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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, on 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.

Do not use this product near water (for example: near a kitchen sink, in a wet basement, near a swimming pool or similar locations).

Important Safety Instructions



WARNING



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

NE



NOTE: The microwave power output is 1000 W.

- Read all instructions.
- Read and follow the specific “precautions to avoid possible exposure to excessive microwave energy” found on this manual.
- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.
- It is the responsibility of the installer to comply with installation information specified on the model/serial ID plate. The ID plates are visibly located on the back of the appliance and on the oven door frame. These ID plates must never be removed.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- **WARNING: NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in overheating of the oven.
- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.
- **WEAR PROPER APPAREL:** Loose-fitting or hanging garments should never be worn while using the appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.



Important Safety Instructions

- **FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN THE OVEN.**
- Do not obstruct oven vents or openings for air intake.
- Prevent aluminum foil from contacting the heating elements.
- **DO NOT TOUCH THE INSIDE OF THE APPLIANCE:** Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- **PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL:** If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler burner.
- **USE CAUTION WHEN OPENING THE OVEN DOOR:** Allow hot air or steam to escape before removing or placing foods in the oven.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- **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.

Important Safety Instructions



- 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.
- Do not cover or block any openings on the appliances.
- **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.



Important Safety Instructions



State of California Proposition 65 Warnings

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

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

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

- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Remove all packing materials and temporary labels from the oven.
- 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.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the appliance ID plate. The ID plates are visibly located on the oven door frame. **THE ID PLATE MUST NOT BE REMOVED.**
- **BEFORE BAKING FOR THE FIRST TIME**, turn on the oven to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F for 20 to 30 minutes.



Risk of personal injury

- **ATTENTION:** If the door or the door seal is damaged, the oven must not be used until it has been repaired by a competent person.
- **ATTENTION:** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which offers protection against exposure to microwave energy.
- Switch off the appliance immediately after use.
- **ATTENTION:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- **ATTENTION:** During use, the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Never attempt to extinguish a flame or fire with water.
- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- **Installation and servicing should be carried out by qualified personnel in accordance with current standards.**
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.



Important Safety Instructions

- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- If materials inside the oven ignite, keep oven door closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not use steam jets to clean the appliance.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Do not use the appliance to heat rooms for any reason.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.

Important Safety Instructions



Instructions for using microwaves

- Check the appliance visually during the cooking of foods in plastic or paper containers.



**Improper use.
Danger of explosion**



- When using the microwave to heat or reheat liquids, the boiling process may be delayed – boiling temperature can be reached without the formation of the usual "rolling boil". This delayed boiling and consequent superheating of the liquid can generate an explosion inside the appliance, or sudden boiling over of the superheated liquid can occur when removing the container from the appliance. To avoid these dangers, it is necessary to insert the supplied boiling rod (or a heat-resistant plastic spoon) in the container while heating.

- Use the microwave only for the preparation of food for consumption. Other types of applications are strictly forbidden (e.g. drying clothes, warming slippers, sponges, wet cloths or the like, dehydrating foods) because they can lead to the risk of injury or fire.

Precautions To Avoid Possible Exposure To Excessive Microwave Energy

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:



Important Safety Instructions

1. door (bent)
 2. hinges and latches (broken or loosened)
 3. door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Precautions To Be Observed Before And During Servicing To Avoid Possible Exposure To Excessive Microwave Energy

- (a) Do not operate or allow the oven to be operated with the door open.
- (b) Make the following safety checks on all ovens to be serviced before activating the magnetron or other microwave source, and make repairs as necessary:
1. interlock operation
 2. proper door closing
 3. seal and sealing surfaces (arcing, wear, and other damage)
 4. damage to or loosening of hinges and latches, evidence of dropping or abuse)
- (c) Before turning on microwave power for any service test or inspection within the microwave generating compartments, check the magnetron, wave guide or transmission line, and cavity for proper alignment, integrity and connections.
- (d) Any defective or misadjusted components in the interlock, monitor, door seal, and microwave generation and transmission systems, shall be repaired, replaced, or adjusted by procedures described in this manual before the oven is released to the owner.
- (e) A microwave leakage check to verify compliance with the Federal performance standard should be performed on each oven prior to release to the owner.

Important Safety Instructions



- Clean the appliance constantly and remove any food residue.
- Do not use the microwave to dry food.
- Do not use the microwave to heat oils or fry.
- Do not use the appliance to heat foods or beverages containing alcohol.
- To avoid food overheating or burning it is very important not to select long time periods or power levels that are too high when heating small quantities of food. For example, a bread roll can burn after 3 minutes if the power selected is too high.
- For toasting, use just the broiling function and watch the oven all the time. If you use a combined function to toast bread it will catch fire in a very short time.
- Make sure you never catch the power cables of other electrical appliances in the hot door or the oven. The cable insulation may melt. **Danger of short-circuiting!**
- Baby food should not be heated in sealed containers. Remove the cover or the teat (in the case of baby bottles). Always check the preparation's temperature once heating has completed, it should not be too high. For an even temperature and to avoid scalding stir or shake the contents.
- Do not heat eggs in their shells or whole hard boiled eggs; they may explode even after the heating process has completed.
- Before cooking food with a hard skin or peel (e.g. potatoes, apples, etc.) it is necessary to puncture the skin.
- Do not heat food contained within food packages.
- Do not use the microwave functions when the oven is empty.
- Use cookware and utensils that are suitable for use in a microwave oven.
- Do not use aluminium containers to cook food.
- Do not use dishes with metallic decorations (gold-plated or silver).



Important Safety Instructions

- Warning – Microwaves! The outer protection of the oven must not be removed. It is dangerous for anyone not authorized by the manufacturer to carry out any kind of repair or maintenance work.
- Warning! The oven cannot be used if:
 1. The door is not closed correctly;
 2. The door hinges are damaged;
 3. The surfaces of the contact between the door and the oven front are damaged;
 4. The door window glass is damaged;
 5. There is frequent electrical arcing inside the oven even though there is no metal object inside.
- The oven can only be used again after it has been repaired by a Technical Assistance Service technician.
- The appliance operates in the 2.4GHz ISM band.
- In compliance with the provisions regarding electromagnetic compatibility, the appliance belongs to group 2 and class B (EN 55011).
- This appliance complies with the current standards and directives regarding safety and electromagnetic compatibility. It is however recommended for pacemaker wearers to maintain a minimum distance of 20-30cm between the microwave when it is operating and the pacemaker. Consult the pacemaker manufacturer for more information.

This device complies with Part 18 of the FCC Rules.



Important Safety Instructions



How to read the user manual

This user manual uses the following reading conventions:



Instructions

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



Description

Description of the appliance and its accessories.



Use

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

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Information



Advice

1. Use instruction sequence.
- Single use instruction.

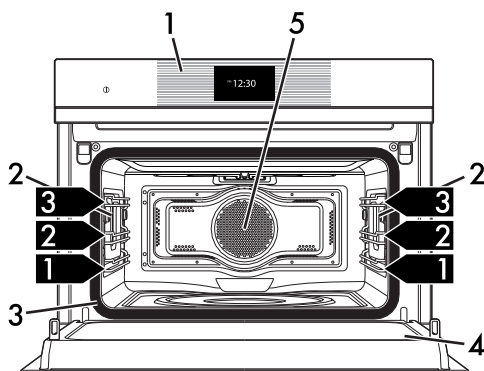
SAVE THESE INSTRUCTIONS



Description

1 Description

1.1 General Description



1 Control pane

2 Light bulb

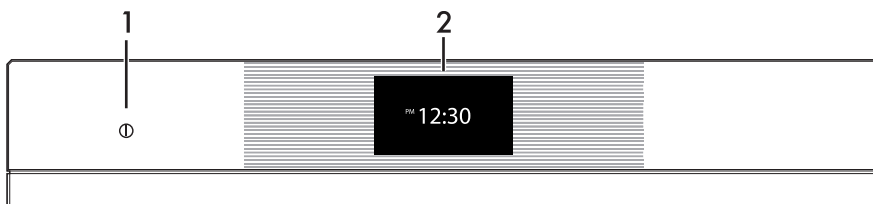
3 Seal

4 Door

5 Fan

1,2,3 Frame shelf

1.2 Control panel





1 ON/OFF button

The ON/OFF button turns the appliance on or off.

2 Display

The touch screen makes it possible to interact with the appliance. Press the icons to access the various available functions.

The display shows all parameters for the appliance's operation, such as: the function selected, settings related to the time/temperature and to saved cooking programs.

In general, to return to the previous menu or end a function, press the  symbol; to confirm the options selected press the  symbol.



1.3 Microwaves

The appliance is equipped with a microwave generator called a magnetron. The microwaves generated are evenly emitted into the oven cavity in order to reach the food and heat it.

Heating takes place through the process of friction between the molecules contained within the food (mainly water molecules), with the consequent generation of heat.

The heat generated directly inside the food allows defrosting, re-heating or cooking in a shorter length of time compared to traditional cooking.

The use of suitable containers for microwave cooking allows the microwaves to reach the food in a uniform manner (see 2.2 Materials suitable for microwaves).

1.4 Other parts

Positioning shelves

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



Cooling fan

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

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

Internal lighting

The internal lighting for the appliance turns on:

- when the door is opened;
- during a function, by pressing the  symbol to activate it, or the  symbol to manually deactivate internal lighting.



When the door is open, it is not possible to turn off the interior lighting.



Description

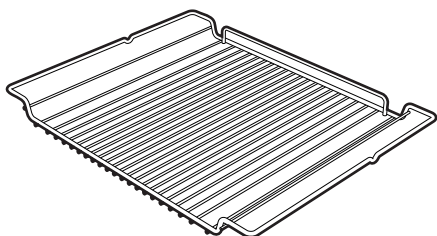
1.5 Available accessories

Boiling rod



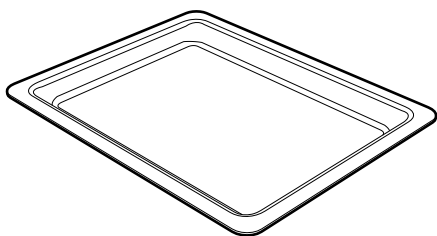
To be placed in containers when heating liquids, necessary to avoid delayed boiling.

Rack



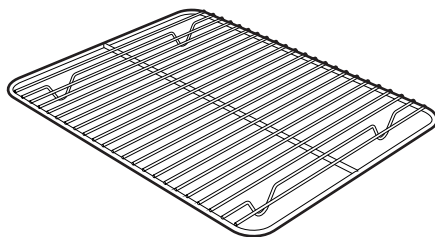
Used for supporting containers with food during cooking.

Glass dish



Useful for any type of cooking and collecting fat from foods placed on the rack above.

Tray rack



To be placed over the top of the oven tray; for cooking foods which may drip.

i Not all accessories are available on some models.

i The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

i Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.



2 Use

2.1 Instructions



High temperature inside the oven during use
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.



Improper use
Risk of damage to enamelled surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven cavity.
- Do not bang or drag cookware over the glazed bottom of the oven cavity.
- Do not pour water directly onto very hot trays.



