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IMPORTANT SAFETY INSTRUCTIONS

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.



READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.



Important Safety Instructions



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

WARNING



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

Important Safety Instructions



WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

- Read all instructions.
- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.
- It is the responsibility of the installer to comply with installation information specified on the model/serial ID plate. The ID plates are visibly located on the back of the appliance and on the oven door frame. These ID plates must never be removed.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- **WARNING: NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in overheating of the oven.
- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.
- **WEAR PROPER APPAREL:** Loose-fitting or hanging garments should never be worn while using the appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.
- **FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN THE OVEN.**
- **DO NOT TOUCH THE INSIDE OF THE APPLIANCE:** Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- **PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL:** If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler burner.
- **USE CAUTION WHEN OPENING THE OVEN DOOR:** Allow hot air or steam to escape before removing or placing foods in the oven.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not obstruct oven vents or openings for air intake.



Important Safety Instructions

- **ELECTRICAL GROUNDING IS REQUIRED.** It is the customer's responsibility:
 1. To contact a qualified electrician.
 2. To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.
- Always check that the controls are in the "zero" (off) position when the oven is not in use.
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Do not hang articles on any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could ignite.
- **DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN.** Use of a foil liner can result in an electrical shock or fire hazard or obstruct the flow of heat and air. Foil is an excellent heat insulator, allowing heat to be trapped under it. This can interfere with cooking and can damage the enamel of the oven.
- Prevent aluminum foil from contacting the heating elements.
- **DO NOT HEAT UNOPENED FOOD CONTAINERS:** A buildup of pressure can cause the containers to burst.
- **DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE OVEN.**
- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal during baking and when the self-clean cycle is engaged. Replace the oven door gasket if it becomes damaged or encrusted with food residue.
- **ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS.** Service personnel must disconnect the power supply before servicing this unit.

State of California Proposition 65 Warning



WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Important Safety Instructions



- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not stand or sit on the oven door.
- Remove all packing materials and temporary labels from the oven.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the appliance ID plate. The ID plates are visibly located on the oven door frame. THE ID PLATE MUST NOT BE REMOVED.
- BEFORE BAKING FOR THE FIRST TIME, turn on the oven to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F for 20 to 30 minutes.

How to read the user manual

This user manual uses the following reading conventions:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Information



Advice

1. Use instruction sequence.
 - Single use instruction.

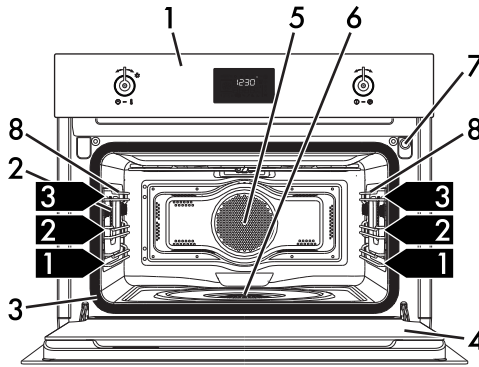
SAVE THESE INSTRUCTIONS



Description

1 Description

1.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

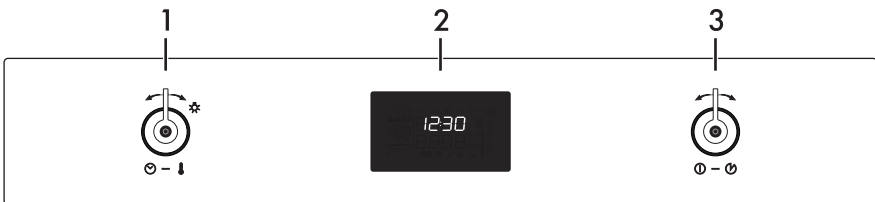
6 Evaporation tray

7 Water supply tube

8 Rack support frames

1,2,3... Frame shelf

1.2 Control panel





1 Temperature knob

This knob can be used to select:

- The cooking temperature;
- The duration of a function;
- Programmed cooking procedures;
- The current time;
- The turning on or off of the light inside the appliance.

2 Display

Displays the current time, the selected cooking temperature and function and any time set.

3 Function knob

This knob can be used to:

- Turn the appliance on and off;
- Select a function;
- Temporarily start or stop a function.



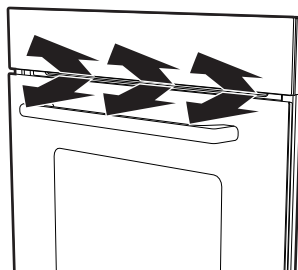
To stop the current function and switch off the device, press the function knob for a few seconds.

1.3 Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 1.1 General Description).

Cooling fan



The fan cools the appliance and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

Interior lighting

The appliance's interior lighting comes on:

- when the door is opened;
- when any function is started, apart from

the ECO  and Vapor Clean  functions;

- When the temperature knob is briefly turned to the right (manual activation and deactivation).



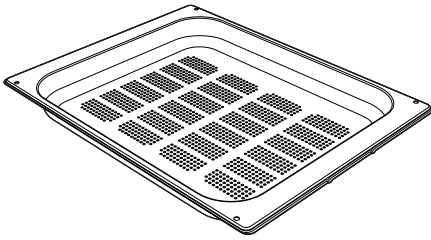
When the door is open, it is not possible to turn off the interior lighting.



Description

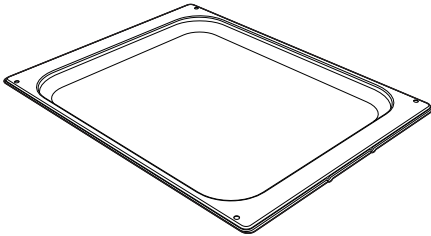
1.4 Available accessories

Perforated tray



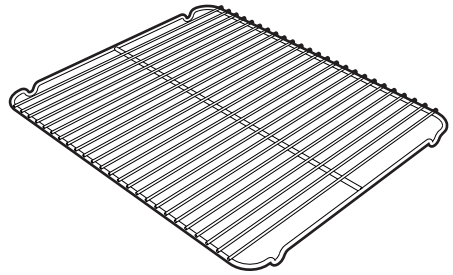
Useful for steaming fish and vegetables.

Tray



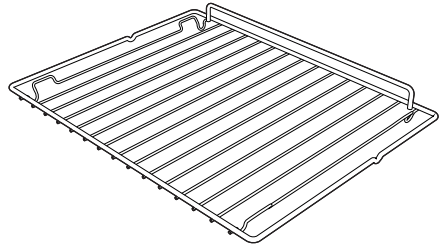
Useful when cooking cakes (with cooking times of less than 25 minutes or without steam), rice, beans and cereals. It is also essential for collecting liquids produced by steaming or defrosting foods contained in the perforated trays above.

Tray rack



To be placed over the top of the tray; for cooking foods which may drip.

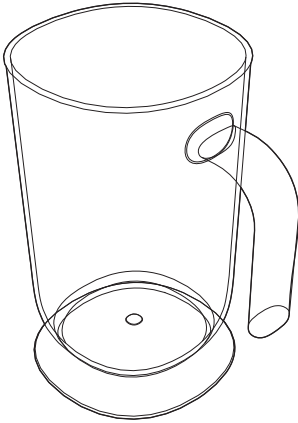
Rack



Used for supporting containers with food during cooking.



Jug



Useful for containing liquids during filling and emptying of the tank.



Not all accessories are available on some models.

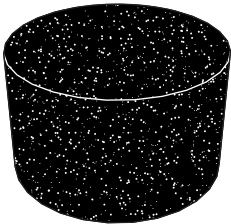


The appliance accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



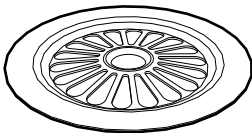
Original supplied and optional accessories can be requested to Authorized Assistance Centers. Use only original accessories supplied by the manufacturer.

Sponge



Useful for removing condensation from inside the oven.

Evaporation tray cover



Evenly distributes steam inside the oven.

1.5 Other cooking containers

- You may also use your own containers for cooking in the oven, as long as they are resistant to high temperatures.
- For steam cooking, the use of metal containers is recommended. Metal facilitates better distribution of heat to the foods.
- It is normal for metal containers to deform somewhat during high-temperature cooking, but they will return to their original shape when they cool down.
- Thick ceramic plates may require more heat than normal. Longer cooking times may be necessary.



Use

2 Use

2.1 Instructions



High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Open the appliance door carefully during or after cooking.
- Take care because steam may not be visible at certain temperatures.
- Do not cook dishes containing large quantities of strong alcoholic beverages. Alcohol vapor inside the oven could ignite.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.



Improper use

Risk of damage to enameled surfaces

- When steaming, always place the tray below the perforated tray in order to catch any drips.
- Do not cover the bottom of the oven cavity with aluminum or tin foil sheets.
- The base of the oven and the evaporation tray must always be left free.
- Dishes must be heat and steam resistant.
- Do not use silicone molds when steaming.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven cavity.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.



