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IMPORTANT SAFETY INSTRUCTIONS

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.



READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.



Important Safety Instructions



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

WARNING



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

Important Safety Instructions



WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

NE

- Read all instructions.
- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.
- It is the responsibility of the installer to comply with installation information specified on the model/serial ID plate. The ID plates are visibly located on the back of the appliance and on the oven door frame. These ID plates must never be removed.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- **WARNING: NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in overheating of the oven.
- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.
- **WEAR PROPER APPAREL:** Loose-fitting or hanging garments should never be worn while using the appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.
- **FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN THE OVEN.**
- **DO NOT TOUCH THE INSIDE OF THE APPLIANCE:** Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- **PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL:** If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler burner.
- **USE CAUTION WHEN OPENING THE OVEN DOOR:** Allow hot air or steam to escape before removing or placing foods in the oven.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not obstruct oven vents or openings for air intake.



Important Safety Instructions

- ELECTRICAL GROUNDING IS REQUIRED. It is the customer's responsibility:
 1. To contact a qualified electrician.
 2. To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.
- Always check that the controls are in the "zero" (off) position when the oven is not in use.
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Do not hang articles on any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could ignite.
- DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN. Use of a foil liner can result in an electrical shock or fire hazard or obstruct the flow of heat and air. Foil is an excellent heat insulator, allowing heat to be trapped under it. This can interfere with cooking and can damage the enamel of the oven.
- Prevent aluminum foil from contacting the heating elements.
- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure can cause the containers to burst.
- DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE OVEN.
- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal during baking and when the self-clean cycle is engaged. Replace the oven door gasket if it becomes damaged or encrusted with food residue.
- ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS. Service personnel must disconnect the power supply before servicing this unit.



NOTE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

WARNING: This product contains a chemical known by the State of California to cause cancer, birth defects or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

Important Safety Instructions



- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not stand or sit on the oven door.
- Remove all packing materials and temporary labels from the oven.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial number are on the appliance ID plate. The ID plates are visibly located on the oven door frame. THE ID PLATE MUST NOT BE REMOVED.
- BEFORE BAKING FOR THE FIRST TIME, turn on the oven to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F for 20 to 30 minutes.

How to read the user manual

This user manual uses the following reading conventions:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Information



Advice

1. Use instruction sequence.
 - Single use instruction.

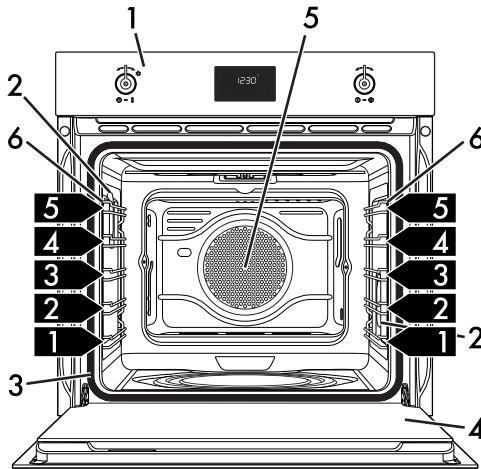
SAVE THESE INSTRUCTIONS



Description

1 Description

1.1 General Description



1 Control panel

2 Oven light

3 Seal

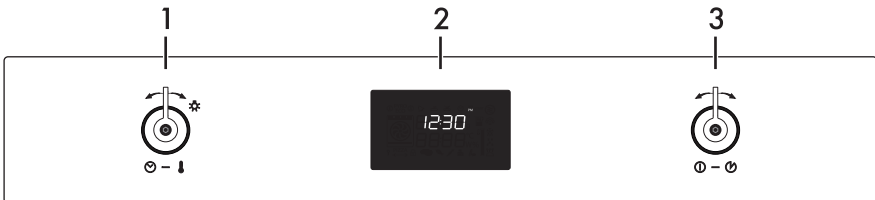
4 Door

5 Fan

6 Rack/tray support frames

1,2,3 Frame shelf

1.2 Control panel





1 Temperature knob

Use this knob to select:

- the cooking temperature;
- the duration of a function;
- programmed cooking procedures;
- the current time;
- when the light within the appliance turns on/off.

2 Display

Displays the current time, the cooking function and temperature selected, and the time assigned.

3 Function knob

Use this knob to:

- turn the appliance on/off;
- select a function;
- temporarily start or stop a function.



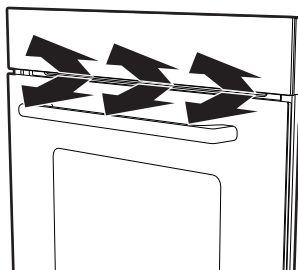
To stop the active function and turn the appliance off, press the function knob for a few seconds.

1.3 Other parts

Positioning shelves

The appliance has shelves for positioning trays and racks at various heights. The position heights go from the bottom upwards (see 1.1 General Description).

Cooling fan





The fan cools the appliance and turns on during cooking or baking.

The fan provides a steady outflow of air from above the door, which may continue for a short time after the appliance has been turned off.

Internal lighting

The internal lighting for the appliance turns on:

- when the door is opened;
- when any setting is started, except for the

ECO  and Vapor Clean  functions;

- when the temperature knob is turned briefly to the right (manual activation/deactivation).



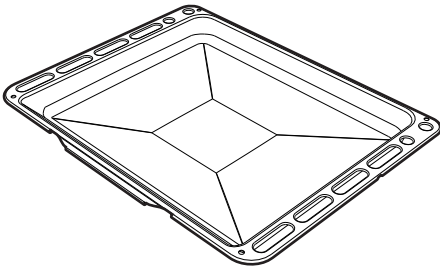
When the door is open, you cannot turn off the internal lighting.



