

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 preserve this booklet carefully. 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.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- After having unpacked the appliance, check to ensure that it is not damaged.
If you have any doubts, 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 old appliances.

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 disabled people to use the appliance without your supervision.

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

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.
- Furnish the interior of the oven by placing the wire racks as described at chapter "Cleaning and maintenance"
- Switch the oven on empty at maximum temperature to eliminate traces of grease from the heating elements.

SAFETY PRECAUTIONS

During use the oven door glass becomes hot.

In the presence of children, in order to avoid contact with the hot door, a third internal glass should be mounted.

This third internal glass is supplied on request as an optional (not included in price).

Please contact your retailer or the After-Sales Service, indicating the model bought.

GUARANTEE

Your new appliance is covered by guarantee. You will find the certificate of guarantee enclosed together with these documents; if it is missing, you must ask your supplier for a copy, indicating the date of purchase and the serial number that is stamped on the identification plate of the product.

In order to validate your guarantee you must retain the receipt of purchase from your supplier together with the certificate.

In case of necessity, these documents will have to be shown to the qualified service technicians.

In the event that the above-described procedure is not properly fulfilled, the technical staff will be forced to charge you all expenses for any repair work to the product.

All service maintenance operations must be carried out by authorised service centres, using only original spare parts.

The service centre closest to you can be found on the enclosed "SERVICE CENTRES" list.

DECLARATION OF CE CONFORMITY

- This oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This oven has been designed, constructed, and marketed in compliance with:
 - safety requirements of EEC Directive "Low voltage" 73/23
 - safety requirements of EEC Directive "EMC" 89/336;
 - requirements of EEC Directive 93/68.



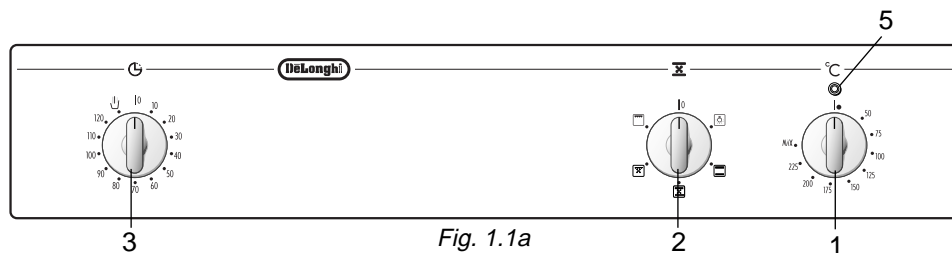


Fig. 1.1a

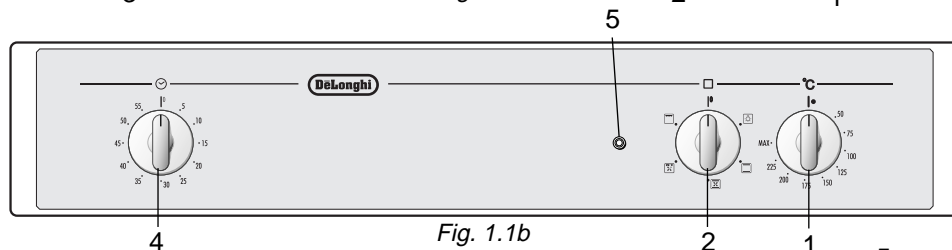


Fig. 1.1b

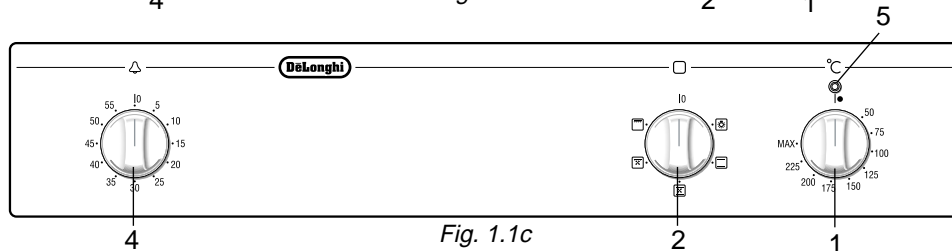


Fig. 1.1c



Fig. 1.1d

CONTROL PANEL

- 1 – Oven thermostat knob
- 2 – Oven switch knob
- 3 – Timer control knob (120' cut off)
- 4 – 60' timer control knob
- 5 – Oven temperature indicator lamp

