

DE'LONGHI

COOKING

**USERS OPERATING INSTRUCTIONS
INSTALLATION INSTRUCTIONS**

MULTIFUNCTION ELECTRIC OVEN



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.

Before operating this oven, please read these instructions carefully

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.

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

DECLARATION OF **CE** CONFORMITY

This oven has been designed, constructed, and marketed in compliance with:

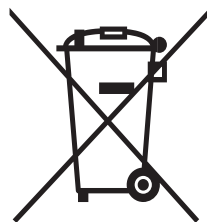
- Safety requirements of the “Low voltage” Directive 2006/95/EC;
- Safety requirements of the “EMC” Directive 2004/108/EC;
- Requirements of EU Directive 93/68/EEC.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



FIRST USE OF THE OVEN

It is advised to follow these instructions:

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

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

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.

- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- 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.
- After use, ensure that the knobs are in the off position.
- Household appliances are not intended to be played with by children.
- Keep children away from the cooker during use.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- During and after use of the appliance, certain parts will become very hot. Do not touch hot parts. Care should be taken to avoid touching heating elements inside the oven.
- Some appliances are supplied with a protective film on steel and aluminium parts.

This film must be removed before using the appliance.

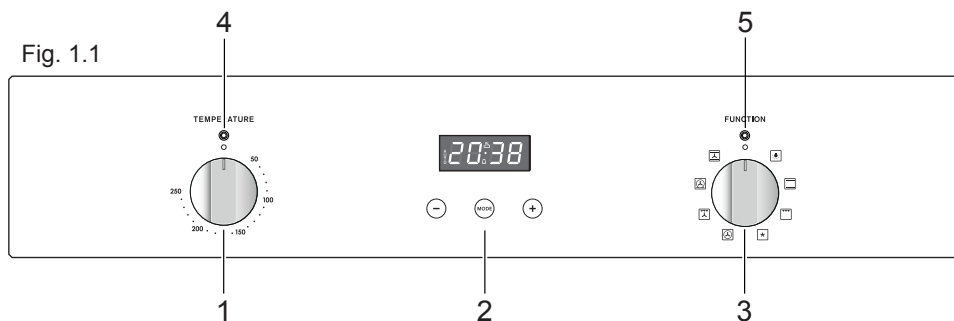
- **WARNING:** When correctly installed, your product meets all

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

- **Fire risk!** Do not store flammable material in the oven.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- 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.
- 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 oven 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 trays. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the oven 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.
- **This appliance is for domestic use only.**
- If the supply cord is damaged, it must be replaced by a special cord by a qualified electrical technician in order to avoid a hazard.
- Do not operate your appliance by means of an external timer or separate remote-control system.

1 CONTROL PANEL

Fig. 1.1



CONTROLS DESCRIPTION

1. Oven temperature control knob
2. Clock and timer with "touch control" keys
3. Function selector control knob
4. Oven temperature indicator light
5. Power on indicator light

Note:

Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

When the oven is operating the cooling fan motor switches ON/OFF depending on temperature. Depending on cooking temperatures and times, the cooling fan may run on even after appliance has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

2 MULTIFUNCTION OVEN

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

GENERAL FEATURES




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

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

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

- | | |
|--------------------|--------|
| • Bottom element | 1300 W |
| • Top element | 1000 W |
| • Grill element | 2000 W |
| • Circular element | 2200 W |

NOTE: Before using your new oven, to eliminate possible traces of grease on the heating elements, switch on the empty oven (as described below) and let it to operate:

- for 30 minutes in the position  (thermostat set to 250°C);
- for 30 minutes in the position  (thermostat set to 250°C);
- for 30 minutes in the position  (thermostat set to 190°C).

WARNING:

The door is hot, use the handle.

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

OPERATING PRINCIPLES

Heating and cooking in the MULTIFUNCTION oven are obtained in the following ways:

a. by normal convection

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

b. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.

Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.

c. by semi-forced convection

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

d. by radiation

The heat is irradiated by the infra red grill element.

