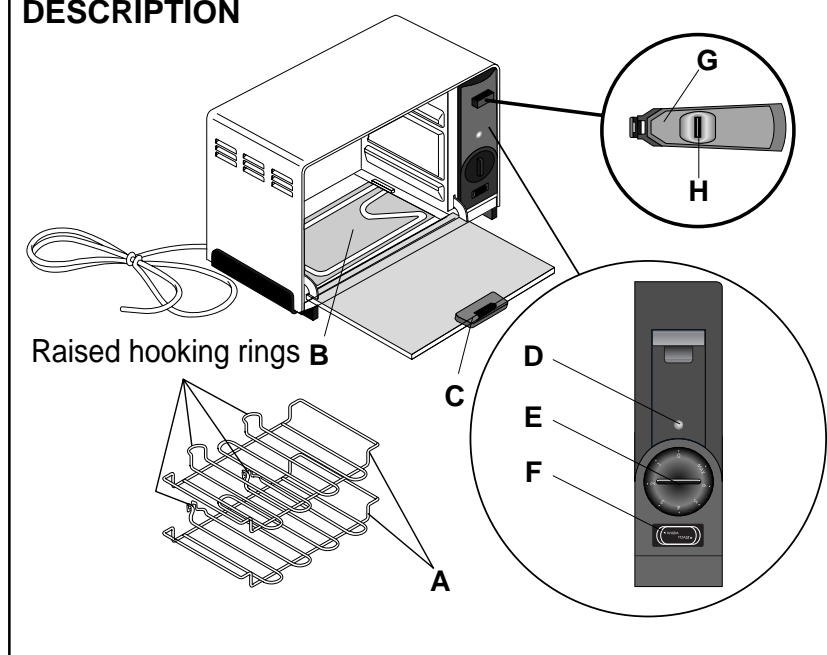


DESCRIPTION

- | | | | |
|-----------|---------------------|-----------|--------------------------|
| A. | wire rack | E. | timer knob |
| B. | bottom access panel | F. | function control switch |
| C. | front-panel handle | G. | wire-rack removal handle |
| D. | pilot light | H. | handle closing-latch |

TECHNICAL SPECIFICATIONS

Voltage	220-230V 50Hz
Power rating	750W
running time	7 minutes approx.

This appliance complies with the EEC directives 89/336 and 92/31 on Electromagnetic compatibility.

WARNING

Attention! Read these warnings carefully before using your appliance. This will enable you to avoid errors and obtain best results.

- Make sure that the power supply complies with that specified on the appliance's rating plate and that the power-socket is well grounded: **The Manufacturers decline any liability due to non-compliance of this norm.**
- Carefully wash the racks prior to use.
- Place the appliance onto a flat and stable surface.
- When in use, the appliance tends to heat. Therefore only touch the handles and the plastic knob. Avoid touching the front glass panel and metal surfaces.
- Bread may burn. This appliance should therefore not be used under or next to curtains or other combustible materials.
- Always keep an eye on the appliance when in use.
- Do not move the appliance until it has cooled completely.
- So as to avoid excess over-heating of the appliance, use only to warm pastrys, small pizzas buns and as a toaster, in accordance with what specified in the following instructions and in any case never use more than three times repeatedly.
- Materials and accessories to are to come in contact with foodstuffs are in compliance with EEC directive 89/109 or with Legislative Decree n. 108, January 25, 1992.
- When switching on the appliance for the first time, it may generate a "new" odor as well as a little smoke. This is completely normal, and is caused by protective substances applied to the resistors during manufacture. We therefore suggest to test-run the appliance without foodstuffs with the front panel open for at least five minutes.
- Unplug the appliance before cleaning. **Do not immerse the appliance in water.**
- If power cable or plug are damaged or worn, do not use the appliance. If necessary, the power cable my be replaced only by personnel authorized by the Manufacturer or their after sales assistance.

PASTRY-WARMER FUNCTION

1) HOW TO USE

To get warm and fragrant pastries, as if freshly baked, operate as follows:

- Slide the two racks into runners 1 and 3 as shown in figure one, making sure direction is correct.

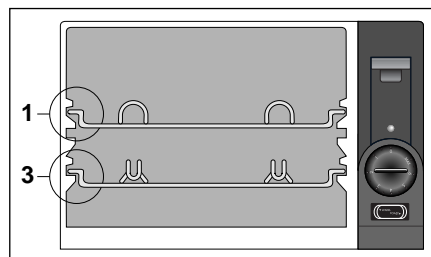


Fig. 1

- Place pastries in the middle of the wire racks (not more than 2 per rack) and slide racks into place making sure direction is correct (as shown in figure 2) thus the raised hook-up rings should be directly facing you.

