

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

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

### **DEF608E CERAMIC COOKER**

distributed by  
**DeLonghi Australia Pty Ltd**  
**DeLonghi New Zealand Ltd**



## **Dear Customer,**

*Thank you for having purchased and given your preference to our product.*

*The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.*

*Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.*

***This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.***

***The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.***

This appliance has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 60335.1	General Requirements for Domestic electrical appliances
AS/NZS 60335.2.6	Particular Requirements for Domestic electrical cooking appliances
AS/NZS CISPR 14.1	Electromagnetic Compatibility Requirements.

## **PRODUCT LABEL**



**Important:**

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

**FIRST USE OF THE OVEN**

It is advised to follow these instructions:

- Furnish the interior of the oven as described at chapters “USE AND CARE” and “CLEANING AND MAINTENANCE”.
- Switch on the empty oven on max to eliminate grease from the heating elements.
- Let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent, then dry carefully.

**IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES**

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet.
- Do not operate the appliance barefooted.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure they do not play with the appliance.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

## IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in the off position.
- Keep children away from the appliance when it is in use.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Young children should be supervised to ensure that they do not play with the appliance.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- During and after use of the appliance, certain parts will become very hot. Do not touch hot parts. Care should be taken to avoid touching heating elements inside the oven.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob. If the hob is cracked or otherwise damaged by falling objects etc., disconnect the electrical power cord and call Customer Service.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **Fire risk!** Do not store flammable material in the oven or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.

- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **Safe food handling:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING: Taking care NOT to lift the oven by the door handle.**
- **IMPORTANT NOTE: This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.**
- **Do not operate your appliance by means of an external timer or separate remote-control system.**
- **This appliance is for domestic use only.**

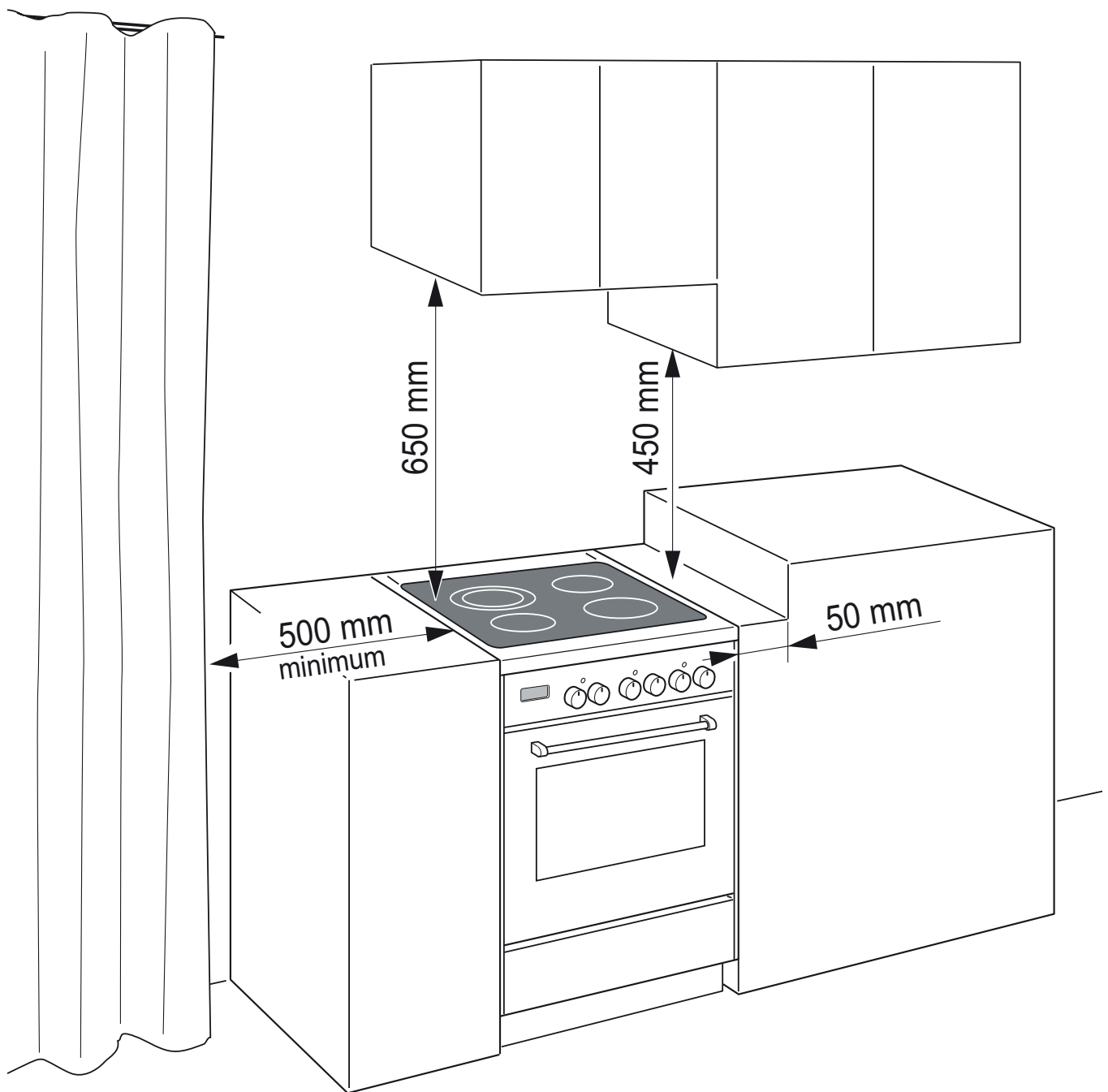
# INSTALLATION

## CAUTION:

- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorised personnel.
- This appliance is to be installed only by an authorised person in compliance with the current electrical regulations and in observation of the instructions supplied by the manufacturer.  
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.

## LOCATION

- The cooker can be installed in a cabinet (Fig. 1).
- The cooker must be installed no less than 50 mm away from any side wall which exceed the height of the cooktop.
- **The appliance must be housed in heat resistant units.**
- **The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.**
- Do not install the appliance near inflammable materials (eg. curtains).
- If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.



**Figure 1**

**Cooker overall dimensions [mm]**

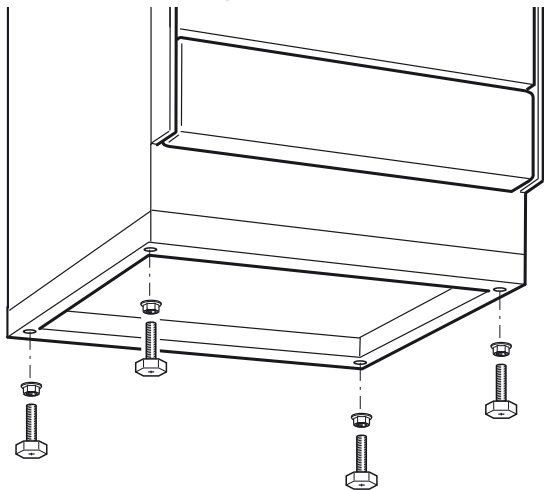
- height: min 900 - max 915
- product width: 596
- depth: 600
- cavity width 600

## LEVELLING THE COOKER

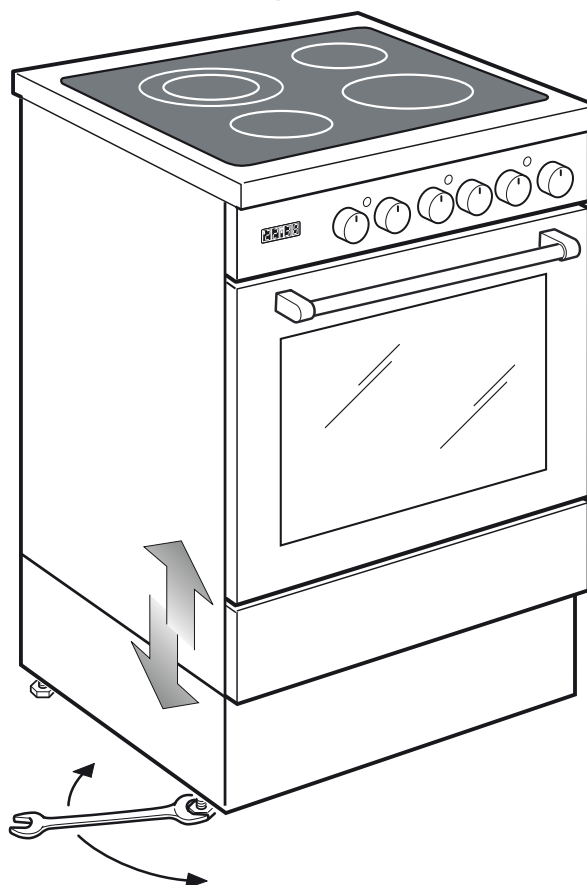
The cooker is equipped with 4 levelling feet and may be levelled by screwing or unscrewing the feet with a spanner (fig. 3).

It is important to observe the prescriptions of figures 4a, 4b.

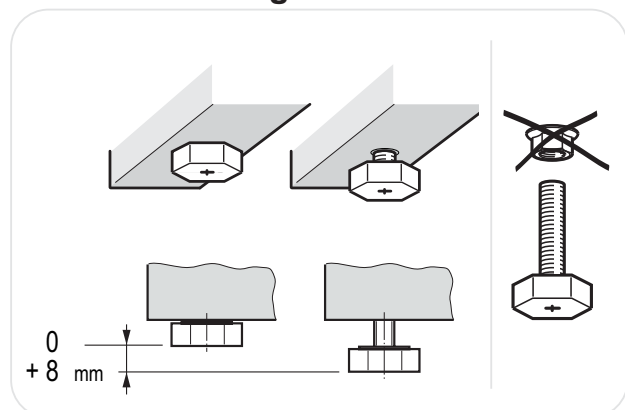
**Figure 2**



**Figure 3**

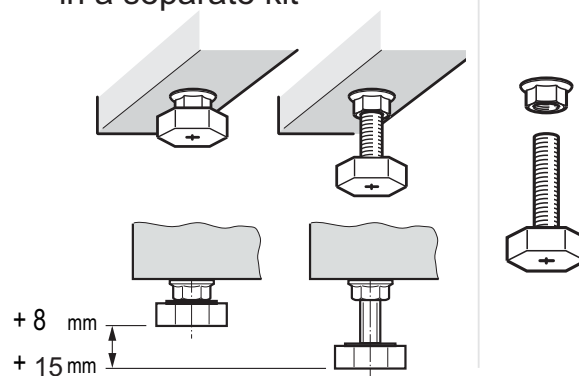


**Figure 4a**



**Figure 4b**

Supplied with the cooker  
in a separate kit





## ANTI-TILT BRACKET

### Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 5a.

