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## IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** If the instructions contained in this manual are not followed precisely, a 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.



## Important Safety Instructions



### RECOGNIZE SAFETY INFORMATION

This is the 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 immediately 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 residential use 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 property 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, 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



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## 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 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 or room heater. Doing so may result in cause the oven to overheat.
- **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 cooker 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:** Burners 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 to the floor immediately and roll to extinguish the flames.
- **PLACEMENT OF OVEN RACKS -** Always place oven racks in required position while the oven is cool. If a rack has to be moved while the oven is hot, do not let the potholder come into contact with a hot heating element in oven.
- **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.



## Important Safety Instructions

- Do not obstruct oven vents or openings for air intake.
- **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 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 from 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 place pans or trays directly on the bottom of the oven cavity.
- **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 residues.
- **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, birth defects, or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

# Important Safety Instructions



- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Only use dry potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders to touch hot heating elements. Do not use towels or other bulky cloths.
- Do not stand or sit on the oven door.
- Remove all packaging 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 (230 °C) for 20 to 30 minutes.

## To save energy

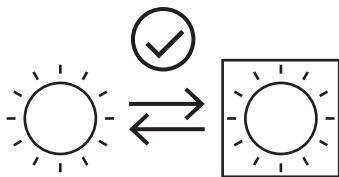
- Unless otherwise indicated on the package, defrost frozen food before placing it in the oven.
- In case of multiple cooking, it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal molds: they help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat that has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the oven clean at all times.



## Important Safety Instructions

### Light sources

- This appliance contains user replaceable light sources.



- The light sources contained in the product are suitable for use in ambient temperatures of  $\geq 572^{\circ}\text{F}$  ( $300^{\circ}\text{C}$ ) and intended for use in high temperature applications such as ovens.
- This appliance contains efficiency class "G" light sources.

### 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

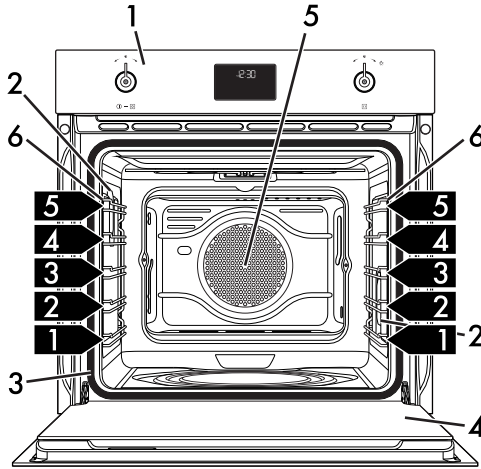
1. Use instruction sequence.
- Single use instructions.

# SAVE THESE INSTRUCTIONS



## 1 Description

### 1.1 General Description



1 Control panel

2 Oven light

3 Seal

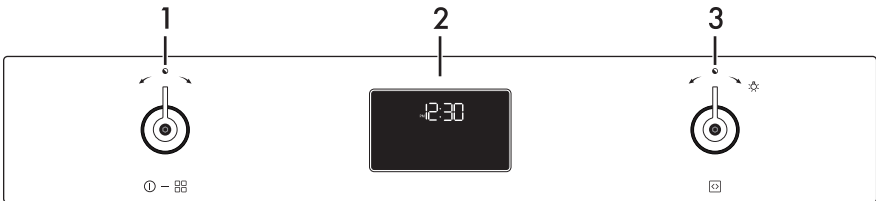
4 Door

5 Fan

6 Rack/tray support frames

**1,2,3** Frame shelf

### 1.2 Control panel



#### 1 Functions knob

This knob can be used to:

- Select an oven function.
- Start or stop a function.

#### 2 Digital programmer

Displays the current time, the function, the selected cooking temperature, power and any time that has been set.



# Description

## 3 Temperature knob

This knob can be used to set:

- The cooking temperature.
- The duration of a function.
- Programmed cooking.

## 1.3 Other parts

### Positioning shelves

The appliance is fitted with shelf supports for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 1.1 General Description).

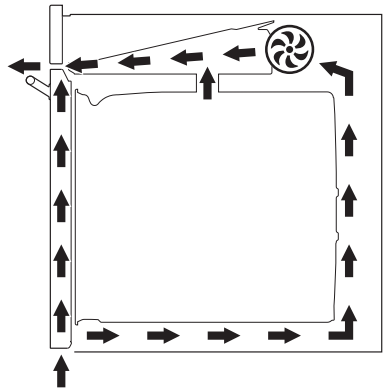
### Oven lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When the temperature knob is turned to the right.
- When any function is selected, apart from the **STEAM CLEAN** and **Sabb** functions.

**i** When the door is open, it is not possible to turn off the oven light.

## Cooling fan



The fan cools the appliance and turns on during cooking or baking.

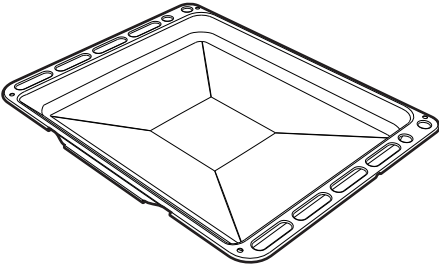
The fan produces a steady outflow of air from above the door, which may continue for a short time after the oven has been turned off.





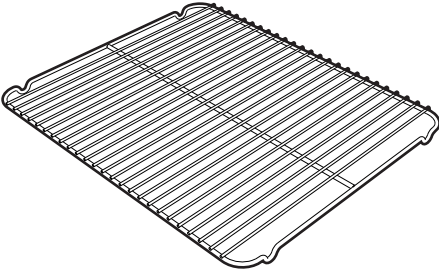
## 1.4 Available accessories

### Tray



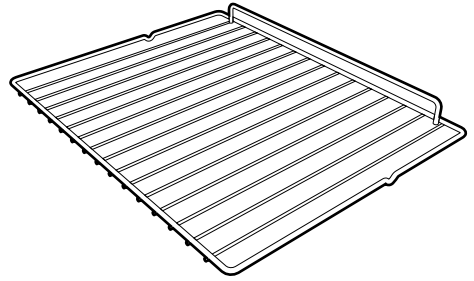
Used to collect grease from foods placed on the rack above and for baking cakes, pizza and desserts.

