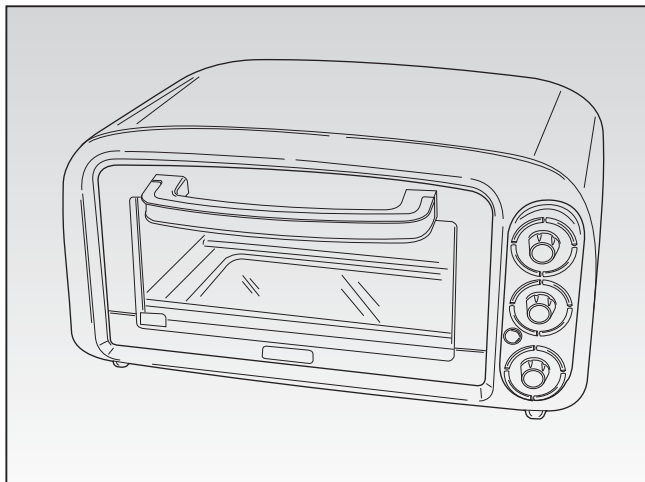


Ariete



Mini oven
烤箱

CE

979

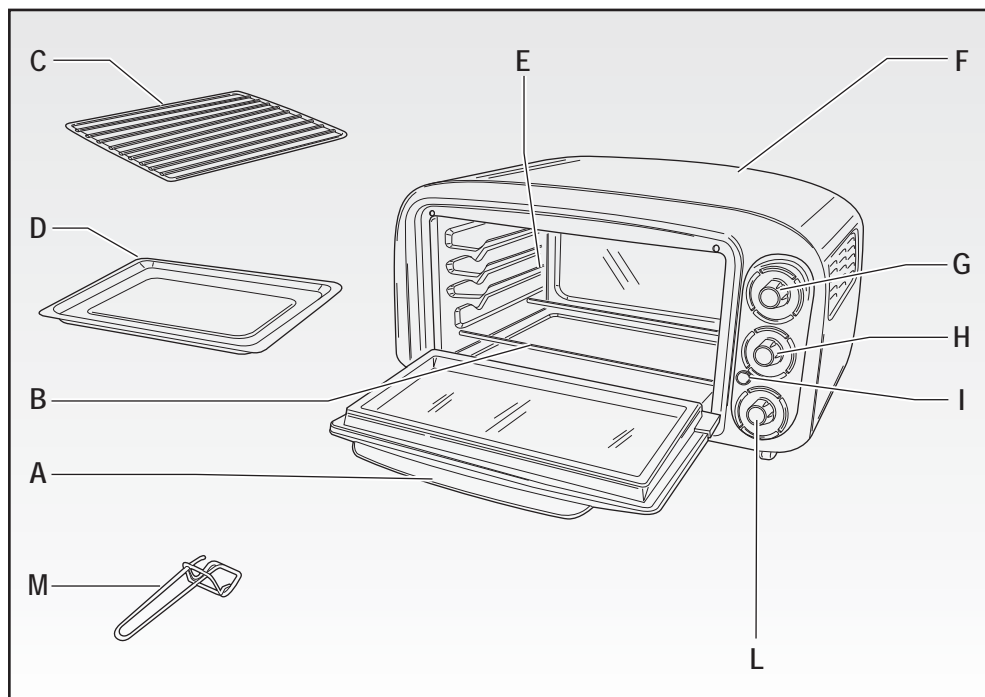


Fig. 1

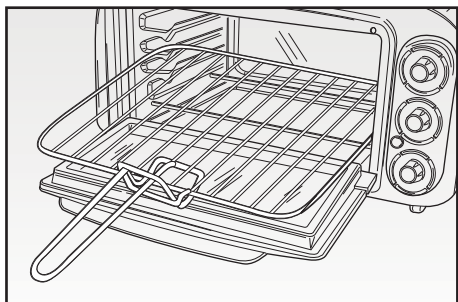


Fig. 2

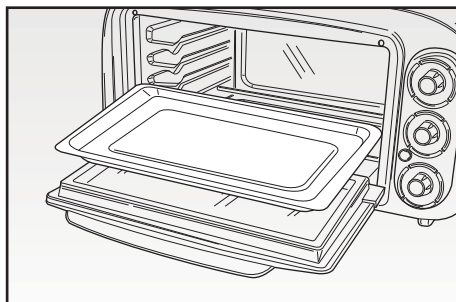




Fig. 3

IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS BEFORE USE.

