

IMPORTANT SAFETY INSTRUCTIONS

YOUR SAFETY AND THAT OF OTHERS IS PARAMOUNT

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.



This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others. All safety warnings are preceded by the danger symbol and the following terms:

DANGER

Indicates a hazardous situation which, if not avoided, will cause serious injury.

WARNING

Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply socket.
- For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be utilized.
- Do not use multiple plug adapters or extension leads.
- Do not pull the power supply cable in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g. heating rooms). The Manufacturer declines any liability for improper use or incorrect setting of the controls.
- The appliance is not intended for use by persons (including children) with any physical, sensory or mental impairment, or without experience and knowledge of the appliance, unless supervised or previously instructed in its use by those responsible for their safety.
- The accessible parts of the appliance may become very hot during use. Young children should be kept away from the appliance and supervised to ensure that they do not play with it.
- During and after use, do not touch the heating elements or interior surfaces of the appliance - risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance. The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food drying.
- If alcoholic beverages are added when roasting or cooking cakes and sweets (for example, rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.

Scrapping of household appliances

- This appliance is manufactured with recyclable or reusable materials. Scrap the appliance in accordance with local regulations on waste disposal. Before scrapping, cut off the power cords so that the appliances cannot be connected to the mains.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

INSTALLATION

Unpack the oven and make sure that the oven has not been damaged during transport and that the oven door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service. To prevent any damage, only remove the oven from its polystyrene foam base at the time of installation.

PREPARING THE HOUSING UNIT

- Kitchen units in contact with the oven must be heat resistant (min 90°C).
- Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

ELECTRICAL CONNECTION

Make sure the power voltage specified on the appliance dataplate is the same as the mains voltage. The dataplate is on the front edge of the oven (visible when the door is open).

- Power cable replacement (type H05 RR-F 3 x 1.5 mm²) must be carried out by a qualified electrician. Contact an authorized service centre.

GENERAL RECOMMENDATIONS

Before use:

- Remove cardboard protection pieces, protective film and adhesive labels from accessories.
- Remove the accessories from the oven and heat it 200°C for about an hour to eliminate the smell of the protective grease and insulating materials.

During use:


- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Do not pour water into the inside of a hot oven; this could damage the enamel coating.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Make sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Never expose the oven to atmospheric agents.

SAFEGUARDING THE ENVIRONMENT

Disposal of packaging materials

The packing material is 100% recyclable and is marked with the recycle symbol (♻️). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping the product

- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- 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 or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

Energy saving

- Only pre-heat the oven if specified in the cooking table or your recipe.
- Use dark lacquered or enamelled baking moulds as they absorb heat far better.
- Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

DECLARATION OF CONFORMITY (C) (E)

- oven, which is intended to come into contact with foodstuffs, complies with European Regulation (C) (E) n. 1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the "Low Voltage" directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments), the protection requirements of "EMC" 2004/108/CE.

TROUBLESHOOTING GUIDE

Oven not working:

- Check for the presence of mains electrical power and if the oven is connected to the electrical supply.
- Turn off the oven and restart it to see if the fault persists.

The door will not open:

- Turn off the oven and restart it to see if the fault persists.
- **IMPORTANT:** during self-cleaning, the oven door will not open. Wait until it unlocks automatically (see paragraph "Cleaning cycle of ovens with pyrolysis function").

The electronic programmer does not work:

- If the display shows the letter "F" followed by a number, contact your nearest After-sales Service. Specify in this case the number after the letter "F".

AFTER-SALES SERVICE

Before calling the After-Sales Service:

1. See if you can solve the problem yourself with the help of the suggestions given in the "Troubleshooting guide".
2. Switch the appliance off and then on again it to see if the problem has been eliminated.

If the fault persists after the above checks, contact the nearest After-sales Service.

Always specify:


- a brief description of the fault;
- the type and exact model of the oven;
- the service number (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 guarantee booklet;
- your full address;
- your telephone number.

SERVICE 0000 000 00000



If any repairs are required, contact an **authorised After-sales Technical Service** (to guarantee the use of original spare parts and correct repair).

CLEANING

-  **WARNING**
- **Do not use steam cleaners.**
- **Only clean the oven when it is cool to the touch.**
- **Disconnect the appliance from the power supply.**

Exterior of the oven

IMPORTANT: do not use corrosive or abrasive detergents. If any of these products accidentally comes into contact with the appliance, clean immediately with a damp cloth.

- Clean the surfaces with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

Oven interior

IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.

- After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Use proprietary oven detergents and follow the manufacturer's instructions to the letter.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).
- The top heating element of the grill (see MAINTENANCE) can be lowered (some models only) to clean the roof of the oven.

N.B: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.

Accessories:

- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a brush or sponge.

Cleaning the rear wall and catalytic side panels of the oven (if present):

IMPORTANT: do not use corrosive or abrasive detergents, coarse brushes, pot scourers or oven sprays which could damage the catalytic surface and ruin its self-cleaning properties.

- Operate the oven empty with the fan-assisted function at 200°C for about one hour.
- Next, leave the appliance to cool down before removing any food residue with a sponge.

Cleaning cycle of ovens with pyrolysis function (if present):



WARNING

- **Do not touch the oven during the pyrolysis cycle.**
- **Keep children away from the oven during the pyrolysis cycle**

This function burns off spatters produced inside the oven during cooking at a temperature of approx. 500°C. At this high temperature, the deposits turn into a light ash which can be easily wiped away with a damp cloth, when the oven is cool. Do not select the pyrolysis function after every use, only when the oven is very dirty or produces smoke or fumes while preheating or cooking.

- If the oven is installed below a hob, make sure that all burners or electric hotplates are switched off during the self-cleaning (pyrolysis) function.
- Remove all accessories before running the pyrolysis function.
The appliance is equipped with 2 pyrolysis functions:
 1. Energy-saving cycle (PYRO EXPRESS/ECO): which consumes approximately 25% less energy than the standard cycle. Select it at regular intervals (after cooking meat on 2 or 3 consecutive occasions).
 2. Standard cycle (PYRO): which is suitable for cleaning a very dirty oven.
- In any case, after a certain number of uses and depending on how dirty the oven is, a message on the oven display advises you to run a self-cleaning cycle.

