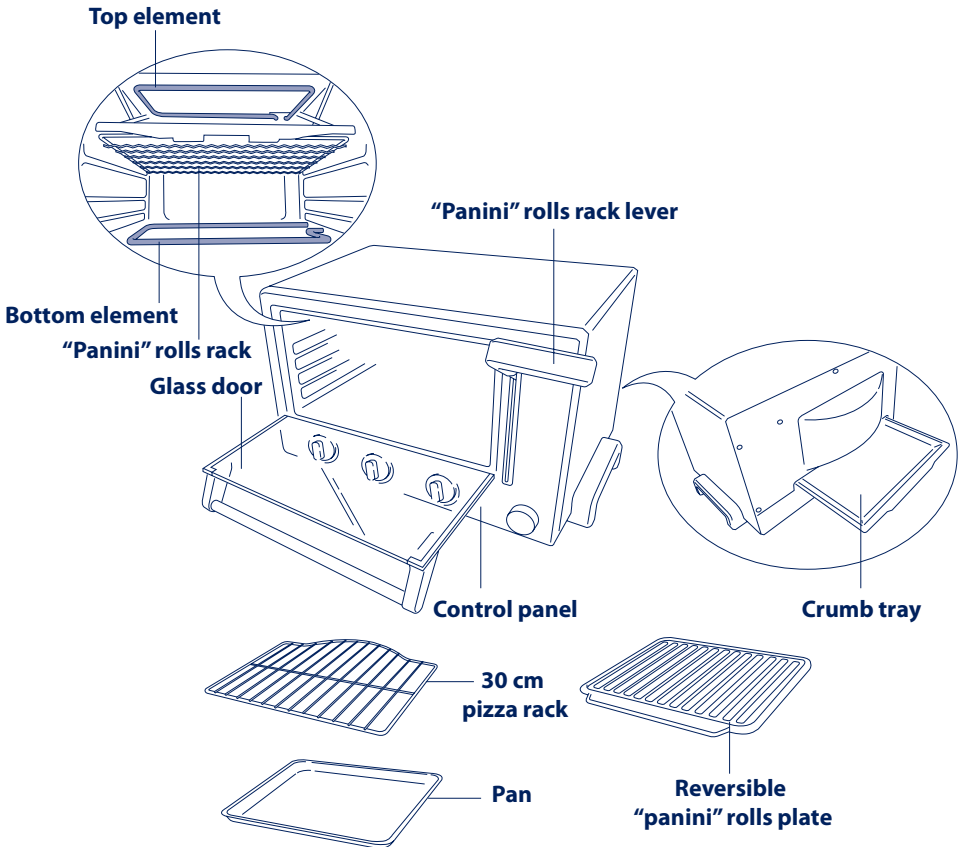


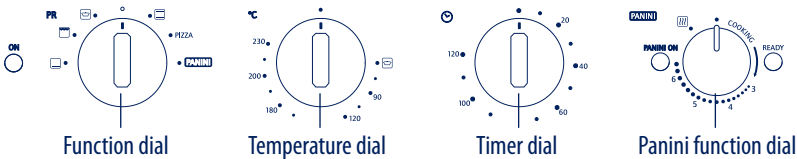
Instructions for use

ELECTRIC OVEN EOP2046





Control panel



Description of cooking function symbols

- Delicate cooking
- Grilling
- Keep-warm function
- Traditional oven cooking
- PIZZA Pizza
- PANINI** Panini rolls, toast

Technical specification

Net weight 5.5 kg
 Power 1400 W
 Frequency 50/60 Hz
 Voltage: 220-240

important warnings

Thank for choosing this De'Longhi Electric Oven. To get the best results from your new hearer please read these instructions carefully before use. This should ensure optimum results and maximum safety.

- **Read all the instructions carefully before using the appliance.**
 - This oven has been designed to cook food. It may never be used for other purposes, modified or tampered with in any way.
 - Place the appliance on a horizontal surface at a height of at least 85 cm and out of reach of children.
 - Wash all accessories before use.
 - **Before plugging into the mains, make sure that:**
 - **The mains voltage corresponds to the voltage indicated on the rating plate.**
 - **The mains socket has a minimum rating of 13A and an earth wire.**
- The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.**
- Before using the oven for the first time, remove any paper and other material inside the oven such as protective cardboard, booklets, plastic bags, etc.
 - Before using for the first time, operate the oven empty with the thermostat at maximum for at least 15 minutes to eliminate the "new" smell and any smoke caused by the presence of protective substances applied to the elements before transport. During this operation, ventilate the room.

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

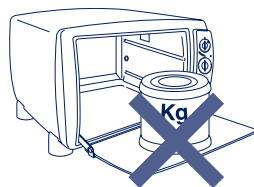
- **When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary.**
- **This electrical appliance operates at high temperatures which could cause burns.**
- The appliance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



wall cupboard or shelf or near inflammable materials such as curtains, blinds, etc.

