

DE'LONGHI

COOKING

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

**DEP909P
MULTIFUNCTION PYROLYTIC OVEN**

distributed by
DeLonghi Australia Pty Ltd
DeLonghi New Zealand 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 General Requirements for Domestic electrical appliances
- AS/NZS 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.

- 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 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 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.
- **PYROLYTYC SELF-CLEANING OVEN:**
 - Remove oven shelves, side racks (models with side racks only) and all other accessories, bakeware, and utensils. If left in the oven, they will become permanently discoloured or damaged; items made from combustible materials (eg wood, fabric, plastic) may even catch fire.
 - Wipe up any spills; excess spillage must be removed before starting the self-cleaning cycle.

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.

ELECTRICAL REQUIREMENTS

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- 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 shall be 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.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- 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.

For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

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.

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 2).
- Open the cable gland by unscrewing screw "F" (fig. 3), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, is connected to the terminal board following the diagram of fig. 1.

N.B. The earth conductor must be left about 3 cm longer than the others.

VOLTAGE AND POWER CONSUMPTION

220-240 V ac 4400 W (19.13 A)

FEEDER CABLE SECTION TYPE H05RR-F

3 x 2,5 mm² (**)

(**) Connection with wall box connection.

Figure 1

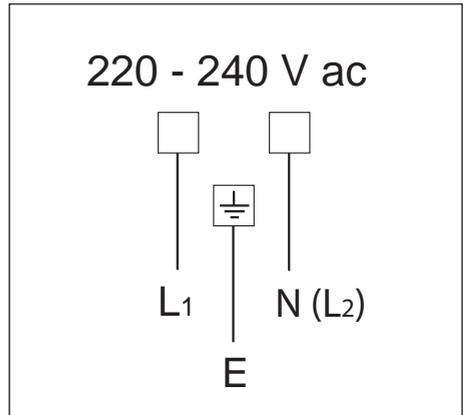


Figure 2

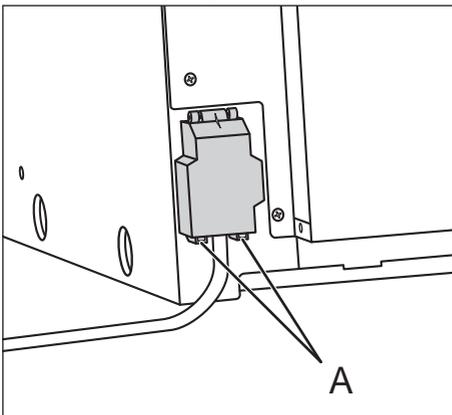
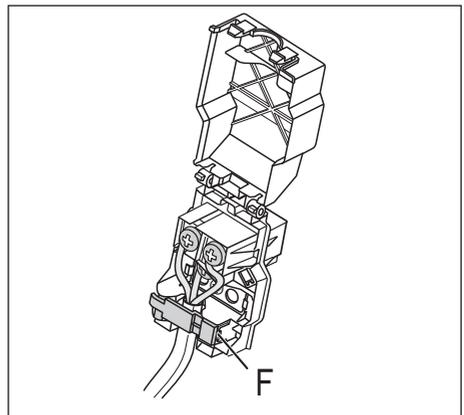
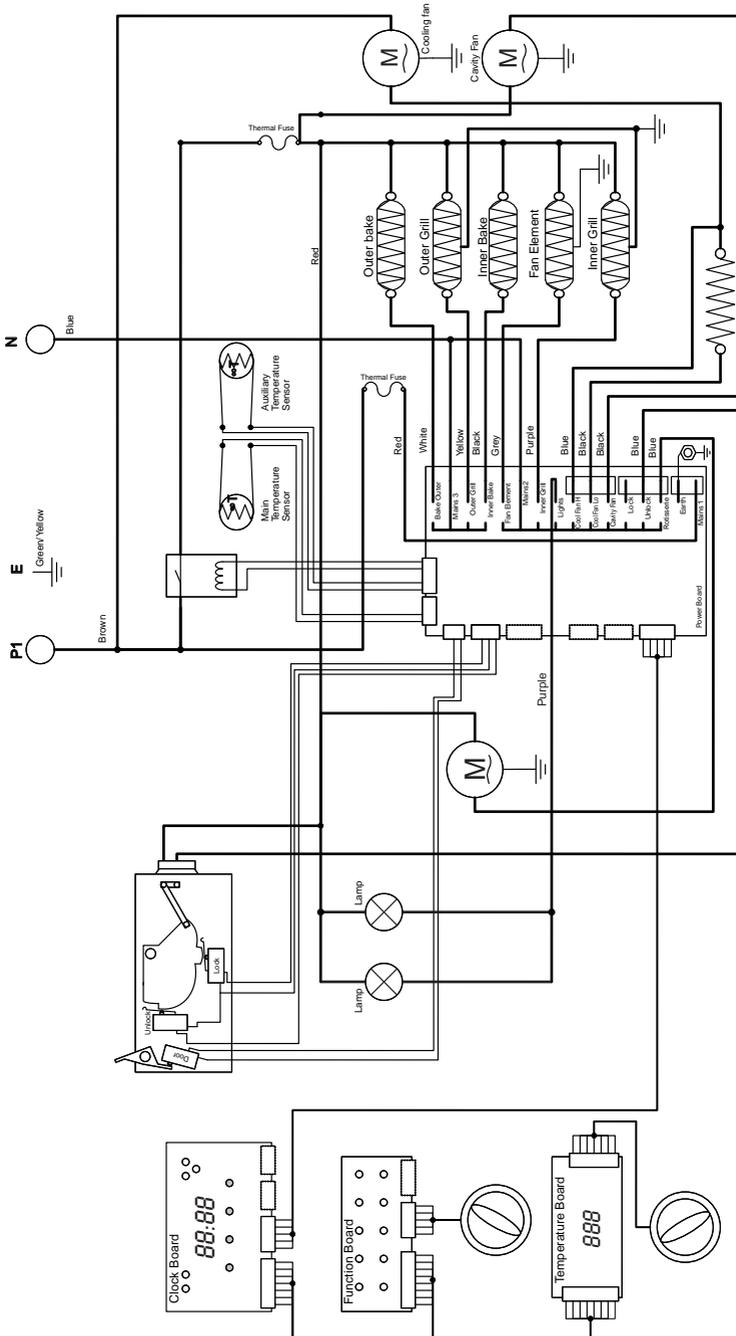


Figure 3



ELECTRIC DIAGRAM

Figure 4



FITTING REQUIREMENTS

- The oven can be fitted in standard units, width 90 cm and depth 60 cm.
- Installation requires a compartment as illustrated in figures 5 and 6.
- 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.**
- **Do not seal the oven into the cabinetry with silicone or glue; this makes future servicing difficult. Delonghi will not cover the costs of removing the oven, or of damage caused by this removal.**
- **The walls surrounding the oven must be made of heat-resistant material.**
- **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.

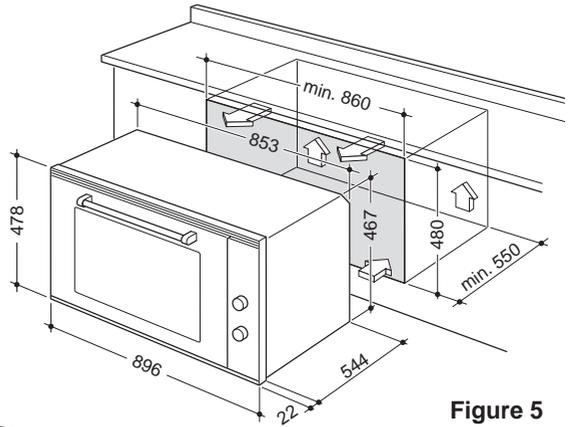


Figure 5

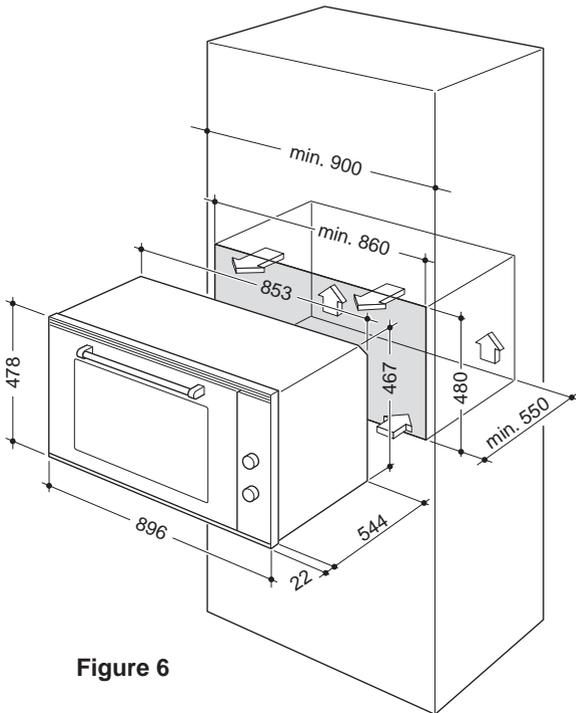


Figure 6

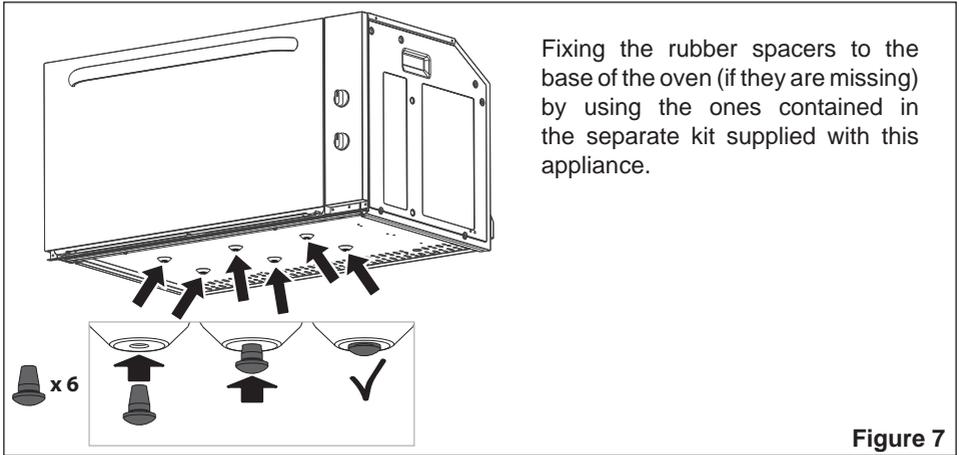
WARNING, VERY IMPORTANT:

The oven is supplied with no.6 rubber spacers fixed at the bottom.

