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CHAPTER 3 CLEANING AND MAINTENANCE

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.

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:

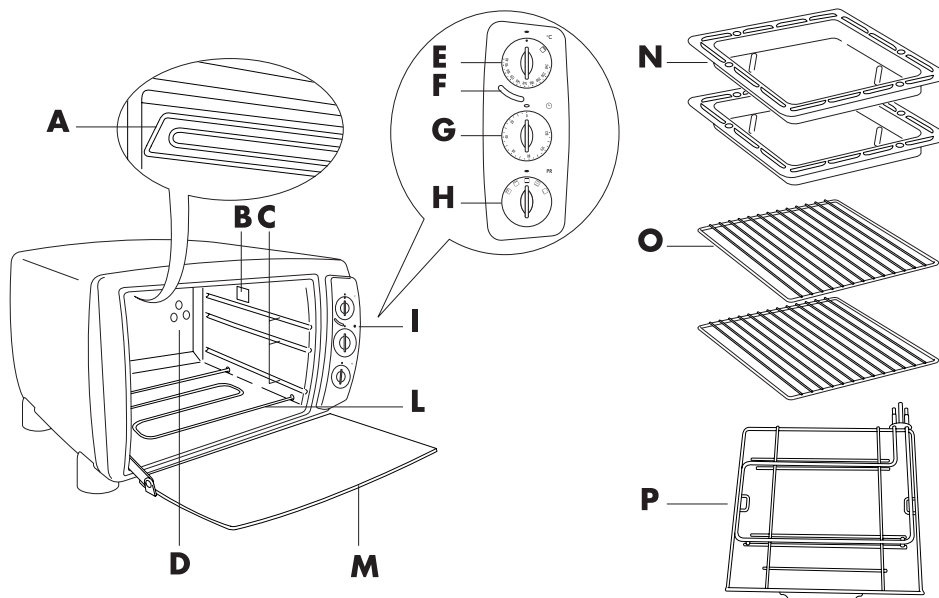
The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

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

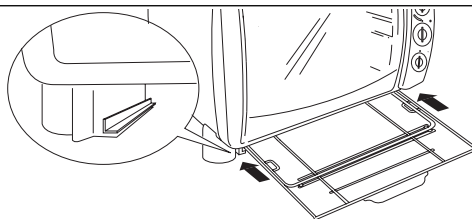


- A** Top heating element
- B** Oven light (if fitted)
- C** Side guides
- D** Connector
- E** Thermostat knob
- F** Thermostat pilot light
- G** On/off and timer knob

- H** Function selector knob
- I** Control panel
- L** Bottom heating element
- M** Glass door
- N** Dripping pans
- O** Wire racks
- P** Removable heating element

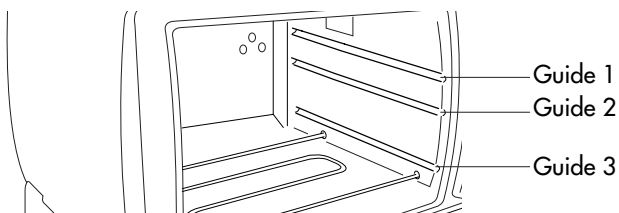
REMOVABLE HEATING ELEMENT HOUSING

When not in use, the removable heating element (P) can be placed in the special housing under the oven as show in the figure alongside.








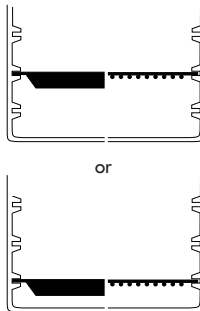








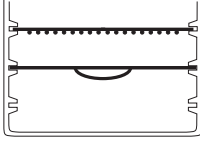
SIDE GUIDES

The oven has three guides to position baking pans and wire racks at different heights. Guide 2 is also used to insert the removable heating element for the "double oven" function, see page 22.



