BUILT-IN ELECTRIC OVEN

INTRODUCTION

Dear Client,

Thank you for having purchased our product.

IMPORTANT:

Keep these use instructions with the product. Should the product be sold or transferred to other persons, ensure it is accompanied by its instructions.

We ask that you carefully read these recommendations before installing and using the product. They have been drafted for your safety and those near you.

This manual gives indications to maintain the aesthetical and functional qualities of the oven unaltered.

This appliance is in conformity in force:

- 2014/35/EC Low Voltage (Directive)
- 2014/30/EC Electromagnetic Compatibility (Directive)
- 1935/2004/CE Materials intended to come into contact with food (Regulation)
- 2002/95/CE Restriction of the use of certain hazardous substances in electrical and electronic equipment (Directive)
- 2010/30/EC Energy labelling of household ovens (Directive)
- 65/2014 Energy labelling of household ovens (Regulation)

With the constant aim to improve our products, we reserve to amend their technical, functional or aesthetical features, parallel to the technical evolution.



IMPORTANT:

Before starting the oven, carefully read this installation and use manual in order to better know its functioning.

SUMMARY

- 20 Oven use and safety warnings
- 21 Installation
- 22 Description of the controls
- 26 Oven use
- 26 Available accessories
- 27 Cooking advice
- 31 Cleaning and maintenance
- 33 Extraordinary maintenance
- 34 Guide to cooking
- 87 Figures

INSTRUCTIONS FOR THE INSTALLER:

They indicate the operations for the QUALIFIED ENGINEER who will have to carry out the installation, commissioning and testing of the appliance.



INSTRUCTIONS FOR THE USER:

Indicate the ovens' use recommendations, the controls description and the correct cleaning and maintenance operations.



PRESENTATION

OVEN USE AND SAFETY WARNINGS

- Warning: this appliance and accessibile parts may heat up during use. Be careful not to touch heating elements. The appliance should be kept out of the reach of children younger than 8 years unless supervised at all times.
- The appliance can only be used by children older than 8 years and by people with reduced phisical, sensory, mental capabilities or lack of experience or knowledge only if strictly supervised whilst using it or have been shown how to use it in a safe way and understand the hazards involved. Do not let the children play with the appliance. Children mus not be allowed to clean the appliance unsupervised.
- · Warning: the accessibile parts may get hot when in use: keep the children well away from the appliance.
- Never use steam or high pressure equipment to clean the oven; this may cause problems to the electrical safety devices.
- Wire shelves and drip trays must be positioned inside the oven utilizing the the special guides in a proper way (the oven is equipped with 5 guides to position the drip trays and the wire shelves at different levels or 4 levels on lateral side racks as decribed in detail on chapters 5 and 6).
- Disconnect the oven from the mains before every intervention which requests access to the live parts.
- · Make sure that the appliance is switched off before replacing the oven light in order to avoid electrical scocks.
- Do not utilize abrasive sponges or sharp scrapers to clean the oven glass door as this may scratch the surface causing the glass to shatter. This appliance is exclusively intended for non-professional use. Do not use the appliance for commercial or industrial purposes or for any other purpose for which it was not conceived.
- This appliance has been conceived for domestic and private use. It is exclusively intended for cooking food products. Therefore, any
 liability for uses different to those indicated is declined. None of the components of this oven are made with asbestos.
 Do not amend and try to amend the technical features of this appliance, as this might present a danger for yourselves and for those near you.
- Before using the oven for the first time, heat it up empty for about 15 min. Ensure the room is ventilated. You may smell a particular odour
 or notice a small emission of smoke. THIS IS NORMAL.
- The appliance becomes hot during use. Do not touch the thermoelements inside the oven. Do not go near the hot upper elements with the hands when inserting or removing the pans or pan supports from the oven, use thermal kitchen gloves.

 When cooking food, only use plates or pans resistant to high temperatures.
 - Never place aluminium foil directly on to the oven support surface, as the accumulated heat may cause the enamel to deteriorate. Do not lay heavy objects on the oven door and ensure that children do not sit on it.
 - When cleaning the inside, ensure the oven is cold and, moreover, that it is switched off.
- The alcohol vapours inside the hot cooking compartment may catch fire. Do not cook food containing large quantities of beverages with a high alcohol content. Only use small quantities of beverages with a high alcohol content. Open the door of the appliance carefully.
- Hot steam may escape when opening the appliance door. At certain temperatures, the steam is not visible. Do not stand too close to the
 appliance when opening it. Open the door of the appliance carefully. Keep children away.

RESPECTING THE ENVIRONMENT

The packaging materials of this appliance can be recycled. Participate in recycling by contributing to safeguard the environment. Throw the different materials in the appropriate containers at your disposal in your town/city.

This appliance contains recyclable materials. They are marked with this logo indicating that the appliances used must not be disposed of with urban waste. They are therefore compliant with the European Directive 2002/96/EC on waste of electrical and electronic equipment.

Contact your town/city or your dealer to know the collection points nearest to you.

We thank you for your collaboration in safeguarding the environment.



INSTRUCTIONS FOR THE INSTALLER



INSTALLATION

Electrical connection



Ensure that the voltage corresponds to that indicated in the plaque located on the oven door frame. The cables for the connection to the mains must be protected from direct contact with the oven's metal casing. The plaque must never be removed.



Attention: the ground connection must be compliant with law.



If using a fixed direct connection to the electrical network, it is necessary to provide a proper device which assures the disconnection from the mains with a distance of contact opening which allows complete disconnection in conditions of overvoltage category III, in accordance with the rules of installation. Avoid using reductions or adaptors as they may cause overheating or burning.

After installation, carry out a brief oven check, following the instructions reported further down.

In case the appliance does not function, disconnect it from the mains and contact the after-sales assistance centre nearest to you.