Description

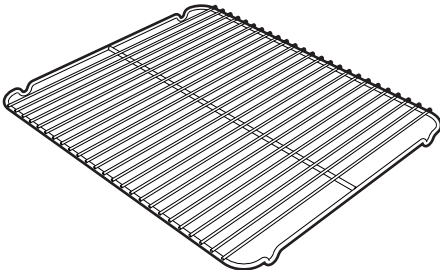
1.4 Available accessories

Tray



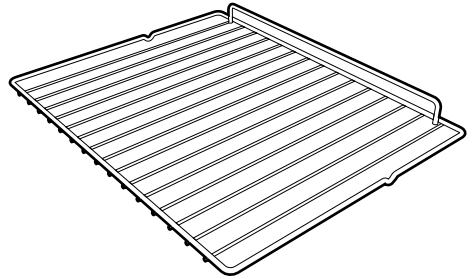
Used for collecting grease from foods on the rack above and for baking cakes, pizza and baked desserts.

Tray rack



This is placed above the tray, and is used for cooking or baking foods that might drip.

Rack



Used to hold containers containing food to be cooked.

i Not all accessories are provided on all models.

i Accessories that may come into contact with food are made of materials that comply with all legal provisions in force.

i Original accessories supplied or optional can be purchased at authorized service centers. Only use original manufacturer's accessories.



2 Use

2.1 Warnings



High temperature inside the oven while in use
Burn hazard

- Keep the door closed while cooking or baking.
- Use potholders or wear thermal gloves to protect your hands when handling pans that have been inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly on very hot trays.
- Do not allow children near the appliance during operation.



High temperature inside the oven while in use
Danger of fire or explosion

- Do not use spray products near the appliance.
- Do not use or store flammable materials near the appliance.
- Do not use plastic dishes or containers for cooking or baking food.
- Do not put sealed tin cans or containers in the oven.
- Do not leave the appliance unattended during cooking operations that could release fats or oils.
- Remove all trays and racks that will not be used during cooking or baking.



Improper use

Risk of damage to enameled surfaces

- Do not cover the bottom of the oven with sheets of aluminum or tin foil.
- If you wish to use parchment paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pots or pans directly on the bottom of the oven.
- Do not pour water directly on very hot trays.

2.2 First use

1. Remove all protective film from the outside and inside of the appliance and accessories.
2. Remove all labels (except the nameplate with technical data) from the inside of the oven and accessories.
3. Remove and wash all accessories of the appliance (see "Cleaning inside the oven").
4. To remove any production residues, turn the oven on to the maximum cooking temperature for at least 20 minutes (see "Using the oven").
5. To begin to use the appliance, you will need to set the current time (see "Setting the time").

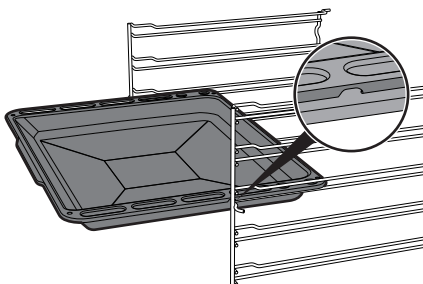
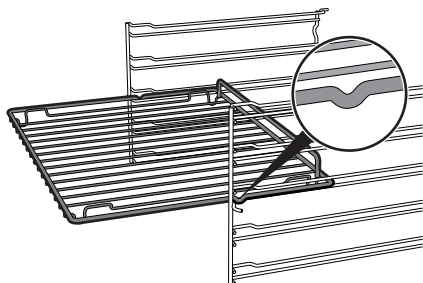


2.3 Use of accessories

Racks and trays

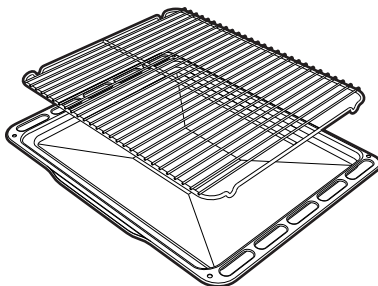
Racks and trays must be inserted into the side guides until they stop.

- The mechanical safety locks that prevent accidental removal of the racks must face downward and towards the rear of the oven.



Tray rack

The tray rack must be inserted into the tray. This way, the grease can be collected separately from the food being cooked or baked.



Insert the racks and trays gently into the oven and push back until they stop.

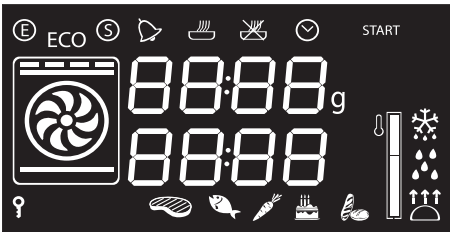










Clean the trays before using them for the first time to remove any manufacturing residues.



2.4 Using the oven

Display



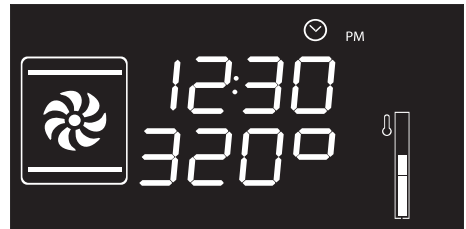
-  Eco Logic indicator light
-  Showroom indicator light
-  Timer indicator light
-  Timed cooking indicator light
-  Programmed cooking indicator light
-  Clock indicator light
-  Child lock indicator light
-  Temperature progress indicator

Functions

Stand-by: The display will show the current time until a function is selected.



ON: Once a function has started, the display will show its set parameters, such as temperature, duration and temperature progress.





Use

Pressing the temperature knob during an active function will cycle through the parameters in the following order.



Temperature



Timer duration



Function duration



Programmed cooking duration (if timed cooking has been selected)



Time display

Each setting can be modified by rotating the temperature knob to the right or left. Keep rotating the knob to increase/decrease the setting quickly.

Setting the time

At first use, or after a power failure, the appliance's display will show a flashing **00:00** symbol. To be able to start any cooking function, the current time must be set.