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
KEEPING FOOD WARM		60°		1 2 3	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
DELICATE COOKING		60° - 240°		1 2 3	Use the dripping pan, sliding it directly into the lower guide, or a baking pan on the wire rack (in the lower guide)
OVEN COOKING		60° - 240° (see table on page 21)		1 2 3 1 2 3	Use the dripping pan, sliding it directly into the guides, or a baking pan placed directly on the wire rack.
GRILLING AND COOKING AU GRATIN			 	1 2 3 1 2 3	<p>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.</p> <p>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.</p>
DOUBLE OVEN COOKING		60° - 240°		1 2 3	Use the two wire racks (O) to cook two frozen pizzas only. For all other foods, use the dripping pans (N).
TOASTING				1 2 3	Ideal for toasting bread and croutons.

 = Dripping pan (N) = Wire rack (O) = Removable heating element (P)

Chapter 1 - General

1.3 - SPECIFICATIONS

Operating voltagesee rating plate

Maximum power absorbedsee rating plate

POWER CONSUMPTION (CENELEC STANDARD HD 376)

To reach 200°C0,20 KWh

To maintain 200°C for one hour0,70 KWh

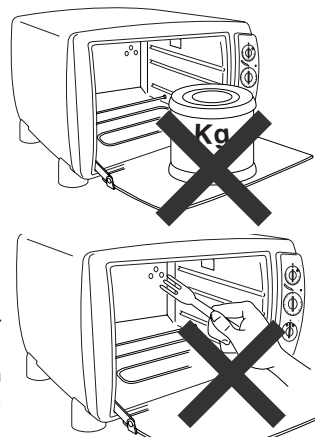
Total0,90 KWh

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.

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. Never leave the oven unsupervised when toasting as the bread could catch fire.
4. Before using the oven, make sure it has not been damaged during transport.
5. Before using the oven for the first time, remove all the packaging and paper material inside, such as protective boards, booklets, plastic bags, etc.
6. 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.**
7. Wash all accessories before use, with the **exception of the removable heating element (P).**
8. **Never immerse the removable heating element (P) in water: if dirty, clean with a damp cloth.**
9. **Never insert metal objects such as forks knives etc into the holes in the removable heating element connector (D).**
10. Position the oven on a horizontal surface at a height of at least 85 cm, **out of the reach of children.** Do not position the appliance under or alongside curtains or other inflammable materials.
11. **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.**
12. You should not touch the removable heating element or support immediately after cooking. Wait until the oven cools before handling. Replace in the special housing.
13. 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.
14. Never move the oven when it is in operation.
15. 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.
16. **To turn the oven off, turn the ON/OFF and timer knob (G) to "0".**



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.

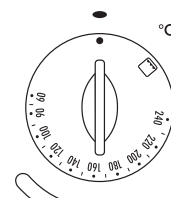
CHAPTER 2 - USE OF THE OVEN AND REFERENCE COOKING TIMES

2.1 - USE OF THE CONTROLS

• THERMOSTAT KNOB (E)

Select the desired temperature as follows

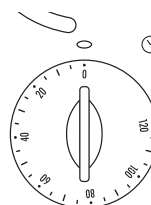
- **Keeping food warm:** Thermostat knob set to 60°C.
- **Oven cooking:** Thermostat knob set from 60°C to 240°C.
- **For all types of grilling:** Thermostat knob in position .



• ON/OFF AND TIMER KNOB (G)

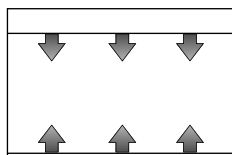
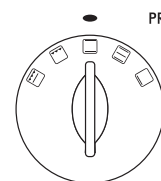
- **To switch the oven on and to set the cooking time:** Turn the knob clockwise to the desired time (max. 120 minutes). A bell will ring when the set time has elapsed, and the oven will automatically switch itself off.
- **To switch the oven off:** Turn the knob to position "0".

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



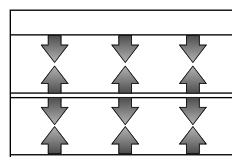
• FUNCTION SELECTOR KNOB (H)

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



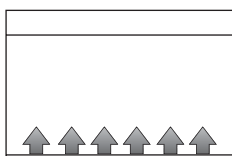
OVEN COOKING AND KEEPING FOOD WARM

(top heating element and bottom heating element on only)



DOUBLE OVEN COOKING

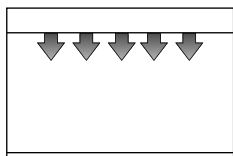
(top and bottom heating element + central removable heating element in operation).



