

DE'LONGHI

COOKING

INSTALLATION & USER INSTRUCTIONS

PRO 965T IM..
BS 965T IM..

**FREESTANDING ELECTRIC DOUBLE OVEN
WITH INDUCTION HOB**



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Dear Customer,

Thank you for purchasing the De'Longhi PRO 965T IM.. / BS 965T IM.. double oven induction cooker.

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/controls 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:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **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 59.

- **IMPORTANT NOTE:** The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.
- 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

1 INSTALLATION

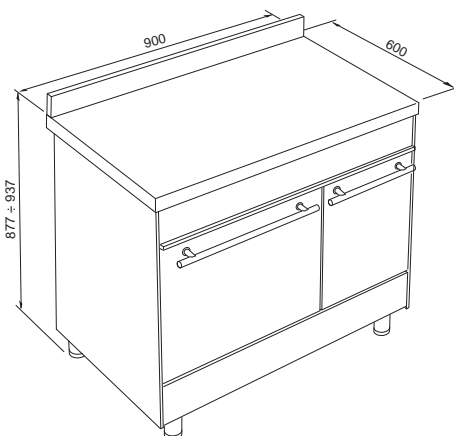
IMPORTANT:

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment, in Motorhomes, Caravans (except Static/Park Homes), or any boat or vessel used on the sea, estuary, lakes or inland waterways.
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.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the cooktop from mains power supply before carrying out any maintenance operations or repairs.
- 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.**
- **The appliance must be housed in heat resistant units.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 70 °C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination.**
- **Do not install the appliance near inflammable materials (e.g. curtains).**

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 underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.



LOCATION

The installation conditions, concerning protection against overheating of the surfaces adjacent to the cooker, must conform to fig. 1.1.

The appliance must be kept no less than 50 mm away from any side wall which exceeds the height of the hob surface. The veneered synthetic material and the glue used must be resistant to a temperature of 150 °C in order to avoid ungluing or deformations.

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

The appliance must be housed in heat resistant units.

The walls of the units must be capable of resisting temperatures of 70 °C above room temperature.

Do not install the appliance near inflammable materials (e.g. curtains).

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

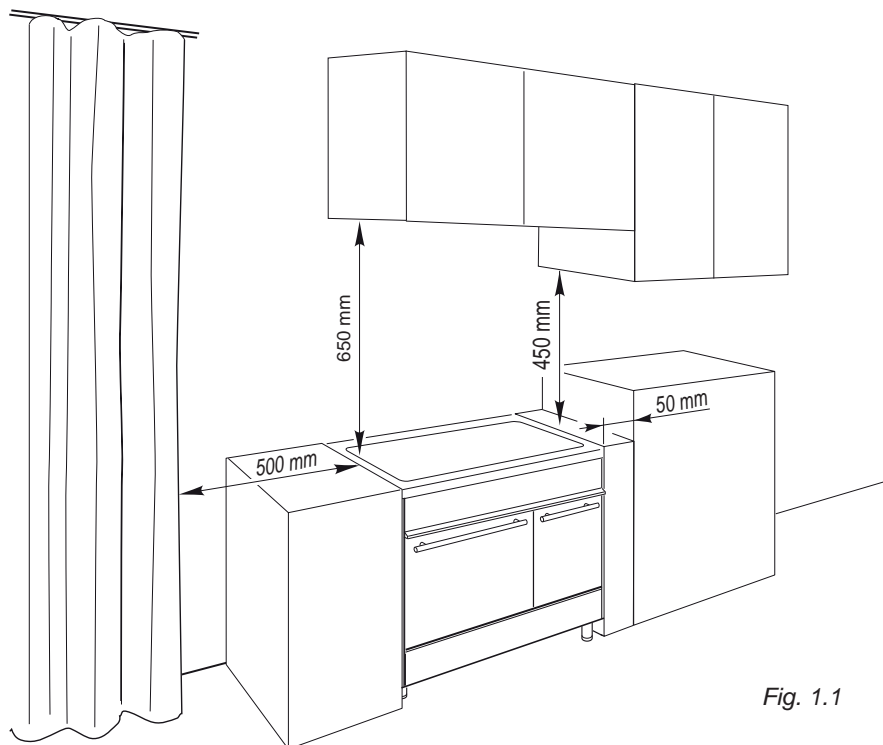


Fig. 1.1

FITTING THE ADJUSTABLE FEET

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 1.3.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 1.4).

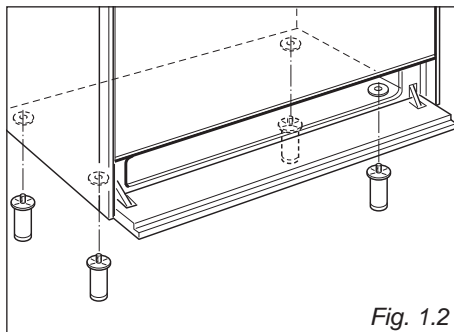


Fig. 1.2

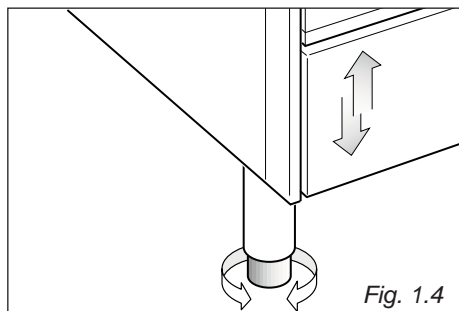


Fig. 1.4

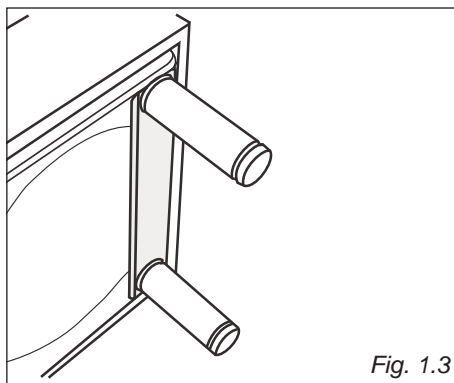


Fig. 1.3

BACKGUARD

Before installing the cooker, assemble the backguard "C" (fig. 1.5).

- The backguard "C" can be found packed at the rear of the cooker.
- Before assembling remove any protective film/ adhesive tape.
- Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
- Assemble the backguard as shown in figure 1.5 and fix it by screwing the central screw "B" and the spacers "A".

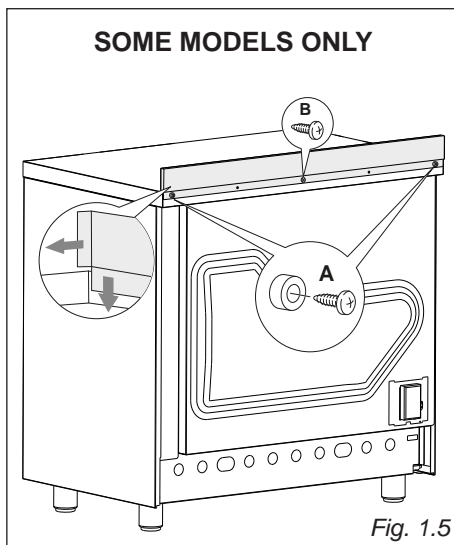


Fig. 1.5

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. 1.6).

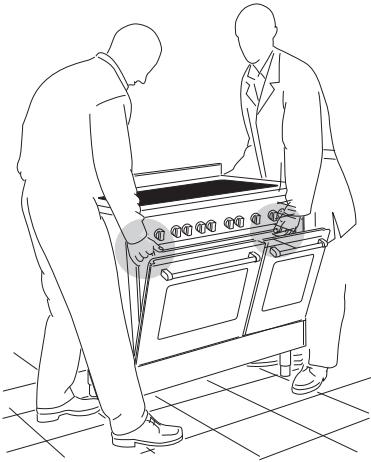


Fig. 1.6

WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 1.7).

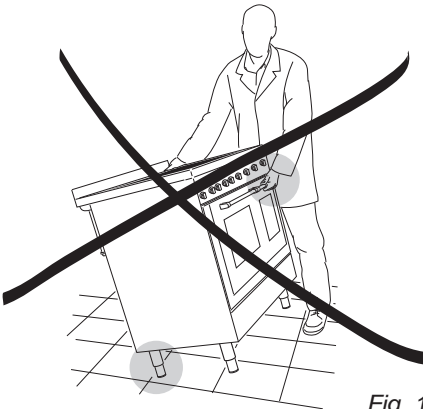


Fig. 1.7

WARNING

When moving cooker to its final position DO NOT DRAG (fig.1.8).
Lift feet clear of floor (fig. 1.6).

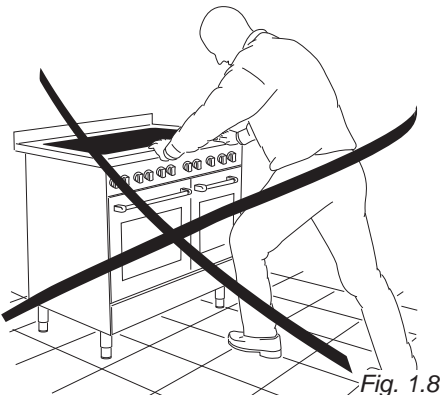


Fig. 1.8

IMPORTANT (only for some models):
When handling the oven, take care not to damage the door sensor lever "L" (fig. 1.9) (near the top left corner of the oven seal in the left oven, and near the top right corner of the oven seal in the right oven).

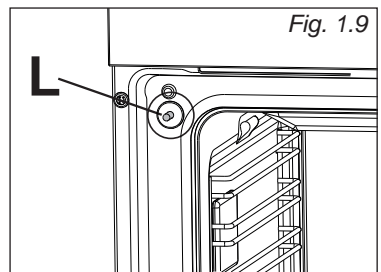


Fig. 1.9

ANTI-TILT BRACKET

Important!

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

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. 1.10.

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. 1.10.
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.

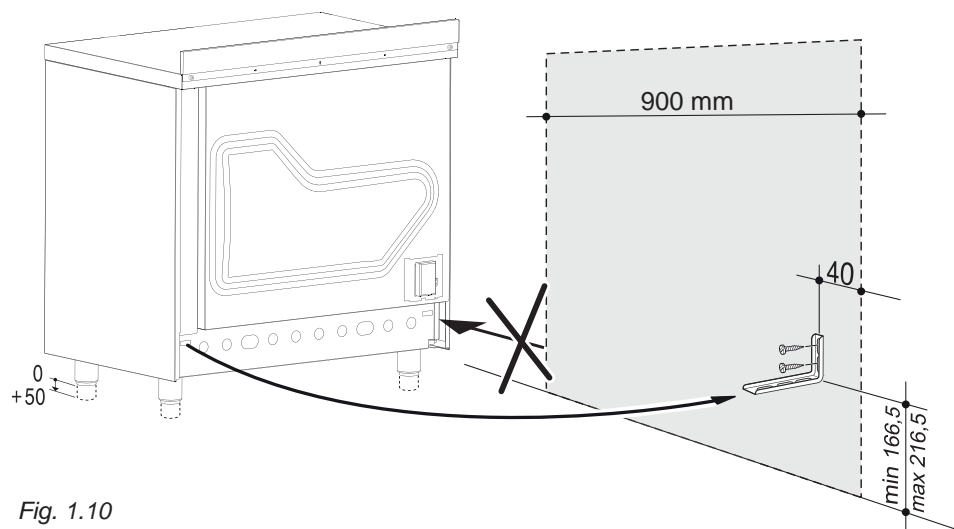


Fig. 1.10

2 ELECTRICAL SECTION

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.

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.

IMPORTANT: This appliance must be connected to a suitable double pole control unit within 2 metres of the cooker.

No diversity can be applied to this control unit.

The control unit must be capable of breaking the full load current of the appliance.

CONNECTION OF THE POWER SUPPLY CABLE

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 2.1).
- Unscrew the screw "D" and open completely the cable clamp "E" (fig. 2.2).
- Connect the phase, neutral and earth wires to terminal board "G" according to the diagram in fig. 2.3.
- Strain the feeder cable and block it with cable clamp "E" (by screwing screw "D").
- Close the terminal block cover (check the two hooks "A" are correctly hooked).

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

NOTE: The earth conductor must be left about 3 cm longer than the others.

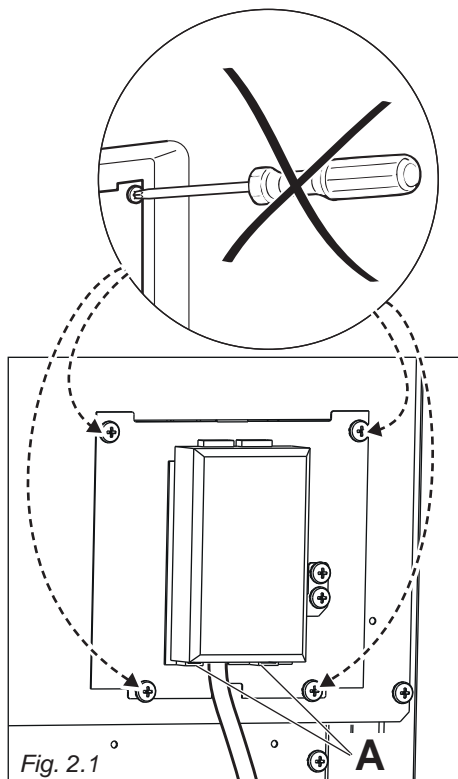


Fig. 2.1

FEEDER CABLE SECTION

Type “H05RR-F”

| | |
|-----------------|------------------------------|
| 220-240 V ac | 3 x 6 mm ² (**) |
| 380-415 V 2N ac | 4 x 4 mm ² (**) |
| 380-415 V 3N ac | 5 x 2,5 mm ² (**) |

(**) Connection via a dedicated cooker circuit.

