

Instructions for Use

Combi Steam oven

Consignes d'utilisation

Four à vapeur Combi



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INSTRUCTIONS FOR THE USER: *these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance*



INSTRUCTIONS FOR THE INSTALLER: *these are intended for the qualified engineer who is to install, commission and test the appliance*





Grounding Instructions


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This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

Warning! IMPROPER USE OF THE GROUNDING CAN RESULT IN A RISK OF ELECTRICAL SHOCK.

Please refer to the Installation Instructions for further information.



 Carefully read the instructions before installing and using the equipment. The manufacturer is not liable for improper installation and use of the equipment that may cause injuries and damage. Always keep the instructions at hand, so they can be easily referred to during use.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
5. User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual.



Safety Information

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All other servicing should be referred to a qualified technician.

6. Storage in or on Appliance – Flammable materials should not be stored in an oven
7. Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
10. Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
11. Keep Oven Vent Ducts Unobstructed.
12. Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
13. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior

Safety Information



surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.

- This Steam Oven is for household use.



Safety Information

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Safety of children and vulnerable adults

- ⚠ **WARNING!** Risk of choking, injury or permanent disability.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are given supervision or instructions concerning how to use the appliance in a safe way and understand the hazards involved.
- Children should not play with the appliance.
- Keep packaging materials away from children.
Risk of suffocation!
- Keep children away from the appliance during operation or when cooling.
- Cleaning and maintenance should not be done by children without supervision.

Warnings on general safety

- During installation, follow the instructions supplied separately.
- Only qualified personnel can install the appliance and replace the cable.
- ⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age

Safety Information



shall be kept away unless continuously supervised.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **⚠ WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- Do not use steam cleaners to clean the appliance.
- Do not use abrasive detergents or metal scrapers to clean the appliance.
- The electric connection is made via an omnipolar switch, which is suitable for the intensity to be tolerated and which has a minimum gap of 3mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the crockery warmer. If a plug is used for the electric connection, then it must be accessible after installation.
- The connection should include correct earthing, in compliance with current norms.
- Disconnect the appliance from the power supply before carrying out any maintenance operation.



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WARNING!

Before connecting the appliance compare the power data (voltage and frequency) indicated on the characteristics plate with those of the power supply in question. If these data do not match there may be problems. In case of doubt, contact an electrician.

WARNING!

If the electrical wire plug is removed, the appliance must be installed and connected by a technician. Contact a qualified electrician who knows and respects current safety standards. The manufacturer cannot be held responsible for damage resulting from fitting or connecting errors.

WARNING!

The electrical safety of the appliance can only be guaranteed if it is earthed. The manufacturer cannot be held responsible for damage resulting from the absence of or defects in the installation's protection system (e.g. electrical shock).

WARNING!

Only use the appliance once it has been fitted into its built-in position. Only in this manner can it be guaranteed that users cannot access the electrical components.

WARNING!

Never open up the appliance's frame. Possible contacts with electrical conducting parts or changes to electrical or mechanical components may represent a danger to users' safety and prejudice the correct working of the appliance.

WARNING!

Repairs and maintenance, especially of parts carrying electrical current, must only be done by technicians authorised by the manufacturer. The manufacturer and retailers do not accept responsibility for any damage caused to people, animals or property as a result of repairs and maintenance carried out by non-authorised personnel.



 **WARNING!**

Repairs undertaken during the guarantee period must only be done by technicians authorised by the manufacturer. If this is not the case then any damage resulting from the repair in question is excluded from the guarantee

 **WARNING!**

The appliance must be disconnected from the electrical current when installation and repair work is being done. To disconnect the appliance from the current, one of the following conditions must apply:

- The switchboard fuses / circuit breakers must be disconnected.
- The plug should be removed from the socket. To remove the plug from the socket do not pull on the electric cable but rather pull out the plug itself directly.



Safety Information

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1 PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: COOKING AND HEATING FOODS; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER. THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE. KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE. ALWAYS KEEP THE INSTRUCTION MANUAL HANDY. IF YOU LEND THE STEAMER TO SOMEONE ELSE GIVE THEM THE MANUAL AS WELL!



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION ON THE OVEN DOOR FRAME. THE NAMEPLATE MUST NEVER BE REMOVED.

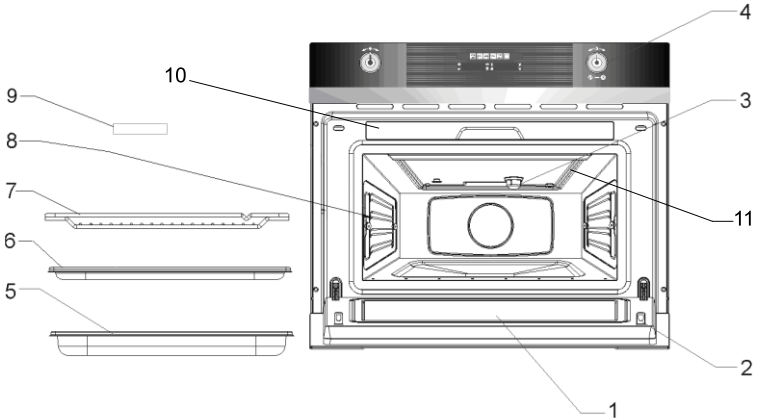


NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS WHICH WILL DAMAGE THE SURFACE. USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.





2 GET TO KNOW YOUR OVEN



- 1. – Door window glass
- 2. – Catches
- 3. – Lamp
- 4. – Control panel
- 5. – Perforated container

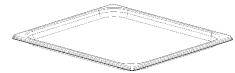
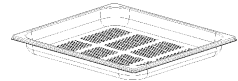
- 6. – Non-perforated container
- 7. – Rack
- 8. – Shelf guides
- 9. – Sponge
- 10. – Water tank
- 11. – Grill

3 ACCESSORIES AVAILABLE

Perforated container: suitable for cooking fresh or deep frozen vegetables, meat and poultry.

Non-perforated container: suitable for steaming sensitive foods, e.g. compotes and dumplings. You can use it with the perforated container to catch the water.

Rack: used when cooking with small containers, as for example, dessert bowls and to regenerate plate dishes.



Oven accessories which may come into contact with foods are made from materials compliant with the EC Regulation 1935-2004 and national relevant regulations.



Instructions for the User

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4 BEFORE INSTALLATION

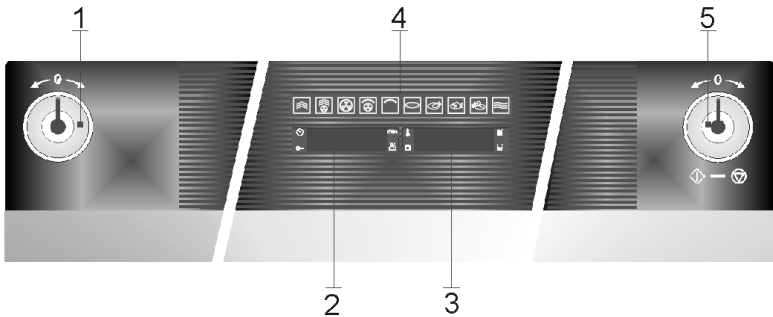


Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.

The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see point "CARE AND MAINTENANCE".

5 DESCRIPTION OF FRONT PANEL CONTROLS

All the appliance's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.



1
PT1

Function's parameters knob

This knob allows you to set the time, select the cooking temperature and duration and program the cooking start and end times. From now on, for convenience it will be referred to as PT1.



5
PT2

Function-switch on knob

This knob allows access to the oven's three operating settings, and is also used to select a cooking function (see point "Operating settings").



2
DSP1

Current time / Duration display

This display shows the current time or the cooking duration.

Also visible are the function cut-out light



Clock

Adjusting the cooking time



Child lock out function

Child lock-out function mode on (see point "9.3.4 Child safety lock-out function")



Cooking duration

Setting the cooking duration



Delayed start

Setting the cooking time with a delayed start



Temperature / Type of food display

This display shows the Parameters set for the function required, or the Parameters set by the user.



Temperature

The oven is heating up



Descale function

See point 9.3.2 Descale function



Water level indication

Indicates the existing water quantity in the tank (see point 8.2 Water levels indication)



Function display

This display shows (illuminated) all the cooking functions available for selection. For instructions on how to select a cooking function, see point "9 Selecting a cooking function".



The table below provides a list of the functions available.
Please see chapter 10 for a more detailed description of the functions



STEAM



PIZZA / BREAD FUNCTION



HOT AIR + STEAM



MEAT COOKING



HOT AIR



FISH COOKING



HOT AIR + GRILL



VEGETABLES COOKING



GRILL ELEMENT



REHEATING & STERILISING



6 USING THE OVEN

6.1 Precautions and General Advice



When the oven is used for the first time, it should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

The accessories can contain hot water when they are taken from the oven, therefore the use of gloves and particular attention are always recommended



Oven accessories which may come into contact with foods are made from materials compliant with the EC Regulation 1935-2004 and national relevant regulations.


