



MF
MFP

OVENS

INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

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CONTENTS

Installation....." 4

Use and Care " 11

MFP - Multifunction oven....." 12

MF - Plurifunction oven " 22

Cleaning and maintenance....." 27

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.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.

WARNING:

- This appliance is to be installed only by an authorised person.
- 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.
- Do NOT place combustible materials or products on this appliance at any time.
- The oven door becomes very hot during operation. Keep children well out of reach.

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;
- do not allow children or other incapable people to use the appliance without your supervision.

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

INSTALLATION

CAUTION:

- **In order to avoid a hazard this appliance must be installed according to these instructions for installation.**

ELECTRICAL REQUIREMENTS

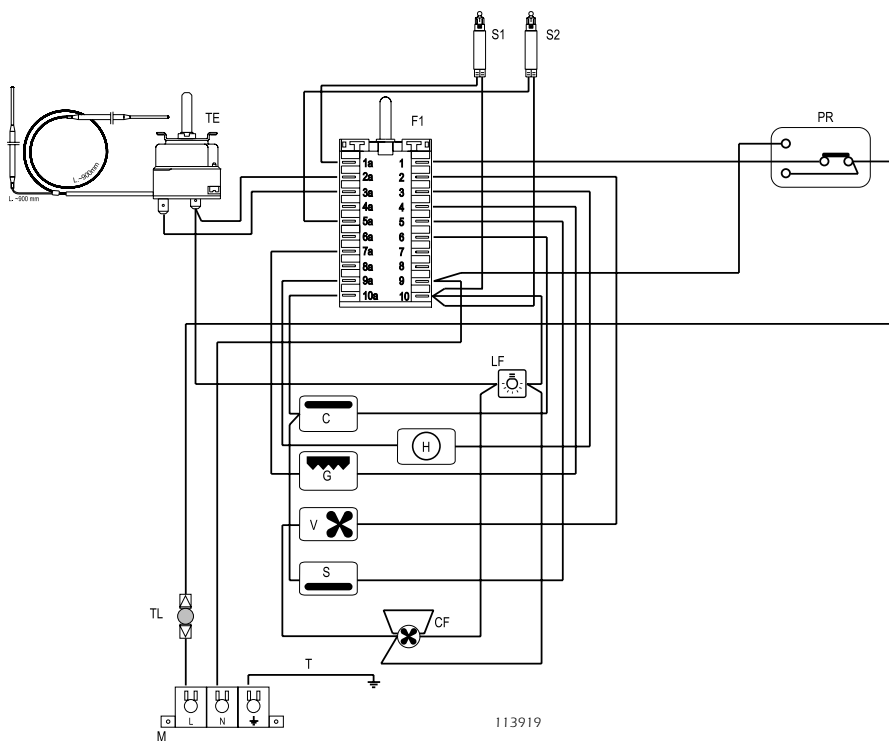
- The oven is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The plug must be connected to an earthed socket in compliance with safety standards.
- The oven must be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the oven has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. 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 or if the socket and appliance plug are incompatible, call an expert.

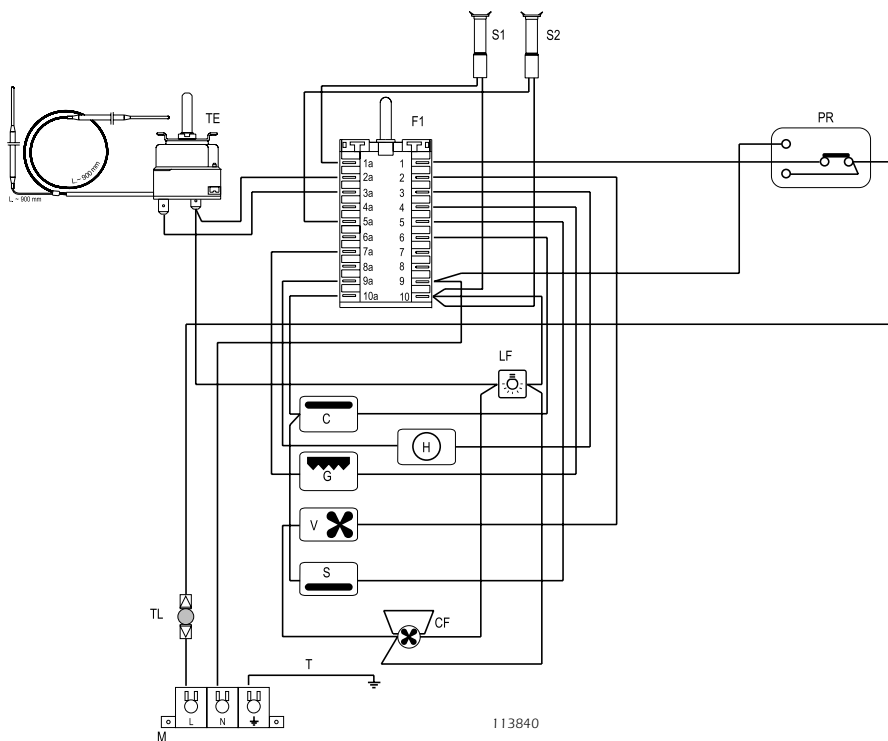
He should also check that the socket cable section is suitable for the power absorbed by the appliance.

