



Operating Instructions

OVEN

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Warnings

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Never use steam cleaners or pressure cleaners on the appliance.

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

! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

Assistance

Warning:

The appliance is fitted with an automatic diagnostic system which detects any malfunctions. Malfunctions are displayed by messages of the following type: "F" followed by numbers.

Call for technical assistance should a malfunction occur.

! Never use the services of an unauthorised technician.

Please have the following information to hand:

- The type of problem encountered.
- The appliance model (Mod.).
- The serial number (S/N).

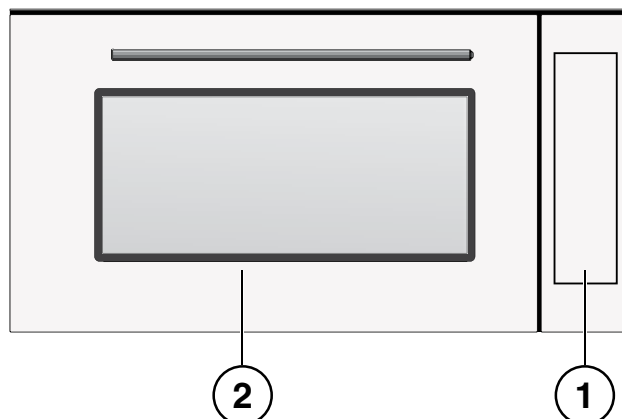
The latter two pieces of information can be found on the data plate located on the appliance.

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Description of the appliance

Overall view

- 1 Control panel
- 2 Glass oven door



GB

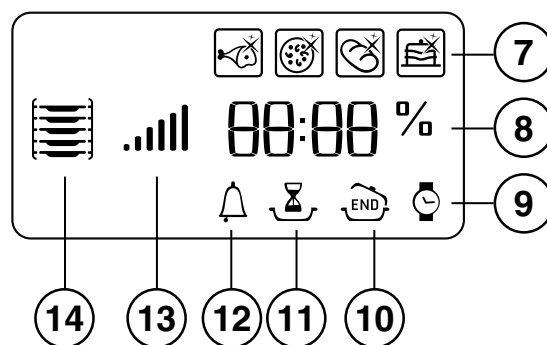
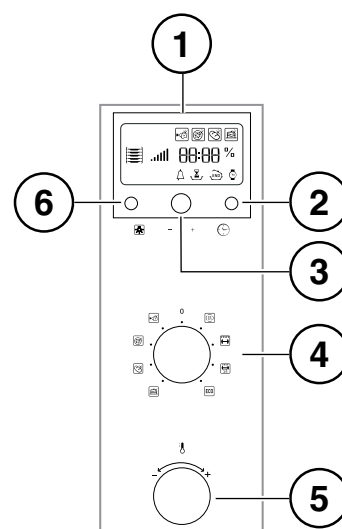
Description of the appliance

Control panel

- 1 DISPLAY
- 2 TIME SETTING button
- 3 TIMER knob
- 4 SELECTOR knob
- 5 THERMOSTAT knob
- 6 LIGHT Button

Display

- 7 AUTOMATIC/ECO COOKING MODE icons
- 8 TEMPERATURE and TIME digits
- 9 CLOCK Icon
- 10 END OF COOKING Icon
- 11 DURATION Icon
- 12 TIMER Icon
- 13 Preheating indicator
- 14 Recommended rack position icon



Installation

! Please keep this instruction booklet in a safe place for future reference. If the appliance is sold, given away or moved, please make sure the booklet is also passed on to the new owners so that they may benefit from the advice contained within it.

! Please read this instruction manual carefully: it contains important information concerning the safe operation, installation and maintenance of the appliance.

