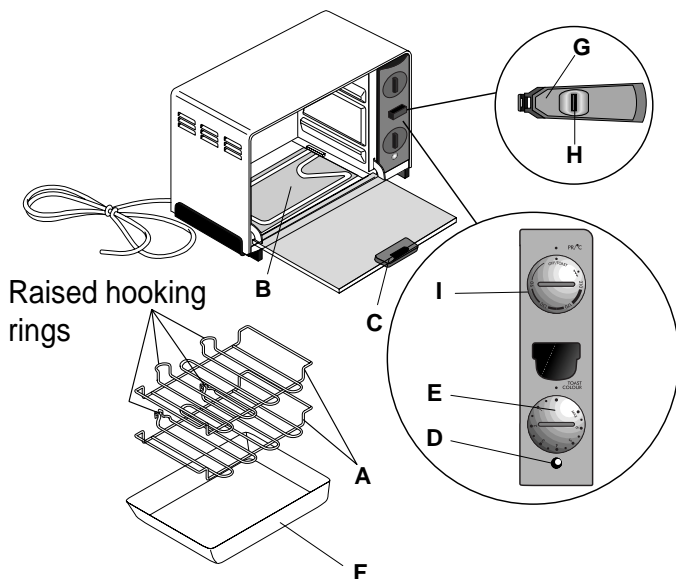


DESCRIPTION



A Wire racks (2 provided)

B Bottom access panel

C Front-panel handle

D Pilot light

E Toast timer knob

F Dripping pan

G Wire-rack removal handle

H Handle closing-latch

I Thermostat knob/function selector

TECHNICAL SPECIFICATIONS

Voltage

Power rating

see rating label

" " "

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

Materials and accessories to are to come in contact with foodstuffs are in compliance with EEC directive 89/109.

WARNING

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

- This oven has been designed for cooking food. It must not be used for other purposes nor must it be altered or tampered with in any way. **Before use, check that the appliance has not suffered damage during transportation.**
- 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.**
- Wash the wire racks and the dripping pan carefully before 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.**
- **This appliance must not be used under or near curtains or other combustible material as the food inside (e.g. bread) may burn during cooking.**
- **Do not move the appliance until it has cooled completely.**
- **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 may be replaced only by personnel authorized by the Manufacturer or their after sales assistance.

Warning: After cooking or grilling, always turn the upper knob (I) to the "OFF/ TOAST" setting to switch off the appliance.

HOW TO USE THE CONTROLS AND POSITION THE ACCESSORIES

THERMOSTAT KNOB/FUNCTION SELECTOR

- To make toasted sandwiches: turn the knob to TOAST setting.
- To warm up brioches: turn the knob to 90° setting.
- To cook: turn the knob to a setting between 90° C and 210° C.
- To grill: turn the knob to the ▼▼▼ setting.

Attention: at the end of each cooking, turn the knob to the OFF/TOAST setting.

WIRE RACK REMOVAL HANDLE

- A firm pull is enough to remove the handle from its special housing.

TOAST TIMER KNOB

- Only to be used for toasting.

SIGNAL LAMP

- The signal lamp comes on to indicate that the oven is warming up; when it goes off it means that the oven has reached the desired temperature.

fig. 1

We recommend positioning the wire racks according to the function used, i.e.:
OVEN FUNCTION

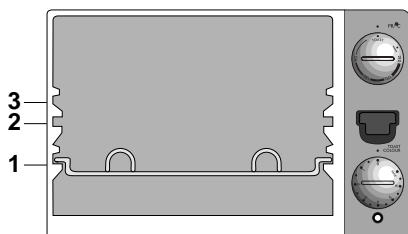


fig. 3

fig. 2

TOAST FUNCTION

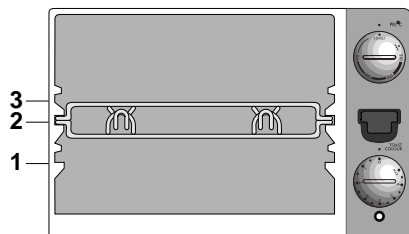


fig. 4

GRILL FUNCTION

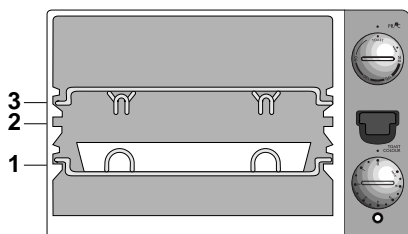


fig. 5

HOW TO USE THE OVEN

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:

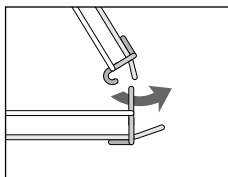


Fig. 6

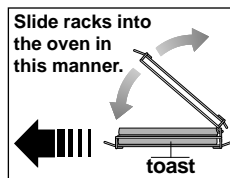


Fig. 7

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

Hook the two wire racks to each other (fig. 6) and, having placed the slices of bread or toasted sandwiches (maximum 2) insert them in the central guide, as shown in fig. 4, from the side shown in fig. 7.



Fig. 8

Close the door and make sure that the thermostat knob/function selector (I) is in pos. OFF/TOAST.