ELECTRIC DIAGRAM - mod. MFPW



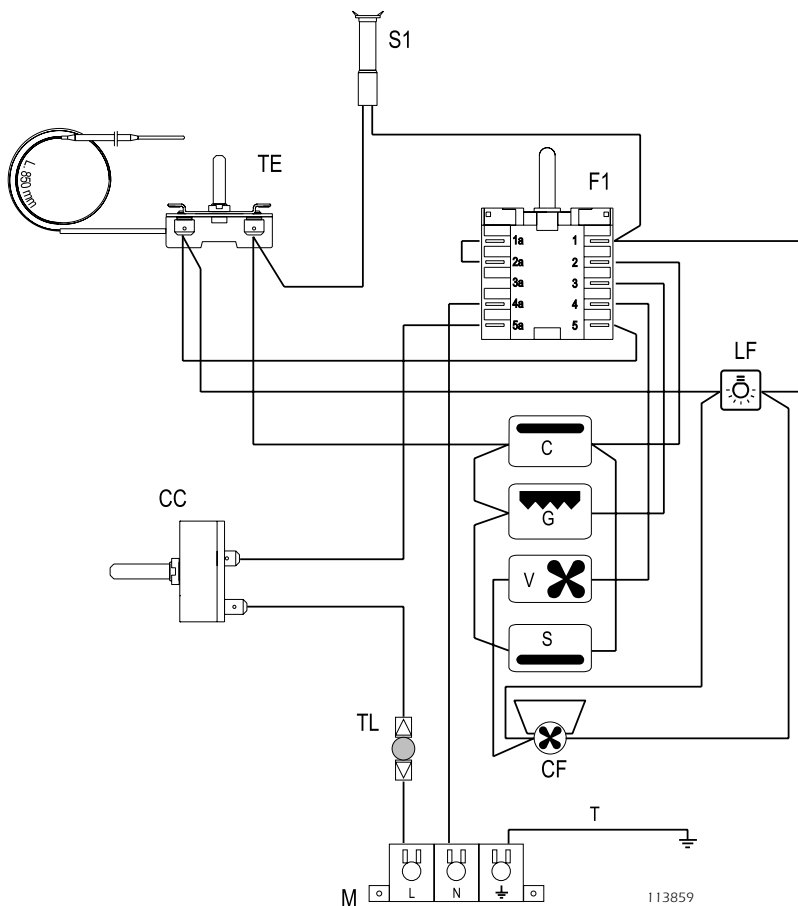
- F1 Oven commutator
- TE Oven thermostat
- TL Oven thermolimitator
- PR Programmer
- LF Oven lamp
- CF Cooling fan
- V Fan
- S1 Line pilot lamp
- S2 Thermostat pilot lamp
- C Top element
- G Grill element
- H Circular element
- S Bottom element
- M Terminal block
- T Earth plant

ELECTRIC DIAGRAM - mod. MFPS



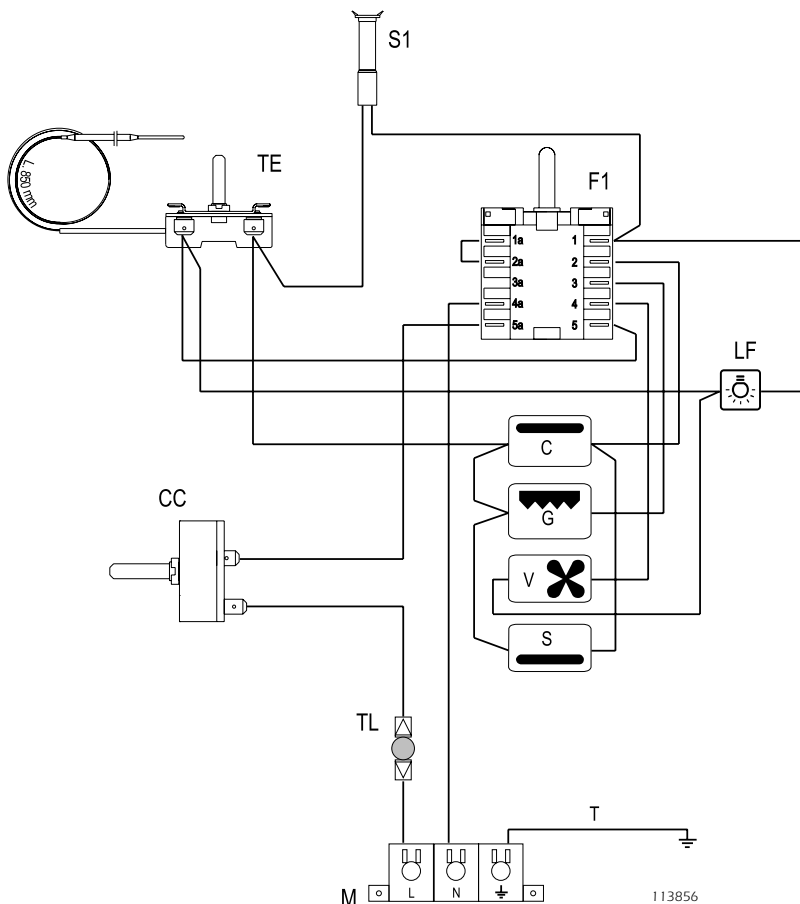
- F1 Oven commutator
- TE Oven thermostat
- TL Oven thermolimitator
- PR Programmer
- LF Oven lamp
- CF Cooling fan
- V Fan
- S1 Line pilot lamp
- S2 Thermostat pilot lamp
- C Top element
- G Grill element
- H Circular element
- S Bottom element
- M Terminal block
- T Earth plant