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

POWER SUPPLY

220-240 / 380-415 V 3N~ 50/60 Hz 12150 W

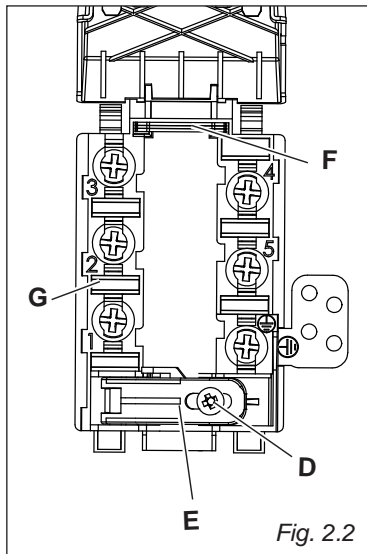
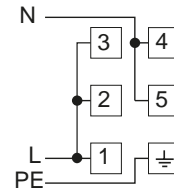
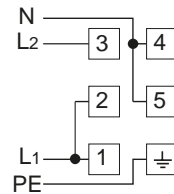


Fig. 2.2

220 - 240 V ac



380 - 415 V 2N ac



380 - 415 V 3N ac

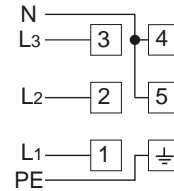


Fig. 2.3

Advice for the users

1 COOKING HOB

Fig. 1.1



INDUCTION COOKING HOB

| | | |
|---------------------------|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Induction cooking zone | 155 x 155 mm | Normal Power: 1200 W Booster Power: 1800 W |
| 2. Induction cooking zone | 215 x 215 mm | Normal Power: 2200 W Booster Power: 3600 W |
| 3. Induction cooking zone | 218 x 189 mm | Normal Power: 2200 W Booster Power: 3600 W "Bridge" function: when enabled, cooking zones 3 work together as a single zone - 3600 W maximum. |
| 4. Cooking zones display | | |

Note:

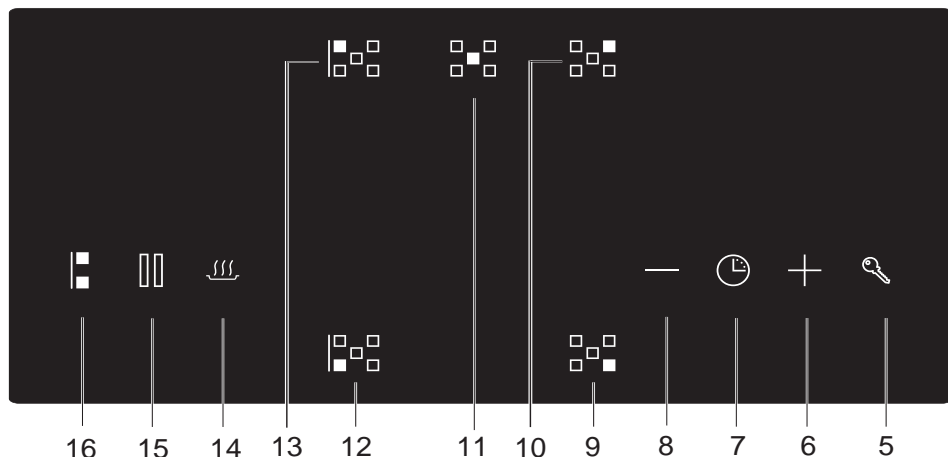
The Nominal and Booster Power may change depending on the size and material of the pan set on the cooking zone.

This figure is indicative only.

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.



TOUCH CONTROLS

5. Child safety (key lock)
6. Increasing key of values on operative display
7. Timer/automatic cooking programming selection key
8. Decreasing key of values on operative display
9. Front right cooking zone display
10. Rear right cooking zone display
11. Central cooking zone display
12. Front left cooking zone display
13. Rear left cooking zone display
14. "Auto-cook" functions selection key
15. "Pause" function key
16. "Bridge" function key

Notes:

- Each selection (by touching one of the keys) is indicated by an acoustic signal (**beep**).
- The touch control area is switched off automatically, a warning beep sounds and the symbol  shows on the displays:
 - if an object is positioned on the touch control area for more than 10 seconds;
 - in the case of spillage of liquids on the control keys.

2 CONTROL PANEL

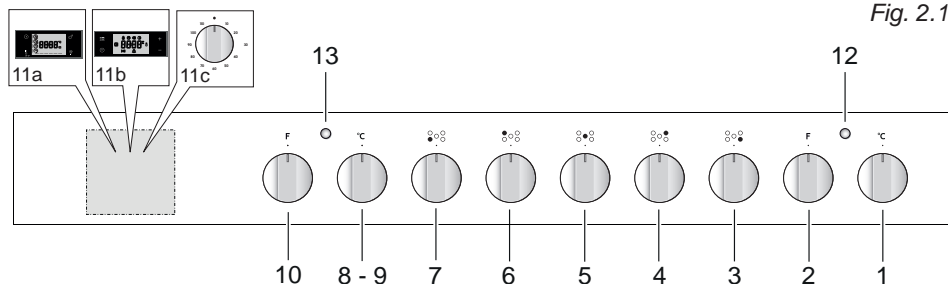


Fig. 2.1

CONTROLS DESCRIPTION

1. Right oven thermostat control knob
2. Right oven selector control knob
3. Front right cooking zone control knob
4. Rear right cooking zone control knob
5. Central cooking zone control knob
6. Rear left cooking zone control knob
7. Front left cooking zone control knob
8. Left oven thermostat control knob
9. Left main oven dial control knob
10. Left main oven selector control knob
11. Depending on the model - left oven only:
 - a. Electronic controller, clock/programmer "Touch-control"
 - b. Electronic clock/programmer "Touch-control"
 - c. Alarm (60 or 120 minutes) control knob or cut-off timer control knob
12. Right oven thermostat indicator
13. Left oven thermostat indicator light (some models only)

NOTE:

The knobs and symbols may vary.
The symbols may be printed on the knob itself or on the control panel.

Note:

Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

When the oven is operating the cooling fan motor switches ON/OFF depending on temperature.

Depending on cooking temperatures and times, the cooling fan may run on even after 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 graphic elements painted on the ceramic surface, are controlled by separate knobs positioned on the control panel.

In the front central area of the hob, the cooking zones display indicates:



= 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 5 seconds.



= Power levels



= "Booster" function



= Remaining heat indicator



= Pan detection indicator



= Childlock safety





= "Bridge" function


TIMER = "Timer" function indicator


POT = Pot quality check indicator

LOW = "Autocook" function indicator

 = Automatic switching off programming display

 = Object on the touch control area indicator

 = Knob out of position indicator



 = Knob out of position indicator (after exceeding the power limit of the hob)

Note: each lit figure refers to the relevant cooking zone

INDUCTION COOKING SYSTEM

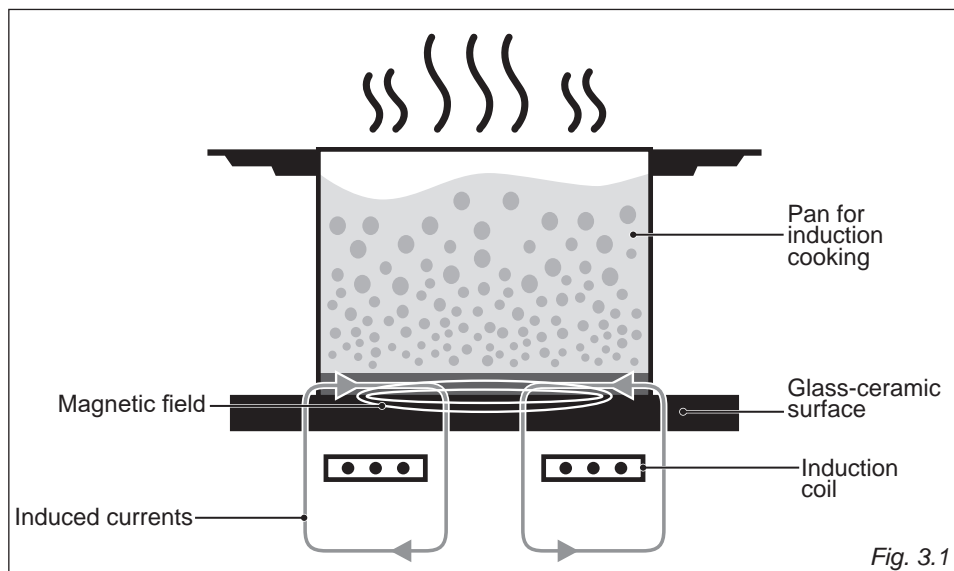
When your induction hob is switched on and a cooking zone has been selected, the electronic circuits produce induced currents that instantaneously heat the bottom of the pan which then transfers this heat to the food. Cooking takes place with hardly any energy loss between the induction hob and the food.

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"**.

If the pan detection symbol  appears on the display, your pan is not suitable and your induction hob will not operate. After about 30 seconds without detecting any pan, the cooking zone switches Off automatically and the display shows , indicating that the knob is out of position.

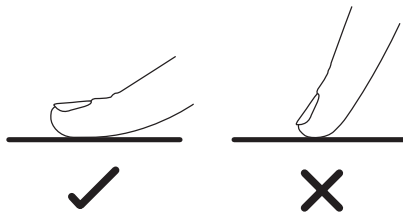
If the induction cooktop emits a humming noise when a zone is used on a high power level, this phenomenon is normal as it is caused by the induction cooking technology.

The noise should weaken or disappear completely when the power level is decreased.




USING THE TOUCH CONTROLS


- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.




REMAINING HEAT INDICATORS

When the temperature of a cooking zone is still hot, the relevant  remaining heat indicator lights up on the display to alert you of the hot surface.



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

When the  is lit on the display, it is still possible to start cooking again; just operate the cooking zone as indicated in the chapter “1 ÷ 9 POWER LEVEL”.

KNOB OUT OF POSITION INDICATOR

When a cooking zone is switched off and the corresponding control knob is not on **0**, or when the control knob doesn't match the power level, the cooking zone display shows . This symbol will disappear when the knob matches the power level of the zone.

OVER-TEMPERATURE PROTECTION

The induction cooktop is fitted with a temperature sensor to monitor the temperature inside the appliance. When an excessive temperature is detected, if a cooking zone is working with power level greater than 0, its display shows alternatively  or  and the selected power level (see also “ERROR CODES ON THE COOKING ZONES DISPLAYS”).

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 , the pan/coffee pot is not suitable.
- It is also possible to check the pot suitability through the “Pot quality check” function (see the “USER MENU” section).

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) |
|---------------------------|-------------------------------------------------------------------------|
| Cooking zone 155 x 155 mm | 90 mm |
| Cooking zone 215 x 215 mm | 110 mm |
| Cooking zone 218 x 189 mm | 90 mm |
| Cooking zones Bridged | Rectangular pots: 375 x 210 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.

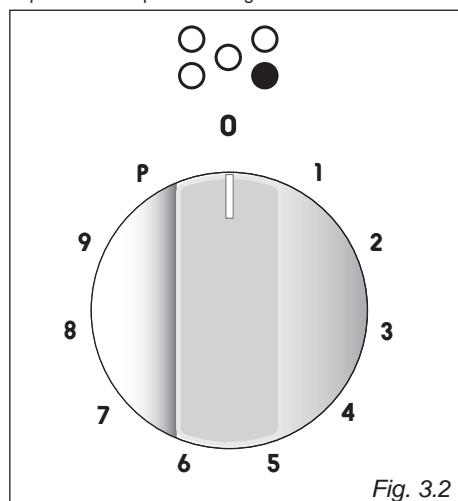


Fig. 3.2

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.

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

NOTES:

The knobs and symbols may vary.

The symbols may be printed on the knob itself or on the control panel.

| 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 | 90 minutes |
| P | 10 minutes |

DEEP FAT FRYING

For safety purposes when deep fat frying, do not fill the pan more than one third full of oil.
DO NOT cover the pan with a lid and DO NOT leave the pan unattended.
In the unfortunate event of a fire, leave the pan where it is and turn off the control knobs.
Place a damp cloth or lid over the pan to smother the flames. Leave the pan to cool for at least 30 minutes before moving the pan.
DO NOT USE WATER ON THE FIRE.

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.
The cooking zone display shows the selected level.

| 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 to P | Frying, roasting Boiling water | Steaks, omelettes, fried dishes Water |

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.

Note: the “Booster” function is always limited to a maximum of 10 minutes.

Turn the control knob clockwise to the “P” setting and release the knob (after the “beep”); the control knob returns to the maximum setting (9) automatically and the  symbol lights up on the relevant cooking zone display.

The “Booster” program is now operative. After 10 minutes, the “Booster” function will be deactivated and the cooking zone will operate at power level 9.

To disable this function, turn the knob anti-clockwise to a lower power level.
The “Booster” is also disabled by turning the knob again to the “P” setting; in this case the cooking zone operates at the power level 9.


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).



“BRIDGE” FUNCTION (EXTENDABLE MAXI ZONE)

This function can be used to link the two zones on the left in “Bridge” mode, to create an extended maxi zone which is ideal for large rectangular pans or specialist fish cookware.

To enable this function:

- With both zones set to power level “0”, touch the “Bridge” function key (fig. 3.3).
- The front cooking zone display will show power level “0”. The rear cooking zone will show .
- Within 5 seconds, turn the front cooking zone knob clockwise to set the desired power level between 1 (minimum) and 9 (maximum), or set “Booster” as described in the “BOOSTER FUNCTION” section.
- The power level can be changed at any time by turning the front zone knob clockwise or anti-clockwise to a different setting. The display of the front cooking zone shows the selected level.
- To disable the “Bridge” function:
 - touch the “Bridge” function key to switch off both zones;
- Or
- turn the rear cooking zone knob clockwise to select a power level different than 0. The rear cooking zone will start working with the selected power level, while the front cooking zone will continue operating with the power level previously selected for the “Bridge” maxi zone.

