

# **DE'LONGHI** **COOKING**

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**INSTALLATION and SERVICE INSTRUCTIONS  
USE and CARE INSTRUCTIONS**

**DE6010MT**  
**MULTIFUNCTION ELECTRONIC BUILT-IN OVEN**

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 controls 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 oven cannot become entrapped in the oven door.
- **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.
- 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.**

# 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.

## FITTING REQUIREMENTS

- The oven can be fitted in standard units, 60 cm width and depth.
- Installation requires a compartment as illustrated in figures 1a and 2a.
- **Fitting the oven into a base:** Arrangements should be made for an adequate supply of the air to the oven to avoid overheating (fig. 1b).
- **Fitting the oven into a column:** It is necessary that the oven is provided with a chimney as per fig. 2b. If the column unit reaches the ceiling an outlet must be provided through which air can flow to the outside
- On the lower side, the oven must lay on supports standing the oven weight.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.**
- **The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.**
- **Do not seal the oven into the cabinetry with silicone or glue; this makes future servicing difficult. Delonghi will not cover the costs of removing the oven, or of damage caused by this removal.**
- **The walls surrounding the oven must be made of heat-resistant material.**
- **WARNING: Taking care NOT to lift the oven by the door handle.**

## WARNING

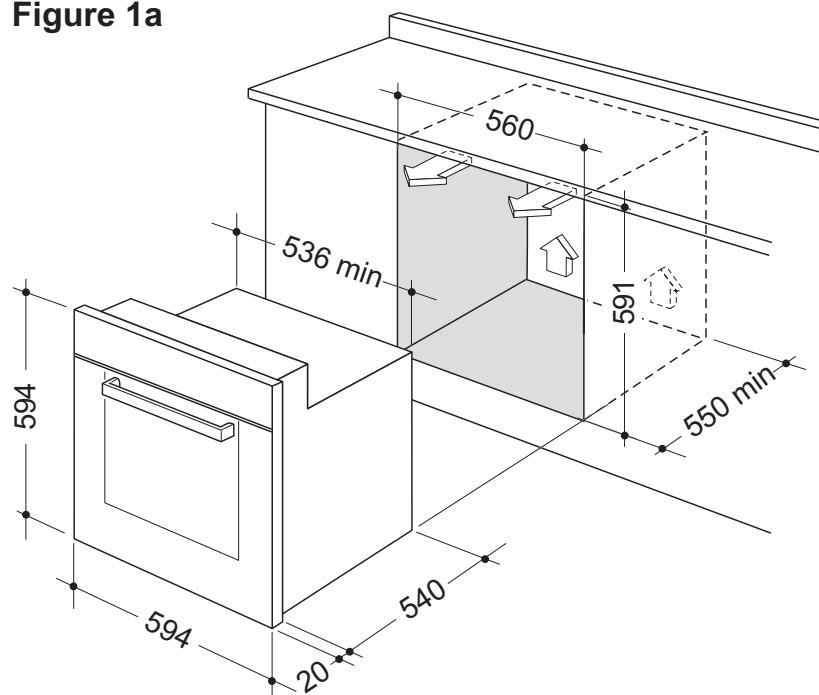
When correctly installed, your product meets all safety requirements laid down for this type of product category.

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.

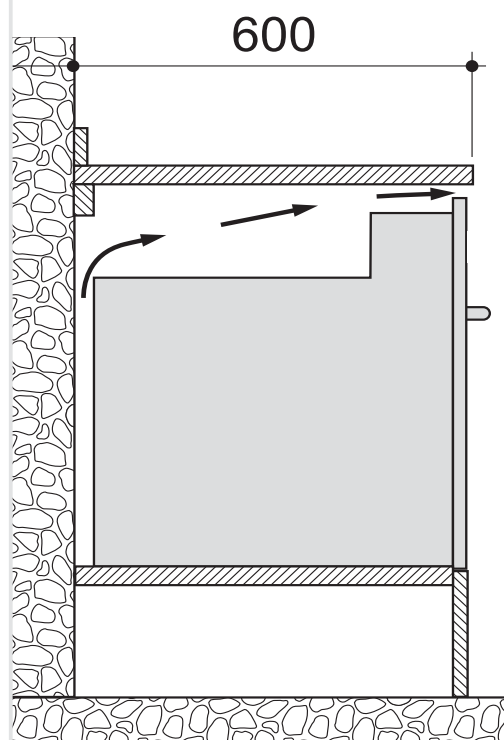
## IMPORTANT

Some environmental factors and cooking habits can cause condensation in and around the oven during use. To protect surrounding cabinetry from possible damage caused by frequent or excessive condensation, we recommend moisture-proofing the oven cavity.

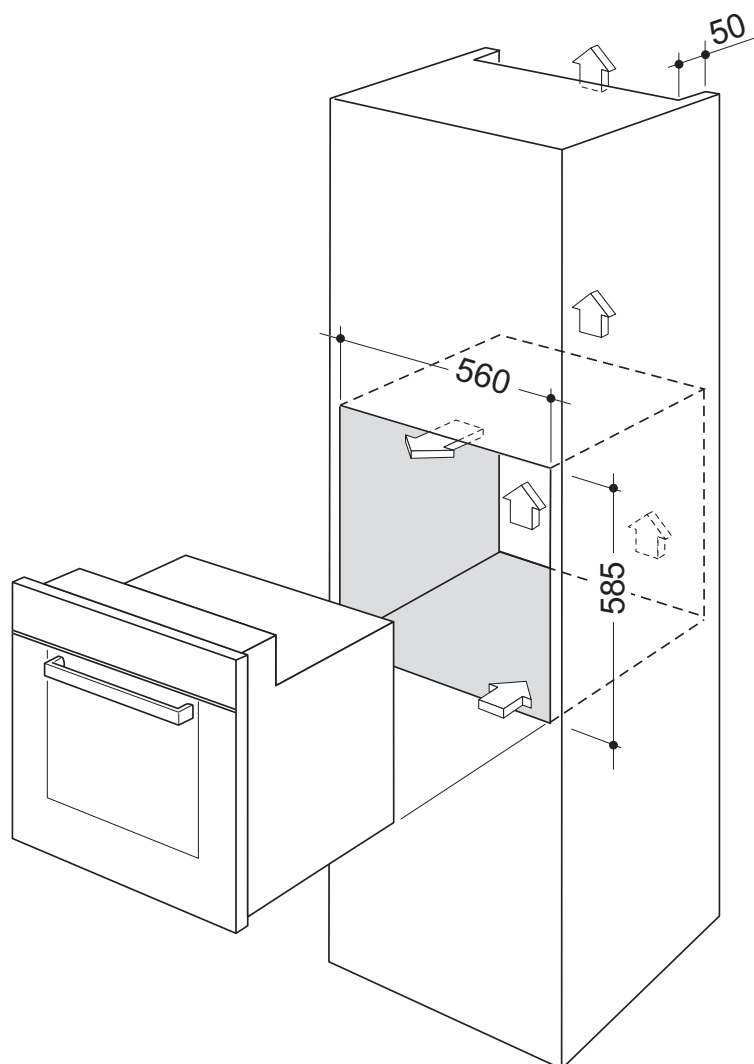
**Figure 1a**



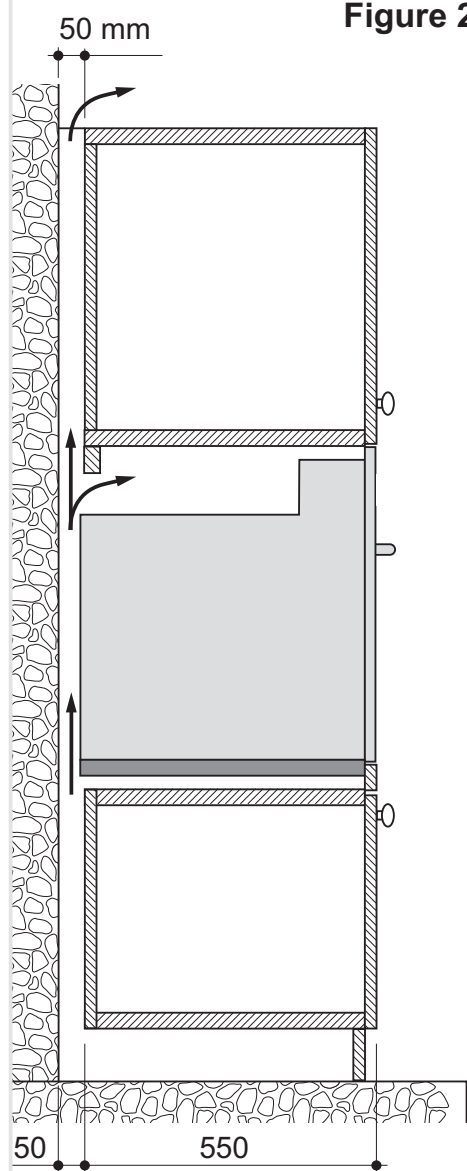
**Figure 1b**



**Figure 2a**



**Figure 2b**



## FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 4 screws (not supplied) as figure 3. It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

### Note

It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 1a, 1b, 2a, 2b.

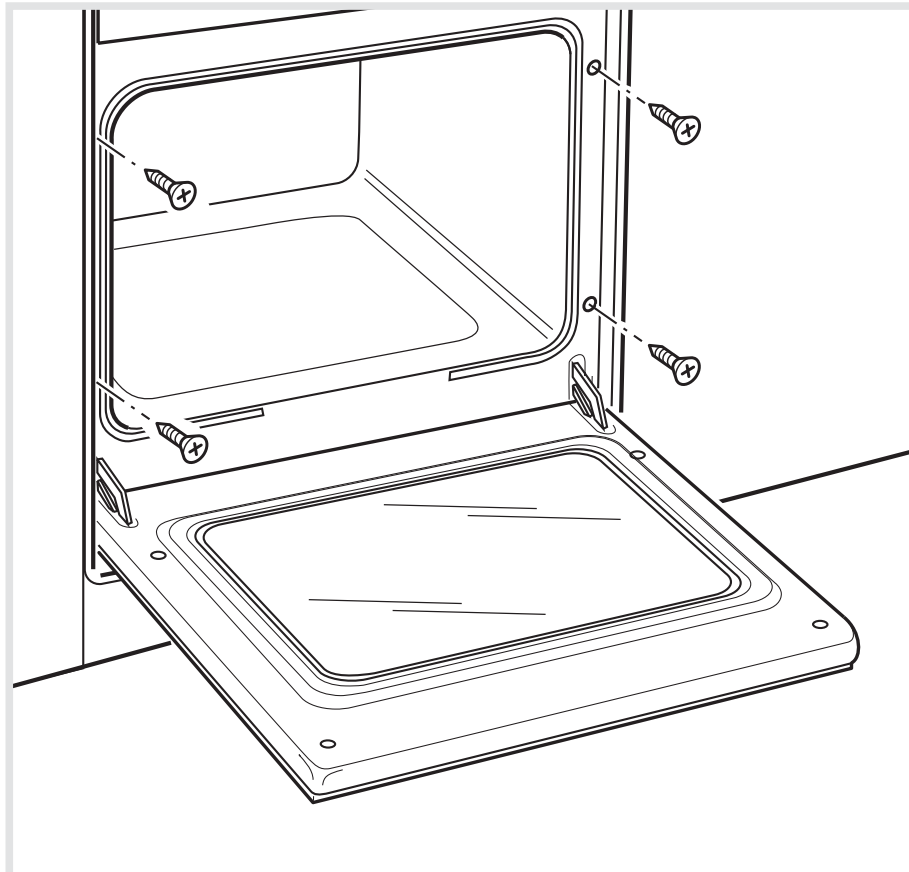
Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

