



**ELECTRONIC OVENS**

**FOURS ELECTRONIQUES**

**HORNOS ELECTRÓNICOS**

**EN**

**USE & CARE MANUAL**

**FR**

**GUIDE D'UTILISATION ET D'ENTRETIEN**

**ES**

**MANUAL DE USO & MANTENIMIENTO**



TABLE OF CONTENTS	PAGE
<b>1 - Safety Precautions</b>	<b>2</b>
<b>2 - Safety Instructions</b>	<b>3</b>
Safety for the Oven	3
Safety for the Self-Cleaning Oven	3
<b>3 - Cooking with the Convection Oven</b>	<b>4</b>
Advantages of Convection Cooking	4
<b>4 - Getting to know your Oven</b>	<b>5</b>
Cooling Fan	6
Convection Fan	6
Oven air intakes and vents	6
<b>5 - The Control Panels</b>	<b>7</b>
Keypad	7
<b>6 - Oven Modes</b>	<b>8</b>
<b>7 - General Oven Information</b>	<b>9</b>
Error codes	9
Beeps	9
Door Lock	9
Locking the keyboard	9
Power Failure	9
Default Settings	9
F Failure Number Codes	9
Preheat and Fast Preheat	9
<b>8 - General Oven Tips</b>	<b>10</b>
Oven Racks	10
Oven Telescopic Racks	11
<b>9 - Getting Started</b>	<b>12</b>
Instructions for initial switch-on	12
<b>10 - User Settings</b>	<b>13</b>
Language	13
Temperature & Weight	13
Time	13
Date	14
Brightenss	14
Beeper	14
<b>11 - System setting</b>	<b>15</b>
Event Log	15
Main Supply	15
Demo	15
<b>12 - Starting your Oven</b>	<b>16</b>
Switching the oven on and off	16
Selecting the cooking mode	16
Changing the cooking mode	16
Changing temperature	17
Cooking mode table	17
Pre-heating phase	18
Fast Preheat	18
Using Oven Lights	18

TABLE OF CONTENTS	PAGE
<b>13 - Time Oven Mode Operation</b>	<b>19</b>
Cooking Time	19
Stop Time	19
<b>14 - Setting the Meat Probe</b>	<b>20</b>
<b>15 - Understanding the Various Oven Modes</b>	<b>21</b>
Roast Tips and Techniques	21
True Convection Tips and Techniques	21
Convection Roast Tips and Techniques	22
Convection Broil Tips and Techniques	22
Broil Tips and Techniques	23
Dehydrate Tips and Techniques	24
Dehydrate Chart	24
<b>16 - Recipes</b>	<b>25</b>
<b>17 - Classic Pizza (On Some Models)</b>	<b>27</b>
Tips For A Good Pizza:	28
<b>18 - Sabbath Mode Instructions (On Some Models)</b>	<b>29</b>
<b>19 - Oven Care and Cleaning</b>	<b>30</b>
Self-Cleaning the Oven	30
Preparing the Oven for Self-Clean	30
<b>20 - Setting The Self Cleaning Mode</b>	<b>31</b>
To Set the Self-Clean Mode	31
To Change the Cleaning Time	31
To Delay the Start of Cleaning	31
<b>21 - General Oven Care</b>	<b>32</b>
How to Use the Oven Cleaning Chart	32
Cleaning Chart	32
<b>22 - Oven Finishes / Cleaning Methods</b>	<b>33</b>
<b>23 - Do-it-Yourself Maintenance Oven Door Removal</b>	<b>34</b>
To Remove Door	34
To Replace Door	34
<b>24 - Replacing an Oven Light</b>	<b>35</b>
To Replace a Light Bulb	35
<b>25 - Solving Baking Problems</b>	<b>36</b>
<b>26 - Solving Operational Problems</b>	<b>37</b>
<b>27 - Assistance or Service</b>	<b>37</b>
Service Data Record	37



## IMPORTANT INSTRUCTION

Please read all instructions before using this appliance.



### WARNING

When properly cared for, your new oven has been designed to be a safe, reliable appliance. **Read all instructions carefully before using this oven. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including the following:**

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions.

- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
- Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only in accordance with the Installation Instructions.
- Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- Do not cover or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- In the event that personal clothing or hair catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames.
- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.



### CAUTION

Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.

#### To reduce the risk of fire in the oven cavity:

1. Do not store flammable materials in or near the oven.
2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
4. Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
7. Do not block any vent openings.
8. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
9. Never use the oven to warm or heat a room. This can damage the oven parts.
10. For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.

## Safety for the Oven

- Tie long hair so that it doesn't hang loose.
- Do not touch heating elements or interior surfaces of oven.
- The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surfaces - for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- The trim on the top and sides of the oven door may become hot enough to cause burns.
- Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers.
- Build-up of pressure may cause the container to burst and cause injury.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let pot holder contact the hot heating elements.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not allow aluminum foil or meat probe to contact heating elements.

## Safety for the Self-Cleaning Oven

- Confirm that the door locks and will not open once both selectors are in CLEAN position and the door lock icon appears. If the door does not lock, turn the cook mode selector to OFF and do not run Self-Clean. Phone for Service.
- Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.
- Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- Clean only oven parts listed in this manual.
- Before self-cleaning the oven, remove the broiler pan, oven racks (only when not made of porcelain), other utensils and excess soft spillage.



### WARNING

**The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm.**

**The elimination of soil during self-cleaning generates some by-products which are on this list of substances.**

**To minimize exposure to these substances, always operate this oven according to the instructions in this manual and provide good ventilation to the room during and immediately after self-cleaning the oven.**

In a conventional oven, the heat sources cycle on and off to maintain an average temperature in the oven cavity.

As the temperature gradually rises and falls, gentle air currents are produced within the oven. This natural convection tends to be inefficient because the currents are irregular and slow. In this convection system, the heat is "conveyed" by a fan that provides continuous circulation of the hot air.

This European Convection system provides state-of-the-art engineering and advanced design to create the finest convection oven. In standard convection ovens, a fan simply circulates the hot air around the food. The system is characterized by the combination of an additional heating element located around the convection fan and the venting panel that distributes heated air in three dimensions: along the sides, the top and the full depth of the oven cavity. This European Convection system aids in maintaining a more even oven temperature throughout the oven cavity.

The circulating air aids in speeding up the baking process and cooks the food more evenly. By controlling the movement of heated air, convection cooking produces evenly browned foods that are crispy on the outside yet moist inside. Convection cooking works best for breads and pastries as well as meats and poultry. Air-leavened foods like angel food cakes, soufflés and cream puffs rise higher than in a conventional oven. Meats stay juicy and tender while the outside is flavourful and crisp. By using European Convection, foods can be cooked at a lower temperature and cooking times can be shorter.

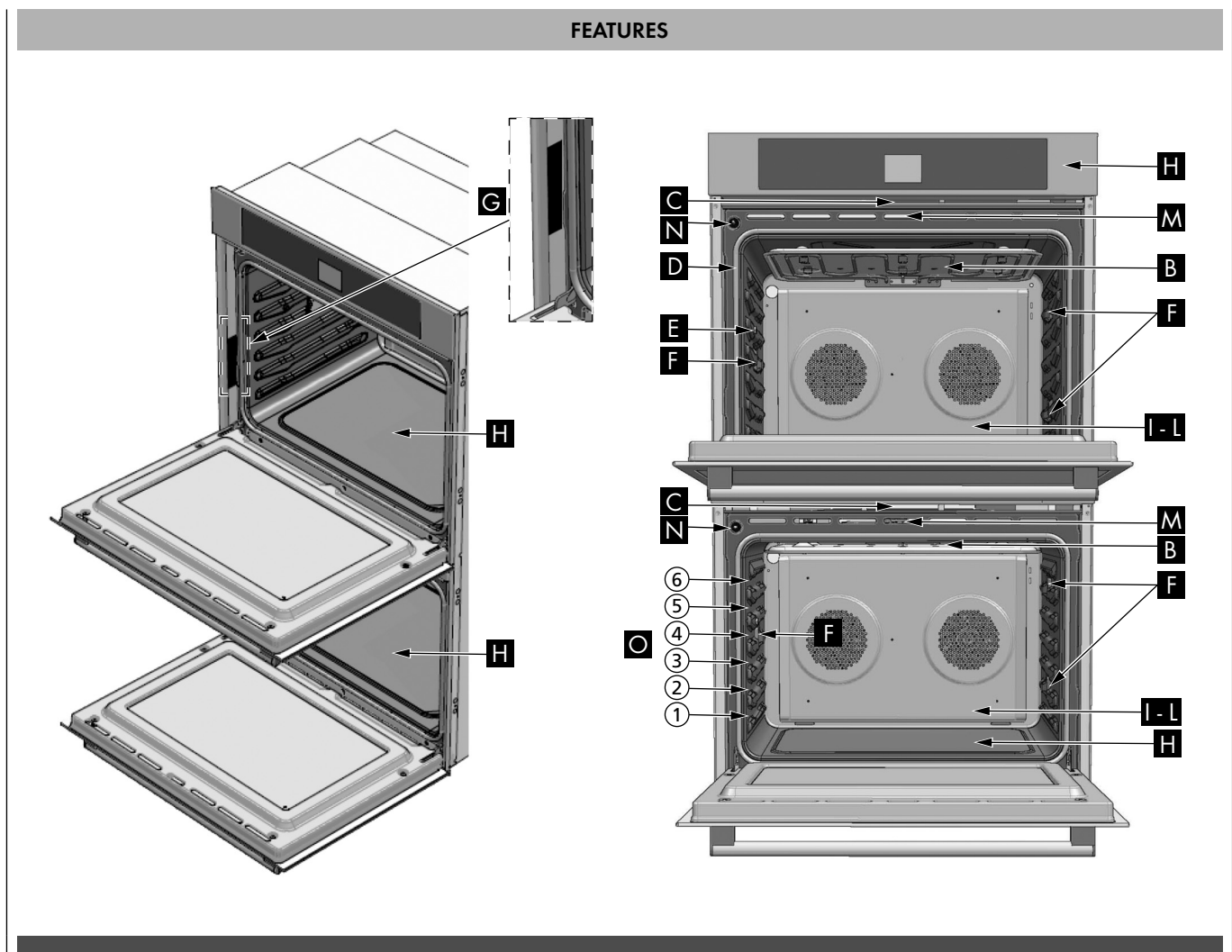
When using this mode, the standard oven temperature should be lowered by 25°F (15°C).

Foods requiring less cooking time should be checked slightly earlier than normal. For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation.

### Advantages of Convection Cooking

- Even baking, browning and crisping are achieved.
- During roasting, juices and flavors are sealed in while the exterior is crisp.
- Yeast breads are lighter, more evenly textured, more golden and crustier.
- Air-leavened foods such as cream puffs, soufflés and meringues are higher and lighter.
- Baking on multiple racks at the same time is possible with even results.
- Multiple-rack baking saves time.
- Prepare whole meals at once with no flavor transfer.
- Dehydrates herbs, fruits and vegetables.
- Requires no specialized bake ware.
- Saves time and energy.
- Convection broiling allows for extraordinary grilling with thicker cuts of food.

The illustration shows the double oven which also represents the single oven.



<b>A</b>	Control panel
<b>B</b>	Grill element
<b>C</b>	Cooling vents
<b>D</b>	Door seal
<b>E</b>	Meat probe
<b>F</b>	Compartment lights
<b>G</b>	Data labels
<b>H</b>	Lower element (not shown)
<b>I-L</b>	Convection fan and Circular Element (not shown)
<b>M</b>	Door lock
<b>N</b>	Door sensor
<b>O</b>	Grill positioning guides (1 to 6 Levels)

### Cooling Fan

The cooling system starts operating automatically in all cooking modes when the temperature at oven centre reaches approx. 120°C. The fan may continue operating for a certain period of time even when the oven has been switched off.

### Convection Fan

The convection fan is located behind the cover on the rear wall of the oven chamber. The air escapes from the side of the fan cover to uniformly distribute the heat during multi-level cooking. The convection fan also operates during fast Preheating and the Self-Cleaning cycle

**When the oven is operating in the convection mode, the fan will turn off automatically when the door is opened.**

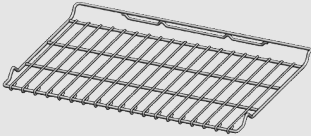
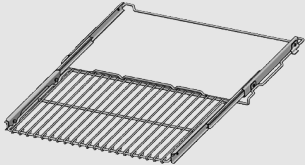
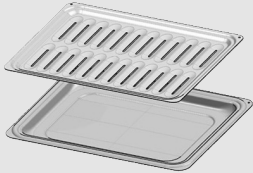

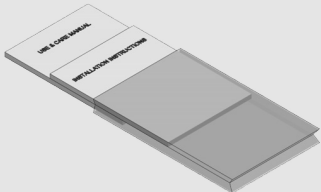
### Oven air intakes and vents

The oven air intake is located in the bottom part of the door, while the hot air vent is located above the door itself. Hot air is released during and after cooking and it is normal for steam to come out of the openings. What is more, a certain amount of condensation could build up in these areas. This area could be hot when the oven is working, above all during the cleaning cycle.



