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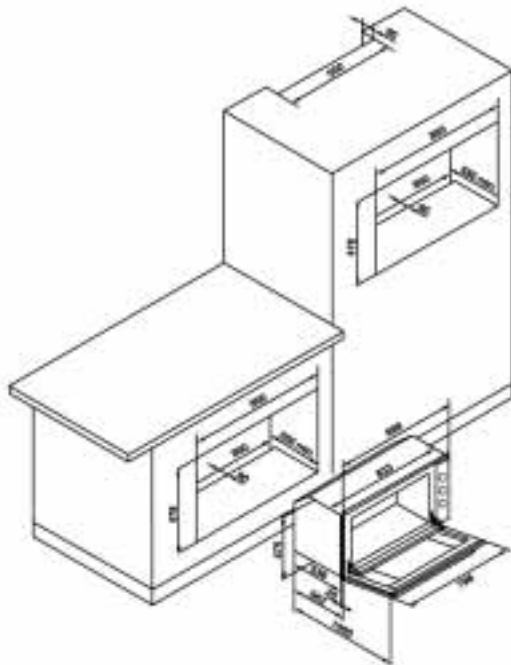
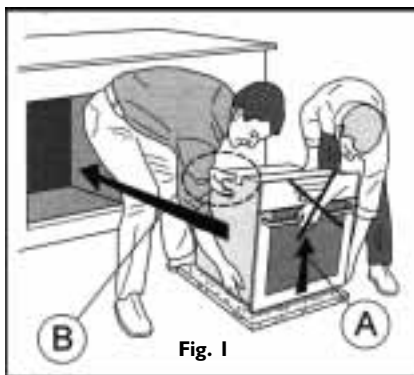
**AFTER-SALES SERVICE**

**DECLARATION OF CONFORMITY CE**

# INSTALLATION

## Technical information for the installer

- This appliance is extremely heavy. Accordingly, it must be lifted and handled by two or more people in order to avoid risk or injury.
- After removing the oven from its packaging, before making the connections place it on the polystyrene foam base to protect it from damage.
- Do not attempt to lift the oven by the handle (Fig. 1, A) but grip it at the sides (Fig. 1, B)
- Check that the appliance has not been damaged in transit.
- Oven and housing dimensions are shown in the figure opposite.
- Kitchen units in contact with the oven must be heat resistant (min. 85°C).
- If plastic laminates or sealants are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result.
- Insert the oven in the housing, lifting it at the sides and making sure that the supply cable is not trapped.
- Secure the oven using the screws provided.
- The oven can also be installed in a column unit.
- **To allow for proper ventilation, provide an opening measuring at least 860x90 mm on the bottom of the housing. If installed in a column unit, in addition to the 860x90 mm opening, provide a further opening on the top of the column measuring 500x90 mm.**



## ELECTRICAL CONNECTION


- **Important:** do not connect the oven to the power supply until you have completed the electrical connection.
- Make sure the appliance is installed and connected to the electricity supply by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.
- The installer is responsible for connecting appliances correctly to the mains and for observing the safety regulations.
- The appliance must be connected to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3 mm.
- Regulations require that the appliance be earthed.
- Do not use multiple adapters or extension leads.
- After the oven has been installed, electrical parts must be inaccessible.
- In case of connection with plug, make sure it is accessible after installation of the appliance.
- Make sure that the voltage stated on the appliance rating plate is the same as the voltage in your home. The rating plate is on the front edge of the oven cavity (visible with oven door open).
- When replacing the power cable, use a cable type H05RR-F 3x1.5 or higher.

# BEFORE USING THE OVEN

- To make the most of your new oven, read the user instructions and the Product Description Sheet carefully and keep them safe for future consultation.
- Remove the cardboard and polystyrene protection pieces from the oven cavity.
- Clean the oven cavity with non-abrasive detergent and warm water.
- Remove the accessories from the oven and heat it at the maximum temperature for approximately 30 minutes to eliminate the smell of the protective grease and insulating materials.
- Keep the window open during this operation.

# SAFEGUARDING THE ENVIRONMENT


## 1. Packaging

- The packaging material is entirely recyclable, and marked with the recycling symbol .

## 2. Oven

- This appliance is marked according to the European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).

By ensuring that this appliance is scrapped suitably, you can help prevent potentially damaging consequences for the environment and health.

The symbol  on the appliance, or on the accompanying documentation, indicates that this product must not be treated as household waste, but must be delivered to the nearest collection centre for the recycling of electrical and electronic appliances.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For further information on the treatment, recovery and recycling of this appliance, contact your competent local authority, the collection service for household waste or the shop where you purchased the appliance.



