

Table of Contents

1 Description	8
1.1 General Description	8
1.2 Control panel	8
1.3 Other parts	9
1.4 Available accessories	10
1.5 Other cooking containers	11
2 Use	12
2.1 Warnings	12
2.2 Using the range for the first time	13
2.3 Use of accessories	13
2.4 Using the oven	14
2.5 Cooking tips	26
2.6 Special Functions	31
2.7 Settings	32
3 Cleaning and maintenance	37
3.1 Instructions	37
3.2 Cleaning the surfaces	37
3.3 Cleaning the door	38
3.4 Cleaning the oven cavity	40

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, 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:

NE

- 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.
- **PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL:** If a rack has to 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 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 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.

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 allow 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 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 instructions.

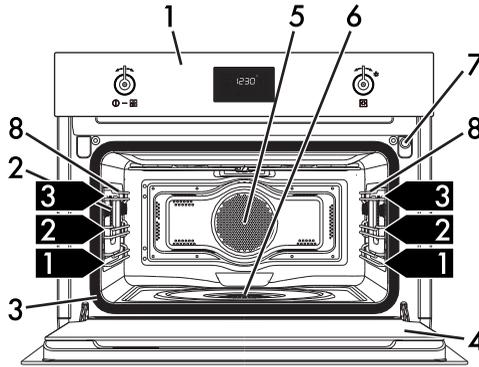
SAVE THESE INSTRUCTIONS



Description

1 Description

1.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

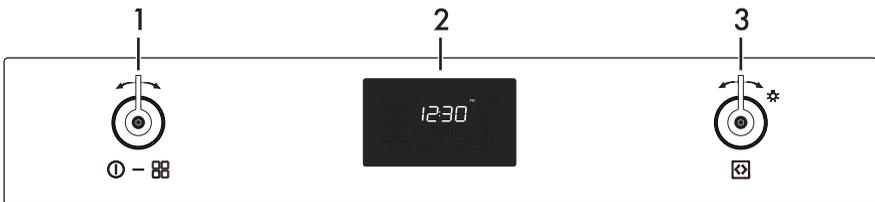
6 Evaporation tray

7 Water supply tube

8 Rack 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, steam percentage and any time that has been set.



3 Temperature knob

This knob can be used to set:

- The cooking temperature.
- The duration of a function.
- Programmed cooking.
- Steam percentage.
- Oven light.

1.3 Other parts

Shelves

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

Oven lighting

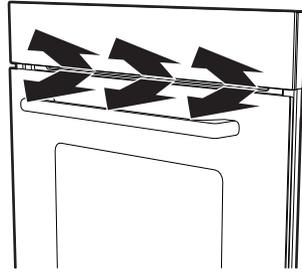
The appliance's interior lighting comes on:

- 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.



It is not possible to switch off the interior lighting when the door is open.

Cooling fan



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

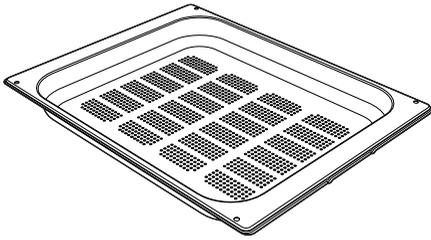
The fan produces a steady flow of air from above the door, which may continue for a short time even after the appliance has been switched off.



Description

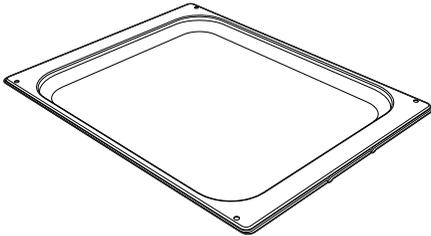
1.4 Available accessories

Perforated tray



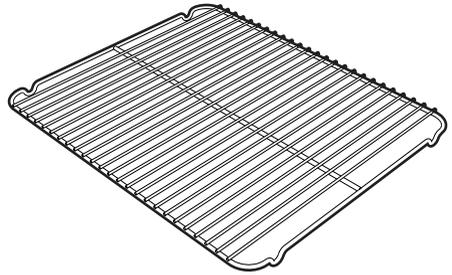
Useful for steaming fish and vegetables.

Tray



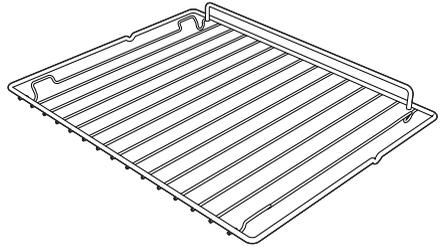
Useful for cooking cakes (with cooking times of less than 25 minutes or without steam), rice, beans and cereals. It is also essential for collecting liquids from steaming or defrosting food in the perforated trays above.

Tray rack



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

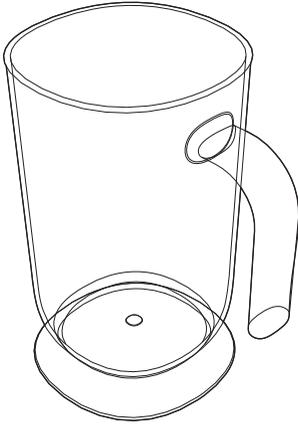
Rack



Used to support containers of food during cooking.

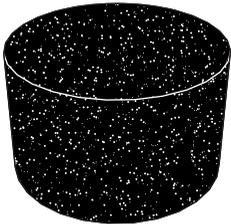


Jug



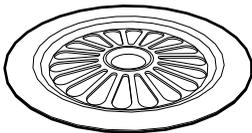
Used to contain liquids during tank filling and emptying.

Sponge



Useful for removing condensation from inside the oven.

Evaporation tray cover



Distributes steam evenly throughout the oven.



Not all accessories are available on all models.



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



Original and optional accessories can be requested from Authorized Service Centers. Use only original accessories supplied by the manufacturer.

1.5 Other cooking containers

- You can also use your own containers for cooking, as long as they can withstand high temperatures.
- For steam cooking, the use of metal containers is recommended. Metal promotes better distribution of heat to the foods.
- It is normal for metal containers to deform slightly during high-temperature cooking, but they will return to their original shape when they cool down.
- Thick ceramic plates may require more heat than normal. Longer cooking times may be necessary.



Use

2 Use

2.1 Warnings



High temperature inside the oven during use

Burn hazard

- Keep the oven door closed when the appliance is in use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Open the appliance door carefully during or after cooking.
- Be careful as steam may not be visible at certain temperatures.
- Do not cook dishes containing large amounts of strong alcoholic beverages. Alcohol vapor in the oven could ignite.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Keep children away from the appliance when it is in use.



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 to cook 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 any trays or racks that are not used during cooking or baking.



