Instructions for use

KitchenAid

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These instructions are also available on the website: www.kitchenaid.eu

IMPORTANT SAFETY INSTRUCTIONS

SAFETY IS OUR PRIORITY

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.



This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others. All safety warnings are preceded by the danger symbol and the text shown here:

⚠ DANGER — **Indicates a hazardous situation which, if not avoided, will cause serious injury.**

⚠ WARNING — **Indicates a hazardous situation which, if not avoided, could cause serious injury.**

All safety warnings give specific details of the potential risk present, and indicate how to reduce the risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- Use protective gloves to perform all unpacking and installation operations.
- The appliance must remain disconnected from the power supply before any installation work is carried out.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Replacement of power cables must be carried out by a qualified electrician. Contact an authorised After-Sales Service.
- Regulations require that the appliance be earthed.

- Once the appliance is fitted in its housing, the power cable must be long enough to connect the appliance to the main power supply.
- For installation to comply with current safety regulations, an omnipolar disconnect switch with minimum contact gap of 3 mm must be used.
- Do not use multiple plug adaptors if the oven is fitted with a plug.
- Do not use extension leads.
- Do not pull the power supply cable.
- The electrical components must not be accessible to the user after installation.
- Do not use the surface of the induction plate if it is cracked, and switch off the appliance to avoid the possibility of electric shock (only for models with induction function).
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance, for cooking food. No other use is permitted (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect setting of the controls.
- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Very young (0-3 years) and young children (3-8 years) must be kept away unless continuously supervised.
- Children aged 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can only use this appliance if they are supervised or have been

given instructions on safe appliance use, and if they understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

- During and after use, do not touch the heating elements or interior surfaces of the appliance – risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance.
- The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food drying.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol

evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.
- Never use steam cleaning equipment.
- Do not touch the oven during the pyrolysis cycle. Keep children away from the oven during the pyrolysis cycle. Any excess spillage must be removed from the oven cavity before the cleaning cycle (only for ovens with pyrolysis function).
- During and after the pyrolysis cycle, animals must be kept away from the appliance (only for ovens with pyrolysis function).
- Use only the temperature probe recommended for this oven.
- Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass, as these can scratch the surface, which may result in the glass shattering.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use aluminium foil to cover food in the cooking vessel (only for ovens with a cooking vessel supplied).

SCRAPPING OF HOUSEHOLD APPLIANCES
- This appliance is manufactured with recyclable or reusable materials. Scrap the appliance in accordance with local regulations on waste disposal. Before scrapping, cut off the power cords so that the appliances cannot be connected to the mains.
- For further information on the treatment, recovery and recycling of household appliances, contact the competent local authority, the domestic waste collection service or the shop where you purchased the product.

Installation

After unpacking the oven, ensure that it has not been damaged during transit and that the oven door closes properly.
In the event of problems, contact the dealer or your nearest After-Sales Service. To avoid any damage, only remove the oven from its polystyrene foam base at the time of installation.

PREPARING THE HOUSING UNIT

- Kitchen units in contact with the oven must be heat-resistant (min. 90 °C).
- Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

Electrical connection

Ensure that the power voltage specified on the appliance rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).
Power cable replacement (type H05 RR-F 3 x 1.5 mm^2) must be carried out by a qualified electrician. Contact an authorised After-Sales Service.
The oven is programmed to operate with power absorption above 2.5 kW (indicated by "HIGH" in the settings, as shown in the figure below) which is compatible with a domestic power supply above 3 kW. If the household has a lower power supply, the setting must be lowered ("LOW" in the settings).
The table below details the recommended electrical power settings for the various countries.

COUNTRY	ELECTRICAL POWER SETTING
GERMANY	HIGH
SPAIN	LOW
FINLAND	HIGH
FRANCE	HIGH
ITALY	LOW
NETHERLANDS	HIGH
NORWAY	HIGH
SWEDEN	HIGH
U.K.	LOW
BELGIUM	HIGH

1. To change the power absorption setting, turn the "Functions" knob to "CLOCK" , then select "POWER" with the browse knob.
2. Press ✓ to access the setting.
3. Turn the "Browse" knob to select the desired setting and confirm by pressing button ✓.

GENERAL RECOMMENDATIONS

Before use:

- Remove cardboard protection pieces, protective film and adhesive labels from the oven and the accessories.
- Remove the accessories from the oven and heat it at 200 °C for about one hour to eliminate the smell and fumes from the protective grease and insulating materials.

During use:

- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Do not pour water into the inside of a hot oven; this could damage the enamel coating.
- Do not drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Ensure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Do not expose the oven to atmospheric agents.

Safeguarding the environment

Disposal of packing materials

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



Appliance scrapping

- This appliance is marked in compliance with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).
- By ensuring correct disposal of the product, the user can help prevent potential negative consequences for the environment and human health.
- The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

Energy saving tips

- Only preheat the oven if specified in the cooking table or your recipe.
- Use dark lacquered or enamelled baking moulds as they absorb heat far better.

Eco design Declaration

- This appliance meets the eco design requirements of European regulation no. 65/2014 and no. 66/2014 in conformity with European standard EN 60350-1.

Troubleshooting guide

The oven does not work:

- Check the mains electrical power and ascertain whether the oven is connected to the electrical supply.
- Switch the oven off and then on again to see whether this eliminates the fault.

The electronic programmer does not work:

- If the display shows the letter " F" followed by a number, contact your nearest After-Sales Service. Specify in this case the number after the letter " F".

After-Sales Service

Before contacting the After-Sales Service:
- See whether you can solve the problem with the help of the suggestions given in the "Troubleshooting guide".
- Switch the appliance off and then on again it to see whether the problem has been eliminated.

If the fault persists after the above checks, contact the nearest After-Sales Service.

