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IMPORTANT SAFETY INSTRUCTIONS

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.

READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important.
We have provided many important safety messages throughout this manual and on the appliance.
Read all the instructions before using the appliance and always obey all safety messages.

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Important Safety Instructions

RECOGNIZE SAFETY INFORMATION
This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS
A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not <u>immediately</u> follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

WARNING

- **This appliance is intended for use in the home only.**
- **Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.**
- **This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.**
- **Read all the instructions before installing or using the appliance for the first time.**
- **Keep these operating instructions in a safe place and pass them on to any future user.**

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.

NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

Important Safety Instructions

WARNING

To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

- Read all instructions.
- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.
- It is the responsibility of the installer to comply with installation information specified on the model/serial ID plate. The ID plates are visibly located on the back of the appliance and on the oven door frame. These ID plates must never be removed.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- WARNING: NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in overheating of the oven.
- DO NOT LEAVE CHILDREN UNATTENDED: Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.
- WEAR PROPER APPAREL: Loose-fitting or hanging garments should never be worn while using the appliance.

- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.
- FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN THE OVEN.
- DO NOT TOUCH THE INSIDE OF THE APPLIANCE: Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL: If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler burner.
- USE CAUTION WHEN OPENING THE OVEN DOOR: Allow hot air or steam to escape before removing or placing foods in the oven.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not obstruct oven vents or openings for air intake.

Important Safety Instructions

- ELECTRICAL GROUNDING IS REQUIRED. It is the customer's responsibility:

1. To contact a qualified electrician.

2. To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.

- Always check that the controls are in the "zero" (off) position when the oven is not in use.

- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.

- Never use any part of the oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.

- Do not hang articles on any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could ignite.

- DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN. Use of a foil liner can result in an electrical shock or fire hazard or obstruct the flow of heat and air. Foil is an excellent heat insulator, allowing heat to be trapped under it. This can interfere with cooking and can damage the enamel of the oven.

- Prevent aluminum foil from contacting the heating elements.

- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure can cause the containers to burst.

- DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE OVEN.

- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal during baking and when the self-clean cycle is engaged. Replace the oven door gasket if it becomes damaged or encrusted with food residue.

- ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS. Service personnel must disconnect the power supply before servicing this unit.

State of California Proposition 65 Warning

WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.

- Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.

- Do not stand or sit on the oven door.

- Remove all packing materials and temporary labels from the oven.

- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the appliance ID plate. The ID plates are visibly located on the oven door frame. THE ID PLATE MUST NOT BE REMOVED.

- BEFORE BAKING FOR THE FIRST TIME, turn on the oven to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F for 20 to 30 minutes.

How to read the user manual

This user manual uses the following reading conventions:

Instructions

General information on this user manual, on safety and final disposal.

Description

Description of the appliance and its accessories.

Use

Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.

Safety instructions

Information

Advice

1. Use instruction sequence.
- Single use instruction.

SAVE THESE INSTRUCTIONS

EN

1 Description

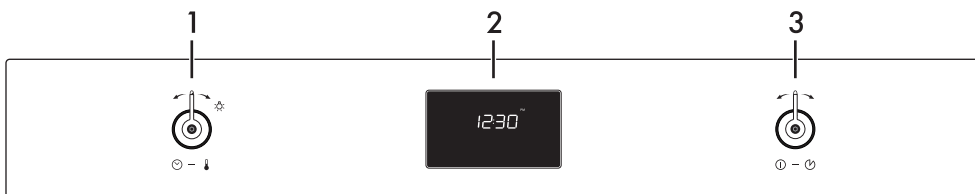## 1.1 General Description
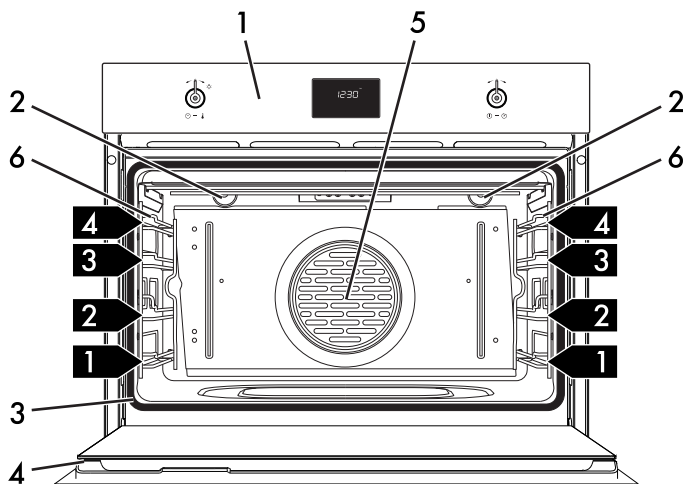
1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

6 Rack/tray support frames

1,2,3... Frame shelf

1.2 Control panel

1 Temperature knob ⊙ — 🌡

This knob can be used to select:

- The cooking temperature
- The duration of a function
- Programmed cooking procedures
- The current time
- The turning on or off of the light inside the appliance.

2 Display

Displays the current time, the selected cooking temperature and function and any time set.

3 Function knob ① — ⊕

This knob can be used to:

- Turn the appliance on and off
- Select a function
- Temporarily start or stop a function.

> ✎ To stop the function in progress and turn the appliance off, hold down the function knob for a few seconds.