e. by radiation and ventilation

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

f. by ventilation

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

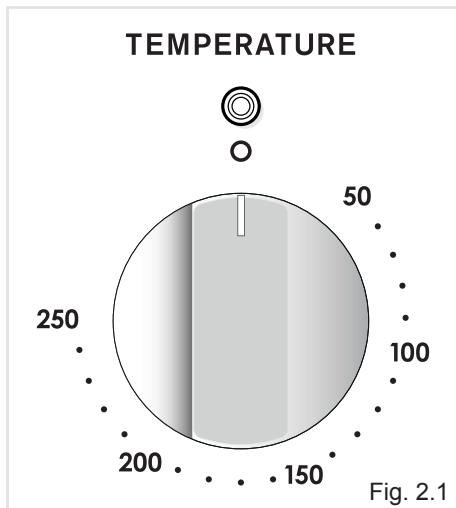


Fig. 2.1

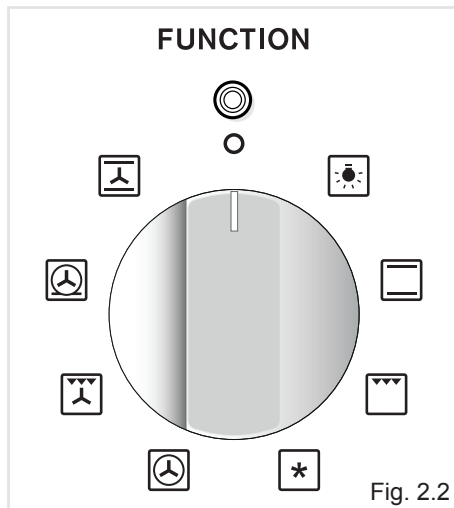


Fig. 2.2

THERMOSTAT KNOB (fig. 2.1)

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

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

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 we light the oven cavity.

The oven remains alight while any of the functions is on.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.

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

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

Recommended for:

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



GRILLING

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

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

For correct use see chapter "USE OF THE GRILL".

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.

Recommended for:

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



DEFROSTING FROZEN FOODS

Only the oven fan is on.

To be used with the thermostat knob on "○" because the other positions have no effect.

The defrosting is done by simple ventilation without heat.

Recommended for:

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

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



HOT AIR COOKING

The circular element and the fan are on.

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

It is not necessary to preheat the oven.

Recommended for:

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



VENTILATED GRILL COOKING

The infra-red grill and the fan are on.

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

Use with the **oven door closed**. The temperature can be regulated via the thermostat knob to **between 50°C and 190°C maximum**.

It is necessary to preheat the oven for about 5 minutes.

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

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.

Recommended for:

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



MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper element and the circular element connected in series, are switched on; also the fan is on.

The heat is diffused by forced convection with the most heat being produced by the upper element.

The temperature must be regulated between 50 and 140°C with the thermostat knob.

Recommended for:

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



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 50°C and the maximum position with the thermostat knob.

Recommended for:

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

COOKING ADVICE

The external parts of the appliance become hot during operation.

Keep children well out of reach.


OVEN COOKING

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

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

STERILIZATION

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

- Set the switch to position .
- Set the thermostat knob to position 185°C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135°C.



When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

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

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

SIMULTANEOUS COOKING OF DIFFERENT FOODS

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

This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20- 25°C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

ROASTING

To obtain classical roasting, it is necessary to remember:

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

USE OF THE GRILL

Preheat the oven for about 5 minutes.

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

The dripping pan should be placed under the rack to catch the cooking juices and fats.


Grilling with the oven door closed.

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

Attention: The external parts of the oven become hot during operation.

Keep children well out of reach.

GRILLING AND COOKING “AU GRATIN”

Grilling may be done by selecting grill+fan setting  with the function selector knob, because the hot air completely envelops the food that is to be cooked.

After having preheated the oven, simply place the food on the grid.

Close the door and let the oven operate until grilling is done.

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

Grilling with the oven door closed.

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

Attention: The external parts of the oven become hot during operation.

Keep children well out of reach.

OVEN COOKING

To cook, before introducing the food, preheat the oven to the desired temperature. When the oven has reached the desired temperature, introduce the food, control the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

COOKING EXAMPLES

Temperatures are approximate as they vary depending on the quality and amount of food.

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

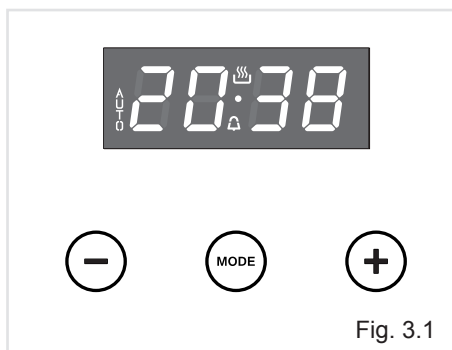
DISH	TEMPERATURE
Baked lasagna	220°C
Baked onions	225°C
Beignets	160°C
Cakes	180°C
Cheese soufflé	200°C
Chicken breasts in tomato	200°C
Cream puffs	200°C
Doughnuts	180°C
Grilled chicken - roast chicken	220°C
Grilled veal joint	225°C
Lemon cake	220°C
Marmalade pie	225°C
Meat balls	200°C
Oven cooked pasta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

