CONTENTS

ELECTRICAL CONNECTIONS (only for UK)

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.

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

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:

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:
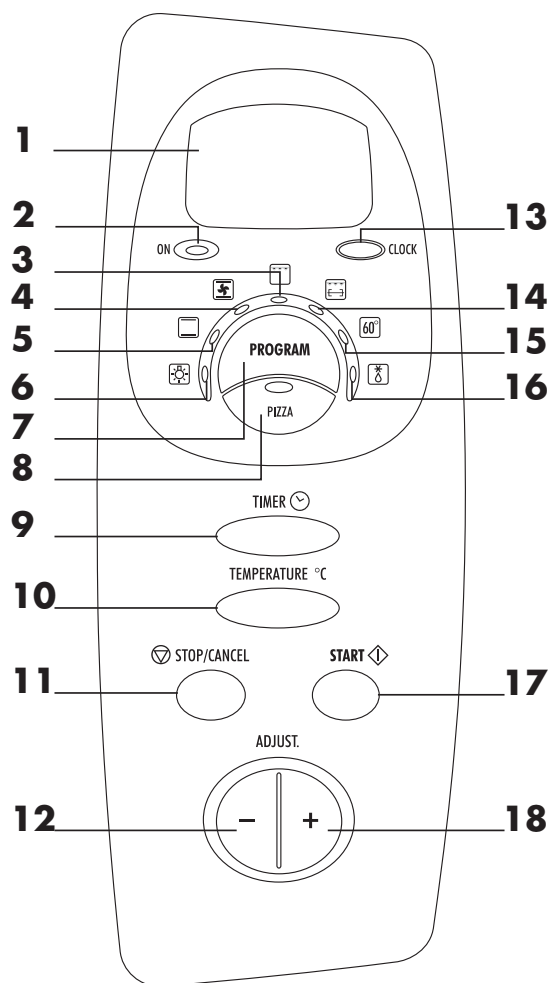The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol ⏚ or coloured green and yellow.
The blue wire must be connected to the terminal marked with the letter N or coloured black.
The brown wire must be connected to the terminal marked with the letter L or coloured red.

CHAPTER 1 - GENERAL

1.1 - CONTROL PANEL

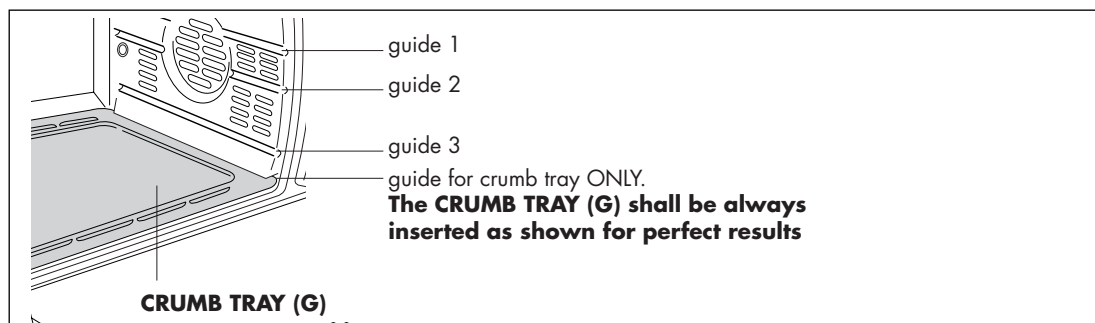|	
1 Display	10 TEMPERATURE °C button
2 ON power light	11 STOP/CANCEL button
3 Grill function	12 "-" button
4 Fan/Bake function	13 CLOCK button
5 Bake function	14 Rotisserie function
6 Oven lamp	15 Keep Warm function
7 PROGRAM button	16 Defrost function
8 PIZZA function	17 START button
9 TIMER button	18 "+" button