Always specify:
- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word "Service" on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet;
- your full address;
- your telephone number.

SERVICE 0000 000 00000



If any repairs are required, contact an **authorised After-Sales Service** (to guarantee use of original spare parts and correct repair).

Cleaning

⚠ WARNING

- **Do not use steam cleaners.**
- **Do not clean the oven until it is cool to the touch.**
- **Disconnect the appliance from the mains power supply.**

Oven exterior
IMPORTANT: do not use corrosive or abrasive detergents. If any of these products comes into contact with the appliance, clean immediately with a damp microfibre cloth.
- Clean the surfaces with a damp microfibre cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

Oven interior
IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.
- Allow the oven to cool after every use, then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Do not use corrosive or abrasive detergents.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).

N.B: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.

Accessories:
- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a washing-up brush or sponge.

Cleaning cycle of ovens with pyrolysis function (if present):

⚠ WARNING

- **Do not touch the oven during the pyrolysis cycle.**
- **Keep children away from the oven during the pyrolysis cycle.**
- **Keep animals away during and after the pyrolysis cycle.**

This function burns off spatter occurring inside the oven during cooking at a temperature of approx. 500 °C. At this high temperature, the deposits turn into a light ash which can be easily wiped away with a damp cloth, once the oven is cool. Do not select the pyrolysis function after every use, only when the oven is very dirty or produces smoke or fumes while preheating or cooking.

Cleaning

- If the oven is installed below a hob, ensure that all burners or electric hotplates are switched off during the self-cleaning (pyrolysis) function
- Remove all accessories before running the pyrolysis function (including the lateral grids).
- For optimum cleaning of the oven door, remove the worst soiling with a damp sponge before using the pyrolytic function.

The appliance is equipped with 2 pyrolysis functions:

1. Energy-saving cycle (PYRO EXPRESS/ECO): which consumes approximately 25 % less energy than the standard cycle. Select it at regular intervals (after cooking meat on 2 or 3 consecutive occasions).
2. Standard cycle (PYRO): which is suitable for cleaning a very dirty oven.
   - In any case, after a certain number of uses and depending on how dirty the oven is, a message on the oven display advises you to run a self-cleaning cycle.

N.B: during the pyrolysis function, the oven door will not open; it will remain locked until the temperature inside the oven has returned to an acceptably safe level.

Maintenance

⚠ WARNING

- **Use protective gloves.**
- **Ensure that the oven is cold before carrying out the following operations.**
- **Disconnect the appliance from the mains power supply.**

REMOVING THE DOOR

To remove the door:

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (fig. **1**).
3. Close the door as far as it will go (**A**), lift it up (**B**) and turn it (**C**) until it is released (**D**) (fig. **2**).

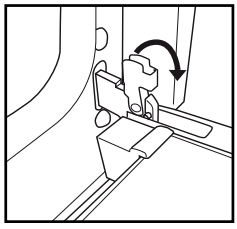


Fig. **1**

To refit the door:

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door.

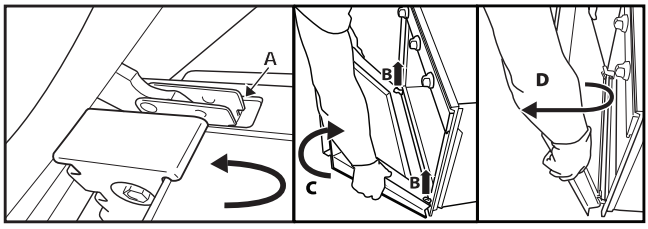


Fig. **2**

Maintenance

REMOVING THE SIDE GRILLES

1. To remove the grids, lift them up (**1**) and turn them (**2**) as shown in fig. **3**.

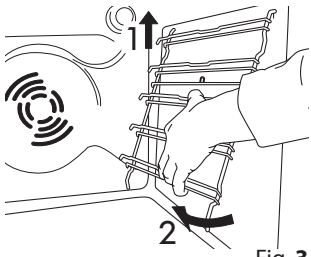


Fig. **3**

REPLACING THE LAMP

To replace the rear lamp (if present)

1. Disconnect the oven from the mains power supply.
2. Unscrew the lamp cover, replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.

N.B:

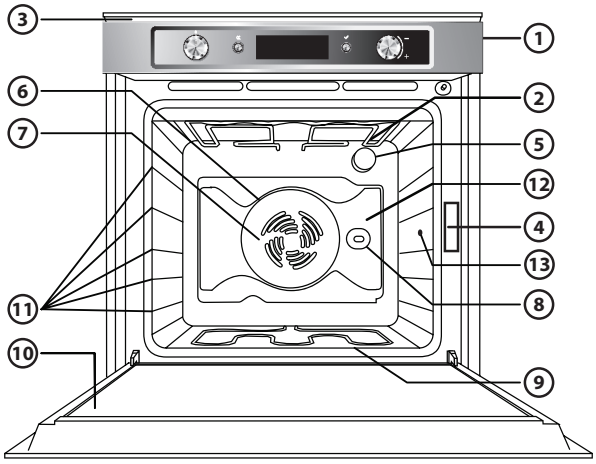
- Use only 25-40 W/230 V type E-14, T300 °C incandescent lamps, or 20-40 W/230 V type G9, T300 °C halogen lamps.
- The lamp used in the appliance is specifically designed for electrical appliances, and is not suitable for household room illumination (Commission Regulation (EC) no. 244/2009).
- Lamps are available from our After-Sales Service.

