

DE'LONGHI

COOKING

INSTALLATION & USER INSTRUCTIONS

DSC 616-IND
FREE STANDING ELECTRIC OVEN WITH
INDUCTION HOTPLATE



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Dear Customer,

Thank you for purchasing the *DeLonghi DSC 616-IND freestanding electric oven with induction hotplate*.

The safety precautions and recommendations listed below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please retain this booklet for future reference.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore potentially dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

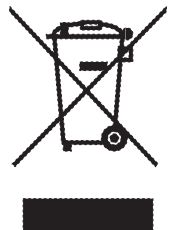
- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
 - Safety requirements of the "Low voltage" Directive 2014/35/EU;
 - Safety requirements of the "EMC" Directive 2014/30/EU;
 - Requirements of EU Directive 93/68/EEC;
 - Requirements of EU Directive 2011/65/EU.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- 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.

- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements (on the hob and inside the oven).
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter "CLEANING AND MAINTENANCE".

- Switch on the empty oven on max to eliminate grease from the heating elements.
- Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** 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.
- Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Do not cover the hob with aluminium foils.
- **FIRE RISK!** Do not store flammable material in the oven or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the cooker by the door handle.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 49.

- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **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.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **INDUCTION HOBBS:**
 - Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
 - Do not use metallic kitchen utensils (e.g. ladles). It is preferable to use plastic or wood kitchen utensils.
 - Please use pans of recommended size (see minimum pan diameter recommended). It is not advisable to use pans smaller than the cooking zone. The pans have to be placed in the centre of the cooking zone.
 - Do not use defective pans or pans with a curved bottom.
 - Please use suitable pans marked for induction cooking.
 - Please keep your distance from the electromagnetic fields by standing 5-10 cm from the cooking zones. When possible use the rear cooking zones.
 - Magnetic objects (e.g. credit cards, floppy disks, memory cards) and electronic instruments (e.g. computers) should not be placed near the induction hob.

- The heating of magnetic tins is forbidden! Closed tins may explode by exceeding pressure while heating. There is a burning risk with open tins as well, because the integrated temperature protection will not work correctly.
- **IMPORTANT WARNING:** The induction hob complies with European Standards for domestic cooking appliances. Therefore it should not interfere with other electronic units. Persons with cardiac pacemakers or any other electrical implants must check with their doctor if they can use an induction cooking system (and check any possible interferences with the implants).

ENERGY LABELLING/ECODESIGN

- Commission delegated regulation (EU) No 65/2014 (supplementing Directive 2010/30/EU of the European Parliament and of the Council).
- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN 60350-1 (electric ovens).
- Standard EN 60350-2 (hobs: electric cooking zones and/or areas).

USE OF THE APPLIANCE, ENERGY SAVING TIPS

OVEN

- Check the oven door always closes properly and the door gasket is clean and in order. During use, open the oven door only when strictly necessary to avoid heat losses (for some functions it may be necessary to use the oven with the door half-closed, check the oven operating instructions).
- Turn off the oven 5-10 minutes before the end of the theoretical cooking time to recuperate the stored heat.
- We recommend using oven proof dishes and adjusting the oven temperature during cooking if necessary.

HOB

INDUCTION COOKING ZONES AND/OR AREAS

- To save electricity, use lids whenever possible.
- When the pan comes to the boil, turn the heat down to the level desired.
- Please use suitable pans marked for induction cooking. Some cookware available on the market has an effective ferromagnetic area which is much smaller than the diameter of the pan itself. Avoid using this cookware because the induction cooktop may not function properly or may be damaged.
- Always use pans/coffee pots with thick, completely flat bottom. Do not use pans/coffee pots with concave or convex bottom; these could cause overheating of the cooking zone.
- Important: Do not use pots/coffee pot adaptors.

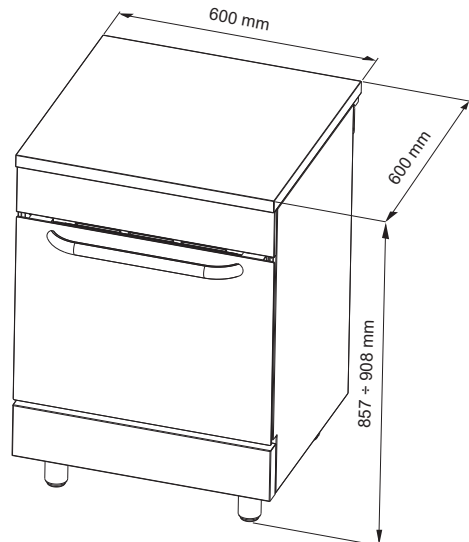
Advice for the installer

IMPORTANT

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
The appliance may be installed in a kitchen, kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower without first consulting current regulations.
The appliance must not be installed in a bed-sitting room of less than 20 m³.
- Cooker installation must only be carried out by a **SUITABLY QUALIFIED AND REGISTERED TECHNICIAN** and in compliance with local safety standards.
Failure to observe this rule will invalidate the warranty.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Always disconnect the appliance from the power supply before carrying out any maintenance operations or repairs.
- Take care NOT to lift the oven by the door handle/s.
- Some appliances are supplied with a protective film on steel and aluminium parts.
This film must be removed before using the cooker.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.**

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed to be touched and may contain sharp or rough edges, that may cause injury.



1 - INSTALLATION

This cookers has class “2/1” overheating protection so that it can be installed in a cabinet.

The appliance must be kept no less than 50 mm away from any side wall which exceed the height of the hob surface (fig. 1.1).

The furniture walls adjacent to the cooker must be made of material resistant to heat.

The veneered syntetical material and the glue used must be resistant to a temperature of 150°C in order to avoid ungluing or deformations.

The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

Curtains must not be fitted immediatly behind appliance or within 500 mm of the sides.

It is essential that the cooker is positioned as stated below.

We do not recommend the cooker is located on a plinth. If this is unavoidable, it will be necessary to provide safety measures to prevent the appliance falling off.

The cooker must be installed by a qualified technician and in compliance with a local safety standards.

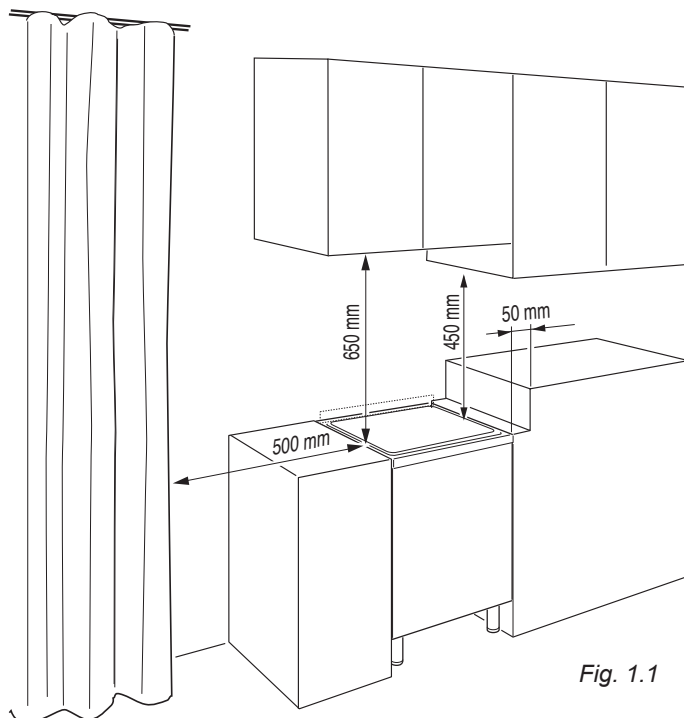


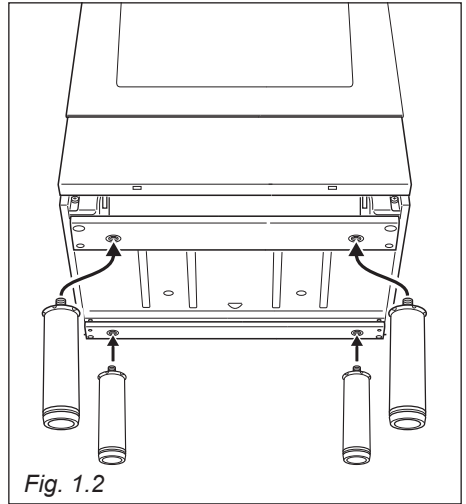
Fig. 1.1

FITTING THE ADJUSTABLE FEET AND LEVELLING THE COOKER

The adjustable feet must be fitted to the base of the cooker before use (fig. 1.2).

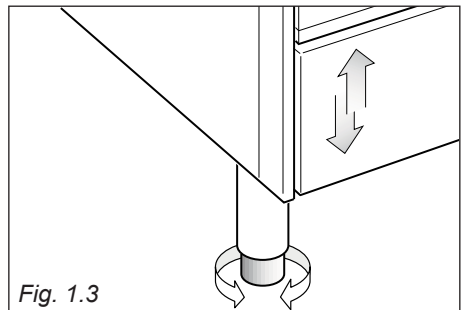
Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in figure 1.2.



LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 1.3).

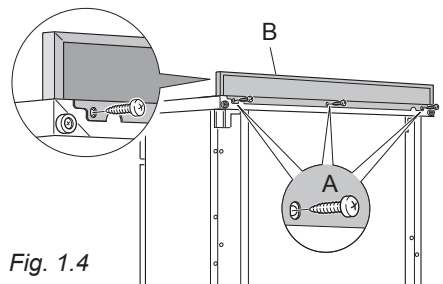


FIXING THE BACKGUARD

Before installing the cooker, assemble the backguard "B".

The backguard "B" can be found packed at the rear of the cooker.

1. Before assembling, remove any protective film/ adhesive tape.
2. Remove the three screws "A" from the rear of the cooktop.
3. Assemble the backguard as shown and fix it by screwing the three screws "A".



