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Important Safety Instructions

WARNING: If the instructions contained in this manual are not followed exactly, a fire or explosion may result causing property damage, personal injury or death.



READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.



Important Safety Instructions



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or death.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could be killed or seriously injured if you do not immediately follow the instructions. WARNING means you could be killed or seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

WARNING



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

Important Safety Instructions



WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

- Read all instructions.
- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.
- Make sure the installer complies with installation information specified on the model/serial ID plate. The ID plates are visibly located on the back of the appliance and on the oven door frame. These ID plates must never be removed.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- **WARNING:** NEVER use this appliance for heating or warming a room. Doing so may result in overheating of the oven.
- **DO NOT LEAVE CHILDREN UNATTENDED:** Do not leave children alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- **CAUTION:** Do not store items of interest to children in cabinets above the appliance or on the backguard of the appliance - children climbing on the appliance to reach items could be seriously injured.
- **WEAR PROPER APPAREL:** Do not wear loose-fitting or hanging garments while using the appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.
- **NEVER STORE FLAMMABLE MATERIALS IN THE OVEN.**
- **DO NOT TOUCH THE INSIDE OF THE APPLIANCE:** Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to touch hot surfaces. If clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- **PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL:** If a rack must be removed while the oven is hot, do not allow the potholders or oven mitts to touch the broiler burner.
- **USE CAUTION WHEN OPENING THE OVEN DOOR:** Allow hot air or steam to escape before removing or placing foods in the oven.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not block oven vents or openings for air intake.



Important Safety Instructions

- ELECTRICAL GROUNDING IS REQUIRED. It is the customer's responsibility:
 1. To contact a qualified electrician.
 2. To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.
- Always check that the controls are in the "zero" (off) position when the oven is not in use.
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Do not hang articles on any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could catch fire.
- DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN. Using a foil liner can result in an electrical shock or fire or obstruct the flow of heat and air. Foil is an excellent heat insulator, allowing heat to get trapped under it. This can interfere with cooking and can damage the enamel of the oven.
- Keep aluminum foil from touching the heating elements.
- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure can cause the containers to burst.
- DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE OVEN.
- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal to form during baking and the self-clean cycle. Replace the oven door gasket if it becomes damaged or encrusted with food residue.
- ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS. Service personnel must disconnect the power supply before servicing this unit.



NOTE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

WARNING: This product contains a chemical known by the State of California to cause cancer, birth defects or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.





Important Safety Instructions



- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- 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.
- Do not stand or sit on the oven door.
- Remove all packing materials and temporary labels from the oven.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the appliance ID plate. The ID plates are visibly located on the oven door frame. THE ID PLATE MUST NOT BE REMOVED.
- BEFORE USING FOR THE FIRST TIME, heat up the oven to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F (230°C) for 20 to 30 minutes.

How to read the user manual

This user manual uses the following symbols:

-  **Instructions**
General information on this user manual, on safety and final disposal.
-  **Description**
Description of the appliance and its accessories.
-  **Use**
Information on the use of the appliance and its accessories, cooking advice.
-  **Cleaning and maintenance**
Information for proper cleaning and maintenance of the appliance.

