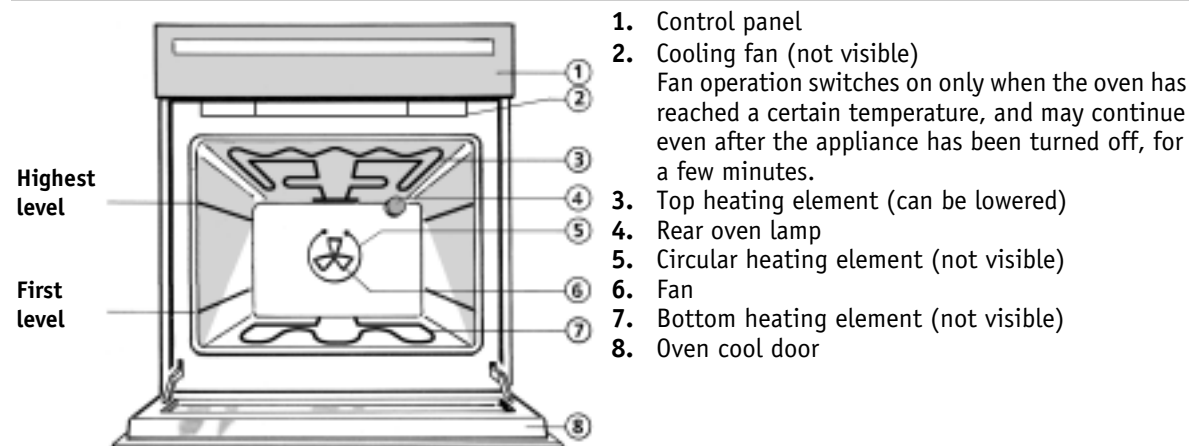


AKZ 431/01

## PRODUCT DESCRIPTION SHEET

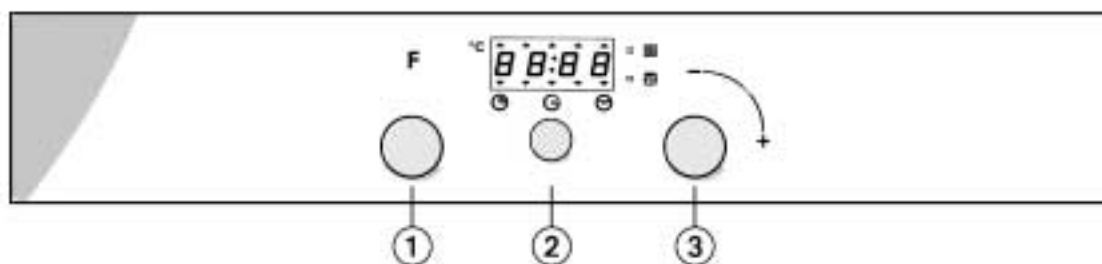
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## ACCESSORIES



## CONTROL PANEL



1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)

## Retractable knobs













































- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.



















Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

## Oven functions table


















Function	Preset temperature	Adjustable temperature	Description of function
<b>Oven OFF</b>	-	-	-
<b>LAMP</b>	-	-	To switch on the oven light.
<b>MLTF (Heat Maintenance)</b>	35°C - 60°C	-	<ul style="list-style-type: none"> <li>• To keep the temperature steady inside the oven.</li> <li>• 35°C: to raise dough for bread and pizza.</li> <li>• 60°C: to keep food warm once it is cooked.</li> <li>• It is advisable to use the first level.</li> </ul>
<b>STATIC</b>	200°C	50°C - 250°C	<ul style="list-style-type: none"> <li>• To cook meat, fish and poultry in the oven.</li> <li>• Preheat the oven to the required cooking temperature and place the food inside as soon as all the indicators of the thermometer  are alight.</li> <li>• It is advisable to use the second or third level.</li> </ul>
<b>PASTRY/FAN</b>	175°C	50°C - 250°C	<ul style="list-style-type: none"> <li>• To cook on max. two levels.</li> <li>• If necessary, switch the position of the dishes in the oven for optimum cooking performance.</li> </ul>
<b>FAN/THERMO-VENTILATED</b>	160°C	50°C - 250°C	<ul style="list-style-type: none"> <li>• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.</li> </ul>
<b>TURBOFAN</b>	160°C	50°C - 250°C	<ul style="list-style-type: none"> <li>• To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).</li> </ul>
<b>GRILL</b>	3	-	<ul style="list-style-type: none"> <li>• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast.</li> <li>• The function allows various settings (1 min. - 5 max.).</li> <li>• Preheat the oven for 3/5 min.</li> <li>• During cooking the door must remain closed.</li> <li>• When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.</li> <li>• It is advisable to turn the food during cooking.</li> </ul>
<b>TURBOGRILL</b>	3	-	<ul style="list-style-type: none"> <li>• This function is ideal for cooking large pieces of meat (roast beef, roast joints).</li> <li>• The function allows various settings (1 min. - 5 max.).</li> <li>• Preheat the oven for 3/5 min.</li> <li>• During cooking the door must remain closed.</li> <li>• When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.</li> <li>• It is advisable to turn the food while it is cooked.</li> </ul>
<b>PIZZA/BREAD</b>	-	P1- 300°C P2 - 220°C	<ul style="list-style-type: none"> <li>• To bake pizza, bread, focaccia.</li> <li>• You will find a recipe for each programme in the recipe book provided.</li> </ul>
<b>BOOSTER</b>	200°C	50°C - 250°C	<ul style="list-style-type: none"> <li>• To preheat the oven rapidly.</li> <li>• As the temperature increases the indicators  on the thermometer will light up in sequence.</li> <li>• The booster function cuts out automatically when the programmed temperature is reached. The acoustic signal will sound and the appliance switches to the <b>STATIC</b> cooking function.</li> </ul>

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	2	200	95 - 110
		X	3	2	200	100 - 110
		X	2	-	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	2	2	200	95 - 110
		X	3	3	200	100 - 110
		X	2	-	200	90 - 100
Chicken, Rabbit, Duck		X	2	3	200	80 - 90
		X	2	3	190	80 - 90
		X	2	-	200	85 - 95
Turkey (kg. 4-6) + level 3 browning		X	1	3	200	160 - 180
		X	1	3	200	160 - 180
		X	1	-	210	180 - 190
Goose (2 Kg)		X	2	3	210	100 - 130
		X	1	3	200	100 - 130
		X	2	-	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	1	200	45 - 55
		X	3	1	190	45 - 55
		X	2	-	200	50 - 60
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna		X	2	2	200	40 - 50
		X	3	2	190	40 - 50
		X	3	-	200	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	220	50 - 60
		X	2	-	200	50 - 60
		X	2	-	200	50 - 60
Baked potatoes		X	2	3	220	50 - 60
		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	-	190	40 - 50
		X	1	-	180	40 - 50
		X	2	-	180	40 - 50
Filled pies (with cheese)		X	2	-	190	80 - 90
		X	2	-	180	70 - 80
		X	2	-	180	80 - 90
Tarts		X	2	-	190	40 - 50
		X	2	-	180	40 - 50
		X	2	-	180	40 - 50
Applestrudel		X	2	-	200	50 - 55
		X	1 - 3	-	200	50 - 55
		X	2	-	200	50 - 55
Biscuits		X	2	-	170	20 - 30
		X	1 - 3	-	200	20 - 30
		X	2	-	200	20 - 30
Choux buns		X	2	-	180	35 - 45
		X	1 - 3	-	180	35 - 45
		X	2	-	180	40 - 50

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
Savoury pies		X	2	-	200	40 - 50
		X	2	-	190	40 - 50
		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
		X	2	1	200	45 - 60
		X	2	-	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	50 - 60
		X	2	-	190	40 - 50
		X	2	-	190	40 - 50
Meringues		X	2	-	120	120 - 150
		-	1 - 3	-	120	120 - 150
		-	2	-	120	120 - 150
Vol-au-vents		X	2	-	200	35 - 45
		X	1 - 3	-	190	35 - 45
		X	2	-	190	35 - 45
Soufflés		X	2	-	200	40 - 50
		X	2	-	190	45 - 55
		X	2	-	190	45 - 55

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Pork chops		X	4	5	35 - 45
Fish (cutlets)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
Chicken halves		X	3	5	45 - 55
Chicken halves		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Baked potatoes		X	3	5	50 - 60
Fish (Gilt-head, Trout)		X	3	5	50 - 60

**N.B.:** When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3).  
Cooking times and temperatures are approximate only.