Positioning

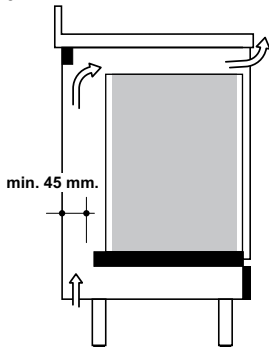
! Do not let children play with the packaging material; it should be disposed of in accordance with local separated waste collection standards (see Precautions and tips).

! The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may damage property or cause harm to people or animals.

Built-in appliances

To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size.

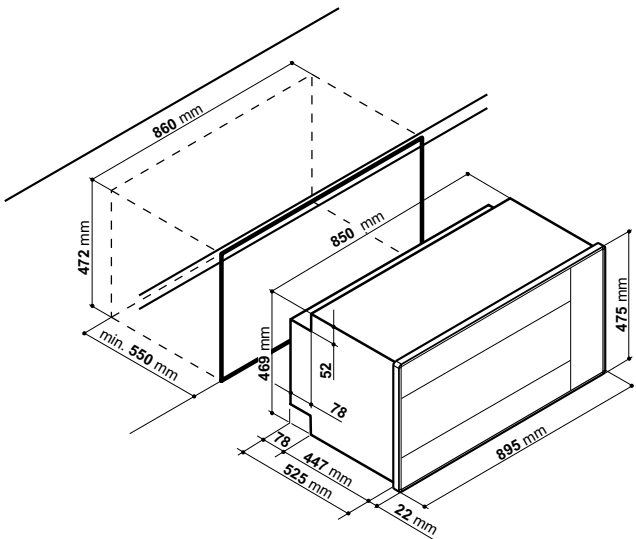
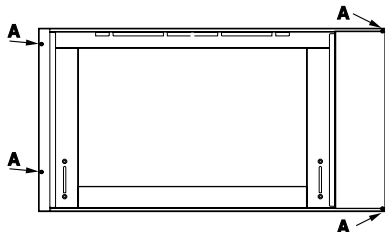
The sizes of the unit for installing the cooker under a worktop or in a column unit are shown in figure.



To provide adequate ventilation, there must be appropriate ventilation openings in the front bottom and the top part of the cabinet (an intake opening on the bottom of at least 200 cm², and an exhaust opening of at least 90 cm²). The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120 °C. In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.

Fastening the oven

Insert the appliance into the compartment; open the oven door and fasten the oven to the cabinet using the four screws "A", remembering to place the special spacers provided between the hole and the screw itself.



Electrical connection

Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current with the voltage and frequency indicated on the data plate (located on the appliance) and in the instruction manual. The wire for earthing the appliance is yellow-green in colour.

Replacing the cable

Use a rubber cable of the type H05VV-F with a suitable cross section 3 x 1.5 mm².

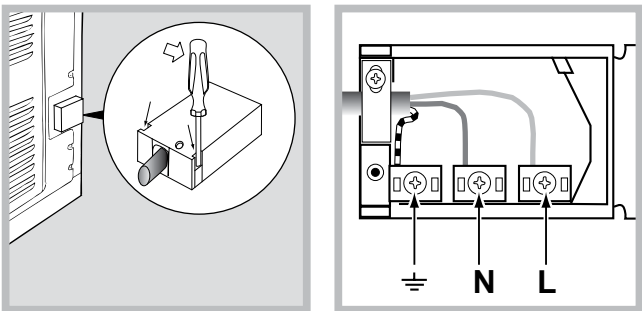
The yellow-green earth wire must be 2-3 cm longer than the other wires.

Opening the terminal board:

- Using a screwdriver, prise on the side tabs of the terminal board cover;
- Pull open the cover of the terminal board.

To install the cable, proceed as follows:

- Remove the wire clamp screw and the three contact screws L-N-
- Fasten the wires beneath the screwheads using the following colour scheme: Blue (N) Brown (L) Yellow-Green
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.



Connecting the supply cable to the mains

Install a standardised plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omnipolar circuit-breaker with a minimum contact opening of 3 mm between the appliance and the mains. The omnipolar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length.

