

**OVENS**

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Safety Indications

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

- Children under 8 Year of age must be kept away from the appliance unless they are continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children must not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children must be kept away.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- The oven must be switched off before removing the guard, after cleaning, the guard must be replaced in accordance with the instructions.
- Only use the temperature probe recommended for this oven.
- Do not use a steam cleaner for cleaning operations.
- **WARNING:** Avoid possibility of electric shock - ensure the appliance is switched off before replacing the lamp.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The instructions state the type of cord to be used, taking into account the temperature of the rear surface of the appliance.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- **CAUTION:** Accessible parts may be hot when the grill is in use. Young children must be kept away.
- Excess spillage must be removed before cleaning.
- During self-cleaning pyrolytic operation the surfaces may get hotter than usual and children **MUST** be kept away.

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Read the instructions carefully to make the most of your oven. We recommend you keep the instructions for installation and use for later reference, and before installing the oven, note its serial number in case you need to get help from the after-sales service.

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not to use it. Contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because they are dangerous to children.

The company shall not be liable if the instructions provided in this document are not complied with.

! NOTE: Functions, properties and accessories of ovens which are mentioned in this manual, can be change depending on oven models.

This equipment, in the parts intended to come into contact with food, complies with the regulations laid down in EEC directives 89/109.

By placing the  mark on this product, we are confirming compliance to all relevant European safety, health and environmental requirements which are applicable in legislation for this product.

- The oven must be used only for the purpose for which it was designed. It must only be used for cooking food. Any other use, e.g. as a form of heating, is an improper use of the oven and is therefore dangerous.
- The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use.

When using any electrical appliance you must follow a few basic rules.

- Do not pull on the power cable to remove the plug from the socket.
- Do not touch the oven with wet or damp hands or feet.
- Do not use the oven unless you are wearing something on your feet.
- It is not generally a good idea to use adapters, multiple sockets for several plugs or cable extensions.
- If the oven breaks down or develops a fault switch it off at the mains and do not touch it.
- If the cable is damaged it must be replaced promptly.

When replacing the cable, follow these instructions.

Remove the power cable and replace it with one of the H05VV-F type. The cable must be able to bear the electrical current required by the oven. Cable replacement must be carried out by properly qualified technicians.

The earthing cable (yellow-green) must be 10 mm longer than the power cable.

Use only an approved service centre for repairs and ensure that only original parts are used. If the above instructions are not adhered to the manufacturers cannot guarantee the safety of the oven.

- The oven you have just acquired has the described technical characteristics and you must not make any modifications to it.
- Do not store flammable products in the oven; they can catch fire if the oven comes on accidentally.
- Do not press on and do not let children sit on the oven door.
- Use kitchen oven gloves, when putting into or removing a dish from the oven.

- After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean.
- Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides.
- In order to prevent excessive dirtying of your oven and the resulting strong smokey smells, we recommend not using the oven at very high temperature. It is better to extend the cooking time and lower the temperature a little.

Identification plate

• In addition to the accessories supplied with the oven, we advise you only use dishes and baking moulds resistant to very high Temperatures.

The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.

The kitchen unit in which the oven is to be fitted must be made of material resistant to temperatures of at least 70°C.

The oven can be located high in a column or under a worktop.

Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting.

THE ELECTRICAL CONNECTION SHOULD BE CARRIED OUT BY AN APPROVED CONTRACTOR OR TECHNICIAN WITH SIMILAR QUALIFICATIONS.

The installation receiving the appliance must comply with the standard in force in the installation country.

The manufacturer does not accept any responsibility if this provision is not complied with.

Connection to the network must be by earthed socket outlet, or by means of a multipole circuit-breaker, in compliance with the installation country.

The installation must be protected by suitable fuses, and have wires with a large enough cross-section to supply the oven normally.

The oven is fitted with a power lead for connecting exclusively to a voltage of 220-240 V AC across the phases or across phase and neutral.

Connection must be carried out having first checked:

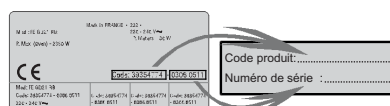
- the supply voltage indicated on the meter,

The lead protection wire (green/yellow) connected to the earth terminal of the oven must be connected to the earth terminal of the installation.

- Have the earth continuity of the installation checked by an electrician before making the connection.
- The manufacturer will not be liable for any incident, or the possible consequences that may arise from the use of the oven not earthed, or connected to an earth with defective continuity.

NB: Do not forget that the oven may require after-sales service.
Also, locate the socket outlet so that the oven can be connected once it is removed from its space.

Power supply cable: If the power supply cable has to be changed, please have this done by the after-sales service or by someone with similar qualifications.



2. Accessories (According To Model)

2.1 Oven Equipment

It is necessary to do an initial cleaning of the equipment before the first use of each of them. Wash them with a sponge. Rinse and dry off.

The shelf can take moulds and dishes.



The drip tray catches the juices from grilled foods.



Never use the drip tray as a roasting tray as fat deposits can be quickly spread throughout the oven, which produces excess smoke.

Never place the drip tray directly on the oven bottom.

The pizza stone for a crisper pizza equipped according to the model with its stand and the pizza roller.



The pastry tray must be placed on the shelf. It is for cooking small pastries like choux, biscuits, meringues, etc...

Never place the pastry tray directly on the oven bottom.

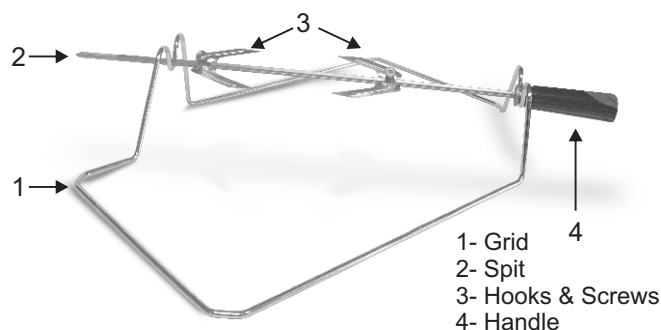


2.2. Rotisserie

No pre-heating is required for rotisserie cooking.

