DeLonghi

義大利迪朗奇家電系列

產品使用說明書

迪朗奇烤箱

型號:E01270

ELECTRIC OVEN

本機器只適合做家庭用途

感謝您購買本公司的產品 請您在使用前務必**詳讀此說明書**,以便正確使用 為防止意外事故,請妥善保管該說明書

> 總代理: (進口商)



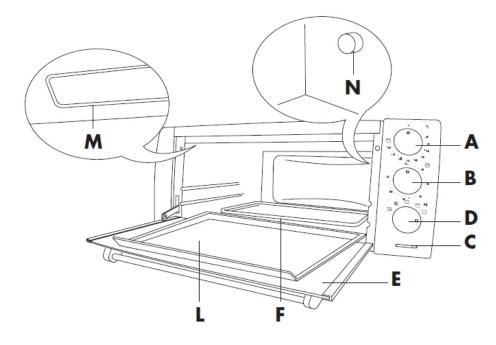
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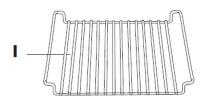
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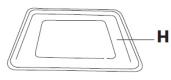
產品解剖圖











- A. 温度選擇鈕
- B. 定時選擇鈕
- C. 開機指示燈
- D. 功能選擇鈕
- E. 玻璃門
- F. 加熱元件(下火)
- M. 加熱元件(上火)

- N. 內部照明燈
- 0. 烤架(選購品)
- L. 集屑盤
- 1. 立體金屬架
- G. 平面金屬架
- H. 烤盤

16.5cm

安全注意事項(1)

- 使用商品前,請先詳閱此説明書。
- ·除烹調食物外,此烤箱的設計和構造不適用於其它用途,請勿自行改造、 拆解或任意組裝。
- ·請將此商品放置在離地面至少85公分以上,以避免家中兒童接觸。
- ·本烤箱適用於8歲以上兒童。具有身體、感官或精神缺陷的人士,需在監護人的監督或指導下,並知悉洩及危險,方可使用烤箱。成人應該監督兒童不要把完烤箱。不應該由兒童清理烤箱,除非他們是在8歲以上和在成人監督下
- 使用前,請將所有配件徹底的清洗乾淨。
- · 插電前, 請先確認:
 - -插座上的電壓,必須要符合機器背後所顯示的規格。
 - -牆壁上的插座必須至少要有16A的接頭及地線。
- ·請按照安全注意事項操作,若造成使用不當而產生人為之意外,廠商概不 負責
- ·初次使用前,請先將烤箱內部之配件,如:硬紙板、塑膠袋、保麗龍、説明書、保證書、以及其他可燃燒物品拿出來。
- ·初次使用,請先將烤箱温度調至最高,並預熱15分鐘以上,好讓商品內的 異味快速散去。在操作過程中,請保持室內空氣之流通。

注意:

因烤箱門為玻璃材質,所以初次使用,請先確認烤箱玻璃門是否為完好的狀態。若發現任何缺口、刻痕、裂痕、或刮傷時,請將機器送回總公司更換玻璃門。機器在操作、清洗、或搬運的過程中,請勿將玻璃門大力關上或用力撞擊以免造成損壞當。機器在温熱的狀態下,請勿將冰冷的液體或物體潑向玻璃門上,以免造成機器上和人體上的傷害。

· 當機器在運作時,玻璃門以及機器外殼會很燙 ,請使用機器上的旋轉鈕以及按鈕勿去觸摸 機器外殼及玻璃門,以免燙傷。為了安全起見 、使用時還是請戴上隔熱手套。



- ·此機器是以高温在運作,請小心使用,以免造成燙傷。
- ·任何會產生發熱或具有危險性的電器,若周圍有孩童或殘障人士,請特別 注意及多加小心。切勿讓孩童任意操作機器。
- ・當機器正在運作時,請勿任意移動。

安全注意事項(2)

