

DE'LONGHI **COOKING**

INSTALLATION and SERVICE INSTRUCTIONS USE and CARE INSTRUCTIONS

DEF909IND INDUCTION COOKER

distributed by
DeLonghi Australia Pty Ltd
DeLonghi New Zealand Ltd



Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.

This appliance has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 60335.1	General Requirements for Domestic electrical appliances
AS/NZS 60335.2.6	Particular Requirements for Domestic electrical cooking appliances
AS/NZS CISPR 14.1	Electromagnetic Compatibility Requirements.

PRODUCT LABEL



Important:

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

FIRST USE OF THE OVEN

It is advised to follow these instructions:

- Furnish the interior of the oven as described at chapters “USE AND CARE” and “CLEANING AND MAINTENANCE”.
- Switch on the empty oven on max to eliminate grease from the heating elements.
- Let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent, then dry carefully.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet.
- Do not operate the appliance barefooted.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure they do not play with the appliance.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in the off position.
- Keep children away from the appliance when it is in use.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Young children should be supervised to ensure that they do not play with the appliance.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- During and after use of the appliance, certain parts will become very hot. Do not touch hot parts. Care should be taken to avoid touching heating elements inside the oven.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob. If the hob is cracked or otherwise damaged by falling objects etc., disconnect the electrical power cord and call Customer Service.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **Fire risk!** Do not store flammable material in the oven or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.

- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **Safe food handling:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING: Taking care NOT to lift the oven by the door handle.**
- **IMPORTANT NOTE: This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.**
- **Do not operate your appliance by means of an external timer or separate remote-control system.**
- **This appliance is for domestic use only.**

OTHER IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- Do not place or leave empty pans on the glass ceramic hob.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use metallic kitchen utensils (e.g. ladles). It is preferable to use plastic or wood kitchen utensils.
- Please use pans of recommended size (see minimum pan diameter recommended). It is not advisable to use pans smaller than the cooking zone. The pans have to be placed in the centre of the cooking zone.
- Do not use defective pans or pans with a curved bottom.
- Please use suitable pans marked for induction cooking.
- Please keep your distance from the electromagnetic fields by standing 5-10 cm from the cooking zones. When possible use the rear cooking zones.
- Magnetic objects (e.g. credit cards, floppy disks, memory cards) and electronic instruments (e.g. computers, MP3 players) should not be placed near the appliance, as they may be affected by its electromagnetic field.
- The heating of magnetic tins is forbidden! Close tins may explode by exceeding pressure while heating. There is a burning risk with open tins as well, because the integrated temperature protection can't work well.
- **HEALTH HAZARD! This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.**
Failure to follow this advice may result in death.

INSTALLATION

CAUTION:

- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorised personnel.
- This appliance is to be installed only by an authorised person in compliance with the current electrical regulations and in observation of the instructions supplied by the manufacturer.
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.

LOCATION

- The cooker can be installed in a cabinet (Fig. 1).
- The cooker must be installed no less than 50 mm away from any side wall which exceed the height of the cooktop.
- Installing the cooker above a plinth without fitting the adjustable feet: In that case the cooker stands directly above the plinth; make sure you provide safety measures to keep it in place.
Revise the installation dimensions accordingly considering that the feet have the following measures: min 155 mm - max 180 mm.
- **The appliance must be housed in heat resistant units.**
- **The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.**
- **Do not install the appliance near inflammable materials (eg. curtains).**
- **If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.**

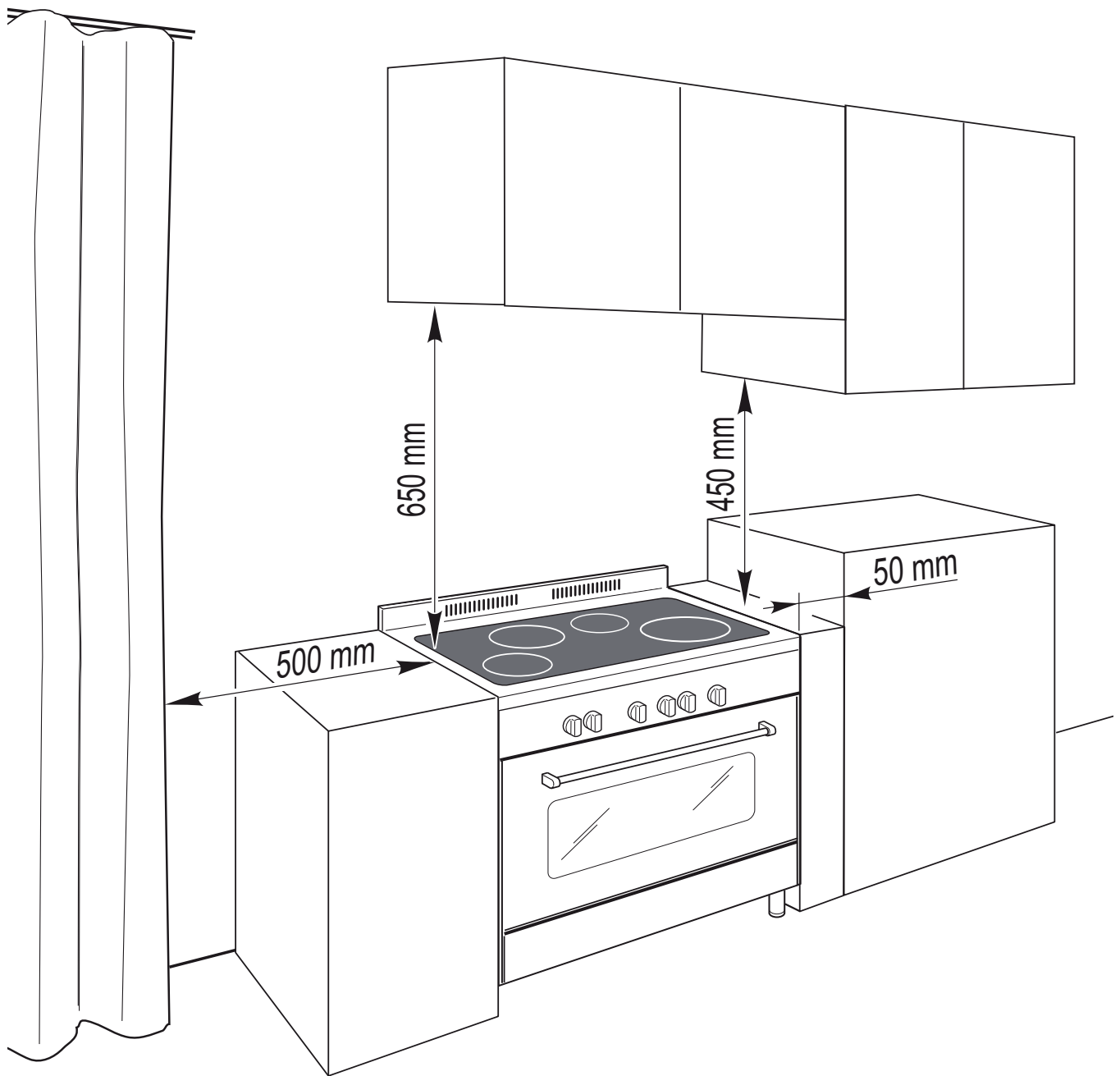


Figure 1

Cooker overall dimensions [mm]

- height: min 892 - max 917
- product width: 898
- depth: 600
- cavity width 900

LOCATING THE AREA FOR ELECTRICAL CONNECTION

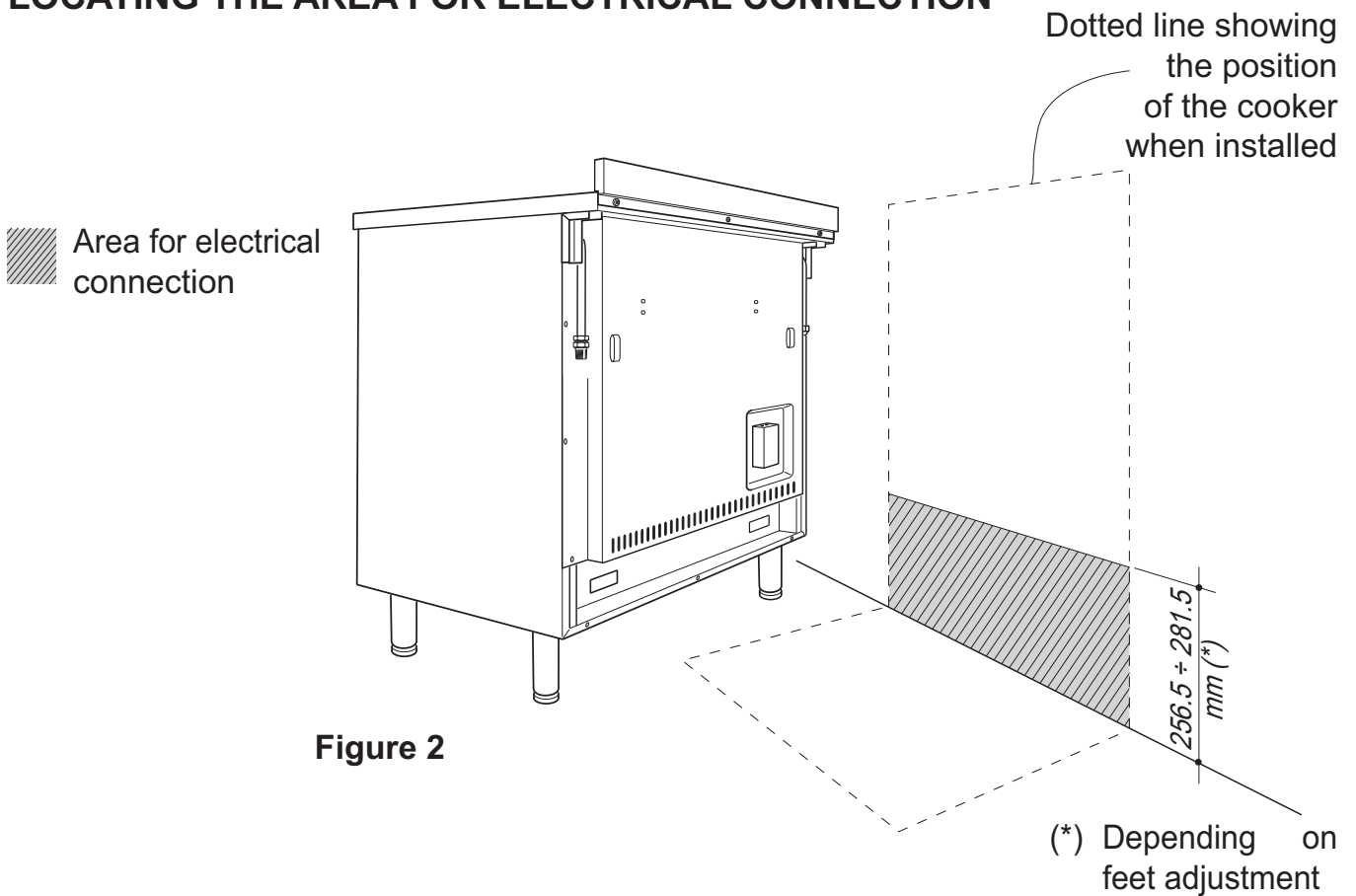


Figure 2

FITTING THE ADJUSTABLE FEET

Important! It is possible to install the cooker above a plinth without fitting the adjustable feet. In that case the cooker will stand directly above the plinth; make sure you provide safety measures to keep it in place.

The adjustable feet must be fitted to the base of the cooker before use (fig. 3).

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in figure 4.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 5).

Figure 3

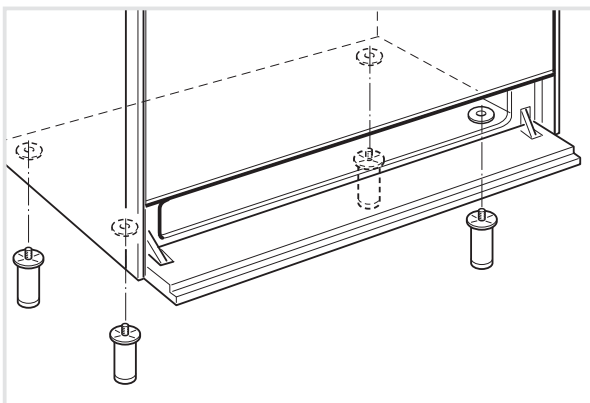


Figure 4

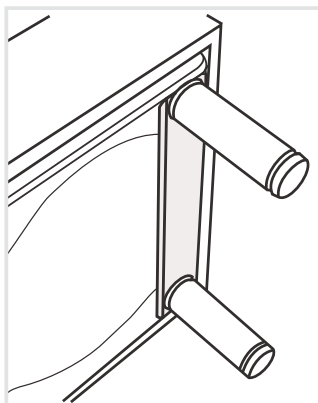
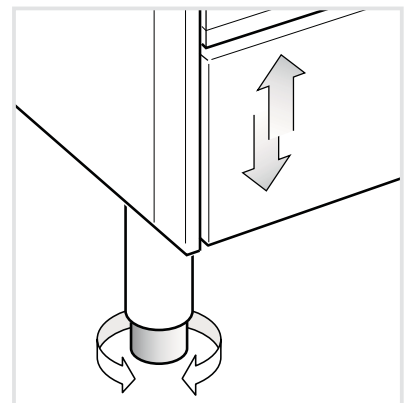


Figure 5



BACKGUARD

Before installing the cooker, assemble the backguard “C” (fig. 6).

- The backguard “C” can be found packed at the rear of the cooker.
- Before assembling remove any protective film/adhesive tape.
- Remove the two spacers “A” and the screw “B” from the rear of the cooktop.
- Assemble the backguard as shown in figure 6 and fix it by screwing the central screw “B” and the spacers “A”.

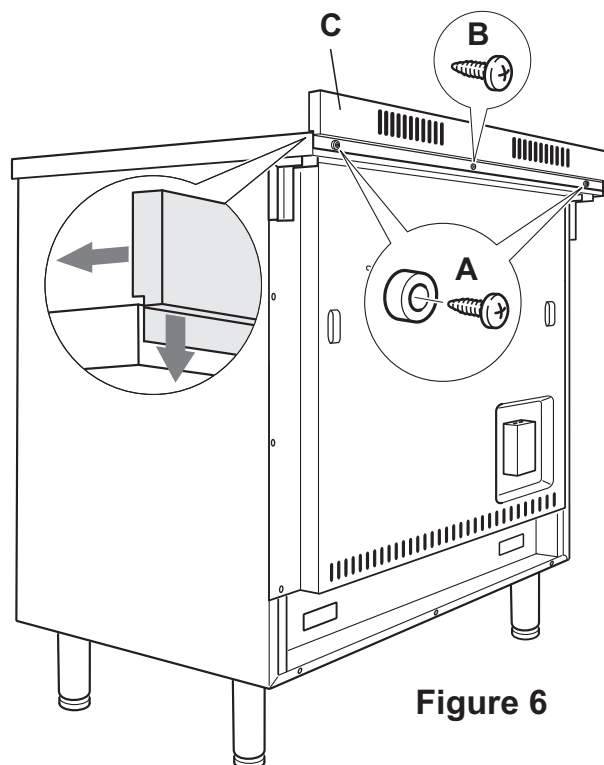


Figure 6

MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 7).

WARNING - Be careful! Do not lift the cooker by the door handle when raising to the upright position (fig. 8).

WARNING: When moving cooker to its final position DO NOT DRAG (fig. 9). Lift feet clear of floor (fig. 7).