- Do not use the appliance as a heat source.
- Never place paper, cardboard or plastic inside the oven and never rest anything on top of the appliance (utensils, wire racks, other objects).
- Never insert anything into the ventilation openings. Make sure they are unobstructed.
- **If food or other parts of the oven catch fire, never try and put out the flames with water.**

Close the door, unplug from the mains and smother the flames with a damp cloth.



- This oven is not designed for built-in installation.
- When the door is open, remember:
 - never exert excessive pressure with overly heavy objects or pull the handle downwards;
 - never rest heavy containers or boiling saucepans just out of the oven on the open door.
- Given differences in legislation, if the appliance is used in a country other than that where it was bought, have it checked by Customer Services.
- For your personal safety, never take the appliance to pieces on your own. Always contact Customer Services.
- This appliance is designed for domestic use only. Professional or inappropriate use, or failure to observe the instructions absolves the manufacturer from all responsibility and invalidates the guarantee.
- When not in use and before cleaning, always unplug the appliance.
- If the power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified electrician in order to eliminate all risk.
- This appliance conforms to EC directive 2004/108 on Electromagnetic Compatibility and EC regulation 1935/2004 of 27/10/2004 on materials intended for contact with food.
- This 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.

Keep these instructions



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

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

- 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.

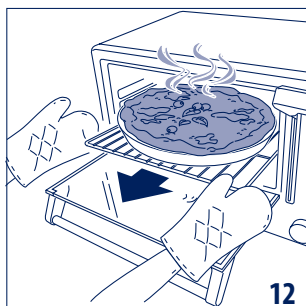
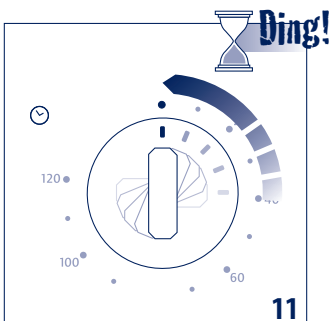
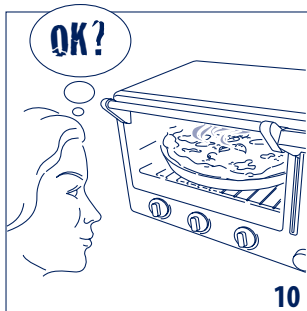
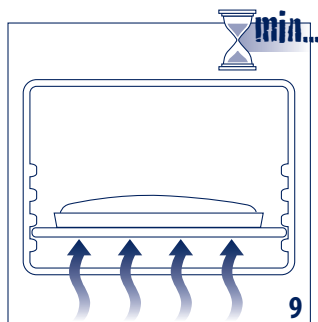
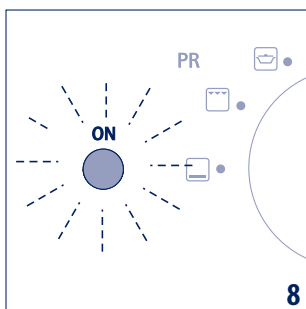
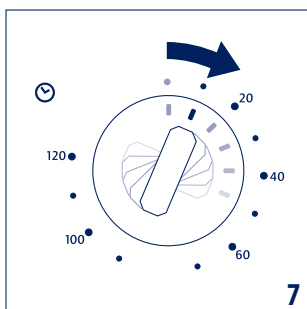
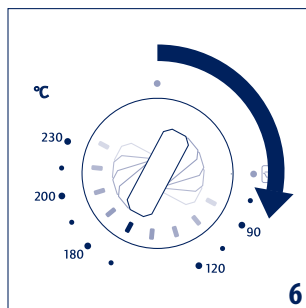
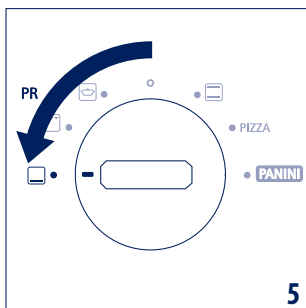
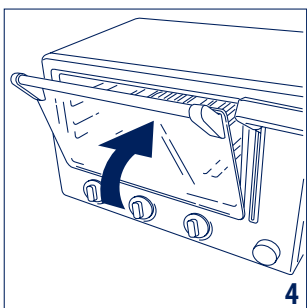
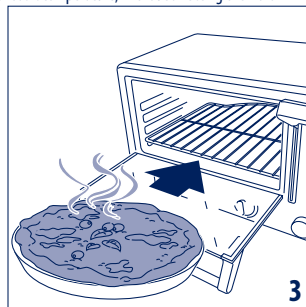
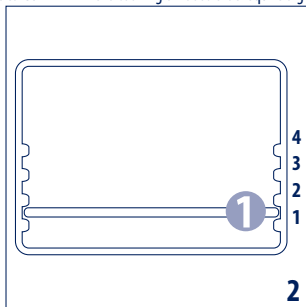
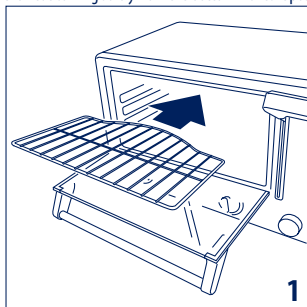


