



OPERATING AND MAINTENANCE
INSTRUCTIONS
FOR ELECTRIC BUILT-IN OVENS

Mod. POEM609S

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Thank you for choosing one of our products. It will offer you many years of excellent performance. Please carefully read the instructions and suggestions contained in this manual for correct use of our products.

TECHNICAL DATA

Voltage regulations

220-240V~ 50Hz

Muffle dimensions:

Height : 340 mm
Length : 440 mm
Depth : 390 mm
Volume : 59 lt

Voltage of heating elements

- Lower heating element : 1,3 kW
- Top heating element : 0,9 kW
- Grill heating element : 1,35 kW
- Fan heating element : 2.3 kW
- Maximum input of heating element : 2,38 kW

IMPORTANT: The unit must be correctly installed in accordance with Manufacturers instructions and by qualified person.

Maintenance and service must be carried out after the power supply has been disconnected.

ELECTRICAL CONNECTION: Make sure that the voltage supply is the same as what is on the rating plate which can be found on the lower part of the front of the oven.

The oven must be connected at the back using a cable with minimum section of 1.5 mm, providing an omnipole switch in compliance with current regulations with a contact opening distance of at least 3 mm.

Warning: this appliance must be earthed.

Our company declines any liability for failures in the earth connection or for earth connection that is not in compliance with the regulation in force.

DECLARATION OF CE COMPLIANCE

This appliance is in compliance with the following European Directives:

93/68 – General regulations

2006/95/CE – Concerning low tensions

89/336/CEE – Electromagnetic compatibility

CE Regulation n° 1935/2004 :

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

INSTRUCTIONS FOR THE USER

This manual is an integral part of the appliance.

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

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

Attention: earth connection is required by law.

During oven operation, keep children away.

During operation the oven becomes very hot.

Do not touch heating elements on the inside.

Do not use steam cleaners to clean the oven.

Do not use the appliance to heat the room.

The manufacturer will not be held liable if accident prevention measures are not observed.
The manufacturer will not be held liable for damage to persons or property due to poor or lacking maintenance of the appliance.

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

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

The appliance is designed for adult users who are familiar with these instructions.

Children are often not able to recognize the risks involved with the use of the appliance.

Please supervise properly and do not let children play with the appliance.

Heat is generated during cooking; the door of the appliance may get very hot, specially if it is made of glass. There is the risk of burns; do not touch and keep children away.

The physically impaired must be assisted by capable adults.

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

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

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

Appliances repaired in technical service centres must undergo routine tests, especially a continuity test of the earth circuit.

THIS PRODUCT WAS DESIGNED FOR HOME USE.

THE MANUFACTURER WILL NOT BE HELD LIABLE FOR DAMAGE TO PERSONS OR PROPERTY CAUSED BY IMPROPER INSTALLATION, OR BY IMPROPER, WRONG OR SENSELESS USE.

WARNING: IN CASE OF DISASSEMBLY, MAINTENANCE AND CLEANING OF THE APPLIANCE, BE CAREFUL SOME PARTS COULD BE SHARP.

PLEASE USE SUITABLE PREVENTION AND PROTECTION EQUIPMENT (GLOVES, ECT.).

In case of a failure in operation or an indispensable repair job, ask for the intervention of the customer technical service centre.

If the oven shows visible signs of damage, do not use it.

Unplug it and contact the customer technical service centre.

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

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

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

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

Do not place heat-sensitive or flammable materials in the oven such as detergents, oven sprays, and so on.

The oven gets extremely hot during operation.

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

When opening the oven door, steam and water droplets may come out.

If the oven contains steam, it is not advisable to insert the hands.

Superheated grease and oil may easily catch fire.

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

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

Use insulated glove or pot holders.

When using and maintaining the oven, be careful not to get fingers caught in the door hinges to avoid crushing or other injuries.

This is specially important when children are around.

Leave the door open only in an ajar position.

If the door is open there is the hazard of tripping or crushing the fingers.

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

All work on the appliances must be carried out by qualified personnel.