#### IMPORTANT

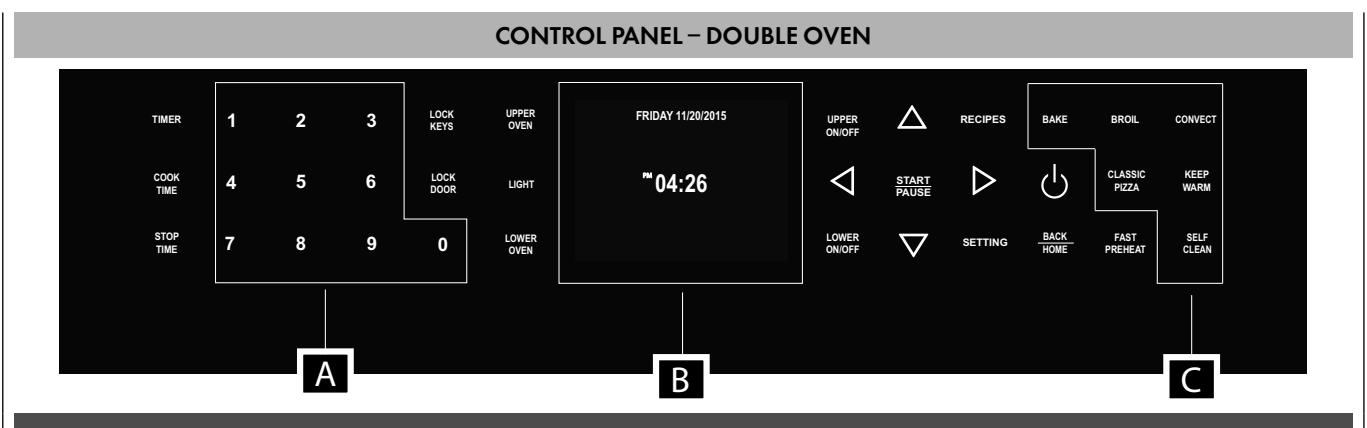
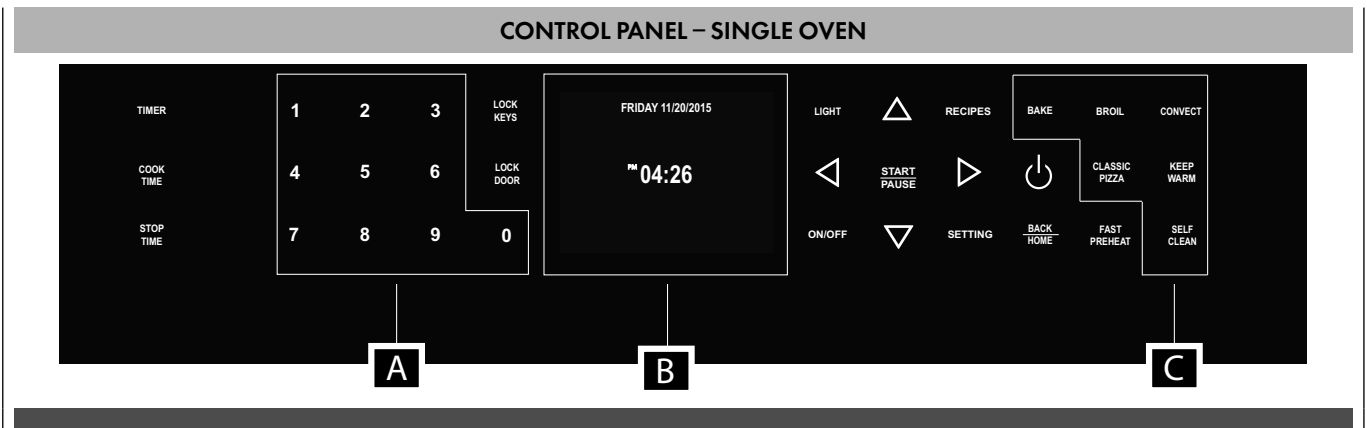
Never block the vents in any way, as these are important for air circulation.

ACCESSORIES	
	DESCRIPTION
	CHROMED RACKS
	TELESCOPIC CHROMED RACK (if fitted)
	ENAMELED ROASTING PAN AND ENAMELED ROASTING PAN GRATE
	MEAT PROBE (if fitted)
	MANUALS




Your appliance could vary slightly with respect to the illustrations.

A	Numerical Keypad
B	Display Screen
C	Cooking Mode Menu


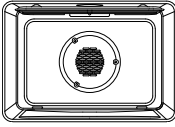
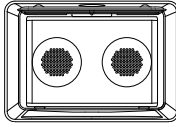
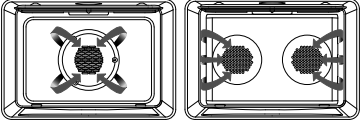
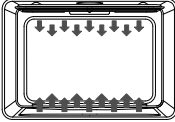
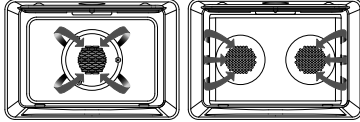
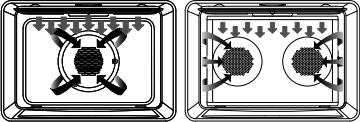
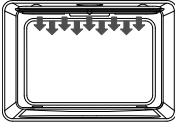
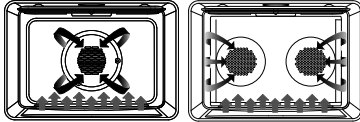

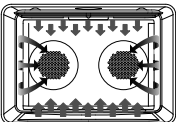
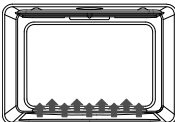


## Keypad

Simply press the key lightly to start it. The keypad will not work if several keys are pressed at the same time.

<b>TIMER</b>	To set the timer.
<b>COOK TIME</b>	To set cooking times. After cooking, the oven switches off automatically.
<b>STOP TIME</b>	For delayed starts, when a cooking time is set. When the "Stop Time" is set, the control automatically calculates the start time.
<b>LOCK KEYS</b>	Permits blocking the keypad. If the keypad is blocked with the oven working, the "OFF" key remains enabled.
<b>LOCK DOOR</b>	To manually activate door locking and unlocking.
<b>UPPER OVEN</b>	In double oven only. Press to select the upper oven.
<b>LOWER OVEN</b>	In double oven only. Press to select the lower oven.
<b>LIGHT</b>	To switch the light inside the oven on and off. The light cannot be switched on during the self-cleaning cycle.
<b>ON/OFF</b>	Switches the oven on and off.
<b>START/PAUSE</b>	Confirms settings and starts cooking. If pressed during cooking, it places the function in standby. Press again to re-start the function.
<b>RECIPIES</b>	To enter the recipe menu.
<b>SET</b>	To enter the oven setting menu.
<b>BACK/HOME</b>	Return to previous display page. Keep pressed to return to Home Page
<b>FAST PREHEAT</b>	To start the rapid preheat function
	To enable the ON/OFF function keys

The following illustrations give an overview of what happens in the oven with each mode setting. The arrows represent the location of the heat sources during specific modes. The lower element is concealed under the oven floor.

CAVITY STYLES		
		
<b>Thermal Cavity</b>	<b>Convection Cavity</b>	<b>Double Convection Cavity</b>
		
<b>True Convection</b>	<b>Roast</b>	<b>Dehydrate</b>
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset 325 °F (165 °C))</b></p> <p>Convection Bake cooks with heat from a ring element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.</p>	<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset 350 °F (175 °C))</b></p> <p>Is cooking with heated air. Both the upper and lower elements cycle to maintain the oven temperature.</p>	<p>Set temperature: from 120 °F (50 °C) to 160 °F (70 °C) <b>(preset 140 °F (60 °C))</b></p> <p>Dehydrating is similar to convection cooking but holds an optimum low temperature while circulating the heated air to remove moisture slowly for food preservation.</p>
		
<b>Convection grill</b>	<b>Broil</b>	<b>Pizza</b>
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset 450 °F (230 °C))</b></p> <p>Convection Broil combines the intense heat from the upper element with the heat circulated by the convection fan.</p>	<p>Set temperature: from L1 to L5 <b>(preset L3)</b></p> <p>Broiling uses intense heat radiated from the upper element.</p>	<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset 325 °F (165 °C))</b></p> <p><b>CLASSIC PIZZA (if present)</b> Recipe: <b>(preset 590 °F (310 °C))</b></p> <p>Is a special cooking mode with heated air. The lower elements cycle to cook Pizza.</p>
		
<b>Convection Roast</b>	<b>Convection Broil</b>	<b>Warm</b>
<p>Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset 325 °F (165 °C))</b></p> <p>Convection Roast uses the upper and lower elements and convection fan.</p>	<p>Set temperature: from 80 °F (25 °C) to 120 °F (50 °C) <b>(preset 100 °F (40 °C))</b></p> <p><b>Warm Plus</b> Set temperature: from 130 °F (55 °C) to 210 °F (100 °C) <b>(preset 170 °F (75 °C))</b></p> <p><b>Bake</b> Set temperature: from 170 °F (75 °C) to 550 °F (290 °C) <b>(preset 350 °F (175 °C))</b></p> <p>Bake, Warm and Warm Plus use the lower elements to keep foods warm.</p>	<b>Defrost</b>
		<p>Does not used any heating element, only the convection fan is used to defrost foods.</p>

Before using your oven for the first time remove all packing and foreign materials from the oven(s). Any material of this sort left inside may melt or burn when the appliance is used.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odors.

### Error codes

This code appears in the event of the electronic control indicating a fault. When the error appears, the current function is blocked. If the type of error is related to a safety function, the oven becomes unusable and every time a start attempt is made, the same error appears (in which case call in the after-sales service), while if the error relates to a minor fault, after being restarted the oven can be used for the functions that do not involve the faulty part (e.g., a heating element).

These codes are displayed when the electronic control detects a problem in the oven or in the electronics.

The error code is recorded in the Error Log in the Setup menu. This error can be communicated to the service technician so he/she can understand the possible cause of the problem in advance.

### Beeps

Confirms that the command has been received after a key has been pressed.

It also indicates that a time function has been completed (e.g. Timer or Timed Cooking). During the execution of a recipe, an acoustic signal warns the user that the oven is waiting for operation by the user (e.g., insert the dish or turn it over).

Beeps also signal an oven fault.

### Door Lock

It's displayed steadily when the door is locked. The symbol flashes when the latch is moving in order to lock or unlock the door. Do not attempt to open the door at this time.

Door can be opened when the symbol no longer appears. A padlock appears when the door has been locked automatically due to self-clean mode or when the door has been locked manually by the user, for example to prevent children from having free access to the oven cavity.

Hold the **LOCK DOOR** key for 3 seconds, the latch will lock the door. Repeat the same operation to unlock.

### Locking the keyboard

Hold the **LOCK KEYS** key for 3 seconds. Commands are now locked and a "Key icon" will be displayed.

Repeat the same operation for 3 seconds to unlock the keyboard.

**NOTE:** The power off operation is always available.

### Power Failure

After the power returns to the oven, the door lock mechanism perform a test run then the clock time and date are displayed .

### Default Settings

The cooking modes automatically select a suitable temperature when the cooking mode is selected, these can be changed when a different one is needed.

It's also possible to set a user option in order to save the last used temperature per every cooking mode.

### Preheat and Fast Preheat

Whenever a cooking mode is set and the oven is heating, the preheating starts, during this period, the instantaneous temperature is displayed together with the thermometer icon.

As soon as the 100% is reached, the control sounds an "end of preheat" tone and the current temperature value disappears.

When it's necessary to heat up the oven rapidly, a Fast Preheat mode is available: it uses the heating elements and the convection fan in a special way, in order to reduce the heating time as long as possible.

After having set one of the cooking functions for which the fast preheat is available and set the desired temperature value touch the **FAST PREHEAT** key, the symbol is shown then press **START** wait for a few seconds waiting that it starts automatically.

As soon as the set-point temperature is reached, the control sounds a and both "Fast Preheat Icon" and "current temperature" disappear. The oven switches automatically to the desired cooking mode that was previously set: put the food inside now.

**Preheating the Oven**

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Use Fast Preheat mode when a shorter time is desired to preheat the oven.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheating, the selected cooking temperature is always displayed.
- A beep will confirm that the oven is preheated and the "detected temperature" will turn off.

**Operational Suggestions**

- Use the cooking charts as a guide.
- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

**Utensils**

- Glass baking dishes absorb heat. Reduce oven temperature 25°F (15°C) when baking in glass.
- Use pans that give the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.
- Shiny, smooth metal or light non-stick / anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.
- Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- For brown, crisp crusts, use dark non-stick / anodized or dark, dull metal utensils or glass bake ware. Insulated baking pans may increase the length of cooking time.
- Do not cook with the empty broiler pan in the oven, as this could change cooking performance.
- Store the broil pan outside of the oven.

**Oven Condensation and Temperature**

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor that allows maintaining an accurate temperature. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favorite recipes when cooking in a new oven.

