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NOTE: THIS APPLIANCE MUST BE INSTALLED SOLELY AND EXCLUSIVELY BY A QUALIFIED TECHNICIAN. ANY TECHNICAL PROCEDURES MUST BE CARRIED OUT BY AN AUTHORIZED TECHNICIAN.



INSTRUCTIONS FOR THE USER: *these instructions contain user advices, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.*

IMPORTANT SAFETY INSTRUCTION

RANGE SAFETY



READ AND SAVE THESE INSTRUCTIONS – Your Safety And the Safety of Others Are Very Important. We have provided many important safety messages throughout this manual and on your appliance. Read all instructions before using your appliance and always obey all safety messages.



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.

UNDERSTAND SIGNAL WORDS

A signal word – DANGER, WARNING, or CAUTION – is used with the safety-alert symbol. DANGER identifies the most serious hazards. It means you can be killed or seriously injured if you do not immediately follow instructions. WARNING means you can be killed or seriously injured if you do not follow instructions. CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

All safety messages will inform you as to potential hazards, inform you on how to reduce the risk of injury and as to what can occur if the instructions are not followed.

IMPORTANT: Observe all government codes and ordinances. Refer to the Installation Instructions Manual to install the appliance.

WARNING: for your safety, the information in this manual must be followed to minimize the risk of fire or explosion, or to prevent property damage, personal injury or death

Do not store or use gasoline or other flammable vapors, liquids or materials in the vicinity of this or any other appliance.



WARNING

RANGE TIPPING HAZARD



- All ranges can tip
- Injury to persons could result
- Install anti-tip device packed with the range
- See installation instructions

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN DEATH OR SERIOUS BURNS TO CHILDREN OR ADULTS.



NOTE: This range is NOT designed for installation in manufactured (mobile) homes or for installation in Recreational Park Trailers.

DO NOT install this range outdoors.

IMPORTANT SAFETY INSTRUCTION

EN



WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified technician.
- NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.
- DO NOT LEAVE CHILDREN ALONE: Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

CAUTION: Do not store items of interest to children in an area where the appliances are in use. Children climbing on the range to reach items could be seriously injured.

- WEAR PROPER APPAREL: loose fitting or hanging garments should never be worn while using the appliance.
- For safety reasons and to avoid equipment damage, never sit, stand or lean on the oven door.
- FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN AN OVEN OR NEAR SURFACE UNITS.
- GREASE IS FLAMMABLE: Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect.
- DO NOT USE WATER ON GREASE FIRES: Turn appliance off and smother fire with baking soda or use dry chemicals or foam-type extinguisher.
- USE ONLY DRY POTHOLDERS: Moist or damp potholders on hot surfaces may cause burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloths in place of potholders.
- Never let clothing, potholders or other flammable materials come in contact with or too close to any element until it has completely cooled.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- PLACE THE OVEN RACKS IN DESIRED POSITION WHILE THE OVEN IS COOL. If a rack must be removed while the oven is hot, do not let potholders contact hot heating element in oven.
- USE CARE WHEN OPENING THE OVEN DOOR: Let hot air or steam escape before removing or replacing foods.
- Do not leave the packaging in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.
- Do not obstruct ventilation openings and heat dispersal slits.

IMPORTANT SAFETY INSTRUCTION

- ELECTRICAL GROUNDING IS REQUIRED. It is the customer's responsibility:
 - a) To contact a qualified electrical installer.
 - b) To ensure that the electrical system is adequate and in conformance with the national ANSI/NFPA 70 Electrical Code – Latest Edition; or the Canadian Electrical Code, C22.11 – 1982 and C22.2 No. 61 (or latest edition) and all local codes and ordinances.
- Always check that the control knobs are in the “zero” (off) position when you finish using the cooker.
- Do not put pans without a perfectly smooth and flat bottom on the hob. NEVER USE THE COOKING HOB AS A WORK SURFACE.
- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. REFER TO THE INSTALLATION INSTRUCTIONS MANUAL.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

CAUTION: In case of a crack being detected in the glazed ceramic hob, immediately disconnect from mains and contact the nearest servicing centre.

