

Top shelf

Bottom shelf

1)The fan will come on when the oven reaches a certain temperature and may continue for a few minutes after the oven has been switched off. During the pyro-clean cycle the fan runs faster than during normal cooking functions.
2)Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven is on.
3)An automatic "door lock" mechanism activates during pyro-cleaning and the " " indicator lamp lights up on the display. The oven door will heat up during pyro-cleaning hence children must be kept **well clear of the appliance**.
4)Opening the oven door when the oven is off, the internal light will come on.

ACCESSORIES

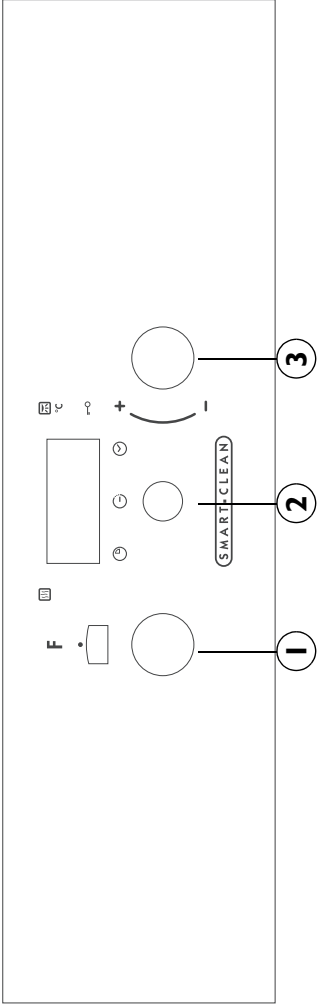


Turnspit:

2 wire

Grill Pan Set*:

CONTROL PANEL



1. On/Off - function selection knob
2. Button to select and confirm programmes
3. Knob to change preprogrammed values (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 function chart			
Function	Preset temperature	Temperature range	Description of function
Oven OFF	-	-	-
LAMP	-	-	<ul style="list-style-type: none">To switch on the oven light.
MLTF (Heat Maintenance)	35°C	-	<ul style="list-style-type: none">To maintain constant temperature inside the oven.35°C: to raise pasta, bread and pizza.60°C: to keep cooked food warm.Ideally the first shelf level should be used.
STATIC	225°C	50°C - 250°C	<ul style="list-style-type: none">To cook meat, fish and chicken on the same level.Preheat the oven to the required cooking temperature and place food in the oven as soon as the indicator light "C" switches off.Ideally, the second or third shelf level should be used.
PASTRY/FAN	200°C	50°C - 250°C	<ul style="list-style-type: none">To cook on up to two different shelf levels.If necessary, switch the positions of the dishes to cook food more evenly.
FAN/THERMOVENTILATED	200°C	50°C - 250°C	<ul style="list-style-type: none">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.
GRILL	3	-	<ul style="list-style-type: none">To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. This function can be set to different power levels (min. 1 - max. 5). The default position is (3).Pre-heat the oven for 5 min. with the door closed.For best results, leave the oven door open when grilling.Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.Ideally the meat should be turned during cooking
GRILL + TURNSPIT			<ul style="list-style-type: none">The turnspit can be added to the grill function.To roast meat and poultry. Fit the cradle into the second shelf level and thread the food onto the spit, securing it with the prongs provided.Push the spit all the way into the hole at the right of the back wall of the oven and rest it on the cradle.Pour a little water into the drip tray (on the first shelf level) to reduce smoke and fat spatters.Don't forget to remove the plastic handle before closing the oven door and replace it again when removing meat at the end of the cooking time.
TURBO GRILL	3	-	<ul style="list-style-type: none">To grill large joints of meat (roast beef and other roast meats).The function allows various settings (1 min. - max. 5).Preheat the oven for 3 - 5 min.The oven door must be kept closed during the cooking cycle.When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters.Ideally the meat should be turned during cooking.
PIZZA/BREAD	-	P1 - 260°C P2 - 220°C	<ul style="list-style-type: none">To bake pizza, bread, focaccia.
PYRO-CLEAN	Further details can be found in the instruction manual.		<ul style="list-style-type: none">Self-cleaning time can be set from a minimum of 2 minutes to a maximum 3 hours.
PYROLISE EXPRESS	Further details can be found in the instruction manual.		<ul style="list-style-type: none">For a preset self-cleaning time of 1 hour 15 minutes.

