

EN

BUILT-IN ELECTRIC OVENS

USER – Use and Maintenance

INSTALLER – Installation and maintenance

ZONA PER TARGHETTA

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IMPORTANT SAFETY WARNINGS



Appliances' data As well as being shown on the cover, the data plate is applied to the oven door frame and is visible with the door open.

CAUTION These warnings refer to different types of appliance. Pay attention in properly identifying the type you own (see the data plate).



These warnings are valid for the countries mentioned in the plate.

- 1** Before using the cooker, read the instructions booklet carefully.
This contains very important information concerning safety during installation, use and maintenance.
The instructions booklet must be kept with care for later consultation.

- 2** The electrical safety of this cooker is guaranteed only if it is correctly grounded as required by the regulations.
It is fundamental to ensure that these regulations have been respected; if you are in doubt, contact a skilled technician to have the electric system accurately checked.
The manufacturer is not responsible for damage caused by a bad grounding system.

- 3** **Before powering the appliance, check that the technical features shown on the data plate match those of the electrical system perfectly.**
Installation/regulation must be carried out by qualified personnel.

- 4** **Check that the electrical system and the sockets have the capacity to withstand the maximum power of the appliance which is shown on the plate.**
If in doubt, contact a qualified person.



IMPORTANT SAFETY WARNINGS

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- 5** The device must be connected directly to the power supply with the correct polarity.
The connection must have a device ensuring disconnection from the network, with an opening distance of the contacts that allows complete disconnection in the conditions of overvoltage category III, in accordance with installation instructions.
-
- 6** If the socket is not suitable for the plug, replace it with a suitable one and in this case contact a qualified person who will also check if the cable section of the socket can withstand the power consumed by the appliance. The power cable does not have a fitted plug. For connection see "Electrical connection" section. The use of adapters, multiple sockets or extension leads, is not recommended.
-
- 7** When the appliance is not used for a long time, remove the electrical connection and disconnect the mains switch.
-
- 8** Do not block ventilation or heat dissipation slots.
-
- 9** If the appliance's electrical power cable is damaged, it must only be replaced by a manufacturer approved service centre.
-
- 10** The appliance must only be used for the purposes it is intended for (cooking). Any other use (e.g. heating a room) is improper and dangerous.
The manufacturer declines any responsibility for damages caused by such improper uses.


IMPORTANT SAFETY WARNINGS



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- 11** The use of any electrical appliance requires that a number of fundamental rules be respected:
- A. Never touch the appliance with wet or damp hands or feet;
 - B. Never use the appliance with bare feet;
 - C. Avoid using extension cords and possibly take all possible precautions;
 - D. Do not pull the electric wire to disconnect it from the socket;
 - E. Do not expose the appliance to atmospheric agents (rain, sun, etc.)
 - F. Keep children under the age of 8 away from the appliance if they are not continuously supervised. This appliance can be used by children from 8 years and by persons with reduced physical, sensory or mental capacities or with lack of experience and knowledge if they are under adequate supervision or if they have been instructed about the use of the appliance safely and if they realize the related dangers. Children must not play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.
-
- 12** The appliance and its accessible parts become very hot during use. Care should be taken not to touch the heating elements. Children must be kept at a distance. Children under 8 years of age must be kept away unless constantly supervised.
-
- 13** Before cleaning the appliance or performing maintenance, disconnect the appliance by disconnecting the power cord or by cutting off the electricity using the special switch.



IMPORTANT SAFETY WARNINGS

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- 14** In case of breakdown or malfunction switch off the appliance and do not attempt any repairs that must only be performed by an authorized service centre. Always insist on original spare parts.
Failure to comply with these instructions may compromise the appliance's safety.
-
- 15** It is strongly recommended not to make accessible the parts that can be dangerous, especially if there are children who could use the appliance for play.
-
- 16** Do not use flammable liquids (alcohol, petrol, ...) near the appliance in operation.
-
-  **17** The materials used for the construction of our appliance are compatible with the environment and therefore recyclable. The packaging residues must not be left within the reach of children, but must be disposed of using the appropriate separate collection channels. For the scrapping of your equipment the disposal options must be used at your retailer and/or at your municipal administration; remember to scrap your appliance before making it useless.
-
- 18** Do not use steam cleaners to clean the inside of the oven.
-
- 19** Do not use abrasive detergents or sharp metal tools to clean the glass door of the oven, as they could damage the surface and cause it to break.
-
- 20** **Warning: Make sure the product is off before replacing the lamp to avoid the possibility of electric shock.**

IMPORTANT SAFETY WARNINGS

First start-up

When using the oven for the first time, let it work empty for about 1 hour (230 °C), possibly leaving the kitchen windows open.

When you first turn the oven on, a bad smell is emitted due to production residues such as grease, oils or resins.

When the oven has cooled clean it following the instructions in the «Cleaning and care section».

Once the indicated time has elapsed, the oven is ready for its first cooking. Do not cover the inside of the oven with aluminium foil to facilitate the cleaning.

This operation alters the appliance's performance and can damage the enamel.

All accessories in direct contact with food must be thoroughly cleaned using suitable products before their first use.



Cooking food in direct contact with grills and oven trays is not allowed

INSTRUCTIONS FOR USE

MP/M3 models

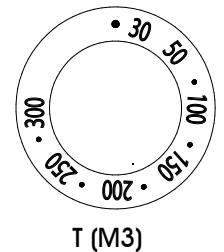
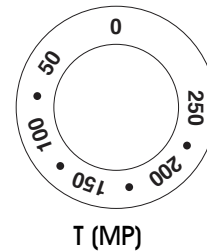
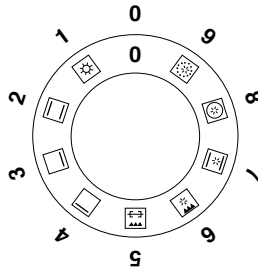
Description of the 5 keys programmer controls for the standard oven



Selector **S**

Programmer **P**

Thermostat **T**



- S** Multifunction electric oven selector
- P** Programmer/Clock/Timer
- T** Thermostat

Use of the thermostat T

T. Temperatures, from 50°C to 250°C (MP) - 30°C to 300°C (M3) , can be selected by using this knob.

Turning on and off

Choose one of the cooking operations by turning the selector (S) and adjust the temperature (from 50° C to 250° C) with the thermostat (T). We recommend putting into the oven after preheating.

Safety thermostat

The oven is equipped with a safety thermostat that disconnects the power supply. The reset of the thermostat, depending on the lowering of the oven temperature, is automatic. To reuse the oven it is sufficient to wait for the cooling. If the intervention of the thermostat is caused by a defect in the components it is necessary to call technical assistance.

How to use the multifunction oven











Choose one of the 9 cooking functions by turning the selector (S) and adjust the temperature (from 50 ° C to 250 ° C) with the thermostat (T). If your model is equipped with a programmer, set it up for cooking.

Oven light

To turn the light on or off, press the selector knob (S) lightly. The light does not work if the selector is in position (0).

INSTRUCTIONS FOR USE

MP/M3 models



Pos.	Symbol	Function
1		Pizza cooking This function is particularly suitable for cooking pizza, focaccia and bread. The main source of heat is from the bottom heating element that works in combination with the oven's other resistances.
2		Normal static cooking It is the oven's classic function particularly suited to cooking the following foods: pork chops, sausages, cod, braised beef, game, roast veal, meringues and biscuits, baked fruit, etc.
3		Cooking from underneath This is the most suitable mode to finish the food cooking, in particular confectionery (biscuits, meringues, leavened cakes, fruit desserts, etc.) and other foods.
4		Cooking from above Especially suitable for browning and to give the final touch of colour to many foods; it is recommended for ham- burgers, pork chops, veal steaks, sole, cuttlefish, etc.
4 a		Eco cooking (M3) It is the function that allows you to cook with a considerable saving on electricity consumption. To make the most of it this feature is useful, before inserting the ECO function, introduce the dish inside the oven placing it in the center of the cavity. With the Eco function, cooking times adapt to slow cooking such as: braised meat, white meat, baked pasta, delicate pastry. This cooking cycle is not recommended for frozen foods. With Eco cooking the programmable temperature goes from a minimum of 30 ° C up to a maximum of 300 ° C.
5		Closed door grill cooking The suitable function for fast and deep grilling, to brown and roast meats in general, fillet steaks, Florentine steaks, grilled fish and also grilled vegetables. Cooking with the electric grill must be made with the thermostat at 180 ° C closed door.
6		Fan grill cooking Particularly fast and deep with significant energy savings, this function is suitable for many foods such as pork chops, sausages, pork or mixed spits, game, gnocchi alla romana, etc. Cooking with the electric grill must be made with the thermostat at 180 ° C.
7		Intensive cooking Is the quick and intense cooking function for various dishes; best for: baked fish, braised vegetables, spits, duck, chicken, etc.
8		Multiple fan cooking It is the function that allows simultaneous cooking of different dishes without the smells blending; you can cook lasagne, pizza, croissants and brioches, tarts, cakes, etc.
9		Quick Start (only available for some models) This function is used to speed up the preheating of your oven. We suggest you use this function when setting a cooking temperature between 200 and 250° C. Using the QuickStart function for temperatures below 200° C does not offer particular advantages. To use the Quick Start function, turn the selector knob (S) until it is positioned on the symbol (9), then set the desired temperature with the thermostat knob (T). Once the oven has reached the temperature, the orange thermostat light goes off and the oven is ready to receive the food to be cooked. At this point, set the desired cooking function. CAUTION: the Quick Start function is not suited to cooking food, it only serves to preheat the oven more quickly. DO NOT USE THE QUICK START FUNCTION FOR MORE THAN 20 MINUTES.

INSTRUCTIONS FOR USE




MP/M3 models with 5 key programmer

Functions



-  Timer
-  Duration and manual function
- A** Automatic program



Display

-  Button for timer and buzzer
-  Automatic cooking duration
-  Setting cooking end time
- [-]/[+]** Decrease / Increase the selected parameter



Setting a function

Select the desired function by pressing the corresponding button and set the time using the +/- buttons.

Appliance operation

At first control turning on, the display shows the flashing clock that increases by one unit every minute. Follow the "Setting the clock" procedure in the next paragraph. By pressing the  and  buttons simultaneously you enter the "Manual operation". You can set the temperature using the thermostat knob (T) and select the function using the selector (S).




Setting the clock

The clock function is activated by simultaneously pressing  and cooking duration  end buttons. The time is then set by adjusting the +/- keys. Any previously set programs are automatically deleted.


Manual function

To set this function simultaneously press the  cooking duration and  end buttons. The "A" symbol goes out and the pan symbol appears. The previously set programs are deleted.




Semiautomatic operation with cooking duration

Select the duration function (button ) and set the time with the +/- buttons. The "A" symbol and the symbol  appear. The oven switches on. When the hour of the day coincides with the final time, viewable through the end of cooking button  , the oven will turn off and the pan symbol will disappear. The buzzer will sound. The "A" symbol will flash.

Semiautomatic operation with end of cooking

Select the duration function (button ) and set the end time with the +/- buttons. The "A" symbol and the pan symbol appear. The oven switches on. When the hour of the day coincides with the final time the oven will turn off and the pan symbol will disappear. The buzzer will sound. The "A" symbol will flash.






