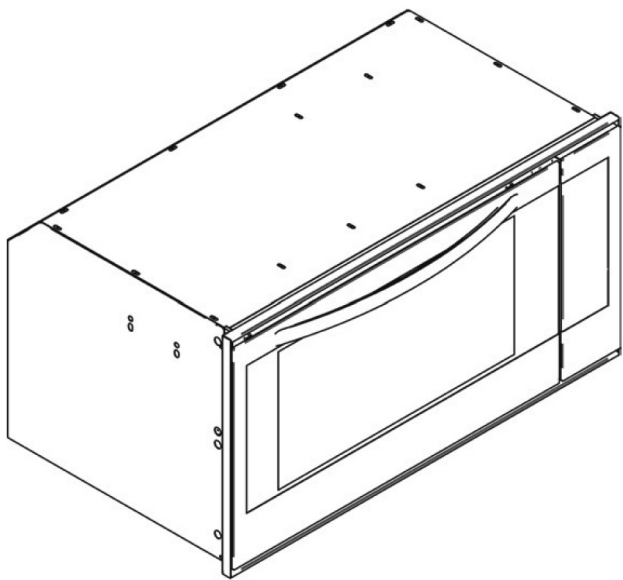


BIG90 OVEN RANGE

Installation - Use - Maintenance



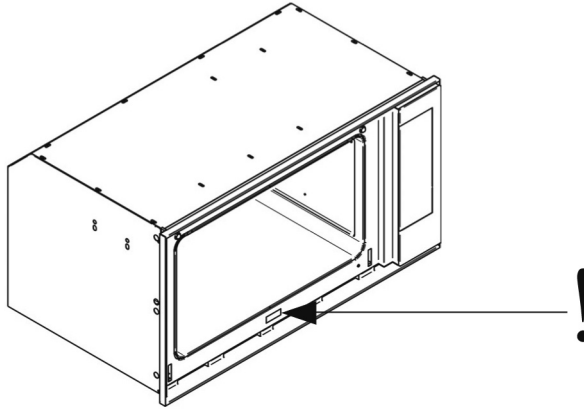
DEAR CUSTOMER,

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



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 appliance becomes very hot during use. Take great care not to touch the heating elements inside the oven.

CONTENTS

First use	p.	3
Self-cleaning panel	p.	5
Respect for the environment	p.	5
Control panel	p.	6
Instructions for use:		
- conventional cooking	p.	7
- fan cooking	p.	7
- defrosting	p.	7
- grill cooking	p.	8
Thermostat	p.	8
Electronic timer	p.	9
Light replacement	p.	10
Removing the oven door	p.	10

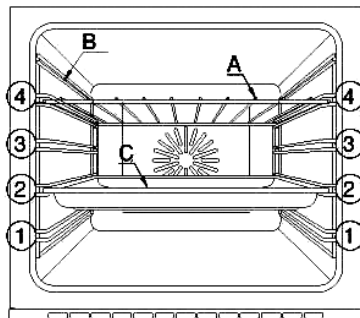
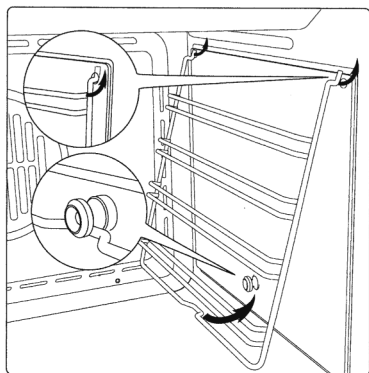
INSTALLATION INSTRUCTIONS

Flush fitting	p.	11
Electrical connections	p.	11
Technical features	p.	12
Dimensions	p.	13

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.



WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rails (figure 1, 2, 3, 4) is imperative. This will ensure that during careful removal of the shelf or tray, hot food items should not slide out.

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.

WARNING:

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

NOTE:

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

This appliance is not intended for use by young children or infirm persons unless they are adequately supervised. Young children should be supervised to ensure they do not play with the appliance. During use the appliance becomes hot, care should be taken to avoid touching heating elements inside the oven.

