

1.	INSTRUCTIONS FOR SAFETY AND USE	31
2.	INSTRUCTIONS FOR DISPOSAL	33
3.	INSTALLATION	34
4.	DESCRIPTION OF CONTROLS	36
5.	USING THE OVEN	42
6.	AVAILABLE ACCESSORIES	44
7.	COOKING HINTS	45
8.	CLEANING AND MAINTENANCE	53
9.	EXTRAORDINARY MAINTENANCE	55



*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.*



INSTRUCTIONS FOR THE USER: these contain user advice, a description of the commands and the correct procedures for cleaning and maintenance of the appliance.

1. INSTRUCTIONS FOR SAFETY AND USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER. **THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**



DO NOT DISCARD PACKAGING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST DIFFERENTIATED WASTE COLLECTION CENTRE.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. **NEVER UNPLUG BY PULLING ON THE CABLE.**



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE "ZERO" (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN



THE I.D. PLATE WITH TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME.
THE PLATE MUST NEVER BE REMOVED.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE **(INCLUDING CHILDREN)** OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



The manufacturer cannot be held liable for damage to persons or things caused by failure to comply with the above requirements or by tampering with any part of the appliance or by the use of non-original spare parts.

2. INSTRUCTIONS FOR DISPOSAL OUR ENVIRONMENTAL CARE



Our product's packing is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not throw the packing or any part of it away. They can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal means intelligent recycling of valuable materials.

Before disposing of your old appliance remove the doors and leave the racks in their normal working positions so that children cannot get stuck in the oven compartment whilst playing.

It is also necessary to cut the interconnecting cable to the power supply network, removing it along with the plug.

INFORMATION FOR USERS

Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed-out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product for recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. Illicit disposal of the product by the user will result in the application of administrative sanctions.



3. INSTALLATION

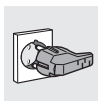
3.1 Electrical connection



Make sure the voltage and the cross-section of the power cord match the specifications indicated on the identification plate positioned on the frame of the oven door. **Do not remove this plate for any reason.**



The appliance must be connected to earth in compliance with electrical system safety regulations.



If a plug and socket connection is being used, make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.

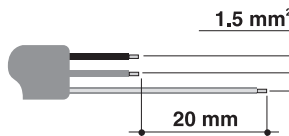


If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.



Operation at 220-240V~: use a three-pole cable of the H05RR-F / H05V2V2-F type (cable with a cross-section of $3 \times 1.5 \text{ mm}^2$)

The end to be connected to the appliance must have an earth wire (yellow-green) at least 20 mm longer than the others.



The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions or deriving from tampering with any part of the appliance.

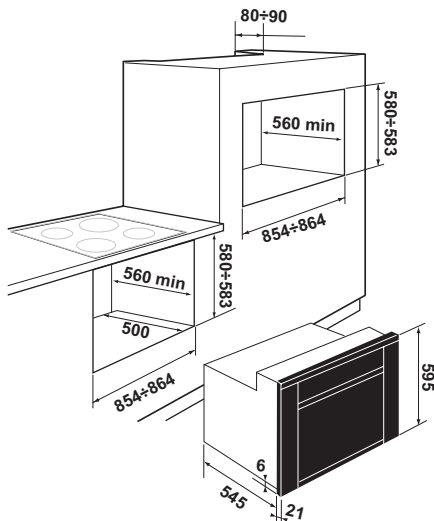


Instructions for the installer

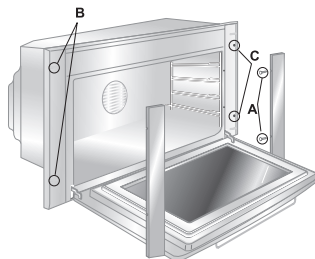
GB-IE

3.2 Positioning the oven

The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. Proceed according to the dimensions shown in Figures 1 and 2.



The fastening is carried out with 4 screws at angle "C" of the oven door frame, after dismantling of the lateral panels fixed with screws "A" and the supports "B" as shown in figure 3. To reassemble the lateral panels ensure that the pins positioned inside the panels are correctly lodged with supports "B" after which retighten the screws "A".