Chapter 1 - General
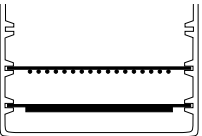
1.2 - DESCRIPTION AND ACCESSORIES PROVIDED
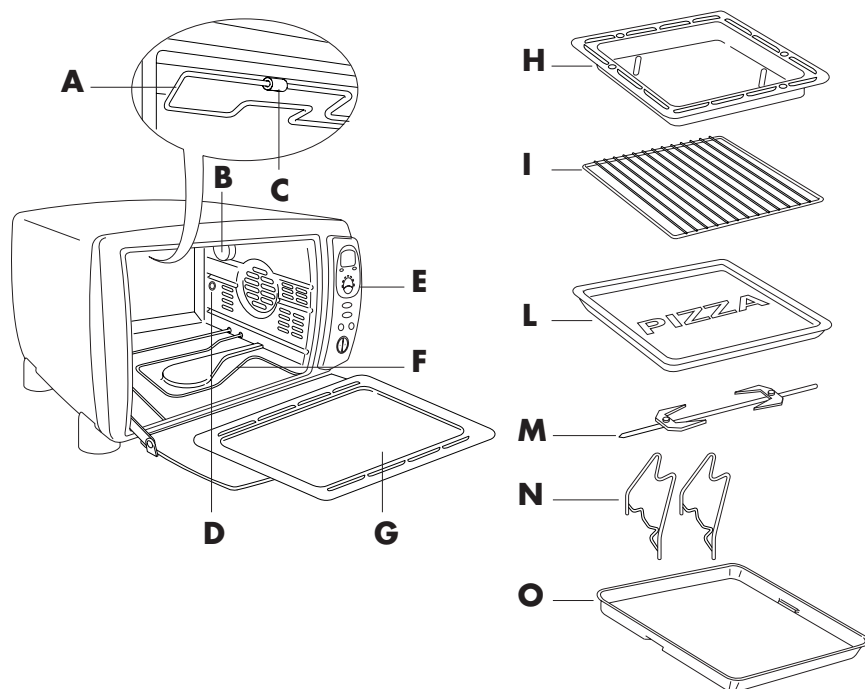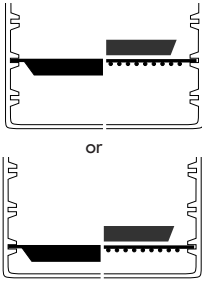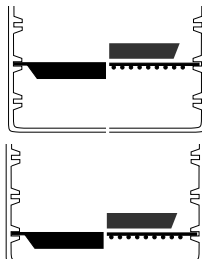
A Upper heating element
B Oven light
C Clasp for drop down heating element
D Rotisserie spit mount
E Control panel
F Lower heating element
G Crumb tray with heat deflectors

H Shallow pan
I Wire rack
L Pizza tray
M Spit
N Spit supports
O Lasagne tray

guide 1
guide 2
guide 3
guide for crumb tray ONLY.
The CRUMB TRAY (G) shall be always inserted as shown for perfect results

CRUMB TRAY (G)

Chapter 1 - General

1.3 - SUMMARY OF OPERATION

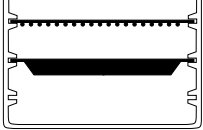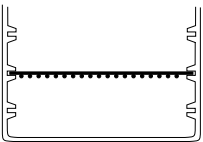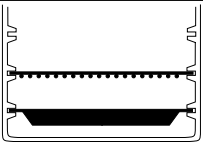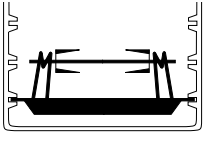| FUNCTIONS	TEMPERATURE SETTING/DISPLAY INDICATION	POSITION OF WIRE RACK/ ACCESSORIES	GUIDES	TIMER	NOTES/TIPS
PIZZA (ONE LEVEL)	P1		**1**	15 min. (+5')	Always use the PIZZA TRAY (**L**) inserted in slot 3. Select one of the available PIZZA programs by pressing repeatedly the pizza button (8) according to the desired type of pizza load.
	P2		**2**	20 min. (+5')	
	P3		**3**	25 min. (+5')	
⊞ **FOR COOKING TWO PIZZAS AT ONCE**	190°C		**1** **2** **3**	20-30 min.	Rest the pizza on the wire rack inserted in slot 2 and the other on the pizza tray inserted on the slot 3. Use fan/bake setting. It is necessary to switch the pizzas halfway through the cooking process (see page 28).
▭	150°C - 240°C (see table on page 31)	or	**1** **2** **3** **1** **2** **3**	up to 3 hours	You can cook in bake function with the SHALLOW PAN (**H**) inserted either in slot 2 or 3 or with a ovenproof container placed on the WIRE RACK, again inserted either is slot 2 or 3. The LASAGNA TRAY (**O**) may be also placed on the WIRE RACK (**I**). Bake casserole, fruit dessert, fish, stuffed vegetables, puddings and other moist foods that don't require browning and crisping.
⊞ **(ONE LEVEL)**	150°C - 230°C (see table on page 30)		**1** **2** **3** **1** **2** **3**	up to 3 hours	You can cook in fan/bake function with the SHALLOW PAN (**H**) inserted either in slot 2 or 3 or with a ovenproof container placed on the WIRE RACK, again inserted either is slot 2 or 3. The LASAGNA TRAY (**O**) may be also placed on the WIRE RACK (**I**). Roast meats and poultry will cook faster. Use of a meat thermometer will help avoid overcooking.
⊞ **(DOUBLE LEVEL)**	150°C - 230°C		**1** **2** **3**	up to 3 hours	It is possible to cook simultaneously on two level by inserting the accessories as shown. An ovenproof container or the LASAGNA TRAY (**O**) may be positioned on the WIRE RACK (**I**). Ideal for foods which can be stirred or turned during the cooking (e.g. roasted potatoes, on one shelf and chicken parts on the second shelf).