DO NOT install the oven without these spacers correctly in place.

If one or more rubber spacers are missing, please use the ones contained in the separate kit supplied with this appliance and fix them to the bottom of the oven as indicated in the figure 7 on the next page.

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



FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 4 screws (not supplied) as figure 8. 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 5 - 6.

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.

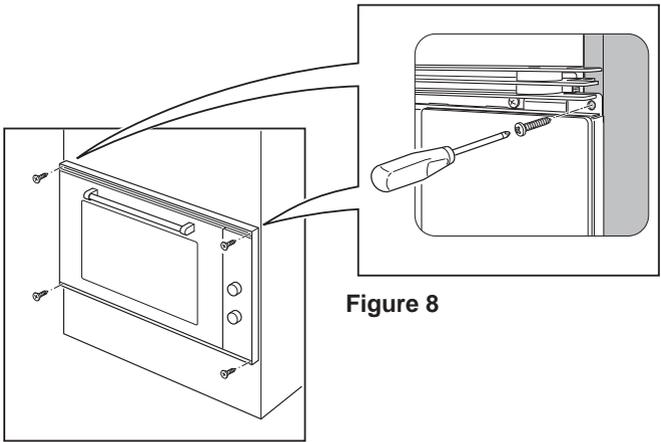
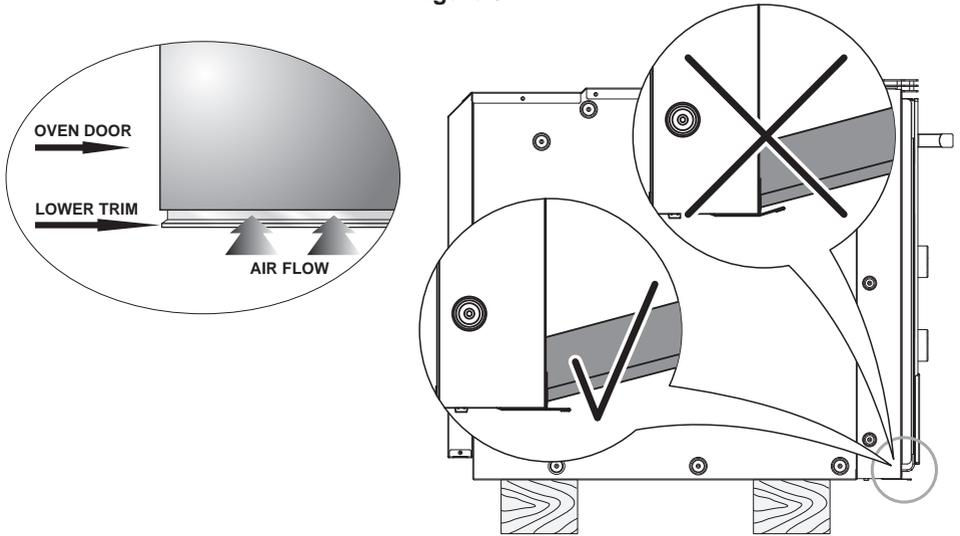


Figure 9



IMPORTANT:

Please take extra care not to damage the lower trim of the oven.

Ensure the oven sits on wooden blocks or similar supports when it is removed from the carton as shown in above diagram. This will prevent any damage to the lower trim.

Should the lower trim become damaged, straighten the trim and ensure the oven door opens fully without obstruction from the lower trim.

After installation check the lower trim is still undamaged.

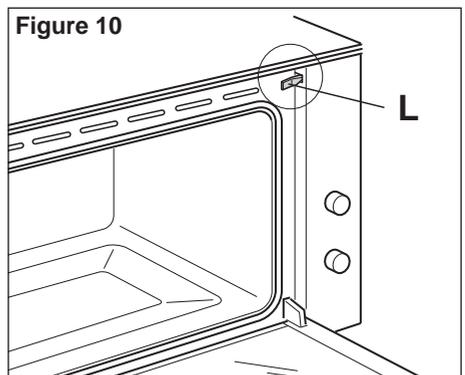
The space between the bottom of the door & the lower trim is important to allow proper air circulation into the oven.

The oven door should be opened slowly to it's fully open position ensuring there is adequate clearance between the bottom of the door and the lower trim.

The manufacturer does not accept responsibility for any damage to the oven resulting from incorrect installation.

IMPORTANT:

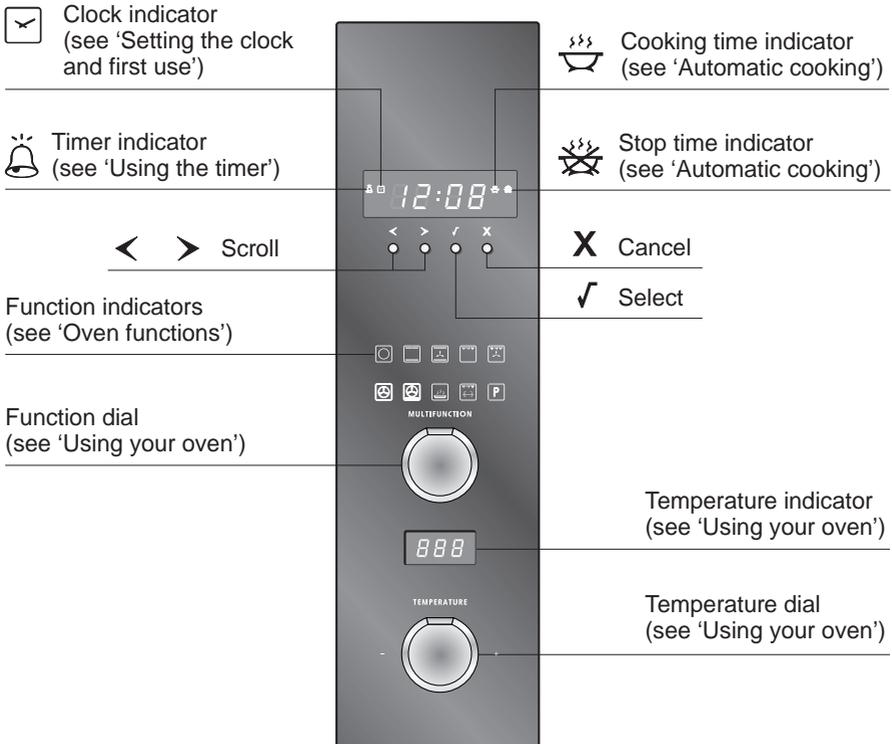
When handling the oven, take care not to damage the door sensor lever "L" (near the top right corner of the oven seal).



USE AND CARE

THE CONTROL PANEL

Figure 11



Locking the control panel

You can lock the control panel to prevent unintended use (eg. children playing with the oven).

Doing so will disable the dials and all the buttons.

To lock the control panel

1. Make sure the oven is not in use (the function dial is turned to Off ) and neither automatic cooking nor the timer is set (no indicator is lit in the display).
2. Press and hold the select  button until you hear a beep and - - - appears in the temperature indicator.

To unlock the control panel

Press and hold the select  or cancel  button until you hear a beep and the temperature indicator becomes blank.

SETTING THE CLOCK

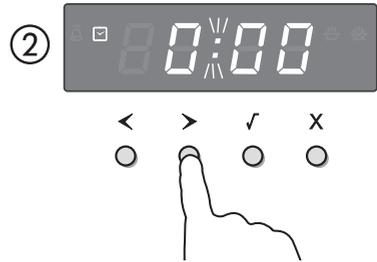
You will need to set the clock to make full use of your oven.

Figure 12

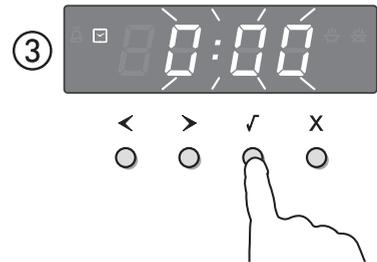
1. Ensure the power supply to the oven is on.



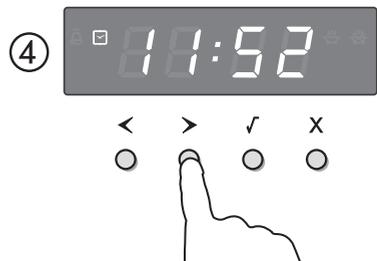
2. Select the clock  by pressing the right scroll  button twice.
 - The clock  indicator will appear and the colon will flash.



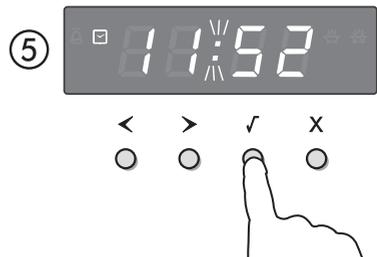
3. Press the select button to confirm.
 - The display will flash to indicate the clock is ready to be set.