### Tray rack



This is placed above the tray, and is used for cooking or baking foods that might drip.

### Rack



Used to hold containers containing food to be cooked.



Some models are not provided with all accessories.



Accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



Original accessories supplied or optional ones can be purchased at authorized service centers. Only use original manufacturer's accessories.



## 2 Use

### 2.1 Warnings



**High temperature inside the oven during use**  
**Burn hazard**

- Keep the door closed while cooking or baking.
- Use potholders or oven mitts to protect your hands when handling pans that have been inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Keep children away from the appliance during operation.



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

- Do not use spray products near the appliance.
- Do not use or store flammable materials near the appliance.
- Do not use plastic dishes or containers for cooking food.
- Do not put sealed cans or containers in the oven.
- Do not leave the appliance unattended during cooking operations that could release fats or oils.
- Remove all trays and racks that are not used during cooking or baking.



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

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

### 2.2 First-time use of the range

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove all labels (except the nameplate with technical data) from the inside of the oven and accessories.
3. Remove and wash all accessories of the appliance (see "Cleaning the inside the oven").
4. To remove any production residues, turn the oven on to the maximum cooking temperature for at least 20 minutes (see "Using the oven").
5. To start to use the appliance, you will need to set the current time.

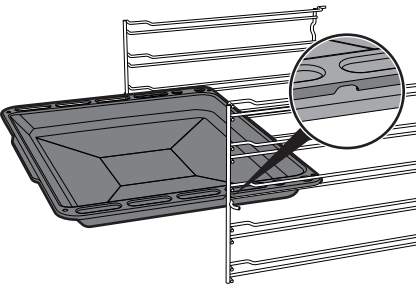
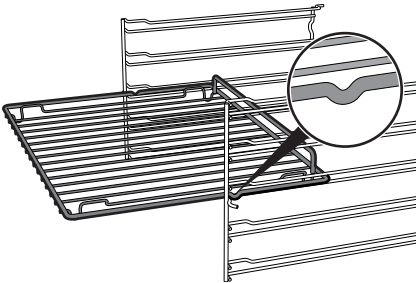


## 2.3 Use of accessories

### Racks and trays

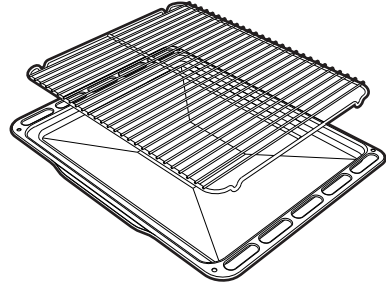
Racks and trays have to be inserted as far as they will go into the side guides.

- The mechanical safety locks that prevent the accidental removal of the racks must face downward and towards the rear of the oven.



### Tray rack

The tray rack must be inserted into the tray. This way, the grease can be collected separately from the food being cooked or baked.



EN



Insert the racks and trays gently into the oven and push them towards the back until they stop.

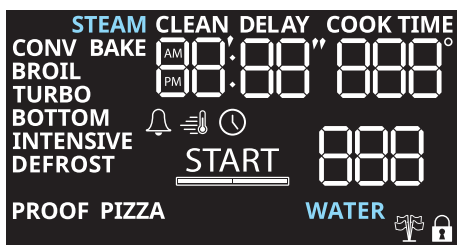


Clean the trays before using them for the first time to remove any manufacturing residues.



## 2.4 Using the oven

### Display




The parameters and values for the currently selected function will be indicated on the display. To use it, simply turn the functions and temperature knobs according to the functions to be carried out by the appliance.


### Setting the current time



It is not possible to use the appliance if the current time has not been set.

On the first use, or after a power failure, the digits  will be flashing on the appliance's display.


1. Turn the temperature knob repeatedly to the right or left to adjust the hours.

The  symbol on the display turns on, the segments that refer to the hour flash while those of the minutes remain lit steadily.

2. Press the temperature knob to confirm the hours.

The segments that refer to the hour remain lit steadily while those of the minutes flash.

3. Turn the temperature knob to the right or left to adjust the minutes.
4. Press the temperature knob to confirm the minutes and finish setting the time.

The  symbol on the display turns off.



To modify the current time, keep the temperature knob turned to the right or left until the segments that refer to the hours flash and then carry out the procedure described above.



When the current time is shown, the display will be dimmed 2 minutes after the knobs were last used.



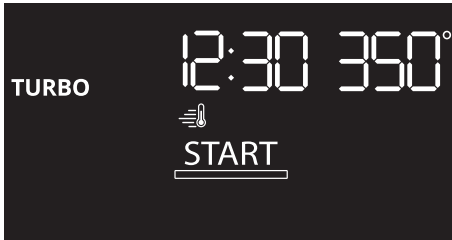
## Turning on the oven

**i** To exit immediately from a function that is in progress, turn the functions knob to the left.

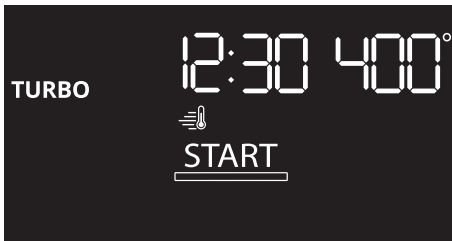
To switch the oven on:

1. Turn the functions knob to the right or left to select the required function (e.g.

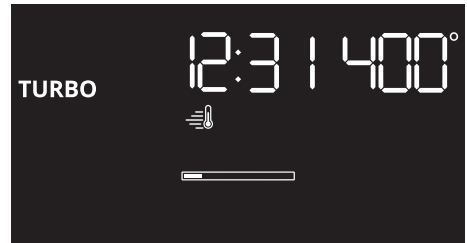
**TURBO**).



2. Turn the temperature knob to the right or left to select the required function (e.g. **400°F**).





3. Press the functions knob to start the function (the text **START** turns off).




**i** When the door is opened, the function in progress is stopped. The function restarts automatically when the door is closed.