3

CLOCK AND TIMER WITH “TOUCH CONTROL” KEYS

Keys:

⊕ and ⊖	<p>Touched simultaneously (for more than 2 seconds):</p> <ul style="list-style-type: none"> • setting the clock; • setting the timer volume (by touching once, along with the “MODE” key); • to cancel automatic cooking at any time.
MODE	<p>Function selection (touched for more than 2 seconds):</p> <ul style="list-style-type: none"> • setting the clock (only after first connection or after a power failure); • timer; • automatic cooking “dur” (duration) - how long the food will take to cook (by touching the “MODE” key again); • automatic cooking “End” - the time you would like the oven turns off (by touching the “MODE” key two more times).
⊕	Increases the number shown on the display
⊖	Decreases the number shown on the display





Illuminated symbols:

AUTO	flashing	Automatic cooking completed, oven in automatic position but not set
AUTO	steady illumination	Oven set for automatic cooking, cooking still not taking place
	flashing	Timer being set
	steady illumination	Timer in operation
	steady illumination	Oven set for manual cooking
and AUTO	AUTO flashing	Automatic cooking being set
and AUTO	steady illumination	Oven set for automatic cooking, cooking taking place

“TOUCH-CONTROL” KEYS



The “touch-control” keys shall be operated by the fingers (just by touching the key). When using touch controls it is best to use the ball of your finger rather than the tip. The keys are automatically deactivated:

- 8 seconds after the last selection; the deactivation is indicated by an acoustic signal (“beep”).





To reactivate just touch the “**MODE**” key or the “” and “” keys (simultaneously) for more than 2 seconds.

SETTING THE CLOCK


When first connected, or after a power failure, the digits and “**AUTO**” will shown on the display.

To set the clock, touch the “**MODE**” key, for more than 2 seconds, and then the “” or “” keys.

Important: the oven does not operate, in manual cooking, without first having set the clock.

To set the clock, with the appliance already connected, touch the “” and “” keys simultaneously (for more than 2 seconds), then “” or “” keys.

Important:








- changing the time will delete any automatic program;
- after setting the clock, the oven starts to operate in the selected function (manual cooking). The “” symbol is steady illuminated.

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.

The timer does not turn the oven off.

The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, touch the “**MODE**” key for more than 2 seconds (the “” symbol flashes), then the “” or “” keys.
- After about 8 seconds an acoustic signal (“beep”) will sound confirming the regulation (“” symbol steady illuminated).
- To check the remaining time touch the “**MODE**” key for more than 2 seconds. If the remaining time is more than a minute the display will show hours and minutes; if less than a minute the display will show seconds.
- When the time is up, the timer will beep. Touch the “**MODE**” key, for more than 2 seconds, to turn it off; or press the “” or “” key to stop the beep and then the “**MODE**” key, for more than 2 seconds, to deactivate the “” symbol flashing on the display.
- Turn off the oven manually (function and thermostat knobs in the off position) if the manual cooking has been completed.

SETTING THE TIMER VOLUME

You can select from three volume levels.

- Touch the “**+**” and “**-**” keys simultaneously for more than 2 seconds.
- Touch the “**MODE**” key; you can read on the display the current timer volume (“**ton1**”, “**ton2**” or “**ton3**”).
- Touch the “**-**” key to listen or change the timer volume.
- Timer volume activated: the last displayed.
- After about 8 seconds an acoustic signal (“**beep**”) will sound confirming the volume setting; then the time of day will be displayed.

AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1. Check the clock shows the correct time.
2. Select the function and temperature (function and temperature knobs). The oven will come on.
3. Decide how long the food will take to cook, allowing time for preheating if necessary.
4. Touch the “**MODE**” key for more than 2 seconds and then touch again. “**dur**” will show (duration). Using the “**+**” and “**-**” keys, set the cooking time.
5. Decide the time you would like the oven to turn off; touch the “**MODE**” key for more than 2 seconds and then touch it two times again. “**End**” will show. Using the “**+**” and “**-**” keys, set the cooking time.

Note: while “**dur**” is displayed you can change to “**End**” just by touching one time the “**MODE**” key (within 8 seconds from the last selection).


If there is time to wait before cooking starts, the current time of day and “**AUTO**” will show in the clock display. The oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, “” will be displayed and the oven will turn on.

- To see the remaining cook time, follow step 4 up to display “**dur**” (duration).
- To see the set stop time, follow step 5 up to display “**End**”.
- To cancel automatic cooking at any time, touch the “**+**” and “**-**” keys simultaneously (for more than 2 seconds) and turn the temperature and function knobs to the off position.

