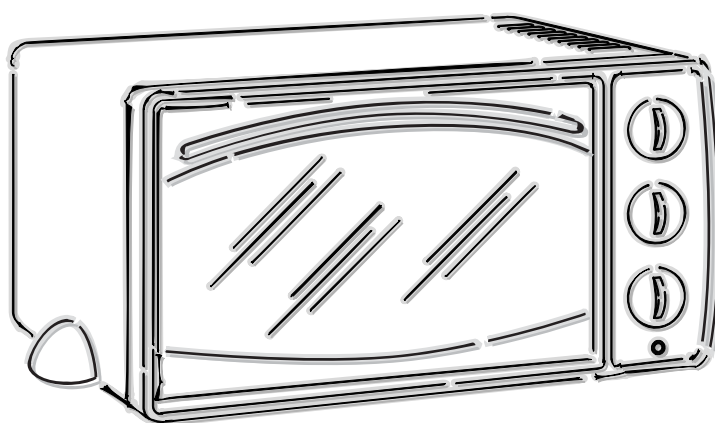


instructions



## Convection Oven

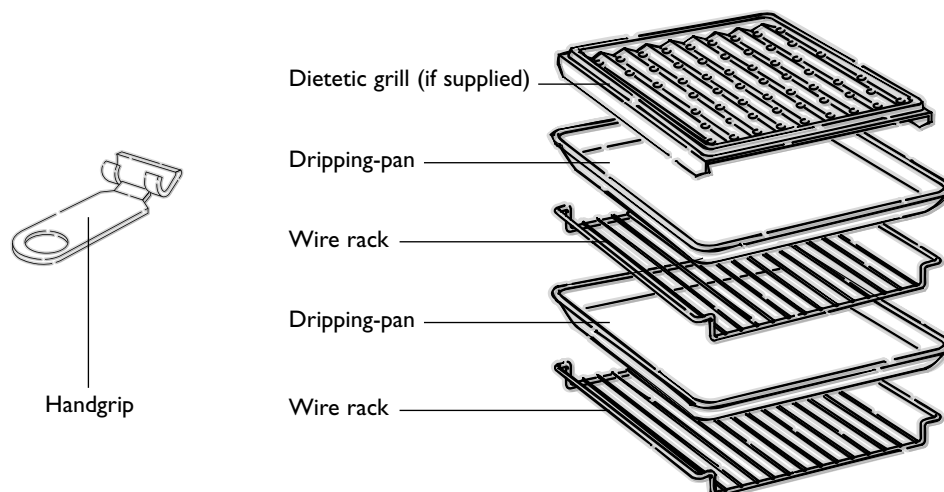
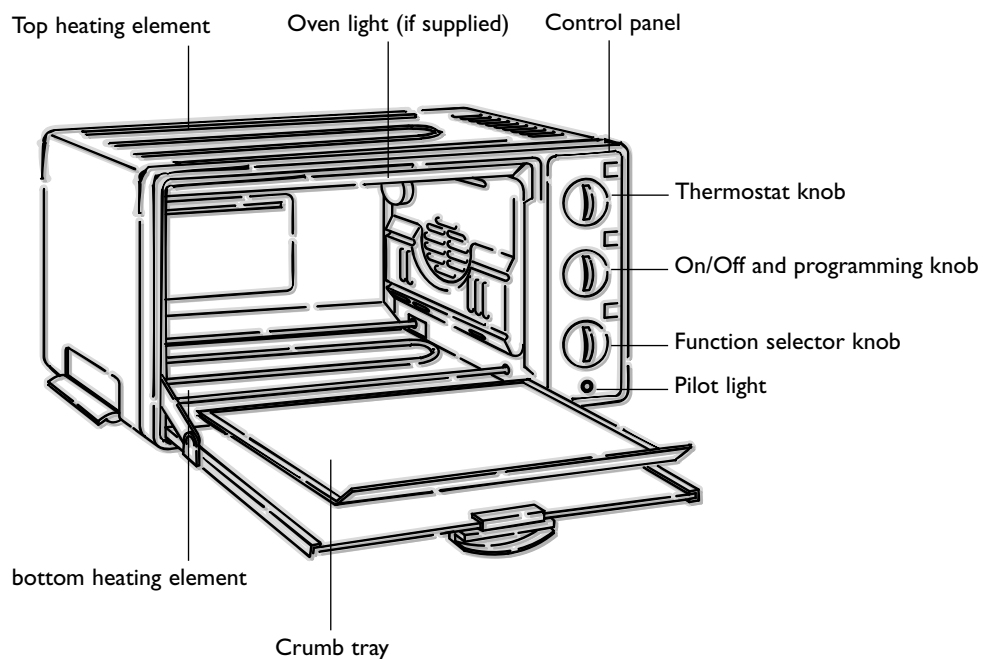
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*Living innovation*