If no pan is detected

If no pan is detected on both cooking zones, the rear cooking zone display shows , while the front cooking zone display shows .


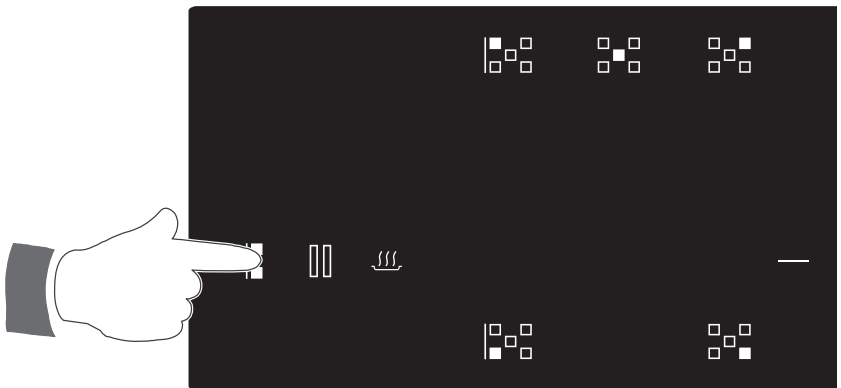
If after 1 minute no pan is detected, the “Bridge” function is deactivated and both cooking zones are switched off. The display of the front cooking zone will show  until the corresponding knob is turned to 0.




Fig. 3.3



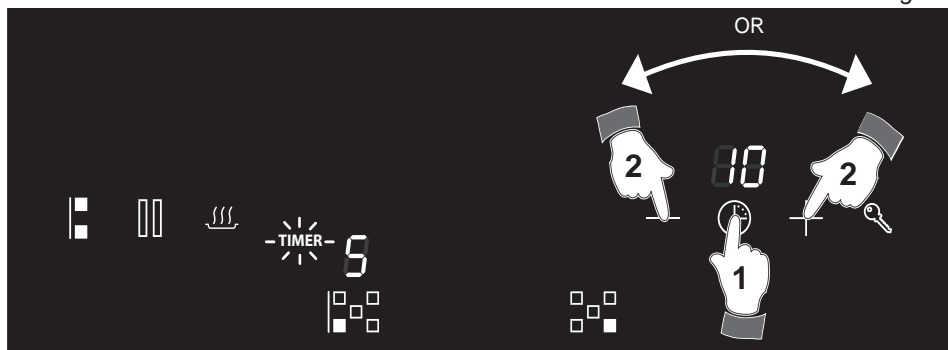
PROGRAM FOR AUTOMATIC SWITCHING OFF OF ONE OR MORE COOKING ZONES

This function allows to set a timer from “01” to “99” minutes for automatic turning Off the cooking zone/s.

With the cooking zone switched on:


1. Within 5 seconds, touch the  key. “TIMER” is blinking on the cooking zone display, and the timer display shows “00”.
2. Within 5 seconds, set the cooking time using the  or  keys to increase or decrease the value.

If the selected time is “00”, the timer will switch off automatically after 5 seconds while the zone stays on.





Now the program for automatic switching Off is complete and the countdown will start a few seconds after the last selection.

To program another cooking zone, repeat as described above.

To program a cooking zone which is already on while other zones are programmed, touch  until "TIMER" starts blinking near the display of the zone to be temporized. The timer display will show "00". Within 5 seconds, set the cooking time using the $+$ or $-$ keys to increase or decrease the value.

Note:

- "TIMER", close to the display showing the set power level of the cooking zone closest to the end of the program, is blinking. The timer display shows the temporized time of the cooking zone closest to the end of the program.
- In the case of more than one programmed zone, when a zone is selected (by touching  or turning the corresponding knob), the timer display shows its temporized time and "TIMER" close to the cooking zone display is blinking.
- If  is selected, the display shows the temporized time of the second cooking zone closest to the end of the program, and "TIMER" close to its display starts blinking, while "TIMER" close to the display of the zone closest to the end of the program is steadily illuminated.
- In the case of one programmed zone only, "TIMER" is steadily illuminated.

The time can be changed at any time following the same procedure here above indicated.

At the end of the countdown the cooking zone will switch off automatically, an acoustic signal (**beep**) will sound, the timer display reads "00", "TIMER" close to the cooking zone display starts blinking. If no operations on knobs or keys are performed, the sound will go off after 1 minute.

Note: The duration of the timer sound can be set from the user manual (see "USER MANUAL" section).


Note: The program for automatic switch off can be cancelled at any time by touching $+$ and $-$ simultaneously or by manually switching Off the cooking zone.

IMPORTANT: At the end of the program for the automatic switching off of a cooking zone:

- If there are other cooking zones in operation with automatic switching off programs set, the zones will continue to operate and will switch off automatically at the end of the program;
- if there are other cooking zones in manual operation (without any automatic switch off program set), remember to switch off the zones manually.

PAUSE FUNCTION ("STOP+GO")

This function can be used to pause a cooking process which has already been set, either in manual mode or using the automatic switching off feature.

When it is selected, any cooking is stopped immediately and switches into standby mode; the control area remains active only for the key  (pause function "STOP+GO").



This function is particularly useful if you need to stop cooking temporarily, e.g. to answer the telephone.

- To enable it, simply touch the key .
- As soon as it has been enabled, the selected power levels blink on the display of the cooking zones.
- To disable the pause function, touch the key  again.

Note: The pause function may last for max 10 minutes. If it is not terminated within this time, the cooktop will switch Off automatically.



CHILD SAFETY (KEY LOCK)

This function locks the touch-control keys against unwanted activation (e.g. unintentional switching on of the cooking zones by children).

When the controls are locked, all the keys and knobs are disabled. If a key other than  is touched,  blink for 3 seconds in all displays.

It is possible, in case of emergency, to switch Off the cooktop at any time by turning the control knobs to 0. To return to normal use of the cooktop, first deactivate the child safety (key lock).

To activate the child safety (key lock):

- 1. Touch and hold the key  for 1 second.
- 2. The displays show  (locked) blinking for 3 seconds:
- 3. The safety has been activated.

To deactivate the child safety (key lock):

- 1. Touch and hold the key  until  disappears from the displays.
- 2. The safety has been deactivated.

AUTOCOOK FUNCTIONS

Autocook functions include 3 automated functions. To activate an autocook function:

- 1. turn the control knob of the cooking zone you want to use as described in the following table:

| Knob position | Function | Operation time limit |
|---------------|-----------|----------------------|
| 1 | Melt | 2 hours |
| 2 | Simmer | 5 hours |
| 3 | Keep warm | 5 hours |

- 2. Within 5 seconds, touch the autocook control key. "LOW" starts blinking close to the display showing the set power level of the cooking zone.
- 3. After 5 seconds, the function is confirmed and "LOW" is steadily illuminated.

When an autocook function is active, turning the knob to 1, 2 or 3 will change the function as described in the table above.

To deactivate the autocook functions, turn the knob to a position different than 1, 2 or 3.

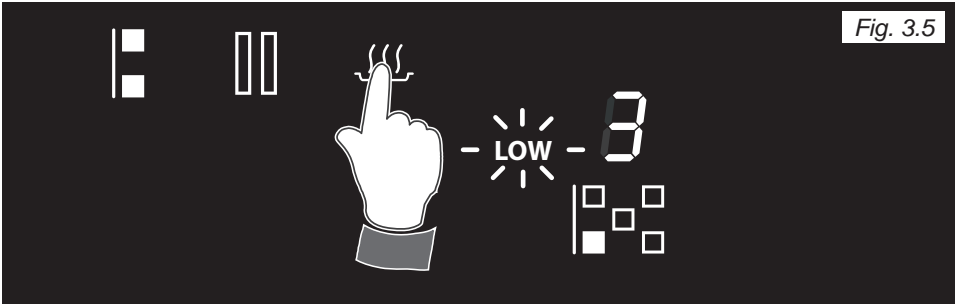


Fig. 3.5

MELT FUNCTION

The melt function is suitable for products with a low burning point (e.g. chocolate, butter).

When the melt function is active, the power level is automatically regulated in order to keep the temperature constantly low.

The cooking zone display always shows **1**. This indicates that the Melt function is in operation, and it is not an indication of the power level set for the cooking zone.

SIMMER FUNCTION

The simmer function allows food to be cooked at a steady high temperature.

When the simmer function is active, the power level is automatically regulated in order to keep the temperature constantly high.

The cooking zone display always shows **2**. This indicates that the Simmer function is in operation, and it is not an indication of the power level set for the cooking zone.

KEEP WARM FUNCTION

The keep warm function allows food to be kept warm while avoiding its drying.








When the keep warm function is active, the power level is automatically regulated in order to keep the temperature constantly at a medium level.

The cooking zone display always shows **3**. This indicates that the Keep warm function is in operation, and it is not an indication of the power level set for the cooking zone.






USER MENU

With the user menu it is possible to customize some features as described in the table below.

To access the user menu:

- touch the  key with the cooktop switched off.
- The timer display shows the selected option (see table 9.1). The setting of each option is indicated in the rear right zone display or in the rear and front right zones display.
 - To change the menu option, touch .
 - To change the setting of each option, touch the  or  keys.
 - To confirm the new settings, touch the key . Five short “beeps” will be heard and the settings will be saved.
 - To discard the new settings and exit the customer mode, touch  and  simultaneously.

If no key is touched within 1 minute, the customer mode will be deactivated and the new settings will be discarded.

| Menu Option | Description | Remark |
|-------------------------------------------------------------------------------------|--------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | Maximum power management | To change the setting, touch the  or  keys to decrease or increase the value by 100 W steps (see also chapter MAXIMUM POWER MANAGEMENT following). |
|  | Acoustic signal volume | Adjustment settings: 0: mute. Note: In mute mode, a sound (beep) will be heard when a cooking zone is turned on or off and when the the hob turns off. 1: min. volume 2: mid. volume 3: max. volume |
|  | Timer alarm duration | Adjustment settings: 1.: 1 minute 2.: 2 minutes 5: 5 seconds |

| Menu Option | Description | Remark | | | | | | | | | | |
|------------------------------------------|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|-----------------|--|---------------------------------------|--|------------------------------------------|--|----------------------------------------|--|
| Pt | Pot quality check (read only) | <p>This function allows the users to check whether pots are suitable for induction cooking.</p> <ol style="list-style-type: none">1. Put the pots on the cooking zones;2. select the Pot quality check option as described above;3. touch the + key. "POT" starts blinking close to the cooking zones displays.4. After few seconds, "POT" indicators will be steadily illuminated as described below: <table><tr><th>Level</th><th>Symbol</th></tr><tr><td>No pot detected</td><td></td></tr><tr><td>Low quality pot for induction cooking</td><td></td></tr><tr><td>Medium quality pot for induction cooking</td><td></td></tr><tr><td>High quality pot for induction cooking</td><td></td></tr></table> | Level | Symbol | No pot detected | | Low quality pot for induction cooking | | Medium quality pot for induction cooking | | High quality pot for induction cooking | |
| Level | Symbol | | | | | | | | | | | |
| No pot detected | | | | | | | | | | | | |
| Low quality pot for induction cooking | | | | | | | | | | | | |
| Medium quality pot for induction cooking | | | | | | | | | | | | |
| High quality pot for induction cooking | | | | | | | | | | | | |

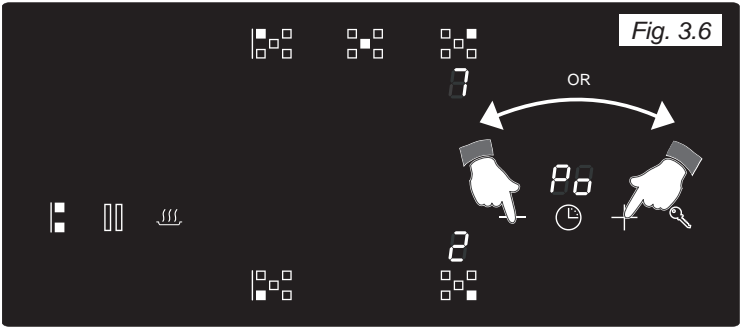
MAXIMUM POWER MANAGEMENT

The maximum total power of the cooktop (7200 W) can be reduced up to 1400 W by 100 W steps.

See also the "USER MENU" section.

To change the maximum total power:


- Access the Maximum power management option in the user menu as described in "USER MENU".
- The current set maximum power limit can be read on the displays of the right cooking zones, e.g.:
 - "7" and "2" : selected maximum power level = 7200 W.
 - "6" and "0" : selected maximum power level = 6000 W.
 - "7" and "4" : selected maximum power level = 1400 W.
 - ...etc.
- To select a new power limit, touch the **+** or **—** keys.



- Then, to set the new maximum power limit (shown on the displays of the right cooking zones), touch the key . Five short "beeps" will be heard and the settings will be saved.

MAXIMUM USABLE POWER FOR THE COOKING ZONES

When using several cooking zones, if the total power set in the zones is greater than the maximum power limit for the hob, the power of the area is automatically reduced, by the electronics, to the remaining power available.

The power of one of the operating zones is automatically reduced within the allowed limit. An acoustic signal (**beep**) sounds and the display of the zone shows alternatively the maximum allowed power level and . This symbol disappears when the corresponding control knob is turned to the allowed power level (or to a lower one).

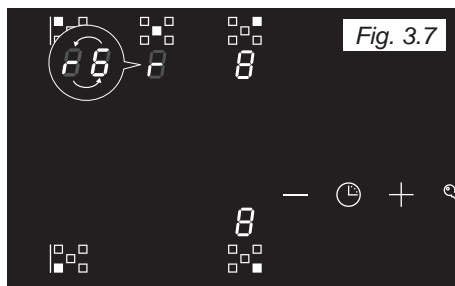


Fig. 3.7

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 "R", "F" and "Q", ...):

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.

IMPORTANT: The following error messages indicate that an excessive temperature was detected within the induction system:

- Fc
- FE
- Fc
- C or c

In these cases, there is no need to disconnect the hob, which will resume normal operation after the system has cooled down.