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

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

Preparation of the oven and pre-use

Attention: the oven must be unplugged from the electrical mains. Before using the oven, carefully clean the interior, the racks and the drip pan with non-abrasive soap and lukewarm water. Insert the racks and the drip pan into their respective runners. When this operation is complete, plug the oven into the electrical mains and bring it up to maximum temperature for at least 20 minutes in order to eliminate any residual grease, oil or resins from manufacturing which may cause unpleasant odours during cooking; then ventilate the room.

After completing this simple operation, the oven is ready to cook for the first time.

Important notices for the installation

The oven can be built into a standard 560mm housing unit (see pic. 1), either when built under the work top or built in a tall housing unit.

In both cases ventilation provisions must be made; for this reason, there must be a gap of 85-90mm at the back of the housing unit (see pic. 1).

The fixing of the oven in the cabinet is made by 4 screws A that are on the corners of the oven door frame (see pic. 1).

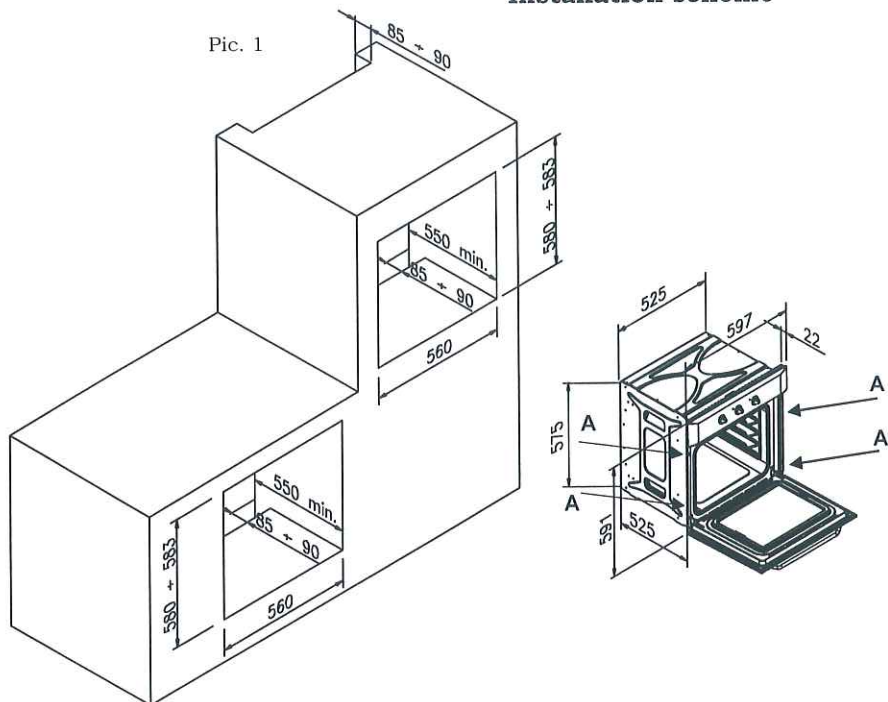
When placing the appliance in the housing unit, do not use the oven door as a lever for lifting the oven.

To open the oven door, always take the handle in the middle.

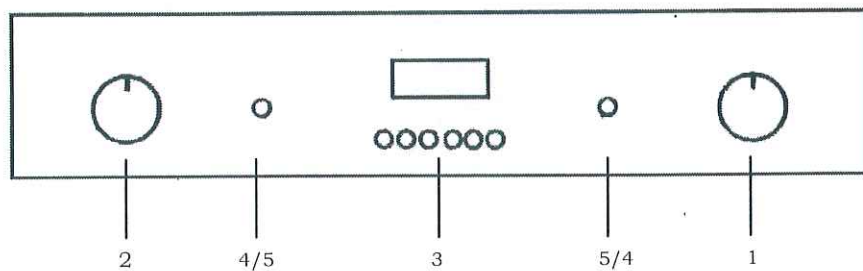
Do not place heavy objects on or lean on the oven door when open, as this can cause damage to the hinges.

Installation scheme

Pic. 1



Control panel



- 1. Thermostat
- 2. Selector
- 3. Electronic timer
- 4. Green light
- 5. Yellow light

Cooking functions



Light



Traditional cooking

By turning the thermostat knob, a desired temperature of 50°C to 250°C can be selected. The yellow light will go off when the oven has reached the desired temperature.

