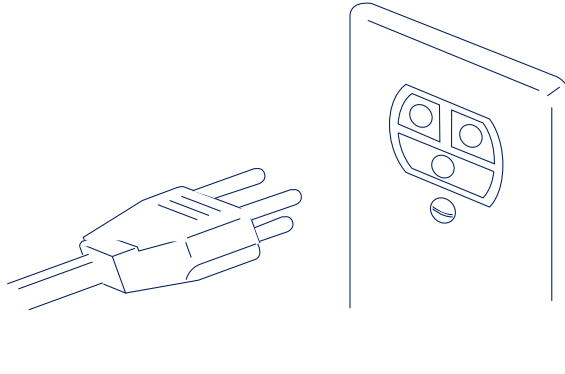


Before plugging into the mains, make sure that the mains voltage corresponds to the voltage indicated on the rating LABEL.

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.

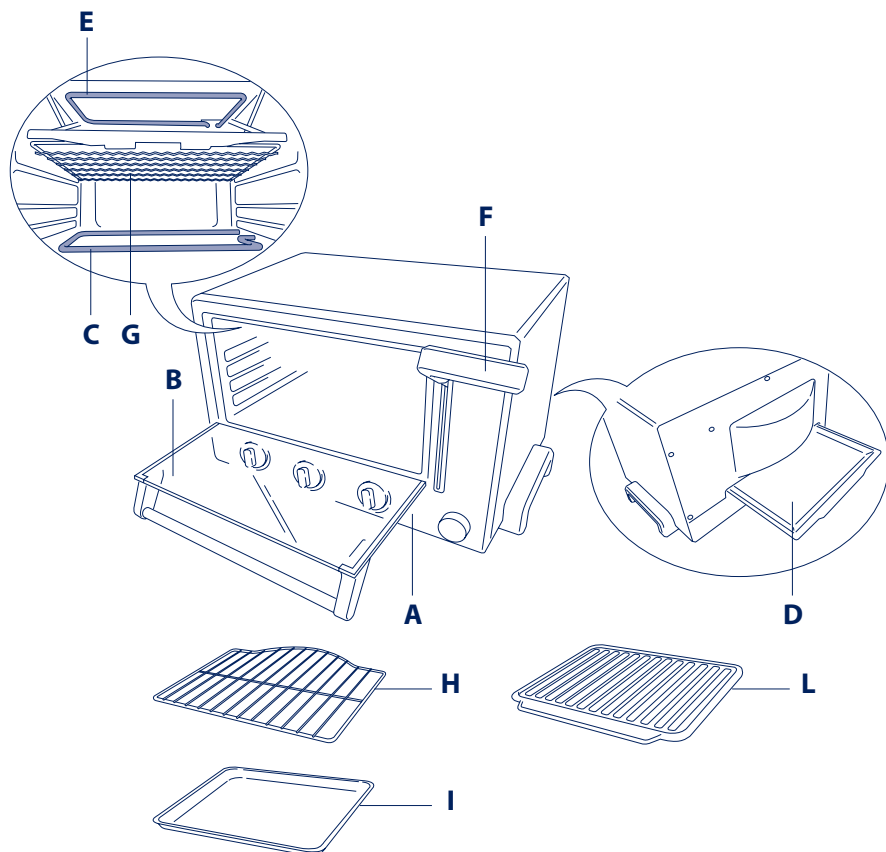
WARNING: IMPROPER USE OF THE GROUND WIRE MAY LEAD TO THE RISK OF ELECTRIC SHOCK.

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** Control panel
- B** Glass door
- C** Bottom element
- D** Crumb tray
- E** Top element
- F** "Panini" rolls rack lever
- G** "Panini" rolls rack
- H** 30 cm pizza rack
- I** Pan
- L** Reversible "panini" rolls plate

Description of cooking function symbols

-  Delicate cooking
-  Grilling
-  Keep-warm function
-  Traditional oven cooking
-  PIZZA
-  **PANINI** Panini rolls, toast

Technical specification

- Net weight 5.5 kg
- Power: see rating plate
- Frequency: see rating plate
- Voltage: see rating plate

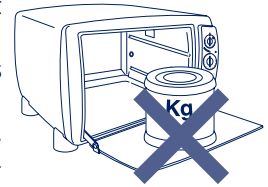
- **Read all the instructions carefully before using the appliance.**
- This oven has been designed to cook food. It may never be used for other purposes, modified or tampered with in any way.
- Place the appliance on a horizontal surface at a height of at least 85 cm and out of reach of children.
- Wash all accessories 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 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.

