

DE'LONGHI

COOKING

**INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS**

**DEF1407INDSS
DEF1407INDMB
INDUCTION COOKERS**

distributed by
Able Appliances Pty Ltd.



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	Household and similar electrical appliances - Safety General requirements
AS/NSZ 60335.2.6	Safety Particular requirements for stationary cooking ranges, hobs, ovens and similar 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 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 (on the hob and 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 cooker cannot come into contact with the hob or become entrapped in the oven door.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **DO NOT MODIFY THIS APPLIANCE.**
- **THIS APPLIANCE SHALL NOT BE USED AS A SPACE HEATER.**
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **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 “USE AND CARE”.
 - 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 base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Do not cover the hob with aluminium foils.
- **FIRE RISK!** Do not store flammable material in the oven or in the storage compartment.
- 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 cooker or 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 cooker by the door handle.

- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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 17 - 18.
- **IMPORTANT NOTE:** The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **INDUCTION HOBS:**
 - Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
 - Do not use metallic kitchen utensils (e.g. ladles). It is preferable to use plastic or wood kitchen utensils.
 - Please use pans of recommended size (see minimum pan diameter recommended). It is not advisable to use pans

smaller than the cooking zone. The pans have to be placed in the centre of the cooking zone.

- Do not use defective pans or pans with a curved bottom.
- Please use suitable pans marked for induction cooking.
- Please keep your distance from the electromagnetic fields by standing 5-10 cm from the cooking zones. When possible use the rear cooking zones.
- Magnetic objects (e.g. credit cards, floppy disks, memory cards) and electronic instruments (e.g. computers) should not be placed near the induction hob.
- The heating of magnetic tins is forbidden! Closed tins may explode by exceeding pressure while heating. There is a burning risk with open tins as well, because the integrated temperature protection will not work correctly.
- **IMPORTANT WARNING:** The induction hob complies with European Standards for domestic cooking appliances. Therefore it should not interfere with other electronic units. Persons with cardiac pacemakers or any other electrical implants must check with their doctor if they can use an induction cooking system (and check any possible interferences with the implants).

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 or damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.

LOCATION

- The cooker can be installed in a cabinet (Fig. 1).
- The cooker must be installed no less than 50 mm away from any side wall which exceed the height of the cooktop.
- Installing the cooker above a plinth without fitting the adjustable feet: In that case the cooker stands directly above the plinth; make sure you provide safety measures to keep it in place.
Revise the installation dimensions accordingly considering that the feet have the following measures: min 85 mm - max 135 mm.
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 50 °C above room temperature.
- Do not install the appliance near inflammable materials (e.g. curtains).
- If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.

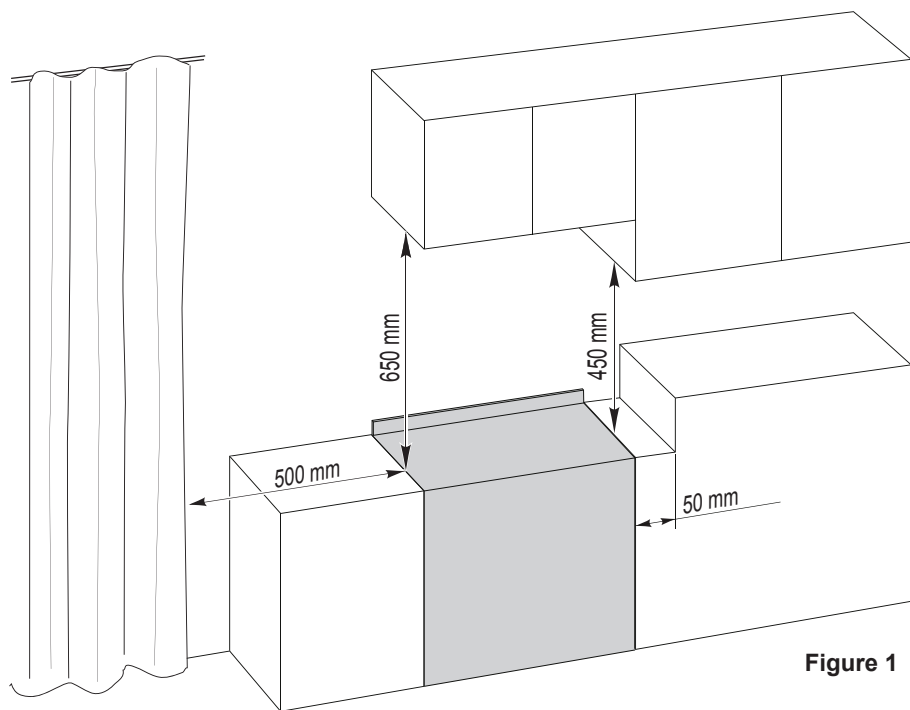
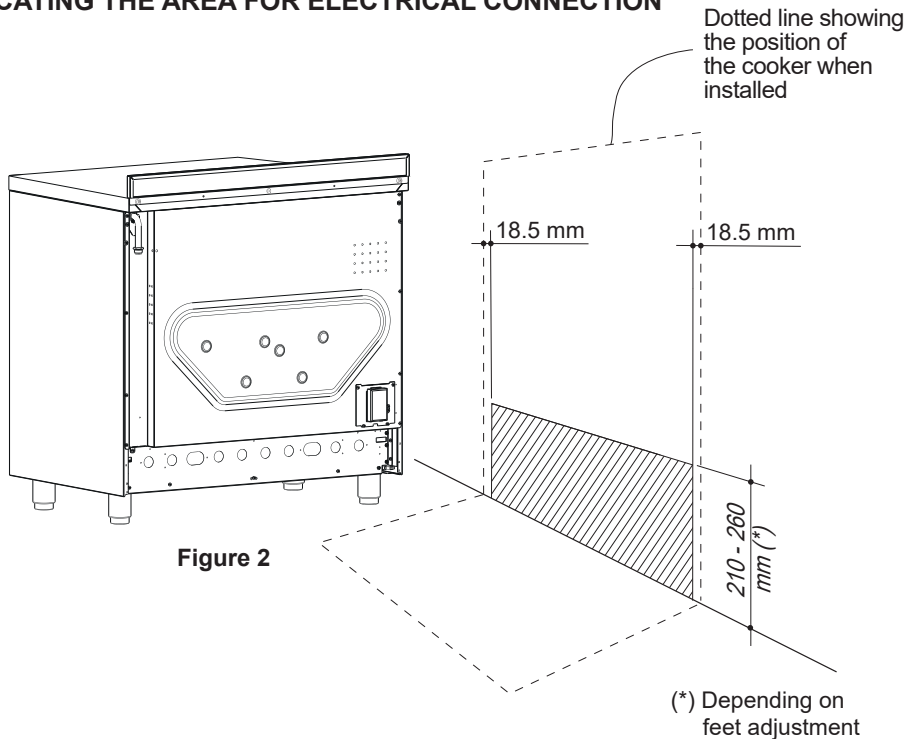


Figure 1

Cooker overall dimensions [mm]

- height: min 892.5 - max 942.5
- width: 900
- depth: 600

LOCATING THE AREA FOR ELECTRICAL CONNECTION

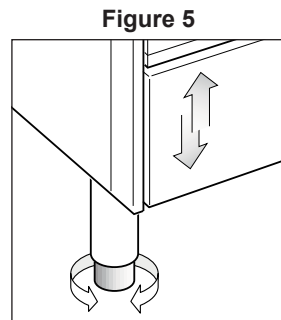
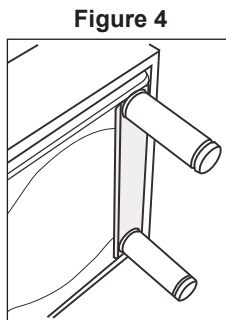
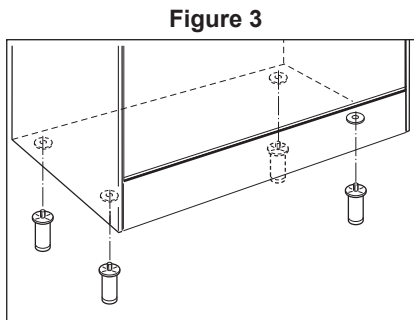


FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use (figs. 3, 4). Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet. Fit the no. 4 (four) legs by screwing them tight into the support base as shown in figure 4.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 5).

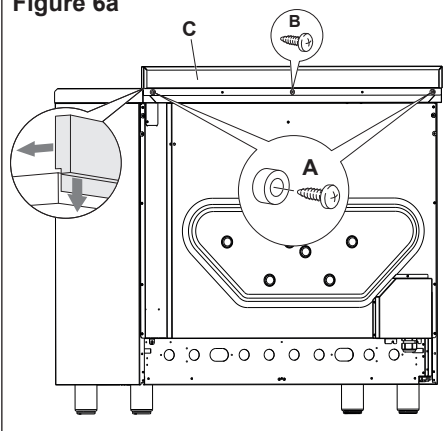


FIXING THE BACKGUARD

Before installing the cooker, assemble the backguard "C" (fig. 6a).

