

OVEN+GRILL+HOTPLATE

INSTRUCTIONS FOR USE

FOUR+GRIL+PLAQUE

MODE D'EMPLOI

BACKOFEN+GRILL+KOCHPLATTE

GEBRAUCHSANLEITUNG

FORNO+GRILL+PIASTRA

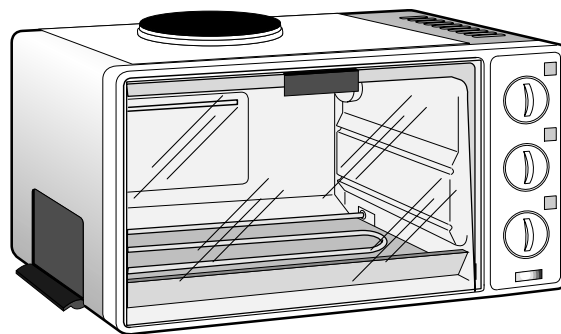
ISTRUZIONI PER L'USO

OVEN+GRILL+PLAAT

GEBRUIKSIINSTRUCTIES

HORNO+GRILL+PLANCHA

INSTRUCCIONES PARA EL USO



FORNO+GRILL+CHAPA

INSTRUÇÕES PARA O USO

ΦΟΥΡΝΟΣ+ΓΡΙΛΛ+ΕΣΤΙΑ

ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ

OVN+GRILL+KOGELADE

BRUGSANVISNING

UGN+GRILL+KOKPLATTA

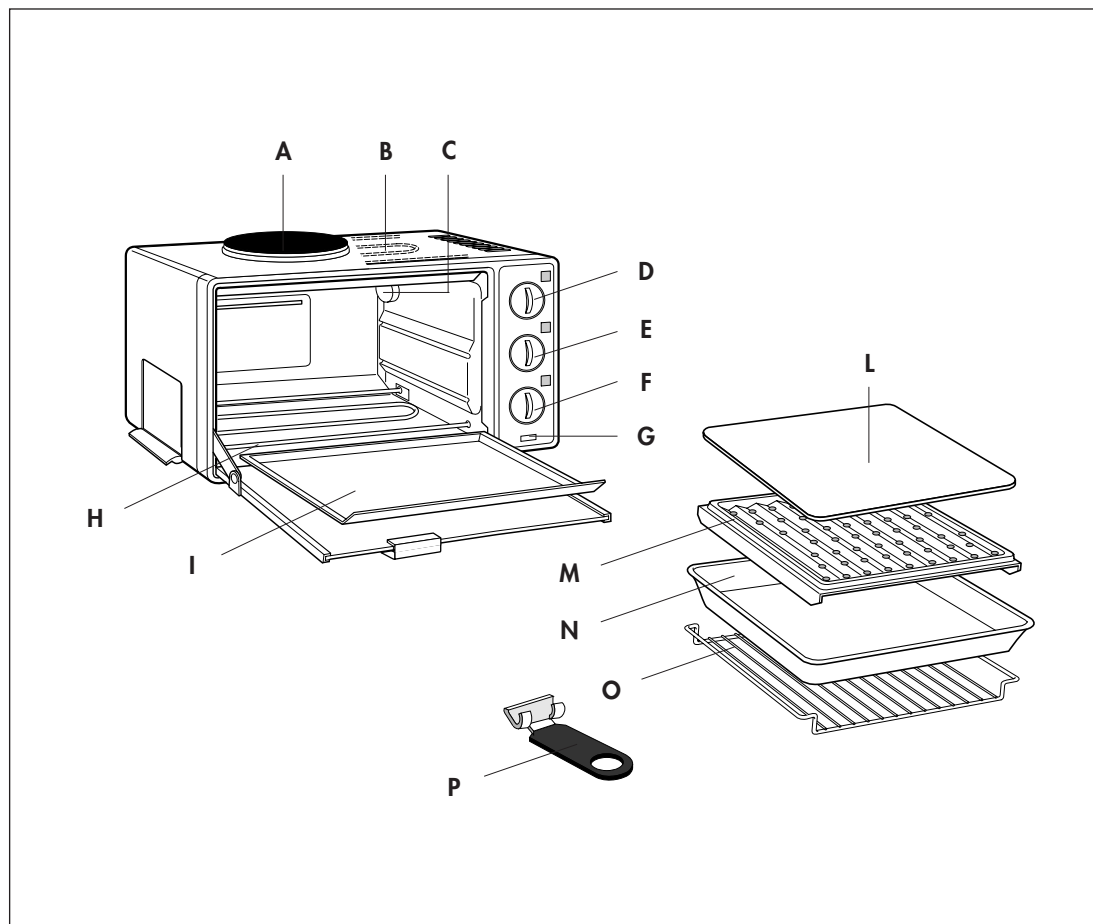
BRUKSANVISNING

OVN+GRILL+VARMEPLATE

BRUKERVEILEDNING

UUNI+GRILLI+KEITTOLEVY

KÄYTTÖOHJEET



ELECTRICAL CONNECTION (U.K. ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below. warning: Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

WARNING - THIS APPLIANCE MUST BE EARTHED


IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow	Earth
Blue	Neutral
Brown	Live



As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.

DESCRIPTION

A Hotplate	I Removable crumb tray
B Upper element	L Baking tray (*)
C Oven light	M Dietetic rack (*)
D Thermostat knob	N Dripping-pan (*)
E On-Off /Timer knob for oven and grill (*)	O Wire rack
F Function control knob	P Wire rack handle (*)
G Oven and grill indicator light	
H Lower element	

(*) not on all models

TECHNICAL SPECIFICATIONS

Operating voltage	see rating label
Maximum absorbed power	see rating label
External dimensions (LxDxH)	mm 427x330x250
Internal dimensions (LxDxH)	mm 307x265x156
Internal volume	l 12,5
Hotplate diameter	14,5 cm

POWER CONSUMPTION OF OVEN (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

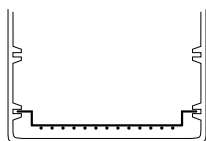
This appliance conforms to EEC Directives 89/336 and 92/31, relating to electro-magnetic compatibility.

The materials and objects intended to come into contact with foodstuffs conform to the requirements of EEC Directive 89/109 and Law by Decree, No. 108.

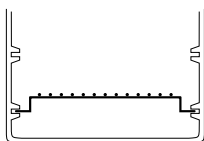
IMPORTANT WARNINGS

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 a height of at least 85cm.