perfect for cakes, pies, tarts and pizzas

delicate cooking

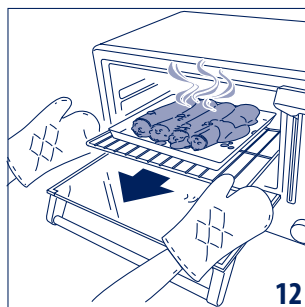
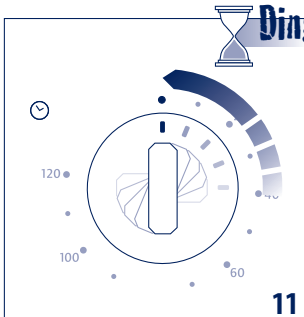
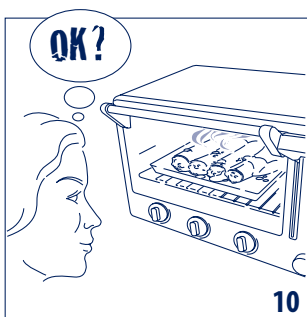
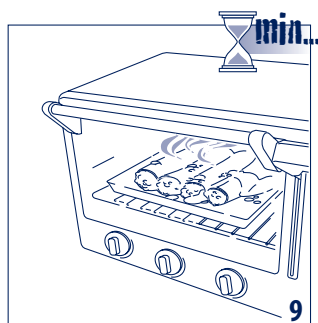
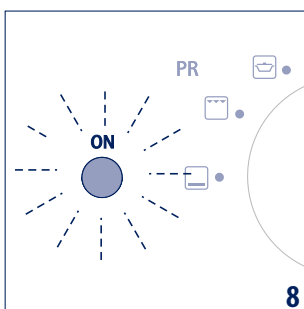
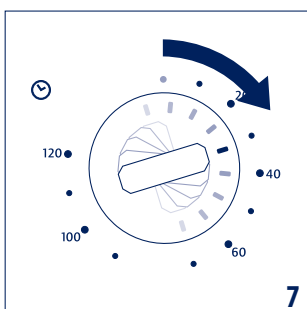
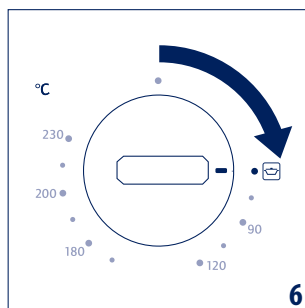
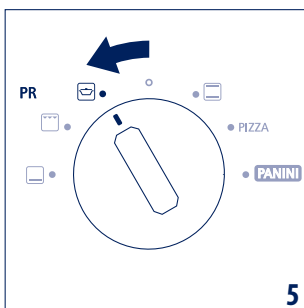
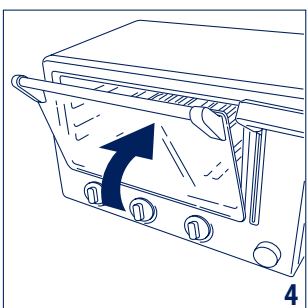
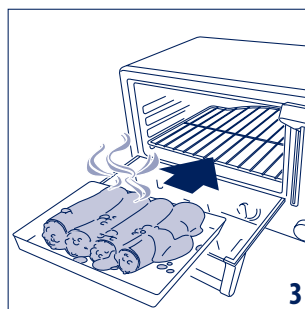
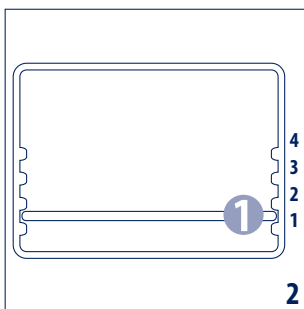
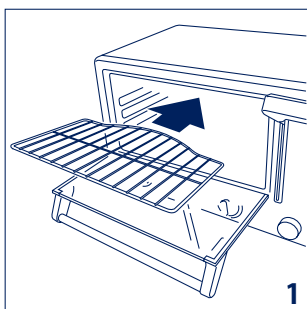


the heat coming solely from the bottom makes it possible to **COMPLETE** the cooking of foods that require a greater basic temperature, without affecting their browning