Chapter 1 - General

FUNCTIONS	TEMPERATURE SETTING/DISPLAY INDICATION	POSITION OF WIRE RACK/ ACCESSORIES	GUIDES	TIMER	NOTES/TIPS
⊡	Grill		**1** **2** 3	up to 2 hours	During broiling of hamburger, sausages, kebabs and steaks always put the WIRE RACK (**I**) with the food in slot 1 and the SHALLOW PAN (**H**) in slot 2 to collect fat dropping.
			1 **2** 3		Put a oven-proof container (e.g. the LASAGNA TRAY (**O**) on the WIRE RACK (**I**) inserted in slot 2.
60°	60°F		1 2 **3**	up to 2 hours	Select this function to keep hot food warm. Do not hold food more than an hour or reheat cold food.
⊡	dEF		1 **2** **3**	up to 3 hours	To thaw frozen food in freezer packaging place it on wire rack or on shallow pan to catch any juices. Do not try to thaw large roasts or allow any food to overthaw
⊡	rot		1 2 **3**	up to 3 hours	Place the skewer and the supports on the SHALLOW PAN (**H**) as described on page 35 Then insert the SHALLOW PAN (**H**) in the slot 3. Ideal for poultry, beef, ecc.

Chapter 1 - General

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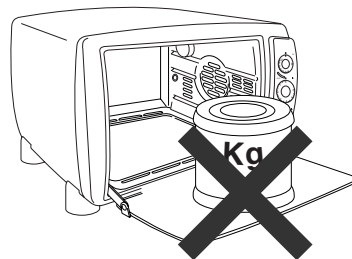
Before using the oven for the first time, operate it empty with the thermostat set to maximum for at least 15 minutes, to eliminate the "new" smell and any smoke from the protective material applied to the heating elements before transport. The room must be ventilated during this operation.

WARNING: Once having removed the appliance from the packaging, check that the door is intact. As the door is made from glass, it is fragile, and should be replaced if visibly chipped, scored or scratched. Furthermore, when using, cleaning or moving the appliance, do not slam or bang the door or pour cold liquids on the glass when the appliance is hot.

1.5 - 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.
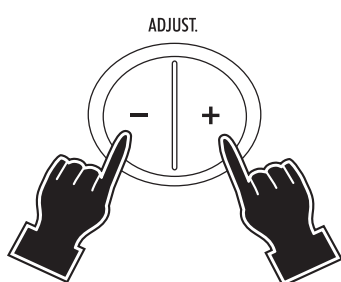
# CHAPTER 2 - USING THE CONTROL AND SETTING THE MODES

2.1 - SETTING THE CLOCK

- When the appliance is connected to the domestic power supply for the first time, or after a power out, four dashes will appear on the display (--:--).
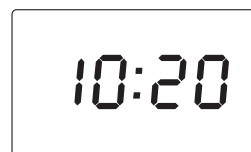 In order to set the time of day, proceed as described below:
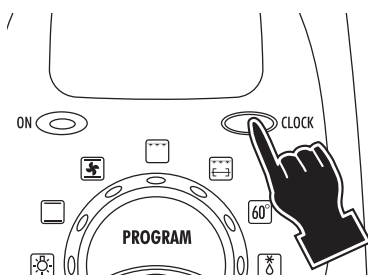
1 Press the CLOCK button (13).
   (the hours and the minutes flash on display)

2 Set the desired time by pushing the "+" or "-" buttons (12-18). The times set will begin blinking on the display.
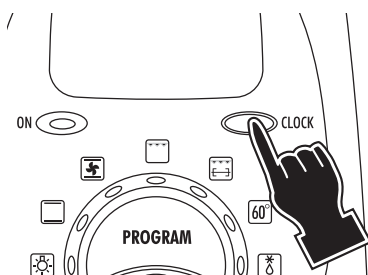
3 Press the CLOCK button (13) at any time during cooking to display the current time.
   (the display shows the time set)