Before making the connection, check that:





- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains, check that the specifications indicated on the data plate (on the appliance and/or packaging) correspond to those of the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and/or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

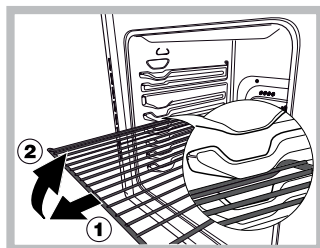
! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

! The manufacturer declines any liability should these safety measures not be observed.

| APPLIANCE SPECIFICATIONS | |
|--|---|
| Dimensions | width 59,5 cm height 32,9 cm depth 39,4 cm |
| Volume | 78 l |
| Electrical connections | voltage: 220-240V ~ 50Hz (see data plate) maximum power absorbed 2800 W |
| Energy Label and Ecodesign | Declared energy consumption for Forced convection Class – heating mode:  Gratin. |
|    | |

Start-up and use



WARNING! The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven (1).





As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

! In order to optimise the cooking performance, when starting the selected function, product settings will be applied that could cause a delayed start of the fan and heating elements.




Setting the clock

! The clock may be set when the oven is switched off or when it is switched on, provided that a the end time of a cooking cycle has not been programmed previously.

1. Press the  button several times until the  icon and the first two digits on the display start to flash.
2. Turn the TIMER KNOB towards “+” and “-” to adjust the hour value.
3. Press the  button again until the other two digits on the DISPLAY begin to flash.
4. Turn the TIMER KNOB towards “+” and “-” to adjust the minute value.
5. Press the  button again to confirm.

Setting the timer

! This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.


1. Press the  button several times until the  icon and the three digits on the display begin to flash.
2. Turn the TIMER KNOB towards “+” and “-” to adjust the minute value.
3. Press the  button again to confirm.


The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.

Using the oven

! Before operating the product, remove all plastic film from the sides of the appliance.

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

1. Select the desired cooking mode by turning the SELECTOR knob.
2. The oven begins its preheating stage and the preheating indicator lights up. The temperature may be changed by turning the THERMOSTAT knob.
3. When the preheating indicator  switches off and a buzzer sounds the preheating process is complete: you may now place the food in the oven.

4. The DISPLAY will show the icon , which indicates the recommended shelf level for the tray.

5. During cooking it is always possible to:

- Change the cooking mode by turning the SELECTOR knob.
- Change the temperature by turning the THERMOSTAT knob.
- set the cooking duration and the end cooking time (see Cooking Modes)
- Stop cooking by turning the SELECTOR knob to the “0” position.

6. The oven switches off automatically after two hours: this default period of time is set for all cooking modes for safety reasons.

The cooking time may be modified (see Cooking Modes).

7. If a blackout occurs while the oven is already in operation, an automatic system within the appliance will reactivate the cooking mode from where it was interrupted as long as the temperature has not dropped below a certain level. Programmed cooking modes which have not started will not be restored and must be reprogrammed.

! There is no preheating stage for the BARBECUE mode.

! Never put objects directly on the bottom of the oven; this will prevent the enamel coating from being damaged.

! Always place cookware on the rack(s) provided.


! The oven will begin its preheating phase after 2 seconds from selecting the desired cycle.

Cooling ventilation

In order to cool down the external temperature of the oven, a cooling fan blows a stream of air between the control panel and the oven door.

! Once the cooking has been completed, the cooling fan remains on until the oven has cooled down sufficiently.

Oven light

When the oven is not in operation, the lamp can be switched on at any time by pressing the button .

Modes

Manual cooking modes

! All cooking modes have a default cooking temperature which may be adjusted manually between 40°C and 250°C as desired.

In the BARBECUE mode, the default power level value is indicated as a percentage (%). And may also be adjusted manually.



MULTILEVEL mode

All heating elements and the fan are activated. Since the heat remains constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of two racks may be used at the same time.



