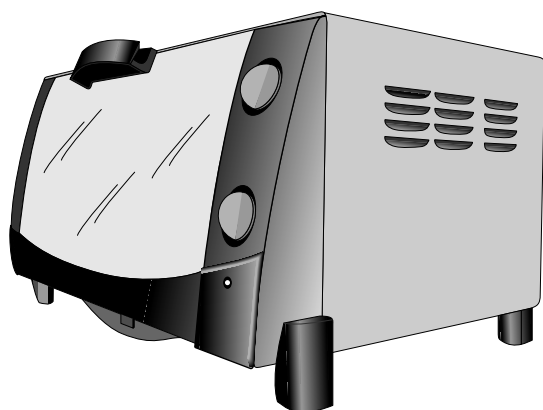


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**ELECTRIC OVEN**  
***FOUR ELECTRIQUE***  
**ELECTRISCHE BACKOFEN**  
***FORNO ELETTRICO***  
**ELECTRISCHE OVEN**  
***HORNO ELETRICO***  
**FORNO ELECTRICO**  
***ΗΛΕΚΤΡΙΚΟΣ ΦΟΥΡΝΟΣ***



**Instructions for Use**  
***Mode d'emploi***  
**Gebrauchsanleitung**  
***Istruzioni per l'uso***  
**Gebruiksaanwijzing**  
***Instrucciones para el uso***  
**Instruções para o uso**  
***Οδηγίες Χρήσης***

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**ELECTRICAL CONNECTION (UK ONLY)**

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.

**WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.

With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse.

**WARNING - THIS APPLIANCE MUST BE EARTHED**  
**IMPORTANT**

The wires in the mains lead are coloured in accordance with the following code:


Green and yellow:	Earth
Blue:	Neutral
Brown:	Live



If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

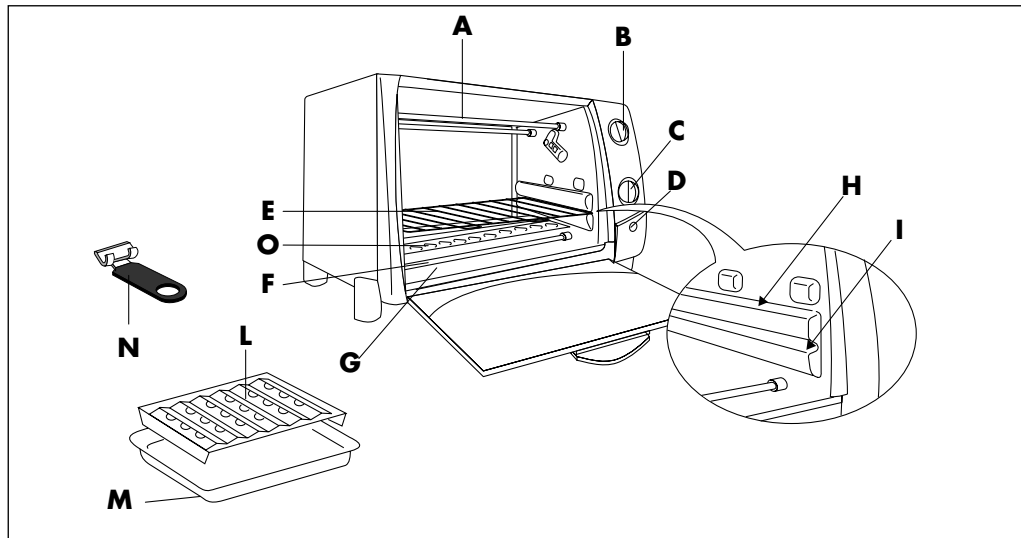
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.