Do not attempt to repair the appliance.



ATTENTION

The manufacturer declines every responsibility for damages suffered by persons and things, caused by the non compliance of the above prescriptions or deriving from the tampering of even a single part of the appliance and the use of non original spare parts.

Oven positioning

The oven is pre-arranged for built-in purposes.

The sizes must respect the quota indicated in figures 1 and 2.

The upper/rear part of the cabinet must have an opening of at least 80-90 mm deep, as indicated in figure 1.

Tighten the 4 screws by firstly inserting them inside the bush and then inside the frame (figures 1 Ref. A, B).

For installations underneath the "top" surface, ensure that the rear/lower part of the cabinet has an opening similar to that shown in figure 2. (reference C).



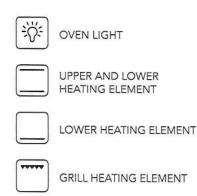
Do not use the door as a lever to insert the oven inside the cabinet. Do not put pressure on the open door.



DESCRIPTION OF THE CONTROLS

Act on the control devices placed on the oven panel to select the various functions with the knob.

KEY:







米

VENTILATED HEATING ELEMENT



DEFROSTING



LOWER HEATING ELEMENT PLUS FAN



UPPER HEATING ELEMENT PLUS GRILL



UPPER AND LOWER HEATING ELEMENT PLUS FAN



PRE-HEATING



ROASTING JACK



UPPER HEATING ELEMENT PLUS GRILL AND PLUS FAN



PIZZA FUNCTION



GRILL HEATING ELEMENT PLUS ROASTING JACK AND PLUS FAN



GRILL HEATING ELEMENT PLUS ROASTING JACK



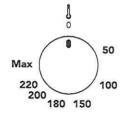
UPPER HEATING ELEMENT PLUS GRILL AND PLUS ROASTING JACK



STEAM*

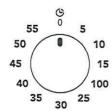
Can be activated with: heating element upper and lower, heating element upper and lower plus fan and pizza function.

For the symbols of the cooking tips see the chapter with the guidelines on page 34.



THERMOSTAT:

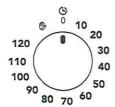
Cooking temperature is chosen turning the knob clockwise to the desired value, between 50° and MAX.



MECHANICAL MINUTE COUNTER:

The minute counter can be regulated for a maximum period of one hour. The regulation knob must be turned clockwise until the 60 minute position, and then placed at the desired time, rotating it anti-clockwise.

When the pre-set time is over, an acoustic signal goes off, which stops automatically. The minute counter does not interrupt the oven functioning when the acoustic signals goes off.



120 MINUTE MECHANICAL COOKING END TIMER:

Place the thermostat knob on the desired time, and then rotate the knob of the timer clockwise to the desired time (max 120 minutes).

When the timer returns to the starting "0" position, an acoustic signal will communicate that the oven has turned off automatically.

If cooking time is greater than 2 hours, or if you desire to use the oven manually, rotate the knob to the position \P .

^{*}Only available in certain markets.



THERMOSTAT SIGNALLER (ORANGE):



When the light turns on, it means that the oven is pre-heating.

When the light turns off while cooking it means that the oven has reached the pre-set temperature.

Regular intermittence indicates that the temperature inside the oven is maintained constantly at the set level.

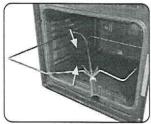
TURN ON SIGNALLER (GREEN) (if provided):



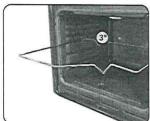
This light switches on when the oven is operating and it remains on during the whole coking period. The light switches off when the oven turns off.

Cooking with roasting-jack (if provided):

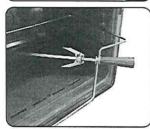
In electric ovens it is possible to use the roasting-jack coupled with the functioning of the grill or of the oven.



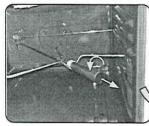
Place the food to be cooked on the spit-pole, blocking it with the two forks, being careful not to strain the starter with too heavy loads, and then proceed as follows:



1) Place the frame inside the third guide starting from the bottom.



2) Position the pulley on to the frame so that it remains driven.



3) Remove the plastic handle by unscrewing it.





- 4) Introduce the frame with the food on the spit-pole until the pole point is inside the hole located on the oven rear wall.
- 5) Once cooking is completed, tighten the plastic handle to the spit to be able to extract it.



Position a pan on the first guide from the bottom and pour some water to limit the formation of smoke.



Electronic programmer



Minute Minder Icon



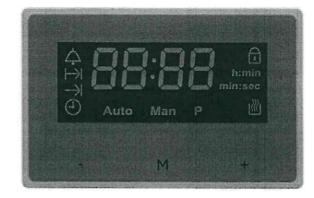
Cooking Duration Icon



End of Time Icon



Time and Day Icon



Auto Automatic Cooking Icon

Man

Manual cooking Icon



Oven Actives as Auto Cooking



Keylock Icon



After plugging in or reconnecting to a power source after current decay, "12:0 0", (4) and h:min icon flashes. Any button press enters the time of day setting menu. Adjust the correct time of day using buttons -e+.

FUNCTIONS LIST:



MENU BUTTON

The menu button cycles through the minute minder - cooking duration - end of time - time of day - buzzer tone adjustment menus.

MINUS BUTTON

Decrease the displayed value.

PLUS BUTTON

Increase the displayed value.

Setting the time of day (24 h clock):

Press and release button M funtil and icons start flashing. Set the current time using buttons - and +. After 7 seconds (4) icon disappears, 1 icon stops flashing.



Time of day setting cancels automatic cooking settings.

Manual operation:

If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually, also Man icon is on the display.

Setting the minute minder:

You can activate the minute minder at any time, regardless of the status of other programmer functions. The adjustable duration ranges from 1 minute to 99 minutes.