Figure 7

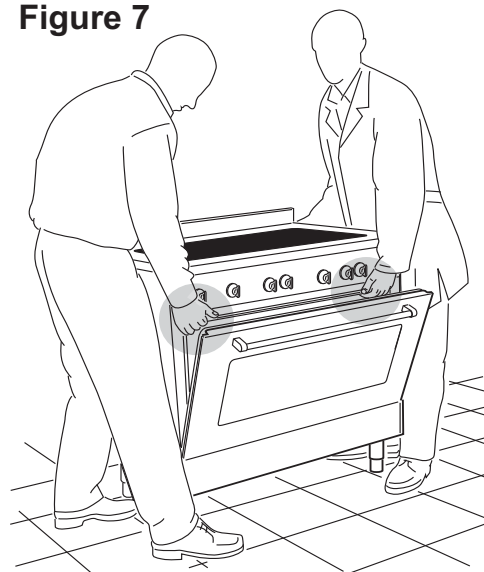


Figure 8

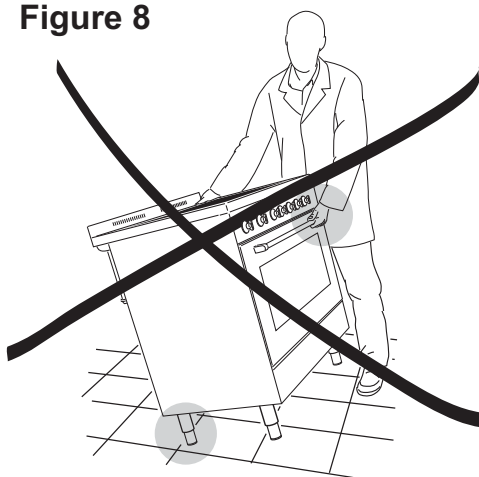


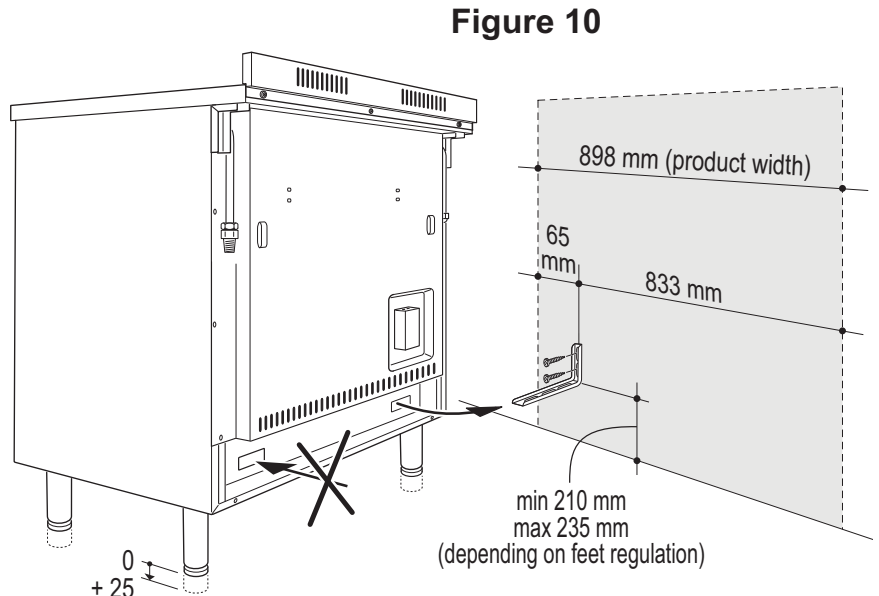
Figure 9



ANTI-TILT BRACKET

Important! To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

If installing the cooker above a plinth (without fitting the adjustable feet), revise the installation dimensions accordingly considering that the feet have the following measures: min 155 mm - max 180 mm.



To fit the anti-tilt bracket:

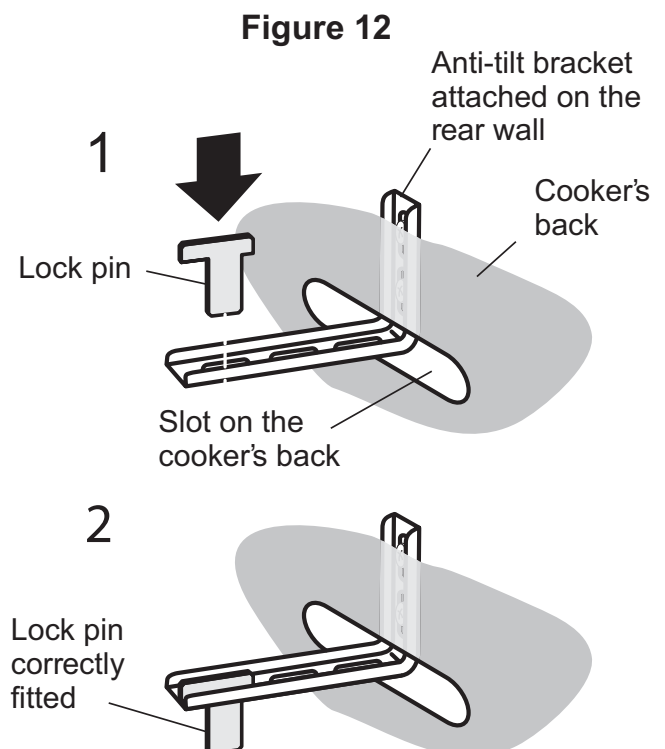
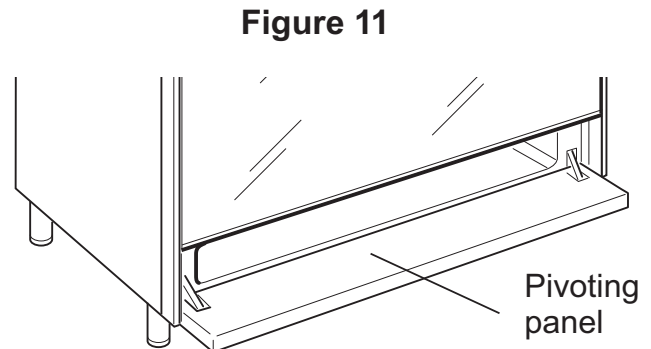
1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in Fig. 10.

2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important! Before drilling the holes, check that you will not damage any pipes or electrical wires.

3. Loosely attach the anti-tilt bracket with the two screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in Fig. 10.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.

7. Access the bracket and fit the lock pin:
 - Open the pivoting panel (Fig. 11).
 - Fit the lock pin through the bracket, as shown (Fig. 12).
 - Close the pivoting panel.



ELECTRICAL REQUIREMENTS

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.
- The switch must always be accessible.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- To connect the cooker to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.
- This cooker must be connected to electrical supply using V105 insulated cable.
In New Zealand, this appliance must be connected to the electrical supply using a cable fitted with an appropriately rated plug. The plug must be compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that is intended to supply the appliance.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.

N.B. The connection of the appliance to earth is mandatory.

If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.

CONNECTION OF THE POWER SUPPLY CABLE

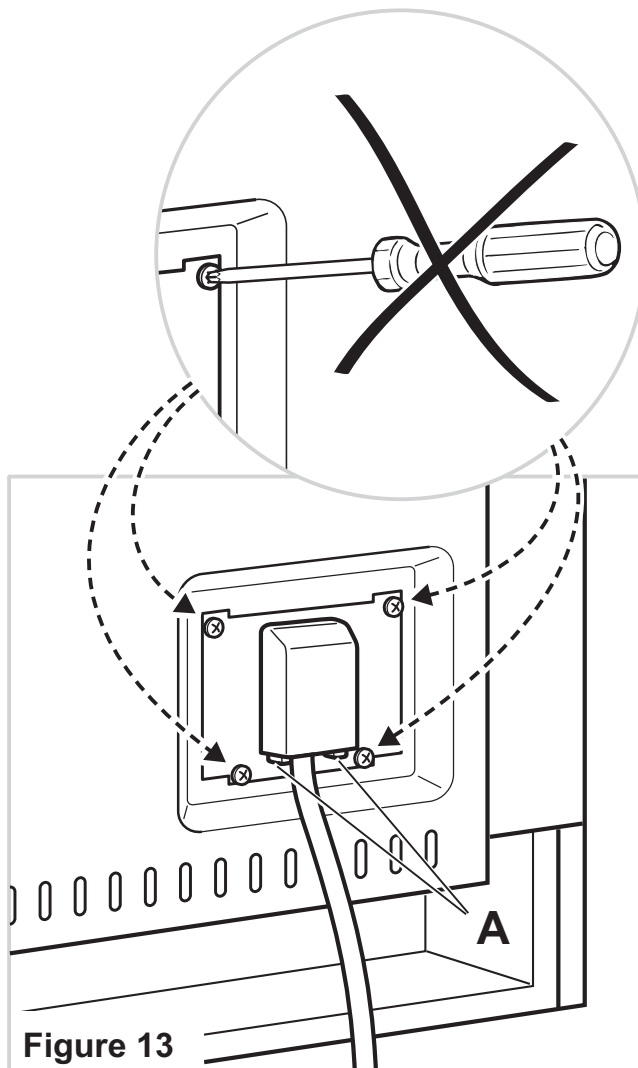
Important! This cooker must be connected to the electricity supply only by an authorised person.

- Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 13).
- Unscrew the screw “D” and open completely the cable clamp “E” (figs. 14 - 15- 16).
- Position the U-bolts “F” onto terminal board “G” (figs. 14 - 15- 16) according to the diagrams in fig. 17.
- Connect the phase, neutral and earth wires to terminal board “G” according to the diagrams in fig. 17.
- Strain the feeder cable and block it with cable clamp “E” (by screwing screw “D”).
- Close the terminal block cover (check the two hooks “A” are correctly hooked).

IMPORTANT: To connect the power supply cable DO NOT unscrew the screws fixing the cover plate behind the terminal block.

VOLTAGE AND POWER CONSUMPTION:

220-240/380-415 V 3N~ 50/60 Hz 10450 W (diversity not applied)



FEEDER CABLE SECTION

This cooker must be connected to electrical supply using V105 insulated cable.

220-240 V ac	3 x 4 mm ² (**)
380-415 V 3N ac	5 x 2,5 mm ² (**)
380-415 V 2N ac	4 x 4 mm ² (**)

(**) Connection with wall box connection.

- Diversity factor applied.
- A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.

Figure 14

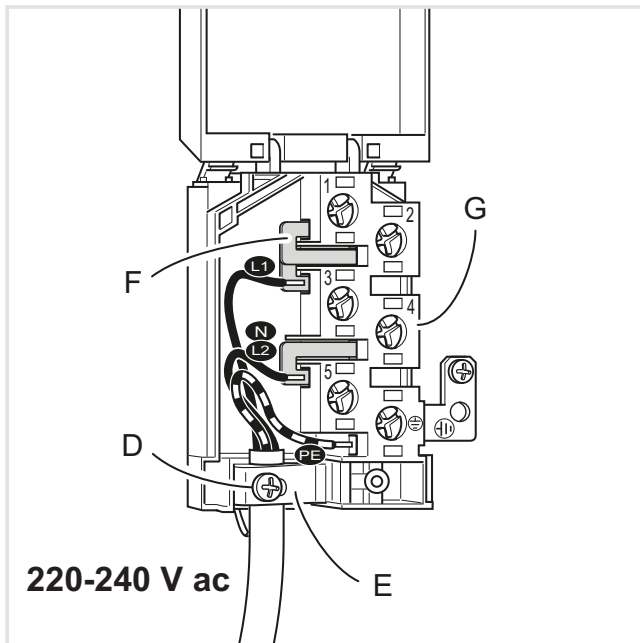


Figure 15

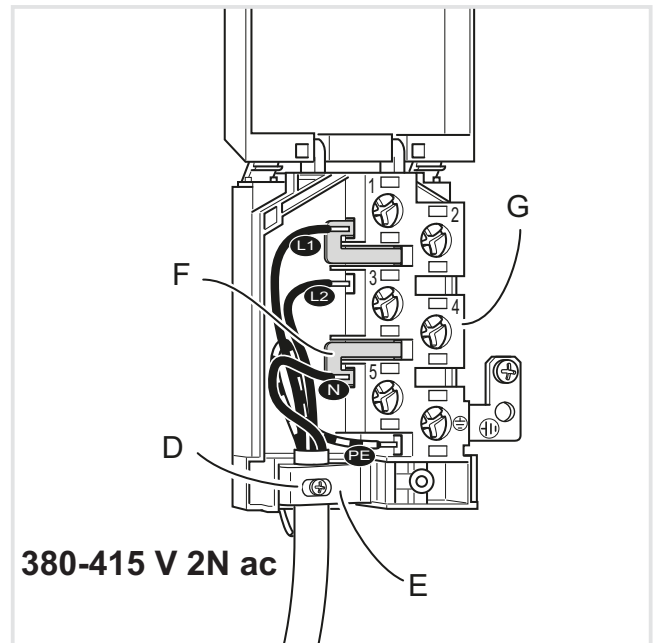


Figure 16

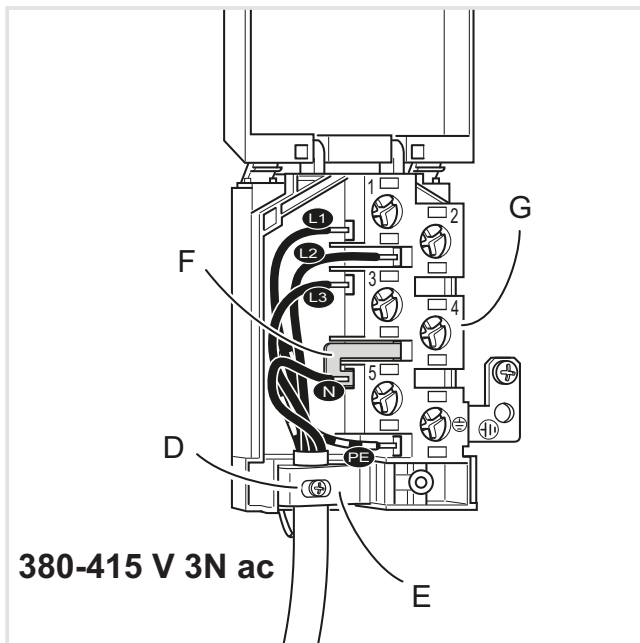
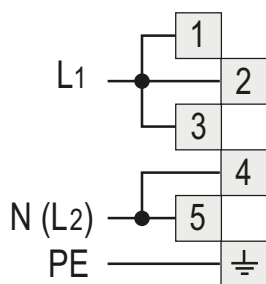
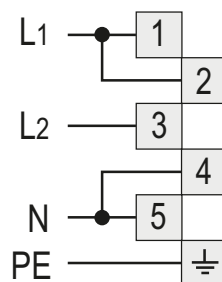


