

# SELF-CLEANING BUILT-IN ELECTRIC OVEN

for residential use only



Model: **VEBIE 24 P..**

- USERS OPERATING INSTRUCTIONS
  - INSTALLATION ADVICE
- 

## IMPORTANT - PLEASE READ AND FOLLOW

- ✓ Before beginning, please read these instructions completely and carefully.
- ✓ Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- ✓ Please observe all local and national codes and ordinances.
- ✓ Please ensure that this product is properly grounded.
- ✓ **The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.**

Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70 - latest edition and/or local codes.

IN CANADA: Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

***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 preserve this booklet carefully. 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 food. 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.***

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

# USER INSTRUCTIONS

## IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- ✓ After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, 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.
- ✓ The packaging material is recyclable and is marked with the recycling symbol .
- ✓ Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- ✓ The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.
- ✓ If you should decide not to use this appliance any longer (or decide to substitute an older 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 old appliances.
- ✓ The appliance should be installed and all the electrical connections made by a qualified technician in compliance with local regulations in force and following the manufacturer's instructions

## IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- ✓ Never touch the appliance with wet hands or feet;
- ✓ Do not operate the appliance barefooted;
- ✓ Do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

## USING THE OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:

- ✓ Assemble the interior of the oven as described under the heading "Cleaning and maintenance"
- ✓ Switch the empty oven ON at maximum temperature for about two hours to eliminate traces of grease and smell from the components.
- ✓ 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.

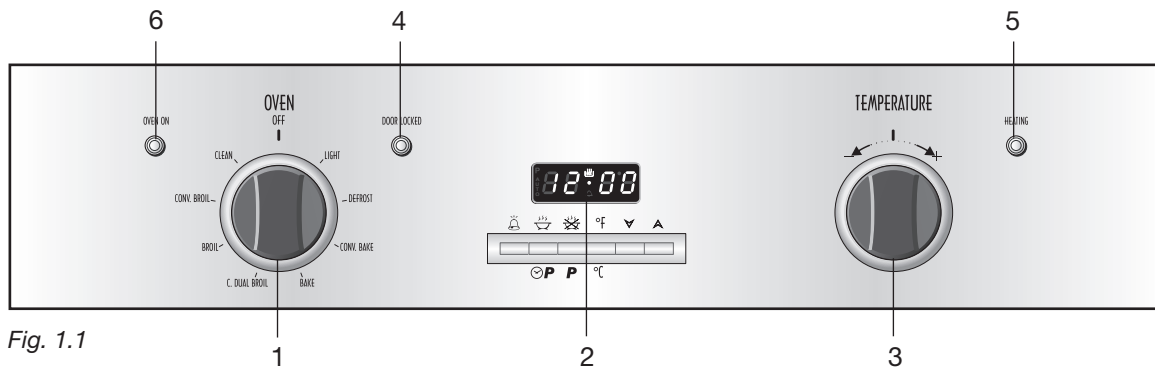


Fig. 1.1

### Oven controls:

1. Function selector knob
2. Electronic programmer
3. Temperature knob (potentiometer)
4. Door locked pilot light
5. Oven heating pilot light
6. Oven on pilot light

### WARNING - VERY IMPORTANT NOTE:

The temperature knob (potentiometer) turns to right and left only to symbols + and -. Forcing the turning could damage the temperature knob.

## GENERAL FEATURES

The oven has special operating features.

Five different functions can be used to satisfy all cooking needs; it also has a self cleaning function which can clean the oven cavity at high temperature, a defrost function and an oven light function.

These functions are managed by an electronic programmer which keeps the temperature set constant by means of a probe inside the oven cavity.

The oven has the following heating elements:

- Lower heating element (double) 500 + 1300 W
- Upper heating element 1000 W
- Grill heating element 2000 W
- Circular heating element 2200 W

## USING THE OVEN FOR THE FIRST TIME

- Put the shelf and the tray in the oven.
- Switch the oven on when it is empty (on any cooking function – **NOT SELF CLEANING**) at maximum power for about 2 hours to remove traces of grease and smells from the components.
- When the oven has cooled down and the appliance, unplugged clean the inside of the oven with a cloth soaked in water and neutral detergent and dry it completely.

### WARNING:

The door is hot, use the handle.

## OPERATING PRINCIPLES

Heating and cooking in the multifunction self cleaning oven takes place as follows:

- **by normal convection**  
The heat is produced by the upper and lower heating elements.
- **by forced convection**  
The heat produced by the circular element is distributed throughout the oven by the fan.
- **by radiation**  
The heat is radiated by the infra red broil element.
- **by radiation and fan**  
The radiated heat from the infra red broil element is distributed throughout the oven by the fan.
- **by double radiation and fan**  
The fan distributes the heat radiated by the broil heating element and the upper heating element in the oven.
- **by ventilation**  
The food is defrosted by using the fan only function without heat.
- **by self cleaning**  
The heat produced by the heating elements cleans the internal oven cavity removing all residue of grease.  
**THIS IS NOT A COOKING FUNCTION**

## NOTES ON OVEN WORKING

A cooling fan starts automatically when selecting a cooking or self cleaning mode. It stops when turning the selector knob to OFF or light or defrosting position and th inside oven cavity temperature drops below 100 °C (212 °F).

The purpose of this fan is to reduce the temperature inside/outside the appliance.

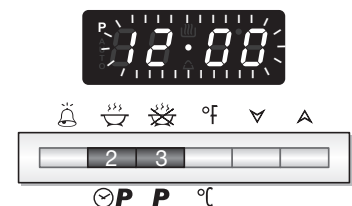
**Note:** The first time the oven is used or after a black-out the program must be started by pressing keys 2 and 3 simultaneously. See the section on the use of the electronic programmer.

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

**VERY IMPORTANT**  
The oven shall be used always with the door closed.

### WHEN THE SELF CLEANING MODE HAS BEEN COMPLETED:

- do not start immediately a new self cleaning cycle: **LET THE OVEN TO COOL DOWN.**



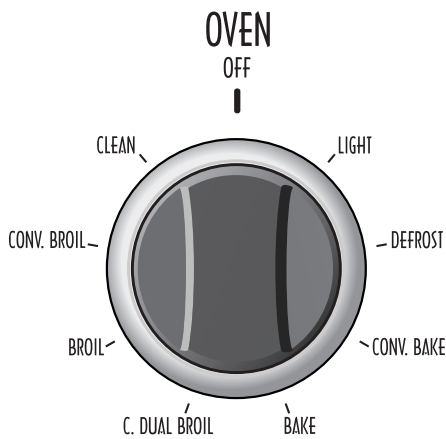


Fig. 2.1

**SELECTING THE FUNCTIONS** (fig. 2.1)

The cooking function is selected by turning the function selector knob and matching the mark with the symbol printed on the print (or the symbol with the mark printed on the print).

**Important: In all cooking functions the oven must always be used with the DOOR CLOSED.**



If the door stays open “door” appears on the programmer display and after five minutes an audible warning sounds for 30 seconds and “door” flashes.

To silence the audible warning press any programmer pushbutton.

**NOTE:** The heating elements work even with the door open and this signal just indicates that energy is being wasted and the control panel/knobs are excessively heated.

**LIGHT**

**OVEN LIGHT (this is not a cooking function)**

Turning the knob to this position, only the oven lamp lights up. The lamp is always on in all the cooking functions (not for the self cleaning).

**DEFROST**

**DEFROSTING FROZEN FOODS (this is not a cooking function)**

Only the fan and the oven lamp switch on. Defrosting takes place by fan, without heating. The electronic program shows **DEF**



**Recommended for:**

To rapidly defrost frozen foods; 2.2 lbs (1 kg) requires about one hour. The defrosting times vary according to the quantity and type of foods to be defrosted.

**CONV. BAKE**

**CONVECTION COOKING WITH VENTILATION**

The circular element and the fan switch on. The heat from the back is diffused by fan convection. The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C). On selecting this function the electronic program starts cooking with a pre-heating temperature set at 320 °F (180 °C). To vary the temperature see the “Setting the cooking” section.

**Recommended for:**

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

**BAKE****TRADITIONAL CONVECTION COOKING**

The upper and lower heating elements switch on. The heat is diffused by natural convection and the temperature must be set between 120 °F (50 °C) and 480 °F (250 °C). On selecting this function the electronic programmer starts cooking with a pre-heating temperature set at 350 °F (200 °C). To vary the temperature see the “Setting the cooking” section.

**Recommended for:**

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

**C. DUAL BROIL****VENTILATED COOKING WITH DOUBLE BROIL**

The infrared element, the upper heating element and the fan switch on. The heat is mainly diffused by radiation and the fan distributes it in the whole oven. The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C).

On selecting this function the electronic program starts cooking with a pre-heating temperature set at 480 °F (240 °C).

To vary the temperature see the “SETTING THE COOKING” section.

