

# DE'LONGHI

## COOKING

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

**NSM 90 N**

**FAN ASSISTED BUILT-IN 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.*

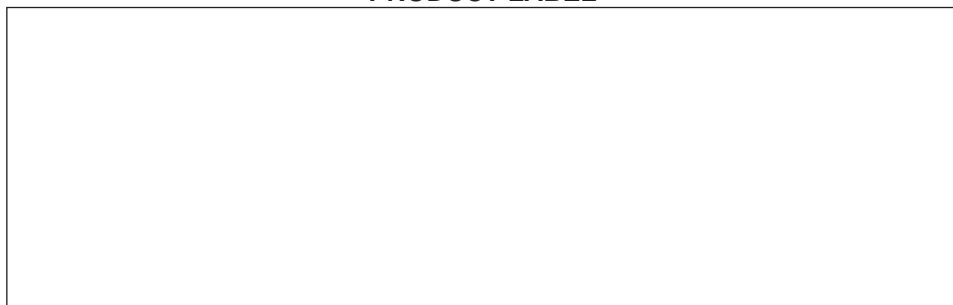
***This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.***

***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    | Household and similar electrical appliances - Safety General requirements                        |
| AS/NSZ 60335.2.6  | Safety Particular requirements for stationary cooking ranges, hobs, ovens and similar appliances |
| AS/NZS CISPR 14.1 | Electromagnetic Compatibility Requirements   |

### **PRODUCT LABEL**



## IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

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

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

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

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

manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

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

- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements 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.
- 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.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** The appliance and its accessible parts become hot during use.  
Care should be taken to avoid touching heating elements.  
Children less than 8 years of age shall be kept away unless continuously supervised.

# 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.

## 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 1 and 2.
- On the lower side, the oven must lay on supports standing the oven weight.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.
- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The walls of the units must be capable of resisting temperatures of 75°C above room temperature.
- Do not seal the oven into the cabinetry with silicone or glue; this makes future servicing difficult. Elba Appl. AUS Service Agent will not cover the costs of removing the oven, or of damage caused by this removal.
- The walls surrounding the oven must be made of heat-resistant material.
- **WARNING:** Taking care NOT to lift the oven by the door handle.

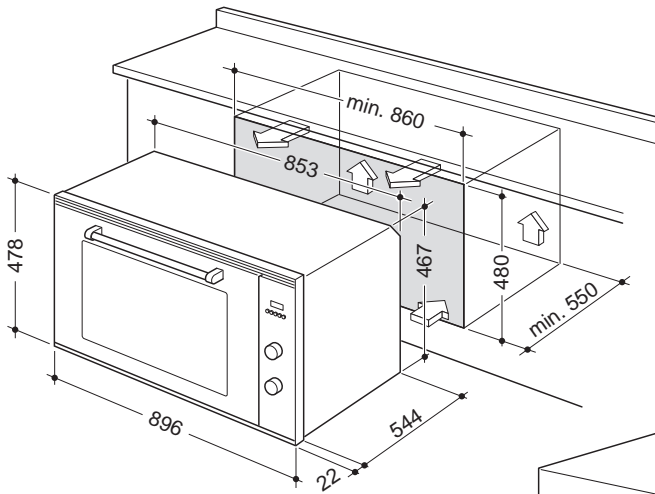
## WARNING

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

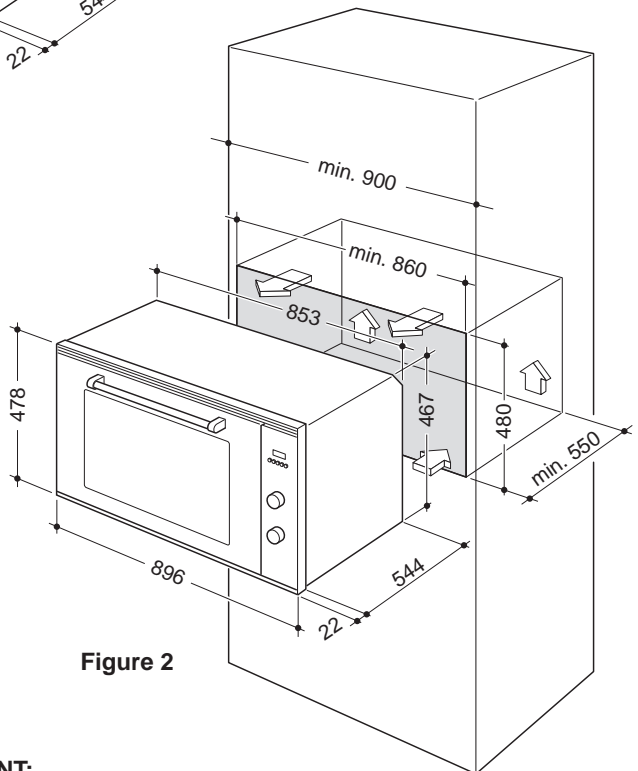
However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

## 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 1**



**Figure 2**

**WARNING, VERY IMPORTANT:**

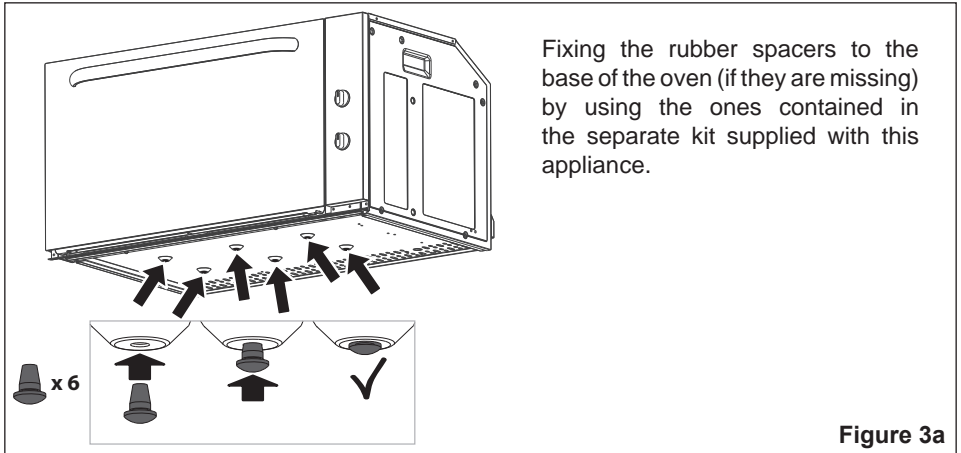
The oven is supplied with no.6 rubber spacers fixed at the bottom.