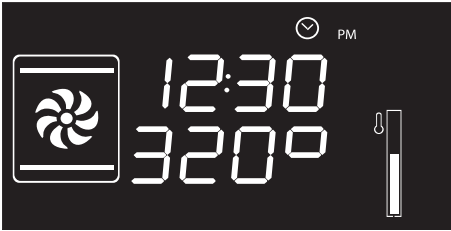
1. Turn the temperature knob to set the displayed hour (keep rotating the knob in either direction to cycle through quickly).
2. Press the temperature knob.
3. Turn the temperature knob to set the minutes (keep rotating the knob in either direction to cycle through quickly).
4. Press the temperature knob to set.



It might become necessary to change the current time, for example for daylight savings time. From stand-by, keep rotating the temperature knob to the right or left until the hour display begins flashing. The time cannot be changed if the appliance is **ON**.



Cooking functions



1. Press the function knob to activate the appliance.
2. Turn the function knob to the left or right to select a function.
3. To change the default temperature, press the temperature knob.
4. Turn the temperature knob to the right or left to set the desired temperature.
5. Press the function knob to start cooking.



To stop a function at any time, press the function knob for at least 3 seconds.

Preheating phase

Cooking is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature.

The temp level icon will flash on the display to indicate that this stage is in progress.



When the preheating stage is over, the temp level icon will remain on and a buzzer will sound to indicate that the food can be placed inside the oven.





List of functions



ECO

This function is particularly useful for cooking on a single rack with reduced energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for food which needs to rise.

To save as much energy as possible and to reduce the cooking time, put the food in the oven without preheating it.



When using the ECO function, avoid opening the oven door while cooking.



When using the ECO function, cooking times (and preheating, if any) are longer.



Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Conventional cooking, also known as static cooking, is suitable for cooking just one dish at a time. It is perfect for pies, bread and casseroles. It is also suitable for fatty meats, such as duck or goose.



Broiler

The heat coming from the broiler element gives perfect broiling results, especially for thin and medium thickness meat, and gives the food an even browning at the end of cooking. Perfect for toasted sandwiches or cheese toppings. This function allows you to grill large quantities of food, particularly meat, evenly.



Lower element

The heat radiating only from the bottom allows you to complete the cooking/baking of foods that require a higher base temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



Fan assisted

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for meat roasts.



Convection broiler

The air that the fan produces softens the set heat wave generated by the broiler element, allowing for perfect broiling, even of very thick cuts of meat such as steaks, pork chops, etc.



Fan + lower element

The combination of the fan with only the lower heating element allows cooking to be completed rapidly. This system is recommended for sterilizing or for finishing off the cooking of foods that are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



Circular

The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they require the same temperature

and cooking time. Air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing smells and flavors.



Turbo

The combination of convection cooking and conventional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without mixing smells and flavors. Perfect for large volumes of food that call for intense cooking.

For a rotisserie effect, set the appliance to the maximum temperature. Once the appliance reaches the maximum temperature, bring it back to the normal temperature. By doing so, all the liquids will be sealed in the meat, keeping it from shrinking.



Use

Timer





This function does not turn the oven off, but rather sounds a buzzer.





The timer can be activated both in the cooking phase and in stand by.

1. Press the temperature knob once (twice if already on). The display will show the

 digits and the  indicator light will flash.



2. Turn the knob to set the duration (from 1 minute to 4 hours). After a few seconds, the  indicator light will stop flashing and the countdown will begin.
3. Select the desired cooking function and wait until the buzzer sounds to indicate that the time is up. The  indicator light will flash.

4. To deactivate the buzzer, press or Turn one of the two knobs.

5. To select another timer, Turn the temperature knob.



To stop the timer, set the value to zero



Timed cooking

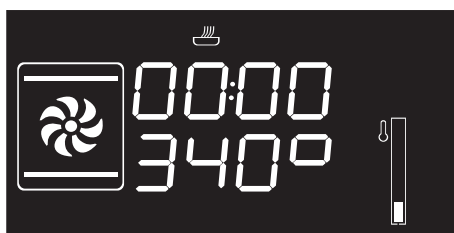


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.



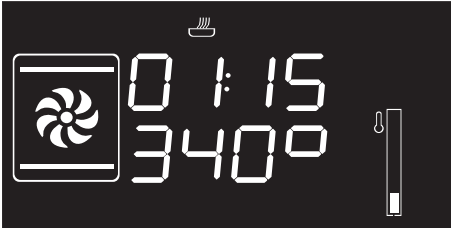
Activating timed cooking will cancel any previously-set timers.

1. After having selected a cooking function and temperature, press the temperature knob three times. The display will show the  digits and the  indicator light will flash.





- Turn the temperature knob to the right or left to set the cook time from 00:01 to 12:59. Keep rotating the knob to increase/decrease the setting quickly.



- A few seconds after selecting the desired cook time, the  indicator light will stop flashing and timed cooking has begun.



To extend cooking in manual mode, press the temperature knob again. The appliance will resume its normal operation with the previously-selected settings.

- Once done cooking, **StoP** will be displayed and a buzzer will sound.



- To deactivate the buzzer, press or turn one of the two knobs or open the door.



To turn the buzzer off and select one more timed cooking session, turn the temperature knob to the right.





To turn off the buzzer and select a different cooking function, turn the function knob to the right or left.



To shut off the appliance, keep the function knob pressed.

Modifying the settings during timed cooking

When in operation, it is possible to change the duration of timed cooking:


- When the  indicator light is solid and the appliance is in cooking mode, press the temperature knob twice. The  indicator light will begin to flash.
- Turn the temperature knob to the right or left to change the cook time that was previously set.