High temperature inside the oven during use
Danger of fire or explosion

- Do not spray any spray product near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic cookware or containers when cooking food.
- Do not place sealed tins or containers in the oven cavity.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

2.2 First use

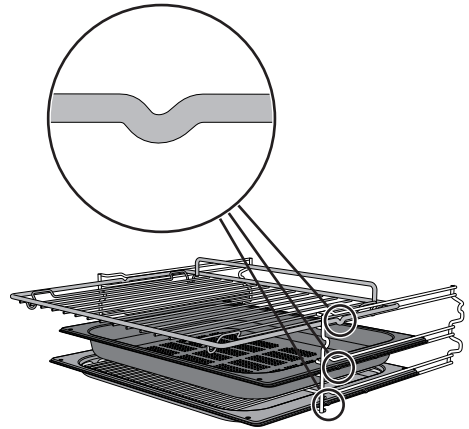
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance's accessories (see "Cleaning the oven cavity").
4. Heat the empty oven at the maximum temperature for at least 20 minutes to burn off any residues left by the manufacturing process (see "Using the oven").
5. You must set the current time in order to start using the appliance (see "Setting the time").

2.3 Using the accessories

Racks and trays

Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack and tray from being removed accidentally must face downwards towards the back of the oven.

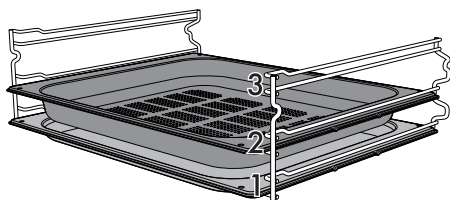




Use

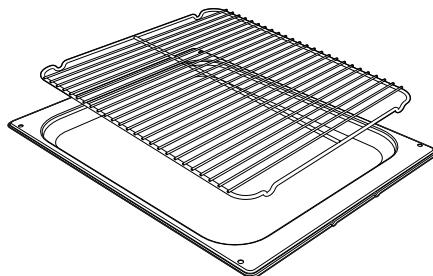
Configuration 2+1

If you intend to use the perforated baking tray for steam cooking, it must be placed on the second shelf and the baking tray must be placed on the first shelf. In this way it is possible to collect the liquids separately from the food that is being cooked (configuration 2+1, see "Automatic programs table").



Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



Gently insert racks and trays into the oven until they come to a stop.

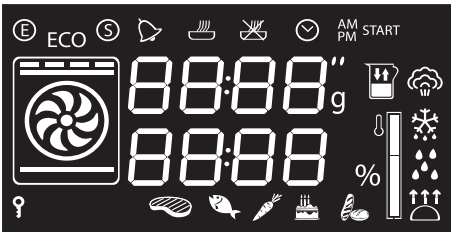















Clean the trays before using them for the first time to remove any residues left by the manufacturing process.



2.4 Using the oven

Display



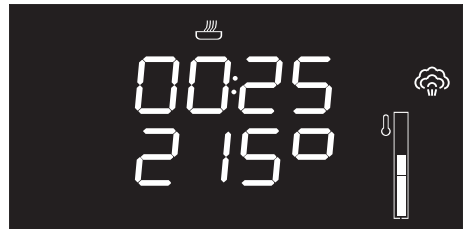
-  Eco-logic indicator light
-  Showroom indicator light
-  Minute minder timer indicator light
-  Timed cooking indicator light
-  Programmed cooking indicator light
-  Clock indicator light
-  Child lock indicator light
-  Temperature indicator light
-  Tank level indicator light
-  Steam indicator light
-  Defrost indicator light
-  Vapor Clean indicator light
-  Proving indicator light

Operating modes

Stand-by: when no function is selected, the display shows the current time.






ON: when a function is activated, the display shows the parameters set such as temperature, duration and temperature reached.



Steaming foods

Each time the temperature knob is pressed during a function, the parameters will be cycled through in the following order.

-  Timed cooking duration
-  Temperature
-  Programmed cooking time



Use

Traditional cooking

Each time the temperature knob is pressed during a function, the parameters will be cycled through in the following order.



Temperature



Timer



Timed cooking duration



Programmed cooking time (if timed cooking is set)

Combination cooking

Each time the temperature knob is pressed during a function, the parameters will be cycled through in the following order.



Timed cooking duration



Temperature



Steam percentage



Programmed cooking time

In all modes it is possible to modify the value by turning the temperature knob to the left or right. Keep the knob turned to produce a faster increase or decrease.

Setting the time

When using the appliance for the first time, or after a power failure, the symbol



will flash on the display. To be able to start any cooking function, the current time must be set.

1. Turn the temperature knob to set the hour displayed (to increase or decrease more quickly keep the knob turned).
2. Press the temperature knob.
3. Turn the temperature knob to set the minutes displayed (to increase or decrease more quickly keep the knob turned).
4. To confirm the settings press the temperature knob.




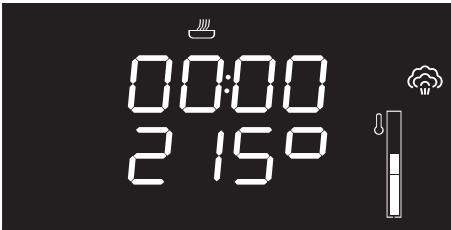
It may become necessary to change the current time, for example for daylight saving time. From the stand-by position, keep the temperature knob turned to the right until the hours flash. It is not possible to change the time if a function is active.



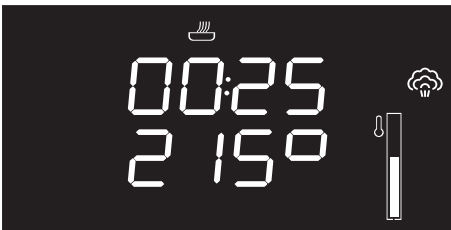
Steam function settings


i Do not place food or any other object directly on the bottom of the oven. The base of the oven and the evaporation tray must always be left free.

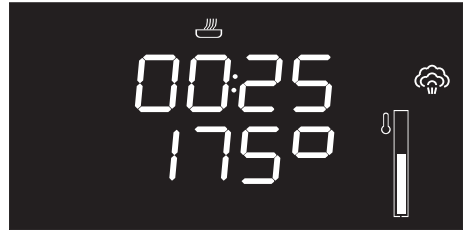
1. Place the food inside the oven.
2. Press the function knob to activate the appliance. The timed cooking indicator light  will flash.




3. Turn the temperature knob to the right or left to set the steaming duration from 00:01 to 02:00. Keep the knob turned for a fast increase or decrease.



4. Press the temperature knob to confirm the required cooking duration. The timed cooking indicator light  remains on steadily, while the temperature indication **215°** starts flashing.
5. If you wish to modify the default temperature (215°F), turn the temperature knob to the left or right until you reach the required value.



i The minimum temperature which can be set is 90°F. Each movement of the temperature knob changes the value by 5°F.

6. Press the temperature knob to confirm the cooking temperature set. The temperature indication remains steady, while the programmed cooking indicator light  starts flashing.

i If cooking has just been performed with temperatures greater than 215°F, you must wait for the oven to cool in order to use the steam function.



Use

At this point it is possible to set programmed cooking.




Programmed cooking is the function which allows cooking to be stopped at an established time depending on the time set by the user, after which the appliance will switch off automatically.


If you do not wish to set timed cooking, just wait a few seconds until the indicator light

START starts flashing, otherwise continue from step 10.

If you do wish to set timed cooking, proceed as follows:

7. While the programmed cooking indicator light  is flashing, turn the temperature knob to the right or left to set the cooking end time.



8. Press the temperature knob to confirm the cooking end time. The programmed cooking indicator light  remains on steadily.

9. After a few seconds, the indicator light **START** flashes on the display.

10. Press the function knob. A request to fill the reservoir with water is shown on the display.



Filling the reservoir



- Use cold tap water which is not too hard, softened water or still mineral water.
- Do not use distilled water, tap water with a high chloride content (> 40 mg/l), or other liquids.

11. Fill the jug provided (or a container) with sufficient water for the cooking duration.

12. Open the oven door.

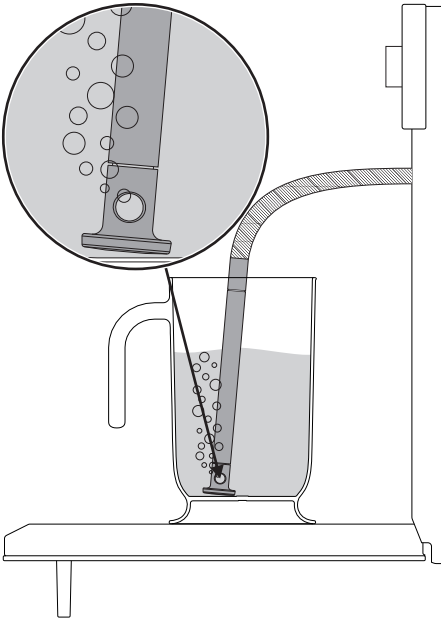
13. Place the jug (or container) on the open door.