*Never use the oven door to lever the oven into place when fitting.
Avoid exerting too much pressure on the oven door when open.*

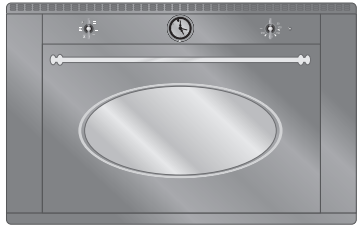
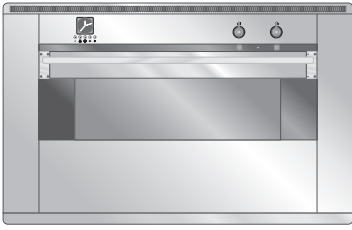




4. DESCRIPTION OF CONTROLS

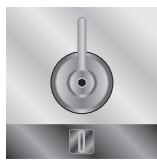
4.1 The front panel

All the oven controls are grouped together on the front panel.



FUNCTION SELECTOR KNOB

Turn the knob in either direction to select a function from the following:



NO FUNCTION SELECTED



LOWER HEATING
LOWER + UPPER



HEATING ELEMENT
LARGE GRILL



GRILL HEATING ELEMENT



HEATING GRILL ELEMENT +
VENTILATION



LOWER HEATING ELEMENT +
FAN-ASSISTED HEATING
ELEMENT



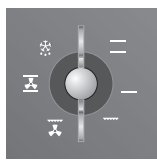
CIRCULAR HEATING ELEMENT
+ VENTILATION



UPPER HEATING ELEMENT
AND LOWER + VENTILATION



LOWER HEATING ELEMENT +
VENTILATION



OVEN LIGHT



HEATING ELEMENT
LOWER + UPPER



GRILL HEATING ELEMENT



HEATING GRILL ELEMENT +
VENTILATION



UPPER AND LOWER HEATING
ELEMENTS + VENTILATION



DEFREEZING (NO HEATING
ELEMENT INSERTED)

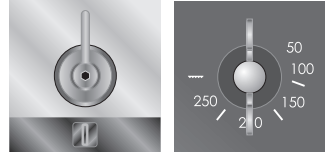


Instructions for the user

GB-IE

THERMOSTAT KNOB

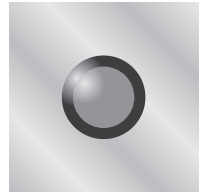
The cooking temperature is selected by turning the knob clockwise to the desired setting, between 50°C and 250°C.



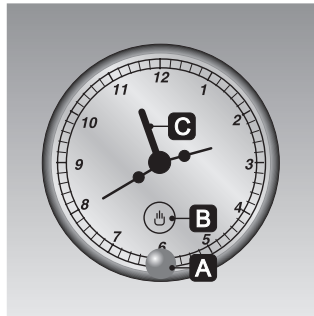
THERMOSTAT LIGHT

The light comes on to indicate that the oven is heating up. When it goes out, the preset heating temperature has been reached.

When the light flashes regularly, it means that the temperature inside the oven is kept steady on the set level.



4.2 Clock + timer



4.2.1 Setting the time

To set the correct time, pull out knob A and turn it clockwise.

4.2.2 Counter regulation

Turn knob A until 0 appears in window B. Pull knob A outwards and turn in a clockwise direction, position pointer C in correspondance with the hour pointer. At this point turn knob A in a clockwise direction to set the cooking time seen in window B.

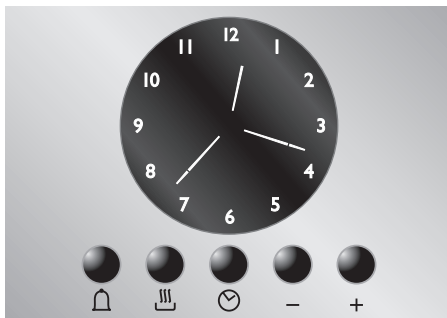
4.2.3 Stopping the buzzer

To mute the buzzer turn the small knob A anticlockwise until the pointer is aligned with the 0 o symbol .

The buzzer does not interrupt operation of the oven.