## Preheating

Cooking is preceded by preheating that allows the oven to rapidly heat up to the cooking temperature.

This stage is indicated by the indicator  and a progressive increase in the temperature reached .

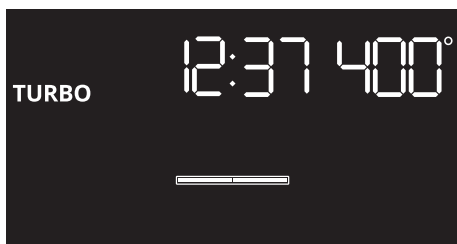
At the end of the preheating stage:

- The indicator light  turns off.
- The cooking stage starts automatically.
- A sound is emitted to indicate that the food can be put in the oven.



## Use

### Cooking phase



1. Open the door.
2. Place food to be cooked in the oven.
3. Close the door.
4. Turn the temperature knob to the right from time to time, to turn on the oven light and check how the food is cooking.

**i** **INTENSIVE**: when using this function, the food can be placed in the oven even when the oven is cold.

### End of cooking

1. To finish cooking, turn the functions knob to the left.
2. Open the door.
3. Remove the food from the oven.
4. Close the door.

### Modifying the temperature during cooking

To change the temperature during cooking:

1. Press the temperature knob.

The degrees symbol  flashes.

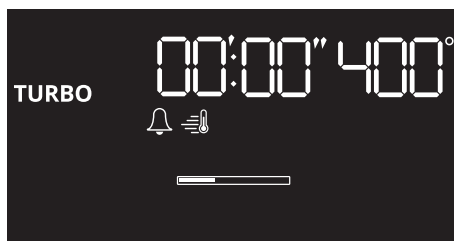
2. Turn the temperature knob to the right or left to select the required temperature.
3. Press the temperature knob or wait a few moments to confirm the new temperature required.

### Timer during cooking

**i** The minute minder timer does not stop the cooking operation but informs the user when the set time has run out.

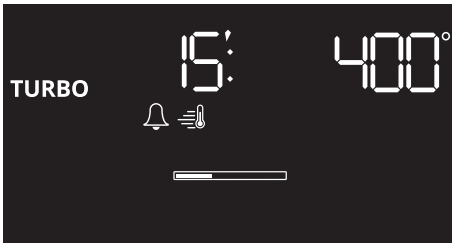
1. After starting cooking, press the temperature knob twice in succession.

The  symbol flashes.

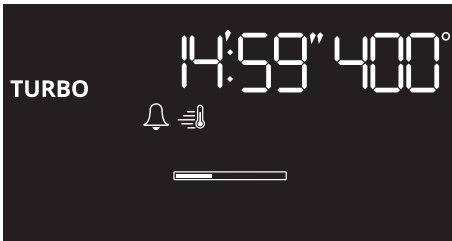




- Turn the temperature knob to the right or left to select the required duration of the minute minder timer (e.g. **15 minutes**).



- Press the temperature knob or wait a few moments to start the minute minder timer.



**i** It is not possible to set a minute minder timer of more than 12 hours.

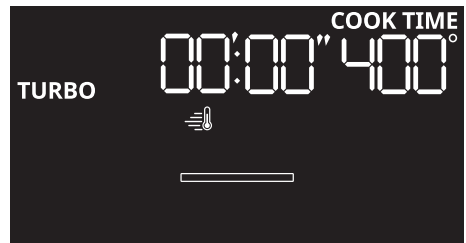
**i** To cancel a minute minder timer, set the values to 0.

## Timed cooking

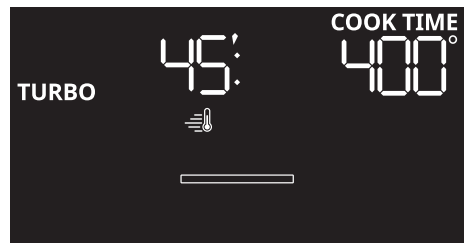
**i** Timed cooking is the function that allows a cooking operation to be started and then ended after a specific length of time set by the user.

- After selecting a cooking function, press the temperature knob twice in succession.

The text **COOK TIME** flashes.



- Turn the temperature knob to the right or left to select the required cooking time (e.g. **45 minutes**).



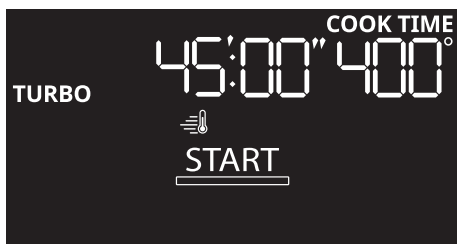
**i** It is not possible to set a timed cooking for less than 10 minutes or more than 11 hours and 59 minutes.



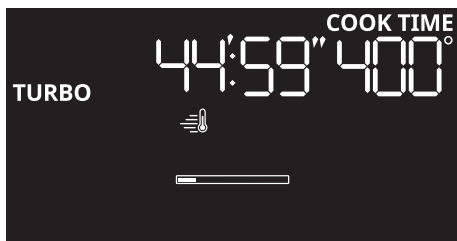
## Use

3. Press the temperature knob or wait a few moments to confirm the required cooking time.

The text **COOK TIME** remains lit with a steady light and **START** flashes.



4. Press the functions knob to start the function (the text **START** turns off).






**i** Turn the functions knob to the left to exit from the function.

## Preheating

**i** The time required for preheating is included in the set cooking time.

Timed cooking is preceded by a preheating, which allows the appliance to heat up to the cooking temperature more quickly.

This stage is indicated by the indicator  and a progressive increase in the temperature reached . At the end of the preheating stage:

- The indicator light  turns off.
- The cooking stage starts automatically.
- A sound is emitted to indicate that the food can be put in the oven.

## Cooking phase



Timed cooking is indicated by the cooking level and the progressive decrease in the cooking time .





1. Open the door.
2. Place food to be cooked in the oven.
3. Close the door.
4. Turn the temperature knob to the right from time to time, to turn on the oven light and check how the food is cooking.

### End of timed cooking

A sound is emitted when cooking ends. The text **COOK TIME** flashes on the display and **End** appears.



