
ELECTRONIC OVENS

Installation - Use - Maintenance



GENERAL INFORMATION

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your new appliance.

Please remember the advice and warnings shown in this manual which is headed 'IMPORTANT – Warning and Safety Instructions'.

This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

NOTE: The adjacent furniture or the housing and all materials used in the installation must be able to withstand a minimum temperature rise of 85C above ambient during periods of use.

Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the above guidelines.

Installing the appliance in contravention of this temperature limit or the placing of adjacent cabinet materials closer than 4mm to the appliance, will be at the liability of the owner.

The use for any other purpose or in any other environment without the express agreement of the manufacture or its agent, would invalidate any warranty or liability claim

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in the Conditions of Guarantee.

The foregoing does not affect your statutory rights.

For Warranty conditions in Australia please consult the enclosed Australia Warranty card, or call the National Service Department on 1800 444 357.

Before using this appliance ensure that any protective packaging or coatings have been removed. To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws.

Any further information on waste disposal can be obtained from your local Environmental Agency office.

When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This Appliance has been Constructed and Distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS:-

**CE Marking – 93/68 Low Voltage – 73/23 EMC – 89/336
Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6, AS/NZS3350-1, AS/NZS3350-2-6**

As we have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

IMPORTANT NOTE – WARNING and SAFETY INSTRUCTIONS

This appliance complies with all current safety legislation, however the manufacture wishes to emphasise that compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

Young children should be supervised to ensure they do not play with the appliance.

If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

We also advise that great care is taken during use and cleaning operations.

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

Do not place heavy objects on or lean on the oven door when open as this can cause damage to the hinging.

Do not leave heated oil or fat unattended as there is a risk of fire.

Do not place pans or baking trays on the bottom of oven cavities or line with Aluminium Foil.

Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.

Do not use the appliance for space heating or to dry clothes.

Do not install the appliance next to curtains or soft furnishings.

Do not attempt to lift or move cooking appliances by pulling on any door or handle as this can cause damage.

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

A steam cleaner is not to be used with this appliance.

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

For electrical installations, NICEIC registration is recommended.

The manufacture & it's agent declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required – please consult your Qualified Installer if you are in any doubt about the amount required.

WARNING!!!

accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

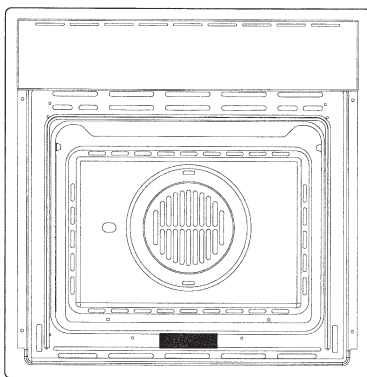
DEAR CUSTOMER,

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

THE MANUFACTURER



IMPORTANT

The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts.

THE FIRST TIME YOU USE THE OVEN

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure.

Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.

Important:

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

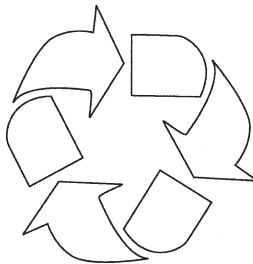
Ensure that the oven is never cleaned with anything abrasive or scratching. Only NON-CAUSTIC oven cleaners should be used.

RESPECT FOR THE ENVIRONMENT

The documentation provided with this oven has been printed on chlorine free bleached paper or recycled paper to show respect for the environment.

The packaging has also been designed to avoid environmental impact. Packaging material is ecological and can be re-used or recycled.

By recycling the packaging, you will help save raw materials as well as reducing the bulk of domestic and industrial waste.