Improper use

Risk of damage to enameled surfaces

- When steaming, always place the tray under the perforated tray in order to catch any drips.
- Do not cover the bottom of the oven cavity with sheets of aluminum or tin foil.
- The bottom of the oven and the evaporation tray must always be kept clear.
- Dishes must be heat and steam resistant.
- Do not use silicone molds for steaming.
- If you wish to use parchment paper, place it so that it will not interfere with the hot air circulation inside the oven.
- 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 Using the range for the first time

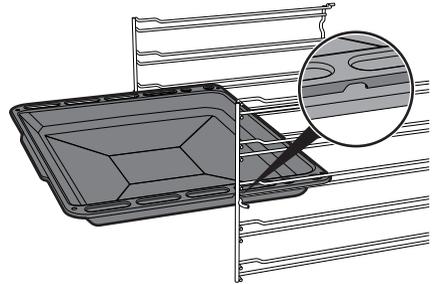
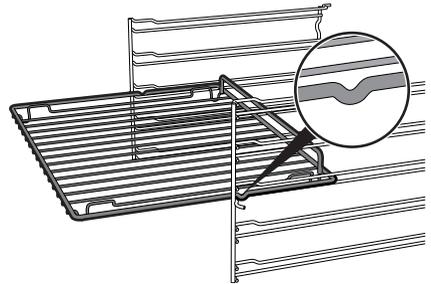
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove all labels (except the nameplate with technical data) from the inside of the oven and accessories.
3. Remove and wash all accessories of the appliance (see "Cleaning the inside the oven").
4. To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

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 downwards and towards the back of the oven.



Carefully insert the racks and trays into the oven and push them towards the back until they stop.



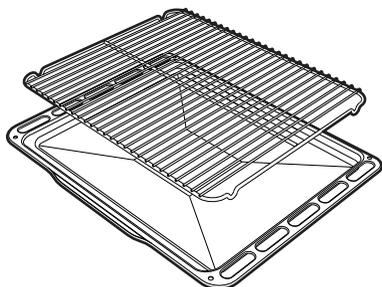
Clean the trays before using them for the first time to remove any manufacturing residues.



Use

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.



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.

Steaming foods

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

- Temperature
- Timer
- Timed cooking duration
- programmed cooking time (if timed cooking is set)

Conventional cooking

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

- Temperature
- Timer
- Timed cooking duration
- programmed cooking time (if timed cooking is set)

Combination cooking

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

- Temperature
- Steam percentage
- Timer
- Timed cooking duration
- Programmed cooking time



Setting the current time

i 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 **12:00** 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.

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

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

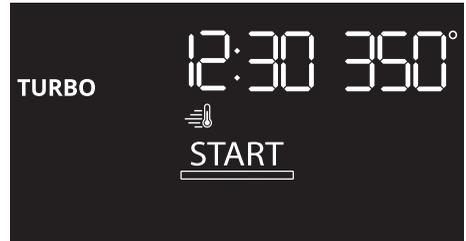
Turning on the oven

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

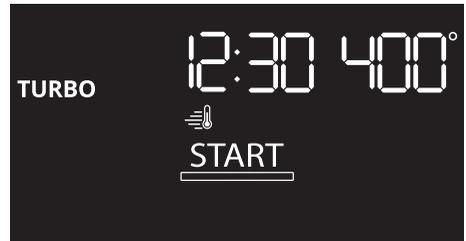
To switch the oven on:

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

TURBO).



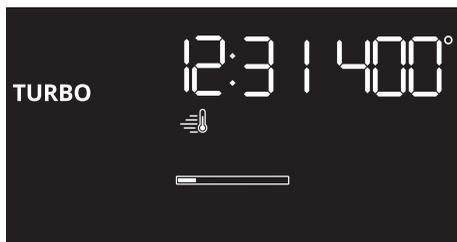
2. Turn the temperature knob to the right or left to select the required temperature (e.g. **400°F**).





Use

- 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.

i Press the function knob to pause the function, press it again to resume.

Preheating

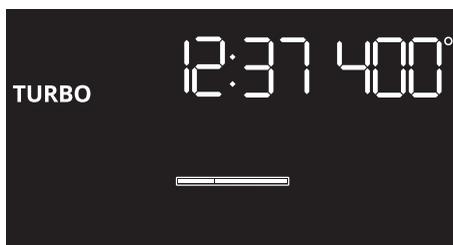
Cooking is preceded by preheating, which allows the oven to heat up quickly to the cooking temperature.

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.

Cooking phase



- Open the door.
- Place the food to be cooked in the oven.
- Close the door.
- 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

- To finish cooking, turn the functions knob to the left.
- Open the door.
- Remove the food from the oven.
- Close the door.

i At the end of each cooking function, the scroll bar  indicates that the cooking compartment is cooling down.



Modifying the temperature during cooking

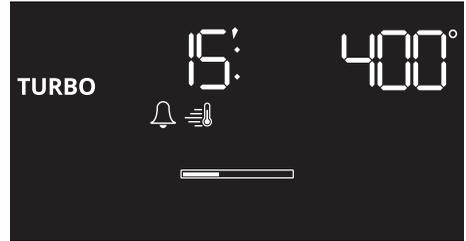
To change the temperature during cooking:

1. Press the temperature knob.

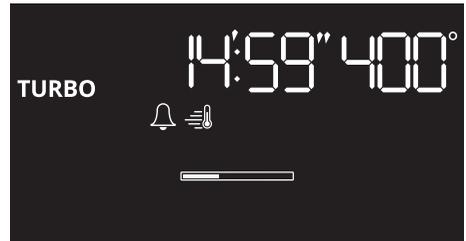
The degrees symbol  flashes.

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.

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



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



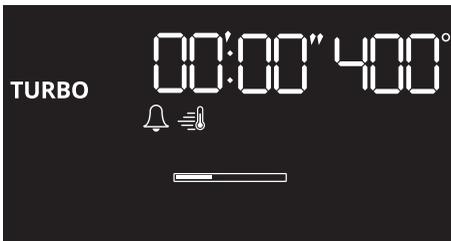
Timer during cooking



The minute minder timer does not stop the cooking process but informs the user when the set time has elapsed.

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

The  symbol flashes.



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.



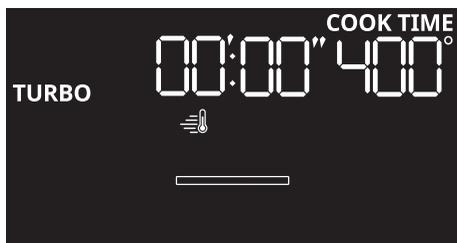
Use

Timed cooking

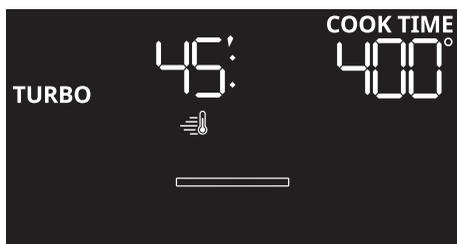
i Timed cooking is the function that allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. After selecting a cooking function, press the temperature knob three times in succession.

