

User manual

Istruzioni per  
l'uso

Oven

Forno

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Subject to change without notice.

## SAFETY INFORMATION

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Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

### **Children and vulnerable people safety**

 **Warning!** Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance. Children under 3 years must not be left unsupervised in the vicinity of the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

### **General Safety**

- Only a qualified person must install this appliance and replace the cable.

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Excess spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



## SAFETY INSTRUCTIONS

### Installation



**Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.


### Electrical connection



**Warning!** Risk of fire and electrical shock.


- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.

- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
  - Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
  - If the mains socket is loose, do not connect the mains plug.
  - Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
  - Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
  - The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
  - Fully close the appliance door, before you connect the mains plug to the mains socket.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
  - Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

 **Warning!** Risk of damage to the appliance.


- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

## Use

 **Warning!** Risk of injury, burns or electric shock or explosion.


- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

## Care and Cleaning

 **Warning!** Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

## Pyrolytic cleaning

 **Warning!** Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.


- Before carrying out a Pyrolytic self-cleaning function or the First Use of the appliance remove from the oven cavity:
  - Any excess food residues, oil or grease spills / deposits.
  - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers must:
  - Provide good ventilation during and after the first use at maximum temperature operation.
  - Provide good ventilation during and after each Pyrolytic cleaning.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
  - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum tem-

perature operation to a well-ventilated area.

- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful chemical fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.


## Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

 **Warning!** Risk of electrical shock.

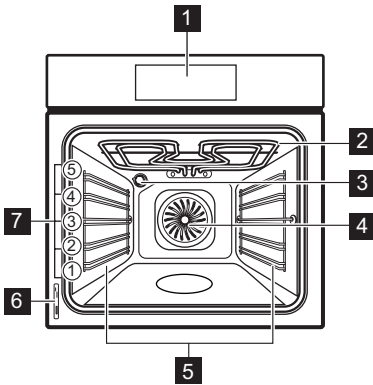
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## Disposal

 **Warning!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

## PRODUCT DESCRIPTION



- 1 Electronic programmer
- 2 Grill

- 3 Oven lamp
- 4 Fan
- 5 Shelf support, removable
- 6 Rating plate
- 7 Shelf positions

### Oven accessories

- **Wire shelf**  
For cookware, cake tins, roasts.
- **Baking tray**  
For cakes and biscuits.
- **Grill- / Roasting pan**  
To bake and roast or as pan to collect fat.
- **Telescopic runners**  
For shelves and trays.

## BEFORE FIRST USE

**Warning!** Refer to the Safety chapters.

### Initial cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

**Important!** Refer to the chapter "Care and cleaning".

### Setting and changing the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version. After the software version goes off, the display shows h and 12:00 flashes.

#### Setting the time of day:

1. Touch  $\wedge$  or  $\vee$  to set the hours.
2. Touch OK .
3. Touch  $\wedge$  or  $\vee$  to set the minutes.
4. Touch OK or  $\odot$  .

The Temperature / Time display shows the new time.

### Changing the time of day

You can change the time of day only when the appliance is off. Touch  $\odot$  .  $\odot$  flashes in the display. To set the new time of day, use the above procedure.

### Preheating

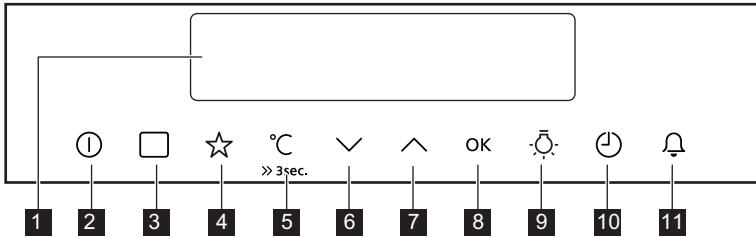
Preheat the empty appliance to burn off the remaining grease.

1. Set the function  $\square$  and the maximum temperature.
2. Let the appliance operate for 45 minutes.
3. Set the function  $\otimes$  and the maximum temperature.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

# CONTROL PANEL

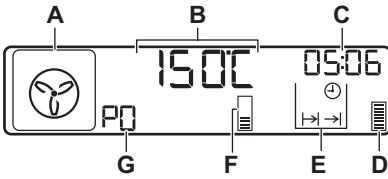
## Electronic programmer



Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	DISPLAY	Shows the current settings of the appliance.
2		ON / OFF	To activate and deactivate the appliance.
3		OPTIONS	To set an oven function or an automatic programme.
4		MY FAVOURITE PROGRAMME	To store your favourite programme. Use it to have access to your favourite programme directly or when the appliance is deactivated.
5		TEMPERATURE / FAST HEAT UP	To set and see the cavity temperature or the core temperature sensor temperature (if present). If you press and hold it for three seconds, it turns the Fast heat up function ON or OFF.
6		DOWN	To move down in the menu.
7		UP	To move up in the menu
8		OK	To confirm a selection or setting.
9		OVEN LIGHT	To activate or deactivate the oven lamp.
10		CLOCK	To set the clock functions.
11		MINUTE MINDER	To set the Minute Minder.

