

# ELECTRIC OVEN FOUR ÉLECTRIQUE HORNO ELÉCTRICO FORNO ELETTRICO DO1279

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## Instructions for use

*Keep these instructions*

## Mode d'emploi

*Conservez cette notice*

## Instrucciones para el uso

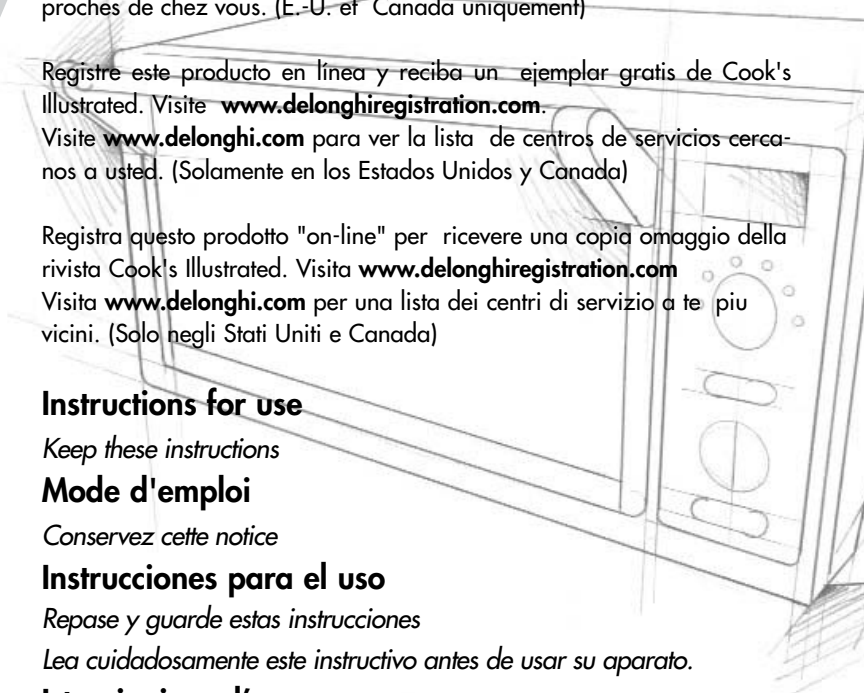
*Repase y guarde estas instrucciones*

*Lea cuidadosamente este instructivo antes de usar su aparato.*

## Istruzioni per l'uso

*Leggere e conservare queste istruzioni*

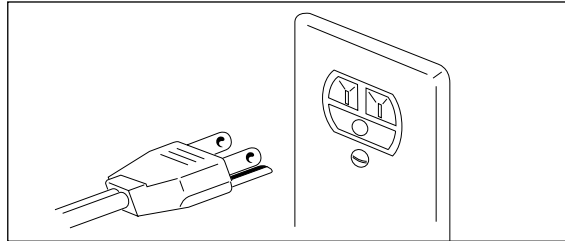
ELECTRONIC CHARACTERISTICS: CARACTÉRISTIQUES ÉLECTRIQUES:  
CARACTERISTICAS ELECTRICAS: CARATTERISTICHE ELETTRICHE:  
120V~60Hz 1400W



## ELECTRICAL CONNECTION

Only use a three-pin, 120 Volt, 60 Hz power outlet

### GROUNDING INSTRUCTIONS



#### MAKE SURE THAT THE PLUG IS CORRECTLY GROUNDED

This appliance must be grounded: in the event of short circuits, the ground connection reduces the risk of electric shock, allowing the electrical current to be dispersed.

This appliance is fitted with a power cable with ground wire.

The plug must be connected to a power outlet that has been correctly installed and grounded.

**WARNING: IMPROPER USE OF THE GROUND WIRE MAY LEAD TO THE RISK OF ELECTRIC SHOCK.**

If you are not sure that the power outlet is properly grounded, contact a qualified electrician.

If an extension cord is required, only use three-wire extension cords with three-pin plugs and sockets that fit the plug on the appliance.

The capacity of the extension cord must be greater than or equal to the rated power input of the appliance.

- The length of the power cable for this appliance has been devised so as to avoid the possibility of tripping on or getting entangled in a long cable.  
If a longer cable is required, an extension cord can be used with a rated capacity not below 15 amps, 120 volt and with UL/CSA approval.
- A six-foot long extension cord, with a 15 amp rating, is available from authorized resellers.  
When using an extension cord, make sure it does not hang loose in the work area or where someone may accidentally trip on it or get entangled in it.
- Handle the power cable with care for longer life; avoid pulling or stressing the cable around the connectors to the power outlet and the appliance.

## CONVERSION TABLE

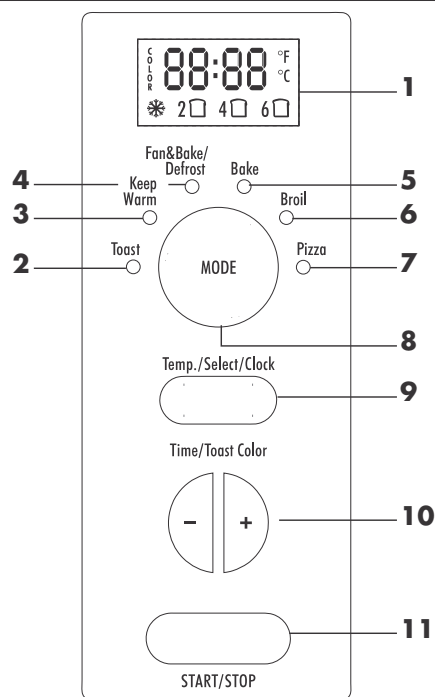
°C	°F
95 . . . . .	200
107 . . . . .	225
120 . . . . .	250
135 . . . . .	275
150 . . . . .	300
163 . . . . .	325
177 . . . . .	350
190 . . . . .	375
205 . . . . .	400
218 . . . . .	425
233 . . . . .	450