Note: the jug (or container) with the water must have a gross weight lower than 5 kg.



14. Extract the tube from its seat and immerse its end in the jug (or container) until it reaches all the way to the bottom.



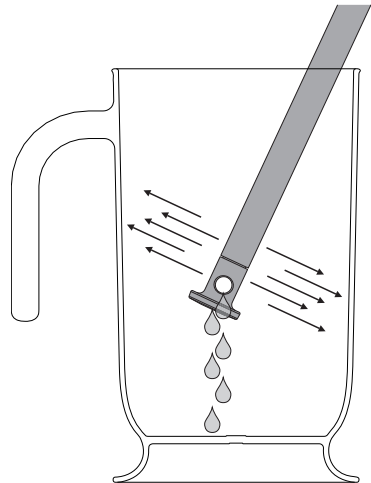
15. Press the function knob to start drawing water into the appliance's tank.



i The appliance will automatically draw the quantity of water necessary for cooking on the basis of the set duration.

i In the event that the water runs out, the appliance will automatically stop the cooking process, a buzzer will sound and the display will show a request to fill the reservoir with water.

16. When the appliance has finished taking in water, shake the tube to remove any residual water.






Use

17. Return the tube to its original position, remove the jug (or container) and close the door.

i When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. A bubbling noise may be heard; this is completely normal.

18. Press the function knob to start steaming.

 Cooking can be interrupted at any time by pressing and holding the function knob for a few seconds.

i Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.

Preheating stage

Steaming is always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

The temperature reached flashes to indicate that this stage is in progress.



When preheating finishes, the temperature reached remains lit steadily, a buzzer sounds and cooking proceeds automatically.




Modifying the set data

During operation, it is possible to modify the cooking duration:

19. When the timed cooking indicator light

 is lit steadily and cooking is in progress inside the appliance, press the temperature knob. The timed cooking indicator light  will start flashing.



i If you set a longer cooking time than that previously set - meaning that the water added to the tank will be insufficient - the indicator light  will flash on the display for a few seconds. Cooking will proceed regardless, but when the tank is empty a request to add water will be shown on the display.










20. Turn the temperature knob right or left to alter the pre-set cooking time.

i Towards the end, the appliance automatically switches off its heating elements in order to finish cooking using the residual heat inside the oven cavity.

Modifying programmed cooking



If programmed cooking is set, after modifying the cooking time, the end of cooking time must be re-set.

21. When the timed cooking  and programmed cooking  indicator lights are lit steadily and the appliance is waiting for cooking to start, press the temperature knob. The timed cooking indicator light  will start flashing.
22. Turn the temperature knob right or left to alter the pre-set cooking time.
23. Press the temperature knob again. The timed cooking indicator light  switches off and the programmed cooking indicator light  starts flashing. The display shows the cooking end time.
24. Turn the temperature knob right or left to delay the cooking end time.
25. After a few seconds the timed cooking  and programmed cooking  indicator lights stop flashing and programmed cooking restarts with the new settings.



Use

End of the steam function

When steaming finishes, a buzzer will sound and the following screens will alternate on the display.



26. To deactivate the buzzer, press or turn one of the two knobs or open the door (see points 27 and 28).



To select a further timed cooking, turn the temperature knob right or left again.



After cooking, you can select a new function by turning the function knob.



To stop the current function and switch off the device, press the function knob for a few seconds.

Removing the residual water

At the end of steaming, the water can be emptied from the reservoir.



We recommend emptying the reservoir each time you finish using the appliance to avoid scale build-up.

27. Press the function knob for a few seconds. The display will show the screen for draining the water.



28. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.

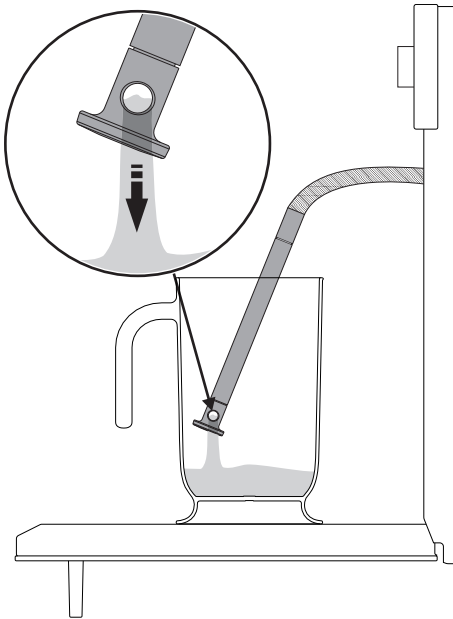
29. Fully open the door when safe to do so and cautiously remove the food from the oven.

30. Place the jug provided (or a container) on the open door.

31. Remove the tube from its seat and insert the end of it into the jug (or container).



32. Press the function knob to start draining the water into the jug (or container).

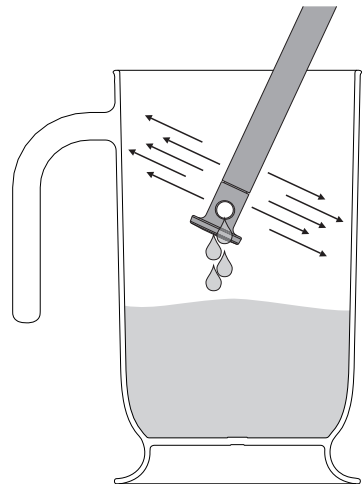


It is only possible to drain the water when the door is open. Always make sure that you have removed the tube from its seat and inserted its end into the jug (or container) before pressing the function knob to start the draining cycle.

- When complete, the display will indicate that the residual water removal process is complete.



33. Shake the tube in order to remove any remaining water.

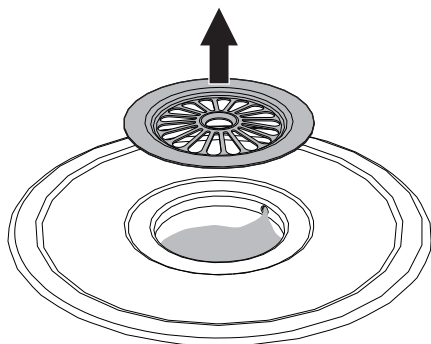


34. Place the tube back into its seat and remove the jug.



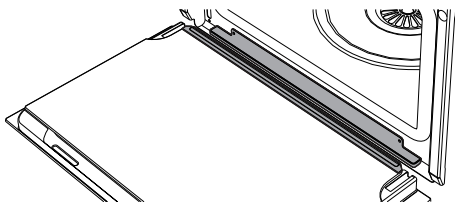
Use

35. Remove the cover from the evaporation tray inside the oven cavity and dry it with the sponge provided.



i Note: the evaporation tray cover may be very hot, use appropriate protection.

36. Remove condensation from the base and walls of the oven cavity, the door glass and drip tray and the front of the appliance using a sponge.



! Take care: the water may be very hot.

Advice for steam cooking

- **Pasta and rice:** upon reaching 215 °F, the cooking time will be the same as with cooking on a hob. Place the pasta or rice in a metal tray and cover with around a centimeter of water. For best results when cooking rice, place a lid on the container or cover with aluminum foil. This procedure allows the rice to absorb all the water, and it can then be served directly to the table.
- **Eggs:** these may be **boiled**, **scrambled** or **poached** by using the steam function at 215 °F. To obtain perfect **boiled eggs**, place them on the perforated tray and cook for 4-6 minutes for soft boiled eggs and 8-10 minutes for hard-boiled eggs. For **scrambled eggs**, place the beaten eggs in a metal tray together with milk, butter and seasoning. Cover the tray with aluminum foil. Mix every couple of minutes using a fork. For **poached eggs**, pour boiling water into the metal tray with a drop of vinegar and steam cook for around 4-5 minutes.
- **Vegetables:** steaming vegetables gives excellent results. They maintain their color, flavor and nutritional properties. For dense vegetables such as potatoes, turnips and parsnips, cook at 215 °F for the same length of time you would boil them on a hob. For broccoli and carrots, cook for 6 minutes if you want them to remain firm, or 10 minutes if you want them to be softer.