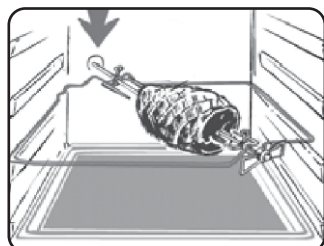
Cooking with the door closed.

The energy consumption is 90-95% less than traditional system.



HOW TO USE TURNSPIT

1. Unscrew the hooks
2. Put the spit into the meat
3. Fix the meat with the hooks
4. Tighten the screws
5. Insert the spit into the motor hole
6. The handle



When the oven is in use, any unused accessories should be removed from the oven.

2.3 U•SEE

Is an illumination system which replaces the traditional « light bulb ». 14 LED lights are integrated within the door. These produce white high quality illumination which enables to view the inside of the oven with clarity without any shadows on all the shelves.

Advantages :

U•SEE System, besides providing excellent illumination inside the oven, lasts longer than the traditional light bulb its easier and to maintain and most of all saves energy.

- Optimum view
- Long life illumination
- Very low energy consumption, -95% in comparison with the traditional illumination High

“Appliance with white light LED of the 1M Class according to IEC 60825-1:1993 + A1: 1997 + A2: 2001 (equivalent to EN 60825-1: 1994 + A1: 2002 + A2: 2001); the maximum light power emitted $\lambda_{459nm} < 150uW$.

Not observed directly with optical instruments. “

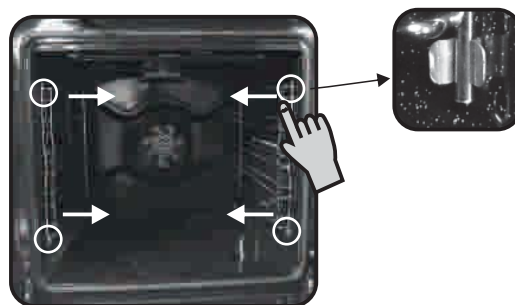


2.4 Removing And Cleaning Wire Racks

1- Remove the wire racks by pulling them in the direction of the arrows (see below)

2- To clean the wire racks either put them in the dishwasher or use a wet sponge, ensuring that they are dried afterwards.

3- After the cleaning process install the wire racks in reverse order.



3. Cleaning The Oven

- Wait for the oven to cool down before doing any cleaning by hand.
- Never clean your oven with abrasive cleaners, wire wool or sharp objects, or the enamel may be damaged beyond repair.
- Only use soapy water or bleach (ammonia) cleaners.
- Never line the oven sides with aluminium foil.

GLASS PARTS

We recommend you wipe clean the glass door with absorbent kitchen paper every time you use the oven. If the spattering is heavy, then you can clean with a well squeezed sponge and detergent, and rinse.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

OVEN DOOR SEAL

If this gets dirty, clean the oven seal with a slightly damp sponge.

ACCESSORIES

Clean them with a sponge soaked in soapy water. Rinse with clean water and dry off. Avoid abrasive cleaners.

DRIP TRAY

After grilling, remove the drip tray from the oven. Take care to pour the warm grease into a container. Wash and rinse the drip tray in hot water with a sponge soaked in washing up liquid.

If residues remain attached, soak them off in water and detergent.

It can also go in a dishwasher or be cleaned with a commercial oven cleaner.

Never place a soiled drip tray in the oven.

Self-cleaning Oven With Catalytic

Special self-cleaning panels covered in a micro-porous coating are available as optional extras for all models. If they are fitted, the oven no longer needs to be cleaned by hand.

The fat that is splattered onto the sides of the oven during roasting is eliminated by the microporous coating which breaks the fat down by catalysis and transforms it into gas.

Excessive splattering may nevertheless block the pores and therefore hinder self-cleaning. The self-cleaning capacity may be restored by switching on the empty oven to maximum for about 10-20 minutes.

Do not use abrasive products, metal cleaning wads, sharp objects, rough cloths, or chemical products and detergents that may permanently damage the catalytic lining.

It is a good idea to use deep roasting trays to roast fatty foods such as joints of meat etc. and to put a tray underneath the grill to catch surplus fat. If the walls of the oven are so thickly coated in grease that the catalytic lining is no longer effective remove surplus grease with a soft cloth or sponge soaked in hot water.

The lining must be porous for self-cleaning to be effective.

N.B.: All catalytic linings currently on the market have a working life of about 300 hours. They should therefore be replaced after about 300 hours.

OVEN LIGHTING

Disconnect the power supply from the oven before cleaning or replacing the lamp.

The bulb and its cover are made of material resistant to high temperatures.



Bulb characteristics:

230 V AC - 25W- E 14 base Temperature 300°C to change a defective bulb, just:

- Unscrew the glass cover,
- Unscrew the bulb,
- Replace it with the same type: see characteristics above,
- After replacing the defective bulb, screw back the protective glass cover.