N.B: during the pyrolysis function, the oven door will not open; it will remain locked until the temperature inside the oven has returned to an acceptably safe level.

MAINTENANCE



WARNING

- **Use safety gloves.**
- **Ensure the oven is cold before carrying out the following operations.**
- **Disconnect the appliance from the power supply.**

REMOVING THE DOOR

To remove the door:

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (fig. 1).
3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (fig. 2).

To refit the door:

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door.

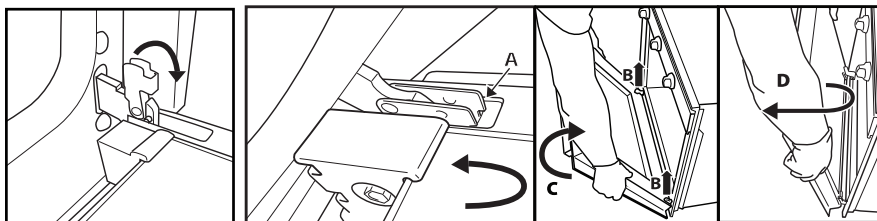


Fig. 1

Fig. 2

TO REMOVE THE SIDE GRILLES

In some models, the side accessory holder grilles are equipped with fixing screws (fig. 3) for optimum stability.

1. Remove the screws and relative plates on the right and left with the aid of a coin or tool (fig. 4).
2. To remove the grilles, lift the up (1) and turn them (2) as shown in fig. 5.

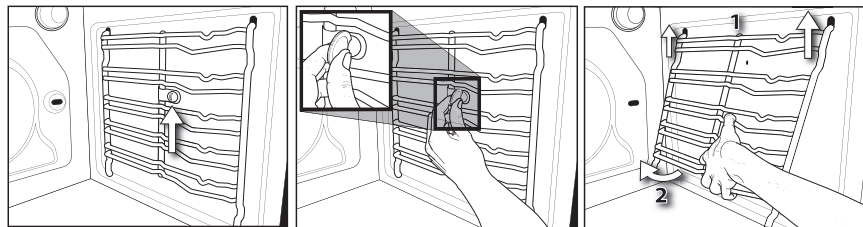


Fig. 3

Fig. 4

Fig. 5

MOVING THE TOP HEATING ELEMENT (SOME MODELS ONLY)

1. Remove the side accessory holder grilles.
2. Pull the heating element out a little (fig. 6) and lower it (fig. 7).
3. To reposition the heating element, lift it up, pulling it slightly towards you, making sure it comes to rest on the lateral supports.

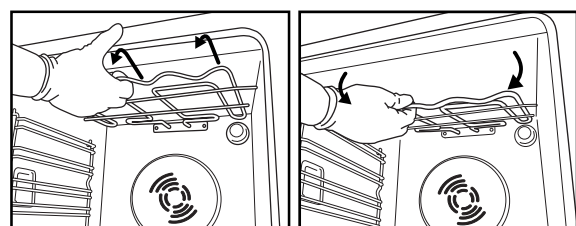


Fig. 6

Fig. 7

REPLACING THE OVEN LAMP

To replace the rear lamp (if present):

1. Disconnect the oven from the power supply.
2. Unscrew the lamp cover (fig. 8), replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.

To replace the side lamp (if present):

1. Disconnect the oven from the power supply.
2. Remove the side accessory holder grilles, if present.
3. Use a screwdriver to prise off the lamp cover.
4. Replace the lamp (see note for lamp type).
5. Refit the lamp cover, pushing it on firmly until it clicks into place.
6. Refit the side accessory holder grilles.
7. Reconnect the oven to the power supply.

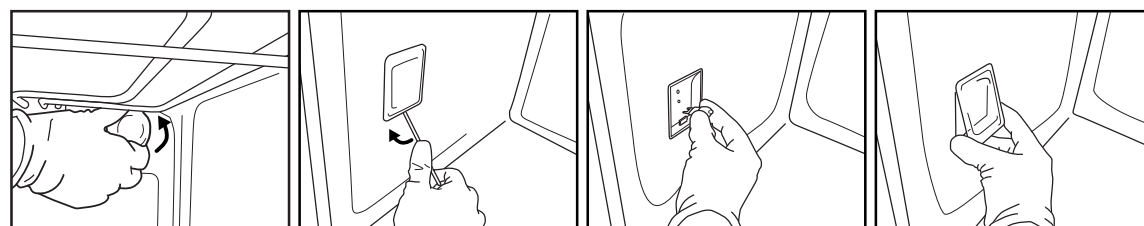


Fig. 8

Fig. 9

Fig. 10

Fig. 11

N.B:

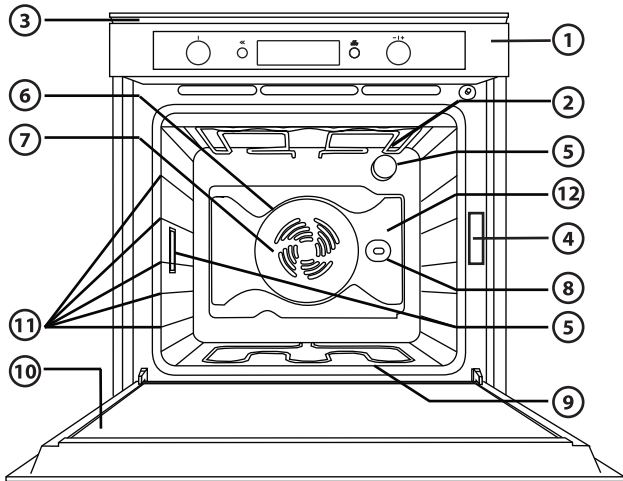
- Only use 25-40W/230V type E-14, T300°C incandescent lamps, or 20-40W/230 V type G9, T300°C halogen lamps.
- Lamps are available from our After-sales Service.