ELECTRIC DIAGRAM - mod. MFS



- F1 Oven commutator
- TE Oven thermostat
- LF Oven lamp
- CC Oven cutoff
- S1 Thermostat pilot lamp
- TL Thermolimiter
- M Terminal block
- C Top element
- G Grill element
- S Bottom element
- CF Cooling fan
- V Fan
- T Earth plant

ELECTRIC DIAGRAM - mod. MFW



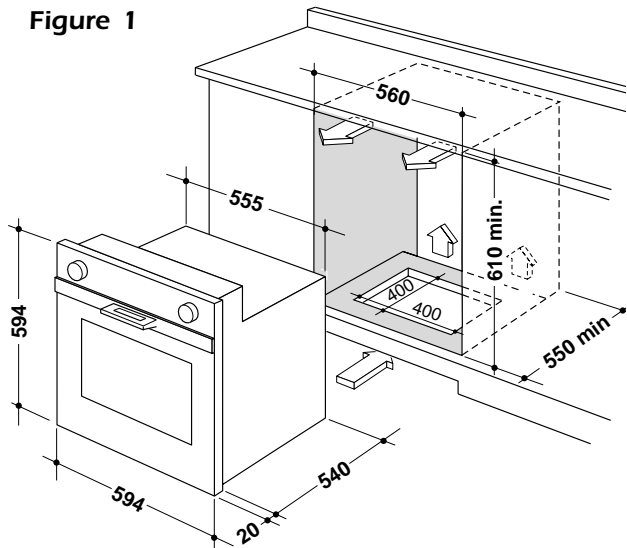
- F1 Oven commutator
- TE Oven thermostat
- LF Oven lamp
- CC Oven cutoff
- S1 Thermostat pilot lamp
- TL Thermolimitator
- M Terminal block
- C Top element
- G Grill element
- S Bottom element
- V Fan
- T Earth plant

FITTING REQUIREMENTS

The oven must be built-in in a standard module of furniture of 60 cm width and depth.

It is to be fit up in a module having the clearance as shown in the pictures. On the lower side, the oven must lay on supports standing the oven weight. The ovens are secured by four screws that pass through the surround. They must locate firmly and squarely in the edges of the cabinet or add panels to achieve a secure location.

Figure 1



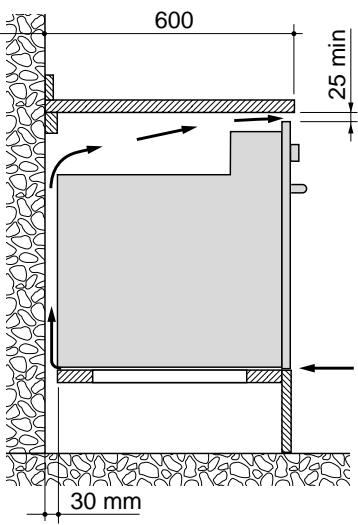
The walls surrounding the oven must be made of heat-resistant material. Both the veneered plastic and the adhesive used must be resistant to temperatures of 120°C in order to prevent unsticking and deformation.

FITTING THE OVEN INTO A BASE

The space available should be of the dimensions shown in the figures. Arrangements should be made for an adequate supply of the air to the oven to avoid overheating.

To have a good air circulation on the front bottom part and on the top part of the cabinet, you must foresee adequate air supplies fig. 2.