# PRECAUTIONS AND GENERAL RECOMMENDATIONS

- Always disconnect the oven from the power supply before any maintenance operations.
- **Do not allow children or infirm persons to operate the oven without supervision.**
- **Make sure children do not play with the appliance.**
- **The accessible parts of the oven may become very hot during use. Keep children at a safe distance.**
- **Never use abrasive materials or substances to clean the GLASS since they may damage it.**
- **The appliance becomes very hot during use. Do not touch the heating elements in the oven.**
- Any repairs or adjustments to the oven must be carried out exclusively by a qualified electrician.
- Make sure that the electrical cables of other appliances used near the cooktop or oven do not touch hot parts and are not trapped in the oven door.
- Use oven gloves to remove pans and accessories when the oven is hot.
- **Do not cover the bottom of the oven with aluminium foil.**
- Do not place flammable materials in the oven. A fire may break out if the oven is inadvertently switched on.
- Do not place heavy objects on the door because they could damage the oven cavity and hinges. Maximum weight: 7 kg (15lbs).
- Never lean or sit on the oven door when it is open. Never hang anything heavy on the door handle of the oven when it is open.
- This appliance must be used exclusively for the purpose for which it was designed and built, namely for cooking food. Any other use (such as heating rooms) is to be considered improper and consequently dangerous. The manufacturer declines all liability for any damage or injury deriving from improper or incorrect use of the appliance. A number of very important rules must be observed when using any electrical appliance. In particular, during use:
  - do not pull the power supply cable in order to unplug the appliance;
  - do not touch the appliance with wet or damp feet;
  - do not operate the appliance when barefoot.

# OVEN ACCESSORIES

## Drip tray (1)

The drip tray is designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken and fish with or without vegetables. Pour a little water into the drip tray to prevent splatters of fat and smoke.

## Baking tray (2)

For cooking biscuits, meringues and pizzas.

## Grid (3)

The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles. It can be placed on any of the shelves in the oven.

## Catalytic panels (4)

These panels have a microporous coating that absorbs fat splatters. We recommend an automatic cleaning cycle after cooking particularly fatty food.

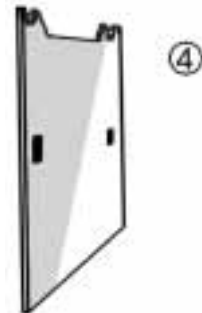
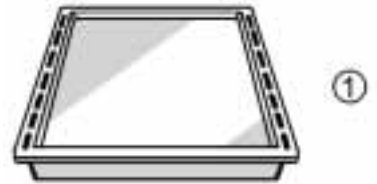
1. Allow the oven to operate empty at 200°C for around one hour.
2. At the end of the cycle and when the oven is cool, use a damp sponge to remove food residues if necessary.  
Do not use detergent or cleaners - risk of damaging the catalytic enamel coating.

A catalytic panels kit is available from our After-sales Service. It can be ordered under item code 4812 310 28087.













## Turnspit (5)

To be used as shown in the relevant section in the Product Description Sheet supplied separately.

**N.B.:** accessories supplied depend on the model.



# COOKING TABLE

Type of dish	Temp. °C	Shelf	Cooking time (min.)	Cooking cycle
<b>Pastry and cakes</b>				
Panettone or focaccia	180	2	55-65	 
Fruit pies	200	1	30-40	
Ricotta pies	180	2	35-40	
Raising cakes baked in cake tins	200	1	25-35	
Short pastry	190	2	20-30	
Choux pastry	200	2	15-25	
Biscuits	190	3	15-20	
<b>Lasagna</b>	225	2	40-50	
<b>MEAT</b>				
Beef fillet	225	2-3	50-80	  
Roast pork	225	2-3	50-80	
Roast beef	225	2-3	60-80	
Roast lamb	225	2	45-55	
Roast beef	225	2-3	50-60	
Roast hare	200	2	60-90	
Roast turkey	180	2	approx. 240	
Roast goose	200	2	150-210	
Roast duck	200	2	120-180	
Roast chicken	200	2	60-90	
Leg of kid	200	2-3	90-150	
Leg of venison	180	2-3	90-180	
<b>Fish</b>	180	2-3	10-40	
<b>VEGETABLES</b>				
Cooked vegetable timbale	170-190	2-3	40-50	
<b>Pizza</b>	240	1	15-25	 
<b>Cooking with the Grill</b>				
Chops		4	8-12	 
Sausages		4	10-13	
Grilled chicken		3	25-35	
Chicken kebabs			50-65	
Roast veal kebabs			50-65	

## Notes:

(\*) Shelves are numbered from the bottom. Preheat the oven before placing food inside.



These cycles are recommended for delicate foods and/or for reheating food.

This cycle is recommended for cooking different foods at the same time without flavour or odour transfer (cooking times must be the same).

THE ABOVE INDICATIONS ARE FOR GUIDANCE ONLY SINCE THE TYPE AND DURATION OF COOKING WILL VARY DEPENDING ON THE QUANTITY AND QUALITY OF THE FOOD.

