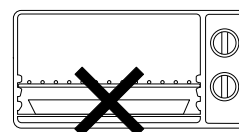


GB

	Oven knob and toasting timer	Thermostat knob and function selector	Signal lamp	Position of wire-rack and dripping pan
OFF				
Keeping the food warm				
Baking				
Cooking by grill				
Toasting				

During the "toasting" and "oven cooking" functions, the dripping pan or other containers must never be put directly on the lower heating element.



## IMPORTANT WARNINGS

- **Read all the instructions carefully before using the appliance.**
  - This oven has been designed to cook food. It must never be used for other purposes, modified or tampered with in any way.
  - Place the appliance on a horizontal surface at a height of at least 85 cm and out of reach of children.
  - Wash all accessories thoroughly before use.
  - **Before plugging into the mains, make sure that:**
    - the mains voltage corresponds to the voltage indicated on the rating plate;
    - the mains socket has a minimum rating of 16A and an earth wire.
- The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.
- Before using the oven for the first time, remove any paper and other material inside the oven such as protective cardboard, booklets, plastic bags, etc.
  - Before using for the first time, operate the oven empty with the thermostat at maximum for at least 15 minutes to eliminate the "new" smell and any smoke caused by the presence of protective substances applied to the elements before transport. During this operation, ventilate the room.

**IMPORTANT:** when you have unpacked the appliance, make sure the door is undamaged and working correctly. The door is made from glass and is therefore fragile. If it is visibly chipped, scored or scratched, it should be replaced. While using, cleaning or moving the appliance, avoid slamming or knocking the door violently. Do not pour cold liquid onto the glass while the appliance is hot.

- **When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary.**
  - **This electrical appliance operates at high temperatures which could cause burns.**
  - As for any heating appliance, take particular care when using the oven in the presence of children and/or unfit persons. Never allow children to play with the appliance.
  - Do not move the appliance while in use.
  - Do not use the appliance if...
    - the power cable is faulty,
    - the appliance has been dropped, is visibly damaged or malfunctions.
 Should this occur, to avoid all risk take the appliance to your nearest authorised service centre.
  - Do not let the power cable dangle and avoid touching hot parts of the oven. Never unplug the appliance by pulling on the power cable.
  - If you intend to use an extension, make sure it is in good condition, that the plug is earthed and that the cross section of the wires is at least equal to that of the power cable provided with the appliance.
  - To avoid all risk of electric shock, never immerse the power cable, plug or appliance itself in water.
  - Never position the appliance near heat sources.
  - Do not leave inflammable products near the oven or under the work surface where it is located.
  - **Bread may burn. Never leave the oven unattended during toasting or grilling. Never operate the appliance under a wall cupboard or shelf or near inflammable materials such as curtains, blinds, etc.**
  - Do not use the appliance as a heat source.
  - Never place paper, cardboard or plastic inside the oven and never rest anything on top of the appliance (utensils, wire racks, other objects).
  - Never insert anything into the ventilation openings. Make sure they are unobstructed.
  - **If food or other parts of the oven catch fire, never try and put out the flames with water. Close the door, unplug from the mains and smother the flames with a damp cloth.**
  - This oven is not designed for built-in installation.
  - When the door is open, remember:
    - never exert excessive pressure with overly heavy objects or pull the handle downwards;
    - never rest heavy containers or boiling saucepans just out of the oven on the open door.
  - Given the differences in legislation in force, if the appliance is used in a country other than that where it was bought, have it checked by an authorised service centre.
  - For your personal safety, never take the appliance to pieces on your own. Always contact an authorised service centre.
  - This appliance is designed for domestic use only. Professional or inappropriate use, or failure to observe the instructions absolves the manufacturer from all responsibility and invalidates the guarantee.
  - When not in use and before cleaning, always unplug the appliance.
  - Adjustments, repairs and replacement of the power cable must be carried out by personnel authorised by the manufacturer or the service centre only. Repairs performed by unauthorised personnel could be dangerous.
- Keep these instructions**



## TECHNICAL SPECIFICATIONS

Working voltage . . . . .see rating plate

Maximum absorbed power . . . . .see rating plate

This appliance complies with Directive 89/336/EEC concerning electromagnetic compatibility. The materials and the objects designed to come into contact with foodstuffs comply with the prescriptions of EEC directive 89/109.

