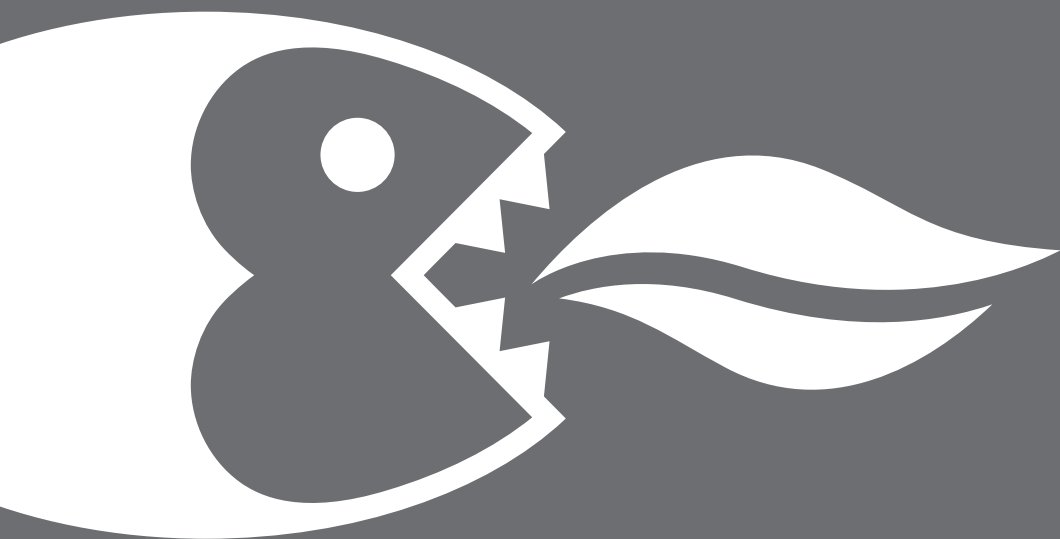


USER MANUAL

60CM BUILT-IN OVEN

BM06S AND BM09S



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Dear Customer,

Congratulations on purchasing your new product from Home Appliances. To register your Parts and Labour Warranty, some conditions apply, please refer to your warranty card for more details and contact our Aftersales Support team on:

1800 444 357 and Select 1

Our Customer Care Centre is there to ensure you get the most out of your appliance. Should you want to learn more about your product and how to use it to its best potential or tips on cleaning, please feel free to call us on the above number.

It is important that you read through the following instruction manual thoroughly to become familiar with the installation and operation of this appliance and ensure optimum performance.

We also carry a complete range of spare parts for all Home Appliance products. For all your spare parts enquiries please contact our Aftersales Support team on

1800 444 357 and Select 2

Again, thank you for choosing an appliance brought to you by Home Appliances and we look forward to being of service to you.

IMPORTANT: To assist in handling any enquiries in the future about your appliance we urge you to complete the information on the following page

Kind regards,

The Management

Home Appliances

PRODUCT - INSTALLATION DETAILS

For future reference we suggest that you staple a copy of your purchase receipt here and complete the below so the information is always at hand.

Model Number	
Description	60cm Built-In oven
Serial Number (Located on rating label at bottom front frame of oven)	
Date of Purchase (DD-MM-YYYY)	
Place of Purchase	Store Name: Address Telephone No:
Invoice / Receipt Number	
Date of Installation (DD-MM-YYYY)	
Installers Details	Company Name: Licence No. Installers Name: Address: Telephone No:

SAFETY INSTRUCTIONS

Read this Instruction Manual carefully to obtain the best performance from your oven. Keep this manual so that it can be read by a new owner.

Electrical Safety

- To connect the oven to the power supply, the technician should use an H05RR-F, H05SS-F or H07RN-F power cable. The connection diagram is shown in Figure 23.
- The oven should always have a good earth connection in line with current regulations.
- Connection must be made by means of an omnipolar switch that is suitable for the current drawn and with a minimum aperture between contacts of 3 mm for disconnection in case of emergency, cleaning or bulb changing. Under no circumstances must the earth wire pass through this switch.
- This switch may be replaced by a plug, provided it is accessible for normal use.
- Any handling or repair to the appliance, including replacement of the power cable, should be carried out by authorised Technical Service Personnel using original spare parts. Repairs or handling by others may damage the appliance or cause malfunctioning that could be hazardous to your safety.
- Unplug your oven if it malfunctions.
- In ovens combined with hobs, only those recommended by the manufacturer may be fitted.

Child Safety

- Do not allow children to come near the oven while in use as it can reach very high temperatures.
- Children under 8 years of age should be kept away from the appliance unless they are under permanent supervision. Children should not be allowed to play with the appliance.
- The appliance may be used by children over the age of 8 and people with reduced physical, sensory or mental capacities or a lack of experience or know-how, provided they have been given appropriate instructions or supervision on how to use the appliance safely and understand the dangers involved.

Safety in the use of the oven

- The oven must always be operated with the door closed.
- Only use the oven after it has been installed inside the kitchen unit (See Installing the Oven).
- The tray and grill have a system for easy part removal and handling of food.
- Do not place dishes or lean on the open oven door.
- The oven heats up when in use, so please use oven gloves when performing operations inside the oven and avoid touching the heating elements.
- **WARNING:** Accessible parts will become hot when in use. to avoid burns and scalds, young children should be kept away.
- Only use the temperature probe supplied to measure the temperature inside the oven (in models that come with this feature).

Cleaning and Maintenance

- Disconnect the appliance from the mains power supply before any operation.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering the glass.
- Do not use a steam cleaner or pressurised water cleaning equipment to clean this appliances.
- During cleanin, if inner door is removed it must be replaced facing the same way as it was when removed, if not done, the door could shatter.
- Cleaning and maintenance tasks to be carried out by the user should not be done by children without supervision.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shocks.



IMPORTANT NOTE - relating to this appliance

For the specific features and performance of your oven, please consult the Timer / Programmer Guide that accompany's this Manual.

There maybe some information in these manuals that do not relate to this appliance as the manuals cover many models sold internationally.

Before First Use

There may be traces of grease and other substances in the oven as a result of its manufacturing process. These should be removed by means of the following procedure:

- Remove all of the packaging from your oven, including the protective plastic, if any.
- Turn the oven to setting ,  or  else place it on the defect settingt , at 200°C, for 1 hour.
- Cool the oven with the door open so that it ventilates and no odours remain inside it.
- Once cold, clean the oven and accessories. During this first operation, smoke and smells will be produced. The kitchen should therefore be well ventilated.