If the problem continues, contact your Authorised Service Centre.

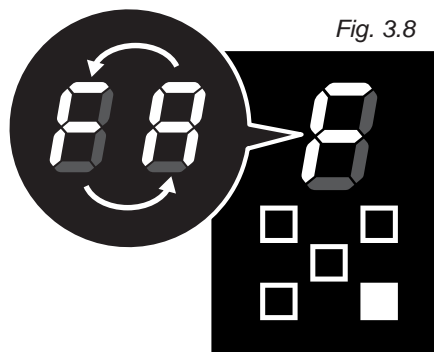


Fig. 3.8

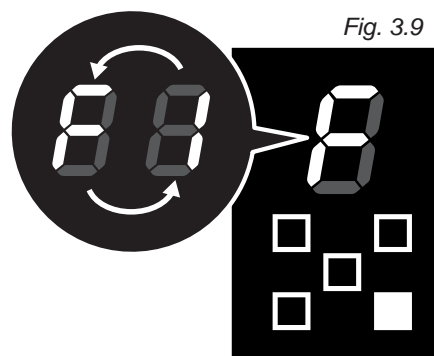


Fig. 3.9

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.

ADVICE FOR SAFE USE OF THE HOB

- Before switching on make sure that you have the correct knob for the hotplate chosen. It is advisable to put the pan on the hotplate before switching on and to take it away after switching off.
- Use cookware with flat and even bottoms. Uneven bottoms can scratch the glass ceramic surfaces. Be careful that the bottom is clean and dry.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleansing agent.
- Make sure that the handles of cookware do not stick out over the edge of the cooker, to avoid them being knocked over by accident. **This also makes it more difficult for children to reach the cooking vessels.**
- Do not lean over the cooking zones when they are switched on.
- Do not drop heavy or sharp objects on the glass ceramic cooktop. **If the surface is broken or damaged unplug the cooktop and contact the after-sales service.**
- Do not put aluminium foil or plastic objects on the cooking zones when they are hot.
- Follow the cleaning instructions carefully.

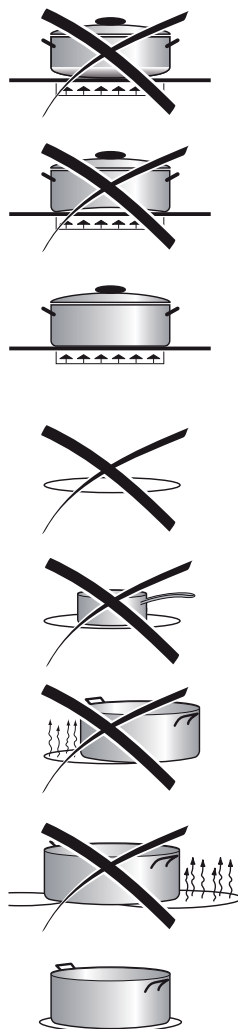


Fig. 3.10

DO NOT USE PANS WITH ROUGH CIRCULAR MACHINED BASE.



Fig. 3.11

4 LEFT MAIN OVEN

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

WARNING:




The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not line the oven walls or floor with aluminium foil. Do not place any trays on the base of the oven chamber.

RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.

NOTE: When using the oven for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the oven on and run it empty (without the accessories, which should be washed separately), keeping the installation environment sufficiently ventilated:

- for 60 minutes in the position  at 250 °C;
- for 30 minutes in the position  at 250 °C;
- for 15 minutes in the position  at 225 °C.

Note: depending on model, only some of these functions may be available.

When the oven has cooled down completely, unplug it from the mains power socket and clean inside it as described in "CLEANING AND MAINTENANCE".

THERMOSTAT CONTROL KNOB (some models only)

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn on or off automatically which is determined by the thermostat. The operation of the heating elements is signalled by the oven temperature indicator light.

DIAL CONTROL KNOB (some models only)




To turn on the heating elements of the oven, set function selector knob to the required position. The electronic programmer (type 2) display will show the default temperature for the selected function.








To change the temperature, turn the dial control knob. The elements will turn on or off automatically which is determined by the thermostat.







See also "ELECTRONIC CONTROLLER, CLOCK/PROGRAMMER "TOUCH-CONTROL".

NOTE: The symbols shown in this section are for guidance only and represent the primary function.











Depending on your model, your oven may only have some of these functions.
For best results, always preheat the oven.

| FUNCTION | NAME OF THE FUNCTION | DESCRIPTION OF THE FUNCTION |
|-------------------------------------------------------------------------------------|----------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | OVEN LIGHT | <p>By turning the function selector knob to this setting, the oven light/s will illuminate in the oven cavity.</p> <p>Models with electronic controller, clock/programmer "Touch-control": By touching the  key, the oven light/s will illuminate in the oven cavity.</p> <p>Models with electronic clock/programmer "Touch-control" only: When this function is active, "" may appear on the programmer display. This is normal and does not signal the operation of the heating elements, which do not activate in this setting. The oven light/s will operate on all selected functions.</p> |

| | | |
|-------------------------------------------------------------------------------------|-----------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | TRADITIONAL CONVECTION COOKING | <p>The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: For foods which require the same cooking temperature both internally and externally, i. e. roasts, meringue, etc.</p> |
|  | CONVECTION COOKING WITH VENTILATION | <p>The upper and lower heating elements and the fan motor are switched on. The heat coming from the top and bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.</p> |
|  | LOWER HEATING ELEMENT | <p>In this position only the lower heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and 250 °C maximum.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p> |
|  | LOWER HEATING ELEMENT WITH VENTILATION | <p>The lower heating element and the fan motor are switched on. The heat coming from the bottom is diffused by forced convection. The temperature must be regulated between the minimum and 250 °C maximum with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p> |
|  | UPPER HEATING ELEMENT | <p>In this position only the upper heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the top.</p> |
|  | TRADITIONAL GRILLING | <p>The infrared heating element is switched on. The heat is diffused by radiation. Use with the oven door closed and the thermostat knob must be regulated between the minimum and 225 °C maximum. For correct use see chapter "USE OF THE GRILL".</p> <p>Recommended for: Grilling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc.</p> |
|  | DOUBLE GRILL COOKING | <p>The infrared heating element and the upper heating element is switched on. The heat is diffused by radiation. Use with the oven door closed and the thermostat knob must be regulated between the minimum and 225 °C maximum. For correct use see chapter "USE OF THE GRILL".</p> <p>Recommended for: Intense grilling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc.</p> |


| | | |
|-------------------------------------------------------------------------------------|---------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | HOT AIR COOKING | <p>The circular heating element and the fan motor are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>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.</p> |
|  | VENTILATED DOUBLE GRILL COOKING | <p>The infrared heating element, the upper heating element and the fan motor are switched on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.</p> <p>Use with the oven door closed and the thermostat knob must be regulated between the minimum and 200 °C maximum. It is necessary to preheat the oven for about 5 minutes. For correct use see chapter "GRILLING AND AU GRATIN".</p> <p>Recommended for: For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.</p> |
|  | DEFROSTING FROZEN FOODS | <p>Only the oven fan is switched on.</p> <p>To be used with the thermostat knob in the "●" (off) position because the other positions have no effect. The defrosting is done by simple ventilation without heat.</p> <p>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.</p> |
|  | HOT AIR COOKING WITH UPPER HEATING ELEMENT | <p>The circular heating element, the fan motor and the upper heating elements are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: cooking of frozen products.</p> <p>This function can also be used for quick preheating. Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.</p> |
|  | HOT AIR COOKING WITH LOWER HEATING ELEMENT | <p>The circular heating element, the fan motor and the lower heating elements are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: Foods that need to be cooked with more heat underneath, e.g. pizza, quiche, etc.</p> |
|  | GENTLE COOKING | <p>This function is particularly beneficial for the gentle cooking of small quantities of food on a single shelf. It is recommended to place the food on the first rack from the bottom. 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.</p> |

OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION

| | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | EASY STEAM | See chapter "EASY STEAM" |
|  | IDROCLEAN | For the Idroclean function, see chapter "CLEANING AND MAINTENANCE" |
|  | ROTISSERIE | See chapter "ROTISSERIE" and "USE OF THE ROTISSERIE" |
|  | LEAVENING FUNCTION | See chapter "LEAVENING FUNCTION" |
|  | REGENERATION - KEEPING FOOD WARM | See chapter "REGENERATION" |
|  | PIZZA FUNCTION | See chapter "PIZZA FUNCTION" |
|  or  | TURBO / BOOSTER | <p>This special function allows a fast pre-heating of the cavity. The circular heating element, the fan motor and the upper heating elements are switched on.</p> <p>Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.</p> <p>For optimum preheating, wait for at least 20 minutes before placing food in the oven.</p> |
|  | AIR FRY | <p>With the aid of the Air Fry function  it is possible to cook food in a healthy way, without adding oils and fats.</p> <p>The operation in combination with circular heating element, fan motor and upper heating element, allows to cook without added condiments, French fries, chicken wings, croquettes and other frozen or precooked foods.</p> <p>In addition, the special Air Fry enamelled tray (*) has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect (see dedicated section).</p> <p>Recommended for: frozen and/or pre-cooked products.</p> <p>This function can also be used for quick preheating. See function "TURBO / BOOSTER".</p> |

(*) Not all of the accessories / ovenware are included in the standard equipment.

EASY STEAM (some models only)

By evaporating water inside the oven, the Easy Steam function  helps make food soft on the inside and crisp on the outside.

1. With the oven cold, pour 250 ml of drinking water (or the quantities of water indicated in the cooking tables) into the circular well on the floor of the oven.
2. Place the food in the oven and activate the Easy Steam function.
Caution: never open the door or top up the water when cooking is in progress. Burns hazard!
3. At the end of the cooking process, open the door slowly and let the steam out.

Caution: to prevent the formation of lime-scale, you are advised to clean the bottom of the oven after each cooking cycle with Easy Steam, once the oven has cooled down completely.

You are also advised to wipe the condensation off the door glass with a soft cloth (see "CLEANING AND MAINTENANCE").

Alternate Easy Steam cycles with conventional cooking cycles.

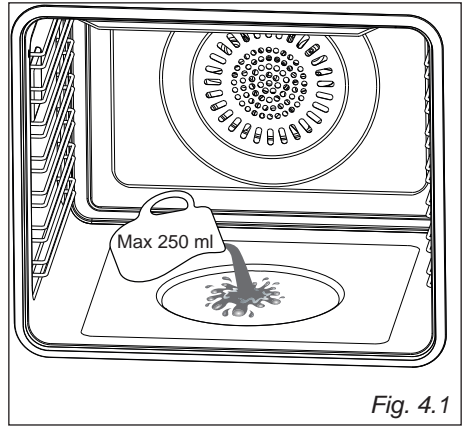



Fig. 4.1

ROTISSERIE (some models only)

This is used for spit roasting and comprises:

- an electrical motor mounted on the rear part of the oven;
- a stainless steel rod, equipped with a detachable athermic grip and 2 recordable forks;
- a rod support to be inserted into the central guides of the oven cavity.


The rotisserie motor is operated by switch the knob in the position .

USE OF THE ROTISSERIE (fig.4.2a, 4.2b)

- Insert the baking tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders (fig. 4.2a, 4.2b).
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.

Important!

Take care, the forks are sharp!

- Insert the rod into the motor opening (fig. 4.2a, 4.2b). It is correctly fitted only if the rod does not turn when inserted. It will then rotate only when the spit motor is operating (check the right rotation of the rod).
- Rest the rod onto the support of the spit collar (fig. 4.2a, 4.2b); then remove the grip by turning it to the left.
- Close the oven door and switch the knob in the position . The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

Very important: The rotisserie must always be used with the oven door closed.

Do not grill for longer than 60 minutes at any one time.

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

CAUTION: When the grill is on, some parts may become hot. Keep children away.

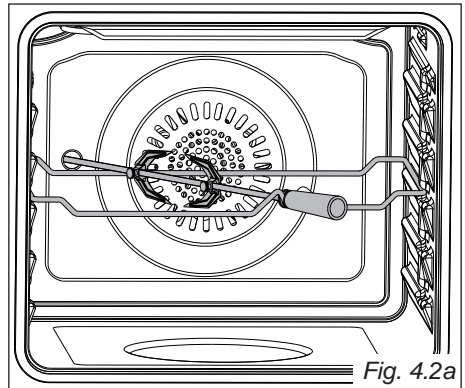


Fig. 4.2a

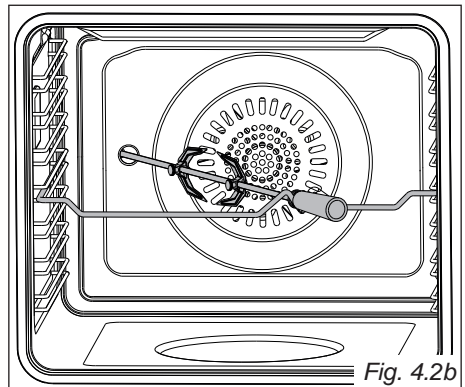



Fig. 4.2b


STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 185 °C and preheat the oven.
- Fill the baking tray with hot water.
- Set the jars into the baking tray making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.


When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Set the switch to position  and the thermostat knob to position 150 °C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

COOKING DIFFERENT DISHES AT THE SAME TIME


With the function selector in position  and , the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20 - 25 °C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

GRILLING AND “AU GRATIN”

Grilling may be done by selecting grill+fan setting  with the function selector knob, because the hot air completely envelops the food that is to be cooked.

Set the thermostat knob between **the minimum position and 200 °C maximum**, and after having preheated the oven, simply place the food on the grid.

Close the door and let the oven operate until grilling is done.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Do not grill for longer than 60 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door closed.

Place the food inside positioning the rack as near as possible to the grill.

Insert the baking tray under the rack to collect the cooking juices.

Always grill with the oven door closed.

