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## ELECTRICAL CONNECTION (UK 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.
- B)

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.

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:

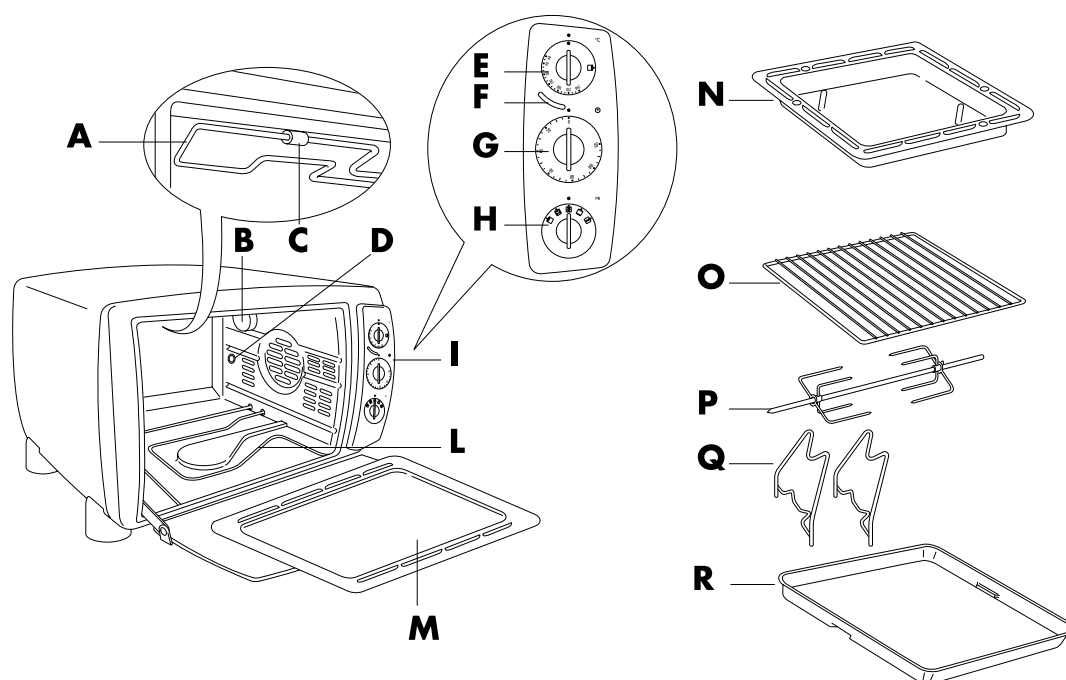
The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

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.

