

DE'LONGHI **COOKING**

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

**DEP7410
MULTIFUNCTION OVEN**

distributed by
DeLonghi Australia Pty Ltd
DeLonghi New Zealand Ltd



Dear Customer,

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

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

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

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

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

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

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

PRODUCT LABEL



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

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.

Read the instructions carefully before installing and using the appliance.

- 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.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.

- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another 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.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements inside the oven.
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.

- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
 - Switch on the empty oven on max to eliminate grease from the heating elements.
 - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **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.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **FIRE RISK!** Do not store flammable material in the oven.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the appliance by the door handle.

INSTALLATION

CAUTION:

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

FITTING REQUIREMENTS

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

WARNING

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

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

IMPORTANT

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

Figure 1

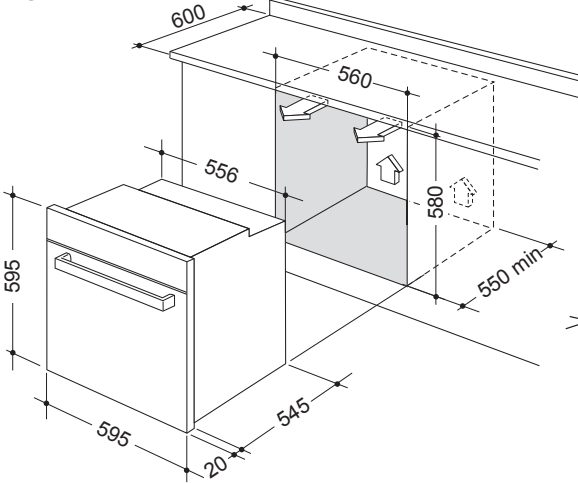


Figure 2

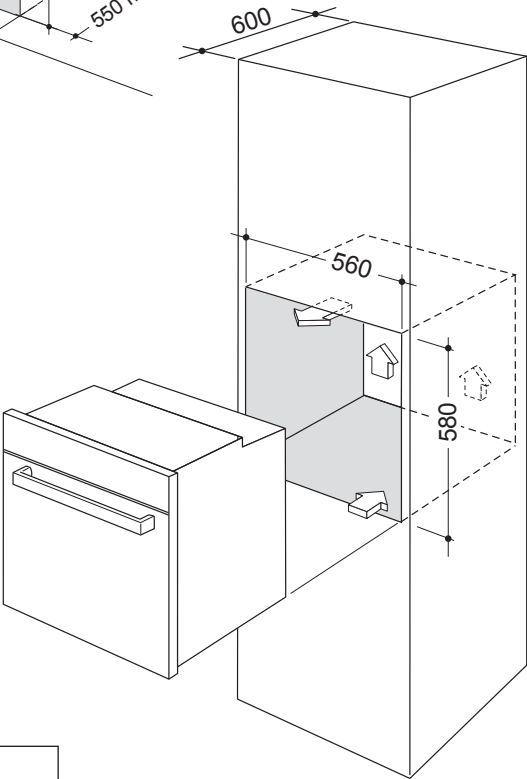
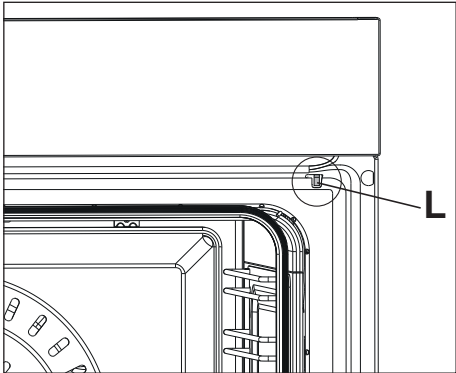


Figure 3



IMPORTANT:

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

FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 2 screws (not supplied) as figure 4. Before fixing the 2 screws, fit the 2 plastic bushes (supplied with the appliance in a separate kit) into the fixing holes. Take care to fit the bushes in the correct way, they must lie flat.

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Note:

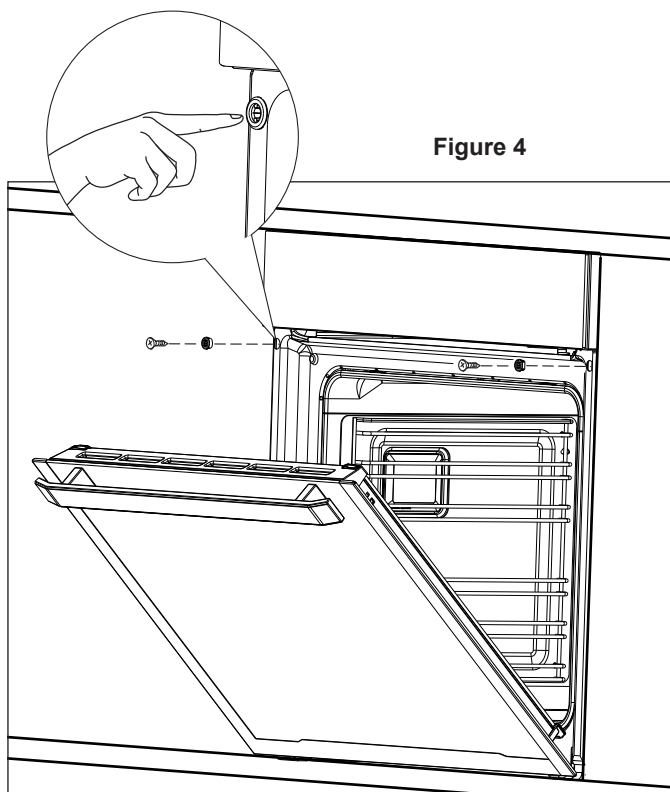
It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 1, 2.

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

Caution!

Do not lift this oven by the door handle.

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



ELECTRICAL REQUIREMENTS

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- A suitable isolating switch providing full disconnection from the mains power supply shall be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch shall be easily accessible to the customer with the oven installed.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- The oven is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The plug must be connected to an earthed socket in compliance with safety standards.
- To connect the appliance to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the supply cord is damaged it must be replaced by the manufacturer or 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.

REPLACING THE POWER SUPPLY CABLE

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

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 5).
- Unscrew the screw “D” and open completely the cable clamp “E” (fig. 6).
- Connect the phase, neutral and earth wires to terminal board “G” according to the diagram in fig. 7.
- Strain the feeder cable and block it with cable clamp “E” (by screwing screw “D”).
- Close the terminal block cover (check the two hooks “A” are correctly hooked).

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

VOLTAGE AND POWER CONSUMPTION

220-240 V ac

3050 W (13.26 A)

FEEDER CABLE SECTION TYPE H05RR-F

3 x 1,5 mm² (*) (**)

(*) Connection possible with plug and outlet

(**) Connection with wall box connection.