- If you wish to change the hour on the dial once it has been set, press the CLOCK button (13) before proceding to set the new time as described above.
- It is possible to display the current time even after starting a function, by pressing the CLOCK button (13) (the time is displayed for 3 seconds).
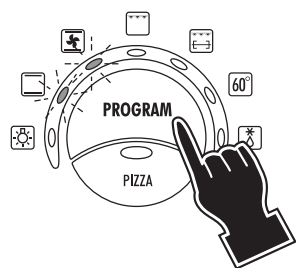
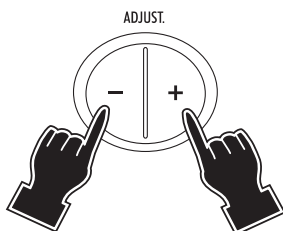*Chapter 2 - Using the control and setting the modes*

2.2 - OVEN LAMP
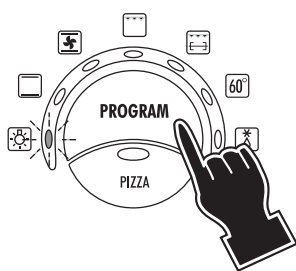
1   By pressing the program button (7) once, the oven light will be illuminated and after 5 minutes it will automatically switch off.

2.3 - BAKE AND FAN/BAKE FUNCTIONS

1 Press the PROGRAM button (7) until the desired light will be illuminated. The display will show the default temperature *180°C*

18 0C

2 If necessary, the desired temperature can be modified by pressing the temperature -/+ buttons (12) or (18). The available temperatures are: 150-160-170-180-190-200-210-220-230° C (with ▢ function up to 240° C). The display will show the chosen temperature.

20 0C

ADJUST.
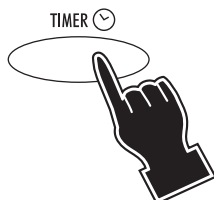
3   Then press the TIMER button (9). The display will show *1:00*.

TIMER

1:00

Chapter 2 - Using the control and setting the modes

ADJUST.

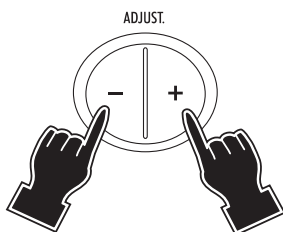4 Set the time (max 3 hours) by pressing the "-" (12) and "+" (18) buttons. Keep the button pressed for more than 2 seconds to quickly scroll the time up or down. For each press of the button the time will increase or decrease by one 1 minute.

1:20

STOP/CANCEL   START

5 Press the START button (17). As you press START, time selected is reduced of 1 minute. The oven will start the countdown. At the end of the set time the control will emit 4 beeps and the display will return to stand-by (showing the time of the day, if previously set).

1:19

- If the cooking time is not set (skipping points 3 and 4), the display will show the countdown starting from the default duration of *1:00* (1 hour).
- The oven should always be preheated. Wait for the audible signal (3 times 3 short beeps) before placing the shallow pan (**H**) with food in the oven.
- The set time can be modified during cooking by simply repeating points 3 and 4. The countdown will automatically restart 3 seconds after the last setting.
- To display the current temperature (during cooking), simply press the TEMPERATURE button (10). To modify the set temperature, press again, within 3 seconds, one of the two buttons (12 or 18) until the new desired setting will be displayed.
- If the START button (17) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.

Chapter 2 - Using the control and setting the modes

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.

RECIPE	QUANTITY	TEMPERATURE BUTTON	TIMER BUTTON	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 - Using the control and setting the modes

TRADITIONAL OVEN COOKING

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

RECIPE	QUANTITY	TEMPERATURE BUTTON	TIMER BUTTON	WIRE RACK/DRIP-PING PAN POSITION	OBSERVATIONS AND TIPS
LASAGNE	1500 g	200°C	40 min.	3	Place the lasagne pan (if supplied) or a baking pan directly on the wire rack (**O**)
CANNELLONI	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 dripping 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 cake tin on the wire rack (**O**)
APPLE PIE	1000 g	190°C	90 min.	3	Place the muffin cups directly on the dripping pan
MUFFINS	600 g	200°C	20 min.	2	Place the baking pan on the wire rack (**O**)

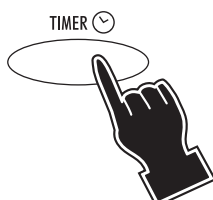**Add around 5 minutes to the cooking time for preheating.**

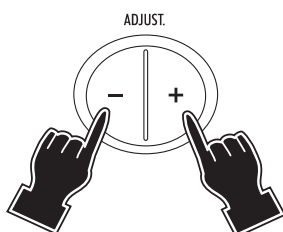*Chapter 2 - Using the control and setting the modes*