- 1) Press button M: l'icona 🗘 icon starts to flash, the display shows "0.00", h:min disappears and min:sec icon remains on the display.
- 2) Enter the required duration using buttons and +. \triangle remains on the display. Al termine dell'intervallo impostato, il dispositivo emetterà un allarme per circa 7 minuti, accompagnato dal lampeggiamento dell'icona 🗘.
- 3) Press any button to turn the signal off, \triangle disappears, and the display shows the time of day.



Cooking timer:

If the oven is supposed to turn off after a specified duration, cooking timer can be set. It is named as semi-automatic operation.

- 1) Press and release button **M** until \mapsto start to flash.
- 2) Set the cooking duration using buttons and +within the range from 1 minute to 23 hours 59 minutes.

 Auto and icon light on the display.

The set time is memorized after about 7 seconds; the current time of day is shown again on the display.

Auto and illi icons remain on the display. Select the required temperature and the oven function.

When cooking is completed, an audible signal will be heard for approximately 7 minutes, and the **Man** icon starts to flash, **Auto** icon disappears. Return control and thermostat knobs to the OFF position.

Press button \mathbf{M} to cancel buzzer signal and press once again to return to manual operation.

Cooking time with delay:

If the oven is supposed to turn off at specified time, after having worked for a specified duration, cooking time and the cooking end time can be set. In this case, you just give in the cooking duration and the time, when the food should be ready and the timer calculates when to start cooking. It is named as full-automatic operation.

- 1) Enter cooking duration as described above. (for example say it is 17:30 o'clock now and cooking duration is set as 1 hour).
- 2) Press and release button **M** until the Hicon starts to flash.
- 3) Set the turn-off (cooking end) time using buttons and + (for example 19:30).

 The maximum cooking end time setting is limited to the current time plus 23 hours 59 minutes.
- 4) Turn the thermostat and function control knobs to the required settings. licon disappears.

 Oven will not be switched on until the calculated cooking start time (according to the example, it is 18:30), that is the difference between the cooking end time and the cooking duration.

When cooking is completed (according to the example at 19:30), an audible signal will be heard for approximately 7 minutes, and the Man icon will flash. Return control and thermostat knobs to the OFF position.

5) Press button M to cancel the buzzer signal and press once again to return to manual operation.

Adjusting the buzzer tone:

- 1) Press button $\,M\,$ until the "LX" (X=1, 2 or 3) flashes on the right two digits.
- 2) Set the tone using buttons and/or + to set "L1", "L2" or "L3".



Default tone is L3.

Child lock activation / deactivation:

If not in any adjustment mode, press and hold button + about 5 seconds, to activate / deactivate the child lock, (i) icon appears/disappears on the display accordingly.

When the child lock is activated after a cooking program was activated, the buttons get locked, and pressing the buttons will have no effect. This is to prevent your child interrupting or disturbing a cooking program which is in progress.

When the child lock is activated as no cooking program is in progress, again the buttons are locked but in addition, the oven gets inoperative (Oven cannot be used manual). This is to prevent your child to activate the oven accidentally.



ATTENTION!

In case of main power loss for a short time (about 1.5 minutes), timer maintain s its status. Child lock status and buzzer tone are memorized independent of the power los s duration.



OVEN USE

This oven combines the qualities of the traditional "static" natural convention ovens with those of the modern "ventilated" forced convention ovens. It is a very versatile appliance which, easily and safely, allows to choose amongst different cooking methods. By acting on the knobs on the panel, the selection of different programs and the desired temperature is obtained.

To make the best use of your oven we ask that you carefully read the instruction book.

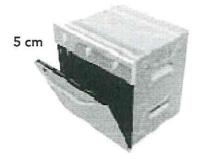
General warnings and recommendations

When using the oven for the first time, it is opportune to heat it at its maximum temperature (250°C) for as long as it is necessary to burn any residue manufacture oils, which might confer unpleasant odours to food.



When cooking, do not cover the bottom of the oven with aluminium foil or tinfoil and do not lean pots and pans to avoid damaging the enamel layer.

Should you wish to use baking paper, position it so that it does not interfere with the hot air circulation inside the oven.

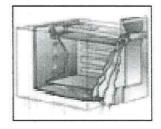


To avoid that any steam contained inside the oven is a nuisance, open the door in 2 phases: keep it half opened (5 cm opening) for 5 seconds, and then open it completely. Should it be necessary to intervene on the food, leave the door open as little as possible to avoid that the temperature inside the oven decreases to the point of jeopardising the cooking.

Cooling ventilation (if provided)

Some oven models are equipped with a cooling fan which starts to function when the oven is on and reaches a certain temperature.

The functioning of the fan causes a normal air flow which exits above the oven facade and which may continue for a short time even after the oven has been switched off.

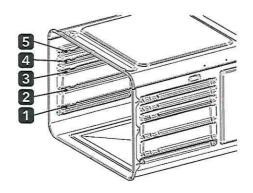


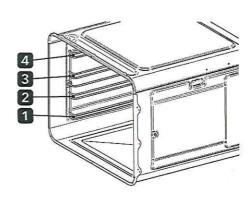
Internal lighting lamp

The lamp inside the oven is switched on by rotating the functions knob on any of these.

AVAILABLE ACCESSORIES

The oven has 5 guides for the positioning of the pots and pans at different heights or 4 levels wire racks.

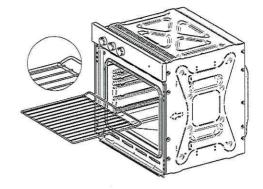






PAN SUPPORT:

Used as support for containers with food for cooking. Caution: the pan support must be inserted in the direction indicated in the following image.



BAKING PAN::

Use for cooking food by covering the pan with parchment paper. It can also be used as a container for collecting grease that drips from dishes when cooking food with the pan support..