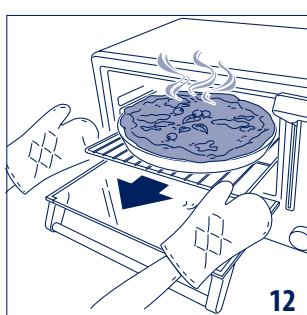
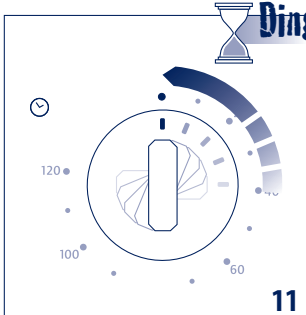
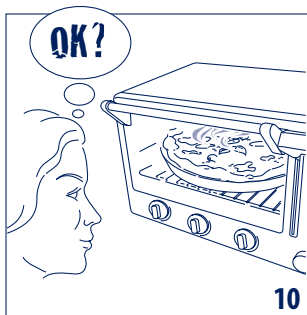
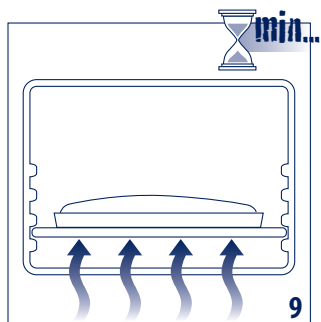
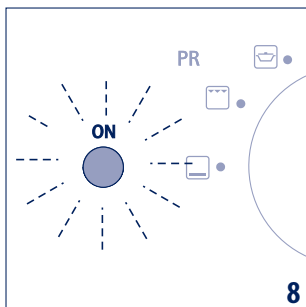
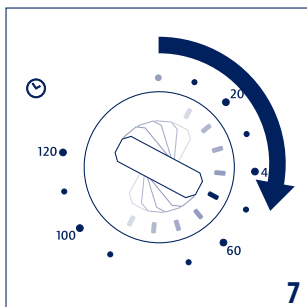
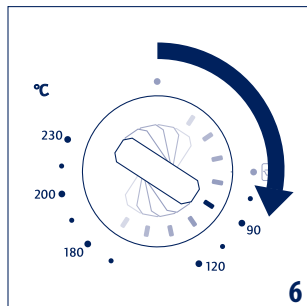
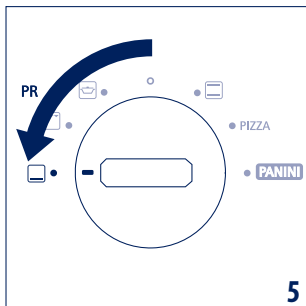
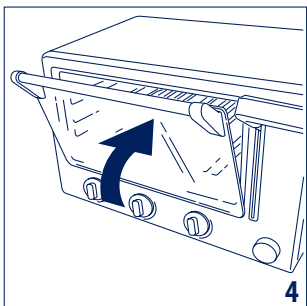
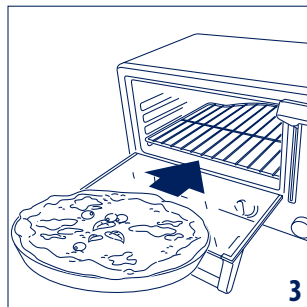
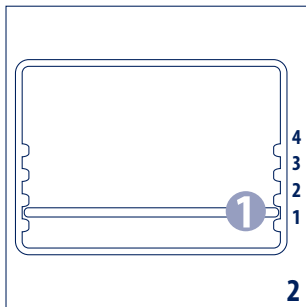
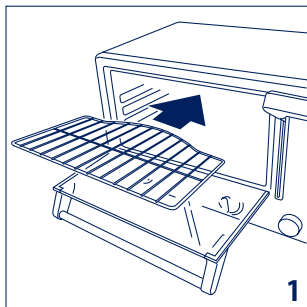
- **When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary.**
- **This electrical appliance operates at high temperatures which could cause burns.**
- The appliance 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.