1. Turn the functions knob to the left to exit from the function.
2. Open the door.
3. Remove the food from the oven.
4. Close the door.

### Delay cooking



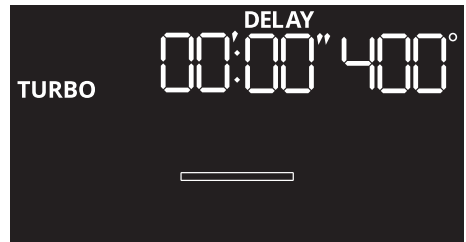
Delay cooking is the function that allows the user to start timed cooking later than the current time, after which the oven will switch off automatically.



The appliance does not perform preheating when the delay cooking function is used.

1. After having selected timed cooking (see previous section), press the temperature knob.

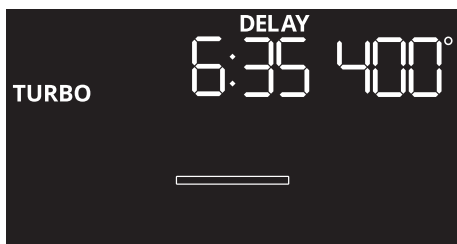
The text **DELAY** flashes.



2. Turn the temperature knob to the right or left to select the required delay time before cooking starts (e.g. **6 hours and 35 minutes**).



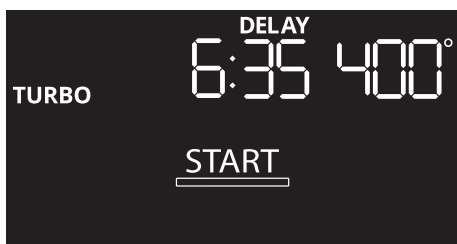
## Use



**i** It is not possible to set delay cooking times of more than 12 hours.

3. Press the temperature knob to confirm the required delay time.

The text **START** flashes.



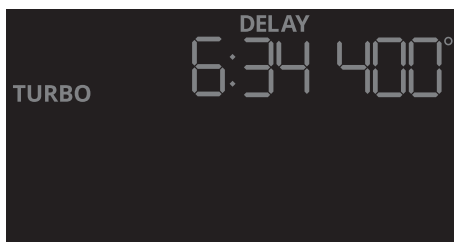
4. Press the functions knob to start the function.

**i** Turn the functions knob to the left to exit from the function.

### Countdown phase

During the delay time countdown:

- The display goes into low brightness mode and indicates the time remaining before the timed cooking starts.
- The text **START** turns off.
- The text **DELAY** remains lit with a steady light.



Timed cooking starts when the countdown reaches **00:00**.





## Functions list

### **BAKE**

With the heat coming from the top and bottom at the same time, this option 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. Perfect for all types of roasts, bread and cakes and particularly suitable for fatty meats such as goose and duck.

### **CONV BAKE**

The operation of the convection fan combined with conventional cooking ensures uniform cooking even when complex recipes are involved. Perfect for cookies and cakes, even when simultaneously baked on several shelves.

### **CONV**

The combination of the fan and the convection heating elements (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and the same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It is possible, for example, to cook fish, vegetables and cookies simultaneously (on different shelves) without mixing odors and flavors.

### **TURBO**

The combination of convection cooking and traditional cooking allows different foods to be cooked on several shelves extremely quickly and efficiently, without mixing odors and flavors. Perfect for large volumes of food that need intense cooking.

### **BROIL**

The heat coming from the broiler element gives perfect broiling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. This function is perfect for sausages, ribs and ham. This function enables large quantities of food, particularly meat, to be grilled evenly.

### **CONV BROIL**

The air produced by the fan softens the intense heat generated by the broiler, roasting even thick foods perfectly. Perfect for large cuts of meat (e.g. pork leg).

### **BOTTOM**

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.

### **INTENSIVE**

Allows you to quickly finish cooking food that is already cooked on the surface but not internally. Ideal for quiches, suitable for all kinds of dishes.

### **PIZZA**

Function designed for cooking pizza. Perfect not just for pizzas, but also for cookies and cakes.



## 2.5 Cooking tips

### General tips

- Use a convection function to achieve uniform cooking at several levels.
- Increasing the temperature does not shorten cooking or baking times (the food will likely be well done on the outside and undercooked on the inside).

### Advice for cooking meats

- Cooking times vary depending on the thickness and quality of the meat and on consumer taste.
- Use a meat thermometer when cooking roasts, or simply press on the roast with a spoon. If it feels hard, it is ready; otherwise, it needs to roast a bit longer.

### Tips for cooking with the broiler and convection broiler

- The meat can be grilled starting with a cold oven or with the oven preheated if you want to change the effect of the cooking.
- With the convection broiler function, it is recommended that the oven be preheated before broiling.
- We recommend placing the food at the center of the rack.

### Tips for baking cakes and cookies

- It is preferable to use dark metal pans, which 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 cake is baked through, stick a toothpick into its highest point at the end of the baking time. If the batter does not stick to the toothpick, the dessert is done.
- If the dessert collapses when it comes out of the oven, the next time reduce the oven temperature by about 50°F, and select a longer cooking time if necessary.

### Advice for defrosting and proving

- With the wrapping removed, put frozen foods into a lidless container and place it on the first rack in the oven.
- Do not overlap foods.
- To defrost meat, use a rack placed on the second shelf and a tray on the first shelf. This way, the meat does not remain in contact with the liquid from defrosting.
- The tenderest parts of the food can be protected with aluminum foil.
- For good proofing, placed a container of water at the bottom of the oven.

### To save energy

- Turn off the oven a few minutes before the required time. Cooking will continue for the remaining minutes with the heat that has already accumulated inside the oven.
- Do not open the oven door very often to avoid heat loss.
- Always keep the inside of the appliance clean.
- (Where present) If not used, remove the pizza tray and place the cover in its special location.




