

Instructions for the use - Installation advices

ELECTRIC BUILT-IN OVENS

EBO 1725 ..

EBO 1726 ..

EBO 9810 ..

100% ELBA QUALITY MADE IN ITALY



ELBA
TALENT FOR COOKING



Made in Italy

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below 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.



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, 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 operate your appliance by means of an external timer or separate remote-control system.
- 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 knobs 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 24.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

1 CONTROL PANELS

Fig. 1.1

MOD. EBO 9810

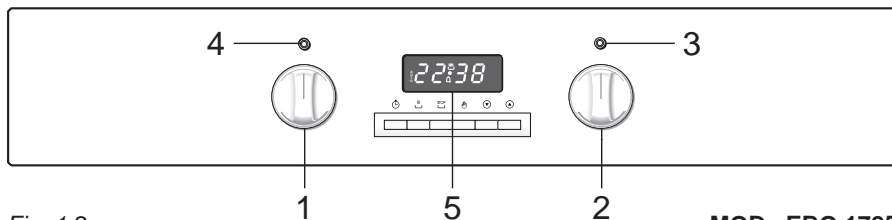


Fig. 1.2

MOD. EBO 1725

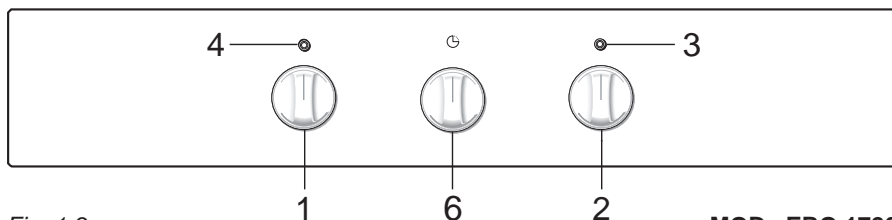
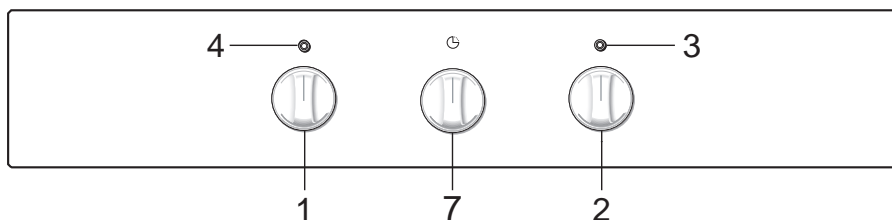


Fig. 1.3

MOD. EBO 1726



CONTROLS DESCRIPTION

1. Oven temperature control knob
2. Function selector control knob
3. Power on indicator light
4. Oven temperature indicator light
5. Electronic clock/programmer (start-end cooking)
6. 60 minutes alarm
7. Timer (120 minutes cut-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.

USING THE PRESS-AND-TURN CONTROL KNOBS (SOME MODELS ONLY)

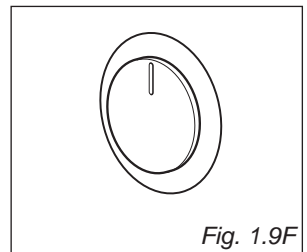
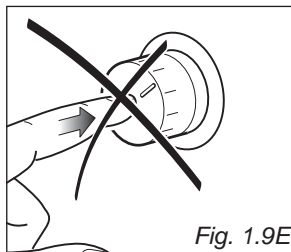
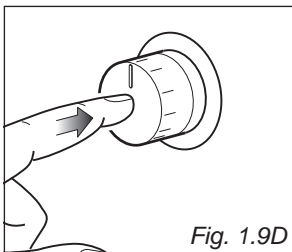
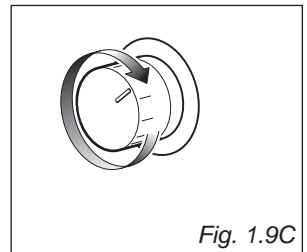
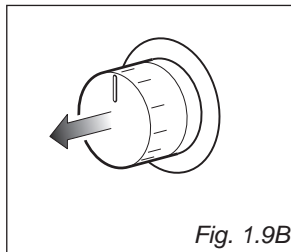
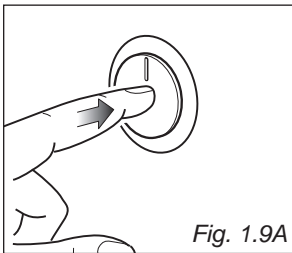
The control knobs are flush-mounted in the control panel.

Use them as follows:

- a. Press lightly on the knob (figure 1.9A);
- b. The knob will extend outwards as illustrated in figure 1.9B.
- c. Turn the knob to the required position (figure 1.9C).
- d. When you have finished cooking, turn the knob back to the “0”, “O” or “□” (off) position and press it (figure 1.9D) so that it stays flush with the control panel again (figure 1.9F).

IMPORTANT:

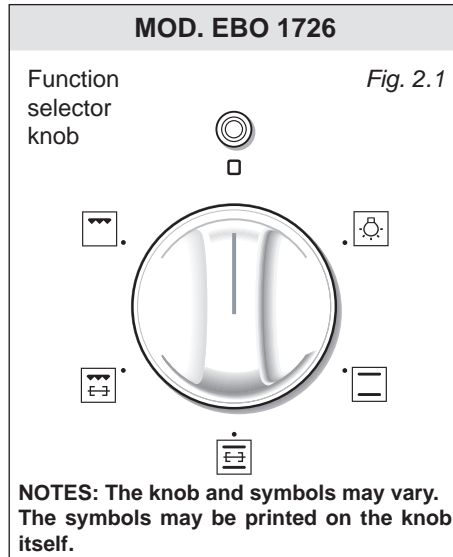
Never press down the knob when it is not in the “0”, “O” or “□” (off) position (figure 1.9E).



2

OVEN VERSIONS

NATURAL CONVECTION WITH ROTISSERIE MODELS




GENERAL FEATURES

This oven features no.4 (fig. 2.1) different thermostatic control functions to satisfy all cooking requirements, provided by 3 heating elements:

The input of the elements is:

- Upper element;
- Lower element;
- Grill element.

NOTE:

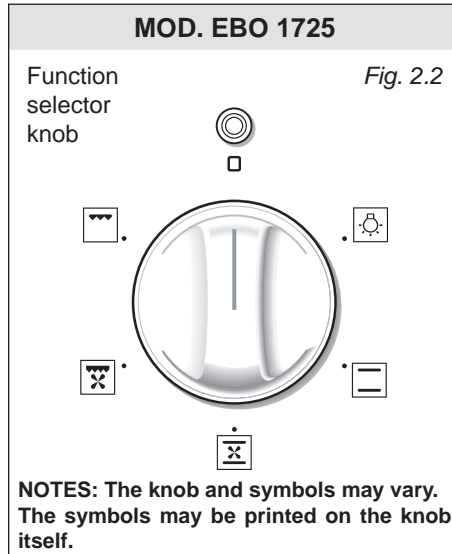
Upon first use, it is advisable to operate the oven at the maximum temperature for 60 minutes in the position  (fig. 2.1) to eliminate possible traces of grease on the heating elements.

Repeat the operation for another 15 minutes with the grill element on as explained in the chapters "TRADITIONAL GRILLING" and "USE OF THE GRILL".

OPERATING PRINCIPLES

Heating and cooking in the natural convection oven are obtained in the following ways:

- a. **by normal convection**
The heat is produced by the upper and lower heating elements.
- b. **by radiation**
The heat is radiated by the infrared grill element.



GENERAL FEATURES


As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert no.4 (fig. 2.2) different programs to satisfy every cooking need.

The 4 positions, thermostatically controlled, are obtained by 3 heating elements which are:

- Upper element;
- Lower element;
- Grill element.


NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature for 60 minutes in the position  to eliminate possible traces of grease on the heating elements.

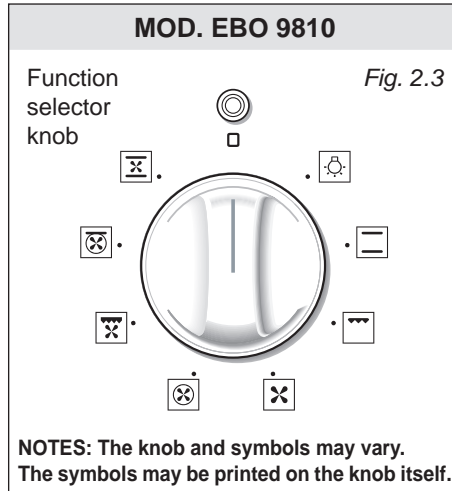
Repeat the operation for another 15 minutes with the grill element on as explained in the chapters "TRADITIONAL GRILLING" and "USE OF THE GRILL".

OPERATING PRINCIPLES

Heating and cooking in the plurifunction oven are obtained in the following ways:

- a. **by normal convection**
The heat is produced by the upper and lower heating elements.
- b. **by semi-forced convection**
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.
fig. 2.2: In the  function the heat is produced by the top heating element only.
- c. **by radiation**
The heat is radiated by the infra-red grill element.
- d. **by radiation and ventilation**
The radiated heat from the infra-red grill element is distributed throughout the oven by the fan.
- e. **by ventilation**
The food is defrosted by using the fan only function without heat.

MULTIFUNCTION MODELS



GENERAL FEATURES



As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert no.7 (fig. 2.3) different programs to satisfy every cooking need.

The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Upper element;
- Lower element;
- Grill element;
- Circular element.


NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature for 60 minutes in the position  and  to eliminate possible traces of grease on the heating elements.

Repeat the operation for another 15 minutes with the grill element on as explained in the chapters "TRADITIONAL GRILLING" and "USE OF THE GRILL".

