

Model No's

ANDI
MOD.ACFEM90FS
COD. 916626A4E
SERIE N. 0707001042 R
241905095110

ANDI

Users Guide

Installation & Servicing

NOTE TO INSTALLER: LEAVE THE OWNER'S GUIDE
MANUAL WITH THE APPLIANCE.
(Keep For Future Reference)

GENERAL INFORMATION

ENVIRONMENTAL WARNING

Waste packaging

Do not throw the packaging of your appliance into the dustbin, but pick out the different materials (e.g. foil, paperboard, polystyrene) according to the local rules for rubbish elimination.

This appliance must only be used for the purpose of domestic cooking.

Getting to know your new cooker

Thank you for choosing one of our products.

Our cookers are of simple, rational design. They are constructed to the best standards to ensure good service and outstanding safety.

Please read this manual carefully; it will provide all the advice needed to allow you to obtain the best results from the very first day.

Maintenance schedule:

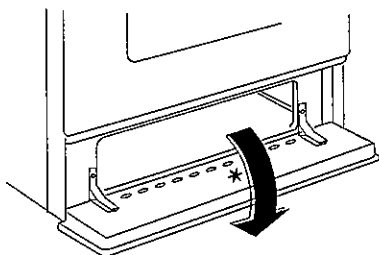
To ensure the appliance continues to operate at peak performance, we recommend a routine service call every 2 years for the life of the appliance.

WHEN YOU CALL FOR SERVICE

When you call for service or order parts for your unit, be sure to give:

1. MODEL
2. SERIAL NUMBER
3. COLOUR
4. PART NAME and/or description of problem
5. YOUR FULL NAME, ADDRESS, and HOME TELEPHONE NUMBER and BUSINESS TELEPHONE NUMBER IF APPROPRIATE.

Cooker's ratings are written on the data plate sealed inside the front appliance drawer *.



RECORD HERE FOR EASY REFERENCE

Model Colour

Serial Number Installation Date

Dealer's Name and Address

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

WARNING:

- Before using the appliance, do not forget to remove the protecting parts of the appliance.

WARNING:

The appliances is not intended for use by children or infirm persons. Young children and infirm persons should not be left unsupervised in the vicinity.

WARNING:

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

WARNING:

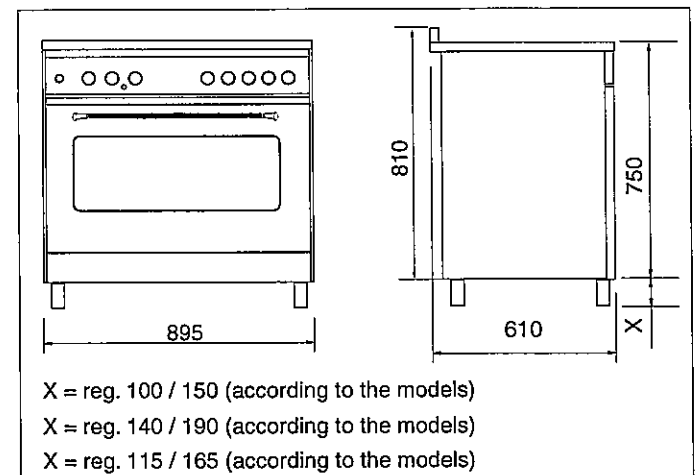
A steam cleaner is not to be used cleaning this appliances.

WARNING:

DO NOT place inflammable materials or plastic utensils in the warming drawer.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

OVERALL DIMENSIONS



1st SECTION FOR THE QUALIFIED TECHNICIAN



INSTALLATION INSTRUCTIONS

These instructions address appropriate installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

POSITIONING

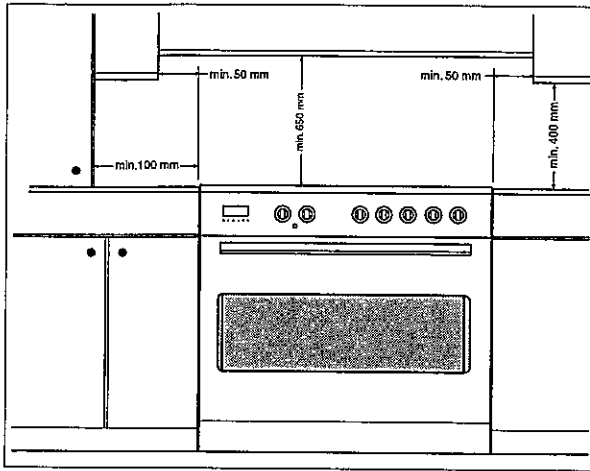
If the range is placed on a base, ensure measures are taken to prevent the product slipping off the base

Make sure that the wall surface behind the Cooker is non-combustible (will not catch fire). A plastered or tiled wall is ideal. Where a painted surface is adjacent, a fire retardent paint surface is recommended. Wallpaper, wood, or fabric should not be used behind or next to the cooker.

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 650mm above the maintop.

Appliance in relation to its protection against overheating surrounding surfaces. Ensure that a power and gas supply are nearby. The Cooker should be located carefully so that the heat produced by it has plenty of space to escape.

The diagram below shows an ideal configuration.



TO FIX THE COOKER TO THE REAR WALL

WARNING - In order to prevent tipping of the appliance, this stabilizing means must be installed.