IMPORTANT:

- **If using halogen lamps, do not handle with bare hands since fingerprints can damage them.**
- **Do not use the oven until the lamp cover has been repositioned.**

INSTRUCTIONS FOR OVEN USE

FOR ELECTRICAL CONNECTION, SEE THE PARAGRAPH ON INSTALLATION



1. Control panel
2. Upper heating element/grill
3. Cooling fan (not visible)
4. Dataplate (not to be removed)
5. Light
6. Circular heating element (not visible)
7. Fan
8. Turnspit (if present)
9. Lower heating element (not visible)
10. Door
11. Position of shelves (the number of shelves is indicated on the front of the oven)
12. Rear wall

N.B.:

- During cooking, the cooling fan may switch on at intervals in order to minimise energy consumption.
- At the end of cooking, after the oven has been switched off, the cooling fan may continue to run for a while.
- When the oven door is opened during cooking, the heating elements switch off.

ACCESSORIES SUPPLIED

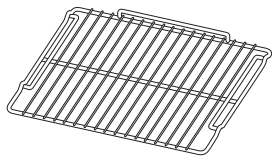


Fig. A

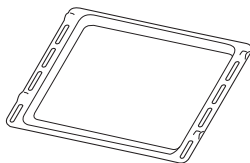


Fig. B

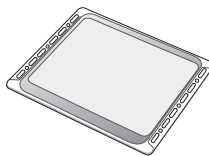


Fig. C

- A. WIRE SHELF (n. 1):** the wire shelf can be used to grill food or as a support for pans, cake tins and other ovenproof cooking receptacles.
- B. DRIP TRAY (n. 1):** the drip tray is designed to be positioned under the wire shelf in order to collect fat or as an oven tray for cooking meat, fish, vegetables, focaccia, etc.
- C. BAKING TRAY (n. 1):** the baking tray can be used to cook bread and pastry products, as well as roast meat, fish en papillote, etc.

ACCESSORIES NOT SUPPLIED

Other accessories can be purchased separately from the After-sales Service.

INSERTING WIRE SHELVES AND OTHER ACCESSORIES IN THE OVEN

The wire shelf and other accessories are provided with a locking mechanism to prevent their accidental removal.

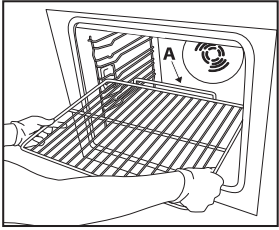


Fig. 1

1. Insert the wire shelf horizontally, with the raised part "A" upwards (Fig. 1).
2. Angle the wire shelf when it reaches the locking position "B" (Fig. 2).

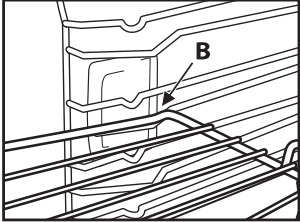


Fig. 2

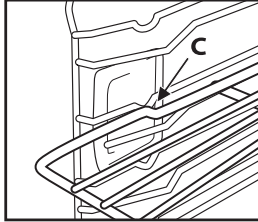


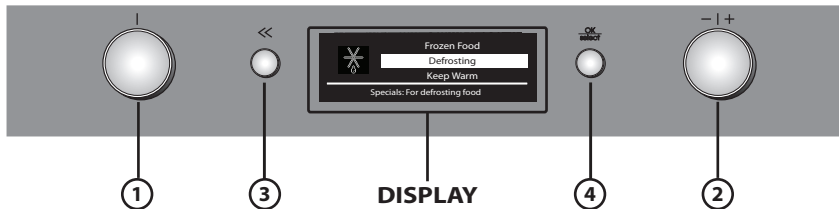
Fig. 3

3. Return the wire shelf to the horizontal position and push it in fully to "C" (Fig. 3).
4. To remove the wire shelf proceed in reverse order.

The other accessories, like the drip tray and baking tray, are inserted in exactly the same way. The protrusion on the flat surface enables the accessories to lock in place.

CONTROL PANEL DESCRIPTION

ELECTRONIC PROGRAMMER

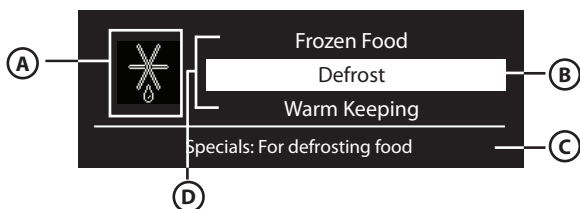


1. **FUNCTION SELECTOR KNOB:** On/off and function selector knob
 2. **BROWSE KNOB:** for browsing the menu and adjusting pre-set values
- N.B.: the two knobs are retractable. Press the knobs in the middle and they pop up.**
3. **BUTTON** <<: to return to the previous screen or save your favourite function
 4. **BUTTON** $\frac{OK}{select}$: to select and confirm settings

LIST OF FUNCTIONS

Turn the "Functions" knob to any position and the oven switches on: the display shows the functions or the associated submenus.

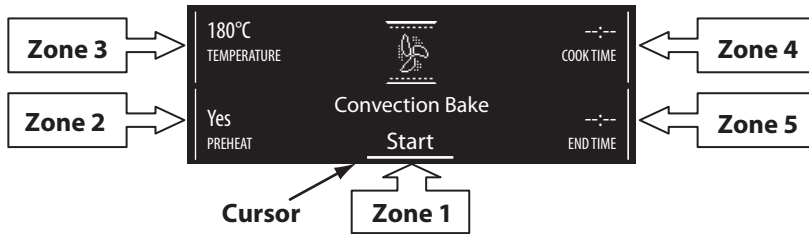
The submenus are available and selectable by turning the knob to the functions GRILL, SPECIALS, SETTINGS, RECIPES and FAVOURITES.



- A. Symbol for highlighted function
- B. Highlighted function can be selected by pressing $\frac{OK}{select}$
- C. Description of highlighted function
- D. Other available and selectable functions.

FUNCTION DETAILS

After selection of the desired function, the display will show further options and related details.



To move between the different areas, turn the “Browse” knob: the cursor moves to the adjustable values, following the order described above. Press button $\frac{OK}{select}$ to select the value, change it by turning the “Browse” knob and confirm with button $\frac{OK}{select}$.