 Safety instructions

 Information

 Advice

1. Order of use instruction.
- Stand-alone instruction.

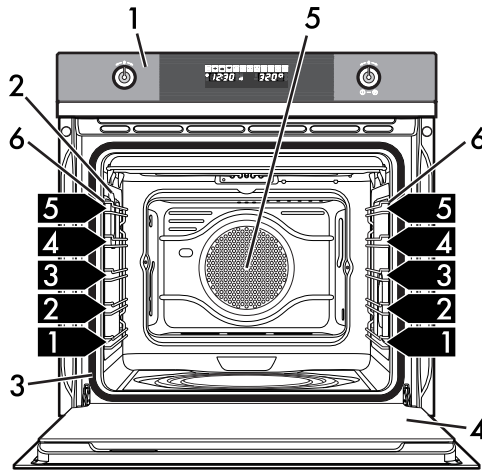
SAVE THESE INSTRUCTIONS



Description

1 Description

1.1 General Description



1 Control panel

2 Oven light

3 Seal

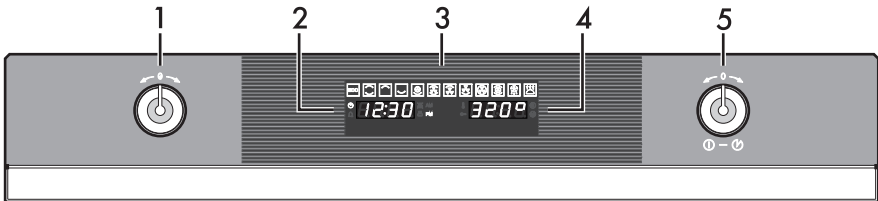
4 Door

5 Fan

6 Rack/tray support frames

1,2,3... Frame shelf

1.2 Control panel





1 PT1 knob



This knob allows you to set the time, select the cooking temperature and time and program the timed cooking start and stop times.

2 DSP1 display



This display shows the current time or the cooking time.

3 DSP2 display



This display shows the selectable functions

4 DSP3 display



This display shows the preset temperature for the desired function, or the temperature set by the user.

5 PT2 knob



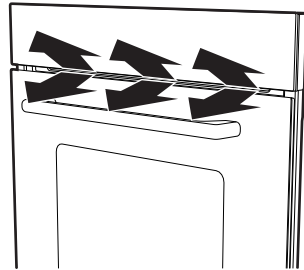
This knob allows you to select one of the oven's three operating modes as well as a cooking function or cooking program.

1.3 Other parts

Oven shelves

The oven features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 1.1 General Description).

Cooling fan



The fan cools the oven and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

Internal light

The oven light comes on when the door is opened or when any function is selected.



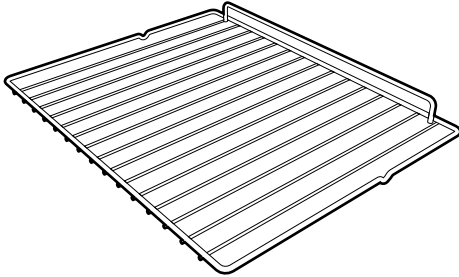
Description

1.4 Available accessories



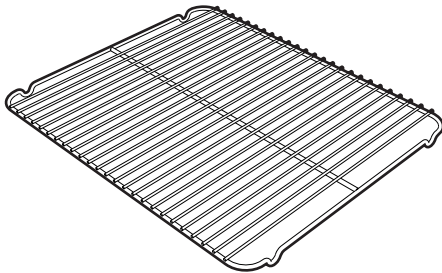
Some models are not provided with all accessories.

Rack



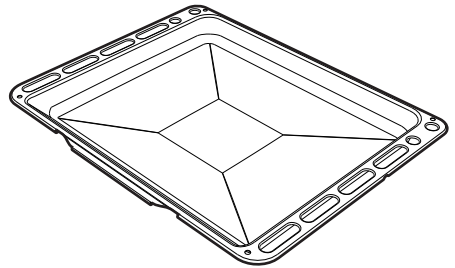
Useful for holding cooking containers.

Tray rack



To be placed over the top of the oven tray; for cooking foods which may drip.

Deep tray



Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



Original and optional accessories can be requested to Authorized Assistance Centers. Use only original accessories supplied by the manufacturer.



2 Use

2.1 Instructions



High temperature inside the oven during use
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands using oven mitts when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly on very hot trays.
- Do not allow children near the oven when it is in operation.



High temperature inside the oven during use
Danger of fire or explosion

- Do not use any spray products near the oven.
- Do not use or leave flammable materials near the oven.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed cans or containers in the oven.
- Do not leave the oven unattended during cooking operations where fats or oils could be released.
- Remove from the oven compartment all trays and racks not used during cooking.



Improper use

Risk of damage to enamelled surfaces

- Do not cover the bottom of the oven with aluminum or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the cooking compartment.
- Do not pour water directly on very hot trays.