Figure 5

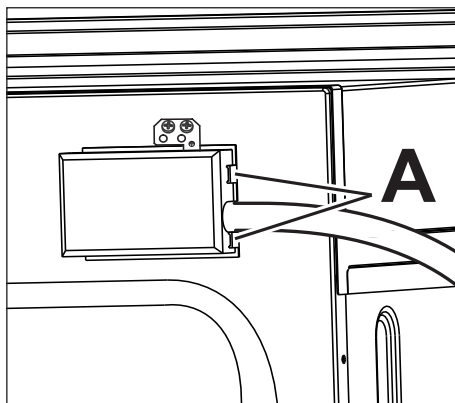


Figure 6

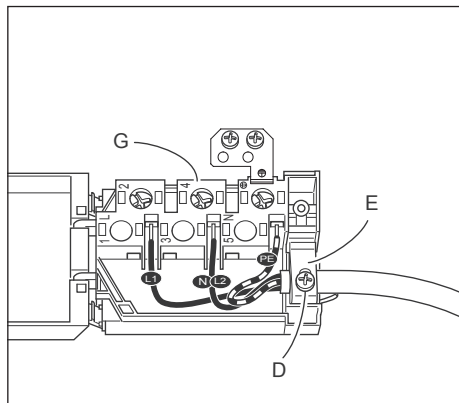
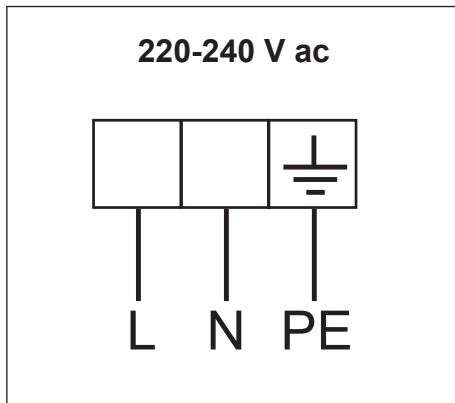
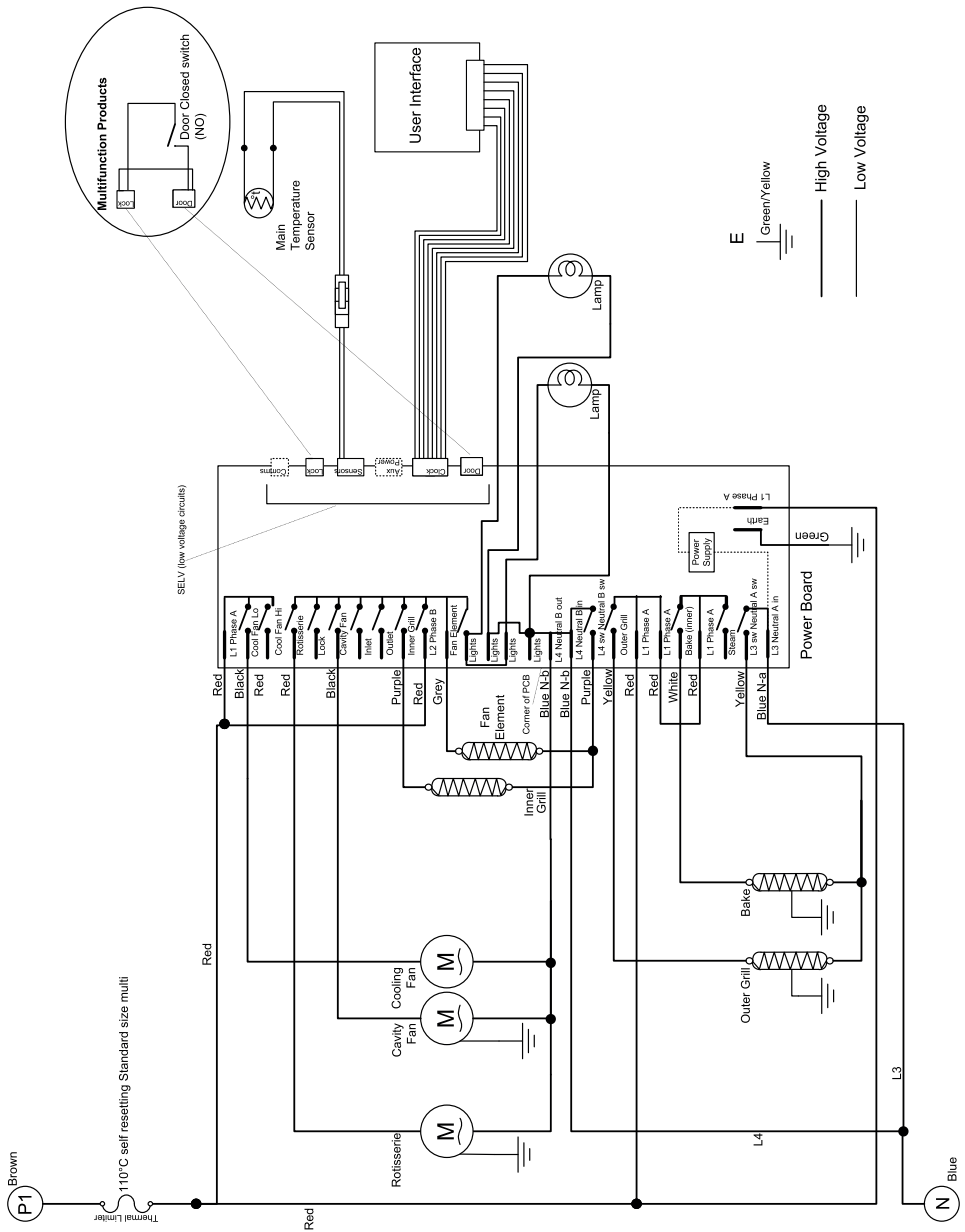


Figure 7



ELECTRIC DIAGRAM

Figure 8



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.

OVEN FITTING OUT

Fit the catalytic panel to the side rack

- Ensure the panels are placed the correct way around (with the arrow up): the cutout fits over the light and the hole for the fixing screw goes to the front of the oven.
- Fit the rear prongs of the side rack through the holes in the catalytic panel.

Fit the side racks

- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 9a).
- Fit the side rack front tab over the fixing hole and tighten the fixing screw (fig. 9a).
- Slide in, on the guides, the shelf (fig. 9b). The shelf 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.
- To dismantle, operate in reverse order.

Oven tray

- The oven tray must be correctly placed on the shaped wire shelf (not the flat one) or on the telescopic sliding shelf supports (fig. 9b, with the sliding supports not on the third level from the bottom).

