

GB

# Built-in oven

installation  
use  
maintenance

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## GENERAL WARNINGS

The appliance has been designed and constructed following the under mentioned European rules:  
EN 60335 - 1 plus relevant amendment  
EN 60335 - 2 - 6 plus relevant amendment

Furthermore the appliance is in conformity with the under mentioned European directives:  
CEE 2006/95 + 93/68 relevant to electric safety (BT)  
CEE 89/336 + 92/31 + 93/68 relevant to electromagnetic compatibility (EMC)

Oven features that can come into contact with food are made of materials suitable to those prescribed by CEE 89/109 directives and law by decree Nr. 108.

The conformity of the appliance to the above mentioned norms is put in evidence by the CE symbol evident on the identifying nameplate.

**Read carefully all the instructions contained in this booklet. It provides you with important information regarding the safe installation, use and maintenance of the appliance as well as useful advice for getting the best out of your oven. Keep this booklet in a safe place for future reference.**

The manufacturer pays particular attention when printing its instruction manual however misprints may occur. If the texts are unclear, please contact the service centre for explanations.

After removing the packing, check that the appliance is not damaged in any way. Be careful not to leave the packing materials (plastic sheeting, expanded polystyrene etc.) in reach of children, as they can be dangerous.

**IMPORTANT: do not use the oven door handle to move the appliance, such as when removing it from the packaging.**

### IMPORTANT

This appliance must be used exclusively for cooking food and for no other purpose. Any other use of the appliance (such as heating a room) is incorrect and therefore dangerous. The manufacturer can not be considered responsible for possible damages arising from a wrong installation or incorrect.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- Installation and maintenance have to be done by qualified staff only.
- The appliance should only be used for the cooking of food and not for any other use.
- The safety of this appliance is assured only when it is correctly connected to a good system of prewired grounding, like from the norms.
- When in use the appliance becomes very hot. Do not touch the heated elements inside the oven.
- Do not touch the appliance with humid or wet hands or feet.
- Do not use the appliance barefoot.
- Do not pull the feeding cable in order to detach the plug from socket.
- Do not leave the apparatus exposed to atmospheric agents (rain, sun and so on).
- Do not allow the appliance to be used by children.

**CAUTION:** The oven surfaces may get very hot when the grill is in use. Keep children well away.

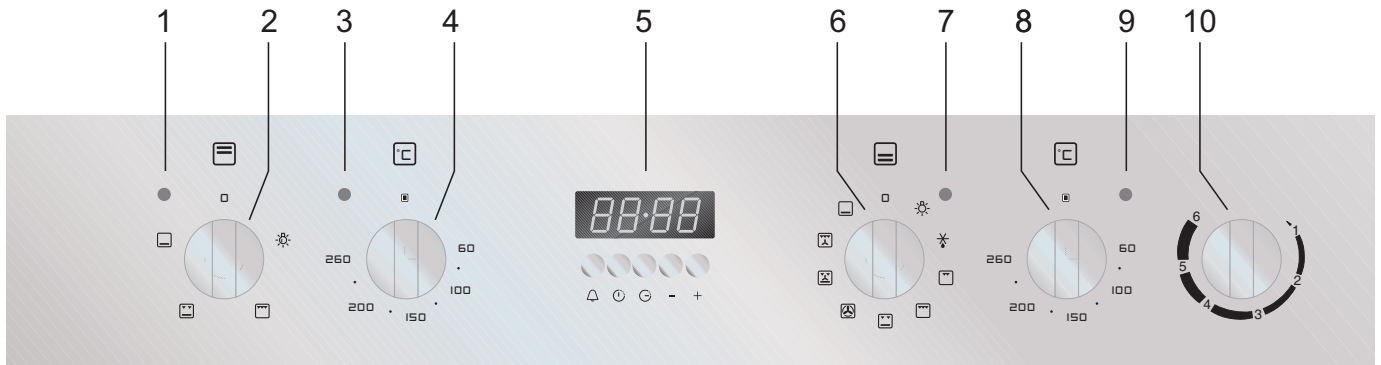
**Keep from sitting and put heavy objects on the oven door when it is open.**

**The manufacturer reserves the right to make modifications that may be necessary and useful, without prejudicing essential safety and working features.**

**The manufacturer can not be considered responsible for possible damages arising from a wrong installation or incorrect use of the appliance.**

## CONTROLS DESCRIPTION

1. Thermostat warning light (upper oven).
2. Functions selector (upper oven)
3. Warning light for functions selector (upper oven)
4. Thermostat (upper oven)
5. Clock digital programmer
6. Functions selector (lower oven).
7. Warning light functions selector (lower oven)
8. Thermostat (lower oven)
9. Thermostat warning light (lower oven)
10. Grill energy regulator  
(optional available only for some models)



**NOTE:** Pictures appearance and graphics are indicative only.

## INSTALLATION

### How to remove packing

After having removed internal and external packing ensure that the apparatus is intact and not damaged. If you are not sure do not use the oven, and call your Retailer.

Some points are protected with a plastic coating.

It is absolutely necessary to eliminate this covering before using the appliance.

**The elements used for packing (cardboard, bags, polystyrene, cards) must be kept away from children because they are a potential source of danger.**

**Installation, regulation, transformation, maintenance should only be done by qualified personnel only.**

### LOCATING IN KITCHEN FURNITURE

It's necessary that the furniture has suitable features see pict. 2 for mod. F 88 (oven dimensions 595 x 542 x 884 mm) and 2/1 for mod. F 72 (oven dimensions 595 x 542 x 714 mm).

