Electric Multi Function 900mm Oven

PRODUCT SERVICE PHONE NUMBER

1800 805 300

MODEL: **IOM9SE1**

INSTALLATION AND OPERATION MANUAL

COD. 1230000601

Instructions for building in the oven (fig. 6)
The oven can be housed below the worktop or in a column unit by means of 4 screws. Follow the drawing below.

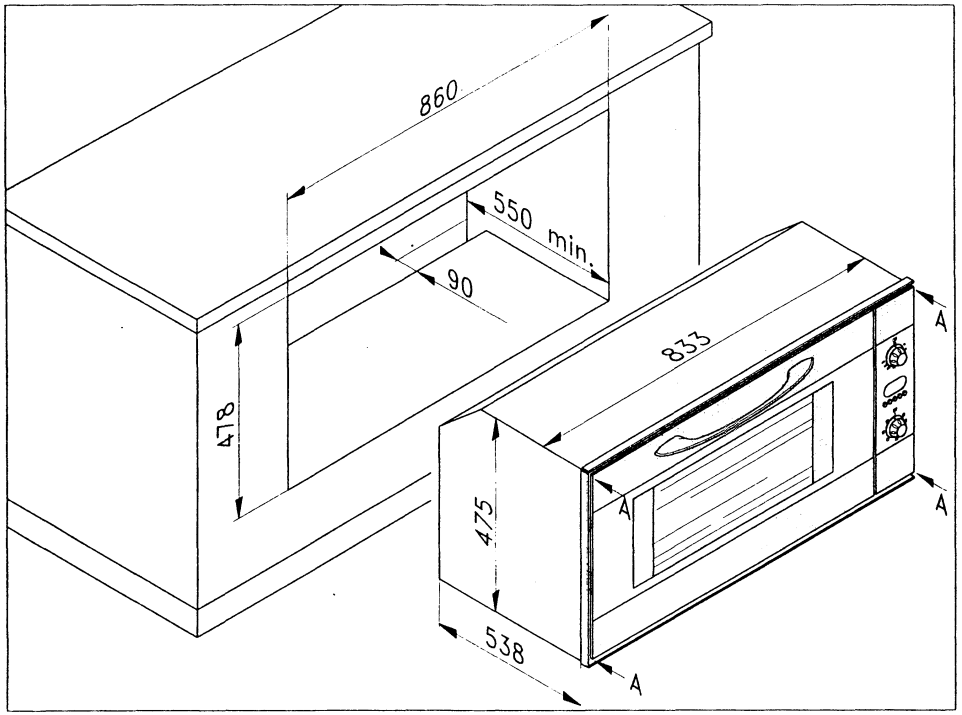


Fig. 6

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Cleaning and maintenance

Important: before carrying out maintenance on the oven, it must always be unplugged from the power supply or disconnected from the mains via the electrical system master switch.

The stainless steel and enamelled parts will keep their finish if cleaned with water or using specific products, drying them thoroughly.
Avoid using products that contain chlorine or diluted chlorine solutions, caustic soda, abrasive detergents, hydrochloric acid, vinegar and other products that can scratch.
Stains left on the bottom of the oven (sauces, sugary substances, egg white and fats) are caused by spatters or spillages of food. Spattering occurs during roasting and is due to the temperature being too high whereas spilling is due to containers being too small or to food increasing in volume during cooking.
These two problems can be solved by using high-sided containers or by using the dripping pan supplied with the oven. When cleaning the lower part of the oven, you are advised to remove any stains while the oven is still warm - the longer you wait, the more difficult it will be to remove them.
Immediately after use while the oven is still warm but switched off, you are also advised to place a cloth soaked in ammonia - a few drops are sufficient - on the bottom of the oven. Close the oven door, wait approximately 10 minutes and then dry thoroughly.