## COOKING PROGRAMMES

### General Advice

- In cooking with oven and wire rack it is advisable always to preheat the oven to the chosen temperature in order to get the best cooking results.
- The cooking times depend on the quality of the products, the temperature of the food and individual taste. The times shown in the tables are only a rough guide and are subject to variation. **They do not take into account the time needed to preheat the oven.**
- To cook frozen food consult the times recommended on the food packets in addition to the table shown.
- The signal lamp (D) on means that the oven is operating.

### Keeping food warm

- Place the wire rack with the food in the lower guide, as shown in Figure 1 on page 12.
- Turn the oven knob (C) to the ON position.
- Move the thermostat knob and function selector (B) to the 65°C position.
- We recommend you do not leave the food in the oven for long, as it could become too dry.

### Baking

- Place the wire rack with the food in the lower guide, as shown in Figure 2 on page 12.
- Select the desired temperature by turning the thermostat knob and function selector in a clockwise direction.
- Turn the oven knob to ON position.

The recommended cooking times are shown in the following tables

Recipes/amount	Thermostat knob	Cooking times	Observations and advice
Pizza (500gr)	230°C	18-23 min.	Grease the dripping pan thoroughly
Lasagne (1kg)	210°C	20-25 min.	Use pre-cooked pasta for the lasagne
Macaroni au gratin (900gr)	210°C	20-25 min.	Use 500g of pasta plus stew and béchamel sauce
Chicken pieces (750gr)	210°C	50-60 min.	Use the dripping pan (M); turn over when half cooked
Roast pork (1kg)	230°C	75-85 min.	Use the dripping pan (M); turn over when half cooked
Meat-loaf (700gr)	210°C	40-50 min.	Use the dripping pan (M)
Rabbit pieces (650gr)	230°C	50-55 min.	Use the dripping pan (M); turn over when half cooked
Baked trout (500gr)	210°C	35-45 min.	Use a well-greased dripping pan (M). You do not
Baked hake (450gr)	210°C	35-45 min.	need to turn over when half cooked.
Fish au gratin (900gr)	210°C	30-40 min.	The gratin can be made with béchamel sauce or only with breadcrumbs
Gilthead baked in silver foil (600gr)	210°C	45-55 min.	Wrap the fish in silver foil
Stuffed peppers (650gr)	210°C	35-45 min.	Slice the peppers in half. Grease the dripping pan (M) with oil.
Stuffed courgettes (900gr)	210°C	50-60 min.	Use the dripping pan (M)
Cauliflower au gratin (800gr)	210°C	25-30 min.	Use the dripping pan (M)
Roast potatoes (500gr)	210°C	60-70 min.	Turn 2-3 times during cooking
Jam tart (700gr)	160°C	50-60 min.	Use a greased and floured dripping pan (M)
Sponge cake (700gr)	160°C	35-45 min.	Use a greased and floured dripping pan (M)
Apple strudel (650gr)	170°C	35-45 min.	Use a thoroughly greased dripping pan (M).
Biscuits (10-12 pezzi)	180°C	15-20 min.	Use a thoroughly greased dripping pan (M)
Canapés (6 moulds)	180°C	20-25 min.	Put the moulds on the dripping pan (M).

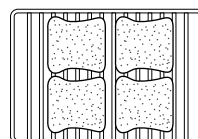
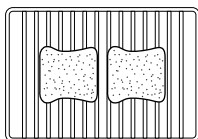
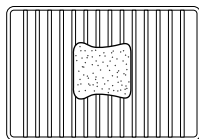
## Baking Frozen Food

Recipes/amount	Thermostat knob	Cooking times	Observations and advice
Lasagne (500gr)	210°C	45-55 min.	Place the packet directly above the wire rack if it is suitable for oven cooking. Otherwise (i.e. with plastic containers) place the contents of the packet on the dripping pan (M).
Cannelloni (500gr)	210°C	45-55 min.	
Aubergines alla Parmigiana (450gr)	210°C	45-55 min.	
Frozen bread (150gr)	180°C	12-22 min.	Place the bread directly above the wire rack. The cooking times may vary according to the size and type of roll.

