

# USER MANUAL

## SAFETY INSTRUCTIONS

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

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

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ Do not touch the oven during pyrolytic cycle (self cleaning) - risk of burns. Keep children and animals away during and after the pyrolytic cycle (until the room has been fully ventilated). Excess spillage, especially fats and oils, must be removed from the oven cavity before initiating the pyrolytic cycle. Do not leave any accessory or material within the oven cavity during the pyrolytic cycle.

⚠ If the oven is installed below a hob, make sure that all burners or electric hotplates are switched off during the pyrolytic cycle. - risk of burn.

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

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

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

## IMPORTANT TO BE READ AND OBSERVED

### PERMITTED USE

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

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

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

### INSTALLATION

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

⚠ Installation, including water supply (if any) and electrical connections, and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust. Do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

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

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

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

### ELECTRICAL WARNINGS

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

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug

is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

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

⚠ In case of replacement of power cable, contact an authorized service center.

#### **CLEANING AND MAINTENANCE**


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

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

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


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

#### **DISPOSAL OF PACKAGING MATERIALS**

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

#### **DISPOSAL OF HOUSEHOLD APPLIANCES**

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The  symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

#### **ENERGY SAVING TIPS**

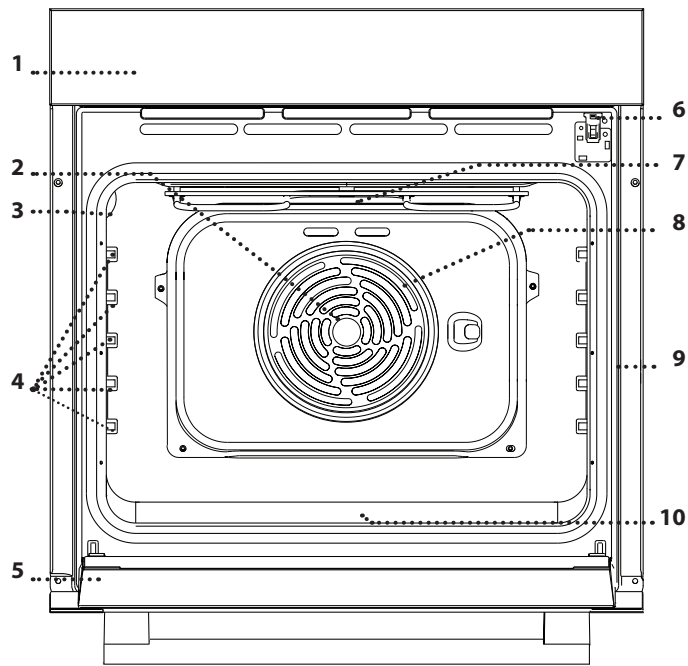
Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

Standard cycle (PYRO): which is suitable for cleaning a very dirty oven. Energy-saving cycle (PYRO EXPRESS/ECO) - only in some models - : which consumes approximately 25% less energy than the standard cycle. Select it at regular intervals (after cooking meat on 2 or 3 consecutive occasions).

#### **ECO DESIGN DECLARATION**

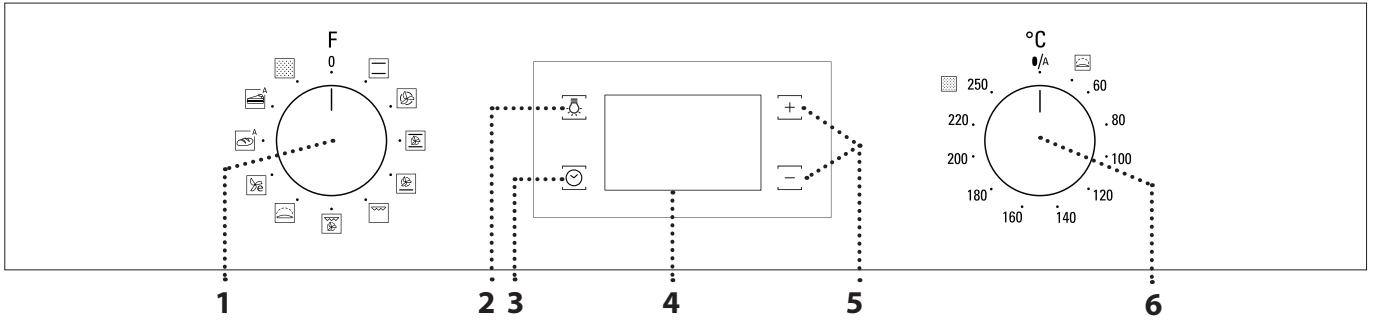
This appliance meets the Eco Design requirements of European Regulations n.65/2014 and 66/2014 in conformity to the European standard EN 60350-.

# PRODUCT DESCRIPTION



- 1. Control panel**
- 2. Fan**
- 3. Lamp**
- 4. Shelf guides**  
(the level is indicated on the wall of the cooking compartment)
- 5. Door**
- 6. Door lock**  
(the level is indicated on the wall of the cooking compartment)
- 7. Upper heating element/grill**
- 8. Circular heating element**  
(non-visible)
- 9. Identification plate**  
(do not remove)
- 10. Bottom heating element**  
(non-visible)

# CONTROL PANEL



## 1. SELECTION KNOB

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

## 2. LIGHT

With the oven switched on, press to turn the oven compartment lamp on or off.

## 3. SETTING THE TIME

For accessing the cooking time settings, delayed start and timer. For displaying the time when the oven is off.

## 4. DISPLAY

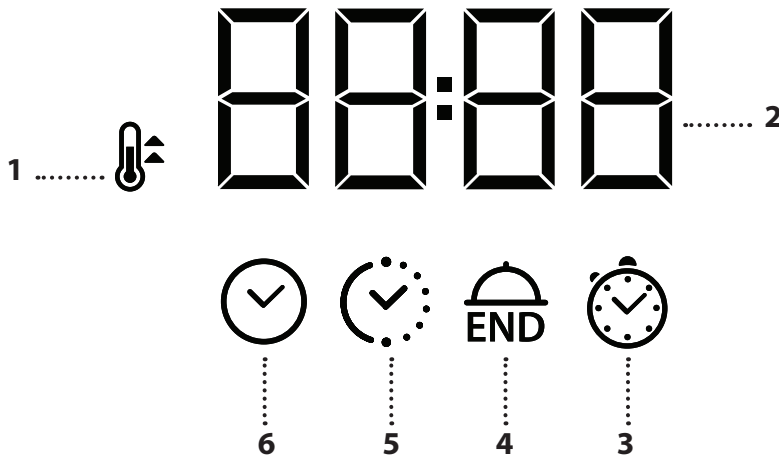
## 5. ADJUSTMENT BUTTONS

For changing the cooking time settings.

## 6. THERMOSTAT KNOB

Turn to select the temperature you require when activating manual functions. Automatic functions use  $\bullet/A$ .

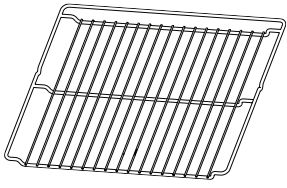
# DESCRIPTION OF DISPLAY



1. Preheating symbol
2. Clock; information and function duration
3. Kitchen timer
4. End of cooking time
5. Duration
6. Clock

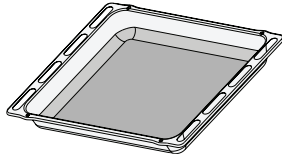
# ACCESSORIES

## WIRE SHELF



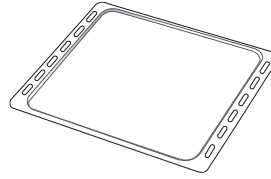
The wire shelf can be used to grill food or as a support for pans, cake tins and other ovenproof cooking receptacles. Useful for grilling bread, meat, fish and vegetables.

## DRIP TRAY \*



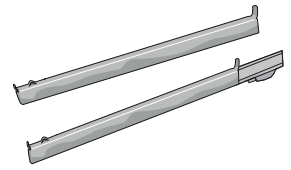
Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

## BAKING TRAY \*



Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.

## SLIDING RUNNERS \*



These make it easier to place accessories in and remove accessories from the oven.