For correct use see the “VENTILATED BROILING” section.

**Recommended for:**

Meats which are to be cooked at a high temperature but which must remain tender. Fish remains more tender; turn it once during cooking.

**BROIL****BROILING**

The infrared heating element switches on.

The heat is diffused by radiation. The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C). On selecting this function the electronic program starts cooking with a pre-heating temperature set at 480 °F (210 °C).

To vary the temperature see the “SETTING THE COOKING” section.

For correct use see the “BROILING” section.

**Recommended for:**

Intense broiling action for cooking with the broiler; browning, crisping, toasting, etc. For correct use see the “BROILING” section.

**CONV. BROIL****VENTILATED BROILING**

The infrared heating element and the fan switch on. The heat is mainly diffused by radiation and the fan distributes it in the whole oven.

The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C). On selecting this function the electronic program starts cooking with a pre-heating temperature set at 480 °F (220 °C). To vary the temperature see the “SETTING THE COOKING” section.

**Recommended for:**

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, hamburger, etc. For correct use see the “VENTILATED BROILING” section.

## CLEAN

**SELF CLEANING FUNCTION (this is not a cooking function)****IMPORTANT NOTES:**

**This is not a cooking function but is only used to clean the oven.**

**Before starting the self cleaning cycle:**

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

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

**CAUTION:** During the self cleaning cycle the accessible parts may become hot. Keep children away.

**IMPORTANT:**

The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle.

Exposure to the fumes may result in death to certain birds.

Always move birds to another closed and well ventilated room.

**WHEN THE SELF CLEANING MODE HAS BEEN COMPLETED:**

- **do not start immediately a new self cleaning cycle on the same oven: LET THE RANGE TO COOL DOWN.**

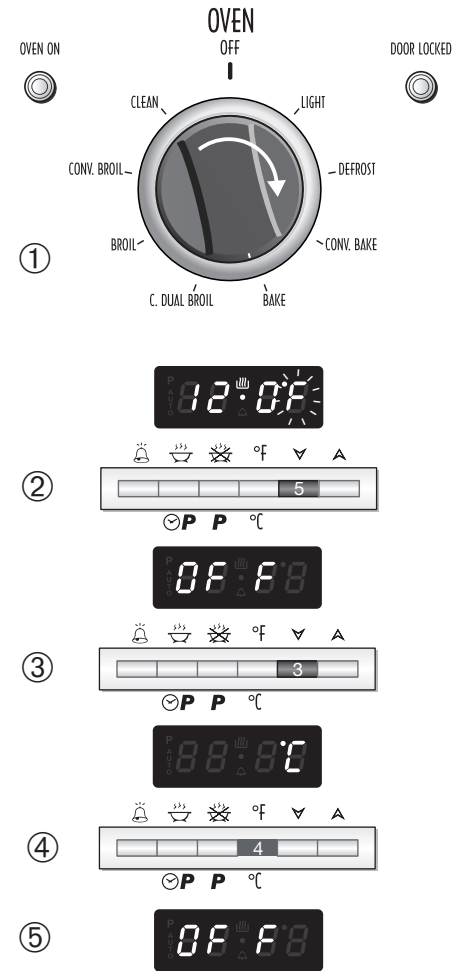
**GENERAL INFORMATION**

- In this function the residual cooking greases on the inside walls of the oven cavity are pulverised by the high temperature. The fumes produced during this process are filtered by a special catalyst in the upper part of the appliance.
- Smells and fumes produced during self cleaning are not a cause of alarm. Adequate ventilation should however be provided in the room where the range is installed, e.g. by opening a window.
- Do not wait for the oven to be very greasy before performing this cleaning. It should not be performed after every cooking, either, but only when the level of dirt justifies it (on average 1 – 2 times a month depending on oven use).
- For safety reasons (high temperature of the oven cavity), when the self cleaning starts, the oven door is automatically locked by an electronic device (after about 30 seconds on the control panel the door locked pilot light lights up). The door can no longer be opened and is only unlocked at the end of the cleaning cycle or, stopping the cycle, when the oven cavity has cooled to a temperature lower than 570 °F (300 °C).
- When the self cleaning function starts an internal fan starts automatically to cool the oven walls. It only stops at the end of the cycle, when the oven cavity temperature has dropped below 212 °F (100 °C).
- The procedures for starting, stopping and completing the self cleaning cycle and dealing with any problems are described in the following section:
  - "How to start the self cleaning cycle"
  - "Problems on starting and during the self cleaning cycle"
  - "How to stop the self cleaning cycle"
  - "What to do when the self cleaning cycle has finished"
  - "Abnormal situations and/or operating problems"



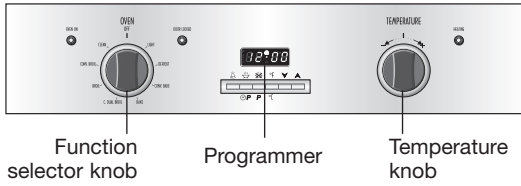
## SELECTING °F/°C ON THE DISPLAY

1. Turn the oven selector knob to a cooking function (i.e. BAKE).
2. Press key 5 on the programmer to reduce the temperature until you reach the minimum value (120 °F/50 °C).
3. With °F/°C flashing on the display press key 5 again (if °F/°C is not flashing press key 4 before pressing key 5) until OFF appears on the display.
4. Keep key 4 pressed for about 3/5 seconds until the display changes from °C to °F or vice versa. During selection °C or °F is flashing.
5. When OFF appears again on the display turn the selector knob to OFF position; the selection to °C or °F has been completed.



## SETTING THE COOKING (ONLY FOR THE COOKING FUNCTIONS)

**NOTE:** The temperature knob (potentiometer) turns to right and left only to symbols + and -. Forcing the turning could damage the temperature knob.



The temperature set is shown on the electronic program display and can be varied, with 5 °F (5 °C) intervals, by means of the temperature knob (potentiometer) or the program keys.

During cooking the oven temperature (°F or °C) is measured by a sensor inside the cavity and is shown on the program display until set temperature is reached. If set temperature is less than inside oven temperature, the display shows the set temperature.



### 1. SELECTING THE COOKING FUNCTION

Turn the selector knob to the cooking function required

The pre-set temperature appears on the program display. °F or °C flashes on the display for 3 seconds. The heating elements start cooking immediately.

### 2. SETTING THE COOKING TEMPERATURE

Turn the potentiometer knob clockwise to increase the temperature or anticlockwise to reduce it.

The maximum temperature which can be set is 480 °F (250 °C) while the minimum temperature is 120 °F (50 °C).

or use the program keys in the following way:

The temperature can be changed when °F or °C is flashing on the display.

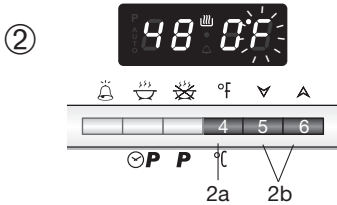
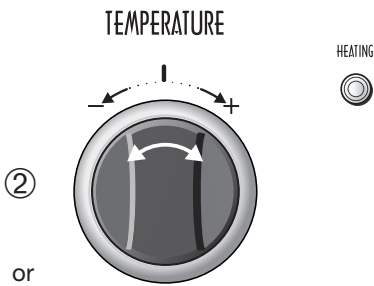
**2a. If °F or °C is not flashing press key 4 of the program.**

**2b Press key 6 to increase the temperature or key 5 to reduce it.**

The maximum temperature which can be set is 480 °F (250 °C) while the minimum temperature is 120 °F (50 °C).

**Note:** When °F or °C becomes steady the value shown on the display indicates the oven cavity temperature until set temperature is reached. If set temperature is less than inside oven temperature, the display shows the set temperature.

**Caution:** If a temperature below the minimum value (120 °F or 50 °C) is set the system switches off automatically and **OFF** appears. In this case repeat the procedure from point 2.



### 3. SWITCHING OFF

Turn the selector knob to position **OFF** (oven OFF). The program display shows the time.