IMPORTANT:

- **If using halogen lamps, do not handle with bare hands, since fingerprints can damage them.**
- **Do not use the oven until the lamp cover has been put back in place.**

Instruction for oven use

FOR ELECTRICAL CONNECTION, SEE THE PARAGRAPH ON INSTALLATION



1. Control panel
2. Upper heating element/grill
3. Cooling fan (not visible)
4. Rating plate (not to be removed)
5. Lamps
6. Circular heating element (not visible)
7. Fan
8. Rotisserie (if supplied)
9. Bottom heating element (not visible)
10. Door
11. Position of shelves (the number of shelves is indicated on the front of the oven)
12. Rear wall
13. Meat probe connection

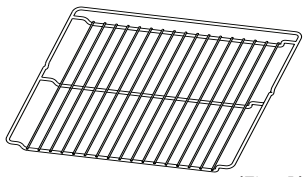
N.B:

– During cooking, the cooling fan may switch on at intervals in order to minimise energy consumption.
– At the end of cooking, after the oven has been switched off, the cooling fan may continue to run for a while.
– When the oven door is opened during cooking, the heating elements switch off.

Instruction for oven use

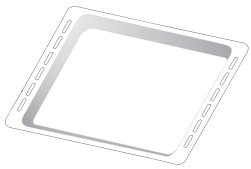
ACCESSORIES SUPPLIED

A. WIRE SHELF: the wire shelf can be used to grill food or as a support for pans, cake tins and other oven-proof cookware.



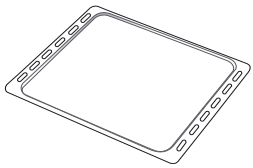
(Fig. **A**)

B. DRIP TRAY: the drip tray is designed to be positioned under the wire shelf in order to collect fat or as an oven tray for cooking meat, fish,vegetables, focaccia, etc.



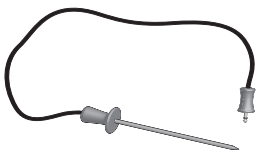
(Fig. **B**)

C. BAKING TRAY: for making bread and pastry products, but also roasts,fish en papillotte, etc.



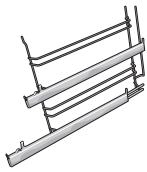
(Fig. **C**)

D. MEAT PROBE: for measuring the core temperature of food during cooking.



(Fig. **D**)

E. SLIDING SHELVES (if present): for easier handling of shelves and trays.



(Fig. **E**)

The number of accessories may vary according to which model is purchased.

ACCESSORIES NOT SUPPLIED

Other accessories can be purchased separately from the After-Sales Service.

Instruction for oven use

INSERTING WIRE SHELVES AND OTHER ACCESSORIES IN THE OVEN

1. Insert the wire shelf horizontally, with the raised part "A" upwards (Fig. **1**).
2. Other accessories, such as the drip tray and baking tray, are inserted in the same way as the wire shelf (Fig. **2**).

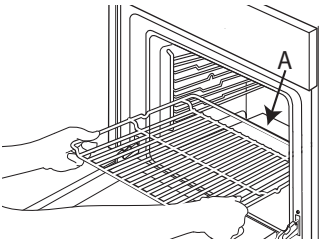


Fig. 1

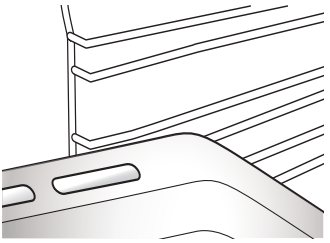
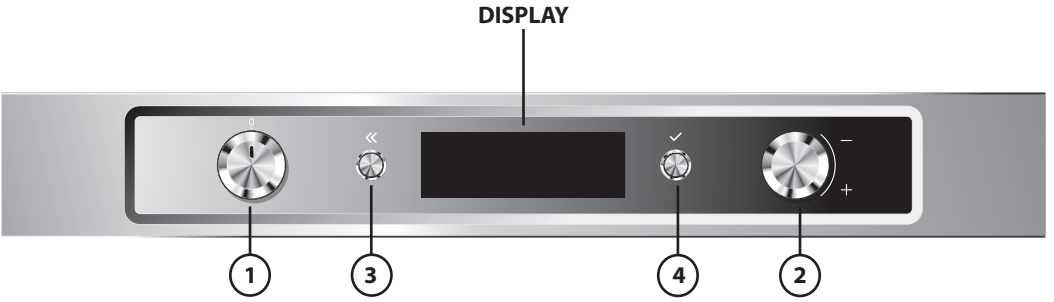


Fig. 2

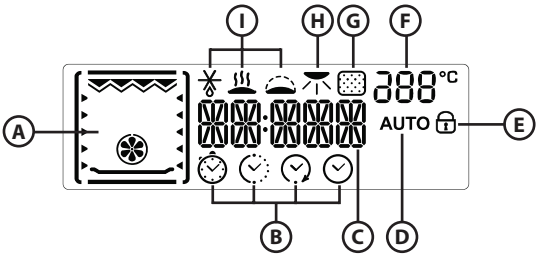
CONTROL PANEL DESCRIPTION



1. **FUNCTIONS KNOB:** On/off and function selector knob
2. **BROWSE KNOB:** for browsing the menu and adjusting pre-set values
3. **BUTTON** ⟪: to return to the previous screen
4. **BUTTON** ✓: to select and confirm settings