### Caution!

**Do not lift this oven by the door handle.**

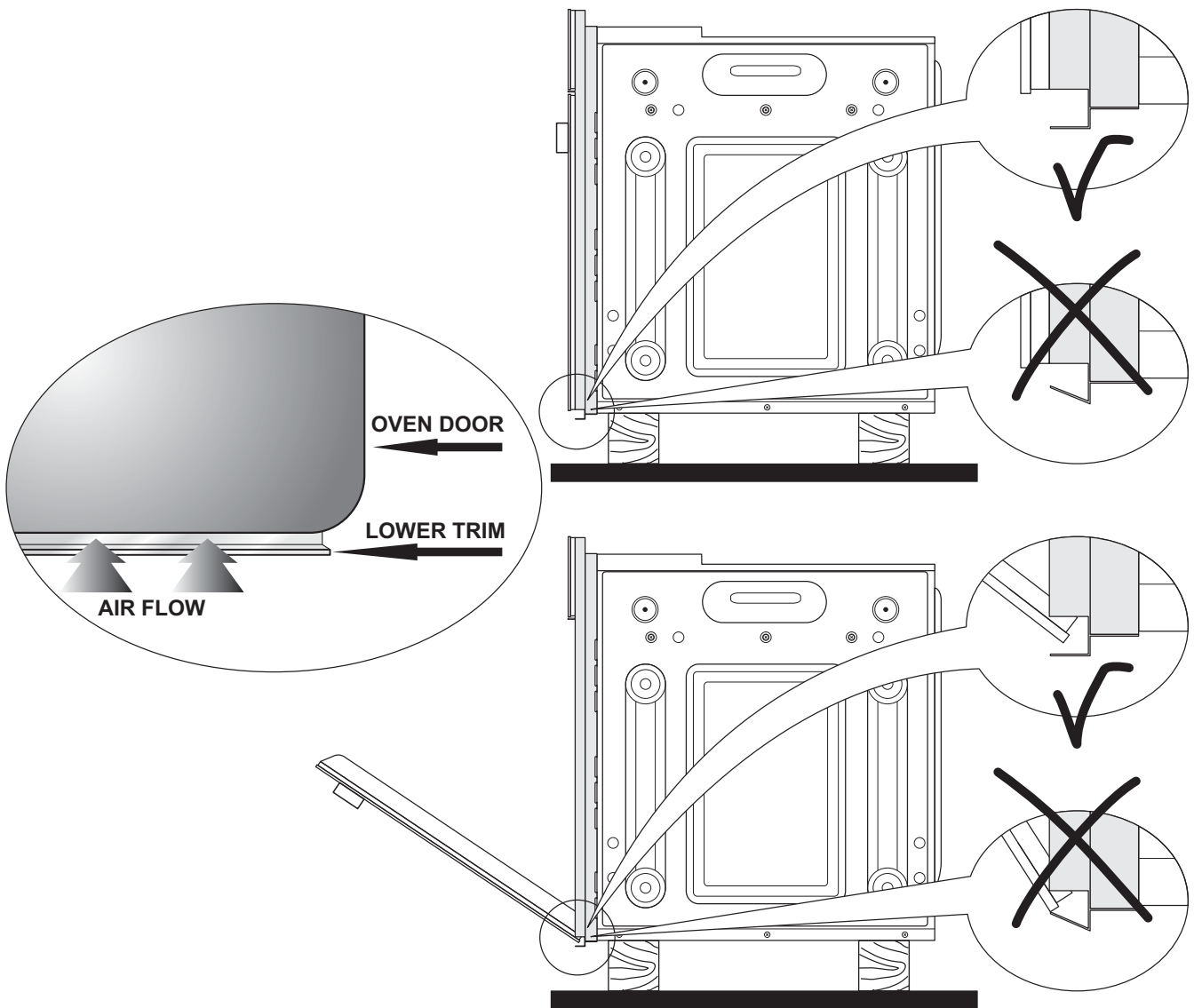
Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.

**Figure 3**





**Figure 4**



**IMPORTANT:**

**Please take extra care not to damage the lower trim of the oven.**

Ensure the oven sits on wooden blocks or similar supports when it is removed from the carton as shown in above diagram. This will prevent any damage to the lower trim.

Should the lower trim become damaged, straighten the trim and ensure the oven door opens fully without obstruction from the lower trim.

After installation check the lower trim is still undamaged.

The space between the bottom of the door & the lower trim is important to allow proper air circulation into the oven.

The oven door should be opened slowly to it's fully open position ensuring there is adequate clearance between the bottom of the door and the lower trim.

**The manufacturer does not accept responsibility for any damage to the oven resulting from incorrect installation.**

## **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 isolating switch providing full disconnection from the mains power supply shall be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch shall be easily accessible to the customer with the oven installed.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- The oven is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The plug must be connected to an earthed socket in compliance with safety standards.
- To connect the appliance to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- 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 its 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.**

## REPLACING THE POWER SUPPLY CABLE

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

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 5).
- Open the cable gland by unscrewing screw “F” (fig. 6), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, is connected to the terminal board following the diagram fig. 7.
- Close and hook again the terminal board cover.

**N.B. The earth conductor must be left about 3 cm longer than the others.**

## VOLTAGE AND POWER CONSUMPTION

220-240 V ac

3600 W (15.65 A)

### FEEDER CABLE SECTION TYPE H05RR-F

3 x 1,5 mm<sup>2</sup> (\*) (\*\*)

(\*) Connection possible with plug and outlet

(\*\*) Connection with wall box connection.

Figure 5

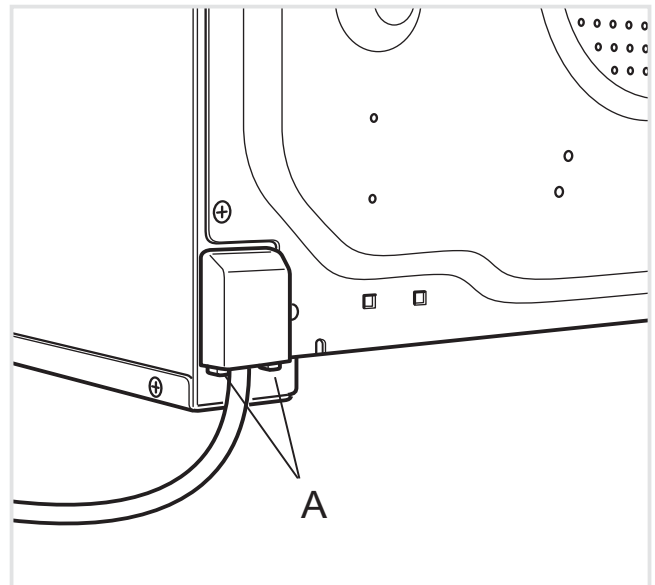


Figure 6

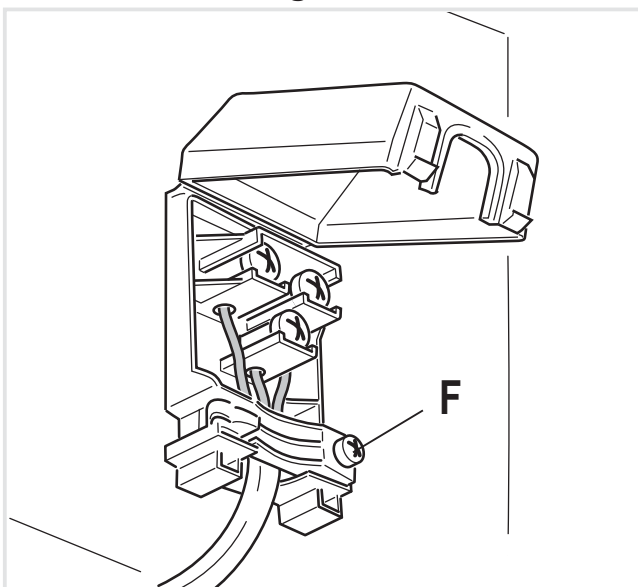
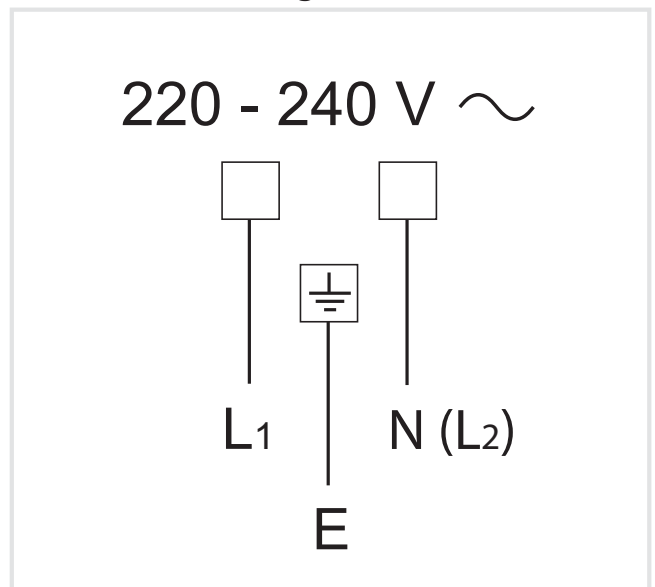
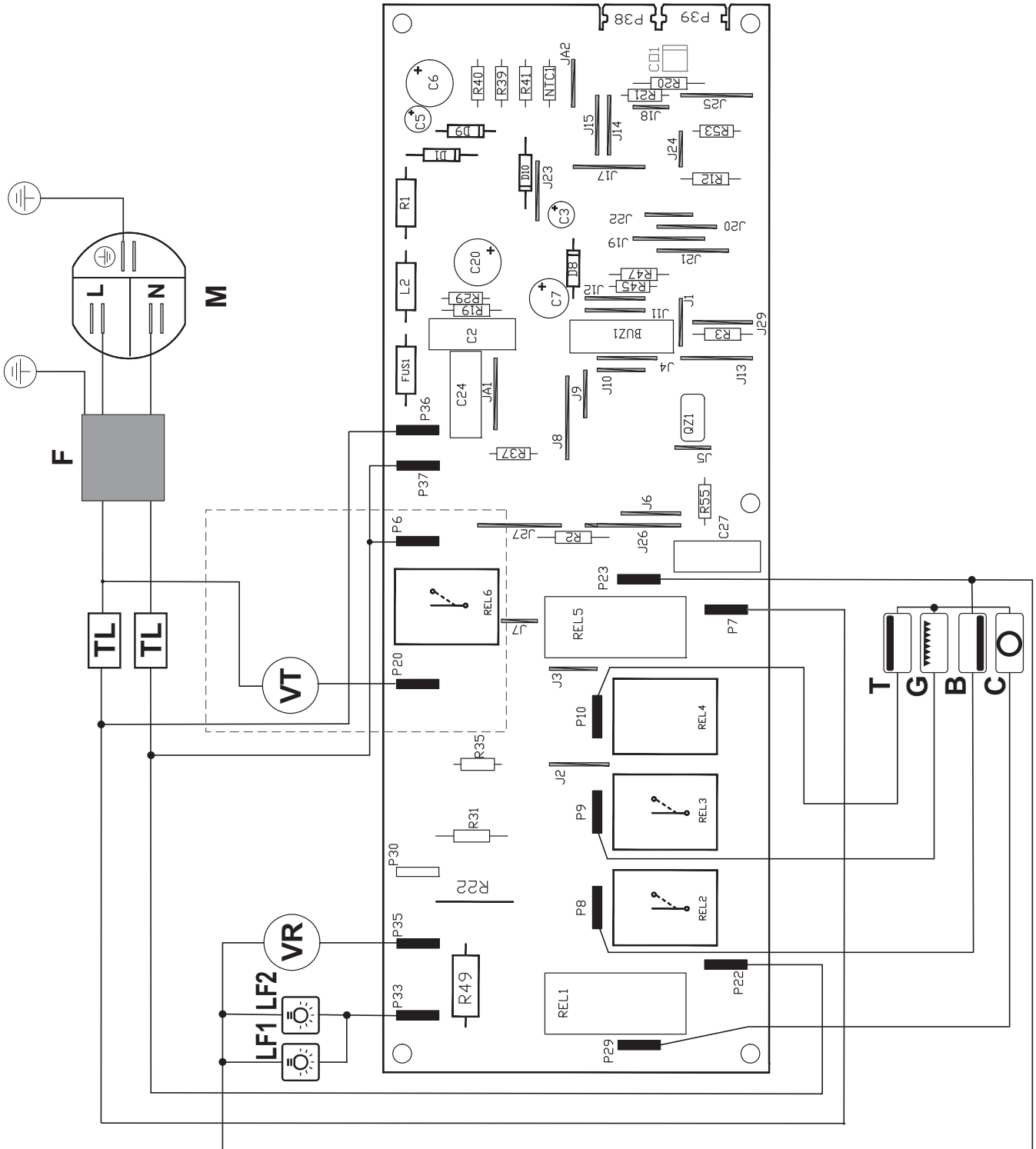


Figure 7



# ELECTRIC DIAGRAM

Figure 8



## **ELECTRIC DIAGRAM KEY**

<b>LF1/LF2</b>	Oven lamps
<b>VT</b>	Cooling fan motor
<b>VR</b>	Oven fan motor
<b>T</b>	Oven top element
<b>G</b>	Oven grill element
<b>B</b>	Oven bottom element
<b>C</b>	Oven circular element
<b>TL</b>	Thermal overload
<b>P38</b>	I2c bus
<b>C01</b>	Temperature sensor
<b>F</b>	Filter
<b>M</b>	Terminal block

# 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. 9a). The catalytic panel with the hole for the side oven lamp must be positioned on the left oven wall. **DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE LEFT OVEN WALL.**
- Slide in the grease filter on the back of the oven as in fig. 10.
- Slide into the guides, the shelf and the tray (fig. 9b).

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 preheat 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.

- Unscrew the fixing screws and slide off the wire racks and the catalytic liners to the oven wall as in fig. 9a.