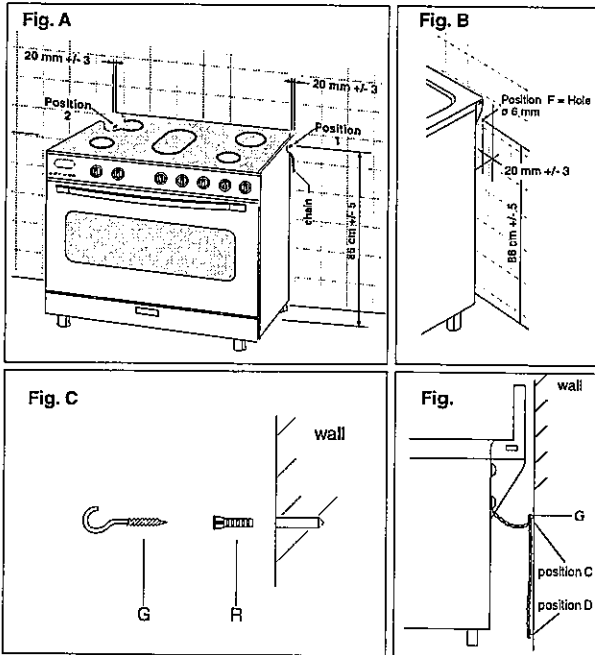
This is required for safety reasons.

The cooker is equipped with 2 chains fixed in the upper part of the rear right and of the rear left side (see Fig. A - position 1 and 2).

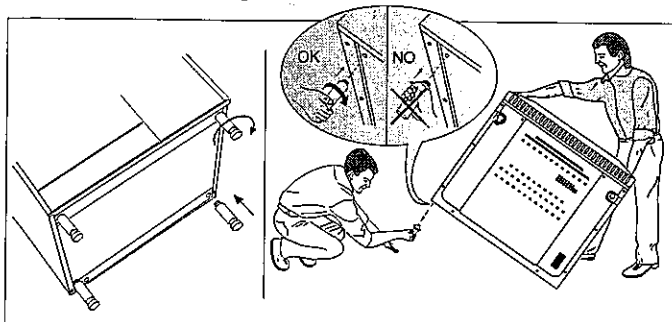
These 2 chains enable to fix the cooker to the rear wall.

To fix the cooker, act as follows:

1. By means of a drill make 2 holes with a diameter of 6mm in the wall as in Fig. B - position F (with a distance between them as per Fig. A position 1 and 2).
2. Put in these two holes part R, then screw part G (which are provided with the cooker) (see Fig. C).
3. Bring the cooker near the wall and put the chains on hooks G as in Fig. D - position C - D.



The cooker (according to the models) is fitted with 4 legs for an eventual alignment in height with the furniture.



ELECTRICAL CONNECTION

This appliance must be earthed by law. Before connecting the appliance to the electrical supply, check that the earth system in your house is working correctly.

Check that unit voltage and power, marked on the rating plate applied on the appliance, are correct for the supply. It is necessary that the feeding network is protected by a powerful switch able to disconnect completely the network with a contacts separation of at least 3 mm. Be sure that the earth wire green/yellow is not interrupted by the switch.

WARNING: THIS APPLIANCE MUST BE EARTHED

Connecting the mains cable

Open the mains terminal block cover as shown, unscrew the cable clamp «A» and unscrew (not fully) the screws in the mains terminal block which secure the three wires of the mains cable. Fit the cable and refit the cable clamp «A» (fig. 1).

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

- GREEN & YELLOW.....EARTH
- BLUE.....NEUTRAL
- BROWN.....LIVE

The supply cable must not come into contact with any component the temperature of which exceeds the ambient temperature by 50°C.

Easy access to the plug or the switch is ensured once the appliance is installed.

Ensure that there is sufficient cable allowed for any subsequent removal of the unit.

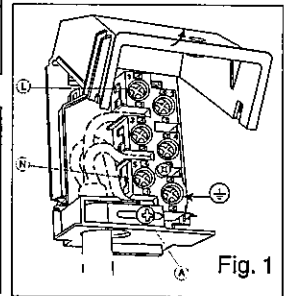
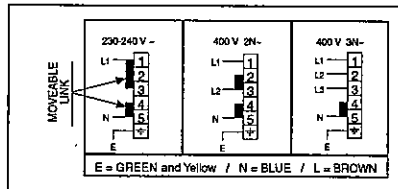
'In order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.'

Some models with single-phase supply can be supplied from a three phase source by performing the following.

Move the connection U bolts depending on the type of supply (see table below).

* TAKING ACCOUNT OF CONTEMPORANEITY FACTOR OF 0,62

Cable Type	Single phase connection 230-240 V-	Three phases connection 400V 2N-	Three phases connection 400V 3N-
H05 RR-F	3 x 6 mm ²	4 x 4 mm ²	5 x 2,5 mm ²
H05 VV-F			



Ensure that there is sufficient cable allowed for any subsequent removal of the unit.

SERVICE INSTRUCTIONS

All service should be carried out by an authorised service technician only.

WARNINGS

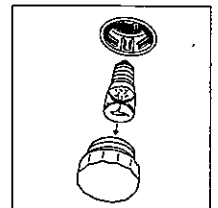
Before performing any repair or operation, switch the appliance off.

