

# DE'LONGHI

## COOKING

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### INSTALLATION and SERVICE INSTRUCTIONS USE and CARE INSTRUCTIONS

NSM 7 NL  
NSM 9 XL  
NSM 9 NL  
NSM 11 XL  
NSM 11 NL

### ELECTRIC BUILT-IN OVENS

distributed by  
ELBA Appliances Australia  
(a Division of Fisher&Paykel Australia)



## **Dear Customer,**

*Thank you for having purchased and given your preference to our product.*

*The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.*

*Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.*

***This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.***

***The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.***

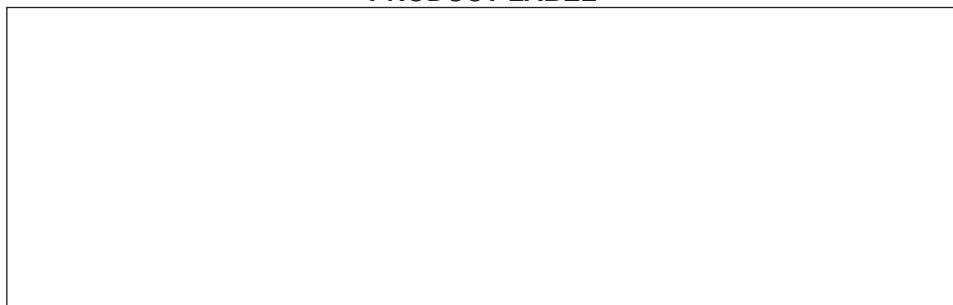
This appliance has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 60335.1      General Requirements for Domestic electrical appliances

AS/NSZ 60335.2.6      Particular Requirements for Domestic electrical cooking appliances

AS/NZS CISPR 14.1      Electromagnetic Compatibility Requirements

### **PRODUCT LABEL**



## IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

**IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.**

**The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.**

**Read the instructions carefully before installing and using the appliance.**

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs/controls are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements inside the oven.
  - The door is hot, use the handle.
  - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
  - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
  - Switch on the empty oven on max to eliminate grease from the heating elements.
  - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **FIRE RISK!** Do not store flammable material in the oven.

- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the appliance by the door handle.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 16.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

# INSTALLATION

## CAUTION:

- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorised personnel.
- This appliance is to be installed only by an authorised person in compliance with the current electrical regulations and in observation of the instructions supplied by the manufacturer.  
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury of damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliances.
- Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.

## FITTING REQUIREMENTS

- The oven can be fitted in standard units, 60 cm width and depth.
- Installation requires a compartment as illustrated in figures 1 and 2.  
On the lower side, the oven must lay on supports standing the oven weight.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.
- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.
- The walls surrounding the oven must be made of heat-resistant material.
- Do not install the appliance near inflammable materials (eg. curtains).
- Do not seal the oven into the cabinetry with silicone or glue; this makes future servicing difficult. Elba Appl. AUS Service Agent will not cover the costs of removing the oven, or of damage caused by this removal.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- **WARNING:** Taking care NOT to lift the oven by the door handle.

## WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

## IMPORTANT

Some environmental factors and cooking habits can cause condensation in and around the oven during use. To protect surrounding cabinetry from possible damage caused by frequent or excessive condensation, we recommend moisture-proofing the oven cavity.

Figure 1

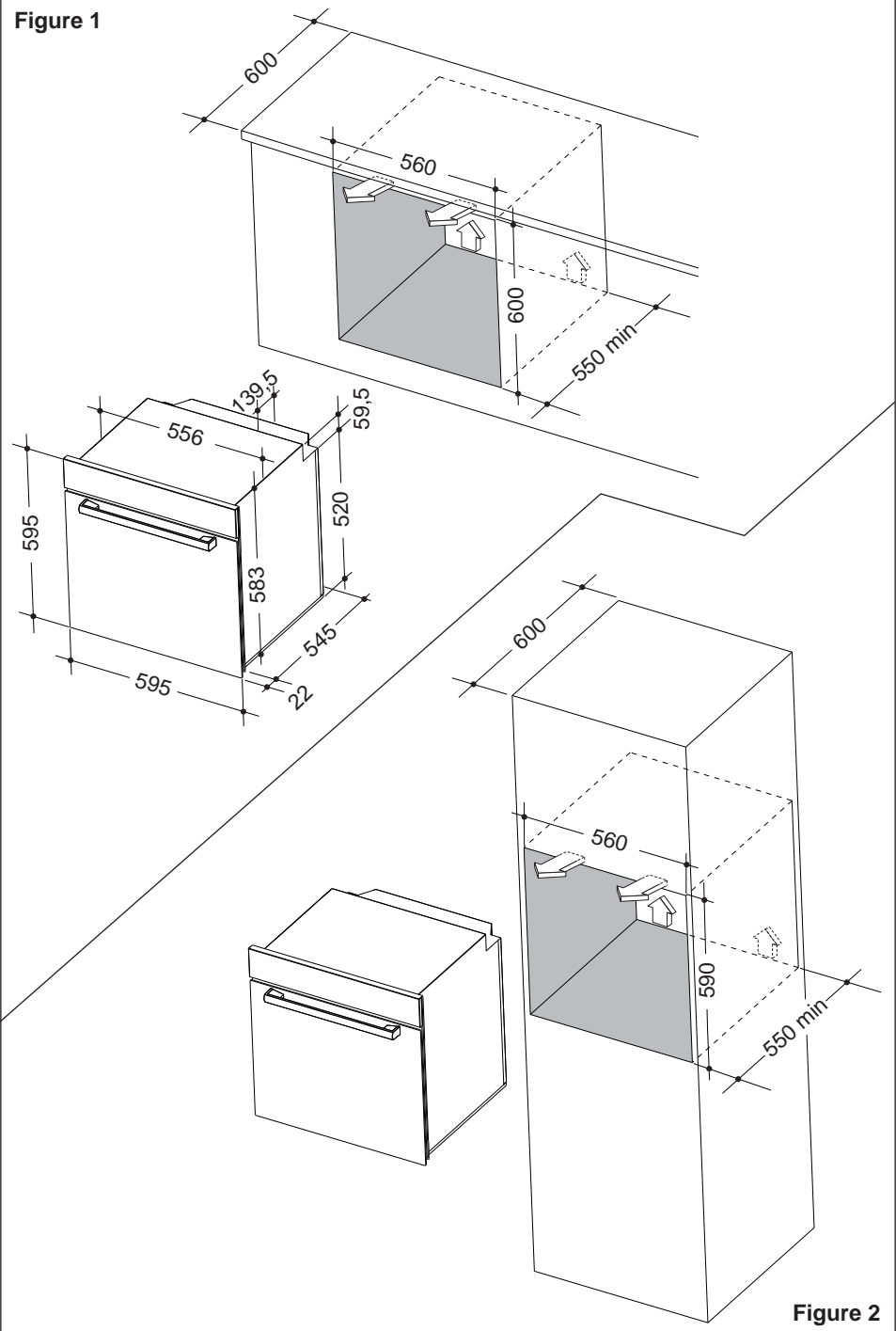
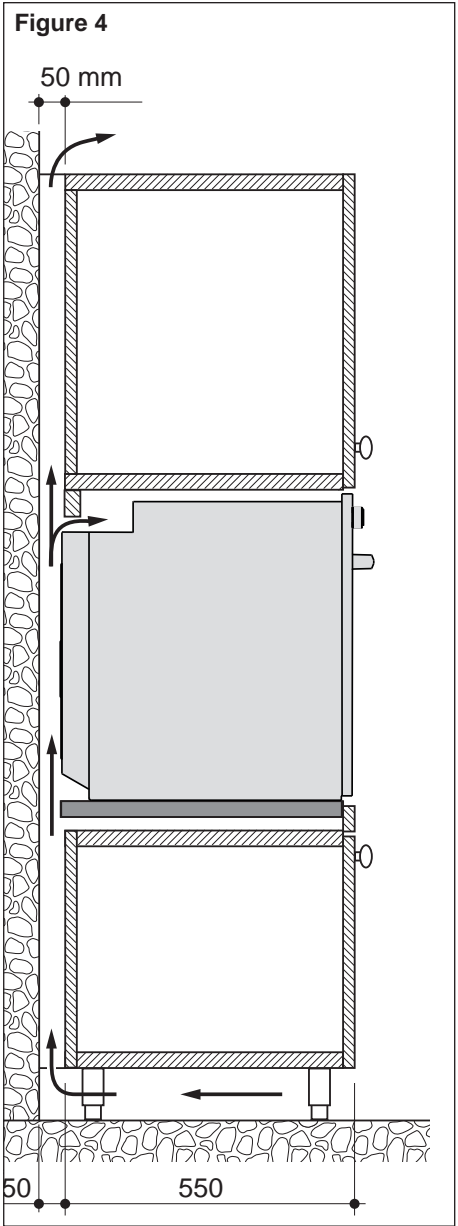
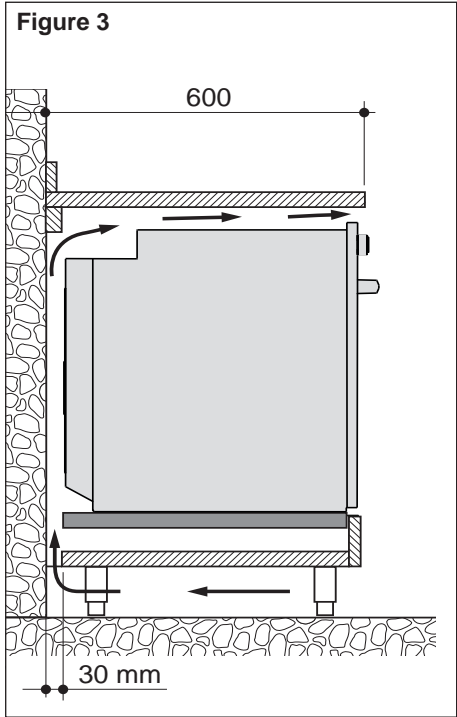


Figure 2



To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 2 and 3.



## FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 2 screws (not supplied) as figure 5. Before fixing the 2 screws, check the 2 plastic bushes are correctly in place into the fixing holes (the bushes are already fitted on the product and must lie flat).

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

### Note:

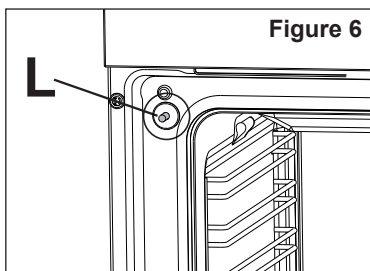
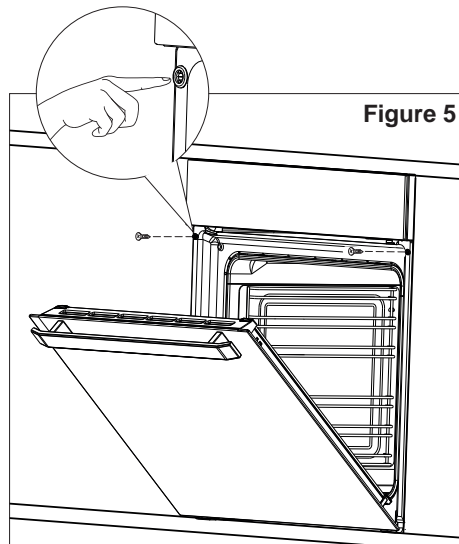
It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 1, 2, 3 and 4.

Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

### Caution!

**Do not lift this oven by the door handle.**

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.



**IMPORTANT (only for the models NSM 9 ..., NSM 11 ..):** When handling the oven, take care not to damage the door sensor lever "L" (fig. 6) (near the top left corner of the oven seal).

## **ELECTRICAL REQUIREMENTS**

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- A suitable isolating switch providing full disconnection from the mains power supply (under overvoltage category III conditions) is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch shall be easily accessible to the customer with the oven installed.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- The oven is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The plug must be connected to an earthed socket in compliance with safety standards.
- To connect the appliance to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.

### **N.B. The connection of the appliance to earth is mandatory.**

If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

**Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.**

## **REPLACING THE POWER SUPPLY CABLE**

**Important!** This appliance must be connected to the electricity supply only by an authorised person.

**WARNING:** If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

**NOTE:** The earth conductor must be left about 3 cm longer than the others.

## **VOLTAGE AND POWER CONSUMPTION**

220-240 V ac                      2900 W (12.60 A)

## **FEEDER CABLE SECTION**

**TYPE H05V2V2-F (resistance to temperatures of 90°C)**

3 x 1,5 mm<sup>2</sup> (\*) (\*\*)

