



# HOVER

- HOZ7173 WIFI

## **USER INSTRUCTIONS**

OVENS \_\_\_\_\_ **EN 02**

## **NOTICE D'EMPLOI ET D'INSTALLATION**

DES FOURS ENCASTRABLES \_\_\_\_\_ **FR 17**

## **MANUALE D'ISTRUZIONI**

FORNO \_\_\_\_\_ **IT 33**

## **INSTRUCCIONES DE USO**

HORNOS EMPOTRABLES \_\_\_\_\_ **ES 48**

## **BEDIENUNGSANLEITUNG**

BACKOFEN \_\_\_\_\_ **DE 64**

## **KULLANIM KILAVUZU**

FIRINLAR \_\_\_\_\_ **TR 79**

## **POKYNY PRO UŽIVATELE**

TROUBY \_\_\_\_\_ **CZ 95**

## Safety Indications

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- **WARNING:** the appliance and accessible parts become hot during use. Be careful not to touch any hot parts.
- **WARNING:** the accessible parts can become hot when the grill is in use. Children should be kept at a safe distance.
- **WARNING:** ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- **WARNING:** in order to avoid any danger caused by the accidental resetting of the thermal interruption device, the appliance should not be powered by an external switching device, such as a timer, or be connected to a circuit that is regularly switched on and off.
- **WARNING:** before initiating the automatic cleaning cycle:
  - clean the oven door;
  - remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
  - remove all accessories and the sliding rack kit (where present);
  - do not place tea towels
- In ovens with meat probe it is necessary, before making the cleaning cycle, close the hole with the nut provided. Always close the hole with the nut when the meat probe is not used.
- Children under 8 should be kept at a safe distance from the appliance if not continuously supervised.
- Children should not play with the appliance. The appliance can be used by those aged 8 or over and by those with limited physical, sensorial or mental capacities, without experience or knowledge of the product, only if supervised or provided with instruction as to the operation of the appliance, in a safe way with awareness of the possible risks.
- Cleaning and maintenance should not be carried out by unsupervised children.
- Do not use rough or abrasive materials or sharp metal scrapers to clean the oven door glasses, as they can scratch the surface and cause the glass to shatter.
- The oven must be switched off before removing the removable parts and, after cleaning, reassemble them according the instructions.

- Only use the meat probe recommended for this oven.
- Do not use a steam cleaner.
- Put the plug into a socket equipped with a third contact which corresponds to the earth and which must be connected and in operation. For models without a plug, attach a standard plug to the cable that is able to bear the load indicated on the tag. The earth conductor is yellow-green in colour. This operation should be carried out by a suitably qualified professional. In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. Connection to the power source can also be made by placing an omnipolar breaker between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.

- If the power cable is damaged, it should be substituted with a cable or special bundle available from the manufacturer or by contacting the customer service department.

If the cable is damaged, replace it promptly in accordance with the following instructions:

- open the cover of the terminal block;
- remove the power cable and substitute it with a similar cable which is compatible with the appliance (type H05VV-F, H05V2V2-F).

- This operation should be carried out by a suitably qualified professional. The earth conductor (yellow-green) must be approximately 10 mm longer than the other conductors. For any repairs, refer only to the Customer Care Department and request the use of original spare parts.

- Failure to comply with the above can compromise the safety of the appliance and invalidate the guarantee.

- Any excess of spilled material should be removed before cleaning.

- During the pyrolytic cleaning process, surfaces can heat up more than usual, children should therefore be kept at a safe distance.

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# 1. General Instructions

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We thank you for choosing one of our products. For the best results with your oven, you should read this manual carefully and retain it for future reference. Before installing the oven, take note of the serial number so that you can give it to customer service staff if any repairs are required. Having removed the oven from its packaging, check that it has not been damaged during transportation. If you have doubts, do not use the oven and refer to a qualified technician for advice. Keep all of the packaging material (plastic bags, polystyrene, nails) out of the reach of children. When the oven is switched on for the first time, strong smelling smoke can develop, which is caused by the glue on the insulation panels surrounding the oven heating for the first time. This is absolutely normal and, if it occurs, you should wait for the smoke to dissipate before putting food in the oven. The manufacturer accepts no responsibility in cases where the instructions contained in this document are not observed.



**NOTE:** the oven functions, properties and accessories cited in this manual will vary, depending on the model you have purchased.