2.4 - BROILING FUNCTION
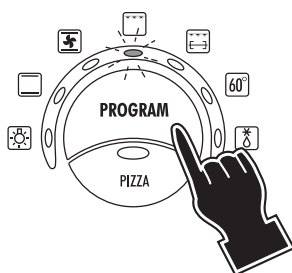
1 Select the BROILING function by pressing the PROGRAM button (7) until the ☷ indicator light (4) will be illuminated. The display will show the message *Grill*.

$$Grill$$

2 Press the TIMER button (9). The display will show *1:00*.

$$1:00$$

3 Set the time (max 2 hours) by pressing the "-" (12) and "+" (18) buttons. Keep the button pressed for more than 2 seconds to quickly scroll the time up or down. For each press of the button the time will increase or decrease by one 1 minute.

$$0:30$$

4 Press the START button (17). As you press START, time selected is reduced of 1 minute.The oven will start the countdown. At the end of the set time the control will emit 4 beeps and the display will return to stand-by (showing the time of the day, if previously set).

$$0:29$$

- If the cooking time is not set, (skipping points 2 and 3) the display will show the countdown starting from the default duration of *1:00* (1 hour).
- The set time can be modified during cooking by simply repeating points 2 and 3. The countdown will automatically restart 3 seconds after the last setting.
- If the START button (17) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.

Chapter 2 - Using the control and setting the modes

Place the food being grilled directly on the wire rack (Figure 1) and close the door, leaving it ajar, as shown in Figure 2; remember to turn the food half way through cooking.
Important: for best results, place the food on the wire rack (I), leaving an empty space of around 2 cm near the door (see Figure1).
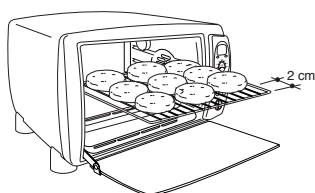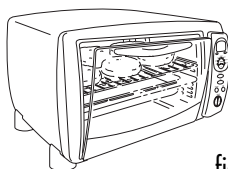
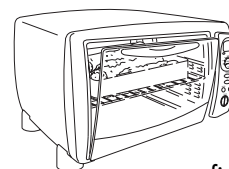fig. 1   fig. 2   fig. 3

To top-brown casseroles with crumb or cheese toppings, place the shallow pan directly in slot 1; if the food has been prepared on a container, put the container on the wire rack inserted in slot 2 (as shown in the figure 3).
NOTE: Oven-glass dishes should not be exposed to direct broiler heat.

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)

Since fish is non-fatty it can be broiled directly on shallow pan. Broil until it flakes easily with a fork. Thin fillets need not to be turned.

To correctly toast bread, place the slices as shown in the figure to the side, that is, leaving 1 in of free space at the ends of the wire rack.
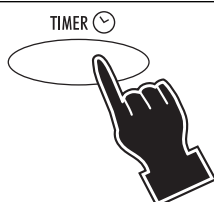
2 cm

2 cm
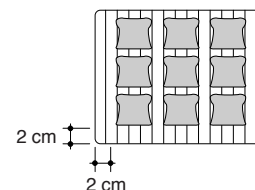
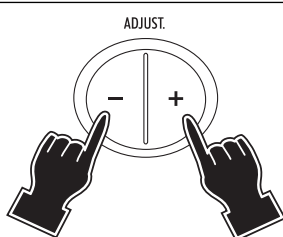## 2.5 - ROTISSERIE FUNCTION
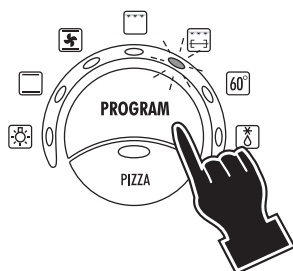
1   Select the ROTISSERIE function by pressing the PRO-GRAM button (7) until the 🔲 indicator light (14) will be illuminated.
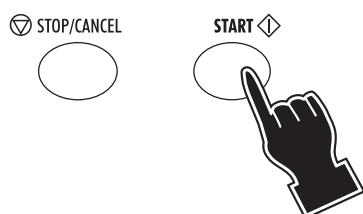The display will show the message r ot.

r ot

2   Press the TIMER button (9). The display will show 1:00.

1:00

3   Set the time (max 3 hours) by pressing the "-" (12) and "+" (18) buttons. Keep the button pressed for more than 2 seconds to quickly scroll the time up or down. For each press of the button the time will increase or decrease by one 1 minute.

2:30

4   Press the START button (17). As you press START, time selected is reduced of 1 minute. The oven will start the countdown. At the end of the set time the control will emit 4 beeps and the display will return to stand-by (showing the time of the day, if previously set).

2:29

- If the rotisserie time is not set, (skipping points 2 and 3) the display will show the countdown starting from the default duration of 1:00 (1 hour).
- The set time can be modified during cooking by simply repeating points 2 and 3. The countdown will automatically restart 3 seconds after the final setting.
- If the START button (17) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.