4. Set the time by pressing the scroll buttons. Holding the buttons down will speed up the scrolling.



5. Press the select  button to confirm.
 - The clock  indicator will soon disappear but the clock is now set.



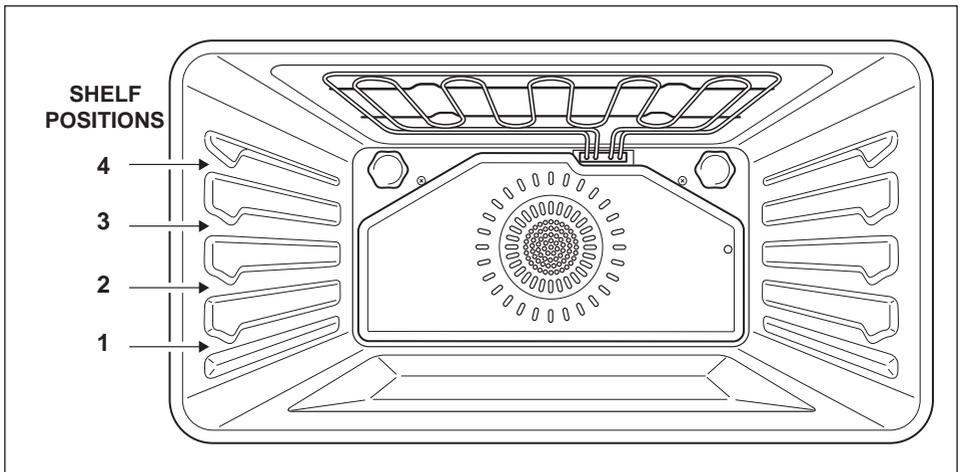
FIRST USE - Conditioning the oven

It is important to condition your oven before using it for cooking and baking.

Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

1. Make sure you have set the clock.
2. Slide in the shelves and the grill tray. See 'Using your oven' for instructions.
3. Heat the oven for: 30 minutes at 200 °C using Bake  then 15 minutes at 200 °C using Fan Grill .
- There will be a distinctive smell while you are conditioning the oven. This is normal, but make sure the kitchen is well ventilated during the conditioning.
4. Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

Figure 13



USING YOUR OVEN

1. Slide in the shelf. The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 14. The oven trays shall be placed above the shelves.
 2. Select a function (fig. 15).
 3. Set the temperature.
 - While the oven is heating up, the temperature indicator will alternately show the actual and set temperatures.
 - When the oven has reached set temperature, a long tone will sound.
 - Note: Grill  provides instant radiant heat, so there will be no tone.
 4. When you have finished cooking, turn the function dial to Off  (fig. 16).

Figure 14

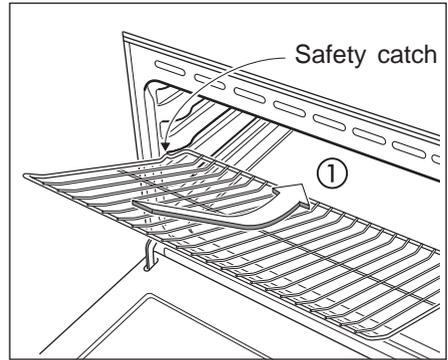


Figure 15

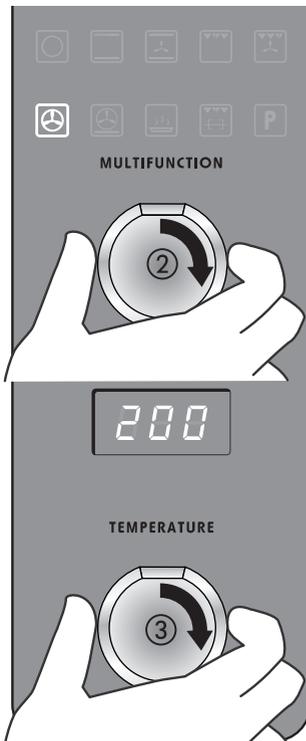
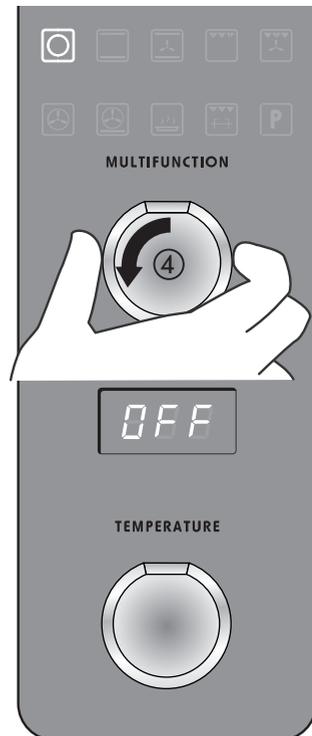


Figure 16



OVEN FUNCTIONS



OFF

Selecting this will turn the oven off.



BAKE

This is the traditional method of baking. It is best to bake on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



FAN BAKE

Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.



GRILL

Grill is the most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata. Use Grill to toast bread or to grill your favourite chicken, fish and steak.

Note: heat levels are from LO (50% power) to HI (100% power), with settings from 1 to 9 in between. Grill provides instant radiant heat.



FAN GRILL

Ideal for roasting tender cuts of meat and poultry. Use the lower shelf positions for larger items eg a whole chicken.



FAN FORCED

Great for multi-shelf cooking. The consistent temperature ensures baking is well risen. Cookies baked on Fan Forced are crisp on the outside and chewy in the middle.



PASTRY BAKE

Excellent for sweet and savoury pastry foods, for moist breads and brownies and cookies that you want extra chewy.



WARM

Use this function to keep cooked food hot and to warm plates and serving dishes. To reheat food from cold, use a cooking function at 150°C, then switch to Warm set between 70-90°C only when the food is piping hot. Note: this function is not for cooking food and the temperature cannot be set higher than 90°C.



ROTISSERIE

Rotisserie is a delicious way to cook meat and poultry. The slowly rotating food is basted continuously in its own juices, making it tender on the inside and well browned and full of flavour on the outside. See 'Using the rotisserie'.



SELF CLEAN

The Self Clean cycle takes care of the mess and grime that is traditionally associated with oven cleaning. See 'Using the Self Clean function' for details.

IMPORTANT NOTES:

The Self Clean is not a cooking function but is only used to clean the oven.

Before starting the Self Cleaning cycle:

- Take all the accessories out of the oven (drip tray and shelves).
- Clean any traces of liquid which have overflowed.
- Close the oven door and make sure that it is closed properly.

If there are cracks or flaws on the oven door glass (inside/outside) or if the oven gasket is ruined or worn or if the door does not close perfectly, unplug the appliance and contact the After-Sales Service Centre.

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

USING THE SELF CLEAN FUNCTION

- This convenient pyrolytic Self Clean function takes care of the mess and grime that is traditionally associated with oven cleaning. The extremely high temperature during a Self Clean cycle burns off and breaks down stubborn soil and grease deposits. All that remains is a clean oven cavity with a little grey ash which you can easily remove.

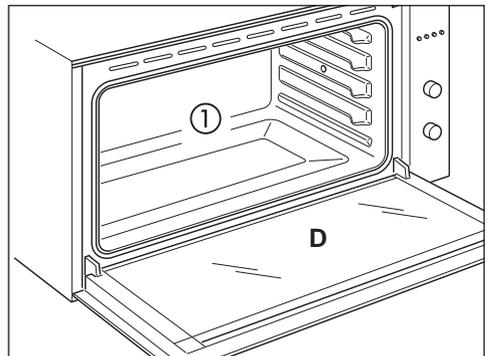
Important!

- Do not use oven cleaners, any degreasing cleaners, or oven liners.
- Make sure you remove the oven shelves and trays, rotisserie and all other bakeware and utensils from the oven before starting a Self Clean cycle. If left in the oven, they will become permanently discoloured or damaged; items made from combustible materials (eg wood, fabric, plastic) may even catch fire.
- Do not use your oven to clean miscellaneous parts.
- Make sure the room is well ventilated.
- Before starting a Self Clean cycle, make sure you move any pet birds to another, closed and wellventilated room. Some pet birds are extremely sensitive to the fumes given off during a Self Clean cycle, and may die if left in the same room as the oven during such a cycle.
- During a Self Clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.
- The oven door will be locked during the Self Clean cycle.
- If there are cracks or flaws on any of the oven door glass panes, if the oven seal is damaged or worn, or if the door does not close properly, do not start a Self Clean cycle. Call your Authorised Repairer or Customer Care.

Figure 17

To start a Self Clean cycle

- 1a. Remove oven shelves and all other accessories, bakeware, and utensils (fig. 17).
- 1b. Wipe up any spills. Failure to do so may discolour the oven surfaces.
- 1c. Check the inner glass pane of the oven door (D). If it has soiling on it (eg stains from greasy splatter), you will need to clean it manually before starting a Self Clean cycle.

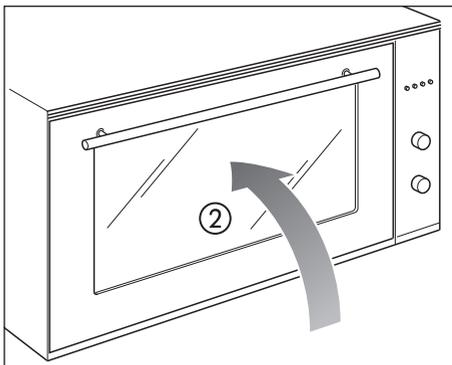


For instructions, see 'Care and cleaning'.

Important!

If soiling is left on the glass, it will become burnt on during the Self Clean cycle, making it very difficult to remove.

Figure 18



2. Close the oven door firmly (fig. 18).

3. Select the Self Clean function (fig. 19).

- The display will flash 3:00, indicating the duration of a Self Clean cycle (3 hours).
- The temperature indicator will be blank, as temperature cannot be adjusted.

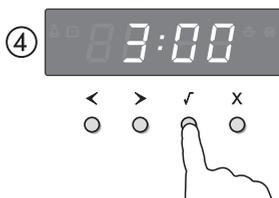
4. Once the display is flashing 3:00, press the select \checkmark button to start the Self Clean cycle (fig. 20).

- The time will start counting down.
- For your safety, the oven door will automatically lock and remain locked during the cycle.
- Note: if the select \checkmark button is not pressed within 15 seconds, the oven will automatically turn off. Start from step 3 again.

Figure 19



Figure 20



When a Self Clean cycle has finished

The oven will:

- emit a long tone
- automatically turn off
- automatically unlock the door.

In a few seconds, the display will show the time of day.

You need to:

1. wait for the oven to cool down completely
2. remove the grey ash with a small brush or damp cloth
3. wipe out the oven with a clean damp cloth
4. dry with a clean lint-free cloth
5. replace the shelves.

To cancel a Self Clean cycle

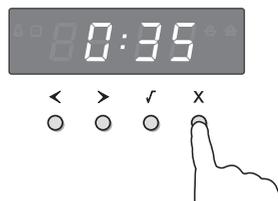
IMPORTANT!

