



INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

DE91 PYROS
MULTIFUNCTION
PYROLYTIC OVEN



distributed by
DèLonghi
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



This oven 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/NSZ 1044 Electromagnetic Compatibility Requirements.

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.

USING THE OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:

- Furnish the interior of the oven.
- Switch the empty oven ON at maximum temperature for about two hours to eliminate traces of grease and smell from the components.
- Disconnect the appliance from the electric power supply and clean the interior of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.

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 oven is switched off.
- Household appliances are not intended to be played with by children.
- Keep children away from the oven during use.
- 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.
- 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.
- This appliance is for domestic use only.
- 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.**

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.
- 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.
- A suitable isolating switch providing full disconnection from the mains power supply (under overvoltage category III conditions) must 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 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 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.**
 - **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 domestic electrical system is suitable for the power drawn by the appliance.

REPAIRS

REPLACING THE POWER SUPPLY CABLE

- Unhook the terminal board cover by inserting a screwdriver into the two hooks **A** (fig. 2).
- Open the cable gland by unscrewing screw **F** (fig. 3), 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 of fig. 1.

FEEDER CABLE SECTION TYPE HO5RR-F

230 V ~	4400 W (19.13 A)	3 x 2,5 mm ²
240 V ~	4791 W (19.96 A)	3 x 2,5 mm ²

Figure 1

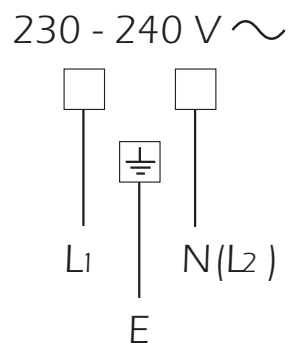


Figure 2

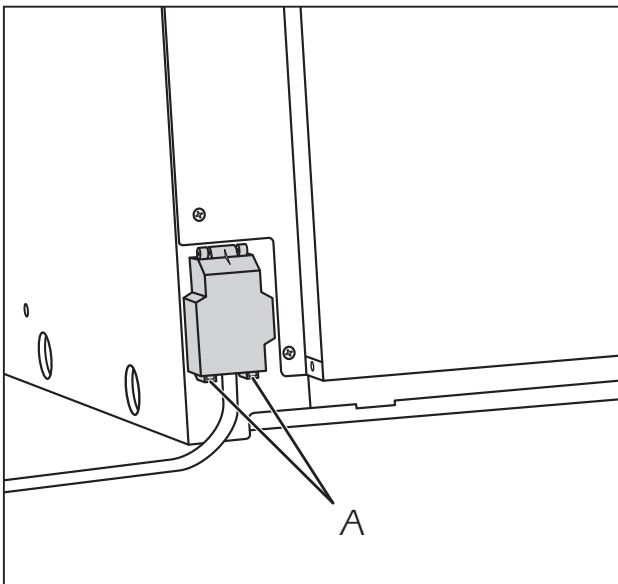


Figure 3

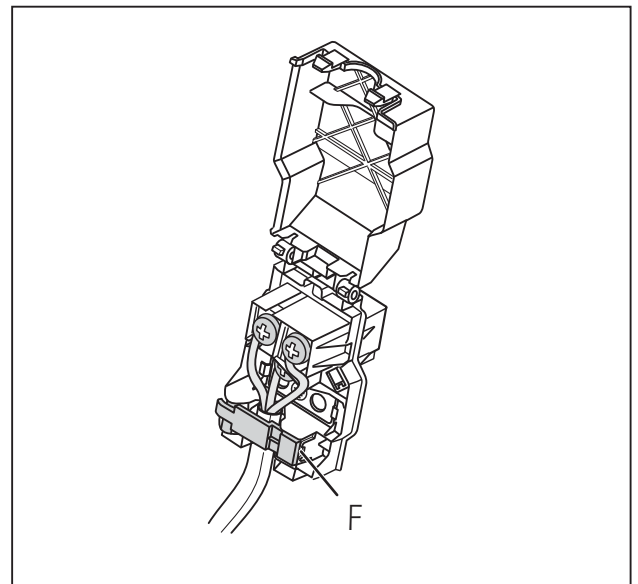
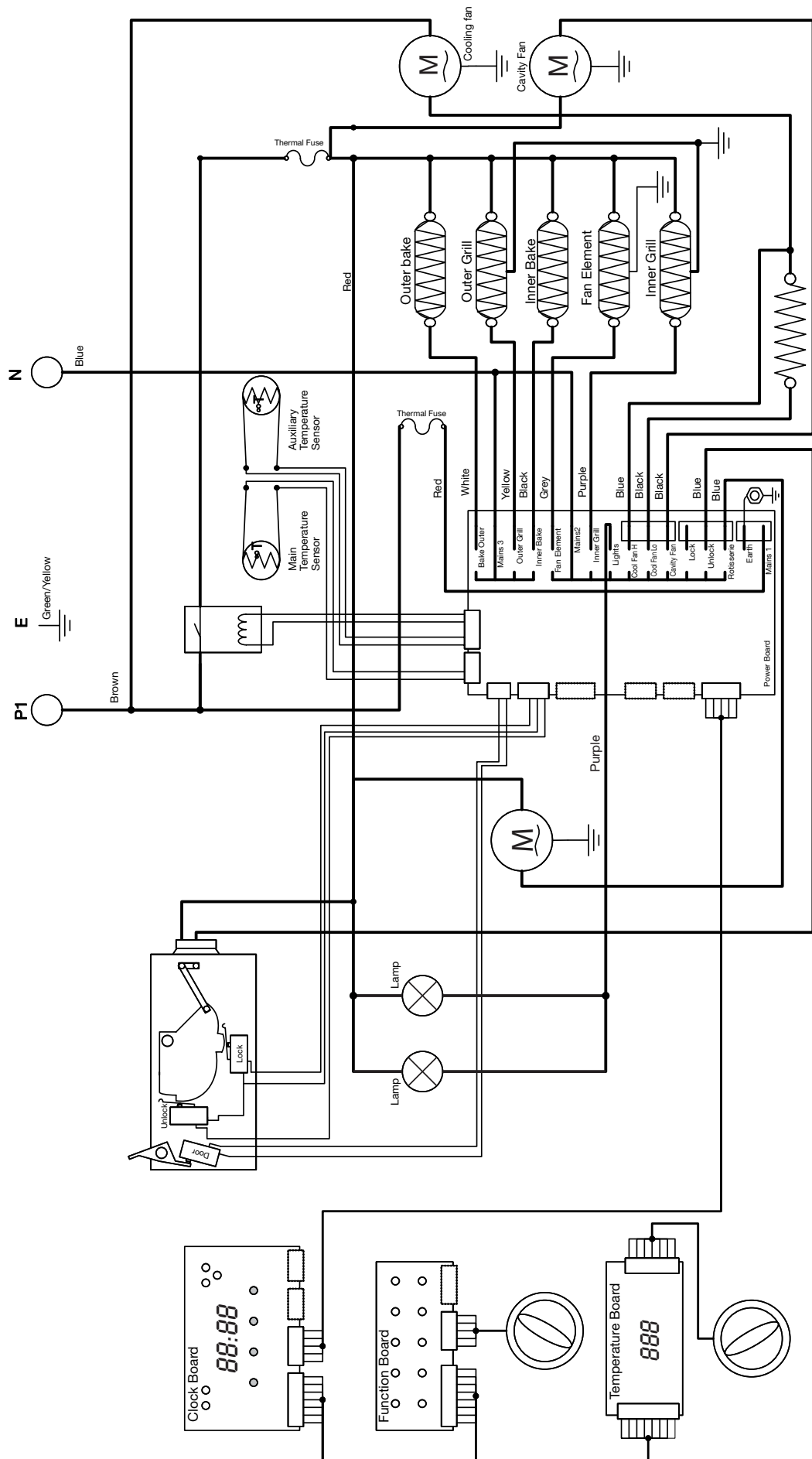


Figure 4



FITTING REQUIREMENTS

- The appliance should be installed by a **QUALIFIED INSTALLATION TECHNICIAN**.
- The appliance must be installed in compliance with regulations in force.
- The walls surrounding the oven must be made of heat-resistant material.

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

The oven can be fitted in standard units, width 90 cm and depth 60 cm. Installation requires a compartment as illustrated in figures 5 and 6. On the lower side, the oven must lay on supports standing the oven weight.

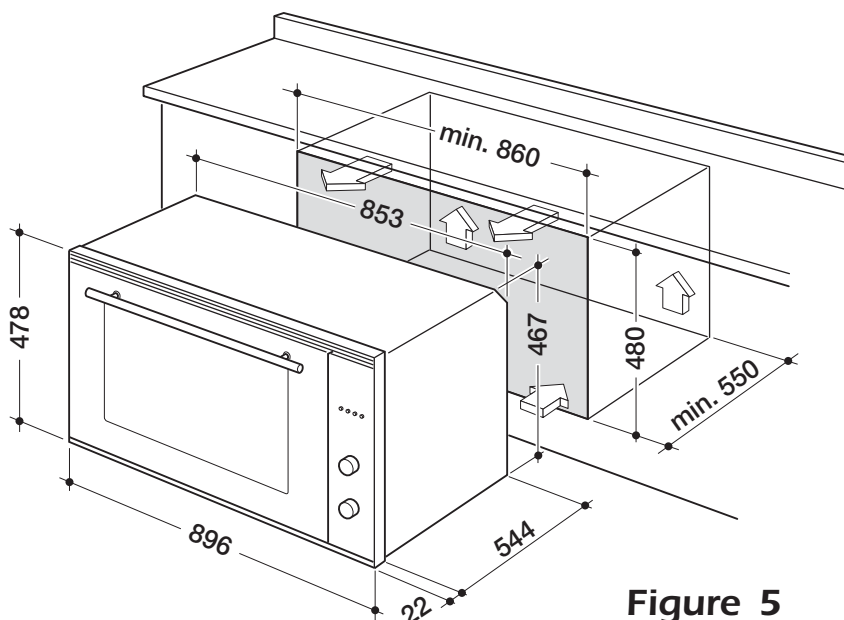


Figure 5

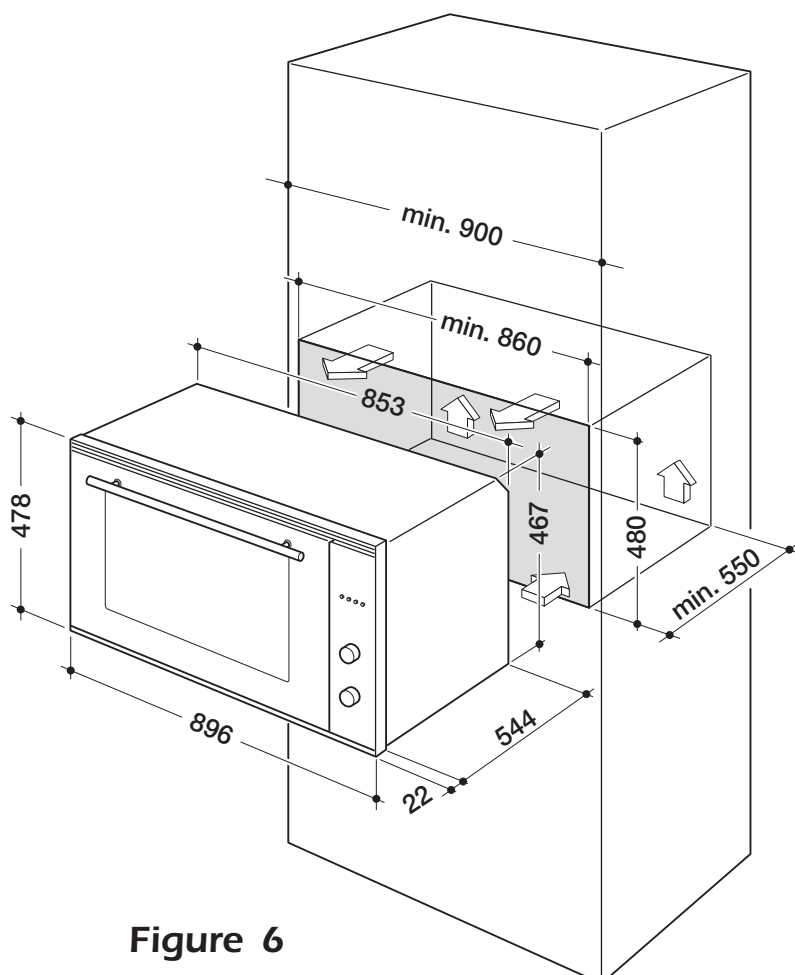


Figure 6

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.

FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 4 screws (not supplied) as figure 7. It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Figure 7

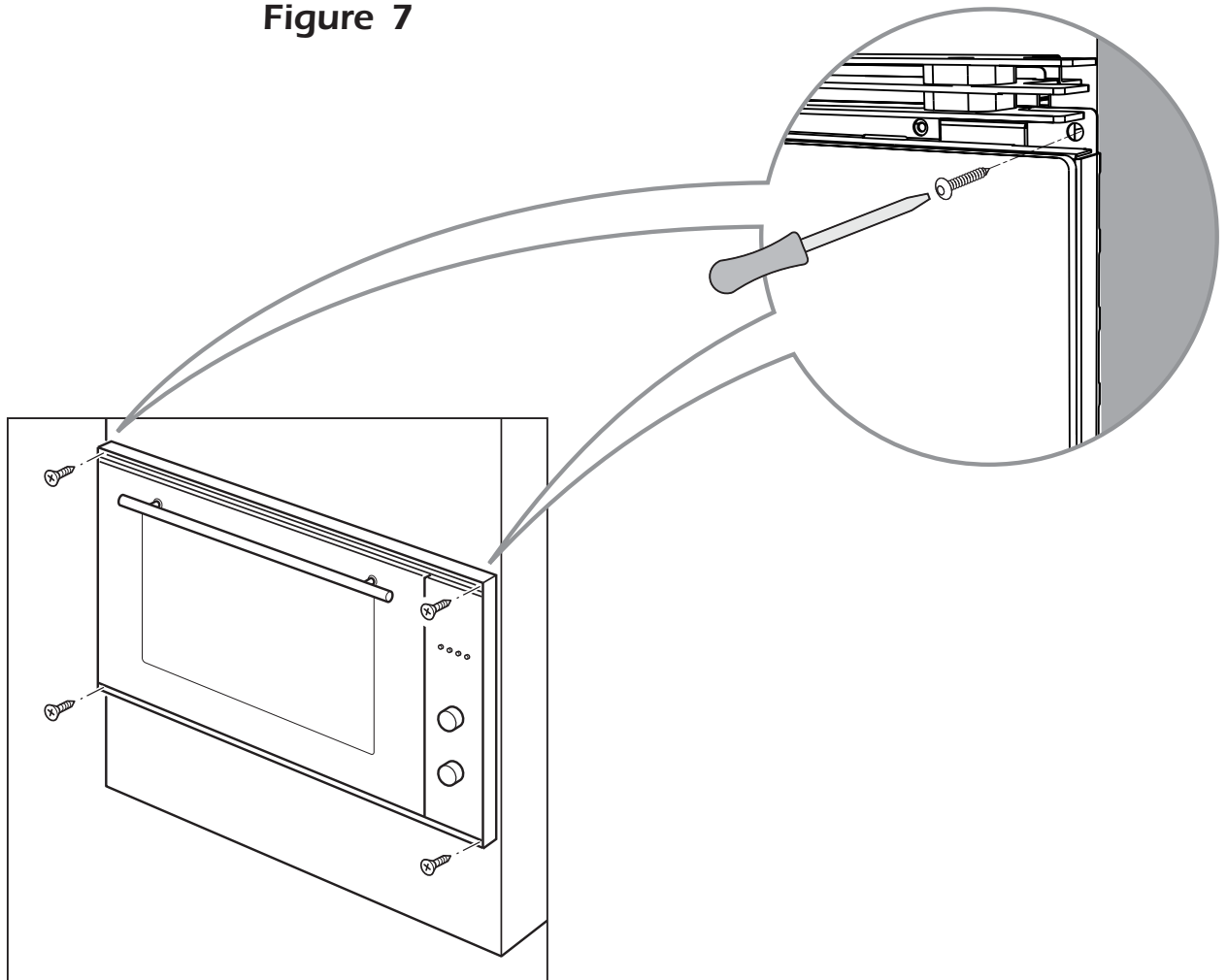


Figure 8

IMPORTANT: When handling the oven, take care not to damage the door sensor lever "L" (near the top right corner of the oven seal).