Environmentally Friendly Packaging

The packaging is made from totally recyclable materials which can be put to other uses. Consult your local council regarding the necessary procedures for disposing of these materials.

CAUTION



The symbol on the product or packaging indicates that this appliance cannot be disposed of as normal household waste. It should be taken to an electrical and electronic equipment collection point for recycling. In this way, any negative consequences for the environment and public health from incorrect handling can be avoided. Contact your local council, household waste disposal service or the establishment you bought the product from for more information on recycling the appliance.

Other important instructions

- The oven must always be operated with the door closed.
- The manufacturer takes no responsibility for any use of the oven other than for the home preparation of food.
- Do not store oil, fats or inflammable materials inside the oven. This may be dangerous if the oven is turned on.
- Do not lean or sit on the open oven door. You could damage it, as well as endanger your own safety.
- Do not cover the bottom of the oven with aluminium foil as this may affect cooking performance and damage the enamel inside the oven and the interior of your kitchen unit.
- To cook any food, insert the tray or grill in the side rails in the oven.
- Do not place containers or food on the bottom surface of the oven. Always use the trays and grill.
- Do not pour water on the bottom surface of the oven when in use; this may damage the enamel.
- Open the oven door as little as possible during cooking. This will reduce power consumption.
- It is normal for condensation to occur on the oven door when cooking dishes with a high liquid content.
- Clean the oven interior to remove traces of grease or food, which could later give off smoke and odours and cause stains to appear.

Cleaning and Maintenance

Caution:

Disconnect the appliance from mains power supply before any operation.

Cleaning the Oven Interior

Easy to clean enamel ovens Use nylon brushes or sponges with warm soapy water to clean enamelled surfaces such as the bottom of the oven. Clean when the oven is cold. Use oven cleaning products only on enamelled surfaces and always follow the manufacturer's instructions.

Caution

Do not clean the oven interior with a steam cleaner or pressurised water cleaning equipment. Do not use metal scouring pads, wire brushes or any utensil that can scratch the enamel.

Other oven models have a catalytic (self-cleaning) cleaning system. This system removes small traces of grease while cooking at high temperatures.

Use of Fold-down Grill (depending on Model)

To clean the top part of the oven:

- Wait until the oven is cold.
- Turn the screw (A) and lower the grill element as far as possible. Figure 1
- In other oven models, push the rod of the grill element (B) with both hands until it is released from the upper fastening point. Figure 2
- Turn the element round and clean the upper part of the oven.
- Finally, return the grill element to its original position.

Cleaning the Catalytic Panels

If the remains of food on the enamel cannot be cleaned off using normal (self-cleaning) methods, then:

- 1 Dismantle the panels and leave them to soak long enough to soften the remains.
- 2 Clean the panels with a sponge and clean water.
- 3 Dry the panels and mount them in the oven again.
- 4 Connect the oven for an hour at 200 °C.

Caution

Do not use commercial cleaning products or abrasive powder cleansers on the surface of the catalytic panels. Instructions for Dismantling the Flat Catalytic Panels and their Supports.

- 1 Remove all accessories from inside the oven.
- 2 Pull on the supports (C), releasing them from the nut (D). Figure 3
- 3 Unscrew the nut (D) to release the flat catalytic panels. Figure 4
- 4 To dismantle the panel at the back, remove the screw (E). Figure 5
- 5 To assemble, proceed in reverse order.

++Caution

For your own safety, never turn the oven on without the rear panel in position since this protects the fan.

Cleaning the Oven Exterior and Accessories

Clean the outside of the oven and accessories with warm soapy water or with a mild detergent.

Take great care when cleaning stainless steel surfaces. Using specific stainless steel cleaners such as Hillmark's Steel Power and Steel Kleen are recommended for stainless steel surfaces and prolonged appearance. Use only sponges or cloths that do not scratch.

Cleaning the Oven Door

Do not use metal scouring pads, wire brushes, sharp scrapers or commercially available abrasive powder cleansers to clean the oven door as they could scratch the surface and cause the glass to shatter.

In some oven models the door may be removed to make them easier to clean, by proceeding as follows:

- 1 Open the door.
- 2 Turn the two clamps (F) right round. Figure 6
- 3 Close the door until it fits in the two clamps. Figure 7
- 4 Holding the door at the sides with both hands, raise and remove the door from the oven until the hinges (G) have been completely removed. Figure 8 To mount the door, proceed in reverse order. **NOTE:** glass panels have to face the same way they have been removed otherwise shattering of glass can occur.

For other oven models, follow these instructions:

- 1 Open the oven door completely.
- 2 Insert the safety pins in the visible slots in the door hinges. Figure 9
- 3 Hold the door at the sides with both hands and close it almost completely.
- 4 Now lift the door and remove the hinges from the slots in the front of the oven by pulling them out. Figure 8

Caution

Do not remove the safety pins at any time since the hinge is taut and may cause injury. It would also be impossible to mount the door without the pins being in place.

To mount the door, hold it with both hands and insert the hinges in the appropriate openings in the front of the oven. Slowly open the door until it is fully open.

Cleaning the Large Inner Glass Door

Instructions for Removing / Replacing Inner Glass

- 1 Open the oven door.
- 2 Pull the glass outwards by the bottom (H). Figure 10
- 3 The inside glass will become loose. Remove it.

Caution

Be very careful when removing the inner glass, as the oven door will close.

- 4 Clean the inner glass and the inner surface of the oven door.
- 5 Return the glass supports to the upper door slots (I). Figure 11
- 6 Turn the glass towards the door (K).
- 7 Attach the glass to the door again by push-ing the two lower supports (L) with both hands while pushing the glass towards the door (M). Figure 12 Instructions to remove / replace inside glass panels. 90 cm oven

- 1 Open the oven door.
- 2 Fully rotate the two clamps (N) to stop the door from closing. Fig 13
- 3 Squeeze point 1 located on the upper part of both sides of the oven door. Fig 14
- 4 Continue squeezing point 1 and pull out the upper clasp of the door. Fig 15
- 5 The inside glass panels will now be loose and can be easily cleaned with window cleaning liquid and a soft cloth.