- **USER SERVICING:** Do not repair or replace any part of this appliance, unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Never use any part of the range or oven for storage. Flammable materials can catch fire and plastic items may melt or ignite.
- Do not hang articles from any part of the appliance or place anything against the oven. Some fabric are quite flammable and may catch on fire.
- DO NOT USE ALLUMINUM FOIL TO LINE ANY PART OF OVEN OR RANGE. Use of a foil liner could result in a shock or fire hazard, or the obstruction of the flow of combustion and ventilation air. Foil is an excellent heat insulator and heat will be trapped beneath it. This will upset the cooking performance and can damage the finish of the oven of the range.
- Never leave the range unattended when using high power settings. Boilover cause smoking and greasy spillovers that may ignite.

IMPORTANT: After a spill or boilover, turn off the heating zone and clean around it. After cleaning, check for proper operation.

- Only certain type of glass, heat-proof glass ceramic, ceramic, earthenware, or other glazed utensils are suitable for range use. This type of utensil may break with sudden temperature changes. Use only on low or medium heat settings, according to the utensil manufacturer's directions.
- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure may cause the containers to burst.
- DO NOT USE FLAMMABLE CLEANERS TO CLEAN THE RANGE.
- Do not clean, rub, damage or remove the door gasket. It is essential for a good seal during baking and while self cleaning the oven. If the gasket becomes damaged or has excessive food spillage, replace the door gasket.

IMPORTANT SAFETY INSTRUCTION

EN

- Be sure all cooktop controls are turned off and the cooktop is cool before using any type of cleaning product on the ceramic hob or around it. The chemical elements in these products could, in the presence of heat, ignite or cause metal parts to corrode. Some cleaners can produce noxious fumes if applied to a hot surface.
- SERVICE SHOULD ONLY BE DONE BY AUTHORIZED TECHNICIANS. Technicians must disconnect the power supply before servicing this unit.

SAVE THESE INSTRUCTIONS



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

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

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



1. BEFORE USING YOUR RANGE FOR THE FIRST TIME



WARNING

RANGE TIPPING HAZARD



- All ranges can tip
- Injury to persons could result
- Install anti-tip device packed with the range
- See installation instructions

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN DEATH OR SERIOUS BURNS TO CHILDREN OR ADULTS.

MAKE SURE THAT YOUR PRO RANGE IS CORRECTLY SECURED AND THE ANTI-TIP DEVICE CORRECTLY INSTALLED. REFER TO THE INSTALLATION INSTRUCTIONS MANUAL.

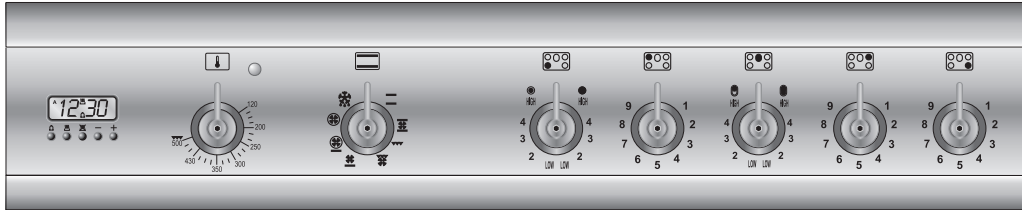
- Remove all packaging materials and temporary labels from oven and cooktop.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the Pro Range rating plate, which is visibly positioned in the oven door frame. THE RATING PLATE MUST NOT BE REMOVED.
- BEFORE BAKING OR BROILING, the oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes, then turn on the broiler for the same amount of time. You may wish to turn on the ventilator above your range for the same amount of time.



2. DESCRIPTION OF CONTROLS

2.1 Front control panel

All the cookers controls and commands are on the front panel.



NOTE: Before using the oven check that the electronic programmer shows the symbol . See paragraph "3. Electronic programmer".