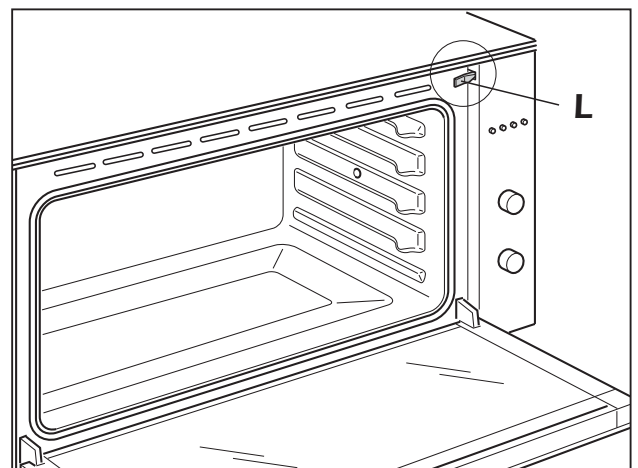
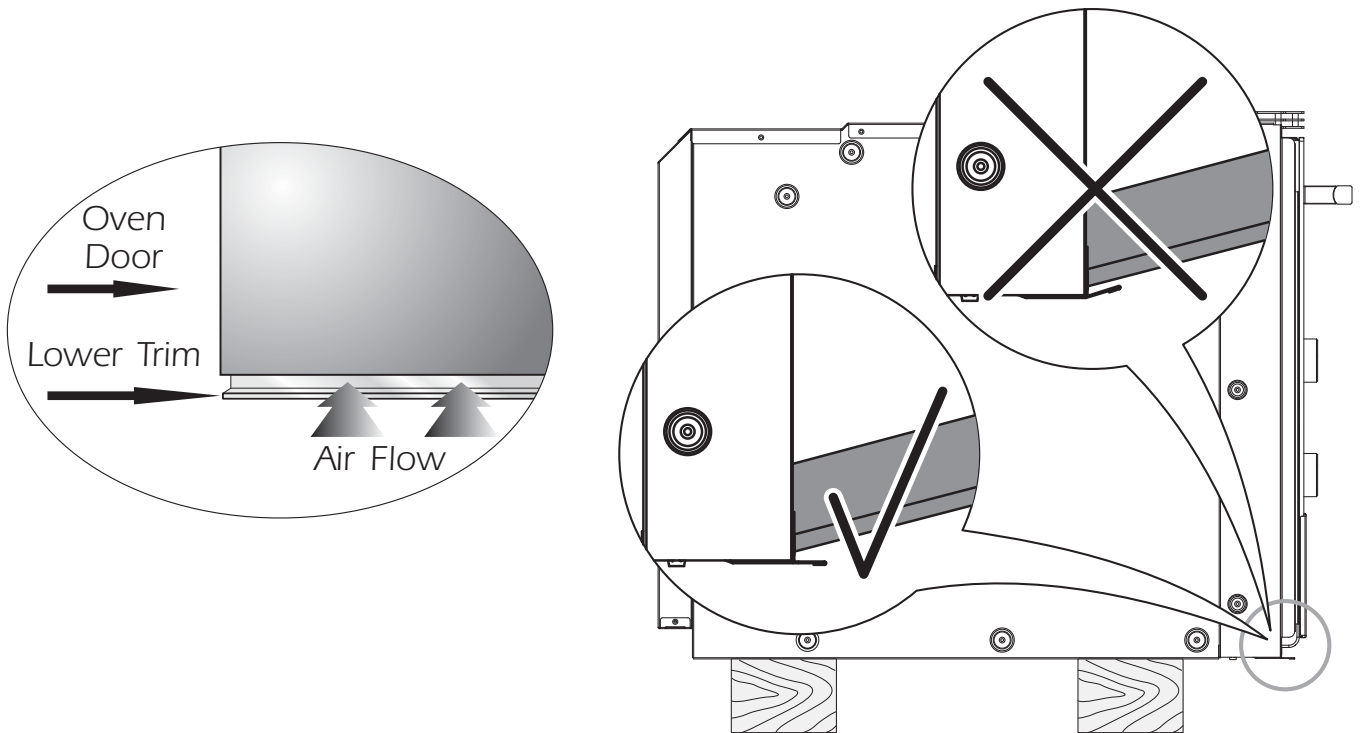


Figure 9



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 above illustrations.

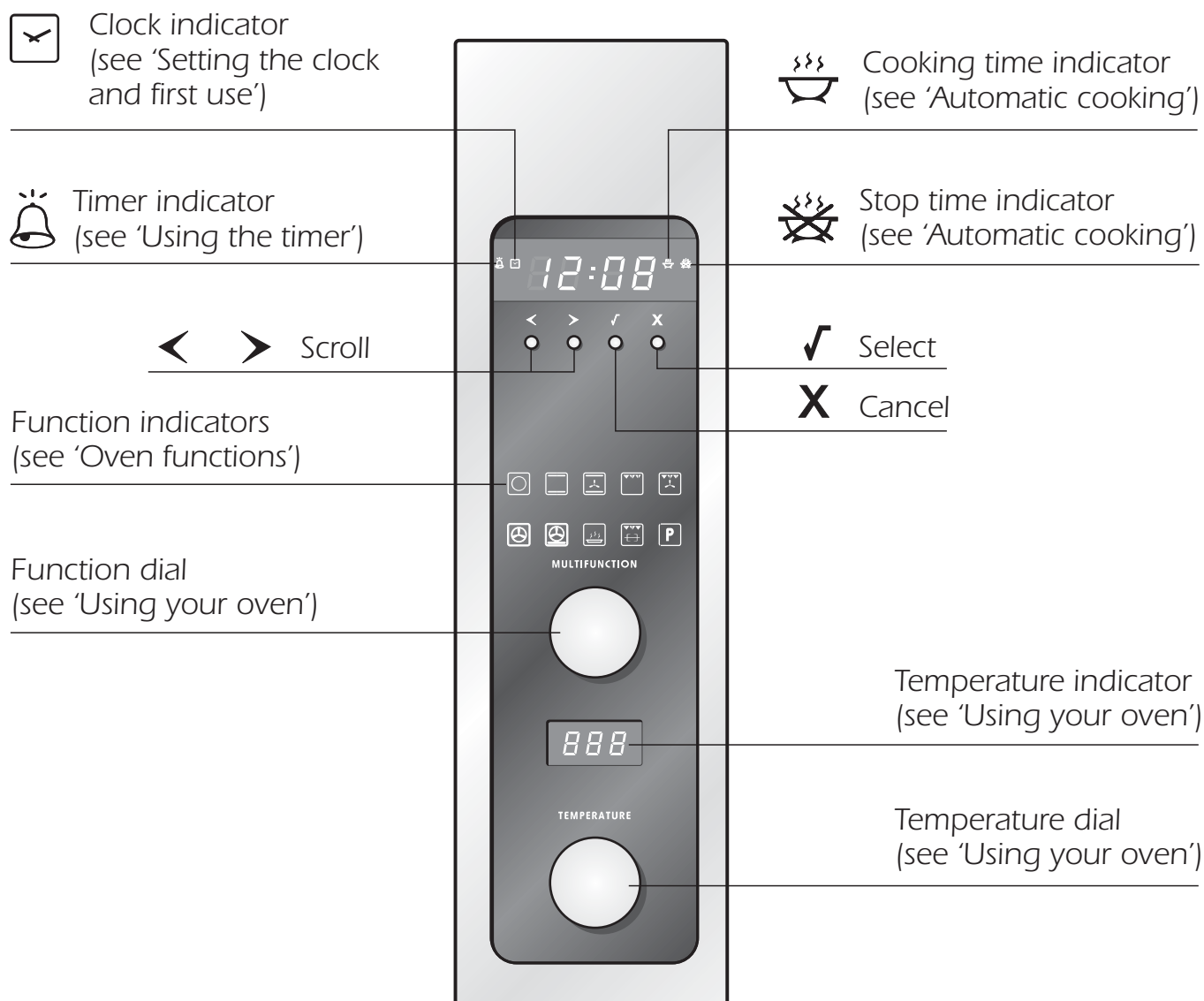
After installation the appliance door should be slowly opened to ensure no damage has occurred.

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

USE and CARE

THE CONTROL PANEL

Figure 10





Locking the control panel

You can lock the control panel to prevent unintended use (eg. children playing with the oven).

Doing so will disable the dials and all the buttons.

To lock the control panel

1. Make sure the oven is not in use (the function dial is turned to Off ) and neither automatic cooking nor the timer is set (no indicator is lit in the display).
2. Press and hold the select  button until you hear a beep and - - - appears in the temperature indicator.






To unlock the control panel

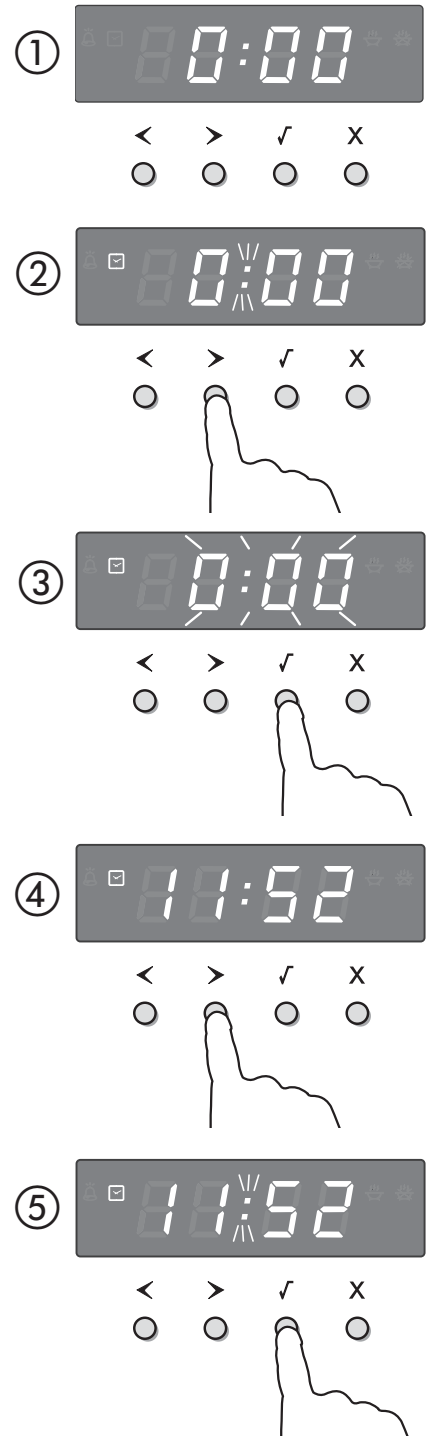
Press and hold the select  or  cancel button until you hear a beep and the temperature indicator becomes blank.

SETTING THE CLOCK

You will need to set the clock to make full use of your oven.

Figures 11

1. Ensure the power supply to the oven is on.
2. Select the clock  by pressing the right scroll  button twice.
 - The clock  indicator will appear and the colon will flash.
3. Press the select button to confirm.
 - The display will flash to indicate the clock is ready to be set.
4. Set the time by pressing the scroll buttons. Holding the buttons down will speed up the scrolling.
5. Press the select  button to confirm.
 - The clock  indicator will soon disappear but the clock is now set.



FIRST USE - Conditioning the oven

It is important to condition your oven before using it for cooking and baking.

Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.