OPERATING PRINCIPLES

Heating and cooking in the multifunction oven are obtained in the following ways:

- a. **by normal convection**
The heat is produced by the upper and lower heating elements.
- b. **by semi-forced convection**
A fan sucks in the air contained in the oven, which circulates it through the circular heating element and then forced back into the oven by the fan. Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.
- c. **by semi-forced convection**
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan. In the  function the heat is produced by the top heating element only.
- d. **by radiation**
The heat is radiated by the infra red grill element.
- e. **by radiation and ventilation**
The radiated heat from the infra red grill element is distributed throughout the oven by the fan.
- f. **by ventilation**
The food is defrosted by using the fan only function without heat.

3

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.

WARNING:

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

THERMOSTAT CONTROL KNOB

(fig. 3.1)

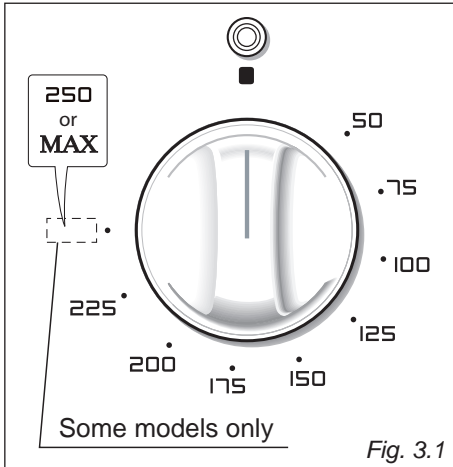
To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

The elements will turn on or off automatically which is determined by the thermostat. The operation of the heating elements is signalled by a light placed on the control panel.

FUNCTION SELECTOR CONTROL KNOB

(fig. 2.1, 2.2, 2.3)

Rotate the knob clockwise to set the oven to one of the following functions:



Oven functions											
Model EBO 1726	✓	✓	✓	✓	✓						
Model EBO 1725	✓	✓		✓		✓	✓		(1)		
Model EBO 9810	✓	✓		✓		✓	✓	✓	✓	✓	✓

(1) Function with thermostat knob set to "0", "●" or "■" (off).

NOTE: DEPENDING ON YOUR MODEL, YOUR OVEN MAY ONLY HAVE SOME OF THESE FUNCTIONS (SEE CHAPTER 2 AND TABLE AT PAGE NO. 12).



OVEN LIGHT

By turning the function selector knob to this setting, the oven light/s will illuminate in the oven cavity.

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

Natural convection type 2 models only:

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




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 50°C and the maximum position with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.

Some models only: In the position  the rotisserie motor come on for cooking with the rotisserie.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.




TRADITIONAL GRILLING

The infrared heating element is switched on. The heat is diffused by radiation.

Use with the oven door closed and the thermostat knob must be regulated:

- between 50°C and **220°C maximum** (models with oven door with no.2 panes of glass - inner & outer);
- between 50°C and **225°C maximum** (models with oven door with no.3 panes of glass - middle, inner & outer).

For correct use see chapter "USE OF THE GRILL".

Some models only: In the  position the rotisserie motor come on for cooking with the rotisserie. For correct use see chapters "USE OF THE GRILL" and "USE OF THE ROTISSERIE".

Recommended for:

Intense grilling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc.



VENTILATED GRILL COOKING

The infrared 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 thermostat knob must be regulated:

- between 50°C and **200°C maximum** (models with oven door with no.2 panes of glass - inner & outer);
- between 50°C and **220°C maximum** (models with oven door with no.3 panes of glass - middle, inner & outer).

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.

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 50 °C and the maximum position with the thermostat knob.

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.

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 50°C and the maximum position with the thermostat knob.

It is not necessary to preheat the oven.

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.

DEFROSTING FROZEN FOODS

Only the oven fan is switched on.

To be used with the thermostat knob in the “0”, “●” or “■” (off) position because the other positions have no effect.

The defrosting is done by simple ventilation without heat.

Plurifunction models only: Set the function selector knob to . With the thermostat knob in the “0”, “●” or “■” (off) position only the oven fan is switched on.

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.

MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper and circular heating elements connected in series and the fan motor are switched on. The heat is diffused by forced convection with the most part being produced by the upper element. The temperature must be regulated between 50°C and 140°C with the thermostat knob.

Recommended for:

To keep foods hot after cooking.



To slowly heat already cooked foods.

COOKING ADVICE

NOTE: DEPENDING ON YOUR MODEL, YOUR OVEN MAY ONLY HAVE SOME OF THESE FUNCTIONS (SEE CHAPTER 2 AND TABLE AT PAGE NO. 12).



STERILIZATION

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

- Set the switch to position  or .
- Set the thermostat knob to position 185°C and preheat the oven.
- Fill the grill pan with hot water.
- Set the jars into the grill pan making sure they do not touch each other and the door and set the thermostat knob to position 135°C.

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

COOKING DIFFERENT DISHES AT THE SAME TIME


With the function selector in position  or , 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.

REGENERATION

Set the switch to position  and the

thermostat knob to position 150°C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200°C.
- that the cooking time depends on the quantity and the type of foods.


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.

GRILLING AND “AU GRATIN”

Grilling may be done by selecting grill+fan setting  with the function selector knob, because the hot air completely envelops the food that is to be cooked.

Set the thermostat knob 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.

Always grill with the oven door closed.

It is recommended that you do not grill for longer than 30 minutes at anyone time.

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

The external parts of the oven become hot during operation. Keep children well out of reach.

USE OF THE ROTISSERIE (MODELS WITH ROTISSERIE ONLY)

The oven is equipped with a rotisserie for cooking on the spit using the grill.

This device is made up of:

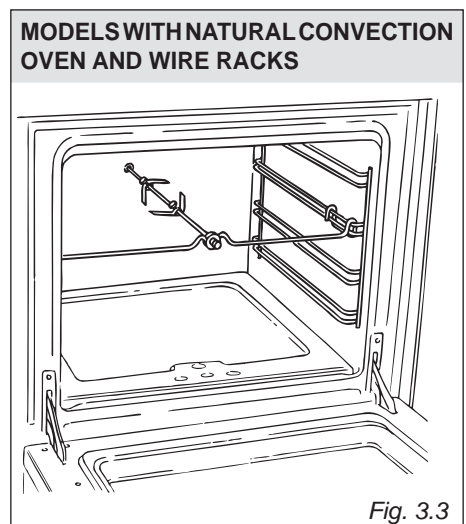
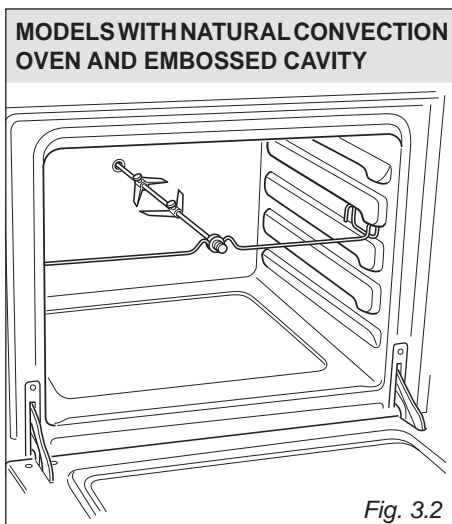
- an electrical motor mounted on the rear part of the oven;
- a stainless steel rod, equipped with a detachable athermic grip and 2 recordable forks;
- a rod support to be inserted into the central guides of the oven cavity.

MODELS WITH NATURAL CONVECTION WITH ROTISSERIE OVEN (figs. 3.2, 3.3)

- Insert the tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders.
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- Insert the rod into the motor opening and rest it onto the support of the spit collar; then remove the grip by turning it to the left.
- Close the oven door and switch on the turnspit.
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.

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



MODELS WITH PLURIFUNCTION / MULTIFUNCTION WITH ROTISSERIE OVEN (figs. 3.4, 3.5)

- Insert the dripping pan into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders.
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- Insert the rod into the motor opening by moving to the right the baffle "B" (figs. 3.4, 3.5). 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; then remove the grip by turning it to the left.
- Close the oven door and switch on the turnspit.
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.

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

MODELS WITH PLURIFUNCTION / MULTIFUNCTION WITH ROTISSERIE OVEN AND EMBOSSED CAVITY

Inserting the rod by moving to the right the baffle "B"

Correct rod inserted

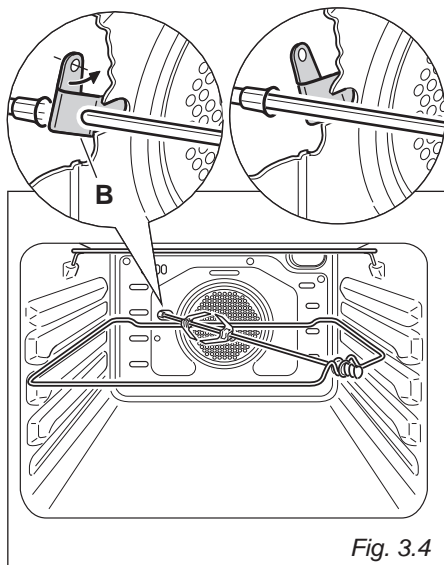


Fig. 3.4

MODELS WITH PLURIFUNCTION / MULTIFUNCTION WITH ROTISSERIE OVEN AND AND WIRE RACKS

Inserting the rod by moving to the right the baffle "B"

Correct rod inserted

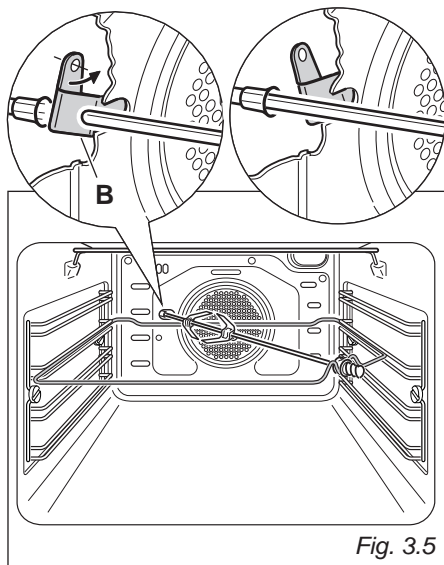


Fig. 3.5

4 60' or 120' ALARM – 120' CUT-OFF TIMER

NOTES: The knob and symbols may vary. The symbols may be printed on the knob itself.