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



Bottom element only

Select the desired temperature between 50°C and 250°C.
Suitable for very slow cooking and warming up of food.



Top heating element

Select the thermostat temperature from 50°C to 250°C.
For keeping cooked food warm or gently reheating.



Grill element

By turning the thermostat knob, a desired temperature of 50°C to 250°C can be selected, keeping the door closed.

Recommended use: for grilling smaller items of food.



Grill element with fan

The thermostat has to be set at the desired temperature between 50°C and 250°C.
The fan and the grill element allow a fast and deep cooking for particular food.
It is recommended that the oven be pre-heated for a few minutes.



Traditional cooking with fan

By turning the thermostat knob, a desired temperature of 50°C to 250°C can be selected, keeping the door closed. This cooking mode integrates natural convection and ventilation.

Cooking mode suited to bake bread, pizzas and lasagne.

It is recommended that the oven be pre-heated.



Multifunction

The fan and the circular element come on. The heat is diffused by the fan to give an even temperature in the oven by adjusting the thermostat, a desired temperature of 50°C to 250°C can be obtained.

It is necessary to pre-heat the oven before introducing the food.



Defrosting

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


Cooking table


Type of food	Temp. °C	Insertion* guide	Cooking time in minutes	
			Suggested	Personal
Cake in mould with beaten mixture				
Panettone or focaccia	175	2	55 - 65	
Focaccia	175	3	60 - 70	
Cake	175	3	60 - 70	
Pie in mould (short pastry)				
Pie base	200	3	8 - 10	
Pie base with ricotta cheese	200	3	25 - 35	
Pie base with fruit	200	3	25 - 35	
Cake in mould with raised mixture				
Pie base	180	3	30 - 45	
White bread (2,2 lb of flour)	200	3	25 - 35	
Small pastries				
Puff pastry	200	3	10 - 15	
Choux pastry	200	2	35 - 45	
Biscuit pastry	200	3	15 - 20	
Lasagne	225	2	40 - 50	
Meat (cooking time per cm. of thickness)				
Slowly cooked roast (ex. roast veal)	200	2	120 - 150	
Fast cooked roast (ex. roast beef)	200	2	60 - 90	
Meatloaf	200	2	30 - 40	
Poultry				
Duck 3,3 lb	200	2	120 - 180	
Goose 6,6 lb	200	2	150 - 210	
Roast chicken	200	2	60 - 90	
Turkey 11 lb	175	2	about 240	
Game				
Hare	200	2	60 - 90	
Leg of roe	200	2	90 - 150	
Leg of deer	175	2	90 - 180	
Vegetable				
Baked potatoes	220	2	30 - 40	
Vegetable pudding	200	2	40 - 50	
Fish				
Trout	200	2	40 - 50	
Grey mullet	200	2	40 - 50	
Pizza	240	3	10 - 20	
Grill				
Pork chops		4	8 - 12	
Sausages		4	10 - 12	
Grilled chicken		2	25 - 35	
Roast veal on spit (1,3 lb)			50 - 60	
Chicken on spit			60 - 70	
* The guide number refers to the lowest level (excluding the bottom, since it is not possible to insert the drip-pan)				
THE GIVEN ABOVE DATA ARE INDICATIVE BECAUSE THE COOKING TYPE AND TIME VARIES WITH THE FOOD QUANTITY AND QUALITY				


How to use the grill



Lay the food in the wire shelf or, in a tray in case of small pieces.

The rack must be positioned in the highest runner possible and the grease drip pan in the runner below. Close the door and turn on the element as follows:

A. Static oven: adjust selector on position 

B. Fan oven: adjust selector on position 

C. Multifunction-Fan oven : adjust selector on position 

D. Multifunction oven :adjust selector on position  , 

Each kind of food (fish, poultry etc.) has to be turned over to permit the grilling on both sides.