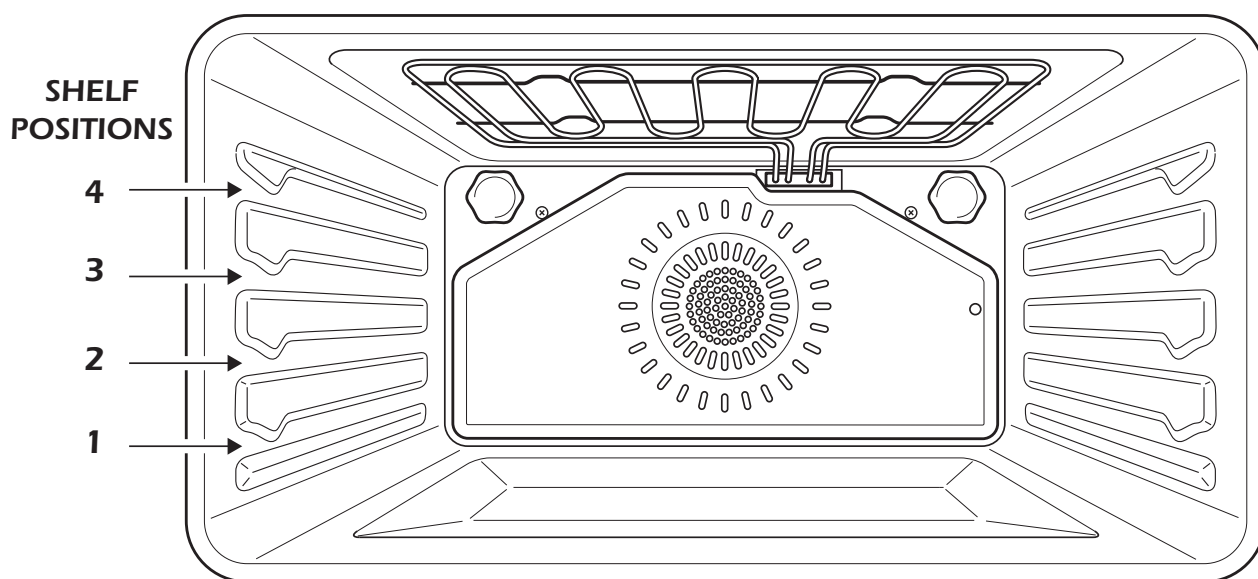
1. Make sure you have set the clock.
2. Slide in the shelves and the grill tray. See 'Using your oven' for instructions.
3. Heat the oven for: 30 minutes at 200 °C using Bake  then 15 minutes at 200 °C using Fan Grill .
 - There will be a distinctive smell while you are conditioning the oven. This is normal, but make sure the kitchen is well ventilated during the conditioning.
4. Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

Figure 12



USING YOUR OVEN



1. Slide in the shelf. The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 13. The oven trays shall be placed above the shelves.
2. Select a function (fig. 14).
3. Set the temperature.
 - While the oven is heating up, the temperature indicator will alternately show the actual and set temperatures.
 - When the oven has reached set temperature, a long tone will sound.
 - Note: Grill  provides instant radiant heat, so there will be no tone.
4. When you have finished cooking, turn the function dial to Off  (fig. 15).

Figure 13

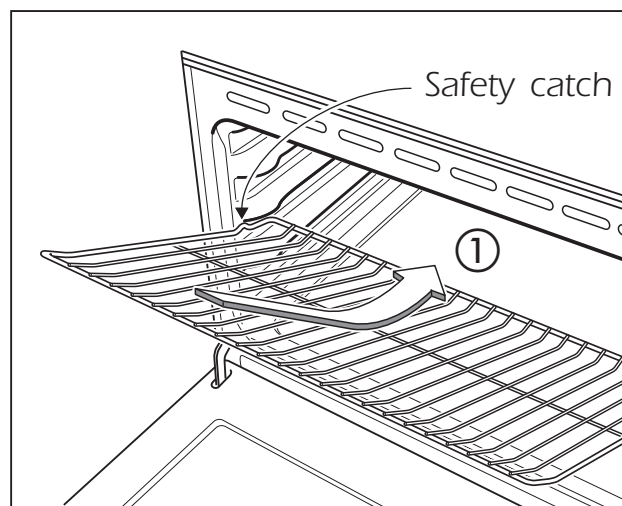


Figure 14

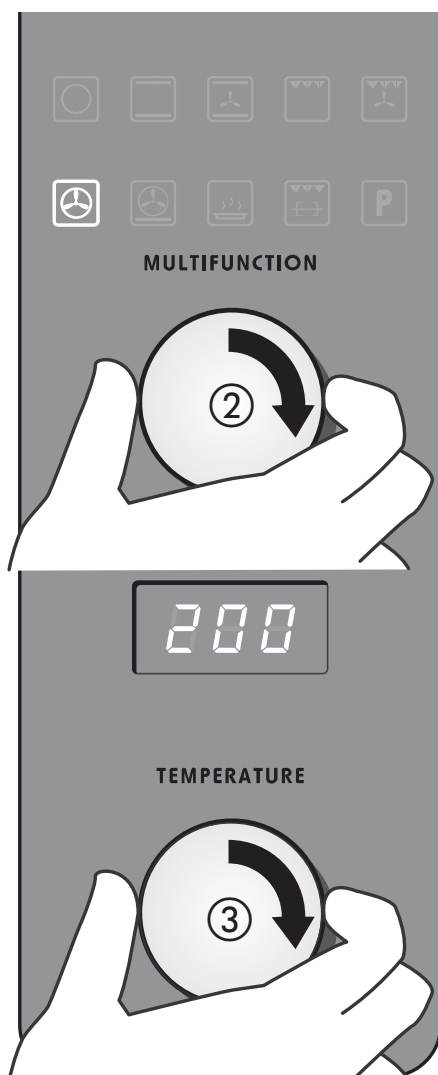
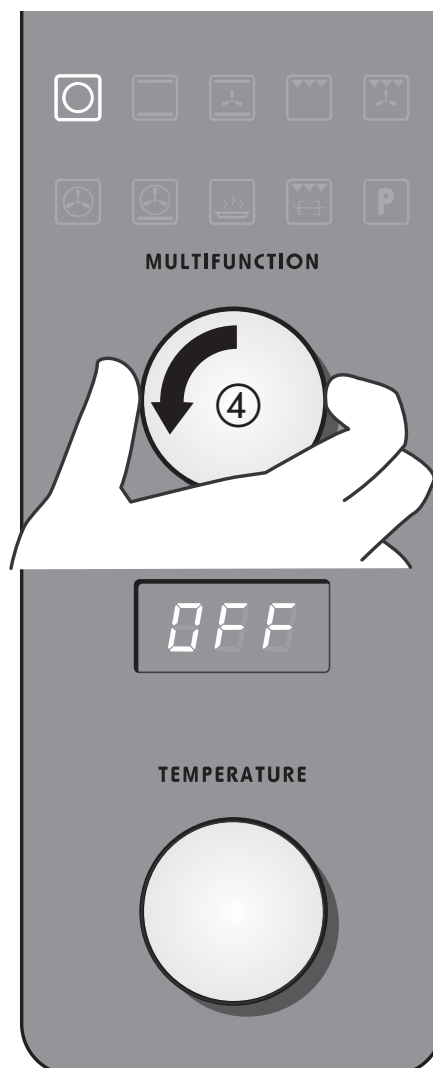


Figure 15



OVEN FUNCTIONS



OFF

Selecting this will turn the oven off.



BAKE

This is the traditional method of baking. It is best to bake on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



FAN BAKE

Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.



GRILL

Grill is the most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata. Use Grill to toast bread or to grill your favourite chicken, fish and steak.

Note: heat levels are from LO (50% power) to HI (100% power), with settings from 1 to 9 in between. Grill provides instant radiant heat.



FAN GRILL

Ideal for roasting tender cuts of meat and poultry. Use the lower shelf positions for larger items eg a whole chicken.



FAN FORCED

Great for multi-shelf cooking. The consistent temperature ensures baking is well risen. Cookies baked on Fan Forced are crisp on the outside and chewy in the middle.



PASTRY BAKE

Excellent for sweet and savoury pastry foods, for moist breads and brownies and cookies that you want extra chewy.



WARM

Use this function to keep cooked food hot and to warm plates and serving dishes. To reheat food from cold, use a cooking function at 150°C, then switch to Warm set between 70-90°C only when the food is piping hot. Note: this function is not for cooking food and the temperature cannot be set higher than 90°C.



ROTISSERIE

Rotisserie is a delicious way to cook meat and poultry. The slowly rotating food is basted continuously in its own juices, making it tender on the inside and well browned and full of flavour on the outside. See 'Using the rotisserie'.



SELF CLEAN

The Self Clean cycle takes care of the mess and grime that is traditionally associated with oven cleaning. See 'Using the Self Clean function' for details.

IMPORTANT NOTES:

The Self Clean is not a cooking function but is only used to clean the oven.

Before starting the Self Cleaning cycle:

- Take all the accessories out of the oven (drip tray and shelves).
- Clean any traces of liquid which have overflowed.
- Close the oven door and make sure that it is closed properly.

If there are cracks or flaws on the oven door glass (inside/outside) or if the oven gasket is ruined or worn or if the door does not close perfectly, unplug the appliance and contact the After-Sales Service Centre.

Smells and fumes produced during pyrolysis are not a cause of alarm. Adequate ventilation should however be provided in the room where the oven is installed, e.g. by opening a window.

USING THE SELF CLEAN FUNCTION

- This convenient pyrolytic Self Clean function takes care of the mess and grime that is traditionally associated with oven cleaning. The extremely high temperature during a Self Clean cycle burns off and breaks down stubborn soil and grease deposits. All that remains is a clean oven cavity with a little grey ash which you can easily remove.

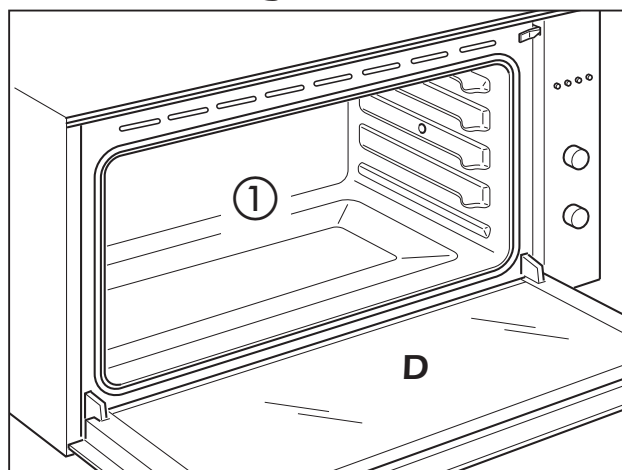
Important!

- Do not use oven cleaners, any degreasing cleaners, or oven liners.
- Make sure you remove the oven shelves and trays, rotisserie and all other bakeware and utensils from the oven before starting a Self Clean cycle. If left in the oven, they will become permanently discoloured or damaged; items made from combustible materials (eg wood, fabric, plastic) may even catch fire.
- Do not use your oven to clean miscellaneous parts.
- Make sure the room is well ventilated.
- Before starting a Self Clean cycle, make sure you move any pet birds to another, closed and wellventilated room. Some pet birds are extremely sensitive to the fumes given off during a Self Clean cycle, and may die if left in the same room as the oven during such a cycle.
- During a Self Clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.
- The oven door will be locked during the Self Clean cycle.
- If there are cracks or flaws on any of the oven door glass panes, if the oven seal is damaged or worn, or if the door does not close properly, do not start a Self Clean cycle. Call your Authorised Repairer or Customer Care.

To start a Self Clean cycle

- 1a.** Remove oven shelves and all other accessories, bakeware, and utensils (Fig. 16).
- 1b.** Wipe up any spills. Failure to do so may discolour the oven surfaces.
- 1c.** Check the inner glass pane of the oven door (D). If it has soiling on it (eg stains from greasy splatter), you will need to clean it manually before starting a Self Clean cycle.

Figure 16



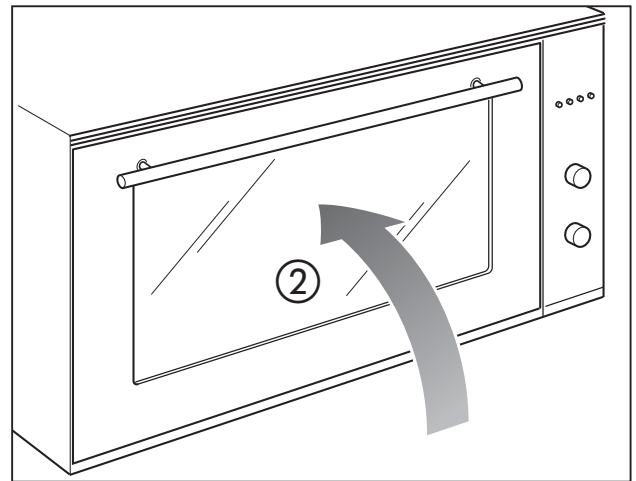
For instructions, see 'Care and cleaning'.

Important!

If soiling is left on the glass, it will become burnt on during the Self Clean cycle, making it very difficult to remove.

2. Close the oven door firmly (Fig. 17).

Figure 17



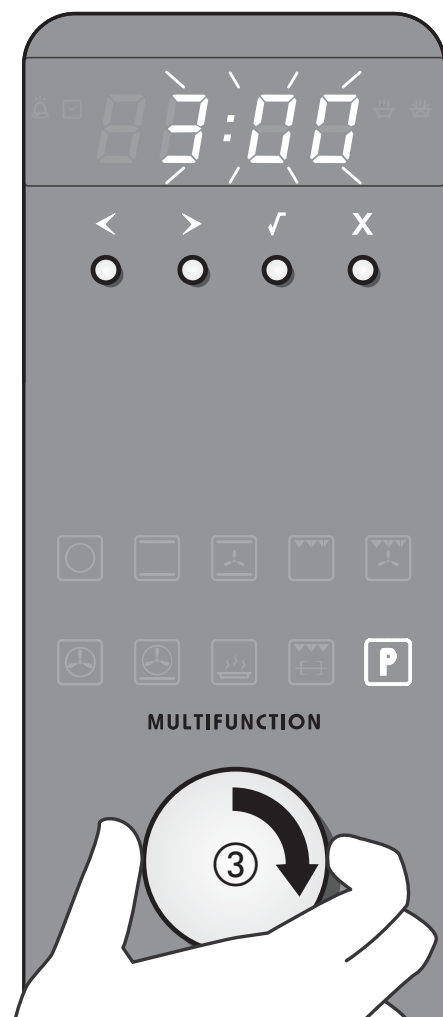
3. Select the Self Clean function (fig. 18).

- The display will flash **3:00**, indicating the duration of a Self Clean cycle (3 hours).
- The temperature indicator will be blank, as temperature cannot be adjusted.

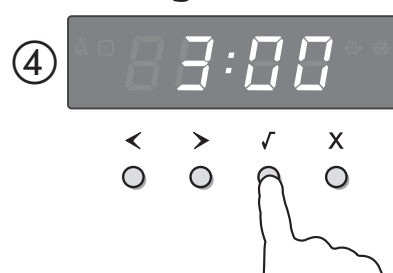
4. Once the display is flashing **3:00**, press the select **✓** button to start the Self Clean cycle (fig. 19).

- The time will start counting down.
- For your safety, the oven door will automatically lock and remain locked during the cycle.
- Note: if the select **✓** button is not pressed within 15 seconds, the oven will automatically turn off. Start from step 3 again.

Figures 18



Figures 19



When a Self Clean cycle has finished

The oven will:

- emit a long tone
- automatically turn off
- automatically unlock the door.

In a few seconds, the display will show the time of day.

You need to:

1. wait for the oven to cool down completely
2. remove the grey ash with a small brush or damp cloth
3. wipe out the oven with a clean damp cloth
4. dry with a clean lint-free cloth
5. replace the shelves.

To cancel a Self Clean cycle

IMPORTANT!