The manufacturer declines all responsibility for any damage to persons, animals or things caused by failure to observe the rules indicated above.

OVEN LIGHTS

Always ensure the oven unit is switched off at the mains before replacing the oven light bulb.

To remove the light bulb, unscrew the glass cover anticlockwise and remove. Turn the bulb anticlockwise and remove. Replace with the same type of bulb (Type E14 threaded clear lamp 230/240 V, 25 watt T 300°C). Replace the light carefully and turn it clockwise.



2nd SECTION FOR THE USER

WARNING - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.



- Do not use oven base panel as a shelf, make use of the oven shelves.
- To avoid splattering and smoke, position collecting tray under the grill with some water in it.
- Always turn pan handles to the side or to the back of the hob. If they are left out into the room they can easily be hit or reached by children, this knocking the pan off the hob.
- Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.
- Before cleaning the appliance disconnect power at the main circuit breaker of the electrical
- Do not clean the appliance surfaces when still hot.

USE AND MAINTENANCE

Be safe

Please read the rest of the instruction book which contains important information to help you use the appliance safely and efficiently.

CERAMIC WORK-TOP

The work-top is fitted with cooking areas of different diameter and power. The positions are clearly marked. The heating occurs only within the diameters marked on the work-top.

For efficient cooking and energy saving, it is essential to use only suitable saucepans.

Cookware with rough bottoms should not be used since these can scratch the ceramic surface. Before use, make sure that pan bottoms are clean and dry.

Pans should have the same diameter as the cooking zone they are used on.

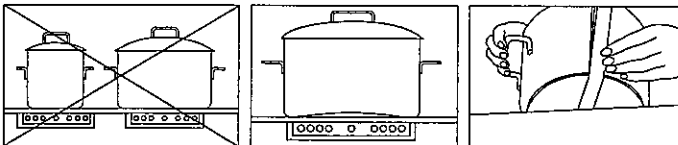
When cold, pan bottoms should be slightly concave, as they expand when they are hot and lie flat on the surface of the hob. This transfers the heat best.

The best thickness for pan bottoms is 2-3 mm in case of enamelled steel and 4-6 mm for stainless steel with sandwich type bottoms.

There is a simple way of checking whether the pan bottom is of the right shape (when cold).

Rest the middle of the bottom at an angle against the straight edge of a table and slip a few strips of typing paper between them.

As a guide five to ten pieces of paper is correct for enamelled steel pans and two to five strips for stainless steel (the higher number applies to the larger sizes of pan).



These rules are very important. If they are not followed there will be a great loss of heat and energy, and the heat not absorbed by the saucepan will spread to the hob, frame and surrounding cabinet.

Using the cooking hob.

The first few times the hob is used, it may give off acrid, burning smells. These will disappear completely with repeated use.

Each cooking area has a selector knob on the appliance control panel for setting different temperature levels.

For normal cooking, place the saucepan on the desired area of the hob and set the knob to the maximum heat.

A warning light on the control panel will inform you if the cooking area is on or off.

Some of the cooking work-tops have an indicator light between the two front cooking areas, which lights up when one or more of the cooking areas goes above the temperature of 60°C.

The indicator light switches off only when the temperature of the cooking areas goes below about 60°C.

After a few minutes, when the contents of the saucepan are boiling, turn the knob to a lower position, depending on the quantity, so that the saucepan does not splash over and there is no waste of heat.

Important

Be very careful about the safety of children when using the ceramic hob.

Attention

Although the hob surface is very tough, it is certainly not unbreakable and it can be damaged, especially if pointed or hard objects fall on it with a certain force.

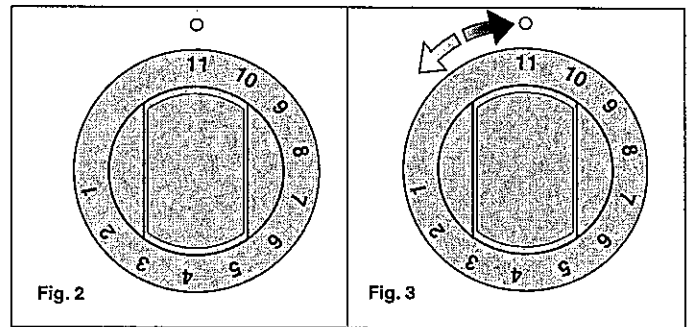
Do not use the hob if the surface is broken or cracked; contact the assistance service immediately.

USING ELECTRIC HOTPLATES

When using an electric hotplate for the first time or after a long period of disuse, turn the knob to 1 and let it heat for about 20 minutes to eliminate any possible moisture absorbed by the internal insulating material.

- Dry the bottom of the pan before placing it on the hotplate.
- Turn the hotplate on only after placing the pan on it.

The hotplate is controlled by a commutator. Turn the knob until position 1 to turn the hotplate on (Fig 2). A warning light on the control panel will inform you if the plate is on or off.



USE OF PLATES WITH DOUBLE CIRCUIT ENERGY REGULATOR .

The plate is controlled by an energy regulator.

1) To activate the first circuit, rotate the knob from 1 to 11 (Fig. 3).

2) To activate the second circuit, rotate the knob past the number 11, then repositioning on the required number.

