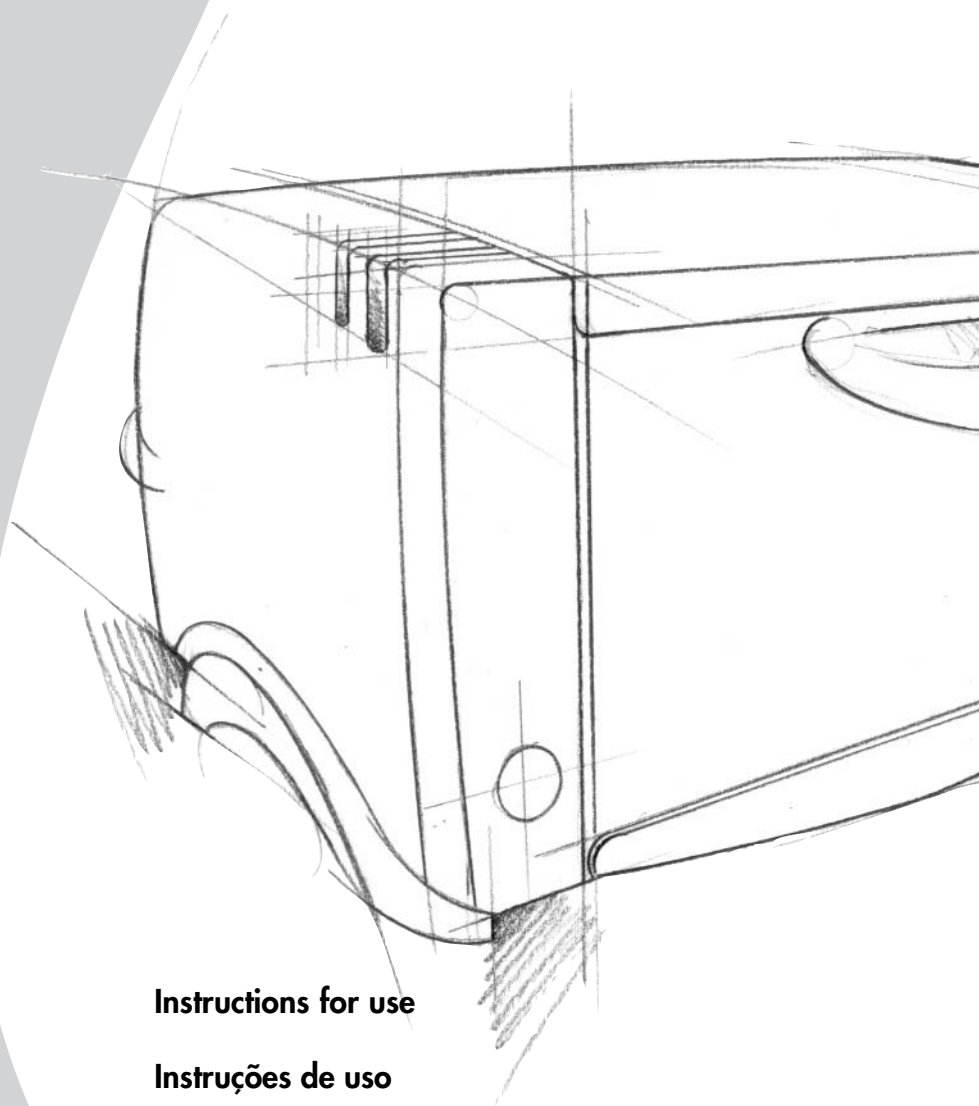


**ELECTRIC OVEN**

**FORNO ELÉTRICO**



**Instructions for use**

**Instruções de uso**

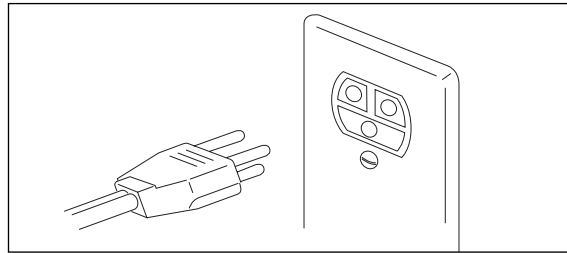


## **ELECTRICAL CONNECTION**

**BEFORE PLUGGING INTO THE MAINS, MAKE SURE THAT THE MAINS VOLTAGE CORRESPONDS TO THE VOLTAGE INDICATED ON THE RATING LABEL**