- · 當機器的電源線或插頭有明顯的缺陷,及機器因外力而造成損害無法正常 運作時,請勿再繼續使用,並儘快將機器送至就近且經授權的服務中心, 進行檢查、維修或調整。
- · 請勿將電源線懸掛於桌子或櫃台邊緣,也勿從電源線部位硬拉將插頭拔除,以免對電源插頭導致損傷。
- ·若需使用延長線時,請使用有安全認證的合格延長線,並確保延長線的插 孔能與烤箱的插頭吻合。
- · 為防止漏電的情形發生, 請勿將電源線、插頭、或機器浸泡在水裡。
- · 請勿將烤箱放置於靠近瓦斯爐、電爐、或其他具發熱性電器旁邊。
- 請勿將可燃物品放置在烤箱的周圍。
- · 請勿將機器放置在食櫥、碗櫃、櫥櫃、壁櫥、架子、或隔板底下。也勿將 烤箱放置在可燃物旁,例如:窗簾、百葉窗等。
- · 請勿將烤箱當做暖爐使用。
- ·請勿將紙張、卡紙或塑膠物品放在機內或在烤箱頂部放置任何物品(烹調用具、廚房用品或金屬架),以免造成烤箱的損壞。
- · 請確保通風口沒有任何阻礙, 勿將任何物品塞進通風口, 也勿將通風口 封死。
- ·若食物或烤箱起火時切勿用水去澆熄,應立刻將烤箱玻璃門關上,並將插頭拔除,然後再用溼布將火熄滅。
- 此烤箱不適於嵌入、嵌裝、或將機器固定在牆壁及櫃子裡。
- · 當烤箱打開時,切勿將重物及碗盤放置於玻璃門上,也勿大力將玻璃門拉下,以免造成機器損壞。
- ·若機器要在其他國家使用,請聯繫當地的授權服務中心 做適當的調整及更改,以免造成日後使用上的困擾。



- ·為了使用者安全,當機器故障時,請勿自行維修。應儘快聯繫服務中心並 將機器送至鄰近經過授權的服務中心,進行檢查和維修。
- ·此機器只適於家用,並不適合商業用途。任何不當的使用或未遵守説明書 操作,可使廠商免除任何的責任以及刑罰。另外,保證書也立即失效。
- 清洗機器前,請先確認電源插頭是否已拔除。
- ▶ 若電源線損壞,請立即找廠商或授權服務中心,進行更換。

請遵守以上所有的使用説明和注意事項

功能圖示對照表

功能項目	功能選項 / 選擇鈕位置	溫度控制鈕 位置	烤架 & 其他配件位置	備註 / 說明
解凍	*			_
文火烘烤		60°~230°		_
保溫		60°	JIN	_
旋風烘烤	4	60°~230°		適合烹調千層麵、肉類、比薩、 蛋糕、酥皮類的食物(例如:奶油烤菜)、和麵包。
				這功能適合兩層同時烹調。
一般烘烤		60°~230°		適合烹調有餡料的蔬菜、魚類、 洋李蛋糕、及小形禽類。
燒烤/烘烤		▼▼▼	1 11 11	適用於各式各樣的烤肉方式, Ex:德國香腸、漢堡、印度烤肉 串,也可烤土司。

74 cm

面板操作説明

温度選擇鈕(A)

温度選項操作方式:

解凍	溫度控制鈕在 "●" 位置
保溫	溫度控制鈕在 "60℃" 位置
文火烹煮、旋風烹煮、一般烹煮	溫度控制鈕在 "60℃~230℃" 位置
各式各樣的燒烤方式	溫度控制鈕在 " " 位置

定時選擇鈕(B)

設定烘烤時間	將旋轉鈕順時方向轉到所需的時間(最高限制 120 分鐘); 當時間到了,烤箱會發出警告聲(*)。同時,烤箱也會自動關機。				
關機 將旋轉鈕轉到"0"位置					
若想設定在 20 分鐘以下,請將旋轉鈕轉到底,然後再轉回到您所想要的時間設定。					

指示燈(C)

當指示燈亮著的時候,這代表烤箱正在加熱。

當指示燈已滅,這代表烤箱內已經達到您所設的温度。

功能選擇鈕(D)

以下是各烹煮方式的加熱流程

	*	解凍 (送風對流狀 態)	* * *		一般烘烤/保溫 (只有上下加熱 元件啟動)
	*	旋風烹煮 (上下加熱元件 &風扇都啟動)	****	•••	燒烤/烘烤 (用最高功率啟 動上部加熱元 件)
****		文火烘烤 (只有底部加熱 元件啟動)			

內部照明燈(N)