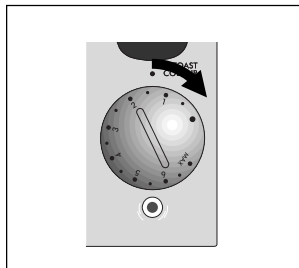


Fig. 9

Turn the toast timer knob (E) in a clockwise direction to set the desired time (refer to the general recommendations in the following paragraph). The heating signal lamp (D) will come on to show that the appliance is working. At the end of the cycle, a sound signal will show that the time set has expired: it will now be possible to taste the full flavour of the toasted sandwich or slices of toasted bread. (Warning: the signal lamp goes off about 1 and a half minutes before the sound signal).

How to avoid getting burned when removing racks from the oven after toasting

1) Remove the handle (G) from its housing in the instrument panel as shown in fig. 1. Pull the hook (H) towards you in order to release the tweezer on the handle upwards.

2) Take hold of racks when handle is “open” as shown in fig. 10. At this point completely remove the racks from the oven by pulling outwards all the way.

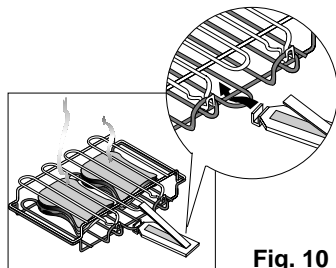


Fig. 10

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).

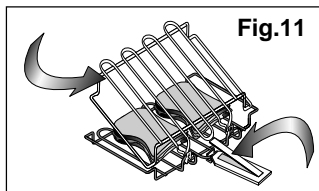


Fig. 11

2) GENERAL TOASTING RECOMMENDATIONS

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. 12).

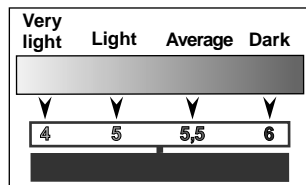


Fig. 12

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. 13.

It is not possible in any case, to perform more than three quick-repeated toasting.

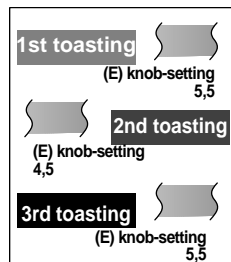


Fig. 13

OVEN FUNCTION

1) HOW TO USE

Position the wire rack as shown in figs. 2 and 3.

Rest it on the dripping pan (F) with the fresh food or the container of frozen food on sale in the shops (**warning: the container must be able to withstand the heat set on the knob**).

Close the door and turn the thermostat knob/function selector (I) in a clockwise direction to set the desired temperature.

WARNING: the oven will not switch off automatically; it is therefore necessary to turn the thermostat knob/function selector (I) to the “OFF/TOAST” setting.

2) GENERAL RECOMMENDATIONS

Besides cooking toasted sandwiches and warming up brioches, the oven was also designed to cook other food, such as meat and vegetables, but it is especially useful for cooking frozen food which is readily available in the shops (e.g. lasagne, cannelloni, etc.)

It is possible to cook these foods directly in their wrappers providing that these can withstand high temperatures and are not covered with film.

A few recipes are shown below with cooking suggestions to help get the best out of your oven. Bear in mind that cooking times are dependent upon the quality of the products, the initial temperature of the food and individual taste. The times shown in the table are therefore only a general guide.

Type of food	Quantity	Knob Setting	Time (min.)	Notes and suggestions
Whole chicken	540 gr.	210°C	60	Should be turned over halfway through. Dress lightly.
Quails	300 gr.	210°C	40	Should be turned over halfway through. Dress lightly.
Frozen aubergines alla Parmigiana	450 gr.	210°C	40	Put in the oven in their tray.
Frozen Cannelloni	500 gr.	210°C	40	Put in the oven in their tray.
Frozen Vol au vent	n° 5	210°C	10	Oil the dripping pan and swab the vol au vent with egg yolk.
Frozen new potatoes	250 gr.	210°C	35	Move around twice during cooking.
Frozen Sofficini	n° 2	210°C	15	Oil the dripping pan. Turn over halfway through.
Uncooked frozen brioches	n° 2	90°C	4	Place the brioches (2 max.) brioches directly on the wire rack.
Fresh brioches	n° 1	170°C	20	Cover the brioches with a little oil and place them in the dripping pan.
Frozen mini pizzas	n° 2	210°C	7	Preheat the oven and place the wire rack face-down in position 2.

GRILL FUNCTION

- HOW TO USE

This function is mainly used to grill meat and vegetables. Insert the two wire racks exactly as shown in fig. 5. The dripping pan (F), placed above the lower wire rack, will serve to collect any drops of fat.

Close the door and turn the thermostat knob/function selector (I) in a clockwise direction to the ▼▼▼ setting.

Preheat the oven for 5 minutes, then insert the food on the upper wire rack. The food should, of course, be turned over halfway through the cooking cycle.

WARNING: The oven will not switch off automatically; you will therefore need to turn the thermostat knob/function selector (I) to the "OFF/TOAST" setting as soon as the grilling has been completed.

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 14. **After cleaning, always close panel (B) properly.**

Clean the inside walls and the dripping pan (F) with a damp sponge and with 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.

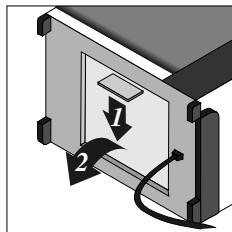
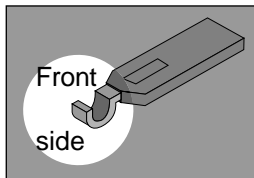


Fig. 14



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

Fig. 15