Chapter 2 - Using the control and setting the modes

This function is ideal for cooking chickens on the spit, fowl in general, roast pork and veal. The rotisserie function can be used for load of up to 3,5 Kg. For larger loads, we recommend the Fan/Bake mode.
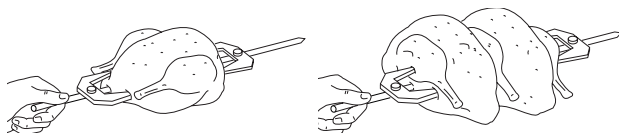**Operate as follows:**

fig. 5

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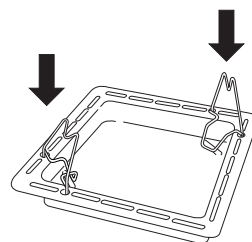

fig. 6

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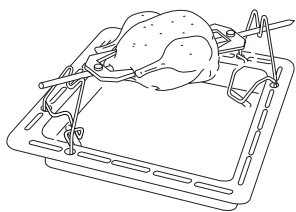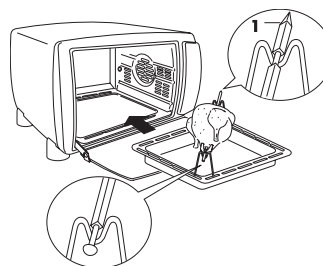

fig. 7

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 (**N**) to the left. **Make sure the point of the spit is facing forwards.**
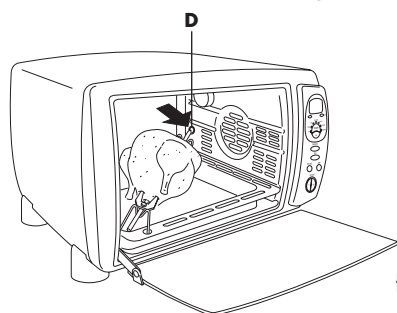

fig. 9

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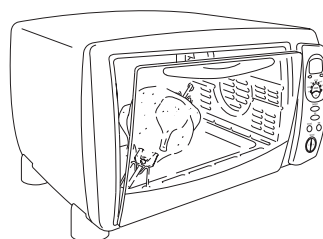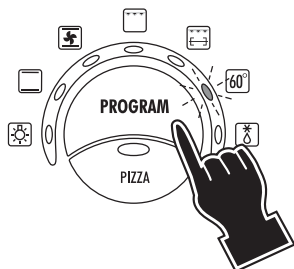

fig. 10

Close the door, leaving it slightly ajar, as highlighted in the figure.
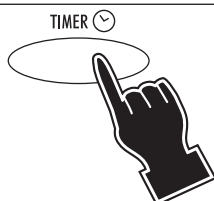
35

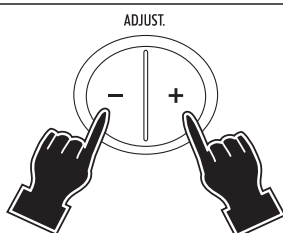*Chapter 2 - Using the control and setting the modes*

2.6 - KEEP WARM FUNCTION

1   Select the KEEP WARM function by pressing the PROGRAM button (7) until the $\boxed{60°}$ indicator light (15) will be illuminated. The display will show the temperature 60°C
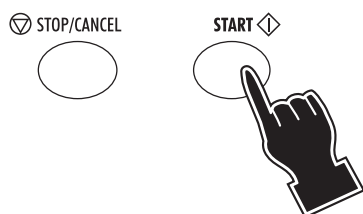
6 0C

2   Press the TIMER button (9). The display will show *1:00*.

1:00

3   Set the time (max 2 hours) by pressing the "-" (12) and "+" (18) buttons. Keep the button pressed for more than 2 seconds to quickly scroll the time up or down. For each press of the button the time will increase or decrease by one 1 minute.

0:30

4   Press the START button (17). As you press START, time selected is reduced of 1 minute. The oven will start the countdown. At the end of the set time the control will emit 4 beeps and the display will return to stand-by (showing the time of the day, if previously set).

0:29

- For this function, should be placed in the lowest position (see page 25).
- If the keep warming time is not set, (skipping points 2 and 3) the display will show the countdown starting from the default duration of *1:00* (1 hour).
- The set time can be modified during cooking by simply repeating points 2 and 3. The countdown will automatically restart 3 seconds after the last setting.
- If the START button (17) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.

This feature is designed to keep foods warm, after they are cooked for short periods of time without overcooking. We do not recommend keeping foods warm for prolonged periods or using this feature to reheat frozen or cold foods.