**High Altitude Baking**

- When cooking at high altitude, recipes and cooking time will vary from the standard.

**120/240 vs. 120/208 Volt Connection**

- Most oven installations will have a 120/240 voltage connection.
- If your oven is installed with 120/208 voltage, the preheat time may be slightly longer than with 120/240 voltage.
- The oven is designed to assure the same clean time at 208V.

**Oven Racks**

- The oven has rack guides at six levels as shown in the illustration on Page 5.
- Rack positions are numbered from the bottom rack guide (#1) to the top (#6).
- Check cooking charts for best rack positions to use when cooking.
- Each level guide consists of paired supports formed in the walls on each side of the oven cavity.
- Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level once they are in position.

**Please refer to illustration on Page 5 if there is any question as to which side is the front of the rack.**

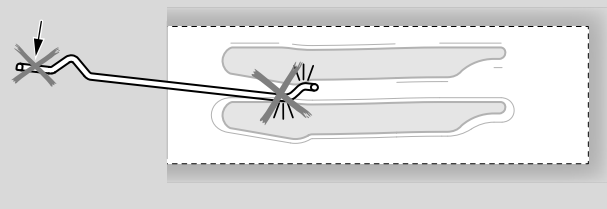
- The racks are designed to stop when pulled forward to their limit.

**CAUTION**

Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

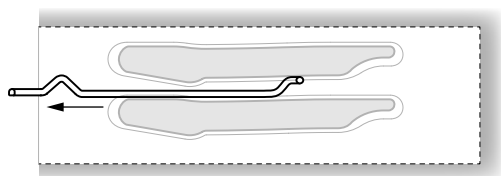
**CAUTION**

Make sure you do not force it to avoid damage to the enamel.

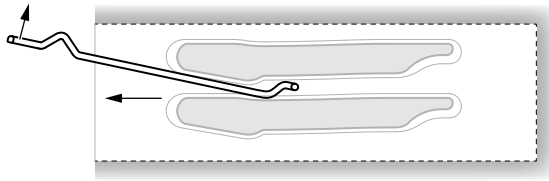


**To remove oven rack from the oven:**

1. Pull rack forward

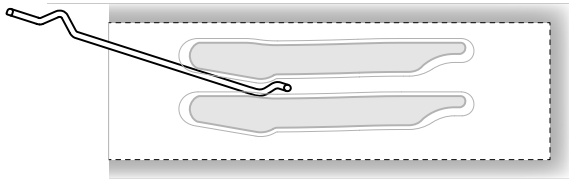


2. Lift rack up at front and then remove it

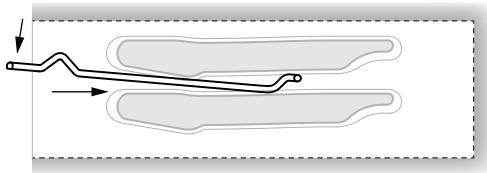


**To replace an oven rack:**

1. Place rear of rack between rack level guides

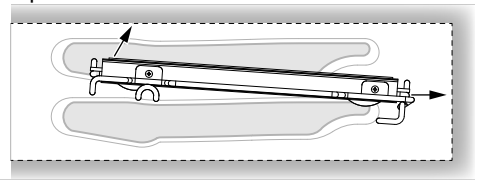


2. While lifting front of rack, slide rack in all the way while lowering the front

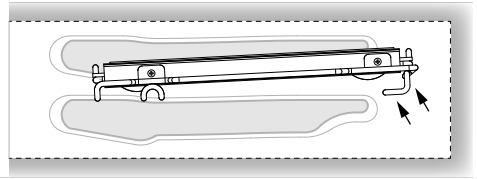


**To remove extendable rack from the oven:**

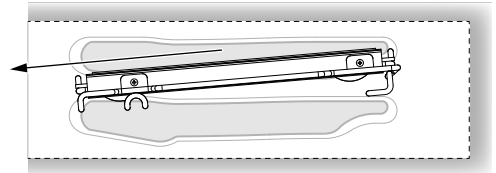
1. Lift of rack slightly and push it towards the back of the oven until the stop releases.



2. Raise back of rack until frame and stop clear rack guide



3. Pull rack down and out



**Oven Telescopic Racks**

- The extendable rack allows for easier access to cooking foods. It extends beyond the standard flat rack bringing the food closer to the user.

**CAUTION**

When the rack is outside of the oven, slide arms do not lock. They could unexpectedly extend if the rack is carried incorrectly. **Extending slide arms could cause injury. Rack should only be held or carried by grasping the sides.**

**NOTE:** Always remove the extendable rack before self-cleaning the oven.

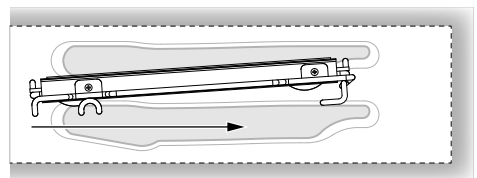
**CAUTION**

To avoid burns, pull rack all the way out and lift pan above handle when transferring food to and from oven.

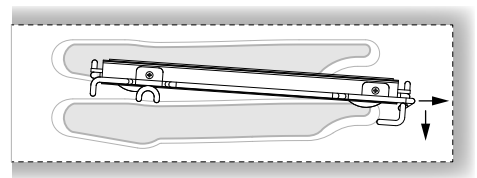
Please refer to illustration on Page 5 if there is any question as to which side is the front of the rack.

**To replace an extendable rack:**

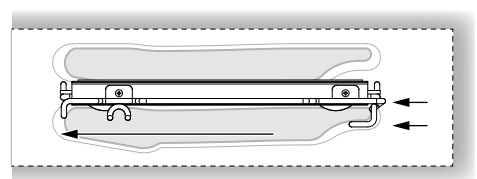
1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



2. Push all the way in until the back of the rack drops into place



3. Pull both sections forward until stops activate. Rack should be straight and flat, not crooked



### Instructions for initial switch-on

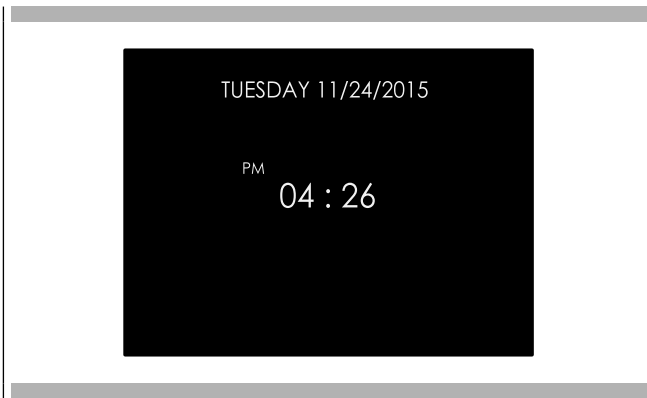
Once the oven has been connected to the power supply for the first time, the control automatically prepares for setting a number of user settings, which remain stored in case of any subsequent switch-on.

**NOTE:** both at the first and subsequent connections to the power supply, the door lock mechanism performs a calibration run – **in this phase, always keep the door closed.**

- Language
- Temperature & Weight
- Time
- Date

Refer to the **USER SETTING** paragraph for setting instructions.

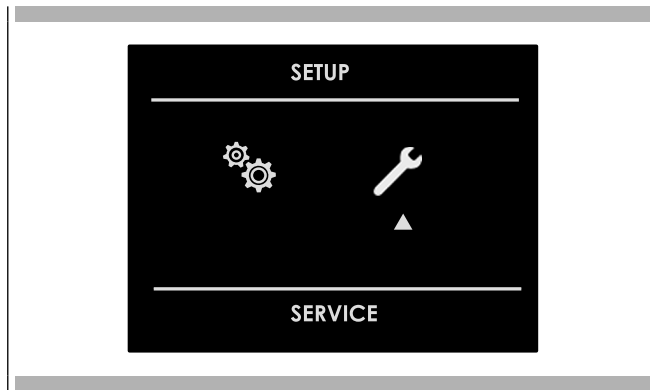
After making the user settings, the control moves automatically to the “Standby” display page.



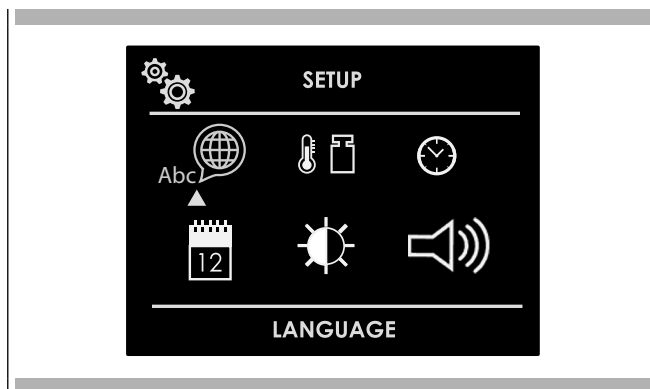
With the oven on, press the key **SETTING** to access the setting menu. This menu permits personalizing the settings of your oven. To make access, no active cooking or any set time functions must be in progress.

**NOTE:** The Setting menu can never be set if any time function is already set: first delete all the active time functions.

1. Press the keys **◀▶** to select the sub menu and confirm by means of the **START** key.



2. Use this menu to change the following settings: Press the keys **◀▶** or **▲▼** to select the setting or change a sub menu from among the six available ones and confirm by means of the **START** key.



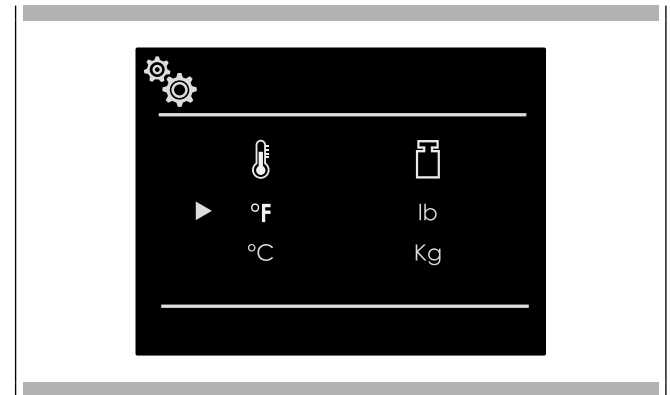
### Language

Press the arrow key **▲▼** to select a language from among those available, and confirm with the **START** key.



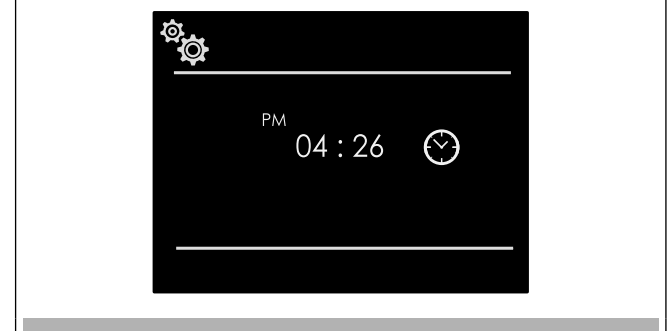
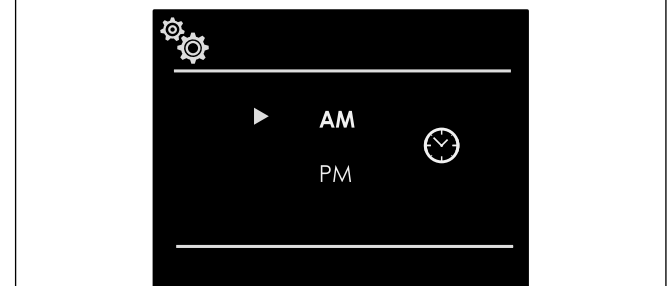
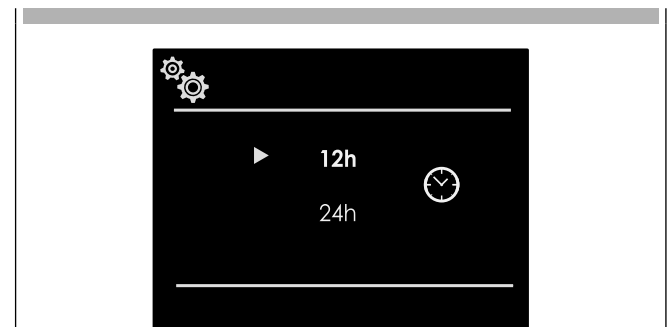
### Temperature & Weight

Press the arrow key **◀▶** and **▲▼** to select one of the two temperature options "°C/°F" or weight options Kg/lb and confirm with the **START** key.



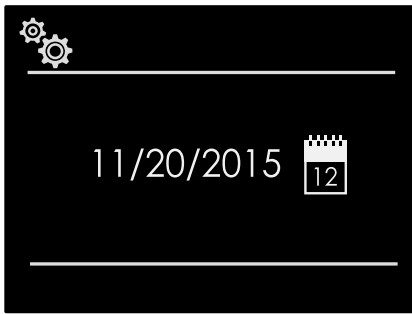
### Time

Press the arrow key **▲▼** to select the time format between the options "12h AM/PM or 24h" and confirm with the **START** key. Subsequently, set the time by means of the numerical keypad or using the arrows **▲▼** and confirm with the **START** key.



