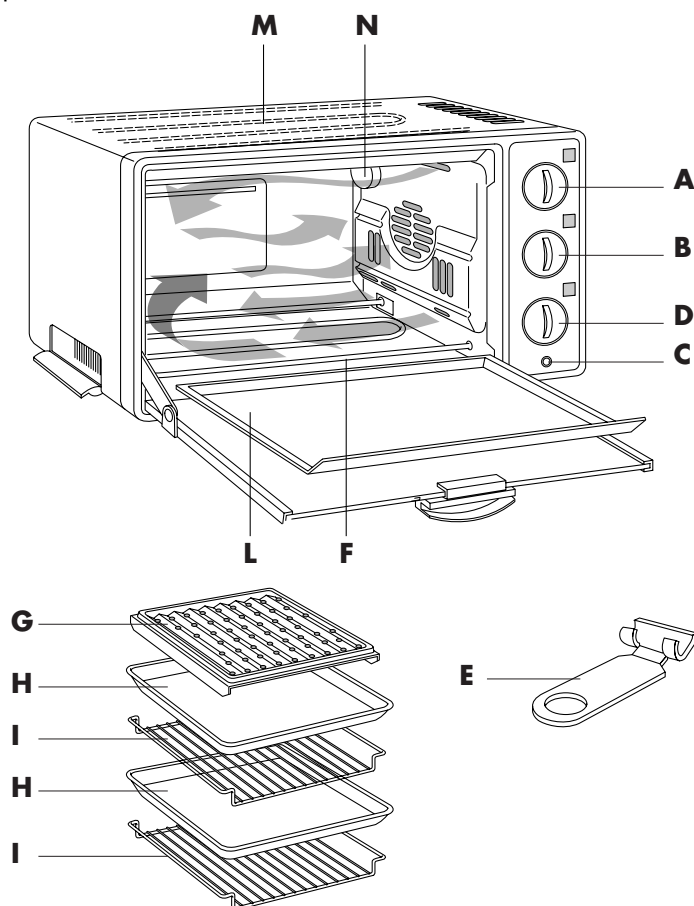


DESCRIPTION OF THE APPLIANCE

- A thermostat knob
- B timer knob (if supplied)
- C indicator light
- D function selector knob
- E Wire rack handle (if supplied)
- F bottom heating element
- G broil rack (if supplied)
- H dripping pan
- I shaped wire rack
- L crumb tray (if supplied)
- M top heating element
- N inside light (if supplied)



ENERGY CONSUMPTION (CENELEC HD 376 NORM)

To heat to 200° C	kW 0,1
To maintain 200° C for one hour	kW 0,5
Total	kW 0,6

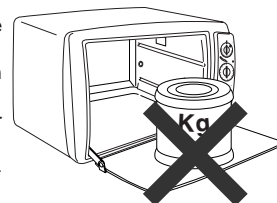
This appliance conforms to EC directives 89/336 and 92/31 on Electromagnetic Compatibility and EC directive no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

IMPORTANT WARNINGS

- **Read all the instructions carefully before using the appliance.**
- This oven has been designed to cook food. It must never be used for other purposes, modified or tampered with in any way.
- Place the appliance on a horizontal surface at a height of at least 85 cm and out of reach of children.
- Wash all accessories thoroughly before use.
- **Before plugging into the mains, make sure that:**
 - the mains voltage corresponds to the voltage indicated on the rating plate;
 - the mains socket has a minimum rating of 16A and an earth wire.
- **The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.**
- Before using the oven for the first time, remove any paper and other material inside the oven such as protective cardboard, booklets, plastic bags, etc.
- Before using for the first time, operate the oven empty with the thermostat at maximum for at least 15 minutes to eliminate the "new" smell and any smoke caused by the presence of protective substances applied to the elements before transport. During this operation, ventilate the room.



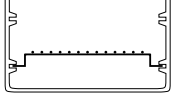

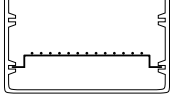

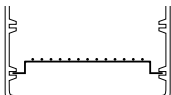

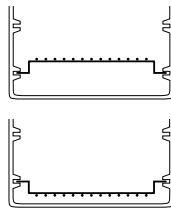
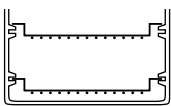

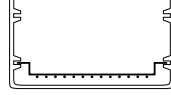
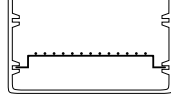


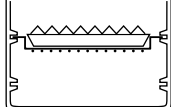
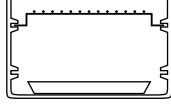
IMPORTANT: when you have unpacked the appliance, make sure the door is undamaged and working correctly. The door is made from glass and is therefore fragile. If it is visibly chipped, scored or scratched, it should be replaced. While using, cleaning or moving the appliance, avoid slamming or knocking the door violently. Do not pour cold liquid onto the glass while the appliance is hot.

