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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



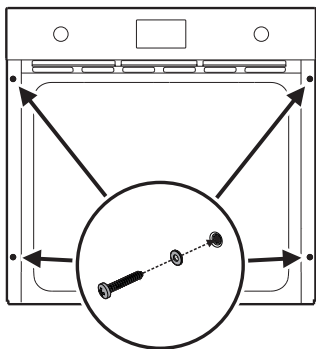
Σ

WARNING



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

- 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.
- Fix the appliance to the unit by screwing the 4 screws with their washers into the holes in the frame.



• WARNING:

- A)** A child or adult can tip the range and be killed.
- B)** Verify the anti-tip device has been properly installed and engaged.
- C)** Ensure the anti-tip device is re-engaged when the range is moved.
- D)** Do not operate the range without the anti-tip device in place and engaged.
- E)** Failure to do so can result in death or serious burns to children or adults."

• 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.



Important Safety Instructions

- **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.
- **PLACEMENT OF OVEN RACKS -** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- **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.
- **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.

Important Safety Instructions



EN

- Prevent aluminum foil from contacting the heating elements.
- Do not place pans or trays directly on the bottom of the oven cavity.
- **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.
- For SELF-CLEANING ovens:
 - A)** Do not use a protective coating to line the oven and do not use commercial oven cleaner unless Certified for use in a self-cleaning oven..
 - B)** Clean Only Parts Listed in Manual.
 - C)** Before Self-Cleaning the Oven – Remove broiler pan and other utensils.
- **CAUTION:** DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE PYROLYTIC SELF-CLEANING MODE OF OPERATION.

State of California Proposition 65 Warning



WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

- 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(230 °C) for 20 to 30 minutes.



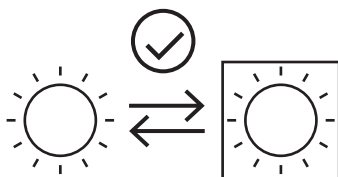
Important Safety Instructions

To save energy

- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food, it is recommended that you cook the foods one after the other to make the best use of the already hot oven.
- It is preferable to use dark metal pans, which help to absorb the heat better.
- Remove all trays and racks that will not be used during cooking or baking.
- 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.
- Keep the inside of the oven clean at all times.

Light sources

- This appliance contains user-replaceable light sources.



- The light sources contained in the product are suitable for use in ambient temperatures of $\geq 572^{\circ}\text{F}$ (300°C) and intended for use in high temperature applications such as in ovens.
- This appliance contains efficiency class "G" light sources.

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

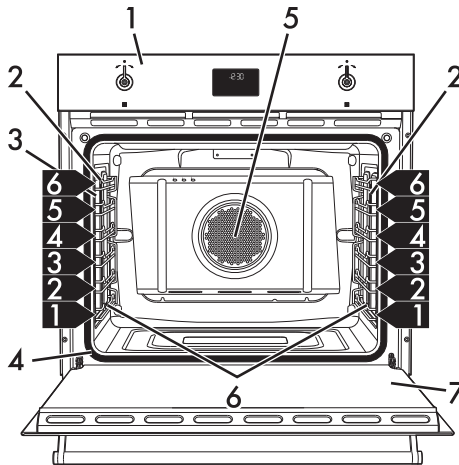
1. Use instruction sequence.
- Single use instruction.

SAVE THESE INSTRUCTIONS



1 Description

1.1 General Description



1 Control panel

2 Oven light

3 Temperature probe socket

4 Door gasket

5 Fan

6 Rack/tray support frames

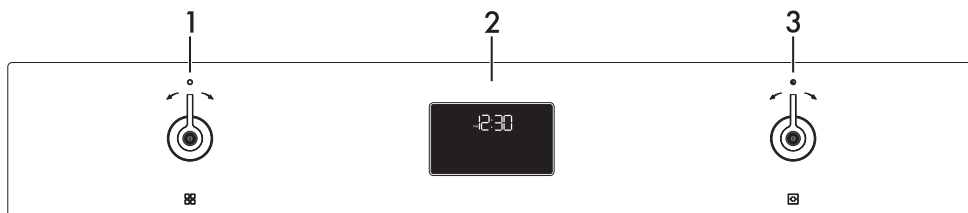
7 Door

1,2,3 Frame shelf



Description

1.2 Control panel



1 Function knob

This knob can be used to:

- select a function
- start or stop a function

2 Digital programmer

Displays the current time, the function, the selected cooking temperature, power and any time that has been set.

3 Temperature knob

This knob can be used to set:

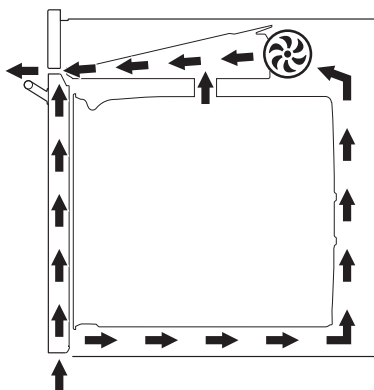
- the cooking temperature
- the duration of a function
- programmed cooking

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.



Oven lighting

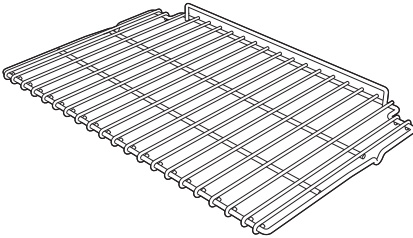
The internal lighting for the appliance turns on:

- when the door is opened
- when the temperature knob is turned to the right
- when any function is selected, except for the **SELF CLEAN** and **Sabb** functions.

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

1.4 Available accessories

Rack



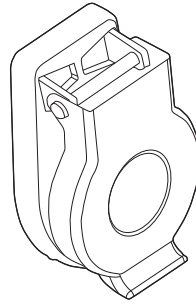
Used to hold containers containing food to be cooked.

Temperature probe



With the temperature probe, you can cook according to the temperature measured at the center of the food.

Protective cover



Used to cover and protect the temperature probe socket when the temperature probe is not in use.

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.



Use

2 Use

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.

2.1 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").

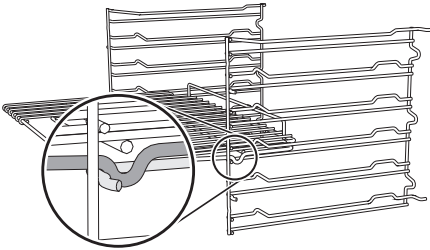


2.2 Use of accessories

Racks

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.