Figure 17

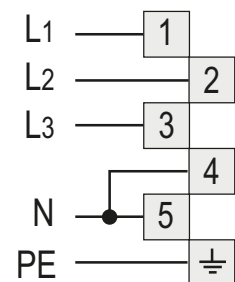
220-240 V ac



380-415 V 2N ac



380-415 V 3N ac



ELECTRIC DIAGRAM

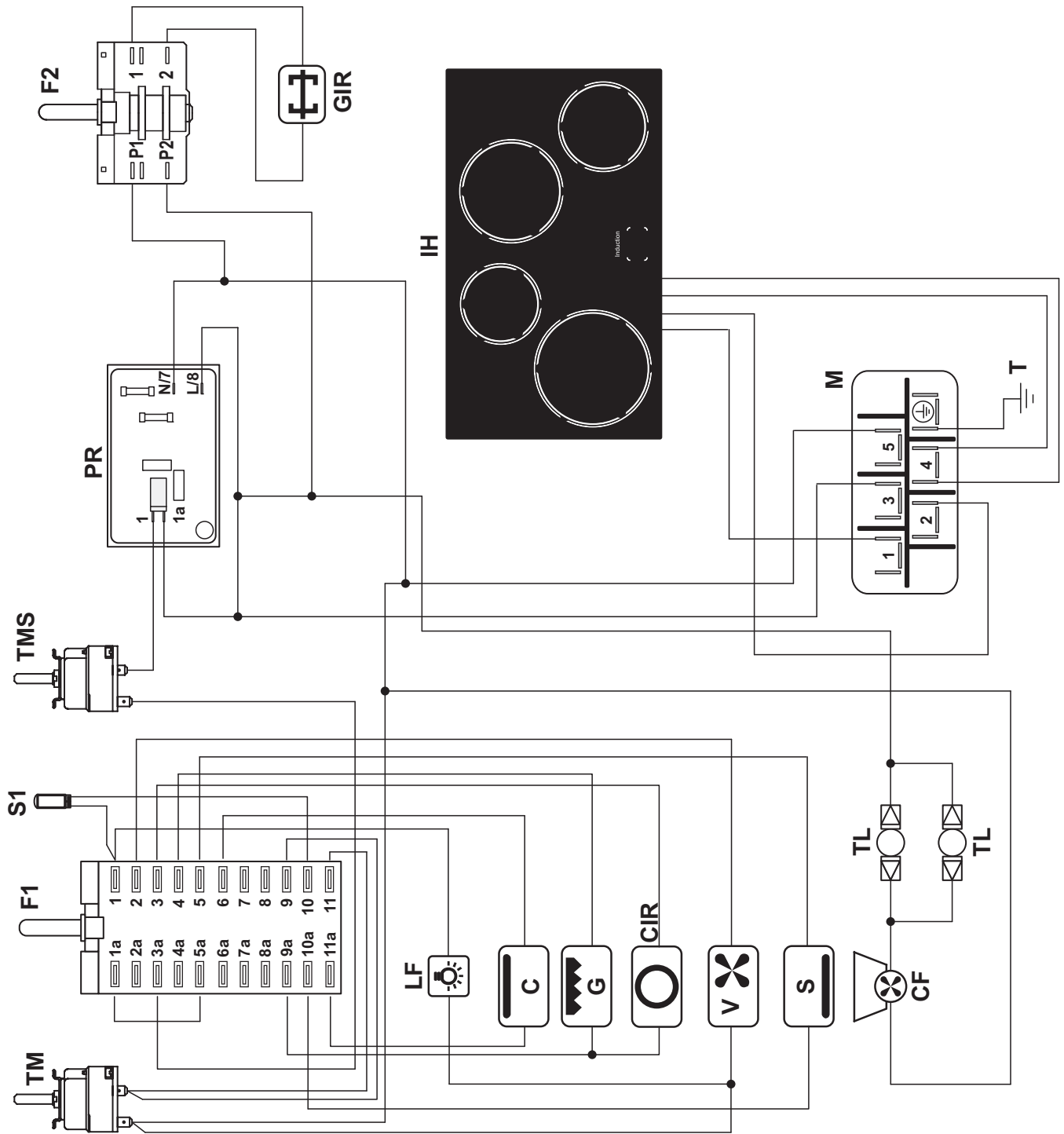


Figure 18

ELECTRIC DIAGRAM KEY

F1	Oven switch
TM	Oven thermostat
TMS	Safety thermostat
LF	Oven lamp
PR	Oven programmer
F2	Rotisserie switch
GIR	Rotisserie motor
CF	Cooling fan motor
V	Oven fan motor
C	Oven top element
G	Oven grill element
S	Oven bottom element
CIR	Oven circular element
IH	Induction cook top
TL	Thermal overload (normally open)
S1	Thermostat pilot lamp
M	Terminal block
T	Earth connection

USE AND CARE

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.

USING THE OVEN FOR THE FIRST TIME

Operate as follows:




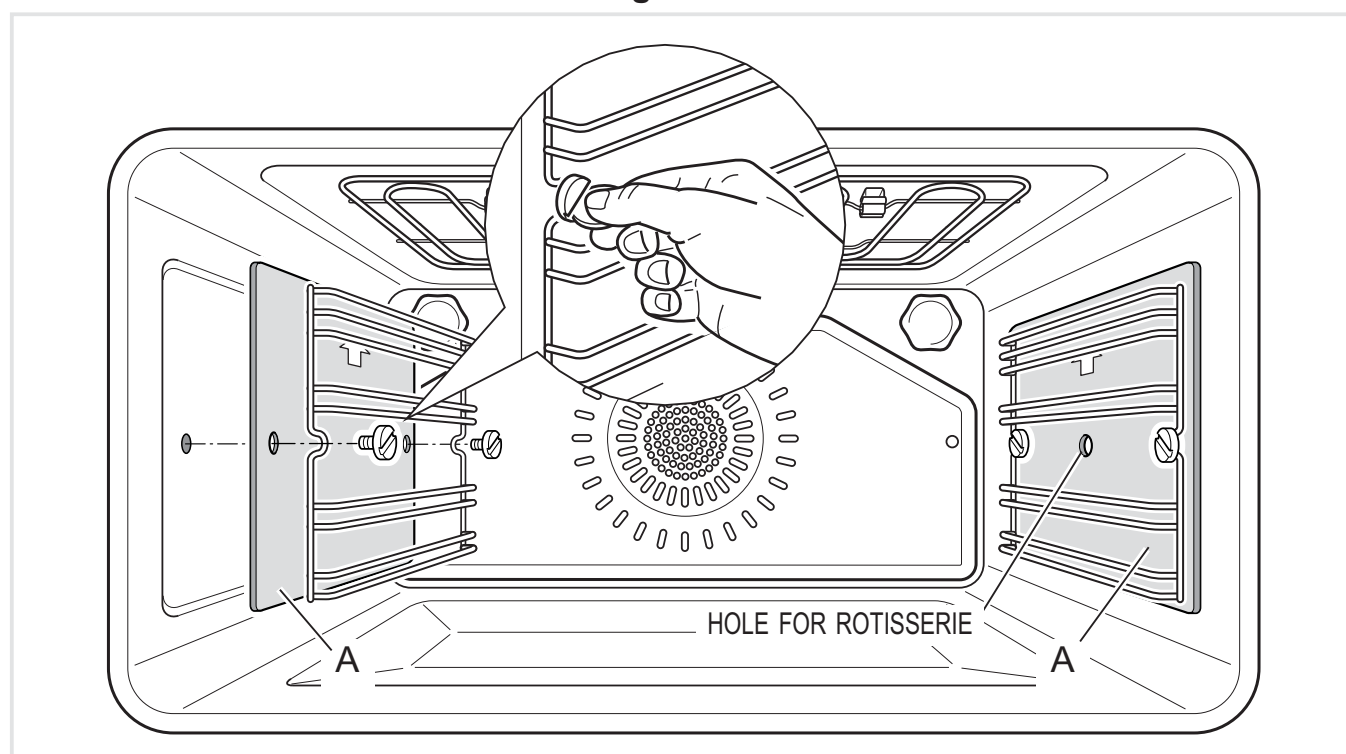
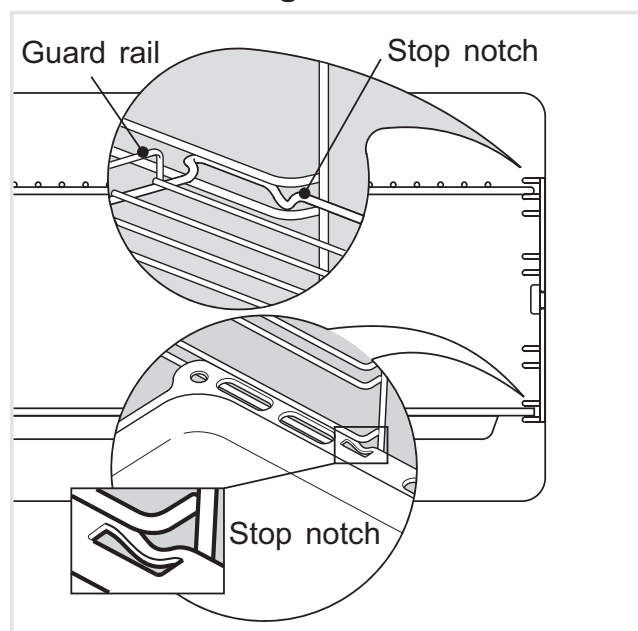
- Assemble the wire racks on the oven walls using the 2 screws, interposing the catalytic panels “A” with the arrow up (fig. 19). The catalytic panel with the hole for the rotisserie must be positioned on the right oven wall. **DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE RIGHT OVEN WALL.**
- Slide in the grease filter on the back of the oven as in fig. 21.
- Slide in, on the guides, the shelf and the tray (fig. 20).
The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
The tray must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven.
- To eliminate traces of grease in manufacture it is necessary to pre-heat the oven at the maximum temperature:
 - For 60 minutes in the  position, for 30 minutes in the  position and for another 15 minutes in the  position.

Figure 19



- Unscrew the fixing screws and slide off the wire racks and the catalytic liners to the oven wall as in fig. 19. The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (see next chapter TILTING GRILL).
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

Figure 20

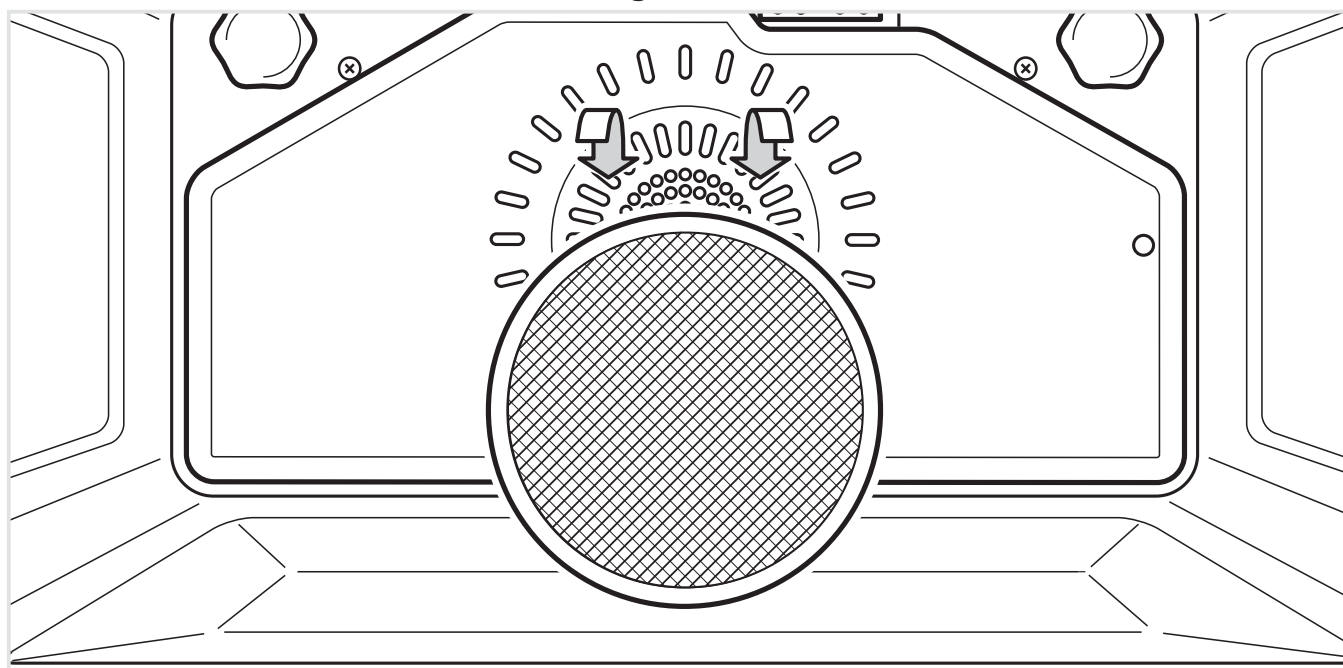


GREASE FILTER

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted.
- Clean the filter after any cooking! The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 21).
- Always dry the filter properly before fitting it back into the oven.

CAUTION: When baking pastry etc. this filter should be removed.

Figure 21



TELESCOPIC SLIDING SHELF SUPPORTS

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Screw the side racks onto the oven wall interposing the catalytic panels (Fig. 19).
- Fit the sliding shelf supports onto the top wire of a rack and press (Fig. 22). You will hear a click as the safety locks clip over the wire.

IMPORTANT NOTE: when cooking with the rotisserie DO NOT position the grill tray on the sliding shelf supports.

To remove the telescopic sliding shelf supports:

- Remove the side racks and the catalytic liners by unscrewing the fixing screws (Fig. 19).
- Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow **1** in Fig. 23).
- Pull the safety locks away from the wire to release the wire (arrow **2** in Fig. 23).

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.

Figure 22

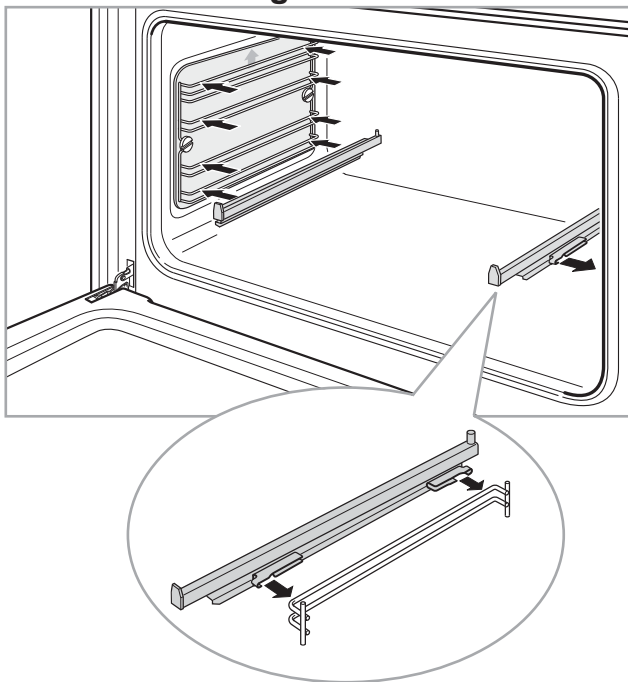
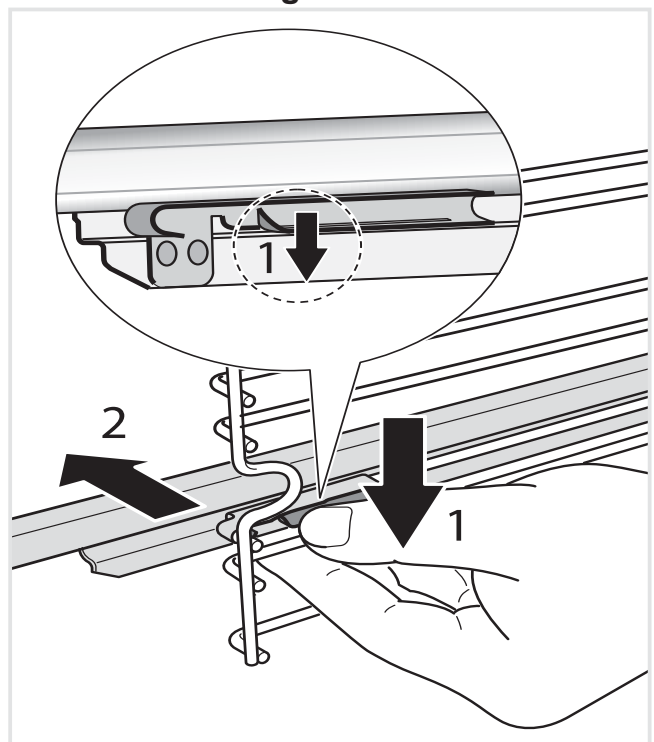


Figure 23



TILTING GRILL

- The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 25).
- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screws fig. (24).
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screws back onto the studs. Make sure that the fixing screws are tightened and the element is held securely in place.
- The grill element itself is self-cleaning.