### (FIXING) CONNECTION

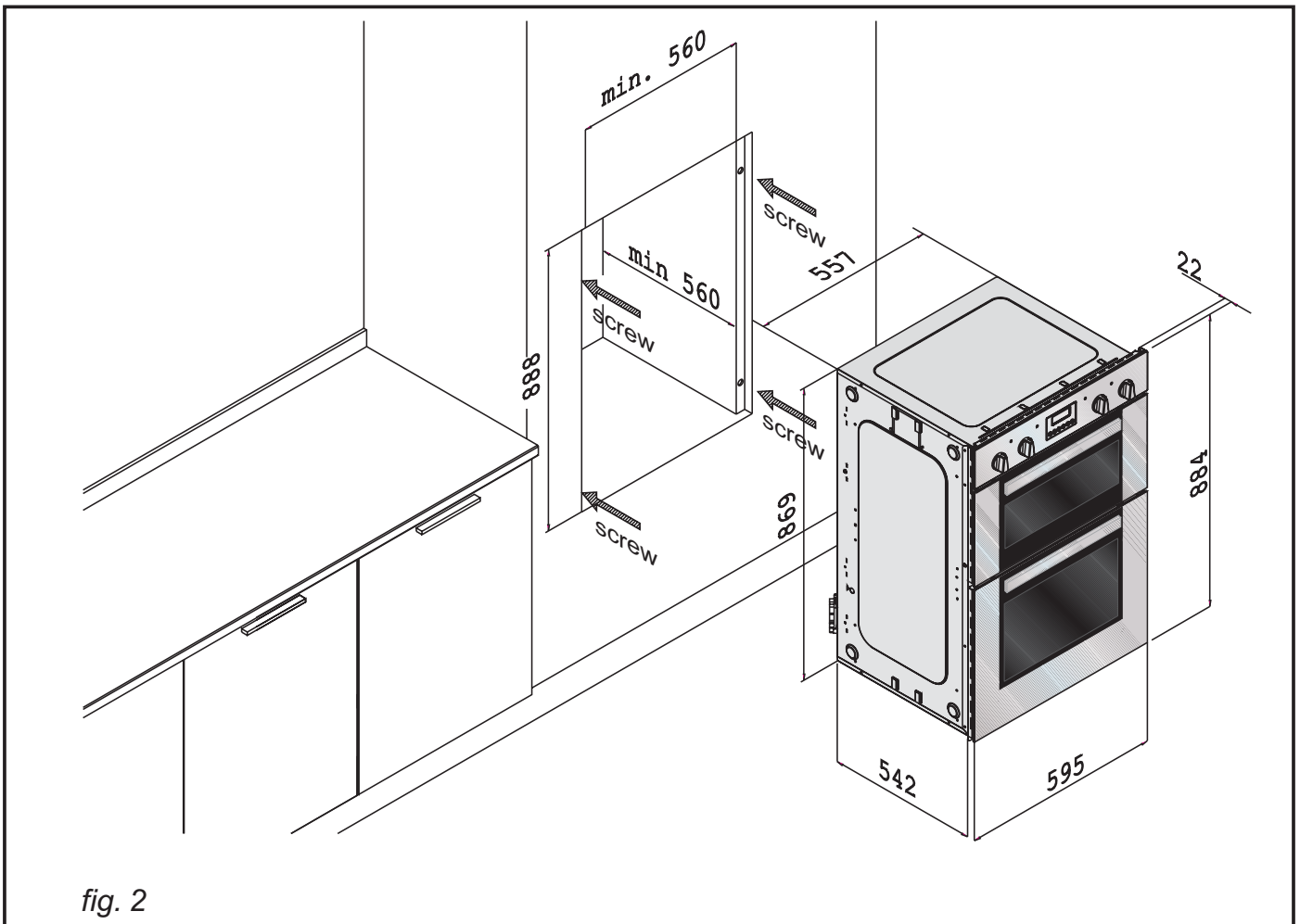
After having built the oven in the furniture, open the door and fix the oven frame in the furniture with four screws sideways (2 each side), screwing them in the holes, as indicated in fig. 2 for mod. F 88 and fig. 2/1 for mod F 72.

### ATTENTION:

Adjacent boards have to be made of heat resistant material and the glues have to be resistant to 100° C. temperatures.

At the end of mounting contacts to electric components have to be impossible.

Protections have to be removable only with the help of a tool.