- **Do NOT turn off the mains power supply to the oven (wall switch). Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.**

To cancel a Self Clean cycle, press the **X** cancel button (fig. 21) or turn the function dial in either direction (fig. 22).

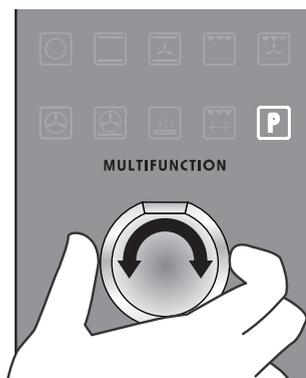
- If the oven needs to cool down, the **Self Clean P** function indicator will stay lit, the display will show the remaining cool-down time, the temperature indicator will show cascading bars  and the door will remain locked.
- When it has cooled down, the oven will turn off, the door will unlock, a long tone will sound and the display will show the time of day.
- We do not recommend cancelling a Self Clean cycle and then immediately starting one again.

Figure 21



OR

Figure 22



USING THE ROTISSERIE

1. **Secure the meat** (fig. 23).

Important!

Take care, the forks are sharp!

When securing the meat, ensure that:

- the skewer goes through the centre of the meat
- the forks hold the meat firmly in place
- the fork screws are tightened
- there are no loose or projecting parts. Poultry should be trussed.

Note: the rotisserie can rotate up to 6 kg of meat.

2. **Twist the handle off** (fig. 23).

3. **Insert the shelf and the tray in the oven** (fig. 24).

- Insert the shelf in the lowest rack holders (shelf position 1 - fig. 13).
- Place the oven tray above the shelf.

4. **Insert the rotisserie support** (fig. 25) in the second rack holders (shelf position 2 - fig. 14).

5. **Insert the rotisserie in the oven** (fig. 26).

1. Push the skewer through the “G” hole on the right-hand wall of the oven, then insert it fully into the rotisserie drive hole.
2. Place the skewer on the rotisserie support.

Figure 23

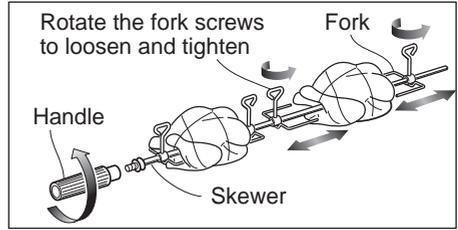


Figure 24

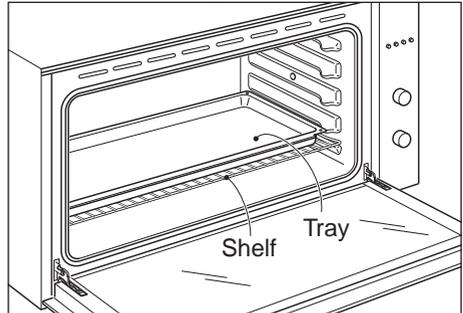


Figure 25

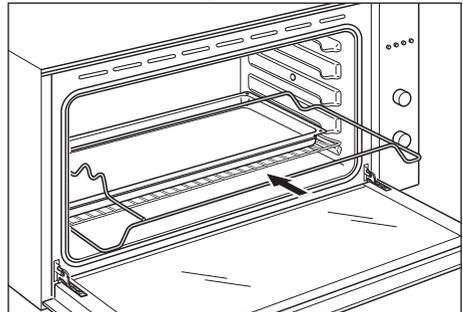
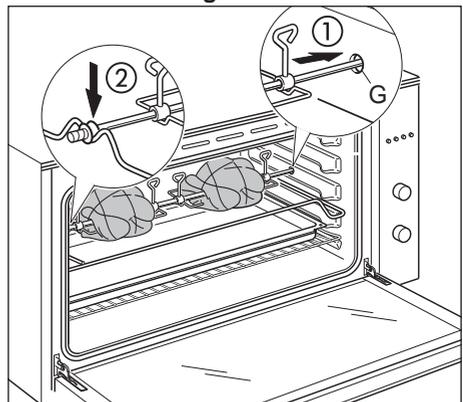


Figure 26



6. **Select the Rotisserie  function** (fig. 27).
 - The skewer will start rotating.
 - Check that the meat does not touch the grill tray or the grill element at the top of the oven.
7. Set the temperature (fig. 27).
 - We recommend around 210 °C.

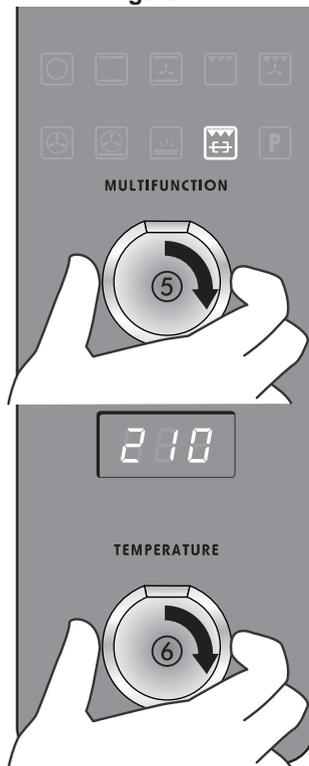
When you have finished using the rotisserie

1. Turn the oven off.
2. Using oven mitts, carefully disengage the right end of the skewer from the rotisserie drive hole.
3. Slide out the grill tray and place it on a heat-resistant surface.
4. Twist the handle onto the left end of the skewer.
5. Lift the skewer off the supports by the handle.
6. Loosen the fork screws and slide the meat off the skewer.

Tips for using the rotisserie

- For food safety reasons, we do not recommend using the rotisserie with stuffed meat.
- If your meat is too big or heavy (over 6 kg) for the skewer, place it on top of the grill rack in the grill tray, and use Fan Forced . This function will give a result similar to a rotisserie.
- Use a meat thermometer to ensure that meat is cooked through to a safe temperature.
- See 'Care and cleaning' for advice on cleaning the rotisserie parts.

Figure 27



USING THE TIMER

- You can use the timer at any time, even if you are not using the oven.
- If the time is more than an hour, the display will count down in minutes (hr:min).
If it is less than an hour, it will count down in seconds (min:sec).
- You can set the timer for up to 23 hours 59 minutes.

Important! The timer does NOT turn the oven off.

1. Select the timer  by pressing the right scroll  button once (figures 27).
 - The timer  indicator will appear and the colon will flash.
2. Press the select  button to confirm.
 - The display will flash to indicate the timer is ready to be set.
3. Set the time by pressing the scroll   buttons.
 - Holding the buttons down will speed up the scrolling.
4. Press the select  button to confirm.
 - The timer will then begin to count down.
5. If you want to check the time of day, you can toggle between this and the timer countdown by pressing the scroll   buttons.

To modify the timer setting

- Make sure the display shows the remaining time counting down.
- Press the select  button.
- Press the scroll   buttons to set a new time.
- Press the select  button to confirm.

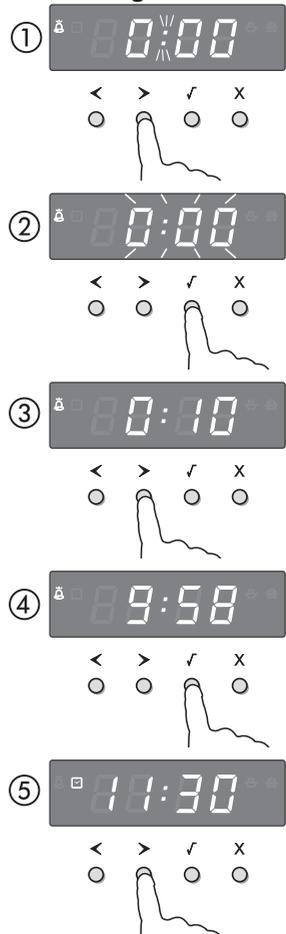
To cancel the timer setting

- Make sure the display shows the remaining time counting down.
- Press the cancel  button until the display shows the time of day and the timer  indicator disappears.

When the set time is up

- The display will show 0:00 and a tone will sound every 15 seconds.
- Press any button to stop the tone sounding. The display will revert to showing the time of day.

Figure 28



AUTOMATIC COOKING

- You can set the oven to automatically turn on later, cook for a preset time (cooking time), then automatically turn off at a preset stop time. See the example and instructions below (steps 1 to 7).
- If you start cooking manually and only want the oven to turn off automatically after a set cooking time: simply set the cooking time following steps 1 to 3 below. The oven will automatically turn off when the cooking time is over.

IMPORTANT!

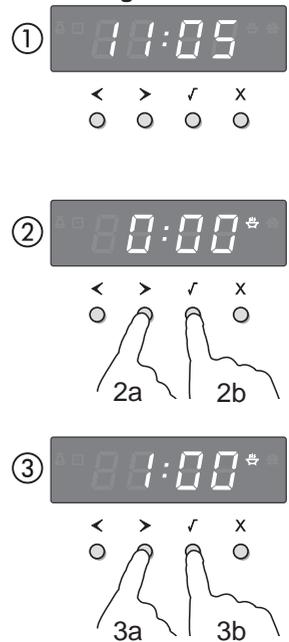
Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Example: It is 11:05 a.m. You want your food to cook for 1 hour, and you would like it to be ready by lunchtime (12:30 p.m.)

Set the cooking time (figures 29)

1. Check the clock shows the correct time of day.
- 2a. Press the right scroll  button three times to scroll to the cooking time  indicator.
- 2b. Press the select  button to confirm.
- 3a. Press the right scroll  button to set the cooking time. Make sure you allow for preheat time in your calculation.
- 3b. Press the select  button to confirm.

Figure 29



Set the stop time (figures 30)

- 4a. Press the right scroll  button once to scroll to the stop time  indicator.
- 4b. Press the select  button to confirm.
- 5a. Press the right scroll  button to set the time you would like your food to be ready by (ie the stop time).
- 5b. Press the select  button to confirm.

Figure 30



Select function and temperature (figure 31)

6. Select a function.
7. Set the temperature.

When automatic cooking is set

- The oven and the lights will stay off, the halos will be unlit, but your oven is now set for automatic cooking. It will automatically turn on at the required time.
- In a few seconds, the display will show the time of day with the cooking time  and stop time  indicators lit.
- Note: you can modify the function and temperature while the oven is waiting to start cooking.