Automatic operation with duration and end of cooking

Select the duration function  and set the end time with the +/- buttons. The "A" symbol appears. The oven switches on and the pan symbol  appears. Set the end time by pressing the end of cooking button  . Use the +/- buttons to set the end time actually required. The oven switches off and the pan symbol disappears. The pan symbol will appear again when the time of day coincides with the end time less the cooking time.

INSTRUCTIONS FOR USE

MP/M3 models with 5 key programmer

At the end of the automatic program, the "A" symbol will flash.
The buzzer will sound, the oven and the pan symbol will turn off. with the end time less the cooking time. At the end of the automatic program, the "A" symbol will flash. The buzzer will sound, the oven and the pan symbol will turn off.




Timer	Select the timer function (button ) and set the end time with the +/- buttons. During the set time the bell symbol  will remain lit. When the time comes to an end, the buzzer will sound.
Buzzer	The buzzer operates at the end of the cooking duration and timer function, and remains active for 7 minutes. The buzzer can be stopped by pressing any button    . The intensity of the buzzer can be changed by pressing the "-" button without selecting a function. You can choose from 3 different sound intensities and duration depends on the time pressure is exerted on the button "-".
Starting a program and control	The selected program starts after the time has been set. The time remaining can be displayed at any time by selecting the corresponding function again.
Identifying a programming error	There is a programming error if the time shown by the clock is between the cooking start time and the cooking end time. The error is signaled by the buzzer sounding and by the intermittent flashing of the symbol "A".
Cancellation of a program	The cancellation of a program is done by selecting the manual mode. At the end of the selected program, this will automatically cancel.

INSTRUCTIONS FOR USE

E3 models with 5 key programmer

Button legend



-  Set minute minder
-  Setting the cooking start time
-  Set end time cooking
- [-] Decreases the selected parameter
- [+] Increases the selected parameter








Display

F4-digit format, shows:



- In stand-by: the actual time.
- During manual cooking: the set temperature.
- During timed automatic cooking: the set temperature.
- During meat probe cooking: the probe's temperature.
- With timer on and oven in stand-by: the actual time.

Icons

- 1  Main oven icon [1]. If flashing the display shows the temperature and cooking duration settings of the main oven (only in the double oven)*
- 2  Secondary oven icon [2]. If flashing the display shows the temperature and cooking duration settings of the secondary oven (only in the double oven).*
-  If lit the timer is on. If flashing it is over. Flashes while the timer is being set.
-  If lit, the oven is working in delayed start mode. During the delayed start, it stays on.
-  If lit, the oven is working in automatic end of cooking mode. It flashes during the delayed start mode, and then stays on when cooking is over.
-  If lit, the clock is in 12-hour a.m. mode.
-  If lit, the clock is in 12-hour p.m. mode.

(*) In the case of simultaneous use of ovens and to display the temperature and cooking time settings of the primary or secondary oven, press the corresponding thermostat knob.

INSTRUCTIONS FOR USE

E3 models with 5 key programmer

Appliance operation

At first control turning on, the display shows the flashing clock that increases by one unit every minute. The oven cannot operate and the possible operations to release it are: "Setting the clock" procedure through the [+] and [-] buttons or alternatively directly turning on the oven which involves the acceptance of the current clock value whatever it is. Detailed clock setting, timer, duration and end of cooking operations are indicated in the respective para-graphs below. Through the various setting buttons (🔔, 🕒, 🕒) you enter the display and changing mode (indicated by a flashing display), in which [+] and [-] buttons are enabled to adjust the value shown on the display. This value is still accepted after 4 seconds from the last press of a button (the display remains lit). All settings are can be cancelled by pressing keys 🕒 and 🕒.

Setting the clock

Press the buttons 🕒 and 🕒 simultaneously for 5" (the display starts to flash) and change the time using the [+] and [-] keys. The clock setting is allowed only with the oven in stand-by.

It is possible to change the time format: during the time adjustment phase press the button 🔔 for 4 seconds; with the [+] key you can choose the option 24 hours or 12 hours AM / PM.

Turning the oven on and off

Turn selector [S]. The display shows "On". The light inside the oven comes on after two seconds and the display shows the default temperature expected from the selected cooking mode. To turn off during cooking, turn back the selector to [0], the display shows "OFF".

Timer

The function does not interact with the loads, and is available regardless of the oven's status. Press the button 🔔: the bell symbol lights up and the display shows "0' 00". Set the time with [+] and [-], up to a maximum of 180 minutes, after 4 seconds without any increase or decrease the information is accepted, the bell remains on. By pressing the button 🔔 after changing the timer value it reverts to clock mode, having accepted the just altered value. Upon expiry of the set time a buzzer sounds together with the symbol 🔔 flashing. To stop the buzzer and the flashing, simply press any button.

Indefinite manual operation

Turn the oven on. Select a cooking function from those available. With knob [T] select the desired temperature. After 4 seconds after the last setting the oven operates for an indefinite time and the selected temperature remains on the display.

Semi-automatic end of cooking operation

Turn the oven on. Press button 🕒, the display shows "End". Set the end of cooking time with [+] and [-] buttons (the maximum cooking time is 10 hours). By pressing the button 🕒 after changing the duration value it reverts to clock mode, having accepted the just altered value. After 4 seconds from the last setting the oven is on for the set time. Having reached the programmed time you enter cooking finished mode.

Automatic operation

Turn the oven on. Press button 🕒 and select the cooking start time with [+] and [-] buttons. Press button 🕒, the display shows "End". Set the end of cooking time with [+] and [-] buttons. If no cooking time is selected, the oven remains in manual cooking mode indefinitely. After 4 seconds from the last setting the oven is on up to the specified time. You can always select a cooking function from those available and the temperature can be changed. Having reached the programmed time you enter cooking finished mode.

At the end of timed cooking, the oven switches off all loads, a triple intermittent acoustic signal is activated of average intensity, the display shows the time, the cavity symbol flashes. To unlock the oven, simply press any of the programmer buttons: the acoustic

INSTRUCTIONS FOR USE

E3 models with 5 key programmer

Cooking over mode

signal ends and the oven is ready to receive new commands. This function is not available with the grill and fan grill cooking program.

Selection of cooking temperature

The maximum temperature varies depending on the type of function. When you turn the oven temperature is proposed by default on every aspect: the temperature for cooking can be changed. Turning the knob slightly [T] clockwise increases the temperature (in steps of 5 C), counter-clockwise decreases the temperature (in steps of 5 C). When adjusting the temperature (display flashes) it is possible to change from c to f and viceversa by pushing the (t) knob for 8".

Oven light control

The oven light remains on for 1 minute when the oven is turned on, and again for 1 minute at the end of preheating. Whilst waiting for a delayed start, the oven light is off. The oven light can always be turned on by pressing knob [T] and turns off automatically after 1 minute.











During cooking, you can always leave the light on by pressing the knob [T] for 3 seconds.

Child safety lock

The oven is equipped with a safety device that prevents unwanted or accidental starting. To activate the safety: with oven off press and hold knob [T] for 3 seconds. A short beep sounds and the screen displays the symbol "n-0". In this situation it is impossible to start the oven. To remove the previously activated safety, keep knob [T] pressed for 3 seconds.

INSTRUCTIONS FOR USE

E3 models with 5 key programmer

Pos.	Symbol	Function
1		Pizza cooking This function is particularly suitable for cooking pizza, focaccia and bread. The main source of heat is from the bottom heating element that works in combination with the oven's other resistances.
2		Normal static cooking Is the oven's classic function particularly suited to cooking the following foods: pork chops, sausages, cod, braised beef, game, roast veal, meringues and biscuits, baked fruit, etc.
3		Cooking from underneath This is the most suitable form to finish food cooking, in particular confectionery (biscuits, meringues, leavened cakes, fruit desserts, etc.) and other foods.
4		Cooking from above Especially suitable for browning and to give the final touch of colour to many foods; it is recommended for hamburgers, pork chops, veal steaks, sole, cuttlefish, etc.
5		Closed door grill cooking The suitable function for fast and deep grilling, to brown and roast meats in general, fillet steaks, Florentine steaks, grilled fish and also grilled vegetables. Cooking with the electric grill must be made with the thermostat at 180 °C closed door.
6		Fan grill cooking Particularly fast and deep with significant energy savings, this function is suitable for many foods such as pork chops, sausages, pork or mixed spits, game, gnocchi alla romana, etc. Cooking with the electric grill must be made with the thermostat at 180 °C closed door.
7		Intensive cooking Is the quick and intense cooking function for various dishes; best for: baked fish, braised vegetables, spits, duck, chicken, etc.
8		Multiple fan cooking Is the function that allows simultaneous cooking of different dishes without the smells blending; you can cook lasagne, pizza, croissants and brioches, tarts, cakes, etc.
8a		Eco cooking It is the function that allows you to cook with a considerable saving on electricity consumption. To make the most of this feature it is useful, before inserting the ECO function, to introduce the dish inside the oven, positioning it in the center of the cavity. With the Eco function, cooking times adapt to slow cooking such as: braised meats, white meats, baked pasta, delicate pastries. This cooking cycle is not recommended for frozen foods. To select Eco cooking turn the selector knob "S" to position 8 and then, when the word "ON" appears on the display, hold down the "+" key of the programmer for about 2 seconds until the display shows the message "ECHO". With Eco cooking the programmable temperature ranges from a minimum of 30 °C up to a maximum of 300 °C. Note: Eco cooking cannot be selected with the meat probe inserted.
9		Quick Start (kun tilgængelig på nogle modeller) Denne funktion bruges til at fremskynde forvarmningen af din ovn. Det anbefales at bruge denne funktion, når du indstiller en kogetemperatur mellem 200 og 300°C. Brug af QuickStart-funktionen til temperaturer under 200°C giver ikke særlige fordele. For at bruge Quick Start-funktionen skal du dreje på vælgerknappen (S), indtil den er placeret på symbolet (9) og derefter indstille den ønskede temperatur med termostatknappen (T). Når ovnen har nået den rette temperatur, slukker den orange termostatlampe, og ovnen er klar til den ret, der skal steges eller bages. Nu kan du så indstille den ønskede tilberedningsfunktion. ADVARSEL: Quick Start-funktionen er ikke en funktion, der er egnet til selve madlavningen, men tjener kun til hurtigere forvarmning af ovnen. BRUG IKKE HURTIG START-FUNKTIONEN I MERE END 20 MINUTTER.

KONTROL AF DIN MAD

Hvis du har brug for at kontrollere at din mad steges eller bages korrekt, kan du åbne ovnlågen. Så stopper lys og luftventilationen, hvis det anvendes, og rotationen af spyddet, hvis du grillsteger med lukket låge. Når lågen lukkes igen, genoptages den tidligere ind-stillede funktion.

INSTRUCTIONS FOR USE

E3 models with 5 key programmer

Cooking inspection






If you need to inspect the food being cooked, you can open the oven door. In this case the lights come on and the forced fan stops in the case of ventilated cooking, and the spit rotation in the case of grill cooking with the door closed. Closing the door reactivates the previously set function.