To return to single-circuit operation, reset the knob to zero then to the number required.

A warning light on the control panel will inform you if the cooking area is on or off.

GUIDELINE TABLE

The actual settings depend on the quantity and quality of the food and the type of saucepan.

Pos.	Heat Intensity	Use
0	Off	
1 - 2	Very slow	For melting butter, chocolate, etc. For heating small amounts of liquid.
3 - 4	Low	For heating larger amounts of liquid. For preparing slow-cooking creams and sauces.
5 - 6	Medium-Low	For thawing frozen foods and cooking stews, cooking at boiling or lower temperatures.
7 - 8	Medium	For boiling foods, roasting delicate meats and fish.
9 - 10	High	For braising chops and steaks, for large meat soups.
11	Very high	For boiling large amounts of water and frying.

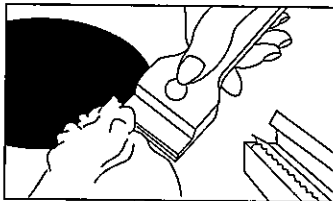
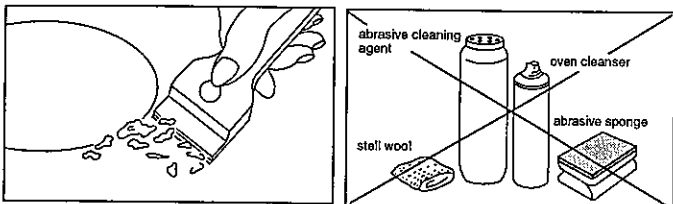
CLEANING

CERAMIC HOB

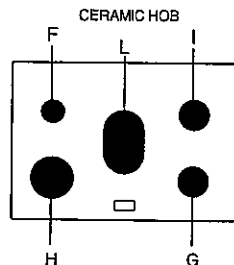
First remove all spilt food and fat with a window scrape, preferably the razor blade type or, failing that, the fixed blade razor edge type. Then clean the hob while it is still warm to the touch with a suitable cleaner and paper towel. Then rinse it and wipe it dry with a clean cloth.

If aluminium foil or plastic items are accidentally allowed to melt on the hob surface they should be immediately removed from the hot cooking area with a scraper. This will avoid any possible damage to the surface. This also applies to sugar or any food with a high sugar content which may be spilled on the hob.

Do not use abrasive sponges or scourers of any type. Corrosive cleaners such as oven sprays and stain removers should also not be used.



plates	Ø mm	Watt
F	145	1200
G - I	180	1800
H	210	2200
L	265	1400/2200



HOW TO USE YOUR ELECTRIC OVEN

- Before cooking in the first time we recommend that the oven should be operated at 200° C for 30 minutes to remove any manufacturing greases and odours.

- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or part of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.

- MULTIFUNCTIONAL OVEN

The oven is fitted with:

- a lower heating element;
- an upper heating element;
- a circular heating element surrounding the fan.

N.B.: Always set the temperature on the thermostat knob before selecting any of the functions.

Oven thermostat knob (fig. 4)

To obtain an oven temperature between 60°C and MAX°C, turn the knob clockwise.

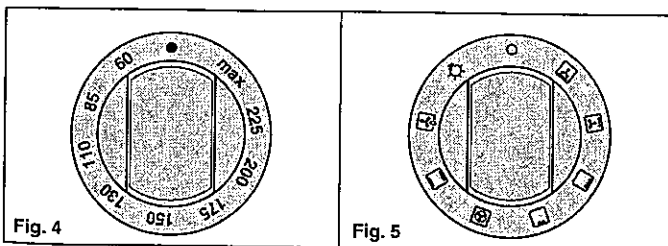


Fig. 4

Fig. 5

Oven commutator knob (fig. 5)

Depending on the type of oven, it is possible to select one of the following functions turning the commutator knob clockwise.

Note:

All the functions mentioned above switch the oven internal light on. A warning light on the control panel will stay lit until the temperature is reached; after it will light up intermittently.

Use of the oven

Note: When the functions are used, place the thermostat knob between 180 + 200°C as maximum temperature.

Always use the oven with the oven door closed.

ATTENTION:

The temperature shown on the control panel corresponds to the temperature in the oven centre only when the functions selected are or .

NOTE : the oven door must be always closed while using the oven, in all functions.



When you turn the control knob to this position, the light will be on for all the following operations.



Defrosting with fan

The air at ambient temperature is distributed inside the oven for defrosting food very quickly and without proteins adulterations.



Natural convection

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 MAX°C.



Fan oven

Both the fan and the circular heating element operate together.

The hot air adjustable between 60 and MAX°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.



Medium grill

It is indicated for grilling and gratinating small quantities of traditional food. The thermostat knob must be placed on the maximum position.



Total grill

It is indicated for grilling and gratinating traditional food.

Turn the thermostat control knob to the 200°C position.



Fan assisted total grill

The air which is heated by the grill heating element is circulated by the fan which distributes the heat on the food.

The fan assisted grill replaces perfectly the turnspit. You can obtain very good results also with large quantities of poultry, sausage, red meat. Turn the thermostat control knob to the 200°C position.



Air forced lower heating element

The air which is heated by the lower heating element is circulated by the fan which distributes the heat on the food.

