

IMPORTANT SAFEGUARDS

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



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.
- The appliance must be kept at a distance of at least 20 cm from the mains power socket to which it is connected.
- After positioning the appliance on the worktop, leave a space of at least 10 cm between the surfaces of the appliance and the side and at least 10 cm above the oven.
- 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.



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.
- This appliance can be used by children aged 8 upwards and by persons with reduced physical, sensory or mental capabilities or who lack of experience and knowledge if they are supervised or have been given instructions concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be

carried out by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children under 8 years of age.

- 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.
- 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 accessi-

ble 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 under 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.

TECHNICAL SPECIFICATION

Voltage: 220-240 V ~ 50/60Hz

Absorbed power: 1800 W

External dimension WxDxH: 535x405x355

Weight: approximately 10kg



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

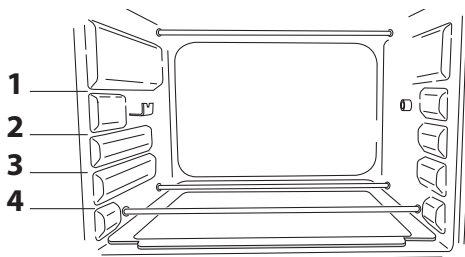


In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

DESCRIPTION OF APPLIANCE

- A thermostat knob
- B function selector knob
- C timer knob
- D indicator light
- E glass door
- F wire rack
- G wire rack (if supplied)
- H bake pan
- I wire rack handle (if supplied)
- L spit
- M spit handle
- N crumb tray
- O bottom heating element
- P top heating element
- Q turnspit mount
- R turnspit support

GUIDE



TIMER KNOB (C)

The timer knob (C) can be set up to 120 minutes.

The oven will not turn on without the timer being set.

When the timer knob is in the "0" position, the oven will not operate.

To select the cooking time, turn the timer knob clockwise to the desired time.

Indicator light (D) is lit only when time has been set.

When the timer knob has reached the "0" position, an audible signal will be emitted and the appliance will turn off.

The cooking time can be change during cooking cycle. Just turn the timer knob to the desired time and continue cooking.

For use the appliance without time control, turn the timer knob to ON position. In this case, the appliance will work until the timer knob is set to "0" position.

The cooking times depend on the quality of the products, on the temperature of the food and on personal tastes.

THERMOSTAT KNOB (A)

Turn the thermostat knob (A) clockwise to the desired temperature setting. The temperature can be set up to 230°C.

FUNCTION SELECTOR KNOB (B)


This knob is used to select the cooking functions available.

When cooking with the convection oven, traditional oven and grilling, always preheat the oven for 5 minutes to the set temperature.



The cooking functions are:

DEFROST (only on some models)

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

- Insert the bake pan (H) in guide 4, the wire rack (F) in the guide 3 and rest the food to be defrosted.
- Turn the function selector knob (B) to the  position.
- Turn the thermostat knob (A) to the "•" position.
- Turn the timer knob (C) to the ON position or select the desired cooking time, then close the door.
- To cook frozen foods refer to the recommended times on the product packaging.


KEEP WARM

- Insert the bake pan (H) in guide 3 and rest the food.
 - Turn the function selector knob (B) to the  position.
 - Turn the thermostat knob (A) to the  position.
 - Turn the timer knob (C) to the ON position or select the desired cooking time, then close the door.
- It is recommended not to leave the foods in the oven for too long, as these may dry out.
- Use wire rack handle (I) (if supplied) to bring the wire rack

and bake pan out of the oven when it is hot.


SLOW BAKE

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

- Insert the bake pan (H) in guide 3 and rest the food.
- Turn the function selector knob (B) to the  position.
- Select the required temperature, from 100°C to 160°C, using the thermostat knob (A).
- Turn the timer knob (C) to the ON position or select the desired cooking time, then close the door.
- Use wire rack handle (I) (if supplied) to bring the wire rack and bake pan out of the oven when it is hot.


BAKE

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

- Insert the wire rack (F) or the bake pan (H) to the desired guide.
- Turn the function selector knob (B) to the  position.
- Select the required temperature by turning the thermostat knob (A).
- Turn the timer knob (C) to the ON position or select the desired cooking time, then close the door.
- After having pre-heated the oven for 5 minutes, place the food inside.
- Use wire rack handle (I) (if supplied) to bring the wire rack and bake pan out of the oven when it is hot.



CONVECTION (only on some models)

Use the convection function for meat, baking pizza and bread.

- Insert the wire rack to the desired guide and rest the food.
- Turn the function selector knob (B) to the  position.
- Select the required temperature by turning the thermostat knob (A).
- Turn the timer knob (C) to the ON position or select the desired cooking time, then close the door.
- Use wire rack handle (I) (if supplied) to bring the wire rack and bake pan out of the oven when it is hot.