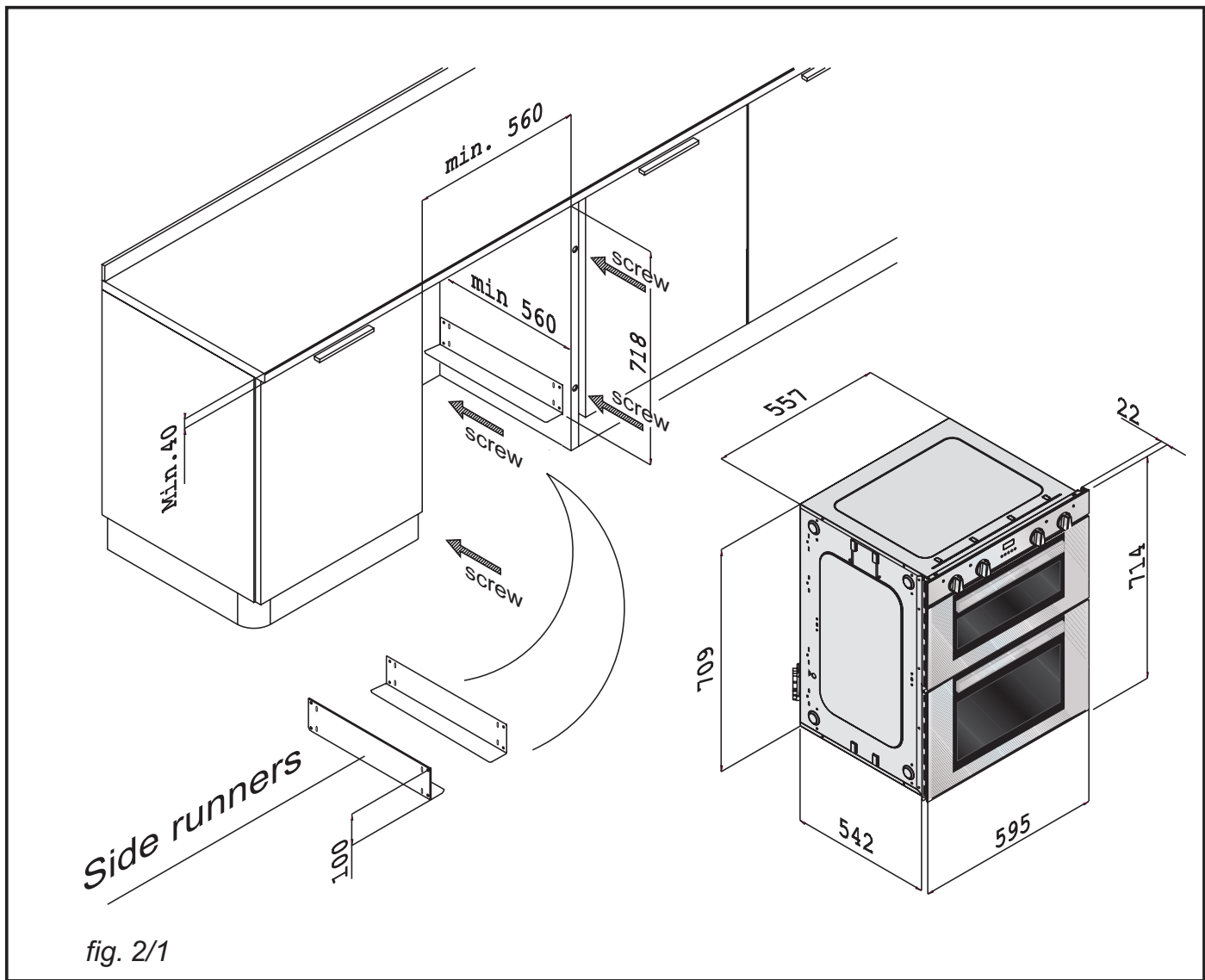


fig. 2/1

## ELECTRICAL CONNECTION

Electric connection has to be done according to rules and law provisions in force.

Before doing the connection, check the following:

- The electric power and sockets are suitable to maximum power of the oven. (See data plate on the appliance).

**- WARNING: THIS APPLIANCE MUST BE EARTHED.**

The appliance's electrical safety can only be guaranteed when it has been correctly connected to a properly earthed power supply, as laid down in the regulations for electrical safety.

**Important:** the manufacturer cannot be held responsible for any damage to persons or objects due to the lack of an earth connection.

- Never use reducers, adaptors or branches for connections.

## CONNECTING OF FEEDING CABLE

If apparatus is not fitted with feeding cable, use cable Mod. H05RR-F 3x4 sq. mm. stating suitable section of the cable which has to be connected to terminal.


To obtain that you have to:

- Connect the supply cable to the terminal strip of the oven (fig. 3), keeping the earth wire 3 cm. longer than the active conductors (live/neutral) .

- Connect cable's wires as follows:

**L** = (live) brown or red wire

**N** = (neutral) blue wire

 = (earth) yellow - green wire.

**N.B. supply's cable temperature should never reach a temperature 50°C above the room temperature in any point.**

### Connection to normal socket

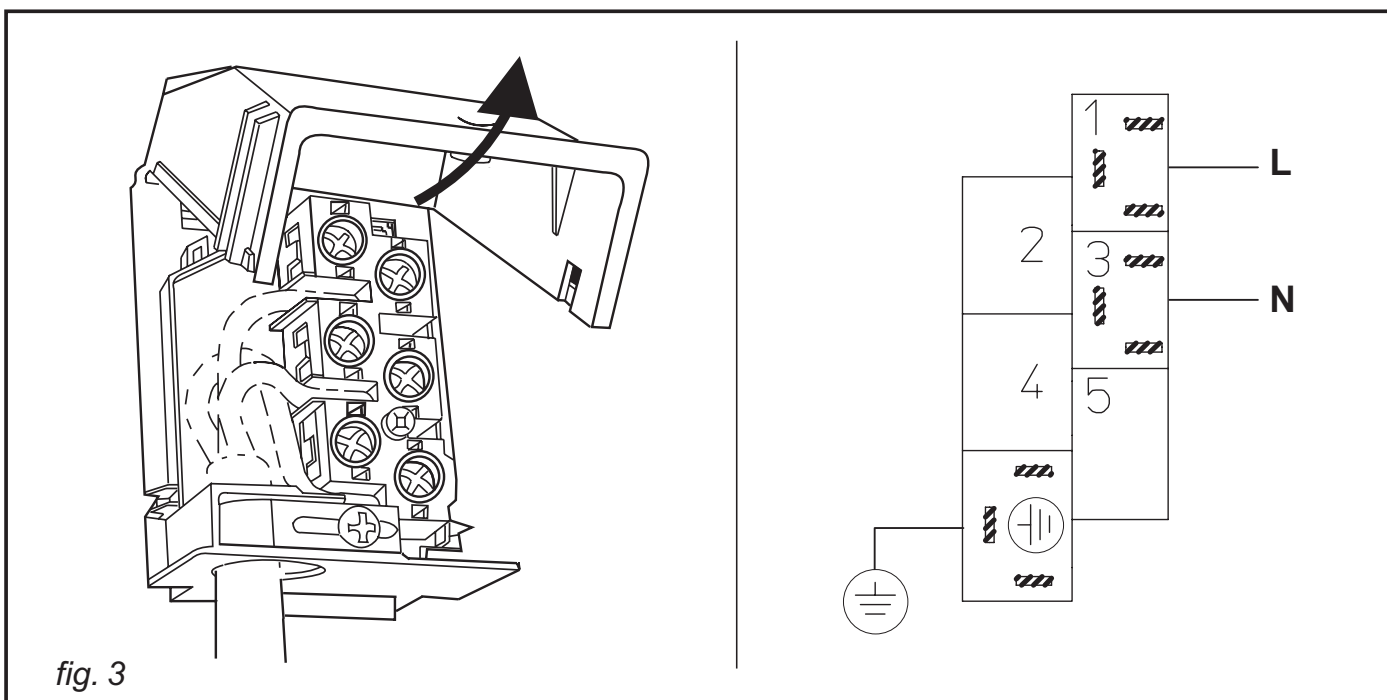
Connect feeding cable a normal plug suitable to the load stated on data plate.

When the cooker has been built-in household check that the plug is accesible.

### Direct connection to electric supply

If an appliance is not equipped with supply cable and plug, the power supply must be fitted with a disconnect switch in which the distance between contacts permits total disconnection in accordance with overvoltage category III, as required by installation regulations.

**The yellow/green earth wire should not be controlled by the switch..**



## HOW TO COOK

At the first use of the oven, it's normal to smell the protective oils used in manufacture burning off. Leave oven on maximum setting for approximately one hour before use.

