

Instructions for Installation and Use

Built-in double oven

SAFETY INSTRUCTIONS

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

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

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

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

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

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

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

PERMITTED USE

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

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

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

IMPORTANT TO BE READ AND OBSERVED

⚠ 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.

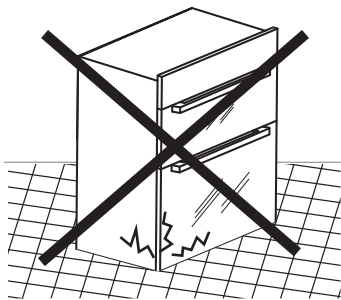
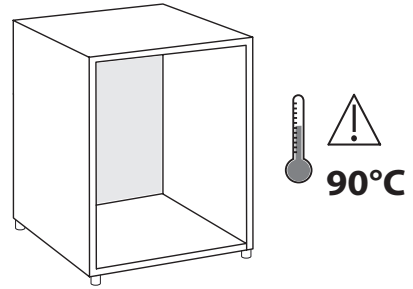
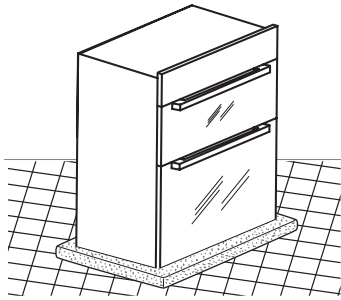
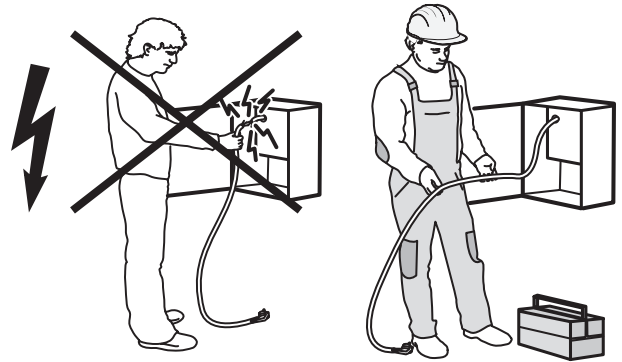
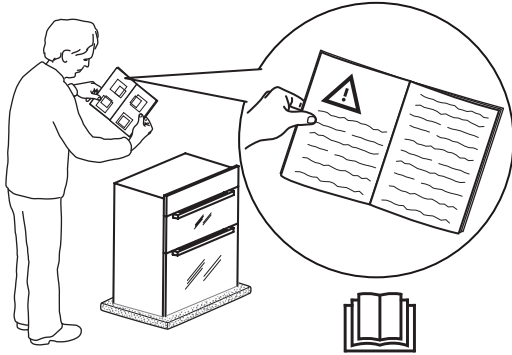
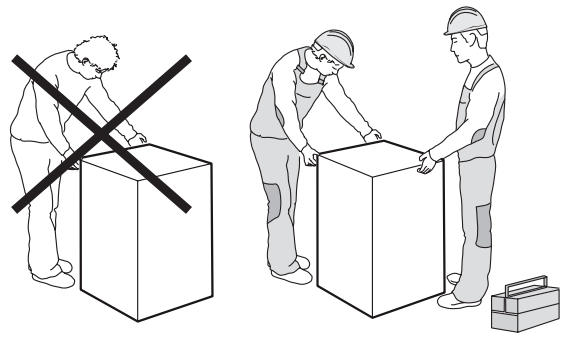
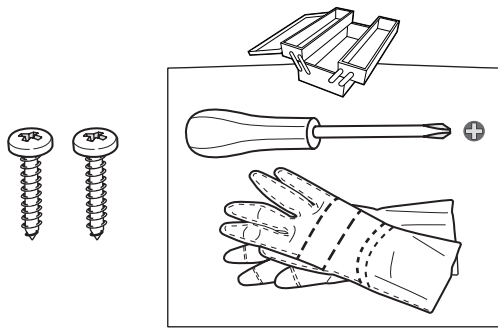
ENERGY SAVING TIPS