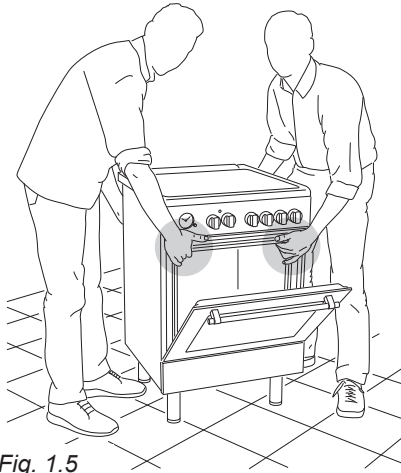


Fig. 1.5

MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 1.5).

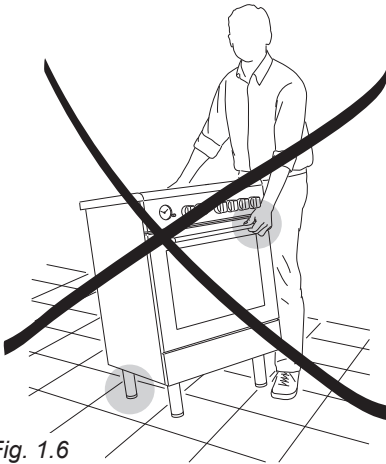


Fig. 1.6

WARNING

Be carefull: do not lift the cooker by the door handle when raising to the upright position (fig. 1.6).

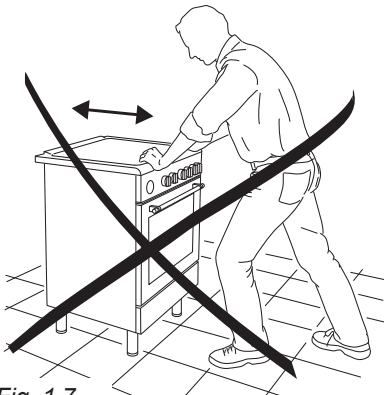


Fig. 1.7

WARNING

When moving cooker to its final position **DO NOT DRAG** (fig.1.7). Lift feet clear of floor (fig. 1.5).

ANTI-TILT BRACKET

Important!

To restrain the appliance and prevent it tipping accidentally, fit the supplied bracket to the rear wall to fix it securely.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 1.8.
2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

3. Loosely attach the anti-tilt bracket with the two screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 1.8.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.

Attention!

When sliding the cooker into place pay special attention not to trap the power supply cable in the stability bracket.

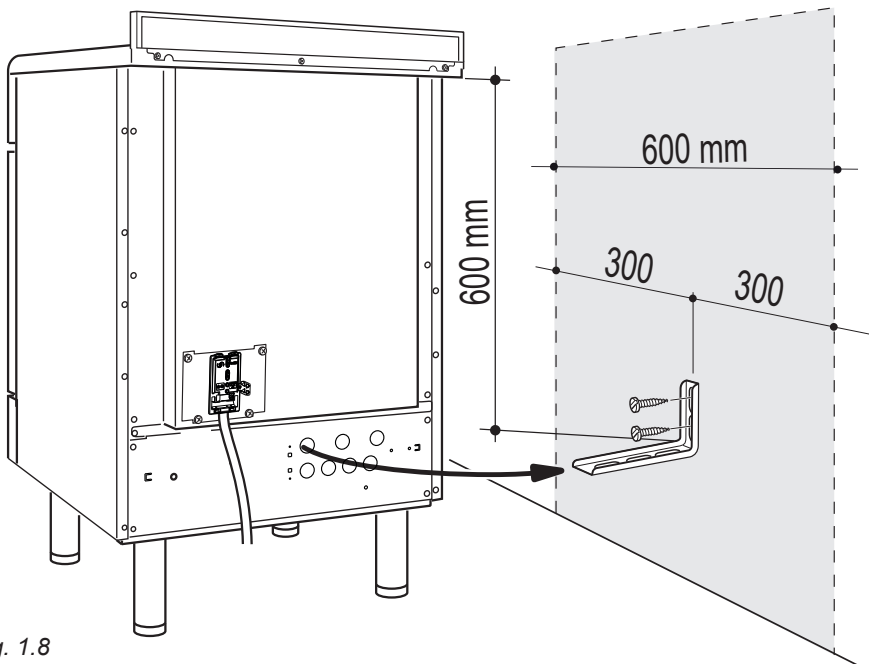


Fig. 1.8

2 - ELECTRICAL INSTALLATION

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and property.

The connection of the appliance to earth is mandatory. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

Before carrying out any work on the electrical parts of the appliance, the appliance must be disconnected and locked off from the mains.

DO NOT use the hob if the glass surface is broken or cracked in any way.

Please disconnect the appliance from the mains and call the After-Sales Service.

GENERAL

- The appliance must be connected to the electrical network verifying that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical wiring can bear the load which is indicated on the rating plate.
- We recommend that the appliance is connected by a suitably qualified person who will comply with the current IEE and local regulations.
- It is recommended that the appliance is connected via a dedicated cooker circuit using a double pole cooker switch with a rating equal or greater than the total loading of the cooker, with a minimum opening between the contacts of 3 mm.
- Alternative connection methods may be available as long as they conform to current IEE wiring regulations.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C at any point.
- Once the cooker has been installed, the switch must always be easily accessible within 2 metres.

CONNECTION OF THE POWER SUPPLY CABLE

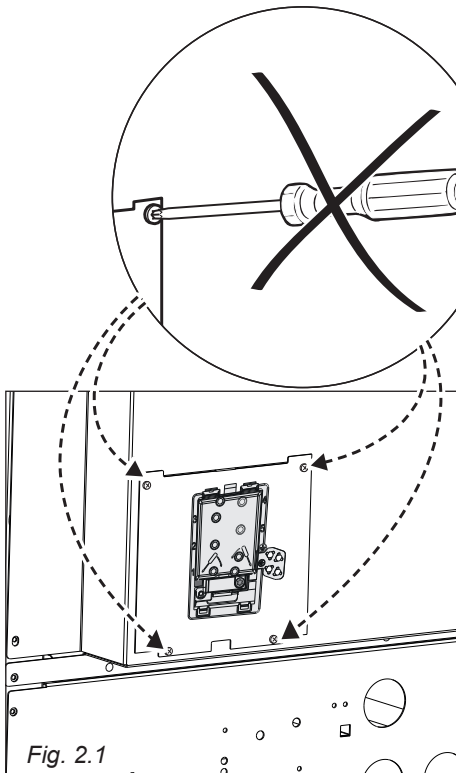
Important! This cooktop must be connected to the electricity supply only by an authorised person.

To connect the feeder cable to the hob it is necessary to carry out the following operations:

- Unhook the terminal board cover “A” by inserting a screwdriver into the two hooks “B” (fig. 2.1). Open completely the terminal block cover “A”.
- Unscrew the screw “C”, then unhook the cable clamp “D” by inserting a screwdriver into the hook “E”. Remove completely the cable clamp “D” (fig. 2.2).
- Connect the phase, neutral and earth wires to terminal board “F” according to the diagrams in fig. 2.2; the U bolts “G” (fig. 2.1) shall be used as indicated in the diagrams in fig. 2.2 (they are supplied already fitted to the terminals or inside the terminal board, behind the cover).
- Strain the feeder cable and block it with cable clamp “D” (by hooking hook “E” and screwing screw “C”).
- Close the cover “A” of the terminal board “F” (check the two hooks “B” are correctly hooked).

IMPORTANT: To connect the power supply cable DO NOT unscrew the screws fixing the cover plate behind the terminal block.

If the supply cord (not supplied with the appliance) is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.



FEEDER CABLE SECTION

“Type H05RR-F or H05VV-F or H05V2V2-F”

resistant to temperatures of 90°C

220-240 V ac	3 x 4 mm ² (**)
380-415 V 3N ac	5 x 2,5 mm ² (**)
380-415 V 2N ac	4 x 2,5 mm ² (**)

(**) Connection with wall box connection.

- Diversity factor applied.
- A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.

Fig. 2.1

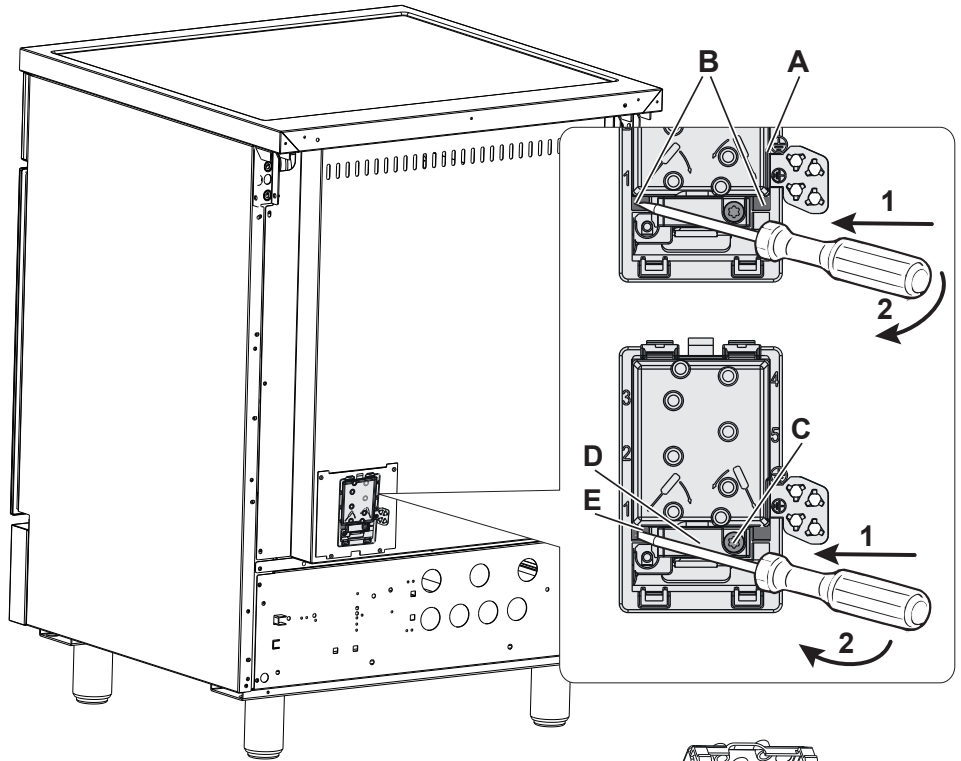


Fig. 2.2

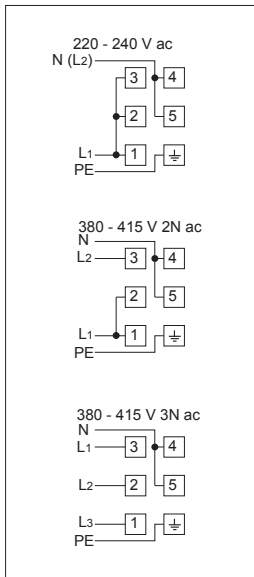
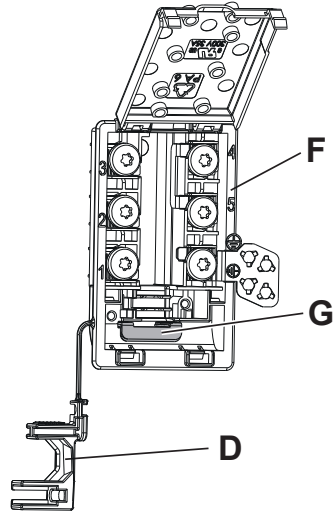