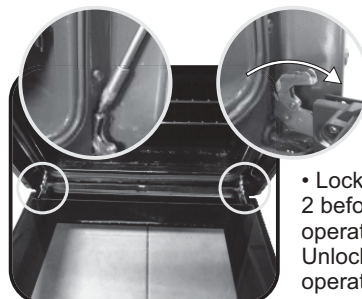
CLEANING THE DOOR GLASS

Internal door glass of this oven can be removed and cleaned. In order to clean the internal glass follow these instructions;

- Open the door of the oven. (Picture 1)



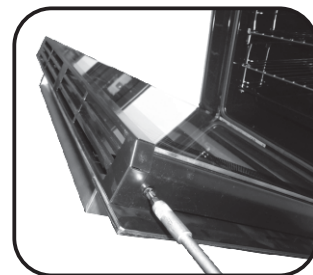
Picture 1



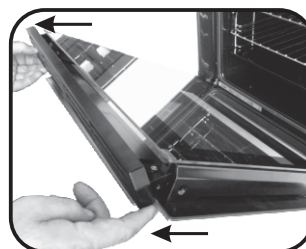
Picture 2

- Lock the hinges as shown in Picture 2 before starting the cleaning operation. Unlock the hinges when the cleaning operation is finished. (Picture 2)

- Remove the screws as shown in Picture (Picture 3)



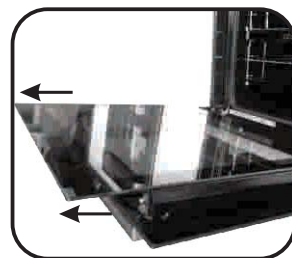
Picture 3



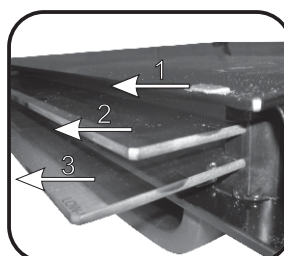
Picture 4

- Remove the top metallic cover by pulling it upwards. (Picture 4)

- Remove the glass by gently pulling it out of the door frame (Picture 5)



Picture 5



Picture 6

- *For Pyrolytic ovens, please remove also 2nd and 3rd glasses . (Picture 6)

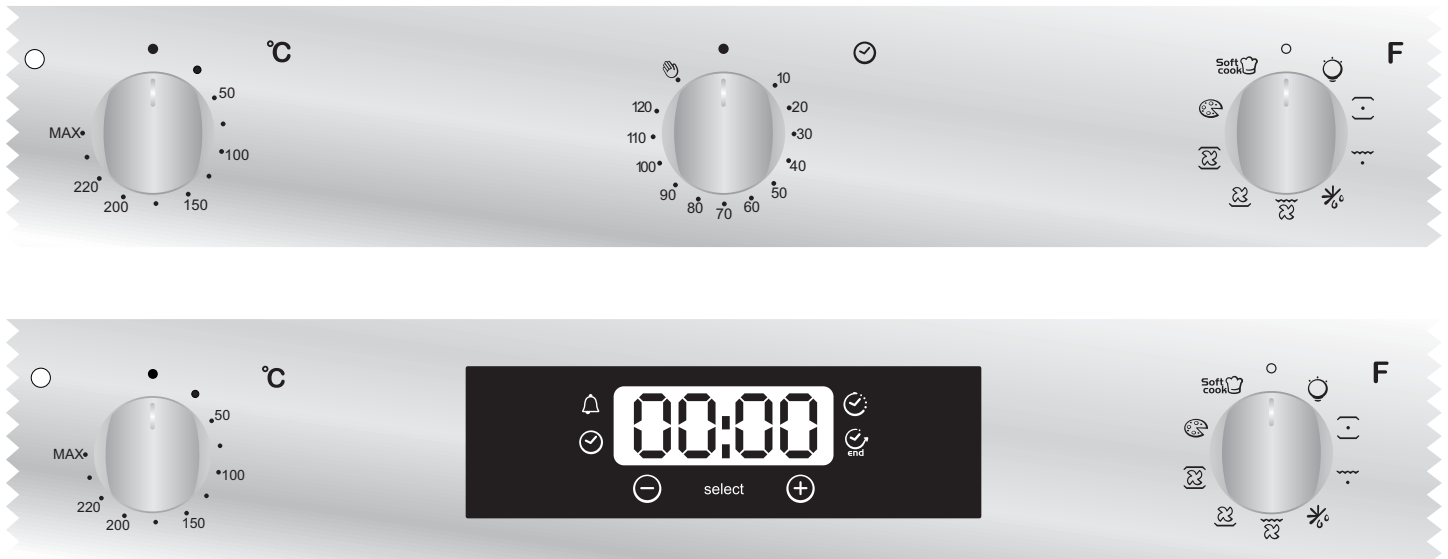
- After cleaning the glass re-assemble the parts in the reverse order of removal.

- ON ALL GLASSES LOW-E sign must be properly readable and must be positioned on the left corner of the door, close to the left side hinge. In this way the printed surface of the 1st glass will remain INSIDE the door.



Picture 7

4. Description Of The Display



4.1 Before Using The Oven For The First Time

• PRELIMINARY CLEANING

- Clean the oven before using for the first time:
- Wipe over external surfaces with a damp soft cloth.
- Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid.
- Set the empty oven to the maximum temperature and leave on for about 1 hour, this will remove any lingering smells of newness. Ensure that the room is well ventilated while this is being done.

• THINGS TO REMEMBER

Confirmation of operation on timer

Modification must be confirmed by pressing the button.

Stopping the oven:

This may be necessary if you have input an incorrect instruction.

To stop the oven turn back the function selector knob to the Stop Position.

Child safety device:

To lock the oven controls, select the child safety device. Refer to the section entitled "Programming - The child safety device".

The cooling fan :

This protects the control panel and electronics from heat damage.

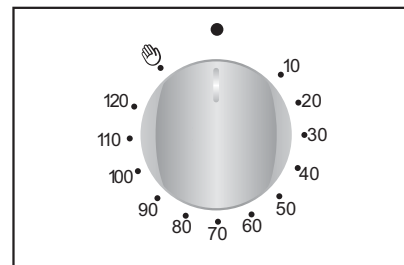
It begins and then stops automatically even when the oven is switched off.

Oven lighting :

By turning to the light symbol, you can switch on the oven light when it is not in use.

When the oven is in use, the light stays on during all of the oven functions and when the door is opened.