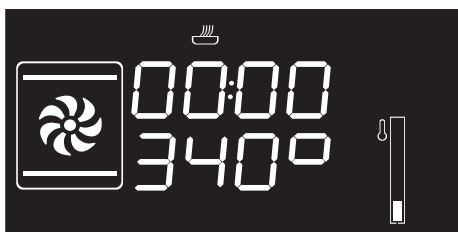


Use

Programmed cooking




i Programmed cooking is the function which turns the appliance off automatically at a preset hour, given a time set by the user.

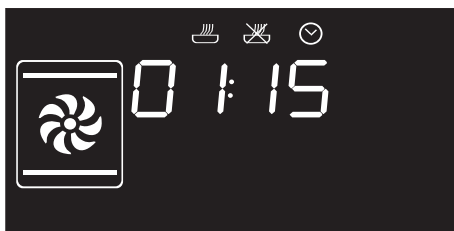
1. After having selected a cooking function and temperature, press the temperature knob three times. The display will show the **00:00** digits and the  indicator light will flash.



2. Turn the knob to the right or left to set the cooking duration from 00:01 to 12:59. Keep turning the knob to scroll through quickly.



3. Press the temperature knob a fourth time. The  indicator light will flash. Turn the knob to the right or left to set the time the oven should turn off.
4. After a few seconds, the  and  indicator lights will begin flashing. The appliance will turn on at the programmed start time.



To extend cooking in manual mode, press the temperature knob again. The appliance will resume its normal operation with the previously-selected settings.



In programmed cooking, the appliance will turn on 10 minutes in advance to allow it to reach the appropriate cook temperature (preheating).

5. Once done cooking, **STOP** will be displayed and a buzzer will sound.



6. To deactivate the buzzer, press or turn one of the two knobs or open the door.



To shut off the appliance, keep the function knob pressed.






For safety reasons, the end of cooking time cannot be set without having programmed the duration.





Modifying the settings during programmed cooking



Modifying the cooking duration makes it necessary to reset the cooking stop time.

When in operation, the duration for programmed cooking can be modified:

1. When the  and  indicator lights are solid and the appliance is waiting to start cooking, press the temperature knob twice. The  indicator light will begin to flash.

2. Turn the temperature knob to the right or left to change the cooking time that was previously set.
3. Press the temperature knob again. The  indicator light will turn off and the  indicator light will start flashing. The display will show the time the oven is to turn off.
4. Turn the temperature knob to the right or left to delay the time the oven is to turn off.
5. After a few seconds, the  and  indicator lights will stop flashing and the programmed cooking will start up again with the new settings.

2.5 Cooking tips

General tips

- Use a convection function to achieve uniform cooking at several levels.
- Increasing the temperature does not shorten cooking or baking times (the food could be well cooked on the outside and undercooked on the inside).



Use

Tips for cooking meats

- Cooking times vary depending on the thickness and quality of the meat, and on consumer tastes.
- Use a meat thermometer when cooking roasts, or simply press on the roast with a spoon. If it feels hard, it is ready; otherwise, it needs to roast a bit longer.

Tips for cooking with the broiler and convection broiler

- The meat can be grilled starting with a cold oven or with the oven preheated if you want to change the effect of the cooking.
- With the convection broiler function, it is recommended that the oven be preheated before broiling.
- We recommend placing the food at the center of the rack.

Tips for baking cakes and cookies

- It is preferable to use dark metal pans, which help to absorb the heat better.
- The temperature and baking duration depend on the quality and consistency of the dough.
- To check whether the cake is baked through, stick a toothpick into its highest point at the end of the baking time. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert goes flat when it comes out of the oven, on the next occasion reduce the set temperature by about 50°F, selecting a longer cooking time if necessary.

Tips for defrosting and proving

- With the wrapping removed, place frozen foods into a lidless container and place it on the first rack in the oven.
- Do not overlap foods.
- To defrost meat, use a rack placed on the second level and a tray placed on the first level. This way, the meat does not remain in contact with the liquid from thawing.
- The most delicate parts can be covered with aluminum foil.
- For good proofing, place a container of water at the bottom of the oven.

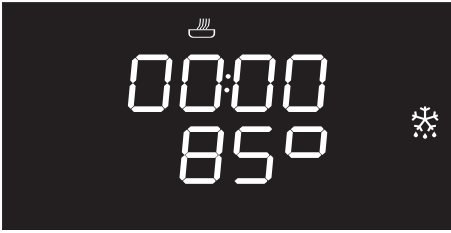
To save energy


- Turn off the oven a few minutes before the time required. Cooking will continue for the remaining minutes with the heat already accumulated inside the oven.
- Do not open the oven door very often to avoid heat loss.
- Always keep the inside of the appliance clean.
- (Where present) If not used, remove the pizza tray and place the cover in its special location.



2.6 Special functions

Defrost by time



1. Place the food in the oven.
2. Press and turn the function knob to select the Defrost by time function .
3. Turn the temperature knob to set the duration (from 1 to 99 minutes).
4. Press the temperature knob to confirm the set duration. **START** will begin to flash.
5. Press the function knob to start the Defrost by time function.

6. Once done cooking, **STOP** will be displayed and a buzzer will sound.
7. To deactivate the buzzer, press or turn one of the two knobs or open the door.
8. Press the function knob for at least 3 seconds to exit the function.

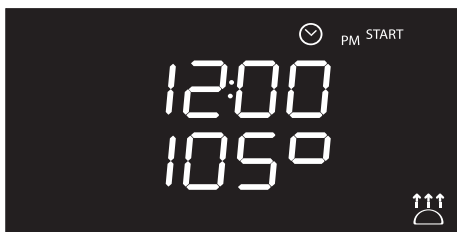


IMPORTANT: cook the food after it has been entirely defrosted.



Use

Proving



It is not possible to modify the temperature for the proving function.



For good proving, place a container of water at the bottom of the oven.