**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 3a on the next page.

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





## FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 4 screws (not supplied) as figure 3b. It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

### Note

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

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.

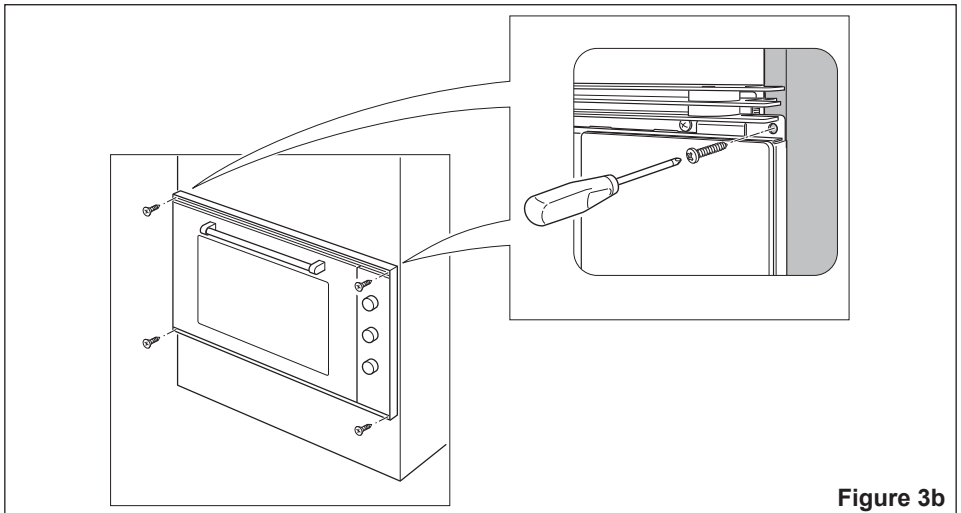
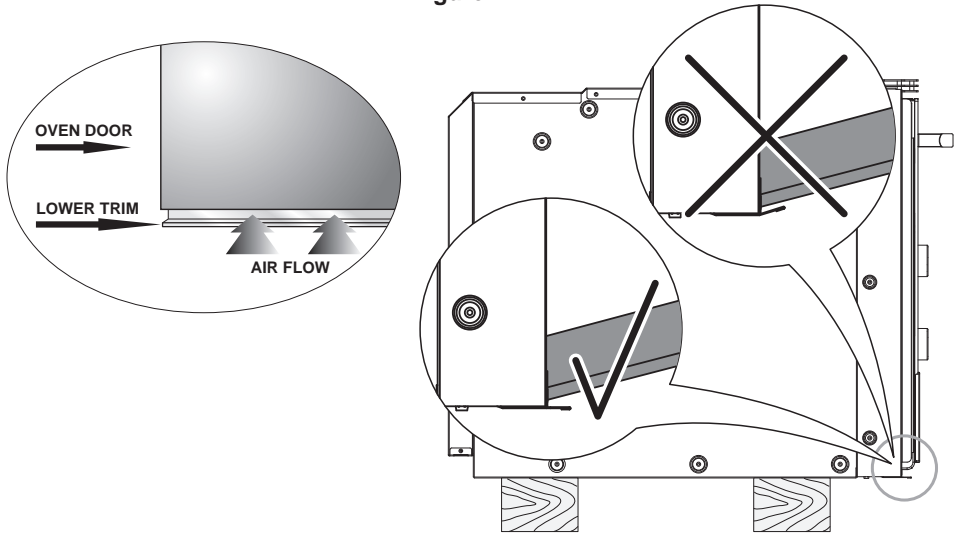


Figure 4



**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.

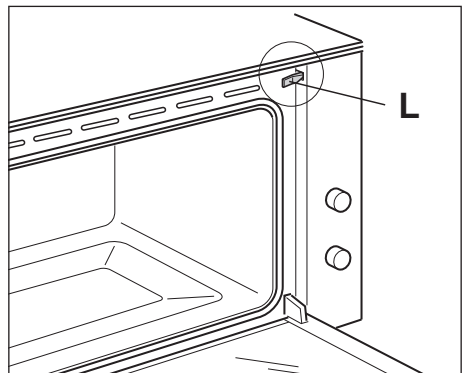
The oven door should be opened slowly to it's fully open position ensuring there is adequate clearance between the bottom of the door and the lower trim.

**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).**

Figure 5



## **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 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 50°C above ambient.
- The oven is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The plug must be connected to an earthed socket in compliance with safety standards.
- To connect the appliance to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.

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

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

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

## REPLACING THE POWER SUPPLY CABLE

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

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 6).
- Unscrew the screw "D" and open completely the cable clamp "E" (fig. 7).
- Connect the phase, neutral and earth wires to terminal board "G" according to the diagram in fig. 8.
- Strain the feeder cable and block it with cable clamp "E" (by screwing screw "D").
- Close the terminal block cover (check the two hooks "A" are correctly hooked).

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

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

## VOLTAGE AND POWER CONSUMPTION

220-240 V ac      3050 W (13.26 A)

## FEEDER CABLE SECTION

### TYPE H05RR-F

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

(\*) Connection possible with plug and outlet

(\*\*) Connection with wall box connection.

