

SAFETY INSTRUCTIONS

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved.

Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **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 must be kept away unless continuously supervised.

⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door.

PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other

IMPORTANT TO BE READ AND OBSERVED

working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms). This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

Keep children away from the installation site.

After unpacking the appliance, make sure that it has not been damaged during transport.

In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust.

Do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

Do not remove the oven from its polystyrene foam base until the time of installation.

⚠ After installation, the bottom of the appliance must no longer be accessible - risk of burns.

⚠ Do not install the appliance behind a decorative door - risk of fire.

ELECTRICAL WARNINGS

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in

conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation.

Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

⚠ In case of replacement of power cable, contact an authorised service centre.

CLEANING AND MAINTENANCE


⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

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

⚠ Ensure the appliance is cooled down before any cleaning or maintenance - risk of burns.

⚠ **WARNING:** Switch off the appliance before replacing the lamp - risk of electric shock.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol .


The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials.

Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

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 TIPS

Only preheat the oven if specified in the cooking table or your recipe.

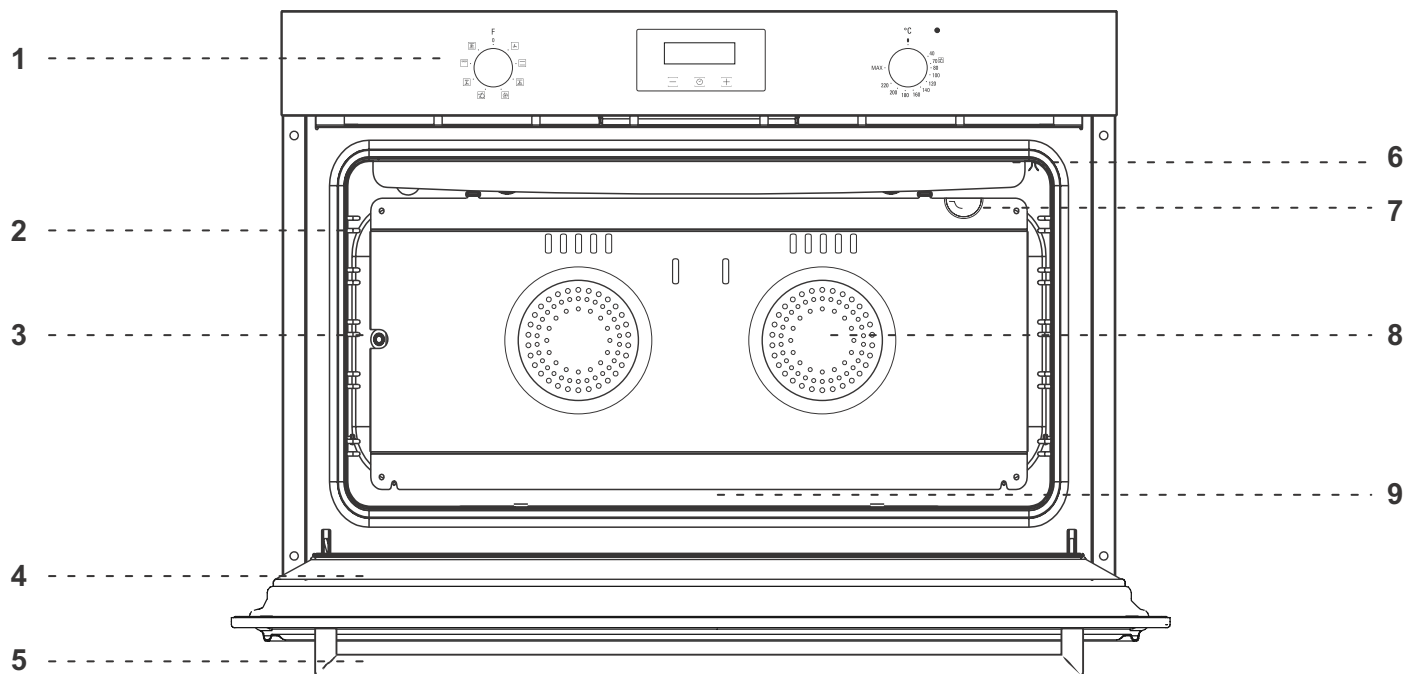
Use dark lacquered or enamelled baking trays as they absorb heat better.

Food requiring prolonged cooking will continue to cook even once the oven is switched off.