Important notes:

During the self-clean cycle you are advised not to remove any of the accessories provided with the oven to prevent any further increase in the outside temperature of the door and to assure more thorough cleaning of the lower part of the oven.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
M E A T		X	2	2	200	90 - 110
		X	2	2	200	90 - 110
		X	2	-	200	90 - 110
		X	2	2	200	100 - 110
		X	2	2	200	100 - 110
		X	2	-	200	100 - 110
		X	2	2	200	80 - 90
		X	2	2	200	80 - 90
		X	2	-	200	80 - 90
		X	1	3	200	160 - 180
F I S H		X	1	3	200	160 - 180
		X	1	-	200	160 - 180
		X	2	3	200	100 - 130
		X	2	3	200	100 - 130
		X	2	-	200	100 - 130
		X	2	1	200	50 - 60
		X	2	1	190	50 - 60
		X	2	-	180	50 - 60
		X	2	-	200	50 - 60
		X	2	-	190	50 - 60
V E G E T A B.		X	3	-	180	50 - 60
		X	2	-	200	60 - 70
		X	2	-	190	60 - 70
		X	2	-	180	60 - 70
		X	2	3	200	50 - 60
		X	2	3	200	50 - 60
		X	2	-	200	50 - 60
		X	2	-	260 - 240	15 - 20
		X	2	-	220 - 240	15 - 20
		X	1-3	-	260 - 240	20 - 30
C A K E S C O N F E C T I O N A R Y E T C		X	1-3	-	220 - 240	20 - 30
		X	2	-	170	40 - 50
		X	2	-	180	40 - 50
		X	2	-	170	40 - 50
		X	2	-	190	70 - 90
		X	2	-	180	70 - 90
		X	2	-	170	70 - 90
		X	2	-	180	50 - 60
		X	2	-	180	50 - 60
		X	2	-	200	50 - 60
P B I R E Z A D		X	2	-	190	50 - 60
		X	2	-	180	30 - 40
		X	2	-	160	30 - 40
		X	1-3	-	150	30 - 40
		X	2	-	150	30 - 40
		X	2	-	150	30 - 40
		X	2	-	150	30 - 40
		X	2	-	150	30 - 40
		X	2	-	150	30 - 40
		X	2	-	150	30 - 40

N.B: GRILL, turn meats halfway through cooking time.

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
C A K E S C O N F E C T I O N A R Y E T C		X	2	-	190	40 - 50
		X	1-3	-	180	40 - 50
		X	2	-	180	40 - 50
		X	2	-	200	50 - 60
		X	2	-	180	50 - 60
		X	2	-	190	50 - 60
		X	2	-	180	50 - 60
		X	2	-	180	50 - 60
		X	2	-	180	50 - 60
		X	2	-	180	50 - 60
M E A T		X	2	-	120	150 - 180
		X	1-3	-	120	150 - 180
		-	2-4	-	120	150 - 180
		X	2	-	200	30 - 40
		X	2	-	190	30 - 40
		X	2	-	190	30 - 40
		X	2	-	200	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	1	200	50 - 60
C A K E S C O N F E C T I O N A R Y E T C		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60
		X	2	-	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