6.2 Operating settings

This product is programmed to provide 3 operating settings, which can be modified by pressing PT2.

Standby setting: activated as soon as the current time has been confirmed, with DSP1 on and showing the current time.


ON setting: from the standby setting, press PT2 once. All the displays and knobs light up.

OFF setting: from the ON setting, press PT2 once.

Only the symbol  on DSP1 remains on.

The heating system is not activated immediately in any of these functions, in order to improve operator safety.

6.3 First Use

At first use, or after a power failure, the oven's left hand-display, DSP1, will show a flashing  symbol. The oven will not operate until the clock, the water hardness parameter and the calibration is set.

6.3.1 Setting the current time and the water hardness level

To set the current time, turn PT1 to the right and left to increase or decrease the hours.

Press PT1 once to move on to setting the minutes. Turn it to the right and left to increase or decrease the minutes.

Press PT1 again to confirm the current time and move on to water hardness level setting. The DSP2 will show the word "Dur" and DSP1 will show the water hardness level "HED" (pre-set value).


Turn PT1 to the right and left to change the water hardness level value, as described in table below



Press PT1 to confirm the water hardness level.

TYPE	WATER HARDNESS				disp 1
	Ca + Mg (ppm)	English deg. [°eH]	French deg. [°dF]	German deg. [°dH]	
SOFT WATER	0 TO 150	0 TO 11	0 TO 15	0 TO 8	SOFT
MEDIUM WATER	151 TO 350	12 TO 25	16 TO 35	9 TO 20	MED
HARD WATER	351 TO 500	26 TO 35	36 TO 50	21 TO 28	HARD

6.3.2 Water Level calibration

After setting the water hardness, appears  in the Display and the water level lights shine.

Please take the Water tank completely off. Wait until the display and the water tank lights disappear.

6.3.3 Changing the current time

It might become necessary to change the current time, for example at the switch from summer to winter time. To do this, starting from the standby setting (see point “Operating settings”) keep PT1 pressed for a few seconds until the figures on DSP1 flash. Now repeat the operations described in point “Setting the current time and water hardness level”.

6.3.4 Changing the current water hardness level

It might become necessary to change the current water hardness level. To do this, please refer to point “10.3.3 changing the water hardness level”.

7 WATER FEEDING

All steam functions require the water tank to be full.


Fill the water tank up with cold, fresh drinking water (approximately 4 cups / 1 liter) and introduce it into the slot located above the cavity until you hear a click.

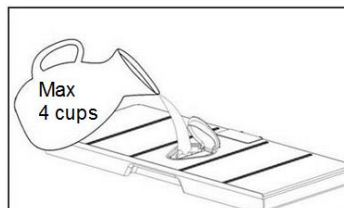
If the indication “rES” appears, it means that the water tank was not properly inserted.

7.1 Refilling the water

The contents of the water tank normally suffice for one cooking session of aprox. 50 minutes.

If, however, the water tank needs to be refilled, the water refill light starts




to flash . **Only fill the water tank up to a maximum of 2 CUPS to ensure that the water does not overflow when it is pumped back to the water tank. RISK OF OVERFLOW.**





7.2 Water levels indication

The steamer indicates the existing water quantity in the tank through 3 levels, which correspond to the following percentages:

-  – 0% to 20%
-  – 20% to 60%
-  – 60% to 100%

Remark: don't refill the tank, if it's placed. Please remove it completely and wait > 20 sec. before placing it again.

7.3 Emptying the water tank

When the appliance is switched off, the residual water is pumped back into the water tank.

While the water is being pumped the display shows "PUMP".

This message stays on until the temperature of the water reaches 75° C before it can be pumped back to the water tank.

If the display shows "FULL" it means that the water tank has too much water inside. Please empty the tank and place it again.

Warning: the water in the tank may be hot. Danger of burns!

After the water is pumped back to the water tank, the display will show the message "DEP" requiring the following actions:

1. Remove and empty the water tank.
2. Dry the water tank and introduce it back into the slot located above the cavity. Clean and dry the cooking space.
3. Leave the appliance door open so that the cooking space can cool down and dry completely.

IMPORTANT NOTE: It is advisable to remove the water tank and empty it after a cooking cycle. This prevents the formation of bacteria and limestone inside the appliance.

Don't wash the water tank in the dishwasher machine.

If the water tank has not been removed from the oven and a new cooking cycle is started, the oven displays the warning "DEP".

This warning can be cleared by pressing PT2 and proceed with the new cooking cycle without removing and emptying the water tank.

8 SELECTING THE FUNCTION

In the ON state only, a cooking function can be selected by first pressing PT2 once and then turning PT2 to the right or left. The function selected will change colour to "red" on DSP3. The preset cooking time will be displayed on DSP1 and the preset parameters (temperature, food type) are displayed on DSP2.

The suggested times and temperatures are guideline values. The actual cooking time can vary according to the type and quality of the foods.



8.1.1 Steam function (Manual program)

Press PT2 and rotate it to select this function.

Press PT1 to modify the preset parameters of cooking time and temperature. The cooking duration light **min** starts to blink.

Turn PT1 to the right or left to change the preset cooking duration

Press PT1 to validate and the temperature light  starts to blink.

Turn PT1 to the right or left to change the preset temperature.


Please consider the information on the cooking table (see point 10).

Press PT2 to immediately start the cooking process or otherwise press PT1 to set a different time for the cooking process start (please refer to point "Delayed Start Time").

8.1.2 Hot Air + Steam function


Press PT2 and rotate it to select the Hot Air + Steam function.

Press PT1 to set the parameters and the duration light **min starts to blink.** Turn PT1 to the right or left to change the preset cooking duration.

Press PT1 to validate and the temperature light  starts to blink.

Turn PT1 to the right or left to change the temperature.

Press PT2 to immediately start the cooking process or otherwise press PT1 to set a different time for the cooking process start.

The temperature light  will blink until the cavity temperature has reached the set value.

8.1.3 Hot Air function


Press PT2 and rotate it to select the Hot Air function.

Press PT1 to set the parameters and the duration light **min starts to blink.** Turn PT1 to the right or left to change the preset cooking duration.

Press PT1 to validate.

Turn PT1 to the right or left to change the temperature.

Press PT2 to immediately start the cooking process or otherwise press PT1 to set a different time for the cooking process start.

The temperature light  will blink until the cavity temperature has reached the set value.

8.1.4 Grill Element + Hot Air

Press PT2 and rotate it to select this function.

Press PT1 to set the parameters and the duration light **min** starts to blink.

Turn PT1 to the right or left to change the preset cooking duration.

Press PT1 to validate.


Turn PT1 to the right or left to change the temperature.

Press PT2 to immediately start the cooking process or otherwise press PT1 to set a different time for the cooking process start (please refer to point. "Delayed Start Time").



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The temperature light  will blink until the cavity temperature has reached the set value.

8.1.5 Grill Element function

Press PT2 and rotate it to select this function.

Press PT1 to set the parameters and the duration light **min** starts to blink.

Turn PT1 to the right or left to change the preset cooking duration.

Press PT2 to immediately start the cooking process or otherwise press PT1 to set a different time for the cooking process start (please refer to point "Delayed Start Time").




8.1.6 Pizza/Bread function

Press PT2 and rotate it to select the Pizza function.

Press PT1 to select the desired Pizza/Bread function program.

Turn PT1 to the right or left to change the preset time.

Press PT2 to immediately start the cooking process.

PROGRAM	FOOD	TEMPERATURE (°F)	TIME (MIN)	CONTAINER	LEVEL
P 1	BAKING BUNS	392	15	NON- PERFORATED	2
P 2	FROZEN BUNS	392	20	NON- PERFORATED	2
P 3	 FRESH DOUGH	356	25	NON- PERFORATED	2
P 4	WHITE BREAD	374	40	NON- PERFORATED	2
P 5	BRAIDED BREAD	392	30	NON- PERFORATED	2
P 6	BROWN BREAD	392	60	NON- PERFORATED	2
P 7	WHOLE WHEAT BREAD	374	70	NON- PERFORATED	2
P 8	 FRUIT BREAD	356	60	NON- PERFORATED	2
P 9	GRATIN, FRESH	320	50	NON- PERFORATED	2
P 10	GRATIN, PRECOOKED	320	50	NON- PERFORATED	2
P 11	CASSEROLE, FRESH	356	35	NON- PERFORATED	2
P 12	 CASSEROLE, PRECOOKED	356	30	NON- PERFORATED	2
P 13	FRESH PIZZA	428	15	NON- PERFORATED	2
P 14	FROZEN PIZZA	428	20	NON- PERFORATED	2

8.1.7 Meat Cooking function (Automatic program)

Press PT2 and rotate it to select the Meat Cooking function.