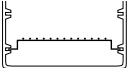




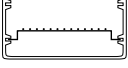



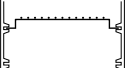
## Description of appliance

The following terms are used throughout the instruction manual

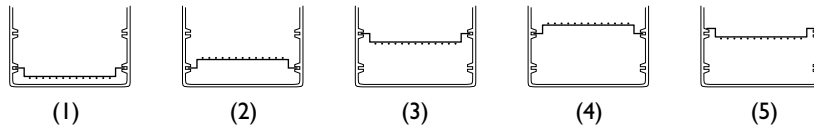


**Thank you for choosing this De'Longhi oven. To get the best results it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.**

### Summary of functions

Program	Function selector knob setting	Thermostat knob setting	Position of wire rack and accessories	Notes/Tips
Defrosting		●		
Keeping food warm		60°		
Convection oven cooking		60°-230°		Ideal for cooking lasagna, meat, pizza, cakes in general, food which needs to be crispy on the surface and bread. See page 7 Notes/Tips on how to use the accessories.
				
Traditional oven cooking		60°-230°		Ideal for cooking stuffed vegetables, fish, plum cake and small fowl. See page 8 on how to use the accessories.
Grilling		▼▼▼		Ideal for all types of traditional grilling, sausages, hamburgers, kebabs, etc. The dripping-pan should be positioned above the bottom heating element.

### Correct wire rack positions:



N.B.: The recipes refer to the wire rack positions as numbered above.

### Specifications

Operating voltage	See rating label
Maximum power absorbed	See rating label

### Power consumption (CENELEC standard HD 376)

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

This appliance complies with EEC Directive 89/336, relating to electro-magnetic compatibility.

The materials and objects destined to come into contact with food products comply with the regulations in EEC directive 89/109.

### Oven light (if supplied)

The oven light is always on when the oven is on. To replace the bulb: pull the plug out of the mains power socket, unscrew the protective glass cover and replace the light bulb with a new one of the same type (resistant to high temperatures), then replace the protective glass cover.

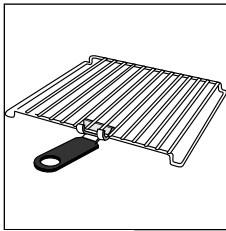


fig. 1

### Handgrip

Use handgrip to bring the wire rack out of the oven when it is hot (see fig. 1).


### Using the controls

#### Thermostat Knob

Select the temperature desired as follows:

- Defrosting (see Page 6): Thermostat knob in position “•”.
- Keeping food warm (see Page 6): Thermostat knob in 60° position.
- Traditional or convection oven cooking (see Page 7-8): Thermostat knob set to from 60°C to 230°C.
- All types of grilling (see Page 9): Thermostat knob in position ▼▼▼

#### On /Off and programming knob

- To switch the oven on: Turn knob to position .
- To switch the oven off: Turn knob to position “0”.
- To program cooking time: Turn knob clockwise to time desired (max. 120 minutes). A bell will ring (\*) when the time set has been reached and the oven will automatically switch itself off.

(\*) Not all models.

For cooking times of less than ten (10) minutes, you must turn the timer all the way to the end and then set the time you want.

### Function selector knob

This knob is used to select the function desired:



Defrosting:  
(fan only in operation) (fig. 2)



Traditional oven cooking:  
(top heating element and bottom heating element only in operation) (fig. 3)



Convection oven cooking,  
keeping food warm:  
(top heating element, bottom heating element and fan in operation) (fig. 4)



Grilling  
(top heating element only in operation at maximum power) (fig. 5)

### Pilot light

The pilot light will come on to indicate that the oven is heating up and will go off when the oven has reached its temperature setting. The pilot light will not light when using the DEFROST function.

