



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

**DOUBLE  
OVEN**



**distributed by  
DeLonghi  
Pty 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.***

## **PRODUCT LABEL**



## **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.

### **FIRST USE OF THE OVEN**

It is advised to follow these instructions:

- Furnish the interior of the oven as described at chapter “Cleaning and maintenance”.
- Insert shelf and tray.
- 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.

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 1044	Electromagnetic Compatibility Requirements.

## 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.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in the off position.
- Keep children away from the appliance when it is in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- 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.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- Make sure that electrical cables connecting other appliances in the proximity of the oven do not become entrapped in the oven door.
- 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.
- **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.
- **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 authorized personnel.
- This appliance is to be installed only by an authorised person and in compliance with local safety standards.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the oven from mains power supply before carrying out any maintenance operations or repairs.

## ELECTRICAL REQUIREMENTS

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- 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.
- The appliance must be connected directly to the mains placing a two pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch 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.**

**WARNING:** This appliance must be earthed. This oven must be connected to supply using V105 insulated cable.

## N.B.

- The connection of the appliance to earth is mandatory.
- For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

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



## CONNECTING THE FEEDER CABLE

- Unscrew the screw **A** securing the cover plate **B** behind the oven (fig. 1).
- Remove the cover plate **B**.
- Remove the screws **C** from the cable clamp (fig. 2).
- Insert the mains cable (type V105 - 3 x 2,5 mm<sup>2</sup> section) into the cable protector **P**.
- Connect the phase and earth cables to the mains terminal connection block **D**.
- The wires of this appliance must be coloured in accordance with the following code:  
GREEN AND YELLOW - EARTH  $\perp$   
BLUE - NEUTRAL - "N"  
BROWN - LIVE - "L"
- The wire which is coloured GREEN AND YELLOW must be connected to terminal which is marked with the letter "E" or by the Earth  $\perp$  symbol or coloured GREEN or GREEN AND YELLOW.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.
- Refit the cable clamp so that it clamps the outer sleeving of the cable, and screw the screws **C**.
- Refit the cover plate **B** and fix it with the screw **A**.

## REPLACING THE POWER SUPPLY CABLE

If the supply cable is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Figure 1

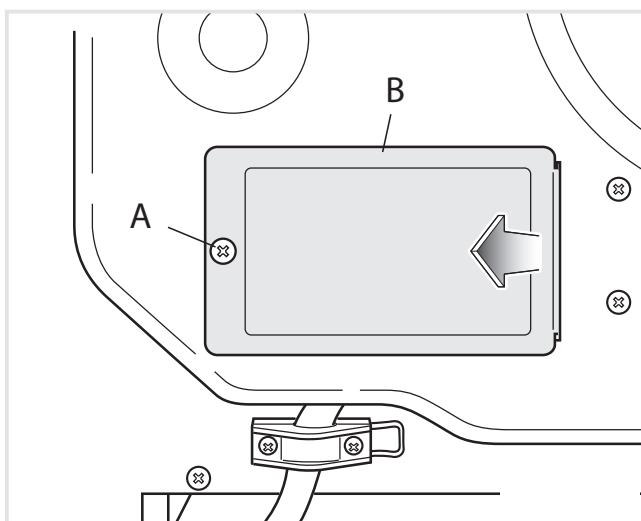
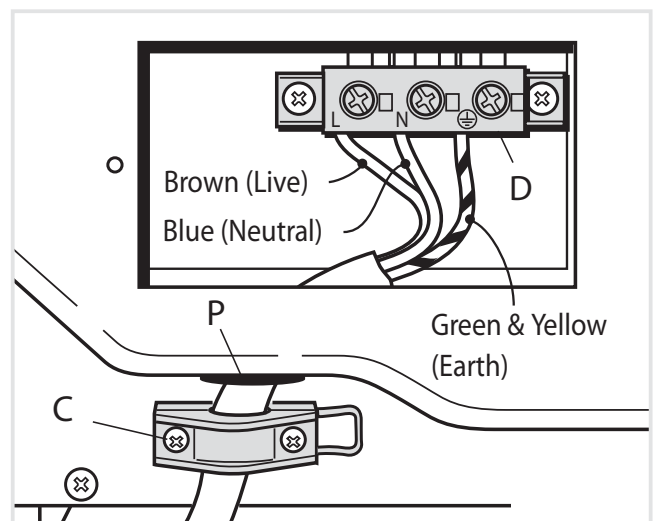


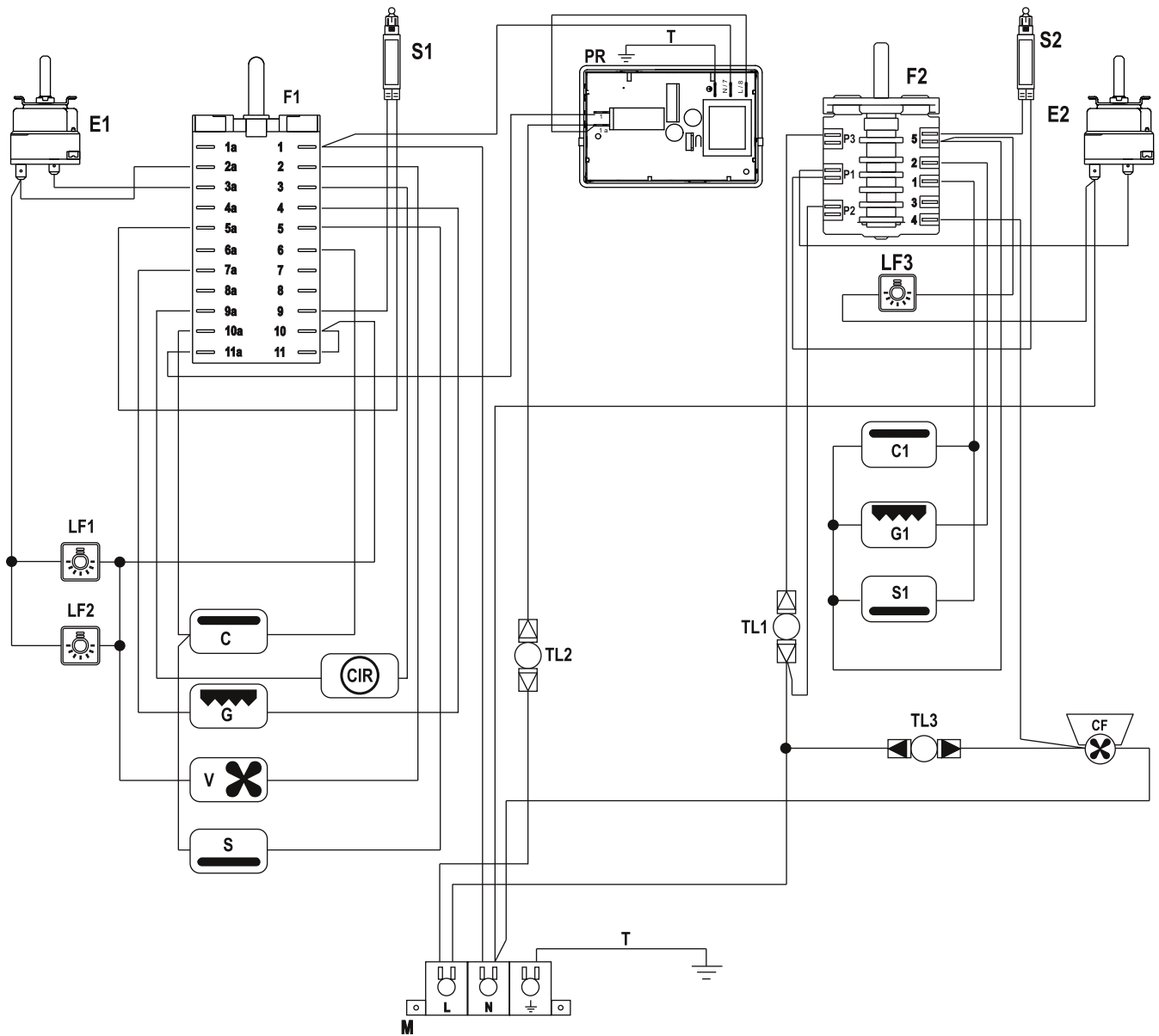
Figure 2



**WARNING** This appliance must be earthed

# WIRING DIAGRAM

Figure 3



## ELECTRIC DIAGRAM KEY

### TOP OVEN

F2 Oven switch  
E2 Oven thermostat  
S2 Thermostat pilot lamp  
LF3 Oven lamp  
C1 Top element  
G1 Grill element  
S1 Bottom element  
TL1 Thermal overload

### BOTTOM OVEN

F1 Oven switch  
E1 Oven thermostat  
S1 Thermostat pilot lamp

PR Oven programmer  
LF1/2 Oven lamp  
C Top element  
G Grill element  
V Fan  
S Bottom element  
CIR Circular element  
TL2 Thermal overload  
CF Cooling fan  
TL3 Thermal overload  
M Terminal block  
T Earth connection



## FITTING REQUIREMENTS

**WARNING:** Taking care **NOT** to lift the oven by the door handles.

**IMPORTANT:**

The appliance should be installed by a **QUALIFIED INSTALLATION TECHNICIAN**.

The appliance must be installed in compliance with regulations in force.

You need the following housing area to fit your oven correctly.

The double oven is designed to fit into a cabinet of 600 mm width.

The double oven can be built in the kitchen units, but you must ensure that it is properly ventilated.

In the diagram the appliance is ventilated by means of the space in the top of the kitchen cabinet.

Lift the appliance into position onto the shelf, taking care **NOT** to lift it by the door handles.

If you open the oven doors, you will see some screw holes.

The oven should then be secured to the housing by fitting screws into these holes.

Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

Dimensions (mm)	Oven	Housing
Height	888	877
Width	595	560
Depth	564	555 min.

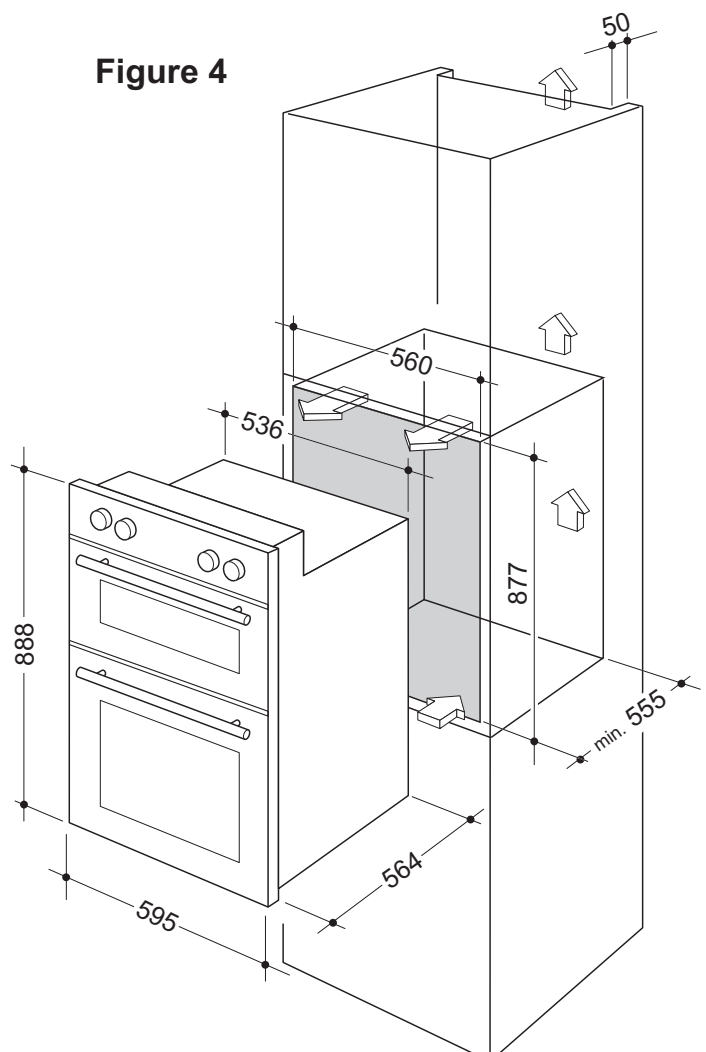
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 120 °C.

**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.

**Figure 4**



## FIXING THE DOUBLE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 5. 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.

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 handles.