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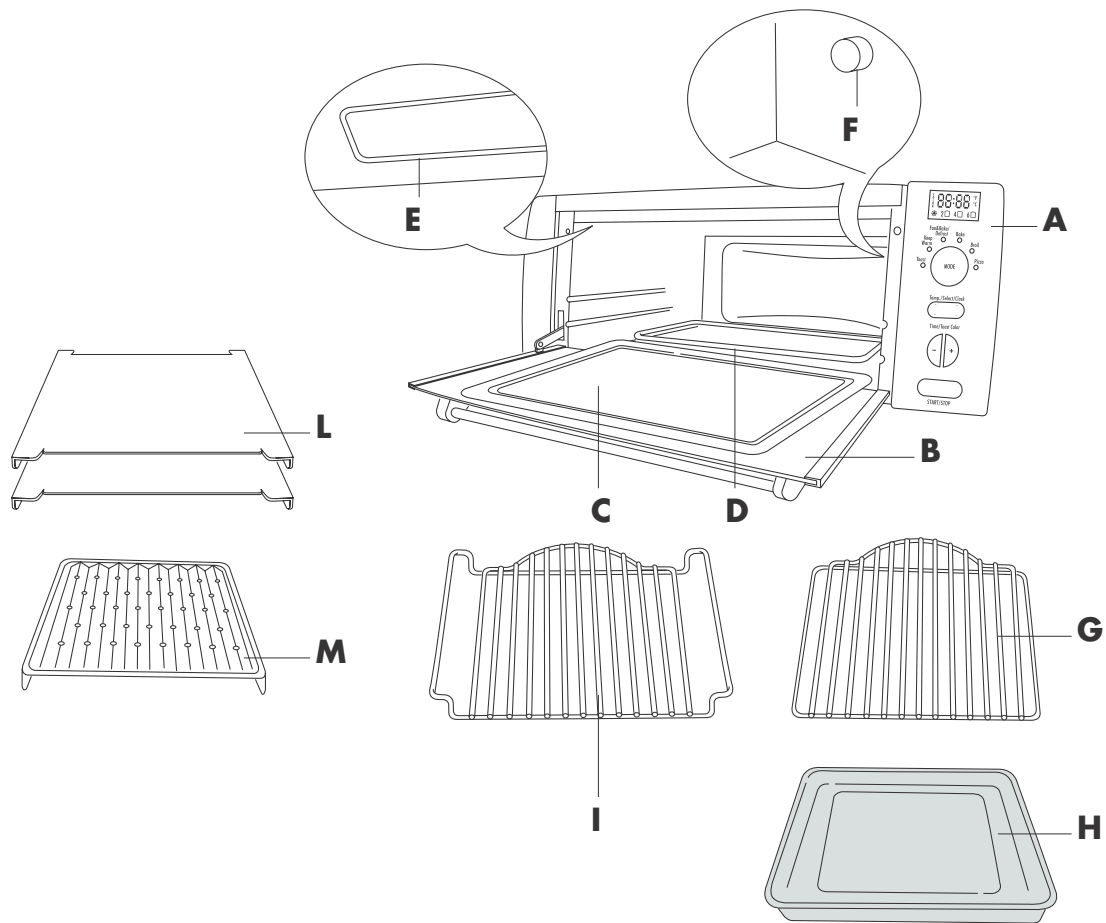
### 1.1 - CONTROL PANEL

- 1 Display
- 2 TOAST pilot light
- 3 KEEP WARM pilot light
- 4 FAN & BAKE / DEFROST pilot light
- 5 BAKE pilot light
- 6 BROIL pilot light
- 7 PIZZA pilot light
- 8 MODE button
- 9 TEMP./SELECT/CLOCK button
- 10 TIME/TOAST COLOR button
- 11 START/STOP button



## 1.2 - DESCRIPTION OF THE APPLIANCE

- |                              |   |
|------------------------------|---|
| A Control panel              | I 12" pizza-shaped reversible wire rack |
| B Glass door                 | L Matte silver cookie sheets            |
| C Matte Silver crumb tray    | M Black durastone broil rack            |
| D Bottom heating element     |   |
| E Top heating element        |   |
| F Interior light             |   |
| G 12" pizza-shaped wire rack |   |
| H Black durastone bake pan   |   |



## 1.3 - IMPORTANT SAFEGUARDS

When using electrical appliances, a number of fundamental safety rules must be observed, including the following:

1. **READ ALL THE INSTRUCTIONS**

2. Do not touch the hot surfaces. Only use the knobs or handles to operate the appliance.
3. Before using the appliance, move it 2 inches (5/10 cm) away from the wall and any other object that is on the same surface. Remove any objects located above the appliance. Do not use on surfaces that may be damaged by the heat.
4. To avoid electric shock, do not immerse the appliance in water. See the instructions for cleaning.
5. If the appliance is used when children are around, pay careful attention to the metal walls of the oven and the door, which become very hot.  
The appliance must not be used by children without supervision.  
Make sure that children do not play with the appliance.
6. Unplug the appliance from the power outlet when this is not being used or before cleaning it. Always press the START/STOP (11) button to ensure the unit is off before unplugging the appliance.  
Wait for the appliance to cool down before fitting or removing any parts.
7. Never operate the appliance with the cable or the plug damaged, if any malfunctions have occurred, or if the appliance has been damaged in any way.  
Take the appliance to the nearest authorized service center, which will inspect it and, if necessary, will adjust or repair it.
8. The use of accessories that are not recommended by the manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let the power cable hang from the counter or come into contact with hot surfaces.
11. Do not place the appliance above or near a gas or electric cooker.
12. Use maximum care when moving the appliance if it contains hot oil or other hot liquids.
13. If the plug heats up, contact a qualified electrician.
14. Do not use this appliance for purposes other than those it has been designed for.
15. Use maximum care when removing the bake pan or discarding hot fat drippings.
16. Do not use scouring pads to clean the appliance, small particles may detach and cause electric shocks.
17. To ensure the safe operation of the appliance, never introduce foods or utensils that are too large for the oven.
18. If the appliance, when operating, is covered by or comes into contact with flammable materials, such as curtains, fabrics or wall coverings etc., these may catch fire.
19. **WARNING: Never leave the appliance unattended when operating (especially when broiling or toasting).**
20. When broiling, the bake pan and the wire racks must be used as described in the instructions on page 6.
21. Extreme care must be taken when using containers made from materials other than glass, metal or oven-proof ceramics.
22. Do not place any objects in the oven when it is not being used, apart from the accessories recommended by the manufacturer.
23. Do not place any of the following materials into or on top of the oven: paper, cardboard, plastic and the like.
24. Do not cover parts of the oven with metal foil, to avoid overheating.
25. To switch the appliance off, press the START/STOP (11) button to ensure the unit is off.

**This product is designed exclusively for household use**

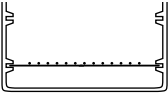

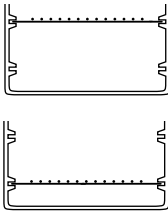
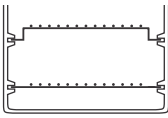
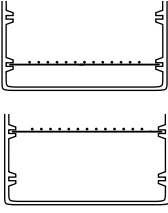
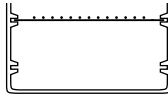
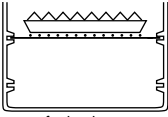
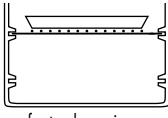
## SAVE THESE INSTRUCTIONS

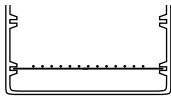
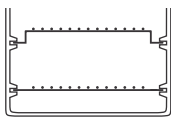
**WARNING: After having removed the appliance from its packaging, check that the door is intact.**

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. Do not pour cold liquid onto the glass while the appliance is hot.

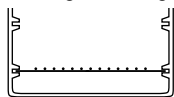
#### 1.4 - SUMMARY TABLE

Program	Modes	Temperature setting/display indication	Wire rack and accessory position	Notes/Tips
Defrost	FAN & BAKE/DEFROST	<b>DEFR</b> ❄️		-
Keep warm	KEEP WARM	<b>180 °F</b>		-
Convection oven cooking	FAN & BAKE/DEFROST	<b>200 °F - 450 °F</b>		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 7.
				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 10.
Traditional oven cooking	BAKE	<b>200 °F - 450 °F</b>		Ideal for cooking stuffed vegetables, fish, and small poultry. For details on how to use the accessories, refer to the table on page 7.
Toast	TOAST	<b>COLOR 1-7</b> <b>2 ☐ - 6 ☐</b> ❄️		Ideal for toasting slices of bread.
Broiling and top browning	BROIL	<b>BRL</b>	 for broiling	Broil function is ideal for all types of traditional grilling: hamburgers, hot dogs, kebabs, etc. Use the top browning function to top brown open-face sandwiches, cheese toppings, and hors d'oeuvres.
			 for top browning	

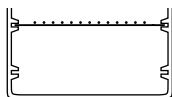
Program	Modes	Temperature setting/display indication	Wire rack and accessory position	Notes/Tips
Pizza	PIZZA	P1 - P3 1 level ❄		Please read the instruction on page 12.
		2P1 - 2P3 2 level ❄		

### 1.5 - CORRECT WIRE RACK POSITION

For single cooking:



(1)



(2)

For double cooking:



(3)

### 1.6 - INSTALLATION

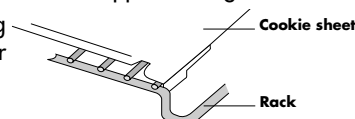
- 1) Check that the appliance has not suffered any damage due to transportation.
- 2) Place the appliance on a flat, stable surface out of the reach of children (the glass door becomes very hot while the oven is in operation).
- 3) Before using this appliance, move it two inches away from the wall or any object on the counter top. **Remove any object that may have been placed on top of the appliance.** Do not use on surfaces where heat may be a problem.
- 4) Initial start-up operation may result in minimal smell and smoke (about 15 min.). This is normal. It is due to the protective substance on heating elements which protects them from salt effects during shipping from the factory.
- 5) When a function is started, the START/STOP button will light.

### 1.7 - IMPORTANT TIPS AND TECHNIQUES

#### ACCESSORIES AND UTENSILS

The bake pan (H) is designed to permit the circulating heat to surround the food (except for the bottom surface) more effectively. Use it as you would any shallow baking or roasting pan. Other utensils you own can be used provided that an inch or so of space remains open to allow circulation of the fan-forced heat. Casserole covers should not be used and glass ovenware should not be placed closer than two inches from the upper heating element.

The cookie sheets (L) provided **must** also be centered on the shelf. When using both sheets on two wire racks, place the reversible wire rack in the upper guide.



#### PREHEATING THE OVEN

To pre-heat the oven, press the required function (BAKE, FAN & BAKE/DEFROST OR BROIL) and set the desired temperature (only for BAKE, FAN & BAKE / DEFROST). After having pressed START/STOP, if no duration has been set, the display will show the countdown starting from the default duration of 30 minutes. On reaching the set temperature, the control will emit 3 "beeps".