Technical support

If the oven does not work correctly, you are advised to check the following before calling the technical support service:

CHECK THAT THE PLUG IS CORRECTLY INSERTED IN THE SOCKET

CHECK THE PROGRAMMING OF THE ELECTRONIC PROGRAMMER

If the cause of the fault is identified, switch the appliance off, do not tamper with it and call the Technical Support Service, specifying the model indicated on the identification plate at the bottom of the front of the oven.

The appliance is provided with a guarantee which entitles the user to free use of the TECHNICAL SUPPORT SERVICE for twenty-four months from the date of purchase.
The TECHNICAL SUPPORT SERVICE number is: (02) 97000122.

Replacing the bulb (fig. 5)
CAUTION: disconnect the oven power supply cable.
If you have to replace the bulb B, remove the protective cover A by turning it anticlockwise. After replacing the bulb, refit the protective cover A (Fig. 5).

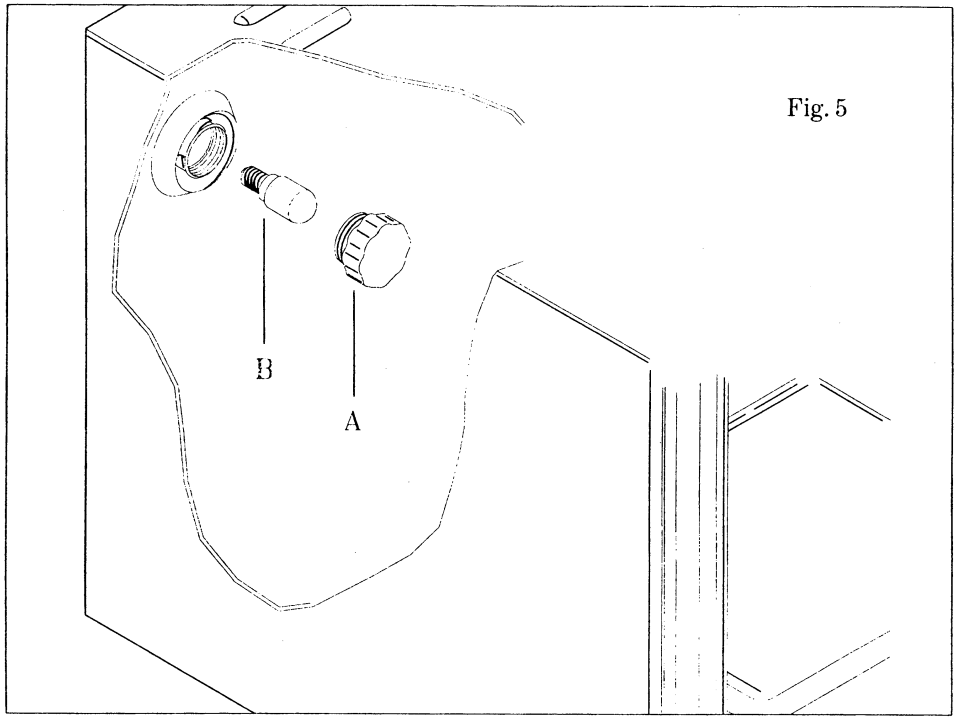


Fig. 5

Dear Customer,
Thank you for choosing one of our products. We are sure that it will satisfy all your requirements and guarantee excellent results at all times.
It is important to carefully follow the instructions for correct use of the appliance.
The manufacturer will not be liable for damage to property or injury to persons caused by faulty or incorrect installation.
The manufacturer reserves the right to make alterations to the product at any time without notice.

Technical specifications
This appliance complies with regulations for the suppression of radio interferences.