AIR FRYER:

Standard on some models, it is a stainless steel basket for air frying. The basket uses the movement of hot air in the oven cavity to distribute the heat evenly around the food.

We recommend using the Air fryer with a ventilated function.

The Air Fryer basket perfectly cooks any frozen food such as chips or fish fillets. Cook according to the normal instructions on the package. Instead of turning the food during cooking, simply shake the basket halfway through the cycle. Use the middle shelf (3rd level from the bottom) and place the pan on the first shelf (1st level from the bottom) to collect cooking residues.



Do not use additional oil and/or grease when using this accessory.





Not all accessories are present on certain models and markets.

It is possible to request the original accessories, in the model provided, through the authorised after-sales assistance centres.

COOKING ADVICE

For the best results, it is recommeded to preheat the oven at the desired temperature before introducing the food. When the orange light turns off, pre-heating is complete.

Pre-heating is not necessary for gres food.

In case of froozen meat, we recommend decreasing the coking temperature by approx 20°C, increasing the coking time by 10/15 minutes.

In the phases preceding cooking ensure that only the indispensabile accessories are present inside the oven(it's normally sifficient to have the pan support on which, after pre-heating, the container or the pan with the food to be cooked will be placed).

In order to obtain excellent cooking results, it is indispensable for every type of dish, to choose the **FUNCTION**, the **TEMPERATURE**, the **TIME** and the **insertion level of the guides** inside the oven, depending on the type of model purchased and its available functions:

- Functions: The number of functions may vary depending on the model; by rotating the knob on the desired function, different cooking styles are obtained.
- Temperature: It is set by rotating the knob on the desired temperature.
- Cooking times: They usually depend on the type and quantity of dishes to be cooked, on the different food habits and the personal taste and experience.
- Insertion levels: 5 guides (1 lower, , 3 central, 1 upper) in the ovens with moulded cavity and 4 levels (1 inferior, 2 central, 1 upper) in the ovens with side racks.
- The indications supplied on the recipes are generally sufficient to obtain satisfying cooking results.
- The central levels of insertion are usually suitable for most cooking as it is in this part of the oven that, prior to thermostat control, the perfect stabilisation of the set temperature happens.
- In electric ovens, the higher the insertion level of the pans or pan supports in the oven the nearer the heat source (higher burnishing of the
 upper part of the dishes and food grilling).



- The food portioning and the use of different material and thickness food containers (terracotta, glass, aluminium, steel) can determine
 cooking times different to those indicated in the recipe books.
- Forced ventilation cooking produces high humidity removal from food and is usually recommended for cakes with whisked mix, multiple
 cooking and very thick portions.
- In delicate cooking with leavening, avoid or reduce to a minimum, the opening of the oven door, in order not to alter the heating thermostat cycles.
- In cooking using the grill carried out on the pan support or using the roasting-jack, place a pan containing some decilitres of water on the step underneath, to limit grease sprays or excess smoke.
- In ovens equipped with the Steam function, cooking is carried out with the aid of steam: steam is introduced into the oven cavity during operation of the appliance, thus achieving a better cooking result. The dish:
 - » preserves a crispy crust
 - » retains a glossy surface
 - » inside is juicy and soft.

For a significant energy saving during long cooking times, use the residue heat by switching off the oven a few minutes before the average indication of the recipe, keeping the oven door closed.

The perfect insulation of the oven compartment will equally allow the dishes to reach the ideal cooking.

TEMPERATURES AND COKING TIMES INDICATIVE SHEET

KIND OF FOOD	TEMPERATURE (C°)	GUIDE (*)	COOKING TIME (minutes) PERSONAL SUGGESTION
Desserts in molds with liquid past	ry.			
Savoury cakes and pastry	175	2	55-65	
Sublime cake	175	3	60-70	64 IA
Short crust pastry cakes in molds				
Cakes base	200	- 3	08-10	
Ricotta cake base	200	3	25-35	
Fruits cake base	200	3	25-35	
Desserts in molds with risen doug	h			
Cakes base	200	3	30-45	
Soft bread (1kg flour)	200	3	25-35	
Cookies				
Short crust pastry	200	3	10-15	
Pancakes dough	200	2	35-45	
Biscuits paustry	200	3	15-20	
Pasta and pizza				
_asagna	225	2	40-50	
Pizza	240	3	10-20	
Meat (Cooking time per cm. of thi	ickness)			
Long cook roast	200	2	120-150	
Short cook roast	200	2	60-90	
Meatballs	200	2	30-40	
White meat				The second secon
Duck (1-1/2 kg)	200	2	120-180	
Goose (3 kg)	200	2	150-210	
Roast chicken	200	2	60-90	
Turkey (5 kg)	175	2	240-260	
Game	_!!		270-200	
Hare	200	2	60-90	- I
Leg of roe deer	200	2	90-150	
Leg of deer	175	2	90-180	
Vegetables			70-100	
Roast potatoes	220	2	30-40	
Pudding di verdure cotte	200	2	40-50	l l
Fish			7,000	
Trout	200	2	40-50	
Sea bream Pagellus	200	2	40-50	
Grill			70.00	
Cutlet		4	8-12	
Sausages		4	10-12	
Spit-roasted chicken			25-35	
Spit-roasted chicken (0,6 kg)			50-60	
5 3 2 1		the bottom of the o	tion trays on the oven base an oil as the accumulated heat m	d don't cover the same with



The Grill

During the cooking on the wire chromed shelf or with the turnspit, place a tray including some decilitres of water on the level below in order to avoid fat splashes and excessive smoke.

For a significant energy efficiency during the long cooking it is advised to exploit the remaining heat by switching off the oven some minutes before the expected cooking time keeping the oven door closed.