Figure 9a

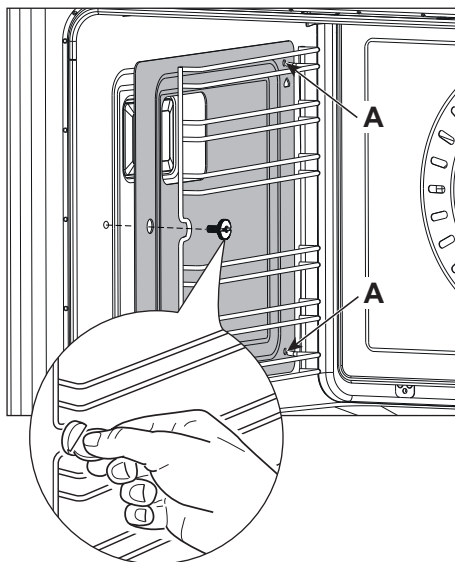
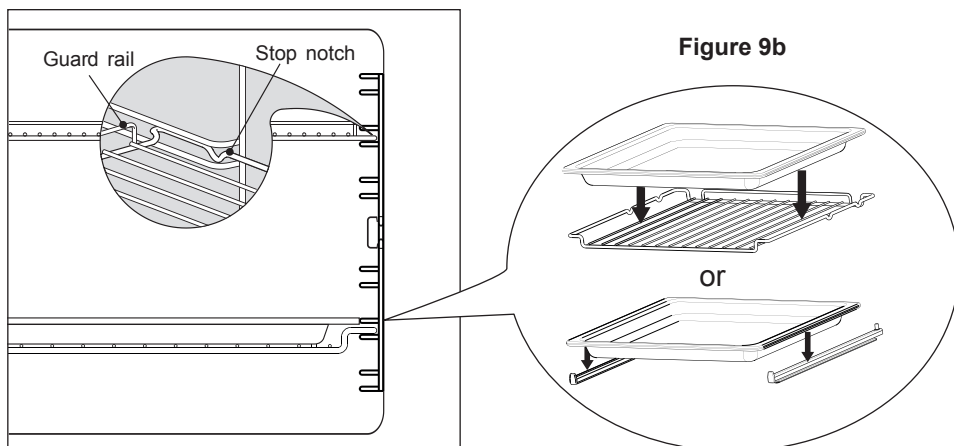


Figure 9b

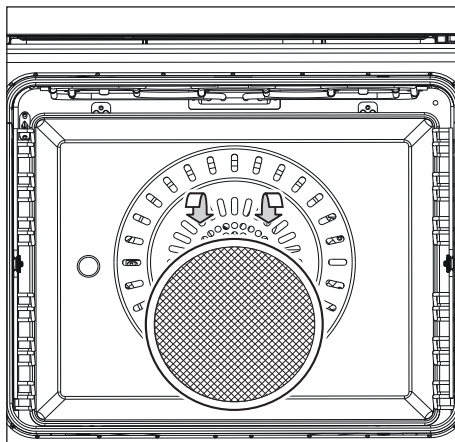


GREASE FILTER

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

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

Figure 10



TELESCOPIC SLIDING SHELF SUPPORTS

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

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

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf support onto the side racks:

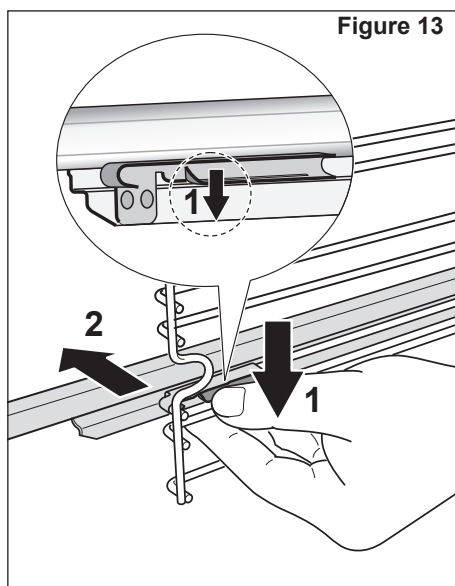
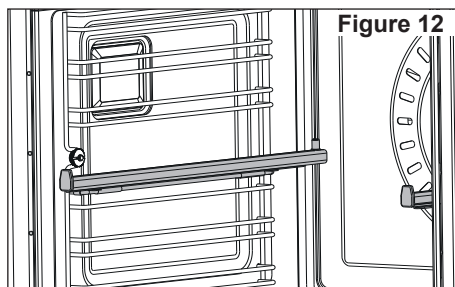
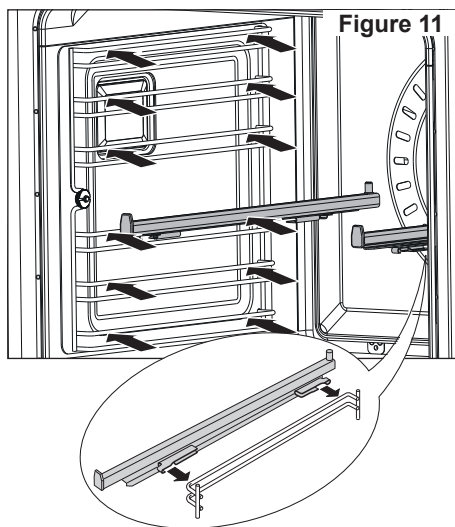
- Screw the side racks onto the oven walls (fig. 9a).
- Fit the sliding shelf support onto the top wire of a rack and press (fig. 11). You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding shelf supports:

- Remove the side racks by unscrewing the fixing screws (fig. 12).
- Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in fig. 13).
- Pull the safety locks away from the wire to release the wire (arrow 2 in fig. 13).

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse in soapy water, or use oven cleaner on them.



OVEN FEATURES

GENERAL FEATURES

This oven has special operating features.

11 different functions can be used to satisfy all cooking needs.

The functions are managed by an electronic programmer which keeps the temperature set constant by means of a probe inside the oven cavity.

The oven has the following heating elements:

- Lower heating element
- Upper heating element
- Grill heating element
- Circular heating element

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot.

Care should be taken to avoid touching heating elements inside the oven.

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.

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 radiation

The heat is radiated by the infrared grill element.

c. by double radiation

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

d. by double radiation and ventilation

The radiated heat from the infrared grill element and the top heating elements is distributed throughout the oven by the fan.

e. by forced convection

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

f. by semi-forced convection

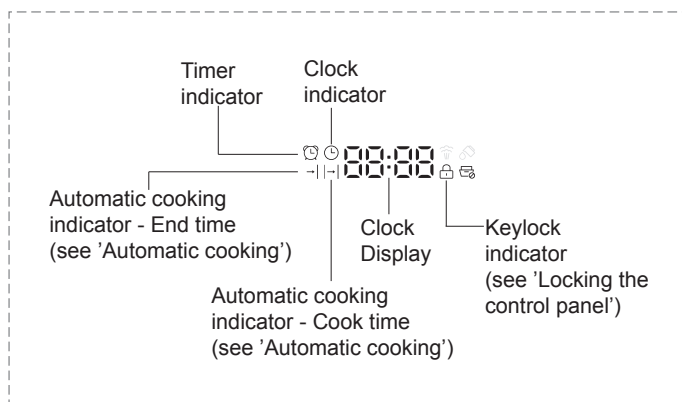
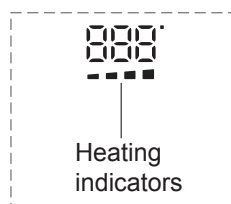
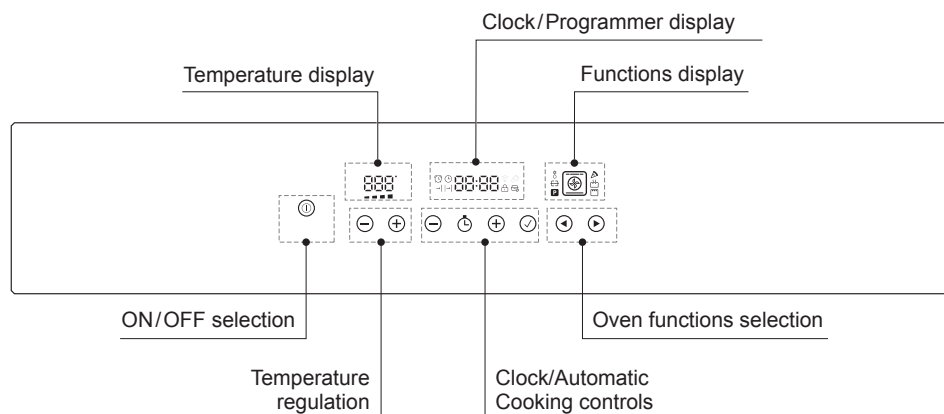
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