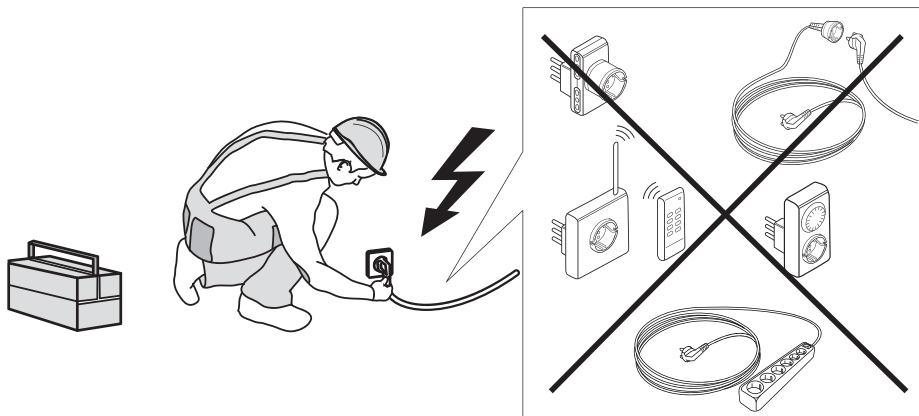
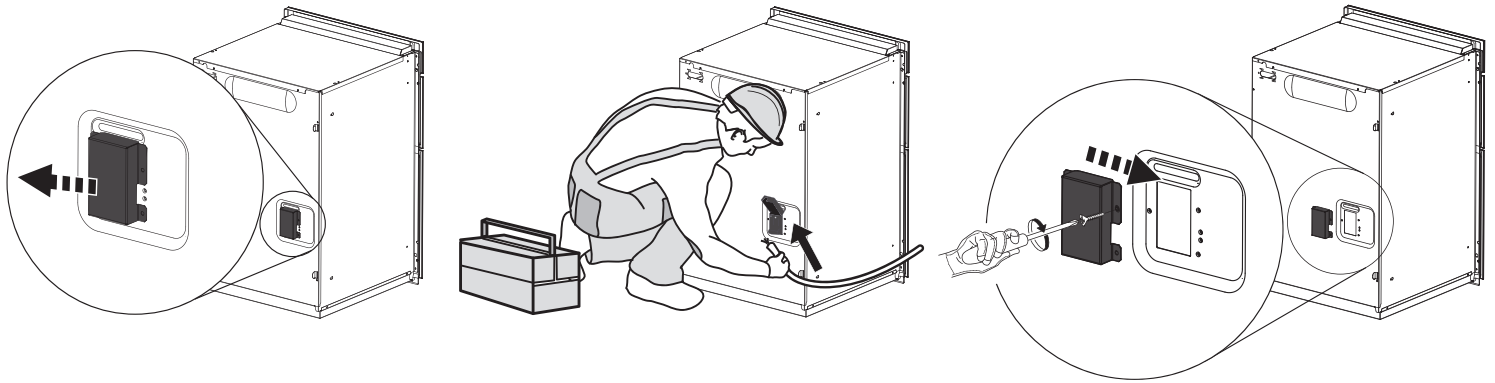
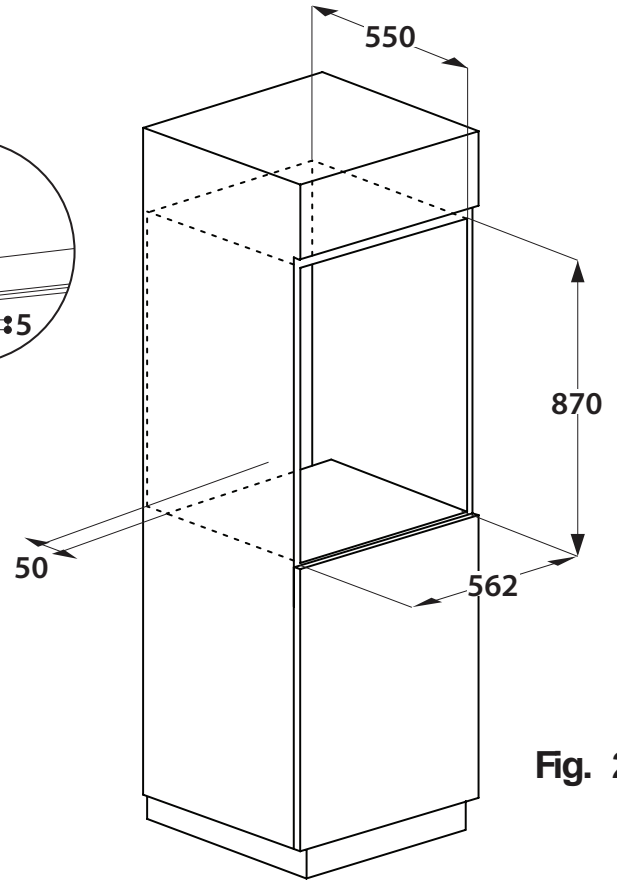
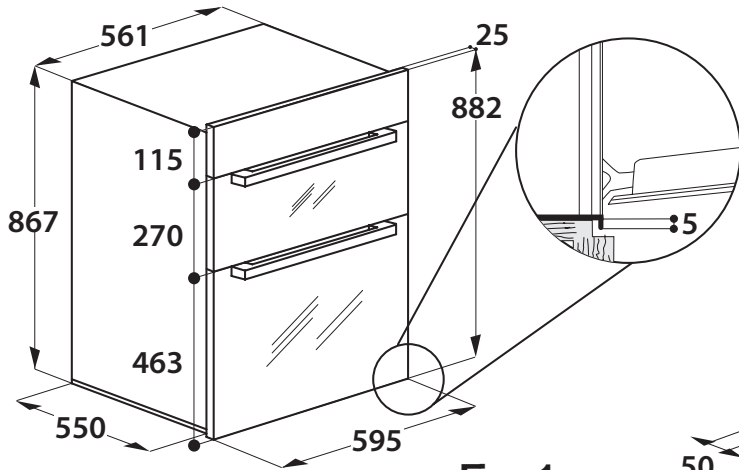
Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