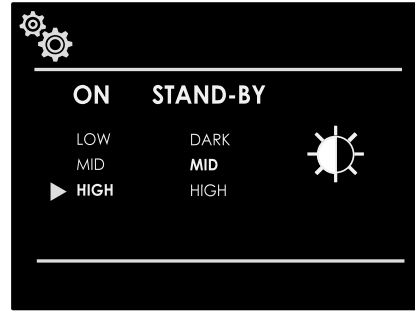
**Date**

Press the arrow key **▲▼** to select the date format from among the options "D.M.Y. – Y.M.D. – M.D.Y." and confirm with the **START** key. Subsequently set the date by means of the numerical keypad or using the arrows **▲▼** and confirm with the **START** key.



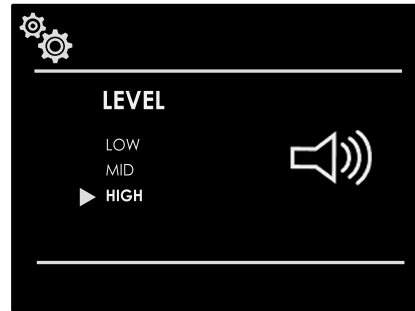
**Brightness**

Press the arrow key **◀▶** to choose which luminosity setting to change between ON or STAND-BY, then by means of the arrows **▲▼** select the required degree of luminosity and confirm with the **START** key.



**Beeper**

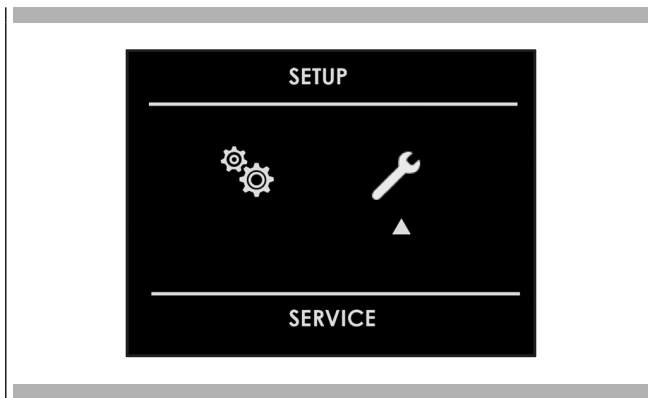
Press the arrow key **▲▼** to select the required beep level and confirm by means of the key **START**.



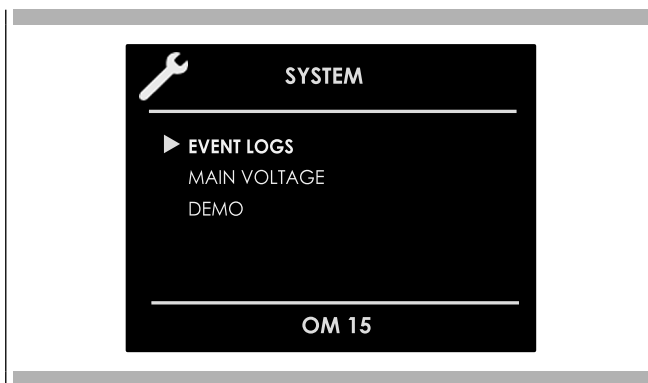


With the oven on, press the **SET** key to access the SYSTEM menu. This menu permits setting of parameters or special functions. It also permits accessing the error events list.

1. Press the keys **◀▶** to select the sub menu and confirm with the **START** key.



2. Use this menu to change the following settings: Press the keys **▲▼** to select the item to be set or to be displayed from among the three available ones and confirm with the **START** key.



## Event Log

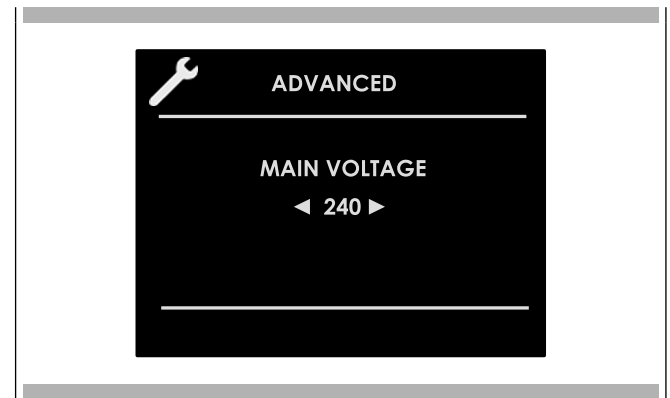
The menu permits checking any recorded errors. These codes can be notified to the after-sales service.



## Main Voltage

The purpose of this option is to set the type of appliance power supply during installation. Press the keys **◀▶** to select 240V or 208V according to the mains supply in your home and then confirm with the **START** key.

To avoid accidentally changing these settings, a double confirmation is required.



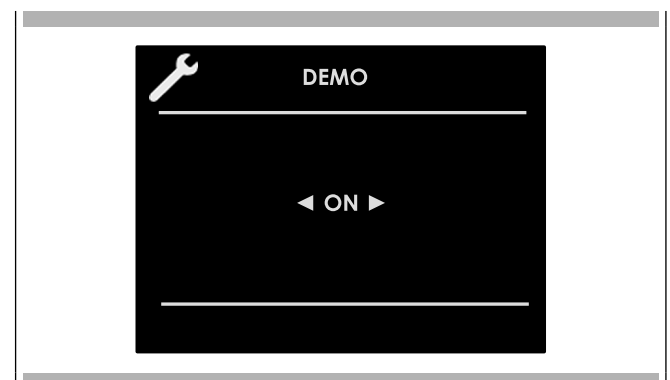
## Demo

The purpose of this function is to set the DEMO mode, which makes the oven useless for cooking but automatically performs a demonstration of functions.

1. Press the keys **◀▶** to select the item ON.
2. Confirm with the **START** key.
3. Press the **ON/OFF** key

After about 30 seconds, the oven starts to operate in this mode. To temporarily stop the DEMO function, simply keep any key pressed for a few seconds until the oven switches to standby. To start it again, press the **ON/OFF** key. To disable the function, enter the DEMO display page and set OFF. Confirm using the **START** key.


**NOTE:** Once set, the function remains enabled even if the oven is disconnected from the power mains.



### Switching the oven on and off

#### IMPORTANT

- The **START/PAUSE** key does not stop the function.
- After switching off the oven, the cooling fan could continue to operate until the inner parts of the oven have cooled down.

Press  to enable the oven ON/OFF keys  
 Press **ON/OFF** to switch the oven on and press again to switch it off. The oven returns to standby mode.











**NOTE:** The double oven features an **ON/OFF** key and a selection key for each compartment.



### Selecting the cooking mode

#### IMPORTANT



- Do not leave the door open for a long time during cooking.
- The door must be kept closed during the **BROIL** functions.

1. Position the grill or grills on an appropriate level.
2. In case of double oven, select the required oven by means of the **UPPER OVEN** or **LOWER OVEN** keys.
3. The cooking modes are split into groups as shown below. Within these groups select the appropriate cooking mode according to the type of food to be cooked and press the **START** key.

STANDARD MODEL	CLASSIC PIZZA MODEL
<b>BAKE</b> 	<b>BAKE</b> 
<b>BROIL</b> 	<b>BROIL</b> 
<b>CONVECTION</b> 	<b>CONVECTION</b> 
<b>PIZZA</b> 	<b>PIZZA</b> 
<b>KEEP WARM</b> 	<b>KEEP WARM</b> 

4. The display screen shows the preview of the selected mode. On this display page, it is still possible to change the cooking mode of the selected group by using the   keys.
5. If the proposed temperature is correct, confirm with the **START** key to start cooking, otherwise, if the **START** key is not pressed within 10 seconds, the oven switches to automatic mode and the cooking mode icon becomes animated.





### Changing the cooking mode

1. During untimed cooking, a cooking pause can be set by pressing the **PAUSE** key. All the settings of the suspended cooking operation remain stored and can be reactivated by pressing the same key again.
2. To change the cooking mode while the oven is working, press the **PAUSE** key and then the **BACK-HOME** key. At this point, another cooking mode can be selected from among those available in the group by means of the arrows  .
3. To start a cooking mode belonging to another group, the cooking operation under way will have to be interrupted and the required group will have to be selected from the main display page.


































## Changing temperature

### IMPORTANT

- The **BROIL** function operates at levels. No temperature can be set because this works at fixed cycles according to the set level from L1 to L5.
- The maximum temperature of the **BROIL** function is limited according to the set level.
- In all the cooking modes where the temperature is fixed, this is not shown on the screen.
- At the end of a function, the display screen shows the residual compartment heat temperature from the standby page.

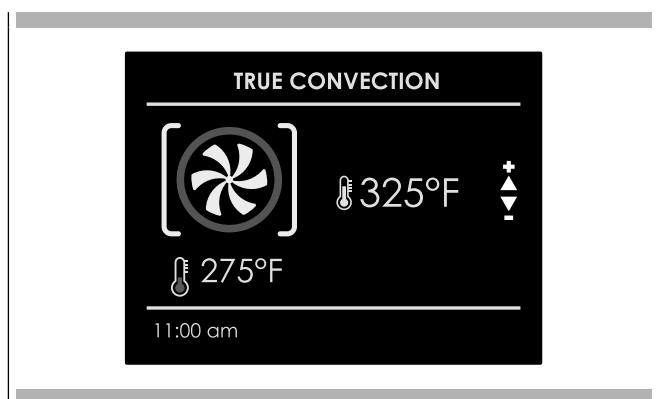
1. From the cooking mode preview display page, the temperature can be changed by means of the numerical keypad or the arrows  , subsequently confirming by means of the **START** key.
2. Once cooking has started, the temperature can in any case be changed, at any time, by means of the arrows  .

## Cooking mode table

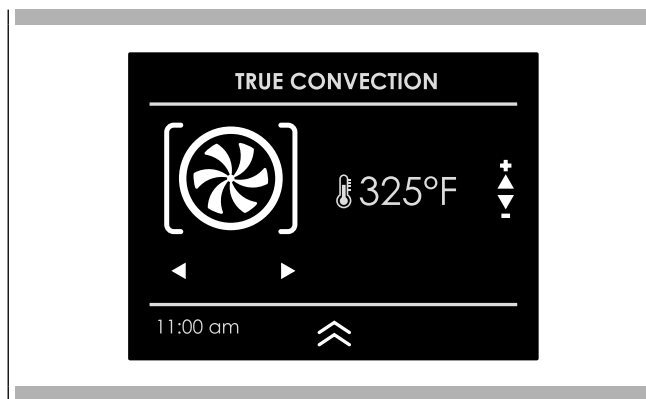
COOKING MODE	ICON	FAST PREHEAT	MEAT PROBE	TEMPERATURE		
				Min.	Preset	Max.
DEFROST				120°F (50°C)	140°F (60°C)	160°F (70°C)
DEHYDRATE				80°F (30°C)	100°F (40°C)	120°F (50°C)
WARM				130°F (55°C)	170°F (75°C)	210°F (100°C)
WARM PLUS				130°F (55°C)	170°F (75°C)	210°F (100°C)
BAKE				170°F (75°C)	350°F (175°C)	550°F (290°C)
ROAST				170°F (75°C)	350°F (175°C)	550°F (290°C)
TRUE CONVECTION				170°F (75°C)	325°F (165°C)	550°F (290°C)
PIZZA				170°F (75°C)	325°F (165°C)	550°F (290°C)
CONVECTION ROAST				170°F (75°C)	325°F (165°C)	550°F (290°C)
CONVECTION GRILL				170°F (75°C)	325°F (165°C)	550°F (290°C)
CONVECTION BAKE				170°F (75°C)	450°F (230°C)	550°F (290°C)
CONVECTION BROIL				170°F (75°C)	450°F (230°C)	550°F (290°C)
BROIL L1				400°F (205°C)		
BROIL L2				450°F (230°C)		
BROIL L3				490°F (255°C)		
BROIL L4				520°F (270°C)		
BROIL L5				550°F (290°C)		
CLASSIC PIZZA (if present)				590°F (310°C)		
SABBATH (if present)				120°F (50°C)	140°F (60°C)	550°F (290°C)
SELF CLEAN				860°F (460°C)		

### Pre-heating phase

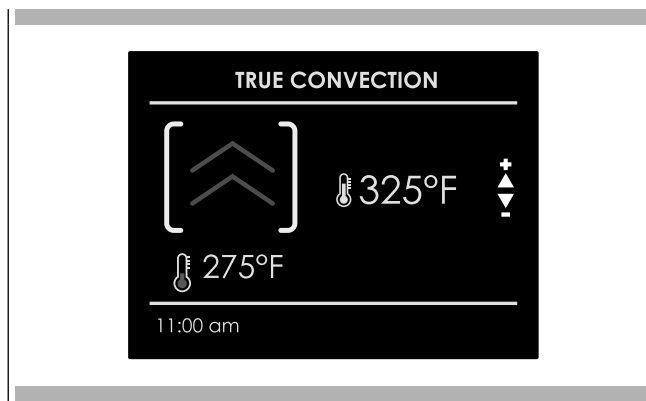
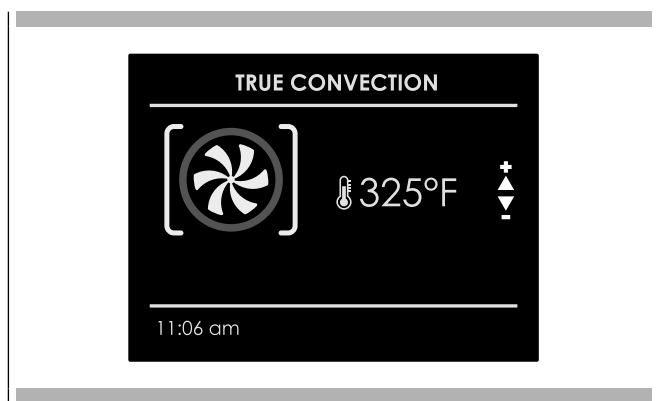
While the oven is in pre-heating phase, the instantaneous temperature is displayed underneath the cooking mode icon.