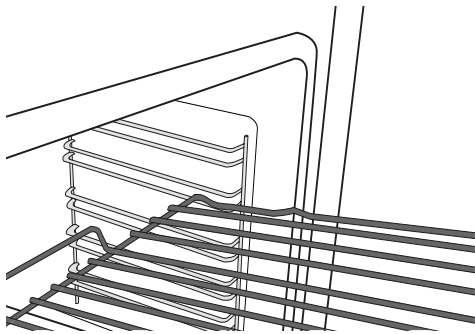
\* Available only on certain models

The number of accessories may vary depending on which model is purchased.

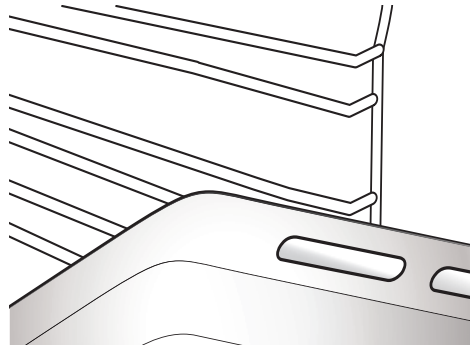
ADDITIONAL ACCESSORIES: Other accessories that are not supplied can be purchased separately from the After-sales Service.

# INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

- Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

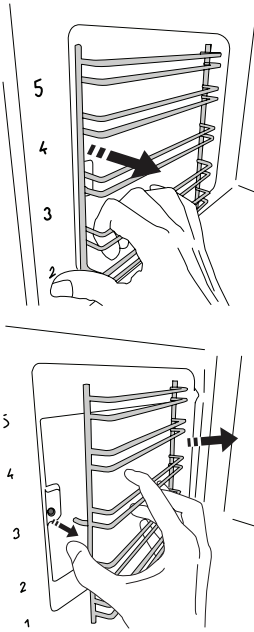


- The other accessories, such as the baking tray, are inserted horizontally in the same way as the wire shelf.

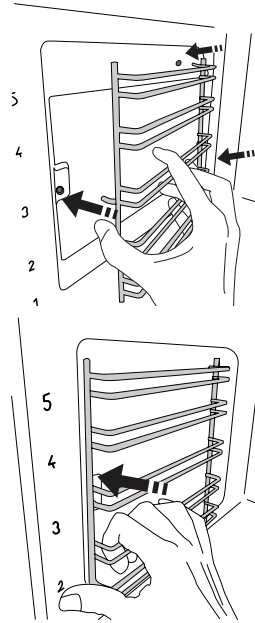


## REMOVING AND REFITTING THE SHELF GUIDES

• **To remove the shelf guides**, firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.



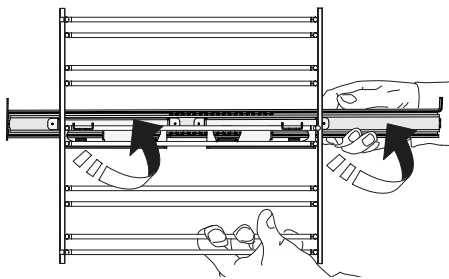
• **To reposition the shelf guides**, position them near the cavity and initially insert the two pins into their lodgings. Next, position the external part near its lodging, insert the support, and firmly press towards the wall of the cavity to make sure the shelf guide is properly secured.



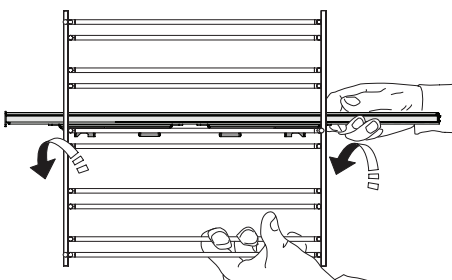
## REMOVING AND REINSTALLING THE SLIDING GUIDES

(Only in some models)

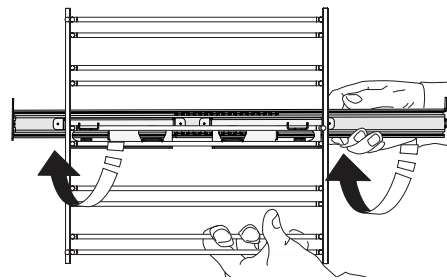
1. Remove the shelf guides.
2. Disengage the guide's anchoring clips from the shelf guide, starting from the lower part.



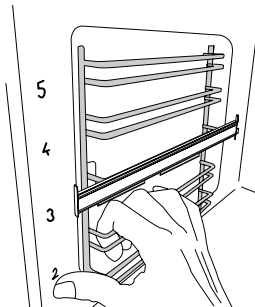
3. To reinstall the sliding guides, anchor the guide's upper clip to the shelf guide, then lower the other clip into position.



4. To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely.



5. Reposition the shelf guides.



# FUNCTIONS

## CONVENTIONAL

For cooking any kind of dish on one shelf only. Use the 3rd shelf. If roasting a joint of meat or cooking a pasta bake, however, use the 2nd level. Preheat the oven before placing food inside.

## FORCED AIR

For simultaneously cooking food items that require the same cooking temperature, even of different types, on multiple shelves (maximum three), (e.g.: fish, vegetables, cakes). This function can be used to cook different foods without odours being transferred from one food to another. Use the 3rd level to cook on one shelf only; the 2nd and 4th levels to cook on two shelves; and the 1st, 3rd and 5th levels to cook on three shelves. Preheat the oven before placing food inside.

## MAXI COOKING

For cooking large joints of meat (above 2.5 kg). Use the 1st or 2nd shelves, depending on the size of the joint. We suggest turning the meat during cooking to obtain uniform browning on both sides. It is recommended to baste the meat every now and again so that it does not become too dry. Preheat the oven before inserting the food items.

## GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. We suggest placing food on the 5th shelf. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position it on the 4th shelf, adding approx. 200 ml of drinking water. Preheat the oven for 3-5 minutes. The oven door must remain closed during cooking.

## TURBO GRILL

For roasting large joints of meat (legs, roast beef, chicken). Place food on the 2nd shelf. We recommend using a drip tray to collect the cooking juices: Position it on the 1st shelf, adding approx. 200 ml of drinking water. During cooking, the oven door must remain closed.

## PIZZA


For baking different types and sizes of pizza and bread. It is a good idea to swap the position of the baking plates halfway through cooking.

## RISING

For helping sweet or savoury dough to rise effectively. Place the dough on the second level and turn the thermostat knob to the appropriate icon to activate the function. The oven does not need to be preheated; the temperature is automatically set to 40° C.

If the temperature inside the oven is greater than 60° C, the message "Hot" will appear on the display, and the function will not be able to be activated; You will need to wait until the oven has cooled down.

## ECO FORCED AIR\*

For cooking (stuffed) roasting joints on one shelf only. This function uses gentle, intermittent air circulation to prevent food from drying out excessively. When this ECO function is in use, the light will remain switched off during cooking but can be switched on again by pressing . To maximise energy efficiency, we advise against opening the door during cooking. We recommend using the 3rd shelf. It is recommended to brown the meat in a pan before placing it in the oven. The oven does not need to be preheated beforehand.

## <sup>A</sup> BREAD AUTO

Use this function when baking bread. For best results, we recommend following the recipe carefully. This function automatically selects the ideal temperature and baking time for bread. Cooking will stop automatically and the oven will make a sound when the food is cooked. Activate the function when the oven is cold. You will need to wait until the oven has cooled down.

## <sup>A</sup> DESSERT AUTO

Use this function to bake cakes with or without chemical leaveners. Put the item in the oven when the oven is cold. This function automatically selects the ideal temperature and baking time for cakes. Cooking will stop automatically and the oven will make a sound when the food is cooked. Activate the function when the oven is cold. You will need to wait until the oven has cooled down.

## AUTOMATIC CLEANING



For eliminating cooking spatters using a cycle at very high temperature (over 400 °C).

\* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65/2014










# USING THE APPLIANCE FOR THE FIRST TIME

## 1. SETTING THE TIME

You will need to set the time when you switch on the appliance for the first time: Press  until the  icon and the two digits for the hour start flashing on the display.



Use  or  to set the hour and press  to confirm. The two digits for the minutes will start flashing. Use  or  to set the minutes and press  to confirm.

Please note: When the  icon is flashing, for example following lengthy power outages, you will need to reset the time.

## 2. REHEAT THE OVEN

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

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

Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 250 °C for about one hour, preferably using the “Maxi Cooking” function. 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.

## DAILY USE

### 1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require: the display will light up and an audible signal will sound.