Fig. 2.3



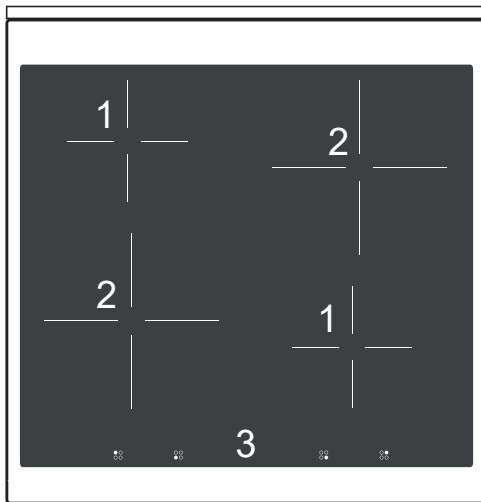


Advice for the users



1 - COOKING HOB

Fig. 1.1



INDUCTION COOKING HOB

- | | | |
|---------------------------|----------|-----------------------------------------------|
| 1. Induction cooking zone | Ø 145 mm | Normal Power: 1200 W
Booster Power: 1600 W |
| 2. Induction cooking zone | Ø 210 mm | Normal Power: 1500 W
Booster Power: 2000 W |
| 3. Cooking zones display | | |

Note:

The Nominal and Booster Power may change depending on the size and material of the pan set on the cooking zone.

Caution!

Do not cover the hob with aluminium foils.

Attention:

Detach the appliance from the mains if the ceramic glass is cracked and contact the After-Sales Service.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

2 - CONTROL PANEL

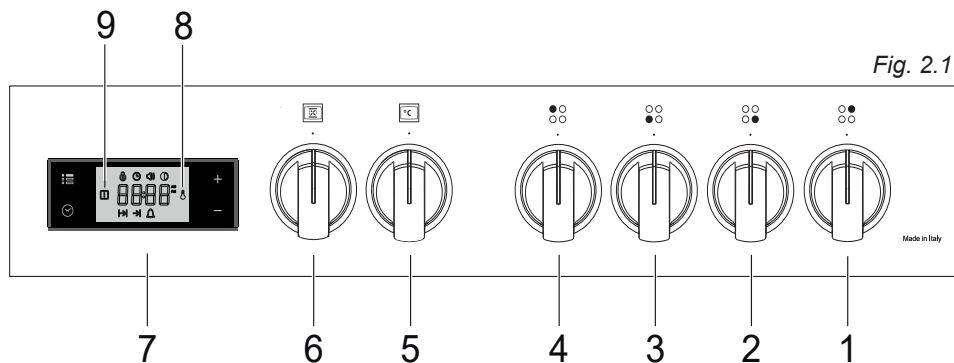


Fig. 2.1

CONTROLS DESCRIPTION

1. Rear right cooking zone control knob
2. Front right cooking zone control knob
3. Front left cooking zone control knob
4. Rear left cooking zone control knob
5. Multifunction oven temperature control knob
6. Multifunction oven selector control knob
7. Electronic clock/programmer "Touch-control"
8. Oven thermostat indicator
9. Power on indicator

NOTE:

The knob and symbols may vary.

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill is being used.

The cooling fan may even run on after the appliance has been switched off.

The duration of this time is dependent on several factors, including previous cooking temperature, duration and ambient temperature. Times in excess of 30 minutes are not uncommon.

3 - USE OF INDUCTION HOB

The ceramic hob is fitted with induction cooking zones.

These zones, shown by painted disks on the ceramic surface, are controlled by separate knobs positioned on the control panel.

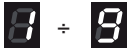
On the front of the hob, the displays for each cooking zone indicate:



= Cooking zone Off (not activated).



= Cooking zone On (activated but not operating).
If all the zones are in zero setting, the display switches off automatically (cooking zones Off) after about 10 seconds.



= Power levels.



= “Booster” function.



= Remaining heat indicator



= Pan detection indicator



= Indication that the knob needs to be reset (please refer to following sections for specific instances).

Note: each lit figure refers to the relevant cooking zone

INDUCTION COOKING SYSTEM

When your induction hob is switched on and a cooking zone has been selected, the electronic circuits produce induced currents that instantaneously heat the bottom of the pan which then transfers this heat to the food. Cooking takes place with hardly any energy loss between the induction hob and the food.

Your induction hob operates only if a correct pan with the right features is placed on a cooking zone. Please refer to “COOKWARE/COFFEE POT FOR INDUCTION COOKING”.

COOKWARE/COFFEE POT FOR INDUCTION COOKING

The induction cooking system OPERATES ONLY if using correct cookware suitable for induction cooking (normally identified by an induction symbol on the bottom of the cookware/ coffee pot). The use of not suitable cookware may cause damage to the appliance.

The bottom of the pan/coffee pot has to be ferromagnetic to generate the electromagnetic field necessary for the heating process (meaning a magnet has to stick to the bottom of the pan/coffee pot).

Pans/coffee pots made from the following materials are not suitable:

- glass, wood, porcelain, ceramic, stoneware;
- pure stainless steel, aluminium or copper without magnetic bottom.

To check if a pan/coffee pot is suitable or not:

- Test the bottom of the pan/coffee pot with a magnet: if the magnet sticks, the pan is suitable.
- If a magnet is not available pour a small amount of water inside the pan/coffee pot and place the pan on a cooking zone. Switch on the cooking zone: if the cooking zone display shows alternately the set power level and “ \cup ”, the pan/coffee pot is not suitable (then after 1 minute, the zone will be switched off automatically and “ \cup ” - appears on the display - set the knob to “0”).

Important: Do not use pots/coffee pot adaptors; this could cause an overheating and possible damage to the appliance.

Important note: the cooking zones will not operate if the pan/coffee pot diameter is too small. To correctly use the cooking zones follow the indications given in the following table.

Induction cooking zone	Minimum pan diameter recommended (referred to the bottom of the pan/coffee pot)
Cooking zone Ø 145 mm	90 mm
Cooking zone Ø 210 mm	130 mm

IMPORTANT: Some cookware available on the market is not of good quality or has an effective ferromagnetic area which is much smaller than the diameter of the pan itself. Avoid using this cookware because the induction cooktop may not function properly or may be damaged.

Pay attention: The pan/coffee pot shall always be centred over the middle of the cooking zone.

Pay attention: If using a grill pan do not select the maximum level for a too long time, the pan may become deformed due to the excessive heat. Always use pans with thick bottom.

It is possible to use oversized pans/coffee pots but its bottom shall not touch the other cooking zone.

Always use pans/coffee pots with thick, completely flat bottom.

Do not use pans/coffee pots with concave or convex bottom; these could cause overheating of the cooking zone.

Note: Some types of pans/coffee pots could cause noise when used on an induction cooking zone.

The noise does not mean any failure on the appliance and does not influence the cooking operation.

CONTROL KNOBS

Each cooking zone is adjusted by a separate control knob positioned on the control panel and the operation is controlled by the electronic system.

If a cooking zone is not turned Off the electronic system automatically switches it Off after a pre-set time which depends on the power setting.

1 ÷ 9 POWER LEVEL

Turn the knob clockwise to set the desired power level between “1” (minimum) and “9” (maximum).

The power level can be modified at any time by turning the knob clockwise or anti-clockwise to a different setting. Each new selection made by turning the knob is accompanied by an audible alert “beep” and the cooking zone display shows the selected level.

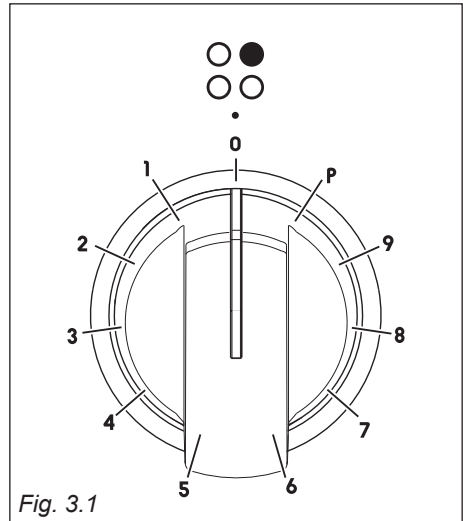


Fig. 3.1

NOTE:
The knob and symbols may vary.

BOOSTER FUNCTION

This function allows the cooking zone to operate at the **Booster** maximum power (above the nominal power) for maximum 10 minutes; it could be used, for example, to rapidly heat up large amount of water.

To activate the “Booster” function, turn the knob to “P” (fig. 3.2).

At the end of the Booster program (10 minutes) the cooking zone is automatically turned off, a “beep” sounds and “0” appears on the display (indicating that the cooking zone is not active and that the knob is not in the off position). Set the knob to “0” to switch off the cooking zone, then reset the desired power level.