- The backguard "C" can be found packed at the rear of the cooker.
- Before assembling remove any protective film/adhesive tape.
- Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
- Assemble the backguard as shown in fig. 6a and fix it by screwing the central screw "B" and the spacers "A".

Figure 6a



MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 6b).

WARNING - Be careful: Do not lift the cooker by the door handle when raising to the upright position (fig. 6c).

WARNING: When moving cooker to its final position DO NOT DRAG (fig. 6d). Lift feet clear of floor (fig. 6b).

Figure 6b

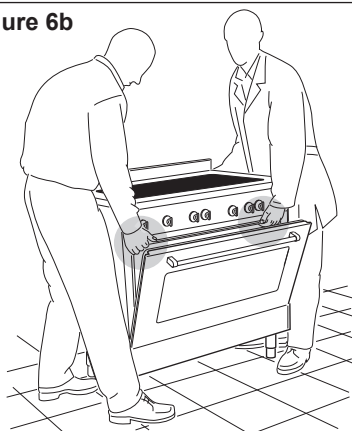


Figure 6c

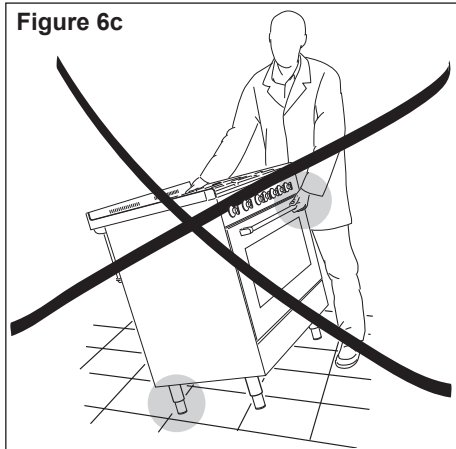
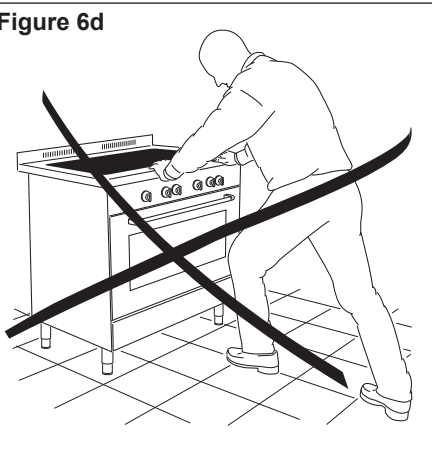


Figure 6d



ANTI-TILT BRACKET



Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

If installing the cooker above a plinth (without fitting the adjustable feet), revise the installation dimensions accordingly considering that the feet have the following measures: min 85 mm - max 135 mm.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 7.

2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

3. Loosely attach the anti-tilt bracket with the two screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 7.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.
7. Access the bracket and fit the lock pin:
 - Open the pivoting panel (fig. 8).
 - Fit the lock pin through the bracket, as shown (fig. 9).
 - Close the pivoting panel.

Figure 7

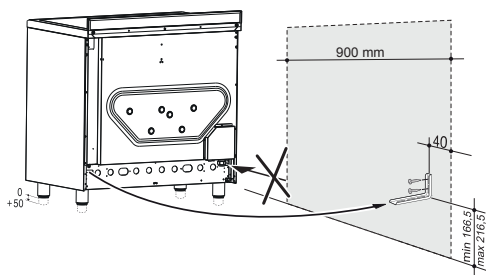


Figure 8

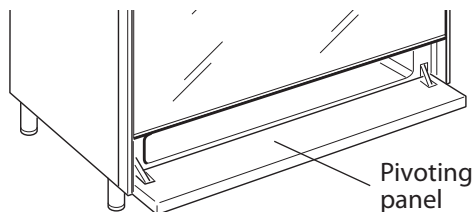
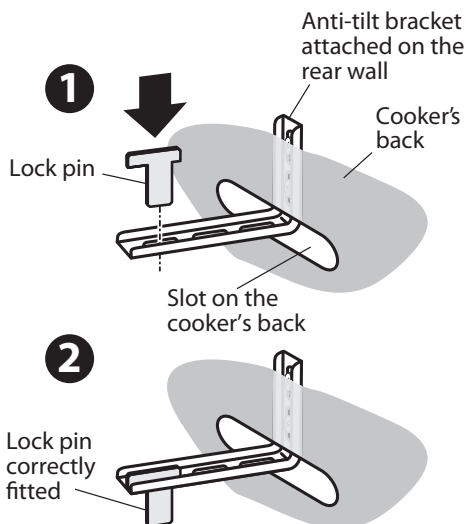


Figure 9

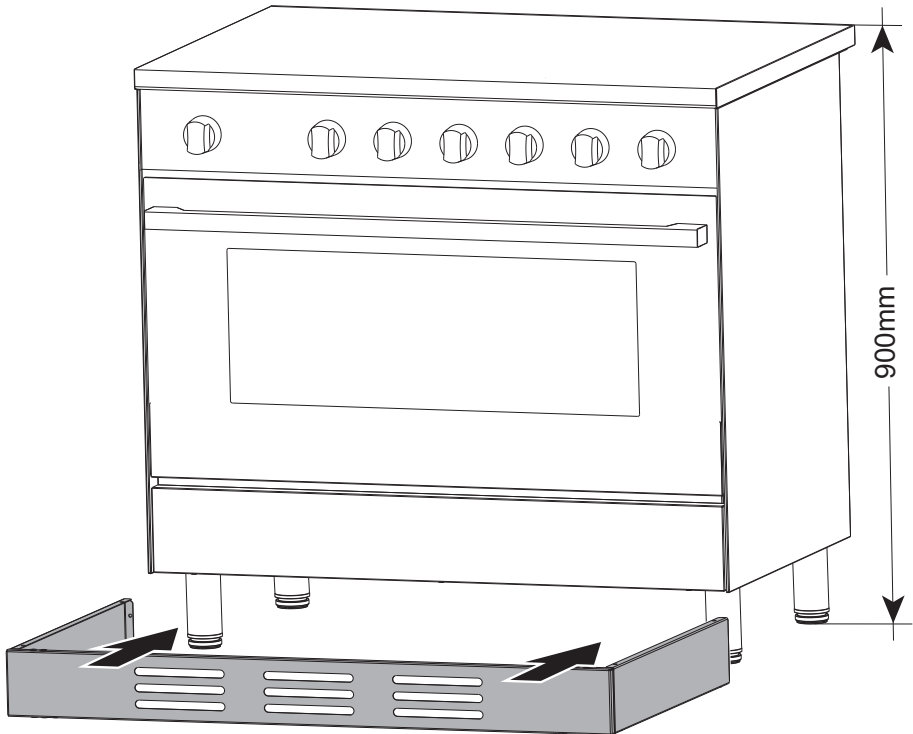


BOTTOM METAL PLINTH

A metal plinth can be fitted at the bottom of the appliance to cover the feet. This plinth is supplied with the appliance in a separate kit and it shall be fitted as indicated in the instruction sheet supplied with the kit itself.

IMPORTANT: This bottom metal plinth is suitable only for cooker height=900 mm.

Figure 10



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 disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.
- The switch must always be accessible.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50 °C above ambient.
- To connect the cooker to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.
- This cooker must be connected to electrical supply using V105 insulated cable.
In New Zealand, this appliance must be connected to the electrical supply using a cable fitted with an appropriately rated plug. The plug must be compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that is intended to supply the appliance.
- 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.

CONNECTION OF THE POWER SUPPLY CABLE

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

To connect the feeder cable to the cooker it is necessary to carry out the following operations:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 11).
- Unscrew the screw "D" and open completely the cable clamp "E" (fig. 12).
- Position the U bolts "F" onto terminal board "G" (fig. 12) according to the diagrams in fig. 13.
- Connect the phase, neutral and earth wires to terminal board "G" according to the diagrams in fig. 13.
- Strain the feeder cable and block it with cable clamp "E" (by screwing screw "D").
- Close the terminal block cover (check the two hooks "A" are correctly hooked, fig 11).

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

IMPORTANT: To connect the power supply cable DO NOT unscrew the screws fixing the cover plate behind the terminal block.