- **When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary.**
- **This electrical appliance operates at high temperatures which could cause burns.**
- As for any heating appliance, take particular care when using the oven in the presence of children and/or unfit persons. Never allow children to play with the appliance.
- Do not move the appliance while in use.
- Do not use the appliance if...
 - the power cable is faulty,
 - the appliance has been dropped, is visibly damaged or malfunctions.
- Should this occur, to avoid all risk take the appliance to your nearest authorised service centre.
- Do not let the power cable dangle and avoid touching hot parts of the oven. Never unplug the appliance by pulling on the power cable.
- If you intend to use an extension, make sure it is in good condition, that the plug is earthed and that the cross section of the wires is at least equal to that of the power cable provided with the appliance.
- To avoid all risk of electric shock, never immerse the power cable, plug or appliance itself in water.
- Never position the appliance near heat sources.
- Do not leave inflammable products near the oven or under the work surface where it is located.
- Bread may burn. Never leave the oven unattended during toasting or grilling. Never operate the appliance under a wall cupboard or shelf or near inflammable materials such as curtains, blinds, etc.
- Do not use the appliance as a heat source.
- Never place paper, cardboard or plastic inside the oven and never rest anything on top of the appliance (utensils, wire racks, other objects).
- Never insert anything into the ventilation openings. Make sure they are unobstructed.
- **If food or other parts of the oven catch fire, never try and put out the flames with water. Close the door, unplug from the mains and smother the flames with a damp cloth.**
- This oven is not designed for built-in installation.
- When the door is open, remember:
 - never exert excessive pressure with overly heavy objects or pull the handle downwards;
 - never rest heavy containers or boiling saucepans just out of the oven on the open door.
- Given the differences in legislation in force, if the appliance is used in a country other than that where it was bought, have it checked by an authorised service centre.
- For your personal safety, never take the appliance to pieces on your own. Always contact an authorised service centre.
- This appliance is designed for domestic use only. Professional or inappropriate use, or failure to observe the instructions absolves the manufacturer from all responsibility and invalidates the guarantee.
- When not in use and before cleaning, always unplug the appliance.
- If the power cable is damaged, it can be replaced with a substitute cable or special kit available from the manufacturer or an authorised service centre.



Keep these instructions

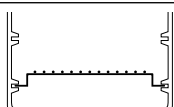
SUMMARY TABLE

Program	Function selector knob position	Thermostat knob position	Wire rack and accessory position	Notes/Tips
Defrost <i>(only on some models)</i>				-
Delicate cooking		60°-230°		-
Keeping food warm		60°		-
Convection oven cooking <i>(only on some models)</i>		60°-230°	 	<p>Ideal for lasagna, meat, pizza, cakes in general, foods that should be crunchy on the surface ("au gratin") and bread. For details on how to use the accessories, refer to the tips in the table on page 14.</p> <p>In addition, this function is ideal for cooking on two levels at the same time. For tips on how to do this, refer to page 16.</p>
Traditional oven cooking		60°-230°	 	Ideal for cooking stuffed vegetables, fish, plum cakes and small poultry. For details on how to use the accessories, refer to the table on page 15.
Grilling			 only for model with broil rack  only for model without broil rack	Ideal for all types of traditional grilling: hamburgers, frankfurters, kebabs, etc. and toasting bread.

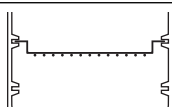
WIRE RACK POSITIONS



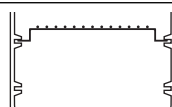
(1)



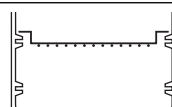
(2)



(3)



(4)



(5)

USING THE CONTROLS

Thermostat knob (A)

Select the desired temperature, as follows:

- To defrost (*) (see page 14):Thermostat knob in the "•" position.
- To keep food warm (see page 14):Thermostat knob in the "60°C" position.
- For delicate cooking (*), convection oven cooking (*)
or traditional oven cooking (see page 14-15):Thermostat knob from "60°C" to "230°C".
- For all types of grilling (see page 16):Thermostat knob in the "▼▼▼" position.