High temperature inside the oven during use
Danger of fire or explosion

- Do not spray any spray product near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic kitchenware for cooking food (except with the microwave function).
- Do not place sealed tins or containers in the oven cavity.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

2.2 Materials suitable for microwaves

In general, in order for all of the food to be reached, the materials used for microwave cooking must be transparent to microwave energy.

Below is a table of materials to use and those not to use:



Use

MATERIALS TO USE:

- Glass (always remove the lids)*

- Baking ware
- Glasses
- Cans

- Porcelain

- Ceramic

- Plastic (only where suitable for microwave use)*

- Containers
- Plastic wraps (must not come into contact with the food)

*only if heat-resistant.

MATERIALS NOT TO USE:

- Metal (can lead to arcing or sparks)

- Aluminium foil
- Aluminium trays
- Plates
- Metal utensils
- Freezer bags tie wraps

- Wood

- Crystal glasses

- Paper (risk of fire)

- Polystyrene containers (danger of contamination of foodstuffs)



Dishes must be free of metal decorations.



Do not use metal accessory trays in the microwave or combined microwave functions.

Testing dishes



The microwave function can be used without any food inside the oven only for this test.

To check whether or not cookware is suitable for use with microwave cooking carry out this simple test:

1. Remove all accessories from the oven cavity.
2. Place the crockery to be tested on the rack inserted in the first shelf.
3. Select the microwave function at maximum power level (e.g. 1000 W).
4. Set a cooking time of 30 seconds.
5. Start cooking.



Unsuitable cookware

Risk of damage to the appliance

- If there is crackling or if sparks are emitted from the cookware then immediately terminate the test. In this instance the cookware is not suitable for microwave cooking.
6. At the end of the test the cookware must be either cold or slightly warm. If the cookware is hot then it should be considered as unsuitable for microwave use.



2.3 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance's accessories (see 3 Cleaning and maintenance).
4. Heat the empty oven at maximum temperature (using the traditional functions) so as to remove any manufacturing residues.

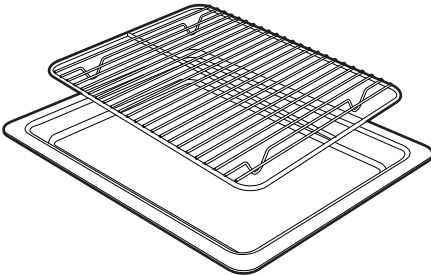


For the first reheating use a traditional function and not a microwave function.

2.4 Using the accessories

Tray rack

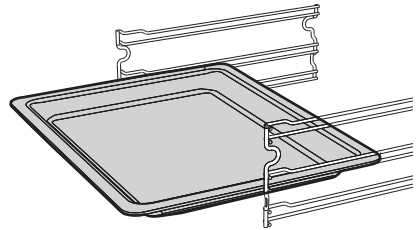
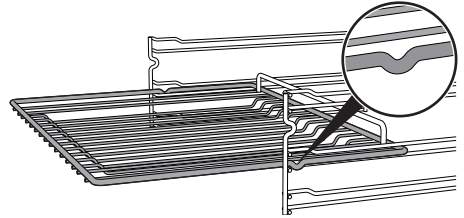
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



Racks and trays

Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



**High temperature.
Danger of burns**

- The accessory gets very hot. Always use oven gloves when handling.



Gently insert racks and trays into the oven until they come to a stop.



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



Use

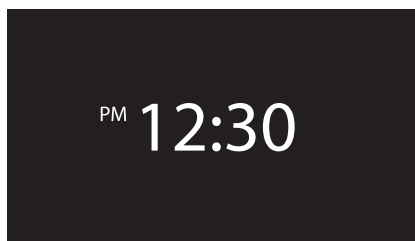
Boiling rod

When using the microwave to heat or reheat liquids, the boiling process may be delayed. To avoid this, place the boiling rod (or a heat-resistant plastic spoon) supplied into the container while heating.




2.5 Using the oven


First use



At first use, or after a power failure, the appliance's display will show a flashing **00:00** symbol. To be able to start any cooking function, the current time must be set (if it is the first time using the appliance, we also recommend setting the desired language).

Press the display to bring up the settings menu.

 The appliance's initial default language is English.

 At first use, or after a power failure, wait a few seconds before trying to use the appliance.



Improper use.

Danger of explosion/burns

- To avoid the danger of explosion inside the appliance or the sudden boiling over of superheated liquids, it is always necessary to immerse the boiling rod in the liquid being heated.



High temperature.

Risk of damage to the accessory

- Use the boiling rod only with Microwave functions. The rod must not be used with combination and traditional functions.



Reactivating the display

If the Eco-Light mode is active (see "Eco-Light" in the "Settings" section), the display will switch off 2 minutes after the appliance was last used.

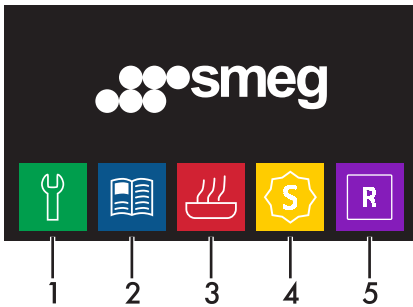
To reactivate the display when it is off:

- Press the ON/OFF button.

The appliance will emit a series of sounds and the display will switch on after a few seconds. The display shows the current time screen when it is switched on again.

Home screen

Press the time on the display window. It will then be possible to select the various available functions from the appliance's home screen.



- 1 Settings
- 2 Programs
- 3 Cooking functions
- 4 Special features
- 5 Personal programs

Microwave functions

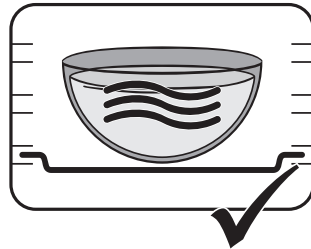
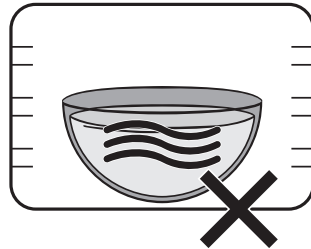


Improper use

Risk of damage to the appliance

While using microwaves, the food must be placed in a suitable container resting on the rack inserted in the first runner.

DO NOT USE CONTAINERS/ACCESSORIES (trays, glass trays, etc.) RESTING DIRECTLY ON THE BOTTOM OF THE OVEN CAVITY.



For perfect results with long microwave and combination cooking functions, food should be stirred once or twice during cooking.



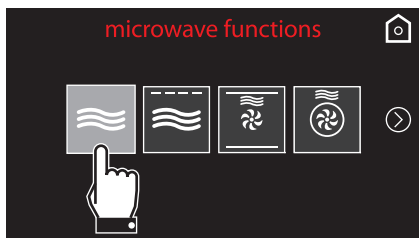
Use


1. Place the food inside the oven.
2. From the home screen, select the

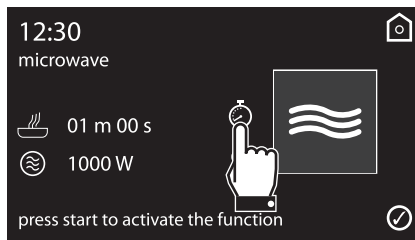
cooking functions  icon.



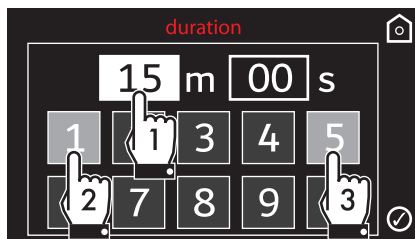
3. Select the "microwaves" function.



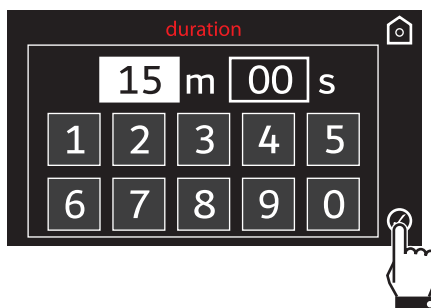
4. Press the symbol  to modify the cooking duration.



5. Enter the required duration (for example 15 minutes: first touch the minutes box, then the numbers 1 and 5).



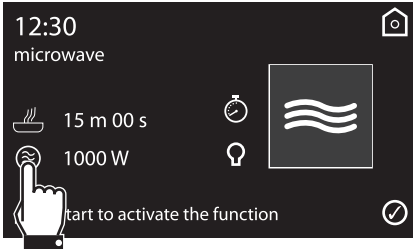
6. Press the symbol  to confirm.



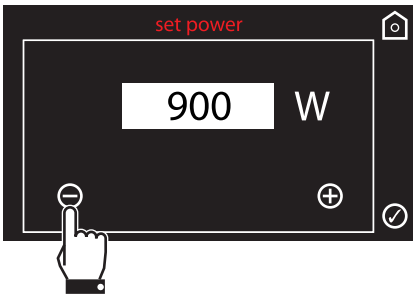
When cooking using only the microwave function, the appliance does not perform preheating. The food can be placed immediately inside the appliance.



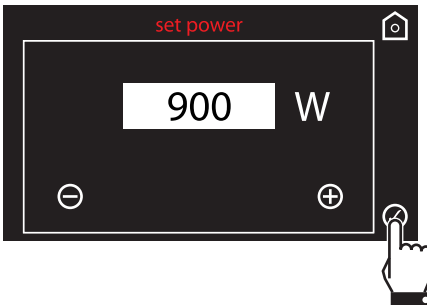
7. Press the symbol  to change the microwave power level (from 100W to 1000W).




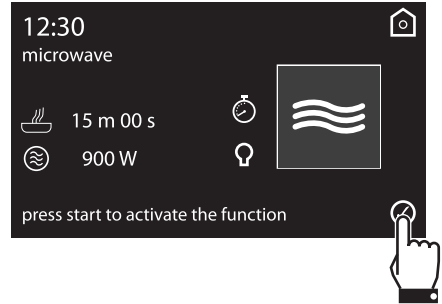
8. Press the symbols  and  to set the required temperature (e.g. 900 W).



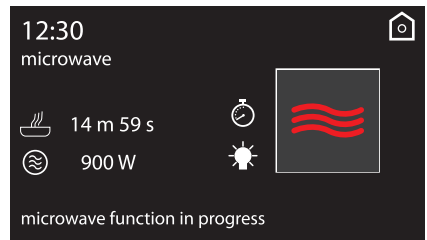
9. Press the symbol  to confirm.





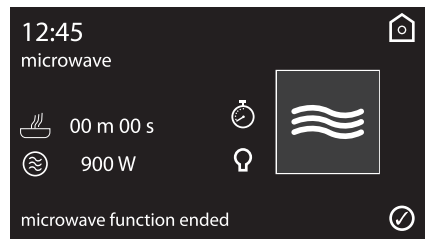
10. Press the symbol  to start microwave cooking.



11. The chosen function, the selected power level, the current time and the time remaining until the end of the function will be shown on the display.




12. At the end of the cooking cycle, "microwave function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol  or .





Use



Press and hold the return symbol  for a few seconds to immediately interrupt cooking at any time and return to the main menu.