IMPORTANT NOTES: The “BOOSTER” function is not suitable for use with non water based cooking.

Do not use this function for heating oil (e.g. deep fat frying)

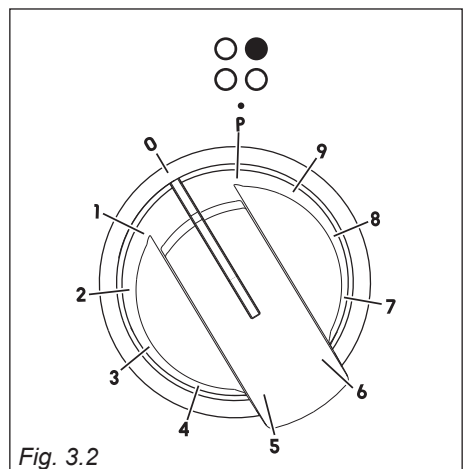


Fig. 3.2

Cooking zone power level	Ø 145 mm Watt power	Ø 210 mm Watt power
1	75 W	100 W
2	150 W	200 W
3	300 W	300 W
4	400 W	500 W
5	500 W	700 W
6	600 W	900 W
7	800 W	1100 W
8	1000 W	1300 W
9	1200 W	1500 W
P	1600 W	2000 W

EXAMPLES OF COOKING POWER SETTING

EXAMPLES OF COOKING POWER SETTING		
0	Cooking zone not operating	
1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Rapidly heat up large amount of water	

OPERATION TIME LIMIT OF COOKING ZONES

Each cooking zone is automatically switched Off after a maximum preset time if no operation is performed.

The maximum preset time limit depends on the set power level, as illustrated in this schedule.

When the cooking zone switches off, an audible alert will be emitted and “o” will appear on the display (indicating that the cooking zone is not active and that the knob is not in the off position). Set the knob to “0”.

Each operation on the cooking hob by using the knob will reset the maximum operation time at its initial value.

Power level of Cooking zones	Operation time limit
1	10 hours
2	5 hours
3	5 hours
4	4 hours
5	3 hours
6	2 hours
7	2 hours
8	2 hours
9	1 hour
P	10 minutes

AFTERHEAT IN COOKING ZONE/S

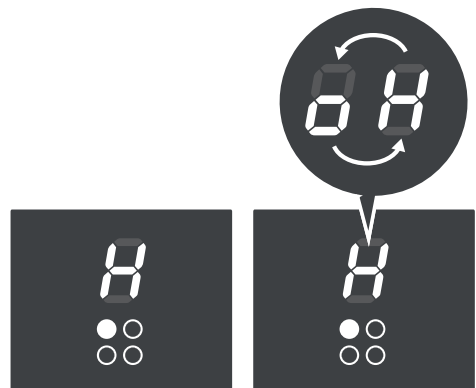
When switching off a cooking zone (power level “0”), if the temperature of the zone is too warm to be touched the display will show “H”.

Depending on the status of the zone, the afterheat indicator “H” may alternate with another indication; for example, when a cooking zone is automatically switched off and the corresponding knob is not set to “0”, the letter “H” alternates with “o”.

Avoid touching the hob surface over the cooking area. Please pay special attention to children.

“H” is turned **OFF** when the cooking zone temperature drops below a preset temperature.

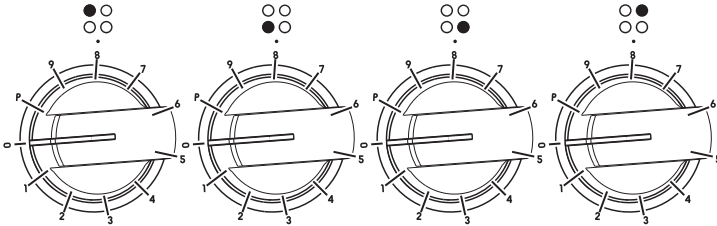
It is still possible to start cooking again; just set the required power level.



MAXIMUM POWER MANAGEMENT

The cooktop maximum power limit (7200 W) can be reduced to 6000 W, 3500 W, or 2800 W. To change the maximum power limit:

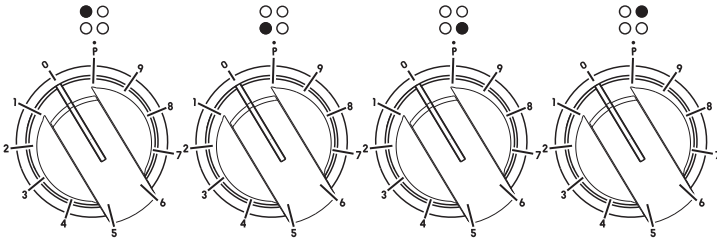
- Before connecting the cooker to the mains electricity supply, turn all cooking zone control knobs to “8”. Connect the appliance to the electrical power supply.



- the current set maximum power limit can be read on the displays of the left cooking zones (e.g. front left zone = “7” and rear left cooking zone = “2”: maximum power limit = 7200 W).



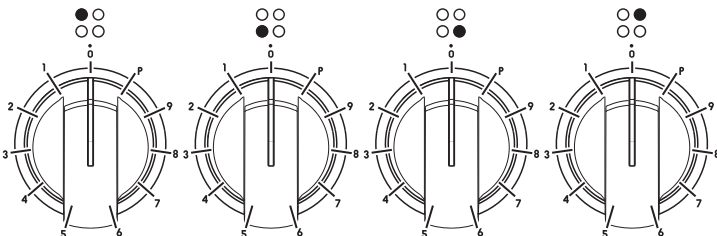
- Turn all the cooking zone control knobs on the hob to “P”.



- The displays for the left-hand cooking zones show, at intervals of 5 seconds, the various maximum power limits that can be selected on the hob.



- Once the desired power is displayed, turn any cooking zone control knob to “0”, within 5 seconds: the selected power will remain steadily on the display. To select it definitively, turn the other cooking zone control knobs to “0”. The new maximum power limit for the induction hob is now set.

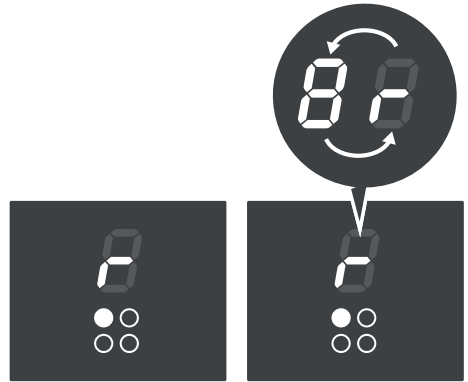


MANAGING POWER WHILE USING THE HOB

When using several cooking zones, if the total power set in the zones is greater than the maximum power limit for the hob, an audible alert (beep) will sound and the last cooking zone set will show “**⌂**” alternately with the selected power; then the power of that zone will be reduced automatically to fall within the permitted limit.

“**⌂**” indicates that the power of the cooking zone has been lowered, and that the control knob is not in the exact position corresponding to the new power level set automatically by the system.

Therefore, after turning the knob to the set power level, or a lower power level, “**⌂**” will disappear and the audible alert will no longer sound.



THERMAL PROTECTION

The induction cooktop is fitted with safety devices to protect the electronic system and each cooking zone from overheating.

OVERHEATING OF THE DISPLAY

- **Cooking zone OFF:** the cooking zone display shows “F” and “C” alternating.
- **Cooking zone ON:** all zones are switched off automatically, a beep sounds and the displays for the zones show “F” and “C” alternately.

Leave the cooker to cool while the cooking zone displays are switched off. If one or more displays shows “0” turn the corresponding knob to “0”.

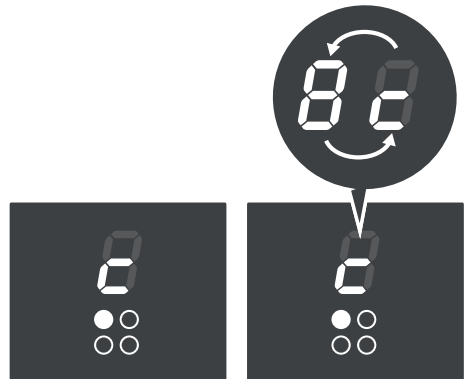
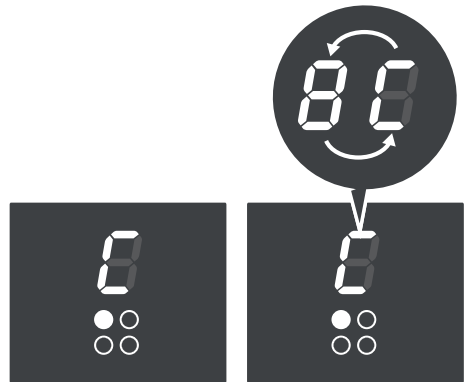
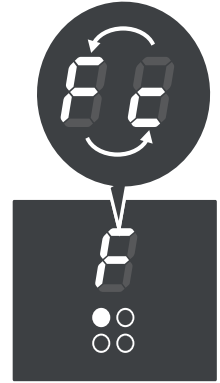
The cooker can now be used again.

OVERHEATING OF COOKING ZONE

- **Cooking zone OFF:** the cooking zone display show “E”.
- **Cooking zone ON:** the cooking zone display alternates between set power level and “E”.
No power is delivered to the cooking zone.
Let the cooking zone cool down before using.

OVERHEATING OF INDUCTION GENERATOR

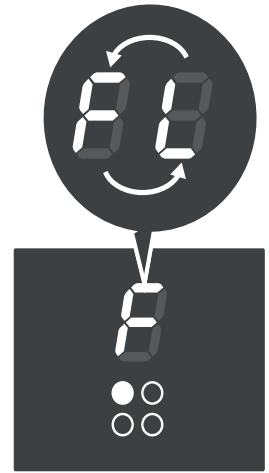
- **Cooking zone OFF:** the cooking zone display show “C”.
- **Cooking zone ON:** the cooking zone display alternates between set power level and “C”.
No power is delivered to the cooking zone.
Let the cooking zone cool down before using.