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 9a

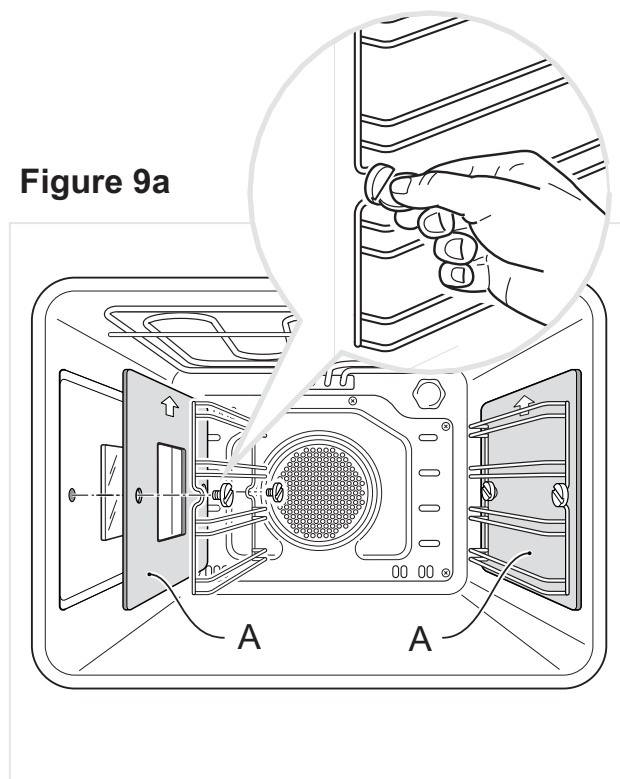
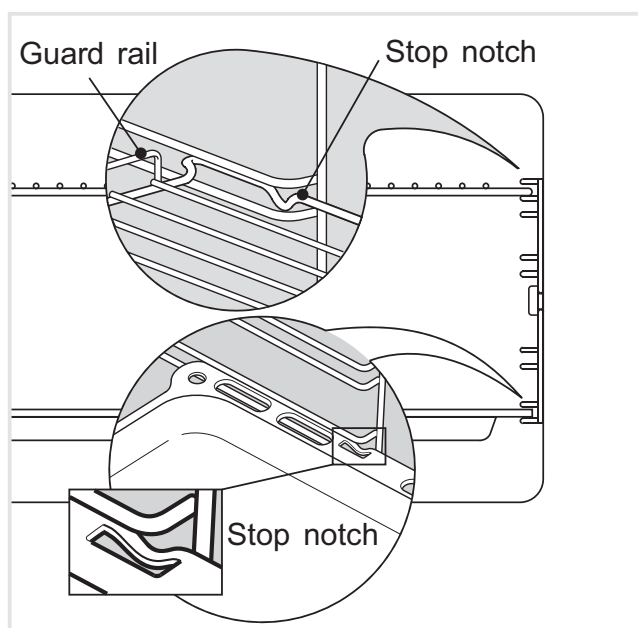


Figure 9b

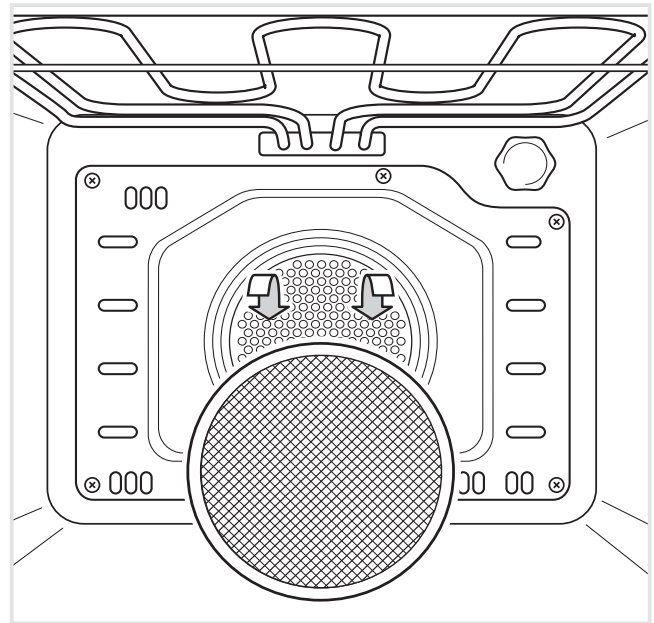


## GREASE FILTER

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 10).
- Clean the filter after any cooking!  
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 10).
- Always dry the filter properly before fitting it back into the oven.

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

Figure 10



## 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. 12).
- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screw (fig. 11).
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screw back onto the stud. Make sure that the fixing screw is tightened and the element is held securely in place.
- The grill element itself is self-cleaning.

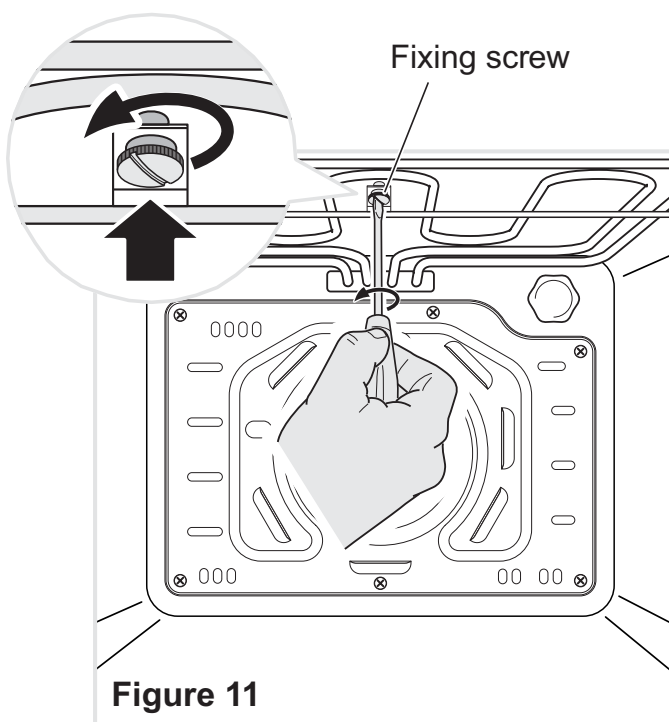


Figure 11

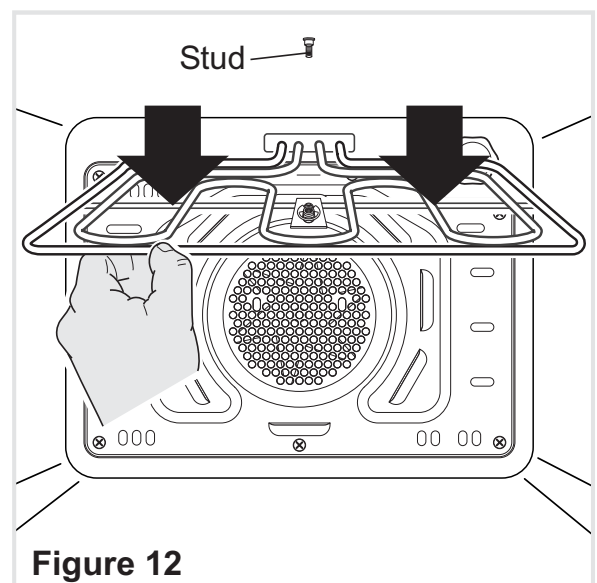


Figure 12

## 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.

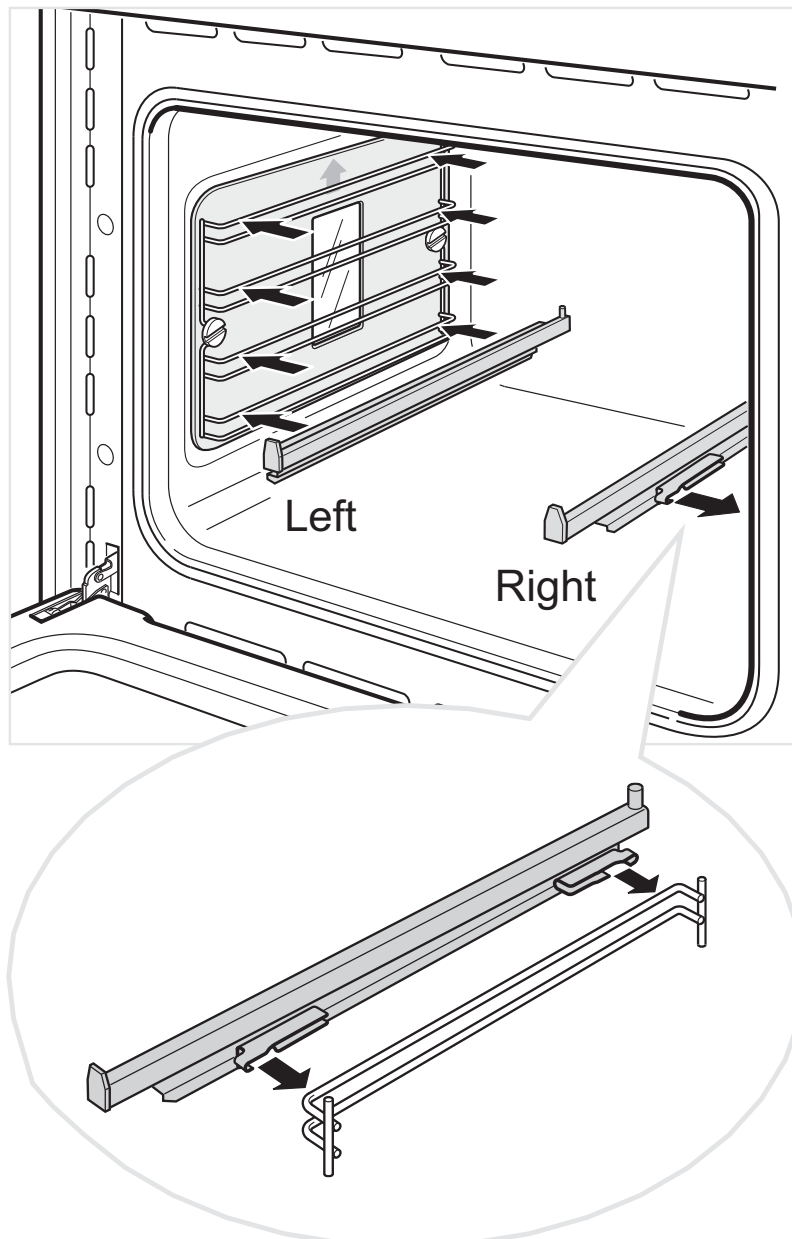
Important! When fitting the sliding shelf supports, make sure that you fit:

- 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. 9a).
- Fit the sliding shelf supports onto the top wire of a rack and press (Fig. 13). You will hear a click as the safety locks clip over the wire.

**Figure 13**





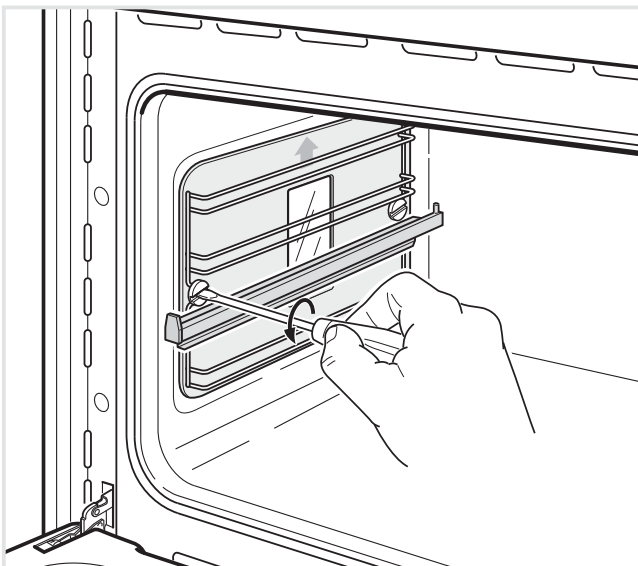
To remove the telescopic sliding shelf supports:

- Remove the side racks and the catalytic liners by unscrewing the fixing screws (Fig. 14).
- 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. 15).
- Pull the safety locks away from the wire to release the wire (arrow **2** in Fig. 15).

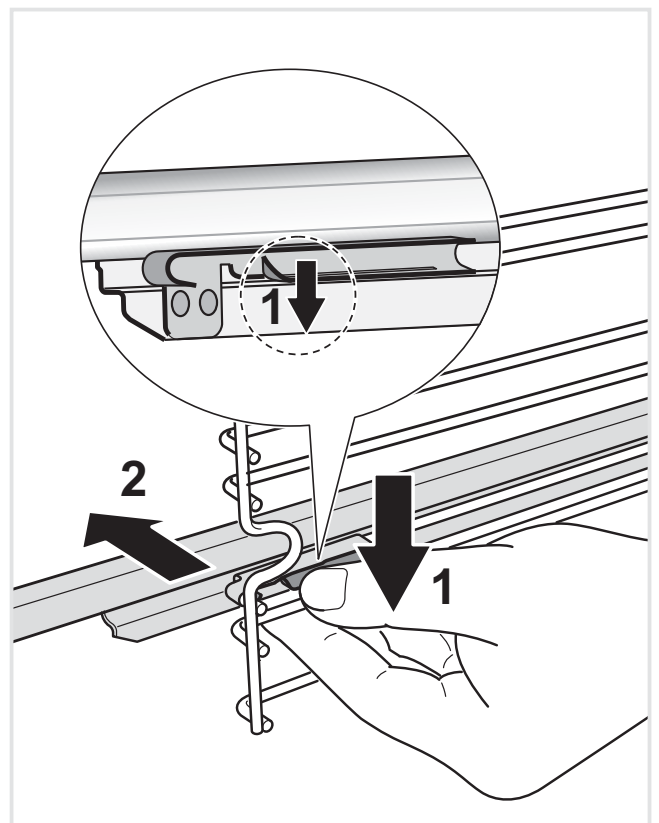
Cleaning the sliding shelf supports:

- 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 14**



**Figure 15**



## OVEN FEATURES

**Attention:**

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

### GENERAL FEATURES

This multifunction electronic oven has 4 heating elements which allow you to choose between 9 cooking programmes:

- Lower element            1300 W
- Upper element           1000 W
- Grill element            2000 W
- Circular element        2200 W

**NOTE:**

Before using your new oven, it is necessary to condition your oven.