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# INSTRUCTIONS FOR USING THE ELECTRONIC PROGRAMMER

## Electronic programmer



- 1 Turn ON/OFF knob - Function selector switch
- 2 Confirm and programme selection button
- 3 Pre-set values changing knob (temperature, time, levels)

### Fast starting the oven

When the oven is connected to the power supply for the first time, or re-connected after a power failure, the display indicates “STOP”.

#### To start the oven:

- 1. Turn knob 1 to “0”.
- 2. Press button 2. The display shows “---”.

#### Selecting and changing the clock time:

- 1. Press button 2 three times.
- 2. Turn the knob 3 within 10 seconds to set the time of day. The display will show the time of day blinking.
- 3. Press button 2 or wait 10 seconds to have the setting accepted automatically.


#### To modify the time:

Press button 2 twice (the indicator ▼ above the symbol ⌚ will blink). Repeat the steps described above.

#### Selecting the cooking function:

- 1. Turn knob 1 to the chosen function: the display will show the selected temperature or grill level blinking.
- 2. If the displayed value is correct, press button 2 to confirm or wait 10 seconds to have the setting accepted automatically.

#### To change the pre-set temperature or grill level:

- 1. Turn knob 3: The temperature setting (or grill level when knob 1 is set to ) will blink on the display.
  - 2. Press button 2 to confirm or wait 10 seconds to have the setting accepted automatically.
- The oven will turn on 5 seconds after confirmation: the temperature increase indicators on the display ▲▲▲▲▲ will turn on in sequence °C----- showing the temperature increase.

#### N.B.:


The values set can also be changed during cooking.

#### At the end of cooking:

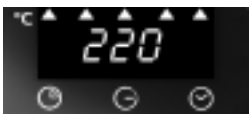
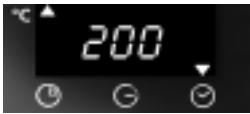
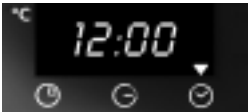
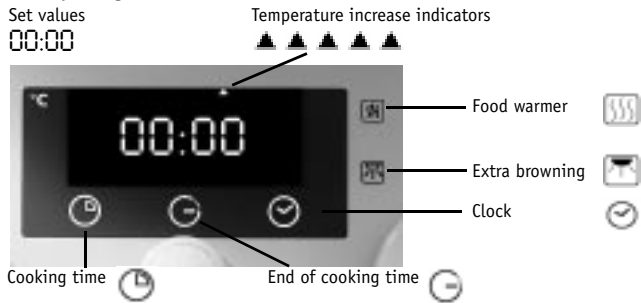
Switch the oven off by turning knob 1 to “0”. The time of day appears again on the display.

#### Important notes:

To cancel any selection, turn knob 1 to “0”.

Keeping button 2 down for 5 seconds deactivates the audio signal associated with the manipulation of knobs and buttons. The audio signal is enabled again by pressing button 2 for 5 seconds. For safety reasons, the oven switches off automatically after 4'30" of continuous operation (except for the Light and )

## Display



## Using the oven with the electronic programmer

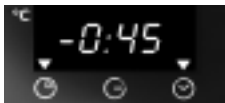
### Selecting the cooking time:

Select the cooking time (available with any function) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The maximum programmed cooking time is 3 hours and 59 minutes.



- 1. Set the function and temperature or grill level (see chapter: “Fast starting the oven” and “Selecting the cooking function”).
- 2. Press button 2 until the indicator on the display blinks next to the symbol ▼ and ⌚ “- 0:00” appears.



- 3. Turn knob 3 clockwise: the display will show the selected time blinking. “-” in front of the selected value indicates that the time will count down to “0”.



- 4. 20 seconds after it is set to automatic function, the oven will begin cooking and the display will show the remaining cooking time.  
**N.B.:** to display or modify the previous temperature setting turn knob 3 one click. To return to the display of the remaining time wait 20 seconds, or press button 2.