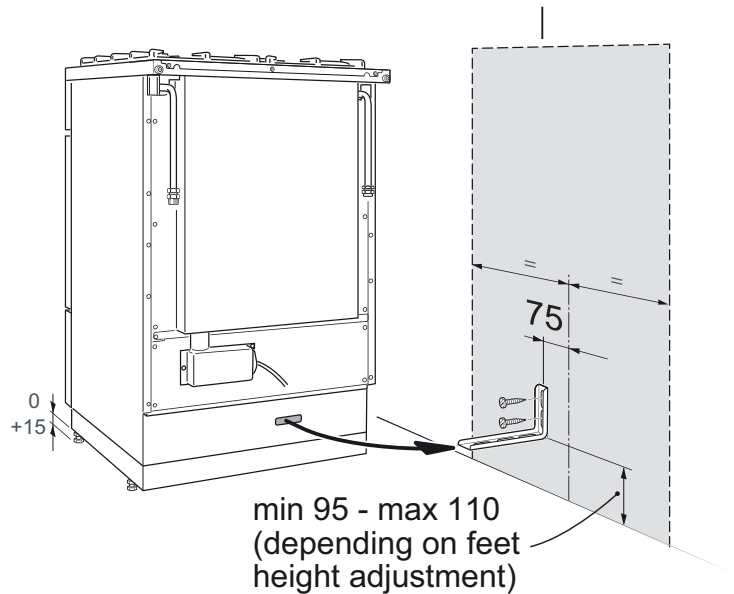
2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

### Important!

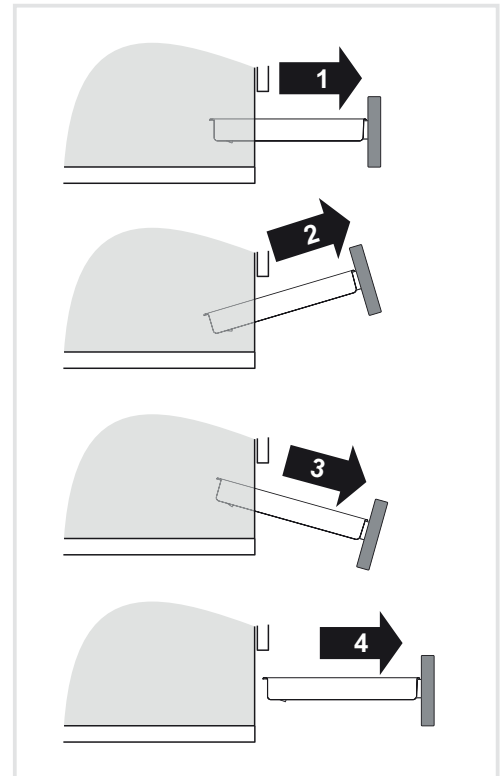
**Before drilling the holes, check that you will not damage any pipes or electrical wires.**

3. Loosely attach the anti-tilt bracket with the two screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 5a.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the antitilt bracket is fully inserted in the slot on the cooker's back.
7. Access the bracket and fit the lock pin:
  - Remove the drawer (fig. 5b).
  - Fit the lock pin through the bracket, as shown (fig. 5c).
  - Refit the drawer.

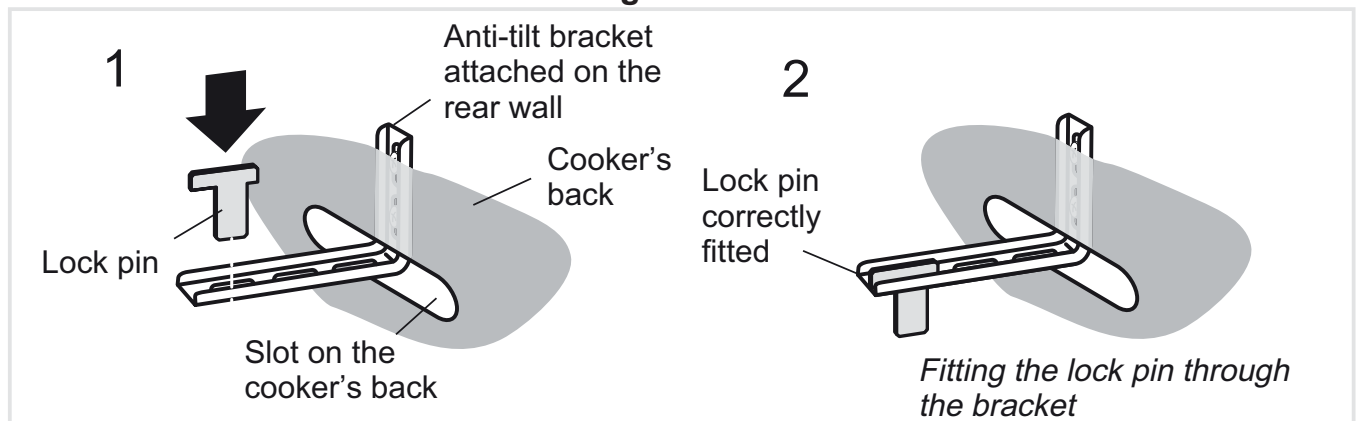
**Figure 5a** Dotted line showing the position of the cooker when installed



**Figure 5b**



**Figure 5c**



## **ELECTRICAL REQUIREMENTS**

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.  
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.
- The switch must always be accessible.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- To connect the cooker to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.
- This cooker must be connected to electrical supply using V105 insulated cable.  
In New Zealand, this appliance must be connected to the electrical supply using a cable fitted with an appropriately rated plug. The plug must be compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that is intended to supply the appliance.
- 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 it's Service Agent or a similarly qualified person in order to avoid a hazard.

### **N.B. The connection of the appliance to earth is mandatory.**

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

**Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.**

## CONNECTION OF THE POWER SUPPLY CABLE

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

To connect the feeder cable to the cooker it is necessary to:

- Remove the screws that hold shield “A” behind the cooker (fig. 7).
- Fitted with a 5-pole terminal block, position the U bolts “C” onto terminal block “B” according to the diagram in fig. 6.
- Feed the supply cable through the cable clamp “D”. The supply cable must be of a suitable size for the current requirements of the appliance; see the section “Feeder cable section”.
- Connect the phase and neutral wires to the terminal block “B” and the earth wire to the terminal “PE” as shown in figure 6.
- Take up any slack in the cable and secure with the cable clamp “D”.
- Replace the cover “A”.

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

## VOLTAGE AND POWER CONSUMPTION

230 V~ 50 Hz 8800 W (38.26 A) (diversity not applied)

240 V~ 50 Hz 9600 W (40 A) (diversity not applied)

## FEEDER CABLE SECTION

**This cooker must be connected to electrical supply using V105 insulated cable.**

230-240 V~ 3 x 4 mm<sup>2</sup> (\*)

(\*) Connection with wall box connection.

- Diversity factor applied.
- A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.

Figure 6

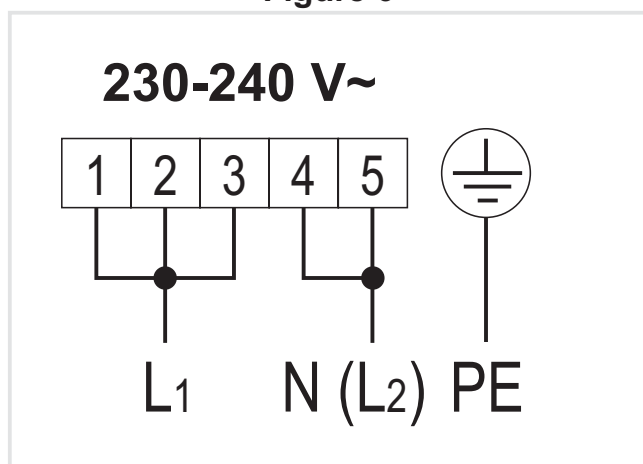
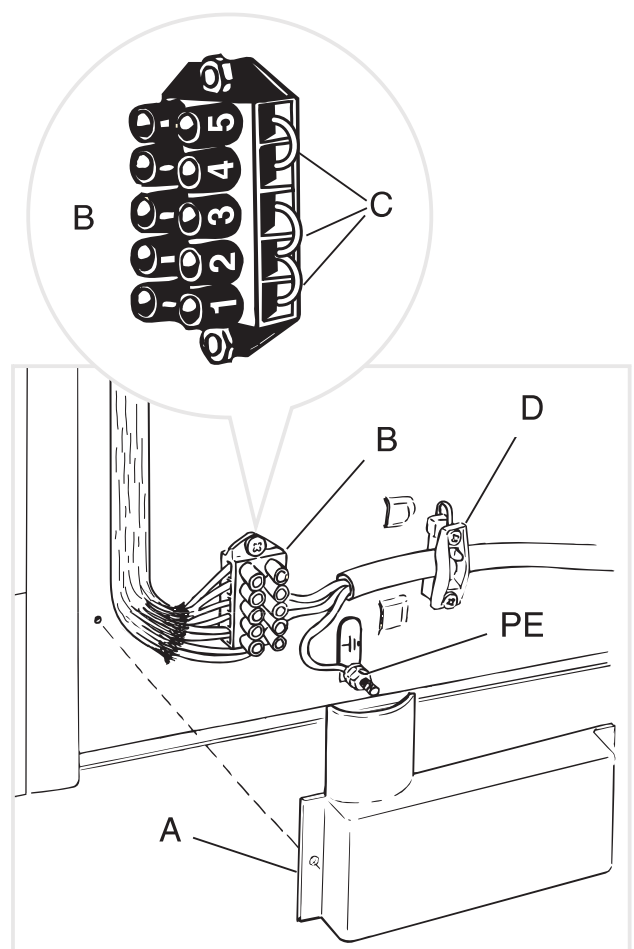


