

Multi Function Programmable Oven

MODEL: IOM6SE2



INSTALLATION AND OPERATION MANUAL

ASSISTANCE AND SPARE PARTS

The appliance was designed and made in accordance with the European standards EN 60 335-1 and EN 60 335-2-6 (electrical) plus relative amendments.

The appliance complies with the prescriptions of the European Directives as listed below:

- 73/23 + 93/68 EC concerning electrical safety (BT).
- 89/336 + 92/31 + 93/68 EC concerning electromagnetic compatibility (EMC)

Oven accessories that could come into contact with foods are made with materials that comply with the provisions of the 89/109 EC directive dated 21/12/88.

Before this appliance left the factory it was tested and fine-tuned by specialised expert personnel in order to guarantee its best functioning results.

Any subsequent repairs or adjustments that may be necessary must be done with the maximum of care and attention by qualified personnel.

For this reason we recommend you always contact the 1800 number on your warranty card, or back of this manual, specifying the brand, the model, its serial number and type of problem you are facing with it. All data related to your appliance are printed the model label at the side of the appliance as well as on its original packaging.

A duplicate data label is contained in this booklet also. Please attach this label on the handbook or to an accessible surface near by the appliance for easy reference.

This information enables the technical assistant to come and visit you with the correct spares and guarantee a prompt and suitable service. You will only find original spare parts at our Technical Assistance Centres and authorised dealers.

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SPACE FOR DATA LABEL

1. IMPORTANT NOTES AND PRECAUTIONS

You have purchased one of our appliances for which we thank you. We are confident that this modern, functional and practical new model, produced with top quality materials, will meet all your expectations.

Although this appliance is very simple to use, **we strongly recommend reading this handbook thoroughly and carefully.** It provides information for safe installation, use and maintenance. Keep this handbook in a safe place for future reference.

The manufacturer reserves the right to make modifications to its products that it deems necessary or useful, or to meet the consumer interest, without prejudicing its essential functional and safety characteristics.

The manufacturer cannot be held responsible for any inaccuracies due to printing or transcription errors that may be found in this handbook. N.B.: the illustrations shown in this handbook are purely indicative.

- **The installation and maintenance listed in the section “6” must be carried out exclusively by qualified personnel.**
- The appliance must only be used for its original purpose, that is, cooking for domestic use. Any other use is considered improper and, as such, dangerous. The manufacturer cannot be held responsible for any damages to persons or properties resulting from incorrect installation, maintenance or use of the appliance.
- Once all external and internal packaging/ wrappings have been removed, check that the appliance is intact. In case of doubt, do not use the appliance and turn to qualified personnel.
- All packaging materials used (cardboard boxes, bags, polystyrene foam, nails, etc.) must be kept out of the reach of children, as they are a potential hazard source. All packaging materials used are environmentally-friendly and recyclable.
- The electrical safety of this appliance is only guaranteed if it is correctly connected to a suitable earth system, as prescribed by the electrical safety standards. The manufacturer disclaims all responsibility if these instructions are not followed. Should you have any doubts, seek the assistance of a qualified electrician to test your electricity plant.
- Before plugging in the appliance, make sure that the rating data label complies to that of the electricity mains (see section “5. TECHNICAL FEATURES”).

A list of few basic rules that must be observed when using any kind of electrical appliance:

- ✎ Never touch any electrical appliance if hands or feet are wet or damp.
- ✎ Never use the appliance bare footed.
- ✎ Do not pull the power lead to force the plug out of the socket.
- ✎ Never leave the appliance in the outside weather conditions.
- ✎ Do not allow children or unskilled hands to use the appliance unattended.
- Before cooking for the first time, ensure the oven is empty and its door closed, heat the oven at maximum temperature for about 2 hours to ensure all bad smells deriving from packaging are gone. Ensure adequate ventilation during this process.
- During cooking and for a while after use, the crystal glass of the oven door and accessible parts can be very hot, so keep children at a distance.
- Keep the appliance clean. Food deposits can cause fire risk.
- Avoid using the oven as a larder or as a saucepan cupboard when you are not using it for cooking; if the oven is turned on accidentally it could cause damage and accidents.
- If you are using an electrical socket near the appliance, make sure that the cables are not touching the oven and are far enough away from all hot parts.
- Once you have finished using the oven make sure that all controls are turned off or in closed position.
- In the case of a failure or malfunction, turn the oven off and unplug it. Avoid trying to fix it. All repairs and fine-tuning must be carried out with maximum care and the proper attention of a qualified person. For this reason we recommend you to report to your the nearest Service Centre explaining the trouble you are facing and details of your appliance.

