

# DE'LONGHI

## COOKING

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

**NSM 7D N  
BUILT-IN DOUBLE OVEN**

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



## **Dear Customer,**

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

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

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

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

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

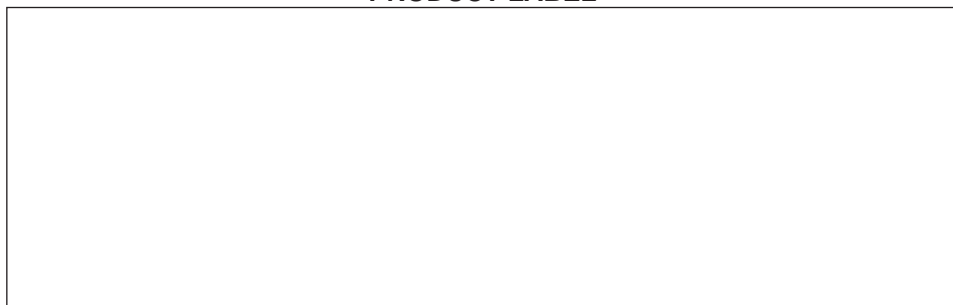
This appliance has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 60335.1      General Requirements for Domestic electrical appliances

AS/NSZ 60335.2.6      Particular Requirements for Domestic electrical cooking appliances

AS/NZS CISPR 14.1      Electromagnetic Compatibility Requirements

### **PRODUCT LABEL**



## IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

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

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

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

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

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

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

- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the appliance by the door handle.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 15.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

# INSTALLATION

## CAUTION:

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

## FITTING REQUIREMENTS

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

## 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/s during use. To protect surrounding cabinetry from possible damage caused by frequent or excessive condensation, we recommend moisture-proofing the oven cavities.

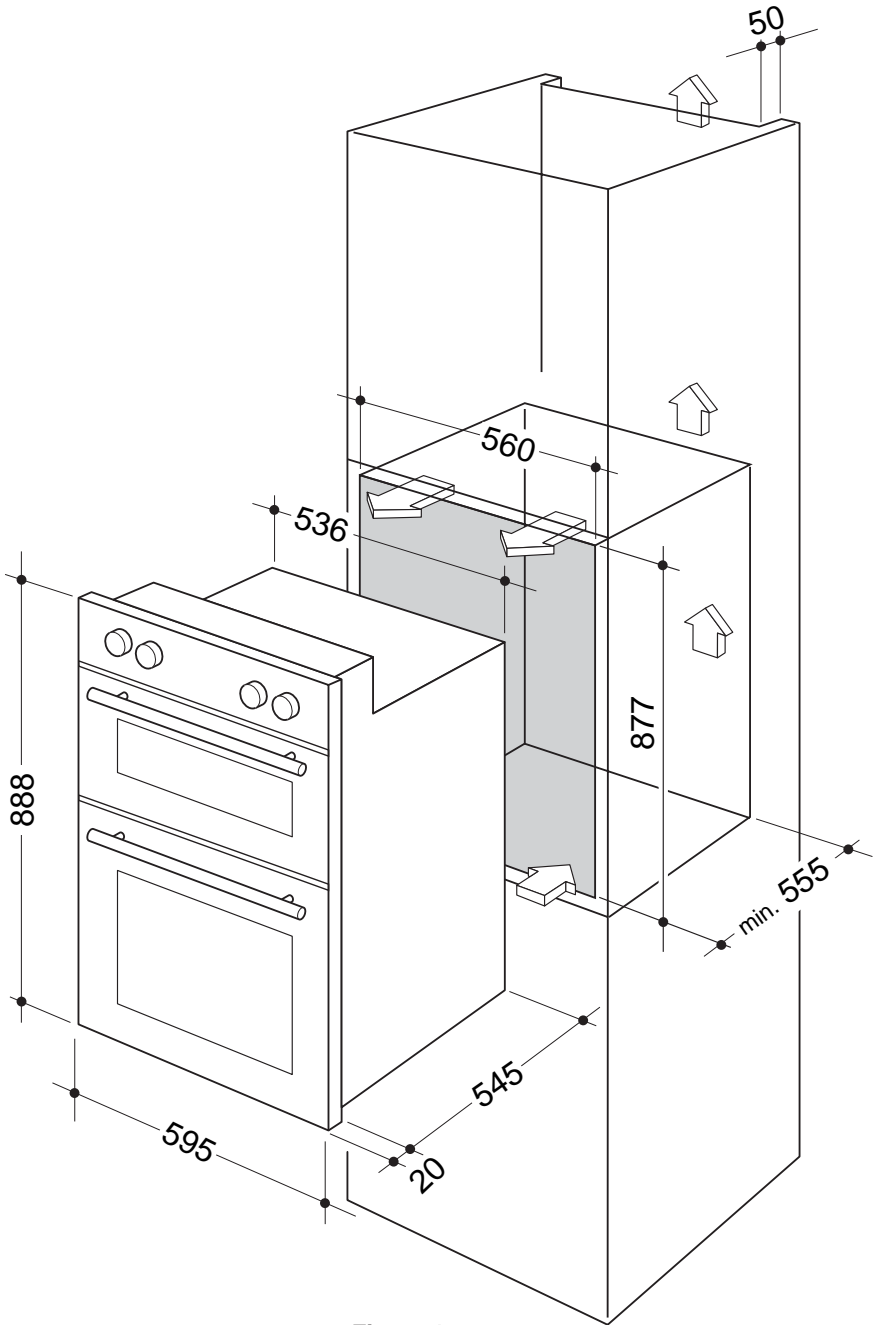


Figure 1



## FIXING THE DOUBLE OVEN

Introduce the double oven into the furniture opening and fix it with 8 screws (not supplied) as figure 2. It is essential that the double 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 double oven adequate air circulation is allowed for within the installation (figure 1).