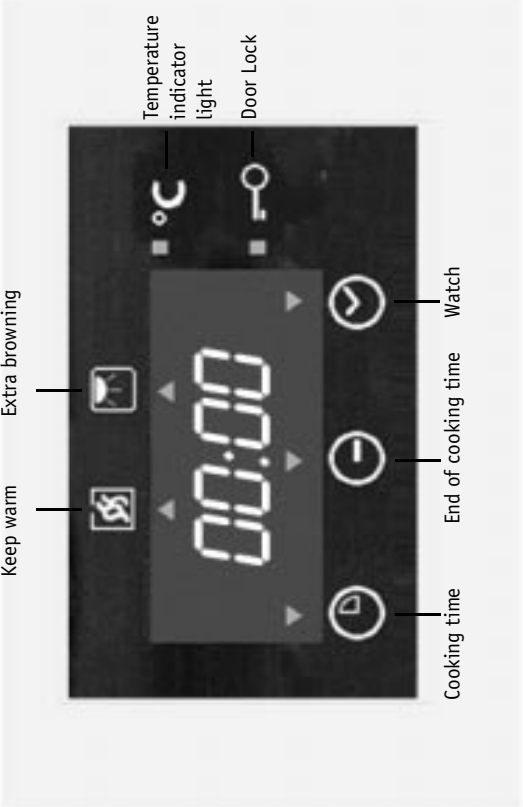
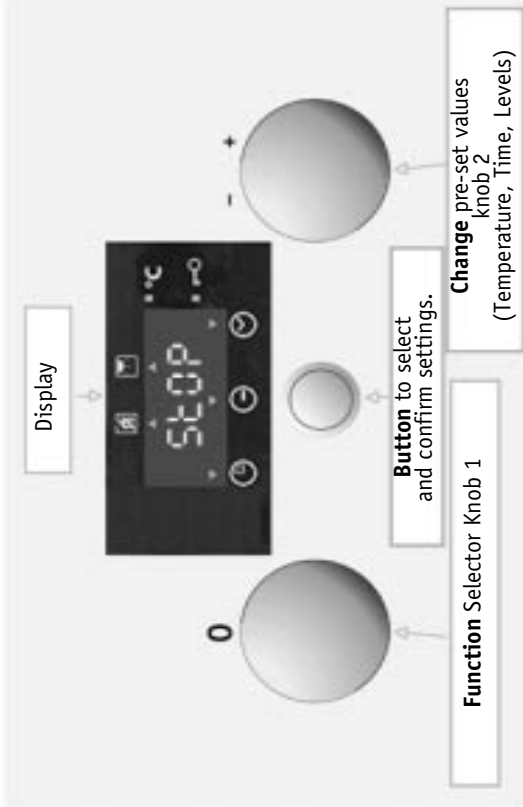
FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
M E A T		X	3-4	4-5	40 - 50
		X	3-4	4-5	30 - 40
		X	3-4	4-5	30 - 40
		X	3-4	4-5	30 - 40
		X	3-4	4-5	30 - 40
		X	3-4	4-5	40 - 50
		X	3-4	4-5	40 - 50
		X	3-4	4-5	40 - 50
		X	3-4	4-5	40 - 50
		X	3-4	4-5	40 - 50
F I S H		X	2	3	50 - 60
		X	3	3-4	50 - 60
		X	2	2-3	60 - 70
		X	2	3	70 - 80
		X	2	3	80 - 90
		X	2	3	70 - 80
		X	2	3	50 - 60
		X	3	3-4	50 - 60
		X	2	2-3	50 - 60
		X	3-4	4-5	30 - 40

PROGRAMMER DESCRIPTION SHEET

Description of control panel

Description of display

Safety features



- When the oven door is open the display will show:



Close the door to proceed

Automatic switch-off device

- For safety reasons, the oven switches off automatically (except for the oven light) after 4 hours of continuous operation.

PYRO-CLEAN (self-cleaning)

- During self-cleaning, an automatic "door lock" activates and the " " indicator lamp lights up on the display.

Using the oven for the first time

When the oven is connected to the power supply for the first time, or reconnected after a power failure. **STOP** is shown on the display and the door is blocked for a few seconds.

Setting the clock



Turn knob **1** to "0".
Press the button until the indicator ▼ blinks above the symbol ☺.
Turn knob **2** (within 10 seconds) to set the time of day; the time will blink on the display.
Press the confirm button or wait 10 seconds to have the setting accepted automatically.