Dry/moist cooking

The oven has an automatic device which allows steam from cooking, in some functions, to be expelled from the oven: this is dry cooking (dry). If the cooking needs requires that the moisture remains inside the oven, moist cooking (moisture), the automatic device can be switched off as follows:

after selecting the desired cooking function, when [ON] appears on the display hold down the "-" programmer button for about 2 seconds until [HUM] appears on the display. This involves a choice that allows you to modify dry cooking with moist cooking to your liking. The functions con-cerned are:

Symbol Function

-  Normal static cooking
-  Cooking from underneath
-  Cooking from above
-  Intensive cooking
-  Multiple fan cooking

Cooking with probe (only available on some models)

N.B. Cooking with probe cannot be used in the "DEFROST", "QUICK START", "PIZZA" and "ECO" functions. When the oven is in stand-by insert the meat probe into the connecting socket on the left hand wall of the oven: the clock displays "MEAT" for 2 seconds and the "probe" symbol flashes. Next the probe's default temperature(75°C) appears on the display. By turning and then pressing the adjustment button, select the end of cooking temperature from the 2 limit values of 40° and 100°C (the food's internal temperature). After 4 seconds from the last setting, the set value is memorized and the probe symbol stays on. Turn on the oven, select the cooking function and the desired temperature using the appropriate knobs. The display will show the probe's temperature reading. Upon reaching the programmed temperature the oven will turn off, a buzzer sounds and the display shows the message "End" and you enter the cooking over mode. During cooking it is always possible to change the probe's temperature by pressing and then turning the adjustment knob 3 times.

NOTE: If you insert the probe into the special socket during cooking, the oven will turn off and "Off" appears on the display.

If, during cooking, the probe is removed from the special socket, the oven will turn off and "Off" appears on the display.

INSTRUCTIONS FOR USE

TFT touch display - Icons legend



Pause _____



Home _____



Start _____



Light _____



°C - °F _____



Timer _____



Screen lock _____



Exit - Term _____



Confirmation _____



Time _____



Settings _____



Settings Confirmation _____



Meat probe _____



Off _____



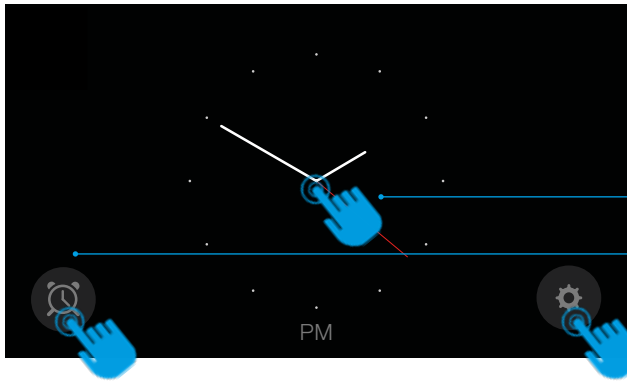
Knob present in some models
(allows to set and confirm the TFT
functions besides the Touch)



Knob present in some models
(allows to set and confirm the TFT
functions besides the Touch)

INSTRUCTIONS FOR USE

TFT touch display - Settings



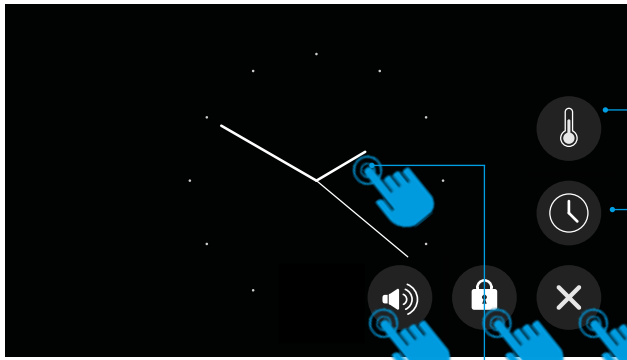
Home: display start page.

3 options

Allows you to proceed to the cavity setting screen

Allows you to set the timer

Allows direct access to the settings



Settings

Choice of degree scale (° C or ° F).

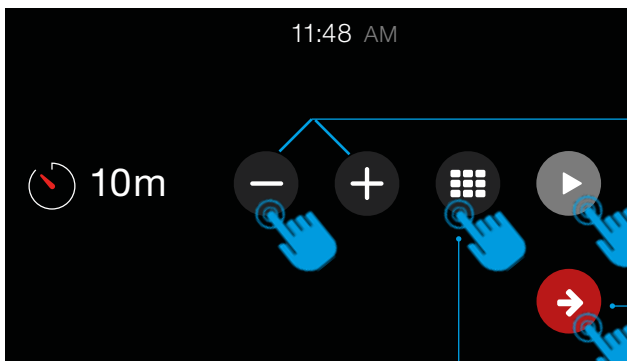
Setting the time.

Exit - Term

Screen lock

It allows you to set the volume of the acoustic signal and optionally a sound at the touch of the display

To unlock, tap on the display for 10 seconds



Set a timer

Increase or decrease time.

Confirm once the desired time has been set. An acoustic signal will indicate the term.

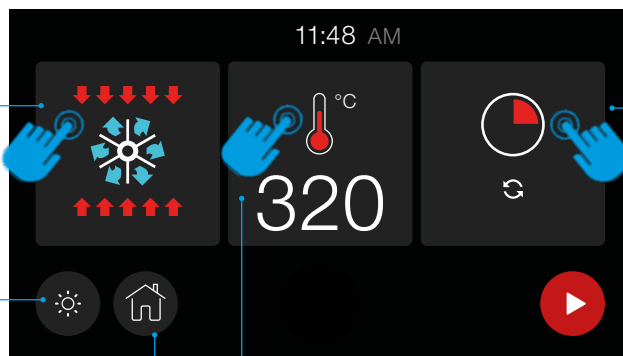
Confirm and return to the home page.

Numeric keypad

INSTRUCTIONS FOR USE

TFT touch display - Settings

1- Choose cooking function



3- Set the cooking time and programmed start

Light (turned on or off)

Home (back to the home screen)

2- Set the cooking temperature

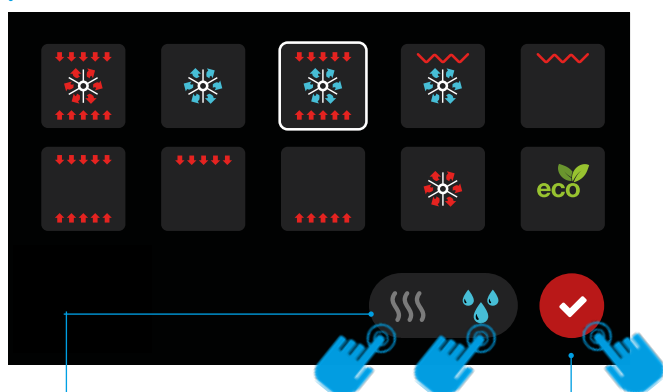


2a - There are two options per set the temperature:

- scrolling the bar
- with + or -

2b - Confirm the cooking function

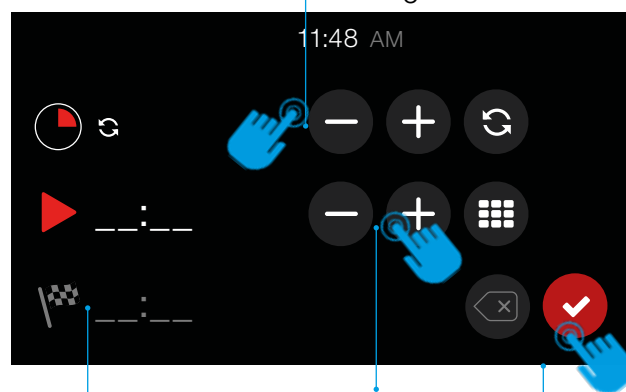
3a - Set the cooking time



1a - Choose dry / wet cooking

NOTE: only possible in certain cooking methods

1b - Confirm cooking function



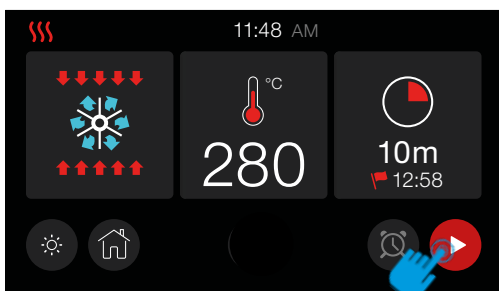
3c - Set the start time

3b - Shows the cooking time

3d - Confirm the cooking function

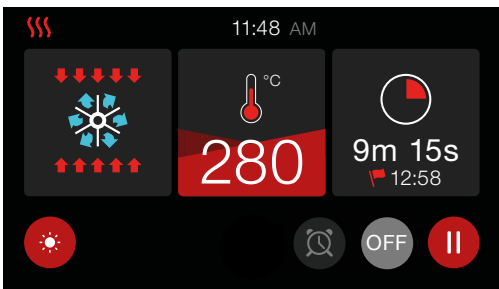
INSTRUCTIONS FOR USE

T3 static model with TFT touch - Cooking process



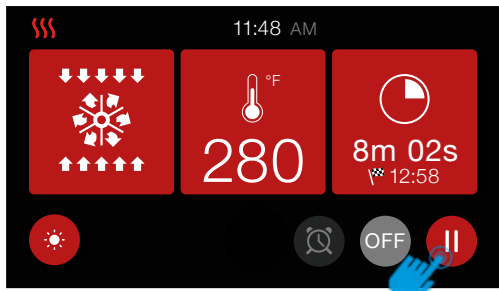
SETTED CAVITY

Once the cavity has been set (cooking function, temperature and timer set) confirm to start preheating. At this point the display will switch to preheating mode



PRE-HEATING PHASE

There are four levels that allow you to monitor the preheating process. The red part will progressively increase until it fills the display



PRERISCALDO ENDED

When the set temperature is reached, the display will turn red to indicate the end of the preheating phase, and the start of the cooking phase. If a cooking time was set, the oven will automatically switch off when the time expires.

In case of no cooking time set, it is possible to suspend

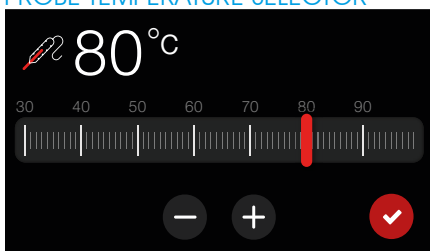


and then finish cooking

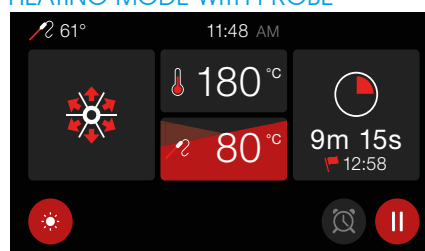
COOKING WITH MEAT PROBE

N.B. Cooking with probe cannot be used in the "DEFROST", "QUICK START", "PIZZA" and "ECO" functions. When the oven is in stand-by insert the meat probe into the connecting socket on the left hand wall of the oven

PROBE TEMPERATURE SELECTOR



HEATING MODE WITH PROBE



ATTENTION: if the display does not respond to the commands (touch locked), simply open and close the oven door

INSTRUCTIONS FOR USE

T3 static model with TFT touch - Icons



Pizza function

This function is particularly suitable for cooking pizzas, focaccias and bread. The main source of heat comes from the lower heating element which works in combination with the other furnace resistances.



Normal static cooking

It is the classic function of the electric oven particularly suitable for cooking the following foods: pork chop, sausages, cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.



Cooking from below

This is the best cooking to finish cooking food, especially pastry (biscuits, meringues, leavened cakes, fruit desserts, etc.) and other foods.



Cooking from above

Particularly suitable for browning and to give the final touch of color to many foods; it is the recommended function for hamburgers, pork chops, veal steaks, sole, cuttlefish, etc.