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 5**

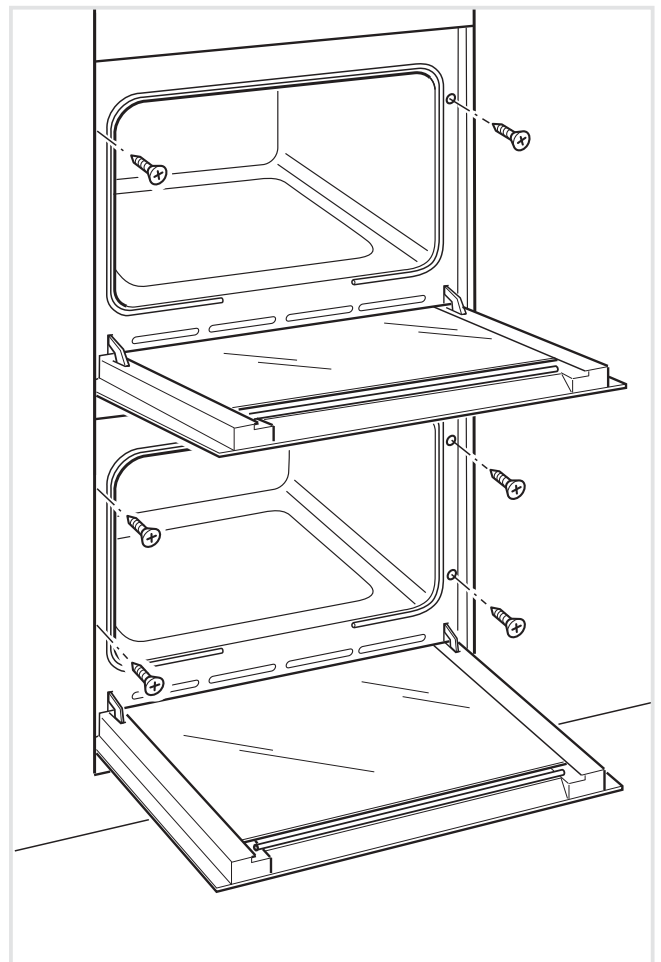
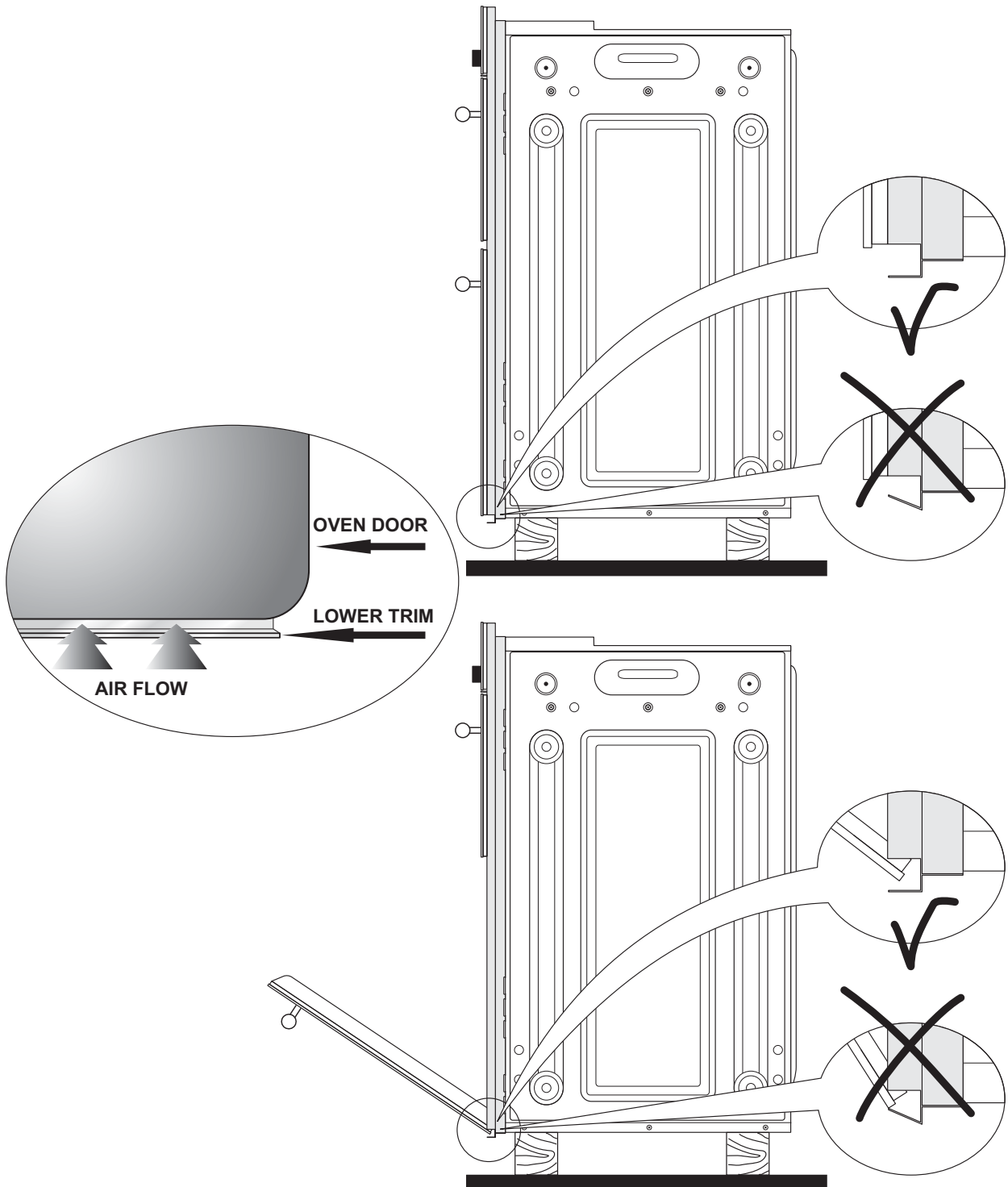


Figure 6



**IMPORTANT:**

**To avoid damage to the lower trim please note the following instructions.**

The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in below illustrations.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

**No responsibility for lower trim damage will be accepted if these instructions have not been followed.**

# 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 BOTTOM MAIN 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. 7); 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. 9.
- Slide in, on the guides, the shelf and the tray (fig. 8). The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

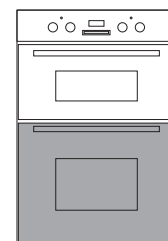
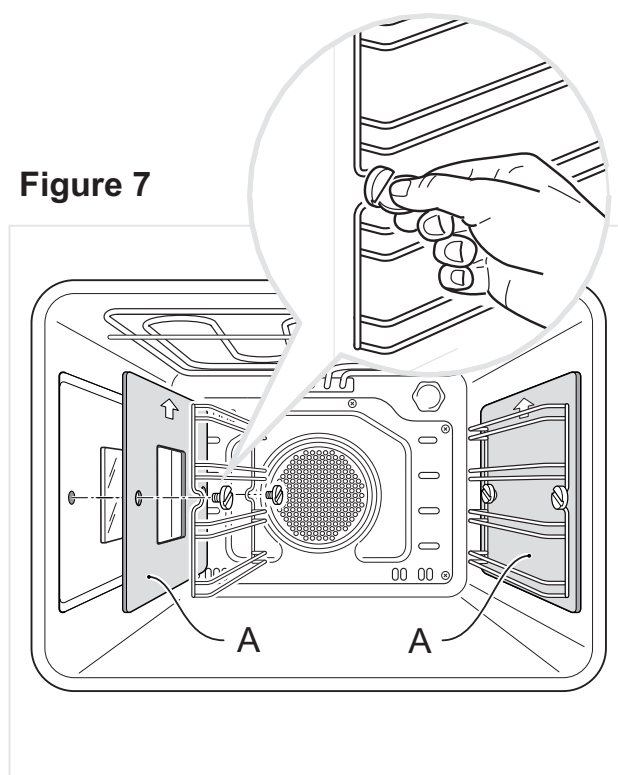



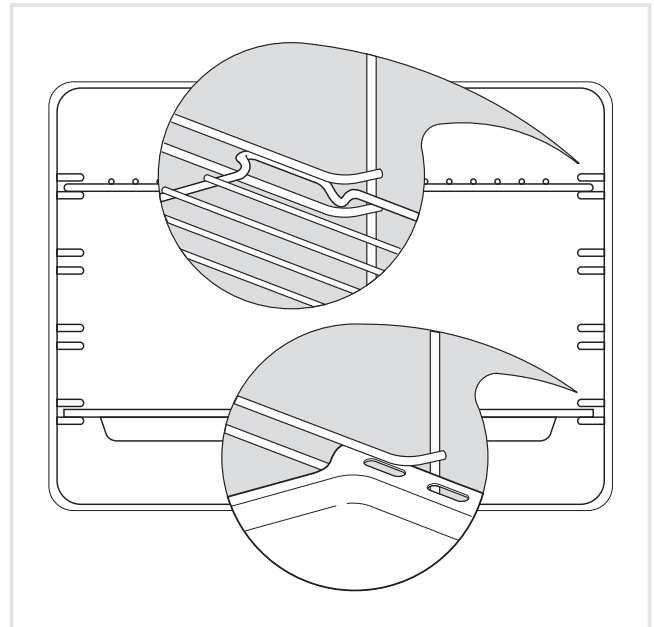


Figure 7



- 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;
  - 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. 7.  
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 page 14).
- Clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

**Figure 8**

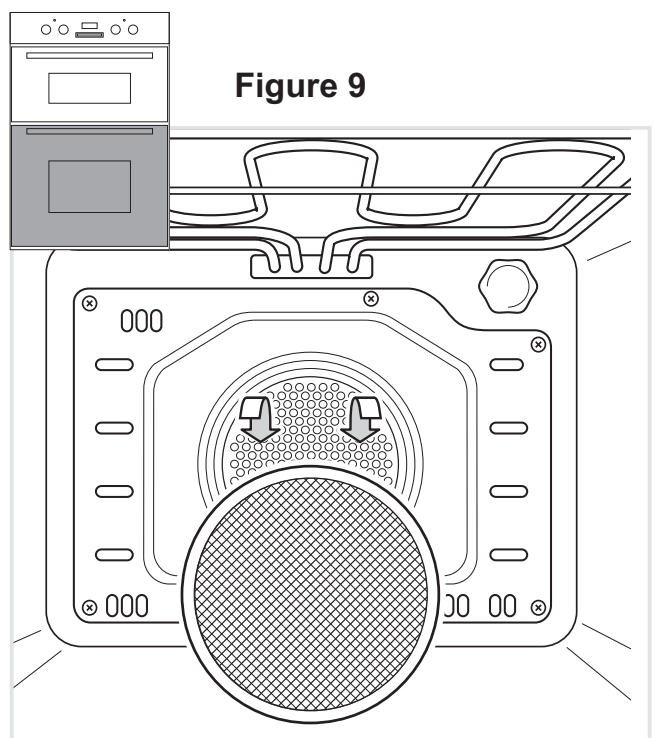


## **GREASE FILTER (bottom main oven only)**

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 9).
- Clean the filter after any cooking! The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 9).
- Always dry the filter properly before fitting it back into the oven.

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

**Figure 9**



## TILTING GRILL OF THE BOTTOM MAIN OVEN

- 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. 10b).
- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screw (fig. 10a).
- 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.