Power supply voltage
230V 50Hz

Internal dimensions

Height	360 mm
Width	630 mm
Depth	395 mm
Working volume	100 litres

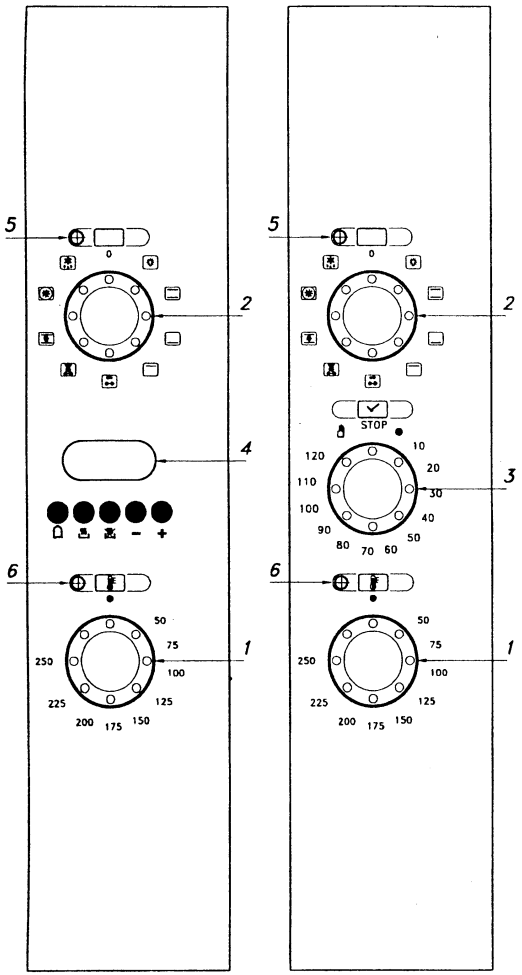
Absorption of heating elements (kW)

Upper heating element	1.050 kW
Lower heating element	1.550 kW
Circular heating element	2.500 kW
Grill heating element	2.500 kW
Radial fan	0.025 kW
Spit gearmotor	0.004 kW
Oven light	0.015 kW
Cooling fan	0.070 kW

Installation
Installation must be carried out by qualified personnel only. All work must be performed with the appliance disconnected. The connection cable must have a minimum section of 1.5 mm. The oven must be connected to a multi-pole switch with contact opening of at least 3 mm.
Caution: the appliance must be earthed in accordance with legal regulations.

Preparing the oven for use
Clean the inside of the oven using non-abrasive soap and warm water, then rinse and dry. Switch the oven on at maximum temperature for approximately 20 minutes in order to eliminate oil, grease and remains of any other products used during manufacturing that can cause unpleasant smells during cooking. The appliance must be **electrically disconnected** before cleaning.

Caution!
Keep children well away from the oven during operation.



1 - Thermostat
2 - Switch
3 - 120' end of cooking timer
4 - Electronic programmer
5 - Power supply pilot light
6 - Temperature pilot light

120 minute mechanical programmer

The function of the clock is to set a cooking time.

1) OPERATION
After setting the thermostat knob to the required temperature, turn the clock knob clockwise to the required time (max 120 minutes).
When the clock returns to position 0, sounding of a buzzer will indicate that the oven has automatically switched off.

2) MANUAL POSITION
If the cooking time exceeds 2 hours, or if you wish to use the oven manually, turn the clock knob to position ✋ (fig. 2).

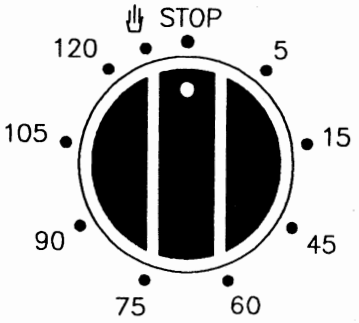


Fig. 2

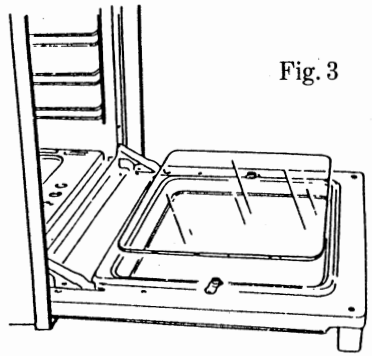
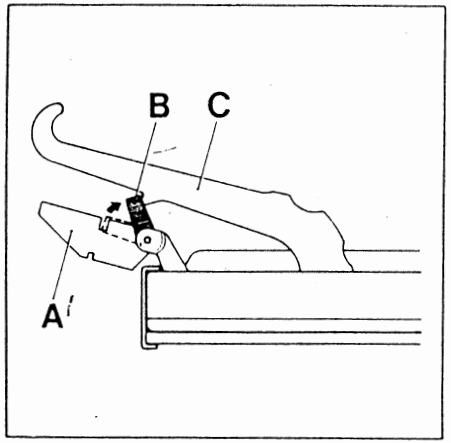