The necessary precautions must be taken when using electrical appliances, and these include the following:

1. Make sure that the voltage on the appliance rating plate corresponds to that of the mains electricity.
2. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
3. Never place the appliance on or close to sources of heat.
4. Always place the appliance on a flat, level surface during use.
5. Place the oven on a work top or kitchen cabinet capable of withstanding a temperature of at least 90°C and leave some room above it. Under no circumstances should it be slotted in or inserted into a unit.
6. Never leave the appliance exposed to the elements (rain, sun, etc....).
7. Make sure that the power cord does not come into contact with hot surfaces.
8. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Do not allow children to play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised.
9. Children under age 8 should not be allowed to handle appliance and its power cord which must be kept out of their reach.
10. NEVER PLACE THE APPLIANCE BODY, PLUG OR POWER CORD IN WATER OR OTHER LIQUIDS; ALWAYS WIPE CLEAN WITH A DAMP CLOTH.
11. ALWAYS UNPLUG THE POWER CORD FROM THE ELECTRICITY MAINS BEFORE FITTING OR REMOVING SINGLE ATTACHMENTS OR BEFORE CLEANING THE APPLIANCE.
12. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.
13. Remove all internal accessories, then wash and dry with care.
14. Do not transport the appliance while it is operating.
15. Do not cover the inside parts of the oven with aluminium foil as this could seriously damage thermostat operation.

16.  During operation, the metal parts and glass become hot: only touch the door handle at this time.
17. Do not place anything on the door when it is open.
18. Do not place dish cloths or plates on the appliance.
19. Only use the appliance for cooking purposes.
20. The appliance shall be placed against a wall when use.
21.  Do not allow acid substances (lemon juice, vinegar, etc.) to remain on the appliance.
Acidic as lemon juice, tomato sauce, vinegar or similar, if leaved for long time, may harm the enamel, making it opaque.
22. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
23. Never use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; in this case, take it to your nearest Authorised Assistance Centre.
24. To prevent any risks, if the power cord is damaged, it must be replaced by the manufacturer, its Technical Assistance Service or a similarly qualified person.
25. This appliance is designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
26. This appliance conforms to the 2006/95/EC and EMC 2004/108/EC directives.
27. Any changes to this product that have not been expressly authorised by the manufacturer may lead to the user's guarantee being rendered null and void.
28. In the event that you decide to dispose of the appliance, we advise you to make it inoperative by cutting off the power cord. We also recommend that any parts that could be dangerous be rendered harmless, especially for children, who may play with the appliance or its parts.
29. Packaging must never be left within the reach of children since it is potentially dangerous.
30. The appliance is not intended to be operated by means of an external timer or separate remote-control system.


DO NOT THROW AWAY THESE INSTRUCTIONS

DESCRIPTION OF THE APPLIANCE (Fig. 1)

- A Handle
- B Heating elements
- C Grill
- D Drip pan
- E Cooking levels
- F Appliance body
- G Thermostat dial
- H Function select dial
- I Temperature light
- L Power on and timer dial
- M Fork to remove grill and drip pan

USING FOR THE FIRST TIME

Carry out an "empty" cooking cycle so as to remove any smell and smoke from the protective coatings applied to metal parts:

- switch on the oven by turning the dial (H) to the symbol ; set the temperature to the maximum and the timer to 15 minutes;
- leave the appliance to operate with the door open in a well-aired environment.

During this operation, it is usual for smoke to come off metal parts and side openings. After this operation, ventilate the room.

INSTRUCTIONS FOR USE

- Prepare the foods for cooking by placing them on the grill (C) or inside the drip pan (D).
- Plug the appliance into the mains power and use the function select dial (H) to select the type of cooking required:


 top cooking (for gratin);

 bottom cooking;


 cooking at full power (top and bottom at the same time);

- Turn the dial of the thermostat (G) and set the required cooking temperature.
- Place the grill (C) with the previously prepared food into the oven at the required cooking level (E), by using the suitable fork (M) (Fig. 2). When cooking foods on the grill (C), also insert the drip pan (D) at a lower level (E) than the grill (C) so as to collect any cooking fat. We recommend pouring two glasses of water in the drip pan (D) to prevent smoke, unpleasant odours and build up.
In case of food prepared in the drip pan (D), insert the latter into the oven (Fig. 3).

IMPORTANT: Place foods at a minimum distance of 2 cm from the top heating element.