**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 FULL ELECTRONIC 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 semi-forced convection from the bottom**

The heat produced by the lower heating element is distributed throughout the oven by the fan.

**c. by radiation**

The heat is radiated by the infrared grill element.

**d. by double radiation**

The heat is radiated by the infrared grill and the top heating elements.

**e. by radiation and ventilation**

The radiated heat from the infrared grill element is distributed throughout the oven by the fan.

**f. by semi-forced convection from the bottom and back**

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

**g. by forced convection**

The air inside the oven is warmed by a circular heating element at the back of the oven. Hot air is then moved around the oven by a fan near the heating element. Food can be placed inside a cold oven because it heats up quickly. The heat is evenly distributed throughout the oven allowing for different dishes to be cooked simultaneously.

**h. by semi-forced convection**

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

**i. by ventilation**

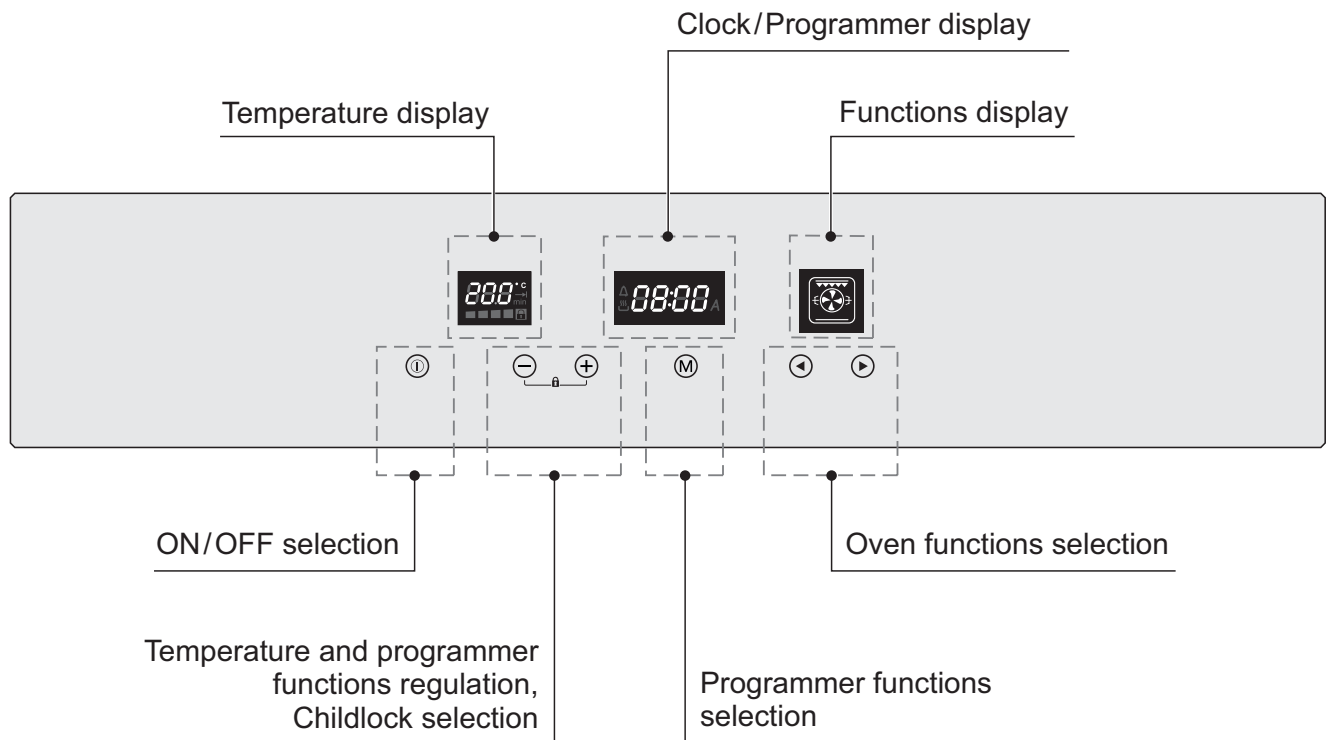
1. “**dEF**” - the food is defrosted by using the fan only.
2. By using “**dEF**” and setting the temperature (from 40° to 100°C maximum) the lower heating element is activated and this function can be used to keep food warm (for a limited amount of time).

**j. by fast pre-heating (BOOSTER)**

This special program allows (by a combination of the heating elements) a fast pre-heating of the oven cavity.

# CONTROL PANEL

Figure 16



## “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.

Figure 17

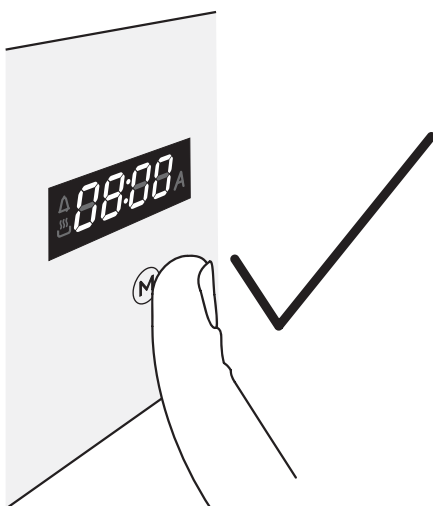
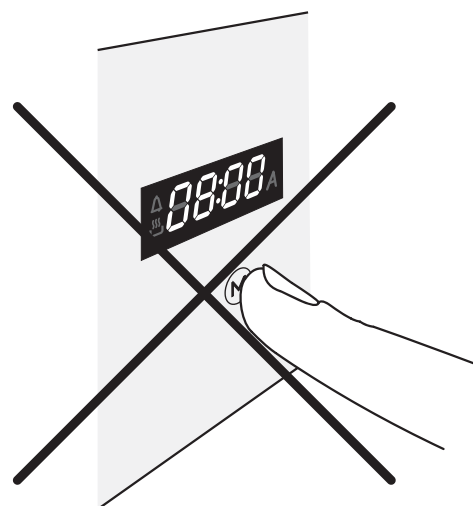
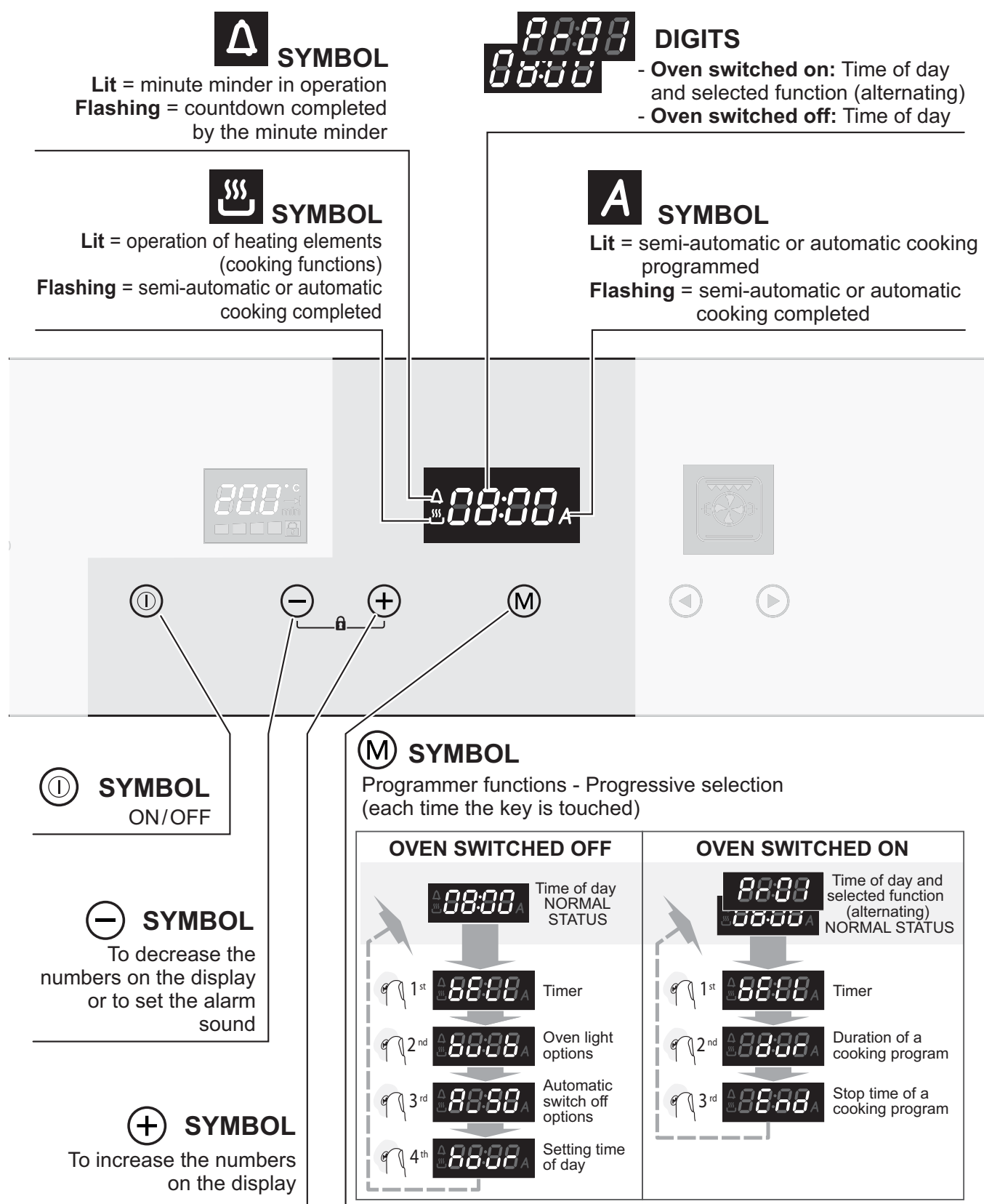


Figure 18



# USING THE OVEN - ELECTRONIC DISPLAY

Figure 19



## ELECTRONIC CONTROLLER FEATURES

It performs the following functions:

- 24 hours clock with illuminated display.
- Timer (minute minder: up to 600 minutes - 10 hours).
- Programme for semi-automatic oven cooking (up to 600 minutes - 10 hours - of cooking time).
- Programme for automatic oven cooking (up to 600 minutes - 10 hours - of cooking time).
- Automatic switch off.
- "Childlock" safety (deactivation of the controller selections).
- Oven functions and temperature selection.
- Each setting is automatically processed about 4 seconds after the last selection.

**IMPORTANT NOTE:** The first time the oven is used or after a power failure the clock is automatically set to 12:00 ("12:00" appears on the clock/programmer display).

**WARNING:** The oven can be used but it is preferable to set the time of the day.

## SETTING TIME OF DAY

The controller is provided with an electronic clock with illuminated figures showing the hour and minutes.


**IMPORTANT:** The time of day can be set only when the oven is turned off ("stand-by" condition).

To set the time:


- Select "hour" on the clock/programmer display by using the key "M".
- While the hour is flashing touch "+" and "-" keys to set the time.


## TURNING THE OVEN ON AND OFF

To turn the oven ON:

- Touch the key “” and hold until “**On**” appears on the clock/programmer display.
- You can now operate your oven. The time of the day appears on the clock/programmer display (followed by the programme number “**Pr01, Pr02, ...**”).

To turn the oven OFF:




- Touch the key “” and hold until “**OFF**” appears on the clock/programmer display.
- The oven is turned off (“stand-by” condition) and the time of the day appears on the clock/programmer display.
- 3 beeps indicate that the oven has been turned off.

To select the volume of the beeps, touch the “” key when the oven is turned off (“stand-by” condition) .

### WARNING - IMPORTANT NOTE

**Do not turn the oven off if you have set it for automatic or semi-automatic cooking. This operation will cancel the programmed cooking. Only the timer (minute minder) operates in the “stand-by” condition.**

## OVEN AUTOMATIC SWITCH OFF


- If you do not use your oven within 3 minutes, it automatically switches back to stand-by.
- When the oven is operating a cooking function it automatically switches back to stand-by after 10 hours.
- It is possible to remove the automatic switch off feature by selecting “**A\_SO**” (by using the key “” with the oven switched off) on the clock/programmer display and then touching the “” or “” key to set “**OFF**”.

To reactivate the automatic switch off feature repeat the same procedure and set to “**On**”.

It is factory setted for “**A\_SO - On**” (automatic switch off ON) and this option is also automatically activated after a power failure.

## CHILDLOCK SAFETY

To activate the Childlock option touch the “ $\oplus$ ” and “ $\ominus$ ” keys simultaneously and hold until the clock/programmer display shows “n--0” and then “On”.