1. Place the dough that needs to be proved on the second level.
2. Press and turn the function knob to select the proving function . **START** will begin to flash.
3. Press the function knob to confirm the function selection.
4. Turn the knob to set the proving duration (from **00:00** to **13:00**).
5. Press the function knob to start proving.
6. Once done cooking, **StoP** will be displayed and a buzzer will sound.
7. To deactivate the buzzer, press or turn one of the two knobs or open the door.
8. Press the function knob for at least 3 seconds to exit the function.



Sabbath



This function makes it possible to cook food in accordance with the provisions of the Jewish rest day.



When in this mode, the appliance will operate as follows:

- Cooking can continue for an indefinite amount of time, no timers or timed cooking can be set.
- The oven will not preheat.
- The available cooking temperature will be from 140-210°F.
- The oven light will be off, any actions such as opening the door or manual operation through the knob will not turn the light on.
- The fan will be deactivated.
- The knob lights and buzzers will be deactivated.



After having activated Sabbath mode, parameters cannot be modified.

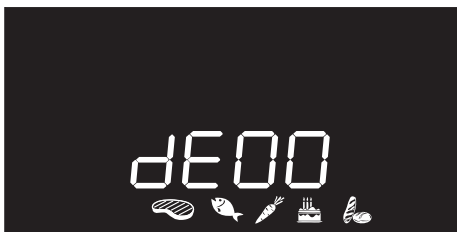
Turning or pressing the knobs will have no effect; the only knob that will be active is the function knob to be able to turn the appliance off.

1. Press and turn the function knob to select Sabbath mode **SAbb**.
2. Press and turn the temperature knob to change the function's temperature.
3. Press the temperature knob to confirm the set temperature. **START** will begin to flash.
4. Press the function knob to start Sabbath mode.
5. Press the function knob for at least 3 seconds to exit the function.





Use

Defrost by weight







This function makes it possible to defrost food according to its weight and type.

1. Place the food in the oven.
2. Press and turn the function knob to select 'defrost by weight' indicated by  and by the illuminated  food symbols.
3. Press the function knob to confirm you want to defrost by weight.
4. Turn the function knob to select the type of food you want to defrost.

5. Turn the temperature knob to select the type of weight (in grams) of the food you want to defrost.
6. Press the function knob to confirm the settings and start defrosting.
7. Once done, **STOP** will be displayed and a buzzer will sound.
8. To deactivate the buzzer, press or turn one of the two knobs or open the door.
9. Press the function knob for at least 3 seconds to exit the function.

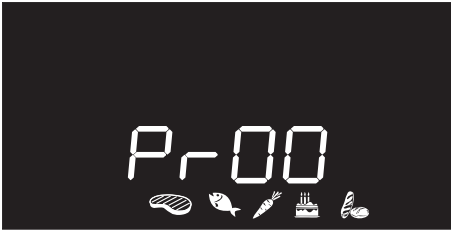
Preset parameters

| Icon | Type | Weight (g) | Time (min)* |
|---|-------|------------|-------------|
| 01  | Meat | 500 | 120 |
| 02  | Fish | 300 | 55 |
| 03  | Fruit | 300 | 35 |
| 04  | Bread | 300 | 25 |


* Defrost times may vary according to the shape and size of the food.



2.7 Automatic programs



i The appliance's automatic programs are divided by type of food to be cooked.

1. Place the food in the oven.
2. Press and turn the function knob to select the automatic cooking programs indicated by **Pr-00** and by the illuminated food  symbols.
3. Press the function knob to confirm the selection.
4. Turn the function knob to select the program (see Automatic program chart).
5. Turn the temperature knob to select the type of weight (in grams) of the food you want to cook.

6. Once the oven is preheated, **START** will begin to flash. Place the food in the oven and press the function knob to start cooking.
7. Once done, **Stop** will be displayed and a buzzer will sound.
8. To deactivate the buzzer, press or turn one of the two knobs or open the door.
9. Press the function knob for at least 3 seconds to exit the function.



Automatic programs make it possible to set programmed cooking procedures.



To stop a function at any time, press the function knob for at least 3 seconds.



Use

Automatic program chart



MEAT (01 - 05)

| Pr | Sub-category | Weight (g) | Power | Function | Temperature (°F) | Time (minutes) |
|----|-----------------------|------------|-------|----------|------------------|----------------|
| 01 | Roast beef (medium) | 1000 | 2 | | 395 | 40 |
| 02 | Pork loin | 1000 | 2 | | 380 | 75 |
| 03 | Lamb (well done) | 1000 | 2 | | 380 | 110 |
| 04 | Veal | 1000 | 2 | | 380 | 65 |
| 05 | Roast chicken (whole) | 1000 | 2 | | 395 | 64 |



FISH (06 - 07)

| Pr | Sub-category | Weight (g) | Power | Function | Temperature (°F) | Time (minutes) |
|----|--------------------|------------|-------|----------|------------------|----------------|
| 06 | Fresh fish (whole) | 500 | 2 | | 320 | 35 |
| 07 | Frozen fish | 500 | 2 | | 320 | 45 |



VEGETABLES (08 - 10)

| Pr | Sub-category | Weight (g) | Power | Function | Temperature (°F) | Time (minutes) |
|----|------------------|------------|-------|----------|------------------|------------------------|
| 08 | Mixed, grilled | 500 | 4 | | 480 | 15 + 10 ⁽¹⁾ |
| 09 | Roasted | 1000 | 2 | | 395 | 45 |
| 10 | Roasted potatoes | 1000 | 2 | | 430 | 40 |

⁽¹⁾ For grilling, we recommend cooking the items on each side, referring to the times indicated in the chart. The longer cooking time refers to the first side, starting from when the item is uncooked.