- **Fish:** due to the delicate nature of fish, steaming gives excellent results. For oily fish such as salmon or trout, cook at 215°F for around 5 minutes. For white fish such as cod or haddock, cook at 175°F for around 5 minutes. If you are cooking different foods, all fish must be cooked in the perforated tray which must be placed on the bottom shelf of the oven to avoid liquid from the fish dripping onto other food products.
- **Meat:** casseroles and curries are ideal for steaming. Prepare the casserole as for normal oven cooking. Place it in a metal tray, cover with a lid or aluminum foil, and cook for between 45 minutes and 3 hours depending on the cut of meat used.
- **Thin soups:** steaming allows flavors to develop perfectly with minimum effort, as the liquids will not boil over. For vegetable soup with the correct consistency, first steam the vegetables, then add broth and steam cook at 215°F. The steam function is also ideal for preparing large quantities for later use.
- **Soups:** Thicker soups are also easy and quick to prepare. Place the soup in a metal tray, cover with a lid or aluminum foil and steam cook at 215 °F for the same time you would cook it in a microwave oven. To obtain a creamy texture stir halfway through cooking.
- **Reheating:** the steaming function will not dry foods out and gives a moister result. A previously prepared home-cooked meal, covered with aluminum foil, will take around 10-12 minutes to reheat. Ready meals will require approximately double the time indicated on the package.
- **Defrosting:** it is possible to use the steam function to defrost foods. Times vary, but defrosting with the steam function takes around half the time necessary for covered foods left to defrost at room temperature.
- **Peeling peppers and tomatoes:** this is very easy to do when using the steam function. Use a knife to cut a small cross in the skin of the tomato, and steam for 1 minute. Peppers have tougher skin, and may require up to 4 minutes to soften it sufficiently for peeling.
- **Chocolate:** this can be melted using the steaming function. Place the chocolate in a metal tray, cover with aluminum foil and steam for 1 minute. Unlike other methods, chocolate is unlikely to burn in the steam oven.
- **Hot towels:** ideal for facial treatments, a close shave or for use after a meal, these are easy to prepare using the steaming function. Moisten a towel with water, roll it up and steam it for 1 minute.



Combination cooking functions



Combination cooking functions are ideal for preparing moist cakes and bread and for tender roast meats.

Combination functions list



Steam + circular + fan



The combination of the fan, the circular heating element and the steam is particularly suitable for preparing roast meats, chicken and baked goods such as bread and leavened sweets.



Steam + static + fan



The operation of the fan combined with traditional cooking, with the assistance of steam, ensures uniform cooking even with complex recipes. Ideal for roast veal, roast duck and cooking whole fish.



1. Press the function knob to activate the appliance.
2. Turn the function knob to the right or left to set a combination function.
3. Turn the temperature knob to set the combination cooking duration .
4. Press the temperature knob  if you wish to change the default temperature.

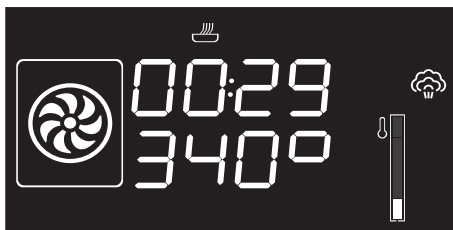
5. Turn the temperature knob to the right or left to select the required temperature



6. Press the temperature knob if you wish to change the steam percentage  (25% by default).
7. Turn the temperature knob to the right or left to select the required percentage of steam .
8. Press the function knob. A request to fill the reservoir with water is shown on the display.



9. Fill the reservoir as described in chapter "Filling the reservoir".
10. Press the function knob to start combination cooking.





Preheating stage

Combination functions are always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

The temperature reached flashes to indicate that this stage is in progress.



When the preheating stage is complete, the temperature reached will remain lit steadily and a buzzer will sound to indicate that the food can be placed inside the oven.

This stage is performed without the use of steam.

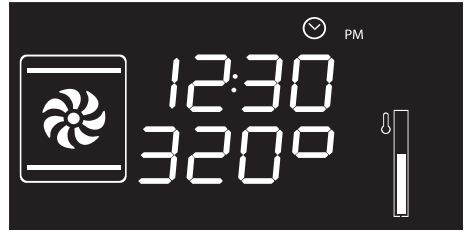
Then press the function knob to start cooking.



The function in progress can be interrupted at any time by pressing and holding the function knob for a few seconds, or by opening the door.

Steam percentage	Type of food
25%	Breads and cakes
30%	Duck
40%	Beef, veal and lamb
50%	Chicken and chops
70%	Whole fish

Traditional cooking functions



1. Press the function knob to activate the appliance.
2. Turn the function knob to the right or left to select a traditional function.
3. Press the temperature knob **°C** if you wish to change the default temperature.
4. Turn the temperature knob to the right or left to select the required temperature **°C**.
5. Press the function knob to start traditional cooking.



Cooking can be interrupted at any time by pressing and holding the function knob for at least 3 seconds, or by opening the door.



Preheating stage

Traditional functions are always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

The temperature reached flashes to indicate that this stage is in progress.

When preheating finishes, the temperature reached remains lit steadily, a buzzer sounds and cooking proceeds automatically.



With traditional cooking, food can be placed in the oven immediately or after preheating, as the user prefers.

Traditional functions list



Round

The combination of the fan and the circular heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperature and type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odors and flavors mingling.



Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and allows you to give the food an even browning at the end of the cooking. Ideal for grilled cheese and grating. This function enables large quantities of food, particularly meat, to be grilled evenly.



Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for roasts.

**Eco**

This function is particularly suitable for cooking on a single shelf with low energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



When using the ECO function, avoid opening the door during cooking.



Cooking (and preheating) times are longer with the ECO function.

**Static**

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Ideal for pies, bread and casseroles. It is also suitable for fatty meat such as duck and goose.

**Fan with grill**

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick cuts of meat such as steaks, pork chops etc.

**Circular + fan + lower element**

Fan assisted cooking is combined with the heat coming from below and allows you to brown food slightly at the same time. Ideal for pies/flans, quiches and pizza.

**Turbo**

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odors and flavors mingling. Perfect for large volumes that call for intense cooking.

To obtain a rotisserie effect, set the temperature to maximum. When the appliance reaches maximum temperature, return the temperature to normal. This procedure seals the liquids inside the meat, and reduces shrinkage.




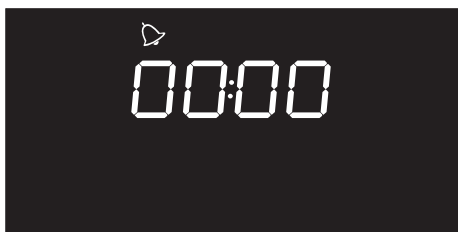
Use



Timer

i This function only activates the buzzer, without stopping cooking.


i The minute minder can be activated both during cooking and when the appliance is in standby.

1. Press the temperature knob once (twice if cooking is already in progress). The display shows **00:00** and the indicator light  flashes.



2. Turn the knob to set the duration (from 1 minute to 4 hours). After a few seconds, the indicator light  stops flashing and the countdown starts.
3. Select the required cooking function and wait for the buzzer to sound, indicating that the cooking time is over. The indicator light  flashes.


4. To deactivate the buzzer, press or turn one of the two knobs.
5. To select a further minute minder, turn the temperature knob.

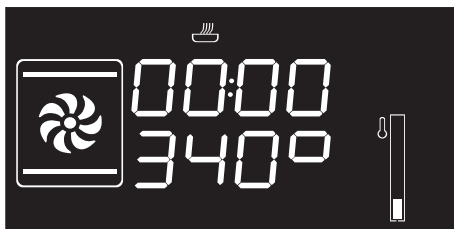
 You must set the value to zero to remove the minute minder timer.

Timed cooking

i Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

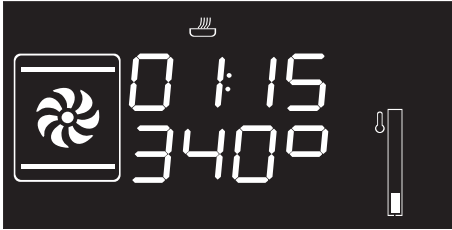
i Activation of timed cooking cancels any minute minder timer which may previously have been set.


1. After selecting a cooking function and temperature, press the temperature knob three times. The display shows **00:00** and the indicator light  flashes.





- Turn the temperature knob right or left to set the cooking duration from 00:01 to 12:59. Keep the knob turned to produce a faster increase or decrease.



- A few seconds after the required duration is set, the indicator light  stops flashing and timed cooking starts.



To extend the cooking time manually, press the temperature knob again. The appliance will resume its normal operation with the previously selected cooking settings.

- At the end of cooking, **STOP** is shown on the display and a buzzer sounds.



- To deactivate the buzzer, press or turn one of the two knobs or open the door.



To deactivate the buzzer and select a further timed cooking, turn the temperature knob to the right.





To deactivate the buzzer and select a different cooking function, turn the function knob to the right or left.



Press and hold the function knob down to switch off the appliance.

Modifying the data set during timed cooking

During operation, it is possible to modify timed cooking duration:

- When the indicator light  is steady and cooking is in progress inside the appliance, press the temperature knob twice. The indicator light  starts flashing.
- Turn the temperature knob right or left to alter the pre-set cooking time.




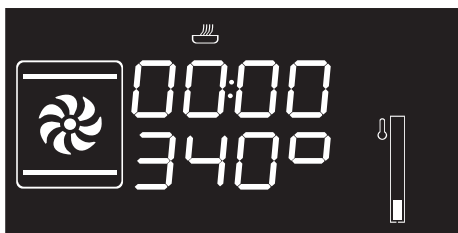
Use

Programmed cooking

i Programmed cooking is the function which allows cooking to be stopped at an established time depending on the time set by the user, after which the appliance will switch off automatically.