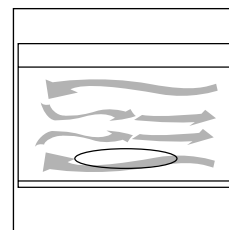


fig. 2

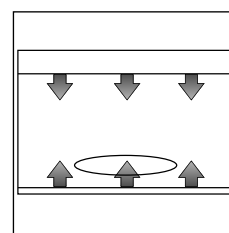


fig. 3

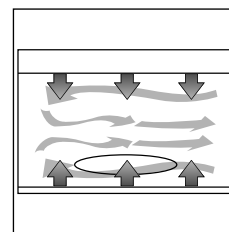


fig. 4

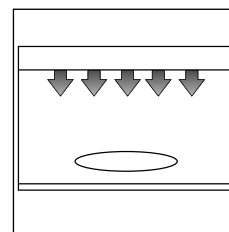


fig. 5

## Using the oven

### General advice

- When cooking using the convection oven, traditional oven or grill functions, it is advisable to preheat the oven to the temperature required to obtain the best results.
- Cooking time will depend on the type and standing temperature of the food as well as personal taste. The times given in the table are intended as a guide and may need to be varied, preheating the oven is not included in the times given.
- When cooking frozen food, follow the recommendations on the manufactures packaging.

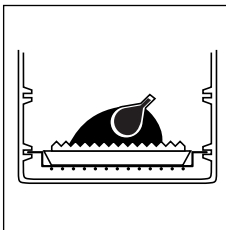




fig. 6

### Important



If your oven is inclusive of the dietetic grill: we recommend cooking chicken, roasts and small fowl directly on the dietetic grill placed inside the dripping-pan (see Fig. 6) this will avoid fat splashing the sides of the oven and dripping onto the bottom of the oven. See the following sections for further details.

### Defrosting

- Set the function selector knob to position .
- Turn the ON/OFF and programming knob to position .
- Fit the wire rack in position 2 (see page 3), place the food on a plate inside the oven and close the door.

Example of defrosting: 1 kg of meat in 80-90 minutes without turning.



### Keeping food warm

- Set the thermostat knob to the 60°C position.
- Set the function selector knob to position .
- Turn the ON/OFF and programming knob to position .
- Fit the wire rack in position 2 (see page 3) and place the food inside the oven and close the door.

It is advisable not to keep food warm in the oven for a long time as it will become dry.

### Convection oven cooking



This function is ideal for obtaining excellent pizzas, lasagna, all types of meat-based main dishes (apart from small fowl), roast potatoes, cakes in general and bread. It is also suitable for simultaneous cooking on two different levels. Operate as follows:

- Fit the wire rack in the position shown in the table or recipe.
- Set the selector function knob to position .
- Set the temperature required on the thermostat knob.
- Set the ON/OFF and programming knob to position  or to the position for the cooking time desired (see section on "Using the controls").
- Wait for the oven to reach the desired temperature (the pilot light will go out) and then place the food inside.

Recipe/Quantity	Thermostat knob	Time	Wire rack position	Notes/Tips
Macaroni cheese 1 kg	230°	20 min.	1	Turn the baking pan round half way through cooking.
Lasagne 1 kg.	230°	20 min.	1	Use a pirex dish, turn after 10 minutes.
Pizza 500g	225°	17 min.	2	Use the dripping-pan.
Chicken 1 kg.	200°	70-80 min.	1	Use the dietetic grill resting on the dripping-pan, turn after approx. 38 min.
Roast pork 900g	200°	70 min.	1	Use the dietetic grill resting on the dripping-pan, turn after approx. 35 min.
Meat loaf 650g	180°	55 min.	2	Use the dripping-pan, turn after 30 min.
Roast potatoes 500g	200°	50 min.	2	Use the dripping-pan, mix twice.
Jam lattice tart 700g	180°	40 min.	2	Use the dripping-pan.
Strudel 1 kg	180°	40 min.	2	Use the dripping-pan.
Walnut cake 800g	180°	35 min.	2	Use a cake tin.
Biscuits (short pastry) 100g	180°	14 min.	2	Use the dripping-pan.
Bread 500g	200°	25 min.	2	Use the dripping-pan, greased with oil, turn after 20 min.