4.2 Using The End Of Cooking Timer



This control enables to set the desired cooking time (max. 120 min.) the oven will automatically switch off at the end of the set time.

The timer will count down from the set time return to the O position and switch off automatically.

For normal use of oven set the timer to the position.

To set the oven ensure the timer is not on the O position.

4.3 Setting The Correct Time🕒






WARNING : the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing 12:00) is setting the correct time. This is achieved as follows.

- Push the central button 4 times
- Set time with "-" "+" buttons.
- Release all buttons.

ATTENTION: The oven will only operate providing the clock is set.

4.4 Use Of Touch Control Clock Programmer

FUNCTION	HOW TO ACTIVATE IT	HOW TO SWITCH IT OFF	WHAT IT DOES	WHAT IT IS FOR
KEY LOCK	<ul style="list-style-type: none"> •Child Lock function is activated by touching Set (+) for a minimum of 5 seconds. From this moment on all other function are locked and the display will flash STOP and preset time intermittently. 	<ul style="list-style-type: none"> •Child Lock function is deactivated by touching touchpad Set (+) again for a minimum of 5 seconds. From this moment on all functions are selectable again. 		
MINUTE MINDER 	<ul style="list-style-type: none"> •Push the central button 1 times •Press the buttons "-" "+" to set the required time •Release all the buttons 	<ul style="list-style-type: none"> •When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button) SELECT. 	<ul style="list-style-type: none"> •Sounds an alarm at the end of the set time. •During the process, the display shows the remaining time. 	<ul style="list-style-type: none"> •Allows to use the oven as alarm clock (could be activated either with operating the oven or with out operating the oven)
COOKING TIME 	<ul style="list-style-type: none"> •Push the central button 2 times • Press the buttons "-" or "+" to set the length of cooking required •Release all buttons • Set the cooking function with the oven function selector 	<ul style="list-style-type: none"> •When the time is elapsed the oven will switch off automatically. Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00 (SELECT and "-" "+" buttons) 	<ul style="list-style-type: none"> • It allows to preset the cooking time required for the recipe chosen. • To check how long is left to run press the SELECT button 2 Times. • To alter/change the preset time press SELECT and "-" "+" buttons. 	<ul style="list-style-type: none"> •Push any button to stop the signal. Push the central button to return to the clock function
END OF COOKING 	<ul style="list-style-type: none"> •Push the central button 3 times •Press the buttons "-" "+" to set the time at which you wish the oven to switch off •Release the buttons •Set the cooking function with the oven function selector 	<ul style="list-style-type: none"> •At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position 0. 	<ul style="list-style-type: none"> •Enables you to set the end of cooking time •To check the preset time push the central button 3 times •To modify the preset time press buttons SELECT + "-" "+" 	<ul style="list-style-type: none"> •This function is typically used with "cooking time" function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30. •At the end of the cooking set time, the oven will switch off automatically and an audible alarm will ring. •Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the pre-set end-of-cooking-time, when the oven will switch itself off automatically. WARNING. If the END of cooking is selected without setting the length of cooking time, the oven will start cooking immediately and it will stop at the END of cooking time set.

4.5 How To Use The Oven

• COOKING MODE

All cooking should be carried out with the door closed.



BOTTOM + FAN - The combination of the bottom heating element and fan is ideal for fruit flans, tarts, quiches and pastries. It prevents food from becoming too dry and encourages bread dough to rise. Place the shelf in the bottom position in the oven.



BOTTOM - Using the lower element. Ideal for cooking all pastry based dishes. Use this for flans, quiches, tarts, pâté and any cooking that needs more heat from below.



BOTTOM + TOP - Both top and bottom heating elements are in use. This method is ideal for all traditional roasting and baking. When cooking red meat, roast beef, leg of lamb, game, bread or foil wrapped foods.



BOTTOM + TOP + FAN - Both top and bottom heating elements are used in conjunction with the fan, which circulates hot air throughout the oven. We recommend this method for poultry, pastries, fish and vegetables. By using this method better heat penetration is achieved and cooking and preheating times are also reduced. The fan cooking option allows you to cook different foods together at different positions in the oven all at the same time, providing even heat distribution but without the risk of mingling tastes and smells. When cooking different foods at the same time allow a further 10 minutes.



CIRCULAR HEATING ELEMENT + FAN - Air that has been heated is blown by the fan onto the different levels. It is ideal for cooking different types of food at the same time (e.g. Meat and fish) without mixing tastes and smell. It cooks very gently and is ideal for sponge cakes, pastries, etc.



GRILL - Using the top heating element. Success is guaranteed for mixed grills, kebabs and gratin dishes. The grill should be pre-heated to a high temperature for 5 minutes. White meats should always be placed at some distance from the grill element, the cooking time is slightly longer but the meat will be more succulent. Red meat and fish filelets can be placed directly onto the shelf with the drip tray placed beneath on lower shelf position.



GRILL + FAN - The top heating element is used in conjunction with the fan which circulates the hot air around the oven. Pre heating is recommended for red meats but is not necessary for white meats. Grilling is ideal for cooking thicker food items such as pork or poultry. Food to be grilled should be placed directly at the centre of the middle shelf.

By sliding the drip tray underneath the shelf it will ensure that any juices are collected. For best results always make sure that the food is not too close to the grill element and turn the food over half way through the cooking time.



GRILL + TURNSPIT + FAN - The advantage of using the top oven element at the same time as the fan and rotisserie is that the food is evenly cooked, preventing it from becoming dry and tasteless. The rotisserie is programmed to continue rotating for approximately five minutes after cooking, making full use of the residual oven heat. No pre-heating is required for rotisserie cooking.



DEFROST - When the dial is set to this position. The fan circulates hot air around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.

The temperature is preset in 40°C constant, no regulation is possible.