CAUTION: You can only use the grill function after an oven-cooking cycle if the temperature you set is higher than the one just used for oven cooking.

Do not grill for longer than 60 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

OVEN COOKING


To cook, before introducing the food, preheat the oven to the desired temperature.

When the oven has reached the desired temperature, introduce the food, control the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

PIZZA STONE (SOME MODELS ONLY)

Pizza Stone, the baking stone that retains the moisture from the dough and distributes heat evenly, is made with materials that can reach and maintain high temperatures. Ideal accessory for cooking pizza, bread and focaccia.

PIZZA FUNCTION

1. Place the pizza stone on an oven grid. Insert the grid on the first level of the side rack, counting from the bottom.
2. Turn on and preheat the oven with the stone inside. Select the pizza function  and set the temperature to 300 °C. Now preheat for at least 30 minutes. Do not preheat the oven with the turbo/booster function.
3. Once the oven has reached 300 °C, place the pizza on the pizza stone.
4. For optimum cooking, see the Pizza Function table.
5. After cooking, leave the stone in the oven to cool completely.

CLEANING THE PIZZA STONE

Once the pizza stone has cooled down, clean it with a soft damp cloth, avoiding direct contact with water. If necessary, use a metal spatula or knife to remove any food residues before cleaning with the cloth. The stone is made of porous material, so do not wash it with detergents.

Do not wash in a dishwasher.

With use, dark patches may appear on the pizza stone: these have no effect on the quality of cooking.

LEAVENING FUNCTION (some models only)

The leavening function cuts the time it takes for your dough to rise.

Put the dough in an oven-proof container and place the container on an oven grid on the third level.

Turn the switch knob to the leavening function and set the thermostat to 40 °C. See corresponding icons.

Leave the dough to rise in the oven until it reaches twice its original volume. Leavening times may vary according to dough type and room temperature.

DESSERT DISH (some models only)

Aluminium tray, ideal for cooking biscuits and pastries.

The tray has a flat, non-stick surface, so there is no need to grease it or use baking paper to get perfect bakes.

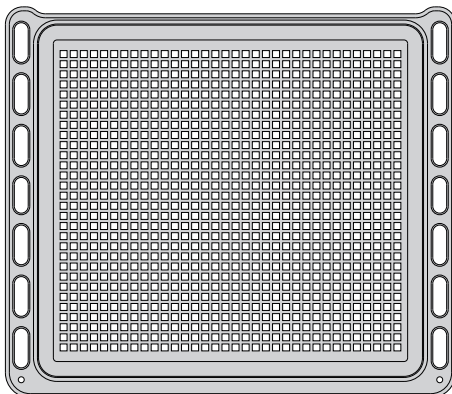
Do not wash in a dishwasher.

AIR FRY ENAMELLED TRAY (some models only)

The special Air Fry enamelled tray has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect without adding condiments.

Recommended for:

French fries (frozen potatoes classic or rustics), chicken wings, potato croquettes and other frozen or pre-cooked foods.



5 RIGHT OVEN

Attention: the oven door becomes very hot during operation.

Keep children away.




WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

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.

NOTE: When using the oven for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the oven on and run it empty (without the accessories, which should be washed separately), keeping the installation environment sufficiently ventilated:

- for 60 minutes in the position  (maximum temperature);
- for 60 minutes in the position  (maximum temperature);
- for 15 minutes in the position  (maximum temperature).

Note: depending on model, only some of these functions may be available.

When the oven has cooled down completely, unplug it from the mains power socket and clean inside it as described in "CLEANING AND MAINTENANCE".

THERMOSTAT CONTROL KNOB

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.





To set the temperature, line up the temperature knob indicator with the required temperature.








The elements will turn on or off automatically which is determined by the thermostat. The operation of the heating elements is signalled by the oven temperature indicator light.





NOTE: The symbols shown in this section are for guidance only and represent the primary function.

Depending on your model, your oven may only have some of these functions.




For best results, always preheat the oven.






| FUNCTION | NAME OF THE FUNCTION | DESCRIPTION OF THE FUNCTION |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | OVEN LIGHT | By turning the function selector knob to this setting, the oven light/s will illuminate in the oven cavity. The oven light/s will operate on all selected functions. |
|  In some models, the following symbol may be present in combination with  :  | TRADITIONAL CONVECTION COOKING and/or PLATE WARMING | The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob. Recommended for: For foods which require the same cooking temperature both internally and externally, i. e. roasts, meringue, etc. Models equipped with special dish rack only: This function can be used for plate warming using the special dish rack. The temperature must be set at about 60 °C. See also chapters "USE OF SPECIAL DISH RACK", "USING THE SPECIAL SHELF AS A DISH RACK", and "USING THE SPECIAL RACK FOR NORMAL COOKING". |

| | | |
|-------------------------------------------------------------------------------------|-----------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | CONVECTION COOKING WITH VENTILATION | <p>The upper and lower heating elements and the fan motor are switched on. The heat coming from the top and bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.</p> |
|  | LOWER HEATING ELEMENT | <p>In this position only the lower heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and 250 °C maximum.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p> |
|  | LOWER HEATING ELEMENT WITH VENTILATION | <p>The lower heating element and the fan motor are switched on. The heat coming from the bottom is diffused by forced convection. The temperature must be regulated between the minimum and 250 °C maximum with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p> |
|  | UPPER HEATING ELEMENT | <p>In this position only the upper heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the top.</p> |
|  | TRADITIONAL GRILLING | <p>The infrared heating element is switched on. The heat is diffused by radiation. Use with the oven door closed and the thermostat knob must be regulated between the minimum and 225 °C maximum. For correct use see chapter "USE OF THE GRILL".</p> <p>Recommended for: Grilling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc.</p> |
|  | DOUBLE GRILL COOKING | <p>The infrared heating element and the upper heating element is switched on. The heat is diffused by radiation. Use with the oven door closed and the thermostat knob must be regulated between the minimum and 225 °C maximum. For correct use see chapter "USE OF THE GRILL".</p> <p>Recommended for: Intense grilling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc.</p> |
|  | HOT AIR COOKING | <p>The circular heating element and the fan motor are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>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.</p> |

| | | |
|-----------------------------------------------------------------------------------|---------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | VENTILATED GRILL COOKING | <p>The infrared heating element, the upper heating element and the fan motor are switched on.</p> <p>The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.</p> <p>Use with the oven door closed and the thermostat knob must be regulated between the minimum and 200 °C maximum.</p> <p>It is necessary to preheat the oven for about 5 minutes.</p> <p>For correct use see chapter "GRILLING AND AU GRATIN".</p> <p>Recommended for:</p> <p>For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.</p> |
|  | DEFROSTING FROZEN FOODS | <p>Only the oven fan is switched on.</p> <p>To be used with the thermostat knob in the "●" (off) position because the other positions have no effect.</p> <p>The defrosting is done by simple ventilation without heat.</p> <p>Recommended for:</p> <p>To rapidly defrost frozen foods; 1 kilogram requires about one hour.</p> <p>The defrosting times vary according to the quantity and type of foods to be defrosted.</p> |
|  | HOT AIR COOKING WITH UPPER HEATING ELEMENT | <p>The circular heating element, the fan motor and the upper heating elements are switched on.</p> <p>The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for:</p> <p>cooking of frozen products.</p> <p>This function can also be used for quick preheating.</p> <p>Set the thermostat knob to the desired temperature; when the preheating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.</p> |
|  | HOT AIR COOKING WITH LOWER HEATING ELEMENT | <p>The circular heating element, the fan motor and the lower heating elements are switched on.</p> <p>The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for:</p> <p>Foods that need to be cooked with more heat underneath, e.g. pizza, quiche, etc.</p> |

OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION

| | | |
|-------------------------------------------------------------------------------------|-------------------|--------------------------------------------------------------------|
|  | EASY STEAM | See chapter "EASY STEAM" |
|  | IDROCLEAN | For the Idroclean function, see chapter "CLEANING AND MAINTENANCE" |
|  | ROTISSERIE | See chapter "ROTISSERIE" and "USE OF THE ROTISSERIE" |


| | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | LEAVENING FUNCTION | See chapter "LEAVENING FUNCTION" |
|  | REGENERATION - KEEPING FOOD WARM | See chapter "REGENERATION" |
|  | PIZZA FUNCTION | See chapter "PIZZA FUNCTION" |
|  or  | TURBO / BOOSTER | <p>This special function allows a fast pre-heating of the cavity. The circular heating element, the fan motor and the upper heating elements are switched on.</p> <p>Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.</p> <p>For optimum preheating, wait for at least 20 minutes before placing food in the oven.</p> |

(*) Not all of the accessories / ovenware are included in the standard equipment.

ROTISSERIE (some models only)

This is used for spit roasting and comprises:

- an electrical motor mounted on the rear part of the oven;
- a stainless steel rod, equipped with a detachable athermic grip and 2 recordable forks;
- a rod support to be inserted into the central guides of the oven cavity.

The rotisserie motor is operated by switch the knob in the position .

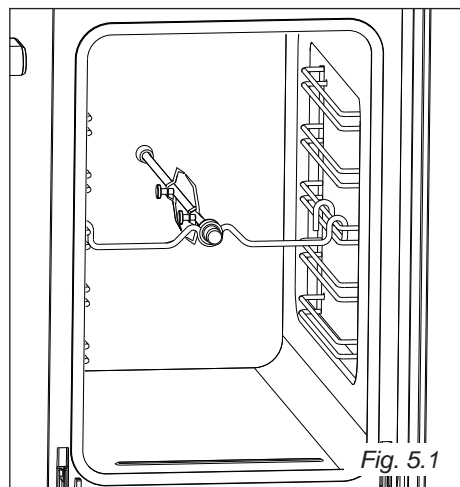



Fig. 5.1

USE OF THE ROTISSERIE (fig. 5.1)

- Insert the baking tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders (fig. 5.1).
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.

Important!

Take care, the forks are sharp!

- Insert the rod into the motor opening (fig. 5.1). It is correctly fitted only if the rod does not turn when inserted. It will then rotate only when the spit motor is operating (check the right rotation of the rod).
- Rest the rod onto the support of the spit collar (fig. 5.1); then remove the grip by turning it to the left.
- Close the oven door and switch the knob in the position .

The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

Very important: The rotisserie must always be used with the oven door closed.

Do not grill for longer than 60 minutes at any one time.

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

CAUTION: When the grill is on, some parts may become hot. Keep children away.

USE OF SPECIAL DISH RACK (some models only)

This special shelf can be used as dish rack or turning over, as normal shelf for oven cooking. It must be inserted between the guides of the lateral racks.

USING THE SPECIAL SHELF AS A DISH RACK

Slide in the shelf on the guides, on the lower level of the lateral racks. The prongs where the plates are to be inserted must be turned upwards. The shelf must be fitted so that the safety catch, which stops it sliding out, faces the bottom of the oven (see detail of figure 5.2). The plates must be positioned as indicated in figure 5.2. To facilitate this operation, pull the special rack up to the safety lock. **KEEP ATTENTION: Plates are hot after warming. It is advisable to handle the plates using oven gloves.**

USING THE SPECIAL RACK FOR NORMAL COOKING

Slide in the shelf on the guides: the safety catch must be turned toward the oven base (see detail of figure 5.3). The flat surface can be used to put cooking pans or food directly on the rack - the dripping pan should be placed under the rack to catch the cooking juices and fats.

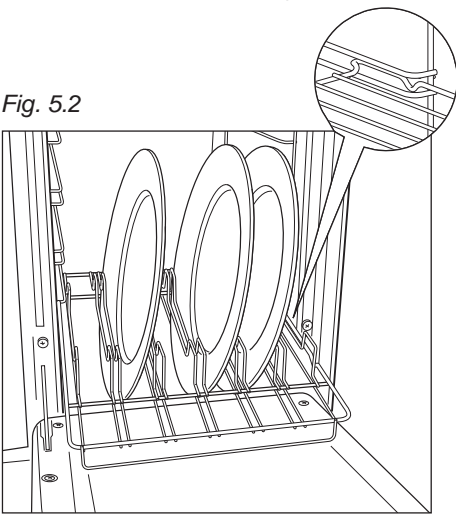


Fig. 5.2

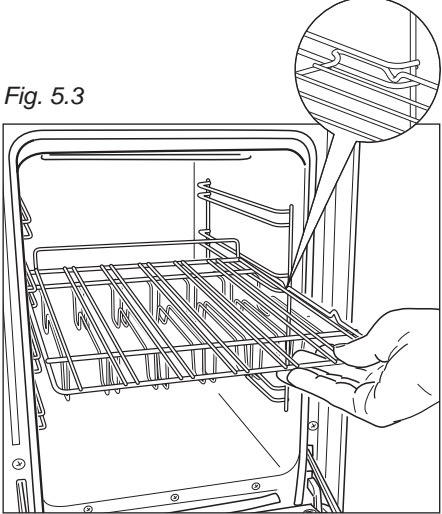


Fig. 5.3

6 COOKING ADVICE






LEFT MAIN OVEN

The cooking settings specified in the tables below are guidelines and may vary according to the type and quantity of ingredients and the type of accessory used. The appliance's cooking performance may differ from the performance of your previous appliance. You may therefore need to review the settings you usually use (temperature, cooking time and which level you place the oven grid on) according to the recommendations provided in the tables. Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary. For best results, always preheat the oven. Not all of the accessories/ovenware are included in the standard equipment. Those that are not included can be ordered as optional accessories or purchased on the open market.

| Type 1 | Type 2 |
|--------|--------|
| 5 — | 7 — |
| 4 — L | 6 — L |
| 3 — e | 5 — e |
| 2 — v | 4 — v |
| 1 — e | 3 — e |
| | 2 — l |
| | 1 — s |
| | |