Fig. 3

Oven door
Clean the oven door using non-abrasive products.
The glass panel can be easily removed and cleaned by unscrewing the two screws at the side (fig. 3).



REMOVING OVEN DOOR

To make it easier to clean the oven, the door may be removed.

- **Hinge with mobile U-bolts**
The hinges «A» are fitted with two mobile U-bolts «B» which block the door when it is completely open if they are hooked onto sections «C» of the hinges. After this has been done, the door must be lifted up and taken out. When carrying out this operation, hold the sides of the oven door beside the hinges. To refit the door first slide the hinges into their grooves.
Lastly, before closing the door do not forget to detach the two mobile U-bolts «B» which were used to hook the two hinges.

Semi-automatic operation and end of cooking time
Press the end of cooking time key and set the required time by means of the +/- keys. The symbol A and the symbol of the saucepan will light up.
The relay output will be activated.
If clock = end of cooking time, the relay and saucepan symbol will switch off.
The buzzer will sound and the symbol A will blink.

Completely automatic operation
Press the duration key and set the required time by means of the +/- keys. The symbol A will appear.
The relay will come on and the saucepan symbol will appear.
Select the End of cooking time function - the minimum setting time will appear. Set the required time by means of the +/- keys.
The relay and the saucepan symbol will switch off.
The saucepan symbol will re-appear when the clock time = the calculated switch-on time.
After setting the automatic program the symbol A will blink. The buzzer will sound and the saucepan symbol and relay will switch off.

Minute control
Press the Minute control key and set the required time by means of the +/- keys.
While the set time runs, the bell symbol will appear.
When the set time elapses, the buzzer will sound.

Buzzer
The buzzer remains active for 7 minutes after the minute control cycle or the cooking program have finished.
Press any function key to stop the buzzer.

Program start-up and check
A set program is run when the required time has also been set. The remaining timers can be checked at any time by selecting the relevant function.

Setting error
The setting is not correct if the clock time is between the beginning of cooking time and the end of cooking time.
The error is indicated via sounding of a buzzer and blinking of the Auto symbol. An incorrect setting can be corrected by re-setting either the beginning or end of cooking time.

Cancelling a program
A program can be cancelled by selecting the manual function.
A set program is automatically cancelled when it reaches the end of its cycle.

Description of control panel symbols

 - Oven light

 - Upper + lower heating element

 - Lower heating element

 - Upper heating element

 - Grill heating element (with spit when provided)

 - Grill + fan heating element (with spit when provided)

 - Upper heating element + lower heating element + fan

 - Ventilated circular heating element

 - Ventilated defrosting

Using the oven
To obtain good results, you are advised to pre-heat the oven to maximum temperature for approximately 10 minutes. Place the food inside and set the thermostat to the required temperature. When the oven has reached the set temperature, the yellow light on the control panel will go out.

Using the spit (fig. 1)
Insert the spit rod "A" into the drive unit and the groove "B" into the bend "C".
Turn the plastic handle "D" anticlockwise and slide the rack into the oven runners ensuring that the rod "E" slots into the hole "F".
The spit rack must always be fitted in the middle of the oven (second position from bottom).