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

4 FUNCTIONS MULTIFUNCTION OVENS



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 4 positions, thermostatically controlled, are obtained by 3 heating elements which are:

- Lower element 1400 W
- Upper element 1000 W
- Grill element 2000 W

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position **MAX**) for 60 minutes in the position  and in the position  (thermostat knob on position **175°C**) for further 15 minutes to eliminate possible traces of grease on the heating elements.

OPERATING PRINCIPLES

Heating and cooking in the 4 function 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 semi-forced convection

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

c. by radiation

The heat is irradiated by the infra-red grill element.

d. by radiation and ventilation

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

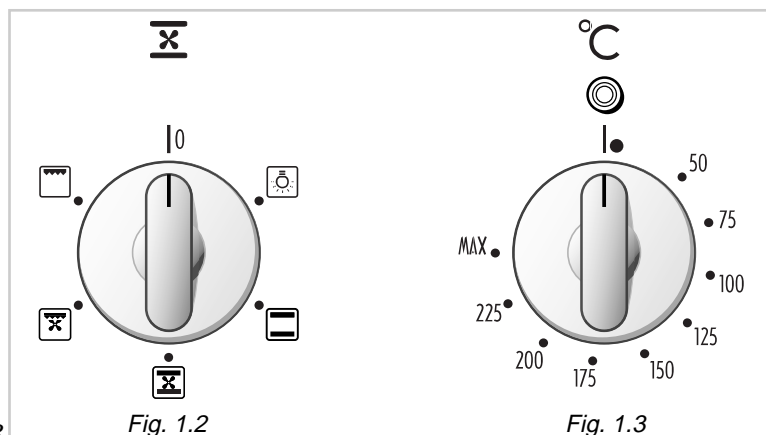


Fig. 1.2

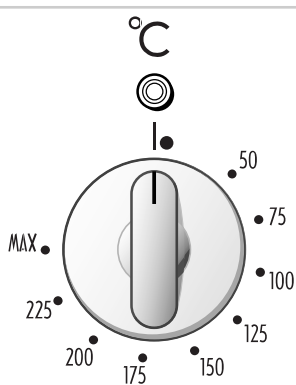


Fig. 1.3

THERMOSTAT KNOB (Fig. 1.3)

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

The operation of the heating elements is signalled by a light placed on the control panel.

FUNCTION SELECTOR KNOB (Fig. 1.2)

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



OVEN LIGHT

By turning the knob onto this setting (see picture before) 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 are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50° C and MAX with the thermostat knob.

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

Recommended for:

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



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° and MAX with the thermostat knob.

Recommended for:

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



VENTILATED GRILL COOKING

The infra-red ray grill and the fan are on.

The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

The temperature must be regulated between **50° and 175°C** with the thermostat knob. It is necessary to preheat the oven for about 5 minutes.

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

Grilling with the oven door closed.

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

Recommended for:

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



GRILLING

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

Use with the oven door closed and the thermostat knob to position **225°C** for 15 minutes, then to position **175°C**.

For cooking hints, see the chapter "TRADITIONAL GRILLING".

Recommended for:


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

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

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 175 °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 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 switch to position  and the thermostat knob to position 150° C.


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

ROASTING

To obtain classical roasting, it is necessary to remember:

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

GRILLING AND "AU GRATIN"

Grilling may be done 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 100 and 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.

TRADITIONAL GRILLING

Switch the grill on, setting the thermostat knob to position **225°C** for 15 minutes, then to position **175°C**.


Leave to warm up for approximately 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.

Grilling with the oven door closed and 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.

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

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.