Microwave power levels

Below is a list of the power levels that can be selected:

Power (W)	Useful for
100	Defrosting food
200	
300	
400	Cooking meat or delicate cooking
500	
600	
700	Re-heating and cooking food
800	
900	
1000	Heating liquids

Combination cooking functions



Combination cooking is a mix of traditional cooking and microwave operation.

Combination functions list



Improper use

Risk of damage to the appliance

- Do not use the combination functions to heat or boil liquids.



Microwave + Grill

The use of the grill results in perfect browning of the food's surface. Using the microwave on the other hand leads to rapid internal cooking of the food.



Microwave + static + fan


The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Using the microwave on the other hand leads to rapid internal cooking of the food.



Microwave + Circulaire + Fan

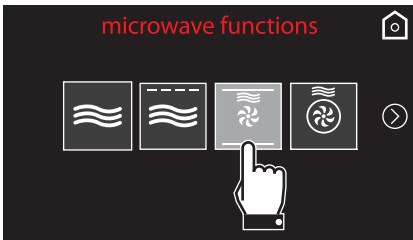
For combination cooking of food in a short time thanks to the microwave action working together with hot air circulation.



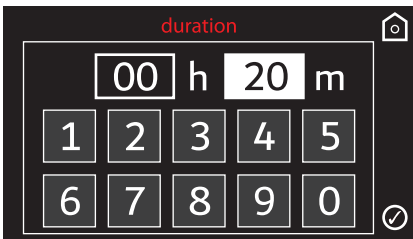
1. From the home screen, select the **cooking functions**  icon.



2. Select a combination function.

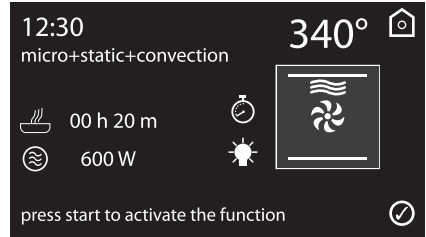


The display suggests a cooking duration that can be modified by the user.






3. After setting the wished cooking duration, press the symbol  to confirm.

The display shows the screen for setting the parameters of the selected combination function.



i With the combination Microwave+Grill function, given the type of cooking and in order to cook more quickly preheating is not performed.

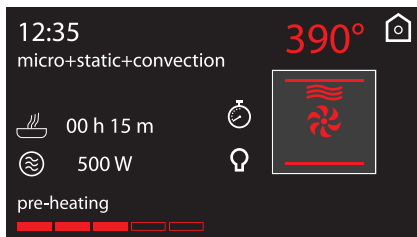
At this point it is possible to modify:

- The cooking duration (press the symbol ).
 - The cooking temperature (press the temperature value, **340°** in the example in the figure).
 - The microwave power (press the symbol ).
4. When you have finished making the required modifications, press the symbol  to activate the set combination cooking function.

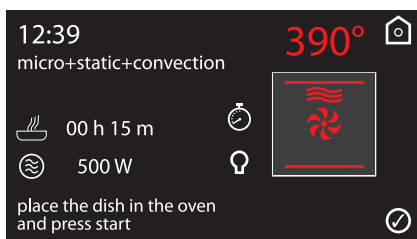


Use

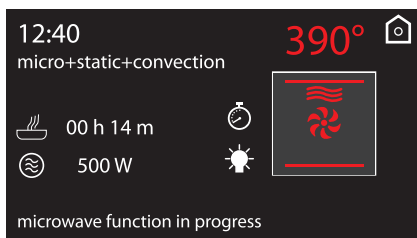
The appliance will begin preheating. The display will show the chosen function, the preset temperature, the current time and the progress bar of the temperature reached (preheating).




When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.





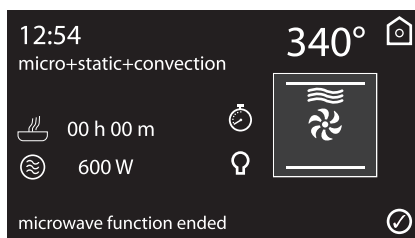
5. After placing the food in the oven, press the symbol  to start cooking.



Press and hold the return symbol  for a few seconds to immediately interrupt cooking at any time and return to the main menu.

Combination function end

At the end of cooking, "function ended" appears on the display and a buzzer sounds, which can be deactivated by touching any modifiable zones of the display (temperature, function,  and ) or by opening the door.





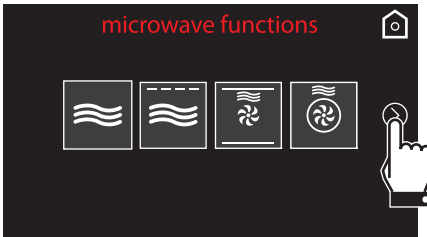
Traditional cooking functions

1. From the home screen, select the

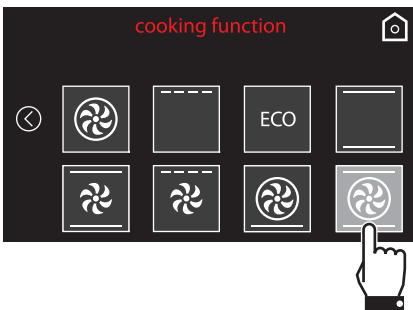
cooking functions  icon.



2. Press the symbol  to access the traditional cooking functions menu.



3. Select the desired function.



4. The appliance will begin preheating. The selected function, preset temperature, current time and the progress made in reaching the desired temperature (preheating) will be displayed.




5. When the preheating stage is over, a buzzer will sound to indicate that the food can be placed inside the oven.

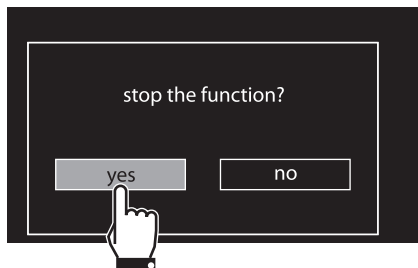



With traditional cooking, food can be placed in the oven immediately or after preheating, as the user prefers.



Stopping a function

To interrupt cooking functions, press the  symbol for about 2 seconds. Select the desired function.



Keep pressing the  symbol for a few seconds to immediately turn off the oven and return to the main menu.

List of traditional cooking functions

Eco

This function is particularly useful for cooking on a single rack with reduced energy consumption. Ideal for cooking meat, fish and vegetables. It is not recommended for food which needs to rise.

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



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



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



Top+bottom bake elements

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



Broiler

The heat coming from the broiler element gives perfect broiling results, especially for thin and medium thickness meat, and in combination with the rotisserie (when present), it gives the food an even browning at the end of the cooking. Perfect for sausages, ribs and bacon. This function allows you to broil large quantities of food, particularly meat, evenly.

Bottom bake element

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

Convection 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. (For multi-level cooking, we recommend using the 1st and 4th level slots).

Convection broiler

The air that the fan produces softens the set heat wave generated by the broiler element, allowing for perfect broiling, even of very thick foods. Perfect for large cuts of meat (e.g. shank of pork).

Convection bottom bake element

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

Circular

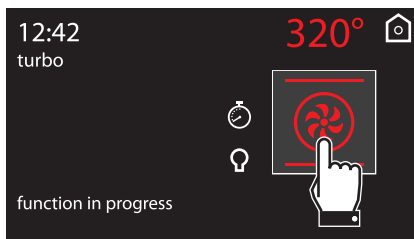
The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they require the same temperature and cooking time. Air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and cookies simultaneously (on different levels) without mixing smells and flavors.



Use

Modifying a function during cooking

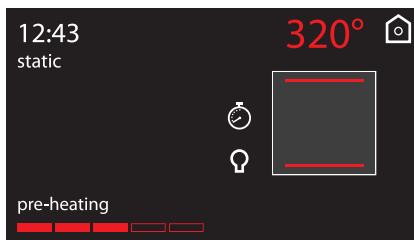
1. Press the function's symbol to modify it.




2. Press the new function's symbol.



3. The new function, preset temperature, current time and the progress made in reaching the desired temperature (preheating) will be displayed.



i To avoid accidentally changing the current function or exiting the current display, the  symbol must be held for longer than normal. Pressing the symbol for 3 seconds will always exit the current screen and function.



Turbo

The combination of convection cooking and conventional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without mixing smells and flavors. Perfect for large volumes of food that call for intense cooking. (For multi-level cooking, we recommend using the 1st and 4th level slots).



Circular + convection broiler

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

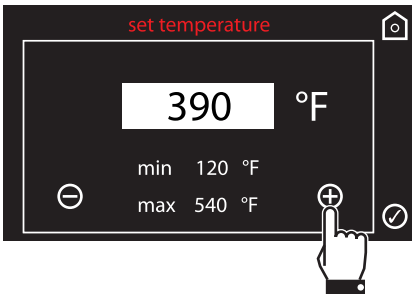


Changing the preset temperature

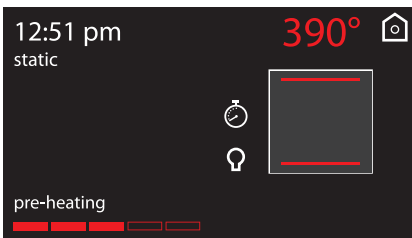
1. Press the value of the temperature to modify it.




2. Use the  and  symbols to set the temperature as desired.




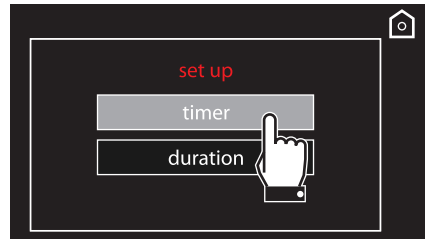
3. Press the  symbol to confirm.




Timer operation during a function

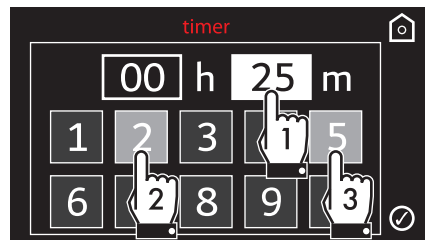
 This function does not turn the oven off, but rather sounds a buzzer.

1. Press the  symbol while using a cooking function.
2. Press **timer**.



 The timer can go from 1 minute (minimum) to 4 hours (maximum).

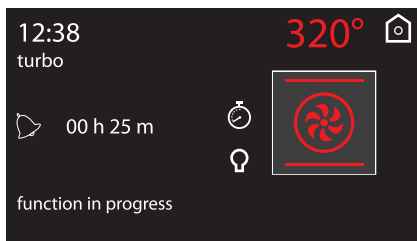
3. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.









Use

4. Press the  symbol to confirm.
5. The countdown will begin.



6. Wait until the buzzer sounds to indicate that the time is up. The  symbol will flash.



Press the  symbol or  to turn the buzzer off. To select another timer, press the  symbol again.


Timed cooking

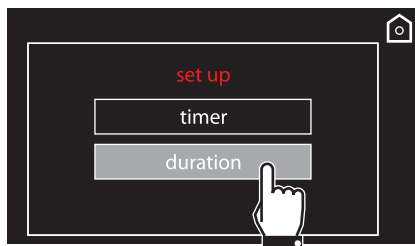


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.