當烤箱在啟動時,內部的照明燈是持續亮著的。若想更換裡面的燈泡,請按照以下的程序:將烤箱的電源插頭從插座移除,再將燈泡的玻璃保護蓋旋開,然後將裡面的舊燈泡取下,換上一個相同的燈泡(必須要使用耐高温的燈泡),最後再將玻璃保護蓋放回去旋上。

烤箱的使用/烹調須知

一般説明

- ·當要使用炫風烘烤、一般烘烤、燒烤前,請先將「温度控制鈕」烤箱預熱 5分鐘,如此一來烹調温度才能達到最佳效果。
- · 烹調時間是隨著放在烤箱中的食物品質、温度、數量、及個人的喜好而自 行設定的。
- ·若要烹調冷凍食品,請先參考冷凍食品包裝上的烹調步驟、指示、説明、 及建議時間。

使用解凍 🏅

想短時間內解凍,請按照以下的操作方式:

- ·將功能選擇鈕(D)轉到 "┗★」" 位置。
- ·將温度選擇鈕(A)轉到"●"位置。
- · 將定時選擇鈕(B) 轉到您所想要的時間設定。
- ·將金屬架(I)(G)置入底部的引導槽,然後將食物放在烤盤上,之後再將烤盤放在金屬架上。 例如:1kg的肉,大約需要80~90分鐘的時間來解凍,不包括翻面。

使用文火烘烤 ___

這項功能適合烹調在餡餅、糕點及帶糖衣的蛋糕。從底部慢火烘烤使得整個 底部均勻受熱,再慢慢向上導熱的烹調方式,讓食物更加美味。

- · 將金屬架放置在底部的引導槽,再將烤盤放置於金屬架上方。
- ·將功能選擇鈕(D)轉到"□ "位置。
- ·將温度選擇鈕(A)轉到所需的温度。
- ·將定時選擇鈕(B)轉到您所想要的時間設定。時間到了,烤箱就會發出警告聲。若在烹調中,食物已烹調完成,請自行將定時選擇鈕(B)轉到"0"的位置。

使用保温 [__]

- [。]將温度選擇鈕(A)轉到 "60℃"位置。
- · 將功能選擇鈕(D)轉到 " □ " 位置。
- · 將定時選擇鈕(B)轉到您所需的時間設定。
- · 將金屬架放置在底部的引導槽,再將要保温的食物放在烤架上。 請勿將食物置放在烤箱中太久,以免水份流失。

使用一般烘烤

程序	温度選 擇鈕	時間	金屬架位置	建議 & 訣竅
鵪鶉(3)	230°	44 分鐘		請用滴漏盤。24 分鐘後再將 烤盤轉一下
鱒魚 500g	200°	35 分鐘		請用滴漏盤。16 分鐘後再將 烤盤轉一下
花枝巻 450g	200°	30 分鐘		請用滴漏盤,烹調中段再翻轉 一下
奶油烤蕃茄 550g	200°	40 分鐘	下層	請用滴漏盤,然後再將盤子抹 上油 20 分鐘後再將烤盤轉一下
美洲南瓜+鮪魚 750g	200°	40 分鐘		請用滴漏盤,加上一點油、再 加點蕃茄以及水。 20 分鐘將滴漏盤轉一下
李子蛋糕 1kg	180°	75 分鐘		請用蛋糕模具,烹調中段再翻 轉一下
蛋白甜餅	120°	50 分鐘		請用滴漏盤,再抹上一點油, 食用前至少擺放一天

使用炫風烘烤 😽

這項功能非常適合烘焙比薩、千層麵、焗烤類、各式各樣的肉類(不包含小禽類)、烤馬鈴薯、蛋糕、及麵包。也適用於同時烹調二層的食物,請按照以下的步驟:

- · 將金屬架放置在圖表所列的位置。
- ·將功能選擇鈕(D)轉到"臺"位置。 ·將温度選擇鈕(A)轉到您所想要的温度。
- · 將定時選鈕(B)轉到您所想要的時間設定。
- · 將烤箱預熱5分鐘後,再將食物放進烤箱裡。