Warning

If the door has not been blocked with the clamp (N), please take care when removing the inside glass panels as the oven door will close.

- 6 Once clean, return the glass panels in the same order so that the word TERMOGLASS can be read.

- 7 Replace the upper clasp of the door, making sure that the side tabs fit in point 1.

Changing the Oven Light bulb

Caution

First make sure the oven is unplugged before proceeding to change the bulb.

- Unscrew the bulb-holder glass cover.
 - Replace the bulb and reassemble the glass cover.
- The replacement bulb must be resistant to temperatures up to 300°C. You can order one from the Technical Assistance Service. Figure 16 For other oven models, follow these instructions:

- Loosen the lens from the lampholder with the help of the appropriate tool. Fig 17
- Exchange the bulb.
- Replace the lens, making sure it fits in the correct position without forcing it. Fig 18

If Something Goes Wrong

The oven stops working

Check the power connection.

Check the fuses and the circuit breaker for your installation.

Make sure the timer is either in the manual or programmed setting.

Check the position of the function and temperature setting.

The light inside the oven does not go on

Change the bulb.

Check that it has been properly inserted according to the Instruction Manual.

The heating pilot light does not turn on

Select a temperature.

Select a function.

It should only come on while the oven is heating up to the temperature selected.

Oven smoking during use

Normal during first use.

Clean the oven regularly.

Reduce the amount of grease or oil in the tray.

Do not use temperatures higher than those indicated in the cooking chart.

The expected cooking results are not achieved

Check the cooking chart for guidance on how your oven operates.

Caution

If these problems persist despite these tips, contact Technical Service.

Technical Specifications

If the appliance does not work, inform Technical Service of the kind of problem you are experiencing and give the:

1 Serial Number (S-No)

2 Model of Appliance (Mod.)

You will find this information on the rating label. This label is on the bottom of the oven and can be seen when opening the door.

Installation

This information is exclusively for the installer, who is responsible for the oven's assembly and electrical connection. If you install the oven yourself, the manufacturer will not accept liability for possible damage.

Prior to Installation

- **WARNING:** DO NOT install the oven if damage to oven surfaces or cables is noticed. If it is installed with damage the costs associated to replace or repair the appliance will be borne by the owner.
- To unpack the oven, pull on the tab located at the bottom of the box and hold it by the side handles, never by the oven door handle.
- The opening in the kitchen unit must be that indicated on the diagram. The minimum size of the unit base must be 550 mm.(See Figures 19, 20 and 21).
- With built-in multifunction ovens, the rear of the unit, corresponding to the shaded area (A)in Figure 22, must have nothing projecting out (unit reinforcement, pipes, sockets, etc.).
- **IMPORTANT INFORMATION** relating to sufficient ventilation around the oven. As shown in Figure 22, there is a void on the base part of the cabinet which is necessary to ensure the cooling fan fitted in the oven works effectively. If this void is not possible a cutout in the base of the cupboard measuring a minimum of 450mm (w) by 350mm (d) should be made to promote ventilation around the oven. Failure to have a void or cutout in the cabinet can VOID the WARRANTY.
- The adhesive used in the plastic lining the kitchen units must be able to withstand temperatures over 85°C.

Electrical Connection

The installer must ensure that:

- The mains power voltage and frequency correspond to what is marked on the rating label located at the front of the oven just under the oven opening.
- The wiring system can withstand the maximum power marked on the rating label.
- After connecting the power, check that all electrical parts of the oven are working correctly.

Oven Installation

For all ovens. after the power has been connected:

- 1 Position the oven inside the unit and ensure that the power cable is not trapped or in contact with parts of the oven that heat up.
- 2 Anchor the oven to the unit with the screws supplied, screwing them into the unit through the holes that can be seen when the door is open.
- 3 Make sure that the body of the oven is not in contact with the walls of the unit and that there is a separation of at least 2 mm with the adjacent units.