If an appliance is out of order or is not going to be used any more it must be dismantled of all unsafe parts which can be a source of hazard for children, such as:

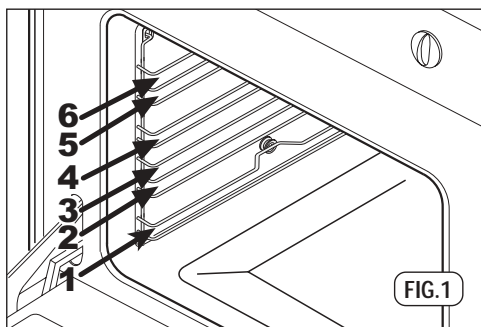
- Power cable.
- Oven door locks
- Spits

2. DESCRIPTION OF THE APPLIANCE

GENERALE

To prevent the oven from overheating it has been equipped with a safety temperature device, which automatically turns on in case the main thermostat fails to work. In such an event, the electricity is temporarily cut off: **do not try to fix the failure yourself, instead turn the appliance off and report to your local Dealer or Service Centre.**

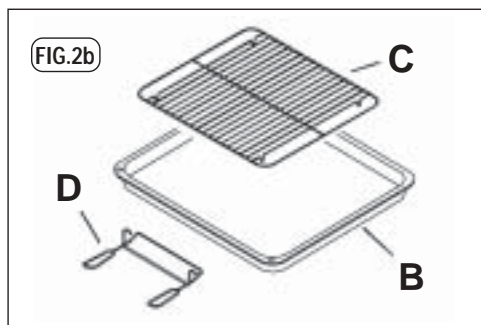
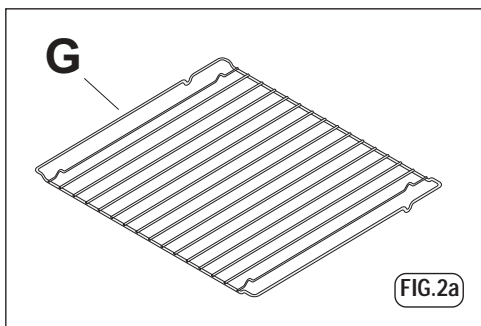
Furthermore, some models are equipped with a fan or tangent to cool the front control panel, the knobs, the oven door handle and the electrical components.



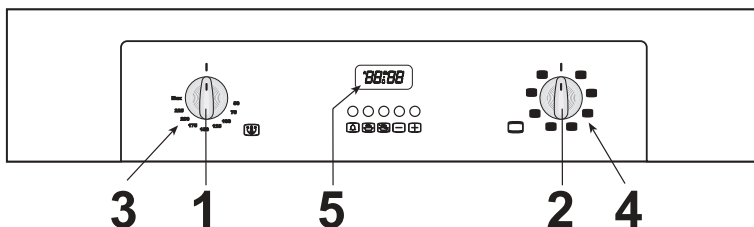
The oven sidewalls feature several guide bars for housing a number of accessories (Fig. 1). **The type and the quantity of accessories vary depending on the model:**

- Oven grill shelf (G) (fig. 2a)
- Grill pan (B) + trivet (C) + grill pan handle (D) (Fig. 2b)

For best baking results and the correct position of the oven grill shelf (G) (Fig. 2a), see the recommended cooking tables on page 10.



2. DESCRIPTION OF THE APPLIANCE



CONTROL PANELS

1. Oven thermostat knob
2. Function selector knob
3. Led or back-light indicating oven thermostat activation
4. Led or back-light indicating oven electrical components activation
5. Electronic programmer to set starting and ending cooking process

CONTROLS

OVEN THERMOSTAT KNOB (Ref. 1)

Turning the oven knob clockwise selects and sets the oven baking temperature (50°C to maximum heat).

FUNCTIONS SELECTOR KNOB (Ref. 2)

Turning the oven knob either clockwise or anti-clockwise, the following function symbols are available:

- 0 = Oven off
- = Oven lights on (stays lit with all functions)
- = Fan on
- = Top and bottom heating elements on
- = Top and bottom heating elements on plus fan
- = Bottom heating elements on plus fan
- = Back heating elements on plus fan
- = Grill + spit heating element on (*)
- = Grill heating element on plus fan