Figure 2



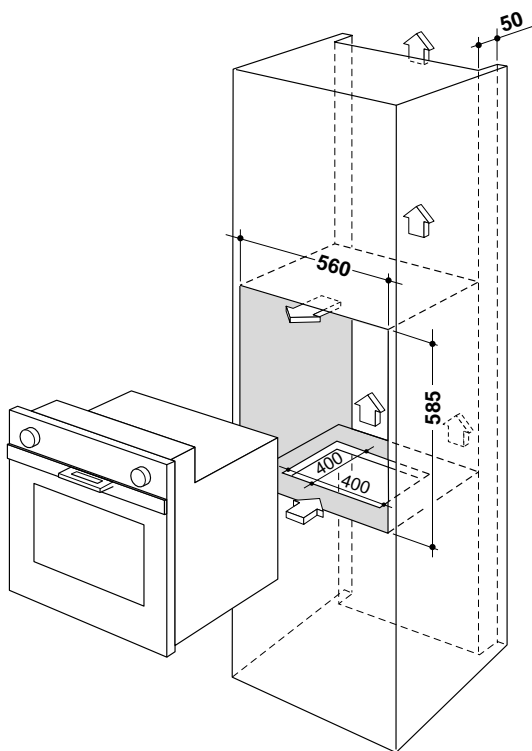
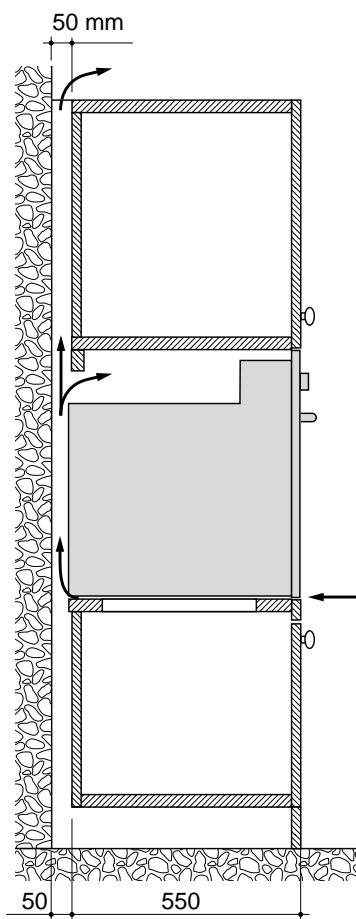


Figure 3

Figure 4



FITTING THE OVEN INTO A COLUMN

The cabinet should have the dimensions as per fig. 1 and should be supplied with lateral supports to permit a good cooling air circulation. Furthermore it is necessary that the oven is provided with a chimney as per fig. 3 and 4.

If the column unit reaches the ceiling an outlet must be provided through which air can flow to the outside

USE and CARE

CAUTION:

- 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.
- Do NOT place combustible materials or products on this appliance at any time.

USING THE OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:




- Clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.
- Hang up the wire racks on the oven walls (Figure 5).
- Slide in, on the guides, the shelf and the tray etc. (Figure 6).
- To eliminate traces of grease from the heating elements, switch on the oven on, to the maximum temperature in this ways:
 - EOM ovens: For 60 minutes in the  position, for 30 minutes in the  position and for another 15 minutes in the 250° position (see page 8).
 - EOP and EOS ovens: For 60 minutes in the  position and for another 15 minutes in the 250° position (see pages 19 and 24).

Figure 5

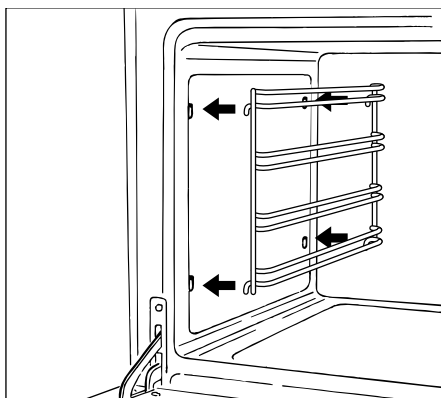
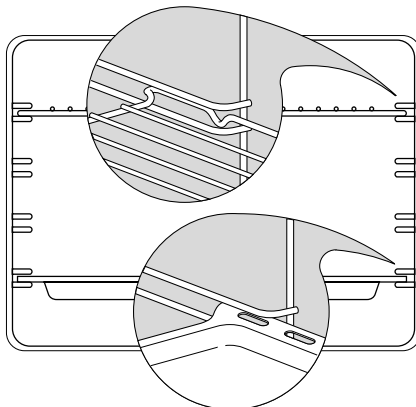


Figure 6



MULTIFUNCTION OVEN

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 4 different programs to satisfy every cooking need. The 7 positions, thermostatically controlled, are obtained by 4 heating elements.

OPERATING PRINCIPLES

Heating and cooking in the MULTI-FUNCTION 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.