Figures

Fig 1

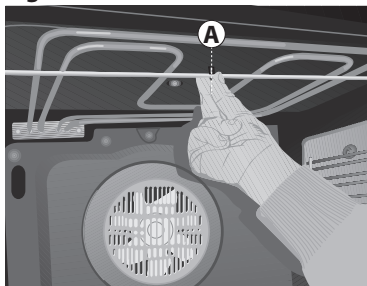


Fig 2

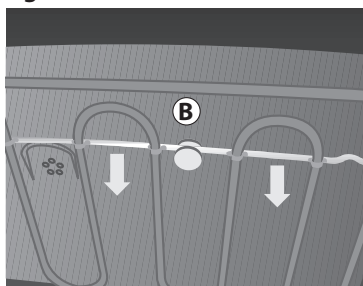


Fig 3

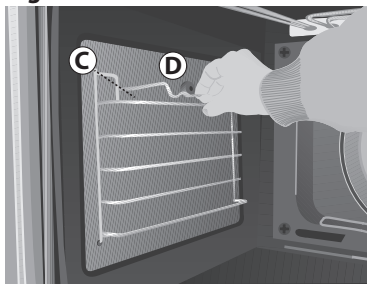


Fig 4

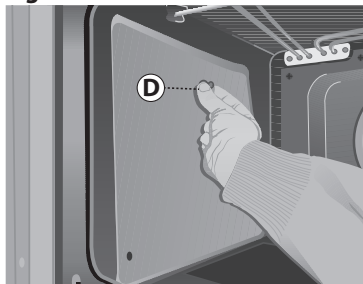


Fig 5

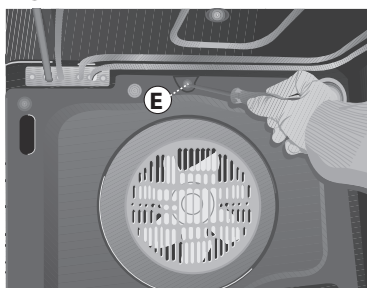


Fig 6

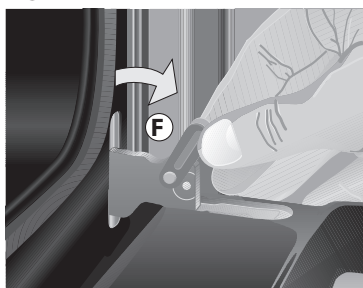


Fig 7

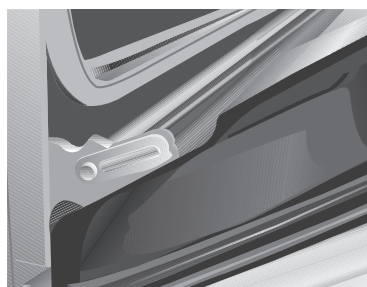


Fig 8

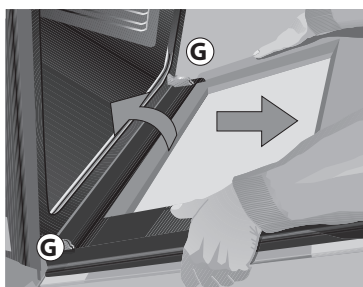


Fig 9

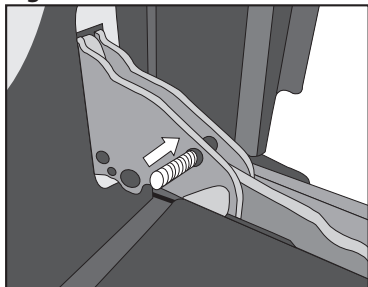


Fig 10

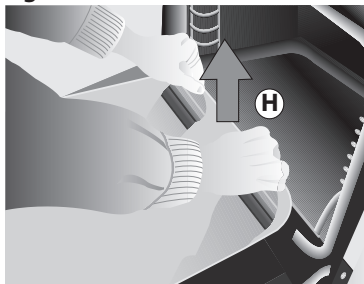


Fig 11

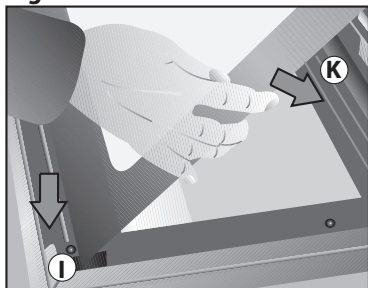


Fig 12

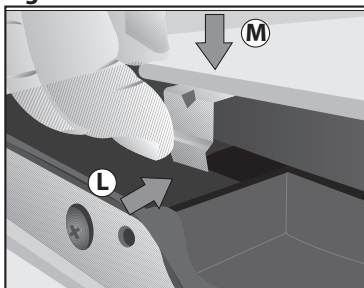


Fig 13

