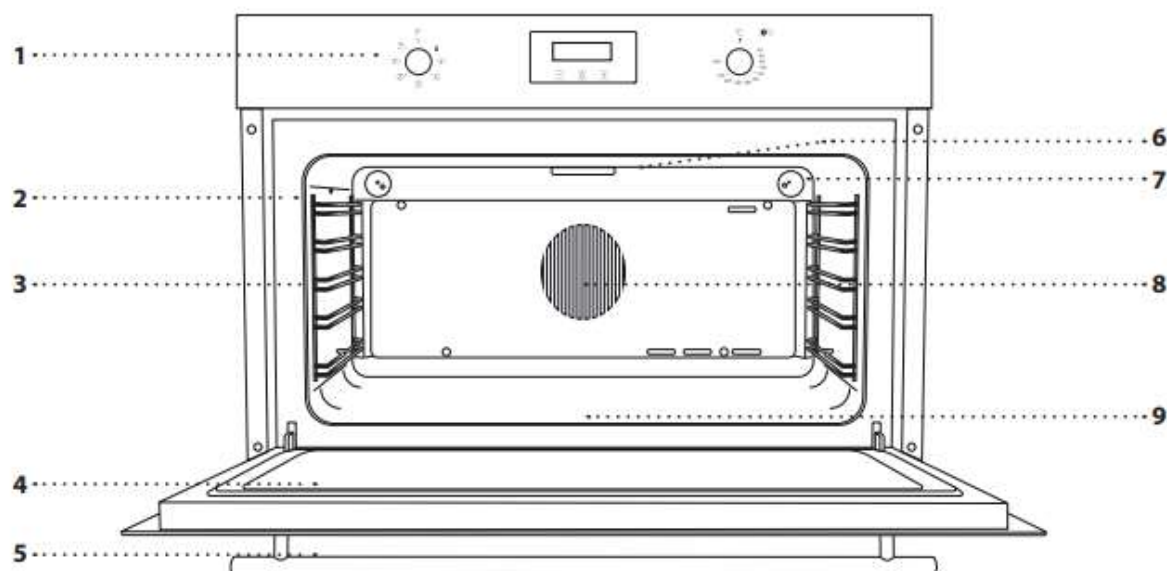
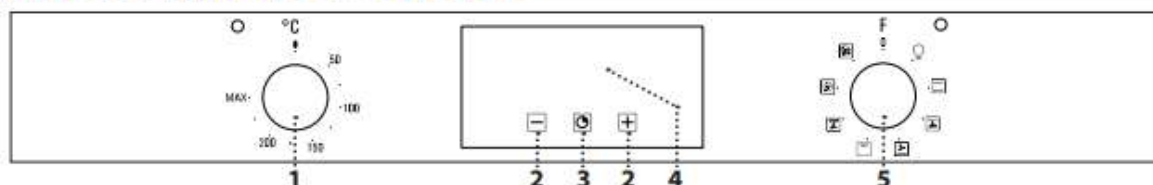


PRODUCT DESCRIPTION



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

CONTROL PANEL DESCRIPTION



- | | |
|---|--|
| 1. THERMOSTAT KNOB
Turn to select the desired temperature. | 4. DISPLAY |
| 2. + / - BUTTON
To decrease or increase the value shown on the display. | 5. SELECTION KNOB
For switching the oven on by selecting a function.
Turn to the 0 position to switch the oven off. |
| 3. TIME BUTTON
For selecting the various settings: duration, cooking end time, timer. | |

FUNCTIONS

LIGHT AND FAN

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

CONVENTIONAL

For cooking any kind of dish on one shelf only.

	10l	80	120°C	25	4	3
Cake	✓	180	70	2	2	2
Small Cake	✓	180	40	2	2	2
Pie	✓	200	70	2	2	2
Cookie	✓	175	20	2	2	2
Apple Pie	✓	180 - 190	150	1	1	1
Sponge cake	✓	175	45 - 50	2	2	2
Pizza	✓	190	25	2	2	2
Lasagne	✓	180 - 200	50 - 60	2	2	2
Meringues	✓	100	60	2	2	2

CONVECTION BAKE

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

BOTTOM + FAN

To finish cooking food with a very liquid consistency and to obtain crisp, golden bases. Also useful for thickening sauces.

GRILL

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

	10l	80	120°C	25	4	3
Calif Steak	✓	Max	30 *	4	3	3
Grilled Meatball	✓	Max	40 *	4	3	3

* Turn food halfway through cooking.

TURBOGRILL

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

	10l	80	120°C	25	4	3
Grilled Chicken	✓	220	25 - 35 *	4	3	3
Grilled Fish	✓	220	35 - 40 *	4	3	3

* Turn food halfway through cooking.

FAN

With this type of cooking, a fan distributes the hot air evenly around the oven.

The cooking process is faster than the conventional method. Ideal for multi-level cooking, where the same dish can be cooked simultaneously on up to 3 racks.