(\*) Connection possible with plug and outlet

(\*\*) Connection with wall box connection

# ELECTRIC DIAGRAM FOR MODEL NSM 7 NL

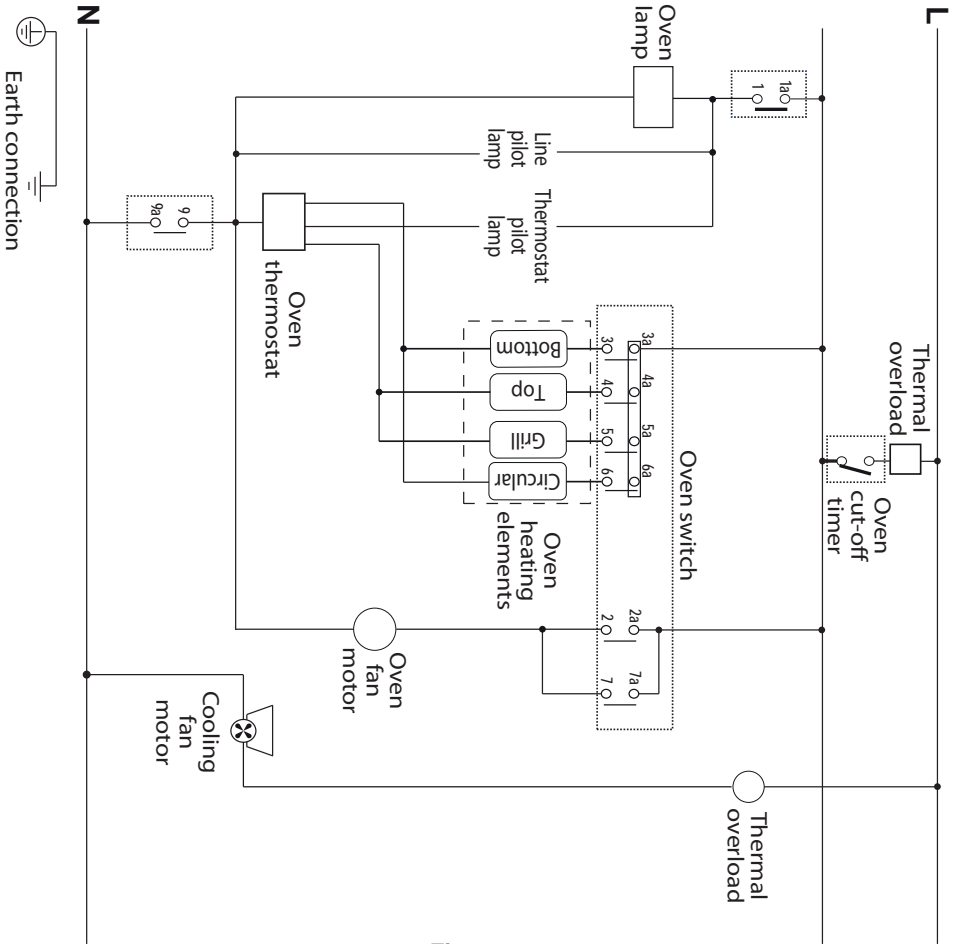


Figure 7

# ELECTRIC DIAGRAM FOR MODELS NSM 9 XL and NSM 9 NL

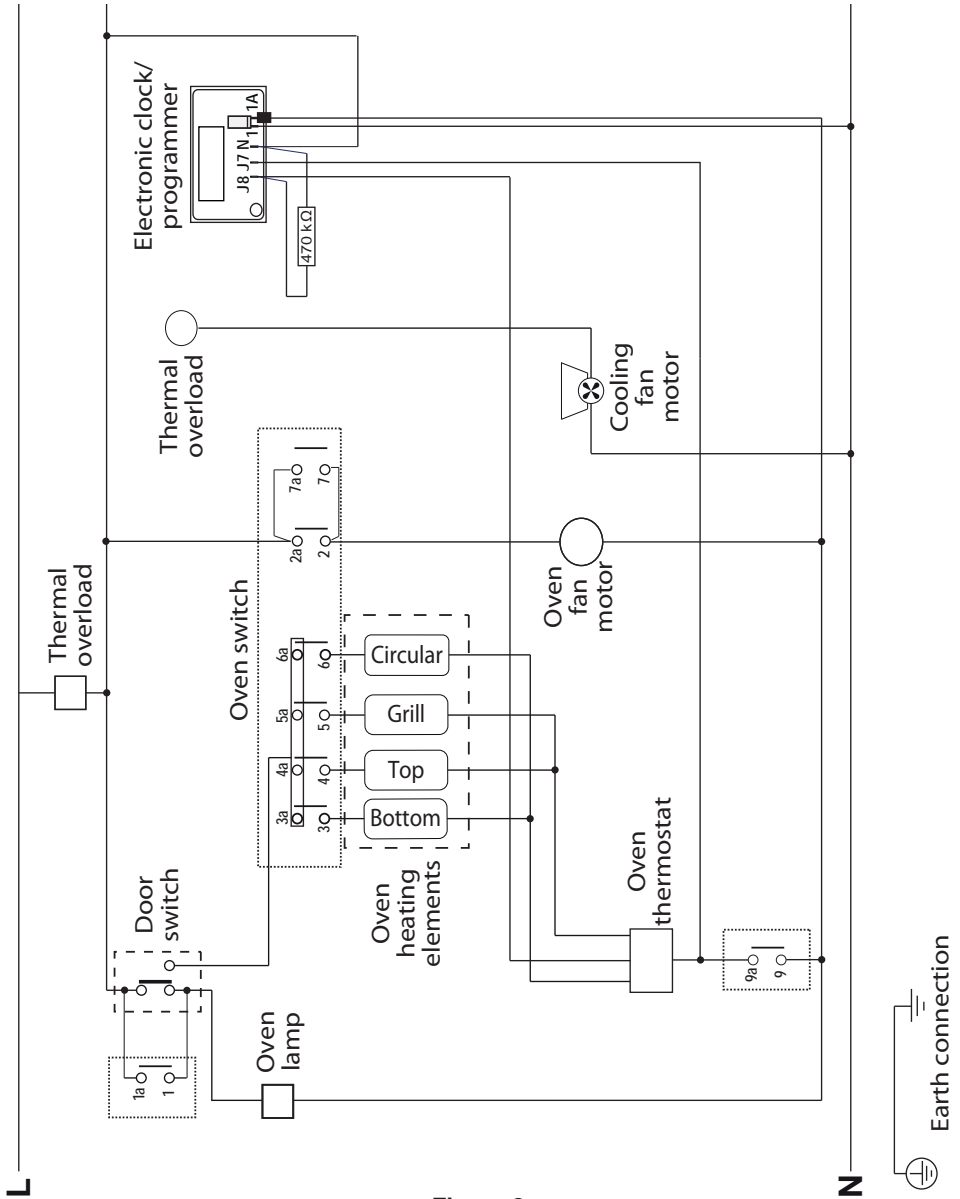


Figure 8

# ELECTRIC DIAGRAM FOR MODELS NSM 11 XL and NSM 11 NL

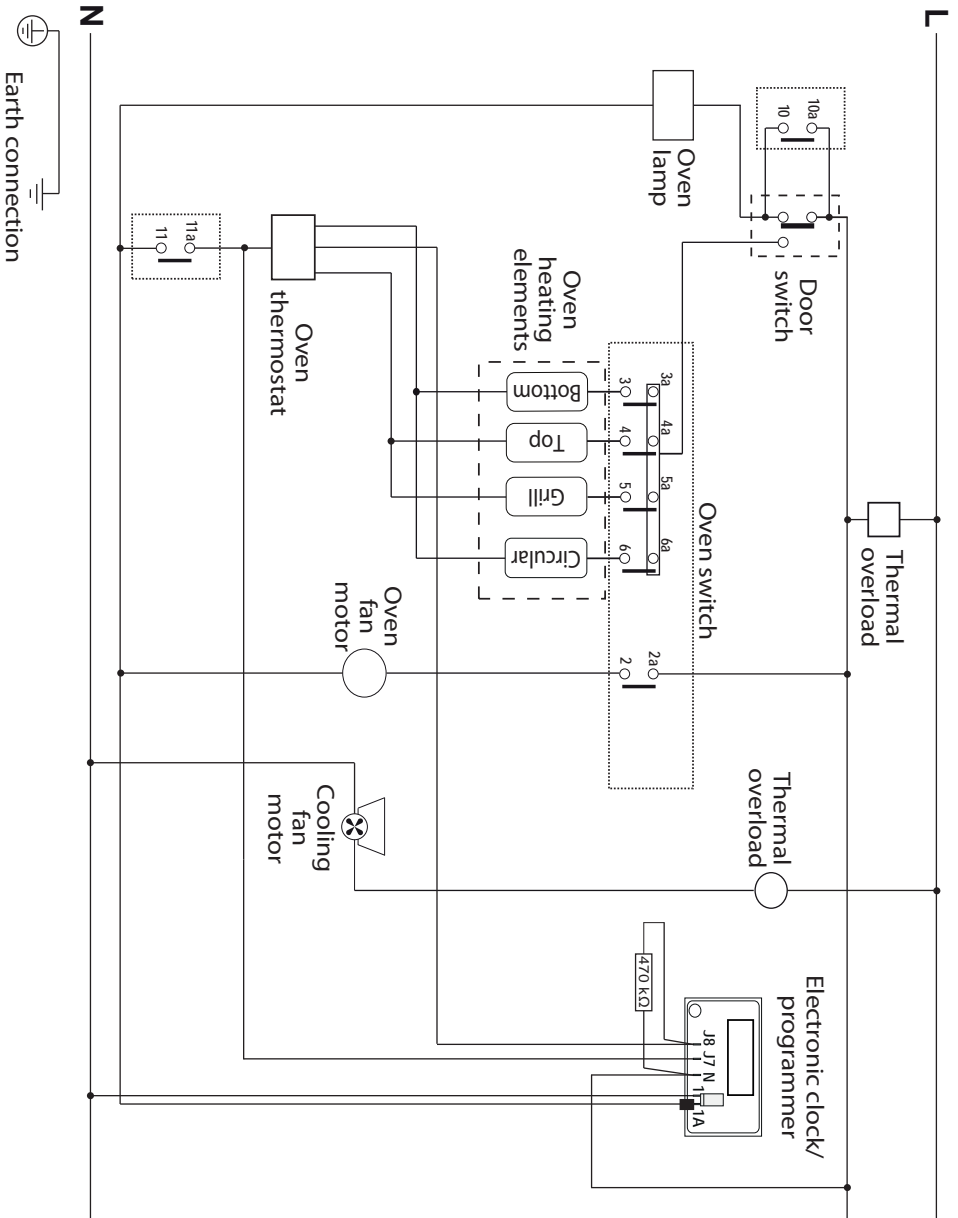


Figure 9

# USE AND CARE

## CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.

## USING THE OVEN FOR THE FIRST TIME

### OVEN FITTING OUT

#### Fit the side racks




- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 10a).
- Slide the front prong of the side rack into the hole at the front of the oven (fig. 10a).
- Slide in, on the guides, the shelf and the tray (fig. 10b).  
The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.
- **NOTE:** When using the oven for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the oven on and run it empty (without the accessories, which should be washed separately), keeping the installation environment sufficiently ventilated:
  - for 60 minutes in the position  (thermostat in position 250°C);
  - for 30 minutes in the position  (thermostat in position 250°C);
  - for 15 minutes in the position  (thermostat in position 200°C).
- Slide off the wire racks from the oven walls as in fig. 10a;
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

Figure 10a

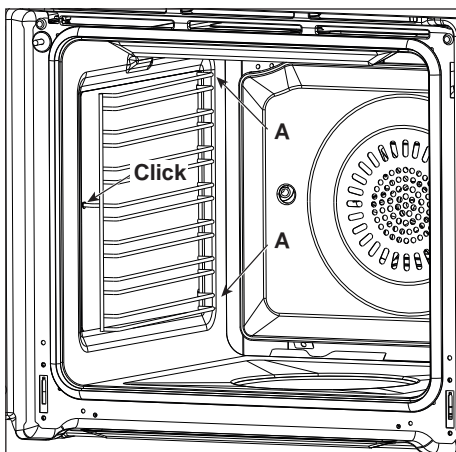
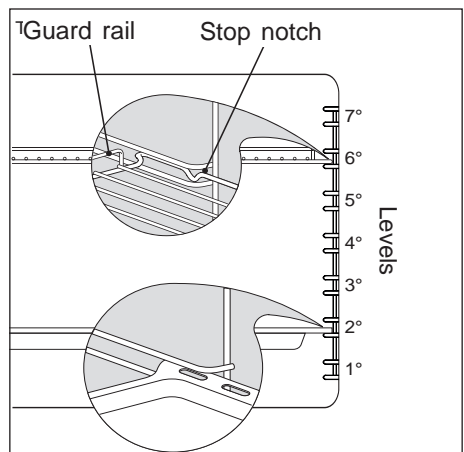


Figure 10b



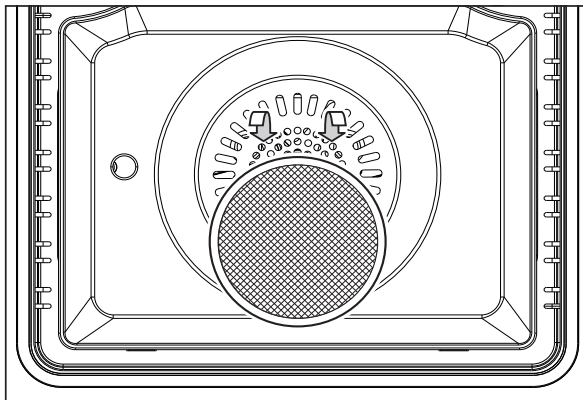


## GREASE FILTER (OPTIONAL COMPONENT, CAN BE PURCHASED SEPARATELY)

- A special screen can be fitted at the back of the oven to catch grease particles, mainly when meat is being roasted.  
Slide in the grease filter on the back of the oven as in fig. 11.
- **Clean the filter after any cooking!**  
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water.  
Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.

**CAUTION:** When baking pastry etc. this filter should be removed.

Figure 11



## TELESCOPIC SLIDING SHELF SUPPORTS (Models NSM 11 XL and NSM 11 NL only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelf and tray.

They stop when they are pulled out to the maximum position.

**Important!** When fitting the sliding shelf supports, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Fit the sliding shelf supports onto the top wire of a rack and press. You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding, operate in reverse order.

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse in soapy water, or use oven cleaner on them.