This function can be used to sterilize food. This function can be used between 60 and MAX°C

GENERAL INSTRUCTION

Warning: remember ovens get hot; some parts naturally become very hot, notably the glass oven door and the protective strip. Keep children away from oven at all times and warn them about the danger.

GUIDE FOR CONVENTIONAL COOKING

(Outer ring of upper electric element and lower electric element ON) The following Cooking Guides give the recommended shelf positions (counted from the bottom), thermostat settings and approximate cooking times for a range of baked items, using the conventional oven, using one tray only. Cooking results are a matter of personal preference and may easily be adjusted to suit individual requirements by slight adjustment of the temperature and/or cooking time. Preheating of the oven is recommended for 10-15 minutes or until the oven thermostat indicator light switches off to show the selected temperature has been reached.

When using a baking tray it should be placed centrally on the oven shelf with the short sides of the tray parallel to the sides of the oven. Do not use trays, tins or dishes larger than 380 mm (15") long, 356 mm (14") wide, as cooking results may be impaired.

Food	Thermostat setting °C	Shelf Position (Counted from Bottom)	Cooking Time
Small cakes (12 on tray)	195	3	20 - 30 mins.
Victoria sandwich (2x7"/180mm)	190	3	25 - 35 mins.
Swiss roll or whisked sponge	200	3	20 - 25 mins.
Fruit cake (8"/205mm)	155	2	2 - 3 hours.
Scones	260	3	10 - 20 mins.
Meringues	95	2	2 - 3 hours.
Shortcrust Pastry	210	3	25 - 45 mins. depending
Puff or Flaky Pastry	220	2	20 - 35 mins. upon
Choux Pastry	220	3	25 - 35 mins. dish
Biscuits	200/220	3	15 - 25 mins. depending upon type
Bread	250	2	30 - 40 mins.
Milk pudding	165	2	1 H - 2 hours.
Pizza	250	3	25 mins.
Lasagne	170	3	75 mins.
Oven noodles	160	3	75 mins.
BEEF on bone & crusty (rare) (medium) (well done)	250 rare	3	12 mins. per 1/lb (500 g) plus 12 mins.
	220 °C	3	15 mins. per 1/lb (500 g) plus 15 mins.
	220 °C	3	20 mins. per 1/lb (500 g) plus 20 mins.
	180 °C	3	25 mins. per 1/lb (500 g) plus 15 mins.
LAMB on bone	220 °C	3	20 mins. per 1/lb (500 g) plus 20 mins.
	170 °C	3	27 mins. per 1/lb (500 g) plus 27 mins.
Boned and rolled	220 °C	3	25 mins. per 1/lb (500 g) plus 25 mins.
	170 °C	3	35 mins. per 1/lb (500 g) plus 20 mins.
PORK on bone	220 °C	3	25 mins. per 1/lb (500 g) plus 25 mins.
Boned and roller	180 °C	3	30-35 mins. per 1/lb (500 g) plus 35 mins.
VEAL on bone	220 °C	3	25 mins. per 1/lb (500 g) plus 25 mins.
Boned and roller	220 °C	3	30 mins. per 1/lb (500 g) plus 30 mins.
CHICKEN	220 °C	3	20 mins. per 1/lb (500 g) plus 20 mins.
	170 °C	3	25 mins. per 1/lb (500 g) plus 25 mins.
TURKEY	220 °C	3	20 mins. per 1/lb (500 g)
	170 °C	3	25 mins. per 1/lb (500 g)
DUCK	220 °C	3	20 mins. per 1/lb (500 g)
	170 °C	3	25 mins. per 1/lb (500 g)
GOOSE	220 °C	3	20 mins. per 1/lb (500 g) plus 20

PLATE WARMING

Ovenproof plates and dishes may be warmed in the oven on a low temperature setting. Remember do not place items directly into the oven base.

Warning: do not use foil to cover the oven shelves, or any part of the oven interior including the oven base. Foil should only be

used to cover food and cooking dishes. Always place items which may boil over (e.g. fruit pies) on a baking tray to prevent spillage burning onto the oven base. Foil used improperly is frequent cause of oven problems and painful accidents. Avoid letting grease deposit collect around the upper heating element: it will cause smoking and may start a fire.

Remember do not place pan or items directly onto the oven base. Never leave unit unattended at high heat settings. Boil over causes smoking and greasy spill over that may start a fire.

If a grease fire should occur in a pan put out the flame by placing a lid on the pan. Do not throw water on a grease fire.

GUIDE FOR FORCED CONVECTION COOKING

(Back rolled electric element with fan)


The accessories provided with the oven can be slotted in at 5 positions: the following guide concerns cooking times and thermostat settings using N. 2 shelves on the same time (in position N. 2 and N. 4). Cooked results are a matter of personal preference and may easily be adjusted to suit individual requirements by slight adjustment of the temperature and/or cooking time, or when using more or less shelves in the same time. Preheating of the oven is recommended for 10-15 minutes or until the oven thermostat indicator light switches off to show the selected temperature has been reached.

When using a baking tray it should be placed centrally on the oven shelf with the short sides of the tray parallel to the sides of the oven. Do not use trays, tins or dishes larger than 380mm (15") long, 356 mm (14") wide, as cooking results may be impaired.