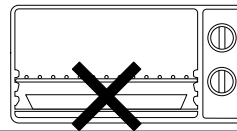
ENGLISH	FRANÇAIS	DEUTSCH	ITALIANO
<b>A</b> Upper heating elements	<b>A</b> Résistances supérieures	<b>A</b> Obere Heizelemente	<b>A</b> Resistenze superiori
<b>B</b> Thermostat knob and function selector	<b>B</b> Bouton thermostat et sélecteur de fonctions	<b>B</b> Thermostat-Drehknopf und Funktionswahlschalter	<b>B</b> Manopola termostato e selettore funzioni
<b>C</b> Oven and toaster timer knob	<b>C</b> Bouton de mise en marche du four et durée de grillage	<b>C</b> Ein-/Aus-Drehknopf und Toastzeitschaltuhr	<b>C</b> Manopola accensione forno e durata tostatura
<b>D</b> Signal lamp	<b>D</b> Voyant lumineux	<b>D</b> Kontrollampe	<b>D</b> Lampada spia
<b>E</b> Wire rack	<b>E</b> Grille	<b>E</b> Rost	<b>E</b> Griglia
<b>F</b> Lower heating elements	<b>F</b> Résistances inférieures	<b>F</b> Untere Heizelemente	<b>F</b> Resistenze inferiori
<b>G</b> Openable bottom door	<b>G</b> Plaque base du four ouvrable	<b>G</b> Aufklappbarer Boden	<b>G</b> Sportello fondo apribile
<b>H</b> Upper guide	<b>H</b> Glissière supérieure	<b>H</b> Obere Schiene	<b>H</b> Guida superiore
<b>I</b> Lower guide	<b>I</b> Glissière inférieure	<b>I</b> Untere Schiene	<b>I</b> Guida inferiore
<b>L</b> Dietetic wire rack (*)	<b>L</b> Grille diététique (*)	<b>L</b> Allesgrill für kalorienarme Speisen (*)	<b>L</b> Griglia dietetica (*)
<b>M</b> Dripping pan	<b>M</b> Lèchefrite	<b>M</b> Abtropfschale	<b>M</b> Leccarda
<b>N</b> Wire rack handle (*)	<b>N</b> Poignée pour la grille (*)	<b>N</b> Handgriff für Rost (*)	<b>N</b> Impugnatura per griglia (*)
<b>O</b> Reflector for lower heating elements	<b>O</b> Réflecteur pour résistances inférieures	<b>O</b> Reflektor für untere Heizelemente	<b>O</b> Riflettore per resistenze inferiori
(*) Not for all the models	(*) Pas prévu sur tous les modèles.	(*) nicht bei allen Modellen	(*) Non per tutti i modelli

NEDERLAND	ESPAÑOL	PORTUGÊS	HELLAS
<b>A</b> Bovenste weerstanden	<b>A</b> Resistencias superiores	<b>A</b> Resistências superiores	<b>A</b> Άνω αντιστάσεις
<b>B</b> Thermostaatknop en functie keuze schakelaar	<b>B</b> Manopla termostato y selector funciones	<b>B</b> Botão do termostato e selector de funções	<b>B</b> Διακόπτης θερμοστάτη και επιλογή λειτουργιών
<b>C</b> Ovenknop en instelling tijdsduur roosteren.	<b>C</b> Manopla encendido horno y duración tostado	<b>C</b> Botão de ligar o forno e duração da tostadura	<b>C</b> Διακόπτης ανάμματος φούρνου και διάρκειας τοσταρίσματος
<b>D</b> Controlelampje	<b>D</b> Señal luminosa	<b>D</b> Luz-piloto	<b>D</b> Ενδεικτικό λαμπάκι
<b>E</b> Rooster	<b>E</b> Parrilla	<b>E</b> Grelha	<b>E</b> Σχάρα
<b>F</b> Onderste weerstanden	<b>F</b> Resistencias inferiores	<b>F</b> Resistências inferiores	<b>F</b> Κάτω αντιστάσεις
<b>G</b> Te openen klep onderkant	<b>G</b> Ventanilla fondo que se abre	<b>G</b> Portinhola do fundo de abrir	<b>G</b> Ανοιγόμενο συρτάρι βάσης
<b>H</b> Bovenste rails	<b>H</b> Guía superior	<b>H</b> Guia superior	<b>H</b> Οδηγός άνω θέσης
<b>I</b> Onderste rails	<b>I</b> Guía inferior	<b>I</b> Guia inferior	<b>I</b> Οδηγός κάτω θέσης
<b>L</b> Dieet rooster (*)	<b>L</b> Parrilla dietética (*)	<b>L</b> Grelha dietética (*)	<b>L</b> Διηθητική σχάρα (*)
<b>M</b> Ovenschaal	<b>M</b> Grasa	<b>M</b> Pingadeira	<b>M</b> Λιποδόχη
<b>N</b> Handvat voor rooster (*)	<b>N</b> Mango para parrilla (*)	<b>N</b> Pega para grelha (*)	<b>N</b> Χερούλι σχάρας (*)
<b>O</b> Reflector onderste weerstanden	<b>O</b> Reflector para resistencias inferiores	<b>O</b> Reflector para resistências inferiores	<b>O</b> Ανακλαστήρας για τις κάτω αντιστάσεις
(*) Niet voor alle modellen	(*) Non per tutti i modelli	(*) Não em todos os modelos	(*) Δεν υπάρχει σε όλα τα μοντέλα