The text **COOK TIME** flashes.



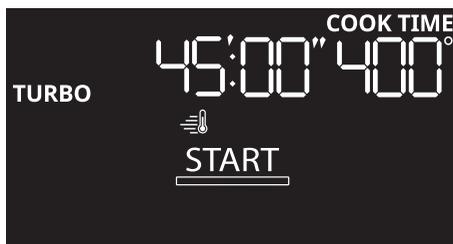
2. Turn the temperature knob to the right or left to select the required cooking time (e.g. **45 minutes**).



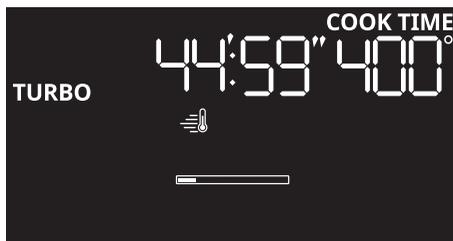
i It is not possible to set a timed cooking for less than 10 minutes or more than 11 hours and 59 minutes.

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.



Delay cooking



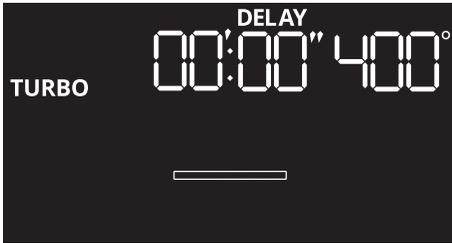
Delay cooking is the function that allows the user to start timed cooking later than the current time, after which the oven will switch on automatically.



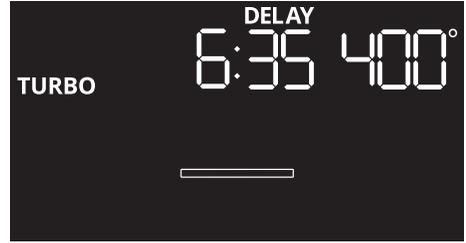
The appliance does not perform preheating when the delay cooking function is used.

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

The text **DELAY** flashes.



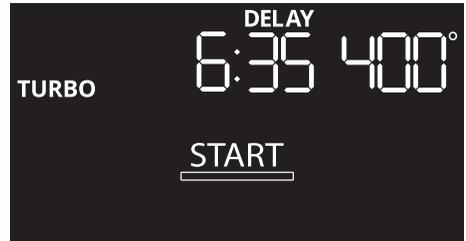
2. Turn the temperature knob to the right or left to select the required delay time before cooking starts (e.g. **6 hours and 35 minutes**).



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.



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

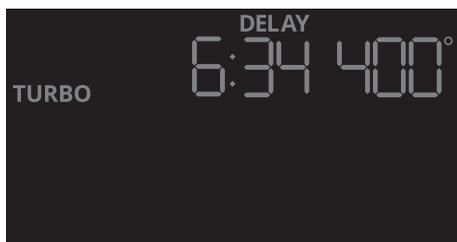


Use

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**.



Steam function settings

i Do not place food or any other object directly on the bottom of the oven. The bottom of the oven and the evaporation tray must always be kept clear.

1. Place the food inside the oven.
2. Turn the functions knob until the "Steam" or "Sous Vide" function is shown.

if you want:

3. Push and turn the temperature knob to the right or left to select temperature, steam percentage (only for combined steam functions), minute minder, duration and delayed start.

i A duration time has to be set.

Press the temperature knob or wait a few moments to confirm the new settings

i If you have just finished cooking at temperatures above 215°F, you must wait for the oven to cool down before using the steam function.

4. After a few seconds, the indicator light **START** on the display will flash.
5. Press the functions knob. A prompt to fill the reservoir with water appears on the display.

Filling the reservoir

- i**
- Use cold tap water which is not too hard, softened water or still mineral water.
 - Do not use distilled water, tap water with a high chloride concentration (> 40 mg/l), or other liquids.

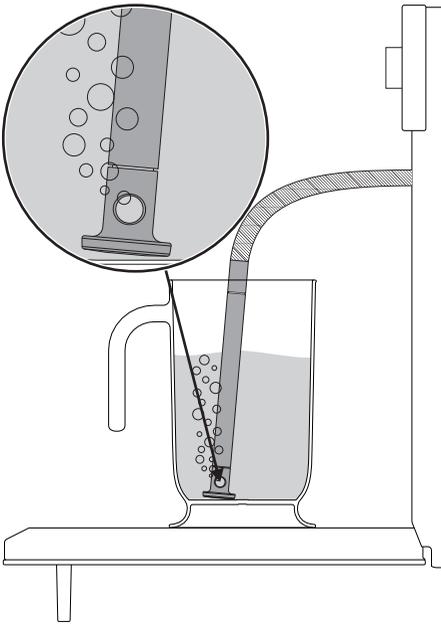
1. Fill the jug provided (or a container) with sufficient water for the cooking duration.
2. Open the door.



- Place the jug (or container) on the open door.

i Note: The jug (or container) of water must weigh less than 5 kg.

- Extract the tube from its seat and immerse the end of it into the jug (or container) until it reaches the bottom.

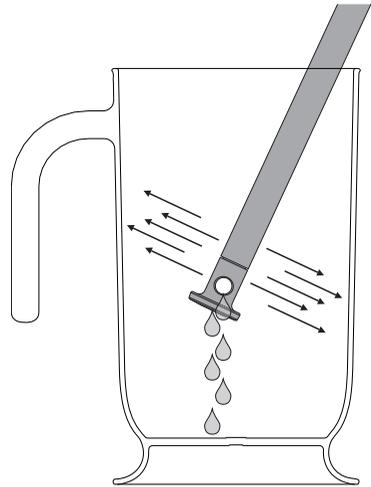


- Press the functions knob to start drawing water into the appliance's tank.

i The appliance will automatically draw the amount of water required for cooking based on the cooking duration and temperature set.

i If the event that the water runs out, the appliance will automatically stop the cooking process, a buzzer will sound and the display will show a request to refill the reservoir with water.

- When the appliance has finished taking in water, shake the tube to remove any remaining water.



- Return the tube to its original position, remove the jug (or container) and close the door.

i When the door is closed, an automatic system will automatically draw in any water left in the tube to prevent dripping. A bubbling sound may be heard; this is normal.

- Press the functions knob to start steaming.

i Cooking can be interrupted at any time by pressing and holding the functions knob for a few seconds.



Use



Each time the door is opened the function in progress is stopped. It starts again automatically when the door is closed again.

Preheating stage

Seaming is always preceded by a preheating stage, which allows the appliance to heat up to the cooking temperature.

When preheating is complete, a buzzer sounds and cooking starts automatically.

