



USER'S MANUAL FOR BUILT-IN OVEN

Multifunction KS, cod. 7120 053

Foster spa

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DECLARATION OF CE COMPLIANCE

This appliance is in compliance with the following European Directives:

93/68 : General regulations

2006/95/CE : Concerning low tensions

2004/108/CE : Electromagnetic compatibility

CE Regulation n° 1935/2004:

this appliance is suitable to come in contact with food products.

2002/95/CE : RoHS directive compliance

GENERAL WARNINGS

This manual is an integral part of the appliance.

It is necessary to keep it for the life cycle of the oven and to read it carefully for the installation, use, maintenance, cleaning and handling of the appliance.

Unplug the appliance before undertaking any sort of intervention on it.

Attention: earth connection is required by law.

Packaging materials (sheets, polystyrene) may be hazardous to children (danger of suffocation). Keep packaging materials out of the reach of children.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Heat forms during cooking and the appliance door, especially if made in glass, can become very hot. To prevent burns, do not touch the door and keep children away.

This appliance was designed for home use only.

The manufacturer will not be held liable for any damage to persons or property caused by improper installation, or by improper, wrong or senseless use.

The manufacturer reserves the right to make any changes to the product which are felt to be useful or necessary without any advance notice.

Do not carry out any modifications, tampering or repair attempts, especially with tools such as screwdrivers on the inside or outside of the appliance.

Repair work, especially on the electrical parts, must be performed only by specialized personnel.

Improper repair work can cause serious accidents, damage the appliance and equipment as well as impair proper operation.

In case of a failure in operation or an indispensable repair job, ask for the intervention of the customer technical service centre.
If the appliance shows visible signs of damage, do not use it; unplug it and contact the assistance service.

The oven must be unplugged as soon as an operating problem is discovered.

Make sure the power cord of the appliance is not crushed by the oven door as this may damage the electrical insulation.

If the power cord has been damaged, it must be replaced by the technical service centre in order to avoid the creation of hazardous situations.

Before closing the oven door, make sure there are no foreign bodies or pets inside the oven.

The oven gets extremely hot during operation and remains hot for a long time, even after it has been turned off, then cools down very slowly until reaching room temperature. Wait for a suitable period of time before carrying out any work such as cleaning.

Do not place heat-sensitive or flammable materials in the oven such as detergents, oven sprays, and so on. Superheated grease and oil may easily catch fire.

The rack, the plates and the cooking containers become extremely hot.

Use insulated glove or pot holders.

Never use water in an attempt to extinguish burning grease or oil (there is the danger of explosion). Suffocate the fire with wet cloths.

When using and maintaining the oven, be careful not to get fingers caught in the door hinges to avoid crushing or other injuries. This is specially important when children are around.

Never clean the appliance with high pressure water or steam cleaning equipment.

Do not use the appliance to heat the room.

If the door is open there is the hazard of tripping or crushing the fingers; leave the door open only in an ajar position.

Do not sit or lean on the door and do not use it as a work surface.

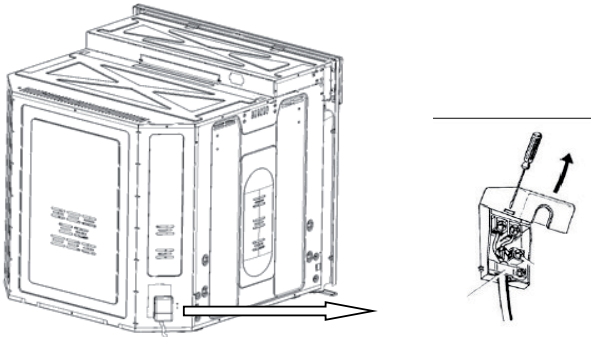
For maintenance, moving, installation and cleaning of the appliance use suitable prevention and protection equipment (gloves, etc.).

Lifting and moving of appliances weighing more than 25 kg must be carried out using proper equipment, or by two persons, in order to avoid risks or injuries.

CONNECTION TO MONO-PHASE ELECTRICITY

Ovens equipped with tri-polar power supply cables are constructed to function with alternating current, and with the voltage and frequency indicated on the technical label on the appliance.

Assembly of the power cable



1. Open the terminal board by placing a screwdriver under the side flaps on the cover, pull and then open the cover (see the figure).
2. Install the power supply cable, unscrew the screws on the cable grip and the three screws on contacts L-N- and then attach the wires under the screw heads respecting the colours Blue (N), Brown (L), Green Yellow (see the figure).
3. Attach the cable to the appropriate cable holder.
4. Close the terminal board cover.

Attaching the power supply cable to the mains

For direct connection to the mains power, it is necessary to use a device that ensures that the mains power is disconnected, with a distance between contacts that allows complete disconnection in compliance with surge category III and installation regulations.

Assemble a standard plug for the capacity indicated on the rating label.

If the oven has a direct connection to the mains electricity supply, it is necessary to install an omnipolar switch between the appliance and mains power with a minimum opening between the contacts of 3 mm dimensioned for the indicated capacity and in compliance with currently enforced regulations (the switch must not interrupt the ground cable).

The power supply cable must be positioned in such a way that it does not exceed the room temperature by 50°C at any point.

The installer is responsible for correctly hooking-up the electricity connection and adherence to safety regulations.

Before hooking-up to the mains supply, make sure that:

- the socket has a ground connection and complies with legal regulations;
- the socket is able to withstand the oven's maximum power capacity indicated on the rating label (also see below);
- The power supply voltage is within the values listed in the electrical characteristics label (see below);
- the socket is compatible with the appliance plug.
- If this is not the case, replace the socket or the plug. Do not use extension cords or multiple sockets.
- Once the appliance is installed, the electrical cable and the electrical power socket must be easy to reach.
- The cable must not be bent or compressed.
- The cable must be periodically checked and only replaced by authorized technicians.
- The Company declines all responsibility if these instructions are not adhered to.

Voltage and power supply frequency:

220-240 V~ 50/60 Hz

Replacement of the power cable:

If the power cable needs to be replaced, use cables of the following type only:

- H05 RR-F,
- H05 V2V2-F (T90),
- H05 VV-F,

suitable for the operating capacity and temperature. The green-yellow ground cable must be longer than the other two conductors by approximately 2cm

INSTALLATION

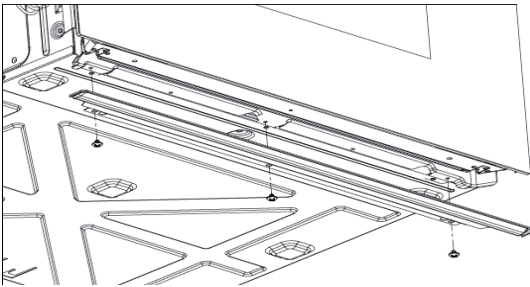
Important: any adjustments, maintenance, etc. must be executed with the oven disconnected from electricity.