MODELS WITH 60 MINUTES ALARM (fig. 4.1)

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.

The knob must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise.

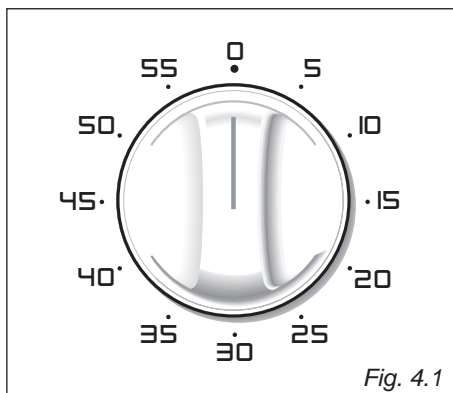


Fig. 4.1

MODELS WITH 120 MINUTES ALARM (fig. 4.2)

The minute counter is a timed acoustic warning device which can be set for a maximum of 120 minutes.

The knob must be rotated clockwise as far as the 120 minute position and then set to the required time by rotating it anticlockwise.

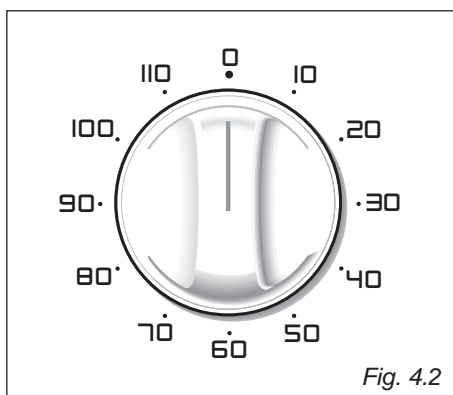


Fig. 4.2

MODELS WITH 120 MINUTES CUT-OFF TIMER (fig. 4.3)


The function of the timer runs the oven for a preset time.

1) Starting up.

After setting the function selector and thermostat to the required mode and temperature, rotate the timer knob clockwise until you reach the required cooking time (max 120 minutes).

Once this time has elapsed, the timer will return to the "0", "O" or "□" (off) position and the oven will automatically switch off.

2) Manual position.

If the cooking time is longer than two hours or if you wish to use the oven manually, switching it off as required, the knob must be turned to position .

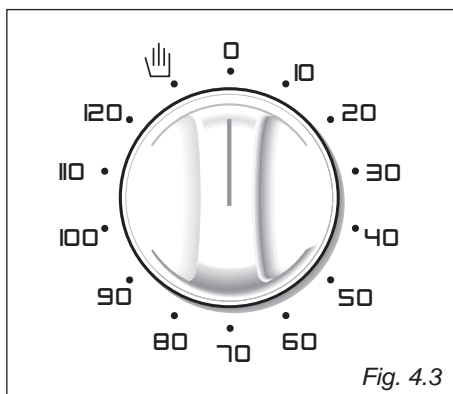


Fig. 4.3

5




ELECTRONIC CLOCK/PROGRAMMER (START-END COOKING)

MODELS WITH ELECTRONIC CLOCK/PROGRAMMER (START-END COOKING) (figs. 5.1, ..., 5.8)

The electronic clock/programmer is a device which groups together the following functions:







- 24 hours clock with illuminated display;
- timer (up to 23 hours and 59 minutes);
- program for automatic oven cooking;
- program for semi-automatic oven cooking.

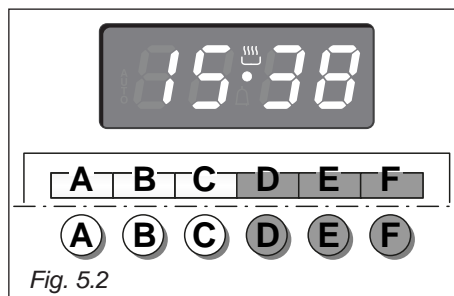
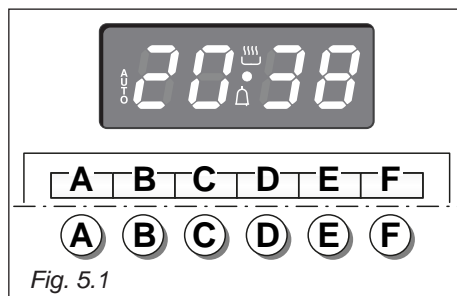
Description of the illuminated symbols:

AUTO flashing	Programmer in automatic or semi-automatic position but not programmed.
AUTO illuminated	Programmer in automatic or semi-automatic position with program inserted.
	Oven set for manual cooking or automatic/semi-automatic cooking taking place.
	Timer in operation.
 and AUTO flashing	Program error. (The time of day lies between the calculated cooking start and end time).

Note: Select a function by the respective button and, in 5 seconds, set the required time with the "E" / "F" buttons ("one-hand" operation). After a power cut the display resets to zero and cancels the set programs.

Description of the buttons:

A	 or other equivalent symbols	Timer
B	 or other equivalent symbols	Cooking time
C	 or other equivalent symbols	End of cooking time
D	 or other equivalent symbols	Manual position, cancellation of the inserted cooking program and set the time of the day
E	 or other equivalent symbols	To decrease the numbers on the digital display
F	 or other equivalent symbols	To increase the numbers on the digital display



ELECTRONIC CLOCK (fig. 5.2)

The programmer is equipped with an electronic clock with illuminated numbers which indicates hours and minutes.


Upon immediate connection of the oven or after a power cut, three zeros will flash on the programmer display.

To set the correct time of day it is necessary to push the "D" button and then the "E" or "F" button until you have set the correct time (fig. 5.2).

In another way push simultaneously the "B" / "C" two buttons and at the same time push the "E" or "F" button.

Note: If the clock is reset it deletes any previously set programs

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the "D" button (**AUTO** will be switched off and the symbol  will illuminate - fig. 5.3).

Attention: If the **AUTO** is illuminated (which means a cooking program has already been inserted), by pushing the button "D" you cancel the program and return to manual operation.


If the oven is switched on, you must switch it off manually.

ELECTRONIC TIMER


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

If the **AUTO** symbol is flashing push the "D" button.

To set the time, push the "A" button and the "E" or "F" until you obtain the desired time in the display (fig. 5.4).

Having finished the setting, the clock hour will appear on the panel and the  symbol will be illuminated.

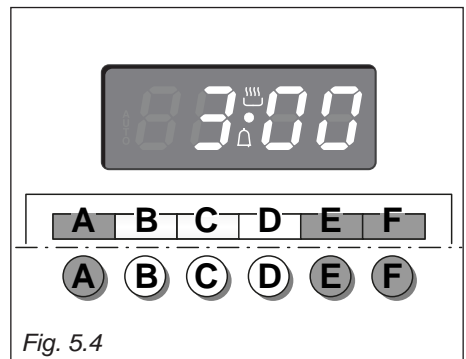
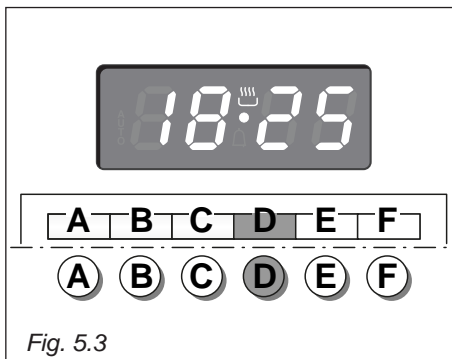
The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button "A".

At the end of the time, the  symbol will disappear and the buzzer will sound for some minutes or until a button is pressed (not the "E" / "F" buttons).

After a short time the display will revert back to the time of day.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

The buzzer has 3 different tones and can be changed by pressing the "E" button, but only when the time of day is displayed





AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking period.
2. Set the end of the cooking time.
3. Set the temperature and the oven cooking program.

These operations are done in the following way:

1. Set the length of the cooking period by pushing the "B" button and the "F" button to increase or "E" to decrease if you have passed the desired time (fig. 5.5). The **AUTO** and the  symbol will illuminate.
2. Set the end of the cooking time by pressing the "C" button (the cooking time already added to the clock time will appear) and the "F" button (fig. 5.6); if you pass the desired time you may get back by pushing the "E" button.

After this setting, the  symbol will disappear. If after this setting, the **AUTO** flashes on the display and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking period itself by following again the above mentioned instructions.

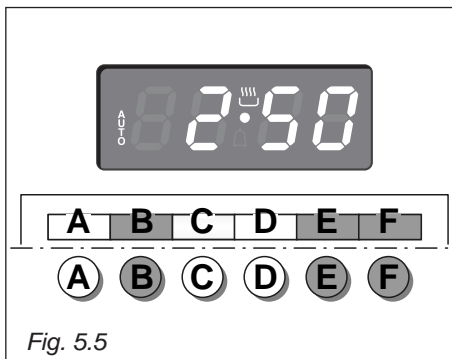



Fig. 5.5


3. Set the temperature and the cooking function by using the switch and thermostat knobs of the oven (see specific chapters).

Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.

During cooking, the  symbol remains illuminated.

By pushing the "B" button you can see the time that remains until the end of cooking.

The cooking program may be cancelled at any time by pushing "D".

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will sound, which can be turned off by pushing any of the buttons except the "E" / "F" buttons.

Turn the switch and thermostat knobs to zero and set the programmer onto "manual" by pressing the "D" button.

Attention: After a power cut the clock resets to zero and cancels the set programs.

After a power cut, three zeros will flash on the display.