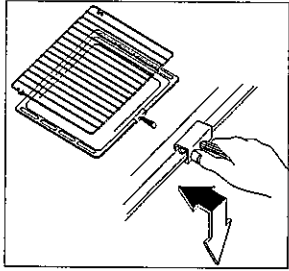
Food	Thermostat setting °C	Cooking Time
Small cakes (12 on tray)	175	15-25 mins.
Victoria sandwich (2x7"/180mm)	170	20-30 mins.
Swiss roll or whisked sponge	180	15-20 mins.
Fruit cake (8"/205mm)	135	1 H - 2 H hours.
Scones	210	8-15 mins.
Meringues	80	1 H - 2 H hours.
Shortcrust Pastry	190	20-40 mins. depending
Puff or Flaky Pastry	200	15-30 mins. upon
Choux Pastry	200	20-30 mins. dish
Biscuits	170/180	10-20 mins. depending upon type
Bread	200/220	25-35 mins.
Milk pudding	150	1 H - 2 hours.
Pizza	250	20 mins.
Lasagne	165	60 mins.
Oven noodles	150	60 mins.
BEEF on bone	230 rare & crusty	9 mins. per 1/lb (500 g) plus 9 mins.
BEEF on bone	190 °C (rare)	15 mins. per 1/lb (500 g) plus 8 mins.
	190 °C (medium)	20 mins. per 1/lb (500 g) plus 10 mins.
	160 °C (well done)	25 mins. per 1/lb (500 g) plus 8 mins.
Boned and rolled	190 °C (rare)	20 mins. per 1/lb (500 g) plus 10 mins.
	190 °C (medium)	25 mins. per 1/lb (500 g) plus 15 mins.
	160 °C (well done)	30 mins. per 1/lb (500 g) plus 8 mins.
LAMB on bone	190 °C	20 mins. per 1/lb (500 g) plus 10 mins.
	155 °C	27 mins. per 1/lb (500 g) plus 14 mins.
Boned and rolled	190 °C	25 mins. per 1/lb (500 g) plus 14 mins.
	155 °C	25 mins. per 1/lb (500 g) plus 14 mins.
PORK on bone	200 °C	25 mins. per 1/lb (500 g) plus 14 mins.
Boned and roller	160 °C	30-35 mins. per 1/lb (500 g) plus 18 mins.
VEAL on bone	200 °C	25 mins. per 1/lb (500 g) plus 14 mins.
Boned and roller	200 °C	30 mins. per 1/lb (500 g) plus 14 mins.
CHICKEN	200 °C	20 mins. per 1/lb (500 g) plus 10 mins.
	155 °C	25 mins. per 1/lb (500 g) plus 13 mins.
TURKEY	200 °C	18 mins. per 1/lb (500 g) plus 14 mins.
	155 °C	23 mins. per 1/lb (500 g)
DUCK	200 °C	18 mins. per 1/lb (500 g)
	155 °C	23 mins. per 1/lb (500 g)
GOOSE	180 °C	18 mins. per 1/lb (500 g) plus 20 mins.

USE OF THE ELECTRIC GRILL

USING THE GRILL

Turn the oven knob to the right and place it on the grill position .

The grill pan should be located on the top oven shelf position and is provided with a detachable grill pan handle which is engaged centrally over the front edge of the pan between the indentations provided. A wire grid is supplied. The grill pan handle should be removed from the grill pan during the grilling operation and only fitted for removal or insertion of the grill pan particularly when hot. Always preheat the grill on full for 3-5 minutes before inserting the food.



The user can change the shelves, depending on his personal wishes and on the different food.

Geat the oven 5 minutes before introducing the food.

Warning:

Do not place fatty foods too close to the grill and never leave the grill unattended. If fatty foods are grilled, or roasting has been cooked in the oven at a high temperature the grill element may smoke. This is not dangerous and the smoke is caused by the fat burning off when the grill element is hot. Leave the grill element on until the smoking has stopped t-hen use as normal. If a grease fire should occur in a pan put out the flame by placing a lid on the pan. Do not throw water on a grease fire.

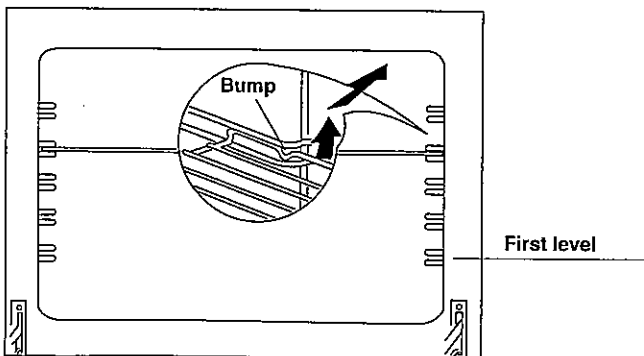
Oven Shelves

The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove the shelves from the oven, pull them forward you, tilt front end upward and pull them out.

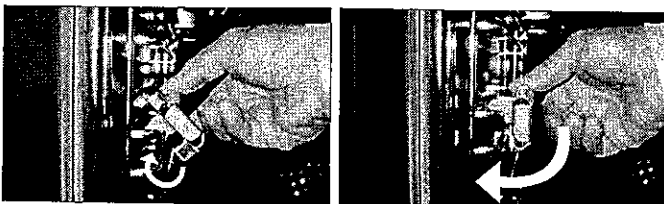
To replace, ct in the opposite manner as before.