## HOW TO START THE SELF CLEANING CYCLE

**Important: the self cleaning cycle must only be performed with the oven empty; so, before starting the cycle take all the accessories (shelves, broiling pan, ...) out of the oven cavity and dry any traces of overflowed liquid. Do not use any degreasing products (e.g. degreasing sprays, detergents, etc.).**

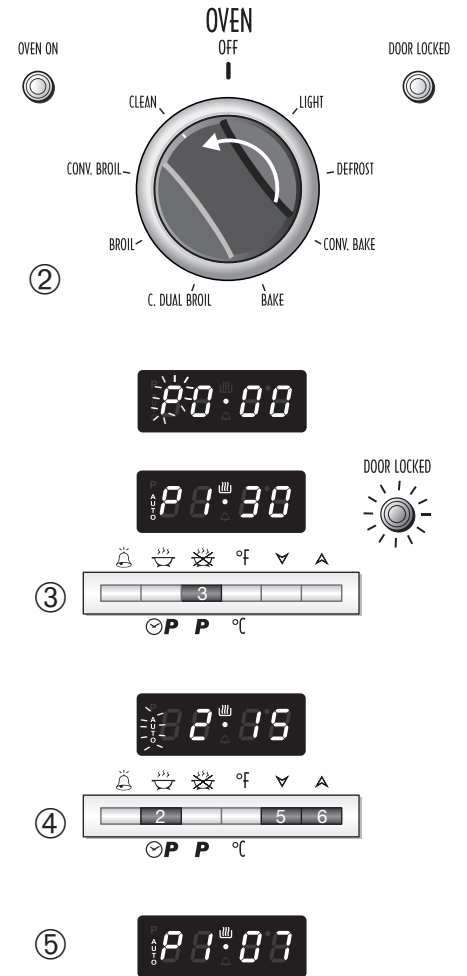
1. **Close the oven door** (if it is open or not closed properly the self cleaning cycle will not start).
2. **Turn the oven selector knob to the self cleaning position (CLEAN);** **P0•00** appears on the electronic program display with the letter **P** flashing.
3. **Press push button 3 on the program** to start the cycle.
 

This combined confirmation operation offers greater safety when there are children; in fact turning the knob to the self cleaning function has no effect if key 3 of the program is not then pressed.

  - **P1•30** (self cleaning time, 1 hour and 30 minutes) appears and the door is locked after about 30 seconds;
  - On the control panel the door locked pilot light lights up to indicate that the door is locked.
4. To increase the self cleaning cycle time (max 5 hours) press key 2 of the program then key 6. To go backwards to the minimum of 1 hour and 30 minutes press key 2 then key 5.
  - During the setting **AUTO** flashes and **P** disappears.
5. The self cleaning cycle starts immediately and is completed in the programmed time.
  - Throughout the self cleaning cycle the program displays the time (hours and minutes) remaining until the cycle is finished.

### VERY IMPORTANT:

**The self cleaning cycle only starts with the oven door closed. If the door is open or not closed properly the oven CANNOT perform the self cleaning cycle; electronic safety devices prevent the self cleaning cycle from starting.**



## PROBLEMS ON STARTING AND DURING THE SELF CLEANING CYCLE



### 1. *Steady door*

The function selector has been turned to the self cleaning position with the oven door open or not perfectly closed. Or the door has been opened before the cycle has been started with confirmation from key 3

*What to do:*

Close the door and repeat previous cycle.

- If after 5 minutes the door has not been closed **door flashes and an audible signal sounds for 30"**.

*What to do:*

Close the door, press any program key to silence the audible signal and repeat the operations to start the cycle.



### 2. *door with AUTO flashing*

The oven door has been opened after the self cleaning cycle has started (before locking the door). The self cleaning cycle is zeroed.

*What to do:*

1. Close the door. **P0•00** appears on the electronic program display with the letter **P** and **AUTO** flashing.
2. Turn the function selector to **OFF** and repeat the operations to start the cycle.

- If after 5 minutes the door has not been closed **door flashes and an audible signal sounds for 30"**.

*What to do:*

Close the door, press any program key to silence the audible signal and repeat the operations to start the cycle.



### 3. *F0.00 with AUTO flashing*

The self cleaning cycle has been stopped and then started again when it was quite a way through. The message is displayed after about 10 minutes and the self cleaning cycle is zeroed.

*What to do:*

1. Put the switch to **OFF**.
2. Wait for at least 15 minutes.
3. Repeat the operations to start the self cleaning cycle.
4. If after several attempts the message continues contact the Service Centre.

**Caution: It is advisable not to stop the self cleaning cycle and then start it again when it is quite a way through.**

## HOW TO STOP THE SELF CLEANING CYCLE

### 1. Turn the function selector to **OFF** (oven OFF)

#### - If the oven cavity temperature is higher than 570 °F (300 °C)

- 1a. The time of day appears steadily on the program display.
- 1b. When the oven cavity temperature drops below 570 °F (300 °C):
  - **OFF** appears on the program display again
  - the door locked pilot light goes out
  - the door unlocks and can be opened

#### - If the oven cavity temperature is lower than 570 °F

- 1c. The time appears on the program display
- 1d. After a technical time:
  - the door locked pilot light goes out
  - the door unlocks and can be opened

**IMPORTANT:** Wait for the oven to cool down completely before starting a cooking function.

### ACCIDENTAL INTERRUPTION OF THE SELF CLEANING CYCLE

### 2. The function selector has been turned to any cooking function

#### - If the oven cavity temperature is higher than 570 °F (300 °C)

- 2a. The time of day appears steadily on the program display.
- 2b. When the oven cavity temperature drops below 570 °F (300 °C):
  - **OFF** appears on the program display
  - when door locked pilot light goes out (after some minutes) the door unlocks and can be opened
- 2c. To reset normal conditions turn the function selector to **OFF** (oven OFF). The time appears on the program display.

#### - If the oven cavity temperature is lower than 570 °F (300 °C)

- 2d. Pre-set temperature of the selected function appears on the program display.
- 2e. After a technical time:
  - the door locked pilot light goes out
  - the door unlocks and can be opened
- 2f. To reset normal conditions turn the function selector to **OFF** (oven OFF). The time appears on the program display.

**IMPORTANT:** Wait for the oven to cool down completely before starting a cooking function.

## WHAT TO DO WHEN THE SELF CLEANING CYCLE HAS FINISHED

### 1. **P0.00** with **AUTO** flashing.

Wait for the oven to cool down and the door to unlock.

The self cleaning cycle has finished. **P0.00** will remain until the door is unlocked. The door remains locked until the cavity temperature has dropped below 570 °F (300°C).

### 2. The door locked light goes out (when the temperature has dropped below 570 °F - 300 °C).

**AUTO** and the letter **P** flash.

The door is unlocked and can be opened.

### 3. Turn the function selector knob to **OFF** (oven OFF).

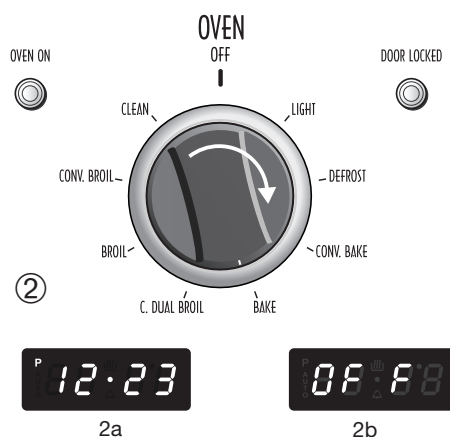
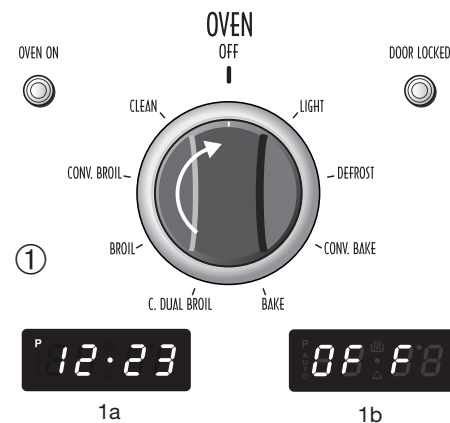
The time appears on the programmer display.

### 4. Wait for the oven to cool down completely.

### 5. Remove the pulverised dirt.

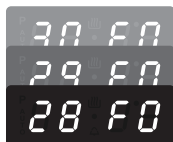
Open the oven door and remove the residue of pulverised dirt inside the oven with a damp cloth.

**IMPORTANT:** Before switching the oven on again in any function wait for the appliance to cool down completely.



## **ABNORMAL SITUATIONS AND/OR OPERATION PROBLEMS**

during cooking or the self cleaning cycle.



### **1. 30 F0 or 30 F1 appear during the cooking or self cleaning cycle**

Oven temperature sensor broken or not working properly. The cooling fan stays on and if the self cleaning cycle is in progress the door remains locked.

*What to do:*

1. Turn the oven function selector to **OFF** (oven OFF). A 30 minute countdown will start. If the selector is turned and then returned to **OFF** the count will start again from 30.
2. Wait for the countdown to finish.  
The fan switches off and the door, if locked, unlocks.
3. Disconnect the appliance from the main electrical supply and contact the Service Centre because the oven can no longer be used.

**Caution:** If the function selector is not turned to **OFF** (oven OFF), the cooling fan will continue to work and the oven door, if locked, remains locked.

### **2. F0.00 appears during the self cleaning cycle**

This indicates a temperature sensor measurement error during the self cleaning cycle. This may be due to the self cleaning cycle being stopped and started again when it was quite a way through.

