DE'LONGHI
COOKING

INSTALLATION ADVICES
INSTRUCTIONS FOR THE USE

BUILT-IN ELECTRIC OVENS

CE

DēLonghi

Dear Customer,

Thank you for having purchased and given your preference to our product. The safety precautions and recommendations within this booklet are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

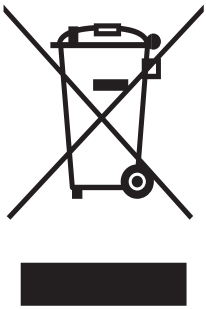
The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
  - Safety requirements of the “Low voltage” Directive 2014/35/EU;
  - Safety requirements of the “EMC” Directive 2014/30/EU;
  - Requirements of EU Directive 93/68/EEC;
  - Requirements of EU Directive 2011/65/EU.

CE

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.
The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures.
  Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms.
  The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.
  In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- IMPORTANT: The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- WARNING: Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the controls are in the off position.
- Children less than 8 years of age shall be kept away unless 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

- WARNING: During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements inside the oven.
  - The door is hot, use the handle.
  - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.
- WARNING: When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- FIRST USE OF THE OVEN - it is advised to follow these instructions:
  - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
  - Switch on the empty oven on max to eliminate grease from the heating elements.
  - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- CAUTION: 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.
- Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- FIRE RISK! Do not store flammable material in the oven.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.

- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- SAFE FOOD HANDLING: Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- WARNING: Take care NOT to lift the appliance by the door handle.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 31 - 32.
- IMPORTANT NOTE: The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- WARNING: The appliance and its accessible parts become hot during use.
  Care should be taken to avoid touching heating elements.
  Children less than 8 years of age shall be kept away unless continuously supervised.

ENERGY LABELLING/ECODESIGN

- Commission delegated regulation (EU) No 65/2014 (supplementing Directive 2010/30/EU of the European Parliament and of the Council).
- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN 60350-1 (electric ovens).

USE OF THE APPLIANCE, ENERGY SAVING TIPS

OVEN

- Check the oven door always closes properly and the door gasket is clean and in order. During use, open the oven door only when strictly necessary to avoid heat losses (for some functions it may be necessary to use the oven with the door half-closed, check the oven operating instructions).
- Turn off the oven 5-10 minutes before the end of the theoretical cooking time to recuperate the stored heat.
- We recommend using oven proof dishes and adjusting the oven temperature during cooking if necessary.

Advice for the installer

1 INSTALLATION

IMPORTANT:

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
  Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
- This appliance is to be installed only by an authorised person according to the current local regulations and in observation of the manufacturer's instructions.
  Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury of damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliances.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.**
- **The appliance must be housed in heat resistant units.**
- **The walls of the units must be capable of resisting temperatures of 70 °C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination.**
- **Do not install the appliance near inflammable materials (e.g. curtains).**

WARNING!
When correctly installed, your product meets all safety requirements laid down for this type of product category.
However special care should be taken around the rear or the underneath of the appliance as these areas are not designed orintended to be touched and may contain sharp or rough edges, that may cause injury.

- The oven can be fitted in standard units, width and depth 60 cm.
- Installation requires a compartment as illustrated in figures 1.1 and 1.2.
  On the lower side, the oven must lay on supports standing the oven weight.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.
- **Do not seal the oven into the cabinetry with silicone or glue; this makes future servicing difficult. The manufacturer will not cover the costs of removing the oven, or of damage caused by this removal.**
- **Caution! Do not lift this oven by the door handle.**

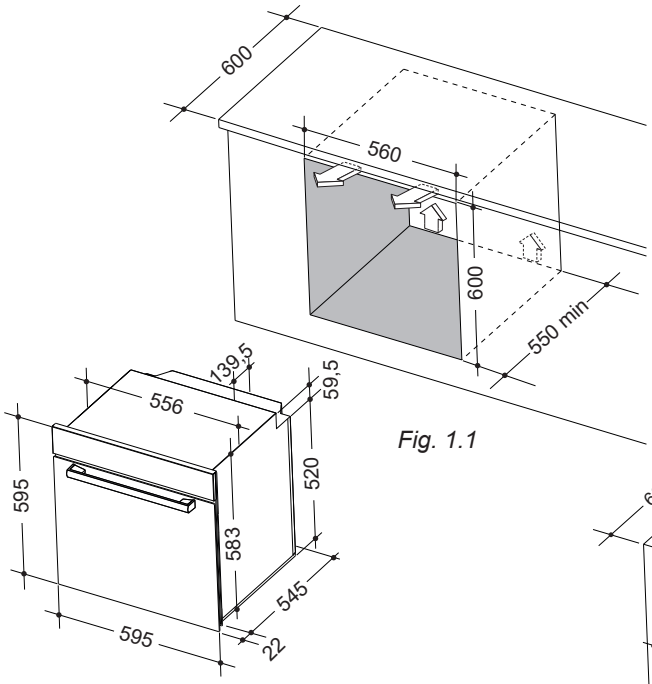


Fig. 1.1

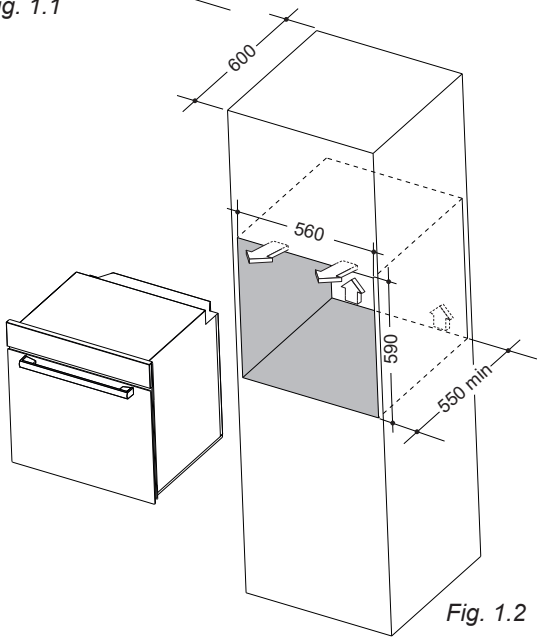


Fig. 1.2

IMPORTANT (only for some models): When handling the oven, take care not to damage the door sensor lever "L" (fig. 1.3) (near the top left corner of the oven seal).

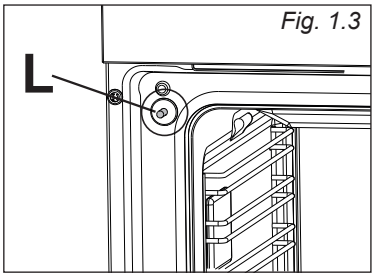


Fig. 1.3

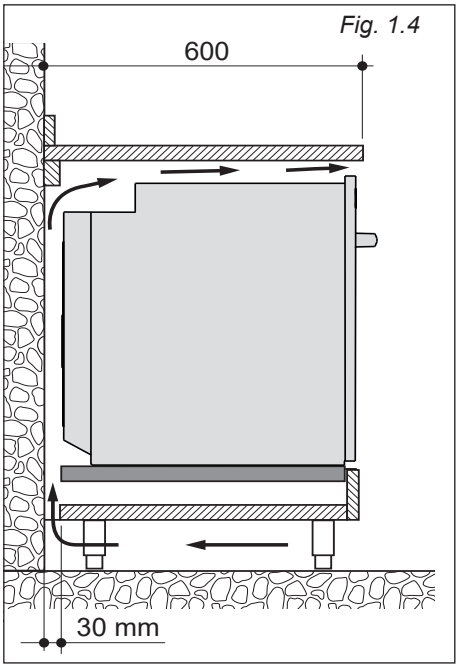


Fig. 1.4

FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 2 screws (not supplied) as figure 1.6.

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Note:

It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 1.1,1.2, 1.4 and 1.5.

Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

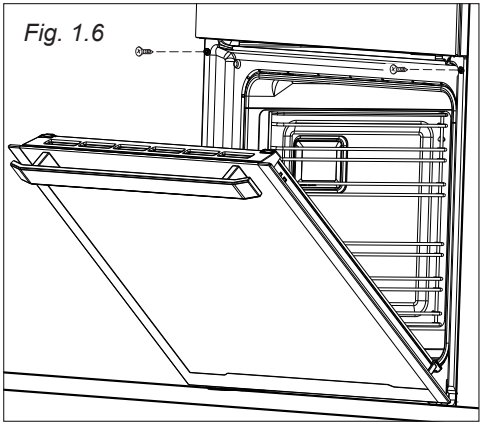


Fig. 1.6

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 1.4 and 1.5.