Some dishes are listed below as examples with cooking temperatures in °C. Cooking times vary depending on quantities.

DISH	Temperature
Baked lasagna	220°
Baked onions	225°
Beignets	160°
Cakes	180°
Cheese soufflé	200°
Chicken breasts in tomato	200°
Cream puffs	200°
Doughnuts	180°

Grilled chicken - roast chicken	220°
Grilled veal joint	225°
Lemon cake	220°
Marmalade pie	225°
Meat balls	200°
Oven cooked pasta	220°
Pizza with anchovies	225°
Plum pie	200°
Potatoes soufflé	200°
Potatoes in milk	200°
Pound cake	225°
Rice creol	225°
Roast beef	220°
Roast veal	200°
Spinach crepes	200°
Sole fish filet	200°
Stuffed potatoes	225°
Turkish shishkebab	225°
Veal meatloaf	200°
Whiting	200°

2

7 FUNCTIONS MULTIFUNCTION OVENS



Fig. 2.1a

CONTROL PANEL

- 1 – Oven thermostat knob
- 2 – Oven switch knob
- 3 – Electronic timer (start/end)
- 4 – Oven temperature indicator lamp
- 5 – Power on indicator lamp

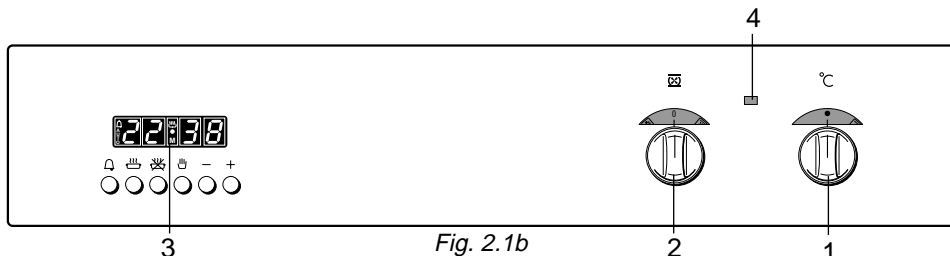


Fig. 2.1b

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

7 FUNCTIONS MULTIFUNCTION OVENS

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

In fact, it is possible to insert 7 different programs to satisfy every cooking need.

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

- Lower element	1400 W
- Upper element	1000 W
- Grill element	2500 W
- Circular element	2500 W

NOTE:

When using for the first time, you are advised to run the oven empty, as described further on, at maximum temperature with the thermostat knob set to 250°C for approximately one hour in the mode and for another 15 minutes in the and modes in order to eliminate any traces of grease from the electrical resistances.

OPERATING PRINCIPLES

Heating and cooking in the 7 functions 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

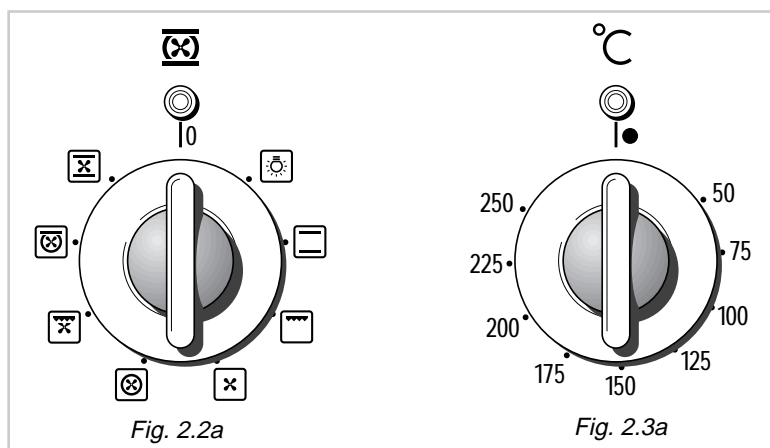
The heat is irradiated by the infra red grill element.

e. by radiation and ventilation

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

THERMOSTAT KNOB (Fig. 2.3)

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). The temperature indicator light signals when the heating elements are switched on or switched off.