To use the Extra browning  and Food warmer  special functions, consult the chapter “Special Functions”.

### To change the pre-set temperature or grill level:

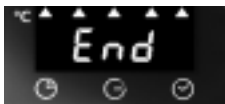
Turn knob 3 and confirm by pressing button 2 or wait 10 seconds to have the setting accepted automatically.

### Appearance of End on the display:

Once the set time has elapsed (end of cooking), End an acoustic signal is heard and appears on the display for 15 minutes at intervals. The oven switches off automatically and the oven light stays on for 25 min.

- 1. Press button 2 to deactivate the acoustic signal.
- 2. Turn knob 1 to “0”. The oven light turns off.

The time of day appears again on the display.



## Selecting the end of cooking time

Using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 3 hours and 59 minutes.

1. Set the function and temperature or grill level. See chapter: “Fast starting the oven”, paragraph: “Selecting the cooking function”.
2. Example: it is 10:00 AM: press button ② until the indicator ▼ on the display blinks next to the symbol ⌚ and “- 0:00” appears.
3. Set the oven cooking time (e.g. 45 minutes) by turning the knob ③: the time set will blink on the display.
4. Press button ② to confirm the setting selected (e.g. 45 minutes): The indicator ▼ will blink next to the symbol ⌚ and the display will show the time of day and the cooking time (e.g.: 9:00 + 45 minutes = 9:45).
5. Select the time at which the oven should switch off by turning knob ③ (e.g.: 12:30).
6. Press button ② until the time of day appears again (10:00), or wait 20 seconds to have the setting accepted automatically.

The oven will turn on automatically at the end of cooking time less cooking time (e.g. 12:30): the indicators on the display ▼ ▼ ▼ above the symbols ⌚ ⌚ ⌚ will light up.

To verify the chosen temperature or grill level, turn knob ③ by one click.

To verify or modify both the cooking time (e.g.: 45 min.) and the end of cooking time (e.g.: 12:30) press button ②.

## Special functions: (Extra browning 🍖 e Food warmer 🍲)

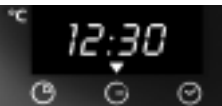
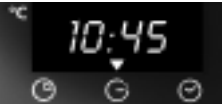
These functions are only available when selecting the cooking or end of cooking times.

The two special functions can be selected together or separately

### Extra browning 🍖

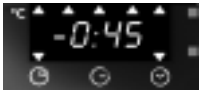
This function enables browning of food (e.g. a roast) while cooking. Choose one of the levels, 1-2-3, where number 1 stands for minimum browning and number 3 for maximum.

This function can only be selected in combination with the functions 🍲 🍲 🍲.



## Selecting the Extra browning special function 🍖:

1. Set the cooking and end of cooking times. See “Fast starting the oven” and “Selecting the cooking function”.
2. Press button ② until the red indicator ■ on the display blinks next to the symbol 🍖 “0” appears.
3. Turn the knob ③ to choose the food browning level: 1, 2 or 3.
4. Press button ② twice or wait 30 seconds to have the setting accepted automatically.



## Food warmer 🍲

This function keeps the temperature in the oven at 60°C at the end of the cooking cycle when the oven is on automatic function.

The “Food warmer” function can only be selected in combination with functions 🍲 🍲 🍲 🍲 🍲.

## Selecting the Food warmer special function 🍲:

1. Set the cooking and end of cooking times. See chapter: “Fast starting the oven” and “Selecting the cooking function”
2. Press button ② until the red indicator ■ on the display blinks next to the symbol 🍲 and “-- C” appears.
3. Turn knob ③ to “60C”.
4. Press button ② or wait 20 seconds to have the setting accepted automatically.

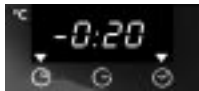


## Timer

The timer can only be set when the oven is not in use and allows a maximum setting of 3 hours and 59 minutes.

### To set the timer:

1. Leave knob ① on “0”. The display shows the time of the day.
2. Press button ② until the indicator ▼ blinks next to the symbol ⌚.
3. Turn knob ③ clockwise: The time set will blink on the display “-” in front of the selected value indicates that the time will count down to “0”.
4. Press the button ② or wait 20 seconds to have the setting accepted automatically.