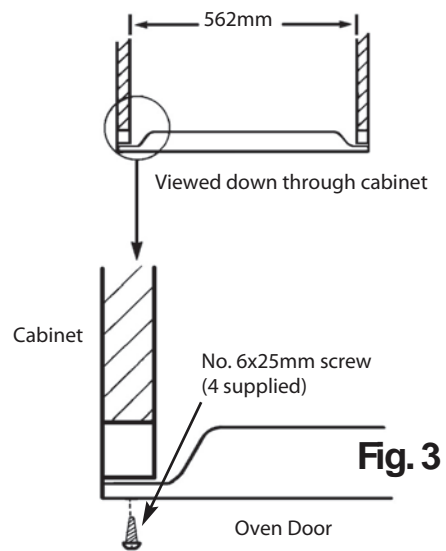
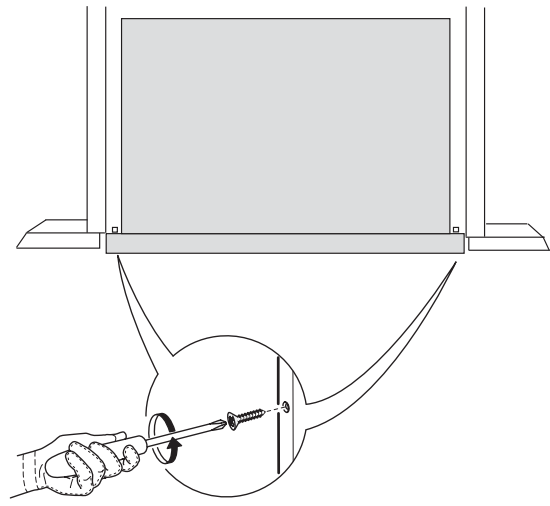
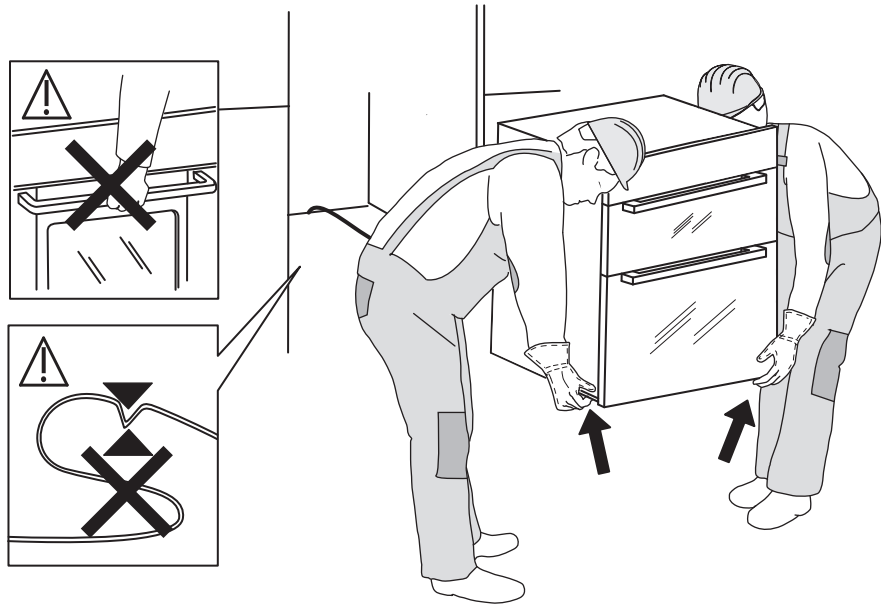
ECO DESIGN DECLARATION

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

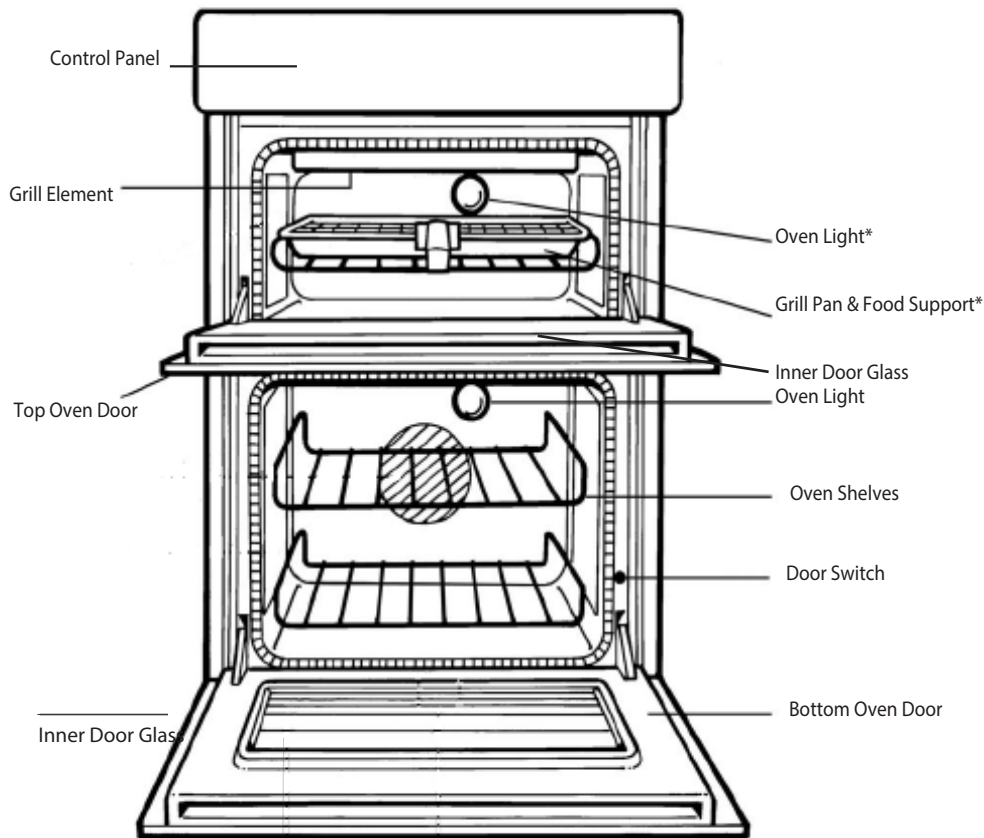
Installation







The main parts of your Double Oven

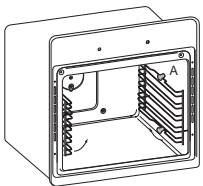


* Only in some models

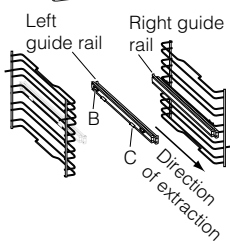
Telescopic runners *

The bottom oven on this cooker can come equipped with telescopic runners to facilitate inserting or removing accessories.

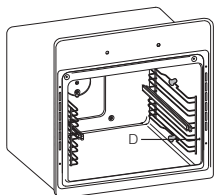
Assembling the telescopic runners*



1. Remove the two frames, lifting them away from the spacers A (see figure).



2. Choose which shelf to use with the sliding rack. Paying attention to the direction in which the sliding rack is to be extracted, position joint B and then joint C on the frame.