When the stop time is reached, the oven will turn off, the timer will beep and “**AUTO**” will flash:

- Touch any key to stop the beeping.
- Touch the “**MODE**” key, for more than 2 seconds, to return the oven to the manual mode (“” symbol steady illuminated on the display).
- Turn the temperature and function knobs to the off position.

Attention: after a power failure any automatic program is deleted. Turn off the oven manually.

4 CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical 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.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**

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 AND PAINTED OR 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.



Do not store flammable material in the oven.

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

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.

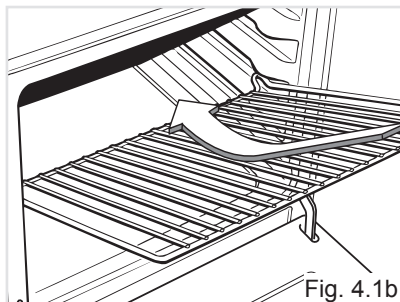
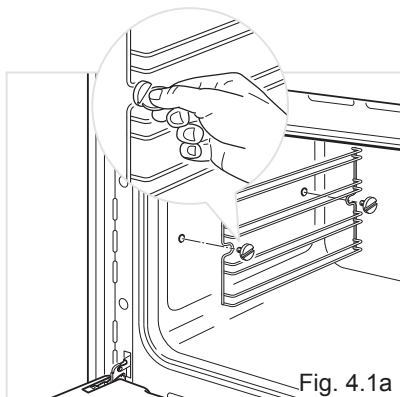
FITTING THE OVEN SHELVES

Models with wire racks

- Assemble the wire racks to the oven walls using the 2 screws (Fig.4.1a).
- Slide into the guides, the shelf and the tray (fig. 4.2).
The shelf 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 embossed cavity

- The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 4.1b.
- To pull it out operate in the inverse order.



INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

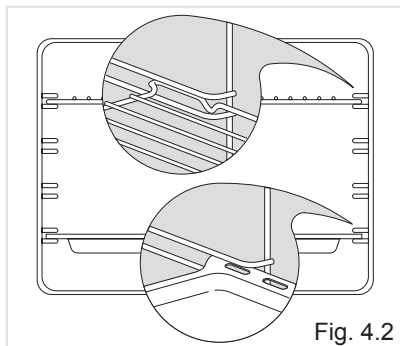
The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

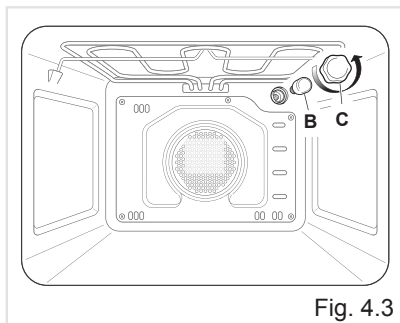


REPLACING THE OVEN LIGHT

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Unscrew the protective cover "C" (fig. 4.3).
- Unscrew and replace the bulb "B" with a new one suitable for high temperatures (300°C) having the following specifications: 230 or 220-240V, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover "C".