Figure 24

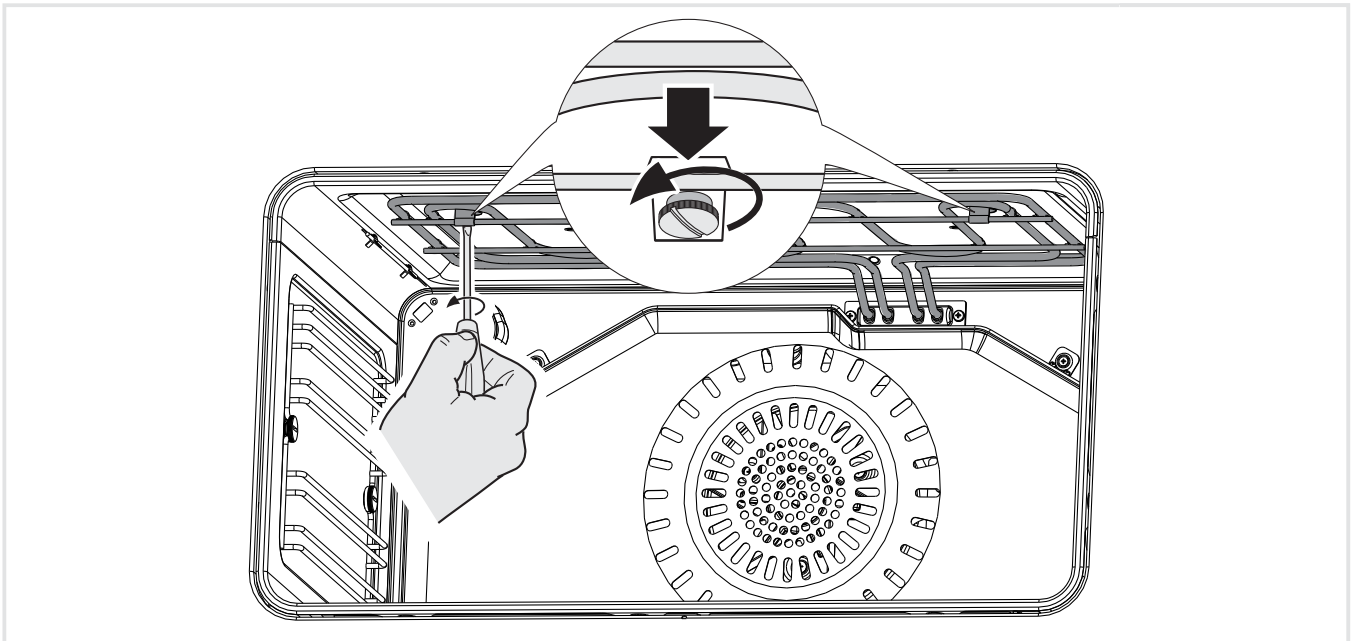
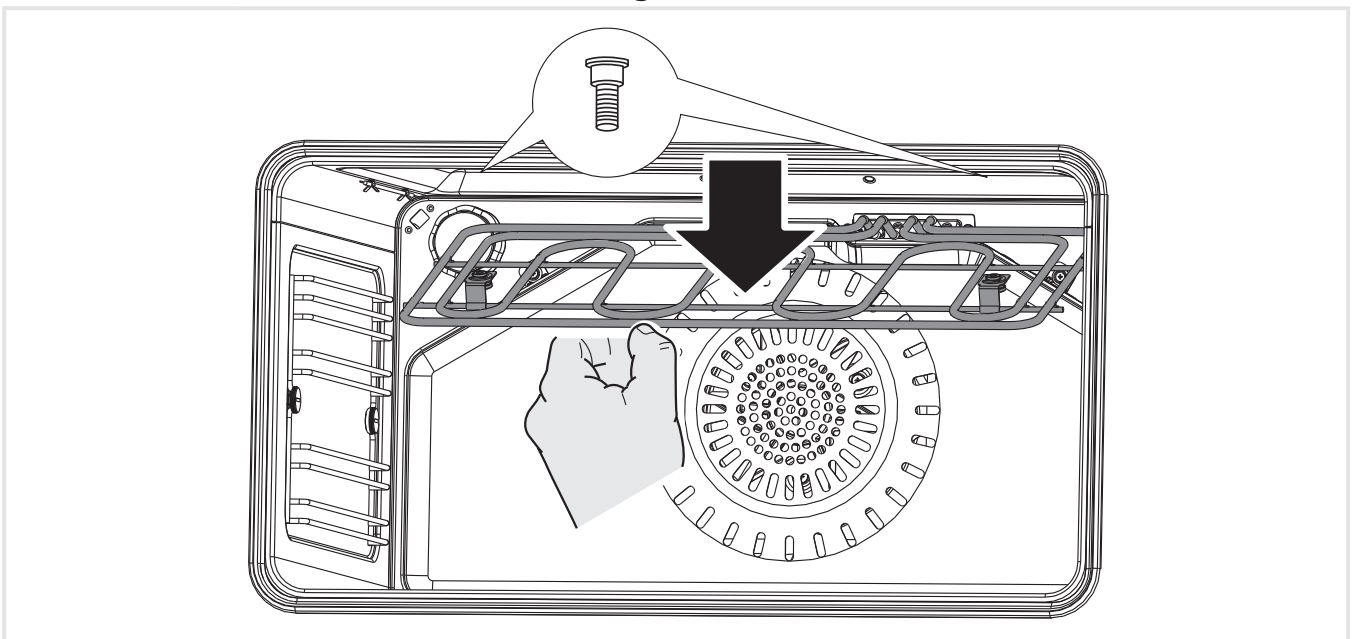
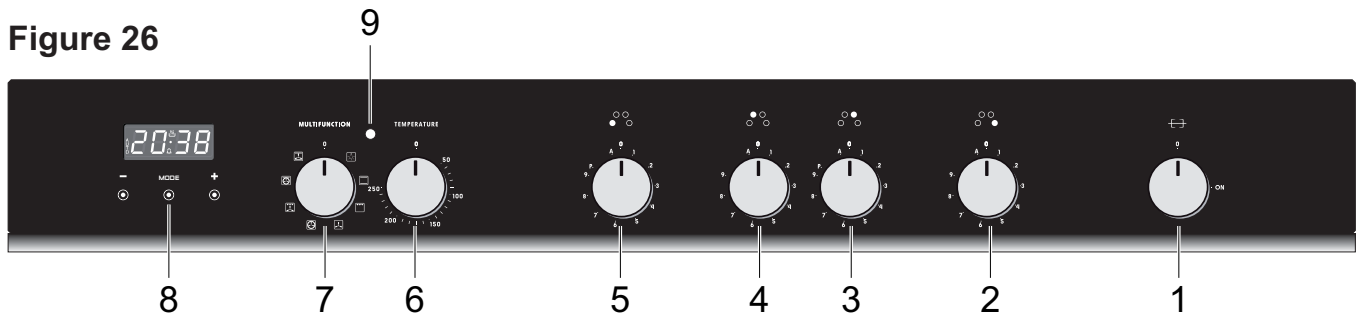


Figure 25



CONTROL PANEL

Figure 26



CONTROL PANEL - Controls description

1. Rotisserie control knob
2. Front right cooking zone control knob
3. Rear right cooking zone control knob
4. Rear left cooking zone control knob
5. Front left cooking zone control knob
6. Multifunction oven temperature control knob
7. Multifunction oven function selector control knob
8. Clock and timer with "touch control" keys

Pilot lamp:

9. Oven temperature indicator light

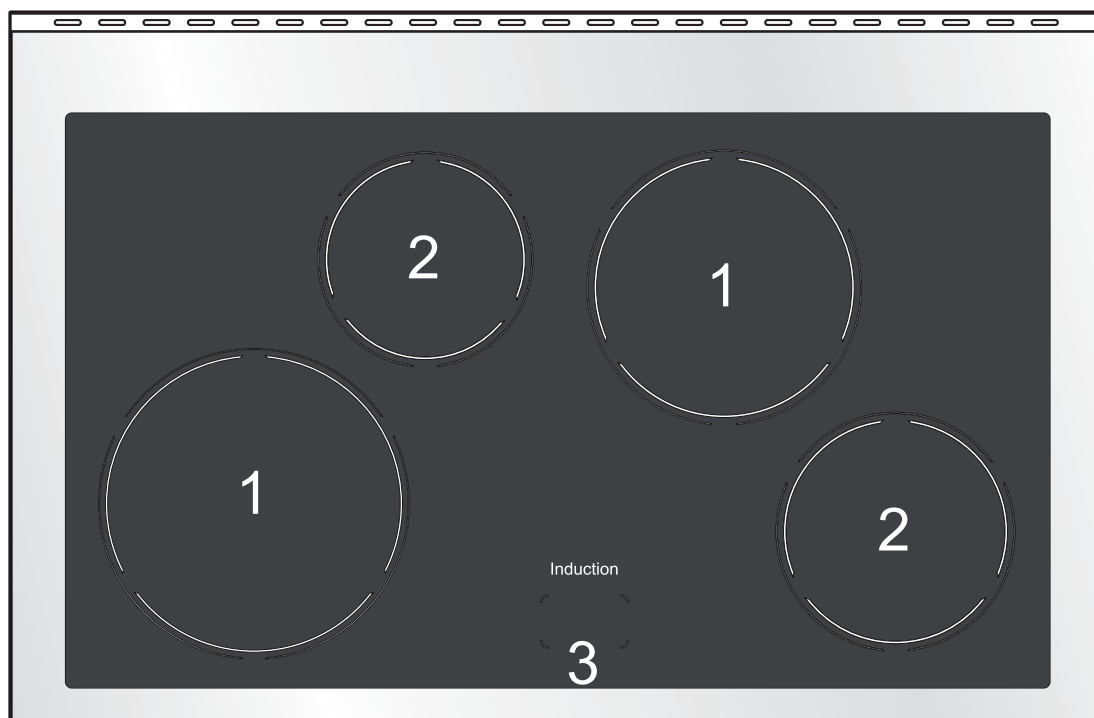
Please note:

This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use.

This fan may continue to run for several minutes after the appliance has been switched off. This fan is to reduce the external temperature of the appliance and cool the internal components.

COOKING HOB

Figure 27



INDUCTION COOKING HOB

- | | | |
|---------------------------|----------|---|
| 1. Induction cooking zone | Ø 200 mm | Normal Power: 2300 W
Booster Power: 3000 W |
| 2. Induction cooking zone | Ø 160 mm | Normal Power: 1400 W |
| 3. Cooking zones display | | |

Note:

The Nominal and Booster Power may change depending on the size and material of the pan set on the cooking zone.

Attention:

Detach the appliance from the mains if the ceramic glass is cracked and contact the After-Sales Service.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

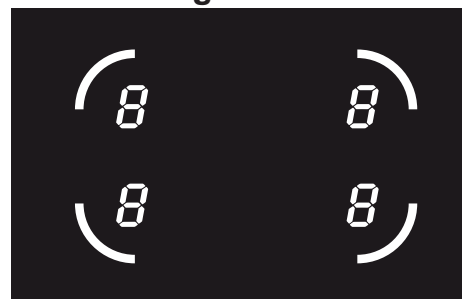
HOW TO USE THE COOKING HOB

The ceramic hob is fitted with induction cooking zones.

These zones, shown by painted disks on the ceramic surface, are controlled by separate knobs positioned on the control panel.

In the front central area of the hob, the cooking zones display (composed by no. 4 luminous figures - one for each zone) indicates:

Figure 28



= Cooking zone Off (not activated)



= Cooking zone On (activated but not operating).

If all the zones are in zero setting, the display switches off automatically (cooking zones Off) after about 10 seconds.



= Power levels



= "Fast heating" function



= "Booster" function



= Remaining heat indicator



= Pan detection indicator




= Childlock safety

Note: each lit figure refers to the relevant cooking zone


INDUCTION COOKING SYSTEM

When your induction hob is switched on and a cooking zone has been selected, the electronic circuits produce induced currents that instantaneously heat the bottom of the pan which then transfers this heat to the food. Cooking takes place with hardly any energy loss between the induction hob and the food.


Your induction hob operates only if a correct pan with the right features is placed on a cooking zone. Please refer to "COOKWARE FOR INDUCTION COOKING".

If the pan detection symbol  appears on the display, your pan is not suitable and your induction hob will not operate. After 10 minutes without detecting any pan, the cooking zone switches Off automatically and can only be switched On after the control knob has been returned into "0" (Off) setting.

REMAINING HEAT INDICATORS

When the temperature of a cooking zone is still hot, the relevant  remaining heat indicator lights up on the display to alert you of the hot surface.

Avoid touching the hob surface over the cooking area. Please pay special attention to children.

When the  is lit on the display, it is still possible to start cooking again; just turn the control knob to the required power level.

COOKWARE FOR INDUCTION COOKING


The induction cooking system OPERATES ONLY if using correct cookware suitable for induction cooking.


The bottom of the pan has to be ferromagnetic to generate the electromagnetic field necessary for the heating process (meaning a magnet has to stick to the bottom of the pan).

Pans made from the following materials are not suitable:

- glass, wood, porcelain, ceramic, stoneware;
- pure stainless steel, aluminium or copper without magnetic bottom.

To check if a pan is suitable or not:

- test the bottom of the pan with a magnet: if the magnet sticks, the pan is suitable.
- if a magnet is not available pour a small amount of water inside the pan and place the pan on a cooking zone. Switch on the cooking zone: if the symbol  (pan detection) appears on the cooking zone display (instead of the power level), the pan is not suitable.

Important note: the cooking zones will not operate if the pan diameter is too small ( pan detection symbol will appear on the cooking zone display). To correctly use the cooking zones follow the indications given in the following table.

Induction cooking zone	Minimum pan diameter recommended
Front right Ø 160 mm	110 mm
Rear right Ø 200 mm	145 mm
Rear left Ø 160 mm	110 mm
Front left Ø 200 mm	145 mm

Pay attention: The pan shall always be centred over the middle of the cooking zone. It is possible to use oversized pans but the bottom of the pan cannot touch other cooking zones.

Always use pans with thick, completely flat bottom.

Do not use pans with concave or convex bottom; these could cause overheating of the cooking zone.

Note: Some types of pans could cause noise when used on an induction cooking zone. The noise does not mean any failure on the appliance and does not influence the cooking operation.

CONTROL KNOBS

Each cooking zone is adjusted by a separate control knob positioned on the control panel and the operation is controlled by the electronic system.
If a cooking zone is not turned Off the electronic system automatically switches it Off after a pre-set time which depends on the power setting.

Figure 29

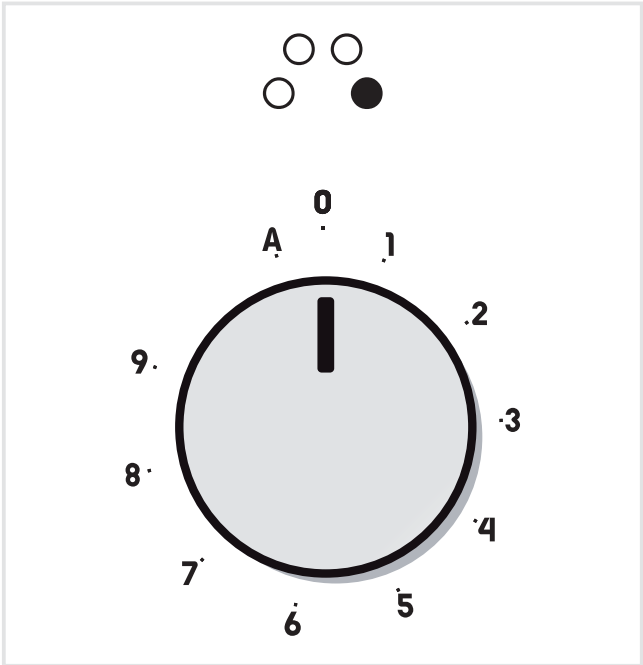
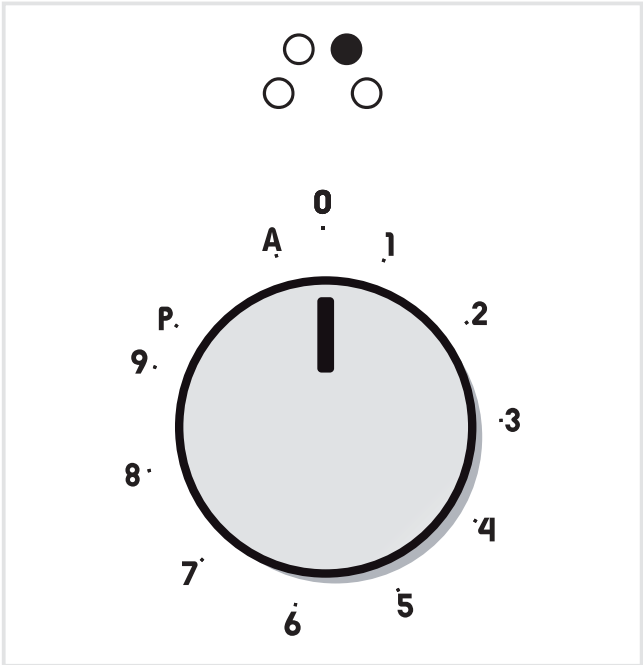


Figure 30



OPERATION TIME LIMIT OF COOKING ZONES

Each cooking zone is automatically switched Off after a maximum preset time if no operation is performed.
The maximum preset time limit depends on the set power level, as illustrated in this schedule.
Each operation on the cooking hob by using the knob will reset the maximum operation time at its initial value.