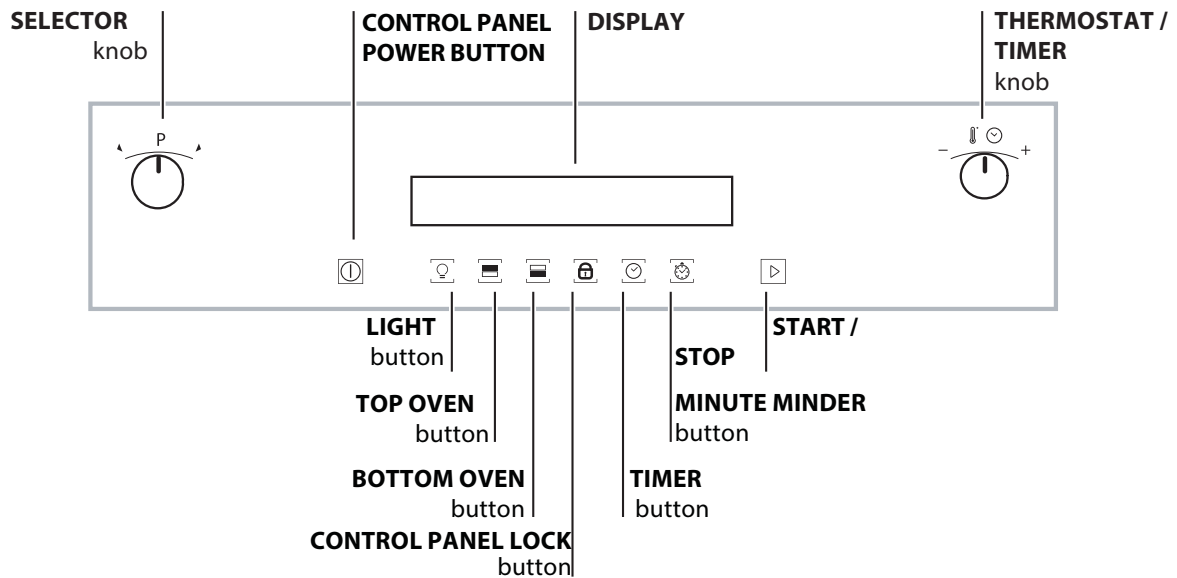


3. Secure the two frames with the guide rails using the holes provided on the oven walls (see diagram). The holes for the left frame are situated at the top, while the holes for the right frame are at the bottom.

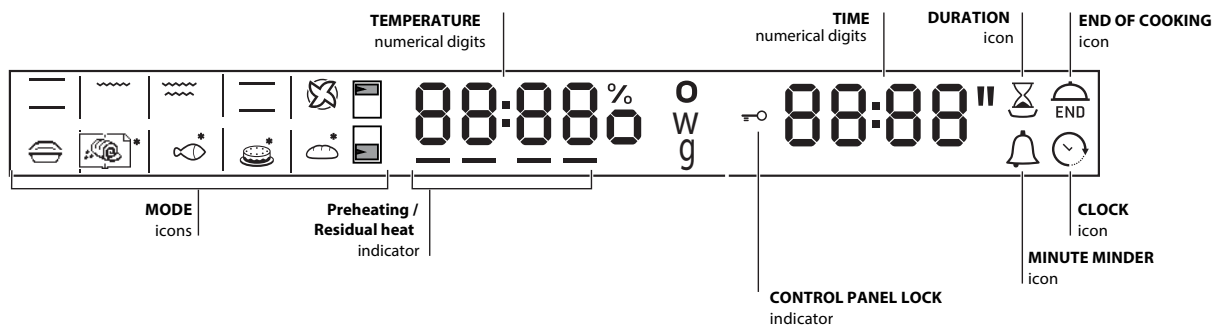
4. Fit the frames on the spacers A.

ELECTRONIC OVEN

(depending on which model is purchased)



Display






FIRST TIME USE


The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least 2-3 hours. Ensure that the room is well ventilated before switching the oven off and opening the oven door. Each setting will automatically be stored in the appliance memory after 10 seconds.

Control panel lock

The control panel can be locked during the cooking as well as once the cooking has finished.

To lock the oven controls, press and hold  the button for at least 2 seconds. A buzzer will sound and the TEMPERATURE display shows the key symbol "O—n". The  icon will light up to indicate lock activation. To deactivate the lock, press and hold the  button again for at least 2 seconds.


Setting the clock


The clock can only be set when the oven is switched off. If the oven is in standby mode, by pressing the  button once will display the current time setting. Press it again to set the time. After connection to the power supply network or after a blackout, the button on the display will flash for 10 seconds.

To set the clock:

1. Press button .
2. Turn the TIMER knob towards "+" and "-" to adjust the

hour value.




3. Once you have reached the correct hour value, press the  button.




4. Repeat the above process to set the minutes. If a blackout occurs, it will be necessary to reset the clock. If the  icon flashes on the display, this indicates that the clock has not been set correctly.

Setting the minute minder







The minute minder may still be set whether the oven is switched on or off. It does not switch the oven on or off. When the set time has elapsed, the timer emits a buzzer that will automatically stop after 30 seconds or when any active button on the control panel is pressed.

To set the minute minder proceed as follows:

1. Press button .
2. Adjust the time as desired by turning the TIMER knob towards "+" and "-".
3. Once you have reached the desired value, press the  button again. The lit  symbol will remind you that the minute minder is on. The DISPLAY will show the countdown.

To cancel the minute minder, press the  button and use the knob to set the time to 00:00. Press  button again. The  icon will switch off to indicate that the minute minder has been disabled.