## 1.1 Safety Indications

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Only use the oven for its intended purpose, that is only for the cooking of foods; any other use, for example as a heat source, is considered improper and therefore dangerous. The manufacturer cannot be held responsible for any damage resulting from improper, incorrect or unreasonable usage.

The use of any electrical appliance implies the observance of some fundamental rules:

- do not pull on the power cable to disconnect the plug from the socket;
- do not touch the appliance with wet or damp hands or feet;
- in general the use of adaptors, multiple sockets and extension cables is not recommended;
- in case of malfunction and/or poor operation, switch off the appliance and do not tamper with it.

## 1.2 Electrical Safety

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### **ENSURE THAT AN ELECTRICIAN OR QUALIFIED TECHNICIAN MAKES THE ELECTRICAL CONNECTIONS.**

The power supply to which the oven is connected must conform with the laws in force in the country of installation. The manufacturer accepts no responsibility for any damage caused by the failure to observe these instructions. The oven must be connected to an electrical supply with an earthed wall outlet or a disconnector with multiple poles, depending on the laws in force in the country of installation. The electrical supply should be protected with suitable fuses and the cables used must have a transverse section that can ensure correct supply to the oven.

### **CONNECTION**

The oven is supplied with a power cable that should only be connected to an electrical supply with 220-240 Vac 50 Hz power between the phases or between the phase and neutral. Before the oven is connected to the electrical supply, it is important to check:

- power voltage indicated on the gauge;
- the setting of the disconnector.

The grounding wire connected to the oven's earth terminal must be connected to the earth terminal of the power supply.

### **WARNING**

Before connecting the oven to the power supply, ask a qualified electrician to check the continuity of the power supply's earth terminal. The manufacturer accepts no responsibility for any accidents or other problems caused by failure to connect the oven to the earth terminal or by an earth connection that has defective continuity.

**NOTE:** as the oven could require maintenance work, it is advisable to keep another wall socket available so that the oven can be connected to this if it is removed from the space in which it is installed. The power cable must only be substituted by technical service staff or by technicians with equivalent qualifications.

## 1.3 Recommendations

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

## 1.4 Installation

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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 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.

## 1.5 Waste management and environmental protection

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This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be reused). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials. Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

- the WEEE should not be treated as domestic waste;
- the WEEE should be taken to dedicated collection areas managed by the town council or a registered company.

In many countries, domestic collections may be available for large WEEEs. When you buy a new appliance, the old one can be returned to the vendor who must accept it free of charge as a one-off, as long as the appliance is of an equivalent type and has the same functions as the purchased appliance.

### **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.

## 1.6 Declaration of compliance

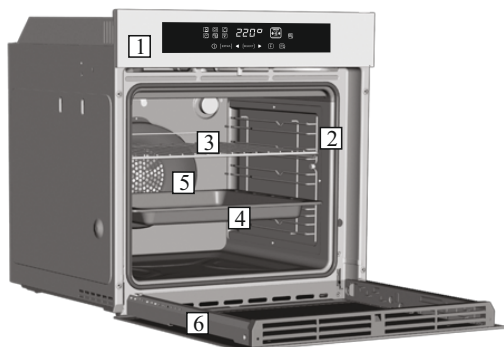
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The parts of this appliance that may come into contact with foodstuffs comply with the provisions of EEC Directive 89/109.

By placing the **CE** 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.

## 2. Product Description

### 2.1 Overview



1. Control panel
2. Shelf positions  
(lateral wire grid if included)
3. Metal grill
4. Drip pan
5. Fan (behind the steel plate)
6. Oven door

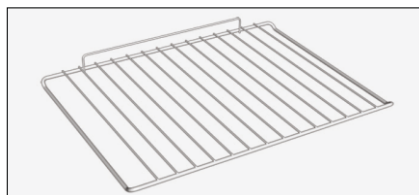
### 2.2 Accessories

#### 1 Drip pan



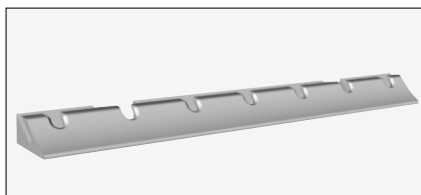
Collects the residues that drip during the cooking of foods on the grills.