g. by ventilation

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

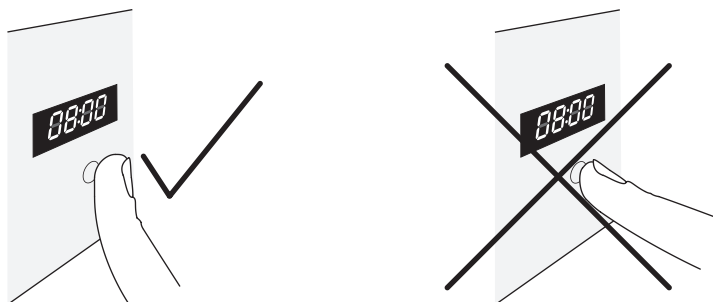
CONTROL PANEL

Figure 14



“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.

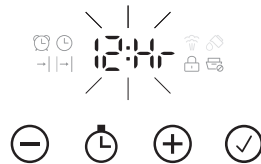


SETTING TIME OF DAY





When your oven is first turned on, or after a power cut, you will need to set the clock in order to use the oven.

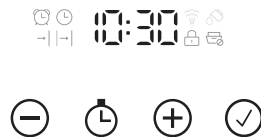
Setting the Clock:

- The display will flash 24:Hr
- Touch  or  to scroll between 12 and 24 hours.
- Touch  to select.
- Touch  or  to set the time.
- Touch  to confirm.



Changing the time:


- Touch twice  : the clock indicator will appear and the time will flash.
- Touch  and  to set the time.
- Touch  to confirm.





Locking the control panel

This function is to prevent accidental use of the oven (eg. by children). When locked the controls are unresponsive and the oven will not turn on.

To lock:

- Touch and hold  until the indicator light  comes on.

To unlock:

- Touch and hold  until the indicator light  goes out.


FIRST USE

Condition the oven

It is important to condition your oven before using it for the first time for cooking or baking. Conditioning will burn off any manufacturing residues and ensure that you get the best results from the start.

1. Touch  or  to select the Bake function.

- Each function has a preset temperature and so the oven will start heating at the Bake preset temperature of 180°C.

2. Touch  to set the temperature to 200°C.

- While the oven is heating up the temperature indicator will alternately show the actual and set temperatures.

- The Heating indicators will light up as the oven heats. When all four bars are lit, the oven has reached the preset temperature.

- When the oven has reached the preset temperature a tone will sound.

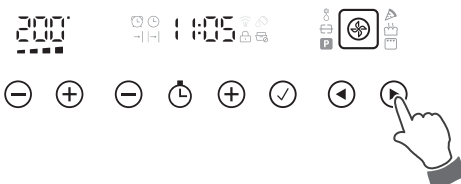
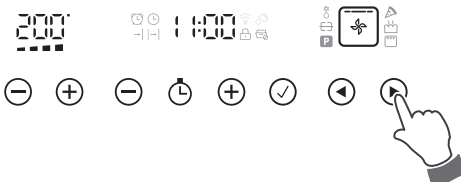
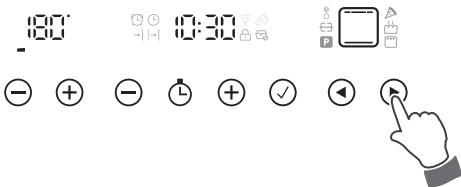
3. After 30 minutes select the Fan Grill function. Leave the temperature at 200°C for 5 mins.

4. After 5 minutes select the Fan Forced function. Leave the temperature at 200°C for 20 minutes.

- After 20 minutes turn the oven off.

There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated during the conditioning.

Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.










USING THE TIMER





- You can use the timer at any time, even if you are not using the oven.
- The timer counts down in minutes (hr:min) until the last hour of cooking when it will countdown in seconds (min:sec).
- You can set the timer for up to 23 hours 59 minutes.

IMPORTANT!




The timer does NOT turn the oven off.

1. Select the timer by touching  once.
 - The timer  indicator will appear and 0:00 will flash.
2. Set the time by touching  and .
- Holding the controls down will speed up the scrolling.
3. Touch  to confirm (or wait 2 seconds).
 - The timer will then begin to count down.
 - If you want to check the time of day, touch  once. This doesn't cancel the timer. Touch  to return to the timer.

To modify the timer setting

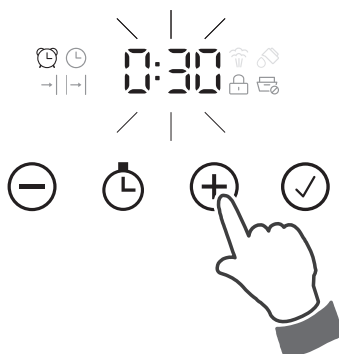
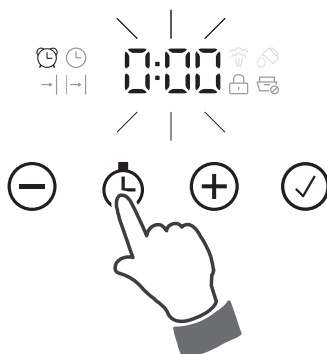
1. Make sure the display shows the remaining time counting down.
2. Touch  again. The remaining time will flash.
3. Touch  and  to set a new time.
4. Touch  to confirm (or wait 2 seconds).

To cancel the timer setting

1. Make sure the display shows the remaining time counting down.
2. Touch  again. The remaining time will flash.
3. Touch and hold  until the display shows 0:00.
4. Touch  to confirm (or wait 2 seconds). The display will revert to showing the time of day.

When the set time is up

- The display will show 0:00 and a tone will sound every few seconds.
- Touch any control to stop the tone sounding. The display will revert to showing the time of day.



AUTOMATIC COOKING





- You can set the oven to automatically turn on later, cook for a preset time (cooking time), then automatically turn off at a preset end time. See the example and follow steps 1 to 11 below.
- Note: The grill element may come on while the oven heats up. This may cause top browning of foods.
- If you start cooking manually, you can set the oven to turn off at a set time. Set the end time by following steps 1 to 4 and 8 to 9 below. The oven will automatically turn off when the set end time is reached.
- Alternatively, you can set the oven to turn off after a set amount of cooking time. Set the cook time by following steps 5 to 9 below. The oven will automatically turn off when the cook time is over.
- You may have the timer on at the same time as automatic cooking.