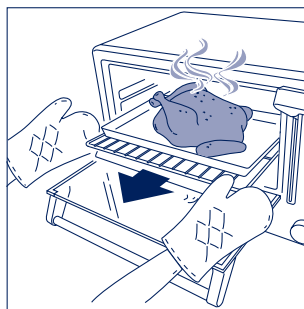
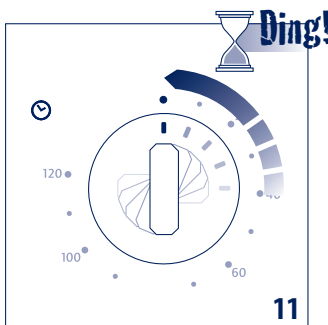
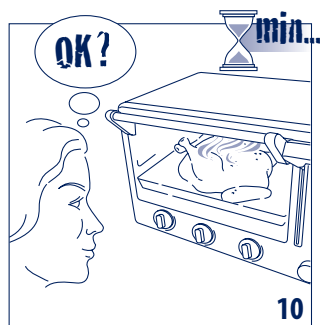
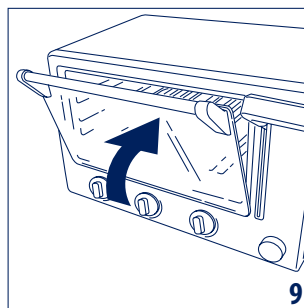
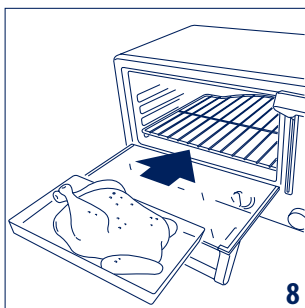
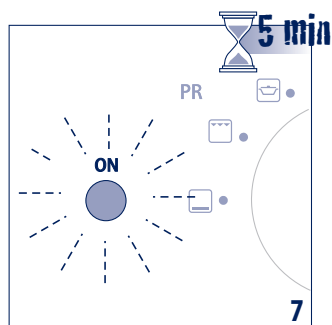
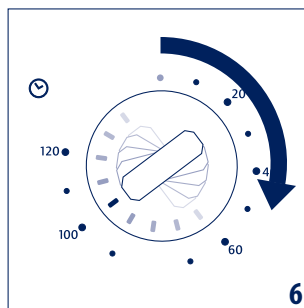
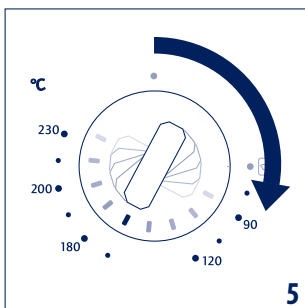
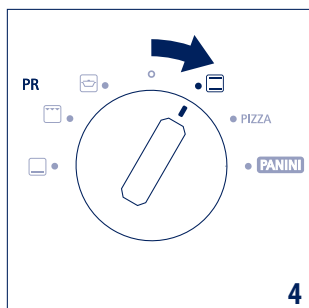
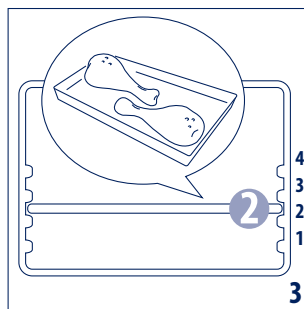
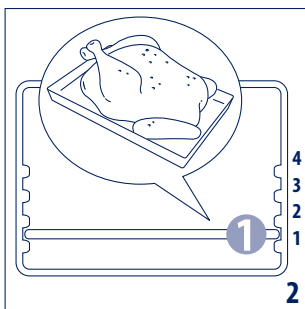
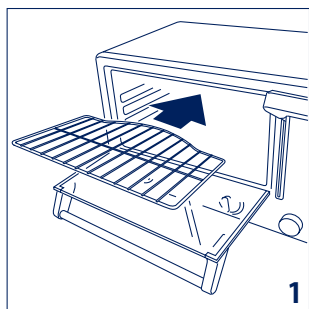
keep-warm function





