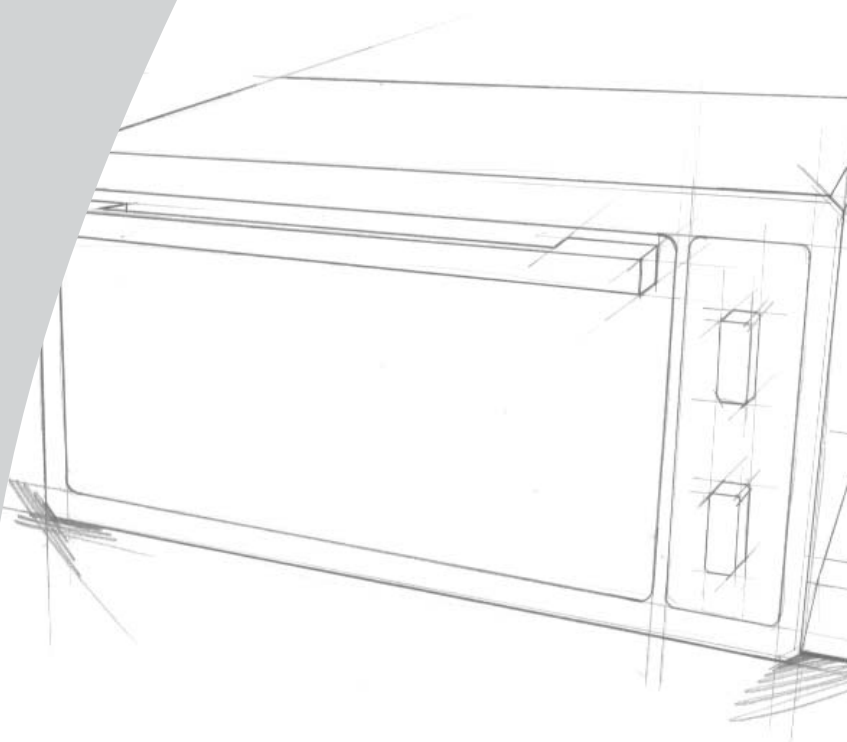


ELECTRIC OVEN



DeLonghi

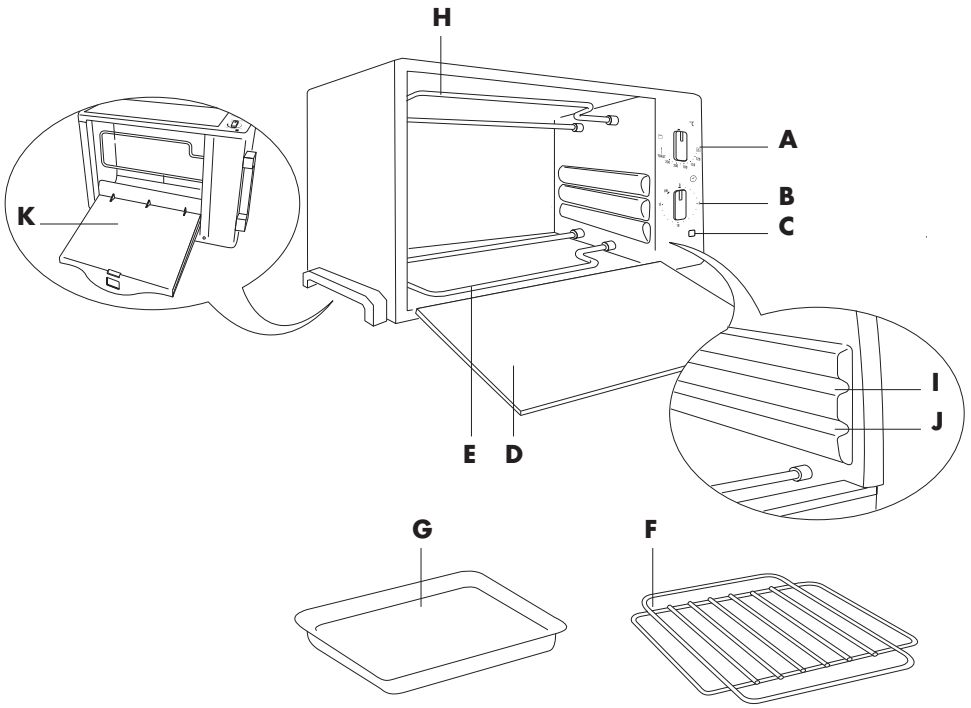
De'Longhi Appliances
via Seitz, 47
31100 Treviso Italia

Instructions for use

5711810901/03.11

DESCRIPTION OF THE APPLIANCE

- A Top knob °C
- B Bottom knob ✓
- C Indicator light
- D Glass door
- E Bottom heating element
- F Wire rack
- G Pan
- H Top heating element
- I Top guide
- J Bottom guide
- K Hinged crumb tray



TECHNICAL SPECIFICATION

Operating voltage see rating plate
Maximum absorbed power see rating plate
ENERGY CONSUMPTION (CENELEC HD 376 standard)	
To reach 200°C 0,09 KWh
To maintain 200°C for an hour 0,5 KWh
Total 0,59 KWh
This appliance complies with EC directive 2004/108/EC on electromagnetic compatibility and European regulation no. 1935/2004 of 27/10/2004 on food contact materials.	