ECO DESIGN DECLARATION

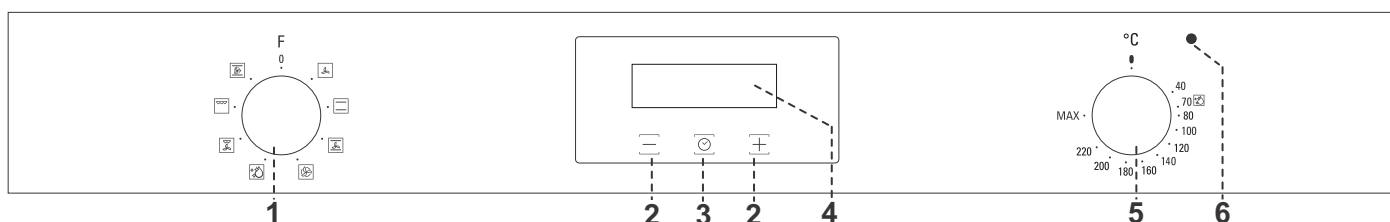
This appliance meets the Eco Design requirements of European Regulations n. 65/2014 and 66/2014 in conformity with the European standard EN 60350-1.

PRODUCT DESCRIPTION



- | | |
|--|---|
| 1. Control Panel | 6. Upper heating element/grill |
| 2. Shelf guides (the level is indicated on the front of the oven) | 7. Lamp |
| 3. Turnspit insert point | 8. Fan and circular heating elements |
| 4. Oven Door | 9. Lower heating element (not visible) |
| 5. Handle | |

CONTROL PANEL DESCRIPTION



1. SELECTION KNOB

For switching the oven on by selecting a function. Turn to the 0 position to switch the oven off.

2. + / - BUTTON

To decrease or increase the value shown on the display.

3. TIME BUTTON

For selecting the various settings: duration, cooking end time, timer.

4. DISPLAY

5. THERMOSTAT KNOB

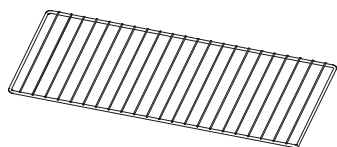
Turn to select the desired temperature.

6. LED THERMOSTAT / PREHEATING

Switches on during the heating process. Switches off once the desired temperature is reached.

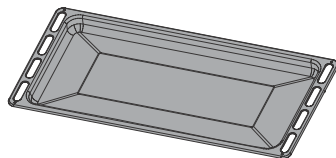
ACCESSORIES

WIRE SHELF



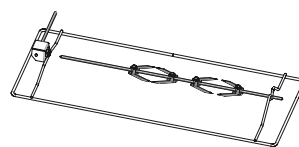
Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.

DRIP TRAY



Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

TURNSPIT



For grilling poultry and roasts.

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

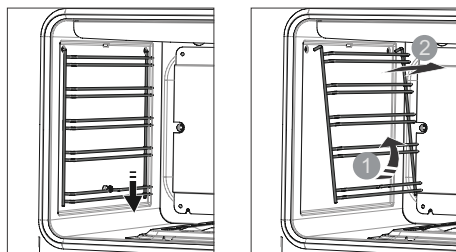
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf horizontally by sliding it across the shelf guides.

Other accessories, such as the drip tray, are inserted horizontally in the same way as the wire shelf.

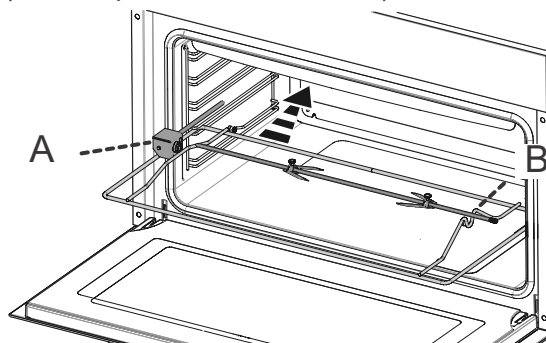
REMOVING AND REFITTING THE SHELF GUIDES

- To remove the shelf guides, take strongly and pull out the bottom part of the guide by lowering them down. Then gently pull the upper part out of their seating.
- To refit the shelf guides, first fit them back into their upper seating, second lower in place near to the lower seating and then push the bottom part to fit them to the cavity.



USING THE TURNSPIT

This oven is equipped with an electric motor, spit and skewers for roasting poultry or meat. Skewer the meat and secure it in place using the forks. Put turnspit rod into the drive unit (A) and the groove into the bend (B). Slide the shelf into the oven runners ensuring that the rod slots into hole. The turnspit shelf must always be fitted in the middle of the oven (second position from bottom).



Place the tray to collect the cooking juices: Position it on the bottom level, adding some drinking water. To operate the turnspit, select the **"Grill"** or **"Low Grill + Turbo Fan"** function.

At the end of cooking take the turnspit out of the oven only by using its handle and oven gloves.

FUNCTIONS



FAN

The fan is useful to speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging to prevent it from drying out on the outside.