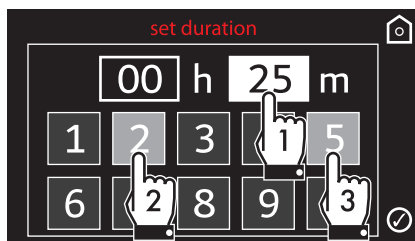
Activating timed cooking will cancel any previously-set timers.

1. Press the  symbol while using a cooking function.
2. Press the **duration** lettering.



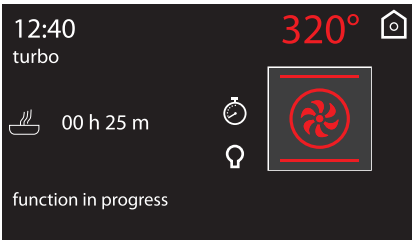
The timer can go from 1 minute (minimum) to 13 hours (maximum).



3. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.

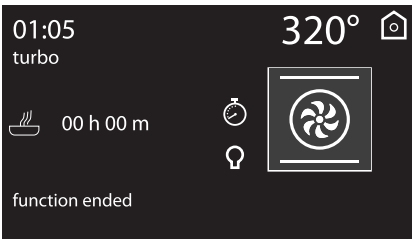






- Press the  symbol to confirm.
- Timed cooking has begun.



- Once done, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the  or  symbol).



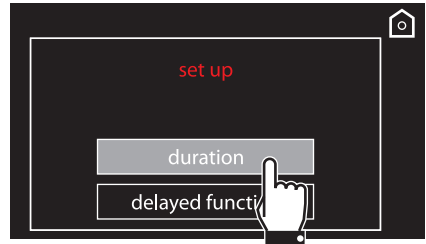
To keep cooking in manual mode, press the  symbol and then the  symbol. The appliance will resume its normal operation with the previously-selected settings.


Modifying the settings during timed cooking

EN

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

- Press the  symbol.
- Press the **duration** lettering.




- Enter the new desired duration and then press the  symbol to confirm.

Cooking delayed



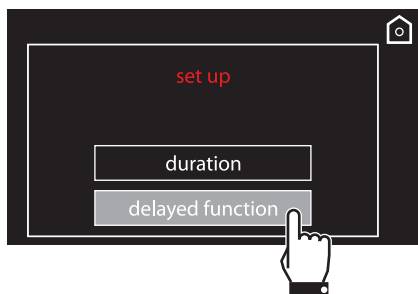
Cooking delayed is the function which ends cooking at a specific time, as set by the user, subsequently turning the appliance off.

- After having set a cooking duration, press the  symbol.

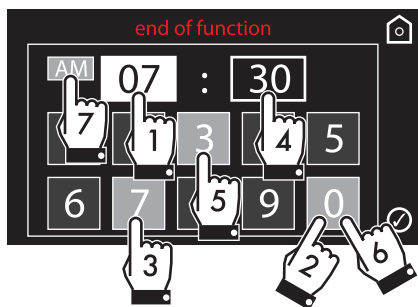


Use

2. Press the **function delayed** lettering.

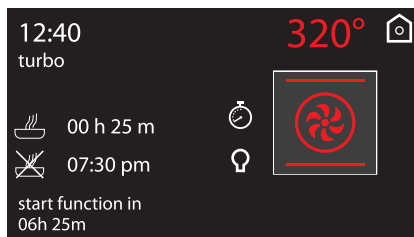


3. Enter the time you want the cooking function to end (for example, at 7:30 pm (19:30 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).

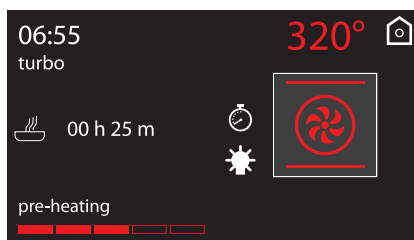


4. Press the  symbol to confirm.

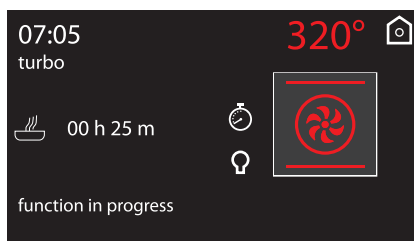
5. The appliance will turn on at the programmed time.





6. Depending on the values, the appliance will preheat for about 10 minutes...

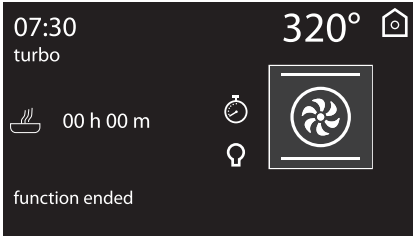




7. ...and then proceed with the selected operation.





8. Once done, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the  or  symbol).



To keep cooking in manual mode, press the  symbol and then the  symbol. The appliance will resume its normal operation with the previously-selected settings.





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

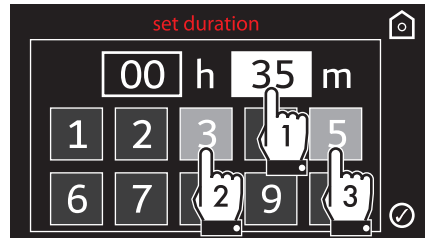
Modifying the settings during programmed cooking





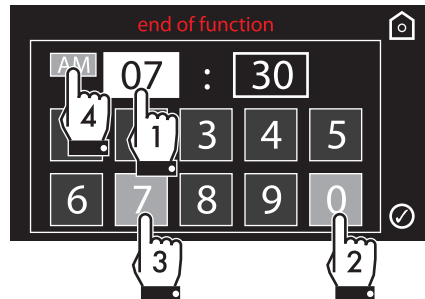
Modifying the cooking duration makes it necessary to reset the cooking stop time.

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

1. Press the  symbol.
2. Enter the new desired duration (for example, 35 minutes) and then press the  symbol to confirm.



3. Press the  symbol again.
4. Enter the new cooking end time (e.g. 7 pm, entered as 19:00), and press the  symbol to confirm.





Traditional cooking tips

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses 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.


To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.




2.6 Special features

The special features menu lists a few functions, such as a timer when the oven is off, defrosting and cleaning features.

From the home screen, select the **special features**  icon.



Certain functions are not available on some models.

For the **Vapor Clean**  function see the "Cleaning and maintenance" section of this manual.

List of special features



Timer

A buzzer will sound at the end of the minutes set.



Defrost by weight

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



Timed defrost

This function defrosts food according to a selected amount of time.



Proofing

Proofing encouraged by warmth coming from above for doughs of all types, ensuring great results in short amounts of time.



Use



Reheat

This function allows you to reheat previously cooked food kept cool or in the refrigerator.



Sabbath

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



Vapor Clean

This function makes cleaning easy thanks to a small amount of steam generated by a bit of water poured into the special trough at the bottom of the oven.



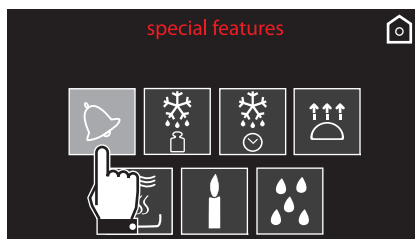
The most complex special features are illustrated below. For the Vapor Clean function, see 3 Cleaning and maintenance.

Timer

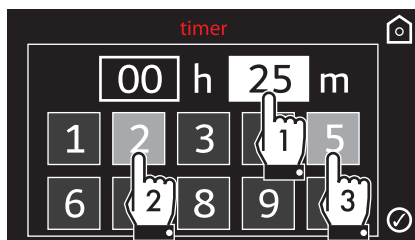


The timer can go from 1 minute (minimum) to 4 hours (maximum).

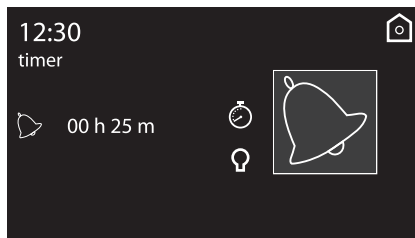
1. Select **timer** from the "special features" menu.




2. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.






3. Press the symbol to confirm.
4. The countdown will begin.




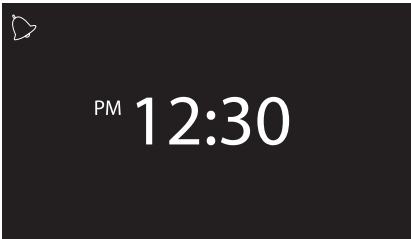


5. Wait until the buzzer sounds to indicate that the time is up. The  symbol will flash.



Press the  symbol or  to turn the buzzer off. To select another timer, press the  symbol again.

6. If you exit the timer setting menu, the  symbol will be displayed at the top left to indicate that a timer is active.



To stop the special timer, set the countdown value to zero.



If you activate a function after having set a timer, this time will automatically be inserted as the function's timer, except for a few special features, automatic programs and personal recipes.



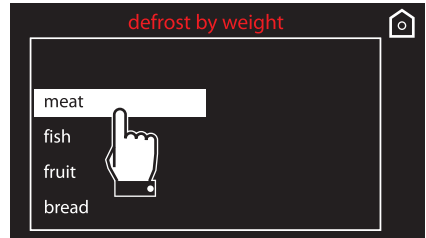
This function does not turn the oven off, but rather sounds a buzzer.



Defrost by weight

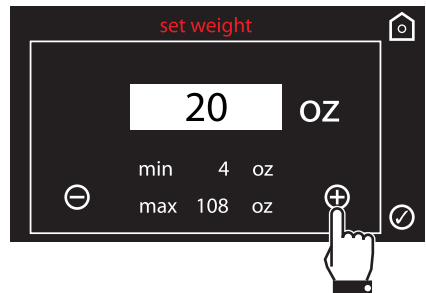
1. Place the food in the appliance.
2. Select **defrost by weight** from the "special features" menu.



3. Select the type of food to defrost.



4. Use the  and  symbols to set the weight (in kilograms) of the food to be defrosted.




5. Press the  symbol to confirm.



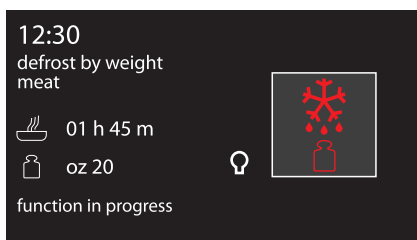
Use


6. Select **start** to start defrosting or select **modify** to further update the settings.

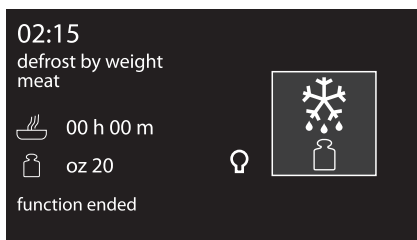


7. Press  to confirm you want to defrost by weight.

8. Defrosting by weight has begun.



9. At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the  symbol).



Pre-set parameters:

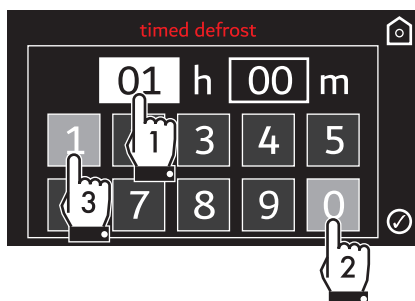
Type	Weight (oz/kg)	Time (minutes)
Meat	20/0,5	38
Fish	20/0,5	28
Bread	4/0,1	8
Desserts	20/0,5	6

Timed defrost



1. Place the food in the appliance.
2. Select **Timed defrost** from the "special features" menu.





3. Enter the time desired. For example, if you want to set 1 hour, first press the hour box, then the numbers 0 and 1.

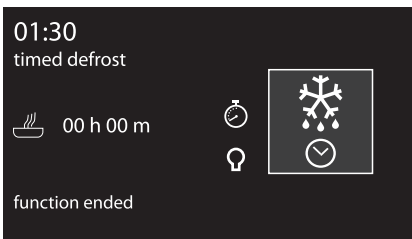





- Press the  symbol to confirm.
- Press the  symbol again to start the Timed defrost function.
- Timed defrost has begun.