1.3 Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 1.1 General Description).

Cooling fan
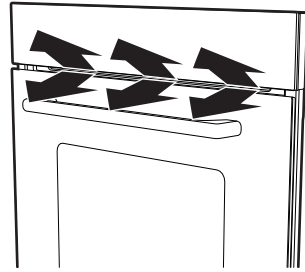
The fan cools the appliance and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

Interior lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When any function is started, apart from the **ECO** and **Vapor Clean** functions.
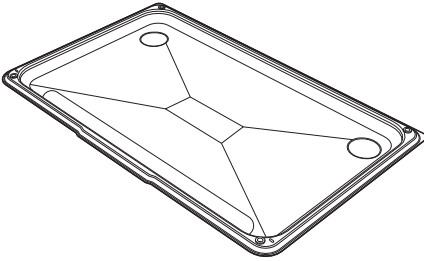- When the temperature knob is briefly turned to the right (manual activation and deactivation).

> ℹ When the door is open, it is not possible to turn off the interior lighting.
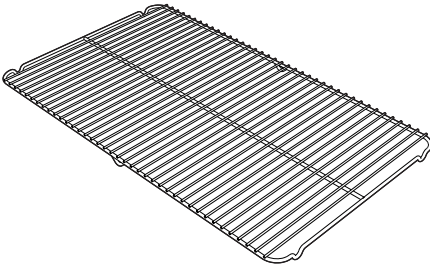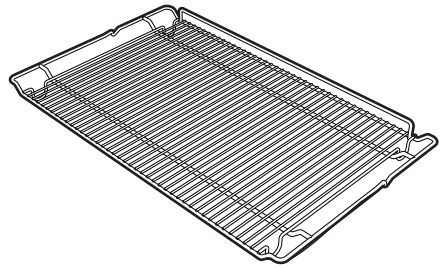
1.4 Available accessories

Tray

Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Tray rack

To be placed over the top of the tray; for cooking foods which may drip.

Rack

Used for supporting containers with food during cooking.

> **i** Not all accessories are available on some models.

> **i** The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

> **i** Original supplied and optional accessories can be requested to Authorized Assistance Centers. Use only original accessories supplied by the manufacturer.

2 Use

2.1 Instructions

⚠ **High temperature inside the oven during use**
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.

⚠ **High temperature inside the oven during use**
Danger of fire or explosion

- Do not spray any spray product near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic cookware or containers when cooking food.
- Do not place sealed tins or containers in the oven cavity.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

⚠ **Improper use**
Risk of damage to enameled surfaces

- Do not cover the bottom of the oven cavity with aluminum or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven cavity.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.

2.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance's accessories (see "Cleaning the oven cavity").
4. Heat the empty oven at the maximum temperature for at least 20 minutes to burn off any residues left by the manufacturing process (see "Using the oven").
5. You must set the current time in order to start using the appliance (see "Setting the time").
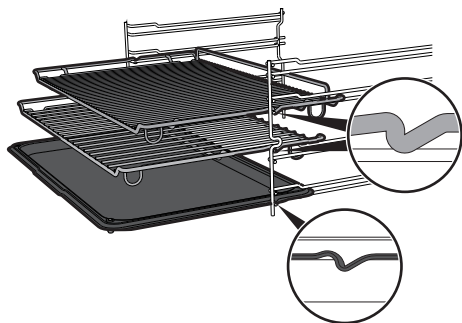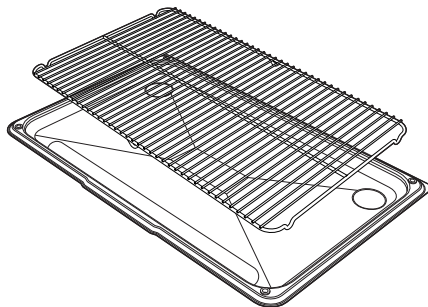
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2.3 Using the accessories

Racks and trays

Racks and trays have to be inserted into the side guides until they come to a complete stop.

• The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.

> Gently insert racks and trays into the oven until they come to a stop.

> Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.

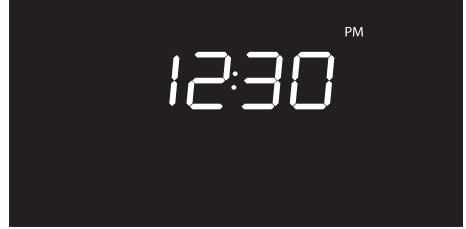## 2.4 Using the oven

Display
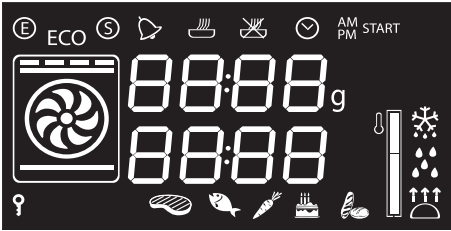
Ⓔ Eco logic indicator light

Ⓢ Showroom indicator light

▷ Minute minder timer indicator light

♨ Timed cooking indicator light

✖ Programmed cooking indicator light

◯ Clock indicator light

♀ Child lock indicator light

Temperature level reached

Operating modes

Stand-by: When no function is selected, the display shows the current time.

ON: When a function is activated, the display shows the parameters set such as temperature, duration and temperature reached.