Grill cooking with closed door

The function indicated for quick and deep grilling, for grilling and roasting meat in general, fillet, Florentine steak, grilled fish and even grilled vegetables. Cooking with the electric grill must be carried out with the thermostat at 180 ° C.



Ventilated grill cooking

Particularly fast and deep with considerable energy savings, this function is suitable for many foods such as: pork chop, sausages, pork or mixed skewers, game, Roman-style gnocchi, etc. Cooking with the electric grill must be carried out with the thermostat at 180 ° C.



Intensive cooking

It is the function of the rapid and intense cooking of various dishes; suitable for: baked fish, braised vegetables, skewers, duck, chicken, etc.



Multiple ventilated cooking

It is the function that allows the simultaneous cooking of different dishes without the smells mixing together; you can cook baked lasagna, pizza, croissants and croissants, pies, cakes, etc.



Eco cooking

It is the function that allows you to cook with a considerable saving on electricity consumption. To make the most of this feature it is useful, before inserting the ECO function, to introduce the dish inside the oven, positioning it in the center of the cavity.

With the Eco function, cooking times adapt to slow cooking such as: braised meats, white meats, baked pasta, delicate pastries.

Note: Eco cooking cannot be selected with the meat probe inserted.



Thawing

Allows quick thawing of all frozen foods in general that are quickly brought to room temperature.



Quick Start (only available on some models)

This function speeds up your oven's pre-heating. We suggest you use this function when you set a cooking temperature from between 200 and 300/320 ° C. Use of the QuickStart function for temperatures under 200 ° C is not advantageous. **WARNING: the Quick Start function is not suitable for cooking foods, it is only for quickly pre-heating the oven.**

DO NOT USE THE QUICK START FUNCTION FOR MORE THAN TWENTY MINUTES.



Dry / wet cooking

The oven is equipped with an automatic device that allows the condensation vapors of the cooking, in some functions, to be expelled from the oven: this involves dry cooking (dry). If the need for cooking requires that the humidity remain inside the oven, moist cooking (moisture) the automatic device can be switched off by touching the appropriate icon.

COOKING INSPECTION

If it is necessary to inspect the food during cooking it is possible to open the oven door. In this case the lights come on and forced ventilation stops, in the case of ventilated cooking, and the rotation of the spit, in the case of grill cooking with the door closed. When the door is closed again, the previously set function is reactivated.

INSTRUCTIONS FOR USE

Accessories

Use of the turn-spit (only on some models)

Slide the meat to be cooked onto the spit, blocking it with the special forks. Place the spit on the special supports previously inserted in the drip pan and insert it in the spit-roast horn. Turn on the static grill with closed door function. To extract the spit together with the drip pan pull it out just enough to allow complete extraction.

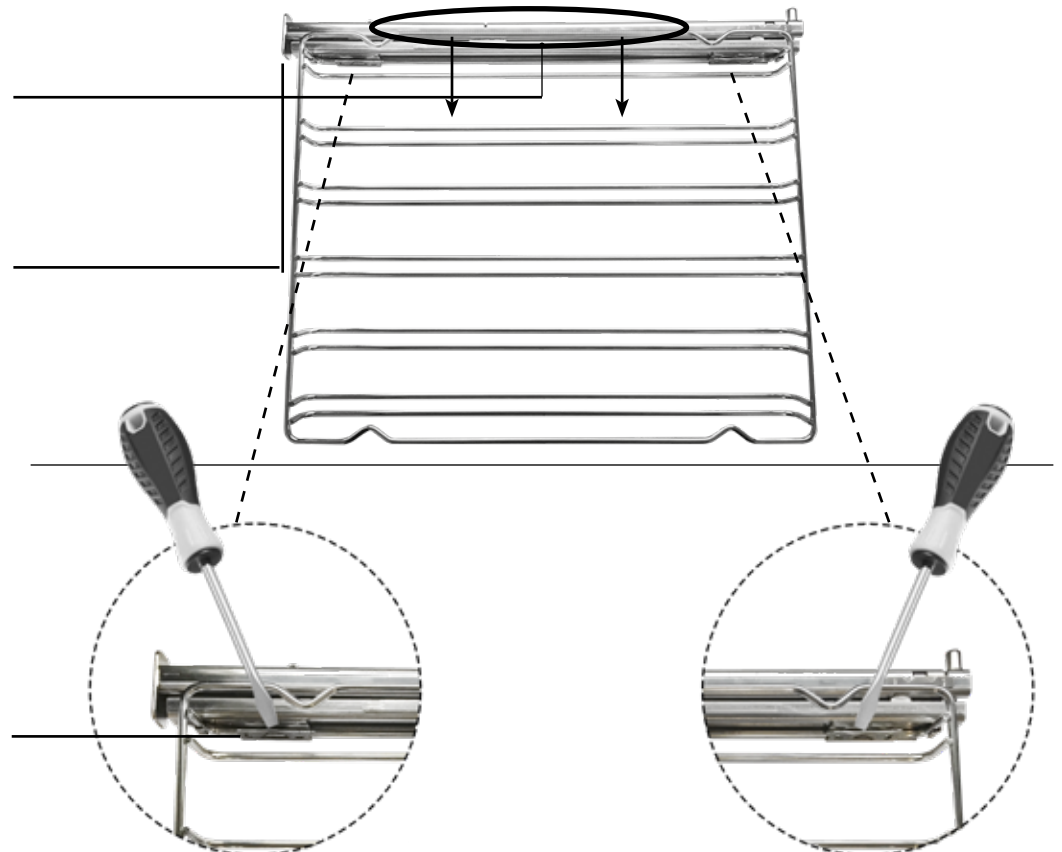


Telescopic runners (only in certain models)

This solution has been studied to increase the ergonomics, the practice and safety when moving baking trays in the oven. The kit includes completely extendible lateral runners, which slide on ball bearings to facilitate the removal and positioning of the trays. The runners are anti tip-over for better safety. It is possible to remove them to clean them or move them as illustrated in the pictures below.

Put down the part highlighted in red to remove it from the oven.

Turn over the grill and place it on a flat surface with the telescopic runner facing down.



To unhook the clip, loosen with a flathead screwdriver

Repeat the operations backwards to reposition the grills.

CLEANING AND MAINTENANCE

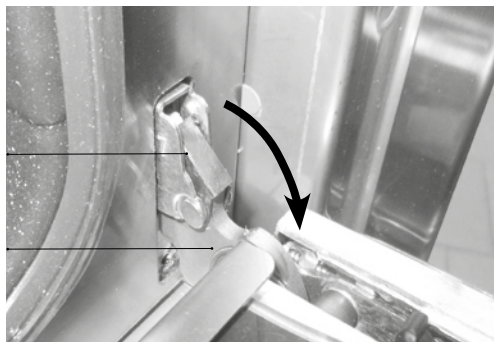
Removing the oven

Procedure to follow

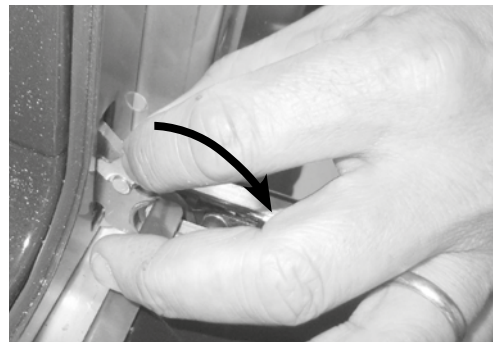
For ease of intensive cleaning it is practical to dismantle the door following these instructions:

- open the door
- move the hook C to the hinge zone D, following the steps

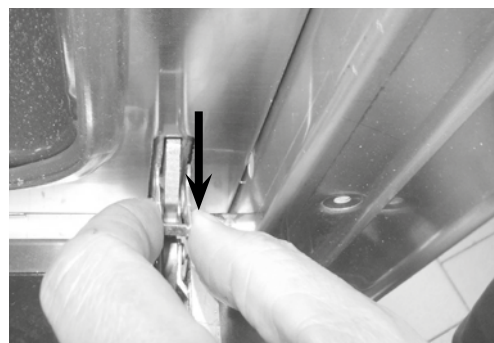
1



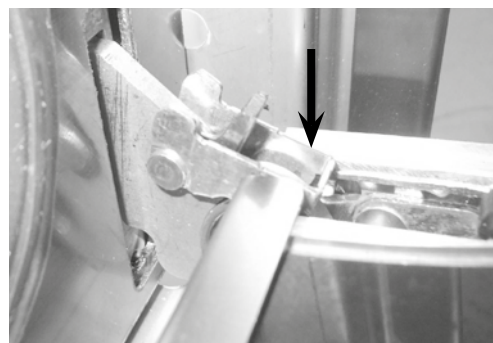
2



3



4



5 (only in some models)



6



CLEANING AND MAINTENANCE

Glass disassembly and cleaning

Procedure to follow

The oven door is composed of three crystals (two in some models). The crystal parts are cleaned using non-abrasive absorbent kitchen paper and a common detergent. Do not use rough abrasive materials or sharp metal scrapers to clean the glass doors of the oven as they can scratch the surface and cause the glass to shatter. The internal crystals are removable to make cleaning easier. For this purpose it is necessary to dismantle the oven door or, alternatively, position it at the intermediate click.

Sequence for removal of the door glass

WARNING! Any operation must always be carried out with the door removed from the oven and placed in a suitable shelf so as not to damage the front of the door

Unscrew the 2 right / left side screws in the upper strip

1



Raise the upper glass and remove it

2



Remove the intermediate glass

3



CLEANING AND MAINTENANCE

– Recommendations for cleaning the oven and the front panel

OVEN

COMPONENT	CLEANING METHOD	WARNINGS
Oven inside	It is recommended to clean the oven after every use. Dirt is cleaned more easily avoiding to let it burn several times at high temperatures. Remove every removable part and clean it separately with hot water and non-abrasive detergent. The cavity is cleaned with a soft cloth soaked with a solution made of water and ammonia. Rinse and dry.	Do not use vapor cleaner to clean the interior of the oven. Do not use abrasive/corrosive detergents or sharp tools to clean the glass of the door as they could damage and break the surface.
Tray	Immerse in a solution made of water and neutral soap. Dry afterwards.	Remove residual food immediately after use.
Grills	Clean with warm water and non-abrasive detergents or with a suitable degreaser.	In case of encrusted and hardened dirt, we recommend soaking the grills for a few hours before cleaning them.

FRONT PANEL

COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the parts with lukewarm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfiber.	Brilliance is maintained through regular cleaning with specific products which can be found in commerce. Never use abrasive powders
Painted surfaces	To maintain the characteristics of the painted parts, it is necessary to frequently clean them with soapy water.	Avoid leaving acid or alkaline substances on the painted parts (vinegar, lemon juice, salt, tomato juice, etc.) and washing when the painted parts are still hot.

CLEANING AND MAINTENANCE

– Lamp replacement

Procedure to follow

If the oven light does not work, disconnect the appliance from the mains, remove the lamp protection glass and replace the lamp. It should of course be noted that the lamp to be inserted is indicated for use at high temperatures and has the characteristics for such use.