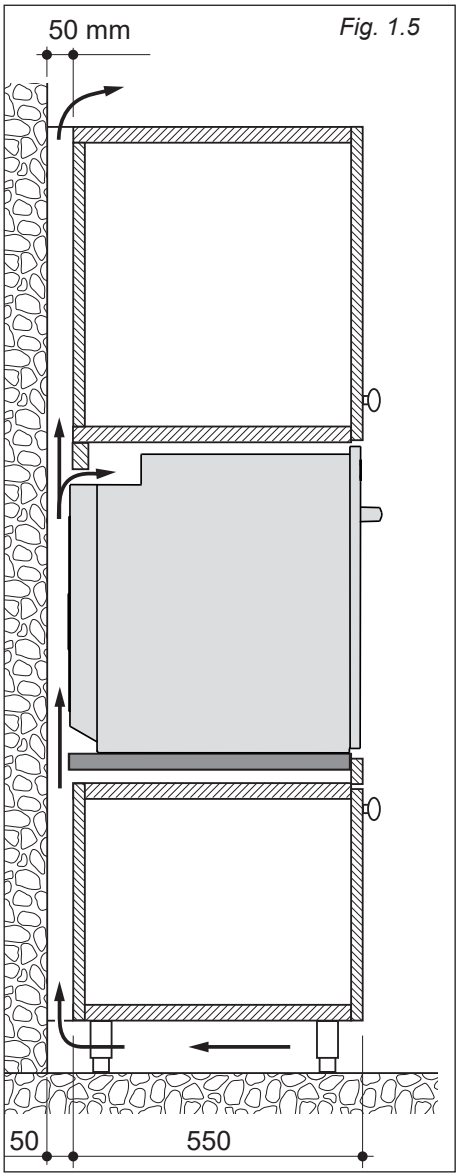


Fig. 1.5

Caution! Do not lift this oven by the door handle.

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.

2 ELECTRICAL SECTION

IMPORTANT: The appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions. Incorrect installation may cause harm and damage to people, animals or property, for which the manufacturer accepts no responsibility.

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

The connection of the appliance to the grounding unit is mandatory.

The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

GENERAL

- The connection to the electrical network must be carried out by qualified personnel and must be according to existing norms.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- If the appliance is supplied without a power supply plug and if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The colours of the wires in the appliance power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:
  - connect the green/yellow wire to the terminal marked with the letter "**E**" or the earth symbol ⏚ or coloured green/yellow;
  - connect the blue wire to the terminal marked with the letter "**N**" or coloured black;
  - connect the brown wire to the terminal marked with the letter "**L**" or coloured red.
- The bi-polar plug must be connected to an outlet connected to the grounding unit in conformity to security norms.
- If the oven is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50 °C at any point.
- Once the oven has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call an expert.

He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

CONNECTION OF THE POWER SUPPLY CABLE

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

NOTE: The earth conductor must be left about 3 cm longer than the others.

The operations must be executed by a qualified technician.

FEEDER CABLE SPECIFICATIONS

"TYPE H05VV-F or H05V2V2-F (resistance to temperatures of 90 °C)"

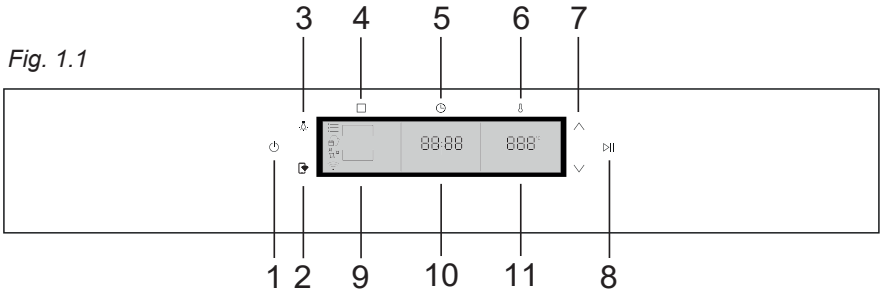
220-240 V ac 3 x 1,5 mm^2 (*) (**)

(*) Connection possible with plug and outlet
(**) Connection with wall box connection.

User guide

1 CONTROL PANEL

Fig. 1.1



NOTES: The symbols may vary.

CONTROLS DESCRIPTION

1. Programmer switch on/off
2. Remote control
3. Oven light
4. Function menu
5. Programs and timer menu
6. Temperature and Wi-Fi settings menu
7. Navigation keys
8. Start/pause, confirmation key
9. Function selection section
10. Programs and timer setting section
11. Temperature and Wi-Fi setting section

Notes:

- In certain conditions, for example after the end of a cooking program, some keys will not be active. In this case, if these keys are touched there will be no effect on the programmer and three "**beeps**" will sound.
- When the oven is not operating, if no keys are touched for 10 minutes the programmer will switch off automatically.
- When the programmer is switched off, the display shows the time and it is only possible to turn on the oven lights and to set the timer. Touching other keys has no effect.

"TOUCH-CONTROL" KEYS

The "touch-control" keys shall be operated by the fingers (just by touching the key).
When using touch controls it is best to use the ball of your finger rather than the tip.

DESCRIPTION OF ILLUMINATED SYMBOLS

	Functions menu
	Food Categories menu
	Cleaning functions menu
in left section	Wi-Fi settings
in right section	Wi-Fi feedback
	Clock being set
	Semi-automatic cooking
	Minute minder
	Automatic cooking
	Wireless food probe
	Wireless food probe low battery indicator
	Temperature setting
	Fast Preheat function
	Key lock active

	Remote control active
	Pre-heat function active
	Cooldown in progress
°C	Degrees indicator
	Food categories
	Easy Steam function
	Air Fry function
°C	Keep warm function
	Idroclean function
LEFT SIDE LINES	Menu selected; or program/setting selected, but not confirmed yet
RIGHT SIDE BAR in central section	Indicator of time remaining until end of programmed cooking
RIGHT SIDE BAR in right section	Status bar for oven heating/cooling after switching off

Please note: Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.
The cooling fan motor switches ON/OFF depending on temperature.
Depending on cooking temperatures and times, the cooling fan may run on even after the appliance oven has been switched off.
The duration of this time is dependent on previous cooking temperature and duration.

2 HOW TO USE THE OVEN

Attention: The oven door becomes very hot during operation.
Keep children away.
WARNING:
The door is hot, use the handle.
During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.

NOTE: When using the oven for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the oven on and run it empty (without the accessories, which should be washed separately), keeping the installation environment sufficiently ventilated:

- function at 250 °C for 60 minutes;
- function at 250 °C for 30 minutes;
- function at 225 °C for 15 minutes.

Note: depending on model, only some of these functions may be available.

When the oven has cooled down completely, unplug it from the mains power socket and clean inside it as described in “CLEANING AND MAINTENANCE”.

IMPORTANT: Upon first connection to the network or after a power cut, it is not possible to use the oven without having set the user preferences. See chapter “ELECTRONIC PROGRAMMER“.

With the programmer switched on, choose the desired function with the navigation keys “ ” and “ ”. The functions are shown in the left section of the display.

To set the temperature, touch the “ ” key and set the temperature with the navigation keys “ ” and “ ”. Confirm the setting and start the oven by touching the “ ” key.

See chapter “ELECTRONIC PROGRAMMER“.

OVEN LIGHT

By touching the key, the oven light/s will illuminate in the oven cavity.

The oven light/s will operate on all selected functions.

It is possible to switch off the oven light/s at any time by touching the key.

NOTE: The symbols shown in this section are for guidance only and represent the primary function.

Depending on your model, your oven may only have some of these functions.
For best results, always preheat the oven.

FUNCTION	NAME OF THE FUNCTION	DESCRIPTION OF THE FUNCTION
	TRADITIONAL CONVECTION COOKING	The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between the minimum and the maximum value. **Recommended for:** For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

	CONVECTION COOKING WITH VENTILATION	The upper and lower heating elements and the fan motor are switched on. The heat coming from the top and bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum value. **Recommended for:** For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.
	LOWER HEATING ELEMENT	In this function only the lower heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and 250 °C maximum. **Recommended for:** To complete cooking of dishes that require higher temperature at the bottom.
	LOWER HEATING ELEMENT WITH VENTILATION	The lower heating element and the fan motor are switched on. The heat coming from the bottom is diffused by forced convection. The temperature must be regulated between the minimum and 250 °C maximum. **Recommended for:** To complete cooking of dishes that require higher temperature at the bottom.
	UPPER HEATING ELEMENT	In this function only the upper heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum value. **Recommended for:** To complete cooking of dishes that require higher temperature at the top.
	TRADITIONAL GRILLING	The infrared heating element is switched on. The heat is diffused by radiation. Use with the oven door **closed** and set **grill level 3 maximum**. For correct use see chapter “USE OF THE GRILL”. **Recommended for:** Grilling action for cooking with the broiler; browning, crisping, “au gratin”, toasting, etc.
	DOUBLE GRILL COOKING	The infrared heating element and the upper heating element is switched on. The heat is diffused by radiation. Use with the oven door **closed** and set **grill level 3 maximum**. For correct use see chapter “USE OF THE GRILL”. **Recommended for:** Intense grilling action for cooking with the broiler; browning, crisping, “au gratin”, toasting, etc.
	HOT AIR COOKING	The circular heating element and the fan motor are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum value. **Recommended for:** For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.