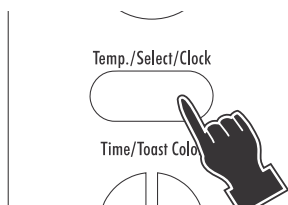
#### USING ALUMINUM FOIL

Do NOT allow foil to touch sides of the oven or the heating elements. Foil can be used to cover foods or the shallow pan (for easier clean-up) provided foil is tucked in securely around the food or the edges of the pan or dish. DO NOT cover the broiling rack as this can cause accumulated grease to catch fire. DO NOT cover the crumb tray (C).

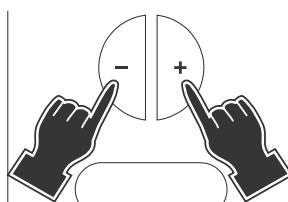
Unlike an ordinary toaster-oven, the DE'LONGHI unit features 7 functions to choose from: convection, bake, toast, broil, keep warm, defrost and pizza.

## 2.1 - SETTING THE CLOCK

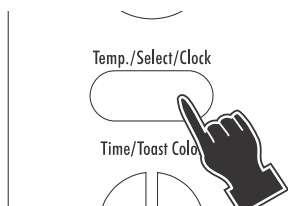
- When the appliance is connected to the power supply for the first time, or after a power outage, four dashes will appear on the display (---:--). In order to set the time of day, proceed as described below:



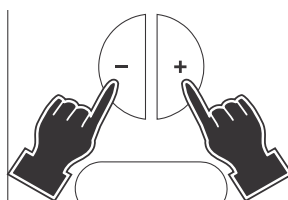
- 1 Press the TEMP./SELECT/CLOCK button (9) (the hours flash on the display).



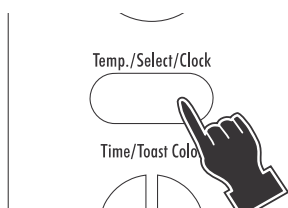
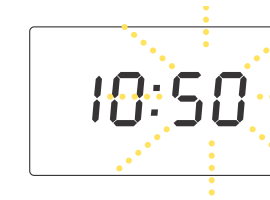
- 2 Press the TIME/TOAST COLOR button (10) to the desired time. The time set will begin blinking on the display.



- 3 Press the TEMP./SELECT/CLOCK button (9) (the minutes flash on the display).



- 4 Press the TIME/TOAST COLOR button (10) to the desired time. The time set will begin blinking on the display.



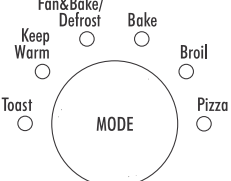

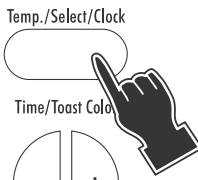

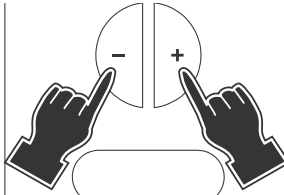
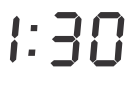
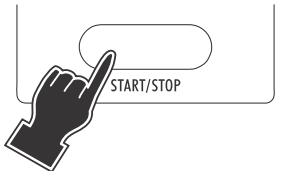

- 5 Press the TEMP./SELECT/CLOCK button (9) at any time during cooking to display the current time (the display shows the time set).



- If you wish to change the hour on the dial once it has been set, press the TEMP./SELECT/CLOCK button (9) before proceeding to set the new time as described above.
- It is possible to display the current time even after starting a function, by pressing the TEMP./SELECT/CLOCK button (9) (the time is displayed for 2 seconds).



## 2.2 - BAKE AND FAN/BAKE MODES

	<p>1 Press the MODE button (8) to the desired function. BAKE (5) or FAN &amp; BAKE /DEFROST (4). The display will show the default temperature (350°F)</p>	
	<p>2 If necessary, the desired temperature can be modified by pressing the TEMP./SELECT/CLOCK button (9). The available temperatures are: 200 - 250 - 275 - 300 - 325 - 350 - 375 - 400 - 425 - 450°F. The display will show the chosen temperature.</p>	
	<p>3 Set the time (max 2 hours) by pressing the TIME/TOAST COLOR button (10).</p>	
	<p>4 Press the START/STOP button (11). The oven will start the countdown. At the end of the set time the control will emit 3 "beeps" and the display will return to stand-by (showing the time of the day, if previously set).</p>	

### Notes:

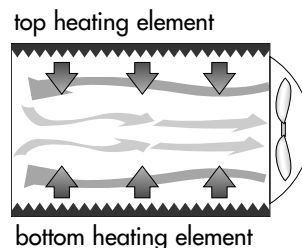
- If the cooking time is not set (skipping point 3), the display will show the countdown starting from the default duration of 30 minutes.
- The oven should always be preheated. Wait for the audible signal (3 short "beeps") before placing the bake pan (H) with food in the oven.
- The set time can be modified during cooking by simply repeating point 3. The countdown will automatically restart 3 seconds after the last setting.
- To display the current temperature (during cooking), simply press the TEMP./SELECT/CLOCK button (9). To modify the set temperature, press again, within 3 seconds, the buttons until the new desired setting will be displayed.
- If the START/STOP button (11) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.