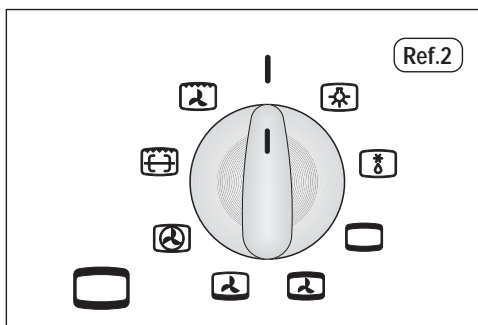
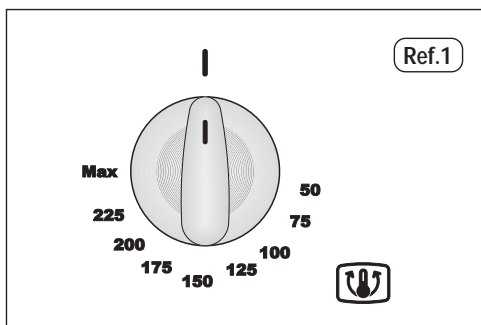
(*) Available or adaptable only on certain oven models

BACK-LIGHT INDICATING THERMOSTAT ACTIVATION (Ref. 3)

When lit it indicates that the oven or the grill is in use. During cooking time the led turns off each time the temperature set is reached. It is therefore common that the led/yellow light turns on and off several times according to re-heating process.

BACK-LIGHT INDICATING OVEN ELECTRICAL COMPONENTS ACTIVATION (Ref. 4)

When lit, it indicates that an electric component is inserted.



2. DESCRIPTION OF THE APPLIANCE

DIGITAL PROGRAMME (Ref. 5)

This accessory operates the following features:


- Clock (set by keys 2 and 3)
- Timer (set by key 1)
- Cooking time (set by key 2)
- End of cooking time (set by key 3)
- Manual operation settings (set by key 2 and 3)
- Setting time backwards (set by key 4)
- Setting time forward (set by key 4)

The digital display (N) always shows the time and can be set to show cooking time or end of cooking countdown simply by pressing the corresponding key.

Please Note: When the cooking session is over the programme automatically turns off the oven (except for the timer). Should you wish to proceed manually next time you use the oven, make sure you set the manual operation function (see instructions further on).


Time setting (0:01 to 24:00 = hh,mm)

When plugging in the appliance the first time or subsequent a power cut, the display shows both "A" and "0.00" (or the minutes past the power failure) signs flashing.



To reset the time push keys 2 and 3 simultaneously then press key 4 or 5 till you reach the exact current time. When done, the "A" symbol turns off and the manual operation symbol  is lit.

Manual operation


Each time the time is set, the programme sets automatically on manual working order.

The only other case when this occurs is when an automatic programme reaches completion, or has been cancelled by pressing keys 2 and 3 at the same time. The "A" symbol disappears and the  turns on.



Timer setting (0:01 to 0:59 = hh,mm)

Press key 1 and select cooking time by pushing key 4 or 5. Symbol  turns on. Once the time set is expired the acoustic alarm rings and  turns off.




Semi-automatic working order (cooking period from 0:01 to 23:59 = hh,mm)

Press key 2 and set cooking time by keys 4 or 5; both symbols "A" and  are lit. Once the set period is over, turns off, "A" flashes and the buzzer rings.

Semi-automatic working order (setting end of cooking from 0,01 to 23,59 = hh,mm)

Press key 3 and set the end of your cooking session by key 5; both symbols "A" and  turn on. Once the set hour is reached,  turns off, "A" flashes and the buzzer rings.

Automatic operation (with a delayed start)

Set the cooking period first ("A" and  turn on) then set the end of cooking time ( turns off) as previously described. Symbol  turns on again when at the start of cooking session.

When cooking time is over,  turns off, "A" flashes and the buzzer will advice cooking completion.

Buzzer

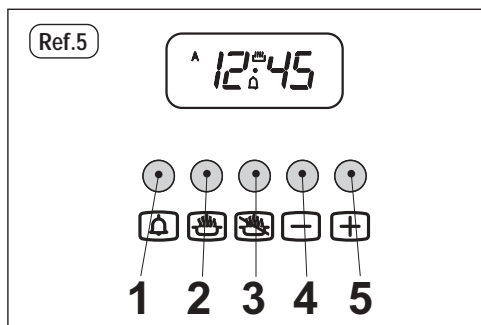
The buzzer starts ringing when a cooking session has reached its completion or the timer countdown is over. It can ring up to 7 minutes. Press any function key to make it stop beforehand.

Programme start and control

The programme starts immediately after setting. To check settings of the programme press the corresponding key.

Modify or Cancel programme setting

In case the current time displayed on the clock is within the cooking period set, an error in the automatic function occurs, and both the buzzer ring and the flashing "A" draw your attention. Such error in the set up can be amended by varying the cooking time length or its end. Any programme set can be modified at any time by pressing first its corresponding programme key and then key 4 or 5. To cancel a programme, correct the time set bringing it to a value of "0.00". When functioning time is cancelled the end of functioning is cancelled too and vice versa. The oven turns off automatically and the "A" symbol flashes.