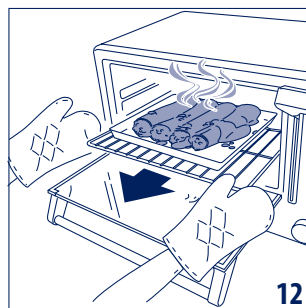
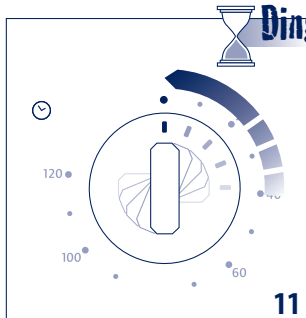
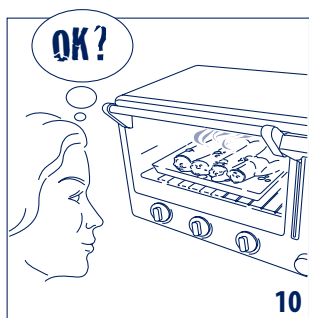
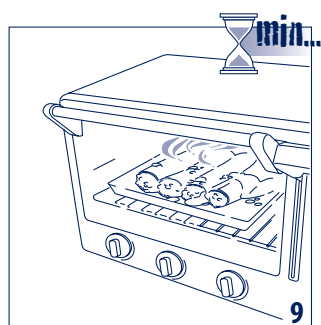
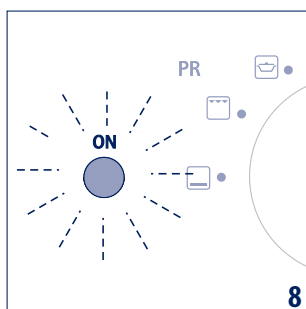
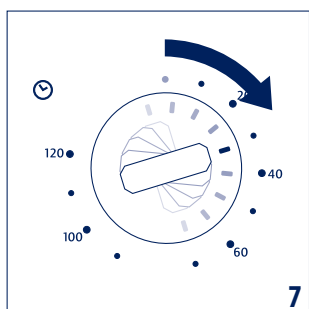
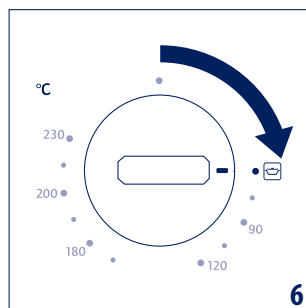
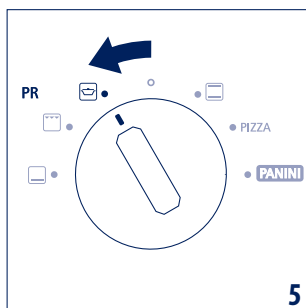
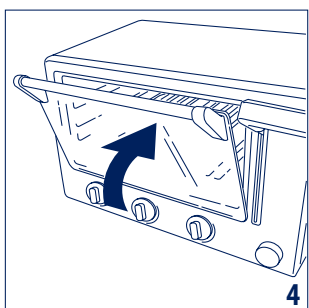
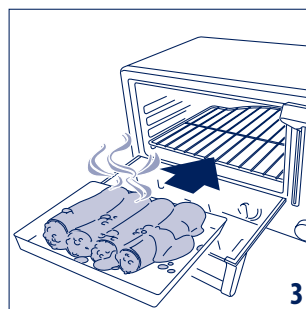
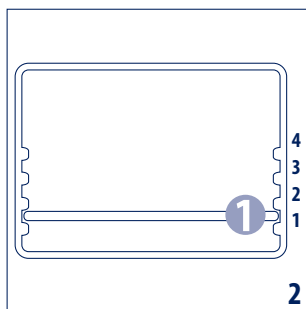
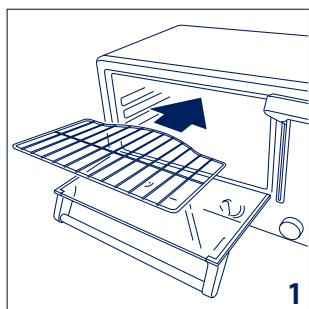


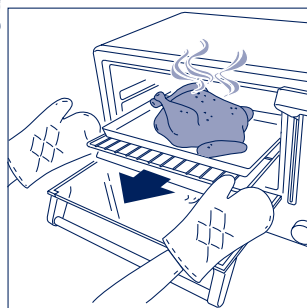
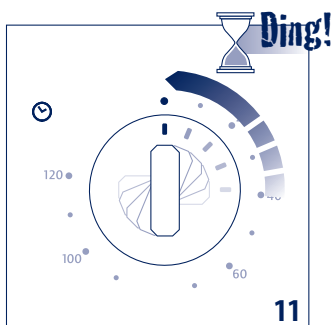
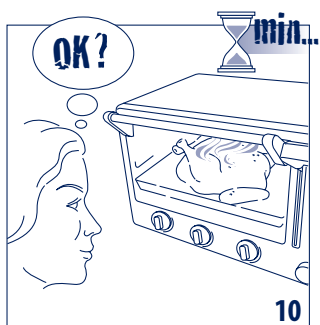
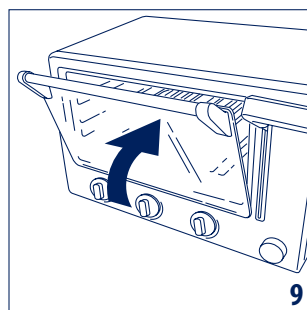
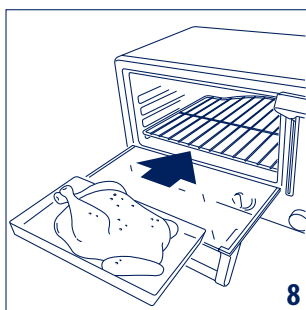
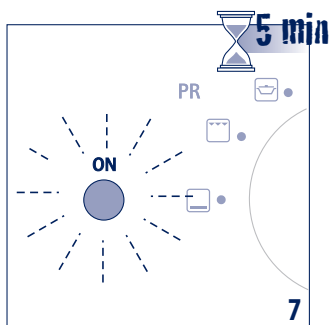
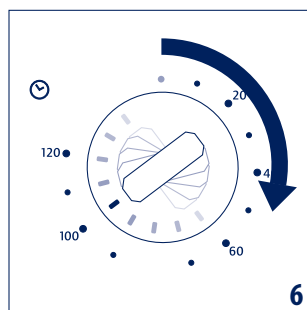
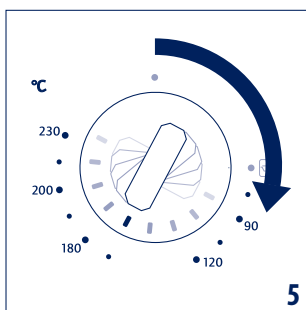
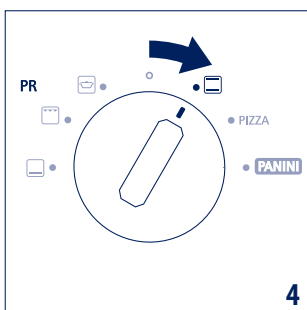
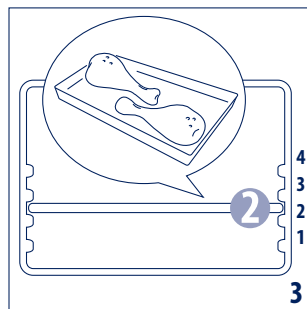
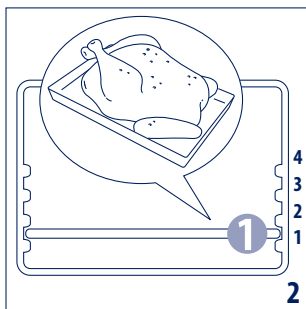
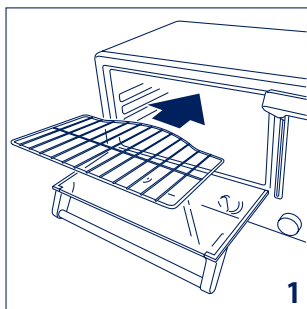
- Never place paper, cardboard or plastic inside the oven and never rest anything on top of the appliance (utensils, wire racks, other objects).
- Never insert anything into the ventilation openings. Make sure they are unobstructed.
- **If food or other parts of the oven catch fire, never try and put 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 differences in legislation, if the appliance is used in a country other than that where it was bought, have it checked by Customer Services.
- For your personal safety, never take the appliance to pieces on your own. Always contact Customer Services.
- 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 power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified electrician in order to eliminate all risk.
- This appliance must not be operated by a timer or a separate remote control system.
- The appliance must be placed and operated with the back next to the wall.