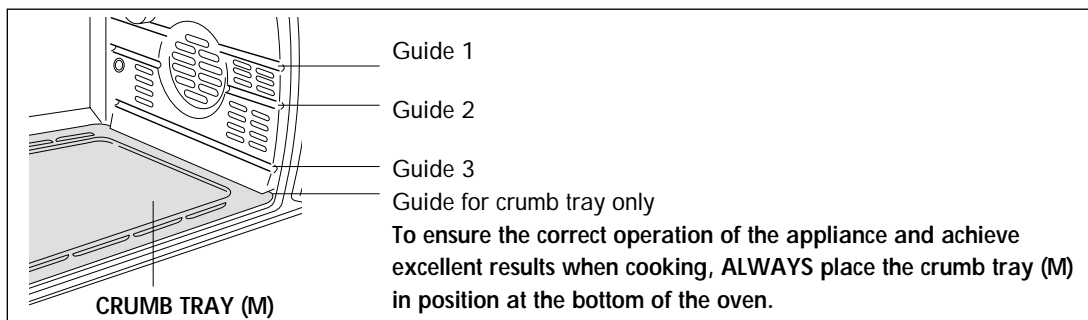
## CHAPTER 1 – GENERAL

### 1.1 - DESCRIPTION OF THE OVEN AND THE ACCESSORIES




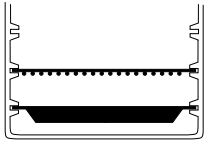

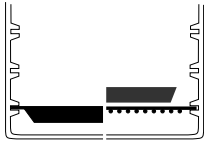

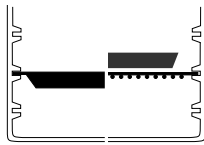
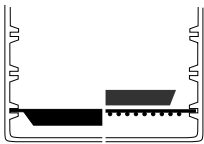
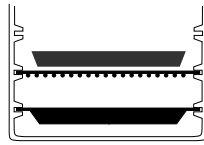
- A Top heating element
- B Oven light
- C Heating element hook
- D Turnspit mount (if fitted)
- E Thermostat knob
- F Thermostat pilot light
- G On/off and timer knob
- H Function selector knob

- I Control panel
- L Bottom heating element
- M Crumb tray
- N Dripping pan
- O Wire rack
- P Spit (if supplied)
- Q Spit supports (if supplied)
- R Lasagne pan (if supplied)


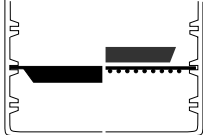




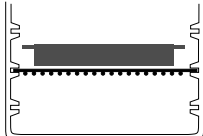


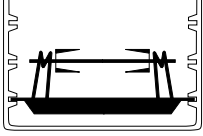


## Chapter 1 - General

## 1.2 - SUMMARY OF OPERATION

PROGRAM	FUNCTION SELECTOR KNOB SETTING	THERMOSTAT KNOB SETTING	POSITION OF WIRE RACK AND ACCESSORIES	GUIDES	NOTES/TIPS
DEFROSTING		•		1 2 3	Place the food being defrosted directly onto the wire rack. The dripping pan is used to collect any drops of fat and water.
KEEPING FOOD WARM		60°		1 2 3	60° If the food needs to be kept warm for longer than 20-30 minutes, it should be covered with tinfoil, to prevent it from becoming too dry.
CONVECTION OVEN COOKING (ONE LEVEL)		60°-240° (see table on page 22)	 or alternatively 	1 2 3 1 2 3	Ideal for cooking meat, poultry, roast potatoes, bread and leavened cakes. Use the dripping pan, sliding it directly into the guides, or the lasagne pan, if supplied, resting it on the wire rack.
CONVECTION OVEN COOKING (TWO LEVELS)				1 2 3	For simultaneous cooking on two levels, position the accessories as shown in the figure to the side. Ideal for cooking foods that need to be turned/stirred during cooking.

## Chapter 1 – General

PROGRAM	FUNCTION SELECTOR KNOB SETTING	THERMOSTAT KNOB SETTING	POSITION OF WIRE RACK AND ACCESSORIES	GUIDES	NOTES/TIPS
TRADITIONAL OVEN COOKING		60°-240° (see table on page 23)	 or alternatively 	1 2 3 1 2 3	Ideal for cooking pizza, lasagne, pasta au gratin, fish and stuffed vegetables (capsicums, courgettes, etc.). Use the dripping pan, sliding it directly into the guides, or the lasagne pan, if supplied, resting it on the wire rack.
GRILLING AND COOKING AU GRATIN				1 2 3	Ideal for all types of traditional grill; hamburgers, frankfurters, kebabs, toast, etc. Place the food directly on the wire rack. The dripping pan is used to collect any drops of fat.
				1 2 3	Ideal for dishes that need to be cooked au gratin (e.g. coquilles Saint-Jacques, etc.). In this case, the container (with the food inside) should be placed on the wire rack.
GRILLING WITH THE TURNSPIT (IF FITTED)				1 2 3	Ideal for cooking chickens, fowl in general, roast pork, etc. A glass of water can be poured into the dripping pan to make cleaning easier and prevent smoke being produced by the burning fat.