Only use a three-pin, power socket

### **GROUNDING INSTRUCTIONS**



#### **MAKE SURE THAT THE PLUG IS CORRECTLY GROUNDED**

This appliance must be grounded: in the event of short circuits, the ground connection reduces the risk of electric shock, allowing the electrical current to be dispersed.

This appliance is fitted with a power cable with ground wire.

The plug must be connected to a power outlet that has been correctly installed and grounded.

**WARNING: IMPROPER USE OF THE GROUND WIRE MAY LEAD TO THE RISK OF ELECTRIC SHOCK.**

If you are not sure that the power outlet are properly grounded, contact a qualified electrician.

If an extension cord is required, only use three-wire extension cords with three-pin plugs and sockets that fit the plug on the appliance.

The capacity of the extension cord must be greater than or equal to the rated power input of the appliance.

- The length of the power cable for this appliance has been devised so as to avoid the possibility of tripping on or getting entangled in a long cable.

If a longer cable is required, an extension cord can be used with a rated capacity not below 15 amps.

- A six-foot long extension cord, with a 15 amp rating, is available from authorized resellers.

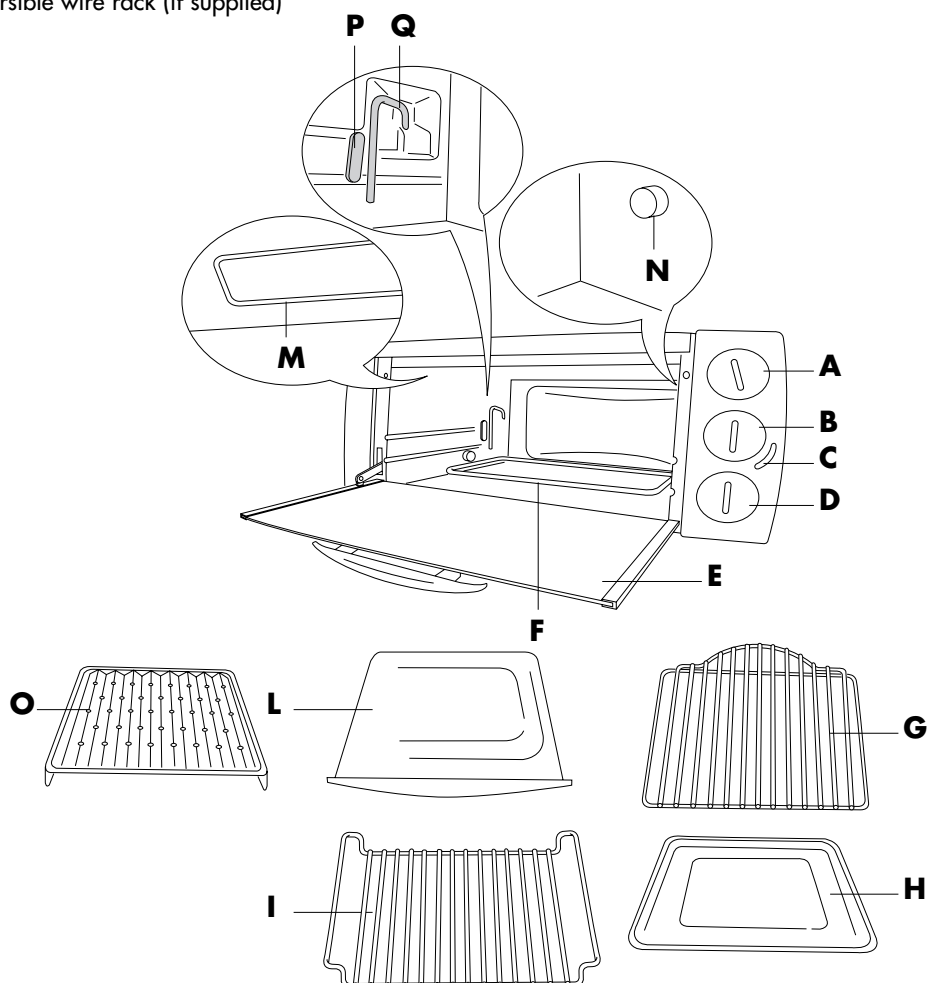
When using an extension cord, make sure it does not hang loose in the work area or where someone may accidentally trip on it or get entangled in it.