CONVENTIONAL

For cooking any kind of dish on one shelf only.

| Recipe | Preheat | Temp | Time | Accessories |
|-------------|---------|-----------|---------|-------------|
| Cake | ✓ | 180 | 70 | 2 |
| Small Cake | ✓ | 180 | 40 | 2 |
| Pie | ✓ | 200 | 70 | 2 |
| Cookie | ✓ | 175 | 20 | 2 |
| Apple Pie | ✓ | 180 - 190 | 150 | 1 |
| Sponge cake | ✓ | 175 | 45 - 50 | 2 |
| Pizza | ✓ | 190 | 25 | 2 |
| Lasagne | ✓ | 180 - 200 | 50 - 60 | 2 |
| Meringues | ✓ | 100 | 60 | 2 |



CONVECTION BAKE

For cooking meat, filled pies (cheesecake, strudel, fruit pies) and stuffed vegetables on one level only. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly.

| Recipe | Preheat | Temp | Time | Accessories |
|----------|---------|-----------|---------|-------------|
| Pastries | ✓ | 180 - 200 | 20 - 25 | 2 |



FORCED AIR

Turbo heater and fan for baking and roasting, such as cookie, pie, trifle cake, etc.



DIAMOND CLEAN

The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water on the bottom of the oven and only activate the function when the oven is cold.



LOW GRILL + TURBO FAN

For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.

| Recipe | Preheat | Temp | Time | Accessories |
|-----------------|---------|------|-----------|-------------|
| Grilled Chicken | ✓ | 220 | 25 - 35 * | 4 3 |
| Grilled Fish | ✓ | 220 | 35 - 40 * | 4 3 |

* Turn food halfway through cooking.



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.

| Recipe | Preheat | Temp | Time | Accessories |
|------------------|---------|------|------|-------------|
| Calf Steak | ✓ | Max | 30 * | 4 3 |
| Grilled Meatball | ✓ | Max | 40 * | 4 3 |

* Turn food halfway through cooking



MAXI COOKING

For cooking large joints of meat (above 2.5 kg), we recommend turning the meat over during cooking to ensure that both sides brown evenly. We also recommend basting the joint every so often to prevent it from drying out excessively. This function can be used to cook different foods that require the same cooking temperature on 2 shelves at the same time.

HOW TO READ THE COOKING TABLES

The table lists recipes, if preheating is needed, temperature, cooking time, accessories and level suggested for cooking. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably darkcoloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

Accessories showed:

Wire Shelf

Cake tin on wire shelf

Cake tin on wire shelf or drip tray

Tray with water

FIRST TIME USE

1. SETTING THE TIME AND THE TONE

You will need to set the time of the day when you switch on the appliance for the first time: "A" and "0.00" flash on the display.



To set the time of day, press buttons + and - at the same time: Set the time of day using the + and - buttons.

Press the *time button* to confirm.

Please note: To change the time of the day afterwards for example following lengthy power outages, proceed as described above.

DAILY USE

1. SELECT A FUNCTION

To select a function, turn the selection knob to the symbol for the function you require.

2. ACTIVATE A FUNCTION

To start the function you have selected, turn the thermostat knob to set the temperature you require. To interrupt the function at any time, switch off the oven, turn the selection knob and the thermostat knob to 0 and ●.

3. USING THE ELECTRONIC PROGRAMMER

By pressing the time button it is possible to select various mode to keep or program the cooking time. Please note: After few seconds without any interaction, a buzzer sounds and all settings will be confirmed.

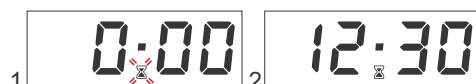
SETTING THE MINUTE MINDER

This option does not interrupt or activate cooking but allows you to use the display as a timer, both while a function is active and when the oven is off.

To activate the timer, long press the time button: the ⌚ symbol flashes on the display (1).

Use the + and - buttons to set the desired duration: the countdown begins after a few seconds. The display shows the time of the day and the ⌚ remains lit, confirming the timer has been set (2).

At the end, long press the time button to deactivate the alarm.



Please note: To view the countdown and change it if necessary, press the time button 2 seconds again.

SETTING THE DURATION

After selecting and activating the function, in order to stop it automatically, you can set a cooking time.

Long press the time button: the ⌚ symbol flashes (3). Press the time button again: DUR and A will flash on the display (4).

Set the duration using the + and - buttons.

2. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal.

Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it. Heat the oven to 240 °C for about one hour. The oven must be empty during this time. Follow the instructions for setting the function correctly.

Please note: It is advisable to air the room after using the appliance for the first time.

After a few seconds, the display will show the time of the day while AUTO remains lit, confirming the setting (5).



Please note: To see how much time is left and change the remaining cooking time repeat the steps above.

When the set cooking time is over, an alarm will sound and the cooking will be stopped (6).



Long press the time button to deactivate the alarm. Return the selection knob and thermostat knob to 0 and ● to switch off the oven.

