

Fan Forced Oven

MODEL: IOF6SE2 STAINLESS STEEL
IOF6WE1 WHITE



INSTALLATION AND OPERATION MANUAL

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 your local Dealer or our nearest Service Centre, 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.

1. IMPORTANT NOTES AND PRECAUTIONS	3-4
2. DESCRIPTION OF THE APPLIANCE	5-6
3. USER INSTRUCTIONS	7-10
4. TROUBLESHOOTING	11
5. TECHNICAL FEATURES	11
6. INSTALLER INSTRUCTIONS	12-13

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.
- Before proceeding with cleaning or servicing your oven, unplug it from the socket.
- 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.

1. IMPORTANT NOTES AND PRECAUTIONS

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)

and reports on both its label and its packaging the symbol .

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.

This product complies with EU Directive 2002/96/EC.

The crossed-out dustbin symbol reported on the appliance indicates that the appliance must be disposed of separately from other domestic refuse at the end of its useful life. It must therefore be delivered to a waste recycling centre specifically for electric and electronic equipment or returned to the retailer at the moment of purchase of a new equivalent appliance.



The user is responsible for delivering the appliance to the appropriate collection centre at the end of its useful life. Failure to do so may result in a fine, as provided for by laws governing waste disposal.

Differential collection of waste products for eventual recycling, treatment and environmentally friendly disposal helps reduce possible negative effects on the environment and health, and also enables the materials making up the product to be recycled.

For more detailed information on the available refuse collection systems, refer to the local Municipal Solid Waste disposal centre or the shop where the product was purchased.

Producers and importers are responsible for fulfilling their obligations as regards recycling, treatment and environmentally friendly disposal by directly or indirectly participating in the collection system.

2. DESCRIPTION OF THE APPLIANCE

GENERAL

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.**

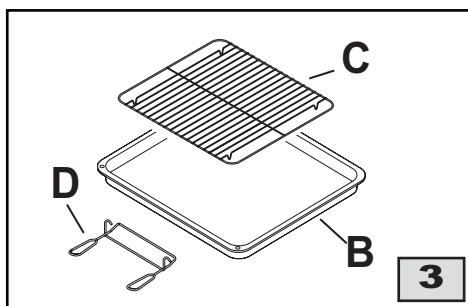
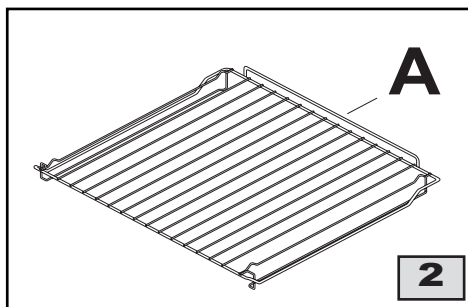
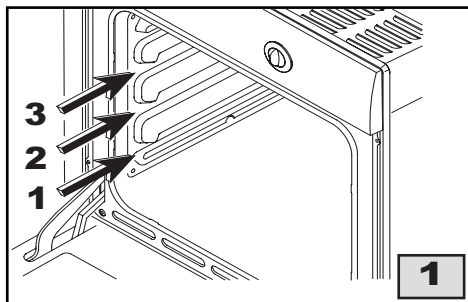
Furthermore, the appliance is fitted with a cooling fan to cool the front control panel, the knobs, the oven door handle and the electrical components.

The cooling fan can turn on automatically when you switch on the oven and turns off when the appliance has switched off.