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

### Caution!

**Do not lift this double oven by the door handle/s.**

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

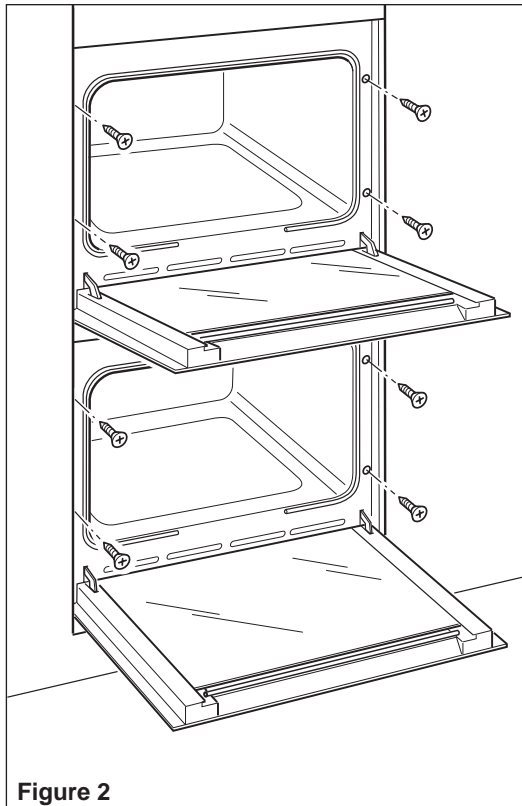
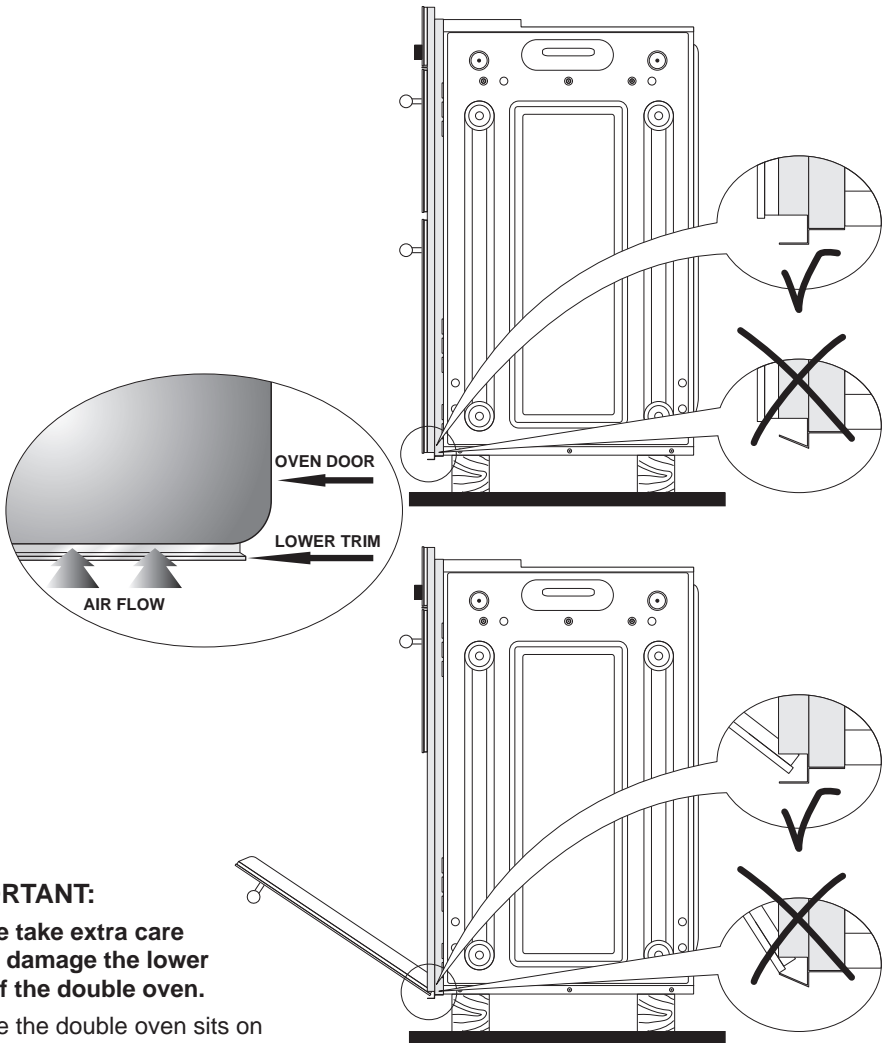


Figure 2

Figure 3



**IMPORTANT:**

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

Ensure the double 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 double oven bottom 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 bottom door & the lower trim is important to allow proper air circulation into the double oven. The double oven bottom 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.**

## ELECTRICAL REQUIREMENTS

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- A suitable isolating switch providing full disconnection from the mains power supply (under overvoltage category III conditions) is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch shall be easily accessible to the customer with the oven installed.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- To connect the appliance to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- 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.

**Connecting / 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.**

## CONNECTING THE POWER SUPPLY CABLE

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

To connect the supply cable:

- Unscrew the screw "A" securing the cover plate "B" behind the oven (fig. 4).
- Remove the cover plate "B".
- Remove the screws "C" from the cable clamp (fig. 5).
- Insert the mains cable (type V105 - 3 x 2,5 mm<sup>2</sup> section) into the cable protector "P".
- Connect the phase, neutral and earth wires to the mains terminal connection block "D".
- The wires of this appliance must be coloured in accordance with the following code:

GREEN AND YELLOW - EARTH 

BLUE - NEUTRAL - "N"

BROWN - LIVE - "L"

- The wire which is coloured GREEN AND YELLOW must be connected to terminal which is marked with the letter “E” or by the Earth  $\perp$  symbol or coloured GREEN or GREEN AND YELLOW.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter “N” or coloured BLACK.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter “L” or coloured RED.
- Refit the cable clamp so that it clamps the outer sleeving of the cable, and screw the screws “C”.
- Refit the cover plate “B” and fix it with the screw “A”.

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

## VOLTAGE AND POWER CONSUMPTION

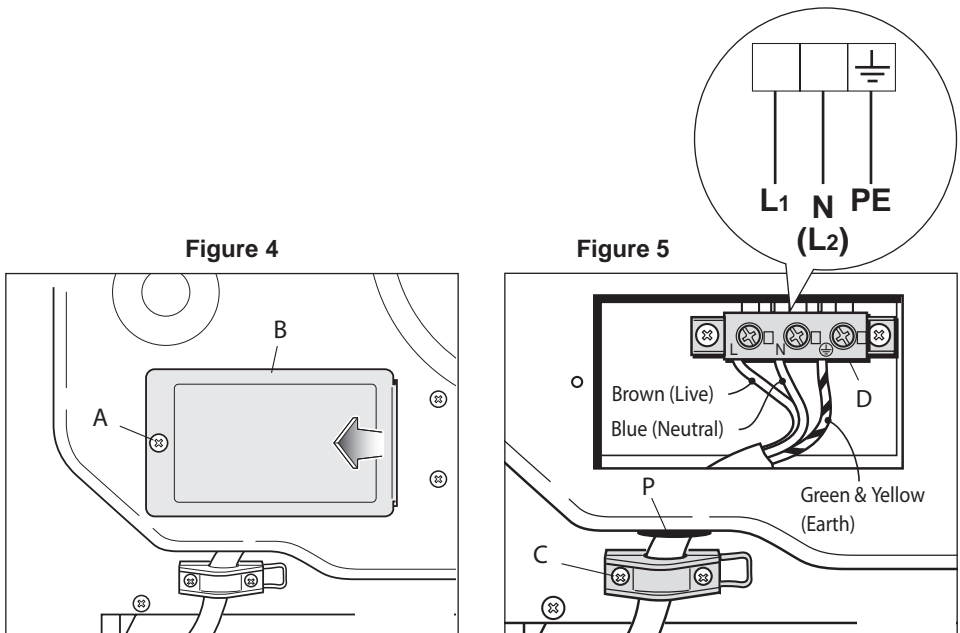
220-240 V ac                      4300 W (18.70 A)