## Chapter 1 - General

### 1.3 - SPECIFICATIONS

Operating voltage .....see rating label

Maximum power absorbed .....see rating label

#### POWER CONSUMPTION (CENELEC STANDARD HD 376)

To reach 200°C .....0,22 KWh

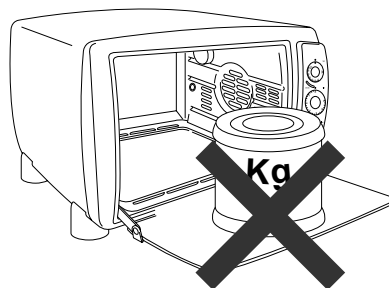
To maintain 200°C for one hour .....0,78 KWh

Total .....1 KWh

This appliance complies with EEC Directive 89/336 on electromagnetic compatibility. The materials and objects that come into contact with food products comply with the provisions of EEC Directive 89/109 and Italian decree law no. 108, dated January 25, 1992.

### 1.4 - WARNINGS

1. This oven has been designed to cook food. It must not be used for other purposes and must not be modified or tampered with in any way.
2. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
3. Before using the oven, make sure it has not been damaged during transport.
4. Position the oven on a horizontal surface at a height of at least 85 cm, out of the reach of children.
5. The temperature of the door or the outer surface may be high when the appliance is operating: only touch the plastic knobs and handles. Do not place anything on top of the oven while in use.
6. Before using the oven for the first time, remove all the packaging and paper material inside, such as protective boards, booklets, plastic bags, etc.
7. Before plugging the oven into the power socket, make sure that:
  - the mains power supply corresponds to the value shown on the rating plate, fitted to the rear of the appliance;
  - the power socket has a rating of at least 10A and is properly earthed; the manufacturer declines all liability if this safety standard is not observed.
8. Wash all the accessories thoroughly before use.
9. The following must be kept in mind when the door is open:
  - do not apply excessive force with heavy objects or by pulling the handle downwards.
  - never place heavy containers or hot pans just taken out of the oven on the open door.
10. Never move the oven when it is in operation.
11. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.




Before using the oven for the first time, operate it empty with the thermostat set to maximum for at least 15 minutes, to eliminate the "new" smell and any smoke from the protective material applied to the heating elements before transport. The room must be ventilated during this operation.

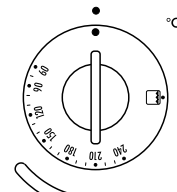
## CHAPTER 2 - USE OF THE OVEN AND REFERENCE COOKING TIMES

### 2.1 - USE OF THE CONTROLS

#### THERMOSTAT KNOB (E)

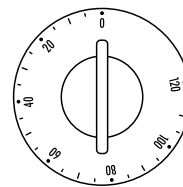
Select the desired temperature as follows:

- **Defrosting:** Thermostat knob in position "•".
- **Keeping food warm:** Thermostat knob set to 60°C.
- **Convection oven or traditional oven cooking:** Thermostat knob set from 60°C to 240°C.
- **All types of grilling and cooking with the turnspit (if fitted):** Thermostat knob in position 



#### ON/OFF AND TIMER KNOB (G)

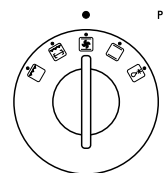
- **To switch the oven on and to set the cooking time:** Turn the knob clockwise to the desired time (max. 120 minutes). A bell will ring when the set time has elapsed, and the oven will automatically switch itself off.
- **To switch the oven off:** Turn the knob to position "0".




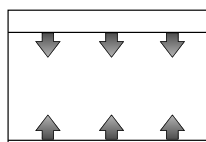
When setting times of less than 10 minutes, first turn the knob all the way round, and then set the desired time.


