



De'Longhi Appliances  
via Seitz, 47  
31100 Treviso Italia

Instructions for use

**ELECTRIC OVEN**

**AOV 842**



# electrical connection (uk only)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.

**WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.

With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

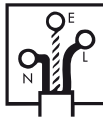
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

**WARNING - THIS APPLIANCE MUST BE EARTHED**

## IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow:	Earth
Blue:	Neutral
Brown:	Live



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

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

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

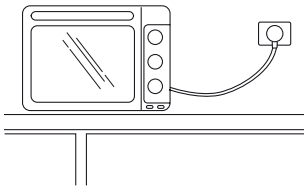
The brown wire must be connected to the terminal marked with the letter L or coloured red.

**Read all the instructions carefully before using the appliance. Keep these instructions**

**i Please note:**

This symbol identifies important advice or information for the user.

- 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 heating elements before transport.  
Ventilate the room.
- Wash all accessories thoroughly before use.
- Ensure to insert the oven plug in an easily accessible socket.



- Never place the oven in front of socket.

**⚠ Important!**

Failure to observe the warning could result in injury or damage to the appliance.

- This oven is designed to cook food.  
It must never be used for other purposes, modified or tampered with in any way.
- 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.
- Place the appliance on a horizontal surface at a height of at least 85 cm and out of reach of children.
- 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. In these cases, to avoid all risk take the appliance to your nearest authorised customer services.
- Never position the appliance near heat sources.
- 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.
- This oven is not designed for built-in installation.
- Do not rest heavy objects, boiling pans or containers on the open door.

Do not pull the handle downwards.

- Professional or inappropriate use, or failure to observe the instructions absolves the manufacturer from all responsibility and invalidates the guarantee.
- This is a household appliance only.

It is not intended to be used in: in staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

- When not in use and before cleaning, always unplug the appliance.
- The appliance must not be operated by a timer or a separate remote control system.
- The appliance must be placed and operated with the back next to the wall.
- Do not use pointed or sharp metal objects to clean the bread pan.
- Before cleaning, always turn the appliance off by setting the timer to “0” and unplugging it from the mains socket.

**⚠ Danger of burns!**

Failure to observe the warning could result in scalds or burns.

- **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.**
- Do not leave inflammable products near the oven or un-

- der the work surface where it is located.
- Never operate the appliance under a wall cupboard or shelf or near inflammable materials such as curtains, blinds, etc.
- **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.**



## **Danger!**

Failure to observe the warning may result in life threatening injury by electric shock.

- **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.**

- 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.
- If the power cable is damaged, it must be replaced by the manufacturer, the manufacturer's customer services or a qualified electrician in order to eliminate all risk.
- For your personal safety, never take the appliance to pieces on your own. Always contact Customer Services.



The appliance complies with the following EC directives:

- Low Voltage Directive 2006/95/EC and subsequent amendments;
- EMC Directive 2004/108/EC and subsequent amendments
- Materials and accessories coming into contact with food conform to European regulation (EC) no. 1935/2004.

