

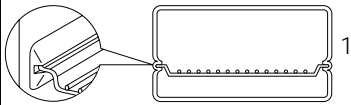

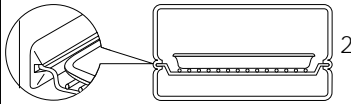

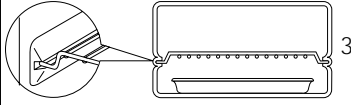
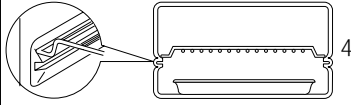

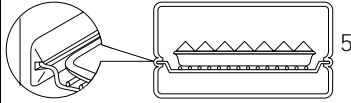
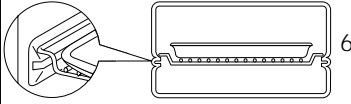

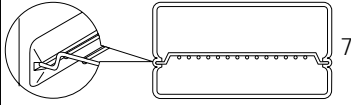

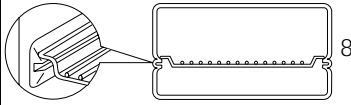
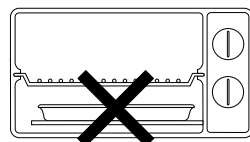


COOKING PROGRAMMES

Program	Position of upper knob (ON/OFF + toasting time)	Position of lower knob (program selector/ thermostat)	Position of wire rack
Keep warm	 ON		
Bake	 ON	Up to 230°C	
Grill	 ON	▼▼▼	
			
Grill	 ON	▼▼▼	<p>LOWER POSITION Dietetic Wire Rack (if provided) inserted into the oven tray</p> 
			<p>UPPER POSITION Dietetic Wire Rack (if provided) inserted into the oven tray</p> 
Toast	Up to 6 minutes 	TOAST	
Sandwiches	Up to 6 minutes 	TOAST	

CAUTION:

During the bake and toast function, do not put the multi-purpose oven tray (or any other accessory/container) directly on the lower heating element.



IMPORTANT

Before beginning to use this oven, read these special instructions carefully. By doing so, you can avoid making errors and obtain the best possible results.

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 a 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 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 all responsibility in cases where these precautions are not followed.
6. Carefully wash all accessories before use.
7. Before using for the 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. Do not connect the appliance to the mains if the flex is damaged. To replace the flex, contact the nearest Service Centre.

TECHNICAL SPECIFICATIONS

Operating voltage see rating label
Maximum absorbed power see rating label

This appliance complies with EEC Directive 89/336, relating to electro-magnetic compatibility.
The materials and objects intended to come into contact with foodstuffs conform to the requirements of EEC Directive 89/109.

SUGGESTIONS

- To pre-heat the oven, set the thermostat knob to the desired temperature. The pilot light switches on and the oven begins to heat. When the oven reaches the desired temperature, the pilot light switches off. At this point, the food to be cooked can be placed in the oven.
- Cooking times depend on the type and temperature of the food, as well as individual preferences. For this reason, the times shown in the table below should be considered approximate.
- When cooking deep-frozen foods, refer to the cooking times printed on the packet.

COOKING PROGRAMS

1) KEEPING FOOD WARM

Turn the lower knob to 60°C and the upper knob to "👉" with the wire rack in position 1 (see "Cooking Programmes").

2) COOKING WITH THE OVEN

- Insert the wire rack in position 2 (see "Cooking Programmes")
- Place the oven pan (or a similar ovenproof dish) on the wire rack.
- Turn the upper knob to "👉".
- Turn the lower knob clockwise to the desired temperature (see table).
- After cooking, switch the oven off by turning the upper knob to "O" and the lower knob to "●".

Note: when the upper knob has failed to be turned back to pos. "O" and the lower knob is already in pos. "●", it is completely normal for the pilot light to emit a faint light.