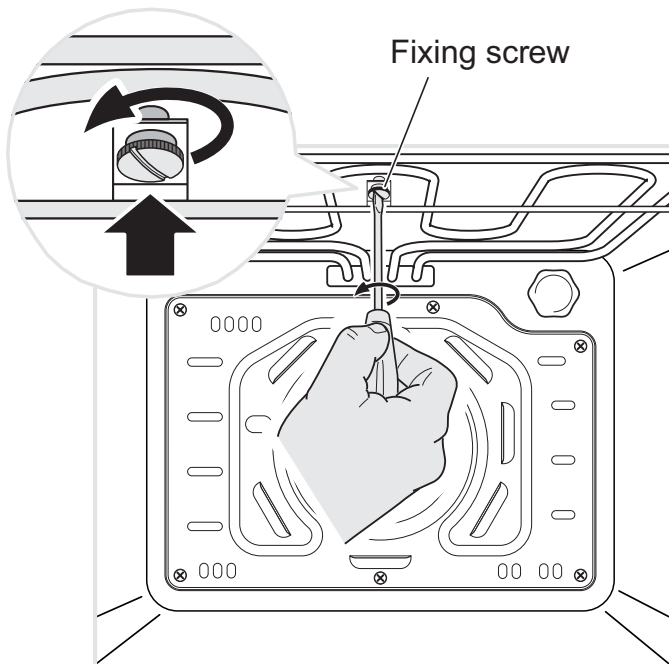
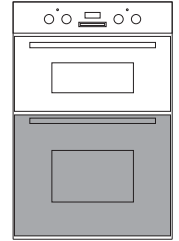


Figure 10a

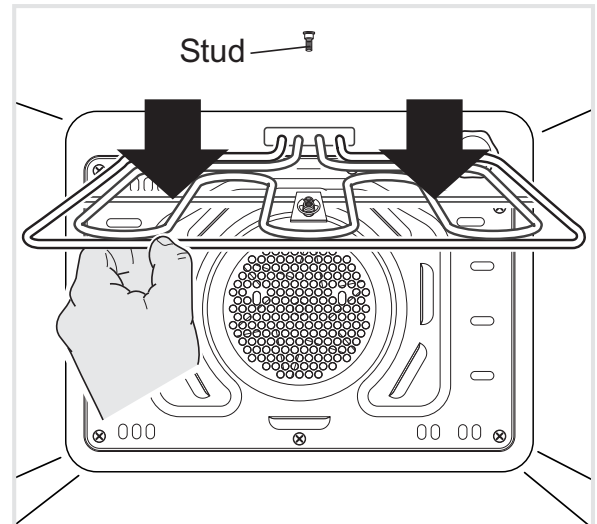




Figure 10b

## USING THE TOP OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:

- Assemble the wire racks to the oven walls using the 2 screws (Fig. 11).
- Slide into the guides, the shelf and the tray (fig. 12).  
The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- To eliminate traces of grease from the heating elements, switch on the oven to the maximum temperature in this ways:
  - for 60 minutes in the  position;
  - for another 15 minutes in the  position.
- Unscrew the fixing screws and slide off the wire racks to the oven wall as in fig. 11.
- 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 page 16).
- Clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

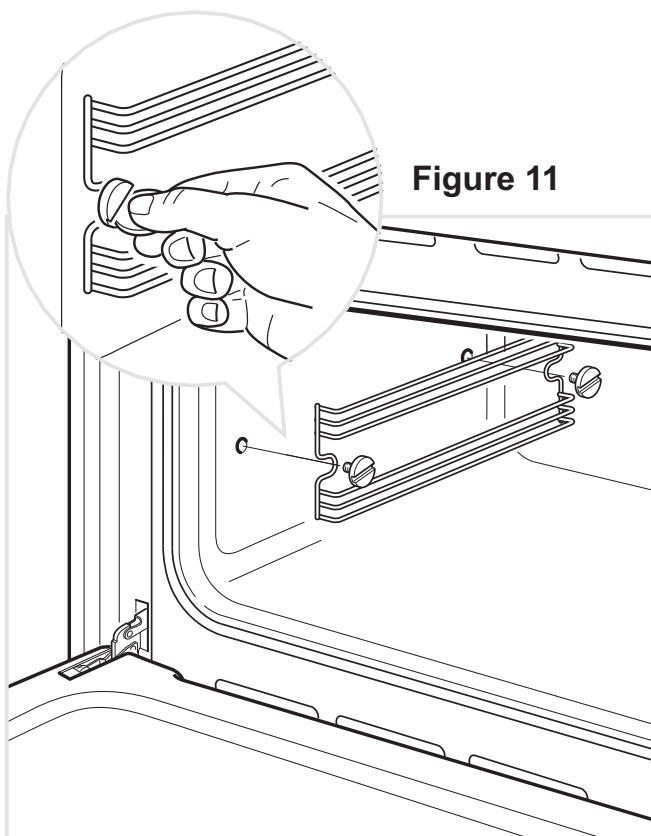
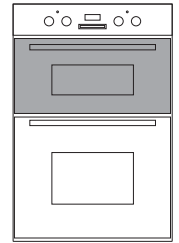


Figure 11

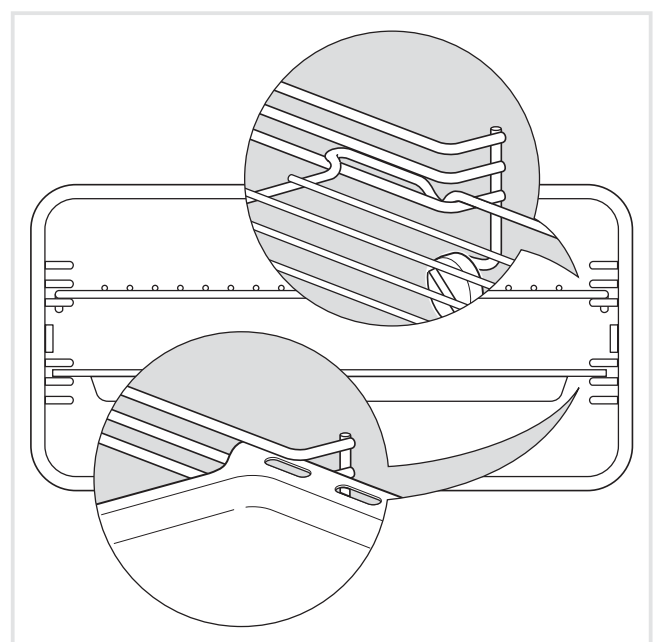
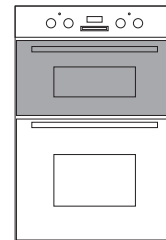


Figure 12



## TILTING GRILL OF THE TOP OVEN (fig. 15)

- 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. 15).
- In the front the grill is secured to the ceiling by a hook **A**.



### Unlocking the tilting grill (fig. 13)

1. Open the hook **A**.
2. Gently pull down the grill as shown in the figure 15.

### Locking the tilting grill (fig. 14)

1. Gently lift up the grill.
2. Close the hook **A** on the grill bar.

Figure 13

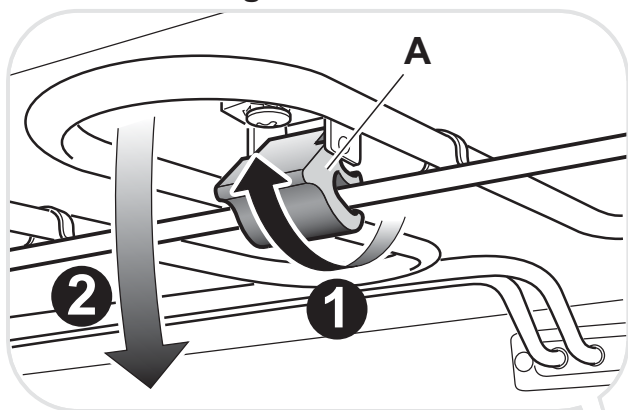


Figure 14

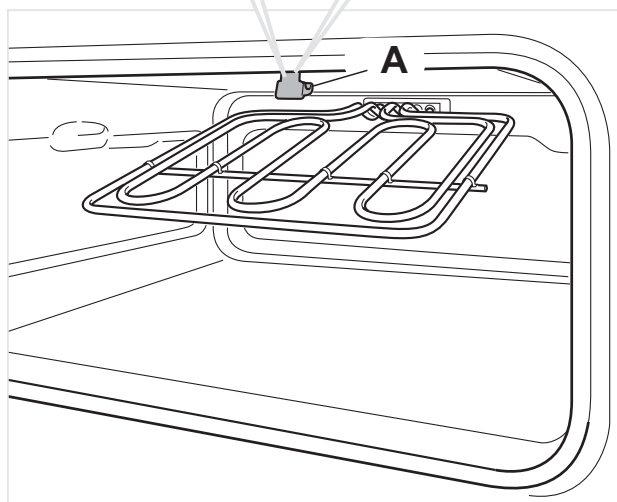
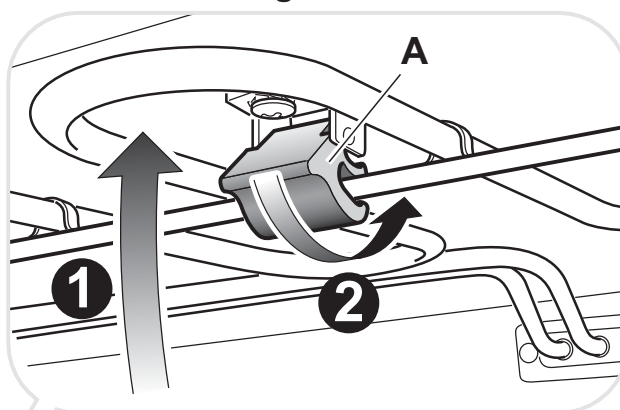


Figure 15

## TELESCOPIC SLIDING SHELF SUPPORTS

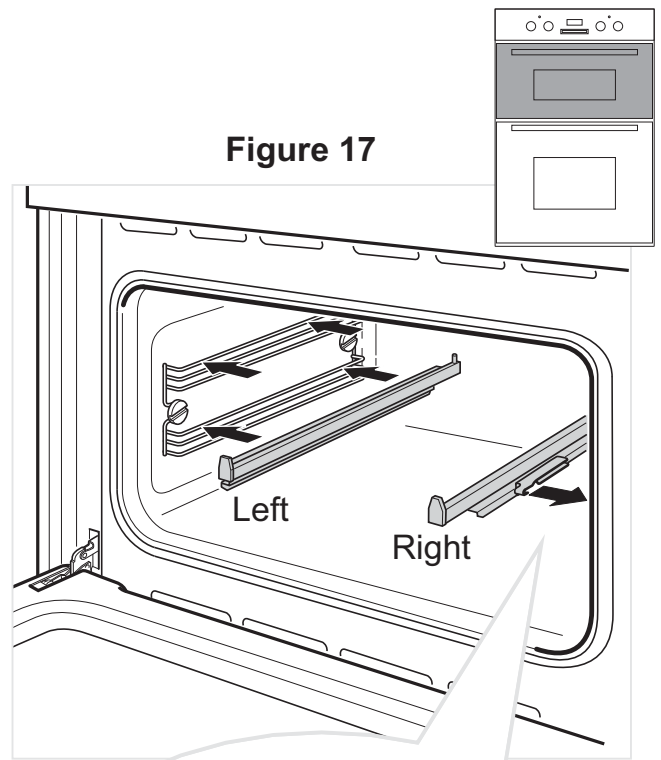
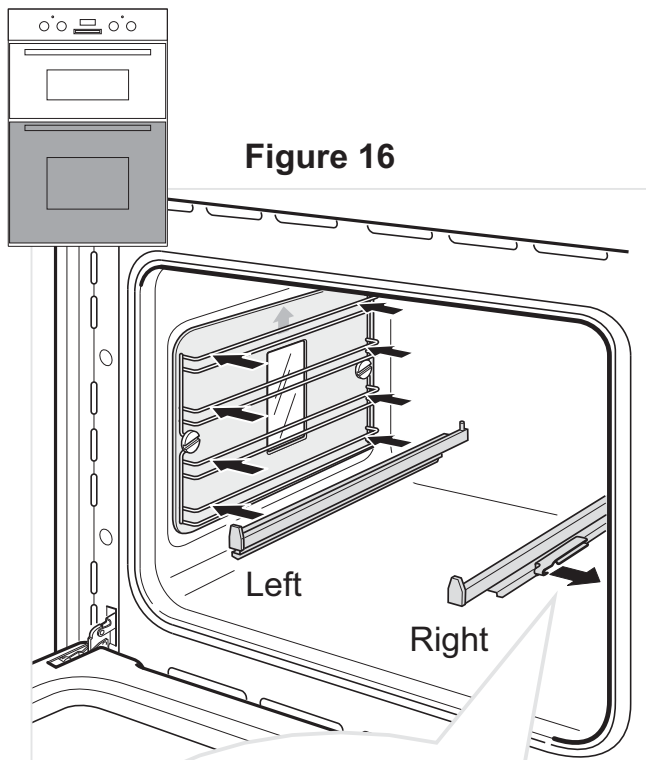
The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

**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 support onto the side racks:

- Screw the side rack onto the oven wall (Figs. 7 - 11).
- Fit the sliding shelf support onto the top wire of a rack and press (Figs. 16 - 17). You will hear a click as the safety locks clip over the wire.