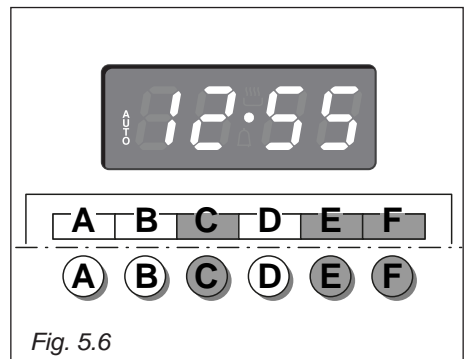


Fig. 5.6

SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed.


There are two ways to set your oven:

1. Set the length of the cooking time by pushing the “B” button and the “F” button to advance, or “E” to go backwards if you have passed the desired time (fig. 5.7).
or
2. Set the end of the cooking time by pushing the “C” button and the “F” button to advance, or “E” to go backwards if you have passed the desired time (fig. 5.8).


AUTO and the  symbol will be on.

Then set the temperature and the cooking function using the oven switch and thermostat knobs (see specific chapters).

The oven is switched on and it will be switched off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button “B” you can see the time that remains till the end of the cooking.

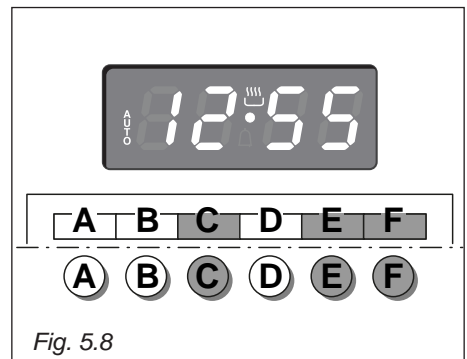
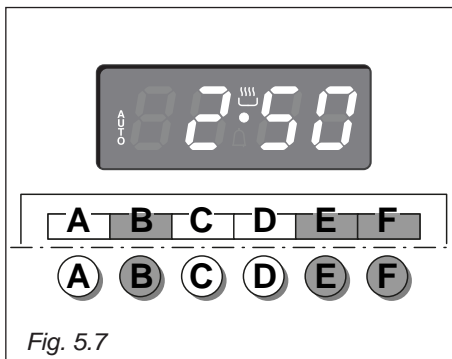
The cooking program may be cancelled at any time by pushing “D”.

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will sound, which can be turned off by pushing any of the buttons except the “E” / “F” buttons.

Turn the switch and thermostat knobs to zero and set the programmer onto “manual” by pressing the “D” button.

Attention: After a power cut the clock resets to zero and cancels the set programs.

After a power cut, three zeros will flash on the display.



6

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.
- **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 (SOME MODELS ONLY)

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.



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.

INSIDE OF OVEN

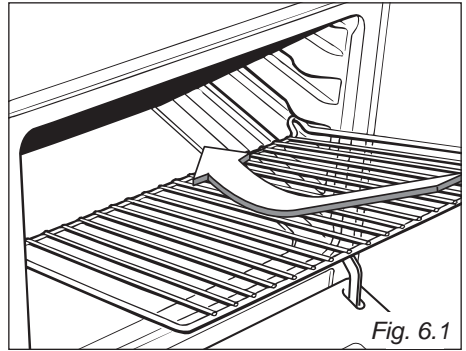
The oven should always be cleaned after use when it has cooled down.

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 or scouring pads/ cloths 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.



OVEN FITTING OUT

1. MODELS WITH EMBOSSED CAVITY

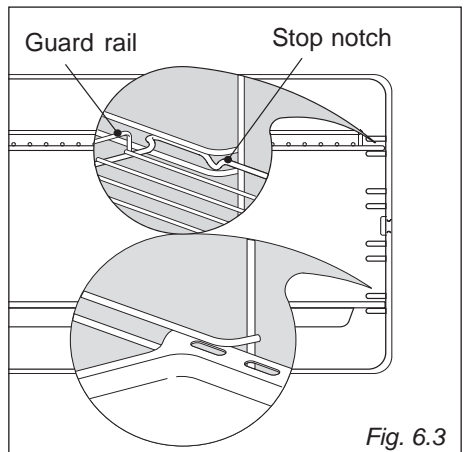
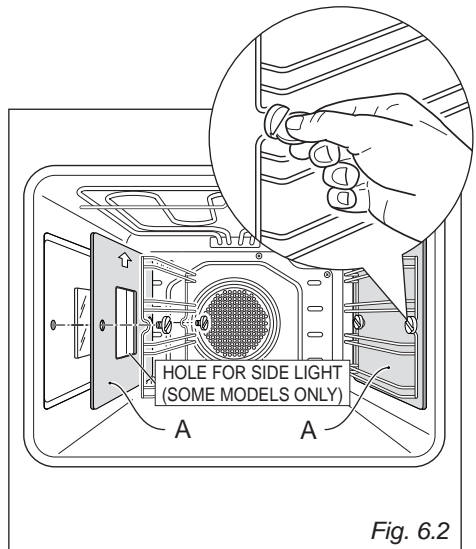
The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 6.1. To remove it, operate in the reverse order.

2. MODELS WITH SIDE WIRE RACKS

- Assemble the wire racks to the oven walls using the 2 screws (fig. 6.2). In the models with catalytic panels interpose the catalytic panels "A" with the arrow up (fig. 6.2).

Models with side lamp: The catalytic panel with the hole for the side oven lamp must be positioned on the left oven wall. **DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE LEFT OVEN WALL.**

- Slide in, on the guides, the shelf and the tray (fig. 6.3). 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.
- To dismantle, operate in reverse order.



TELESCOPIC SLIDING SHELF SUPPORTS (SUPPLIED WITH 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 support onto the side racks:

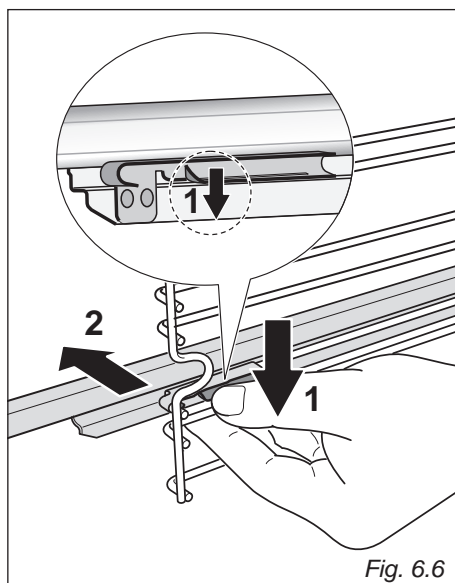
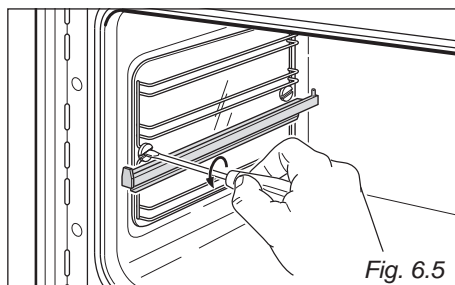
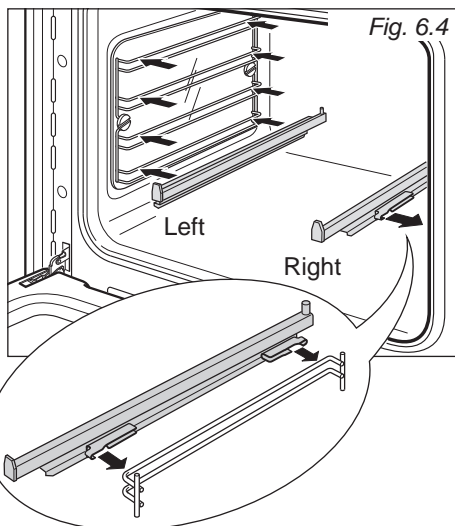
- Screw the side racks onto the oven walls (fig. 6.2).
- Fit the sliding shelf support onto the top wire of a rack and press (fig. 6.4). You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding shelf supports:

- Remove the side racks by unscrewing the fixing screws (fig. 6.5).
- Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in fig. 6.6).
- Pull the safety locks away from the wire to release the wire (arrow 2 in fig. 6.6).

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.



ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS (SUPPLIED WITH 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 (at least the side panels) 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.

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

GREASE FILTER (SUPPLIED WITH SOME MODELS ONLY)

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 6.7).
- Clean the filter after any cooking!
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 6.7).
- Always dry the filter properly before fitting it back into the oven.

CAUTION: When baking pastry etc. this filter should be removed.

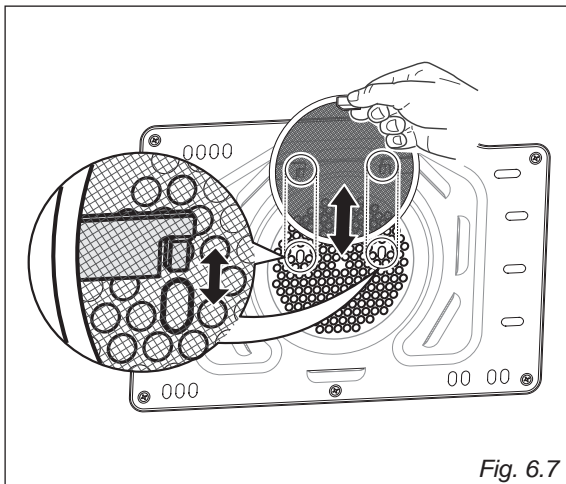
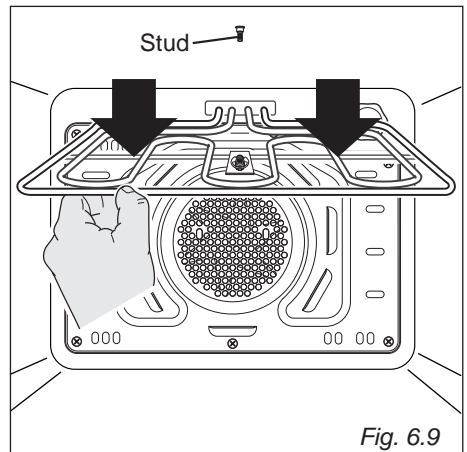
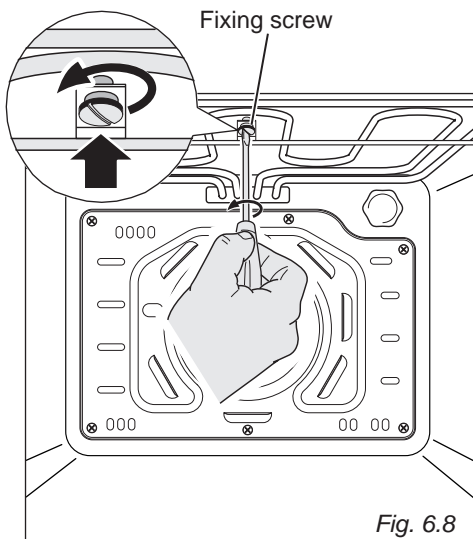


Fig. 6.7

TILTING GRILL (SOME MODELS ONLY)

- The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 6.9).
- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screw (fig. 6.8).
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screw back onto the stud. Make sure that the fixing screw is tightened and the element is held securely in place.
- The grill element itself is self-cleaning.