	VENTILATED DOUBLE GRILL COOKING	The infrared heating element, the upper heating element and the fan motor are switched on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven. Use with the oven door **closed** and the temperature must be regulated between the minimum and 200 °C maximum. It is necessary to preheat the oven for about 5 minutes. For correct use see chapter “GRILLING AND AU GRATIN”. **Recommended for:** For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.
 or 	**DEFROSTING FROZEN FOODS**	Only the oven fan is switched on. The defrosting is done by simple ventilation without heat. **Recommended for:** To rapidly defrost frozen foods; 1 kilogram requires about one hour. The defrosting times vary according to the quantity and type of foods to be defrosted.
 and/or 	**HOT AIR COOKING WITH UPPER HEATING ELEMENT - PIZZA FUNCTION**	The circular heating element, the fan motor and the upper heating elements are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum value. **Recommended for:** cooking of frozen products. This function can also be used to bake pizza. See chapter “PIZZA FUNCTION”.
	HOT AIR COOKING WITH LOWER HEATING ELEMENT	The circular heating element, the fan motor and the lower heating elements are switched on. The temperature must be regulated between the minimum and the maximum value. **Recommended for:** Foods that need to be cooked with more heat underneath, e.g. pizza, quiche, etc.
	GENTLE COOKING	This function is particularly beneficial for the gentle cooking of small quantities of food on a single shelf. It is recommended to place the food on the first rack from the bottom. It is not necessary to preheat the oven and use with the oven door closed. Cooking times may be longer than standard functions. Do not use this function to preheat the oven.
	ECO FUNCTION (ENERGY SAVING)	This function reduces the appliance’s energy consumption, it is therefore particularly beneficial for the gentle cooking of small quantities of food on a single shelf. It is not necessary to preheat the oven and use with the oven door closed. Cooking times may be longer than standard functions. Do not use this function to preheat the oven. **Recommended for:** Foods that require gentle cooking. To keep foods hot after cooking. To slowly heat already cooked foods.

OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION		
	FOOD CATEGORIES	See chapter “FOOD CATEGORIES”
	EASY STEAM	See chapter “EASY STEAM”
	IDROCLEAN	For the Idroclean function, see chapter “CLEANING AND MAINTENANCE”
	ROTISSERIE	See chapter “ROTISSERIE” and “USE OF THE ROTISSERIE”
or	LEAVENING FUNCTION	See chapter “LEAVENING FUNCTION”
or	REGENERATION - KEEPING FOOD WARM	See chapter “REGENERATION”
	PIZZA FUNCTION	See chapter “PIZZA FUNCTION”
	AIR FRY	With the aid of the **Air Fry** function it is possible to cook food in a healthy way, without adding oils and fats. The operation in combination with circular heating element, fan motor and upper heating element, allows to cook without added condiments, French fries, chicken wings, croquettes and other frozen or precooked foods. In addition, the special Air Fry enamelled tray (*) has a perforaed surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect (see dedicated section). **Recommended for:** frozen and/or pre-cooked products.

(*) Not all of the accessories/ovenware are included in the standard equipment.

ROTISSERIE (some models only)

This is used for spit roasting and comprises:

- an electrical motor mounted on the rear part of the oven;
- a stainless steel rod, equipped with a detachable athermic grip and 2 recordable forks;
- a rod support to be inserted into the central guides of the oven cavity.

The rotisserie motor is operated by functions displaying ⟷.

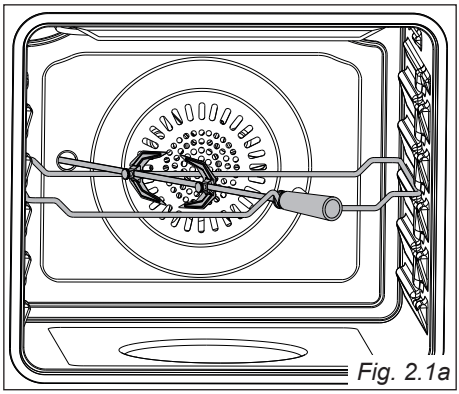


Fig. 2.1a

USE OF THE ROTISSERIE (fig. 2.1a, 2.1b)

- Insert the tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders (fig. 2.1a, 2.1b).
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- **Important!**
  Take care, the forks are sharp!
- Insert the rod into the motor opening (fig. 2.1a, 2.1b). It is correctly fitted only if the rod does not turn when inserted. It will then rotate only when the spit motor is operating (check the right rotation of the rod).
- Rest the rod onto the support of the spit collar (fig. 2.1a, 2.1b); then remove the grip by turning it to the left.
- Close the oven door and activate the rotisserie function.

  The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

Very important: The rotisserie must always be used with the oven door closed.

Do not grill for longer than 60 minutes at any one time.

Attention: The oven door becomes very hot during operation. Keep children away.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

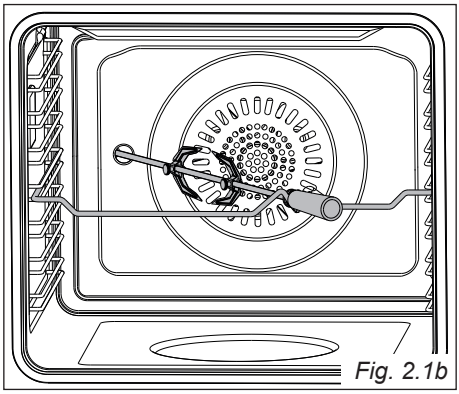


Fig. 2.1b

STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

a. Select function [fan] .
b. Set the temperature to 185 °C and preheat the oven.
c. Fill the grill pan with hot water.
d. Set the jars into the grill pan making sure they do not touch each other and the door and set the temperature to 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Select function [bottom] and set the temperature to 150 °C.
Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

COOKING DIFFERENT DISHES AT THE SAME TIME

When function [fan] or [bottom] is selected, the ventilated oven allows you to cook different types of food at the same time.
Fish, cakes and meat can be cooked together without the smells and flavours mixing.
The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20 - 25 °C between the different foods.

- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

GRILLING AND “AU GRATIN”

Grilling may be done by selecting grill+fan setting , because the hot air completely envelops the food that is to be cooked.
Set the temperature between the minimim and 200 °C maximum, and after having preheated the oven, simply place the food on the grid.
Close the door and let the oven operate until grilling is done.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Do not grill for longer than 60 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door closed.
Place the food inside positioning the rack as near as possible to the grill.
Insert the drip pan under the rack to collect the cooking juices.
Always grill with the oven door closed.

CAUTION: You can only use the grill function after an oven-cooking cycle if the temperature you set is higher than the one just used for oven cooking.

Do not grill for longer than 60 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

OVEN COOKING

To cook, before introducing the food, preheat the oven to the desired temperature.
When the oven has reached the desired temperature, introduce the food, control the cooking time and tum off the oven 5 minutes before the theoretical time to recuperate the stored heat.

PIZZA STONE (SOME MODELS ONLY)

Pizza Stone, the baking stone that retains the moisture from the dough and distributes heat evenly, is made with materials that can reach and maintain high temperatures. Ideal accessory for cooking pizza, bread and focaccia.

PIZZA FUNCTION

1. Place the pizza stone on an oven grid. Insert the grid on the third level of the side rack, counting from the bottom.
2. Turn on and preheat the oven with the stone inside. Select the pizza function and/or and set the temperature to 300 °C. Then start the oven.
3. The oven will automatically advice when preheat is over (after approximately 15 minutes). Place the pizza on the pizza stone.
4. For optimum cooking, see the Pizza Function table.
5. After cooking, leave the stone in the oven to cool completely.

CLEANING THE PIZZA STONE

Once the pizza stone has cooled down, clean it with a soft damp cloth, avoiding direct contact with water.
If necessary, use a metal spatula or knife to remove any food residues before cleaning with the cloth.
The stone is made of porous material, so do not wash it with detergents.
Do not wash in a dishwasher.
With use, dark patches may appear on the pizza stone: these have no effect on the quality of cooking.

LEAVENING FUNCTION (SOME MODELS ONLY)

The leavening function cuts the time it takes for your dough to rise.

Put the dough in an oven-proof container and place the container on an oven grid on the third level.

Select the leavening function and set the temperature to 40 °C. See corresponding icons.

Leave the dough to rise in the oven until it reaches twice its original volume. Leavening times may vary according to dough type and room temperature.

DESSERT DISH (SOME MODELS ONLY)

Aluminium tray, ideal for cooking biscuits and pastries.
The tray has a flat, non-stick surface, so there is no need to grease it or use baking paper to get perfect bakes.
Do not wash in a dishwasher.

AIR FRY ENAMELLED TRAY (Some models only)

The special Air Fry enamelled tray has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect without adding condiments.

Recommended for:
French fries (frozen potatoes classic or rustics), chicken wings, potato croquettes and other frozen or pre-cooked foods.