THE CONTROL PANEL

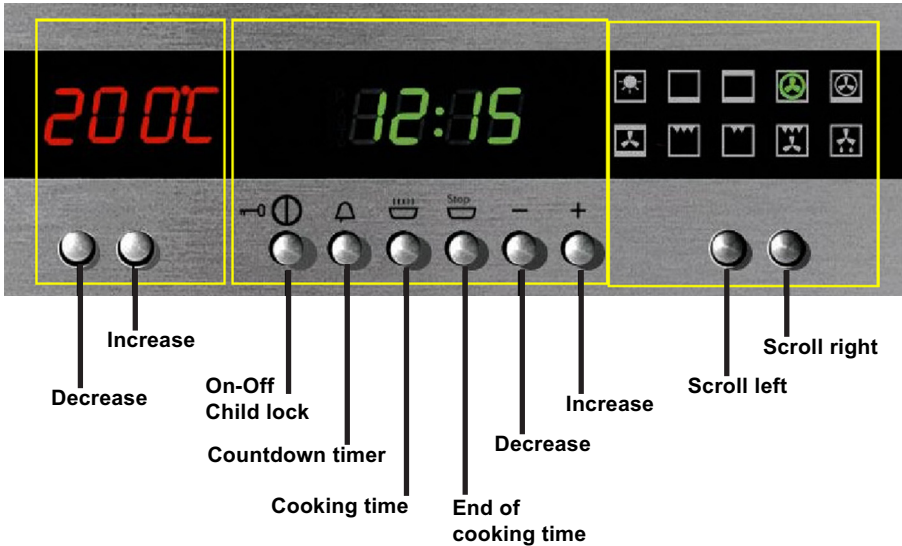
The panel shown here is purely indicative and may not be identical to the panel on the oven you have purchased.

Depending on the model of oven you have purchased, the *cooking functions* and *temperature functions* may be controlled by knobs instead of keys. The functions themselves are the same for keyboard and knob control ovens.

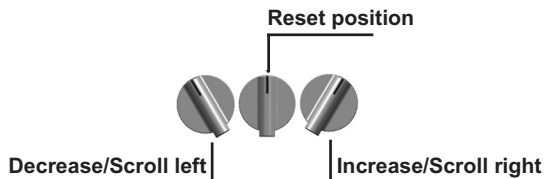
Temperature display

Time display

Cooking functions



Functions on knob control versions



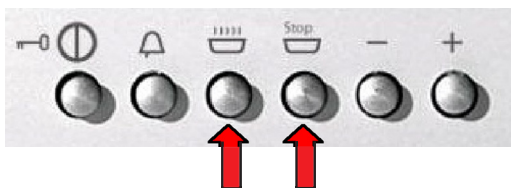
THE FIRST TIME YOU USE THE OVEN

Three zeroes flash on the display the first time you connect the oven to the mains electricity supply, and every time power returns after a power failure. This warns you that you must set the time on the clock before you can select any cooking function.

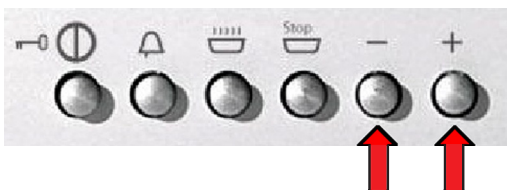
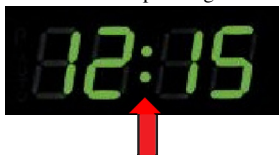
You must set the time on the clock before you can use the oven.

· Setting the clock

Press the two keys shown below simultaneously to enter clock mode.



The two dots separating the hours and minutes flash to show you are in clock mode.



Press the + or - keys

to increase or decrease the time.

After a few seconds the controller sets the time currently displayed and the two dots stop flashing.

Use one of the *cooking functions* to burn off any manufacturing residues from the heating elements and oven walls before actually using the oven to cook food.

Important! If you change the time setting, you reset the timer and cancel all cooking settings.

· Cooking functions

For each cooking function, your new oven's electronic controller suggests a default cooking temperature. This is based on our own experience in obtaining the best results. You can nevertheless change the default value to suit your own requirements.