Figure 6

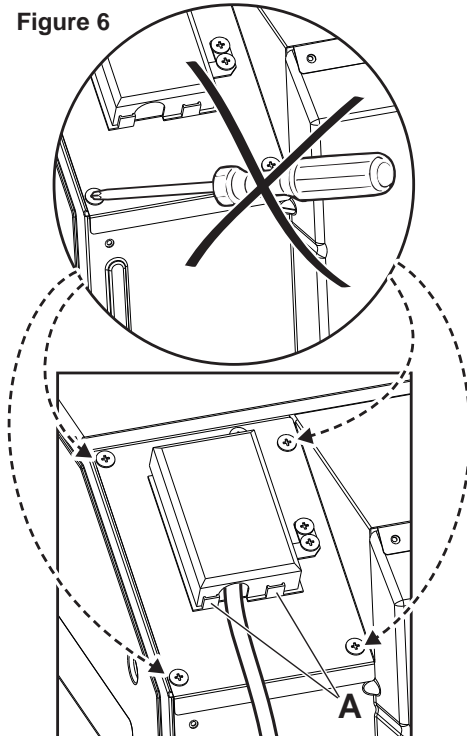


Figure 7

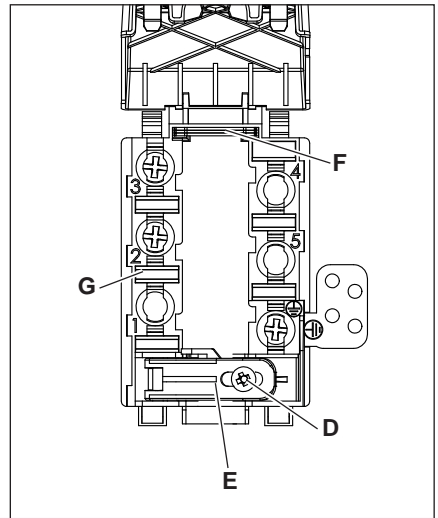
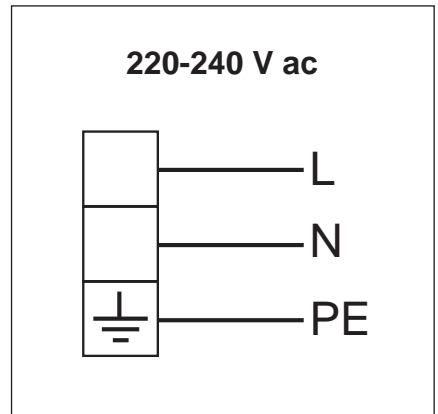
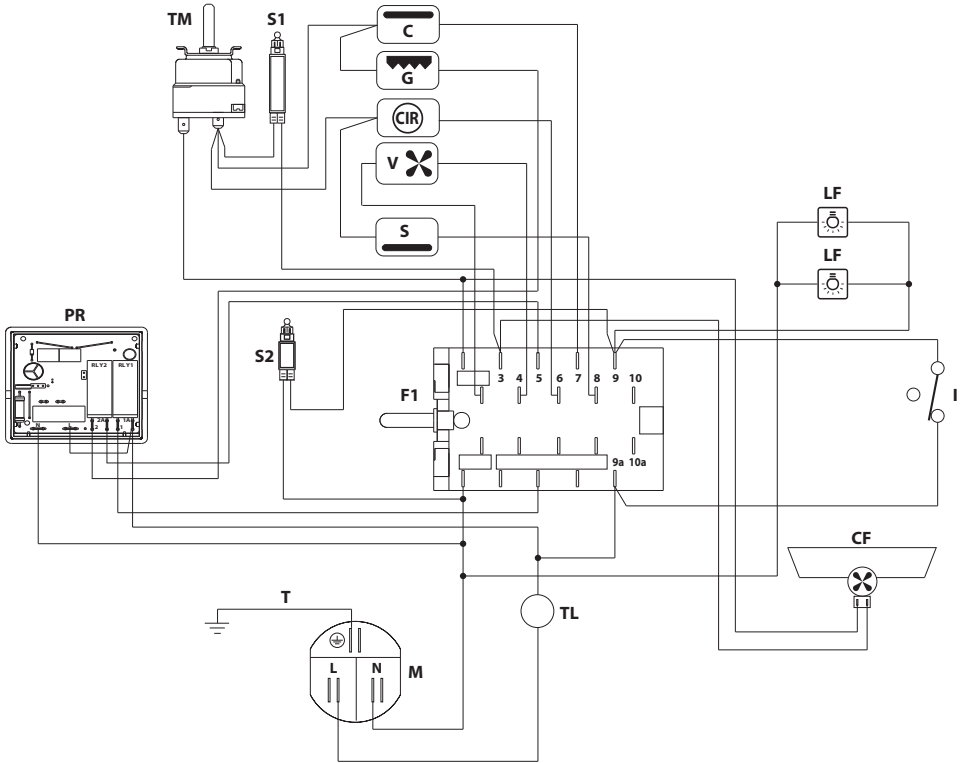


Figure 8



## ELECTRIC DIAGRAM



### ELECTRIC DIAGRAM KEY

- F1** Oven switch
- TM** Oven thermostat
- TL** Thermal overload (normally closed)
- I** Oven lamps switch
- PR** Electronic clock/programmer
- LF** Oven lamps
- S1** Thermostat pilot lamp
- S2** Line pilot lamp
- C** Top heating element
- G** Grill heating element
- CIR** Circular heating element
- S** Bottom heating element
- V** Oven fan motor
- CF** Cooling fan motor
- M** Terminal block
- T** Earth connection

# USE AND CARE

## CAUTION:

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

## USING THE OVEN FOR THE FIRST TIME

Operate as follows:




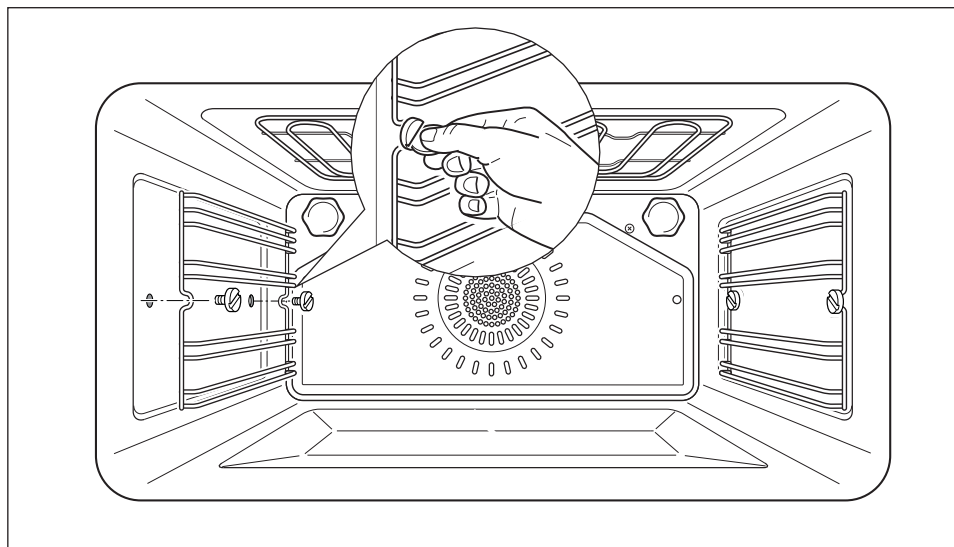
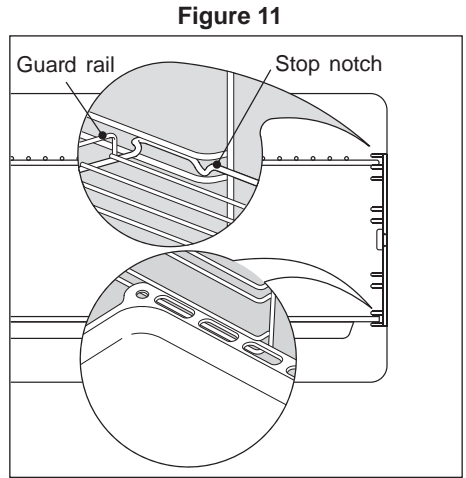
- Assemble the wire racks on the oven walls using the 2 screws.
- Slide in, on the guides, the shelf and the tray (fig. 11).  
The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To eliminate traces of grease in manufacture it is necessary to pre-heat the oven at the maximum temperature:
  - For 60 minutes in the  position, for 30 minutes in the  position and for another 15 minutes in the  position.

Figure 10



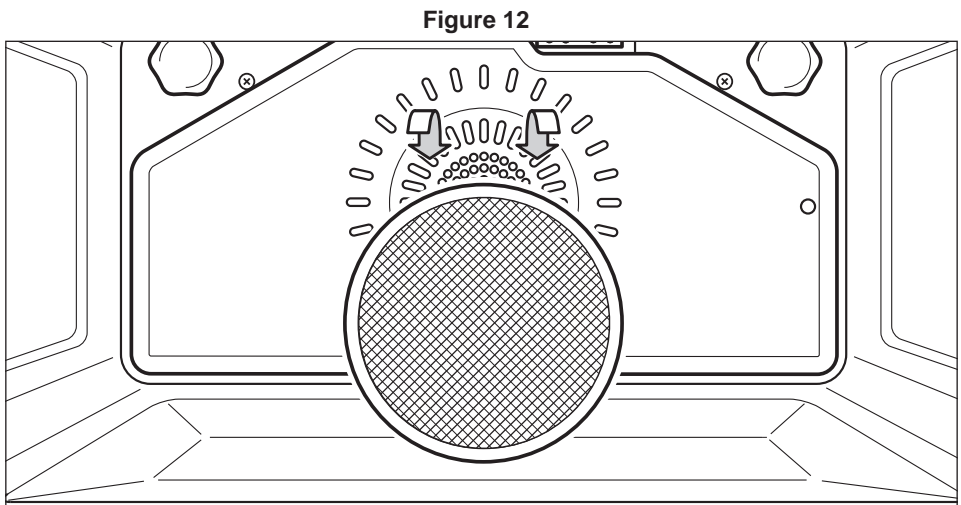
- Unscrew the fixing screws and slide off the wire racks to the oven wall as in fig. 10.  
The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (see next chapter TILTING GRILL).
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.



## GREASE FILTER

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted.
- Clean the filter after any cooking! The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 12).
- Always dry the filter properly before fitting it back into the oven.

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



## TILTING GRILL

- 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. 14).
- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screws (fig. 13).
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screws back onto the studs. Make sure that the fixing screws are tightened and the element is held securely in place.
- The grill element itself is self-cleaning.