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



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

2.3 Using the oven

Display



The parameters and values for the currently selected function will be indicated on the display. To use it, simply turn the functions and temperature knobs according to the functions to be carried out by the appliance.


How to set the current time



It is not possible to use the appliance if the current time has not been set.

On the first use, or after a power failure, the digits **12:00** will be flashing on the appliance's display.

- Turn the temperature knob repeatedly to the right or left to adjust the time.

The  symbol on the display turns on, the segments that refer to the hours flash while those of the minutes remain lit steadily.




Use

2. Press the temperature knob to confirm the hour.

The segments that refer to the hour remain lit steadily while those of the minutes flash.

3. Turn the temperature knob to the right or left to adjust the minutes.
4. Press the temperature knob to confirm the minutes and finish setting the time.

The  symbol on the display turns off.



To modify the time, keep the temperature knob turned to the right or left until the segments that refer to the hour flash and then carry out the procedure described above.



When the current time is shown, the display will be dimmed 2 minutes after the knobs were last used.

Switching on the oven

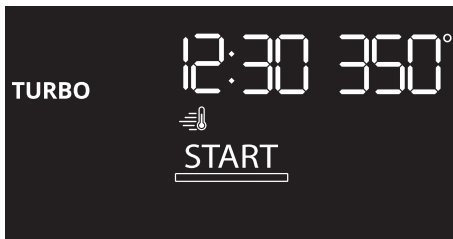


To exit immediately from a function that is in progress, turn the functions knob to the left.

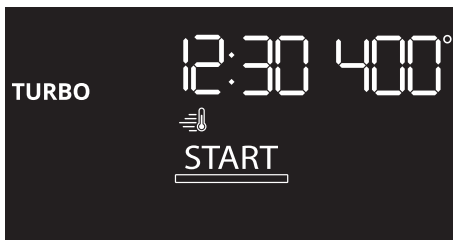
To switch the oven on:

1. Turn the functions knob to the right or left to select the required function (e.g.

TURBO).

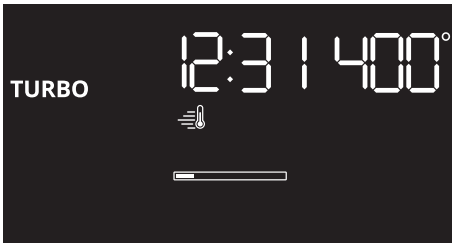


2. Turn the temperature knob to the right or left to select the required temperature (e.g. **400°F**).







3. Press the functions knob to start the function (the text **START** turns off).




i When the door is opened, the function in progress is stopped. The function restarts automatically when the door is closed.

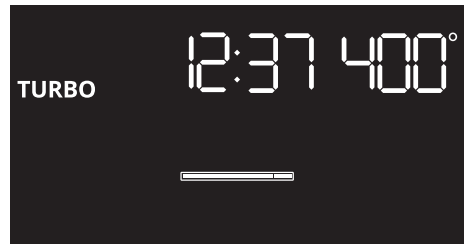
Preheating stage

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

This stage is indicated by the  indicator and a progressive increase in the temperature reached . At the end of the preheating stage:

- the  indicator turns off
- the cooking stage starts automatically
- a sound is emitted to indicate that the food can be put in the oven.

Cooking stage



1. Open the door.
2. Place the food to be cooked in the oven.
3. Close the door.
4. Turn the temperature knob to the right from time to time to turn the oven light on and check how the food is cooking.

i **INTENSIVE**: when using this function, the food can be placed in the oven even when the oven is cold.

End of cooking

1. To finish cooking, turn the functions knob to the left.
2. Open the door.
3. Take the food out of the oven.
4. Close the door.



Use

Modifying the temperature during cooking

To change the temperature during cooking:

1. Press the temperature knob.

The degrees symbol  flashes.


2. Turn the temperature knob to the right or left to select the required temperature.
3. Press the temperature knob or wait for a few moments to confirm the new temperature required.

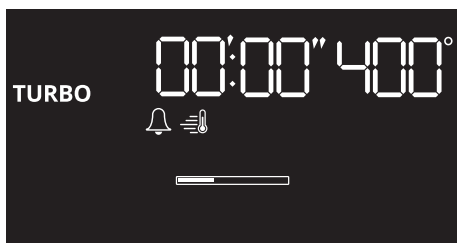
Minute minder during cooking



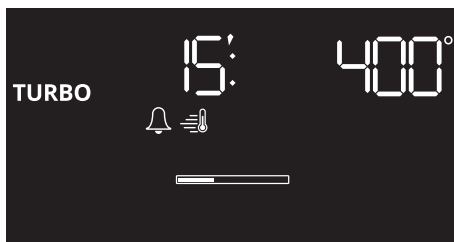
The minute minder does not stop the cooking cycle, it warns the user when the set number of minutes has passed.

1. After starting cooking, press the temperature knob twice in succession.

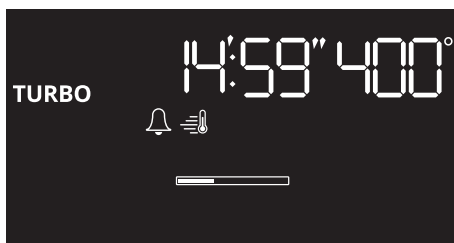
The  symbol flashes.



2. Turn the temperature knob to the right or left to select the required duration of the minute minder (e.g. **15 minutes**).



3. Press the temperature knob or wait for a few moments to start the minute minder.



It is not possible to set minute minders for more than 12 hours.



To cancel a minute minder, set the values to 0.

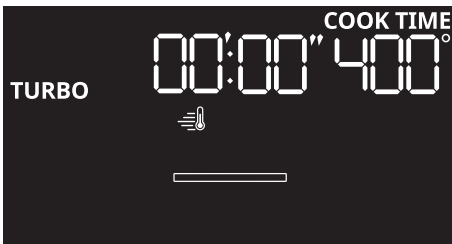


Timed cooking

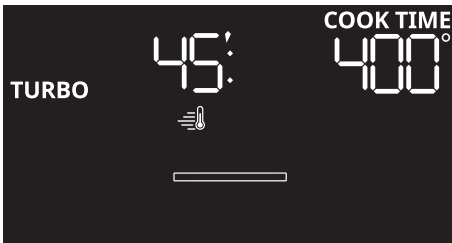
i Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. After selecting a cooking function and a temperature, press the temperature knob twice in succession.