Figure 7



# ELECTRIC DIAGRAM

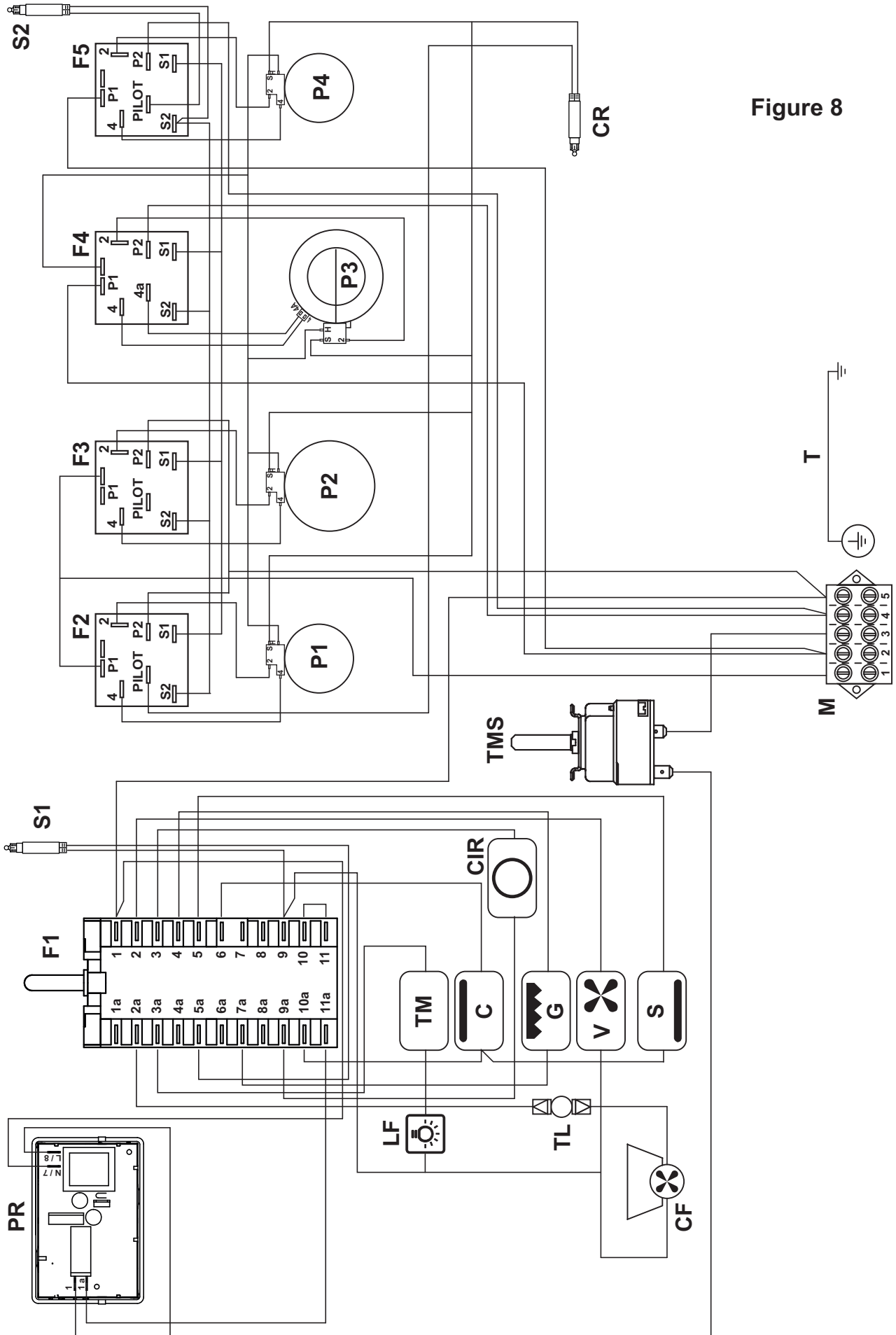


Figure 8

## **ELECTRIC DIAGRAM KEY**

<b>P1/2/4</b>	Hob single zones elements
<b>P3</b>	Hob double zone element
<b>F2/3/5</b>	Energy regulators (single zones)
<b>F4</b>	Energy regulator (double zone)
<b>F1</b>	Oven switch
<b>TM</b>	Oven thermostat
<b>TMS</b>	Safety thermostat
<b>LF</b>	Oven lamp
<b>PR</b>	Oven programmer
<b>CF</b>	Cooling fan motor
<b>V</b>	Oven fan motor
<b>C</b>	Oven top element
<b>G</b>	Oven grill element
<b>S</b>	Oven bottom element
<b>CIR</b>	Oven circular element
<b>TL</b>	Thermal overload
<b>S1</b>	Thermostat pilot lamp
<b>S2</b>	Hob elements pilot lamp
<b>CR</b>	Hob elements residual heat lamp
<b>M</b>	Terminal block
<b>T</b>	Earth connection

# USE AND CARE

## CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.

## USING THE OVEN FOR THE FIRST TIME

Operate as follows:




- Assemble the wire racks on the oven walls using the 2 screws, interposing the catalytic panels "A" with the arrow up (fig. 9).
- Slide in the grease filter on the back of the oven as in fig. 11.
- Slide in, on the guides, the shelf and the tray (fig. 10).  
The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.  
The tray must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven.
- To eliminate traces of grease in manufacture it is necessary to preheat the oven at the maximum temperature:
  - for 60 minutes in the  position, for 30 minutes in the  position and for another 15 minutes in the  position.
- Unscrew the fixing screws and slide off the wire racks and the catalytic liners to the oven wall as in figs. 9.
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

Figure 9

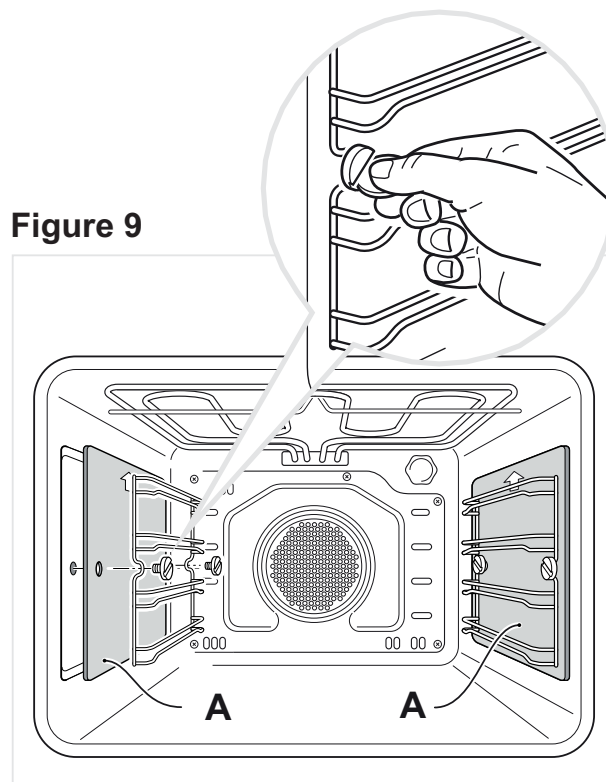
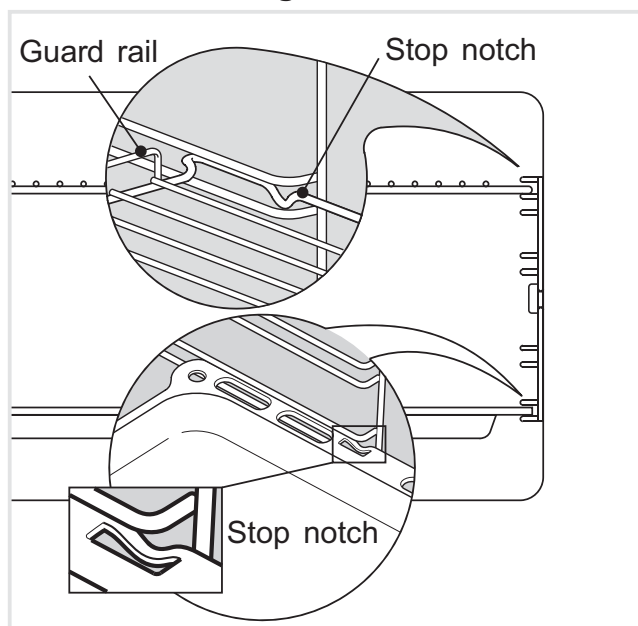


Figure 10

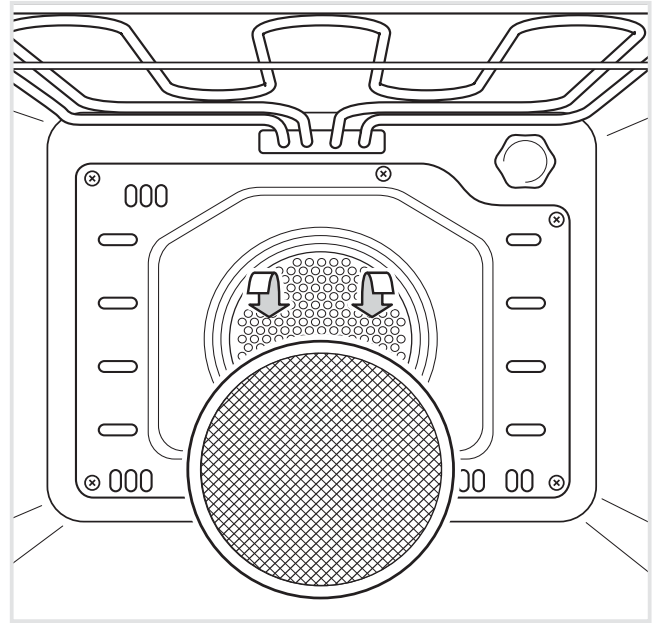


## GREASE FILTER

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 11).
- Clean the filter after any cooking!  
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 11).
- Always dry the filter properly before fitting it back into the oven.