- Handle the power cable with care for longer life; avoid pulling or stressing the cable around the connectors to the power outlet and the appliance.



## DESCRIPTION OF THE APPLIANCE

A	thermostat knob	L	crumb tray
B	timer knob	M	top heating element
C	indicator light	N	interior light (if supplied)
D	function selector knob	O	cookie sheet (if supplied)
E	glass door	P	muffin pan (if supplied)
F	bottom heating element	Q	broil rack (if supplied)
G	12" pizza-shaped wire rack	R	rubber pad (if supplied)
H	bake pan	S	Double-tier tray pull out (if supplied)
I	reversible wire rack (if supplied)		



## 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 label;



- the mains socket has a minimum rating of 15A 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.



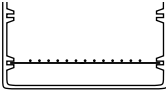



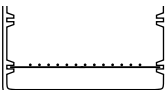

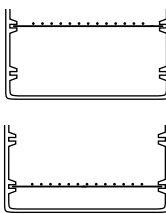
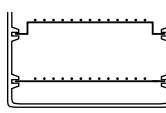

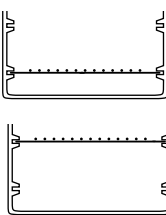


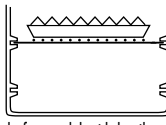
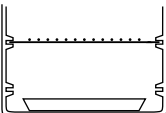
- **When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary.**
- **This electrical appliance operates at high temperatures which could cause burns.**
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance must be placed to work with the rear side approached to the wall.

**Keep these instructions**



## SUMMARY TABLE

Program	Function selector knob position	Thermostat knob position	Wire rack and accessory position	Notes/Tips
Defrost (*)				-
Delicate cooking		60°-230°		-
Keeping food warm		60°		-
Convection oven cooking (*)		60°-230°		Ideal for lasagna, meat, pizza, cakes in general, foods that should be crunchy on the surface ("au gratin") and bread. For details on how to use the accessories, refer to the tips in the table on page 8.
				In addition, this function is ideal for cooking on two levels at the same time. For tips on how to do this, refer to page 10.
Traditional oven cooking		60°-230°		Ideal for cooking stuffed vegetables, fish, plum cakes and small poultry. For details on how to use the accessories, refer to the table on page 8.
Grilling			 only for model with broil rack  only for model without broil rack	Ideal for all types of traditional grilling: hamburgers, frankfurters, kebabs, etc. and toasting bread.

(\*) only on some models



## USING THE CONTROLS

### Thermostat knob (A)

Select the desired temperature, as follows:

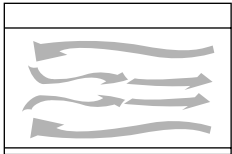

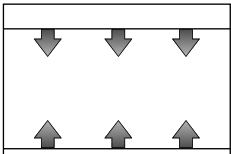

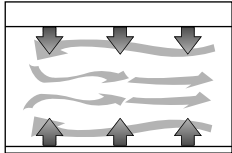

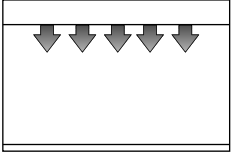

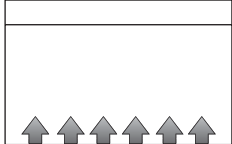

- To defrost (\*) (see page 7): .....Thermostat knob in the “•” position.
- To keep food warm (see page 7): .....Thermostat knob in the “60°C” position.
- For convection oven cooking (\*) or traditional oven cooking (see page 7-8): .....Thermostat knob from “60°C” to “230°C”.
- For all types of grilling (see page 10): .....Thermostat knob in the “▼▼▼” position.