### Traditional oven cooking



This function is ideal for all types of fish, stuffed vegetables, whipped-egg-white-based desserts and cakes which need long cooking times (over 60 min.). Operate as follows:

- Fit the wire rack in the position shown in the table or recipe.
- Set the selector function knob to position .
- Set the temperature required on the thermostat knob.
- Set the ON/OFF and programming knob to position  or to the position for the cooking time desired (see section on "Use of the controls").
- Wait for the oven to reach the desired temperature (pilot light will go out) and then place the food inside.

Recipe/Quantity	Thermostat knob	Time	Wire rack position	Notes/Tips
Quail (3)	230°	44 min.	1	Use the dietetic grill resting on the dripping-pan, turn after 24 minutes.
Trout 500g	200°	35 min.	2	Use the dripping-pan, turn after 16 min.
Gratinated tomates 550g	200°	40 min.	1	Use a greased pyrex dish, turn after 20 min.
Plum cake 1 kg	180°	75 min.	1	Use a cake tin and turn half way through cooking.
Meringues	120°	50 min.	2	Leave to stand for at least a day before serving.



## Grilling

- Fit the wire rack in position 4 and fit the dripping pan above the bottom heating element. It is a good idea to pour 2 glasses of water into the dripping-pan. This will help prevent smoke and strong smells caused by fat dripping and burning on the pan. It will also make cleaning easier.
- Set the selector function knob to position .
- Preheat the oven for 10 minutes.
- Place the food inside.
- Close the door to the click-stop position, as shown in the figure 7.
- The ON/OFF and programming knob can be set to  or to the position for the cooking time desired (see section on "Using the controls").

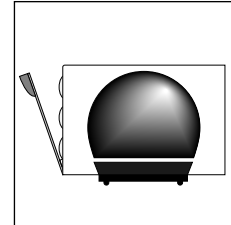


fig. 7

Recipe/Quantity	Thermostat knob	Time	Wire rack position	Notes/Tips
Pork chops(2)	▼▼▼	19 min.	4	Turn after 11 minutes.
Frankfurters (3)	▼▼▼	10 min.	4	Turn after 8 minutes.
Fresh hamburgers(2)	▼▼▼	13 min.	4	Turn after 7 minutes.
Sausages (4)	▼▼▼	20 min.	4	Turn after 11 minutes.
Kebabs 500g	▼▼▼	26 min.	4	Turn after 8, 15 and 21 minutes.
Toast (4 slices)	▼▼▼	2 min.	4	Turn after 1 minute (*).

(\*) Do not fit the dripping-pan when making toast.

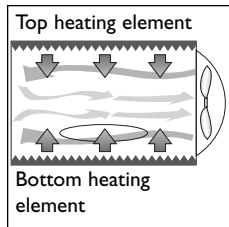


fig. 8

### Simultaneous cooking in 2 different positions with convection oven

The convection oven can be used to cook foods, of different kinds, simultaneously on two different levels.

The heat generated by the two heating elements is distributed inside the oven with the air circulated by the fan. This way heat is distributed evenly and rapidly to every corner of the oven; the air inside the oven becomes extremely dry, thereby preventing odours and flavours from mixing.

In order to bake two different dishes at the same time, simply follow the instructions.

1. Cooking times for simultaneous cooking differ from those applying to dishes cooked separately.  
Always consult the reference table.

Simultaneous cooking times	
Chicken	70 min.
Potatoes	50 min.
Separate cooking times	
Chicken	70-80 min.
Potatoes	55 min.

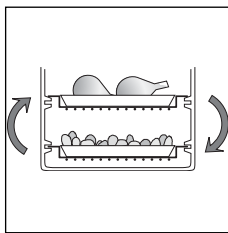


fig. 9

2. Swap over the two dripping-pans about halfway through cooking, placing the top pan on the bottom wire rack and vice-versa.

Give the pans a half-turn for even cooking.