WARNING:

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

THINK APPLIANCES

Sales : 1300 132824

Service : 1800 444357

Spares : 1300 306973

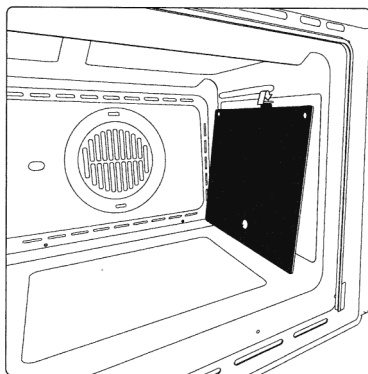
DO NOT USE STEAM CLEANERS TO CLEAN THE OVEN.

SELF-CLEANING CATALYTIC PANELS

Our smooth walled ovens can be fitted with self-cleaning panels to cover the inside walls.

These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200° C.

If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature. Never wash or clean self-cleaning panels with abrasive, acid, or alkaline products.

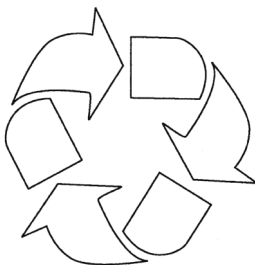


RESPECT FOR THE ENVIRONMENT

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.



CONTROL PANEL FUNCTIONS

FUNCTION SYMBOLS ON THE SELECTOR

NOTE: Not all functions are available on all models.



Oven light (stays on while oven is in use).



Lower element. Thermostat setting from 50°C to MAX.



Convection - Outer top and lower element. Thermostat setting from 50°C to MAX.



Convection oven and fan. Thermostat setting from 50°C to MAX.



Fan forced. Thermostat setting from 50°C to MAX.



Defrost. Thermostat setting at 0°C.



Fan and lower element. Thermostat setting from 50°C to MAX.



Full grill and fan. Thermostat setting from 50°C to 200°C.



Full grill. Thermostat setting from 50°C to 200°C.



Centre grill. Thermostat setting from 50°C to 200°C.



Bottom heating element + Circular heating element with fan. Thermostat setting from 50°C to MAX.

INSTRUCTIONS FOR USE

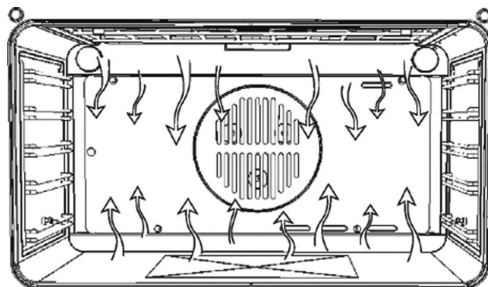
CONVENTIONAL COOKING



Conventional cooking uses top and bottom heat to cook a single dish.

Place the food in the oven only once cooking temperature has been reached, i.e. when the heating indicator goes out.

If you want to increase top or bottom temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.



FAN COOKING



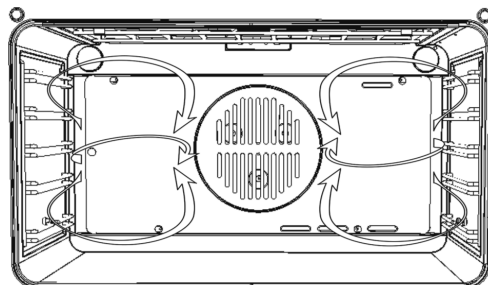
For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially when the food is of different types (fish, meat etc.)

DEFROSTING



By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted.

It is not essential to pre-heat the oven, but you are advised to do so when cooking pastries.



INSTRUCTIONS FOR USE

GRILL COOKING

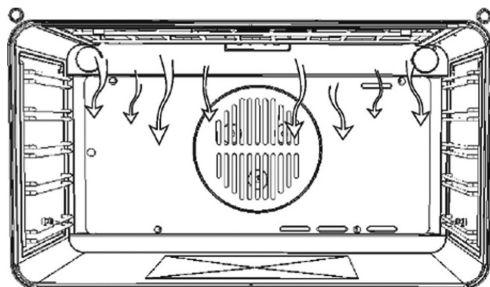


Use the grill to grill or brown foods.

Some ovens may be equipped with an electric motor, spit and skewers forturning on the spit.

Place the shelf with the food to be cooked in the 1st or 2nd position from the top.

Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 50° and 200°.



COOLING FAN

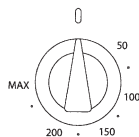
The fan is positioned on the upper part of the oven and create a circle of cooling air on the inside of the furniture and through the door of the oven.

It is turned on when the temperature of the outer shell of the oven reaches 60°C.