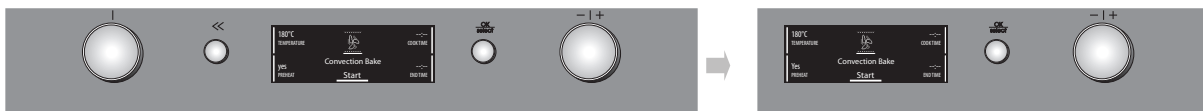
USING THE APPLIANCE FOR THE FIRST TIME - LANGUAGE SELECTION AND SETTING THE TIME

For correct use of the oven, when it is switched on for the first time you will have to select the desired language and set the correct time.

Proceed as follows:

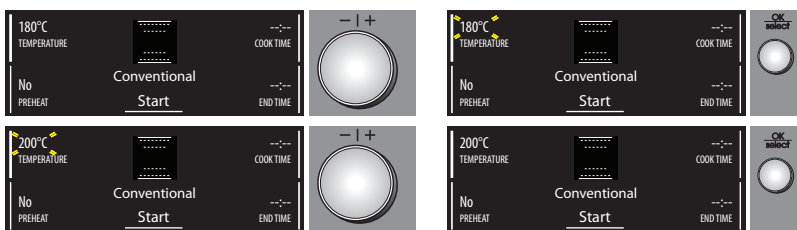
1. Turn the “Functions” knob to any position: the display will show the list of the first three available languages.
2. Turn the “Browse” knob to scroll the list.
3. When the desired language is highlighted, press $\frac{OK}{select}$ to select it.
After language selection, the display will flash 12:00.
4. Set the time by turning the “Browse” knob.
5. Confirm your setting by pressing $\frac{OK}{select}$.

SELECTING COOKING FUNCTIONS



1. If the oven is off, turn the “Functions” knob; the display will show the cooking functions or associated submenus.
N.B.: for the list and description of functions, see the specific table at page 32 and at page 33.
2. Within the submenus, browse the various options available by turning the “Browse” knob: the chosen function is highlighted in white in the centre of the screen. To select it, press $\frac{OK}{select}$.
3. The cooking settings are shown on the display. If the pre-set values are those desired, turn the “Browse” knob to position the cursor at “Start” and then press $\frac{OK}{select}$; otherwise, proceed as indicated above to change them.

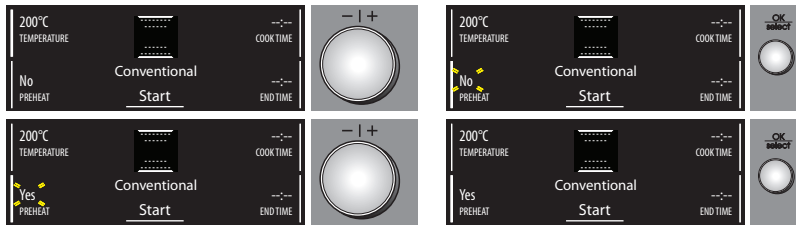
SETTING THE TEMPERATURE/OUTPUT OF THE GRILL



To change the temperature or output of the grill, proceed as follows:

1. Check that the cursor is positioned next to the temperature value (zone 1); press button $\frac{OK}{select}$ to select the parameter to be changed: the temperature values flash.
2. Set the desired value by turning the “Browse” knob and press $\frac{OK}{select}$ to confirm.
3. Turn the “Browse” knob to position the cursor at START and then press $\frac{OK}{select}$.
4. The display indicates which shelf food should be placed on. Do as instructed and press $\frac{OK}{select}$ to start cooking.
The set temperature can also be changed during cooking by following the same procedure.
5. At the end of cooking, the end of cooking message is displayed. At this point the oven can be switched off by turning the “Functions” knob to 0 (zero), or cooking can be prolonged by turning the “Browse” knob clockwise. When switched off, the display shows the cooling bar which indicates the temperature inside the oven.

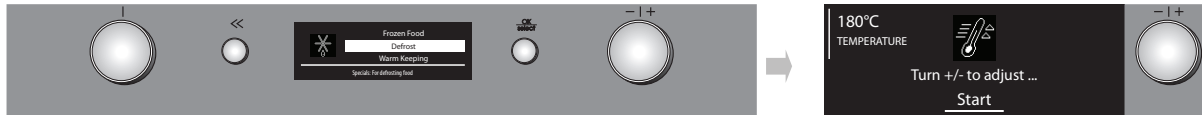
PREHEATING THE OVEN



If you wish to preheat the oven before inserting food, change the oven's default selection as follows:

1. Turn the "Browse" knob to position the cursor at preheating.
2. Press button $\frac{OK}{select}$ to select the setting: "No" flashes on the display.
3. Change the setting by turning the "Browse" knob: "Yes" appears on the display.
4. To confirm your choice, press button $\frac{OK}{select}$.

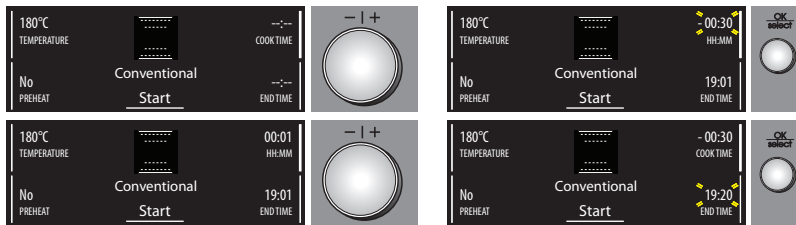
FAST PREHEATING



If you wish to preheat the oven quickly before inserting food, change the oven's default selection as follows:

1. Turn the "Functions" knob to select the fast preheating function.
2. Confirm by pressing $\frac{OK}{select}$: the settings are shown on the display.
3. If the proposed temperature is that desired, turn the "Browse" knob to position the cursor at "Start" and then press $\frac{OK}{select}$. To change the temperature, proceed as described in previous paragraphs. An acoustic signal will sound when the oven has reached the set temperature. At the end of preheating, the oven automatically selects the conventional function \square . At this point food can be placed in the oven for cooking.
4. If you wish to set a different cooking function, turn the "Functions" knob and select the desired function.