Grilling tips:

DISHES	COOKING TIME (minutes)		
	Above	Below	
Thin meat	6	4	
Normale meat	8	5	
Fish (es. trout, salmon)	15	12	
Sausages	12	10	
Toast	5	2	

Turn the food midway through cooking. Do not use any aluminium paper to wrap the dishes or to cover the containers because the reflected heat might set fire to the paper or damage the grill.



WARNING!

When the cookings are performed with the GRILL function, the oven door must be kept CLOSED and the temperature does not exceed 200°C.



ATTENTION!

During cooking of particularly humid dishes (vegetables flan, meat or fish stews, fruit cakes) water steam generates inside the oven. Pay attention when opening the door.

To limit the steam leaking, use the precaution of opening the door in two phases: move the door by a few cm and, after a few seconds, open it completely.

It is appropriate to know that such water steam, in the minutes after cooking, during cooling of the oven, determines the formation of condense and, therefore, water drops falling on the internal glass of the door and enamelled walls. For good oven maintenance it is necessary to remove this slight presence of water using an absorbing cloth or an abrasive sponge at the end of every cooking process, having as characteristic a high presence of humidity.



The oven door must be kept close during the cooking process.

Energy saving

For a significant energy savings, relying on the following tips:

- Check that the oven door is closed correctly when it is in operation.
- Do not open the door too frequently during cooking.
- Keep the door seal clean and check that it is firmly fixed in place.
- Pre-heat the oven only if indicated in the cooking table or in the recipe.
- Take advantage of the thermal inertia, turning off the oven 10 minutes before the scheduled cooking time.



Function setting: Steam assisted cooking (STEAM)



WARNING!

Moisture that escapes can cause burns:

- Do not open the oven door when the function is active.
- Always allow the appliance to cool down when the function is interrupted and open the oven door carefully.
- 1. Fill the cavity embossing with water. The maximum capacity of the cavity embossing is 150 ml.



ATTENTION

Only fill the cavity embossing with water when the oven is cold.

Do not fill the cavity embossing with water during cooking or when the oven is hot.

Food-compatible flavourings can also be used.

Similarly, vinegar or lemon emulsions help to sanitise the cooking cavity.

- 2. Place the food in the oven and close the oven door.
- 3. Select the desired function from Pizza, Static and Ventilated. Selecting the function activates the humidity generation system.
- 4. Turn the temperature control knob to select the desired temperature
- 5. To switch off the oven, turn the knobs to the "off", "0" (i.e. OFF) position, thus switching off both the oven and the humidity generator.



ATTENTION!

Make sure that the oven has cooled down before removing any residual water from the cavity embossing.



ATTENTION!

Always refer to the safety warnings.

The temperature and cooking times specified in the tables are guide values.

They can vary depending on the recipes and the quality and quantity of the ingredients used. Initially monitor the cooking results and find the best settings (power level, cooking time, etc.) for your pots, recipes and quantities when using the appliance.

In the steam-assisted functions, the cooking temperature setting can be reduced by about 15/20 °C compared to traditional cooking functions, thanks to the presence of moist air, which makes heat transmission more effective and reduces energy consumption.

CAKES / SWEETS / BREAD

Preheat the empty oven for 5 minutes. Use the dripping pan. Use the second level grid.

TYPE OF FOOD	WATER in the cavity embossing (ml)	TEMPERATURE (°C)	COOKING TIME (min)	
Biscuits and Croissants	100	150 - 180		
Focaccia	100	200 - 210	10 - 20	
Pizza	100	230	10 - 20	
Sandwiches	100	200	20 - 25	
Bread	100	180	35 - 40	
Plum cake	100 - 150	160 - 180	30 - 60	
Apple Pie	100 - 150	160 - 180	30 - 60	

FROZEN READY MEALS

Preheat the empty oven for 10 minutes. Use the second level grid.

TYPE OF FOOD	WATER in the cavity embossing (ml)	TEMPERATURE (°C)	COOKING TIME (min)	
Pizza	100	200 - 210	10 - 20	
Focaccia	100	200 - 210	10 - 20	
Croissant	100	170 - 180	15 - 25	
Lasagna	100	180 - 200	35 - 50	
Cannelloni	100	180 - 200	35 - 50	

REGENERATION OF DISHES

Use the second level grid.

TYPE OF FOOD	WATER in the cavity embossing (ml)	TEMPERATURE (*C)	COOKING TIME (min)	
Sandwiches	100	110	10 - 20	
Bread	100	110	15 - 25	
Focaccia	100	110	15 - 25	
Meat	100	110	15 - 25	
Pasta	100	110	15 - 25	
Pizza	100	110	15 - 25	
Rice	100	110	15 - 25	
Vegetables	100	110	15 - 25	



ROASTING

Use the second level grid.

TYPE OF FOOD	WATER in the cavity embossing (ml)	TEMPERATURE (°C)	COOKING TIME (min)	
Roast beef	100	200	50 - 60	
Chicken	100	210	60 - 80	
Pork roast	100	180	65 - 80	



Only available in certain markets.

CLEANING AND MAINTENANCE



Disconnect the oven from the mains before every intervention which requests access to the live parts.

Cleaning the stainless steel

For a good preservation of the stainless steel, it must be cleaned regularly at the end of every use, once it has cooled down.

Daily routine cleaning

To clean and preserve the stainless steel surfaces, always use only specific products without abrasives.

Use instructions: pour the product on to a damp cloth and wipe the internal surface of the oven, accurately rinse and dry with a soft cloth.

Food or residue stains

Never use metal sponges or sharp scrapers, the surfaces may be damaged.

Use normal products for steel, non abrasive, eventually using tools made of plastic or wood material.

Accurately rinse and dry with a soft cloth.

Avoid letting sugary food residue dry inside the oven (ex. jam, chocolate, etc.).