## Display



- A)** Heating function symbol
- B)** Temperature / time display
- C)** Clock / residual heat display (also Minute Minder and Time of Day)
- D)** Residual heat indicator
- E)** Indicators for the clock functions (refer to the table "Clock functions")
- F)** Heat-up indicator
- G)** Number of a heating function / programme

## Other indicators in the display

Symbols	Name	Description
	<b>Functions</b>	You can choose an oven function.
	<b>Automatic programme</b>	You can choose an automatic programme.
	<b>My favourite programme</b>	The favourite programme operates.
<b>kgr / gr</b>	<b>kg / g</b>	An automatic programme with weight input operates.
<b>h / min</b>	<b>h / min</b>	A clock function operates.
	<b>Heat-up / residual heat indicator</b>	Shows the temperature level in the appliance.
	<b>Temperature / fast heat up</b>	The function operates.
	<b>Temperature</b>	You can examine or change the temperature.
	<b>Door lock</b>	The door lock function operates.
	<b>Minute minder</b>	The minute minder function operates.

## Heat up indicator

If you activate an oven function, the bars come on in the display. The bars show that the temperature in the appliance increases or decreases.

When the appliance is at the set temperature, the bars go off the display.

## DAILY USE

**Warning!** Refer to the Safety chapters.













To operate the appliance you can use:

- **The manual mode** - to set a heating function, the temperature and the cooking time manually.




- **automatic programmes** - to prepare a dish when you do not have knowledge or experience in cooking.


Oven function	Application
<b>1</b> True Fan Cooking	To bake on maximum on 3 shelf positions at the same time. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking. Also to dry food.





	Oven function	Application
2		Pizza Setting To bake food on one shelf position for a more intensive browning and a crispy bottom. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking.
3		Slow Cook To prepare very lean and tender roasted food.
4		Conventional Cooking To bake and roast food on one shelf position.
5		Frozen Foods To make your convenience food such as chips, wedges or spring rolls crispy.
6		Turbo Grilling To roast larger meat joints or poultry with bones on one shelf position. Also to gratinate and to brown.
7		Fast Grilling To grill flat food in large quantities and to toast bread.
8		Grilling To grill flat food in the middle of the grill and to toast bread.
9		Keep Warm To keep food warm.
10		Defrost To defrost frozen food.
11		Bottom Heat To bake cakes with a crispy bottom and to preserve food.
12		ECO Roasting ECO functions let you optimize the energy consumption during cooking. Thus, it is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables for and oven functions that is almost the same.
13		Pyrolysis To clean the oven. The high temperature burns off the residual dirt. You can then remove it with a cloth when the appliance is cold.

## Setting the oven function

1. Activate the appliance with . The display shows the set temperature, the symbol and the number of the oven function.
2. Touch  or  to set an oven function.
3. Touch OK or the appliance starts automatically after five seconds.

 If you activate the appliance and do not set an oven function or programme, the appliance deactivates automatically after 20 seconds.





## Changing the temperature

Touch  /  to change the temperature in steps of 5 °C.

When the appliance is at the set temperature, an acoustic signal sounds and the Heat up indicator goes out.

## Checking the temperature

You can see the temperature in the appliance when the function or programme operates.


1. Touch . The Temperature / Time display shows the temperature in the appliance. If you want to change the oven temperature, touch  one more time and use  or .



2. Touch OK to go back to the set temperature or the display shows it automatically after five seconds.

## Fast heat up function

The Fast heat up function decreases the heat up time.

### Activating the Fast heat up function:

Touch and hold  for more than three seconds.

If you activate the Fast heat up function, the bars on the display  flash one by one and  → comes on to show that the function operates.

Additional information:

- Do not put food into the oven when the Fast heat up function operates.
- The Fast heat up is not available with all oven functions. An acoustic signal sounds if the Fast heat up is not available for the set function.

## Energy saving







**The appliance contains features which help you save energy during everyday cooking:**

### • Residual heat:






- When the heating function or programme operates, the heating ele-

ments are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration, End, Time delay). This feature does not operate with the grill functions.

- When the appliance is off, you can use the heat to keep food warm. The clock / residual heat display shows the remaining temperature, and the bars show the temperature as it decreases.

- **Cooking with the lamp off** - Touch  to deactivate the lamp during cooking.
- **Deactivating the display** - If necessary, you can fully deactivate the display. Touch  and  at the same time until the display goes out. This step also activates the display.
- **Eco functions** - refer to "Oven functions".
- When you use the **Eco functions** the lamp deactivates. The lamp activates again when you touch .


## CLOCK FUNCTIONS

SYMBOL	FUNCTION	DESCRIPTION
	COUNT UP TIMER	To set count up. It shows how long the appliance operates. This function has no effect on the operation of the appliance.
	TIME OF DAY	To examine the time of day. For changing the time of day refer to 'Setting and changing the time'.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates. You can use the Duration and End functions at the same time (Time delay), if the appliance is to be activated and deactivated automatically later.
	SET+GO	To start the appliance with the necessary settings with only one touch of the sensor field, any time later.

### Count Up Timer

Use the Count Up Timer to monitor how long the appliance operates. It is on immediately when the appliance starts to heat.

**Reset the Count Up Timer:** touch .

Touch  until the display shows "00:00" and the Count Up Timer starts to count up again.

- i** You cannot use the Count Up Timer when Duration or End is set.

## Setting the DURATION

1. Activate the appliance and set an oven function and temperature.
2. Touch  $\odot$  again and again until the display shows  $\text{h}\rightarrow\text{l}$ .  $\text{h}\rightarrow\text{l}$  flashes in the display.
3. Use  $\wedge$  or  $\vee$  to set the minutes for DURATION.
4. Touch OK to confirm.
5. Use  $\wedge$  or  $\vee$  to set the hours for DURATION.