### 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.

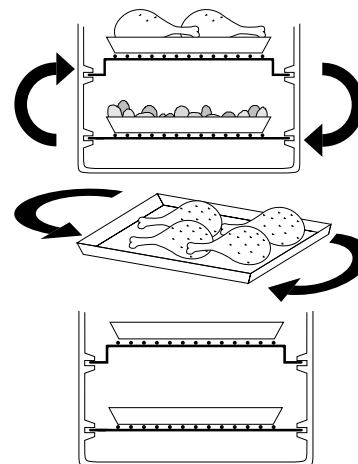
In this way, the heat reaches every part of the oven **uniformly and quickly**; the air inside the oven is very dry, preventing the mixing of flavors.



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

1. The cooking times for different recipes prepared simultaneously are higher than when the items are cooked individually.
2. Around halfway through cooking, **change the position** of the 2 bake pans, placing the top one on the lower wire rack and vice-versa.

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

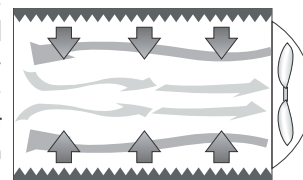


**Note: the wire racks must be positioned as shown in the figure to the side.**

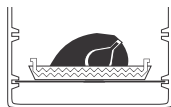
### GENERAL GUIDELINES

With **FAN & BAKE / DEFROST** mode, a fan gently circulates the heated air within the oven, providing a more even temperature around the food. This system, used in many large commercial ovens for years, produces more even browning and cooking of baked foods, meats and poultry. The forced air also displaces the layer of cold air surrounding the food, allowing faster cooking in many cases or a lowering of temperature. In general, meats and poultry can be cooked in less time (a meat thermometer will help to prevent overcooking). Cakes, pies, cookies, etc. can be baked at a lower temperature (see charts).

**BAKE** mode is used when browning and crisping are less important or undesirable. Use it, following conventional recipes, for casseroles, stuffed vegetables, fish, lasagna, fruit tarts, cheesecakes and other moist mixtures.



#### IMPORTANT



We recommend cooking chicken, roasts and small fowl directly on the broiling rack resting on the bake pan (see fig. on the left) to avoid fat spattering onto the sides of the oven and dripping onto the bottom. See the following sections for further details.

### CONVECTION BAKING OF CONVENIENCE FOODS

Many convenience foods can be successfully baked or heated by convection on the **FAN & BAKE / DEFROST** mode. In general, follow the package directions for temperature and time. **However, lower the temperature by 25°F.** There is such a wide choice of convenience foods on the market and variations in packaging, quantities and initial temperatures (frozen, refrigerated and shelf temperature) that it's best to follow the package instructions. Check the food 5 to 10 minutes before the time is up; you may need to adjust the time and/or temperature for best results.

**Here are some tips for different types of convenience foods:**

- If directions call for placing the food container on a metal pan or cookie sheet to avoid spills or to aid even cooking, use the bake pan provided. Use it or the cookie sheets provided for foods, such as rolls, cookies, turnovers or frozen French fries, breaded fish or chicken pieces, that are placed directly on a pan or cookie sheet.

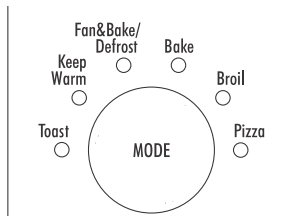
- Some frozen foods come in "oven-proof" plastic or paper containers which can be cooked in a microwave oven and, within limits, a conventional oven. Be sure to follow directions for maximum baking temperature. The container can melt or scorch if too high a temperature is used. To be on the safe side, set the oven 25°F lower than the recommended temperature.
- When baking packaged mixtures (such as scalloped potatoes, macaroni and cheese, brownies, corn bread, coffeecake and cake mixes) check the package directions for recommended sizes of pan, casserole or dish and the proper baking times for each. A 9-inch round or an 11 x 7 inch rectangular pan will fit in the oven with room on all sides for air circulation.

Layer cake mixes can be baked one layer at a time in a 8- or 9-inch round pan or all of the batter in a 3-inch deep 9-inch round bundt or spring-form pan.

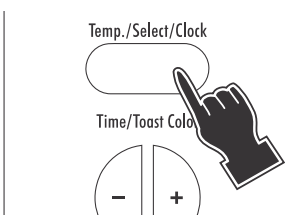
#### TEMPERATURE AND TIME FOR TYPICAL FOODS (convection baking and roasting)