The text **COOK TIME** flashes.



2. Turn the temperature knob to the right or left to select the required cooking time (e.g. **45 minutes**).



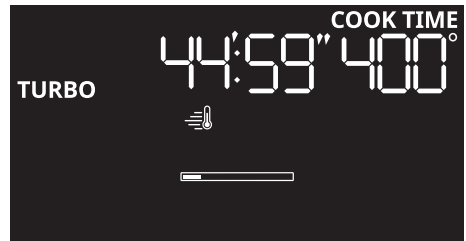
i It is not possible to set a timed cooking for less than 10 minutes or for more than 11 hours and 59 minutes.

3. Press the temperature knob or wait for a few moments to confirm the required cooking time.

The text **COOK TIME** remains lit with a steady light and **START** flashes.



4. Press the functions knob to start the function (the text **START** turns off).



i Turn the functions knob to the left to exit from the function.





Use


Preheating stage

i The time required for preheating is included in the set cooking time.

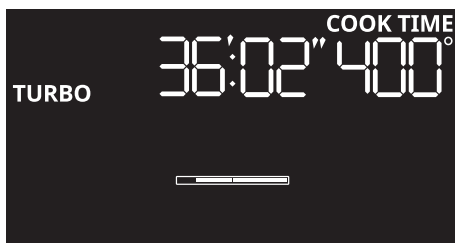
Timed cooking is preceded by a preheating stage, which allows the appliance to heat up to the cooking temperature more quickly.


This stage is indicated by the  indicator and a progressive increase in the temperature reached .

At the end of the preheating stage:

- the  indicator turns off
- the cooking stage starts automatically
- a sound is emitted to indicate that the food can be put in the oven.

Cooking stage



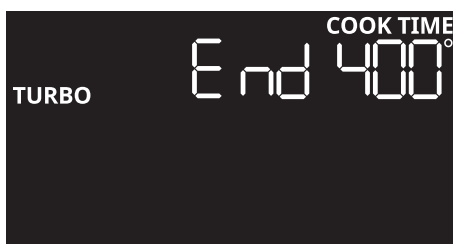
Timed cooking is indicated by the progressive decrease in the cooking time and level .

1. Open the door.
2. Place the food to be cooked in the oven.
3. Close the door.
4. Turn the temperature knob to the right from time to time to turn the oven light on and check how the food is cooking.

End of timed cooking

A sound is emitted when cooking ends. The text **COOK TIME** flashes and

End appears on the display.



1. Turn the functions knob to the left to exit from the function.
2. Open the door.
3. Take the food out of the oven.
4. Close the door.



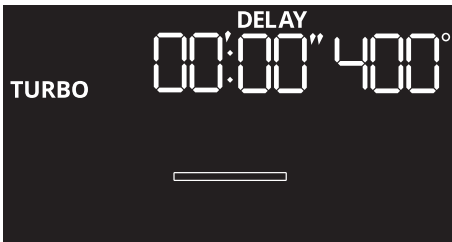
Cooking delayed

i Delayed cooking is the function that allows the user to start timed cooking later than the current time, after which the appliance will switch off automatically.

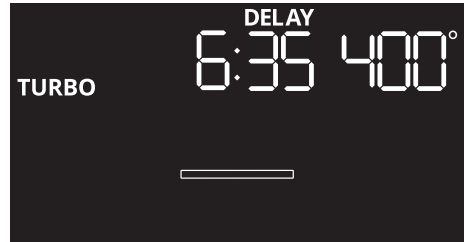
i The appliance does not preheat when the delayed cooking function is used.

1. After having selected timed cooking (see previous section), press the temperature knob.

The text **DELAY** flashes.



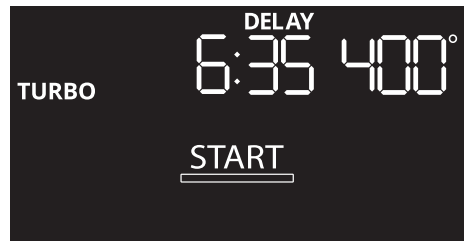
2. Turn the temperature knob to the right or left to select the required delay time before cooking starts (e.g. **6 hours and 35 minutes**).



i It is not possible to set delayed cooking times for more than 12 hours.

3. Press the temperature knob to confirm the required delay time.

The text **START** flashes.



4. Press the functions knob to start the function.

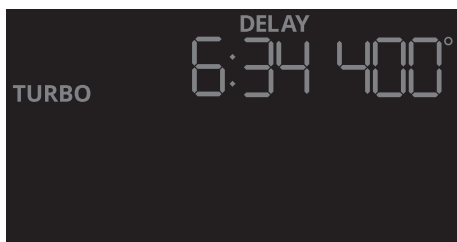
i Turn the functions knob to the left to exit from the function.



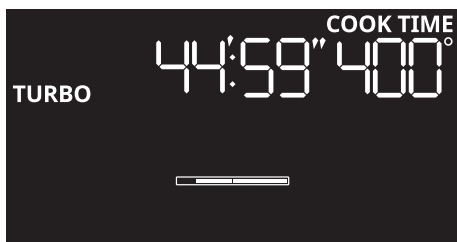
Countdown phase

During the delay time countdown:

- the display goes into dimmed mode and indicates the time remaining before timed cooking starts
- the text **START** turns off
- the text **DELAY** remains lit with a steady light.



Timed cooking starts when the countdown reaches **00:00"**.



2.4 Using the temperature probe



The temperature probe is very hot
Burn hazard

- Do not touch the rod or the tip of the temperature probe after it has been used.
- Wear oven gloves when handling the temperature probe.



Improper use
Risk of damage to the appliance

- Only use the temperature probe provided or one recommended by the manufacturer.
- Take care not to scratch or damage enameled or chrome-plated surfaces with the tip or the plug of the temperature probe.
- Do not insert the temperature probe into openings and slots on the appliance.
- When the temperature probe is not in use, make sure that the protective metal cap is properly closed.