- **Do NOT turn off the mains power supply to the oven (wall switch). Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.**

To cancel a Self Clean cycle, press the **X** cancel button (Fig. 20) or turn the function dial in either direction (Fig. 21).


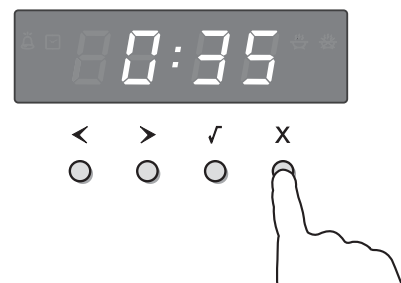
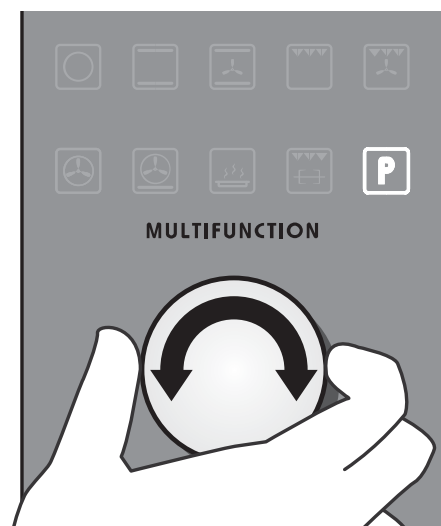
- If the oven needs to cool down, the **Self Clean P** function indicator will stay lit, the display will show the remaining cool-down time, the temperature indicator will show cascading bars  and the door will remain locked.
- When it has cooled down, the oven will turn off, the door will unlock, a long tone will sound and the display will show the time of day.
- We do not recommend cancelling a Self Clean cycle and then immediately starting one again..

Figure 20



OR

Figure 21



USING THE ROTISSERIE

1. Secure the meat (fig. 22).

Important!

Take care, the forks are sharp!

When securing the meat, ensure that:

- the skewer goes through the centre of the meat
- the forks hold the meat firmly in place
- the fork screws are tightened
- there are no loose or projecting parts. Poultry should be trussed.

Note: the rotisserie can rotate up to 6 kg of meat.

2. Twist the handle off (fig. 22).

3. Insert the shelf and the tray in the oven (fig. 23).

- Insert the shelf in the lowest rack holders (shelf position 1 - fig. 12).
- Place the oven tray above the shelf.

4. Insert the rotisserie support (fig. 24) in the second rack holders (shelf position 2 - fig. 13).

5. Insert the rotisserie in the oven (fig. 25).

1. Push the skewer through the "G" hole on the right-hand wall of the oven, then insert it fully into the rotisserie drive hole.
2. Place the skewer on the rotisserie support.

Figure 22

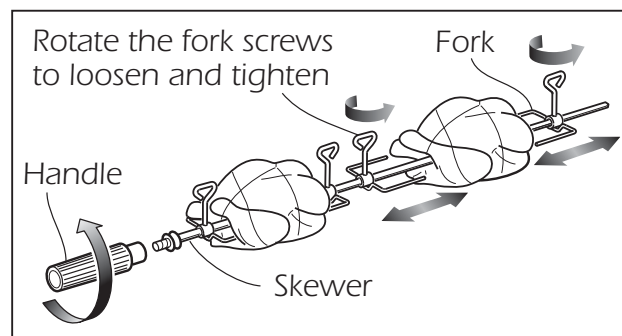


Figure 23

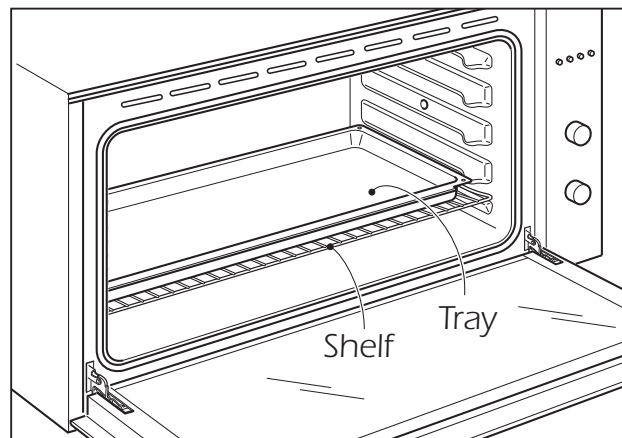


Figure 24

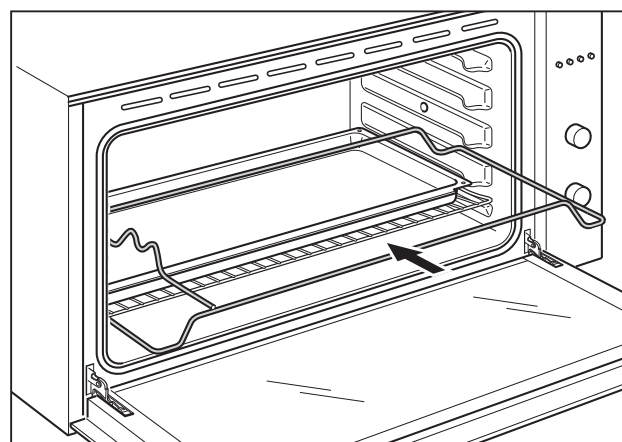
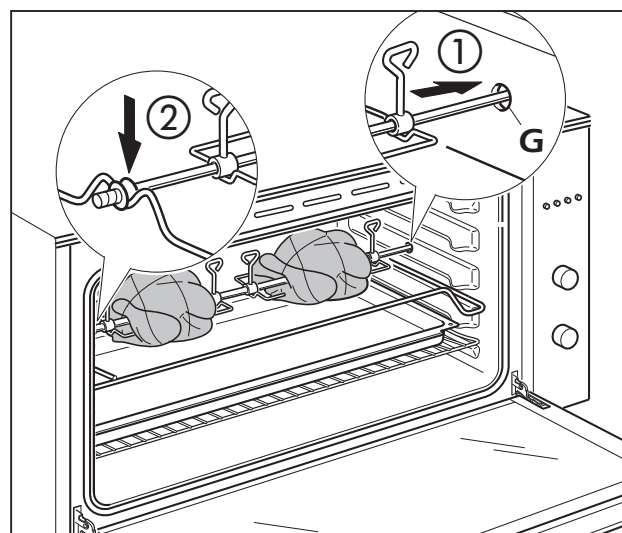



Figure 25



5. Select the Rotisserie  function (fig. 26).

- The skewer will start rotating.
- Check that the meat does not touch the grill tray or the grill element at the top of the oven.

6. Set the temperature (fig. 26).

- We recommend around 210 °C.

When you have finished using the rotisserie

1. Turn the oven off.
2. Using oven mitts, carefully disengage the right end of the skewer from the rotisserie drive hole.
3. Slide out the grill tray and place it on a heat-resistant surface.
4. Twist the handle onto the left end of the skewer.
5. Lift the skewer off the supports by the handle.
6. Loosen the fork screws and slide the meat off the skewer.

Tips for using the rotisserie


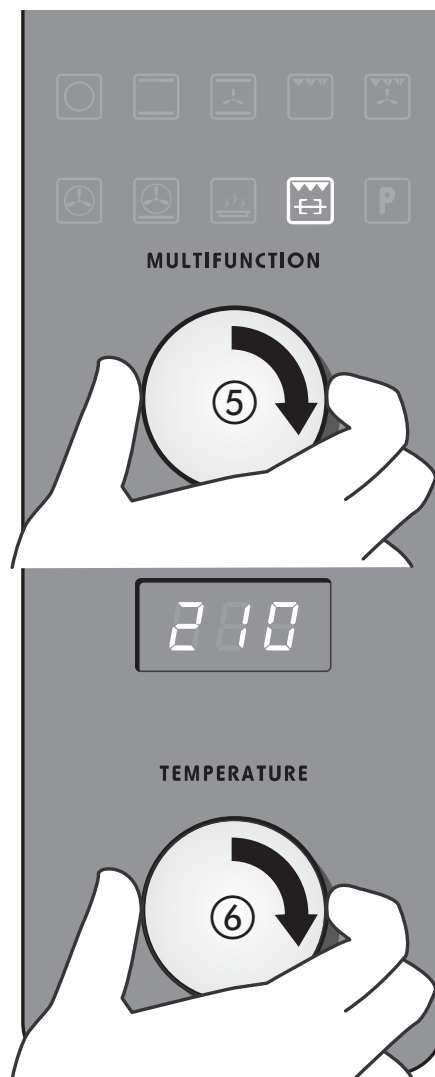
- For food safety reasons, we do not recommend using the rotisserie with stuffed meat.
- If your meat is too big or heavy (over 6 kg) for the skewer, place it on top of the grill rack in the grill tray, and use Fan Forced . This function will give a result similar to a rotisserie.
- Use a meat thermometer to ensure that meat is cooked through to a safe temperature.
- See 'Care and cleaning' for advice on cleaning the rotisserie parts.



Figure 26




USING THE TIMER

- You can use the timer at any time, even if you are not using the oven.
- If the time is more than an hour, the display will count down in minutes (hr:min). If it is less than an hour, it will count down in seconds (min:sec).
- You can set the timer for up to 23 hours 59 minutes.

Important! The timer does NOT turn the oven off.

1. Select the timer  by pressing the right scroll  button once (figures 27).

- The timer  indicator will appear and the colon will flash.

2. Press the select  button to confirm.



- The display will flash to indicate the timer is ready to be set.

3. Set the time by pressing the scroll   buttons.




- Holding the buttons down will speed up the scrolling.

4. Press the select  button to confirm.



- The timer will then begin to count down.

5. If you want to check the time of day, you can toggle between this and the timer countdown by pressing the scroll   buttons.

To modify the timer setting

- Make sure the display shows the remaining time counting down.
- Press the select  button.
- Press the scroll   buttons to set a new time.
- Press the select  button to confirm.

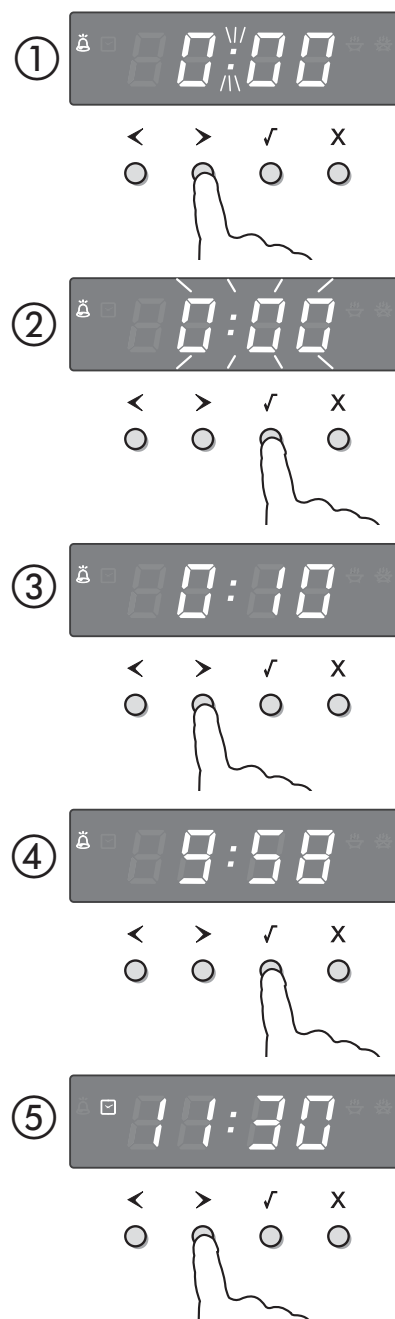
To cancel the timer setting

- Make sure the display shows the remaining time counting down.
- Press the cancel  button until the display shows the time of day and the timer  indicator disappears.

When the set time is up

- The display will show **0:00** and a tone will sound every 15 seconds.
- Press any button to stop the tone sounding. The display will revert to showing the time of day.

Figures 27



AUTOMATIC COOKING

- You can set the oven to automatically turn on later, cook for a preset time (cooking time), then automatically turn off at a preset stop time. See the example and instructions below (steps 1 to 7).
- If you start cooking manually and only want the oven to turn off automatically after a set cooking time: simply set the cooking time following steps 1 to 3 below. The oven will automatically turn off when the cooking time is over.

IMPORTANT!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Example: It is 11:05 a.m. You want your food to cook for 1 hour, and you would like it to be ready by lunchtime (12:30 p.m.)

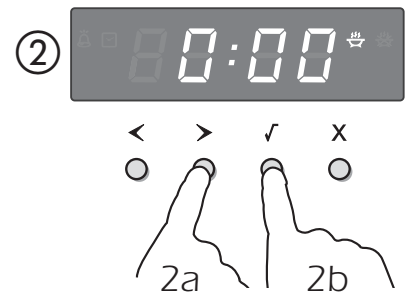
Set the cooking time (figures 28)

1. Check the clock shows the correct time of day.



- 2a. Press the right scroll ➤ button three times to scroll to the cooking time ⏲ indicator.

- 2b. Press the select ✓ button to confirm.



- 3a. Press the right ➤ scroll button to set the cooking time. Make sure you allow for preheat time in your calculation.

- 3b. Press the select ✓ button to confirm.



Set the stop time (figures 29)

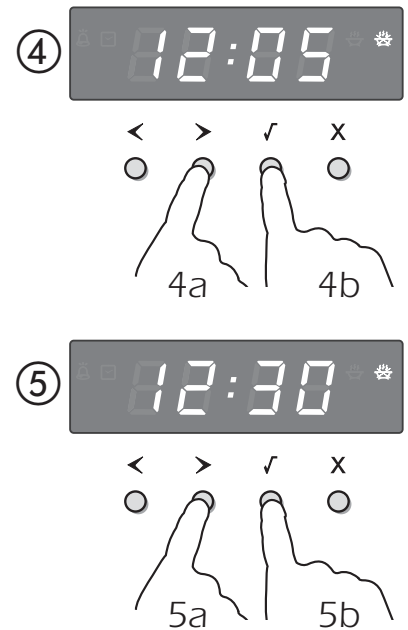
4a. Press the right scroll ➤ button once to scroll to the stop time ⚡ indicator.

4b. Press the select ✓ button to confirm.

5a. Press the right scroll ➤ button to set the time you would like your food to be ready by (ie the stop time).

5b. Press the select ✓ button to confirm.

Figures 29



Select function and temperature (figure 30)

6. Select a function.

7. Set the temperature.

When automatic cooking is set

- The oven and the lights will stay off, the halos will be unlit, but your oven is now set for automatic cooking. It will automatically turn on at the required time.
- In a few seconds, the display will show the time of day with the cooking time ⚡ and stop time ⚡ indicators lit.
- Note: you can modify the function and temperature while the oven is waiting to start cooking.