程序	温度選 擇鈕	時間	金屬架位置	建議 & 訣竅
奶油烤通心粉 1kg	230°	20 分鐘		在烹煮的過程中,請將烤皿自行 轉一下
千層麵 1kg	230°	20 分鐘		請使用耐溫盤,10 分鐘後將烤盤
比薩 500g	225°	17 分鐘		轉動
雞肉 1kg	200°	70-80分鐘		請用滴漏盤
烤豬肉 900g	200°	70 分鐘		請用滴漏盤。38 分鐘後再將烤盤
肉丸 650g	180°	55 分鐘		轉一下
烤馬鈴薯 500g	200°	50 分鐘		請用滴漏盤。35 分鐘後再將烤盤
果醬/水果/蛋塔	180°	40 分鐘		轉一下
700g			下層	請用滴漏盤。30 分鐘後再將烤盤
果餡餅 1kg	180°	40 分鐘		轉一下
胡桃餅/糕點	180°	35 分鐘		請用滴漏盤。攪拌兩次
800g	180°	14 分鐘		請用滴漏盤
脆餅/餅乾 100g	200°	25 分鐘		
麵包 500g				請用滴漏盤
				請用蛋糕盤
				請用滴漏盤
				請用滴漏盤,並塗上奶油

使用燒烤/烘烤

- ·將金屬架(G)放入烤箱裡的上方引導槽。
- ·將功能選擇鈕(D)轉到"(工)"位置。
- · 將烤箱預熱5分鐘後, 再將食物放進烤箱裡。
- ·如果您使用的烤箱附有烤架(0):請將烤架放在滴漏盤上,然後再將整盤 放在平面金屬架(G)上。
- ·如果您使用的烤箱沒有附烤架(0):請將金屬架直接放在滴漏盤上,然後再將整盤放在平面金屬架(G)上。

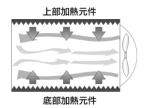
可將時選擇鈕轉到你想要的時間設定。(請參考以下的表格)

程序	温度選擇鈕	時間	金屬架位置	註釋 & 告誡
豬排(2) 德國大香腸 (3) 漢堡(2) 德國香腸(4) 烤肉串 500g 土司(4片)		26 分鐘 20 分鐘 25 分鐘 26 分鐘 26 分鐘 9 分鐘	上層	14 分鐘後,將豬排翻轉一下 11 分鐘後,將香腸翻轉一下 13 分鐘後,將漢堡翻轉一下 14 分鐘後,將香腸翻轉一下 8/15/21 分鐘後,將烤肉串翻轉一下 下 6 分鐘後,將土司翻面(*)

(*) 在烤土司的時候,不需要用到滴漏盤。

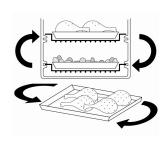
同時使用上下層,並採用炫風式烹煮(*)

旋風烹調功能,可讓您利用上下層同時烹調食物。 烤箱裡是採用上方及下方的加熱元件,透過內部的風扇來循環温度。這樣的方式使温度迅速且均勻的散佈到烤箱裡的各部位。使內部的空氣乾燥新鮮,如此可防止食物的香氣和味道混在一起,影響食物風味。

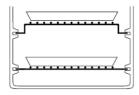


同時煮上下兩道菜,請詳閱以下的注意事項:

- 同時煮兩道菜的烹煮時間會比單煮一道菜花 更多的時間。
- 2. 在烹煮的當中,建議您將兩道菜的位置對調。
- 3. 另外,也建議您再將滴漏盤轉換一下它的方向。 (請參考右邊的圖示)



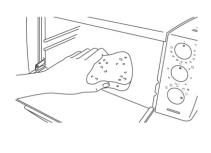
注意:金屬架必須要按照右邊圖示的擺設和位置。



(*) 代表只限定部份型號

清潔與維護

- · 經常清洗可避免烹煮時產生異味。
- · 務必於使用後,清理烹調時所產生的油漬。
- ·清洗或維護前,請先將電源插頭拔除,然後 再將烤箱冷卻幾分鐘。
- ·清洗時務必使用軟性清潔劑(以免傷害機體) 清洗烤箱外部、內壁、玻璃門、烤盤及烤漆 部份。
- ·清洗時請勿使用酸性及溶蝕性之清潔劑,也勿使用粗面菜瓜布、刷子,以避免造成機體的損傷及刮傷。
- ·清洗後請確認是否有水流入細縫中,並將機體 擦拭乾淨。
- · 切勿將機體浸泡在水裡,也勿用水柱沖洗。
- · 所有的附加器具都可當做一般的碗盤清洗或用洗碗機清洗。