SETTING COOKING TIME

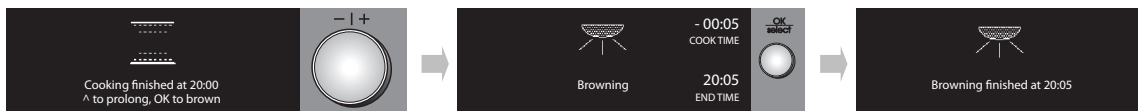


This function can be used to cook food for a set length of time, from a minimum of 1 minute to the maximum time allowed by the selected function, after which the oven switches off automatically.

1. To select the function, turn the "Browse" knob to position the cursor at "cooking duration".
2. Press button $\frac{OK}{select}$ to select the setting; "00:00" flashes on the display.
3. Change the value by turning the "Browse" knob to display the desired cooking time.
4. Confirm the selected value by pressing button $\frac{OK}{select}$.

BROWNING

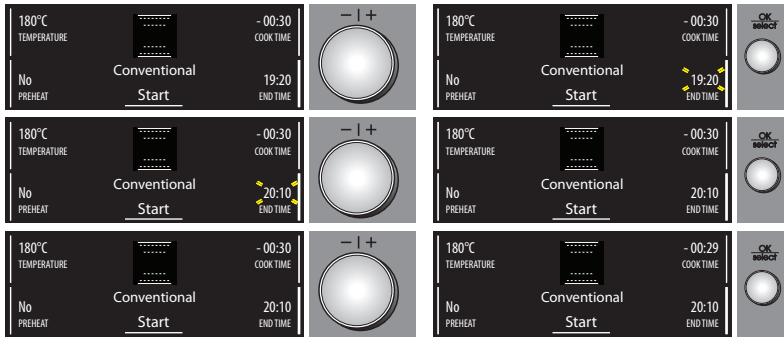
At the end of cooking, with certain functions, the display indicates the possibility of browning the surface of your dish. This function can only be used when cooking time has been set.



At the end of cooking time, the display shows " ^ to prolong, OK to brown ". Press button $\frac{OK}{select}$, and the oven starts a 5 minute browning cycle. This function can only be used once after cooking.

SETTING END OF COOKING TIME / START DELAYED

The end of cooking time can be set, delaying the start of cooking by up to a maximum of 23 hours and 59 minutes. This can only be done once cooking time has been set. **This setting is only possible when pre-heating is not required for the selected function.**



After setting cooking time, the display shows the end of cooking time (for example 19:20). To delay the end of cooking time, and thus also the cooking start time, proceed as follows:

1. Turn the "Browse" knob to position the cursor at the end of cooking time.
2. Press button $\frac{OK}{select}$ to select the setting: the end of cooking time flashes.
3. To delay the end of cooking time, turn the "Browse" knob to set the desired value.
4. Confirm the selected value by pressing button $\frac{OK}{select}$.
5. Turn the "Browse" knob to position the cursor at START and then press $\frac{OK}{select}$.
6. The display indicates which shelf food should be placed on. Do as instructed and press $\frac{OK}{select}$ to start cooking. The oven will start cooking after a period of time calculated so as to finish cooking at the set time (for example, in the case of a dish which requires a cooking time of 20 minutes, if the end of cooking time is set to 20:10, the oven will begin cooking at 19:50).

N.B.: during the interval before cooking starts, the oven can in any case be switched on by turning the "Browse" knob to position the cursor at "Start" and then pressing $\frac{OK}{select}$.

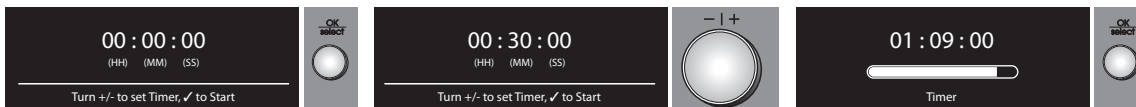
At any time, set values (temperature, grill setting, cooking time) can be changed as described in previous paragraphs.

INDICATION OF THE RESIDUAL HEAT INSIDE THE OVEN



If at the end of cooking, or when the oven is switched off, the temperature inside the oven is over 50°C, the display shows the current temperature and the bar indicating cooling in progress. When the residual heat reaches 50°C, the display shows the current time.

TIMER

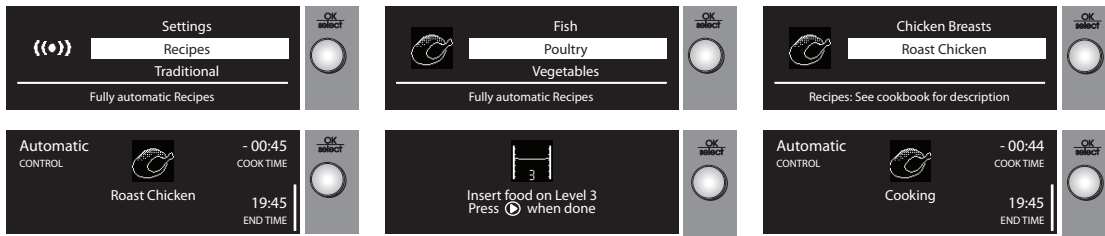


This function can be used only with the oven switched off and is useful, for example, for monitoring the cooking time of pasta. The maximum time which can be set is 1 hour 30 minutes.

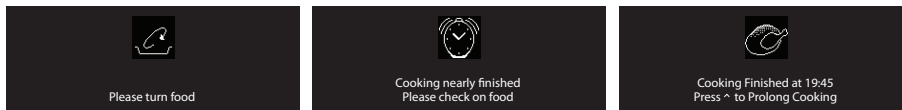
1. With the oven off, press button $\frac{OK}{select}$: the display will show "00:00:00".
2. Turn the "Browse" knob to select the desired time.
3. Press button $\frac{OK}{select}$ to start the countdown. When the set time has elapsed, the display will show "00:00:00" and an acoustic signal will sound. At this point the time can be prolonged, proceeding as described above, or the timer can be deactivated by pressing button $\frac{OK}{select}$ (the time of day will be shown on the display).