When the stop time is reached

The oven will automatically turn off and a long tone will sound.

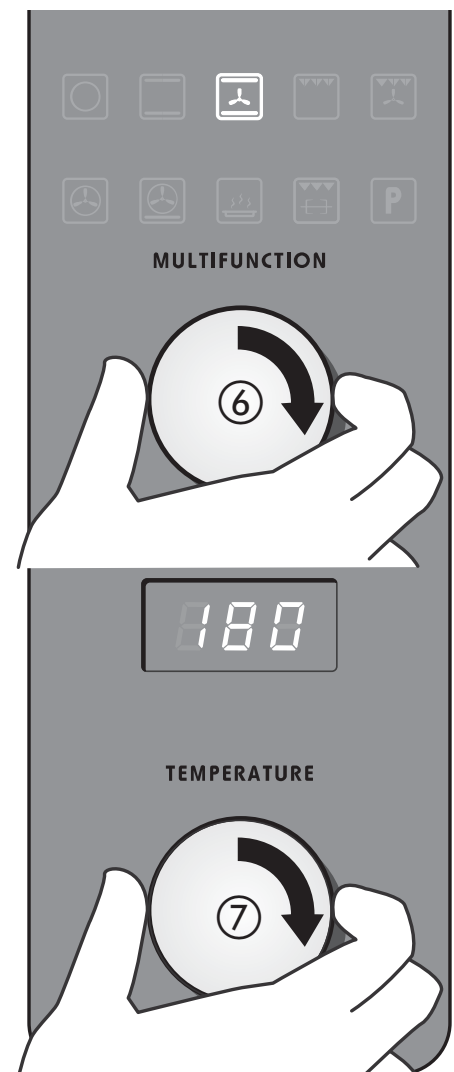
To check the set cooking time and stop time

Use the scroll ◀ ▶ buttons.

To cancel automatic cooking

Turn the function dial to Off ☐.

















Figure 30



BAKING CHART

Please note:

- The settings in the following chart are guidelines only. Follow the instructions in your recipe or on food packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.
- Shelf positions are counted from the base up (1 is the lowest, 4 the highest).
- Arrange oven shelves before you turn the oven on, then preheat the oven to the required temperature. Place items in the oven only when the long tone has sounded.
- Single shelf positions below use the flat oven shelf; where a multi shelf arrangement is recommended, the higher position uses the step-down shelf.
- Due to the width of the oven, a single shelf can usually accommodate double the standard recipe.

Food	Note on arrangement	Shelf position(s)	Best function	Temperature (°C)	Time
Small cakes	single shelf	2		180-190	13-17 mins
	multi shelf	1 and 3		160-170	16-21 mins
Scones	single shelf	2		210-230	8-12 mins
	single shelf	1 and 3		210-230	8-12 mins
Sponge	two small pans (20 cm), on single shelf	2		170-190	25-35 mins
	one large pan (26 cm)	2		175	30-40 mins
Light fruit cake	two pans (21 cm) on single shelf	2		155-165	1 hr 30 mins
Rich fruit cake	exact baking time will depend on size	2		130-150	3-6 hrs
Apple pie	single shelf	1		185	35-45 mins
Custard tart	single shelf	1		220 then 180**	10, then 20-30** mins
Quiche	single shelf	1		180-200	30-40 mins
Meringues	single shelf	1		100-120	1 hr
Bread rolls	single shelf	1		210-230	15-20 mins
Muffins	2 x 12 muffin trays on single shelf	3	 or 	190-200	10-15 mins
Pastry case (baked 'blind')	one 21 cm flan tin	1		200	10 mins with beans, then 10 mins without

* Note: the tone may occur some time after the set temperature has been reached. This is because—when heating up from cold—your oven is designed to initially heat to a temperature somewhat higher than what you have set. This is to provide optimal baking conditions right from the start.

26 ** This is a two-stage baking process: adjust the temperature after the first stage.

USER PREFERENCE SETTINGS

You can set your oven to:

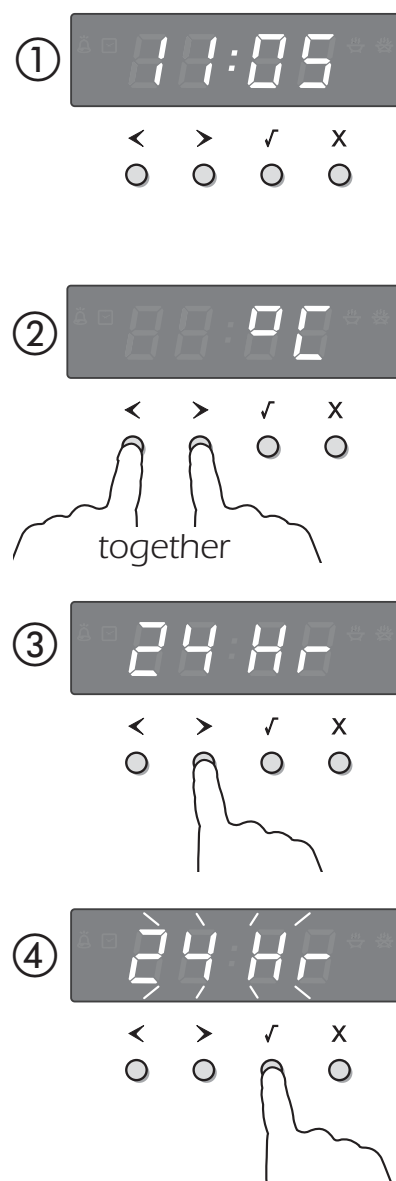
- display the temperature in degrees Celsius or Fahrenheit
- give audio feedback (tones and beeps) or operate quietly
- display time as 12-hr or 24-hr
- operate with the display off
- have its lights on or off during cooking
- operate in Sabbath setting (see 'Sabbath setting' following).

How to change preference settings

(figures 31-32)

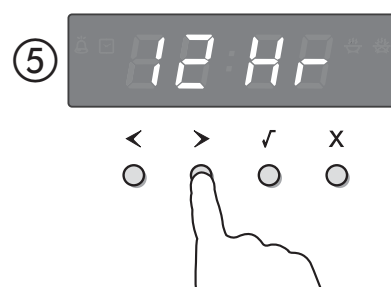
1. Check the display shows the time of day.
 - If you're unsure, press the cancel **X** button twice.
2. Press and hold the scroll **<** **>** buttons together for 3 seconds to enter the user preference menu.
3. Press the right scroll **>** button to scroll to the setting you want to change. Refer to the table following.
4. Press the select **✓** button to select the particular setting.
 - The display will flash.

Figures 31



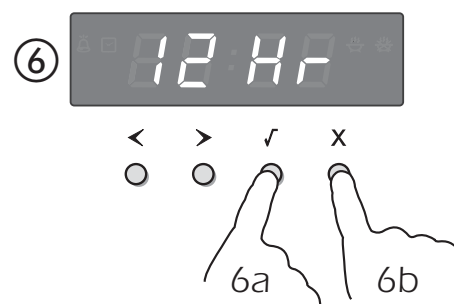
Figures 32



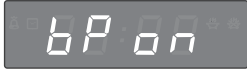
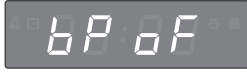



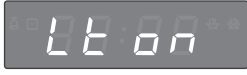
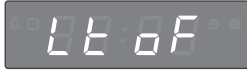

5. Press the right scroll ➤ button to scroll through the options for that particular setting. Refer to the table below.



6a. Press the select ✓ button to save the new option.

6b. For all options except 'Display off': press the cancel X button to quit the user preference menu.



Setting	Default option	Alternative option(s)	
TEMPERATURE SCALE Select between degrees Celsius or Fahrenheit.	CELSIUS 	FAHRENHEIT 	
AUDIO FEEDBACK Turn the beeps and tones on or off.*	BEEPS/TONES ON 	BEEPS/TONES OFF 	
TIME SCALE & 'DISPLAY OFF' OPTION Select between 24-hr or 12-hr clock display or set 'Display off' option if you only need the basic functionalities of your oven.	24 HR 	12 HR 	DISPLAY OFF ** 
OVEN LIGHTS Have the light off during cooking if you want to save power or want the food you cook to be a surprise for others!	LIGHTS ON DURING COOKING 	LIGHTS OFF DURING COOKING 	
SABBATH SETTING	SABBATH OFF 	See 'Sabbath setting' for instructions.	


* The timer tone and alert beeps will sound even if you save the BEEPS/TONES OFF option.

** With this option saved, you can still use the oven but the display will be unlit and the buttons will be unresponsive. To quit this option and enable the display, press and hold the cancel X button.

SABBATH SETTING

This setting is designed for religious faiths that observe a 'no work' requirement on the Sabbath.

While your oven is in Sabbath setting

- The display and indicators will be unlit, the buttons will be unresponsive.
- No tones or beeps will sound.
- No alert codes or temperature changes will be displayed.
- The oven lights will stay on. If you want the oven lights to be off during Sabbath setting, first select the 'Lights off' option as described in 'User preference settings', and only then set Sabbath setting.
- Bake  is the only function available in Sabbath setting.

How to set Sabbath setting




1. Select the Bake  function (fig. 33).
2. Set the desired temperature (fig. 33).
3. Wait until the oven starts up.
4. Press and hold the scroll   buttons together for 3 seconds to enter the user preference menu (fig. 34).

Figure 33

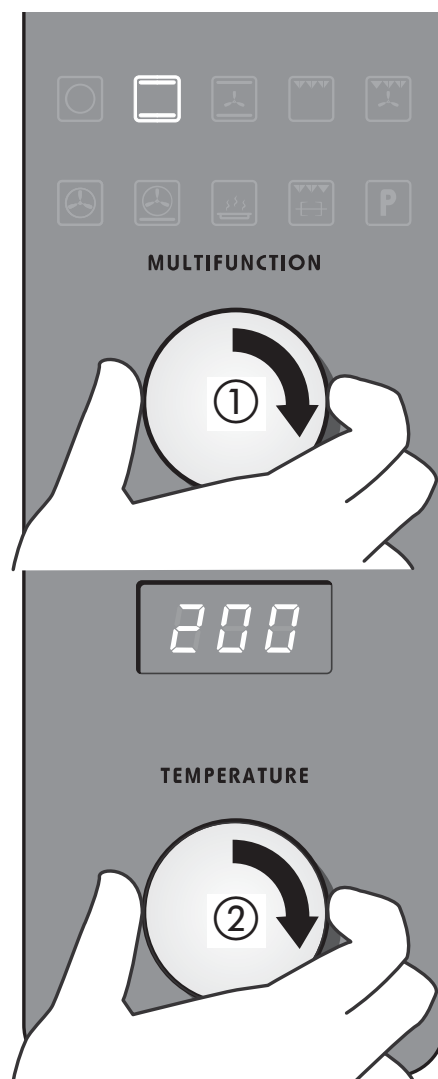
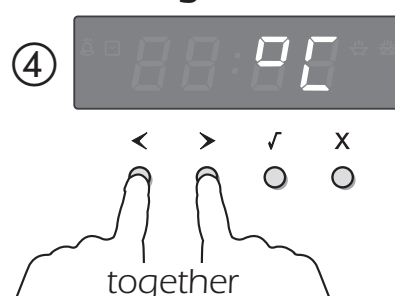


Figure 34

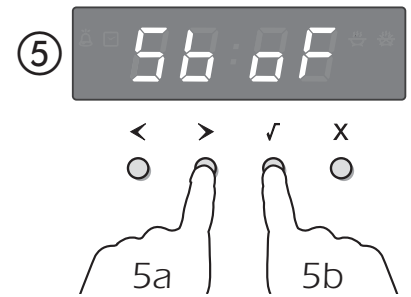


Figures 35

5a. Press the right scroll ➤ button to scroll to the Sabbath setting (figures 35).

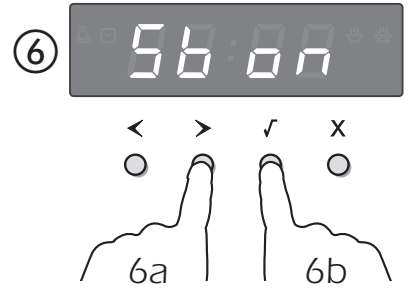
5b. Press the select ✓ button to select the Sabbath setting. The default option is 'Sabbath off'.

- The display will flash.



6a. Press the right scroll ➤ button to scroll to the 'Sabbath on' option.

6b. Press the select ✓ button to activate the new option.



The display, indicators and dial halos will be unlit and unresponsive, but the oven will bake until you quit Sabbath setting.

To quit Sabbath setting

Press and hold the cancel **X** button until the time of day appears in the display and the oven turns off.

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 (control panel, 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 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.**

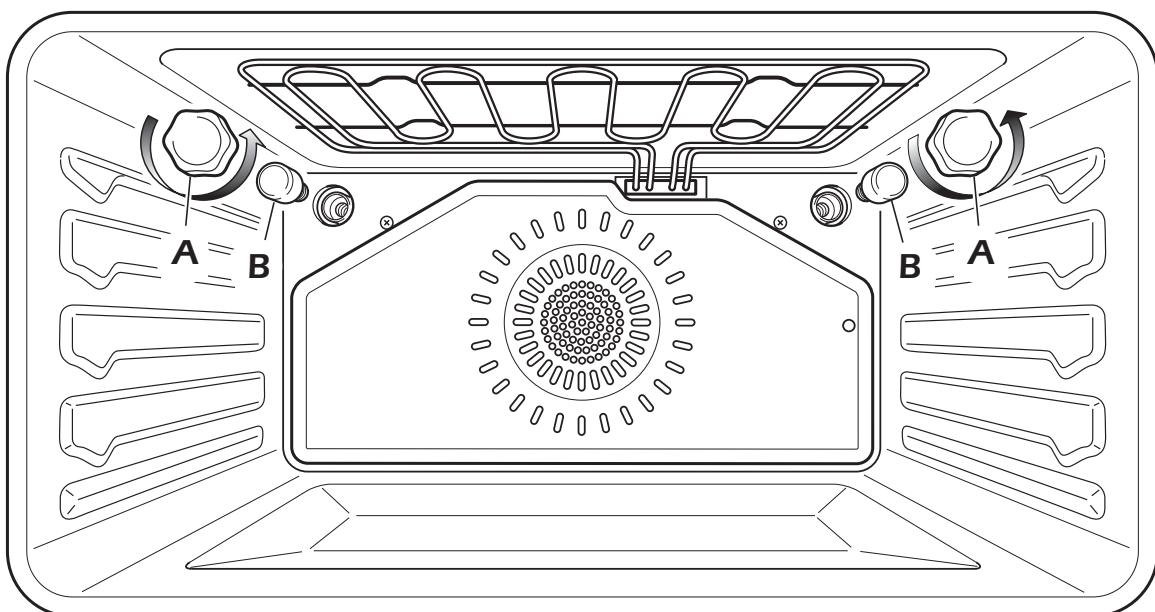
REPLACING THE OVEN LAMPS

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;
- Remove the protective cover **A** (fig. 36);
- 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**;

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

Figure 36



REMOVING AND REPLACING THE INNER DOOR GLASS PANES FOR CLEANING

If you wish to clean 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 oven 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.
- Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.
- 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 all the glass panes correctly. Do not use the oven without all the glass panes correctly in place.
- If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Service Centre or Customer Care.

Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

REMOVING THE DOOR

Make sure you have prepared enough space for resting the door and its glass panes on a clean, flat surface.

1. Open the door to its full extent (fig. 37a).
2. Open the levers on the left and right hinges to their full extent, as shown in fig. 37b.
3. Gently close the door until the left and right hinge levers are hooked to the door (fig. 37c).
4. Hold the door firmly, as shown in fig. 37.
5. Lift the door and disengage the hinges (fig. 37d).
6. Rest the door on a soft surface. Ensure you lay it with the handle side down.

Figure 37a

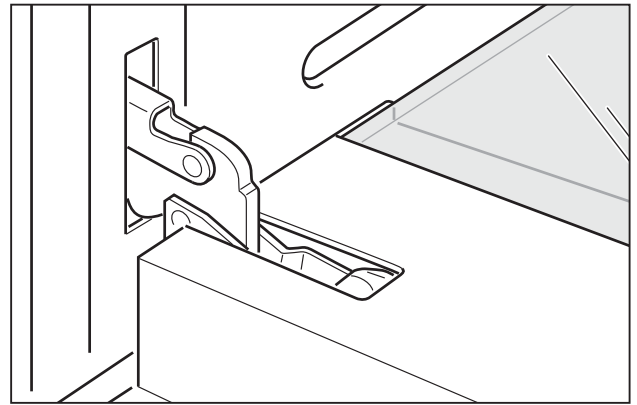


Figure 37b

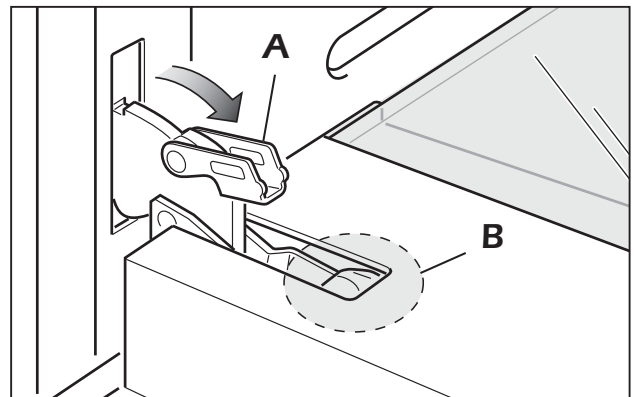


Figure 37c

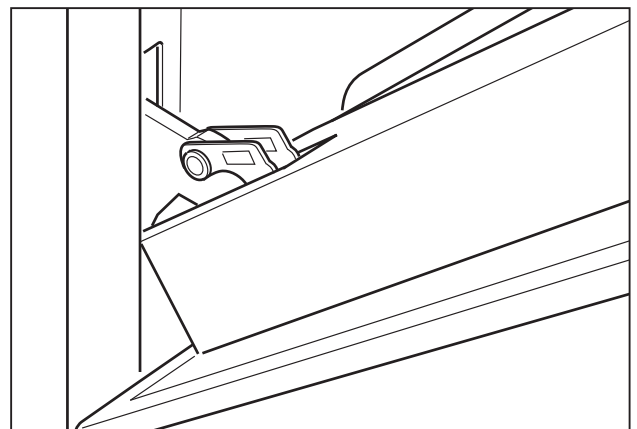


Figure 37

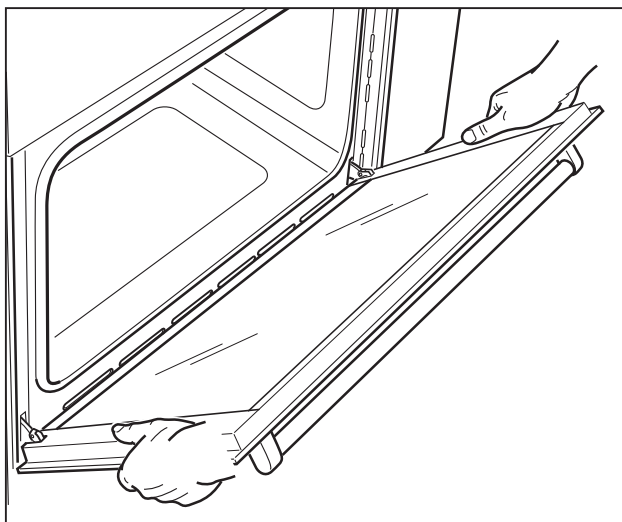
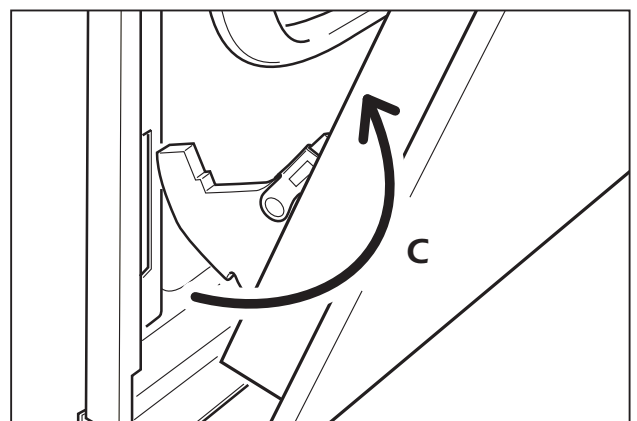


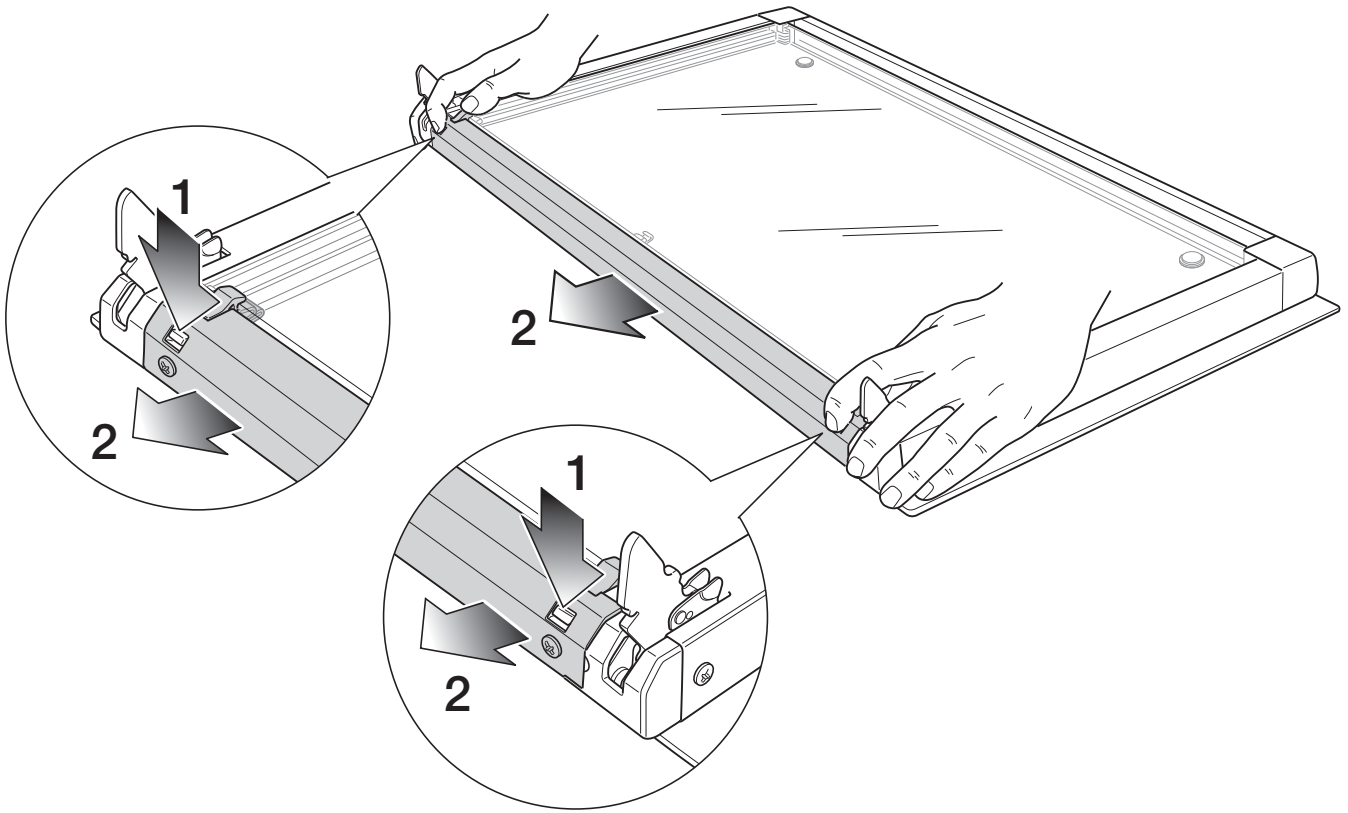
Figure 37d



REMOVE THE INNER GLASS RETAINER

1. Press down on both tabs to release the glass retainer (fig. 38).
2. Remove the glass retainer.

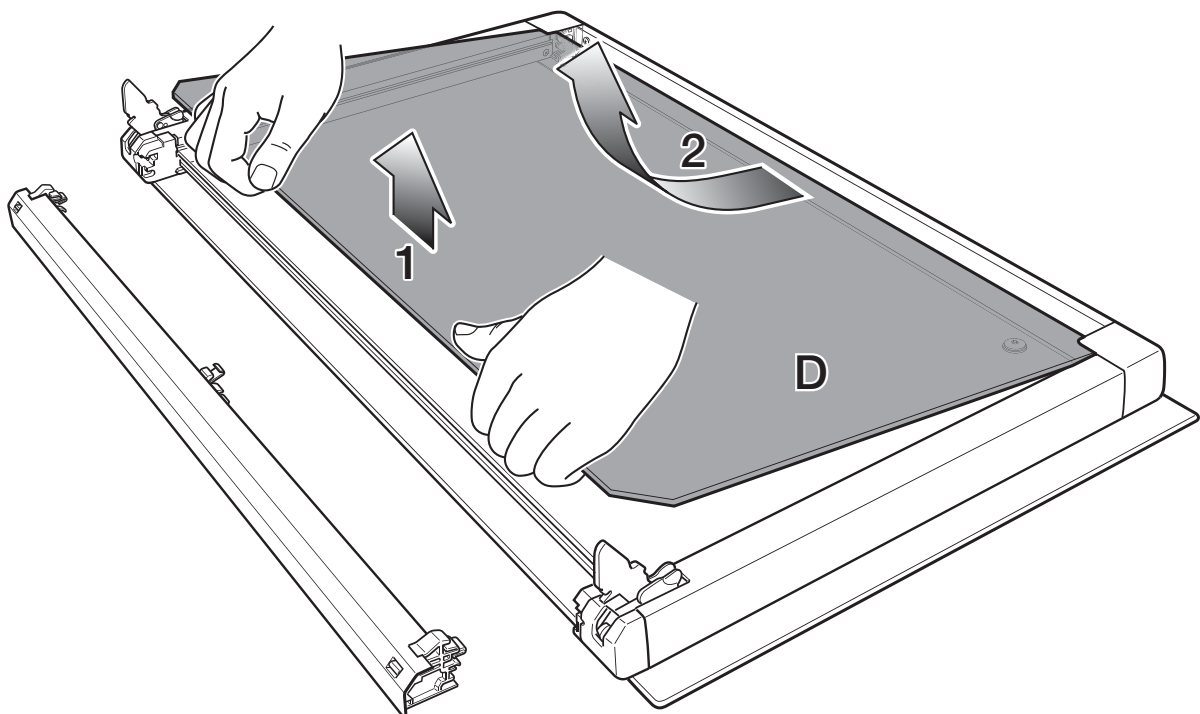
Figure 38



REMOVE THE INNER GLASS PANE

Lift and remove the inner pane (D) slightly, as shown in the figure 39.

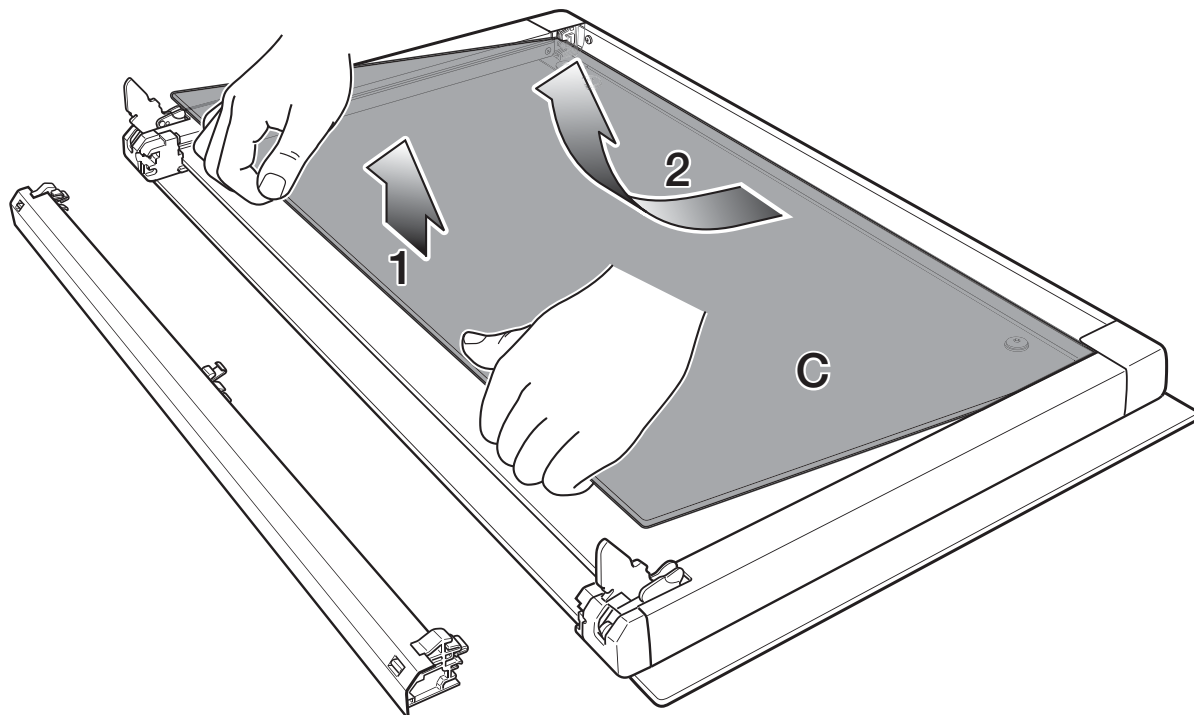
Figure 39



REMOVE THE FIRST MIDDLE GLASS PANE

Lift and remove the first middle pane (C) slightly, as shown in the figure 40.