Once the set time has elapsed:

An acoustic signal will be heard and the display will show End.

Press button ②: The acoustic signal stops. The time of day appears again on the display.

# INSTRUCTIONS FOR USE

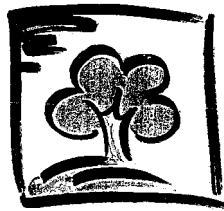
**SAFEGUARDING THE ENVIRONMENT**  
**IMPORTANT NOTES**  
**BEFORE USING THE OVEN**  
**OVEN ACCESSORIES**  
**CARE AND MAINTENANCE**  
**TROUBLESHOOTING GUIDE**  
**AFTER SALES SERVICE**

To make the most of your new oven, read the user's instructions carefully and keep them on hand for consultation in the future.

## SAFEGUARDING THE ENVIRONMENT

### Disposal of packaging materials

- The packaging material is 100% recyclable and is marked with the recycle symbol ♻️.
- Packing materials should therefore not be thrown away with household rubbish but disposed of as directed by local authorities.



### Disposal of old appliances

- The appliances have been manufactured with recyclable or reusable materials. Disposal must be carried out in accordance with local environmental regulations for waste disposal. Before disposing of them make them unusable by cutting off the supply cable.

### Energy saving

- Only pre-heat the oven if specified in the cooking table of the Product Description Sheet or in your recipe.
- Use dark, black enamelled baking moulds as they absorb heat very well.

## IMPORTANT NOTES

- This oven is designed solely for use as a home appliance for cooking food. Any other use is forbidden. The manufacturer assumes no responsibility for damage caused by improper or incorrect use.
- Any repairs or servicing must be carried out exclusively by a qualified technician.
- Never expose the oven to atmospheric agents.
- Do not put heavy objects on the door because they could damage the oven cavity and hinges. Do not cling to the door.
- Never hang anything heavy on the oven door handle.
- **Do not cover the bottom of the oven with aluminium foil or other objects.**
- The oven door must close properly. The door seals must be kept clean.
- Do not pour water directly into the inside of a hot oven. The enamel coating could be damaged.
- Fruit juice drippings from the baking tray may leave permanent stains. We recommend the oven be cleaned before reusing it.
- Never drag pots and pans across the bottom of the oven to prevent the coating from being scratched.
- Residual condensation after cooking could damage the oven and surrounding kitchen units in time. We recommend that you:
  - set the lowest temperature;
  - cover food;
  - remove food from the oven;
  - dry the wet parts when the oven is cool.
- The front panel and the handle of the oven door warm up when the appliance is switched on for a long time at high temperatures.
- Never touch the oven with any wet part of the body and do not operate it with bare feet.
- Do not pull the appliance or the power supply cable to disconnect them from the electrical supply.
- **Keep children away from the following elements as they are sources of danger:**
  - the oven and its controls, especially when in operation and immediately afterwards to avoid injury.
  - packaging (bags, polystyrene, metal parts, etc.)
  - an oven to be scrapped.

- Make sure that the electrical cables of other appliances used near the oven do not touch hot parts and are not trapped in the oven door.
- Some oven models are equipped with an air cooling system to prevent the front of the oven and cabinet cavity from reaching excessively high temperatures.  
**Attention:** Steam and smoke are vented through an opening located between the control panel and the oven door. Do not obstruct the vent opening.
- Do not place inflammable material in the oven or nearby: a fire may break out if the oven is inadvertently switched on.
- Use oven gloves to remove pans and accessories, when the oven is hot.
- If alcoholic beverages are added when roasting or cooking cakes and sweets (for example, rum, cognac, wine, etc.) remember that alcohol evaporates at high temperatures. It may happen that vapours released by the alcohol can catch fire when they are in contact with the electric heating element.
- Do not heat sealed containers in the oven (except for packages specifically designed for this purpose; see the manufacturer's instructions). The pressure that develops inside the packaging might cause it to explode, damaging the oven.
- Do not use containers made of synthetic material for cooking (except for packages specifically designed for this purpose; see the manufacturer's instructions). They could melt at high temperatures.
- Keep an eye on the oven if you are using a lot of fat or oil. Oil and fat can overheat and catch fire!
- Never pull out fully loaded shelves. Use extreme caution.