To guarantee proper operation of the built-in appliance, the furniture unit must have suitable characteristics:

- the panels adjacent to the oven must be constructed in heat resistant materials;
- in the case of veneered wood furniture units, the glue must be heat resistant to temperatures up to 100°C;

Before installing the oven into the furniture, it is necessary to assemble the lower profile "drip-catcher" (included in the packaging).

This "drip-catcher" must be attached to the lower part using the 3 screws supplied (please see the following drawing).



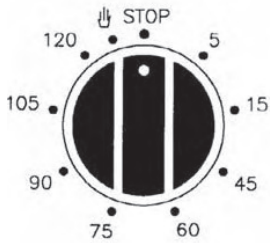
The oven must be located in a standard opening of 600mm, as shown in the first page of the booklet, whether under a counter or in a column position.

When inserting the oven into a column it is indispensable to ensure adequate ventilation by installing openings as illustrated in the figure.

The oven is secured to the furniture unit by four "A" screws located in the holes of the frame.

Make sure not to lift the oven by its door when inserting it; furthermore, do not place excessive pressure on the door when it is open.

Note: if no opening has been anticipated in the upper part of the column furniture, make a hole which is 560mm wide and 40-50mm high in the lower part of the column.



120 MINUTES CUT-OFF TIMER

The function of the programming timer is to turn on the oven for a pre-determined amount of time.

Operating:

After having set the oven, switch knob at the desired temperature, turn the timer knob in a clockwise direction to the desired cooking time (max. 120 minutes).

When the timer will return to position "0", a minute counter ringing will advise that the oven will automatically turn off.

Manual position:

If the cooking time is longer than the 2 hours programme, or if you wish to use the oven manually, to turn it off when you desire, turn the knob to manual position.

3 KEYS ELECTRONIC PROGRAMMER

The first start up

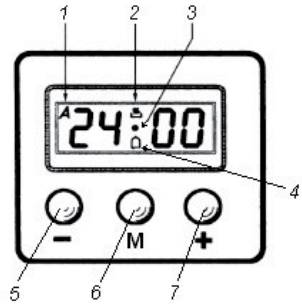
The numbers and the A letter on the display are blinking when the oven is switched on for the first time, or after a power cut: the appliance cannot be operated in this condition.

To set the hour and/or to enable the appliance to operate press the M key for at least 2 seconds: the A letter turns off and the numbers now are steady on the display.



The dot (3) starts blinking: press the – or + key to set the hour.

The hour is accepted by the programmer just few second after having released the key.

N.B. the appliance can be correctly used for coking only when you will see on the display the symbol (2).



The symbols on the display:

1	A *	Automatic programme is working. (* in some models there is the writing 'Auto' instead of A)
2		The appliance is ready for manual use (not automatic).
3	•	When blinking, the programmer is in setting hour mode.
4		Timer set.
5	-	Decreasing numbers when setting the timer. Also for choose your desired sound level (3 levels available).
6	M	"Mode" key to access the programming options of the programme.
7	+	Increasing numbers when setting the timer.

Timer

The purpose of the timer is just of a sound signal, which can be set for a maximum time of 23h59min. Once elapsed the set time, the (4) symbol turns off and a sound signal is heard; this sound set off automatically in 7min, or you can stop it by pressing any key of the programmer. To set the timer press the M key for 2 seconds, or anyway just to see the (4) symbol blinking. Set the timer by using the + or – keys. Release the + or – key when you have matched your desired time.

In a few seconds the current time appears on the display together with the (4) symbol. The countdown starts immediately from now on.

Semi-automatic cooking

Cooking time

Once having selected a cooking function and set the desired temperature, press the M key for a 2 seconds time to access the programming mode. The (4) symbol appears. Release and press again the M key. On the display, the A symbol starts blinking and the “dur” writing appears on the display, then it changes to 0* 00.

Set the cooking time with the – or + keys. (max available time: 10h).

The selected time is automatically processed by the programmer in a few seconds, or you can also touch the M key many times just to see again the current time.

The A and (2) symbols will be on the display.

Once the set cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.

End of cooking

once having selected a cooking function and set the desired temperature, touch the M key to access the programming mode for at least 2 seconds.

The (4) symbol switches on. Release and touch again the M key.

On the display the A symbol starts blinking and the writing “dur” appears. Touch again the M key. On the display the writing “End” appears. The last one changes few seconds after with the symbol 0* 00.

Set the end of cooking time with the keys – or +. (maximum available time: 10h00m).

The selected time is automatically processed by the programmer in a few seconds, or you can also touch the M key many times just to see again the current time.

The cooking immediately starts, while on the programmer display the current time is shown again in a few seconds. The A and (2) symbols will be on the display.

Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.

Automatic cooking

Set a cooking time following the instructions on the cooking time paragraph, then set the end of cooking time following the instructions on the previous paragraph. (Max available end of cooking time 24h). The oven automatically switches on at a determined time which is the difference between the end of cooking time and the cooking time.

During the waiting time before cooking, which goes from the oven start to the heating, on the display appears the A symbol to show that an automatic program is on and the current time. The oven on is marked by the (2) symbol.

Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off.

Please see the following paragraphs about how to disable the alarm and restarting the oven.

How to disable the sound alarm

To disable the sound just touch one of the keys.

Operating again the oven

Once a semi-automatic or automatic cooking has expired, on the display appear the current time and the blinking A symbol. In this condition, the heating elements and the light bulb of the oven are disabled.

To enable again the oven, just touch and keep the M key up to see the symbol (2) on the display and the A symbol disappears.

THE OTHER PROGRAMMER FUNCTIONS

How to delete a cooking time

Semi-automatic or Automatic

To delete a semi-automatic or automatic cooking program, with the A symbol on, touch together the – and + keys for at least 2 seconds or anyway up to see the (2) symbol and the disabling of A symbol.

How to delete the countdown timer

To delete the counting of the timer, which symbol is (4) , touch the M key for at least 2 seconds or anyway up to see the (4) symbol blinking.

Touch together the – and + keys.

Checking the function settings

The set or remaining time of every cooking function of the programmer can be recalled to the display by entering in program mode with the M key. Touch and keep the M key for almost 2 seconds or anyway up to see the (4) symbol. The remaining time appears on the display, or a series of zero numbers if the timer is disabled. Touch again the M key. On the display appears the “dur” writing, then alternately the remaining time or a series of zero number (disable timer).

By touching again the M key, the end of cooking time appears together with the “End” writing.

How to change the current time or the sound level

With the programmer in standard mode, the (2) symbol is on, touch together the – and + keys for at least 2 seconds or anyway up to see the dot (3) blinking.