*What to do:*

1. Turn the oven selector knob to **OFF** (oven OFF).
2. Wait for at least **15 minutes** before repeating the operations to start the self cleaning cycle.
3. If the message is still given after several attempts call the Service Centre.

### **3. Display OFF - Oven not working properly.**

*What to do:*

1. Turn the function selector to **OFF** (oven OFF)
2. Wait for the oven to cool down completely so that the door opens
3. Switch the appliance off for a few seconds.

If after this procedure the display is still off:

4. Disconnect the appliance from the main electrical supply .
5. Call the Service Centre. The appliance must not be used.

## COOKING ADVICE

### STERILIZATION

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

- a. Turn the switch to position **CONV. BAKE**.
- b. Set the thermostat knob to position **350 °F (175 °C)** and preheat the oven.
- c. Fill the grill pan with hot water.
- d. Set the jars into the grill pan making sure they do not touch each other and the door and set the thermostat knob to position **260 °F (130 °C)**.

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



**WARNING!!**

**WARNING  
VERY IMPORTANT**

**It is advisable to handle  
the oven accessories  
using oven gloves.**

### ROASTING

To obtain classical roasting, it is necessary to remember:

- the pre-set temperature should be maintained
- that the cooking time depends on the quantity and the type of foods.

### COOKING DIFFERENT DISHES AT THE SAME TIME

The MULTIFUNCTION oven at positions **CONV. BAKE** of the function selector can cook various different foods at the same time. Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of **70-80 °F (20-25 °C)** between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

### VENTILATED BROILING AND “AU GRATIN”

Broiling may be done by selecting **C. DUAL BROIL** or **CONV. BROIL** with the function selector knob, because the hot air completely envelops the food that is to be cooked. Set the temperature if a temperature different from the pre-set one is required.

Introduce the food to be cooked, positioning the grill pan as close to the infra-red element as possible.

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

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

**Broiling with the oven door closed.**

**Important: Use always suitable protective gloves when inserting/removing the broiling pan from the oven (see next page).**

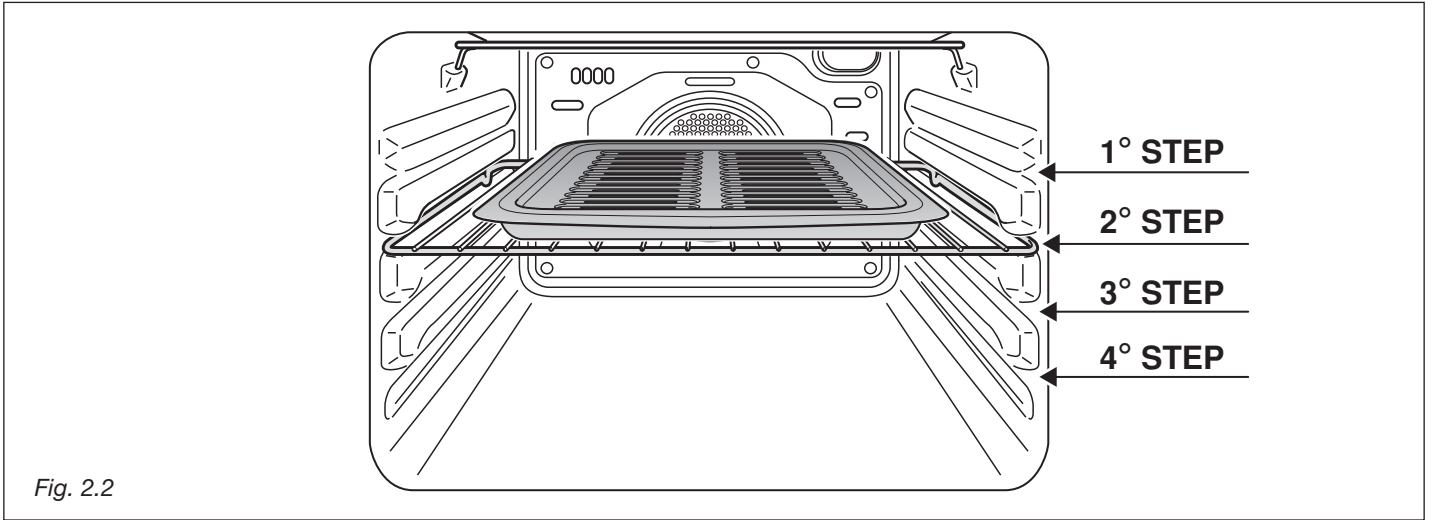


Fig. 2.2

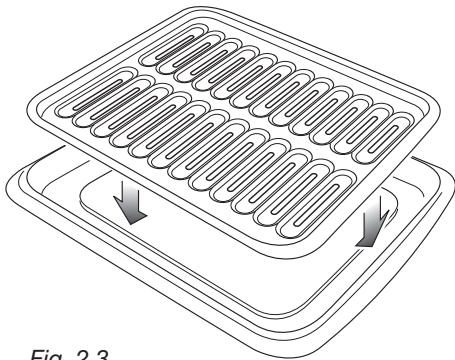


Fig. 2.3

### BROILING

**Very important: the broil element must always be used with the oven door closed.**

- Position the shelf on the first or second level from the top (fig. 2.2).
- Turn on the broil element, as explained in the preceding paragraphs and let the oven preheat for about 5 minutes with the door closed.
- Place the food to be cooked above the broiler tray.
- Introduce the broiler tray (fig. 2.3) in the oven. The broiler tray should be placed above the shelf and it should be centered with the broil element (fig. 2.2).

**Do not broil without using the broiling pan.**

**Important: Use always suitable protective gloves when inserting/removing the broiling pan, shelves, pans or other cooking utensils from the oven.**

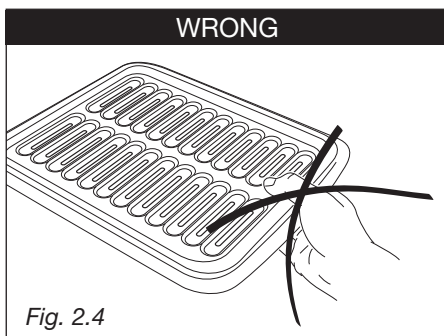


Fig. 2.4

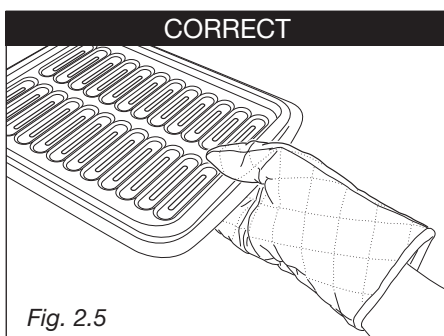


Fig. 2.5



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

- 12 hours clock with illuminated display (P on the display for PM time indication).
- Timer (up to 23 hours and 59 minutes).
- Program for semi-automatic oven cooking.
- Program for automatic oven cooking.
- Management of the cooking functions. The programmer can manage setting the temperature in the various cooking functions.
- Management of the self cleaning function.

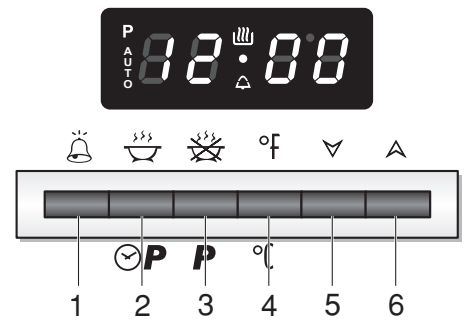


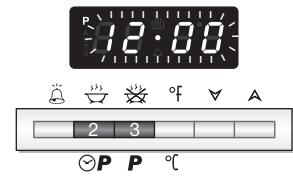
Fig. 3.1

## Description of the pushbuttons:

- Timer (1)
- P** Cooking time or self cleaning time (2)
- P** End of cooking time or allowance to start self cleaning cycle (3)
- Setting oven temperature (4)
- Countdown of the figures of all the functions or of the temperature to be set (5)
- Advance of the figures of all the functions or of the temperature to be set (6).

## Description of the light symbols:

- AUTO** Indicates that a program has been set
- Indicates that the heating elements are working
- Indicates that the timer is working
- P** Indicates PM time

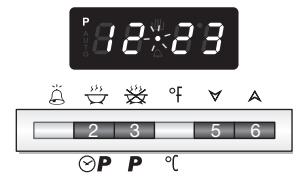


## ON SWITCHING ON FOR THE FIRST TIME OR AFTER A BLACK-OUT

After the appliance has been connected to the main electrical supply or after there has been a black-out the program must be activated so that it can work.

**12:00** flashes on the display.

1. Press keys 2 and 3 at the same time.  
The program starts to work.



## SETTING THE TIME

The program has an electronic clock (12 hours) with luminous figures which indicate hours and minutes.