Modifying the settings

It is possible to modify the cooking duration when the oven is in operation:

1. Press the temperature knob. The ° symbol starts flashing.



If you change the temperature or set a longer cooking time than was previously set, or if more water is needed, the function will stop and the display will prompt you to add water.

2. Press and turn the temperature knob to the right or left to set the temperature, steam percentage (only for combined steam functions), minute minder and duration.



Towards the end, the appliance will automatically switch off the boiler to finish cooking using the residual heat in the oven cavity.

End of the steam function

A buzzer will sound at the end of the steam cycle.

- To switch off the buzzer, press or turn either knob or open the door.



To select another timed cooking cycle, turn the temperature knob to the right or left again.



After cooking, you can select a new function by turning the function knob.



To stop the current function and switch off the appliance, press the functions knob for a few seconds.

Removing the residual water

When steaming is complete, you can empty the water from the reservoir.

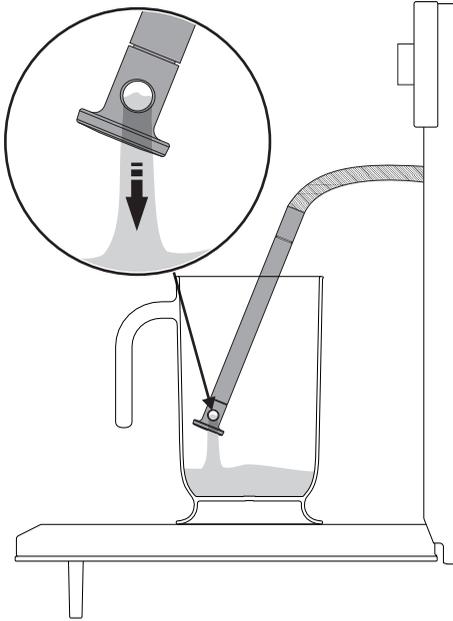


We recommend that you empty the reservoir after each use to prevent scale build-up.

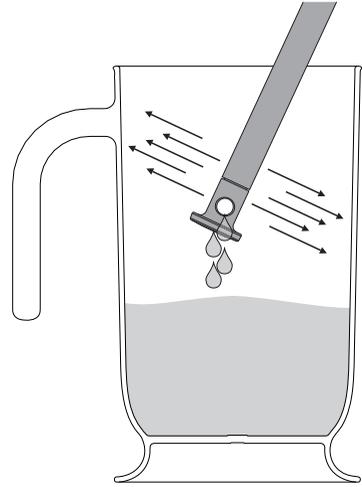
1. Press the functions knob for a few seconds. The display will show the screen for draining the water.
2. Stand to the side of the appliance and open the door slightly for a few seconds to allow any excess steam to escape.
3. Open the door fully when it is safe to do so and carefully remove the food from the oven.
4. Place the jug provided (or a container) on the open door.
5. Remove the tube from its seat and insert the end of it into the jug (or container).



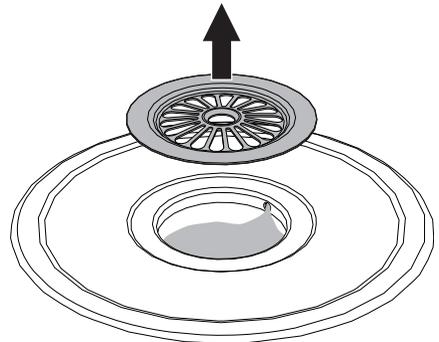
6. Press the functions knob to start draining the water into the jug (or container).



7. Shake the tube to remove any remaining water.



8. Place the tube back into its seat and remove the jug.
9. Remove the cover from the evaporation tray inside the oven cavity and dry it with the sponge provided.



i

It is only possible to drain the water when the door is open. Always make sure that you have removed the tube from its seat and inserted the end of it into the jug (or container) before pressing the function knob to start the draining cycle.

When complete, the display will indicate that the residual water removal process is complete.

i

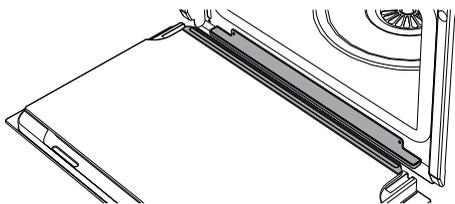
Note: The evaporation tray cover can be very hot, use appropriate protection.

10. Use a sponge to remove condensation from the bottom and walls of the oven



Use

cavity, the door glass and drip tray, and the front of the appliance.



Be careful: The water can be very hot.

Advice for steam cooking

- **Pasta and rice:** Once the temperature reaches 215 °F, the cooking time will be the same as if you were with cooking on a hob. Place the pasta or rice in a metal tray and cover with about a centimeter of water. For best results when cooking rice, place a lid on the container or cover with aluminum foil. This will allow the rice to absorb all the water and it can then be served immediately.
- **Eggs:** These can be **boiled**, **scrambled** or **poached** by using the steam function at 215°F. For perfect **boiled eggs**, place them on the perforated tray and cook for 4-6 minutes for soft boiled eggs and 8-10 minutes for hard boiled eggs. To make **scrambled eggs**, place the beaten eggs together with milk, butter and seasoning on a metal tray. Cover with aluminum foil. Mix every few minutes using a fork. For **poached eggs**, pour boiling water with a drop of vinegar into the metal tray and steam for about 4-5 minutes.
- **Vegetables:** Steaming vegetables gives excellent results. They retain their color, flavor and nutritional properties. For dense vegetables such as potatoes, turnips and parsnips, cook at 215 °F for the same length of time you would boil them on a hob. For broccoli and carrots, cook for 6 minutes if you want them to be firm, or 10 minutes if you want them to be softer.
- **Fish:** Due to the delicate nature of fish, steaming gives excellent results. For oily fish such as salmon or trout, cook at 215°F for about 5 minutes. For white fish such as cod or haddock, cook at 175°F for about 5 minutes. If you are cooking different foods, all fish must be cooked in the perforated tray, which must be placed on the bottom shelf of the oven to prevent any liquid from the fish dripping onto other foods.
- **Meat:** Casseroles and curries are ideal for steaming. Prepare the casserole as you would for normal oven cooking. Place it in a metal tray, cover with a lid or aluminum foil, and cook for between 45 minutes and 3 hours depending on the cut of meat used.
- **Thin soups:** Steaming allows flavors to develop perfectly with minimal effort, as the liquids will not boil over. For vegetable soups with just the right consistency, steam the vegetables first, then add the stock and steam cook at 215°F. The steam function is also ideal for preparing large quantities for later use.
- **Soups:** Thicker soups are also easy and quick to prepare. Place the soup in a metal tray, cover with a lid or aluminum foil and steam at 215 °F for the same amount of time you would cook it in a microwave. To obtain a creamy texture, stir halfway through cooking.