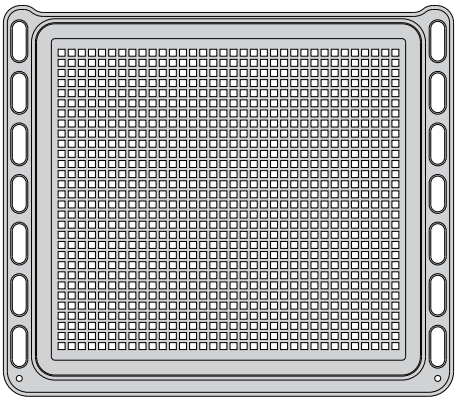
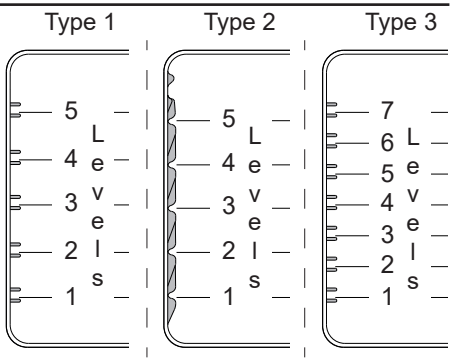


Fig. 2.2

COOKING ADVICE



The cooking settings specified in the tables below are guidelines and may vary according to the type and quantity of ingredients and the type of accessory used.

The appliance's cooking performance may differ from the performance of your previous appliance. You may therefore need to review the settings you usually use (temperature, cooking time and which level you place the oven grid on) according to the recommendations provided in the tables.
Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary. For best results, always preheat the oven.

Not all of the accessories/ovenware are included in the standard equipment. Those that are not included can be ordered as optional accessories or purchased on the open market.

PIZZA

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
MARGHERITA PIZZA	180	300	or	1 or 2-3	1 or 3-4	4 - 5		Pizza stone
CAPRICCIOSA PIZZA	180	300	or	1 or 2-3	1 or 3-4	5 - 6		Pizza stone
CALZONE PIZZA	180	300	or	1 or 2-3	1 or 3-4	5 - 7		Pizza stone

BAKERY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
BIGA BREAD	390-410	210-230		2	2	25-35	110-130	Pizza stone
BREAD 4 pieces	90-110 piece	225-240		2-3	3	30-40	100-170	Pizza stone
FOCACCIA WITH OLIVES	400-500	245-260		2-3	3	20-25		Aluminium baking tray
CLASSIC FOCACCIA	400-500	225-240		2-3	3	20-25		Aluminium baking tray

FIRST COURSES

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
LASAGNE	900-1000	175-190		2-3	3	25-35		Aluminium baking tray
AUBERGINE PARMESAN	600-750	180-200		2-3	3	20-30		Aluminium baking tray
SAVOURY CAKE	800-900	190-210		2-3	3	40-50		Aluminium baking tray

VEGETABLES

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
POTATOES	240-260	170-190		2-3	3	35-45		Baking tray
CARROTS	150-170	170-190		2-3	3	30-40		Baking tray
BROCCOLI	150-160	165-180		2-3	3	20-30	155-165	Baking tray
CAVOLFLOWERS	400-500	165-180		2-3	3	20-30		Baking tray

MEAT

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
ROAST VEAL	350-450	160-180		2-3	3	80-100	150-170	Baking tray

FISH

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SEA BASS	900-1000	175-190		3	4	30-40		Baking tray
TROUT 2 Portions	1100-1300	175-190		3	4	20-30	195-210	Baking tray
SEA BREAM	500-650	175-190		2-3	3	25-35	100-125	Baking tray
BAKED SEA BREAM	450-550	175-180		2-3	3	25-35		Baking tray
SLICE OF SALMON	150-250	190-210		2-3	3	10 - 15	100-125	Baking tray

POULTRY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
TURKEY RUMP	400-450	170-190		2-3	3	40-50	90-110	Baking tray
CHICKEN	1100-1300	190-210		2	2	65-75		Baking tray
ROASTED CHICKEN	1200-1400	190-210				85-95		Baking tray

SWEETS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SPUNGE CAKE	360-430	175-180		2-3	3	20-30		Round cake tin
JAM CROSTATA	700-800	175-185		2-3	3	20-30		Cake tin
PLUM CAKE	450-550	160-180		2	2	30-40		Rectangular cake tin
MUFFIN	350-450	160-180		2	2	20-35	140-160	Muffin cups
STRUDEL	650-750	175-185		2-3	3	25-35		Baking tray
POUND CAKE	680-730	175-185		2-3	3	35-45		Round cake tin
APPLE CAKE	1350-1500	175-185		2-3	3	35-45		Round cake tin
BISCUITS	135-150	175-185		2	2	12-18		Dessert dish
BISCUITS	270-300	175-185		Multilevel 2 and 4	Multilevel 2 and 4	12-18		Dessert dish

FROZEN FOODS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
FROZEN POTATOES Classic	580-620	195-205	or	3	3	12 - 15		Air fry tray
FROZEN POTATOES Rustics	600-700	215-225	or	3	3	12 - 15		Air fry tray
NUGGETS	220-270	175-185	or	3	4	12 - 17		Air fry tray
POTATO CROQUETTES	700-800	215-225	or	3	4	14 - 17		Air fry tray
BATTERED VEGETABLE	450-550	215-225	or	3	3	12 - 15		Air fry tray

3 ELECTRONIC PROGRAMMER

NOTE: If the programmer is switched off while the oven is still hot, the status bar on the right section of the display signals the progress of the cooldown.

USER PREFERENCES SETTINGS

The clock, display brightness and volume level need to be set when switching on the oven for the first time, or after a power cut.

It is also possible to enter the settings menu when the oven is in stand-by mode, i.e. the programmer is switched on but the oven is not operating, by touching and holding the " " key for 5 second. **NOTE:** By accessing the settings in this way, the amperage setting will also be shown, as 13 A or 16 A appears on the display. This is not relevant for your model and we suggest not to change the deafult setting (even if the operation of the appliance will not be affected by changing this setting).

SETTING THE CLOCK

When connecting for the first time, or after a power cut, " 12:00 " blinks on the programmer display.
To set the time:

1. touch the " ⏻ " key. The hour digits blink and " ⚙ " appears on the display.
2. Use the ∧ and ∨ keys to set the current hour, then touch the " 🕒 " key to confirm. The hour digits stop blinking.
3. Now the minutes digits blink on the display. Use the "∧" and "∨" keys to set the minutes, then touch the " 🕒 " key to confirm. The clock is now set.

SCREEN BRIGHTNESS SETTING

After having set the clock, " br 19 " starts blinking. The display also shows some lines on the right, depending on the chosen brightness level.

It is possible to select among three brightness levels. To set the brightness, use the "∧" or "∨" key. Then touch the " ▷|| " key to confirm.

VOLUME LEVEL SETTING

After having set the brightness, " SoUn " starts blinking. The display also shows some lines on the right, depending on the chosen volume level.

It is possible to select among three volume levels. To set the volume level, use the "∧" or "∨" key. Then touch the " ▷|| " key to confirm.

MANUAL COOKING

To manually use the oven, without the aid of programs:

1. Touch the " ⏻ " key. This will turn the programmer on, but not the oven.
2. The function menu is selected, as indicated by the illuminated " □ " key and the line on the left side of the " ⁞═ " symbol.
   Choose the desired cooking function by using the "∧" or "∨" key: the diagram on the left section of the display shows the functions, and the right section of the display shows the default temperature.
   For some functions, the central section shows the default duration (in minutes). See also "SEMI-AUTOMATIC COOKING".
   Note: Other symbols may appear and disappear from the display, depending on wether the corresponding features are available for each function.
3. To change the temperature, touch the " 🌡 " key. The temperature setting is selected, as indicated by a line on the left of " 🌡 ". Use the "∧" or "∨" key to set the desired temperature.
   Note: for grill functions, it is not possible to set the temperature. Instead, the numbers on the display show the power level of the grill, with " 05 " being the default level. **IMPORTANT: when grilling, set grill level** " 03 " **maximum.**
   During cooking, the temperature can be adjusted at any time by accessing the temperature menu as described.
4. Touch the " ▷|| " key to start the oven.
   If the oven is not at temperature, " 🌡↑ " and the status bar in the right section of the display signal the advancement of oven heating. When the temperature is reached, two **"beeps**" sound, " 🌡↑ " and the status bar disappear.

At the end of the cooking, touch the " ▷|| " key to switch off the oven. If you do not wish to continue cooking, switch off the programmer by touching the " ⏻ " key.

FAST PREHEAT FUNCTION

This function allows a fast preheating of the cavity with the aid of the heating elements and the fan.
IMPORTANT: Before using the Fast preheat function, remove all accessories from the oven.