Select cooking function

Turn knob **1** to the chosen function (see product sheet): the temperature or the pre-set grill level will blink on the display. If the displayed value is correct, press the confirm button or wait 10 seconds to have the value accepted automatically.
Turn knob **2** to modify the value shown: the temperature or grill level (where selected) will blink on the display.
Press the confirm button or wait 10 seconds to have the setting accepted automatically.
The oven will turn on after 10 seconds:
the temperature lamp will light up on the display until the oven reaches the pre-set temperature.

N.B. Values set can also be changed during cooking by turning knob **2**.

At the end of the cooking time, turn knob **1** to "0" to turn the oven off. The time will reappear on the display.

Timer

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



To set the timer:

1. Leave knob **1** at "0".
2. Press the button until the indicator ▼ on the display blinks next to the ☺ symbol.
3. Turn knob **2** to set the required time.
4. Press the confirm button or wait 20 seconds for the setting to be accepted automatically; once the set time has elapsed, a buzzer will sound and "End" appears on the display. Press the button to stop the buzzer and the time will return to the display.





To cancel any selection: turn knob **1** to "0".

To disable button tones press the button for 5 seconds. Repeat to restore button tones.

Selecting the cooking time

1. Set the function and temperature or grill level (see paragraph titled “Selecting cooking function”).
2. Press the button until the indicator  blinks next to the symbol .
3. Turn knob 2 to select cooking time. The display will show the selected time with the “-” sign before it.
4. The oven will switch on 20 seconds later and the display will show the time remaining to end of cooking. At the end of the cooking time, the oven switches off automatically, a buzzer sounds and “End” is shown on the display. The oven light stays on for 25 minutes. Press the button to switch the buzzer off. Turn knob 1 back to “0”, the oven light switches off and the time returns to the display.

Selecting the end of cooking time with delayed start

1. Set the function and temperature or grill level (see section titled “Selecting cooking functions”).
2. Press the button until the indicator  blinks next to the symbol .
3. Turn knob 2 to select cooking time. The display will show the selected time with a “-” sign before it.
4. Press the confirm button, the indicator  lamp will blink next to the  symbol and the display will show the time of day and cooking time.
5. Turn knob 2 to select the time you'd like the oven to switch off at (the oven can't be programmed more than 23 hours and 59 minutes in advance).
6. Press the button until the time of the day reappears or wait 20 seconds for the setting to be accepted automatically.

The oven automatically calculates the start cooking time on the basis of the total cooking time and selected end of cooking time.

N.B. Turn knob 2 by one click to check the chosen temperature or grill level.





Press the button to check or modify both the cooking time and the switch-off time.

Selecting special functions

The special “Keep Warm” and “Extra-browning” functions are available only when programming cooking time or switch-off time.

Keep warm




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 “Keep Warm” function can only be selected in combination with     functions.



1. Set the cooking and end of cooking times. See sections titled “Selecting the cooking time” and “Selecting the end of cooking time”.
2. Press button 1 until the red indicator blinks on the display next to the symbol and “-” appears.
3. Turn knob 3 to “60C”.
4. Press button 3 or wait 20 seconds for the setting to be accepted automatically.

Selecting self-cleaning functions



Self-cleaning functions (depending on model):

- “Pyro-clean” : this function has a pre-set duration of 3 hours and can be altered up to a minimum of 2 hours. The display shows “ELn”.
 - “Express” : this function has a pre-set duration of 1 hour 15 minutes. The display shows “ELn”.
 - “6th Sense” : this function calculates the duration in accordance with the level of grime. The display shows “SEn5”. This function can only be selected when the oven is cold; if the oven is still hot, “Hot” will appear on the display. The display will only show “SEn5” once the oven has cooled sufficiently.
- Turn knob 1 to the desired self-cleaning function (Pyro-clean, Express or 6th Sense) and press the confirm button. At the end of self-cleaning, the display will show “End”.

Selecting the duration of the pyro-clean function


1. Turn knob 1 to the “Pyro-clean” function.
2. Press the button until the indicator  blinks beside the .
3. Turn knob 2 to select the required duration (the display will show the maximum pre-set duration of “0300”; this can be altered up to a minimum of 2h.).
Press the button to confirm.