Improper use

Risk of damage to temperature probe

- Do not pull the cord to remove the temperature probe from the socket or from the food.
- Make sure that the temperature probe or its cord do not get caught in the door.
- Make sure that the temperature probe or its cord do not come into contact with heating elements inside the oven.
- No part of the temperature probe should be allowed to come into contact with the inside walls of the oven, the heating elements, the racks or the trays while they are still hot.
- The probe should not be stored inside the appliance.

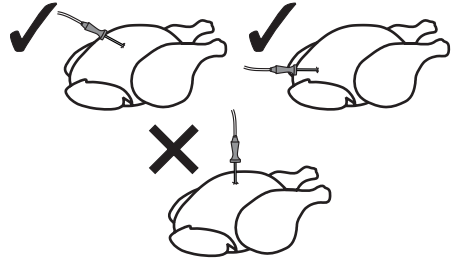
Temperature probe

Using the temperature probe allows roasts, pork loin and various cuts and sizes of meat to be cooked to perfection, even if contained in plastic oven bags (suitable for cooking) or wrapped in aluminum foil.

The temperature probe allows foods to be cooked to perfection because it accurately monitors the core temperature of the food, which is measured by a sensor in the tip of the probe.

Positioning the temperature probe

1. Place the food on a tray.
2. Insert the tip of the probe into the food before placing it in the oven.



In order to measure the core temperature of the food accurately, the tip of the probe should not be in contact with bones or fat.



For best results, make sure that the temperature probe is inserted transversely in the thickest part of the food and by at least 3/4 of its length. Make sure that it does not touch the tray underneath and that it does not protrude from the food.



Use

Cooking settings when using the temperature probe

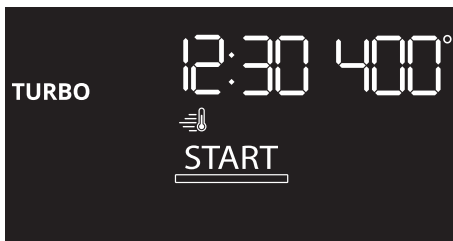


Settings can only be made if the temperature probe connector is inserted correctly into the socket inside the oven.

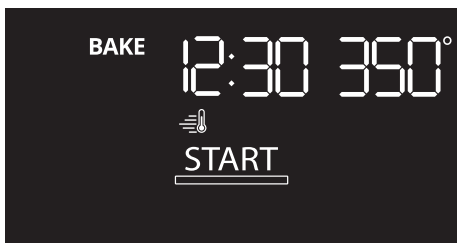


The temperature probe can also be connected after the end of the preheating stage.

3. Turn the temperature knob to the right or left to select the required temperature (e.g. **400°F**).



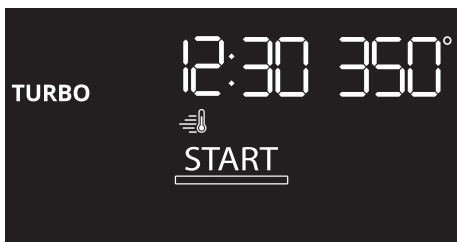
1. Press the functions knob.



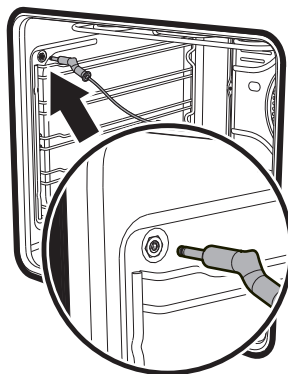
The text **START** flashes.

2. Turn the functions knob to the right or left to select the required function (e.g.

TURBO).



4. Open the door.
5. Insert the rack with the food to be cooked on the required shelf.
6. Insert the connector of the temperature probe into the special housing on the side of the oven cavity.



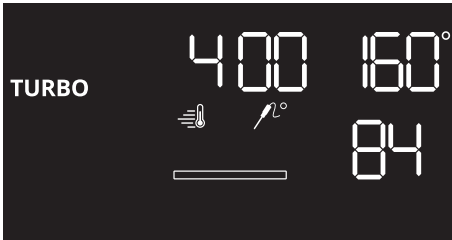
The  symbol flashes on the display.



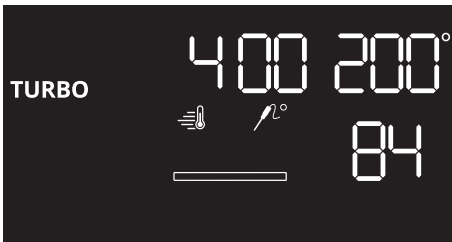
7. Press the temperature knob.

The display shows:

- the set cooking temperature, in the center
- the target temperature, at the top right
- the actual temperature inside the food, at the bottom right.




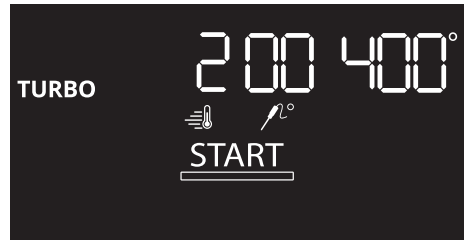
8. Turn the temperature knob to the right or left to select the required target temperature (e.g. **200°F**).



9. Press the temperature knob to confirm the target temperature.

The display shows:

- the  symbol on steadily
- the target temperature, in the center
- the set cooking temperature, at the top right
- the text **START** flashes.



i The temperature that can be selected ranges from a minimum of 100°F to a maximum of 200°F.

i For best results, we recommend that you set the cooking temperature higher than the target temperature.

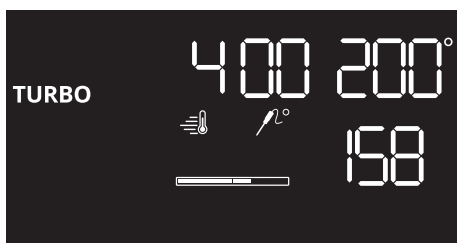


Use

Cooking using the temperature probe

10. Press the functions knob to start cooking.
11. During cooking, press the temperature knob to display the actual temperature inside the food.

The current temperature inside the food appears at the bottom right of the display (**158** in the example).



Cooking ends when the temperature inside the food reaches the target temperature set by the user.

End of cooking with the temperature probe



Improper use
Risk of injury

- Wear oven gloves.

When cooking ends, the heating elements are deactivated and the appliance emits a series of beeps.