To update the hour on the display: touch the + or – keys.

To change the sound level: touch the M key.

On the display appears the writing : to n... followed by a number.

Select with the – key your favourite sound level.

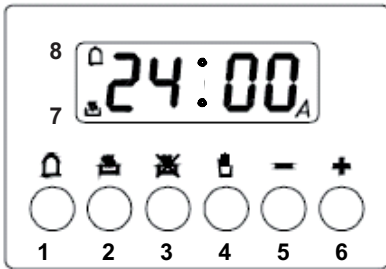
Note: number 1 is referred to the highest sound level. The available levels are 3.

Warning:

Power cut causes the loss of any program, even the clock.

That means the programmer will have to be set again.

ELECTRONIC PROGRAMMER WITH TEMPERATURE DISPLAY



The electronic programmer of the oven is a device which groups together the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 min.)
- Program for automatic beginning and end of cooking
- Program for semi-automatic cooking (either start or finish only)
- temperature display:

when selecting a required temperature with the thermostat knob, the temperature is shown on the display in centigrade degrees (°C).

Keys description

1. Timer
2. Cooking time
3. End of cooking time
4. Manual position
5. Advancement of the numbers of all programs / check the inserted temperature
6. Turning back of the numbers of all programs / check the inserted temperature

Description of lighted symbols

- « **A** » - (**flashing**): Programmer in automatic position but not programmed.
- « **A** » - (**always lighted**): Programmer in automatic position with inserted program.
- 7. Manual cooking taking place
- 7. + **A** Automatic cooking taking place
- 7. + 8. Timer in operation

Note: once having selected the operation, a period of time will pass (about 3-4 seconds) before confirmation, during which the data may be modified.

Digital clock

Note: the clock must be set before any cooking operation.

Clock numbers show hours (0-24) and minutes.

Upon immediate hooking up of the oven or after a blackout, three zeros will flash on the programmer panel. To set the hour it is necessary to first touch and release the **4.** key. Then using the “+” or “-” key set the correct time of the day.

When the actual time is inserted, release the keys in order to make function the clock.

Manual cooking without using the programmer

To use manually the oven, that is, without the auxiliary programmer, it is necessary to delete the flashing «A» by touching the **4.** key.

If the «A» message is displayed in permanent mode, indicating that the oven is programmed, it is impossible to set the timer to manual function and therefore the oven cannot be switched on. In this case the program must be firstly deleted by touching the **4.** key, then the manual function can be set.

You can now select the required cooking function and temperature.

Timer

The timer can be used to measure a time period between 1 minute and 23 hours & 59 minutes.

1) Automatic cooking (start and end)

Set temperature and cooking program required by using the thermostat and the selector knobs.

Set the length of cooking time by touching the **2.** key.

Set the end of cooking time by touching the **3.** key. The symbol «A» will light.

An example: cooking lasts 45 minutes and is expected to stop at 14.00.

First select the required temperature and cooking function by using the appropriate control knob.

Touch and release the **2.** key, then touch the **5.** key until you have set 0.45.

Touch and release the **3.** key, then touch the **5.** key until you have set 14.00.

Once having finished the setting, the clock hour will appear on the panel and «A» symbol will light. This means the cooking program has been memorized.

At 13.15 h. (14.00 h. minus 45 minutes) the oven turns on automatically.

At 14.00 h. the oven turns off automatically, a buzzer goes on until it is stopped by touching the **1.** key. The symbol «A» will flash.

2) Semi-automatic cooking

A. Set the length of cooking time

B. Set the end of cooking time

A. Set the length of cooking time by touching the **2.** key. The oven will turn on immediately, the symbol «A» will light. When the set cooking time has elapsed, the oven will turn off, a buzzer will ring until it is stopped as above described.

The symbol «A» will flash.

B. Set the end of cooking time by touching the **3.** key. The oven will turn on immediately, the symbol «A» will light. At the set time, the oven will turn off and a buzzer will ring until it is stopped as above described. The cooking program may be deleted at any moment by touching the **4.** key, the oven can work manually.

NOTE: 1) and 2) functions or 1) + 2) functions are active only if a cooking function has been selected.

Timer

The timer program consists only of a buzzer, which may be set for a maximum period of 23 hours and 59 min.

To set the timer, touch the **1.** key and, at the same time, **5.** or **6.** until you read the desired time on the display. After the setting, the clock hour and the **8.** symbol will appear. The countdown will start immediately and may be seen at any moment on the display by simply touching the **1.** key.

At the end of the set time, the **8.** symbol will turn off and the buzzer will ring until it is stopped by touching the **1.** key.

It is possible to change the sound (3 levels: low - medium - high): when it sounds, touch the **6.** key.

NOTE: At end of cooking time, the sound beeps every second for a maximum of 7 minutes. To delete the beeps touch and release the **1.** key.

Deleting an automatic cooking program

An automatic cooking program can be deleted whenever by touching the **4.** key. Now the oven can work manually.

It is advisable not to leave food in the oven for long periods of time before automatic cooking proceeds. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, do not leave food to stand in oven, but remove and cool it quickly if the food is not to be consumed immediately.

Do not put hot food in the refrigerator or freezer.

COOKING FUNCTIONS – models with 5 cooking functions



Traditional cooking

It is recommended that the oven is heated before introducing the food.

This cooking function is suitable for the preparation of any dish and particularly for fatty meats.



Bottom element only

Suitable for very slow cooking and warming up of food.



Traditional cooking with fan

Cooking mode suited to bake bread, pizzas and lasagne.

It is recommended that the oven is heated before cooking with this function.

Keep the oven door closed during this function.



Bottom element with fan

This function is suitable for slow and delicate cooking.



Grill with fan

The action of the fan, combined with the action of the grill, allows for quick and thorough cooking of food.

It is advisable to heat the oven for a few minutes before putting food in it.

COOKING FUNCTIONS – models with 9 cooking functions



Oven light

To turn on the light in the cooking chamber.



Fan and lower element

This type of cooking is particularly delicate and slow.

It is suitable for delicate dishes or for reheating pre-cooked foods.

Also suitable for baking and for cooking foods that require heat to be concentrated from the bottom of the chamber.



Traditional cooking

Traditional cooking method: using the lower and upper heating elements, it is suitable for the preparation of any dish and is highly suitable for cooking fatty meats. Be sure to warm up the oven before inserting food.



Traditional cooking with fan

Select a desired temperature, keeping the door closed.

This function is ideal for bread, focaccia, and lasagne.

The oven does not require any warm up (except for pizza and focaccia).

Invert the position of the dishes in the oven a few minutes prior to the end of the cooking time.



Centre Grill

Heat is directed onto the food from the top towards the bottom.