ERROR CODE ON THE DISPLAY/S

If an error message appears on the display/s (the display/s show/s “F” and another character alternating - e.g. “F” and “L”, “F” and “0”,):

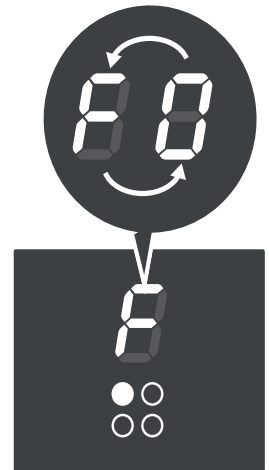
1. Disconnect the cooktop from the mains.
2. Reconnect the cooktop and turn it on.
3. Wait for about two minutes and if the problem does not appear the cooktop can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the cooktop from the mains and contact your Authorised Service Centre.



DISPLAY/S OFF OR NOT CORRECTLY OPERATING

If a display or the displays are only partially lit or not lit.

1. Switch off the cooktop and disconnect it from the mains.
2. Reconnect the cooktop and turn it on.
3. Wait for about two minutes and if the problem does not appear the cooktop can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the cooktop from the mains and contact your Authorised Service Centre.



CLEANING

- **Before you begin cleaning make sure that the appliance is switched off.**
- Remove any encrustation using the scraper provided.
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner have to be removed with a damp cloth.
- It is highly recommended to keep off the hob any article which can melt: plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using the scraper to avoid any permanent damage to the surface of the hob.
- Avoid using any knife or sharp utensil since these can damage the ceramic.
- Do not use steel wool or an abrasive sponge which could scratch the surface in an irreparable way

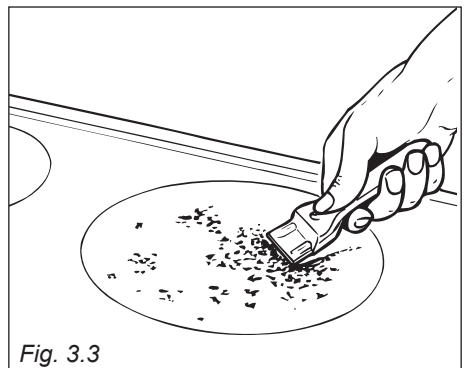
ATTENTION: MOST IMPORTANT!

If cleaning the glass ceramic hob using a special tool (i.e. scraper) take extra care to avoid damage to the seal at the edges of the glass ceramic surface.

Do not scratch the cooktop with cutting or sharp objects.

Do not use the glass ceramic surface as a work surface.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.



4 - HOW TO USE THE MULTIFUNCTION OVEN

Attention: The oven door becomes very hot during operation. Keep children away.



GENERAL FEATURES

As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 8 different programs to satisfy every cooking need.

The 8 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Bottom element
- Top element
- Grill element
- Circular element

NOTE: Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position  and for another 15 minutes in the , mode in order to eliminate any traces of grease from the electrical resistances.

Clean the oven and accessories with warm water and washing-up liquid.

Smells and fumes produced during this burn off process are not a cause of alarm. Adequate ventilation should however be provided in the room where the appliance is installed, e.g. by opening a window.

WARNING:

The door is hot, use the handle.

ATTENTION - MOST IMPORTANT

Pay special attention not to touch the hot heating element inside the oven cavity.

Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

OPERATING PRINCIPLES

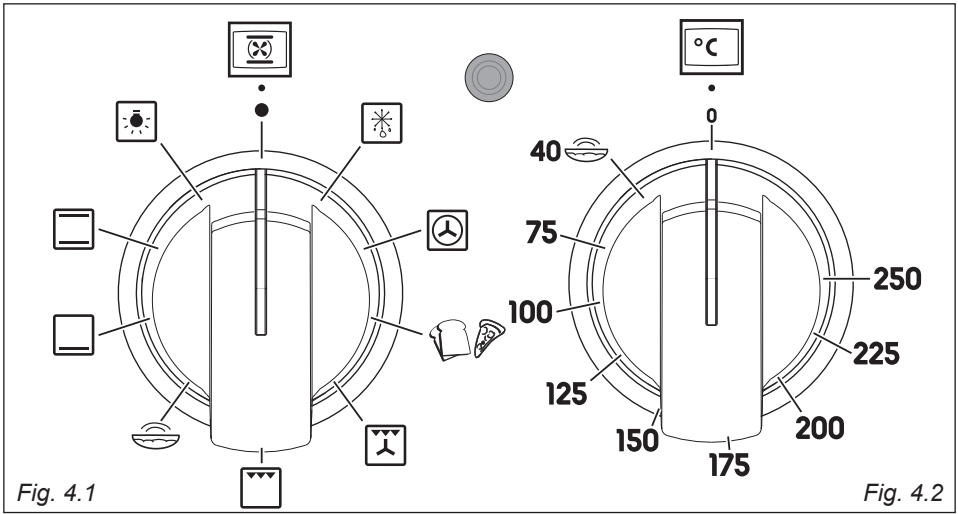
Heating and cooking in the conventional oven are obtained:

- by normal convection**
The heat is produced by the upper and lower heating elements.
- by forced convection**
A fan draws in the air contained in the oven, which circulates it through the circular heating element and then forced back into the oven by the fan. Before the hot air is drawn back again by the fan to repeat the cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.
- by semi-forced convection**
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.
- by radiation**
The heat is radiated by the infra red grill element.
- by radiation and ventilation**
The radiated heat from the infra red grill element is distributed throughout the oven by the fan.
- by ventilation**
The food is defrosted by using the fan only function without heat

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.



NOTE: The knob and symbols may vary.

THERMOSTAT KNOB (fig. 4.2)

To turn on the heating elements of the oven, set the function selector knob on the desired program and the thermostat knob onto the desired temperature. To set the temperature, it is necessary to make the knob indicator meet the chosen number. The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat. The thermostat indicator light on the control panel will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking.

FUNCTION SELECTOR KNOB (fig. 4.1)

Rotate the knob clockwise to set the oven for one of the following functions:

 **OVEN LIGHT**

By turning the knob onto this setting we light the oven cavity. The oven remains alight while any of the functions is on.

 **TRADITIONAL CONVECTION COOKING**

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 40°C and the maximum position with the thermostat knob. It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



LOWER HEATING ELEMENT

Only the lower element is switched on. Heat is distributed by natural convection. The thermostat can be set between 40°C and 250°C Maximum.

Recommended for:

This mode is particularly suitable to complete cooking of dishes that require higher temperature at the bottom.



LEAVENING - UPPER HEATING ELEMENT

In this position only the upper element is switched on.

Heat is distributed by natural convection.

For normal cooking the temperature must be regulated between 40 and 250°C Maximum, Leavening is carried out at 40°C.

Recommended for:

This mode is particularly suitable to complete cooking of dishes that require higher temperature at the top; for faster, more even leavening, all types of flour-based doughs and fresh, home-made pasta



GRILLING

The infrared grill element at the top of the oven and the rotisserie come on.

The heat is dispersed by radiation.

Use with the oven door closed and the temperature must be regulated **between 40°C and 225°C maximum** with the thermostat knob.

For cooking hints, see the chapter "USE OF THE GRILL".

Always grill with the oven door closed.

Recommended for:

Intense grilling, browning, cooking au gratin and toasting, cooking with the rotisserie, etc.



VENTILATED GRILL COOKING

The infra-red grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

Use with the oven door closed and the temperature must be regulated **between 40°C and 225°C maximum** with the thermostat knob.

It is necessary to preheat the oven for about 5 minutes.

For correct use see chapter "GRILLING AND COOKING AU GRATIN".

Always grill with the oven door closed.

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



BREAD/PIZZA - CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 40°C and the maximum position with the thermostat knob.

Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: bread, pizza, rolled roasts, turkey, legs, cakes, etc.



HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 40°C and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.

Cooking temperature may be reduced for fan assisted ovens, see “OVEN TEMPERATURE GUIDE”.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



DEFROSTING FROZEN FOODS - ECO FUNCTION (ENERGY SAVING)

With the thermostat knob on “●” only the oven fan is on.

The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.

ECO FUNCTION (ENERGY SAVING):

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

This function reduces the appliance's energy consumption, it is therefore particularly beneficial for the gentle cooking of small quantities of food on a single shelf.

It is not necessary to preheat the oven and use with the oven door closed.

Cooking times may be longer than standard functions.

Do not use this function to preheat the oven.

Recommended for:

Foods that require gentle cooking. To keep foods hot after cooking. To slowly heat already cooked foods

OVEN TEMPERATURE GUIDE

Cooking process	Oven heat	Gas mark	Electric oven temperature	
			°C	°F
Keeping food hot, milk puddings	very cool	½	120	250
Egg custards	cool	1	140	275
Rich fruit cakes, braising	cool	2	150	300
Low temperature roasting, shortbread	moderate	3	160	325
Victoria sandwich, plain fruit cake, baked fish	moderate	4	180	350
Small cakes, choux pastry	fairly hot	5	190	375
Short pastry, Swiss rolls, soufflés	fairly hot	6	200	400
High temperature roasting, flaky pastry, scones	hot	7	220	425
Puff pastry, bread	very hot	8	230	450
Small puff pastries, browning cooked foods	very hot	9	240	475

These temperatures relate to the centre oven temperature.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

NOTE: Reduce the oven temperature by 10 – 20°C for fan assisted ovens. For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

PIZZA STONE


TIPS ON GETTING THE MOST OUT OF YOUR STONE, AND KEEPING IT IN PERFECT CONDITION

The Pizza Stone is a fire-stone made exclusively from natural minerals, resistant to high temperatures (over 600°C), for baking bread, focaccia, pies, and any flour-based product, especially pizza, in your home oven, delivering the same quality and results as professionals in bakeries and pizzerias.