FUNCTION SELECTOR KNOB (Fig. 2.2)

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



OVEN LIGHT

By turning the knob onto this setting (see picture before) 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 are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50° C and 250° C with the thermostat knob. It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

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



GRILLING

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

Use with the oven door closed and the thermostat knob to position **225°C** for 15 minutes, then to position **175°C**.

For cooking hints, see the chapter "TRADITIONAL GRILLING".

Recommended for:

Intense grilling action for cooking with the broiler; browning, crisping, "au gratin", 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 is on.

To be used with the thermostat knob on "0" because the other positions have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:

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

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



HOT AIR COOKING

The circular element and the fan are on.

The heat is diffused by forced convection and the temperature must be regulated between 50° and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.

Recommended for:

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



VENTILATED GRILL COOKING

The infra-red ray grill and the fan are on.

The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

The temperature must be regulated between **50° and 175°C max.** with the thermostat knob. It is necessary to preheat the oven for about 5 minutes.

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

Grilling with the oven door closed.

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

Recommended for:

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



MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper element and the circular element connected in series, are switched on; also the fan is on. The heat is diffused by forced convection with the most part being produced by the upper element. The temperature must be regulated between 50° and 150 °C with the thermostat knob.

Recommended for:

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



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on. The heat coming from the top and bottom is diffused by forced convection. The temperature must be regulated between 50° and 250 °C with the thermostat knob.

Recommended for:

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

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

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 175 °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 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 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.

ROASTING

To obtain classical roasting, it is necessary to remember:

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

GRILLING AND "AU GRATIN"

Grilling may be done without the roasting jack on position

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 100 and 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.

TRADITIONAL GRILLING

Switch the grill on, setting the thermostat knob to position **225°C** for 15 minutes, then to position **175°C**.

Leave to warm up for approximately 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.

Grilling with the oven door closed and do not grill for longer than 30 minutes at any one time.

COOKING DIFFERENT DISHES AT THE SAME TIME

The MULTI-FUNCTION oven set on position and 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.

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.

Some dishes are listed below as examples with cooking temperatures in °C. Cooking times vary depending on quantities.

DISH	Temperature
Baked lasagna	220°
Baked onions	225°
Beignets	160°
Cakes	180°
Cheese soufflé	200°
Chicken breasts in tomato	200°
Cream puffs	200°
Doughnuts	180°
Grilled chicken - roast chicken	220°
Grilled veal joint	225°
Lemon cake	220°
Marmalade pie	225°
Meat balls	200°
Oven cooked pasta	220°
Pizza with anchovies	225°
Plum pie	200°
Potatoes soufflé	200°
Potatoes in milk	200°
Pound cake	225°
Rice creol	225°
Roast beef	220°
Roast veal	200°
Spinach crepes	200°
Sole fish filet	200°
Stuffed potatoes	225°
Turkish shishkebab	225°
Veal meatloaf	200°
Whiting	200°

60' ALARM (Fig. 3.1)

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.

The knob must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise.

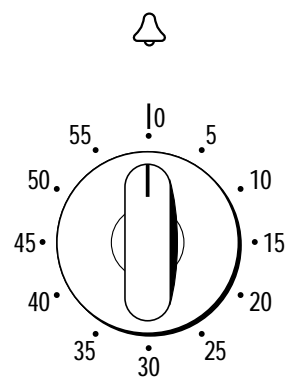


Fig. 3.1

TIMER (Fig. 3.2)


The function of the timer runs the oven for a preset time.

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 .

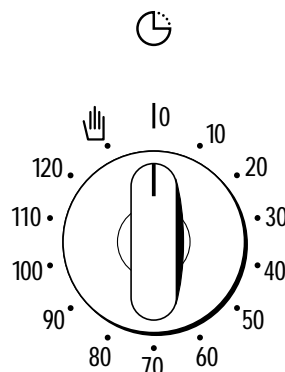


Fig. 3.2

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.