- i** If you touch  $\odot$  or OK while you set the DURATION, the appliance switches to the setting of the END function.

6. When the set time ends, an acoustic signal sounds for two minutes.  $\text{h}\rightarrow\text{l}$  and time setting flash in the display. The appliance deactivates. Touch a sensor field to stop the acoustic signal.
7. Deactivate the appliance.

## Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch  $\odot$  again and again until the display shows  $\rightarrow\text{l}$ .  $\rightarrow\text{l}$  flashes in the display.
3. Use  $\wedge$  or  $\vee$  to set the END (first you set the minutes and then the hours) and OK or  $\odot$  to confirm.
4. When the set time ends, an acoustic signal sounds for two minutes.  $\rightarrow\text{l}$  symbol and the time setting flash in the display. The appliance deactivates.
5. Touch a sensor field to stop the acoustic signal.
6. Deactivate the appliance.

## Check result (selected models only)

If you set the END or DURATION function, two minutes before the end of cooking an acoustic signal sounds and the lamp activates. The appliance goes to the setting of the END or DURATION function. During these two minutes you can examine the re-

sults of the cooking, and, if necessary, add the END or DURATION time.

## Setting the SET+GO

1. Set an oven function (or programme) and temperature (refer to "Setting the oven function" and "Changing the temperature").
2. Set the DURATION (refer to "Setting the DURATION").
3. Touch the field **Time functions** again and again until  $\text{h}\rightarrow\text{l}$  flashes in the display.
4. Touch OK to set the SET+GO function. The display shows  $\text{h}\rightarrow\text{l}$  and  $\text{h}\rightarrow\text{l}$  with an indicator. This indicator shows which clock function is activated.
5. Touch a sensor field (apart from ON / OFF) to start the SET+GO function.

- i** You can use the SET+GO function only when the DURATION is set.

## Setting the MINUTE MINDER

Use the MINUTE MINDER to set a countdown (maximum 23 h 59 min). This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time and also when the appliance is off.

1. Touch  $\text{h}\rightarrow\text{l}$ .  $\text{h}\rightarrow\text{l}$  and "00" flash in the display.
2. Use  $\wedge$  or  $\vee$  to set the MINUTE MINDER. First you set the seconds, then the minutes and the hours.
3. Touch OK or the MINUTE MINDER starts automatically after five seconds.
4. When the set time ends, an acoustic signal sounds for two minutes and 00:00 and  $\text{h}\rightarrow\text{l}$  flash in the display.
5. Touch a sensor field to stop the acoustic signal.


## Setting the Time delay function


The DURATION  $\text{h}\rightarrow\text{l}$  and END  $\rightarrow\text{l}$  functions can be used at the same time, if the oven is to be activated and deactivated automatically later. In this case, first set the DURATION  $\text{h}\rightarrow\text{l}$  and then the END  $\rightarrow\text{l}$  function (refer to "Setting the DURATION" and "Setting the END").

When the Time delay function is activated, the display shows a static symbol of the oven function,  $\text{h}\rightarrow\text{l}$  with a dot and  $\rightarrow\text{l}$ . The

dot shows which clock function is on in the Clock / residual heat display.

## AUTOMATIC PROGRAMMES

 **Warning!** Refer to the Safety chapters.

 There are 20 automatic programmes and recipes. Use an automatic programme or recipe when you do not have the knowledge or experience on how to prepare a dish.

**There are two types of automatic programmes:**




- Automatic recipes
- Automatic programmes with weight input


### Automatic programmes

Programme number	Programme name
1	BRAISED MEAT
2	ROAST PORK
3	ROAST VEAL
4	ROAST LAMB
5	ROAST GAME
6	CHICKEN, WHOLE
7	WHOLE FISH
8	PIZZA
9	QUICHE LORRAINE
10	LEMON SPONGE CAKE
11	CHEESE CAKE
12	ROLLS
13	FARMER BREAD
14	DOUGH PROVING
15	POTATO GRATIN
16	LASAGNE
17	CANNELLONI
18	CONVENIENCE CAKE
19	CONVENIENCE PIZZA
20	CONVENIENCE POTATO TYPES

### Automatic recipes

#### Setting an automatic recipe:


1. Activate the appliance.
2. Touch . The display shows the number of the automatic programme.
3. Touch  or  to choose the automatic recipe.
4. Touch OK or the automatic recipe activates automatically after five seconds.
5. When the set time ends, an acoustic signal sounds for two minutes. The

symbol  flashes. The appliance deactivates.

6. Touch a sensor field to stop the acoustic signal.

### Automatic programmes with weight input

If you set the weight of the meat, the appliance calculates the roasting time.

1. Activate the appliance.
2. Touch .

3. Touch  $\wedge$  or  $\vee$  to set the weight programme.  
The display shows: the cooking time, the duration symbol  $\text{H}|\text{I}$ , a default weight, a unit of measurement (kg, g).
4. Touch OK or the settings save automatically after five seconds.
5. The appliance activates. A symbol of the weight unit flashes in the display.