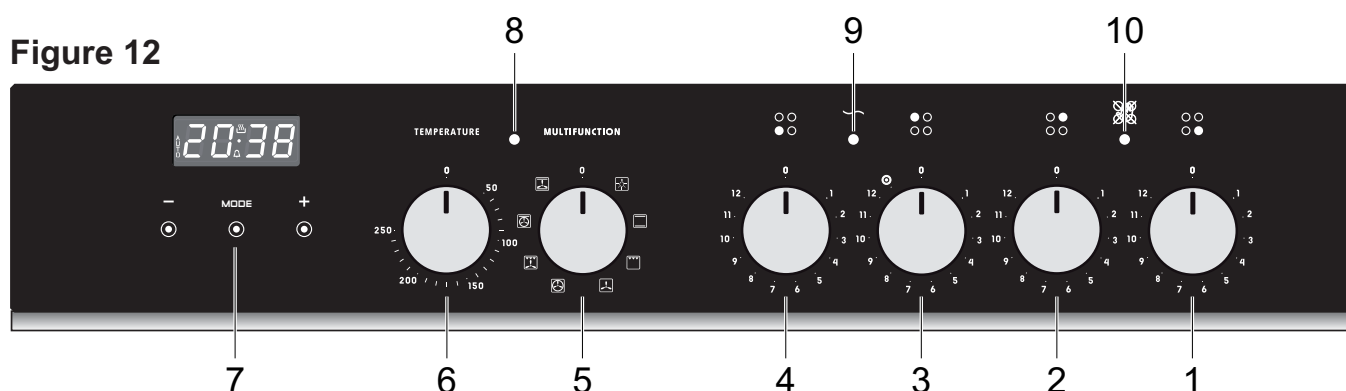
**CAUTION:** When baking pastry etc. this filter should be removed.

Figure 11



# CONTROL PANEL

Figure 12



## CONTROL PANEL - Controls description

1. Front right cooking zone control knob
2. Rear right cooking zone control knob
3. Rear left cooking zone control knob
4. Front left cooking zone control knob
5. Multifunction oven function selector control knob
6. Multifunction oven temperature control knob
7. Clock and timer with “touch control” keys

## Pilot lamps:

8. Oven temperature indicator light
9. Hob elements ON indicator light
10. Hob elements hot surface indicator light

## Please note:

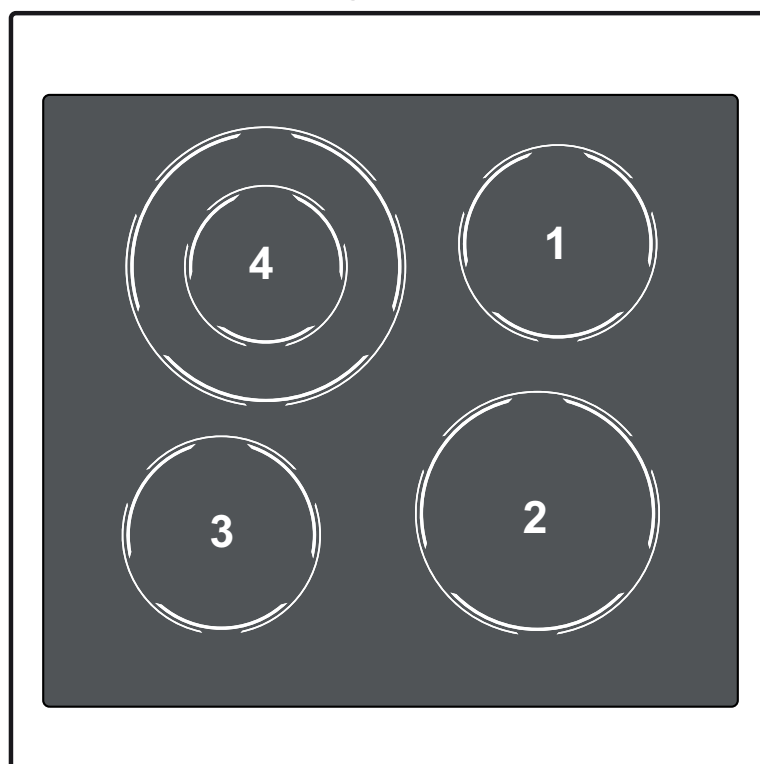
This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use.

This fan may continue to run for several minutes after the appliance has been switched off. This fan is to reduce the external temperature of the appliance and cool the internal components.



# VITROCERAMIC HOB

Figure 13



## COOKING ZONES

- |   |            |
|---|------------|
| 1. “Hi-Light” single zone, Ø 145 mm     | 1200 W     |
| 2. “Hi-Light” single zone, Ø 180 mm     | 1800 W     |
| 3. “Hi-Light” single zone, Ø 145 mm     | 1200 W     |
| 4. “Hi-Light” double zone, Ø 210/120 mm | 2200/750 W |

### Attention:

Detach the appliance from the mains if the ceramic glass is cracked and contact the After-Sales Service.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

## HOW TO USE THE VITROCERAMIC HOB

The ceramic surface of the hob allows a fast transmission of heat in the vertical direction, from the heating elements underneath the ceramic glass to the pans set on it.

The heat does not spread in a horizontal direction, so that the glass stays “cool” at only a few centimeters from the cooking plate.

The cooking zones are shown by painted disks on the ceramic surface.

Before switching on the cooktop make sure that it is clean.

### Important note:

The heating elements incorporate a thermolimiter that switches the element ON/OFF during all settings to protect the ceramic glass from overheating.

The use of incorrect pans and/or wrong pan positioning will cause the temperature limiter to operate more frequently, resulting in a reduction of cooking performance.

The temperature limiter can be seen under the glass dissecting the element. This is not a fault with the appliance.

### “HI-LIGHT” SINGLE ZONES (Fig. 15)

- The heating element is formed of a coil of resistant material which reaches the working temperature quickly.
- These zones are controlled by a continuous energy regulator switch (fig. 14). The heat intensity can be regulated continuously from “0” to “12” (max).
- Check that the hob is clean and then switch on by turning the control knob.
- When the hob is working, the power on indicator light will be on.

Figure 14

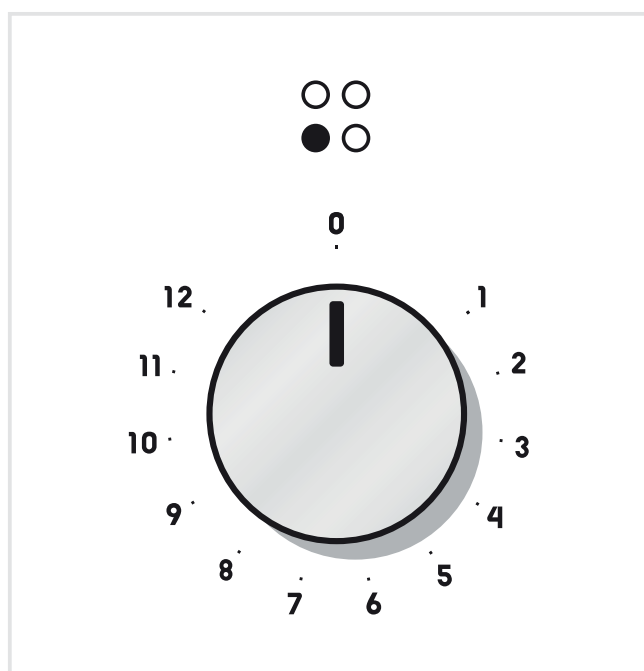
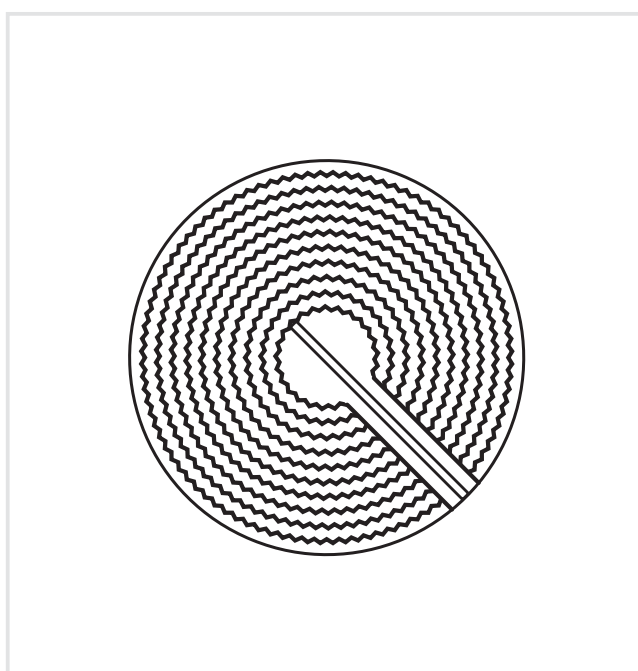


Figure 15



## “HI-LIGHT” DOUBLE ZONE (Fig. 17)



- The heating element is formed of 2 coils of resistant material which reaches the working temperature quickly.
  - This zone is controlled by a continuous energy regulator switch (fig. 16). The heat intensity can be regulated continuously from “0” to “12” (max).
  - Check that the hob is clean and then switch on by turning the control knob.
  - When the hob is working, the power on indicator light will be on.
  - To turn on both zones of the double element, turn the double element knob fully clockwise to the position  .  
To reduce the heat of the full double element, turn its knob anticlockwise to setting “12” or lower. Adjust the heat during cooking as necessary.
- Note:** if you leave the knob at the  position, the full double element will remain at the highest heat setting.
- To return to using only the inner zone of the double element, first turn the knob to the “0” (off) position (you should feel a click) and then clockwise to a setting from “1” to “12”.