To activate Fast preheat, select the function and temperature as described in "MANUAL COOKING" and touch the " 🌡 " key until a line appears on the left of " 🌡 ". Then touch the " ▷|| " key to start the oven. " 🌡 " appears and

the status bar in the right section of the display signals that the preheating is in progress. When the temperature is reached, two **"beeps**" sound and " " and status bar disappear.
To deactivate the Fast preheating function, touch the " ▷|| " key. The Fast preheat will be paused (see also "PAUSE FUNCTION"). However, after pausing Fast preheat it is possible to switch off the oven and programmer or to set another function, program and temperature; this will deactivate the Fast preheat function.

FOOD CATEGORIES

Your oven features 4 default programs to cook meat, fish, bread, and vegetables.
To choose one of these programs, touch the " □ " key to access the food categories menu " " and select the required food category by using the "∧" or "∨" key. The symbols on the right of the oven diagram indicate the selected category. Moreover, " " lights up in the square area next to the icons. See also "EASY STEAM".
Then touch the " ▷|| " key to start the oven.
Note: When using these programs there is no need to manually set cooking time and temperature and to preheat the oven. However, it is still possible to adjust time and temperature as described in "MANUAL COOKING".

EASY STEAM

Note: The Easy Steam function is only available in combination with Food Categories.

By evaporating water inside the oven, the Easy Steam function helps make food soft on the inside and crisp on the outside.

1. With the oven cold, pour 250 ml of drinking water (or the quantities of water indicated in the cooking tables) into the circular well on the floor of the oven.
2. Place the food in the oven and select the proper Food Category as described in "FOOD CATEGORIES". The Easy Steam function will activate automatically.
   Caution: never open the door or top up the water when cooking is in progress. Burns hazard!
3. At the end of the cooking process, open the door slowly and let the steam out.

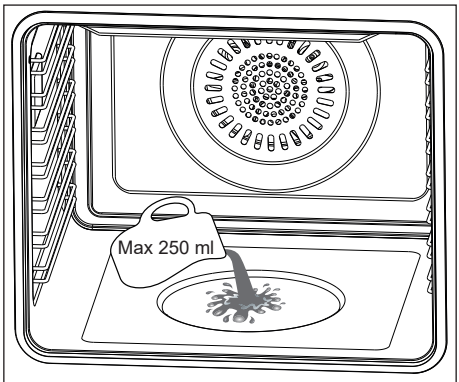


Fig. 3.1

Caution: to prevent the formation of lime-scale, you are advised to clean the bottom of the oven after each cooking cycle with Easy Steam, once the oven has cooled down completely.

You are also advised to wipe the condensation off the door glass with a soft cloth (see "CLEANING AND MAINTENANCE").

Alternate Easy Steam cycles with conventional cooking cycles.

WI-FI CONNECTION

Your appliance can be operated remotely using the "hOn" mobile app. Connect your appliance to ensure it is always up to date with the latest software and features.

Note: A private Wi-Fi network is mandatory to operate the oven remotely.

If you want to access the Wi-Fi menu, turn on the programmer, touch the " □ " key as many time as needed until a line appears on the left of the symbol " ", indicating the Wi-Fi settings/mode, then touch the " " key and navigate the Wi-Fi settings and statuses by touching the "∧" or "∨" key:

Message on the display	Setting	Status
On	Switch on the connection to the Wi-Fi network by touching the " ▷|| " key.	The oven is connected to the Wi-Fi network and cooking processes can be monitored (but not controlled) from the app.
hOn	Enable the connection between the oven to the "hOn" app by touching the " ▷|| " key.	The oven can be operated remotely (after having activated remote control - see "Setting your oven to operate it remotely").

rSt	Reset the connection to the Wi-Fi network or the pairing between your oven and your smartphone. See “Resetting the pairing between your oven and your smartphone”.	-
OFF	Switch off the connection to the Wi-Fi network by touching the “ ▷|| ” key.	The oven is not connected to the Wi-Fi network.
ConnEct	-	The oven is connecting to the Wi-Fi network.
blinking	-	The oven is searching for a Wi-Fi connection.
steadily lit	-	The oven is connected to the Wi-Fi network.

Pairing your oven and your “hOn” account

To remotely operate your oven, you have to pair it to your “hOn” account first. To do so:

1. download the “hOn” app on your smartphone.
2. Follow the instructions on screen to register.
3. Allow your location permission and enable the GPS of your smartphone. Connect to your home Wi-Fi network and turn on your smartphone Bluetooth.
4. Tap on “ADD APPLIANCE“ and then on “Oven”. Then follow the instructions on screen to complete the procedure.

Note: Your oven will be paired to your “hOn” account. In this way, if you want to operate your oven using more than one smartphone, you can do so by downloading the “hOn” app on every device you want to use and access to the same account in each of them.

Setting your oven for remote operation

Touch the “ ” key to activate the remote control. “ ” will appear in the right section of the display.

Note: When the programmer is turned off but the remote control is on, “ hOn ”, “ ”, and “ ” are steadily lit on the right side of the display and it is possible to schedule a cooking or start the oven from the app.

Operating your oven remotely

By remotely operating your oven, it is possible to schedule and start programs or recipes and monitoring the cooking process in real time.

To operate the oven remotely, navigate the programs in the “hOn” app, tap on the one you want to use and follow the prompts and instructions. It is possible to choose among the functions and food categories of your oven listed in the app; each of them comes with default time and temperature, which can be adjusted according to your needs before starting the cooking.

Note: It is not possible to use the grill while remotely operating the oven.

The “hOn” app also allows to choose from a list of ready-made recipes and to create customized ones. **Note:** If you try to use a recipe that uses a function not featured in your oven, the cooking will not start.

Note: When operating the oven from your smartphone, it may take a few seconds to start or stop the cooking programs.

At the end of the cooking program, you will be notified on your smartphone by the “hOn” app.

Resetting the pairing between your oven and your “hOn” account

If you wish to unpair your oven and your “hOn” account:

1. remove the appliance from the “hOn” app. You can do this by navigating the settings in your oven tab in the app.
2. You now have to reset the pairing from the oven. Touch the “ ” key as many time as needed until a line appears on the left of the symbol “ ”, indicating the Wi-Fi settings. “ On ” appears on the right side of the display.
3. Touch the “ ” key. “ On ” starts blinking.
4. Touch the “ ” or “ ” key until “ rSt ” appears on the display. Then touch the “ ▷|| ” key.
5. Wait for the word “ OFF ” to appear on the display.

The pairing between your oven and your “hOn” account is now deleted.

Note: As the Wi-Fi connection of your oven was reset, it may take some minutes for your appliance to connect to the Wi-Fi network again.

You can now pair your oven to a “hOn” account again by following the instructions in “Pairing your oven and your “hOn” account”.

USING THE TIMER

You can use the timer at any time, even when the programmer is switched off.

ATTENTION - MOST IMPORTANT: This is only an alarm that DOES NOT switch off the oven or grill.

REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.

The timer can be set for a maximum time of 2 hours.

1. Touch the “ ” key as many time as needed until a line appears on the left of “ ”, indicating that the timer function is selected.
2. Use the “ ” and “ ” keys to set the duration of the countdown, that will be confirmed after about two seconds or after touching the “ ” key.
   Note: when no cooking is in place, the timer duration will be confirmed only by touching the “ ” key.
   VERY IMPORTANT: if the programmer is switched on but the oven is not operating, starting the timer will also start the oven with the set function and temperature, and preheating stage if needed. If you wish to use the timer without cooking, it is best to switch off the programmer and then set the countdown.
3. When the timer is active, “ ” and the countdown are steadily illuminated on the display. If the programmer is switched on, the status bar in the central section of the display signals the advancement of the countdown.

At the end of the countdown, “ ” and “ End ” blink on the display and three “**beeps**” sound once if the oven is operating, or for about 25 seconds if the appliance is switched off. If the oven is operating, remember to manually switch it off if you do not wish to continue the cooking. If the programmer is switched off, touching the the “ ” key will switch it on, and touching the “ ” key allows to set the timer again.

It is possible to reset the timer in operation at any time by setting the timer duration to 00:00.

SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed.
The semi-automatic cooking program can be set for a maximum period of 12 hours.

1. Select the function and temperature as described in “MANUAL COOKING”.
2. Touch the “ ” key once to access the time menu, and then as many time as needed until a line appears on the left of the symbol “ ”, indicating that the semi-automatic cooking is selected.
3. Use the “ ” and “ ” key to set the duration of the cooking and touch the “ ” key to start the oven.

4A. If no preheat is required, the countdown starts immediately.

4B. If the oven is not at temperature, the preheating stage will start. After its completion, four “**beeps**” will sound and “ ” and time start blinking on the display. To start the semi-automatic cooking program, touch the “ ” key.

5. During cooking, “ ” and the countdown are steadily illuminated on the display. The status bar in the central section of the display signals the advancement of the program.
   Function, duration, and temperature can be adjusted during cooking by selecting the respective menus as described in “MANUAL COOKING”. The new value will be confirmed after about 2 seconds, or by briefly touching the “ ” key.
6. At the end of the program the oven turns off, “ End ” blinks on the display and three “**beeps**” sound. Switch the programmer off and switch it back on if you wish to continue cooking.