BARBECUE mode

The top heating element is activated. By turning the THERMOSTAT knob, the different power levels which may be set will appear on the DISPLAY; these range between 5% and 100%. The high and direct temperature of the grill is recommended for food which requires a high surface temperature. Always cook in this mode with the oven door closed.



GRATIN mode

The top heating element is activated and the fan begins to operate. During part of the cycle the circular heating element is also activated. This combination of features increases the effectiveness of the unidirectional thermal radiation provided by the heating elements through forced circulation of the air throughout the oven.

This helps prevent food from burning on the surface and allows the heat to penetrate right into the food. Always cook in this mode with the oven door closed.

ECO Programme

The back heating element is turned on and the fan starts working, ensuring a smooth and uniform heat level inside the oven.

This programme is indicated for slow cooking of any type of food with temperatures which can be set up to a maximum of 200°C; the programme is also suitable for heating food and to complete the cooking process.



The programme is particularly suitable for the slow cooking of meat and fish, as it allows you to have softer meat and save energy at the same time. For a better energy effectiveness, when the product is turned on, the light stays on only for 30 seconds; in order to turn the light back on, please press the

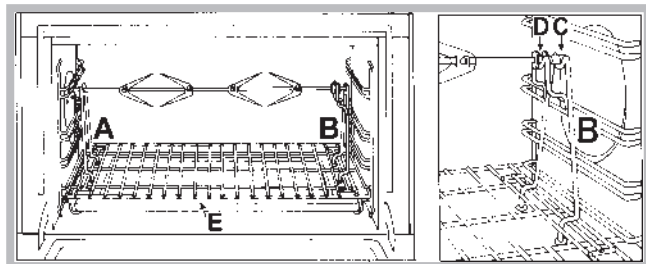


button


Spit roast (only available in certain models)

This accessory should only be used when cooking with the grill. Proceed as follows: thread the meat you wish to cook onto the rod positioned across the oven lengthwise, fixing it in place with the adjustable forks supplied. Position supports "A" and "B" in the relevant holes in dripping pan "E", rest the groove on the rod in slot "C" and use the guide rail to place the rack in the lowest position in the oven; next position the rod in the rotisserie spit hole, sliding the groove forwards to slot "D" (see figures). Start the rotisserie using the

SELECTOR knob set to cooking mod  or  ;



Automatic cooking modes

! The **temperature are pre-set values**, guaranteeing a perfect result every time - automatically. These values cannot be adjusted and use the **C.O.P.® (Programmed Optimal Cooking)** system. The cooking cycle stops automatically and the oven indicates when the dish is cooked. You may start cooking whether the oven has been **preheated or not**; we recommend that you follow the guidelines provided by the  icon when deciding on which shelf to place the tray.

! When the cooking stage has been reached, the oven buzzer sounds.

! Do not open the oven door as this will disrupt the cooking time and temperature.



GRILL mode

Use this function to cook beef, pork and lamb. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven.

! The cooking duration may be changed by ± 10 minutes.



PIZZA mode

Use this function to make pizza. Please see the following chapter for the recipe and further details.

! The cooking duration may be changed by ± 5 minutes.



BREAD mode

Use this function to make bread. Please see the following chapter for the recipe and further details.



BAKING mode

This function is ideal for cooking desserts which are made using natural yeast, baking powder and desserts which contain no yeast. Place the dish in the oven while it is still cold. The dish may also be placed in a preheated oven.

! The cooking duration may be changed by ± 10 minutes.



PIZZA mode


To obtain the best results, we recommend that you carefully observe the instructions below:

- Follow the recipe.
- The weight of the dough should be between 500 g and 700 g.
- Lightly grease the dripping pan.

Recipe for PIZZA:

1 dripping pan on a low shelf level, hot or cold oven

Recipe for 3 pizzas weighing approximately 550 g: 1000 g flour, 500 ml water, 20 g salt, 20 g sugar, 100 ml olive oil, 20 g fresh yeast (or 2 sachets of powder yeast)

- Leavening at room temperature: 1 hour.
- Place inside hot or cold oven.
- Start the  PIZZA cooking mode.