perfect for all types of roasts, bread and cakes

traditional oven cooking



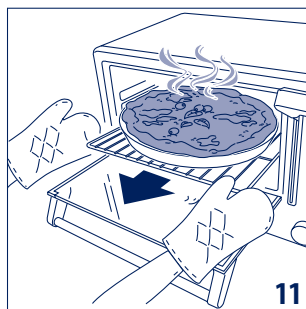
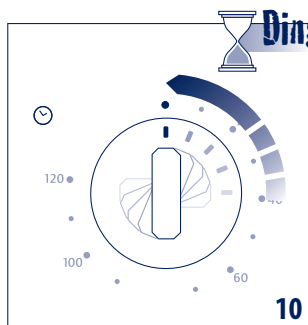
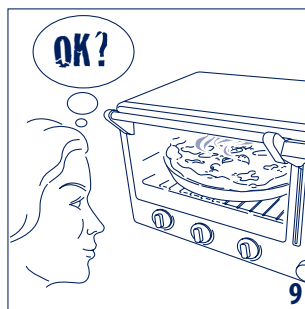
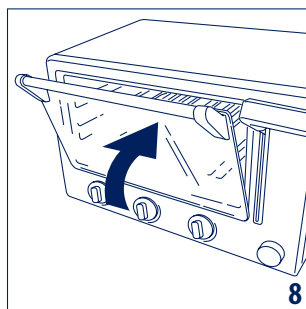
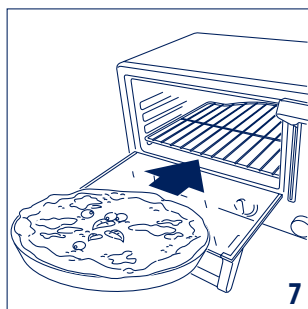
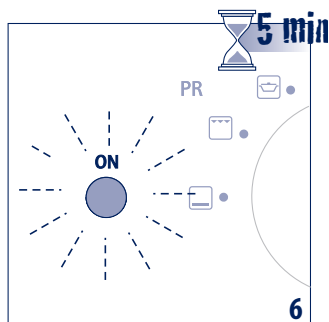
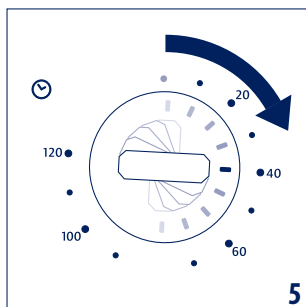
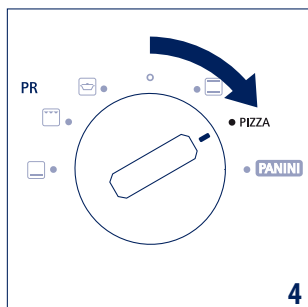
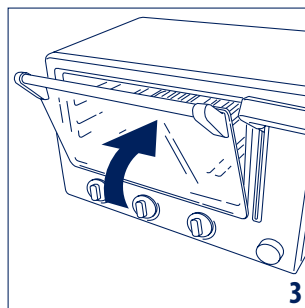
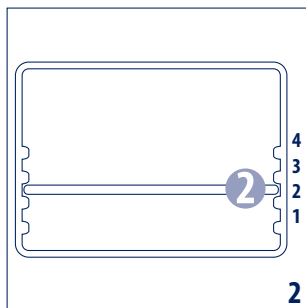
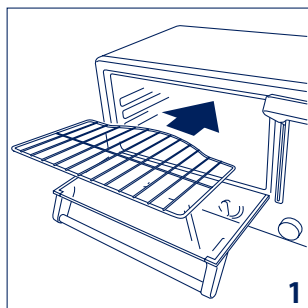


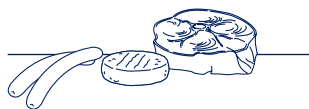
perfect for all types of roasts, bread and cakes