DELICATE COOKING

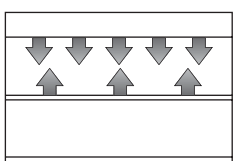
(lower heating element only operating)

Chapter 2 - Use of the oven and reference cooking times



GRILLING

(top heating element on only, at maximum power)

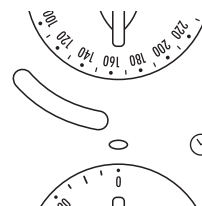


TOASTING

(top heating element and central removable heating element 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.



2.2 - GENERAL ADVICE


- For oven cooking and "delicate" cooking, for best results the oven should always be preheated to the desired temperature.
- 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.

Chapter 2 - Use of the oven and reference cooking times

2.3 - HOW TO SET THE FUNCTIONS

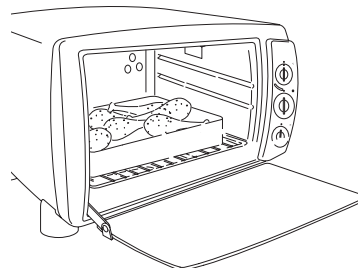
• **KEEPING FOOD WARM**

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). Insert the dripping pan or wire rack (with a pan on top) in guide 3 as shown in the figure alongside.

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 time desired. 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".



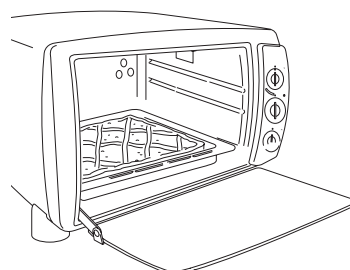
• **DELICATE COOKING**

Ideal for pastries and cakes with icing. Good results are also achieved when completing the cooking of the base of foods or for cooking that requires heat above all at the bottom. Insert the dripping pan or wire rack (with a pan on top) in guide 3 as shown in the figure alongside.

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. 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

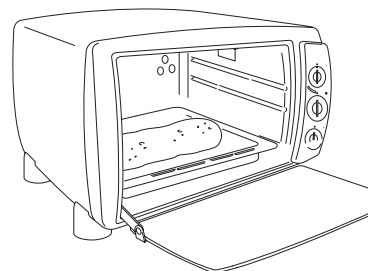
• OVEN COOKING

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
FRESH PIZZA	400 g	240°C	25 min.	3	Use the dripping pan (N)
SAVOURY PIE	600 g	200°C	35 min.	3	Use the dripping pan (N) or a cake tin on the wire rack
FROZEN PIZZA	300 g	240°C	10 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 baking pan directly on the wire rack (O)
CANNELLONI	2300 g	200°C	40 min.	3	Place the baking pan directly on the wire rack (O)
WHOLE CHICKEN	1500 g	220°C	90 min.	3	Pierce with a fork to drain the fat
ROAST PORK	1500 g	220°C	90 min.	3	Leave a little fat to avoid over drying. Pour a glass of water into the dripping pan.
MEAT LOAF	1000 g	200°C	60 min.	3	Place it directly in the dripping pan
RABBIT PIECES	1000 g	200°C	60 min.	3	Add a little water. If necessary, turn half way through cooking.
SEA BASS IN SALT	900 g	190°C	40 min.	3	The fish should be placed in the dripping pan (N) and completely covered with coarse salt.
BAKED BREAM	1000 g	190°C	40 min.	3	Can be cooked directly on the dripping pan (N)
TROUT BAKED IN FOIL	800 g	190°C	40 min.	3	Can be cooked directly on the dripping pan (N) wrapped in tinfoil
AUBERGINES WITH PARMESAN	1700 g	200°C	30 min.	2	Place the baking pan on the wire rack (O)
COURGETTES WITH TUNA	1000 g	200°C	40 min.	2	Use the dripping pan (N): add oil, tomatoes and water
POTATOES AU GRATIN	1500 g	200°C	40 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	18 min.	2	Place the muffin cups directly on the dripping pan

Add around 10 minutes to the cooking time for preheating.