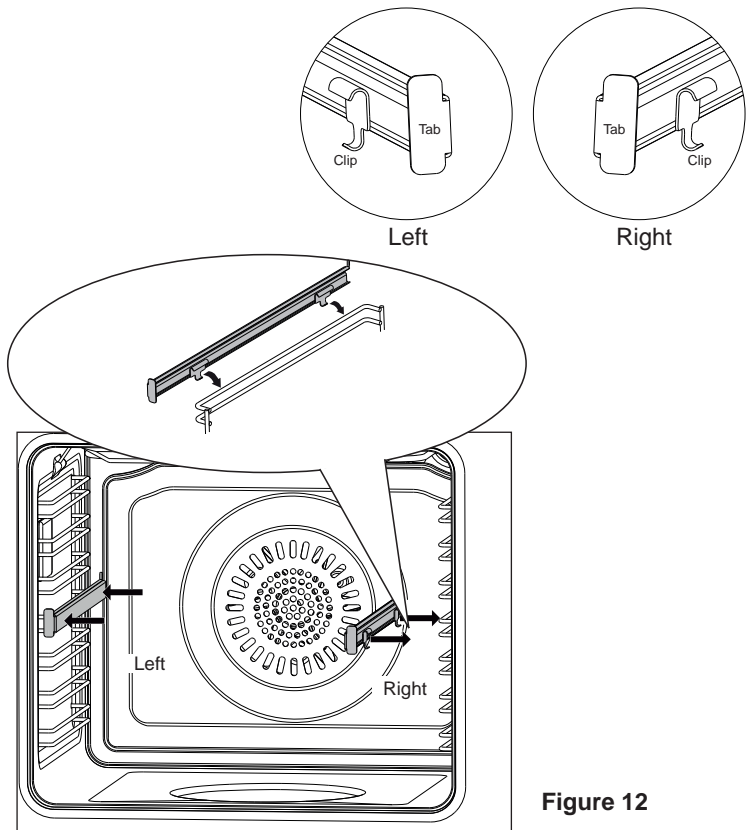


Figure 12

# CONTROL PANELS

Figure 13a

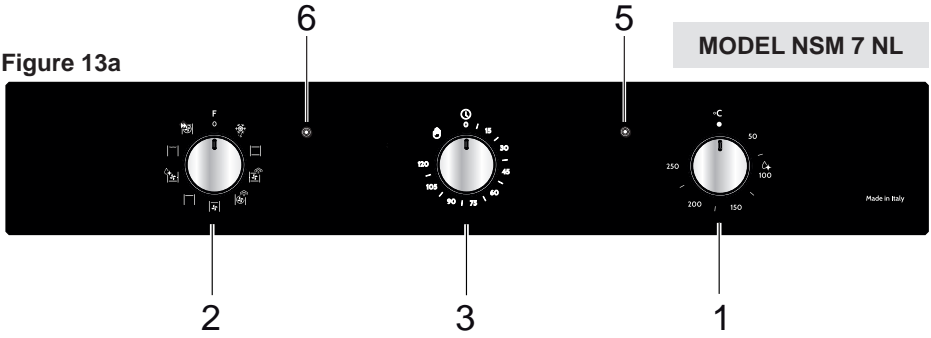


Figure 13b

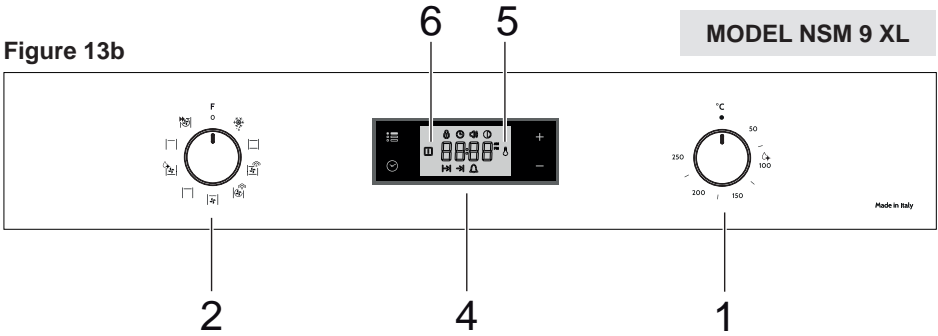


Figure 13c

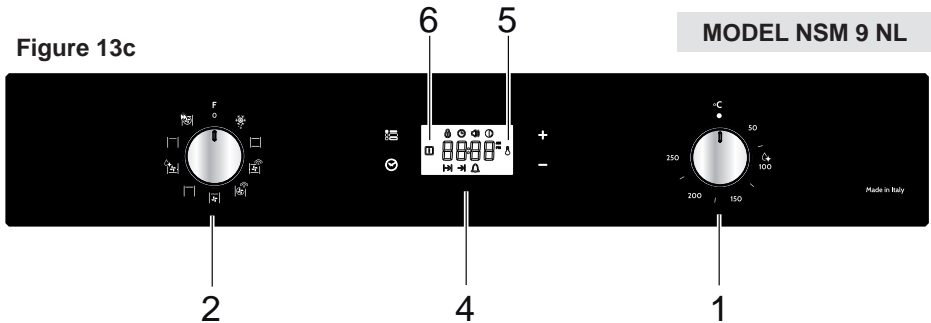


Figure 13d

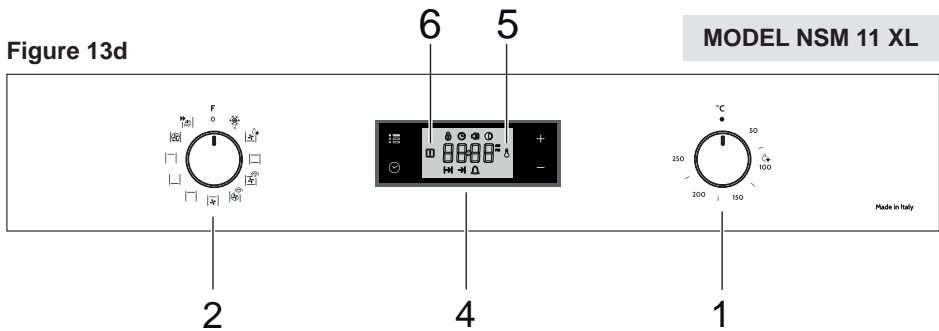
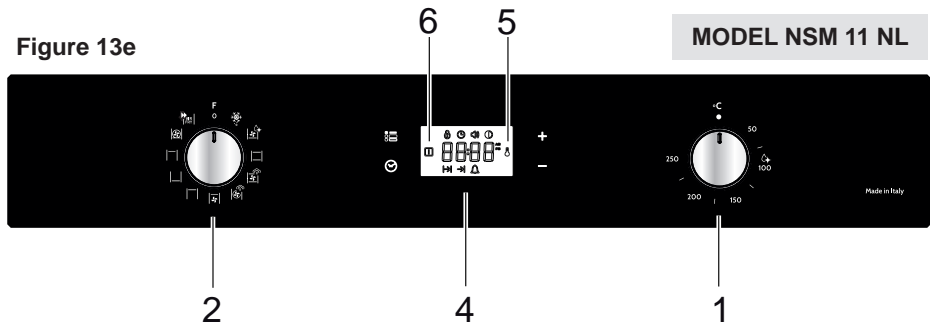


Figure 13e



## CONTROLS DESCRIPTION

1. Oven temperature control knob
2. Function selector control knob
3. Timer (120 minutes cut-off)
4. Electronic clock/programmer "Touch-control"
5. Oven temperature indicator light
6. Power on indicator light

**Please note:** Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained. The cooling fan motor switches ON/OFF depending on temperature. Depending on cooking temperatures and times, the cooling fan may run on even after the appliance oven has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

# OVEN VERSIONS

MODELS NSM 7 NL, NSM 9 XL, NSM 9 NL

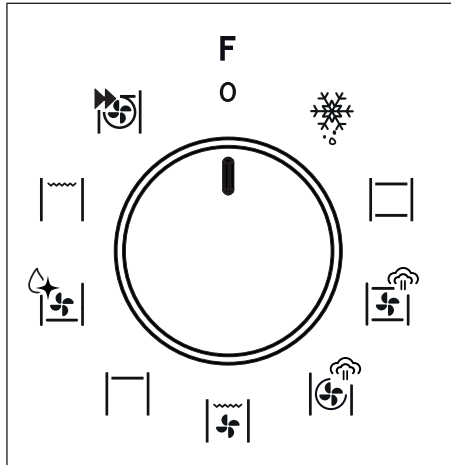


Figure 14a

MODELS NSM 11 XL, NSM 11 NL

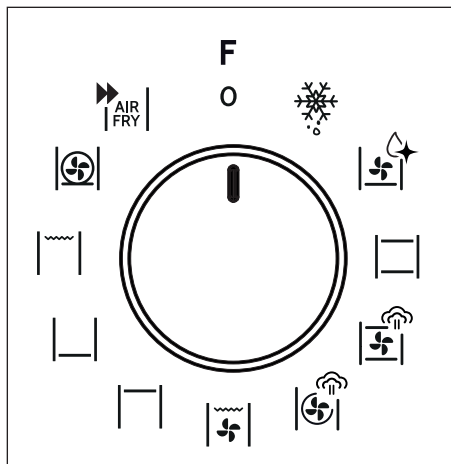


Figure 14b

# HOW TO USE THE OVEN

**Attention:** The oven door becomes very hot during operation. Keep children away.

**WARNING:**

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

**RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.**

## THERMOSTAT CONTROL KNOB

(fig. 15)

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

The elements will turn on or off automatically which is determined by the thermostat. The operation of the heating elements is signalled by a light placed on the control panel.

## GENERAL FEATURES

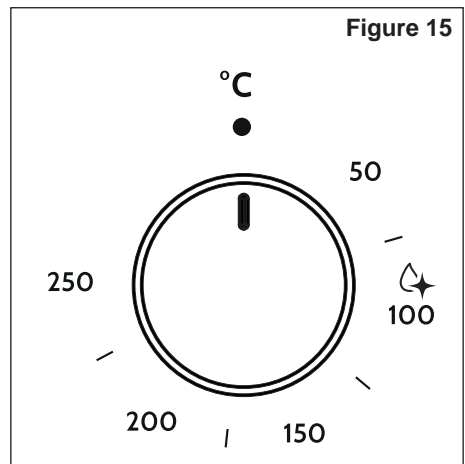
As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 9 or 11 (depending on model, see figs. 14a, 14b) different programs to satisfy every cooking need.

The 9 or 11 positions, thermostatically controlled, are obtained by 4 heating elements which are:





- bottom element;
- top element;
- grill element;
- circular element.






**NOTE:** Before using the oven for the first time, follow the instructions as described in "USE and CARE" at pages 16, 17, 18.