1. Turn the functions knob to the left to exit from the function.
2. Open the door.
3. Remove the probe from the food and unplug it from the socket.
4. Make sure that the protective cap is properly closed.
5. Take the food out of the oven.
6. Close the door.



Functions list

BAKE

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and particularly suitable for fatty meats such as goose and duck.

CONV BAKE

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for cookies and cakes, even when simultaneously cooked on several levels.

CONV

The combination of the fan and the convection heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and cookies simultaneously (on different levels) without mixing odors and flavors.

TURBO

The combination of convection cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odors and flavors mingling. Perfect for large volumes that call for intense cooking.

BROIL

The heat coming from the broiler element gives perfect broiling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

CONV BROIL

The air produced by the fan softens the strong heatwave generated by the broiler, roasting even very thick foods perfectly. Perfect for large cuts of meat (e.g. pork shank).

BOTTOM

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

INTENSIVE

Allows you to quickly finish cooking food that is already cooked on the surface but not internally. Ideal for quiches, suitable for all kinds of dishes.

PIZZA

Function designed for cooking pizza. Perfect not just for pizzas, but also for biscuits and cakes.



Use

Cooking information chart

Food	Weight (lbs.)	Function	Shelf	Temp. (°F)	Time (min.)
Focaccia bread	3.3	Turbo	2	375	25/30
Bread	6 x 0.3	Bake	2	400	38/42
Pizza	1.5/2.5	Conv. Bake	3	500	10/15
Pizza (frozen)	1.1	Conv. Bake	1	500	3/5
Quiche	3.3	Bake	2	375	40/45
Grilled vegetables	-	Broil	5	500	8 1 st + 5 2 nd
Tenderloin (med-rare)	3.6	Turbo	3	425	52/55
Steak (rare)	1.1	Broil	6	500	3 1 st + 4 2 nd
Steak (med-rare)	1.1	Broil	6	500	5 1 st + 5 2 nd
Standing rib roast (med-rare)	6.6	Turbo	2	350	140/145
Standing rib roast (well done)	6.6	Turbo	2	350	175/185
Whole turkey	10/15	Conv. Bake	3	380	18/20 per lb.
Whole turkey	15/20	Conv. Bake	3	380	18/20 per lb.
Whole chicken	4.4	Conv. Bake	3	380	18/20 per lb.
Chicken breast	6 x 0.5	Broil	5	450	23 1 st + 12 2 nd
Chicken bone-in	12 x 0.2	Broil	5	450	13 1 st + 12 2 nd
Pork loin	5.5	Turbo	3	380	110/115
Sausages	12 x 0.4	Broil	6	500	10 1 st + 6 2 nd
Pork shoulder	5.5	Turbo	3	380	165/175
Fish	1.1	Broil	5	500	9 1 st + 8 2 nd
Sugar cookies	12 x 0.03	Bake	3	375	8/12
Sugar cookies (multi-shelf)	12 x 0.03	Conv. Bake	1 and 4	350	8/12
Biscuits	-	Bake	3	see pkg.	10/13
Biscuits (multi-shelf)	-	Bake	2 and 4	see pkg.	12/14
Muffins	12 x 0.06	Bake	3	340	18/22
Muffins (multi-shelf)	24 x 0.06	Bake	2 and 5	320	18/22
Brioche (multi-shelf)	-	Bake	2 and 5	350	30/35
White cake (multi-shelf)	4 x 1.1	Bake	2 and 5	see pkg.	35/40
Apple pie	3.75	Bake	2	375	55/58
Bundt cake	3.3	Bake	3	340	56/59

The times indicated in the table do not include preheating times and are provided as a guide only. "1st" and "2nd" means the first and the second side of the food to be cooked.



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).
- Depending on the food, use the most suitable container on the rack.

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 directly at the center of the rack with a pan placed below it to collect dripping fats.

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.



2.6 Special features

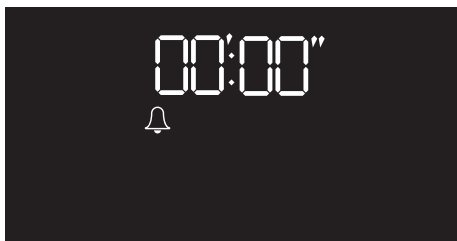
Minute minder



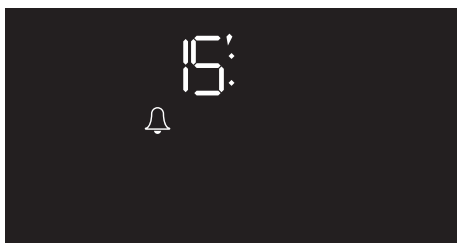
The minute minder only warns the user that the set number of minutes has passed.

1. Press the temperature knob.

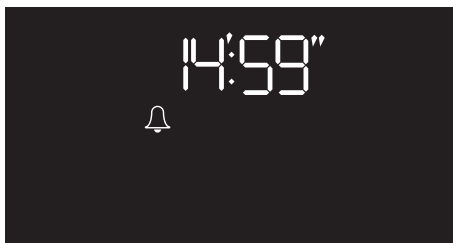
The  symbol flashes.



2. Turn the temperature knob to the right or left to select the required duration in minutes (e.g. **15 minutes**).



3. Press the temperature knob or wait for a few moments to start the minute minder.



It is not possible to set minute minders for more than 12 hours.



To cancel a minute minder, set the values to 0.

DEFROST (timed)

Rapid defrosting is helped by switching on the fan provided and the top heating element that ensure uniform distribution of low temperature air inside the oven.



If the oven has been used a short time ago for cooking, we recommend that you let the appliance cool down before activating the function.



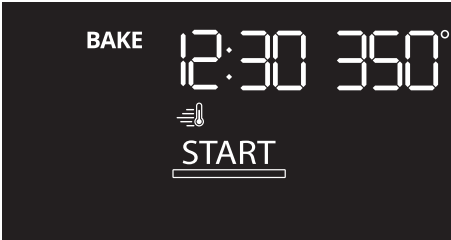
The timed Defrost function can range from a minimum of 1 minute to a maximum of 11 hours and 59 minutes.