## 2.6 Special functions

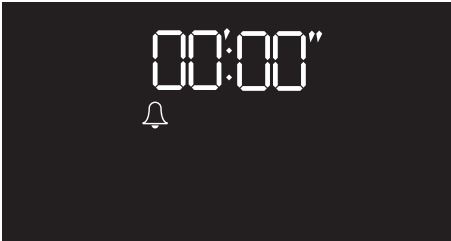
### Minute minder timer



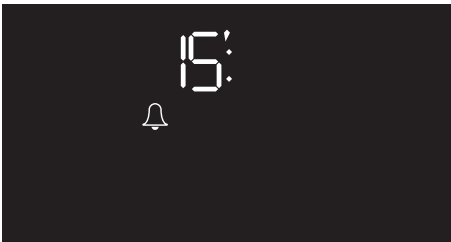
The minute minder timer only warns the user that the preset number of minutes has passed.

1. Press the temperature knob.

The  symbol flashes.



2. Turn the temperature knob to the right or left to select the required duration in minutes (e.g. **15 minutes**).



3. Press the temperature knob or wait a few moments to start the minute minder timer.



It is not possible to set a minute minder timer of more than 12 hours.



To cancel a minute minder timer, set the values to 0.

### **DEFROST** (by time)

Rapid defrosting is aided by turning on the convection fan and the top heating element, which ensures uniform distribution of low-temperature air inside the oven.



If the oven has been used a short time ago for cooking, it is recommended that you let the appliance cool down before activating the function.



The Defrost by time function can be set from a minimum of 1 minute to a maximum of 11 hours and 59 minutes.

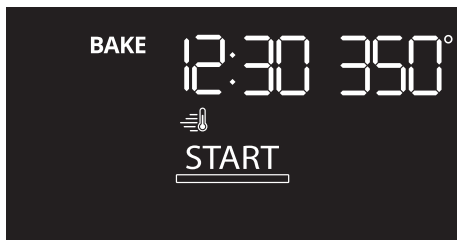


It is not possible to change the default temperature of the Defrost by time function.

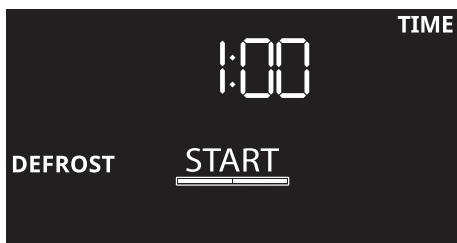


## Use

1. Open the door.
2. Place the food in the oven and close the door.
3. Press the functions knob.



4. Turn the functions knob to the right or left to select **DEFROST**.



The text **START** flashes.

5. Press the temperature knob.

The text **START** turns off whilst

**TIME** flashes.

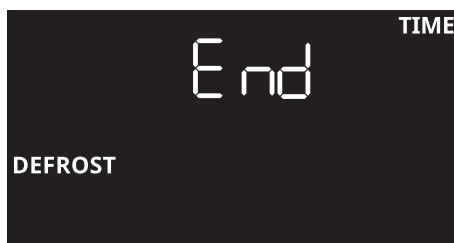
6. Turn the temperature knob to the right or left to select the required defrost time.
7. Press the temperature knob to confirm the required defrost time.

The text **START** flashes while **TIME** remains lit with a steady light.

8. Press the functions knob to start the function.

When finished, a sound is emitted. The text

**TIME** flashes on the display and **End** appears.



1. Turn the functions knob to the left to exit from the function.
2. Open the door.
3. Remove the food from the oven.
4. Close the door.



## PROOF

This function is particularly suitable for proving dough.

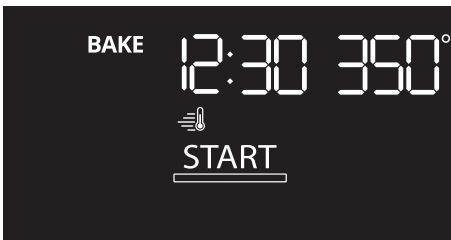
**i** If the oven has been used a short time ago for cooking, it is recommended that you let the appliance cool down before activating the function.

**i** The duration of the Proving function can be from a minimum of 1 minute to a maximum of 11 hours and 59 minutes.

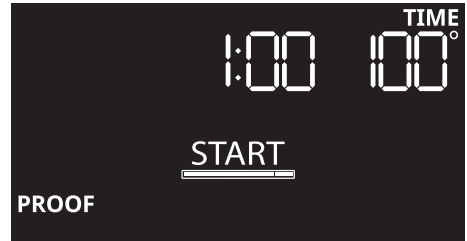
**i** It is not possible to change the default temperature of the Proving function.

**i** For successful rising, a container of water should be placed at the bottom of the oven.

1. Open the door.
2. Place the dough to prove on the second shelf and close the door.
3. Press the functions knob.



4. Turn the functions knob to the right or left to select **PROOF**.



The text **START** flashes.

5. Press the temperature knob.

The text **START** turns off whilst **TIME** flashes.

6. Turn the temperature knob to the right or left to select the required proving duration.

7. Press the temperature knob to confirm the required proving duration.

The text **START** flashes while **TIME** remains lit with a steady light.

8. Press the functions knob to start the function.



## Use

When finished, a sound is emitted. The text

**TIME** flashes on the display and

**End** appears.



1. Turn the functions knob to the left to exit from the function.
2. Open the door.
3. Remove the food from the oven.
4. Close the door.

## **SAbb** (Sabbath)

This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.

This function operates the appliance in a particular way:

- Cooking can continue indefinitely, but it is also possible to set a cooking time.
- Preheating is not carried out.
- The cooking temperature that can be selected ranges from 170°F to 550°F.
- The oven light is disabled; any action such as opening the door or manual activation will not activate the light.

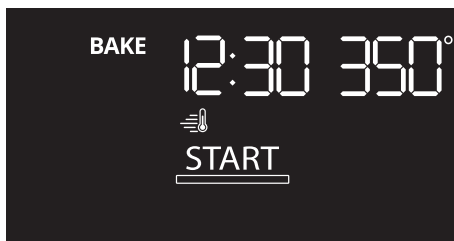
- The internal fan remains switched off.
- The buzzers are disabled.



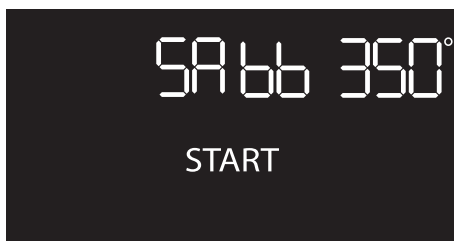
After activating the Sabbath function, the settings cannot be altered.