2.2 First use

1. Remove any protective film from the outside or inside of the appliance, and from any accessories.
2. Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
3. Remove and wash all the appliance accessories (see 3 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

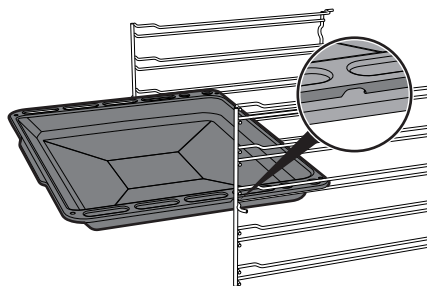
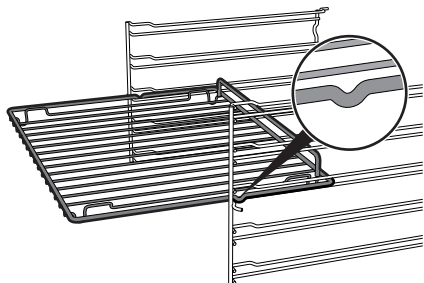


2.3 Using the accessories

Racks and trays

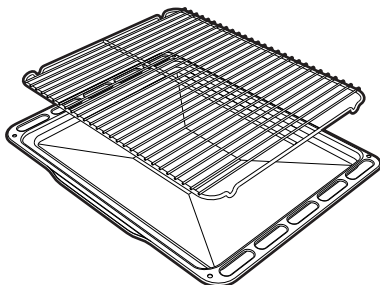
Racks and trays must be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally must face downwards and towards the oven back.



Tray rack

The tray rack must be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.

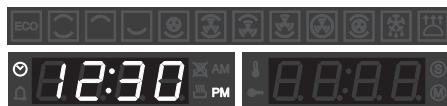


2.4 Using the oven

Operating modes

This appliance is designed to have 3 operating modes, which can be changed by pressing **PT2**:

- **STAND-BY mode**: with **DSP1** on and showing the current time (enabled as soon as the current time has been confirmed).



- **ON mode**: from the stand-by mode, press **PT2** once. All the displays and control knobs light up.




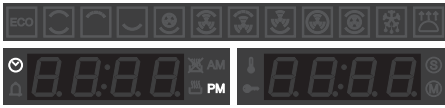
Gently insert racks and trays into the oven until they come to a stop.




Clean the trays before using them for the first time to remove any residues left by the manufacturing process.



- **OFF mode:** from the ON position, press and hold **PT2** until it turns off. Only the  symbol on **DSP1** remains illuminated.




First use

When using for the first time, or after a power failure, the left oven display, **DSP1**, will display a flashing  symbol. Before starting any oven cooking, the current time must be set.


Setting the current time

Adjusting the current time:

- Turn **PT1** to the right or to the left to increase or decrease the time. (Hold the knob in one direction to accelerate the change in time).
- When **PT1** is released, after a few seconds the display will be steadily illuminated and only the colon separating hours from minutes will flash, indicating that it is working properly. (The display will also show the  symbol).

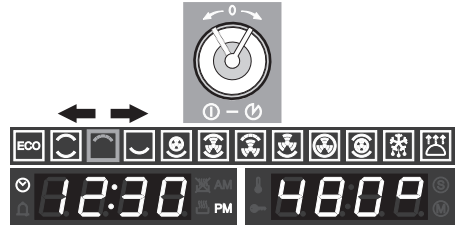


Note: It might become necessary to change the current time, for example when changing over from daylight savings to standard time. Starting in the stand-by mode:




- Press and hold **PT1** for a few seconds until the symbol  stops flashing.
- repeat the steps described in paragraph "Setting the current time".

Selecting an oven function

While the oven is in the **ON mode** only, any cooking function can be selected by simply turning **PT2** to the right or left. The selected function will change color to red on the display. After the selection, the preset cooking temperature for that function will be displayed on **DSP3**.



Cooking at a preset temperature

After selecting the desired oven function, the oven will start the cooking procedure at the preset temperature and the symbol  will turn on. Prior to cooking, there is a preheat stage, that allows the oven to rapidly heat up to the cooking temperature. The  symbol flashes on **DSP3** to indicate that oven preheating is in progress. When preheating stops, the  symbol will be steadily illuminated and a buzzer will sound to indicate that the food can be placed inside the oven.

Changing the preset temperature

The temperature preset for each function can be changed to suit the user's needs. At any time while cooking is in progress, turn **PT1** in either direction to raise or lower the cooking temperature by **5 degrees** at a time. (**PT1** can also be held to the left or right in order to speed up or slow down the temperature adjustment).