Press PT1 to modify the preset parameters and the DSP2 starts to blink.



Turn PT1 to the right or left to change the preset food type displayed on DSP2 (**please refer to the table below**).






The cooking duration is calculated based on the food's type but can be changed by pressing PT1.

Turn PT1 to the right or left to change the preset cooking duration.

Press PT2 to immediately start the cooking process or otherwise press PT1 to set a different time for the cooking process start (please refer to point "Delayed Start Time").

The temperature will be automatically set to achieve the best results.

The following table shows the programmes, indicating the time that the function will take.

PROGRAM	TYPE OF MEAT	TEMPERATURE °F	TIME (MIN)	CONTAINER	LEVEL
C 1	 CHICKEN BREAST	212	30	PERFORATED	2
C 2	 SMOKED PORK LOIN / PIECES	212	45	PERFORATED	2
C 3	 TURKEY ESCALOPE	212	20	PERFORATED	2
C 4	 PORK FILET, WHOLE	212	25	PERFORATED	2
C 5	 VIENNA SAUSAGES	194	15	PERFORATED	2

8.1.8 Fish Cooking function (Automatic program)

Press PT2 and rotate it to select this Fish Cooking function.

Press PT1 to modify the preset parameters and the DSP2 starts to blink.

Turn PT1 to the right or left to change the preset food type displayed on DSP2.






The cooking duration is calculated based on the food's type but can be changed by pressing PT1.

Turn PT1 to the right or left to change the preset cooking duration.

Press PT2 to immediately start the cooking process or otherwise press PT1 to set a different time for the cooking process start (please refer to point "Delayed Start Time").

The temperature will be automatically set to achieve the best results.

The following table shows the programmes, indicating the time that the function will take.

PROGRAM	TYPE OF FISH	TEMPERATURE °F	TIME (MIN)	CONTAINER	LEVEL
b 1	 TROUT	176	25	PERFORATED	2
b 2	 SHRIMP	194	15	PERFORATED	2
b 3	 FISH FILET	176	18	PERFORATED	2
b 4	 MUSSELS	212	25	PERFORATED	2
b 5	 LOBSTER	212	30	PERFORATED	1/2



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8.1.9 Vegetables Cooking function (Automatic program)

Press PT2 and rotate it to select the Vegetables Cooking function.

Press PT1 to modify the preset parameters and the DSP2 starts to blink.

Turn PT1 to the right or left to change the preset food type displayed on DSP2.






The cooking duration is calculated based on the food's type but can be changed by pressing PT1.

Turn PT1 to the right or left to change the preset cooking duration.

Press PT2 to immediately start the cooking process or otherwise press PT1 to set a different time for the cooking process start (please refer to point "Delayed Start Time").

The temperature will be automatically set to achieve the best results.

The following table shows the programmes, indicating the time that the function will take.

PROGRAM	FOOD	TEMPERATURE (°F)	TIME (MIN)	CONTAINER	LEVEL
A 1	 BROCCOLI	212	20	PERFORATED	2
A 2	 CARROTS	212	25	PERFORATED	2
A 3	 POTATOES AND MIXED VEGETABLES	212	25	PERFORATED	2
A 4	 SNOW PEAS	212	15	PERFORATED	2
A 5	 ASPARAGUS	212	25	PERFORATED	2

8.1.10 Re-Heating and Sterilising function (Automatic program)

Press PT2 and rotate it to select this function.

Press PT1 to modify the preset parameters and the DSP2 starts to blink.

Turn PT1 to the right or left to change the preset food type displayed on DSP2.



The cooking duration is calculated based on the food's type but can be changed by pressing PT1.

Turn PT1 to the right or left to change the preset cooking duration.





Press PT2 to immediately start the defrost process or otherwise press PT1 to set a different time for the defrost process start (please refer to point "Delayed Start Time").

The temperature will be automatically set to achieve the best results.


The following table shows the programmes, indicating the time that the function will take.

PROGRAM	TYPE OF FOOD	TEMPERATURE °F	TIME (MIN)	INSTRUCTIONS	CONTAINER	LEVEL
r 1	 PLATE DISHES	212	13		RACK	2
r 2	 READY-MADE MEALS / FROZEN	212	18	REMOVE LID FROM CONTAINER AND PUT ON RACK.	RACK	2



PROGRAM	TYPE OF FOOD	TEMPERATURE °F	TIME (MIN)	INSTRUCTIONS	CONTAINER	LEVEL	
r 3		BEANS	212	35	STERILISING: THE TIMES AND TEMPERATURES REFER TO 1L PRESERVING JARS.	RACK	2
r 4		CHERRIES	176	35		RACK	2
r 5		PLUMS	194	35		RACK	2
r 6		BABY BOTTLES	212	12		RACK	2

8.1.11 Delayed Start Time

When PT1 is pressed to define a delayed start time the corresponding light  starts to blink, DSP1 shows the current time and DSP 2 shows "Auto".

Turn PT1 to the right or left to change the delayed start time.

Press PT2 to validate the delayed start time.

The oven enters in an idle state waiting for the defined start time. DSP3 shows the selected function and DSP1 and DSP2 show all the defined parameters for the function continuously alternating.

If you wish to start the function before the selected time, just press PT2.

If you wish to cancel the programming, press PT2 for 3 seconds.

8.2 When the oven is working...



IT IS NORMAL THAT SOME STEAM ESCAPES THROUGH THE OPENING BETWEEN THE DOOR AND CONTROL PANEL DURING THE HEATING PERIOD. THE AMOUNT OF RELEASED STEAM WILL BE REDUCED WHEN THE OVEN REACHES THE SET TEMPERATURE.

8.2.1 Interrupting a cooking cycle

You can stop the cooking process at any time by pressing the PT2 key once or by opening the oven door.

The oven incorporates a steam-reduction function that is activated when the Start/Stop key is pressed to gradually release the steam from the cavity, so that there is no sudden rush of steam when the appliance door is opened.

This function takes around 3 minutes and during it the display shows the word "VAP".



WARNING! WHEN OPENING THE DOOR DURING OR COMPLETION OF THE COOKING CYCLE WITHOUT STOPPING IT AS DESCRIBED ABOVE BE CAREFUL OF THE FLOW OF HOT AIR AND/OR STEAM COMING OUT OF THE COOKING CHAMBER. STEP BACK OR TO THE SIDE TO AVOID BURNS.

At this point:

- Steam generation is stopped immediately although steam continues to be produced until the water cools down in the boiler.
- The cavity walls and the water tank are still very hot. Danger of burning!



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- The timer stops and the display shows the remaining amount of operating time.

If you wish, at this time you can:

- Turn or stir the food to ensure it will be evenly cooked.
- Modify the process parameters.
- Cancel a cooking cycle
- End of a cooking cycle.

To restart the process, close the door and press PT2.

8.2.2 **Modifying parameters**

The operating parameters (time, temperature, etc.) can only be modified when the cooking process has been interrupted. Proceed as follows:

- Press PT1 to activate the parameter modification mode. The **min** symbol starts to blink. Turn PT1 to the right or left to change the remaining cooking duration.
- Press PT1 to validate and the next parameter light starts to blink. Proceed as described in the active function chapter to modify the remaining parameters.
- Press PT2 to continue the cooking process.

8.2.3 **Cancelling a cooking cycle**

If you wish to cancel the cooking process, press PT2 for 3 seconds.

You will then hear a beep and the oven will be in the condition described in the following paragraph.

8.2.4 **End of a cooking cycle**

At the end of the set duration or when you press PT2 to finish the cooking cycle, you will hear three beeps and the display will show the word “End” flashing, the oven starts the steam-reduction function.

This function gradually releases the steam from the cavity, so that there is no sudden rush of steam when the appliance door is opened.

This function takes around 3 minutes and during it the display shows the word “VAP”. If you want to start a new cooking cycle press PT2 and rotate.

WARNING! WHEN OPENING THE DOOR DURING OR COMPLETION OF THE COOKING CYCLE WITHOUT STOPPING IT AS DESCRIBED, BE CAREFUL OF THE FLOW OF HOT AIR AND/OR STEAM COMING OUT OF THE COOKING CHAMBER. STEP BACK OR TO THE SIDE TO AVOID BURNS.

The cooling fan can continue to run for a certain length of time after the appliance has been switched off. This is a normal function that is meant to reduce the temperature inside the oven.

In the meantime, as soon as the water in the boiler reaches below 75 °C it is pumped back to the water tank. This phase can take as long as 10 minutes and the DSP1 shows the message “PUMP”. If the display shows “FULL” it means that the water has to match water inside. Please empty the tank and place it again.

