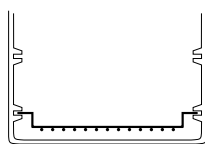


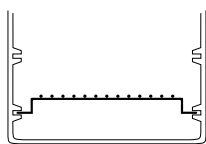
**GB****DESCRIPTION**

- A** Upper element  
**B** Oven light (\*)  
**C** Thermostat knob  
**D** On-off /Timer knob (\*)  
**E** Function control knob  
**F** Control light  
**G** Lower element  
**H** Bottom access panel or removable crumb-tray  
**I** Baking tray (\*)  
**L** Dietetic grill (\*)  
**M** Dripping pan (\*)  
**N** Wire rack  
**O** Wire rack handle (\*)

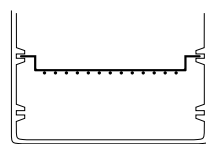
(\*) Not on all models

**CORRECT WIRE RACK POSITIONS**

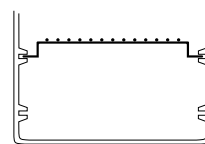
(1)



(2)



(3)



(4)

**SUMMARY**

Programme	Function control knob position (E)	Thermostat position (C)	Wire rack and accessory position	Remarks/Advice
Keep food hot		60°	 Pos. 2	—
Baking		100° - 270°	 Pos. 1  Pos. 2  Pos. 3	<p>Ideal for all types of baked foods (lasagna, meats, pizza, pies, fish and poultry) Grille position 3 is especially suitable for baking biscuits and pastry. If necessary, functions  and  are ideal for cooking foods on the upper part or in the lower.</p> <p>In this case the ideal position is no. 2.</p>
Grilling		270°	 Pos. 4	<p>Ideal for all types of grilling: hamburgers, frankfurters, kebabs, and making toast. The dripping pan is placed on the lower element.</p>

## TECHNICAL SPECIFICATIONS

Operating voltage .....	see rating label
Maximum absorbed power .....	see rating label
External dimensions (LxPxH) .....	mm 427x330x223
Internal dimensions (LxPxH) .....	mm 307x265x156
Internal volume .....	l 12,5

## POWER CONSUMPTION (CENELEC HD 376 STANDARD)

To reach 200° C .....	kW 0,1
To maintain 200° C for one hour .....	kW 0,5
Total .....	kW 0,6

This appliance complies with Directive EEC 89/336 regarding the electromagnetic compatibility.

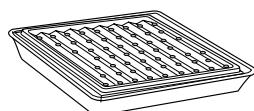
The materials and objects intended to come into contact with foodstuffs conform to the requirement of EEC directive 89/109.

## IMPORTANT WARNINGS:

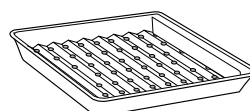
1. This oven has been designed to cook foodstuffs. It must not be used for other purposes and must not be modified or tampered with in any way.
2. Before use, check that the appliance has not been damaged in transport.
3. Place the appliance on a horizontal surface at height of at least 85 cm, **out of the reach of children.**
4. **The glass and the metallic parts become hot when the oven is in operation**, touch only the plastic knobs and handles when using the appliance.
5. Before plugging the oven into the power supply, check that:
  - the voltage corresponds to that shown on the technical data rating label on the base of the appliance;
  - the electric plug has a minimum capacity of 10A and is fitted with a proper earth connection: **the manufacturer declines any responsibility in case where these precautions are not followed.**
6. Carefully wash all accessories before use.
7. Before using for first time, turn on the appliance and leave to heat for at least 15 minutes with the thermostat on maximum to eliminate the smell of "newness" and any fumes from the protective substances applied to the elements before transport. Air the room during this operation.
8. Do not move the appliance when it is in operation.
9. In case of replacement, use only power cords which meet current norms, made of HO5 RRF rubber and having the same section size as that of the cord which comes with the equipment.

## OPTIONAL ACCESSORIES

- **DRIPPING PAN (M):** must be placed on the wire rack. May also be used to cooking liquid foods. When grilling ▼▼ it is placed over the lower element (G) to catch drops of fat.
- **BAKING TRAY (I):** must be placed directly on to the wire rack. Indispensable for baking pastries and biscuits.
- **DIETETIC RACK (L):** may be placed inside the plate in two positions: upper position lower position



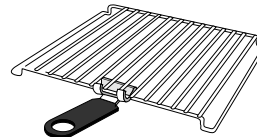
Upper position



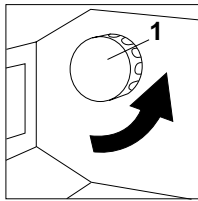
Lower position

• **WIRE RACK HANDLE (O):**

handy for taking out the wire rack when it is hot.