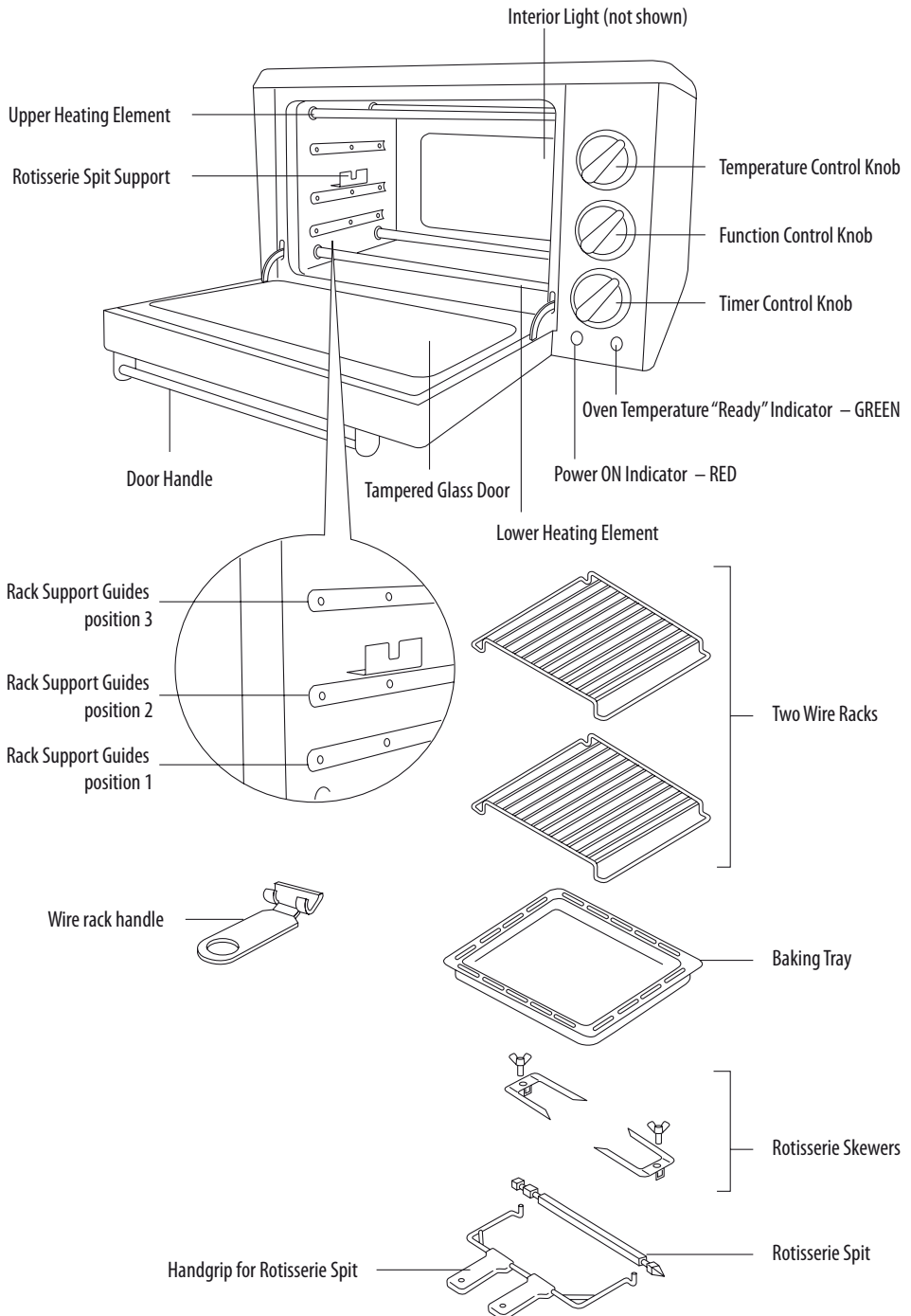
## **DISPOSAL**

In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.



## **SPECIFICATION**

Model	AOV 842
Rated Voltage	220-240V
Rated Power	1800W
Frequency	50Hz
Capacity	42L



## SEQUENCE FOR OPERATING YOUR OVEN

To avoid any mistakes in turning on your oven, we recommend to follow the below sequence.

1. Check oven is at a proper location such as it would not create any damage and injury from the heat generated.
2. Plug to mains power supply and switch on.
3. Set the TEMPERATURE required
4. Set the cooking FUNCTION
5. Turn TIMER knob clockwise to the required cooking time or simply turn knob anti-clockwise to the ON position.

## OPERATING YOUR OVEN

### TEMPERATURE Setting

The TEMPERATURE knob controls the thermostat which maintains the internal cavity temperature from 0°C to 250°C for the various cooking functions.

The oven will not function if the temperature is set at “●”.

### FUNCTION Setting

When the FUNCTION knob is at the uppermost “●” position, there is no function being set and the oven is in OFF mode.