Figure 7

MFP

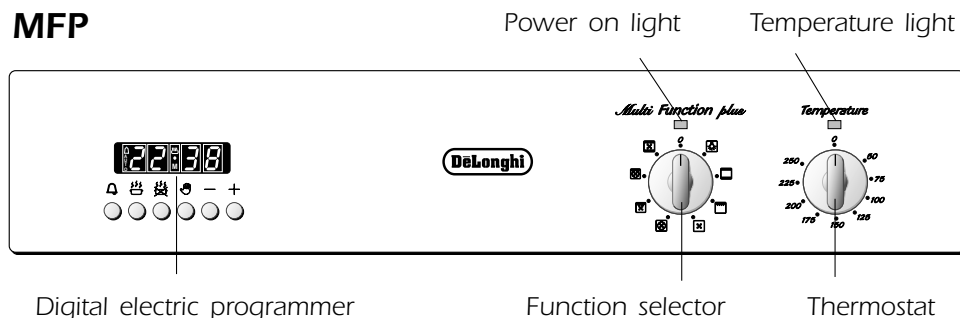
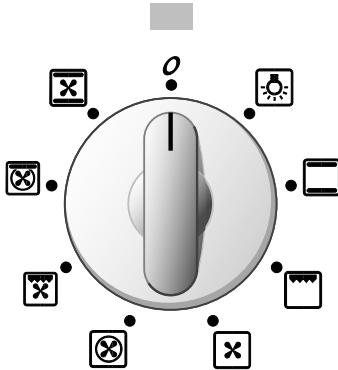


Figure 8

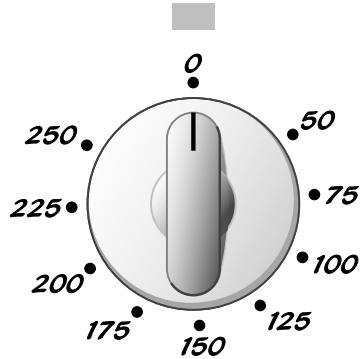
Multi Function plus



FUNCTION SELECTOR KNOB

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

Temperature



THERMOSTAT KNOB

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C).



OVEN LIGHT

By setting the knob to this position, only the oven light comes on (15 W). It remains on in all the cooking modes.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements come on. The heat is dispersed by natural convection and the temperature must be set to between 50° and 250°C via the thermostat knob.

The oven must be preheated before cooking.

Recommended for:

Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.



GRILLING

The infrared electrical resistance comes on. The heat is dispersed by radiation. Use with the thermostat knob set to 250° and the oven door closed. For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:

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

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



DEFROSTING FROZEN FOODS

Only the oven fan comes on. Use with the thermostat knob set to "0" - other positions have no effect. The food is thawed by ventilation without heating.

Recommended for:

Quick thawing of frozen foods; one kg requires approximately 1 hour.

Thawing times vary according to the quantity and type of food to be thawed.



HOT AIR COOKING

The circular resistance and fan come on. The heat is dispersed by forced convection and the temperature can be regulated to between 50° and 250°C via the thermostat knob. The oven does not require preheating.

Recommended for:

Food which has to be well-cooked outside and soft or rosy inside, for example lasagne, lamb, roast beef, whole fish etc.



VENTILATED GRILL COOKING

The infrared grill and the fan come on. The heat is dispersed mainly by radiation and the fan then distributes it all over the oven.

Use with the door closed. The temperature can be regulated via the thermostat knob to between 50° and 200° max.

The oven must be preheated for approximately 5 minutes. For cooking hints, see the chapter "GRILLING AND COOKING AU GRATIN".

Recommended for:

Grilling where quick browning on the outside is required to keep the juices in. For example: veal steaks, chops, hamburgers etc.

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



MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper resistance, the circular resistance and the fan come on.
The heat is dispersed by forced convection with greater intensity in the upper part.
The temperature can be set to between 50° and 140°C via the thermostat knob.

Recommended for:

Keeping food warm after any type of cooking. Slow heating of cooked food.



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements come on and the fan.
The heat coming from above and below is dispersed by convection with ventilation.
The temperature can be set to between 50° and 250°C via the thermostat knob.

Recommended for:

Voluminous dishes and large quantities which require the same degree of cooking both inside and out, for example rolled roasts, turkey, roast legs, cakes etc.

COOKING ADVICE

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

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 MULTI-FUNCTION oven set on position  consents a simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavors together. 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 precaution 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.

GRILLING AND “AU GRATIN”

Grilling may be done without the roasting jack on position  of the switch, because the hot air completely envelops the food that is to be cooked.

Set the thermostat to position 175 °C and after having preheated the oven, simply place the food on the rack.

Close the door and let the oven operate with the thermostat on position **175 °C**, until grilling is done.

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

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

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

Switch the grill on, setting the two knobs (function selector and thermostat) to position 250 °C for 15 minutes, then to position 175 °C.

Preheat the oven for about 5 minutes with the door closed.

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.







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

ELECTRONIC PROGRAMMER

The electronic programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking.

Description of the buttons:

-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the inserted cooking program
-  Advancement of the numbers of all programs
-  Turning back of the numbers of all programs and changing the frequency of the audible signal.