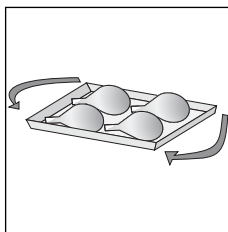


fig. 10

### Reference times for simultaneous cooking on 2 different levels

Recipe/Quantity	Thermostat knob	Time	Wire rack position	Notes/Tips
Roast chicken pieces + potatoes	200°	70 min. 50 min.	5 1	Pre-heat oven to 200°. Place chicken in the oven, position 5 and after 20 mins., insert the potatoes, pos. 1. Swap over and turn the two dripping pans after 42 mins.
Meat loaf + potatoes	180°	60 min. 60 min.	3 1	Pre-heat oven to 180°. Place the meat loaf in the oven, position 3 and the potatoes position 1. Turn over the meat and stir the potatoes after 34 mins. without swapping around the pans.
Vol-au-vent + jam lattice tart	180°	22 min. 35 min.	5 1	Pre-heat oven to 180°. Place the vol-au-vents in the oven, position 5 and the tart position 1. Swap over the two dishes after 13 mins.
Quiche Lorraine + stuffed peppers	180°	40 min. 50 min.	5 1	Pre-heat oven to 180°. Place the quiche in the oven position 5 and the stuffed peppers position 1. Swap over the two dishes after 30 mins.
Roast chicken pieces + jam lattice tart	180°	80 min. 35 min.	5 1	Pre-heat oven to 180°. Place the chicken pieces in the oven, position 5 and the tart position 1. Swap over and turn the two dishes after 13 mins. Turn over the chicken pieces after 40 mins.
Pizza + pizza	220°	28 min. 28 min.	5 1	Pre-heat oven to 220°. Place one pizza in the oven, position 5 and the other position 1. Swap over and turn the two dripping pans after 15 mins.
Roast chicken pieces + focaccia bread roll	180°	80 min. 50 min.	1 5	Pre-heat oven to 180°. Place the chicken pieces in the oven, position 1 and the focaccia position 5. Swap over and turn the two dripping pans after 25 mins.

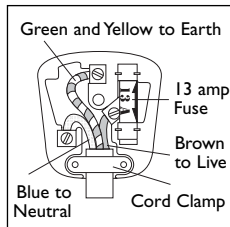
### **Cleaning**

- Frequent cleaning prevents smoke and strong smells during cooking.
- Always take the plug out of the power supply socket before carrying out any cleaning operations.
- Never immerse the oven in water and never wash it under running water.
- The wire rack, dripping-pan and dietetic grill can be washed in the same way as any normal household dishes, either by hand or in a dishwasher.
- Only clean the outside surfaces of the oven with a damp sponge. Never use abrasive products which will damage your oven's painted finish. Take care to ensure water or liquid soap never falls through the slots on top of the oven.
- Never use products which corrode aluminium to clean the aluminium oven lining (spray cleaners) and do not use sharp or pointed objects inside the oven cavity.

### Safety warnings

1. This oven has been designed to cook food. It must not be used for any other purpose and must not be modified or tampered with in any way.
2. The appliance is not intended for use by young children or unfit persons without supervision.
3. Before using the oven, ensure it has not been damaged during transport.
4. Position the oven on a horizontal surface at a height of at least 85 cm, out of the reach of children.
5. The temperature of the door or the outer surface may be high when the appliance is operating: only use the knobs and handles to operate.
6. Do not place anything on top of the oven whilst in use.
7. Before plugging the oven into the power socket, make sure that:
  - the mains power supply is the same as that shown on the rating plate located under the oven;
  - the power socket has a capacity of at least 10 A and is fitted with a sufficient earth connection; the manufacturer declines all responsibility if this safety standard is not complied with.
8. Wash all the accessories thoroughly before use.
9. Before using the oven for the first time, operate it empty with the thermostat set to maximum for at least 15 minutes to eliminate any "new" smell. The room must be ventilated during this operation.
10. Never move the oven when it is operating.
11. If the power cable is damaged or needs replacing, contact an authorised Service Centre.
12. As with any electrical appliance whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your oven, particularly in the vicinity of young children.

**WARNING:** Once having removed the appliance from the packaging, check that the door is intact. As the door is made from glass, it is fragile, and should be replaced if visibly chipped, scored or scratched. Furthermore, when using, cleaning or moving the appliance, do not slam or bang the door or pour cold liquids on the glass when the appliance is hot.



### Electrical requirements

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company. The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity. Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.

Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

important: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

green and yellow	earth
blue	neutral
brown	live

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

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  $\perp$  or coloured green or green and yellow.

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

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

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician. Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover. Only 13amp replacement fuses which are B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

**warning - this appliance must be earthed**