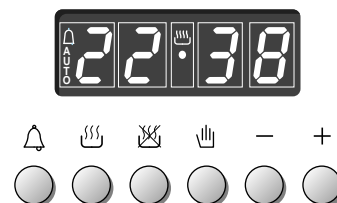









Fig. 4.1


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.

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).

Description of the lighted symbols:

AUTO - *flashing* - Programmer in automatic position but not programmed

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.

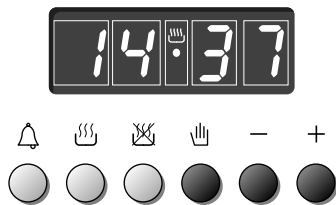


Fig. 4.2

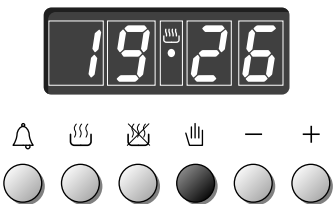


Fig. 4.3

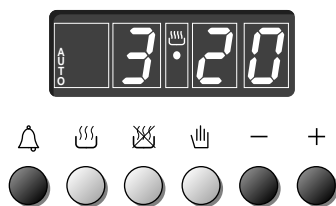


Fig. 4.4

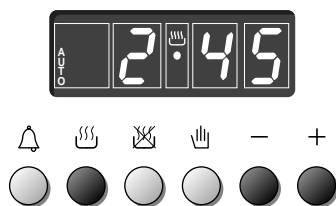


Fig. 4.5

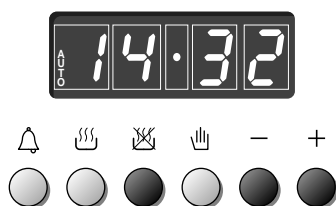


Fig. 4.6

ELECTRONIC CLOCK (fig. 4.2)

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. 4.2).

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

Nota: The hour setting delete any program.

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 - Fig. 4.3).

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.

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 (fig. 4.4). 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.

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 (Fig. 4.7).

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 (Fig. 4.8).

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.


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 (fig. 4.5). The **AUTO** and the  symbol will be on.
2. 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 (fig. 4.6); 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.


3. 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 .

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.