DESSERTS (11 - 13)

EN

| Pr | Sub-category | Weight (g) | Power | Function | Temperature (°F) | Time (minutes) |
|----|--------------|------------|-------|----------|------------------|----------------|
| 11 | Cookies | 600 | 2 | | 320 | 18 |
| 12 | Muffins | 500 | 2 | | 320 | 18 |
| 13 | Tart/Pie | 800 | 2 | | 340 | 40 |



BREAD - PIZZA - PASTA (14 -20)

| Pr | Sub-category | Weight (g) | Power | Function | Temperature (°F) | Time (minutes) |
|----|-------------------------|------------|------------------|----------|------------------|----------------|
| 14 | Proofed bread (loaf) | 1000 | 2 | | 395 | 30 |
| 15 | Deep dish pizza | 1000 | 1 | | 540 | 7 |
| 16 | Pizza on a baking stone | 500 | 1 ⁽²⁾ | | 540 | 4 |
| 17 | Baked pasta | 2000 | 1 | | 430 | 40 |
| 18 | Lasagna | 2000 | 1 | | 450 | 35 |
| 19 | Paella | 500 | 2 | | 380 | 25 |
| 20 | Quiche Lorrain | 1000 | 1 | | 395 | 40 |

⁽²⁾ (Models without a baking stone) The stone must be placed on the bottom of the oven. Pre-baked frozen pizza cooked on a baking stone does not require different cooking times based on its weight.



The times indicated in the table do not include preheating times and refer to whole items. If the food is cut into smaller portions, the cooking time will decrease.



2.8 Secondary menu

This appliance has a hidden “secondary menu” allowing the user to:

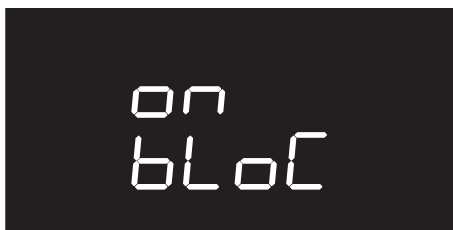
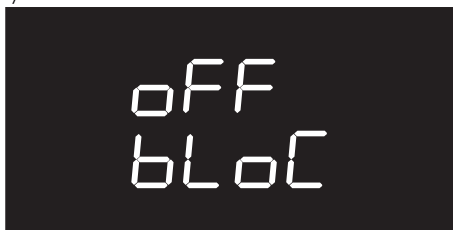
- Activate or deactivate the child lock mode.
- Activate or deactivate the Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate the low power (Eco Logic) mode.
- Activate or deactivate the ‘Keep Warm’ mode.
- Activate or deactivate the light timing mode (Eco Light).


With the appliance in stand-by mode

1. Activate the inner light, quickly turning the temperature knob.
2. Press and hold the temperature knob for 5 seconds.
3. Turn the temperature knob to the right or left to change the setting (ON/OFF).
4. Press the temperature knob to go to the next mode.

Child lock mode

This mode automatically blocks the appliance's commands after a minute of normal operation without any intervention by the user.



When normally operating, it is indicated by the  indicator light.

To disconnect the temporary lock during cooking, press the temperature knob for 5 seconds. One minute after the last setting the lock will become active again.



If the position of the knobs is changed, **bLoC** will be displayed for a few seconds.



It is possible to instantly turn the appliance off, even with the child lock mode activated, by pressing and holding the function knob for 3 seconds.



Showroom mode (only for showrooms)

This mode deactivates the appliance's heating elements, yet keeps the control panel active.



To use the appliance normally, set this mode to OFF.



When the mode is activated, the indicator light will appear on the display.

Low Power (Eco-logic) Mode

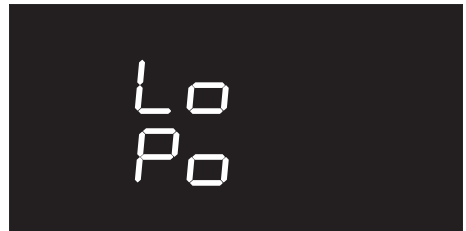
This mode limits the power used by the appliance.

It is indicated for using multiple home appliances at the same time.

HI: normal power.



LO: low power.



By activating low power mode, preheating and cooking times may be extended.



When the mode is activated, the indicator light will appear on the display.



Use

Keep Warm Mode

After food has been cooked for a preset amount of time (if it isn't interrupted), this mode keeps the just-cooked food warm (at a low temperature) for about 1 hour.

off
Hold

on
Hold

Light timing (Eco-light) Mode

For even greater energy savings, the light is automatically turned off after a minute once cooking begins.

on
LIGHT

To deactivate the function which turns the light off (i.e., to keep the light on after one minute), set this mode to OFF.

off
LIGHT



Manually turning the appliance on or off will still be possible by rotating the temperature knob to the right, in either of the settings.



3 Cleaning and maintenance

3.1 Warnings



Improper use Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on the steel parts or those with metallic surface finishes (e.g. anodizing, nickel or chrome plating).
- Do not use abrasive or corrosive detergents on the glass parts (e.g. powder products, stain removers or metal scouring pads).
- Do not use rough or abrasive materials or sharp metal scrapers.



We recommend using cleaning products distributed by the manufacturer.

3.2 Surface cleaning

To maintain the surfaces, you must clean them regularly after each use once they have cooled down.

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft fabric or microfiber cloth.

Food stains or residues

Do not use steel wool or sharp scrapers: they will damage the surface.

Use ordinary, non-abrasive products, with the aid of wooden or plastic tools if necessary. Rinse thoroughly and dry with a soft fabric or microfiber cloth.

Do not let sugar-based food residues (e.g. jam/jelly) dry within the appliance as they can ruin the coating on the inside of the appliance.



Cleaning and Maintenance

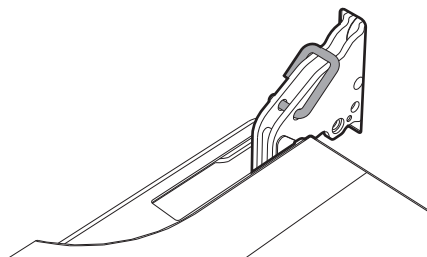
3.3 Cleaning the door

Removing the door

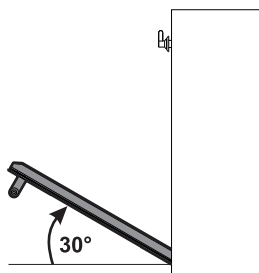
To facilitate cleaning, we recommend that you remove the door and place it on a towel.