Keep these instructions









Programa	Temperatura	Tempos	Observações e conselhos	pt
Pão	200°	25 min.	Utilize a pingadeira untada com azeite.	
Lasanha	215°	20 min.	Utilize um pirex, rode ao fim de 10 min.	
Macarrão gratinado	215°	20 min.	Rode a travessa a meio da cozedura.	
Frango	200°	70-80 min.	Utilize a pingadeira, rode ao fim de cerca de 38 min.	
Porco assado	200°	70 min.	Utilize a pingadeira, rode ao fim de 35 min.	
Rolo de carne	180°	55 min.	Utilize a pingadeira, rode ao fim de 30 min.	
Truta	200°	35 min.	Utilize a pingadeira, rode ao fim de 16 min.	
Lulas recheadas	200°	30 min.	Utilize um pirex, rode a meio da cozedura.	
Batatas assadas	200°	50 min.	Utilize a pingadeira, mexa 2 vezes.	
Tomates gratinados	200°	40 min.	Utilize a pingadeira untada com azeite e rode-a ao fim de 20 min.	
Courgettes com atum	200°	40 min.	Utilize a pingadeira untada com azeite e rode-a ao fim de 20 min.	
Tarte de compota	200°	40 min.	Utilize a pingadeira, rode a meio da cozedura. Guias1.	
Strudel	200°	40 min.	Utilize a pingadeira, rode a meio da cozedura. Guias1.	
Biscoitos (massa tenra)	180°	14 min.	Utilize a pingadeira, rode a meio da cozedura. Guias1.	