## Toasting

This function is advised for:

- single slices of bread
- sliced bread with filling (e.g. ham and cheese)
- other sandwiches
- Place the wire rack with the food in the lower guide, as shown on page 3 and in Figure 5 on page 12.
- Place the slices of bread or the sandwiches in the centre of the wire rack as shown in the figure below, according to the number, and close the oven door.



- Turn the upper knob to the Toast function.
- Turn the lower knob to the setting which corresponds to the desired degree of toasting.
- Condensation may form on the inside of the glass door; this is quite normal. The condensation will evaporate as soon as the oven heats up.
- **When the oven is used for the first time, select an intermediate setting and toast a few slices of bread in order to check the degree of toasting. Then regulate the selector according to individual taste.**
- In order to toast slices in rapid succession, bear in mind that you need to turn the oven knob and toast timer to progressively lower settings to obtain even browning.
- When the set time has passed, a sound signal will indicate that the selected time has expired. At this point, toasting has finished and the heating elements switch off automatically.

### Cooking with the Wire Rack

- Insert the wire rack into the upper guide and insert the dripping pan above the reflector as shown in figure 3 on page 12. If your oven is fitted with a dietetic wire rack (L), follow the indications in figure 4 on page 12.
- We recommend pouring 2 cups of water in the dripping pan in order to avoid smoke and unpleasant smells from burning fat and to make it easier to clean.
- Turn the thermostat knob and function selector to ▼▼▼ setting.
- Preheat the oven for 5 minutes.
- Place the food above the wire rack and close the door.
- The recommended grilling times are shown in the following table.

Recipes/amount	Thermostat knob	Cooking times	Observations and advice
Pork rib (2)	▼▼▼	19-29 min.	Turn over after 11 minutes.
Frankfurter (3)	"	10-20 min.	Turn over after 6 minutes.
Hamburger (2)	"	13-23 min.	Turn over after 7 minutes.
Sausages (4)	"	20-30 min.	Turn over after 11 minutes.
Kebabs (500gr)	"	26-36 min.	Turn over after 8, 15, 21 minutes.

### CLEANING

- Frequent cleaning stops smoke from forming and avoids unpleasant smells during cooking.
- Before cleaning always remove the plug from the power point.
- Never immerse the appliance in water; do not wash it by using a jet of water.
- The wire rack, dripping pan, and dietetic wire rack (if supplied) cannot be washed in the dishwasher!
- Always use a damp cloth to clean the external surface. Avoid using abrasive products which would damage the enamel.
- To clean the internal oven walls never use products which corrode aluminium (aerosol detergents) and do not scrape the walls with pointed or sharp objects.
- To clean the bottom, rest the back of the oven on the horizontal work surface (fig. B) and open the door by pulling it downwards (fig. A). In this way the cleaning will naturally be made easier. Close the door once the cleaning is over, making sure that it is correctly fastened.

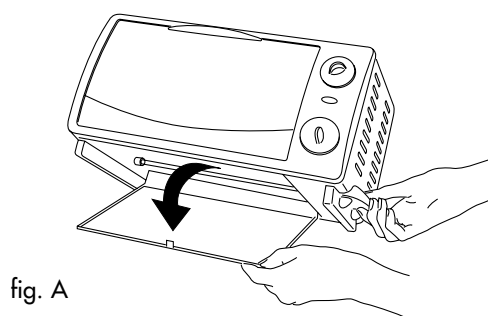


fig. A

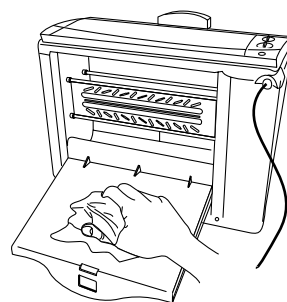


fig. B

### GUARANTEE

If the guarantee is printed on the packaging it should be cut out and all its sections should be compiled. Keep it together with a purchase document showing the date of sale. The guarantee should be shown to the technician when any repairs are carried out.