3. INSTRUCTIONS FOR THE USER

GENERAL NOTES ON SAFETY

- Do not leave the oven unattended during baking.
- To open the oven door, grab the door handle at the middle.
- Do not worry if condensation forms on the door and on the inside walls of the oven during use. This does not affect its working order.
- Mind hot steam when opening the oven door
- Wear oven gloves when placing or removing pans from the oven.
- In placing foods into or removing them from the oven, make sure sauces do not drip to the hot plate of the oven (overheated oils and fats can easily ignite).
- Use only ovenware resistant to the temperatures indicated on the thermostat knob.
- During baking, avoid cover the bottom plate of the oven or its grills with tin foil or other material.
- When using the grill, always place the dripping plate to collect sauces and fats as suggested in the "USEFUL COOKING TIPS" section.
- After use of the appliance, make sure that all the controls are set to the off position and closed.
- **IMPORTANT WARNING:** During and after use the oven crystal door and all surfaces may be very hot.

Keep children away from the oven!

IMPORTANT!! The oven door must stay closed when using both the oven and the grill

Before proceeding with any cleaning, disconnect the appliance from the mains.

To direct your use of the oven, please refer to the following cooking topics index:

- page 8 for multifunction oven
- page 9 for cooking tips to get optimum results
- page 10 for cooking and grilling time tables

HOW TO USE THE OVEN FOR THE FIRST TIME

Make sure the cooking programme is set to manual mode, then heat the empty oven at maximum temperature for 2 hours, door closed, to allow dispersion of all packaging smells.


During this time do not stay in the room and keep windows open.

When done, leave the oven to cool down and then clean its interior with hot water and a mild detergent. All accessories should be washed prior to use (grill, tray, drip pan, spit..).

3. INSTRUCTIONS FOR THE USER

HOW TO USE THE MULTIFUNCTION OVEN


DEFROSTING AT ROOM TEMPERATURE

Turn the selector knob (Ref. 2) to the  symbol and place the food you want to defrost inside the oven.

The length of time required depends on the quantity and type of food.

Selecting this function will only activate the fan. Mild air circulation around frozen food will slowly defrost it. It is particularly suitable for fruit and cakes.


TRADITIONAL COOKING

Turn the selector knob (Ref. 2) to the  symbol and adjust the thermostat knob (Ref. 1) to suit the desired temperature. If pre-heating is recommended wait till the thermostat yellow led turns off before placing foods inside the oven.

This option turns on both bottom and top heating units, evenly distributing heat on your foods.


This type of cooking is ideal for all kind of foods (meats, fish, bread, pizzas, cakes..).

COMBINED TRADITIONAL + FAN COOKING


Turn the selector knob (Ref. 2) to the  symbol and adjust the thermostat knob (Ref. 1) to suit the desired temperature. If pre-heating is recommended wait till the thermostat yellow led turns off before placing foods inside the oven. This option turns on both bottom and top heating units, and heat is distributed by fan ventilation.

This combination is suitable for rapid cooking and allows for the use of more plates positioned on the different levels of the oven (fig. 3).


DEFROSTING + WARM UP BY HOT AIR

Turn the selector knob (Ref. 2) to the  symbol and set the temperature on the thermostat knob (Ref. 1), now place the food inside the oven. Selecting this function will activate the bottom heating unit and its heat is distributed by the fan. This function is particularly recommended to defrost and warm up ready-made meals.

FAN + REAR HEATING COMBINED COOKING


Turn the selector knob (Ref. 2) to the  symbol and set the thermostat (Ref. 1) to the desired temperature, then place your food the oven. If oven needs pre-heating wait till the thermostat yellow led turns off before placing foods inside it. This function activates the rear heating unit and the fan distributes the heat produced. This combination allows for a fast and even cooking of several different foods placed on the diverse levels of the oven (see Fig. 3).

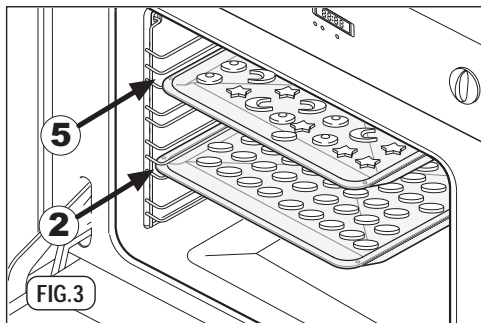
CONVENTIONAL GRILL COOKING

Turn the selector knob (Ref. 2) to the  symbol and set the thermostat (Ref. 1) to the desired temperature. Selecting this function the top central heating element turns on and heat is distributed directly on food surface.