集屑盤

請依照右邊的圖示將集屑盤抽出來,然後再用手洗。如黏上的污垢無法清除,請將整個集屑盤泡在含有清潔液的熱水裡。若需要刷洗,請用海綿,請勿使用菜瓜布,以免刮傷集屑盤。



本產品符合歐盟2002/96/EC規定,重要訊息如下

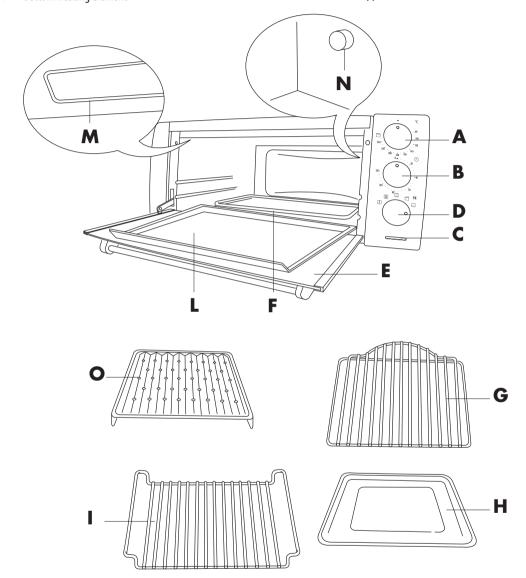
本機壽命終結後,請勿當作一般廢棄物處理。請送 到當地授權的特別廢物收集中心或提供有關服務的 代理商。資源回收家用電器可避免因不當棄置而影 響生態環境及健康,及讓物料得以循環再用,大大 節省能源及資源。為提醒用戶資源回收家用電器, 本機標有打著交叉的垃圾筒圖像。



DESCRIPTION OF THE APPLIANCE

- A thermostat knob
- B timer knob
- C indicator light
- D function selector knob
- E glass door
- F bottom heating element

- G flat wire rack
- H dripping pan
- I shaped wire rack (if supplied)
- L crumb tray
- M top heating element
- N inside light (if supplied)
- 0 broil rack (if supplied)



IMPORTANT WARNINGS

- Read all the instructions carefully before using the appliance.
- This oven has been designed to cook food. It must never be used for other purposes, modified or tampered with in any way.
- Place the appliance on a horizontal surface at a height of at

- least 85 cm and out of reach of children.
- Wash all accessories thoroughly before use.
- Before plugging into the mains, make sure that:
 - the mains voltage corresponds to the voltage indicated on the rating plate;
 - the mains socket has a minimum rating of 16A and an earth wire.

The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.

- Before using the oven for the first time, remove any paper and other material inside the oven such as protective cardboard, booklets, plastic bags, etc.
- Before using for the first time, operate the oven empty with the thermostat at maximum for at least 15 minutes to eliminate the "new" smell and any smoke caused by the presence of protective substances applied to the elements before transport. During this operation, ventilate the room.

IMPORTANT: when you have unpacked the appliance, make sure the door is undamaged and working correctly. The door is made from glass and is therefore fragile. If it is visibly chipped, scored or scratched, it should be replaced. While using, cleaning or moving the appliance, avoid slamming or knocking the door violently. Do not pour cold liquid onto the glass while the appliance is hot.

- When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary.
- This electrical appliance operates at high temperatures which could cause burns.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Do not move the appliance while in use.
- Do not use the appliance if...
 - the power cable is faulty,
 - the appliance has been dropped, is visibly damaged or malfunctions.
 - Should this occur, to avoid all risk take the appliance to your nearest authorised service centre.
- Do not let the power cable dangle and avoid touching hot parts of the oven. Never unplug the appliance by pulling on the power cable.
- If you intend to use an extension, make sure it is in good condition, that the plug is earthed and that the cross section of the wires is at least equal to that of the power cable provided with the appliance.
- To avoid all risk of electric shock, never immerse the power cable, plug or appliance itself in water.
- Never position the appliance near heat sources.

- Do not leave inflammable products near the oven or under the work surface where it is located.
- Bread may burn. Never leave the oven unattended during toasting or grilling. Never operate the appliance under a wall cupboard or shelf or near inflammable materials such as curtains, blinds, etc.
- Do not use the appliance as a heat source.
- Never place paper, cardboard or plastic inside the oven and never rest anything on top of the appliance (utensils, wire racks, other objects).
- Never insert anything into the ventilation openings. Make sure they are unobstructed.
- If food or other parts of the oven catch fire, never try and put out the flames with water. Close the door, unplug from the mains and smother the flames with a damp cloth.
- This oven is not designed for built-in installation.
- When the door is open, remember:
 - never exert excessive pressure with overly heavy objects or pull the handle downwards;
 - never rest heavy containers or boiling sauce-pans just out of the oven on the open door.