Select a desired temperature, keeping the door closed.

Recommended use: for grilling small quantities of food (toasts, hot sandwiches, etc.).



Full grill

This cooking method is normal static grilling using the top elements, which directs heat downwards onto the food. Suitable for grilling medium to large portions of sausages, bacon, steaks and fish.



Full grill with fan

Heat is directed onto the dishes from the upper heating elements towards the bottom. The action of the fan, combined with the action of the grill, allows for quick, thorough cooking of special foods.

This cycle is ideal for browning and sealing juices and flavour in foods, for example, steak, hamburgers, vegetables, etc. Select a desired temperature, keeping the door closed. It is advisable to heat the oven for a few minutes before putting food in it.



Multifunction

This type of cooking allows even heat distribution to all parts of the oven.

It is possible to cook two different types of food (e.g. meat and fish) regarding their different cooking times.

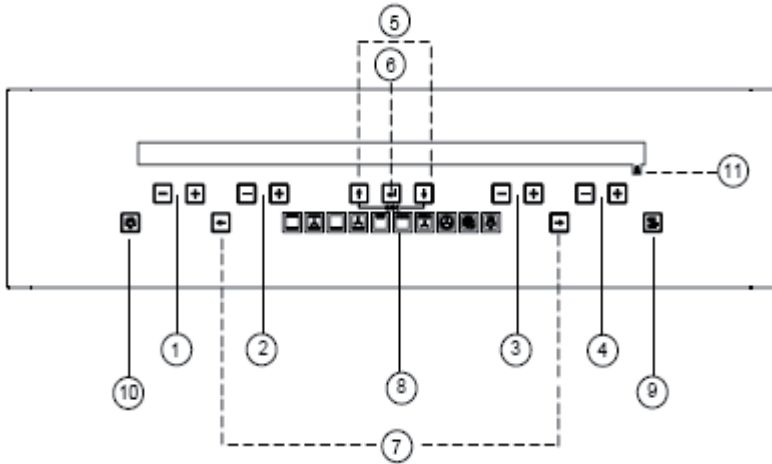
It is necessary to warm up the oven before introducing the food.



Defrosting

The fan motor comes on, but there is no heat. The oven door should be kept in the close position. Recommended use: for defrosting frozen foods in general, this will help cut down the defrosting time by about one third of the normal time.

ELECTRONIC PROGRAMMER



KEYS DESCRIPTION

- 1 Keys for selecting temperature for cooking with pre-set functions (+ to increase, - to decrease)
- 2 Keys for selecting temperature for cooking with food probe (+ to increase, - to decrease)
- 3 Keys to select time for programmed cooking (+ to increase, - to decrease)
- 4 Keys to set time and to select display language
- 5 Selection keys for oven setting menus
- 6 Confirm key
- 7 Keys for selecting cooking functions
- 8 Preset cooking function symbols
- 9 Oven on/off key
- 10 Manual on/off key for internal oven light
- 11 Timer symbol

Switching on for the first time

selection of language and time setting

To turn the oven on, press the ON/OFF key (9) and release it after 1 second. The display will light up and it will show the message **WAIT**. Do not touch any key until the language selection menu appears.

Choose the desired language using the keys + - (4), and confirm with the Enter key (6) or wait a few seconds and confirmation will take place automatically.

Then set the time using the keys + - (4). The time scrolls more rapidly if you hold down the keys + or -. Confirm your selection with the key (6).

Please note: when the oven is switched off, the hour on the display is lit at low intensity. By touching any key the hour appears in full brightness for 60 seconds.

Once you have set the time, again press ON/OFF and release it after 1 second.

The display will show these messages:

← → **COOKING SELECTION** ↑↓ **MENU**

"Cooking selection" lets you access the choice of preset cooking functions of the oven, while "menu" lets you choose from the various accessory settings of the oven.

Select a cooking function from among those available using the keys + - (7). Confirm your selection with the key (6). Each cooking function includes a preset temperature, which may not be varied with the keys + - (1).

The display will now show a message requesting the warm up of the oven.

You can accept or refuse with the keys + - (4), then confirm the choice with (6).

If the request is confirmed, the oven will start heating. When this is complete, the display will show a message for the end of the operation and a buzzer will be heard. Then press the key (6) to activate the previously chosen cooking.

If you do not press the key (6) within 5 minutes, the oven will shut off.

To delete the selections you have made, simultaneously press the keys ↑ and ↓ (5).

If you want to interrupt the warm up, simultaneously press the keys ↑ and ↓ (5).

The warm up will be interrupted and the selected cooking functions will start directly. If you want to change the cooking function, use the selection keys (7).

Time-controlled cooking

First of all, select a cooking function using the selection keys (7). The temperature can be modified using the keys (1).

You can set a cooking duration time using the keys + - (3) to increase or decrease the desired time. Confirm your selection with the key (6).

The message will then show a request for preheating the oven. Select YES/NO with the keys (4). If confirmed, the time used for preheating will be detracted from the set cooking time. The message waits for a response for 5 seconds. If no selection is made, the oven automatically goes into cooking mode with no warm up.

During time-controlled cooking, the display shows a countdown in minutes and seconds, and the timer symbol stays on (11).

When the programme is complete, a buzzer will be heard.

To cut off this sound, press any key except for ON/OFF.

Delayed cooking (setting of end of cooking time)

Select a cooking mode and set the duration as described in the previous paragraph.

After selecting the cooking time, press the keys ↑ or ↓ (5), until you come the item "end of cooking". Confirm the selection with the key (6), then set the end of cooking time. Once you have done this setting, a message will appear on the display every 15 seconds which shows the time remaining until the oven switches on.

If you want to modify the times, use the keys - (3).

If you want to delete the programme, press together the keys (5).

When the programme is complete, a buzzer will be heard. To cut off this sound, press any key except for ON/OFF.

Note:

during operation of the oven in defrost mode, you cannot set any end of cooking time.

Saving and customising your programmes

Your new oven lets you memorize the programmes and cooking modes you have tried and found to be best suited to your needs.

As illustrated, for each cooking mode you can change the temperature, set a duration or a time for end of cooking. These settings can be memorized and recalled any time you like.

With the keys ↑ or ↓ (5), recall the menu and scroll through the various options until you select cooking cycle memorization. Then match a number to the memorized cycle. You can memorize up to 10 programmes.

They will appear on the display as programme 1, programme 2, and so on.

To recall a memorized programme, enter the menu with the keys ↑ or ↓ (5). Scroll through the various options until you come to Recipes. Confirm this with key (6). Then select Personal Recipes and confirm with the key (6).

The display will show a new menu. It lets you recall memorized programmes or delete them.

Timer

The oven is equipped with an electronic timer which **is independent of oven operation**. It just allows a countdown of the set time.