To remove the telescopic sliding shelf supports:

- Remove the side racks and the catalytic liners by unscrewing the fixing screws (Figs. 18 - 19).
- Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in Fig. 20).
- Pull the safety locks away from the wire to release the wire (arrow 2 in Fig. 20).

### 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 in soapy water or use oven cleaner.

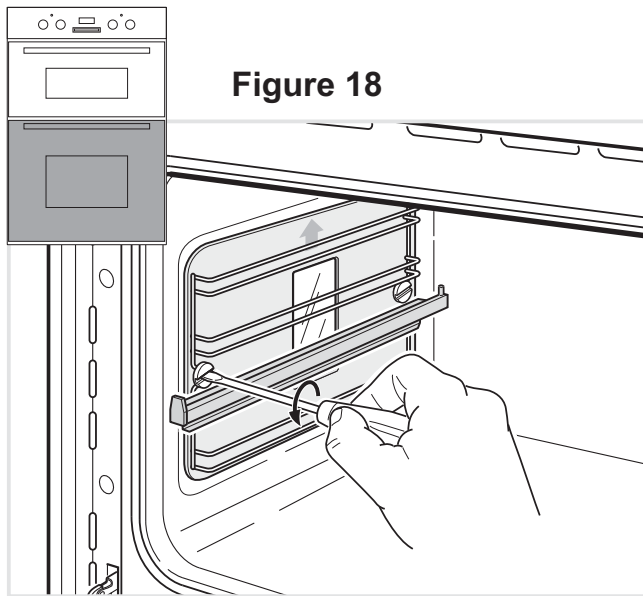


Figure 18

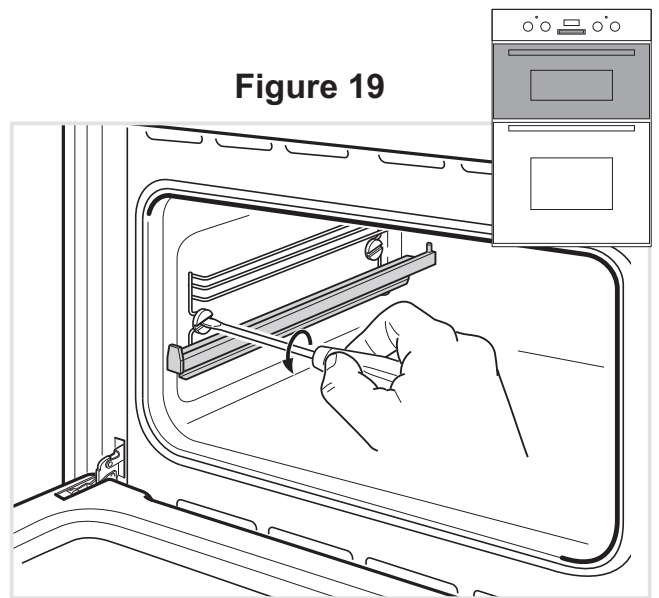
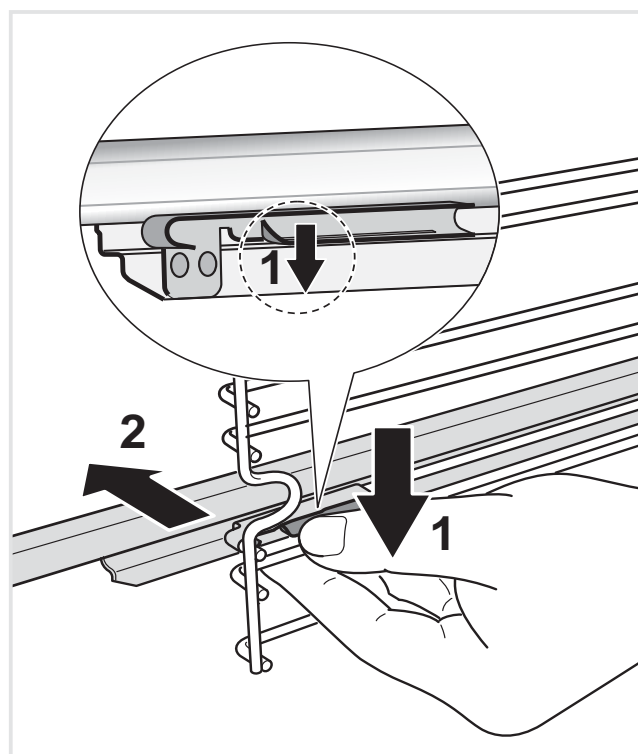


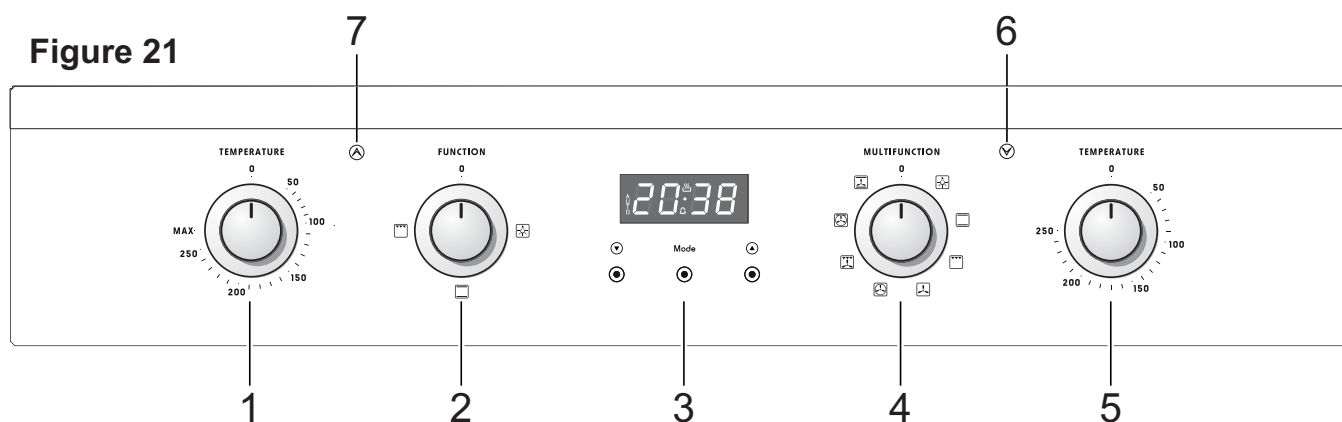
Figure 19

Figure 20



# Control panel

Figure 21



## CONTROLS DESCRIPTION

1. Oven temperature knob (Top oven)
2. Function selector knob (Top oven)
3. Digital electronic programmer (Bottom main oven only)
4. Function selector knob (Bottom main oven)
5. Oven temperature knob (Bottom main oven)
6. Bottom main oven temperature indicator light
7. Top oven temperature indicator light

### Please Note:

Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

When the top oven is operating the cooling fan motor is always ON.

When only the bottom main oven is operating the cooling fan motor switches ON/OFF depending on temperature.

Depending on cooking temperatures and times, the cooling fan may run on even after appliance oven has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

## USING THE PRESS-AND-TURN CONTROL KNOBS

The control knobs are flush-mounted in the control panel.

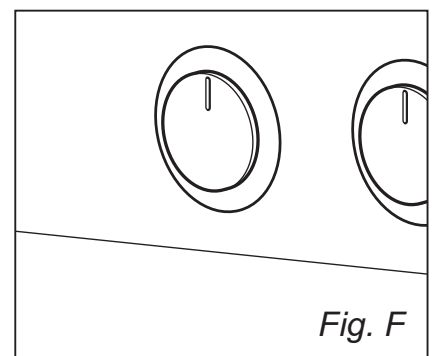
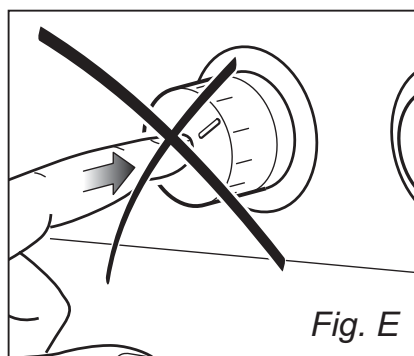
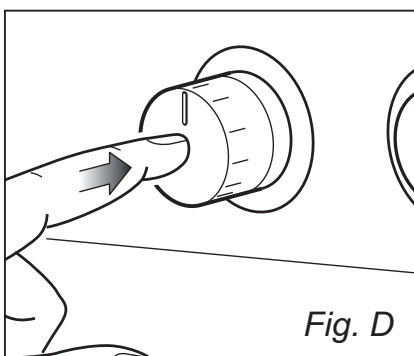
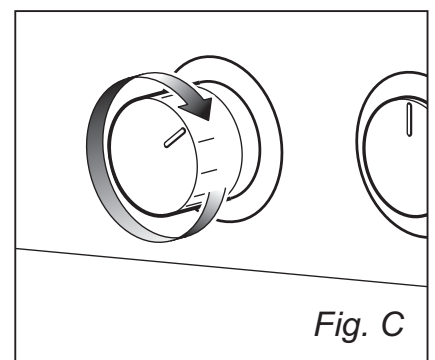
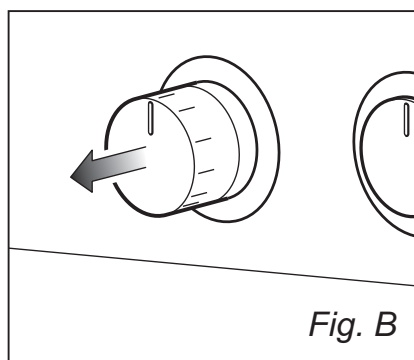
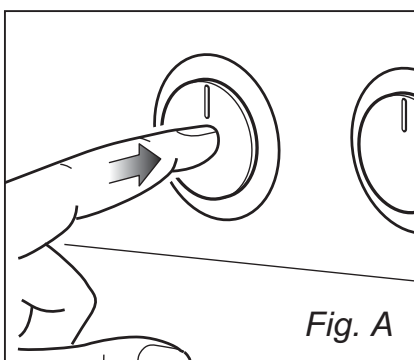
Use them as follows:

- Press lightly on the knob (figure 22 A);
- The knob will extend outwards as illustrated in figure 22 B.
- Turn the knob to the required position (figure 22 C).
- When you have finished cooking, turn the knob back to the “0” (off) position and press it (figure 22 D) so that it stays flush with the control panel again (figure 22 F).

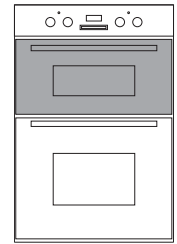
### IMPORTANT:

Never press down the knob when it is not in the “0” (off) position (figure 22 E).

Figure 22



# Top Oven



## TOP OVEN GENERAL FEATURES

This is a CONVENTIONAL oven with 2 cooking options, thermostatically controlled.

## TOP OVEN OPERATING PRINCIPLES

Heating and cooking in the CONVENTIONAL oven are obtained in two following ways:

- a. **by normal convection**  
The heat is produced by the upper and lower heating elements.
- b. **by radiation**  
The heat is irradiated by the infra red grill element.