When the stop time is reached

The oven will automatically turn off and a long tone will sound.

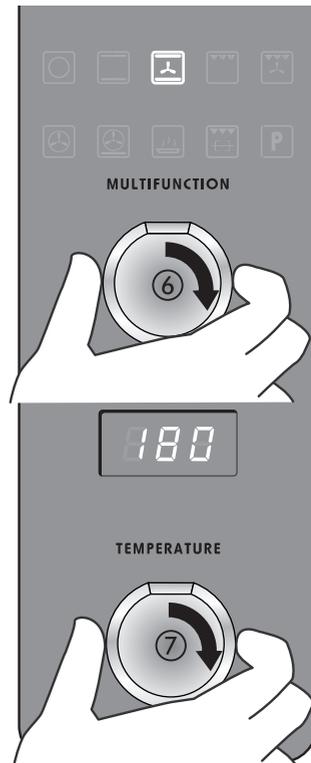
To check the set cooking time and stop time

Use the scroll  buttons.

To cancel automatic cooking

Turn the function dial to Off .

Figure 31



BAKING CHART

Please note:

- The settings in the following chart are guidelines only. Follow the instructions in your recipe or on food packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.
- Shelf positions are counted from the base up (1 is the lowest, 4 the highest).
- Arrange oven shelves before you turn the oven on, then preheat the oven to the required temperature. Place items in the oven only when the long tone has sounded.
- Single shelf positions below use the flat oven shelf; where a multi shelf arrangement is recommended, the higher position uses the step-down shelf.
- Due to the width of the oven, a single shelf can usually accommodate double the standard recipe.

Food	Note on arrangement	Shelf position(s)	Best function	Temperature (°C)	Time
Small cakes	single shelf	2		180-190	13-17 mins
	multi shelf	1 and 3		160-170	16-21 mins
Scones	single shelf	2		210-230	8-12 mins
	single shelf	1 and 3		210-230	8-12 mins
Sponge	two small pans (20 cm), on single shelf	2		170-190	25-35 mins
	one large pan (26 cm)	2		175	30-40 mins
Light fruit cake	two pans (21 cm) on single shelf	2		155-165	1 hr 30 mins
Rich fruit cake	exact baking time will depend on size	2		130-150	3-6 hrs
Apple pie	single shelf	1		185	35-45 mins
Custard tart	single shelf	1		220 then 180**	10, then 20-30** mins
Quiche	single shelf	1		180-200	30-40 mins
Meringues	single shelf	1		100-120	1 hr
Bread rolls	single shelf	1		210-230	15-20 mins
Muffins	2 x 12 muffin trays on single shelf	3	 or 	190-200	10-15 mins
Pastry case (baked 'blind')	one 21 cm flan tin	1		200	10 mins with beans, then 10 mins without

* Note: the tone may occur some time after the set temperature has been reached. This is because —when heating up from cold—your oven is designed to initially heat to a temperature somewhat higher than what you have set. This is to provide optimal baking conditions right from the start.

** This is a two-stage baking process: adjust the temperature after the first stage.

USER PREFERENCE SETTINGS

You can set your oven to:

- display the temperature in degrees Celsius or Fahrenheit
- give audio feedback (tones and beeps) or operate quietly
- display time as 12-hr or 24-hr
- operate with the display off
- have its lights on or off during cooking
- operate in Sabbath setting (see 'Sabbath setting' following).

How to change preference settings

(figures 31-32)

1. Check the display shows the time of day.
 - If you're unsure, press the cancel **X** button twice.
2. Press and hold the scroll **<>** buttons together for 3 seconds to enter the user preference menu.
3. Press the right scroll **>** button to scroll to the setting you want to change. Refer to the table following.
4. Press the select **✓** button to select the particular setting.
 - The display will flash.

Figure 32

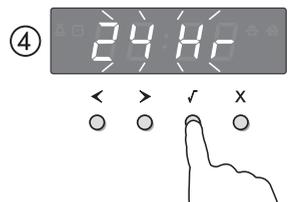
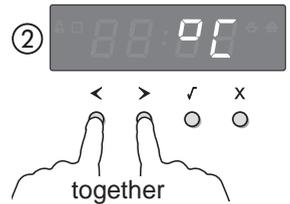
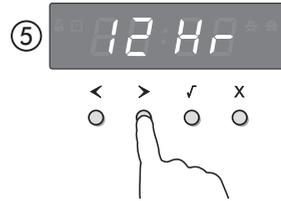
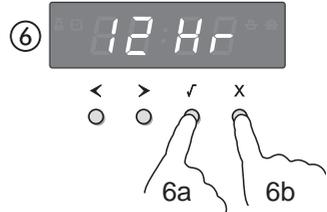


Figure 33

5. Press the right scroll **>** button to scroll through the options for that particular setting. Refer to the table below.



- 6a. Press the select **✓** button to save the new option.
 6a. For all options except 'Display off': press the cancel **X** button to quit the user preference menu.



Setting	Default option	Alternative option(s)	
TEMPERATURE SCALE Select between degrees Celsius or Fahrenheit.	CELSIUS 	FAHRENHEIT 	
AUDIO FEEDBACK Turn the beeps and tones on or off.*	BEEPS/TONES ON 	BEEPS/TONES OFF 	
TIME SCALE & 'DISPLAY OFF' OPTION Select between 24-hr or 12-hr clock display or set 'Display off' option if you only need the basic functionalities of your oven.	24 HR 	12 HR 	DISPLAY OFF ** 
OVEN LIGHTS Have the light off during cooking if you want to save power or want the food you cook to be a surprise for others!	LIGHTS ON DURING COOKING 	LIGHTS OFF DURING COOKING 	
SABBATH SETTING	SABBATH OFF 	See 'Sabbath setting' for instructions.	

* The timer tone and alert beeps will sound even if you save the BEEPS/TONES OFF option.
 ** With this option saved, you can still use the oven but the display will be unlit and the buttons will be unresponsive. To quit this option and enable the display, press and hold the cancel **X** button.

SABBATH SETTING

This setting is designed for religious faiths that observe a 'no work' requirement on the Sabbath.

While your oven is in Sabbath setting

- The display and indicators will be unlit, the buttons will be unresponsive.
- No tones or beeps will sound.
- No alert codes or temperature changes will be displayed.
- The oven lights will stay on. If you want the oven lights to be off during Sabbath setting, first select the 'Lights off' option as described in 'User preference settings', and only then set Sabbath setting.
- Bake  is the only function available in Sabbath setting.

How to set Sabbath setting

1. Select the Bake  function (fig. 34).
2. Set the desired temperature (fig. 34).
3. Wait until the oven starts up.
4. Press and hold the scroll   buttons together for 3 seconds to enter the user preference menu (fig. 35).

Figure 34

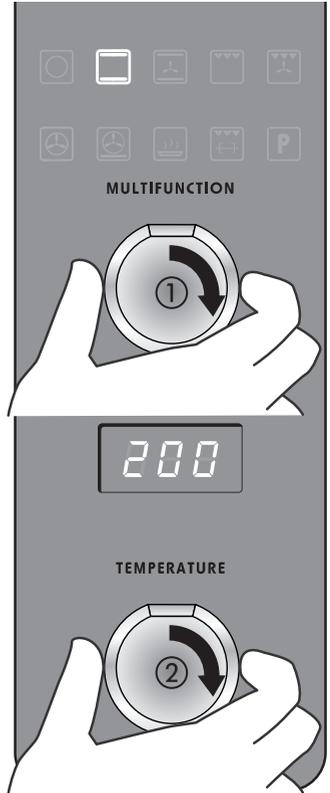


Figure 35

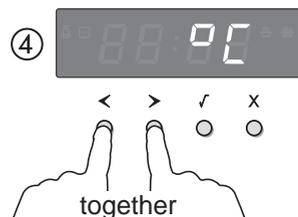
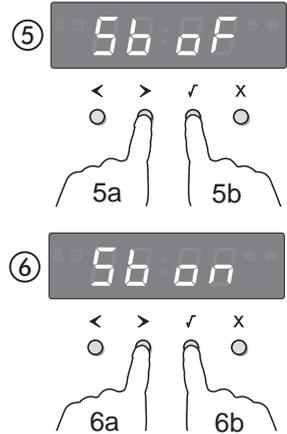


Figure 36

- 5a. Press the right scroll  button to scroll to the Sabbath setting (figures 35).
- 5b. Press the select  button to select the Sabbath setting. The default option is 'Sabbath off'.
- The display will flash.
- 6a. Press the right scroll  button to scroll to the 'Sabbath on' option.
- 6b. Press the select  button to activate the new option.

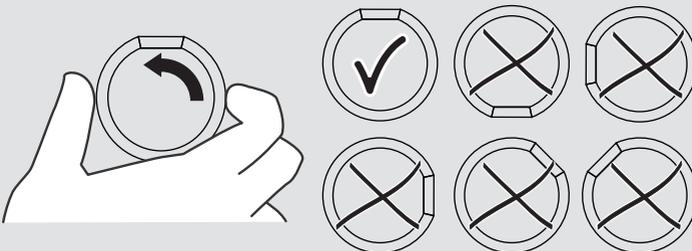


The display, indicators and dial halos will be unlit and unresponsive, but the oven will bake until you quit Sabbath setting.

To quit Sabbath setting

Press and hold the cancel  button until the time of day appears in the display and the oven turns off.

**AFTER USE,
TURN THE KNOBS COUNTERCLOCKWISE
TO HAVE THE FLAT SECTION AT THE TOP.**



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.**
- 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.

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.

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.

INSIDE OF OVEN

The oven has a specific “PYROLYSIS FUNCTION” which can clean the cavity by pulverising the residual cooking greases by high temperature.

Do not wait for the oven to be very greasy before performing this cleaning.

It should not be performed after every cooking, either, but only when the level of dirt justifies it (on average 1 – 2 times a month depending on oven use).

To use this function see the specific chapters.

Take the baking/grill tray and shelves out of the oven. They can be washed in the sink.