KEEP WARM - This is recommended to reheat precooked foodstuff, positioning the shelf on the second level from top, or to defrost bread pizza or pastry by positioning the shelf on the lower level.

The temperature is preset in 60°C constant, no regulation is possible.



PIZZA - With this function hot air circulated in the oven to ensure perfect result for dishes such as pizza or cake.



SOFT COOK - Soft cook is the function for the confectionery and the bread. Thanks to its reduced fan speed, this function increases oven internal damp. The increased damp creates the ideal conditions of cooking for those foods that need to maintain an elastic consistence while they are cooking (ex. cakes, bread, biscuits) avoiding surface breakages.

* Tested in accordance with the CENELEC EN 60350-1 used for definition of energy class.

4.6 Cooking Tips

It is better not to salt meats until after cooking as salt encourages the meat to spatter fat. This will dirty the oven and make a lot of smoke.

Joints of white meat, pork, veal, lamb and fish can be put into the oven cold. The cooking time is longer than in a preheated oven, but it cooks through to the centre better as the heat has more time to penetrate the joint.

Correct preheating is the basis of successful red meat cookery.

GRILLS

• Before loading the grill:

Remove the meat from the refrigerator a few hours before grilling. Lay it on several layers of kitchen paper. This improves seizing, making it tastier and avoids it staying cold at the centre.

Add pepper and spices to the meat before grilling, but add any salt after cooking. This way it will seize better and stay juicy. Baste all the food to be cooked with a little oil. This is best done with a wide flat basting brush. Then sprinkle with more pepper and herbs (thyme, etc.).

• During cooking:

Never pierce the food during cooking even when you turn it. This lets the juice out and it becomes dry.

BAKING

Avoid using shiny tins, they reflect the heat and can spoil your cakes. If your cakes brown too quickly, cover them with greaseproof paper or aluminium foil.

Caution: The correct way to use foil is with the shiny side in towards the cake. If not the heat is reflected by the shiny surface and does not penetrate the food.

Avoid opening the door during the first 20 to 25 minutes of cooking:

Soufflés, brioche, sponge cakes, etc. will tend to fall. You can check if cakes are done by pricking the centre with a knife blade or metal knitting needle. If the blade comes out nice and dry, your cake is ready and you can stop cooking. If the blade comes out moist or with bits of cake attached, continue baking but slightly lower the thermostat so that it is finished off without burning.

5. Service Centre

Before calling the Service Centre.

If the oven is not working, we recommend that:

• Check that, if the oven is properly plugged into the power supply.

If the cause of the fault cannot be detected:

• Disconnect the oven from the mains, do not touch the oven and call the after sales service.

Before calling the Service Centre remember to make a note of the serial number on the serial number specifications plate.

The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge by the Service Centre whilst under guarantee.



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). WEEE contains both polluting substances (which can cause negative consequences for the environment) and basic components (which can be re-used). It is important to have WEEE subjected to specific treatments, in order to remove and dispose properly all pollutants, and recover and recycle all materials.

Individuals can play an important role in ensuring that WEEE does not become an environmental issue; it is essential to follow some basic rules:

• WEEE shall not be treated as household waste.

• WEEE shall be handed over to the relevant collection points managed by the municipality or by registered companies. In many countries, for large WEEE, home collection could be present.

• When you buy a new appliance, the old one may be returned to the retailer who has to collect it free of charge on a one-to-one basis, as long as the equipment is of equivalent type and has the same functions as the supplied equipment.

ENERGY SAVING AND RESPECTING THE ENVIRONMENT

Where possible, avoid pre-heating the oven and always try to fill it. Open the oven door as infrequently as possible, because heat from the cavity disperses every time it is opened. For a significant energy saving, switch off the oven between 5 and 10 minutes before the planned end of the cooking time, and use the residual heat that the oven continues to generate. Keep the seals clean and in order, to avoid any heat dispersal outside of the cavity. If you have an electric contract with an hourly tariff, the "delayed cooking" programme makes energy saving more simple, moving the cooking process to start at the reduced tariff time slot.

INSTALLATION

GB

INSTALACIÓN

ES

INSTALACE

CZ

INSTALLAZIONE

IT

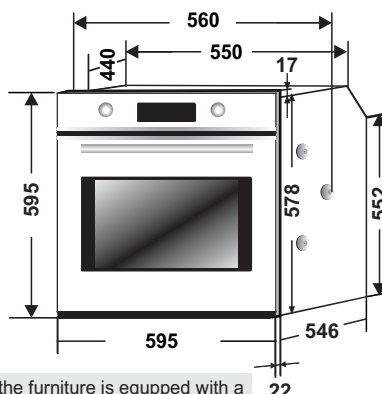
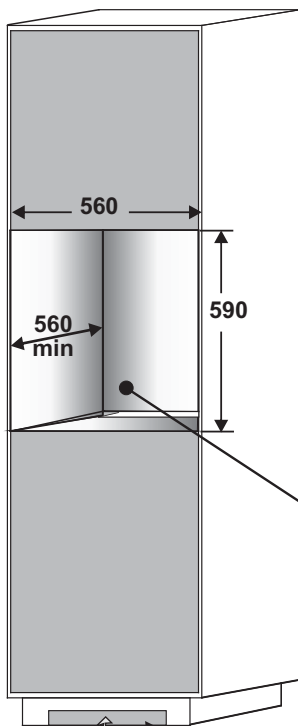
INSTALACJA