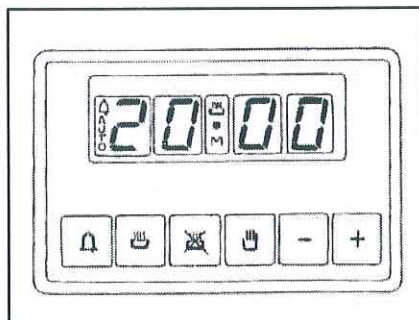
Under are few cooking suggestions:

Dishes for grilling	Cooking time in minutes		
	Top side		Under side
Slices of thin meat	6		4
Slices of meat of medium thickness	8		5
Slices of thin descaled fish	10		8
Fish (e.g. trout ,salmon)	15		12
Sausages	12		10
Toast	5		2

Electronic programmer - Pic. 2

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

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



Pic. 2

Description of buttons



“ TIMER ”



“ COOKING TIME ”



“ END OF COOKING TIME ”



“ MANUAL POSITION ”



“ ADVANCEMENT OF THE NUMBERS OF ALL PROGRAMS ”



“ TURNING BACK OF THE NUMBERS OF ALL PROGRAMS ”

Description of lighted symbols

« AUTO » - (flashing) - Programmer in automatic position but not programmed.

« AUTO » - (always lighted) - Programmer in automatic position with inserted program.



Automatic cooking taking place



Timer in operation





and « AUTO » (both flashing) – Program Error.

No lighted symbol except clock numbers: programmer on manual set.


Digital clock


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

Upon immediate hooking up of the oven or after a blackout, three zeros will flash on the programmer panel.



To set the hour it is necessary to push simultaneously the  +  buttons and AT THE SAME TIME to push the [+] button or [-] until you have set the exact hour. The regulation speed depends on the pressure exercised on the [+] [-] buttons.

Manual cooking without using the programmer

To use manually the oven, that is, without the auxiliary programmer, it is necessary to cancel the flashing «AUTO» by pushing the  button.



If «AUTO» is always flashing (it means a cooking program is still memorized) it is necessary to cancel the inserted cooking program by pushing the  button until setting the clock on zero.

Automatic cooking (start and end)


- 1) Set the length of cooking time by pushing the  button.
- 2) Set the end of cooking time by pushing the  button.
- 3) Set temperature and cooking program by using the thermostat knob and the selector knob.


After this setting the symbol «AUTO» will flash, this means the oven has been programmed.

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

- Push  until having set 0.45.
- Push  until having set 14.00.

After having finished the setting, the clock hour will appear on the panel and «AUTO» symbol will flash permanently. This means the cooking program has been memorized.


At 13.15 h. (14.00 h. minus 45 minutes) the oven turns on automatically. During cooking time the  button and «AUTO» are flashing.


At 14.00 h. the oven turns off automatically, a buzzer goes on until it is stopped by pushing the  button.



Semi-automatic cooking

A. Set the length of cooking time



B. Set the end of cooking time

A) Set the length of cooking time by pushing the  button. The oven will turn on immediately.

«AUTO» and the  symbols will light. When the set cooking time has elapsed, the oven will turn off, a buzzer will ring until it is stopped as above described.


B) Set the end of cooking time by pushing the  button. The oven will turn on immediately. «AUTO» and  will light. At the set time, the oven will turn off and a buzzer will ring until it is stopped as above described.


The cooking program may be seen at any moment by pushing the corresponding button.


The cooking program may be cancelled at any moment by pushing the  until zero appears on the display. Then by pushing the  button the oven can work manually.



Timer = buzzer

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

To set the timer, push the  button and, at the same time, [+] or [-] until you read the desired time on the display.

After the setting, the clock hour and the  symbol will appear.

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

At the end of the set time, the  symbol will turn off and the buzzer will ring until it is stopped by pressing the  button.

ATTENTION! An energy blackout makes the clock go to zero and cancels the set programs.

After a blackout three zeros will flash on the panel and cooking can be programmed once again.

You can also adjust the sound level of the audio signal by pressing the symbol " - " : the audio signal can be adjusted to 3 different levels.

This operation must be performed after the time setting.