## FEEDER CABLE SECTION

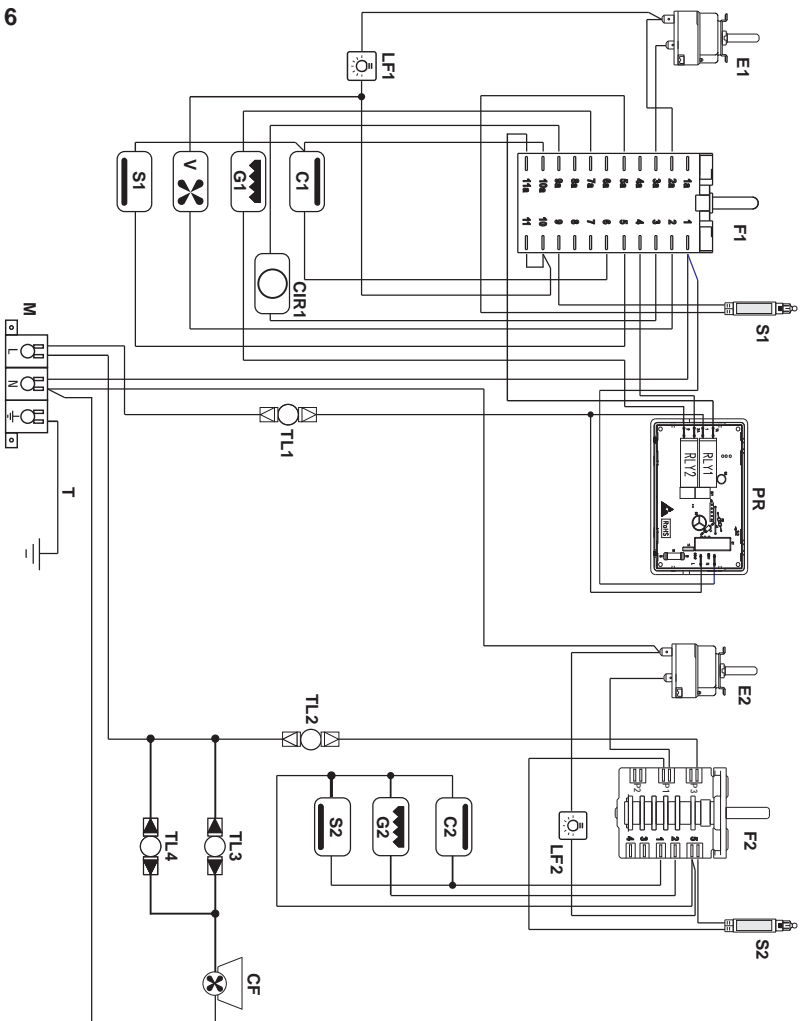
**This double oven must be connected to electrical supply using V105 insulated cable.**

3 x 2.5 mm<sup>2</sup> (\*)

(\*) Connection with wall box connection.



## WIRING DIAGRAM



### ELECTRIC DIAGRAM KEY

#### BOTTOM MAIN OVEN

- F1 Oven switch
- E1 Oven thermostat
- S1 Thermostat pilot lamp
- PR Electronic clock/programmer
- LF1 Oven lamp
- C1 Top heating element
- G1 Grill heating element
- S1 Bottom heating element
- CIR1 Circular heating element
- V1 Fan motor
- TL1 Thermal overload

#### TOP OVEN

- F2 Oven switch
- E2 Oven thermostat
- S2 Thermostat pilot lamp
- LF2 Oven lamp
- C2 Top heating element
- G2 Grill heating element
- S2 Bottom heating element
- TL2 Thermal overload

#### COMMON COMPONENTS

- CF Cooling fan motor
- TL3 Thermal overload
- TL4 Thermal overload
- M Terminal block
- T Earth connection

Figure 6

# USE AND CARE






## CAUTION:

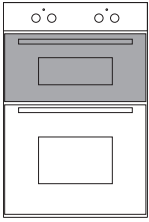
- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.

## USING THE OVENS FOR THE FIRST TIME

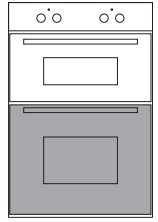
### OVEN FITTING OUT

Operate as follows:

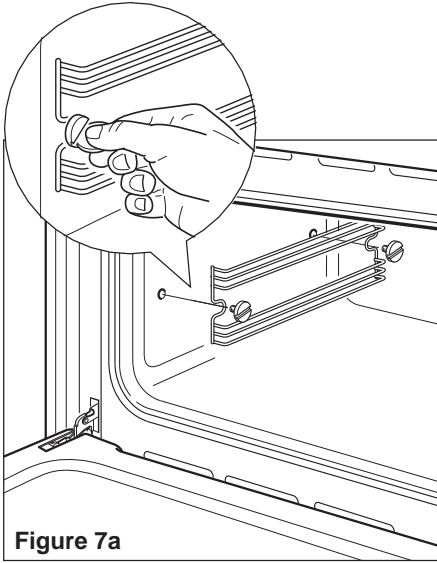
- **Top oven:** Assemble the wire racks on the oven walls using the 2 screws (fig. 7a).  
**Bottom main oven:** Assemble the wire racks on the oven walls using the 2 screws interposing the catalytic panels "A" with the arrow up (fig. 7b). The catalytic panel with the hole for the side oven lamp must be positioned on the left oven wall. DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE LEFT OVEN WALL.
- Slide in the grease filter on the back of the bottom main oven as in fig. 9.
- Slide into the guides, the shelf and the tray (figs. 8a, 8b).  
The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.  
Note: The oven accessories can be fitted indifferently in the top or in the bottom oven. One tray only is supplied with the appliance.
- To dismantle, operate in reverse order.
- **NOTE:** When using the ovens for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the ovens on and run them empty (without the accessories, which should be washed separately), keeping the installation environment sufficiently ventilated:
  - **Top oven:** For 60 minutes in the  position and for another 15 minutes in the  position.
  - **Bottom main oven:** For 60 minutes in the  position, for 30 minutes in the  position and for another 15 minutes in the  position.
- Unscrew the fixing screws and slide off the wire racks (and the catalytic liners for the bottom main oven only) from the oven walls as in figs. 7a, 7b.  
**Bottom main oven only:** The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (see next chapter TILTING GRILL).
- Let the ovens cool down, switch off the electrical supply, then clean the inside of the ovens with a cloth soaked in water and neutral detergent and dry thoroughly.