Apart from grilling, this function is ideal to add a golden roast to your recipes or to toast bread slices. The grill function automatically activates the spit. When you use the spit, do not forget to place the drip pan beneath it to collect any sauce dripping, as suggested in the "COOKING TIPS" section.

FAN GRILL COOKING

Turn the selector knob (Ref. 2) to the  symbol and set the thermostat (Ref. 1) to the temperature as indicated on the table found at page 17. Selecting this function the top central heating element turns on and heat is distributed by the fan. This procedure mitigates the direct heat on food surface and uses milder temperatures. It is therefore recommended for an even golden and crispy finish touch, ideal for whole fish and poultry. The grill function automatically activates the spit. When you use the spit, do not forget to place the drip pan beneath it to collect any sauce dripping, as suggested in the "COOKING TIPS" section.



3. INSTRUCTIONS FOR THE USER

COOKING TIPS

Cakes, pastry and bread

- Pre-heat the oven for at least 15 minutes before you start cooking bread or cakes.
- Do not open the oven door during baking time, as cold air would stop the rising process.
- When baking time is over, turn off the oven and let your cake rest in for about 10 minutes.
- Do not use the enamelled oven tray or drip pan to cook cakes in. Use suitable ovenware.
- How to establish if the cake is properly baked? 5 minutes before the end of baking time, insert a wooden toothpick into the top of the cake. If it comes out clean the cake is baked.
- What if the cake sinks in? Next time use less liquid or lower the temperature of about 10°C.
- What if the cake results too dry? Pierce your cake with a toothpick and pour some drops of fruit juice or liquor on it. Next time, increase baking temperature of about 10°C and set a shorter cooking time.
- What if the cake is too dark on top? Next time place the cake on a lower level and bake it at a lower temperature for a longer time.
- If its top is burnt? Cut off the burnt layer and cover with sugar or decorate it with cream, jam, custard etc..
- If the cake is too dark underneath? Next time place it on a higher shelf and lower the baking temperature.
- If the cake or bread looks cooked on its surface but results uncooked inside: Next time use less liquids, bake at a lower temperature and for a longer time.
- If the cake will not come out of the tin/pan? Slide a knife around the edges, place a damp cloth over the cake and turn the tin upside down. Next time grease the tin surface evenly and sprinkle it with flour or bread crumbs.
- If the biscuits refuse to come away from the baking tray: put the tray back in the oven for a while and lift the biscuits up before they cool. Next time use a sheet of baking foil to prevent this happening again.

Meals - Meats:

- If cooking meals requiring more than 40 minutes, turn off the oven 10 minutes before the suggested end of cooking time to take advantage of the residual heat and save energy.
- Your roast will remain juicier if cooked in a closed pan and crispier if cooked without a lid.
- White meats, poultry and fish generally need medium temperatures (less than 200°C).
- Red meats, which are intended to be "rare", require high temperatures (over 200°C) and short cooking times.
- For tastier roasted meats, add bacon and spices onto it.
- If your roast turns out hard and dry: next time allow the meat to rest longer in its marinade.
- If your roast is too dark on top or underneath: when next roasting, position the meat on a higher or lower level, reduce the temperature and cook for a longer period.
- Your roast is underdone? Cut it in slices, arrange them on a baking tray with the gravy and finish cooking it.

Grilling:

- Sparingly grease and flavour the food before grilling it.
- Always use the drip pan to catch any dripping from the meat during grilling (see Fig. 2b). Always pour a little water in the drip pan. It will prevent grease and sauces from burning avoiding burnt smells and smoke. Add more water during cooking to compensate for evaporation.
- Turn the food upside-down when half way through cooking.

The aluminium can be easily corroded if it comes into contact with organic acids present in the foods or added during baking (vinegar, lemon juice). Therefore it is advised not to put directly the foods on aluminium or enamelled trays, but ALWAYS use the proper oven paper.