- Given the differences
 - in legislation in force, if the appliance is used in a country other than that where it was bought, have it checked by an authorised service centre.
- For your personal safety, never take the appliance to pieces on your own. Always contact an authorised service centre.
- This appliance is designed for domestic use only. Professional or inappropriate use, or failure to observe the instructions absolves the manufacturer from all responsibility and invalidates the guarantee.
- When not in use and before cleaning, always unplug the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

Keep these instructions

Program	Function selector knob position	Thermostat knob position	Wire rack and accessory position	Notes/Tips
Defrost (only on some models)	*	•	JI VI	-
Delicate cooking		60°-230°		-
Keeping food warm		60°		-
Convection oven cooking (only on some models)	-	60°-230°		Ideal for lasagna, meat, pizza, cakes in general, foods that should be crunchy on the surface ("au gratin") and bread. For details on how to use the accessories, refer to the tips in the table on page 6.
			<u></u>	In addition, this function is ideal for cooking on two levels at the same time. For tips on how to do this, refer to page 8.
Traditional oven cooking		60°-230°		Ideal for cooking stuffed vegeta- bles, fish, plum cakes and small poultry. For details on how to use the accessories, refer to the table on page 7.
Grilling		•••	only for model with broil rack	Ideal for all types of traditional grilling: hamburgers, frankfurters, kebabs, etc. and toasting bread.

USING THE CONTROLS

Thermostat knob (A)

Select the desired temperature, as follows:

- To defrost (*only on some models*) (see page 6): Thermostat knob in the "•" position.
- To keep food warm (see page 6): Thermostat knob in the 60° C" position.
- For convection oven cooking (only on some models) or traditional oven cooking (see page 6-7): Thermostat knob from "60°C" to "230°C".
- For all types of grilling (see page 8): Thermostat knob in the "▼▼▼" position.

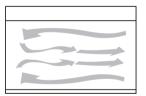
Timer knob (B)

- To program the cooking time: Turn the knob clockwise to the desired time (max. 120 minutes); when the set time has elapsed, an audible signal (only on some models) will be emitted and the oven will automatically switch off.
- To switch the oven off: Turn the knob to the "0" position

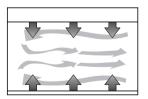
To set times less than 20 minutes, first turn the knob all the way round, then back to the desired time.

Function selector knob (D)

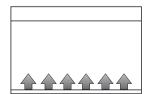
This knob is used to select the cooking functions available, that is:



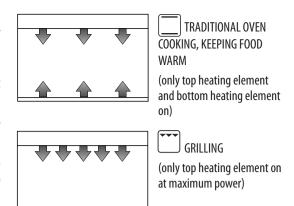
DEFROSTING (only on some models)
(ventilation only)



CONVECTION OVEN
COOKING (only on some models)
(top heating element, bottom heating element and ventilation on)



Only bottom heating element on)



Indicator light (C)

The light on means that the oven is on.

Inside light (N) (only on some models)

When the oven is on, the light inside the oven is always on. To replace the bulb, proceed as follows: unplug the appliance from the power socket, unscrew the glass cover and replace the burnt-out bulb with a new one of the same type (resistant to high temperatures) and then replace the glass cover.

USING THE OVEN

General tips

- When cooking with the convection oven, traditional oven and grilling, always preheat the oven for 5 minutes to the set temperature, so as to achieve best results.
- The cooking times depend on the quality of the products, on the temperature of the food and on personal tastes. The times indicated in the table are purely indicative and subject to variation, and do not include the time required to preheat the oven.
- To cook frozen foods refer to the recommended times on the product packaging.

Defrosting (only on some models)

For proper defrosting in a short time, proceed as follows:

- Turn the function selector knob (D) to the position.
- Turn the thermostat knob (A) to the "•" position.
- Turn the Timer knob (**B**) to the desired time.
- Place the flat wire rack (G) in the lower guide and rest the food to be defrosted on a tray on the wire rack, then close the door

Example of defrosting: 1 kg of meat, 80-90 minutes without turning it over.