Figure 16

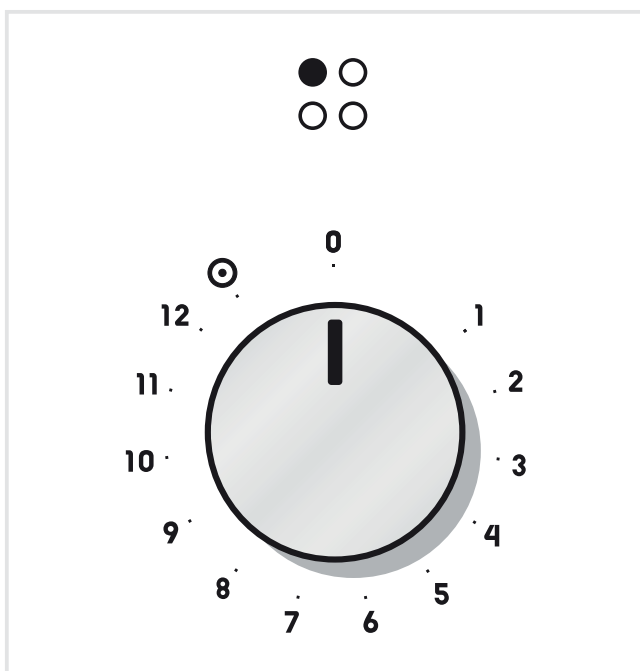


Figure 17



## SAFETY HINTS

1. Never put cooking foil or plastic materials on the ceramic surface when the hob is hot.
2. Make sure that the hob is clean before you use it.
3. Always ensure that the base of your saucepan is clean and dry before placing on the hob.
4. The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleansing agent.
5. Remember that the plates will remain hot for approximately half an hour after the plate has been switched off.
6. Before you switch the hob on, make sure that you know which knob controls the required hot plate. We advise you to set the pan over the cooking plate before switching it on.
7. Pan handles should never stand out beyond the kitchen worktop, as there is a great danger of knocking the pan over. This will also ensure that children cannot reach them.
8. Do not use pots and pans with rough bases (pay attention to cookware made of cast-iron). Rough bases can damage the glass surface of the hob (scratches).
9. Pots with aluminium bottoms may leave silver streaks or spots on the hob.
10. **DO NOT use the hob if the glass surface is broken or cracked in any way. Please disconnect the appliance from the mains and call the After-Sales Service.**
11. Do not lean over the cooking plate when in use.
12. Do not leave wet or damp lids on the hob.
13. Follow the cleaning instructions carefully.
14. Never use the glass surface for storage.

### WARNING:

- **HOBS BECOME VERY HOT WITH USE, AND RETAIN THEIR HEAT FOR A LONG TIME AFTER COOKING HAS FINISHED. CHILDREN SHOULD BE SUPERVISED AT ALL TIMES AND BE PREVENTED FROM TOUCHING THE HOT SURFACES UNTIL SUCH TIME AS THE APPLIANCE HAS COOLED.**

Figure 18

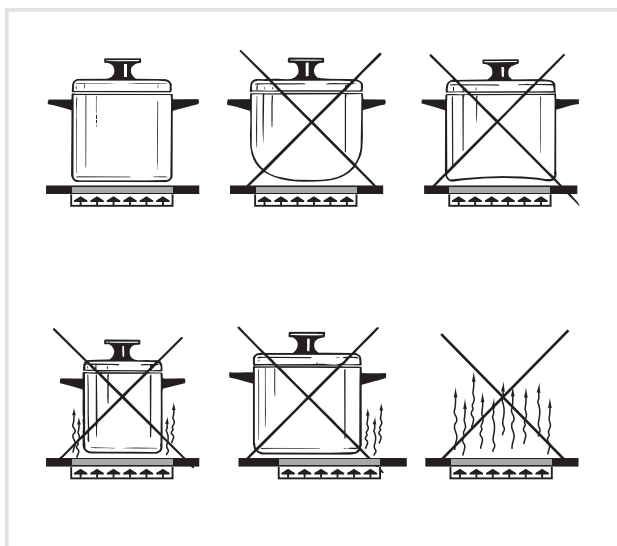
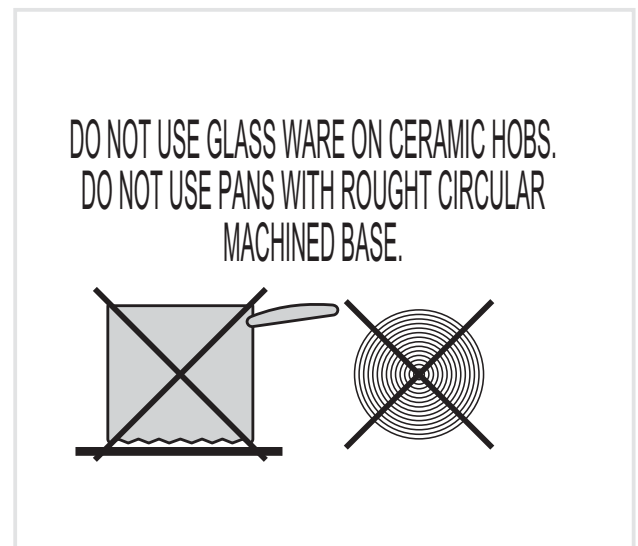


Figure 19



## RESIDUAL HEAT INDICATOR

The hob also features a warning lamp (on the control panel, fig. 20) which is wired to the plates.

When the temperature of a cooking plate is over 60°C, the warning lamp is also lit-up to warn of heat on the surface of the hob.

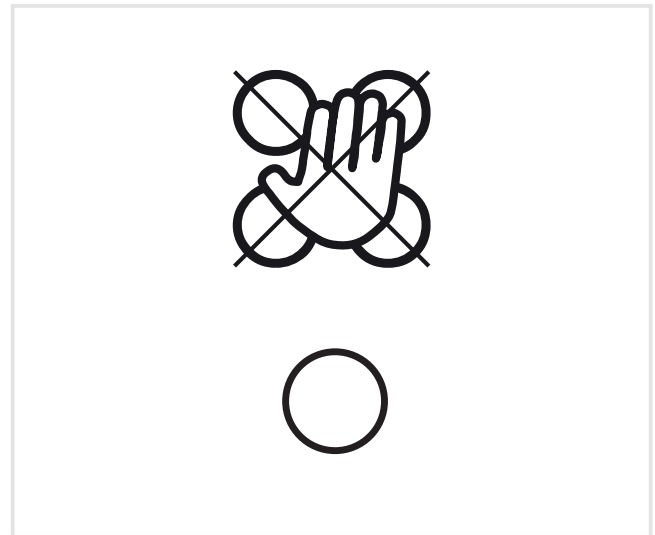
This lamp also stays on after the cooking plate has been switched off to shown that the hob surface is still hot.

This residual heat lasts for a rather long time after the cooking plate has been switched off.

**During this spell of time you should avoid touching the hob surface over the cooking plate; please pay special attention to children.**

The lamp will switch off automatically as soon as the surface temperature of the cooking plate falls below 60°C.

Figure 20



### Caution!

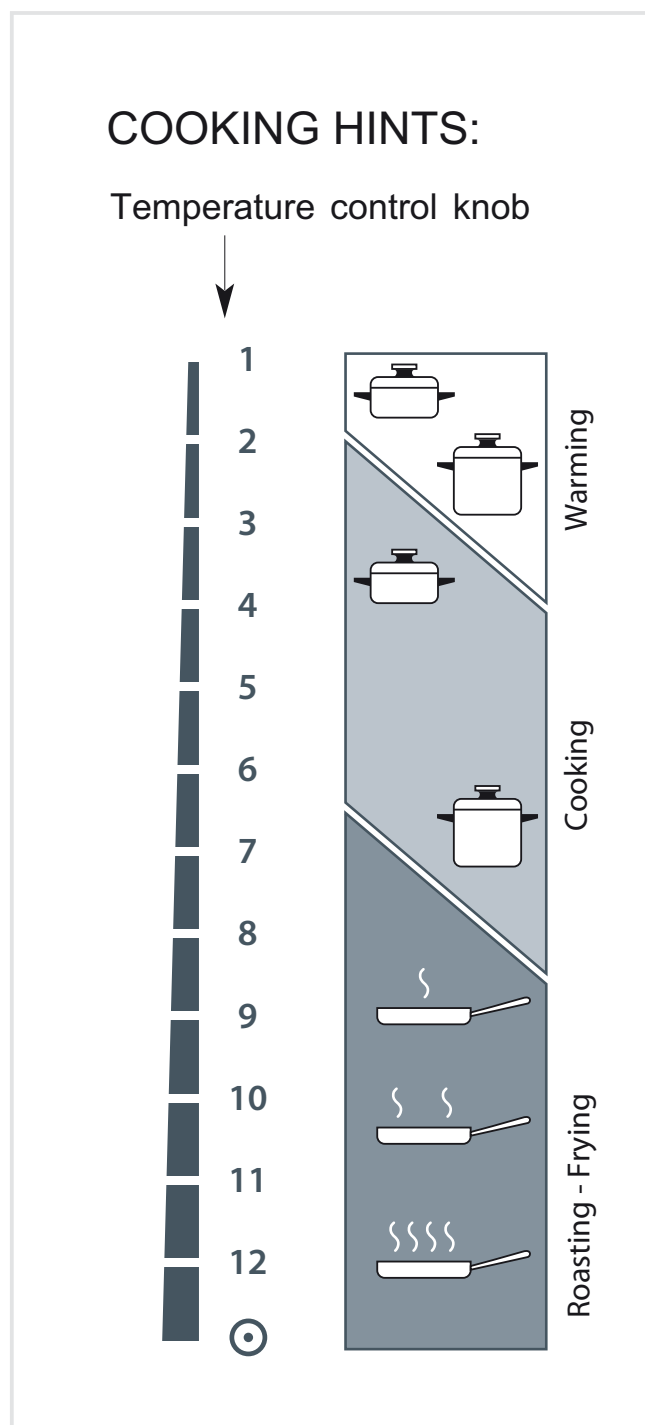
**The cooking hob becomes very hot during operation.**

**Keep children well out of reach.**

## COOKING HINTS

- To reduce the cooking time, you can turn the control knob to the max when you switch the plate on.  
After a short time you will set the control knob to the required position for the cooking.
- You should use pots and pans with flat bases (pans with the test mark for glass ceramic hobs are available from specialist shops).  
The diameter of the pan should match that of the cooking plate (or be slightly bigger) to make the most of the energy.
- Since the cooking surface stays hot for a certain time after the plate has been switched off, you can switch it off 5 or 10 minutes before the end of the cooking.  
The residual heat of the hob will complete the cooking.
- To save electricity, use pan lids whenever possible.
- **Never cook the food directly on the glass ceramic cooktop, but in special pans or containers.**
- **Do not scratch the cooktop with cutting or sharp objects. Do not use the glass ceramic surface as a work surface.**

Figure 21



Elements usage table

Knob setting	TYPE OF COOKING
0	Switched OFF
1 2	For melting operations (butter, chocolate).
2 3 4	To maintain food hot and to heat small quantities of liquid (sauces, eggs).
4 5 6	To heat bigger quantities; to whip creams and sauces (vegetables, fruits, soups).
6 7	Slow boiling, i.e.: boiled meats, spaghetti, soups, continuations of steam cooking of roasts, stews, potatoes.
7 8	For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.
8 9 10	Browning of meats, roasted potatoes, fried fish, omelettes, and for boiling large quantities of water.
11 12	Fast frying, grilled steaks, etc.
⊙	Switching on the second element (double zone only)

- Please note that these are only guidelines, you will quickly learn from experience which setting is correct for your needs.