BREAD mode

To obtain the best results, we recommend that you carefully observe the instructions below:

- Follow the recipe.
- Do not exceed the **maximum weight** of the dripping pan.
- **Remember to pour 1,5 dl of cold water into the baking tray in position 5.**
- The dough must be left to rise at room temperature for 1 – 1 ½ hours (depending on the room temperature) or until the dough has doubled in size.

Recipe for BREAD:


1 Dripping pan holding 1000 g Max, lower level

2 Dripping pans each holding 1000 g Max, medium and lower levels

Recipe for 1000 g of dough: 600 g flour, 360 g water, 11g salt, 25 g fresh yeast (or 2 sachets of powder yeast)

Method:




- Mix flour and salt in a large bowl.
- Dilute yeast in lukewarm water (approximately 35 degrees).
- Make a small well in the mound of flour.
- Pour in water and yeast mixture.
- Knead dough by stretching and folding it over itself with the palm of your hand for 10 minutes until it has a uniform consistency and is not too sticky.

- Form the dough into a ball shape, place it in a large bowl and cover it with transparent plastic wrap to prevent the surface of the dough from drying out. Place the bowl inside and leave the dough to rise for approximately 1 hour (the dough should double in volume).
- Cut the dough into equal sized loaves.
- Place them in the dripping pan on oven paper.
- Cover the loaves with flour.
- Make incisions on the loaves.
- Place the loaves inside the oven while it is still cold.
- Start the  BREAD cooking mode.
- Once baked, leave the loaves on one of the grill racks until they have cooled completely.
- For cleaning purposes, we recommend the use of water and vinegar.

Programming cooking





! A cooking mode must be selected before programming can take place.



Programming the cooking duration

1. Press the  button several times until the  icon and the three digits on the DISPLAY begin to flash.
2. Turn the TIMER KNOB towards “+” and “-” to adjust the duration.
3. Press the  button again to confirm.
4. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds.
 - For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.

Setting the end time for a cooking mode

! A cooking duration must be set before the end cooking time can be scheduled.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Next, press the  button until the  icon and the two digits on the DISPLAY begin to flash.
3. Turn the TIMER KNOB towards “+” and “-” to adjust the hour value.
4. Press the  button again until the other two digits on the DISPLAY begin to flash.
5. Turn the TIMER KNOB towards “+” and “-” to adjust the minute value.
6. Press the  button again to confirm.
7. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds.

Programming has been set when the  and  buttons are illuminated. The DISPLAY shows the cooking end time and the cooking duration alternately.

To cancel programming, turn the SELECTOR knob to the “0” position.

Practical cooking advice

! Do not place racks in position 1 and 5 during fan-assisted cooking. This is because excessive direct heat can burn temperature sensitive foods.

! In the BARBECUE and GRATIN cooking modes, particularly when using the rotisserie spit, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

MULTILEVEL

- Use positions 2 and 4, placing the food which requires more heat on 2.
- Place the dripping pan on the bottom and the rack on top.

BARBECUE

- Place the rack in position 3 or 4. Position the food in the centre of the rack.
- We recommend that the power level is set to maximum. The top heating element is regulated by a thermostat and may not always operate constantly.

PIZZA

- Use a light aluminium pizza pan. Place it on the rack provided. For a crispy crust, do not use the dripping pan as it prevents the crust from forming by extending the total cooking time.
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.