If the supply cord (not supplied with the appliance) is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

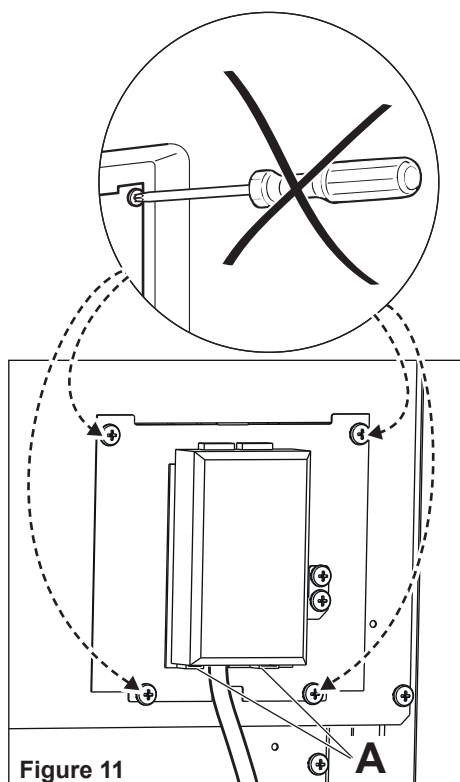


Figure 11

VOLTAGE AND POWER CONSUMPTION

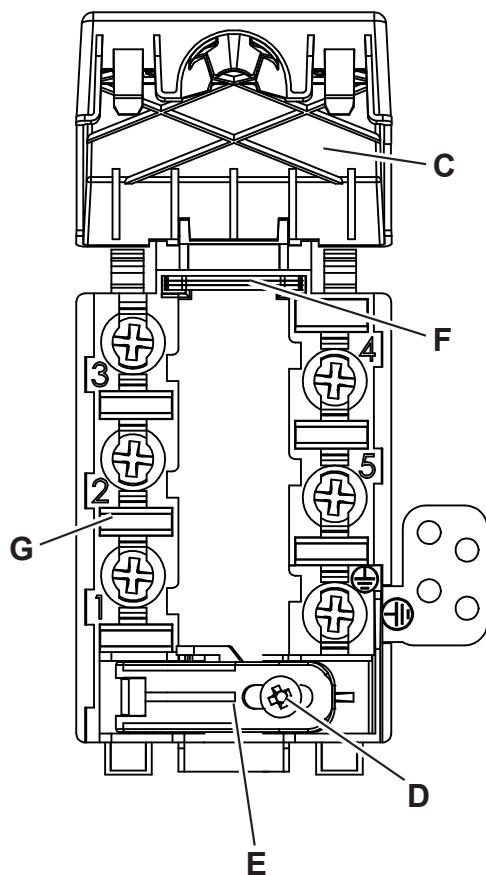
- 220-240/380-415 V 3N, 50-60 Hz
9200 W - 40 A (@230V)

FEEDER CABLE SECTION (USE A TYPE OF CABLE ACCORDING TO THE APPLICABLE LOCAL REGULATIONS)

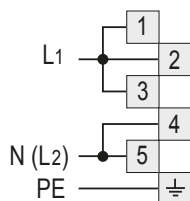
220-240 V ac	3 x 6 mm ² (*)
380-415 V 3N ac	5 x 1,5 mm ² (*)
380-415 V 2N ac	4 x 4 mm ² (*)

(*) Connection with wall box connection.

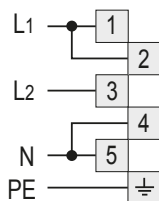
Figure 12



220-240 V ac



380-415 V 2N ac



380-415 V 3N ac

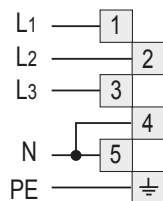


Figure 13

USE AND CARE

CAUTION:

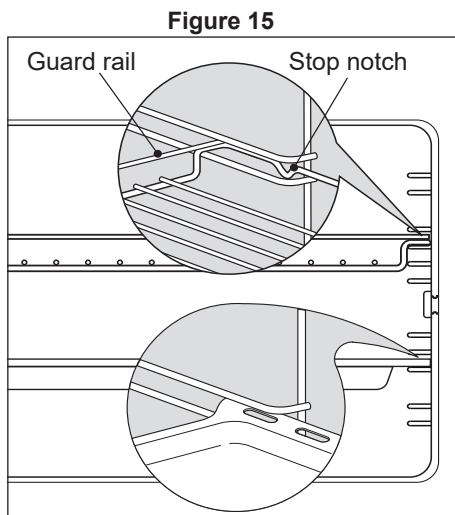
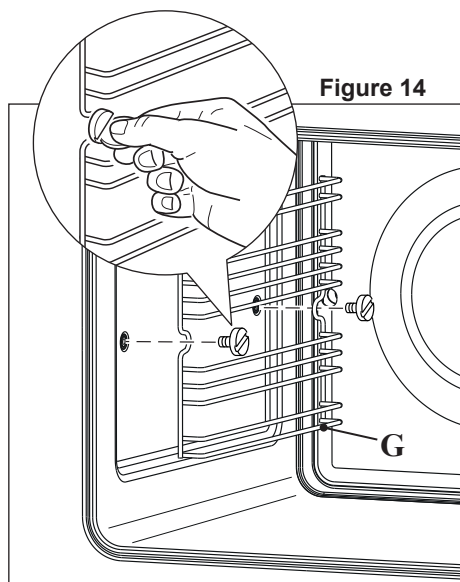
- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT use or store flammable materials in the appliance storage compartment or near this appliance.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- **Do NOT modify this appliance.**

USING THE OVEN FOR THE FIRST TIME

To eliminate traces of grease in manufacture it is necessary to preheat the oven as indicated in the chapter “COOKING WITH MULTIFUNCTION OVEN”.

To fit the oven accessories operate as follows:

- Assemble the wire racks “G” to the oven walls using the 2 screws (fig. 14).
- Slide in, on the guides, the shelf and the tray (fig. 15).
The rack 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.



TELESCOPIC SLIDING SHELF SUPPORTS

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:

- Screw the side racks onto the oven wall (fig. 14).
- Fit the sliding shelf supports onto the top wire of a rack and press (figs. 16, 17). You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding shelf supports:

- Remove the side racks by unscrewing the fixing screws (fig. 14).
- Lay down the sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow “1” in fig. 17).
- Pull the safety locks away from the wire to release the wire (arrow “2” in fig. 17).

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 them in soapy water, or use oven cleaner on them.

Figure 16

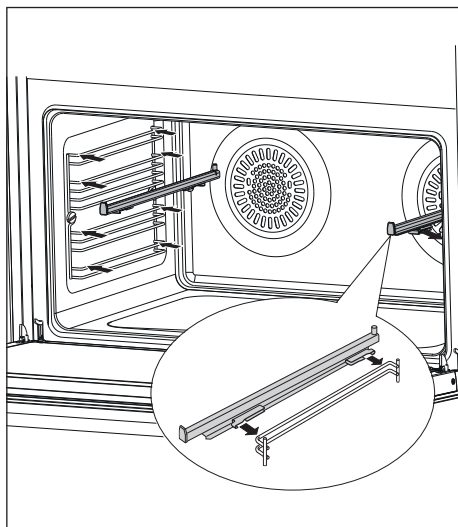
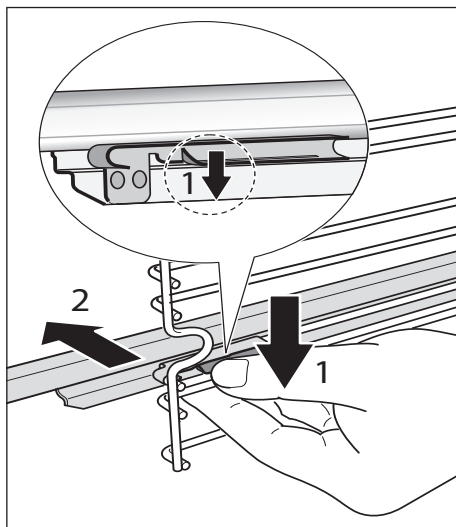
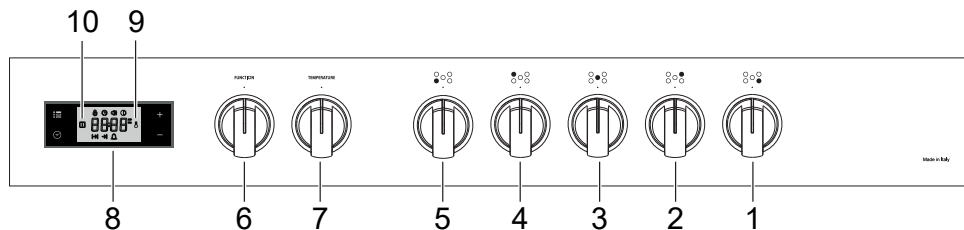


Figure 17



CONTROL PANEL

Figure 18



CONTROLS DESCRIPTION

1. Front right cooking zone control knob
2. Rear right cooking zone control knob
3. Central cooking zone control knob
4. Rear left cooking zone control knob
5. Front left cooking zone control knob
6. Oven function selector control knob
7. Oven temperature control knob
8. Electronic clock/programmer "Touch-controls"

Pilot lamp:

9. Oven temperature indicator
10. Oven on indicator

NOTE:

The knob and symbols may vary.