## ECONOMIC COOKING

- The ceramic glass retains heat, so you may find that you can switch off the heat 5 minutes before you finish cooking.
- To reduce the cooking time, the plate can be set to the maximum setting at the beginning. It can then be reduced later.

## COOKWARE:

It is very important that the pans used on the hobs are made of a suitable material and have the correct base as follows:

- The base should be flat and smooth.
- Any rough part on the pan base could scratch the hob surface.
- Choose pans which are the same size as the hotplates and with bases that are as non reflective as possible. eg. dull and dark.

Only pans recommended for use on ceramic hobs should be used.

Pans made of the following materials can cause problems:

- |                        |   |
|------------------------|---|
| <b>Cast Iron</b>       | ■ The base may be rough which will scratch the hob.   |
| <b>Toughened Glass</b> | ■ If the pans become too hot, the hob may overheat causing the safety cut out to operate too frequently thus reducing the cooking efficiency. |
| <b>Copper</b>          | ■ Can easily distort and will therefore not form a good contact between base and hob which will result in uneven cooking.                     |

# COOKING WITH MULTIFUNCTION OVEN

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

## GENERAL FEATURES

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 7 different programs to satisfy every cooking need.

The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

■ Bottom element	1300 W
■ Top element	1000 W
■ Grill element	2000 W
■ Circular element	2200 W

## WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

## OPERATING PRINCIPLES

Heating and cooking in the 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

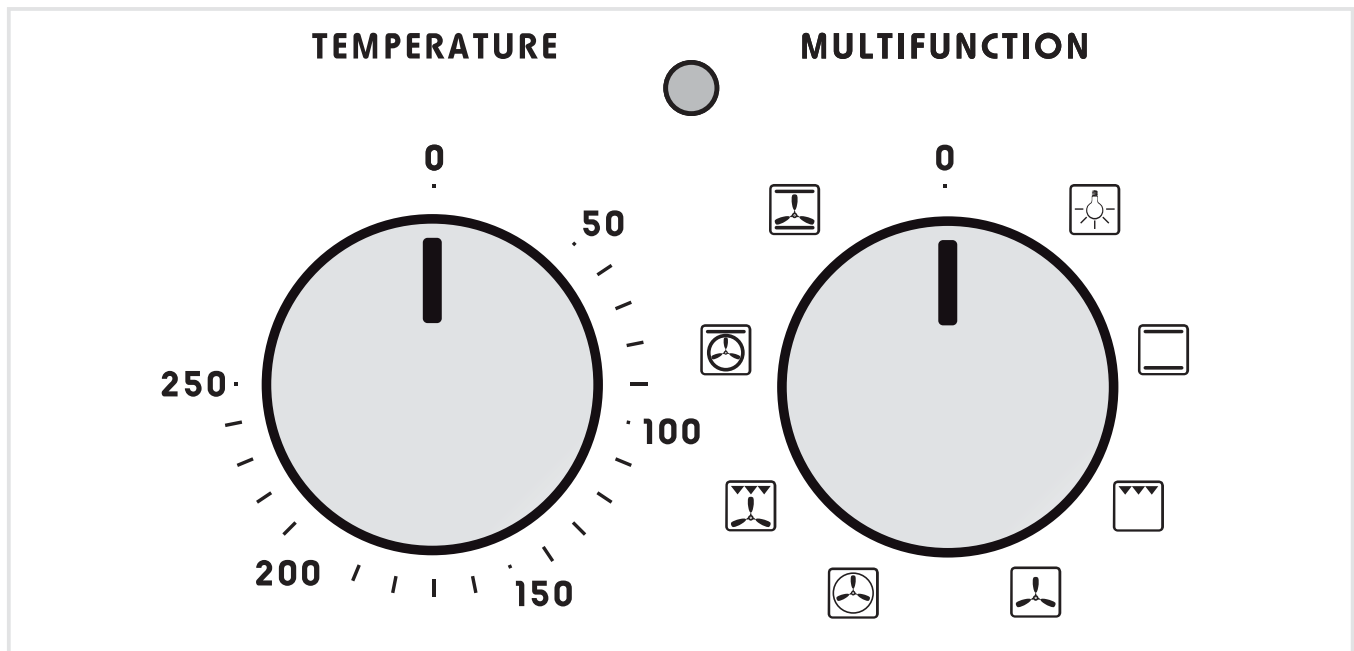
The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

### f. by ventilation

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



Figure 22



### THERMOSTAT KNOB

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

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.**

### **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.**

### **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

---

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

**Keep children well out of reach.**

### OVEN COOKING


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

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

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

### 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.

## 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.**

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

## 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.**

## RECOMMENDED COOKING TEMPERATURE

Food	°C	°F	Gas Mark	Shelf Position*	Cooking Time (approx)
<b>CAKES</b>					
Victoria sandwich	190	375	5	2 or 3	20-25 mins
Small cakes/buns	190	375	5	1 and 2	15-20 mins
Maidera cake	180	350	4	2 or 3	20 mins
Fruit cake	170	325	3	3	1 <sup>3/4</sup> hours
Rich fruit cake	150	300	2	3 or 4	2 <sup>1/2</sup> hours
Scones	225	425	8 - 9	2	8-10 mins
<b>PASTRY</b>					
Puff	225	425	8 - 9	2	10-20 mins
Short crust	200	400	6	2	20-30 mins
Plate tarts	200 - 210	400 - 410	6	1 or 2	30-35 mins
Quiches and flans	200 - 210	400 - 410	6	1 or 2	40-45 mins
<b>YEAST</b>					
Bread loaf	225	425	7 - 8	2	35-55 mins
Bread rolls	220	425	7	1 or 2	15-20 mins
Pizza dough	230	450	8	2	20 mins
<b>ROAST MEAT</b>					
Beef – Medium	190	375	5	2 or 3	20 mins/lb + 20 mins
Lamb	190	375	5	2 or 3	25-30 mins/b + 25 mins
Pork	190 - 200	375 - 400	5 - 7	2 or 3	30 mins/lb + 30 mins
Veal	190	375	5	2 or 3	30 mins/b + 30 mins
Chicken	190	375	5	2 or 3	30 mins/b + 30 mins
Turkey up to 10lb	180	350	4	2 or 3	18-20 mins/b + 20 mins
Stews/casseroles	150 - 170	300 - 325	2 - 3	2 or 3	1 <sup>1/2</sup> 2 hours

**N.B.** For fan ovens reduce the temperature by 10-20°C. For any dish taking one hour or over to cook, reduce the cooking time by 10 minutes per hour.

\* Shelf positions have been counted from the top of the oven to the base. A fan oven creates more even temperature throughout, therefore the shelf positions are not as critical.

## CLOCK AND TIMER WITH “TOUCH CONTROL” KEYS

Keys:	
<b>+</b> and <b>—</b>	<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>
<b>+</b>	Increases the number shown on the display
<b>—</b>	Decreases the number shown on the display

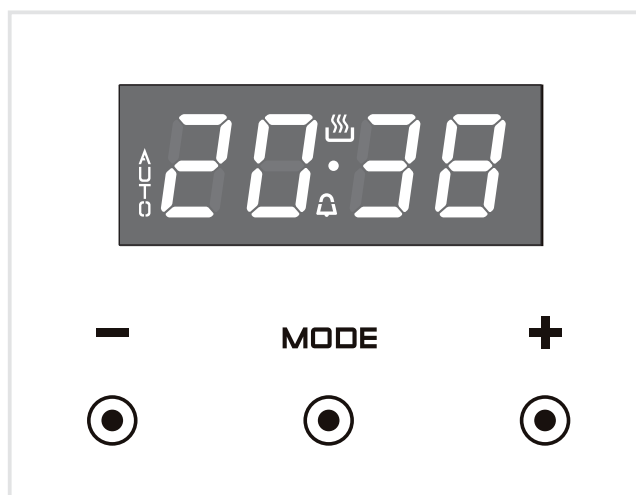


Figure 23

Illuminated symbols:		
<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), than 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 than 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 and disconnected from the electrical power supply.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

## WARNING!

**When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.**

## ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

## STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product.

Always dry thoroughly.

**IMPORTANT:** these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

**CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.**

## GLASS CONTROL PANEL

Clean using an appropriate product. Always dry thoroughly.

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

## CLEANING THE CERAMIC HOB

- Remove spillages and other types of incrustations.
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner must be removed with a damp cloth.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible.
- If they are allowed to harden they become increasingly difficult to remove.  
**This is especially true in the case of sugar/syrup mixtures which could permanently pit the surface of the hob if left to burn on it.**
- Keep all objects that could be melted by the heat away from the top: plastic objects, aluminium foil, sugar or sugary products.
- If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using the scraper supplied with the appliance to avoid any permanent damage to the surface of the hob.
- Avoid using a knife or other sharp utensil as these may damage the ceramic surface.
- Do not use steel wool or an abrasive sponge which could scratch the surface permanently.
- **ATTENTION - MOST IMPORTANT!**  
**If cleaning the glass ceramic hob using a special scraper tool take extra care to avoid damaging the seal at the edges of the glass ceramic surface.**

Figure 24



## 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 no to touch the hot heating elements inside the oven cavity.**

## ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200 °C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven “idling” on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

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

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

## GRILL HEATING ELEMENT

- The heating element is self-cleaning and does not require maintenance.

## GREASE FILTER

Clean the filter after any cooking!

The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 11 at page 15).

Always dry the filter properly before fitting it back into the oven.

## REPLACING THE HALOGEN 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.
- Remove the protective cover “C” (fig. 25).
- Replace the halogen lamp “B” with a new one suitable for high temperatures having the following specifications: 220-240V or 230-240V, 50Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp.

**IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure.**

**Always use a clean cloth or gloves.**

- Refit the protective cover.

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

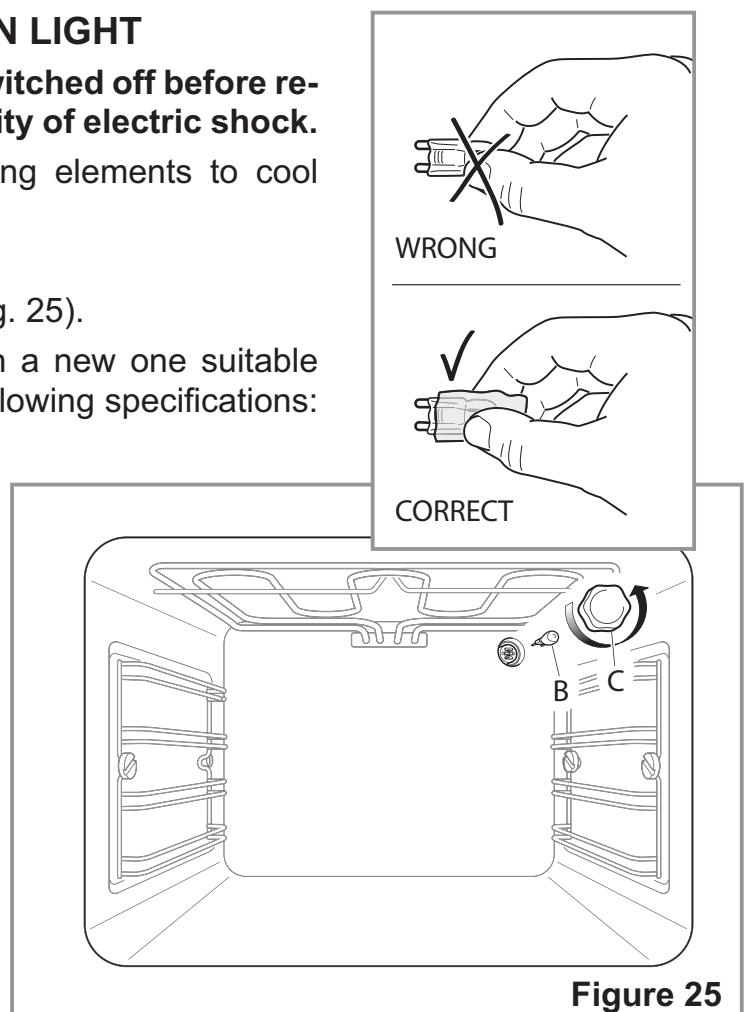


Figure 25

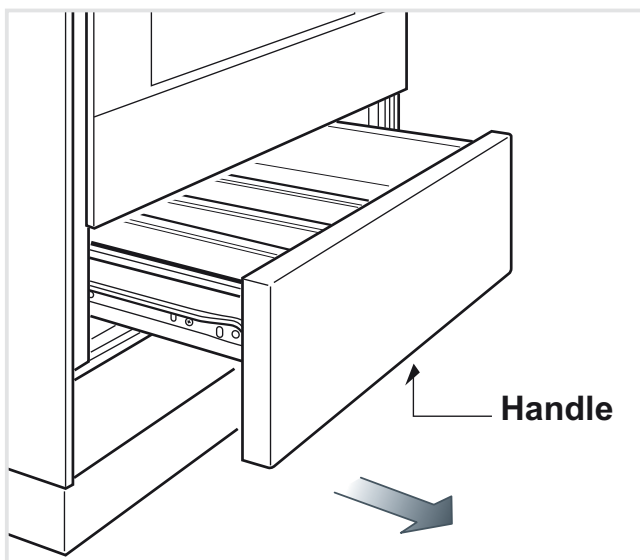
## STORAGE DRAWER

- The drawer comes out like a normal drawer. A safety catch stops it from sliding out.
- The handle is concealed at bottom of front panel.
- To remove the drawer proceed as per figure 27.
- To replace the drawer repeat the steps in reverse order.

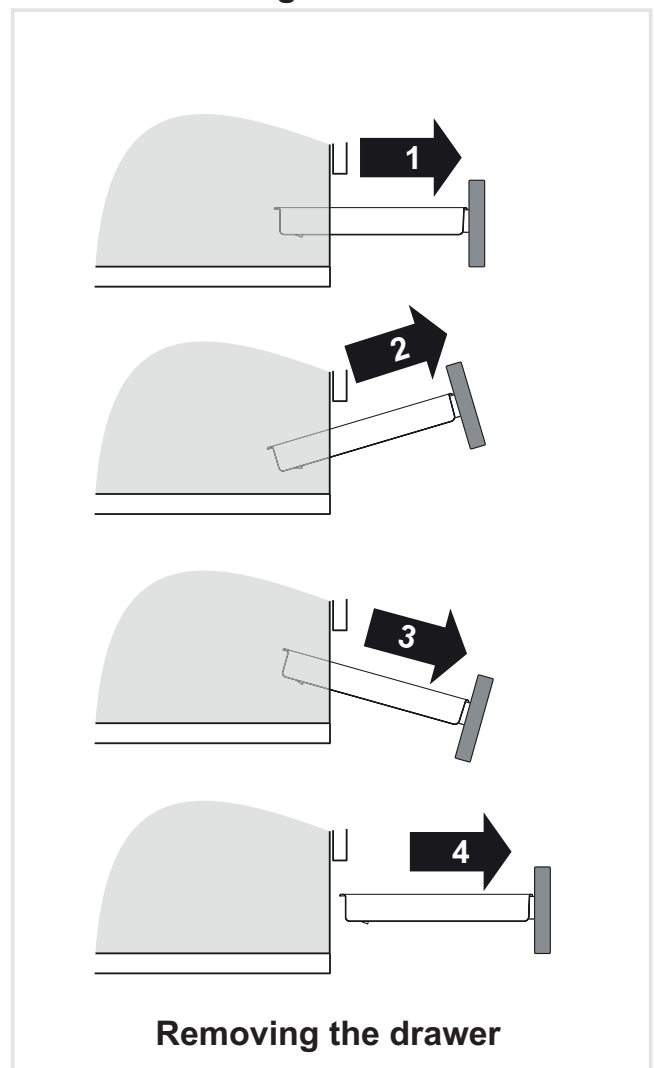


**Do not store flammable material in the drawer.**

**Figure 26**



**Figure 27**



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

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

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

### IMPORTANT!

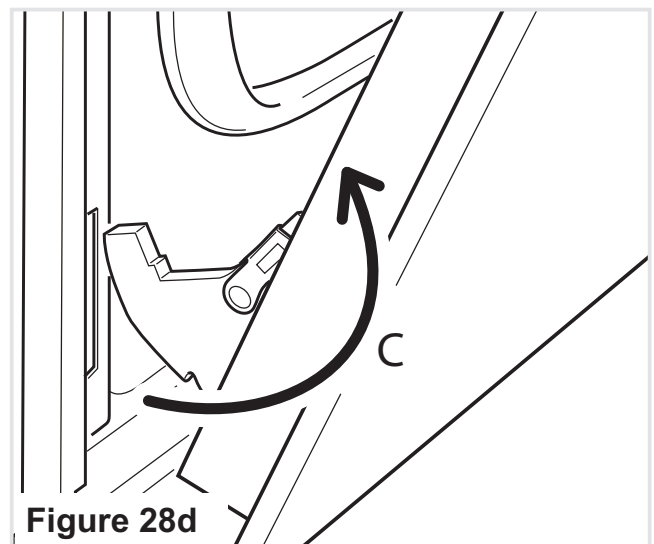
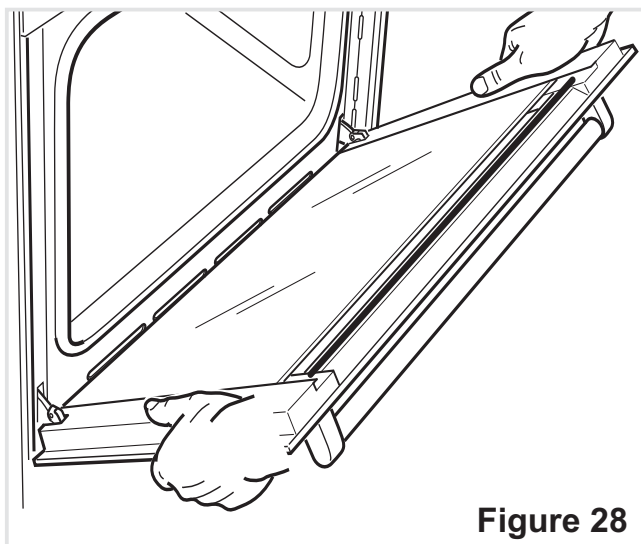
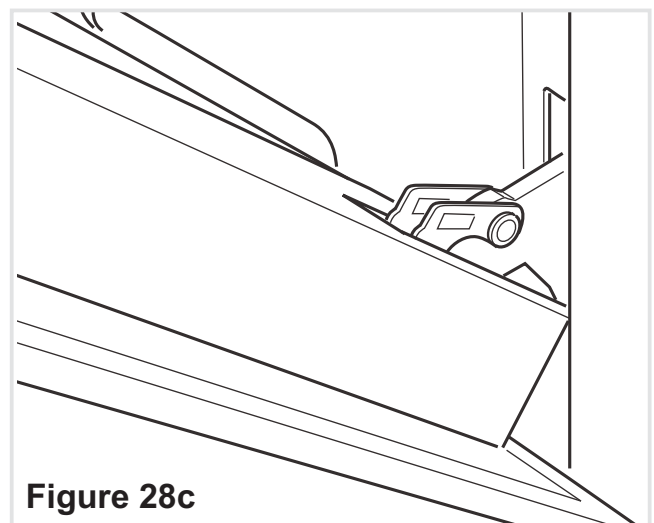
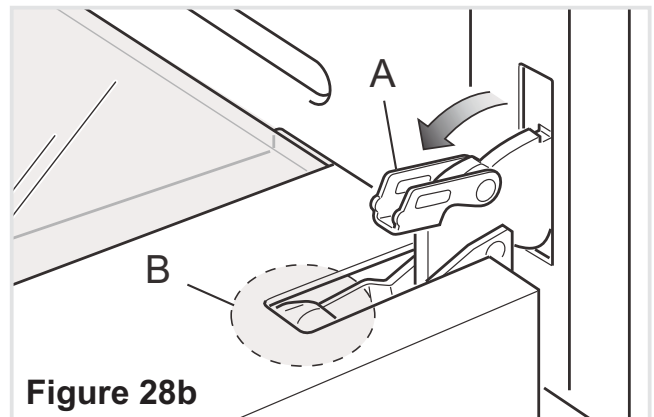
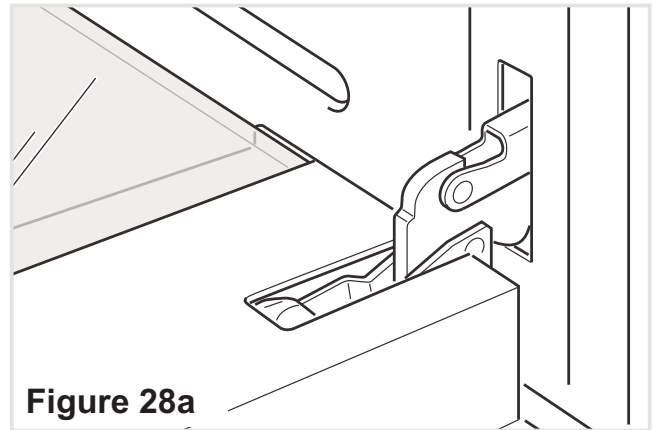
- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**  
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

