Instructions for the use - Installation advices

VITROCERAMIC COOKER (INDUCTION HOB)

100% ELBA QUALITY MADE IN ITALY

ELBA

TALENT FOR COOKING

Made in Italy

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 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.

IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.
The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.
  In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- IMPORTANT: The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- WARNING: Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.

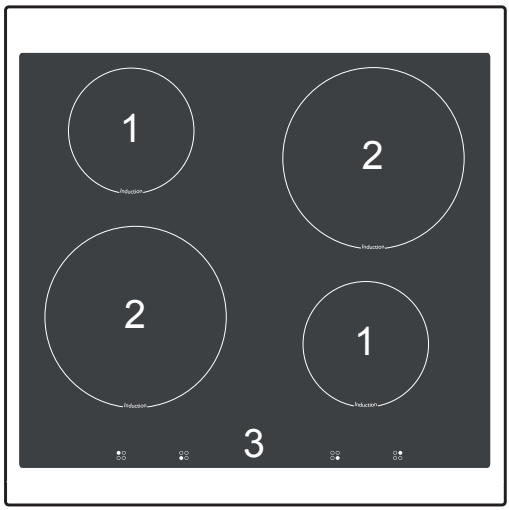
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- WARNING: During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements (on the hob and inside the oven).
  - The door is hot, use the handle.
  - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- WARNING: Danger of fire: do not store items on the cooking surfaces.
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- WARNING: If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- WARNING: When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- FIRST USE OF THE OVEN - it is advised to follow these instructions:
  - Furnish the interior of the oven as described in the chapter "CLEANING AND MAINTENANCE".
  - Switch on the empty oven on max to eliminate grease from the heating elements.
  - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- CAUTION: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls or base 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 or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.

- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- SAFE FOOD HANDLING: Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- WARNING: Take care NOT to lift the cooker by the door handle.
- INDUCTION HOBS:
  - Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
  - Do not use metallic kitchen utensils (e.g. ladles). It is preferable to use plastic or wood kitchen utensils.
  - Please use pans of recommended size (see minimum pan diameter recommended). It is not advisable to use pans smaller than the cooking zone. The pans have to be placed in the centre of the cooking zone.
  - Do not use defective pans or pans with a curved bottom.
  - Please use suitable pans marked for induction cooking.
  - Please keep your distance from the electromagnetic fields by standing 5-10 cm from the cooking zones. When possible use the rear cooking zones.
  - Magnetic objects (e.g. credit cards, floppy disks, memory cards) and electronic instruments (e.g. computers) should not be placed near the induction hob.
  - The heating of magnetic tins is forbidden! Close tins may explode by exceeding pressure while heating. There is a burning risk with open tins as well, because the integrated temperature protection can’t work well.
  - IMPORTANT WARNING: The induction hob complies with European Standards for domestic cooking appliances. Therefore it should not interfere with other electronic units. Persons with cardiac pacemakers or any other electrical implants must check with their doctor if they can use an induction cooking system (and check any possible interferences with the implants).

1 COOKING HOB

Fig. 1.1



INDUCTION COOKING HOB

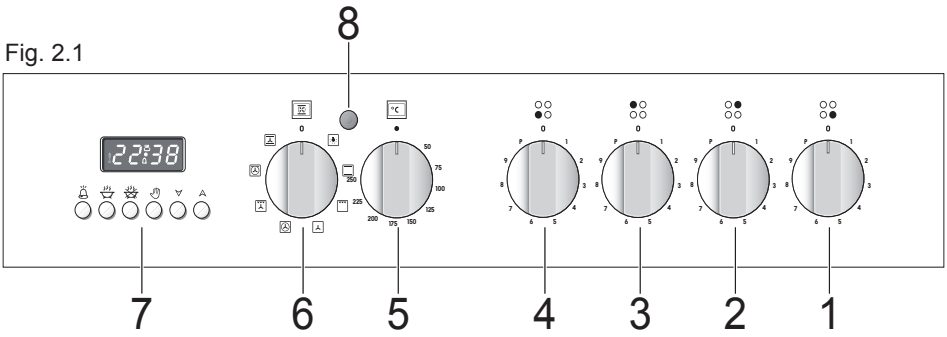
1. Induction cooking zone	Ø 145 mm	Normal Power: 1200 W Booster Power: 1600 W
2. Induction cooking zone	Ø 210 mm	Normal Power: 1500 W Booster Power: 2000 W
3. Cooking zones display		

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

Attention:
Detach the appliance from the mains if the ceramic glass is cracked and contact the After-Sales Service.
Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

2 CONTROL PANEL

Fig. 2.1



CONTROLS DESCRIPTION

1. Front right cooking zone control knob
2. Rear right cooking zone control knob
3. Rear left cooking zone control knob
4. Front left cooking zone control knob
5. Multifunction oven temperature control knob
6. Multifunction oven function selector control knob
7. Electronic clock/programmer
8. Oven temperature indicator light

Note:
Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.
When the oven is operating the cooling fan motor switches ON/OFF depending on temperature. Depending on cooking temperatures and times, the cooling fan may run on even after appliance has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

3 USE OF INDUCTION HOB

The ceramic hob is fitted with induction cooking zones.