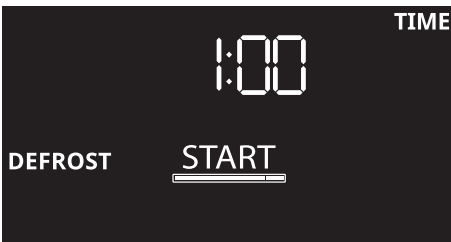
It is not possible to modify the default temperature of the Defrost function.



1. Open the door.
2. Place the food in the oven and close the door.
3. Press the functions knob.



4. Turn the functions knob to the right or left to select **DEFROST**.



The text **START** flashes.

5. Press the temperature knob.

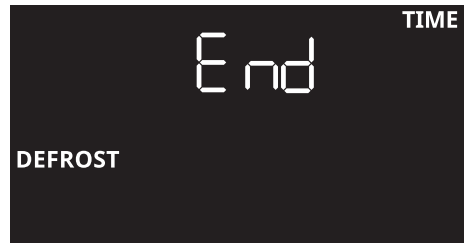
The text **START** turns off while **TIME** flashes.

6. Turn the temperature knob to the right or left to select the required defrost duration.
7. Press the temperature knob to confirm the required defrost duration.

The text **START** flashes while **TIME** remains lit with a steady light.

8. Press the functions knob to start the function.

When finished, a sound is emitted. The text **TIME** flashes and **End** appears on the display.



1. Turn the functions knob to the left to exit from the function.
2. Open the door.
3. Take the food out of the oven.
4. Close the door.



Use

PROOF

This function is particularly suitable for proving dough.



If the oven has been used a short time ago for cooking, we recommend that you let the appliance cool down before activating the function.



The proofing duration can range from a minimum of 1 minute to a maximum of 11 hours and 59 minutes.



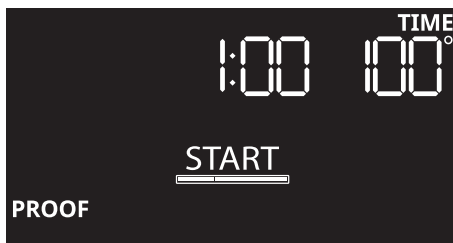
It is not possible to modify the default temperature of the Proofing function.



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

1. Open the door.
2. Place the dough to be proofed on the second shelf and close the door.
3. Press the functions knob.

4. Turn the functions knob to the right or left to select **PROOF**:



The text **START** flashes.

5. Press the temperature knob.

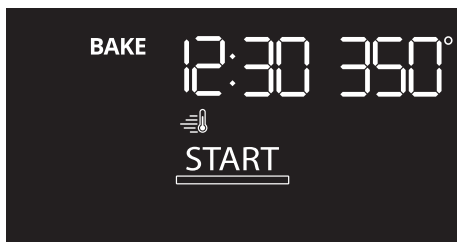
The text **START** turns off while **TIME** flashes.

6. Turn the temperature knob to the right or left to select the required proofing duration.

7. Press the temperature knob to confirm the required proofing duration.

The text **START** flashes while **TIME** remains lit with a steady light.

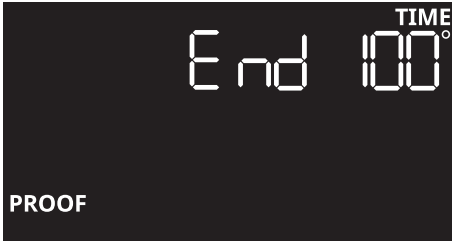
8. Press the functions knob to start the function.





When finished, a sound is emitted. The text

TIME flashes and **End** appears on the display.



1. Turn the functions knob to the left to exit from the function.
2. Open the door.
3. Take the food out of the oven.
4. Close the door.

Sabb (Sabbath)

This function allows you to cook food while respecting the provisions of the Jewish day of rest.

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

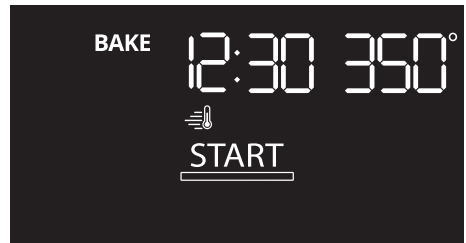
- cooking can continue indefinitely, but it is also possible to set a cooking time
- preheating is not carried out
- the cooking temperature that can be selected is between 170°F and 550°F
- the oven light is off, it cannot be turned on by opening the door or trying to activate it manually

- the fan is deactivated
- the buzzers are deactivated

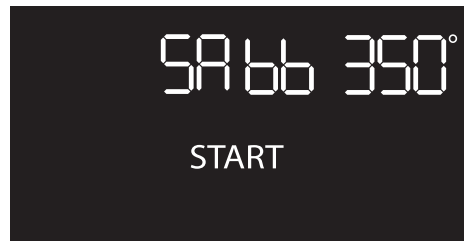
i After having activated the Sabbath mode, parameters cannot be modified.

To use the Sabbath function:

1. Open the door.
2. Place the food in the oven.
3. Close the door.
- 4 Press the functions knob.



5. Turn the functions knob to the right or left to select **Sabb**.



6. Turn the temperature knob to the right or left to select the required temperature.



Use

- Wait a few moments until **START** flashes.
- Press the functions knob to start the function.



- Turn the functions knob to the left to exit from the function.

Timed Sabbath

- After having selected the required temperature, press the temperature knob.

The text **COOK TIME** flashes.



- Turn the temperature knob to the right or left to select the required cooking time (from 10 minutes to 73 hours).

- Press the temperature knob to confirm the required cooking time.
- Press the functions knob to start the function.


i Turn the functions knob to the left at any time to exit from the function.

End of the Sabbath function

The following screen is displayed when the function ends.



i No sound is emitted when the function ends.

i The scroll bar  indicates the cooling of the cooking compartment.

- Turn the functions knob to the left to exit from the function.
- Open the door.
- Take the food out of the oven.
- Close the door.



2.7 Settings

To access the settings menu:

1. From the clock screen, turn the temperature knob to the right.

The oven light switches on.

2. Keep the temperature knob pressed for a few seconds.

Controls lock (child safety)




This mode allows the appliance to lock the controls automatically.

1. After accessing the settings menu, the first setting that can be changed is the panel **Controls lock**.



2. Turn the temperature knob to the right or left to enable or disable this setting.



During normal operation, the controls lock is indicated by the  symbol lighting up.



If there is a power outage, the controls lock remains active when it comes back on.