4.3 Electronic Analogue Clock (on some models only)



LIST OF FUNCTIONS



TIMER KEY



END OF COOKING KEY



TIME SETTING AND RESET



VALUE DECREASE KEY






VALUE INCREASE KEY



The buzzer that sounds at the end of each programming will be made up of 10 buzzes repeated 3 times at intervals of about 1 minute. This sequence can be stopped at any time by pressing any key.

4.3.1 Setting the time

When using the oven for the first time, or after a power failure, the display flashes at regular intervals. Press the key  to stop the display flashing. Press key again for 2 seconds; the current time can now be set. Press the value modification buttons  or  to increase or decrease the setting by one minute for each pressure. Press either of the value modification keys to display the current time. Five seconds after last pressing the key, the clock will start from the set time.







Instructions for the user

GB-IE

4.3.2 Timer

This function only activates the buzzer, without stopping cooking.

- Press  and the display will light up as shown in figure 1;
- Within 5 seconds press key  or  to set the timer. Each time a key is pressed, an outer segment representing 1 minute of cooking is lit or switched off (figure 2 shows 1 hour and 10 minutes).
- Five seconds after last pressing the key the countdown begins, at the end of which the buzzer activates.
- The current time can be viewed during the countdown by pressing key  once, press the key again to return to the timer display.



1



2




At the end of the countdown, the oven must be switched off manually by turning the thermostat and function selector knob to 0.











It is not possible to set a cooking time of more than 4 hours.



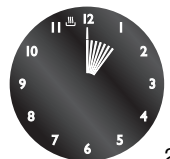
4.3.3 Programming

Cooking duration: the 2nd button  can be pressed to set the cooking duration. Before it can be set, the thermostat must be turned to the desired cooking temperature and the function selector knob to any setting. To set the cooking duration, proceed as follows:

- Press key ; the pointer will go to position 12 and the adjacent symbol  will flash (Fig. 1).
- Within 5 seconds press key  or  to set the cooking duration: each pressure on the  key adds 1 minute to the cooking duration, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking duration of 1 hour).
- Once the desired duration is obtained, cooking will start about 5 seconds after the last pressure on  or .
- The display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of the cooking time, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- The duration can also be reset by deleting the program selected: Press the central key  for 2 seconds to cancel the set duration and the oven will have to be manually switched off.



1



2



Warning: it is not possible to set cooking durations of more than 12 hours.



Instructions for the user

GB-IE

Cooking start: as well as setting a cooking duration, the cooking start time can also be set (with a maximum delay of 12 hours in relation to the current time). To set the cooking start/end time, proceed as follows:

Set the cooking duration as described in the previous point.

- Within 5 seconds of last pressing key **+** or **-**, press key **|||** again to set the cooking end time. Symbol **|||** will flash on the display together with the current time, with internal segments illuminated to show the end of cooking time. Use keys **+** and **-** to set the cooking end time.
- 5 seconds after the last key is pressed, the display will show the current time and the cooking start and end times, which will be represented by the illuminated inside segments. The display segments will be constantly illuminated as long as the current time is not the same as the cooking start time; as soon as the current time reaches the set starting time, all the inside segments will start to flash, indicating that the oven has started cooking.
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- To delete the entire set program, hold down the central key **☺** for 2 seconds; if cooking has already started, the oven will have to be switched off manually.
- Here we can see a programming example: the current time is 7:06 and cooking is programmed to start at 8.00 and end at 9.00.
- At 8 o'clock the inside segments between 8 and 9 will start to flash, while the hours hand will remain still.



1



Warning: for the oven to start cooking operations after the programming procedures just described, the thermostat and functions switch knob must be correctly set on the desired temperature and function.


4.3.4 Display brightness reduction

To reduce the energy consumption in stand-by, key **☺** can be pressed to reduce the display brightness. To restore the normal brightness, press **☺** again.



5. USING THE OVEN



Before operating the oven, make sure the timer is on  "Manual coking". (See paragraph 3.2.2.)



Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.

Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.

Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in the chapter "10. CLEANING AND MAINTENANCE".



Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

5.1 Warnings and general advice

Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.



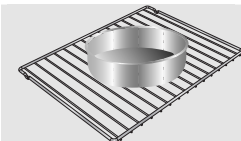
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.



All cooking operations must be carried out with the door closed.