### 2. ACTIVATE A FUNCTION

#### MANUAL

To start the function you have selected, turn the *thermostat knob* to set the temperature you require.



Please note: During cooking you can change the function by turning the *selection knob* or adjust the temperature by turning the *thermostat knob*.

The function will not start if the *thermostat knob* is on 0 °C. You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

#### AUTOMATIC

To start the automatic function you have selected (“Bread” or “Pastry”), keep the *thermostat knob* at the position for automatic functions (0/A). To finish cooking, turn the *selection knob* to position 0.


Please note: You can set the cooking end time and timer.


#### RISING

To start the “Rising” function, turn the *thermostat knob* to the relevant symbol; if the oven is set to a different temperature, the function will not start.

Please note: You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

### 3. PREHEATING

Once the function starts, an audible signal and a flashing icon  on the display indicate that the preheating phase has been activated.



At the end of this phase, an audible signal and the fixed icon  on the display will indicate that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.

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




## . PROGRAMMING COOKING

You will need to select a function before you can start programming cooking.




### DURATION

Keep pressing  until the  icon and "00:00" start flashing on the display.



Use  or  to set the cooking time you require, then press  to confirm.




Activate the function by turning the *thermostat knob* to the temperature you require: An audible signal will sound and the display will indicate that cooking is complete.

Please note: To cancel the cooking time you have set, keep pressing  until the  icon starts flashing on the display, then use  to reset the cooking time to "00:00". This cooking time includes a preheating phase.

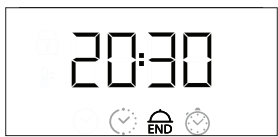
### PROGRAMMING THE END COOKING TIME/ DELAYED START

After a cooking time has been set, starting the function can be delayed by programming its end time: press  until the  icon and the current time start flashing on the display.



Use  or  to set the time you want cooking to end and press  to confirm.

Activate the function by turning the *thermostat knob* to the temperature you require: the function will remain paused until it starts automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.



Please note: To cancel the setting, switch the oven off by turning the *selection knob* to position "0".

### END OF COOKING

An audible signal will sound and the display will indicate that the function has finished.



Turn the *selection knob* to select a different function or to position "0" to switch the oven off.




Please note: If the timer is active, the display will show "END" alternately with the remaining time.

## . SETTING THE TIMER

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

Keep pressing  until the  icon and "00:00" start flashing on the display.



Use  or  to set the time you require and press  to confirm.

An audible signal will sound once the timer has finished counting down the selected time.

Notes: To cancel the timer, keep pressing  until the  icon starts flashing, then use  to reset the time to "00:00".


## . AUTOMATIC CLEANING FUNCTION – PYRO

**Do not touch the oven during the Pyro cycle.**

**Keep children and animals away from the oven during and after (until the room has finished airing) running the Pyro cycle.**

Remove all accessories from the oven before activating the function. If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the self-cleaning cycle.

For optimum cleaning results, remove the worst soiling with a damp sponge before using the Pyro function. We recommend only running the Pyro function if the appliance contains heavy soiling or gives off bad odours during cooking.

To activate the automatic cleaning function, turn the *selection knob* and the *thermostat knob* to the  icon. The function will be activated automatically, the door locked and the light inside the oven switched off: The display will show the time remaining to the end, alternating with "Pyro".



Please note: It is only possible to programme the end time of this function. The duration is automatically set to 120 minutes.

Once the cycle has been completed, the door remains locked until the temperature inside the oven has returned to a safe level. Air the room during and after running the Pyro cycle.

## USEFUL TIPS

### HOW TO READ THE COOKING TABLE

The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and 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 pans and accessories or ones made from china, but bear in mind that cooking times will be slightly longer. For best results, follow the recommendations in the cooking table carefully when selecting which of the supplied accessories to place on which of the shelves.

### COOKING DIFFERENT FOODS AT THE SAME TIME

Using the "Forced Air" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

### DESSERTS

- Cook delicate desserts with the conventional function on one shelf only. Use dark-coloured metal baking pans and always place them on the wire shelf supplied. To cook on more than one shelf, select the "Forced Air" function and position the baking pans on different shelves to facilitate the circulation of hot air.
- Use dark-coloured metal baking pans and always place them on the wire shelf supplied.
- To check whether a leavened cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the item "swells" during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently.
- For sweets with moist fillings (cheesecake or fruit pies) use the "Forced Air" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

### MEAT

- Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. Please note that steam will be generated during this operation. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
- When grilling pieces of meat, choose cuts of the same thickness to obtain even cooking. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking. Take care when opening the door as steam will escape. To collect the cooking juices, we recommend placing a dripping pan filled with 200 ml of drinking water directly underneath the wire shelf on which the food is placed. Top-up when necessary.

### PIZZA

Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.




































































### BREAD AUTO FUNCTION















Use this function when baking bread: For best results, follow the instructions given in the recipe carefully. Recipe for 1000 g of dough: 600 g of flour, 360 g of water, 11 g of salt, 25 g of fresh yeast (or two packets of yeast powder).

Method:

- Mix the flour and salt together in a large bowl.
- Dilute the yeast in the water (this must be slightly warm – around 35° C). Make a well in the flour and add the water/yeast mixture, then work into a smooth, slightly sticky dough. Knead the dough with your hands, stretching it out and folding it over for around 10 minutes. Shape the dough into a ball and leave it to rise in a bowl covered with a transparent lid to prevent the surface of the dough from drying out. Wait until the dough has doubled in volume: for optimal rising, allow about 90 minutes at room temperature or 60 minutes in the oven using the "Rising" function.
- Divide the dough into one or two loaves, sprinkle with flour and make little cuts on the surface. Then place the bread on a baking tray lined with baking parchment.
- Place the dough in the (cold) oven, pour 100 ml of cold drinking water onto the bottom of the oven and activate the "Bread Auto" function. After cooking, leave the dough to stand on a wire shelf until completely cooled.

# COOKING TABLE

| RECIPE  | FUNCTION  | PREHEAT | TEMPERATURE (°C) | DURATION (MIN) | LEVEL AND ACCESSORIES   |
|---|---|---------|------------------|----------------|---|
| <b>Leavened cakes</b>                                   |    | Yes     | 160-180          | 30-90          | 2/3    |
|   |    | Yes     | 160-180          | 30-90          | 4 1     |
| <b>Filled cake</b><br>(cheese cake, strudel, fruit pie) |    | Yes     | 160-200          | 35-90          | 2    |
|   |    | Yes     | 160-200          | 40-90          | 4 2     |
| <b>Biscuits/tartlets</b>                                |    | Yes     | 160-180          | 20-45          | 3    |
|   |    | Yes     | 150 - 170        | 20-45          | 4 2     |
|   |    | Yes     | 150 - 170        | 20-45          | 5 3 1          |
| <b>Choux buns</b>                                       |    | Yes     | 180 - 210        | 30-40          | 3    |
|   |    | Yes     | 180-200          | 35-45          | 4 2     |
|   |    | Yes     | 180-200          | 35-45          | 5 3 1          |
| <b>Meringues</b>  |    | Yes     | 90               | 150 - 200      | 3    |
|   |   | Yes     | 90               | 140 - 200      | 4 2     |
|   |  | Yes     | 90               | 140 - 200      | 5 3 1    |
| <b>Pizza/bread</b>                                      |  | Yes     | 190-250          | 15-50          | 1 / 2    |
|   |  | Yes     | 190-250          | 20-50          | 4 2     |
| <b>Bread</b>  |  | -       | -                | 60             | 2    |
| <b>Frozen pizza</b>                                     |  | Yes     | 250              | 10 - 20        | 3    |
|   |  | Yes     | 230 - 250        | 10 -25         | 4 2     |
| <b>Salty cakes</b><br>(vegetable pie, quiche)           |  | Yes     | 180-200          | 40-55          | 3    |
|   |  | Yes     | 180-200          | 45 - 60        | 4 2     |
|   |  | Yes     | 180-200          | 45 - 60        | 5 3 1    |
| <b>Vols-au-vents/puff pastry crackers</b>               |  | -       | 190-200          | 20-30          | 3    |
|   |  | -       | 180-190          | 20-40          | 4 2     |
|   |  | -       | 180-190          | 20-40          | 5 3 1    |