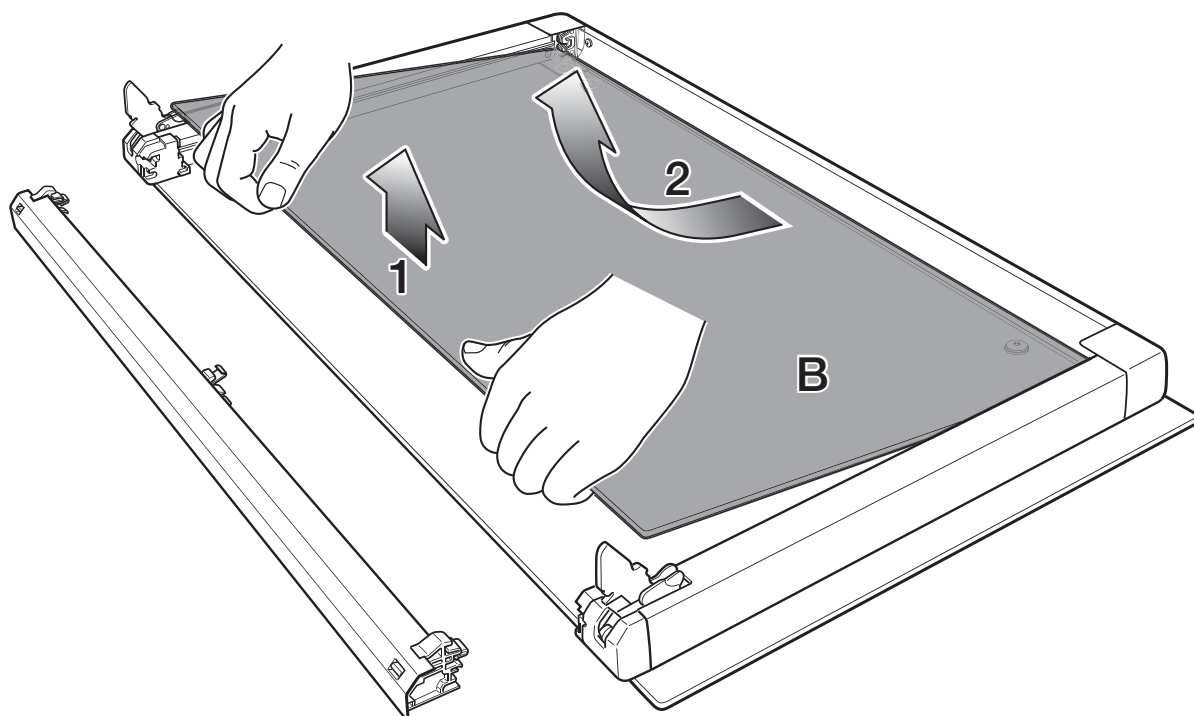
Figure 40



REMOVE THE SECOND MIDDLE GLASS PANE

Lift and remove the second middle pane (B) slightly, as shown in the figure 41.

Figure 41



AFTER CLEANING, REPLACE THE GLASS PANES

When replacing the glass panes, make sure that:

- you replace all the three panes correctly, as shown. Each pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly
- you take extra care not to bump the edges of the glass against any object or surface
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

REPLACE THE FIRST MIDDLE GLASS PANE

Take either one of the middle panes (B or C) and hold it firmly. Insert it in the lowest pair of grooves, push it slightly towards yourself (fig. 42) and gently lower into place (fig. 43).

Note: the two middle panes (B and C) are identical.

Figure 42

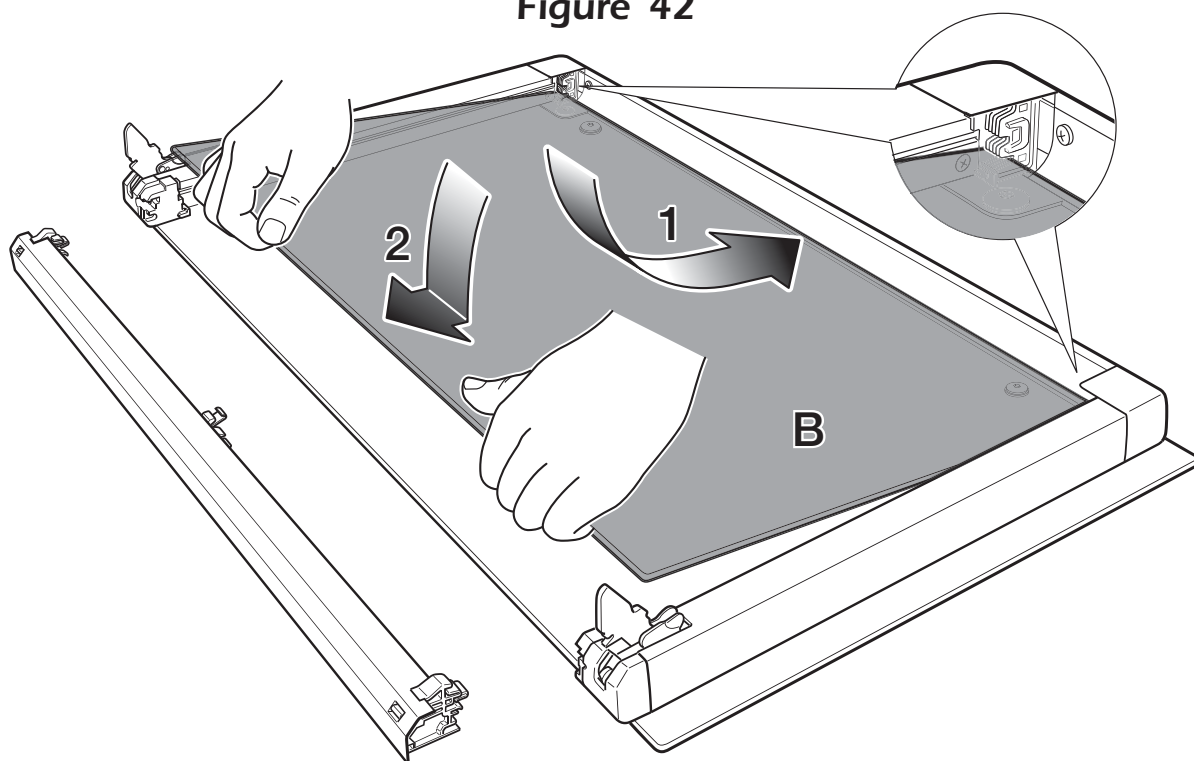
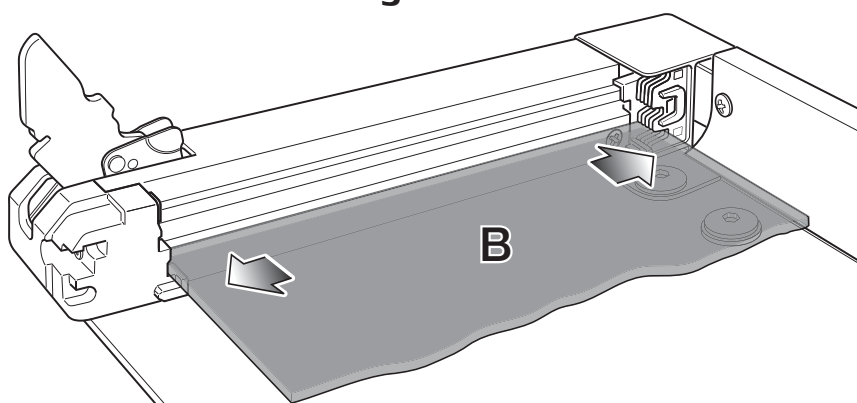


Figure 43



REPLACE THE SECOND MIDDLE GLASS PANE

Take the other middle pane and hold it firmly. Insert it in the next pair of grooves, push it slightly towards yourself (fig. 44) and gently lower into place (fig. 45).

Figure 44

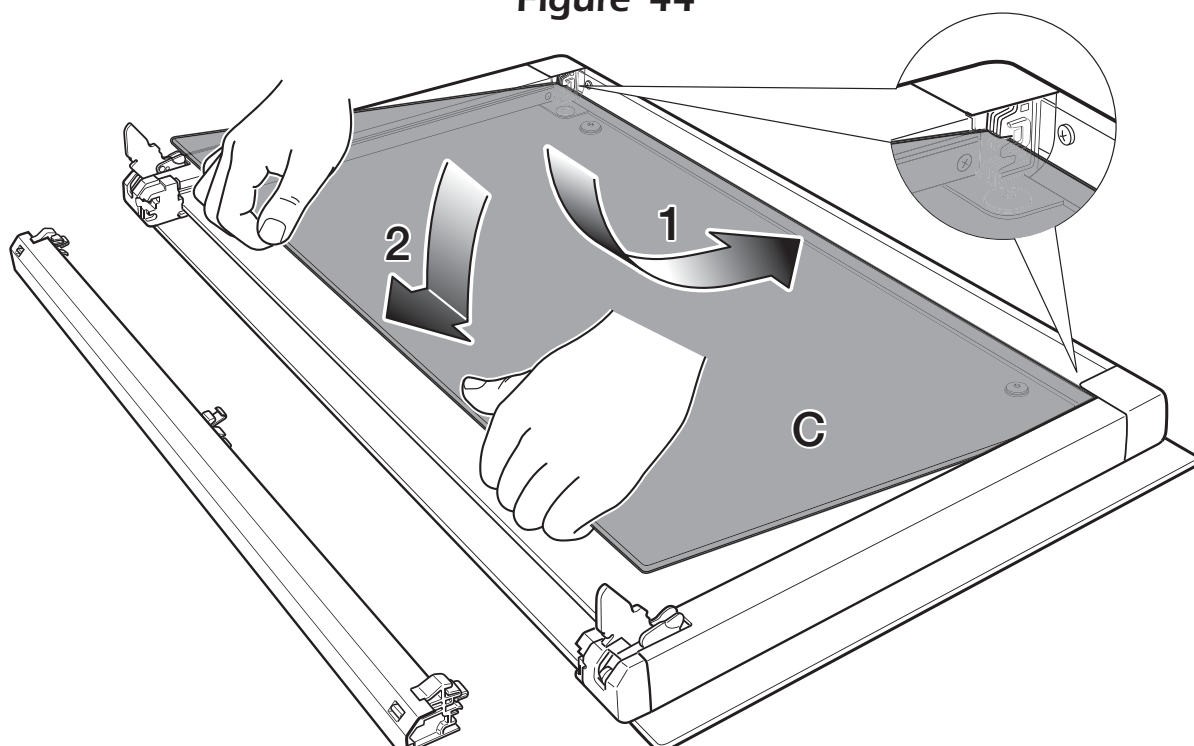
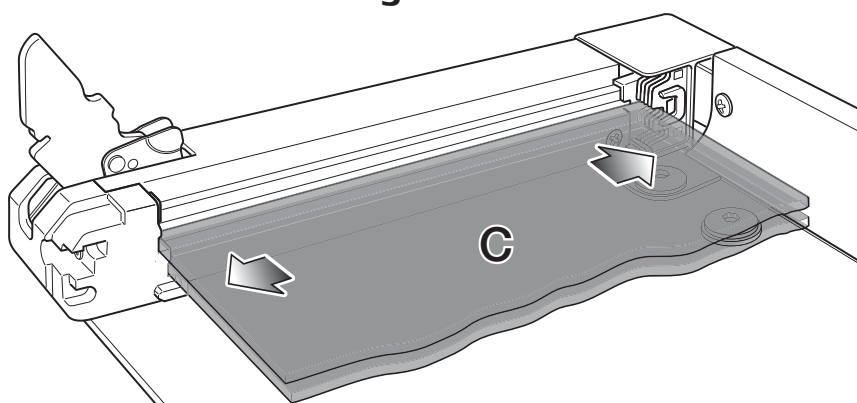


Figure 45



REPLACE THE INNER GLASS PANE

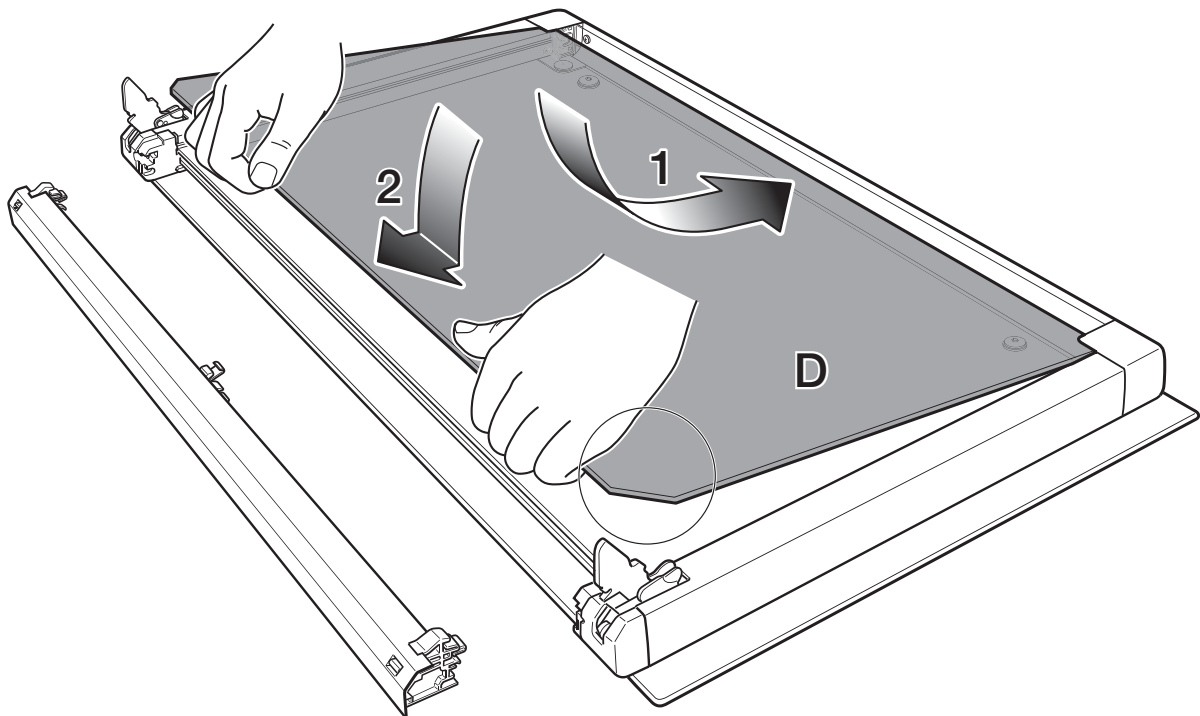
Take the inner pane, holding it with the angle-cut corner orientated as shown in figure 46.