- **Reheating:** The steaming function prevents food from drying out and gives a moister result. A previously prepared home-cooked meal, covered with aluminum foil, will take about 10-12 minutes to reheat. Ready meals take about twice the time indicated on the package.
- **Defrosting:** The steam function can be used to defrost food. Times vary, but defrosting with the steam function takes about half the time of defrosting covered food at room temperature.
- **Peeling peppers and tomatoes:** This is very easy when using the steam function. Cut a small cross in the skin of a tomato with a knife and steam for 1 minute. Peppers have tougher skins and may take up to 4 minutes to soften sufficiently for peeling.
- **Chocolate:** This can be melted using the steam function. Place the chocolate on a metal tray, cover with aluminum foil and steam for 1 minute. Unlike other methods, the chocolate is unlikely to burn in the steam oven.
- **Hot towels:** Ideal for facial treatments, a close shave or for use after a meal. These are easy to prepare using the steam function. Moisten a towel with water, roll it up and steam it for 1 minute.

Steam functions list

STEAM

The combination of steam and the bottom heating element makes it the ideal cooking method for preparing light and fresh dishes that retain the natural consistency of the ingredients.

STEAM CONV

The combination of the fan, the circular heating element and steam is particularly suitable for preparing roast meats, chicken and baked goods such as bread and leavened desserts.

STEAM CONV BAKE

The addition of steam to fan-assisted cooking allows the organoleptic properties of food to be better preserved. Ideal for preparing roasts, chicken, and baked goods such as leavened cakes and bread.

SOUS VIDE

Steam function for perfect cooking in a sealed bag. The flavors of the food are enhanced and no nutrients are lost.

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 combination of the convection fan with conventional cooking ensures uniform cooking even of the most complex recipes. Perfect for cookies and cakes, even when baking simultaneously on several shelves.



CONV

The combination of the fan and the convection heating elements (built into the back of the oven) allows you to cook different foods on different levels, as long as they require the same temperatures and the same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. For example, it is possible to cook fish, vegetables and cookies at the same time (on different shelves) without mixing odors and flavors.

TURBO

The combination of convection cooking and traditional cooking makes it possible to cook different foods on several shelves extremely quickly and efficiently, without mixing odors and flavors. Perfect for large volumes of food that require intense cooking.

BROIL

The heat coming from the broiler element gives perfect results, especially for thin and medium thickness meat, and in combination with the rotisserie (if 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 moderates the intense heat generated by the broiler, allowing thicker foods to be cooked to perfection. Perfect for large cuts of meat (e.g. leg of pork).

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 only 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 will not shorten cooking or baking times (the food is likely to be well done on the outside and undercooked on the inside).

Advice for cooking meats

- Cooking times vary according to the thickness and quality of the meat and 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 dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, reduce the temperature by about 50°F the next time and increase the cooking time if necessary.

Advice for defrosting and proving

- Remove the wrapping and place the frozen food in a lidless container on the first rack in the oven.
- Do not overlap foods.
- To defrost meat, use a rack on the second shelf and a tray on the first shelf. This will prevent the meat from coming into contact with the defrosting liquid.
- The most delicate parts of the food can be protected with aluminum foil.
- To ensure good proofing, place a container of water at the bottom of the oven.

To save energy

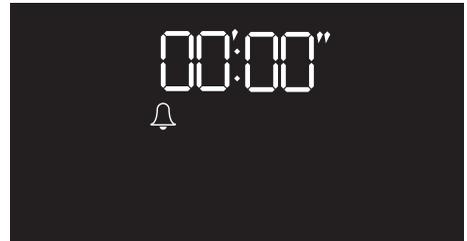
- Switch off the oven a few minutes before the required time. Cooking will continue for the remaining minutes using the heat that has accumulated in the oven.
- Do not open the oven door very often to avoid heat loss.
- Always keep the inside of the appliance clean.
- (Where present) When not in use,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

Minute minder timer

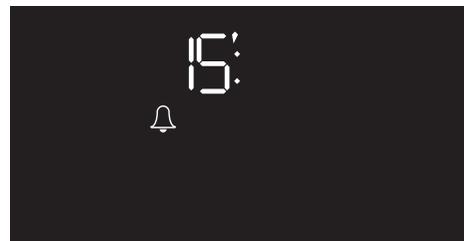


The minute minder timer only warns the user that the preset number of minutes has elapsed.

1. Press the temperature knob.
- The  symbol flashes.



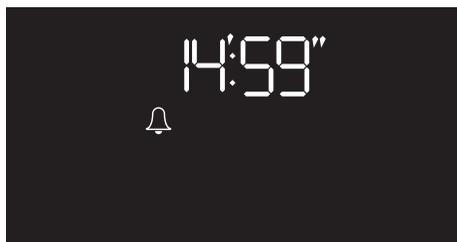
2. Turn the temperature knob to the right or left to select the required duration in minutes (e.g. **15 minutes**).



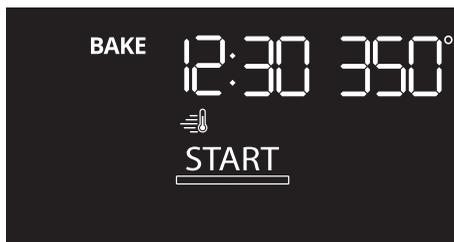


Use

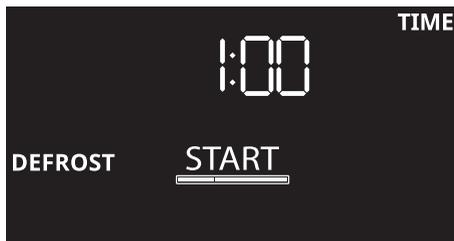
3. Press the temperature knob or wait a few moments to start the minute minder timer.



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.

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.

DEFROST (by time)

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

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

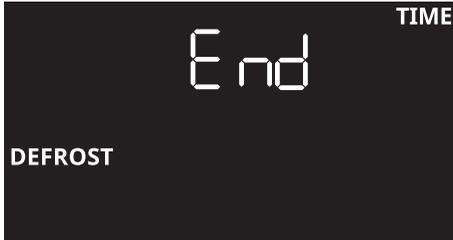
i It is not possible to change the default temperature of the Defrost by time function.

1. Open the door.



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.

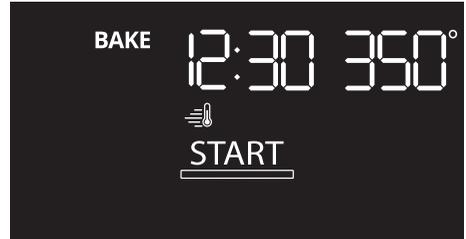
i If the oven has been used a short time ago for cooking, it is recommended that you let the appliance cool down before activating the function.