Use

Function	Default preset	Range
	320°F	120°F - 500°F
	340°F	120°F - 500°F
	480°F	120°F - 535°F
	340°F	120°F - 500°F
	320°F	120°F - 500°F
	320°F	120°F - 500°F
	480°F	120°F - 535°F
	320°F	120°F - 500°F
	320°F	120°F - 500°F
	320°F	120°F - 500°F
	85°F	--
	105°F	--

Using the timer



Warning: the timer does not stop the cooking process. It only alerts the user that the preset number of minutes has elapsed. Press **PT2** to turn off the oven.

Press **PT1** once (while the oven is in **STAND-BY** or **ON mode**). The display will show the value **00:00** (steady on) and the symbol (flashing). Turn **PT1** to set the cooking time (from **00:01** to **04:00**). A few seconds after the desired amount of cooking time is set, the symbol will stop flashing and remain steady on; the countdown will then start. Now select the desired cooking function and wait for the buzzer to sound, indicating that the cooking time has elapsed.

Press **PT1** once to shut off the buzzer; the cooking time can be extended by turning **PT1**.



If the timer was set with the oven in **STAND-BY mode**, when the oven is activated in **ON mode** (selection of a cooking operation), the counter is reset to zero.

Changing the timer setting

After setting the countdown, press **PT1** once. The symbol starts flashing; turn **PT1** to change the set duration. A few seconds after the new value is set, the symbol will stop flashing and the countdown will restart from the new value.



Timed cooking




Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Select an oven function and press **PT1** twice. The display will show the value

00:00

and the  symbol (flashing).




Turn **PT1** to the right or left to set the cooking time (from **00:01** to **23:59**). A few seconds after the desired cooking time is set, the  symbol will stop flashing and timed cooking will start from that moment. When the cooking time has elapsed, the word **STOP** will be displayed on **DSP1**, cooking will stop and a buzzer will sound. Press **PT1** to silence it.




If you wish to lengthen the cooking time, press **PT1** again. The oven will restart normal operation with the cooking settings selected previously. However, **PT2** must be pressed to turn the oven off completely.

Changing the cooking settings

The cooking time can be changed after timed cooking has started.


When the  symbol is steady on and cooking is in progress, press **PT1** once. The  symbol starts flashing and **PT1** can be turned to change the cooking time. A few seconds after the last change, the  symbol will stop flashing, and timed cooking will restart using the new value.

To change the preset temperature, wait for the  symbol to turn steady and turn **PT1** to the right or left to raise or lower the cooking temperature.

Programmed cooking



Programmed cooking is a function which allows a cooking operation to be started at a set time and then ended after a specific length of time that is set by the user.

Select a cooking function, set the desired cooking temperature or use the preset temperature and press **PT1** twice. The display will show the values **00:00** and the  symbol (flashing).

Turn **PT1** to the right or left to set the cooking time (from **00:01** to **23:59**).




For safety reasons, when setting programmed cooking the user must first program a cooking time and then select the cooking start time. The cooking start time cannot be set without first setting the cooking time.





Use

After setting the amount of cooking time, press **PT1** once.

The  symbol and the current time will appear on the display.

Turning **PT1** to the right increases the time, allowing the **desired cooking start time to be set**.

A few seconds after the desired time is set, the  and  symbols will stop flashing, and the oven will start to wait for the start time setting. When the cooking time is over, the word **STOP** will appear on **DSP1**, cooking will stop and a buzzer will sound. Press **PT1** once to silence it.








If you wish to lengthen the cooking time, press **PT1** again. The oven will restart normal operation with the temperature settings selected previously.



PT2 must be pressed to turn the oven off completely.

Changing the cooking settings



Once programmed cooking has started, the cooking time can be changed.

When the  and  symbols are steady on and cooking is in progress, or the oven is in stand-by mode waiting for cooking to start, press **PT1** once. The  symbol starts flashing and **PT1** can be turned to change the cooking time.

Press **PT1** again; the  symbol turns off, the  symbol will start to flash, and the cooking start time will be displayed on **DSP1**. The cooking start time can be advanced or turned back by turning **PT1**.

A few seconds after the last change, the  and  symbols will appear (in steady on mode) on **DSP1** and programmed cooking will restart with the new settings.



Once cooking has been programmed but before it starts, the function symbol will remain on, as will the symbols  and .