PL

УСТАНОВКА

RU

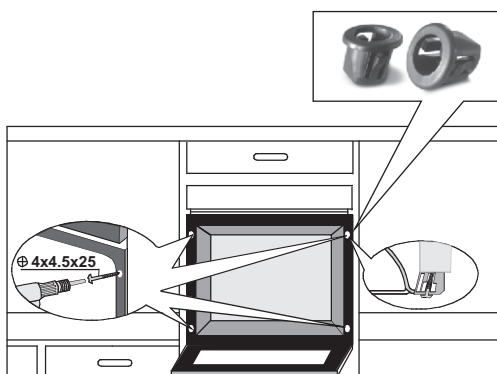
GB	Oven in column (dimensions mm)
IT	Forno in colonna (dimensioni in mm)
ES	Horno en columna (dimensiones en mm)
PL	Piekarnik w kolumnie (wymiar w mm)
CZ	Trouba ve vysoké skříně (rozměry v mm)
RU	Установка духовки в стойке (размеры в миллиметрах)



GB	If the furniture is equipped with a bottom at the back part, provide an opening for the power supply cable.
IT	Se il mobile è equipaggiato con una copertura posteriore, provvedere ad una apertura per il passaggio del cavo di alimentazione.
ES	Si el mueble tiene fondo en la parte trasera hacer una apertura para el cable eléctrico.
PL	Jeśli meble posiadają dno w tylnej części, należy zadbać o odpowiedni otwór na kabel zasilający.
CZ	Pokud je nábytek vybavený stěnou v zadní části, udělejte otvor pro přívodní kabel.
RU	Если кухонная мебель имеет заднюю стенку, сделайте в ней отверстие для ввода кабеля питания.

GB	Opening 500 x 45
IT	Apertura 500 x 45
ES	Apertura 500 x 45
PL	Otwór 500 x 45
CZ	Otvor 500 x 45
RU	Отверстие 500 x 45

GB	Opening 500 x 10
IT	Apertura 500 x 10
ES	Apertura 500 x 10
PL	Otwór 500 x 10
CZ	Otvor 500 x 10
RU	Отверстие 500 x 10



ATTENTION !

Applying torque more than needed to fix the screws can close the ventilation channels on both sides. **Please be sure that, these ventilation channels are 2mm open after installation to furniture.**

ATTENZIONE!

L'applicazione di una coppia di serraggio superiore a quella necessaria per fissare le viti in posizione potrebbe ostruire le aperture di ventilazione su entrambi i lati. **Verificare che l'apertura di questi canali di ventilazione sia pari ad almeno 2 mm dopo l'installazione nel mobile.** Il sacchetto all'interno del forno contiene quattro viti di fissaggio.

¡ATENCIÓN!

Más presión de la necesaria para fijar los tornillos podría cerrar los canales de ventilación de ambos lados. **Asegurar una apertura de 2 mm de los canales de ventilación después de instalar el horno en el mueble.**

UWAGA!

Należy zwrócić uwagę, aby nie przykręcić śrub zbyt mocno, gdyż może to spowodować zamknięcie kanałów wentylacyjnych z obu stron. **Proszę upewnić się czy kanały wentylacyjne mają prześwit 2 mm po zamontowaniu urządzenia.**

UPOZORNĚNÍ!

Použitím většího než potřebného tahu při utažení šroubů můžete uzavřít ventilační kanály po stranách. **Ujistěte se, zda jsou ventilační kanály otevřeny 2 mm po instalaci do nábytku.**

ВНИМАНИЕ!

Заворачивание крепежных винтов с приложением слишком большого крутящего момента может привести к закрытию вентиляционных каналов на обеих сторонах духовки. **Проверьте, что эти вентиляционные каналы открыты на 2 мм после установки духовки в кухонную мебель.**

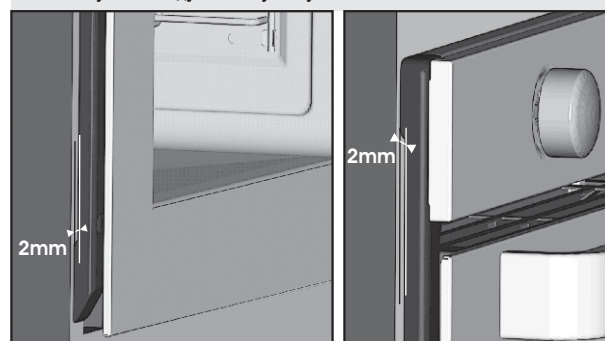
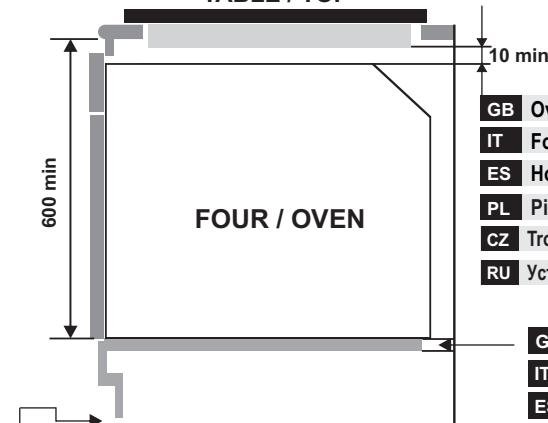


TABLE / TOP



GB	Oven fitted under worktop (dimensions mm)
IT	Forno installato sotto il piano di lavoro
ES	Horno colocado debajo de la encimera
PL	Piekarnik umieszczony pod blatem.
CZ	Trouba pod pracovní deskou
RU	Установка духовки под рабочей поверхностью

GB	Opening 500 x 10
IT	Apertura 560 x 45
ES	Apertura 500 x 10
PL	Otwór 500 x 10
CZ	Otvor 500 x 10
RU	Отверстие 500 x 10

GB	Opening 560 x 45
IT	Apertura 560 x 45
ES	Apertura 560 x 45
PL	Otwór 560 x 45
CZ	Otvor 560 x 45
RU	Отверстие 560 x 45

GB Fixing in the location

Inside the oven there is a bag with four fixing screws. **Fixing:** When the oven door is open, holes are accessible, they are located on each side. Use the screws provided to fix the oven.