GB

	Oven knob and toasting timer	Thermostat knob and function selector	Signal lamp	Position of wire-rack and dripping pan
OFF				
Keeping the food warm				
Baking				
Cooking by grill				 If your oven is fitted with a dietetic wire rack 
Toasting				


During the "toasting" and "oven cooking" functions, the dripping pan or other containers must never be put directly on the lower heating element.

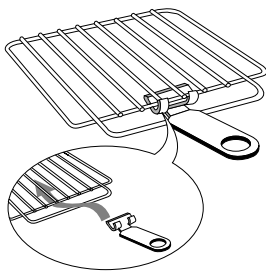


### IMPORTANT RECOMMENDATIONS

**Warning!** Read these recommendations carefully before starting to use your appliance, in order to avoid making mistakes and to get better results.

- This oven has been designed to cook food. It must not be used for other purposes and it must not be altered or tampered with in any way. Before using the appliance, check that it has not suffered damage during transportation.
- Position the appliance on a stable horizontal surface at least 85cm high, **out of the reach of children.**
- **While it is on, the metal parts and the glass door can become very hot:** therefore be careful only to touch the plastic knobs and handles when using the appliance.
- **This appliance must not be used under or near curtains or other combustible materials, because the food on the inside (e.g. bread) may burn during cooking.**
- Make sure that the power cable is not in contact with any hot parts on the appliance while it is on.
- Before inserting the plug in the power point, check that:
  - the mains voltage corresponds to the value shown on the data plate on the bottom of the appliance;
  - the power point has a minimum load of 10A and is properly earthed;
  - **the Manufacturer declines any responsibility for failure to observe this accident prevention safety norm.**
- Wash all the accessories carefully before use.
- **Do not move the appliance until it has cooled down completely.**
- Disconnect the appliance before cleaning. **Do not immerse the appliance in water.**
- Do not use the appliance if the power cable or the plug is damaged. If the power cable needs to be replaced, this can only be carried out by staff authorised by the Manufacturer or by his after- sales service.
- **When the appliance is switched on for the first time it may produce a "new" smell and a little smoke for the first few minutes. This is completely normal, and is caused by the presence of protective substances which have been applied to the heating elements during manufacture. We therefore recommend you use the appliance with nothing inside it, just for the first time, for at least ten minutes.**

**WARNING!** After cooking or toasting each time, always turn the thermostat knob and function selector back to  in order to switch off the appliance and make sure that the lower knob is in the OFF position.



**If the oven is fitted with the wire rack handle:**

Use the wire rack handle (N) to remove the wire rack from the oven when it is hot, fitting it as shown in the adjacent figure.

## TECHNICAL SPECIFICATIONS

Working voltage .....see rating plate

Maximum absorbed power .....see rating plate

This appliance complies with Directive 89/336/EEC concerning electromagnetic compatibility. The materials and the objects designed to come into contact with foodstuffs comply with the prescriptions of EEC directive 89/109.