Just as soon as the set temperature is reached, an acoustic signal is heard and the instantaneous temperature indication disappears.



3. Press the **START** key again to run the function. The display page shows the icon of the active functions until the set temperature has been reached. Afterwards, the function switches to automatic in the selected cooking mode.



### Fast Preheat

The **FAST PREHEAT** function permits reaching the desired temperature quicker compared to standard preheating. The function can be enabled for all the cooking modes in the **BAKE** (except the Sabbath), **CONVECT** and **PIZZA** groups.

To select **FAST PREHEAT**:

1. Select the cooking mode as previously indicated and press the **START** key to display the cooking mode preview display page.
2. Press the **FAST PREHEAT** key. The symbol appears in the lower part of the display page.

### Using Oven Lights

A single light key activates the lights in either oven. In case of double oven touch **UPPER OVEN** or **LOWER OVEN** to select the desired cavity.

- Touch **LIGHT** to turn lights on or off .
- Oven lights turn on automatically when the door is opened.
- When an oven is in use, oven lights turn on automatically when a mode is started.
- Oven lights will turn off automatically when the oven mode is cancelled.

NOTE: The lights do not operate in the Self-Clean mode.

NOTE: Once switched on, the lights go off automatically after 3 minutes. To switch them back on, press the key or open the door.

NOTE: If **LIGHT** key is touched when both ovens are off with the lights ON, lights in both the upper and lower oven will turn OFF simultaneously .

- In double oven models, both ovens can be set independently to operate a timed mode.
- Be sure that the time-of-day clock is displaying the correct time.
- The timed mode turns off the oven at the end of the cook time.

## ⚠ CAUTION

Never leave food in the oven for more than one hour before and after cooking. This could deteriorate the properties of the food itself.

## ⚠ NOTE

- The time functions cannot be used if the meat probe is on.
- The maximum cooking time that can be set is 12 h.

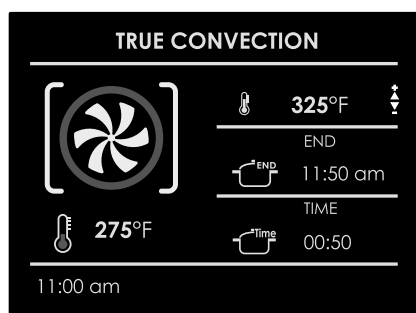
## Cooking Time

Use the "Cook Time" function to operate the oven for a determinate period of time. The oven starts immediately and switches off automatically once the time has expired.

To Set a Timed Mode

1. Select the cooking mode and temperature.
2. There are two ways to set the function.
  - a) Press the **COOK TIME** key to set cook time.
  - b) Press the **STOP TIME** key to set stop time.
3. After selecting one of the two above options, set the time by means of the alphanumeric keypad or the arrows **▲ ▼** and confirm with the **START** key.
4. After pressing the **START** key, cooking starts and the time cooking information is shown on the display page.

- Cooking mode
- Temperature
- Cooking time
- End of cooking time



- 5 After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

To change the cooking time when the oven is already operating, simply press the **COOK TIME** key and enter the new cooking time before pressing the **START** key again.

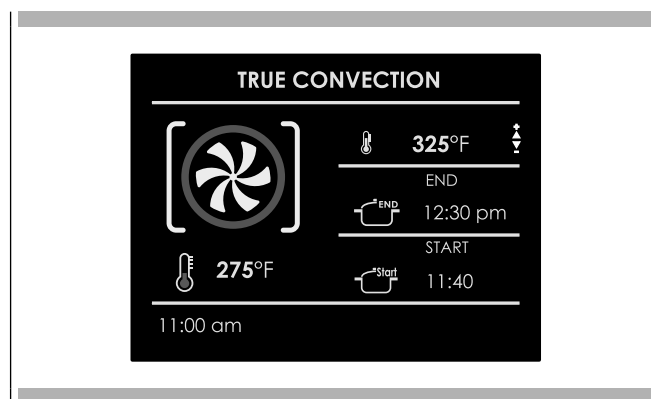
## Stop Time

Use the "Stop Time" function to delay the start of timed cooking. Enter the cooking stop time and the oven will automatically calculate the start time. The oven switches on and off automatically.

## To Delay the Start of a Timed Mode

- 1 First of all set the required timed cooking as indicated in the "COOK TIME" paragraph.
- 2 Press the **STOP TIME** key to set the stop time.
- 3 Set the cooking stop time by means of the numerical keypad or the arrows **▲ ▼** and confirm by means of the **START** key.
- 4 After pressing the **START** key, the function positions in standby and the postponed cooking details are shown on the screen.

- Cooking mode
- Temperature
- Cooking stop time
- Cooking start time



- After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

To change the cooking time or the stop time when the oven is already operating, simply press the **COOK TIME** or **STOP TIME** key and enter the new cooking time and press the **START** key again.

When roasts, steaks or poultry are being cooked, this is the best way to tell when the food is correctly cooked.

This oven is optionally provided with the meat probe feature to sense the temperature inside meat and stop cooking as soon as the set value is reached. In a double oven it's available only in the upper cavity.

When the probe is used, the oven automatically checks the cooking time.

## WARNING


- To avoid burns, use a kitchen glove to fit and remove the meat probe when the oven is hot.
- Always remove the probe using the grip. If it is removed by pulling the cable, it could suffer damage.
- Make sure the food is completely de-frozen when the probe is fitted. Otherwise it could suffer damage.

## NOTE

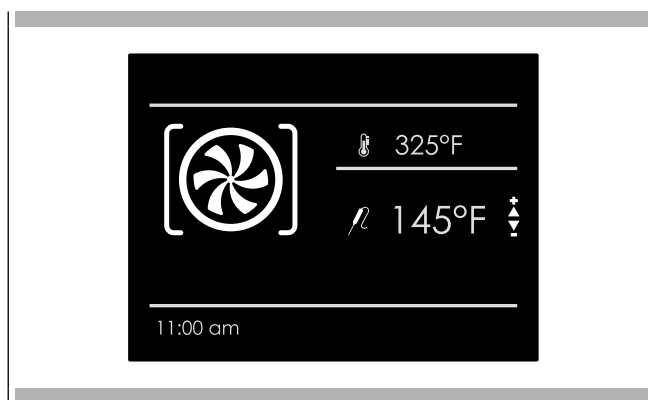
- The meat probe is not enabled for the functions in the "Dehydrate, Warm, Sabbath, and Self Clean" groups (meat probe function not available also for Recipes). If it is fitted during one of these functions, a probe removal message appears on the screen.
- If the meat probe is accidentally removed during operation, a warning message appears on the screen.
- The temperature of the probe can be set between 104°F and 212°F (40°C - 100°C).
- The oven stores the last temperature set by the user.



Insert the tip of the probe in the central and thickest part of the meat.

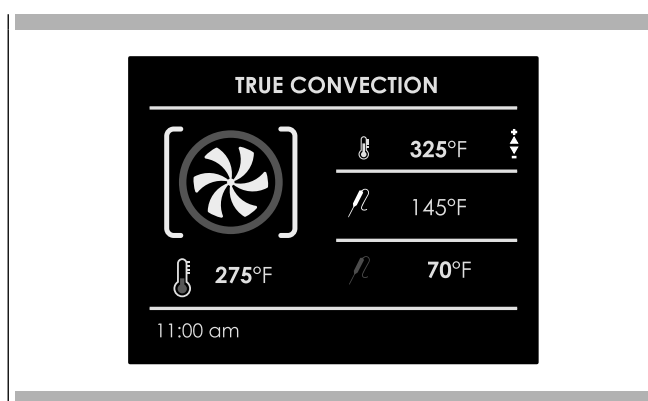
Make sure the probe is not in contact with the fat, bone, oven parts or dishes.

The meat probe is automatically recognised when it is inserted and the icon  appears on the screen.

When a cooking mode is started with the probe inserted, the display page for setting the function appears automatically.





1. Set the required probe temperature by means of the numerical keypad or by means of the arrows   and confirm with the **START** key.



2. After pressing the **START** key, cooking starts and all probe cooking details appear on the screen.

- Cooking mode
- Oven temperature
- Set probe temperature
- Instantaneous probe temperature

Once the set probe temperature is reached, the oven switches off and an acoustic signal warns that cooking has terminated.

NOTE: After cooking has started, the oven temperature can in any case be changed at any time by means of the arrows  .

To change the probe temperature, press the **START/PAUSE** key and then the **BACK/HOME** key and finally, the **START/PAUSE** key again.

## Roast Tips and Techniques

Roasting is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

### General Guidelines

- For best results, bake food on a single rack with at least 1" - 1 ½" (2,5 - 3cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- Tips for Solving Baking Problems are found on Page 36.

## True Convection Tips and Techniques

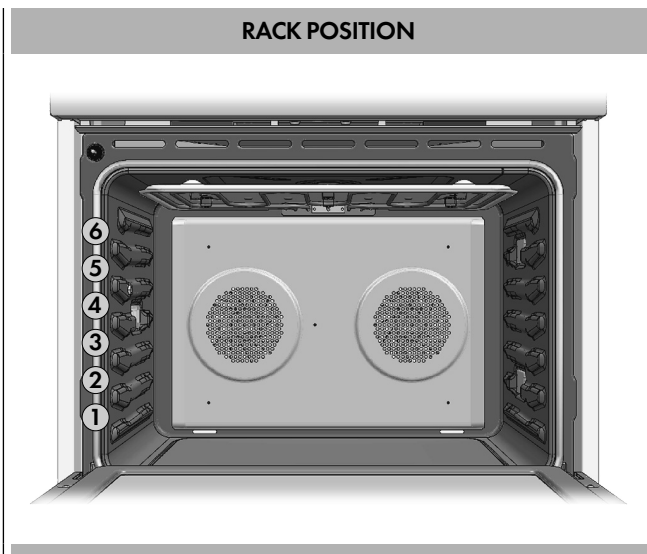
Reduce recipe baking temperatures by 25°F (15°C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3, 4 and 5. All five racks can be used for cookies, biscuits and appetizers.
  - 2 Rack baking: Use positions 1 and 3.
  - 3 rack baking: Use positions 2, 3 and 4 or 1, 3 and 5.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2,5 - 3cm).air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- Tips for Solving Baking Problems are found on Page 36.

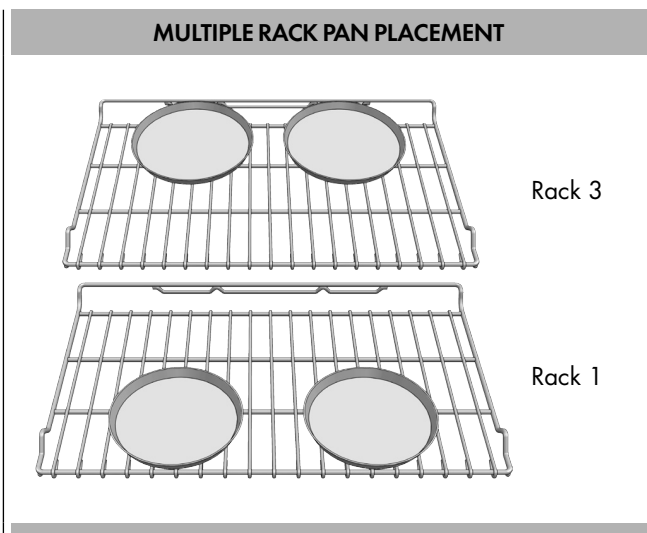
### Foods recommended for Convection Bake mode:

Appetizers Biscuits Coffee Cakes  
 Cookies (2 to 4 racks) Yeast Breads  
 Cream Puffs  
 Popovers  
 Casseroles and One-Dish Entrees  
 Oven Meals (rack positions 1, 2, 3)  
 Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

**RACK POSITION**



**MULTIPLE RACK PAN PLACEMENT**



**Quick and easy recipe tips**

Converting from standard **BAKE** to **CONVECTION BAKE**:

- Reduce the temperature by 25°F (15°C).
- Use the same baking time as Bake mode if under 10 to 15 minutes.
- Foods with a baking time of less than 30 minutes should be checked for doneness 5 minutes earlier than in standard bake recipes.
- If food is baked for more than 40 to 45 minutes, bake time should be reduced by 25%.