FULLY AUTOMATIC PROGRAM / DELAYED START

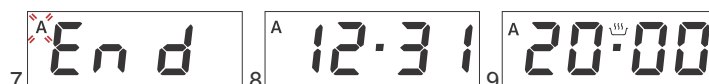
You can delay the start of the function by programming its end time.

After setting the duration, press the time button until the display shows END (7).

Press the buttons + and - to select the desired cooking end time. After a few seconds the display shows the time of the day, while the symbol ⌚ switches off and A remains lit, confirming the setting (8).

Please note: To see and change the settings set repeat the steps above.

The function will remain paused until the symbol ⌚ lights up: at that point the oven proceeds automatically with the selected cooking mode (9).



At the end, long press the time button to deactivate the alarm. Return the selection knob and thermostat knob to 0 and ● to switch off the oven.

Please note: By only selecting the end time (with no duration setting), the function will immediately start. The cooking will continue up to the required end time.

OPTIONS


ALARM TONE

To set the alarm tone, long press button — .
To select the desired tone, press buttons + or — , then press the *time button* to confirm.

BRIGHTNESS

To set the brightness of display, long press button + .
To select the desired tone, press buttons + or — , then press the *time button* to confirm.

KEY LOCK

The key lock will be active within 30 seconds after the last button pression. The icon  will appear on display.
To deactivate it, long press the *time button*.

4. PREHEATING

Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun.

CLEANING AND MAINTENANCE

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.
Do not use steam cleaners.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

Wear protective gloves.
The oven must be disconnected from the mains before carrying out any kind of maintenance work.

EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.
- Clean the glass in the door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.

ACCESSORIES

Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

REPLACING THE LAMP

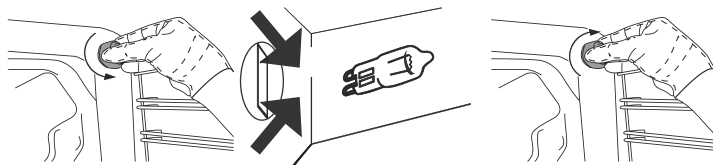
- Disconnect the oven from the power supply.
- Unscrew the cover from the lamp, replace the bulb and screw the cover back on the lamp.
- Reconnect the oven to the power supply.

At the end of this process, the LED thermostat switches off indicating that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.

Please note: placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

COOLING SYSTEM

The cooling fan may switch itself on every so often during cooking in order to reduce energy consumption. Once cooking is complete and the oven has been switched off, the cooling fan may continue to run for a certain period of time.

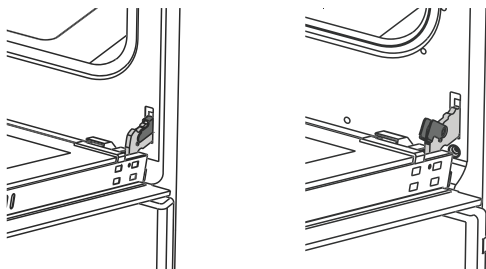


Please note: Only use 15-25 W/220-240 V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

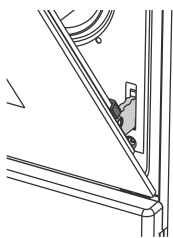
Light bulbs are available from our After-Sales Service. When using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the lamp cover has been refitted.

REMOVING AND REFITTING THE DOOR

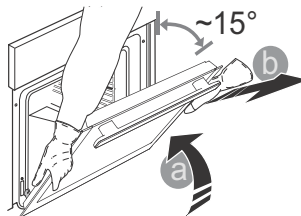
To remove the door, open it fully and lower the catches until they are in the unlock position.
Set the hinge lock to the widest angle. Adjust both hinges connecting oven door to the oven to the same position.



Later, close the opened oven door so that it will be in a position to contact with hinge lock.



Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating.



Put the door to one side, resting it on a soft surface. Reversely perform respectively what you did while opening door to reinstall oven door back.

COOKING TABLE

| RECIPE | FUNCTION | TEMPERATURE (°C) | DURATION (MIN) | LEVEL |
|-------------------|----------|------------------|----------------|-------|
| Cake | | 180 | 70 | |
| Small Cake | | 180 | 40 | |
| Pie | | 200 | 70 | |
| Pastry | | 180 - 200 | 20 - 25 | |
| Cookies | | 175 | 20 | |
| Apple Pie | | 180 - 190 | 150 | |
| Sponge Cake | | 175 | 45 - 50 | |
| Meringue | | 100 | 60 | |
| Pizza | | 190 | 25 | |
| Lasagne | | 180 - 200 | 50 - 60 | |
| Grilled Chicken* | | 220 | 25 - 35 | |
| Grilled Fish* | | 220 | 35 - 40 | |
| Calf Steak* | | Max. | 30 | |
| Grilled Meatball* | | Max. | 40 | |

*Food must be turned after half of the cooking time.