**NOTE: The symbols shown in this section are for guidance only and represent the primary function.**



**Depending on your model, your oven may only have some of these functions. For best results, always preheat the oven.**

FUNCTION	NAME OF THE FUNCTION	DESCRIPTION OF THE FUNCTION
	<p><b>DEFROSTING FROZEN FOODS</b></p>	<p>Only the oven fan is switched on.            To be used with the thermostat knob in the “●” (off) position because the other positions have no effect.            The defrosting is done by simple ventilation without heat.  <b>Recommended for:</b>            To rapidly defrost frozen foods; 1 kilogram requires about one hour. The defrosting times vary according to the quantity and type of foods to be defrosted.</p>
	<p><b>TRADITIONAL CONVECTION COOKING</b></p>	<p>The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.  <b>Recommended for:</b>            For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.</p>
	<p><b>CONVECTION COOKING WITH VENTILATION</b></p>	<p>The upper and lower heating elements and the fan motor are switched on. The heat coming from the top and bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.  <b>Recommended for:</b>            For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.</p>
	<p><b>HOT AIR COOKING</b></p>	<p>The circular heating element and the fan motor are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.  <b>Recommended for:</b>            For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.</p>

	<p><b>VENTILATED DOUBLE GRILL COOKING</b></p>	<p>The infrared heating element, the upper heating element and the fan motor are switched on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.</p> <p>Use with the oven door <b>closed</b> and the thermostat knob must be regulated between the minimum and 200°C maximum.</p> <p>It is necessary to preheat the oven for about 5 minutes. For correct use see chapter “GRILLING AND AU GRATIN”.</p> <p><b>Recommended for:</b> For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.</p>
	<p><b>UPPER HEATING ELEMENT</b></p>	<p>In this position only the upper heating element is switched on.</p> <p>Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p><b>Recommended for:</b> To complete cooking of dishes that require higher temperature at the top.</p>
	<p><b>LOWER HEATING ELEMENT</b></p>	<p>In this position only the lower heating element is switched on.</p> <p>Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p><b>Recommended for:</b> To complete cooking of dishes that require higher temperature at the bottom.</p>
	<p><b>LOWER HEATING ELEMENT WITH VENTILATION</b></p>	<p>The lower heating element and the fan motor are switched on.</p> <p>The heat coming from the bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p><b>Recommended for:</b> To complete cooking of dishes that require higher temperature at the bottom.</p>
	<p><b>DOUBLE GRILL COOKING</b></p>	<p>The infrared heating element and the upper heating element is switched on. The heat is diffused by radiation.</p> <p>Use with the oven door <b>closed</b> and the thermostat knob must be regulated between the minimum and 225°C maximum.</p> <p>For correct use see chapter “USE OF THE GRILL”.</p> <p><b>Recommended for:</b> Intense grilling action for cooking with the broiler; browning, crisping, “au gratin”, toasting, etc.</p>



	<p><b>HOT AIR COOKING WITH LOWER HEATING ELEMENT</b></p>	<p>The circular heating element, the fan motor and the lower heating elements are switched on. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p><b>Recommended for:</b> Foods that need to be cooked with more heat underneath, e.g. pizza, quiche, etc.</p>
	<p><b>HOT AIR COOKING WITH UPPER HEATING ELEMENT</b></p>	<p>The circular heating element, the fan motor and the upper heating elements are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p><b>Recommended for:</b> Cooking of frozen products. This function can also be used for quick preheating, see table below "OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION", function "TURBO/BOOSTER".</p>
	<p><b>AIR FRY</b></p>	<p>With the aid of this function it is possible to cook food in a healthy way, without adding oils and fats. The operation in combination with circular heating element, fan motor and upper heating element, allows to cook without added condiments, French fries, chicken wings, croquettes and other frozen or precooked foods. In addition, the special Air Fry enamelled tray (see page 28, fig. 17) has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect.</p> <p><b>Recommended for:</b> Frozen and/or pre-cooked products. This function can also be used for quick preheating, see table below "OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION", function "TURBO/BOOSTER".</p>

<b>OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION (ADDITIONAL SYMBOL CLOSE TO THE MAIN FUNCTION SYMBOL)</b>		
<b>SYMBOL</b>	<b>NAME OF THE FUNCTION</b>	<b>DESCRIPTION OF THE FUNCTION</b>
	<p><b>EASY STEAM</b></p>	<p>See chapter "EASY STEAM"</p>
	<p><b>HYDROCLEAN</b></p>	<p>For the hydroclean function, see chapter "CLEANING AND MAINTENANCE"</p>



## TURBO / BOOSTER

This special function allows a fast pre-heating of the cavity.

The circular heating element, the fan motor and the upper heating elements are switched on.

Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.

For optimum preheating, wait for at least 20 minutes before placing food in the oven.

## EASY STEAM

By evaporating water inside the oven, the Easy Steam function helps make food soft on the inside and crisp on the outside.

1. With the oven cold, pour 250 ml of drinking water (or the quantities of water indicated in the cooking tables) into the circular well on the floor of the oven.

2. Place the food in the oven and activate the Easy Steam function.

**Caution: never open the door or top up the water when cooking is in progress. Burns hazard!**

3. At the end of the cooking process, open the door slowly and let the steam out.

**Caution: To prevent the formation of lime-scale, you are advised to clean the bottom of the oven after each cooking cycle with Easy Steam, once the oven has cooled down completely.**

You are also advised to wipe the condensation off the door glass with a soft cloth (see "CLEANING AND MAINTENANCE").

Alternate Easy Steam cycles with conventional cooking cycles.

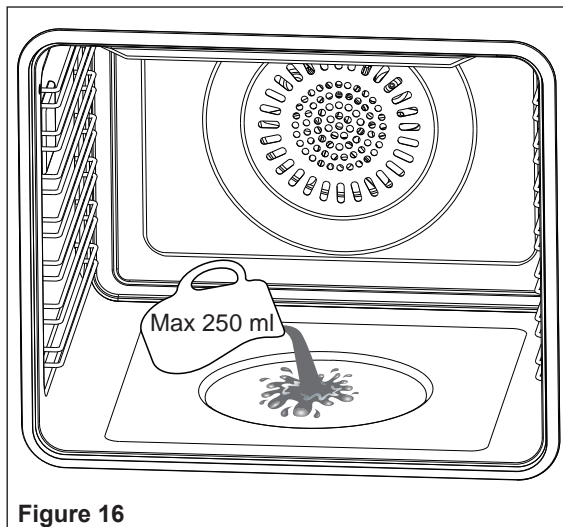



Figure 16

# COOKING ADVICE


## STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 185°C and preheat the oven.
- Fill the grill pan with hot water.
- Set the jars into the grill pan making sure they do not touch each other and the door and set the thermostat knob to position 135°C.



When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

## REGENERATION

Set the switch to position  and the thermostat knob to position 150°C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

## COOKING DIFFERENT DISHES AT THE SAME TIME


With the function selector in position  or , the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20 - 25°C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

## GRILLING AND “AU GRATIN”

Grilling may be done by selecting grill+fan setting  with the function selector knob, because the hot air completely envelops the food that is to be cooked.

Set the thermostat knob between the minimum and 200°C maximum, and after having preheated the oven, simply place the food on the grid.

Close the door and let the oven operate until grilling is done.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

**Do not grill for longer than 60 minutes at any one time.**

**CAUTION: When the grill is on, some parts may become hot. Keep children away.**

## USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door **closed**.  
Place the food inside positioning the rack as near as possible to the grill.  
Insert the drip pan under the rack to collect the cooking juices.  
Always grill with the oven door closed.

**CAUTION:** You can only use the grill function after an oven-cooking cycle if the temperature you set is higher than the one just used for oven cooking.

**Do not grill for longer than 60 minutes at any one time.**

**CAUTION:** When the grill is on, some parts may become hot. Keep children away.

## OVEN COOKING

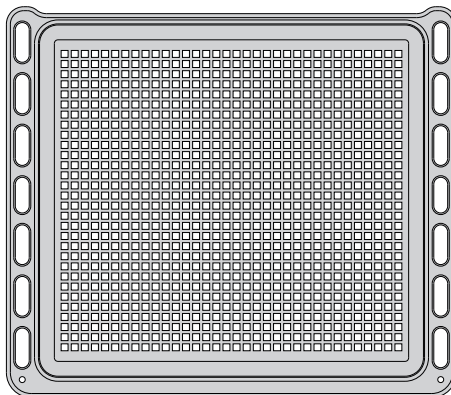
To cook, before introducing the food, preheat the oven to the desired temperature.  
When the oven has reached the desired temperature, introduce the food, control the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

### **AIR FRY ENAMELLED TRAY (included in the standard equipment for the models NSM 11 XL, NSM 11 NL only)**

The special Air Fry enamelled tray has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect without adding condiments.

#### **Recommended for:**

French fries (frozen potatoes classic or rustics), chicken wings, potato croquettes and other frozen or pre-cooked foods.



**Figure 17**

## RECOMMENDED COOKING TEMPERATURE

The cooking settings specified in the tables below are guidelines and may vary according to the type and quantity of ingredients and the type of accessory used.

The appliance's cooking performance may differ from the performance of your previous appliance. You may therefore need to review the settings you usually use (temperature, cooking time and which level you place the oven grid on) according to the recommendations provided in the tables.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary. For best results, always preheat the oven.

Not all of the accessories/ovenware are included in the standard equipment. Those that are not included can be ordered as optional accessories or purchased on the open market.