Manual cleaning of the 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.

REPLACING THE OVEN LIGHTS

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 "A" (fig. 37).
- Replace the halogen lamp "B" with a new one suitable for high temperatures having the following specifications 220-240V or 230-240V, 50Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure.

Always use a clean cloth or gloves.

- Refit the protective cover "A".

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

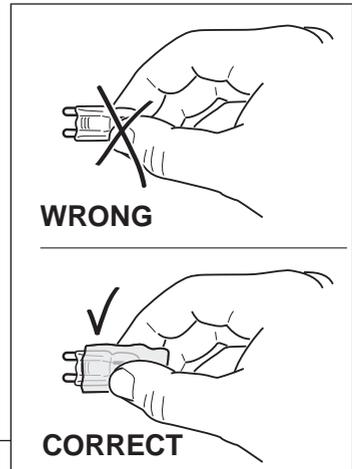
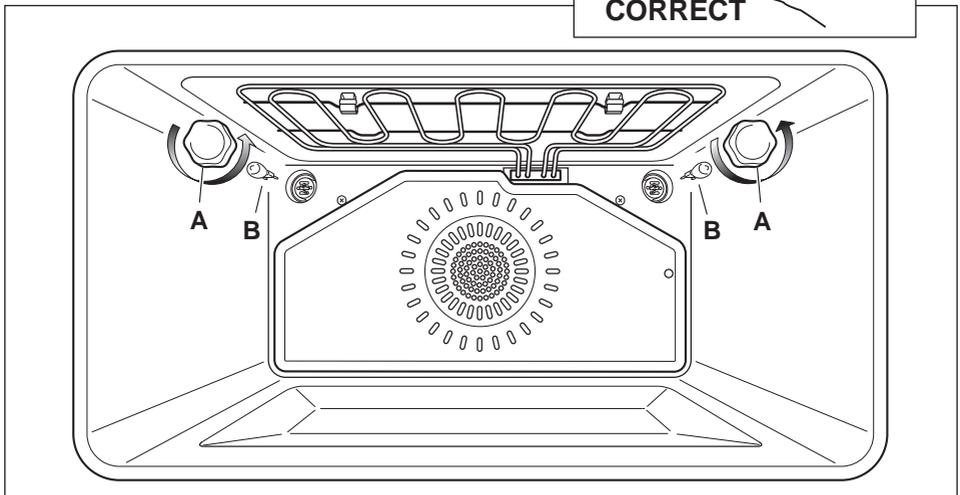


Figure 37



REMOVING AND REPLACING THE INNER DOOR GLASS PANES FOR CLEANING

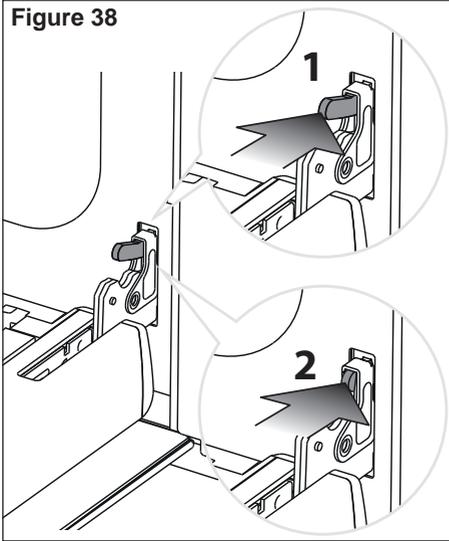
If you wish to clean inner panes of glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass panes and the door incorrectly may result in damage to the oven 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:**
Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.
- 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 all the glass panes correctly. Do not use the oven without all the glass panes correctly in place.
- If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Service Centre or Customer Care.
Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

Figure 38



REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 38) and check to see which side the damper hinge is fitted for the soft close feature as shown in fig. 38. This may be fitted on left or right of the door depending on exact model.
- Push the Damper Pin (arrow 1 in fig. 38) slowly, applying pressure until it moves in towards the oven and becomes flush with the hinge lever (arrow 2 in fig. 38). The Damper Pin does not react immediately and is very slow to move as it necessary to overcome the inertia of the soft close mechanism. If the Damper Pin is difficult to move, it may be necessary to use a suitable tool to allow extra pressure to be exerted, for example the back of a teaspoon. Please pay special care whilst pressing to avoid slipping and injury.
- Keeping the Damper Pin flush with the hinge lever (arrow 2 in fig. 38), rotate the hinge lever forward by using a small flat screw driver (arrow 3 in fig. 39) ensuring that you do not damage the enamel or oven.
- Rotate the hinge lever completely (arrow 4 in fig. 39). Repeat this step for the other hinge.
- Hold the oven door by two hands and close it until the hinge levers hook to the oven door and the door no longer closes easily. (fig. 40)
- Withdraw the hinge hooks from their location following arrow "C" (fig. 41).
- Rest the door on a soft surface.

Figure 39

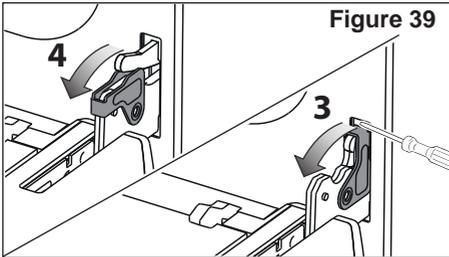


Figure 40

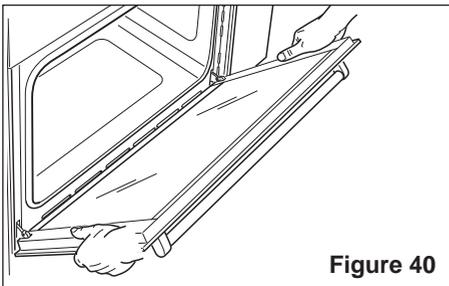
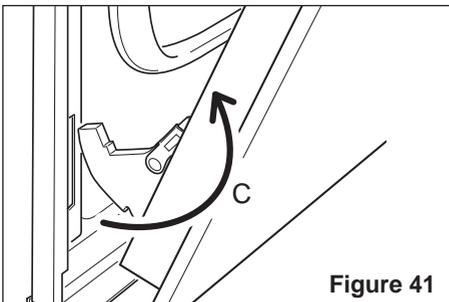


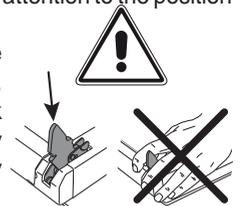
Figure 41



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.



REMOVE THE INNER GLASS RETAINER

1. Remove the oven door and place it on a soft surface.
IMPORTANT: The door shall be placed horizontally as per figure 42.
2. Press down on both tabs to release the glass retainer.
3. Remove the glass retainer.

REMOVE THE INNER GLASS PANE

Lift and remove the inner pane (D) slightly, as shown in the figure 43.

Figure 42

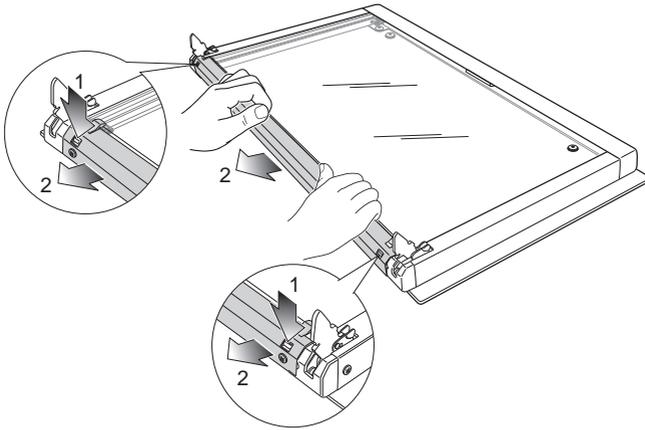
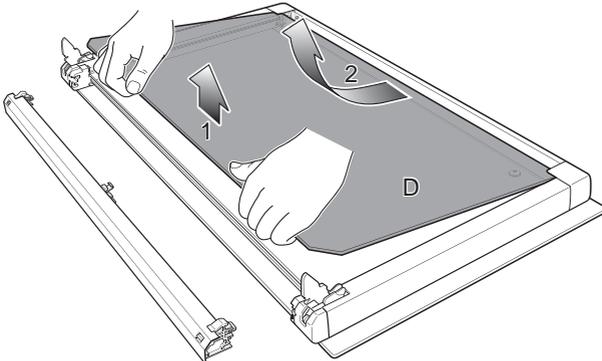


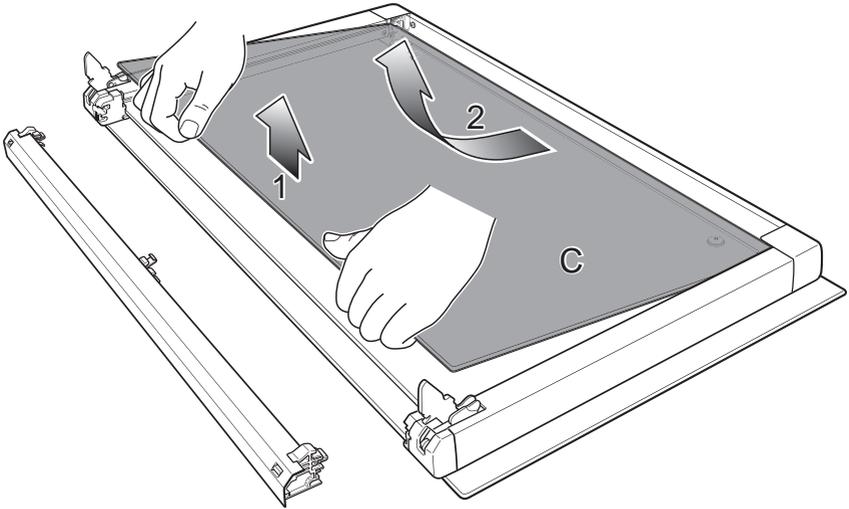
Figure 43



REMOVE THE FIRST MIDDLE GLASS PANE

Lift and remove the first middle pane (C) slightly, as shown in the figure 44.