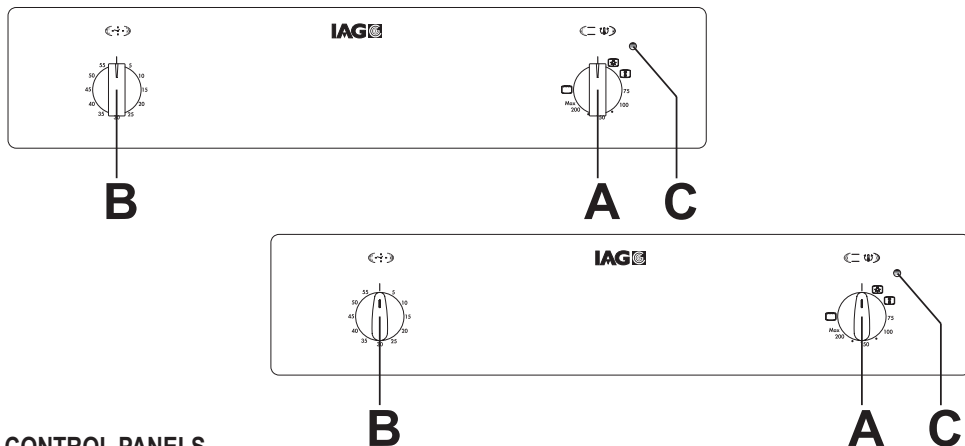
The oven walls have rungs for housing the following accessories (fig. 1). **The type and the quantity of accessories vary according to the model:**

- Oven grill shelf (A) (fig. 2)
- Grill pan (B)+ trivet (C) + grill pan handle (D) (fig. 3)

For best cooking results and recommended oven shelf (A) positions (fig. 2), refer to the cooking tables on page 9.



2. DESCRIPTION OF THE APPLIANCE



CONTROL PANELS

A. Commutator/thermostat knob

B. Timer knob

C. Yellow warning light indicating oven thermostat activation

CONTROLS

COMMUTATOR/THERMOSTAT KNOB (ref. A)

Oven functions are selected by turning the knob clockwise:

I = Oven off



= Oven light on, (stays on for all functions)

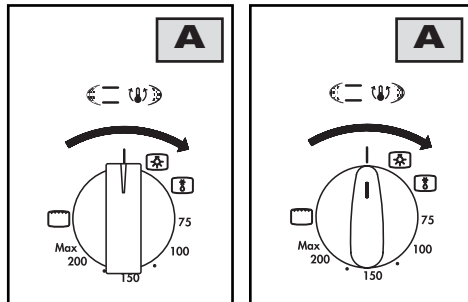


= Fan on

from 50°C to Maxi = Oven temperature selection

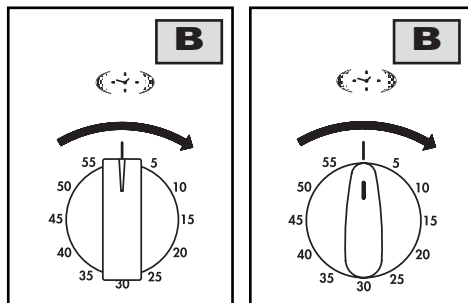


= Grill heating element on



TIMER KNOB (ref. B)

To set cooking time, first wind the timer up by turning it completely once from left to right and then back to the number of minutes you want. The timer will ring when the set time has elapsed.



YELLOW WARNING LIGHT INDICATING THERMOSTAT ACTIVATION (ref. C)

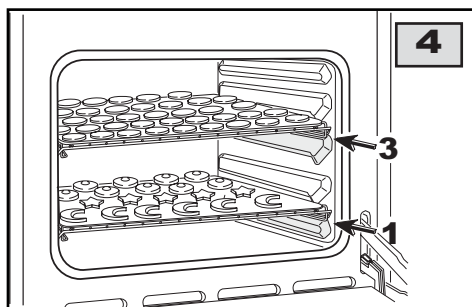
When lit it indicates that the oven or the grill is in use. During cooking time the warning turns off each time the temperature set is reached. It is therefore common that the yellow warning light turns on and off several times according to re-heating process.