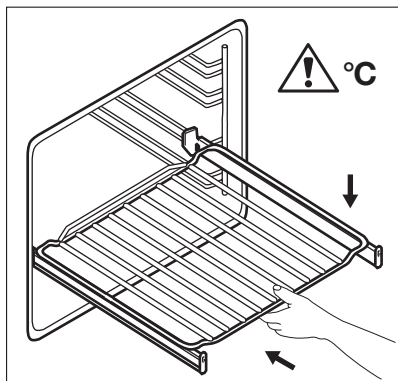
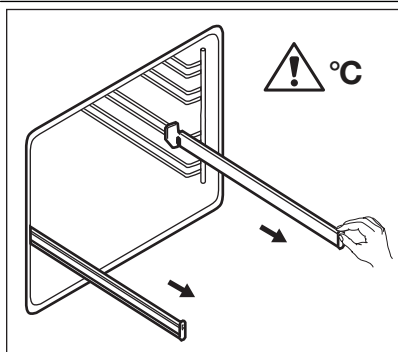
During this time you can change the default weight value with  $\wedge$  or  $\vee$ .  
Touch OK.

6. When the set time ends, an acoustic signal sounds for two minutes.  $\text{H}|\text{I}$  flashes. The appliance deactivates.
7. Touch a sensor field to stop the acoustic signal.

## USING THE ACCESSORIES

**Warning!** Refer to the Safety chapters.

### Telescopic runners



1. Pull out the right and left hand telescopic runners.
2. Put the wire shelf on the telescopic runners and carefully push them into the appliance.  
Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

**Important!** Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.

**Caution!** Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

## ADDITIONAL FUNCTIONS

### My Favourite Programme function

Use this function to save your favourite temperature and time settings for an oven function or programme.

1. Set the temperature and time for an oven function or programme.
2. Touch and hold ☆ for more than three seconds. An acoustic signal sounds.
3. Deactivate the appliance.

### Using My Favourite Programme function:

- **To activate the function** touch ☆. The appliance activates your favourite programme.
- **To deactivate the function** touch Ⓛ. The appliance deactivates your favourite programme.

**i** When the function operates, you can change the time and temperature.

### Child Lock

The Child Lock prevents an accidental operation of the appliance.

### Activating and deactivating the Child Lock function:

1. Deactivate the appliance with Ⓛ. Do not set an oven function.
2. Touch and hold Ⓛ and ✓ at the same time for 2 seconds. An acoustic signal sounds. SAFE comes on or goes out in the display.

**i** If the appliance has the Pyrolytic cleaning function and the function operates, the door is locked. A message comes on in the display when you touch a sensor field.

3. Touch and hold Ⓛ and ✓ at the same time for 2 seconds to deactivate the Child Lock.

### Settings menu

Indicator of the setting menu	Description	Value to set
SET1	SET+GO	ON / OFF
SET2	RESIDUAL HEAT INDICATOR	ON / OFF
SET3	CLEANING REMINDER	ON / OFF

### Function Lock

You can activate the function only when the appliance operates. The Function Lock prevents an accidental change of the oven function.

### Activating / deactivating the Function Lock function:

1. Activate the appliance.
2. Activate an oven function or setting.
3. Touch and hold Ⓛ and ✓ at the same time for 2 seconds. An acoustic signal sounds.

Loc comes on or goes out in the display.

Useful information:

You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.

If the appliance has the Pyrolytic cleaning function and the function operates, the door is locked. A message comes on in the display when you touch a sensor field.

4. Touch and hold Ⓛ and ✓ at the same time for 2 seconds to deactivate the Function Lock.

### Settings menu

The settings menu lets you add or remove functions from the main menu (for example: you can activate or deactivate the Residual heat indicator). Settings menu has maximum eight settings (from SET1 to SET8). The number of the settings is different for different models. Look into the table below to see the possible value of each setting.


Indicator of the setting menu	Description	Value to set
SET4 <sup>1)</sup>	KEY TONE	CLICK / BEEP / OFF
SET5	FAULTY TONE	ON / OFF
SET6	SERVICE MENU	---
SET7	RESTORE SETTINGS	YES / NO
SET8 <sup>2)</sup>	TIME EXTENSION	ON / OFF

1) It is not possible to deactivate the tone of the ON / OFF sensor field.

2) Selected models only

**i** You can set the settings menu only when the appliance is deactivated.

### Activate the Settings menu:

1. If necessary, deactivate the appliance .
2. Touch and hold the field **Oven functions** for three seconds. The display shows "SET1" and "1" flashes.
3. Touch  $\wedge$  /  $\vee$  to select the setting.
4. Touch OK .

5. Touch  $\wedge$  /  $\vee$  to change the value of the setting.

6. Touch OK .

### Automatic switch-off

For safety reasons the appliance deactivates automatically after some time:

- if an oven function operates.
- if you do not change the oven temperature.

Temperature	Switch-off time
30 °C - 115 °C	12.5 h
120 °C - 195 °C	8.5 h
200 °C - 245 °C	5.5 h
250 °C - maximum °C	3.0 h

After the Automatic switch-off, touch a sensor field to operate the appliance again.

**Important!** The Automatic switch-off works with all oven functions, apart from Light, Slow Cook, Duration, End, Time delay.

### Brightness of the display

**There are two modes of display brightness:**

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  - When the appliance is activated.
  - If you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.

- If the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

### Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

### Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

## HELPFUL HINTS AND TIPS

- The appliance has five shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.
- If you use two baking trays at the same time, keep one empty level between them.

### Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

### Cooking times

Cooking times depend on the type of food, its consistency, and volume. Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

### Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.