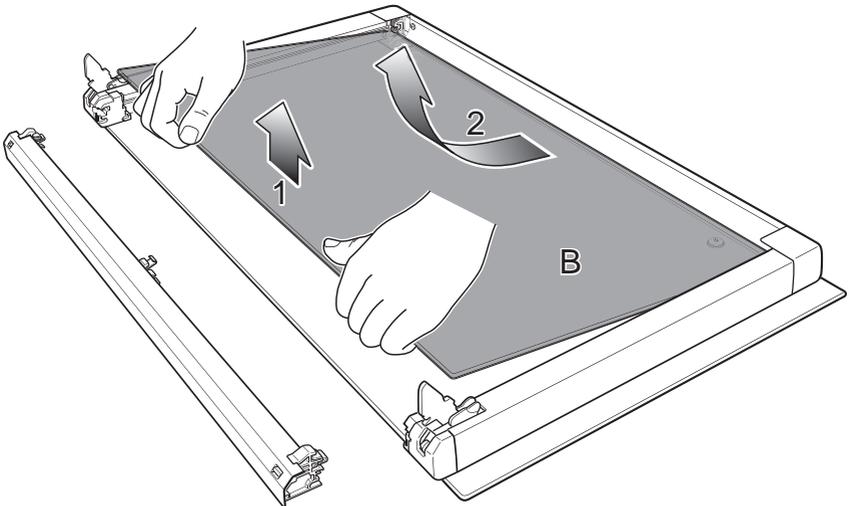
Figure 44



REMOVE THE SECOND MIDDLE GLASS PANE

Lift and remove the second middle pane (B) slightly, as shown in the figure 45.

Figure 45



AFTER CLEANING, REPLACE THE GLASS PANES

When replacing the glass panes, make sure that:

- you replace all the three panes correctly, as shown. Each 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 any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

REPLACE THE FIRST MIDDLE GLASS PANE

Take either one of the middle panes (B or C) and hold it firmly. Insert it in the lowest pair of grooves, push it slightly towards yourself (fig. 46) and gently lower into place (fig. 47).

Note: the two middle panes (B and C) are identical.

Figure 46

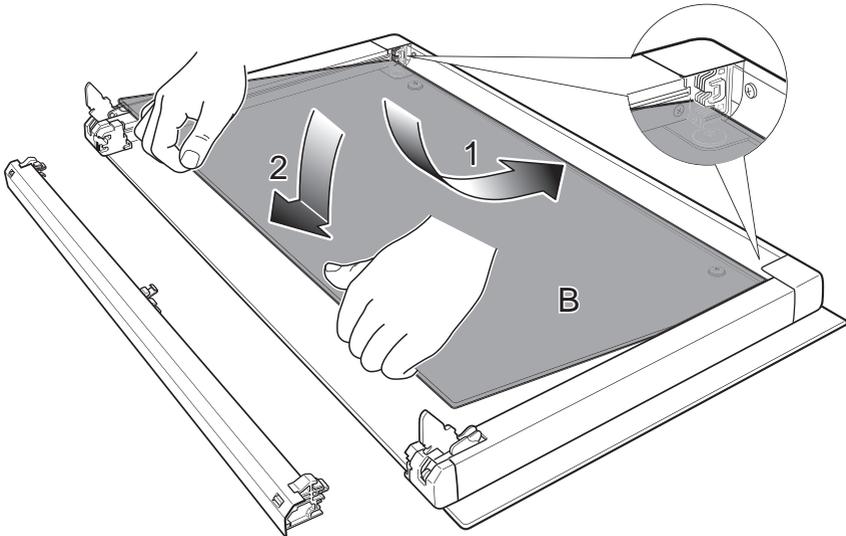
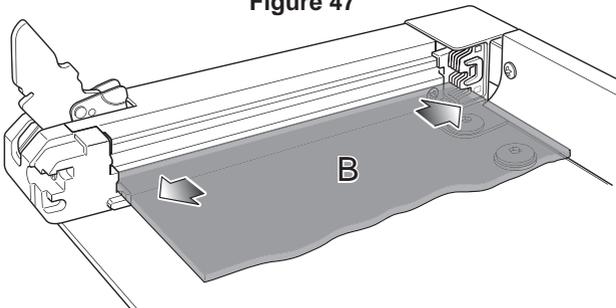


Figure 47



REPLACE THE SECOND MIDDLE GLASS PANE

Take the other middle pane and hold it firmly. Insert it in the next pair of grooves, push it slightly towards yourself (fig. 48) and gently lower into place (fig. 49).

Figure 48

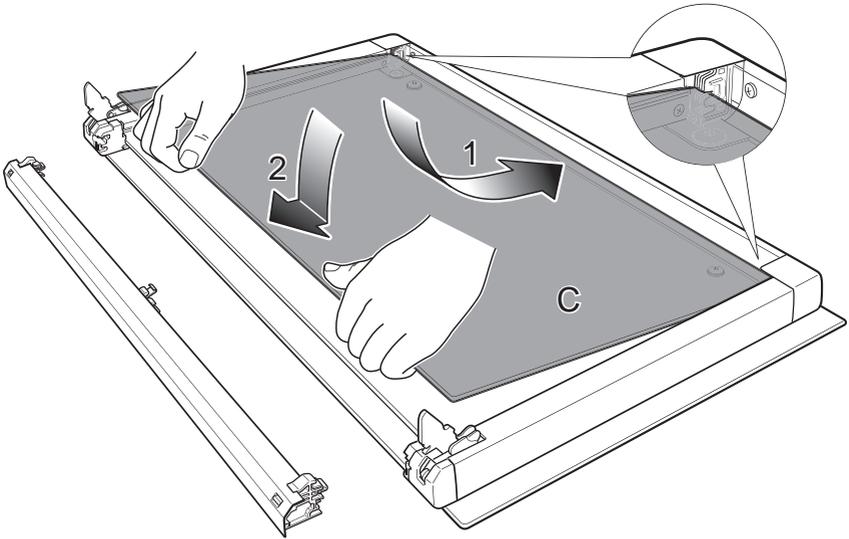
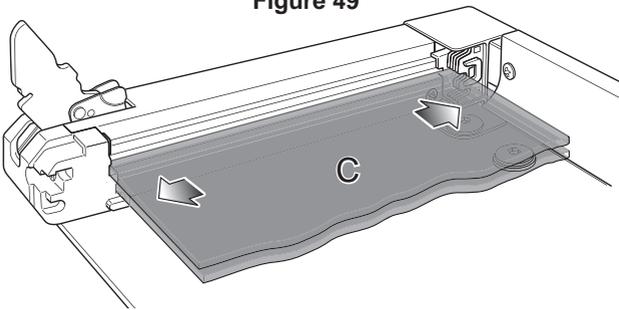


Figure 49



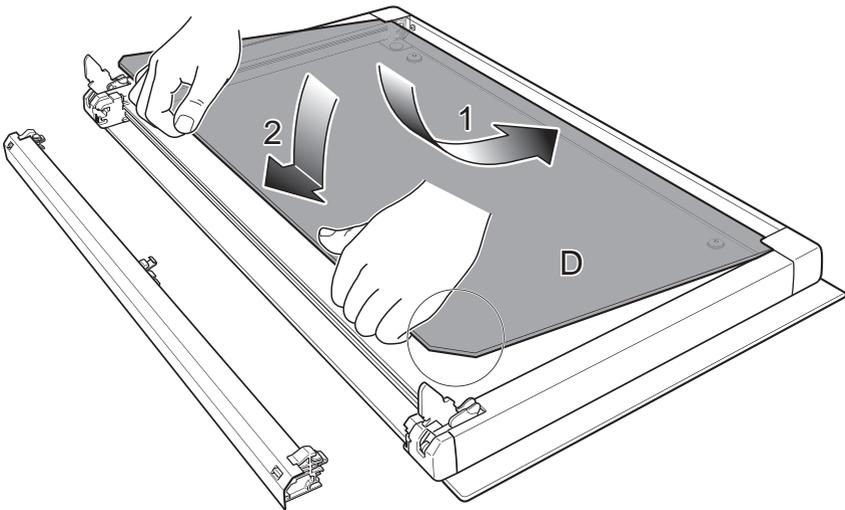
REPLACE THE INNER GLASS PANE

Take the inner pane, holding it with the angle-cut corner orientated as shown in figure 50. Insert it in the uppermost pair of grooves, push it slightly towards yourself and gently lower into place.

Important!

Make sure that the angle-cut corner of the inner pane is at the bottom of the oven door, on the left-hand side. It has to be in this position for the door to function correctly.

Figure 50

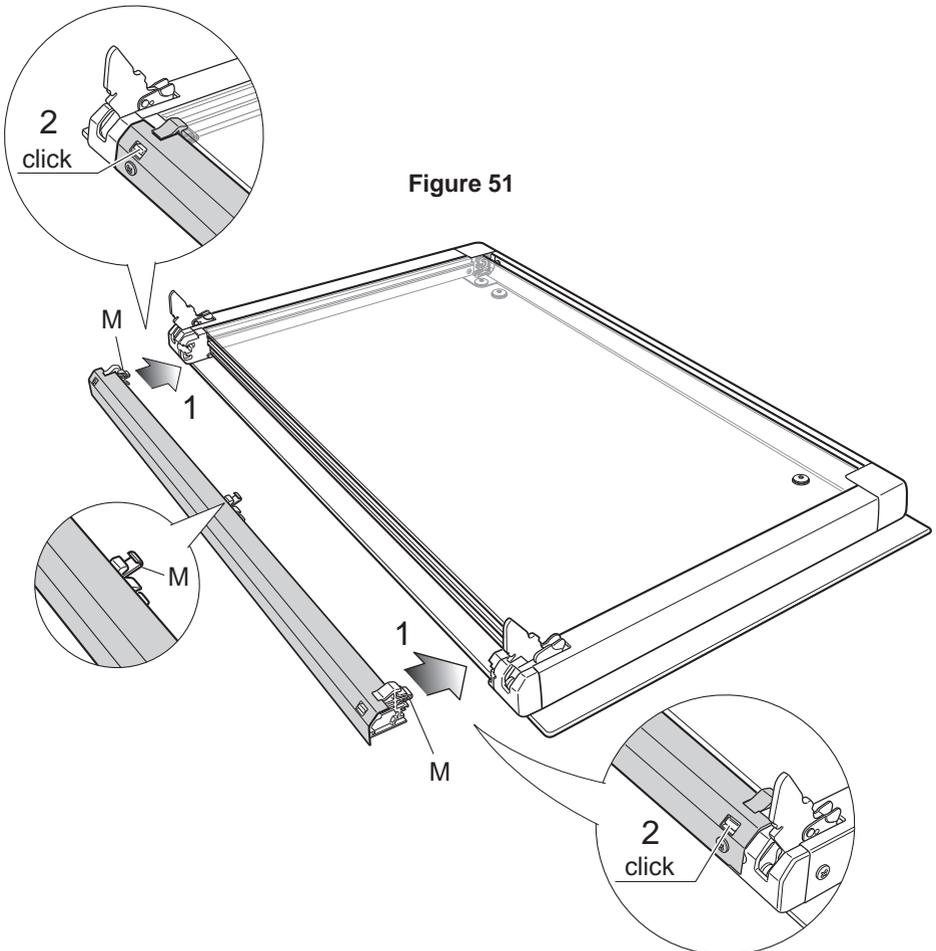


REPLACE THE GLASS RETAINER

1. Position the glass retainer, as shown in the figure 51. It should sit on the bottom edge of the outer glass. Check that the clamps "M" of the glass retainer are not deformed or damaged.
2. Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

Important!