**N.B. Set any timer, clock or programmer to manual mode (see section on page 11)**


**N.B. Before carrying out cleaning, disconnect the appliance from electrical supply.**

At the end of the initial heating, let the oven cool down and clean the inside with detergent and warm water. Before using, wash all grid accessories, baking-pan and trays.

### General information and use precautions




- **The oven must be used with the door closed.**
- Always hold the handle in the middle, to open the oven door.
- When you open the oven door, beware hot vapour.
- Use protective gloves to insert or to extract containers from the oven.
- Use containers resistant to the temperatures indicated on the thermostat knob.
- After use of the oven, be sure that all controls are in the off position..
- Never roast or bake on the oven base.

### Oven light

The symbols present on the oven control knob are different according to the models. The first function common to all is the oven light bulb switching on, identified by the symbol  . Once selected, the bulb light is on during other oven functions.









## COOKING FUNCTIONS (upper oven)

Using the oven selectors it is possible to set the following functions.

| Cooking mode indicators   | temperature °C<br>min 60<br>max 260 | <b>Note: the oven must be used with the door closed</b><br>All functions will start after selecting the oven temperature with the thermostat knob.  |
|---|-------------------------------------|---|
|  | <b>60 ÷ 200</b>                     | <b>Total grill</b><br>This function switches on both top elements to radiate heat directly over the foods. This function can be used between 60 and 200°C. For the multifunction oven, set knob controls the energy regulation optional available only in some model of the grill to the position 6. Turning this knob you can select a gradual variation of the grill cooking temperature. |
|  | <b>60 ÷ 260</b>                     | <b>Natural convection</b><br>Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 60 and 260°C.   |
|  | <b>60 ÷ 260</b>                     | <b>Lower heating element</b><br>This function is particularly suitable for cooking from the bottom, heating food and sterilizing glass jars. It is also indicated for food requiring long, slow cooking, e.g. casseroles. This function can be used between 60° and 260°C.  |

## COOKING FUNCTIONS (lower oven)

Using the oven selectors it is possible to set the following functions.

| Cooking mode indicators   | temperature °C<br>min 60<br>max 260 | <b>Note: the oven must be used with the door closed</b><br>All functions will start after selecting the oven temperature with the thermostat knob.   |
|---|-------------------------------------|--|
|    |                                     | <b>Defrosting with fan</b><br>The air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration.  |
|    | 60 ÷ 200                            | <b>Medium grill</b><br>This function operates the top central element which radiates heat directly over the foods. This function can be used between 60 and 200°C.   |
|    | 60 ÷ 200                            | <b>Total grill</b><br>This function switches on both top elements to radiate heat directly over the foods. This function can be used between 60 and 200°C. For the multifunction oven, set knob controls the energy regulation optional available only in some model of the grill to the position 6. Turning this knob you can select a gradual variation of the grill cooking temperature.  |
|   | 60 ÷ 260                            | <b>Natural convection</b><br>Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 60 and 260°C.  |
|  | 60 ÷ 260                            | <b>Fan oven</b><br>Both the fan and the circular heating element operate together. The hot air adjustable between 60 and 260°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries.  |
|  | 60 ÷ 260                            | <b>Fan-assisted natural convection</b><br>The top and bottom elements and fan are all on. This is the normal cooking method, excellent for a variety of foods. It produces good results for cooking on one level; ideal for biscuits, cakes and canapés with the temperature adjustable from 60 to 260 C.  |
|  | 60 ÷ 200                            | <b>Fan assisted total grill</b><br>The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat between 60 and 200°C. The fan assisted grill replaces perfectly the turnspit. You can obtain very good results also with large quantities of poultry, sausage, red meat. For the multifunction oven, set knob controls the energy regulation optional available only in some model of the grill to the position 6. Turning this knob you can select a gradual variation of the grill cooking temperature. |
|  | 60 ÷ 260                            | <b>Lower heating element</b><br>This function is particularly suitable for cooking from the bottom, heating food and sterilizing glass jars. It is also indicated for food requiring long, slow cooking, e.g. casseroles. This function can be used between 60° and 260°C.   |

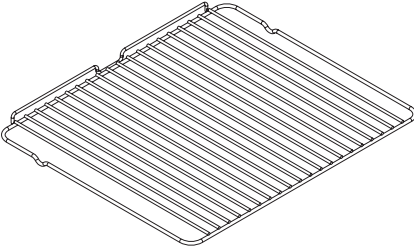
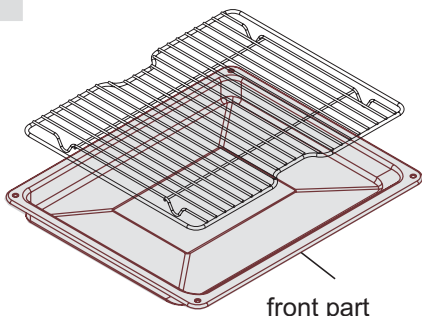
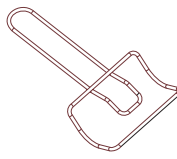
| Oven cooking chart (lower oven) |          |         |         |              |         |              |         |
|---------------------------------|----------|---------|---------|--------------|---------|--------------|---------|
|                                 | Function | Level   |         | Oven mod. 88 |         | Oven mod. 72 |         |
|                                 |          | mod. 88 | mod. 72 | °C           | Minutes | °C           | Minutes |
| <b>Meats</b>                    |          |         |         |              |         |              |         |
| Roast veal                      | Fan oven | 4       | 3       | 190          | 130     | 190          | 120     |
| Roast pork                      | Fan oven | 4       | 3       | 190          | 130     | 190          | 100     |
| Fillet of beef                  | Grill    | 5       | 4       | 260          | 6 + 6   | 260          | 6 + 6   |
| <b>Poultry</b>                  |          |         |         |              |         |              |         |
| Roast chicken                   | Grill    | 2       | 2       | 200          | 85/90   | 200          | 85/90   |
| <b>Scones</b>                   |          |         |         |              |         |              |         |
|                                 | Fan oven | 3/5     | 1/3     | 190          | 20/22   | 180          | 20      |
| <b>Bread</b>                    |          |         |         |              |         |              |         |
|                                 | Fan oven | 4       | 3       | 180          | 25/30   | 180          | 25/30   |
| <b>Pastres</b>                  |          |         |         |              |         |              |         |
| Biscuits                        | Fan oven | 3/5     | 1/3     | 200          | 15      | 200          | 14      |
| Sponge cake                     | Fan oven | 4       | 3       | 150          | 50      | 150          | 45      |
| Small cake                      | Fan oven | 4       | 3       | 160          | 25      | 150          | 35      |
| <b>Cakes</b>                    |          |         |         |              |         |              |         |
| Apple-pie                       | Fan oven | 4       | 3       | 190          | 45      | 170          | 43      |