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

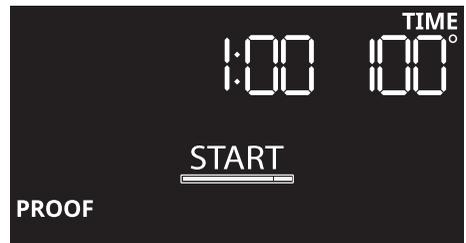
i It is not possible to change the default temperature of the Proving function.

i Place a container of water at the bottom of the oven for successful proofing.

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 485°F.
- The oven light is disabled; any action such as opening the door or manual activation will not activate the light.

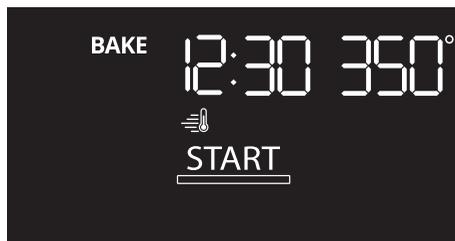
- The internal fan remains switched off.
- The buzzers are disabled.



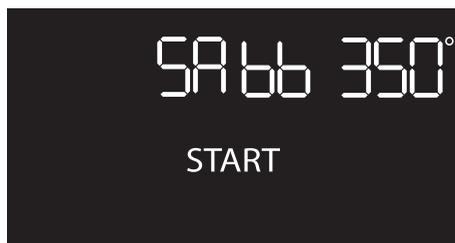
After activating the Sabbath function, the settings cannot be altered.

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.

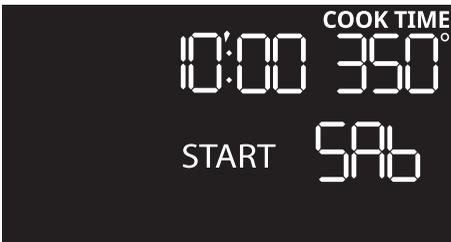


- Turn the functions knob to the left to exit from the function.

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.

2.6 Special Functions

Water Loading



This function allows you to empty the tank manually.



Use

1. Place the jug provided (or a container) on the open door.
2. Extract the tube from its seat and immerse the end of it into the jug (or container) until it reaches the bottom.

i Note: The jug (or container) of water must weigh less than 5 kg.

3. Turn function knob until "+Water" is displayed. **START** blinks.
4. Push the functions knob. **START** switches off and the water pump starts loading.

i Loading will not start if a complete loading procedure has been previously performed without subsequent draining or steam cooking.

 To stop the current function and switch off the appliance, press the functions knob for a few seconds.

During water loading:

- press the functions knob: loading stops.
5. The display shows "END" and loading stops when the tank is full.

i The scroll bar  indicates the loading of the tank.

Water Drainage

1. Place the jug provided (or a container) on the open door.
2. Remove the tube from its seat and insert the end of it into the jug (or container).

3. Turn function knob until "-Water" is displayed. **START** blinks.
4. Push the functions knob. **START** switches off and the water pump starts draining.

During water draining:

- press the functions knob: draining stops.
5. The display shows "END" and draining stops when the tank is empty.
 6. Shake the tube to remove any remaining water.

i The scroll bar  indicates that the tank is emptying.

7. Return the tube to its original position, remove the jug (or container) and close the door.
8. Press the functions knob to exit the function.

 To stop the current function and switch off the appliance, press the functions knob for a few seconds.

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)

i 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.



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

i 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.

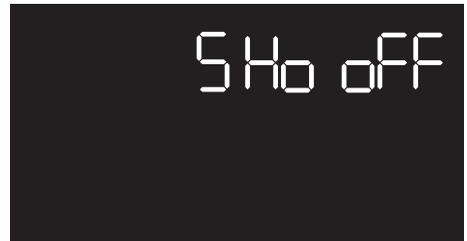
i If the controls lock is activated, it will not be possible to change any settings.

Showroom (for exhibitors only)

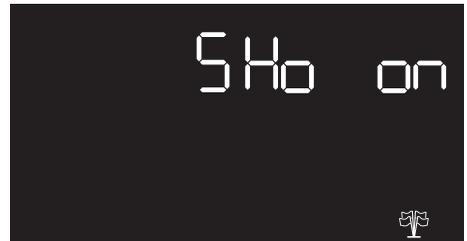
i This setting allows the appliance to deactivate all heating elements, while keeping the control panel active.

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 ) , 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.



Use



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

Temperature Format



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



The temperature Format is factory set to **F°**.

Clock format



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**.



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.



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



Keep warm

i 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.

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



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

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 prevent the light from turning off automatically after about 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.



The **Eco light** function is factory set

to



Water hardness

This feature allows to set the level of water hardness from 1 to 5 (default 3). An internal timer measures the boiler's operating time. When a certain time "T" is reached, the display indicates that descaling is required. "T" depends on the water hardness according to the following table:

Hardness level	T (h)
1	18
2	12
3	9
4	6
5	4

To change the water hardness level manually, form 1 to 5 (3 is the default value):

- Turn the temperature knob left or right from the settings menu (see specific section).



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 metal surface finishes (e.g. anodizing, nickel- or chrome-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring products, stain removers and metal sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.



Improper use

Risk of damage to the appliance

- Do not remove the seal on the front of the oven.

3.2 Cleaning the surfaces

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

Regular 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 allowed to set for too long, sugar residue could pit the enamel lining of the oven.



Cleaning and Maintenance

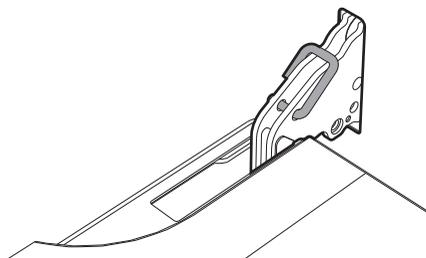
3.3 Cleaning the door

Removing the oven door

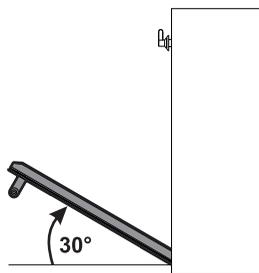
To make cleaning easier, we recommend that you remove the door and place it on a dishtowel.

To remove the door proceed as follows:

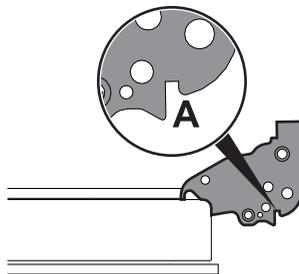
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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 the 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 oven door glass

The oven door glass 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

To facilitate cleaning, the internal glass panes of the door can be removed.

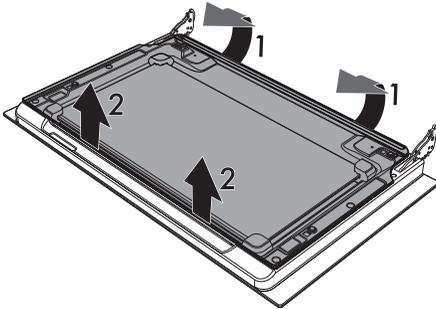
1. Open the door.