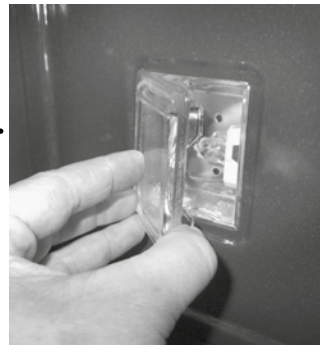
1

Loosen with a slotted screwdriver



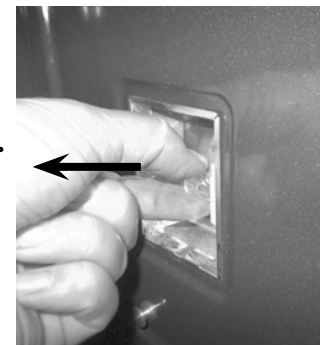
2

Remove the lamp cover glass



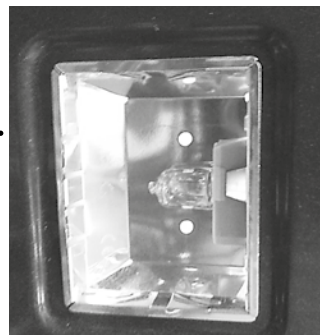
3

Remove the lamp



4

Replace and close again



PROBLEM SOLVING

– Guide for the resolution

ATTENTION:



- During the guarantee period repairs can only be carried out by the authorized after-sales service.
- Before repairing, unplug the appliance from the power supply, that is, unplug the power cable or use the appropriate switch.
- Unauthorized interventions and repairs can cause electrocution or short circuit, therefore do not carry them out. Leave these works to authorized technicians.
- In case of small disturbances, it is possible to solve the problem following the instructions.
- After-sales service intervention during the guarantee period is not free, if the appliance does not work because of incorrect use.
- The elimination of the faults or complaints, caused by incorrect use or installation, will not be repaired under guarantee. In such cases, the repair costs will be borne by the user

– Children Lock

How to resolve

Symbol that represents the children lock



ATTENTION:



If this symbol shows up in your oven, do not worry. The children lock may have accidentally been selected.

The oven is equipped with a safety feature which prevents the unwanted startup of the oven.

How to disable

To disable the safety lock, hold the thermostat knob which regulates the temperature for 5". On the display will appear "n—o" followed by "OFF".

How to activate

To activate the safety lock, hold down the thermostat knob for 5", with the oven turned off. You'll hear a short acoustic signal and, on the display, will appear "n—o" followed by "ON". It will then not be possible to start up the oven.

PROBLEM SOLVING

– TFT display errors

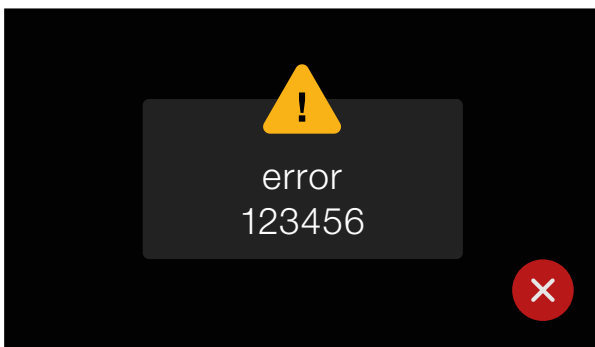
System errors

The following errors are detected:
The error code syntax is: "E YY X", where:

YY = error code
x = cavity number when error occurred or `0` for general errors

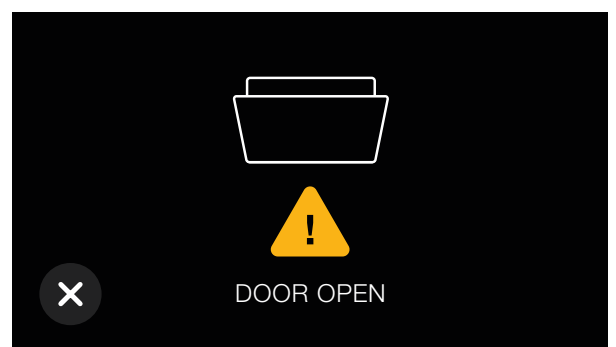
Description	Error ID
Cavity probe in open circuit	00
Cavity probe in short circuit	01
Meat probe in open circuit	04
Meat probe in short circuit	05
Overheating	08
Tangential fan not working	16
Incorrect mapping card	19
Communication error	20

ERROR MESSAGE



In case of error disconnect and reconnect the appliance.
If the error is present again you will need the intervention of an authorized technician


DOOR OPEN MESSAGE (DURING OPERATION)



Close the oven door.

COOKING CHART

Fan oven cooking chart (by way of example only)

DISH	TTEMP. C°		MIN.
MEATS			
Roast beef	170-180	2/3	40/50
Roast ox	170-190	2/3	40/60
Roast veal	160-180	2/3	65/90
Roast lamb	140-160	2	100/130
Rare roast beef	180-190	2/3	40/45
Roast hare	170-180	2/3	80/100
Roast rabbit	160-170	2	80/100
Roast turkey	160-170	2	160/240
Roast goose	160-180	2/3	120/160
Roast duck	170-180	2/3	100/160
Roast chicken	180	2/3	90/120
FISH	160-180	2/3	15/25
CAKES			
Fruit cake	180-200	2	40/50
Plain square cake	180-190	2	40/45
Brioches	170-180	2	40/60
Sponge cake	190-200	2	25/35
Plain ring cake	160-180	2	35/45
Sweet biscuits	180-200	2	20/30
Yeast cake	190-200	2	30/40
Strudel	160	2	25/35
Savoy biscuits	150-180	2	50/60
Apple fritters	180-200	2	18/25
Biscuits pudding	170-180	2	30/40
BAKERY			
Bread	180-200	3	45
Pizza	250	3	10/20
Toast	185-195	2	7

Important


Insert the foods when the oven is hot.

Grill baking

Cooking with the electric grill is done at 180° C with the door closed. The food to be grilled should be placed on the relative grid preferably in the fourth shelf.

COOKING CHART

Natural convection oven cooking chart (by way of example only)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	225	2/3	60/80
Roast ox	250	2/3	50/60
Roast veal	225	2/3	60/80
Roast lamb	225	2	40/50
Rare roast beef	230	2/3	50/60
Roast hare	250	2/3	40/50
Roast rabbit	250	2	40/50
Roast turkey	250	2	50/60
Roast goose	225	2/3	60/70
Roast duck	250	2/3	45/60
Roast chicken	250	2/3	40/45
FISH	200-225	1/2	15/25
CAKES			
Fruit cake	225	2	35/40
Plain square cake	175-200	2	50/60
Brioches	175-200	2	25/30
Sponge cake	220-250	2	20/30
Plain ring cake	180-200	2	30/40
Sweet biscuits	200-220	2	15/20
Yeast cake	250	2	25/35
Strudel	180	2	20/30
Savoy biscuits	180-200	2	40/50
Apple fritters	200-220	2	15/20
Biscuits pudding	200-220	2	20/30
BAKERY			
Bread	220	3	30
Pizza	250	2	15/20
Pizza	250	3	10/20
Toast	250	3	5

Important

Insert the foods when the oven is hot.

Grill baking

Cooking with the electric grill is done at 180° C with the door closed. The food to be grilled should be placed on the relative grid preferably in the fourth shelf.

COOKING CHART

Inside food temperature (°C)

COOKING CHART	Food	Temperature (°C)
	Beef	
	• Roastbeef / beef fillet	
	rare	40-45
	medium	50-55
	well done	60-65
	• Roast meat	80-85
	Pork	
	• Loin	65-70
	• Roast / bacon	80-85
	• Neck	80-85
	• Pork chop	75-80
	• Cutlet	70
	• Marinated cutlet	65-70
	• Meat loaf	70-75
	Veal	
	• Roast veal	70-75
	• Roast veal with kidney	75-80
	• Veal feet	80-85
	Game	
	• Game meat	75-80
	• Back	60-70
	• Rare fillet	40-45
	• Medium	50-55
	• Welldone fillet	60-65
	Lamb	80-85
	Stuffed roasts	70-75
	Poultry	85-90
	Fish	85-90

Remark

Probe must be in the middle of the roast and not close to the bone or to any fat part

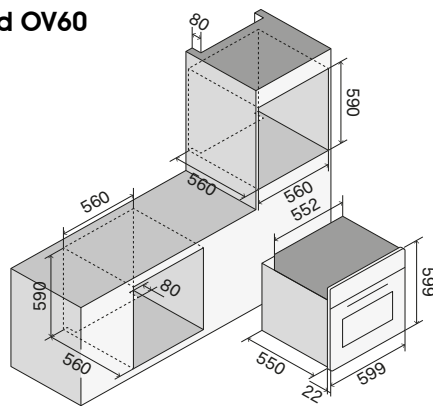
INSTALLATION

Instructions for installation

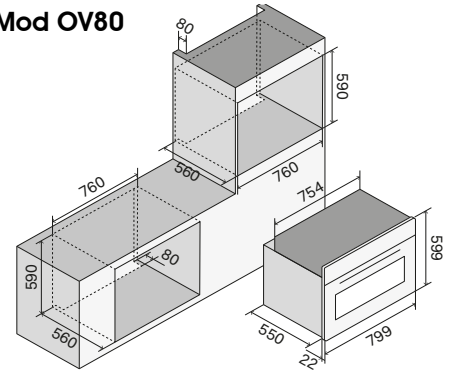


The small plate containing details of the appliance, voltage, consumption, directions for installation including the required aperture is affixed to the flap of the oven door. This plate can be seen when the oven door is open. The appliance must be located in a suitable housing of the correct dimensions (see plate on oven door for details) it is most important the housing is sufficiently rigid and sturdy to adequately carry the weight of the appliance. Care must be taken to ensure all material, coatings and glue can withstand temperatures of at least 150°C, without distortion or melting. Screws and all fittings to complete the installation are included. The following illustrations show how to install the oven.

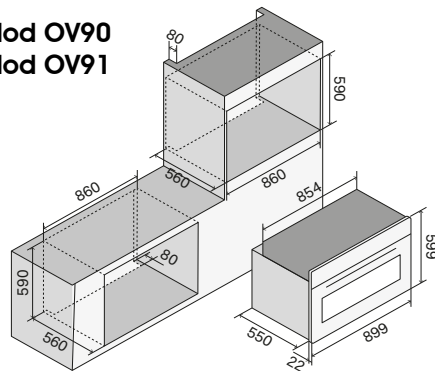
Mod OV60



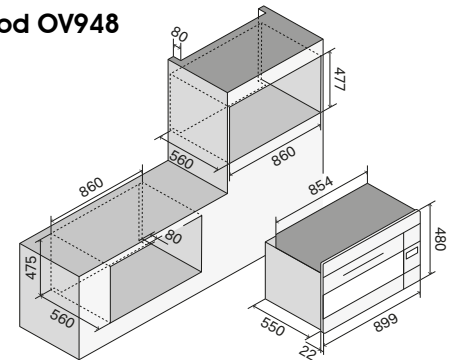
Mod OV80



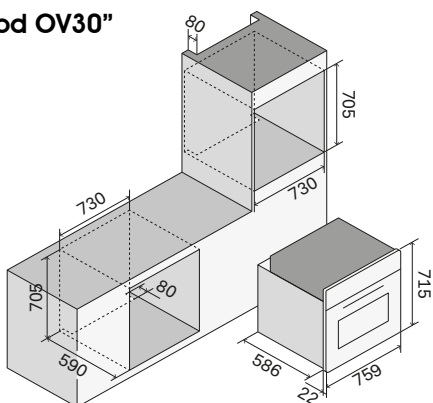
**Mod OV90
Mod OV91**



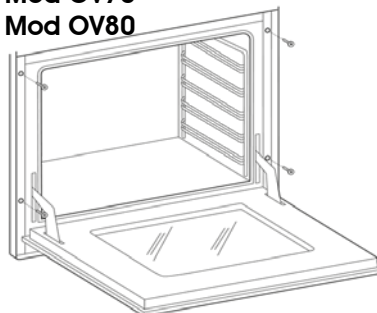
Mod OV948



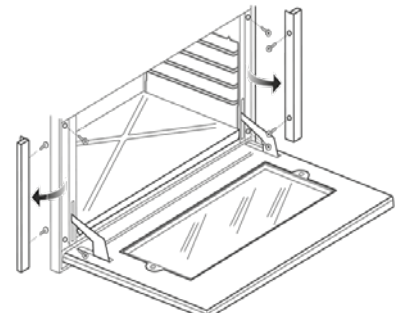
Mod OV30"



**Mod OV60 -
Mod OV70
Mod OV80**



Mod OV90



INSTALLATION

Electrical connection



The instructions below are intended for the skilled technician who will install the cooker, regulate it and perform technical maintenance and who will ensure that these operations are carried out in the most correct way possible, in compliance with the regulations in force.