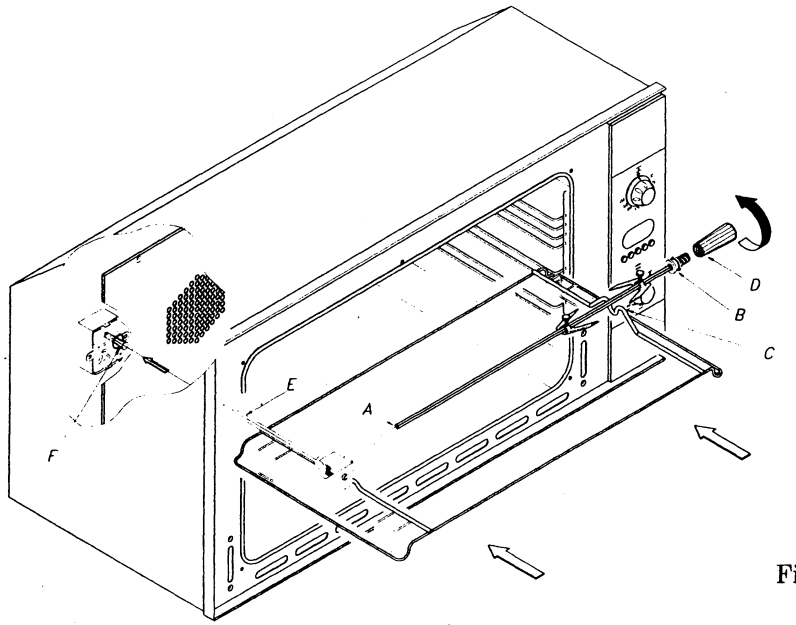


Fig. 1

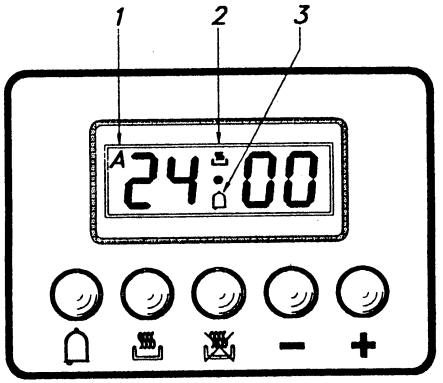
Using the grill
Place the food to be grilled directly on the rack or insert on the spit.
The rack must be positioned at the top of the oven whereas the spit rack must always be positioned in the middle (second position from bottom).
The dripping pan can be fitted at the bottom to collect the fat.

CAUTION: WHILE THE GRILL IS OPERATING, THE ACCESSIBLE PARTS ARE VERY HOT - KEEP CHILDREN WELL AWAY FROM THE OVEN.

Note:
Do not use aluminium foil to cover the grill tray or to wrap the food being cooked as the reflected heat will damage the grill element and the aluminium foil can catch fire.

Ventilated cooking
The air distributed by the fan allows you to cook different types of food together (fish, meat etc.) without mixing smells and flavours. A fan uniformly distributes the heat provided by the heating element positioned behind the oven wall. Temperature range 50°-250°C.

Electronic programmer



- Timer
- Cooking time with automatic operation
- End of cooking time
- Moves back one number in all programs
- Moves forward one number in all programs
- 1 Automatic program
- 2 Duration and manual mode
- 3 Minute control

Settings
After pressing a function button, the required time can be set via the +/- keys. For quicker regulation, keep the required key pressed. By pressing the function key and then releasing it, the pre-selected function appears on the display and remains for 5 seconds: during this time the setting can be performed (with one hand). Five seconds after releasing the function key or finishing the setting, the display returns to the clock. Any program set will start immediately. Program selection is accompanied by the sounding of a buzzer.

Setting the time (clock)
Select the clock function by simultaneously pressing the Duration and End of cooking time keys and adjust the clock by means of the +/- keys. All the programs set will be cancelled and the relay will switch off.

Manual operation
Simultaneously press the plus and minus keys (the auto symbol will be cancelled): the saucepan symbol will light up.
Any program set will be cancelled.

Semi-automatic operation and cooking duration
Press the Cooking duration key and set the duration by means of the +/- keys. The saucepan symbol will appear.
The relay output will be activated.
If clock = end of cooking time, the relay and saucepan symbol will be off.
The buzzer will sound and symbol A will blink.