Note:

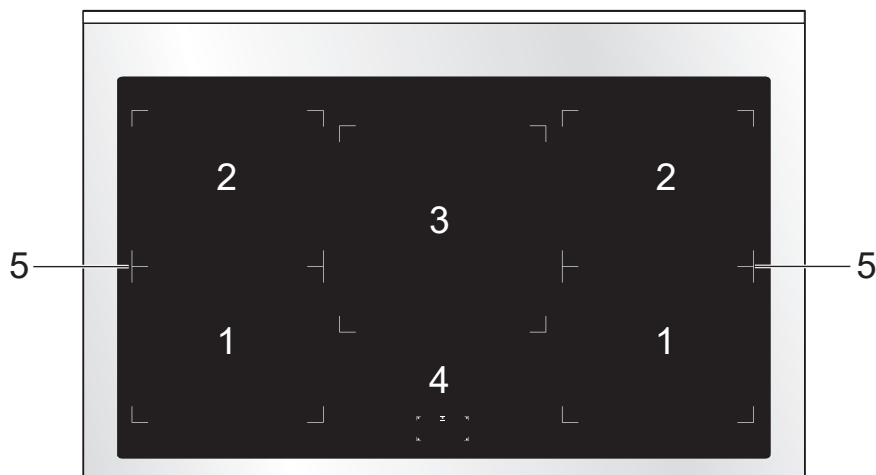
Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

When the oven/hob is operating the cooling fan motor switches ON/OFF depending on temperature.

Depending on cooking temperatures and times, the cooling fan may run on even after appliance has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

COOKING HOB

Figure 19



1. Induction cooking zone	Multizone	Normal Power: 1600 W Booster Power: 1850 W
2. Induction cooking zone	Multizone	Normal Power: 2100 W Booster Power: 3000 W
3. Induction cooking zone	Ø 250 mm	Normal Power: 2300 W Booster Power: 3000 W
4. Cooking zones display		
5. "Bridge" function: when enabled, cooking zones 1 and 2 work together as a single zone - 3700 W maximum.		

Note:

The Nominal and Booster Power may change depending on the size and material of the pan set on the cooking zone.

Caution! Do not cover the hob with aluminium foils.

Attention:

Detach the appliance from the mains if the ceramic glass is cracked and contact the After-Sales Service.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

HOW TO USE THE COOKING HOB

The ceramic hob is fitted with induction cooking zones.

These zones are marked on the ceramic surface, and are controlled by separate knobs positioned on the control panel.

In the front central area of the hob, the cooking zones display indicates:



Figure 20



= Cooking zone Off (not activated)



= Cooking zone On (activated but not operating).

If all the zones are in zero setting, the display switches off automatically (cooking zones Off) after about 10 seconds.



= Power levels



= "Fast heating" function



= "Booster" function



= Remaining heat indicator



= Pan detection indicator



= Childlock safety




= "Bridge" function

Note: each lit figure refers to the relevant cooking zone

INDUCTION COOKING SYSTEM


When your induction hob is switched on and a cooking zone has been selected, the electronic circuits produce induced currents that instantaneously heat the bottom of the pan which then transfers this heat to the food.


Cooking takes place with hardly any energy loss between the induction hob and the food. Your induction hob operates only if a correct pan with the right features is placed on a cooking zone. Please refer to "COOKWARE/COFFEE POT FOR INDUCTION COOKING".

If the pan detection symbol  appears on the display, your pan is not suitable and your induction hob will not operate. After 10 minutes without detecting any pan, the cooking zone switches Off automatically and can only be switched On after the control knob has been returned into "0" (Off) setting.

If the induction cooktop emits a humming noise when a zone is used on a high power level, this phenomenon is normal as it is caused by the induction cooking technology. The noise should weaken or disappear completely when the power level is decreased.

REMAINING HEAT INDICATORS

When the temperature of a cooking zone is still hot, the relevant  remaining heat indicator lights up on the display to alert you of the hot surface. Avoid touching the hob surface over the cooking area. Please pay special attention to children.

When the  is lit on the display, it is still possible to start cooking again; just turn the control knob to the required power level.

COOKWARE/COFFEE POT FOR INDUCTION COOKING


The induction cooking system OPERATES ONLY if using correct cookware suitable for induction cooking (normally identified by an induction symbol on the bottom of the cookware/coffee pot). The use of not suitable cookware may cause damage to the appliance.

The bottom of the pan/coffee pot has to be ferromagnetic to generate the electromagnetic field necessary for the heating process (meaning a magnet has to stick to the bottom of the pan/coffee pot).

Pans/coffee pots made from the following materials are not suitable:

- glass, wood, porcelain, ceramic, stoneware;
- pure stainless steel, aluminium or copper without magnetic bottom.

To check if a pan/coffee pot is suitable or not:

- Test the bottom of the pan/coffee pot with a magnet: if the magnet sticks, the pan is suitable.
- If a magnet is not available pour a small amount of water inside the pan/coffee pot and place the pan on a cooking zone. Switch on the cooking zone: if the cooking zone display shows alternately the set power level and , the pan/coffee pot is not suitable .

Important: Do not use pots/coffee pot adaptors; this could cause an overheating and possible damage to the appliance.

Important note: the cooking zones will not operate if the pan/coffee pot diameter is too small. To correctly use the cooking zones follow the indications given in the following table.

Induction cooking zone	Minimum pan diameter recommended (referred to the bottom of the pan)
Multizone (unBridged)	120 mm
Multizone Bridged	230 mm
Cooking zone Ø 250 mm	145 mm

IMPORTANT: Some cookware available on the market is not of good quality or has an effective ferromagnetic area which is much smaller than the diameter of the pan itself. Avoid using this cookware because the induction cooktop may not function properly or may be damaged.

Pay attention: The pan/coffee pot shall always be centered over the middle of the cooking zone.

Pay attention: If using a grill pan do not select the maximum level for a too long time, the pan may become deformed due to the excessive heat. Always use pans with thick bottom. It is possible to use oversized pans/coffee pots but its bottom shall not touch the other cooking zone.

Always use pans/coffee pots with thick, completely flat bottom.

Do not use pans/coffee pots with concave or convex bottom; these could cause overheating of the cooking zone.

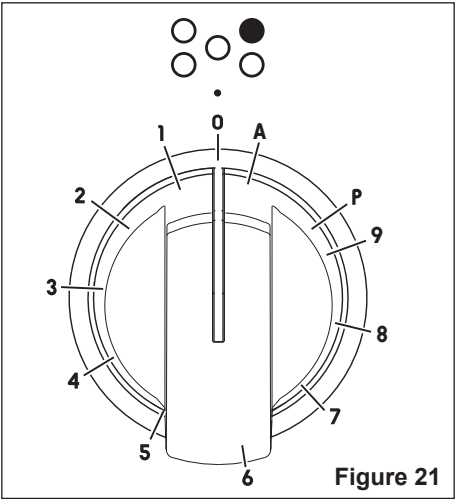
Note: Some types of pans/coffee pots could cause noise when used on an induction cooking zone.

The noise does not mean any failure on the appliance and does not influence the cooking operation.

CONTROL KNOBS

Each cooking zone is adjusted by a separate control knob positioned on the control panel and the operation is controlled by the electronic system.

If a cooking zone is not turned Off the electronic system automatically switches it Off after a pre-set time which depends on the power setting.



OPERATION TIME LIMIT OF COOKING ZONES

Each cooking zone is automatically switched Off after a maximum preset time if no operation is performed.

The maximum preset time limit depends on the set power level, as illustrated in this schedule.

Each operation on the cooking hob by using the knob will reset the maximum operation time at its initial value.

Power level of Cooking zones	Operation time limit
1	360 minutes
2	360 minutes
3	300 minutes
4	300 minutes
5	240 minutes
6	90 minutes
7	90 minutes
8	90 minutes
9	90 minutes
P	10 minutes

NOTES:
The knobs and symbols may vary.
The symbols may be printed on the knob itself.

1 ÷ 9 POWER LEVEL

Turn the knob clockwise to set the desired power level between **1** (minimum) and **9** (maximum).

The power level can be modified at any time by turning the knob clockwise or anti-clockwise to a different setting.




The cooking zone display shows the selected level.

EXAMPLES OF COOKING POWER SETTING		
0	Cooking zone not operating	
1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9 to P	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water



“BRIDGE” FUNCTION (EXTENDABLE MAXI ZONE)



This function can be used to link the two zones 1 and 2 in “Bridge” mode, to create an extended maxi zone which is ideal for large rectangular pans or specialist fish cookware.

To enable this function:


- Turn both control dials for the selected cooking zones clockwise to the highest heat setting 9.
- Turn both dials simultaneously to  and hold until  appears in the cooking zone displays and the displays stop flashing.
- The front cooking zone display will show the heat setting. The rear cooking zone will show .
- The power level can be changed at any time by selecting front cooking zone and then setting the new level.
- To disable the “Bridge” function turn both control dials back to “0”

If no pan is detected



If no pan is detected on rear cooking zone the front cooking zone display shows the selected setting and the rear cooking zone display will alternate between the  and  (CAUTION! the front cooking zone will operate at the selected setting).