#### 2 Metal grill



Holds baking trays and plates.

#### 3 Led vision



Is an illumination system which replaces the traditional « light bulb ». 14 LED (for non-pyrolitic versions) or 10 High Power LED (for pyrolitic versions) 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 :

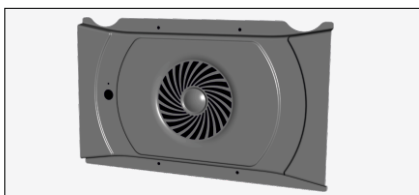
This system, besides providing excellent illumination inside the oven, lasts longer than the traditional light bulb its easier and to maintain and most of all saves energy.

-Optimum view

-Long life illumination

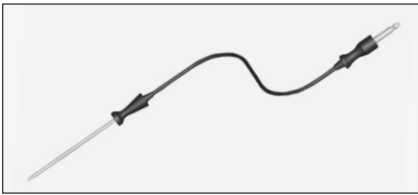
-Very low energy consumption, -95% in comparison with the traditional illumination.

#### 4 Chef Panel



All ovens with this technology boast a function typical of professional models, the fruit of innovative technologies and the vast experience acquired by the Candy Hoover Group in this sector. The Chef Panel is an air conveyor that increases air circulation inside the oven. This allows for an increase in oven cooking performance, more standard cooking of food at all temperatures, shorter cooking times and, lastly, a uniform temperature distribution inside the oven.

5 Meat-probe (depends on the oven model)



Measures the internal temperature of food during cooking. Insert the meat-probe into the hole on the top of the cavity.

- Prepare the food and properly insert the meat probe into the food. Do not preheat or start cooking before properly inserting the meat probe. Probe should be inserted into the food and receptacle while the oven is still cool.

- Do not insert the meat probe in the frozen food.
- Do not leave the meat probe inside the oven when it's not used: it could damage.

2.3 First Use


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.

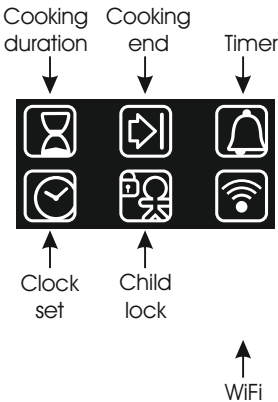
3. Use of the Oven

3.1 Display description



**ON / OFF**  → The oven is switched on and off with this button.






**EXTRA**  →



If the oven is switched off, the display shows the clock. When the oven is inactive, all the functions are available except the cooking duration and end of cooking.

If the clock is not set, the oven does not work: the display flashes, showing "12:00" and the only functioning key is Extra. From the Extra key, the following functions can be set:



FUNCTION	HOW TO USE	HOW TO DEACTIVATE	WHAT IT DOES	WHY IT IS NEEDED
<b>COOKING DURATION</b> 	<p>NB: can only be set with an active cooking programme. Press EXTRA twice and set the time using the "&lt;" and "&gt;" keys, confirming by pressing "SELECT".</p> <p>The display shows "00:00" if no cooking duration has been inserted, otherwise the display shows the time remaining.</p>	<ul style="list-style-type: none"> <li>•To modify cooking before the set time, press EXTRA twice and regulate the cooking time as required using the "&lt;" and "&gt;" keys, before pressing "SELECT" once more.</li> <li>•To cancel the cooking duration, reset the display to "00:00".</li> </ul>	<p>When a cooking programme terminates, the oven switches off while the display shows "END" (the cooking programme icon remains on) until the On/Off button, the only functioning key, is pressed. When a cooking programme terminates, an alarm will sound.</p>	<p>When the cooking time has finished, the oven automatically switches off and the alarm sounds for a few seconds.</p>
<b>END OF COOKING</b> 	<p>NB: can only be set with an active cooking programme. Press EXTRA enough times to illuminate the icon, set the end of cooking time using the "&lt;" and "&gt;" keys and confirm by pressing "SELECT".</p> <p>Press EXTRA enough times to illuminate the icon, set the end of cooking time using the "&lt;" and "&gt;" keys and confirm by pressing "SELECT".</p> <p>The cooking duration is automatically calculated.</p>	<p>To modify the end of cooking before the set time, press EXTRA enough times to illuminate the icon, regulate the end of cooking time as required using the "&lt;" and "&gt;" keys and confirm by pressing "SELECT".</p> <p>To cancel the end of cooking time, reset the display to "00:00".</p>	<p>When a cooking programme terminates, the oven switches off while the display shows "END" (the cooking programme icon remains on) until the On/Off button, the only functioning key, is pressed. When a cooking programme terminates, an alarm will sound.</p>	<ul style="list-style-type: none"> <li>•This function is also used for cooking that can be scheduled in advance.</li> <li>•If a cooking programme is set, it will be lost if the "F" key is pressed.</li> <li>•If delayed cooking is set, the oven switches off and the display shows the current time while the cooking programme, cooking duration and end of cooking icons are illuminated.</li> <li>•If a cooking programme is set, by pressing the "&lt;" and "&gt;" keys you can see and modify the temperature set: at the first touch, the operating temperature is shown while another touch will allow you to modify said temperature.</li> </ul>
<b>TIMER</b> 	<ul style="list-style-type: none"> <li>•The display shows "00:00" if no time has been inserted or the time remaining if this has already been set.</li> </ul> <p>Press EXTRA enough times to illuminate the icon and use the "&lt;" and "&gt;" keys to set the time, confirming by pressing SELECT.</p>	<ul style="list-style-type: none"> <li>•To modify the timer, press EXTRA enough times to illuminate the icon, regulate the cooking time as required using the "&lt;" and "&gt;" keys and confirm by pressing "SELECT".</li> </ul>	<ul style="list-style-type: none"> <li>•This function activates an alarm that sounds for a few seconds when the set time expires (this function does not switch the oven off). You can select a time between 00:00 and 23:59.</li> </ul>	<ul style="list-style-type: none"> <li>•The timer functions regardless of whether the oven is switched on.</li> </ul>
<b>SETTING THE CLOCK</b> 	<ul style="list-style-type: none"> <li>•Switched on for the first time, the display illuminates and shows "12:00".</li> <li>•To modify the time, press EXTRA enough times to illuminate the icon and use the "&lt;" and "&gt;" keys to set the time, confirming it by pressing SELECT.</li> </ul>		<ul style="list-style-type: none"> <li>•It allows you to set the time that appears on the display.</li> </ul>	<ul style="list-style-type: none"> <li>•The alarm functions regardless of whether the oven is switched on.</li> </ul>
<b>CHILD SAFETY</b> 	<ul style="list-style-type: none"> <li>•Press the EXTRA key enough times to illuminate the icon and then either the "&lt;" or "&gt;" key to activate this function: the display will show ON; to confirm press SELECT.</li> </ul>	<ul style="list-style-type: none"> <li>•Press the EXTRA key enough times to illuminate the icon and then either the "&lt;" or "&gt;" key to deactivate this function: the display will show OFF; to confirm press SELECT.</li> </ul>	<ul style="list-style-type: none"> <li>•If the function is active only the "Extra" button, to deactivate the function, and "On/Off" button can be used.</li> </ul>	<ul style="list-style-type: none"> <li>•This function is useful when there are children in the house.</li> </ul>

**WiFi (depends on the oven model) →** Pressing "Extra" on the timer display allows you to select the Wi-Fi menu. In the Wi-Fi menu if you press the "<>" buttons you can select:

- **Off:** Wi-Fi is off; the oven is not controllable via the app.
- **On:** Wi-Fi is on and the oven is only controllable via the app. It means that it is not possible to select cooking functions, recipes and temperature from the display. Only the Wi-Fi menu is available by pressing "Extra". You can switch the oven off using the On/Off button, but you cannot switch it back on again via the display, it can only be switched on via the app.
- **Reset:** This setting should be used to enrol the oven the first time it connects to your Wi-Fi network and to reset the current Wi-Fi connection to allow a new enrolment. Once selected, the appliance gives you 5 minutes to complete the enrolment process. During this process the cooking functions, recipes and temperature setting are not accessible from the display. Only the Wi-Fi menu is available by pressing "Extra". You can switch the oven off using the On/Off button, but you cannot switch it back on again via the display, it can only be switched on via the app. To exit the enrolment/reset procedure via the display, press "Extra" and then use "< >" buttons to select "Off". After five minutes, the appliance will exit the enrolment/reset procedure automatically.
- **Read:** the oven sends its status to the app but it cannot be controlled remotely. The oven must be enrolled before this is possible.