### 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.

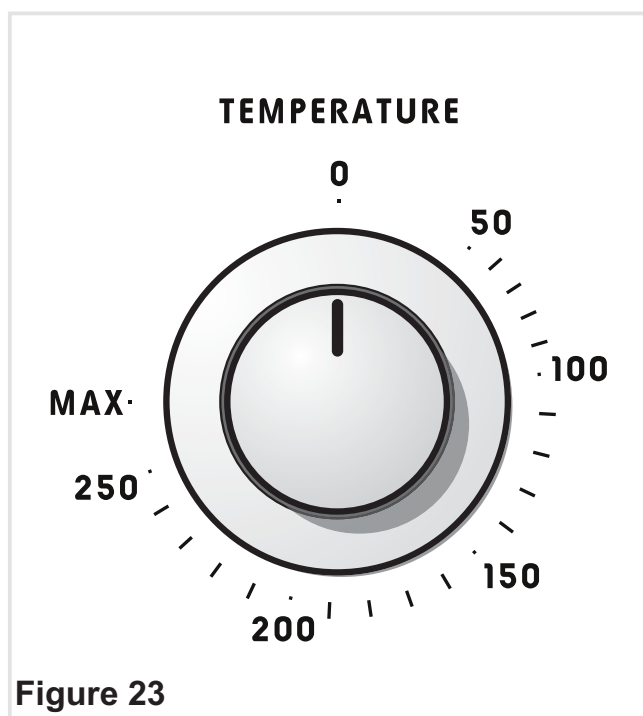


Figure 23

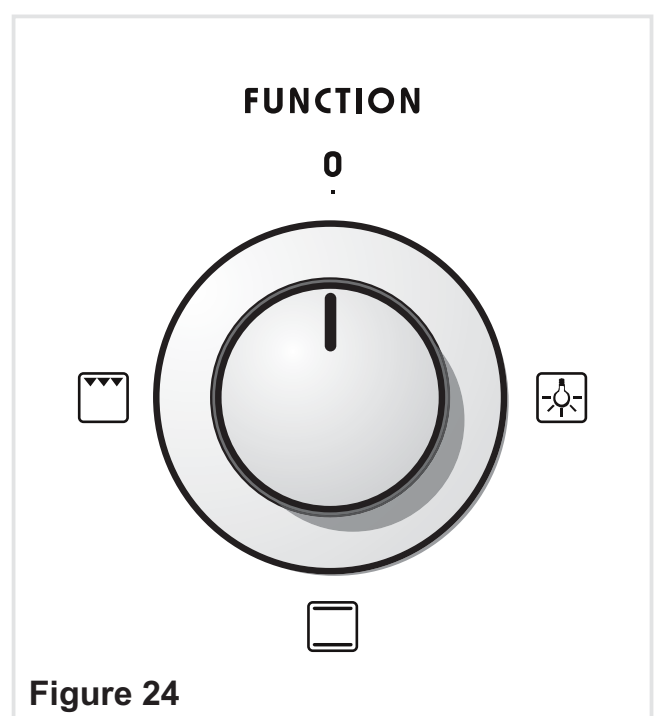


Figure 24

## THERMOSTAT KNOB (fig. 23)

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

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

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

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

## FUNCTION SELECTOR KNOB (fig. 24)

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



### OVEN LIGHT

By setting the knob to this position, only the oven light comes on. It remains on in all the cooking modes.



### TRADITIONAL CONVECTION COOKING

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

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

#### **Recommended for:**

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



### GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the oven door closed and the temperature knob set **between 50°C and 200°C maximum**. For correct use see chapter "USE OF THE GRILL".

#### **Recommended for:**

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

**Always grill with the oven door closed.**

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

**Caution: The oven door becomes very hot during operation. Keep children well out of reach.**



## COOKING ADVICE

Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.

### COOKING IN A CONVENTIONAL TOP OVEN

The oven has two heating elements, one on the base and one on the roof of the cooker. Hot air rises, so the top of the oven is always the hottest.

The temperature in the middle of the oven is maintained at the temperature set by the control knob, and is slightly hotter above and cooler below.

In a conventional oven, dishes requiring different temperatures can be cooked in the oven at the same time - e.g. roast beef and Yorkshire pudding.

Always pre-heat a conventional oven before use.

The oven indicator light will go out when the required temperature is reached. Do not open the oven door during cooking unless absolutely necessary.

**IMPORTANT:** Drip trays, baking trays etc. must not be left on the base of the oven as this could damage the appliance.

### USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door **closed**.

Place the food inside positioning the rack as near as possible to the grill.

Insert the drip pan under the rack to collect the cooking juices.

**Always grill with the oven door closed.**

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

**Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.**

# BOTTOM MAIN OVEN

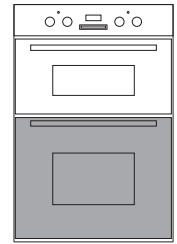
## GENERAL FEATURES

This is a MULTIFUNCTION oven.

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

In fact, it is possible to insert 6 different programs to satisfy every cooking need.

The 6 positions, thermostatically controlled, are obtained by 4 heating elements (top, bottom, grill and circular).



## BOTTOM OVEN OPERATING PRINCIPLES

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

**a. by normal convection**

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

**b. by forced convection**

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

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

**c. by semi-forced convection**

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

**d. by radiation**

The heat is irradiated by the infra red grill element.

**e. by radiation and ventilation**

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

**f. by ventilation**

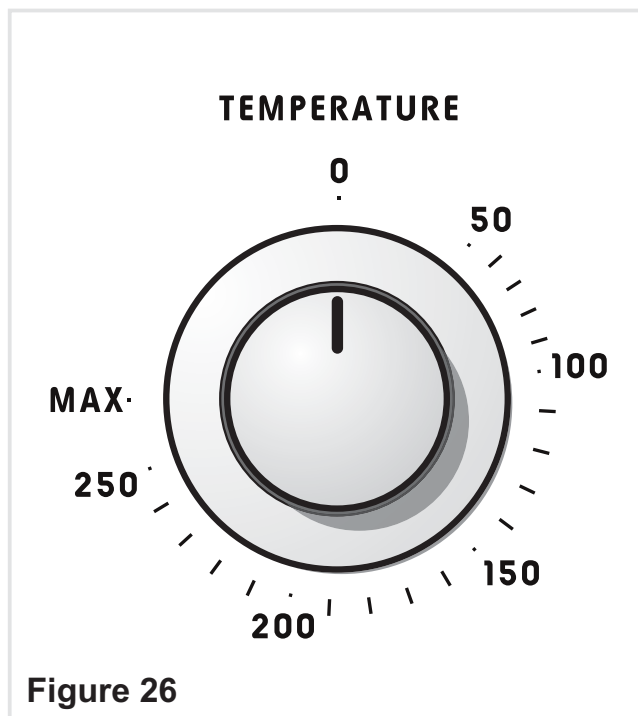
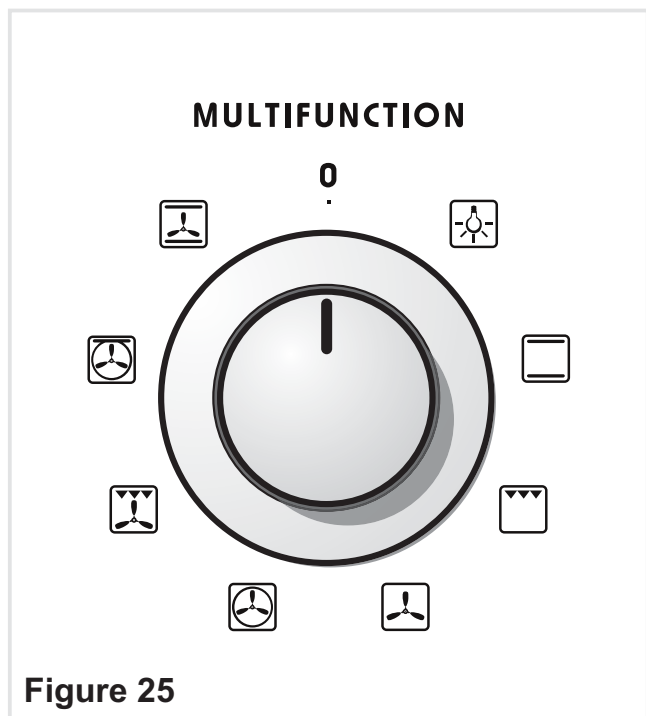
The food is defrosted by using the fan only function without heat.

## 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.



### **THERMOSTAT KNOB** (fig. 26)

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

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

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

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

### **FUNCTION SELECTOR KNOB** (fig. 25)

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



#### **OVEN LIGHT**

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

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



#### **TRADITIONAL CONVECTION COOKING**

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

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

#### **Recommended for:**

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



## GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 200°C maximum**.

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

**Always grill with the oven door closed.**

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

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

**Recommended for:**

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



## DEFROSTING FROZEN FOODS

Only the oven fan is on.

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

The defrosting is done by simple ventilation without heat.

**Recommended for:**

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

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



## HOT AIR COOKING

The circular element and the fan are on.

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

It is not necessary to preheat the oven.

**Recommended for:**

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



## VENTILATED GRILL COOKING

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

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 200°C maximum**.

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

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

**Always grill with the oven door closed.**

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

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

**Recommended for:**

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



## MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

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

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

### **Recommended for:**

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



## CONVECTION COOKING WITH VENTILATION

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

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

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

### **Recommended for:**

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

## COOKING ADVICE

Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.

## OVEN COOKING


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

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

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

## STERILIZATION

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

- Set the switch to position .
- Set the thermostat knob to position 185°C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135°C.



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

## REGENERATION

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

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

## SIMULTANEOUS COOKING OF DIFFERENT FOODS

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

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

The only precautions to follow are:

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


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

## ROASTING

To obtain classical roasting, it is necessary to remember:

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

## GRILLING AND “AU GRATIN”

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

Set the temperature knob **between 50°C and 200°C maximum**, preheat the oven, then simply place the food on the grid.

Close the door until grilling is complete.

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

**Grilling with the oven door closed.**

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

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

## USE OF THE GRILL

Preheat the oven for about 5 minutes.

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

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

**Grilling with the oven door closed.**

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

**WARNING: Accessible parts may become hot when the grill is used.**

**Children should be kept away.**

# ELECTRONIC PROGRAMMER (Bottom main oven only)

## CLOCK AND TIMER WITH "TOUCH CONTROL" KEYS





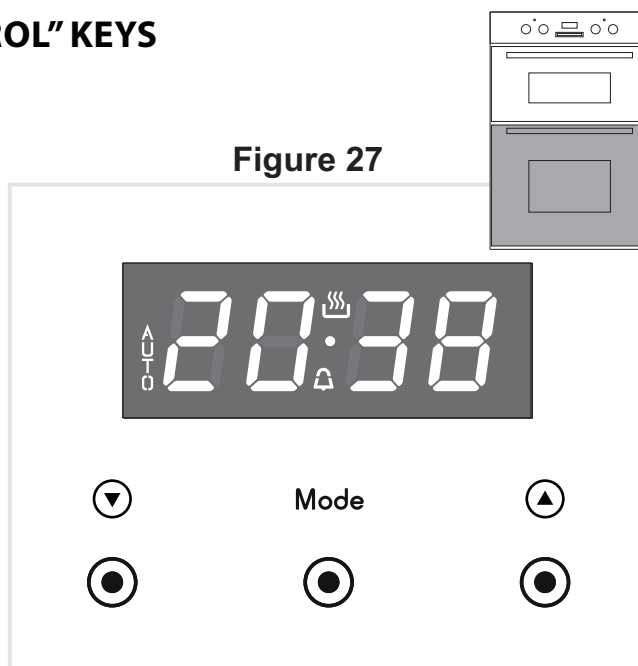





Keys:	Description:
 and 	<p>Touched simultaneously (for more than 2 seconds):</p> <ul style="list-style-type: none"> <li>• setting the clock;</li> <li>• setting the timer volume (by touching once, along with the "<b>Mode</b>" key);</li> <li>• to cancel automatic cooking at any time.</li> </ul>
<b>Mode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

Figure 27





Illuminated symbols:		Description:
<b>AUTO</b>	<b>flashing</b>	Automatic cooking completed, oven in automatic position but not set.
<b>AUTO</b>	<b>steady illumination</b>	Oven set for automatic cooking, cooking still not taking place.
	<b>flashing</b>	Timer being set.
	<b>steady illumination</b>	Timer in operation.
	<b>steady illumination</b>	Oven set for manual cooking.
 and <b>AUTO</b>	<b>AUTO flashing</b>	Automatic cooking being set.
 and <b>AUTO</b>	<b>steady illumination</b>	Oven set for automatic cooking, cooking taking place.



## “TOUCH-CONTROL” KEYS



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

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





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

## SETTING THE CLOCK


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

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

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

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

Important:








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

## USING THE TIMER

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

The timer does not turn the oven off.

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

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

## SETTING THE TIMER VOLUME

You can select from three volume levels.

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

## AUTOMATIC COOKING

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

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

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


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

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

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

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

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

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

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

# CLEANING AND MAINTENANCE

## GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- 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.**
- Stainless steel surfaces: clean with a suitable product. Always dry thoroughly.

**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 only or other non-abrasive products.
- Dry preferably with a microfibre or soft cloth.

## STAINLESS STEEL SURFACE

### CAUTION:

The stainless steel front surfaces (fascias on control panel and bottom oven door) used in this oven are protected with a Special Lacquer to reduce finger-print marks. To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

**ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.**

## PAINTED PARTS AND SILKSCREEN 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.

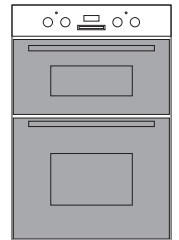
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the control panel since they can scratch the surface, which may result in shattering of the glass.