There are two secrets to this stone:

1. Due to the natural porosity and millions of micro pores, the stone absorbs the humidity of the dough during the cooking process, so the bread or pizza dough dries properly, becoming crispy and crunchy, especially the crust.
2. **It retains heat** while the oven is preheated, and then releases it during the cooking process, as intense, uniform and constant heat to cook the pizza evenly on the inside. With this stone, you will never again have semi-cooked or raw dough in the middle!

FOLLOW THIS QUICK GUIDE FOR PERFECTLY COOKED PIZZAS IN FEW MINUTES!

1. PLACE THE PIZZA STONE ON THE GRILL WITH THE SMOOTH SIDE UP. Place the grill in the middle of the oven.
2. TURN ON, AND PREHEAT THE PPP OVEN WITH THE STONE INSIDE. Turn the handle to PIZZA  (equivalent to convection baking) and select the temperature of 300°C. Let the oven and stone heat for at least 30 minutes. In the meantime, kneed the dough and prepare the sauce and other ingredients to top the pizza.
3. ALLOW THE OVEN TO HEAT FOR AT LEAST HALF AN HOUR, THEN PLACE THE PIZZA ONTO THE PIZZA STONE. You do not need to sprinkle the Pizza Stone with flour, or grease it with oil of any type, the stone's surface will prevent the pizza from sticking. You can cook fat free.
4. COOK THE PIZZA FOR 4 MINUTES. Margherita style pizza will be ready in 4 minutes. For pizzas with thick dough and lots of toppings, 6 minutes is recommended. You can adjust the cooking time according to your personal tastes for a softer or harder crust. The pizza is done when it looks cooked, with the edges risen, crispy and browned.
5. WHEN THE COOKING IS COMPLETE, LEAVE THE STONE IN THE OVEN TO COOL COMPLETELY. We recommend keeping the stone in the oven, because it provides a “stone-baked” effect that helps retain and then release heat uniformly. You can put ovenware, saucepans and cookie trays directly onto the stone to absorb heat, therefore it can even be used with the oven off (saving energy) to keep hot inside the oven and keep food warm without having to keep the oven on.

TIPS FOR KEEPING THE PIZZA STONE CLEAN OVER TIME

Do not worry if the stone gets stained. It is completely normal, and in fact inevitable, due to the natural porous nature of the material. Do not attempt to wash stains off, because they are permanent, and represent “character marks”, something to show off your culinary skills. Like certain cooking tools, the more it is used, the more it ages, delivering results that improve over time.

Utmost hygiene and safety. The Pizza Stone is entirely natural, safe, certified, and hygienic, thanks to the high temperature it is exposed to during every heating cycle, it “sterilizes” itself.

As needed, use a utensil such as a metal spatula or knife to remove any residue from the surface of the stone (e.g. burned mozzarella). Clearly, this must be done after having verified that the stone has cooled sufficiently to be handled.

Never use washing up liquid on the stone. Rinse with water only. Use a clean wet sponge to remove food residue from the stone. Do not attempt to remove greasy spots from the stone, or dark stains cause by combustion of the dough, they will not come off because of the porosity of the stone. Instead, leaving the stone in a cleaned but used state prevents things from sticking to the surface and therefore easier to use.

Never soak the stone. A simple rinse should be sufficient. If the stone absorbs too much liquid when cold, it might break the next time it is heated in the oven.

Never use butter or other fats to cook on the stone. Not only might they burn, it will also create smoke inside the oven.

To make a pizza or bread, first prepare a dough using water, yeast and flour, and allow to leaven inside a container for some hours before topping and placing in the oven.

With the DE'LONGHI oven, dough leavening times are also quicker.

LEAVENING FUNCTION

The leavening function cuts the leavening time, and makes the dough uniform, elastic and easy to knead.

Compared to leavening on a surface in a room, dough leavened in the oven using our special function rises better and more quickly, saving you time and helping you make perfect dough for tasty, soft and fragrant pizzas.

Put the ball of dough into a plastic or glass oven proof container, covered with plastic film or a damp cloth, and place it on a grill in the lower level.

Turn the control knob to the “leavening” icon, and set the temperature to 40 degrees by turning the other control knob to the thermostat icon.

The dough is ready when it has doubled in size and the surface feels soft and elastic. This will depend greatly on the type of dough and the type of flour in the dough, and the ambient temperature in summer or winter.

Do not let the dough leavening for more than 3 hours.

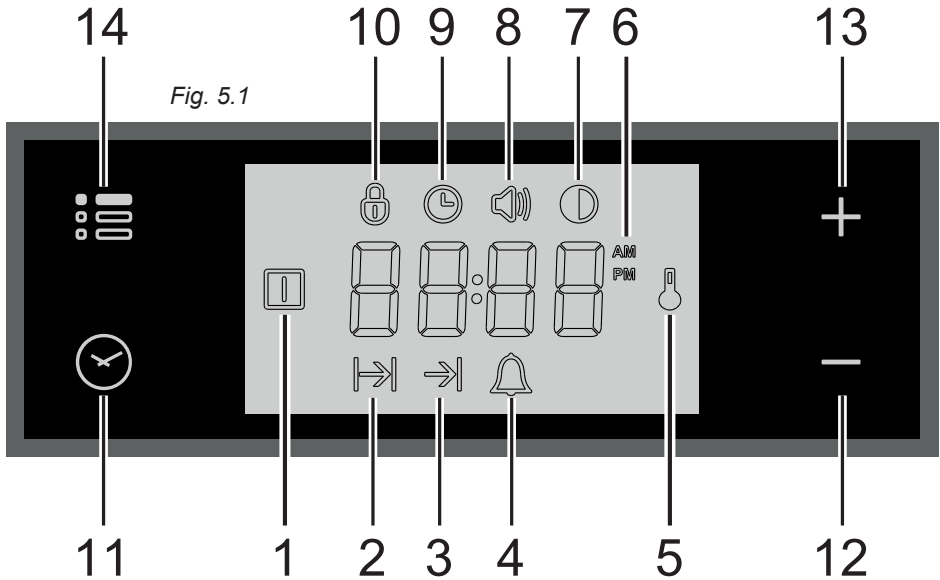
BAKING BREAD

Thanks to the Pizza Stone, all types of bread and flour products can be baked with excellent results. Crispy, fragrant, dry and soft.

The ideal function recommended is “TRADITIONAL CONVECTION COOKING” at 250°C. To get to temperature sooner while preheating, we recommend selecting the function “convection fan cooking (which is the PIZZA function)”, and letting the oven preheat for at least 25 minutes, always to the temperature of 250° C. Then when it is time to place the food in the oven, select the function TRADITIONAL CONVECTION COOKING.

DO NOT USE the pizza function and do not set temperature higher than 250°C to avoid burning the bread and leave it raw on the inside. Because bread dough is very compact and dense, and it needs to cook evenly, it requires an intense, but more drawn out cooking process to give it a long cooking time, rather than cooking too quickly.

5 - ELECTRONIC CLOCK "TOUCH-CONTROL"



Description of display symbols:

1. Oven on
2. Cooking time
3. End of cooking time
4. Timer
5. Oven temperature
6. AM/PM time format
7. Screen brightness
8. Acoustic signal volume
9. Time of day setting
10. Programmer 'touch' control panel key lock

Description of the 'touch control' panel symbols:

11. Program selection
12. Digit backward setting for all functions
13. Digit forward setting for all functions
14. Menu selection

IMPORTANT NOTE: When using the timer and during a semi-automatic or automatic cooking, the countdown of the function with less time remaining prevails on the display.

ATTENTION - MOST IMPORTANT:

ELECTRONIC PROGRAMMER DISPLAY CLEANING

Strictly follow the information indicated in the chapter "CLEANING AND MAINTENANCE".

“TOUCH-CONTROL” KEYS

The “touch-control” keys shall be operated by the fingers (just by touching the key).

When using touch controls it is best to use the ball of your finger rather than the tip.

Program and menu selection: after starting the procedure, the selection is automatically deactivated after approx. 5 seconds from the last touch on the display.

SETTING THE CLOCK

When connecting for the first time, or after a power failure, the word “OFF” flashes on the display and the “🕒” symbol is lit. Adjust the time touching the “+” or “-” key.

Important: The oven does not operate, in manual cooking, without first having set the clock.

To change the time with the appliance already installed, touch the “🕒” key for more than 2 seconds, then touch it again until the “🕒” symbol flashes. Then adjust the time, within 5 seconds, using the “+” or “-”.

Important: It is not possible to adjust the clock if a cooking program is in progress.

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.

ATTENTION - MOST IMPORTANT: This is only an alarm that DOES NOT switch off the oven or grill.

REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.

The timer can be set for a maximum time of 23 hours and 59 minutes.

1. To set the timer, with the appliance already connected, touch the “🕒” key (several times) until the “🔔” symbol flashes on the display. Set the time (increase in minutes) within 5 seconds using the “+” or “-” key. At the end of the adjustment the display shows the countdown.
2. At the end of the count, the timer starts beeping and the “🔔” symbol flashes on the display. Touch any key to turn off the acoustic signal that would otherwise stop after 7 minutes.
3. Turn the oven off manually (switch and thermostat knobs in the off position) if you do not wish to continue with manual cooking.

To reset the timer in operation at any time:

- 1A. Only timer function active (no semi-automatic or automatic cooking in progress): touch the “🕒” key for 3 seconds..
- 1B. With semi-automatic or automatic cooking in progress: touch the key several times “🕒” until the “🔔” symbol flashes on the display. Then touch the “-” key within 5 seconds until “00:00” appears on the display.
2. The time of day is shown on the display.

SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed. Check the clock shows the correct time.

The semi-automatic cooking program can be set for a maximum period of 10 hours.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Touch the "⏸" key until the "⏸" symbol flashes on the display. Set the cooking time (increase in minutes - consider the preheating time, if necessary) within 5 seconds using the "+" or "-". At the end of the adjustment the display shows the countdown.
3. At the end of the count the oven turns off, the timer starts beeping, the "⏸" symbol flashes and the word "End" appears on the display.
4. Turn the temperature and function knobs to the off position.
5. Touch the "⏸" key to deactivate the acoustic signal (which otherwise will stop after 7 minutes) and to return the programmer to manual mode (the time is shown on the display). If instead the acoustic signal is deactivated with one of the other keys, after deactivation also touch the "⏸" key to return the programmer to manual mode (the time is shown on the display).