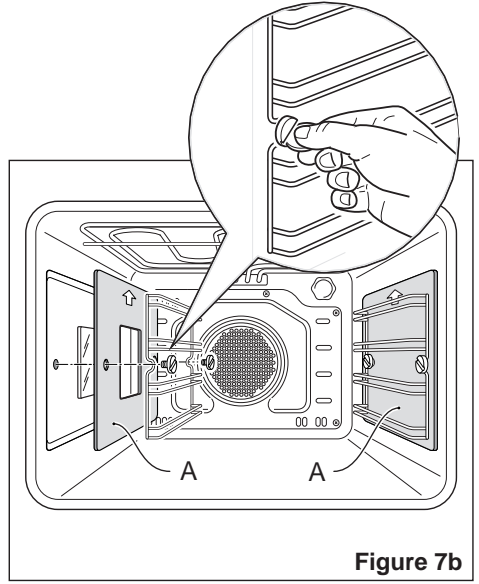
**TOP OVEN**



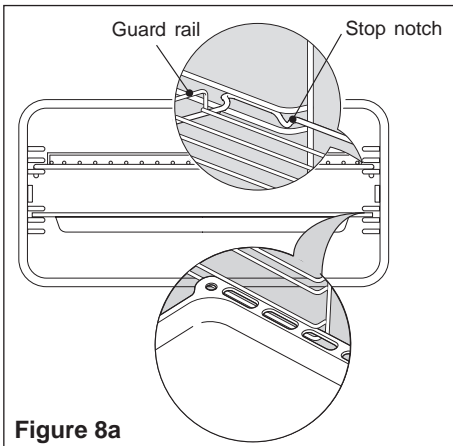
**BOTTOM MAIN OVEN**



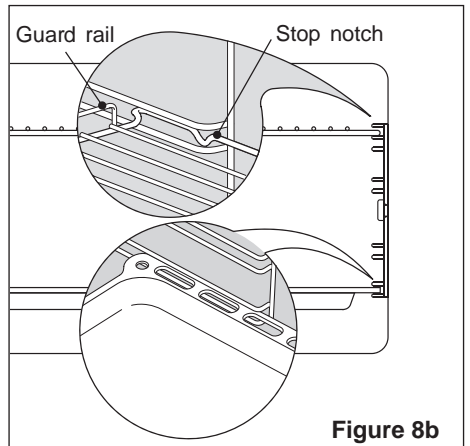
**Figure 7a**



**Figure 7b**



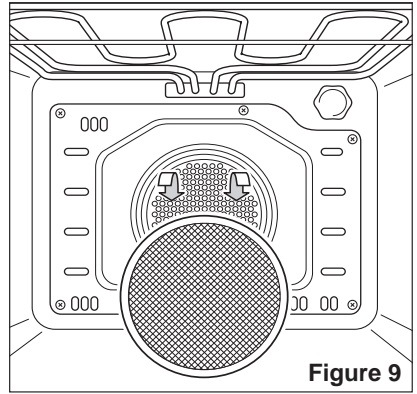
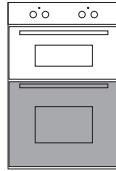
**Figure 8a**



**Figure 8b**

## GREASE FILTER

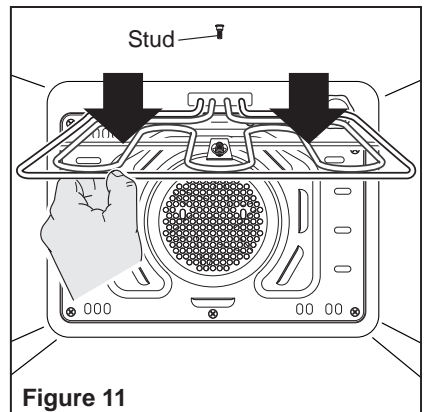
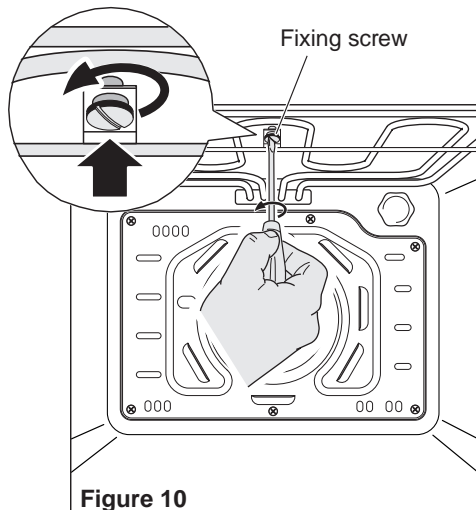
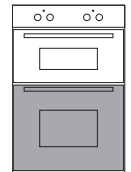
- A special screen can be fitted at the back of the oven to catch grease particles, mainly when meat is being roasted. Slide in the grease filter on the back of the oven as in fig. 9.
- **Clean the filter after any cooking!**  
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water. Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.



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

## TILTING GRILL (BOTTOM MAIN OVEN ONLY)

- The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 11).
- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screw (fig. 10).
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screw back onto the stud. Make sure that the fixing screw is tightened and the element is held securely in place.
- The grill element itself is self-cleaning.





## TELESCOPIC SLIDING SHELF SUPPORTS

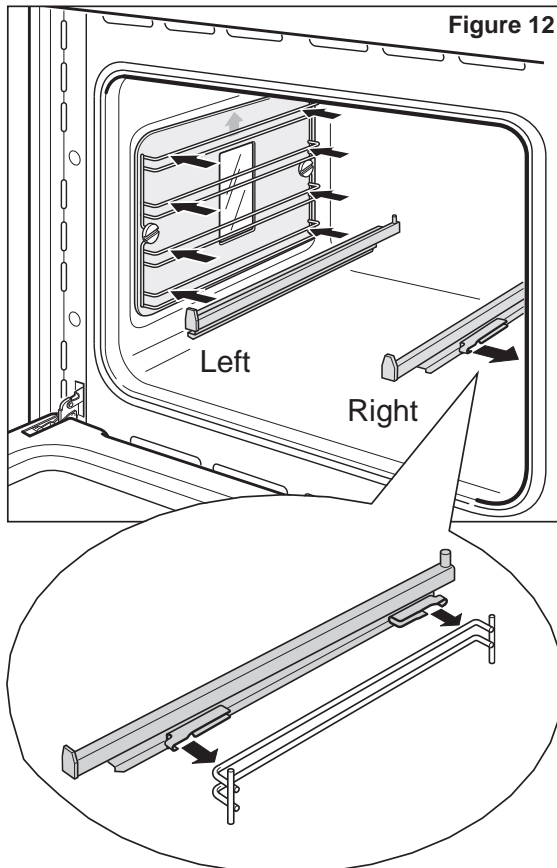
The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and tray. They stop when they are pulled out to the maximum position.

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 walls interposing the catalytic panels (fig. 7b).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 12). You will hear a click as the safety locks clip over the wire.