Delicate cooking ___

Ideal for pastry and cakes with icing. Good results are also achieved when completing the cooking of the bottom of the foods or for cooking that requires heat above all at the bottom.

- Place the wire rack (with a pan on it) in the lower guide, as shown in the figure on page 4.
- Turn the function selector knob (**D**) to the position.
- Select the required temperature using the thermostat knob
 (A).
- Turn the Timer knob (B) to the desired time. At the end of the set time, an audible signal will be emitted; if cooking is complete before the end of the set time, turn the Timer knob (B) manually to the "0" position.

Keeping food warm ___

- Turn the thermostat knob (**A**) to the "60°C" position.
- Turn the function selector knob (**D**) to the position.
- Turn the Timer knob (**B**) to the desired time.
- Place the flat wire rack (G) in the lower guide and rest the dish with the food on the rack.

It is recommended not to leave the foods in the oven for too long, as these may dry out.

Convection oven cooking (only on some models) This function is ideal for baking excellent pizzas, lasagna, "au

gratin" dishes, all types of meat dishes (apart from small poultry), roast potatoes, cakes in general and bread.

It is also suitable for cooking different foods on two levels at the same time. Proceed as follows:

- Place the flat wire rack (**G**) in the position shown in the table.
- Turn the function selector knob (**D**) to the **S** position.
- Select the required temperature by turning the thermostat knob (A).
 - Turn the Timer knob (B) to the desired time.
- After having pre-heated the oven for 5 minutes, place the food to be cooked inside.

Program	Thermostat knob	Times	wire rack position	Comments and tips
Macaroni "au gratin" 1	230°	20 min.	lower	Turn the baking pan halfway through cooking
Kg.				
Lasagna 1 kg.	230°	20 min.	ıı .	Use an ovenproof dish, turn after 10 min.
Pizza 500 g	225°	17 min.	ıı .	Use the dripping pan.
Chicken 1 kg.	200°	70-80 min.	u	Use the dripping pan, turn after around 38 min.
Roast pork 900 g	200°	70 min.	u	Use the dripping pan, turn after around 35 min.
Meatballs 650 g	180°	55 min.	u	Use the dripping pan, turn after around 30 min.
Roast potatoes 500 g	200°	50 min.	u	Use the dripping pan, mix twice.
Jam tarts 700 g	180°	40 min.	u	Use the dripping pan.
Strudel 1 kg	180°	40 min.	u	Use the dripping pan.
Walnut cakes 800 g	180°	35 min.	ıı .	Use a cake dish.
Biscuits (shortbread)	180°	14 min.	u	Use the dripping pan.
100 g				
Bread 500 g	200°	25 min.	и	Use the dripping pan greased with oil.

Traditional oven cooking

This function is ideal for all types of fish, stuffed vegetables, cakes with whipped egg-whites and cakes that require long cooking times (over 60 min.). Proceed as follows:

- Place the wire rack in the position shown in the table.
- Turn the function selector knob (**D**) to the position.
- Select the required temperature by turning the thermostat knob (**A**).
- Turn the Timer knob (**B**) to the desired time.
- After having pre-heated the oven for 5 minutes, place the food inside.

Program	Thermostat knob	Times	wire rack position	Comments and tips
Quail (3)	230°	44 min.	lower	Use the dripping pan, turn after 24 minutes.
Trout 500g	200°	35 min.	ıı .	Use the dripping pan, turn after 16 minutes.
Stuffed calamari 450g	200°	30 min.	u u	Use an ovenproof dish, turn halfway through cooking.
Tomatoes "au gratin"	200°	40 min.	ıı .	Use the dripping pan greased with oil and turn after
550g				20 min.
Zucchini with tuna 750	200°	40 min.	u	Use the dripping pan; add oil, the tomatoes and
				water; turn the dripping pan after 20 min.
Plum cakes 1 kg	180°	75 min.	u	Use a mold and turn halfway through cooking.
Meringues	120°	50 min.	ıı .	Use the dripping pan greased with oil. Let them rest
				for at least 1 day before serving.

Grilling ***

- Place the flat wire rack (**G**) in the upper guide.
- Turn the function selector knob (**D**) to the position.
- If your oven features the broil rack (0): place the food to be grilled on the broil rack (0) inserted on the dripping pan (H), and place them together on the flat wire rack (G).
- If your oven does not feature the broil rack (0): place the food directly on the flat wire rack (G) (the dripping pan (H) must be placed over the bottom heating element, to catch any fat that drips).
- Close the door.
- Turn the Timer knob (**B**) to the desired time.