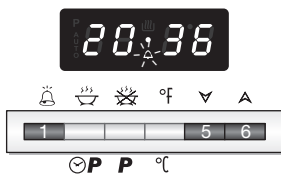
**Note:** Setting the clock will zero any program in progress or set.

1. Press push buttons 2 and 3 at the same time.
2. Press push buttons 5 or 6 until the exact time is set. During this phase the dot between hours and minutes will flash on the display. If the plus or minus keys are kept pressed for a few seconds, the figures will scroll more quickly.  
**P** on the display indicates PM time.

## AUDIBLE SIGNAL

The intermittent audible signal, duration 30 seconds, sounds when the timer or semi-automatic or automatic cooking have reached the end of the time set. It also sounds to signal that the door is open (see oven use section).

To silence the audible signal press any of the program keys.

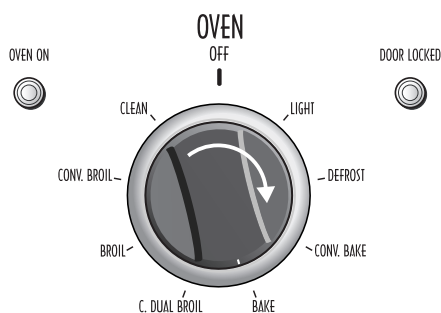


### TIMER

The timer function is only used to count the time and does not influence oven operation or any program which are in progress or set.

1. Press push button 1. The bell symbol will start to flash.
2. Press keys 5 or 6 to set the time required.
3. The countdown starts immediately. The bell symbol stops flashing and the time appears again.
4. To see the countdown press push button 1. The time will be indicated in hours and minutes; the seconds are only indicated for the last minute.
5. At the end of the countdown an audible signal sounds and the bell symbol on the display flashes.  
Press any push button to stop the audible signal.

**IMPORTANT WARNING:** This function is only an electronic alarm and does not switch OFF the oven. Remember to turn OFF manually the selector knob at the end of the countdown.



### SEMI-AUTOMATIC COOKING

Start immediate cooking and switch the oven off automatically after the programmed cooking time.

#### Setting

1. Set the cooking function by turning the oven selector to the function required.
2. The cooking temperature appears on the display. To change it proceed as described in the "Setting the cooking" section.
3. Press push button 2. **AUTO** starts to flash and **0.00** appears.
4. Press push buttons 5 or 6 to set the cooking time (cooking time in hours and minutes: set it to ten minutes less than the time required because the stored heat will complete the cooking).
5. On the display **AUTO** becomes steady and the cooking program starts.



#### During cooking

6. During the cooking cycle, the display shows the oven temperature measured by the probe or pre-set temperature.  
Press key 2 to display the time remaining until the end of cooking.  
The cooking time and temperature can be varied at any time, as described above.

#### At the end of cooking

7. **End** appears on the display, **AUTO** flashes and the audible signal sounds.  
The cooking cycle has finished and the oven is OFF.
8. Press any program push button to stop the audible signal.
9. **OFF** appears (oven OFF).
10. Turn the function selector to **OFF** (oven OFF).
11. The program display shows the time.

**Note:** At the end of the program always turn the function selector knob to OFF (oven OFF).

## AUTOMATIC COOKING

Start cooking at the programmed time and switch the oven off automatically after the programmed cooking time.

### Setting

1. Set the cooking function by turning the oven selector to the function required.
2. The cooking temperature appears on the display. To change it proceed as described in the Setting the cooking section.
3. Press push button 2. **AUTO** starts to flash and **0.00** appears.
4. Press push buttons 5 or 6 to set the cooking time (cooking time in hours and minutes: set it to ten minutes less than the time required because the stored heat will complete the cooking).
5. On the display **AUTO** becomes steady and the cooking program starts.
6. Press push button 3 (**AUTO** starts to flash).
7. Press push buttons 5 or 6 to set the time when the cooking should finish.  
The values set must be correct; e.g. if it is 08:00 a cooking time of 3 hours, ending at 10:00, cannot be set. In this case the programmer automatically sets the end of cooking time for 11:00.
8. On the display **AUTO** becomes steady and the time appears again. The cooking symbol goes out.

### Starting cooking

9. The pan symbol lights up. The oven switches on and the cooking cycle set starts.

### During cooking

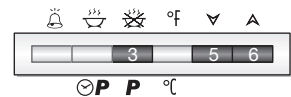
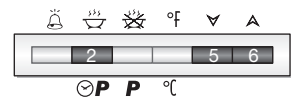
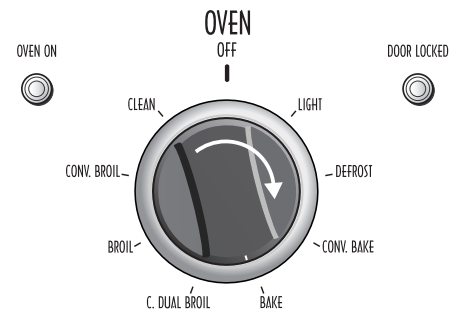
10. During the cooking cycle, the display shows the oven temperature measured by the probe or pre-set temperature.  
Press key 2 to display the length of cooking set.  
Press key 3 to display when the cooking will finish.  
The cooking time, end of cooking time and cooking temperature can be varied at any time, as described above.

### At the end of cooking

11. **End** appears on the display, **AUTO** flashes and the audible signal sounds.  
The cooking cycle has finished and the oven is OFF.
13. Press any push button to stop the audible signal.
14. **OFF** appears (oven OFF).
15. Turn the function selector to **OFF** (oven OFF).
16. The program display shows the time.

**Note:** At the end of the program always turn the function selector knob to **OFF** (oven OFF).

**IMPORTANT:** During **AUTOMATIC COOKING PROGRAM** the oven light is always on, also before starting (heating elements on or cycling) of the programmed cooking.



## CANCELLING A SET PROGRAM

To cancel any program just turn the function selector to **OFF** (oven OFF).

**Note:** if during a set program the function selector is turned to **OFF** (oven OFF), **SELF CLEANING** or **oven lighting**, the program is cancelled.