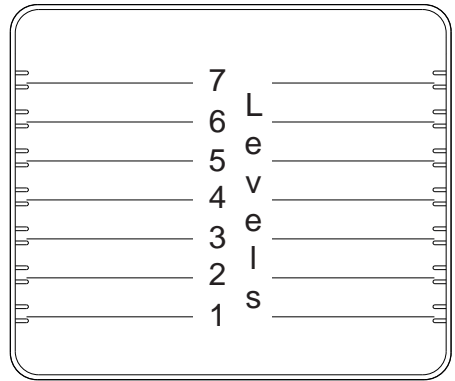








Figure 18



### PIZZA

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
MARGHERITA PIZZA	180	300	 or 	1	4 - 5	-	Pizza stone
CAPRICCIOSA PIZZA	180	300	 or 	1	5 - 6	-	Pizza stone
CALZONE PIZZA	180	300	 or 	1	5 - 7	-	Pizza stone



## BAKERY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
BIGA BREAD	390-410	210-230		2	25-35	110-130	Pizza stone
BREAD 4 pieces	90-110 piece	225-240		3	30-40	100-170	Pizza stone
FOCACCIA WITH OLIVES	400-500	245-260		3	20-25	-	Aluminium baking tray
CLASSIC FOCACCIA	400-500	225-240		3	20-25	-	Aluminium baking tray



## FIRST COURSES

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
LASAGNE	900-1000	175-190		3	25-35	-	Aluminium baking tray
AUBERGINE PARMESAN	600-750	180-200		3	20-30	-	Aluminium baking tray
SAVOURY CAKE	800-900	190-210		3	40-50	-	Aluminium baking tray



## VEGETABLES

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
POTATOES	240-260	170-190		3	35-45	-	Baking tray
CARROTS	150-170	170-190		3	30-40	-	Baking tray
BROCCOLI	150-160	165-180		3	20-30	155-165	Baking tray
CAVOLFLOWERS	400-500	165-180		3	20-30	-	Baking tray



## MEAT

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
ROAST VEAL	350-450	160-180		3	80-100	150-170	Baking tray



## FISH

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SEA BASS	900-1000	175-190		4	30-40	-	Baking tray
TROUT 2 Portions	1100-1300	175-190		4	20-30	195-210	Baking tray
SEA BREAM	500-650	175-190		3	25-35	100-125	Baking tray
BAKED SEA BREAM	450-550	175-180		3	25-35	-	Baking tray
SLICE OF SALMON	150-250	190-210		3	10 - 15	100-125	Baking tray



## POULTRY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
TURKEY RUMP	400-450	170-190		3	40-50	90-110	Baking tray
CHICKEN	1100-1300	190-210		2	65-75	-	Baking tray








## SWEETS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SPUNGE CAKE	360-430	175-180		3	20-30	-	Round cake tin
JAM CROSTATA	700-800	175-185		3	20-30	-	Cake tin
PLUM CAKE	450-550	160-180		2	30-40	-	Rectangular cake tin
MUFFIN	350-450	160-180		2	20-35	140-160	Muffin cups
STRUDEL	650-750	175-185		3	25-35	-	Baking tray
POUND CAKE	680-730	175-185		3	35-45	-	Round cake tin
APPLE CAKE	1350-1500	175-185		3	35-45	-	Round cake tin
BISCUITS	135-150	175-185		2	12-18	-	Dessert dish
BISCUITS	270-300	175-185		Multilevel 2 and 4	12-18	-	Dessert dish





## FROZEN FOODS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
FROZEN POTATOES Classic	580-620	195-205	AIR FRY or 	3	12 - 15	-	Air fry tray
FROZEN POTATOES Rustics	600-700	215-225	AIR FRY or 	3	12 - 15	-	Air fry tray
NUGGETS	220-270	175-185	AIR FRY or 	4	12 - 17	-	Air fry tray
POTATO CROQUETTES	700-800	215-225	AIR FRY or 	4	14 - 17	-	Air fry tray
BATTERED VEGETABLE	450-550	215-225	AIR FRY or 	3	12 - 15	-	Air fry tray

## 120' CUT-OFF TIMER

### MODELS WITH 120 MINUTES CUT-OFF TIMER

The timer runs the oven for a preset time.

#### 1) Starting up (fig. 19).

After setting the function selector and thermostat to the required mode and temperature, rotate the timer knob clockwise until you reach the required cooking time (max 120 minutes).

Once this time has elapsed, the timer will return to the "0" (off) position and the oven will automatically switch off.

#### 2) Manual position (fig. 20).


If the cooking time is longer than two hours or if you wish to use the oven manually, switching it off as required, the knob must be turned to position .

Figure 19

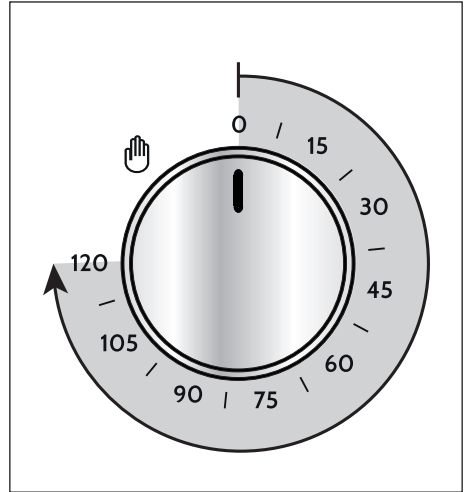
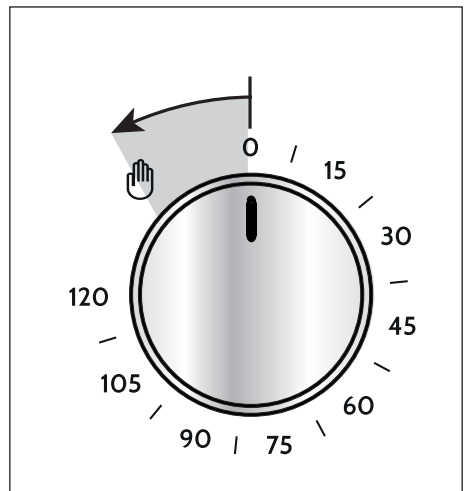


Figure 20



## ELECTRONIC CLOCK/PROGRAMMER "TOUCH-CONTROL"

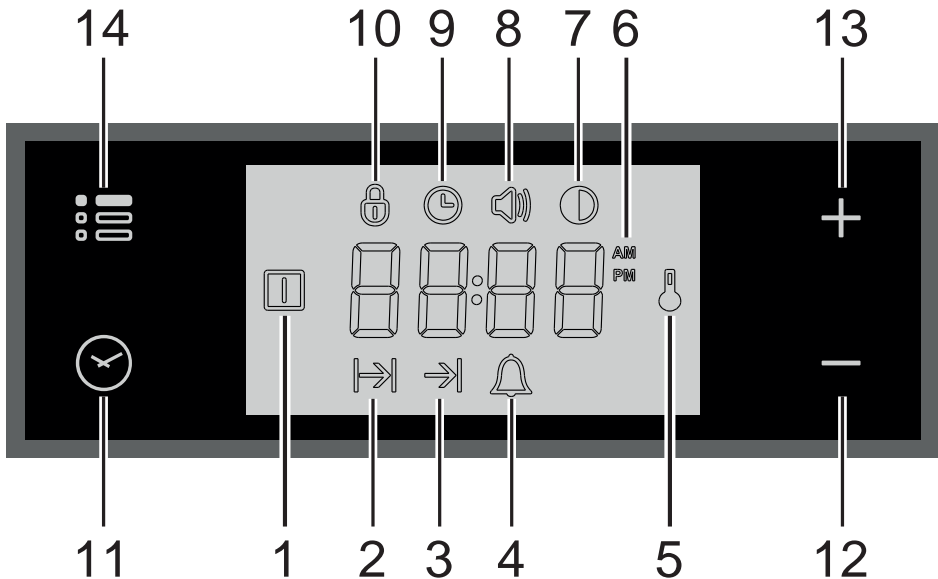


Figure 21

### Description of display symbols:

1. Oven on
2. Cooking time
3. End of cooking time
4. Timer
5. Oven temperature
6. AM/PM time format
7. Screen brightness
8. Acoustic signal volume
9. Time of day setting
10. Programmer 'touch' control panel key lock

### Description of the 'touch control' panel symbols:

11. Program selection
12. Digit backward setting for all functions
13. Digit forward setting for all functions
14. Menu selection

**IMPORTANT NOTE:** When using the timer and during a semi-automatic or automatic cooking, the countdown of the function with less time remaining prevails on the display.

### ATTENTION - MOST IMPORTANT:

#### ELECTRONIC PROGRAMMER DISPLAY CLEANING

Strictly follow the information indicated in the chapter "CLEANING AND MAINTENANCE".

## “TOUCH-CONTROL” KEYS

The “touch-control” keys shall be operated by the fingers (just by touching the key).

When using touch controls it is best to use the ball of your finger rather than the tip.

Program and menu selection: after starting the procedure, the selection is automatically deactivated after approx. 5 seconds from the last touch on the display.

## SETTING THE CLOCK

When connecting for the first time, or after a power failure, the word “OFF” flashes on the display and the “🕒” symbol is lit. Adjust the time touching the “+” or “-” key.

**Important: The oven does not operate, in manual cooking, without first having set the clock.**

To change the time with the appliance already installed, touch the “🕒” key for more than 2 seconds, then touch it again until the “🕒” symbol flashes. Then adjust the time, within 5 seconds, using the “+” or “-”.

**Important: It is not possible to adjust the clock if a cooking program is in progress.**

## USING THE TIMER

You can use the timer at any time, even when the oven is not in use.

**ATTENTION - MOST IMPORTANT: This is only an alarm that DOES NOT switch off the oven or grill.**

**REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.**

The timer can be set for a maximum time of 23 hours and 59 minutes.