To remove the door, proceed as follows:

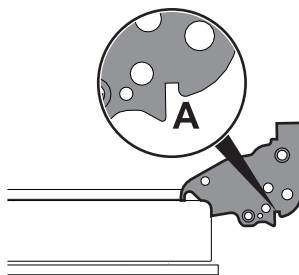
1. Open the door completely and insert two pins into the holes in the hinges, as shown in the image.



2. Grasp the door on both sides with both hands. Lift it, forming an angle of about 30°, and remove it.



3. To remount the door, insert the hinges into the slots on the oven, making sure that the grooves **A** fit tightly in the slots. Lower the oven door and once it is in position, remove the pins from the holes in the hinges.



Cleaning the door glazing

We recommend always keeping the glass doors thoroughly clean. Use paper towels. If there are tough to clean spots, use a damp sponge and regular detergent.



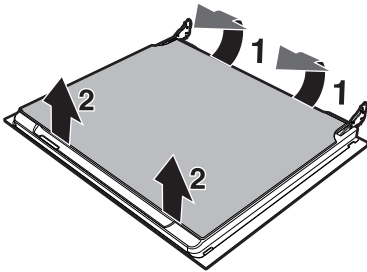
We recommend using cleaning products distributed by the manufacturer.



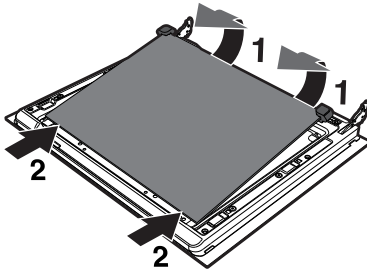
Removing the inner glass

To facilitate cleaning, the inner glass panels of the door can be removed.

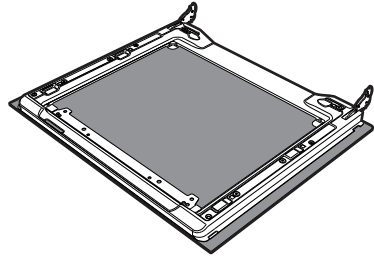
1. Remove the inner glass panel by pulling it gently upward at the rear, moving it as indicated by the arrows (1).
2. Then pull the front part of the glass panel upwards (2). This way, the four pins attached to the glass panel are disengaged from their grooves in the door.



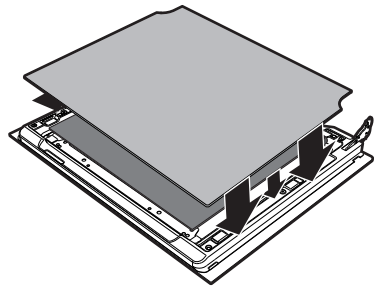
3. Some models have an intermediate glass panel. Remove the intermediate panel by lifting it upwards.



4. Clean the external glass panel and the one you just removed. Use paper towels. If there are tough to clean spots, use a damp sponge and mild detergent.



5. Reinsert the glass panels in the reverse order of removal.
6. Reposition the inner glass panel. Make sure you center and insert the four pins into their grooves in the door, using a little pressure.





Cleaning and Maintenance

3.4 Cleaning inside the oven

Proper maintenance of the oven's interior requires that it be cleaned regularly, after allowing it to cool.

Avoid leaving dried up food inside the oven because it could damage the enamel surface.

Before cleaning, take out all removable parts.

To make cleaning easier, we recommend the removal of:

- the door;
- the frame supports for racks/trays;
- the seals.



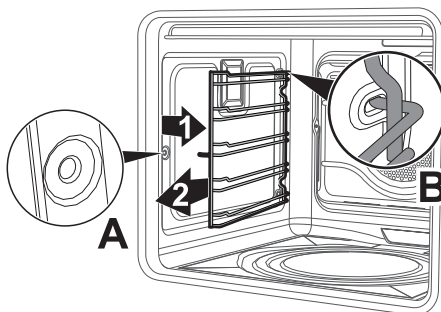
If you are using specific cleaning products, we recommend operating the appliance at the maximum temperature for about 15-20 minutes to remove any residues.

Removal of the frame supports for racks/trays

Removing the guide frames makes it easier to clean the sides of the oven. This must be done each time you use the automatic cleaning cycle (only on some models).

To remove the guide frames:

- Pull the frame towards the inside of the oven to unhook it from its housing **A**, and then slide it out of the grooves at the back **B**.



- When you have finished cleaning the oven, repeat the procedures indicated above to reposition the guide frames.



3.5 Vapor Clean



Vapor Clean is an assisted cleaning procedure that helps remove dirt and food residue. Thanks to this process, it is possible to clean the inside of the oven with great ease. Food residue is softened by the heat and water vapor, making it easy to remove.



Improper use
Risk of damage to surfaces

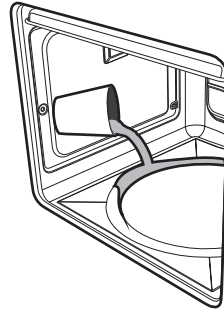
- Remove any food or spill residues from the inside of the oven.
- Carry out the operations for assisted cleaning only while the oven is cold.

Preliminary operations

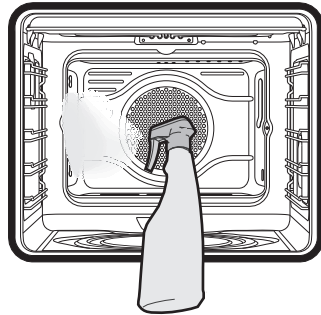
Before starting Vapor Clean:

- Remove all accessories inside the oven.