If Wi-Fi is not configured it is only possible to choose between off and reset.

When the oven is connected to Wi-Fi, the default cooking time duration is 5 hours, but this can be modified by the user.

### Wi-Fi Enrolment:

To enroll the appliance for Wi-Fi, press "Extra" on the display until the Wi-Fi icon lights, then select "Reset" by pressing "< >". The procedure on the app should then be followed. Once selected, the appliance gives you 5 minutes to complete the enrolment process.

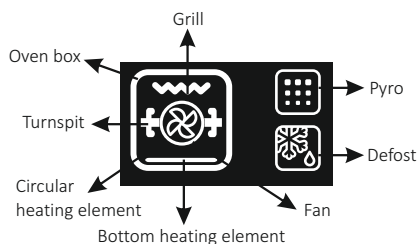
### Wi-Fi icon

- icon not lit: Wi-Fi is off.
- Icon blinks 1 second on and 1 second off: the oven is accessible to your Wi-Fi network and ready to be enrolled. If the enrolment has not been successful, the Wi-Fi icon will switch off after 5 minutes.
- Icon is permanently lit: the oven is connected to your Wi-Fi router.
- The icon blinks 3 seconds on and 1 second off: the oven is trying to connect to your Wi-Fi router.
- The icon blinks 1 second on and 3 seconds off: the oven is in read only mode.



### HOOVER ONEFi<sup>®</sup>:

For detailed information on HOW TO CONNECT your OneFi appliance and HOW TO USE IT effectively, go to <http://wizardservice.candy-hoover.com/>



**LANGUAGE SETTING →** The language can be set when the oven is switched off by pressing the Extra and Select buttons simultaneously and for 3". The current language is shown on the display and can be changed by pressing the "<" or ">" keys, confirming it by pressing SELECT. Available languages are: Italian, English, French and German.

**SELECT →** Any selection must be confirmed. If not confirmed within 15 seconds, the selection is cancelled. By changing menu, any unconfirmed selection is lost.

**"HOT" ICON →** When a cooking programme finishes or when the oven switches off, if the oven is still hot, the display shows the current time alternating with the message "HOT" at 3" intervals.

**MEAT PROBE (depends on the oven model) →** If the meat probe is identified, the display shows "PROBE"; if the meat probe is inserted once a cooking programme is underway, the programme stops. When a cooking programme is selected, the display shows the default temperature but is never higher than 200°C: the selectable temperature is also limited to 200°C.

When the temperature is confirmed, by pressing "Select", the display shows "Q 40°": it is now possible to select the meat probe target temperature, between 30°C and 90°C at 1°C intervals. When the meat probe temperature is confirmed, press the "Select" key and the display shows "Q" followed by the actual temperature taken by the meat probe (1 degree intervals). As soon as the meat probe reaches the set temperature, the cooking programme terminates. If a cooking programme is set with the meat probe, by pressing the "-" and "+" keys you can see and modify the temperature of the meat probe: at the first touch of one of the two keys, the display shows the meat probe target temperature, while at the next touch you can change the selected temperature of the probe.

If the user changes the cooking programme, the meat probe temperature setting is reset. Repeat the setting sequence to select a new target temperature. The meat probe cannot be used with pre-set cooking or with the separating plate (if present) inside the oven: in this case the display shows "Q NO" and will not execute any command until the meat probe is removed. Defrost, grill, any program with turnspit, pyrolysis and any programmed cooking are not allowed with the meat probe (they are not shown on the menu).












MEAT PROBE RECOMMENDED TEMPERATURES	
Meat	
Rare	56
Medium rare	58
Medium	60
Well done	62
Salmon	35
Chicken	min 68

**PRE-SETTED RECIPES →** When a recipe is selected the display shows "R" followed by the number of the recipe and shows the correspondent way of cooking.  
The available recipes are the following:

RECIPE	COOKING METHOD	TEMPERATURE	COOKING DURATION
R1- Lasagne	Static + fan	150°	45'
R2- Roast/Oven cooked chicken	Static + fan	180°	40'
R3- Crusted bream	Static + fan	180°	40'
R4- Baked potatoes	Static + fan	180°	45'
R5- Omelette	Static	160°	25'
R6- Apple pie	Static + fan	180°	45'