## Baking and roasting table

### CAKES

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Whisked recipes	2	170	3 (2 and 4)	160	45 - 60	In a cake mould
Shortbread dough	2	170	3 (2 and 4)	160	20 - 30	In a cake mould
Buttermilk cheesecake	1	170	2	165	80 - 100	In a 26 cm cake mould
Apple cake (Apple pie)	2	170	2 (left and right)	160	80 - 100	In two 20 cm cake moulds on a wire shelf <sup>1)</sup>
Strudel	3	175	2	150	60 - 80	In a baking tray
Jam-tart	2	170	2 (left and right)	165	30 - 40	In a 26 cm cake mould
Sponge cake	2	170	2	150	40 - 50	In a 26 cm cake mould



TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Christmas cake / Rich fruit cake	2	160	2	150	90 - 120	In a 20 cm cake mould <sup>1)</sup>
Plum cake	1	175	2	160	50 - 60	In a bread tin <sup>1)</sup>
Small cakes - one level	3	170	3	150 - 160	20 - 30	In a baking tray <sup>1)</sup>
Small cakes - two levels	-	-	2 and 4	140 - 150	25 - 35	In a baking tray <sup>1)</sup>
Small cakes - three levels	-	-	1, 3 and 5	140 - 150	30 - 45	In a baking tray <sup>1)</sup>
Biscuits / pastry stripes - one level	3	140	3	140 - 150	25 - 45	In a baking tray
Biscuits / pastry stripes - two levels	-	-	2 and 4	140 - 150	35 - 40	In a baking tray
Biscuits / pastry stripes - three levels	-	-	1, 3 and 5	140 - 150	35 - 45	In a baking tray
Meringues - one level	3	120	3	120	80 - 100	In a baking tray
Meringues - two levels	-	-	2 and 4	120	80 - 100	In a baking tray <sup>1)</sup>
Buns	3	190	3	190	12 - 20	In a baking tray <sup>1)</sup>
Eclairs - one level	3	190	3	170	25 - 35	In a baking tray
Eclairs - two levels	-	-	2 and 4	170	35 - 45	In a baking tray
Plate tarts	2	180	2	170	45 - 70	In a 20 cm cake mould
Rich fruit cake	1	160	2	150	110 - 120	In a 24 cm cake mould
Victoria sandwich	1	170	2	160	30 - 50	In a 20 cm cake mould <sup>1)</sup>

1) Preheat for 10 minutes.

## BREAD AND PIZZA

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
White bread	1	190	1	190	60 - 70	1 - 2 pieces, 500 gr per piece <sup>1)</sup>
Rye bread	1	190	1	180	30 - 45	In a bread tin

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Bread rolls	2	190	2 (2 and 4)	180	25 - 40	6 - 8 rolls in a baking tray <sup>1)</sup>
Pizza	1	230 - 250	1	230 - 250	10 - 20	In a baking tray or a deep pan <sup>1)</sup>
Scones	3	200	3	190	10 - 20	In a baking tray <sup>1)</sup>

1) Preheat for 10 minutes.

## FLANS

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Pasta flan	2	200	2	180	40 - 50	In a mould
Vegetable flan	2	200	2	175	45 - 60	In a mould
Quiches	1	180	1	180	50 - 60	In a mould <sup>1)</sup>
Lasagne	2	180 - 190	2	180 - 190	25 - 40	In a mould <sup>1)</sup>
Cannelloni	2	180 - 190	2	180 - 190	25 - 40	In a mould <sup>1)</sup>

1) Preheat for 10 minutes.

## MEAT

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Beef	2	200	2	190	50 - 70	On a wire shelf
Pork	2	180	2	180	90 - 120	On a wire shelf
Veal	2	190	2	175	90 - 120	On a wire shelf
English roast beef, rare	2	210	2	200	50 - 60	On a wire shelf
English roast beef, medium	2	210	2	200	60 - 70	On a wire shelf
English roast beef, well done	2	210	2	200	70 - 75	On a wire shelf
Shoulder of pork	2	180	2	170	120 - 150	With rind
Shin of pork	2	180	2	160	100 - 120	2 pieces
Lamb	2	190	2	175	110 - 130	Leg
Chicken	2	220	2	200	70 - 85	Whole
Turkey	2	180	2	160	210 - 240	Whole
Duck	2	175	2	220	120 - 150	Whole
Goose	2	175	1	160	150 - 200	Whole

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Rabbit	2	190	2	175	60 - 80	Cut in pieces
Hare	2	190	2	175	150 - 200	Cut in pieces
Pheasant	2	190	2	175	90 - 120	Whole

## FISH

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Trout / Sea bream	2	190	2	175	40 - 55	3 - 4 fish
Tuna fish / Salmon	2	190	2	175	35 - 60	4 - 6 fillets

## Grilling

**i** Preheat the empty oven for 3 minutes, before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time [min]	
	Pieces	[g]	Shelf position	Temp [°C]	1st side	2nd side
Fillet steaks	4	800	4	max.	12 - 15	12 - 14
Beef steaks	4	600	4	max.	10 - 12	6 - 8
Sausages	8	-	4	max.	12 - 15	10 - 12
Pork chops	4	600	4	max.	12 - 16	12 - 14
Chicken (cut in 2)	2	1000	4	max.	30 - 35	25 - 30
Kebabs	4	-	4	max.	10 - 15	10 - 12
Breast of chicken	4	400	4	max.	12 - 15	12 - 14
Hamburger	6	600	4	max.	20 - 30	-
Fish fillet	4	400	4	max.	12 - 14	10 - 12
Toasted sandwiches	4 - 6	-	4	max.	5 - 7	-
Toast	4 - 6	-	4	max.	2 - 4	2 - 3

## Turbo Grilling

### Beef

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast beef or fillet, rare	per cm of thickness	1 or 2	190 - 200 <sup>1)</sup>	5 - 6
Roast beef or fillet, medium	per cm of thickness	1 or 2	180 - 190 <sup>1)</sup>	6 - 8

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast beef or fillet, well done	per cm of thickness	1 or 2	170 - 180 <sup>1)</sup>	8 - 10

1) Preheat the oven.