To cancel the semi-automatic cooking program at any time:

- 1A. Only semi-automatic cooking function active (no timer in use): touch the "⏸" key for 3 seconds, the "⏸" symbol and the word "End" (fine) are shown on the display.
- 1B. With active timer: touch the "⏸" key several times until the "⏸" symbol flashes. Then touch the "-" key within 5 seconds until "00:00" appears on the display, replaced after a few seconds by the "⏸" symbol and the word "End".
2. Touch the "⏸" key again to return the programmer to manual mode (the time of day is shown on the display). If cooking is finished turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off. Check the clock shows the correct time.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Decide the cooking time considering the preheating time, if necessary, and set it as described above in the "SEMI-AUTOMATIC COOKING" chapter.
3. Touch the "⏸" key several times until the "⏸" symbol appears on the display. Then set the time at which you want the oven to turn off, touching the "+" or "-" key.
4. If the cooking is not started immediately, the display shows the current time of day and the "⏸" and "⏸" symbols. The oven turns off but now it is set for automatic operation.
 - To check the cooking time, touch the "⏸" key once, the "⏸" symbol flashes.
 - To check the turn-off time, touch the key "⏸" several times until the "⏸" symbol flashes.

To cancel the automatic cooking program at any time, proceed as described in the “SEMI-AUTOMATIC COOKING” chapter.

Turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

ATTENTION - VERY IMPORTANT (AUTOMATIC OR SEMI-AUTOMATIC COOKING):

If a very short power interruption occurs, the oven keeps the programming.

If the interruption is instead longer than a few tens of seconds, the automatic cooking is cancelled. In this case, turn the temperature and function knobs to the off position and restart programming if necessary.




USER PREFERENCES SETTINGS

PROGRAMMER ‘TOUCH CONTROL’ PANEL KEY LOCK




This function is used to prevent the accidental touch of the programmer selection keys and to avoid unintentionally activating or modifying its functions.

The key lock can be activated at any time, with a cooking in progress or with the oven off.

To lock:



- Touch the " " key for more than 2 seconds until the " " indicator light starts flashing. Then touch the “+” key to activate the key lock, the word "On", appears on the display, wait a few seconds until the operation is completed. When this function is active, the " " indicator light is on.

To unlock:

- Touch the " " key for more than 2 seconds until the " " indicator light starts flashing. Then touch the “-” key to deactivate the key lock, the word "OFF" appears on the display, wait a few seconds until the operation is completed. When this function is not active, the " " indicator light is off.



ACOUSTIC SIGNAL TONE SETTING

It is possible to select three sound tones.

- Touch the " " key for more than 2 seconds, then touch the same key several times until the " " symbol flashes.
- Touch the “+” or “-” key; the display shows the tone set (“b-01”, “b-02” or “b-03”).
- The last tone displayed remains active.

SCREEN BRIGHTNESS SETTING

It is possible to select three brightness levels.

- Touch the " " key for more than 2 seconds, then touch the same key several times until the " " symbol flashes.
- Touch the "+" or "-"; key; the display shows the brightness set ("d-01", "d-02" or "d-03").
- The last brightness displayed remains active.

TIME FORMAT

It is possible to choose the 24 hour or 12 hour clock format.

- To activate the 12 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is activated.
- To activate the 24 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is deactivated.

6 - CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off at the cooker switch.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- **Avoid using cleaning products with a chlorine or acidic base.**
- **Important:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- **Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.**
- **Cleaning electronic programmer display:** Clean the programmer display using a soft cloth, warm water and neutral soap, or a soft cloth with a liquid detergent (non-abrasive). When cleaning, be careful to move the cloth in one direction only. Then wipe the display with a damp cloth and dry it with a soft cloth.
IMPORTANT: DO NOT use chlorine-based or acid-based cleaning products, abrasive products or non-neutral detergents as they may cause irreparable damage to the surface. DO NOT spray cleaning liquids directly on the programmer display.
- **Stainless steel hob:** Spillage on the hob can usually be removed by a damp soapy cloth. More obstinate stains can be removed by using a proprietary stainless steel cleaning product that does not contain chlorine or acidic base.
- **Control panel facia:** Clean very carefully with water and neutral soap; the cloth used must be rinsed well and must be free of any cleaning chemicals to avoid damaging any screen print on the facia

WARNING:

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.

Attention!

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

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.

- **Door, glass & painted surfaces:** Clean very carefully with water and neutral soap; the cloth used must be rinsed well and must be free of any cleaning chemicals.

VITROCERAMIC COOKING HOB

- – See page 32.

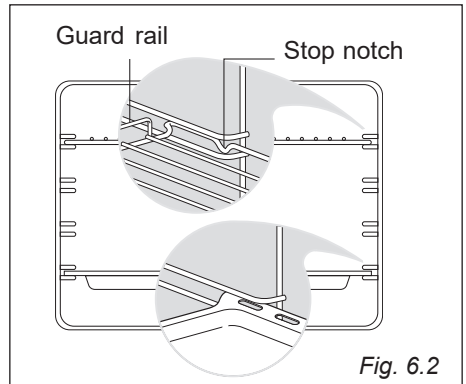
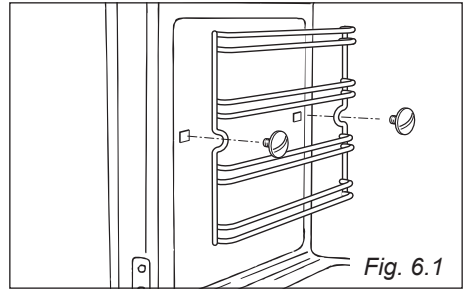
- **Inside of oven:** The oven should always be cleaned after use when it has cooled down. The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used only on enamel after first consulting the instructions supplied with the oven cleaner and testing a small sample on the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention not to touch the hot heating elements inside the oven cavity.

ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

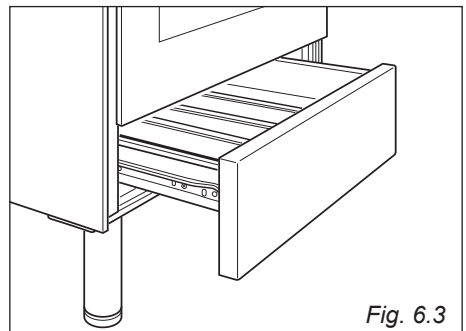
- Assemble the wire racks to the oven walls using the 2 screws (fig.6.1).
- Slide into the guides, the shelf and the tray (fig. 6.2).
The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.



DRAWER

The drawer (fig. 6.3) comes out like a normal drawer.

Do not store flammable material in the oven or in the drawer.



TELESCOPIC SLIDING SHELF SUPPORTS

The telescopic sliding shelf support makes it safer and easier to insert and remove the oven shelf.

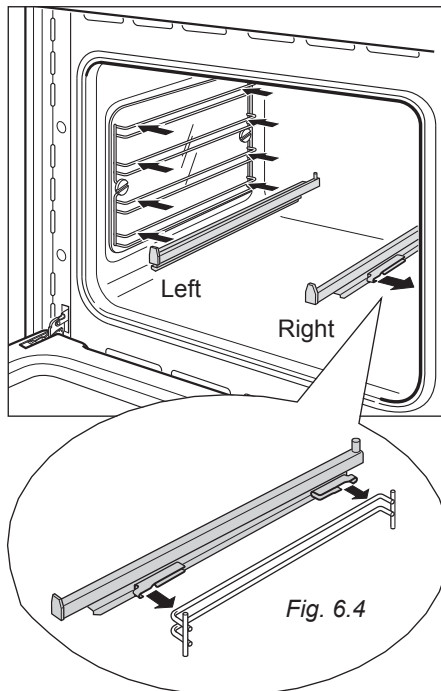
It stops when it is pulled out to the maximum position.

Important! When installing the sliding shelf support, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Fit the side runner frames into the holes on the side walls inside the oven. (fig. 6.1).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 6.4). You will hear a click as the safety locks clip over the wire.

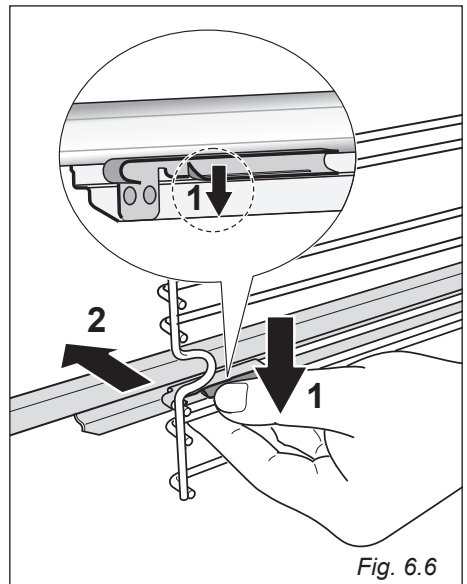
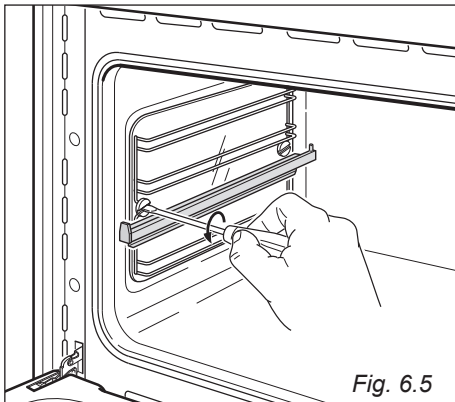


To remove the telescopic sliding shelf supports:

- Remove the side racks by unscrewing the fixing screws (fig. 6.5).
- Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in fig. 6.6).
- Pull the safety locks away from the wire to release the wire (arrow 2 in fig. 6.6).

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse in soapy water, or use oven cleaner on them.