Chapter 2 - Use of the oven and reference cooking times

• DOUBLE OVEN COOKING

Insert the removable heating element (P) into the central guide (2) as shown in the figure below. **Make sure the pins of the removable heating element are correctly and completely inserted into the connector (D).**

Rotate the function selector knob (H) into the  position.

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

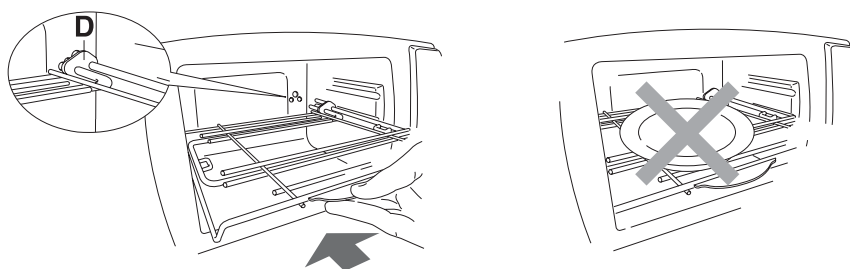
Turn the on/off and timer knob (G) to the required time.

Wait for the oven to reach the required temperature (the pilot light goes out), then insert the two dripping pans or wire racks into guides 1 and 3. The end of cooking will be indicated by a beep.

Each time you finish double oven cooking:

- Turn the thermostat knob (E) to the "•" position and if cooking ends before the time set, turn the timer knob (G) to the "0" position.
- NEVER rest anything directly on the removable heating element (P), but always use the wire racks and dripping pans provided inserted in guides 1 and 3.

Wait for the oven to cool down before removing the heating element (P) and replacing it in the special housing.



RECIPE	QUANTITY	THERMOSTAT KNOB	TIME	WIRE RACK/DRIPPING PAN POSITION	OBSERVATIONS AND TIPS
FRESH PIZZAS	1000 g	240 °C	30 min.	1 and 3	Use the two dripping pans (N) provided
FROZEN PIZZAS	600 g	240 °C	12 min.	1 and 3	Use the two wire racks (O) provided
SAVOURY PIES	1400 g	200 °C	40 min.	1 and 3	Use the two dripping pans (N) provided
CHICKEN PIECES	1400 g	220 °C	60 min.	1 and 3	Use the two dripping pans (N) provided
KEBABS	1200 g	220 °C	45 min.	1 and 3	Use the two dripping pans (N) provided
CHICKEN PIECES AND POTATOES	1400 g	220 °C	60 min.	1 and 3	Use the two dripping pans (N) provided
BAKED POTATOES	1200 g	220 °C	60 min.	1 and 3	Use the two dripping pans (N) provided
BAKED BEAN	2000 g	200 °C	40 min.	1 and 3	Use the two dripping pans (N) provided
COURGETTES WITH TUNA	2000 g	200 °C	45 min.	1 and 3	Use the two dripping pans (N) provided
TARTS	1500 g	200 °C	45 min.	1 and 3	Use the two dripping pans (N) provided
MUFFINS	1200 g	200 °C	20 min.	1 and 3	Use the two dripping pans (N) provided

Add about 10 minutes to the cooking time for preheating the oven.


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..

Operate as follows:

Place the food being grilled directly on the wire rack and the dripping pan (N) in the centre guide (2) as shown in Figure 1. Leave the door ajar as shown in Figure 2. Pour a glass of water 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 time desired.

Important: for best results, place the food on the wire rack (O), leaving an empty space of around 2cm near the door (see Figure 1).