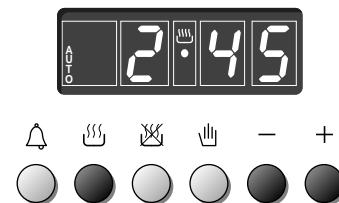


Fig. 4.7

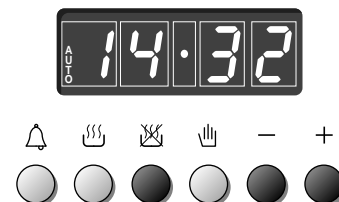


Fig. 4.8

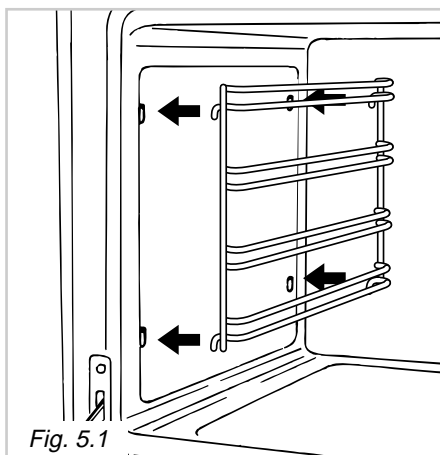


Fig. 5.1

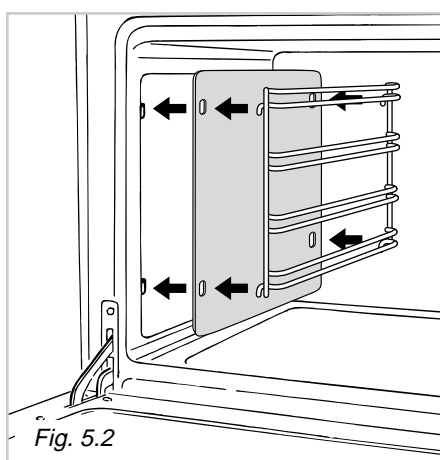


Fig. 5.2

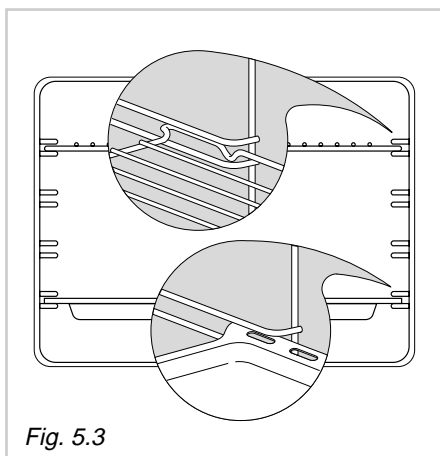


Fig. 5.3

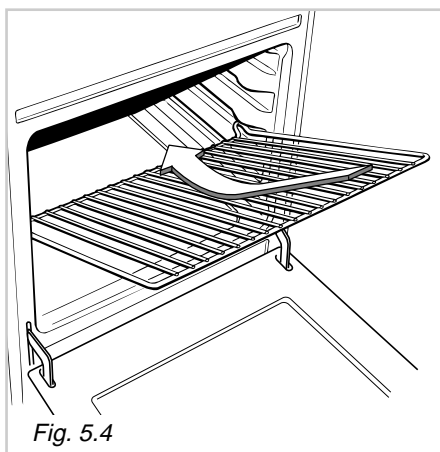


Fig. 5.4

Important:

Before any operation of cleaning and maintenance disconnect the appliance from the electrical network.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Models with smooth wall oven.**ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES**

- Fit the side runner frames into the holes on the side walls inside the oven (Fig. 5.1).
- In the models with catalytic panels interpose the panels (Fig. 5.2).
- Slide the drip pan and rack into the runners as shown in Fig. 5.3.
The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- To dismantle, operate in reverse order.

Models with hump wall oven.**FITTING UP OF OVEN SHELVES**

The oven shelves are provided with a security block to prevent accidental extraction. They must be inserted operating as per bottom figure 5.4.

To pull them out operate in the inverse order.

INSIDE OF OVEN

This must be cleaned every time it is used.

Remove and refit the side runner frames as described on the next chapter.

With the oven warm, wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product.

The bottom of the oven, side runner frames, tray and rack can be removed and washed in the sink.

ENAMELLED PARTS

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

Dry preferably with a soft cloth.

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

STAINLESS STEEL, ALUMINIUM PARTS 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 protective surface.

CLEANING BRASS OR COPPER-PLATED PARTS

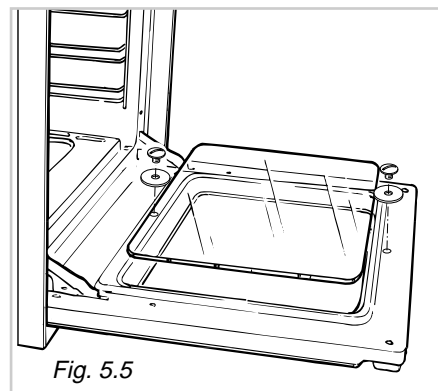
All brass and copper-plated parts, oven handle and knobs are protected by a special rustproof synthetic paint.

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 protective surface.