Cleaning and Maintenance

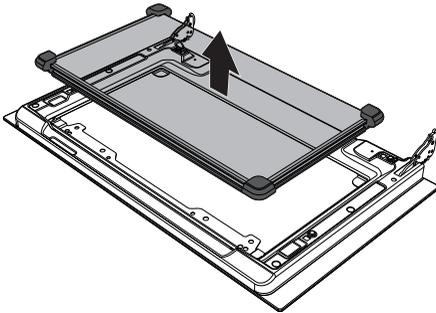


EN

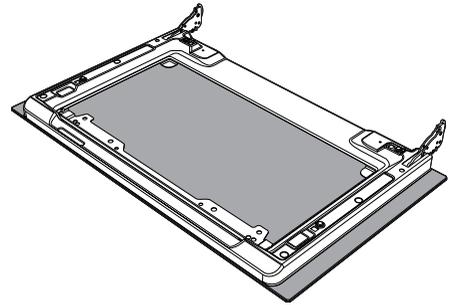
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
3. Then pull the front part upwards (2). This will release the 4 pins on the glass from their housings in the oven door.



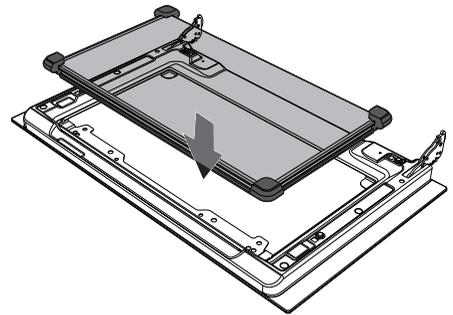
4. Lift the intermediate glass unit upwards.



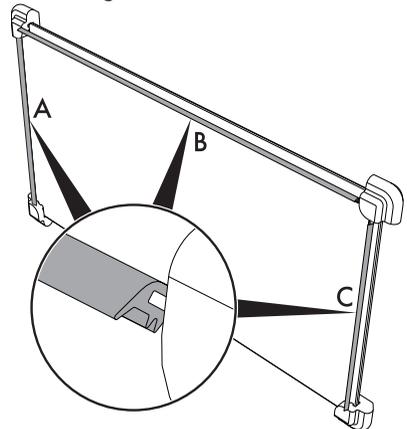
5. Clean the external glass pane and the panes that were previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



6. Reposition the intermediate glass unit.



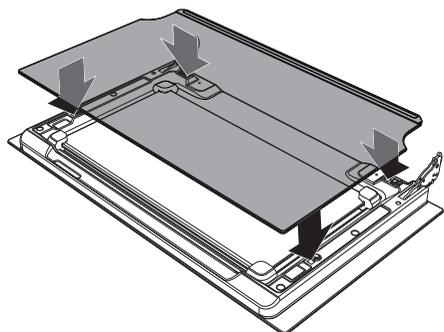
7. The rubber strips **A**, **B** and **C** of the intermediate glass unit must face towards the outer glass.





Cleaning and Maintenance

- Center the 4 pins and insert them into their housings in the oven door by applying a slight pressure.



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 recommend that you remove:

- the door
- The rack/tray supports



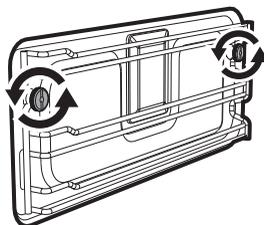
After using certain products, the appliance should be run at maximum temperature for about 15-20 minutes to burn off any residue left in the oven.

Removing the rack/tray supports

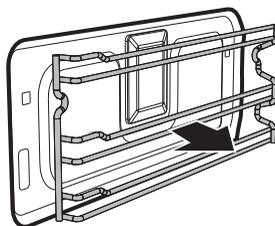
Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

1. Unscrew the frame fastening pins:



2. Pull the frame towards the inside of the oven to release it from the fastening pins.



3. When cleaning is complete, repeat the above procedure in reverse to reinstall the guide frames.



Steam Clean

i Steam Clean is an assisted cleaning function that makes it easier to remove dirt. This process makes it very easy to clean the inside of the oven. The heat and steam soften the dirt, making it easier to remove.

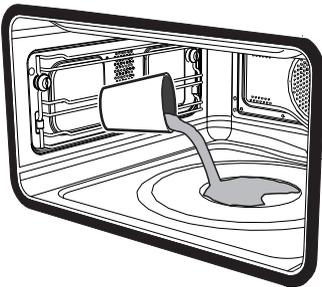
! **Improper use**
Risk of damage to surfaces

- Remove any food residue or large spillages from previous cooking cycles from the inside of the oven.
- Only do this when the oven is cold.

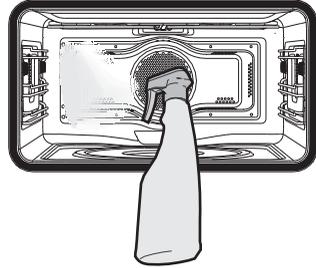
Preliminary operations

Before starting the Steam Clean function:

- Completely remove all accessories from inside the oven.
- Pour about 40 cc of water onto the bottom of the oven. Make sure it does not overflow out of the cavity.



- Spray a solution of water and dishwashing detergent inside the oven using a spray nozzle. Direct the spray onto the side walls, upwards, downwards and towards the deflector.



- Close the door.



We recommend a maximum of 20 sprays.



Cleaning and Maintenance

Steam Clean cycle settings



If the internal temperature is higher than the temperature required for the Steam Clean cycle, the cycle will not start and the "HOT" will appear on the display. Let the appliance cool down before activating the assisted cleaning cycle.

1. Press the functions knob to activate the appliance.
2. Turn the functions knob to the right or left to select the Steam Clean function. The duration of the cleaning cycle will appear on the display.
3. Press the temperature knob to start the Steam Clean cleaning cycle. "Open" and "Fill" messages will appear to remind the user to fill the cavity.



The temperature and time settings cannot be modified by the user.

End of the Steam Clean cycle

1. When the function ends, a sound is emitted and **End** appears on display and **TIME** blinks.
2. Turn the functions knob to the left to exit the function
3. Open the door and wipe away the less stubborn dirt with a microfiber cloth.
4. Use an anti-scratch sponge with brass filaments on tougher encrustations.
5. In case of grease residues, use specific oven cleaning products.
6. Remove any residual water from inside the oven.

For greater hygiene and to avoid food being affected by any unpleasant odors, we recommend that you dry the oven 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.



CLEAN: reservoir cleaning



To ensure the optimum performance of your appliance, we recommend that you clean the reservoir every 2-3 months.

1. Press and turn the function knob to select the **CLEAN** function.
2. Press the function knob to confirm your choice of function. The display will show a prompt to fill the reservoir.