Instruction for oven use

DESCRIPTION OF DISPLAY

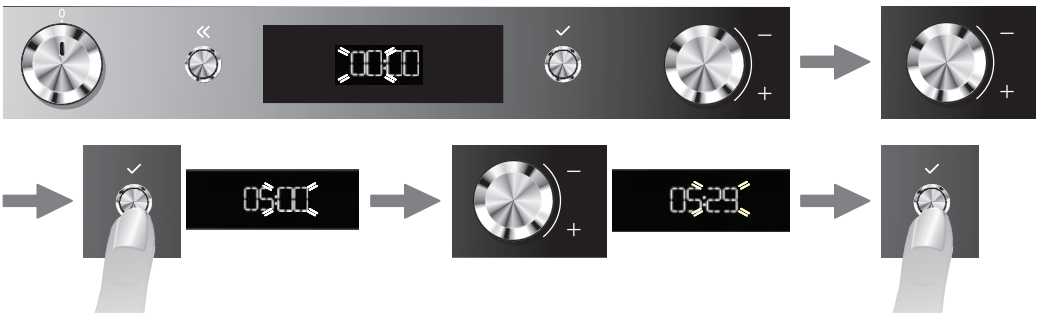


A. Display of heating elements activated during the various cooking functions
B. Time management symbols: timer, cooking time, end of cooking time, time
C. Information regarding selected functions
D. Automatic BREAD/PIZZA function selected
E. Indication of door locked during automatic cleaning cycle (pyro-cleaning)
F. Internal oven temperature
G. Pyro-cleaning function
H. Browning
I. Special functions: defrosting, keeping warm, yogurt, rising, slow cooking meat, slow cooking Fish,"Eco", "Forced air".

STARTING THE OVEN – SETTING LANGUAGE

When the oven is first switched on, the display shows ENGLISH.
Turn the Browse knob until the desired language is displayed, and then press the button ✓ to confirm.

STARTING THE TIME

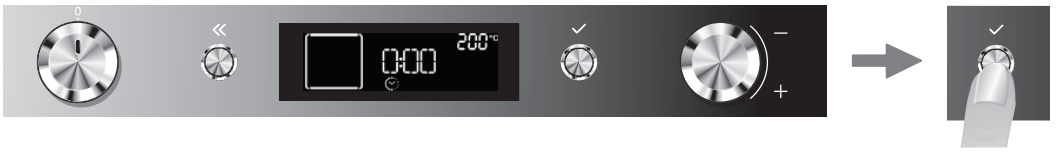


After setting the language, the time must be set on the clock. The two hour digits flash on the display.

1. Turn the "Browse" knob to display the correct hour.
2. Press the button ✓ to confirm; the two minute digits flash on the display.
3. Turn the "Browse" knob to display the correct minutes.
4. Press button ✓ to confirm.

To change the time, e.g. following a power cut, see the next paragraph (SETTINGS).

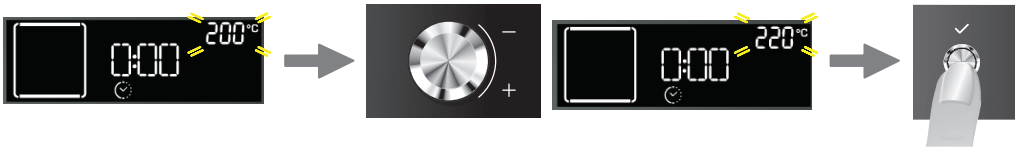
SELECTING COOKING FUNCTIONS



1. Turn the "Functions" knob to the desired function: The cooking settings are shown on the display.
2. If the values shown are those desired, press ✓. To change them, proceed as indicated below.

Instruction for oven use

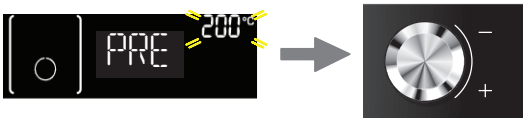
SETTING THE TEMPERATURE/OUTPUT OF THE GRILL
To change the temperature or output of the grill, proceed as follows:



1. Turn the "Browse" knob to display the desired value.
2. Press button ✓ to confirm.

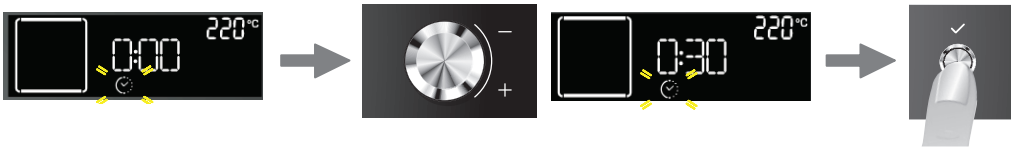
The oven automatically confirms your selection 10 seconds after the last operation.

FAST PREHEATING



1. Turn the "Functions" knob to select the fast preheating function.
2. Confirm by pressing ✓ : the settings are shown on the display.
3. If the proposed temperature is that desired, press button ✓ . To change the temperature, proceed as described in previous paragraphs. The message PRE appears on the display. When the set temperature is reached, the corresponding value (e.g. 200 °C) appears on the display and the acoustic signal sounds.
   At the end of preheating, the oven automatically selects the conventional function.
   At this point food can be placed in the oven for cooking.
4. If you wish to set a different cooking function, turn the "Functions" knob and select the desired function**.**

SETTING COOKING TIME
This function can be used to cook food for a set length of time, from a minimum of 1 minute to the maximum time allowed by the selected function, after which the oven switches off automatically.



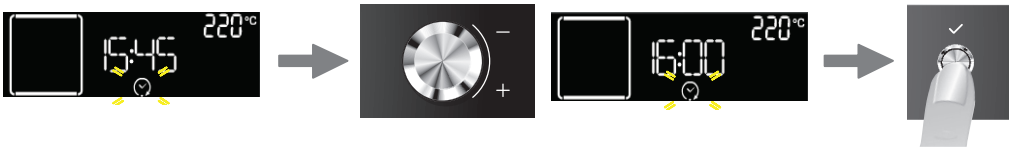
1. Once the temperature is confirmed, the symbol ⏲ flashes.
2. Turn the "Browse" knob to display the desired cooking time.
3. To confirm the cooking time, press button ✓.

The oven automatically confirms your selection 10 seconds after the last operation.

SETTING END OF COOKING TIME / DELAYED START

IMPORTANT: the start-delayed setting is not available for the following functions: FAST PREHEATING, BREAD/PIZZA.
N.B. with this setting, the selected temperature is reached in a more gradual way, so cooking times will be slightly longer than stated in the cooking table.
The end of cooking time can be set, delaying the start of cooking by up to a maximum of 23 hours and 59 minutes. This can only be done once the cooking time has been set.
After setting the cooking time, the display shows the end of the cooking time (for example 15:45) and the symbol ⏲ flashes.