1. After selecting a cooking function and temperature, press the temperature knob three times. The display shows

0000 and the indicator light  flashes.





2. Turn the knob right or left to set the cooking duration from 00:01 to 12:59. Keep the knob turned for a fast increase or decrease.

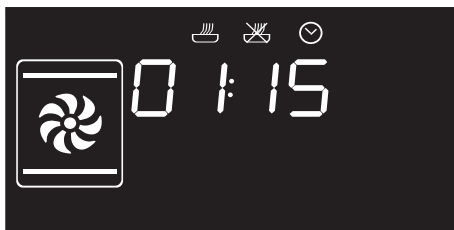


3. Press the temperature knob a fourth time.

The indicator light  flashes. Turn the knob right or left to set the cooking end time.

4. After a few seconds the indicator lights

 and  stop flashing. The appliance waits for the set start time.

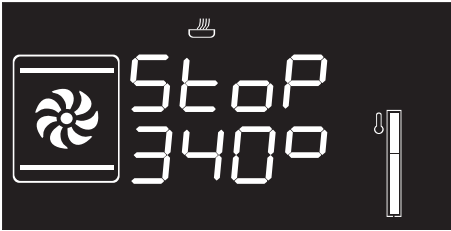


To extend the cooking time manually, press the temperature knob again. The appliance will resume its normal operation with the previously selected cooking settings.



With programmed cooking, the oven is switched on ten minutes beforehand to allow the appliance to reach cooking temperature (preheating).

5. At the end of cooking, **Stop** is shown on the display and a buzzer sounds.



6. To deactivate the buzzer, press or turn one of the two knobs or open the door.



Press and hold the function knob down to switch off the appliance.






For safety reasons, it is not possible to set the end of cooking time by itself without setting the cooking duration.





Modifying the data set during programmed cooking



After modifying the cooking duration, the end of cooking time must be re-set.

During operation, it is possible to modify programmed cooking duration:

1. When the indicator lights  and  are lit steadily and the appliance is waiting for cooking to start, press the temperature knob twice. The indicator light  starts flashing.

2. Turn the temperature knob right or left to alter the pre-set cooking time.
3. Press the temperature knob again. The indicator light  switches off and the indicator light  starts flashing. The display shows the cooking end time.
4. Turn the temperature knob right or left to delay the cooking end time.
5. After a few seconds the indicator lights  and  stop flashing and programmed cooking resumes its operation with the new settings.

2.5 Cooking advice

General advice

- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- The first few times you use the appliance, until acquiring sufficient confidence and knowledge of the required cooking times, we suggest setting slightly longer cooking times and testing the food quickly a little before cooking ends.



- If it is not ready, it is anyway possible to continue to cook it using the remaining cooking time and without having to add more water to the reservoir. If, however, the food is already cooked, it will be possible to immediately stop cooking and drain the residual water from the reservoir.

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

Advice for steam cooking

- Cooking times depend on the density of foods and not their quantity. For example, one piece of broccoli will take the same time as 20 florets. Increasing the quantity of a casserole also increases its density, and so the cooking time will also increase.
- Where possible, use a perforated container to allow the steam to circulate around the food from all sides.
- Steam cooking significantly reduces the migration of flavors between different foodstuffs. Nevertheless, always ensure foods like fish cooked in a perforated tray are placed at the bottom of the oven.
- If the steam is likely to change the consistency of the foods being cooked (e.g. casseroles, puddings) always cover them with aluminum foil.

Advice for cooking desserts/pastries and biscuits

- Use dark metal molds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 50°F, selecting a longer cooking time if necessary.

Advice for defrosting

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.

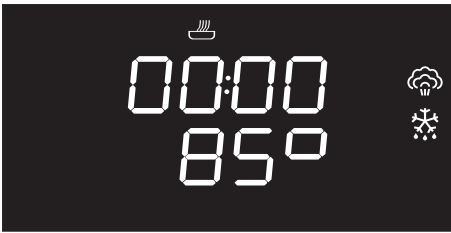
To save energy

- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.





2.6 Special functions

Defrost by time



It is not possible to modify the temperature of the defrost by time function.

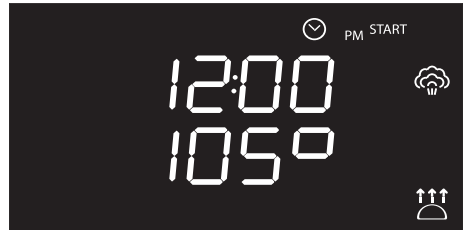
1. Place the food to be defrosted inside the oven.
2. Press and turn the function knob to select the defrost by time function marked by the indicator lights  and .
3. Press the function knob to confirm your choice of function.
4. Turn the temperature knob to set the defrosting duration (from **00:00** to **13:00**).
5. Press the function knob to start defrosting.
6. At the end, the word **STOP** will be displayed.
7. To deactivate the buzzer, press or turn one of the two knobs or open the door.

8. Press and hold the function knob for at least 3 seconds to exit the function.




IMPORTANT: always fully defrost foods before cooking.

Proving



When using the proving function the temperature cannot be altered.

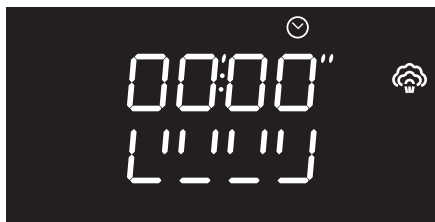
1. Place the dough to be proved inside the oven.
2. Press and turn the function knob to select the proving function marked by the indicator lights  and .
- START** flashes.
3. Press the function knob to confirm your choice of function.
4. Turn the temperature knob to set the proving time (from **00:00** to **13:00**).
5. Press the function knob to start the proving function.
6. At the end, the word **STOP** will be displayed.



Use

7. To deactivate the buzzer, press or turn one of the two knobs or open the door.
8. Press and hold the function knob for at least 3 seconds to exit the function.

Heating



i This function allows you to heat previously cooked food which has been kept in the refrigerator.

1. Place the food to be heated inside the oven.
2. Press and turn the function knob to select the heating function.
3. Turn the temperature knob to modify the heating duration.
4. Press the function knob to confirm the parameters and start heating.

Sabbath mode



i This function allows food to be cooked in accordance with the provisions of the Jewish religion day of rest.

i This function results in the appliance operating in a particular way:

- Cooking can proceed indefinitely, it is not possible to set any time.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 140-215 °F.
- The oven light remains turned off, any action such as opening the door or manually activating the oven does not turn the lamp on.
- The internal fan remains turned off.
- Knob illumination and audible prompts remain disabled.

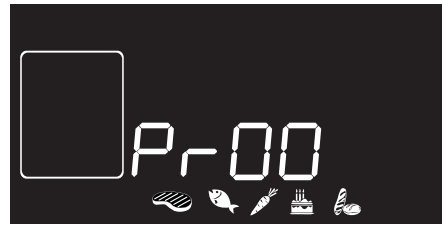


After activating the Sabbath mode the settings cannot be altered.


Any action on the knobs will produce no effect; only the function knob remains active to allow the appliance to be turned off.

1. Press the function knob to select the Sabbath function.
2. Press the temperature knob.
3. Turn the temperature knob to modify the heating duration.
4. Press the function knob to confirm the parameters and start the Sabbath function.
5. When finished, press and hold the function knob down for at least 3 seconds to turn off the appliance.

Automatic programs



The automatic cooking programs are divided up according to the type of dish to be cooked.

1. Place the food inside the oven.
2. Press the function knob to select the automatic program, marked by **P-00** and the illuminated food symbols .
3. Turn the function knob to select the required program (see Manual water drain).
4. Press the function knob to start cooking.



It is possible to set programmed cooking in automatic programs.



A function can be interrupted at any time by pressing and holding the function knob for at least 3 seconds.