Power level of Cooking zones	Operation time limit
1	360 minutes
2	360 minutes
3	300 minutes
4	300 minutes
5	240 minutes
6	90 minutes
7	90 minutes
8	90 minutes
9	90 minutes

1 ÷ 9 POWER LEVEL




Turn the knob clockwise to set the desired power level between **1** (minimum) and **9** (maximum).

The power level can be modified at any time by turning the knob clockwise or anti-clockwise to a different setting.

The cooking zone display shows the selected level.

EXAMPLES OF COOKING POWER SETTING		
0	Cooking zone not operating	
1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water

“FAST HEATING” FUNCTION

Turn the control knob anti-clockwise to the  setting and then release the knob (after the “beep”); the relative  symbol lights up on the cooking zone display. Within 5 seconds turn the knob to the desired power level (between 1 and 9); once a setting has been selected,  and the chosen power level will flash in alternation on the control panel display. This function allows the cooking zone to operate at the maximum power (100%) for a time proportional to the selected power level; after this time the cooking zone will operate at the selected level.

This function is available on all the cooking zones.



While this function is operating it is possible, at any time, to increase the selected power level but it is not possible to decrease the power; by turning the knob anti-clockwise to a lower level the function will be disabled.

The function will be disabled also by turning the knob to the “0” (Off) position or by selecting the “Booster” function.

Note: If removing the pan from the cooking zone before the programme has been completed, the “Fast heating” function will be completed with the remaining time if the pan is put back on the cooking zone within 10 minutes.

“BOOSTER” FUNCTION


This function is available on the front left/rear right zones.


Turn the control knob clockwise to set the maximum power level (9), then turn clockwise again to the  setting and release the knob (after the “beep”); the control knob returns to the maximum setting (9) automatically and the relative  symbol lights up on the cooking zone display.

The “Booster” program is now operative.

This function allows the cooking zone to operate at the Booster maximum power (above the nominal power) for maximum 5 minutes; it could be used, for example, to rapidly heat up large amount of water.

To disable this function turn the knob anti-clockwise to a lower power level or to the “0” (Off).

The “Booster” is also disabled by turning the knob again to the  setting; in this case the cooking zone operates at the power level 9.

Note: if a cooking zone is still hot, it is not possible to use the “Booster” function and  will flash if you try to activate. The cooking zone is automatically set to the maximum power level (9).

The “Booster” function is always limited to a maximum of 5 minutes. You can activate the “Booster” function again after 5 minutes.

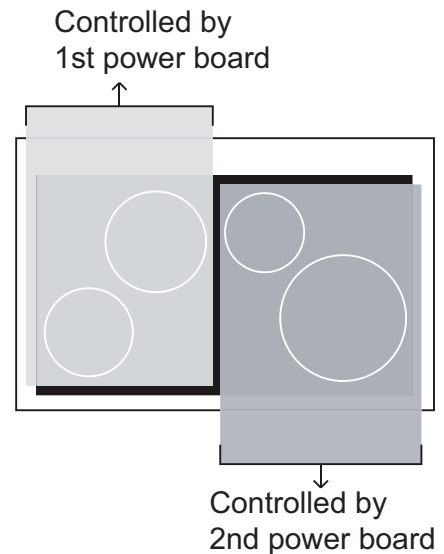
IMPORTANT NOTES: The “BOOSTER” function is not suitable for use with non water based cooking.

Do not use this function for heating oil (e.g. deep fat frying)

MAXIMUM USABLE POWER FOR THE COOKING ZONES

The right and left cooking zones are controlled by two separate power boards and the maximum total power per each power board is 3700 W.

Should the cooking zones of one power board require more than 3700 W, the last selected power level has priority and the power of the other cooking zone is automatically reduced to the remaining power available. If this occurs, the cooking zone will display a flashing figure for about 3 seconds before automatically displaying the new power level.



This means for example that:

- When setting a “Booster” programme for the second zone, the setting for the other zone could be reduced to the remaining power available.
- When setting a “Booster” programme for a zone and then another setting on the second zone, if the total power exceed 3700 W the “Booster” programme is deleted and the power reduced to the maximum power available.

THERMAL PROTECTIONS



The induction hob is fitted with safety devices to protect the electronic system and to protect each cooking zone from overheating.


In case of overheating, one of the following automatic functions could be started by the electronic system:

- “Booster” program deleted and power reduced;
- one or more cooking zone switched Off;
- cooling fan motor of the induction unit switched on.

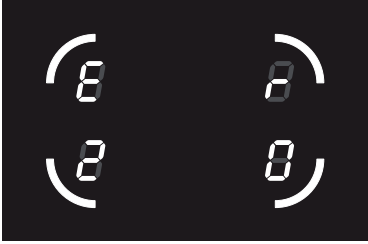
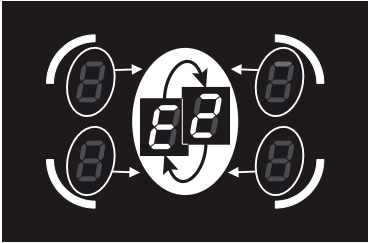
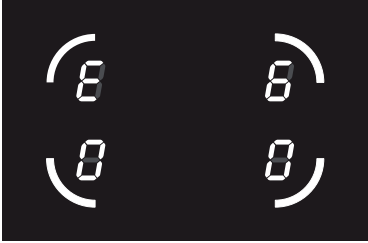
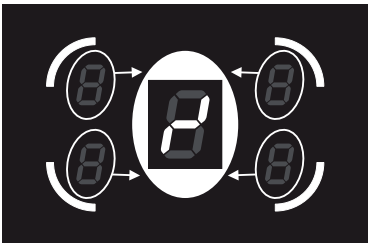
CHILDLOCK SAFETY

When not using the induction hob, set the childlock safety to prevent children from accidentally switching on the cooking zones.

Ensure all cooking zones are switched Off, then turn the control knobs of the left cooking zones simultaneously to the left ( setting) and hold the knobs in this position until  lights up on the cooking zones display; then release the knobs.

To deactivate the childlock repeat the same procedure until  lights up on the cooking zones display; then release the knobs.

ERROR CODES ON THE COOKING ZONES DISPLAY

Error code	Example	What to do
Erxx or Ex (not E2 or EH) or display not operative		<ol style="list-style-type: none"> 1. Switch off the cooker and disconnect it from the mains. 2. Wait for about 1 minute, then reconnect the cooker and turn on the cooking zones. 3. Wait for about 1 minute and if the error message does not appear again the cooking zones can be used. 4. If the error message does not disappear repeat step from 1 to 3. 5. If the problem continues do not use the induction hob (only use the oven) and contact your Authorised Service Centre.
E2 or EH		<p>E and 2 alternating for one or more cooking zones. This indicates an overheating of the cooking zone/s.</p> <ol style="list-style-type: none"> 1. Switch off the cooking zone/s and leave to cool. 2. If the problem continues do not use the induction hob (only use the oven) and contact your Authorised Service Centre.
E6 or display not operative		<p>The cooker has been incorrectly connected. The appliance shall be connected to the appropriate power supply by a qualified technician.</p>
Symbol as per side figure		<p>This indicates an incorrect operation of one or more cooking zone control knob.</p> <ol style="list-style-type: none"> 1. Turn the cooking zone control knobs to the "0" (Off) position, then switch off the cooker and disconnect it from the mains. 2. Wait for about 1 minute, then reconnect the cooker and turn on the cooking zones. 3. Wait for about 1 minute and if the error message does not appear again the cooking zones can be used. 4. If the error message does not disappear repeat step from 1 to 3. 5. If the problem continues do not use the induction hob (only use the oven) and contact your Authorised Service Centre.

ADVICE FOR SAFE USE OF THE HOB

- Before switching on make sure that you have the correct knob for the hotplate chosen. It is advisable to put the pan on the hotplate before switching on and to take it away after switching off.
- Use cookware with flat and even bottoms. Uneven bottoms can scratch the glass ceramic surfaces. Be careful that the bottom is clean and dry.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleaning agent.
- Make sure that the handles of cookware do not stick out over the edge of the cooker, to avoid them being knocked over by accident. **This also makes it more difficult for children to reach the cooking vessels.**
- Do not lean over the cooking zones when they are switched on.
- Do not drop heavy or sharp objects on the glass ceramic cooktop.
If the surface is broken or damaged unplug the cooktop and contact the after-sales service.
- Do not put aluminium foil or plastic objects on the cooking zones when they are hot.
- Follow the cleaning instructions carefully.

Figure 31

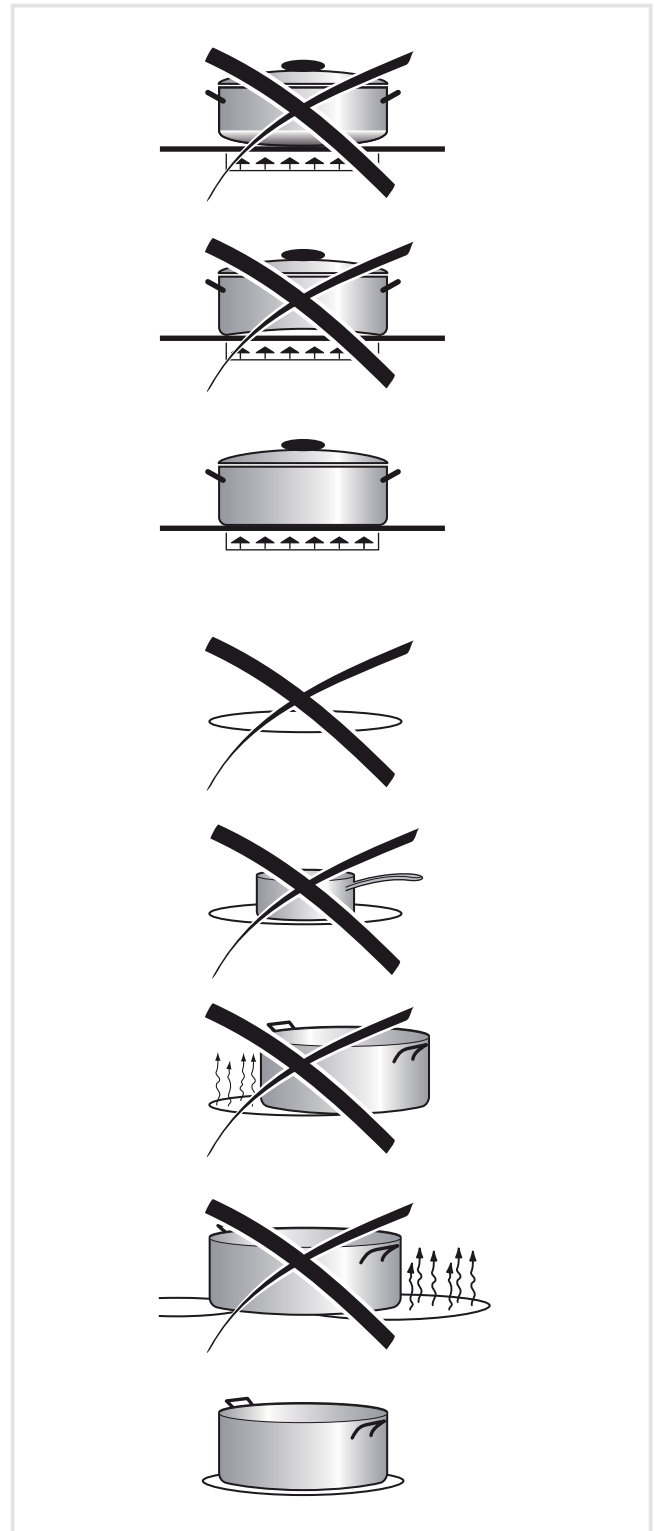
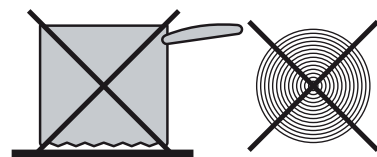


Figure 32

DO NOT USE PANS WITH ROUGH CIRCULAR MACHINED BASE.



CLEANING

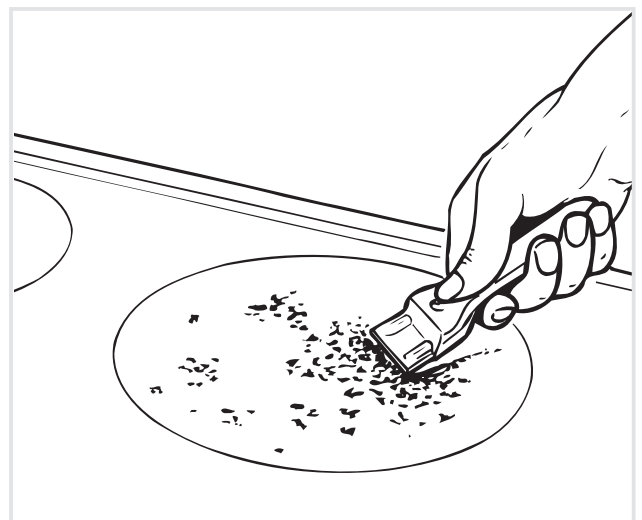
- **Before you begin cleaning make sure that the appliance is switched off.**
- Remove any encrustation using a suitable scraper (not supplied with the appliance).
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner have to be removed with a damp cloth.
- It is highly recommended to keep off the hob any article which can melt: plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a suitable scraper to avoid any permanent damage to the surface of the hob.
- Avoid using any knife or sharp utensil since these can damage the ceramic.
- Do not use steel wool or an abrasive sponge which could scratch the surface in an irreparable way

ATTENTION: MOST IMPORTANT!

If cleaning the glass ceramic hob using a special tool (i.e. scraper) take extra care to avoid damage to the seal at the edges of the glass ceramic surface.

**Do not scratch the cooktop with cutting or sharp objects.
Do not use the glass ceramic surface as a work surface.**

Figure 33



COOKING WITH MULTIFUNCTION OVEN

Attention: The oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES

As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 7 different programs to satisfy every cooking need.

The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

■ Bottom element	1750 W
■ Top element	1200 W
■ Grill element	2400 W
■ Circular element	2500 W

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

OPERATING PRINCIPLES

Heating and cooking in the MULTIFUNCTION oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.

Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.

c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation

The heat is irradiated by the infra red grill element.