**NB:** It is not possible to change neither the temperature nor the cooking duration.

## 3.2 Cooking Modes

Function Dial	T °C default	T °C range	Function <i>(Depends on the oven model)</i>
			<b>LAMP:</b> Turns on the oven light.
	40	40 ÷ 40	<b>DEFROST:</b> When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.
 	180 210	50 ÷ 240 50 ÷ 240	<b>FAN COOKING:</b> We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. Allow about ten minutes extra when cooking foods at the same time.
* 	220	50 ÷ 280	<b>CONVENTIONAL COOKING:</b> Both top and bottom heating elements are used. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. For seizing red meats, roast beef, leg of lamb, game, bread, foil wrapped food (papillotes), flaky pastry. Place the food and its dish on a shelf in mid position.
	210	50 ÷ 230	<b>BOTTOM:</b> Using the lower element. Ideal for cooking all pastry based dishes. Use this for flans, quiches, tarts, pate and any cooking that needs more heat from below.
	210	50 ÷ 230	<b>FAN + LOWER ELEMENT:</b> The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for juicy fruit flans, tarts, quiches and pâté. It prevents food from drying and encourages rising in cakes, bread dough and other bottom-cooked food. Place the shelf in the bottom position.
	200	150 ÷ 220	<b>FAN ASSISTED GRILL :</b> use the turbo-grill with the door closed. The top heating element is used with the fan circulating the air inside the oven. Preheating is necessary for red meats but not for white meats. Ideal for cooking thick food items, whole pieces such as roast pork, poultry, etc. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.
	L3	L1 ÷ L5	<b>GRILL:</b> use the grill with the door closed. The top heating element is used alone and you can adjust the temperature. Five minutes preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath. The oven has two grill positions: Grill: 2140 W    Barbecue: 3340 W
	220	50 ÷ 230	<b>PIZZA</b> - With this function hot air circulated in the oven to ensure perfect result for dishes such as pizza or cake.
* 	190	50 ÷ 230	The "ECO" function allows you to cook in a healthier way, by reducing the amount of fat or oil required. Thanks to the use of the grill and fan combined with a pulsating cycle of air, it will retain the moisture content of the food, grilling the surface and using a shorter cooking time, without compromising on taste. It is particularly suitable for cooking meat, roasted vegetables and omelettes. The cycle of pulsed air keeps the humidity inside the oven and the moisture content of the food, preserving the nutritional values and ensuring a rapid uniform cooking process. Try all your recipes and reduce the amount of dressing you usually use and experience the lightness of this new function!

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

## 4. Oven cleaning and maintenance

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### 4.1 General notes on cleaning

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The lifecycle of the appliance can be extended through regular cleaning. Wait for the oven to cool before carrying out manual cleaning operations. Never use abrasive detergents, steel wool or sharp objects for cleaning, so as to not irreparably damage the enamelled parts. Use only water, soap or bleach-based detergents (ammonia).

#### GLASS PARTS

It is advisable to clean the glass window with absorbent kitchen towel after every use of the oven. To remove more obstinate stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.

#### OVEN WINDOW SEAL

If dirty, the seal can be cleaned with a slightly damp sponge.

#### ACCESSORIES

Clean accessories with a wet, soapy sponge before rinsing and drying them: avoid using abrasive detergents.

#### DRIP PAN



After using the grill, remove the pan from the oven. Pour the hot fat into a container and wash the pan in hot water, using a sponge and washing-up liquid.

If greasy residues remain, immerse the pan in water and detergent. Alternatively, you can wash the pan in the dishwasher or use a commercial oven detergent. Never put a dirty pan back into the oven.

### 4.2 Steam Cleaning

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This procedure uses steam to help remove remaining fat and food particles from the oven.

1. Pour 300 ml of water into the bottom of the oven.
2. Set the oven function to Static (  ) or Bottom heater (  ).
3. Set the temperature at 90°C.
4. Allow the program to operate for 30 minutes.
5. After 30 minutes switch off the program and allow the oven to cool down.
6. When the appliance is cool, clean the inner surfaces of the oven with a cloth.

**Warning:** Make sure that the appliance is cool before you touch it.

Care must be taken with all hot surfaces as there is a risk of burns. Use distilled or drinkable water.