Starting the oven

1. Switch the control panel on by pressing the  button. The appliance buzzer sounds three times (ascending) and all buttons light up in sequence.
2. Select the TOP/GRILL or BOTTOM oven by pressing the  TOP OVEN/ GRILL or  BOTTOM OVEN icon.
 1. Select the desired cooking mode by turning the SELECTOR knob. The display shows:
 - the temperature associated with the mode, if programming manually;
 - "Auto" and the duration alternately, if programming is automatic.
 4. Press  the button to begin cooking.
 5. The oven will begin its preheating phase, the preheating indicators will light up as the temperature rises.
 6. When the preheating process has finished, a buzzer sounds and all the preheating indicator lights show that this stage has been completed: the food can then be placed in the oven.
 7. During cooking it is always possible to:
 - modify the temperature by turning the THERMOSTAT knob (manual modes only);
 - set the duration of a cooking mode (see Cooking Modes);
 - press the button  to stop cooking. In this case the appliance stores the temperature modified previously in its memory (manual modes only);
 - switch off the oven by pressing  button the for 3 seconds.
 8. If a blackout occurs while the oven is already in operation, an automatic system within the appliance will reactivate the cooking mode from the point at which it was interrupted, provided that the temperature has not dropped below a certain level. Programmed cooking modes which have not yet started will not be restored and must be reprogrammed (for example: a cooking mode has been programmed to start at 20:30. At 19:30 a blackout occurs. When the power supply is restored, the mode will have to be reprogrammed).

Cooling ventilation


In order to cool down the external temperature of the oven, a cooling fan blows a stream of air between the control panel and the oven door, as well as towards the bottom of the oven door.

The cooling fan will not activate straight away when a cooking mode is selected and the appliance is cold, but only after the appliance has warmed up.

Once cooking has been completed, the cooling fan continues to operate until the oven has cooled down sufficiently.

Oven light


The light comes on when the oven door is opened or when a cooking mode starts.

The button  can be used to switch on/ switch off the light at any time.

Residual heat indicators

The appliance is fitted with a residual heat indicator. When the oven is off, the "residual heat" bar on the display lights up to indicate high temperatures inside the oven cavity. The individual segments of the bar switch off one by one as the temperature inside the oven falls.

Restoring the factory settings

The oven factory settings can be restored to reset all selections made by the user (clock and customised durations). To carry out a reset, switch off the oven, then keep the SELECTOR knob turned while pressing the  button for 6 seconds. Once the restore procedure is complete, a buzzer will sound.

The first time the button  is pressed, the oven will behave as if it is being switched on for the first time.

Standby

This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode. If no buttons are pressed for 30 minutes and the control panel lock has not been activated, the appliance automatically reverts to standby mode. The standby mode is visualised by the high luminosity "Watch Icon". As soon as interaction with the machine resumes, the system's operating mode is restored.

THE COOKING MODES IN YOUR OVEN

Manual cooking modes

All cooking modes have a default cooking temperature which may be adjusted manually to a value between 30°C and 250°C for TOP OVEN, between 80°C and 230°C for BOTTOM OVEN, (for GRILL mode- from 5% to 100%). When the temperature in the oven has reached a certain level and the newly selected temperature is lower than the temperature inside the oven, the text "Hot" appears on the display. However, it will still be possible to start cooking.

Conventional Heating (Top Oven)

- with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.

Variable Grilling (Top Oven)

The oven can also be used for conventional grilling with a full or half width fully controllable grill. Note: The Top Oven door should be fully open when grilling. Temperature level can be modified in this grilling mode.

Traditional (Bottom Oven)

The upper and rear heating elements are switched on in this position. The traditional oven brings an outstanding level of temperature distribution and reduced consumption. In traditional cooking use only one rack to ensure good heat distribution. By using the various shelf positions available you can balance the quantity of heat between the upper and lower part. If cooking requires more heat from below or above, use the lower or higher shelves respectively.

MULTILEVEL mode (Bottom Oven)

Since the heat remains constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of two racks may be used at the same time.

Rising (Bottom Oven)

This mode heats and holds the oven at 35-40°C. It is ideal for proving bread and yeast based dough mixtures.

Automatic cooking modes

The cooking cycle stops automatically and the oven indicates when the dish is cooked. You may start cooking whether the oven has been preheated or not. The cooking duration can be customized according to personal taste by modifying the relevant value - before cooking begins - by $\pm 5/20$ minutes depending on the selected programme. The duration can however be modified even once cooking has begun. If the temperature inside the oven is higher than the suggested value for the selected mode, the text "Hot" appears on the display and it will not be possible to begin cooking; wait for the oven to cool. When the cooking stage has been reached, the oven buzzer sounds.

BAKED CAKES mode

This function is ideal for cooking desserts which are made using natural yeast, baking powder and desserts which contain no yeast. Place the dish in the oven while it is still cold. The dish may also be placed in a preheated oven. The maximum weight of the cake is about 700 g.

* BREAD mode

Use this function to bake bread.


- do not exceed the maximum weight of the dripping pan;
- remember to pour 50 g (0,5 dl) of cold drinking water into the baking tray in position 5.
- The dough must be left to rise at room temperature for 1 – 1 ½ hours (depending on the room temperature) or until the dough has doubled in size.

Recipe for BREAD:

- 1 Dripping pan holding 1000 g Max, lower level
- 2 Dripping pans each holding 1000 g Max, medium and lower levels

Recipe for 1000 g of dough: 600 g flour, 360 g water, 11 g salt, 25 g fresh yeast (or 2 sachets of powder yeast).