### Timer knob (B)

- To switch the oven on: .....Turn the knob to the “ON” position
- To set the toasting function: .....Select from 1 to 7 minutes.
- To switch the oven off: .....Return the knob to the “OFF” position.

### Function selector knob (D)

This knob is used to select the cooking functions available, that is:

	 <b>DEFROSTING (*)</b> (ventilation only)		 <b>TRADITIONAL OVEN COOKING, KEEPING FOOD WARM</b> (only top heating element and bottom heating element on)
	 <b>CONVECTION OVEN COOKING (*)</b> (top heating element, bottom heating element and ventilation on)		 <b>GRILLING</b> (only top heating element on at maximum power)
	 <b>DELICATE COOKING</b> (only bottom heating element on)		

### Indicator light (C)

The light on means that the oven is on.

### Interior light (N) (\*)

When the oven is on, the light inside the oven is always on.

To replace the bulb, proceed as follows: unplug the appliance from the power outlet, unscrew the glass cover and replace the bulb with a new one of the same type (resistant to high temperatures) and then replace the glass cover.

(\*) only on some models



## USING THE OVEN

### General tips

- When cooking with the convection oven, traditional oven and grilling, always preheat the oven for 5 minutes to the set temperature, so as to achieve best results.
- The cooking times depend on the quality of the products, on the temperature of the food and on personal tastes. The times indicated in the table are purely indicative and subject to variation, and do not include the time required to preheat the oven.
- To cook frozen foods refer to the recommended times on the product packaging.


### Wire rack insertion/extraction system (\*)

If the oven is equipped with a wire rack insertion/extraction lever, follow these simple instructions:

- **To insert the wire rack:** push the wire rack towards the back of the oven past the rubber pad on the left of the oven until it clicks into place. When the door is closed, the wire rack automatically moves into position.
- **To remove the wire rack:** open the door. The wire rack is automatically ejected by a couple of centimeters. Grip it with an oven mitt and pull towards you.

### Defrosting (\*)


For proper defrosting in a short time, proceed as follows:

- Turn the function selector knob (D) to the  position.
- Turn the thermostat knob (A) to the "•" position.
- Turn the Timer knob (B) to the "ON" position.
- Place the flat wire rack (G) in the lower guide and rest the food to be defrosted on a tray on the wire rack, then close the door.


Example of defrosting: 1 kg of meat, 80-90 minutes without turning it over.

### Delicate cooking

Ideal for pastry and cakes with icing. Good results are also achieved when completing the cooking of the bottom of the foods or for cooking that requires heat above all at the bottom.

- Place the wire rack (with a pan on it) in the lower guide, as shown in the figure on page 12.
- Turn the function selector knob (D) to the  position.
- Select the required temperature using the thermostat knob (A).
- Turn the Timer knob (B) to the "ON" position. When cooking is completed turn the Timer knob (B) manually to the "OFF" position.

### Keeping food warm


- Turn the thermostat knob (A) to the "60°C" position.
- Turn the function selector knob (D) to the  position.
- Turn the Timer knob (B) to the "ON" position.
- Place the flat wire rack (G) in the lower guide and rest the dish with the food on the rack.
- To terminate the operation, turn the Timer knob (B) manually to the "OFF" position.

It is recommended not to leave the foods in the oven for too long, as these may dry out.

### Convection oven cooking (\*)

This function is ideal for baking excellent pizzas, lasagna, "au gratin" dishes, all types of meat dishes (apart from small poultry), roast potatoes, cakes in general and bread.