## BEFORE USING THE OVEN

- Remove the accessories from the oven and heat it 200°C for about an hour to eliminate the smell of the protective grease and insulating materials. Keep the window open during this operation.
- Before using the oven, remove:
  - stickers on the front and oven door, except for the rating plate;
  - cardboard protection and protective plastic film from the front panel controls and other parts of the oven;
  - any sticky labels from the accessories (for example, under the drip tray).

## OVEN ACCESSORIES

Accessories supplied depend on the model. The accessories provided with the oven are listed in the Product Description Sheet provided separately (under Accessories).

### Drip tray (1)

The drip tray is designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken and fish with or without vegetables. Pour a little water into the drip tray to prevent spatters of fat and smoke.

### Baking tray (2)

For cooking biscuits, cakes and pizzas.

### Grid (3)

The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles. It can be placed on any of the runners in the oven. The grid can be inserted with its curved side facing upwards or downwards.

### Side catalytic panels (4)

The catalytic panels have a special microporous enamel coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particularly fatty food (see "Care and Maintenance").

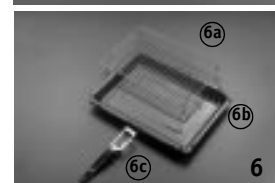
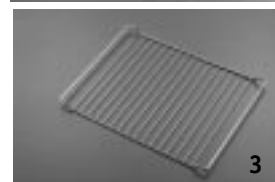
### Turnspit (5)

Use the turnspit as indicated in the relevant chapter in the Product Description Sheet supplied separately.

### Kit "Grill Pan Set" (6)

The set comprises a grid (6a), an enamel drip tray (6b) and one or two handles (6c).

This set must be placed on the grid (3) and used with the Grill function.





## OVEN ACCESSORIES

### Grease filter (7)

To be used for cooking fatty food **only**. Hook it onto the rear wall of the cavity in front of the fan. It can be washed in the dishwasher and must not be used with the Fan function.



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### Sliding shelves(8)

They facilitate manual access during cooking and allow the grids and drip trays to be pulled forward part way. They are suitable for all accessories and can be washed in the dishwasher.



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## CARE AND MAINTENANCE

**Important:** Do not use water pressure cleaners or steam cleaners.

### Exterior of the oven

- Clean with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Wipe with a dry cloth.
- Do not use corrosive or abrasive detergents, which dull the surface.  
In the event that one of these products comes into contact with the oven, immediately clean it using a damp cloth.
- Slight differences in colour on the front of the appliance are determined by the different materials used, such as glass, plastic and metal.

### Ovens with aluminium front panel

- Clean using a delicate detergent and a soft window cleaning cloth or a microfibre cloth that does not leave fibres on the surface. Wipe horizontally, without exerting pressure.
- Do not use corrosive products, hard sponges or rough cloths. Clean the aluminium surfaces with a dry cloth.

### Accessories

- Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a brush or sponge.

### Oven cavity

- Do not use abrasive cleaners or pan scourers. Use special oven cleaners and follow the manufacturer's instructions.
- After every use, wait for the oven to cool then clean it to prevent the build-up of baked-on food residues.
- With long cooking times or when cooking on different levels, especially food with a high water content (pizzas, stuffed vegetables, etc.) condensation may form on the inside of the door and the seal. When the oven is cool, dry the inside of the door with a cloth or sponge.
- Clean the glass of the door with a suitable liquid detergent.
- The oven door may be removed to facilitate cleaning. To clean the upper part of the oven the grill heating element can be lowered (only on some models).

### Self-cleaning catalytic side panels and rear cavity (if provided) - Cleaning cycle

- Heat the oven to 200° C when empty and maintain this temperature for about an hour.
- At the end of the cycle and when the oven has cooled, use a damp sponge to remove any food residues.
- **Never clean the self-cleaning catalytic panels and rear cavity with abrasive products, rough brushes, pan scourers, or oven cleaner sprays, as they will lose their automatic cleaning properties.**

**Attention:** When carrying out the following operations it is advisable to wear protective gloves. These instructions should be carefully followed both to prevent injury and in order not to damage the oven door and hinges.