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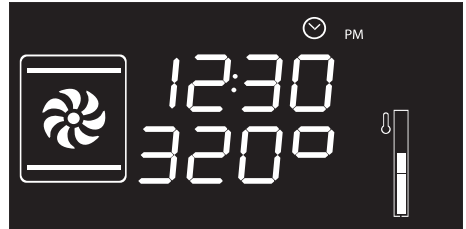
Each time the temperature knob is pressed during a function, the parameters will be cycled through in the following order.

▢ Temperature

▷ Minute minder timer duration

⟱ Function duration

✗ Programmed cooking duration (if timed cooking has been selected)

⊘ Time display

In all modes it is possible to modify the value by turning the temperature knob to the left or right. Keep the knob turned to produce a faster increase or decrease.

Setting the time

When using the appliance for the first time, or after a power failure, the symbol

00:00 will flash on the display. To be able to start any cooking function, the current time must be set.

1. Turn the temperature knob to set the hour displayed (to increase or decrease more quickly keep the knob turned to the right or left).

2. Press the temperature knob.

3. Turn the temperature knob to set the minutes displayed (to increase or decrease more quickly keep the knob turned to the right or left).

4. To confirm the settings press the temperature knob.

> It may become necessary to change the current time, for example for daylight saving time. From the stand-by position, keep the temperature knob turned to the right or left until the hours flash.
>
> It is not possible to change the time if the oven is ON.

Cooking functions
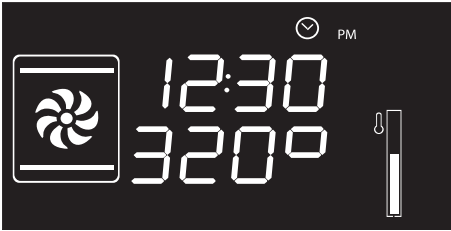
1. Press the function knob to activate the appliance.
2. Turn the function knob to the right or left to set a function.
3. Press the temperature knob if you wish to change the default temperature.
4. Turn the temperature knob to the right or left to select the required temperature.
5. Press the function knob to start cooking.

> A function can be interrupted at any time by pressing and holding the function knob for at least 3 seconds.

Preheating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

The temperature level reached indication flashes to indicate that this stage is in progress.

When the preheating stage is complete, temperature level reached indication will remain lit steadily and a buzzer sounds to indicate that the food can be placed inside the oven.

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Functions list

ECO

This function is particularly suitable for cooking on a single shelf with low energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.

When using the ECO function, avoid opening the door during cooking.

Cooking (and preheating) times are longer with the ECO function.

Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Ideal for pies, bread and casseroles. It is also suitable for fatty meat such as duck and goose.

Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and allows you to give the food an even browning at the end of the cooking. Ideal for grilled cheese and gratinating. This function enables large quantities of food, particularly meat, to be grilled evenly.

Lower element

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.

Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for roasts.

Fan with grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick cuts of meat such as steaks, pork chops etc.

Fan + lower element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilizing or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.

Round

The combination of the fan and the round heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperature and type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odors and flavors mingling.

Turbo

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odors and flavors mingling. Perfect for large volumes that call for intense cooking.

To obtain a rotisserie effect, set the temperature to maximum. When the appliance reaches maximum temperature, return the temperature to normal. This procedure seals the liquids inside the meat, and reduces shrinkage.
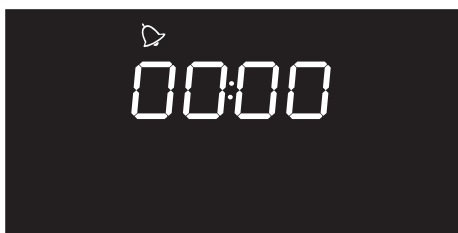
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Timer

| **i** | This function only activates the buzzer, without stopping cooking. |

| **i** | The minute minder can be activated both during cooking and when the appliance is in standby. |

1. Press the temperature knob once (twice if cooking is already in progress). The display shows **00:00** and the indicator light 🔔 flashes.

2. Turn the knob to set the duration (from 1 minute to 4 hours). After a few seconds, the indicator light 🔔 stops flashing and the countdown starts.

3. Select the required cooking function and wait for the buzzer to sound, indicating that the cooking time is over. The indicator light 🔔 flashes.

4. To deactivate the buzzer, press or turn one of the two knobs.

5. To select a further minute minder, turn the temperature knob.

| ✎ | You must set the value to zero to remove the minute minder timer. |

Timed cooking

| **i** | Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user. |

| **i** | Activation of timed cooking cancels any minute minder timer which may previously have been set. |

1. After selecting a cooking function and temperature, press the temperature knob three times. The display shows **00:00** and the indicator light ♨ flashes..
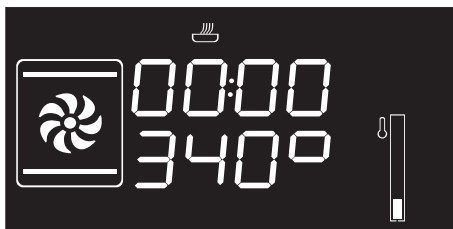
2. Turn the temperature knob right or left to set the cooking duration from 00:01 to 12:59. Keep the knob turned to produce a faster increase or decrease.
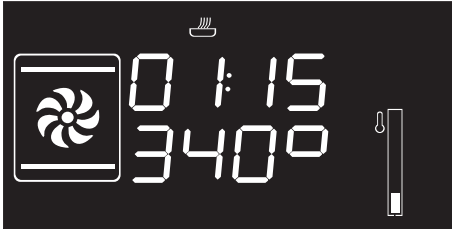
3. A few seconds after the required duration is set, the indicator light ![icon] stops flashing and timed cooking starts.