# OVEN MAINTENANCE AND CLEANING

**IMPORTANT:** When carrying out the following operations it is advisable to wear protective gloves. Follow these instructions carefully in order prevent injury and to avoid damaging the oven or its hinges.

- After every use, allow the oven to cool then clean it to prevent food residues becoming baked on.
- To remove any baked on food residues, use a specific oven cleaner and follow the manufacturer's instructions on the pack.
- Clean the outside of the oven with a sponge and warm water.
- **Do not use abrasive cleaners or pan scourers.**
- Clean the glass of the door with a suitable liquid detergent.
- Wash the accessories in a dishwasher or in the sink, using an oven cleaner.

**Important:** never clean the appliance with high pressure water or steam cleaning equipment.

## Replacing the bulb

**IMPORTANT:** Disconnect the oven from the power supply.

- To replace the oven bulb **B**, remove the protective cover **A** by turning it anti-clockwise.
- Replace the burnt-out bulb and fit the protective cover back in place **A**.

**N.B.:** Use only 25 W, E-14 type, T 300°C bulbs, available from our After-sales Service.

## Removing the oven door (hinges with mobile catches)

To facilitate cleaning, the oven door can be removed by operating the hinges as shown.

The hinges **A** are equipped with two mobile catches **B**.

Lift up catch **B** to release the hinge from its seat. Next, lift the door upwards and remove it by sliding it towards you; to do so, grip the door at the sides near the hinges.

To refit the door, proceed in reverse order, first of all inserting the hinges in their seats.

Before closing the door, remember to lower the two mobile catches **B** used to hold the hinges.

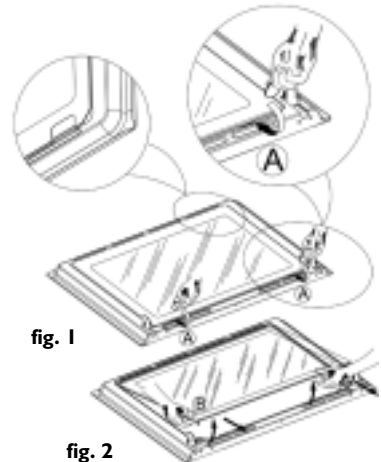
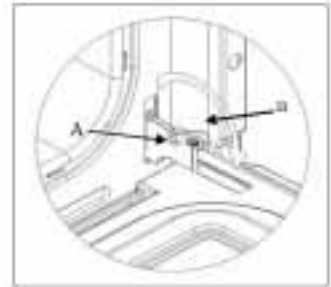
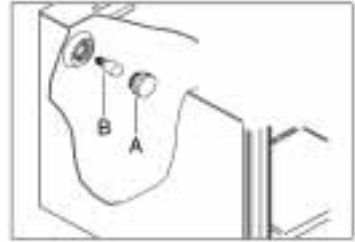
## Removing the inside glass of the oven door (fig. 1-2)

To remove the inside glass of the oven door, insert a coin into the two recesses **A** to prise the two pegs **B** from their seats (fig. 1).

Lift the glass as shown in fig. 2 and remove it from the top seat.

To reposition the glass in the door, repeat the procedure in reverse order: reinsert the glass in its seat, resting it on the edge of the door. Press down on the glass to fit the two pegs back into their original position (fig. 2).

**Having removed the glass, take care when cleaning the glass and the inside edges of the door since there may be sharp parts left by manufacturing processes.**



# TROUBLESHOOTING GUIDE

## Oven not working

- Switch the appliance off and back on again it to see if the fault persists.
- Check for the presence of mains electrical power.
- Check that the mechanical programmer is set to cooking time or manual function.

# AFTER-SALES SERVICE

## Before contacting After-sales service:

1. See if you can solve the problem yourself (see “Troubleshooting Guide”).
2. Switch the appliance off and back on again it to see if the fault persists.

**If, after the above checks, the fault still occurs, contact the nearest After-sales Service.**

## Always specify:

- a brief description of the fault,
- the type and exact model of the appliance,
- the service number (the number after the word “Service” on the rating plate) located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the warranty booklet.

- Your complete address and phone number.

If any repairs are required, contact an authorised **After-sales Service** as indicated in the warranty.

**Following these simple rules will guarantee the quality and safety of the product.**



# DECLARATION OF CONFORMITY CE

- This oven is intended to come into contact with foodstuffs and conforms to European Directive 89/109/CEE.
- This oven has only been designed for use as a cooking device. Any other use (e.g. for room heating) is to be considered improper and consequently dangerous.
- This oven (Class I) has been designed, manufactured and sold in conformity to the following standards:
  - The safety requirements of “Low Voltage” Directive 73/23/EEC;
  - The protection requirements of EMC Directive 89/336/EEC;
  - the requirements of Directive 93/68/EEC.