It is also suitable for cooking different foods on two levels at the same time. Proceed as follows:

- Place the flat wire rack (G) in the position shown in the table.
- Turn the function selector knob (D) to the  position.
- Select the required temperature by turning the thermostat knob (A).
- Turn the Timer knob (B) to the "ON" position.
- After having pre-heated the oven for 5 minutes, place the food to be cooked inside.
- When cooking is completed, turn the Timer knob (B) manually to the "OFF" position.


(\*) only on some models



Program	Thermostat knob	Times	wire rack position	Comments and tips
Macaroni "au gratin" 1 Kg.	230°	20 min.	lower	Turn the baking pan halfway through cooking
Lasagna 1 kg.	230°	20 min.	"	Use an ovenproof dish, turn after 10 min.
Pizza 500 g	225°	17 min.	"	Use the dripping pan.
Chicken 1 kg.	200°	70-80 min.	"	Use the dripping pan, turn after around 38 min.
Roast pork 900 g	200°	70 min.	"	Use the dripping pan, turn after around 35 min.
Meatballs 650 g	180°	55 min.	"	Use the dripping pan, turn after around 30 min.
Roast potatoes 500 g	200°	50 min.	"	Use the dripping pan, mix twice.
Jam tarts 700 g	180°	40 min.	"	Use the dripping pan.
Strudel 1 kg	180°	40 min.	"	Use the dripping pan.
Walnut cakes 800 g	180°	35 min.	"	Use a cake dish.
Biscuits (shortbread) 100 g	180°	14 min.	"	Use the dripping pan.
Bread 500 g	200°	25 min.	"	Use the dripping pan greased with oil.

### Traditional oven cooking

This function is ideal for all types of fish, stuffed vegetables, cakes with whipped egg-whites and cakes that require long cooking times (over 60 min.). Proceed as follows:

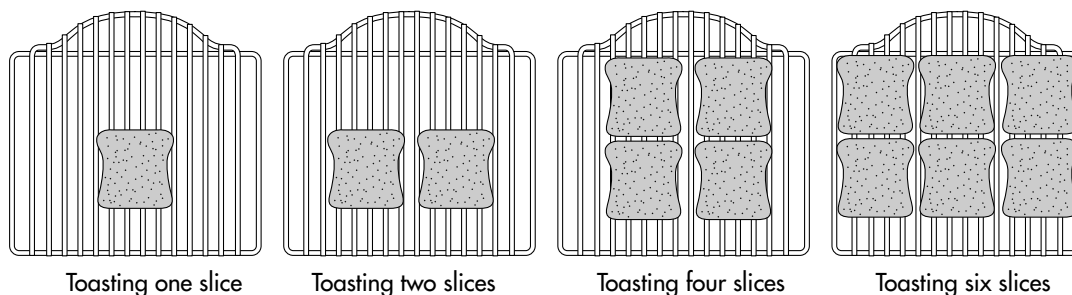
- Place the wire rack in the position shown in the table.
- Turn the function selector knob (D) to the  position.
- Select the required temperature by turning the thermostat knob (A).
- Turn the Timer knob (B) to the "ON" position.
- After having pre-heated the oven for 5 minutes, place the food inside.
- When cooking is completed, turn the Timer knob (B) manually to the "OFF" position.

Program	Thermostat knob	Times	wire rack position	Comments and tips
Quail (3)	230°	44 min.	lower	Use the dripping pan, turn after 24 minutes.
Trout 500g	200°	35 min.	"	Use the dripping pan, turn after 16 minutes.
Stuffed calamari 450g	200°	30 min.	"	Use an ovenproof dish, turn halfway through cooking.
Tomatoes "au gratin" 550g	200°	40 min.	"	Use the dripping pan greased with oil and turn after 20 min.
Zucchini with tuna 750g	200°	40 min.	"	Use the dripping pan; add oil, the tomatoes and water; turn the dripping pan after 20 min.
Plum cakes 1 kg	180°	75 min.	"	Use a mold and turn halfway through cooking.
Meringues	120°	50 min.	"	Use the dripping pan greased with oil. Let them rest for at least 1 day before serving.