#### FUNCTION SELECTOR KNOB (H)

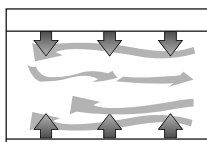
This knob is used to select from the available cooking functions, as follows:




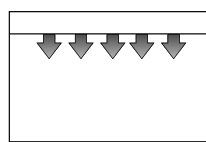
 **DEFROSTING**  
(fan on only)





 **TRADITIONAL OVEN COOKING**  
(top heating element and bottom heating element on only)



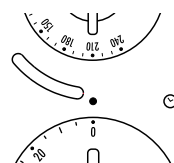
 **CONVECTION OVEN COOKING, KEEPING FOOD WARM**  
(top heating element, bottom heating element and fan on)



 **GRILLING**  
 **TURNSPIT (IF FITTED)**  
(top heating element on only, at maximum power)

#### THERMOSTAT PILOT LIGHT (F)

The light comes on to indicate that the oven is heating up, and goes off when the oven has reached the set temperature. **The pilot light is always off during the DEFROSTING function.**



## Chapter 2 - Use of the oven and reference cooking times

### 2.2 - GENERAL ADVICE

- When cooking using the convection oven, traditional oven or grill functions, the oven should always be preheated to the set temperature for best results.
- The cooking times depend on the quality of the products, the temperature of the food and individual tastes. The times given in the table are only intended as a guide, and may need to be varied. They do not take into account the time required to preheat the oven.
- When cooking frozen food, follow the recommendations on the package.


### 2.3 - HOW TO SET THE FUNCTIONS

#### DEFROSTING

Place the wire rack in guide no. 2 and the dripping pan in guide no. 3, as shown in the figure on page 17.

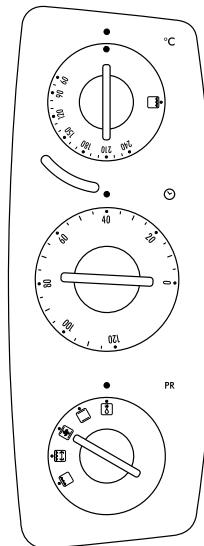
The food being defrosted should be placed directly on the wire rack.

If this is not possible for practical reasons (such as in the case of minced meat, which once defrosted may fall between the openings in the wire rack), place the food on a dinner plate, and then place the plate on the wire rack (in this case, the dripping pan is not required).

Turn the function selector knob (H) to position . Turn the thermostat knob (E) to position "••".


Turn the ON/OFF and timer knob (G) to the desired time. A bell will ring when defrosting is complete.

**N.B.** the defrosting times are reduced significantly with this function.

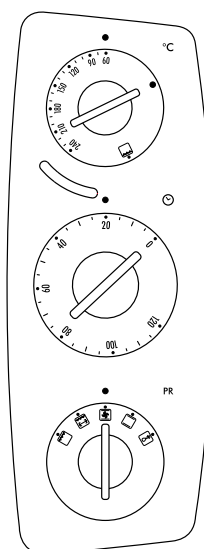


#### KEEPING FOOD WARM

Place the dripping pan or the wire rack with a pan on top (the lasagne pan, if supplied, may also be used) in guide no. 3, as shown in the figure on page 17. This function is used to keep the food warm until serving. The food should not be left in the oven too long, as it may become too dry (to avoid this, cover the pan with tin-foil or baking paper).

Turn the function selector knob (H) to position . Turn the thermostat knob (E) to 60°C.

Turn the ON/OFF and timer knob (G) to the desired time. A bell will ring when the set time has elapsed; if the food being kept warm is served before the end of the set time, manually turn the ON/OFF and timer knob (G) to position "0".




Chapter 2 - Use of the oven and reference cooking times

CONVECTION OVEN COOKING

*This function is ideal for cooking great savoury pies, all types of meat-based main dishes (apart from small fowl), roast potatoes and cakes in general. It is also suitable for simultaneous cooking on two different levels.*

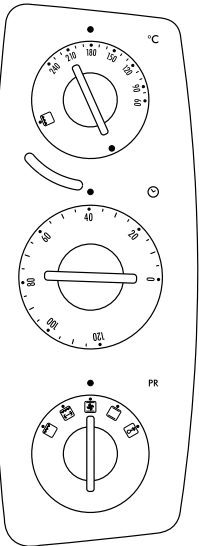
How to use the function:

Turn the function selector knob (H) to position .