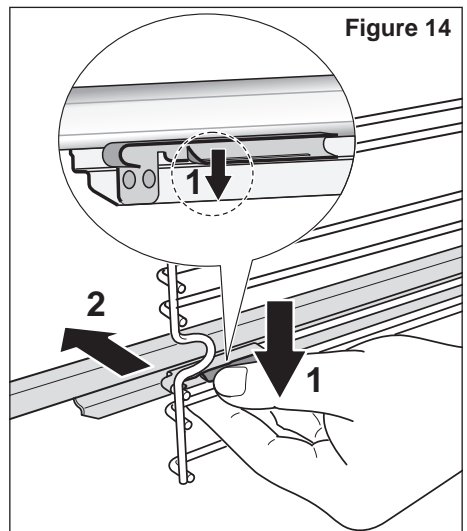
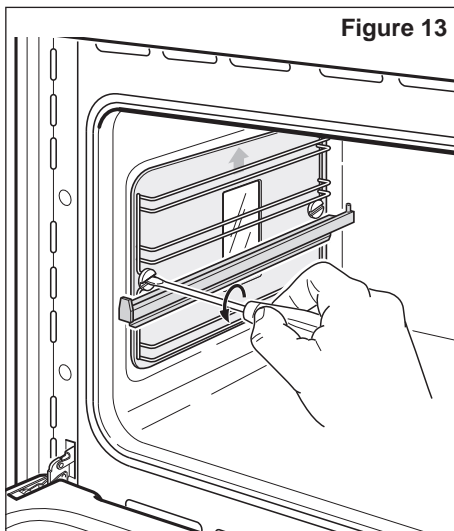


To remove the telescopic sliding shelf supports:

- Remove the side racks and the catalytic liners by unscrewing the fixing screws (fig. 13).
- Lay down the telescopic 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. 14).
- Pull the safety locks away from the wire to release the wire (arrow '2' in fig. 14).

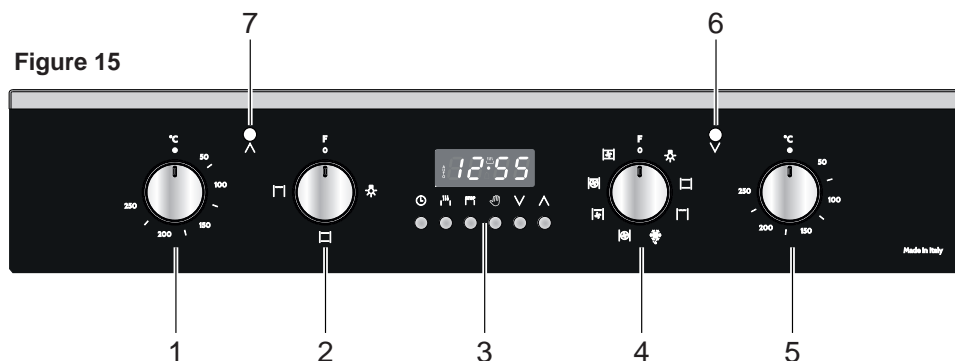
Cleaning the sliding shelf supports:

- 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.



## CONTROL PANEL

Figure 15



### Controls description

1. Oven temperature control knob (Top oven)
2. Function selector control knob (Top oven)
3. Digital electronic clock/ programmer (Bottom main oven only)
4. Function selector control knob (Bottom main oven)
5. Oven temperature control knob (Bottom main oven)

### Pilot lamps

6. Main oven temperature indicator light
7. Top oven temperature indicator light

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

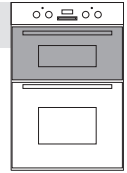
When the top oven is operating the cooling fan motor is always ON.

When only the bottom main oven 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 the appliance oven has been switched off.

The duration of this time is dependent on previous cooking temperature and duration.

# TOP OVEN



## GENERAL FEATURES

This is a CONVENTIONAL oven with 2 cooking options, thermostatically controlled.

## OPERATING PRINCIPLES

Heating and cooking in the CONVENTIONAL oven are obtained in two following ways:

- a. **by normal convection**  
The heat is produced by the upper and lower heating elements.
- b. **by radiation**  
The heat is irradiated by the infra red grill element.

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

**WARNING:**  
The door is hot, use the handle.

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

Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.  
**RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.**

Figure 16

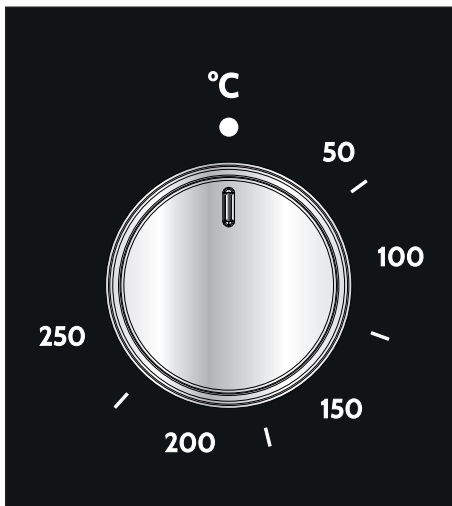
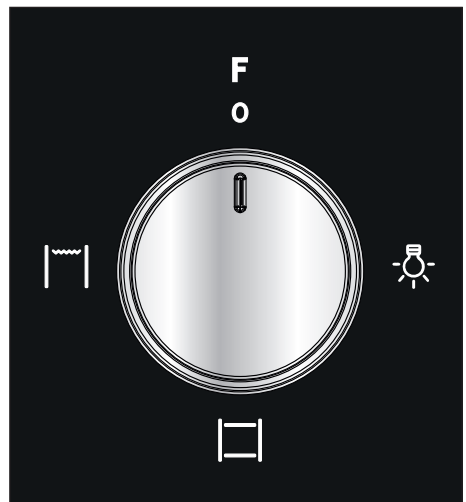


Figure 17



## **THERMOSTAT KNOB** (fig. 16)

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

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed on the control panel.

## **FUNCTION SELECTOR KNOB** (fig.17)

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



### **OVEN LIGHT**

By setting the knob to this position, only the oven light comes on.

It remains on in all the cooking modes.



### **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 position 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.



### **GRILLING**

The infra-red heating element is switched on. The heat is diffused by radiation.

**Use with the oven door closed** and the temperature knob set **between 50°C and 225°C maximum**. For correct use see chapter "USE OF THE GRILL".

#### **Recommended for:**

Intense grilling, browning, cooking au gratin and toasting etc.

# COOKING ADVICE

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## OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

## COOKING IN A CONVENTIONAL TOP OVEN

The oven has two heating elements, one on the base and one on the roof of the cooker. Hot air rises, so the top of the oven is always the hottest.

The temperature in the middle of the oven is maintained at the temperature set by the control knob, and is slightly hotter above and cooler below.

In a conventional oven, dishes requiring different temperatures can be cooked in the oven at the same time - e.g. roast beef and Yorkshire pudding.

Always pre-heat a conventional oven before use.