Select one of these five choices of cooking functions:

- STEW
- FAN OVEN
- BAKE
- ROTISSERIE
- GRILL

### TIMER Setting

- The range of the timer is 0 to 120 minutes.  
The TIMER knob is used to set the desired cooking duration and also functions as the OFF/ ON switch for the oven.
- Turn anti-clockwise to the ON position and the oven will function continuously at the pre-selected temperature until it is manually turned off.
- Turn it clockwise to set the baking time. If this is less than 20 minutes, turn the knob past the 20 minutes mark and then turn it back to the desired time. If longer than 20 minutes, just turn the knob directly to the desired time.

### Power Indicator Light – RED

Operating the TIMER knob turns the oven ON or OFF.

The red light comes on when the TIMER knob is turned to the ON position or when the required cooking time is selected after the desired temperature and functions had been pre-selected. The red light will switch off at the end of the pre selected cooking

duration or when the TIMER knob is manually turned to the OFF position.

### Pre-heat “READY” Indicator Light – GREEN

When the pre-selected oven temperature has been reached, the green indicator light will come on.

This light will not function when the GRILL function is selected.

### Oven Accessories

Always use the accessories provided when using the oven.

## GETTING THE BEST FROM YOUR OVEN

### STEW

The STEW function is perfect for braising and when using less expensive cuts of meats. Meats are being cooked in liquids or stock on a low temperature for a longer period of time creating very tender meat stews.

Always cook the hardest ingredients first.

### FAN OVEN

- As a general rule, you should reduce the temperature by 20°C from those recommended at recipes for normal baking. Always check your baked items about 10 minutes before the end of the cooking time.
- For roasting larger items such as turkey & meat roasts, use the same temperature as indicated on the standard recipe, but reduce the cooking time. Do start checking your baked items 20-40 minutes before stated cooking time is reached.
- With FAN assisted baking and roasting, the key is even flow of heated air. Avoid using bake pans with high sides. For roasting meats, use the shallowest bake tray possible. Avoid using large, high-sided roasting pans. For the same reason, avoid cooking anything with a lid when you use the FAN assist feature as the lid will block the airflow.
- If required to catch drips, place the baking tray one level below the wire rack so that a satisfactory air flow is possible.
- When using a deep bake pan, especially at position 1 (bottom rack position), make sure the pan is centered on the wire rack so that you have an air passageway in the back as well as the front of the pan.

### BAKE

The electric oven is equipped with two wire racks and has three possible rack positions. These racks can be easily re arranged at

various levels. For cake baking, use only one rack placed at the lower or middle position.

## ROTISSERIE

- Line the bake tray with foil and place it at position 1 (lower level) to function as a drip tray. When using the rotisserie there is no need to preheat the oven.
- Tying meats ensures even cooking. Use only butcher's twine to tie items being prepared for the rotisserie function.

### Trussing a Chicken

- There are other different methods for trussing. Use what you are familiar with.
- Tuck wings underneath the chicken. Use a length of butcher's twine that is about 4 to 5 times the length of the chicken. Place the middle of the twine under the tail, bring both sides up and cross over the top of the tail. Wrap ends of the twine around the end of each drumstick and pull to draw the legs together, crossing ends over each other again.
- Turn bird over. Pull ends of twine up over the thighs and wrap around the upper wings, with the tips of the wings in the loop. The twine is wrapped around the wing close to the body, and then both ends are brought to the upper side. Fold up the flap of skin at the neck, and tie the two ends of twine over it.
- To ensure a crispy skin, leave door ajar for last 15 minutes of cooking time.
- Please follow the diagrams below when using the rotisserie:
- First insert the rotisserie spit into the food for rotisserie (Fig. 1).

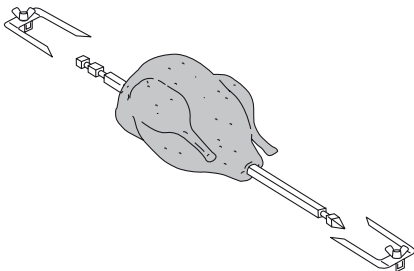


fig. 1

- Insert the two skewers at different angles to hold the food more firmly.
- Next, install the fixing the screws to secure the meat or poultry to the rotisserie spit (Fig. 2).