Figure 13

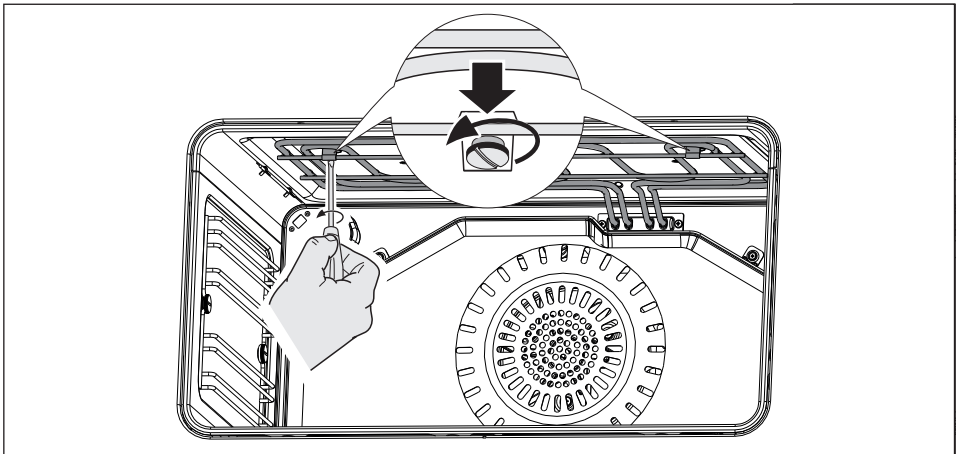
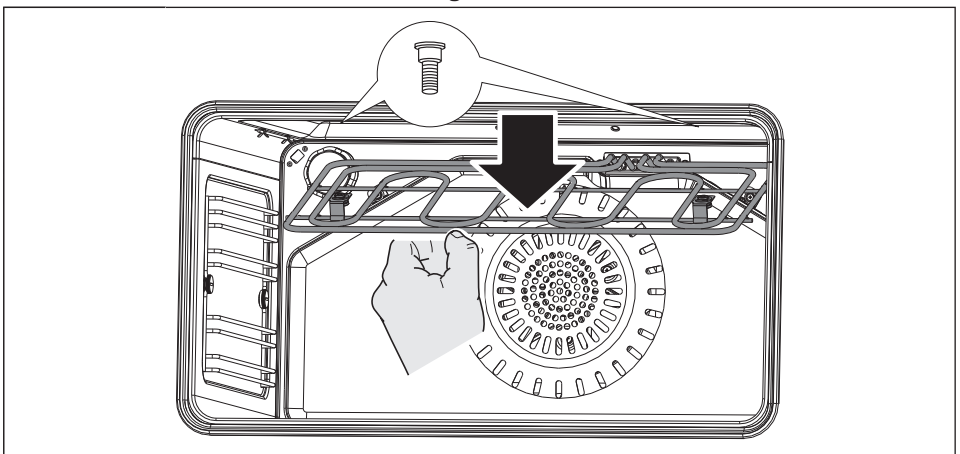


Figure 14





## TELESCOPIC SLIDING SHELF SUPPORTS (SOME MODELS ONLY)

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

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

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

To fix the sliding shelf supports onto the side racks:

- Screw the side racks onto the oven wall. (fig. 10).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 15). You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding shelf supports:

- Remove the side racks by unscrewing the fixing screws (fig. 10).
- 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. 16).
- Pull the safety locks away from the wire to release the wire (arrow 2 in fig. 16).

Cleaning the sliding shelf supports:

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

Figure 15

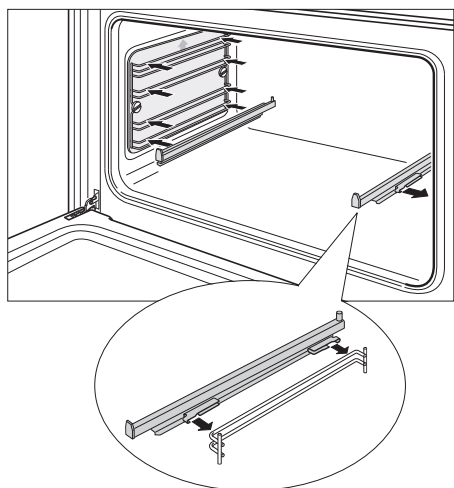
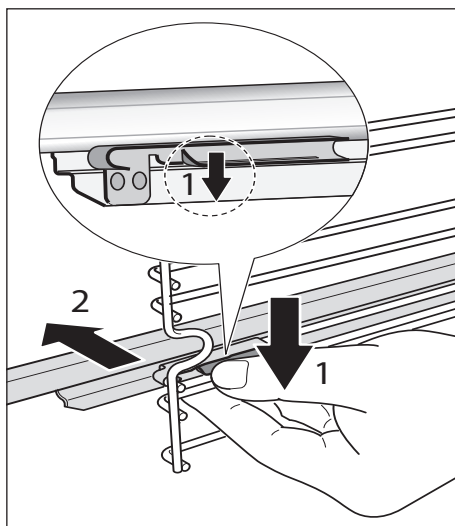
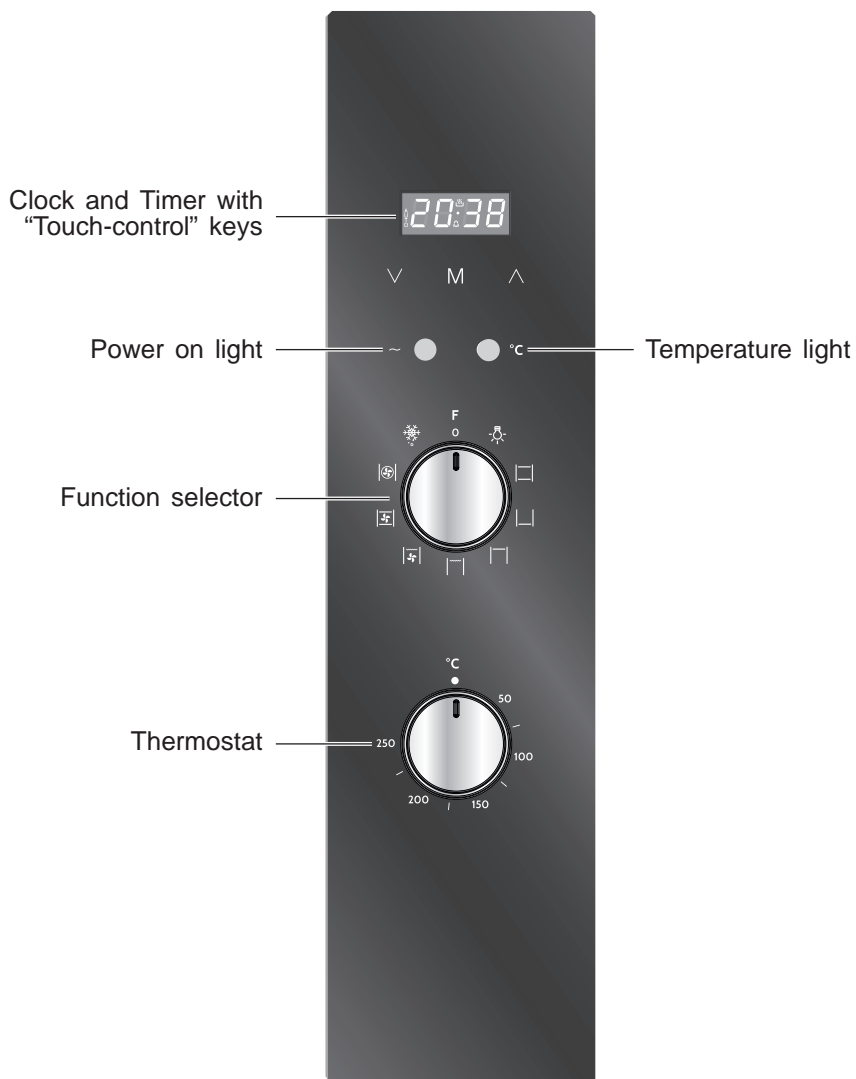