If there is water in the reservoir, it must be drained before you fill the reservoir for cleaning.

3. Fill the jug provided (or a container) with a solution of water and citric acid.



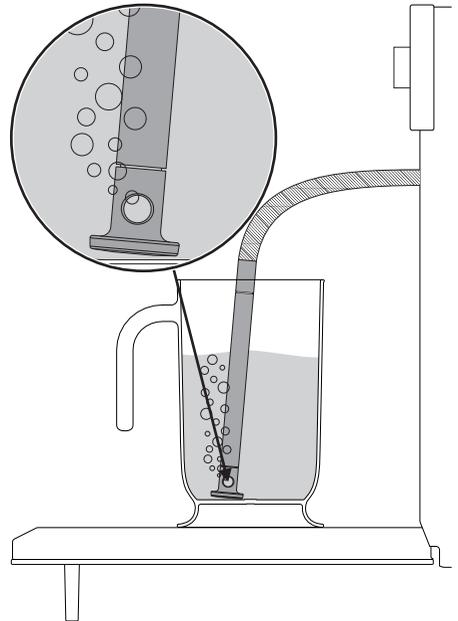
We recommend mixing 30 g of citric acid with 1.5 liters of water.

4. Open the oven door.
5. Place the jug (or container) on the open door.



Note: The jug (or container) with the mixture must weigh less than 5 kg.

6. Extract the tube from its seat and immerse the end of it into the jug (or container) until it reaches the bottom.



7. Press the functions knob to start adding the solution into the appliance's tank.

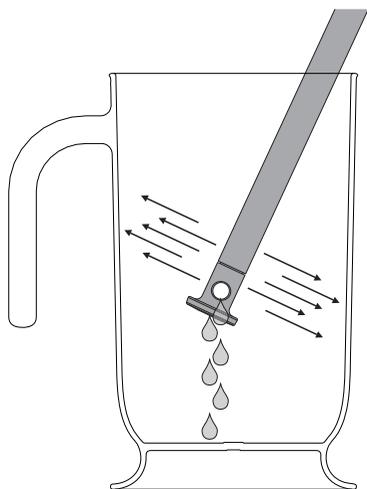


The appliance will automatically take in enough solution to fill the reservoir.



Cleaning and Maintenance

- When the appliance has finished taking in water, shake the tube to remove any remaining water.



- Return the tube to its original position, remove the jug (or container) and close the door.



When the door is closed, an automatic system will automatically draw in any solution left in the tube to prevent dripping.

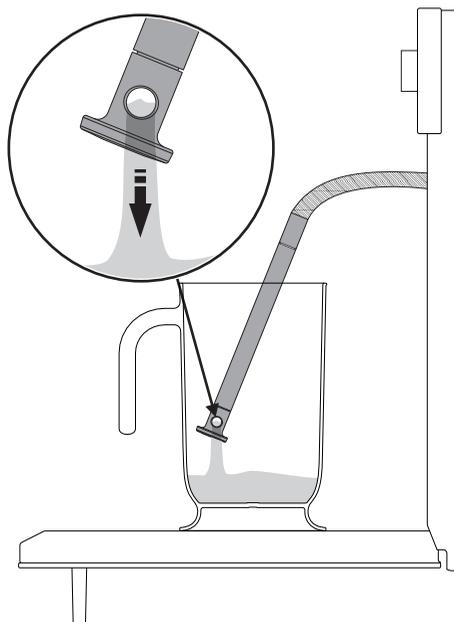
- The cleaning process starts automatically. The display will show the time remaining until the end of the cleaning cycle.

When the cleaning process is complete, a buzzer will sound and the display will show the solution draining screen.



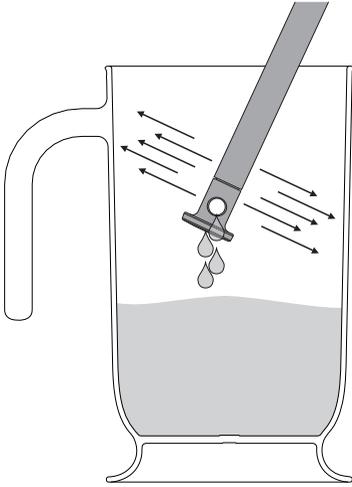
The draining process must be carried out in order to use other functions.

- Place the jug provided (or a container) on the open door.
- Remove the tube from its seat and insert the end of it into the jug (or container).
- Press the functions knob to start draining the mixture into the jug (or container).





14. When finished, shake the tube to remove any remaining mixture.



15. Return the tube to its original position, remove the jug (or container) and close the door.



After cleaning the tank with the water and citric acid solution, run at least one more **CLEAN** cycle with clean water to rinse any impurities from the tank.

Descaling



After a certain amount of time, depending on the water hardness set by the user (or the default setting), the display automatically suggests that you carry out the descaling procedure at the end of each cooking cycle. The user can decide to skip descaling twice but the third time, he must carry out descaling without stopping it before the countdown ends; otherwise he will not be able to use any other function. The user can also carry out descaling by selecting it from the functions menu, before the display prompts him to do so.

The following message appears periodically on the display to remind you that you need to descale the evaporation tray on the bottom of the oven:

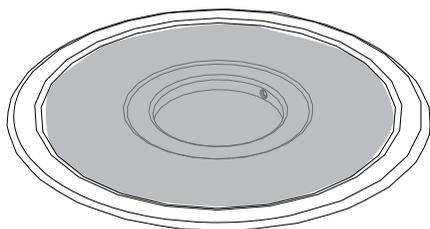


1. Open the door completely.



Cleaning and Maintenance

2. Pour about 250 ml of white vinegar into the evaporation tray, therefore covering part of the bottom of the oven.



3. Press the functions knob to start the descaling function.
4. At the end of the descaling process, remove the vinegar from the bottom of the oven with the sponge provided.
5. Use a dish sponge on softened encrustations to remove as much scale as possible.
6. When you have finished cleaning, close the door.



We recommend that you descale the boiler each time the display prompts you to do so to keep it in perfect working order.

Manual descaling

If you wish to perform descaling in advance, you can perform the function manually:

1. Press and turn the functions knob to select the **DESCALING** function.

Follow the procedure described in the "Removing the rack/tray supports" section, starting from point 1.

What to do if...

The display does not turn on:

- Check the main power supply.
- Check the house 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 (ecologic)" mode has been set.

If the door is opened while the oven is using a convection function, the fans will stop:

- This is not a fault. This is a normal feature of the appliance and prevents excessive heat loss when the door is opened. When the door is closed, the oven will resume normal operation.



If the problem persists or for any other type of fault, contact your local technical support center.



If other "ERRx" error messages appear:

Make a note of the error message, the function and the set temperature and contact Customer Service.

PAGE INTENTIONALLY LEFT BLANK