• **OVEN LIGHT (B):**



when the grill is in operation, the oven-light is always on. If the light is blown, you may continue to use the oven without any problems. See an authorized dealer for the light's replacement.

Some models are equipped with a twist-off light casing (1). To replace the light do the following: **unplug the appliance** from the wall., untwist the glass light-casing turning it anti-clockwise and replace the burned light with one of the same type (heat resistant) then twist back the glass light casing (1) into place.


## USE OF CONTROLS

• **Thermostat knob (C)**

Select the required temperature, as follows:

- to keep food hot: set thermostat to 60.
- For traditional baking: set thermostat between 100°C and 270°C.
- For all types of grilling: set thermostat 270°C.

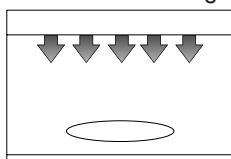
• **On/off Timer knob (D)** (not on all models)

- To switch on the oven: Turn the knob to position .
- To switch off the oven: Turn the knob to position "0".
- To set the cooking times : Turn the knob clockwise to the required time (max. 120 minutes) When the set time has been reached, an audible signal (\*) is emitted and the oven switches off automatically.  
(\* ) only on some models.

**For cooking times of less than 10 minutes, you must turn the timer all the way to the end and then set the time you want.**

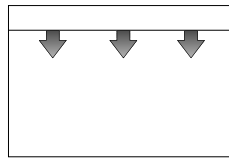
• **Function control knob (E)**

To select the cooking functions available:



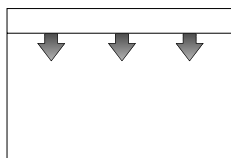
 **GRILL**

(upper element only, at half power)

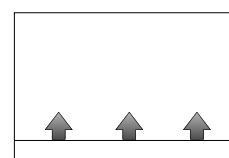


**TRADITIONAL OVEN BAKING: KEEPS FOOD**

(upper and lower elements)



(upper element only, at half power)



(lower elements)

• **Light Indicator (F)**

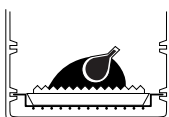
The indicator light comes on when the oven is heating. It switches off when the oven has reached the pre-set temperature.

## USING THE OVEN

• **General advice**

- For the best results with traditional baking and grilling, it is advisable to pre-heat the oven to the required temperature.
- Cooking times depend on the type of product, the temperature of the foodstuffs and individual taste. The times shown in the table are only suggestions and may be varied. They do not include the time necessary for pre-heating the oven.
- To cook frozen products, follow the times recommended on the product label.




**IMPORTANT**



**If your oven is equipped with a dietetic rack:**



To cook chicken, roasts meats and small birds, we recommend putting these directly on the dietetic rack placed over the dripping-pan (see illustration at the left) to avoid splashing fat on the walls and base of the oven. For further details, refer to the following paragraphs.

### • Keeping food hot

- Set the function control knob on .
- Set the On-Off/Timer knob on  (not on all models)
- Set the thermostat to , the indicator light (F) will come on.
- Insert the wire rack as shown in the table on page 3, and place the food on top of it.

Do not leave the food in the oven for a long time as it may become too dry.

### • Baking

- Insert the wire rack as show in the table on page 3.
- Set the function control knob on .
- Select the required temperature by turning the thermostat (C).
- Set the On-Off/Timer knob (if fitted) on , or to the required cooking time.
- Wait for the oven to reach the set temperature (indicator light goes out), then put in the food..



Recipe/quantity	Thermostat	Time	Wire rack position	Comments and advice
Pizza (500gr)	270°	15'÷18'	2	Use a well greased dripping-pan
Bread (500gr)	270°	22'÷26'	2	Use anoiled dripping-pan
Lasagne (1kg)	200°	18'÷22'	2	Use a Pyrex dish, turn after 10'.
Macaroni au gratin (1 kg)	200°	18'÷22'	2	Use a Pyrex dish, turn after 10'.
Chicken (1 kg)	200°	70'÷80'	1	Turn over when half cooked
Roast pork (1 kg)	200°	70'÷80'	1	Turn over when half cooked
Quail (n° 3)	200°	40'÷45'	1	Turn over when half cooked
Meat loaf (650gr)	200°	45'÷50'	2	Turn over when half cooked
Rabbit (800gr)	200°	50'÷60'	2	Turn over when half cooked
Trout (500gr)	180°	30'÷35'	2	Use a dripping-pan, turn when half cooked
Fish au gratin (4 fillets)	180°	18'÷22'	2	Use a dripping-pan, turn when half cooked
Baked hake (4 slices)	180°	25'÷30'	2	Use a dripping-pan, turn when half cooked
Bream baked in foil (600gr)	180°	35'÷40'	2	Use a dripping-pan, turn when half cooked
Tomatoes au gratin (4, medium)	180°	40'÷45'	2	Use an oiled dripping-pan
Stuffed courgettes (2, halved)	180°	45'÷50'	2	Use a dripping-pan, turn when half cooked
Cauliflower cheese (800gr)	200°	18'÷20'	2	Use a dripping-pan
Roast potatoes (500gr)	200°	35'÷40'	2	Turn 2-3 times during cooking
Plum cake	160°	85'÷90'	1	Use rectangular cake-tin, turn when half baked
Biscuits (shortbreads)	170°	15'÷18'	3	Use a dripping-pan or baking tray, turn after 9 minutes
Jam tart	160°	40'÷45'	2	Use a dripping-pan, turn when half baked
Strudel	160°	35'÷40'	2	Use a dripping-pan, turn when half baked
Sponge cake	160°	25'÷30'	2	Use a cake-tin, turn when half baked