In time they may ruin the enamel coating the inside of the oven.



For a good preservation of the oven it must be cleaned regularly after it has cooled down. For easier cleaning, extract all removable parts.

Cleaning the oven (without self-cleaning panels)

Clean the oven pan support and the side guides with hot water and non abrasive detergents, rinse and dry (fig. 20). The door can be removed for easier cleaning (see point 8.2 dismantling of the door).

Glass door

To clean use kitchen absorbent paper, in case of persistent dirt, wash with a damp cloth and common detergent.

Do not use abrasive detergents or sharp metal scrapers to clean the glass door, since they may scratch the glass surface and cause it to break. We recommend keeping the glass of the door as clean as possible.



Oven cavity cleaning with VAPOclean* function (with steam)

This steam cleaning procedure uses moisture to facilitate the removal of grease and food residues from the oven.

Use instructions:

Step 1) Pour water into the cavity: 150 ml.

Step 2) Set the oven function to STATIC.

Step 3) Set the temperature to 90 °C.

Step 4) Leave the oven running for 45 minutes.

Step 5) Turn the oven off.

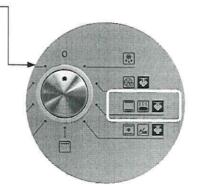
Step 6) Wait until the oven is cold. Dry the cavity with a soft cloth.



WARNING! Always make sure the appliance is cold before touching it, as there is a risk of scalding.







Cleaning the embossed base of the oven cavity

Follow these instructions to remove limescale residues from the bottom of the oven. It is recommended to clean the bottom of the compartment after a few steaming cycles.

Step 1) Pour 100 ml of a mixture of water and white vinegar into the bottom of the compartment. NOTE: Type of vinegar: %5.

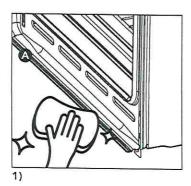
Step 2) Allow to rest for 30 minutes at room temperature.

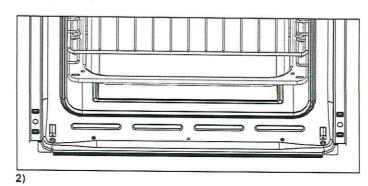
Step 3) Wipe the oven clean using a soft cloth.

Drying the gutter

- 1) Let the oven cool down.
- 2) Unlock the oven door.
- 3) Wipe off any water deposited in the gutter with a dry sponge cloth. Clean carefully. See figure 1.

Drain A is located at the front below the oven cavity. See figure 2.





^{*} Only available in certain markets.



EXTRAORDINARY MAINTENANCE

The oven requires small maintenance interventions should, in time, those parts subject to wear, such as gaskets, lamp, etc, require replacing. Instructions for these types of interventions are supplied below.



Disconnect the oven from the mains before every intervention which requests access to the live parts.

Replacement of the internal lighting lamp

Remove protection cover "A" by unscrewing it anti-clockwise, replace lamp "B" with another of the same type.

Mount the protection once again and screw it clockwise until it is tight (fig. 21).

Only use oven lamps (T300°C) 15W or 25W depending on models.

Never touch the lamp with bare fingers, always use protective gloves.

Only use lamps obtained from authorised after-sales centres.

Dismantling of the door

Lift levers "2" up to the ledge with hinges "1" and hold the door at the two sides with both hands near the same hinges.

Lift the door upwards forming an angle of approx. 45° and carefully extract it.

For the mounting, place hinge "2" in the appropriate grooves, therefore leave the door to lean downwards, ensure it remains blocked in grooves "3", then release levers "1" (fig. 22).

Dismantling of oven door gaskets

To better clean the oven, the door gasket can be removed.

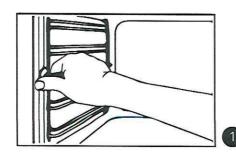
With the door dismantled, lift the tongues located at the angles, as shown in the figure.

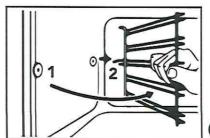
Once cleaning is completed, re-mount the gaskets keeping the longest side horizontal and place the tongues in the respective holes, starting from the upper ones.



Disassembling the shelf supports

- 1. First slide the extraction guide out of the side wall by pulling it forwards.
- 2. Slide the rear extraction guide out of the side wall and remove it.





2

To reinstall the supports, follow the procedure indicated in reverse.