| FUNCTIONS   |  |  |  |   |    |  |  |  |
|-------------|---|---|---|--|---|---|---|---|
|             | Conventional  | Grill   | Turbo Grill   | Pizza  | Forced Air  | Maxi Cooking  | Bread Auto  | Eco Forced Air  |
| ACCESSORIES |  |  |  |  |  |  |   |   |
|             | Wire shelf  | Baking dish or baking tray on the wire shelf  | Dripping pan/baking tray on the wire shelf  | Dripping pan   | Dripping pan with 200 ml of water   | Baking tray   |   |   |

| RECIPE   | FUNCTION | PREHEAT | TEMPERATURE (°C) | DURATION (MIN) | LEVEL AND ACCESSORIES |
|--|----------|---------|------------------|----------------|-----------------------|
| <b>Lasagne/pasta bake/cannelloni/flans</b>   |          | Yes     | 190 - 200        | 45-65          | 2                     |
| <b>Lamb/veal/beef/pork 1 kg</b>  |          | Yes     | 190 - 200        | 80-110         | 3                     |
| <b>Roast pork with crackling 2 kg</b>  |          | Yes     | 180 - 190        | 110 - 150      | 2                     |
| <b>Chicken/rabbit/duck 1 kg</b>  |          | Yes     | 200-230          | 50-100         | 2                     |
| <b>Turkey/goose 3 kg</b>   |          | -       | 190-200          | 100 - 160      | 2                     |
| <b>Baked Whole Fish</b> (fillet, whole)  |          | Yes     | 170 - 190        | 30 - 50        | 2                     |
| <b>Stuffed vegetables</b> (tomatoes, courgettes, aubergines)                                   |          | Yes     | 180-200          | 50 - 70        | 2                     |
| <b>Toasted bread</b>   |          | -       | 250              | 2 - 6          | 5                     |
| <b>Fish fillets/slices</b>   |          | -       | 230 - 250        | 20 - 30*       | 4 3                   |
| <b>Sausages/kebabs/spare ribs/hamburgers</b>   |          | -       | 250              | 15 - 30*       | 5 4                   |
| <b>Roast chicken 1-1.3 kg</b>  |          | Yes     | 200 - 220        | 55 - 70**      | 2 1                   |
| <b>Roast beef rare 1 kg</b>  |          | Yes     | 200 - 210        | 35 - 50**      | 3                     |
| <b>Leg of lamb/knuckle</b>   |          | Yes     | 200 - 210        | 60 - 90**      | 3                     |
| <b>Roast potatoes</b>  |          | Yes     | 200 - 210        | 35 - 55**      | 3                     |
| <b>Vegetable gratin</b>  |          | -       | 200 - 210        | 25 - 55        | 3                     |
| <b>Meat and potatoes</b>   |          | Yes     | 190-200          | 45 - 100***    | 4 1                   |
| <b>Fish and vegetables</b>   |          | Yes     | 180              | 30 - 50***     | 4 1                   |
| <b>Lasagne and meat</b>  |          | Yes     | 200              | 50 - 100***    | 4 1                   |
| <b>Complete meal: fruit tart</b> (level 5)/<br><b>lasagne</b> (level 3)/ <b>meat</b> (level 1) |          | Yes     | 180 - 190        | 40 - 120***    | 5 3 1                 |
| <b>Roast meat/stuffed roasting joints</b>  |          | -       | 170 - 180        | 100 - 150      | 2                     |

The time indicated does not include the preheating phase: we recommend placing the food in the oven and setting the cooking time only after the required temperature has been reached.

\* Turn food halfway through cooking.
















\*\* Turn food two thirds of the way through cooking (if necessary).

\*\*\* Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

| FUNCTIONS   |              |  |  |              |              |                                   |             |                |
|-------------|--------------|--|--|--------------|--------------|-----------------------------------|-------------|----------------|
|             | Conventional | Grill  | Turbo Grill                                | Pizza        | Forced Air   | Maxi Cooking                      | Bread Auto  | Eco Forced Air |
| ACCESSORIES |              |  |  |              |              |                                   |             |                |
|             | Wire shelf   | Baking dish or baking tray on the wire shelf | Dripping pan/baking tray on the wire shelf | Dripping pan | Dripping pan | Dripping pan with 200 ml of water | Baking tray |                |

# TESTED RECIPES





Compiled for the certification authorities in accordance with the standard IEC 60350-1

| RECIPE              | FUNCTION  | PRE REHEAT | LEV       | TEMP. (°C) | DURATION (MIN) | ACCESSORIES* AND NOTES   |
|---------------------|---|------------|-----------|------------|----------------|--|
| Shortbread          |    | Yes        | 3         | 150        | 30 - 40        | Drip tray/baking tray  |
|                     |    | Yes        | 3         | 150        | 45 - 55        | Drip tray/baking tray  |
|                     |    | Yes        | 2 - 4     | 150        | 35 - 45        | Shelf 4: baking tray<br>Shelf 2: drip tray / baking tray   |
|                     |    | Yes        | 1 - 3 - 5 | 150        | 40 - 50        | Shelf 5: baking tray / oven tray on wire shelf<br>Shelf 3: baking tray<br>Shelf 1: drip tray/baking tray |
| Small cakes         |    | Yes        | 3         | 160        | 25 - 35        | Drip tray/baking tray  |
|                     |    | Yes        | 3         | 160        | 25 - 35        | Drip tray/baking tray  |
|                     |    | Yes        | 2 - 4     | 150        | 35 - 45        | Shelf 4: baking tray<br>Shelf 2: drip tray / baking tray   |
| Fatless sponge cake |    | Yes        | 3         | 170        | 35 - 45        | Cake tin on wire shelf   |
|                     |   | Yes        | 2         | 160        | 35 - 45        | Cake tin on wire shelf   |
|                     |  | Yes        | 1 - 4     | 160        | 45 - 55        | Shelf 4: cake tin on rack<br>Shelf 1: Baking pan on wire shelf   |
| 2 Apples pies       |  | -          | 2         | 185        | 70 - 90        | Cake tin on wire shelf   |
|                     |  | -          | 2         | 175        | 70 - 90        | Cake tin on wire shelf   |
|                     |  | -          | 1 - 4     | 175        | 75 - 95        | Shelf 4: baking pan on wire shelf<br>Shelf 1: cake tin on rack   |
| Toast               |  | 5 min      | 5         | 250        | 1 - 3          | Wire shelf   |
| Burgers             |  | 5 min      | 5         | 250        | 20 - 30        | Shelf 5: rack (turn food halfway through cooking)  |
|                     |   |            |           |            |                | Shelf 4: drip tray with water  |

\* You can obtain any accessories that are not supplied from our After-sales service.

The guidelines in the table are not intended for use with the sliding runners. You will need to test different temperatures and cooking times, etc. without the sliding runners.

**Energy efficiency class (in accordance with the IEC 60350-1 standard):** Refer to the specific table to conduct the test.

| FUNCTIONS |  |  |  |  |  |  |  |
|-----------|---|---|---|---|---|---|---|
|           | Conventional  | Grill element   | Turbo Grill   | Air circulation   | Maxi Cooking  | Bread Auto  | Eco Forced Air  |

# CLEANING

**Do not use steam cleaning equipment.**

**Use protective gloves during all operations.**

**Carry out the required operations with the oven cold.**

**Disconnect the appliance from the power supply.**

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

## EXTERIOR SURFACES

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

## INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, leave the oven to cool completely and then wipe it with a cloth or sponge.

- The door can be easily removed and refitted to facilitate cleaning of the glass.
- Clean the glass in the door with a suitable liquid detergent.

## ACCESSORIES

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

# CLEANING THE COOKING COMPARTMENT WITH THE PYRO CYCLE

**Do not touch the oven during the Pyro cycle.**

**Keep children and animals away from the oven**

**during and after (until the room has finished airing) running the Pyro cycle.**

This function enables you to eliminate cooking spatters using a temperature of over 400 °C. At this temperature, food residues turn into deposits that can be easily wiped away with a damp sponge once the oven has cooled down.

If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the self-cleaning cycle.

**Remove all accessories from the oven before running the Pyro function (including the shelf guides).**

For optimum cleaning results, remove the larger bits of dirt with a damp sponge before using the Pyro function.

It is advisable to run the Pyro function only when the appliance is very dirty or gives off bad odours during cooking.