Method:

- Mix the flour and salt in a large bowl. Dilute the yeast in lukewarm water (approximately 35 °C), make a small well in the mound of flour and pour in the water and yeast mixture.
- Knead the dough by stretching and folding it over itself with the palm of your hand for 10 minutes until it has a uniform consistency and is not too sticky.
- Form the dough into a ball shape, place it in a large bowl and cover it with transparent plastic wrap to prevent the surface of the dough from drying out.
- Leave the dough to rise for approximately 1 hour (the dough should double in volume).
- Cut the dough into equal sized loaves and place them in the dripping pan, on a sheet of baking paper. Dust them with flour.
- Make incisions on the loaves and place them inside the oven while it is still cold.
- Start the  BREAD cooking mode.
- Once baked, leave the loaves on one of the grill racks until they have cooled completely.

* FISH mode

Use this function to cook fish with a maximum weight of 1 kg. The paper/foil package can be placed directly on the dripping pan. Place the food inside the oven while it is still cold.





ROAST MEAT mode

Use this function to cook beef, veal and lamb. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven. The maximum weight of the meat is about 1 kg.

PROGRAMMING COOKING

A cooking mode must be selected before programming can take place.







Programming the cooking duration

1. Press the  button until the  icon and the numerical digits on the display begin to flash.
2. Turn the TIMER knob towards "+" and "-" to adjust the time as desired; keep the knob in position to scroll through the numbers more quickly and make the setting process easier.
3. Once you have reached the desired duration, press the  button again. The display will show the duration and set temperature alternately.
4. Press the  button to begin cooking.
5. When cooking has finished, "END" appears on the display and a buzzer sounds.


For example: it is 9:00 a.m. and a duration of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.

Setting the end time for a cooking mode

A cooking duration must be set before the cooking end time can be scheduled. For the delayed programming to work properly, the clock should be set to the correct time.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Press the  button twice: the  icon and the numerical digits on the display will begin to flash.
3. Turn the TIMER knob towards "+" and "-" to adjust the cooking end time value.
4. Once you have reached the desired end time, press the  button again. The display will show the duration, the cooking end time and the set temperature alternately.
5. Press the  button to activate the programmed mode. Programming has been set when the  and  buttons are illuminated. The DISPLAY shows the cooking end time and the cooking duration alternately.
6. Once cooking has finished, "END" appears on the display and a buzzer sounds.

For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed, while the end time is set to 12:30. The programme will start automatically at 11:15 a.m.


To cancel programming press the  button.


Top Oven - Conventional Cooking

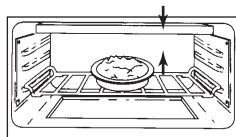
To use the oven proceed as follows: Select the top oven, by pressing appropriate button  .

Select desired program by turning the SELECTOR knob, located to the left.

It's possible to change default temperature and default cooking duration. To change temperature turn the THERMOSTAT/TIMER knob, clockwise to increase temperature and anticlockwise to decrease the temperature.

To change the cooking duration, press the  TIMER button, then turn the knob clockwise to increase and anticlockwise to decrease the cooking duration.

Confirm the desired cooking duration by pressing the  TIMER button again.



The food to be cooked should be placed in the centre of the shelf with a gap of at least 25mm (1in) between it and the grill element.

Platwarming in the top oven

Plates and dishes placed on shelf 1 of the top oven will be heated when the bottom oven is in use. When the bottom oven is not in use, for instance when a meal is being cooked on the hob, place the plates and serving dishes on the shelf using the bottom runner and turn the top oven control to approximately 100°C. A maximum time of 10-12 minutes is all that is required to heat the plates and dishes.

NEVER operate the grill control when using the top oven for cooking or warming plates and dishes.

Bottom Oven - The Intelligent Cooking System

The intelligent cooking system will automatically suggest a suitable cooking temperature for several cooking modes. It is possible however to modify the suggested temperature within a range specific to each cooking mode.

USING THE TOP OVEN FOR SOLARPLUS GRILLING (ONLY IN SOME MODELS)

Solarplus high speed grill is designed to reduce your grilling times. It is quicker because it takes less time to warm up from cold. Conventional grills require 5 minutes pre-heat before food can be placed beneath them, but for

normal grilling the Solarplus grill can be used directly from cold without any pre-heat.

However, when toasting, optimum performance is achieved by pre-heating the grill for about 1 minute.

GRILL PAN AND HANDLE

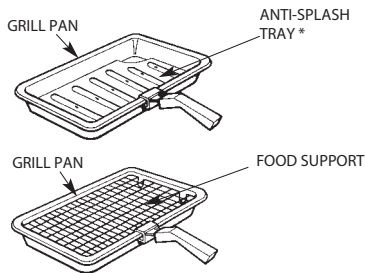
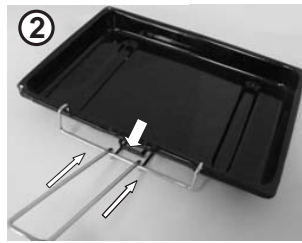
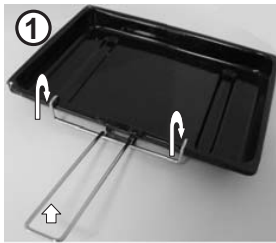
The grill pan handle is detachable from the pan to facilitate cleaning and storage. F

ix the pan handle securely before use:

Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)

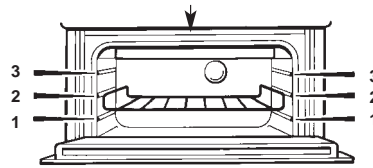
Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig. 2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little drinking water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.



Note: To stop fat splashing onto the grill mesh, it is important to use the anti-splash tray as shown in the grilling chart. Always clean the grill pan, anti-splash tray* and food support after each use.

Top Oven Shelf Positioning for Grilling



NOTE:

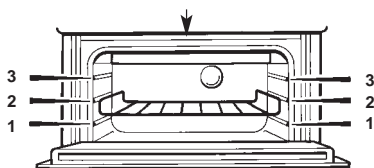
- Preheat the grill if indicated on grill chart.
- The grill pan must be placed on the correct shelf and positioned centrally under the grill element.