3. INSTRUCTIONS FOR THE USER

COOKING/ BAKING TIMETABLE

FOODS	Weight kg	Pan or Baking tray	N. slots level from bottom	TRADITIONAL OVEN		COMBINED OVEN (fan ventilated)		Notes
				Temperature in °C	Cooking/ Baking Time (in minutes)	Temperature in °C	Cooking/ Baking Time (in minutes)	
MEAT LOAFS Roasted Veal Roasted Pork	1 1	1 1	2 o 3 2 o 3	200-220 200-220	100-90 120-100	200-220 200-220	100-90 120-100	Roasting tin or other ovenware placed on the grill shelf
POULTRY / GAME Roasted Chicken Roasted Turkey Roasted Duckling	1 6 1,5	1 1 1	2 o 3 2 2 o 3	200-220 220 =	100-90 150 =	= = 200-220	= = 150-120	
FISH Roasted Fish	1	1	2	200	30-35	=	=	
PIZZA	1 1x2	1 2	2 1 e 4	225-Max =	25-30 =	= 200-220	= 25-35	
BREAD	1	1	2	200-220	27-20	190	=	
PÂTISSERY/ PASTRIES Biscuits / Cookies Biscuits / Cookies Coconut biscuits Lemon curd biscuits Muffins		1 2 2 2 2	3 1 e 4 1 e 4 1 e 4 1 e 4	= = = = =	= = = = =	190 = 190 175-190 160-170	15 18-15 25-20 27-23 30-25	Baking tray placed on grill shelf
CAKES Angel Cake / Sponge Apple Pie & Tart Fruit Tart Fruit jam Tart Strudel Quiche	0,8 = = = = =	1 1 1 2 2 o 3 2 o 3	3 3 3 1 e 4 1 1	190 190 = = 180-190 =	52 60 = = 60-50 =	190 = 190 175-190 = 200-210	45 = 45 50-40 = 55-45	Cake tin or mould placed on grill shelf

Values indicated in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits.

GRILLING TIMETABLE

FOODS	Weight kg	Pan or Baking tray	N. slots level from bottom	TRADITIONAL OVEN			COMBINED OVEN (fan ventilated)		
				Temperature in °C	Cooking/Baking Time (in minutes)		Temperature in °C	Cooking/Baking Time (in minutes)	
					1° side	2° side		1° side	2° side
MEAT CUTS T-bone Steak Steak Chicken (half)	0,50 0,15 1	2 1 o 2	5 o 6 6 5	225-Maxi 200-225 225	12-15 5 20	12-15 5 20	200 = =	15 = =	10 = =
FISH Trout Bass Sole	0,42 0,40 0,20	2 1 2	5 5 o 6 5 o 6	= = =	= = =	= = =	200 200 200	10 10-12 8-9	10 10-12 8-9

SPLIT GRILLING (*)

CHICKEN	1,3	3	225-Maxi	90-80	=	=	=
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(*) Supplied only with some oven models, may be adaptable to others.

Values indicated in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits.
Grilling time depend also on meat thickness and on personal taste.

3. INSTRUCTIONS FOR THE USER

CLEANING AND MAINTENANCE

Prior to any maintenance work or cleaning, disconnect the appliance from the electricity mains.

EXTERIOR PARTS

All the parts of the oven exterior (stainless steel, side panels, door glass) must be cleaned frequently with a mild detergent and a little water and then dried with a soft cloth.

Do not wash the parts if they are still hot and never use abrasive powders, pads or corrosive spray products.

Do not leave vinegar, coffee, milk, salty water or the juice of lemon or tomato on the surface for any length of time.

On painted or stainless steel surfaces, **do not** use aromatic or aliphatic solvents to remove spots or label adhesive.

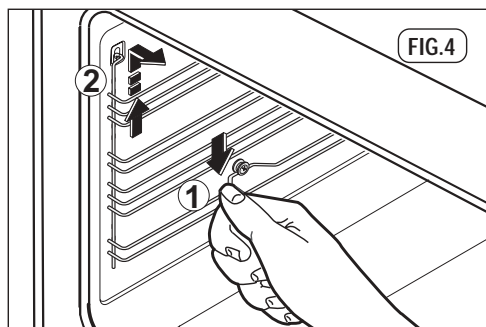
INTERIOR PARTS

The oven should be cleaned after each use to remove cooking residuals like fats or sugar which, burnt afterwards, can encrust or form permanent stains and unpleasant smells.

The oven should always be cleaned when it is still warm with soapy water, rinsed and dry properly on all surfaces. Never use abrasive powder cleaners or sponges. Also wash any accessory used.

Do not leave ingredients like vinegar, coffee, milk, salty water, lemon juice or tomato sauce on enamelled surfaces for a long time.

Do not spray or wash the electric heating elements nor the thermostat with acid-based detergents (check the information label on the product you are using). The manufacturer cannot be held responsible for any damages caused by incorrect cleaning.



OVEN SEAL

The condition of the oven seal is vital for the correct functioning and performance of the oven. We recommend you:

- Clean it, avoiding abrasive tools or products.
- Check its condition occasionally.

In case the seal has stiffened or presents damages, contact your nearest Service centre and avoid using the oven until it has been repaired.