Functions list



ECO

The combination of the fan and the convection heating element in ECO mode is intended for cooking on a single shelf to save power.



Upper and lower heating elements

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, breads and cakes and particularly suitable for fatty meats such as goose and duck.



Broil

The heat coming from the broiler element gives perfect broiling results especially for thin and medium thickness meat and, when used in combination with the rotisserie (where present), it gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Lower heating element

The heat coming just from the lower element allows you to cook foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



European convection with lower heating element

Use fan-assisted cooking combined with the lower heating element to brown food slightly. Perfect for any type of food.



Convection with upper and lower heating elements

The operation of the fan, combined with traditional cooking, ensures uniform cooking even for complex recipes. Perfect for cookies and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelves.)



Convection Broil

The air produced by the fan softens the strong heat generated by the broiler element, grilling even very thick foods perfectly. Perfect for large cuts of meat (e.g. pork shank).



Convection with lower heating element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilizing or for finishing off the cooking of foods which are already well cooked on the surface, but not inside, and therefore need a little more heat. Perfect for any type of food.

In pyrolytic models, the special defrosting and dough rising functions are brought together under the same function



European convection

The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on different levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It is possible, for instance, to cook fish, vegetables and cookies simultaneously (on different levels) without mixing odors and flavors.



European convection with upper and lower heating elements

The combination of fan-assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odors and flavors mingling. Perfect for large volumes that call for intense cooking.



Defrost

Using the fan and the upper heating element makes rapid defrosting easier by evenly distributing low temperature air inside the oven.



Dough rising

Leavening helped by heat from above allows any type of dough to rise, ensuring optimal results in a short time.

2.5 Cooking advice

General advice


- Use a fan-assisted function to achieve uniform cooking at several levels.
- You cannot shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).



Advice for cooking meat

- Cooking times vary according to the thickness and quality of the meat and personal preferences.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs another few minutes cooking.

Advice for cooking with the Broil and the Convection broil functions

- Meat can be grilled by placing it a cold oven or after preheating the oven depending on the desired result.
- When using the Convection broil function, it is best to preheat the oven before grilling.
- For best results, place the food at the centre of the rack.
- When using the Broil function, turn the temperature knob to the maximum value near the  symbol for best results.

Advice for baking cakes and cookies

- Use dark metal pans: they help to absorb the heat better.
- The temperature and the baking time depend on the quality and consistency of the dough.
- To check whether the cake is fully baked: at the end of the cooking time, insert a toothpick into the center of the cake. If toothpick comes out clean, the cake is done.

- If the cake falls when it comes out of the oven, on the next occasion decrease the cooking temperature by about 50°F, selecting a longer cooking time if necessary.

Advice for defrosting and dough rising

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminum foil.
- For dough to rise successfully, a container of water should be placed in the bottom of the oven.

To save energy

- Turn off the oven a few minutes before the cooking time normally ends. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Open the door as little as possible during cooking to avoid heat loss.
- Keep the inside of the appliance clean at all times.



Use

Cooking information table

Food	Weight (lb.)	Function	Runner position from the bottom	Temperature (°F)	Time (minutes)	
Lasagna	6 - 9	Upper+lower	1	410 - 450	45 - 50	
Pasta bake	6 - 9	Upper+lower	1	410 - 450	45 - 50	
Roast veal	4.4	Europ. conv.+up+lo	2	360	90 - 100	
Pork	4.4	Europ. conv.+up+lo	2	360	70 - 80	
Sausages	3	Convection broil	4	500	15	
Roast beef	2	Europ. conv.+up+lo	2	500	40 - 45	
Roast rabbit	3	European conv.	2	360	70 - 80	
Turkey breast	3	Europ. conv.+up+lo	2	360	110 - 120	
Roast pork neck	4 - 7	Europ. conv.+up+lo	2	360	170 - 180	
Roast chicken	2.6	Europ. conv.+up+lo	2	360	65 - 70	
					1st side	2nd side
Pork chops	3	Convection broil	4	500	15	5
Spare ribs	3	Convection broil	4	500	10	10
Bacon	1.5	Broil	5	500	7	8
Pork fillet	3	Convection broil	4	500	10	5
Beef fillet	2	Broil	5	500	10	7
Salmon trout	2.6	Europ. conv.+up+lo	2	300	35 - 40	
Monkfish	3	Europ. conv.+up+lo	2	300	60 - 65	
Turbot	3	Europ. conv.+up+lo	2	300	45 - 50	
Pizza	2	Europ. conv.+up+lo	2	500	8 - 9	
Bread	2	European conv.	2	360 - 410	25 - 30	
Focaccia	2	Europ. conv.+up+lo	2	360	20 - 25	
Sponge cake	2	European conv.	2	300	55 - 60	
Jam tart	2	European conv.	2	300	35 - 40	
Ricotta cake	2	European conv.	2	300 - 360	55 - 60	
Jam tarts	2	Europ. conv.+up+lo	2	300	20 - 25	
Paradise cake	2.6	European conv.	2	300	55 - 60	
Cream puffs	2.6	Europ. conv.+up+lo	2	360	80 - 90	
Light sponge cake	2	European conv.	2	300 - 360	55 - 60	
Rice pudding	2	Europ. conv.+up+lo	2	300	55 - 60	
Brioche	1.3	European conv.	2	300	30 - 35	