Then the time of the day appears again (followed by the selected programme number “Pr01, Pr02, ...” when the oven is ON). The temperature display shows “”.

When the Childlock option has been selected it is only possible to turn off the oven (stand-by mode) and operate the timer (minute minder).

In this setting it is not possible to change the oven cooking programme (cooking function, temperature) and the time selected for a semi-automatic or automatic cooking: if touching the relative keys “n--0” appears on the central display.

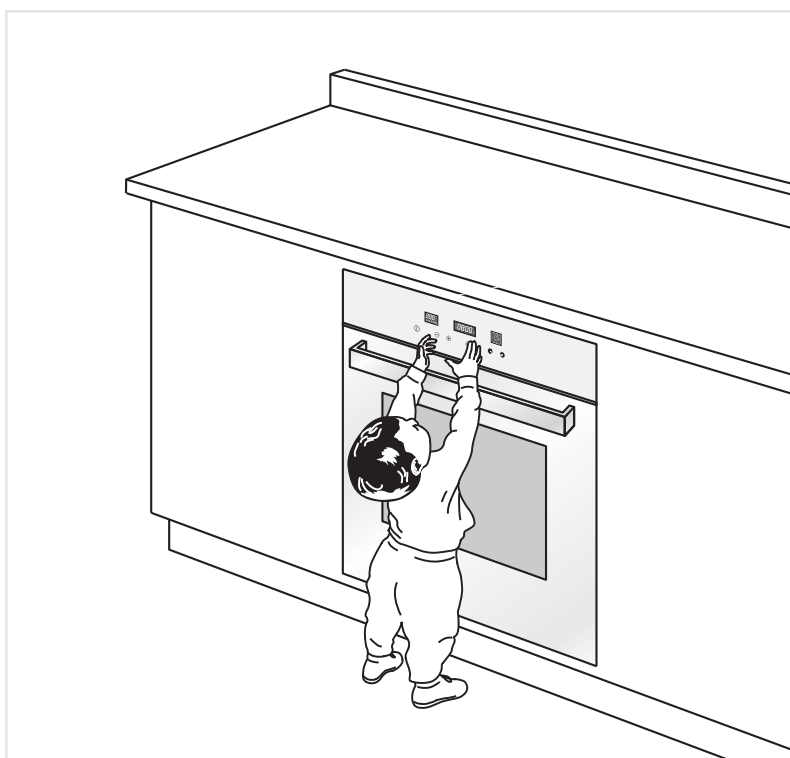
If the oven is turned off (stand-by mode) it is only possible to operate the timer.

To deactivate the “Childlock” option touch the “ $\oplus$ ” and “ $\ominus$ ” keys simultaneously and hold until the clock/programmer display shows “n--0” and then “OFF”.

Then the time of the day appears again (followed by the selected programme number “Pr01, Pr02, ...” when the oven is ON). On the temperature display the “” symbol goes out.

**IMPORTANT:** If the oven has been switched OFF (stand-by mode) with the Childlock option selected it is possible to turn ON the oven only after having deactivated the Childlock.

Figure 20





## USING THE TIMER (MINUTE MINDER)

You can use the timer at any time, even when the oven is not in use or switched off (stand-by mode). The timer does not turn the oven off. Remember to turn off the oven manually. The timer can be set for up to 600 minutes (10 hours).

To set the timer:

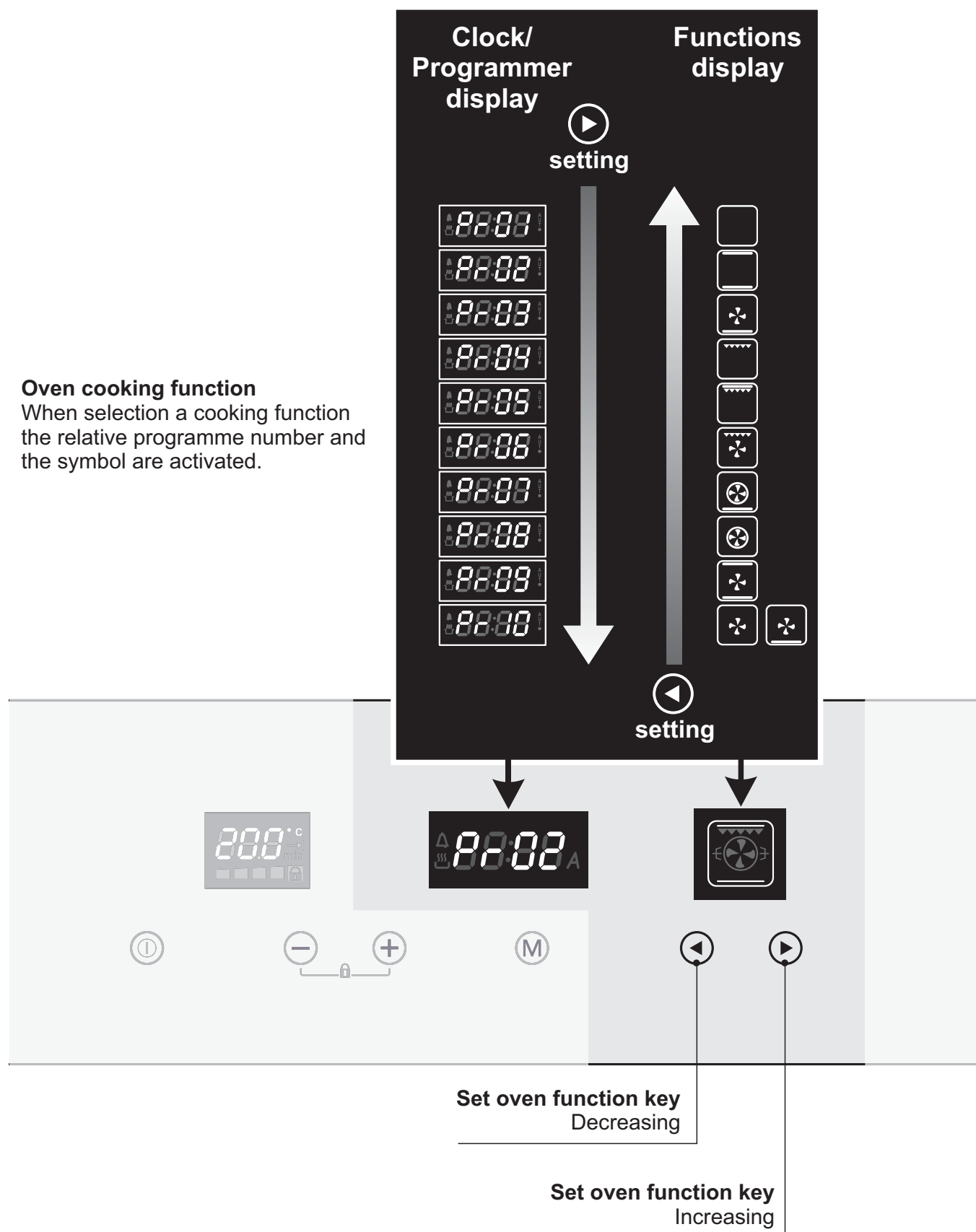
- Select “**bELL**” on the clock/programmer display by using the key “**M**” and then, with “----” flashing on the central display, touch “**+**” and “**-**” keys and set the time in minutes.
- To reset the time touch the “**▶**” or “**◀**” key.
- Then the time of the day appears again on the clock/programmer display (followed by the selected programme number “**Pr01, Pr02, ...**” when the oven is ON) and the countdown starts immediately.
- To check the countdown select “**bELL**” on the clock/programmer display by using the key “**M**”; the time is indicated (for a few seconds) in minutes.
- When the time is up, the timer will beep. Touch any key (except the “**I**” key) to turn it off.

### NOTE:

The timer also operates if the oven, after selection, is turned OFF (stand-by mode). The timer can also be set in the stand-by mode (OFF).

# SELECTING THE COOKING FUNCTIONS

Figure 21



## SELECTING THE TEMPERATURE

## Figure 22

## Cooking temperature

All cooking functions start to operate with a pre-set temperature which can be modified, at any time, by touching the relative “+” and “-” keys positioned below the temperature display.

### “Celsius degrees” symbol

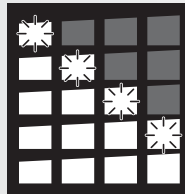
The symbol is lit when the temperature is displayed.

## Childlock symbol

When the symbol is permanently lit the Childlock option is activated.

## Pre-heating indicators

When the oven is operating a cooking function these indicate the time remaining (%) for completing the pre-heating.



Time remaining > 75%

Time remaining between 50 and 75%

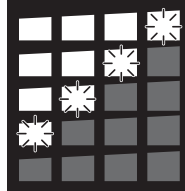
Time remaining between 25 and 50%

Time remaining < 25%

Pre-heating completed

## Residual heat indicators

When a cooking function is switched off or the oven is switched off ("stand-by" mode), these indicate that the oven cavity is still hot.



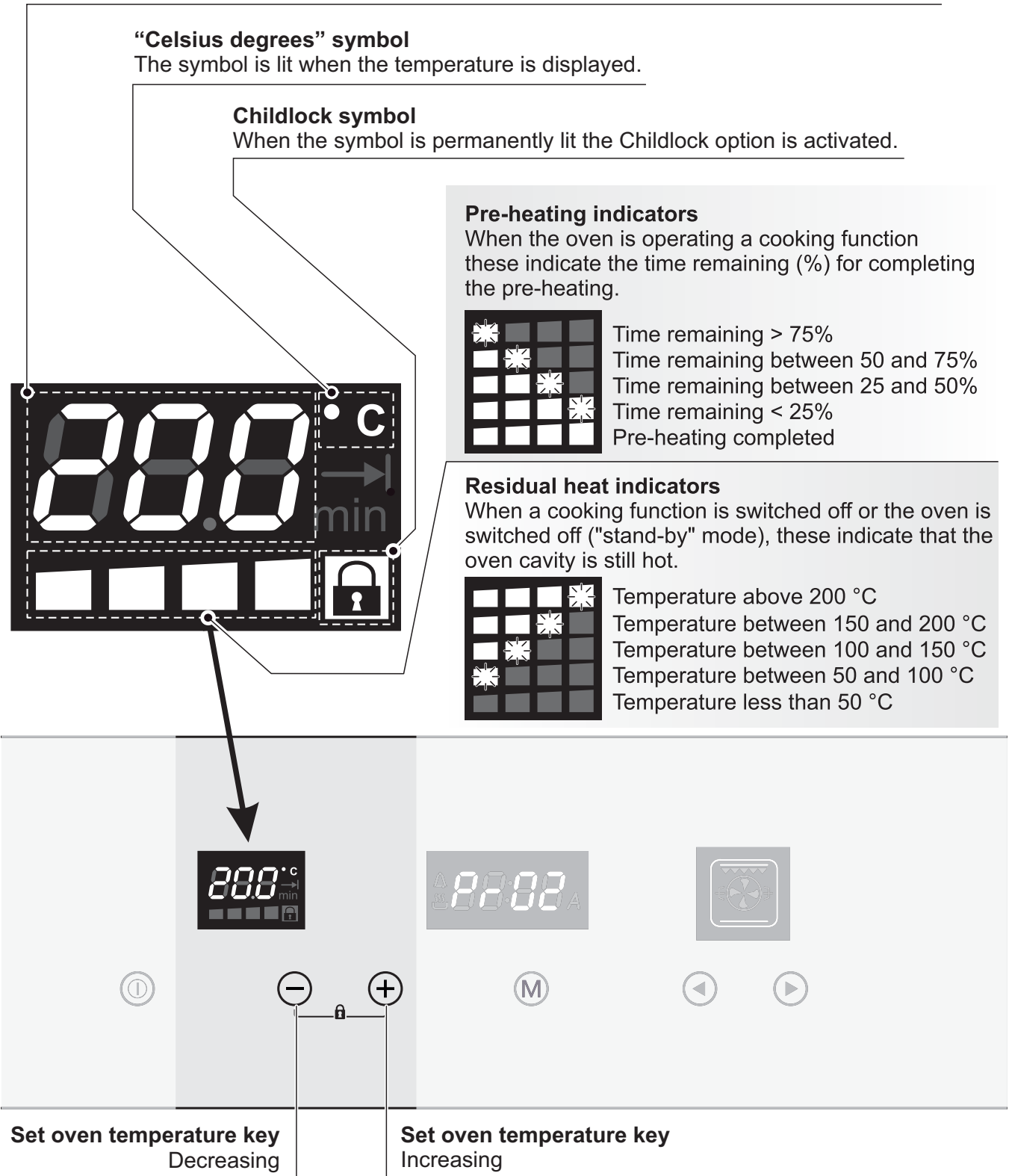
Temperature above 200 °C

Temperature between 150 and 200 °C

Temperature between 100 and 150 °C

Temperature between 50 and 100 °C

Temperature less than 50 °C



## USING THE OVEN - COOKING FUNCTIONS

Turn on the oven as indicated in the “TURNING THE OVEN ON AND OFF” chapter. Select the oven function and temperature as indicated in the previous pages.