Please note: The oven door cannot be opened while pyrolytic cleaning is in progress. It will remain locked until the temperature has returned to an acceptable level.

Ventilate the room during and after the pyrolytic cleaning cycle (until the room has been completely aired out).

# MAINTENANCE

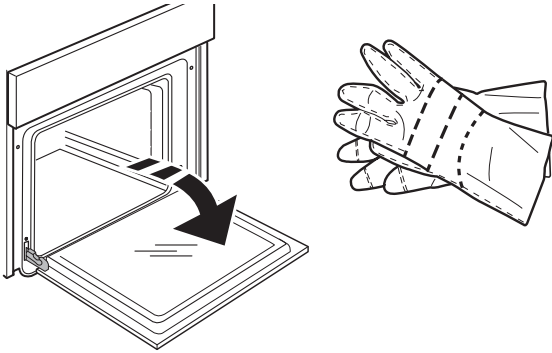
Use protective gloves during all operations.

Carry out the required operations with the oven cold.

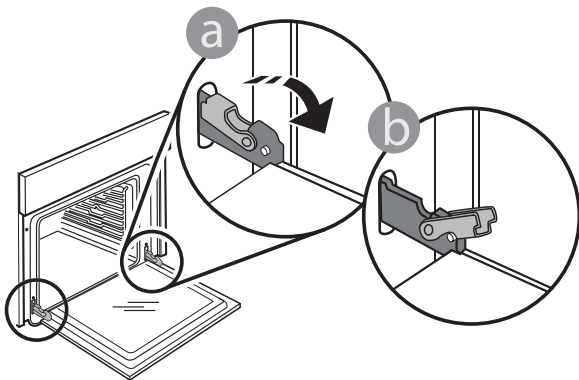
Disconnect the oven from the power supply.

## REMOVING THE DOOR

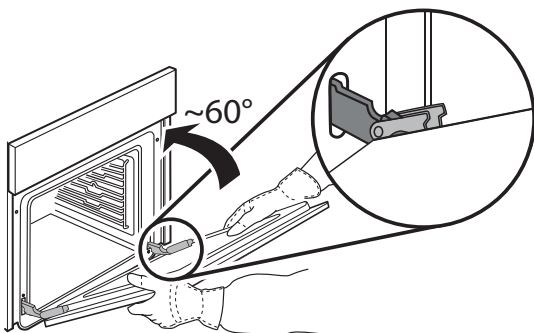
1. Open the door fully.



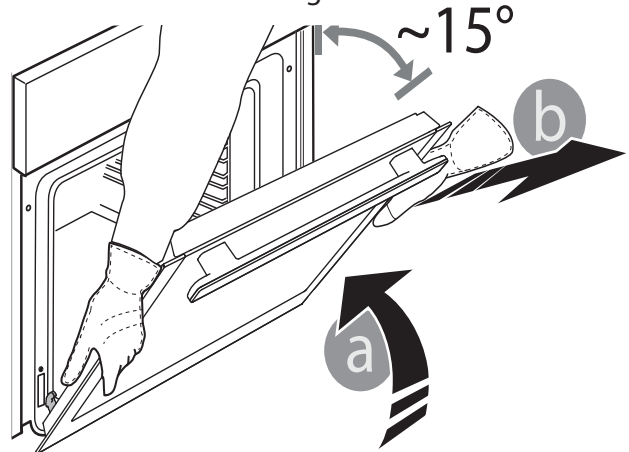
2. Lower the catches as far as possible.



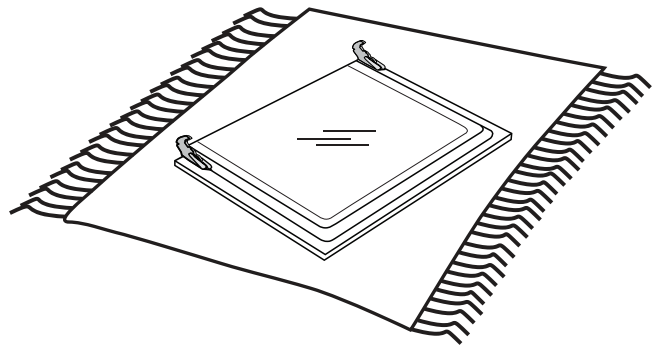
3. Close the door as much as you can.



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



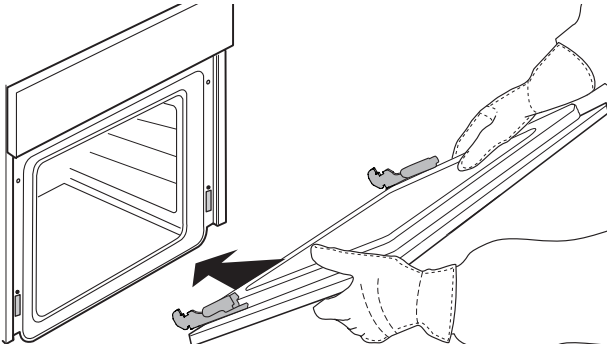
5. Put the door to one side, resting it on a soft surface.



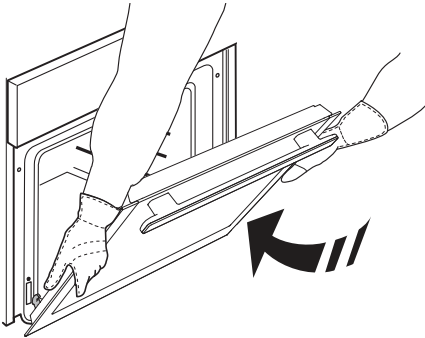


# REFITTING THE DOOR

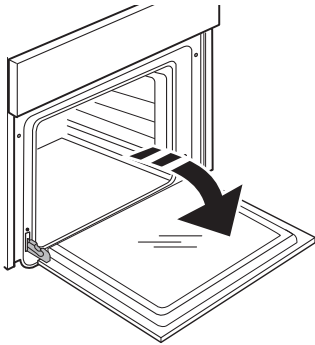
**1.** Move the door towards the oven, aligning the hooks of the hinges with their seating.



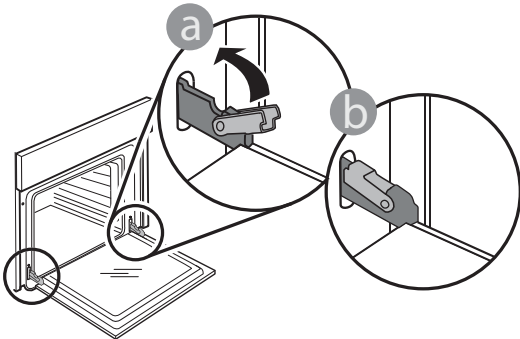
**2.** Secure the upper part into its seating.



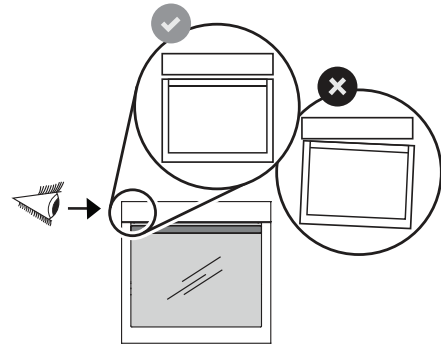
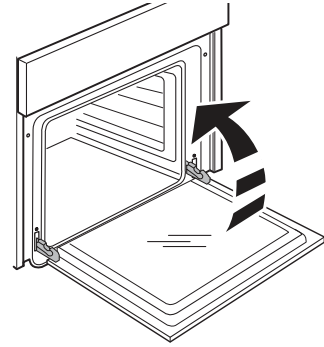
**3.** Lower the door and then open it fully.