## EXAMPLES OF PROGRAMMING AUTOMATIC COOKING

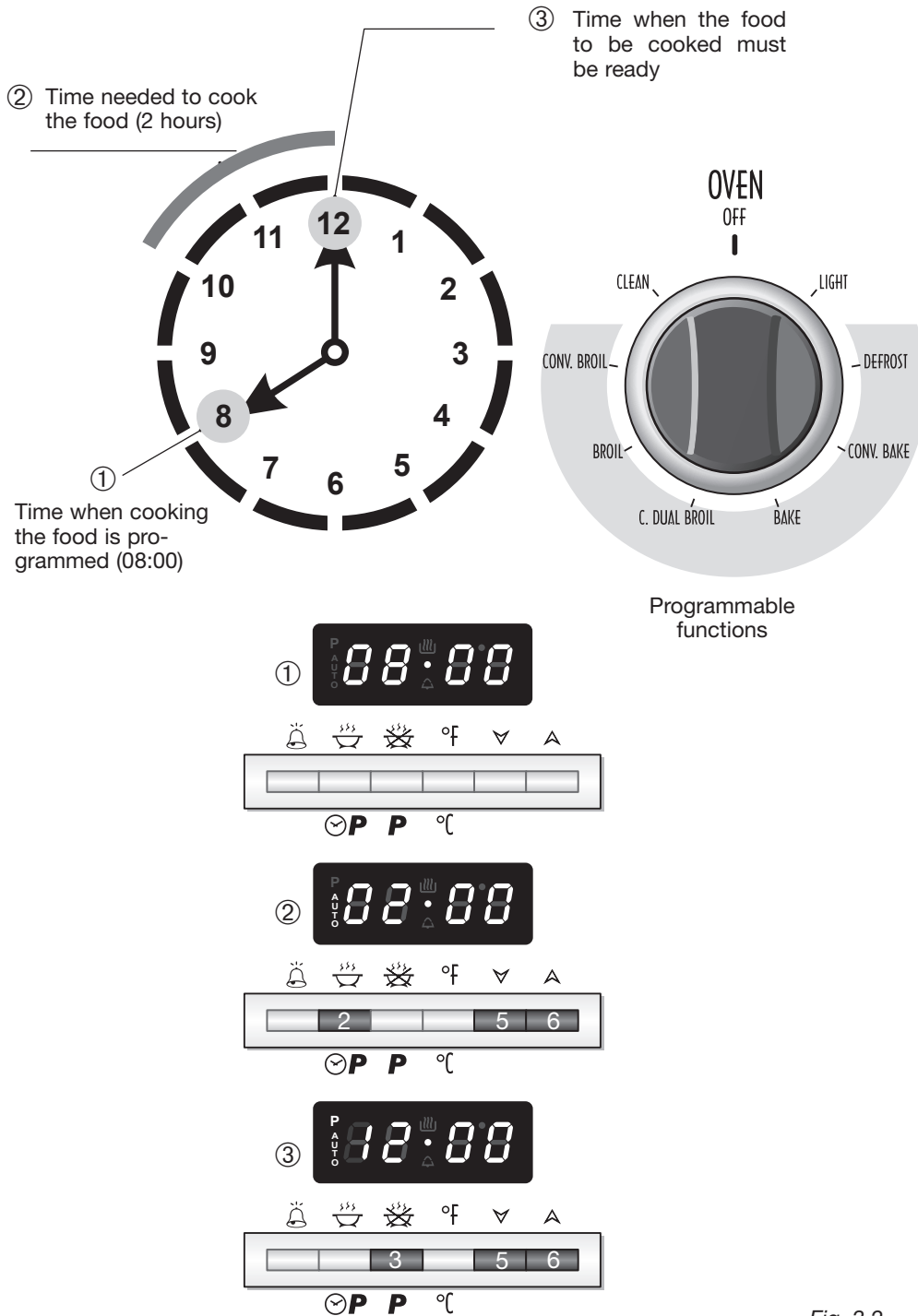


Fig. 3.2

## GENERAL RECOMANDATION

- ✓ **Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.**
- ✓ It is advisable to clean when the appliance is cold and especially for 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.
- ✓ The use of suitable protective clothing/gloves is recommended when handling, cleaning this appliance.

## 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.

## PAINTED PARTS 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.

## STAINLESS STEEL ELEMENTS

- ✓ Stainless steel parts must be rinsed with water and dried with a soft and clean cloth.
- ✓ For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.

## 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.

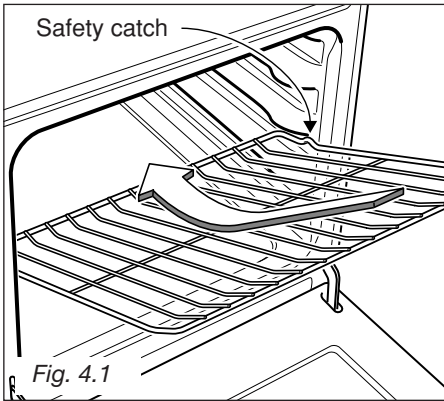
Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

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

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

## WARNING VERY IMPORTANT

**Before any operation of maintenance disconnect the appliance from the electrical main supply.**

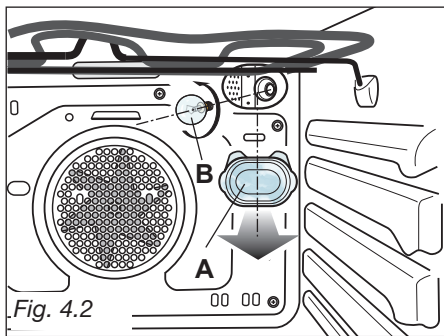


### OVEN SHELF INSTALLATION AND REMOVAL

The oven shelves are provided with a security block to prevent accidental extraction. They must be inserted operating as per figure 4.1.

To pull them out remove shelf in the inverse order.

Pay attention how to insert the shelves correctly (see figure 4.1).

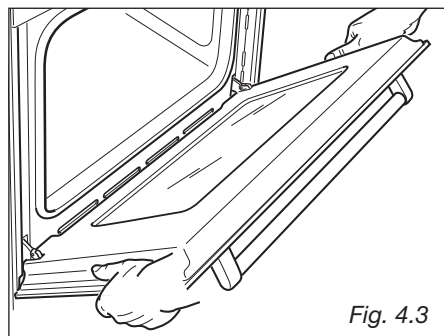


### REPLACING THE OVEN LIGHT (fig. 4.2)

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity and the heating elements cool down;
- Switch off the electrical supply;
- Remove the protective cover (fig. 4.2);
- Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) having the following specifications: 120V, 60 Hz, 25W, E14
- Refit the protective cover

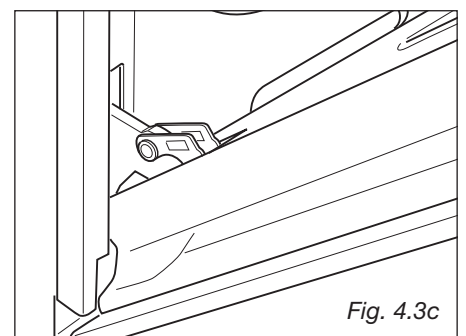
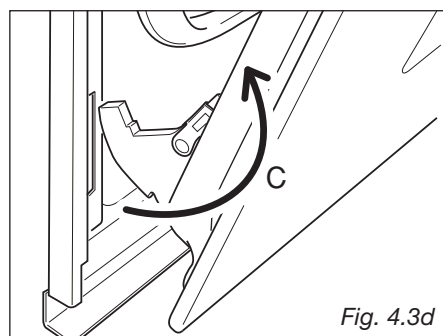
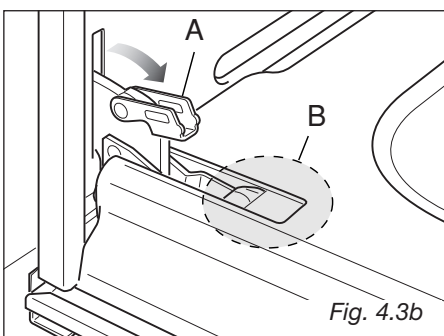
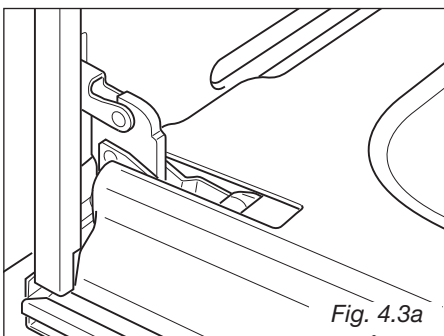
**NOTE:** Oven bulb replacement is not covered by your warranty.



### REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 4.3a).
- Open the lever "A" completely on the left and right hinges (fig. 4.3b).
- Hold the door as shown in fig. 4.3.
- Gently close the door (fig. 4.3c) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 4.3b)
- Withdraw the hinge hooks from their location following arrow "C" (fig. 4.3d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



# INSTALLATION INSTRUCTIONS

## WARNING!

**THIS APPLIANCE HAS TO BE INSTALLED BY A QUALIFIED INSTALLER.**

Installation must conform with local codes.

Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer or service agent. **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling, installing of this appliance.

**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.

## GENERAL INFORMATION

1. Installation must conform with local codes.
2. **WARNING:** This appliance shall not be used for space heating. This information is based on safety considerations.
3. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
4. Disconnect the electrical supply to the appliance before servicing.
5. When removing appliance for cleaning and/or service;
  - A. Disconnect AC power supply.
  - B. Carefully lift appliance out of cabinet cutout.  
**CAUTION:** Use care in handling.
6. **Electrical Requirement**  
Electrical installation should comply with national and local codes.

## WARNING!!

### ELECTRICAL GROUNDING INSTRUCTIONS

The appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-latest edition, in Canada Canadian Electrical Code. Installation should be made by a licensed electrician.

For personal safety, this appliance must be properly grounded.

## REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the appliance. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.

## GENERAL INFORMATION

The oven can be fitted in standard units, minimum width and depth 23" 5/8 (600 mm). Installation requires a compartment as illustrated in figures 5.1 and 5.2.

On the lower side, the oven must lay on supports withstanding the oven weight. The oven should then be secured by 4 screws (not supplied) fitted into the holes provided at the sides of the oven (Fig. 5.3). If you open the oven door, you will see some screw holes. Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

### NOTE

It is essential that when installing your oven, adequate air circulation is available within the installation. Inadequate air circulation may greatly impair the performance of your oven and may affect adjacent cabinets due to an increase in temperature.

Adjust the hinges of cabinet door adjacent to the oven to allow a 5 - 7 mm gap between the furniture door and the oven frame.