traditional oven cooking

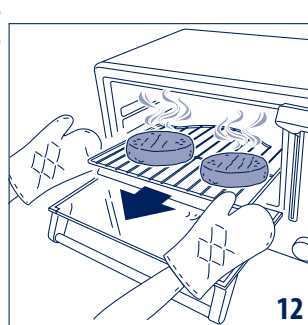
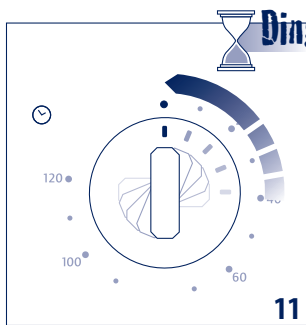
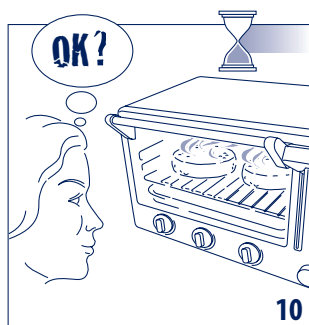
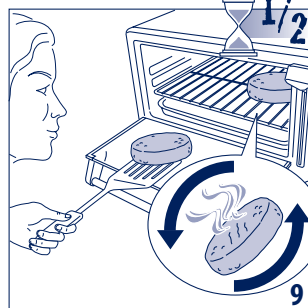
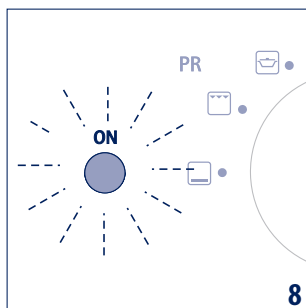
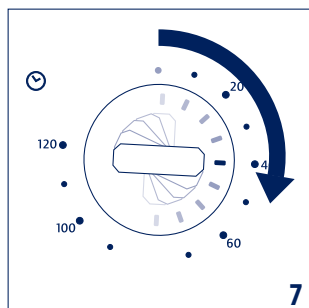
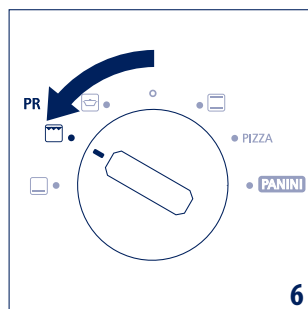
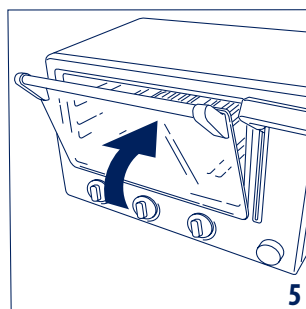
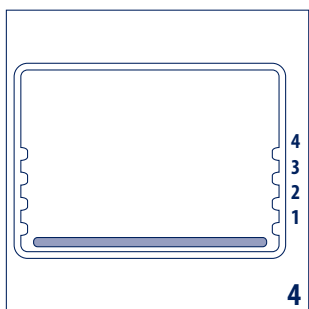
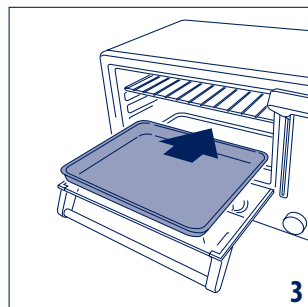
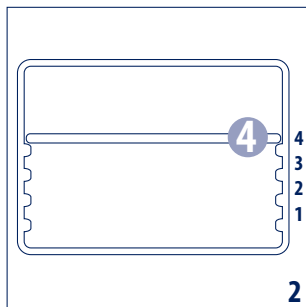
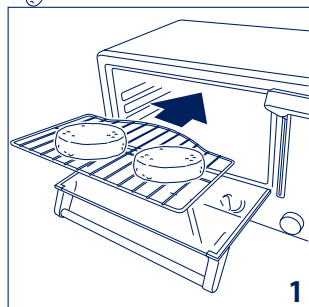


Programme	Temperature	Approximate times	Comments and tips
Bread	200°	25 min.	Use the pan greased with oil.
Lasagne	215°	20 min.	Use an ovenproof dish, turn after 10 min.
Macaroni cheese	215°	20 min.	Turn the dish halfway through cooking.
Chicken	200°	70-80 min.	Use the pan, turn after about 38 min.
Roast pork	200°	70 min.	Use the pan, turn after 35 min.
Meatballs	180°	55 min.	Use the pan, turn after 30 min.
Trout	200°	35 min.	Use the pan, turn after 16 min.
Stuffed calamari	200°	30 min.	Use an ovenproof dish, turn halfway through cooking.
Roast potatoes	200°	50 min.	Use the pan, mix twice.
Tomatoes "au gratin"	200°	40 min.	Use the pan greased with oil and turn after 20 min.
Courgettes with tuna	200°	40 min.	Use the pan greased with oil and turn after 20 min.
Jam tarts	200°	40 min.	Use the pan, turn halfway through cooking. Guide 1.
Strudel	200°	40 min.	Use the pan, turn halfway through cooking. Guide 1.
Biscuits (shortbread)	180°	14 min.	Use the pan, turn halfway through cooking. Guide 1.