GUIDE TO COOKING Types of cooking Specialist*

Cooking suggestion	Food	Shelf position	Temperature °C	Cooking time (min)	Accessory	
	Scallops		180 - 190	10 - 15		
<u> </u>	Mussels	<u>4</u>	200 - 220	10 - 15		
	Lobster	= 3	220 - 250	10 - 15	Pan depth 4 cm	
	Cauliflowers	□ 1	200 - 220	8 - 10	code 382S94	
	Broccoli	Multilevel: 2 - 3	180 - 200	15 - 20		
GRATIN (1)	Artichokes	Making roll 2	170 - 180	15 - 20		
	Shortcrust pastry		180 - 190	30 - 35		
Ť	Mixed-dough cake		190 - 200	30 - 35		
†	Pie Pie		180 - 190	30 - 35		
<u> </u>	Plum cake	-		30 - 35		
-			180 - 190			
-	Fruit cake	— · · · ·	165 - 180	35 - 45		
-	Nut cake	= 4	180 - 190	40 - 45		
	Strudel		185 - 195	35 - 45		
	Sponge cake		185	35 - 45		
	Cream Caramel	Multilevel: 1 - 3	130	30 - 35	Air Fryer	
	Chocolate cake		180	35 - 40	code 084F21 (4)	
PATISSERIE	Croissants		180 - 190	25 - 30		
	Cookies	į.	165	20		
	Pastries		200 - 230	10 - 15		
	Muffins		185 - 200	25 - 35		
		□ 4				
	Sweet rolls	3 2	180 - 190	20		
8 B	with jam (scones)	Multilevel: 1 - 2				
	Pizza		220 - 250	15 - 20		
	Pizza		220 - 250	15-20		
	Focaccia		200 - 220	20 - 30	Pizza plate code 5GPIZ	
	i ocaccia	Multilevel: 1 - 2				
				40 - 50	•	
			215 - 230		Air Fryer code 084F21 (4)	
PIZZA AND BREAD	Bread					
initiation		Multilevel: 2 - 3				
	Lasagne		165 - 180	30 - 40		
	Strudel with ricotta and spinach		170 - 180	30 - 40		
	Puff pastry dumplings		200	8 - 10	Pan depth 6 cm	
19	with apple filling	Multilevel: 2 - 4	200	8-10	code 382U32	
	Baked pasta	1.000,000,000,000,000	180 - 190	35 - 45	•	
LASAGNE AND					Air Fryer	
PUFF PASTRY	Vegetable flans	- ž	170 - 180	30 - 40	code 084F21 (4)	
TOTTTASIKI	109010010010	10 10 10 10 10 10 10 10 10 10 10 10 10 1				
	The second secon	Multilevel: 1 - 3	000 000			
	Toast		200 - 220	3 - 4		
	Hamburgers		220 - 250	5 - 7		
BRO	Fish skewers		200 - 220	6-8	<u> </u>	
BBO.	Shellfish				Trivet BBQ grill	
2		H (==)4 H	200 - 220	6-8		
(37)	Sausages		220 - 250	7 - 10	for support	
BBQ	Sausages Ribs	3 2 1	220 - 250 220 - 250	7 - 10 7 - 10	for support code 080G72	
BBQ (BARBECUE) (2)	Sausages Ribs Meat skewers		220 - 250 220 - 250 200 - 220	7 - 10 7 - 10 8 - 10		
BBQ (BARBECUE) (2)	Sausages Ribs Meat skewers Steaks	1 2 1	220 - 250 220 - 250 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12		
	Sausages Ribs Meat skewers Steaks Chicken	43 22 1	220 - 250 220 - 250 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35		
	Sausages Ribs Meat skewers Steaks Chicken Fresh baking yeast 22 - 25 g	4 4 2 2 1	220 - 250 220 - 250 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours		
	Sausages Ribs Meat skewers Steaks Chicken	4.22	220 - 250 220 - 250 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35		
	Sausages Ribs Meat skewers Steaks Chicken Fresh baking yeast 22 - 25 g	4 3	220 - 250 220 - 250 200 - 220 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours		
	Sausages Ribs Meat skewers Steaks Chicken Fresh baking yeast 22 - 25 g 18 - 20 g	4 3 2 2 1	220 - 250 220 - 250 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours 4 (2.5-5) hours		
(BARBECUE) (2)	Sausages Ribs Meat skewers Steaks Chicken Fresh baking yeast 22 - 25 g 18 - 20 g 14 - 16 g	4 3 2 2 1	220 - 250 220 - 250 200 - 220 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours 4 (2.5-5) hours 6 (4-8) hours 8 (5-10) hours		
	Sausages	4 4 2 2 1	220 - 250 220 - 250 200 - 220 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours 4 (2.5-5) hours 6 (4-8) hours 8 (5-10) hours 10 (6-12) hours		
(BARBECUE) (2)	Sausages	4 22	220 - 250 220 - 250 200 - 220 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours 4 (2.5-5) hours 6 (4-8) hours 8 (5-10) hours 10 (6-12) hours		
(BARBECUE) (2)	Sausages	4 22 1	220 - 250 220 - 250 200 - 220 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours 4 (2.5-5) hours 6 (4-8) hours 10 (6-12) hours 12 (8-15) hours		
(BARBECUE) (2)	Sausages Ribs Meat skewers Steaks Chicken Fresh baking yeast	4 902	220 - 250 220 - 250 200 - 220 200 - 220 200 - 220 0° - (light only)	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours 4 (2.5-5) hours 6 (4-8) hours 10 (6-12) hours 12 (8-15) hours 5 (4-7) hours		
(BARBECUE) (2)	Sausages Ribs Meat skewers Steaks Chicken Fresh baking yeast 22 - 25 g 18 - 20 g 14 - 16 g 10 - 12 g 6 - 8 g 1 - 4 g Solid sourdough Solid sourdough 250 - 300 g 200 - 220 g 150 - 180 g	4 may	220 - 250 220 - 250 200 - 220 200 - 220 200 - 220	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours 4 (2.5-5) hours 6 (4-8) hours 8 (5-10) hours 10 (6-12) hours 12 (8-15) hours 5 (4-7) hours 8 (7-10) hours		
(BARBECUE) (2)	Sausages Ribs Meat skewers Steaks Chicken Fresh baking yeast	4 522	220 - 250 220 - 250 200 - 220 200 - 220 200 - 220 0° - (light only)	7 - 10 7 - 10 8 - 10 8 - 12 30 - 35 2 (1.5-3) hours 4 (2.5-5) hours 6 (4-8) hours 10 (6-12) hours 12 (8-15) hours 5 (4-7) hours		

⁽¹⁾ Gratin is a culinary technique performed at high temperatures in which a dish is topped with a crispy and golden crust. It is therefore not recommended to use it for the entire cooking time to avoid burning or drying out the inside of the dish. The best solution is to cook the food and proceed without the gratin preparation, which only needs to be added in the final stage.

^{(2) 5-10} minutes pre-heating is enough for recipes that require it. The stated amount of time refers to only one side of the dish, it is therefore necessary to turn it. Use the BBQ grill accessory; alternatively, place a baking tray on the rack below with a cup of water in it (0.2 l) to limit grease drops and excessive smoke during cooking.