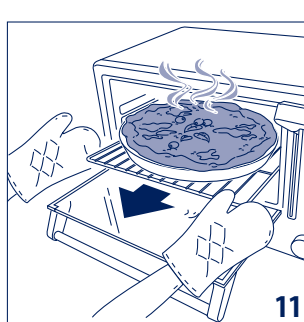
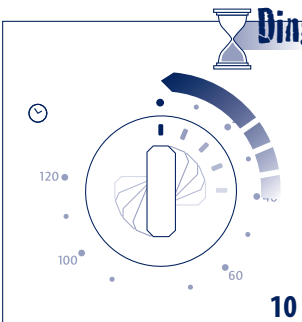
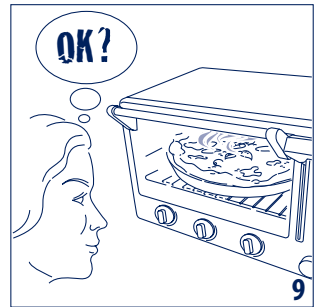
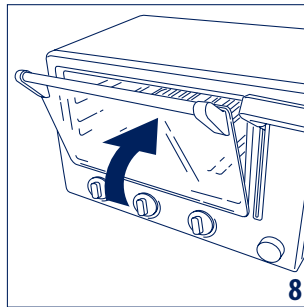
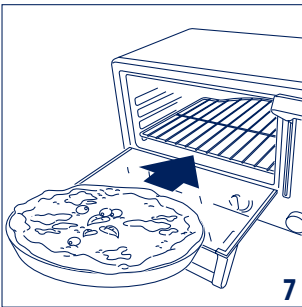
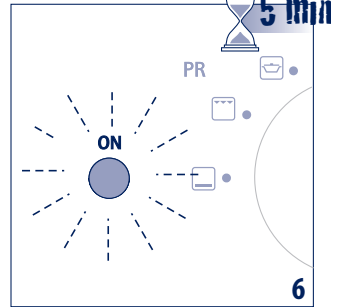
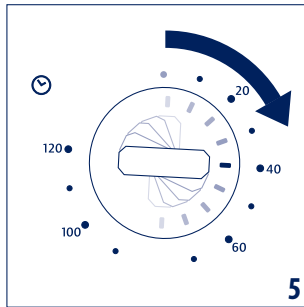
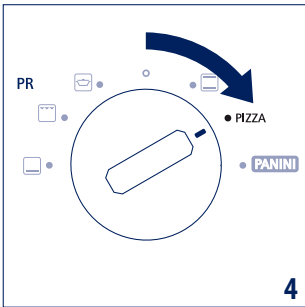
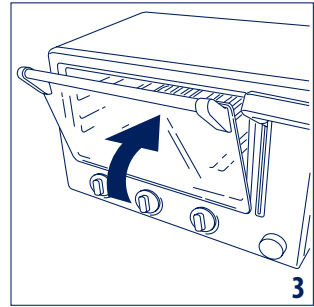
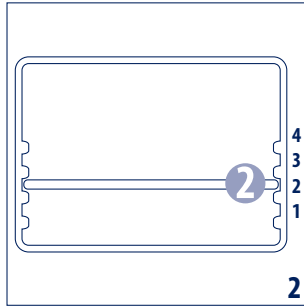
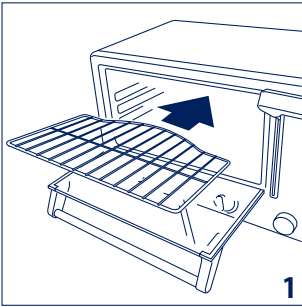
Programa	Temperatura	Tiempos	Observaciones y consejos	es
Pan	200°	25 min.	Utilice la bandeja untada con aceite.	
Lasañas	215°	20 min.	Utilice una fuente pyrex, dé la vuelta después de 10 min.	
Macarrones gratinados	215°	20 min.	Dé la vuelta a la fuente en la mitad de la cocción.	
Pollo	200°	70-80 min.	Utilice la bandeja, dé la vuelta después de 38 min. aproximadamente.	
Asado de cerdo	200°	70 min.	Utilice la bandeja, dé la vuelta después de 35 min.	
Rollo de carne picada	180°	55 min.	Utilice la bandeja, dé la vuelta después de 30 min.	
Trucha	200°	35 min.	Utilice la bandeja, dé la vuelta después de 16 min.	
Calamares rellenos	200°	30 min.	Utilice una fuente pyrex, dé la vuelta en mitad de la cocción	
Patatas asadas	200°	50 min.	Utilice la bandeja, mezcle 2 veces.	
Tomates gratinados	200°	40 min.	Utilice la bandeja untada con aceite y dé la vuelta después de 20 min.	
Calabacines con atún	200°	40 min.	Utilice la bandeja untada con aceite y dé la vuelta después de 20 min.	
Tarta de mermelada	200°	40 min.	Utilice la bandeja, dé la vuelta en mitad de la cocción. Guias 1.	
Strudel	200°	40 min.	Utilice la bandeja, dé la vuelta en mitad de la cocción. Guias 1.	
Galletas (pastaflores)	180°	14 min.	Utilice la bandeja, dé la vuelta en mitad de la cocción. Guias 1.	