Replacing the oven light - Pic. 3

The oven is equipped with a lamp having the following features:

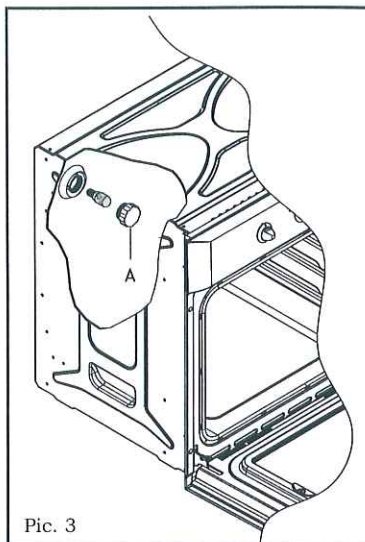
25W

screw cap E-14

T 300° C

WARNING: disconnect the appliance from the power supply.

If the oven light needs to be replaced, the protective cover «A» must be removed by turning it anticlockwise. After the light has been replace, refit the protective cover «A».
(Pic. 3).



Pic. 3

Removing the oven door -Pic. 4

To aid cleaning and make access to the oven interior easier, the oven door can be simply removed.

To facilitate cleaning of the oven, the door can be removed via the hinges as follows:

hinges with movable bolt

We recommend to take the handle in the middle when opening the oven door.

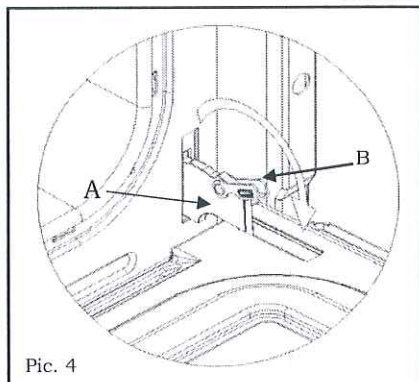
With the door open, you can see the 2 hinges A which are provided with 2 movable bolts B. When the bolt B is raised, the hinge is released from its housing.

Having done this, the door must be lifted upwards and removed, sliding it towards the outside;

grip the sides of the door near the hinges when performing these operations.

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

Before closing the door, **remember to rotate the two movable bolts B** used to hook the two hinges.



Pic. 4

REMOVING THE OVEN DOOR INNER GLASS PANEL (fig. 1-2)

Do not use any abrasive medium that could cause damage.

Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.

To remove the oven door inner glass panel, use a coin to perform a levering action in the two grooves (A) until the two pins (B) are released from their housing (fig. 1).

Then raise the glass as shown in fig. 2 and take it out from the top.

To refit the door, repeat the two previous operations in reverse.

Reinsert the glass by resting it on the inner door and pushing it in.

Press on the glass until the pins slot back into their initial position (fig. 2).

Care must be taken when cleaning between the door glasses, and inside the inner frame as some of the edges maybe sharp due to the manufacturing process.

**REMOVING THE OVEN DOOR
INNER GLASS PANEL (fig. 1-2)**

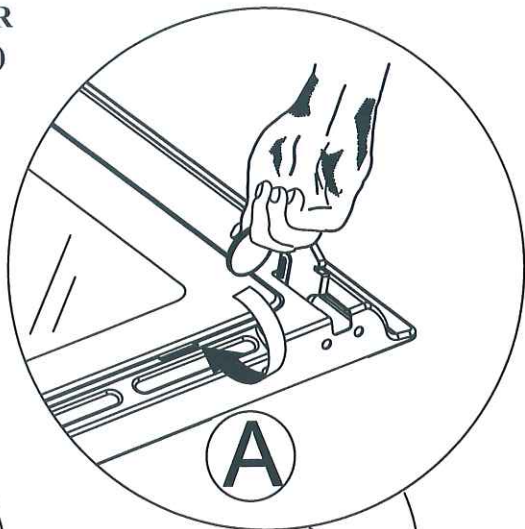
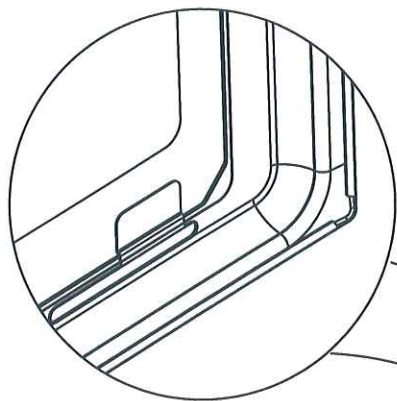