The times indicated in the table do not include preheating times and are provided as a guide only.



2.6 Secondary menu

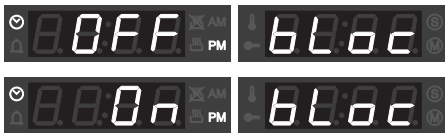
The appliance also has a concealed “secondary menu” allowing the user to:


- Enable or disable the **Child Lockout** feature.
- Enable or disable the **Showroom** feature (which disables all the heating elements so that only the control panel works).
- enable or disable the **Power Miser** feature.

With the appliance in **OFF mode** press and hold **PT1** for at least **5 seconds** to display the secondary menu. Turning **PT1** to the right or left changes the feature status (**ON/OFF**) or (**HI/LO**).

Press **PT1** again to move to the next feature.

Child Lockout



One minute after enabling this feature, the controls will automatically be locked, indicated by the symbol  turning on, without any intervention from the user. To temporarily release the lock during cooking, press and hold **PT1** for at least **5 seconds**. The lock will reengage after a one-minute delay.



If a control knob is turned, the word **bLoc** appears for 2 seconds.

Showroom (For exhibitors only)



Enabling this feature disables all the heating elements so that only the control panel works. To operate the oven normally, set this feature to **OFF**.

Power Miser



If the **LO** setting is selected, the oven will use less energy. To restore the appliance's normal energy consumption level, select **HI**.



3 Cleaning and maintenance

3.1 Instructions



Improper use
Risk of damage to surfaces

- Do not use steam jets for cleaning the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.

3.2 Cleaning the surfaces

To keep the oven surfaces in good condition, clean them regularly after use. Let them cool first.

3.3 Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfiber cloth.

3.4 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

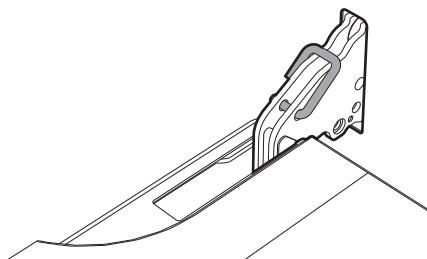
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

3.5 Removing the door

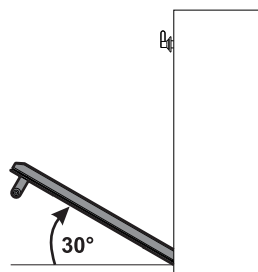
For easier cleaning, the door can be removed and placed on a towel.

To remove the door, do the following:

1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.

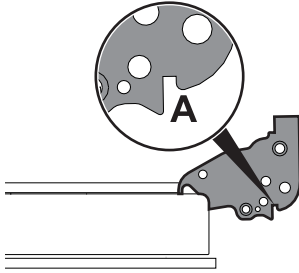


2. Grasp the door on both sides with both hands, lift it forming a 30° angle and remove it.





3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure the grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



3.6 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean using paper towels. In case of stubborn dirt, wash with a damp sponge and mild detergent.