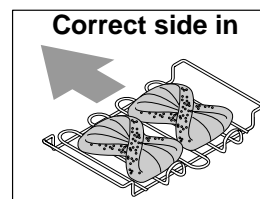
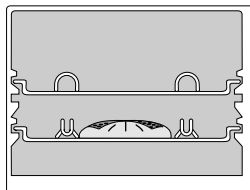


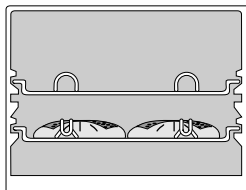
Fig. 2

Please Note: Placement of pastries on wire racks depends on number, we suggest the following schemes:

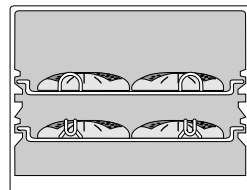
to heat one pastry



to heat two pastries



to heat four pastries



- Shut front panel and set function-control switch (F) onto the “BRIOCHE” position (fig. 3).
- Shut front panel and set function-control switch (F) onto the “BRIOCHE” position (fig. 3). Set the warming time, by turning Timer-knob (E) clockwise, see table which follows for reference. The pilot light will come on to show that the appliance is in use. A buzzer will sound to indicate that the set warming-time has elapsed: the fragrant pastries are now ready for tasting.

Attention: the pilot light turns off about one and a half minutes before the buzzer sounds.

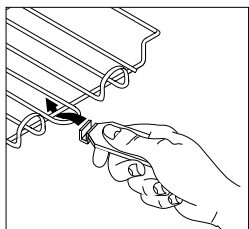


Fig. 4

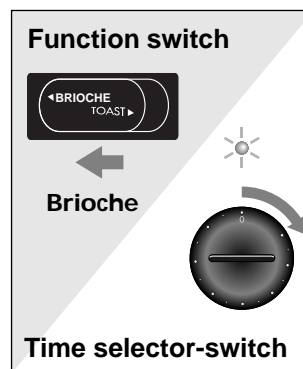


Fig. 3

To avoid being burnt when removing heated pastries, extract wire racks about half-way out using the supplied handle (G) (fig. 4). To remove handle from its housing on the front panel, pull gently (fig. 5).

2) SUGGESTIONS FOR HEATING PASTRIES

The following table provides advice on how to set the Timer-knob. It is based on the number and type of pastries. To obtain hotter pastries set Timer-knob (E) at a higher setting, if lower temperatures are required set the Timer-knob to a lower setting accordingly.

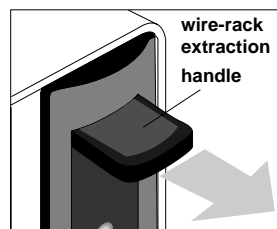


Fig. 5

	1 pastry	2 pastry	4 pastry
Position of Timer-knob (E)	4	4	4,5

Do not operate appliance without foodstuffs being inside.

Attention: Settings shown on table refer to tests conducted when oven was COLD. If oven has already heated and you intent to perform a second heating in quick succession, set the timer to a lower position, in any case. In any case take into account that it is not possible to perform more than 4-5 heating operations in quick succession.

The “pastry-heating” function may further be used to warm small pizzas and rolls by setting the (E) Timer-knob onto position 6.

Thawing rolls is also possible in the following manner:

- Place rolls on rack and set Timer-knob onto position 5,5 - 6.
- When the buzzer sounds, DO NOT remove rolls from the oven, but leave to rest for another 10 to 15 minutes, depending on the type of bread. This procedure will make rolls both fragrant and warm.

TOASTER FUNCTION

1) HOW TO USE

In order to make perfectly toasted sandwiches that are crispy on the outside and soft on the inside, or just to make plain toast, proceed as follows: **Make sure that**

bottom access-panel (B) is perfectly closed before toasting.

- Hook the two racks together (fig. 6) and slide into the middle runners, making sure that the direction is correct as shown in fig. 7.