The oven indicator light will go out when the required temperature is reached. Do not open the oven door during cooking unless absolutely necessary.

**IMPORTANT:** Drip trays, baking trays etc. must not be left on the base of the oven as this could damage the appliance.

## USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door **closed**.

Place the food inside positioning the rack as near as possible to the grill.

Insert the drip pan under the rack to collect the cooking juices.

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

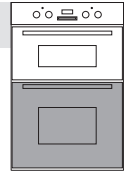
**Always grill with the oven door closed.**

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

**Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.**

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

# BOTTOM MAIN OVEN



## GENERAL FEATURES

This is a MULTIFUNCTION oven.

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 7 different programs to satisfy every cooking need.

The 7 positions, thermostatically controlled, are obtained by 4 heating elements (top, bottom, grill and circular).

## 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

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.

Before the hot air is sucked back again by the fan 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 fan.

### 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 fan.

### f. by ventilation

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

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

### **WARNING:**

**The door is hot, use the handle.**

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

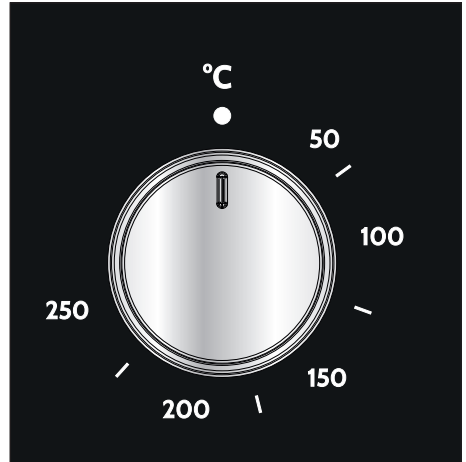
**Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.**

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

Figure 18



Figure 19



### THERMOSTAT KNOB (fig. 19)

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

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed on the control panel.

### FUNCTION SELECTOR KNOB (fig. 18)

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.



#### 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 position 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.





## 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 50°C and 225°C maximum**.

For correct use see chapter "USE OF THE GRILL".

### **Recommended for:**

Intense grilling, browning, cooking au gratin and toasting etc.



## DEFROSTING FROZEN FOODS

Only the oven fan is 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.



## HOT AIR COOKING

The circular element and the fan are on.

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

It is not necessary to preheat the oven.

### **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.



## VENTILATED GRILL COOKING

The infra-red grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

**Use with the oven door closed** and the thermostat knob must be regulated **between 50°C and 200°C maximum**.

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

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

### **Recommended for:**

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



## MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper element and the circular element connected in series, are switched on; also the fan is on.

The heat is diffused by forced convection with the most heat being produced by the upper element. The temperature must be regulated between 50°C and 140°C with the thermostat knob.

### Recommended for:

To keep foods hot after cooking. To slowly heat already cooked foods.



## CONVECTION COOKING WITH VENTILATION

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

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

The temperature must be regulated between 50°C and the maximum position with the thermostat knob.

### Recommended for:

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

## COOKING ADVICE

---

### OVEN COOKING


Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

### 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.

## SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTIFUNCTION oven set on position  or  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- 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.

## 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.

## USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door **closed**.

Place the food inside positioning the rack as near as possible to the grill.

Insert the drip pan under the rack to collect the cooking juices.

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


**Always grill with the oven door closed.**

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

**Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.**

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

## GRILLING AND COOKING “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 50°C and 220°C maximum**, preheat the oven, then simply place the food on the grid. Insert the drip pan under the rack to collect the cooking juices.

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.

**Always grill with the oven door closed.**

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

**Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.**

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

## RECOMMENDED COOKING TEMPERATURE

Food	°C	°F	Gas Mark	Shelf Position*	Cooking Time (approx)
<b>CAKES</b>					
Victoria sandwich	190	375	5	2 or 3	20-25 mins
Small cakes/buns	190	375	5	1 and 2	15-20 mins
Maidera cake	180	350	4	2 or 3	20 mins
Fruit cake	170	325	3	3	1 <sup>3/4</sup> hours
Rich fruit cake	150	300	2	3 or 4	2 <sup>1/2</sup> hours
Scones	225	425	8 - 9	2	8-10 mins
<b>PASTRY</b>					
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
<b>YEAST</b>					
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
<b>ROAST MEAT</b>					
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 <sup>1/2</sup> 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/PROGRAMMER (Bottom main oven only)






The electronic clock/programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display.
- Timer (up to 23 hours and 59 minutes).
- Program for automatic oven cooking.
- Program for semi-automatic oven cooking.

## Description of the buttons:

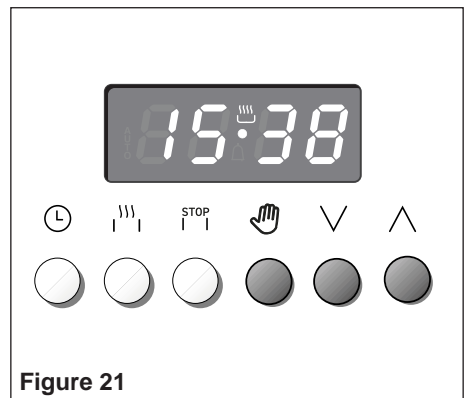
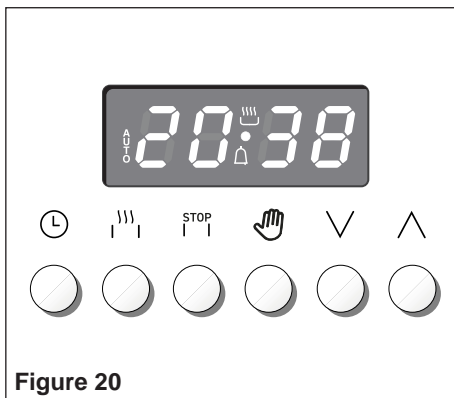
-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the inserted cooking program
-  To increase the numbers on the digital display
-  To decrease the numbers on the digital display.

## Description of the illuminated symbols:

-  **AUTO** - flashing - Programmer in automatic position but not programmed
-  **AUTO** - illuminated - Programmer in automatic position with program inserted.
-  Automatic cooking taking place
-  Timer in operation
-  and **AUTO** - flashing - Program error.  
(The time of day lies between the calculated cooking start and end time).

### Note:


Select a function by the respective button and, in 5 seconds, set the required time with the  $\wedge$  /  $\vee$  buttons ("one-hand" operation). After a power cut the display resets to zero and cancels the set programs.





## ELECTRONIC CLOCK (fig. 20)

The programmer is equipped with an electronic clock with illuminated numbers which indicates hours and minutes.



Upon immediate connection of the oven or after a power cut, three zeros will flash on the programmer display.


To set the correct time of day it is necessary to push the  button and then the  $\wedge$  or  $\vee$  button until you have set the correct time (fig. 21).

In another way push simultaneously the  |  two buttons and at the same time push the  $\wedge$  or  $\vee$  button.