Select the desired temperature using the thermostat knob (E).

Turn the ON/OFF and timer knob (G) to the time desired.

Wait for the oven to reach the set temperature (the pilot light goes off), then place the dish containing the food on the wire rack (previously placed in the oven), or, if the food is in the dripping pan, place the pan directly into the guide (refer carefully to the table below). A bell will ring when the set time has elapsed.



RECIPE	QUANTITY	THERMOSTAT KNOB	TIME	WIRE RACK/DRIPPING PAN POSITION	OBSERVATIONS AND TIPS
SAVOURY PIE	600 g	180°C	35 min.	3	Use a cake tin
CHICKEN PIECES	1000 g	200°C	60 min.	3	Place directly in the dripping pan (N)
WHOLE CHICKEN	1500 g	200°C	90 min.	3	Pierce with a fork to drain the fat
ROAST PORK	1500 g	200°C	90 min.	3	Leave a little fat around the edges to prevent it from becoming too dry
MEAT LOAF	1000 g	200°C	60 min.	3	Place directly in the dripping pan (N)
ROAST POTATOES	1000 g	200°C	45 min.	2	Turn 2 or 3 times during cooking
SPONGE CAKE	700 g	180°C	35 min.	3	Use a mold with hinge
PLUM CAKE	900 g	160°C	90 min.	3	Use a rectangular mold
BISCUITS	400 g	180°C	20 min.	2	Place directly in the dripping pan (N)
TART	1000 g	180°C	35 min.	2	A round mold can be used, placed on the wire rack (O), or alternatively directly the dripping pan (N)
DOUGHNUT	700 g	180°C	40 min.	3	Use a mold with hinge


Add around 5 minutes to the cooking time for preheating.

Chapter 2 - Use of the oven and reference cooking times

TRADITIONAL OVEN COOKING

*This function is ideal for cooking great pizzas, lasagne, first courses au gratin, small fowl, all types of fish, stuffed vegetables au gratin and some types of cakes.*

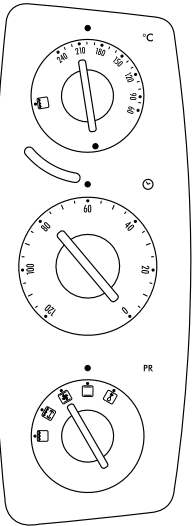
How to use the function:

Turn the function selector knob (H) to position .

Select the desired temperature using the thermostat knob (E).

Turn the ON/OFF and timer knob (G) to the desired time.

Wait for the oven to reach the set temperature (the pilot light goes off), then place the dish containing the food on the wire rack (previously placed in the oven), or, if the food is in the dripping pan, place the pan directly into the guide (refer carefully to the table below). A bell will ring when the set time has elapsed.



RECIPE	QUANTITY	THERMOSTAT KNOB	TIME	WIRE RACK/DRIP-PING PAN POSITION	OBSERVATIONS AND TIPS
FRESH PIZZA	400 g	200°C	25 min.	3	Use the dripping pan (N)
FROZEN PIZZA	250 g	220°C	8 min.	2	Can be placed directly on the wire rack (O) or on the dripping pan (N)
FROZEN PIZZA	450 g	220°C	13 min.	2	Can be placed directly on the wire rack (O) or on the dripping pan (N)
LASAGNE	1500 g	200°C	40 min.	3	Place the lasagne pan (if supplied) or a baking pan directly on the wire rack (O)
CANNELONI	2300 g	200°C	40 min.	3	Place the lasagne pan (if supplied) or a baking pan directly on the wire rack (O)
BAKED BREAM	1000 g	190°C	60 min.	3	Can be cooked directly on the drip-ping pan (N)
TROUT BAKED IN FOIL	800 g	200°C	60 min.	3	Place in the dripping pan (N), wrapped in tinfoil
AUBERGINES WITH PARMESAN	1700 g	200°C	35 min.	2	Place the baking pan on the wire rack (O)
COURGETTES WITH TUNA	1000 g	200°C	50 min.	2	Use the dripping pan (N): add oil, tomatoes and water
POTATOES AU GRATIN	1500 g	200°C	50 min.	2	Place the baking pan on the wire rack (O)
APPLE PIE	1000 g	190°C	90 min.	3	Place the cake tin on the wire rack (O)
MUFFINS	600 g	200°C	20 min.	2	Place the muffin cups directly on the dripping pan