REPLACING THE OVEN LAMP/S (MODELS WITH INCANDESCENT LAMP/S)

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.

TOP RIGHT LAMP:

- Remove the protective cover “C” (fig. 6.10a).
- Unscrew and replace the bulb “B” with a new one suitable for high temperatures (300°C) having the following specifications: 220-240 V, 50/60Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover.

LEFT LAMP (SOME MODELS ONLY):

- Remove the left wire rack (and the side catalytic panel for the models with side catalytic panels) by unscrewing the fixing screws.
- Press down from the top the protective cover “A” (fig. 6.10a) and remove it by rotating on the lower side.

IMPORTANT: never use screwdrivers or other utensils to remove the cover “A”. This could damage the enamel of the oven or the lampholder.

Operate only by hands.

- Unscrew and replace the bulb “B” with a new one suitable for high temperatures (300°C) having the following specifications: 220-240V, 50/60Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover “A” operating in reverse order.

ATTENTION: the notch in the inner edge of the cover must be oriented toward the lamp.

- Assemble the left wire rack (and the side catalytic panel with the arrow up for the models with side catalytic panels).

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

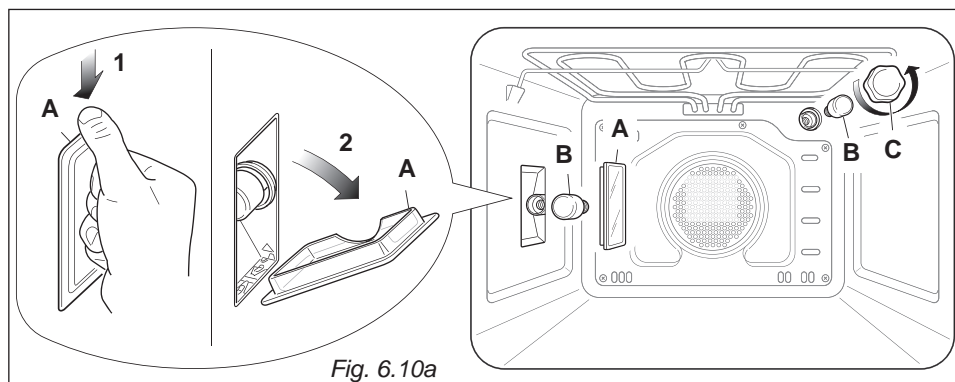


Fig. 6.10a

REPLACING THE OVEN LAMP/S (MODELS WITH HALOGEN LAMP/S)

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.

TOP RIGHT LAMP:

- Remove the protective cover “C” (fig. 6.10b).
- Replace the halogen lamp “B” with a new one suitable for high temperatures (300°C) having the following specifications: 220-240 V, 50/60Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

LEFT LAMP (SOME MODELS ONLY):

- Remove the left wire rack (and the side catalytic panel for the models with side catalytic panels) by unscrewing the fixing screws.
- Press down from the top the protective cover “A” (fig. 6.10b) and remove it by rotating on the lower side. **IMPORTANT:** never use screwdrivers or other utensils to remove the cover “A”. This could damage the enamel of the oven or the lampholder. Operate only by hands.
- Replace the halogen lamp “B” with a new one suitable for high temperatures (300°C) having the following specifications: 220-240 V, 50/60Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp.
IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.
- Refit the protective cover “A” operating in reverse order.
ATTENTION: the notch in the inner edge of the cover must be oriented toward the lamp.
- Assemble the left wire rack (and the side catalytic panel with the arrow up for the models with side catalytic panels).

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

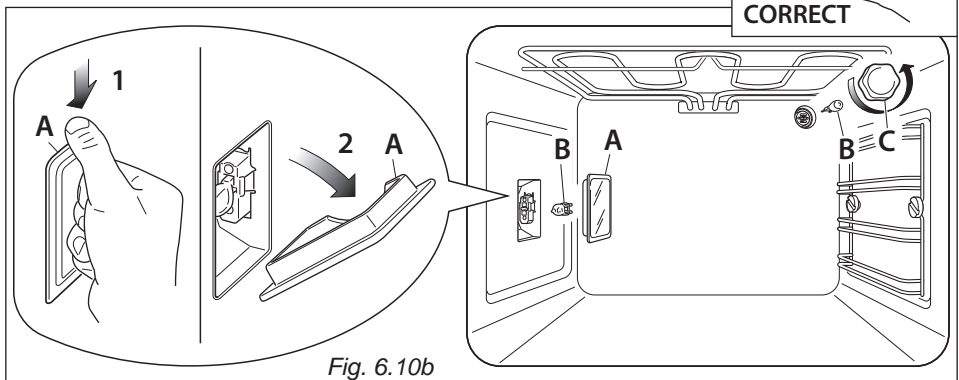
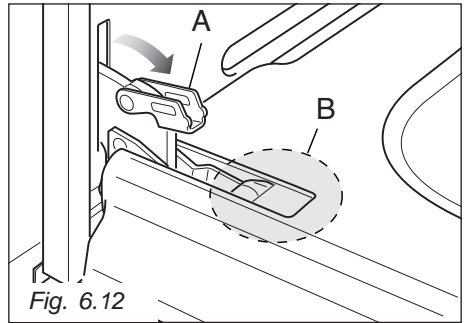
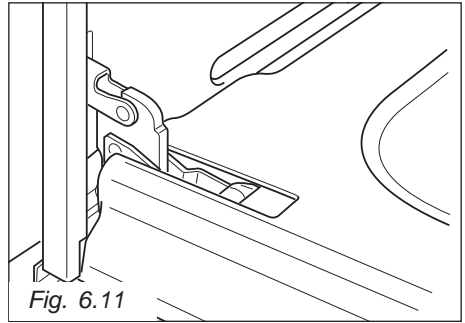


Fig. 6.10b

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

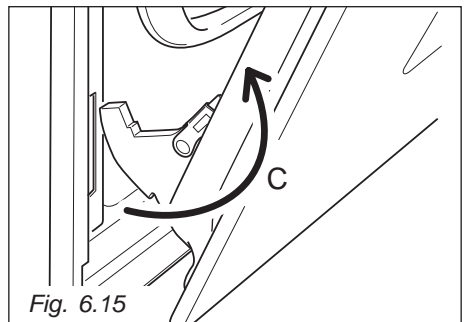
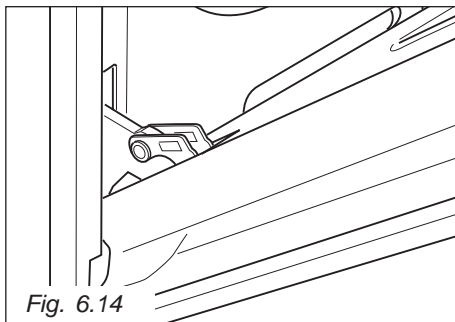
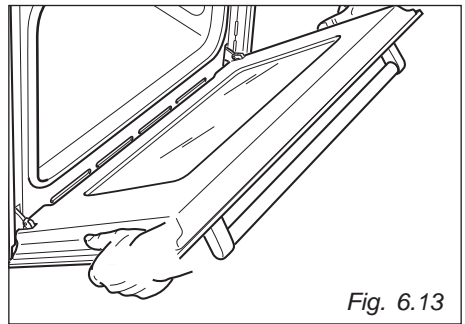
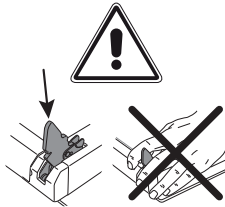
- Open the door to the full extent (fig. 6.11).
- Open the lever "A" completely on the left and right hinges (fig. 6.12).
- Hold the door as shown in fig. 6.13.
- Gently close the door (fig. 6.14) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 6.12).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 6.15).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

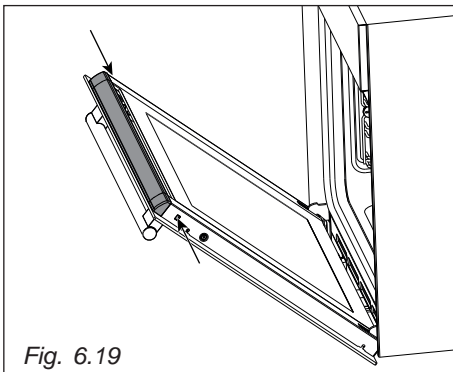
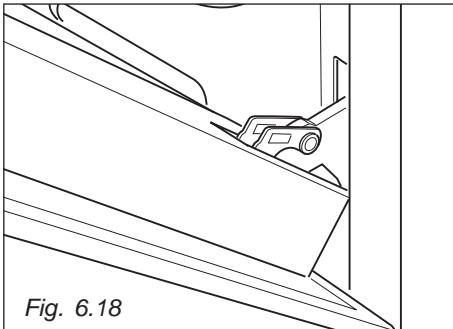
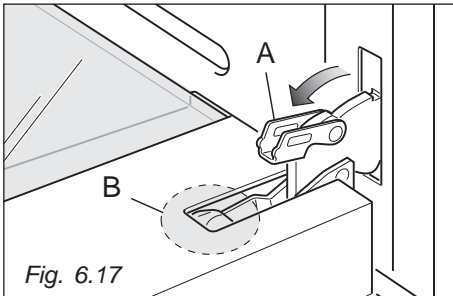
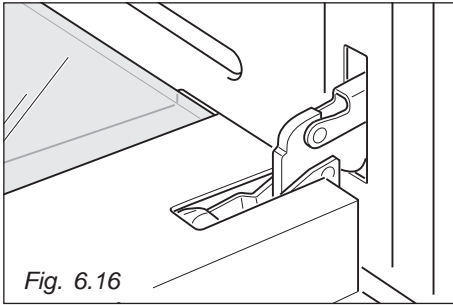


Important!