OVEN DOOR

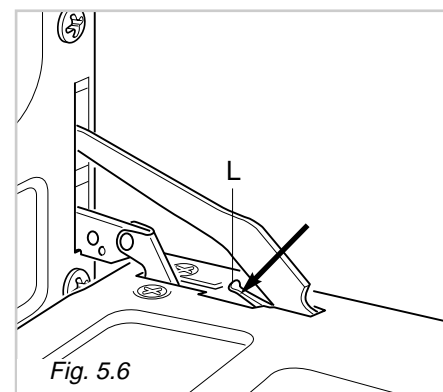
The internal glass of the oven door can be easily removed for cleaning by unscrewing the two lateral fixing screws (Fig. 5.5)



DISMANTLING THE DOOR

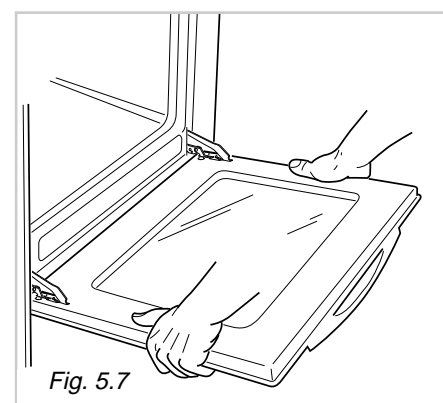
Please operate as follows:

- Open the door completely.
- Push down the lever “L” fig. 5.6 and, keeping it in this position, slowly close the door in order to block the hinge.
- Grip the door (as indicated in fig. 5.7) and, while closing it, release the two hinges as shown in fig. 5.8.



DOOR ASSEMBLY

- Grip the door with your hands placed near the hinges and raise the levers “H” with your forefingers (fig. 5.8)
- Insert the hinges in their position until levers “H” are hooked.
- Open the door completely to obtain the release of levers “L”.



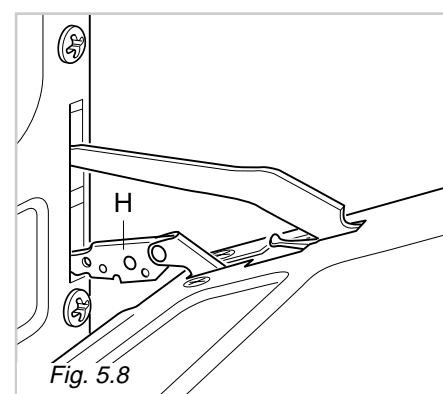
USE AND MAINTENANCE OF THE SELF-CLEANING CATALYTIC PANELS

The self-cleaning panels are coated in a special microporous enamel which absorbs and automatically eliminates spatters of oil and grease during normal cooking above 200°C. If, after cooking very greasy foods, the panels are still dirty, run the oven empty at maximum temperature for approximately 30 minutes.

These panels do not require cleaning but periodically it is nevertheless a good idea to take them out and dust with a soft damp cloth.

Do not wash or clean with abrasive products or products containing acids or alkalis.

The side panels are reversible and can be turned round and fitted on the other side when the microporous enamel is worn.



REPLACING THE OVEN LIGHT BULB

Switch the oven off at the mains. Unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), 15 W, E14.