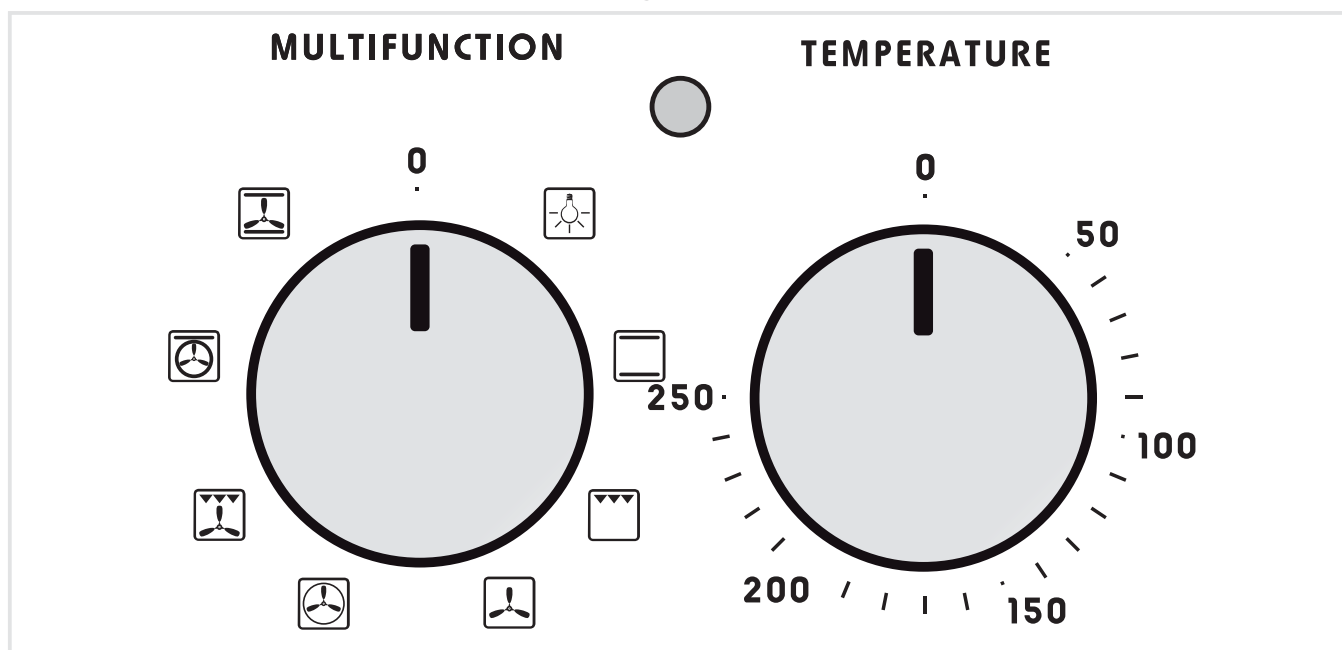
e. by radiation and ventilation

The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

f. by ventilation

The food is defrosted by using the fan only function without heat.

Figure 34



THERMOSTAT KNOB

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed above the knob.

FUNCTION SELECTOR KNOB

Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By turning the knob onto this setting we light the oven cavity.

The oven remains alight while any of the functions is on.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 225°C maximum**.

For correct use see chapter "USE OF THE GRILL".

Always grill with the oven door closed.

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.



DEFROSTING FROZEN FOODS

Only the oven fan is on.

To be used with the thermostat knob on "0" because the other positions have no effect.

The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



HOT AIR COOKING

The circular element and the fan are on.

The heat is diffused by forced convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.

It is not necessary to preheat the oven.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i.e. lasagna, lamb, roast beef, whole fish, etc.



VENTILATED GRILL COOKING

The infra-red grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 225°C maximum**.

It is necessary to preheat the oven for about 5 minutes.

For correct use see chapter "GRILLING AND AU GRATIN".

Always grill with the oven door closed.

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper element and the circular element connected in series, are switched on; also the fan is on.

The heat is diffused by forced convection with the most heat being produced by the upper element. The temperature must be regulated between 50°C and 140°C with the thermostat knob.

Recommended for:

To keep foods hot after cooking. To slowly heat already cooked foods.



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 50°C and the maximum position with the thermostat knob.

Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: rolled roasts, turkey, legs, cakes, etc.

COOKING ADVICE

The external parts of the appliance become hot during operation.

Keep children well out of reach.

OVEN COOKING


Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

STERILIZATION


Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 185°C and preheat the oven.
- Fill the dripping pan with hot water.

- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135°C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Set the switch to position  and the thermostat knob to position 150°C.



Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200°C.
- that the cooking time depends on the quantity and the type of foods.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTIFUNCTION oven set on position  or  gives simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.

This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20- 25°C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.


The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

ATTENTION: the oven door becomes very hot during operation. Keep children away.

GRILLING AND “AU GRATIN”

Grilling may be done using the grill+fan setting , in this setting the hot air completely surrounds the food that is to be cooked, to give a more even and rapid cooking process.

Set the temperature knob **between 50°C and 225°C maximum**, preheat the oven, then simply place the food on the grid.

Close the door until grilling is complete.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

ATTENTION: the oven door becomes very hot during operation. Keep children away.

ROTISSERIE

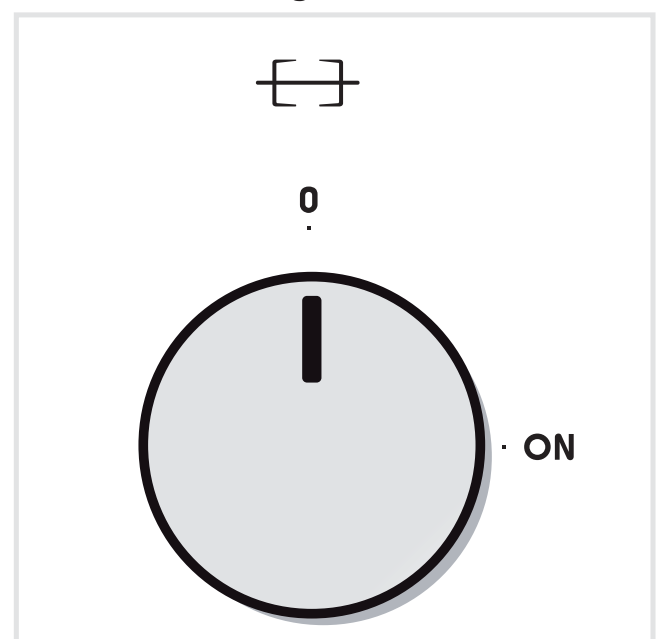
This device is made up of:

- an electrical motor;
- stainless steel spit with a removable stay-cool handle and two adjustable sets of prongs;
- spit support to be inserted in the central guide of the oven.

The rotisserie motor is operated by a switch knob (Fig. 35 - **ON** position).

The rotation direction of the rotisserie can be either clockwise or counterclockwise.

Figure 35



USING THE ROTISSERIE

1. **Prepare the rotisserie support (fig. 36).**
 - Place the grill tray on the benchtop.
 - Insert the supports into the lock studs.
 - Push the supports all the way down to lock them in firmly.
2. **Secure the meat (fig. 37).**

Important!
Take care, the forks are sharp!

When securing the meat, ensure that:

 - the skewer goes through the centre of the meat;
 - the forks hold the meat firmly in place;
 - the fork screws are tightened;
 - there are no loose or projecting parts. Poultry should be trussed.

Note: the rotisserie can rotate up to 6 kg of meat.
3. **Position the skewer on the support (fig. 38).**
 - Place the skewer on the support, and check that the meat does not touch the grill tray.
 - Twist the handle off. It must not be left in the oven.
4. **Place the rotisserie assembly in the oven (fig. 39).**
 - Slide the grill tray all the way to the back on shelf position. The tray must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven.

IMPORTANT NOTE: DO NOT place the grill tray on the sliding shelf supports (if fitted).



 - Push the skewer through the hole cover on the right-hand wall of the oven, then insert it fully into the rotisserie drive hole.
5. **Start the rotisserie**
 - Check that the fat filter is in place.
 - Select the  or  function.
 - Set the temperature to 180° C.
 - Turn the the rotisserie knob to **ON** position.

Figure 36

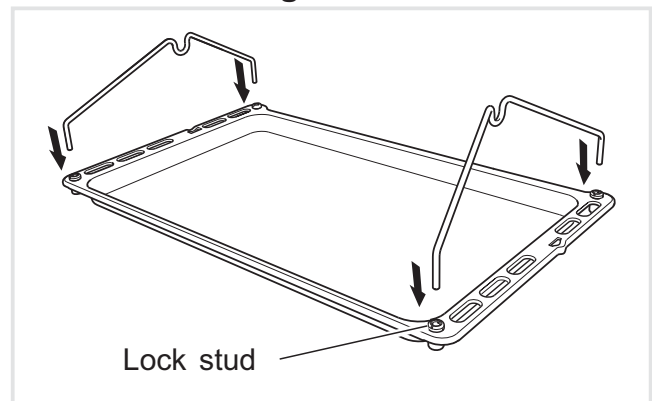


Figure 37

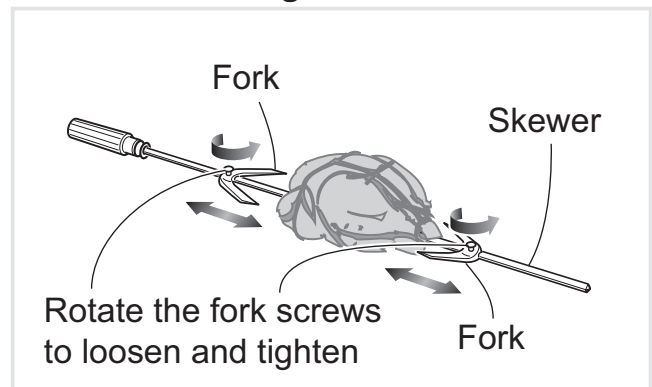


Figure 38

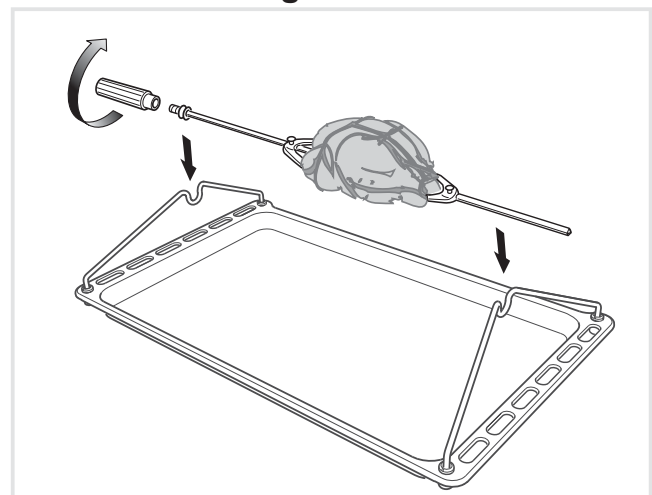
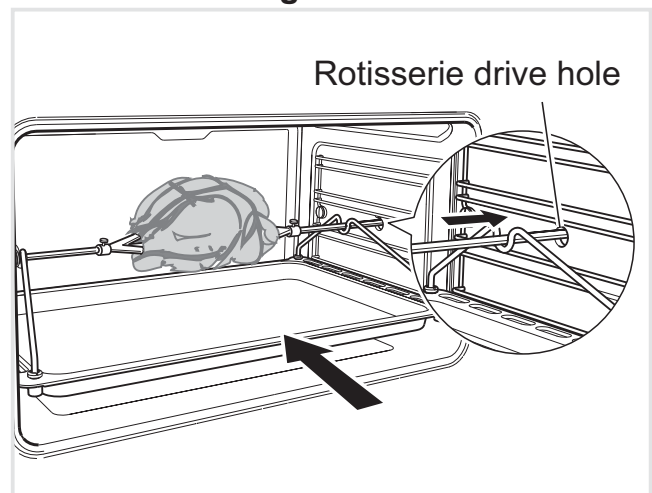


Figure 39



CLOCK AND TIMER WITH “TOUCH CONTROL” KEYS

Keys:

+ and —	<p>Touched simultaneously (for more than 2 seconds):</p> <ul style="list-style-type: none"> ■ setting the clock; ■ setting the timer volume (by touching once, along with the “MODE” key); ■ to cancel automatic cooking at any time.
MODE	<p>Function selection (touched for more than 2 seconds):</p> <ul style="list-style-type: none"> ■ setting the clock (only after first connection or after a power failure); ■ timer; ■ automatic cooking “dur” (duration) - how long the food will take to cook (by touching the “MODE” key again); ■ automatic cooking “End” - the time you would like the oven turns off (by touching the “MODE” key two more times).
+	Increases the number shown on the display
—	Decreases the number shown on the display

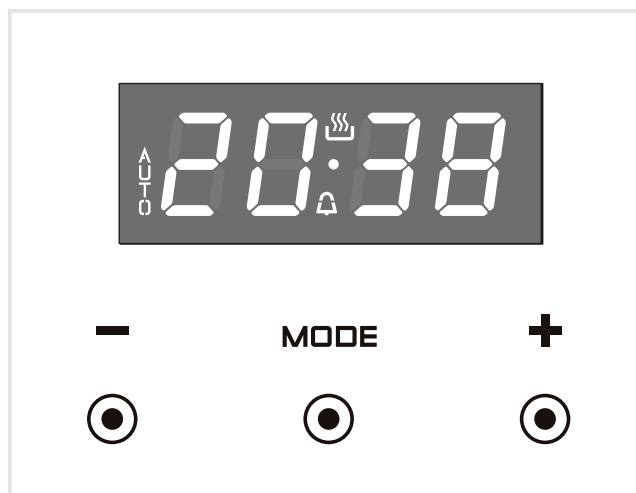


Figure 40

Illuminated symbols:

AUTO	flashing	Automatic cooking completed, oven in automatic position but not set
AUTO	steady illumination	Oven set for automatic cooking, cooking still not taking place
	flashing	Timer being set
	steady illumination	Timer in operation
	steady illumination	Oven set for manual cooking
and AUTO	AUTO flashing	Automatic cooking being set
and AUTO	steady illumination	Oven set for automatic cooking, cooking taking place

“TOUCH-CONTROL” KEYS

The “touch-control” keys shall be operated by the fingers (just by touching the key). When using touch controls it is best to use the ball of your finger rather than the tip. The keys are automatically deactivated:

- 8 seconds after the last selection; the deactivation is indicated by an acoustic signal (“beep”).

To reactivate just touch the “ **MODE** ” key or the “ **+** ” and “ **—** ” keys (simultaneously) for more than 2 seconds.

SETTING THE CLOCK


When first connected, or after a power failure, the digits and “ **AUTO** ” will shown on the display.

To set the clock, touch the “ **MODE** ” key, for more than 2 seconds, and then the “ **+** ” or “ **—** ” keys.

Important: the oven does not operate, in manual cooking, without first having set the clock.

To set the clock, with the appliance already connected, touch the “ **+** ” and “ **—** ” keys simultaneously (for more than 2 seconds), then “ **+** ” or “ **—** ” keys.

Important:




- changing the time will delete any automatic program;
- after setting the clock, the oven starts to operate in the selected function (manual cooking). The “  ” symbol is steady illuminated.

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.

The timer does not turn the oven off.

The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, touch the “ **MODE** ” key for more than 2 seconds (the “  ” symbol flashes), than the “ **+** ” or “ **—** ” keys.
- After about 8 seconds an acoustic signal (“beep”) will sound confirming the regulation (“  ” symbol steady illuminated).
- To check the remaining time touch the “ **MODE** ” key for more than 2 seconds. If the remaining time is more than a minute the display will show hours and minutes; if less than a minute the display will show seconds.
- When the time is up, the timer will beep. Touch the “ **MODE** ” key , for more then 2 seconds, to turn it off; or press the “ **+** ” or “ **—** ” key to stop the beep and than the “ **MODE** ” key, for more than 2 seconds, to deactivate the “  ” symbol flashing on the display.
- Turn off the oven manually (function and thermostat knobs in the off position) if the manual cooking has been completed.

SETTING THE TIMER VOLUME

You can select from three volume levels.

- Touch the “**+**” and “**—**” keys simultaneously for more than 2 seconds.
- Touch the “**MODE**” key; you can read on the display the current timer volume (“**ton1**”, “**ton2**” or “**ton3**”).
- Touch the “**—**” key to listen or change the timer volume.
- Timer volume activated: the last displayed.
- After about 8 seconds an acoustic signal (“**beep**”) will sound confirming the volume setting; then the time of day will be displayed.

AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1. Check the clock shows the correct time.
2. Select the function and temperature (function and temperature knobs). The oven will come on.
3. Decide how long the food will take to cook, allowing time for preheating if necessary.
4. Touch the “**MODE**” key for more than 2 seconds and then touch again. “**dur**” will show (duration). Using the “**+**” and “**—**” keys, set the cooking time.
5. Decide the time you would like the oven to turn off; touch the “**MODE**” key for more than 2 seconds and then touch it two times again. “**End**” will show. Using the “**+**” and “**—**” keys, set the cooking time.

Note: while “**dur**” is displayed you can change to “**End**” just by touching one time the “**MODE**” key (within 8 seconds from the last selection).


If there is time to wait before cooking starts, the current time of day and “**AUTO**” will show in the clock display. The oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, “” will be displayed and the oven will turn on.

- To see the remaining cook time, follow step 4 up to display “**dur**” (duration).
- To see the set stop time, follow step 5 up to display “**End**”.
- To cancel automatic cooking at any time, touch the “**+**” and “**—**” keys simultaneously (for more than 2 seconds) and turn the temperature and function knobs to the off position.

When the stop time is reached, the oven will turn off, the timer will beep and “**AUTO**” will flash:

- Touch any key to stop the beeping.
- Touch the “**MODE**” key, for more than 2 seconds, to return the oven to the manual mode (“” symbol steady illuminated on the display).
- Turn the temperature and function knobs to the off position.

Attention: after a power failure any automatic program is deleted. Turn off the oven manually.

CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product.

Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GLASS CONTROL PANEL

Clean using an appropriate product.

Always dry thoroughly.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the control panel since they can scratch the surface, which may result in shattering of the glass.

VITROCERAMIC COOKING HOB

See page 30.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.



Do not store flammable material in the oven.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200 °C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven “idling” on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

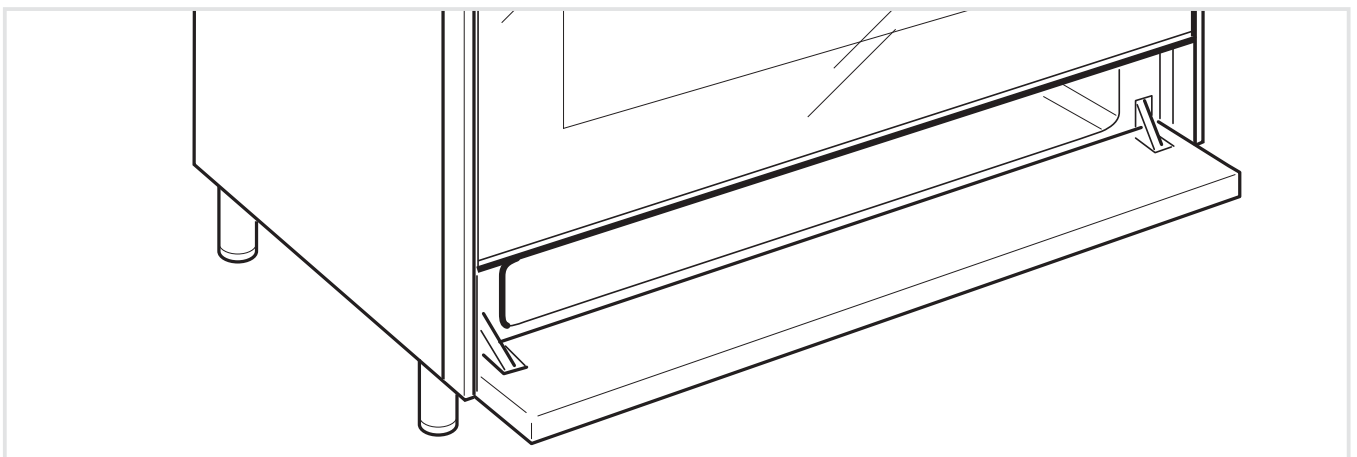
STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 41).



Do not store flammable material in the storage compartment.

Figure 41



REPLACING THE OVEN LIGHTS

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover “A” (fig. 42).
- Replace the halogen lamp “B” with a new one suitable for high temperatures having the following specifications 220-240V or 230-240V, 50Hz, and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure.

Always use a clean cloth or gloves.

- Refit the protective cover “A”.

NOTE: Oven bulb replacement is not covered by your guarantee.

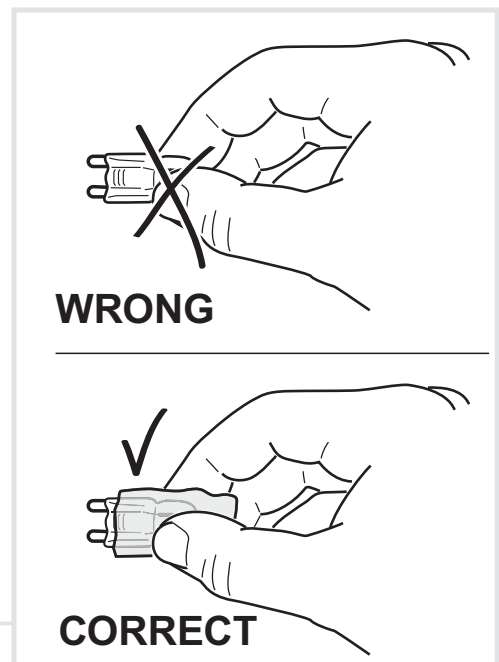
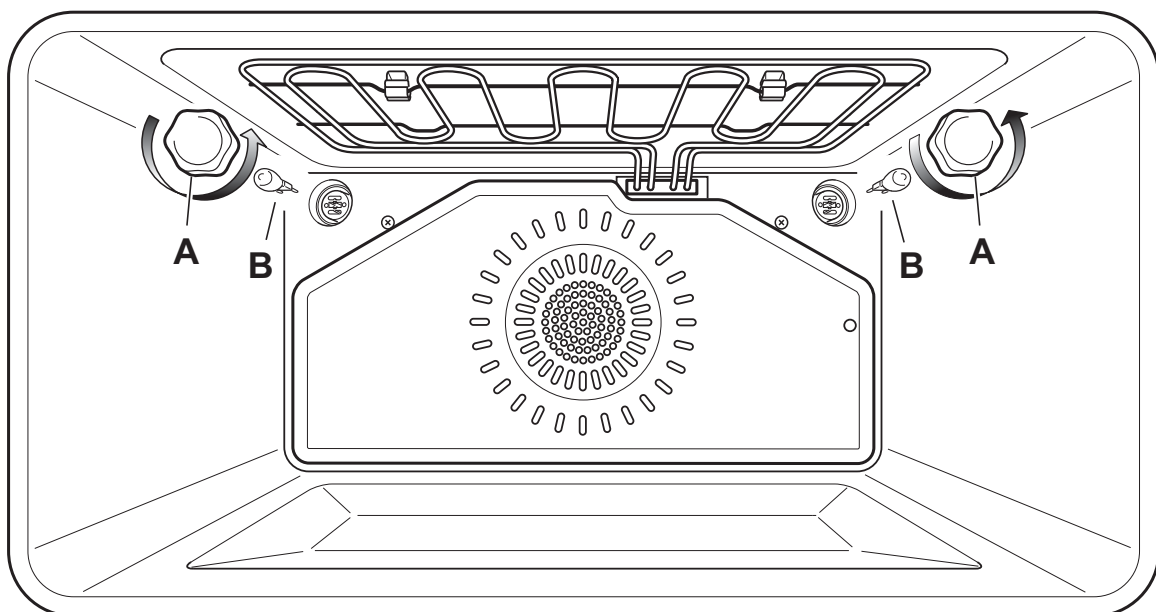


Figure 42



REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

If you wish to clean the inner glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

Figure 43

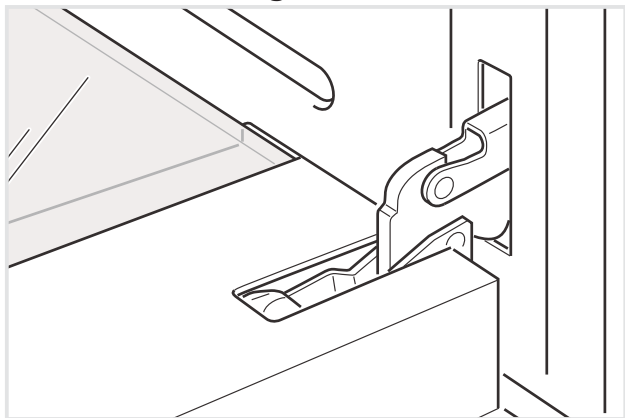


Figure 44

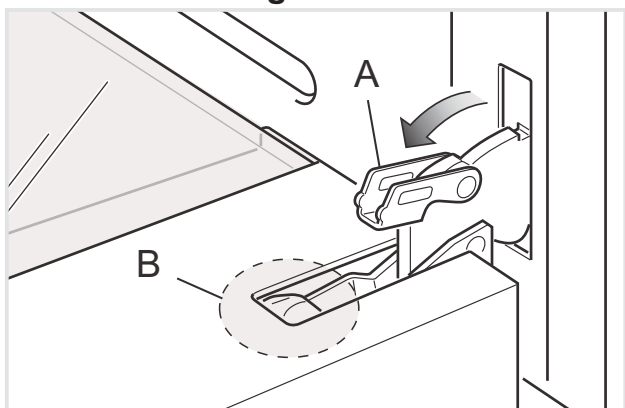


Figure 45

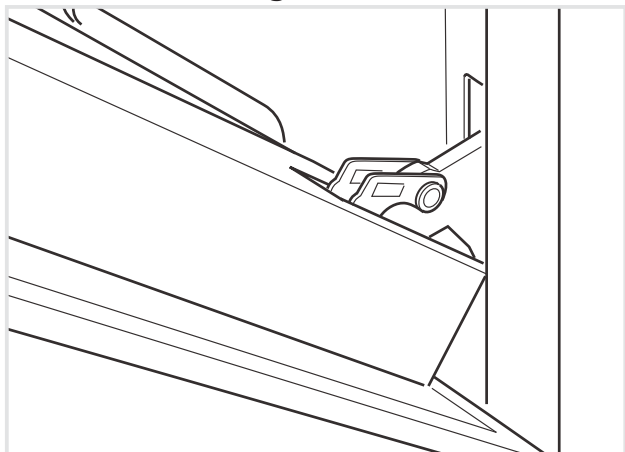
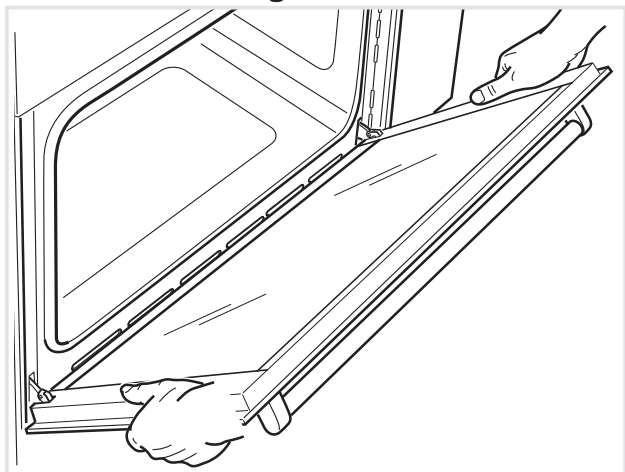


Figure 46

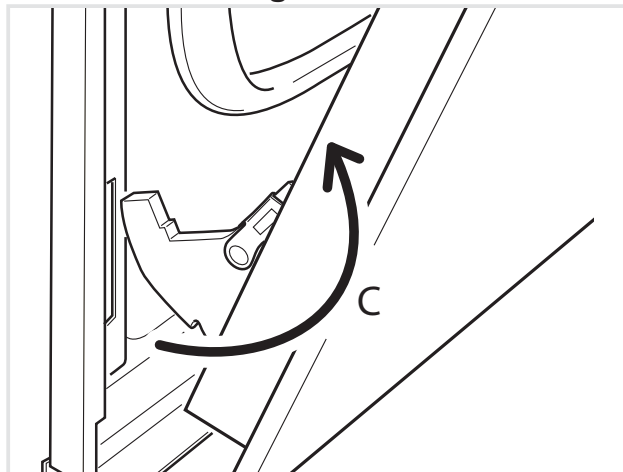


REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 43).
- Open the lever “A” completely on the left and right hinges (fig. 44).
- Hold the door as shown in fig. 46.
- Gently close the door (fig. 45) until left and right hinge levers “A” are hooked to part “B” of the door (fig. 44).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 47).
- Rest the door on a soft surface.

Figure 47



REMOVING THE INNER PANE OF GLASS

The oven door is fitted with no. 2 panes:

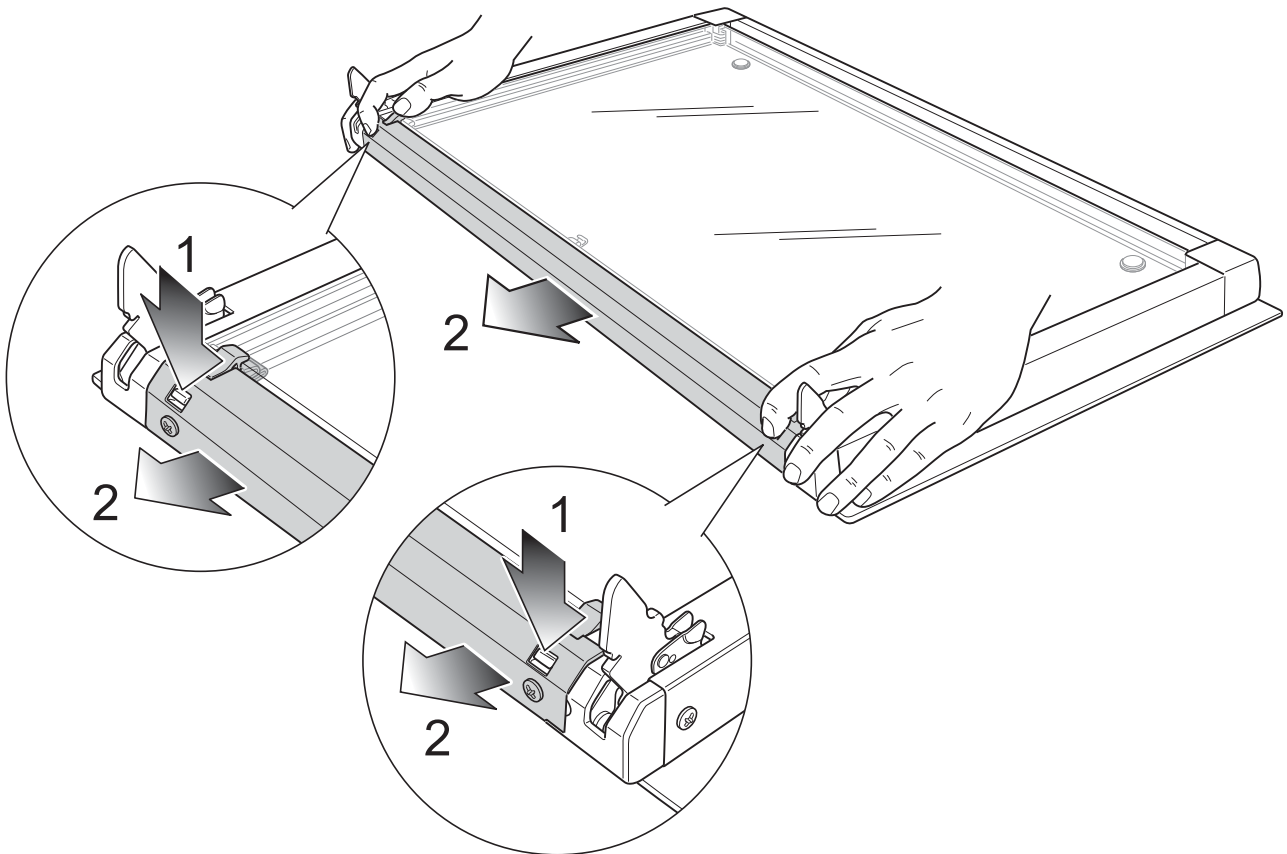
- no. 1 outside;
- no. 1 inner.