Figure 16



# COOKING WITH MULTIFUNCTION OVEN

Figure 17



**Please note:**

This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use.

This fan is to reduce the external temperature of the appliance and cool the internal components.

## **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.**

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

## **GENERAL FEATURES**

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

In fact, it is possible to insert 8 different programs to satisfy every cooking need. The 8 positions, thermostatically controlled, are obtained by 4 heating elements which are:

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

## **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.

Figure 18

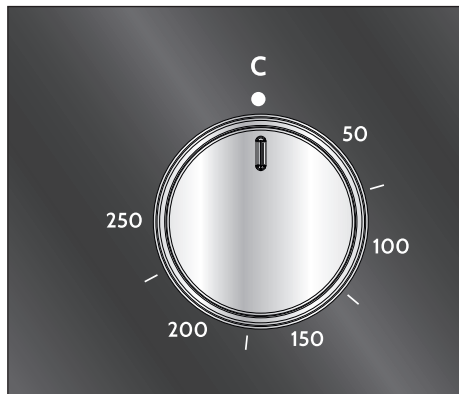
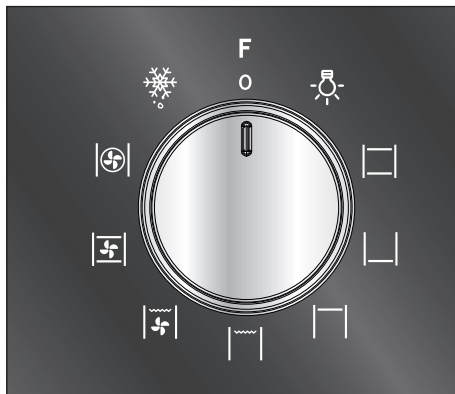


Figure 19



## THERMOSTAT KNOB

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

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 250°C with the thermostat knob.

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

#### Recommended for:

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



## LOWER HEATING ELEMENT

In this position only the lower element is switched on.

Heat is distributed by natural convection.

The temperature must be regulated between 50°C and 200°C maximum with the thermostat knob.

### **Recommended for:**

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



## UPPER HEATING ELEMENT

In this position only the upper element is switched on.

Heat is distributed by natural convection.

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

### **Recommended for:**

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



## GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

**Use with the oven door closed** and the thermostat knob must be regulated between 50°C and 225°C maximum.

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

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

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

### **Recommended for:**

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



## VENTILATED GRILL COOKING

The infra-red ray grill and the 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 225°C maximum.

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

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

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

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

### **Recommended for:**

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



## 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 temperature with the thermostat knob.

### **Recommended for:**

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



## 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 temperature 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.



## 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.

# COOKING ADVICE


The external parts of the appliance become hot during operation.  
Keep children well out of reach.

## 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:


- a. Set the switch to position .
- b. Set the thermostat knob to position 185°C and preheat the oven.
- c. Fill the dripping pan with hot water.
- d. 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 oven set on position  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

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible. The dripping pan should be placed under the rack to catch the cooking juices and fats.

### Grilling with the oven door closed.

**Do not grill for longer than 30 minutes at any one time.**

**ATTENTION: the oven door becomes very hot during operation. 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 225°C maximum**, preheat the oven, then simply place the food on the grid.

Close the door until grilling is complete.

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

### Grilling with the oven door closed.

**Do not grill for longer than 30 minutes at any one time.**

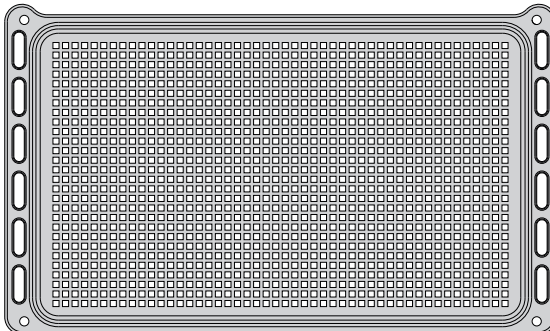
**ATTENTION: the oven door becomes very hot during operation. Keep children away.**

## AIR FRY ENAMELLED TRAY

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

### **Recommended for:**

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





## 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 PROGRAMMER

## CLOCK AND TIMER WITH “TOUCH CONTROL” KEYS

Keys:	
	Touched simultaneously (for more than 2 seconds): <ul style="list-style-type: none"> <li>■ setting the clock;</li> <li>■ setting the timer volume (by touching once, along with the “M” key);</li> <li>■ to cancel automatic cooking at any time.</li> </ul>
<b>M</b>	Function selection (touched for more than 2 seconds): <ul style="list-style-type: none"> <li>■ setting the clock (only after first connection or after a power failure);</li> <li>■ timer;</li> <li>■ automatic cooking “dur” (duration) - how long the food will take to cook (by touching the “M” key again);</li> <li>■ automatic cooking “End” - the time you would like the oven turns off (by touching the “M” key two more times).</li> </ul>
	Increases the number shown on the display
	Decreases the number shown on the display