FOOD	MODES	TEMPERATURE SETTING/DISPLAY INDICATOR	APPROX. TIME	NOTES AND TIPS
Whole chicken 3-3.5 lbs. Unstuffed.	FAN & BAKE / DEFROST	<b>350°F</b>	75 min. or until internal temperature of 175°F in thigh and breast.	Roast in bake pan with pizza invertable wire rack inverted, with rack in position 1. (see pag. 7)
Pork Loin or Rib Roast, 2 - 4 lbs.	FAN & BAKE / DEFROST	<b>325°F</b>	90 min. or until internal temperature of 170°F is reached.	Roast the same as the whole chicken. Broiling rack may be in its higher position if oven space allows.
Pork Baby Back Ribs 1.75 - 2 lbs. in 6 - to 10 - inch strips.	FAN & BAKE / DEFROST	300°F for 20 min. then BROIL for 30 min.	Total time 50 min. or until brown and very tender.	Use bake pan with broil rack, lined with foil, on rack position 1.
Beef Sirloin or Rib Roast 3 - 5 lbs, boned.	FAN & BAKE / DEFROST	<b>350°F</b>	20 min./lb. for rare 25 min./lb for medium 30 min./lb. well.	Have roast tied with kitchen string for even cooking. Use broiling rack in low or high position as oven space allows.
Cornish Hens 1.5 lbs. each, two split into four halves.	FAN & BAKE / DEFROST	<b>350°F</b>	45 - 50 min. or until tender and juice is clear when pierced with fork.	Roast on pan with broiling rack in high position, skin side up. Brush with orange marmalade or honey. Turn and brush several times until done.
Baking Potatoes 1 to 4 large.	BAKE	<b>450°F</b>	45 - 50 min. or until fork-tender.	Wash and pierce raw potatoes with fork. Rub skins with salad oil if desired. Bake on wire rack in position 1.
Cakes: Layer, Sheet cake or Loaf cake. Pies: Fruit, 9- inch double crust.	FAN & BAKE / DEFROST	<b>300°F to 350°F</b>	Cake: Follow traditional recipe timing but lower temperature by 25 to 50°F.  Cookie: After the preheating signal. 20-30 minutes, depending on the type of cookie.	Cake: Place wire rack in position 1. Check for doneness 5 - 10 min. before time is up. Cut while still warm. Let cool 5 - 10 min. to firm up before removing from pan or dish.
Brownies, Bar, Cookies.	FAN & BAKE / DEFROST	<b>300°F to 325°F</b>	Cake: Follow traditional recipe timing but lower temperature by 25 to 50°F. Use 7x11 inch or 8- or 9 inch square pan or oven-glass dish.  Cookie: After the preheating signal. 20-30 minutes, depending on the type of cookie.	Cookie: Place 1 inch apart on 1 or 2 cookie sheets. For 1 sheet place wire rack in position 1. For 2 place racks in 1 and 2 positions. Grease sheets if the recipe directs. Remove promptly to cooling rack.

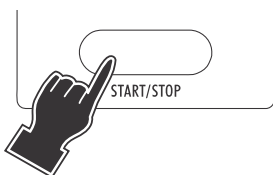
## 2.3 - PIZZA MODE



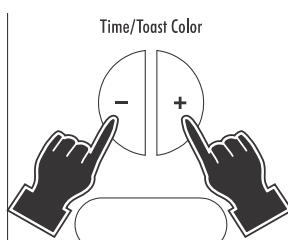
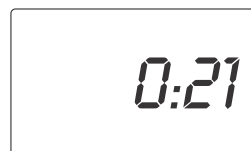
- 1 Press the MODE button (8) until the display shows **\*P1** and the PIZZA led lights on.



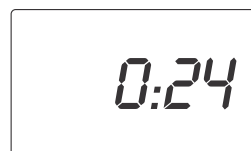
- 2 Select the desired program (see table on the following page) by pressing repeatedly the TEMP./SELECT/CLOCK button (9).



- 3 Press the START/STOP button (11); the display will show the countdown. At the end of the set time the control will emit 3 "beeps" and the display will show the time of the day, if previously set.



- 4 If during the cooking process you wish to increase or decrease the set time, within 5 minutes, press the TIME/TOAST COLOR button (10). This operation can be done only once the START/STOP button (11) has been pressed.



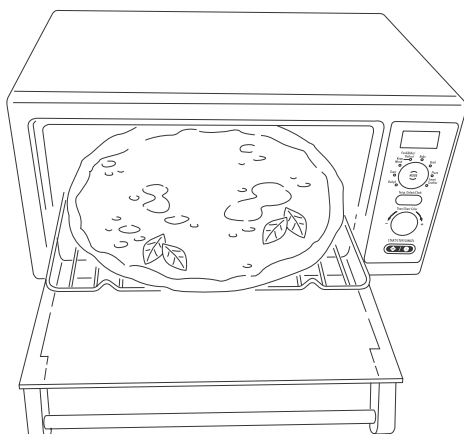
- If the START/STOP button (11) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.
- The cooking process can be stopped in any moment by pressing the START/STOP button (11).

### NOTES/TIPS TO COOK PIZZA

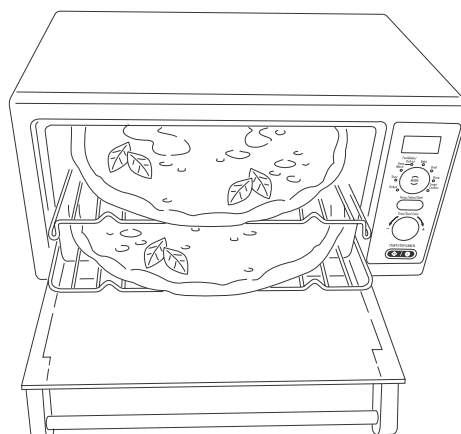
- If the oven is already hot (e.g. in case of sequential pizza cooking), the electronic control will automatically reduce/adjust the cooking time.
- Put the pizza on the 12" pizza wire rack (G) provided; then insert in lower position.
- Frozen pizza: remove the pizza from its packaging and put the pizza directly on the 12" pizza wire rack (G).
- Home - made pizza with fresh dough: prepare the pizza on the well greased bake pan (H). 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 results may vary. Adjust these settings to your individual preferences.

DISPLAY INDICATION	NOTES/TIPS
* <b>P1</b>	Ideal for small frozen pizzas (weight 6.5 - 9 ounce)
* <b>P2</b>	Ideal for medium frozen pizzas (weight 9 - 18 ounce)
* <b>P3</b>	Ideal for big frozen pizzas (weight 18 - 28 ounce)
<b>P1</b>	Ideal for one fresh pizza
<b>2P1</b>	Ideal for two fresh pizzas
* <b>2P1</b>	Ideal for 2 small frozen pizzas (weight 6.5 - 9 ounce)
* <b>2P2</b>	Ideal for 2 medium frozen pizzas (weight 9 - 18 ounce)
* <b>2P3</b>	Ideal for 2 big frozen pizzas (weight 18 - 28 ounce)

Correct wire rack/pizza tray position.