It is possible to cancel the semi-automatic cooking program at any time:

- by setting the cooking duration to 00:00. The program will be canceled, but the oven will keep operating with the set function and temperature;
- by touching the “ ” key, the cooking will be paused, the program settings will be memorized, and if you touch the “ ” key again the semi-automatic cooking will be resumed (see also “PAUSE FUNCTION”). However, after pausing the program it is possible to switch off the oven and programmer or to set another function, program and temperature; this will cancel the previous semi-automatic cooking program.

AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.
Check that the clock shows the correct time.

1. Select the function and the temperature as described in “MANUAL COOKING”.
2. Touch the “ ” key once to access the time menu, and then as many time as needed until a line appears on the left of the symbol “ ”. Use the “ ” and “ ” key to set the duration of the cooking.
3. Touch the “ ” key again, as many time as needed until a line appears on the left of the symbol “ ”, indicating that the automatic cooking is selected. Use the “ ” and “ ” key to set the cooking start time. Then touch the “ ” key to confirm.
4. The central section of the display shows the programmed cooking start time and “ ”. The oven turns off but it is now set for automatic operation.

   Note: if the oven is programmed but switched off, it is possible to change the start time by touching the “ ” key and accessing the automatic cooking setting again.
5. When the oven switches on at the set time, it will behave as described in “SEMI-AUTOMATIC COOKING”.

IMPORTANT: Grill functions cannot be programmed for automatic cooking.

It is possible to cancel the automatic cooking program before its start by changing the starting time to the current time or by switching off the programmer.

KEY LOCK

This function is used to prevent the accidental touch of the programmer selection keys to avoid unintentionally activating or modifying its functions.

The key lock can be activated at any time, with a cooking in progress or with the oven and/or programmer switched off.

The key lock can be activated and deactivated by touching the “ ” and “ ” keys simultaneously and holding them for 3 seconds. The “ ” symbol appears on the display.

If the programmer keys are touched while the key lock is active, a “**beep**“ sounds and the “ ” symbol blinks on the display.

WIRELESS FOOD PROBE (some models only)

The wireless food probe allows to check the internal temperature of food while cooking. It is not possible to use the food probe when the semi-automatic or automatic cooking programs are active.

Before using the probe, charge it in the following way:

1. insert the probe in its USB charger and close the cover.
2. Connect the charger to a power source with a USB cable. **Note:** we suggest not to use power banks, as the charger may not work properly due to the auto switch-off function.
   The charger LED will flash during charging, and it will turn off when the probe is fully charged.

To use the wireless food probe:

1. Insert the probe in the food entirely. Its point has to be as close as possible to the thickest part of the food. Then insert the food in the oven.
2. Select the desired function and temperature, and touch the “ ” key until a line appears on the left of “ ”, then wait a few seconds. The probe ID (stamped on the top flat part of the probe itself) will appear on the display as the oven recognizes it.

   Note: If the probe is not detected, the display will show “ no ProbE ”. Charge it before using it again.
3. Touch the “ ” key. The target temperature of the food appears in the central section of the display. You can change it by touching the “ ” and “ ” key.
4. Touch the “ ” key to start the oven. During cooking, the oven will use the data provided by the probe to monitor the internal temperature of the food.
5. When the target temperature is reached, the alarm sounds and the oven turns off. The probe can be removed from the food.
   CAUTION! The probe is hot, be careful when handling it.

PAUSE FUNCTION

This function can be used to pause a cooking process which has already been set, either in manual mode or using the automatic switching off feature.

When it is selected, the cooking is stopped immediately.

To enable or disable it, simply touch the “ ” key.

4 CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Always clean the oven with appropriate products after use.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**

WARNING:
When correctly installed, your product meets all safety requirements laid down for this type of product category.
However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.
Dry preferably with a microfibre or soft cloth.
Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS AND PAINTED OR SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.
IMPORTANT: These parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.
CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GLASS CONTROL PANEL

Clean using an appropriate product. Always dry thoroughly.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the control panel since they can scratch the surface, which may result in shattering of the glass.

ELECTRONIC PROGRAMMER DISPLAY CLEANING

Clean the programmer display using a soft cloth, warm water and neutral soap, or a soft cloth with a liquid detergent (non-abrasive).
When cleaning, be careful to move the cloth in one direction only.
Then wipe the display with a damp cloth and dry it with a soft cloth.
IMPORTANT: DO NOT use chlorine-based or acid-based cleaning products, abrasive products or non-neutral detergents as they may cause irreparable damage to the surface. DO NOT spray cleaning liquids directly on the programmer display.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water.
Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.
Abrasive cleaning agents, scouring pads/cloths or sharp metal scrapers should not be used on the cavity surface.
NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.
Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

CLEANING THE CIRCULAR WELL ON THE FLOOR OF THE OVEN

After using the Easy Steam and Idroclean functions, you are advised to clean and dry the circular well on the floor of the oven.
All enamelled parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products.
Dry with a soft cloth.

Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.
Do not store flammable material in the oven.
Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.
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.

IDROCLEAN (some models only)

1. **With the oven cold, remove all accessories**, pour 100 ml of drinking water into the circular well on the floor of the oven. Touch the " ☐ " key until " " is selected and " " appears on the display. Duration and temperature are already set by default and the program can be started by touching the " ▷|| " key.
   Do not use any type of detergent.
2. **Once the oven is completely cold**, wipe the inside of the oven with a damp cloth to remove any residues, and use a soft cloth to wipe any condensation off the inside of the oven or the inside of the door glass.

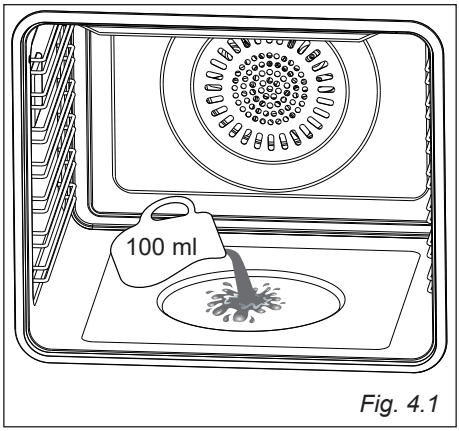


Fig. 4.1

The Idroclean function provides quick, everyday, detergent-free cleaning, but **is not a substitute for the more thorough cleaning** needed to remove baked-on dirt: for this purpose, clean by hand, using specific products. For best results, the Idroclean function should be used after each cooking cycle.

CAUTION: never open the oven door or top up the water in the well on the floor of the oven when the Idroclean function is in operation.
Burns hazard!

GREASE FILTER (some models only)

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted. Slide in the grease filters on the back of the oven as in fig. 4.2.
- When baking pastry etc. this filter should be removed.
- **Clean the filter after any cooking!**
  The grease filter can be removed for cleaning and should be washed regularly in hot soapy water. Always clean the filters after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.

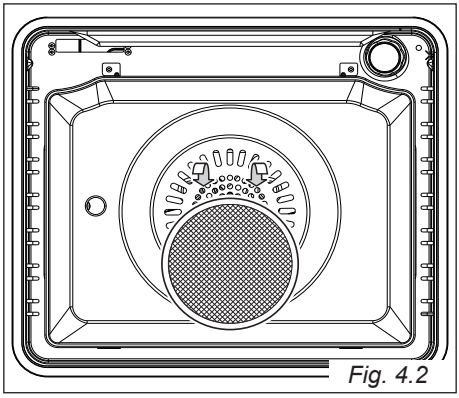


Fig. 4.2

OVEN FITTING OUT

1. MODELS WITH SIDE WIRE RACKS:

Assembly of the side runner frames

- Slide the rear prongs of the side rack into the holes "**A**" at the rear of the oven (fig. 4.3a).
- Slide the front prong of the side rack into the holes at the front of the oven (fig. 4.3b).
- Slide in, on the guides, the shelf and the tray (fig. 4.3c).
  The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
  Only for the models supplied with Air Fry tray:
  The Air Fry tray must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven (fig. 4.3d).
- To dismantle, operate in reverse order.

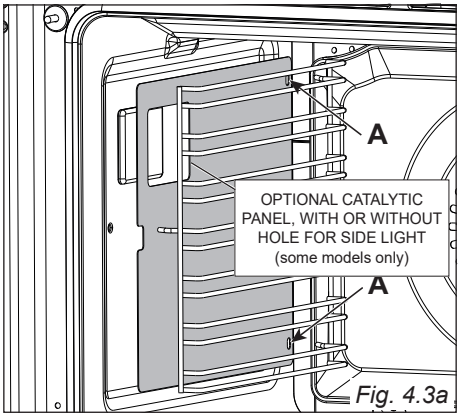


Fig. 4.3a

Fit the catalytic panel to the side rack (some models only)

- Make sure the panels are fitted correctly (with the arrow pointing up and the rear holes aligned with holes "**A**" in the back of the oven): the cut-out in the panel must be placed over the light in the oven (certain models only).
- The panels must be positioned between the inside wall of the oven and the side rack. Once the catalytic panels are in place, securing the side rack will also secure the panels.