These zones, shown by painted disks on the ceramic surface, are controlled by separate knobs positioned on the control panel.

On the front of the hob, the displays for each cooking zone indicate:

= Cooking zone Off (not activated).

= Cooking zone On (activated but not operating).
If all the zones are in zero setting, the display switches off automatically (cooking zones Off) after about 10 seconds.

÷ = Power levels.

= "Booster" function.

= Remaining heat indicator

= Pan detection indicator

= Indication that the knob needs to be reset (please refer to following sections for specific instances).

Note: each lit figure refers to the relevant cooking zone

INDUCTION COOKING SYSTEM

When your induction hob is switched on and a cooking zone has been selected, the electronic circuits produce induced currents that instantaneously heat the bottom of the pan which then transfers this heat to the food. Cooking takes place with hardly any energy loss between the induction hob and the food.

Your induction hob operates only if a correct pan with the right features is placed on a cooking zone. Please refer to "COOKWARE/COFFEE POT FOR INDUCTION COOKING".

COOKWARE/COFFEE POT FOR INDUCTION COOKING

The induction cooking system OPERATES ONLY if using correct cookware suitable for induction cooking (normally identified by an induction symbol on the bottom of the cookware/ coffee pot). The use of not suitable cookware may cause damage to the appliance.
The bottom of the pan/coffee pot has to be ferromagnetic to generate the electromagnetic field necessary for the heating process (meaning a magnet has to stick to the bottom of the pan/coffee pot).
Pans/coffee pots made from the following materials are not suitable:

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

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

- Test the bottom of the pan/coffee pot with a magnet: if the magnet sticks, the pan is suitable.
- If a magnet is not available pour a small amount of water inside the pan/coffee pot and place the pan on a cooking zone. Switch on the cooking zone: if the cooking zone display shows alternately the set power level and " ∪ ", the pan/coffee pot is not suitable (then after 1 minute, the zone will be switched off automatically and "⍥" - appears on the display - set the knob to "**0**").

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

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

Induction cooking zone	Minimum pan diameter recommended (referred to the bottom of the pan/coffee pot)
Cooking zone Ø 145 mm	90 mm
Cooking zone Ø 210 mm	130 mm

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

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

Pay attention: If using a grill pan do not select the maximum level for a too long time, the pan may become deformed due to the excessive heat. Always use pans with thick bottom.

It is possible to use oversized pans/coffee pots but its bottom shall not touch the other cooking zone.
Always use pans/coffee pots with thick, completely flat bottom.
Do not use pans/coffee pots with concave or convex bottom; these could cause overheating of the cooking zone.

Note: Some types of pans/coffee pots could cause noise when used on an induction cooking zone.
The noise does not mean any failure on the appliance and does not influence the cooking operation.

CONTROL KNOBS

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

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

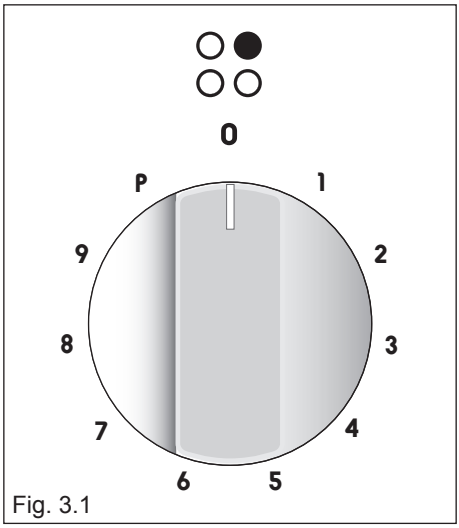


Fig. 3.1

1 ÷ 9 POWER LEVEL

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

The power level can be modified at any time by turning the knob clockwise or anti-clockwise to a different setting. Each new selection made by turning the knob is accompanied by an audible alert "**beep**" and the cooking zone display shows the selected level.

BOOSTER FUNCTION

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

To activate the "Booster" function, turn the knob to "**P**" (fig. 3.2).

