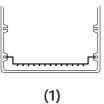
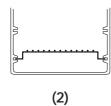
# **DESCRIPTION**

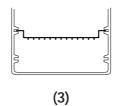
- A Upper element
- B Oven light (\*)
- C Thermostat knob
- D Function control knob (\*)
- E Indicator light
- F Lower element
- (\*) not with all models

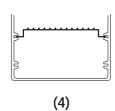
- G Removable crumb tray
- H Baking tray (\*)
- Dietetic rack (\*)
- Dripping-pan (\*)
- M Wire rack
- N Wire rack handle (\*)

# **CORRECT WIRE RACK POSITIONS**









# **SUMMARY**

Programme	Function control knob position (D)	Thermostat position (C)	Wire rack and accessory positions	Remarks/Advice
Keeping food hot		60°	Pos. 2	_
Baking		100° - 270°	Pos. 2 Pos. 3	Ideal for all types of baked food (lasagne, meat, pizza, pies, fish and poultry). Grille position 3 is especially suitable for baking biscuits and pastries.
Grilling	~	270°	Pos. 4	Ideal for all types of grilling: hamburgers, frankfurters, kebabs and making toast. The drippingpan is placed on the lower element.

# **TECHNICAL SPECIFICATIONS**

Operating voltage	see rating label
Maximum absorbed power	see rating label
External dimensions (LxDxH)	
Internal dimensions (LxDxH)	mm 307x265x156
Internal volume	I 12,5

## POWER CONSUMPTION (CENELEC HD 376 STANDARD)

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

This appliance complies with EEC Directive 89/336, relating to electro-magnetic compatibility.

The materials and objects intended to come into contact with foodstuffs conform to the requirements of EEC Directive 89/109.

## **IMPORTANT WARNINGS**

- 1. This oven has been designed to cook foodstuffs. It must not be used for other purposes and must not be modified or tampered with in any way.
- 2. Before use, check that the appliance has not been damaged in transport.
- 3. Place the appliance on a horizontal surface at a height of at least 85 cm, out of the reach of children.
- 4. The glass and the metallic parts become hot when the oven is in operation: touch only the plastic knobs and handles when using the appliance.
- 5. Before plugging the oven into the power supply, check that:
  - the voltage corresponds to that shown on the technical rating label on the base of the appliance;
  - the electric plug has a minimum capacity of 10A and is fitted with a proper earth connection; the manufacturer declines all responsibility in cases where these precautions are not followed.
- 6. Carefully wash all accessories before use.
- 7. Before using for the first time, turn on the appliance and leave to heat for at least 15 minutes with the thermostat on maximum to eliminate the smell of 'newness' and any fumes from the protective substances applied to the elements before transport. Air the room during this operation.
- 8. Do not move the appliance when it is in operation.
- 9. In case of replacement use only power cords which meet current norms, made of H05 RRF rubber and having the same section size as that of the cord which comes with the equipment.

## **OPTIONAL ACCESSORIES**

• DRIPPING-PAN (L): must be placed on the wire rack. May also be used for cooking liquid

foods. When grilling ,, it is placed over the lower element (F) to

catch drops of fat.

• BAKING TRAY (H): must be placed directly on the wire rack. Indispensable for baking

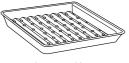
biscuits and pastries.

DIETETIC RACK (I): may be placed inside the plate in two

positions: upper position lower position



Upper position



Lower position

• WIRE RACK HANDLE (N):

handy for taking out the wire rack when it is hot.



OVEN LIGHT (B):

the oven light is always on when the oven is operating. To change the bulb: unplug the cord from the power supply, unscrew the protective glass and replace the blown bulb with one of the same type (able to withstand high temperatures), then replace the protective glass.

## **USE OF CONTROLS**

# • Thermostat knob (C)

Select the required temperature, as follows:

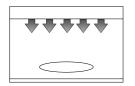
- To keep food hot: set thermostat to 60.

- For traditional baking: set thermostat between 100°C and 270°C.

For all types of grilling: set thermostat to 270°C.

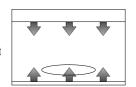
## • Function control knob (D)

To select the cooking functions available:





(upper element only, at maximum power)





(upper and lower elements)

#### Indicator light (E)

The indicator light comes on when the oven is heating. It switches off when the oven has reached the set temperature.

# **USE OF THE OVEN**

#### · General advice

- For the best results with traditional baking and grilling, it is advisable to pre-heat the oven to the required temperature.
- Cooking times depend on the type of product, the temperature of the foodstuffs and individual taste. The times shown in the table are only suggestions and may be varied. They do not include the time necessary for pre-heating the oven.
- To cook frozen products, follow the times recommended on the product label.

#### IMPORTANT

#### If your oven is equipped with a dietetic rack:



to cook chicken, roast meats and small birds, we recommend putting these directly on the dietetic rack placed over the dripping-pan (see illustration at left) to avoid splashing fat on the walls and base of the oven. For further details, refer to the following paragraphs.