Important: the cooker must be disconnected from the electric socket before performing all regulating or maintenance operations.

Installation rules

This appliance complies with the following directives

DIRECTIVE 2002/96/CE

LOW TENSION DIRECTIVE 2014/35/EU

ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU

REGULATION No. 1935/2004 (contact with foods)

The installation must be done in a workmanlike manner and in full compliance with the regulations in force concerning electrical installation. Otherwise the manufacturer declines all responsibility. In this booklet you will also find the wiring diagram of your appliance. The appliances are designed to be connected to the voltage shown on the data plate.

Before connecting the appliance to the mains, make sure that:

- The characteristics of the electromagnetic switch or of the socket can withstand the load of the equipment (see data on the plate);
- The power supply system must have an effective earth connection.

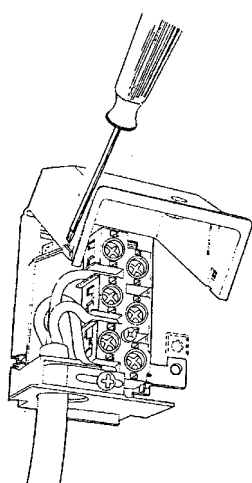
The appliance is supplied with a cable without plug: the connection must be made taking into account that the yellow-green cable is the earth conductor and must never be interrupted.

The socket must be visible and reachable so that you can easily disconnect the appliance.

For direct connection to the network, it is necessary that:

- The limiting valve and the domestic system can bear the load of the equipment (see serial number plate);
- The power supply system is equipped with an effective ground connection;
- The socket or omnipolar switch, with a minimum opening of 3 mm, is easily accessible once the appliance has been installed;
- A landline disconnect switch is incorporated in accordance with the installation rules.

The yellow-green earth conductor must never be interrupted even by the switch. The power supply cable must be positioned so that it does not come into contact with surfaces that have a temperature higher than 50 ° C above the environment. If it is necessary to replace the power supply cable, contact the assistance service.



INSTALLATION

Wiring diagrams

Absorption (kW)

Model	kW (230V)	Resistance			
		Suola (kW)	Cielo (kW)	Grill (kW)	Circolare (kW)
OV60	2,45	1,1	1	2,1	2,1
OV80 - OV948 OV90	2,75	1,35	1,2	2,15	2,1
OV30	3,1	1,6	1,2	3,0	2x1,05
OV91	2,95	1,6	1,2	2,15	2,1
with Quickstart		--	--	--	--
OV60	3,2	1,1	1	2-1	2,1
OV80 - OV948 OV90	3,40	1,35	1,2	2,15	2,1
OV30	3,40	1,6	1,2	3,0	2x1,05
OV91	3,4	1,6	1,2	2,15	2,1

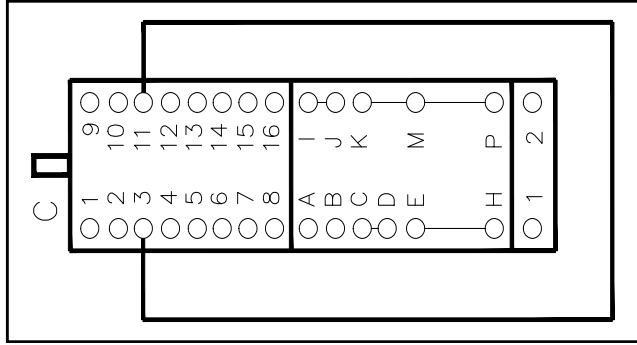
Key

00	Black	M	Terminal block
11	Brown	MG	Roaster
22	Red	MP	Door microswitch
33	White	N	Neutral
44	Yellow	NTC	Temperature probe
45	Yellow-Green	P	Timer/Programmer
55	Grey	P	Timer/Clock
66	Blue	R1	Upper resistance
C	Commutator	R2	Lower resistance
CP	Cooking probe	R3	Grill resistance
DU	Wax thermal actuator discharging steam	R4	Circulating resistance
EF	Functions encoder	S1	Oven warning light
ET	Thermostat encoder	S2	Mains warning light
F	Phase	SD	Display board
FLC	Filter	SE	Selector
K1	Earth wire terminal block	SP	Power board
K2	" " Lower resistance	SS	Probe board
K3	" " oven fan	T	Grill thermostat
K4	" " circulating resistance	TF	Oven thermostat
K5	" " upper resistance	TS	Safety thermostat
K6	" " oven light 1	TT	Bypass thermostat
K7	" " oven light 2	TST	Safety cooling fan thermostat
K8	" " roaster	V	Oven fan
K9	" " cooling fan	VT	Cooler fan
K11	" " oven thermostat	SA	Power supply board
K12	" " programmer/timer	GL	LED ring
K15	" " frame	PT1000	Temperature probe PT1000
L1	Oven light		
L2	Oven light		