When the display shows the word “DEP”, this means that the water was pumped and that the water tank can be removed.



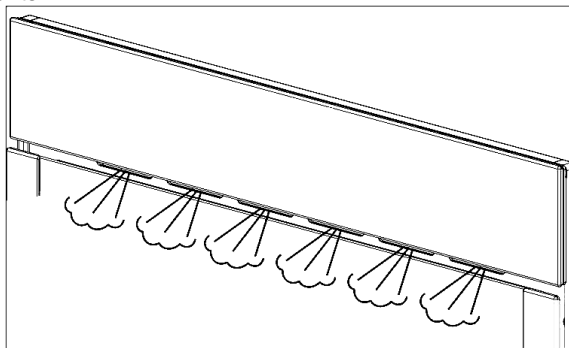


Remove the water tank and dry it thoroughly. Let the cooking space cool down for a moment and then clean and dry it with a cloth or sponge. **The door should be left open for some time so that the appliance can dry completely.**

8.2.5 Steam Flow

It is normal to have an intermittent steam flow, coming out from the oven front.

This is especially noticeable in winter time or in high moisture environments.




8.2.6 Residual water in the oven

To reduce the residual water in the oven, it is recommended to insert a tray in the bottom rack level. The condensation released from the food begins to drip on the tray. The remaining residual water can be easily dried with a cloth.

8.3 Secondary menu

This appliance also has a concealed "secondary menu" allowing the user to:

1. Activate or deactivate the **Show Room** function (which disables all the heating elements so that only the control panel works);
2. Activate or deactivate the **Child safety device** ;
3. Activate or deactivate the function which **limits the maximum power** absorption to 3000 W;
4. Perform a **Descalc cycle**;
5. Change the **Water Hardness Level**.

8.3.1 Show Room Function

With the oven in OFF status (see point "Operating settings") keep PT1 pressed until the message OFF SHO appears on DSP1 and DSP2. This means that the SHOW ROOM function (which disables all the heating elements so that only the control panel works) is not active.


Turn PT1 to the right or left to activate (ON SHO) or deactivate (OFF SHO) this function. To use the oven normally, set OFF SHO.




After setting the parameter required, press PT2 to return the oven to the initial standby status.

8.3.2 Child safety lock-out function

With the oven in OFF status (see point “Operating settings”) keep PT1 pressed until the message OFF SHO appears on DSP1. Now press PT1 once and the message “OFF BLOC” appears on DPS1.

Turn PT1 to the right or left to activate (ON BLOC) or deactivate (OFF BLOC) this function, which locks out all the functions and knobs after 3 minutes of operation without any command from the user (when this system is active, the  symbol appears on DPS2).

After setting the parameter required, press PT2 to return the oven to the initial standby status.

To exit the lockout status temporarily to modify a cooking program or select a different function, keep PT1 pressed until the  symbol disappears from DSP2. The required changes can now be made, and 2 minutes after the last setting is made the lockout will come into operation again.

To deactivate the lockout permanently, access the secondary menu and switch the function off as described in this section.

8.3.3 Power selection function

This function allows the oven operation if there are limitations in the mains power (e.g. 3 kW for Italian market). The cooking results will not be affected but the cooking duration will be increased on some functions that activated more than one heating element.

With the oven in OFF status (see point “Operating settings”) keep PT1 pressed until the message OFF SHO appears on DSP1. Now press PT1 once again and the message “OFF 3000” will appear on DPS1.

Turn PT1 to the right or left to activate (ON 3000) or deactivate (OFF 3000) this function, which limits the oven's maximum power absorption, in any function, to 3000 W.

After setting the parameter required, press PT2 to return the oven to the initial standby status.


8.3.4 Descale function

Warning: For safety reasons, the descaling process cannot be interrupted and it takes about 45 minutes.

The appliance can be descaled with the appliance door open or closed.

To run a descaling cycle proceed as follows:

With the oven in OFF status (see point “Operating settings”) keep PT1 pressed until the message OFF SHO appears on DSP1. Now press PT1 (several times) until the message “ENTR CAL” appears on DPS1 and DSP2.

Turn PT1 to the right and press PT2 at the same time to activate the descale program. When this function is active, the  symbol appears on DPS2.



When the display shows “**0.5L**”, remove the water tank.

Pour 0,5 litres of an adequate descaling solution into the water tank and put the water tank back (see 11.2).

Press PT2 to start the Descale cycle that takes about 30 minutes.

When the display shows “**1.0L**” flashing and the oven emits a beep, remove and empty the water tank.

Fill the water tank with 1,0 litres of cold water and put the water tank back.

Press PT2 to start the first rinsing cycle.

When the display again shows “**1.0L**” flashing and the oven emits a new beep, remove and empty the water tank.

Fill the water tank with 1,0 litres of cold water and put the water tank back.

Press PT2 to start the second rinsing cycle.

When the rinsing cycle has finished the display shows “**End**”.

Remove, empty and dry the water tank.

8.3.5 Changing the water hardness level

With the oven in OFF status (see point “Operating settings”) keep PT1 pressed until the message OFF SHO appears on DSP1. Now press PT1 until the message “MED DUR” appears on DPS1 and DSP2.

Turn PT1 to the right or left to change the hardness level. Available options are HARD, MED and SOFT.


After setting the parameter required, press PT2 to return the oven to the initial standby status.



Instructions for the User

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8.4 Display messages

DISPLAY	DESCRIPTION
DESCALING	
SOFT	SOFT WATER.
MED	MEDIUM WATER.
HARD	HARD WATER.
CAL	APPLIANCE MUST BE DESCALED. FLASHING – DESCALING STARTS.
0.5L	FEED 0.5 LITRE DESCALING SOLUTION INTO THE WATER TANK.
1.0L	FEED 1 LITRE COLD WATER INTO THE WATER TANK FOR RINSING.
WATER TANK	
rES	INDICATION THAT WATER TANK IS MISSING OR WRONGLY INSERTED
dEP	THE WATER TANK MUST BE REMOVED, EMPTIED AND REINSERTED.
STEAM REDUCTION AND WATER PUMPING	
VRP	INDICATION THAT STEAM REDUCTION PROCESS IS ONGOING.
PUMP	INDICATION THAT COLD WATER IS ENTERING THE BOILER AND HOT WATER IS BEING PUMPED TO THE WATER TANK.
FULL	THE WATER TANK MUST BE REMOVED, EMPTIED AND REINSERTED.
	PERFORM WATER LEVEL CALIBRATION (SEE 8.3.2)
SYSTEM WARNINGS	
HOT	TEMPERATURE IN THE PCB IS TOO HIGH.
SYMBOLS	
	CHILD SAFETY LOCK-OUT FUNCTION
	DESCALE FUNCTION
	WATER LEVEL INDICATION
	TEMPERATURE

8.5 Cooling fan system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts.

Operation of the fans generates a normal air flow which comes out above the door and may continue for a short time even after the oven is switched off.

8.6 Inside light

The oven light comes on:

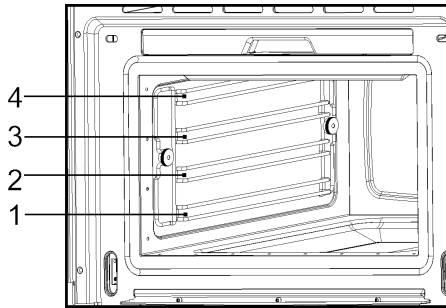
- when the oven door is opened in standby status (point “Operating settings”) or;
- when the oven is working.

If the oven door is left open, the oven light will automatically shut-off after 10 minutes.



9 **RECOMMENDED COOKING TABLES: COOKING WITH STEAM**

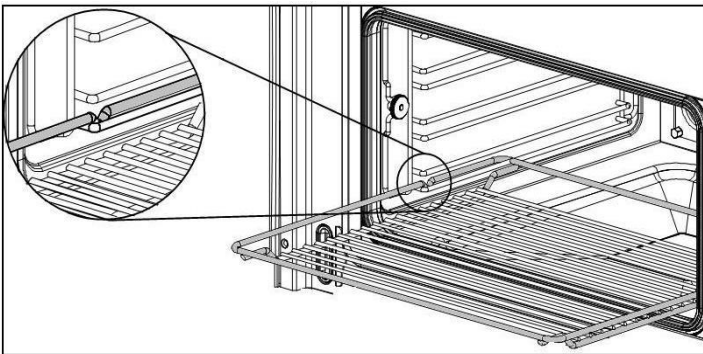
For more detailed information about cooking refer to the following tables. The suggested times and temperatures are guideline values. The actual cooking time can vary according to the type and quality of the foods. The levels indicated in the last column of the tables are explained in the following picture.