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 25. 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 tinfoil or baking paper).

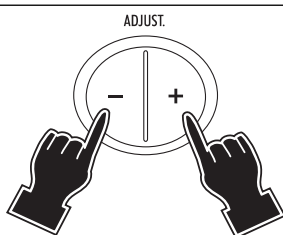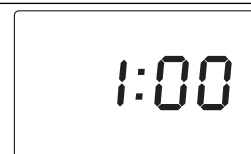*Chapter 2 - Using the control and setting the modes*
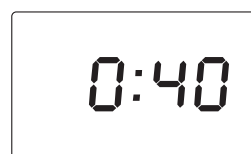
2.7 - DEFROSTING FUNCTION
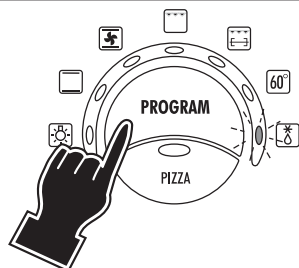
1   Select the DEFROSTING function by pressing the PROGRAM button (7) until the ❄ indicator light (16) will be illuminated.
The display will show the message *d EF*.
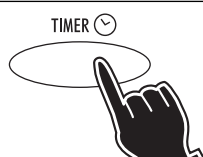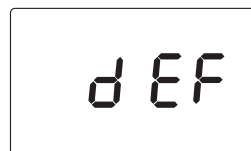
d EF

2   Press the TIMER button (9). The display will show *1:00*.

1:00

3   Set the time (max 3 hours) by pressing the "-" (12) and "+" (18) buttons. Keep the button pressed for more than 2 seconds to quickly scroll the time up or down. For each press of the button the time will increase or decrease by one 1 minute.

0:40

4   Press the START button (17). As you press START, time selected is reduced of 1 minute. The oven will start the countdown. At the end of the set time the control will emit 4 beeps and the display will return to stand-by (showing the time of the day, if previously set).

0:39

• If the defrosting time is not set, (skipping points 2 and 3) the display will show the countdown starting from the default duration of *1:00* (1 hour).
• The set time can be modified during cooking by simply repeating points 2 and 3. The countdown will automatically restart 3 seconds after the final setting.
• If the START button (17) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.

Put the frozen food directly on the WIRE RACK (**I**) inserted in slot 2. Put the SHALLOW PAN (**H**) in slot 3 in order to catch the water dropping from the load during the defrosting process (see page 25).
Portions and pieces of raw meat, poultry and fish, frozen soups, pastry, fruit or leftovers will thaw more quickly on this setting than on a counter or in the refrigerator.
Thaw only pieces or portions small enough to thaw in an hour or less and do not let food come to room temperature. Thawed food held too long or at a warm temperature can cause serious illenss.
Large amounts of food should be defrosted in a refrigerator.

DEFROSTING
Place the wire rack in guide no. 2 and the dripping pan in guide no. 3, as shown in the figure on page 25.
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).

Chapter 2 - Using the control and setting the modes
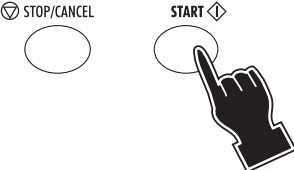
2.8 - PIZZA FUNCTION

This oven is programmed with a special pizza function from De'Longhi. The program is designed for the cooking of both fresh or frozen pizzas. Pizza can be cooked using the De' Longhi pizza tray provided.

Important Note: Always position pizza in the lowest guide (see page 24). Using the pizza program, remember that it is NOT necessary to preheat the oven.
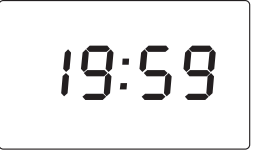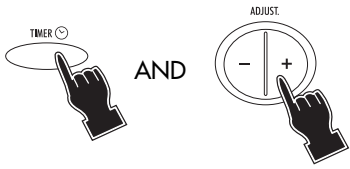
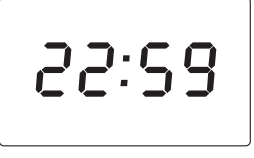|		
	1 Press the PIZZA button (8) and select the desired program (see the table below). The display will show the message "*P1*", "*P2*" or "*P3*".	*P 2*
	2 Press the START button (17). As you press START, time selected is reduced of 1 minute. The oven will start the countdown. At the end of the set time the control will emit 4 beeps (and the display will return to stand-by, showing the time of the day if previously set).	*19:59*
AND	3 If, during the cooking, you think to need a longer duration for your pizza, press the TIMER button (9) and then add the desired time (for a maximum of 5 minutes more) by repeadly pressing the "+" button (18).	*22:59*

• If the START button (17) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.
• The cooking process can be stopped in any moment by pressing the STOP/CANCEL button (11).