## Toast



- The dimensions of the wire rack (**G**) allow six slices of bread to be toasted at the same time. Best results are achieved, however, with four slices at a time.
- To toast the bread, place the slices as shown below:



For consecutive uses, reduce the set toasting time.

## Instructions for toasting bread

To automatically toast frozen bread, sandwiches, muffins and waffles, always use the wire rack.

1. Place the wire rack as shown in the table on page 5.
2. Place the food to be toasted in the center of the wire rack. Close the door.
3. Turn the thermostat knob (**A**) to the  position and the function selector (**D**) to the  position.
4. The Timer knob (**B**) should be turned clockwise. When using the appliance for the first time, turn the Timer knob (**B**) to a medium value.  
Toast a few pieces of bread to check the set level. If necessary, adjust the knob as desired.
5. When toasting bread, both the top and bottom heating elements are on to toast both sides at the same time.  
A little condensation may form on the inside of the glass door. This is normal. It will disappear during toasting.
6. An audible signal indicates the end of the set time. The toasting is complete and the heating elements automatically switch off. Turn the thermostat knob (**A**) to the "●" position.

### Note:

This appliance can automatically perform various degrees of toasting.

If, however, lighter toasting is preferred, simply stop the automatic cycle by turning the Timer knob (**B**) to the "OFF" position, to switch the oven off, without the risk of damaging it.

For darker toasting re-start the cycle by turning the Timer (**B**) clockwise until reaching the desired level.

**Then manually turn the thermostat knob and the toast timer knob off, as described previously.**


The best positions for each type of bread can be identified when using the oven regularly.

### Tips for good toasting:

Larger pieces of bread and frozen bread take longer to toast. Just one slice of bread requires a lower setting than for multiple slices.



## Grilling

- Place the flat wire rack (G) in the upper guide.
- Turn the function selector knob (D) to the  position.
- **If your oven features the broil rack (O):** place the food to be grilled on the broil rack (O) inserted on the dripping pan (H), and place them together on the flat wire rack (G).
- **If your oven does not feature the broil rack (O):** place the food directly on the flat wire rack (G) (the dripping pan (H) must be placed over the bottom heating element, to catch any fat that drips).
- Close the door.
- Turn the Timer knob (B) to the "ON" position.
- When cooking is completed, turn the Timer knob (B) manually to the "OFF" position.

Program	Thermostat knob	Times	wire rack position	Comments and tips
Pork chops (2)	▼▼▼	26 min.	upper	Turn after 14 minutes.
Frankfurters (3)	"	20 min.	"	Turn after 11 minutes.
Fresh hamburgers (2)	"	25 min.	"	Turn after 13 minutes.
Sausages (4)	"	26 min.	"	Turn after 14 minutes.
Kebabs 500g	"	26 min.	"	Turn after 8, 15 and 21 minutes.
Toasted bread (4 slices)	"	9 min.	"	Turn after 6 minutes.

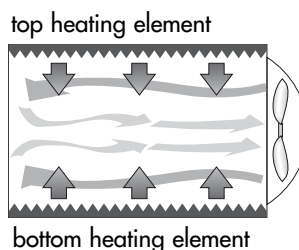
NB: The dripping pan does not need to be placed inside the oven for toasting bread.

## Cooking on 2 levels at the same time with the convection oven (\*)

The convection oven function allows different foods to be cooked at the same time, placed on 2 levels.

The heat provided by the 2 heating elements, is distributed inside the oven by the air, circulated by the fan.