The perforated container with the food should preferably be inserted into the level 2. In this case it is important that the non-perforated container is introduced into the level 1. This way, dripping liquids are collected and the appliance does not get dirty.

Insert the rack, as described in the figure below.

To remove the rack, lift it upwards slightly at the front when the safety notches connect with the sides of the oven (see figure).



We recommend using the rack together with the baking tray when cooking items on the rack which might drip.



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9.1 Fish

FISH	QUANTITY	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
GILTHEAD SEA BREAM	28.22 - 43.33 oz	175	30-40	PERFORATED	2
TROUT	4 x 8.82 oz	175	20-25	PERFORATED	2
SALMON FILET	17.64 – 35.27oz	175	15-25	PERFORATED	2
SALMON TROUT	35.27 – 42.33 oz	175	25-35	PERFORATED	1/2
KING PRAWNS	17.64 – 35.27oz	175	15-20	PERFORATED	2
GREEN-SHELL MUSSEL	35.27 – 52.9 oz	210	25-35	PERFORATED	2
HALIBUT FILET	17.64 – 35.27oz	175	20-25	PERFORATED	2
COCKLES	17.64 – 35.27oz	210	10-20	PERFORATED	2
LOBSTER	28.22 - 42.33 oz	210	25-30	PERFORATED	1/2
COD FILET	35.27 – 42.33 oz	175	20-25	PERFORATED	2
BLUE MUSSEL	35.27 – 42.33 oz	210	15-25	PERFORATED	2
LAKE TROUT	4 x 8.82 oz	175	25-30	PERFORATED	2
HADDOCK	35.27 – 42.33 oz	175	20-25	PERFORATED	2
TUNA FILET	17.64 – 35.27oz	175	15-20	PERFORATED	2
PIKE PERCH	4 x 8.82 oz	175	25-30	PERFORATED	2

9.2 Meat

MEAT	QUANTITY	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
CHICKEN LEG	4-10	210	40-45	PERFORATED	2
CHICKEN BREAST	4-6	210	25-35	PERFORATED	2
SMOKED PORK LOIN	17.64 – 35.27OZ	210	40-50	PERFORATED	2
TURKEY ESCALOPE	4-8	210	20-25	PERFORATED	2
PORK FILET, WHOLE	4-8	210	20-30	PERFORATED	2
SAUSAGES		175-210	10-15	PERFORATED	2

9.3 Eggs

EGGS	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
EGGS IN GLASS	210	10-15	RACK	2
EGGS, HARD	210	15	RACK	2
EGGS, SOFT	210	10-12	RACK	2

9.4 Side dishes

SIDE DISHES	QUANTITY	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
PEARL BARLEY + LIQUID	7.05oz + 13.53 fl oz	210	30-35	RACK,	2
SEMOLINA + LIQUID	7.05oz + 10.14 fl oz	210	10-20	RACK	2
LENTILS + LIQUID	7.05oz + 12.68 fl oz	210	20-50	RACK	2
RICE + LIQUID	7.05oz + 8.45 fl oz	210	25-40	RACK	2



9.5 Vegetables

VEGETABLES		TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
EGGPLANT/AUBERGINE	IN SLICES	210	15-20	PERFORATED	2
BEANS		210	35-45	PERFORATED	2
BROCCOLI	FLORETS WITH STALK	210	25-30	PERFORATED	2
BROCCOLI	FLORETS WITHOUT STALK	210	15-20	PERFORATED	2
CAULIFLOWER	FLORETS	210	25-30	PERFORATED	2
CAULIFLOWER	WHOLE HEAD	210	40-45	PERFORATED	1
PEAS		210	30-35	PERFORATED	2
FENNEL	IN STRIPES	210	15-20	PERFORATED	2
FENNEL	CUT IN HALF	210	20-30	PERFORATED	2
POTATOES WITH SKIN	WHOLE, VERY SMALL	210	20-25	PERFORATED	2
POTATOES WITH SKIN	WHOLE, VERY BIG	210	45-50	PERFORATED	2
POTATOES WITHOUT SKIN	IN PIECES	210	20-25	PERFORATED	2
TURNIP	IN STICKS	210	20-25	PERFORATED	2
SNOW PEAS		210	15-20	PERFORATED	2
CARROTS	IN SLICES	210	25-30	PERFORATED	2
CORN COBS		210	50-60	PERFORATED	2
BELL PEPPERS	IN STRIPES	210	12-15	PERFORATED	2
HOT PEPPER		210	12-15	PERFORATED	2
MUSHROOMS	IN QUARTERS	210	12-15	PERFORATED	2
LEEKs	IN SLICES	210	10-12	PERFORATED	2
BRUSSELS SPROUTS		210	25-35	PERFORATED	2
CELERY	IN STRIPES	210	15-20	PERFORATED	2
ASPARAGUS		210	20-35	PERFORATED	2
SPINACH		210	12-15	PERFORATED	2
CELERY STALKS		210	25-30	PERFORATED	2
COURGETTE	IN SLICES	210	12-18	PERFORATED	2

9.6 Dumplings

DUMPLINGS	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
SWEET DUMPLING	210	20-30	NOT PERFORATED	2
SWEET YEAST DUMPLING	210	15-20	NOT PERFORATED	2
YEAST DUMPLING	210	15-25	NOT PERFORATED	2
BREAD DUMPLING	210	20-25	NOT PERFORATED	2
NAPKIN DUMPLING	210	25-30	NOT PERFORATED	2



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9.7 Desserts

DESSERTS	QUANTITY	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
STEWED APPLES	17.64 - 52.9 oz	210	15-25	NOT PERFORATED	2
STEWED PEARS	17.64 - 52.9 oz	210	25-30	NOT PERFORATED	2
CRÈME BRÛLÉE	--	175	20-25	RACK	2
CRÈME CARAMEL	--	175	25-30	RACK	2
YOGURT	--	105	4-6 HRS.	RACK	2
STEWED PEACHES	17.64 - 52.9 oz	210	15-20	NOT PERFORATED	2

9.8 Fruit (Sterilising / Boiling down)

FRUIT	QUANTITY	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
PEARS	4-6 4 fl.oz. glasses	210	30-35	RACK	1
CHERRIES	4-6 4 fl.oz. glasses	210	30-35	RACK	1
PEACHES	4-6 4 fl.oz. glasses	175	30-35	RACK	1
PLUMS	4-6 4 fl.oz. glasses	175	30-35	RACK	1

9.9 Regenerate

WARMING-UP	QUANTITY	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
PLATE DISHES	1-2	210	12-15	RACK	2
PLATE DISHES	3-4	210	15-20	RACK	2
READY-MADE MEALS		210	15-20	RACK	2

9.10 Blanch

VEGETABLES	QUANTITY	TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
E.G. BEANS, LEEK		210	10-12	PERFORATED	2
CURLY KALE	35.27 – 42.33 oz	210	12-16	PERFORATED	2
SAVOY CABBAGE	10-20	210	12-15	PERFORATED	2
WHITE CABBAGE, WHOLE	70.55 -88.18 oz	210	30-45	PERFORATED	1
TOMATOES, PEELED		175	12	RACK	2



9.11 Defrost

VEGETABLES / SIDE DISH		TEMPERATURE (°F)	TIME (MIN.)	CONTAINER	LEVEL
BROCCOLI	FLORETS WITH STALK	210	15-20	PERFORATED	2
MIXED VEGETABLES		210	15-20	PERFORATED	2
SPINACH LEAVES	PORTIONS	210	10-15	NOT PERFORATED	2
CAULIFLOWER	FLORETS	210	15-20	PERFORATED	2
PEAS		210	15-25	PERFORATED	2
CURLY KALE	BIGGER PORTION	210	25-35	NOT PERFORATED	2
CARROTS	IN SLICES	210	15-20	PERFORATED	2
BRUSSELS SPROUTS		210	20-25	PERFORATED	2
ASPARAGU		210	25-30	PERFORATED	2
READY-MADE MEALS		210	AS REQUIRED	RACK	2
BREAD		210	10-25	RACK	2
RICE		210	15-25	NOT PERFORATED	2
LENTILS		210	15-20	NOT PERFORATED	2
NOODLES		210	15-20	NOT PERFORATED	2

9.12 Two level cooking

Some suggestions:

When cooking with two levels the accessories should be always inserted in the 2nd or 3rd level and in the 1st level.

Different cooking times are controlled this way:

Foods that need a longer cooking time should be placed in the upper area of the oven. Foods with a shorter cooking time should be placed on the 1st level.

One example: Vegetables, potatoes and fish.

Place the vegetables and potatoes in any suitable container on the rack inserted in the 2nd or 3rd level.

Insert the fish in the 1st level.

When using the perforated tray to cook fish, the non-perforated tray must be inserted in the bottom of the appliance to collect liquid dripping from the fish. This way the appliance is kept clean.

