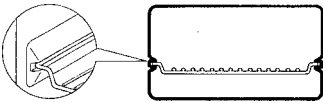
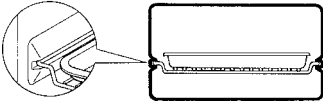

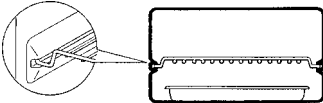
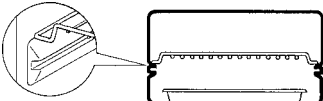

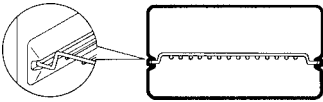

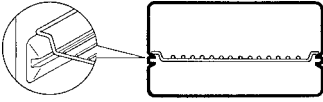
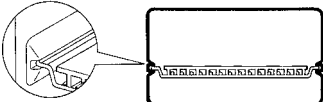




## COOKING PROGRAMMES

Program	Position of upper knob (ON/OFF + toasting time)	Position of lower knob (program selector/ thermostat)	Position of wire rack/ pizza stone
Keep warm	I	60	 1
Bake	I	Up to 230°C	 2
Grill	I		 3
			 4
Toast	Up to 7 minutes 	TOAST	 5
Sandwiches	Up to 7 minutes 	TOAST	 6
Pizza	I	PIZZA	 7

## TECHNICAL CHARACTERISTICS

Voltage .....	see rating label
Total power absorption .....	see rating label

This appliance conforms to EEC Directive no. 87/308 governing the suppression of radio interference.

The materials and objects destined to come into contact with food products comply with the regulations in EEC directive 89/109.

## IMPORTANT

Before using the appliance, ensure that the voltage shown on the rating plate is suitable for your mains voltage.

- Plug the appliance into a properly-earthed power socket with a power rating of at least 10A.
- Ensure that the power cable does not remain in contact with hot parts of the oven during operation.
- Wash all the accessories carefully before using.
- When first switched on, the oven may generate a slightly unpleasant odour. This odour can be eliminated by setting the thermostat to maximum temperature and switching on the oven for at least 20 minutes without any food inside. Ensure that the room is well ventilated when doing this.
- When the oven is in operation, the metal and glass parts become very hot. Always use the plastic handles and knobs when operating the appliance. NEVER LEAVE THE OVEN WITHIN THE REACH OF CHILDREN.
- Do not move the oven when it is in operation.
- If the power cable should require replacement, be sure to use an approved rubber-sheathed H05 RRF cable with a section of 3x1mm<sup>2</sup>.

## 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 "I" 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 "I".
- 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 "●".

COOKING CHART	Temperature °C	Cooking time (min.)	Wire rack position
Bread	230	45	2
Soufflé	230	30	2
Fish fillets	200	30	2
Angler fish	200	30	2
Fish "au gratin"	200	30	2
Trout	200	30	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
"Pasticcio"	230	38	2
Stuffed vegetables	200	50	2
Lasagne	230	38	2
Puff pastry	200	15	2
Fruit pie	200	35	2
Fruit cake	200	48	2
Fruit soufflé	200	22	2
Biscuits	200	30	2
Meringues	150	30	2

The lower heating element should be used for foods that require cooking from below.

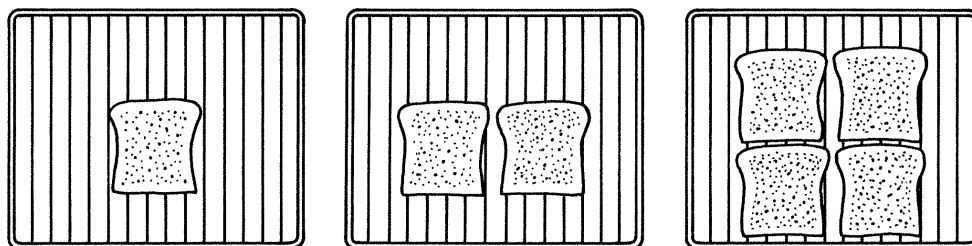
### 3) GRILLING

- Position the wire rack and the drip pan as shown in the figure (see "Cooking Programs", position 3 or 4). Place the food to be grilled on the wire rack.
- Place the wire rack on the lower heating element to catch any drops of fat.
- Leave the door ajar.
- Turn the lower knob to position
- The upper knob should be set to "I". After cooking, switch off the oven by turning the upper knob to position "O".

Grilling table	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

- For toasting, place the slices of bread as shown below:



1. Place the wire rack in position 5 for toast, or position 6 for toasted sandwiches (see "Cooking Programs").
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.

## 5) COOKING PIZZA

- Place the wire oven rack in position 7 (see "Cooking Programmes") and place the special pizza stone on the rack.
  - Turn the upper knob to "I".
  - Turn the lower knob to 230°C and pre-heat the oven for 5 - 7 minutes.
  - Place the pizza on the pizza stone and cook for about 8 minutes at a temperature of 230°C.
  - Turn the lower knob to "PIZZA" and leave it in this position until the pizza is cooked (another 8 minutes).
  - To switch off the appliance, turn the upper knob back to "O" and the lower knob to position "●".
- N.B. Do not use oil or fat when cooking pizza.