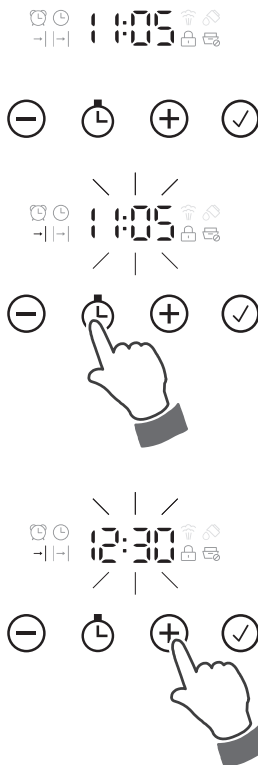
IMPORTANT!

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






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

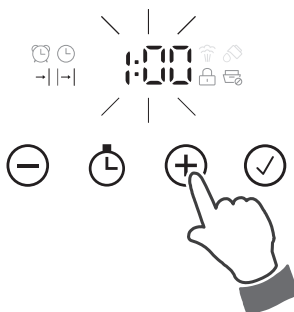
Set the end time

1. Check the clock shows the correct time of day.
2. Touch  three times. The end time →| indicator will come on.
3. Touch  or  to set the time you would like your food to be ready by (ie the end time).
4. Touch  to confirm.







Set the cook time

5. Touch  again, one or more times, until the cook time  indicator will come on.
6. Touch  or  to set the cook time. Make sure you allow for preheat time in your calculation.
7. Touch  to confirm. The display will be steadily lit.





Select function and temperature

8. The function selection buttons  and  will flash. Touch  or  to select a function.
9. Adjust the temperature.



When automatic cooking is set




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



When the stop time is reached





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

To check the set end time or cook time

Use  to scroll to the cook time  or the end time .

The set end time or cook time will be displayed.

If you want to change the end time or cook time

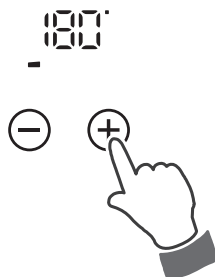
1. Touch  to select
2. Use  and  to change the time
3. Touch  to confirm.

To see the current time of day

Touch  once.

To cancel automatic cooking

Touch and hold .



SELECTING THE FUNCTIONS

Touch ◀ or ▶ to select a function.

Important: In all cooking functions the oven must always be used with the **DOOR CLOSED**. If the door stays open  appears on the programmer display and the heating elements doesn't work



HOT AIR COOKING

The circular heating element and the fan switch on. The heat is diffused by forced convection and the temperature can be set between 50°C and the maximum temperature.

On selecting this function the electronic programmer starts cooking with a pre-heating time set at 160°C.

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.



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 temperature.

On selecting this function the electronic programmer starts cooking with a pre-heating time set at 180°C.

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.



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 temperature.

On selecting this function the electronic programmer starts cooking with a pre-heating time set at 160°C.

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.



GRILLING

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

Use with the **oven door closed** and with the thermostat knob to between between 'Lo' and 'Hi'.

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

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

On selecting this function the electronic programmer starts cooking with a pre-heating time set at HI.

For correct use see chapter "USE OF THE GRILL"

Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.



DOUBLE GRILL

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

Use with the **oven door closed** and with the thermostat knob to between between 'Lo' and 'Hi'.

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

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

On selecting this function the electronic programmer starts cooking with a pre-heating time set at HI.

For correct use see chapter "USE OF THE GRILL"

Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.



FAN COOKING WITH DOUBLE GRILL

The radiant grill, the upper heating element and the fan switch on. The heat is mainly diffused by radiation and the fan distributes it in the whole oven. The temperature can be set between 50 and 200 °C.

On selecting this function the electronic programmer starts cooking with a pre-heating time set at 180°C.

Recommended for:

Meats which are to be cooked at a high temperature but which must remain tender.

Fish remains more tender; turn it once during cooking.



PIZZA FUNCTION

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 temperature.

On selecting this function the electronic programmer starts cooking with a pre-heating time set at 220°C.

Recommended for:

For all types of pizza, fresh and frozen.



LOWER HEATING ELEMENT

In this position only the lower element is switched on.

Heat is distributed by natural convection.

The temperature must be regulated between 50 and 200°C maximum.

On selecting this function the electronic programmer starts cooking with a pre-heating time set at 200°C.

Recommended for:

To complete cooking of dishes that require higher temperature at the bottom.





or



LEAVENING OR OUTER GRILL

In this position only the upper element is switched on.

Heat is distributed by natural convection.

The temperature must be regulated between 40° and 45° for the  function, and between 50° and 250°C maximum for the  function.

On selecting this function the electronic programmer starts cooking with a pre-heating time set at 40°C.

Recommended for:

For faster, more even leavening, all types of flour-based doughs and fresh, home-made pasta.



DEFROSTING FROZEN FOODS (this is not a cooking function)

Only the oven fan and the oven lamp switch on.

Defrosting takes place by fan, without heating.

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.



DOUBLE GRILL WITH ROTISSERIE

The radiant grill, the upper heating element, the fan and the turnspit motor starts. The heat is mainly diffused by radiation and the fan distributes it in the whole oven. The temperature can be set between 'Lo' and 'Hi'.

On selecting this function the electronic programmer starts cooking with a pre-heating time set at HI.

Recommended for:


Cooking on the spit.

For correct use see the "USE OF THE ROTISSERIE" chapter.

COOKING ADVICE

STERILISATION

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

- Set the function .
- Set the temperature at 175 °C and preheat the oven.
- Fill the grill pan with hot water.
- Set the jars into the grill pan making sure they do not touch each other and the door and set the temperature at 130 °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 function  and set the temperature to 150 °C.



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

ROASTING

To obtain classical roasting, it is necessary to remember:

- the pre-set temperature should be maintained.
- that the cooking time depends on the quantity and the type of foods.

COOKING DIFFERENT DISHES AT THE SAME TIME

The MULTIFUNCTION oven set to function  or  can cook various different foods 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.

USE OF THE GRILL

Set the function ☐.

Set the temperature if a temperature different from the pre-set one is required.

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

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

Always grill with the oven door closed.

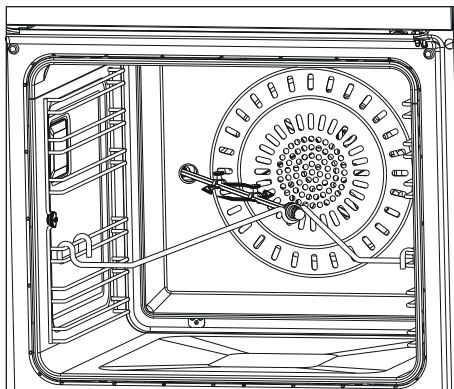
USE OF THE ROTISSERIE (fig. 15)

- Insert the tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders.
 - Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
 - Insert the rod into the motor opening and rest it onto the support of the spit collar; then remove the grip by turning it to the left.
 - Close the oven door and set the function ☐.
- The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

Very important: The rotisserie must always be used with the oven door closed.