- While the function is active, you can still change the defrosting duration (see "Timed cooking"). Press the  symbol to modify as desired.
- At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the  symbol).

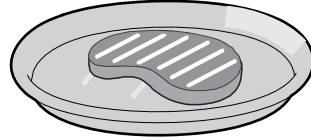


 The Timed defrost function can go from 1 minute (minimum) to 13 hours (maximum).

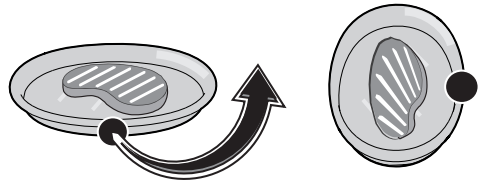
"Turn" procedure

For best defrosting results it is recommended, when necessary, to turn the dish inside the oven cavity.

- Put the dish in the oven placing it parallel to the door.



- When the instruction "open door and rotate dish" is displayed, it is necessary to turn the dish.
- Open the door and turn the dish 90°.




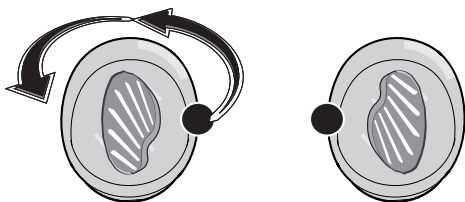
i


If dish rotation is not performed the appliance will wait for one minute and then automatically continue defrosting.



Use

4. Close the appliance door and press the symbol  to resume the function.
5. If necessary the appliance will again ask for rotation of the dish. The display will show the instruction "open door and rotate dish".
6. For the second rotation the door will need to be opened and the dish turned by 180°.



7. Close the door and press the symbol  to resume the function.


Proofing



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

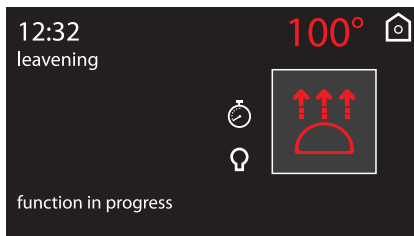
1. Place the dough to be proofed on the second level.
2. Select **proofing** from the "special features" menu.




3. Press  to confirm you want to start the proofing function.
4. The appliance will begin preheating.






5. ...and then proceed with the selected operation.




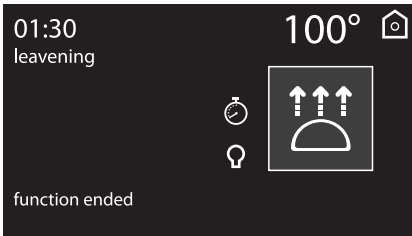



6. While the function is underway, a timer can be set for a maximum of 4 hours (see "Microwave functions"), a proofing duration (see "Timed cooking") or delayed proofing (see "Cooking delayed"). Press the  symbol to modify as desired.

 If not set to a different length, the proofing function will last 13 hours at most.


 For better proofing, the light inside the oven will remain off, but it can be turned on by pressing the  symbol.

7. At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the  symbol).

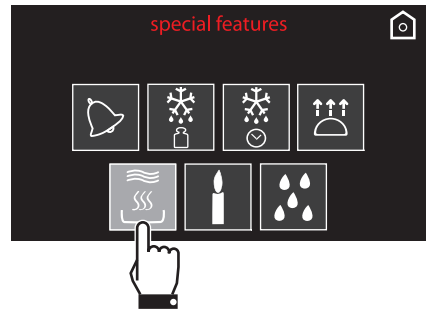


 It is not possible to modify the default temperature for the proofing function (100°F).

Reheat

 This function allows you to heat previously cooked food which has been kept cool or in the refrigerator.

1. Place the food to be heated inside the appliance.
2. Select **reheat** from the "special functions" menu.



3. Press the symbol  to modify the reheating time.
4. Press the symbol  to start reheating.



Use

Sabbath




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

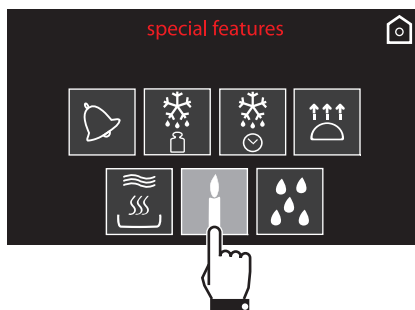
- Cooking can continue for an indefinite amount of time, and no timers or timed cooking can be set.
- The oven will not preheat.
- The available cooking temperature will be from 140-215 °F.
- The oven light will be off, any actions such as opening the door or manual operation will not turn the light on.
- The fan will be deactivated.
- Buzzers will be deactivated.




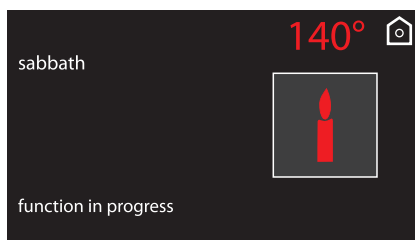
After having activated Sabbath mode, parameters cannot be modified.


All actions will be ineffective, while the back button () to return to the main menu will remain active.

1. Select **Sabbath** from the “special features” menu.



2. Press the  symbol to start Sabbath mode or press the value of the preset temperature to change it (from 60° to 100°).



3. Once completed, keep the back symbol () pressed to return to the main menu.



2.7 Programs



This mode makes it possible to select a saved preset cooking program. According to the weight selected, the appliance will automatically calculate the best cooking settings.

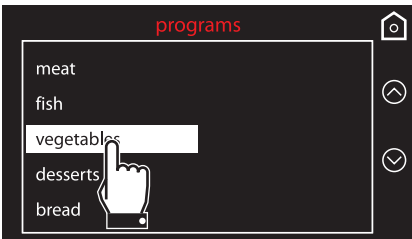
From the home screen, select the

programs  icon.

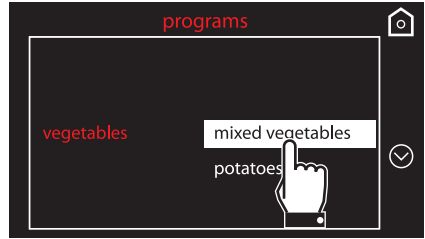


Launching a program

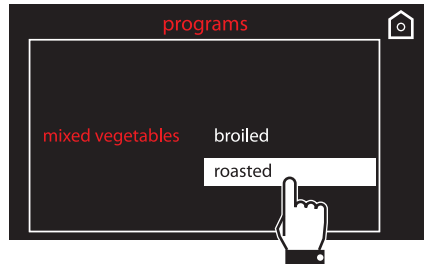
1. Press the  and  symbols until you have found the desired food on the "programs" menu. Then press the name of the food to confirm.



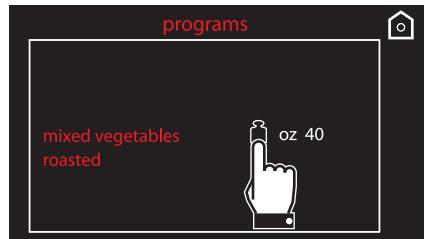
2. Select the sub-type of food to cook and press the name of the subcategory to confirm.



3. Select the desired cooking method (according to the food selected, when possible) and press the name of that cooking method to confirm.



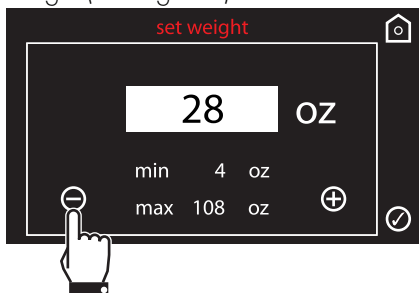
4. Press the  symbol to change the food's weight.





Use

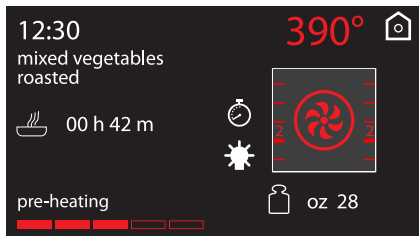
- Use the and symbols to set the weight (in kilograms) of the food.



- Press the symbol to confirm.
- Press the symbol again to go to the next screen.
- At this point, the selected program can be started, permanently changing the settings or launching cooking delayed.



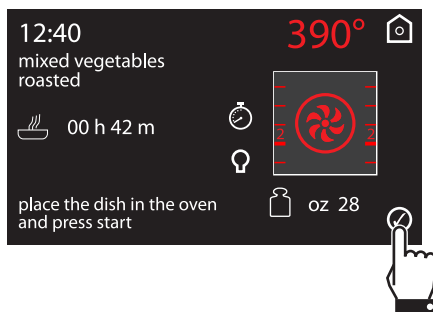
- If you press **start**, cooking will begin with the program's default presets and the display will show all the cooking parameters.



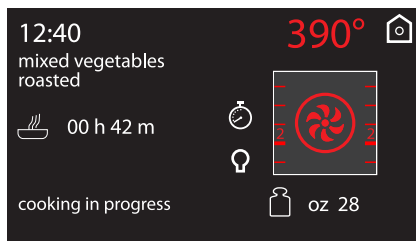
The time indicated does not include preheating times.

Some preset cooking parameters can be changed at any time, even once cooking has begun.

- A buzzer and a special message on the display will indicate when it is time to put the food in the oven or confirm the start of cooking.




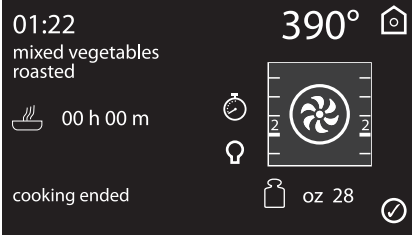
- Press the symbol to start cooking.






At the end of a program

1. Once a program has been completed, the appliance will notify the user through a buzzer and a flashing  symbol.




2. To start cooking again with the already-set parameters, press the  symbol (press it twice if the buzzer is sounding). The appliance will automatically begin cooking again if it is still at the right cooking temperature; if not, it will begin preheating.



Cooking in a sequence can be useful when cooking multiple dishes of the same type. For example, cooking numerous pizzas in a row.