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. **Keep the appliance out of the reach of children, especially when the hotplate is in use.**
5. Before plugging the oven in to 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. NEVER place anything on top of the appliance, even when it is off: if the hotplate (A) is unintentionally switched on, anything resting on the hotplate could catch fire.
7. Take the maximum care if using the hotplate for frying as heated oil and fat can easily catch fire.
8. Carefully wash all accessories before use.
9. 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.
10. Do not move the appliance when it is in operation.
11. Make sure the power cord does not come into contact with any heated parts when the appliance is in use.
12. If the power cord must be replaced, use only H05 RRF rubber cable, 3x1mm² section, in conformance with regulations.

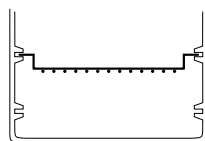
CORRECT POSITIONS OF WIRE RACK



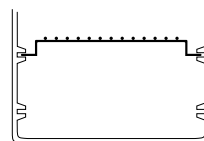
(1)



(2)



(3)




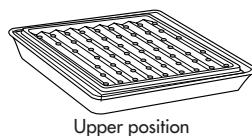
(4)

SUMMARY

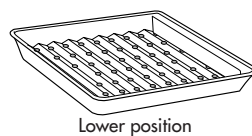
Programme	Function control knob position (F)	Timer knob position (E)	Thermostat position (D)	Wire rack and accessory positions	Remarks/Advice
Keeping food hot		position, or in clockwise direction to required time	60°	 Pos. 2	-
Baking		position, or in clockwise direction to required time	100° - 270°	 Pos. 1 Pos. 2 Pos. 3	Ideal for all types of baked food (lasagne, meat, pizza, pies, fish and poultry). Grille position 3 is especially suitable for baking biscuits and pastries.
Grilling		position, or in clockwise direction to required time	270°	 Pos. 4	Ideal for all types of grilling: hamburgers, frankfurters, kebabs and making toast. The dripping-pan is placed on the lower element.
Hotplate	 1 ÷ 4	-	●	-	-
Hotplate + Baking	 1 ÷ 4	position, or in clockwise direction to required time	100°÷270°	 Pos. 4	Ideal for all types of grilling: hamburgers, frankfurters, kebabs and making toast. The dripping-pan is placed on the lower element.