2. MODELS WITH EMBOSSED CAVITY:

- The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 4.3e.
- To remove it, operate in the reverse order.

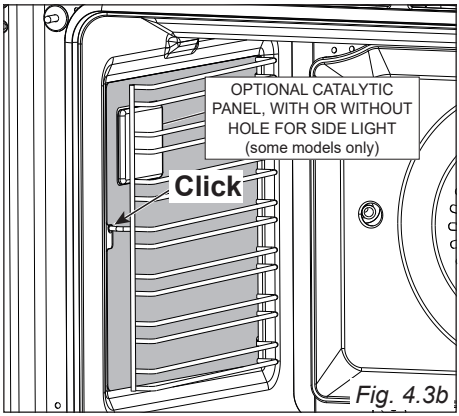


Fig. 4.3b

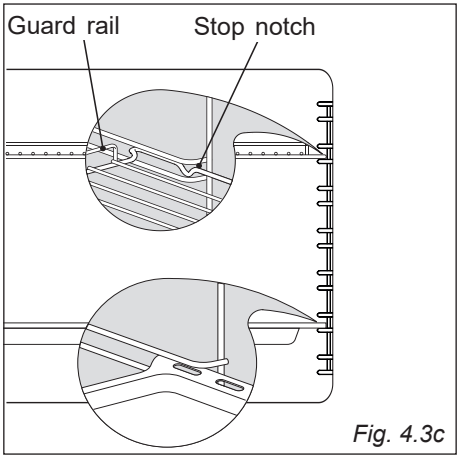


Fig. 4.3c

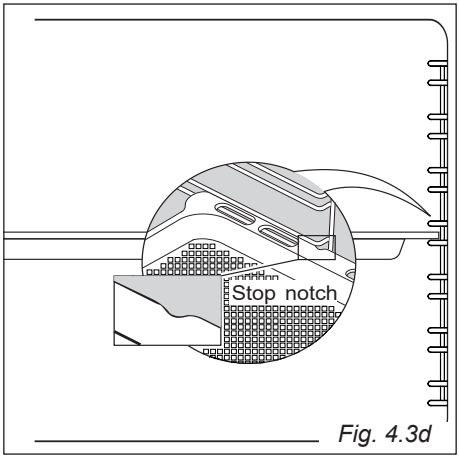


Fig. 4.3d

ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS (some models only)

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200 °C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven "idling" on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven and to wash them with tepid soapy water and then wipe off with a soft cloth.

Do not clean or wash them with abrasive products or with products containing acids or alkalis.

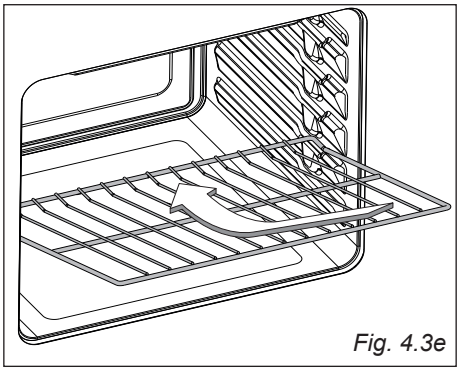


Fig. 4.3e

TELESCOPIC SLIDING SHELF SUPPORTS (some models only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelf and tray.

They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Fit the sliding shelf supports onto the top wire of a rack and press. You will hear a click as the safety locks clip over the wire.

IMPORTANT NOTE: When cooking with the rotisserie DO NOT position the grill tray on the sliding shelf supports.

To remove the telescopic sliding, operate in reverse order.

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse in soapy water, or use oven cleaner on them.

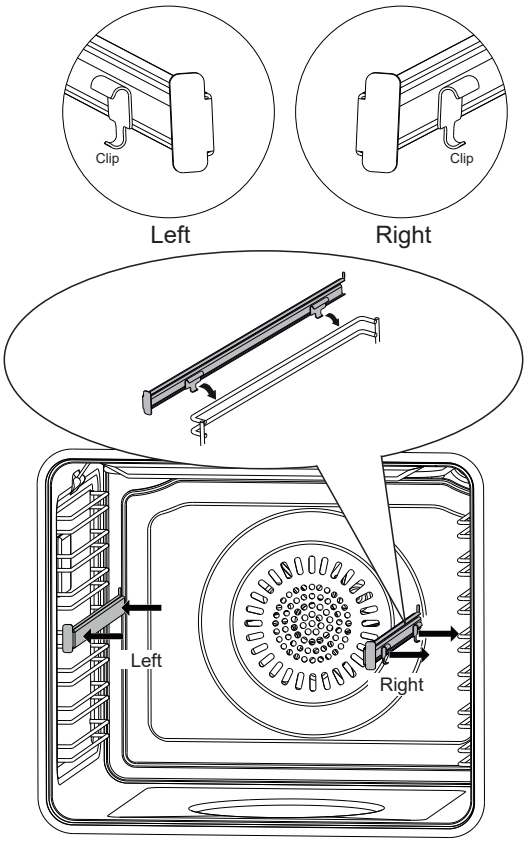


Fig. 4.4

REPLACING THE OVEN LIGHTS

(NOTE: DEPENDING ON YOUR MODEL, YOUR OVEN MAY ONLY HAVE SOME OF THESE LIGHTS)

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover (fig. 4.5 - 4.6).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220-240 V ac and same power (check watt power as stamped in the bulb itself) of the replaced lamp.
  IMPORTANT WARNING: Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.
- Refit the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.

The intended purpose of the lamp, fitted on this appliance, is to illuminate the oven cavity and thus help the user to better monitor the food while cooking. This lamp is not suitable for other usage (e.g. environments lighting).

This product contains a light source of energy efficiency class G.

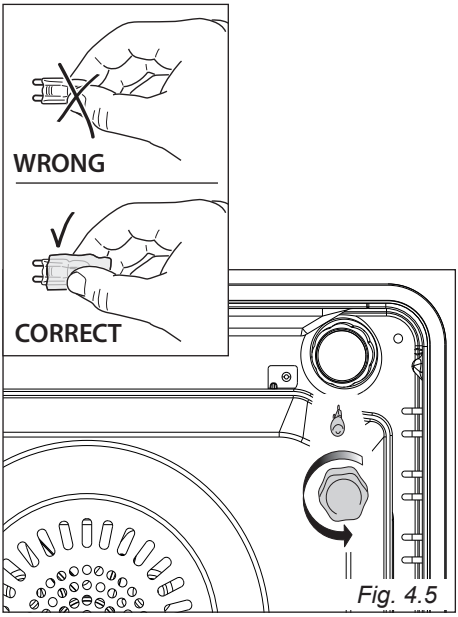


Fig. 4.5

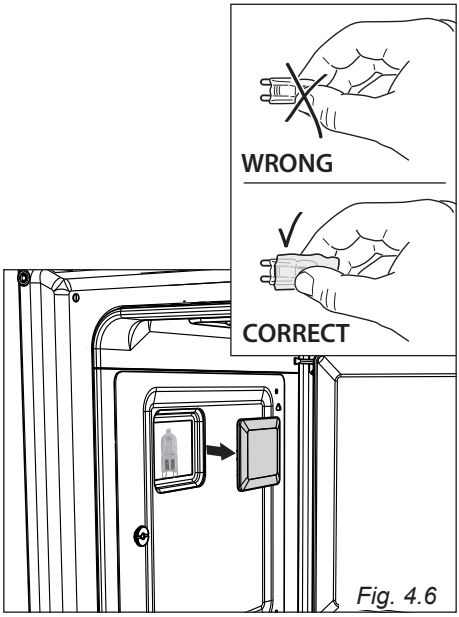


Fig. 4.6

REMOVING AND REPLACING THE INNER AND MIDDLE DOOR GLASS PANES FOR CLEANING

If you wish to clean the inner pane of glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**
  Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.
  Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 4.8).
- Open the lever "**A**" completely on the left and right hinges (fig. 4.9).
- Hold the door as shown in fig. 4.7.
- Gently close the door until left and right hinge levers "**A**" are hooked to part "**B**" of the door (fig. 4.9).
- Withdraw the hinge hooks from their location following arrow "**C**" (fig. 4.11).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

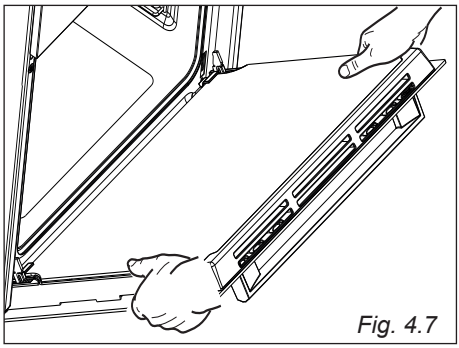
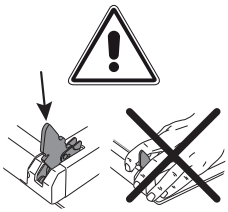


Fig. 4.7

Important!