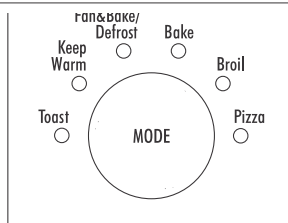
Single cooking



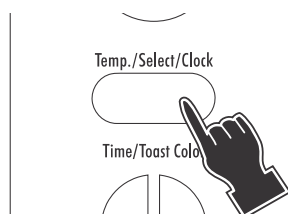
Double cooking

At 2/3 of the cooking time, an acoustic signal will advise you that you should invert the two pizza's position and turn them 180°. Press the START/STOP button to end the cooking. If you do not press the START/STOP button within 3 minutes, after the "beep", the cooking process will start automatically.

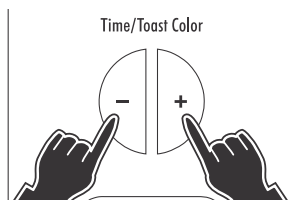
## 2.4 - DEFROST MODE



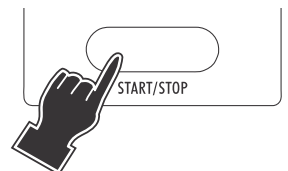
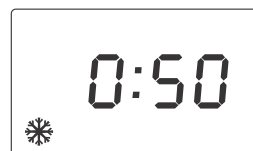
- 1 Press the MODE button (8) until the FAN BAKE/DEFROST led lights on.



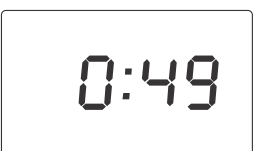
- 2 Then press the TEMP./SELECT/CLOCK button (9) until the display shows **DEFR** with a snowflake icon.



- 3 Set the time (max 2 hours) by pressing the TIME/TOAST COLOR button (10).



- 4 Press the START/STOP button (11). The oven will start the countdown. At the end of the set time the control will emit 3 "beeps" and the display will return to stand-by (showing the time of the day, if previously set).



### Notes:

- If the defrosting time is not set (skipping point 3), the display will show the countdown starting from the default duration of 30 minutes.
- If the START/STOP button (11) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.

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 bacteria to form.

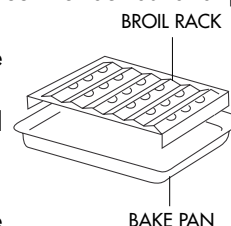
Large amounts of food should be defrosted in a refrigerator.

## 2.5 - BROIL MODE

	<p>1 Press the MODE button (8) until the BROIL led lights are on. The display will show the message <b>BRL</b>.</p>	
	<p>2 Set the time (max 1 hour) by pressing the TIME/TOAST COLOR (10) button.</p>	
	<p>3 Press the START/STOP button (11). The oven will start the countdown. At the end of the set time the control will emit 3 "beeps" and the display will return to stand-by (showing the time of the day, if previously set).</p>	

### Notes:

- If the cooking time is not set, the display will show the countdown starting from the default duration of 15 minutes.
  - If the START/STOP button (11) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.
  - Trim excess fat from meat. Dry meat, fish and poultry surfaces with paper towel.
  - Place the food on the broiling rack set in the bake pan as shown in the figure. Position wire rack so that food will be about 2 inches from top heating element. Thick foods such as chicken pieces should be 3 - 4 inches from the element.
  - The broiling rack can be inverted if necessary, but do not attempt to broil without the rack as fat drippings can smoke or flame.
  - For easier clean-up, the bake pan can be lined with foil. Be sure not to cover the broiling rack or let foil extend beyond the edges of the pan.
  - Be careful when turning food or removing the pan. Use pot holders and avoid spilling drippings.
  - **Never cover heating elements with foil.**
  - To top-brown casseroles with crumb or cheese toppings, place the dish directly on the wire rack 2 - 3 inches from the top element. Close the door and watch carefully to avoid burning the toppings.
- NOTE: Oven-glass dishes should not be exposed to direct broiler heat.



When the function and the temperature controls are set to BROIL only the top element heats at full power. Set the broiling rack in the bake pan on the wire rack in position 2 (see pag. 7) so that the food is a few inches from the top element. For thick foods such as chicken parts place the rack in position 1. If necessary, the broiling rack can be inverted in the pan. The broiling rack shields the fat drippings from direct heat, reducing spattering, smoking and possible flaming. Always use the bake pan when broiling any fatty foods.

### SUGGESTED BROILING TIMES

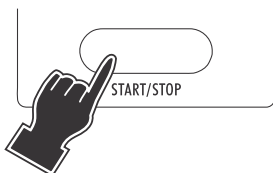
FOOD	WEIGHT OR THICKNESS	APPROX. TIME (Turn at half time)
Beef Sirloin, Porterhouse Steak	1- 1 1/2 in.	Rare 12 - 15 min. Medium 16 - 18 min.
Beef Flank Steak, Fillet	3/4 - 1 in.	Rare 10 - 12 min. Medium 13 - 16 min.
Hamburger	1 in.	Medium-well 15 - 18 min.
Pork Chop	3/4 in.	Well 18 - 22 min.
Fish Fillets, Steak (See note*)	1/2 - 1 in.	10 - 16 min.
Chicken Piece, Broiler-fryer	3 - 4 lb.	40 - 50 min. until juices run clear when fork-tested and no pink when cut.
Bacon, Sausage, Links or Patties	Up to capacity of broil-rack.	10 - 15 min. for crisp bacon, well-done sausage.

(\*) Since fish is non-fatty it can be broiled directly on the bake pan. Broil until it flakes easily with a fork. Thin fillets need not to be turned.