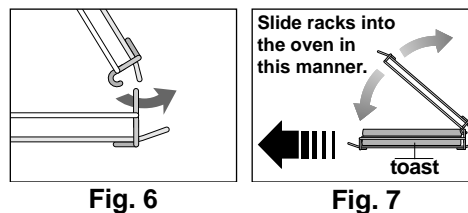


Fig. 6

Fig. 7

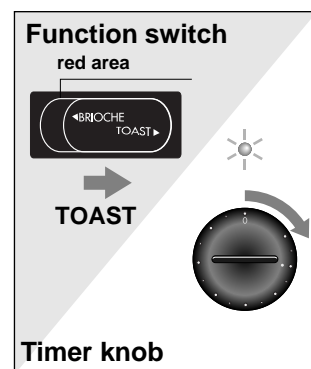


Fig. 8

- Place toast onto racks.
- Shut front panel and set the function control switch onto the “TOAST” position. A red area will become visible to show that the TOASTER function has been selected (fig. 8). Turn Timer-knob (E) clockwise, see table which follows for reference. The pilot-light (D) will come on to show that appliance is in use. A buzzer will sound to indicate that the set warming-time has elapsed: the fragrant toast or sandwiches are now ready for tasting.

Attention: the pilot light turns off about one and a half minutes before the buzzer sounds.

HOW TO AVOID GETTING BURNED WHEN REMOVING RACKS FROM THE OVEN AFTER TOASTING

- 1) Remove (G) handle from its housing on the panel (fig. 5). Pull hook H (see diagram) outwards so that handle-spring pops up.
- 2) Take hold of racks when handle is “open” as shown in fig. 9. At this point completely remove the racks from the oven by pulling outwards all the way.
- 3) Once racks have been removed, the top rack can be easily “opened” by pressing down on the top part of the handle, thus releasing the toast on to a plate, without getting burned (fig. 10).

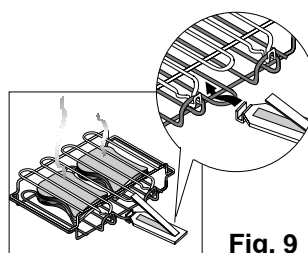


Fig. 9

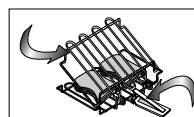


Fig. 10

2) SUGGESTIONS FOR TOASTING SLICED BREAD

The level of toasting is very subjective depending on personal taste as well as on the breads initial temperature.

To obtain the “average” temperature for your toast, set the (E) handle onto 5,6. For darker toast, set knob a-half-setting higher (6), while if lighter toast is preferred, set the knob a-half-setting lower (5) (fig. 11).

To make repeated toasting, take into account that, to maintain the same level of browning on the toasts, the Timer-knob will have to be down-set with each subsequent toasting as shown in fig. 12.

It is not possible in any case, to perform more than three quick-repeated toasting. Do not use the TOAST function without foodstuffs being inside the oven so as to avoid excessive overheating of the appliance.

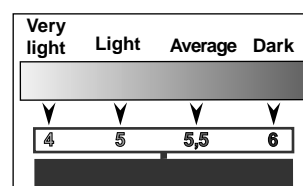


Fig. 11

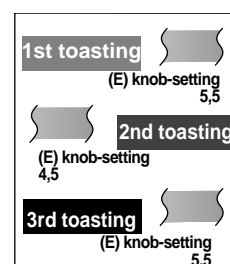


Fig. 12

CLEANING INSTRUCTIONS

Prior to cleaning, always remove plug from power-socket and wait until appliance is completely cool. **The appliance is not to be washed with spraying water and must not be immersed in water.**

For easier cleaning of inside walls and especially the inside bottom, ease the oven on its back and open the bottom access panel (B) by pushing down on the handle, as shown in figure 13. **After cleaning, always close panel (B) properly.**

Clean inside walls with a damp sponge using non-abrasive detergents. The racks may be washed in the dishwasher. Frequent cleaning of the inside bottom and the panel is suggested so as to remove all residues (crumbs, sugar, marmalade, cheese, etc.) that over time tend to accumulate, blackening the surface and resulting in unpleasant odors.

The inside bottom and the panel must NOT be cleaned with pointed utensils such as forks and knives. To scrape particularly encrusted residues, use the front part of handle (G),

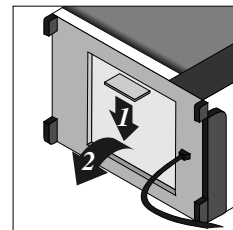


Fig. 13

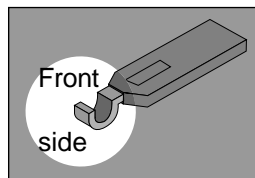


Fig. 14