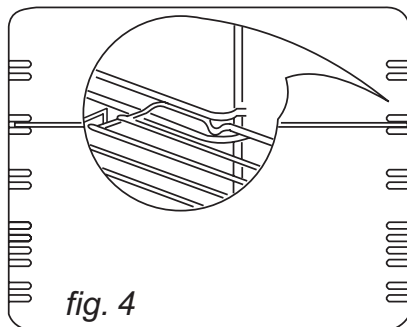
| Oven cooking chart (upper oven) |          |         |         |              |         |              |         |
|---------------------------------|----------|---------|---------|--------------|---------|--------------|---------|
|                                 | Function | Level   |         | Oven mod. 88 |         | Oven mod. 72 |         |
|                                 |          | mod. 88 | mod. 72 | °C           | Minutes | °C           | Minutes |
| Toast                           | Grill    | 2       | 2       | 260          | 3       | 260          | 3       |
| Fillet of beef                  | Grill    | 2       | 2       | 260          | 6 + 6   | 260          | 6 + 6   |

The values shown (temperatures and cooking times) are approximate and may vary depending on the type of meat and its thickness.

## DESCRIPTIONS OF ACCESSORIES

### Oven accessories

|   |  |   |
|---|--|---|
| A   | B  | C   |
|  |  |  |
| A = wire shelves  | B = Drip dray (optional)   | D = Grill pan set   |



**NOTE:** Install the grids, by placing them on the horizontal slides inside the oven wall.  
The raised part of the grid must be in face of the oven rear wall (fig. 4).

### COOLING MOTOR

Some models are equipped with tangential cooling motor.

## DIGITAL PROGRAMMING (fig. 5).

### DIGITAL PROGRAMMING

If the oven fitted with this accessory (see pict. 1 at the end of this handbook) it has the following functions:

Clock (you can set it with 2 and 3 keys)

Minute-counter (you can set it with key 1)

Cooking time (you can set it with key 2)

Cooking end (you can set it with key 3)

Time regulation: "back" (you can set it with key 4)

Time regulation: "forward" you can set it with key 5).

Digital display "D" indicates hour, cooking end and cooking length times.

#### Time setting

After electric connection or after a current leakage, the display shows the following at the same time: "AUTO" and "0,00".

Press and release together the keys 2 and 3 within 4 seconds, proceed with the setting of the exact hour, pushing 4 and 5 keys. At the end of the setting no symbols are on.

#### Minute-counter

Push key 1 and select cooking time through keys 4 or 5 ☒ symbol lights up. At the end of time set, alarm switches on and ☒ symbol, blinks. After having switching off the alarm, this symbol disappears.

#### Semi-automatic operation (cooking length)

Push key 2 and set cooking length time with key 5, symbols "AUTO" and ☐☐☐ lights up.

Set the thermostat knob on required temperature and "function"

knob on required kind of cooking.

When the set time has expired, ☐☐☐ symbol switches off, "AUTO" symbol blinks and alarm sounds.

#### Semi-automatic operation (end cooking)

Push key 3 and set end cooking with key 5, symbols "AUTO" and ☐☐☐ lights up.

Set now thermostat knob on required temperature and function knob on required kind of cooking.

When set hour is reached, ☐☐☐ symbol switches off "AUTO" symbol blinks and alarm sounds.

#### Automatic operation (postponed cooking)

At first, it's necessary to program cooking length (key 2).

Symbols "AUTO" and ☐☐☐ light up.

Then, you have to program time for cooking end. (key 3).

☐☐☐ symbol switches off as previously described.

Set thermostat knob on required kind of cooking.

Symbol ☐☐☐ lights up again when cooking starts.

When time of cooking has expired symbol ☐☐☐ switches off and symbol "AUTO" flashes.

Then alarm sounds.

#### Acoustic signal / Alarm

The acoustic signal sounds at the end of a specific programming and it stays on for about 2 minutes.

If you need to stop it before this period of time, you have to push one of the functions buttons.

#### Program beginning and check

Programme starts in about 4 seconds from time indicated.

It is possible to check time remaining by pushing ☐☐☐ button.

#### Correction or erasure of set program

The program can be corrected in at any time by pushing programming button before and after keys Nr. 4 or 5.

The erasure of a programme can be done correcting set time and bringing it to "0,00" value.

By deleting time of working, you automatically delete the end of working and vice versa.

Oven automatically stops and "auto" symbol blinks time cannot be corrected when automatic program is on.

## HOROLOGE LED (fig 6)

### Features

24 hours clock with automatic programme and minutes counter.

### Functions

Cooking time, cooking end time, manual position, clock, minutes counter, times to be set up to 23 hours 59 minutes.

### Display

4-figures, 7-segments display for cooking times and time of day.

Cooking time and manual function = saucepan symbol

Automatic function = AUTO

Minutes counter = bell symbol

The symbols light up when the corresponding functions are selected.

### Setting

To set, press and release the desired function, and within 5 seconds set the time with + and - buttons.

### Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with + or -.

The AUTO and cooking time symbols light up continuously.

The relay switches on immediately. When the cooking end time corresponds to the time of day, the relay and cooking time symbol switch off, the sound signal rings and the AUTO symbol flashes.

### Tasto + e -

+ and - buttons.

The + and - buttons increase or decrease the time at a speed depending on how long the button is pressed.

### Setting the time

Press any two buttons (cooking time, end time, minutes counter) at the same time, and + or - button to set the desired time. This deletes any previously set programme. The contacts are switched off and the AUTO symbol flashes.