To set the time, use the keys + - (4).

Use the keys (4) to turn on the timer symbol(11). The display will show the message "Alarm Clock". You can set a time including between 00h00m and 23h59m.

Confirm the setting with the key (6).

While the time is in operation, the display will continue to show the symbol (11).

When the countdown is complete, the oven will emit an acoustic signal for 5 minutes. To cut off this sound, press any key except for ON/OFF.

If you want to delete the timer setting, press together the keys + and - (4).

Cooking with the food probe

You can cook your favourite dishes using the probe. The probe is inserted in the appropriate hole inside the oven, on the wall at upper left.

The temperature sensor is instead inserted in the food you are going to cook..

The probe must be completely inserted, possibly in the middle of the food.

The sensor detects the internal temperature of the food during cooking.

Once the probe is connected to the oven, the display shows the symbol of a bar / and the probe temperature (preset to 70°C) to confirm that the probe has indeed been connected.

Choose from among the available cooking functions with the keys (7).

You can modify the oven temperature using the keys (1).

The probe temperature can be modified using the keys + - (2).

The programmes for cooking with the probe can also be memorized. The procedure is the same as described in the previous paragraphs.

When a probe cooking programme is recalled, the display shows the probe insertion notification.

Note: when the oven is operating in defrost mode, if the probe is left inserted, there will be a notice on the display to disconnect it.

Menu options

To select the menu, use the keys ↑ or ↓ (5). The display will show the following options: **Recipes**, **Settings**, **Guide** and **Exit**.

You can scroll them using the keys (5). To go back a step, press both keys (5).

After you select the option **Recipes** with the key (6), a list of various types of foods will appear (meat, bread/pizza, fish, desserts, timbales, personal recipes, and exit menu). Each food type in turn has a sub-group of suggested recipes (for example, if you select "desserts" with key (6) a selection will appear: biscuits, etc.).

Each of these recipes, when selected, will activate the oven according to a cooking programmes with predefined time and temperature.

It is possible to modify the cooking times and temperatures using respectively the keys (1) and (3).

Use the keys (5) to select the menu followed by **Settings**. The display will show a further selection menu, which includes the following:

Language: lets you modify the set language

Clock setting: includes 2 options.

- possibility to show the current time on the display (YES/NO selection)
- adjustment of time.

Keypad lock: can be automatic or manual.

With automatic lock, it is activated after the keypad is inactive for 1 minute.

To release it, press simultaneously the key at far left – and the key at far right +.

Manual lock is also enabled and disabled by simultaneously pressing the key at far left – and the key at far right + .

Buzzer: choose the volume from among low, medium and high.

Light: choose whether to shut off the light in the oven automatically or manually.

If automatic, after turning it on with key (10), the light will switch off after 5 minutes. With manual shut-off, the light must be turned off using key (10).

Restore settings: resets all settings (language, time, programme) to their defaults settings.

By using the keys (5) to select the menu followed by **Guide**, the menu shows a series of suggestions for cooking and for using the oven.

By using the keys (5) to select the menu followed by **Exit**, you will leave the menu options.

COOKING FUNCTIONS



Traditional cooking

It is recommended that the oven is pre-heated before introducing the food.



Traditional cooking with fan

Cooking mode suited to bake bread, pizzas and lasagne.
It is recommended that the oven be pre-heated.
Keep the oven door closed during this function.



Bottom element only

Suitable for very slow cooking and warming up of food.



Bottom element with fan

This type of cooking is specially slow and delicate.



Centre grill

This kind of cooking is specially suited to small amounts of food.
Keep the oven door closed during this function.



Double grill

This kind of cooking is specially suited for larger quantities of food that require full width grilling.
Keep the oven door closed during this function.



Double grill with fan

The action of the fan, combined with the action of the grill, allows for quick, thorough cooking of food.
It is advisable to heat the oven for a few minutes before putting food in it.



Fan cooking

This type of cooking allows even heat distribution to all parts of the oven.
It is possible to cook two different types of food (e.g. meat and fish) while using their different respective cooking times.



Pizza function

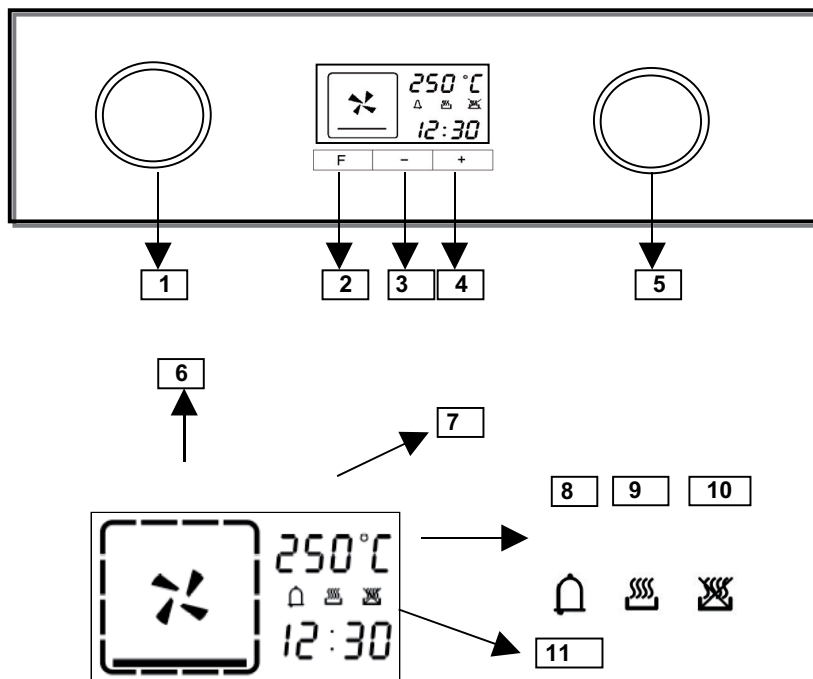
This kind of cooking is ideal for pizza and vegetable dishes.
With this function, all the heating elements and the fan work together.



Defrosting

Only the fan works, so there is no transmission of heat.
The oven door must be closed. This function makes it possible to defrost foods using only about one-third of the time that would normally be required.

ELECTRONIC PROGRAMMER



1. Oven ON/OFF button.
2. Function key (F).
3. Time programming key (-), decreases the clock time and/or timer.
4. Time programming key (+), increases the clock time and/or timer.
5. Oven temperature setting knob (min. 50°C – max. 250°C).
6. Displays cooking cycle.
7. Displays oven temperature (min. 50°C – max. 250°C).
8. Bell symbol, indicates the alarm function.
9. Saucepan symbol, indicates the cooking timer function.
10. Crossed-through saucepan symbol, indicates end of cooking time function.
11. Timer or current time

OVEN DETAILS

Touch-Control Keypad

This particular type of keypad is touch-sensitive. When you wish to manipulate the oven controls, you simply need to lightly press on the desired key.