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

Figure 15



PIZZA STONE


TIPS ON GETTING THE MOST OUT OF YOUR STONE, AND KEEPING IT IN PERFECT CONDITION

The Pizza Stone is a fire-stone made exclusively from natural minerals, resistant to high temperatures (over 600°C), for baking bread, focaccia, pies, and any flour-based product, especially pizza, in your home oven, delivering the same quality and results as professionals in bakeries and pizzerias.

There are two secrets to this stone:

1. Thanks to its **million of pores**, the stone absorbs the humidity of the dough during the cooking process, so the bread or pizza dough dries properly, becoming crispy and crunchy, especially the crust.
2. **It retains heat** while the oven is preheated, and then releases it during the cooking process, as intense, uniform and constant heat to cook the pizza evenly on the inside. With this stone, you will never again have semi-cooked or raw dough in the middle!

FOLLOW THIS QUICK GUIDE FOR PERFECTLY COOKED PIZZAS IN 5/6 MINUTES!

1. **PLACE THE PIZZA STONE ON THE GRILL WITH THE SMOOTH SIDE UP.** Place the grill on the third rack from the bottom or from the top.
It is also possible to cook 2 pizzas at the same time by using 2 pizza stones (the second can be purchased as an accessory); in that case for the best performance use the second level from the bottom and the third from the top.
2. **TURN ON, AND PREHEAT THE OVEN WITH THE STONE INSIDE.** Set the PIZZA function  (equivalent to convection baking with ventilation) and set the temperature to 280°C. Let the oven and stone heat for at least 30 minutes. In the meantime, kneed the dough and prepare the sauce and other ingredients to top the pizza.
3. **ALLOW THE OVEN TO HEAT FOR AT LEAST HALF AN HOUR, THEN PLACE THE PIZZA ONTO THE PIZZA STONE.** You do not need to sprinkle the Pizza Stone with flour, or grease it with oil of any type, the stone's surface will prevent the pizza from sticking. You can cook fat free.
4. **COOK THE PIZZA FOR 5/6 MINUTES.** Margherita style pizza will be ready in 5/6 minutes. For pizzas with thick dough and lots of toppings, 6/7 minutes is recommended. You can adjust the cooking time according to your personal tastes for a softer or harder crust. The pizza is done when it looks cooked, with the edges risen, crispy and browned.
5. **WHEN THE COOKING IS COMPLETE, LEAVE THE STONE IN THE OVEN TO COOL COMPLETELY.** We recommend keeping the stone in the oven, because it provides a "stone-baked" effect that helps retain and then release heat uniformly. You can put ovenware, saucepans and cookie trays directly onto the stone to absorb heat, therefore it can even be used with the oven off (saving energy) to keep hot inside the oven and keep food warm without having to keep the oven on.

TIPS FOR KEEPING THE PIZZA STONE CLEAN OVER TIME

Do not worry if the stone gets stained. It is completely normal, and in fact inevitable, due to the natural porous nature of the material. Do not attempt to wash stains off, because they are permanent, and represent “character marks”, something to show off your culinary skills. Like certain cooking tools, the more it is used, the more it ages, delivering results that improve over time.

Utmost hygiene and safety. The Pizza Stone is entirely natural, safe, certified, and hygienic, thanks to the high temperature it is exposed to during every heating cycle, it “sterilizes” itself.

As needed, use a utensil such as a metal spatula or knife to remove any residue from the surface of the stone (e.g. burned mozzarella). Clearly, this must be done after having verified that the stone has cooled sufficiently to be handled.

Never use washing up liquid on the stone. Rinse with water only. Use a clean wet sponge to remove food residue from the stone. Do not attempt to remove greasy spots from the stone, or dark stains cause by combustion of the dough, they will not come off because of the porosity of the stone. Instead, leaving oil on the stone prevents things from sticking to the surface and therefore easier to use.

Never soak the stone. A simple rinse should be sufficient. If the stone absorbs too much liquid when cold, it might break the next time it is heated in the oven.

Never use butter or other fats to cook on the stone. Not only might they burn, it will also create smoke inside the oven.

To make a pizza or bread, first prepare a dough using water, yeast and flour, and allow to leaven inside a container for some hours before topping and placing in the oven.

LEAVENING FUNCTION

The leavening function cuts the leavening time in half, and makes the dough uniform, elastic and easy to kneed.

Compared to leavening on a surface in a room, dough leavened in the oven using our special function rises better and more quickly, saving you time and helping you make perfect dough for tasty, soft and fragrant pizzas.

Put the ball of dough into a plastic or glass oven proof container, and place it on a grill in the middle of the oven.

Set the “leavening” icon , and set the temperature to 40 or 45 degrees only.

Let the dough leaven in the oven for at least 3 hours, though this will depend greatly on the type of dough and the type of flour in the dough, and the ambient temperature in summer or winter. The dough is ready when it has doubled in size and the surface feels soft and elastic.

USER PREFERENCE SETTINGS

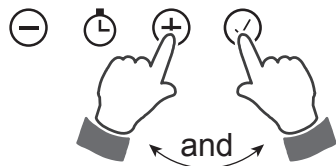
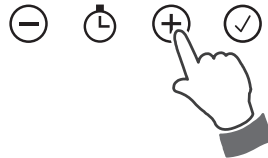
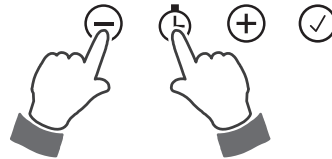
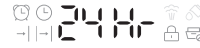
You can set your oven to:











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

Note: You cannot change the user preference settings when your oven is operating or set for automatic cooking.

How to change preference settings

1. Check no function is set and the display shows the time of day.
 - If you're unsure, touch the ① control.
2. Touch and hold ⊖ and ⌚ together for 3 seconds to enter the user preference menu.
3. Touch ⊕ to scroll to the setting you want to change. Refer to the following table.
4. Touch to select the particular setting.
 - The display will flash.
5. Touch ⊕ to scroll through the options for that particular setting. Refer to the table below.
6. Touch ✓ to save the new option.
7. For all options except 'Display off': touch ① to quit the user preference menu.



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


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

(**) With this option saved, you can still use the oven, except the display will remain unlit. Any automatic or timer functions will be cancelled when this option is selected. To quit this option and enable the display, touch and hold ①.





SABBATH SETTING

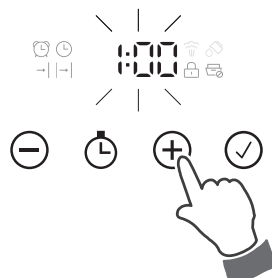
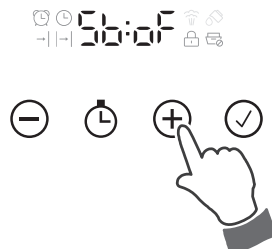
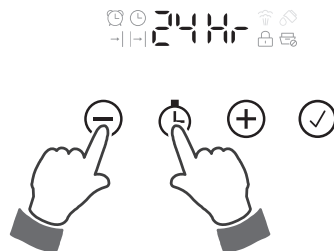
This setting is designed for religious faiths that observe a 'no work' requirement on the Sabbath.