### Pork

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Shoulder, neck, ham joint	1 - 1.5 kg	1 or 2	160 - 180	90 - 120
Chop, spare rib	1 - 1.5 kg	1 or 2	170 - 180	60 - 90
Meat loaf	750 g - 1 kg	1 or 2	160 - 170	50 - 60
Pork knuckle (pre-cooked)	750 g - 1 kg	1 or 2	150 - 170	90 - 120

### Veal

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast veal	1 kg	1 or 2	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	1 or 2	160 - 180	120 - 150

### Lamb

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Leg of lamb, roast lamb	1 - 1.5 kg	1 or 2	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	1 or 2	160 - 180	40 - 60

### Poultry

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Poultry portions	200 - 250 g each	1 or 2	200 - 220	30 - 50
Chicken, half	400 - 500 g each	1 or 2	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	1 or 2	190 - 210	50 - 70
Duck	1.5 - 2 kg	1 or 2	180 - 200	80 - 100
Goose	3.5 - 5 kg	1 or 2	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	1 or 2	160 - 180	120 - 150
Turkey	4 - 6 kg	1 or 2	140 - 160	150 - 240

### Fish (steamed)

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Whole fish	1 - 1.5 kg	1 or 2	210 - 220	40 - 60

### Slow Cook

Use this function to prepare lean, tender pieces of meat and fish. Slow Cook is not applicable to such recipes as pot roast or fatty roast pork.

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use the automatic slow cook function for poultry.

- i** When you use this function, always cook dishes without a cover.
1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
  2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
  3. Select the Slow Cook function.

Food to be cooked	Weight (g)	Shelf position	Temperature °C	Time in min.
Roast beef	1000 - 1500	1	120	120 - 150
Fillet of beef	1000 - 1500	3	120	90 - 150
Roast veal	1000 - 1500	1	120	120 - 150
Steaks	200 - 300	3	120	20 - 40

## Defrosting

TYPE OF DISH	[g]	Defrosting time [min]	Further defrosting time [min]	Notes
Chicken	1000	100 - 140	20 - 30	Place the chicken on an up-turned saucer placed on a large plate. Turn halfway through.
Meat	1000	100 - 140	20 - 30	Turn halfway through.
Meat	500	90 - 120	20 - 30	Turn halfway through.
Trout	150	25 - 35	10 - 15	-
Strawberries	300	30 - 40	10 - 20	-
Butter	250	30 - 40	10 - 15	-
Cream	2 x 200	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1400	60	60	-

## Preserving - Bottom Heat

### Soft fruit

PRESERVE	Temperature [°C]	Cooking time until simmering [min]	Further cooking time at 100 °C [min]
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	-

### Stone fruit

PRESERVE	Temperature [°C]	Cooking time until simmering [min]	Further cooking time at 100 °C [min]
Pears, quinces, plums	160 - 170	35 - 45	10 - 15

### Vegetables

PRESERVE	Temperature [°C]	Cooking time until simmering [min]	Further cooking time at 100 °C [min]
Carrots <sup>1)</sup>	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-

PRESERVE	Temperature [°C]	Cooking time until simmering [min]	Further cooking time at 100 °C [min]
Mixed pickles	160 – 170	50 – 60	5 – 10
Kohlrabi, peas, asparagus	160 – 170	50 – 60	15 – 20

1) After you deactivate the appliance, leave the preserve in the oven.

## Drying - True Fan Cooking

Cover the oven shelves with baking parchment.


### VEGETABLES

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
Beans	3	1/4	60 - 70	6 - 8
Peppers	3	1/4	60 - 70	5 - 6
Vegetables for soup	3	1/4	60 - 70	5 - 6
Mushrooms	3	1/4	50 - 60	6 - 8
Herbs	3	1/4	40 - 50	2 - 3

### FRUIT

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
Plums	3	1/4	60 - 70	8 - 10
Apricots	3	1/4	60 - 70	8 - 10
Apple slices	3	1/4	60 - 70	6 - 8
Pears	3	1/4	60 - 70	6 - 9

## CARE AND CLEANING

 **Warning!** Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents,

sharp-edged objects or a dishwasher. It can destroy nonstick coating.

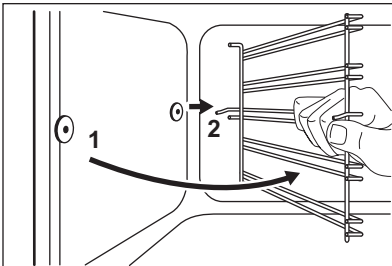
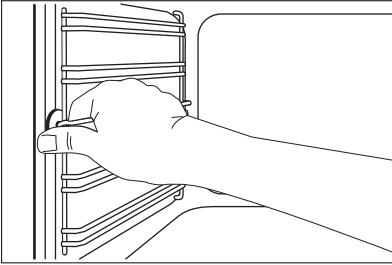
### **Stainless steel or aluminium appliances:**

Clean the oven door with a wet sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

### **Shelf supports**

You can remove the shelf supports to clean the side walls.

## Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.
2. Pull the rear end of the shelf support away from the side wall and remove it.

## Installing the shelf supports

Install the shelf supports in the opposite sequence.

- i** The rounded ends of the shelf supports must point to the front.

## Pyrolytic cleaning

1. Remove all accessories and removable shelf supports.

- i** **Do not start the pyrolytic cleaning if:**
- You did not fully close the oven door. In some models, the display shows "C3" when this error occurs.
2. Remove the worst dirt manually.
  3. Set the Pyro Cleaning function (refer to "Oven functions").
  4. Touch  $\wedge$  or  $\vee$  to set the duration of the cleaning procedure:
    - **1** – 1:00 for a low degree of dirt
    - **2** – 1:30 for a usual degree of dirt
    - **3** – 2:30 for a high degree of dirt.
 Touch OK to activate the pyrolytic cleaning.

Useful information:

You can use the End function to delay the start of the cleaning procedure.

During the pyrolytic cleaning the door is locked. The symbol  $\square$  and the bars of the heat indicator come up, until the door unlocks.

The door unlocks when the temperature inside the oven is under safety conditions and the pyrolytic cleaning finishes.

During the pyrolytic cleaning the lamp is deactivated.

## Cleaning reminder

To remind you that the pyrolytic cleaning is necessary the cleaning reminder symbol  $\square$  flashes in the display after each deactivation of the appliance for the next 10 seconds.

- i** **The cleaning reminder goes out:**
- After the end of the pyrolytic cleaning
  - When you deactivate it in the basic settings (refer to "Settings menu")

## Oven lamp

- !** **Warning!** Be careful when you change the oven lamp. There is a risk of electrical shock.

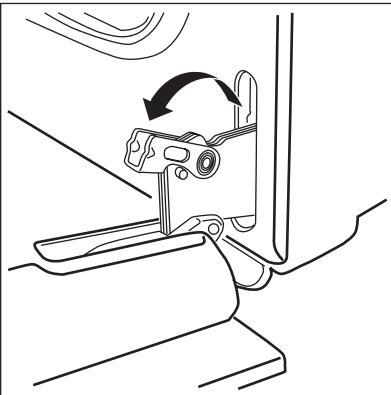
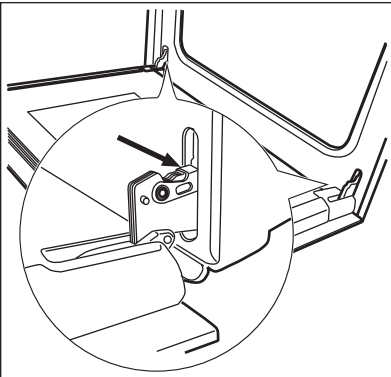
### Before you change the oven lamp:

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

- i** Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover. Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb. Use the same oven lamp type.
4. Install the glass cover.

### Removing the oven door and the glass panel



### Cleaning the oven door

The oven door has four glass panels. You can remove the oven door and the internal glass panels to clean them.

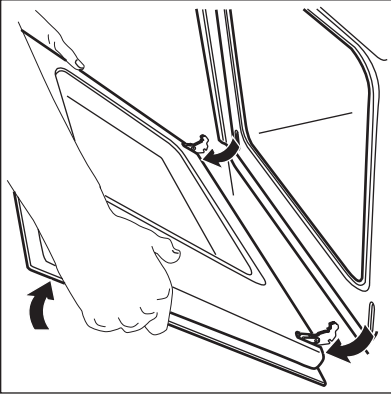
- i** The oven door can close if you try to remove the glass panels before you remove the oven door.

**!** **Caution!**

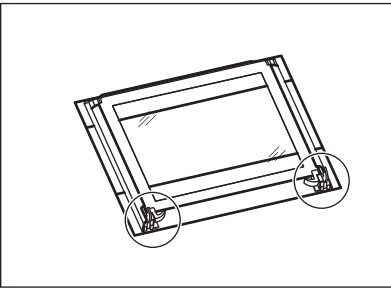
Do not use the appliance without the glass panels.

1. Open the door fully and hold the two door hinges.
2. Lift and turn the levers on the two hinges.

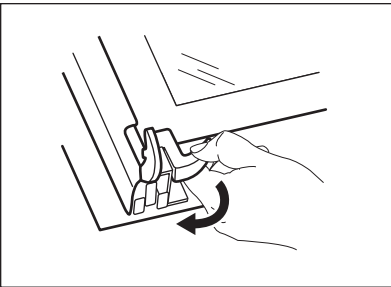




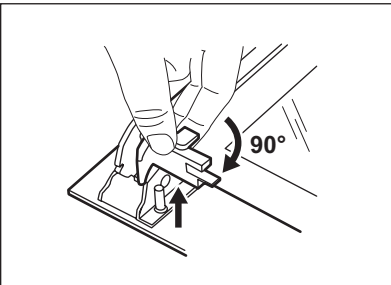
3. Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



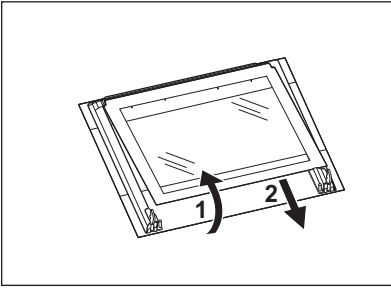
4. Put the door on a soft cloth on a stable surface.