### Manual use

By pressing the manual button the relay contacts switch on, the AUTO symbol switches off and the saucepan symbol lights up.

Manual operation can only be enabled after the automatic programme is over or it has been cancelled.

### Automatic use

Press the cooking time or end time button to switch automatically from the manual to the automatic function.

### Semi-automatic use with end time setting

Press the end time button. The time of day appears on the display. Set the cooking end time with + button. The AUTO and cooking time symbols light up continuously.

The relay contacts switch on. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. When the cooking time is up, the AUTO symbol flashes, the sound signal rings and both the relay and the cooking time button switch off.

### Automatic use with cooking time and end time setting

Press the cooking time button and select the length of the cooking time with + or - button.

The AUTO and cooking time symbols light up continuously. The relay switches on.

By pressing the cooking end time button the next cooking end time appears on the display.

Set the cooking end time with + button. The relay and the cooking time symbol switch off.

The symbol lights up again when the time of day corresponds to the cooking start time. When the cooking time is up, the AUTO symbol flashes, the sound signal rings, the cooking time symbol and the relay switch off.

### Minutes counter

Press the minutes counter button and set the cooking time with + or - button.

The bell symbol lights up when the minutes counter is operating. When the set time is up, the sound signal rings and the bell symbol switches off.

### Sound signal

The sound signal starts at the end of a programme or of the minutes counter function and it lasts for 15 minutes.

To stop it, push any one of the functions buttons.

### Start programme and check

The programme starts 4 seconds after it has been set.

The programme can be checked at any time by pressing the corresponding button.

### Setting error

A setting error is made if the time of day on the clock falls within the cooking start and end times.

To correct the setting error, change the cooking time or cooking end time. The relays switch off when a setting error is made.

### Cancelling a setting

To cancel a setting, press the cooking time button and then press the - button until 00 00 appears on the display.

A set programme will automatically cancel on completion.





fig. 5



fig. 6

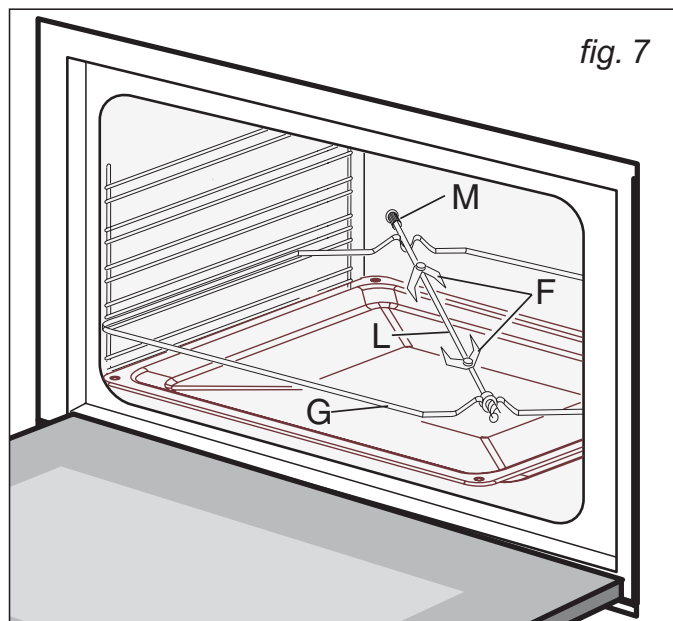
|  |                 |
|--|-----------------|
|  | Minutes counter |
|  | Cooking time    |
|  | Manual          |
|  | Subtract time   |
|  | Add time        |

## TURNSPIT (optional)

The turnspit, marked with the symbol  is an optional available only in some models. Its symbol is next to the oven function symbols, for example  when selecting the function grill” the “turnspit” will automatically operate too.

### Use of the turnspit .

- Thread the chicken or the cubes of meat for roasting on below spit **L**, ensuring that it is gripped safely between the two forks **F** (fig. 7).
- Put the spit on support **G** ,
- Put support **G** completely into the oven.
- Fit the end of the spit into the motor **M** at the back of the oven
- Place the oven tray with a little water on the lowest shelf of the oven.
- Close the oven door.
- When removing the spit, wear oven mitts and pull out support **G**.



## CLEANING AND MAINTENANCE

Wait until the appliance has cooled down before attempting to clean it.

Disconnect it from the power supply, either by pulling the plug out or switching off the power supply at the mains.

**NOTE:** Do not use steam cleaners to clean the oven.

Clean enamelled, chromed or painted parts with warm water and soap, or non-corrosive liquid detergent. Clean stainless steel parts using methylated spirit or a suitable commercially produced solution.

Clean aluminium panels or edges with cotton wool or with a cloth soaked in vaseline or a seed-based oil. Clean and then go over it with methylated spirit.

Never use abrasives, corrosive detergents, bleaches or acids for cleaning the oven.

Do not leave corrosive or acidic substances (lemon juice, vinegar, etc.) on enamelled, painted or stainless steel parts.

### Removal of oven door

To make cleaning easier, remove the oven door as follows:

- 1) open the door halfway and remove the glass stoppers **A**, the profile **B** (as shown in fig. 8) and the glass **C**, as shown in fig. 8A.
- 2) open the oven door completely.
- 3) flip the hinge hooks **"A"** outwards (see fig. 8B).
- 4) shut the oven door slowly until it reaches hooks **"A"**, making sure these are locked into slots **"B"** of the oven door, as shown in fig. 8C.
- 5) Using both hands, push the oven door lightly inwards, to enable the door hinges **"C"** to come away from the slots **"D"** (see fig. 8D) and pull the door towards you until it is released from the oven. After cleaning it, reposition it correctly following the abovesteps in the reverse order and flipping hooks **"A"** inwards before you shut the oven door (fig. 8E).