By switching on the oven with the thermostat at 200°C the fan starts working after approx. 10 min.

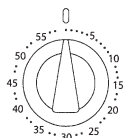
It is turned off when the temperature of the outer shell of the oven descends under 60°C.

By switching off the oven with the thermostat at 200°C the fan stops working after approx. 30 min.



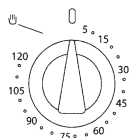
THERMOSTAT

Use the thermostat to set the cooking temperature you need. The thermostat can be adjusted from 50° to 250° C.




ALARM TIMER

You can set this timer to sound a buzzer after 0 to 60 minutes of cooking. First turn the knob fully clockwise, then turn it back to the desired alarm time.



COOKING TIMER



First, turn the cooking selector to the required cooking function, and the thermostat to the desired cooking temperature.

Then, to set end of cooking time, turn the cooking timer to the right and to the desired time. First turn the knob fully clockwise, then turn it back to the desired alarm time. A buzzer sounds at the end of the timed cooking period, and the oven switches itself off. To set only the start of cooking, turn the cooking timer to the left to the  symbol.


6 KEY ELECTRONIC TIMER



Setting the clock

Press the duration key  and the end of cooking key  simultaneously, then press the +/- keys to set the time.


MANUAL OPERATION

To start cooking without setting end of cooking time, press the manual key .



SETTING ONLY THE DURATION OF COOKING IN SEMI-AUTOMATIC MODE

To set the duration of cooking, press the duration key and press the +/- keys to set the duration of cooking. A buzzer sounds when the cooking period finishes, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

SETTING ONLY THE END OF COOKING TIME IN SEMI-AUTOMATIC MODE

To set the end of cooking time, press the end of cooking key  and press the +/- keys to set the time at which you want the oven to switch off. A buzzer sounds when the clock reaches the set time, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

FULLY AUTOMATIC OPERATION

To set the end of cooking time, press the duration key  and press the +/- keys to set the duration of cooking. Press the end of cooking key  and press the +/- keys to set the time at which you want the oven to switch off. When you finish setting these times, the AUTO symbol flashes and the buzzer sounds. Press any key to silence it.

ALARM TIMER

Press the alarm timer key and press the +/- keys to set the required duration of cooking. The buzzer sounds when the cooking time ends. Press any key to silence it.

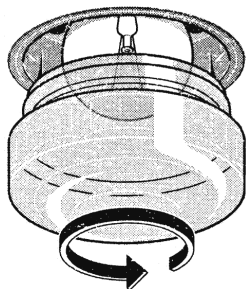
PROGRAMMING ERRORS

You cannot program in a cooking period which starts earlier than the time displayed on the clock. If you try to do so, the buzzer sounds and the AUTO symbol flashes. Simply change the duration or cooking time to correct the error.

CANCELLING A COOKING PROGRAMME

To cancel a cooking programme, simply press the manual key.

REPLACING THE OVEN LIGHT



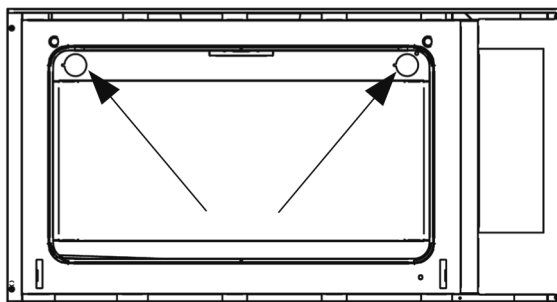
IMPORTANT:

The oven light must have these precise features:

- a) it must be able to resist high temperatures (up to 300°C)
- b) power supply: see V/Hz indicated on data plate.
- c) power 25W.
- d) E 14 connection.

Before proceeding, disconnect the appliance from the main electricity supply.

- to prevent damage, place a tea cloth in the oven
- unscrew the glass cover of the light
- unscrew the old light bulb and replace it with the new one
- put back the glass cover and remove the tea cloth
- connect the appliance to the main electricity supply.