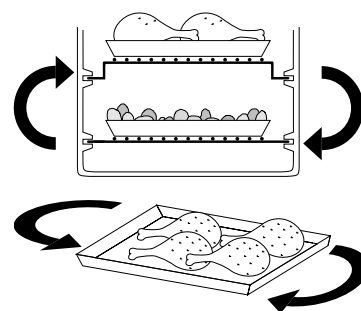
In this way, the heat reaches every part of the oven **uniformly and quickly**; the air inside the oven is very dry, preventing the mixing of flavors.



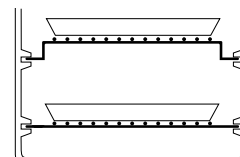
To cook two dishes at the same time, simply observe these simple general rules.

1. The cooking times for recipes cooked at the same time are higher than the times when cooked alone.
2. Around halfway through cooking, **change the position** of the 2 bake pans, placing the top one on the lower wire rack and vice-versa.

In addition, **turn** the bake pans **half-way** around.



**Note:** the wire racks must be positioned as shown in the figure to the side.



(\*) only on some models



## CLEANING AND MAINTENANCE

Frequent cleaning prevents the formation of smoke and bad odors during cooking. Do not let fat accumulate inside the appliance.

Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down.

Clean the door, the inside walls and the enamel or painted surfaces of the oven with a soap and water solution; dry thoroughly.

To clean the aluminum surfaces on the inside of the oven, never use products that corrode aluminum (detergents in spray cans) and never scrape the walls with sharp objects.

To clean the outside surface always use a damp sponge.

Avoid using abrasive products that may damage the exterior.

Make sure water or liquid soap does not seep into the vents on the top of the oven.

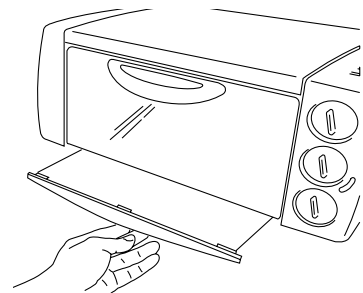
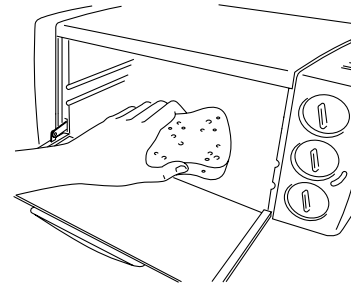
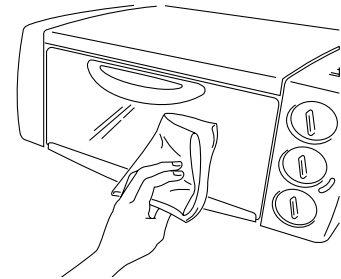
**Never immerse the appliance in water; never wash it under a jet of water.**

All the accessories are washed like normal dishes, either by hand or in the dishwasher.

### **If the oven has a crumb tray:**

Remove the tray from the bottom (figure to the side); wash it by hand.

If the dirt is hard to remove, rinse the tray in hot soapy water and if necessary rub it gently, without scratching it.





## WARRANTY

Everyone opening the box containing the De'Longhi product should read the entire instruction manual carefully before performing any operation involving the product. Most importantly, you should make sure the voltage of the appliance is compatible with the voltage of the mains socket. All De'Longhi electrical appliances are guaranteed free of all material and manufacturing defects.

According to the terms of this Guarantee, our obligations are limited to replacement or repair free of charge at one of our authorised service centres of parts or assemblies with fabrication defects or damaged during transport to the shop of your choice. The date considered will always be the date of sale to the consumer.

Improper use of the product invalidates the guarantee. This De'Longhi product is designed and produced for domestic use only. Its use on commercial premises is not recommended and will invalidate the Guarantee.

With the exception of authorised De'Longhi centres, no person or company is authorised to repair our products. No third party is authorised to assume responsibility for our products on our behalf.

This guarantee is valid for a twelve month (one year) period from the date of sale to the first consumer. The tax code or number of an alternative identity document of the purchaser must be given on the official receipt. IMPORTANT: the OFFICIAL RECEIPT must be attached to the guarantee in order to take advantage of your rights.

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