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



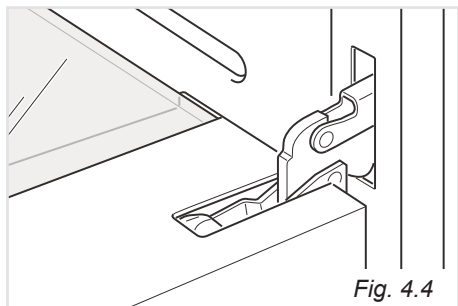


Fig. 4.4

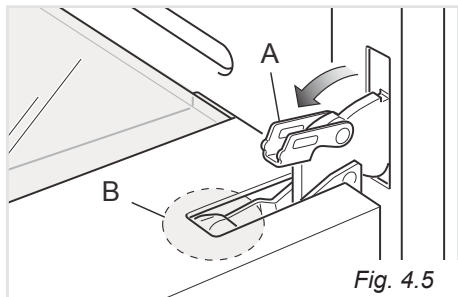


Fig. 4.5

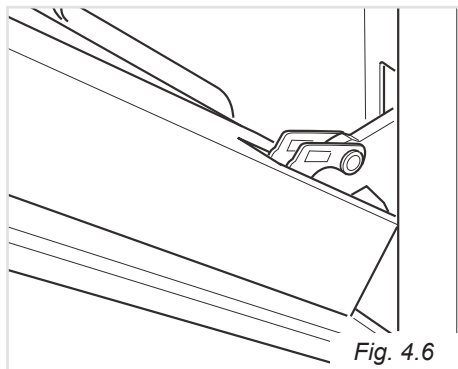


Fig. 4.6

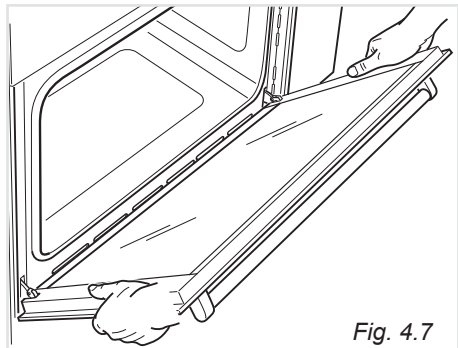


Fig. 4.7

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (Fig. 4.4).
- Open the lever "A" completely on the left and right hinges (Fig. 4.5).
- Hold the door as shown in Fig. 4.7.
- Gently close the door (fig. 4.6) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 4.5).
- Withdraw the hinge hooks from their location following arrow "C" (Fig. 4.8).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

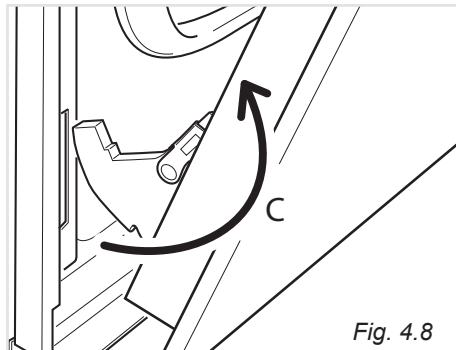


Fig. 4.8

CLEANING THE PANES OF GLASS

The oven door is fitted with no. 2 panes:

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

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

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

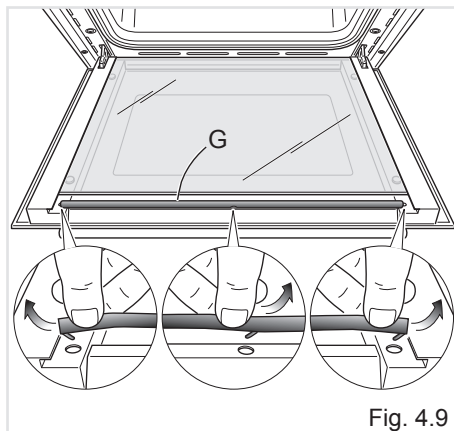


Fig. 4.9

REMOVING THE INNER PANE OF GLASS

1. Lock the door open:
 - Open the door to the full extent (fig. 4.4).
 - Open the lever "A" completely on the left and right hinges (fig. 4.5).
 - Hold the door as shown in fig. 4.7.
 - Gently close the door (fig. 4.6) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 4.5).
2. Remove the inner pane:
 - Remove the seal "G" by unhooking the no. 3 fixing hooks (fig. 4.9).
 - Gently pull out the inner pane of glass (Fig. 4.10).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

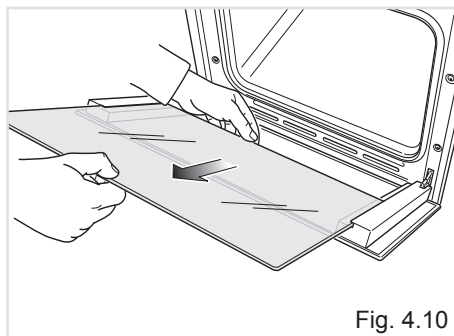


Fig. 4.10

Now you can also clean the inside of the outer glass.

REPLACING THE INNER PANE OF GLASS

1. Make sure the door is locked open (see fig. 4.6).
2. Replace the inner pane:
 - Check that the four rubber pads are in place ("D" in Fig. 4.11).
 - Insert the pane in the left "E" and right "F" slide guides (fig. 4.12), and gently slide it to the retainers "H" (fig. 4.13).
 - Reassemble the seal "G" in the correct way (fig. 4.14) by hooking the no. 3 fixing hooks in the proper holes (fig. 4.15).
 - Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (Fig. 4.16).