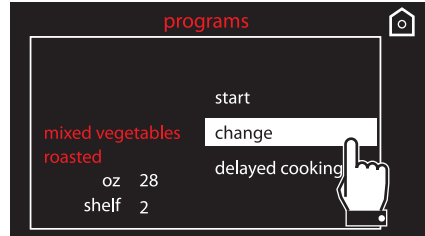


We do not recommend placing the food in the oven during the preheating phase. Wait for the appropriate message.

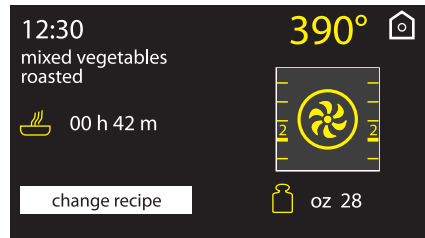
3. To exit and end the program, keep the  back symbol pressed.

Permanently modifying a program

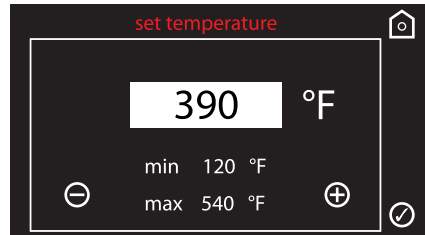
1. Within the selected program, select **modify** from the selected food's menu.



On the main menu, all modifiable parameters will be highlighted in yellow.



2. Press the parameter that you want to change:
 - cooking temperature



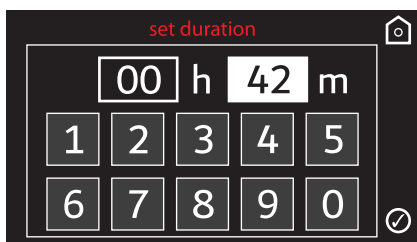


Use

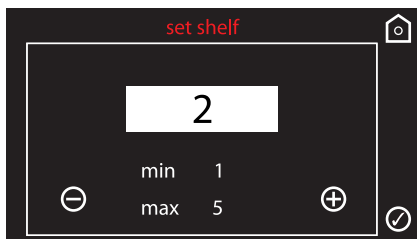
- cooking function



- cooking duration




- frame rack

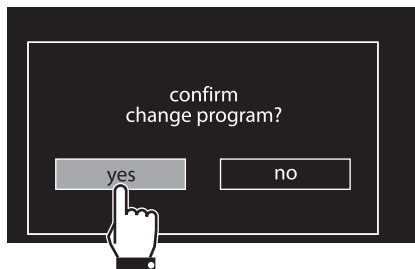



- food weight



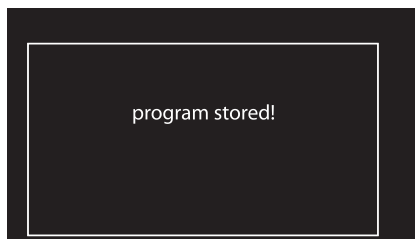
3. Set as desired.

4. To save the program, press the  symbol. You will then be asked to confirm the changes.



 If the changes are not confirmed, the program will remain as before.

5. If the changes are confirmed, a confirmation will be displayed.





Predefined programs table

MEATS

Subcategory	Weight (oz/kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
Roast beef (rare)	36/1,0		-	1	390/200	56
Roast beef (medium)	36/1,0		-	1	390/200	63
Roast beef (well done)	36/1,0		-	1	390/200	71
Roast pork	42/1,2		300	1	370/190	47
Lamb (medium)	36/1,0		300	1	370/190	34
Lamb (well done)	36/1,0		300	1	370/190	36
Veal	36/1,0		300	1	370/190	44
Pork spare ribs	20/0,5		-	1	390/200	20
Pork chops	8/0,2		-	1	450/230	6
Pork sausages	16/0,4		-	3	480/250	12
Bacon	8/0,2		-	3	480/250	6
Roast turkey	36/1,0		300	1	370/190	43
Roast chicken	42/1,2		400	1	390/200	50
Roast rabbit	24/0,6		300	1	370/190	53



Use

FISH

Subcategory	Weight (oz/kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
Fish (fresh)	16/0,4		300	1	390/200	12
Fish (frozen)	16/0,4		300	1	390/200	17
Sea bass	16/0,4		400	1	320/160	8
Monkfish	16/0,4		300	1	320/160	28
Snapper	16/0,4		300	1	370/190	12
Turbot	28/0,8		300	1	320/160	27

VEGETABLES







Subcategory	Weight (oz/kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
Grilled vegetables	8/0,2		-	3	480/250	27
Roasted vegetables	36/1,0		-	1	390/200	21
Roast potatoes	16/0,4		300	2	430/220	14
Chips (frozen)	8/0,2		-	2	430/220	24

DESSERTS/PASTRIES



Subcategory	Weight (oz/kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
Bundt cake	24/0,6		-	1	320/160	45
Muffins	12/0,3		-	1	320/160	17

Use





Subcategory	Weight (oz/kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
Profiteroles	4/0,1		-	1	350/180	28
Meringues	8/0,2		-	1	250/120	95
Sponge cake	24/0,6		-	1	320/160	42
Strudel	12/0,3		100	1	390/200	15
Tart	24/0,6		-	1	340/170	33
Croissants	8/0,2		-	1	320/160	32

BREAD

Subcategory	Weight (oz/kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
White leavened bread	8/0,2		-	1	350/180	30
Focaccia	20/0,5		-	1	390/200	22

PIZZA

Subcategory	Weight (oz/kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
Pan baked pizza	24/0,7		-	1	480/250	16
Pizza (frozen)	8/0,2		-	1	480/250	5



Use

PASTA

Subcategory	Weight (Kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
Pasta bake	28/0,8		-	1	390/200	31
Lasagne (fresh)	52/1,5		-	1	430/220	90
Lasagne (frozen)	20/0,5		500	1	430/220	15
Paella	20/0,5		-	1	370/190	24
Quiche	36/1,0		-	1	420/215	30

SLOW COOKING

Subcategory	Weight (oz/kg)	Function	MW (W)	Shelf	Temp. (°F/°C)	Time (minutes)
Veal	36/1,0		-	1	210/100	130
Beef (medium)	36/1,0		-	1	210/100	160
Pork loin	36/1,0		-	1	210/100	115
Lamb	36/1,0		-	1	210/100	115



2.8 Personal programs

This menu makes it possible to add a personal program with the settings you require. At first use, the only option will be to add a new recipe.

After having saved your recipes, they will be found in the appropriate menu.

From the home screen, select the **personal**

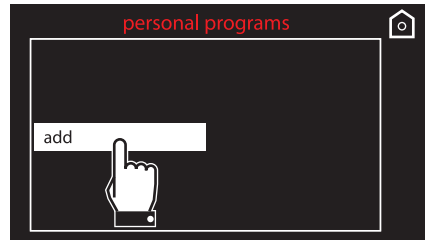
programs  icon.



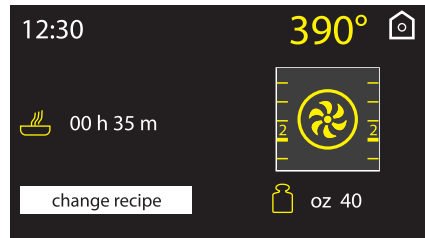
Up to about 10 personal recipes can be saved.

Adding a recipe

1. Select **add** from the “personal recipes” menu.

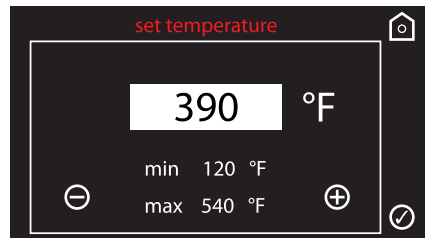


On the main menu, all modifiable parameters will be highlighted in yellow.



2. Press the parameter that you want to change:

- cooking temperature



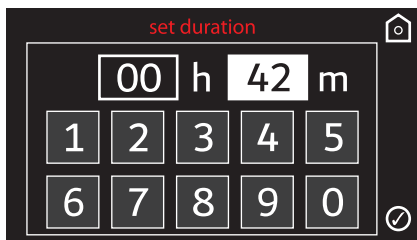


Use

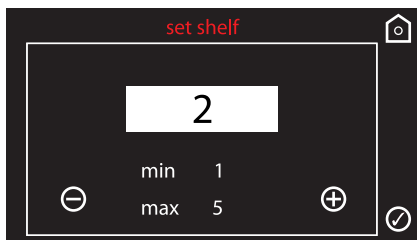
- cooking function



- cooking duration




- frame rack




- food weight





3. Set as desired.


4. To save the program, press the  symbol. You will be asked to enter a name for the newly-created recipe.



5. Enter the name of the recipe. The  character deletes the preceding letter (the example shows that **recipe 1** has been saved).

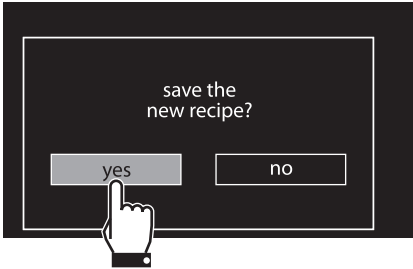
 The name of the recipe can be up to 10 characters in length, spaces included.

 To save the recipe, its name must contain at least one character.

6. After the name of the new recipe has been entered, press  to confirm.



7. You will then be asked to confirm the changes. Select **yes** if you want to save the recipe.



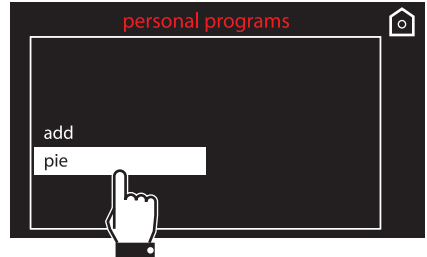
Select **no** if you do not want to save the recipe.

8. If the changes are saved, a confirmation will be displayed.

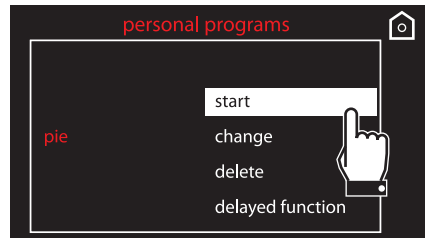


Using a personal recipe

1. Select an already-saved **personal recipe** from the “personal recipes” menu (the example shows the recipe saved as **recipe 1**).



2. Select **start**.



3. Cooking will begin with the recipe's previously-set parameters.

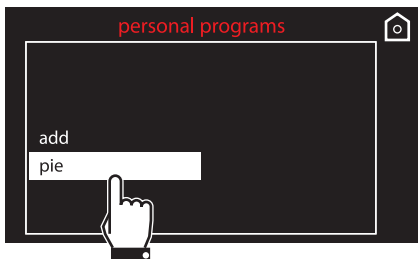


You can always change the temperature and cooking time while the oven is in operation, but those changes will not be saved to the recipe for future use.

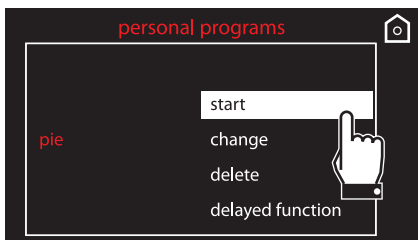


Modifying a personal recipe

1. Select an already-saved **personal recipe** from the “personal recipes” menu (the example shows the recipe saved as **recipe 1**).