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 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.

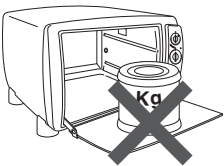
- When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary.
- This electrical appliance operates at high temperatures which could cause burns.
- Do not allow the appliance to be used by persons (including children) with psychological, physical or sensory impairments or with inadequate experience or knowledge, unless closely supervised and instructed by someone responsible for their safety who can ensure they are aware of the dangers associated with inappropriate use. 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.



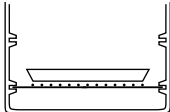
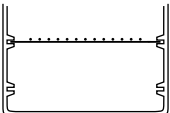

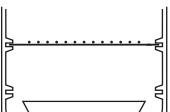
- Do not let the power cable dangle and avoid touching hot parts of the oven. Never unplug the appliance by pulling on the power cable.
- If you intend to use an extension, make sure it is in good condition, that the plug is earthed and that the cross section of the wires is at least equal to that of 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 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 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

SUMMARY TABLE

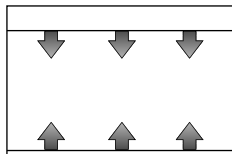
Programme	Position top knob (A)	Position bottom knob (B)	Wire rack and accessory position	Notes/Tips
Keep-warm function		ON		-
Traditional oven cooking	120°C - 230°C	ON		Use the pan (G) resting on the wire rack (F).
Toasting	TOAST	from 1 to 7 minutes		Ideal for toasting slices of bread.
Grilling		ON		Ideal for all types of traditional grilling: hamburgers, frankfurters, kebabs, etc.

USING THE CONTROLS

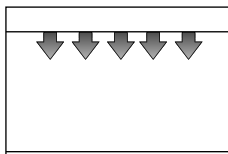
Top knob °C (A)

Select the desired temperature, as follows:

- To keep food warm (see page 12):Knob in  position.
- For cooking in the oven (see pages 12-13):Knob from 120°C to 230°C.
- For toasting (see pages 13-14):Knob in the "TOAST" position.
- For all types of grilling (see page 14-15):Knob in the  position.



TRADITIONAL OVEN/TOAST
(top heating element and
bottom heating element
operating)



GRILL
(only top heating element
on at maximum power)

Bottom knob (B)

- To turn the oven on:Turn the knob to the "ON" position
- To programme toasting:Select from 1 to 7 minutes
- To heat:Select from 1 to 15 minutes
- To turn the oven off:Turn the knob to the "0" position.

Indicator light (C)


The light is on when the oven is working.

USING THE OVEN

General tips

- When cooking in the oven, for best results it should always be preheated for 5 minutes to the set temperature.
- 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 on page 13 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.

Keep-warm function

- Turn the top knob (A) to the  position.
- Turn the bottom knob (B) to the "ON" position.
- Place the wire rack (F) in the lower guide (J) and rest the dish with the food on the rack.
- To finish the operation, turn the bottom knob (B) manually to the "0" position and the top knob (A) to the "0" position.

It is recommended not to leave the foods in the oven for too long as they may become dry.

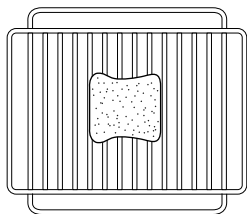
Traditional oven cooking

- Place the wire rack (F) in the lower guide (J).
- Select the required temperature by turning the top thermostat knob (A).
- Turn the bottom knob (B) to the "ON" position.
- Pre-heat the oven for 5 minutes, then place the food inside.
- At the end of cooking, turn the bottom knob (B) manually to the "0" position and the top knob (A) to the "0" position.

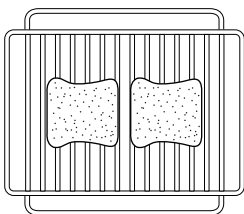
Programme	Top knob (A)	Times	wire rack position	Comments and tips
Pizza	220°C	17 min.	bottom	Use the pan.
Bread	200°C	25 min.	"	Use the pan greased with oil.
Lasagne	220°C	20 min.	"	Use an ovenproof dish, turn after 10 min.
Macaroni "au gratin"	220°C	20 min.	"	Turn the baking pan halfway through cooking.
Chicken	200°C	70-80 min.	"	Use the pan, turn after about 38 min.
Roast pork	200°C	70 min.	"	Use the pan, turn after about 35 min.
Meatballs	180°C	55 min.	"	Use the pan, turn after about 30 min.
Trout	200°C	35 min.	"	Use the pan, turn after about 16 min.
Stuffed calamari	200°C	30 min.	"	Use an ovenproof dish, turn halfway through cooking.
Roast potatoes	200°C	50 min.	"	Use the pan, mix twice.
Tomatoes "au gratin"	200°C	40 min.	"	Use the pan greased with oil and turn after 20 min.
Courgettes with tuna	200°C	40 min.	"	Use the pan greased with oil and turn after 20 min.
Jam tarts	180°C	40 min.	"	Use the pan.
Strudel	180°C	40 min.	"	Use the pan.
Biscuits (shortbread)	180°C	14 min.	"	Use the pan.