PIZZA

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|----------------------|----------------|---------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|-----------------|----------------|---------------|-------------------------|
| MARGHERITA PIZZA | 180 | 300 |  or  | 1 or 2-3 | 1 or 3-4 | 4 - 5 | | Pizza stone |
| CAPRICCIOSA PIZZA | 180 | 300 |  or  | 1 or 2-3 | 1 or 3-4 | 5 - 6 | | Pizza stone |
| CALZONE PIZZA | 180 | 300 |  or  | 1 or 2-3 | 1 or 3-4 | 5 - 7 | | Pizza stone |






BAKERY

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|-------------------------|-----------------|---------------|-------------------------------------------------------------------------------------|-----------------|-----------------|----------------|---------------|--------------------------|
| BIGA BREAD | 390-410 | 210-230 |  | 2 | 2 | 25-35 | 110-130 | Pizza stone |
| BREAD 4 pieces | 90-110 piece | 225-240 |  | 2-3 | 3 | 30-40 | 100-170 | Pizza stone |
| FOCACCIA WITH OLIVES | 400-500 | 245-260 |  | 2-3 | 3 | 20-25 | | Aluminium baking tray |
| CLASSIC FOCACCIA | 400-500 | 225-240 |  | 2-3 | 3 | 20-25 | | Aluminium baking tray |



FIRST COURSES

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|-----------------------|----------------|---------------|-------------------------------------------------------------------------------------|-----------------|-----------------|----------------|---------------|--------------------------|
| LASAGNE | 900-1000 | 175-190 |  | 2-3 | 3 | 25-35 | | Aluminium baking tray |
| AUBERGINE PARMESAN | 600-750 | 180-200 |  | 2-3 | 3 | 20-30 | | Aluminium baking tray |
| SAVOURY CAKE | 800-900 | 190-210 |  | 2-3 | 3 | 40-50 | | Aluminium baking tray |



VEGETABLES

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|--------------|----------------|---------------|----------|-----------------|-----------------|----------------|---------------|-------------------------|
| POTATOES | 240-260 | 170-190 | | 2-3 | 3 | 35-45 | | Baking tray |
| CARROTS | 150-170 | 170-190 | | 2-3 | 3 | 30-40 | | Baking tray |
| BROCCOLI | 150-160 | 165-180 | | 2-3 | 3 | 20-30 | 155-165 | Baking tray |
| CAVOLFLOWERS | 400-500 | 165-180 | | 2-3 | 3 | 20-30 | | Baking tray |



POULTRY

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|--------------------|----------------|---------------|----------|-----------------|-----------------|----------------|---------------|-------------------------|
| TURKEY RUMP | 400-450 | 170-190 | | 2-3 | 3 | 40-50 | 90-110 | Baking tray |
| CHICKEN | 1100-1300 | 190-210 | | 2 | 2 | 65-75 | | Baking tray |
| ROASTED CHICKEN | 1200-1400 | 190-210 | | | | 85-95 | | Rotisserie |



MEAT

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|------------|----------------|---------------|----------|-----------------|-----------------|----------------|---------------|-------------------------|
| ROAST VEAL | 350-450 | 160-180 | | 2-3 | 3 | 80-100 | 150-170 | Baking tray |



FISH

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|---------------------|----------------|---------------|----------|-----------------|-----------------|----------------|---------------|-------------------------|
| SEA BASS | 900-1000 | 175-190 | | 3 | 4 | 30-40 | | Baking tray |
| TROUT 2 Portions | 1100-1300 | 175-190 | | 3 | 4 | 20-30 | 195-210 | Baking tray |
| SEA BREAM | 500-650 | 175-190 | | 2-3 | 3 | 25-35 | 100-125 | Baking tray |
| BAKED SEA BREAM | 450-550 | 175-180 | | 2-3 | 3 | 25-35 | | Baking tray |
| SLICE OF SALMON | 150-250 | 190-210 | | 2-3 | 3 | 10 - 15 | 100-125 | Baking tray |



SWEETS

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|----------------|----------------|---------------|----------|-----------------------|-----------------------|----------------|---------------|-------------------------|
| SPUNGE CAKE | 360-430 | 175-180 | | 2-3 | 3 | 20-30 | | Round cake tin |
| JAM CROSTATATA | 700-800 | 175-185 | | 2-3 | 3 | 20-30 | | Cake tin |
| PLUM CAKE | 450-550 | 160-180 | | 2 | 2 | 30-40 | | Rectangular cake tin |
| MUFFIN | 350-450 | 160-180 | | 2 | 2 | 20-35 | 140-160 | Muffin cups |
| STRUDEL | 650-750 | 175-185 | | 2-3 | 3 | 25-35 | | Baking tray |
| POUND CAKE | 680-730 | 175-185 | | 2-3 | 3 | 35-45 | | Round cake tin |
| APPLE CAKE | 1350-1500 | 175-185 | | 2-3 | 3 | 35-45 | | Round cake tin |
| BISCUITS | 135-150 | 175-185 | | 2 | 2 | 12-18 | | Dessert dish |
| BISCUITS | 270-300 | 175-185 | | Multilevel 2 and 4 | Multilevel 2 and 4 | 12-18 | | Dessert dish |



FROZEN FOODS

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|-------------------------------|----------------|---------------|----------|-----------------|-----------------|----------------|---------------|-------------------------|
| FROZEN POTATOES Classic | 580-620 | 195-205 | | 3 | 3 | 12 - 15 | | Air fry tray |
| FROZEN POTATOES Rustics | 600-700 | 215-225 | | 3 | 3 | 12 - 15 | | Air fry tray |
| NUGGETS | 220-270 | 175-185 | | 3 | 4 | 12 - 17 | | Air fry tray |
| POTATO CROQUETTES | 700-800 | 215-225 | | 3 | 4 | 14 - 17 | | Air fry tray |
| BATTERED VEGETABLE | 450-550 | 215-225 | | 3 | 3 | 12 - 15 | | Air fry tray |

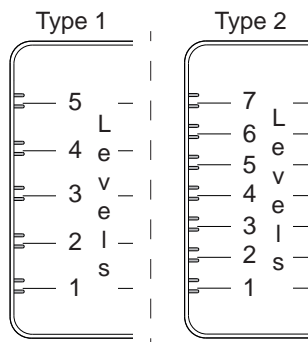
RIGHT OVEN

The cooking settings specified in the tables below are guidelines and may vary according to the type and quantity of ingredients and the type of accessory used.

The appliance's cooking performance may differ from the performance of your previous appliance. You may therefore need to review the settings you usually use (temperature, cooking time and which level you place the oven grid on) according to the recommendations provided in the tables.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary. For best results, always preheat the oven.

Not all of the accessories/ovenware are included in the standard equipment. Those that are not included can be ordered as optional accessories or purchased on the open market.



BAKERY

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|-------|----------------|---------------|----------|-----------------|-----------------|----------------|---------------|-------------------------|
| BREAD | 800 | 200 | | 2 | 2 | 35-45 | | Baking tray |
| BREAD | 800 | 200 | | 2 | 2 | 25-35 | 150 | Baking tray |



PIZZA

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|-------------|----------------|---------------|------------|-----------------|-----------------|----------------|---------------|-------------------------|
| PAN PIZZA | 450 | 300 | | 2-3 | 3-4 | 9 - 10 | | Baking tray |
| ROUND PIZZA | 200 | 300 | or | 2-3 | 3-4 | 5 - 6 | | Baking tray |



MEAT

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|-------|----------------|---------------|----------|-----------------|-----------------|----------------|---------------|-------------------------|
| ROAST | 700-900 | 160-200 | | 2-3 | 3 | 50 - 60 | | Baking tray |



SWEETS

| | WEIGHT [gr] | TEMP. [°C] | FUNCTION | LEVELS [1÷5] | LEVELS [1÷7] | TIME [min.] | WATER [ml] | ACCESSORIES / DISHES |
|-----------|----------------|---------------|----------|-----------------|-----------------|----------------|---------------|-------------------------|
| PLUM CAKE | 800-900 | 160-180 | | 2 | 2 | 40 - 50 | | Rectangular cake tin |
| MUFFIN | 250 | 160 | | 2-3 | 3 | 20 - 30 | | Muffin cups |

7

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.

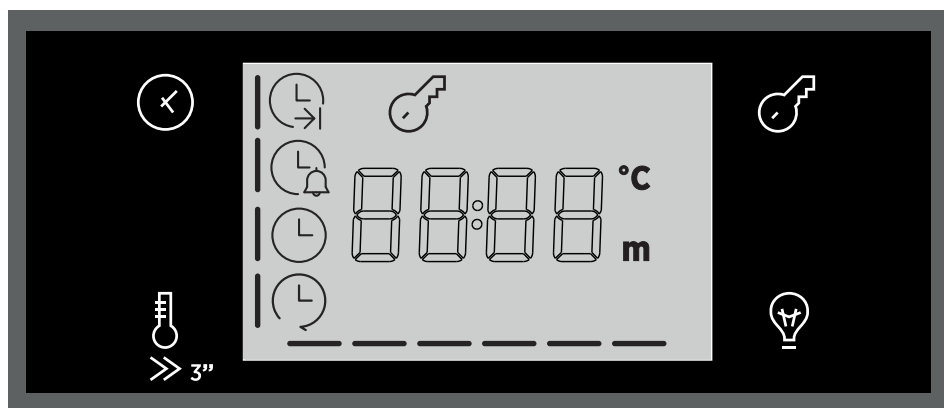
Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.





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.

8

ELECTRONIC CONTROLLER, CLOCK/PROGRAMMER “TOUCH-CONTROL”



| Keys: | |
|---------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------|
|  or other equivalent symbols | Programs/timer settings |
|  >> 3" or other equivalent symbols | Oven temperature; Fast preheat function |
|  or other equivalent symbols | Key lock |
|  or other equivalent symbols | Oven light |

| Illuminated symbols: | |
|-----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
|  | Semi-automatic cooking function |
|  | Minute minder |
|  | Clock setting |
|  | Automatic cooking setting |
| SIDE BAR | Program/setting selected, but not confirmed yet |
| BOTTOM BAR | Indicator bar for settings; status bar for oven heating/cooling (after switching off) and set programs |
| °C | Degrees indicator |
| m | Time indicator (time remaining until completion of the set program) |

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.

USER PREFERENCES SETTINGS

The clock, display brightness and volume level need to be set when switching on the oven for the first time, or after a power cut.

It is also possible to set the screen brightness and volume level at any time when the oven is switched off, by pressing




">> 3" and " " simultaneously for 5 seconds. You can change parameter by touching the " " key.



NOTE: By accessing the settings in this way, the amperage setting will also be shown, as *13 A* or *16 A* appears on the display. This is not relevant for your model and we suggest not to change the default setting (even if the operation of the appliance will not be affected by changing this setting).

SETTING THE CLOCK

When connecting for the first time, or after a power cut, "*12:00*" blinks on the programmer display.

To set the time:


1. touch the " " key. The hour digits blink on the display.
2. Turn the left oven dial control knob to set the current hour, then touch the " " key. The hour digits stop blinking.
3. Now the minutes digits blink on the display. Turn the left oven dial control knob to set the minutes, then touch the " ".

Note: When the oven is switched off, it is possible to set the clock at any time by touching and holding the " " key for a few seconds until the symbol " " appears on the display. Then proceed as described above.

SCREEN BRIGHTNESS SETTING

After having set the clock, "br" followed by a number starts blinking. The display also shows some of the bottom bar lines, depending on the chosen brightness level.


It is possible to select among three brightness levels. To set the brightness:

1. turn the left oven dial control knob to choose the brightness level.
2. Touch the "" key to confirm.

VOLUME LEVEL SETTING

After having set the brightness, "5n" followed by a number starts blinking. The display also shows some of the bottom bar lines, depending on the chosen volume.

It is possible to select among three volume levels. To set the volume level:

1. turn the left oven dial control knob to choose the volume level.
2. Touch the "" key to confirm.

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, without the aid of the programmer:

1. choose the desired cooking function with the left oven function control knob. The oven turns on and the programmer display shows the default temperature for the function.
2. The temperature can be changed by turning the left oven dial control knob.



If the oven is not at temperature, "°C" blinks in the display and the status bar signals the time remaining until the selected temperature is reached. When the temperature is reached, the status bar disappears from the display and "°C" is steadily illuminated.

FAST PREHEAT FUNCTION

This function allows a fast pre-heating of the cavity with the aid of the heating elements and the fan.

IMPORTANT: Before using the Fast preheat function, remove all accessories from the oven.



To activate Fast preheat, select the function and the temperature as described in "NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER", then

touch and hold the "" key. "" appears on the display and the status bar signals the time remaining to the end of the program.



SEMI-AUTOMATIC COOKING

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

The semi-automatic cooking program can be set for a maximum period of 12 hours.

3. Select the function and the temperature as described in "NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER".
4. Touch the "" key once (or as many time as needed), until the symbol "" appears on the display, with the corresponding line on the side

bar. Note: other symbols could appear on the left side of the display.





5. Turn the left oven dial control knob to set the duration of the cooking. If no preheat stage is active, the countdown starts immediately.
Note: The duration can be adjusted during cooking by turning the left oven dial control knob. The new duration will be confirmed after about 10 seconds, or by briefly touching the "" key.
6. During cooking, the symbol "" is steadily lit on the display, and the status bar signals the time remaining until the end of the program.
7. At the end of the count the oven turns off, "End" blinks on the display and three "beeps" sound repeatedly for some time.
8. Turn the function knob to the off position, or to another function if you wish to continue cooking.

It is possible to cancel the semi-automatic cooking program at any time by setting the cooking duration to 00:00.





AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

Check that the clock shows the correct time.

1. Select the function and the temperature as described in "NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER".
2. Set the cooking duration as described in "SEMI-AUTOMATIC COOKING".
3. Touch the "" key until the symbol "" appears on the display, with the corresponding line on the side bar. Note: other symbols could appear on the left side of the display.
4. Turn the left oven dial control knob to select the cooking start time.
5. If the cooking is not started immediately, the display shows the programmed cooking start time and the "" and "" symbols. The oven turns off but now it is set for automatic operation.
Note: if the oven is programmed but switched off, it

is possible to change the start time by turning the dial control knob. If you turn the function control knob, the programmed cooking will deactivate and a few "beeps" will sound.