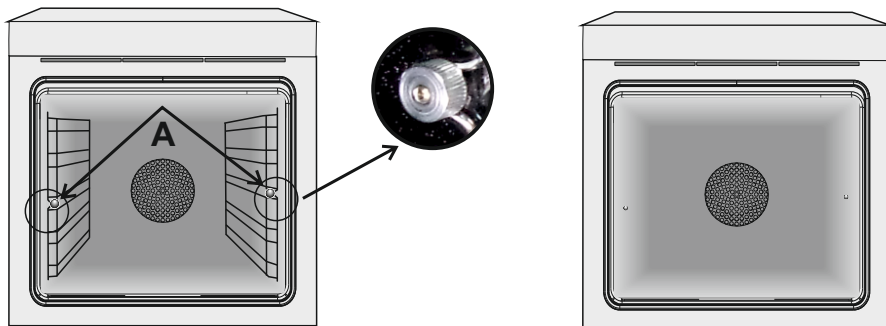


## 4.3 Maintenance

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### REMOVAL AND CLEANING OF THE SIDE RACKS

1. Unscrew the bolt in an anti-clockwise direction.
2. Remove the side racks by pulling them towards you.
3. Clean the side racks in a dishwasher or with a wet sponge and then dry them immediately.
4. Having cleaned the side racks, put them back in and reinsert the bolts, ensuring that they are fully tightened.



### REMOVAL OF THE OVEN WINDOW

1. Open the front window.
2. Open the clamps of the hinge housing on the right and left side of the front window by pushing them downwards.
3. Replace the window by carrying out the procedure in reverse.

## REMOVAL AND CLEANING OF THE GLASS DOOR

1. Open the oven door.

2.3.4. Lock the hinges, remove the screws and remove the upper metal cover by pulling it upwards.

5.6. Remove the glass, carefully extracting it from the oven door (NB: in pyrolytic ovens, also remove the second and third glass (if present)).

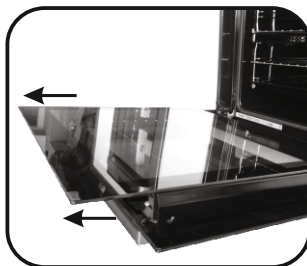
7. At the end of cleaning or substitution, reassemble the parts in reverse order.

On all glass, the indication "Pyro" must be legible and positioned on the left side of the door, close to the left-hand lateral hinge. In this way, the printed label of the first glass will be inside the door.

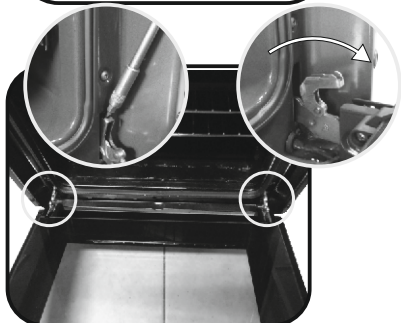
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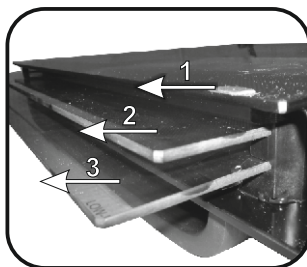
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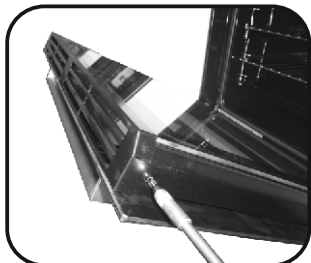
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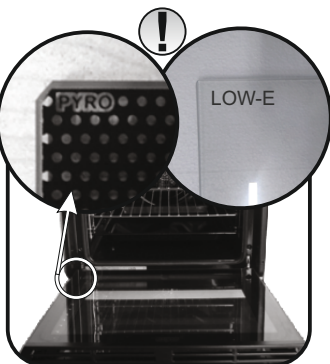
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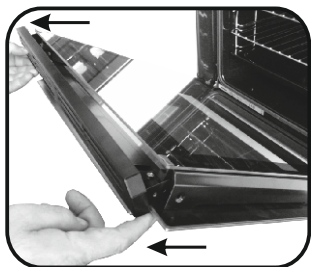
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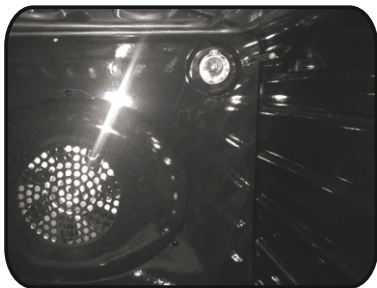


4.