OVEN SIDEWALL GRIDS (Fig.4)

To allow for a better cleaning of the side grids, you can extract them this way:

1. Push with a finger on the last of the slots to release the grid from its hold.
2. Lift it towards the top and extract the grid.

To put them back into place, reverse the order of this operation.

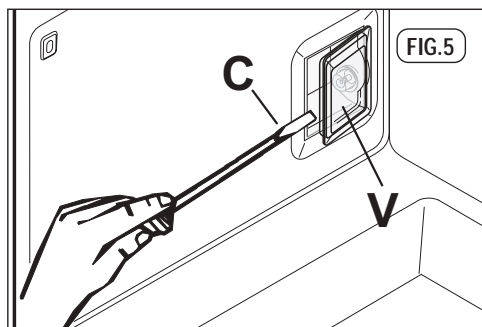
REPLACING THE OVEN LAMP (Fig. 5)

If the oven lamp (L) needs replacing the new lamp must have the following characteristics:

25W - 230Vac - 50 Hz - E14 - resistant to high temperatures (300°C).

To substitute the bulbs follow these instructions:

- Extract the side grids as indicated in the previous paragraph.
- Unscrew glass protection cap (V) from bulb holder by lifting it with a screwdriver (C) against the inside wall of the oven.
- Substitute the bulb and reposition all elements back by following the operation in reverse order.



4. TROUBLESHOOTING

A good part of the problem that may occur are due to simple lack of appropriate care and can easily be solved without the need to call for technical assistance.

PROBLEM occurring	SOLUTION envisaged
The oven does not work	<ul style="list-style-type: none">• Check that the plug is connected.• Check that the knobs are set to the correct position and that the programme or the timer is set to manual function; then repeat the procedure described in the handbook.• Check the electrical safety system switches (RCD). If there is failure in the system call for an electrician.
During cooking the thermostat led does not turn back on	<ul style="list-style-type: none">• Turn the thermostat round to a hotter temperature• Turn the selector round to a different function
The oven light does not switch on	<ul style="list-style-type: none">• Turn the selector round to a different function• Check that the oven bulb is properly fitted• If it has blown, buy a bulb specifically for high temperatures at a Service Centre and fit it following the instructions given on page 11

5. TECHNICAL FEATURES

Minimum dimensions of the unit to house the oven	Height mm	Width mm	Depth mm	Volume dm3
Combined oven	570	560	540	51

ELECTRIC COMPONENTS TENSION

Description	Nominal data
Lower heating element of the oven	170 + 800 W
Top heating element of the oven-grill	800+1800W
Rear heating element of the oven	2000W
Grill element	1800W
Oven light bulb	25 W - E 14 - T300
Cooling fan	18..22 W
Fan of the rear heating element	25..29 W
Supply cable	H05 RR-F 3x 1.5mm²

6. INSTRUCTIONS FOR THE INSTALLER

TECHNICAL INFORMATION

All instructions related to installation and maintenance operations listed in this section must be carried out solely by qualified personnel.

The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation of the appliance

- Once the packaging has been removed from the oven and all its ancillary equipment, thoroughly check that the appliance is in perfect condition. If you have any doubts do not use the appliance and report to the nearest Assistance centre.
- Some parts are mounted on the appliance protected by a plastic film. This protection must be removed before using the appliance. To remove the film use a cutter or pin.
- Restrain from moving the oven by its door handle.

All packaging materials used (cardboard boxes, bags, polystyrene foam, nails, etc.) must be kept out of the reach of children, as they are a potential hazard source. All packaging materials used are environmentally-friendly and recyclable (wooden bits are free from chemicals, cardboard is 80-100% recycled, protective bags are made in polyethylene (PE), bands in polypropylene (PP) and padding in polystyrene foam (PS) without chloro-fluoro-carbides. Waste materials can undergo treatment and be recycled saving on new raw materials and on the amount wasted volumes. For this purpose we suggest you take the packaging material back to the shop you bought the appliance or to a collecting service. Ask your local service for the nearest service.

WARNINGS

- As this is a built-in oven, please ascertain that the walls or panels surrounding the appliance can withstand a temperature of over 65 K.
- Also make sure that the glue that joins the laminated plastic coat to the unit can withstand a temperature of around 150°C, to avoid the laminated coat to unglue.