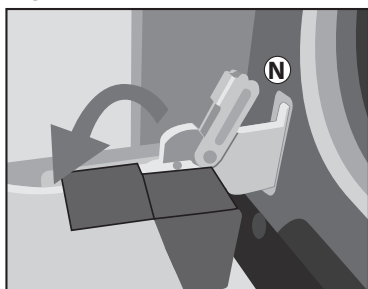


Fig 14

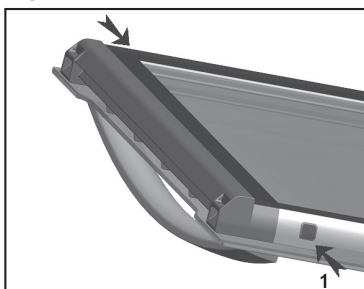


Fig 15

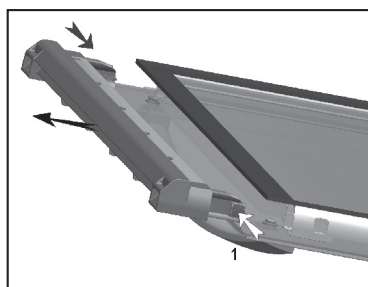


Fig 16

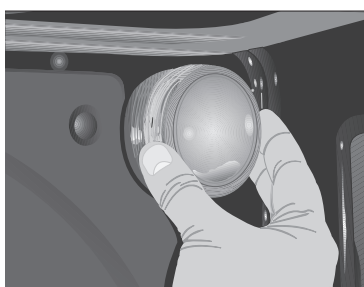


Fig 17

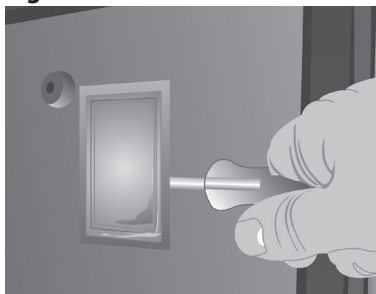


Fig 18

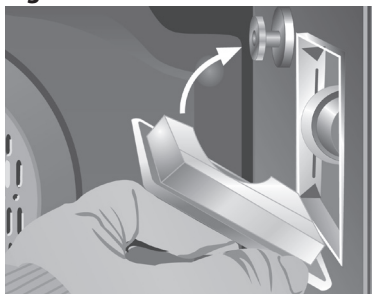


Fig 19

For 60cm ovens - tower installation

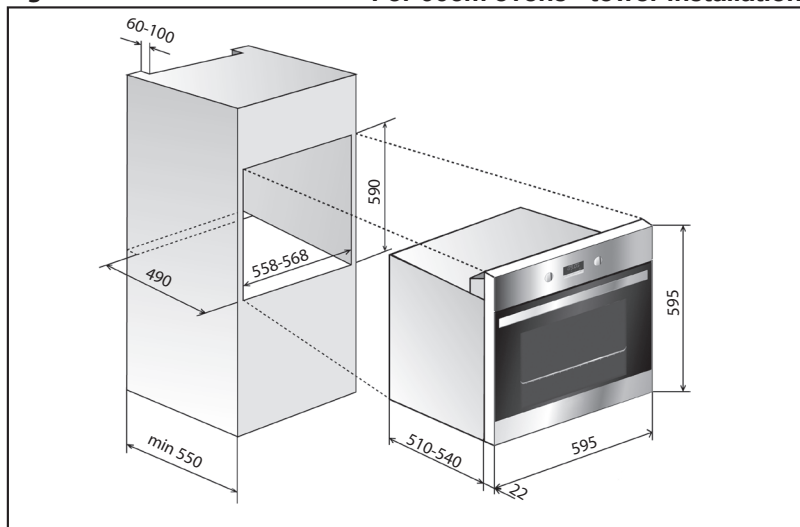


Fig 20

For 60cm ovens - underbench installation

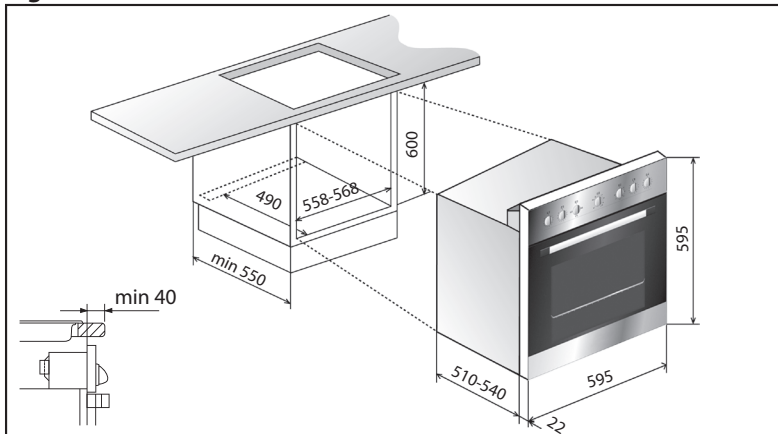


Fig 21

For 90cm ovens

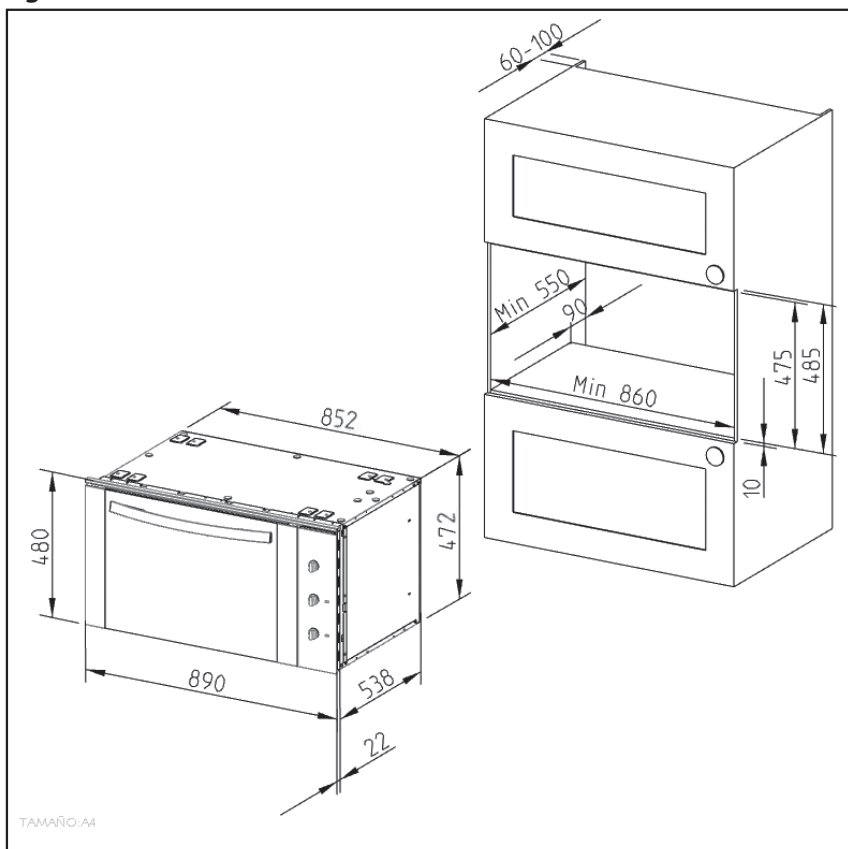


Fig 22

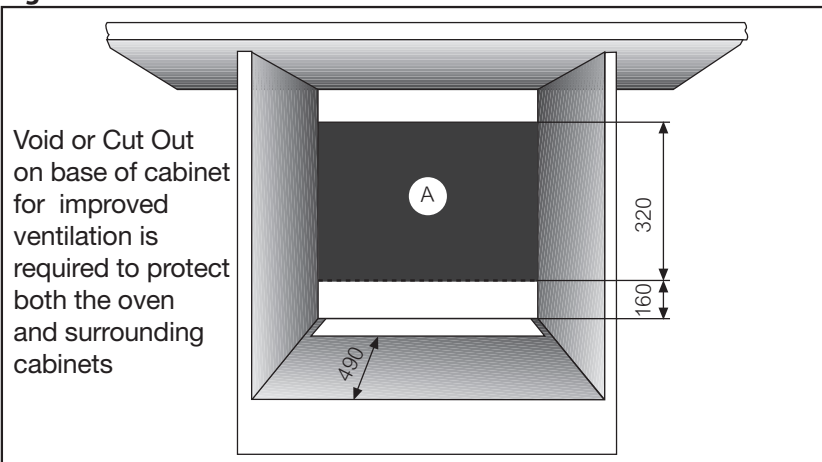
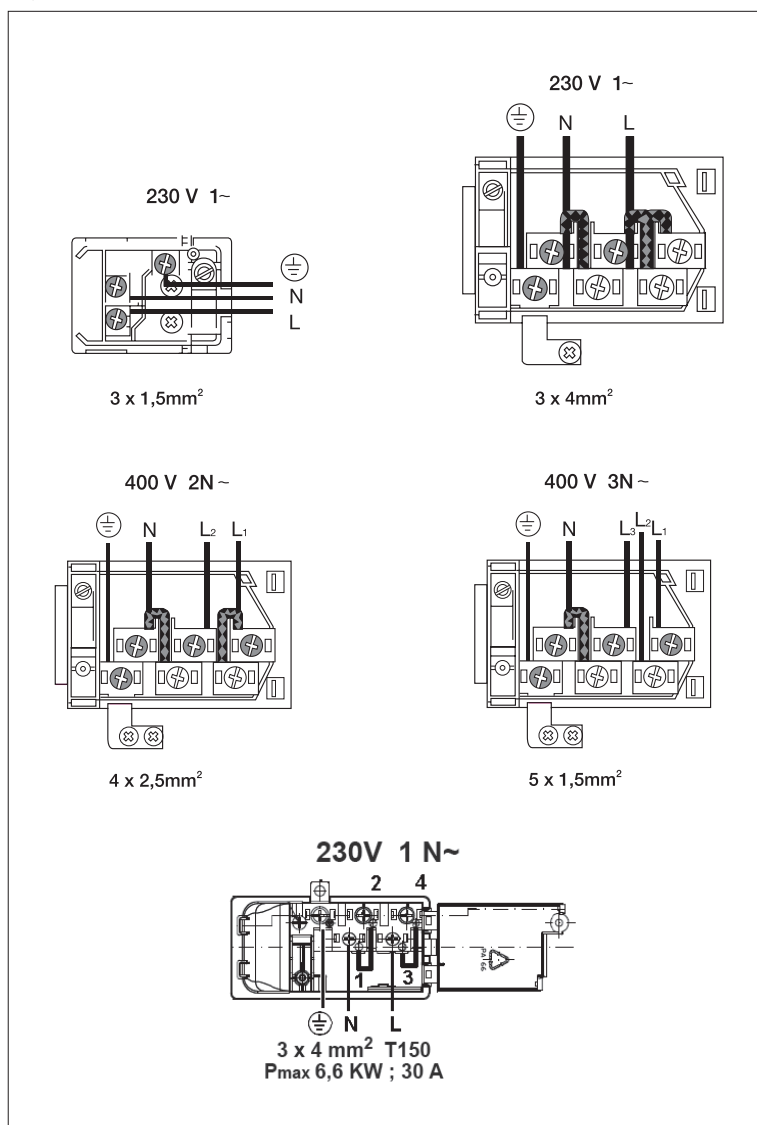