- Leave the control at MAX for toast, and for fast cooking of foods.
- For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at MAX. The thicker the food, the lower the control should be set.
- After use always return the grill control to the OFF (1) position.

USING THE TOP OVEN AS A CONVENTIONAL OVEN

The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven. To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above. As a guide, the front of the utensil should be approx. 100mm (4") from the front of the shelf.

SHELF POSITIONING



There should always be at least 25mm (1 inch) between the top of the food and the grill element.

Operation when using the Top Oven as a Conventional Oven

- Step 1 Check that the timer is in manual.
- Step 2 Place the shelf in the correct position (see Oven Temperature Charts).
- Step 3 Select the required cooking temperature (100 °C MAX) using control (B).

The pilot light will immediately come on, and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

- Step 4 Place the food on the shelf directly below the element ensuring the oven door is closed.

NOTE: At the end of your cooking, always return control (B) to the OFF (O) position.

PLATE WARMING

Place the plates/dishes on shelf position 1 from the base of the top oven, and turn top oven temperature control (B) to 100°C for 10-15 minutes.

SOLARPLUS COOKING TABLE (ONLY IN SOME MODELS)

Food	Pre-heat	Shelf Position from base of oven	Setting	Approx. Cooking Time	Comments	
Toasting of Bread Products	1 min.	3 or 2	Maximum 100%	3-5 minutes. Grill pan and grid.	NOTE: Position 1 is bottom runner from the base of the oven.	
Small cuts of meat - Sausages, Bacon	None	3 or 2	Maximum 100% for 4 minutes, then reduce to 85-90%	10-15 minutes. Grill pan and grid.		
Chops, etc. Gammon Steaks, Chicken pieces	None	2	Maximum 100% or 6-8 minutes. reduce to 85%	25-30 minutes. Grill pan and grid.		
Fish	Whole:	None	2	Maximum 100%		6-8 minutes.
	Filletts:	None	3 or 2	Maximum 100%		In base of grill pan.
Fish in breadcrumbs	None	3 or 2	85-90%	10-15 minutes. Grill pan and grid.		
Pre-cooked Potato Products	None	3 or 2	85-90%	10-12 minutes.		
Pizzas	None	3 or 2	85-90%	10-15 minutes. Grill pan and grid.		
Browning of Food	1 min.	1 or 2	Maximum 100%	5-7 minutes. Dish placed directly on shelf.		

TOP OVEN COOKING TABLE

Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 1 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)+20mins	
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over	
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)+25mins	
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over	
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)+25mins	
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)+10mins	
Casserole	Yes	150	2-2 1/2 hrs	

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef - Rare: 60°C **Lamb:** 80°C **Poultry:** 90°C
 Medium: 70°C **Pork:** 80°C
 Well Done: 75°C **Veal:** 75°C

Food	Pre-heat	Temperature °C	Time in mins.	Position in Oven
Scones	Yes	210/220	10-15	Runner 2 from bottom of oven.
Small Cakes	Yes	180/190	20-25	Runner 2 from bottom of oven.
Victoria Sandwich	Yes	170/180	20-30	Runner 2 from bottom of oven.
Sponge Sandwich (fatless)	Yes	180/190	20-25	Runner 2 from bottom of oven.
Swiss Roll	Yes	200/210	10-15	Runner 2 from bottom of oven.
Semi-rich Fruit cakes	Yes	150/160	60-75	Runner 1 from bottom of oven.
Rich Fruit cakes)	Yes	140/150	Time Dependent on size	Runner 1 from bottom of oven.
Shortcrust Pastry	Yes	190/200	Time Dependent on recipe	Runner 1 or 2 from bottom of oven.
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from bottom of oven.
Yorkshire Pudding	Yes	190/200	30-40	Runner 1 or 2 from bottom of oven.
Individual Yorkshire Puddings	Yes	200/210	20-30	Runner 2 from bottom of oven.
Milk Pudding	Yes	140/150	90-120	Runner 1 from bottom of oven.
Baked Custard	Yes	150/160	40-50	Runner 1 from bottom of oven.
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven.
Meringues	Yes	100	150-180	Runner 2 from bottom of oven.