grilling





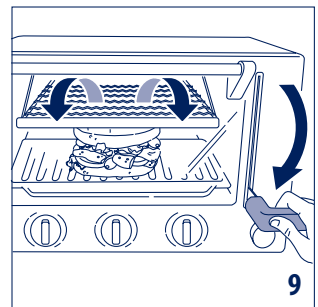
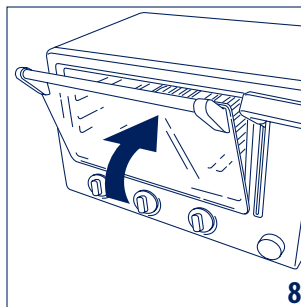
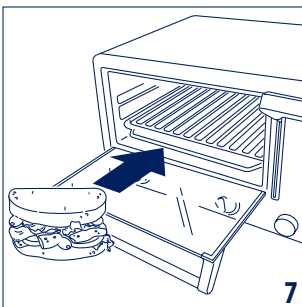
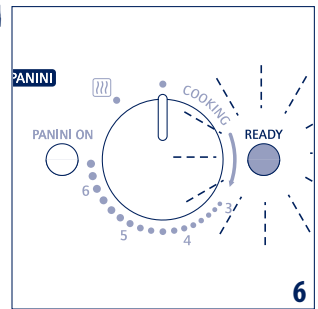
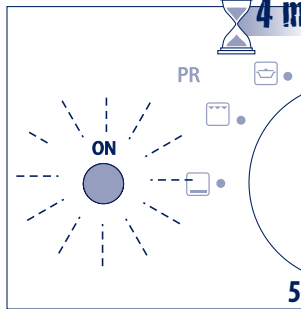
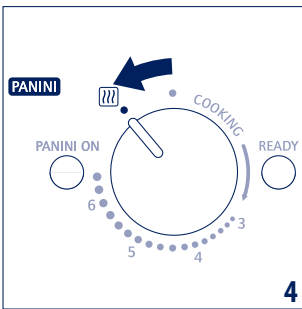
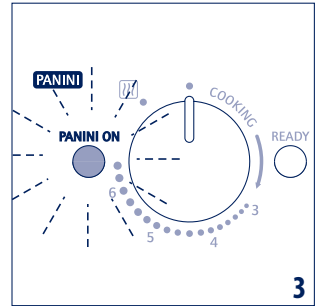
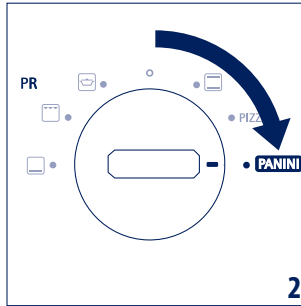
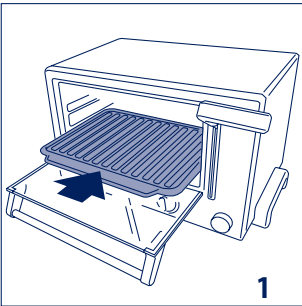
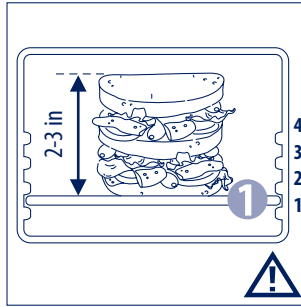
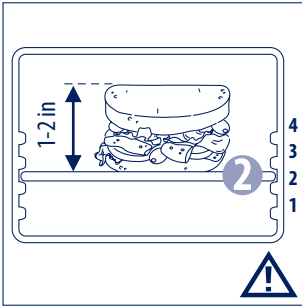
grilling



Programme	Approximate times	Comments and tips
Pork chops (2)	26 min.	Turn after 14 minutes.
Frankfurters (3)	20 min.	Turn after 11 minutes.
Fresh hamburgers (2)	25 min.	Turn after 13 minutes.
Sausages (4)	26 min.	Turn after 14 minutes.
Kebabs 500 g	26 min.	Turn after 8, 15 and 21 minutes.

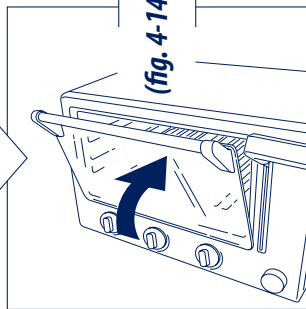
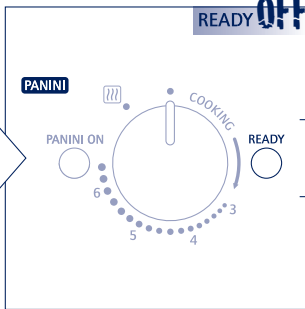
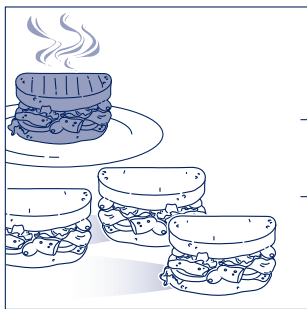
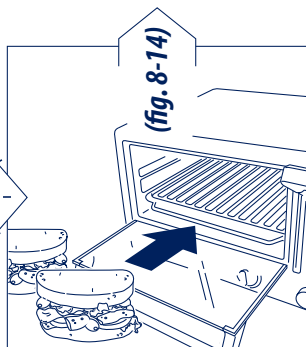
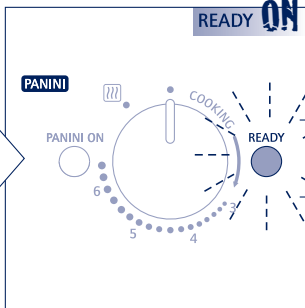
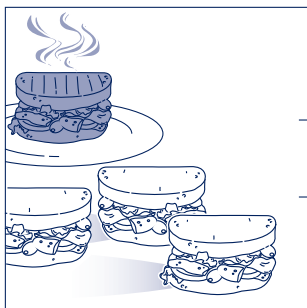
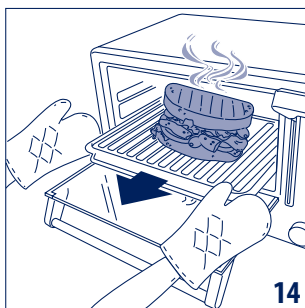
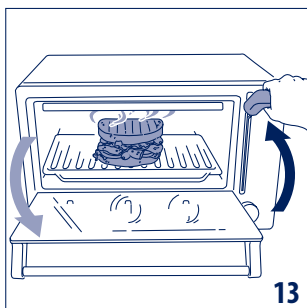
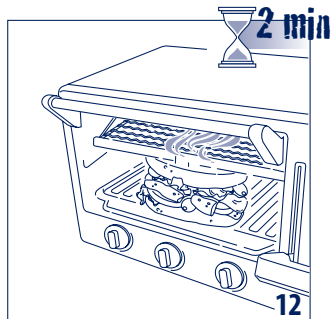
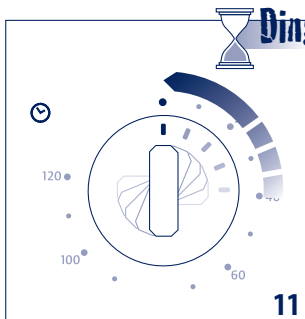
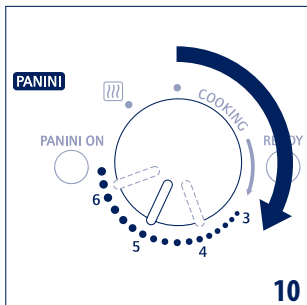