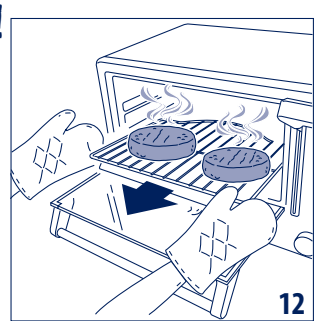
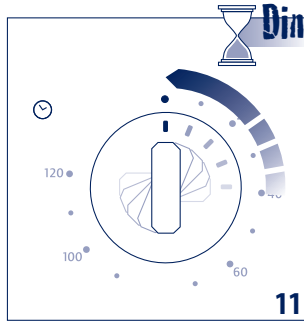
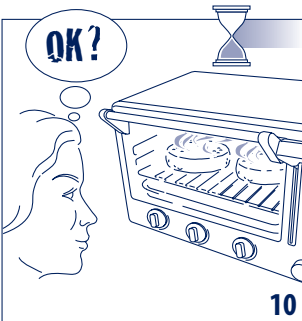
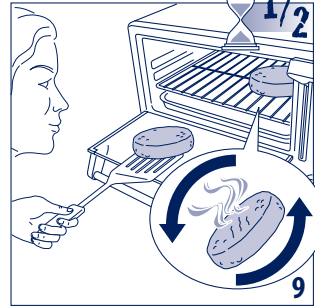
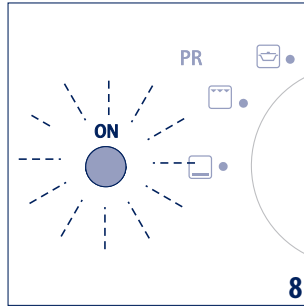
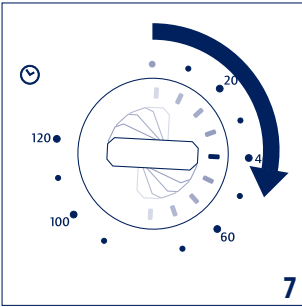
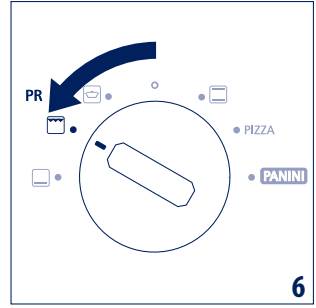
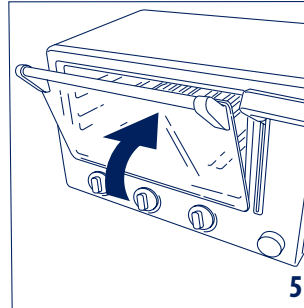
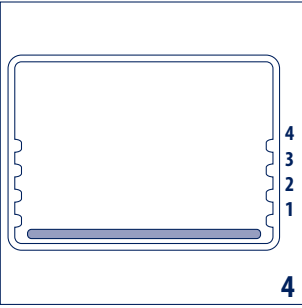
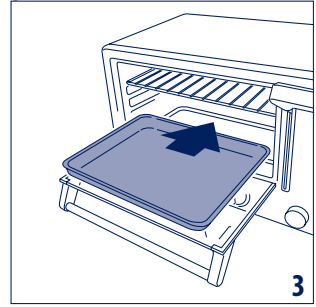
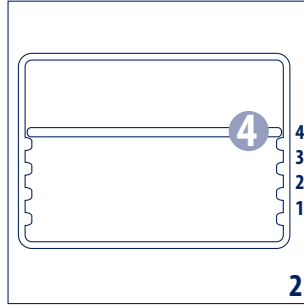
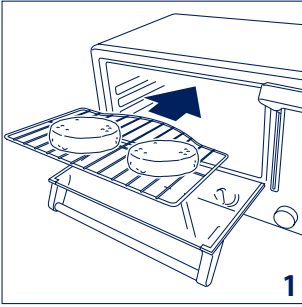


Programme	Temperature	Times	Comments and tips	gb
Bread	200°	25 min.	Use the pan greased with oil.	
Lasagne	215°	20 min.	Use an ovenproof dish, turn after 10 min.	
Macaroni cheese	215°	20 min.	Turn the dish halfway through cooking.	
Chicken	200°	70-80 min.	Use the pan, turn after about 38 min.	
Roast pork	200°	70 min.	Use the pan, turn after 35 min.	
Meatballs	180°	55 min.	Use the pan, turn after 30 min.	
Trout	200°	35 min.	Use the pan, turn after 16 min.	
Stuffed calamari	200°	30 min.	Use an ovenproof dish, turn halfway through cooking.	
Roast potatoes	200°	50 min.	Use the pan, mix twice.	
Tomatoes "au gratin"	200°	40 min.	Use the pan greased with oil and turn after 20 min.	
Courgettes with tuna	200°	40 min.	Use the pan greased with oil and turn after 20 min.	
Jam tarts	200°	40 min.	Use the pan. Turn halfway through cooking. Guide 1.	
Strudel	200°	40 min.	Use the pan. Turn halfway through cooking. Guide 1.	
Biscuits (shortbread)	180°	14 min.	Use the pan. Turn halfway through cooking. Guide 1.	



pizza







Programa	Tempos	Observações e conselhos	pt
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Costeletas de porco (2)	26 min.	Vire ao fim de 14 minutos.
Salsichas (3)	20 min.	Vire ao fim de 11 minutos.
Hambúrgueres frescos (2)	25 min.	Vire ao fim de 13 minutos.
Salsichas frescas (4)	26 min.	Vire ao fim de 14 minutos.
Espetadas 500 g	26 min.	Vire ao fim de 8, 15 e 21 minutos.