Time: Vegetables and potatoes 25-35 Min.

Time: Fish – depending on type – 15-25 Min.

Select the longest cooking time. Because of the different levels the food is ready at the same time, without any over cooking.



Instructions for the User

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10 COOKING WITH THE GRILL

For good results with the grill, use the grid iron supplied with the oven.

Fit the grid iron in such a way that it doesn't come into contact with the metal surfaces of the oven cavity since if it does there is a danger of electric arcing which may damage the oven.

IMPORTANT POINTS:

1. When the microwave grill is used for the first time there will be some smoke and a smell coming from the oils used during oven manufacture.
2. The oven door window becomes very hot when the grill is working. **Keep children away.**
3. When the grill is operating, the cavity walls and the grid iron become very hot. You should use oven gloves.
4. If the grill is used for extended period of time it is normal to find that the elements will switch themselves off temporarily due to the safety thermostat.
5. **Important!** When food is to be grilled or cooked in containers you must check that the container in question is suitable for microwave use. See the section on types of ovenware!
6. When the grill is used it is possible that some splashes of fat may go onto the elements and be burnt. This is a normal situation and does not mean there is any kind of operating fault.
7. After you have finished cooking, clean the interior and the accessories so that cooking remains do not become encrusted.

FISH	QUANTITY (OZ)	TIME (MIN.)	INSTRUCTIONS
VIS			
BASS SARDINES	28.22 6-8 FISH.	18-24 15-20	SPREAD LIGHTLY WITH BUTTER. AFTER HALF OF COOKING TIME TURN AND SPREAD WITH SEASONING.
MEAT			
SAUSAGES	6-8 UNITS	22-26	PRICK AFTER HALF COOKING TIME AND TURN.
FROZEN HAMBURGERS	3 UNITS	18-20	TURN 2X OR 3X
SPARE RIB (APPROX. 3 CM THICK)	14.11	25-30	AFTER HALF OF COOKING TIME, BASTE AND TURN.
OTHERS			
TOAST	4 UNITS	1½-3	WATCH TOASTING. TURN
TOASTED SANDWICHES	2 UNITS	5-10	WATCH TOASTING.

Heat up the grill beforehand for 2 minutes. Unless indicated otherwise, use the grid iron. Place the grid on a bowl so that the water and the fat can drop. The times shown are merely indicative and can vary as a function of the composition and quantity of the food, as well as the final condition wished for. Fish and meat taste great if, before grilling, you brush them with vegetable oil, spices and herbs and leave to marinate for a few hours. Only add salt after grilling.

Sausages will not burst if you prick them with a fork before grilling.



After half the grilling time has passed, check on how the cooking is going and, if necessary, turn the food over.

The grill is especially suitable for cooking thin portions of meat and fish. Thin portions of meat only need to be turned once, but thicker portions should be turned several times.

11 COOKING WITH HOT AIR

11.1 Roasting

TYPE	QUANTITY (OZ)	POWER (WATT)	TEMPERATURE °F	TIME (MIN)	STANDING TIME (MIN)	COMMENTS
BEEF STEW	35.27	200	320/338	80/90	10	DO NOT PUT LID ON CONTAINER
PORK LOIN	17.64/21.16	200	356/374	35/40	10	DO NOT PUT LID ON CONTAINER
WHOLE CHICKEN	35.27/42.33	400	392	30/40	10	PUT LID ON CONTAINER. BREAST FACING UPWARDS. DO NOT TURN.
CHICKEN PORTIONS	28.22	400	392	25/35	10	DO NOT PUT LID ON CONTAINER. ARRANGE PORTIONS WITH SKIN FACING UPWARDS. DO NOT TURN.
DUCK	52.91/59.97	200	392	70/80	10	PUT LID ON CONTAINER. DO NOT TURN.

11.1.1 Advice for roasting meat

Turn the pieces of meat halfway through the cooking time. When the roasted meat is ready you should let it stand for 10 minutes in the oven with this switched off and closed. This will ensure the juices in the meat are well distributed.

Add 2 to 3 soup spoons of gravy or similar liquid to lean meat and 8 to 10 soup spoons to stews, depending on the amount of meat in question.

The roasting temperature and time required depends on the type and amount of meat being cooked.

If the weight of the meat to be roasted does not appear on the table choose the settings for the weight immediately below and extend the cooking times.

11.1.2 Advice on ovenware

Check that the ovenware fits inside the oven.

Hot glass containers should be put on a dry kitchen cloth. If such containers are put on a cold or wet surface the glass may crack and break.

Use oven gloves to take the ovenware out of the oven.



Instructions for the User

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11.2 Cakes

TYPE	CONTAINER	LEVEL	TEMPERATURE (°F)	TIME (MIN)
WALNUT CAKE	SPRING-FORM TYPE TIN	1	228/356	30/35
FRUIT TART	SPRING-FORM TYPE TIN	2	302/320	35/45
FRUIT CAKES	CAKE TIN WITH CENTRAL HOLE	1	338/374	30/45
SAVOURY TARTS	SPRING-FORM TYPE TIN	2	320/356	50/70
SIMPLE CAKE (SPONGE CAKE)	SPRING-FORM TYPE TIN	1	320/338	40/45

11.2.1 *Tips over de bakvormen*

The most commonly used type of baking ware is black metal tins.

11.2.2 *Advice on how to bake cakes*

Different amounts and types of pastry require different temperatures and baking times. Try low settings first of all and then, if necessary, use higher temperatures next time. A lower temperature will result in more uniform baking. Always put the cake tray in the centre of the turntable.

11.2.3 *Baking suggestions*

11.2.4 *How to check if the cake is properly cooked*

Start sticking a tooth pick in the highest part of the cake 10 minutes before the end of the baking time. When no dough sticks to the tooth pick the cake is ready.

11.2.5 *If the cake is very dark on the outside*

Next time choose a lower temperature and let the cake bake for a longer time.

11.2.6 *If the cake is very dry*

Make small holes in the cake with a tooth pick after baking has finished. Then sprinkle the cake with some fruit juice or alcoholic drink. Next time increase the temperature by about 10° and reduce the baking time.

11.2.7 *If the cake does not come free when turned*

Let the cake cool down for 5 to 10 minutes after baking and it will come out of the tin more easily. If the cake still does not come free run a knife carefully around the edges. Next time grease the cake tin well.



12 CARE AND MAINTENANCE

12.1 Descaling

Whenever steam is produced, irrespective of the hardness of the local water supply (i.e. the limescale content of the water), limescale is deposited inside the steam generator.

The time interval between descaling depends on the hardness of the water and frequency of use. If steaming 4x30 minutes per week, the appliance must be descaled (depending on water hardness) roughly as follows:

WATER HARDNESS	LEVEL NO.	DESCALE AFTER ABOUT
VERY SOFT	<i>SOFT</i>	18 MONTHS
MEDIUM	<i>MED</i>	9 MONTHS
VERY HARD	<i>HARD</i>	6 MONTHS

The appliance automatically detects when descaling is necessary and when this happens the Descal light turn on. If the Descaling procedure is not performed, some cooking cycles after the Descal light starts to flash. If once again the Descaling procedure is not performed, some cooking cycles after the oven functioning is blocked, the Descal light stays on and the display shows “CAL” blinking. The oven keep being blocked until the descale procedure is performed

To run a descale cycle proceed as described in 10.3.2 Descal function.

IMPORTANT NOTE: Failure to descale the appliance will likely impair the functioning of or cause damage to the appliance.

12.2 Suitable descaling solutions

For descaling use suitable solution, as “**durgol®**” or liquid coffee machine descaling solutions for example. Solutions containing foam agents are not appropriate.

Warning! Do not use vinegar or vinegar-based products as they can cause damage to the oven’s internal circuit.

12.3 Descaling Process

Please see point 9.3.4

12.4 Cleaning the oven

The steam oven cavity and front surface must be cleaned after each use. All food remains and condensed water must be removed (see section on Oven Cleaning). If the steam oven is not kept clean its surface may deteriorate **and this may shorten the oven’s working life.**

For ease of cleaning, the shelf guides can be removed (see the following chapter).

IMPORTANT NOTE: Don’t wash the water tank in the dishwasher machine.