FUNCTIONS



Conventional



Convection bake



Low Grill + Turbo Fan



Grill

TROUBLESHOOTING

| Problem | Possible cause | Solution |
|---|---|---|
| The oven will not switch on | Power cut. | Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. |
| | Disconnection from the mains electricity. | Wait at least one minute, then try to switch the oven on again and see if the problem persists. |
| In the event of problems, turn the adjustment knob back to the 0 position and open the oven door. | | |

HOW TO OBTAIN THE USE AND CARE GUIDE



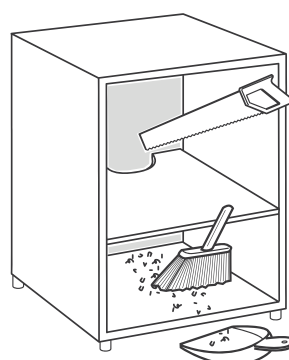
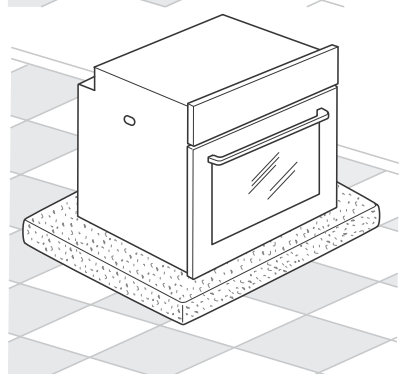
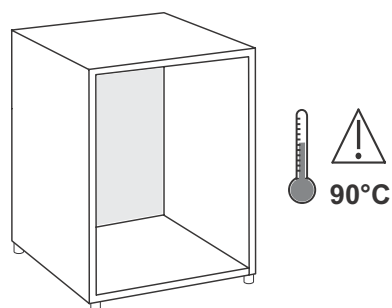
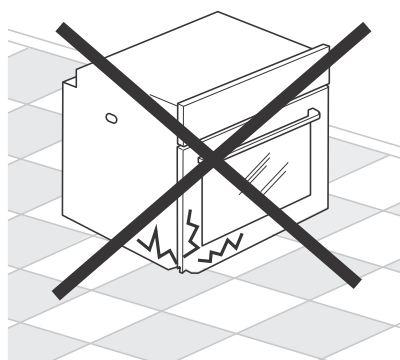
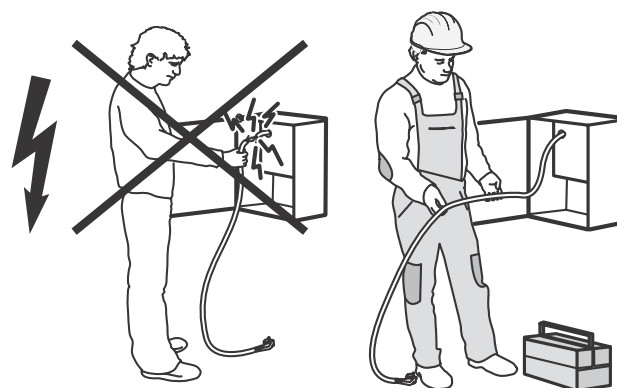
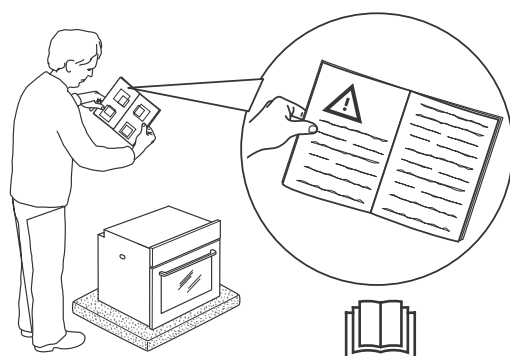
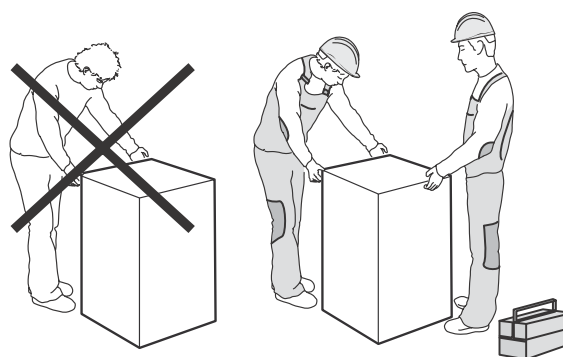
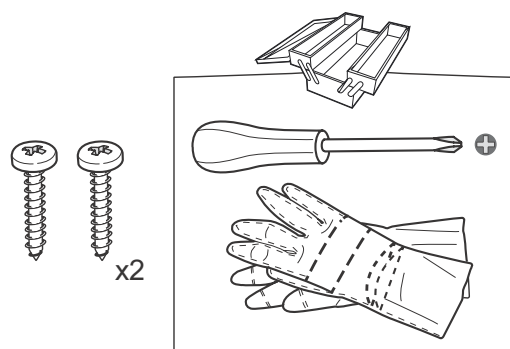
- Visiting the website www.ariston.com.au
- Using the QR code.
- Alternatively, contact our Technical Assistance Service (the telephone number is indicated in the warranty booklet).