Programa	Tiempos	Observaciones y consejos	es
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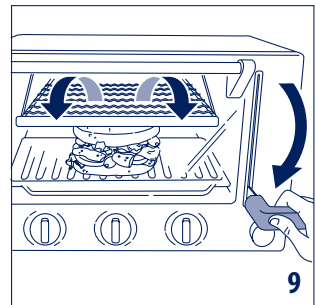
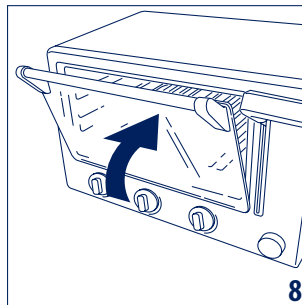
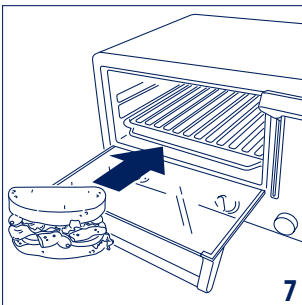
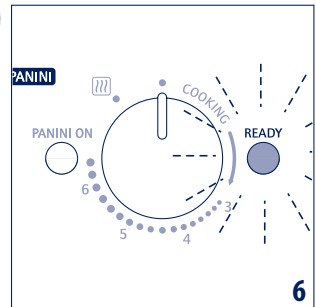
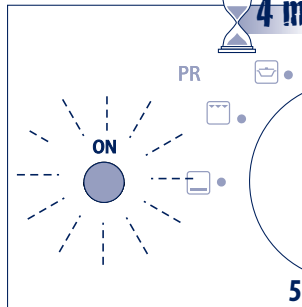
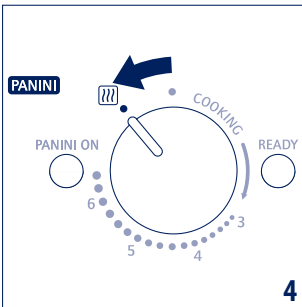
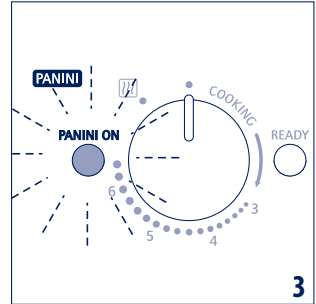
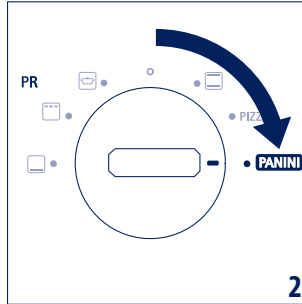
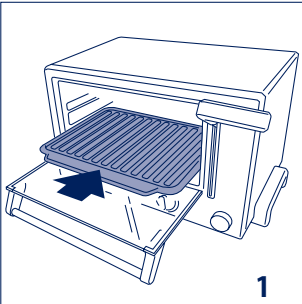
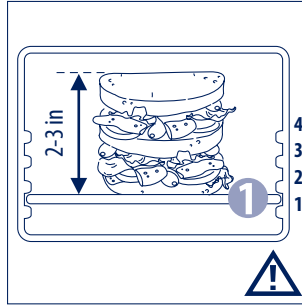
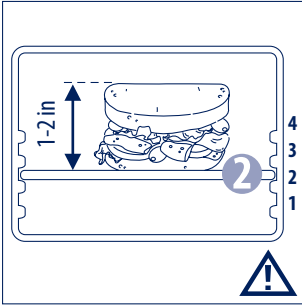
Chuleta de cerdo (2)	26 min.	Girare dopo 14 minuti.
Würstel (3)	20 min.	Girare dopo 11 minuti.
Hamburguesas frescas (2)	25 min.	Girare dopo 13 minuti.
Salchichas (4)	26 min.	Girare dopo 14 minuti.
Pinchos 500 g	26 min.	Girare dopo 8, 15 e 21 minuti.