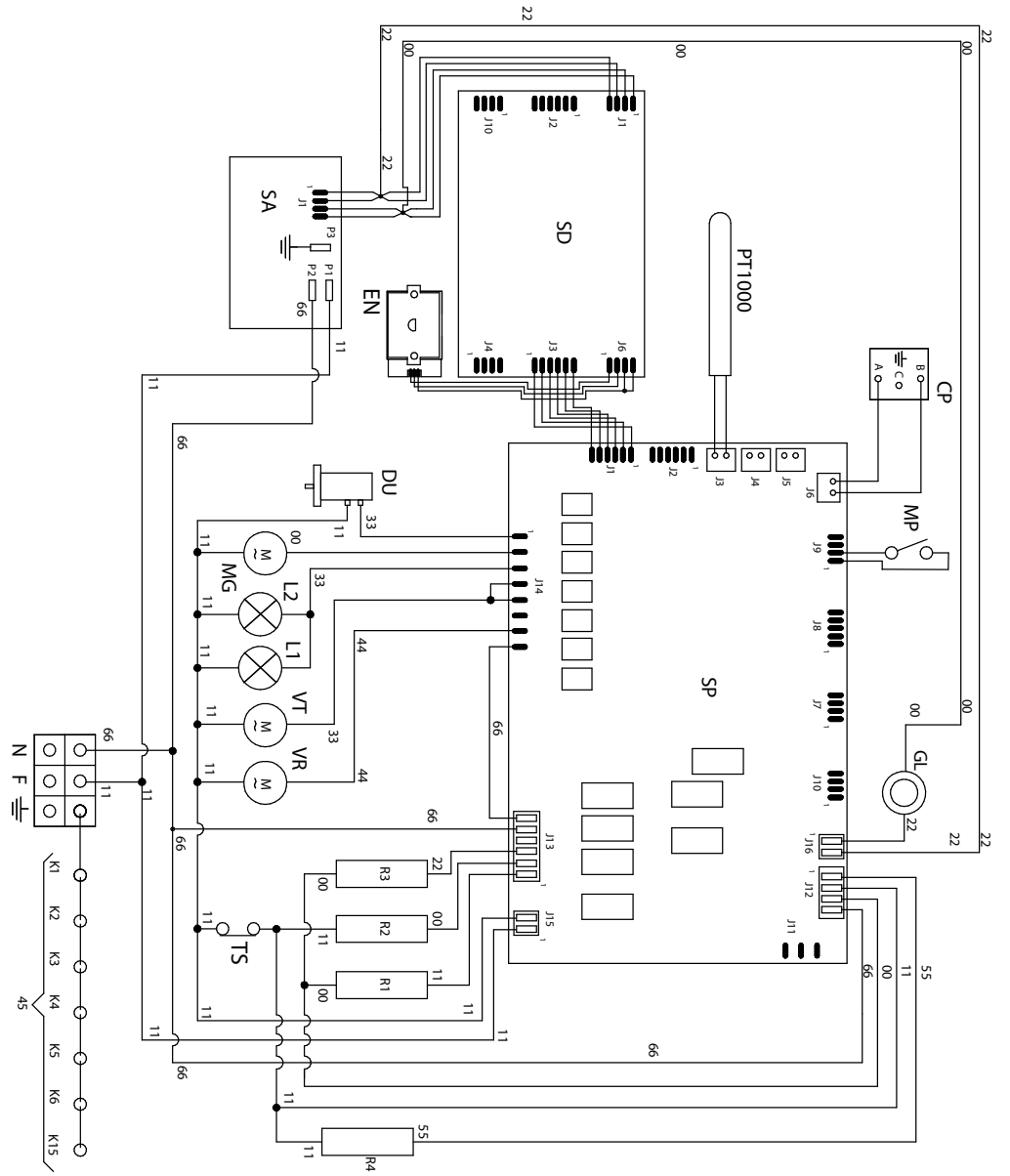
INSTALLATION

Wiring diagrams

Quick Start



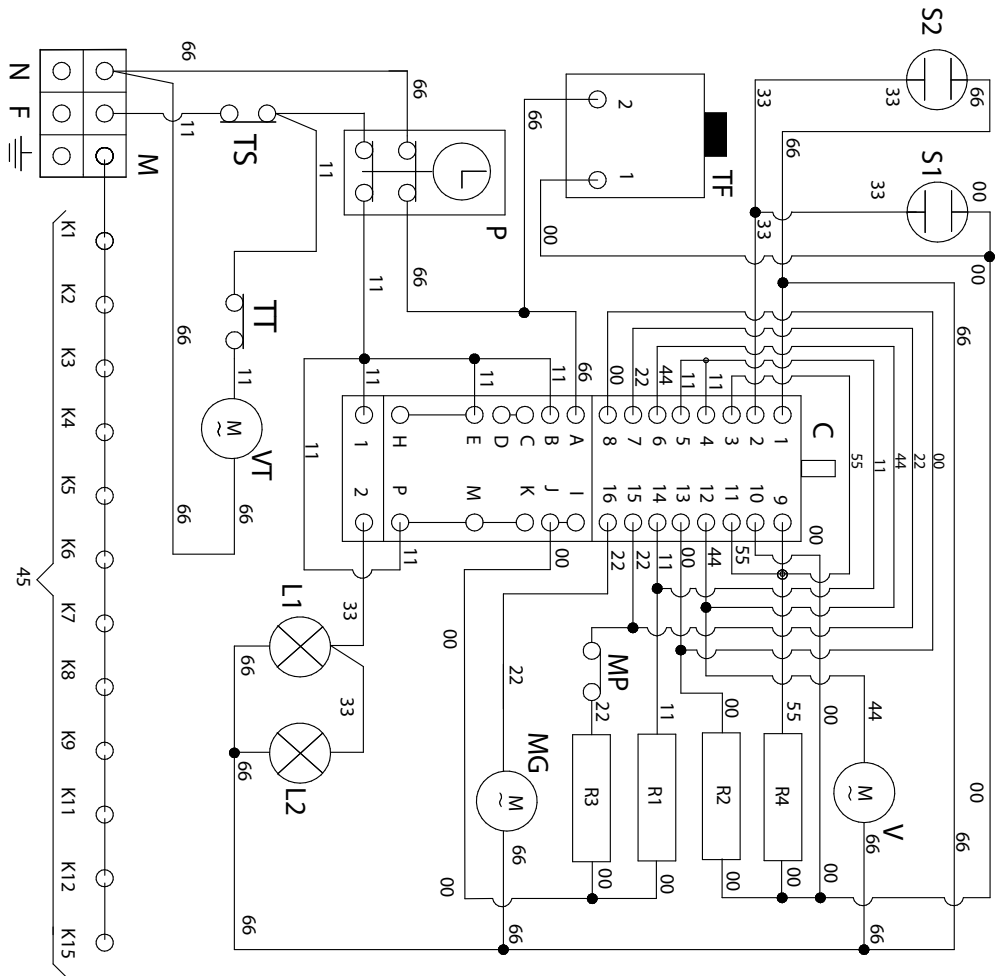
- OV 60 PM T3
- OV 80 PM T3
- OV 91 PM T3