Use

Automatic programs table



MEAT (01 - 04)

Pr	Subcategory	Function	% Steam	Weight (g)	Level	Temp. (°F)	Time (minutes)
01	Roast pork	+	50	1000	2	360	95
02	Roast veal	+	40	1000	2	340	70
03	Roast chicken	+	50	1000	2	395	40
04	Roast duck	+	30	1000	2	305	105



FISH (05 - 08)

Pr	Subcategory	Function	% Steam	Weight (g)	Level	Temp. (°F)	Time (minutes)
05	Cod fillet (pieces of approx. 150 g)		100	200	2+1	215	6
06	Salmon fillet (pieces of approx. 150 g)		100	200	2+1	215	5
07	Prawns		100	500	2+1	195	5
08	Whole fish	+	70	500	2+1	395	25








VEGETABLES (09 - 12)

Pr	Subcategory	Function	% Steam	Weight (g)	Level	Temp. (°F)	Time (minutes)
09	Carrots (approx. 3 cm rounds)		100	500	2+1	215	6
10	Potatoes (in 4-6 pieces) (diameter 4-5 cm)		100	500	2+1	215	25
11	Cauliflower (in pieces)		100	500	2+1	215	12
12	Asparagus		100	500	2+1	215	6








DESSERTS/PASTRIES (13 - 16)

EN

Pr	Subcategory	Function	% Steam	Weight (g)	Level	Temp. (°F)	Time (minutes)
13	Biscuits/muffins		0	600	1	320	18
14	Tart		0	800	1	340	40
15	pudding (300 g in molds) (400 g in a pudding basin)		100	200	1	215	50
16	Sponge cake Chiffon cake	 + 	25	1000	1	330	35



PASTA (17 - 20)

Pr	Subcategory	Function	% Steam	Weight (g)	Level	Temp. (°F)	Time (minutes)
17	White leavened bread	 + 	25	400	2	360	50
18	Pasta bake/Lasagne		0	2000	1	430	40
19	Quiche		0	1000	1	395	40
20	Basmati rice		100	200	2+1	215	12



The times indicated in the tables do not include preheating times and refer to cooking whole pieces. If the foodstuffs are cut into smaller portions, the cooking times will decrease.



Use

Manual water drain



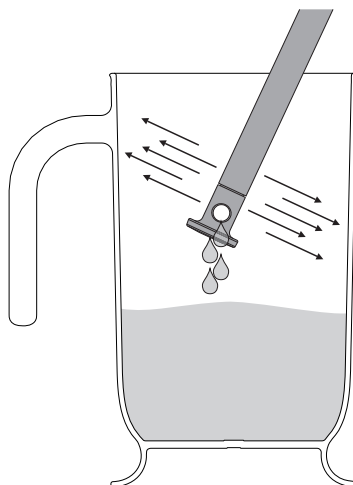
When complete, the display will indicate that the residual water removal process is complete.



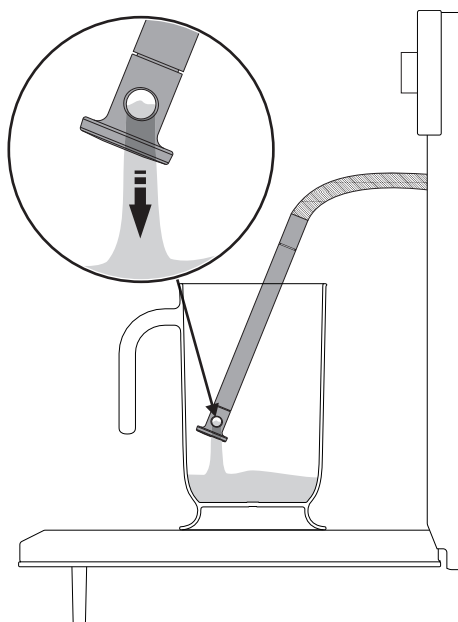
i This function allows you to empty the tank manually.


4. Shake the tube in order to remove any remaining water.

1. Place the jug provided (or a container) on the open door.
2. Remove the tube from its seat and insert the end of it into the jug (or container).
3. Press the function knob to start draining the water into the jug (or container).



5. Return the tube to its original position, remove the jug (or container) and close the door.
6. Press the function knob to exit the function.



 To stop the current function and switch off the device, press the function knob for a few seconds.



Manual water filling

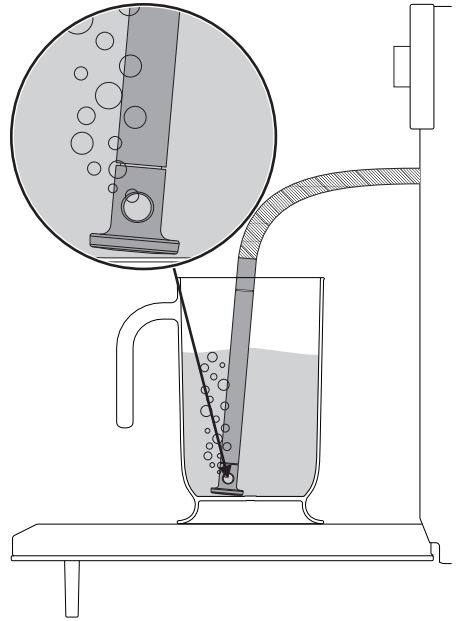


i This function allows you to fill the tank manually, if you want to carry out multiple steam cooking.

1. Fill the jug provided (or a container) with sufficient water for the cooking duration.
2. Open the oven door.
3. Place the jug (or container) on the open door.


i Note: the jug (or container) with the water must have a gross weight lower than 5 kg.

4. Extract the tube from its seat and immerse its end in the jug (or container) until it reaches all the way to the bottom.



5. Press the function knob to start drawing water into the appliance's tank.

i The device charges a quantity of water until the tank is completely filled.

 To stop the current function and switch off the device, press the function knob for a few seconds.

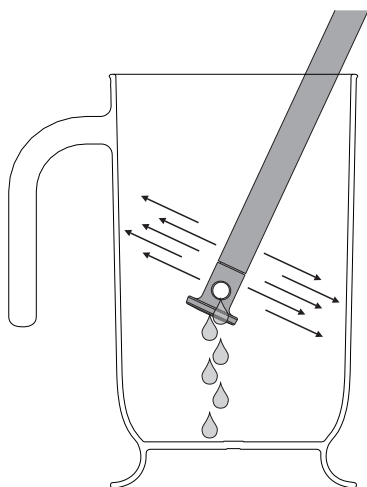


Use

When complete, the display will indicate that the water filling process is complete.



6. Shake the tube in order to remove any remaining water.



7. Return the tube to its original position, remove the jug (or container) and close the door.



When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. A bubbling noise may be heard; this is completely normal.

8. Press the function knob to exit the function.

For the following special functions

Vapor Clean

Reservoir cleaning

Manual descaling

see the "Cleaning and maintenance" section in this manual.



2.7 Secondary menu

The appliance also has a drop-down secondary menu allowing the user to:

- Activate or deactivate the Child lock.
- Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate internal light timed mode.
- Set the water hardness value.

With the appliance in Stand-by status

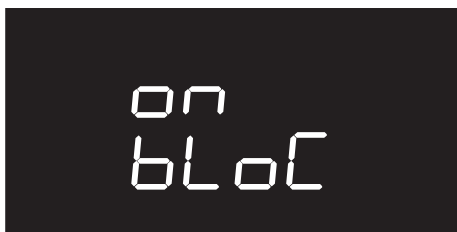
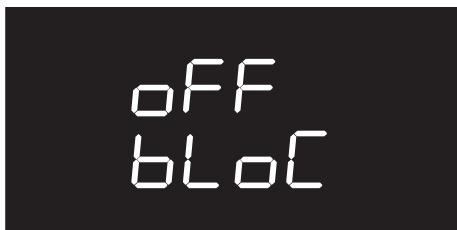
1. Activate the internal light by turning the temperature knob quickly.
2. Press and hold the temperature knob down for at least 5 seconds.
3. Turn the temperature knob to the left or right to change the status of the setting (**ON/OFF**) or to the right to increase the value to set or to the left to decrease it.
4. Press the temperature knob to move to the next mode.



Use

Child lock mode

This mode allows the appliance to lock the controls automatically after one minute of normal operation without any intervention from the user.



During normal operation it is indicated by the indicator light  coming on.

To release the lock temporarily during cooking, hold the temperature knob down for 5 seconds. One minute after the last setting the lock will become active again.



When the position of the knob is changed, the display will show **bLoC** for a few seconds.



It is still possible to turn the appliance off instantaneously by pressing and holding the function knob down for 3 seconds when in child lock mode.


Showroom mode (for exhibitors only)

This mode allows the appliance to deactivate all heating elements, while keeping the control panel active.



To use the appliance normally, set this mode to OFF.



If the mode is active, the indicator light  lights up on the display.

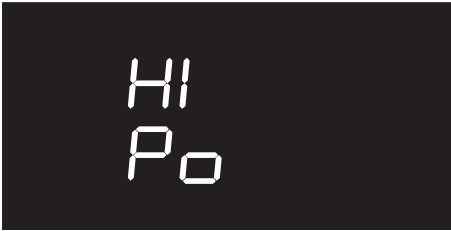


Low power mode

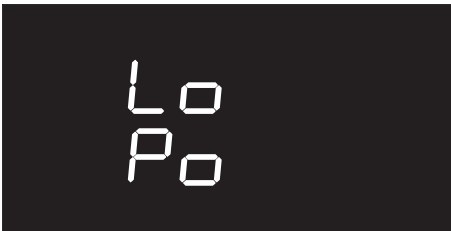
This mode allows the appliance to limit the power used.

Suitable for simultaneous use with further home appliances.

HI: normal power.




LO: low power.