**IMPORTANT:** the cooking function and temperature can be modified at any time during the normal, semi-automatic or automatic cooking.

Please remember to set the Childlock option in the presence of children.



### OVEN LAMP

When the oven is turned ON the oven light comes on and the relative symbol is lit in the functions display. The clock/programmer display reads the time of the day and alternates with “Pr01”.

The oven light remains on in all cooking modes. The lamp is automatically switched off about three minutes after completing the pre-heating time. During automatic cooking, the lamp is switched off before the oven starts to operate.

By pressing any key (not “ⓘ”) the lamp is lit for about one minute.

#### Oven light automatic switch off.

It is possible to deactivate/activate this option (only when the oven is in the “stand-by” OFF mode):

- select “**bulb**” on the clock/programmer display by using the key “(M)”;
- touch “(+)” or “(-)” key to select “On” (for automatic switch off) or “OFF” (for oven lamp always on).
- Automatic switch off “**bulb On**” has been set by the factory and this option is automatically activated after a power failure.



### TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.

The heat is diffused by natural convection and the temperature must be set between 50 and 250°C.

The pre-heating temperature is set at 200°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

#### Recommended for:

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



## FAN LOWER HEAT

The lower heating element and the fan motor are switched on.

The heat coming from the bottom is diffused by forced convection and the temperature must be set between 50 and 250°C.

The pre-heating temperature is set at 190°C. To change the temperature, follow the instructions in the "SELECTING THE TEMPERATURE" chapter.

### **Recommended for:**

This mode is particularly suitable to complete cooking of dishes that require higher temperature at the bottom.



## GRILLING

The infrared heating element is switched on.

The heat is diffused by radiation.

Use with the oven door closed and the temperature between 50 and 225°C maximum.

The pre-heating temperature is set at 225°C. To change the temperature, follow the instructions in the "SELECTING THE TEMPERATURE" chapter.

### **Recommended for:**

Intense grilling action for browning, crisping, "au gratin", toasting, etc.

For correct use see the "USE OF THE GRILL AND TURBO GRILL" chapter.

**The external parts of the oven become hot during operation.**

**Keep children well out of reach.**



## TURBO GRILL

In this position the upper heating element and the grill element are switched on simultaneously. Heat is radiated over the entire surface area of the grill.

Use with the oven door closed and the temperature between 50 and 225°C maximum.

The pre-heating temperature is set at 225°C. To change the temperature, follow the instructions in the "SELECTING THE TEMPERATURE" chapter.

### **Recommended for:**

Intense grilling action for browning, crisping, "au gratin", toasting, etc.

For correct use see the "USE OF THE GRILL AND TURBO GRILL" chapter.

**The external parts of the oven become hot during operation.**

**Keep children well out of reach.**



## VENTILATED GRILL COOKING

The infrared heating element and the fan are switched on. The heat is mainly diffused by radiation and distributed by the fan throughout the oven. Use with the oven door closed and the temperature between 50 and 200°C maximum. The pre-heating temperature is set at 200°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

### **Recommended for:**

For fast browning and saut\_ing , i. e. veal steak, steak, hamburger, etc.

For correct use see the “GRILLING AND AU GRATIN” chapter.

**The external parts of the oven become hot during operation.**

**Keep children well out of reach.**



## HOT AIR COOKING WITH LOWER HEAT

This mode combines the lower heating element, the circular heating element and the fan. The food is cooked by forced air circulation with additional heat from the bottom of the oven. The temperature can be set between 50 and 250°C. The pre-heating temperature is set at 210°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

### **Recommended for:**

This cooking mode is ideal for large joints of meat and large quantities of food that call for uniform cooking inside and out, e.g. roasts, turkey, chicken, cakes, etc.



## HOT AIR COOKING

The circular heating element and the fan are switched on. The heat is diffused by forced convection and the temperature can be set between 50 and 250°C. The pre-heating temperature is set at 175°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

### **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.



## CONVECTION COOKING WITH FAN

The upper and lower heating elements and the fan are switched on. The heat from the top and the bottom is diffused by fan convection. The temperature can be set between 50 and 250°C.

The pre-heating temperature is set at 175°C. To change the temperature, follow the instructions in the "SELECTING THE TEMPERATURE" chapter.

### **Recommended for:**

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



## DEFROSTING FROZEN FOODS

OR



## FOOD WARMING

The fan only switches on and the temperature display shows "dEF".

It is possible to operate also the lower heating element (this function operates as a food warmer) by regulating the temperature as indicated in the "SELECTING THE TEMPERATURE" chapter, from 40°C to maximum 100°C (the temperature display shows the temperature).

### **Recommended for:**

To rapidly defrost frozen food; 1 kilogram requires about one hour. The defrosting times vary according to the quantity and type of food to be defrosted.

To keep hot cooked food at serving temperature.

## SPECIAL “BOOSTER” PROGRAMME



This special programme allow a fast pre-heating of the cavity by a combination of the heating elements.

**VERY IMPORTANT NOTE: This special programme must be operated without food inside the oven cavity. Introduce the food to be cooked only at the end of the BOOSTER programme.**

It is not possible to activate this option:

- If a semi-automatic or automatic cooking has been programmed.
- For the OVEN LAMP, GRILLING, TURBO GRILL and VENTILATED GRILL COOKING functions.
- For the DEFROSTING FROZEN FOODS OR FOOD WARMING function.

**Figure 23**



To set the BOOSTER:

- Select the cooking function.
- Set the oven temperature.
- Touch the “▶” and “◀” keys simultaneously.
- With “b\_\_r” flashing on the clock/programmer display confirm the BOOSTER option by touching the “M” key. If this key is not touched within 10 seconds this programme will not be activated.

During the BOOSTER program:

- The functions display shows the selected function.
- The clock/programmer display alternates between the selected programme number “Pr01, Pr02, ...” and “b\_\_r”.
- The selected temperature can be modified at any time.
- It is not possible to change the selected function which will start at the end of the BOOSTER programme. If the selected function is changed the BOOSTER programme is automatically deactivated.
- It is not possible to select the programmer functions (timer, duration of a cooking program, stop time of a cooking programme).

When the pre-heating temperature has been reached, three beeps will sound.

When the BOOSTER programme has been deactivated, another three beeps will sound (“b\_\_r” no more shown on the clock/programmer display).

To cancel the BOOSTER programme at any time before completing the fast pre-heating:

- Touch the “▶” or “◀” key (or simultaneously). The oven will proceed automatically to the selected cooking function.

**NOTE: during the BOOSTER programme the key “M” is not active.**



## USING THE OVEN MANUALLY

Turn the oven ON as indicated in the “TURNING THE OVEN ON AND OFF” chapter.

Operate the oven manually by selecting the oven function and temperature as indicated in the “SELECTING THE COOKING FUNCTIONS” and “SELECTING THE TEMPERATURE” chapters. The oven will start to operate about four seconds after your last selection.

If “A” symbol is shown on the clock/programmer display (semi-automatic or automatic cooking selected), then you need to cancel the preset automatic cooking as indicated in the “CANCELLING A SET PROGRAMME” chapter.

Turn OFF the oven as indicated in the “TURNING THE OVEN ON AND OFF” chapter.

## CANCELLING A SET PROGRAMME

To cancel a set programme (“A” symbol activated on the programmer display):

- Select “dur” on the programmer display by touching the key “M” and then touch “▶” or “◀” key. You should read “000” on the clock/programmer display.
- A set programme is also cancelled when the oven is switched OFF in the “stand-by” mode. At the next power up the oven is not programmed.

**IMPORTANT:** If the oven is ON, remember to switch it off manually otherwise it does not stop operating in the set mode.

## USING THE OVEN AUTOMATICALLY

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. The oven will come on.
3. Decide how long the food will take to cook, allowing time for pre-heating if necessary.
4. Select “**dur**” (duration) on the clock/programmer display by using the “**M**” key and then, with “---” flashing on the central display, touch “**+**” or “**-**” keys to set the time in minutes (maximum 600 minutes - 10 hours). To reset the cooking time touch the “**▶**” or “**◀**” key.
5. Decide the time you would like the oven to turn off; select “**End**” on the clock/programmer display by using the “**M**” key and then, with the time flashing on the central display, touch the “**+**” or “**-**” keys to set the end of cooking time (hour and minutes).

If there is time to wait before cooking starts, “**A**” will show in the clock /programmer display and 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 or semi-automatic cooking at any time see chapter “CANCELLING A SET PROGRAMME”.

When the stop time is reached the timer will beep, “**A**” and “**🔥**” will flash:

- Touch any key to stop the beeping.
- The oven will turn off on the “OVEN LIGHT” function.
- Turn OFF the oven as indicated in the “TURNING THE OVEN ON AND OFF” chapter.

**Attention:** After a power failure any automatic or semi-automatic programme is cancelled. Turn off the oven manually.

During an automatic or semi-automatic cooking programme it is possible to change the cooking function and the temperature at any time.

## COOKING ADVICE

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**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.

### STERILISATION

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

- Set the function .
- Set the temperature at 185 °C and preheat the oven.
- Fill the grill pan with hot water.
- Set the jars into the grill pan making sure they do not touch each other and the door and set the temperature at 135 °C.



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

### REHEAT FOOD

Set the  function and the temperature at 150° C.

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

### COOKING DIFFERENT DISHES AT THE SAME TIME

By setting the  or  functions the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing.

Please ensure that:



- The cooking temperatures must be as close as possible with a maximum difference of 20°-25°C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

### ROASTING

To obtain classical roasting, please 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.

## USE OF THE GRILL AND TURBO GRILL

Choose  or  function and set the temperature between **50 and 225°C maximum**.  
Preheat for approximately 5 minutes with the **door closed**.  
Put the grill pan as close to the grill as possible.

**Always grill 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 by selecting the function  because the hot air completely envelops the food that is to be cooked.

Set the temperature **between 50 and 200°C maximum** and after having preheated the oven, simply place the food on the grid.

Close the door and let the oven operate until grilling is done.

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

**Always grill 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.**

# 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.

## 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 not 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.

## GRILL HEATING ELEMENT

- The heating element is self-cleaning and does not require maintenance. 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 (figs. 11, 12 at page 15).

## GREASE FILTER

- Clean the filter after any cooking! The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 10 at page 15).
- Always dry the filter properly before fitting it back into the oven.

## REPLACING THE OVEN LIGHTS

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

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.

### LEFT LAMP

- Remove the left wire rack and the side catalytic panel by unscrewing the fixing screws (see chapter "USE AND CARE" at page 14).
- Press down from the top the protective cover "A" (fig. 24) and remove it by rotating on the lower side.

**IMPORTANT:** Never use screwdrivers or other utensils to remove the cover "A".

This could damage the enamel of the oven or the lampholder. Operate only by hands.

- Replace the halogen lamp "B" with a new one suitable for high temperatures having the following specifications: 220-240V or 230-240V, 50 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

**IMPORTANT WARNING:** Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover "A" operating in reverse order.

**ATTENTION:** The notch in the inner edge of the cover must be oriented toward the lamp. Assemble the side catalytic panel and the left wire rack.

### TOP RIGHT LAMP:

- Remove the protective cover "C" (fig. 24).
- Replace the halogen lamp "B" with a new one suitable for high temperatures having the following specifications: 220-240V or 230-240V, 50 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

**IMPORTANT WARNING:** Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover "C".

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

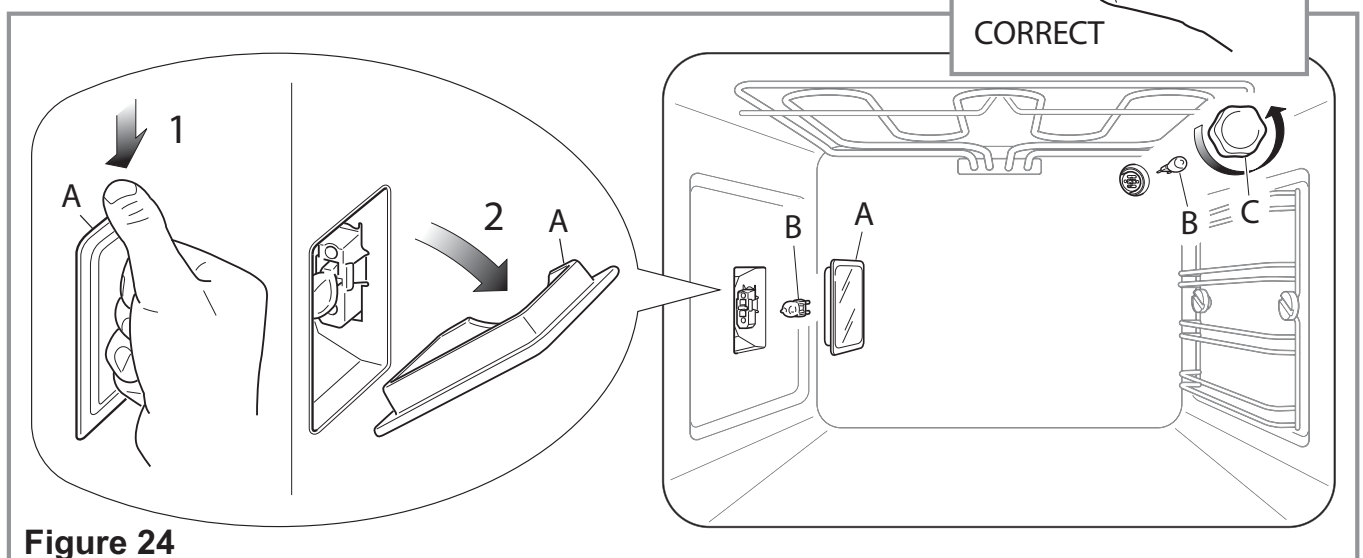
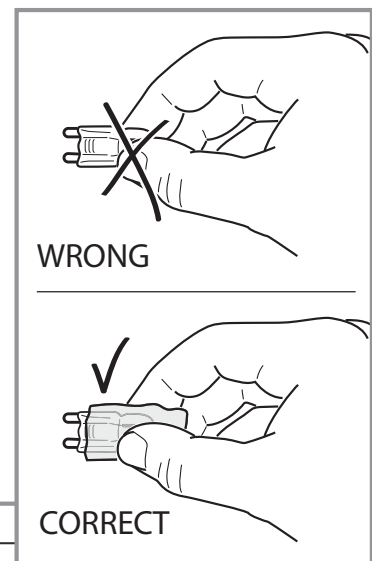


Figure 24

## REMOVING AND REPLACING THE INNER DOOR GLASS PANES FOR CLEANING

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

Replacing the glass panes 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 panes. 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 panes of 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 panes correctly. Do not use the oven without glass panes correctly in place.
  - If the glass panes feel difficult to remove or replace, do not force them. 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.



## REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 26).
- Open the lever “A” completely on the left and right hinges (fig. 27).
- Hold the door as shown in fig. 25.
- Gently close the door until left and right hinge levers “A” are hooked to part “B” of the door (figs. 27, 28).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 29).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

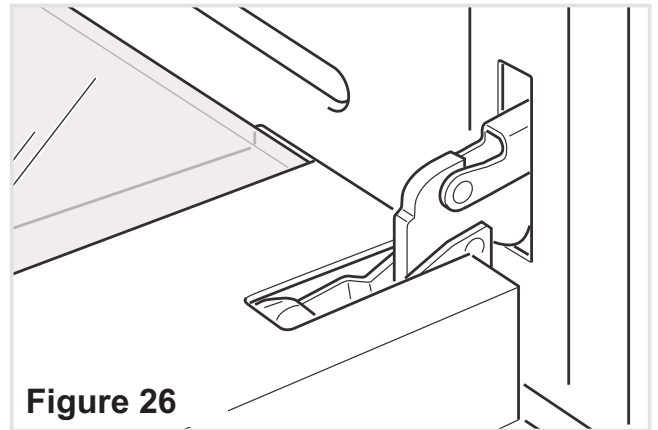


Figure 26

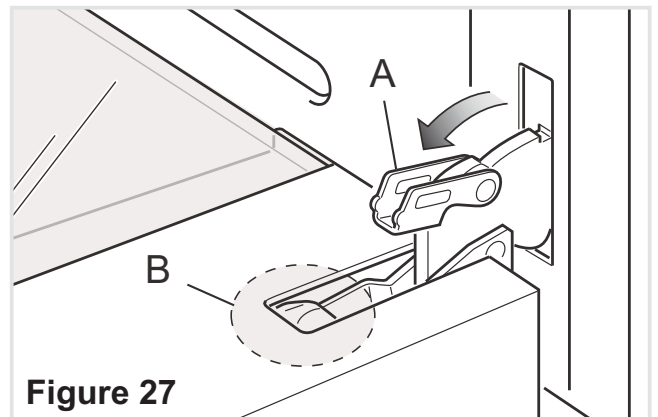


Figure 27

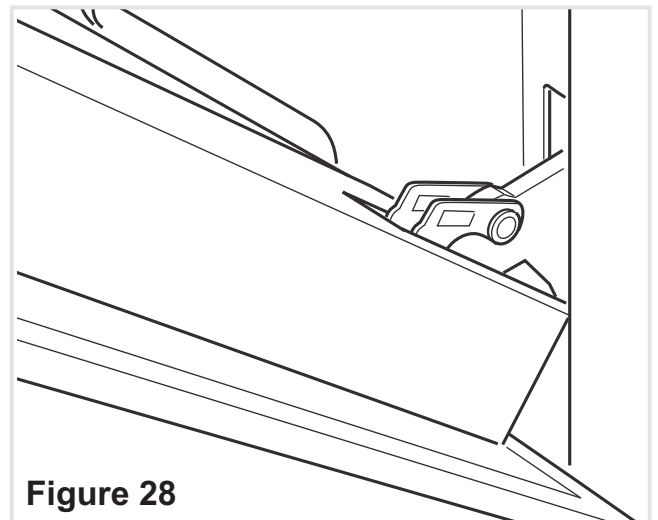


Figure 28

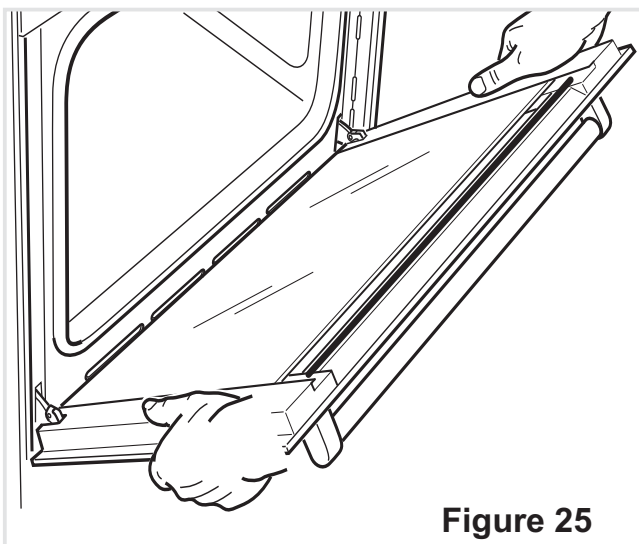


Figure 25

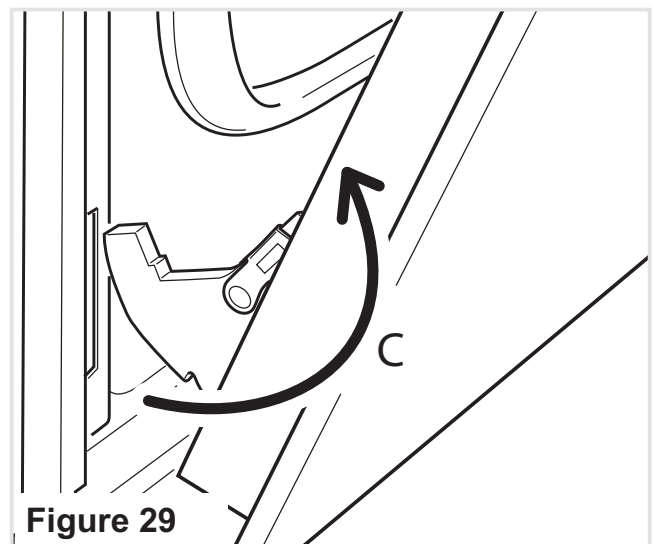
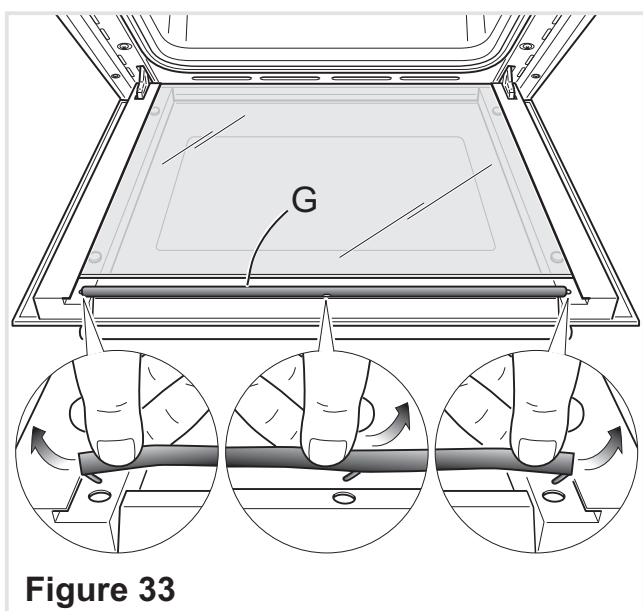
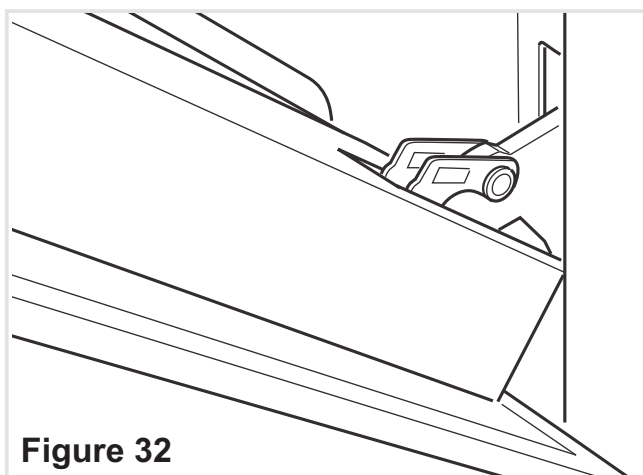
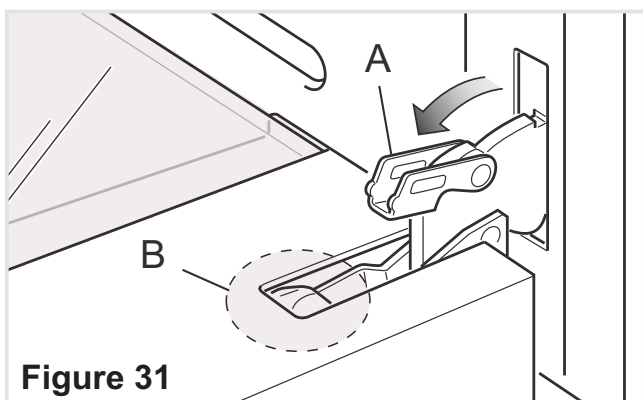
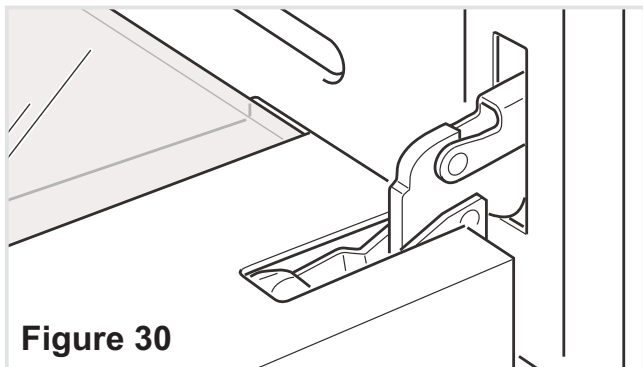


Figure 29



## CLEANING THE INNER PANES OF GLASS

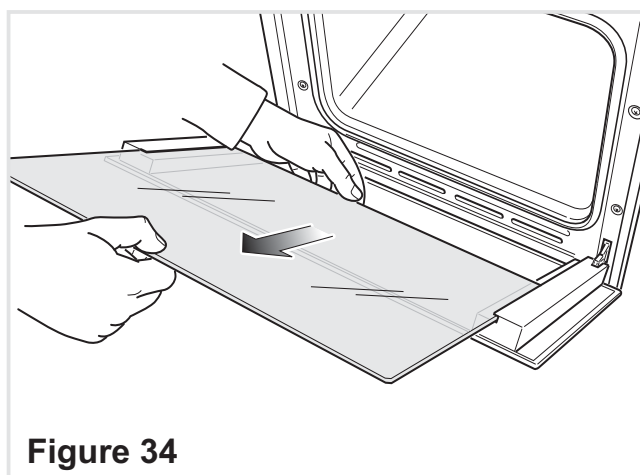
The oven door is fitted with no. 3 panes:

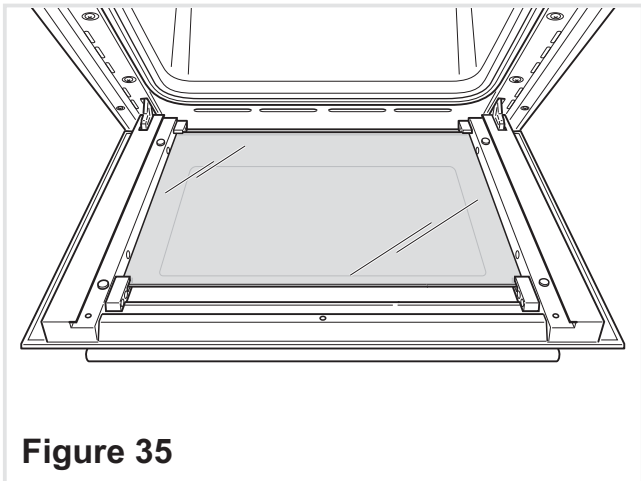
- no. 1 outside;
- no. 1 inner;
- no. 1 in the middle.