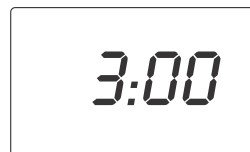
### 2.6 - TOAST MODE

	<p>1 Press the MODE button (8) until the TOAST led lights on.</p>	
	<p>2 Press TEMP./SELECT/CLOCK buttons (9) to modify the number of slices.</p>	
	<p>3 Set the desired level of toasting by pressing the TIME/TOAST COLOR button (10).</p>	



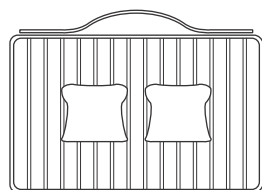


- 4 Press the START/STOP button (11). The display will show the toasting time. At the end of the set time the control will emit 3 "beeps" and the display will return to stand-by (showing the time of the day, if previously set).

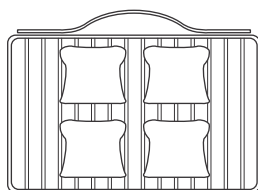


**Note:**

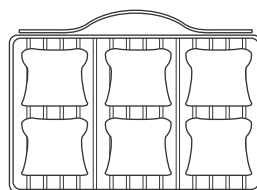
- You have seven browning selection shades to choose from (indicated on the display with "COLOR 1-2-3-4-5-6-7")
- It is possible to select the number of slices to toast (2-4-6 ☐) and the start condition; if the slices are fresh, please select the number without (\*), if the slices are frozen, before choosing the number, please select (\*).
- When toasting, the toasting time will count down on the clock display. The timing will be different for each custom setting you choose. Keep in mind that the timing is adjusted by the oven thermostat. So if your oven is already warm, the toasting time will be less than if you start with a cold oven.
- Should it be necessary for any reason to suspend the cooking, you only need to press the START/STOP button (11). The display will go back to showing the clock.
- If the START/STOP button (11) is not pressed within 3 minutes from the previous setting, the control will return to stand-by.
- Correct position of the slices according to number.



2 slices

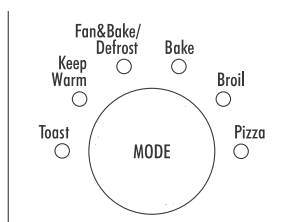


4 slices

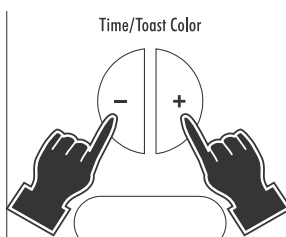


6 slices

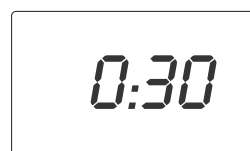
## 2.7 - KEEP WARM MODE

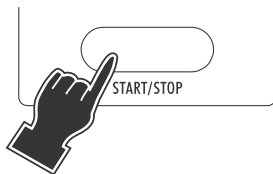


- 1 Press the MODE button (8) until the Keep Warm indicator light is illuminated and 180°F is displayed.

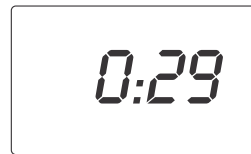


- 2 Select the keep warm time by pressing the TIME/TOAST COLOR button (10).





- 3 Press the START/STOP button (11) . The oven will start the countdown. At the end of the set time the control will emit 3 “beeps” and the display will return to stand-by (showing the time of the day, if previously set).



#### Notes:

- If the keep warm time is not set (skipping point 2), the display will show the countdown starting from the default duration of 30 minutes.
- If the START/STOP (11) button is not pressed within 3 minutes from the previous setting, the control will return to stand-by.

### 3.1 - CARE AND CLEANING

Frequent cleaning prevents the formation of smoke and bad odors 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 aluminum surfaces on the inside of the oven, never use products that corrode aluminum (detergents in spray cans) and never scrape the walls with sharp objects.

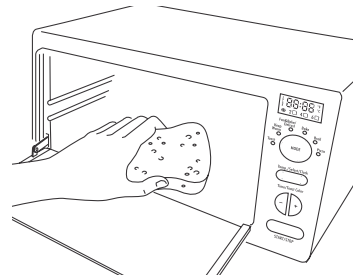
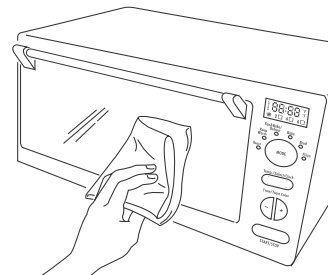
To clean the outside surface always use a damp sponge.

Avoid using abrasive products that may damage the exterior.

Make sure water or liquid soap does not seep into the vents on the top of the oven.

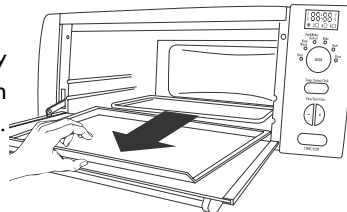
**Never immerse the appliance in water; never wash it under a jet of water.**

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



#### Crumb tray (C)

Slide the crumb tray out from under the bottom of your oven. 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.



#### Interior light (F)

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 outlet, unscrew the glass cover and replace the bulb with a new one of the same type (resistant to high temperatures) and then replace the glass cover.

## LIMITED WARRANTY

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This warranty applies to all products with De'Longhi or Kenwood brand names.

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current ( AC ) circuit.

How long does the coverage last?

This warranty runs for one year ( 1 ) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 1-800-322-3848 or log onto our website at [www.delonghi.com](http://www.delonghi.com).

For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at [www.delonghi.com](http://www.delonghi.com).

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.