Program	Thermostat knob	Times	wire rack position	Comments and tips
Pork chops (2)	***	26 min.	upper	Turn after 14 minutes.
Frankfurters (3)	u	20 min.	"	Turn after 11 minutes.
Fresh hamburgers (2)	и	25 min.	"	Turn after 13 minutes.
Sausages (4)	ш	26 min.	u u	Turn after 14 minutes.
Kebabs 500g	ıı .	26 min.	u u	Turn after 8, 15 and 21 minutes.
Toasted bread (4 slices)	u u	9 min.	и	Turn after 6 minutes.

NB: The dripping pan does not need to be placed inside the oven for toasting bread.

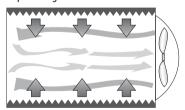
Cooking on 2 levels at the same time with the convection oven (only on some models)

The convection oven function allows different foods to be cooked at the same time, placed on 2 levels.

The heat provided by the 2 heating elements is distributed inside the oven by the air, circulated by the fan.

In this way, the heat reaches every part of the oven **uniformly and quickly**; the air inside the oven is very dry, preventing the mixing of fragrances and flavours.

top heating element

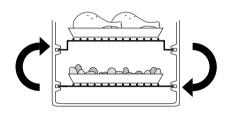


bottom heating element

To cook two dishes at the same time, simply observe these simple general rules.

- 1. The cooking times for recipes cooked at the same time are higher than the times when cooked alone.
- Around halfway through cooking, exchange the position of the 2 dripping pans, placing the top one on the lower

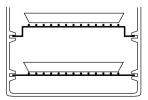
wire rack and vice-versa.



In addition, **turn** the dripping pans **half-way** around.

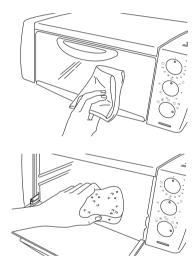


Note: the wire racks must be positioned as shown in the figure to the side.



CLEANING AND MAINTENANCE

Frequent cleaning prevents the formation of smoke and bad odours during cooking. Do not let fat accumulate inside the appliance. Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down. Clean the door, the inside walls and the enamel or painted surfaces of the oven with a soap and water solution; dry thoroughly. To clean the aluminium surfaces on the inside of the oven, never use products that corrode aluminium (detergents in spray cans) and never scrape the walls with sharp objects. To clean the outside surface always use a damp sponge. Avoid using abrasive products that may damage the paintwork. Make sure water or liquid soap does not seep into the slits on the top of the oven. **Never immerse the appliance in water; never wash it under a jet of water.** All the accessories are washed like normal dishes, either by hand or in the dishwasher.



If the oven has a crumb tray:

Remove the tray from the bottom (figure to the side); wash it by hand. If the dirt is hard to remove, rinse the tray in hot soapy water and if necessary rub it gently, without scratching it.



Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the en-

vironment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

FOR U.K. ONLY

Wiring instructions

This appliance must be earthed

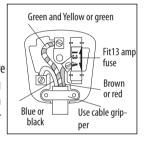
Important: The wires in this lead are coloured in accordance with

the following codes:

Green and yellow: Earth

Blue: Neutral Brown: Live

Connect the green/yellow wire to the terminal in the plug marked "E" (or by the earth symbol) or coloured green or coloured green and yellow.



Connect the brown wire to the terminal in the plug marked "L" or coloured red.

Connect the blue wire to the terminal in the plug marked "N" or coloured black.

A 13 amp fuse should be fitted when the appliance is connected to a BS 1363 plug.

Seek professional advice if you are unsure of the correct procedure for the above.

About your factory fitted plug (supplied with certain models only)

The lead is already fitted with a plug incorporating a 13 amp fuse. If the plug does not fit your socket outlet, see next paragraph. Should you need to replace the fuse in the plug supplied, a 13 amp approved BS 1362 fuse must be used. (refer to wiring instructions for use rating) If the plug supplied does not fit your socket outlet, it should be removed from the mains lead and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with a 13 amp fuse.

Important: If the electrical cord of this appliance is damaged, it must only be replaced by an authorised Service Dealer. The safety of this appliance complies with the technical regulations and standards in force.