Install shelves by locating them in the horizontal guide rails on the oven walls. The raised portion of the shelf is to be facing the rear wall of the oven.

NOTE:

The sliding guides must be put at the first level only.



CLEANING

Before cleaning, unplug appliance or disconnect power at the main circuit breaker of the electrical system.

Do not clean the appliance surfaces when still hot.

Always clean off spillage as quickly as possible to prevent burning on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth.

DO NOT USE ABRASIVES, CAUSTIC PASTES OR SPRAYS, COARSE CLEANING PADS OR POWDERS. DO NOT USE EXCESSIVE WATER WHEN CLEANING YOUR OVEN IN ORDER TO AVOID WATER PRESSING THROUGH CLEFTS INTO THE BACK OF CONTROLS PANEL OR OF THE UNIT.

Daily

Regular wiping down directly after use prevents dirt from burning on. Clean the appliance with water and a detergent or all purpose cleaner.

Avoid using too much water to prevent it entering the ventilation openings.

Interior: the oven shelf carriers and the back fan cover can be removed for easier cleaning. To do this, remove all the shelves and spring off the side carriers by applying pressure downwards to unhook the top. The back can now be removed by unscrewing the screw at each side. Replace in a similar manner. (Fig. 6-7)

Oven accessories (shelves, trays etc) should be washed in mild detergent solution and should not be treated with abrasives. The oven interior panels should be cleaned with mild detergent solution, mild cream cleaners or a moist soap pad.

IMPORTANT

Do not use excessive water when cleaning the oven and avoid water passing through the fan grill or ducts in the oven back.

Avoid letting grease deposit collect around the upper heating element: it will cause smoking and may start a fire.

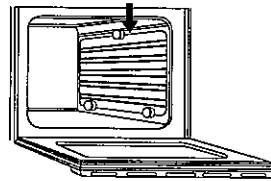


Fig. 6

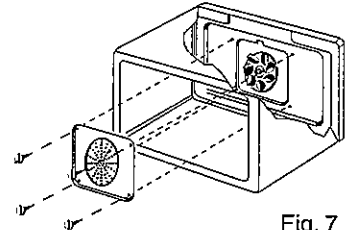


Fig. 7

Cleaning the interior glass of the oven door. (According to the models).

On some models, the interior glass of the oven door can be removed: with the door in a semi-open position (fig. 8), use both hands to remove the glass as shown in figures 9 - 10. After cleaning, refit the glass by proceeding in reverse order.

NOTE: In some models, the glass is screenprinted (fig. 11). In this case, when refitting the glass make sure the screenprinted part is legible when the oven door is opened.

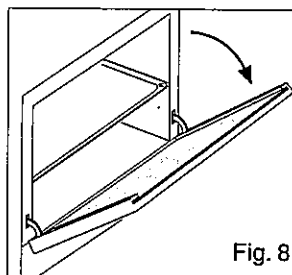


Fig. 8

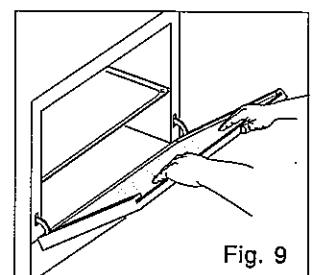
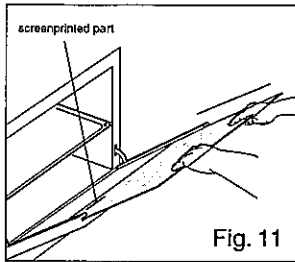
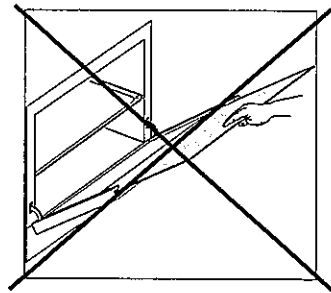
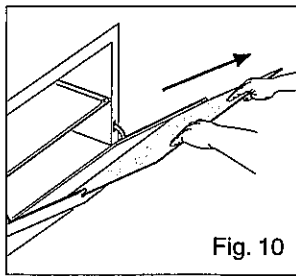


Fig. 9

12kw

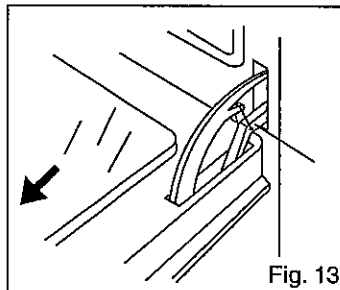
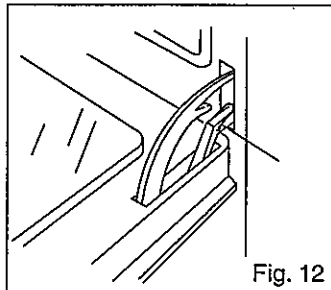


OVEN DOOR REMOVAL AND REFITTING

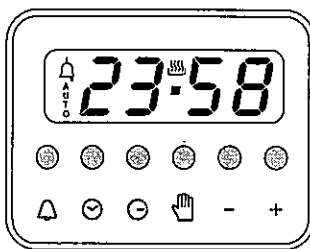
Warning: on some models, before removing the oven door, remove the glass panel on the inside by following the instructions described in the previous paragraph (fig.8-9-10).