Always keep a safe distance from the door hinges, paying special attention to position of your hands.

If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.





MODELS WITH REMOVABLE INNER PANE OF GLASS (SOME MODELS ONLY)

The oven door is fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner.

To clean the panes on both sides it is necessary to remove the inner pane as follows:

REMOVING THE INNER PANE:

1. Lock the door open:

- Open the door to the full extent (fig. 6.16).
- Open the lever “A” completely on the left and right hinges (fig. 6.17).
- Gently close the door (fig. 6.18) until left and right hinge levers “A” are hooked to part “B” of the door (fig. 6.17).

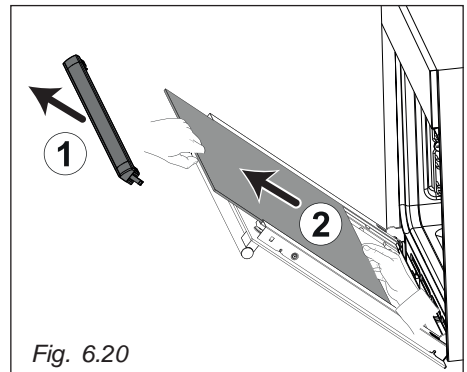
2. Remove the inner pane:

- Press the tabs on the sides of the glass retainer which is positioned at the top of the oven door (arrows in fig. 6.19), then gently remove the retainer (arrow 1 in fig. 6.20).
- Gently pull out the inner pane of glass (arrow 2 in fig. 6.20).

IMPORTANT: It is advisable, while removing the glass, to keep pressed in position the four rubber pads “D” (fig. 6.22), by a finger, to avoid breakage or slippage of the rubber pads themselves.

- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.



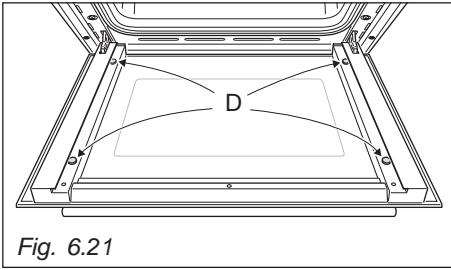


Fig. 6.21

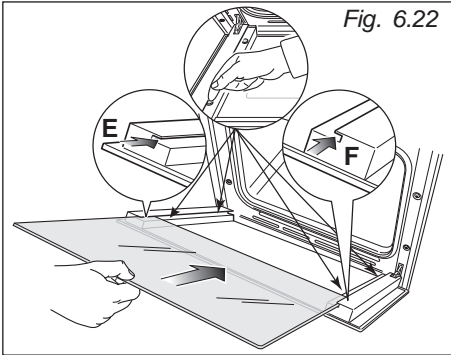


Fig. 6.22

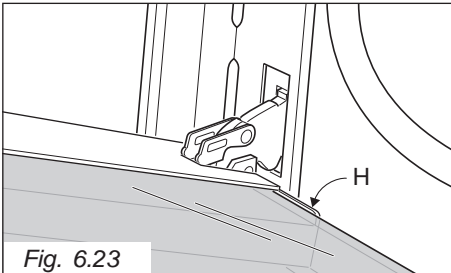


Fig. 6.23

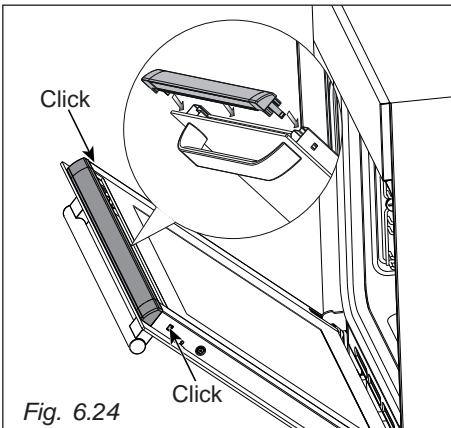


Fig. 6.24

REASSEMBLING THE INNER PANE:

When replacing the inner glass pane, make sure that:

- You replace the 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.
- 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.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

To reassemble the inner pane of the oven door operate as follows:

1. Make sure the door is locked open (see fig. 6.18).
2. Replace the inner pane:
 - Check that the four rubber pads are in place ("D" in fig. 6.21). **IMPORTANT:** It is advisable, while refitting the glass, to keep pressed in position the four rubber pads "D", by a finger, to avoid breakage or slippage of the rubber pads themselves (fig. 6.22).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Insert the inner pane in the left "E" and right "F" side guides (fig. 6.22) and gently let it slide up to the retainers "H" (fig. 6.23).
 - Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in (fig. 6.24). Please take special care to reassemble it correctly: if correctly fitted, the descending section shall be towards the inside of oven.
 - Open completely the oven door and close the lever "A" on the left and right hinges (fig. 6.25).

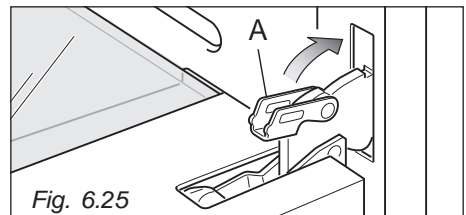


Fig. 6.25

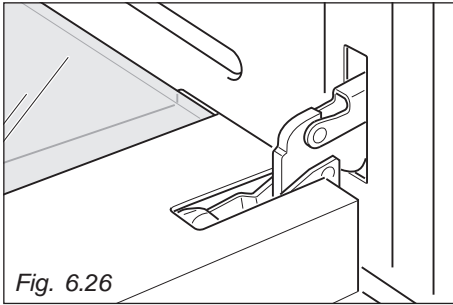


Fig. 6.26

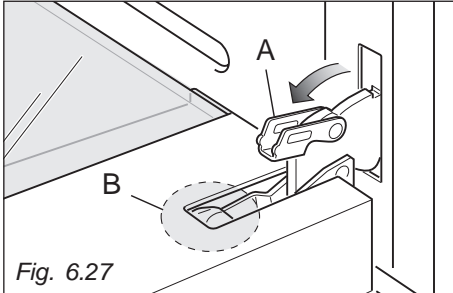


Fig. 6.27

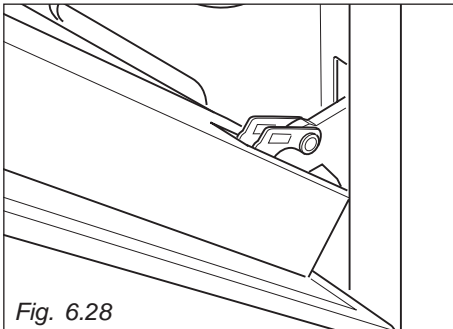


Fig. 6.28

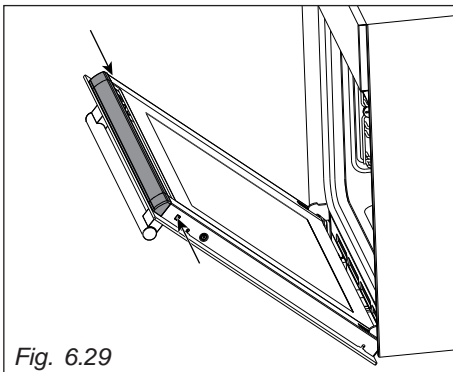


Fig. 6.29

MODELS WITH REMOVABLE INNER AND MIDDLE PANES OF GLASS (SOME MODELS ONLY)

The oven door is fitted with no. 3 panes:

- no. 1 outside;
- no. 1 inner;
- no. 1 in the middle.