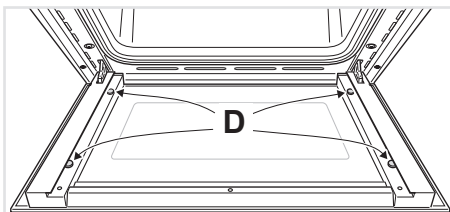


Fig. 4.11

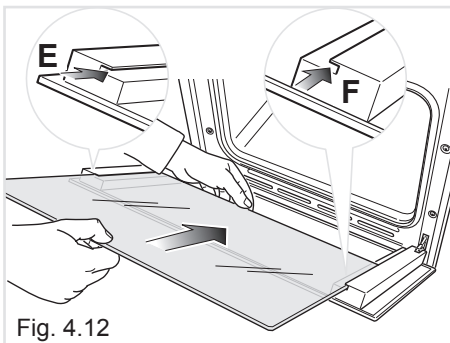


Fig. 4.12

Fig. 4.13

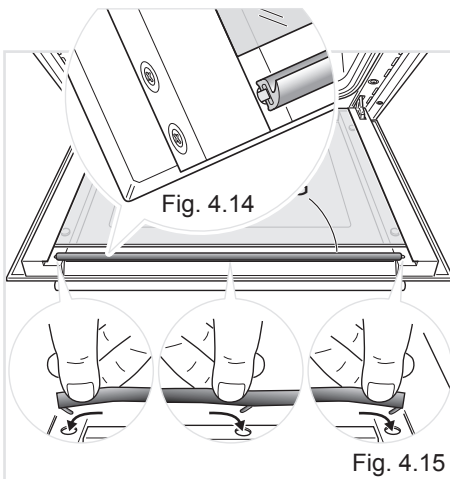
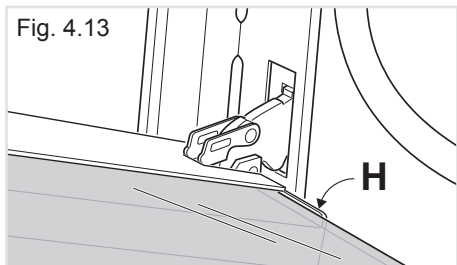
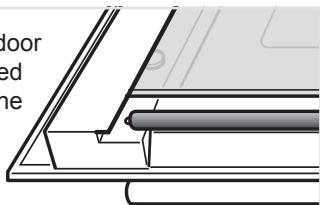


Fig. 4.15

The oven door has a sealed gasket in the top part.



It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.

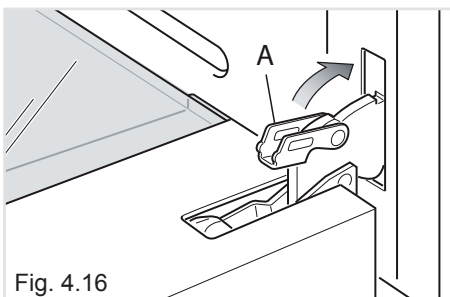


Fig. 4.16

ADVICE for the INSTALLER

IMPORTANT

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment. Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
- Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS and in compliance with the local safety standards. Failure to observe this rule will invalidate the warranty.
- Always disconnect the appliance from the power supply before carrying out any maintenance operations or repairs.
- The walls surrounding the oven must be made of heat-resistant material.
- Take care NOT to lift the oven by the door handle.
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

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.

5 INSTALLATION

IMPORTANT

- The oven can be fitted in standard units, width and depth 60 cm.
- Installation requires a compartment as illustrated in figures 5.1 and 5.2. 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.

WARNING

- 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 appliance must be housed in heat resistant units.
- **The walls of the units must be capable of resisting temperatures of 75°C above room temperature.**