**Convection Roast Tips and Techniques**

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness on "END" temperature.
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.

**Quick and easy recipe tips**

Converting from standard **BAKE** to **CONVECTION ROAST**:

- Temperature does not have to be lowered.
- Roasts, large cuts of meat and poultry generally take 10-20% less cooking time. Check doneness early.
- Casseroles or pot roasts that are baked covered in **CONVECTION ROAST** will cook in about the same amount of time.

- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C).

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

**Convection Broil Tips and Techniques**

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Broiling and convection broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.



**Broil Tips and Techniques**

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the oven door closed.
- Preheat oven for 5 minutes before use.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Broiling and convection broiling times are approximate and may vary slightly. Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

Food Service Temperature Guidelines from FSIS (USDA food Safety & Inspection Service)			
140°F (60°C)	Ham, precooked (to Reheat)	165°F (74°C)	Stuffing (cooked alone or in bird)
145°F (63°C)	Fresh beef, Veal, Lamb (medium rare)		Leftovers & Casseroles
160°F (71°C)	Ground Meat & Meat mixtures (Beef, Pork, Veal Lamb)	170°F (77°C)	Fresh beef, Veal, Lamb (well done)
	Fresh beef, Veal, Lamb (medium)		Poultry breast
	Fresh Pork (medium)		Fresh Pork (well done)
	Fresh Ham (raw)	180°F (82°C)	Chicken and Turkey (Whole)
	Egg Dishes		Poultry (thighs and wings)
165°F (74°C)	Ground Meat & Meat mixtures (Turkey, Chicken)		Duck and Goose







Note: Eggs (alone, not used in a recipe) – cook until yolk & white are firm

### Dehydrate Tips and Techniques

- Dehydrating can be done using the Dehydrate mode. A lower temperature is used and the circulating heated air slowly removes the moisture for food preservation.
- The Dehydrate mode temperature is pre-programmed at 140°F (60°C).
- The Dehydrate mode temperatures available are 120°F (50°C) to 160°F (70°C).
- Multiple racks can be used simultaneously.
- Some foods require as much as 14-15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and the handling of various foods.
- This mode is suitable for a variety of fruits, vegetables, herbs and meat strips.
- Drying screens can be purchased at specialty kitchen shops.
- By using paper towels, some food moisture can be absorbed before dehydrating begins (such as with sliced tomatoes or sliced peaches).

Dehydrate Chart			
FOOD	PREPARATION	APPROXIMATE DRYING TIME* (hrs)	TEST FOR DONENESS
<b>FRUIT</b>			
<b>Apples</b>	Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices	11 - 15	Slightly pliable
<b>Bananas</b>	Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices	11 - 15	Slightly pliable
<b>Cherries</b>	Wash and towel dry. For fresh cherries, remove pits	10 - 15	Pliable, leathery, chewy
<b>Oranges Peels and slices</b>	¼ slices of orange; orange part of skin thinly peeled from oranges	Peels: 2 - 4	Orange peel: dry and brittle
		Slices: 12 - 16	Orange slices: skins are dry and brittle, fruit is slightly moist
<b>Pineapple rings</b>	Towel dried	Canned: 9 - 13	Soft and pliable
		Fresh: 8 - 12	
<b>Strawberries</b>	Wash and towel dry. Sliced ½" thick, skin (outside) down on rack	12 - 17	Dry, brittle
<b>VEGETABLE</b>			
<b>Peppers</b>	Wash and towel dry. Remove membrane of pepper, coarsely chopped about 1" pieces	16 - 20	Leathery with no moisture inside
<b>Mushrooms</b>	Wash and towel dry. Cut of stem end. Cut into 1/8" slices	7 - 12	Tough and leathery, dry
<b>Tomatoes</b>	Wash and towel dry. Cut this slices, 1/8" thick, dry well	16 - 23	Dry, brick red color
<b>HERBS</b>			
<b>Oregano, sage parsley and thyme, and fennel</b>	Rinse and dry with paper towel	Dry at 120°F (60°C) 3 - 5	Crisp and brittle
<b>Basil</b>	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	Dry at 120°F (60°C) 3 - 5	Crisp and brittle

The Recipe function of your oven gives you the chance to cook food without having to set the oven manually every time. By selecting a recipe; the cooking mode, the temperature and the time are automatically set according to the recipe selected from the menu.

Recipe List	Type of Food	Food condition	Recipes List	Information displayed
PRESET OR SAVED		FRESH	BAKING / PASTA	TYPE OF ACCESSORY RACK POSITION (LEVEL) FOOD WEIGHT COOKING TIME PREHEAT REQUIRED (YES/NO) TEMPERATURE
		FROZEN		
		WHOLE	MEAT	
		IN PIECES		
		WHOLE	POULTRY	
		IN PIECES		
		WHOLE	FISH	
		IN PIECES		
		-	VEGETABLES	
		-		
		-	DESSERTS	
		-		

**Selecting a recipe:**

1. Switch the oven on and press the **RECIPES** key.
2. Using the arrows **▲ ▼** select the list between "PRESET" or "SAVED" and confirm by means of the **START** key.
3. Choose the type of food to be cooked using the arrows **▲ ▼** and the arrows **◀ ▶** and confirm by means of the **START** key.
4. Using the arrows **▲ ▼** choose between "FRESH" or "FROZEN" or in other cases between "WHOLE" or "IN PIECES" and confirm with the **START** key.
5. Select the required recipe by means of the arrows **▲ ▼** and confirm using the **START** key.
6. When the recipe is selected, the following display page appears on the screen:

7. To start the recipe, confirm with the **START** key.

During a recipe, a number of acoustic and visual messages will ask you to perform the following operations. Simply follow the instructions on the screen.

8. Upon termination, the oven switches off and an acoustic and visual signal warns that the recipe has terminated.

**EXAMPLE**

**ROASTED TURKEY**

---



RECTANGULAR GRID

LEVEL 1

WEIGHT 3800g

COOKING TIME 03:00

PREHEAT YES




TEMPERATURE 350°F

---



**START**
**SAVE**

**Saving a personalized recipe:**

Once a recipe has been selected, the "Time" and "Weight" setting can be changed and the recipe can be saved among the "SAVED" ones.

1. Once a recipe has been selected, press the key  and confirm by means of the **START** key.
2. To change the weight, enter the desired weight by means of the arrows   or the numerical keypad and confirm by means of the **START** key.



3. The display switches automatically to the cooking time. To change this time, use the arrows   or the numerical keypad and confirm again by means of the **START** key.



4. At this point, the recipe can be saved in the list of "SAVED" recipes by selecting "SAVE" and confirming by means of the **START** key.






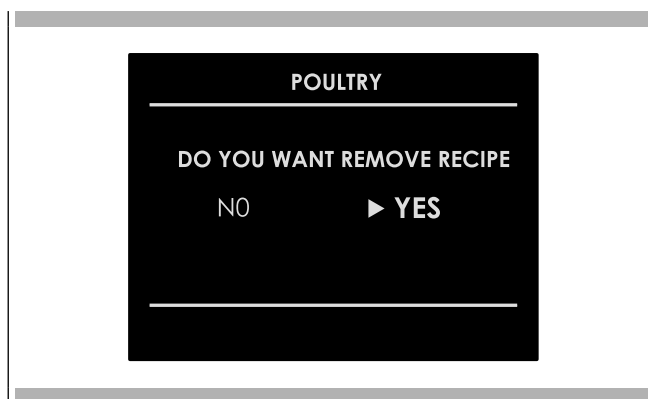
 **NOTE**

If the time and weight values are changed and not saved straight away, at the end of the recipe, a message appears which asks whether you want to save it.

5. To start the recipe press the **START** key.

**Deleting a saved recipe:**


1. To delete a recipe from the list of saved recipes, select the recipe following steps 1 through 5 under "Selecting a recipe:" on the previous page.
2. With the recipe you wish to delete highlighted in BOLD. Press the key . Using the  or  keys highlight NO or YES (as seen below) and confirm with the **START** key.



The **CLASSIC PIZZA** was specifically designed so you can bake perfect **PIZZA** in just a few minutes.

For perfect results, press the **CLASSIC PIZZA** key to access this special recipe. After you make your settings, Classic Pizza recipes will do the rest, reaching about 590°F (310°C) by turning on the heating elements at 100% of their capacity.

At this temperature, you are guaranteed to have a crispy base and proper cooking of the toppings of your pizza, like at the pizzeria. The secret to a good pizza is in the simplicity of a well-leavened dough, prepared and cooked well: use a small quantity of good quality toppings.

Recipe List	Type of Food	Food condition	Cooking Time proposed	Information displayed
<b>PRESET OR PERSONAL</b>		PIZZA SINGLE THIN	COOKING TIME PROPOSED	TYPE OF ACCESSORY
		PIZZA SINGLE THICK		LEVEL POSITION
		PIZZA DOUBLE THIN		COOKING TIME
		PIZZA DOUBLE THICK		PREHEAT REQUIRED (YES/NO)

Pizza	Weight Leavened Dough	Diameter
<b>THIN</b>	180 gr	30 cm
<b>THICK</b>	260 gr	30 cm

### Selecting an already-set "CLASSIC PIZZA" recipe:

1. Switch on the oven and press the **CLASSIC PIZZA** key.
2. By means of the arrows **▲▼** select the list between "PRESET" or "PERSONAL" and confirm with the **START** key.
3. Choose the type of pizza to be cooked by means of the arrows **▲▼** and confirm with the **START** key.
4. After the recipe has been selected, the following display page appears:
5. Once confirmed with the **START** key, the oven preheats and, when finished, it beeps and the display will tell that it's the right moment to put in the pizzas. Baking automatically starts when you close the door and, from now to the end, there are no other settings or anything to turn on; you must simply follow the instructions on the display.



Once a recipe has been selected the "Time" setting can be changed (from 01:00 min/sec to 59:59 min/sec) and the recipe can be saved among the "PERSONAL" recipes of the special Classic Pizza function. If so required, the saved recipe can also be cancelled.

**If the time is changed and not immediately saved, at the end of the recipe, a message appears to ask whether you want to save it.**

(FOR MORE DETAILS ON HOW TO PERFORM THESE STEPS, REFER TO THE INSTRUCTIONS IN THE RECIPE PARAGRAPH)

### NOTE

After the first pizza, you can immediately continue baking other pizzas without having to preheat. If, on request, **START** is selected, the recipe is repeated, while if OFF is pressed the recipe terminates.

**Tips For A Good Pizza:**

- Given the high temperatures and short baking time, we recommend that you insert and remove the pizzas quickly so that the door is open for as short a time as possible and the temperature doesn't drop.
- Once the beep and display indicate that baking is finished, immediately remove the pizza, since the cooking times are very short and even a few seconds can have a significant effect.
- The baking time can be changed based on the type of dough and pizza; changes should be made with the +/- keys before pressing the start key. At the end of the recipe, you will be asked if you want to save it in your personal recipes.

**PIZZA GRILL**



**OVEN STONE (IF PRESENT)**

Insert before the preheating the oven



The Sabbath Mode function of your oven complied with Jewish laws. This function allows the oven to perform only the static function.

In the case of the double oven, this function can be enabled in both compartments at the same time.

When the Sabbath function is selected, the following functions are disabled:

- Oven lights
- All the keys except **ON/OFF** and **UPPER OVEN** and **LOWER OVEN** in the case of the double oven
- Meat Probe Function
- Timed cooking function
- Timer function
- The icon on the display screen is steady and not animated as in the case of traditional cooking modes.
- Display screen and key acoustic warnings.

Set the Sabbath Mode function, switch on the oven and press the **BAKE** key. Select the Sabbath function by means of the arrows **▲ ▼** and the arrows **◀ ▶** key.

The function starts by showing the icon on the display screen.



### NOTE

- The function lasts at most 72 hours.
- The temperature will be adjustable within first minute from the start of the function from 120°F (50°C) to 550°F (290°C), the preset is 140°F (60°C). After that will no longer be possible to modify it.
- The function can be disabled at any time by pressing the OFF key.