⁽³⁾ Table of rising times for 1 kg of 00/0 flour mixed with baking yeast or sourdough. The inside of the oven cavity is ideal for leavening as it is temperature-controlled and draught-free. The ideal temperature for a proper leavening process is 28-30°C, which is why only oven light is needed.

⁽⁴⁾ Do not use additional oil and/or grease when using this accessory. Recommended level for using the Air Fryer: 3rd.

^{*} Only available in certain markets.



Assisted steam (Steam)*

Cooking suggestion	Food	Shelf position	Water in the cavity embossing (ml)	Temperature °C	Cooking time (min)	Accessory	
	Steamed chicken wings		100	220	20 - 25		
	Breaded cod fillets		100	180	20 - 25		
	Chicken nuggets		100	180	20 - 25		
	Pizza		100	180	10 - 20	Air Fryer	
STEAM (Set 1)	Roasted meat	Multilevel: 2 - 3	100	190	40 - 50	code 084F21 (4)	
	Filled croissant	ividitilevel: 2 - 3	100	150	30		
with Pizza function	Focaccia		100	200	20 - 25		
200 CO	Chicken		100	200	50 - 60		
	Roasted meat	4	100	200	50 - 60		
	Roast beef		100	200	50 - 60		
	Steamed vegetables		100	180	25 - 30	Air Fryer	
STEAM (Set 2)	Croissant	Multilevel: 2 - 3	100	150	20 - 25	code 084F21 ⁽⁴⁾	
SECTION CONTRACTOR SECTION	Pound Cake	ividitilevel, 2 - 3	100	150	30		
with Static function	Puff pastry sweets		100	150	30 - 35		
	Steamed vegetables		100	180	20 - 25		
	Croissant	J	100	150	20		
STEAM (Set 3) with Ventilated function	Fresh potato wedges] = 3	100	180	30 - 35	۸۰ -	
		Potato skewers		100	180	40 - 45	Air Fryer
	Roasted meat	Multilevel: 2 - 3	100	200	40 - 50	code 084F21 (4)	
	Pound Cake		100	150	30		
	Cod fillets		100	170	20 - 25		

(4) Do not use additional oil and/or grease when using this accessory. Recommended level for using the Air Fryer: 3rd.

General notes: the data provided here must be considered a guideline. Therefore, it can and must be changed based on your own tastes and habits. The time reported in the table does not include pre-heating the oven, which is always recommended. The time and temperature provided refer to an average amount of food: 1/1.5 kg for meat, pastry/pizza/bread dough 0.5/0.8 Kg. Multiple cooking on several levels must be carried out by placing the containers in the centre of each rack.

* Only available in certain markets.

Notes		
	1	
	Pleating	
	24 (1974)	
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fig. 1

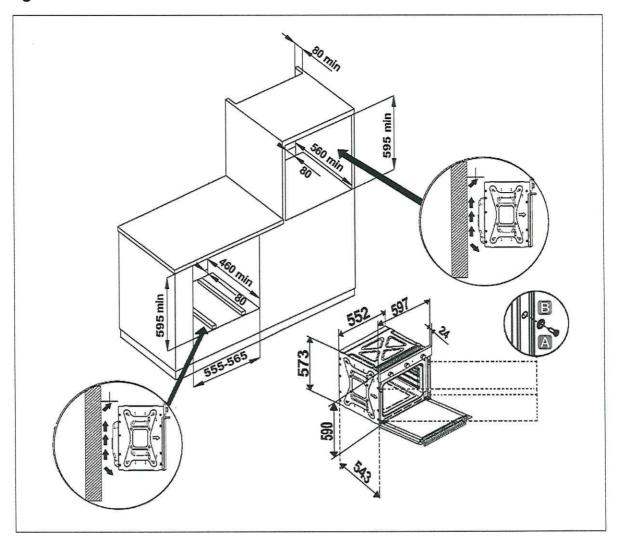


fig. 2

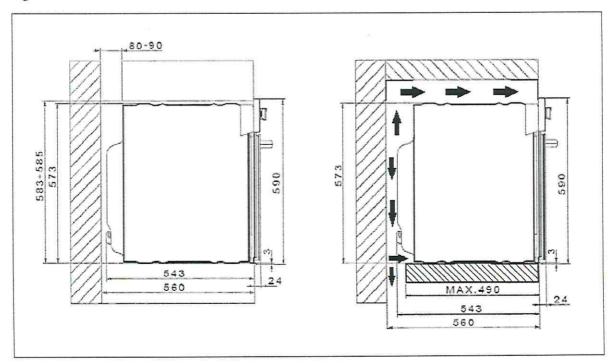


fig. 20

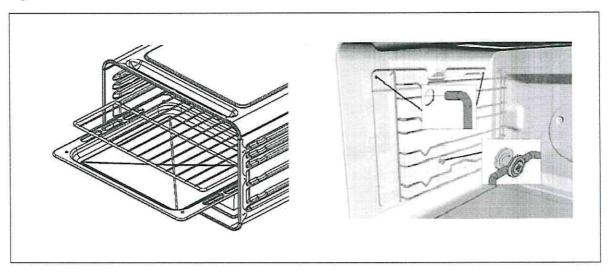


fig. 21

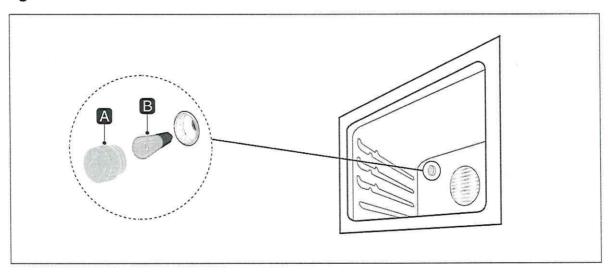


fig. 22