Timer knob (B)

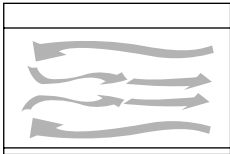

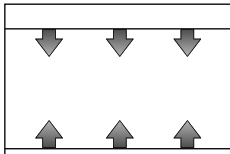
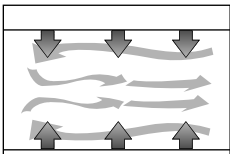

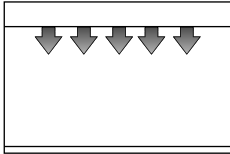
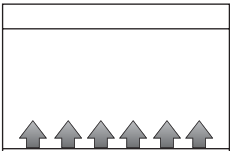
- To program the cooking time:Turn the knob clockwise to the desired time (max. 120 minutes); when the set time has elapsed, an audible signal (*) will be emitted and the oven will automatically switch off.

- To switch the oven off:Turn the knob to the "0" position

To set times less than 20 minutes, first turn the knob all the way round, then back to the desired time.

Function selector knob (D)

This knob is used to select the cooking functions available, that is:

	 DEFROSTING (*) (ventilation only)		<input type="checkbox"/> TRADITIONAL OVEN COOKING, KEEPING FOOD WARM (only top heating element and bottom heating element on)
	 CONVECTION OVEN COOKING (*) (top heating element, bottom heating element and ventilation on)		<input type="checkbox"/> GRILLING (only top heating element on at maximum power)
	<input type="checkbox"/> DELICATE COOKING (only bottom heating element on)		

Indicator light (C)

When the indicator light is on this means the oven is heating up, when the light switches off this means that the oven has reached the pre-set temperature.

Inside light (N) (*)

When the oven is on, the light inside the oven is always on.

To replace the bulb, proceed as follows: unplug the appliance from the power socket, unscrew the glass cover and replace the burnt-out bulb with a new one of the same type (resistant to high temperatures) and then replace the glass cover.

(*) only on some models

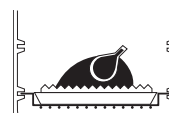
USING THE OVEN

General tips

- When cooking with the convection oven, traditional oven and grilling, always preheat the oven for 5 minutes to the set temperature, so as to achieve best results.
- The cooking times depend on the quality of the products, on the temperature of the food and on personal tastes. The times indicated in the table are purely indicative and subject to variation, and do not include the time required to preheat the oven.
- To cook frozen foods refer to the recommended times on the product packaging.


If your oven comes with a diet grill:

we suggest cooking chicken and roasts directly on the diet grill which rests directly on the dripping tray (see fig. on side) to avoid fat dripping to the bottom of the oven and on to the walls. Refer to the following paragraphs for further details.



Defrosting (*)


For proper defrosting in a short time, proceed as follows:

- Turn the function selector knob (D) to the  position.
- Turn the thermostat knob (A) to the "•" position.
- Turn the Timer knob (B) to the desired time.
- Place the wire rack (I) in the lower guide (as shown in the figure on page 12) and rest the food to be defrosted on a tray on the wire rack, then close the door.


Example of defrosting: 1 kg of meat, 80-90 minutes without turning it over.

Delicate cooking

Ideal for pastry and cakes with icing. Good results are also achieved when completing the cooking of the bottom of the foods or for cooking that requires heat above all at the bottom.

- Place the wire rack (with a pan on it) in the lower guide, as shown in the figure on page 12.
- Turn the function selector knob (D) to the  position.
- Select the required temperature using the thermostat knob (A).
- Turn the Timer knob (B) to the desired time. At the end of the set time, an audible signal will be emitted; if cooking is complete before the end of the set time, turn the Timer knob (B) manually to the "0" position.

Keeping food warm


- Turn the thermostat knob (A) to the "60°C" position.
- Turn the function selector knob (D) to the  position.
- Turn the Timer knob (B) to the desired time.
- Place the wire rack (I) in the lower guide (as shown in the figure on page 12) and rest the dish with the food on the rack.

Food should not be left in the oven for long periods. Always cover with tinfoil to prevent it drying out.