To clean all panes on both sides it is necessary to remove the inner pane as follows:

REMOVE THE INNER GLASS RETAINER

1. Remove the oven door and place it on a soft surface.
IMPORTANT: The door shall be placed horizontally as per Fig. 48.
2. Press down on both tabs to release the glass retainer.
3. Remove the glass retainer.

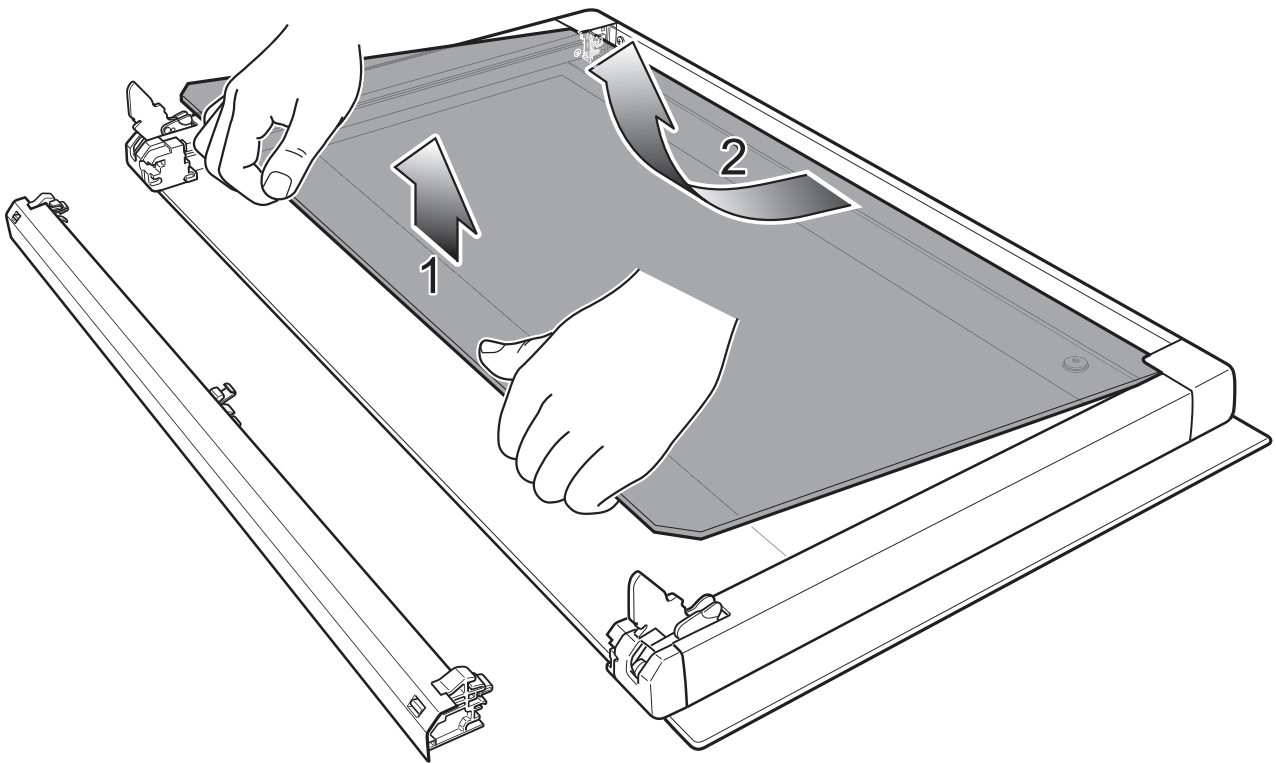
Figure 48



REMOVE THE INNER GLASS PANE

Lift and remove the inner pane slightly, as shown in the figure 49.

Figure 49

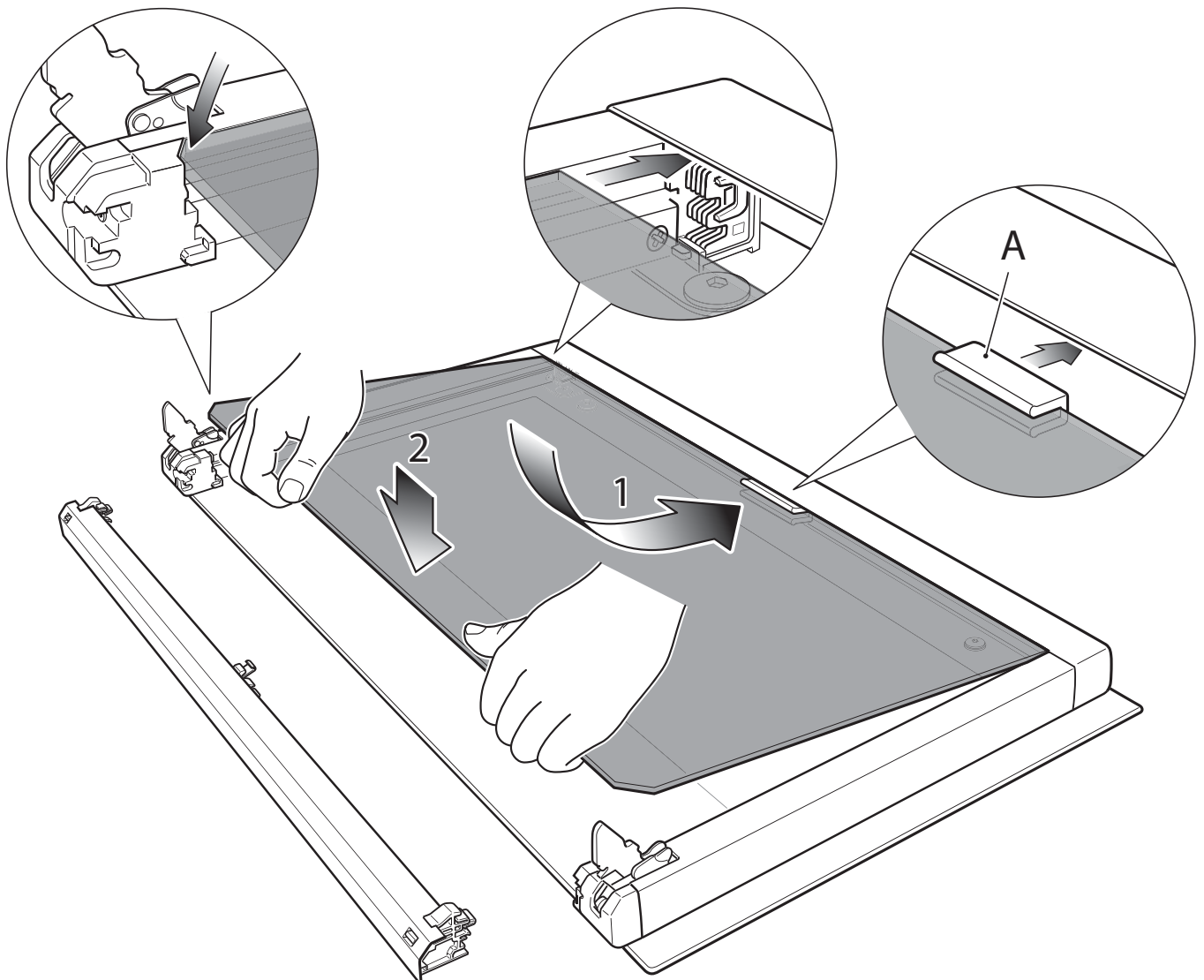


AFTER CLEANING, REPLACE THE INNER GLASS PANE

When replacing the inner glass pane, make sure that:

- you replace the pane correctly, as shown. The pane must be in the position described below in order to fit into the door and to ensure that the appliance operates safely and correctly.
 - you take extra care not to bump the edges of the glass against any object or surface.
 - you do not force the pane into place. If you are experiencing difficulties replacing the pane, remove it and start the process again from the beginning. If this still does not help, call Customer Care.
 - check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Check that the gasket “A” is in place (Fig. 50). If not, correctly place the gasket in the top edge of the inner glass (in the centre).
1. Insert the inner glass pane in the uppermost pair of grooves and push it slightly (arrow 1 in figure 50).
 2. Gently lower into place (arrow 2 in figure 50).

Figure 50



REPLACE THE GLASS RETAINER

1. Position the glass retainer, as shown in the figure 51. It should sit on the bottom edge of the outer glass. Check that the clamps “M” are not deformed or damaged.
2. Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

Important !

Make sure the glass retainer is correctly and firmly in place and that the glass pane is secure.

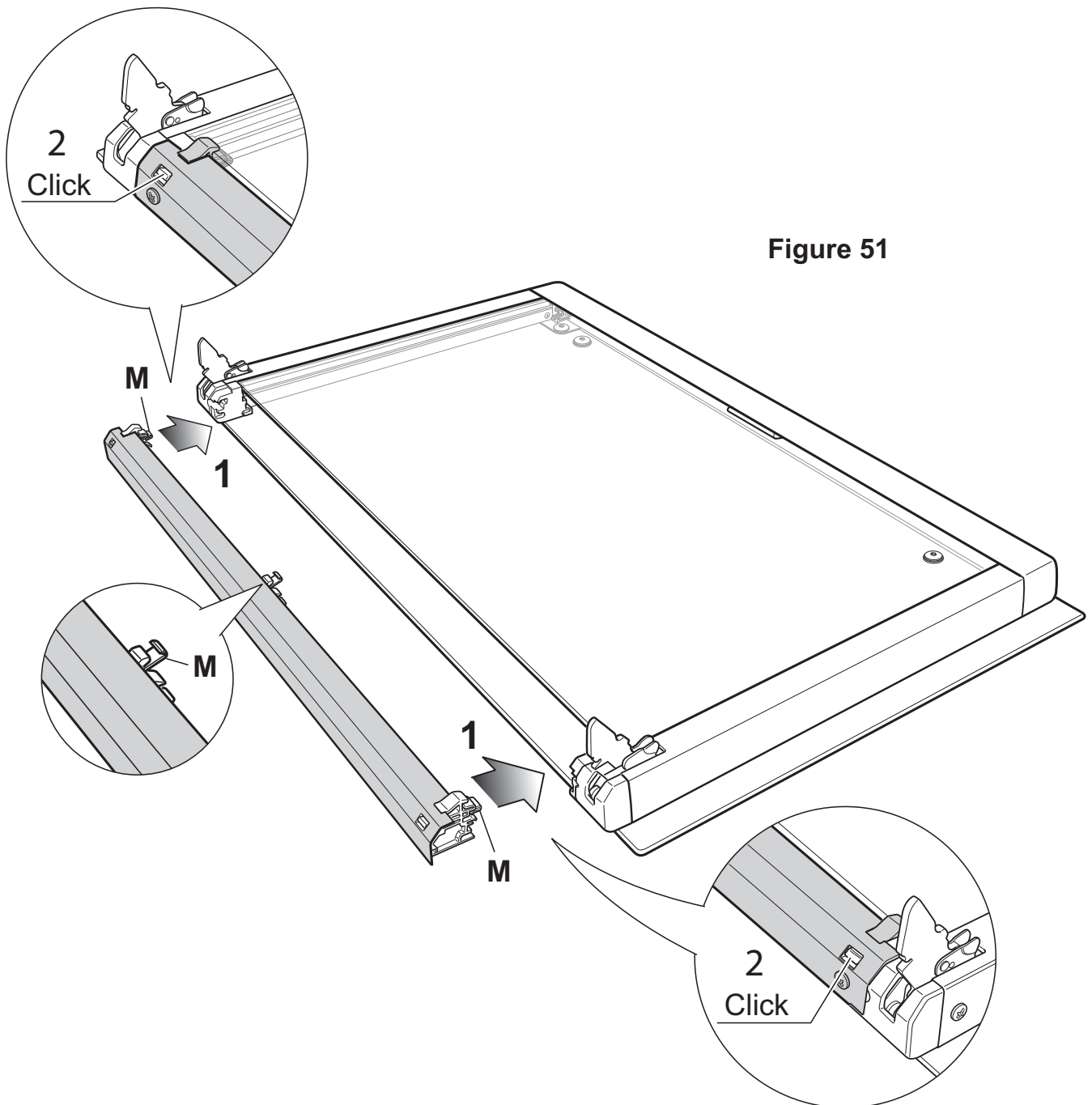


Figure 51

REFIT THE DOOR

1. Hold the door firmly (fig. 52).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 53.
3. Open the door to its full extent.
4. Fully close the levers "A" on the left and right hinges, as shown in the figure 54.
5. Close the door and check that it is properly in place.

Figure 52

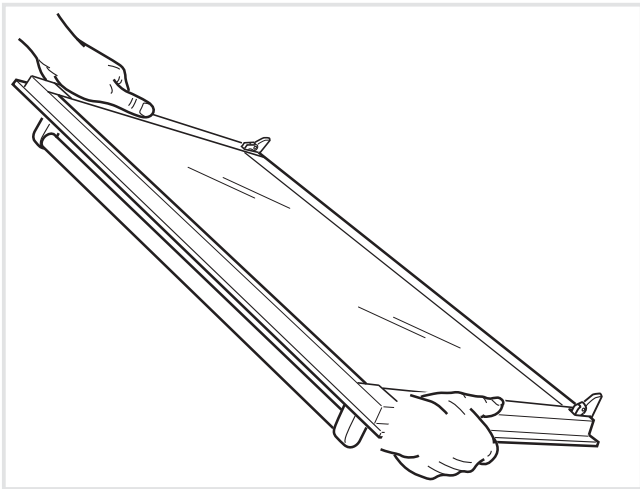


Figure 53

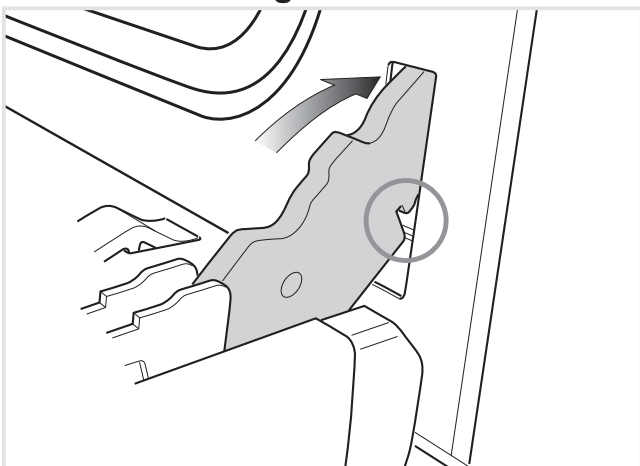
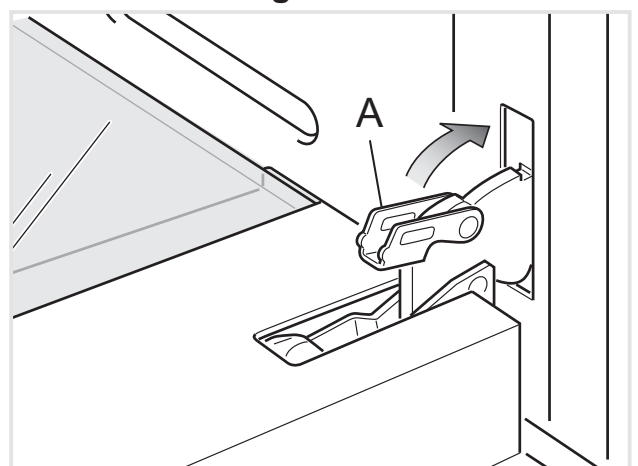


Figure 54



SERVICE AND MAINTENANCE

SERVICING THE APPLIANCE

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Delonghi Service Agent:

Servicing shall be carried out only by authorized personnel.

The appliance shall not be modified.

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

www.delonghi.com.au
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