REPLACING THE OVEN LAMP

WARNING: Ensure the appliance is switched off and disconnected from the electrical power supply before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements cool down.
- Switch off the electrical supply.
- Remove the protective cover "A" (fig. 6.7).
- Replace the halogen lamp "C" with a new one suitable for high temperatures (300°C) having the following specifications: 220-240V, 50-60Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

Note: Oven lamp replacement is not covered by your guarantee.

The intended purpose of the lamp, fitted on this appliance, is to illuminate the oven cavity and thus help the user to better monitor the food while cooking. This lamp is not suitable for other usage (e.g. environments lighting).

This product contains a light source of energy efficiency class G.

GREASE FILTER

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 6.8).
- Slide in the grease filter on the back of the oven as in fig. 6.8.

Clean the filter after any cooking!

- The grease filter can be removed for cleaning and should be washed regularly in hot soapy water.
- Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.

CAUTION: When baking pastry etc. this filter should be removed.

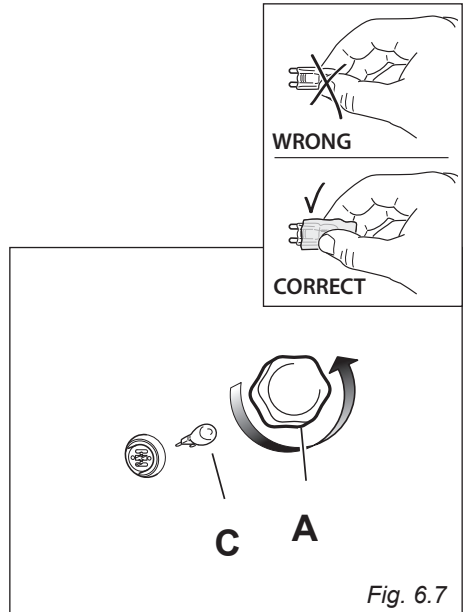


Fig. 6.7

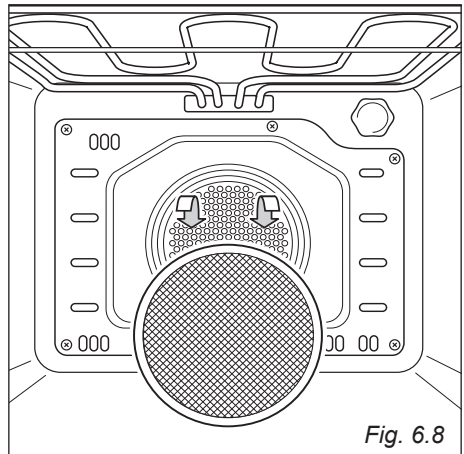
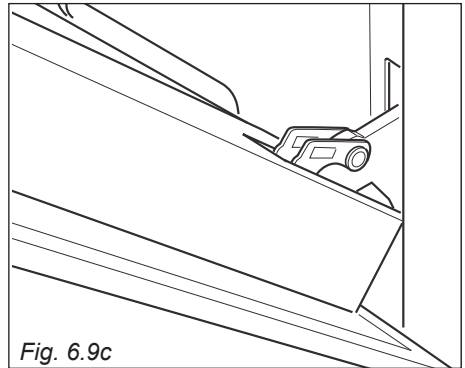
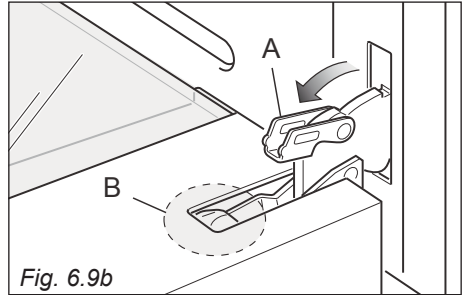
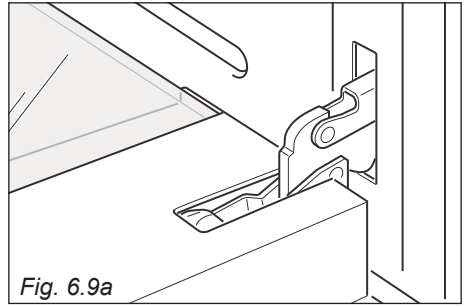


Fig. 6.8

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

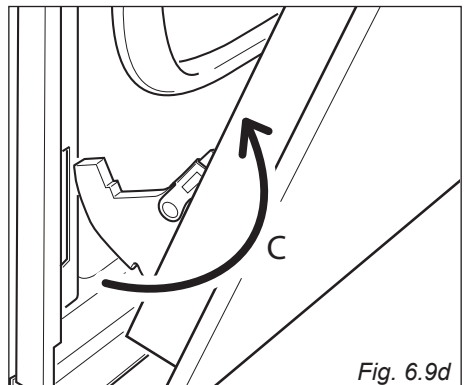
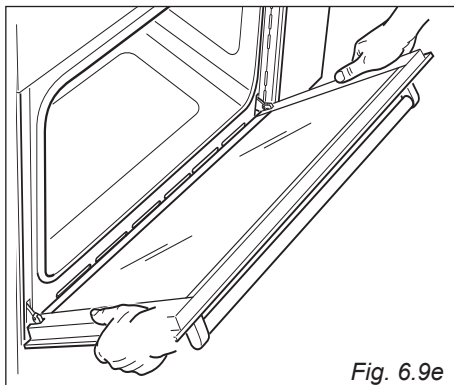
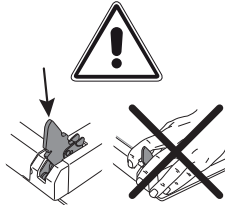
- Open the door to the full extent (fig. 6.9a).
- Open the lever "A" completely on the left and right hinges (fig. 6.9b).
- Hold the door as shown in fig. 6.9e.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 6.9b, 6.9c).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 6.9d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Important!

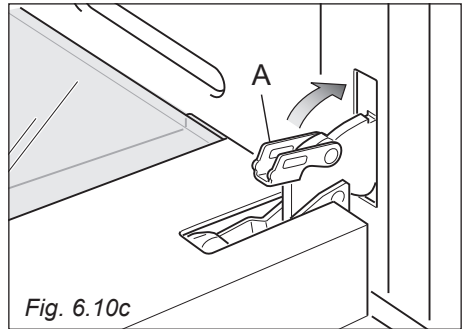
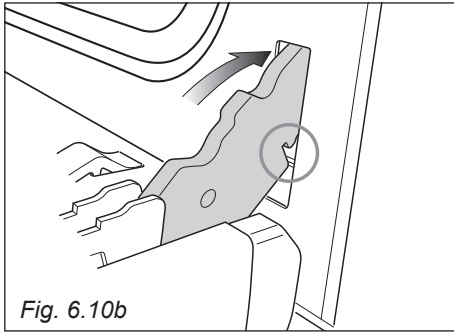
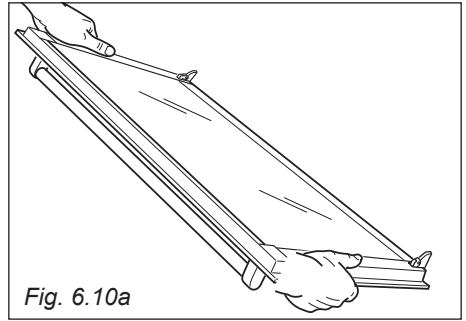
Always keep a safe distance from the door hinges, paying special attention to the position of your hands.

If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



REFIT THE DOOR

- Hold the door firmly (fig. 6.10a).
- Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the fig. 6.10b.
- Open the door to its full extent.
- Fully close the levers "A" on the left and right hinges, as shown in the figure fig. 6.10c.
- Close the door and check that it is properly in place.



7 - GUARANTEE

Your new “De’Longhi” product comes with 12-month guarantee covering all parts and labour.

If your appliance proves to be defective as a result of faulty materials or workmanship during the guarantee period, these parts will be repaired or replaced free of charge.

AFTER SALES SERVICE

Should you require service, spares or product information and advice:

- Please Telephone 01908 733 010 (Great Britain)
028 9744 2461 (Northern Ireland - Mon to Fri 9:00am to 5:00pm
Excluding Bank Holidays)
 - Details of your purchase receipt will be required if you require service within the first 12-month of purchase.
1. The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee.
 2. The manufacturer undertakes within the specified period, to repair or replace free of charge any parts of the appliance found to be defective provided that:
 - We are promptly informed of the defect.
 - The appliance is installed and used in accordance with the written instructions enclosed with the appliance.
 - The appliance is used only on an electrical supply as indicated on the rating label fixed to the appliance.
 - The appliance has not been altered in any way or subject to misuse or repaired by a person other than an authorised service agent.
 3. No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial, semi-commercial or communal use.
 4. This guarantee applies throughout the UK and Channel Islands.
 5. Any repaired or replacement appliances will be guaranteed on these terms for the unexpired portion of the guarantee.

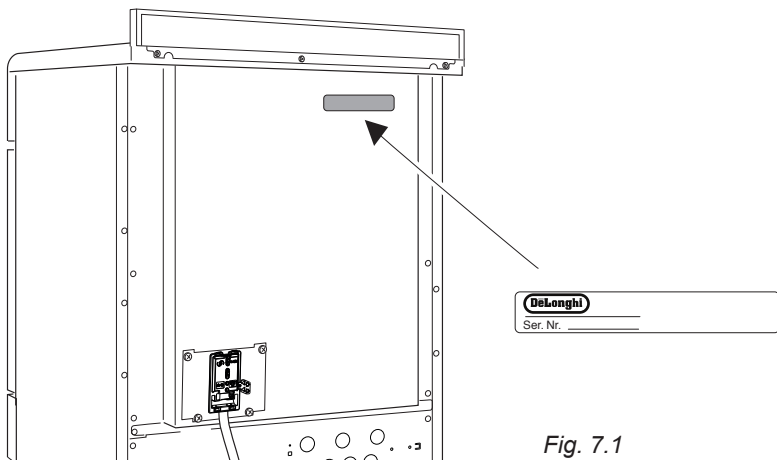


Fig. 7.1

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

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