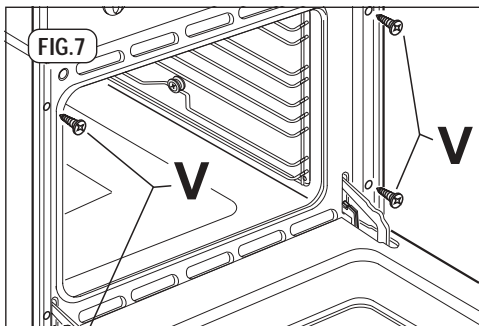
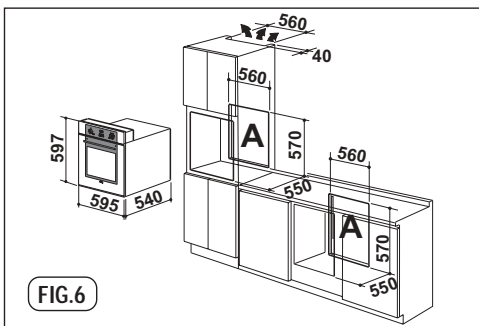
INSTALLING AND FIXING THE OVEN

The oven can be housed into a cabinet or into a base module, making room for its volumes as shown in fig. 8.

To guarantee proper aeration of the heat remove the rear panel of the base module or make an escape opening (A), as shown in fig. 6.

Fit the appliance in place and secure it with the screws supplied (V) (fig. 7).

The oven must stand on a solid platform that will withstand its full weight, as screws are only used to secure the appliance inside its cabinet housing.



6. INSTRUCTIONS FOR THE INSTALLER

ELECTRICAL CONNECTION

Electrical connection must be carried out in accordance with current standards and normative.

Before connecting the oven check out the following list:

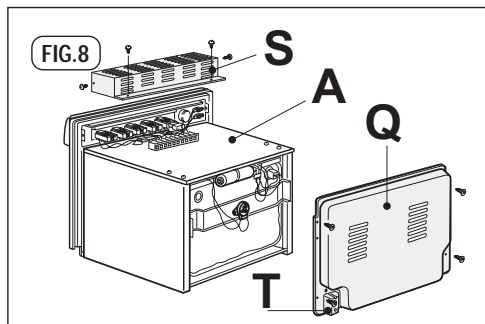
- The system and electrical sockets amperage is adequate for the appliance maximum power (see data label affixed on the back of the oven and in the appliance handbook)
- The socket or system has an effective earth connection in accordance with current standards and prescriptions of the law. All responsibility is disclaimed if this is not complied with.

When connecting to the mains with a socket:

- Fit a standard plug, suitable for the load, which is indicated on the rating plate, to the power cable. Connect the wires making sure they match the indications below. Pay attention to the earth wire, which must be longer than the phase wires:
 letter L (phase) = brown wire
 letter N (neutral) = blue wire
 symbol ⊕ (earth) = green/yellow wire
- The power cable must be laid far from heat sources and its temperature should stay below 75°C.
- Avoid using adapters or shunts as they could cause false contacts resulting in hazardous overheating.
- When positioning the appliance, make sure that the plug is accessible.

When connecting directly to the mains:

- Install a multipolar switch that can withstand the appliance's load, with a minimum opening between the contacts of 3 mm. Remember that the earth wire must not be cut out by the switch.
- As an alternative, the electrical connection can also be protected with a high sensitivity RCD.
- We strongly advise you to connect the green/yellow coloured earth wire to an effective earth system.



MAINTENANCE

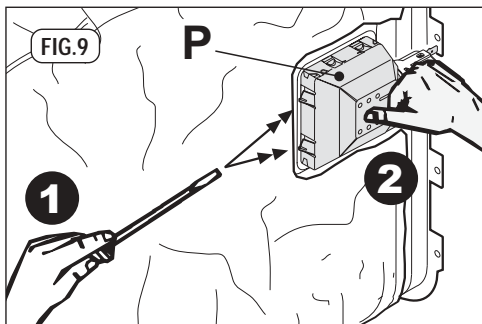
Before replacing any spare parts it is vital to disconnect the appliance from the electricity mains.

REPLACING ELECTRICAL COMPONENTS

- To replace the oven lamp please refer to instructions on page 11.
- To access other electrical components the oven will have to be removed from its housing unit by unscrewing it (V) (see Fig. 7). Oven extraction allows access to the terminal board (T) (Fig. 8).

If the power cable needs replacing always keep the earth wire longer than the phase wires and do follow all instructions given in the "ELECTRICAL CONNECTION" section.

- Remove the rear protection panel (Q) to have access to the gear motor, heating elements, temperature limiting device and lamp holder (Fig. 8).
- To change lamp holder (P) use a screwdriver to push the clamp tips (M) (Fig. 9) and pull the lamp holder out towards the inside of the oven.
- To replace the thermostat, the commutator, the programmer and the indicator lights, remove protection box (S) (Fig. 8). Remove the knobs and undo the screws underneath to free the components that need replacing.





PRODUCT SERVICE PHONE NUMBER

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