### Self-Cleaning the Oven

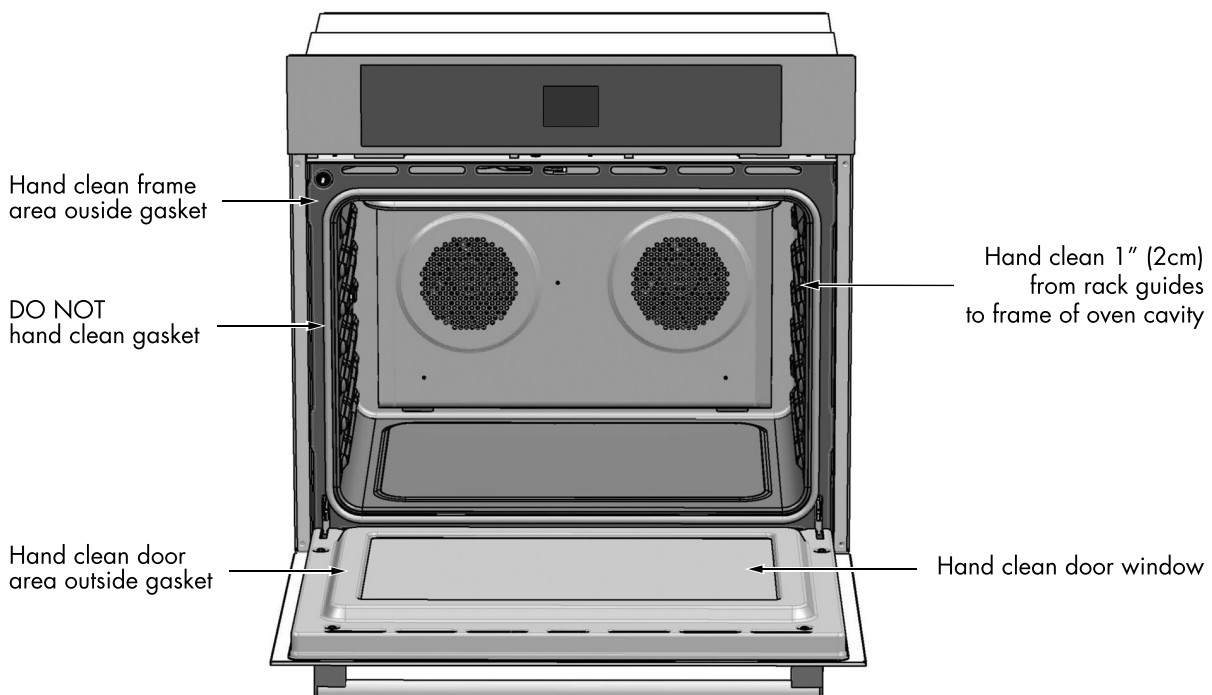
This oven features a pyrolytic self-cleaning function that eliminates the difficult and time consuming manual scrubbing of the oven interior. During self-cleaning, the oven uses a very high temperature (approx. 860°F/460°C) to burn away food soil and grease.

- Only one oven at a time can be set to Self-Clean.
- It is common to see smoke and/or an occasional flame-up during the Self-Clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- The door latch is automatically activated after selecting the Self-Clean cycle. The "PADLOCK" icon will appear in the display. This ensures that the door cannot be opened while the oven interior is at clean temperatures.
- The oven light does not operate during this mode.
- During Self-Clean, the kitchen should be well ventilated to help eliminate odors associated with Self-Clean. Odors will lessen with use.
- Three hours is the preset length of cleaning.
- The mode automatically stops at the end of the clean hours.
- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.

### Preparing the Oven for Self-Clean

1. Remove all utensils and bake ware.
2. Remove non-porcelain oven racks. If chromed racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Oven Cleaning Chart for proper care, Page 32.
3. Wipe up any soft soil spills and grease with paper towels. Excess grease will cause flames and smoke inside the oven during self-cleaning.
4. Review illustration below. Some areas of the oven must be cleaned by hand before the cycle begins. They do not get hot enough during the cleaning cycle for soil to burn away. Use a soapy sponge or plastic scrubber or a detergent-filled S.O.S.® pad. Hand-clean the oven door edge, oven front frame and up to 1-½ " (2-3 cm) inside the frame with detergent and hot water. Do not rub the gasket on oven. Clean by hand the oven door window. Rinse all areas thoroughly then dry.
5. Be sure oven interior lights are turned off and the light bulbs and lens covers are in place. See Page 35.

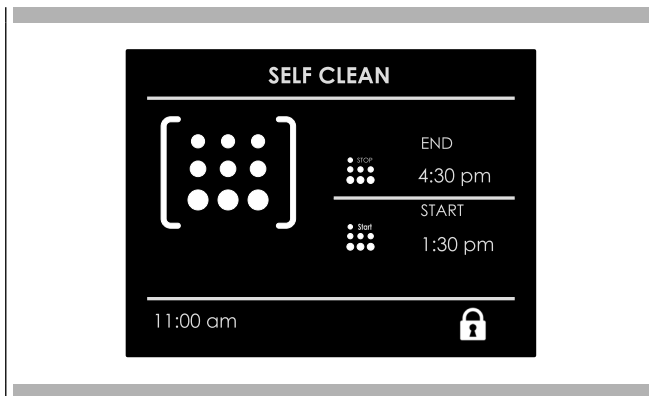
#### CLEANING THE OVEN





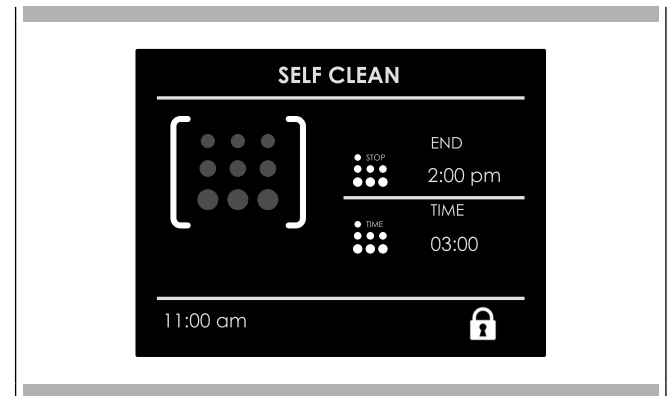
## To Set the Self-Clean Mode

1. Press the **ON/OFF** key (select the compartment to be cleaned in case of double oven).
2. A message appears on the screen to remove all objects or accessories from the compartment.
3. Press the **START** key to start door lock and cleaning cycle.
4. The clean time is displayed automatically, its standard value is 3 hours.



## To Delay the Start of Cleaning

1. Follow steps 1 through 3 above.
2. Touch the **STOP TIME** key and verify that "STOP TIME" appears on the display. The hours will begin flashing, use **▲** or **▼** keys to change the value, then press **START** to confirm the new value.
3. To select the minutes, touch the **▶** key (the minutes will flash), use **▲** or **▼** keys to change the value, then press **START** to confirm the new value.



5. At the end of the programmed cleaning time, the oven will automatically turn off.
  - To stop the cleaning mode at any moment, press **ON/OFF** key.
  - The Self Cleaning cycle cannot be selected if the door is open.
  - If the door is in the open position when the function has already been selected and the **START** key is pressed the latch doesn't move, the "PADLOCK" icon will flash until the door will be closed and the lock motor stops. When the "CLOSED PADLOCK" it is displayed, the door cannot be opened.
  - Check that the door has been locked, if door does not lock, press **ON/OFF** key and do not start self-clean; phone for service
  - Do not attempt to open the door while the cleaning cycle is running and the door is locked.

## To Change the Cleaning Time

1. To change the setting from 3 hours, select either 2 hours for light soil or 4 hours for heavy soil immediately after starting.
2. To change the hours, touch the **COOK TIME** key (the hours will flash), use **▲** or **▼** keys to change the value, then press **START** to confirm the new value.
3. To select the minutes, touch the **▶** key (the minutes will flash), use **▲** or **▼** keys to change the value, then press **START** to confirm the new value.

8. When the delay time expires, self-cleaning will start.
9. At the end of the programmed cleaning time, the oven will automatically turn off.

### CAUTION

Keep in mind that the oven door will remain locked until it is safe enough to open. The lock symbol will disappear from the display when the door lock is released.

You will still need to exercise caution when the door lock is released because the inside of the oven may still be hot.

After the self-clean cycle is complete the oven control monitoring the internal temperature and the following messages will be displayed:

- From the 460°C/860°F to 270°C/518°F= "End pyrolysis"
- From the 270°C/518°F to 50°C/122°F= "Wait to clean"
- From the 50°C/122°F to 25°C/77°F= "Remove residues" (Press **ON/OFF** key to clear the message).

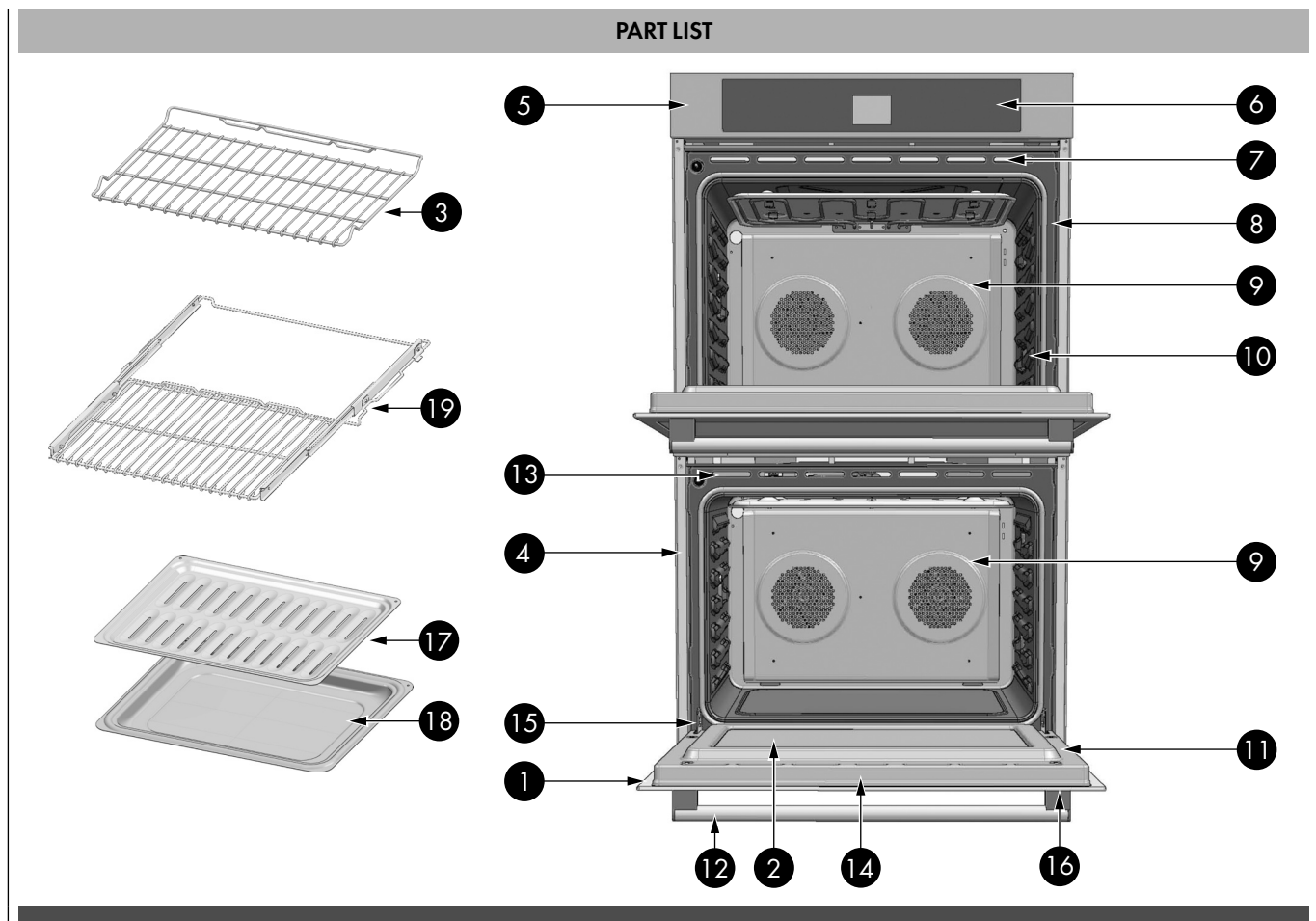
You may notice a powder ash residue in the bottom of the oven after self-cleaning. This condition is normal. Use a damp cloth or sponge to wipe up the residue after the oven cools down.

### Self-cleaning Tips:

- If any soil remains in the oven after the self-clean cycle is complete, you may repeat the cycle if you want.
- Self-clean the oven regularly to prevent excessive soil build-up. Doing so will make the self-clean cycle work better and reduce smoke and odors.

### How to Use the Oven Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Find the part name in the chart.
  - Use the cleaning method in the left column if the oven is black or white.
  - Use the cleaning method in the right column if the oven is stainless steel.
3. Match the letter with the cleaning method on following page.