Description of the lighted symbols:

AUTO - flashing - Programmer in automatic position but not programmed



AUTO - always lighted - Programmer in automatic position with program inserted.

 Automatic cooking taking place

 Timer in operation

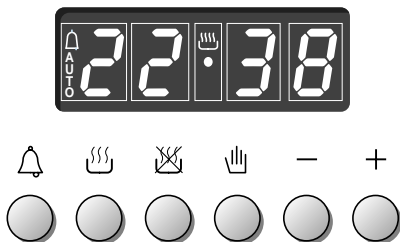
 and AUTO - flashing - Program error.

(The time of day lies between the calculated cooking start and end time).

Nota: Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation).

An energy black-out makes the clock go to zero and cancels the set programs.




Figure 9




ELECTRONIC CLOCK (figure 10)

The programmer is equipped with an electronic clock with lighted numbers which indicates hours and minutes.

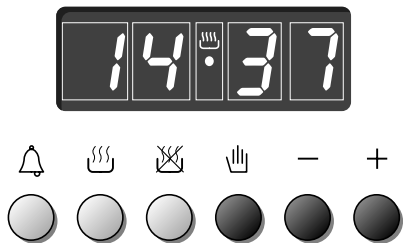
Upon immediate connection of the oven or after a blackout, three zeros will flash on the programmer panel.

To set the hour it is necessary to push the  button and then the  or  button until you have set the exact hour (fig. 10).



In another way push simultaneously the   two buttons and at the same time push the  or  button.


Nota: The hour setting delete any program.

Figure 10



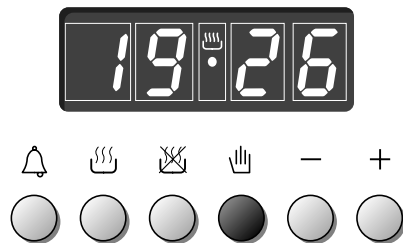
NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing AUTO by pushing the button  (AUTO will be switched off and the symbol  will go on - Figure 11).

Attention: If the AUTO is steady lighted (which means a cooking program has already been inserted), by pushing the button  you have the cancellation of the program and the switching to manual.


If the oven is switch on, you must switch off manually.





Figure 11





ELECTRONIC TIMER

The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the AUTO flashing push the  button.

To set the time, push the  button and the  or  until you obtain the desired time in the panel (figure 12). Having finished the setting, the clock hour will appear on the panel and the  symbol will be lighted.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button . At the end of the time, the  symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing one of any of the buttons.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL


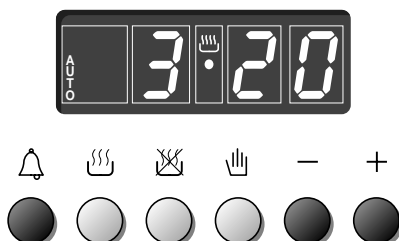
The selection from 3 possibilities of sound can be made by pressing the  button.

Figure 12











AUTOMATIC OVEN COOKING


To cook food automatically in the oven, it is necessary to:


1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.

These operations are done in the following way:


1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go back if you have passed the desired time (figure 13). The AUTO and the  symbol will be on.


- Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (figure 15); if you pass the desired time you may get back by pushing the  button. After this setting, the  symbol will go off. If after this setting, the AUTO flash on the panel and a buzzer gives off, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking time itself by following again the above mentioned instructions.
- Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).

Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour. During cooking, the  symbol remains on.

By pushing the  button you can see the time that remains until the end of cooking.

The cooking program may be cancelled in any moment by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, AUTO will flash and a buzzer will be released, which can be turned off by pushing any of the buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the  button.

Attention: An energy blackout makes the clock go to zero and cancels the set programs.

After a blackout, three zeros will flash on the panel.

Figure 13

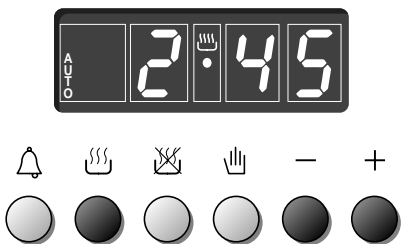
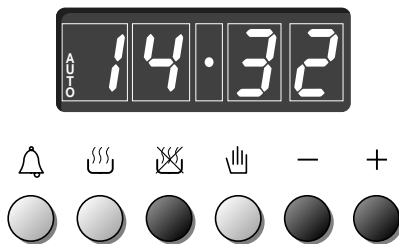





Figure 14






SEMI - AUTOMATIC COOKING


This is used to switch automatically off the oven after the desired cooking time has elapsed.

To effect the semi-automatic cooking there are two way:

1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Figure 13).



or

2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Figure 14).

AUTO and the  symbol will be on.

Then set the temperature and the cooking program using the oven switch and thermostat knobs (see specific chapters).