If no pan is detected on front cooking zone the front cooking zone display shows the symbol  and the rear cooking zone display will alternate between selected setting and  (CAUTION! The rear cooking zone will operate at the selected setting).

If after 10 minutes no pan is detected:

- the bridging function will switch off.
- the cooking zone without a detectable pan will continue to show 
- the remaining cooking zone will continue cooking at the selected heat setting.

“FAST HEATING” FUNCTION

Turn the control knob anti-clockwise to the **A** setting and then release the knob (after the “beep”); the relative  symbol lights up on the cooking zone display. Within 10 seconds turn the knob to the desired power level (between **1** and **9**); once a setting has been selected,  and the chosen power level will flash in alternation on the control panel display.

This function allows the cooking zone to operate at the maximum power (100%) for a time proportional to the selected power level; after this time the cooking zone will operate at the selected level.


This function is available on all the cooking zones.

While this function is operating it is possible, at any time, to increase the selected power level but it is not possible to decrease the power; by turning the knob anti-clockwise to a lower level the function will be disabled.

The function will be disabled also by turning the knob to the “**0**” (Off) position or by selecting the “Booster” function.

Note: If removing the pan from the cooking zone before the programme has been completed, the “Fast heating” function will be completed with the remaining time if the pan is put back on the cooking zone within 10 minutes.

“BOOSTER” FUNCTION


Turn the control knob clockwise to set the maximum power level (**9**), then turn clockwise again to the “**P**” setting and release the knob (after the “beep”); the control knob returns to the maximum setting (**9**) automatically and the relative  symbol lights up on the cooking zone display.

The “Booster” program is now operative.

This function allows the cooking zone to operate at the Booster maximum power (above the nominal power) for maximum 10 minutes; it could be used, for example, to rapidly heat up large amount of water.

To disable this function turn the knob anti-clockwise to a lower power level or to the “**0**” (Off).

The “Booster” is also disabled by turning the knob again to the “**P**” setting; in this case the cooking zone operates at the power level **9**.

Note: if a cooking zone is still hot, it is not possible to use the “Booster” function and  will flash if you try to activate. The cooking zone is automatically set to the maximum power level (**9**).

The “Booster” function is always limited to a maximum of 5 minutes. You can activate the “Booster” function again after 5 minutes.

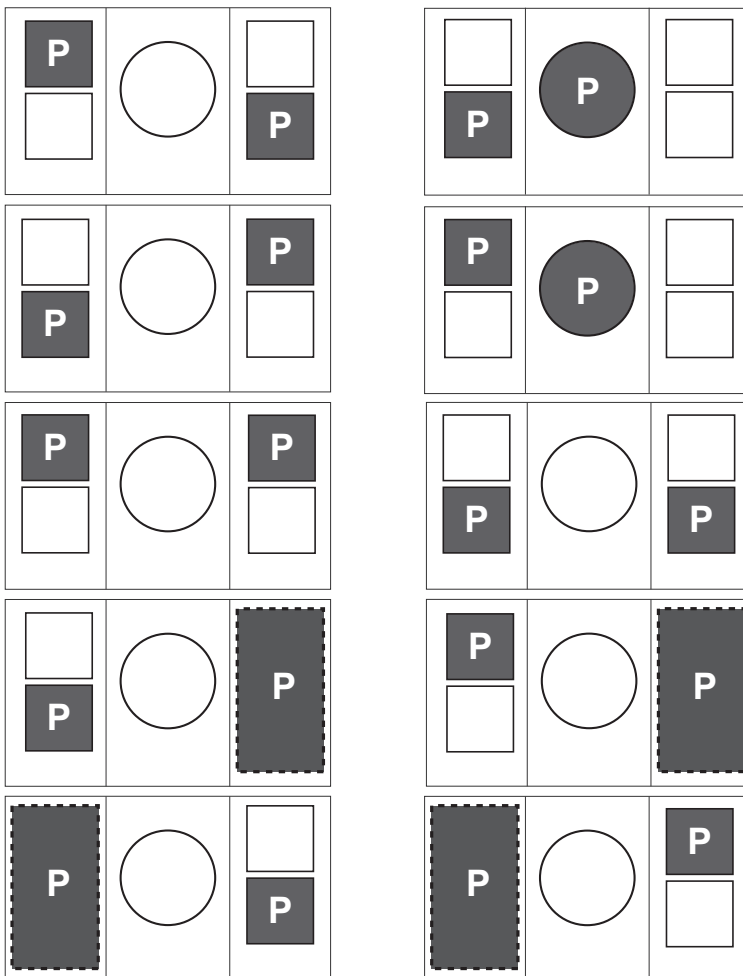
IMPORTANT NOTES: The “BOOSTER” function is not suitable for use with non water based cooking.

Do not use this function for heating oil (e.g. deep fat frying).

Important:

- You can set two cooking zones for the "Booster" function at the same time, as per figure 21.
- It is not possible to set more than two cooking zones (i.e. 3, 4, 5) for the "Booster" function at the same time.
- If you try to set the "Booster" function for a configuration which is not possible (e.g. "Booster" function already set for two zones), the electronics automatically manage the maximum allowed power level for the zone being set (figure flashing for a few seconds on the display).

Figure 22



MAXIMUM USABLE POWER FOR THE COOKING ZONES

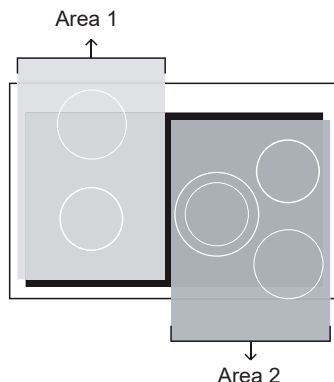
The induction cooktop is divided in two areas to manage the maximum usable power:

- left zones (area 1);
- central & right zones (area 2).

The two areas can be used at the same time but the maximum total power per each one is 3700 W.

Should the cooking zones of one area require more than 3700 W, the power of the zone being set is automatically reduced, by the electronics, to the remaining power available.

If this occurs, the cooking zone will display a flashing figure for a few seconds before automatically displaying the new power level.



THERMAL PROTECTIONS


The induction hob is fitted with safety devices to protect the electronic system and to protect each cooking zone from overheating.


In case of overheating, one of the following automatic functions could be started by the electronic system:

- “Booster” program deleted and power reduced;
- one or more cooking zone switched Off;
- cooling fan motor of the induction unit switched on.


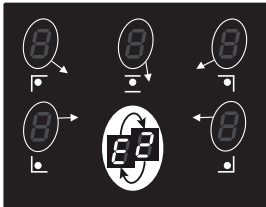

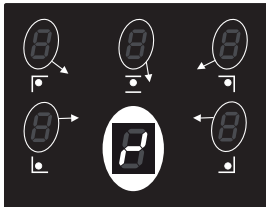
CHILDLOCK SAFETY

When not using the induction hob, set the childlock safety to prevent children from accidentally switching on the cooking zones.

Ensure all cooking zones are switched Off, then turn the control knobs of the left cooking zones simultaneously to the left (**A** setting) and hold the knobs in this position until  lights up on the cooking zones display; then release the knobs.

To deactivate the childlock repeat the same procedure until  lights up on the cooking zones display; then release the knobs.

ERROR CODES ON THE COOKING ZONES DISPLAY

Error code	Example	What to do
Erxx or Ex (not E2 or EH) or display not operative		<ol style="list-style-type: none"> 1. Switch off the cooker and disconnect it from the mains. 2. Wait for about 1 minute, then reconnect the cooker and turn on the cooking zones. 3. Wait for about 1 minute and if the error message does not appear again the cooking zones can be used. 4. If the error message does not disappear repeat step from 1 to 3. 5. If the problem continues do not use the induction hob (only use the oven) and contact your Authorised Service Centre.
E2 or EH		<p>E and 2 alternating for one or more cooking zones. This indicates an overheating of the cooking zone/s.</p> <ol style="list-style-type: none"> 1. Switch off the cooking zone/s and leave to cool. 2. If the problem continues do not use the induction hob (only use the oven) and contact your Authorised Service Centre.
E6 or display not operative		<p>The cooker has been incorrectly connected. The appliance shall be connected to the appropriate power supply by a qualified technician.</p>
Symbol as per side figure		<p>This indicates an incorrect operation of one or more cooking zone control knob.</p> <ol style="list-style-type: none"> 1. Turn the cooking zone control knobs to the "0" (Off) position, then switch off the cooker and disconnect it from the mains. 2. Wait for about 1 minute, then reconnect the cooker and turn on the cooking zones. 3. Wait for about 1 minute and if the error message does not appear again the cooking zones can be used. 4. If the error message does not disappear repeat step from 1 to 3. 5. If the problem continues do not use the induction hob (only use the oven) and contact your Authorised Service Centre.