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

## REMOVING THE MIDDLE AND INNER PANES OF GLASS

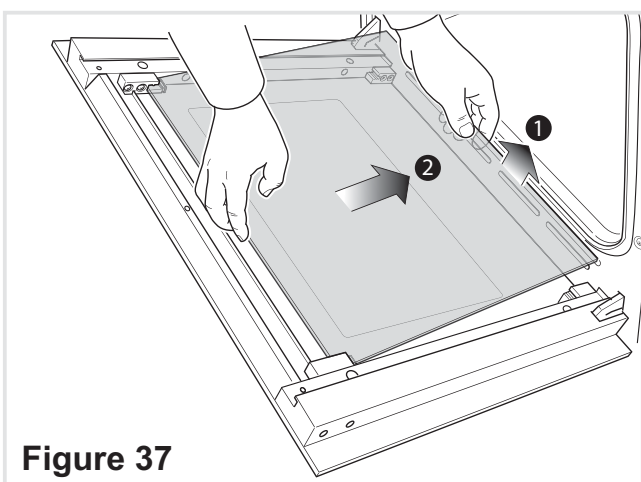
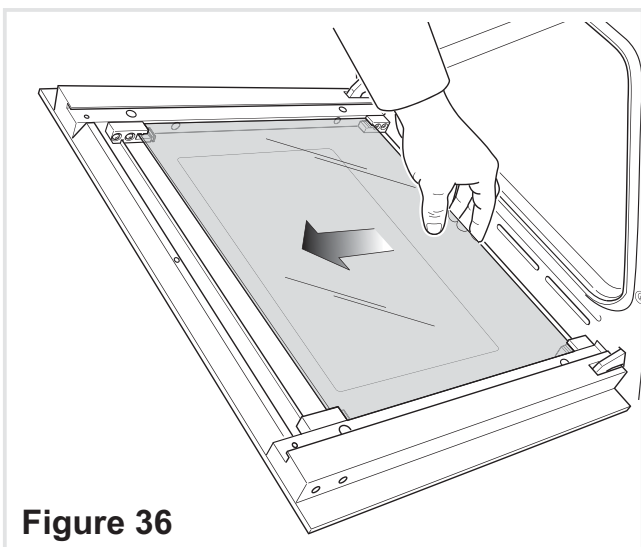
1. Lock the door open:
  - Fully open the oven door (fig. 30).
  - Fully open the lever "A" on the left and right hinges. (fig. 31).
  - Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 31, 32).
2. Remove the inner pane:
  - Remove the seal "G" by unhooking the no. 3 fixing hooks (fig. 33).
  - Gently pull out the inner pane of glass (fig. 34).
  - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

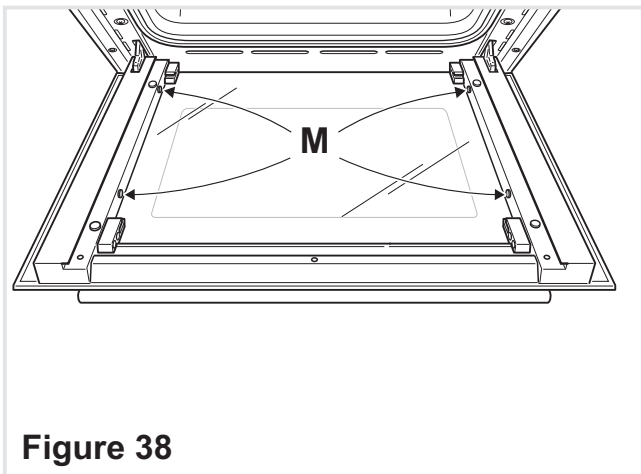




3. Remove the middle pane:
  - Gently unlock the middle pane of glass from the bottom clamps by moving it as in fig. 36.
  - Gently lift the bottom edge of the pane (arrow 1 in fig. 37) and remove it by pulling it out from the top clamps (arrow 2 in fig. 37).
  - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

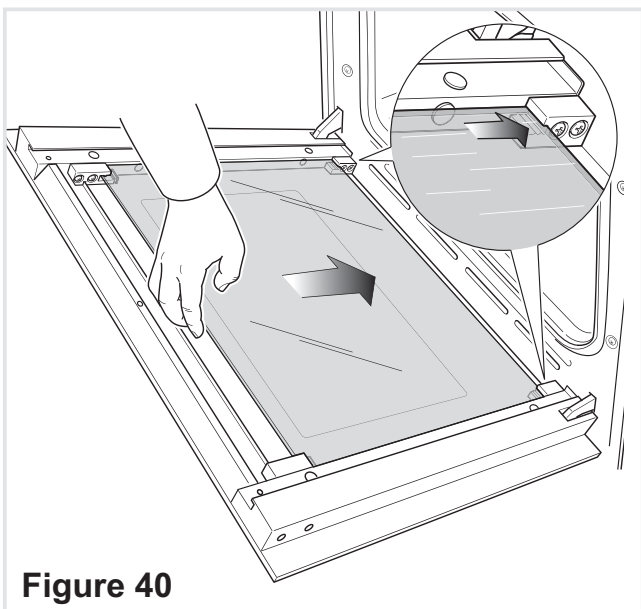
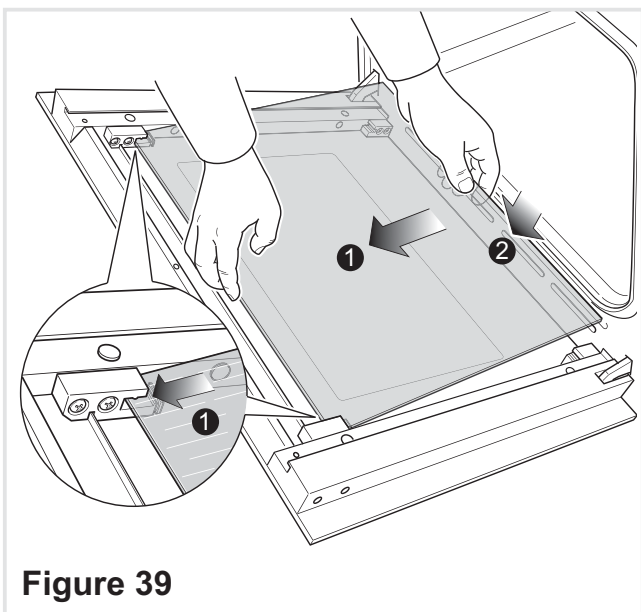
Now you can also clean the inside of the outer glass.

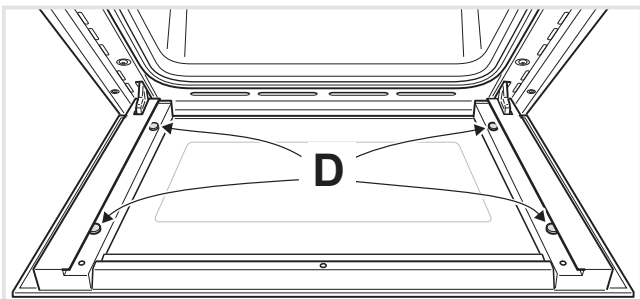




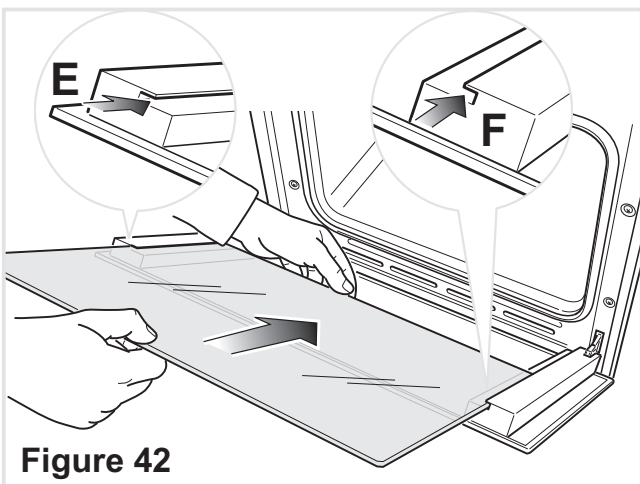
## REPLACING THE MIDDLE AND INNER PANES OF GLASS

1. Make sure the door is locked open (see fig. 32).
2. Replace the middle pane:
  - Check that the four rubber pads are in place ("M" in fig. 38).
  - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
  - Gently insert the top edge of the pane into the top clamps (arrow 1 in fig. 39), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in fig. 39); and then slide the pane into position (fig. 40).

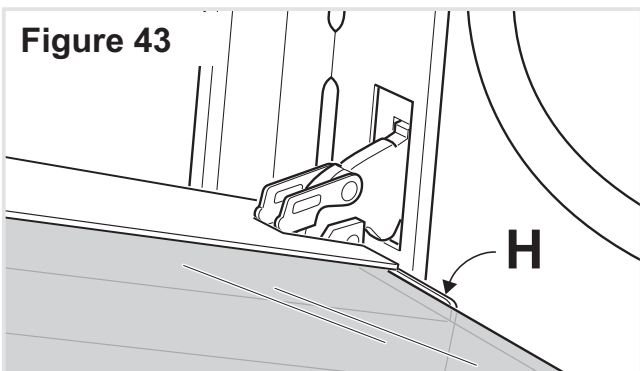




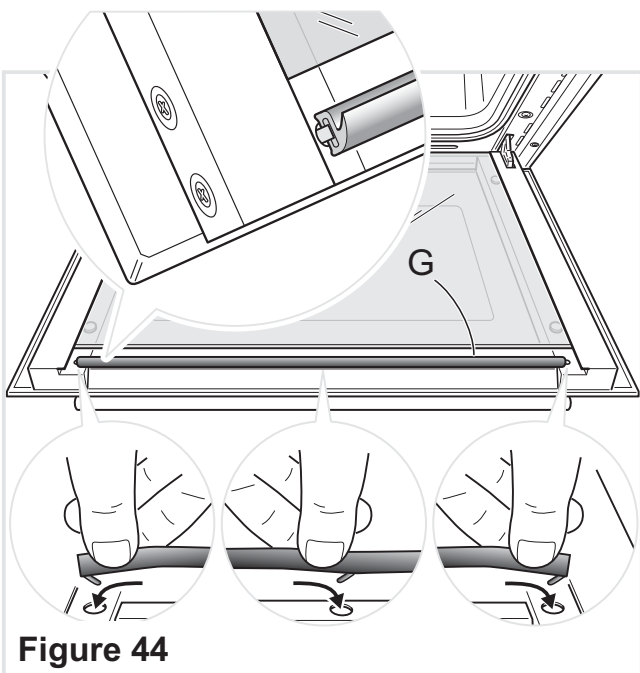
**Figure 41**



**Figure 42**



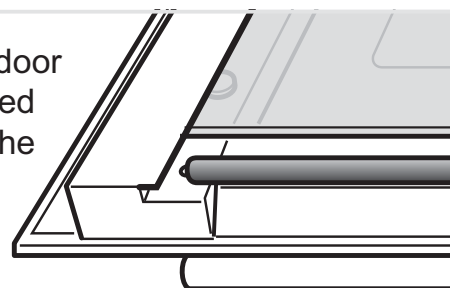
**Figure 43**



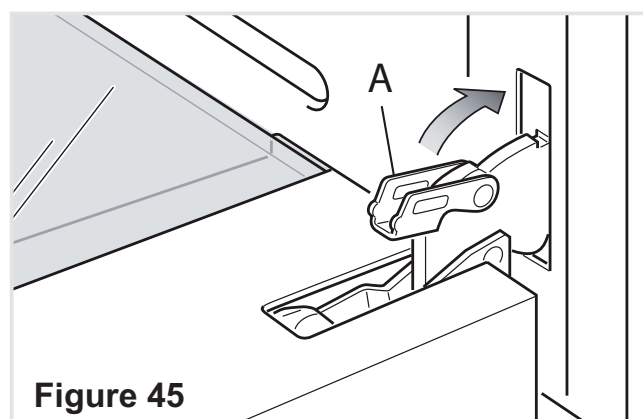
**Figure 44**

3. Replace the inner pane:
  - Check that the four rubber pads are in place ("D" in fig. 41).
  - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
  - Insert the pane in the left "E" and right "F" slide guides (fig. 42), and gently slide it to the retainers "H" (fig. 43).
  - Reassemble the seal "G" in the correct way by hooking the no. 3 fixing hooks in the proper holes (fig. 44).
4. Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (fig. 45).

The oven door has a sealed gasket in the top part.



It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.



**Figure 45**

# 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.**

## TROUBLESHOOTING

If you experience a problem with your oven, check the following points before calling our Customer Service Centre for assistance.

1. The power is switched on.
2. The controls are switched on.
3. None semi-automatic or automatic cooking program has been selected.
4. Both the fuse and the mains fuse are intact.

Should you still require assistance please contact our Customer Service Centre for your nearest Authorised Delonghi Service Agent.



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.

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**[www.delonghi.com.au](http://www.delonghi.com.au)**  
**[www.delonghi.co.nz](http://www.delonghi.co.nz)**