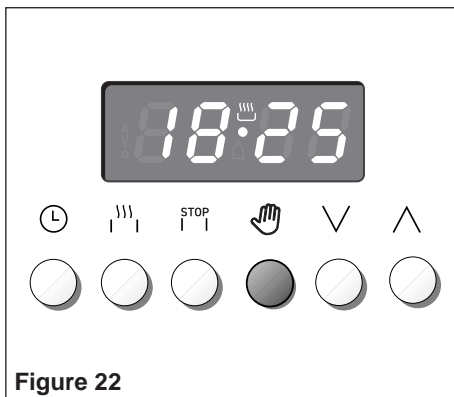
Note: If the clock is reset it deletes any previously set programs

## NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the  button (**AUTO** will be switched off and the symbol  will illuminate - fig. 22).


Attention: If the **AUTO** is illuminated (which means a cooking program has already been inserted), by pushing the button  you cancel the program and return to manual operation.

If the oven is switched on, you must switch off manually.




## ELECTRONIC TIMER


The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** symbol is flashing push the  button.

To set the time, push the  $\odot$  button and the  $\wedge$  or  $\vee$  until you obtain the desired time in the display (fig. 23).

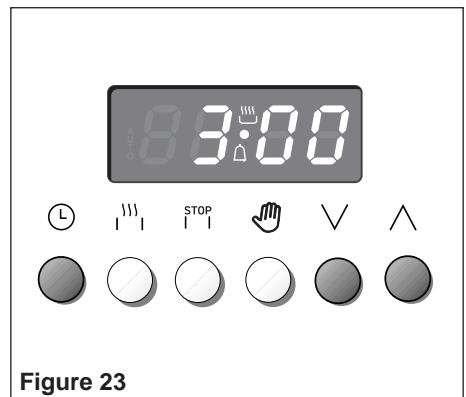
Having finished the setting, the clock hour will appear on the panel and the  symbol will be illuminated.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button  $\odot$ .

At the end of the time, the  symbol will disappear and the buzzer will sound and continue for approximately 7 minutes or until a button is pressed (not the  $\wedge$  /  $\vee$  buttons). After a short time the display will revert back to the time of day.

## SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

The buzzer has 3 different tones and can be changed by pressing the  $\vee$  button, but only when the time of day is displayed











## AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking period.
2. Set the end of the cooking time.
3. Set the temperature and the oven cooking program.

These operations are done in the following way:

1. Set the length of the cooking period by pushing the  button and the  button to increase, or  to decrease if you have passed the desired time (fig. 24). The **AUTO** and the  symbol will illuminate.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 25); if you pass the desired time you may get back by pushing the  button. After this setting, the  symbol will disappear. If after this setting, the **AUTO** flashes on the display and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking period itself by following again the above mentioned instructions.

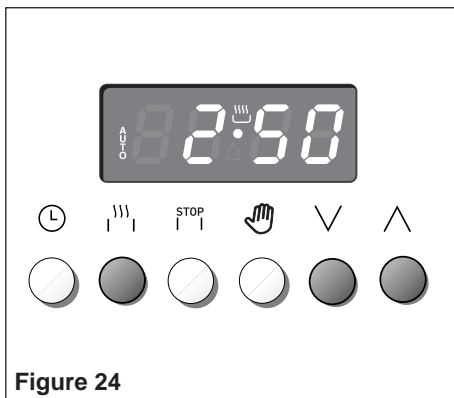





Figure 24




3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).


Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.

During cooking, the  symbol remains illuminated.

By pushing the  button you can see the time that remains until the end of cooking.

**The cooking program may be cancelled at any time by pushing .**

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the  /  buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the .

**Attention:** After a power cut the clock resets to zero and cancels the set programs.

After a power cut, three zeros will flash on the display.

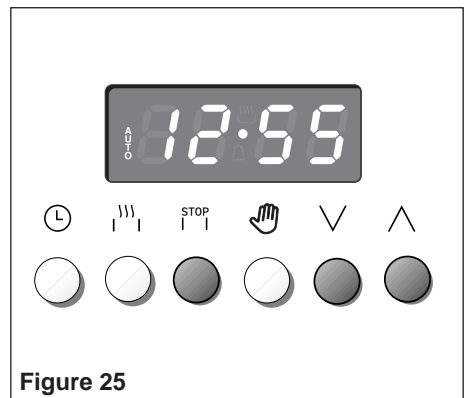





Figure 25




## SEMI-AUTOMATIC COOKING

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

There are two ways to set your oven:

1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (fig. 26).



or


2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (fig. 27).




**AUTO** and the  symbol will be on.


Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters).

The oven is switched on and it will be switched off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains till the end of the cooking.

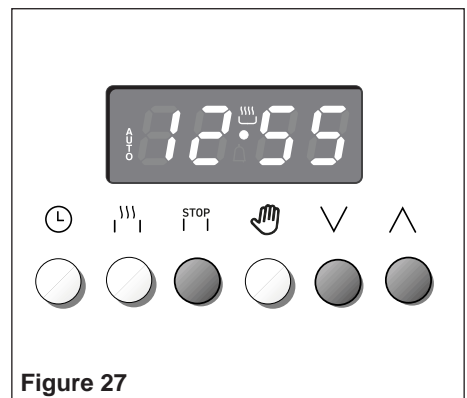
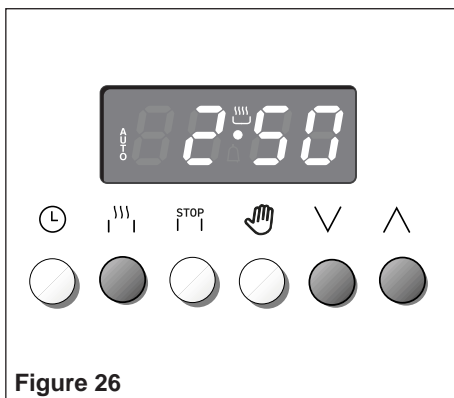
**The cooking program may be cancelled at any time by pushing .**

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the  /  buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto “manual” by pressing the .

**Attention:** After a power cut the clock resets to zero and cancels the set programs.

After a power cut, three zeros will flash on the display.





# CLEANING AND MAINTENANCE

## GENERAL ADVICE

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

## WARNING!

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

## 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 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.**

## ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS (BOTTOM MAIN OVEN ONLY)

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200°C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven “idling” on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

### **DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.**

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

## GREASE FILTER (BOTTOM MAIN OVEN ONLY)

- Clean the filter after any cooking! The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 9 at page 16).
- Always dry the filter properly before fitting it back into the oven.

## GRILL HEATING ELEMENT

- The heating element is self-cleaning and does not require maintenance.  
**Bottom main oven only:** The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (figs. 10, 11 at page 17).