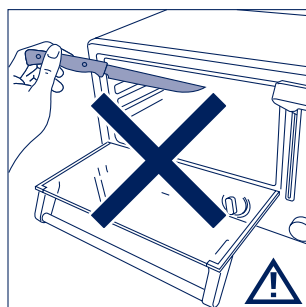
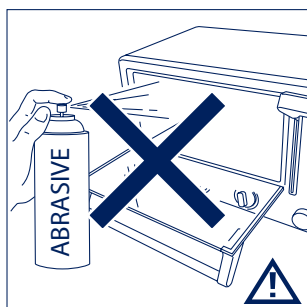
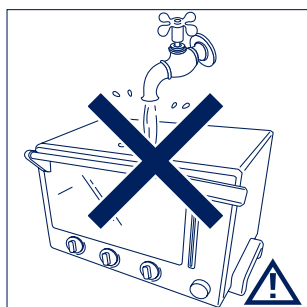
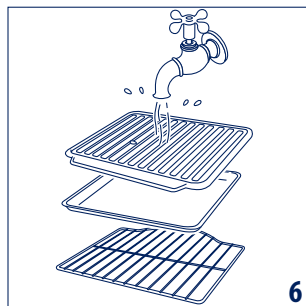
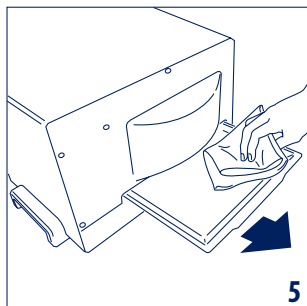
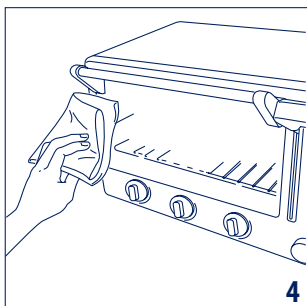
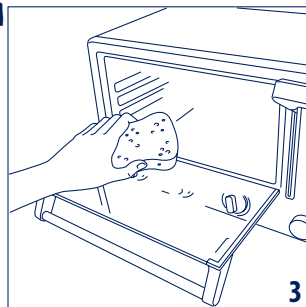
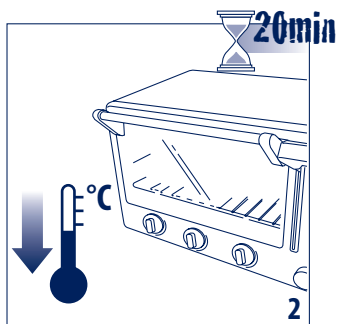
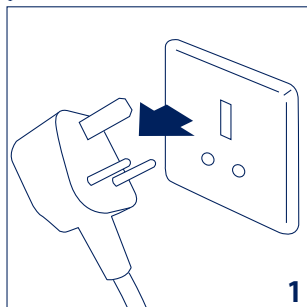
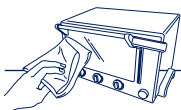
panini rolls, toast PANINI





panini rolls, toast







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