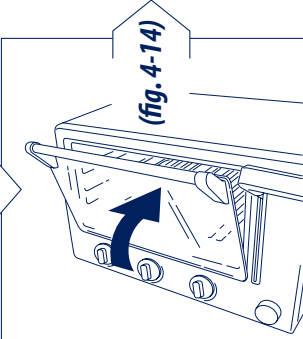
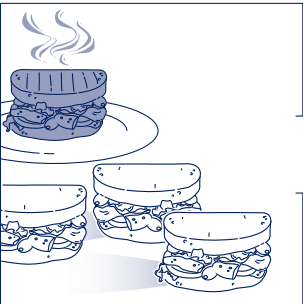
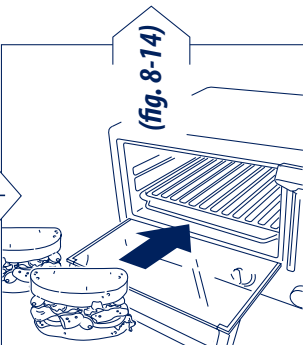
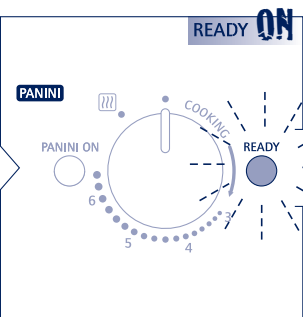
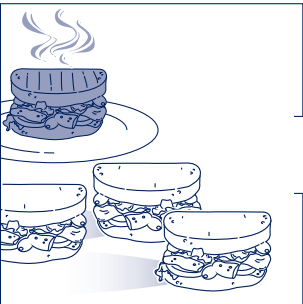
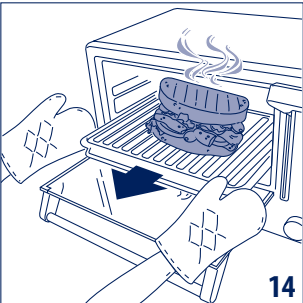
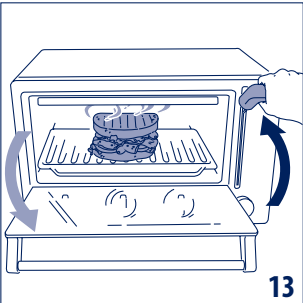
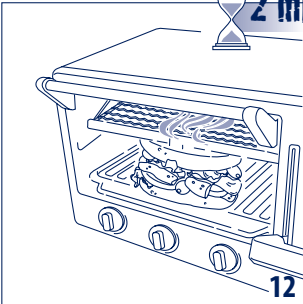
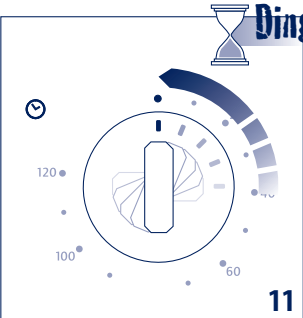
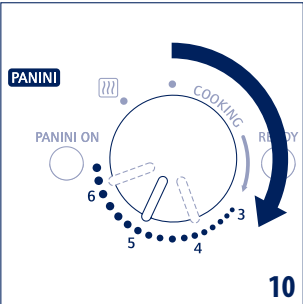
Programme	Times	Comments and tips	gb
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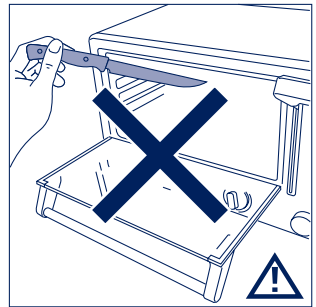
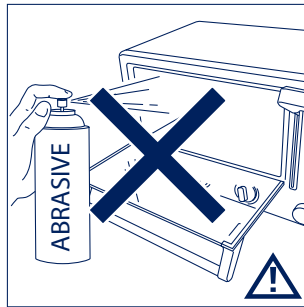
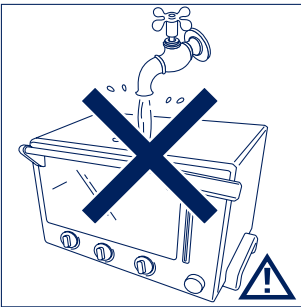
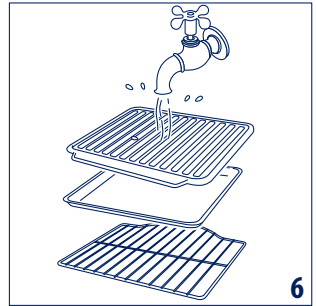
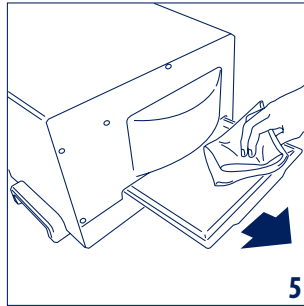
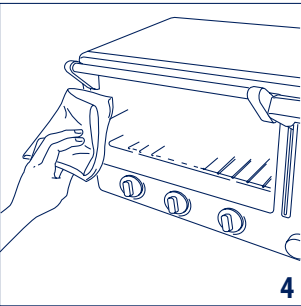
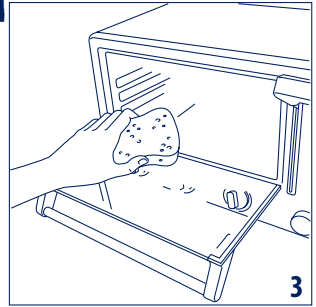
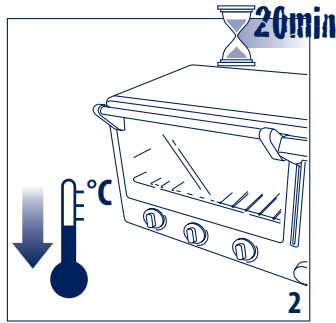
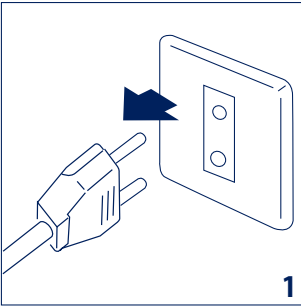
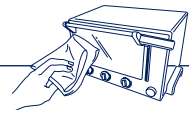
Pork chops (2)	26 min.	Turn after 14 minutes.
Frankfurters (3)	20 min.	Turn after 11 minutes.
Fresh hamburgers (2)	25 min.	Turn after 13 minutes.
Sausages (4)	26 min.	Turn after 14 minutes.
Kebabs 500 g	26 min.	Turn after 8, 15 and 21 minutes.



panini









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