6. During the automatic cooking, " " and " " are steadily illuminated on the display.
 - To check the cooking time, touch the " " key once. A "beep" will sound, the remaining time and the status bar appear on the display.
 - The cooking time can be changed at any time by turning the dial control knob.
 - The temperature can be changed at any time by touching and holding the " " key and then turning the dial control knob.
7. At the end of the count the oven turns off, "End" blinks on the display and three "beeps" sound repeatedly for some time.
8. Turn the function knob to the off position.

IMPORTANT: It is not possible to use the grill when an automatic cooking is programmed.

It is possible to cancel the automatic cooking program at any time by setting the cooking duration to 00:00.



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 30 minutes.

9. Touch the " " key until the symbol " " appears on the display, with the corresponding line on the side bar. N.B.: other symbols could appear on the left side of the display.
10. Turn the left oven dial control knob to set the timer duration. The display shows the countdown, that will start immediately.


The timer can be adjusted at any time by turning the dial control knob.
11. It is possible to adjust the temperature while the timer is operating. To do so, touch the " " key and turn the left oven thermostat control knob to set the temperature.
12. At the end of the count, the timer starts beeping and the " " symbol and "End" blink on the display. Three "beeps" sound for four times. To immediately stop the acoustic signal, turn off the oven.
13. Turn the oven off manually if you do not wish to continue with manual cooking.


It is possible to reset the timer in operation at any time by setting the timer duration to 00:00.

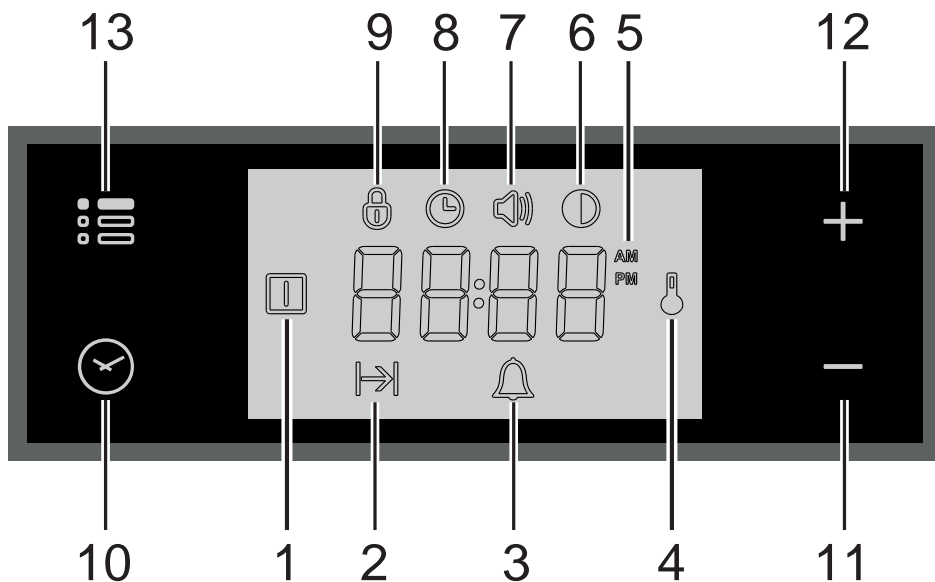
KEY LOCK

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.

The key lock can be activated and deactivated by touching and holding the " " key.

If the programmer keys are touched or the knobs are rotated while the key lock is active, a "beep" sounds and the " " symbol blinks on the display.



Description of display symbols:

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

Description of the 'touch control' panel symbols:

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

IMPORTANT NOTE: When using the timer and during a semi-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" 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.

ATTENTION - VERY IMPORTANT (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 semi-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.

10 60' or 120' ALARM - CUT-OFF TIMER

MODELS WITH 60 OR 120 MINUTES ALARM (fig. 10.1, 10.2)

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 or 120 minutes. The knob (fig. 10.1, 10.2) must be rotated clockwise as far as the 60 or 120 minutes position and then set to the required time by rotating it counterclockwise.

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.

NOTES:

The knobs and symbols may vary.
The symbols may be printed on the knob itself or on the control panel.

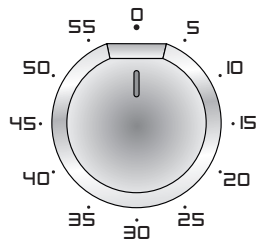


Fig. 10.1

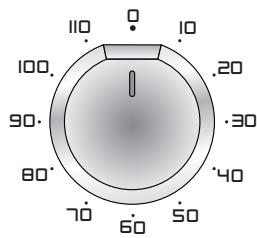


Fig. 10.2


CUT-OFF TIMER (fig. 10.3a, 10.3b)

The timer runs the oven for a preset time.

1) Starting up.

After setting the function selector and thermostat to the required mode and temperature, rotate the timer knob clockwise until you reach the required cooking time (max 120 minutes) (fig. 10.3a). Once this time has elapsed, the timer will return to the "0" (off) position and the oven will automatically switch off.

2) Manual position.

If the cooking time is longer than two hours or if you wish to use the oven manually, switching it off as required, the knob must be turned to position  (fig. 10.3b).

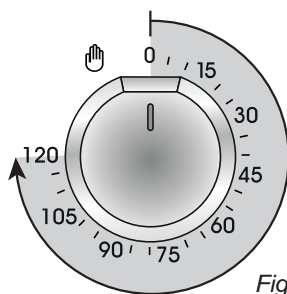


Fig. 10.3a

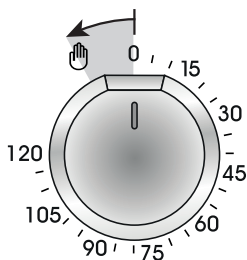


Fig. 10.3b

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is disconnected from the electrical power supply.**
- 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.**
- Clean the surfaces with a damp cloth and using neutral, non-aggressive detergents. Complete the cleaning with a dry, clean cloth.
- **IMPORTANT:** Never use abrasive products (e.g. certain type of sponges) and/or aggressive products (e.g. caustic soda, detergents containing corrosive substances) that could irreversibly damage the surfaces.

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.

CLEANING

- **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.
- **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.
- **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.

ELECTRONIC PROGRAMMER DISPLAY CLEANING

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.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product.

Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

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.

CLEANING THE CERAMIC HOB

- **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.

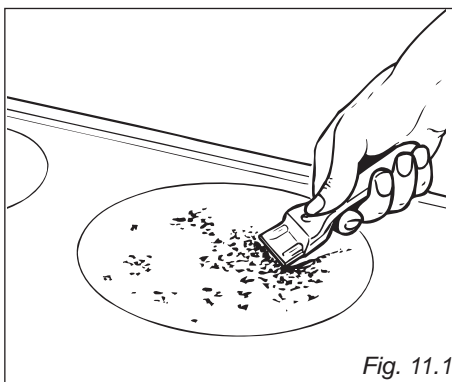
ATTENTION: MOST IMPORTANT!

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.



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 after first consulting with the manufacturers recommendations and testing a small sample of 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 no to touch the hot heating elements inside the oven cavity.

Fire risk! Do not store flammable material in the oven.

CLEANING THE CIRCULAR WELL ON THE FLOOR OF THE OVEN

After using the Easy Steam and Idroclean functions, you are advised to clean and dry the circular well on the floor of the oven.

All enamelled parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products.

Dry with a soft cloth.

GLASS CONTROL PANEL (some models only)

Clean using an appropriate product. Always dry thoroughly.

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

OVEN FITTING OUT

Assembly of the side runner frames

- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 11.2a).
- Slide the front prong of the side rack into the holes at the front of the oven (fig. 11.2b).
- Slide in, on the guides, the shelf and the tray (fig. 11.2c).

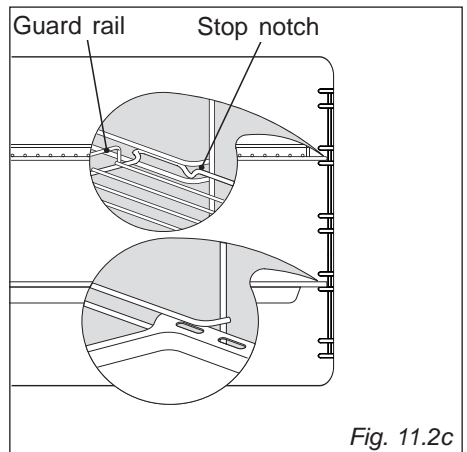
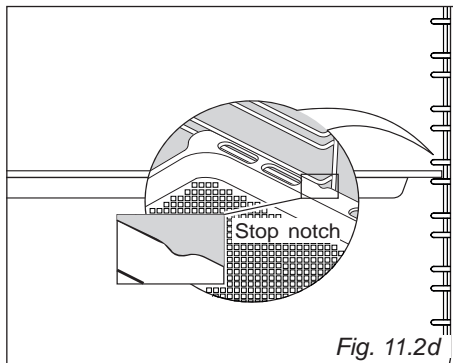
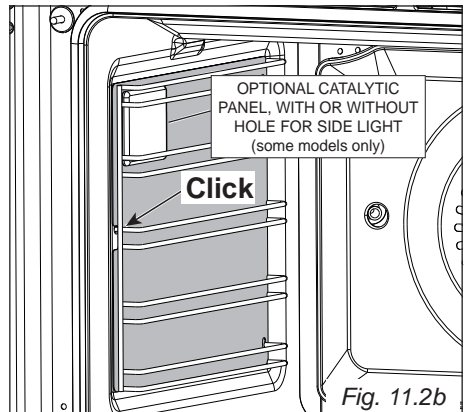
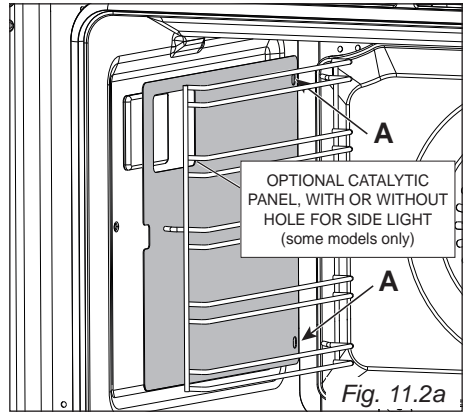
The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.

Only for the models supplied with Air Fry tray: The Air Fry tray must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven (fig. 11.2d).

- To dismantle, operate in reverse order.

Fit the catalytic panel to the side rack (some models only)

- Make sure the panels are fitted correctly (with the arrow pointing up and the rear holes aligned with holes "A" in the back of the oven): the cut-out in the panel must be placed over the light in the oven (certain models only).
- The panels must be positioned between the inside wall of the oven and the side rack. Once the catalytic panels are in place, securing the side rack will also secure the panels.



ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200 °C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven "idling" on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

GREASE FILTER (some models only)

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted. Slide in the grease filters on the back of the oven as in fig. 11.3.
- When baking pastry etc. this filter should be removed.
- **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 filters 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.

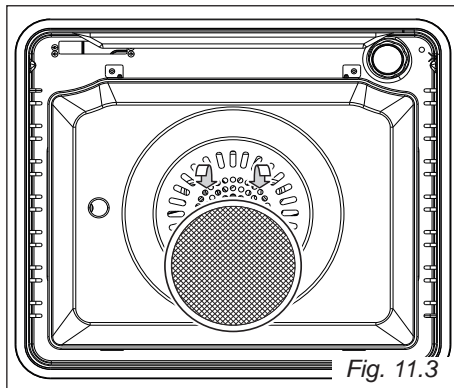




Fig. 11.3

IDROCLEAN (some models only)

1. **With the oven cold, remove all accessories,** pour 100 ml of drinking water into the circular well on the floor of the oven and switch on the Idroclean function  at 80 - 90 °C.

Do not use any type of detergent.

Models with electronic controller, clock/programmer "Touch-control" only: **With the oven cold, remove all accessories,** pour 100 ml of drinking water into the circular well on the floor of the oven and switch on the Idroclean function . Set the temperature to 80 - 90 °C by turning the thermostat control knob.

Do not use any type of detergent.

Models with electronic clock/programmer "Touch-control" only: VERY IMPORTANT: After having activated the Idroclean function, do not adjust the temperature before completion of pre-heating. If you wish to adjust it anyway, cancel the program by turning the knobs to the "OFF" position, then set the Idroclean function again with the desired temperature. Do not use any type of detergent.

2. Run the function for at least 35 minutes, depending on the type of dirt: the moisture generated inside the oven will help remove the dirt.
3. **Once the oven is completely cold,** wipe the inside of the oven with a damp cloth to remove any residues, and use a soft cloth to wipe any condensation off the inside of the oven or the inside of the door glass.

The Idroclean function provides quick, everyday, detergent-free cleaning, but **is not a substitute for the more thorough cleaning** needed to remove baked-on dirt: for this purpose, clean by hand, using specific products. For best results, the Idroclean function should be used after each cooking cycle.

CAUTION: Never open the oven door or top up the water in the well on the floor of the oven when the Idroclean function is in operation. Burns hazard!

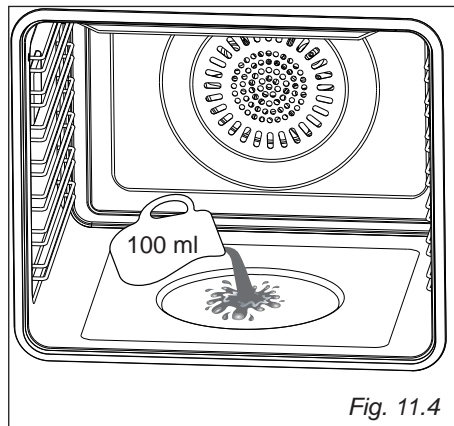


Fig. 11.4

REPLACING THE OVEN LIGHTS

(NOTE: DEPENDING ON YOUR MODEL, YOUR OVEN MAY ONLY HAVE SOME OF THESE LIGHTS)

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

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover (fig. 11.5 - 11.6).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220-240 V ac, 50-60 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.
IMPORTANT WARNING: Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.
- Refit the protective cover.