**4.** Lower the catches into their original position: Make sure that you lower them down completely.

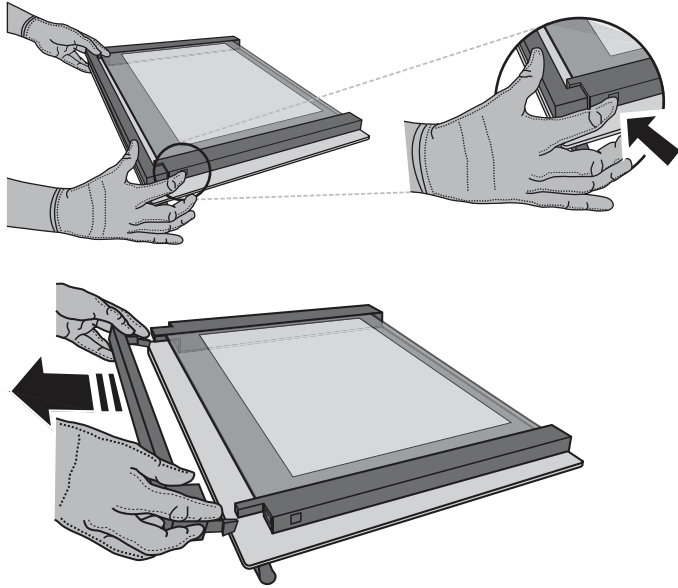


**5.** Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

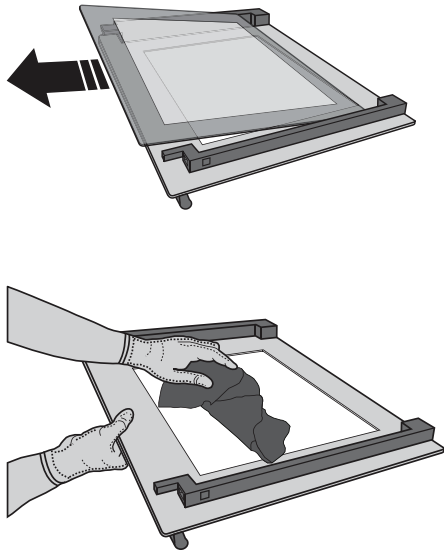


# CLICK & CLEAN - CLEANING THE GLASS

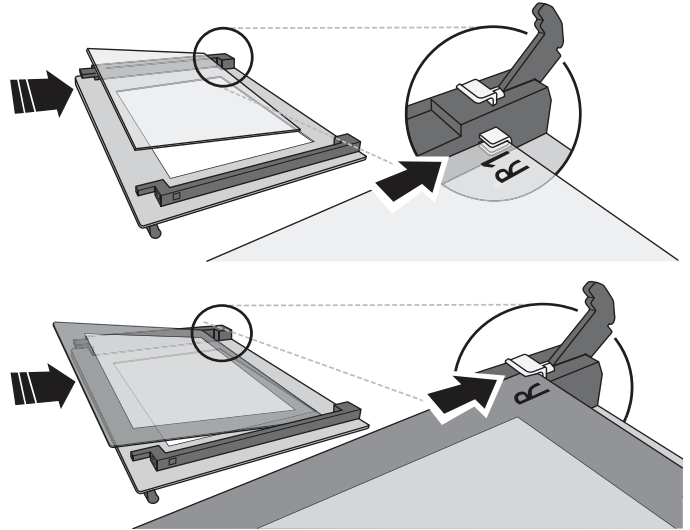
**1.** After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



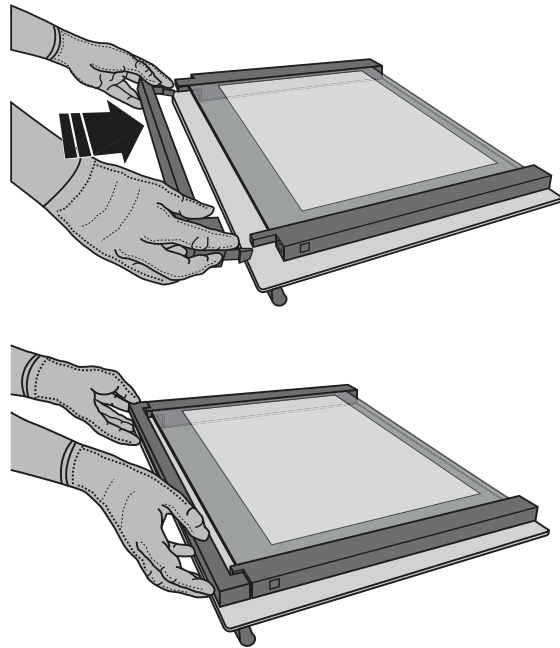
**2.** Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.



**3.** Refit the intermediate pane (marked with "R1") before refitting the inside pane: To position the panes of glass correctly, make sure that the "R" mark can be seen in the left-hand corner. First insert the long side of the glass indicated by "R" into the support seats, then lower it into position. Repeat this procedure for both panes of glass.

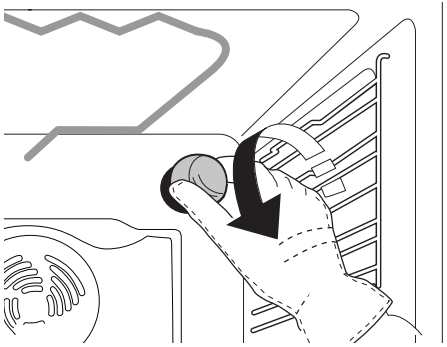


**4.** Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.



# REPLACING THE LIGHT

1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.



3. Reconnect the oven to the power supply.

Please note: Use 25 W/230 V type G9, T300 °C halogen lamps.

The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

Light bulbs are available from our After-sales Service.

- Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

# TROUBLESHOOTING

Any problems or malfunctions that may occur can often be easily resolved.

Before contacting the After-sales Service, check the following table to see whether you can resolve the problem yourself.


If the problem persists, contact your nearest After-sales Service Centre.



**Read the safety instructions carefully before carrying out any of the following work**

| PROBLEM  | POSSIBLE CAUSE   | REMEDY   |
|--|--|--|
| The oven is not working.                               | Disconnection from the mains electricity.<br>Fault.                | Make sure that the oven is connected to the main electricity supply.<br>Turn off the oven and restart it to see if the fault persists.   |
| Cooking will not start.                                | Temperature not set/ <i>thermostat knob</i> in the wrong position. | Turn the <i>thermostat knob</i> to the temperature or the position you require to activate the function you have selected.   |
| The time is flashing.                                  | Power cut.   | You need to reset the time: Follow the instructions given in the "Using the appliance for the first time" section.   |
| The display shows the letter "F" followed by a number. | Software fault.  | Contact your nearest Client After-sales Service Centre and state the number following the letter "F".  |
| The light is not working.                              | Oven OFF.<br>Bulb gone.  | Turn the <i>selection knob</i> to select a function and switch on the oven.<br>If the fault persists, follow the instructions for replacing the bulb given in the "Maintenance" section. |
| The door will not open .                               | The door lock is malfunctioning .                                  | Turn off the oven and restart it to see if the problem persists.   |
|  | Cleaning cycle is activated .                                      | Please wait until the function ends and the oven cools down.   |

# PRODUCT FICHE

 [www.docs.hotpoint.eu](http://www.docs.hotpoint.eu) The product fiche with energy data of this appliance can be downloaded from the website [docs.hotpoint.eu](http://docs.hotpoint.eu)

## AFTER-SALES SERVICE

### BEFORE CONTACTING OUR AFTER-SALES SERVICE

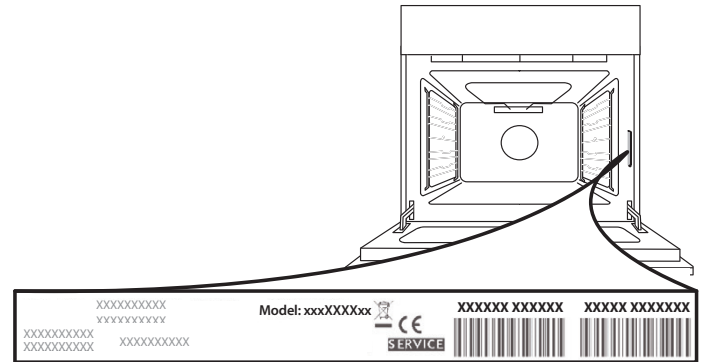
**1.** Check whether you can resolve the problem yourself using any of the measures described in the "Troubleshooting" section.