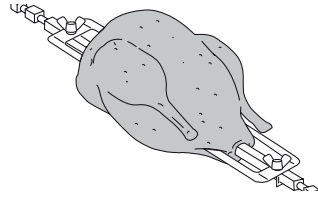


fig. 2

- Place rotisserie spit with food affixed into cold oven (Fig. 3).

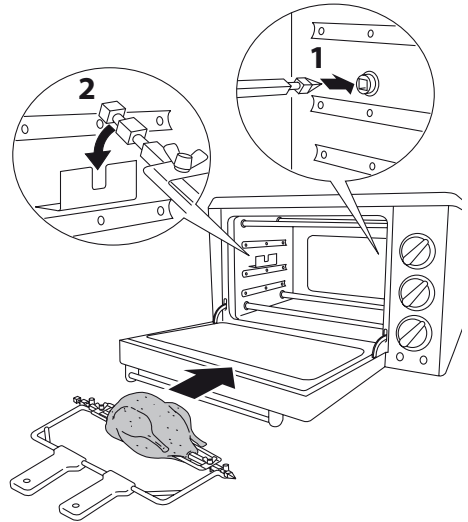


fig. 3

**i Please note:** The ends of the rotisserie spit are marked with L for left side and R for right side of oven. Use them as a guide for inserting into rotisserie sockets.

- Set the temperature to 230°C or as specified in recipe.
- Set the FUNCTION Knob to ROTISSERIE.

**⚠ Danger of burns!** Always use handgrip to remove rotisserie item from the oven. Handgrip may differ for different models.

**⚠ Danger of burns!** Always use a potholder or oven mitt when removing hot food from the oven.

## GRILL

- Set the temperature to 230°C or as directed in recipe.
- Keep the door ajar 1 to 2 inches.
- Use rack position 3 or other desired position. Refer to GRILL reference chart for recommended grilling times.



## TIPS AND HINTS

- It is useful to rotate items that are being baked regularly to ensure evenness in cooking.
- When baking use only one wire rack. Minor adjustment in the position of the bake tin is possible by placing the wire upside down into its slots of the oven. If necessary to bake with more than one rack, rotate items that are on both baking trays as well as rotate the rack positions halfway through bake time.
- To ensure even flow of air when using FAN OVEN function place baking tray or other cooking containers away from the back of the oven. Leave about 1 to 2 inches of air space around all sides for even air circulation.
- Make sure the wire racks are already in their desired position before turning on the oven.
- Bake to the shortest time suggested on the recipe and check for doneness before allowing for more time as needed. A stainless steel knife inserted into the center of the baked item should come out clean when food is done.
- When baking pastry, browning is most effective when using metallic bake ware as opposed to glass or ceramic.
- Both the FAN OVEN and the ROTISSERIE function create the finest tastes in meats and poultry with minimal seasoning and simple preparation.

## Suggested GRILLING times:

Food	Shelf Position	Weight or Thickness	Approx. Grilling Time
Beef Sirloin	3	1½ inches	10-12 min
Hamburger	3	1 inch	10-15 min
Pork Chop	3	½ inch	15 min
Fish Fillets	3	½ inch	8-15 min
Boneless Chicken	2	1½ inches	12-15 min
Lamb Chops	3	1 lb	8-10 min