**CHANGING THE BULB**

- 1. Disconnect the oven from the mains supply.
- 2. Undo the glass cover, unscrew the bulb and replace it with a new bulb of the same type.
- 3. Once the defective bulb is replaced, replace the glass cover.



5. Troubleshooting

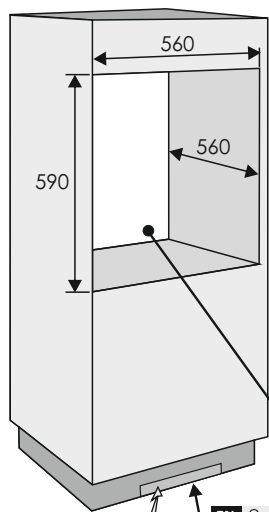
5.1 FAQ

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The child lock is on	Deactivate the child lock
The oven does not heat up	A cooking function and temperature has not been set	Ensure that the necessary settings are correct
No reaction of the touch user interface	Steam and condensation on the user interface panel	Clean with a microfiber cloth the user interface panel to remove the condensation layer



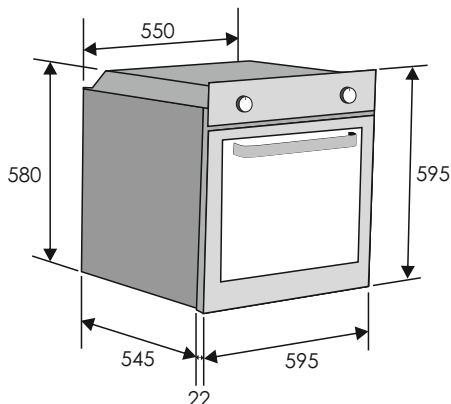
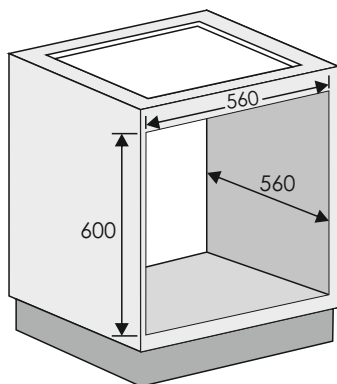
INSTALLATION	EN
INSTALLATION DU FOUR	FR
INSTALLAZIONE	IT
INSTALACIÓN	ES

INSTALLATION	DE
KURULUM	TR
INSTALACE	CZ



EN	Opening 500 x 45
FR	Ouverture 500 x 45
IT	Apertura 500 x 45
ES	Apertura 500 x 45
DE	Öffnung 500 x 45
TR	Açıklık 500 x 45
CZ	Otvor 500 x 45

EN	Opening 500 x 10
FR	Ouverture 500 x 10
IT	Apertura 500 x 10
DE	Öffnung 500 x 10
TR	Açıklık 500 x 10
CZ	Otvor 500 x 10



**GB** If the furniture is equipped with a bottom at the back part, provide an opening for the power supply cable.

**FR** Si le meuble est équipé d'un fond à l'arrière : prévoir une ouverture pour le passage du câble d'alimentation.

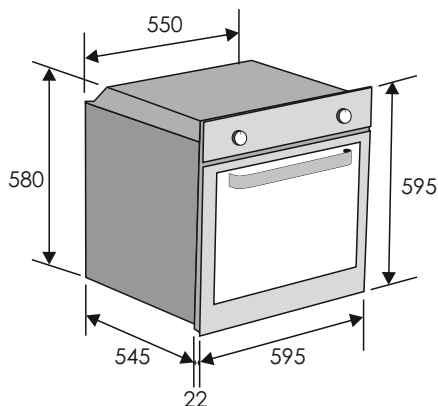
**IT** Se il mobile è equipaggiato con una copertura posteriore, provvedere ad una apertura per il passaggio del cavo di alimentazione.

**ES** Si el mueble tiene fondo en la parte trasera hacer una apertura para el cable eléctrico.

**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.

**CZ** Pokud je nábytek vybavený stěnou v zadní části, udělejte otvor pro přívodní kabel.





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## EN

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