ECO-MODE

This mode is intended to save energy.

Ideal for frozen or pre-cooked dishes, and meals in small portions.

The preheat time is very short and cooking tends to be slower.

Not recommended for heavy loads such as large portions or large recipe preparations.

HOW TO READ THE COOKING TABLES

The table lists recipes 10l, if preheating is needed 80, temperature 120°C, cooking time 25, accessories and level 4 suggested for cooking. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

Accessories showed:

Wire Shelf	Cake tin on wire shelf
Drip tray	Tray with water
Cake tin on wire shelf or drip tray	

FIRST TIME USE

1. SETTING THE TIME AND THE TONE

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



To set the time of day, press the central button for 3 seconds. Set the time of day using the + and - buttons. Wait until a sound confirms you the clock has been set.

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

2. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal. Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

DAILY USE

1. SELECT A FUNCTION

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

2. ACTIVATE A FUNCTION

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

3. USING THE ELECTRONIC PROGRAMMER

By pressing the time button it is possible to select various mode to keep or program the cooking time.

SETTING THE MINUTE MINDER

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

To activate the timer, long press the central button: the ⏰ symbol flashes on the display. Use the + and - buttons to set the desired duration: the countdown begins after a few seconds.

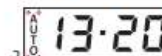
At the end, press any button to deactivate the alarm.



SETTING THE DURATION

After selecting and activating the function, in order to stop it automatically, you can set a cooking time. Long press the central button. Press it again: DUR and AUTO will appear on the display (2).

Set the duration using the + and - buttons.



After a few seconds, AUTO remains lit, confirming the setting. When the set cooking time is over, an alarm will sound and the cooking will be stopped. Press the time button to deactivate the alarm. Return the selection knob and thermostat knob to 0 and ● to switch off the oven.

FULLY AUTOMATIC PROGRAM / DELAYED START

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

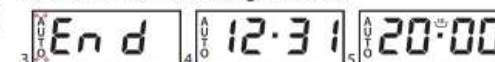
Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it. Heat the oven to 240 °C for about one hour. The oven must be empty during this time. Follow the instructions for setting the function correctly.

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

After setting the duration, press the central button until the display shows END (3).

Press the buttons + and - to select the desired cooking end time. After a few seconds the display shows the symbol ⏰ and AUTO, confirming the setting (4).

If you set both the duration and the end time, the function will remain paused until the symbol ⏰ lights up: at that point the oven proceeds automatically with the selected cooking mode (5).



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

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

OPTIONS

ALARM TONE

To set the alarm tone, long press buttons + and - together.

To select the desired tone, press buttons + or - , then press the central button to confirm.

KEY LOCK

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

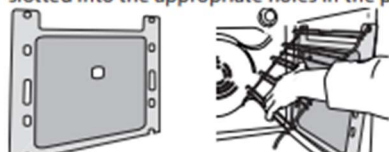
4. PREHEATING

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

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

CLEANING THE CATALYTIC PANELS (ONLY IN SOME MODELS)

This oven could be equipped with special catalytic liners that facilitate cleaning of the cooking compartment thanks to their special self-cleaning coating, which is highly porous and able to absorb grease and grime. These panels are fitted to the shelf guides: When repositioning and then refitting the shelf guides, make sure that the hooks at the top are slotted into the appropriate holes in the panels.



To make best use of the catalytic panels' self-cleaning properties, we recommend heating the oven to 200 °C for around one hour using the "Convection Bake" function. The oven must be empty during this time. Then leave the oven to cool down before removing any remaining food residues using a non-abrasive sponge.

Please note: Using corrosive or abrasive cleaning agents, stiff brushes, pan scourers or oven sprays could damage the catalytic surface and compromise its self-cleaning properties. Please contact our After-sales Service if you require replacement panels.

COOKING TABLE

RECIPE	FUNCTION	TEMPERATURE (°C)	DURATION (MIN)	LEVEL
Cake		180	70	2
Small Cake		180	40	2
Pie		200	70	2
Pastry		180 - 200	20 - 25	2
Cookies		175	20	2
Apple Pie		180 - 190	150	1
Sponge Cake		175	45 - 50	2
Meringue		100	60	2
Pizza		190	25	2
Lasagne		180 - 200	50 - 60	2
Grilled Chicken*		220	25 - 35	4
Grilled Fish*		220	35 - 40	4
Calf Steak*		Max.	30	4
Grilled Meatball*		Max.	40	4

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

FUNCTIONS



Static



Static + fan



Grill + fan



Grill

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven will not switch on	Power cut.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply.
	Disconnection from the mains electricity.	Wait at least one minute, then try to switch the oven on again and see if the problem persists.
	Switch-on procedure carried out incorrectly.	Wait at least one minute and then repeat the steps described in the "How to operate the oven" section.

In the event of problems, turn the adjustment knob back to the position and open the oven door.