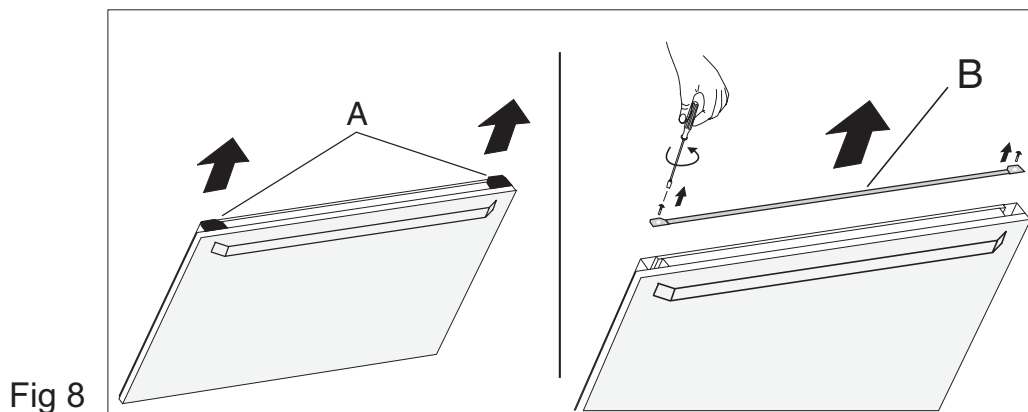


Fig 8

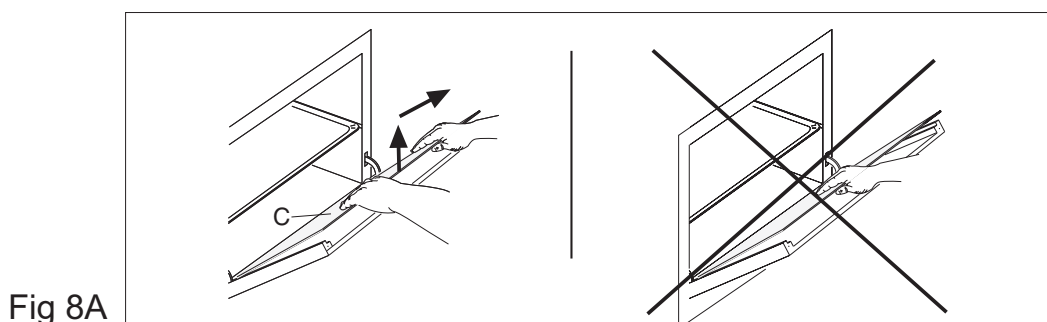


Fig 8A

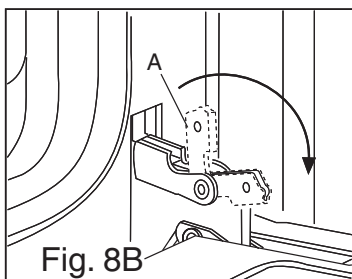


Fig. 8B

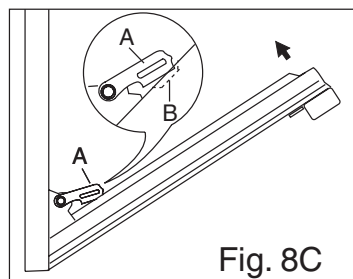


Fig. 8C

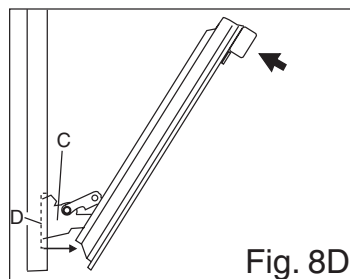


Fig. 8D

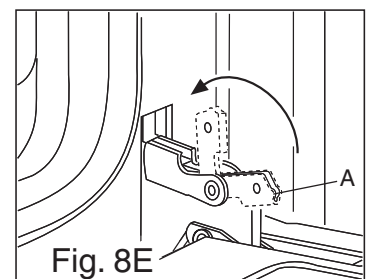


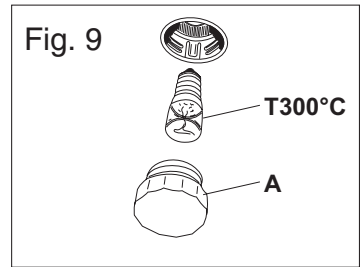
Fig. 8E

**CAUTION:**

Do not use rough or abrasive materials or sharp metal scrapers to clean the glass doors of the oven since they may scratch the surface and cause the glass to break.