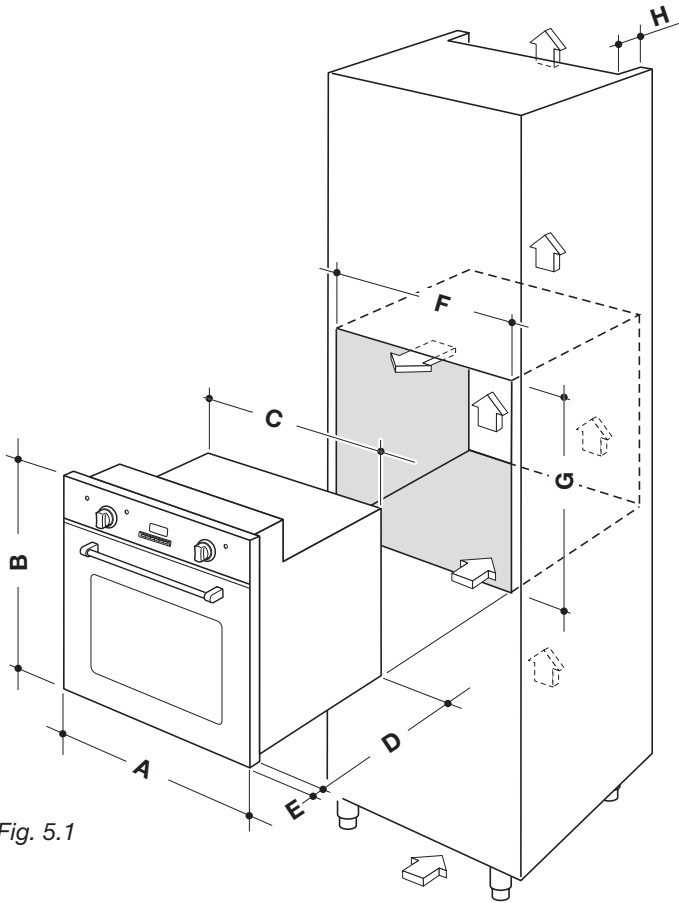


Fig. 5.1

Ref.	inches	mm
A	24"	609.5
B	24"	608.7
C	21" 7/8 max	556 max
D	22" 3/64 max	560 max
E	15/16"	24
F	22" 3/64	560
G	23" 1/32	585
H	1" 31/32	50
I	23" 17/64	591
L	22" 7/16 min	570 min

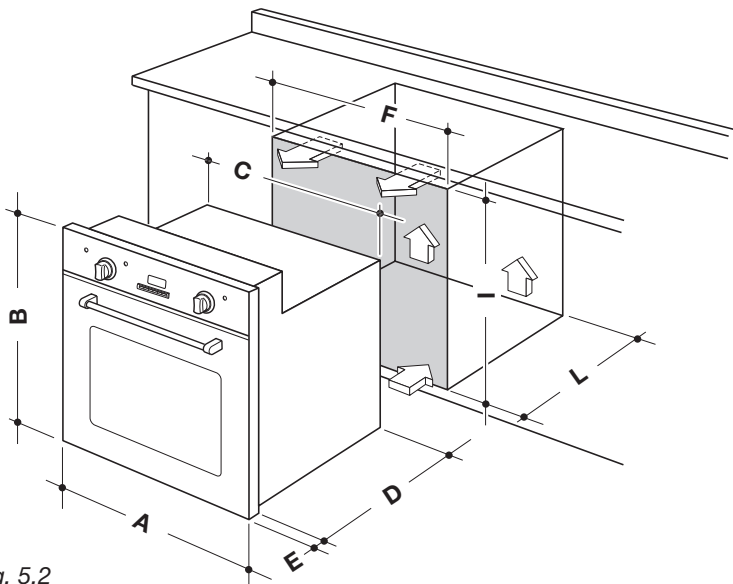


Fig. 5.2

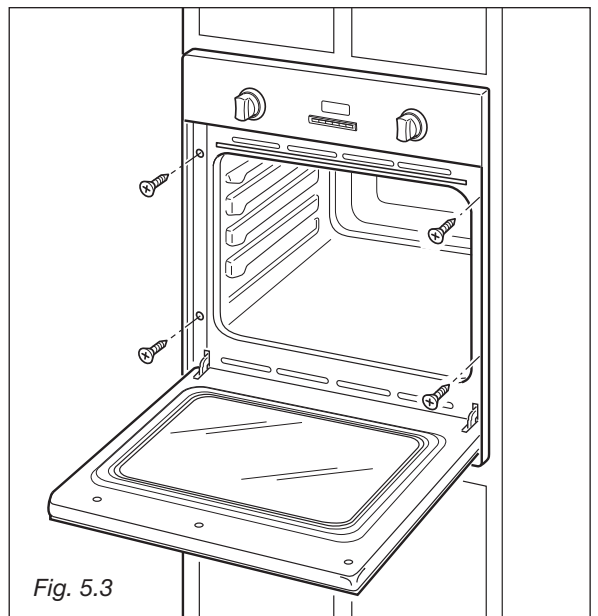


Fig. 5.3



To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 5.4 and 5.5.

**The walls surrounding the oven must be made of heat-resistant material. Taking care NOT to lift the oven by the door handle.**

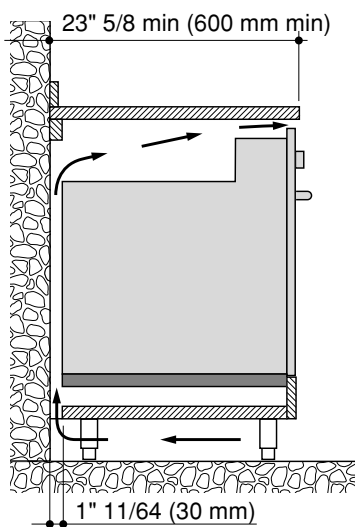


Fig. 5.4

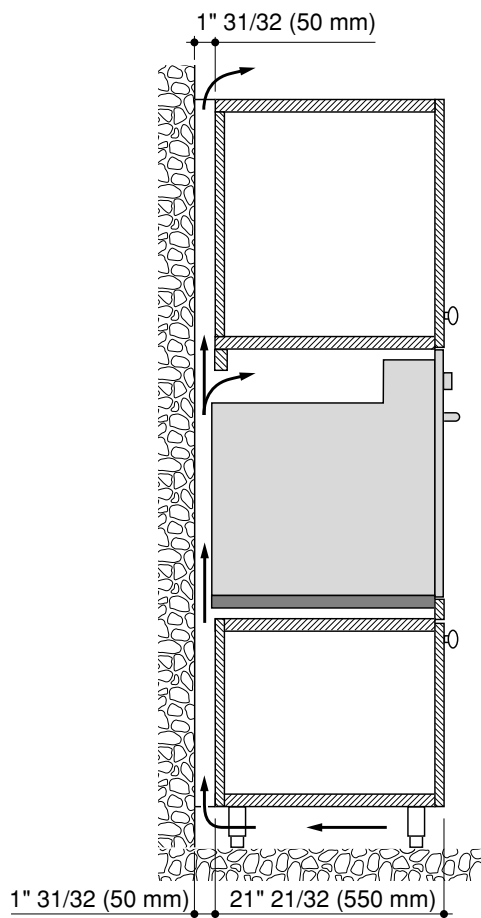


Fig. 5.5

**IMPORTANT:**

To avoid damage to the lower trim please note the following instructions.

The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in above illustrations.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

No responsibility for lower trim damage will be accepted if these instructions have not been followed.

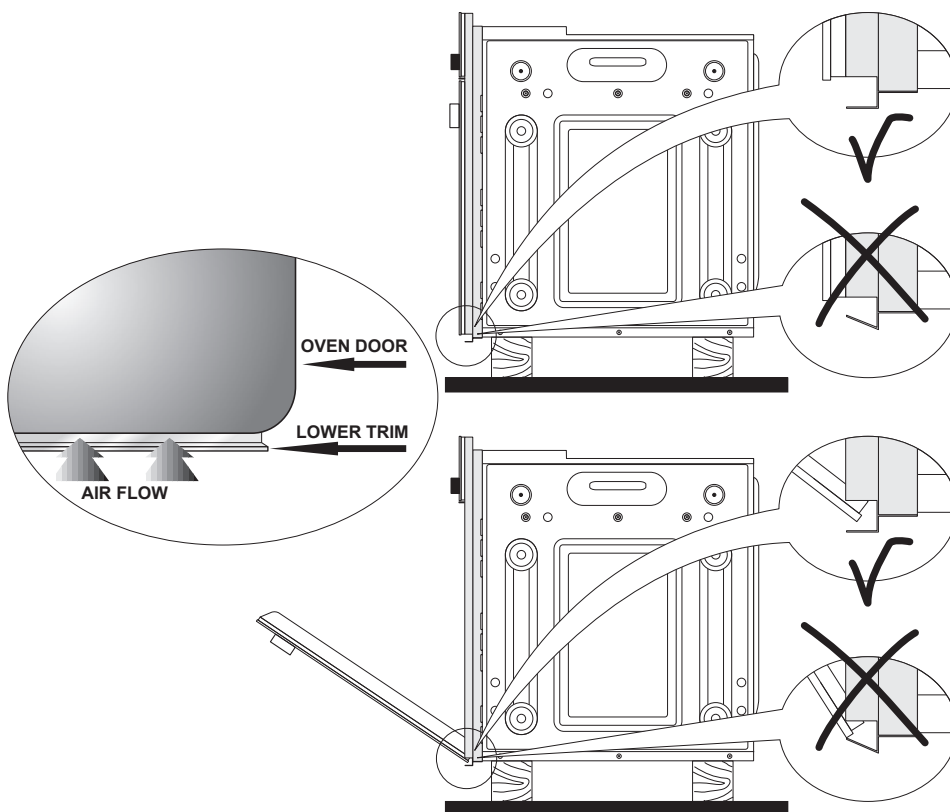


Fig. 5.6



## WARNING

TO AVOID ELECTRICAL SHOCK HAZARD, BEFORE INSTALLING THE APPLIANCE, SWITCH POWER OFF AT THE SERVICE PANEL AND LOCK THE PANEL TO PREVENT THE POWER FROM BEING SWITCHED ON ACCIDENTALLY.