Instruction for oven use



To delay the end of the cooking time, and thus also the cooking start time, proceed as follows:

1. Turn the "Browse" knob to display the time at which you wish cooking to end (for example 16:00)
2. Confirm the selected value by pressing button ✓ : the two dots in end of cooking time flash, indicating that the setting has been made correctly.
3. The oven will automatically delay the start of cooking so as to finish cooking at the set time.

At any time, however, set values (temperature, grill setting, cooking time) can be changed using button « to go back, followed by the "Browse" knob to change values and button ✓ to confirm.

TIMER



This function can be used only with the oven switched off and is useful for monitoring the cooking time of pasta, for example.
The maximum time which can be set is 23 hours and 59 minutes.

1. With the "Functions" knob at zero, turn the "Browse" knob to display the desired time.
2. Press button ✓ to start the countdown. When the set time has elapsed, the display will show "END" and an acoustic signal will sound. To mute the acoustic signal, press button ✓ (the time of day appears on the display).

SELECTING SPECIAL FUNCTIONS

Turn the "Functions" knob indicator to "DEFROST" to access a submenu containing seven special functions. To browse, select and start one of these functions, proceed as follows:

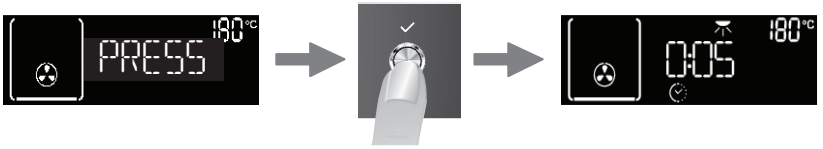


1. Turn the "Functions" knob to "DEFROST" along with this function's corresponding symbol.
2. Turn the "Browse" knob to scroll the list of functions: DEFROST, KEEP KEEPING, YOGURT, RISING,SLOW COOKING MEAT, SLOW COOKING FISH, ECO FORCED AIR.
3. Press button ✓ to confirm.

Instruction for oven use

BROWNING

At the end of cooking, with certain functions, the display indicates the possibility of browning. This function can only be used when cooking time has been set.



At the end of the cooking time, the display shows: "PRESS ✓ TO BROWN". Press button ✓ , and the oven starts a 5-minute browning cycle. This function can be selected consecutively a maximum of twice.

BREAD/PIZZA FUNCTION SELECTION

Turn the "Functions" knob indicator to "BREAD" to access a submenu containing two automatic cooking functions for "bread" and "pizza".

Bread



1. Turn the "Functions" knob to "BREAD" and AUTO at the side.
2. Press ✓ to select the function.
3. Turn the "Browse" knob to set the required temperature (between 180 °C and 220 °C) and confirm with button ✓ .
4. Turn the "Browse" knob to set the required cooking duration and press ✓ to start cooking.

Pizza

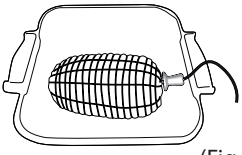


1. Turn the "Functions" knob to "BREAD". To select the "PIZZA" function, proceed as follows:
2. Turn the "Browse" knob: "PIZZA" appears on the display.
3. Press to ✓ select the function.
4. Turn the "Browse" knob to set the required temperature (between 220 °C and 250 °C) and confirm with button ✓.
5. Turn the "Browse" knob to set the required cooking duration and press ✓ to start cooking.

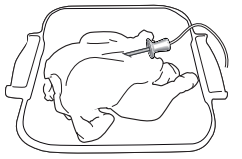
Instruction for oven use

MEAT PROBE (PROBE)

The meat probe supplied allows the exact temperature (up to 100°C) to be measured during cooking, to ensure optimum cooking.
Based on the food being cooked, the required core temperature can be set.
It is very important to position the probe accurately in order to obtain perfect cooking results. Insert the probe fully into the thickest part of the meat, avoiding bones and fatty parts (fig. **1**). For poultry, the probe should be inserted sideways, in the middle of the breast, taking care to ensure that the tip does not end up in a hollow part (fig. **2**).
In the case of meat with very irregular thickness, check that it is cooked properly before removing it from the oven. Connect the end of the probe with the hole located on the right wall of the oven chamber.



(Fig. **1**)



(Fig. **2**)

Meat probe cooking function
When the meat probe is inserted, the cavity temperature is managed as defined for the selected function, but the cooking processes finish once the temperature measured reaches the estimated meat probe target set by the customer.
There is no specified menu for the meat probe cooking functions, but it is always possible to switch from a traditional function to a "Meat probe function". This occurs when the meat probe is inserted.
An acoustic signal sounds when the meat probe is detected, and "PROBE" appears on the display for 3 seconds. The display then shows the current information again.



If the Functions knob is not turned to Standby or Lamp, the display shows the general information on the cooking functions and the temperature set for the meat probe.



If the meat probe is inserted and detected at the start of a function (quick preheating, grill, special functions, browning) without probe enabling, cooking will not start until the probe is removed. An alarm signal sounds and the following message is displayed:







Since the end of cooking depends on the temperature set for the meat probe, a countdown timer cannot be set for the function, and therefore a cooking function with delayed start cannot be set.
After selecting a cooking function, adjust the oven temperature (at the top right of the display) by turning the knob +/- and confirming with the key ✓. The value to be set for the meat probe (at the bottom right of the display) can now be changed: turn the knob +/- and confirm with the key ✓ to start cooking.
The oven and meat probe temperature can be changed at any time during cooking. To change the oven temperature, just turn the knob +/-; to change the meat probe temperature, press the key ✓ twice, turn the knob +/- to set the value and confirm with the key ✓. The meat probe default value is 70 °C, and can be adjusted with minimum steps of 1 °C.
When the meat probe is detected at the start of or during a function, all the preheating phases are skipped and the first cooking phase of the selected function is carried out; the lamp stays ON until the meat probe is removed and no longer detected.
If the probe is removed during operation, the display shows the minutes of cooking and the counter increases the value until the user stops the function or inserts the meat probe again.
When the end of cooking is reached, "END" flashes in the display.