> To extend the cooking time manually, press the temperature knob again. The appliance will resume its normal operation with the previously selected cooking settings.

4. At the end of cooking, **StoP** is shown on the display and a buzzer sounds.

5. To deactivate the buzzer, press or turn one of the two knobs or open the door.

> To deactivate the buzzer and select a further timed cooking, turn the temperature knob to the right.

> To deactivate the buzzer and select a different cooking function, turn the function knob to the right or left.

> Press and hold the function knob down to switch off the appliance.

Modifying the data set during timed cooking

During operation, it is possible to modify timed cooking duration:

1. When the indicator light ![icon] is steady and cooking is in progress inside the appliance, press the temperature knob twice. The indicator light ![icon] starts flashing.

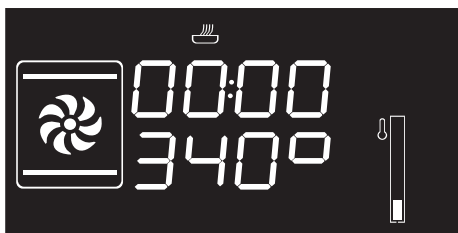2. Turn the temperature knob right or left to alter the preset cooking time.

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Programmed cooking

Programmed cooking is the function which allows cooking to be stopped at an established time depending on the time set by the user, after which the appliance will switch off automatically.

1. After selecting a cooking function and temperature, press the temperature knob three times. The display shows **00:00** and the indicator light flashes.

2. Turn the knob right or left to set the cooking duration from 00:01 to 12:59. Keep the knob turned for a fast increase or decrease.
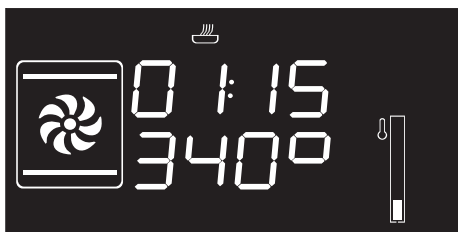
3. Press the temperature knob a fourth time. The indicator light flashes. Turn the knob right or left to set the cooking end time.

4. After a few seconds the indicator lights and stop flashing. The appliance waits for the set start time.
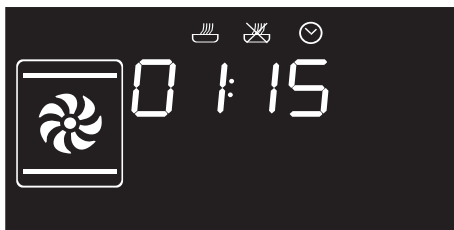
To extend the cooking time manually, press the temperature knob again. The appliance will resume its normal operation with the previously selected cooking settings.

With programmed cooking, the appliance is switched on ten minutes beforehand to allow the appliance to reach cooking temperature (preheating).

5. At the end of cooking, **StoP** is shown on the display and a buzzer sounds.

6. To deactivate the buzzer, press or turn one of the two knobs or open the door.

> Press and hold the function knob down to switch off the appliance.

> For safety reasons, it is not possible to set the end of cooking time by itself without setting the cooking duration.

Modifying the data set during programmed cooking

> After modifying the cooking duration, the end of cooking time must be re-set.

During operation, it is possible to modify programmed cooking duration:

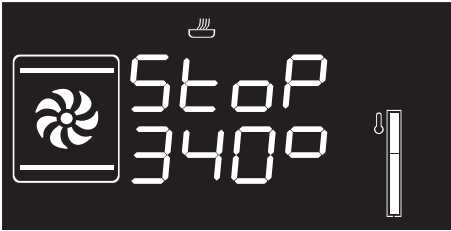1. When the indicator lights and are lit steadily and the appliance is waiting for cooking to start, press the temperature knob twice. The indicator light starts flashing.

2. Turn the temperature knob right or left to alter the preset cooking time.
3. Press the temperature knob again. The indicator light switches off and the indicator light starts flashing. The display shows the cooking end time.
4. Turn the temperature knob right or left to delay the cooking end time.
5. After a few seconds the indicator lights and stop flashing and programmed cooking resumes its operation with the new settings.

2.5 Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.

- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.

- When using the Fan with grill function, we recommend that you preheat the oven before grilling.

- We recommend placing the food at the center of the rack.

Advice for cooking desserts/pastries and biscuits

- Use dark metal molds: they help to absorb the heat better.

- The temperature and the cooking time depend on the quality and consistency of the dough.

- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.

- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 50°F, selecting a longer cooking time if necessary.

Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.

- Avoid overlapping the food.

- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.

- The most delicate parts can be covered with aluminum foil.

- For successful proving, a container of water should be placed in the bottom of the oven.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.

- Reduce any opening of the door to a minimum to avoid heat dispersal.

- Keep the inside of the appliance clean at all times.

- (Where fitted) When it is not being used, remove the pizza stone and put the cover back in its slot.