Add around 5 minutes to the cooking time for preheating.


## Chapter 2 - Use of the oven and reference cooking times


### GRILLING AND COOKING AU GRATIN

*This function is ideal for grilling hamburgers, chops, frankfurters, sausages, etc. In addition, this function may be used for browning foods: gnocchi alla romana, coquilles Saint-Jacques, etc.*

#### How to use the function:

Fit the wire rack (O) in the upper guide (1) and the dripping pan (N) in the centre guide (2), as shown in Figure 1. A glass of water can poured into the dripping pan (N) to make cleaning easier, and prevent smoke being produced by the burning fat.

Turn the function selector knob (H) to position .

Turn the thermostat knob (E) to position .

Turn the ON/OFF and timer knob (G) to the desired time.

Preheat the oven for 5 minutes, with the door slightly ajar (as highlighted in Figure 1).

Once the preheating time is complete, place the food being grilled directly on the wire rack (Figure 2) and close the door, leaving it ajar, as shown in Figure 3; remember to turn the food half way through cooking.

**Important:** for best results, place the food on the wire rack (O), leaving an empty space of around 2cm near the door (see Figure 2).

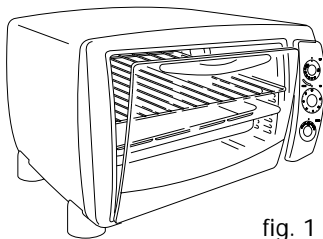


fig. 1

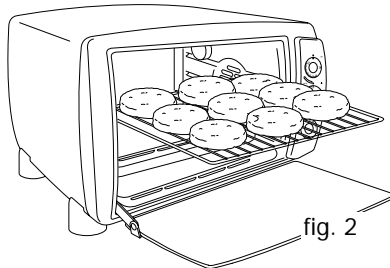


fig. 2

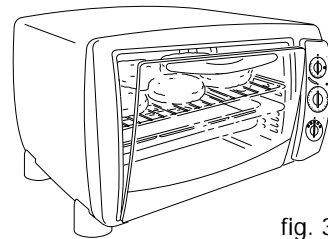


fig. 3

In the case of food that has already been cooked or is to be cooked au gratin, place the container directly on the wire rack in the centre guide (2); the door must be left ajar as shown in Figure 4). A bell will ring when the set cooking time has elapsed; if cooking is completed before the end of the set time, manually turn the ON/OFF and timer knob (G) to position "0".

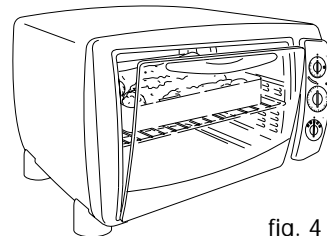
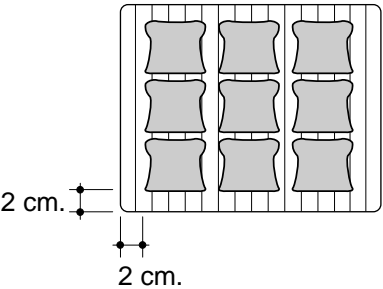


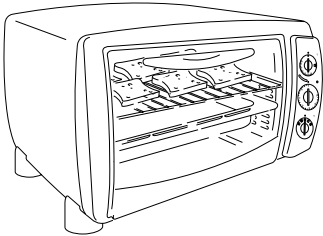
fig. 4

Chapter 2 - Use of the oven and reference cooking times

To correctly toast bread, place the slices as shown in the figure to the side, that is, leaving 2cm of free space at the ends of the wire rack.