To use the Sabbath function:

1. Open the door.
2. Place the food inside the oven.
3. Close the door.
- 4 Press the functions knob.



5. Turn the functions knob to the right or left to select **SAbb**.



6. Turn the temperature knob to the right or left to select the required temperature.





7. Wait a few moments until **START** flashes.
8. Press the functions knob to start the function.

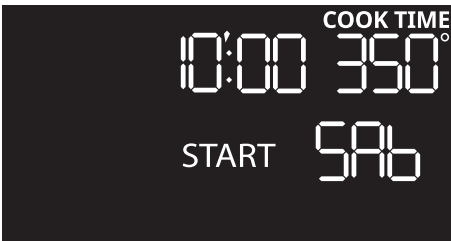


- Turn the functions knob to the left to exit from the function.

### Timed Sabbath

1. After having selected the required temperature, press the temperature knob.

The text **COOK TIME** flashes.



2. Turn the temperature knob to the right or left to set the required cooking time (from 10 minutes to 73 hours).

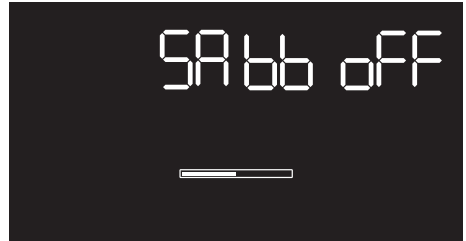
3. Press the temperature knob to confirm the required cooking time.
4. Press the functions knob to start the function.



Turn the functions knob to the left at any time to exit from the function.


### End of the Sabbath function

The following screen is displayed when the function ends.



No sound is emitted when the function ends.



The scroll bar  indicates the cooling of the cooking compartment.

1. Turn the functions knob to the left to exit from the function.
2. Open the door.
3. Remove the food from the oven.
4. Close the door.



## 2.7 Settings

To access the settings menu:

1. From the clock screen, turn the temperature knob to the right.

The oven light switches on.

2. Keep the temperature knob pressed for a few seconds.

### Controls lock (child safety)




This mode allows the appliance to lock the controls automatically.

1. After having accessed the settings menu, the first setting that can be changed is the **Controls lock**.



2. Turn the temperature knob right or left to activate or deactivate this setting.



During normal operation, the controls lock is indicated by the  symbol lighting up.



If there is a power failure, the controls lock remains active when it comes back on.

When enabled, to unlock the controls lock:

1. Turn the temperature knob to the right.

The  indicator flashes.

2. Keep the temperature knob pressed for a few seconds.



If the controls lock is activated, it will not be possible to carry out the subsequent settings.

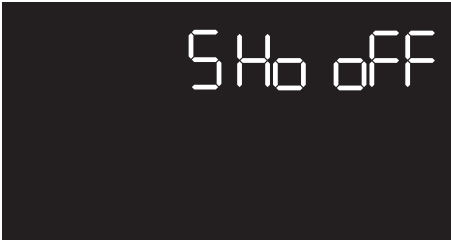


## Showroom (for exhibitors only)

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

**i** This setting is only visible for 5 minutes after connecting the appliance to the mains power supply.


1. After having accessed the settings menu (and having left the controls lock setting on **off**), press the temperature knob to select the **Show room** setting.



2. Turn the temperature knob right or left to activate or deactivate this setting.



3. Press the temperature knob to confirm and move to the next setting.

**i** When the showroom function is active, the indicator  is lit on the display.

**i** To use the appliance normally, set this function to **off**.



## Use

### Temperature Format

**i** Allows you to set the temperature scale to degrees Celsius  $^{\circ}\text{C}$  or degrees Fahrenheit  $^{\circ}\text{F}$ .

1. After having accessed the settings menu, press the temperature knob to select **Temperature format**.



2. Turn the temperature knob right or left to activate or deactivate this setting.



3. Press the temperature knob to confirm and move to the next setting.

**i** The temperature Format is factory set to  $^{\circ}\text{F}$ .

### Clock format

**i** This setting allows you to activate or deactivate the clock display in a 12 or 24 hour format.

1. After having accessed the settings menu, press the temperature knob to select **Clock format**.







- Turn the temperature knob right or left to activate or deactivate this setting.



- Press the temperature knob to confirm and move to the next setting.

 The **Clock format** is factory set to **12H**.

## Keep warm

 This setting allows the appliance to keep cooked food warm (at low temperatures) after cooking finishes with a cooking cycle for which a duration has been set (if it is not interrupted manually), without altering the taste and aroma obtained during cooking.


- After having accessed the settings menu, press the temperature knob to select **Keep warm**.



- Turn the temperature knob right or left to activate or deactivate this setting.



- Press the temperature knob to confirm and move to the next setting.

 To use the appliance normally, set this function to **off**.



## Use

### Eco light

**i** For greater energy savings, the lights inside the oven cavity are automatically deactivated approximately one minute after the start of cooking or after the door is opened.

**i** To stop the appliance from automatically deactivating the light after approximately one minute, set this mode to **off**.

1. After having accessed the settings menu, press the temperature knob to select **Eco logic**.



2. Turn the temperature knob right or left to activate or deactivate this setting.



3. Press the temperature knob to confirm and exit from the settings menu.

**i** The **Eco light** is factory set to **on**.



## 3 Cleaning and maintenance

### 3.1 Warnings



**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 steel parts or parts with metal surface finishes (e.g. anodized, nickel or chrome plated).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers or metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.



We recommend using cleaning products distributed by the manufacturer.

### 3.2 Cleaning the surfaces

To maintain the surfaces, clean them regularly after each use once they have cooled down.

#### Regular daily cleaning

Always use only 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 metallic sponges or sharp scrapers: they will damage the surfaces.

Use ordinary, non-abrasive products, with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Do not let sugar-based food residues (e.g. jam/jelly) dry in the appliance as they can ruin the coating on the inside of the appliance.