IT Fissaggio in nicchia

Dentro al forno, c'è una busta con quattro viti di fissaggio. **Fissaggio:** Quando la porta forno è aperta, i fori di fissaggio sono accessibili e si trovano sui montanti laterali. Utilizzare le viti fornite per fissare il forno.

ES Fijación del horno

Dentro del horno hay una bolsa con tornillos fijadores. **Fijación:** Con la puerta abierta se accede a los agujeros y se encuentran a los lados. Para fijar el horno utilizar los tornillos que se proporcionan con el mismo.

PL Instalowanie piekarnika

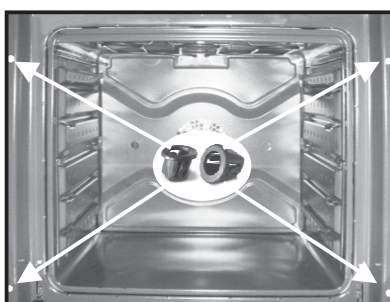
W środku piekarnika znajduje się woreczek z czterema śrubami mocującymi. **Instalowanie:** Otwory znajdujące się po obu stronach piekarnika są dostępne po otwarciu drzwiczek piekarnika. Do instalacji piekarnika należy używać tylko śrub będących w zestawie.

CZ Upevnění v pozici

Uvnitř trouby je sáček se čtyřma upevňovacími šrouby. **Upevnění:** Po otevření dvířek zpřístupníte upevňovací otvory, jsou v rozích. Použijte dodané šrouby k upevnění.

RU Крепление духовки на месте установки

Внутри духовки имеется пакет с четырьмя крепежными винтами. **Крепление:** Когда дверца духовки открыта, обеспечивается доступ к крепежным отверстиям. Эти отверстия расположены на боковых сторонах духовки. Закрепите духовку с помощью винтов, которые поставляются вместе с духовкой.



VGRADNJA PEČICE

SL

UGRADNJA

HR

KURULUM

TR

INSTALLATION

DE

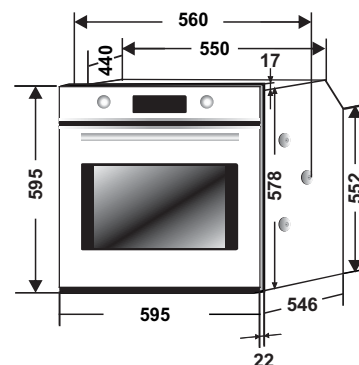
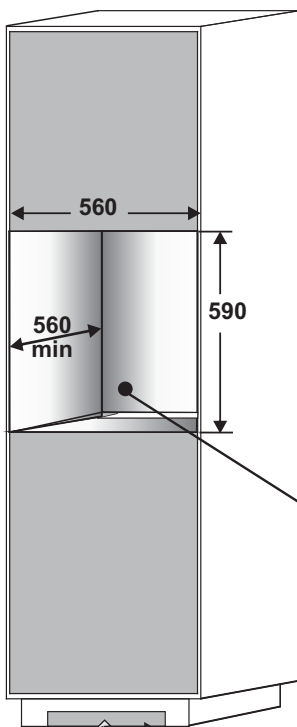
INSTALLATION DU FOUR

FR

INSTALLATIE

NL

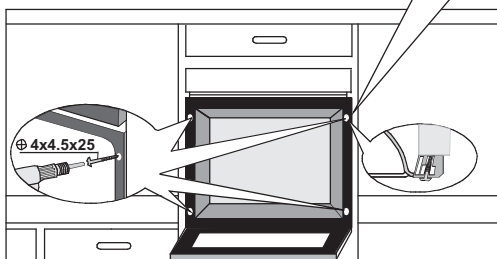
SL	V visoko omarico (mere v mm)
HR	Ugradnja pećnica u kuhinjski element (dimenzije u mm)
DE	Einbau des Ofens in einem säulenförmigen Hohlraum
TR	Sütun üzerinde fırın (mm cinsinden boyutları)
FR	Four en colonne (dimensions en mm)
NL	Oven op kolom (afmetingen in mm)



SL	Če je na omarici tudi hrbtna stran, morate v njej narediti odprtino za napajalni kabel.
HR	Ako je kuhinjski element sa stražnje strane zatvoren potrebno je napraviti otvor za električni kabel.
DE	Wenn der Küchenschrank mit einer Hinterwand ausgestattet ist, dann ist eine Öffnung notwendig damit das Stromkabel angeschlossen werden kann.
TR	Mobilyanın arka kısmı kapalıysa, elektrik kablosunun geçebileceği bir açıklık oluşturun.
FR	Si le meuble est équipé d'un fond à l'arrière : prévoir une ouverture pour le passage du câble d'alimentation.
NL	Een opening aan de achterkant van de niche is nodig voor de voedingskabel.

SL	Odprtina 500 x 45
HR	Otvor 500 x 45
DE	Öffnung 500 x 45
TR	Açıklık 500 x 45
FR	Ouverture 500 x 45
NL	Opening 500 x 45

SL	Odprtina 500 x 10
HR	Otvor 500 x 10
DE	Öffnung 500 x 10
TR	Açıklık 500 x 10
FR	Ouverture 500 x 10
NL	Opening 500 x 10



VGRADNJA POZOR!

Če privijete vijake z večjim navorom, kot je to res potrebno, lahko zaprete odprtini za zračenje na obeh straneh. Poskrbite, da po vgradnji v pohoštvu odprtina meri 2 mm!

UPOZORENJE!

Ne stežite vijke više nego je potrebno jer možete zatvoriti ventilacijske otvore s obje strane pećnice. Budite oprezni i provjerite da ovi ventilacijski otvori nakon ugradnje u namještaj imaju slobodan prostor od 2 mm.

Achtung!