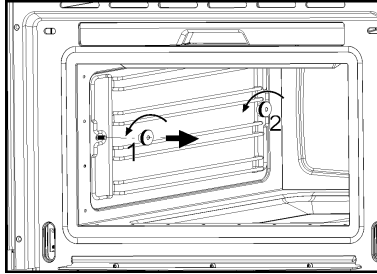


Instructions for the User

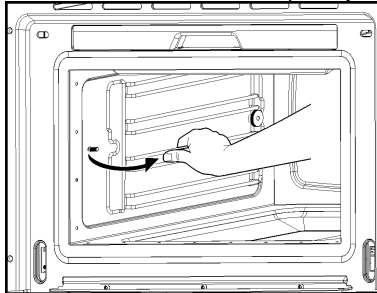
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12.5 Removing the shelf guides

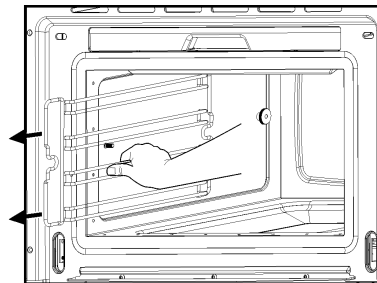
1. Unscrew and remove the knurled nuts 1 in the front of the shelf guides in an anti-clockwise direction.



2. Unscrew and loosen the knurled nuts 2 in the back of the shelf guides in an anti-clockwise direction. Do not completely remove these nuts.



3. Pull the shelf guides to the inside of the cavity and remove from the front.



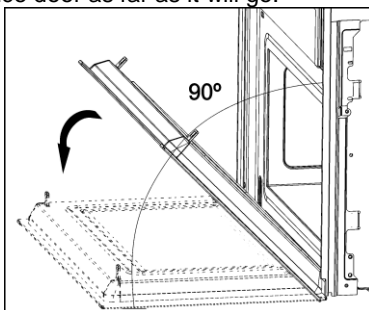
To put them back, insert the shelf guides into the knurled nuts 2 in the back and position on the screws in the front.

Screw the knurled nuts 1 and 2 in a clockwise direction till tight.

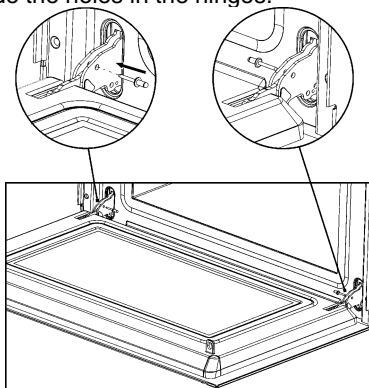


12.6 Removing the appliance door

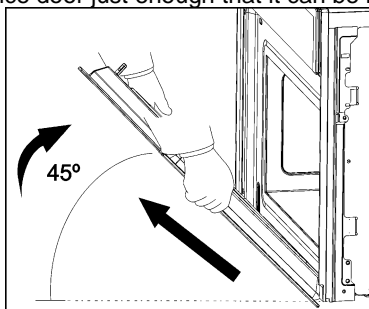
1. Open the appliance door as far as it will go.



2. Insert 2 pins inside the holes in the hinges.



3. Close the appliance door just enough that it can be lifted out.



4. To reassemble, push the hinges into the holes from the front.
5. Open the appliance door as far as it will go and remove the pins.



13 OVEN CLEANING



Warning! Cleaning should be done with the oven power switched off. Take the plug out of the socket or switch off the oven's power circuit.



Warning! Do not use aggressive or abrasive cleaning products, scourers that scratch surfaces or sharp objects, since stains may appear. To clean stainless steel parts, please use suitable detergent which does not contain abrasive or acid substances or chlorine.



Warning! Never use high pressure or steam jet cleaning appliances.

13.1 Front surface

Normally you just need to clean the oven with a damp cloth. If it is very dirty, add a few drops of dishwashing liquid to the cleaning water. Afterwards, wipe the oven with a dry cloth.

In an oven with a finger print proof treatment front, use a mild glass cleaning product and a soft cloth that does not release any fibres or threads. Wipe from side to side without exerting any pressure on the surface.

Immediately remove limescale, fat, starch or egg white stains. Corrosion can occur under these stains.

Do not let any water get inside the oven.

13.2 Oven interior

After use, remove any water on the bottom of the cooking space with a soft cloth. Leave the appliance door open so that the cooking space can cool down.

To remove dirt that is harder to shift, use a non-aggressive cleaning product. **Do not use oven sprays or other aggressive or abrasive cleaning products.**

Always keep the door and the oven front very clean to ensure that the door opens and closes properly.

Make sure water does not enter the oven ventilation holes.

The glass lamp cover is located on the oven ceiling and can be removed easily for cleaning. For this you just need to unscrew it and clean it with water and dishwashing liquid.

13.3 Accessories

Clean the accessories after each use. If they are very dirty, soak them first of all and then use a brush and sponge. The accessories can be washed in a dish washing machine except the water tank.



14 EXTRAORDINARY MAINTENANCE

Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.



14.1 What should I do if the oven doesn't work?

WARNING! Any type of repair must only be done by a specialised technician. Any repair done by a person not authorised by the manufacturer is dangerous.

You do not need to contact Technical Assistance to resolve the following questions.

Failure description	Solution
<i>The display is not showing!</i>	- The time indication has been switched off (see section on Operating Settings).
<i>Nothing happens when I press the keys!</i>	- The Safety Block is active (see section on Child Safety Lock-out function).
<i>The oven does not work!</i>	- Check if the plug is correctly fitted in the socket. - Check if the oven power is switched on.
<i>When the oven is operating I can hear some strange noises!</i>	- It has to do with the operating noises that can occur during the cooking process, e.g. by the water pumps in the steam generator. - The steam inside the cavity produces a pressure build-up and sometimes the cavity walls may produce noise when they react to the pressure. - These noises are normal, there is no problem.
<i>The food doesn't heat up or heats very slowly!</i>	- You have selected the correct operating times and temperature setting. - The food you have put inside the oven is a larger amount or colder than you usually put in.
<i>The message "Err_" appears in the display</i>	- Please contact the Customer Care.
<i>The appliance still makes a noise after the cooking process is finished!</i>	This is not a problem. The cooling fan keeps on working for some time. When the temperature has dropped sufficiently, the fan will switch itself off.
<i>The oven switches on but the interior light does not go on!</i>	If all the functions work properly it is probable that the lamp has blown. You can keep on using the oven.
<i>Display shows ----</i>	Perform water level calibration (see 8.3.2)

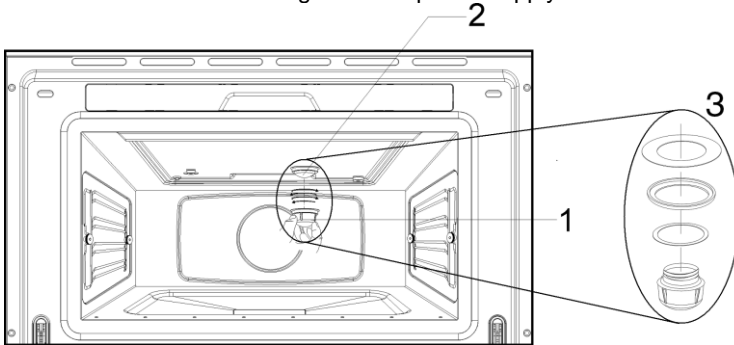


14.2 Replacing the light bulb

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

To replace the light bulb, proceed as follows:

- Disconnect the oven from the power supply. Take the plug out of the socket or switch off the oven's power circuit.
- Unscrew and remove the glass light cover (1).
- Remove the light bulb (2). Warning! The bulb may be very hot.
- Fit a new E14 230-240V/15W bulb. Follow the lamp manufacturer's instructions. **IMPORTANT NOTE:** Make sure that the sealing rings (3) are applied in the correct sequence.
- Screw the glass light cover into place (1).
- Connect the oven again to the power supply.





15 DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

BY ENSURING THIS PRODUCT IS DISPOSED OF CORRECTLY, YOU WILL HELP PREVENT

POTENTIAL NEGATIVE CONSEQUENCES FOR THE ENVIRONMENT AND HUMAN HEALTH, WHICH COULD OTHERWISE BE CAUSED BY INAPPROPRIATE WASTE HANDLING OF THIS PRODUCT. THE SYMBOL ON THE PRODUCT INDICATES THAT THIS PRODUCT MAY NOT BE TREATED AS HOUSEHOLD WASTE. INSTEAD IT SHALL BE HANDED OVER TO THE APPLICABLE COLLECTION POINT FOR THE RECYCLING OF ELECTRICAL AND ELECTRONIC EQUIPMENT.

DISPOSAL MUST BE CARRIED OUT IN ACCORDANCE WITH LOCAL ENVIRONMENTAL REGULATIONS FOR WASTE DISPOSAL. FOR MORE DETAILED INFORMATION ABOUT TREATMENT, RECOVERY AND RECYCLING OF THIS PRODUCT, PLEASE CONTACT YOUR LOCAL CITY COUNCIL OFFICE.



16 BEFORE INSTALLATION

Check that the input voltage indicated on the rating plate is the same as the voltage of the power outlet you are going to use. The rating plate is located on the front part of the cavity and it is only visible after opening the door.

If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.