**How to remove the oven door:**

1. Open the oven door fully (see fig. 1).
2. Lift the two catches and push them forwards as far as they go (see fig. 2).
3. Remove the door by closing it partially and pulling it upwards (see fig. 3).

**To remount the door:**

1. Insert the hinges into their grooves and lower the door fully.
2. Lower the two catches.
3. Close the oven door fully.

**Attention:** These instructions should be carefully followed both to prevent injury and in order not to damage the oven door and hinges.

**To lower the grill heating element (certain models only)**

Do not attempt to clean the oven until it is cool.

- Remove the side runner grids.
- Pull (4) the grill heating element slightly forward and lower it (5).



1



2



3



4



5

### Changing the rear oven lamp bulb (if provided):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before turning the lamp cover left to unscrew it (see fig. 1).
3. Change the bulb (see note).
4. Screw the lamp cover back on.
5. Reconnect the oven to the electrical supply.

**Note: use only 25 W/230 V, E-14 type, T300°C bulbs available from After Sales Service.**

**Important: Do not use the oven until the lamp cover has been repositioned.**



### Changing the side wall lamp (if provided - depends on model):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before removing the left side runner grid (see fig. 2). Using a screwdriver prise off the lamp cover (see fig. 3 - 4).
3. Change the bulb (see note).
4. Reposition the lamp cover and press it against the oven wall until it clicks correctly into place.
5. Remount the side runner grid.

**Note: use only 25 W/230 V, E-14 type, T300°C bulbs available from After Sales Service.**

**Important: Do not use the oven until the lamp cover has been repositioned.**



### Changing the side halogen lamp (if provided - depends on model):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before removing the side runner grid (see fig. 2). Using a screwdriver prise off the lamp cover (see fig. 3 - 4).
3. Never replace bulbs with bare hands. Carefully remove the halogen lamp from the ceramic holder and replace it with a new one (see note).
4. Reposition the lamp cover and press it against the oven wall until it clicks correctly into place.
5. Remount the side runner grid.
6. Reconnect the oven to the electrical supply.

**Note: Use only 20 W/12 V, G4 type, T300°C bulbs, available from After Sales Service.**

**Important: Do not use the oven until the lamp cover has been repositioned.**




## TROUBLESHOOTING GUIDE

### Oven not working:

- Check for the presence of mains electrical power and if the oven is connected to the electrical supply.
- Turn off the oven and restart it to see if the fault persists.

### IMPORTANT:

- Check that the oven control knob is not turned to "0" or to the "lamp" symbol .
  - If the electronic programmer (depending on model) display presents the message "SEPP", consult the product description sheet provided separately and/or the electronic programmer description.
  - If the electronic programmer (depending on the model) presents the message "F XX", contact the nearest After Sales Service. Specify in this case the number that follows the letter "F".
  - Check that the mechanical programmer (if provided) is turned to "manual".

## AFTER SALES SERVICE

### Before contacting After Sales Service:

1. Try to solve the problem yourself following the points described in "Troubleshooting Guide".
2. Turn off the appliance and restart it to see if the fault persists.

**If after the above checks the oven or cooktop are still not working properly, contact the nearest After Sales Service.**

Please give:

- A short description of the fault;
- the oven type and model;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet;
- your full address;
- your phone number.

**SERVICE** 0000 000 00000



In the event the oven must be repaired, contact an **authorised After Sales Service**, (use of original replacement parts and proper repair is guaranteed).

**Failure to comply with these instructions may compromise the safety and quality of the product.**

### DECLARATION OF CONFORMITY

- These appliances are intended to come into contact with foodstuffs and they are constructed in compliance with Directive 89/109/EEC.
- This appliance is designed to be used for cooking only. Any other use (for example, for room heating) is considered as improper use and potentially dangerous.
- The appliance was designed, manufactured and sold in compliance with:
  - The safety requirements of "Low Voltage" Directive 73/23/EEC;
  - the protection requirements of EMC Directive 89/336/EEC
  - the requirements of Directive 93/68/EEC.