Control keypad inactivity

If cooking cycle activation or an oven option setting has not been confirmed after 5 minutes, the oven will automatically turn off.

"Beep" Signal

A short acoustic signal will be emitted every time that the knob is pressed and then released.

Cooling fan

The oven is equipped with a cooling fan to ensure correct operation and to reduce the temperature of external surfaces.

The fan is activated 15 minutes into the cooking phase; should the temperature indicated by the sensor in the cooking chamber exceed 130°C, the fan is activated before this time period. Once the fan is activated, it is normal to feel air flow coming from the front panel and the oven door.

Automatic oven light power off

The oven light automatically turns off 2 minutes into a cooking cycle. To switch it on again, simply touch one of the following sensor keys: (+), (-), (F). The light will turn on for a further 2 minutes.

Night mode

During night time hours, the light used to display the current time is dimmed. If the oven is switched on, the display light reverts back to the maximum brightness level.

Note: all settings are automatically confirmed if the keypad is not touched for 5 seconds, or if you manually press and release the sensor key (F).

PROGRAMMER

Initial start-up:

When used for the first time or in the instance of a power cut (black-out)

Once the oven is connected to the electric network, all the display components will light up for approximately 3 seconds.

n. b DURING THIS TIME, DO NOT TOUCH THE SENSOR KEYS (F), (-), (+) .

Subsequently, the digits "00.00" will flash on the display.

The abbreviation 'St' which you will find above, indicates that your oven is a standard model oven.

Setting the current time

In order to operate the oven, you must set the clock to the current time.

You must carry out this operation each time that the oven is connected or re-connected to the electric network following disconnection or in the case of a prolonged black-out.

- a) To automatically increase/decrease the minute/hour digits, press and release the sensor key.
- b) To pause on a particular digit, press and release the (+)/(-) key. To manually increase/decrease the minute/hour digits, use this same key.

When you are ready to set the current time, confirm the selection by pressing the F key, or the setting is automatically confirmed if the keypad is not touched for 5 seconds.

Note: once you have confirmed your selection, you will hear a double "BEEP".

How to select a cooking function

Turn the knob (1) clockwise or anti-clockwise. The available cooking functions will appear on the display. The oven light will turn on. A pre-set temperature will appear next to the selected cooking cycle.

How to increase or decrease the cooking temperature

To increase the temperature on the display, gently turn the knob (3) fully in a clockwise direction, towards the symbol +.

Maximum temperature available: 250°C.

To decrease the temperature on the display, gently turn the knob (3) fully in an anti-clockwise direction, towards the symbol -.

Minimum temperature available: 50°C.

How to turn off the oven

Turn the knob (1) clockwise or anti-clockwise until OFF appears on the display, followed by a short sound (BEEP).

All the heated elements and the oven light will turn off.

Pre-heating period

Note: during the oven pre-heating period, the letter C indicating degrees and the symbol “°” will flash.

In all other instances, they will not flash, for example, when the oven has reached and is maintaining the set temperature or when the oven must reach a set temperature lower than the initial oven temperature.

TIMER Function

The timer menu includes the following utilities:

- ALARM symbol: 

When the set time is reached, this timer emits a sound.

This function does not affect operation of the oven in any way.

This timer can be programmed with both the oven off or on (maximum time that can be set: 23 hours 59 minutes)

- COOKING DURATION symbol: 

This setting allows you to programme a specific time period for oven operation.

Upon reaching the end of this time period, the oven automatically turns itself off.

An acoustic signal and the following symbol will appear on the right display to indicate the end of the cooking period.

OFF

OO:OO

(maximum time that can be set: 10 hours)

- ATTENTION: this function is only available when a cooking function or a pre-programmed recipe function is activated.

The acoustic signal automatically stops 5 minutes following activation; additionally, you can turn the knob in order to stop this warning signal.


- END OF COOKING TIME symbol: 

This function is programmed alongside the COOKING DURATION function; this allows you to automatically switch on the oven at a specified time, and to automatically turn it off at the set end of cooking time.

The time the oven is switched on is determined by the time difference between the end of cooking time and the cooking duration period for a specific recipe.


- ATTENTION: this function is only available when a cooking function or a pre-programmed recipe function is activated.

How to set the ALARM function and how to determine the remaining time with both oven on and off.

1. Press and release the sensor key (F) multiple times until the flashing symbol  and the digits OO:OO appear.
 2. Set the time using the keys (+) or (-)
- **WARNING:** The "alarm" function has only one warning device, which is useful when overseeing a leavening process or to remind you of other tasks. IT DOES NOT affect oven functions, e.g., turning off.

How to set the COOKING DURATION PERIOD


Once you have turned on the oven, selected and activated a cooking function:

1. Press and release the sensor key (F) multiple times until the flashing symbol  and the digits OO:OO appear.
2. Set the cooking duration time using the keys (+) or (-)

How to set the END OF COOKING PERIOD timer

You must set the cooking duration time before programming a time for automatic cooking initiation and following a specified time period, automatic switching off of the oven.


Therefore, once you have turned on the oven, select and activate a cooking function, and set a cooking duration period;

1. Press and release the sensor key (F) multiple times until the flashing symbol  and the end of cooking time (the current time and the cooking duration period time is provided) appear.
2. Set the end of the cooking period time using the keys (+) or (-)

RESET the automatic cooking function, Cooking Duration Period or automatic Shut-down:

Rotate the selector (1) to OFF or use the selector to select another cooking cycle.

RESET the alarm function

Select the alarm function using the (F) key; the flashing symbol  and the previously set time will appear.

Reset the display time by pressing and releasing the (-) key.

Acoustic signal

During start-up, you have the choice of 3 different acoustic signal intensity levels: quiet (L1), medium (L2), and loud (L3).
The default setting is level 2.

How to change the acoustic signal intensity level:

This operation must be carried out when the oven is off.
Press and release the sensor key (F) multiple times until the alarm level indicator appears on the display. The default setting is level 2.
An acoustic signal will sound.
Press the (+) or (-) key to set the desired level.

Switching on the oven light

The oven light automatically switches on for a 5 minutes time, when selecting one of the available cooking functions.

Rapid oven pre-heating

Select the automatic function, should you need to rapidly pre-heat the oven:



The programmer will activate a specific pre-heating cycle that allows the oven to reach a temperature of approximately 210°C in a short space of time.

Once this temperature is reached, the programmer deactivates the pre-heating function.

Place the dish to be cooked in the oven and set the cooking cycle and the desired temperature.