COOKING CHART	Temperature °C	Cooking time (min.)	Wire rack position
Bread	230	45	2
Souffle	230	30	2
Fish fillets	200	30	2
Angler fish	200	30	2
Fish "au gratin"	200	30	2
Trout	200	30	2
Baked cod	230	70	2
Fish slices	200	35	2
Roast pork (1 kg)	230	80	2
Roast veal (1 kg))	230	80	2
Chicken pieces (1 kg)	230	75	2
Quail	230	50	2
Vegetables "au gratin"	200	12	2
Potatoes "au gratin" with Béchamel	200	45	2
Stuffed potatoes	230	65	2
Tomatoes	230	35	2
"Pasticcio"	230	38	2
Stuffed vegetables	200	50	2
Asparagus	230	18	2
Lasagne	230	38	2
Maccaroni	230	30	2
Chicken breasts	230	40	2
Chicken pieces	230	75	2
Meatloaf	230	70	2
Puff pastry	200	15	2
Fruit pie	200	35	2
Cake with "ricotta"	200	45	2
Plum cake	200	48	2
Fruit soufflé	200	22	2
Biscuits	200	30	2
Meringues	150	30	2

3) COOKING BY GRILL

To grill, always use the oven tray (E) with the wire rack (D).

Do not leave the oven when the grill is on.

Before using the grill for the first time and after each use, wash the oven tray and the wire rack with soapy lukewarm water.

Do not cover the rack with silver foil; this prevents the grease from running off onto the oven tray, causing smoke and unpleasant smells and impeding proper air circulation.

It is also advisable to pour half a glass of water onto the tray to help cleaning and avoid smoke caused by burning grease.

GRILLING

1. Use the accessories as follows:

If the oven does not have a dietetic rack (F):

- Put the wire rack in position 3 or 4 (see "Cooking Programmes" table);
- Put the oven tray (E) above the lower heating element;
- Place the food to be grilled on the wire rack.

If the oven has a dietetic rack (F):

- Put the dietetic wire rack (F) in the oven tray, as shown in fig. 1;
- Place the food to be grilled on the dietetic wire rack and place everything on the wire rack in position 5 or 6 (see "Cooking Programmes" table).

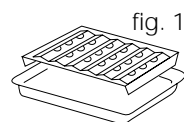


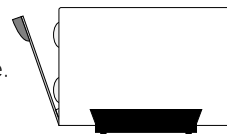
fig. 1

Always leave at least x cm between the food and the upper heating element.

2. Close the door only as far as the first click, as shown in the adjacent figure.

3. Turn the lower knob to position ▼▼▼.

4. Turn the upper knob to position 手.

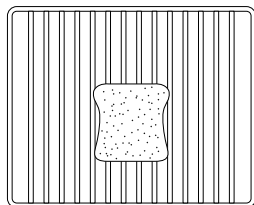


5. After finishing grilling, turn the upper knob to "O" and the lower knob to "O". Be very careful when extracting the food and the wire rack and when removing the grease from the oven tray.

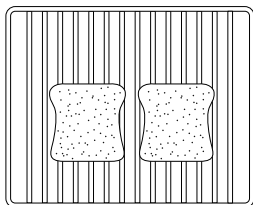
Grilling tablrill	Grilling time	Position of wire rack
Pork or beef chop (1 cm. thick)	10 min. each side	4
Pork or beef chop (2 cm. thick)	13 min. each side	3
Lamb chop	12 min. each side	3
Sausages	10 min. each side	3
Steak	5 min. each side	4
Frankfurters	6 min. each side	4
Kebabs	45 minutes	3

4) AUTOMATIC TOASTING

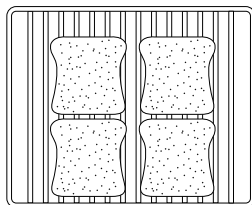
- The capacity of the wire rack is such as to allow the toasting of 6 slices of bread at the same time. In any case better results are obtained with 4 slices.
- For toasting, place the slices of bread as shown below:



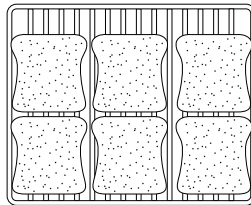
For toasting 1 slice



For toasting 2 slices



For toasting 4 slices



For toasting 8 slices

1. Place the wire rack in position 7 for toast, or position 8 for toasted sandwiches (see "Cooking Programs"). **Do not put the multi-purpose oven tray (or any other accessory/container) directly on the lower heating element.**
2. Center the bread or sandwiches to be toasted on the wire rack as shown in the figure. Close the door.
3. Turn the lower knob to "TOAST".
Condensation may build up on the inside of the glass door. This is normal. The condensation will evaporate as the oven warms up.
4. Turn the upper knob to the desired toasting time (1 - 7 minutes).
When using the oven for the first time, set the "brownness" control to a medium setting. Toast a few pieces of bread to check for desired brownness. If necessary, adjust the control to suit your preference.
5. A ring indicates the end of the set time. This means that the toasting cycle has been completed. The heating elements will shut off automatically.

HINTS FOR TOASTING SUCCESS

- Thick-sliced bread and frozen bread require a longer toasting time.
- A single slice of bread will toast more quickly than several slices.
- When toasting several slices consecutively, turn the upper knob to a shorter time.
- Italian toast: (for 3 people): place 3 slices of bread for toasting on the wire rack.

Place on each of them a slice of processed cheese, followed by a slice of ham and then another slice of processed cheese. Cover with another 3 slices of bread.

Put in the oven (wire rack in position 8, see "Cooking Programmes" table), turn the lower knob to the Toast setting and use the upper one to set the desired cooking temperature.

CLEANING

- Clean the oven regularly to prevent smoke and unpleasant odours from building up during cooking.
- Always unplug the appliance before cleaning.
- Never immerse the appliance in water. Do not use running water to clean the appliance.
- The wire rack and oven pan can be washed in the same way as ordinary dishes, either by hand or in a dishwasher.
- External parts should be cleaned using a damp sponge. Do not use abrasive products, as these may damage the finish.
- When cleaning the aluminium-lined oven compartment, do not use corrosive products (e.g. oven-cleaning sprays). Do not scratch the walls of the oven with sharp utensils.
- To clean the bottom of the oven, press the spring catch (fig. A) to open the panel, and place the oven upright (fig. B). This will facilitate cleaning.

After cleaning, close the panel and check that the catch is securely locked.

Fig. A

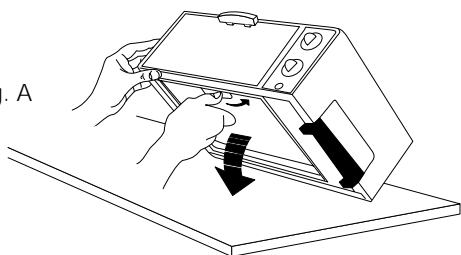
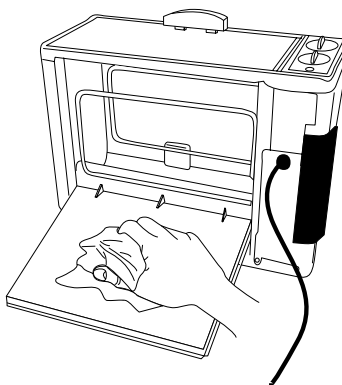


Fig. B



SELF-CLEANING OVEN

The internal walls of the oven are lined with a special grease-resistant microporous enamel which absorbs and removes any grease splashes that occur during cooking.

When cleaning, do not use abrasive detergents which might reduce the efficiency of this self-cleaning lining.

If a large quantity of grease is deposited on the oven lining, the excess grease should be removed immediately using a damp sponge. Then set the thermostat to 230° and heat the oven for 2 hours. Allow the oven to cool, then clean again with a damp sponge.

RECIPES

Lasagne

Ingredients for 4 persons

- 200 g pasta with eggs (for lasagne)
- 300 g minced beef
- chopped onion, carrots and celery
- 2 tablespoons tomato pulp
- 30 g butter, grated cheese
- 2 tablespoons olive oil
- Béchamel sauce (about 35 g flour, butter, 1/2 litre of milk, salt, grated cheese and nutmeg)
- salt and pepper

First, prepare the meat sauce. Place the chopped onion, carrots and celery in a bowl with the minced meat, olive oil, butter, salt and pepper. Stir over a low heat for a few minutes. When the vegetables are tender and the meat begins to colour, add a little water and the tomato pulp. Bring to the boil and cook uncovered for about one hour.