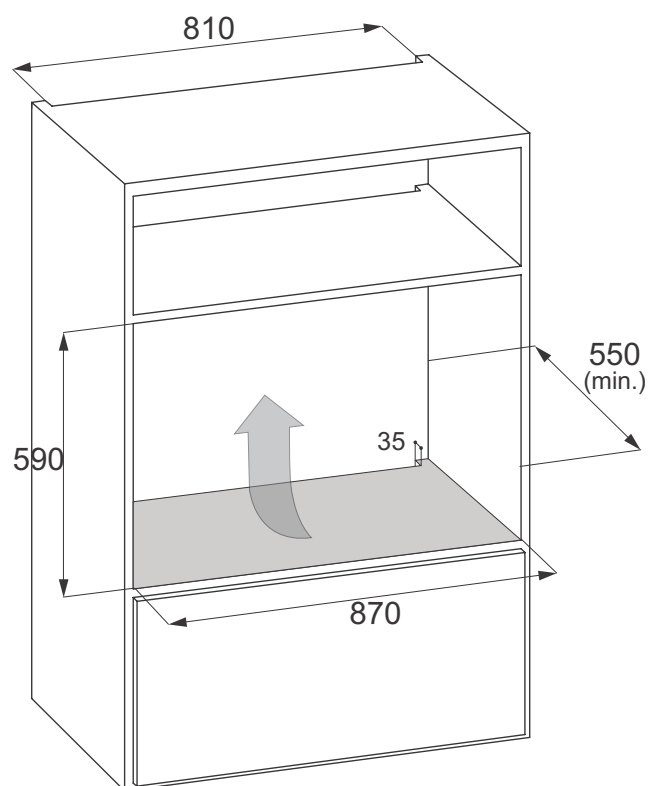
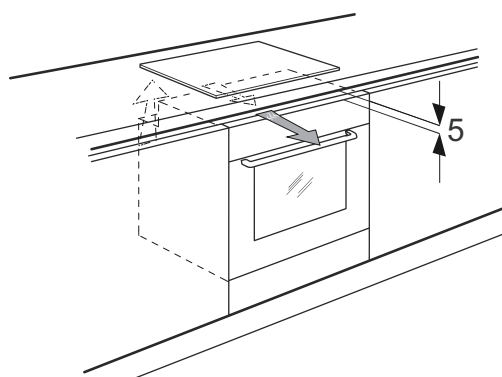