Always keep a safe distance from the door hinges, paying special attention to the position of your hands.
If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



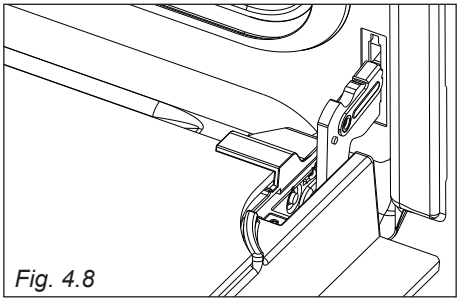


Fig. 4.8

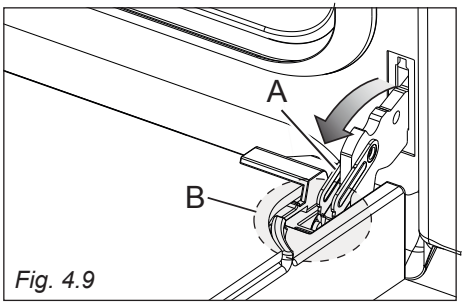


Fig. 4.9

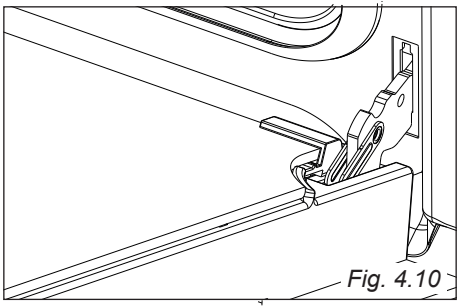


Fig. 4.10

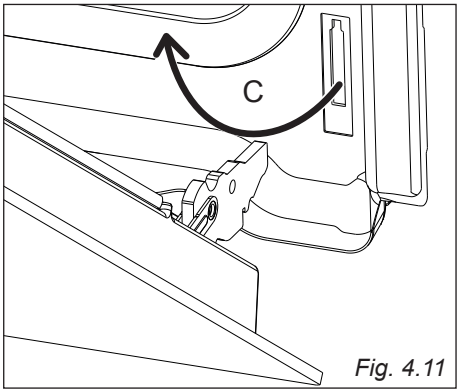


Fig. 4.11

To remove the inner pane

- Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (figs. 4.12, 4.13).
- Gently lift and pull out the inner pane of glass by releasing it from the bottom retainers. Do not angle the pane too much as you may damage the glass (fig. 4.14).

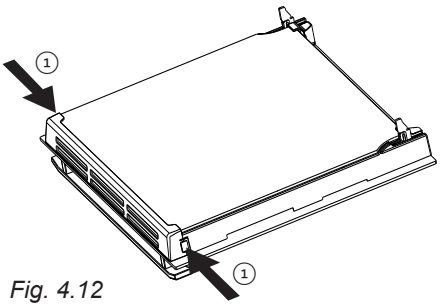


Fig. 4.12

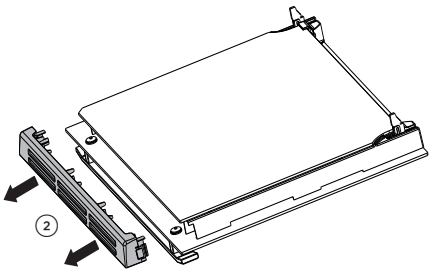


Fig. 4.13

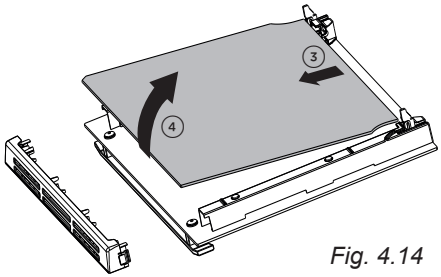


Fig. 4.14

To remove the middle pane (some models only)

- Gently lift and pull out the middle pane of glass by releasing it from the bottom retaining notches (fig. 4.15).

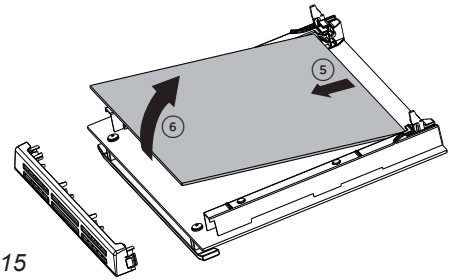


Fig. 4.15

After cleaning replace the door glass panes

When replacing the glass panes make sure that:

- you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly;
- you take extra care not to bump the edges of the glass against any object or surface you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

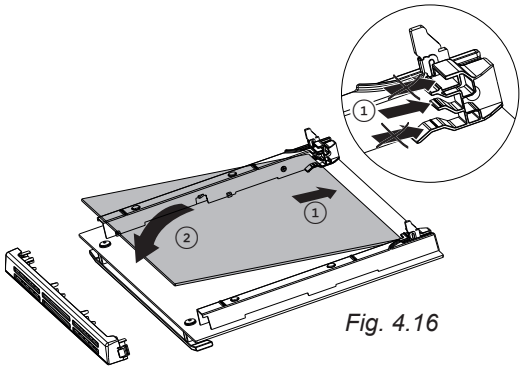


Fig. 4.16

Replace the middle pane (some models only)

Ensure the pane is the right way up (the warning text should be readable back to front when the pane is fitted correctly).

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.

Replace the inner pane

Make sure you fit the glass the right way up, with the bevelled top corner in the correct position.

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.
- Slide the glass retainer back into place and ensure it is fully clipped securely in place.
  Important!
  Make sure the glass retainer is correctly and firmly in place and the glass pane is secure.

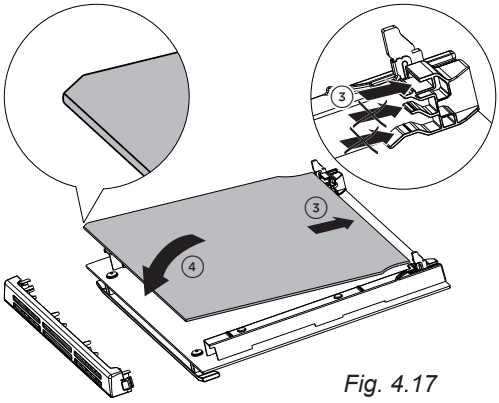


Fig. 4.17

- GUARANTEE FOR UNITED KINGDOM -
THE FOLLOWING INFORMATION ARE FOR THE UNITED KINGDOM ONLY

Your new **"De' Longhi"** product comes with 12-month guarantee covering all parts and labour.

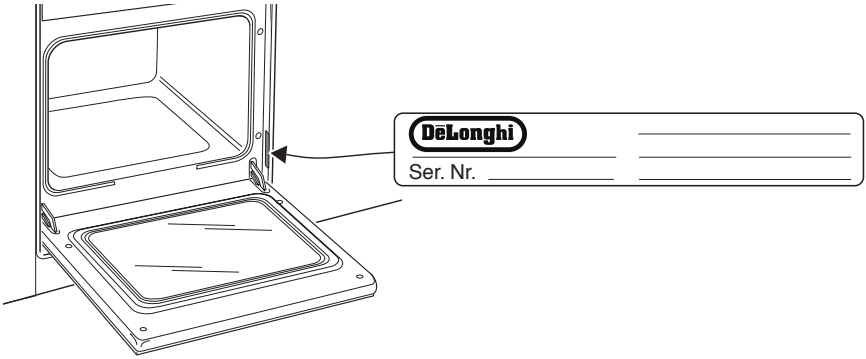
If your appliance proves to be defective as a result of faulty materials or workmanship during the guarantee period, these parts will be repaired or replaced free of charge.

AFTER SALES SERVICE

Should you require service, spares or product information and advice:

- Please Telephone 01908 733 010 (Great Britain)
  028 9744 2461 (Northern Ireland - Mon to Fri 9:00am to 5:00pm Excluding Bank Holidays)
- Details of your purchase receipt will be required if you require service within the first 12-month of purchase.

1. The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee.
2. The manufacturer undertakes within the specified period, to repair or replace free of charge any parts of the appliance found to be defective provided that:
   - We are promptly informed of the defect.
   - The appliance is installed and used in accordance with the written instructions enclosed with the appliance.
   - The appliance is used only on an electrical supply as indicated on the rating label fixed to the appliance.
   - The appliance has not been altered in any way or subject to misuse or repaired by a person other than an authorised service agent.
3. No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial, semi-commercial or communal use.
4. This guarantee applies throughout the UK and Channel Islands.
5. Any repaired or replacement appliances will be guaranteed on these terms for the unexpired portion of the guarantee.



The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.
The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

Cod. 1106842/GB - ß3