Fig 23



Func. Time (min) Temp. °C	 30' - 60' 160 / 200	 10' - 40' 140 / 160	 20' - 40' 160 / 180	 10' - 10' 210 / 220
Meal				
Func. Time (min) Temp. °C	 45' - 60' 210 / 220	 45' - 60' 160 / 180	 60' - 70' 190	
Meal				
Func. Time (min) Temp. °C	 120' - 150' 225 / 250	 120' - 160' 160 / 180		
Meal				
Func. Time (min) Temp. °C	 50' - 60' 200 / 200	 45' - 60' 160 / 200	 60' - 70' 175 / 190	
Meal				
Func. Time (min) Temp. °C	 40' - 50' 190 / 210	 40' - 50' 170 / 190		
Meal				

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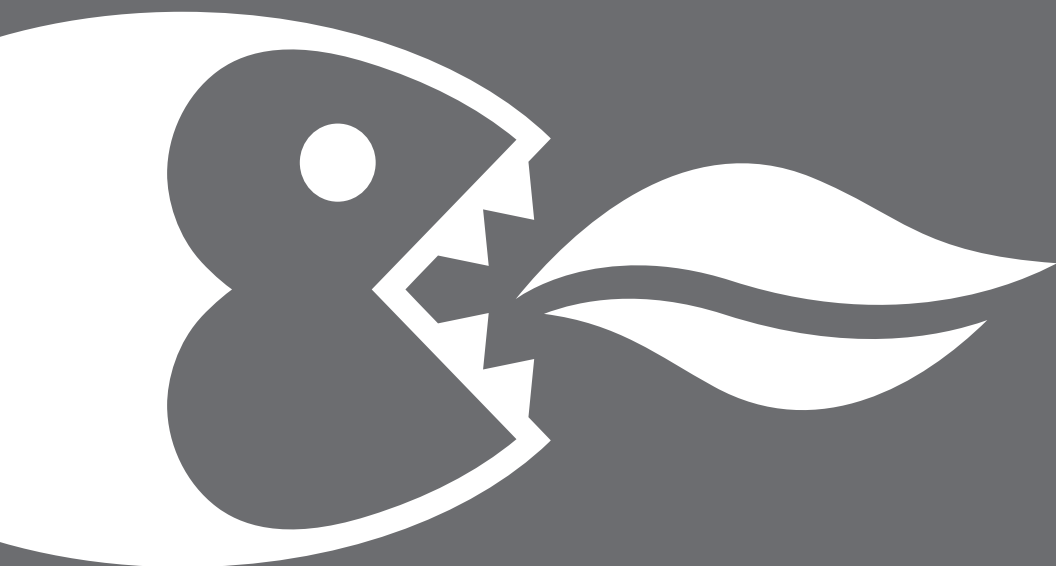
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USER MANUAL

60CM BUILT-IN OVEN

BMO6S AND BMO9S - TIMER / PROGRAMMER USER GUIDE

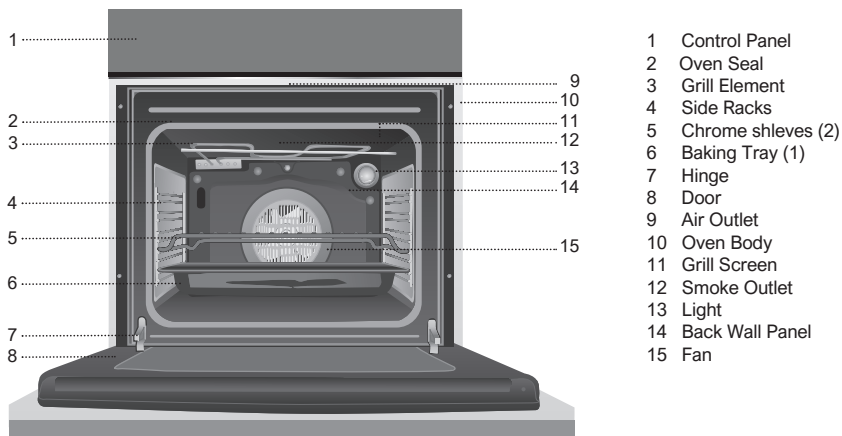


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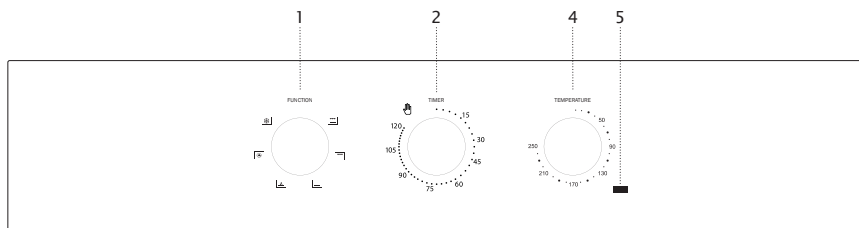
IMPORTANT NOTE

This manual relates to many models sold Internationally and some of the features and use may not relate to your model - refer to the control layouts below for your model.