While your oven is in Sabbath setting

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

How to set Sabbath setting


1. Touch and hold  and  together for 3 seconds to enter the user preference menu.
 2. Touch  to scroll to the Sabbath setting. The default setting is 'Sabbath off'.
 3. Touch  to select the Sabbath setting.
- The display will flash **1:00**.

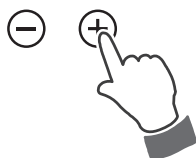
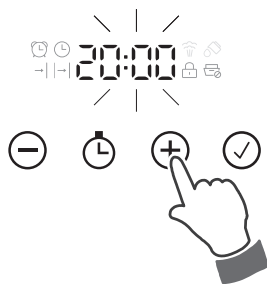


4. Touch  and  to set the time (hrs). You may set the time up to 99 hours.
5. Touch  to confirm the time.
6.  will flash.
7. Set the desired temperature.
8. Touch  to confirm.
- The oven will heat to the set temperature, and the lights and display will turn off.

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

To quit Sabbath setting

Touch and hold  until the time of day appears in the display and the oven turns off.



CLEANING AND MAINTENANCE

GENERAL ADVICE

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

WARNING!

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

ENAMELLED PARTS

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

Dry preferably with a microfibre or soft cloth.

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

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

Clean using an appropriate product.

Always dry thoroughly.

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

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

GLASS CONTROL PANEL

Clean using an appropriate product. Always dry thoroughly.

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

INSIDE OF OVEN

- The oven should always be cleaned after use when it has cooled down. **Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.**
- 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.

GRILL HEATING ELEMENT

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

REPLACING THE OVEN LIGHTS

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 (fig. 16).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220-240V or 230-240V, 50 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

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

- Refit the protective cover.

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

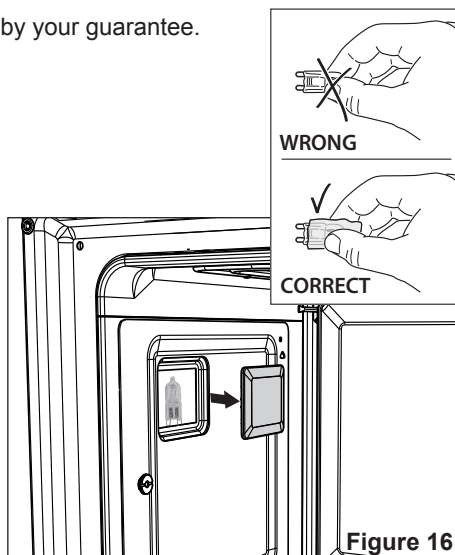


Figure 16

TILTING GRILL

- The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 18).
- To lower the grill element: Pull both the securing clips forward to release the element. The element will now drop down to enable cleaning.
- When you have finished cleaning the oven ceiling, pull the securing clips forward, raise the element and release the clips. Make sure the element is securely held in place.
- The grill element itself is self-cleaning.

Figure 17

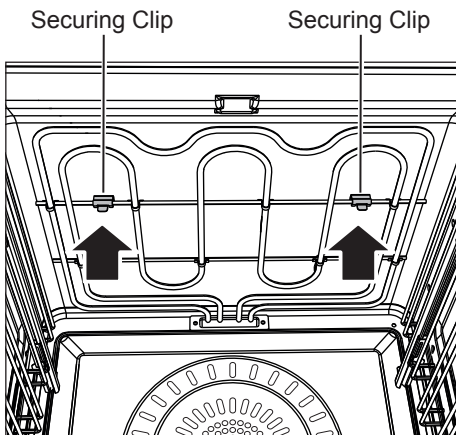
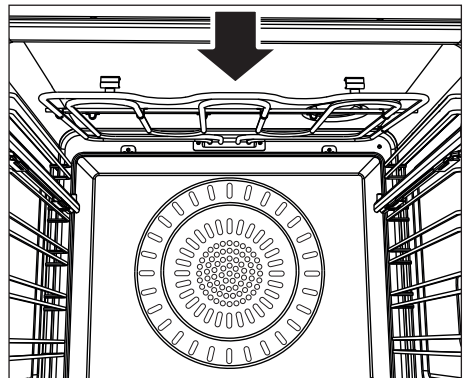


Figure 18



REMOVING AND REPLACING THE INNER DOOR GLASS PANES FOR CLEANING

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

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

IMPORTANT!

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

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 19).
- Locate the two small metal locking levers on both door hinges either side (fig. 19).
- Push each locking lever down fully to release the door from the hinge (fig. 20).
Allow the door to close up to the first stop position (fig. 21).
- Holding the door on both sides, carefully pull the door out and away from the hinges (fig. 21).

⚠ Never carry out this operation with the door completely open (fig. 22). The door hinges could unhook and close suddenly and unexpectedly with risk of injury.

- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

IMPORTANT! Ensure the levers are both fully locked before trying to shut the door.

Always keep a safe distance from the door hinges, paying special attention to the position of your hands.