NOTE: Oven bulb 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.

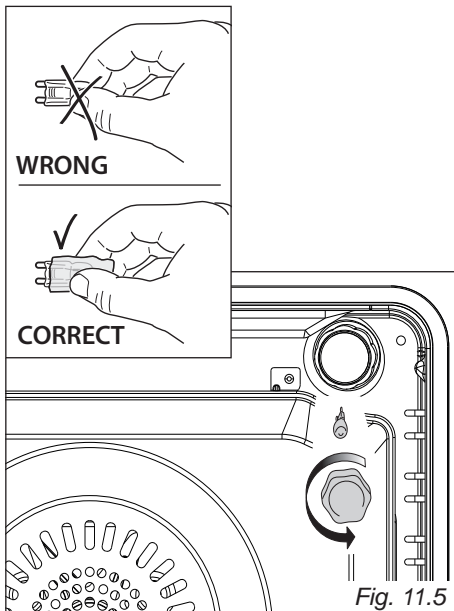


Fig. 11.5

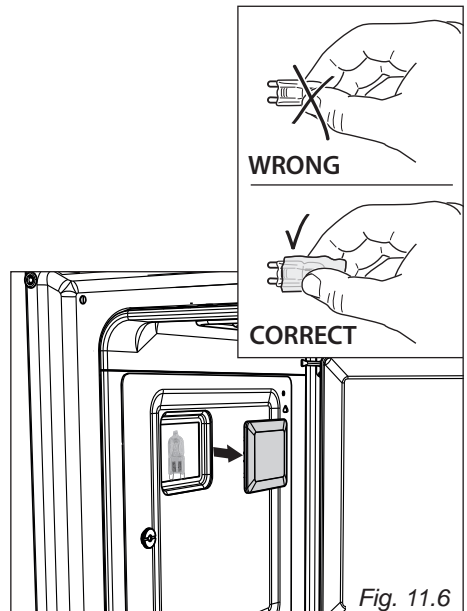


Fig. 11.6

STORAGE COMPARTMENT (some models only)

The storage compartment is accessible through the pivoting panel (fig. 11.7).

Do not store flammable material in the oven or in the storage compartment.

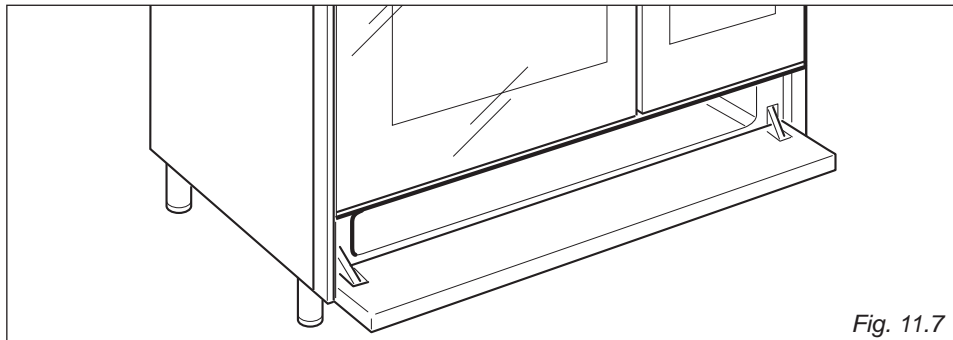


Fig. 11.7

TELESCOPIC SLIDING SHELF SUPPORTS (some models only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, 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:

- Screw the side racks onto the oven wall (and the catalytic liners if supplied - fig. 11.8a).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 11.8a). You will hear a click as the safety locks clip over the wire.

IMPORTANT NOTE: When cooking with the rotisserie **DO NOT** position the grill tray on the sliding shelf supports.

To remove the telescopic sliding shelf supports:

- Remove the side racks (and the catalytic liners if supplied) by unscrewing the fixing screws (fig. 11.8a).
- Lay down the 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. 11.8b).
- Pull the safety locks away from the wire to release the wire (arrow "2" in fig. 11.8b).

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 them in soapy water, or use oven cleaner on them.

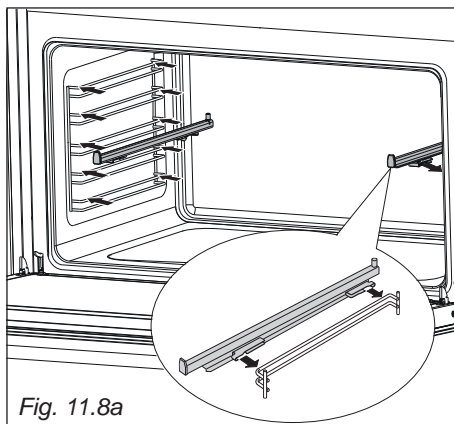


Fig. 11.8a

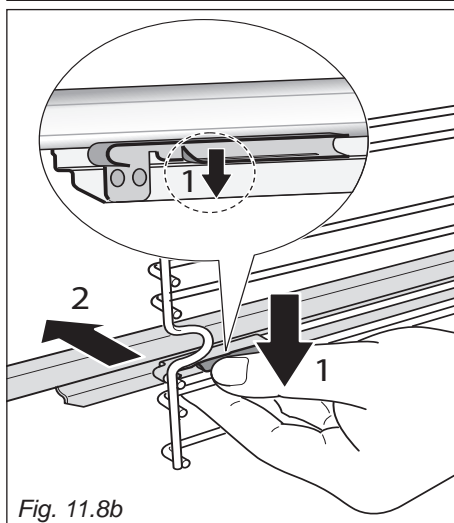


Fig. 11.8b

REMOVING AND REPLACING THE INNER AND MIDDLE DOOR GLASS PANES FOR CLEANING

If you wish to clean the inner pane of glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 11.10).
- Open the lever "A" completely on the left and right hinges (fig. 11.11).
- Hold the door as shown in fig. 11.9.
- Gently close the door (fig. 11.11) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 11.12).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 11.13).
- Rest the door on a soft surface.

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.

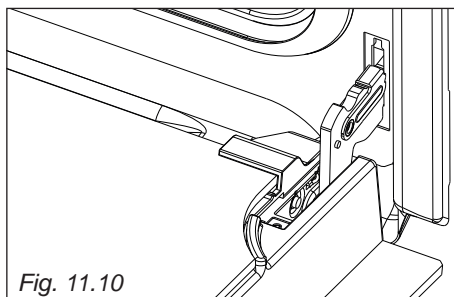
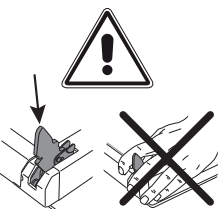


Fig. 11.10

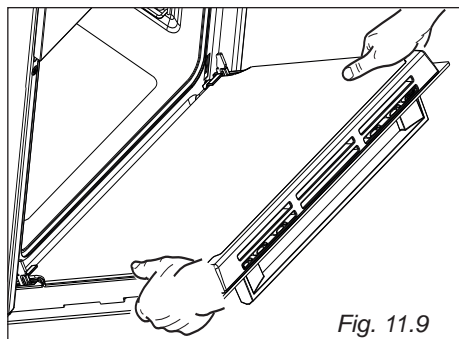


Fig. 11.9

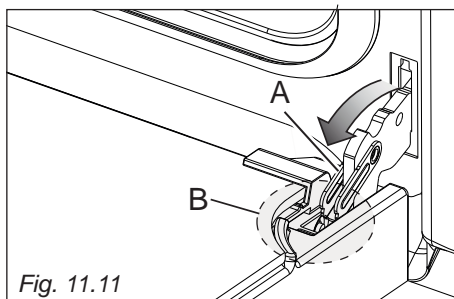


Fig. 11.11

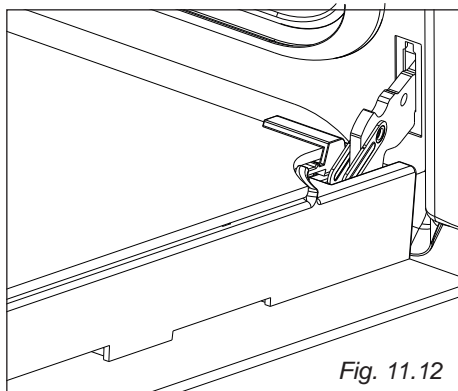


Fig. 11.12

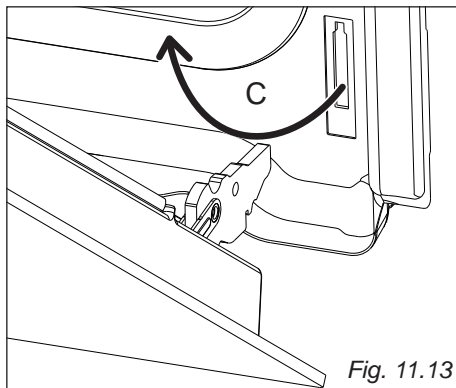


Fig. 11.13

To remove the inner pane

- Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (fig. 11.14, 11.15).
- Gently lift and pull out the inner pane of glass by releasing it from the bottom retainers. Do not angle the pane too much as you may damage the glass (fig. 11.16).

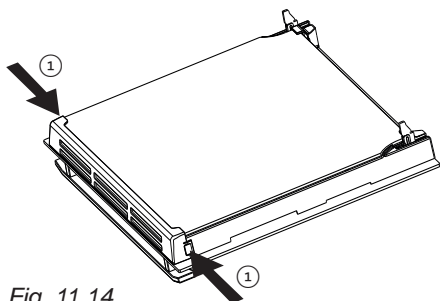


Fig. 11.14

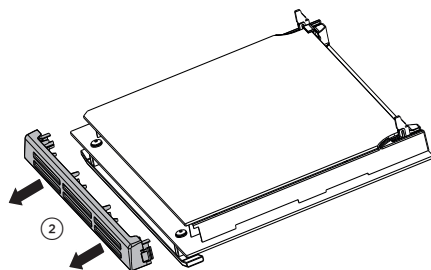


Fig. 11.15

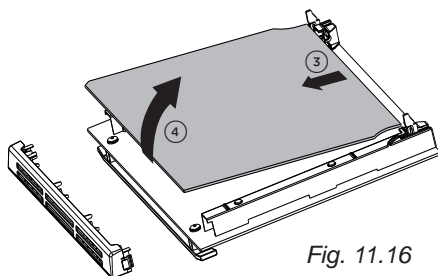


Fig. 11.16

To remove the middle pane (some models only)

- Gently lift and pull out the middle pane of glass by releasing it from the bottom retaining notches (fig. 11.17).

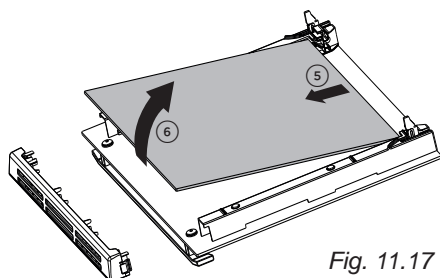


Fig. 11.17

After cleaning replace the door glass panes

When replacing the glass panes make sure that:

- you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly;
- you take extra care not to bump the edges of the glass against any object or surface
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane (some models only)

Ensure the pane is the right way up (the warning text should be readable back to front when the pane is fitted correctly).

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.

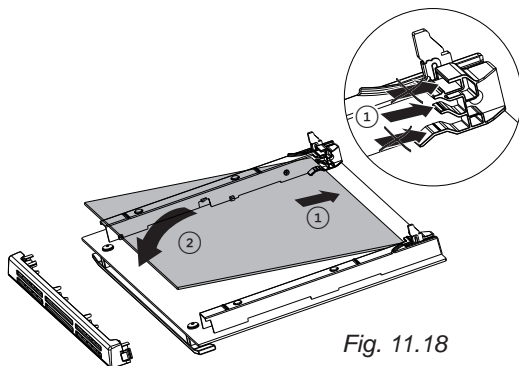


Fig. 11.18

Replace the inner pane

Make sure you fit the glass the right way up, with the bevelled top corner in the correct position.

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.
- Slide the glass retainer back into place and ensure it is fully clipped securely in place.

IMPORTANT!

Make sure the glass retainer is correctly and firmly in place and the glass pane is secure.

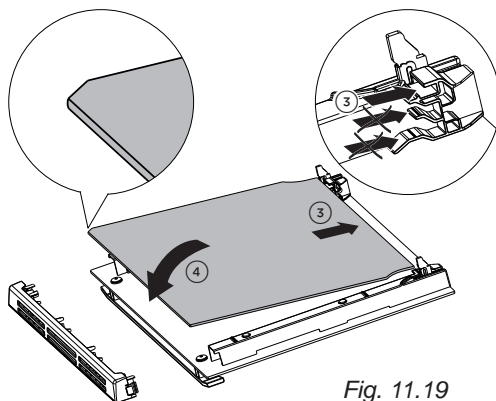


Fig. 11.19

12 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.

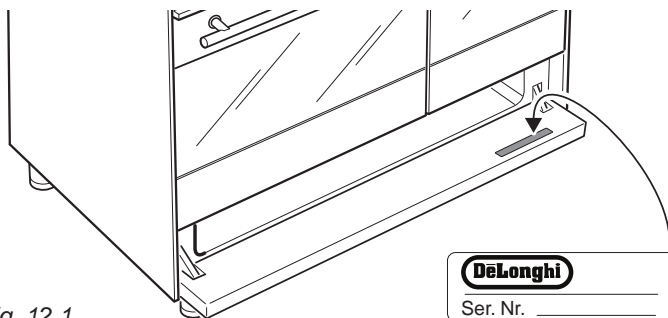


Fig. 12.1

The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

www.delonghi-cookers.co.uk