Activating eco-logic mode means that preheating and cooking times may be extended.



If the mode is active, the indicator light  lights up on the display.

Keep Warm mode

In this mode, at the conclusion of the cooking cycle for which a duration was set (if not stopped manually), the appliance keeps freshly cooked food warm (at low temperatures) for around 1 hour.





Use

Eco-light mode

For greater energy savings, the light is automatically deactivated one minute from the start of cooking.



To stop the appliance from automatically deactivating the light after one minute, set this mode to OFF.



The manual off/on control is always available with both settings by turning the temperature knob to the right.

Water hardness setting mode



The appliance is factory set for water of medium hardness.



This mode allows you to set the water hardness value in order to optimize the descaling process.



It is possible to modify the water hardness setting from the minimum value (one bar)...



... Up to the maximum value (five bars).



Request information on the hardness of your water from your local water board.



If your mains water supply is too hard, we recommend using a water softener.



3 Cleaning and maintenance

3.1 Instructions



Improper use Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.



Improper use Risk of damage to the appliance

- Do not remove the seal on the face of the oven.

3.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always and only use specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



Cleaning and Maintenance

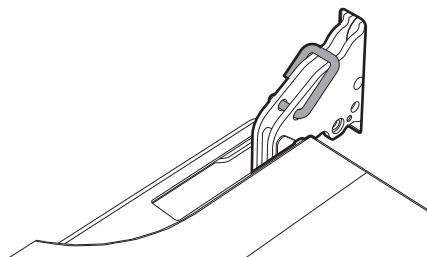
3.3 Cleaning the door

Removing the door

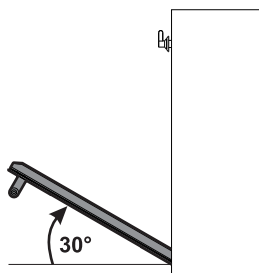
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

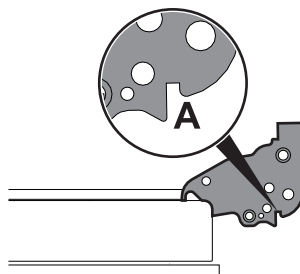
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.



We recommend the use of cleaning products distributed by the manufacturer.

Removing the internal glass panes

For easier cleaning the internal glass panes of the door can be removed.

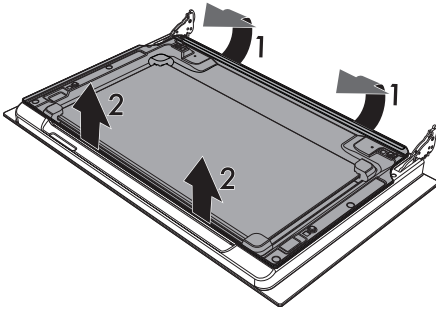
1. Open the door.

Cleaning and Maintenance

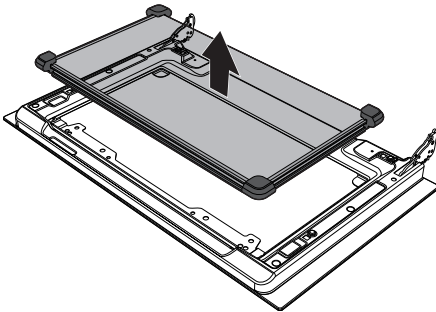


EN

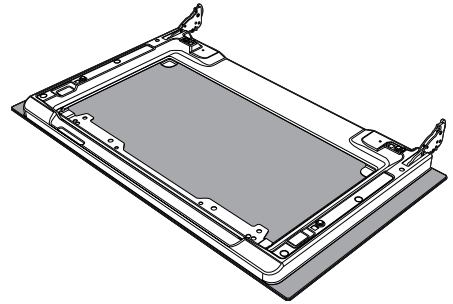
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
3. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the door.



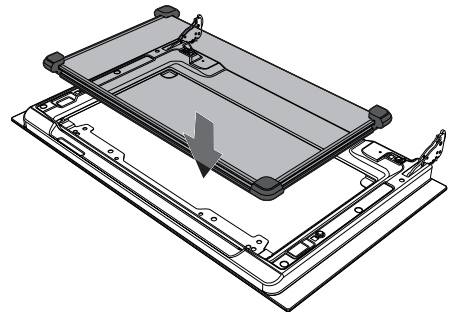
4. Raise the intermediate glass unit upwards.



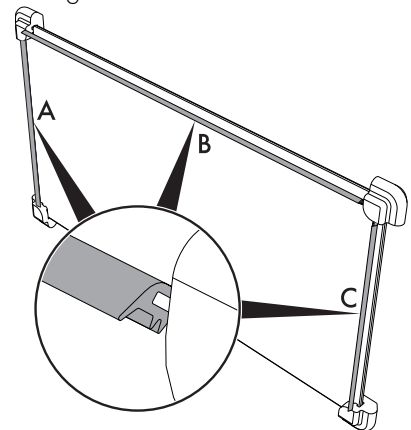
5. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



6. Reposition the intermediate glass unit.



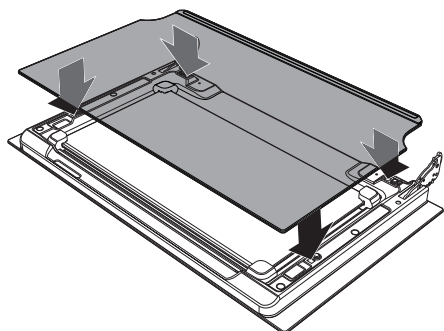
7. The rubber strips **A**, **B** and **C** of the intermediate glass unit must face the outer glass.





Cleaning and Maintenance

- Center and insert the 4 pins into their housings in the oven door by applying slight pressure.



3.4 Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

- the door
- The rack/tray support frames



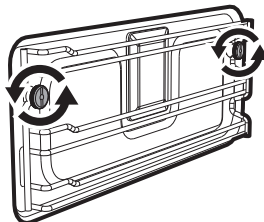
The appliance should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

Removing racks/trays support frames

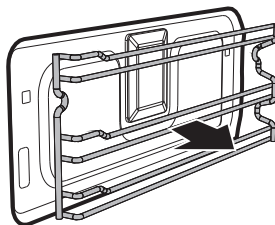
Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

1. Unscrew the frame fastening pins:



2. Pull the frame towards the inside of the oven to free it from the fastening pins.



3. When cleaning is complete, repeat the above procedures to put the guide frames back in.



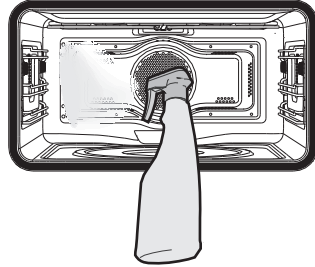
Vapor Clean

i Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. This process makes it possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapor for easier removal afterwards.


! **Improper use**
Risk of damage to surfaces

- Remove any large amounts of food residues or spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

- Spray a water and washing-up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.



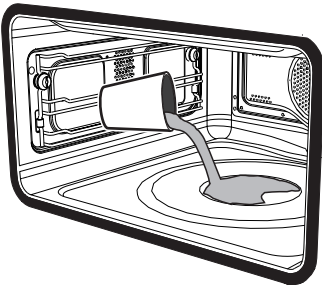
- Close the door.

 We recommend spraying approx. 20 times at the most.

Preliminary operations

Before starting the Vapor Clean function:

- Completely remove all accessories from inside the oven.
- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.




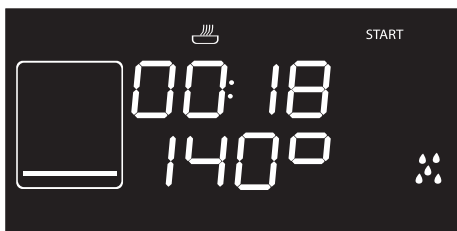


Cleaning and Maintenance

Vapor Clean cycle setting

i If the internal temperature is greater than that required for the Vapor Clean cycle, the cycle will be stopped immediately and the message **STOP** will appear on the display. Let the appliance cool down before activating the assisted cleaning cycle.

1. Press the function knob to activate the appliance.
2. Turn the function knob to the right or left to select the Vapor Clean function . The duration and temperature of the cleaning cycle will appear on the display.




3. Press the temperature knob to start the Vapor Clean cleaning cycle.

i The temperature and time parameters cannot be modified by the user.

Programmed Vapor Clean cycle

Like for the normal cooking functions, it is also possible to set an end time for the Vapor Clean function.

1. After selecting the Vapor Clean function, press the temperature knob. The indicator light  starts flashing. The display shows the function end time.



2. Turn the temperature knob right or left to delay the cooking end time.
3. Press the temperature knob to confirm the function end time.
4. Press the function knob. The appliance waits for the set start time.



End of the Vapor Clean cycle

At the end **STOP** appears on the display and a buzzer will sound that can be deactivated by pressing the temperature knob.