**2.** Turn off the oven and restart it to see if the fault persists.

**IF THE PROBLEM PERSISTS AFTER HAVING PERFORMED ALL OF THE NECESSARY CHECKS, CONTACT YOUR NEAREST AFTER-SALES SERVICE CENTRE.**

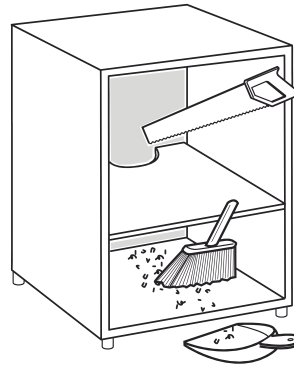
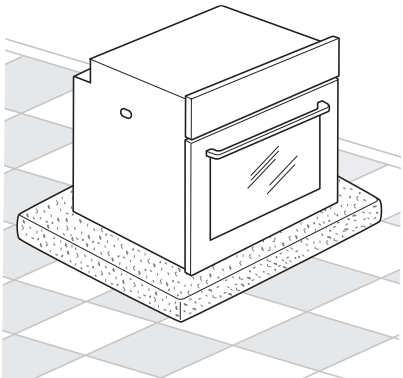
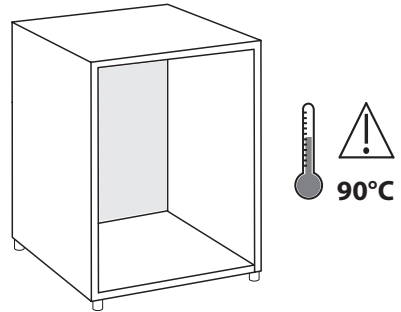
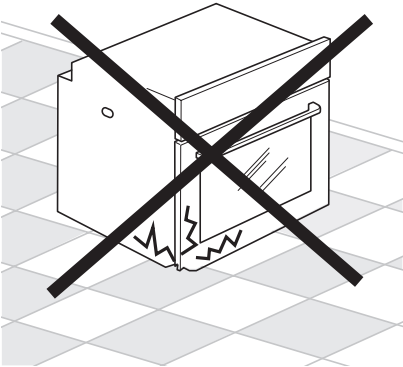
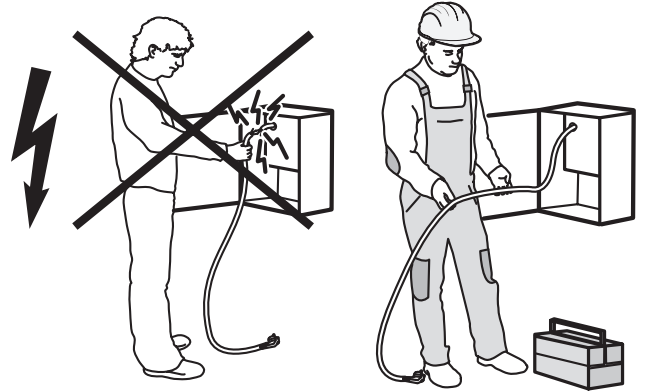
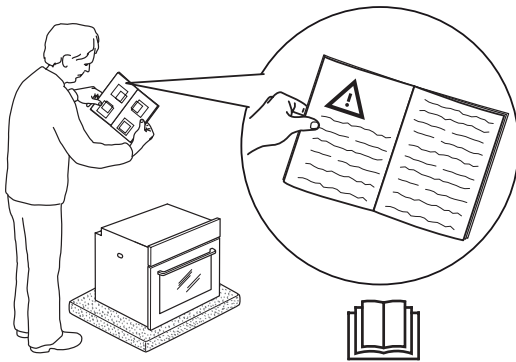
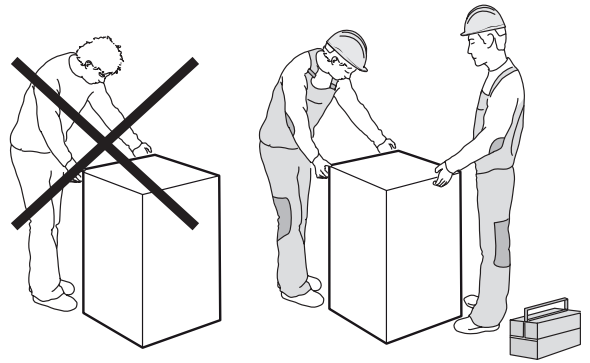
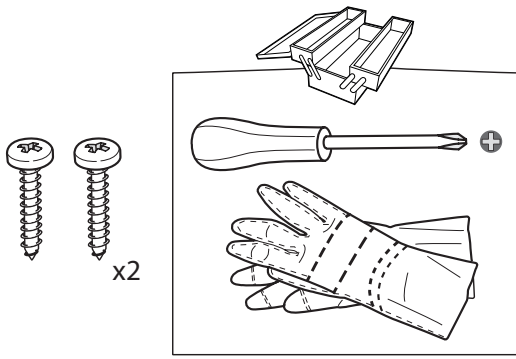
To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

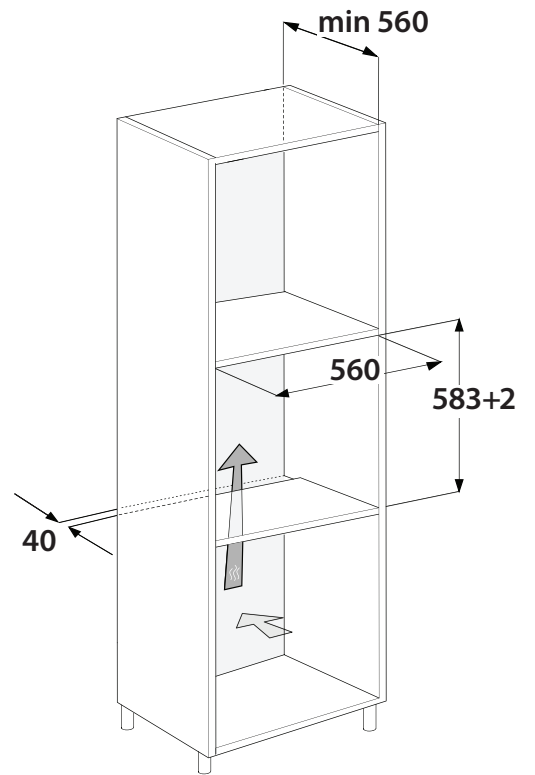
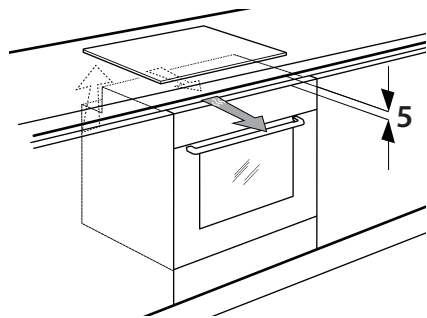
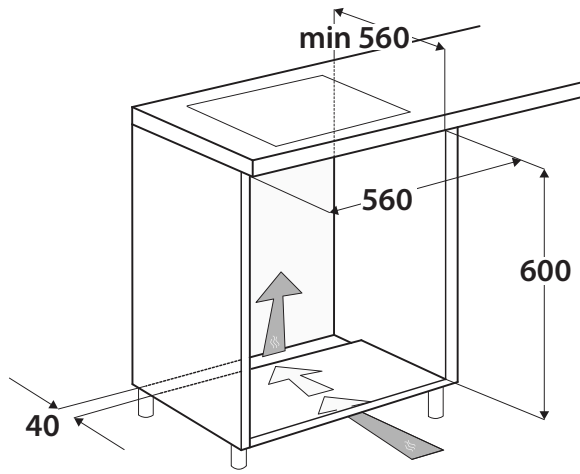
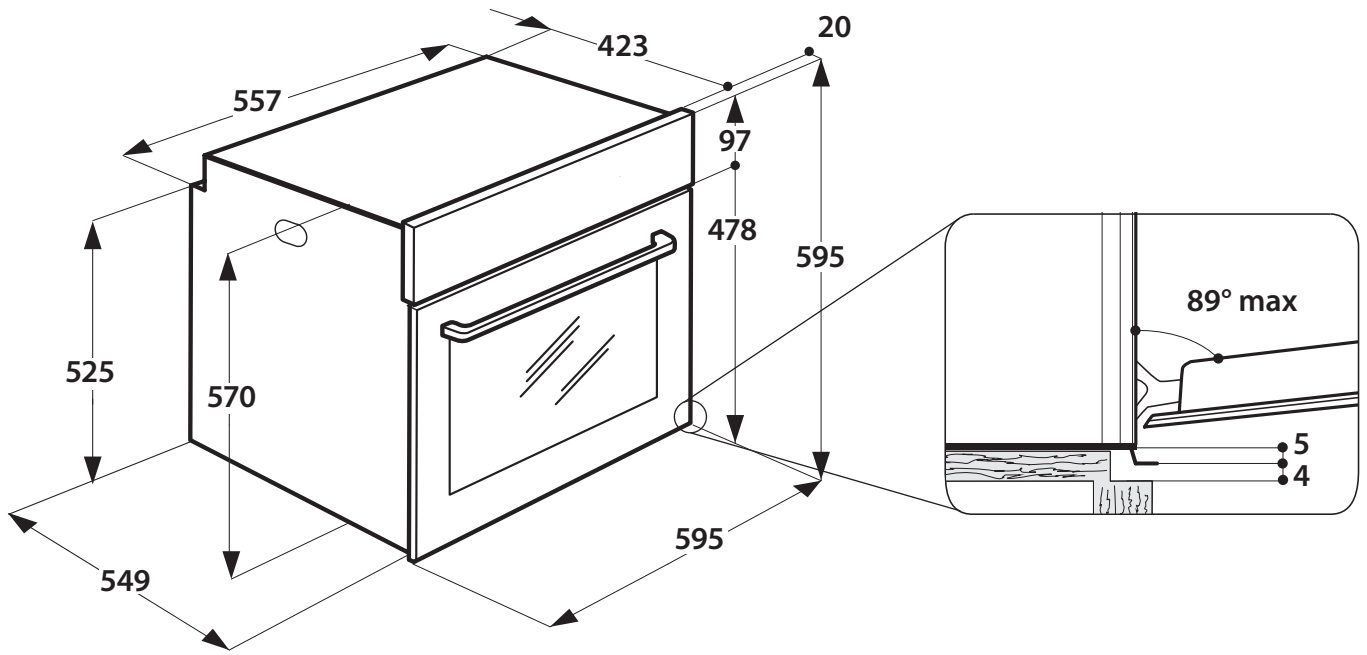
- A brief description of the fault
- The exact type of model of your product
- The assistance code (the number following the word SERVICE on the identification plate attached to the product; this can be seen on the left-hand edge of the cooking compartment when the oven door is open).
- Your full address
- A contact telephone number