INSTALLATION

Wiring diagrams

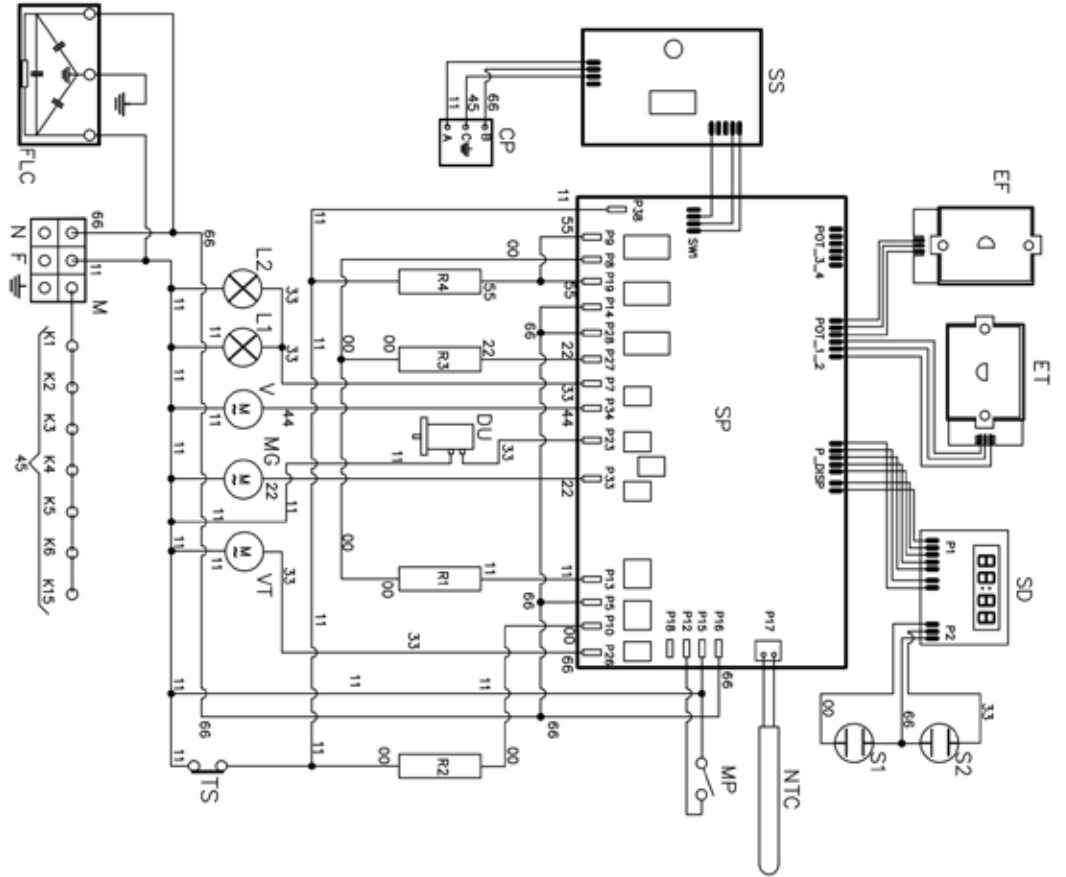
- OV 60 MP
- OV 80 MP
- OV 90 MP



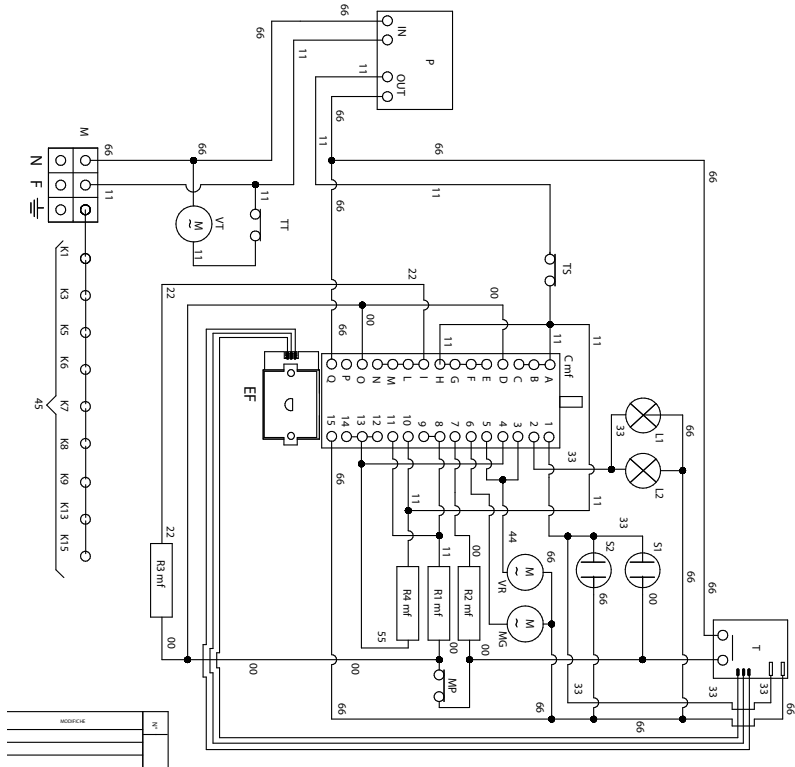
INSTALLATION

Wiring diagrams

- OV 60...E3
- OV 80...E3
- OV 90...E3
- OV 948...E3



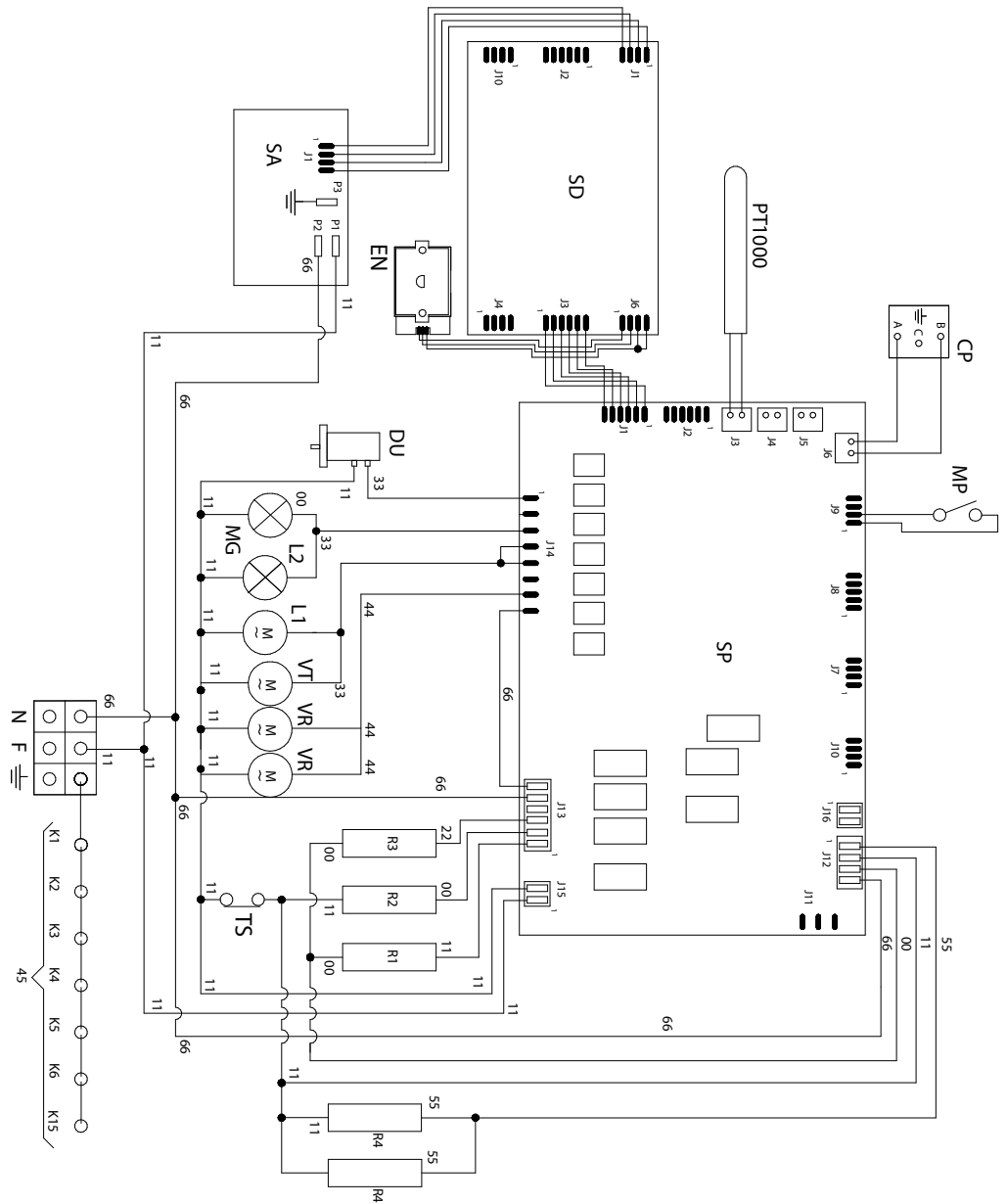
- OV 60...M3
- OV 80...M3
- OV 90...M3



INSTALLATION

Wiring diagrams

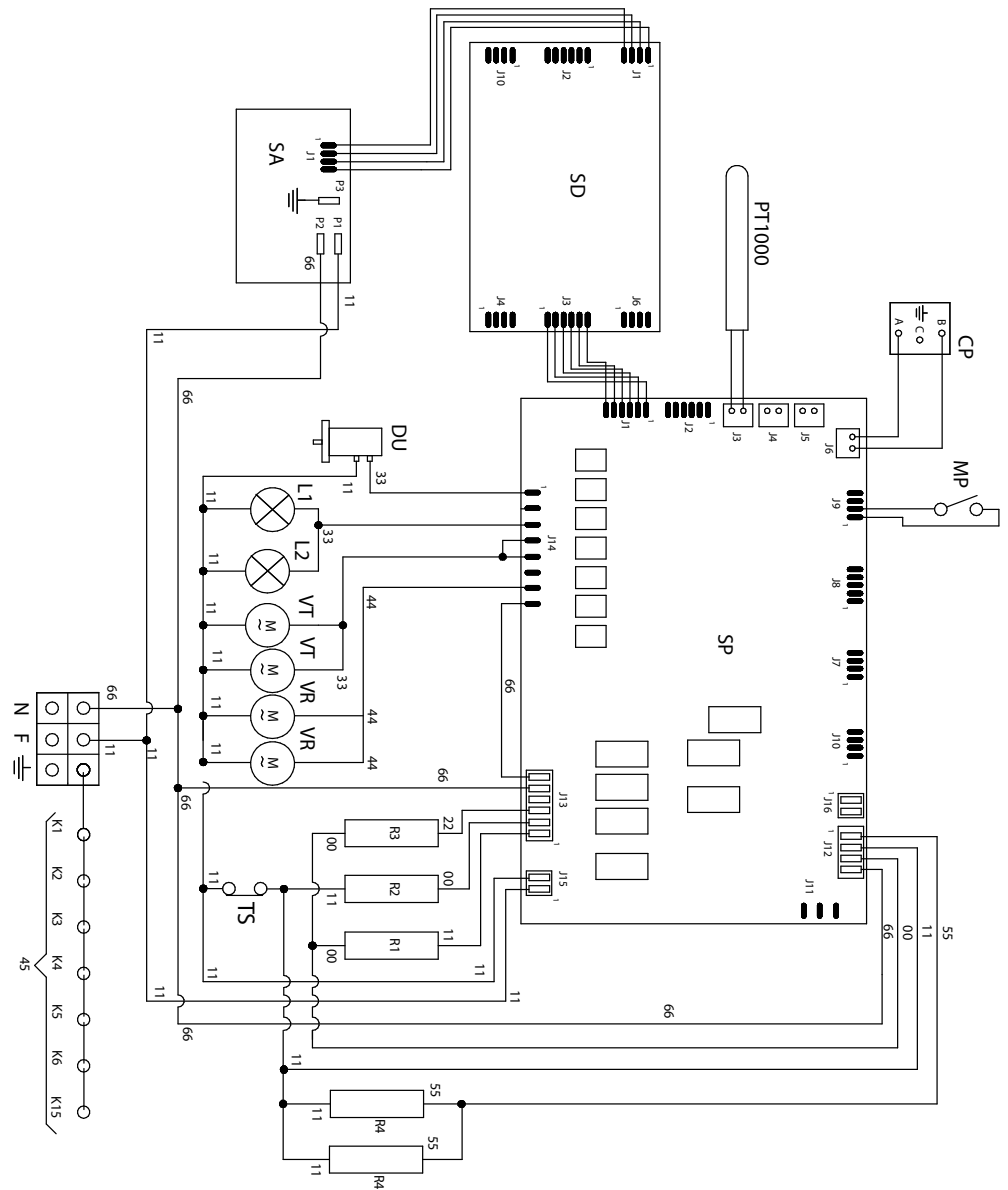
OV 30 ST3



INSTALLATION

Wiring diagrams

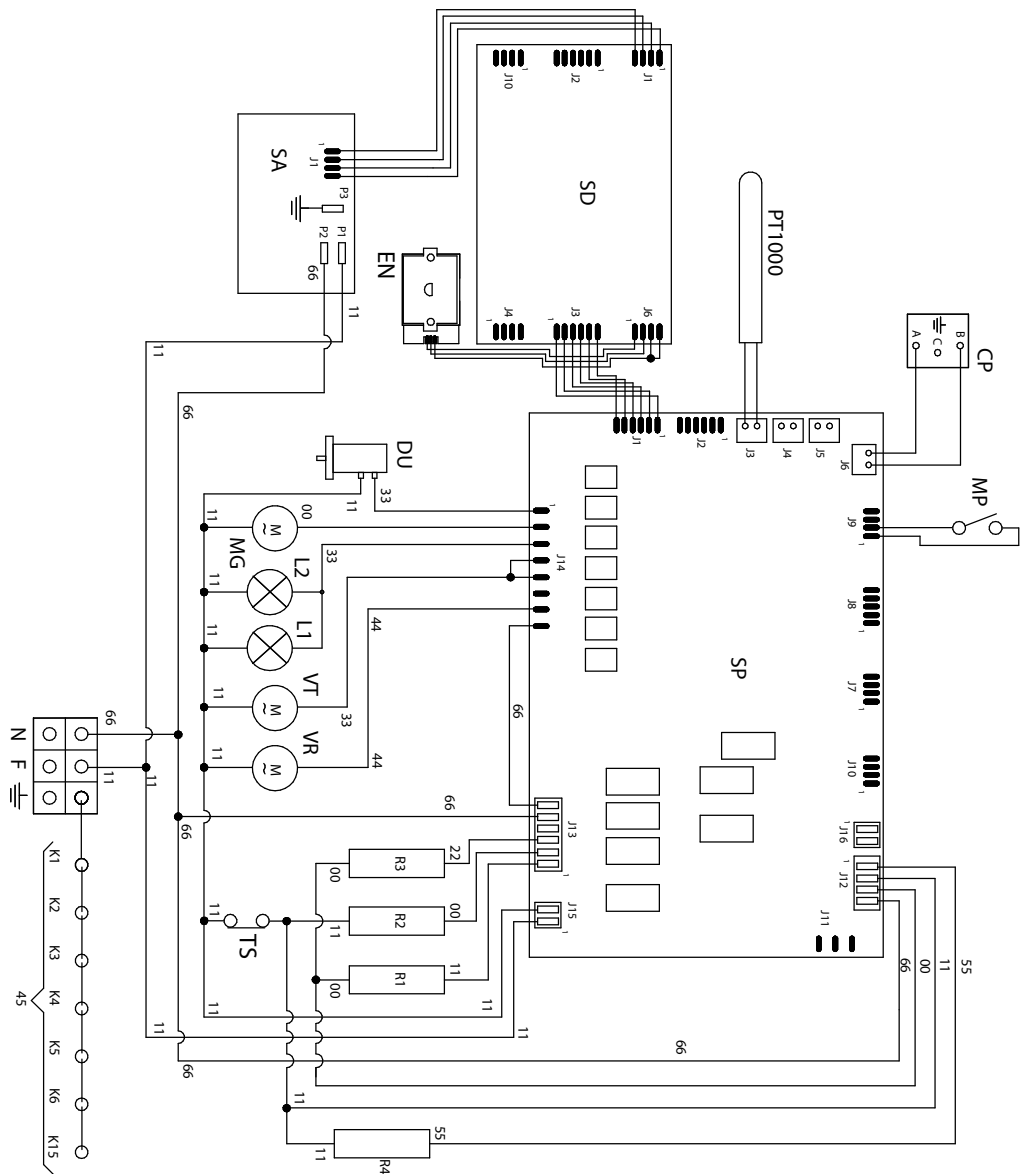
OV 30 STCT3



INSTALLATION

Wiring diagrams

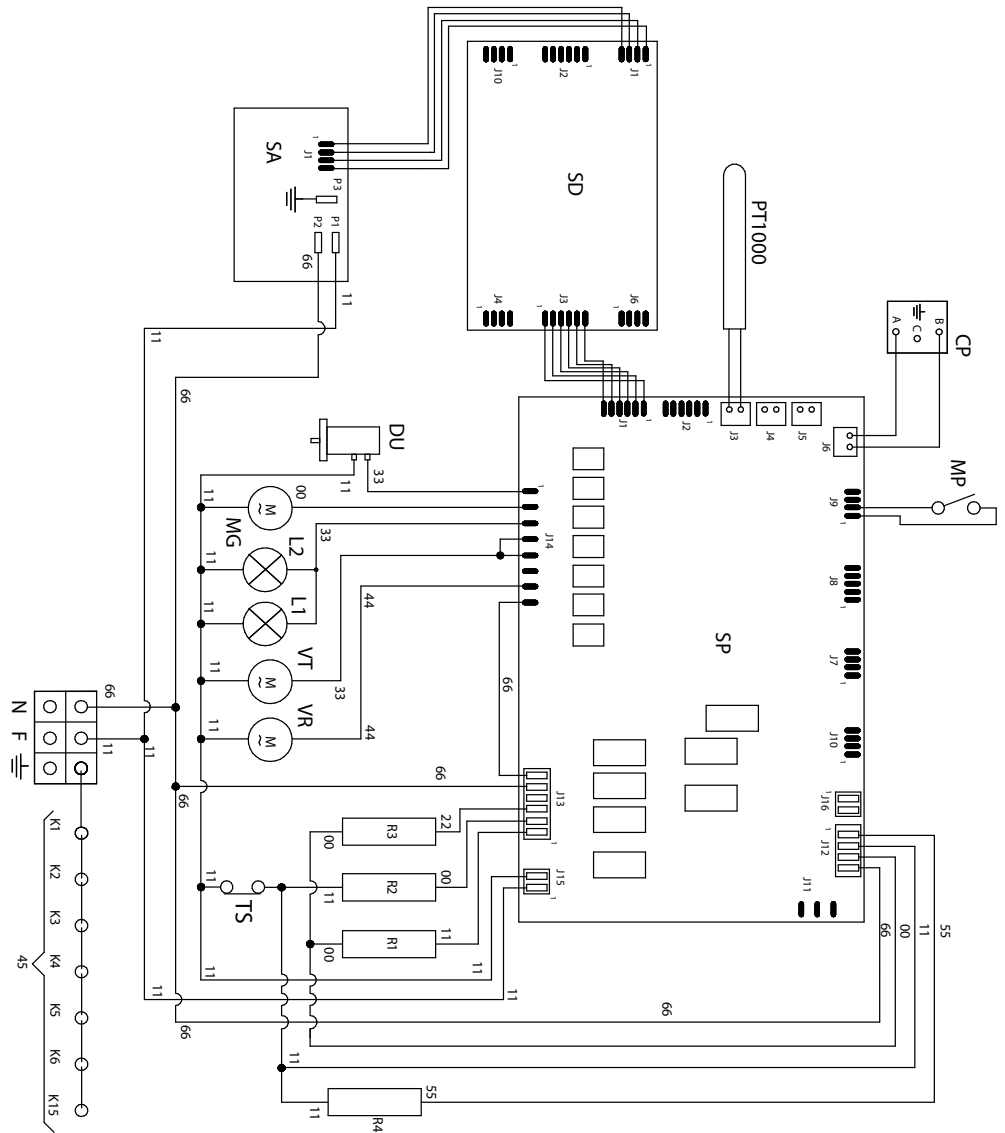
- OV 60 ST3
- OV 80 ST3
- OV 90 ST3



INSTALLATION

Wiring diagrams

- OV 60 STCT3
- OV 80 STCT3
- OV 90 STCT3



INSTALLATION

Wiring diagrams

OV 30 PMT3