1. Press and hold the function knob for at least 3 seconds to exit the function.
2. Open the door and wipe away the less stubborn dirt with a microfiber cloth.
3. Use an anti-scratch sponge with brass filaments on tougher encrustations.
4. In case of grease residues use specific oven cleaning products.
5. Remove the residual water inside the oven.

For greater hygiene and to avoid food being affected by any unpleasant odors, we recommend that the oven is dried using a fan-assisted function at 320°F for approximately 10 minutes.



We recommend wearing rubber gloves for these operations.



For easier manual cleaning of parts that are difficult to reach, we recommend removing the door.

CLEAN: reservoir cleaning



To guarantee optimum performance of your appliance, we recommend cleaning the reservoir every 2-3 months.

1. Press and turn the function knob to select the **CLEAN** function.



2. Press the function knob to confirm your choice of function. The display will show a request to fill the reservoir.



3. Fill the jug provided (or a container) with a solution of water and citric acid.



We recommend mixing 30 g of citric acid with 1.5 liters of water.

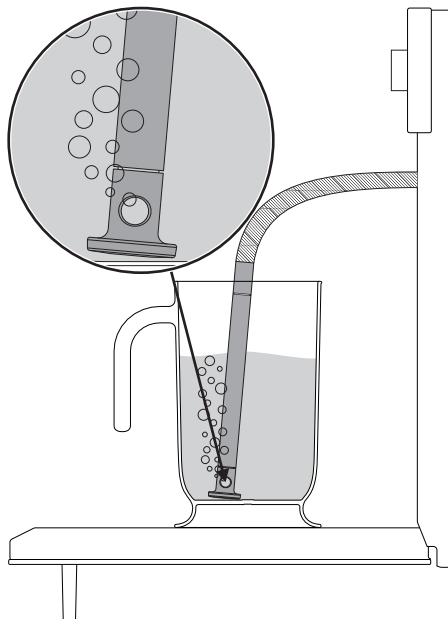


Cleaning and Maintenance

4. Open the oven door.
5. Place the jug (or container) on the open door.

i Note: the jug (or container) with the mixture must have a gross weight lower than 5 kg.

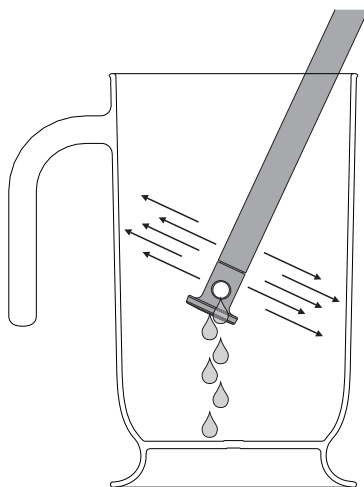
6. Extract the tube from its seat and immerse its end in the jug (or container) until it reaches all the way to the bottom.



7. Press the function knob to start filling the solution into the appliance's tank.

i The appliance will automatically draw sufficient solution to fill the reservoir.

8. When the appliance has finished taking in water, shake the tube to remove any residual water.



9. Return the tube to its original position, remove the jug (or container) and close the door.

i When the door is closed, an automatic system will automatically draw in any residual solution in the tube to avoid drips.

10. Press the function knob to start the tank cleaning process. The display will show the time left until the end of the cleaning cycle.

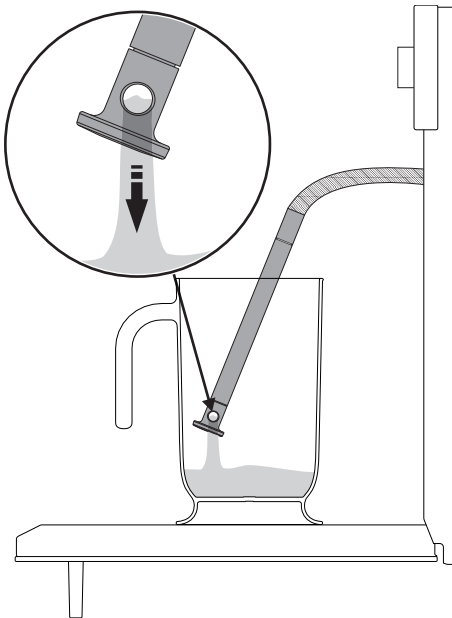
Cleaning and Maintenance



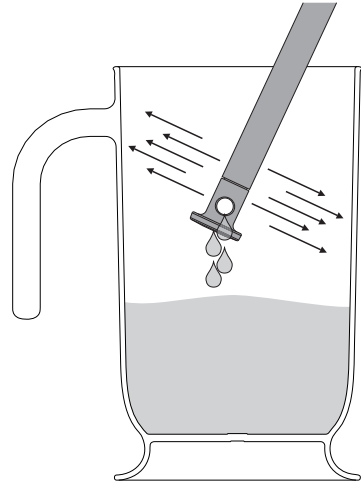
When the cleaning process is complete, a buzzer will sound and the display will show the solution draining screen.



11. Place the jug provided (or a container) on the open door.
12. Remove the tube from its seat and insert the end of it into the jug (or container).
13. Press the function knob to start draining the mixture into the jug (or container).



14. When finished, shake the tube in order to remove any remaining mixture.



15. Return the tube to its original position, remove the jug (or container) and close the door.



After cleaning the tank with the water and citric acid solution, perform at least one more **CLEAN** function with clean water in order to rinse any impurities from the tank.



Cleaning and Maintenance

Descaling

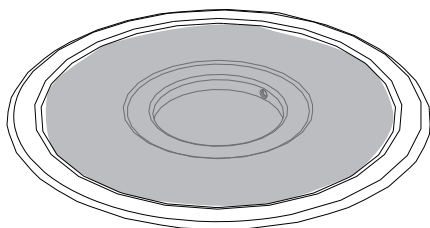


The presence of scale due to lack of descaling can compromise correct operation of the appliance in the long term.

The following message will periodically appear on the appliance's display, notifying you that it is necessary to perform descaling of the evaporation tray on the base of the oven:



1. Open the door completely.
2. Pour approximately 250 ml of white vinegar into the evaporation tray, thus also covering part of the base of the oven.



3. Press the function knob to start the descaling function.



4. At the end of the descaling process, remove the vinegar from the base of the oven with the supplied sponge.
5. Use a dish sponge on softened encrustations in order to remove the largest possible quantity of scale.
6. When you have finished cleaning, close the door again.



We recommend performing descaling every time this is indicated on the display in order to keep the boiler in perfect operating condition.



If you wish to skip the descaling process, hold down the function knob for a few seconds.



Note: the descaling process can be skipped three consecutive times. After this, the appliance will not allow you to run any other function until the descaling process is performed.



Manual descaling

When you wish to perform descaling in advance, you can run the function manually:

7. Press and turn the function knob to select the **DEC** descaling function.



8. Proceed with the procedure described in the "Removing racks/trays support frames" chapter, beginning at point 1.

What to do if...

The display is completely off:

- Check the mains power supply.
- Check that any circuit breaker/switch upstream of the appliance power supply connection is in the "ON" position.

The appliance does not heat up:

- Check whether the "showroom" mode has been set (for further details see "Secondary menu").

The controls do not respond:

- Check whether the "child lock" mode has been set (for further details see "Secondary menu").



If the problem has not been resolved or in the case of other types of fault, contact your local technical support center.



If other ERRx error messages are indicated:

Note down the error message, function and set temperature and contact your local technical support center.



Cleaning and Maintenance

3.5 Extraordinary maintenance



Live parts
Danger of electrocution

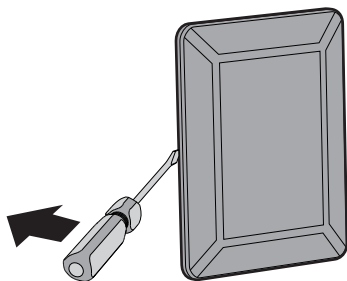
- Unplug the appliance.

Replacing the internal light bulb

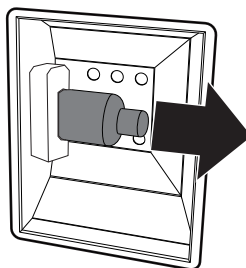
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Take care not to scratch the enamel of the oven cavity wall.

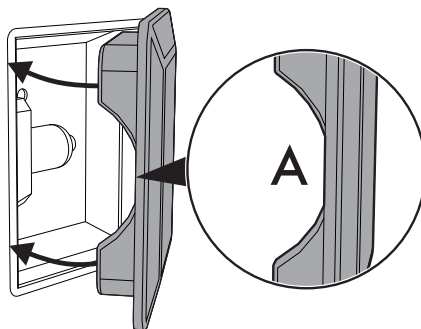


4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

5. Replace the light bulb with one of the same type (40 W).
6. Refit the cover. Ensure the molded part of the glass (**A**) is facing the door.



7. Press the cover completely down so that it attaches perfectly to the bulb support.