OPTIONAL ACCESSORIES

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

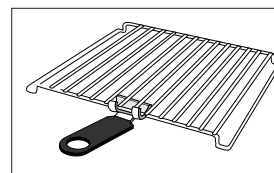




Upper position



Lower position

- **WIRE RACK HANDLE (P):** handy for taking out the wire rack when it is hot.




- **OVEN LIGHT (C):** the oven light is always on when the oven  or grill  are operating. It does not come on when only the hotplate is being used. To change the bulb: unplug the cord from the power supply, unscrew the protective glass and replace the blown bulb with one of the same type (able to withstand high temperatures), then replace the protective glass.


USE OF CONTROLS

• Thermostat knob (D)

Select the required temperature, as follows:

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

• On-Off/Timer knob for oven and grill (E) (not on all models)

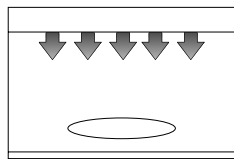
- To switch on the oven: Turn the knob to position .
- To switch off the oven: Turn the knob to position "0".
- To set the cooking time: Turn the knob clockwise to the required time (max. 120 minutes). When the set time has been reached, an audible signal (*) is emitted and the oven switches off automatically.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

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

N.B: The On-Off/Timer switch DOES NOT control the hotplate (A).

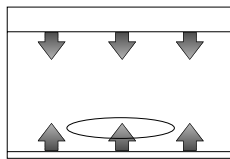
• Function control knob (F)

To select the cooking functions available:



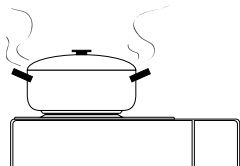
 **GRILL**

(upper element only, at maximum power)



 **TRADITIONAL BAKING;
KEEPING FOOD HOT**

(upper and lower elements)



 **HOTPLATE**

(may be adjusted to four heating positions)

• Oven and grill indicator light (G)

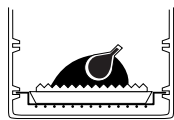
The indicator light comes on when the oven is heating. It switches off when the oven has reached the set temperature.

USE OF 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, roast meats and small birds, we recommend putting these directly on the dietetic rack placed over the dripping-pan (see illustration at 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 (G) will come on.
- Insert the wire rack as shown in the table on page 4, 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

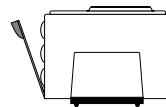
- Insert the wire rack as shown in the table on page 4.
- Set the function control knob on 
- Select the required temperature by turning the thermostat (D).
- Set the On-Off /Timer knob (if fitted) on , or to the required cooking time.
- Wait for the oven to reach the set temperature (indicator light 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 (800g)	200°	18'÷20'	2	Use a dripping-pan
Roast potatoes (500g)	200°	35'÷40'	2	Turn 2-3 times during cooking
Plum cake	160°	85'÷90'	1	Use a 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.

• 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).



N.B. The grill cannot be used at the same time as the hotplate.

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

(*): *The dripping-pan is not required for making toast.*

• Use of hotplate

- Switch on the hotplate by turning the function control knob (F) to one of the four positions shown:
 - position 1: 250 ÷ 300W (according to model)
 - position 2: 500 ÷ 600W (according to model)
 - position 3: 750 ÷ 900W (according to model)
 - position 4: 1000 ÷ 1200W (according to model)
- It is recommended to set the knob to position 4, then, when the temperature required has been reached, turn the knob to a lower position.
- Use pots with a flat bottom and at least the same diameter as the hotplate. This saves energy and reduces cooking time.

Warning: after switching off, with the selector knob in position '●', the hotplate will stay VERY HOT for a further 20 minutes.

Note: When using the hotplate, the oven may also be used by turning the thermostat knob (D) and the On-Off/Timer switch (E), as shown in the paragraph on 'baking'.

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.**
- Wire rack, dripping-pan 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 (aerosol detergents), and do not scrape the oven walls with sharp or pointed objects.

SELF-CLEANING OVEN

The oven walls are covered with a micro-porous, anti-fat enamel which absorbs and eliminates splashes during cooking. To maintain the effectiveness of the self-cleaning enamel, do not use abrasive detergents to clean the oven.

If the oven walls become very fatty, clean first with a damp sponge, then heat the oven to 270°C (without food) for about two hours. Wait for the oven to cool, then wipe again with a damp sponge.

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.