## REPLACING THE OVEN LIGHTS

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

- **NOTE:** Oven bulb replacement is not covered by your guarantee.
  - Let the oven cavity and the heating elements to cool down.
  - Switch off the electrical supply.
  - Left lamp (bottom main oven only):
    - Remove the left wire rack and the side catalytic panel by unscrewing the fixing screws (see chapter USE AND CARE at page 14).
    - Press down from the top the protective cover “A” (fig. 28) and remove it by rotating on the lower side.

**IMPORTANT:** never use screwdrivers or other utensils to remove the cover “A”. This could damage the enamel of the oven or the lampholder. Operate only by hands.
  - Top right lamp (both ovens): Remove the protective cover “C” (fig. 28).
  - Replace the halogen lamp “B” with a new one suitable for high temperatures having the following specifications: 220-240V or 230-240V, 50 Hz 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.
- Left lamp (bottom main oven only):
    - Refit the protective cover “A” operating in reverse order.

**ATTENTION:** the notch in the inner edge of the cover must be oriented toward the lamp.
  - Assemble the side catalytic panel and the left wire rack.
- Top right lamp (both ovens): Refit the protective cover “C”.

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

This product contains more than one light source of energy efficiency class G.

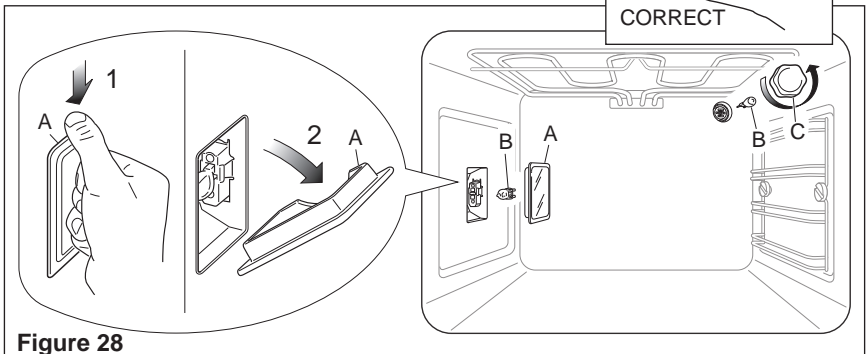
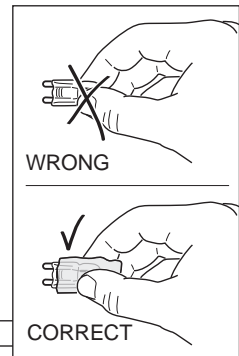


Figure 28

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

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

Replacing the glass panes and the doors incorrectly may result in damage to the appliance and may void your warranty.

### IMPORTANT!

- Take care, the oven doors are heavy. If you have any doubts, do not attempt to remove the doors.
  - Make sure the double oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
  - Take extreme care when handling the glass panes. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
  - **CAUTION:**  
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.
  - If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
  - Make sure you replace the glass panes correctly. Do not use the oven without glass panes correctly in place.
  - If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.
- Note:** service visits providing assistance with using or maintaining the double oven are not covered by your warranty.

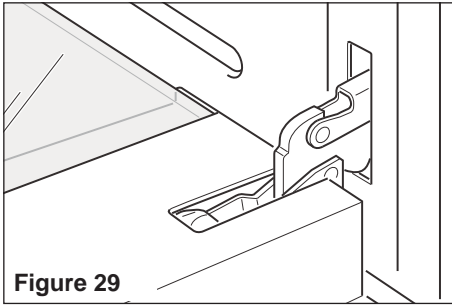


Figure 29

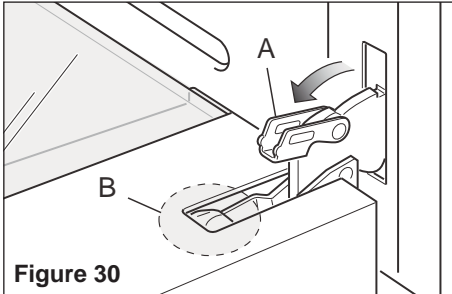


Figure 30

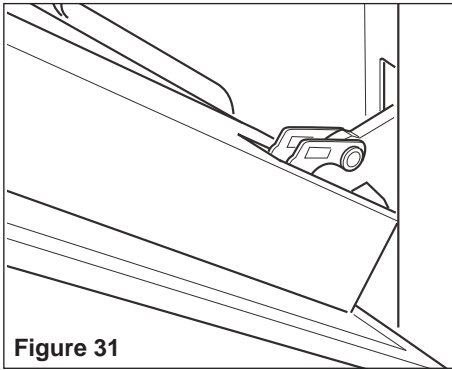


Figure 31

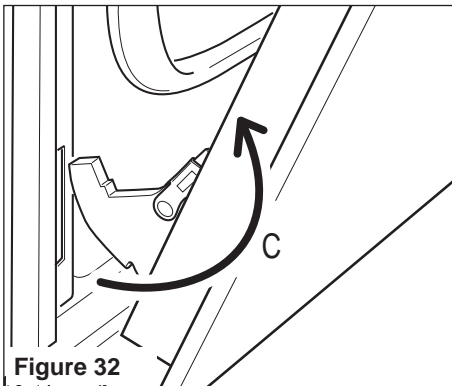
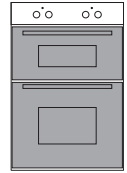


Figure 32

## REMOVING THE OVEN DOORS

The oven doors can easily be removed as follows:



- Open the door to the full extent (fig. 29).
- Open the lever "A" completely on the left and right hinges (fig. 30).
- Hold the door as shown in fig. 33.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 30, 31).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 32).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

### Important!

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

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

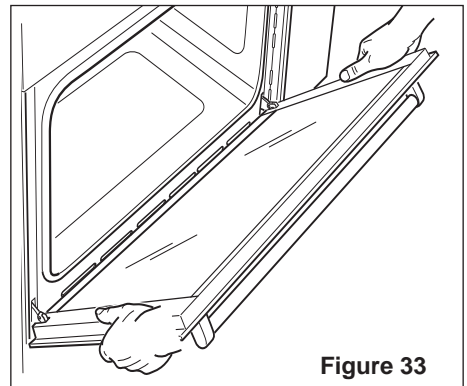
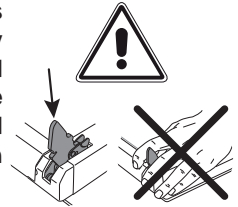


Figure 33



# SERVICE AND MAINTENANCE

## SERVICING THE APPLIANCE

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

**Servicing shall be carried out only by authorized personnel.  
The appliance shall not be modified.**

## TROUBLESHOOTING

If you experience a problem with your double 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. Bottom oven only:
  - You have set the clock of the electronic programmer (the oven will not work until this has been done).
  - None semi-automatic or automatic cooking program has been selected.
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 Elba Appl. AUS Service Agent.

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

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

Cod. 1106385 - B0