Vergewissern Sie sich, dass Sie beim Einbau des Backofens einen 2 mm Spalt zu den Küchenschränken einhalten. Dieser Spalt muss für die Lüftungskanäle sichergestellt werden.

DİKKAT!

Vidaları sıkmak için gereğinden fazla kuvvet uygulamak her iki taraftaki havalandırma kanallarını kapatabilir. Mobilya içine kurulumdan sonra bu havalandırma kanallarının 2 mm açık olduğundan emin olun.

ATTENTION!

Un Serrage excessif des vis de fixation peut entraîner une obstruction de la ventilation sur les deux côtés du produit. Assurez-vous qu'un espace de 2 mm est toujours présent après installation dans le meuble.

OPGEPAST!

De schroeven te hard aanspannen kan de ventilatiekanalen aan beide zijden sluiten. Zorg ervoor dat de ventilatiekanalen 2mm open blijven nadat de oven in de niche werd geplaatst.

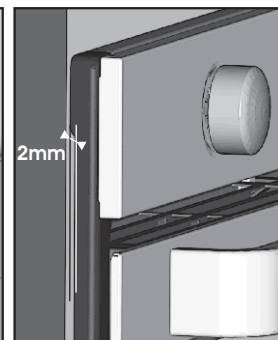
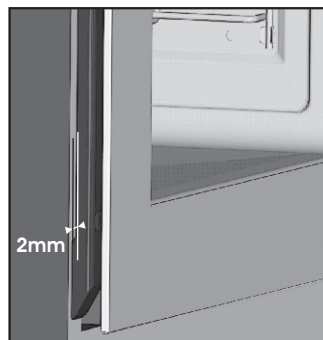
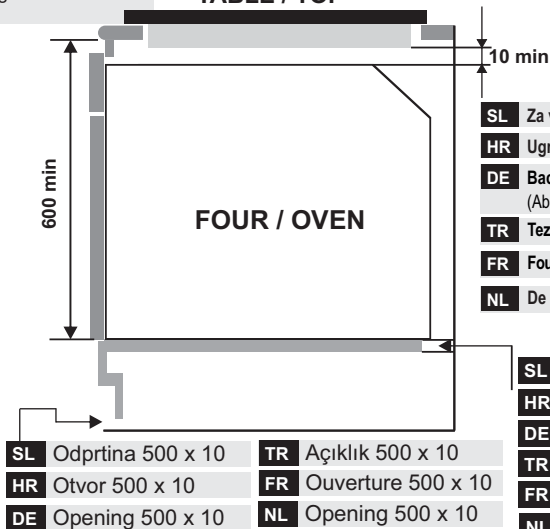


TABLE / TOP



SL	Za vgradnjo pod delovni pult
HR	Ugradnja pećnice u kuhinjsku radnu ploču
DE	Backofen unter der Arbeitsplatte montiert (Abmessungen mm)
TR	Tezgah altına yerleştirilmiş fırın (mm cinsinden boyutları)
FR	Four encastré sous plan de travail (dimensions en mm)
NL	De oven onder het werkblad plaatsen (afmetingen mm)

SL	Odprtina 500 x 10
HR	Otvor 500 x 10
DE	Öffnung 500 x 10
TR	Açıklık 500 x 10
FR	Ouverture 500 x 10
NL	Opening 500 x 10

SL	Odprtina 560 x 45
HR	Otvor 560 x 45
DE	Öffnung 560 x 45
TR	Açıklık 560 x 45
FR	Ouverture 560 x 45
NL	Opening 560 x 45

SL Pritrditev V Nišo

V pečici je vrečka s štirimi vijaki za pritrditev. Pritrditev: Ko so vrata pečice odprta, so dostopne luknje na straneh pečice. Pritrdite jo na omarico s priloženimi vijaki.

HR Učvršćivanje na položaj

U unutrašnjosti pećnice nalazi se vrećica s četiri pričvrtna vijka. Učvršćivanje: Pri otvorenim vratima pećnice uočite 4 otvora, po 2 sa svake strane. Pomoću 4 isporučena vijka učvrstite pećnicu u pravilan položaj.

DE Montage (Fixierung der Schrauben)

Im Inneren des Backofens befindet sich ein Plastikbeutel mit insgesamt 4 Befestigungsschrauben. Fixierung: Wenn Sie den Backofen öffnen, sehen Sie auf der linken und rechten Seite 2 Löcher die für die Fixierung vorgesehen sind. Verwenden Sie für die Fixierung die mitgelieferten Schrauben.

TR Herhangi bir yere montaj

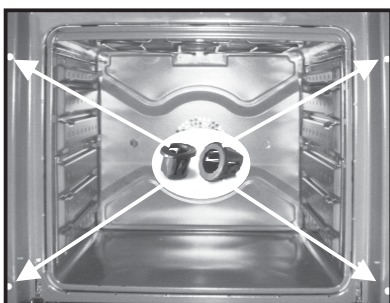
Fırının içindeki poşette dört adet sabitleme vidası vardır. Yerleştirme: Fırın kapağı açıkken deliklere erişebilirsiniz, bunlar yüzeylerin her birinde yer alır. Fırını yerleştirmek için vidaları kullanın.

FR Fixation dans la niche d'encastrement

Vous trouverez dans un sachet à l'intérieur du four les vis de fixation. Pour la fixation: lorsque la porte du four est ouverte, les trous sont accessibles, ils sont situés de chaque côté des montants latéraux. Utiliser les vis fournies pour fixer le four.

NL Het toestel vast maken

In de oven bevindt zich een zak met vier schroeven. Het toestel vastmaken: Bij de opening van de oven, zijn er gaten zichtbaar aan weerszijden. Gebruik de bijgeleverde schroeven om de oven vast te maken.



GB

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IT

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ES

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PL

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CZ

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RU

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SL

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HR

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DE

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TR

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FR

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NL

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