Insert it in the uppermost pair of grooves, push it slightly towards yourself and gently lower into place.

Important!

Make sure that the angle-cut corner of the inner pane is at the bottom of the oven door, on the left-hand side. It has to be in this position for the door to function correctly.

Figure 46



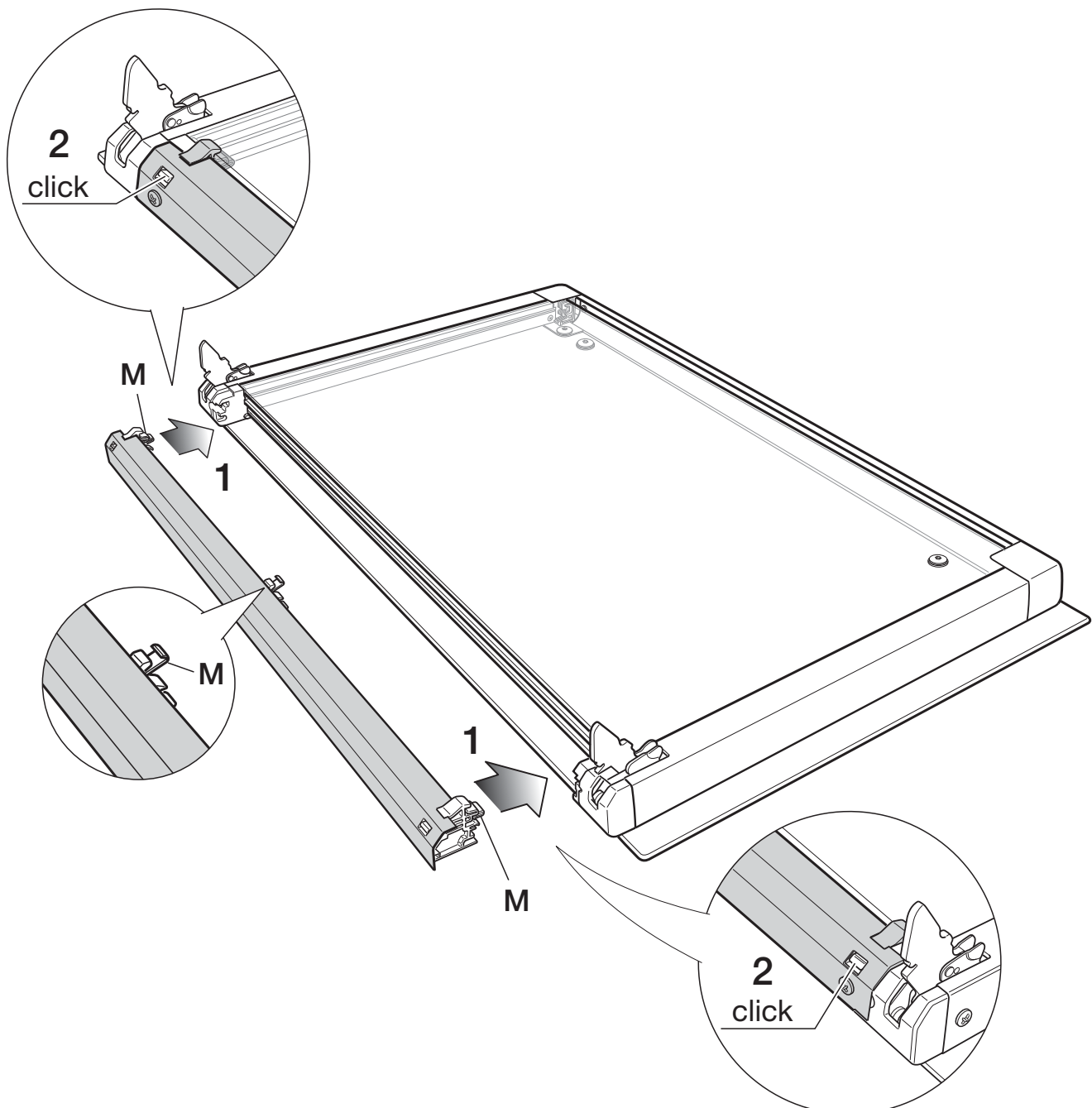
REPLACE THE GLASS RETAINER

1. Position the glass retainer, as shown in the figure 47. It should sit on the bottom edge of the outer glass. Check that the clamps **M** of the glass retainer are not deformed or damaged.
2. Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

Important!

Make sure the glass retainer is correctly and firmly in place and that the glass panes are secure.

Figure 47



REFIT THE DOOR

1. Hold the door firmly (fig. 48).
2. Insert the hinge tongues into the slots, making sure that the notches on both sides drop into place as shown in the figure 49.
3. Open the door to its full extent.
4. Fully close the levers on the left and right hinges, as shown in the figure 50.
5. Close the door, turn the power supply to the oven on at the wall, then check that the door is properly in place:
 - When you open the door, the lights in the oven should come on.
 - When you close the door, the lights in the oven should turn off.

Figure 48

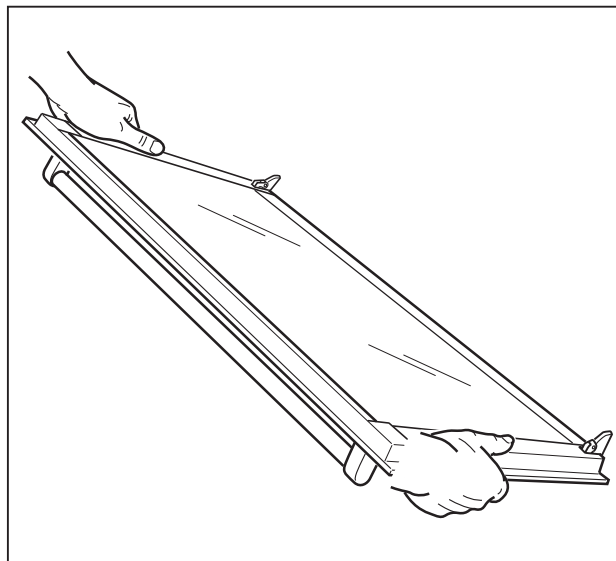


Figure 49

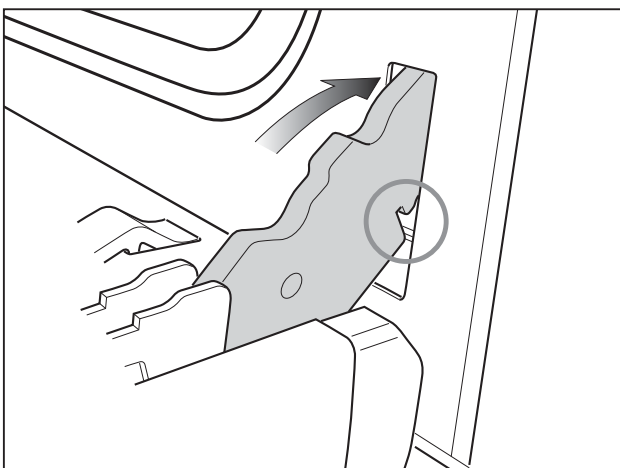
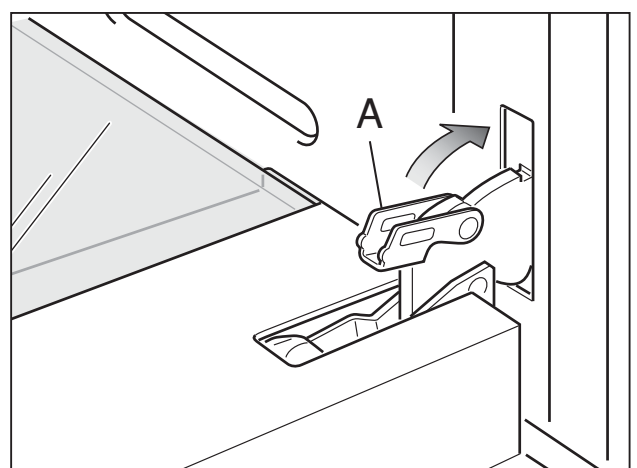




Figure 50






TROUBLESHOOTING

If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

Problem	Possible causes	What to do
General		
The oven does not work.	No power.	Check that the mains power supply (wall switch) is turned on and there is no power outage in your area.
The lights do not come on when I open the oven door.	The oven light bulb(s) have blown.	Replace the light bulb(s). See 'Care and cleaning' for instructions.
	The door is not correctly fitted.	See 'Care and cleaning' for instructions on fitting the door correctly.
	The oven is in Sabbath setting and the 'Light off' option has been saved.	To quit Sabbath setting, press and hold the cancel X button. See 'User preference settings' for instructions on changing the 'Light off' option.
The temperature indicator shows - - - and the dials and buttons are unresponsive.	The control panel is locked.	Press and hold the select ✓ or cancel X button to unlock the control panel.
The oven is not heating.	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
A glass pane in the oven door has cracked, chipped, or shattered.	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.

Problem	Possible causes	What to do
General		
The oven is heating but the display is dark.	The oven is set to 'Display off' option.	To quit the 'Display off' option, press and hold the cancel X button until the display shows the time of day.
	The oven is in Sabbath setting.	To quit Sabbath setting, press and hold the cancel X button until the display shows the time of day.
The oven cancels automatic cooking when I try to adjust the clock setting.	The oven was set for automatic cooking when you were trying to adjust the clock setting.	You can only adjust the clock setting while the oven is not set for automatic cooking. See section 'Setting the clock and first use' for instructions.
The oven beeps when I try to turn the temperature dial OFF or below a certain temperature.	This is normal: for food safety reasons, the oven functions have factory-set minimum temperature settings.	The temperature dial itself cannot be 'turned off'. Selecting Off  with the function dial will turn the oven off.
The rotisserie skewer will not rotate.	The skewer did not fully engage in the rotisserie drive.	Make sure the skewer is pushed fully into the rotisserie drive hole.
	The meat is too heavy.	To get a finish similar to a rotisserie for pieces of meat or poultry heavier than 6 kg, use the grill tray and rack and the Fan Forced  function.
The rotisserie skewer stops rotating when I open the door.	This is normal: the rotisserie drive is disabled while the door is open.	

Problem	Possible causes	What to do
Self Clean function		
During a Self Clean cycle, the oven is louder than usual.	This is normal: the oven's cooling fans operate at their highest speed.	
The display shows <i>door</i>.	The door has not been properly closed.	Make sure you close the door properly.
The display shows 0:00 but the oven door will not open.	The oven door is locked because the oven is still too hot to be used for cooking.	Wait until the Self Clean cycle has finished. If you cancelled a Self Clean cycle which was already underway, the oven still needs to cool down before it can be used. The oven door will automatically unlock.
At a point during a Self Clean cycle, the temperature indicator starts displaying cascading bars .	This is normal: the oven is in the last phase of the Self Clean cycle, cooling down.	Wait until the Self Clean cycle has finished. A long tone will sound and the oven door will automatically unlock when the oven is ready to use.
I have cancelled a Self Clean cycle but cannot use the oven: <ul style="list-style-type: none"> ▪ the oven door will not open ▪ the display is still counting down minutes or showing 0:00 ▪ the Self Clean  function indicator is still lit ▪ the temperature indicator shows cascading bars  ▪ the dials and buttons are unresponsive. 	This is normal: the oven is still too hot to be used for cooking and needs to cool down.	<p>Wait until the cool-down phase has finished. A long tone will sound and the oven door will automatically unlock when the oven is ready to use.</p> <p>Note: depending on when the Self Clean cycle was cancelled, the cool-down phase may take up to 45 minutes.</p>
The oven is beeping and the display shows <i>R2</i> or <i>R3</i>.	See section 'Alert codes' for instructions.	

ALERT CODES

If there is a problem, the oven will:

- automatically suspend all oven functions
- beep five times
- display an alert code.

IMPORTANT!

Do not turn off the mains power supply to the oven (wall switch) if you get an alert code, unless the instructions in the chart following specifically instruct you to. There are cooling fans within the oven which are needed to cool the oven's components. Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

What to do if an alert code is displayed

1. If the beeping hasn't stopped already, press any button to stop it.
2. Make a note of the alert code displayed. You may need this information.
3. Check the chart following to see if you can fix the problem yourself and follow the instructions.
4. **If you can fix the problem** and the alert code does not reappear, you can keep using your oven.

OR

If you can't fix the problem yourself or the alert code reappears and the problem persists: wait until the cooling fans have stopped and the oven has completely cooled down, then turn the power to the oven off at the wall and call your Authorised Repairer or Customer Care with the alert code information.

Alert code	Possible causes	What to do
A1	The oven has overheated.	<ol style="list-style-type: none"> 1. Allow the oven to cool down. 2. If the door is locked, wait until it automatically unlocks. 3. Once the oven has cooled down and the door has unlocked, the alert code will disappear. You can now use the oven again.
A2	Door lock error: the door cannot be locked after you have started a Self Clean cycle.	<ol style="list-style-type: none"> 1. Turn the power to the oven off at the wall and on again. 2. Wait approximately 10 seconds. This is to allow the door lock to return to its initial position. 3. Set the clock. See 'Setting the clock and first use' for instructions. 4. Try starting a Self Clean cycle again, making sure that you close the door firmly. See 'Using the Self Clean function'.
A3	Door lock error: the door cannot be unlocked after a Self Clean cycle has finished.	<ol style="list-style-type: none"> 1. Turn the power to the oven off at the wall and on again. 2. Try pressing on the oven door to help the door lock disengage. 3. If this doesn't help and the alert code reappears, call your Authorised Repairer or Customer Care.
F + number	Technical fault.	<ol style="list-style-type: none"> 1. Note down the alert code. 2. Wait until the cooling fans have stopped and the oven has completely cooled down. 3. Turn the power to the oven off at the wall. 4. Call your Authorised Repairer or Customer Care with the alert code information.

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



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