Oven cooking advice table

| Cooking modes | Foods | Weight (Kg) | Weight (Kg) | | Preheating | Recommended temperature (°C) | Cooking duration (minutes) |
|------------------------------|--|-------------|----------------------|---------------------|------------|------------------------------|----------------------------|
| | | | standard guide rails | sliding guide rails | | | |
| Multilivel* | Pizza on 2 racks | | 2 and 4 | 1 and 3 | Yes | 220-230 | 20-25 |
| | Pies on two racks/cakes on 2 racks | | 2 and 4 | 1 and 3 | Yes | 180 | 30-35 |
| | Sponge cake on 2 racks (on the dripping pan) | | 2 and 4 | 1 and 3 | Yes | 170 | 20-25 |
| | Roast chicken + potatoes | 1+1 | 1 and 2/3 | 1 and 3 | Yes | 200-210 | 65-75 |
| | Lamb | 1 | 2 | 1 | Yes | 190-200 | 45-50 |
| | Mackerel | 1 | 1 or 2 | 1 | Yes | 180 | 30-35 |
| | Lasagne | 1 | 2 | 1 | Yes | 190-200 | 35-40 |
| | Cream puffs on 2 racks | | 2 and 4 | 1 and 3 | Yes | 190 | 20-25 |
| | Biscuits on 2 racks | | 2 and 4 | 1 and 3 | Yes | 190 | 10-20 |
| | Cheese puffs on 2 racks | | 2 and 4 | 1 and 3 | Yes | 210 | 20-25 |
| | Savoury pies | | 1 and 3 | 1 and 3 | Yes | 200 | 20-30 |
| Barbecue* | Mackerel | 1 | 4 | 3 | No | 100% | 15-20 |
| | Sole and cuttlefish | 0,7 | 4 | 3 | No | 100% | 10-15 |
| | Squid and prawn kebabs | 0,7 | 4 | 3 | No | 100% | 8-10 |
| | Cod fillet | 0,7 | 4 | 3 | No | 100% | 10-15 |
| | Grilled vegetables | 0,5 | 3 or 4 | 2 or 3 | No | 100% | 15-20 |
| | Veal steak | 0,8 | 4 | 3 | No | 100% | 15-20 |
| | Sausages | 0,7 | 4 | 3 | No | 100% | 15-20 |
| | Hamburgers | n°4 or 5 | 4 | 3 | No | 100% | 10-12 |
| | Toasted sandwiches (or toast) | n°4 or 6 | 4 | 3 | No | 100% | 3-5 |
| | Spit-roast chicken using rotisserie spit (where present) | 1 | - | - | No | 100% | 70-80 |
| | Spit-roast lamb using rotisserie spit (where present) | 1 | - | - | No | 100% | 70-80 |
| | | | | | | | |
| Gratin* | Grilled chicken | 1,5 | 2 | 2 | No | 210 | 50-60 |
| | Cuttlefish | 1 | 2 | 2 | No | 200 | 30-35 |
| | Spit-roast chicken using rotisserie spit (where present) | 1,5 | - | - | No | 210 | 70-80 |
| | Spit-roast duck using rotisserie spit (where present) | 1,5 | - | - | No | 210 | 60-70 |
| | Roast veal or beef | 1 | 2 | 2 | No | 210 | 60-75 |
| | Roast pork | 1 | 2 | 2 | No | 210 | 70-80 |
| | Lamb | 1 | 2 | 2 | No | 210 | 40-45 |
| Automatic Pizza | Pizza (see recipe) | 1 | 2 | 2 | No | - | 23-33 |
| | Focaccia (bread dough) | 1 | 2 | 2 | No | - | 23-33 |
| Automatic Bread | Bread (see recipe) | 1 | 2 | 2 | No | - | 60 |
| Automatic baked cakes | Cakes made using leavened dough | 1 | 2 | 2 | No | - | 35-55 |
| Automatic roast | Roasts | 1 | 2 | 2 | No | - | 60-80 |

* The cooking times listed above are intended as guidelines only and may be modified according to personal tastes. Oven preheating times are set as standard and may not be modified manually.