Hints for installation

6

INSTALLATION

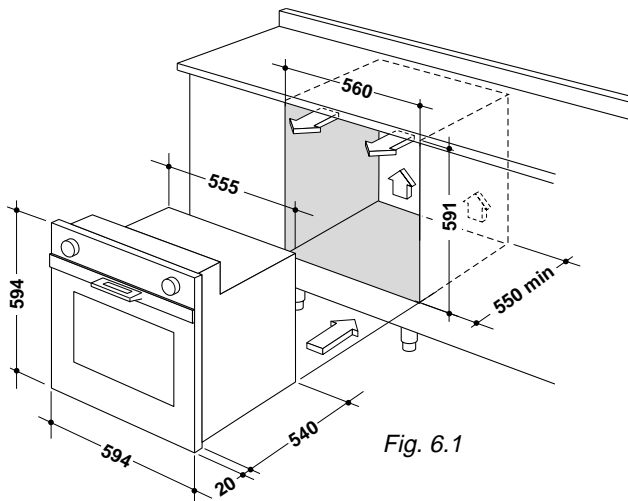


Fig. 6.1

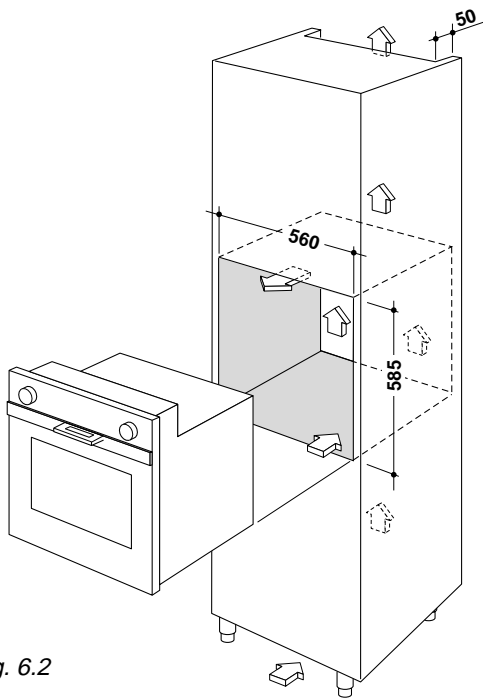


Fig. 6.2

IMPORTANT

- The appliance should be installed by a **QUALIFIED INSTALLATION TECHNICIAN**.
The appliance must be installed in compliance with regulations in force.

The oven can be fitted in standard units, width and depth 60 cm. Installation requires a compartment as illustrated in figures 6.1 and 6.2.

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 6.3 and 6.4.

The walls surrounding the oven must be made of heat-resistant material.

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

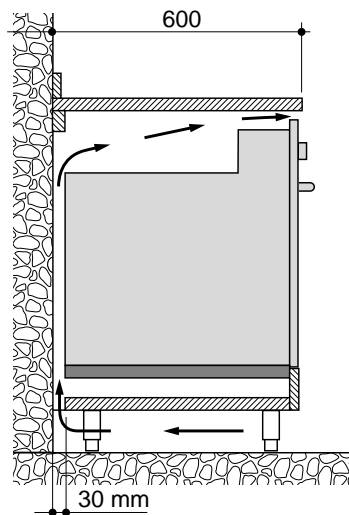


Fig. 6.3

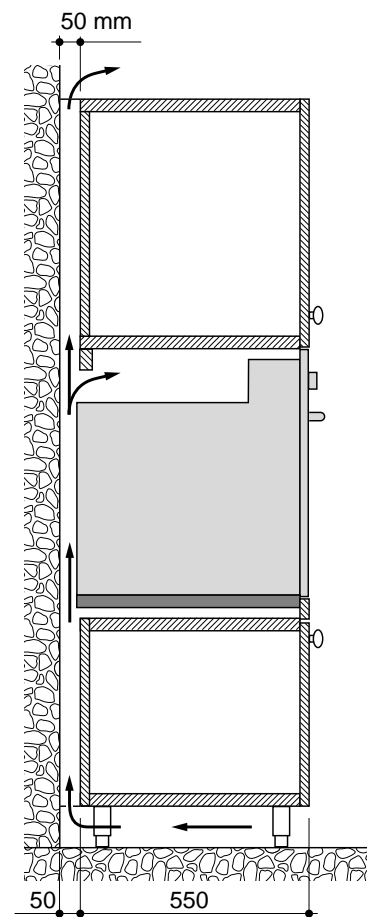


Fig. 6.4

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions.

Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

The connection of the appliance to the grounding unit is mandatory.

The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

GENERAL

- The connection to the electrical network must be carried out by qualified personnel and must be according to existing norms.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- The appliance 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 colours of the wires in the appliance power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:
 - connect the green/yellow wire to the terminal marked with the letter E or the earth symbol or coloured green/yellow;
 - connect the blue wire to the terminal marked with the letter N or coloured black;
 - connect the brown wire to the terminal marked with the letter L or coloured red.
- The bi-polar plug must be connected to an outlet connected to the grounding unit in conformity to security norms.
- If the oven is to be connected directly to the mains, it must be placed with 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 call an expert.

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

FEEDER CABLE SECTION TYPE HO5RR-F

230 V ~ 3 x 1,5 mm²