Make sure the glass retainer is correctly and firmly in place and that the glass panes are secure.



REFIT THE DOOR

1. Hold the door firmly (fig. 52).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 53.
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 54.
IMPORTANT NOTE: For the hinge fitted with the damper pin, push the hinge lever towards the damper pin and keep depressed. The damper pin will move into the oven chassis slowly, allowing the hinge lever to fully rotate.
5. Close the door, turn the power supply to the oven on at the wall, then check that the door is properly in place:
 - When you open the door, the lights in the oven should come on.
 - When you close the door, the lights in the oven should turn off.

Figure 52

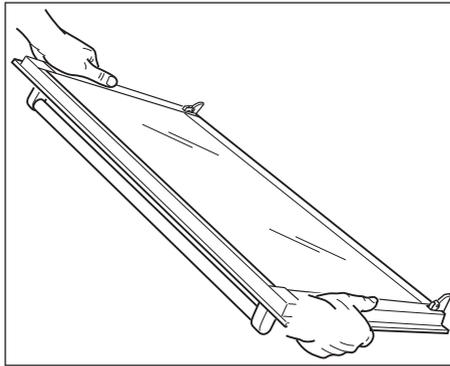


Figure 53

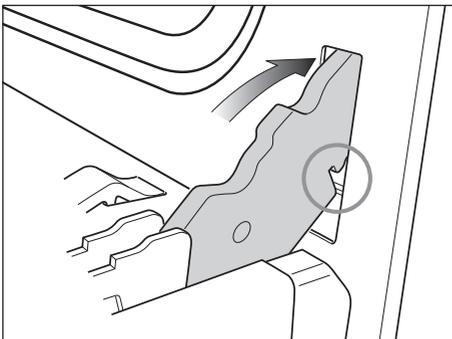
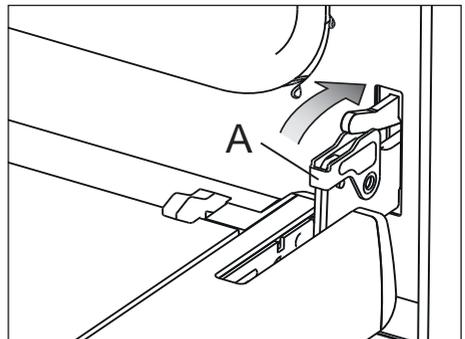


Figure 54



TROUBLESHOOTING

If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

Problem	Possible causes	What to do
General		
The oven does not work.	No power.	Check that the mains power supply (wall switch) is turned on and there is no power outage in your area.
The lights do not come on when I open the oven door.	The oven light bulb(s) have blown.	Replace the light bulb(s). See 'Care and cleaning' for instructions.
	The door is not correctly fitted.	See 'Care and cleaning' for instructions on fitting the door correctly.
	The oven is in Sabbath setting and the 'Light off' option has been saved.	To quit Sabbath setting, press and hold the cancel X button. See 'User preference settings' for instructions on changing the 'Light off' option.
The temperature indicator shows - - - and the dials and buttons are unresponsive.	The control panel is locked.	Press and hold the select ✓ or cancel X button to unlock the control panel.
The oven is not heating	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
A glass pane in the oven door has cracked, chipped, or shattered.	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.

Problem	Possible causes	What to do
General		
<p>The oven is heating but the display is dark.</p>	<p>The oven is set to 'Display off' option.</p>	<p>To quit the 'Display off' option, press and hold the cancel X button until the display shows the time of day.</p>
	<p>The oven is in Sabbath setting.</p>	<p>To quit Sabbath setting, press and hold the cancel X button until the display shows the time of day.</p>
<p>The oven cancels automatic cooking when I try to adjust the clock setting.</p>	<p>The oven was set for automatic cooking when you were trying to adjust the clock setting.</p>	<p>You can only adjust the clock setting while the oven is not set for automatic cooking. See section 'Setting the clock and first use' for instructions.</p>
<p>The oven beeps when I try to turn the temperature dial OFF or below a certain temperature.</p>	<p>This is normal: for food safety reasons, the oven functions have factory-set minimum temperature settings.</p>	<p>The temperature dial itself cannot be 'turned off'. Selecting Off  with the function dial will turn the oven off.</p>
<p>The rotisserie skewer will not rotate.</p>	<p>The skewer did not fully engage in the rotisserie drive.</p>	<p>Make sure the skewer is pushed fully into the rotisserie drive hole.</p>
	<p>The meat is too heavy.</p>	<p>To get a finish similar to a rotisserie for pieces of meat or poultry heavier than 6 kg, use the grill tray and rack and the Fan Forced  function.</p>
<p>The rotisserie skewer stops rotating when I open the door.</p>	<p>This is normal: the rotisserie drive is disabled while the door is open.</p>	

Problem	Possible causes	What to do
Self Clean function		
During a Self Clean cycle, the oven is louder than usual.	This is normal: the oven's cooling fans operate at their highest speed.	
The display shows .	The door has not been properly closed.	Make sure you close the door properly.
The display shows 0:00 but the oven door will not open.	The oven door is locked because the oven is still too hot to be used for cooking.	Wait until the Self Clean cycle has finished. If you cancelled a Self Clean cycle which was already underway, the oven still needs to cool down before it can be used. The oven door will automatically unlock.
At a point during a Self Clean cycle, the temperature indicator starts displaying cascading bars  .	This is normal: the oven is in the last phase of the Self Clean cycle, cooling down.	Wait until the Self Clean cycle has finished. A long tone will sound and the oven door will automatically unlock when the oven is ready to use.
<p>I have cancelled a Self Clean cycle but cannot use the oven:</p> <ul style="list-style-type: none"> ■ the oven door will not open ■ the display is still counting down minutes or showing 0:00 ■ the Self Clean  indicator is still lit ■ the temperature indicator shows cascading bars  ■ the dials and buttons are unresponsive. 	This is normal: the oven is still too hot to be used for cooking and needs to cool down.	<p>Wait until the cool-down phase has finished. A long tone will sound and the oven door will automatically unlock when the oven is ready to use.</p> <p>Note: depending on when the Self Clean cycle was cancelled, the cool-down phase may take up to 45 minutes.</p>
The oven is beeping and the display shows R2 or R3.	See section 'Alert codes' for instructions.	

ALERT CODES

If there is a problem, the oven will:

- automatically suspend all oven functions
- beep five times
- display an alert code.

IMPORTANT!

Do not turn off the mains power supply to the oven (wall switch) if you get an alert code, unless the instructions in the chart following specifically instruct you to. There are cooling fans within the oven which are needed to cool the oven's components. Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

What to do if an alert code is displayed

1. If the beeping hasn't stopped already, press any button to stop it.
2. Make a note of the alert code displayed. You may need this information.
3. Check the chart following to see if you can fix the problem yourself and follow the instructions.
4. **If you can fix the problem** and the alert code does not reappear, you can keep using your oven.

OR

If you can't fix the problem yourself or the alert code reappears and the problem persists: wait until the cooling fans have stopped and the oven has completely cooled down, then turn the power to the oven off at the wall and call your Authorised Repairer or Customer Care with the alert code information.

Alert code	Possible causes	What to do
<i>A1</i>	The oven has overheated.	<ol style="list-style-type: none"> 1. Allow the oven to cool down. 2. If the door is locked, wait until it automatically unlocks. 3. Once the oven has cooled down and the door has unlocked, the alert code will disappear. You can now use the oven again.
<i>A2</i>	Door lock error: the door cannot be locked after you have started a Self Clean cycle.	<ol style="list-style-type: none"> 1. Turn the power to the oven off at the wall and on again. 2. Wait approximately 10 seconds. This is to allow the door lock to return to its initial position. 3. Set the clock. See 'Setting the clock and first use' for instructions. 4. Try starting a Self Clean cycle again, making sure that you close the door firmly. See 'Using the Self Clean function'.
<i>A3</i>	Door lock error: the door cannot be unlocked after a Self Clean cycle has finished.	<ol style="list-style-type: none"> 1. Turn the power to the oven off at the wall and on again. 2. Try pressing on the oven door to help the door lock disengage. 3. If this doesn't help and the alert code reappears, call your Authorised Repairer or Customer Care.
<i>F + number</i>	Technical fault.	<ol style="list-style-type: none"> 1. Note down the alert code. 2. Wait until the cooling fans have stopped and the oven has completely cooled down. 3. Turn the power to the oven off at the wall. 4. Call your Authorised Repairer or Customer Care with the alert code information.

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

SERVICE AND MAINTENANCE

SERVICING THE APPLIANCE

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Delonghi Service Agent:

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. None semi-automatic or automatic cooking program has been selected.
4. Both the fuse and the mains fuse are intact.

Should you still require assistance please contact our Customer Service Centre for your nearest Authorised Delonghi 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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