When enabled, to unlock the controls lock:

1. turn the temperature knob to the right.

The  indicator flashes.

2. Keep the temperature knob pressed for a few seconds.



If the controls lock is enabled, it will not be possible to enter any additional settings.

Showroom (for exhibitors only)



This setting deactivates all the appliance's heating elements while keeping the control panel active.

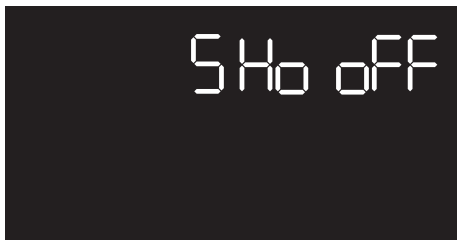


This setting is only visible for 5 minutes after connecting the appliance to the mains power supply.



Use


1. After having accessed the settings menu (and having left the controls lock setting on **off**), press the temperature knob to select the **Showroom** setting.



2. Turn the temperature knob to the right or left to enable or disable this setting.



3. Press the temperature knob to confirm and move to the next setting.

i When the showroom function is active, the indicator  is lit on the display.

i To use the appliance normally, set this function to **off**.

Temperature format

i Allows you to set the temperature scale to degrees Fahrenheit **F°** or degrees Celsius **C°**.

1. After accessing the settings menu, press the temperature knob to select the **Temperature format**.



2. Turn the temperature knob to the right or left to enable or disable this setting.



3. Press the temperature knob to confirm and move to the next setting.

i The Temperature format is factory set to **F°**.



Time format

i This setting allows you to enable or disable the clock display in a 12 or 24 hour format.

1. After accessing the settings menu, press the temperature knob to select **Time format**.



2. Turn the temperature knob to the right or left to enable or disable this setting.



3. Press the temperature knob to confirm and move to the next setting.

i The **Time format** is factory set to **12H**.

Keep warm

i This setting allows the appliance to keep cooked food warm (at low temperatures) after timed cooking finishes (if it has not been interrupted manually), without altering the taste and aroma obtained during cooking.

1. After accessing the settings menu, press the temperature knob to select **Keep warm**.



2. Turn the temperature knob to the right or left to enable or disable this setting.





Use

3. Press the temperature knob to confirm and move to the next setting.



To use the appliance normally, set this function to **off**.

Eco light



For greater energy savings, the lights inside the oven are automatically switched off approximately one minute after the start of cooking or after the door is opened.



To disable the function that turns the oven light off automatically after about one minute, set this mode to **off**.

1. After accessing the settings menu, press the temperature knob to select **Eco logic**.



2. Turn the temperature knob to the right or left to enable or disable this setting.



3. Press the temperature knob to confirm and exit the settings menu.



The **Eco light** is factory set to

on



3 Cleaning and maintenance

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.

3.1 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.

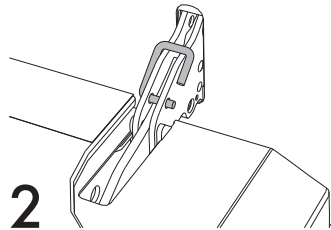
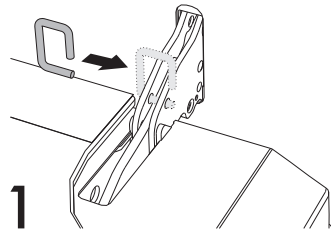
3.2 Cleaning the door

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:

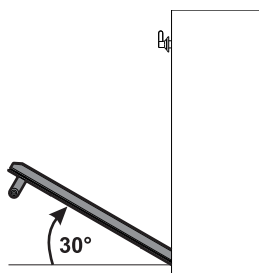
1. Open the door completely and insert two pins into the holes in the hinges, as shown in the image.



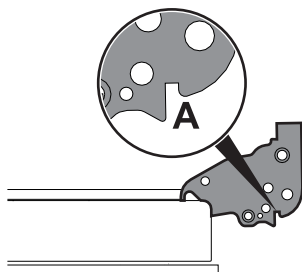


Cleaning and Maintenance

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.

i We recommend using cleaning products distributed by the manufacturer.

3.3 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 gasket.

i 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.



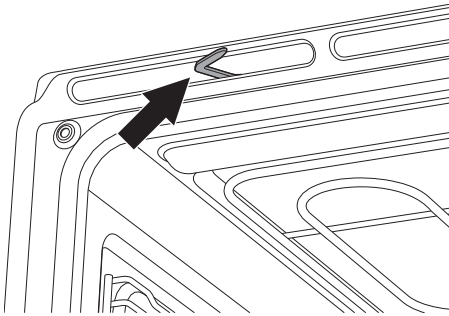
Manual door lock lever deactivation



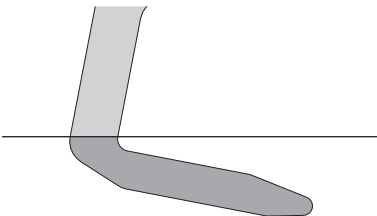
Improper use
Burn hazard

- The following should always be carried out with the appliance cold and switched off.
- Do not attempt to deactivate the door lock lever manually during a Self-Clean cycle.

The door lock lever is located in the first slot on the left under the control panel, in the upper part of the front of the oven.



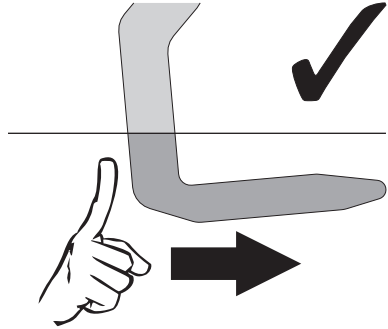
During normal cleaning operations, the door lock lever may be activated accidentally.



door lock lever activated

(view from above)

1. Move the door lock lever to the right as far as it will go.

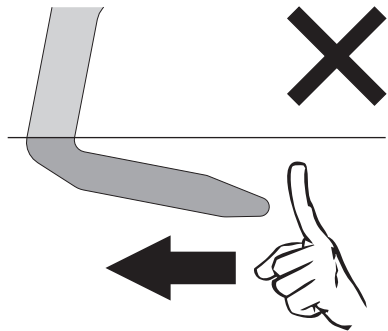


(view from above)

2. Gently release the door lock lever.

The mechanism's spring will move the door lock lever back into the deactivated position.