ADVICE FOR SAFE USE OF THE HOB

- Before switching on make sure that you have the correct knob for the hotplate chosen. It is advisable to put the pan on the hotplate before switching on and to take it away after switching off.
- Use cookware with flat and even bottoms. Uneven bottoms can scratch the glass ceramic surfaces. Be careful that the bottom is clean and dry.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleansing agent.
- Make sure that the handles of cookware do not stick out over the edge of the cooker, to avoid them being knocked over by accident. **This also makes it more difficult for children to reach the cooking vessels.**
- Do not lean over the cooking zones when they are switched on.
- Do not drop heavy or sharp objects on the glass ceramic cooktop. **If the surface is broken or damaged unplug the cooktop and contact the after-sales service.**
- Do not put aluminium foil or plastic objects on the cooking zones when they are hot.
- Follow the cleaning instructions carefully.

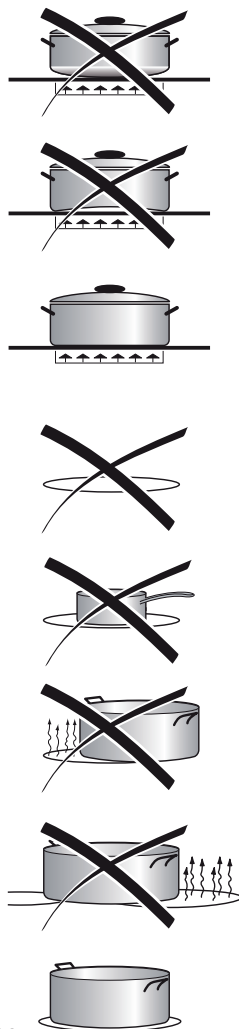


Figure 23

DO NOT USE PANS WITH ROUGH CIRCULAR MACHINED BASE.



Figure 24

COOKING WITH MULTIFUNCTION 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 any trays on the base of the oven chamber.

RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.

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 10 different programs to satisfy every cooking need.

The 10 positions, thermostatically controlled, are obtained by the following heating elements:

- Bottom element
- Top element
- Grill element
- Circular elements

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 maximum temperature);
- for 30 minutes in the position  (thermostat in maximum temperature);
- for 15 minutes in the position  (thermostat in position 225 °C).

Smells and fumes produced during this burn off process are not a cause of alarm. Adequate ventilation should however be provided in the room where the appliance is installed, e.g. by opening a window.

When the oven has cooled down completely, disconnect the appliance from the electrical power supply and clean the inside of the oven as described in "CLEANING AND MAINTENANCE".

OPERATING PRINCIPLES

Heating and cooking in the MULTIFUNCTION oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by forced convection

The fans suck in the air contained in the oven muffle, which send it through the circular heating elements and then send it back through the muffle.

Before the hot air is sucked back again by the fans to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.

It is possible to cook several dishes simultaneously.

c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fans.

d. by radiation

The heat is irradiated by the infra-red grill element.

e. by radiation and ventilation

The irradiated heat from the infra-red grill element is distributed throughout the oven by the fans.

f. by ventilation

The food is defrosted by using the fans only function without heat.

Figure 25

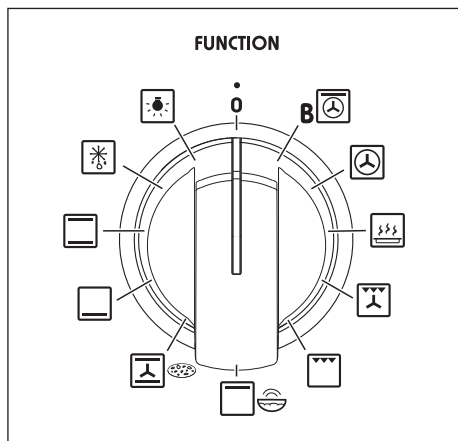
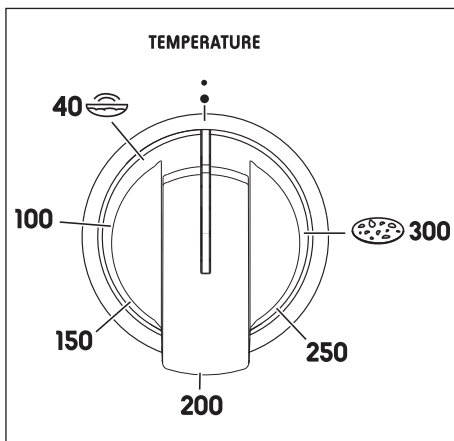


Figure 26



THERMOSTAT KNOB (fig. 26)

To turn on the heating elements of the oven, set the function selector knob on the desired program and the thermostat knob onto the desired temperature.

To set the temperature, it is necessary to make the control panel indicator meet the chosen number on the knob.

The elements will turn On/Off automatically according to the energy need which is determined by the thermostat.

The oven temperature indicator (on the electronic clock) will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.

The temperature indicator will cycle on and off during cooking.

FUNCTION SELECTOR KNOB (fig. 25)

Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By turning the knob onto this setting we light the oven cavity.

The oven remains alight while any of the functions is on (except function).



DEFROSTING FROZEN FOODS

Only the oven fans are on.

To be used with the thermostat knob on “●” because the other positions have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:

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.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.

The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum temperature with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



LOWER HEATING ELEMENT

In this position only the lower element is switched on.

Heat is distributed by natural convection.

The temperature must be regulated **between 40 °C and 225 °C maximum** with the thermostat knob.

Recommended for:

To complete cooking of dishes that require higher temperature at the bottom.



CONVECTION COOKING WITH VENTILATION - PIZZA FUNCTION

The upper and lower heating elements and the fans turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 40 °C and the maximum temperature with the thermostat knob.

Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for i.e.: rolled roasts, turkey, legs, cakes, pizza, etc.



UPPER HEATING ELEMENT - LEAVENING FUNCTION

In this position only the upper element is switched on.

Heat is distributed by natural convection.

The temperature must be regulated between 40 °C and the maximum position with the thermostat knob.

Recommended for:

To complete cooking of dishes that require higher temperature at the top.



GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the oven door closed and the thermostat knob must be regulated **between 40 °C and 225 °C maximum**.

Note: It is recommended that you do not grill for longer than 60 minutes at any one time.

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

Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.



VENTILATED GRILL COOKING

The infra-red ray grill and the fans are on.

The heat is mainly diffused by radiation and the fans then distribute it throughout the oven.

Use with the oven door closed and the thermostat knob must be regulated **between 40 °C and 225 °C maximum.**

It is necessary to preheat the oven for about 5 minutes.

For correct use see chapter "GRILLING AND AU GRATIN".

Note: It is recommended that you do not grill for longer than 60 minutes at any one time.

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

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



ECO FUNCTION (ENERGY SAVING)

The circular elements and the fans are on.

The heat is diffused by forced convection.

This function reduces the appliance's energy consumption, it is therefore particularly beneficial for the gentle cooking of small quantities of food on a single shelf.

It is not necessary to preheat the oven and use with the oven door closed.

Cooking times may be longer than standard functions.

Do not use this function to preheat the oven.

Recommended for:

Foods that require gentle cooking. To keep foods hot after cooking. To slowly heat already cooked foods.



HOT AIR COOKING

The circular elements and the fans are on.

The heat is diffused by forced convection and the temperature must be regulated between 40 °C and the maximum temperature with the thermostat knob.

It is not necessary to preheat the oven.

Cooking temperature may be reduced for fan assisted ovens

Recommended for:

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.



BOOSTER - HOT AIR COOKING WITH UPPER HEATING ELEMENT

This special function allows a fast pre-heating of the cavity by a combination of the heating elements (the upper element, one fan element and the fan motors).

Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator (on the electronic clock) switches off.

VERY IMPORTANT NOTE: This special function must be operated without food inside the oven cavity.


COOKING ADVICE

The external parts of the appliance become hot during operation.

Keep children well out of reach.



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 dripping pan with hot water.
- Set the jars onto the dripping 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 at the highest temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTIFUNCTION oven set on position  and   gives simultaneous heterogeneous cooking of different foods.

Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.

This is possible since the fats and vapors are oxidized while passing through the

electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20 °C - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.


The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

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

CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.

GRILLING AND “AU GRATIN”

Grilling may be done using the grill + fan setting , in this setting the hot air completely surrounds the food that is to be cooked, to give a more even and rapid cooking process.

Set the temperature knob **between 40 °C and 225 °C maximum**, preheat the oven, then simply place the food on the grid.

Close the door until grilling is complete.

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

Grilling with the oven door closed.

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

CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.

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.

COOKING EXAMPLES

Temperatures are approximate as they vary depending on the quality and amount of food.


Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

DISH	TEMPERATURE
Lasagne	220°C
Baked pasta	220°C
Pizza	225°C
Creole rice	225°C
Baked onions	190°C
Spinach crêpes	185°C
Potatoes baked in milk	185°C
Stuffed tomatoes	180°C
Cheese soufflé	170°C
Roast veal	180°C
Grilled veal chops	210°C
Chicken breasts with tomato	180°C
Grilled chicken - roast chicken	190°C
Veal loaf	175°C
Roast beef	170°C
Fillet of sole	175°C
Aromatic hake	170°C
Beignets	160°C
Ring cake	150°C
Plum tart	170°C
Jam tartlets	160°C
Sponge cake	170°C
Sweet dough	160°C
Sweet puffs	170°C
Plain sponge cake	170°C

PIZZA STONE

Pizza Stone, the baking stone that retains the moisture from the dough and distributes heat evenly, is made with materials that can reach and maintain high temperatures. Ideal accessory for cooking pizza, bread and focaccia.

■ PIZZA FUNCTION

1. Place the pizza stone on an oven grid. Insert the grid on the first level of the side rack, counting from the bottom.
2. Turn on and preheat the oven with the stone inside. Select the pizza function  and set the temperature to 300 °C. Now preheat for at least 30 minutes. Do not preheat the oven with the turbo/booster function.
3. Once the oven has reached 300 °C, place the pizza on the pizza stone.
4. After cooking, leave the stone in the oven to cool completely.

■ CLEANING THE PIZZA STONE

Once the pizza stone has cooled down, clean it with a soft damp cloth, avoiding direct contact with water.

If necessary, use a metal spatula or knife to remove any food residues before cleaning with the cloth.

The stone is made of porous material, so do not wash it with detergents.

Do not wash in a dishwasher.

With use, dark patches may appear on the pizza stone: these have no effect on the quality of cooking.

LEAVENING FUNCTION



The leavening function cuts the time it takes for your dough to rise.

Put the dough in an oven-proof container and place the container on an oven grid on the third level.

Turn the switch knob to the leavening function and set the thermostat to 40 °C. See corresponding icons.

Leave the dough to rise in the oven until it reaches twice its original volume.

Leavening times may vary according to dough type and room temperature.

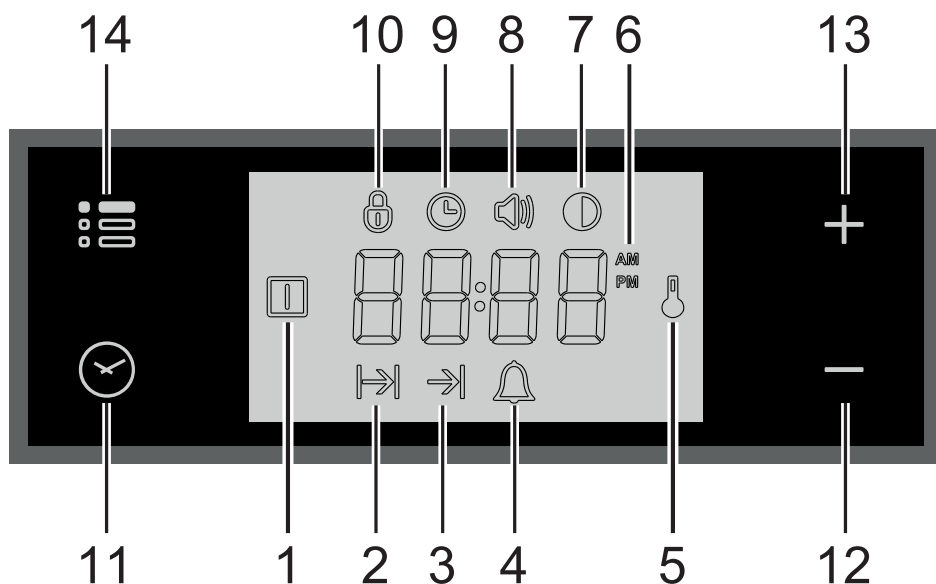
RECOMMENDED COOKING TEMPERATURE

Food	°C	°F	Gas Mark	Shelf Position*	Cooking Time (approx)
CAKES					
Victoria sandwich	190	375	5	2 or 3	20-25 mins
Small cakes/buns	190	375	5	1 and 2	15-20 mins
Madeira cake	180	350	4	2 or 3	20 mins
Fruit cake	170	325	3	3	1 ^{3/4} hours
Rich fruit cake	150	300	2	3 or 4	2 ^{1/2} hours
Scones	225	425	8 - 9	2	8-10 mins
PASTRY					
Puff	225	425	8 - 9	2	10-20 mins
Short crust	200	400	6	2	20-30 mins
Plate tarts	200 - 210	400 - 410	6	1 or 2	30-35 mins
Quiches and flans	200 - 210	400 - 410	6	1 or 2	40-45 mins
YEAST					
Bread loaf	225	425	7 - 8	2	35-55 mins
Bread rolls	220	425	7	1 or 2	15-20 mins
Pizza dough	230	450	8	2	20 mins
ROAST MEAT					
Beef – Medium	190	375	5	2 or 3	20 mins/lb + 20 mins
Lamb	190	375	5	2 or 3	25-30 mins/b + 25 mins
Pork	190 - 200	375 - 400	5 - 7	2 or 3	30 mins/lb + 30 mins
Veal	190	375	5	2 or 3	30 mins/b + 30 mins
Chicken	190	375	5	2 or 3	30 mins/b + 30 mins
Turkey up to 10lb	180	350	4	2 or 3	18-20 mins/b + 20 mins
Stews/casseroles	150 - 170	300 - 325	2 - 3	2 or 3	1 ^{1/2} 2 hours

N.B. For fan ovens reduce the temperature by 10 - 20 °C. For any dish taking one hour or over to cook, reduce the cooking time by 10 minutes per hour.

* Shelf positions have been counted from the top of the oven to the base. A fan oven creates more even temperature throughout, therefore the shelf positions are not as critical.

ELECTRONIC CLOCK “TOUCH-CONTROL”



Description of display symbols:

Figure 27

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"** 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 use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.
- **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.
- Clean the surfaces with a damp cloth and using neutral, non-aggressive detergents. Complete the cleaning with a dry, clean cloth.

IMPORTANT: Never use abrasive products (e.g. certain type of sponges) and/or aggressive products (e.g. caustic soda, detergents containing corrosive substances) that could irreversibly damage the surfaces.

- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **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.**
- **Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.**

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.

CLEANING THE CERAMIC HOB

- **Before you begin cleaning make sure that the appliance is switched off.**
- Remove spillages and other types of incrustations.
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner have to be removed with a damp cloth.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible. If they are allowed to harden they become increasingly difficult to remove. This is especially true in the case of sugar/syrup mixtures which could permanently pit the surface of the hob if left to burn on it.
- It is highly recommended to keep off the hob any article which can melt: plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a suitable scraper to avoid any permanent damage to the surface of the hob.
- Avoid using any knife or sharp utensil since these can damage the ceramic.
- Do not use steel wool or an abrasive sponge which could scratch the surface in an irreparable way

ATTENTION: MOST IMPORTANT!

If cleaning the glass ceramic hob using a special tool (i.e. scraper) take extra care to avoid damage to the seal at the edges of the glass ceramic surface.

Do not place or leave empty pans on the glass ceramic hob.

Do not allow heavy or sharp objects to drop on the glass ceramic hob.

Do not scratch the hob with sharp objects. Don't use the hob as a work surface.

WARNING: If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.

Figure 28



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.

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.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

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.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

GRILL HEATING ELEMENT

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

ELECTRONIC PROGRAMMER DISPLAY CLEANING

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.

REPLACING THE OVEN LAMPS

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

- Let the oven cavity and the heating elements cool down.
- Switch off the electrical supply.
- Remove the protective cover (fig. 29).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220-240 V or 230-240 V, 50 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

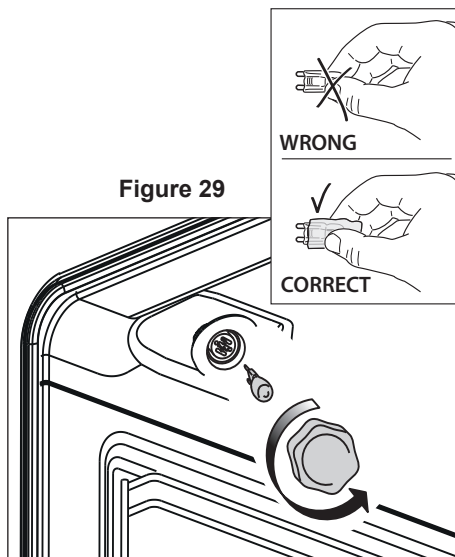
IMPORTANT WARNING: Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- 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.



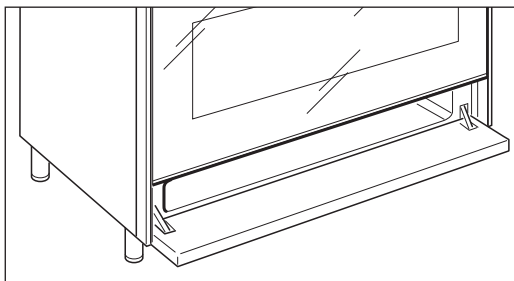
STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 30).