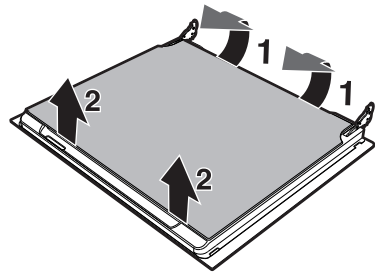


We recommend the use of cleaning products distributed by the manufacturer.

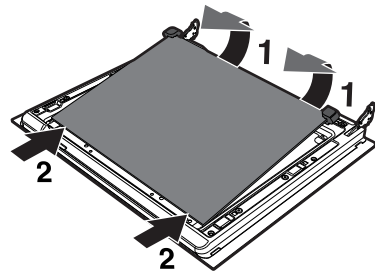
3.7 Removing the internal glass panels

The door's internal glass panels can be disassembled for easier cleaning.

1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass detach from their housings in the oven door.



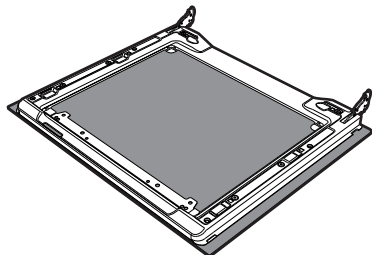
3. Some multifunction models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.



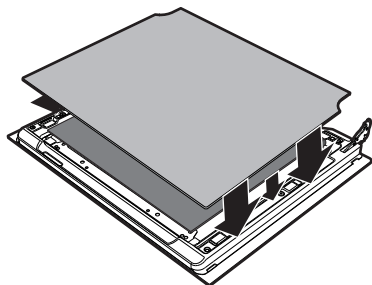


Cleaning and Maintenance

4. Clean the external glass panel and the panels previously removed using paper towels. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



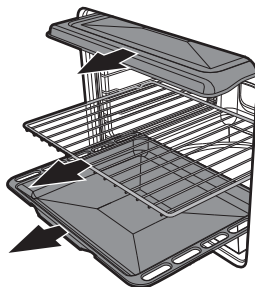
5. Replace the panels in the reverse order in which they were removed.
6. Reposition the internal glass panel. Take care to center and insert the 4 pins into their housings in the oven door by applying slight pressure.



3.8 Cleaning the inside of the oven

For best results, clean the oven regularly after having allowed it to cool.

Take out all removable parts.



Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry the damp parts.



The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products to burn off the residues left inside the oven.



For easier cleaning, remove the door.

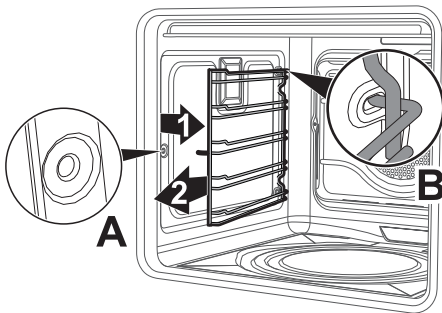


Removing racks/trays support frames

Removing the guide frames makes cleaning the sides of the oven easier. This operation should be performed each time the automatic cleaning cycle is used (only on some models).

To remove the guide frames. Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the slots **B** at the back.

When cleaning is complete, repeat the above procedures to put the guide frames back in.



3.9 Special maintenance

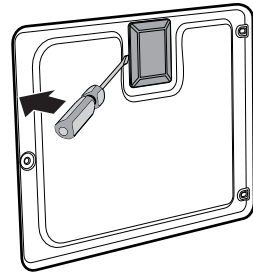


Live parts
Danger of electrocution

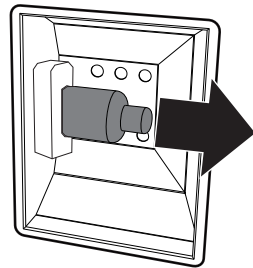
- Disconnect the oven power supply.

Replacing the internal light bulb

1. Completely remove all accessories from inside the oven.
2. Remove the racks/trays support frames.
3. Remove the bulb cover using a screwdriver or other appropriate tool..



4. Slide out and remove the lamp.



Do not touch the halogen lamp directly with your fingers, wrap it in an insulating material.



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5. Replace the lamp with one of the same type (40W).
6. Replace the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover down as far as it will go so that it attaches completely to the bulb support.

Removing the door seal

To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides to attach it to the edge of the oven. Pull the 4 corners of the seal outwards to detach the fasteners.