RECIPES

Thanks to "Intelligent sensor technology", the oven offers 30 pre-set recipes with the ideal cooking function and temperature. Simply follow the recipe as regards ingredients and the method of preparation. Then, proceed as follows:



1. Select "RECIPES" by turning the "Functions" knob.
2. Select the dish to be cooked from the proposed list.
3. Confirm the selected dish using button $\frac{OK}{select}$.
4. Select the desired recipe by turning the "Browse" knob.
5. Confirm by pressing $\frac{OK}{select}$: the display shows the approximate cooking time.
6. Place the dish in the oven and turn the "Browse" knob to position the cursor at "Start", then press $\frac{OK}{select}$.
7. The display indicates which shelf food should be placed on. Do as instructed and press $\frac{OK}{select}$ to start cooking. To delay the start of cooking, see the relevant paragraph.



Notes: some dishes must be turned or stirred half way through cooking: the oven will emit an acoustic signal and the display will indicate what action is required.

The initial cooking time displayed is merely for guidance: it can be prolonged automatically during cooking.

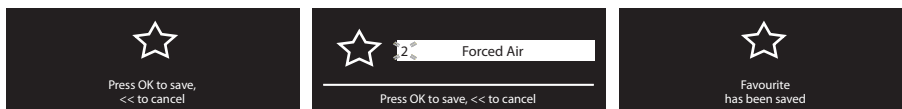
Shortly before cooking time finishes, the oven prompts you to check that the food is cooked to your satisfaction. If it is not, extra time can then be added manually by turning the "Browse" knob.

FAVOURITES

This oven allows you to store selected settings for cooking your favourite dishes.

At the end of cooking, "Press << to save" appears intermittently on the display.

If you wish to save the settings used for that specific recipe (function, cooking time, temperature...), press the button <<. At this point, the display shows "Press OK to save".



When the button $\frac{OK}{select}$ is pressed, the oven will propose saving your selection as number 1 of 10 available stored Favourites. If you wish to save it in a different position, you can change the number by turning the Browse knob (- o +) before confirming your selection with button $\frac{OK}{select}$. If the memory is full or the position has already been taken, the function will be overwritten.

If, on the other hand, you do not wish to store the settings, simply press the button << again and move on to another function by turning the functions knob or else switch the oven off.

To bring up your saved settings at a later date, turn the functions knob to the symbol $\boxed{\star}$ and select one of the stored functions, then turn the Browse knob to view the desired function.

Press button $\frac{OK}{select}$ and then start cooking.

SETTINGS

1. To change some display settings, select "SETTINGS" from the main menu by turning the "Functions" knob.
2. Confirm by pressing $\frac{OK}{select}$: the display shows which settings can be changed (language, volume of acoustic signal, display brightness, time, energy saving function).
3. Select the setting to be changed by turning the "Browse" knob.
4. Press button $\frac{OK}{select}$ to confirm.
5. Follow the instructions of the display to change the settings.
6. Press button $\frac{OK}{select}$; a message appears on the display confirming your selection.

N.B.: when the oven is switched off, if the ECOMODE (energy saving) function is selected (ON), the display switches off after a few seconds. If, on the other hand, the function is not selected (OFF), after a few seconds the display is merely dimmed.

KEY-LOCK

This function can be used to lock the buttons and knobs on the control panel.

To activate it, press << and $\frac{OK}{select}$ at the same time for at least 3 seconds. If activated, the functions of the buttons are locked and the display shows a message and the symbol $\boxed{\text{K}}$. This function can also be activated during cooking. To deactivate it, repeat the above procedure. When the key-lock function is activated, the oven can be switched off by turning the knob to 0 (zero). In this case, however, the previously selected function will have to be set again.

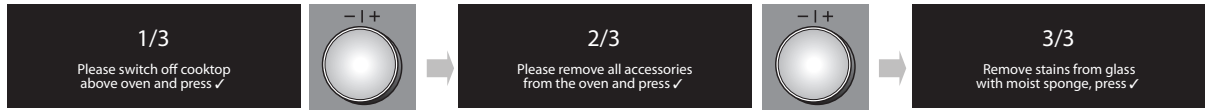
AUTOMATIC OVEN CLEANING

For the description of this function, see the chapter CLEANING and the functions table at page 32.

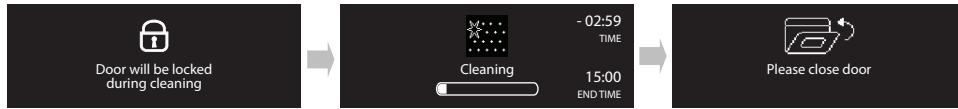


To activate the oven’s automatic cleaning cycle (pyro-cleaning), proceed as follows:

1. Use the “Functions” knob to select “Cleaning”. The display shows “Pyro Express” and “Pyro”.
2. Select one of the two cycles using the “Browse” knob. Confirm by pressing $\frac{OK}{select}$.
3. Turn the “Browse” knob to position the cursor at START, then confirm by pressing button $\frac{OK}{select}$.

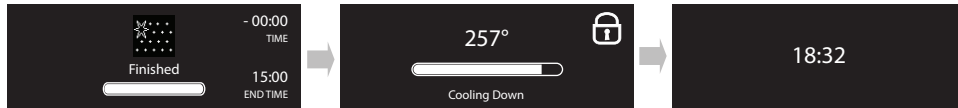


4. the display shows the instructions to be followed in order to start the cycle. After following each instruction, confirm with button $\frac{OK}{select}$.














5. Upon the final confirmation, the oven starts the cleaning cycle and the door is automatically locked: a warning and the symbol $\frac{lock}{T}$ are shown on the display for around three seconds. Immediately afterwards, the display shows a progress bar indicating the cleaning cycle progress.










Note: if the oven door is opened before it is unlocked automatically, a warning message appears on the display. When the door is reclosed, the cycle must be started again by pressing button $\frac{OK}{select}$.






















6. At the end of the cycle, the relative message flashes on the display, after which the cooling bar indicates cooling in progress. The residual temperature is indicated on the display together with the symbol $\frac{lock}{T}$. The door remains locked until the temperature inside the oven has returned to an acceptably safe level: the display shows the time of day.




