FUNCTION SWITCH KNOB



OVEN THERMOSTAT



CENTRAL COOKING ZONE



OVEN FUNCTIONS



REAR RIGHT-HAND COOKING ZONE



FRONT LEFT-HAND COOKING ZONE



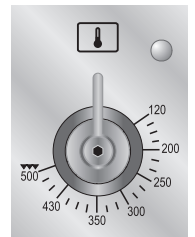
FRONT RIGHT-HAND COOKING ZONE



REAR LEFT-HAND COOKING ZONE

THERMOSTAT KNOB

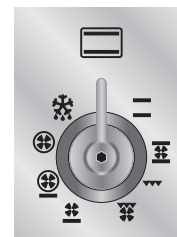
Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between **120°** and **500°** F. The tell-tale light comes on to indicate that the oven is warming up. When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level.





FUNCTION SWITCH KNOB

Turn the knob to select from the following functions:



OVEN FUNCTIONS



NO FUNCTION SET



LOWER HEATING ELEMENT + VENTILATION



UPPER AND LOWER HEATING ELEMENT



LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT



UPPER AND LOWER HEATING ELEMENT + VENTILATION



VENTILATED HEATING ELEMENT + VENTILATION



GRILL ELEMENT



DEFROSTING

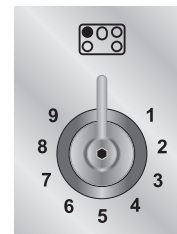


GRILL ELEMENT + VENTILATION

COOKTOP CONTROLS

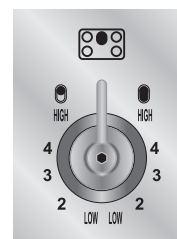
Standard heating

The circle next to each knob indicates the cooking zone it controls. To heat, push and turn the knob to the desired position (1 to 9). Adjustment is continuous so that the appliance also operates at any intermediate value. To turn off, return the knob to 0.



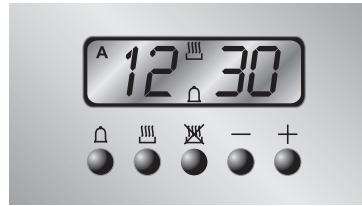
Double heating

The circles next to each knob indicates the cooking zone it controls. To heat the inner cooking zone, push and turn left the knob to the desired position (HIGH to LOW). To heat the complete cooking zone, push and turn right the knob to the desired position (HIGH to LOW).















3. ELECTRONIC PROGRAMMER



LIST OF FUNCTIONS

-  MINUTE-COUNTER BUTTON
-  COOKING TIME BUTTON
-  END-OF-COOKING BUTTON
-  DECREASE BUTTON
-  INCREASE BUTTON

3.1 Setting the time







When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals, showing the symbol . Press the  and  buttons together, and at the same time press the  or  buttons: this will increase or decrease the setting by one minute for each pressure.



NOTE: Before each programmer setting, switch on the function and set the temperature required.





3.2 Semiautomatic cooking




This function only switches the oven off automatically at the end of the cooking time.



Press the  button and the display will light up showing the figures ; keep it pressed, and at the same time use the value modification buttons  or  to set the cooking duration. When the  button is released, the count of the programmed cooking duration will start and the display will show the current time together with the symbols **A** and .

3.3 Automatic cooking



This function switches the oven on and off in fully automatic mode.

Press the  button and the display will light up showing the figures ; keep it pressed, and at the same time use the value modification buttons  or  to set the cooking duration.

Press the  button and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification buttons  or  to adjust the end of cooking time.

When the  button is released, the programmed count will start and the display will show the current time together with the symbols **A** and .




NOTE: After making the setting, press the  button to view the cooking time remaining; press the button to view the cooking end time . The logic prevents the setting of incompatible values (e.g. the timer will not accept a cooking end time with a duration which is too long for this value).








3.4 End of cooking


At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.

After the buzzer is stopped, the display will return to showing the current time together with the  symbol, indicating that the oven is again ready for use in manual mode.

3.5 Minute Minder

The programmer can also be used as an ordinary timer. Press the  button and the display will show ; keep it pressed and simultaneously press the value modification buttons  or . When the  button is released the programmed count will start and the display will show the current time and the symbol.





NOTE: After making the setting, to display the time remaining press the button . In timer mode, the system will not cut out operation of the oven at the end of the *set time*.

3.6 Adjusting the buzzer volume




The buzzer has 3 different volume settings.