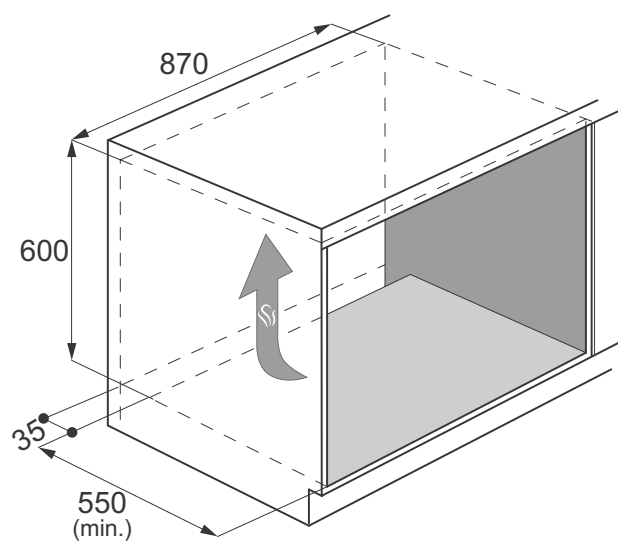
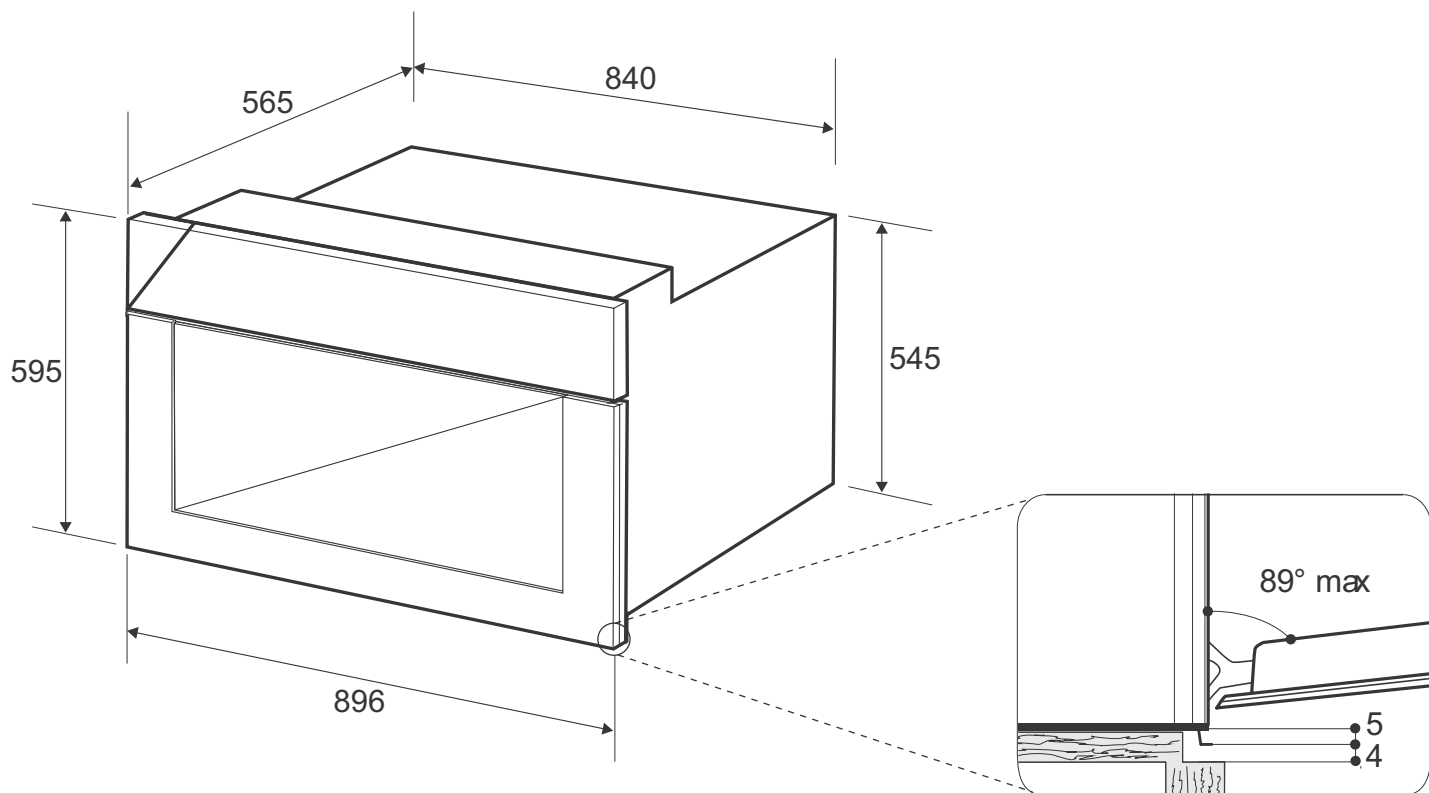
CONTACTING AFTER-SALES SERVICE