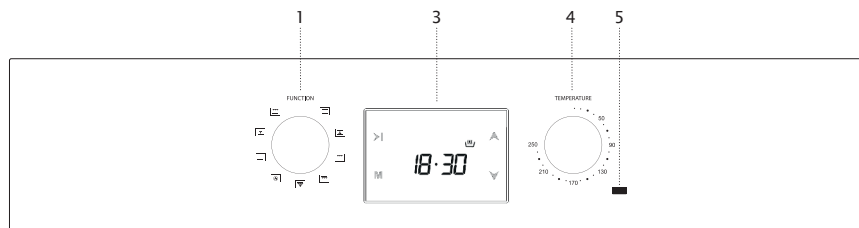
Oven description



Control Panel



BMO6S





BMO9S

- 1 Function selector
- 2 Minute minder timer
- 3 Electronic programmable timer
- 4 Temperature selector
- 5 Heating indicator light*

* Indicates that the heat is going to the food and it goes out when the set temperature is reached.


Use of the Oven

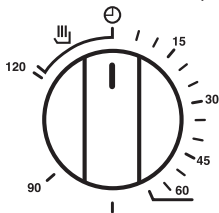
Manual use of the oven

- 1 Turn the timing switch to the left to the position .
- 2 Select a temperature and a cooking function.
- 3 Set the controls in position  to switch off the oven.


Using the timer switch

Allows cooking during a pre-established time. To do this,


- 1 Select the function and the cooking temperature.
- 2 Turn the timer control clockwise as far as the position "120 minutes" and then turn it backwards to the required cooking period.
- 3 When the time has finished, there will be an acoustic signal and the oven will stop heating.
- 4 Set the controls to the position to switch off the oven.
- 3 When the time has finished, there will be an acoustic signal and the oven will stop heating.
- 4 Set the controls to the position  to switch off the oven.



Setting the time on the clock

On connecting the oven, you will notice that 12:00 appears on the clock and that a light begins to flash above the  symbol. Pressing the "+" and "-" buttons the correct time can be set on the clock, which is subsequently stored and the flashing light goes out.

Manual use

After setting the correct time, the oven is ready for use. Select a temperature and a cooking function. To switch off the oven, set the controls to the position .

Functions of the Electronic Clock Programmer


Warning function: This function generates a warning tone at a specified time.

Cooking time: This function allows to programme the oven to cook for a specified time, after which it will switch itself off.



End of cooking time: This function allows to establish the exact hour, after which the oven will switch itself off.

Duration and automatic stop: This function is used to control the duration and the time at which the oven will turn itself off. This function allows the oven to start and stop automatically.



Warning function

- 1 Press the MODE button until the signal above the symbol  begins to flash.
- 2 Choose the time when you want the alarm to sound, pressing the "+" or "-" buttons.
- 3 Subsequently, the light will remain on indicating that the alarm is programmed.
- 4 At the end of the programmed time, an alarm will sound and the light will begin to flash.
- 5 Press any button to turn off the alarm and the screen shows the current time again.







Programming the cooking time

- 1 Press the MODE button until the indicator above the  symbol begins to flash.
- 2 Select the length of time, pressing the "+" or "-" buttons.
- 3 Subsequently, the indicator that was flashing will light, indicating that the oven will switch itself off automatically.
- 4 The clock will then show the current time.
- 5 Select a temperature and cooking function.
- 6 When the set time has elapsed, the oven will disconnect, an alarm will sound and the indicator will begin to flash.
- 7 Press any button to switch off the alarm, reconnecting the oven.
- 8 Set the controls in the position  to switch off the oven.

Programming the end of cooking time for the oven

- 1 Press the MODE button until the indicator above the  symbol begins to flash.
- 2 Select the time that cooking is to finish, pressing the "+" or "-" buttons.
- 3 Subsequently, the indicator that was flashing is lit, indicating that the oven will switch itself off automatically.
- 4 The clock will then show the current time.
- 5 Select a temperature and a cooking function.
- 6 When the programmed time is reached, the oven will disconnect, an alarm will sound and the indicator will begin to flash.
- 7 Press any button to switch off the alarm and the oven will reconnect.
- 8 Set the controls to the position  to switch off the oven. This function may be used even though you are already cooking in your oven. To do so, follow the instructions given except N° 5.

Programming the duration and automatic stop

- 1 Press the MODE button until the indicator above the  symbol begins to flash.
- 2 Select the length of cooking time pressing the "+" or "-" buttons.
- 3 Subsequently, the indicator that was flashing will remain lit.
- 4 Press the mode button until the indicator above the  symbol begins to flash.
- 5 Select the time that cooking should finish pressing the "+" or "-" buttons.
- 6 Subsequently, the indicator that was flashing will remain lit.
- 7 Select a function and cooking temperature.
- 8 The oven will remain disconnected with the indicators above the  and  symbols lit. Your oven is programmed.
- 9 When the time to begin cooking is reached, the oven will switch itself on and will continue cooking during the programmed time.
- 10 When the programmed finishing time is reached, the oven will disconnect, an alarm will sound and the light above the  symbol will begin to flash.
- 11 Press any button to switch off the alarm and the oven will reconnect.
- 12 Set the controls to the position  to switch off the oven.

Caution

Pressing the MODE button the display on the screen shows any function programmed. It can be changed by pressing the "+" or "-" buttons. On selecting the desired function, the indicator above the corresponding signal will light. In the event of a power cut, all the programming of the electronic clock will be erased. The correct time has to be reset and the watch reprogrammed.



TIMER-OVERVIEW



OT-4000-LED, is an electronic timer, which enables your oven to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.

POWER UP:

Upon power up, flashing digits and AUTO icon, the oven is inoperative. Press M to return to manual mode and adjust the time of day using up and down buttons.

MANUAL MODE

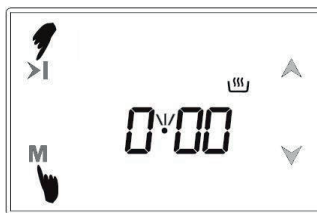
Touching >I & M at the same time, manual mode is entered. Any previous cooking program will be cancelled.



ADJUSTING TIME OF DAY

Time of day adjustment is only allowed, when no cooking program is in progress. First enter manual mode as described above. The point between the hours and minutes display flashes.

1) Switch into time adjustment mode.



2) Adjust the time using the ▲ or ▼ buttons.



3) After a few seconds, screen will stabilize.



BUZZER ALARM:

With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.