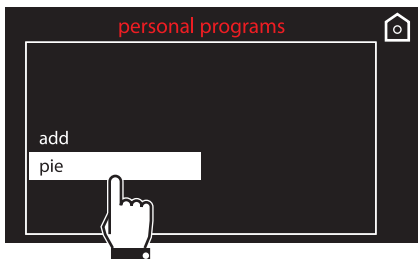
2. Select **modify**.



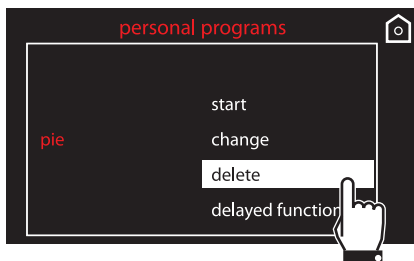
3. Repeat the steps in section 2 of “Adding a recipe”.

Deleting a personal recipe

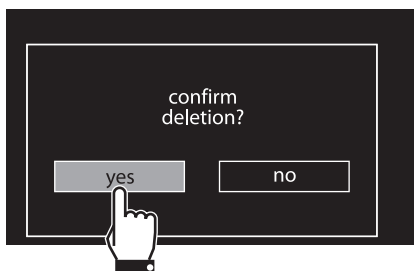
1. Select an already-saved **personal recipe** from the “personal recipes” menu (the example shows the recipe saved as **recipe 1**).



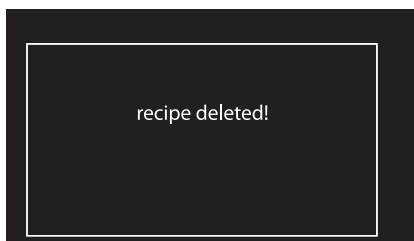
2. Select **delete**.



3. Confirm the deletion. Select **yes** if you want to permanently delete the recipe.



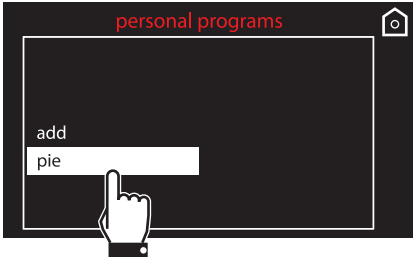
4. If the deletion is confirmed, a confirmation message will be displayed.



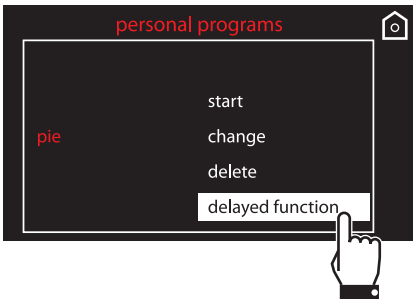


Cooking delayed

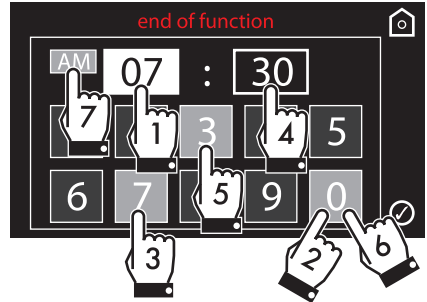
1. Select an already-saved **personal recipe** from the “personal recipes” menu (the example shows the recipe saved as **recipe 1**).




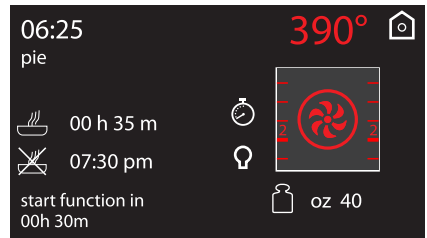
2. Select the **function delayed** option.



3. Enter the time you want the cooking function to end (for example, at 7:30 pm (19:30 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).



4. Press the  symbol to confirm.
5. The appliance will turn on at the programmed time.





Use

2.9 Settings

This menu makes it possible to set the configurations for the product.

From the home screen, select the **settings**

icon



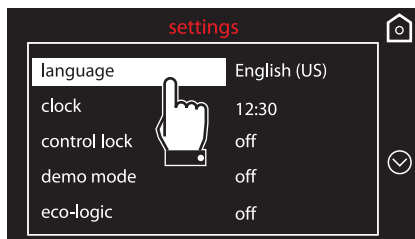
In case of a temporary power outage, all custom settings will be saved.

Language

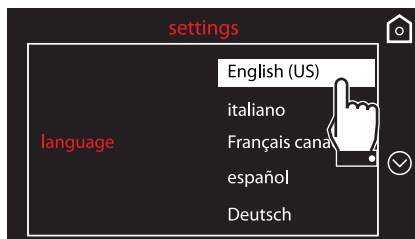


This option makes it possible to select a default language for the appliance.

1. Select **language** from the “settings” menu.



2. Press the  and  symbols to select the desired language.



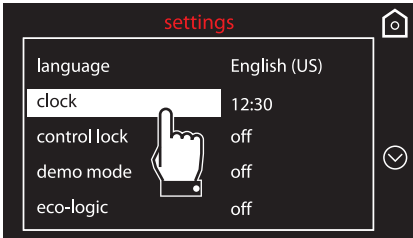
3. Confirm the selected language.



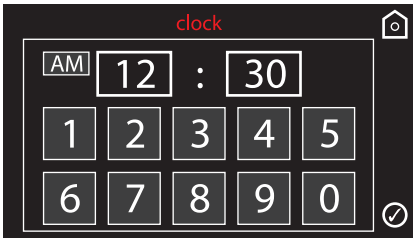
Clock

i Modifies the time displayed.

1. Press the  or  symbols and select **clock** from the “settings” menu.



2. Enter the current time.

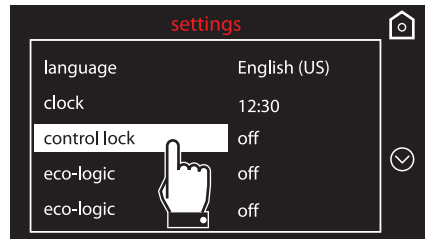


3. Press the  symbol to confirm.

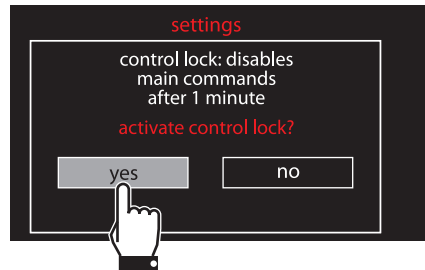
Control lock


i Automatically blocks the appliance's commands after a minute of normal operation without any intervention by the user.



1. Press the  or  symbols and select **control lock** from the “settings” menu.



2. To confirm the activation of the control lock option, select **yes**.



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

 To disconnect the lock temporarily during cooking, press the  symbol for at least 3 seconds. One minute after the last setting the lock will become active again.

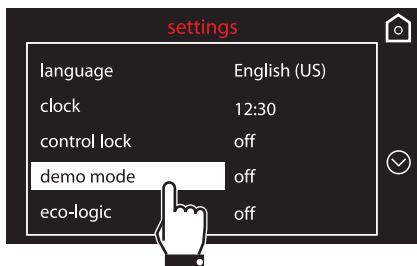


Use

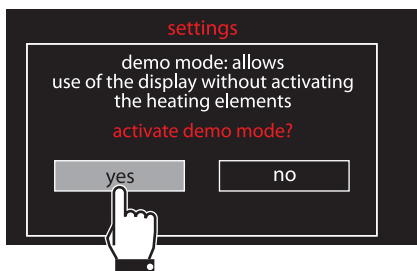
Demo mode (for showrooms only)

i Deactivates the appliance's heating elements, yet keeps the control panel active.


1. Press the  or  symbols and select **demo mode** from the "settings" menu.



2. To confirm the activation of the demo mode, select **yes**.




i When the mode is activated, the words "demo mode" will appear on the display.

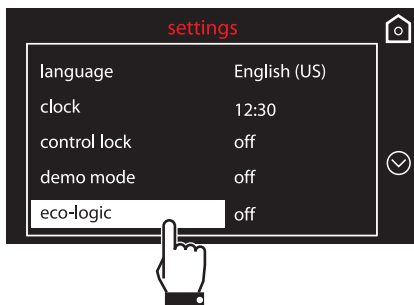
 To use the appliance normally, set this mode to **OFF**.

Eco-logic

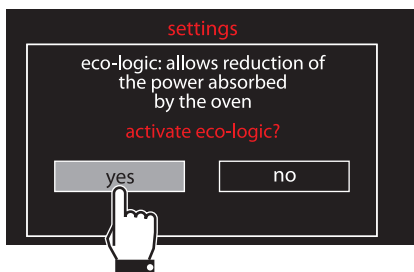
i Limits the power used by the appliance. It is indicated for using multiple home appliances at the same time.


When this mode is active, the  symbol will be displayed next to the function.

1. Press the  or  symbols and select **eco-logic** from the "settings" menu.



2. To confirm the activation of the eco-logic mode, select **yes**.



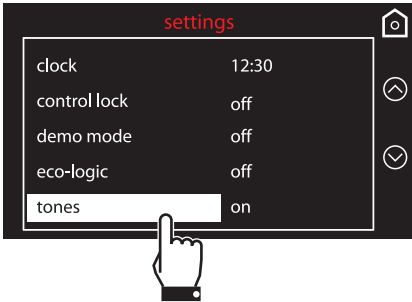
 When the eco-logic mode is active, preheating and cooking times may be extended.



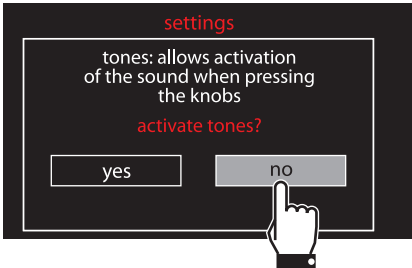
Tones

i Every time the symbols on the display are pressed, the appliance will emit a sound. Use this setting to disable it.

1. Press the  or  symbols and select **tones** from the "settings" menu.





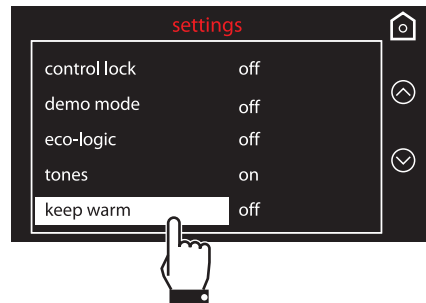
2. To disable the sound associated with pressing the symbols on the display, select **no**.



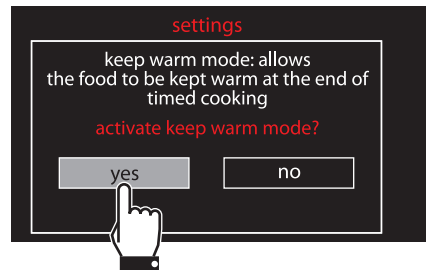
Keep warm

i After food has been cooked for a preset amount of time (if it is not interrupted), this mode keeps the just-cooked food warm (at a low temperature), preserving the odors and flavors which are the result of cooking.