Convection oven cooking (*)

This function is ideal for baking excellent pizzas, lasagna, "au gratin" dishes, all types of meat dishes (apart from small poultry), roast potatoes, cakes in general and bread.

It is also suitable for cooking different foods on two levels at the same time. Proceed as follows:


- Place the wire rack (I) in the position shown in the table (as shown in the figure on page 12).
- Turn the function selector knob (D) to the  position.
- Select the required temperature by turning the thermostat knob (A).
- Turn the Timer knob (B) to the desired time.
- After having pre-heated the oven for 5 minutes, place the food to be cooked inside.

(*) only on some models

Program	Thermostat knob	Times	wire rack position	Comments and tips
Macaroni "au gratin" 1 Kg.	230°	20 min.	1	Turn the baking pan halfway through cooking
Lasagna 1 kg.	230°	20 min.	1	Use an ovenproof dish, turn after 10 min.
Pizza 500 g	225°	17 min.	2	Use the dripping pan.
Chicken 1 kg.	200°	70-80 min.	1	Use the dripping pan, turn after around 38 min.
Roast pork 900 g	200°	70 min.	1	Use the dripping pan, turn after around 35 min.
Meatballs 650 g	180°	55 min.	2	Use the dripping pan, turn after around 30 min.
Roast potatoes 500 g	200°	50 min.	2	Use the dripping pan, mix twice.
Jam tarts 700 g	180°	40 min.	"	Use the dripping pan.
Strudel 1 kg	180°	40 min.	"	Use the dripping pan.
Walnut cakes 800 g	180°	35 min.	"	Use a cake dish.
Biscuits (shortbread) 100 g	180°	14 min.	"	Use the dripping pan.
Bread 500 g	200°	25 min.	"	Use the dripping pan greased with oil.



Traditional oven cooking

This function is ideal for all types of fish, stuffed vegetables, cakes with whipped egg-whites and cakes that require long cooking times (over 60 min.). Proceed as follows:

- Place the wire rack in the position shown in the table (as shown in the figure on page 12).
- Turn the function selector knob (D) to the  position.
- Select the required temperature by turning the thermostat knob (A).
- Turn the Timer knob (B) to the desired time.
- After having pre-heated the oven for 5 minutes, place the food inside.

Program	Thermostat knob	Times	wire rack position	Comments and tips
Quail (3)	230°	44 min.	1	Use the dripping pan, turn after 24 minutes.
Trout 500g	200°	35 min.	2	Use the dripping pan, turn after 16 minutes.
Stuffed calamari 450g	200°	30 min.	1	Use an ovenproof dish, turn halfway through cooking.
Tomatoes "au gratin" 550g	200°	40 min.	1	Use the dripping pan greased with oil and turn after 20 min.
Zucchini with tuna 750g	200°	40 min.	1	Use the dripping pan; add oil, the tomatoes and water; turn the dripping pan after 20 min.
Plum cakes 1 kg	180°	75 min.	1	Use a mold and turn halfway through cooking.
Meringues	120°	50 min.	2	Use the dripping pan greased with oil. Let them rest for at least 1 day before serving.

Grilling

- Insert the wire rack as shown in the figure on page 12. We suggest pouring two glasses of water into the dripping tray so as to avoid smoke and bad odors resulting from burning fat, and for ease in cleaning.
- Turn the function selector dial to position .
- Preheat the oven for about 5 minutes.
- Place food inside.
- **Shut the door panel only until the first click**, as shown in the diagram on the side.
- The timer knob may be either on the  setting or on the desired time setting (see: "use of commands" paragraph).



Program	Thermostat knob	Times	wire rack position	Comments and tips
Pork chops (2)	270°	19 min.	4	Turn after 11 minutes.
Frankfurters (3)	"	10 min.	"	Turn after 6 minutes.
Fresh hamburgers (2)	"	13 min.	"	Turn after 7 minutes.
Sausages (4)	"	20 min.	"	Turn after 11 minutes.
Kebabs 500g	"	26 min.	"	Turn after 8, 15 and 21 minutes.
Toasted bread (4 slices)	"	2 min.	"	Turn after 1 minute (*).