- Use the dial (L) to set the timer for the required cooking time.
At this stage, the oven starts cooking and the temperature light (I) switches on; it switches off when reaching the set temperature or if the dial (H) is manually reset to  position.

IMPORTANT: Keep an eye on the food while it is cooking.

- At the end of the cooking time, the oven stops automatically, sending out an alarm or when the set cooking time is over or when the knob (L) is set to .
- Unplug the appliance, open the door and remove the grill (C) or the drip pan (D) using suitable oven gloves or the appropriate fork (M) supplied with the latter.











CLEANING

- Frequent cleaning prevents the formation of smoke and unpleasant odours during cooking.
- Always wipe the outside clean with a damp sponge.
Do not use abrasive products that can damage the paintwork.
- Never use products that might corrode aluminium (spray detergents) to clean the inside surfaces and never scrape the sides with sharp or pointed objects. Wipe with a damp sponge at the end of each use, when the oven has completely cooled.

IMPORTANT: All enamelled parts need to be washed with soapy water or other non-abrasive products.

- When there are grease spots or smoke exhalations, we recommend removing grease with a sponge soaked in hot soapy water.



IMPORTANT: Dry with a soft cloth. Acidic substances such as lemon juice, tomato purée, vinegar or similar can damage the enamel, making it lose shine.

Recipes/quantities	Degrees	Times	Funct.
Meat roasts (1 Kg)	200°-230°	60 min.	
Roast fish (1 Kg)	190°-210°	30-40 min.	
Baked vegetables (500 g)	190°-210°	30-40 min.	
Brochettes, sausage, chopped meats (500 g)	190°-210°	30-45 min.	
Wrapped meat, vegetables and fish (500 g)	190°-210°	30-45 min.	
Meat, vegetable, fish gratin (500 g)	230°	20-30 min.	
Oven-baked pasta (1 Kg)	200°	20-30 min.	
Bread, pizza and focaccia (500 g)	230°	20-35 min.	
Cakes, pastries (500 g)	170°-180°	25-40 min.	
Biscuits, small pastries (200 g)	170°	10-15 min.	

烤箱使用说明

使用前请阅读此说明

使用电器时必须采取必要的预防措施,如下:

1. 确保本产品规定的电源电压与供电电源电压相符。
2. 在无人值守的情况下请断开电源;每次使用后请确保电源是断开的。
3. 请勿将电器放置或靠近热源的地方。
4. 使用期间请将设备放置于水平表面。
5. 将烤箱置于能承受至少90° 高温的工作台或者厨房橱柜上,并保证一定的空间余量,不可放置在任何狭小空间内。
6. 请勿将本产品遭受雨淋,日晒等。
7. 确保电源线不接触到热体表面。
8. 本产品可供8岁以上儿童或者身体、感官、心智较差,缺乏经验与知识的人群使用,但要给予正确的监管和指导,确保他们知道如何正确的操作并了解其中隐藏的危险, 请勿让儿童操作设备,设备的清洁和维护请不要让年龄小于8岁的儿童参与,并且需要有专人监管。
9. 请勿让8岁以下的孩子接触设备或电源线,请放置于儿童触及不到的地方。
10. 请勿将设备、插头和电源线浸泡在水或其他液体里,只需用潮湿的布擦拭干净即可。
11. 在插拔附件或清洗设备前必须拔掉电源线,切断电源。
12. 在使用或调整设备开关前,或在连接电源时,请确保您的手是完全干燥的。
13. 拿下所有的内部零件,然后小心地进行清洗。
14. 设备在运转时,请不要进行移动。
15. 请勿在烤箱内部覆盖任何铝箔,因为有可能会严重损坏温控器。
16.  操作过程中,金属零件和玻璃会变烫,请只触摸烤箱门把手处。
17. 当烤箱门打开时,请不要在门上放置任何东西。
18. 请不要将洗碗布或者盘子放在烤箱上。
19. 请将烤箱仅用于烹饪。
20. 在使用时,请将烤箱靠墙放置。
21.  请不要将任何物质,包括(柠檬汁、醋等)遗留在箱体内。酸性物质,比如柠檬汁、番茄酱等类似物质,如果长时间遗留在箱体内,可能会影响瓷面,造成表面不光泽。
22. 关闭设备拔下电源插头时,需拿住插头直接拔出,不要从设备上猛