FOR TOASTING BREAD ONLY; the oven door must be closed completely (as shown in the figure to the side)



The table below provides some useful tips for preparing great grilled food.

RECIPE	QUANTITY	THERMOSTAT KNOB	TIME	OBSERVATIONS AND TIPS
PORK CHOPS (4)	600 g		20 min.	Turn after approx. 12 minutes
SAUSAGES (12)	1200 g		25 min.	Pierce with a fork to drain the fat. Turn after approx. 15 minutes
HAMBURGERS (6)	700 g		20 min.	Turn after approx. 12 minutes
FRANKFURTERS (6)	500 g		10 min.	Turn after approx. 3-4 minutes
KEBABS (4)	650 g		25 min.	Turn after approx. 15 minutes
TOAST	9 slices		3,5 min.	Turn half way through toasting
GNOCCHI ALLA ROMANA	1500 g		15 min.	Place the baking pan on the wire rack, positioned in the centre guide (2)

## Chapter 2 - Use of the oven and reference cooking times

### GRILLING WITH THE TURNSPIT (IF FITTED)

*This function is ideal for cooking chickens on the spit, fowl in general, roast pork and veal.*

**Operate as follows:**

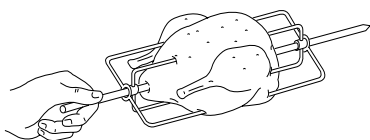


fig. 5

Place the food on the spit (P) and hold it firm using the forks (for best results, tie the meat using kitchen string).

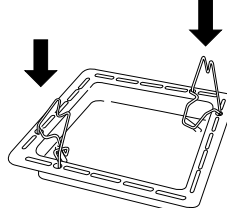


fig. 6

Place the spit supports (Q) on the dripping pan, in the holes provided.

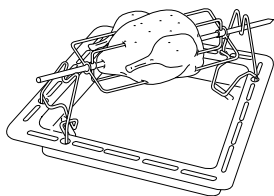


fig. 7

Place the spit on the supports.

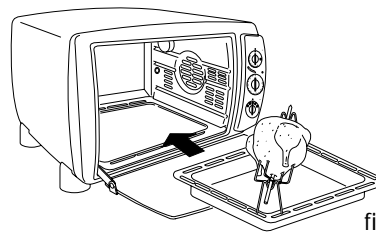


fig. 8

Slide the dripping pan with the food being cooked into the lower guide (3), tilting the spit supports (Q) to the left.

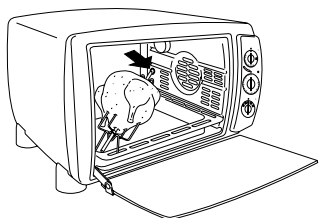


fig. 9

Once the dripping pan is in place, push the spit into the turnspit mount (D), tilting the spit supports (Q) to the right.

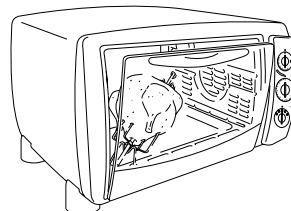




fig. 10

Close the door, leaving it slightly ajar, as highlighted in the figure (half-open).

The oven does not need to be preheated for this function.

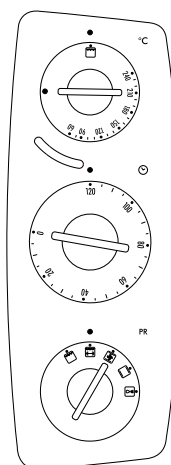
Turn the function selector knob (H) to position .