Open the door fully and turn the two hinge disks clockwise (fig. 12). Reclose to about 45° and pull gently (fig. 13).

To reassemble, keep the door at 45° and insert the arms of the hinge in the slots on the front of the oven, then turn the two hinge disks anticlockwise.



INSTRUCTIONS FOR USE OF CONTROL DEVICES



	Minute timer
	Cooking time
	Cooking end
	Manual
	Subtract time
	Add time

Programmer with electronic clock - LED display Functions

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

Display

Fluorescent display with 4 figures of 7 segments to indicate time and cooking times.

- Cooking time and manual function = pan 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.

+ 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 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.

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

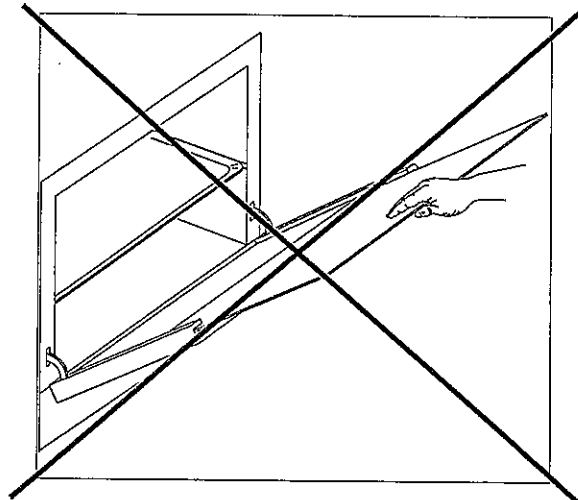
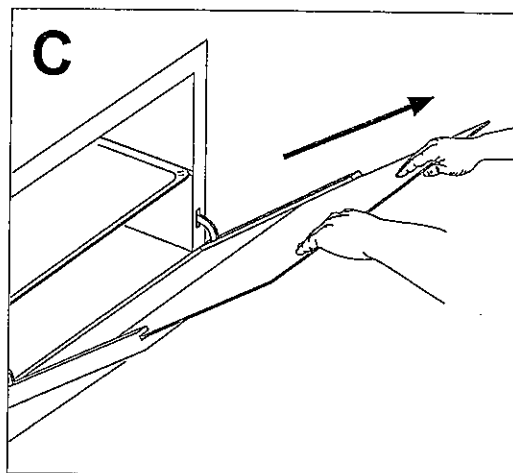
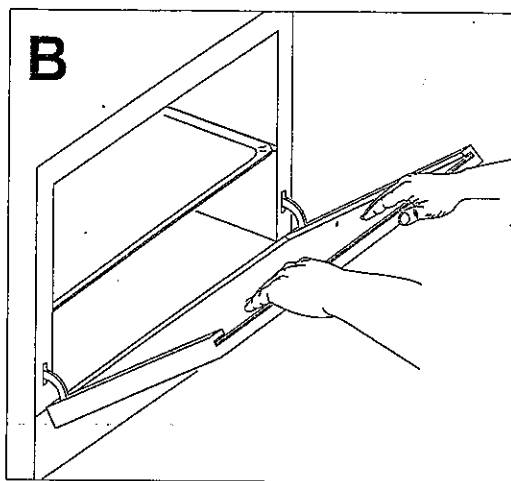
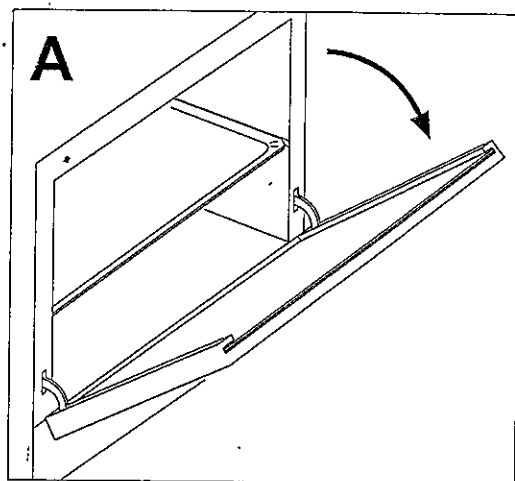
The programme starts 4 seconds after it has been set. The programme can be checked at any time by pressing the corresponding button.

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.



IT Pulizia del vetro interno della porta forno.

IT Il vetro interno della porta forno può essere rimosso: aprire la porta in posizione semiaperta (fig. A) e usando le due mani, rimuovere il vetro come illustrato nelle figure B - C. Dopo la pulizia rimontare il vetro eseguendo le operazioni inverse.

GB Cleaning the interior glass of the oven door.

GB The interior glass of the oven door can be removed: with the door in a semi-open position (fig. A), use both hands to remove the glass as shown in figures B - C. After cleaning, refit the glass by proceeding in reverse order.

FR Nettoyage de la vitre intérieure de la porte du four

FR Pour enlever la vitre intérieure de la porte du four : ouvrir la porte à moitié (fig. A). Enlever la vitre à deux mains (voir figure B) - C. Après le nettoyage, remonter la vitre en exécutant les mêmes opérations en sens inverse.