Selecting the end of pyro-clean time with delayed start

1. Turn knob 1 to the required function (Pyro-clean, Express, 6th Sense). When selecting the “Pyro-clean” function, the duration must be set first (see section titled “Selecting the duration of the pyro-clean function”).
2. Press the button until the indicator  blinks beside symbol .
3. Turn knob 2 to set the time you want the pyro-clean to finish.
4. Press the button to confirm.


Extra-browning

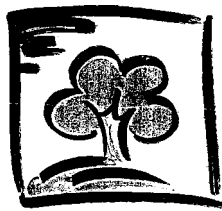
Use this function to brown food (eg. a roast) while cooking. Choose either level 1, 2 or 3.

1. Set the cooking and end of cooking times. See the sections titled “Selecting the cooking time” and “Selecting the end of cooking time”.
2. Press the key until the red indicator on the display blinks next to the symbol , and “E” appears.
3. Turn knob 2 to select the food browning level: (1, 2 or 3).
4. Press the button twice or wait 20 seconds for the setting to be confirmed automatically.

ADVICE FOR SAFEGUARDING THE ENVIRONMENT

Disposal of packaging materials


- The packaging material is 100% recyclable and is marked with the recycle symbol .
- The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.



Disposal of used household appliances

This appliance is marked in conformity with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).

By ensuring that this product is correctly disposed of, the user helps prevent potential negative consequences for the environment and health.

The symbol  on the product or on the accompanying documentation indicates that this product must not be treated as domestic waste but must be consigned to a suitable collection point for the recycling of electrical and electronic equipment.

When disposing of the product, comply with local waste-disposal regulations.

- For further information on the treatment, recovery and recycling of this product, contact the respective local authority, the service for the collection of household waste, or the shop where the product was bought.

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

Attention:

- **Not intended for use by young children and infirm persons without supervision.**
- **Young children should be supervised to ensure they not play with the appliance.**
- **The accessible parts of the oven may get very hot during use. Keep children away.**
- **Never use abrasive materials or substances to clean the GLASS, to prevent damaging it.**
- **The unit gets very hot during use. Do not touch the heating elements in the oven.**
- This oven is designed solely for use as a home appliance for cooking food. No other type of use is allowed. The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- Any repairs or adjustments 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.

- **Do not allow children to touch:**

- 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 or cook sealed jars or containers in the oven. 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.
- Always keep a watch on pans when cooking with oil and grease. 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 use, 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 splatters of fat and smoke.



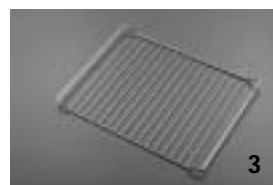
Baking tray (2)

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.



Turnspit (4)

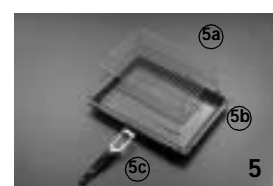
Use the turnspit as indicated in the relevant chapter in the Product Description Sheet supplied separately.



Grill pan set (5)

The set comprises a grid (5a), an enamel drip tray (5b) and one or two handles (5c).

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



Wflex baking tray (6)

The Wflex baking tray is ideal for cooking savoury or sweet dishes and can be used in place of metal baking trays. It is perfect for freezing and cooking (freezer, electric oven, gas oven and microwave).

It can also be used with the grill function, placing it on the bottom grid.



CARE AND MAINTENANCE

Important: never clean the appliance with high pressure water or steam cleaning equipment.

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 of one of these products coming into contact with the oven, clean it immediately 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.

Self-cleaning function (pyrolysis)

Your oven is self-cleaning. It does this by burning off the fat spatters produced inside the oven during cooking at a temperature of approx.

500°C. At this high temperature, the deposits turn into a light ash which can be easily wiped away with a damp cloth, when the oven is cool.