5. Release the locking system to remove the glass panels.

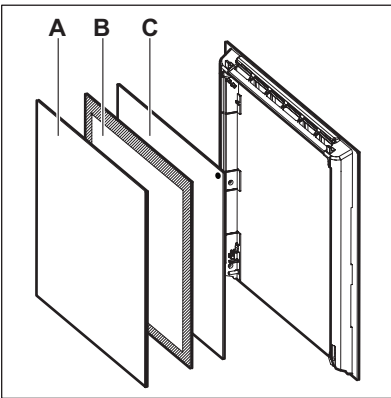


6. Turn the two fasteners by 90° and remove them from their seats.

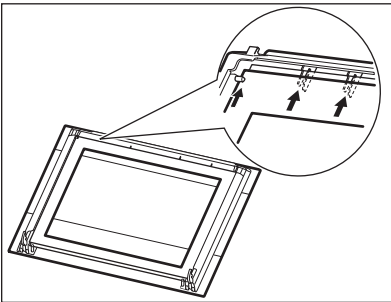


7. Carefully lift (step 1) and remove (step 2) the glass panels one by one. Start from the top panel.
8. Clean the glass panels with water and soap. Dry the glass panels carefully.

### Installing the door and the glass panels



When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence. Make sure that you put the glass panels (A, B and C) back in the correct sequence. The middle panel (B) has a decorative frame. The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame (B) on the screen-printing zones is not rough when you touch it.





Make sure that you install the top panel in the seats correctly.

### WHAT TO DO IF...

**Warning!** Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The time of day is not set.	Set the clock. Refer to "Setting and changing the time".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.

Problem	Possible cause	Remedy
The appliance does not heat up.	The automatic switch-off is activated.	Refer to „Automatic switch-off“.
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The appliance does not heat up.	The Child Lock is activated.	Refer to "Deactivating the Child Lock".
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows C3.	You want to start the pyrolytic cleaning but you did not fully close the door.	Fully close the door.
The display shows F102.	The door lock is defective.	<ul style="list-style-type: none"> <li>Fully close the door.</li> <li>Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again.</li> <li>If the display shows F102 again, contact the Customer Care Department.</li> </ul>
The display shows an error code.	There is an electrical fault.	<ul style="list-style-type: none"> <li>Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again.</li> <li>If the display shows the error code again, contact the Customer Care Department.</li> </ul>
The display does not show the time during the off status.	The display is deactivated.	Touch  and  at the same time to activate the display again.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.


We recommend that you write the data here:

Model (MOD.) .....  
 Product number (PNC) .....  
 Serial number (S.N.) .....

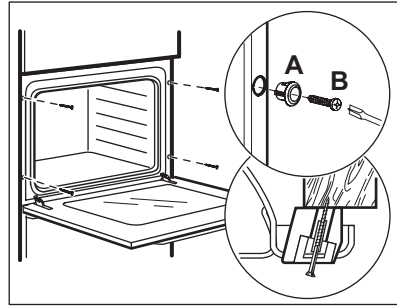
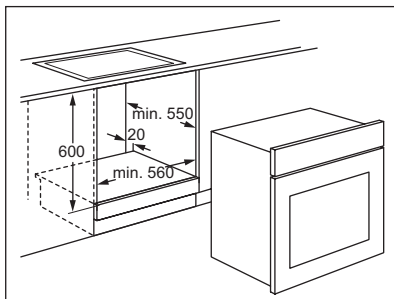
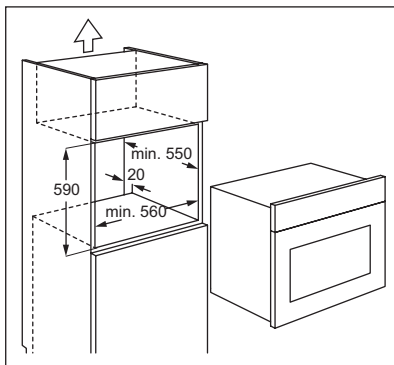
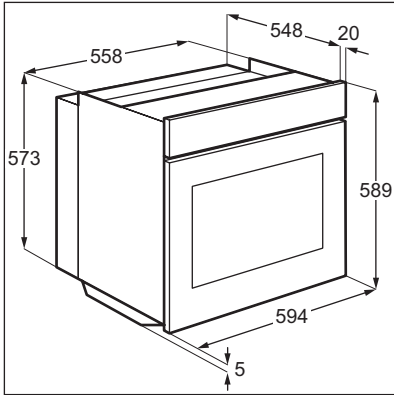
## TECHNICAL DATA

Voltage	230 V
Frequency	50 Hz

## INSTALLATION

 **Warning!** Refer to the Safety chapters.

## Building In



## Electrical installation

**Warning!** Only a qualified person must do the electrical installation.

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety Information".

This appliance is supplied with a main plug and a main cable.

## Cable

Cable types applicable for installation or replacement: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

For the section of the cable refer to the total power (on the rating plate) and to the table:

Total power	Section of the cable
maximum 1380 W	3 x 0.75 mm <sup>2</sup>
maximum 2300 W	3 x 1 mm <sup>2</sup>
maximum 3680 W	3 x 1.5 mm <sup>2</sup>

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

## ENVIRONMENT CONCERNS

Packaging material  
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international ab-

brevisions such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.