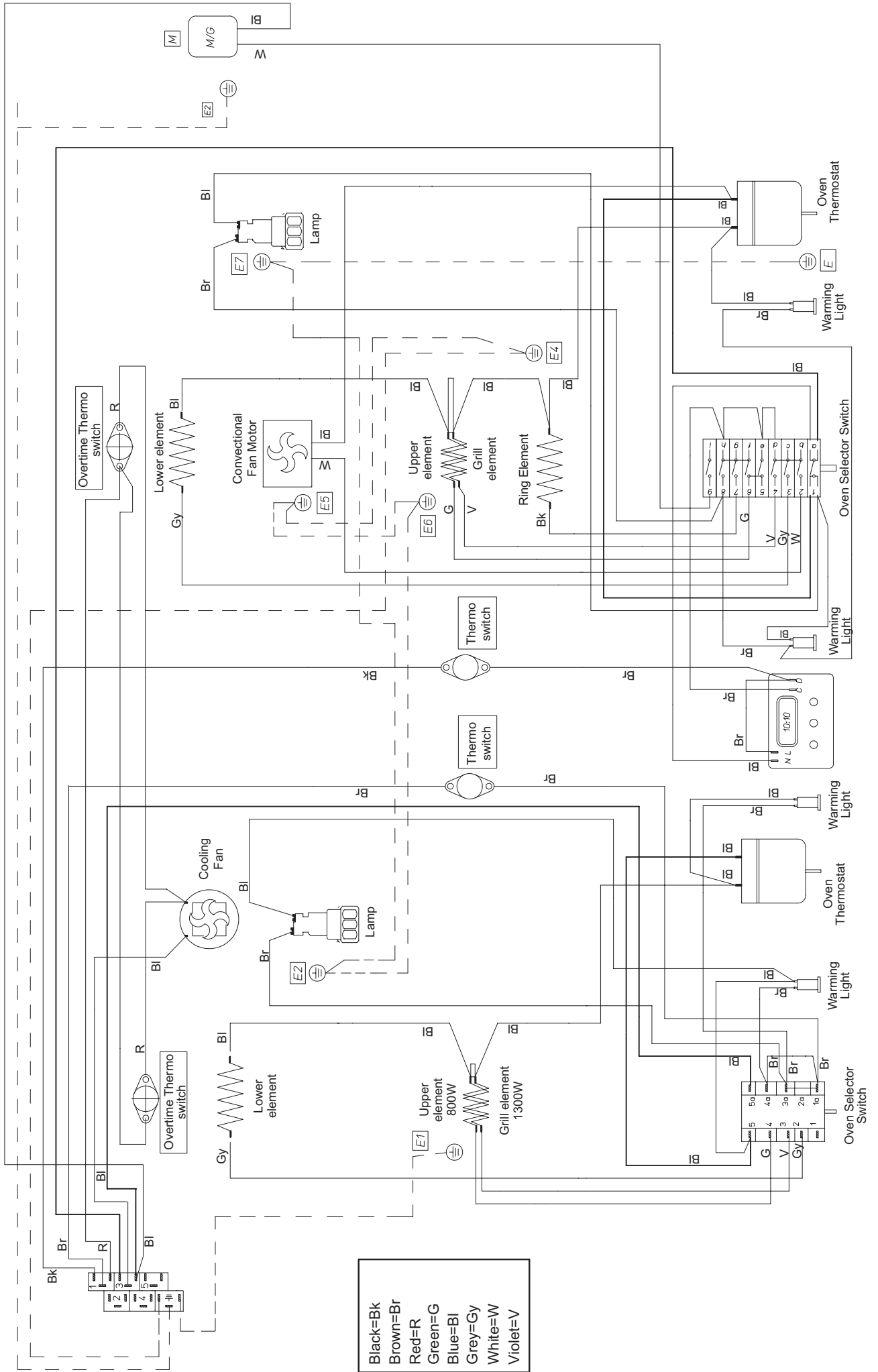
**Oven light (fig. 9)**

The oven bulb is a special kind which is resistant to high temperatures. Replace it as follows: disconnect the oven from the power supply by removing the plug or switching off the power supply at the mains; remove the protective glass (A) and replace the burnt-out bulb with one of the same type. Replace the protective glass.

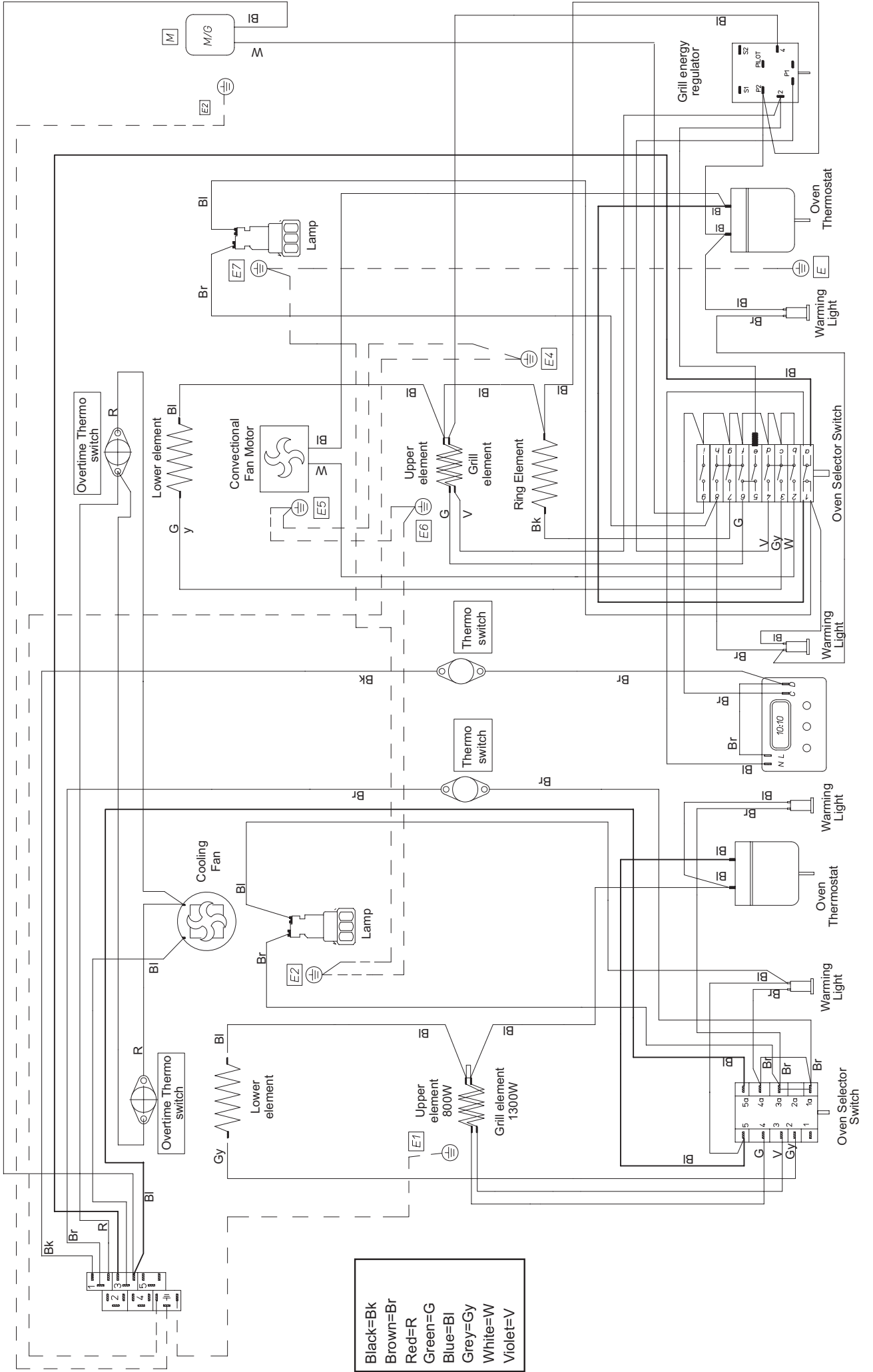


**Important:** if the oven is no longer to be used, it should be made inoperable by cutting the power supply cable, after unplugging it from the power supply. Disused appliances can be a safety risk as children often play with them. For this reason it is advisable to make the oven safe.

# Oven electrical diagram




# Oven electrical diagram (grill energy regulator)



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.