To change the setting, press the  button at the end of the timer function with the buzzer in operation.



3.7 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped in manual mode by pressing the  and  buttons together. To switch off the appliance, return the knobs to the 0 setting.

3.8 Deleting the data set

With the program set, keep the button of the function for deletion pressed, while at the same time setting the value by pressing the value modification buttons  or  to reach the value . The programmer will interpret deletion of the duration as the end of cooking.

3.9 Modifying the data set

The cooking data set can be modified at any moment by keeping the button of the function for modification pressed and at the same time pressing the value modification buttons  or .



4. USE OF THE COOKTOP

4.1 Cooking zone

The appliance features 5 cooking zones of different diameter and power. Their position is clearly indicated by circles and the heat given off is defined by the markings on the glass surface.



The 5 cooking zones are of the HIGH-LIGHT type and start working few seconds after being activated. The heating intensity can be adjusted by turning the knobs located on the front panel from a minimum setting of 1 to a maximum setting of 9.

The cooking zones marked by two concentric circles (◎) and by a circle + fish-kettle (Ⓞ) feature double heating either within the inner circle or both circles.

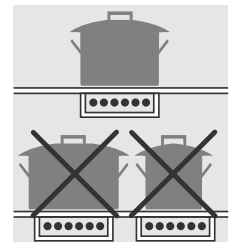
The five signal lamps located between the cooking zones come on when the temperature of one or more of the heating zones exceeds 140°F. The lamps go off upon temperature dropping to below approximately 140°F.



NOTE: When using for the first time, it is advisable to heat up the cooking hob to its maximum temperature for enough time so as to burn off any possible oily manufacturing residues, the smell of which could otherwise be absorbed by the food.

For best results and energy saving, only use pans suitable for electric cooking:

- The bottom of the pans must be very thick and perfectly flat. Make sure that the pans and the cooktop are perfectly clean and dry before starting to cook.
- To avoid scratching the cooktop, never use cast-iron pans or pans with a rough bottom.
- To avoid waste of energy, make sure that the diameter of the pan is the same the same than the circle marked on the cooking hob.



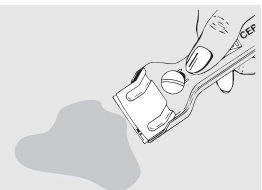
NOTE: Take care not to spill sugar or sweet mixtures on to the cooking hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on to the cooking hob.

In the event, promptly switch off and remove the melted material with the scraper provided while the top is still warm to prevent it from being damaged.

Failure to instantly clean the glazed ceramic hob could lead to encrustations which are impossible to remove once the hob has cooled down.

The ceramic cooktop remains hot for a period after being switched off. The residual heat lights indicate when the hob is still warm. These lights are out of sight to children.

Make sure that children never touch the cooking hob.





4.2 Cooking tips

The following table shows the knob setting according to the type of food to be cooked or heated. Setting may vary depending on the amount of food and personal taste.

KNOB SETTING	TYPE OF FOOD
1	TO MELT BUTTER, CHOCOLATE, AND THE LIKE.
2-3	TO HEAT FOOD, KEEP SMALL AMOUNTS OF WATER ON THE BOIL, AND WHIP UP SAUCES WITH EGG YOLK OR BUTTER.
4-5	TO HEAT SOLID OR LIQUID FOOD, KEEP SMALL AMOUNTS OF WATER ON THE BOIL, THAW DEEP-FROZEN FOOD, COOK OMELETTES OF 2 OR 3 EGGS, FRUIT AND VEGETABLES, AND THE LIKE.
6	TO STEW MEAT, FISH AND VEGETABLES, SIMMER FOOD, MAKE JAMS, AND SO ON.
7-8	TO ROAST MEAT, FISH, STEAKS, AND LIVER; TO SAUTÉ MEAT, FISH, EGGS AND SO ON.
9	TO DEEP-FRY POTATOES, ETC AND TO QUICK-BOIL WATER.



5. USE OF THE OVEN

5.1 General Instructions



NOTE: Before using the oven for the first time, pre-heat it to maximum temperature (500°F), long enough to burn any manufacturing oily residues which could give the food a bad taste. After a power failure, the display will flash at regular intervals, showing 0:00. To regulate, refer to paragraph “3. Electronic programmer”.