Do not store flammable material in the storage compartment.

Figure 30



REMOVING THE OVEN DOOR

- 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.

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 31a).
- Open the lever "A" completely on the left and right hinges (fig. 31b).
- Hold the door as shown in fig. 31d.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 31b, 31c).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 31e).
- Rest the door on a soft surface.

Figure 31a

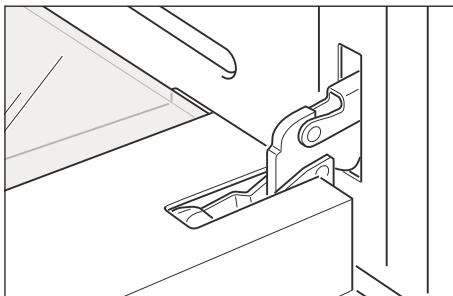


Figure 31b

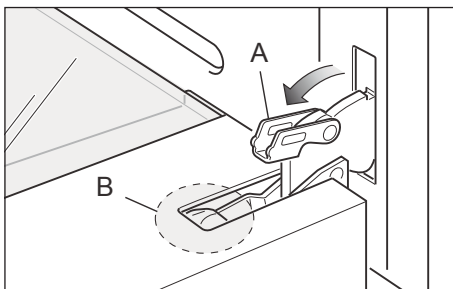


Figure 31c

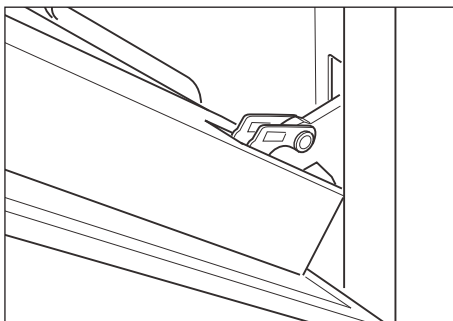
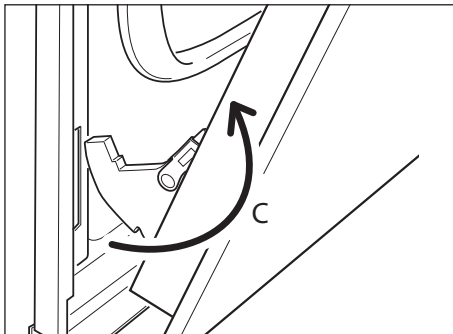


Figure 31e



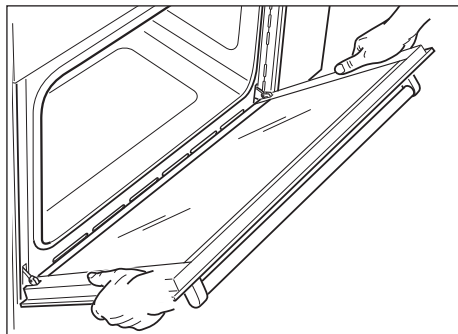
Important!

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 31d



REFIT THE DOOR

1. Hold the door firmly (fig. 32a).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 32b.
3. Open the door to its full extent.
4. Fully close the levers "A" on the left and right hinges, as shown in the figure 32c.
5. Close the door and check that it is properly in place.

Figure 32a

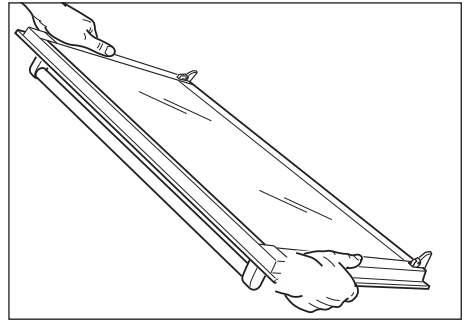


Figure 32b

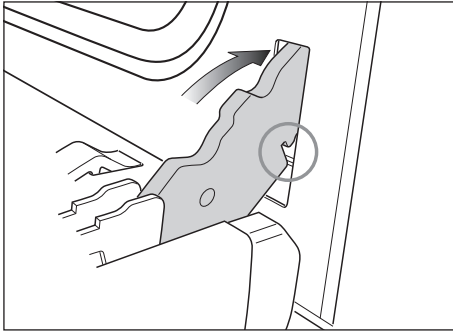
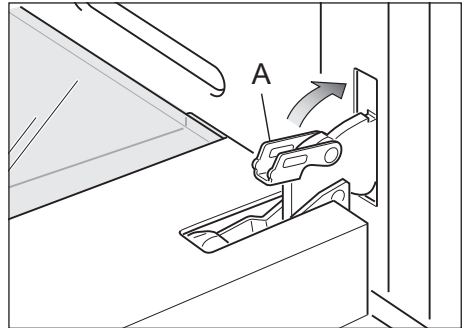


Figure 32c



SERVICE AND MAINTENANCE

SERVICING THE APPLIANCE

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Able Appliances Service Agent (Able Appliances 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. Both the fuse and the mains fuse are intact.

Should you still require assistance please contact our Customer Service Centre for your nearest Authorised Able Appliances Service Agent.

ELECTRIC DIAGRAM

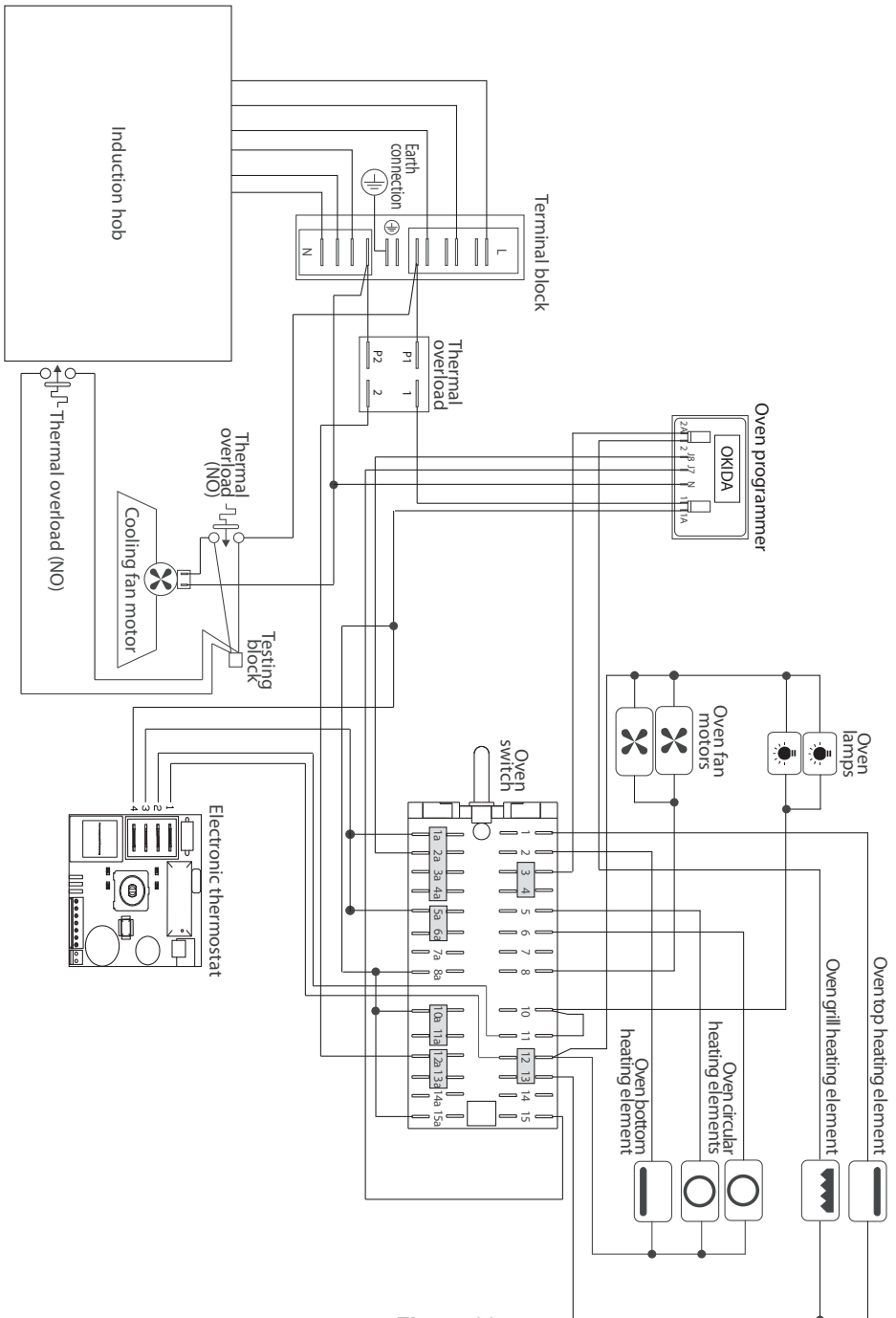


Figure 33

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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