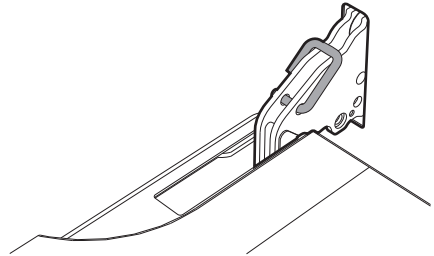
### 3.3 Cleaning the door

#### Removing the oven door

To facilitate cleaning, we recommend that you remove the door and place it on a towel.

To remove the door, proceed as follows:

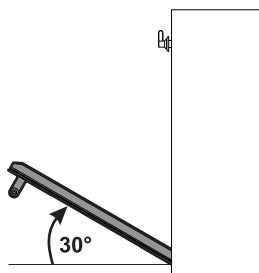
1. Open the door completely and insert two pins into the holes in the hinges, as shown in the image.



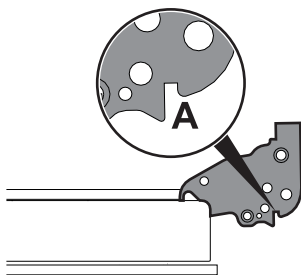


## Cleaning and Maintenance

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



3. To remount the door, insert the hinges into the slots on the oven, making sure that the grooves **A** fit tightly in the slots. Lower the oven door and once it is in position, remove the pins from the holes in the hinges.



### Cleaning the oven door glass

We recommend that you always keep the glass doors thoroughly clean. Use paper towels. If there are tough to clean spots, use a damp sponge and mild detergent.

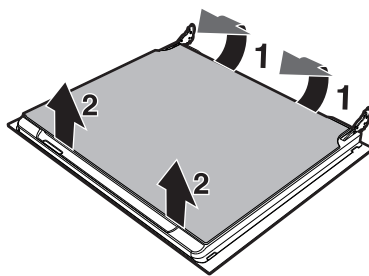


We recommend using cleaning products distributed by the manufacturer.

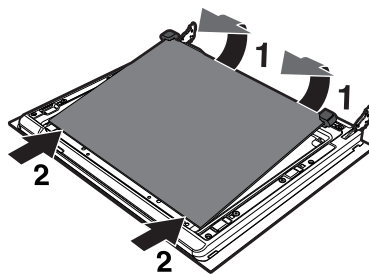
### Removing the inner glass

To facilitate cleaning, the inner glass panels of the door can be removed.

1. Remove the inner glass panel by pulling it gently upward at the rear, moving it as indicated by the arrows (1).
2. Then pull the front part of the glass panel upwards (2). This way, the four pins attached to the glass panel are disengaged from their grooves in the door.



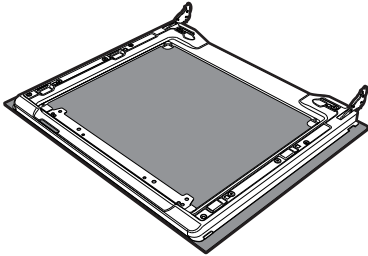
3. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.



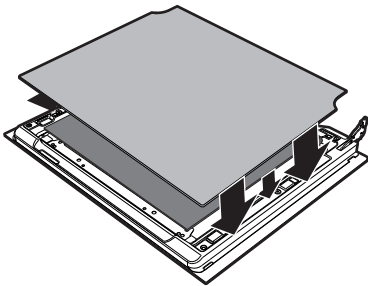




4. Clean the external glass panel and the one you just removed. Use paper towels. If there are tough to clean spots, use a damp sponge and mild detergent.



5. Reinsert the glass panels in the reverse order of removal.
6. Replace the inner glass panel. Make sure you center and insert the four pins into their grooves in the door, using a little pressure.



### 3.4 Cleaning the inside the oven

The inside of the oven should be cleaned regularly, after allowing it to cool. Avoid leaving dried on food residues inside the oven because it could damage the enamel surface. Before cleaning, take out all removable parts.

To make cleaning easier, we recommend that you remove:

- the door;
- the racks/tray supports;
- the seals.

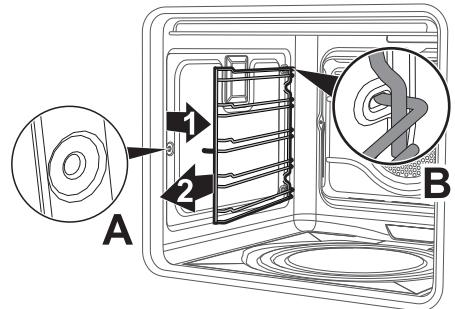
**i** If you use specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residues.

### Removal of the rack/tray supports

Removing the guide frames makes it easier to clean the sides of the oven. This must be done each time you use the automatic cleaning cycle (only on some models).

To remove the guide frames:

- Pull the frame towards the inside of the oven to unhook it from its housing **A**, and then slide it out of the grooves at the back **B**.



- When you have finished cleaning the oven, repeat the procedures indicated above in reverse to replace the guide frames.



# Cleaning and Maintenance

## STEAM CLEAN



Steam Clean is an assisted cleaning procedure that helps remove dirt and food residues. Thanks to this process, the inside of the oven can be cleaned with great ease. Food residues are softened by the heat and steam, making it easy to remove.



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

- Remove any food or spills from the inside of the oven.
- Only carry out the assisted cleaning operations when the oven is cold.

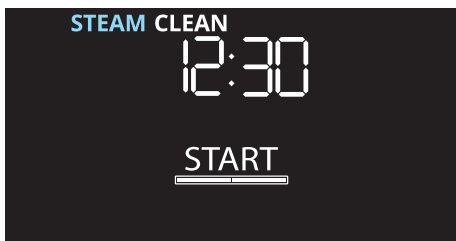
### Preliminary operations

Before starting Steam Clean:

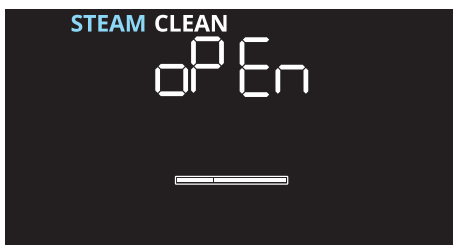
- Remove all accessories from inside the oven.