WARNING



BURN HAZARD

To prevent any burn caused by the steam in the oven, open the door in two stages: half open (5 cm-2 “ approximately) for 4- 5 seconds, long enough to let the stema come out form the cavity, and then fully open.

To access food, always leave the door open the shortest time possible, to prevent the temperature in the oven to sink and ruining the food.

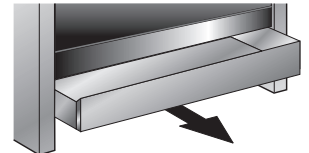


5.2 Oven Light

It comes on when the function switch knob is turned to any position.

5.3 Storage compartment

The storage drawer is at the bottom of the cooker, underneath the oven. For access, pull the bottom of the door.



NOTE: Never store flammable materials, such as rags, paper or similar. The compartment is intended only for keeping stored the metal accessories of the range.

CAUTION: Never open the storage compartment when the oven is on and still hot: The temperature inside may be very high.



6. AVAILABLE ACCESSORIES

The oven features **4 support** positions for plates and grills of different height.



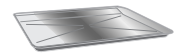
Oven grill: for cooking food on plates, small cakes, roasts or food requiring light grilling.



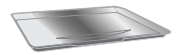
Plate grill: for placing above plate for cooking foods that might drip.



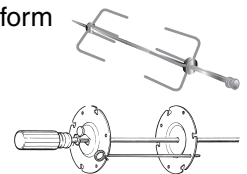
Oven plate: useful for catching fat from foods on the grill above.



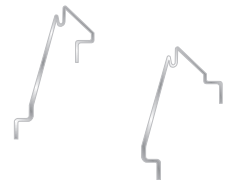
Pastry plate: for baking cakes, pizza and oven desserts.



Roasting spit: useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface.



Spit supports: to be inserted in the holes of the oven plate before mounting the roasting spit.





7. COOKING HINTS



WARNING

BURN HAZARD



Keep the oven door closed during cooking.



NOTE: During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

In fan-assisted mode preheating should be carried out at 90/100°F above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.

7.1 Traditional cooking



FUNCTION SWITCH



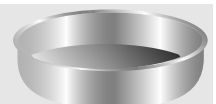
THERMOSTAT SELECTOR SWITCH FROM 120° TO 500°F



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set the temperature about 70°F lower and cooking time about 1/4 longer than you would for fresh meat.



NOTE: Use high-rim pans to prevent fat splashing and dirtying the sides of the oven.





7.2 Hot-air cooking

FUNCTION SWITCH	
THERMOSTAT SELECTOR SWITCH FROM 120° TO 500°F	



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling. Air circulation in the oven ensures a uniform distribution of heat. Pre-heating is not necessary.



NOTE: Multiple cooking is possible as long as the cooking temperature of the different foods is the same.

7.3 Broiler

FUNCTION SWITCH	
THERMOSTAT SWITCH AT MAXIMUM AND DOOR CLOSED	



Permits rapid browning of foods. You are advised to place the pan in the highest guide. For short-term cooking of small quantities, place the grid in the third guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces.



NOTE: Make sure that the oven door is closed during cooking.



Instructions for the User

EN

7.4 Broiler with hot air

FUNCTION SWITCH		
THERMOSTAT SWITCH AT MAXIMUM AND DOOR CLOSED		



Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside.



NOTE: Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.

7.5 Defrosting

FUNCTION SWITCH		
THERMOSTAT SWITCH IN POSITION 0		



The flow of air produced by the fan ensures quicker defrosting.
The air circulating inside the oven is at room temperature.



NOTE: The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.