Cook the lasagne (a few strips at a time) in salted boiling water for about 5 minutes.

Remove with a perforated ladle and drain, then place the lasagne on a cloth and allow to cool.

Prepare the Béchamel sauce as follows: melt the butter over a low heat. Add the flour and stir until smooth. As soon as this mixture begins to bubble (it should not be allowed to brown) pour in the milk and continue stirring. Add the grated cheese, nutmeg and salt (cooking time about 10 - 15 minutes).

The Béchamel sauce should be fairly liquid. When all the ingredients are ready, pre-heat the oven to 230°C and grease a baking dish with a little butter. Place a layer of lasagne in the bottom of the dish, then a thin layer of meat sauce and a little grated cheese. Add a layer of Béchamel and a few knobs of butter. Repeat, adding alternate layers and finishing with a top layer of Béchamel sauce. Cook for a total of 38 minutes at 230°C with the wire rack in position 2.

Stuffed potatoes

Ingredients for 4 persons

- 8 medium-sized potatoes
- 100 g cooked ham
- 100 g mushrooms
- 2 eggs
- butter, grated cheese
- chopped parsley, salt and pepper

Pre-heat the oven to 230°C with the wire rack in position 2. When the oven reaches this temperature, cook the potatoes in their jackets for 25 minutes. When cooked, peel the potatoes and scoop out the middles. Cook the sliced mushrooms in the butter, and add the ham and chopped parsley. Mix well and add the scooped-out parts of the potatoes. Add the eggs to bind the mixture and season to taste. Fill the potatoes with the mixture and place in a buttered baking dish. Sprinkle with grated cheese and add a knob of butter to each. Cook for 40 minutes.

Maccaroni and artichokes au gratin

Ingredients for 4 persons

- 250 g artichoke hearts (frozen if preferred)
- 500 g Béchamel sauce
- 250 g fresh maccaroni
- 50 g Parmesan cheese
- chopped garlic and parsley
- 2 tablespoons olive oil
- salt and pepper

Slice the artichoke hearts and cook for 15 minutes with the garlic, parsley, olive oil, salt and pepper. Cook the pasta (better if slightly undercooked). Prepare the Béchamel sauce and blend the artichokes in a blender. Add two tablespoons of Béchamel sauce to the artichoke mixture and add the cheese. Stir well and pour this mixture into a dish. Top off with a layer of Béchamel sauce. Pre-heat the oven to 230°C with the wire rack in position 2. Cook for 30 minutes and serve hot.

Grilled meat kebabs

Ingredients for 2 persons:

- 400 g assorted lean meat (pork, veal and turkey or chicken)
- 1 pepper
- 100 g smoked bacon (one thick slice)
- a few sage leaves
- salt

Cut the meat, bacon and pepper into bite-sized cubes and thread onto the kebab skewers. Alternate the different types of meat and insert a sage leaf between each. Place the wire rack in position 3 or 4. Set the oven to Grill operation and pre-heat for 5 - 10 minutes. Place the kebabs on the wire rack and cook for about 45 minutes (turn the kebabs once or twice while cooking). For best results, leave the door slightly ajar and place the drip pan on the bottom of the oven to catch any fat from the meat. In order to prevent smoking and unpleasant odours, pour a little water into the bottom of the drip tray.

Yellow tomatoes

Ingredients for 4 persons

- 4 large tomatoes
- 3 eggs
- half a glass of milk
- 2 tablespoons grated cheese
- butter and salt

Cut the tops off the tomatoes and remove the seeds. Scoop out some (but not all) of the flesh. Beat the eggs in a bowl and add a pinch of salt, the grated cheese and the milk. Place the tomatoes in a well-buttered oven dish and fill with the egg mixture. Garnish each tomato with a knob of butter. Pre-heat the oven to 230°C, then cook the tomatoes for a total of 35 minutes with the wire rack in position 2.

Trout with olives

Ingredients for 2 persons

- 500 g salmon trout
- 50 g stoned black olives
- a generous handful of chopped onion and parsley
- 2 tablespoons olive oil
- 1/2 glass of dry white wine
- salt and pepper

Preheat the oven to 200°C. Gut and wash the trout carefully, and place in a baking dish and add the chopped onion and parsley, oil, white wine, olives, salt and pepper. Cook for a total of 30 minutes with the wire rack in position 2. Baste the trout in its sauce every now and then.