### Steam Clean Settings

1. Turn the functions knob to the right or left to select **STEAM CLEAN**.



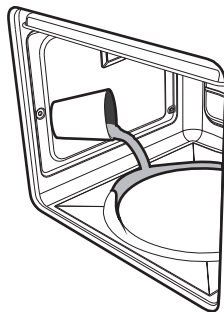
2. Press the functions knob to confirm.



3. Open the door.



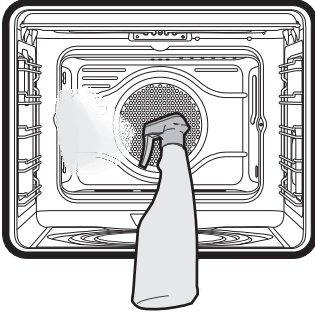
4. Pour approx. 120 cc of water onto the bottom of the oven. Make sure it does not overflow from the recess.



# Cleaning and Maintenance

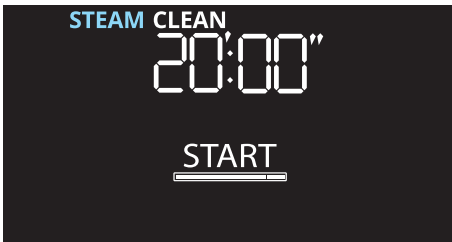


5. Using a spray bottle, spray a solution of water and dish soap inside the oven. Direct the nozzle at the side walls, above, below and towards the deflector while spraying.

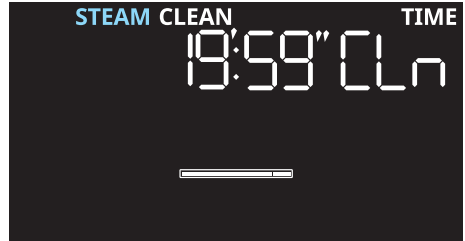


**i** We recommend at least 20 sprays.

6. Close the door.



7. Press the functions knob to start the Steam Clean cycle.



**i** The temperature and time settings cannot be changed by the user.

**i** If the temperature inside the oven is hotter than that allowed for the Steam Clean cycle, it will immediately be paused and **Hot** will be displayed. Let the appliance cool down before starting the assisted cleaning function.



# Cleaning and Maintenance

## End of the Steam Clean cycle

At the end of the cycle, **End** will be displayed and a buzzer will sound (which can be turned off by pressing the temperature knob).

1. Press the functions knob for at least 3 seconds to exit the function.
2. Open the door and wipe away the least-stubborn residue with a microfiber cloth.
3. Use a scratch-proof brass scrubber on the toughest residues.
4. For fat residues, use products specifically formulated for cleaning ovens.
5. Remove any remaining water from inside the oven.

For greater hygiene and to ensure food does not absorb unpleasant odors, dry the inside of the oven using the convection setting at 320°F for about 10 minutes.



We recommend using rubber gloves while carrying out these tasks.



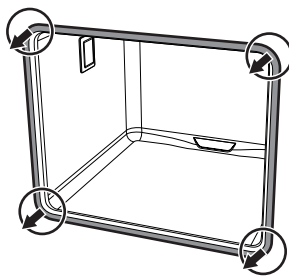
To make it easier to clean the most hard-to-reach spots manually, we suggest removing the door.

## 3.5 Special maintenance

### Removing and re-inserting the gasket

To remove the oven door gasket:

- Unhook the hooks at the four corners and pull the gasket out.



To re-insert the gasket:

- Engage the hooks at the four corners of the gasket.

### Gasket maintenance tips

The gasket should be soft and elastic.

- To keep the gasket clean, use a soft sponge and wash with warm water.



## Replacing the oven light



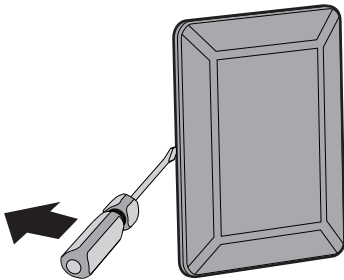
Live parts  
**Danger of shock**

- Switch off the electrical supply to the appliance.

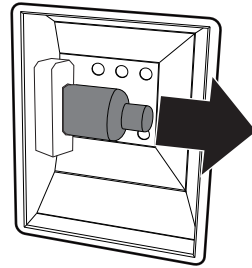
1. Remove all accessories from inside the oven.
2. Remove the rack/tray supports.
3. Remove the light cover using a tool (e.g. a screwdriver).



Be careful not to scratch the enamel of the oven walls.

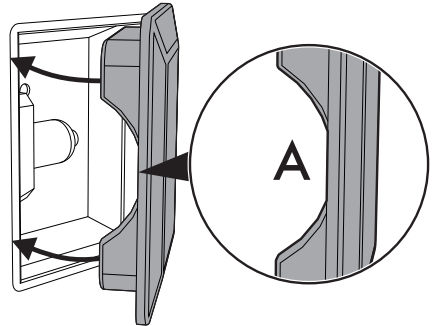


4. Loosen and remove the light bulb.



Do not touch the halogen bulb with your fingers; cover it with an insulating cloth.

5. Replace the bulb with a similar one (40 W).
6. Reattach the cover. Leave the inside of the glass molding (**A**) facing the door.



7. Press the cover firmly so that it adheres tightly to the light bulb holder.



## Cleaning and Maintenance

### What to do if...

The display does not turn on:

- Check the main power supply.
- Check the household circuit breaker panel to make sure the circuit breaker on the circuit supplying the oven is in the "ON" position.

The appliance does not heat up:

- Check whether the "showroom" mode has been set.

The controls do not respond:

- Check whether the "child lock" mode has been set.

Cooking takes longer than the times indicated in the cooking table.

- Check whether the "low power (eco-logic)" mode has been set.

If the door is opened during an oven function using convection, the fans will stop:

- This is not a fault. It is a normal feature of the appliance and is meant to avoid excessive loss of heat when the door is opened. When the door is closed, the oven will resume 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 appear:

Note the error message, function and set temperature and contact Customer Service.