To avoid damaging the mechanism, never attempt to deactivate the door lock lever by forcing it to the left.



(view from above)



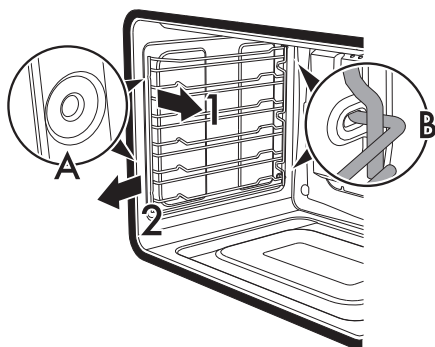
Cleaning and Maintenance

Removal of the frame supports for racks/trays

Removing the guide frames makes it easier to clean the sides of the oven.

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.

SELF CLEAN

Self-Clean is an automatic high-temperature cleaning procedure that dissolves grime. Thanks to this process, it is possible to clean the inside of the oven very easily.



Improper use Risk of injury

- When this function is in use, the surfaces could reach temperatures that are higher than usual.
- Keep children at a safe distance.



Improper use Risk of damage to surfaces

- Switch off any burners or electric hot plates if a cooking top is installed above the oven.



During the Self-Clean cycle, the fans are noisier because they are running at a higher speed. This is normal and is intended to provide more effective heat dissipation. At the end of the Self-Clean cycle, the fans will continue to operate long enough to prevent the overheating of the sides of the adjacent units and the front of the oven.



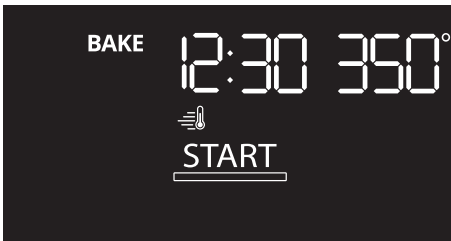
Preliminary operations

Before starting the Self-Clean function:

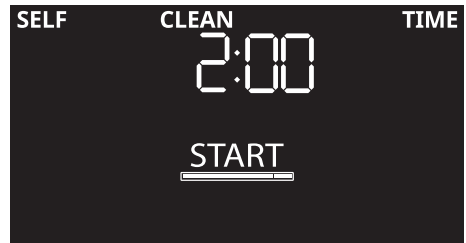
- Clean the internal glass panel following the usual cleaning instructions.
- Remove any food or spill residues from the inside of the oven.
- Remove all accessories inside the oven.
- For very stubborn grime, spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using paper towels or a microfiber cloth.
- Remove the temperature probe (if present).
- Remove the frame supports for racks/trays.
- Close the door.

Using the Self-Clean function

1. Press the functions knob.



2. Turn the functions knob to the right or left to select **SELF CLEAN**.

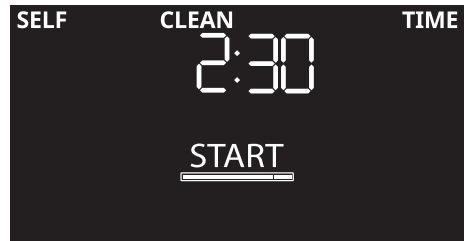


The text **START** flashes.

3. Press the temperature knob.

The text **START** turns off while **TIME** flashes.

4. Turn the temperature knob to the right or left to select the required Self-cleaning duration (e.g. **2:30**).



- i** Recommended cycle time:
- Light dirt = **02:00**.
 - Medium dirt = **02:30**.
 - Heavy dirt = **03:00**.

5. Press the temperature knob to confirm the required Self-cleaning duration.




Cleaning and Maintenance


The text **START** flashes while **TIME** remains lit with a steady light.

Self-Clean cycle

6. Press the functions knob to start the function.

i It is not possible to start the Self-Clean cycle if the temperature probe is plugged in (the  symbol appears on the display).

i Press or turn the one of the knobs at any time to exit from the function.

Two minutes after the Self-Clean cycle has started, the door is locked by a device that prevents the door from being opened (the  symbol appears on the display).

i During the first Self-Clean cycle, unpleasant odors may be given off due to the normal evaporation of oily manufacturing substances. This is normal and the odor disappears after the first cleaning cycle.

End of the Self-Clean cycle

A sound is emitted when the Self-Clean cycle ends. The text **TIME** flashes and **End** appears on the display.



1. Turn the functions knob to the left to exit from the function.

The door remains locked until the temperature inside the oven returns to a safe level.

2. Wait for the oven to cool down and remove the residue deposited inside the oven using a damp microfiber cloth.

i If the Self-Clean cycle gives unsatisfactory results at the minimum duration, it is recommended that you set a longer time for subsequent cleaning cycles.



3.4 Extraordinary maintenance

Replacing the oven light



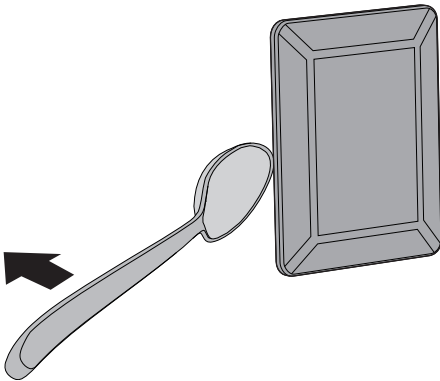
Live parts
Danger of shock

- Switch off the electrical supply to the appliance.

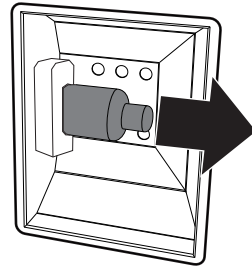
1. Remove all accessories inside the oven.
2. Remove the frame supports for racks/trays.
3. Remove the light cover using a tool (e.g. a spoon).



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

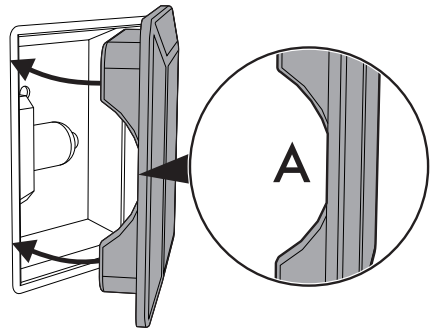


4. Loosen and remove the light bulb.



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.

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.

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