7.6 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

TRADITIONAL COOKING			
	LEVEL FROM BELOW	TEMPERATURE (°F)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2 - 3	390 - 410	50 - 60
OVEN-BAKED PASTA	2 - 3	410 - 450	40
MEAT			
ROAST VEAL	2	350 - 390	15 - 20 /LB.
ROAST BEEF	2	410 - 470	15 - 20 /LB.
ROAST PORK	1 - 2	350 - 400	100 - 110
CHICKEN	1 - 2	350 - 400	80 - 90
DUCK	2	350 - 400	110 - 130
GOOSE - TURKEY	2	300 - 350	45 - 60
RABBIT	2	350 - 400	100 - 120
LEG OF LAMB	2	350 - 400	40 - 50
FISH	1	338 - 392	ACCORDING TO DIMENSIONS
PIZZA	1 - 2	430 - 470	20 - 25
DESSERTS			
SHORT PASTRY	1 - 2	340 - 400	15 - 20
CIAMBELLA	1 - 2	340	60 - 70
BRIOCHES	1	360 - 400	30 - 40
FRUIT CAKE	1 - 2	340 - 400	20 - 30
PARADISE CAKE	1 - 2	320	60
APPLE CAKE	1	400	60
RICE CAKE	1	360	60 - 70

(*) = WITH PREHEATED OVEN



Instructions for the User

EN

BROIL



	LEVEL FROM BELOW	TIME IN MINUTES (*)	
		FIRST SURFACE	SECOND SURFACE
		PORK CHOPS	4
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPE	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	3	7 - 9	5 - 6
MEAT-BALLS	3	7 - 9	5 - 6
FISH FILLETS	3	5 - 6	3 - 4
TOAST	3	2 - 4	2 - 3

HOT-AIR COOKING



	LEVEL FROM BELOW	TEMPERATURE (°F)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2	370 - 400	40 - 50
OVEN-BAKED PASTA	2	370 - 400	25 - 30
MEAT			
ROAST VEAL	1 - 2	300 - 340	65 - 90
ROAST PORK	1 - 2	300 - 320	70 - 100
ROASTED BEEF	1 - 2	320 - 340	65 - 90
FILLET OF BEEF	1 - 2	320 - 360	35 - 45
ROAST LAMB	1 - 2	270 - 300	100 - 130
ROAST BEEF	1 - 2	340 - 360	40 - 45
ROAST CHICKEN	1 - 2	340	70 - 80
ROAST DUCK	1 - 2	340 - 360	100 - 120
ROAST TURKEY RUMP	1 - 2	320 - 340	90
ROAST RABBIT	1 - 2	320 - 340	80 - 100
ROAST HARE	1 - 2	320 - 340	30 - 50
ROAST PIGEON	1 - 2	280 - 340	15 - 25
FISH	2 - 3	302 - 338	ACCORDING TO DIMENSIONS
PIZZA	2 - 3	410 - 450	15 - 20
BREAD	2 - 3	370 - 400	40
TOAST	1 - 2	430 - 470	7
DESSERTS			
CIAMBELLA	2 - 3	300 - 340	35 - 45
FRUIT CAKE - FRUIT FLAN	2 - 3	340 - 380	65 - 40
BRIOCHE	2 - 3	320 - 340	20 - 25
SHORT PASTRY	2 - 3	340 - 360	20
RICE CAKE	2 - 3	340	50 - 60
APPLE CAKE	2 - 3	360	60
PARADISE CAKE	2 - 3	320	60

(*) = WITH PREHEATED OVEN



8. CLEANING AND MAINTENANCE



WARNING



ELECTRICAL SHOCK HAZARD

Before any intervention, disconnect the power supply of the device.

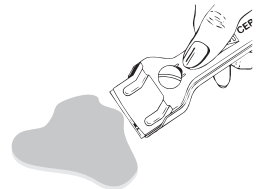
8.1 Cleaning the glazed ceramic hob



NOTE: The cooking hob should be regularly cleaned; best after every use, once the residual heat signal lamps have gone off.

Smudges from aluminium-bottom pans can be easily cleaned off with a cloth dampened in vinegar.

Remove any burnt residue after cooking with the scraper provided; rinse with water and wipe dry with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.



NOTE: Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers, wire sponges).

8.2 Cleaning stainless steel

8.2.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

8.2.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or deerskin.