## Cooking times, Temperature and Function settings:

Food	Weight lbs.	Function	Rack Position	Temp (°C)	Time (min)
<b>BEEF</b>					
Rib Eye Roast	4	FAN OVEN	1	163°	18
Meat Loaf-Medium	1½	FAN OVEN	1	177°	60
<b>LAMB</b>					
Lamb Leg	3-5	FAN OVEN	1	163°	15-18
Rack of Lamb	3	FAN OVEN	2	190°	18
<b>PORK</b>					
Pork Loin	3-5	FAN OVEN/ROTISSERIE	2	190-205°	25-30
Pork Ribs	-	OVEN	1	177°	2 Hours
<b>POULTRY</b>					
Chicken, Whole	3-4	FAN OVEN/ROTISSERIE	1	190-205°	45-60
Turkey, Stuffed	12-16	OVEN	1	177°	22
Turkey, Brined		FAN OVEN	1	177°	18-20
Boneless Stuffed Turkey Breast		FAN OVEN	1	163°	20
Cornish Hens	1-2	FAN OVEN/ROTISSERIE	2	190°	18-20
Duck	5	FAN OVEN	1	190°	75
<b>VEAL</b>					
Rack	4	FAN OVEN	1	190°	45
Roast	4	FAN OVEN/ROTISSERIE	1	163°	1.5-2

## Suggested BAKING time:

Food	Pan Size	Function	Temp (°C)	Time (min)
<b>BREADS</b>				
Yeast Loaf	Loaf Pan	FAN OVEN	204°	35-40
Yeast Rolls	Baking Tray	FAN OVEN	204°	20-25
Artisan	Baking Tray	FAN OVEN	190-205°	20-40
<b>QUICK BREADS</b>				
Corn	Muffin Pan	FAN OVEN	177°	20-25
Muffins	Muffin Pan	FAN OVEN	177°	20-25
<b>CAKES</b>				
Angel Food	Tube Pan	FAN OVEN	177°	40
Cupcakes	Muffin Pan	FAN OVEN	163°	20-30
Layer, Sheet	13" x 9"	FAN OVEN	177°	28
<b>COOKIES</b>				
Brownies	13" x 9"	FAN OVEN	177°	25-45
Sugar	Cookie Sheet	FAN OVEN	190-205°	8-10
Choc. Chip	½ Sheet	FAN OVEN	177°	10-12
<b>PASTRY</b>				
Cream Puffs	Cookie Sheet	OVEN	205°	30-35
<b>PIES</b>				
Crust, Unfilled	9" Round	FAN OVEN	205°	25-30
Crust, Filled	9" Round	FAN OVEN	177°	50-60
Apple	9" Round	FAN OVEN	177°	60-75
Pumpkin	9" Round	OVEN	190°	55-65
Pecan	9" Round	OVEN	177°	60-75
<b>ENTREES</b>				
Lasagna, frozen	Baking Tray	FAN OVEN	190°	55-60
Pot Pie	Baking Tray	FAN OVEN	190°	30-35
Quiche	9" Tart Shell	FAN OVEN	177°	25
Pizza, 12"	Baking Tray	FAN OVEN	232°	20-25
<b>VEGETABLES</b>				
Baked Potato	On Rack	FAN OVEN	205°	50
French Fries	Baking Tray	FAN OVEN	205°	15-20
Casserole	Casserole	FAN OVEN	190°	30-35

## Suggested ROTISSERIE function time:

Food	Weight lbs.	Temp (°C)	Time (min)
Beef, Boneless Eye Round	4	205°	45-60
Chicken	3-4	190°-205°	45-55
Lamb, Boneless	5	205°	40-50
Pork, Roast	3-4	205°	50-60

## Suggested GRILLING time:

Rare	Bright red center, lighter pink to outside	54°C
Medium	Light pink center, brown to outside	71°C
Well Done	Brown consistently throughout	80°C

## CARE AND CLEANING

- Switch off the oven and allow it to cool down.
- Unplug the oven before performing any cleaning task.
- Use a damp cloth or sponge to clean the interior and exterior surfaces. Do not soak the inside of the oven or wash it in running water as this will seriously damage the appliance.
- Never use abrasive material, detergent or hard tools to try to dislodge food particles left on the walls of the oven. Wiping with a damp cloth a few times more will remove them.
- All the accessories have to be washed by hand. Ensure to dry them carefully.
- To clean the glass door, use a glass cleaner or a damp cloth. Follow up by wiping it dry with a clean dry cloth.
- If the oven has not been use for an extended period of time, take care to remove dust and moisture before operating.  
It may be necessary to reheat the oven as if it is being used for the first time.