NOTES/TIPS TO COOK THE PIZZA
• If the oven is already hot (e.g. in case of sequential pizza cooking), the electronic controll will automatically reduce/adjust the cooking time.
• Always put the pizza on the PIZZA TRAY (**L**) provided; then insert the tray in slot 3.
• Frozen pizza: remove the pizza from its packaging and put the pizza directly on the PIZZA TRAY (**L**). Home - made pizza with fresh dough: prepare the pizza on the well greased PIZZA TRAY (**L**) or line the tray with oven-proof paper. We suggest to add mozzarella or soft cheese just five minutes before the end of cooking: the cheese will melt perfectly without overburning.
• In order to select the right program, refer to the following table;
• Cooking result may vary adjust these settings to your individual preferences.

DISPLAY INDICATION	NOTES/TIPS
P1	Ideal for small frozen pizzas (150-300 gr)
P2	Ideal for medium frozen pizzas (350-600 gr)
P3	Ideal for big frozen pizzas (sopra i 600 gr) or for home-made pizzas.

COOKING TWO PIZZAS AT ONCE
Note: The Special pizza program is intended only for cooking one pizza at a time, following the instruction above. Cooking two pizzas at once: The special pizza setting cannot be used for cooking two pizzas. However, you can get very good results with two pizzas following these directions:
Rest the pizza on the pizza tray inserted in slot 3 and the other on the wire rack inserted in slot 2. Use Fan/Bake setting (not special pizza setting) and PREHEAT to 180°C degrees. Cook for 15 minutes an then switch the racks to opposite positions for an additional 10-15 minutes of additional cooking time.

CHAPTER 3 - CLEANING AND MAINTENANCE

3.1 - CARE AND CLEANING

Always unplug the oven-broiler and allow it to cool before cleaning. This unit has been designed and engineered with your safety in mind. To assure maximum safe operation, keep unit clean free of grease and build up of food particles.

The internal cavity of your oven is covered with a special enamel to which splashes and food particles do not stick, thus making cleaning particularly simple. Do not clean interior with metal scouring pads.

Pieces can break off and touch electrical parts, creating risk of electrical shock.

To clean the glass door, use a glass cleaner or a damp cloth. Wripe dry with a clean cloth. To clean the exterior finish, use a damp, sudsy cloth. For stubborn stains, a non-abrasive liquid cleaner or spray glass cleaner may be used. Do not use metal scouring pads, as they might mar the finish. Always remove cleaning agents by polishing with a dry cloth.

Slide the crumb tray (**G**) out from under the bottom of your oven (see fig. 11). Wash by hand. Should the soilage be difficult to remove, rinse the crumb tray with hot soapy water and if necessary, scour it delicately, without scratching it.

To make the cleaning of the inside of the oven easier, the upper heating element (**A**) can be lowered by pulling the clasp for drop down heating element (**C**) (fig. 12-13).

IMPORTANT: after cleaning, reposition and reattach the electrical element (fig. 14). **The oven must be not used with the element in the lowered positioned.**

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**).

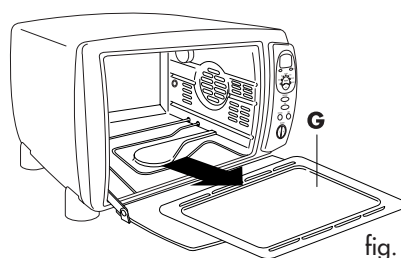Only use bulbs suitable for ovens (T300°C)
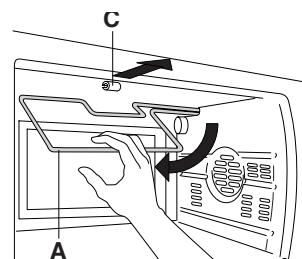
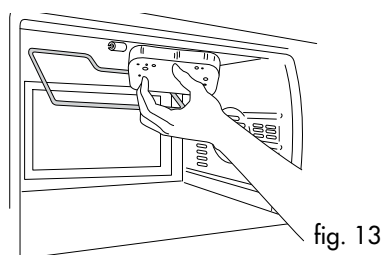**N.B. The oven can still be used even if the bulb is burnt-out**
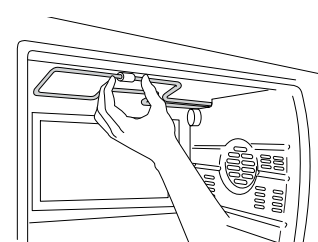

fig. 11

fig. 12

fig. 13

fig. 14

fig. 15