1. To set the timer, with the appliance already connected, touch the “🕒” key (several times) until the “🔔” symbol flashes on the display. Set the time (increase in minutes) within 5 seconds using the “+” or “-” key. At the end of the adjustment the display shows the countdown.
2. At the end of the count, the timer starts beeping and the “🔔” symbol flashes on the display. Touch any key to turn off the acoustic signal that would otherwise stop after 7 minutes.
3. Turn the oven off manually (switch and thermostat knobs in the off position) if you do not wish to continue with manual cooking.

To reset the timer in operation at any time:

- 1A. Only timer function active (no semi-automatic or automatic cooking in progress): touch the “🕒” key for 3 seconds..
- 1B. With semi-automatic or automatic cooking in progress: touch the key several times “🕒” until the “🔔” symbol flashes on the display. Then touch the “-” key within 5 seconds until “00:00” appears on the display.
2. The time of day is shown on the display.

## SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed. Check the clock shows the correct time.

The semi-automatic cooking program can be set for a maximum period of 10 hours.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Touch the "☺" key until the "⏸" symbol flashes on the display. Set the cooking time (increase in minutes - consider the preheating time, if necessary) within 5 seconds using the "+" or "-". At the end of the adjustment the display shows the countdown.
3. At the end of the count the oven turns off, the timer starts beeping, the "⏸" symbol flashes and the word "End" appears on the display.
4. Turn the temperature and function knobs to the off position.
5. Touch the "☺" key to deactivate the acoustic signal (which otherwise will stop after 7 minutes) and to return the programmer to manual mode (the time is shown on the display). If instead the acoustic signal is deactivated with one of the other keys, after deactivation also touch the "☺" key to return the programmer to manual mode (the time is shown on the display).

To cancel the semi-automatic cooking program at any time:

- 1A. Only semi-automatic cooking function active (no timer in use): touch the "☺" key for 3 seconds, the "⏸" symbol and the word "End" (fine) are shown on the display.
- 1B. With active timer: touch the "☺" key several times until the "⏸" symbol flashes. Then touch the "-" key within 5 seconds until "00:00" appears on the display, replaced after a few seconds by the "⏸" symbol and the word "End".
2. Touch the "☺" key again to return the programmer to manual mode (the time of day is shown on the display). If cooking is finished turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

## AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off. Check the clock shows the correct time.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Decide the cooking time considering the preheating time, if necessary, and set it as described above in the "SEMI-AUTOMATIC COOKING" chapter.
3. Touch the "☺" key several times until the "⏸" symbol appears on the display. Then set the time at which you want the oven to turn off, touching the "+" or "-" key.
4. If the cooking is not started immediately, the display shows the current time of day and the "⏸" and "⏸" symbols. The oven turns off but now it is set for automatic operation.
  - To check the cooking time, touch the "☺" key once, the "⏸" symbol flashes.
  - To check the turn-off time, touch the key ☺ several times until the ⏸ symbol flashes.

To cancel the automatic cooking program at any time, proceed as described in the “SEMI-AUTOMATIC COOKING” chapter.

Turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

### **ATTENTION - VERY IMPORTANT (AUTOMATIC OR SEMI-AUTOMATIC COOKING):**

**If a very short power interruption occurs, the oven keeps the programming.**

**If the interruption is instead longer than a few tens of seconds, the automatic cooking is cancelled. In this case, turn the temperature and function knobs to the off position and restart programming if necessary.**




## **USER PREFERENCES SETTINGS**

### **PROGRAMMER ‘TOUCH CONTROL’ PANEL KEY LOCK**




This function is used to prevent the accidental touch of the programmer selection keys and to avoid unintentionally activating or modifying its functions.

The key lock can be activated at any time, with a cooking in progress or with the oven off.

To lock:



- Touch the " " key for more than 2 seconds until the " " indicator light starts flashing. Then touch the “+” key to activate the key lock, the word "On", appears on the display, wait a few seconds until the operation is completed. When this function is active, the " " indicator light is on.

To unlock:

- Touch the " " key for more than 2 seconds until the " " indicator light starts flashing. Then touch the “-” key to deactivate the key lock, the word "OFF" appears on the display, wait a few seconds until the operation is completed. When this function is not active, the " " indicator light is off.

### **ACOUSTIC SIGNAL TONE SETTING**

It is possible to select three sound tones.

- Touch the " " key for more than 2 seconds, then touch the same key several times until the " " symbol flashes.
- Touch the “+” or “-” key; the display shows the tone set (“b-01”, “b-02” or “b-03”).
- The last tone displayed remains active.

## SCREEN BRIGHTNESS SETTING

It is possible to select three brightness levels.

- Touch the "☰" key for more than 2 seconds, then touch the same key several times until the "Ⓢ" symbol flashes.
- Touch the "+" or "-"; key; the display shows the brightness set ("d-01", "d-02" or "d-03").
- The last brightness displayed remains active.

## TIME FORMAT

It is possible to choose the 24 hour or 12 hour clock format.

- To activate the 12 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is activated.
- To activate the 24 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is deactivated.

# CLEANING AND MAINTENANCE

## GENERAL ADVICE

- Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.
- **Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

## WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

## ELECTRONIC PROGRAMMER DISPLAY CLEANING (SOME MODELS ONLY)

Clean the programmer display using a soft cloth, warm water and neutral soap, or a soft cloth with a liquid detergent (non-abrasive).

When cleaning, be careful to move the cloth in one direction only.

Then wipe the display with a damp cloth and dry it with a soft cloth.

**IMPORTANT: DO NOT use chlorine-based or acid-based cleaning products, abrasive products or non-neutral detergents as they may cause irreparable damage to the surface. DO NOT spray cleaning liquids directly on the programmer display.**

## GLASS CONTROL PANEL

- Clean using an appropriate product. Always dry thoroughly.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the control panel since they can scratch the surface, which may result in shattering of the glass.



## STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product.

Always dry thoroughly.

**IMPORTANT:** these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

**CAUTION:** Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

## ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

## INSIDE OF OVEN

- The oven should always be cleaned after use when it has cooled down. **Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.**
- The cavity should be cleaned using a mild detergent solution and warm water.
- Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.
- Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.
- **NOTE:** The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.



**Do not store flammable material in the oven.**

## GRILL HEATING ELEMENT

- The heating element is self-cleaning and does not require maintenance.


## CLEANING THE CIRCULAR WELL ON THE FLOOR OF THE OVEN

After using the Easy Steam and Hydroclean functions, you are advised to clean and dry the circular well on the floor of the oven.

All enamelled parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products.

Dry with a soft cloth.

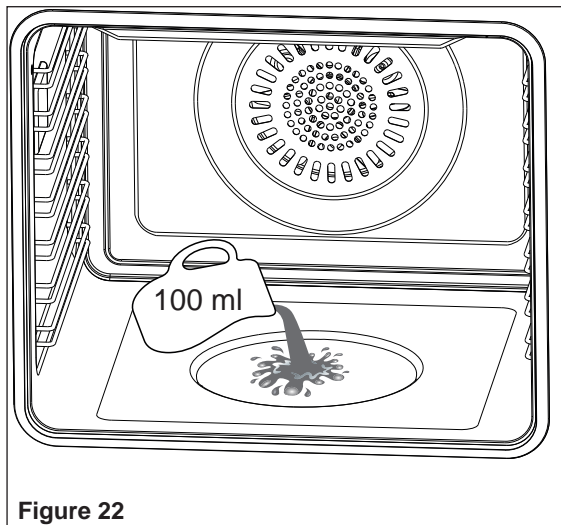
## HYDROCLEAN

**With the oven cold, remove all accessories,** pour 100 ml of drinking water into the circular well on the floor of the oven and switch on the hydroclean function  at 80-90°C. Do not use any type of detergent.

1. Run the function for at least 35 minutes, depending on the type of dirt: the moisture generated inside the oven will help remove the dirt.
2. **Once the oven is completely cold,** wipe the inside of the oven with a damp cloth to remove any residues, and use a soft cloth to wipe any condensation off the inside of the oven or the inside of the door glass.

The hydroclean function provides quick, everyday, detergent-free cleaning, but **is not a substitute for the more thorough cleaning** needed to remove baked-on dirt: for this purpose, clean by hand, using specific products. For best results, the hydroclean function should be used after each cooking cycle.

**CAUTION: Never open the oven door or top up the water in the well on the floor of the oven when the hydroclean function is in operation. Burns hazard!**



**Figure 22**

## REPLACING THE OVEN LIGHT

**WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover (fig. 23).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220-240 V ac and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

**IMPORTANT WARNING:** Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

**NOTE:** Oven bulb replacement is not covered by your guarantee.

The intended purpose of the lamp, fitted on this appliance, is to illuminate the oven cavity and thus help the user to better monitor the food while cooking. This lamp is not suitable for other usage (e.g. environments lighting).

This product contains a light source of energy efficiency class G.

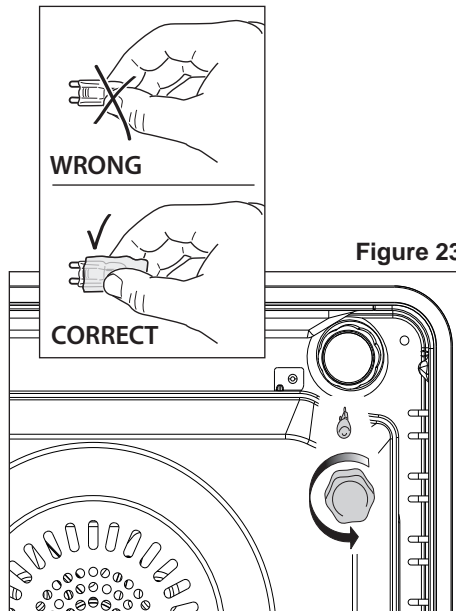


Figure 23

## REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

If you wish to clean the inner pane of glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

### IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass panes. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.