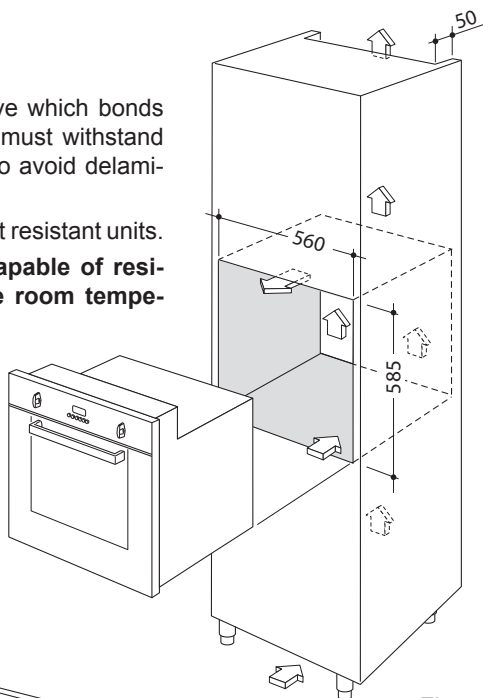


Fig. 5.2

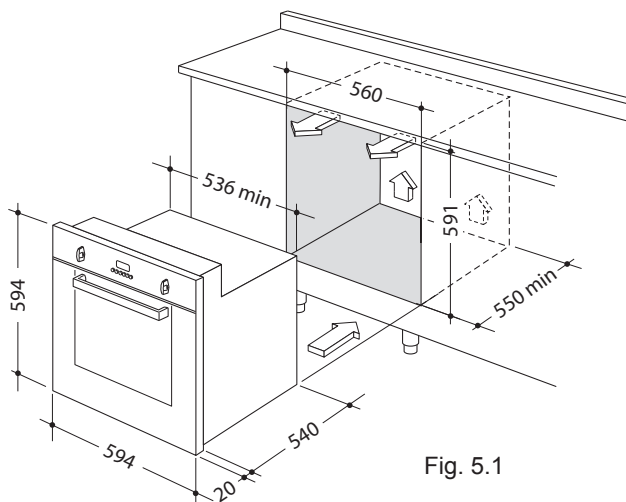
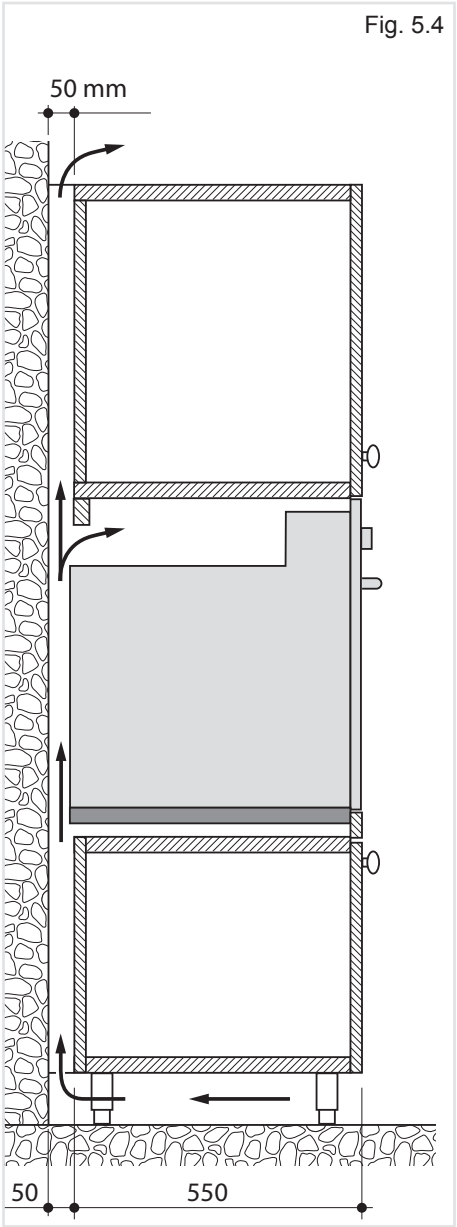
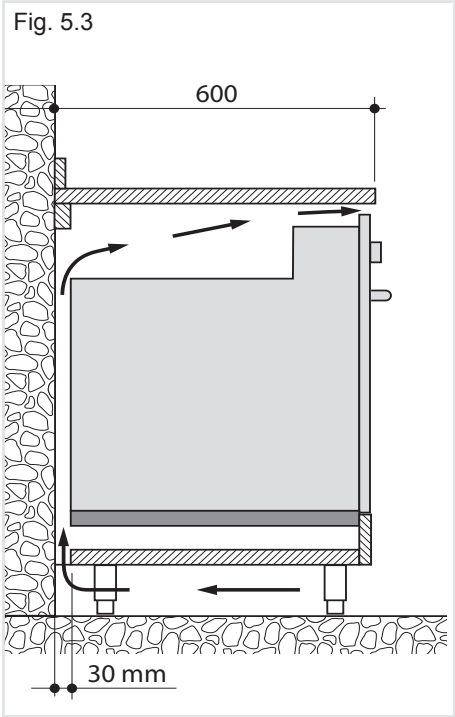


Fig. 5.1

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 5.3 and 5.4.



FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 5.5.

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 5.3 - 5.4.

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.

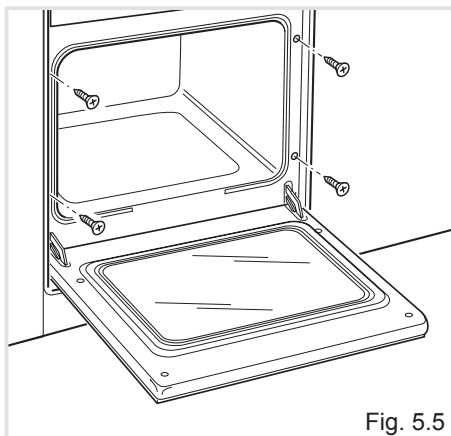


Fig. 5.5

IMPORTANT:

To avoid damage to the lower trim please note the following instructions.

The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in below illustrations.

