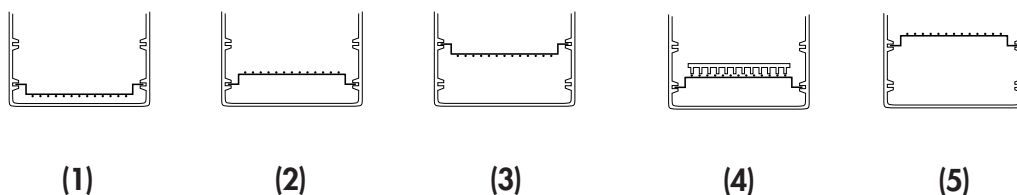


DESCRIPTION

- | | |
|--|---|
| A Top Heating element | H Bottom opening panel or extractable crumb-tray |
| B Oven light (*) | I Baking tray (*) |
| C Thermostat dial | L Diet grill (*) |
| D On/off and program set dial (*) | M Dripping pan (*) |
| E Function selection dial | N Grill |
| F Control light | O Grill handle (*) |
| G Bottom heating element | P Pizza Stone (*) |

(*) Not on all models

CORRECT GRILL POSITIONS



SUMMARY TABLE

Program	Function selector-dial position (E) funzioni (E)	Thermostat dial position (C)	Grill and accessories position	Notes/Advice
Keep food warm		60°	 Pos. 2	—
Baking		100°-270°	 Pos. 1 Pos. 2 Pos. 3	Ideal for all types of foods that need baking (lasagna, meats, pizza, cakes in general, fish, poultry) Pos. 3 is particularly suitable for baking biscuits and pastry.
Cooking Pizza with Pizza Stone		180°-270°	 Pos. 4	Pos. 4 is particularly suitable for cooking pizza.
Grilling		270°	 Pos. 5	Ideal for all types of grilling: franks, Kabobs, toast. The dripping pan is to be positioned above the bottom heating element.

TECHNICAL DATA

Power rating	see technical tag
Max. power load	see technical tag
Outside dimensions (LxPxH)	mm 427x330x223
Inside dimensions (LxPxH)	mm 307x265x156
Cavity volume	l 12,5

ENERGY CONSUMPTION (CENELEC HD 376 NORM)

To heat to 200° C	kW 0,1
To maintain 200° C for one hour	kW 0,5
Total	kW 0,6

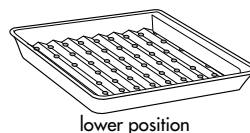
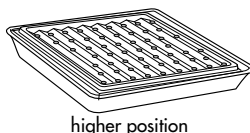
This appliance complies with Directive EEC 89/336 regarding the electromagnetic compatibility. All materials and objects destined to come into contact with foodstuffs are in compliance with what is set forth by EEC directive 89/109 and the enforcement Law Decree of January 25, 1992, n. 108.

WARNINGS:

1. This oven has been designed to cook foods with. It must not be used for other purposes and must not be modified or tampered with in any way.
2. Prior to use, make sure that the appliance has not sustained damages during transport.
3. Place the appliance on a flat surface at least 85 cm high, **out of reach of children.**
4. **While in use, the metal parts and the glass become very hot**, operate the appliance by touching the plastic dials and handles only.
5. Before plugging in your appliance, check that:
 - the power supply corresponds to that shown on the technical data tag, found on the bottom of the appliance;
 - the power socket has a minimum of 10A and is properly grounded;
 - **the manufacturer declines any responsibility in case this safety norm is not respected.**
6. Carefully wash all accessories prior to use.
7. Before using, run the appliance without any foodstuffs, setting the thermostat at max. level for at least 15 minutes so as to eliminate the "new" smell and some of the smoke caused by protective substances which are applied the heating element to protect it during transport. Air out the room during this procedure.
8. Do not move the appliance while in use.
9. In case of replacement, use only power cables that are in compliance with the law, made of HO5 RRF rubber identical to that supplied with the appliance.

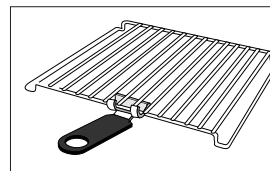
OPTIONAL ACCESSORIES

- **DRIPPING PAN (M):** must be positioned above the grill. May be also used to cook liquid food. During the grill function $\nabla\nabla\nabla$ it is to be positioned above the bottom heating element (G) so as to collect dripping fat.
- **PASTRY DISH (I):** must be positioned directly on to the grill. Ideal for cooking pastries and biscuits.
- **DIET GRILL (L):** may be inserted inside of the dripping pan (M) in two different positions:

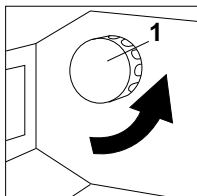


• **GRILL HANDLE (O):**

handy for extracting the grill when it is hot.