1) Touching twice, M enter buzzer alarm mode



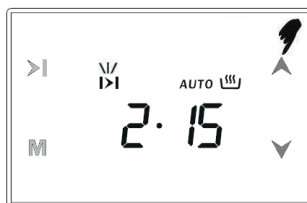
2) Using ▲ or ▼ give in the duration in minutes



3) After a few seconds, screen will return to clock mode

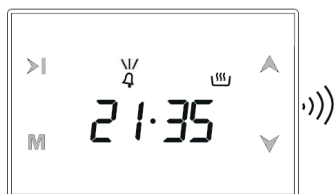


3) Adjust the cooking time using the ▲ or ▼ buttons



CANCELLING THE Buzzer SOUND

After the programmed duration is elapsed, buzzer will sound. Any button touch will cancel the buzzer.



4) After a few seconds, the screen will indicate that cooking has started and show the current time



AUTOMATIC COOKING PROGRAM

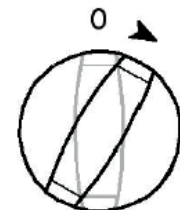
If you want to start cooking immediately, you just have to give in the cooking time.

Example: We placed our food into the oven and want it to be cooked for 2 hours and 15 minutes

1) Current time is 18:30.



2) Switch into cooking time mode.



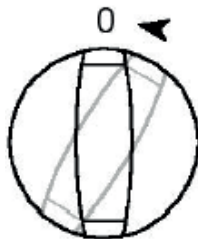
Note: You may cancel the automatic cooking mode any time by go manuel mode

In the above example, cooking immediately started after giving in the cooking period. By pressing the >| button, you can see the ready time, ie. The time when the food will be ready to serve, and if you want, you can also change it. In the example below, the ready time will be changed to 21:30.

1) Displayed is the ready time $18:30+2:15=20:45$.



2) Set it to the desired time by using the + or – buttons.



3) In a few seconds, screen switches to clock mode.



2) Reset the timer

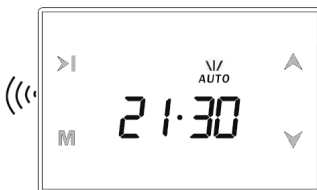


We now have programmed our oven to get the food ready at 21:30. Since the cooking time was preprogrammed as 2 hours 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

Screen just when cooking starts



Screen just when cooking ends



When automatic cooking is completed, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes.

1) Switch your oven OFF

Note: Your oven will be inoperative until you reset the timer.

In the example shown, cooking time has been programmed first the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time, in that case the cooking time will be calculated automatically and should be edited thereafter.

CHILD LOCK:

When activated this feature, just the keys are blocked.

1) Touch ▲ and ▼ at the same time for 1 seconds until 2 beep tones heard.



2) The key symbol appears on the screen, child lock is active.



To deactivate the child lock, touch ▲ or ▼ until key symbol disappears. Exception: A buzzer tone during child lock can be cancelled touching any button.

USER PROGRAMMABLE OPTIONS:

1-Time of day display 12h / 24h

Factory setting is 24 h display. Touching >| for 5 seconds, a double beep tone will be heard, the display mode toggles to 12 h mode (am / pm indication) Doing this again will toggle back to 24 h

2-Touch tones

As a factory setting, touching buttons are accompanied by beep tones. Touching the M button for 5 seconds, a double beep tone will be heard and nt , which stays for no tone, will appear on the screen. Now, no touch tones will be produced any more. Doing the same until bt appears on the screen, which stays for button tone, brings you back to touch tones.

3-Screen Brightness Adjustment:

Touching ▲ button for 1 second, until you hear a double beep tone, brings you into the display brightness mode. Display shows br 0x (x = 1 to 8). Now every consecutive touch of the same button will reduce the brightness. There are 8 levels, thereafter the brightness starts to increase upon every touch. The same effect is also seen by holding this button touched. In 5 seconds after releasing the button, the brightness level is stored. Factory setting is maximum brightness.

4-Buzzer Tone Selection:

Touch ▼ button for 1 second, until you hear a double beep tone. Upon every touch of this button within 5 seconds, you will hear a different tone. There are 3 different tones available. The tone last heard will be stored in 5 seconds.

Note: Programmed options are nonvolatile. They will not be erased upon a power interrupt.

Oven Functions

Switch off oven



Conventional with fan

Appropriate for roasts and cakes. The fan spreads the heat uniformly inside the oven.



Grill

For preparing dishes with superficial roasting. It allows the outer layer to be browned without affecting the inside of the food. Ideal for flat food, such as steaks, ribs, fish, toast.

Caution

While using the Grill, MaxiGrill or MaxiGrill with fan, the door must be kept closed.



Fan

The fan distributes the air.



Grill and Lower element

Special for roasts. It can be used for any piece, whatever its size.



Lower element

Heats only from beneath. Suitable for heating dishes and raising pastry and similar.

Note

The pilot light remains on in any cooking function.



Grill with fan

Allows uniform roasting at the same time as surface browning. Ideal for grills. Special for large volume pieces, such as poultry, game etc. It is recommended to put the item on a rack with a tray beneath to collect the stock and juices.



Conventional

It is used for sponges and cakes where the heat received must be uniform to achieve a spongy texture.



MaxiGrill

Allows greater surfaces to be prepared, than with the grill, together with higher power reducing the time required for browning of the food.



MaxiGrill with fan

Allows uniform roasting at the same time as surface browning. Ideal for grills. Special for large volume pieces, such as poultry, game etc. It is recommended to put the item on a rack with a tray beneath to collect the stock and juices.

Caution: While using the Grill, MaxiGrill or MaxiGrill with fan, the door must be kept closed.



Turbo

The fan distributes the heat produced by an element located at the rear of the oven. Due to the uniform heat distribution, it allows roasting and baking to take place at two heights at the same time.



Lower element with fan

It distributes the heat from the lower part of the oven and is ideal for cakes with jam or fruit filling, which only require heating from beneath. Pre-heating is always necessary.



Defrosting

This cooking mode is suitable for gently defrosting of food. In special food to be consumed unwarmed, e.g.: cream, custard, pastry, tarts, cakes, fruit..



GRILL+ TURN SPIT.

This type of cooking allows you to brown the food.

With the selector in this positions, the grill and spit automatically operate together.



OVEN LIGHT

This allows the user to be able to see inside the oven easier.



TURN SPIT

This function allows using the spit while gas oven is running to cook without grill.

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