Cleaning Chart							
Part		Cleaning Method		Part		Cleaning Method	
		Black & White Oven	Stainless Steel			Black & White Oven	Stainless Steel
1	Door Frame	D	G	11	Interior Oven Door	E	E
2	Interior Door Windows	F	F	12	Door Handle	G	G
3	Removable Oven Racks	A or E	A or E	13	Door Cooling Vent	E	E
4	Slide Trim	G	G	14	Door Front	C&D	C&G
5	Control Panel Trim	G	G	15	Oven Trim	D	D
6	Control Panel	D	G	16	End Caps	D	G
7	Oven Cooling Vents	D	D	17	Broil Pan Rack	E	E
8	Oven Front Frame	E	E	18	Broil pan Bottom	E	E
9	Oven Cavity	E	E	19	Extendable rack	A	A
10	Mesh Gasket	B	B				

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

Part	Cleaning Method
<b>A Chrome Plated</b>	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration. Racks may be cleaned in the oven during the self-clean mode. However, chromed racks will lose their shiny finish and permanently change to a metallic gray.
<b>B Fiberglass Knit</b>	DO NOT HAND CLEAN GASKET.
<b>C Glass</b>	Spray Windex® or Glass Plus® onto a cloth first then wipe to clean. Use Fantastik® or Formula 409® to remove grease splatters.
<b>D Painted</b>	Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.
<b>E Porcelain</b>	Immediately wipe up acidic spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil.
<b>F Reflective Glass</b>	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
<b>G Stainless</b>	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner®, to remove heat discoloration.
<b>H Probe (if present)</b>	Clean probe by hand with detergent and hot water. Then rinse and dry. Do not so or clean in dishwasher.

**⚠ ATTENTION**

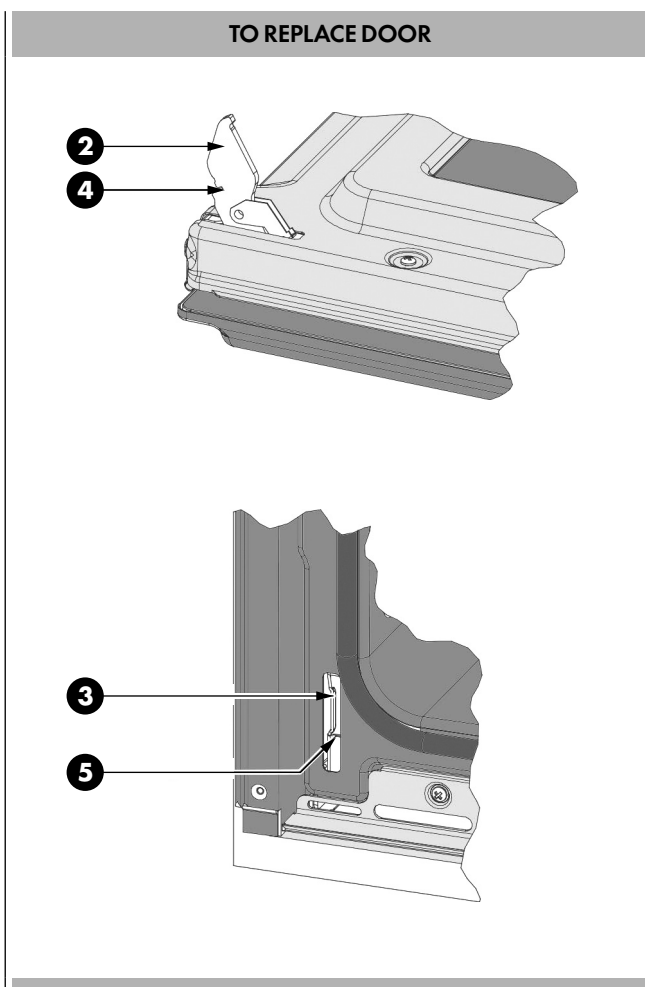
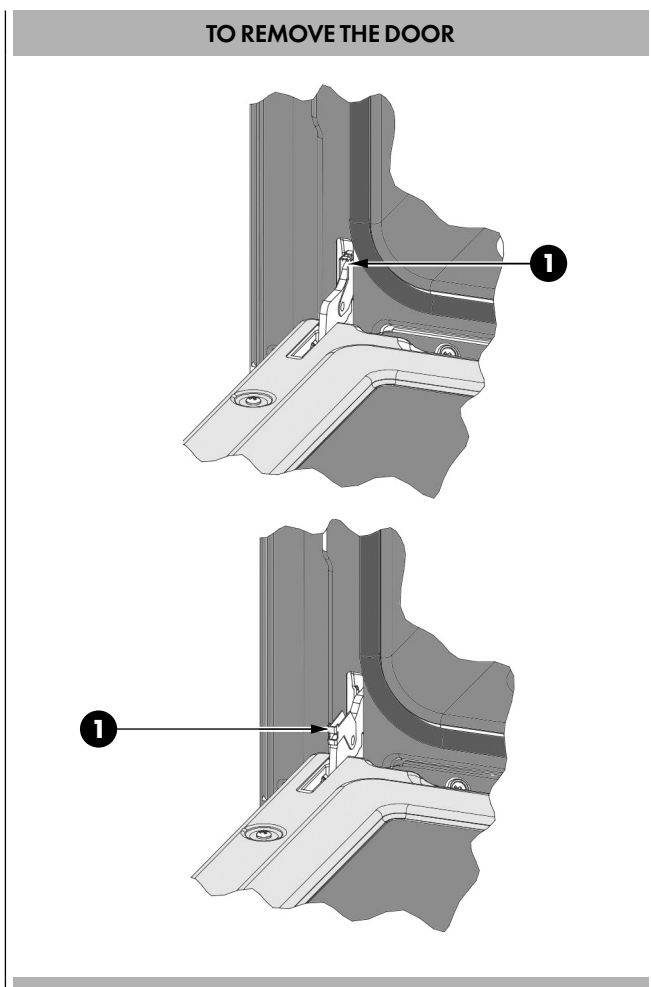
- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is substantial. Use both hands to remove the oven door. The door front is glass of which there are 4 panes.
- Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

**To Remove Door**

1. Open the door completely.
2. Flip the hinge security clip on each hinge towards you (1).
3. Hold the door firmly on both sides using both hands and close the door until you feel it stop at the security clip.
4. Hold firmly; the door is heavy. Lift and pull towards you - you may have to play with it a little to feel the hinges disengage from the oven frame.
5. Place the door in a convenient location.

**To Replace Door**

1. Insert the upper arms (2) of both hinges into the slots (3). The recesses (4) must hook on the lips (5).
2. Move the hinge security clips (1) back into position. If the security clips cannot be easily moved back to their normal operating position, ie. the clips hit the frame, then the door is not correctly seated. Bring the security clips back out and try to reseat the door - you will feel it clip in / drop slightly when the hinges engage the frame correctly.
3. Close and open the door slowly to assure that it is correctly and securely in place.



- Each oven is equipped with three halogen lights (per cavity) located in the lateral walls of the oven.
- The lights are switched on when the door is opened or when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF- CLEAN.
- Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place. See figure on this page.
- Light bulb replacement is considered to be a routine maintenance item.

### To Replace a Light Bulb

1. Read WARNING on this page.
2. Turn off power at the main power supply (fuse or breaker box).
3. In ovens with lateral rack supports, remove them by unscrewing the four screws.
4. Remove the lens between screw and glass using a screw driver.
5. Remove the light bulb from its socket by pulling it.
6. Replace the bulb with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
7. The bulb is halogen: use one with the same type checking Voltage and Wattage.
8. Place the lens back on.
9. Replace the rack supports if provided is provided with the oven model.

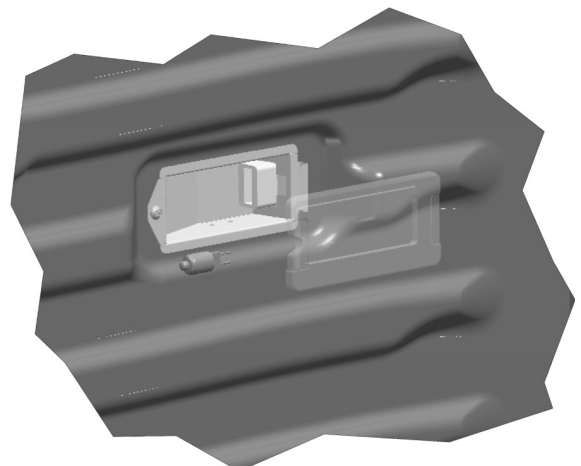
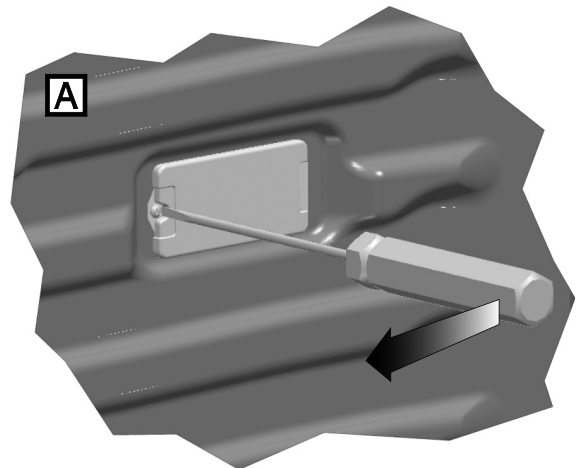
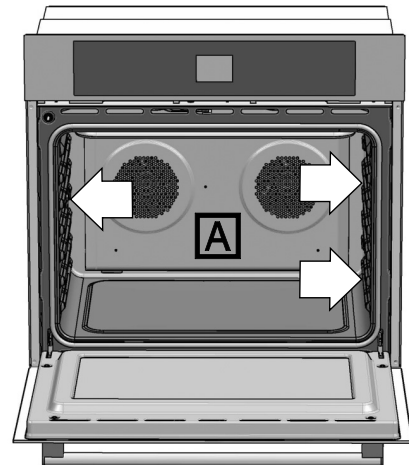
Turn power back on at the main power supply (fuse or breaker box).



#### WARNING

- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

#### OVEN LIGHT



With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

BAKING PROBLEM	CAUSE
<b>Food browns unevenly</b>	<ul style="list-style-type: none"> <li>- Oven not preheated</li> <li>- Aluminum foil on oven rack or oven bottom</li> <li>- Baking utensil too large for recipe</li> <li>- Pans touching each other or oven walls</li> </ul>
<b>Food too brown on bottom</b>	<ul style="list-style-type: none"> <li>- Oven not preheated</li> <li>- Using glass, dull or darkened metal pans</li> <li>- Incorrect rack position</li> <li>- Pans touching each other or oven walls</li> </ul>
<b>Food is dry or has shrunk excessively</b>	<ul style="list-style-type: none"> <li>- Oven temperature too low</li> <li>- Oven not preheated</li> <li>- Oven door opened frequently</li> <li>- Tightly sealed with aluminum foil</li> <li>- Pan size too small</li> </ul>
<b>Food is baking or roasting too slowly</b>	<ul style="list-style-type: none"> <li>- Oven temperature too low</li> <li>- Oven not preheated</li> <li>- Oven door opened frequently</li> <li>- Tightly sealed with aluminum foil</li> <li>- Pan size too small</li> </ul>
<b>Pie crusts do not brown on bottom or have soggy crust</b>	<ul style="list-style-type: none"> <li>- Baking time not long enough</li> <li>- Using shiny steel pans</li> <li>- Incorrect rack position</li> <li>- Oven temperature is too low</li> </ul>
<b>Cakes pale, flat and may not be done inside</b>	<ul style="list-style-type: none"> <li>- Oven temperature too low</li> <li>- Incorrect baking time</li> <li>- Cake tested too soon</li> <li>- Oven door opened too often</li> <li>- Pan size may be too large</li> </ul>
<b>Cakes high in middle with crack on top</b>	<ul style="list-style-type: none"> <li>- Baking temperature too high</li> <li>- Baking time too long</li> <li>- Pans touching each other or oven walls</li> <li>- Incorrect rack position</li> <li>- Pan size too small</li> </ul>
<b>Pie crust edges too brown</b>	<ul style="list-style-type: none"> <li>- Oven temperature too high</li> <li>- Edges of crust too thin</li> </ul>

Before contacting service, check the following to avoid unnecessary service charges.

Oven Problem	Problem Solving Steps
Error F1030* or F2030* appears in the display window.	A problem with latch mechanism occurred. Remove power and turn it back on again after a few seconds. The oven should run a latch auto-test. If condition persists, note the code number (in the EVENT LOG list) and contact service.
Other F__ Error appears in the display window.	Remove power and turn it back on again after a few seconds. If condition persists, note the code number (in the EVENT LOG list) and contact service.
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Refer to cooking charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convection Bake mode.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 35. Avoid touching the bulb glass with bare fingers as finger oil may cause bulbs to burn out prematurely.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
Oven will not Self-Clean properly	Allow the oven to cool before running Self-Clean. Always wipe out loose soils or heavy spill-over before running Self-Clean. If oven is badly soiled, set oven for a four-hour Self-Clean. See Preparing the Oven to Self-Clean, Page 30.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the Clock and Timer sections on Page 13.
Excessive moisture	When using Bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (this is one of the advantages of convection).
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.

Before contacting service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

### Service Data Record

For authorized service or parts information see "WARRANTY for Home Appliances".

For serial tag location see Page 5. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation.

#### Service Data Record

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date of Installation or Occupancy \_\_\_\_\_