- Pour approx 40 cc of water on the bottom of the oven. Make sure it does not overflow out of the recess.



- Using a spray bottle, spray a solution of water and dish soap inside the oven. Aim the nozzle at the side walls, above, below and towards the deflector while spraying.



- Close the door.



We recommend at least 20 sprays.




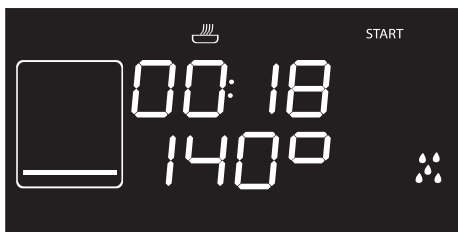
Cleaning and Maintenance

Vapor Clean Settings



If the temperature inside the oven is hotter than that allowed for the Vapor Clean cycle, it will immediately be paused and **STOP** will be displayed. Let the appliance cool down before starting the assisted cleaning function.

1. Press the function knob to activate the appliance.
2. Turn the function knob to the left or right to select the Vapor Clean function . The length and temperature of the cleaning cycle will be displayed.




3. Press the temperature knob to start the Vapor Clean cycle.

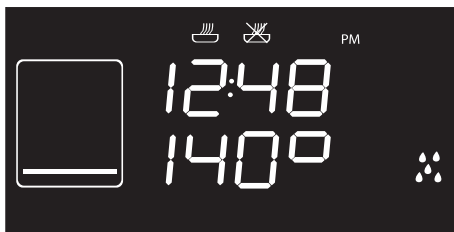


The temperature and time settings cannot be changed by the user.

Programmed Vapor Clean

Like normal cooking functions, Vapor Clean can also be set to finish at a certain time.

1. After having selected the Vapor Clean function, press the temperature knob. The  indicator light will begin to flash. The display will show the time the operation will be completed.



2. Turn the temperature knob to the right or left to delay the time the oven is to turn off.
3. Press the temperature knob to confirm the time the function is to end.
4. Press the function knob. The appliance will turn on at the programmed start time.



End of the Vapor Clean cycle

At the end of the cycle, **STOP** will be displayed and a buzzer will sound (which can be turned off by pressing the temperature knob).

1. Press the function knob for at least 3 seconds to exit the function.
2. Open the door and clean the least-stubborn residue with a microfiber cloth.
3. Use a scratch-proof brass scrubber on the toughest residues.
4. For fat residues, use products specifically formulated for cleaning ovens.
5. Remove any remaining water from inside the oven.

For greater hygiene and to ensure food does not absorb unpleasant odors, dry the inside of the oven using the convection setting at 320°F for about 10 minutes.



We recommend using rubber gloves while carrying out these tasks.



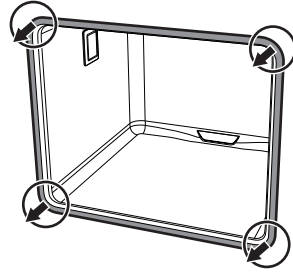
To make it easier to manually clean the most hard-to-reach spots, we suggest removing the door.

3.6 Extraordinary maintenance

Removing and re-inserting the gasket

To remove the oven's gasket:

- Unhook the hooks located at the four corners and pull the gasket out.



To re-insert the oven's gasket:

- Hook the hooks located at the four corners of the gasket.

Tips for maintenance of the oven gasket

The oven gasket must be soft and elastic.

- To keep the gasket clean, use a soft sponge and rinse with warm water.



Cleaning and Maintenance

Replacing the oven light



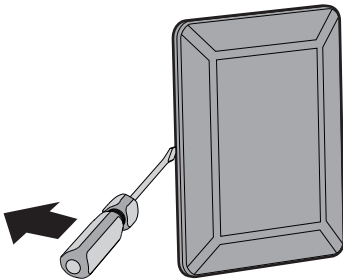
Live parts
Danger of shock

- Switch off the electrical supply to the appliance.

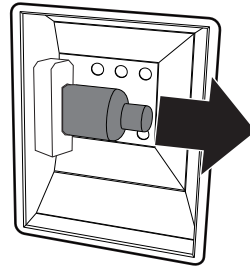
1. Remove all accessories inside the oven.
2. Remove the frame supports for racks/trays.
3. Remove the light cover using a tool (e.g. a screwdriver).



Be careful not to scratch the enamel of the oven walls.

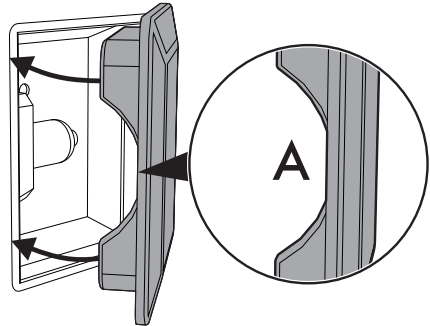


4. Loosen and remove the light bulb.



Do not touch the halogen bulb with your fingers; cover them with an insulating cloth.

5. Replace the bulb with a similar one (40 W).
6. Reattach the cover. Leave the inside of the glass molding (**A**) facing the door.



7. Press the cover firmly so that it adheres tightly to the light bulb holder.



What to do if...

The display is completely off:

- Check the main power supply.
- Check whether an omnipolar switch upstream from the oven feed line is in the "ON" position.

The appliance does not heat up:

- Check whether the "showroom" mode has been set (for further details see the "Secondary menu" section).

The controls do not respond:

- Check whether the "child lock" mode has been set (for further details see the "Secondary menu" section).

The cooking times are longer than those indicated in the table.

- Check whether the "low power (ecologic)" mode has been set (for further details see the "Secondary menu" section).

If the door is opened during a convection function, the fan will stop:

- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.



If the problem has not been resolved or there are other types of faults, contact your local technical assistance center.



If other "ERRx" error messages appear:

Note the error message, function and temperature set and contact Customer Service.

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