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

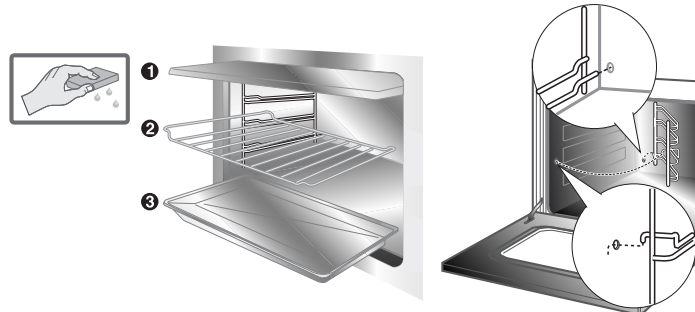




8.3 Cleaning of the oven (without self-cleaning panels)



NOTE: To keep an oven in good condition it must be cleaned regularly. Let it cool first. Take out all the removable parts. Remove the shelf runners by lifting them at the front and extracting them from their rear holes.



Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.

8.3.1 Self-cleaning liners

The oven is equipped with continuous self-cleaning enamelled liners. These liners make the oven easier to clean and ensure its efficiency over time.

8.3.2 Using the self-cleaning liners

To prevent for food residue and unpleasant smells to accumulate inside the oven, periodically clean the cavity by switching the oven on at temperatures no less than 400°F, empty and for a time varying from 30 to 60 minutes. By doing this the self-cleaning liners will oxidise the food residuals.

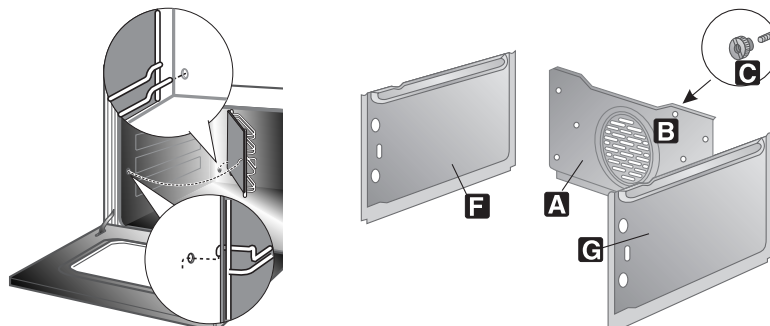
When the oven has cooled down, simply remove the grease and the grime with a damp sponge or cloth.

8.3.3 Looking after the self-cleaning liners

The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

8.3.4 Assembling the self-cleaning liners

- 1 Remove all accessories from the oven;
- 2 Remove the side grilles (fig.1);
- 3 Extract the side liners "F" and "G"(fig. 2);
- 4 Remove the back panel "A" after undoing the threaded ring-nut "C" (fig. 2).
- 5 Reassemble the panels, restoring them to their original position.



8.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.



9. EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



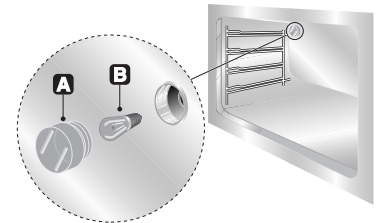
WARNING

ELECTRICAL SHOCK HAZARD

Before any intervention, disconnect the power supply of the device.

9.1 Replacement of light bulb

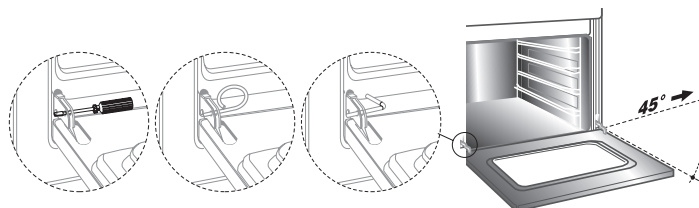
Remove cover **A** by twisting anticlockwise, replace bulb **B** with another same bulb. Refit the cover **A**.



NOTE: Only use oven bulbs (T 600°F).

9.2 Removing the door

Open the door completely and fit the pins (supplied) into the holes from the inside. Close the door to an angle of about 45°, lift it and remove it from its seat. To replace, fit the hinges into the grooves provided, then lower the door until it comes to rest and extract the pins. If the pins are lost, two screwdrivers can also be used.



9.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