Stuffed peaches

Ingredients for 4 persons

- 5 yellow peaches
- a few macaroons
- 1 1/2 glasses red wine
- 1 small glass Maraschino
- 1 egg yolk
- 50 g sugar

Cut four of the peaches into halves without peeling. Remove the stones and scoop out a little of the flesh. Place the flesh in a bowl and add the flesh of the remaining peach. Crumble the macaroons into the bowl and stir in the egg yolk, a teaspoon of sugar and the Maraschino. Fill the four peaches with this mixture. Pre-heat the oven to 175°C for about 10 minutes. Place the peach halves in a baking dish and add the wine (mixed with a little sugar). Sprinkle a little sugar over the peaches. Cook for a total of 30 minutes with the wire rack in position 2. Before serving, baste the peaches in their own juice.

Meringues with whipped cream

Ingredients for 6 persons

- 3 egg whites
- 150 g sugar
- 1/2 litre whipped cream
- butter and a little flour

These ingredients are sufficient for about 24 meringues. Use a whisk to beat the egg whites until stiff. Add the sugar a little at a time, stirring very gently so that the egg whites remain stiff. Grease the oven pan lightly with a little butter, sprinkle with flour. Blow off any excess flour. Pre-heat the oven to 150°C. Pour the beaten egg whites into a piping bag and pipe the mixture onto the oven tray in half-egg-shaped portions. Sprinkle with sugar and cook for 30 minutes with the wire rack in position 2. The meringues should harden but not turn brown. Allow the meringues to cool completely, then scoop out the flat part, fill with whipped cream and finish off by adding a second meringue.

Roast chicken

Ingredients for 4 persons

- 1 kg chicken pieces
- 2 tablespoons olive oil
- 125 ml di sparkling white wine
- 1 garlic clove, a few leaves of sage and basil
- 1 stock cube, salt and pepper

Wash and dry the chicken carefully. Place the pieces in a dish and add the crumbled stock cube, the garlic clove (whole), the herbs, the white wine, the olive oil and the pepper. Pre-heat the oven to 230° and cook for a total of 75 minutes with the wire rack in position 2. Turn the pieces of chicken twice during cooking.

Cake with "ricotta"

Ingredients for 4 persons

- 250 g puff pastry
- 1 egg yolk
- 350 g fresh "ricotta"
- 3 medium or 4 small fresh figs
- 3 tablespoons sugar
- 2 tablespoons unsweetened cocoa
- grated lemon rind (the yellow outside layer only)
- 5-6 macaroons

Roll the pastry and line a 22 - 24 cm baking dish. Use a blender to mix the "ricotta", egg yolk, sugar, cocoa, figs (unpeeled) and the macaroons. Before pouring the filling into the dish, add the grated lemon rind. Sprinkle one or two crumbled macaroons over the filling before placing in the oven and decorate with any remaining pastry. Pre-heat the oven to 200°C, then cook for 45 minutes with the wire rack in position 2.

Jam tart

Ingredients for 4 persons

- 200 g flour
- 100 g sugar
- 100 g margarine and butter
- 3 egg yolks
- a pinch of salt
- the rind of a lemon or an orange
- 1 egg yolk
- 1 jar of plum jam (or other types of fruit if preferred)

First of all, prepare the pastry as follows: mix the flour and sugar, then add a pinch of salt, 3 egg yolks, the butter and margarine (cut into small pieces and softened) and the grated lemon or orange rind. Mix slowly and knead a little until the ingredients bind. When the pastry is smooth, roll it into a ball, sprinkle with flour and cover with a cloth. Leave the pastry in a cool place for about 30 minutes.

Pre-heat the oven to 200°C. Roll the pastry and line a buttered baking dish, leaving a 1/2" raised edge all round. Add the jam filling and decorate with strips of pastry. Beat the remaining egg yolk and brush onto the visible parts of the pastry. Cook in the oven for 35 minutes with the wire rack in position 2.