### ■ CAUTION:

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.

- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

**Note:** service visits providing assistance with using or maintaining the oven are not covered by your warranty.

## REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 24).
- Open the lever "A" completely on the left and right hinges (fig. 25).
- Hold the door as shown in fig. 28.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (fig. 26).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 27).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

### Important!

Always keep a safe distance from the door hinges, paying special attention to the position of your hands.

If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.

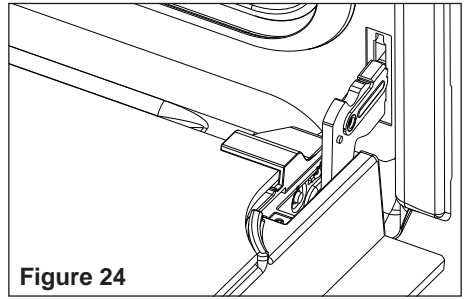
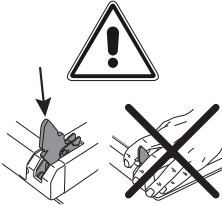


Figure 24

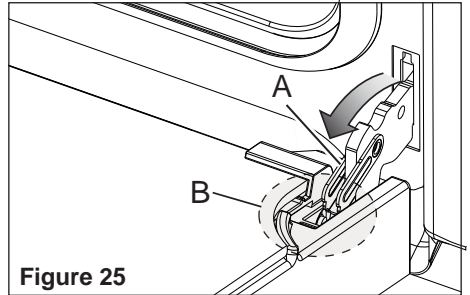


Figure 25

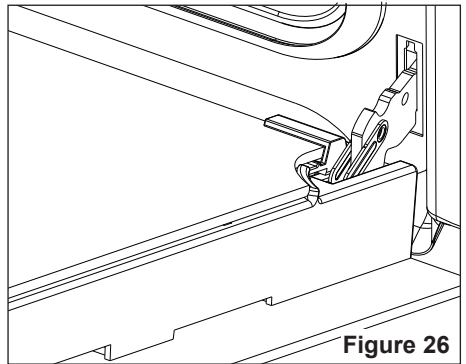


Figure 26

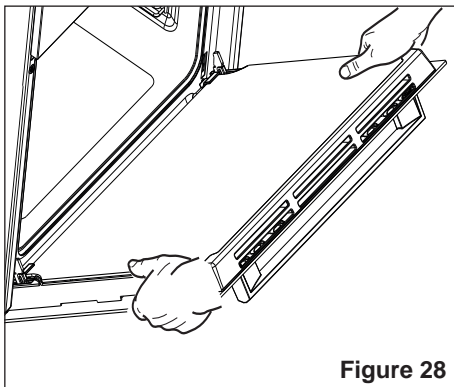


Figure 28

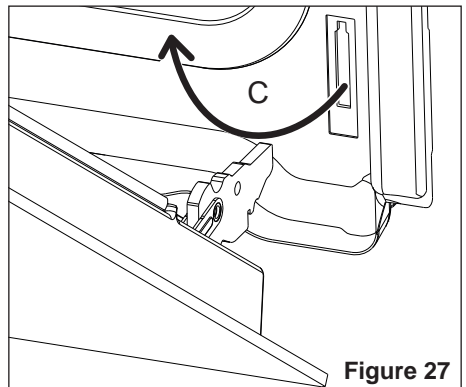


Figure 27

## To remove the inner pane

- Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (figs. 29, 30).
- Gently lift and pull out the inner pane of glass by releasing it from the bottom retainers. Do not angle the pane too much as you may damage the glass (fig. 31).

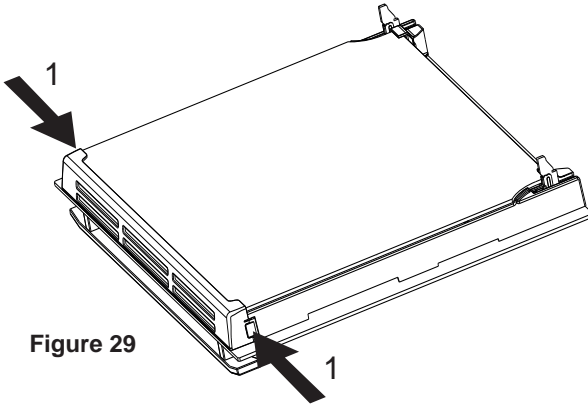


Figure 29

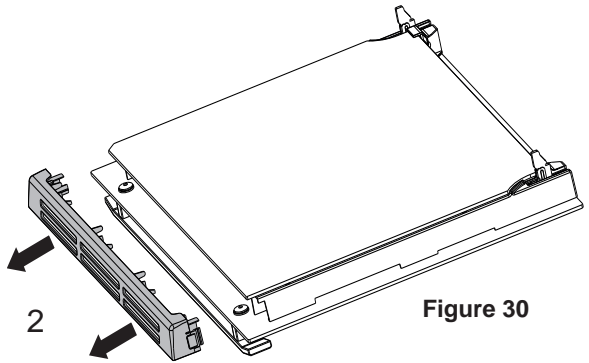


Figure 30

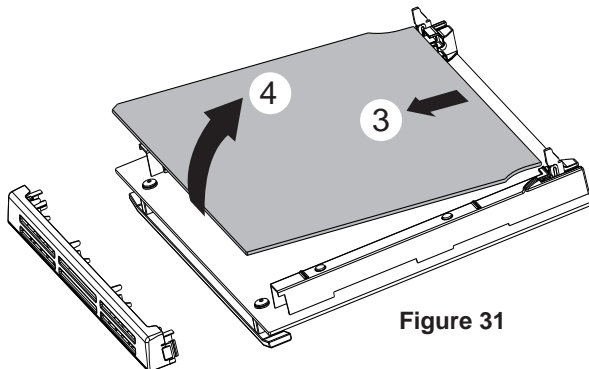


Figure 31

## After cleaning replace the door glass pane

### When replacing the glass pane make sure that:

- you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly;
- you take extra care not to bump the edges of the glass against any object or surface, you do not force the pane into place. If you are experiencing difficulties replacing the pane, remove it and start the process again from the beginning. If this still does not help, call Customer Care.

### Replace the inner pane

Make sure you fit the glass the right way up, with the bevelled top corner in the correct position.

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.
- Slide the glass retainer back into place and ensure it is fully clipped securely in place.

#### **Important!**

**Make sure the glass retainer is correctly and firmly in place and the glass pane is secure.**

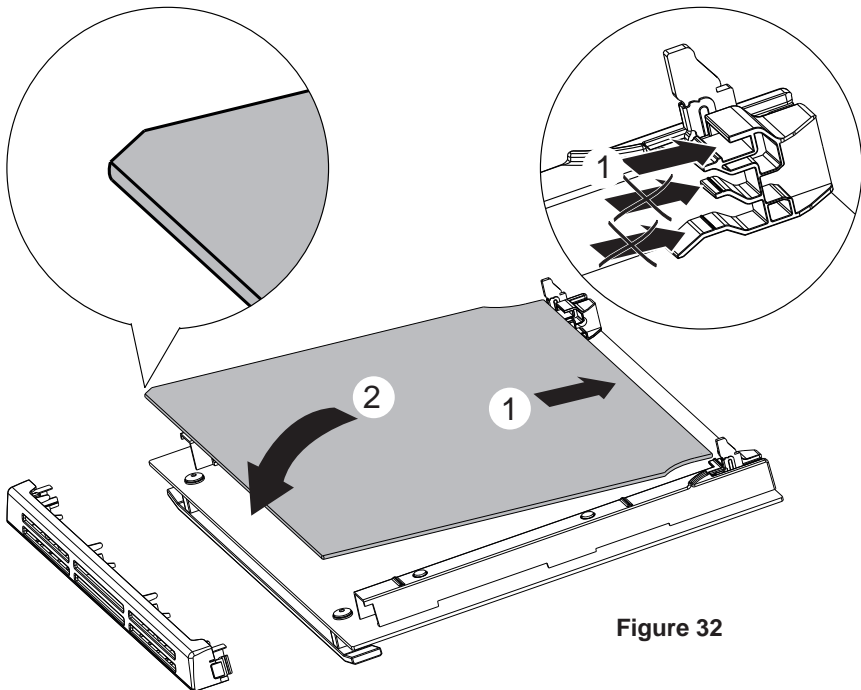


Figure 32

# SERVICE AND MAINTENANCE

## SERVICING THE APPLIANCE

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised ELBA APPLIANCES Service Agent shared services with Fisher and Paykel Australia PTY LTD (ELBA Appliances AUS, a division of F&P AUS PTY LTD).

**Servicing shall be carried out only by authorized personnel.**

**The appliance shall not be modified.**

## TROUBLESHOOTING

If you experience a problem with your oven, check the following points before calling our Customer Service Centre for assistance.

1. The power is switched on.
2. The controls are switched on.
3. Models with 120 minutes cut-off timer:
  - You have set the required cooking time or you have set the cut-off timer to manual.
4. Models with electronic clock/programmer:
  - You have set the clock of the electronic programmer (the oven will not work until this has been done).
  - None semi-automatic or automatic cooking program has been selected.
5. Both the fuse and the mains fuse are intact.

Should you still require assistance please contact our Customer Service Centre for your nearest Authorised Elba Appl. AUS Service Agent.









Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

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[www.delonghicookingappliances.com.au](http://www.delonghicookingappliances.com.au)

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