## CLEANING

### CLEANING THE PIZZA STONE

- Remove cooking residue from the pizza stone with a spatula or a broad-bladed knife. For more thorough cleaning, heat the pizza stone in the oven and clean with an abrasive pad. Rinse well in hot water. Do not use detergents.
- After a time, the pizza stone will tend to become darker. This does not affect its characteristics in any way.

### CLEANING THE APPLIANCE

- Never use products which corrode aluminium (spray cleaners) to clean the aluminium oven lining and do not scratch the walls using pointed or sharp objects. Do not use ammonia-based detergents.
  - 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.

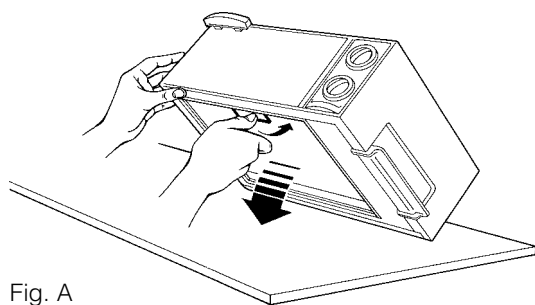


Fig. A

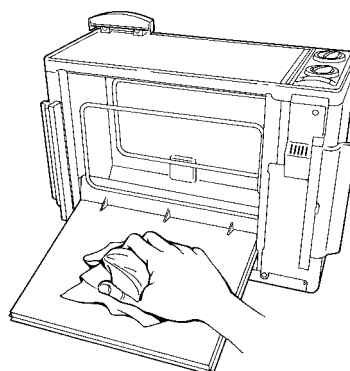


Fig. B

## COOKING INFORMATION

### Grilling

- Turn the knob to GRILL and pre-heat the oven for 5 - 8 minutes.
- Place the food to be grilled on the wire rack. Position the wire rack and the oven pan as shown in the "Cooking Programmes" table. For thicker foods, place the wire rack in position 3; for thinner foods, use position 4.
- Leave the oven door ajar.
- Pork or beef chops (1 cm) 10 min each side
- Pork or beef chops (2 cm) 13 min each side
- Lamb chops 12 min each side
- Sausages 10 min each side
- Frankfurters 6 min each side
- Steak 5 min each side
- Hamburgers 9 min each side
- Meat kebabs 45 min
- It is a good idea to pour half a glass of water into the oven pan. This will prevent smoking caused by burning fat, and facilitate cleaning.
- After grilling, switch the oven off by turning the upper knob to position "O".

### Fresh pizza

- Insert the pizza stone and pre-heat the oven to 230°C for 10 minutes with the wire rack in position 7 (see "Cooking Programmes").
- Place the pizza in the oven and cook for 8 minutes at 230°C.
- Turn the selector knob to PIZZA and cook for a further 8 minutes.
- After cooking, switch the oven off by turning the upper knob to position "O".

### Frozen pizza

Place the pizza stone in the oven (with the wire rack in position 7) and pre-heat for 10 minutes at 230°C. When the oven has reached this temperature, place the frozen pizza on the pizza stone. Cook for 6 minutes at 230°C. Then turn the selector knob to PIZZA and cook for a further 8 minutes. Serve immediately.

### Toasting bread

- Place the bread on the wire rack (in position 5 - see "Cooking Programmes"). Do not place the oven pan on the wire rack when toasting bread.
- Turn the lower knob to TOAST.
- Close the door.
- Turn the upper knob to the desired toasting time.
- After toasting, switch the oven off by turning the upper knob to position "O".

### Toasted sandwiches

- Place the sandwich on the wire rack (in position 6 - see "Cooking Programmes"). Do not place the oven pan on the wire rack when toasting sandwiches.
- Turn the lower knob to TOAST.
- Close the door.
- Turn the upper knob to the selected toasting time.
- After toasting, switch the oven off by turning the upper knob to position "O".

### Italian-style toasted sandwiches

- For 3 persons:
- 6 slices of bread
  - 6 cheese slices
  - Sliced ham

Place three slices of bread on the wire rack. On each slice, place a cheese slice, a slice of ham and another cheese slice. Then add another slice of bread to each. Place the sandwiches in the oven with the wire rack in position 6 and turn the selector knob to TOAST. Toast for 5 minutes and serve piping hot.