To clean all panes on both sides it is necessary to remove the inner and the middle panes as follows:

REMOVING THE MIDDLE AND INNER PANES OF GLASS:

1. Lock the door open:
 - Fully open the oven door (fig. 6.26).
 - Fully open the lever "A" on the left and right hinges. (fig. 6.27).
 - Gently close the door (fig. 6.28) until the left and right hinge levers "A" are hooked to part "B" of the door (fig. 6.27).
 2. **Remove the inner pane:**
 - Press the tabs on the sides of the glass retainer which is positioned at the top of the oven door (arrows in fig. 6.29), then gently remove the retainer (arrow 1 in fig. 6.30).
 - Gently pull out the inner pane of glass (arrow 2 in fig. 6.30).
- IMPORTANT:** It is advisable, while removing the glass, to keep pressed in position the four rubber pads "D" (fig. 6.22), by a finger, to avoid breakage or slippage of the rubber pads themselves.
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

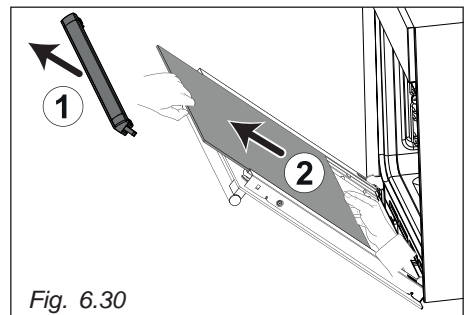


Fig. 6.30

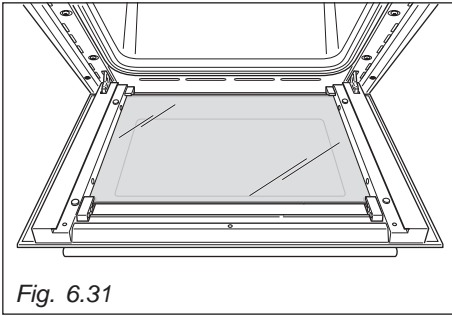


Fig. 6.31

3. Remove the middle pane:
 - Gently unlock the middle pane of glass from the bottom clamps by moving it as in fig. 6.32.
 - Gently lift the bottom edge of the pane (arrow 1 in fig. 6.33) and remove it by pulling it out from the top clamps (arrow 2 in fig. 6.33).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

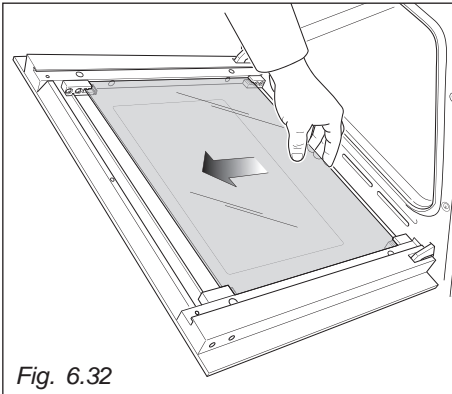


Fig. 6.32

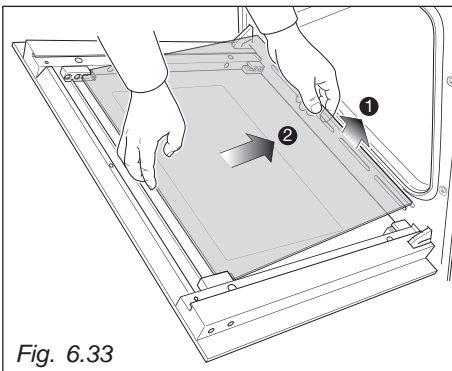


Fig. 6.33

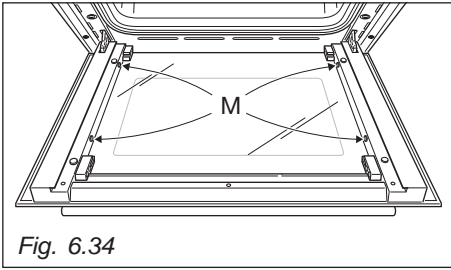


Fig. 6.34

REPLACING THE MIDDLE AND INNER PANES OF GLASS:

1. Make sure the door is locked open (see fig. 6.28).
2. Replace the middle pane:
 - Check that the four rubber pads are in place ("M" in fig. 6.34).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Gently insert the top edge of the pane into the top clamps (arrow 1 in fig. 6.35), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in fig. 6.35); and then slide the pane into position (fig. 6.36).

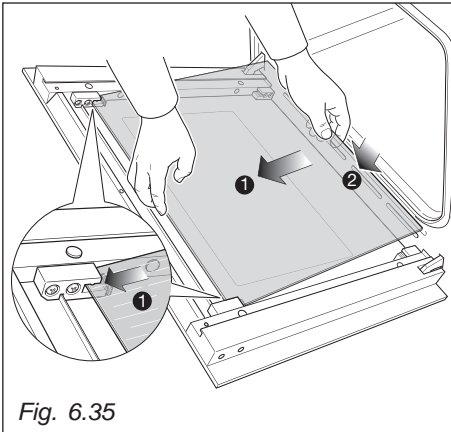


Fig. 6.35

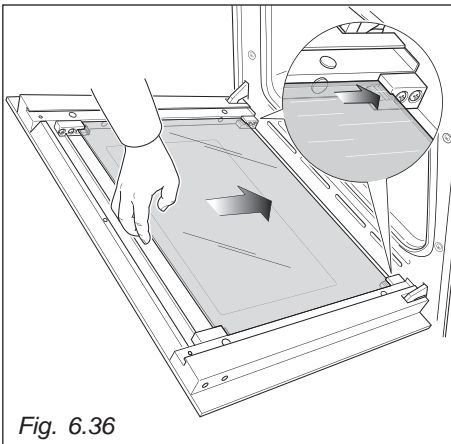
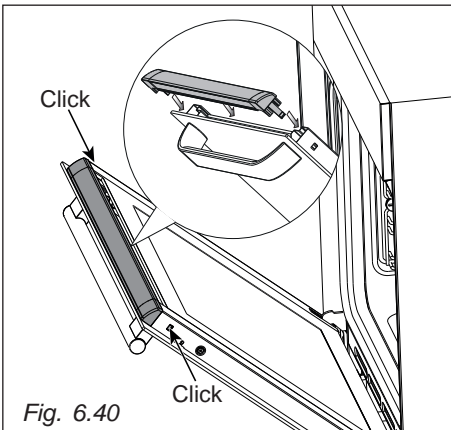
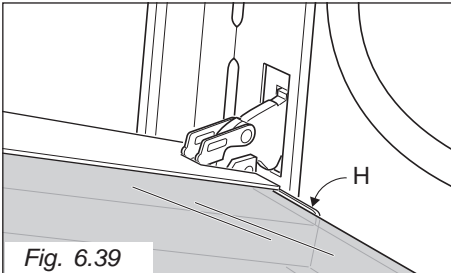
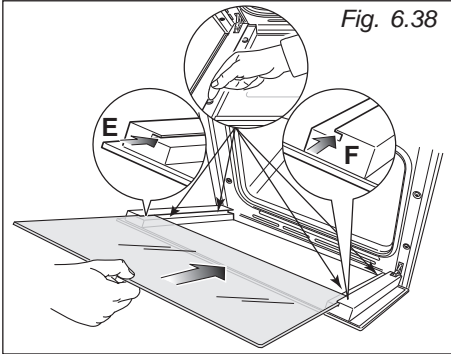
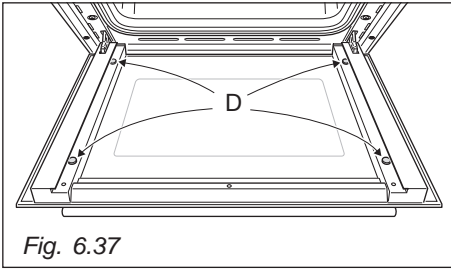
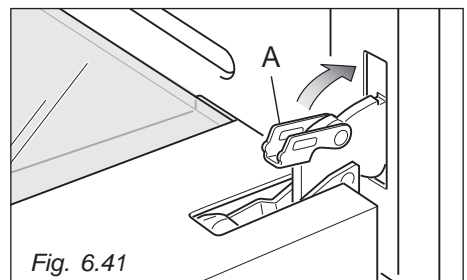


Fig. 6.36



3. Replace the inner pane:
 - Check that the four rubber pads are in place ("D" in fig. 6.37).
 - **IMPORTANT:** It is advisable, while refitting the glass, to keep pressed in position the four rubber pads "D", by a finger, to avoid breakage or slippage of the rubber pads themselves (fig. 6.38).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Insert the pane in the left "E" and right "F" slide guides (fig. 6.38), and gently slide it to the retainers "H" (fig. 6.39).
 - Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in (fig. 6.40). Please take special care to reassemble it correctly: if correctly fitted, the descending section shall be towards the inside of oven.
4. Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (fig. 6.41).



ADVICE ***for the*** ***INSTALLER***

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.
- Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS and in compliance with the local safety standards. Failure to observe this rule will invalidate the warranty.
- Always disconnect the appliance from the electrical power supply before carrying out any maintenance operations or repairs.
- The walls surrounding the oven must be made of heat-resistant material.
- Take care NOT to lift the oven by the door handle.
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

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.

7 INSTALLATION

IMPORTANT

- The oven can be fitted in standard units, width and depth 60 cm.
- Installation requires a compartment as illustrated in figures 7.1 and 7.2. 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.

WARNING

- 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.
- The appliance must be housed in heat resistant units.
- **The walls of the units must be capable of resisting temperatures of 75°C above room temperature.**