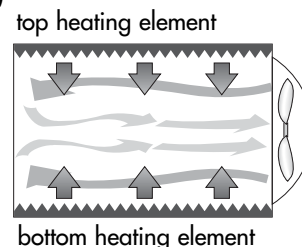
(*): **Dripping pan is not required when toasting bread.**

Cooking on 2 levels at the same time with the convection oven (*)

The convection oven function allows different foods to be cooked at the same time, placed on 2 levels.

The heat provided by the 2 heating elements is distributed inside the oven by the air, circulated by the fan.

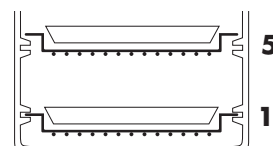
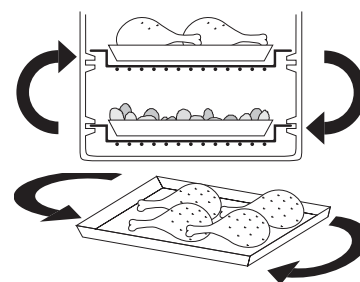
In this way, the heat reaches every part of the oven **uniformly and quickly**; the air inside the oven is very dry, preventing the mixing of fragrances and flavours.



To cook two dishes at the same time, simply observe these simple general rules.

1. The cooking times for recipes cooked at the same time are higher than the times when cooked alone.
2. Around halfway through cooking, **exchange the position** of the 2 dripping pans, placing the top one on the lower wire rack and vice-versa.

In addition, **turn** the dripping pans **half-way** around.



Note: the wire racks must be positioned as shown in the figure to the side.

(*) only on some models

CLEANING AND MAINTENANCE

Frequent cleaning prevents the formation of smoke and bad odours during cooking. Do not let fat accumulate inside the appliance. Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down. Clean the door, the inside walls and the enamel or painted surfaces of the oven with a soap and water solution; dry thoroughly. To clean the aluminium surfaces on the inside of the oven, never use products that corrode aluminium (detergents in spray cans) and never scrape the walls with sharp objects.

To clean the outside surface always use a damp sponge. Avoid using abrasive products that may damage the paintwork. Make sure water or liquid soap does not seep into the slits on the top of the oven.

Never immerse the appliance in water; never wash it under a jet of water.

All the accessories are washed like normal dishes, either by hand or in the dishwasher.

Some models come with a bottom opening-panel for easier access as well as cleaning, open the panel by pressing on the spring-latch (fig.A) , position the oven on its back (vertically) (fig.B). In this manner, your cleaning will be easier. Once cleaning is finished, close the panel and make sure that the latch is well closed.

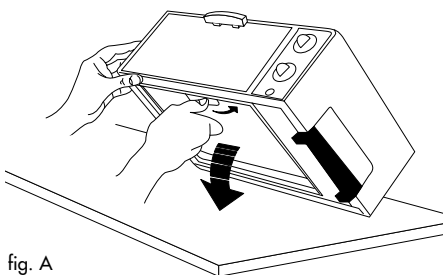


fig. A

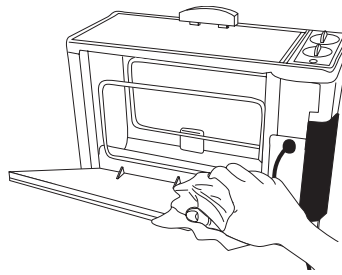


fig. B

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



FOR U.K. ONLY

Wiring instructions

This appliance must be earthed

Important: The wires in this lead are coloured in accordance with the following codes:

Green and yellow: Earth
Blue: Neutral
Brown: Live

Connect the green/yellow wire to the terminal in the plug marked "E" (or by the earth symbol) or coloured green or coloured green and yellow.

Connect the brown wire to the terminal in the plug marked "L" or coloured red.

Connect the blue wire to the terminal in the plug marked "N" or coloured black.

A 13 amp fuse should be fitted when the appliance is connected to a BS 1363 plug.

Seek professional advice if you are unsure of the correct procedure for the above.

About your factory fitted plug (supplied with certain models only)

The lead is already fitted with a plug incorporating a 13 amp fuse. If the plug does not fit your socket outlet, see next paragraph. Should you need to replace the fuse in the plug supplied, a 13 amp approved BS 1362 fuse must be used. (refer to wiring instructions for use rating) If the plug supplied does not fit your socket outlet, it should be removed from the mains lead and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with a 13 amp fuse.

Important: If the electrical cord of this appliance is damaged, it must only be replaced by an authorised Service Dealer. The safety of this appliance complies with the technical regulations and standards in force.