The oven is switched on and it will be switched of automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains till the end of the cooking.

The cooking program can be cancelled at any moment by pushing the  button.



At the end of the cooking, the oven and the  symbol will turn off, the AUTO will flash and a buzzer will give off; that can be stopped by pushing any of the buttons. Turn the switch and thermostat knobs to zero and put the programmer onto “manual” by pressing the  button.

Figure 13

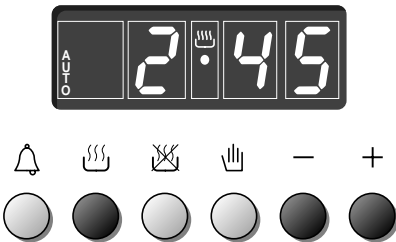
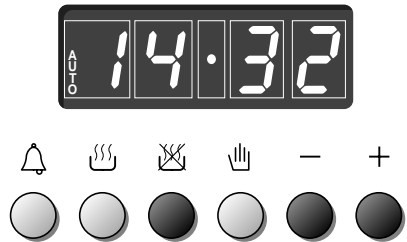


Figure 14



PLURIFUNCTION OVEN

GENERAL FEATURES

As the name implies, this oven features a number of special characteristics from the functional point of view.

4 different thermostatic control functions are available to satisfy all cooking requirements, provided by 3 heating elements.

OPERATING PRINCIPLES

Heating and cooking in the 4-function ventilated oven are obtained:

a. by natural convection

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

b. by forced convection

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

Several dishes can be cooked at the same time.

c. by radiation and ventilation

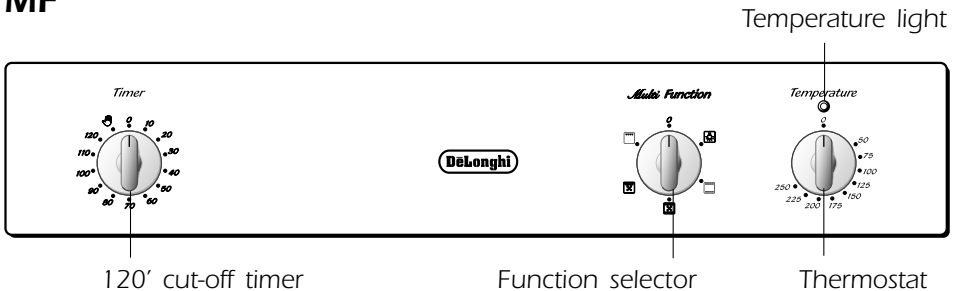
The heat irradiated by the infrared grill resistance is distributed in the oven by the fan.

d. by radiation

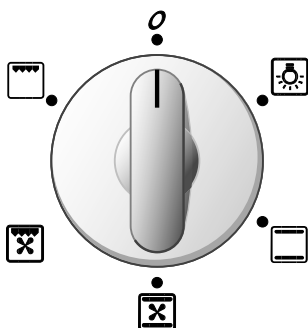
The heat is radiated by the infrared grill resistance.

Figure 15

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Multi Function



Temperature

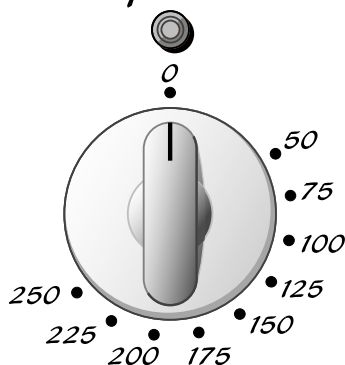


Figure 16

FUNCTION SELECTOR KNOB

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

THERMOSTAT KNOB

To turn on the heating elements of the oven, set the switch knob on the desired program and the thermostat knob onto the desired temperature.

To set the temperature, it is necessary to make the knob indicator meet the chosen number.

The elements will turn on or off automatically according to the energy need which is determined by the thermostat. The operation of the heating elements is signalled by a light placed on the control panel.



OVEN LIGHT

By turning the knob onto this setting (see picture aside) we light the oven cavity (15 W). The oven remains alight while any of the functions is on.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements come on.

The heat is dispersed by natural convection and the temperature must be set to between 50° and 250°C via the thermostat knob. The oven must be preheated before cooking.

Recommended for:

Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements come on and the fan. The heat coming from above and below is diffused by forced convection. The temperature must be set to between 50° and 250°C via the thermostat knob.

Recommended for:

Voluminous dishes and large quantities which require the same degree of cooking both inside and out, for example rolled roasts, turkey, roast legs, cakes etc.



VENTILATED GRILL COOKING

The infrared grill and the fan come on. The heat is diffused mainly by radiation and the fan then distributes it all over the oven.

Use with the door closed. The temperature can be regulated via the thermostat knob to between 50° and 200° max.

For cooking hints, see the chapter "GRILLING AND COOKING AU GRATIN".