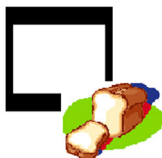
Oven light



Griddle
150°C



Fixed
200°C



Fan
180°C



Pizza
230°C



Fixed & fan
180°C



Double grill
250°C



Single grill
250°C



Grill & fan
210°C



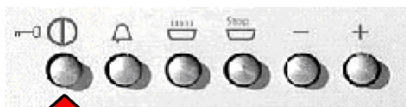
Defrost
60°C



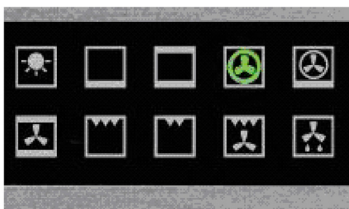
The food types shown are purely indicative of the sort of meal you can prepare with that function. To discover the tremendous versatility of this oven, feel free to experiment with all the functions on the basis of your own cooking experience.

· Cooking

You can start cooking in just a few simple moves.



Switch on the oven.



Choose which cooking function you want to use.



Change the default temperature if you wish, or just wait 4 seconds to accept the default temperature.

After 4 seconds the electronic controller automatically switches on the oven. The degrees centigrade symbol flashes to show that the oven is warming up.

The *cooking time* symbol appears on the display to show that the oven is working.



The oven beeps and the degrees centigrade symbol stops flashing when the oven reaches the set temperature. You can now put in the food you want to cook.

Important! The oven switches itself off automatically if you do not select a *cooking function* within 8 seconds of switching the oven on. If this occurs, the *time display* reads “OFF” and the oven beeps to tell you that it has switched off.

· Using the oven light

The oven is equipped with an intelligent light control to reduce electricity consumption. The light stays on while the oven is warming up and for 3 minutes after set temperature is reached, and then switches off.

Press any key to check on the food in the oven. The light comes on for another 3 minutes.

· Child lock

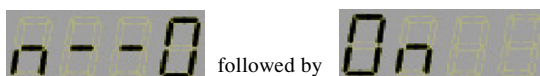
Your new electronic oven has a *child lock* function to prevent young children from tampering with it or accidentally switching it on. You can activate the *child lock* at any time, even when the oven is switched off.

Activating the *child lock*

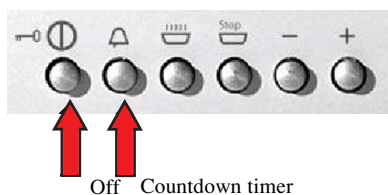


Press and hold the “On/Off” key for at least 3 seconds.

The *time display* shows



The electronic controller is now disabled. All you can do with the controls is switch the oven off (if it is on) or use the *countdown timer*.



If you press any other key, a key symbol appears on the *time display* or *temperature display* to inform you that the *child lock* is active.

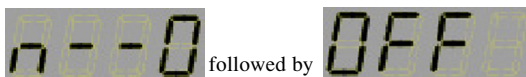
Important! You must deactivate the *child lock* before you can use the oven again.

Deactivating the *child lock*



Press and hold the “On/Off” key for at least 3 seconds.

The *time display* shows



· Using the *time display*

1. Using the countdown timer

The countdown timer works independently of all other timer functions, and can be used as a practical timer with buzzer even when the oven is switched off.



Countdown timer key



The time display appears and the dots separating the hours and minutes flash. Use the “+” and “-” keys to set the countdown period, then simply wait a few seconds for the controller to start the countdown.

The normal *time display* returns with the countdown symbol to show that the countdown is running.



At the end of the countdown time the oven beeps twice at an interval of two seconds and the countdown symbol flashes. Press any key to silence the buzzer. The oven beeps three times and the countdown symbol disappears.

2. Setting *cooking time*

Use the *cooking time* function to set the duration of cooking starting from the present time. You must select a cooking function before you can set *cooking time* (see the “*Cooking*” section).

Oven active: a cooking function has been selected.



Press this key to set *cooking time*.



The time display appears and the dots separating the hours and minutes flash. Use the “+” and “-” keys to set *cooking time*, then simply wait a few seconds for the controller to start timing the cooking period.



The normal *time display* returns with the auto-timer cooking symbol to show that the oven is working.