2.6 Special functions

Defrost by time
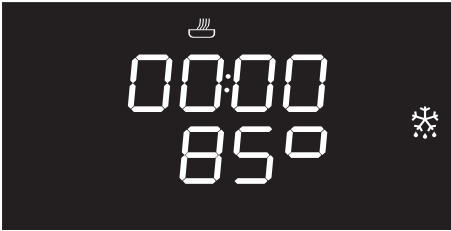
1. Place the food inside the oven.
2. Press and turn the function knob to select the defrost by time function ❄.
3. Turn the temperature knob to set the duration (from 1 to 99 minutes).
4. Press the temperature knob to confirm the set duration. **START** flashes.
5. Press the function knob to start the defrost by time function.
6. At the end, **StoP** is displayed and a buzzer sounds.
7. To deactivate the buzzer, press or turn one of the two knobs or open the door.
8. Press and hold the function knob for at least 3 seconds to exit the function.

> IMPORTANT: always fully defrost food before cooking

Proving
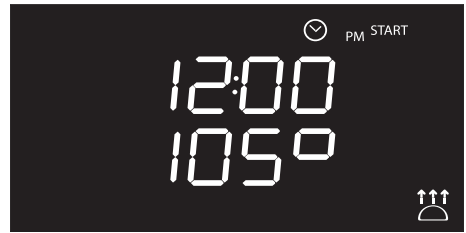
> When using the proving function the temperature cannot be altered.

> For successful proving, a container of water should be placed in the bottom of the oven.

1. Position the dough for proving on the second shelf.
2. Press and turn the function knob to select the proving function. **START** flashes.
3. Press the function knob to confirm your choice of function.
4. Turn the temperature knob to set the proving duration (from **00:00** to **13:00**)
5. Press the function knob to start the proving function.
6. At the end, **StoP** is displayed and a buzzer sounds.
7. To deactivate the buzzer, press or turn one of the two knobs or open the door.
8. Press and hold the function knob for at least 3 seconds to exit the function.

Sabbath


```
                              START
 ┌──────┐
 │      │  SAbb
 │      │  140°
 └──────┘
```

ℹ️ This function allows food to be cooked in accordance with the provisions of the Jewish religion day of rest.

✎ This function results in the appliance operating in a particular way:

- Cooking can proceed indefinitely, it is not possible to set any time.

- No preheating will be performed.

- The cooking temperature which can be selected varies between 140-210°F.

- Oven light disabled, any operation such as opening the door or manual activation with the knob will not activate the light.

- The internal fan remains turned off.

- Knob illumination and audible prompts remain disabled.

✎ After activating the Sabbath mode the settings cannot be altered.

Any action on the knobs will produce no effect; only the function knob remains active to allow the appliance to be turned off.

1. Press and turn the function knob to select the Sabbath function **SAbb**.

2. Press and turn the temperature knob to modify the temperature of the function.

3. Press the temperature knob to confirm the set temperature. **START** flashes.

4. Press the function knob to start the Sabbath function.

5. Press and hold the function knob for at least 3 seconds to exit the function.

Defrost by weight

| i | This function defrosts foods on the basis of the type and weight of the frozen products. |

1. Place the food inside the oven.
2. Press and turn the function knob to select defrost by weight, marked by

   dE00 and the illuminated food

   symbols 🍖🐟🥕🎂🍞.

3. Press the function knob to confirm the defrost by weight function.
4. Turn the function knob to select the type of food to defrost.

5. Turn the temperature knob to select the weight (in grams) of the food to defrost.
6. Press the function knob to confirm the parameters and start defrosting.
7. At the end, **StoP** is displayed and a buzzer sounds.
8. To deactivate the buzzer, press or turn one of the two knobs or open the door.
9. Press and hold the function knob for at least 3 seconds to exit the function.

Pre-set parameters

dE		Type	Weight (g)	Time (min)*
01	🍖	Meat	500	120
02	🐟	Fish	300	55
03	🎂	Fruit	300	35
04	🍞	Bread	300	25

*Defrosting times may vary on the basis of the shape and size of the food to be defrosted.

2.7 Automatic programs

$$Pr\ 00$$
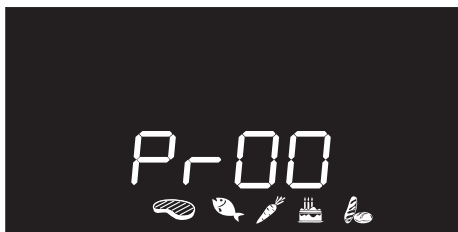
The automatic cooking programs are divided up according to the type of dish to be cooked.

1. Place the food inside the oven.

2. Press and turn the function knob to select cooking with automatic programs, marked by $Pr\ 00$ and the illuminated food symbols.

3. Press the function knob to confirm cooking with automatic programs.

4. Turn the function knob to select the preferred program (see Automatic programs table).

5. Turn the temperature knob to select the weight (in grams) of the food to cook.

6. When preheating has finished, START will flash. Introduce the food and then press the function knob to start cooking.

7. At the end, StoP is displayed and a buzzer sounds.

8. To deactivate the buzzer, press or turn one of the two knobs or open the door.

9. Press and hold the function knob for at least 3 seconds to exit the function.

It is possible to set programmed cooking in automatic programs.