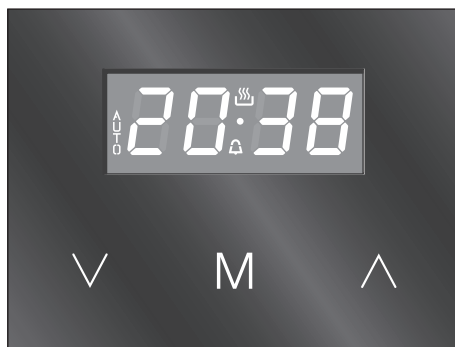









Figure 20

Illuminated symbols:		
AUTO	flashing	Automatic cooking completed, oven in automatic position but not set
AUTO	steady illumination	Oven set for automatic cooking, cooking still not taking place
	flashing	Timer being set
	steady illumination	Timer in operation
	steady illumination	Oven set for manual cooking
 and AUTO	AUTO flashing	Automatic cooking being set
 and AUTO	steady illumination	Oven set for automatic cooking, cooking taking place

## “TOUCH-CONTROL” KEYS



The “touch-control” keys shall be operated by the fingers (just by touching the key). When using touch controls it is best to use the ball of your finger rather than the tip. The keys are automatically deactivated:

- 8 seconds after the last selection; the deactivation is indicated by an acoustic signal (“beep”).





To reactivate just touch the “**M**” key or the “” and “” keys (simultaneously) for more than 2 seconds.

## SETTING THE CLOCK


When first connected, or after a power failure, the digits and “**AUTO**” will shown on the display.

To set the clock, touch the “**M**” key, for more than 2 seconds, and then the “” or “” keys.

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

To set the clock, with the appliance already connected, touch the “” and “” keys simultaneously (for more than 2 seconds), then “” or “” keys.

Important:








- changing the time will delete any automatic program;
- after setting the clock, the oven starts to operate in the selected function (manual cooking). The “” symbol is steady illuminated.

## USING THE TIMER

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

The timer does not turn the oven off.

The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, touch the “**M**” key for more than 2 seconds (the “” symbol flashes), than the “” or “” keys.
- After about 8 seconds an acoustic signal (“beep”) will sound confirming the regulation (“” symbol steady illuminated).
- To check the remaining time touch the “**M**” key for more than 2 seconds. If the remaining time is more than a minute the display will show hours and minutes; if less than a minute the display will show seconds.
- When the time is up, the timer will beep. Touch the “**M**” key, for more then 2 seconds, to turn it off; or press the “” or “” key to stop the beep and than the “**M**” key, for more than 2 seconds, to deactivate the “” symbol flashing on the display.
- Turn off the oven manually (function and thermostat knobs in the off position) if the manual cooking has been completed.

## SETTING THE TIMER VOLUME

You can select from three volume levels.

- Touch the “ $\wedge$ ” and “ $\vee$ ” keys simultaneously for more than 2 seconds.
- Touch the “**M**” key; you can read on the display the current timer volume (“**ton1**”, “**ton2**” or “**ton3**”).
- Touch the “ $\vee$ ” key to listen or change the timer volume.
- Timer volume activated: the last displayed.
- After about 8 seconds an acoustic signal (“**beep**”) will sound confirming the volume setting; then the time of day will be displayed.

## AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1. Check the clock shows the correct time.
2. Select the function and temperature (function and temperature knobs). The oven will come on.
3. Decide how long the food will take to cook, allowing time for preheating if necessary.
4. Touch the “**M**” key for more than 2 seconds and then touch again. “**dur**” will show (duration). Using the “ $\wedge$ ” and “ $\vee$ ” keys, set the cooking time.
5. Decide the time you would like the oven to turn off; touch the “**M**” key for more than 2 seconds and then touch it two times again. “**End**” will show. Using the “ $\wedge$ ” and “ $\vee$ ” keys, set the cooking time.

Note: while “**dur**” is displayed you can change to “**End**” just by touching one time the “**M**” key (within 8 seconds from the last selection).


If there is time to wait before cooking starts, the current time of day and “**AUTO**” will show in the clock display. The oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, “” will be displayed and the oven will turn on.

- To see the remaining cook time, follow step 4 up to display “**dur**” (duration).
- To see the set stop time, follow step 5 up to display “**End**”.
- To cancel automatic cooking at any time, touch the “ $\wedge$ ” and “ $\vee$ ” keys simultaneously (for more than 2 seconds) and turn the temperature and function knobs to the off position.

When the stop time is reached, the oven will turn off, the timer will beep and “**AUTO**” will flash:

- Touch any key to stop the beeping.
- Touch the “**M**” key, for more than 2 seconds, to return the oven to the manual mode (“” symbol steady illuminated on the display).
- Turn the temperature and function knobs to the off position.

**Attention: after a power failure any automatic program is deleted. Turn off the oven manually.**

# 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.
- **Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.**
- **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.

## 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.

## ENAMELLED PARTS

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

Dry preferably with a microfibre or soft cloth.

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

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

Clean using an appropriate product.

Always dry thoroughly.

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

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

## INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down. The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

**NOTE:** The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.



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

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

## GRILL HEATING ELEMENT

- The heating element is self-cleaning and does not require maintenance.
- 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. 13, 14 at page 16).

## GREASE FILTER

- Clean the filter after any cooking! The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 12 at page 15).
- Always dry the filter properly before fitting it back into the oven.

## 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. 21).
- Replace the halogen lamp “B” with a new one suitable for high temperatures having the following specifications 220-240 V or 230-240 V, 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.