At the end of the *cooking time* the oven beeps twice at an interval of two seconds and the symbols flash. Then the *temperature display*, the *time display* and the heating elements switch off.

Press any key to silence the buzzer. The oven beeps three times and the symbols disappear.

! If you select no other functions within 8 seconds from silencing the buzzer, the oven automatically switches off.

3. Setting *end of cooking time*

Use the *end of cooking time* function to set the time at which you want cooking to finish. You must select a cooking function before you can set *end of cooking time* (see the “*Cooking*” section).

Oven active: a cooking function has been selected.



Press this key to set *end of cooking time*.

The time display appears and the dots separating the hours and minutes flash. Note that you must set a time different from the present time!



Use the “+” and “-” keys to set *end of cooking time*, then simply wait a few seconds for the controller to register it.



The normal *time display* returns with the auto-timer cooking symbol to show that the oven is working.

At the *end of cooking time* the oven beeps twice at an interval of two seconds and the symbols flash. Then the *temperature display*, the *time display* and the heating elements switch off.

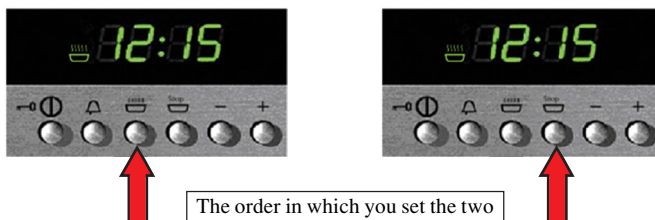
Press any key to silence the buzzer. The oven beeps three times and the symbols disappear.



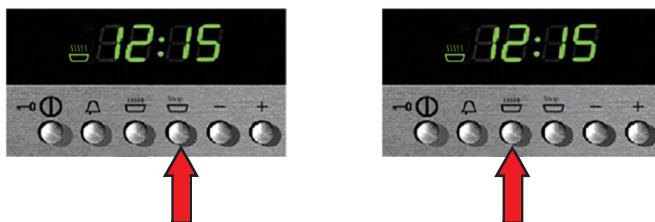
If you select no other functions within 8 seconds from silencing the buzzer, the oven automatically switches off.

4. Setting cooking start and end times

You can combine the *cooking time* and *end of cooking time* functions to set the start and end times for cooking. In this way you can program your electronic oven to cook while you are out or to defrost foods ready for you to cook when you get back. A great help in the kitchen!



The order in which you set the two functions is not important.



Example: We want to start cooking a dish 30 minutes before we get home so that it will be ready for us when we do.

Place the dish in the oven and select the cooking function you want (*Grill + fan* shown by way of example only). Adjust the default temperature as required.



Set a cooking time of 30 minutes.

Set the *cooking time* (see section 2. Setting *cooking time*).



Before you set *end of cooking time*, note the present time.



When you set *end of cooking time*, the timer display present time plus *cooking time* by default.

Use the “+” key to set a time e.g. 10 minutes later. The timer registers this time after a few seconds. The display switches off and the oven enters stand-by mode. The present time is displayed.



At 12:25, the oven switches on in *Grill + fan* mode for 30 minutes, and switches off at 12.55 according to our time settings.



Hint! This is a good time to activate the *child lock* to prevent young children from tampering with or accidentally switching on the oven.

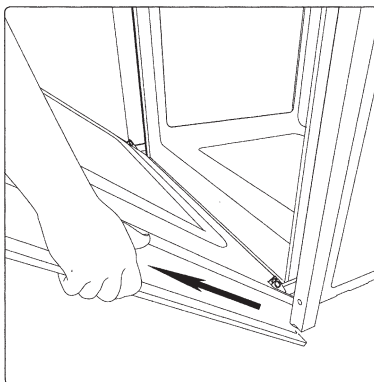
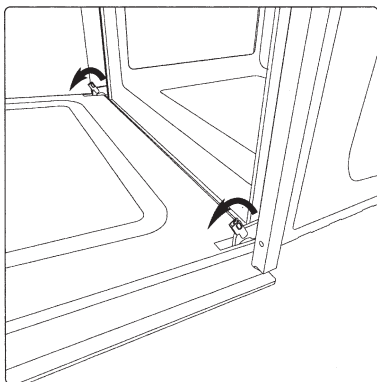


REMOVING THE OVEN DOOR

The oven door can be removed quickly and easily. To do so, proceed as follows:

- Open the door fully.
- Lift the two levers shown in fig.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it from its mountings.