A function can be interrupted at any time by pressing and holding the function knob for at least 3 seconds.

Automatic programs table

MEAT (01 - 05)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°F)	Time (minutes)
01	Roast beef (medium)	1000	2		395	40
02	Roast pork	1000	2		380	75
03	Lamb (well done)	1000	2		380	110
04	Veal	1000	2		380	65
05	Whole roast chicken	1000	2		395	64

FISH (06 - 07)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°F)	Time (minutes)
06	Fresh fish (whole)	500	2		320	35
07	Frozen fish	500	2		320	45

VEGETABLES (08 - 10)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°F)	Time (minutes)
08	Mixed grilled	500	4		480	15 + 10 [1]
09	Roast	1000	2		395	45
10	Roasted potatoes	1000	2		430	40

[1] When grilling, it is recommended to cook foods on both sides, making reference to the times given in the table. The greater time always refers to the first side to be cooked, starting with raw foodstuffs.

Use

DESSERTS (11 - 13)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°F)	Time (minutes)
11	Biscuits	600	2	⊛	320	18
12	Muffins	500	2	⊛	320	18
13	Tart	800	2	▬	340	40

BREAD - PIZZA - PASTA (14-20)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°F)	Time (minutes)
14	Leavened bread (loaf)	1000	2	⊛	390	30
15	Pan baked pizza	1000	1	❄	540	7
16	Stone baked pizza	500	1 [2]	❄	540	4
17	Pasta bake	2000	1	▬	430	40
18	Lasagne	2000	1	▬	450	35
19	Paella	500	2	❄	380	25
20	Quiche Lorrain	1000	1	▬	395	40

[2] (Models without pizza stone) The stone must be positioned on the base of the oven. Frozen pizza cooked on the stone does not require different cooking times depending on weight.

> The times indicated in the tables do not include preheating times and refer to cooking whole pieces. If the foodstuffs are cut into smaller portions, the cooking times will decrease.

EN

2.8 Secondary menu

The appliance also has a drop-down secondary menu allowing the user to:

- Activate or deactivate the Child lock.
- Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate Low power mode (Eco-Logic).
- Activate or deactivate Keep Warm mode.
- Activate or deactivate Eco-light mode.

With the appliance in Stand-By

1. Activate the internal light by turning the temperature knob quickly.
2. Press and hold the temperature knob down for at least 5 seconds.
3. Turn the temperature knob right or left to change the setting status (**ON/OFF**).
4. Press the temperature knob to move to the next mode.

Child lock mode

This mode allows the appliance to lock the controls automatically after one minute of normal operation without any intervention from the user.
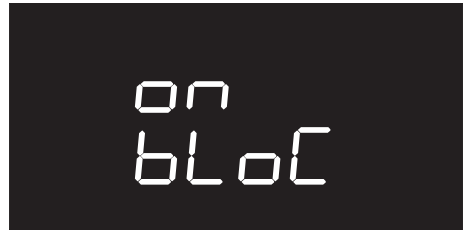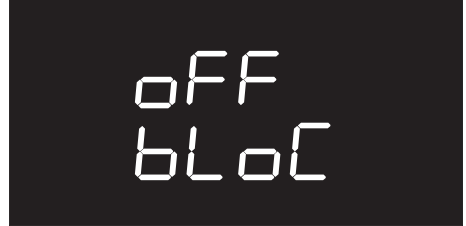
During normal operation it is indicated by the indicator light 🔑 coming on.

To release the lock temporarily during cooking, hold the temperature knob down for 5 seconds. One minute after the last setting the lock will become active again.

When the position of the knobs is changed, the display will show **bLoC** for a few seconds.

It is still possible to turn the appliance off instantaneously by pressing and holding the function knob down for 3 seconds when in child lock mode.

Showroom mode (for exhibitors only)

This mode allows the appliance to deactivate all heating elements, while keeping the control panel active.

oFF
SHo

To use the appliance normally, set this mode to **OFF**.
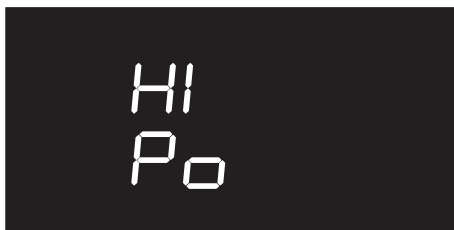
on
SHo

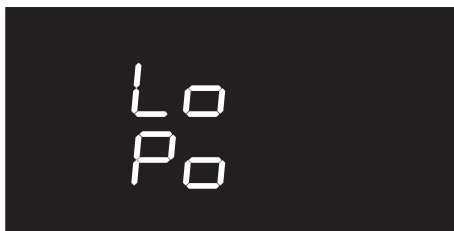| **i** | If the mode is active, the indicator light ⓢ lights up on the display. |

Low power (Eco-logic) mode:

This mode allows the appliance to limit the power used.
Suitable for simultaneous use with further home appliances.
HI: normal power.

HI
Po

LO: low power.