## INSIDE OF OVENS

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

## TILTING GRILL (TOP OVEN AND BOTTOM MAIN OVEN)

- The grill 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 (see pages 14, 16).

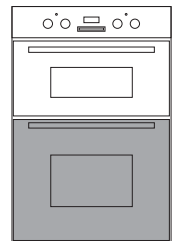


## ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS (BOTTOM MAIN OVEN ONLY)

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.

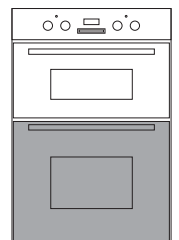
**DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.**

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



## GREASE FILTER (BOTTOM MAIN OVEN ONLY)

- Clean the filter after any cooking! The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 9 at page 13).
- Always dry the filter properly before fitting it back into the oven.



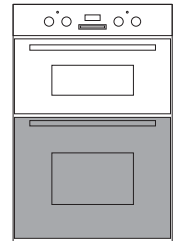
## REPLACING THE OVEN LIGHT

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

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

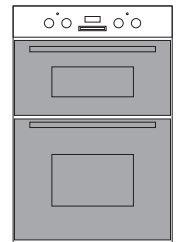
### LEFT LAMP (BOTTOM MAIN OVEN ONLY):

- Remove the left wire rack and the side catalytic panel by unscrewing the fixing screws.
- Press down from the top the protective cover **A** (fig. 28) 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.
- Unscrew and replace the bulb **B** with a new one suitable for high temperatures (300°C) having the following specifications: 230-240V 50 Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- 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 left wire rack and the side catalytic panel with the arrow up.



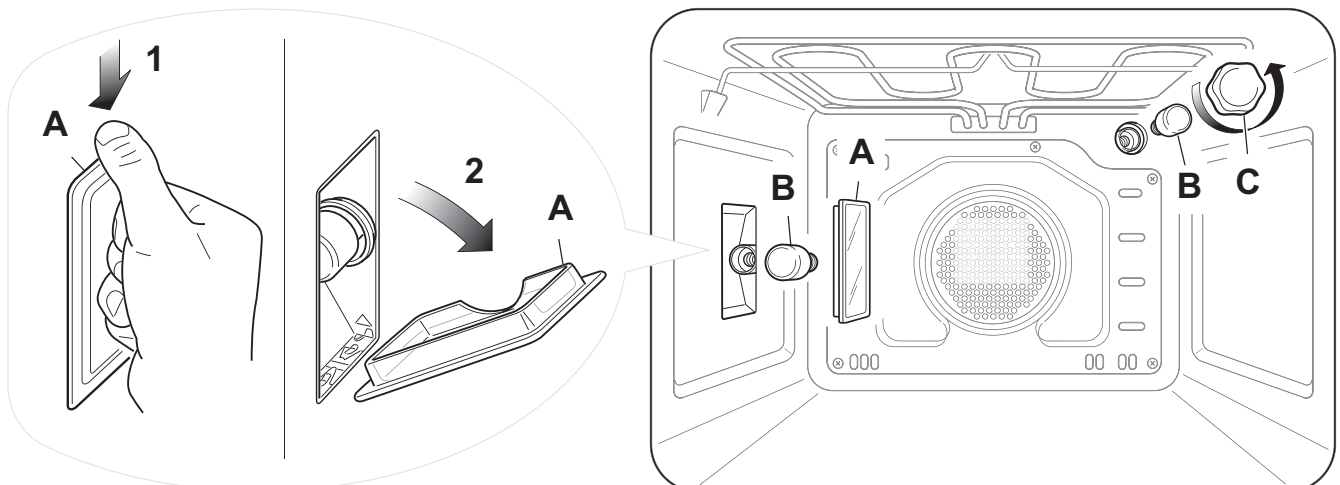
### TOP RIGHT LAMP:

- Remove the protective cover **C** (fig. 28);
- Unscrew and replace the bulb **B** with a new one suitable for high temperatures (300°C) having the following specifications: 230-240V 50 Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover;



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

Figure 28



## REMOVING THE OVEN DOORS

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 30).
- Open the lever “A” completely on the left and right hinges (fig. 31).
- Hold the door as shown in fig. 29.
- Gently close the door until left and right hinge levers “A” are hooked to part “B” of the door (figs. 31, 32).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 33).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

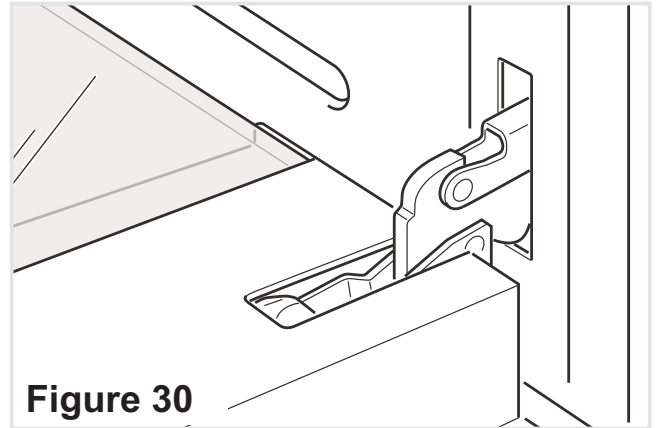
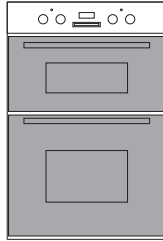


Figure 30

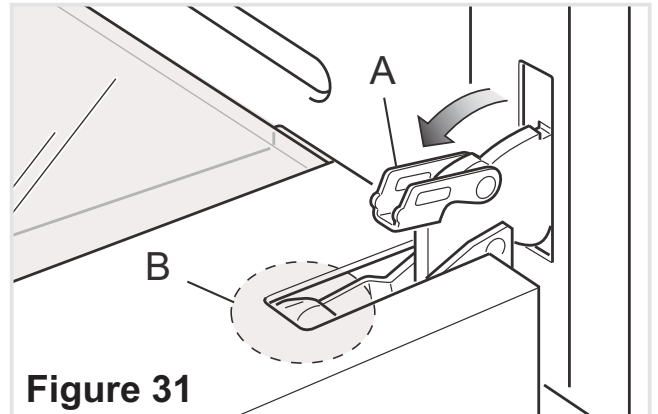


Figure 31

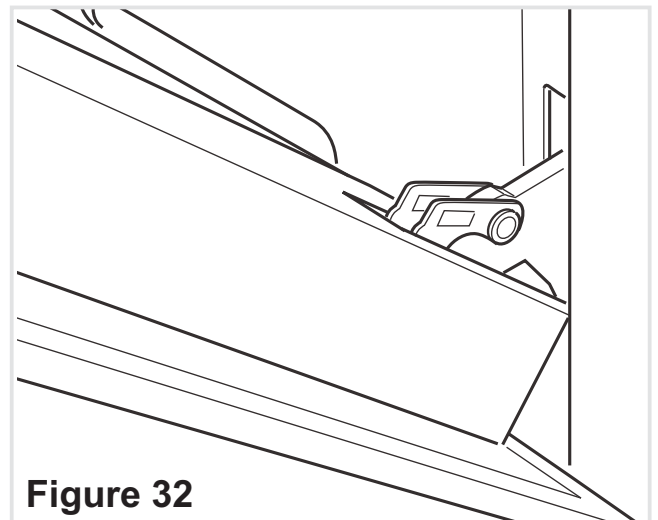


Figure 32

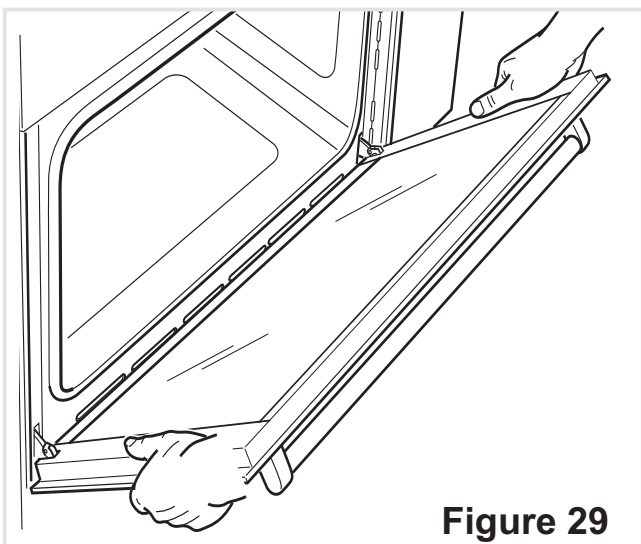


Figure 29

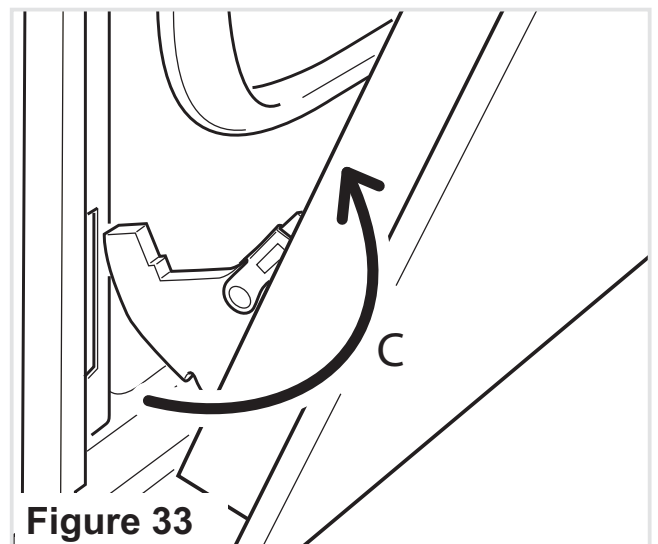
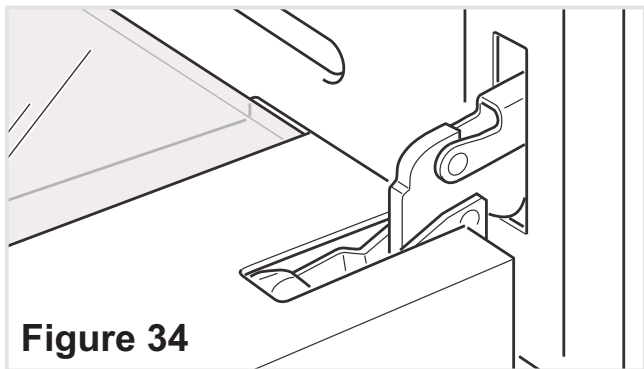
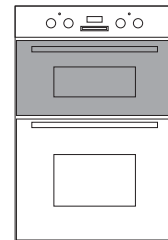


Figure 33

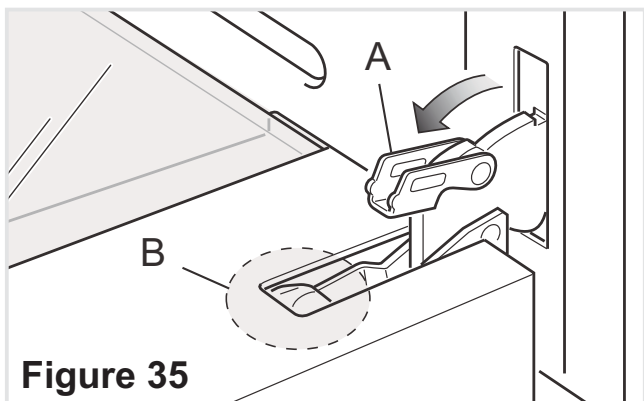




## TOP OVEN DOOR (WITH TWO PANES OF GLASS) CLEANING THE PANES OF GLASS



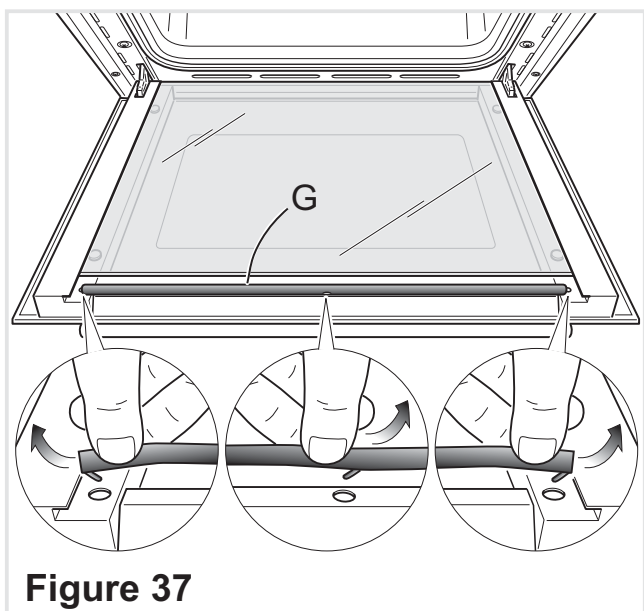
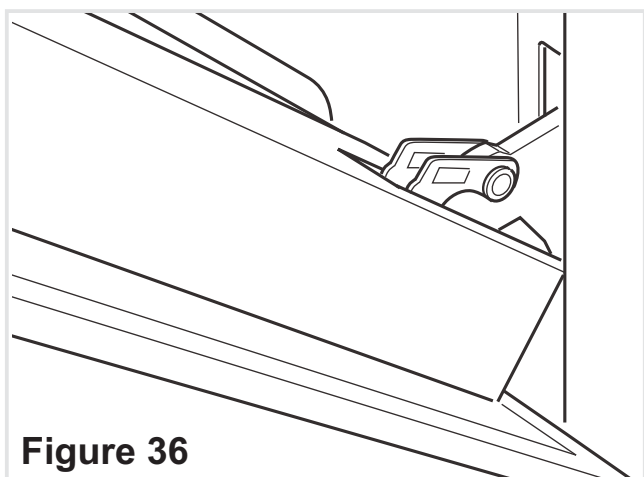
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.