# Keeping food hot

- Set the function control knob on
- Set the thermostat to 60, the indicator light (E) will come on.
- Insert the wire rack as shown in the table on page 3, and place the food on top of it.

Do not leave the food in the oven for a long time as it may become too dry.

- Baking
- Insert the wire rack as shown in the table on page 3.
- Set the function control knob on
- Select the required temperature by turning the thermostat (C).
- Wait for the oven to reach the set temperature (indicator light goes out), then put in the food.

Recipe/quantity	Thermostat	Time	Wire rack position	Comments and advice
Pizza (500gr)	270°	15'÷18'	2	Use a well greased dripping-pan
Bread (500gr)	270°	22'÷26'	2	Use anoiled dripping-pan
Lasagne (1kg)	200°	18'÷22'	2	Use a Pyrex dish, turn after 10'
Macaroni au gratin (1 kg)	200°	18'÷22'	2	Use a Pyrex dish, turn after 10'
Chicken (1 kg)	200°	70'÷80'	1	Turn over when half cooked
Roast pork (1 kg)	200°	70'÷80'	1	Turn over when half cooked
Quail (n° 3)	200°	40'÷45'	1	Turn over when half cooked
Meat loaf (650gr)	200°	45'÷50'	2	Turn over when half cooked
Rabbit (800gr)	200°	50'÷60'	2	Turn over when half cooked
Trout (500gr)	180°	30'÷35'	2	Use a dripping-pan, turn when half cooked
Fish au gratin (4 fillets)	180°	18'÷22'	2	Use a dripping-pan, turn when half cooked
Baked hake (4 slices)	180°	25'÷30'	2	Use a dripping-pan, turn when half cooked
Bream baked in foil (600gr)	180°	35'÷40'	2	Use a dripping-pan, turn when half cooked
Tomatoes au gratin (4 medium)	180°	40'÷45'	2	Use an oiled dripping-pan
Stuffed courgettes (2, halved)	180°	45'÷50'	2	Use a dripping-pan, turn when half cooked
Cauliflower cheese (800g)	200°	18'÷20'	2	Use a dripping-pan
Roast potatoes (500g)	200°	35'÷40'	2	Turn 2-3 times during cooking
Plum cake	160°	85'÷90'	1	Use a rectangular cake-tin, turn when half baked
Biscuits (shortbreads)	170°	15'÷18'	3	Use a dripping-pan or baking tray,
				turn after 9 minutes
Jam tart	160°	40'÷45'	2	Use a dripping-pan, turn when half baked
Strudel	160°	35'÷40'	2	Use a dripping-pan, turn when half baked
Sponge cake	160°	25'÷30'	2	Use a cake-tin, turn when half baked

Note: If supplied, the use of the appropriate accessories (baking tray, dietetic rack and dripping-pan) is recommended.

- Grilling
- Insert the wire rack in position 4 and the dripping-pan over the lower element. Pour 2 glasses of water into the dripping-pan to prevent smoke and smells from burning fat, and to ease cleaning.
- Set the function control knob on
- Pre-heat the oven for 8÷10 minutes.
- Insert the food.

Recipe/quantity	Thermostat	Times	Wire rack position	Remarks and advice
Pork chops (2)	270°	19 min.	4	Turn after 11 mins.
Frankfurters (3)	270°	10 min.	4	Turn after 6 mins.
Fresh hamburgers(2)	270°	13 min.	4	Turn after 7 mins.
Sausages (4)	270°	20 min.	4	Turn after 11 mins.
Kebabs 500gr	270°	26 min.	4	Turn after 8,15 and 21 mins.
Toast (4 slices)	270°	2 min.	4	Turn after 1 min.(★)

(★): The dripping-pan is not required for making toast.

# **CLEANING**

- Frequent cleaning prevents the formation of smoke and smells during cooking.
- Unplug from power source before cleaning.
- Never immerse the appliance in water; do not wash under running water.
- Wire rack, dripping-pan and dietetic rack may be washed like ordinary dishes, either by hand or in a dishwasher.
- Use a damp sponge to clean the external surface. Avoid the use of abrasive products which could damage the enamel. Take care not to allow water or liquid soap to enter the slits on the top of the oven.
- Do not use products that could corrode the aluminium surface of the oven's interior (aerosol detergents), and do not scrape the oven walls with sharp or pointed objects.

## **SELF-CLEANING OVEN**

The oven walls are covered with a micro-porous, anti-fat enamel which absorbs and eliminates splashes during cooking. To maintain the effectiveness of the self-cleaning enamel, do not use abrasive detergents to clean the oven.

If the oven walls become very fatty, clean first with a damp sponge, then heat the oven to 270°C (without food) for about two hours. Wait for the oven to cool, then wipe again with a damp sponge.

# **GUARANTEE**

If the guarantee is printed on the packaging, cut it out, fill it in completely and keep it with the sales receipt showing the date of purchase. This must be shown to the technician when any repairs are carried out.