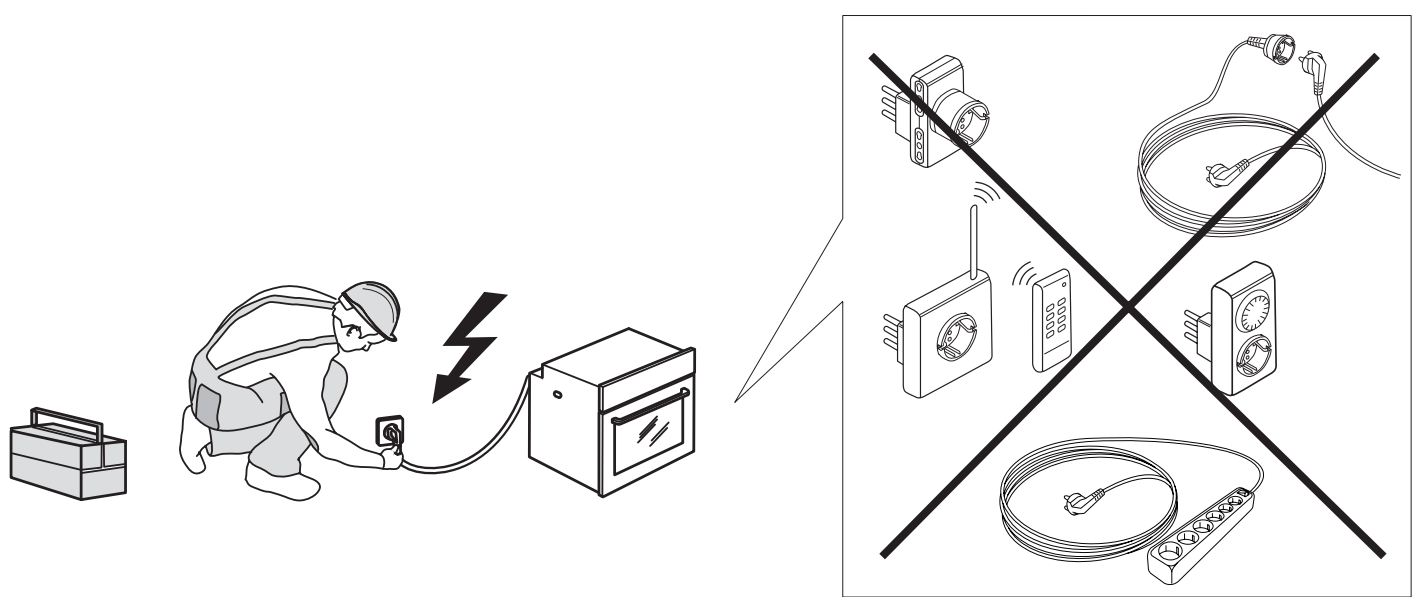
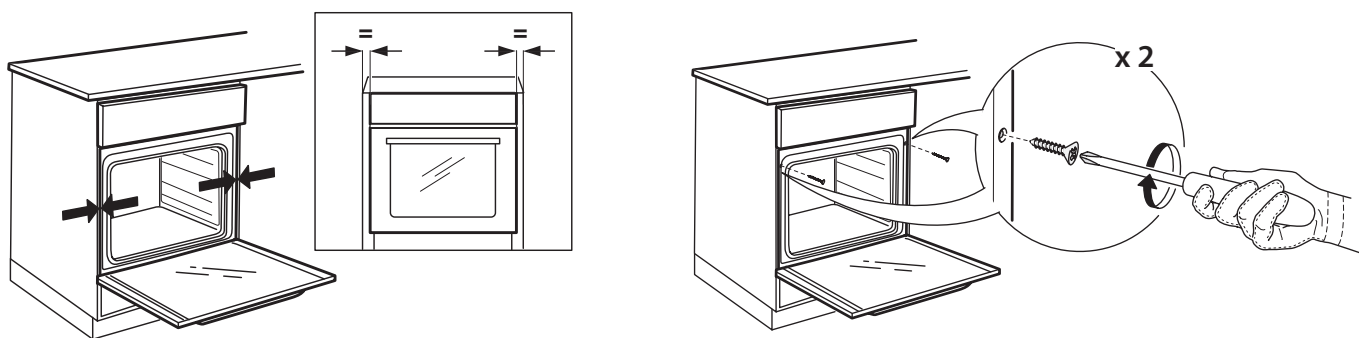
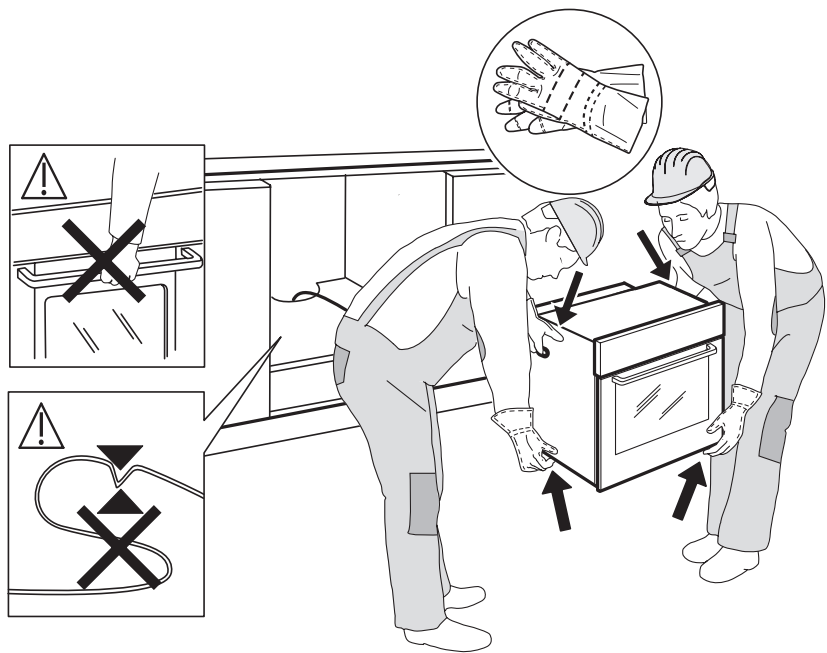


Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

Please refer to the enclosed warranty leaflet for more information on the warranty.







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