• **OVEN LIGHT (B):**



when the grill is in operation, the oven-light is always on.

If the light were to go out, you may continue to use the oven without any problems. See an authorized dealer for the light's replacement.

Some models are equipped with a twist-off light casing (1). To replace the light do the following: **unplug the appliance** from the wall., untwist the glass light-casing turning it anti-clockwise and replace the burned light with one of the same type (heat resistant) then twist back the glass light casing (1) into place.

USING THE COMMANDS

• **Thermostat handle (C)**

Select the desired temperature, as follows:

- to keep food warm:
- Traditional oven baking:
- Grilling in general:

Thermostat dial on position **60**.

Thermostat dial position anywhere between 100°C and 270°C.

Thermostat dial on position 270°C.

• **On/off and program set dial (D)** (not on all models)

- to turn oven on:
- to switch oven off:
- to program cooking times :

Turn dial to position.

Turn dial to "0" position.

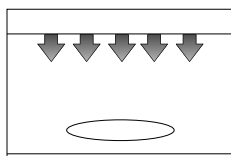
Turn dial clockwise until desired time is set (max. 120 minutes) once set time has elapsed the appliance will give off a sound (*) and the oven will switch off automatically.

(*) only on some models.

For cooking times of less than 10 minutes, turn the dial all the way and then set it on to the desired time.

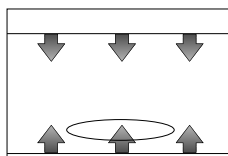
• **Function selector dial (E)**

When turned this dial selects the functions available for your different types of cooking, meaning:



GRILL

(upper element only, at maximum power)



TRADITIONAL OVEN BAKING: KEEPS FOOD

(upper and lower elements)

• **Light Indicator (F)**

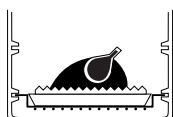
When the light indicator is on this means the oven is heating up, when the indicator switches off this means that the oven has reached the pre-set temperature.

USING THE OVEN

• **General advice**

- When traditionally baking or grilling, it is advisable to always pre-heat the oven to the desired temperature, so as to get the best possible cooking results.
- Cooking times depend on the product quality, the food temperature and on individual taste. The times shown in the table are only indicative and thus susceptible to variations and do not take into account the time needed to pre-heat the oven.
- When cooking freeze-dried foods, check the times suggested in the products' packaging.




IMPORTANT



If your oven comes with a diet grill:



we suggest cooking chicken, roasts and small poultry directly on the diet grill which rests directly on the dripping tray (see fig. on side) so as to avoid fat dripping to the bottom of the oven and on to the walls. Refer to the following paragraphs for further details.

• Keeping food hot

- Set the function control knob on .
- Set the On-Off/Timer knob on  (not on all models)
- Set the thermostat to , the indicator light (F) will come on.
- Insert the wire rack as shown in the table on page 3, and place the food on top of it.

Do not leave the food in the oven for a long time as it may become too dry.


• Baking

- Insert the wire rack as show in the table on page 3.
- Set the function control knob on .
- Select the required temperature by turning the thermostat (C).
- Set the On-Off/Timer knob (if fitted) on , or to the required cooking time.
- Wait for the oven to reach the set temperature (indicator light goes out), then put in the food.