Recommended for:

Grilling where quick browning on the outside is required to keep the juices in. For example: veal fillets, chops etc.

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



GRILLING

The infrared electrical resistance comes on. The heat is dispersed by radiation.

Use with the thermostat knob set to 250° and the oven door closed.

For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:

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


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

COOKING HINTS

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


STERILIZATION

For sterilization of food for preserving in jars follow the instructions below (jars must be full and hermetically sealed):

- Set the switch to .
- Set the thermostat knob to 175°C and preheat the oven.
- Fill the drip pan with hot water.
- Arrange the jars in the drip pan ensuring that they do not touch each other and after wetting the lids with water, close the oven and set the thermostat knob to 130°C.

Once the sterilization process has begun, i.e. when you begin to see bubbles in the jars, switch the oven off and leave to cool.

WARMING BREAD

Set the function knob to  and the thermostat to 150°C.

The bread will regain its fragrance if moistened with a few drops of water and placed in the oven for approximately 10 minutes.


USE OF THE GRILL

Use with the oven door closed and the thermostat knob to position 250° for 15 minutes, then to position 175°C.

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.

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

GRILLING AND COOKING AU GRATIN

With the function selector in position , the food is grilled on all sides as the hot air completely envelopes it.


Set the thermostat to 175°C and simply place the food on the grill.

Close the door and leave the oven to run with the thermostat set as required to between 100 and 175°C until grilling is complete.

Add a few curls of butter just before the end to give a golden gratiné effect.

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

COOKING DIFFERENT DISHES AT THE SAME TIME

With the function selector in position , the ventilated oven allows you to cook different types of food at the same time. Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

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

COOKING EXAMPLES

Preheat the oven to the required temperature (the temperature light above the thermostat knob will go out) and place the food inside.

Remember to use ovenproof dishes and to alter the oven temperature during cooking if necessary.

120' CUT-OFF TIMER

1) Starting up.

After setting the function selector and thermostat to the required mode and temperature, rotate the timer knob clockwise until you reach the required cooking time (max 120 minutes).

Once this time has elapsed, the timer will return to the "0" position and the oven will automatically switch off.

2) Manual position.


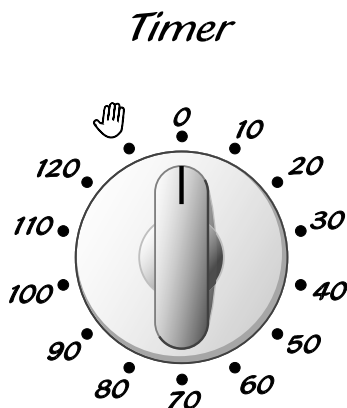
If the cooking time is longer than two hours or if you wish to use the oven manually, switching it off as required, the knob must be turned to position .

Figure 17



Cleaning and Maintenance

GENERAL ADVICE

It is advisable to clean when the appliance is cold and especially for 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.

The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

ENAMELLED PARTS

All of the enamelled parts must be washed only with a sponge and soapy water or with non-abrasive products.

Dry, preferably, with deer skin.

STAINLESS STEEL SURFACES

CAUTION:

The stainless steel used in this oven is 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.

SUBSTITUTION OF THE OVEN LIGHT

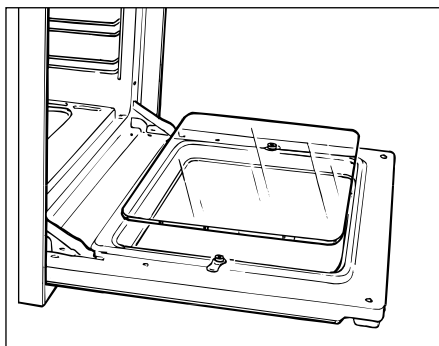
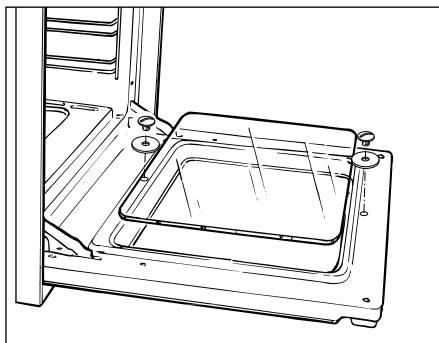
The light bulb must be a type resistant to high temperatures (300° C).

OVEN DOOR

The oven door is to be cleaned in the same way that it is advisable for the enamelled surfaces.

The internal glass of the oven door can be easily removed for cleaning by unscrewing the two fixing screws (figure 18).

Figure 18



TROUBLESHOOTING:

If you acquire a problem with your oven, check the following points before calling an engineer.

1. The power is switched on.
2. The controls are switched on.
3. The 120' cut-off or the electronic timer are set to manual (MFP & MF only).
4. Both the fuse and the mains fuse are intact.

Should you still require an engineer then call the Service Centre.

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