3. USER INSTRUCTIONS

GENERAL NOTES ON SAFETY

- Never leave the oven unsupervised when cooking. Make sure that children do not play with the appliance.
- To open the oven door, grab the door handle at its middle. Avoid forcing the oven door when it is open.
- Do not worry if steam condensation accumulates 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.
- The appliance becomes very hot during use. Do not touch the heating elements inside the oven. Wear oven gloves when placing or removing pans from the oven.
- When removing the tray from the oven, always use the handle (D) (fig. 3) provided. Hook the handle to the edge of the tray and pull it out, slightly lifting it as you do so.
- In placing foods into or removing them from the oven, make sure sauces do not drip onto the hot plate of the oven (overheated oils and fats can easily ignite).
- Use only ovenware resistant to the temperature range indicated on the thermostat knob.
- During baking, avoid covering the bottom plate of the oven or its grid with tin foil or other material. Saucepans, oven trays and all other ovenware must always be placed on the oven grid.
- After use of the appliance, make sure that all the controls are set to the off or closed positions.
- **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.



HOW TO USE THE OVEN FOR THE FIRST TIME

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..).


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

HOW TO USE THE FANNED OVEN

DEFROSTING AT ROOM TEMPERATURE

Turn the oven knob (ref. A) 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.

FAN COOKING WITH THE REAR HEATING ELEMENT

Turn the oven knob (ref. A) on the desired temperature, then place your food the oven. If oven needs pre-heating wait till the thermostat yellow light 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. 4).

CONVENTIONAL GRILL COOKING

Turn the oven knob (ref. A) to the  symbol.

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.

For grilling a small quantity of food use food support grid (C), grill pan (B), which is placed on top of the shelf (see fig. 3) or use the grill pan (B) directly under a shelf (A) (fig. 5) for grilling a large amount of food.

3. USER INSTRUCTIONS

USEFUL COOKING TIPS

Cakes and bread:

- Heat the oven for at least 15 minutes before you start cooking bread or cakes.
- Do not open the door during baking because the cold air would stop the yeast from rising.
- When the cake is cooked turn the oven off and leave it in for about 10 minutes.
- Do not use the enamelled oven tray or drip pan, supplied with the oven, to cook cakes in.
- How do you know when the cake is cooked? About 5 minutes before the end of cooking time, put a cake tester or skewer in the highest part of the cake. If it comes out clean the cake is cooked.
- And if the cake sinks? The next time use less liquids or lower the temperature 10°C.
- If the cake is too dry: Make some tiny holes with a toothpick and pour some drops of fruit juice or spirits on it. The next time, increase the temperature 10°C and set a shorter cooking time.
- If the cake is too dark on top: the next time put the cake on a lower shelf, cook it at a lower temperature and longer.
- If the top of the cake is burnt: cut off the burnt layer and cover with sugar or decorate it with cream, jam, confectioner's cream, etc..
- If the cake is too dark underneath: the next time place it on a higher shelf and cook it at a lower temperature.
- If the cake or bread is cooked nicely outside but is still uncooked inside: the next time use less liquids, cook at a lower temperature and longer.
- If the cake will not come out of the tin: slide a knife around the edges, place a damp cloth over the cake and turn the tin upside down. The next time grease the tin well and sprinkle it with flour or bread crumbs.
- If the biscuits will not come away from the baking tray: put the tray back in the oven for a while and lift the biscuits up before they cool. The next time use a sheet of baking parchment to prevent this happening again.

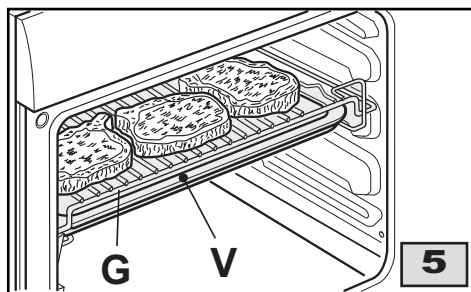
Meat:

- If, when cooking meat, the time needed is more than 40 minutes, turn the oven off 10 minutes before the end of cooking time to exploit the residual heat (energy saving).
- Your roast will be juicier if cooked in a closed pan; it will be crispier if cooked without a lid.
- Normally white meat, poultry and fish need medium temperatures (less than 200°C).
- To cook "rare" red meats, high temperatures (over 200°C) and short cooking times are needed.
- For a tasty roast, lard and spice the meat.
- If your roast is tough: the next time leave the meat to ripen longer.
- If your roast is too dark on top or underneath: the next time put it on a higher or lower shelf, lower the temperature and cook longer.
- Your roast is underdone? Cut it in slices, arrange the slices 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 (fig. 3 or 5). 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 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. USER INSTRUCTIONS

COOKING / BAKING TIMETABLE

FOODS	Weight kg	Position of the oven shelf from the bottom	Temperature in °C	Cooking Time in minutes	NOTES
MEAT Roast veal Roast beef Roast pork Roast lamb	1 1 1 1	2 1 2 1	190 190 190 190	100-120 40-50 100-120 100-120	Roasting tin or other pan on oven shelf
GAME Roast hare Roast pheasant Roast partridge	1 1 1	2 2 2	200-Maxi 200-Maxi 200-Maxi	50 60 50	
POULTRY Roast chicken Roast turkey Roast duck	1 1 1	2 2 2	190 190 190	70-80 90-110 80-100	
FISH Roast fish Casseroled fish	1 1	1 1	170-190 160-170	25-30 15-20	
BAKED PASTA Lasagne Cannelloni	2.5 2.5	1 1	225-Maxi 225-Maxi	30-40 30-40	
PIZZA	1	1	225-Maxi	20-25	
BREAD	1	1	220	20	
PASTRIES Biscuits in general Shortcrust pastry Victoria sponge	 0.8	1 1 1	170-190 190-200 190-200	15 20 40-45	Baking tray on oven shelf
CAKES Angel cake Fruit cake Chocolate cake	0.8 0.8 0.8	2 2 2	170-190 190-200 190-200	45 65 45	Cake tin on oven shelf

The values given in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits. This table gives cooking times on only one shelf. If you are cooking with a fan oven and you are using more than one shelf (placing the shelves on the 1st and 3rd position) cooking time will be about 5 to 10 minutes longer.

GRILLING TIMETABLE

FOODS	Weight kg	Position of the oven shelf from the bottom	Cooking Time in minutes	
			1 st side	2 nd side
MEAT Chop Beefsteaks Half chicken	0,50 0,15 1	2 1 or 2 3	10 5 18	10 5 18
FISH Trout Sole	0,42 0,20	3 2	10 7	10 7
BREAD Toast		3	2-3	2-3

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. USER INSTRUCTIONS

CLEANING AND MAINTENANCE

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

Do not use a steam cleaner to clean this appliance.

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.

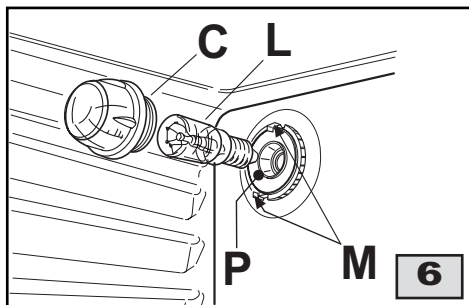
CHANGING THE OVEN LAMP (fig. 6)

Attention!! Before replacing the oven light, disconnect the appliance from the electricity supplies.

If the oven lamp (L) has to be changed the new lamp must have the following characteristics:

15W - 240Vac - 50 Hz - E14 - resistant to high temperatures (300°C).

Turn glass protection cap (C) counterclockwise and change the lamp. Put the cap back on taking care to insert the notches in the locking tangs and turn clockwise.



4. TROUBLESHOOTING

Some problems can be caused either as the results of simple maintenance operations or by incorrect selection of settings. Prior to contacting a Service Engineer please check the following chart.

PROBLEM occurring	SOLUTION envisaged
The oven does not work	<ul style="list-style-type: none"> • Check that the plug is connected. • Check that the programmer / clock is set for manual operation. • Check the electrical system (fuse electricity board). If there is failure in the system call 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 10.