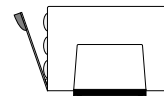
Note: If supplied, the use of the appropriate accessories (baking tray, dietetic rack and dripping-pan) is recommended.

For cooking the upper or lower part of the food, turn the function control to  or .

In this case the ideal position in no. 2.

### • Grilling

- Insert the wire rack in position 4 and the dripping-pan over the lower element. Pour 2 glasses of water into the dripping-pan to prevent smoke and smells from burning fat, and to ease cleaning.
- Set the function control knob on .
- Pre-heat the oven for 8-10 minutes.
- Insert the food.
- **Close the door only to the first stop**, as shown in the illustration on the right.
- Set the ON/OFF timer knob (if fitted) on  or to the required cooking time (see: "use of controls" paragraph).



Recipe/quantity	Thermostat	Times	Wire rack Position	Remarks and advice
Pork chop (2)	270°	19 min.	4	Turn after 11 min.
Frankfurters (3)	270°	10 min.	4	Turn after 6 min.
Fresh hamburgers (2)	270°	13 min.	4	Turn after 7 min.
Sausages (4)	270°	20 min.	4	Turn after 11 min.
kebabs 500 gr.	270°	26 min.	4	Turn after 8, 15 and 21 min.
Toast (4 slices)	270°	2 min.	4	Turn after 1 min. (*)

### CLEANING

- Frequent cleaning prevents the formation of smoke and smells during cooking.
- Unplug from power source before cleaning.
- **Never immerse the appliance in water; do not wash under running water.**
- The wire rack, dripping-pan tray and dietetic rack may be washed like ordinary dishes, either by hand or in a dishwasher.
- Use a damp sponge to clean the external surface. Avoid the use of abrasive products which could damage the enamel. Take care not to allow water or liquid soap to enter the slits on the top of the oven.
- Do not use products that could corrode the aluminium surface of the oven's interior (spray detergents), and do not scrape the oven walls with sharp or pointed objects/aluminum-corrosive products (spray detergents) and never scrape the walls with sharp or pointed objects.

Some models come with a bottom access-panel for easier cleaning. To clean the bottom of the oven, open the (H) panel by pressing on the spring-latch (fig.A), then pull the door-panel towards you and position the oven on its back (vertically) (fig.B). In this manner, your cleaning will be obviously easier. Once cleaning is finished, close the door-panel and make sure that the latch is well closed.

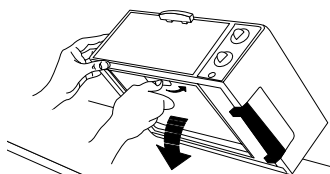


fig. A



fig. B

### MODELS WITH "DURASTONE" ENAMEL

The walls of your oven are resistant to the highest temperatures, to being scratched, scraped, dented and corroded by chemicals. This means that they remain in perfect condition for a very long time. Moreover, because of the particular type of enamel used "DURASTONE", they are unblemished and do not give off unpleasant odours or toxic substances. You only need to clean the walls regularly with a sponge and a general detergent in order to keep the inside permanently clean and really hygienic.

### MODELS WITH SELF-CLEANING WALLS

The oven walls are covered in fat-resistant micro-porous enamel which absorbs and eliminates grease spurts during cooking. To keep this system in good working order avoid cleaning with abrasive detergents. When the enamel-covered walls are very grease-laden, first wipe with a moist sponge and then heat the oven (dry-run) to 270 ( for about two hours. Wait for the oven to cool, then wipe clean with moist sponge again.

### GUARANTEE

If the guarantee is printed on the packaging, cut it out, fill it in completely and keep it with the sales receipt showing the date of purchase. This must be shown to the technician when any repairs are carried out.