Instruction for oven use

SETTINGS
Turn the "Functions" knob indicator to "CLOCK" to access a submenu containing five display settings which can be changed.

Clock
Turn the "Browse" knob to display "CLOCK". To change the time of day, see the previous paragraph (SETTING THE TIME).

Brightness
To change the display brightness, proceed as follows:
1. Turn the "Browse" knob to display "BRIGHTNESS".
2. Press button ✓ : number 1 appears on the display.
3. Turn the "Browse" knob to increase or decrease brightness and confirm by pressing ✓.

Sound
To activate or deactivate the acoustic signal, proceed as follows:
4. Turn the "Browse" knob to display "SOUND".
5. Press ✓ to access the setting (ON/OFF).
6. Turn the "Browse" knob to select the desired setting and confirm by pressing button ✓.

Eco
With the ECO mode selected (ON), the display reduces the brightness, showing the clock when the oven is in stand-by position for 3 minutes. To view information on the display, simply press a button or turn a knob.
1. Turn the "Browse" knob to display "ECO".
2. Press ✓ to access the setting (ON/OFF).
3. Turn the "Browse" knob to select the desired setting and confirm by pressing button ✓.
4. If the Eco mode is activated during a cooking function, the cavity lamp will be switched off after 1 minute of cooking and reactivated for each user interaction.

Power
1. To change the power absorption setting, turn the "Functions" knob to "CLOCK" , then select "POWER" with the browse knob.
2. Press ✓ to access the setting
3. Turn the "Browse" knob to select the desired setting and confirm by pressing button ✓.

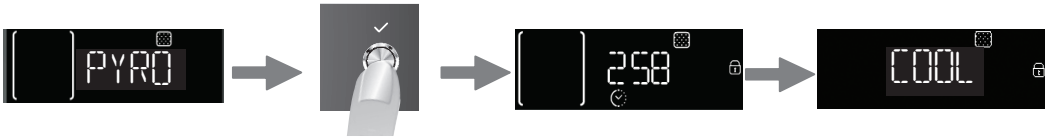
For further information, see the relevant section in the INSTALLATION paragraph (page 8).

Language
1. Turn the "Browse" knob to display "LANGUAGE".
2. Press ✓ to access the setting.
3. Turn the "Browse" knob until the desired language is displayed, and then press the confirmation button ✓ .

Instruction for oven use

AUTOMATIC OVEN CLEANING

For a description of this function, see the chapter CLEANING and the functions table on page 7.



To activate the oven's automatic cleaning cycle (pyro-cleaning), proceed as follows:

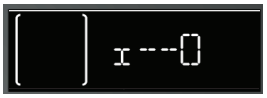
1. Turn the "Functions" knob to PYRO.
2. Press button ✓ to confirm your choice and start the pyro-cleaning cycle.

To select ECO pyro-cleaning, turn the "Browse" knob: the word ECO appears at the bottom right of the display. Press button ✓ to start the shorter program.

During pyro-cleaning, the oven door is automatically locked and the symbol 🔒 appears on the display. The door remains locked at the end of the cleaning cycle: "COOL" appears on the display, indicating the oven is still cooling down. When the oven cools to a safe temperature, the symbol 🔒 switches off and the display shows "END".

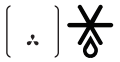
KEY-LOCK

This function can be used to lock the buttons and knobs on the control panel.



To activate it, press « and ✓ at the same time for at least 3 seconds. When activated, the functions associated with the buttons are locked and the display shows a key symbol. This function can also be activated during cooking. To deactivate it, repeat the above procedure. When the key-lock function is activated, the oven can be switched off by turning the knob to 0 (zero). In this case, however, the previously selected function will have to be set again.

Functions description table

FUNCTION SELECTOR KNOB			
0		**OFF**	To stop cooking and switch off the oven.
		**LAMP**	To switch the oven interior light on/off.
SPECIAL FUNCTIONS	BROWSE KNOB	 **DEFROST**	To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.
		 **KEEP KEEPING**	For keeping just-cooked food hot and crisp (e.g: meat, fried food or flans). Place food on the middle shelf. The function will not activate if the temperature in the oven is above 65°.
		 **YOGURT**	For preparing homemade yogurt. Use small china jars or aluminium foil baking cups. Cover with aluminium foil before placing in the appliance. Position the drip tray with the containers on the 1st shelf. The oven does not have to be preheated.
		 **RISING**	For optimal rising of sweet or savoury dough. Place the dough on the 2nd shelf. The oven does not have to be preheated. To safeguard the quality of proving, do not activate the function if the oven is still hot after a cooking cycle.
		 **MEAT SLOW COOKING**	For slow cooking of meat at 90 °C. This function offers slow cooking which ensures the food remains tender and succulent. For roast joints, brown in the pan first in order to seal in the meat's natural juices. Cooking times range from 4 hours for 1 kg joints to 6-7 hours for 3 kg joints. For optimum results, avoid opening the oven door during cooking and use a cooking thermometer to check the core temperature of the meat.
		 **FISH SLOW COOKING**	To cook fish gently at 85 °C. This function offers slow cooking, which ensures that the food remains tender and succulent. Thanks to the low temperature, the food does not brown on the outside and the end result is similar to steam cooking. Cooking times range from 2 hours for 300 g of fish to 4-5 hours for 3 kg of fish. For optimum results, keep the oven door openings to a minimum during cooking in order to avoid heat dispersion.
		 **ECO FORCED AIR**	To cook stuffed roasts and pieces of meat on one shelf. This function uses discontinuous, delicate fan assistance, which prevents excessive drying of foods. In this ECO function, the light remains off during cooking and can be temporarily switched on by pressing the confirm button. To utilize ECO cycle thus reducing energy consumption, oven door should not be opened till completion of cooking recipe. It is advisable to use the 3rd level. The oven does not have to be preheated.
		**CONVENTIONAL**	For cooking any kind of dish on one shelf only. Use the 3rd shelf. To make pizza, savoury pies and sweets with liquid fillings, use the 1st or 2nd shelf. Preheat the oven before placing food inside.
		**CONVECTION BAKE**	For cooking meat and pies with a liquid filling (savoury or sweet) on a single shelf. Use the 3rd shelf. Preheat the oven before cooking.