Recipe/quantity	Thermostat	Time	Wire rack position	Comments and advice
Pizza (500gr)	270°	15'÷18'	2	Use a well greased dripping-pan
Bread (500gr)	270°	22'÷26'	2	Use anoiled dripping-pan
Lasagne (1kg)	200°	18'÷22'	2	Use a Pyrex dish, turn after 10'.
Macaroni au gratin (1 kg)	200°	18'÷22'	2	Use a Pyrex dish, turn after 10'.
Chicken (1 kg)	200°	70'÷80'	1	Turn over when half cooked
Roast pork (1 kg)	200°	70'÷80'	1	Turn over when half cooked
Quail (n° 3)	200°	40'÷45'	1	Turn over when half cooked
Meat loaf (650gr)	200°	45'÷50'	2	Turn over when half cooked
Rabbit (800gr)	200°	50'÷60'	2	Turn over when half cooked
Trout (500gr)	180°	30'÷35'	2	Use a dripping-pan, turn when half cooked
Fish au gratin (4 fillets)	180°	18'÷22'	2	Use a dripping-pan, turn when half cooked
Baked hake (4 slices)	180°	25'÷30'	2	Use a dripping-pan, turn when half cooked
Bream baked in foil (600gr)	180°	35'÷40'	2	Use a dripping-pan, turn when half cooked
Tomatoes au gratin (4, medium)	180°	40'÷45'	2	Use an oiled dripping-pan
Stuffed courgettes (2, halved)	180°	45'÷50'	2	Use a dripping-pan, turn when half cooked
Cauliflower cheese (800gr)	200°	18'÷20'	2	Use a dripping-pan
Roast potatoes (500gr)	200°	35'÷40'	2	Turn 2-3 times during cooking
Plum cake	160°	85'÷90'	1	Use rectangular cake-tin, turn when half baked
Biscuits (shortbreads)	170°	15'÷18'	3	Use a dripping-pan or baking tray, turn after 9 minutes
Jam tart	160°	40'÷45'	2	Use a dripping-pan, turn when half baked
Strudel	160°	35'÷40'	2	Use a dripping-pan, turn when half baked
Sponge cake	160°	25'÷30'	2	Use a cake-tin, turn when half baked



Note: If supplied, the use of the appropriate accessories (baking tray, dietetic rack and dripping-pan) is recommended.

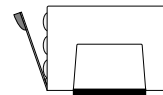
•Cooking pizza with Pizza Stone

- Place the wire oven rack in position 4 (see "Summary Table") and place the special pizza stone on the rack.
- Set the thermostat to 270 °C and pre-heat the oven for 5-7 min.
- Set the function control knob on .
- Place the pizza on the pizza stone and cook for about 8 minutes at a temperature of 270°C

N.B. Do not use oil or fat when cooking pizza.

• Grilling

- Insert the grill the n. 4 position and the dripping tray on to the bottom heating element. We suggest pouring two glasses of water into the dripping tray so as to avoid smoke and bad odors resulting from burning fat, and for ease in cleaning.
- Turn the function selector dial to position .
- Preheat the oven for about 8 to 10 minutes.
- Place food inside.
- **Shut the door panel only until the first click**, as shown in the diagram on the side.
- The ON/OFF program-set dial (if included) may be either on the  setting or on the desired time setting (see: "use of commands" paragraph).



Recipe/quantity	Thermostat dial	Times	Grill Position	Suggestions
Pork chop (2)	270°	19 min.	4	Turn over after 11 min.
Franks (3)	270°	10 min.	4	Turn over after 6 min.
Fresh hamburgers (2)	270°	13 min.	4	Turn over after 7 min.
Sausages (4)	270°	20 min.	4	Turn over after 11 min.
kabobs 500 gr.	270°	26 min.	4	Turn over after 8, 15 and 21 min.
Toast (4 slices)	270°	2 min.	4	Turn over after 1 min. (*)

(*): **Drip pan is not required when toasting bread.**

CLEANING

CLEANING THE PIZZA STONE

- Remove cooking residue from the pizza stone with a spatula or a broad-blade knife. For more thorough cleaning, heat the pizza stone in the oven and clean with an abrasive pad. Rinse well in hot water. Do not use detergents.
- After a time, the pizza stone will tend to become darker. This does not affect its characteristics in any way.

CLEANING THE APPLIANCE

- Frequent cleaning avoids smoke and bad odors during cooking.
- Before any type of cleaning unplug the appliance from the wall.
- **Never immerse the appliance in water.**
- The grill, drip tray and diet grill may be washed as other kitchen ware, either by hand or in the dishwasher.
- To clean the outside surface always use a moist sponge. Avoid using abrasive products that could damage the varnishing. Make sure that water nor soap penetrate inside the oven through the vents positioned on top of the grill.
- To clean the inside aluminum walls never use aluminum-corrosive products (spray detergents) and never scrape the walls with sharp or pointed objects.

Some models come with a bottom opening-panel for easier access as well as cleaning, open the (H) panel by pressing on the spring-latch (fig.A) , then pull the door-panel towards you and position the oven on its back (vertically) (fig.B). In this manner, your cleaning will be obviously easier. Once cleaning is finished, close the door-panel and make sure that the latch is well closed.

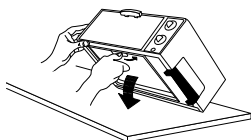


fig. A



fig. B

GUARANTEE

If the guarantee is printed onto the packaging, it should be cut out, filled out completely and kept aside along with proof of purchase and showed to the technician prior to repairs being made.