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

## REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

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



## CLEANING THE PANES OF GLASS

The oven door is fitted with no. 2 panes:

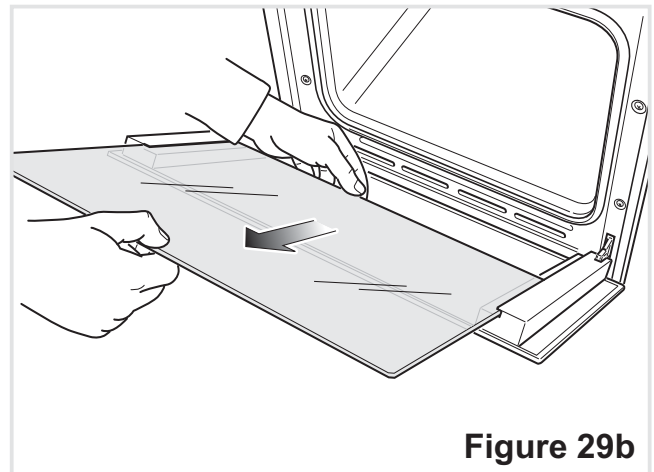
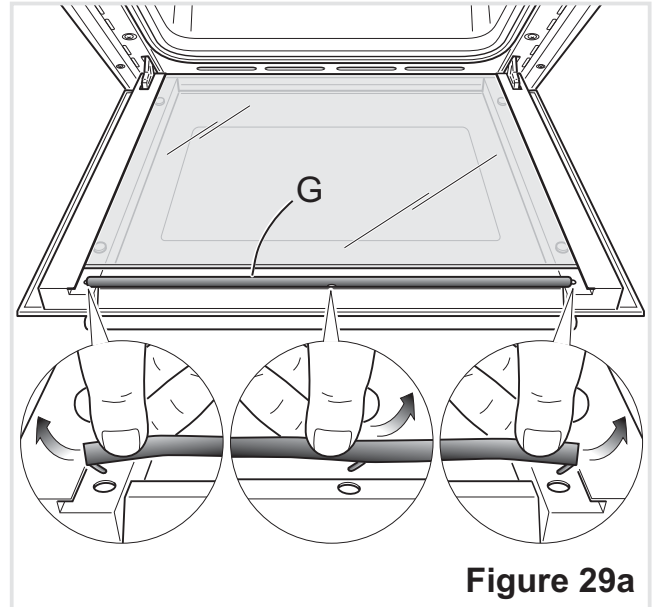
- no. 1 outside;
- no. 1 inner.

To clean the panes on both sides it is necessary to remove the inner pane as follows.

## REMOVING THE INNER PANE OF GLASS

1. Lock the door open:
  - Open the door to the full extent (fig. 28a).
  - Open the lever “**A**” completely on the left and right hinges (fig. 28b).
  - Hold the door as shown in fig. 28.
  - Gently close the door until left and right hinge levers “**A**” are hooked to part “**B**” of the door (figs. 28b, 28c).
2. Remove the inner pane:
  - Remove the seal “**G**” by unhooking the no. 3 fixing hooks (fig. 29a).
  - Gently pull out the inner pane of glass (Fig. 29b).
  - 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 INNER PANE OF GLASS

1. Make sure the door is locked open (see fig.28c).
2. Replace the inner pane:
  - Check that the four rubber pads are in place (“D” in Fig. 30a).
  - 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. 30b), and gently slide it to the retainers “H” (fig. 30c).
  - Reassemble the seal “G” in the correct way by hooking the no. 3 fixing hooks in the proper holes (fig. 30d).
  - Unlock the oven door by opening it completely and closing the lever “A” on the left and right hinges (Fig. 30e).

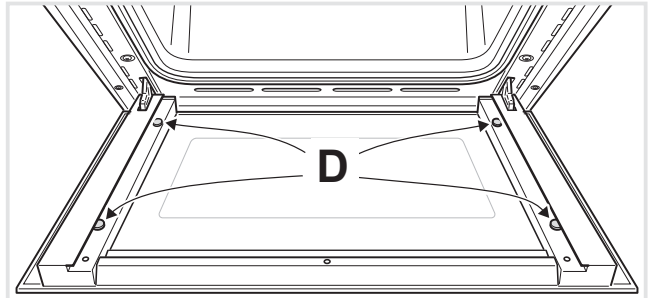


Figure 30a

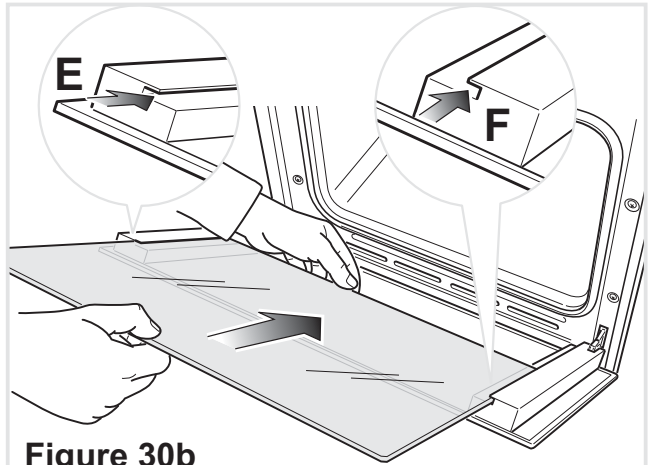


Figure 30b

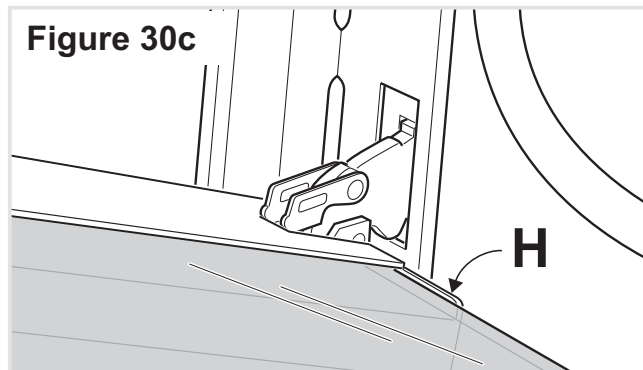


Figure 30c

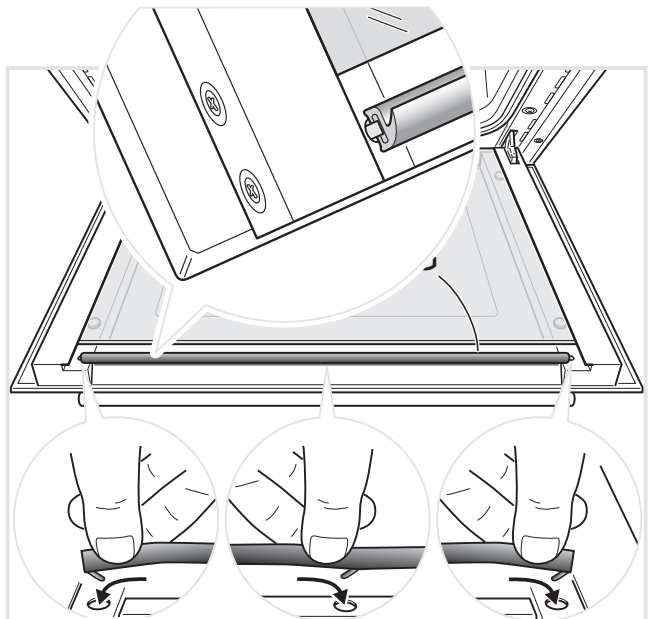


Figure 30d

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.

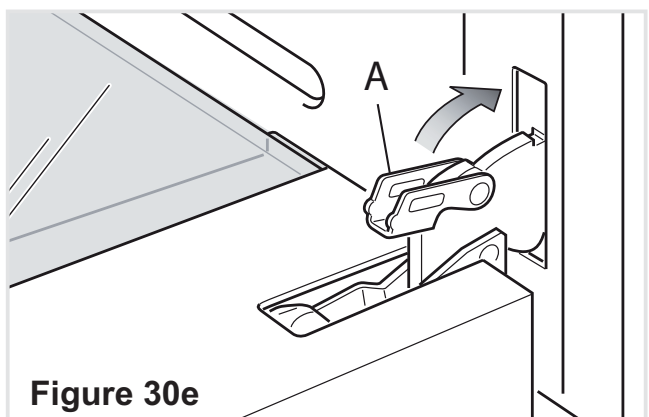


Figure 30e



# SERVICE AND MAINTENANCE

## SERVICING THE APPLIANCE

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Delonghi Service Agent:

**Servicing shall be carried out only by authorized personnel.**

**The appliance shall not be modified.**





Descriptions and illustrations in this booklet are given as simply indicative.  
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

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