Lo
Po

| ✎ | Activating eco-logic mode means that preheating and cooking times may be extended. |

| **i** | If the mode is active, the indicator light Ⓔ lights up on the display. |

Keep Warm mode

In this mode, at the conclusion of the cooking cycle for which a duration was set (if not stopped manually), the appliance keeps freshly cooked food warm (at low temperatures) for around 1 hour.

```
oFF
Ho ld
```

```
on
Ho ld
```

Eco-light mode

For greater energy savings, the light is automatically deactivated one minute from the start of cooking.

```
on
L IGH
```

To stop the appliance from automatically deactivating the light after one minute, set this mode to OFF.

```
oFF
L IGH
```

The manual off/on control is always available with both settings by turning the temperature knob to the right.

Temperature format

Allows you to set the temperature scale to degrees **Fahrenheit** (**°F**) or degrees **Celsius** (**°C**).

$$°F$$
$$tEnP$$

$$°C$$
$$tEnP$$

The **Temperature format** is factory set to **°F**.

Time format

Activates/deactivates the **12** or **24** hour clock display format.

$$12H$$
$$t InE$$

$$24H$$
$$t InE$$

The **Clock format** function is factory set to **12h**.

Weight type

Allows you to set the unit of measure for weight to **Ounces** (**Oz**) or in **Grams** (**Gr**).

$$O2$$
$$Un It$$

$$Gr$$
$$Un It$$

The **Weight type** format is factory set to **Oz**.

3 Cleaning and maintenance

3.1 Instructions

 Improper use
Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.

 We recommend the use of cleaning products distributed by the manufacturer.

3.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always and only use specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.
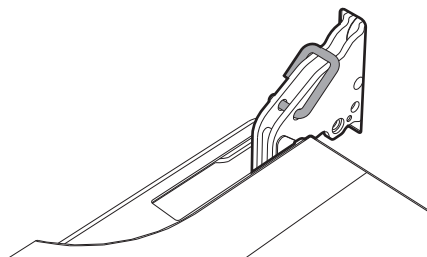
3.3 Cleaning the door
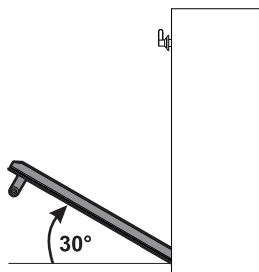
Removing the door

For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.

2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.

3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.
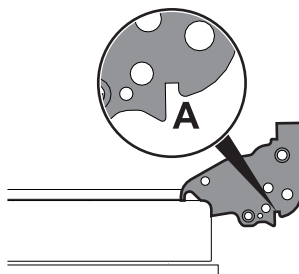
Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

> We recommend the use of cleaning products distributed by the manufacturer.

Removing the internal glass panes

For easier cleaning the internal glass panes of the door can be removed.

1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (**1**).
2. Then, pull the front part upwards (**2**). This way, the 4 pins attached to the glass detach from their housings in the door.
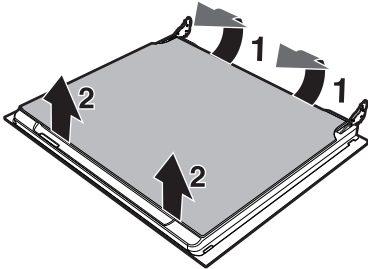
3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.
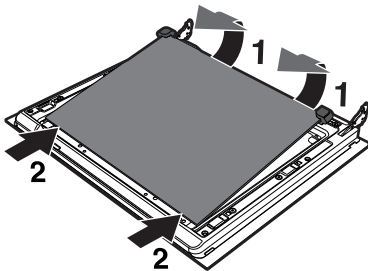
4. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
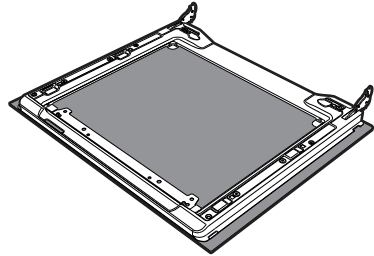
5. Refit the panes in the reverse order in which they were removed.
6. Reposition the internal glass pane. Take care to center and insert the 4 pins into their housings in the oven door by applying slight pressure.

EN

35
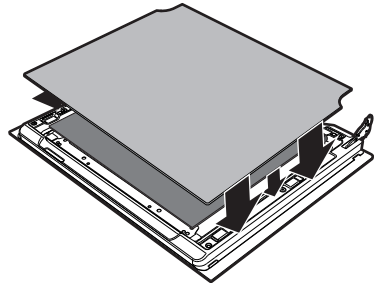
3.4 Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

- the door
- The rack/tray support frames
- The seal

In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

- Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.
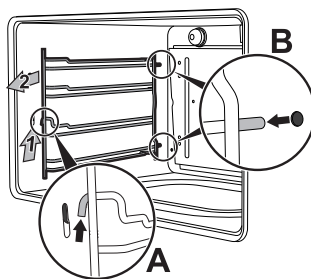
- When cleaning is complete, repeat the above procedures to put the guide frames back in.

3.5 Vapor Clean

ℹ️ Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. This process makes it possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapor for easier removal afterwards.