For optimal cooking we recommend placing the dishware at the centre of the grill.





Instructions for the user

GB-IE



To prevent any steam in the oven from creating problems, open the door in two stages half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open for as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.

5.2 Cooling system

The oven is equipped with a cooling system which automatically comes on a few minutes after the oven is turned on.

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

5.3 Inside light

To turn on the oven light in models with static oven, turn the thermostat knob clockwise to the first setting aligned with the lamp symbol (☼). The light will remain on throughout entire oven operation.

5.4 Oven runners

The oven features 5 runners for positioning pans and racks at different heights. The insertion heights are indicated from the bottom upwards (see figure).





6. AVAILABLE ACCESSORIES

The oven features **4 runners** for positioning trays and racks at different heights.



Some models are not provided with all accessories.

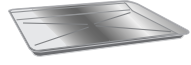
Rack: useful for holding cooking containers.



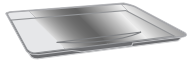
Tray rack: for placing on top of a tray for cooking foods which may drip.



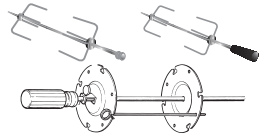
Oven tray: useful for collecting fat from foods placed on the rack above.



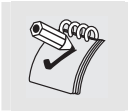
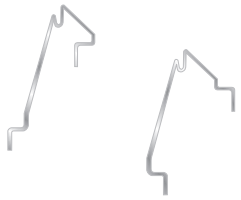
Baking tray: for baking cakes, pizza and oven desserts.



Rotisserie rod: useful for cooking chicken, sausages and all foods which require uniform cooking over their entire surface.



Main oven rotisserie frame: to be fitted into the holes provided in the oven plate.



Accessories available on request
Original accessories may be ordered from any Authorised Service Centre.



Instructions for the user

GB-IE

7. COOKING HINTS



In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.

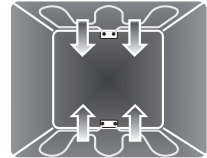


Keep the oven door closed during cooking.



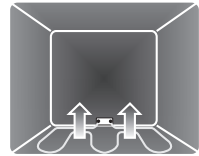
STATIC:

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



BOTTOM:

The heat coming solely from the bottom makes it possible to complete the cooking of foods that require a greater basic temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



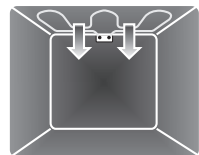
FAN-ASSISTED GRILL:

The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling even to very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



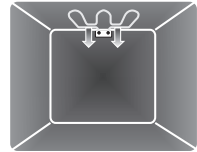
LARGE GRILL:

The heat from the grill element enables excellent grilling results to be achieved, especially with medium/thin meat cuts.

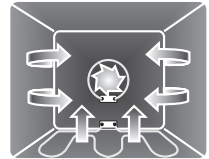


**SMALL GRILL: (on some models only)**

Using only the heat released from the central element, this function allows to grill small portions of meat and fish for making kebabs, toasted sandwiches and all types of grilled vegetable side dishes.

**CIRCULAR FAN + BOTTOM: (on some models only)**

Fan-assisted cooking is combined with the heat coming from the bottom, at the same time giving slight browning. Perfect for any type of food.

**FAN-ASSISTED BOTTOM: (on some models only)**

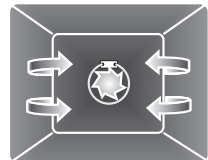
The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect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



In pyrolytic models, the special defrosting and proving functions are brought together under the same function (see "9.3 Defreezing function (only on some models)" for further details).

**CIRCULAR: (on some models only)**

The combination of the fan and the circular element (incorporated in the rear of the oven) allows to cook different foods on several levels, as long as they need the same temperatures and cooking time. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing smells and flavours. (For multiple-level cooking, you are advised to use the 2nd and 4th runners).





Instructions for the user

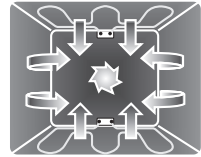
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FAN-ASSISTED STATIC:

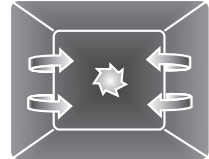
The combination of fan-assisted cooking and traditional cooking allows to cook different foods on several levels extremely quickly and efficiently. Perfect for large volumes that call for intense cooking.