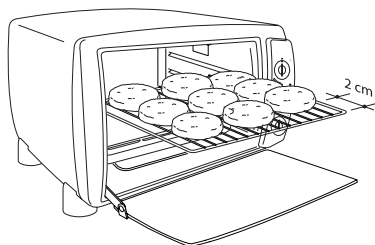


fig. 1

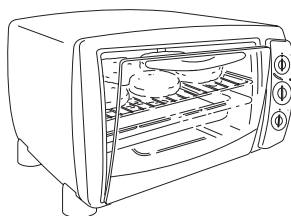


fig. 2

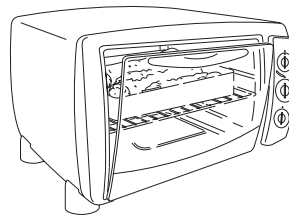








fig. 3

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 3. 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".

Chapter 2 - Use of the oven and reference cooking times

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
GNOCCHI ALLA ROMANA	1500 g		15 min.	Place the baking pan on the wire rack, positioned in the centre guide (2)


• TOASTING


This function is ideal for toasting bread, preparing croutons, etc.

Instructions:

Place the removable heating element (P) in the central guide (2) as shown in the figure on page 22. **Make sure the pins of the removable heating element are correctly and completely inserted into the connector (D).**

Place the food to be toasted directly on the wire rack and insert the wire rack in guide 1. Leave the door ajar as shown in the figure.

Rotate the function selector knob (H) into the  position.

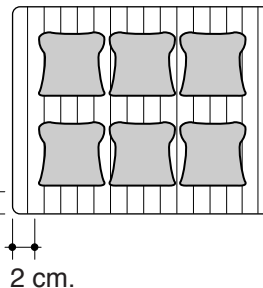
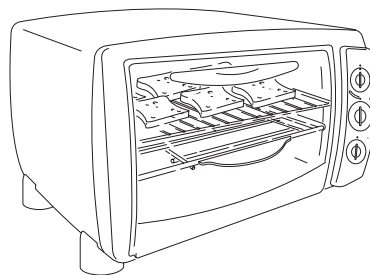
Rotate the thermostat knob (E) into the  position.

Turn the on/off and timer knob (G) to the required time.

Each time you finish double oven cooking:

Turn the thermostat knob (E) to the "•" position and if cooking ends before the time set, turn the timer knob (G) to the "0" position.

Wait for the oven to cool down before removing the heating element (P) and replacing it in the special housing.



To toast the bread correctly, place the slides as shown in the figure alongside, leaving a space of 2 cm free at the edges of the wire rack.

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.

Wire racks and dripping pans can be washed normally either by hand or in a dishwasher.

Never immerse the removable heating element (P) in water. If necessary, clean with a damp cloth (see fig. 4).

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.

Never attempt to insert forks, knives or other pointed objects into the openings at the back of the oven or the holes in the removable heating element connector (D). Never allow water to run into these holes.

To make the bottom of the oven easier to clean, the lower heating element (L) must be raised by pulling it upwards and to the right (see Figure 5).

After cleaning, fasten the heating element back in place, as shown in Figure 6.

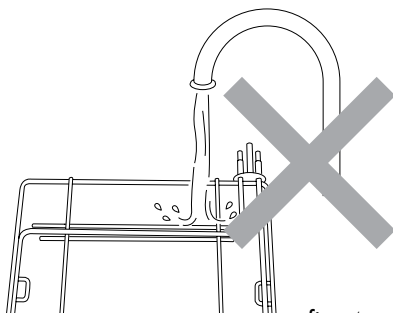


fig. 4

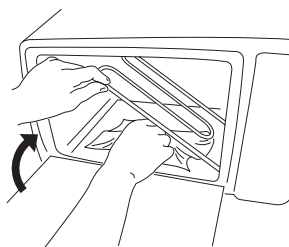


fig. 5

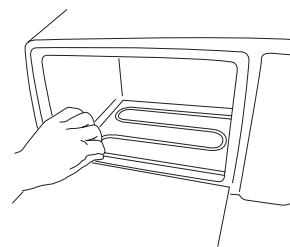


fig. 6

OVEN LIGHT (if fitted)

The oven light (B) is always on when the oven is on. To replace the bulb, contact authorised personnel or an authorised Service Centre.

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