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.

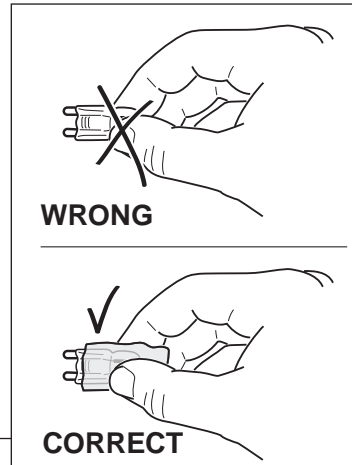
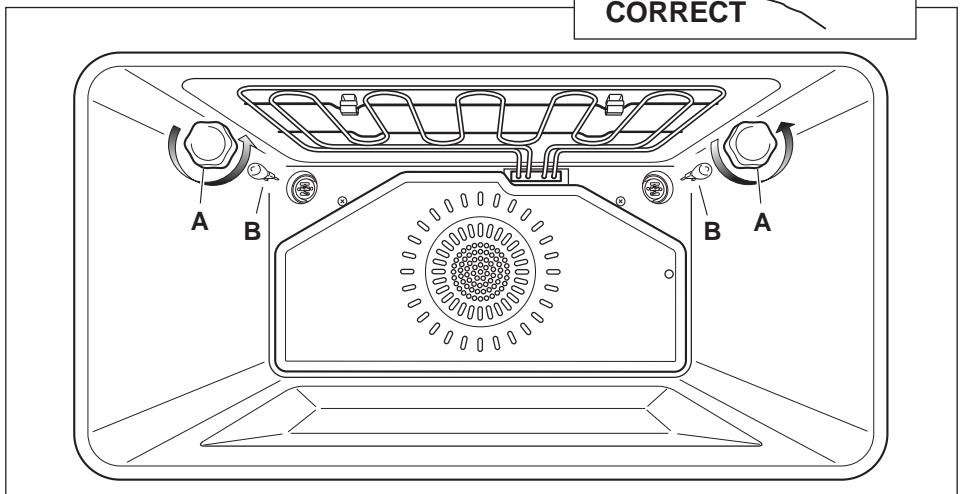


Figure 21



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

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

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

### IMPORTANT!

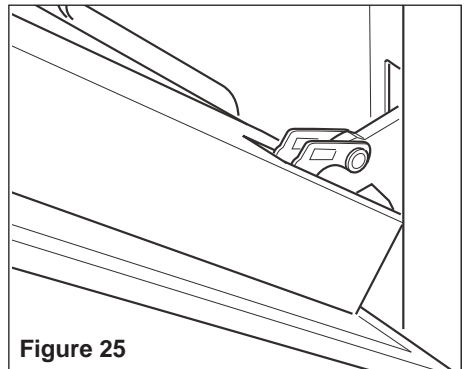
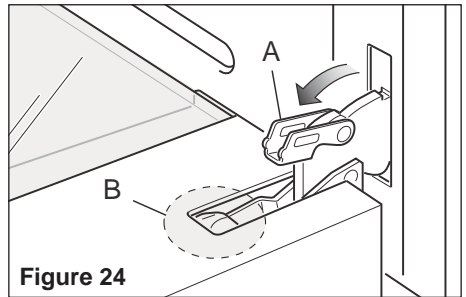
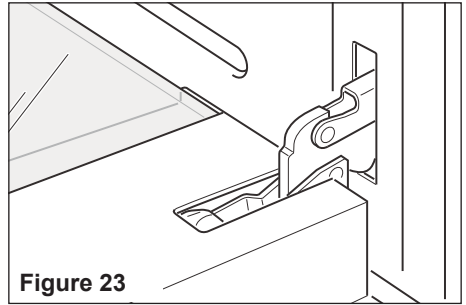
- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any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



## REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

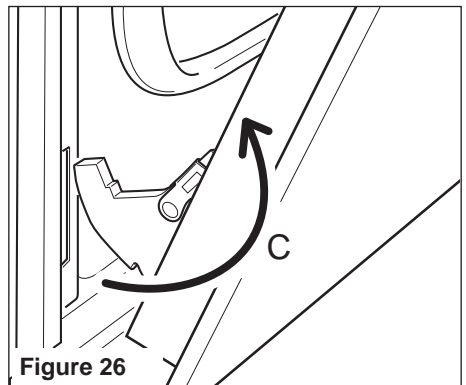
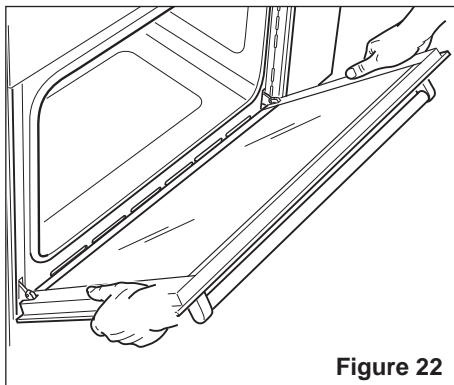
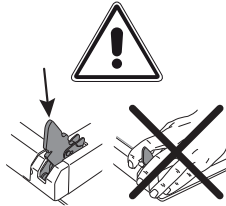
- Open the door to the full extent (fig. 23).
- Open the lever "A" completely on the left and right hinges (fig. 24).
- Hold the door as shown in fig. 22.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 24, 25).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 26).
- 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 position of your hands.

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



# SERVICE AND MAINTENANCE

## SERVICING THE APPLIANCE

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

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

**The appliance shall not be modified.**

## TROUBLESHOOTING

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

1. The power is switched on.
2. The controls are switched on.
3. You have set the clock of the electronic programmer (the oven will not work until this has been done).
4. None semi-automatic or automatic cooking program has been selected.
5. Both the fuse and the mains fuse are intact.

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



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

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