(For multiple-level cooking, you are advised to use the 2nd and 4th runners).



DEFROSTING: (on some models only)

Rapid defrosting is helped by switching on the fan to ensure uniform distribution of air inside the oven.



7.1 Traditional cooking

FUNCTION SELECTOR					
THERMOSTAT				50 ÷ 250°C	



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level.

You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off.

Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set a temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.

Instructions for the user



7.2 Hot-air cooking

FUNCTION SELECTOR	
THERMOSTAT	50 ÷ 250°C



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without tastes and smells mingling. The air circulation in the oven ensures uniform heating.



Multiple cooking is possible as long as the cooking temperature of the different foods is the same.

7.3 Grill cooking

FUNCTION SELECTOR	
THERMOSTAT	225



Permits rapid browning of foods. For short-term cooking of small quantities, place the rack in the fourth runner from the bottom. For long-term cooking and grills, put the rack in the lowest runner in accordance with the size of the pieces.



Instructions for the user

GB-IE

7.4 Hot-air grilling

FUNCTION SELECTOR	
THERMOSTAT	200



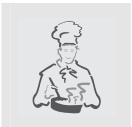
Ensures uniform heating with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside. **Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.**

7.5 Defrosting

FUNCTION SELECTOR	
THERMOSTAT IN POSITION	0



The movement of air ensured by the fan causes faster thawing of foods. The air circulating inside the oven is at room temperature.








Thawing at room temperature has the advantage of not altering the taste and appearance of the food.

Instructions for the user



7.6 Rotisserie cooking

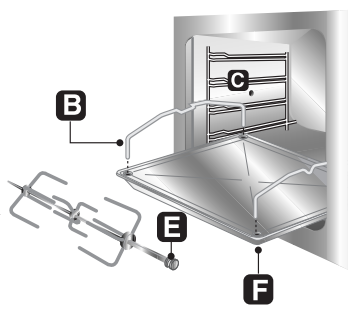
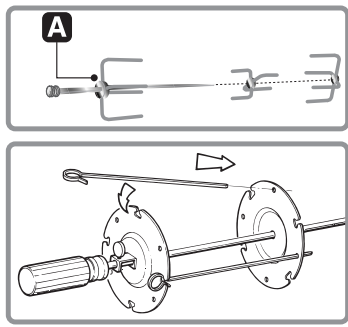
	 
FUNCTION SELECTOR	  
THERMOSTAT IN POSITION	200



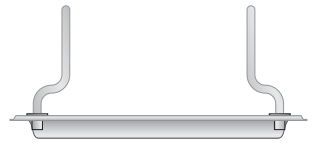
Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the frames **B** into the holes of the basin **F**. Position the rotisserie rod so that the pulley **E** is still in the guides on the cavity of frame **B** on the right side. Insert the drip tray into the oven as far as it will go until the tip of the rod is in line with the hole **C**. Now rock the frames **B** to insert the tip of the rod into the drive connection **C** of the rotisserie motor on the side of the oven. Pour a little water in the tray to prevent smoke from forming.
Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.



Regular flashing of the thermostat indicator light during cooking is normal and indicates that the temperature is being maintained constant inside the oven.



WARNING: the frames **B** must be fitted as shown in the diagram





Instructions for the user

GB-IE

7.7 Table of recommended cooking settings

Cooking times, especially for meat, vary according to the thickness, quality of the food and to consumer's taste. Cooking times are given for a pre-heated oven.