Functions description table

FUNCTION SELECTOR KNOB			
	**FORCED AIR**		For cooking a variety of food requiring the same cooking temperature on two shelves at the same time (e.g: fish, vegetables, cakes). This function can be used to cook different foods without odours being transferred from one food to another. Use the 2nd shelf to cook on one shelf only. To cook on two shelves, use the 1st and 4th shelves after preheating the oven.
GRILL FUNCTIONS	BROWSE KNOB	 **GRILL**	For grilling steak, kebabs and sausages; for cooking vegetables au gratin and toasting bread. Place food on the 4th or 5th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd/4th shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking, the oven door must remain closed.
		 **TURBO GRILL**	For roasting large joints of meat (legs, roast beef, chicken). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking, the oven door must remain closed. With this function, you can also use the turnspit, if provided.
SETTINGS	BROWSE KNOB	**CLOCK** **BRIGHTNESS** **SOUND** **ECO** **POWER** **LANGUAGE**	For setting the display (language, time, brightness, volume, energy saving).
BREAD / PIZZA	BROWSE KNOB	 **BREAD**	For baking different types and sizes of pizza and bread. This function contains two programmes with predefined settings. Simply indicate the values required (temperature and time), and the oven will manage the cooking cycle automatically. Place the dough on the 2nd shelf after preheating the oven.
		 **PIZZA**	
	**AUTOMATIC OVEN CLEANING**		To burn off spatter occurring during cooking with an extremely high temperature cycle (approx. 500°). Two auto-cleaning cycles are available: a complete cycle (PYRO) and a shorter cycle (ECO). The complete cycle is best used only in the case of very dirty ovens, while the shorter cycle should be used at regular intervals.
	**FAST PREHEATING**		For preheating the oven rapidly

Cooking table

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories
Leavened cakes		YES	2 / 3	160 - 180	30 - 90	Cake tin on wire shelf
		YES	1 - 4	160 - 180	30 - 90	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
Filled pies (cheesecake, strudel, apple pie)		YES	3	160 - 200	30 - 85	Drip tray/ baking tray or cake tin on wire shelf
		YES	1 - 4	160 - 200	35 - 90	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
Biscuits/tartlets		YES	3	170 - 180	15 - 45	Drip tray / baking tray
		YES	1 - 4	160 - 170	20 - 45	Shelf 4: wire shelf
						Shelf 1: drip tray / baking tray
Choux pastry		YES	3	180 - 200	30 - 40	Drip tray / baking tray
		YES	1 - 4	180 - 190	30 - 40	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray / baking tray
Meringues		YES	3	90	110 - 150	Drip tray / baking tray
		YES	1 - 4	90	130 - 150	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray / baking tray
Bread / pizza / focaccia		YES	1 / 2	190 - 250	15 - 50	Drip tray / baking tray
		YES	1 - 4	190 - 250	20 - 50	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray / baking tray
Bread		YES	2	180 - 220	30 - 50	Drip-tray / baking tray or wire shelf
Pizza		YES	2	220 - 250	15 - 30	Drip-tray / baking tray
Frozen pizza		YES	3	250	10 - 15	Shelf 3: drip tray / baking tray or wire shelf
		YES	1 - 4	250	10 - 20	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray / baking tray
Savoury pies (vegetable pie, quiche lorraine)		YES	2 - 3	180 - 190	40 - 55	Cake tin on wire shelf
		YES	1 - 4	180 - 190	45 - 60	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
Vols-au-vent / puff pastry crackers		YES	3	190 - 200	20 - 30	Drip tray / baking tray
		YES	1 - 4	180 - 190	20 - 40	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray / baking tray
Lasagne / pasta bakes / cannelloni / flans		YES	3	190 - 200	45 - 65	Drip tray or oven tray on wire shelf
Lamb / veal / beef / pork, 1 kg		YES	3	190 - 200	80 - 110	Drip tray or oven tray on wire shelf