Defrosting function

This function is recommended for rapidly defrosting white or red meat, bread, etc.
Once you have turned on the oven, Factivate the function by positioning the knob (1) to the position indicating the defrosting function, then turn the knob (5) (oven temperature control) to the right and release it.

The defrost F symbol will appear.

The fan in the cooking chamber will begin operation.

In order to deactivate the fan, turn the knob (5) to the left and release it



COOKING FUNCTIONS



PRE-HEATING FUNCTION

This function rapidly pre-heats the cooking chamber.
We advise using this function before cooking leavened foods.
The pre-set oven temperature is 210°C.



CONVENTIONAL COOKING

This function is suited to cook any type of dish and is particularly recommended for cooking fatty meats.
Select the desired temperature within the range of 50°C and 250°C.
The pre-set oven temperature is 190°C.
We recommend that you pre-heat the oven before cooking foods.



LOWER HEAT

The heat travels directly in a downward to upward direction to the dishes to be cooked. This cooking method is particularly suited for heating up foods or for slow cooking.
Select the appropriate temperature within the range of 50°C and 250°C.
The pre-set oven temperature is 80°C.



CENTRAL GRILL

The heat travels directly in an upward to downward direction to the dishes to be cooked. Keep the door closed whilst using the grill. Select a temperature within the range of 50°C and 200°C. The pre-set oven temperature is 200°C. This cooking method is particularly suited for cooking snacks: toast, hot sandwiches, etc.



PIZZA FUNCTION

This cooking method is particularly suited for cooking pizza, lasagne and vegetable dishes.
The lower heater, the circular heater and the fan all work simultaneously.
The resulting conditions are comparable to those of a wood oven.
Select the appropriate temperature within the range of 50°C and 250°C.
The pre-set oven temperature is 165°C.



FAN-ASSISTED COOKING

The fan and the circular heater allow for optimal, rapid heat distribution; the heat is distributed regularly and evenly to all parts of the oven.

Select the desired temperature within the range of 50°C and 250°C.

The pre-set oven temperature is 165°C.

It is not necessary to pre-heat the oven before cooking foods.

It is possible to cook two different dishes (e.g. meat and fish), whilst still adhering to the different cooking times.



DEFROSTING

Both the oven light and the green light illuminate, just as they do with all other oven functions. The fan activates, however, it does not circulate heat (the thermostat is not functional).

The oven door must be closed.

This function type defrosts foods in just a third of the time normally required. Rapid defrosting can also be activated or deactivated.



LOWER HEAT

The heat travels directly in a downward to upward direction to the dishes to be cooked.

This cooking method is particularly suited for heating up foods or for slow cooking.

Select the appropriate temperature within the range of 50°C and 250°C.

The pre-set oven temperature is 80°C.



CONVENTIONAL COOKING + FAN

This cooking method combines conventional cooking and fan-assisted cooking.

It is recommended for cooking bread, flat bread, and lasagne.

It is not necessary to pre-heat the oven (except when cooking pizza and flat bread).

A few minutes before the end of the cooking period, turn foods over whilst still in the oven.

Select the desired temperature within the range of 50°C and 250°C.

The pre-set oven temperature is 200°C.



FAN + LOWER HEATING ELEMENT

This cooking method is particularly delicate and slow.

It is recommended for delicate dishes or to heat up pre-cooked food.

It is also recommended for baking and generally for dishes that require lower heat settings.

Select the desired temperature within the range of 50°C and 250°C.

The pre-set oven temperature is 165°C.



FAN + DOUBLE GRILL

The heat travels directly in an upward to downward direction to the dishes to be cooked.

The fan action combined with the double grill action allows for rapid, thorough cooking for specific food types.

This cycle is ideal for browning and maintaining the juices and flavour of food, for example, steaks, hamburgers, vegetables, etc.

Keep the door closed whilst using the grill. Select a temperature within the range of 50°C and 200°C. The pre-set oven temperature is 65°C.

We recommend that you pre-heat the oven for a few minutes before cooking foods.



ETC CLEANING FUNCTION

This function allows for easier cleaning of the oven interior. Remove the oven accessories, grill and dripping pan. Pour 0.2-0.3 litres of soapy water directly onto the base. Enable the function.





The pre-set oven temperature is 80°C and the cycle duration is 20 minutes.

Once the default time has passed, you can clean the oven with a non-abrasive sponge (the dirt comes away easily as it has had a chance to soften).

WARNING:

When cooking using the GRILL functions, the oven door must be kept CLOSED and the set temperature must not exceed 200°C.

COOKING ADVICE

Food type	Name of Dish	Cooking Function	Cooking Temp.	Cooking Duration Period	Level
Soufflé: 	Cannelloni	FAN-ASSISTED	180°	00 h.45 mins	2
	Lasagne	CONVENT. FAN-ASSISTED	160°	00 h.50 mins	2
	Quiches	Fan-assisted	180°	00 h.50 mins	2
	Potato flan	Fan-assisted	170°	01 h.00 mins	3
	Courgette flan	FAN-ASSISTED	180°	00 h.50 mins	2
Fish: 	Sea bream	DOUBLE GRILL	180°	00 h.25 mins	3
	Salmon (fillet)	Conventional	180°	00 h.30 mins	2
	Tuna (fillet)	Conventional	180°	00 h.35 mins	2
	Trout (fillet)	Conventional	180°	00 h.25 mins	2
	Mullet	DOUBLE GRILL	180°	00 h.25 mins	3
Bread/ Pizza/ Pastries: 	Savoury Flat Bread	FAN-ASSISTED	220°	00 h.20 mins	2
	Bread	CONVENTIONAL FAN-ASSISTED	180°	00 h.40 mins	3
	Pizza	Fan-assisted lower heat	230°	00 h.25 mins	2
	Pie	Fan-assisted	200°	00 h.30 mins	2
	Panzerotti	FAN-ASSISTED	200°	00 h.20 mins	2
	Jam Tart	FAN-ASSISTED	170°	00 h.20 mins	2
	Apple Tart	CONVENT. FAN-ASSISTED	170°	00 h.35 mins	1
	Torta Margherita (Paradise Cake)	CONVENT. FAN-ASSISTED	170°	00 h.30 mins	2
	Muffins	CONVENT. FAN-ASSISTED	190°	00 h.15 mins	2
	Plum Cake	CONVENT. FAN-ASSISTED	170°	00 h.50 mins	2
Yoghurt Biscuits	CONVENT. FAN-ASSISTED	170°	00 h.15 mins	2	
Meat: 	Roast Pork	CONVENT. FAN-ASSISTED	180°	01 h.40 mins	2
	Roast Veal	CONVENT. FAN-ASSISTED	180°	01 h.55 mins	3
	Roast Chicken	Conventional Fan-assisted	180°	01 h.05 mins	3
	Meatloaf	Fan-assisted	170°	01 h.30 mins	3
	Beef Fillet	CONVENT. FAN-ASSISTED	200°	00 h.35 mins	3
	RIBS	FAN-ASSISTED DOUBLE GRILL	200	00 h.40 mins	5

WHAT TO DO...