FUNCTION DESCRIPTION TABLE

FUNCTION SELECTOR KNOB		
	OFF	To stop cooking and switch off the oven.
	FAST PREHEATING	To preheat the oven rapidly.
	CONVENTIONAL	To cook any kind of dish on one shelf only. Use the 3rd shelf. To cook pizza, savoury pies and sweets with liquid fillings, use the 1st or 2nd shelf. The oven does not have to be preheated.
	GRILL	To grill steak, kebabs and sausages; to cook vegetables au gratin and toast bread. Place food on the 4th or 5th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd/4th shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed.
	TURBO GRILL	To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed. With this function you can also use the turnspit, if provided.
	FORCED AIR	To cook a variety of food requiring the same cooking temperature on several shelves (maximum three) at the same time (e.g: fish, vegetables, cakes). This function can be used to cook different foods without odours being transferred from one food to another. Use the 3rd shelf to cook on one shelf only, the 1st and 4th to cook on two shelves, and the 1st, 3rd and 5th to cook on three shelves. The oven does not have to be preheated.
	AUTOMATIC CLEANING	To burn off spatters produced during cooking with an extremely high temperature cycle (approx. 500°). Two auto-cleaning cycles are available: a shorter cycle (Pyro Express) and a complete cycle (Pyro). The complete cycle is best used only in the case of very dirty ovens, while the shorter cycle should be used at regular intervals.
	CONVECTION BAKE	To cook meat and pies with liquid filling (savoury or sweet) on a single shelf. Use the 3rd shelf. The oven does not have to be preheated.
	SPECIALS	See SPECIAL FUNCTIONS.
	SETTINGS	Setting the display (language, time, brightness, volume of acoustic signal, energy saving function).
	RECIPES	Selecting 30 different pre-set recipes (see enclosed recipe booklet). The oven automatically sets the optimum cooking temperature, function and time. It is important to follow the instructions given in the recipe book regarding preparation, accessories and which oven shelf to use.
	FAVOURITES	To directly access your 10 favourite functions. For how to store and use your favourite settings, see paragraph "FAVOURITES".

SPECIAL			
	DEFROSTING	To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.	
	KEEP WARM	For keeping just-cooked food hot and crisp (e.g: meat, fried food or flans). Place food on the middle shelf. The function will not activate if the temperature in the oven is above 65°C.	
	RISING	For optimal rising of sweet or savoury dough. To safeguard the quality of proving, the function will not activate if the temperature in the oven is above 40°C. Place the dough on the 2nd shelf. The oven does not have to be preheated.	
	CONVENIENCE	Cooking ready meals kept at room temperature or from refrigerated cabinets (biscuits, liquid cake mixtures, muffins, first courses and bakery products). This function gently cooks all food quickly; it can also be used to reheat cooked food. Follow the instructions on the food packaging. The oven does not have to be preheated.	
	MAXI COOKING	To cook large joints of meat (above 2.5 kg). Use the 1st or 3rd shelves, depending on the size of the joint. The oven does not have to be preheated. It is advisable to turn the meat over during cooking for more even browning. It is best to baste the meat every now and again to prevent it from drying out.	
	FROZEN FOOD	Lasagne	The function automatically selects the ideal cooking temperature and mode for 5 different types of ready frozen food. Use the 2nd or 3rd shelf. The oven does not have to be preheated.
		Pizza	
		Strudel	
		French fries	
		Bread	
	Custom	The temperature can be set from 50 to 250°C to cook other types of product.	
	SLOW COOKING	Slow Cooking Meat 	To gently cook meat (at 90°C) and fish (at 85°C). This function offers slow cooking which ensures the food remains tender and succulent. Thanks to the low temperature, the food does not brown on the outside and the end result is similar to steam cooking. For roast joints, brown in the pan first in order to seal in the meats natural juices. Cooking times range from 2 hours for fish weighing approx. 300 g., to 4-7 hours for joints weighing from 1 Kg to 3 kg. For optimum results, avoid opening the oven door during cooking and use the temperature probe supplied or a standard oven thermometer.
		Slow Cooking Fish 	

COOKING TABLE

Recipe	Function	Preheat- ing	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Leavened cakes		-	2 / 3	160-180	30-90	Cake tin on wire shelf
		-	1-4	160-180	30-90	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
Filled pies (cheesecake, strudel, apple pie)		-	3	160-200	35-90	Drip tray / baking tray or cake tin on wire shelf
		-	1-4	160-200	40-90	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
Biscuits / Tartlets		-	3	170-180	20-45	drip tray or baking tray
		-	1-4	160-170	20-45	Shelf 4: wire shelf Shelf 1: drip tray or baking tray
		-	1-3-5	160-170	20-45	Shelf 5: oven tray on wire shelf Shelf 3: oven tray on wire shelf Shelf 1: drip tray or baking tray
Choux buns		-	3	180-200	30-40	drip tray or baking tray
		-	1-4	180-190	35-45	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or baking tray
		-	1-3-5	180-190	35-45	Shelf 5: oven tray on wire shelf Shelf 3: oven tray on wire shelf Shelf 1: drip tray or baking tray
Meringues		-	3	90	110-150	drip tray or baking tray
		-	1-4	90	140-160	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or baking tray
		-	1-3-5	90	140-160	Shelf 5: oven tray on wire shelf Shelf 3: oven tray on wire shelf Shelf 1: drip tray or baking tray
Bread / Pizza / Focaccia		-	1 / 2	190-250	20-50	drip tray or baking tray
		-	1-4	190-250	25-50	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or baking tray
		-	1-3-5	190-250	25-50	Shelf 5: oven tray on wire shelf Shelf 3: oven tray on wire shelf Shelf 1: drip tray or baking tray
Meat & potato pies (vegetable pie, quiche lorraine)		-	3	180-190	40-55	Cake tin on wire shelf
		-	1-4	180-190	45-60	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
		-	1-3-5	180-190	45-60	Shelf 5: cake tin on wire shelf Shelf 3: cake tin on wire shelf Shelf 1: drip tray or baking tray + cake tin