Toasting

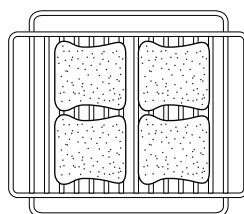
- The wire rack (F) is large enough to toast four slices of bread at the same time.
- To toast, arrange the slices of bread as shown below:



Toasting one slice



Toasting two slices



Toasting four slices

For consecutive toasting sessions, reduce the programmed toasting time.

Instructions for toasting bread

To automatically toast bread, rolls, muffins, flatbread and frozen wafers, always use the wire rack.

1. Place the wire rack (F) in the top guide (I).
2. Place the food to be toasted in the centre of the wire rack. Close the door.
3. Turn the top knob (A) to the "TOAST" position.
4. With the bottom knob (B), select the cooking time from 1 to 7 minutes according to the type of bread used and toasting colour required. When you use the appliance for the first time, select a medium time. Toast a few slices of bread to verify the colour.

The table gives some examples of cooking times. They are purely indicative:

Toasting colour	1 Slice of bread	2 Slices of bread	4 Slices of bread
Light	3 min.	4 min.	5 min.
Medium	3,30 min.	5 min.	6 min.
Dark	4 min.	5,30 min.	7 min.

5. When toasting bread, both the top and bottom heating elements are on to grill both sides at the same time. Condensation may form on the inner surface of the door glass. This is normal. It will disappear during toasting.
6. A beep indicates the end of the programmed time. Toasting is complete and the heating elements go off automatically. Turn the top knob (A) to the "●" position.

Notes:

This appliance can toast to different colours automatically.

However, if you prefer lighter coloured toast, just interrupt the automatic cycle by turning the bottom knob (B) to "0" to turn the oven off without damaging it.

If you prefer darker coloured toast, start the cycle again by turning the bottom knob (B) clockwise until the required colour is reached.


Then turn off manually using the top knob (A) and bottom knob (B) as described above.


By using the oven regularly, you will find the most suitable settings for each type of bread.

Tips for good toasting:

Thicker slices and frozen bread need a higher setting. One slice of bread needs a lower setting than a number of slices.

Cooking with the grill

- Place the food to be grilled on the wire rack (F).
- Place the wire rack (F) in the top guide (I) and position the pan (G) on top of the bottom heating elements.
- Turn the top knob (A) to the  position.
- Close the door.
- Turn the bottom knob (B) to the "ON" position.
- Remember to turn the food halfway through cooking.
- At the end of cooking, manually turn the bottom knob (B) to the "0" position and the top knob (A) to "●".

Programme	Top knob (A)	Times	wire rack position	Comments and tips
Pork chops		26 min.	top	Turn after 14 minutes.
Frankfurters	"	20 min.	"	Turn after 11 minutes.
Fresh hamburgers	"	25 min.	"	Turn after 13 minutes.
Sausages	"	26 min.	"	Turn after 14 minutes.
Kebabs	"	26 min.	"	Turn after 8, 15 and 21 minutes.

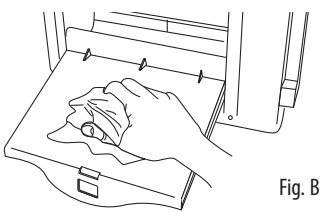
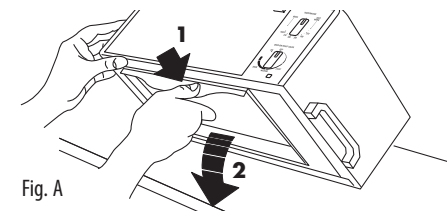
In the case of precooked food which simply requires browning, place the container directly on the wire rack in the top guide (I). At the end of cooking, manually turn the bottom knob (B) to the "0" position and the top knob (A) to "●".

CLEANING AND MAINTENANCE

Frequent cleaning prevents the formation of smoke and bad odours 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 aluminium surfaces on the inside of the oven, never use products that corrode aluminium (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 paintwork. Make sure water or liquid soap does not seep into the slits on the top of the oven. Never immerse the appliance in water. Wash all accessories like normal dishes, either by hand or in the dishwasher.

CLEANING THE HINGED CRUMB TRAY

To clean the bottom of the oven, open the crumb tray (fig. A/B). Rest the oven on its back to facilitate cleaning. Clean the crumb tray after each session to avoid encrusted food residues which could jeopardise subsequent cooking. Use a brush to remove the crumbs or rub the tray with a damp cloth. In the event of stubborn marks, use a nylon or plastic sponge with non-caustic detergent. Dry thoroughly before closing. At the end of cleaning, close the crumb tray, making sure it is attached correctly.



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.