## COOKING PROGRAMMES

### General Advice

- In cooking with oven and wire rack it is advisable always to preheat the oven to the chosen temperature in order to get the best cooking results.
- The cooking times depend on the quality of the products, the temperature of the food and individual taste. The times shown in the tables are only a rough guide and are subject to variation. **They do not take into account the time needed to preheat the oven.**
- To cook frozen food consult the times recommended on the food packets in addition to the table shown.
- When the signal lamp (D) is on, it shows that the oven is heating up; when it goes off it means that the oven has reached the temperature set.

### Keeping food warm

- Insert the wire rack in the lower guide as shown in figure 1 on page 4.
- Turn the oven knob (C) to the ON position
- Bring the thermostat knob and function selector (B) to the 60°C position, i.e. until the signal lamp comes on.
- When the signal lamp goes off, place the container with the food which is to be kept warm on the wire rack.
- We recommend you do not leave the food in the oven for long, as it could become too dry.

### Baking

- Insert the wire rack in the lower guide as shown in figure 2 on page 4.
- Select the desired temperature by turning the thermostat knob and function selector in a clockwise direction.
- Turn the oven knob to OK position.
- Wait for the oven to reach the chosen temperature (the signal lamp goes off), then insert the container with the food.

The recommended cooking times are shown in the following tables

Recipes/amount	Thermostat knob	Cooking times	Observations and advice
Pizza (500gr)	250°C	18 min.	Grease the dripping pan thoroughly
Lasagne (1 kg)	220°C	20 min.	Use pre-cooked pasta for the lasagne
Macaroni au gratin (900gr)	220°C	20 min.	Use 500g of pasta plus stew and béchamel sauce
Chicken pieces (750gr)	220°C	50 min.	Use the dripping pan (M); turn over when half cooked
Roast pork (1kg)	250°C	75 min.	Use the dripping pan (M); turn over when half cooked
Meat-loaf (700gr)	220°C	40 min.	Use the dripping pan (M)
Rabbit pieces (650gr)	250°C	50 min.	Use the dripping pan (M); turn over when half cooked
Baked trout (500gr)	220°C	35 min.	Use a well-greased dripping pan (M). You do not need to turn over when half cooked.
Baked hake (450gr)	220°C	35 min.	
Fish au gratin (900gr)	220°C	30 min.	The gratin can be made with béchamel sauce or only with breadcrumbs
Gilthead baked in silver foil (600gr)	220°C	45 min.	Wrap the fish in silver foil
Stuffed peppers (650gr)	220°C	35 min.	Slice the peppers in half. Grease the dripping pan (M) with oil.
Stuffed courgettes (900gr)	220°C	50 min.	Use the dripping pan (M)
Cauliflower au gratin (800gr)	220°C	25 min.	Use the dripping pan (M)
Roast potatoes (500gr)	220°C	60 min.	Turn 2-3 times during cooking
Jam tart (700gr)	170°C	50 min.	Use a greased and floured dripping pan (M)
Sponge cake (700gr)	170°C	35 min.	Use a greased and floured dripping pan (M)
Apple strudel (650gr)	180°C	35 min.	Use a thoroughly greased dripping pan (M).
Biscuits (10-12 pezzi)	190°C	15 min.	Use a thoroughly greased dripping pan (M)
Canapés (6 moulds)	190°C	20 min.	Put the moulds on the dripping pan (M).

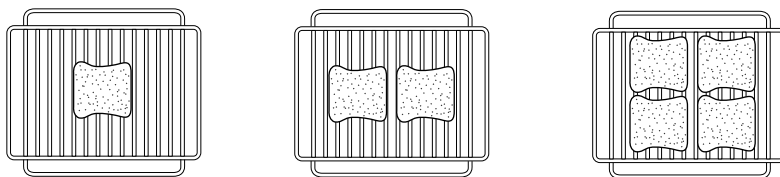
## Baking Frozen Food

Recipes/amount	Thermostat knob	Cooking times	Observations and advice
Lasagne (500gr)	220°C	45 min.	Place the packet directly above the wire rack if it is suitable for oven cooking. Otherwise (i.e. with plastic containers) place the contents of the packet on the dripping pan (M).
Cannelloni (500gr)	220°C	45 min.	
Aubergines alla Parmigiana (450gr)	220°C	45 min.	
Frozen bread (150gr)	190°C	12 min.	Place the bread directly above the wire rack. The cooking times may vary according to the size and type of roll.