! ECO programme: This programme can be used for slow cooking of any type of food with temperatures which can be set up to a maximum of 200°C; the programme is also suitable for heating food and to complete the cooking process

Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- When moving or positioning the appliance, always use the handles provided on the sides of the oven.
- Do not touch the appliance while barefoot or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held responsible for any damage caused as a result of improper, incorrect and unreasonable use of the appliance.**
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from the appliance.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The ventilation and heat dispersal openings must never be obstructed.
- Always grip the oven door handle in the centre: the ends may be hot.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use aluminium foil to line the bottom of the oven.
- Do not place flammable materials in the oven: if the appliance is switched on accidentally, the materials could catch fire.
- Always make sure the knobs are in the “●”/“○” position when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Do not perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the event of malfunctions, under no circumstances should you attempt to perform the repairs yourself. Contact an authorised Service Centre (see Assistance).
- Do not rest objects on the open oven door.
- Do not let children play with the appliance.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.
- **The appliance is not intended to be operated by means of an external timer or separate remote-control system.**

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.

Respecting and conserving the environment

- Whenever possible, avoid pre-heating the oven and always try to fill it. Open the oven door as little as possible because heat is lost every time it is opened. To save a substantial amount of energy, simply switch off the oven 5 to 10 minutes before the end of your planned cooking time and use the heat the oven continues to generate.
- Automatic programmes are based on standard food product.
- Keep gaskets clean and tidy to prevent any door energy losses
- If you have a timed tariff electricity contract, the “delay cooking” option will make it easier to save money by moving operation to cheaper time periods.

! This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode. If no operations are carried out for a period of 2 minutes, the appliance automatically switches to the standby mode. The standby mode is visualised by the high luminosity “Watch Icon”. As soon as interaction with the machine resumes, the system’s operating mode is restored.

Maintenance and care

Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the appliance

- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- All accessories - with the exception of the sliding racks - can be washed like everyday crockery, and are even dishwasher safe.

! Never use steam cleaners or pressure cleaners on the appliance.

Cleaning the oven door

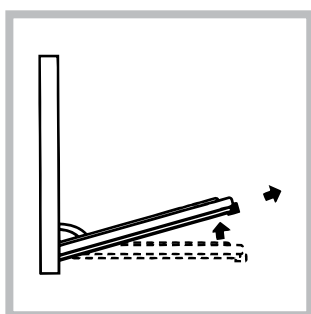
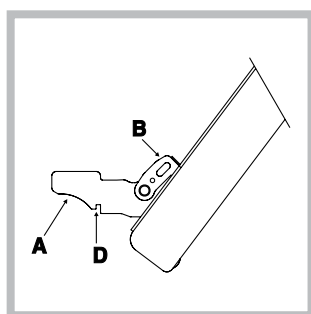
Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

To clean more thoroughly, you can remove the oven door.

- Open the door fully and lift up the two small levers "B";
- Now, when the door is closed slightly, it can be lifted out by removing hooks "A" as shown in figure.

To replace the door:

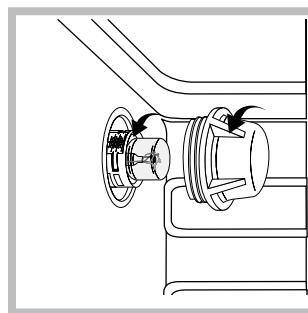
- With the door in an upright position, insert the 2 hooks "A" into the vents;
- Make sure that slot "D" is perfectly fastened to the edge of the vent (move the door forwards and backwards slightly);
- Keep the door completely open, shift the 2 levers "B" downwards, then close the door.



Inspecting the seals

Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest Service Centre (see Assistance). We recommend that the oven is not used until the seals have been replaced.

Replacing the light bulb



To replace the oven light bulb:

1. Remove the glass cover of the lamp-holder.
2. Remove the light bulb and replace it with a similar one: Wattage 25 W, cap E 14.
3. Replace the glass cover (see diagram).

! Do not use the oven lamp as/for ambient lighting.



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