This appliance must be connected to a grounded, metallic permanent wiring system or a ground connector should be connected to the ground terminal or wire lead on the appliance.

This appliance is manufactured with a frame connected, green or bare ground wire. Connect the appliance cable to the junction box through the CSA or UL-listed conduit connector. Complete electrical connection according to local codes and ordinances.

## CONNECT WITH COPPER WIRE ONLY

- ✓ The flexible (4') armored cable should be connected directly to the junction box.
- ✓ Do not cut the conduit.
- ✓ A CSA or UL-listed conduit connector must be provided at the junction box.
- ✓ Do not ground to a gas pipe.
- ✓ Do not have a fuse in the grounding or neutral circuit.
- ✓ Fuse both supply (phase) lines.
- ✓ A time delay fuse or circuit breaker is recommended.
- ✓ Connect directly to the fused disconnect (or circuit breaker box) through flexible, armored or non-metallic sheathed, copper cable (with grounding wire).
- ✓ If codes permit and a separate grounding wire is used, it is recommended that a qualified electrician determine that the grounding path and wire gauge is in accordance with local codes.

If the appliance is to be completely enclosed in a cabinet, feed the appliance cable through the opening in the cabinet. Make the electrical connection following the appropriate steps for your installation.

1. Disconnect the power supply.
2. Remove the junction box cover.
3. Connect the appliance cable to the junction box through the CSA or UL-listed conduit connector.
4. Connect the two black wires together with twist-on connectors.
5. Connect the two red wires together with twist-on connectors.
6. Connect electrical connection according to local codes and ordinances.

If local codes PERMIT connecting cabinet-grounding conductor to neutral white wire in the junction box:

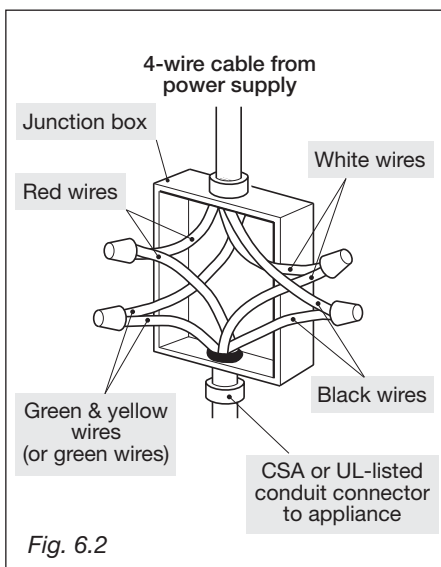
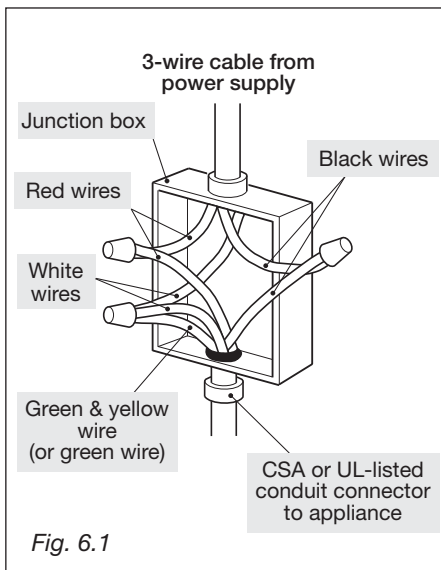
7. Crimp the green & yellow (or green) and white oven wires.
8. Connect the crimped green & yellow (or green) and white oven cable wires to the neutral (white) wire in the junction box (Fig. 6.1).
9. Replace the junction box cover.

OR If local codes DO NOT PERMIT connecting cabinet-grounding conductor to neutral white wire in junction box:

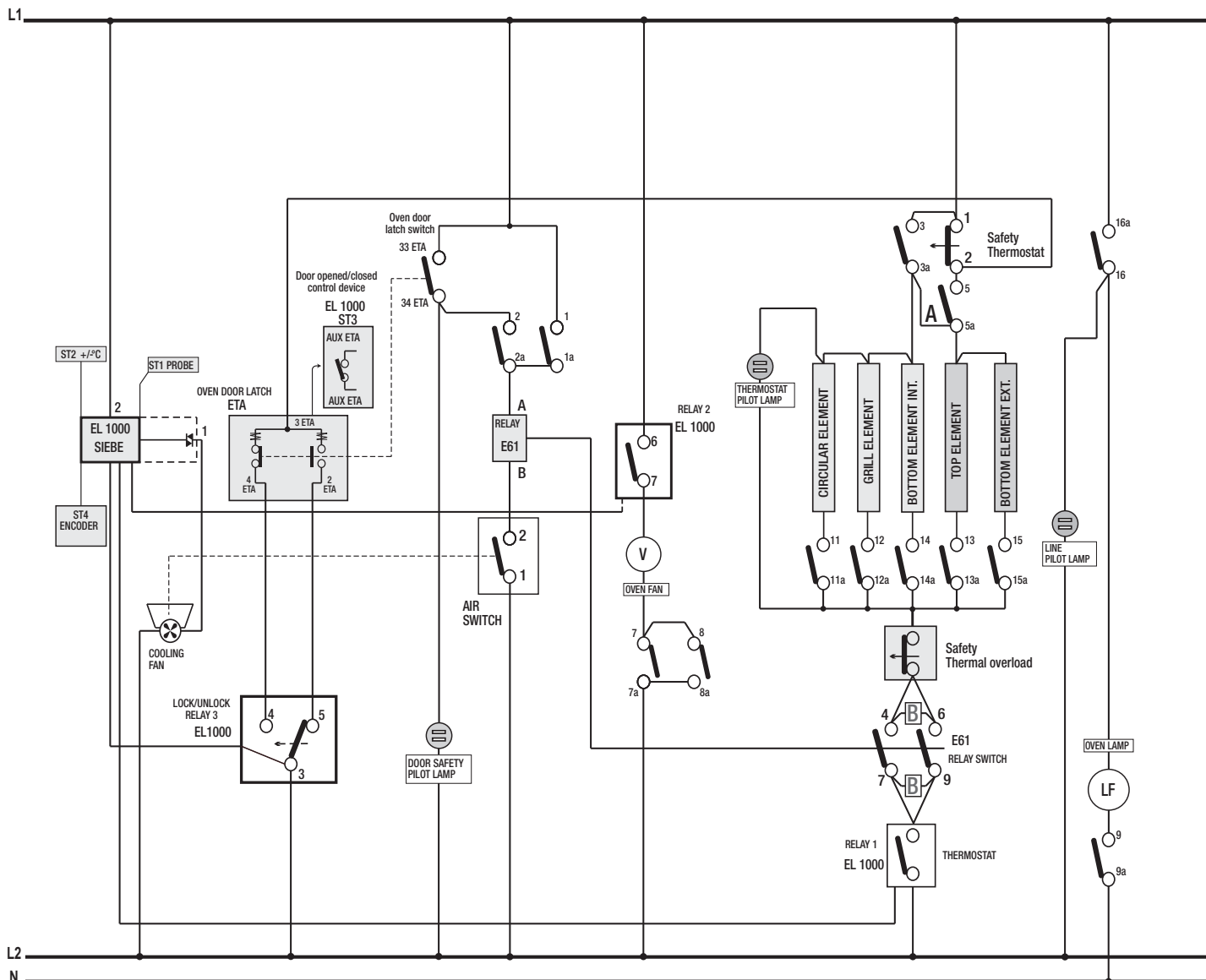
7. Connect white oven cable wire to neutral (white) wire in junction box (Fig. 6.2).
8. Connect the green & yellow (or green) grounding appliance cable wire to a grounded wire in the junction box.
9. Replace the junction box cover.

OR If connecting to a four-wire electrical system:

7. Connect white oven cable wire to neutral (white) wire in junction box (Fig. 6.2).
8. Connect the green & yellow (or green) appliance cable wire to the green & yellow (or green) grounding wire in the junction box.
- Do NOT connect the green & yellow (or green) appliance cable wire to neutral (white) wire in junction box.**
9. Replace the junction box cover.



# ELECTRIC DIAGRAM



L1 - L2 = 240V  
 L1 - N = 120V  
 L2 - N = 120V

The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.