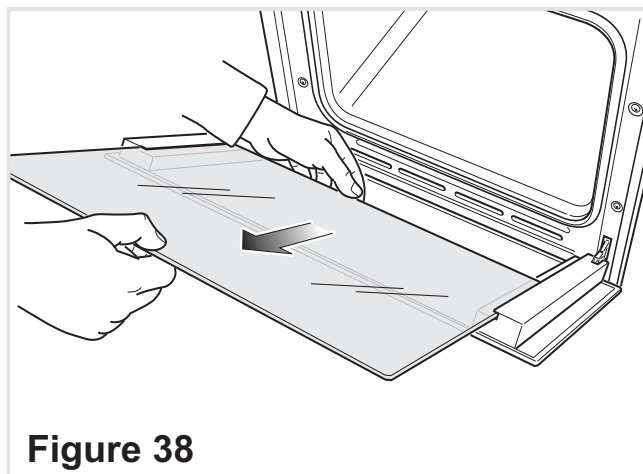
## REMOVING THE INNER PANE OF GLASS

The oven door has two panes. To clean these, you need to remove the inner pane.

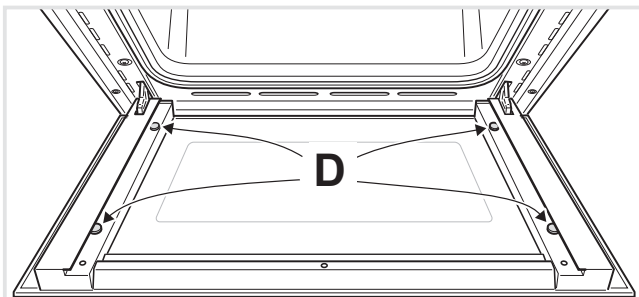
1. **Lock the door open:**
  - Fully open the oven door (fig. 34).
  - Fully open the lever **A** on the left and right hinges. (fig. 35).
  - Gently close the door (fig. 36) until the left and right hinges are hooked to part **B** of the door (fig. 35).
2. **Remove the inner pane:**
  - Remove the seal "**G**" by unhooking the no. 3 fixing hooks (fig. 37).
  - Gently pull out the inner pane of glass (Fig. 38).
  - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.



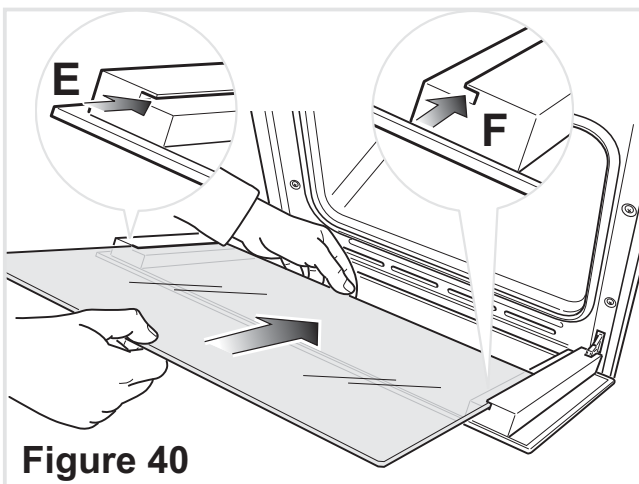
Now you can also clean the inside of the outer glass.



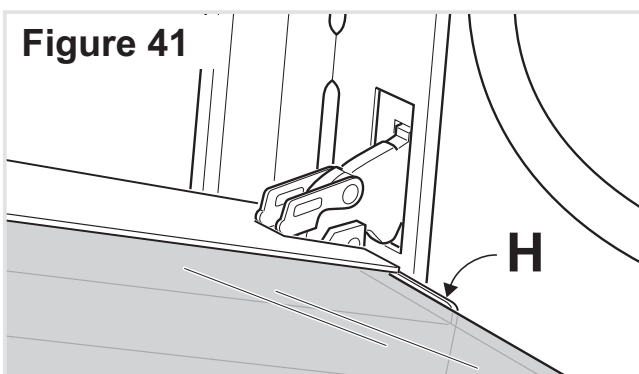




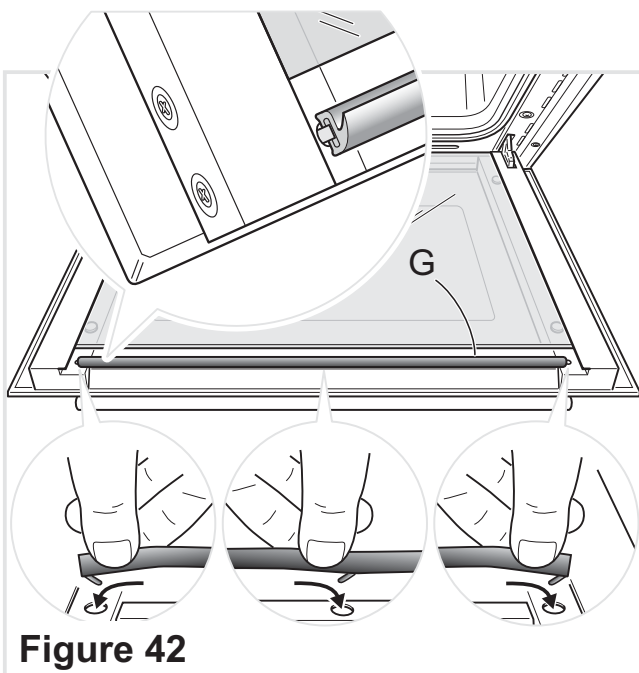
**Figure 39**



**Figure 40**



**Figure 41**

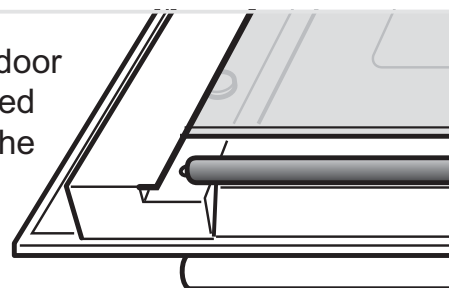


**Figure 42**

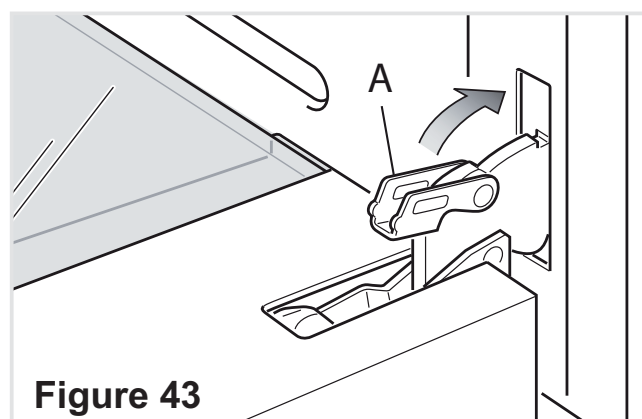
## REPLACING THE INNER PANE OF GLASS

1. **Make sure the door is locked open (see fig. 36).**
2. **Replace the inner pane:**
  - Check that the four rubber pads are in place (**D** in Fig. 39).
  - 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. 40), and gently slide it to the retainers **H** (fig. 41).
  - Replace the seal **G** by hooking in the three fixing hooks (fig. 42). Make sure that you put it in the correct way. (Fig. 42).
  - Unlock the oven door by opening it completely and closing the lever **A** on the left and right hinges (Fig. 43).

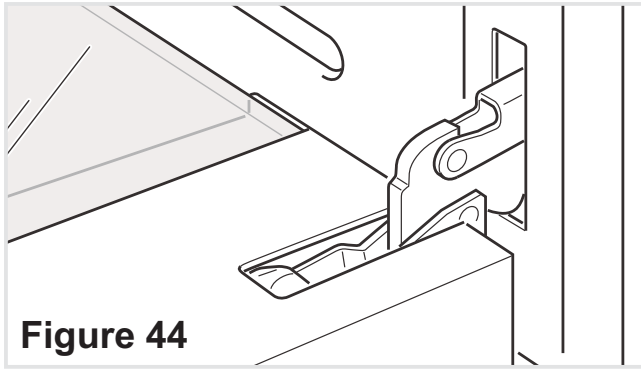
The oven door has a sealed gasket in the top part.



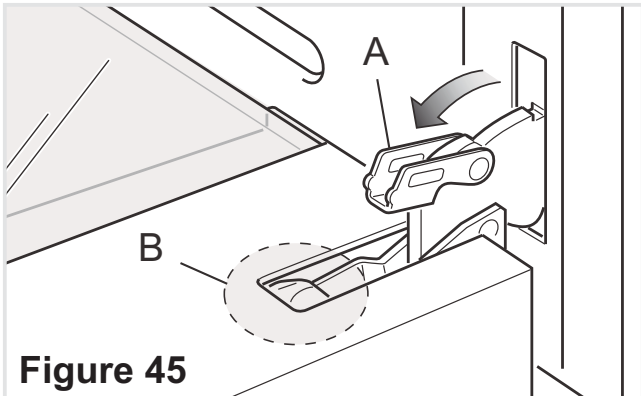
It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.



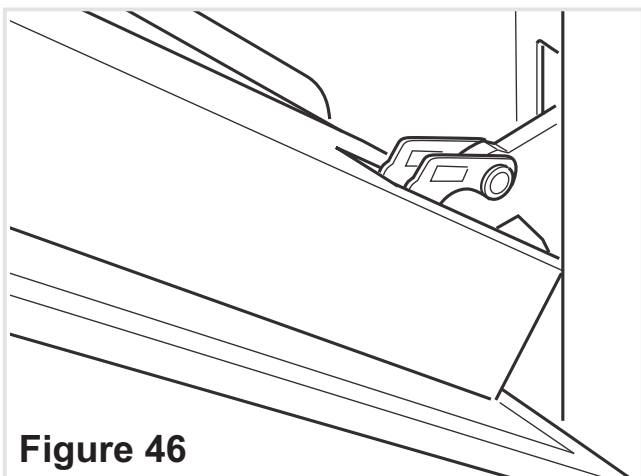
**Figure 43**



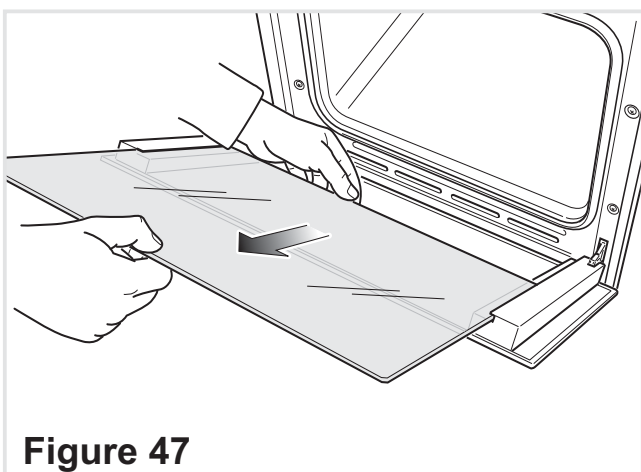
**Figure 44**



**Figure 45**

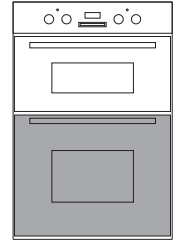


**Figure 46**



**Figure 47**

## BOTTOM OVEN DOOR (WITH THREE PANES OF GLASS)



### CLEANING THE 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.

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

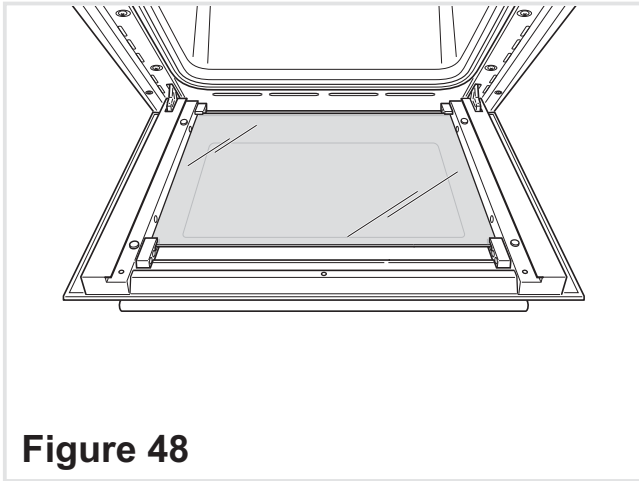
### REMOVING THE MIDDLE AND INNER PANES OF GLASS

#### 1. Lock the door open:

- Fully open the oven door (fig. 44).
- Fully open the lever **A** on the left and right hinges. (fig. 45).
- Gently close the door (fig. 46) until the left and right hinges are hooked to part **B** of the door (fig. 45).