Recipe	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Vols-au-vent / Puff pastry crackers		-	3	190-200	20-30	drip tray or baking tray
		-	1-4	180-190	20-40	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or baking tray
		-	1-3-5	180-190	20-40	Shelf 5: oven tray on wire shelf Shelf 3: oven tray on wire shelf Shelf 1: drip tray or baking tray
		-	3	190-200	45-55	Oven tray on wire shelf
Lamb / Veal / Beef / Pork 1 Kg		-	3	190-200	80-110	Drip tray or oven tray on wire shelf
Chicken / Rabbit / Duck 1 Kg		-	3	200-230	50-100	Drip tray or oven tray on wire shelf
Turkey / Goose 3 Kg		-	2	190-200	80-130	Drip tray or oven tray on wire shelf
Baked fish / en papillote (fillet, whole)		-	3	180-200	40-60	Drip tray or oven tray on wire shelf
Stuffed vegetables (tomatoes, courgettes, aubergines)		-	2	180-200	50-60	Oven tray on wire shelf
Toast		-	5	High	3-5	Wire shelf
Fish fillets / steaks		-	3-4	Medium	20-30	Shelf 4: wire shelf (turn food halfway through cooking)
						Shelf 3: drip tray with water
Sausages / Kebabs / Spare ribs / Hamburgers		-	4-5	Medium - High	15-30	Shelf 5: wire tray (turn food halfway through cooking)
						Shelf 4: drip tray with water
Roast chicken 1-1.3 Kg		-	1-2	Medium	55-70	Shelf 2: wire tray (turn food two thirds of the way through cooking)
		-	1-2	High	60-80	Shelf 1: drip tray with water
Roast Beef rare 1 Kg		-	3	Medium	35-45	Oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Leg of lamb / Shanks		-	3	Medium	60-90	Drip tray or oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Baked potatoes		-	3	Medium	45-55	Drip tray or baking tray (turn food two thirds of the way through cooking if necessary)
Vegetable gratin		-	3	High	10-15	Oven tray on wire shelf
Lasagna & Meat		-	1-4	200	50-100	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray or oven tray on wire shelf
Meat & Potatoes		-	1-4	200	45-100	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray or oven tray on wire shelf



















Recipe	Function	Preheat- ing	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Fish & Vegetables		-	1-4	180	30-50	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray or oven tray on wire shelf
Frozen pizza		-	3	auto	10-15	Drip tray / baking tray or wire shelf
		-	1-4	auto	15-20	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray or baking tray
		-	1-3-5	auto	20-30	Shelf 5: oven tray on wire shelf
						Shelf 3: drip tray or baking tray
						Shelf 1: oven tray on wire shelf
		-	1-3-4-5	auto	20-30	Shelf 5: oven tray on wire shelf
						Shelf 4: drip tray or baking tray
				Shelf 3: drip tray or baking tray		
				Shelf 1: oven tray on wire shelf		

Table of Tested Recipes (in compliance with IEC 60350:99+A1:05 +A2:08 and DIN 3360-12:07:07)

Recipe	Function	Preheating	Level (from bottom)	Temperature (°C)	Time (min)	Accessories and notes
IEC 60350:99+A1:05 +A2:08 § 8.4.1						
Shortbread		-	3	170	20-30	Drip tray / baking tray
		-	1-4	160	20-30	Shelf 4: baking tray Shelf 1: drip tray
IEC 60350:99+A1:05 +A2:08 § 8.4.2						
Small cakes		-	3	170	25-35	Drip tray / baking tray
		-	1-4	160	30-40	Shelf 4: baking tray Shelf 1: drip tray
		-	1-3-5	160	35-45	Shelf 5: oven tray on wire shelf Shelf 3: baking tray Shelf 1: drip tray
IEC 60350:99+A1:05 +A2:08 § 8.5.1						
Fatless sponge cake		-	2	170	30-40	Cake tin on wire shelf
IEC 60350:99+A1:05 +A2:08 § 8.5.2						
2 Apples pies		-	2 / 3	185	70-90	Cake tin on wire shelf
		-	1-4	175	75-95	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
IEC 60350:99+A1:05 +A2:08 § 9.1.1						
Toast		-	5	High	3-5	Wire shelf
IEC 60350:99+A1:05 +A2:08 § 9.2.1						
Burgers		-	5	High	20-30	Shelf 5: wire tray (turn food halfway through cooking) Shelf 4: drip tray with water
DIN 3360-12:07 § 6.5.2.3						
Apple cake, yeast tray cake		-	3	180	35-45	Drip tray / baking tray
		-	1-4	160	55-65	Shelf 4: baking tray Shelf 1: drip tray
DIN 3360-12:07 § 6.6						
Roast pork		-	2	170	110-150	Shelf 2: drip tray
DIN 3360-12:07 annex C						
Flat cake		-	3	170	40-50	Drip tray / baking tray
		-	1-4	170	45-55	Shelf 4: baking tray Shelf 1: drip tray

The cooking table advises the ideal function and cooking temperature to ensure the best results with all recipes. If you wish to cook on one shelf only using the fan-assisted function, place food on the third shelf and select the temperature recommended for the "FORCED AIR"  function when cooking on more than one shelf.

When grilling food, leave a space of 3-4 cm at the front to facilitate removal from the oven.

RECOMMENDED USE AND TIPS

How to read the cooking table

The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values. Use the accessories supplied and preferably dark coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

Cooking different foods at the same time

Using the "FORCED AIR" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven.

Desserts

- Cook delicate desserts with the conventional function on one shelf only. Use dark coloured metal cake tins and always position them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.
- To check whether a raising cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the cake "sinks" during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently.
- For sweets with moist fillings (cheesecake or fruit pies) use the "FORCED AIR" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

Meat

- Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
- When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking.

To collect the cooking juices it is advisable to place a drip-tray with half a litre of water directly under the grill on which the meat is placed. Top-up when necessary.

Turnspit (only in some models)

Use this accessory to evenly roast large pieces of meat and poultry. Place the meat on the spit rod, tying it with string if chicken, and check that it is secure before inserting the rod in the seat located on the front wall of the oven and resting it on the respective support. To prevent smoke and to collect cooking juices, it is advisable to place a drip-tray with half a litre of water on the first level. The rod has a plastic handle which must be removed before starting to cook, and used at the end of cooking to avoid burns when taking the food out of the oven.

Pizza

Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

Rising function

It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C). Proving time for a 1 Kg batch of pizza dough is around one hour.