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

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

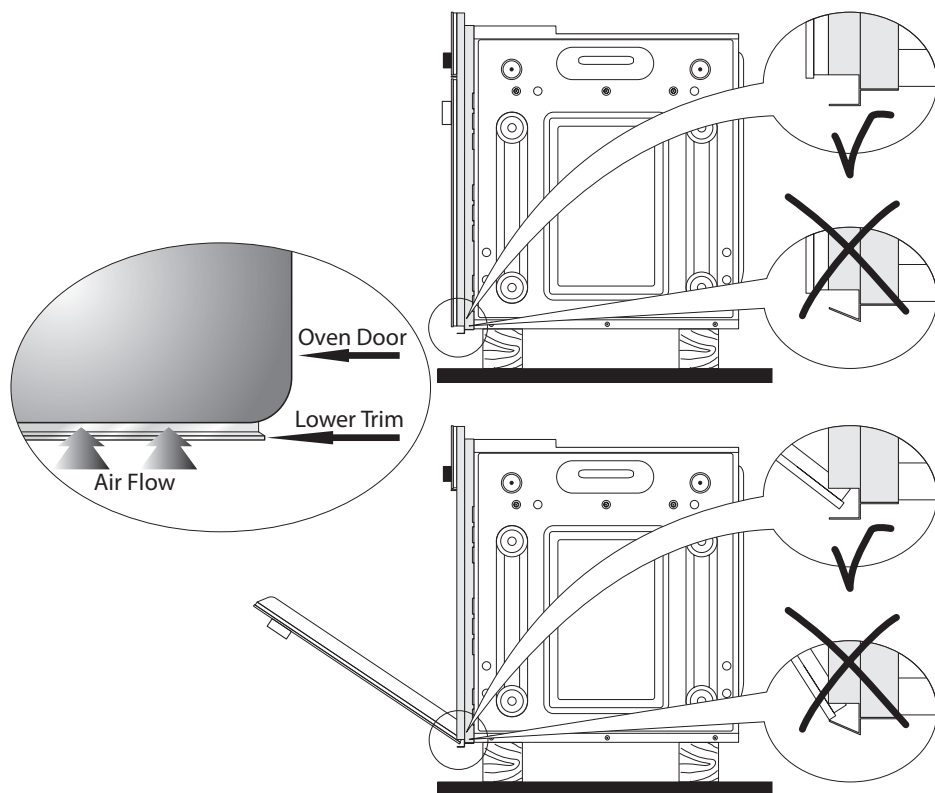


Fig. 5.6

6 ELECTRICAL SECTION

Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

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.
- If the appliance is supplied without a power supply plug and 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 \perp 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 domestic electrical system is suitable for the power absorbed by the appliance.

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.

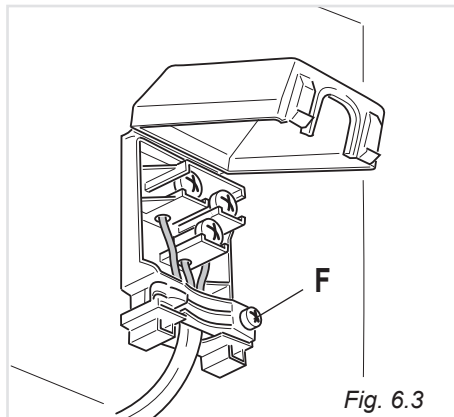
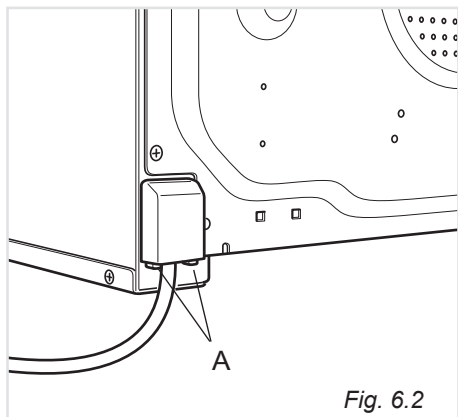
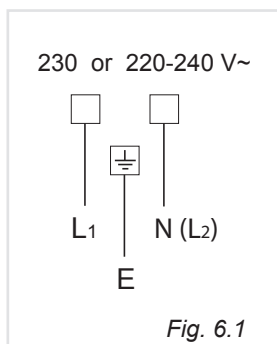
REPLACING THE POWER SUPPLY CABLE

- Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 6.2).
- Open the cable gland by unscrewing screw “F” (fig. 6.3), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, is connected to the terminal board following the diagram fig. 6.1.

FEEDER CABLE SECTION TYPE H05RR-F

230 or 220 - 240 V ac

3 x 1,5 mm²



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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