In case the appliance fails to operate correctly, contact our Service Centre.

Warning: Servicing should be carried out only by authorised personnel.

5. TECHNICAL FEATURES

MINIMUM DIMENSIONS OF THE UNIT TO HOUSE THE OVEN

Height mm	Width mm	Depth mm	Volume dm ³
570	560	550	53

ELECTRICAL COMPONENTS

Description	Nominal data
Rear heating element of the oven	2000 W
Grill heating element	1800 W
Oven lamp	15 W - E 14 - T 300
Fan of the rear heating element	25..29 W
Tangential or cooling fan	18..22 W
Supply cable	H05 RR-F 3x 1.5 mm ²

6. INSTALLER INSTRUCTIONS

TECHNICAL INFORMATION

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

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

UNPACKING YOUR APPLIANCE

- Once the packaging has been removed, thoroughly check that the appliance is in perfect condition. If you have any doubts do not use the appliance and call our Service Centre.
- Do not move the appliance by the handles.
- Some parts mounted on the appliance are protected by a plastic film. This protection must be removed before using the appliance. We recommend slitting the plastic film along the edges with a sharp knife or pin.

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 70 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.

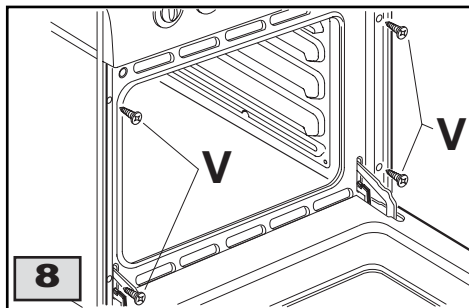
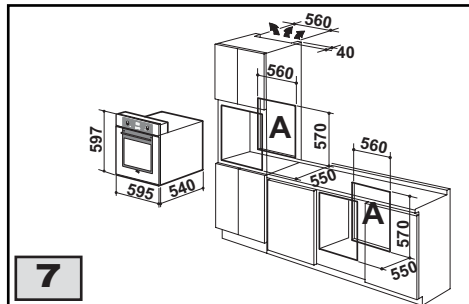
INSTALLING AND FIXING THE OVEN

The oven can be housed into a cabinet or into a base module, making room for its volumes as shown in fig. 7.

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. 7.

Fit the appliance in place and secure it with the screws supplied (V) (fig. 8).

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. INSTALLER INSTRUCTIONS

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.
- The plug and socket or the multipolar switch must be accessible after installation of the appliance.

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 connecting directly to the mains:

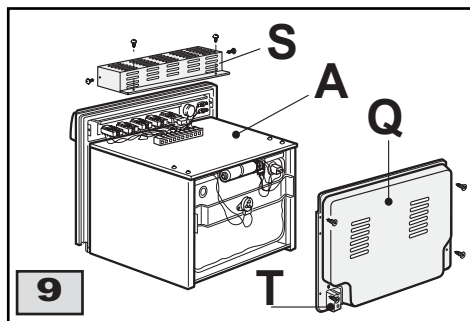
- Install a multipolar switch that can withstand the appliance's load, with a minimum opening between the contacts of 3 mm. Remember that the earth wire must not be cut out by the switch.

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 10.
- To access other electrical components the oven will have to be removed from its housing unit by unscrewing it (V) (see fig. 8). Oven extraction allows access to the terminal board (T) (fig. 9).
- **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. 9).
- To change the lamp-holder (P) (fig. 6), unscrew the protective glass cap (C), force the tabs of blockage (M) and take the lamp-holder toward the outside of the oven.
- To replace the thermostat, the commutator, the timer and the indicator lights, remove protection box (S) (fig. 9). Remove the knobs and undo the screws underneath to front panel to free the components that need replacing.





PRODUCT SERVICE PHONE NUMBER

1800 805 300