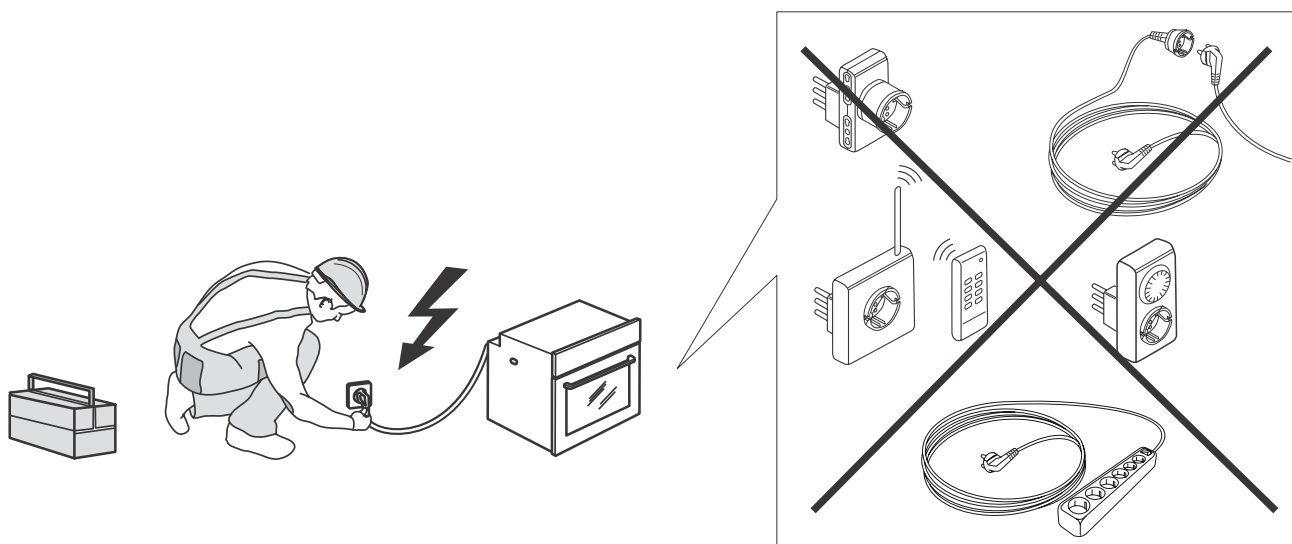
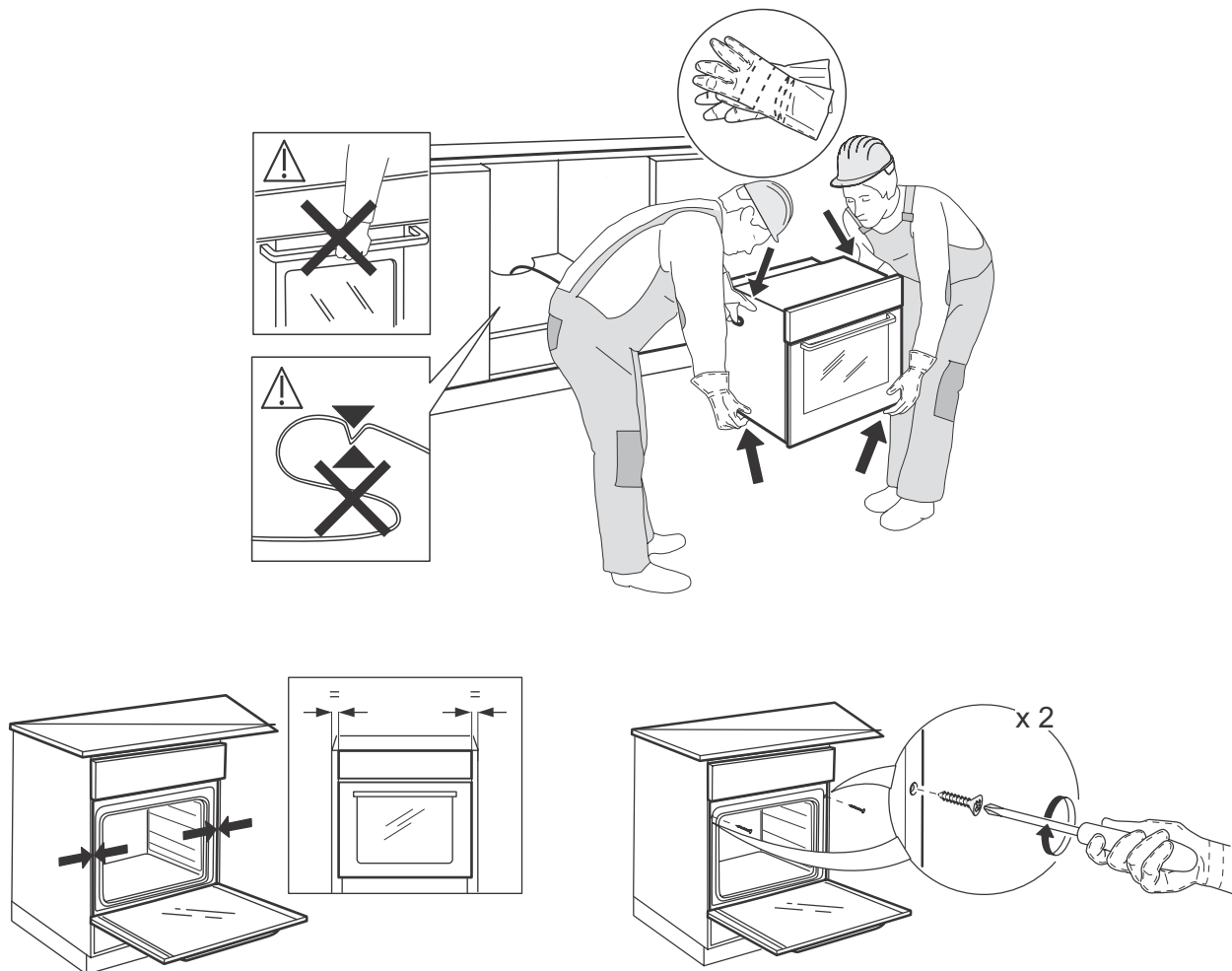
When contacting the Technical Assistance Service, provide the codes shown on the adhesive label, located on the right or left hand edge of the oven cavity (visible when the oven door is open).

The phone number is listed in the warranty booklet or on the website: www.ariston.com.au









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02/2020