To replace fit the door, fit the hinges in their mountings and lower the two levers.

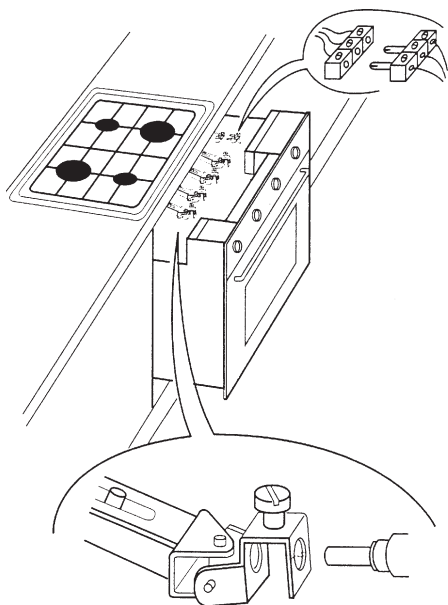
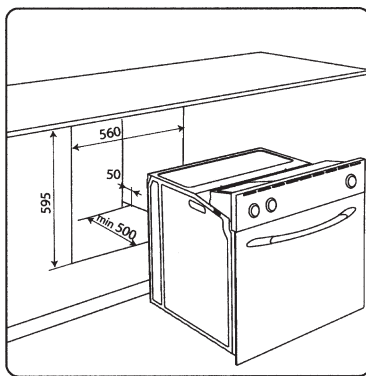
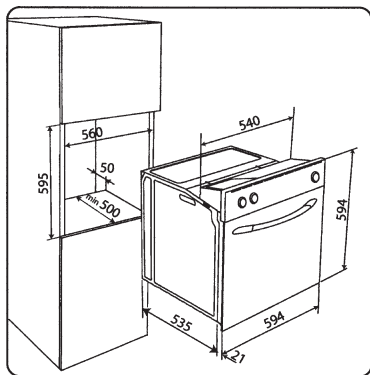


INSTALLATION INSTRUCTIONS

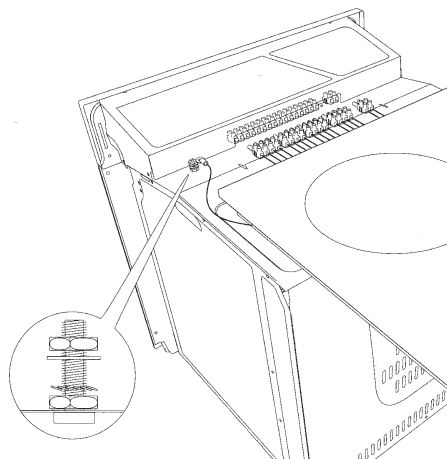
Flush fitting

The oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions. Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the units surrounding it and fix it in place with the screws and Allen screws provided.

See the accompanying instructions for combining the oven with multi-functional gas or gas-electric cookers.



GAS OR ELECTRICAL CONNECTIONS



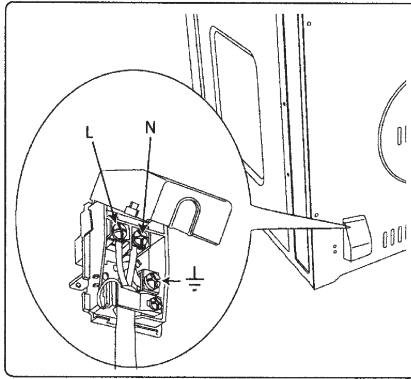
ELECTRICAL CONNECTIONS

Before connecting the oven to the mains power supply, make sure that:

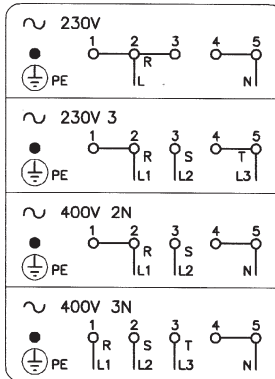
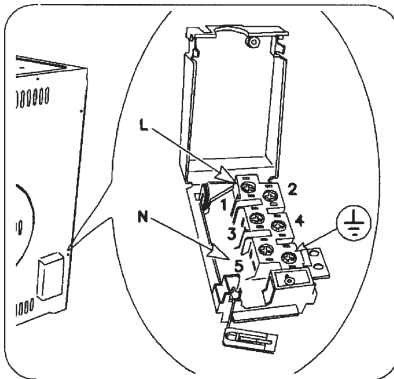
- The supply voltage corresponds to the specifications on the data plate on the front of the oven.
- The mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement. If the appliance is not pre-fitted with a power cable and/or plug, use only suitable cables and plugs capable of handling the power specified on the appliance's data plate and capable of resisting heat. The power cable should never reach a temperature 50° C above ambient temperature at any point along its length. If the appliance is to be connected directly to mains terminals, fit a switch with minimum aperture of 3 mm between the contacts. make sure that the switch is of sufficient capacity for the power specified on the appliance's data plate, and compliant with applicable regulations. The switch must not break the yellow-green earth wire. The socket or switch must be easily reachable with the oven fully installed.

*** CABLE TYPES AND DIAMETERS**

230V~ H05RRF 3 x 1,5 mm²



*** H05RN-F**



230V~

***3 x 4 mm²**

230V 3

***4 x 2,5 mm²**

400V 2N~

***4 x 2,5 mm²**

400V 3N~

***5 x 1,5 mm²**

N.B. The manufacturer declines all responsibility for damage or injury if the above instructions and normal safety precautions are not respected.

CONDITIONS OF GUARANTEE

Dear Customer,

Included with your new appliance is a guarantee registration card, please complete this and return and your earliest convenience.

This guarantee is in addition to your statutory legal rights and will not in any way hinder any legal rights.

The conditions of the guarantee, which applies, to your appliance are as follows:

All 'Work' in relation to the Guarantee must be carried out by an authorised and approved service agent. Any claims made under the terms of the guarantee must be supported by the original invoice / bill of sale issued at the time of purchase.

The guarantee period starts from the date of the original purchase and the manufacturer will provide the parts and labour required to repair the appliance should breakdown occur as a result of mechanical / electrical failure. This service will be given Free of charge within the Guarantee period. An additional Insurance scheme is available should you wish to extend the warranty period.

THIS GUARANTEE DOES NOT COVER:

- Any damage caused by transit, misuse, or neglect.
- Cosmetic and perishable parts: plugs, fuses, light bulbs, light covers, cosmetic trims, cables, filters and attachments, knobs, any rubber and seals, ceramic or glass surfaces, dents, scratches, paintwork.
- Attachments / Accessories, trivets and handles, griddles, pan stands, shelves, burner caps and collars, oven liners. Plus any additions thereafter.
- Periodic maintenance, the repair or replacement of parts due to natural wear and tear.
- Material discoloration, corrosion.
- Incorrect installations, modifications or repair by any unauthorised personnel.
- Use of non-genuine parts.
- Damage caused by foreign objects or substances.
- Appliances used for non-domestic use.
- Operation on unsuitable voltage, water or gas supplies.
- Accidents, Civil war, acts of God or any cause beyond the control of the manufacture or importer.

For Australian Warranty, please refer to your Warranty Card. If you require further information, please call one of the following numbers.

SALES	SERVICE
TEL: 1300 132 824	TEL: 1800 444 357
FAX: 1300 660 188	FAX: 1300 133 279

For further information or any other query you may have please contact one of the above numbers.
Thank you for buying this quality product.

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.

COD. 2.000.37.1