GRILL

This function is ideal for toast, fish, steak, vegetables, etc.

- Place the food to be grilled on the wire rack (F) inserted on the bake pan (H), and place them together in the guide 1.
- Turn the function selector knob (B) to the  position.
- Turn the thermostat knob (A) to the  position.

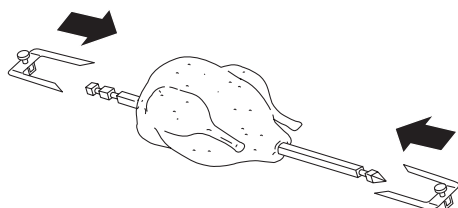
- Turn the timer knob (C) to the ON position or select the desired cooking time, then close the door.
- Turn halfway through cooking.
- Use wire rack handle (I) (if supplied) to bring the wire rack and bake pan out of the oven when it is hot.



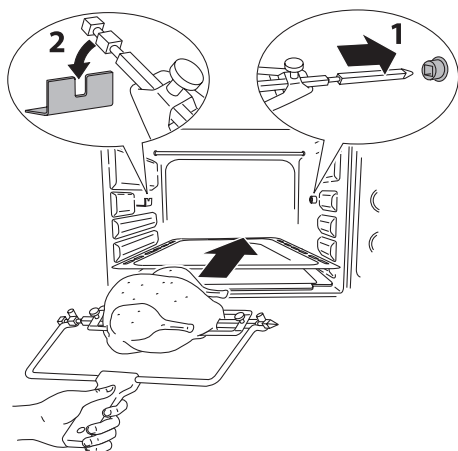
ROTISSERIE


This function is ideal for cooking chickens on the spit, fowl in general, roast pork and veal.

- Place the food on the spit (L) and hold it firm using forks (for best results, tie the meat using kitchen string).




- Insert the bake pan (H) in guide 4 and the spit (L) in the turnspit mount (Q) and turnspit support (R).



- Turn the function selector knob (B) to the  position.
- Turn the thermostat knob (A) to the 230 position.
- Turn the timer knob (C) to the ON position or select the desired cooking time, then close the door.
- Once the cooking time has been complete and you have checked the internal temperature of the food to ensure that it has cooked properly, you can remove the spit (L) with the spit handle (M).



INTERIOR LIGHT (ONLY ON SOME MODELS)

Turn the function selector knob (B) to the  position and the

interior light stay on.

CLEANING

Frequent cleaning will prevent the formation of smoke and bad smells during cooking.

Before performing any cleaning operations, always unplug the appliance from the power socket.

Never immerse the appliance in water; do not wash it by spraying it with water.

The wire rack (F), bake pan (H), crumb tray (N) are washed like normal dishes, by hand or in the dishwasher.

Always use a damp sponge to clean the outer surface.





























Avoid using abrasive products that may damage the surface finish. Make sure water or liquid soap does not infiltrate through the slits on the right hand side of the oven.

To clean the inside of the oven, never use corrosive products and do not scrape the walls with sharp objects or blades.

Only use non-abrasive liquid detergents. Do not attempt to push forks, knives or sharp objects into the openings on the right hand side and the rear of the oven.

Remove the crumb tray by pulling it outwards. In case of difficulty, wet the outside parts of the tray. Remove any dirt with a damp cloth. Dry thoroughly and then put the tray back in place.

COOKING TABLE

food	E0 4035				E0 4055			
	function selector knob	thermostat knob	timer knob	wire rack / bake pan position	function selector knob	thermostat knob	timer knob	wire rack / bake pan position
savoury pie		200°	40 - 45	3		200°	35 - 40	3
fresh pizza		200°	30 - 35	3		200°	30 - 35	3
frozen pizza		200°	15 - 20	3		200°	15 - 20	3
cannelloni		200°	55 - 60	4		200°	55 - 60	4
lasagne		200°	55 - 60	4		200°	55 - 60	4
whole chicken		230°	120	-		230°	120	-
roast pork		230°	100	-		230°	100	-
kebabs		200°	35 - 40	3		200°	35 - 40	3
baked fish		180°	35 - 40	3		180°	35 - 40	3
frozen potatoes		200°	50 - 55	3		200°	45 - 50	3
fresh potatoes		200°	55 - 60	3		200°	50 - 55	3
jam tart		200°	40 - 45	3		200°	35 - 40	3
Neapolitan pastry		200°	55 - 60	3		200°	55 - 60	3
sponge cake		200°	25 - 30	3		200°	20 - 25	3

The cooking times in the table are merely indicative and depend on the weight, the initial temperature of the food and the consistency and structure.