Fig. 1

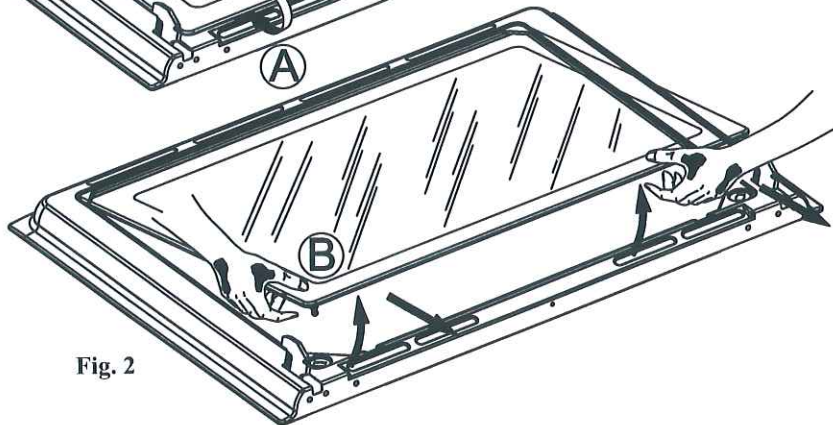
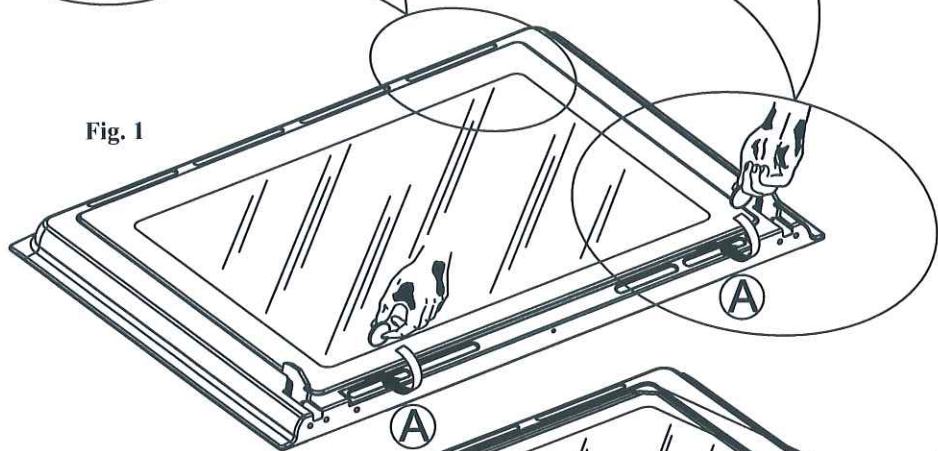
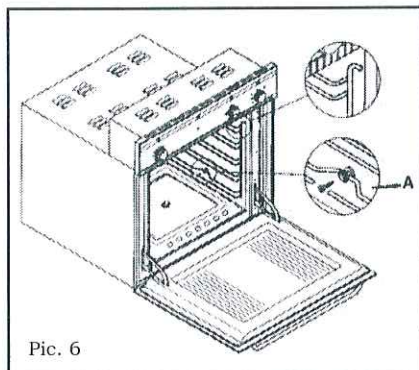


Fig. 2

Oven accessories - Pic. 6

The appliance can be equipped with lateral guides which have to be fixed on the oven side. Slide oven shelves and trays on lateral guides.

Lateral guides can be removed by a light downwards pressure on device A.



Pic. 6

Cleaning and maintenance

Important: The cleaning of the appliance must be carried out after the power supply has been disconnected.

How to clean the oven: The cleaning of the oven, with no self-cleaning panels, has to be carried out after cooking, whilst the oven is still lukewarm (**not hot**), so that the food spillages on the oven surface can be removed easily. Remove the lateral guides, pulling their front side and unhooking them.

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

In case of persistent marks, leave a soaking ammonia cloth at the bottom of the oven muffle for some hours with the door closed; then wash away with warm water and liquid detergent.

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

Do not use abrasives, bleach or coarse cleaning material.

Do not use a steam cleaner with this appliance.

The Manufacturer declines responsibility for damages to persons or things due to a bad or improper installation of the appliance.

Owing to our policy of continuous improvements, we reserve the right to adjust and modify our product without prior notification.

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