TRADITIONAL COOKING



	RUNNER POSITION FROM BOTTOM	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
OVEN-BAKED PASTA	2	200	30-35
MEATS			
ROAST VEAL	2	200	60-65
ROAST PORK	2	225	70-75
CHICKEN	2	200	60-65
DUCK	2	200	120-125
RABBIT	2	200	90-95
FISH	2	200	ACCORDING TO DIMENSIONS
PIZZA	2	250	15-20
DESSERTS			
MERINGUES	2	125	55-60
BISCUITS	2	200	20-25
SHORT PASTRY	1	200	25-30
DOUGHNUT	2	175	35-45
FRUIT CAKE	1	200	30-35

GRILL COOKING



	RUNNER POSITION FROM BOTTOM	TIME IN MINUTES FOR EACH SURFACE
TOAST	3	5
CHICKEN	3	30
FISH	3	18
TOMATOES OR COURGETTES	3	8



Instructions for the user



HOT AIR COOKING

	RUNNER POSITION FROM BOTTOM	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
OVEN-BAKED PASTA	2	175	30-35
MEATS			
ROAST VEAL	2	175	60-65
ROAST PORK	2	200	70-75
CHICKEN	2	200	60-65
DUCK	2	175	120-125
RABBIT	2	175	90-95
FISH	2	175	ACCORDING TO DIMENSIONS
PIZZA	2	225	15-20
DESSERTS			
MERINGUES	2	125	55-60
BISCUITS	2	175	20-25
SHORT PASTRY	1	175	25-30
DOUGHNUT	2	175	35-45
FRUIT CAKE	1	175	30-35



Instructions for the user

GB-IE

8. CLEANING AND MAINTENANCE



Do not use a steam jet for cleaning the appliance.



Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

8.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

8.1.1 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

8.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surface.

Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.

Rinse thoroughly and dry with a soft cloth or chamois leather.

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.

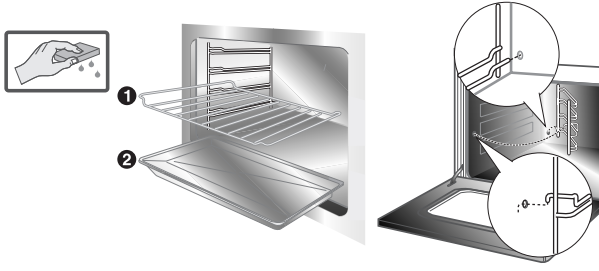




8.2 Cleaning the oven



For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts.



- Clean the oven rack and side runners with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see point 8.2)
- The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

8.3 Door glass

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; in case of stubborn dirt remove with a damp sponge and an ordinary detergent.



Do not use metallic sponges or sharp scrapers as they will damage the surface



Instructions for the user

GB-IE

9. EXTRAORDINARY MAINTENANCE

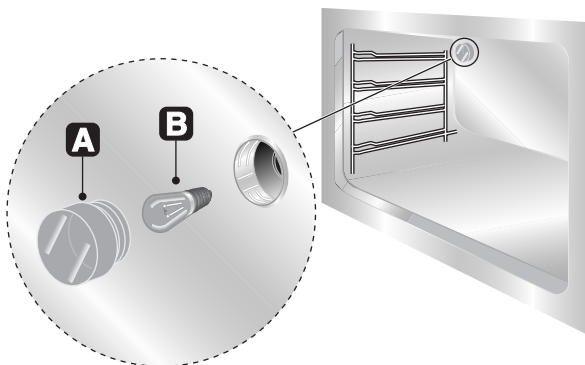
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

9.1 Replacement of light bulb

Remove the bulb protector **A** by turning anticlockwise and change bulb **B** (in the 8-function model with front glass panel change the halogen bulb **C**) with a similar one. Re-fit the bulb protector **A**.

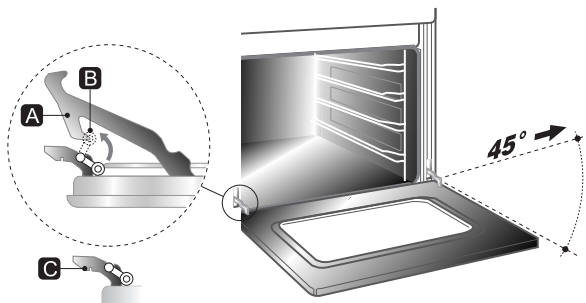


Use oven bulbs only (T 300°C).



9.2 Removing the door

Lift the levers **B** until they touch the hinges **A** and take hold of the two sides of the doors with both hands close to the hinges. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place, ensuring that it remains fitted into the grooves **C**, then release the levers **B**.



9.3 Oven door seals

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

When cleaning is completed replace the seal, holding the longest side horizontally, and insert the tabs into their respective holes, starting with the top ones.