COOKING TABLE	Temperature °C	Cooking times (min.)	Position of wire rack
Lasagne	230°C	38	2
Maccaroni	230°C	30	2
Chicken breasts	230°C	40	2
Chicken pieces	230°C	75	2
Meatloaf	230°C	70	2
Baked cod	200°C	30	2
Fish slices	200°C	35	2
Trout	200°C	30	2
Asparagus	230°C	18	2
Stuffed potatoes	230°C	65	2
Tomatoes	230°C	35	2
Biscuits	200°C	30	2
Croissants	200°C	35	2
Jam tart	200°C	35	2
Meringues	150°C	30	2
Peaches	175°C	30	2
Cake with "ricotta"	200°C	45	2

# RECIPES

## Pizza dough

- 500 g plain flour
- 20 g fresh yeast
- olive oil
- salt

Crumble the yeast in a teacup and dissolve in two tablespoons of warm water. Place the flour on the baking board. Add the salt and mix well. Make a hole in the top of the mixture and introduce a tablespoon of olive oil and the dissolved yeast. Mix well, gradually adding lukewarm water until the dough is soft and smooth. Knead energetically until the dough becomes elastic. Place the dough in a lightly-floured dish and cut a cross in the top. Cover with a clean floured cloth. Leave the dough in a warm draught-free place to rise. Its volume should double. Knead the dough again, roll it flat and add the other ingredients for the pizza.

## Pizza “alla Pugliese”

Ingredients for 4 persons:

- 300 g dough for pizza
- 1 medium-sized onion
- Grated “pecorino” (smoked goat’s cheese)
- salt, origano
- a little olive oil

Place the pizza stone in the oven and pre-heat for 10 minutes at 230°C. While waiting for the oven to heat, roll the dough into a thin disc. Chop the raw onion fairly finely and spread over the dough. Season with oil, origano and salt and sprinkle liberally with the grated cheese (very spicy, mature goat’s cheese is best). Use a spatula to place the pizza on the pizza stone. Place the wire rack in position 7 and cook for 6 minutes at 230°C. Then turn the selector knob to PIZZA and cook for a further 8 minutes. The onion should be cooked until crisp, and the oil and goat’s cheese should harden to form a crispy crust. Serve immediately.

## Pizza with anchovies

Ingredients for 4 persons:

- 300 g dough for pizza
- 200 g tomato pulp
- 150 g mozzarella cheese
- anchovy fillets
- salt, origano
- a little olive oil

Place the pizza stone in the oven and pre-heat for 10 minutes at 230°C. While waiting for the oven to heat, roll the dough into a thin disc. Add the tomato pulp, the sliced mozzarella and the anchovy fillets. Season with oil, origano and salt. Use a spatula to place the pizza on the pizza stone. Place the wire rack in position 7 and cook for 6 minutes at 230°C. Then turn the selector knob to PIZZA and cook for a further 8 minutes. Serve immediately.

## Pizza with peppers

Ingredients for 4 persons:

- 300 g dough for pizza
- 200 g tomato pulp
- 150 g mozzarella cheese
- 1 pepper cut into small slices
- salt
- a little olive oil

Place the pizza stone in the oven and pre-heat for 10 minutes at 230°C. While waiting for the oven to heat, roll the dough into a thin disc. Add the tomato pulp, the sliced mozzarella and the sliced pepper. Season with oil and salt. Use a spatula to place the pizza on the pizza stone. Place the wire rack in position 7 and cook for 6 minutes at 230°C. Then turn the selector knob to PIZZA and cook for a further 8 minutes. Serve immediately.

## “Four Seasons” pizza

Ingredients for 4 persons:

- 300 g dough for pizza
- 200 g tomato pulp
- 150 g mozzarella cheese
- anchovy fillets
- 50 g black olives
- 50 g artichoke hearts in olive oil
- 50 g cooked ham
- salt, origano
- a little olive oil

Place the pizza stone in the oven and pre-heat for 10 minutes at 230°C. While waiting for the oven to heat, roll the dough into a thin disc. Add the tomato pulp. Use a knife to mark off four equal sections on the pasta. Place the artichoke hearts on one section, the stoned black olives and chopped anchovy fillets on another, the cooked ham on the third and the diced mozzarella on the last section. Season with oil, origano and salt. Use a spatula to place the pizza on the pizza stone. Place the wire rack in position 7 and cook for 6 minutes at 230°C. Then turn the selector knob to PIZZA and cook for a further 8 minutes. Serve immediately.

## Pizza “Margherita”

Ingredients for 4 persons:

- 300 g dough for pizza
- 200 g tomato pulp
- 150 g mozzarella cheese
- origano, salt
- a little olive oil

Place the pizza stone in the oven and pre-heat for 10 minutes at 230°C. While waiting for the oven to heat, roll the dough into a thin disc. Add the tomato pulp and the sliced mozzarella. Season with origano, oil and salt. Use a spatula to place the pizza on the pizza stone. Place the wire rack in position 7 and cook for 6 minutes at 230°C. Then turn the selector knob to PIZZA and cook for a further 8 minutes. Serve immediately.

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### Lasagne

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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.

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### Maccaroni and artichokes au gratin

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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.

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### Grilled meat kebabs

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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.

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### Stuffed potatoes

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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.

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### Yellow tomatoes

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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.

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### Trout with olives

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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.

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### Roast chicken

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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.

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### Stuffed peaches

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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.

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### Cake with "ricotta"

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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.

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### Meringues with whipped cream

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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.

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### Jam tart

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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.