#### 2. Remove the inner pane:

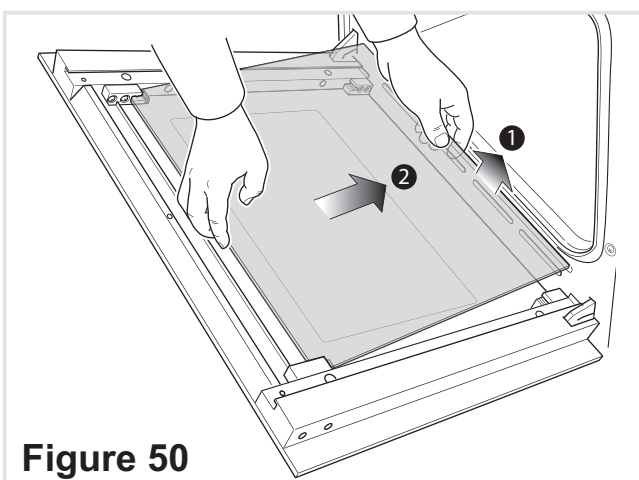
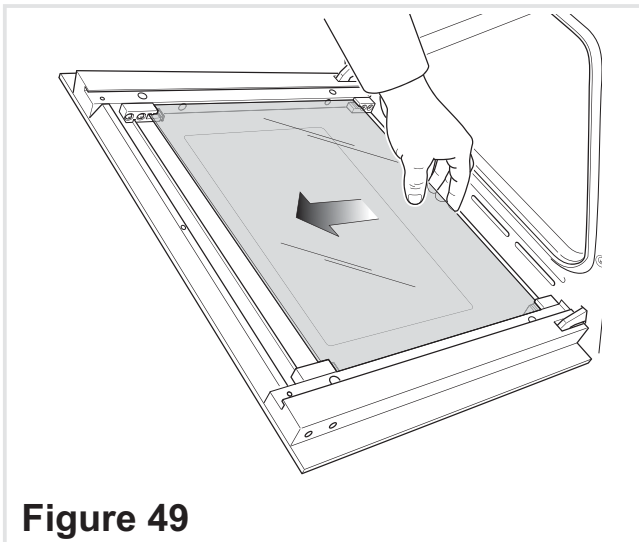
- Gently pull out the inner pane of glass (fig. 47).
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

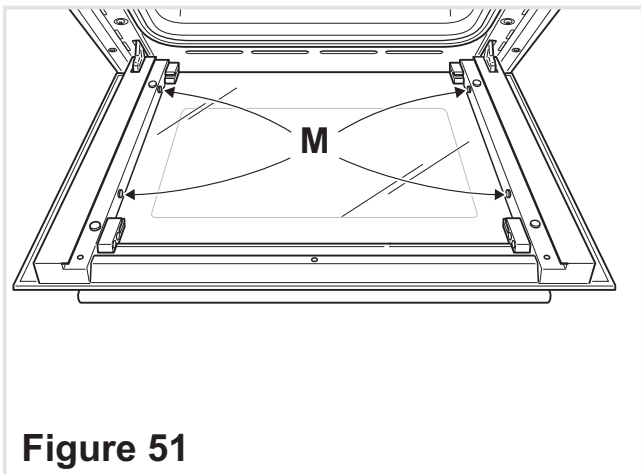


### 3. Remove the middle pane:

- Gently unlock the middle pane of glass from the bottom clamps by moving it as in fig. 49.
- Gently lift the bottom edge of the pane (arrow 1 in fig. 50) and remove it by pulling it out from the top clamps (arrow 2 in fig. 50).
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

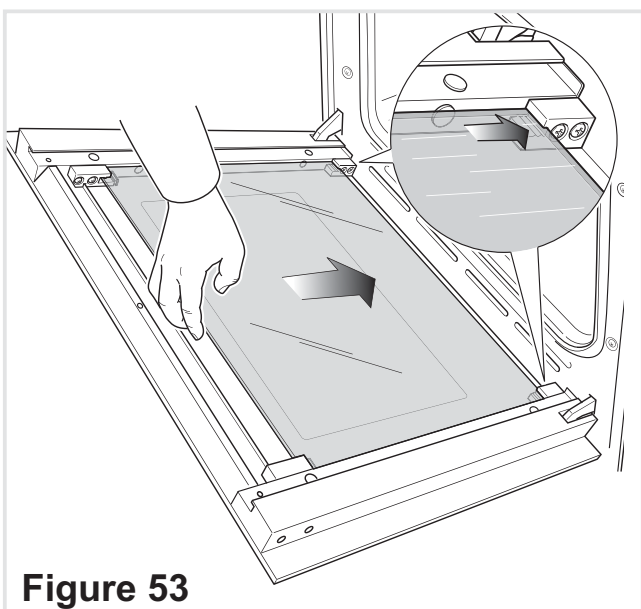
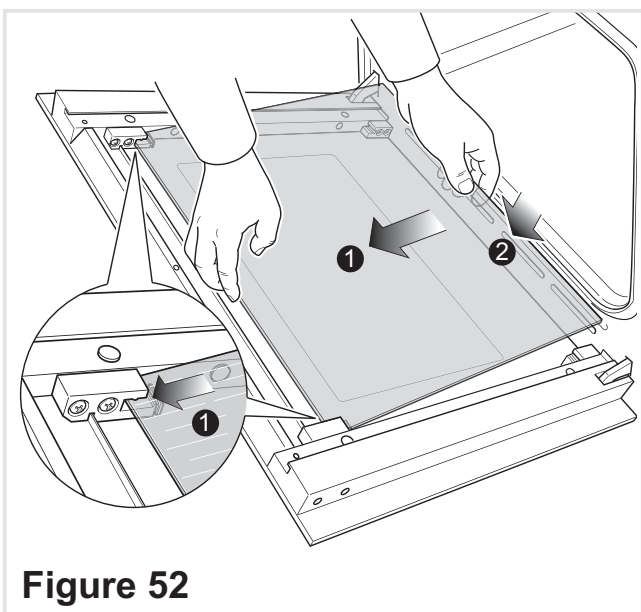
Now you can also clean the inside of the outer glass.

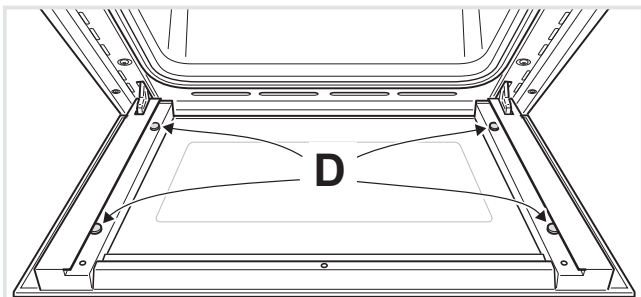




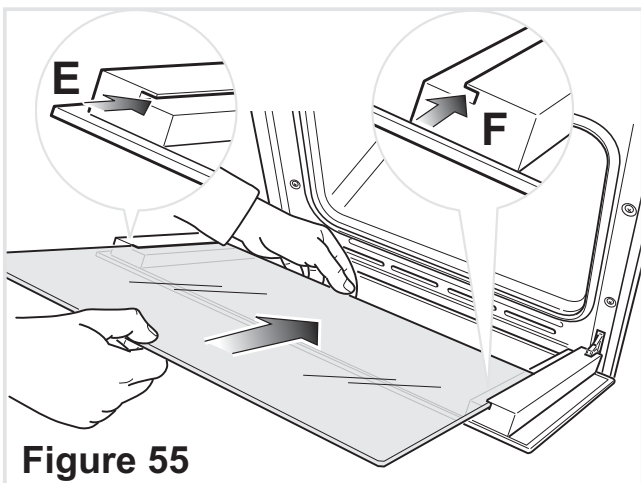
## REPLACING THE MIDDLE AND INNER PANES OF GLASS

1. **Make sure the door is locked open (see fig. 46).**
2. **Replace the middle pane:**
  - Check that the four rubber pads are in place (**M** in fig. 51).
  - 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. 52), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in fig. 52); and then slide the pane into position (fig. 53).

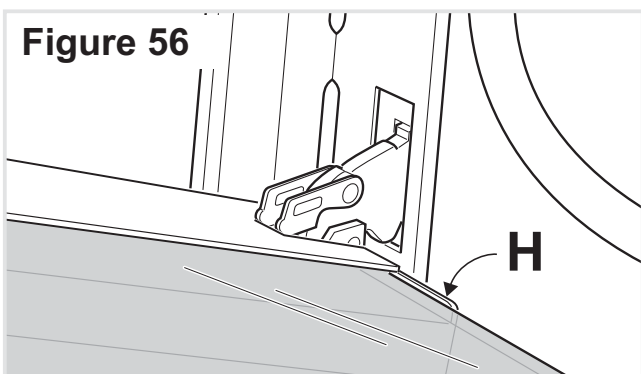




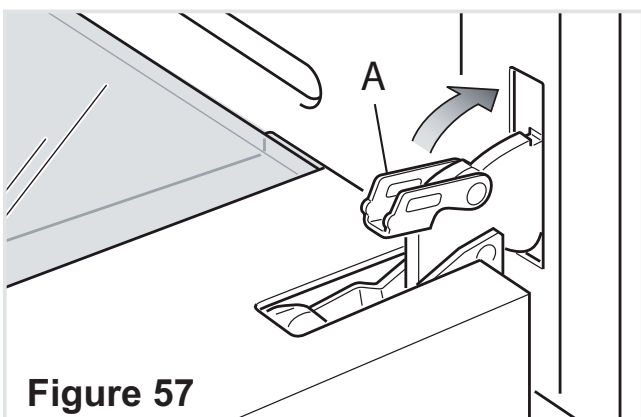
**Figure 54**



**Figure 55**



**Figure 56**

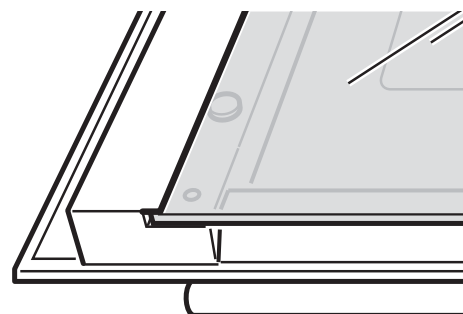


**Figure 57**

**3. Replace the inner pane:**

- Check that the four rubber pads are in place (**D** in fig. 54).
- 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. 55), and gently slide it to the retainers **H** (Fig. 56).

**4. Unlock the oven door by opening it completely and closing the lever “A” on the left and right hinges (Fig. 57).**



The bottom oven door has not a sealed gasket in the top part.



## **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. The electronic timer is set to manual.
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.

The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.





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