1. Press the  or  symbols and select **keep warm** from the "settings" menu.



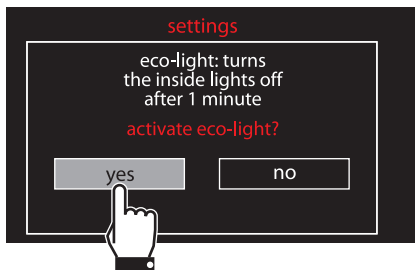
2. To confirm the activation of the keep warm option, select **yes**.



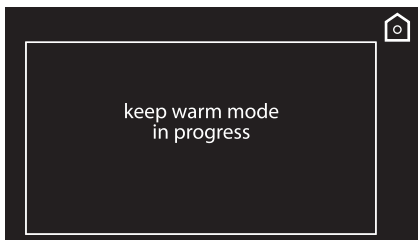


Use

- To confirm the activation of the eco-light mode, select **yes**.



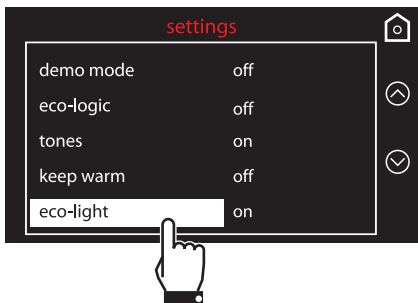
i The “keep warm” option will be activated immediately after cooking, indicated by a series of buzzers (see “cooking” or “function completed”). After a few minutes, the display will appear as below.



Eco-Light

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

- Press the or symbols and select **eco-light** from the “settings” menu.



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

Manually turning the appliance on/off is always possible. If available, press the symbol to activate the internal light, or the symbol to manually deactivate it.

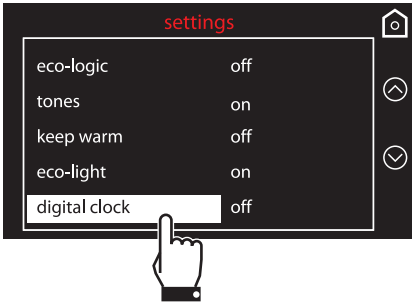
i The default setting for the eco-light is **on**.



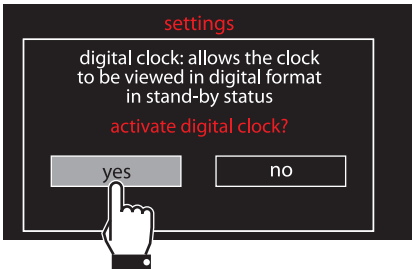
Digital clock

i Displays the time in a digital format.

1. Press the  or  symbols and select **digital clock** from the "settings" menu.



2. To confirm the activation of the digital clock, select **yes**.



When none of the appliance's functions are being used, the current time will be displayed in a digital format.



i In case of a temporary power outage, the digital version will remain active.



Cleaning and Maintenance

3 Cleaning and maintenance

3.1 Instructions



High temperature inside the oven after use

Danger of burns

- Perform cleaning only after letting the appliance cool down.



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 parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Failure to clean the oven could adversely affect the life of the appliance and pose a hazard.
- Always remove food residues from the oven cavity.



Improper use.

Danger of explosion/burns

- Do not use detergents with high alcohol content or which can release inflammable vapours. Subsequent heating could set off an explosion inside the appliance.



If a lamp is damaged, contact Technical support for a replacement. This fault will not affect the integrity of the appliance which can continue to be used.

3.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

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

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.



Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface. Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

3.3 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.



We recommend the use of cleaning products distributed by the manufacturer.

3.4 Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove the racks/trays support frames.



In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

Drying

Cooking food generates moisture inside the appliance. This is a normal phenomenon and does not affect the appliance's operation in any way.

Each time you finish cooking:

1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.



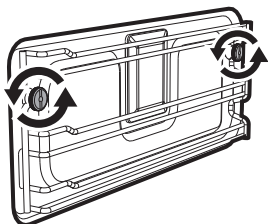
Cleaning and Maintenance

Removing racks/trays support frames

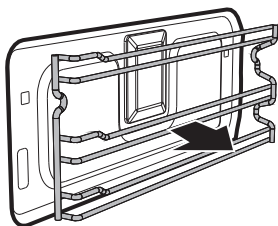
Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

1. Unscrew the frame fastening pins:



2. Pull the frame towards the inside of the oven to free it from the fastening pins.



3. When cleaning is complete, repeat the above procedures to put the guide frames back in. Pay attention to the spacer bushings which need to be inserted correctly into the frames.

Cleaning the top section



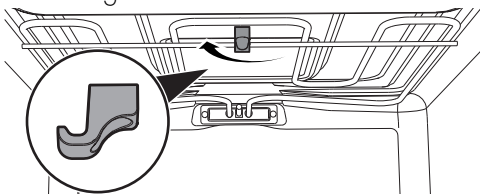
High temperature inside the oven during use

Danger of burns

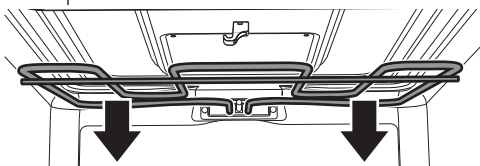
- The following operations must be carried out only with the oven completely cold and turned off.

The appliance is equipped with a tilting grill element that allows for easy cleaning of the upper part of the oven cavity.

1. Free the upper heating element by gently lifting it and rotating its retaining latch by 90 degrees.



2. Gently lower the heating element until it stops.



Improper use

Risk of damage to the appliance

- Do not excessively flex the element during cleaning.

3. When you have finished cleaning, place the heating element back in position and turn the retaining latch to lock it in place.



Vapor Clean



Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. This process makes it possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapor for easier removal afterwards.



Improper use Risk of damage to surfaces

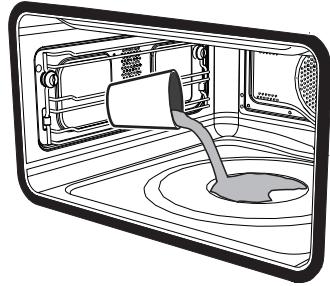
- Remove any large amounts of food residues or spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

Preliminary operations

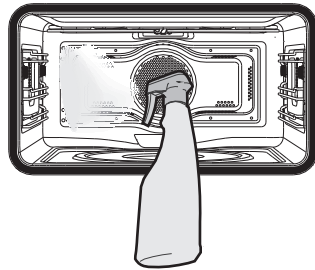
Before starting the Vapor Clean function:

- Completely remove all accessories from inside the oven.

- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



- Spray a water and washing-up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.



- Close the door.



We recommend spraying approx. 20 times at the most.

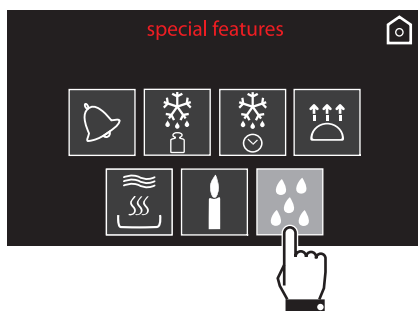


Cleaning and Maintenance

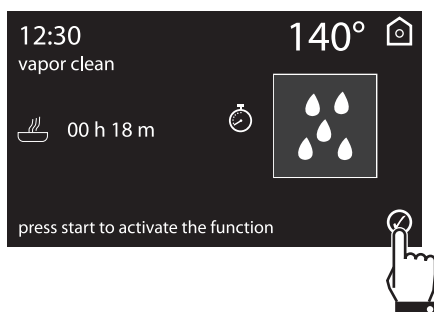
Vapor Clean Settings

i If the temperature inside the oven is higher than that allowed for the Vapor Clean cycle, it will immediately be paused and “Internal temperature too high, wait for cooling” will be displayed. Let the appliance cool down before starting the assisted cleaning function.

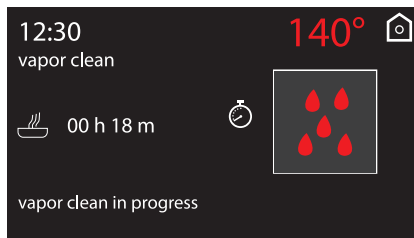
1. Select **Vapor Clean** from the “special features” menu.



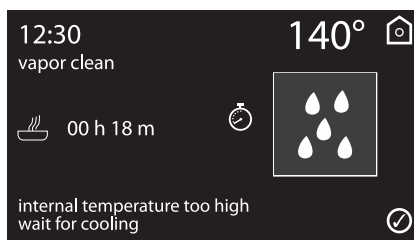
2. The length and temperature of the cleaning cycle will be displayed.



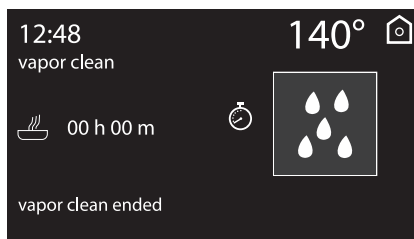
3. Press the  symbol to confirm. The assisted cleaning cycle has begun.



4. If the temperature inside the oven is too high, a buzzer will sound and a warning will appear, indicating you must wait for the oven to cool.



5. A buzzer will sound at the end of the Vapor Clean cycle.




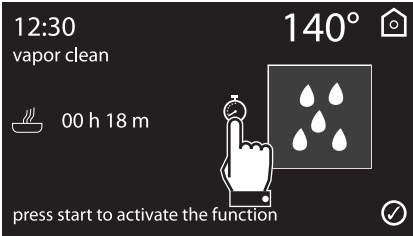
i Temperature and duration settings cannot be changed by the user.



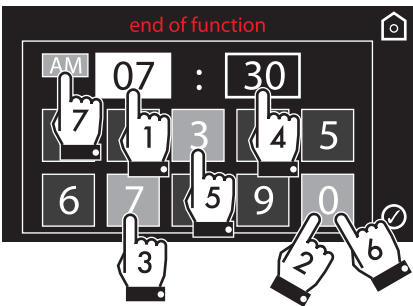
Setting the programmed Vapor Clean cycle


The Vapor Clean cycle can be set for a certain time, just like all the cooking functions.

1. After having selected the special Vapor Clean function, press the  symbol.



2. Enter the time you want the Vapor Clean function to end. For example, at 7:30 pm (19:30 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).



3. Press the  symbol to confirm.
4. The appliance will wait until the appropriate start time to begin the cleaning cycle.

End of the Vapor Clean cycle

5. Open the door and clean the least-stubborn residue with a microfiber cloth.
6. Use a brass scratch-proof sponge on the toughest residues.
7. For fat residues, use products specifically formulated for cleaning ovens.
8. Remove any remaining water from inside the oven.

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



We recommend using rubber gloves while carrying out these tasks.



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



Cleaning and Maintenance

What to do if...

The display is completely off:

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

The appliance doesn't heat up:

- Check whether the "demo" mode has been set (for further details see the "Settings" section).

The controls do not respond:

- Check whether the "control lock" mode has been set (for further details see the "Settings" section).



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



If other "ERRx" error messages appear:
Note the error message, function and temperature set and contact Customer Service.