Installer – show the owner the location of the circuit breaker or fuse. Mark it for easy reference.

Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable codes.

Open the oven door and **take out all the accessories** and remove the packing material.

Do not remove the mica cover on the ceiling of the interior! This cover stops fat and pieces of food damaging the microwave generator.

Warning! The front surface of the oven may be wrapped with a **protective film**. Before using the oven for the first time, carefully remove this film, starting on the inside.

Make sure that the oven is not damaged in any way.

Check that the oven door closes correctly and that the interior of the door and the front of the oven opening are not damaged. If you find any damage contact the Technical Assistance Service.

DO NOT USE THE OVEN if the metal conduit is damaged, if the oven does not function correctly or if it



has been damaged or dropped. Contact the Technical Assistance Service.

Place the oven on a flat and stable surface. The oven must not be put close to any sources of heat, radios or televisions.

16.1 Electrical supply

Before installing the oven have a qualified electrician verify that your home is provided with adequate electrical service and that the addition of the oven will not overload the branch circuit on which it is to be installed.

A separate three-wire or four-wire single phase, 240 Volt, 60 Hz, branch circuit is required.

For hook-up of the oven you will need to have an approved junction box installed where it will be easily reached through the front of the cabinet where the oven will be located. The oven has 3 feet of conduit.

Allow two to three feet of slack in the line so that the oven can be moved if servicing is ever necessary.

DO NOT shorten the flexible conduit.

16.2 Wiring requirements

When making the wire connections, use the entire length of the conduit provided (3 feet). The conduit must not be cut.

Before making connections make sure the power is off and read and observe the following:

1. A separate three-wire or four-wire, single phase, 240 Volt, 60 Hz branch circuit is required for the oven.
2. The oven must be connected with Copper or Aluminum wire.
3. In the United States:
Wiring must conform to the National Electrical Code, ANSI/NFPA No. 7 latest edition. You can obtain a copy of the National Electrical Code by writing to: National Fire Protection Association Batterymarch Park Quincy, MA 02269



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In Canada:

Wiring must conform to Canadian Electrical Code C22.1- latest edition. You can obtain a copy of the Canadian Electrical Code by writing to: Canadian Standards Association 178 Rexdale Boulevard Rexdale (Toronto), Ontario, Canada M9W 1R3

4. Wire size (Copper or Aluminum wire) and connections must be suitable for the rating of the appliance as per the National Electrical Code requirements. The flexible armoured cable extending from the oven should be connected directly to the junction box.
5. The junction box should be located so as to allow as much slack as possible between the junction box and the oven so it can be moved if servicing is ever required.
6. A U.L. listed conduit connector must be provided at each end of the power supply cable.

16.3 Electrical connections

Be sure your appliance is properly installed and grounded by a qualified technician. Ask your dealer to recommend a qualified technician or an authorized repair service.

This appliance is manufactured with a green GROUND wire connected to the oven chassis. After making sure that the power has been turned off, connect the flexible conduit from the oven to the junction box using a U.L. listed conduit connector. The figures and the instructions provided below present the most common way of connecting the ovens.

Your local codes and ordinances, of course, take precedence over these instructions.

WARNING” Risk of Electric Shock, frame grounded to neutral of appliance through a link.

Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC); mobile homes; and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited:

- Disconnect the ground from the neutral at free end of conduit;



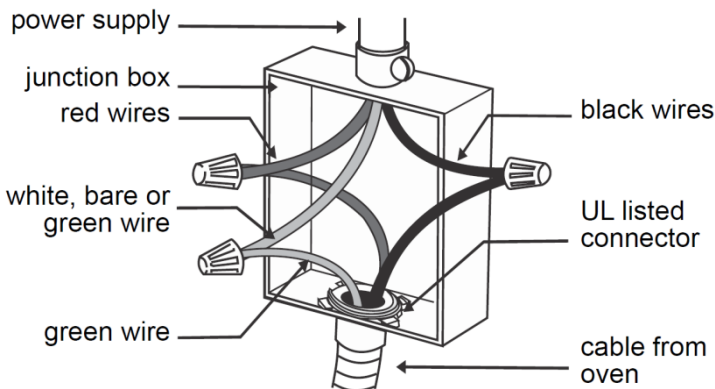
- Use grounding terminal or lead to ground unit; and
- Connect neutral terminal or lead to branch circuit neutral in usual manner.

16.4 3-Wire branch circuit (for US only)

Refer to the following Figure, where local codes allow the connection of GROUND wire from the oven to the branch circuit NEUTRAL wire (gray or white colored wire):

- If local codes permit, connect the green GROUND wire from the oven and the white wire from the oven to the branch circuit NEUTRAL wire (gray or white colored wire).
- Connect the red and black leads from the oven to the corresponding leads in the junction box.

Grounded Neutral



16.5 4-Wire branch circuit (for US and CANADA)

Refer to the following Figure:

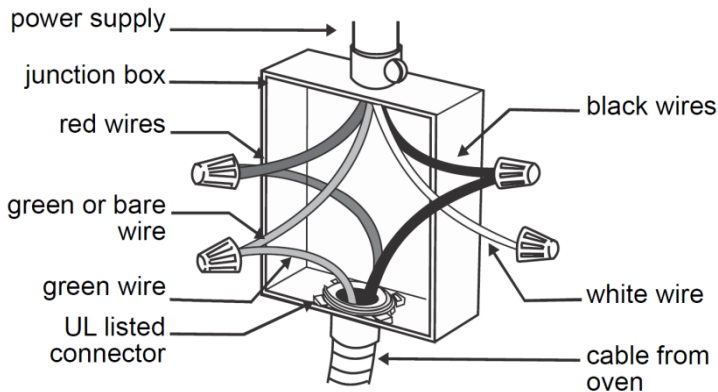
- Disconnect ground from neutral at free end of conduit.
- Connect the green GROUND wire from the oven to the GROUND wire in the junction box (bare or green colored wire).
- Connect the red and black leads from the oven to the corresponding leads in the junction box.



Instructions for the Installer

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Ungrounded Neutral



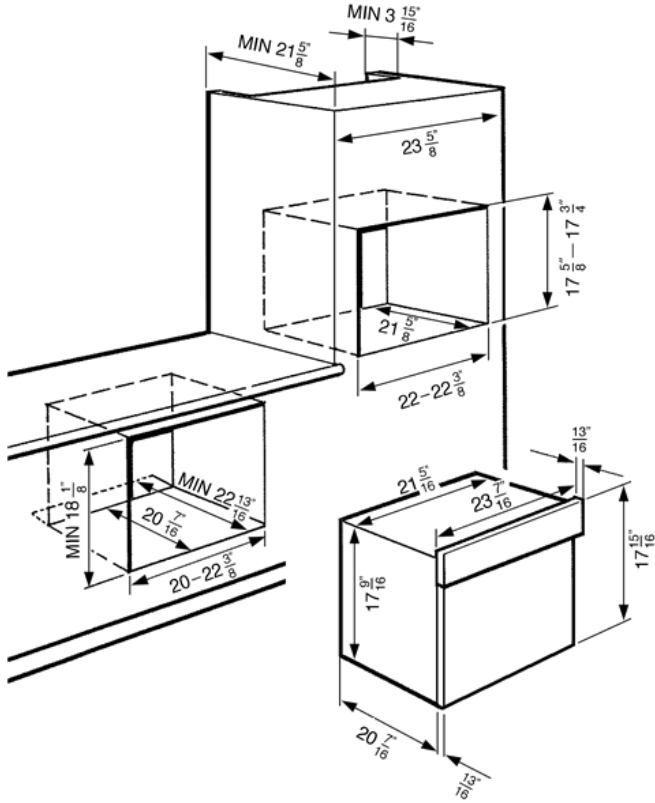
16.6 After installation

The oven only functions when the door is closed correctly.

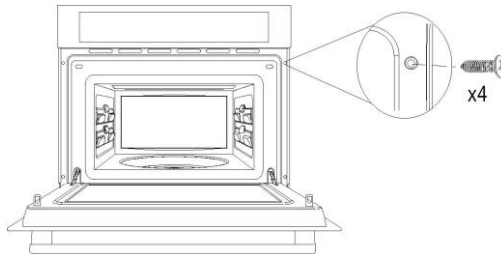
After the first use, clean the inside of the oven and the accessories, following the cleaning instructions given in the section "Oven cleaning and maintenance".

17 POSITIONING THE OVEN

The appliance is designed for building-in to cabinets made from any heat-resistant material. Comply with the dimensions shown in following pictures. When installing in tall units bear in mind that the top/rear of the unit must have an opening 3,94" deep.



Screw the 4 screws into the inside of the frame.



The manufacturer reserves the right to make any changes deemed useful for improvement of his products without prior notice. The illustrations and description contained in this manual are therefore not binding and are merely indicative