Turn the thermostat knob (E) to position .

Turn the ON/OFF and timer knob (G) to the desired time.

If the cooking time is longer than 2 hours, remember to reset the timer.

Once cooking is complete, manually turn the ON/OFF and timer knob (G) to position "0".



## CHAPTER 3 - CLEANING AND MAINTENANCE

Frequent cleaning will prevent the formation of smoke and bad smells during cooking.

**Before performing any cleaning operations, always unplug the appliance from the power socket.**

Never immerse the appliance in water; do not wash it by spraying it with water.

The wire rack, dripping pan, crumb tray, lasagne pan (if supplied) and spit (if supplied) are washed like normal dishes, by hand or in the dishwasher.

Always use a damp sponge to clean the outer surface. Avoid using abrasive products that may damage the surface finish (enamel or paint). Make sure water or liquid soap does not infiltrate through the slits on the right-hand side of the oven.

To clean the inside of the oven, never use corrosive products and do not scrape the walls with sharp objects or blades. Only use non-abrasive liquid detergents.

Do not attempt to push forks, knives or sharp objects into the openings on the right-hand side and the rear of the oven.

Remove the crumb tray (M) by pulling it outwards (see Fig. 11). In case of difficulty, wet the outside parts of the tray. Remove any dirt with a damp cloth. Dry thoroughly and then **put the tray back in place**.

To make the inside ceiling of the oven easier to clean, the top heating element (A) needs to be lowered by pulling the heating element hook towards the door (C) (see Figures 12 and 13).

**IMPORTANT:** after cleaning, fasten the heating element back in place (Fig. 14). **The oven must not be used when the heating element is in the lowered position.**

### OVEN LIGHT

The oven light (B) is always on when the oven is on. To replace the bulb, proceed as follows:

- unplug the appliance from the power socket
- unscrew the protective glass cover (X), by turning it anti-clockwise, and replace the bulb (Y) with a new one of the same type (see Fig. 15). Replace the protective glass cover (X).

Only use bulbs suitable for ovens (T300°C)

**N.B. The oven can still be used even if the bulb is burnt-out**

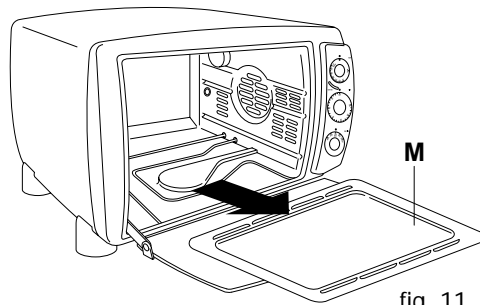


fig. 11

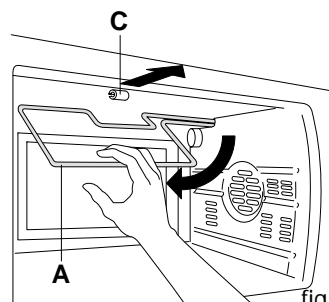


fig. 12

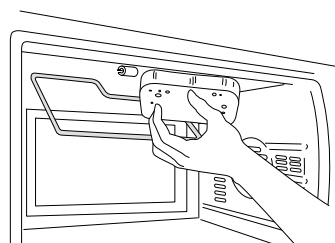


fig. 13

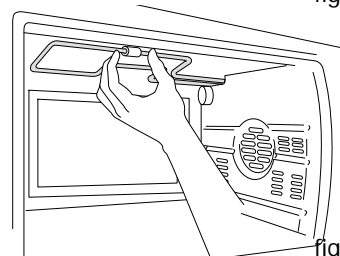


fig. 14

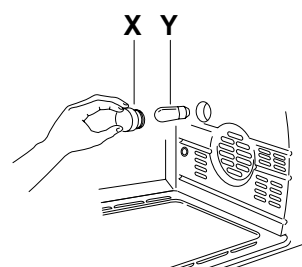


fig. 15