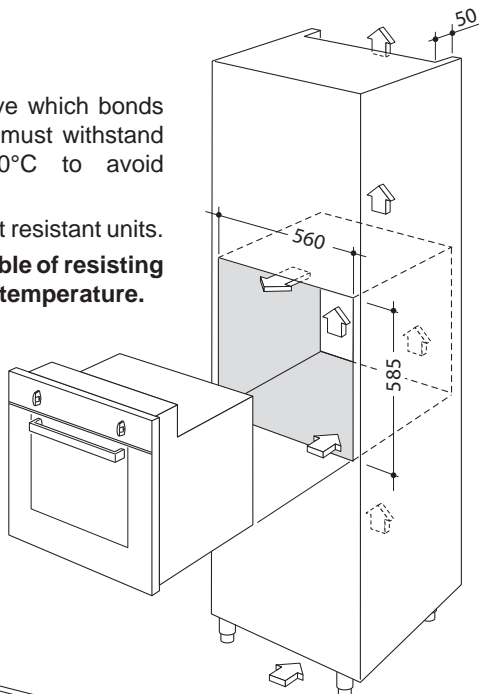


Fig. 7.2

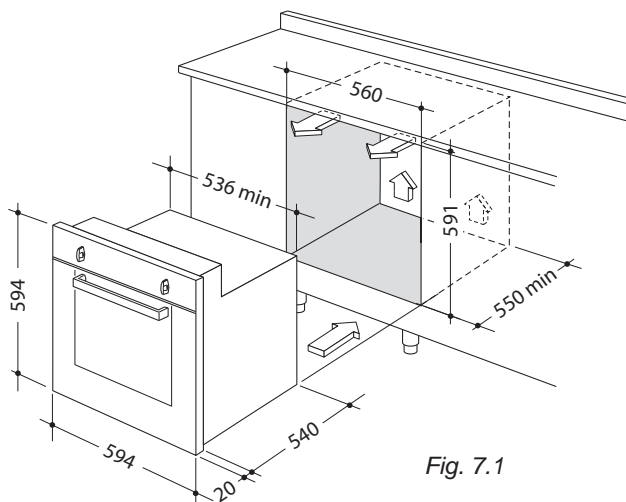
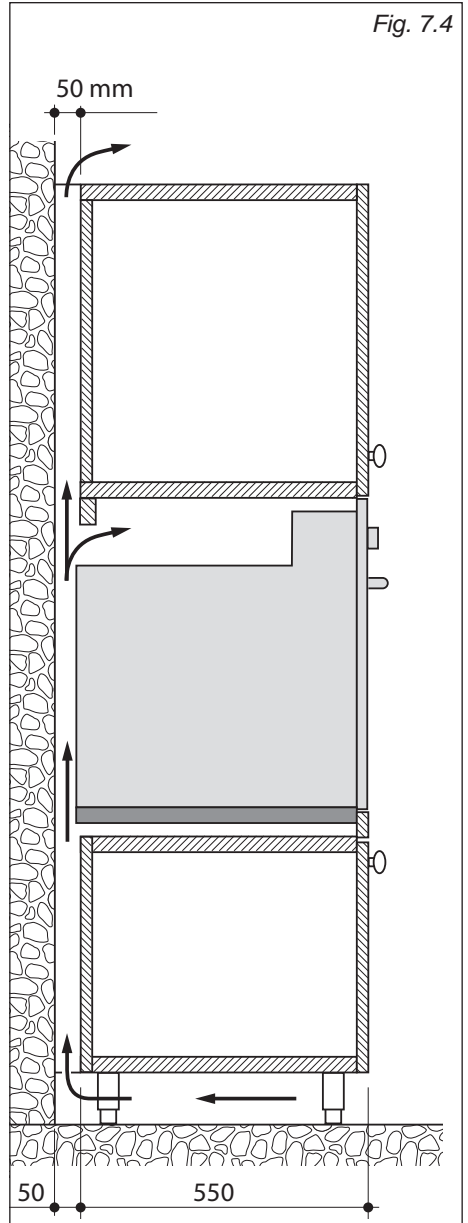
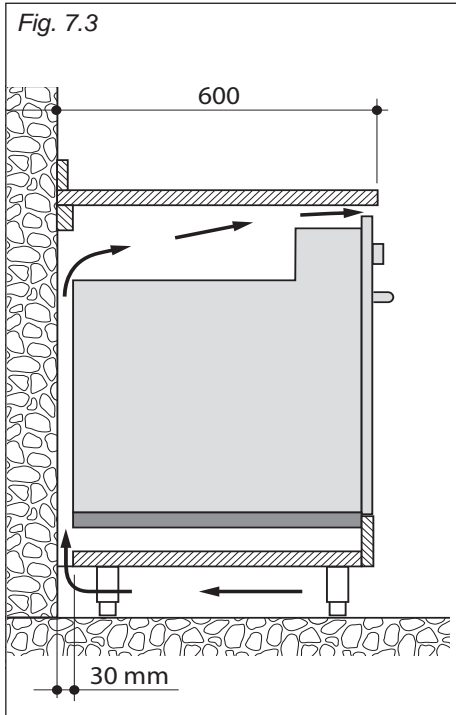


Fig. 7.1

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 7.3 and 7.4.



FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 7.5.

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 7.3 - 7.4.

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

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.

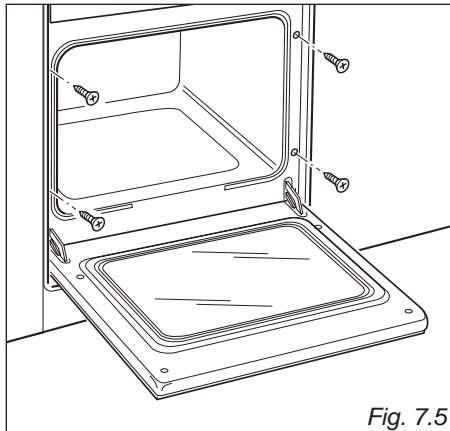


Fig. 7.5

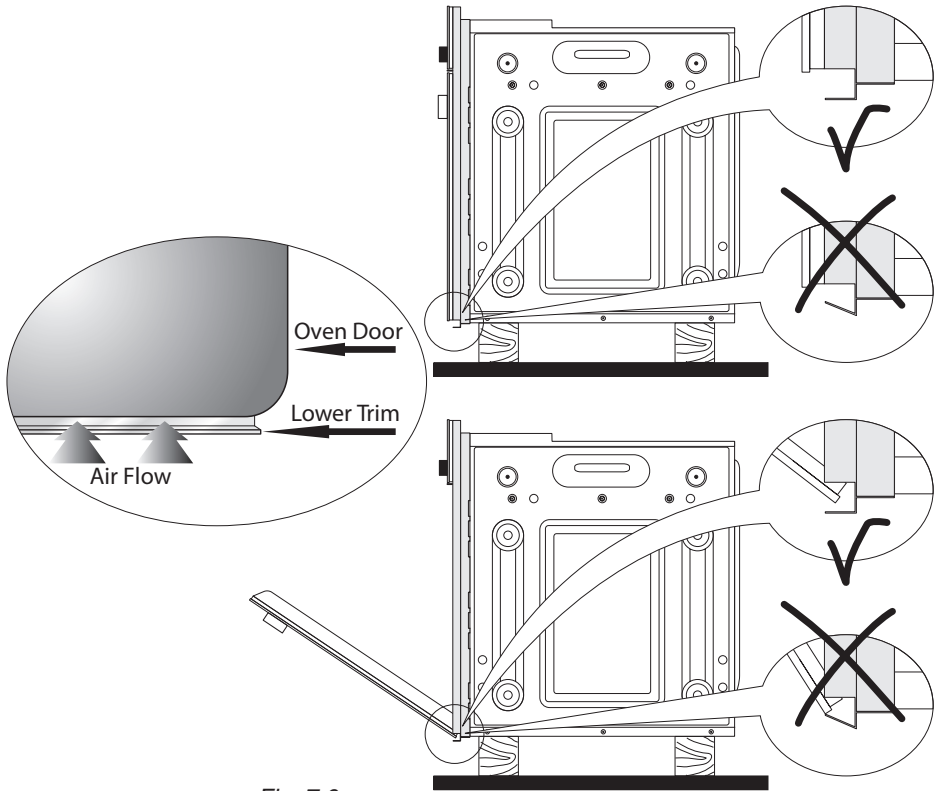


Fig. 7.6

IMPORTANT:

Please take extra care not to damage the lower trim of the oven.

Ensure the oven sits on wooden blocks or similar supports when it is removed from the carton as shown in above diagram. This will prevent any damage to the lower trim.

Should the lower trim become damaged, straighten the trim and ensure the oven door opens fully without obstruction from the lower trim.

After installation check the lower trim is still undamaged.

The space between the bottom of the door & the lower trim is important to allow proper air circulation into the oven.

The oven door should be opened slowly to it's fully open position ensuring there is adequate clearance between the bottom of the door and the lower trim.

The manufacturer does not accept responsibility for any damage to the oven resulting from incorrect installation.

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

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 \perp 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 75°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.

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.

REPLACING 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.

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 8.2).
- Open the cable gland by unscrewing screw “F” (fig. 8.3), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, must be connected to the terminal board following the diagram in fig. 8.1.
- Close and hook again the terminal board cover.

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

POWER SUPPLY

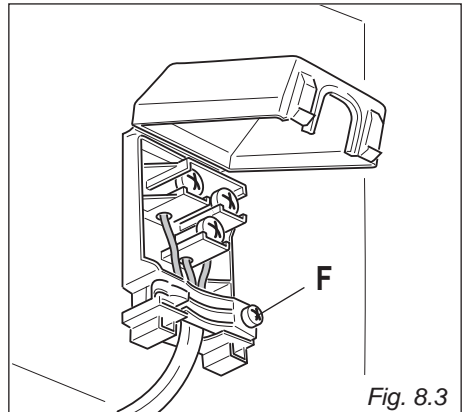
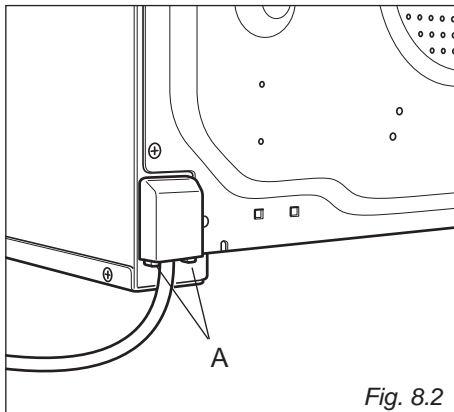
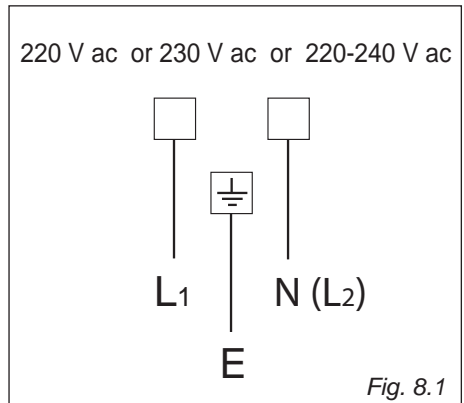
220 V or 230 V or 220-240 V 50/60 Hz

FEEDER CABLE SPECIFICATIONS

Type H05RR-F 3 x 1,5 mm² (*) (**)
or (depending on local regulations)
AWG 14/3 (*) (**)

(*) Connection possible with plug and outlet

(**) Connection with wall box connection.



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.

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ELBA

TALENT FOR COOKING

 Made in Italy 

Cod. 1105760 - B0