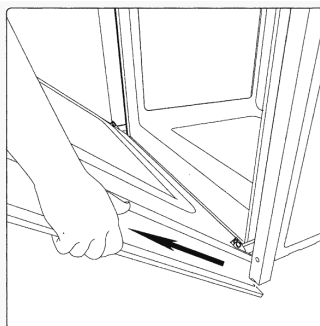
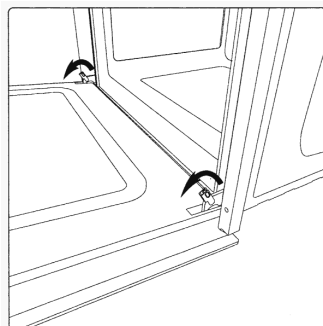
REMOVING THE OVEN DOOR

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.

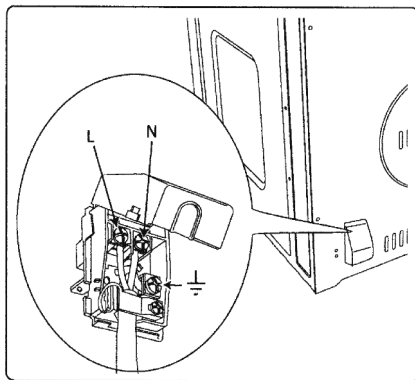
ELECTRICAL CONNECTIONS

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.

The power cable should never reach a temperature 50° C above ambient temperature at any point along its length. If a fixed appliance is not provided with a power cable and plug, or some other device permitting it to be disconnected from the mains electricity supply, with a gap between the contacts big enough to guarantee class III overvoltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations. The socket or switch must be easily reachable with the oven fully installed. In Australia the installation must comply with AS/NZS3000 wiring rules.

***CABLE TYPES AND DIAMETERS 230V~H05RRF 3 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.

TECHNICAL FEATURES

MUFFLE SIZE

Length (mm)	607
Height (mm)	335
Depth (mm)	390

CAVITY VOLUME

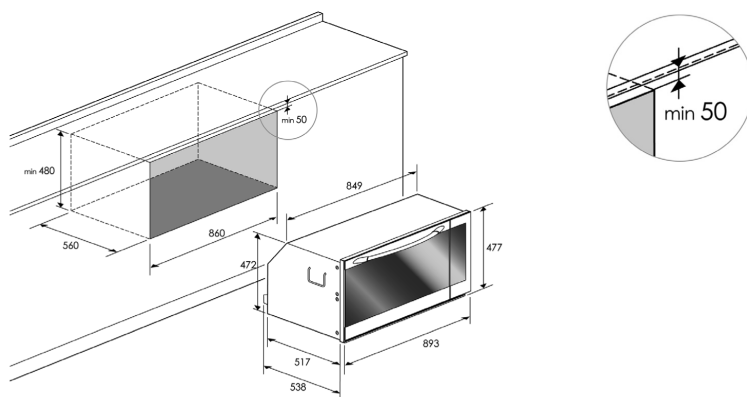
(conventional/fan assisted) 75 litres

HEATING ELEMENT POWER RATING

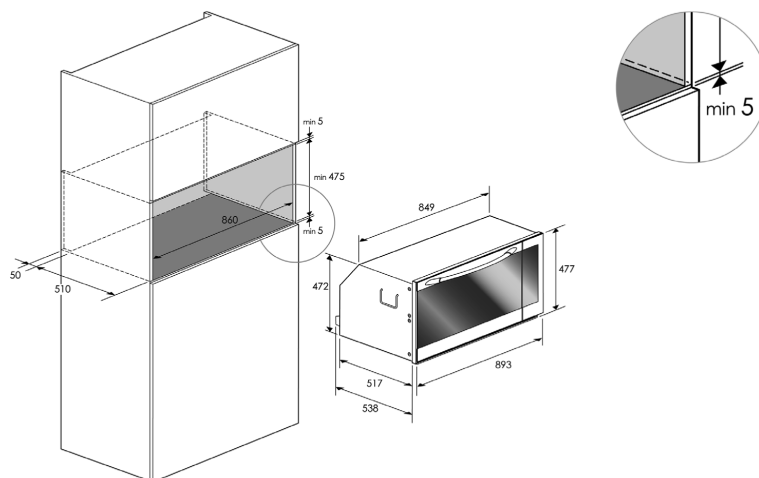
Roof element, external	1100 W
Roof element, internal	1750 W
Circular element	2300 W
Bottom element	1300 W

DIMENSIONS

Built-under type



Vertical type



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.

THINK APPLIANCES

Sales : 1300 132824

Service : 1800 444357

Spares : 1300 306973

COD. 2.001.43.0