PROBLEM	SOLUTION
The oven is not working.	Check that the electrical appliance's switch or residual-current devices, if present, (circuit breaker) are not disconnected. If there is a fault with the electrical system, call a qualified electrician. If after re-connecting the switch and/or the residual-current devices the oven is still not functioning, contact the Authorised Service Centre.
The light in the cooking chamber does not switch on.	Replace the light bulb.
The abbreviation 'Er' followed by a number appears on the display.	See the paragraph 'Error Code' that follows below.
The time digits flash.	This is probably explained by an interruption to the electric network (Black-out). Set the current time.

In the case of a black-out:

When the electric supply is restored, following interruption, it may be necessary to re-set the current time.

The stored settings will not be lost.

Should there be an interruption to the electrical supply whilst the oven is in use, the cooking process will be disrupted.

Error code

The electronic system constantly carries out a series of diagnostic tests. If any parameters are incorrect, the control unit deactivates the functions and displays an error code ('Er' followed by two digits): all the heated elements are turned off, including the fan inside the oven.

The cooling fan remains on.

Make a note of the error code and contact the Authorised Service Centre, providing them with details of this code.

REPLACING THE BULB

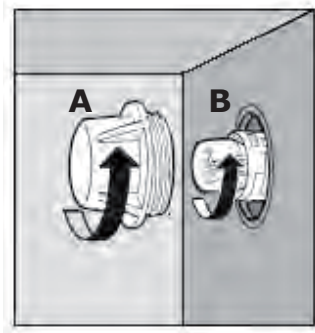
Important: Unplug the appliance from the electrical power supply.

Check that the oven is at room temperature, otherwise wait for it to cool.
Remove the side rack.

To replace the oven bulb **B**, remove the protective cover **A** by turning it anti-clockwise.
Replace the burnt-out bulb and fit the protective cover back in place **A**.

Note: Use only 25 W, E-14 type, T 300°C bulbs.

The lamp used in this appliance is a 'special purpose lamp' intended only for the usage with this appliance; is not intended for household room illumination.



REMOVING THE OVEN DOOR

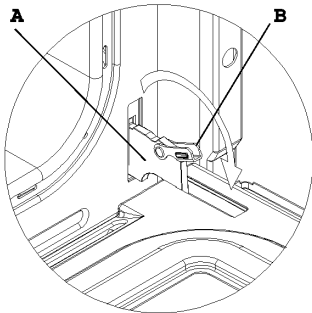
To aid cleaning and make access to the oven interior easier, both oven doors can be simply removed (see diagram). To make the cleaning operation easier, the door can be removed from the hinges as follows:

The hinges A are provided with two movable bolts B.

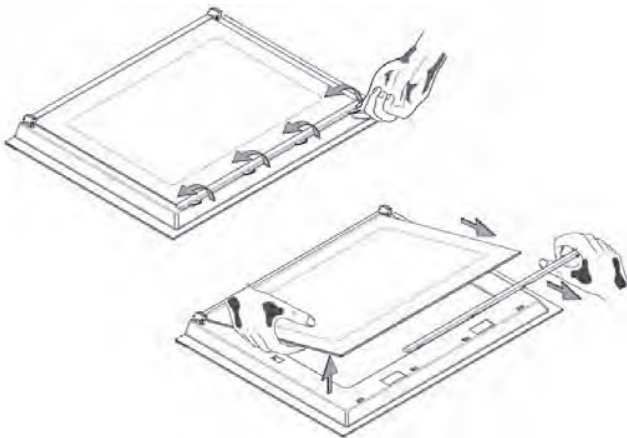
When bolt B is raised, the hinge is released from its housing. Having done this, the door must be lifted upwards and removed, sliding it towards the outside; grip the sides of the door near the hinges when performing these operations.

To refit the door, firstly slide the hinges into their slots.

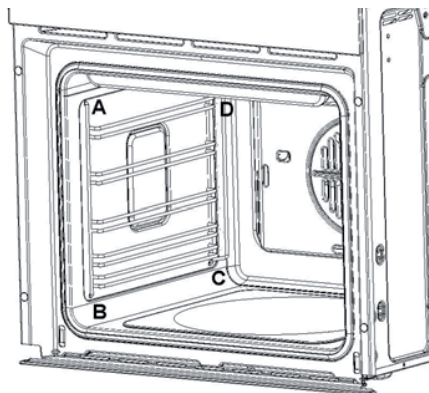
Before closing the door, remember to rotate the two movable bolts B used to hook the two hinges. **Do not soak the door in water.**



REMOVING THE OVEN DOOR INNER GLASS PANEL



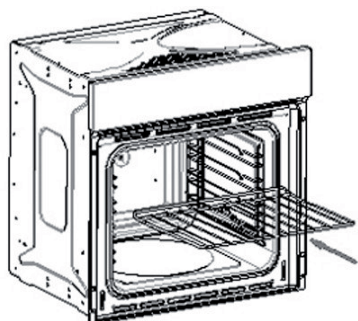
HOW TO REMOVE AND REASSEMBLE THE SIDE RACKS



To remove the side rack (right or left rack), pull it gently away from holes **A** and **B** until it is unhinged from the holes; repeat this process with holes **C** and **D**.

To reassemble the rack, do the following:
insert the rack in holes **C** and **D** simultaneously, then in hole **B** and finally in hole **A**.

The oven rack should be inserted in the provided shelf positions; it should be inserted raised edge first (as shown in the figure below); lift the rack until it reaches the end of the shelf positions, to touch the back of the oven.



CLEANING AND MAINTENANCE

Important: before carrying out maintenance on the oven, it must always be unplugged from the power supply or disconnected from the mains via the electrical system master switch.

Wait for the appliance to cool down before proceeding with any cleaning operation.

Do not use abrasives, bleach or coarse cleaning material.

Never clean the appliance with high pressure water or steam cleaning equipment.

Do not use abrasive materials or substances for cleaning glass panels, as this may damage them

Wipe the inside of the oven by using a damp cloth with a diluted ammonia product; rinse and dry the oven carefully.

When cleaning the lower part of the oven, you are advised to remove any stains while the oven is still warm, but not hot – the longer you wait, the more difficult it will be to remove them.

For external parts cleaning, use a soft cloth and soapy water, rinse and dry carefully.

Wash the accessories in a dishwasher or in the sink, using an oven cleaner.

Warning: before proceeding with any operation as above, please use suitable prevention and protection equipment (gloves, etc.).

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