⚠️ **Improper use**
Risk of damage to surfaces

- Remove any large amounts of food residues or spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

Preliminary operations

Before starting the Vapor Clean function:
- Completely remove all accessories from inside the oven.
- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.
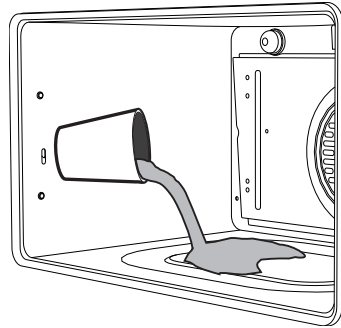
- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.
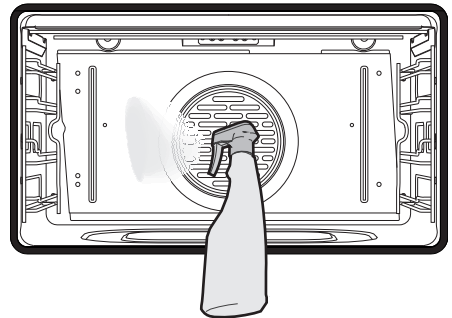
- Close the door.

✏️ We recommend spraying approx. 20 times at the most.

Vapor Clean cycle setting

> **i** If the internal temperature is greater than that required for the Vapor Clean cycle, the cycle will be stopped immediately and the message **STOP** will appear on the display. Let the appliance cool down before activating the assisted cleaning cycle.

1. Press the function knob to activate the appliance.
2. Turn the function knob to the right or left to select the Vapor Clean function ⠿. The duration and temperature of the cleaning cycle will appear on the display.
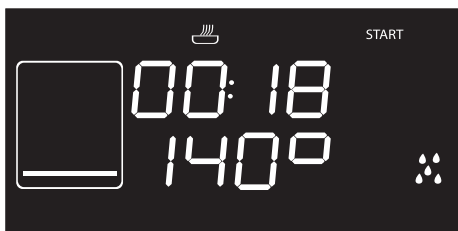
3. Press the temperature knob to start the Vapor Clean cleaning cycle.

> **i** The temperature and time parameters cannot be modified by the user.

Programmed Vapor Clean cycle

Like for the normal cooking functions, it is also possible to set an end time for the Vapor Clean function.

1. After selecting the Vapor Clean function, press the temperature knob. The indicator light ⤨ starts flashing. The display shows the function end time.

2. Turn the temperature knob right or left to delay the cooking end time.
3. Press the temperature knob to confirm the function end time.
4. Press the function knob. The appliance waits for the set start time.

End of the Vapor Clean cycle

At the end **StoP** appears on the display and a buzzer will sound that can be deactivated by pressing the temperature knob.

1. Press and hold the function knob for at least 3 seconds to exit the function.
2. Open the door and wipe away the less stubborn dirt with a microfiber cloth.
3. Use an anti-scratch sponge with brass filaments on tougher encrustations.
4. In case of grease residues use specific oven cleaning products.
5. Remove the residual water inside the oven.

For greater hygiene and to avoid food being affected by any unpleasant odors, we recommend that the oven is dried using a fan-assisted function at 320°F for approximately 10 minutes.

We recommend wearing rubber gloves for these operations.

For easier manual cleaning of parts that are difficult to reach, we recommend removing the door.
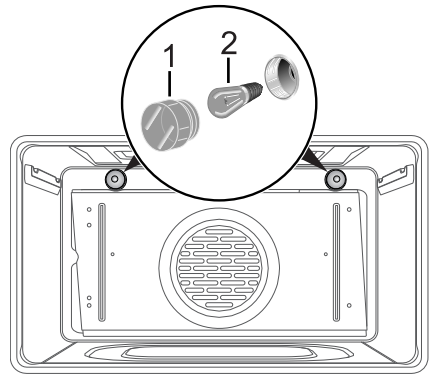
3.6 Extraordinary maintenance

Live parts
Danger of electrocution

• Unplug the appliance from the mains.

Replacing the internal light bulb

1. Unscrew protective cover **1**, anticlockwise.
2. Replace the bulb **2** with one of the same type (25 W). Use only oven bulbs (T 570°F - 300°C).
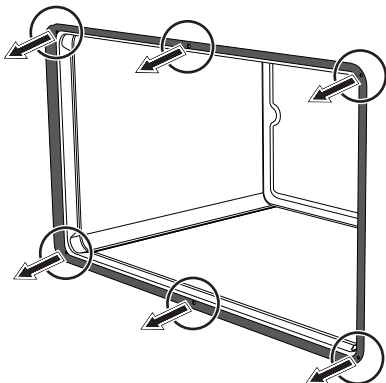

3. Re-fit protective cover **1**.

Removing and installing the door seal

To remove the seal:

• Unhook the clips located in the 4 corners and in the center, then pull the seal outwards.

To refit the seal:

• Hook the clips located in the 4 corners and in the center onto the seal.

Seal maintenance tips

The seal should be soft and elastic.

• To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.

What to do if…

The display is completely off:

• Check the mains power supply.

• Check whether an all-pole disconnection switch upstream of the appliance supply line is in the "ON" position.

The appliance does not heat up:

• Check whether it has been set in "showroom" mode (for further details see "Secondary menu").

The controls do not respond:

• Check whether "child lock" mode has been set (for further details see "Secondary menu").

The cooking times are longer than those indicated in the table:

• Check whether it has been set in "eco-logic" mode (for further details see "Secondary menu").

If the door is opened during a fan assisted function, the fan stops:

• This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat from escaping. When the door is closed, the oven will return to normal operation.

> If the problem has not been resolved or in the case of other types of fault, contact your local technical support center.

> If other ERRx error messages are indicated:
>
> Note down the error message, function and set temperature and contact your local technical support center.