## Toasting

This function is advised for:

- single slices of bread
- sliced bread with filling (e.g. ham and cheese)
- other sandwiches
- Insert the wire rack in the lower guide as shown in figure 5 on page 4.
- Place the slices of bread or the sandwiches in the centre of the wire rack as shown in the figure below, according to the number, and close the oven door.



- Turn the upper knob to the Toast function.
- Turn the lower knob to the setting which corresponds to the desired degree of toasting.
- Condensation may form on the inside of the glass door; this is quite normal. The condensation will evaporate as soon as the oven heats up.
- **When the oven is used for the first time, select an intermediate setting and toast a few slices of bread in order to check the degree of toasting. Then regulate the selector according to individual taste.**
- In order to toast slices in rapid succession, bear in mind that you need to turn the oven knob and toast timer to progressively lower settings to obtain even browning.
- When the set time has passed, a sound signal will indicate that the selected time has expired. At this point, toasting has finished and the heating elements switch off automatically.

## Cooking with the Wire Rack



- Insert the wire rack into the upper guide and insert the dripping pan above the reflector as shown in figure 3 on page 4. If your oven is fitted with a dietetic wire rack (L), follow the indications in figure 4 on page 4.
- We recommend pouring 2 cups of water in the dripping pan in order to avoid smoke and unpleasant smells from burning fat and to make it easier to clean.
- Turn the thermostat knob and function selector to ▼▼▼ setting.
- Preheat the oven for 5 minutes.
- Place the food above the wire rack and close the door.
- The recommended grilling times are shown in the following table.

#### CLEANING

Recipes/amount	Thermostat knob	Cooking times	Observations and advice
Pork rib (2)	▼▼▼	19 min.	Turn over after 11 minutes.
Frankfurter (3)	"	10 min.	Turn over after 6 minutes.
Hamburger (2)	"	13 min.	Turn over after 7 minutes.
Sausages (4)	"	20 min.	Turn over after 11 minutes.
Kebabs (500gr)	"	26 min.	Turn over after 8, 15, 21 minutes.

- Frequent cleaning stops smoke from forming and avoids unpleasant smells during cooking.
- Before cleaning always remove the plug from the power point.
- Never immerse the appliance in water; do not wash it by using a jet of water.
- The wire rack, dripping pan and dietetic wire rack (where included) can be washed like normal utensils, both by hand and in the dishwasher.
- Always use a damp cloth to clean the external surface. Avoid using abrasive products which would damage the enamel.
- To clean the internal oven walls never use products which corrode aluminium (aerosol detergents) and do not scrape the walls with pointed or sharp objects.

To clean the bottom, rest the back of the oven on the horizontal work surface (fig. 8) and open the door by pulling it downwards (fig. A). In this way the cleaning will naturally be made easier. Close the door once the cleaning is over, making sure that it is correctly fastened.

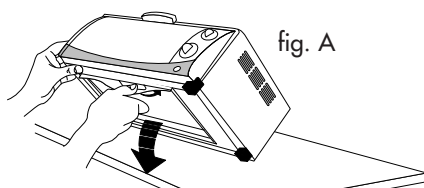


fig. A

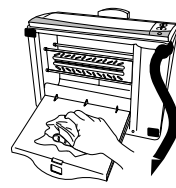


fig. B

#### GUARANTEE

If the guarantee is printed on the packaging it should be cut out and all its sections should be compiled. Keep it together with a purchase document showing the date of sale. The guarantee should be shown to the technician when any repairs are carried out.