The Intelligent Cooking System

Cooking Advice Table

COOK CHART - Traditional mode:					COOK CHART - Fan oven mode:				
Meat	Pre-heat	Temperature	Shelf Position	Cooking Time	Meat	Pre-heat	Temperature	Cooking Time	
Beef	yes	190/200°C	2 or 3	20-25 minutes per 450g (1lb) + 20 minutes extra	Beef	No	160/180°C	20-25 minutes per 450g (1lb) + 20 minutes extra	
Beef (foil covered)	yes	190/200°C	2 or 3	35-45 minutes per 450g (1lb)	Beef (foil covered)	Yes	180/190°C	30-35 minutes per 450g (1lb)	
Lamb	yes	190/200°C	2 or 3	25-30 minutes per 450g (1lb) + 25 minutes extra	Lamb	No	160/180°C	25 minutes per 450g (1lb) + 25 minutes extra	
Lamb (foil covered)	yes	190/200°C	2 or 3	35-45 minutes per 450g (1lb)	Lamb (foil covered)	Yes	180/190°C	30-35 minutes per 450g (1lb)	
Pork	yes	190/200°C	2 or 3	30-35 minutes per 450g (1lb) + 30 minutes extra	Pork	No	160/180°C	25 minutes per 450g (1lb) + 25 minutes extra	
Pork (foil covered)	yes	190/200°C	2 or 3	40 minutes per 450g (1lb)	Pork (foil covered)	Yes	180/190°C	40-45 minutes per 450g (1lb)	
Poultry	yes	190/200°C	2 or 3	20-25 minutes per 450g (1lb) + 20 minutes extra	Chicken/Turkey (up to 4kg/8lb)	No	160/180°C	18-20 minutes per 450g (1lb) + 20 minutes extra	
Poultry (foil covered)	yes	190/200°C	2 or 3	25-30 minutes per 450g (1lb)	Chicken/Turkey(foil covered)	Yes	170/180°C	30-35 minutes per 450g (1lb)	
Turkey (4-5.5kg/8-12lb)	No	150/160°C		-14 minutes per 450g (1lb) + 15 minutes extra					
Notes: Internal Temperatures:					Notes: Internal Temperatures:				
Beef rare 60°C					Beef rare 60°C				
medium 70°C					medium 70°C				
well done 75°C					well done 75°C				
Lamb 80°C					Lamb 80°C				
Pork 80°C					Pork 80°C				
Poultry 90°C					Poultry 90°C				
BAKING		Preheat	Temperature	Cooking Time	BAKING		Preheat	Temperature	Cooking Time
Scones		yes	200°C	2	Scones		yes	200/210°C	8-10 minutes
Small cakes		yes	180/190°C	2	Small cakes		yes	170/180°C	15-25 minutes
Victoria sandwich		yes	170/180°C	2	Victoria sandwich		yes	160/170°C	20-30 minutes
Fatless sponge sandwich		yes	190/200°C	3	Fatless sponge sandwich		yes	180/190°C	10-20 minutes
Swiss roll		yes	190/200°C	2	Swiss roll		yes	190/200°C	10-15 minutes
Semi rich fruit cake		yes	150/160°C	2	Semi rich fruit cake		yes	140/150°C	60-75 minutes
Rich fruit cake		yes	130/140°C	2	Rich fruit cake		no	130/140°C	depending on size
Shortcrust pastry		yes	190/200°C	2 or 3	Shortcrust pastry		no	190/200°C	depending on recipe
Puff pastry		yes	190/200°C	2 or 3	Puff pastry		no	190/200°C	depending on recipe
Yorkshire pudding		yes	190/200°C	3	Yorkshire pudding		yes	180/190°C	30-45 minutes
Yorkshire pudding:					Yorkshire pudding:				
Individual		yes	200/210°C	3	Individual		yes	190/200°C	20-25 minutes
Bread		yes	200/210°C	3	Bread		yes	200/210°C	30-45 minutes
Meringues		yes	80/90°C	3	Meringues		no	80/90°C	180-240 minutes
Notes: For best results use one shelf. Preheat the oven before use.					Notes: Use up to 2 shelves when cooking (ensure they are evenly spaced) It is not necessary to preheat the oven for some items.				

Cooking advice table*

Modes	Foods	Weight (in kg)	Rack position		Preheating	Recommended Temperature (°C)	Cooking duration (minutes)
			Standard guide rails	Sliding guide rails			
	Manual*						
Low temperature (Raising)*	Rising process for dough made with yeast (brioches, bread, sugar pie, croissants, etc.).		2	2	no	35-40	
	Automatic**						
Roast Meat	Roast dishes	1	2 or 3	2	no		
Fish fillets	Cod	0.4-0.5	2 or 3	2	no		
	Perch	0.4-0.5	2 or 3	2	no		
	Trout	0.4-0.5	2 or 3	2	no		
Bread***	Bread (see recipe)	1	1 or 2	1	no		
Baked cakes	Baked cakes	1	2 or 3	2	no		

* The cooking times listed above are intended as guidelines only and may be modified according to personal tastes. Oven preheating times are set as standard and may not be modified manually.

*** As stated in the recipe, pour 50 g (0,5 dl) water into the dripping pan in position 5.

** The duration of automatic coking functions are set by default. The values can be modified by the user, starting with the default duration.

AUTOMATIC COOKING FUNCTIONS:

When cooking/baking the foods of the weight that varies slightly from the suggested, the cooking duration can be customised according to personal taste by modifying the relevant value by $\pm 5/20$ minutes.

Care and 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.

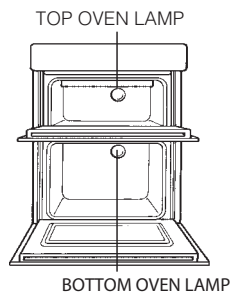
EXTERIOR SURFACES

- 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, allow 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.

REPLACEMENT OF THE OVEN LAMP



Disconnect the oven from the power supply. Unscrew the cover from the light, replace the bulb (25W - 230V - T 300 °C - E14) and screw the cover back on the light. Reconnect the oven to the power supply.

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. If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

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.

Catalytic Cleaning *

In some models, the most exposed internal vertical sides of the oven are coated with porous enamel, which is called catalytic enamel. When heated, this enamel destroys fat particles given off by the food. This „oxidation“ of the fat particles occurs when the temperature of the sides exceeds 170°C. The porous quality of the catalytic enamel increases the surface area where the exchange vital to the oxidation of the fats takes place.

If there is still grime on the catalytic surfaces after the cooking programme has ended, leave the empty oven on with the door shut, turning the temperature adjustment knob to its maximum setting. Leave the oven like this for a period of time between 60 and 90 minutes, according to how much dirt was left inside. The cleaning process for more stubborn food residues may be quickened by using hot water and a soft brush.

* Only in some models

Troubleshooting

Any problems that arise or faults that occur can often be resolved easily. 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.	Power cut. Disconnection from the mains. Malfunction.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the problem persists.

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 problem persists.

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 problem;
- the exact model type of your product;
- the assistance code (the number following the word SERVICE on the identification plate attached to the product, which can be seen on the inside edge when the oven door is open);
- your full address;
- a contact telephone number.

SERVICE 0000 000 00000



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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