Figure 19

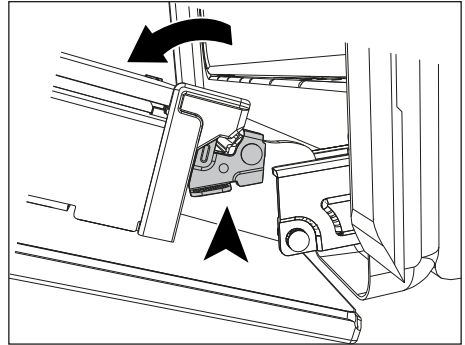


Figure 20

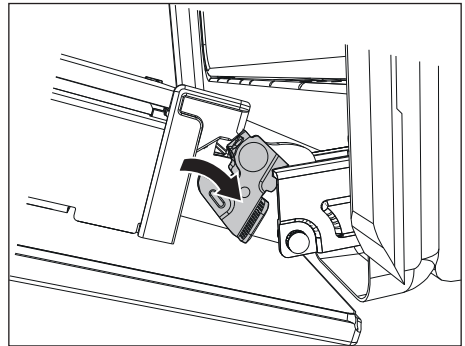


Figure 22

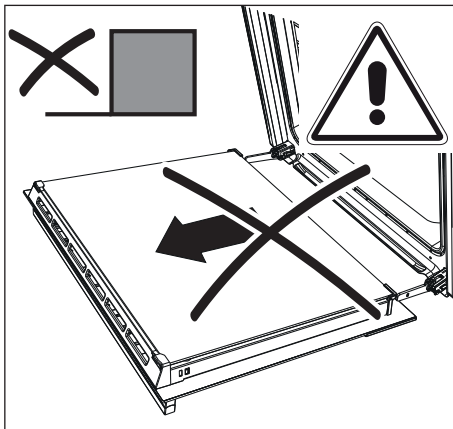
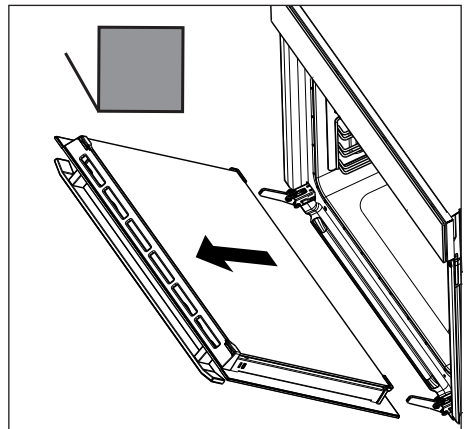
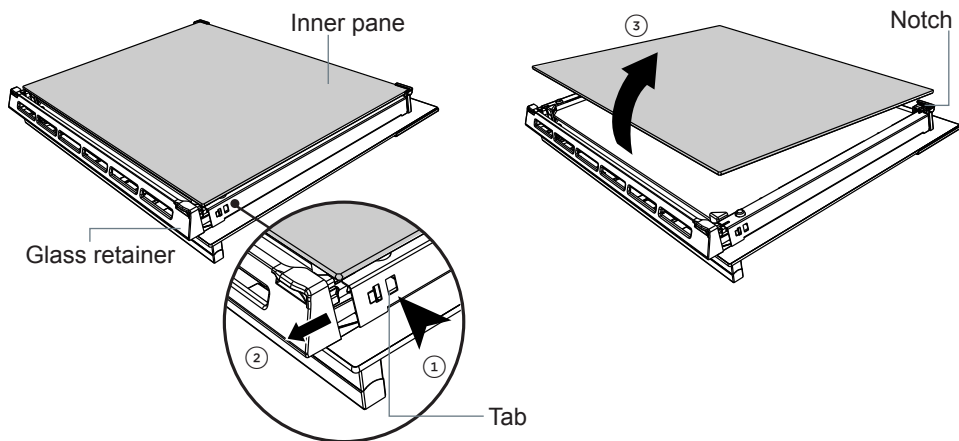


Figure 21



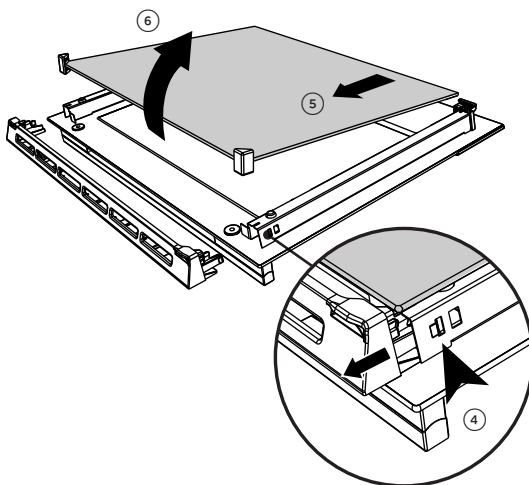
To remove the inner pane

- ① Touch the glass retainer tabs in on both sides of the door.
- ② Pull the glass retainer up until the tabs relocate in the topmost hole.
- ③ Holding the top of the inner pane, gently pull the pane toward the top of the door until the pane is clear of the notch at the bottom of the door and lift out. Do not angle the pane too much as you may damage the glass.



To remove the middle pane

- ④ Touch the glass retainer tabs in on both sides of the door again. The glass retainer can then be pulled off completely.
- ⑤ Gently pull the middle pane toward the top of the door until the pane is clear of the notch at the bottom of the door.
- ⑥ Lift the pane out. The rubber stoppers at the top of the pane remain attached to the glass pane.



After cleaning replace the door glass panes

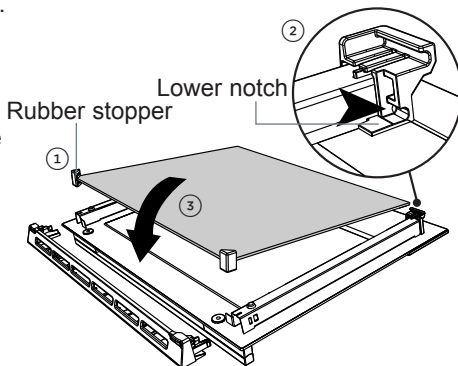
When replacing the glass panes make sure that

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

Replace the middle pane

Ensure the pane is the right way up (the black strip and warning text at the bottom of the pane should be readable back to front when the pane is fitted correctly).

- ① Ensure the rubber stoppers are still attached at the top to the pane.
- ② Slot the bottom of the pane into the lower notch at the bottom of the door.
- ③ Lower the pane into the door, the rubber stoppers rest on the outer pane of glass.



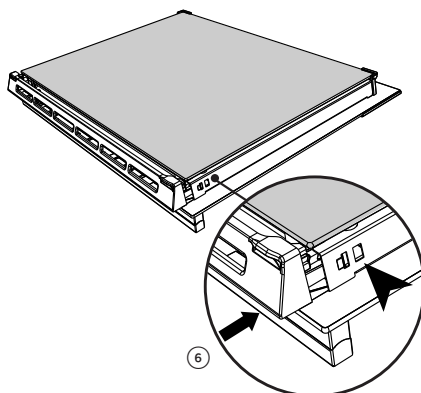
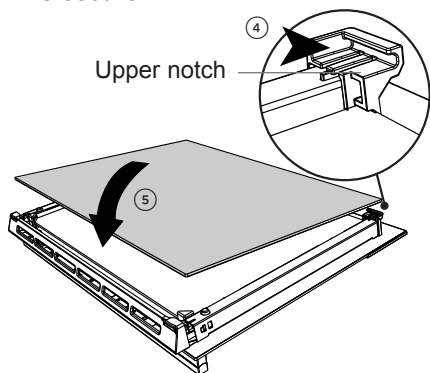
Replace the inner pane

Ensure the pane is the right way up (ie the logo should be readable at the bottom of the door)

- ④ Slide the pane into the notch at the bottom of the door.
- ⑤ Lower the pane onto the notch at the top of the door.
- ⑥ Slide the glass retainer back into place and ensure it is fully clipped securely in place.

IMPORTANT!

Make sure the glass retainer is correctly and firmly in place and the glass pane is secure.



ALERT CODES

If there is a problem, the oven will:

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

IMPORTANT!

Do not turn off the mains power supply to the oven (wall switch) if you get an alert code, unless the instructions in the chart following specifically instruct you to. There are cooling fans within the oven which are needed to cool the oven’s components.

Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

What to do if an alert code is displayed

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

OR

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

ALERT CODES

ALERT CODE	POSSIBLE CAUSES	WHAT TO DO
<i>A1</i>	The oven has overheated.	<ol style="list-style-type: none">1. Allow the oven to cool down.2. Once the oven has cooled down and the door has unlocked, the alert code will disappear. You can now use the oven again.
<i>F</i> + number	Technical fault.	<ol style="list-style-type: none">1. Note down the alert code.2. Wait until the cooling fans have stopped and the oven has completely cooled down.3. Turn the power to the oven off at the wall.4. Call your Authorised Repairer or Customer Care with the alert code information.

SERVICE AND MAINTENANCE

SERVICING THE APPLIANCE

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

Servicing shall be carried out only by authorized personnel.

The appliance shall not be modified.

TROUBLESHOOTING

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

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

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

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

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