拉电源线。

23. 如果发现设备本身有明显的损坏，或电源线、插头损坏，为防止事故发生，所有的维修，包括更换电源线，必须由Ariete授权服务中心的专业人员来处理。
24. 如果电源线损坏，请联系制造商进行修理，以免危险发生。
25. 此设备仅用于家庭使用，请勿用于商业或者工业目的。
26. 此设备符合2006/95 EC和EMC 2004/108/EC法规。
27. 任何没有经过制造商授权的对设备进行修改，有可能会对用户的承诺失效。
28. 如果您决定丢弃设备，我们建议您剪掉电源线，另外，任何部分都有可能是危险的，尤其是对儿童，请勿让儿童玩弄此设备或其部件。
29. 请不要将包装放置在儿童可以触摸到的地方，会有潜在的危险。
30. 设备不建议使用外部定时器或者遥控系统进行操作。


请不要丢弃这些指令

设备描述(图1)

- A. 把手
- B. 加热部分
- C. 烤架
- D. 油滴盘
- E. 烹饪杠杆
- F. 箱体
- G. 调温旋钮
- H. 功能选择旋钮
- I. 温度指示灯
- L. 开关和计时旋钮
- M. 拆下烤肉架和油滴盘的叉子

初次使用

请将烤箱空置运转，以便除去保护金属的图层导致的气味和烟。

- 调节烤箱 (H) 旋钮到符号 ；设置到最高温度，定时15分钟；
- 在空气良好的环境下，运转设备，保持箱门打开状态。

操作过程中，有烟雾从箱体冒出，是正常的现象。这样操作后，请对房间进行通风处。

使用说明

- 请保留原包装以便后期使用。也是保护它避免在运输中损坏。在使用本产品之前，请务必仔细阅读“重要保障措施”的内容。
 - 请将食物放置在烤架 (C) 或者油滴盘 (D) 内。
- 将烤箱通电后，宣传功能旋钮 (H) 挑选烹饪方式。

- ☐ 顶部烹饪（脆皮）
- ☐ 底部烹饪；
- ☐ 全功率烹饪（顶部和底部同时）

- 旋转调温旋钮(G),并设置要求的烹饪温度。
- 将准备的食物使用适合的叉子(F)(参看图2)放置在烤架(C)上,按照要求的烹饪杠杆(E)放入烤箱。当食物在烤架上,插入油滴盘(D),比烤架(C)要低一些,以便收集油脂,我们建议在油滴盘(D)上喷洒两杯水以防止油烟和难闻的气味。
- 如果食物准备放置在油滴盘(D)中进行烹饪,请在烤箱中塞入后者。(Fig. 3).

重要：请将食物放置在距离顶部加热部件至少2CM距离处。

- 使用旋钮(L)设置温度
在此阶段,烤箱开始运转,温度指示灯(I)亮起,当到达设置的温度或者旋钮(H)手动调节到 ☐ 位置,温度指示灯熄灭。

重要：在烹饪食物过程当中,请不要随意走开。

- 烹饪结束后,烤箱自动停止运转,设定的烹饪时间结束或者旋钮(L)设置到 ☐ ,会发出警告铃声。
- 拔下设备插头,打开门,使用合适的手套或者叉子(M)取下烤架(C)和油滴盘(D)。

清洁

- 经常清洁有助于防止油烟的形成,以及在烹饪过程中造成的难闻气味。
- 使用柔和的潮湿海绵清洁设备外部。
请勿使用粗糙的东西进行擦拭防止损伤漆面。
- 请勿使用有腐蚀性的清洁剂清洁内部表层,并且不要用尖锐的物体触烤箱侧面,等待烤箱完全冷却后,使用潮湿海绵轻轻擦拭设备。

重要：所有瓷体的零部件都要用肥皂水或者不含有腐蚀性的液体进行清洗。

- 如果有油渍或者烟渍,我们建议使用经过热肥皂水浸泡过的海面进行擦拭。

重要：是用柔软的布将设备擦干,酸性物质,比如柠檬汁、番茄酱或者类似的物质会损坏瓷面,使之变得不光

洁。

食谱/数量	温度	时间	功能旋钮
烤肉	200° -230°	60 min	
烤鱼	190° -210°	30-40 min	
烤蔬菜	190° -210°	30-40 min	
烤串、香肠、肉片	190° -210°	30-45 min	
肉卷、蔬菜和鱼	190° -210°	20-45 min	
肉、蔬菜、烤鱼	230°	20-30 min	
意大利面	200°	20-30 min	
面包、披萨和意大利香草面包	230°	20-35 min	
蛋糕、酥点	170° -180°	25-40 min	
饼干、小酥点	170°	10-15 min	