Cooking table

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories
Chicken / rabbit / duck 1 kg		YES	3	200 - 230	50 - 100	Drip tray or oven tray on wire shelf
Turkey / goose 3 kg		YES	2	190 - 200	80 - 130	Drip tray or oven tray on wire shelf
Baked fish / en papillote (fillet, whole)		YES	3	180 - 200	40 - 60	Drip tray or oven tray on wire shelf
Stuffed vegetables (tomatoes, courgettes, aubergines)		YES	2	180 - 200	50 - 60	Oven tray on wire shelf
Toast		-	5	3 (High)	3 - 6	Wire shelf
Fish fillets / steaks		-	4	2 (medium)	20 - 30	Shelf 4: wire shelf (turn food halfway through cooking) Shelf 3: drip tray with water
Sausages / kebabs / spare ribs / hamburgers		-	5	2 - 3 (medium-high)	15 - 30	Shelf 5: wire shelf (turn food halfway through cooking) Shelf 4: drip tray with water
Roast chicken 1-1.3 kg		-	2	2 (medium)	55 – 70	Shelf 2: wire shelf (turn food two thirds of the way through cooking) Shelf 1: drip tray with water
				3 (High)	60 – 80	Shelf 2: turnspit (if present) Shelf 1: drip tray with water
Roast beef, rare, 1 kg		-	3	2 (medium)	35 – 50	Oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Leg of lamb / shanks		-	3	2 (medium)	60 - 90	Drip tray or oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Roast potatoes		-	3	2 (medium)	35 - 55	Drip-tray / baking tray (if necessary, turn food two thirds of the way through cooking)
Vegetable gratin		-	3	3 (High)	10 – 25	Drip tray or oven tray on wire shelf
Lasagne and meat		YES	1 - 4	200	50 - 100*	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or oven tray on wire shelf
Meat & potatoes		YES	1 - 4	200	45 - 100*	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or oven tray on wire shelf
Fish & vegetables		YES	1 - 4	180	30 - 50*	Shelf 4: oven tray on wire shelf Shelf 1: drip tray or oven tray on wire shelf
Filled roast meats	 ECO	-	3	200	80 - 120*	Drip-tray or pan on rack
Meat cuts (rabbit, chicken, lamb)	 ECO	-	3	200	50 - 100*	Drip-tray or pan on rack

* Cooking time is approximate. Food can be removed from the oven at different times depending on personal preference.

Tested recipes

(in compliance with IEC 60350-1:2011-12 and DIN 3360-12:07:07)

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories and notes*
IEC 60350-1:2011-12 § 7.5.2						
Shortbread		YES	3	170	15 - 25	Drip tray / baking tray
		YES	1 - 4	150	25 - 35	Shelf 4: baking tray
						Shelf 1: drip tray/baking tray
IEC 60350-1:2011-12 § 7.5.3						
Small cakes		YES	3	170	20 - 30	Drip tray / baking tray
		YES	1 - 4	160	25 - 35	Shelf 4: baking tray
						Shelf 1: drip tray/baking tray
IEC 60350-1:2011-12 § 7.6.1						
Fat-free sponge cake		YES	2	170	30 - 40	Cake tin on wire shelf
		YES	1 - 4	160	35 - 45	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
IEC 60350-1:2011-12 § 7.6.2						
2 apple pies		YES	2/3	185	70 - 90	Cake tin on wire shelf
		YES	1 - 4	175	75 - 95	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
IEC 60350-1:2011-12 § 9.2						
Toast**		-	5	3 (High)	3 - 6	Wire shelf
IEC 60350-1:2011-12 § 9.3						
Burgers**		-	5	3 (High)	18 - 30	Shelf 5: wire shelf (turn food halfway through cooking)
						Shelf 4: drip tray with water
DIN 3360-12:07 § 6.5.2.3						
Apple cake, yeast tray cake		YES	3	180	30 - 40	Drip tray / baking tray
		YES	1 - 4	160	55 - 65	Shelf 4: baking tray
						Shelf 1: drip tray/baking tray
DIN 3360-12:07 § 6.6						
Roast pork		-	2	190	150 - 170	Level 2: drip-tray
DIN 3360-12:07 annex C						
Flat cake		YES	3	170	35 - 45	Drip tray / baking tray
		YES	1 - 4	160	40 - 50	Shelf 4: baking tray
						Shelf 1: drip tray/baking tray

The cooking table suggests the functions and ideal temperatures for obtaining best results with any type of recipe. For hot air cooking on a single level, it is advisable to use the second shelf and the same temperature suggested for "FORCED AIR" cooking on several levels.

* When not provided, accessories can be purchased from the After-Sales Service.

** When grilling, it is advisable to leave 3-4 cm free from the front edge of the grill to facilitate removal.

The indications given in the table are intended without the use of the sliding runners.

Energy efficiency class (according to EN 60350-1:2013-07)

Use the relevant table to carry out the tests.

Recommended use and tips

How to read the cooking table
The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance, and will depend on the amount of food and type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values. Use the accessories supplied and preferably dark-coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

Cooking different foods at the same time
Using the "FORCED AIR" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven.

Desserts
- Cook delicate desserts with the conventional function on one shelf only. Use dark-coloured metal cake tins and always position them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.
- To check whether a raising cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the cake "sinks" during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently.
- For sweets with moist fillings (cheesecake or fruit pies) use the "CONVECTION BAKE" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

Meat
- Use any kind of oven tray or Pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
- When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking.

To collect the cooking juices, it is advisable to place a drip-tray with half a litre of water directly under the rack on which the meat is placed. Top-up when necessary.

Recommended use and tips

Tips for dishes cooked using the traditional functions

Recipe	Shelf (from bottom)	Recommended cooking temperature (°C)	Recommended end temperature for meat probe (°C)
Roast beef, rare	2/3	200 - 220	48
Roast beef, medium	2/3	170 -190	60
Roast beef, well done	2/3	170 -190	68
Roast turkey	2/3	150 - 170	75
Roast chicken	2/3	200 - 210	83
Roast pork	2/3	170 -190	75
Roast veal	2/3	160 - 180	68

Turnspit (only in certain models)
Use this accessory to evenly roast large pieces of meat and poultry. Place the meat on the turnspit rod, tie it with string (if cooking a chicken), and check that it is secure before inserting the rod in the seat located on the front wall of the oven and resting it on the support. To prevent smoke and to collect cooking juices, it is advisable to place a drip-tray with half a litre of water on the first level. The rod has a plastic handle which must be removed before starting to cook, and used at the end of cooking to avoid burns when taking the food out of the oven.

Pizza
Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

Rising function (only in certain models)
It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25 °C). Proving time for a 1 kg batch of pizza dough is around one hour.



FOR THE WAY IT'S MADE.

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