- It is not necessary to select the pyrolytic function after every use, only when the oven is very dirty.
- If the oven is fitted under a hob, make sure that during the self-clean cycle (pyrolysis) all burners or electric hotplates are turned off.
- Remove all accessories before running the pyrolytic function.

- For optimum cleaning of the oven door, remove the worst soiling with a damp sponge before using the pyrolytic function.

- To make this function more efficient, the oven has 2 pyrolytic cleaning cycles:

- an energy saving one (PYRO EXPRESS) which consumes 25% less energy than the standard cycle. Used after the second or third time you cook meat, this feature will ensure the oven remains clean.
- a standard one (PYRO), suitable for cleaning a very dirty oven.

6th Sense models automatically detect how dirty the inside of the oven is and set the ideal cleaning time.

- As a safety measure, the oven door locks automatically after selecting the pyrolytic cycle. Due to the very high temperature inside the appliance during the self-cleaning cycle, the oven door will not open even by turning the selector to 0.

When to clean by pyrolysis

If your oven smokes during pre-heating or if there is a lot of smoke during a cooking cycle, run the pyrolytic cycle. You can also use this function if there is an unpleasant smell after cooking various foods (lamb, fish, grilled food...)

FOOD WITH LITTLE SPATTERING	Biscuits, legumes, sweets, quiches, soufflés. Foodstuffs that do not spatter.
FOOD THAT SPATTERS	Meat, fish (in a heat-resistant dish), stuffed vegetables.
FOOD THAT SPATTERS BADLY	Large pieces of meat on the spit.

INSTRUCTIONS FOR REMOVING THE DOOR

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 and the hinges.

Take special care when removing the glass, because its position has been precisely chosen.

Do not touch the hinges when cleaning and/or removing the door (fig. 9)

How to remove the oven door:

1. Put on protective gloves
2. Open the oven door fully (see fig. 1)
3. Lift the two catches as far as they go (see fig. 2)
4. Remove the door by closing it partially and pulling it upwards (see fig. 3)

**To disassemble the oven door:**

1. Place the oven door on a horizontal surface (fig. 4)
2. Unscrew and remove the 2 glass support screws **A** at the side of the hinges. (fig. 4, fig. 5)



3. Lift the bottom of the inside sheet of glass and remove it (fig. 6)



4. Slip out the second and the third sheet of glass, paying particular attention to the position of the word SAFEGLASS (Fig. 7)



5. Refit the sheets of glass in reverse order making sure that:
 - The word SAFEGLASS on the intermediate sheets is facing upwards so as to be correctly legible (fig. 8);
 - if one of the intermediate sheets does not have the word SAFEGLASS it must be inserted in the position closest to the internal glass.



Put the inside glass into position with the word SAFEGLASS facing the top of the door. (fig. 6)

Reposition and screw on the two glass supports A (fig. 4 and fig. 5)

Note: a slight play between the inside glass and the door uprights is to be considered normal as it compensates expansion of the glass caused by heat.

To remount the door:

6. Insert the hinges into their grooves and lower the door fully (fig. 3)
7. Lower the two catches again (fig. 2)
8. Close the oven door fully.



Pay attention to the hinges when cleaning and/or removing the door (fig. 9).

Changing the rear oven lamp bulb:

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before turning the lamp cover left to unscrew it (see fig. 10).
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, T500°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.

If the door will not open:

- 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 "lamp" .
 - 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 HH", contact the nearest After Sales Service. Specify in this case the number that follows the letter "F".

AFTER SALES SERVICE

Before you call the After Sales Service:

1. Try to solve the problem yourself following the points described in "Troubleshooting Guide".
2. Turn the appliance off and on again, to make sure that the problem has been solved.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

Please give:

- a brief description of the fault;
- the type and exact model of the oven;
- 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 telephone number.

SERVICE 0000 000 00000



If any repairs are required, please contact an **authorised After Sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).

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

DECLARATION OF CONFORMITY

- This oven is intended to come into contact with foodstuffs and conforms 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.
- This appliance has been designed, constructed and marketed 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.