At the end of the Booster program (10 minutes) the cooking zone is automatically turned off, a "beep" sounds and "⊏" appears on the display (indicating that the cooking zone is not active and that the knob is not in the off position). Set the knob to "**0**" to switch off the cooking zone, then reset the desired power level.

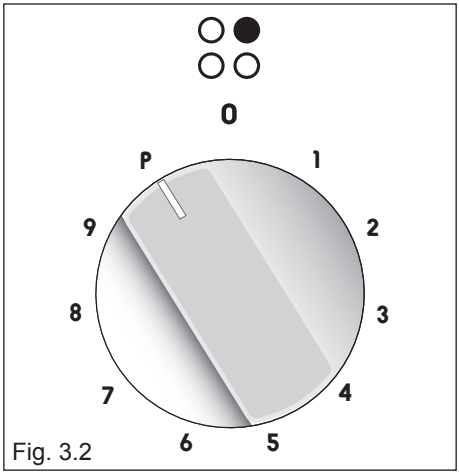


Fig. 3.2

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

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

Cooking zone power level	Ø 145 mm Watt power	Ø 210 mm Watt power
1	75 W	100 W
2	150 W	200 W
3	300 W	300 W
4	400 W	500 W
5	500 W	700 W
6	600 W	900 W
7	800 W	1100 W
8	1000 W	1300 W
9	1200 W	1500 W
P	1600 W	2000 W

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

OPERATION TIME LIMIT OF COOKING ZONES

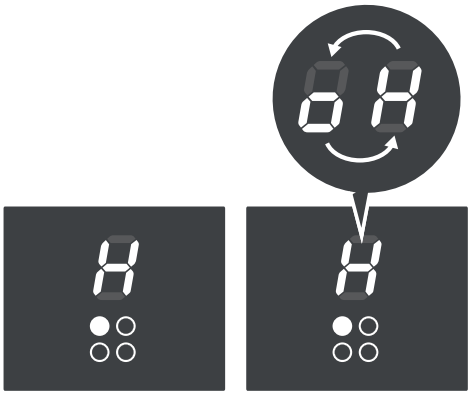
Each cooking zone is automatically switched Off after a maximum preset time if no operation is performed.
The maximum preset time limit depends on the set power level, as illustrated in this schedule.

When the cooking zone switches off, an audible alert will be emitted and "o" will appear on the display (indicating that the cooking zone is not active and that the knob is not in the off position). Set the knob to "**0**".
Each operation on the cooking hob by using the knob will reset the maximum operation time at its initial value.

Power level of Cooking zones	Operation time limit
1	10 hours
2	5 hours
3	5 hours
4	4 hours
5	3 hours
6	2 hours
7	2 hours
8	2 hours
9	1 hour
P	10 minutes

AFTERHEAT IN COOKING ZONE/S

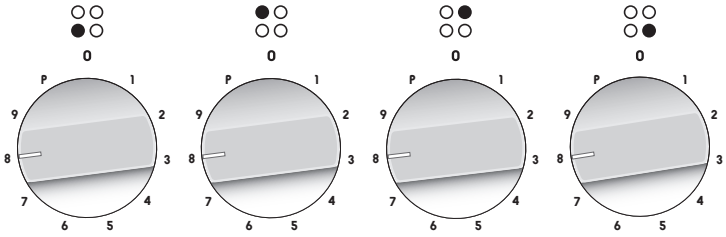
When switching off a cooking zone (power level "0"), if the temperature of the zone is too warm to be touched the display will show "H".
Depending on the status of the zone, the afterheat indicator "H" may alternate with another indication; for example, when a cooking zone is automatically switched off and the corresponding knob is not set to "**0**", the letter "H" alternates with "o".
Avoid touching the hob surface over the cooking area. Please pay special attention to children.
"H" is turned **OFF** when the cooking zone temperature drops below a preset temperature.
It is still possible to start cooking again; just set the required power level.



MAXIMUM POWER MANAGEMENT

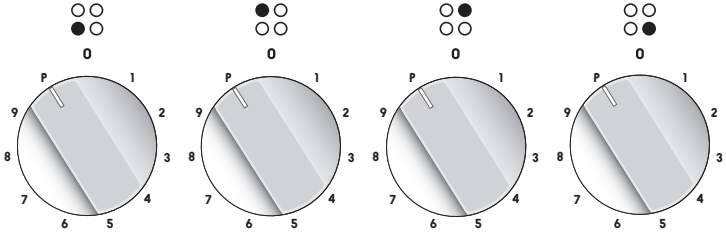
The cooktop maximum power limit (7200 W) can be reduced to 6000 W, 3500 W, or 2800 W. To change the maximum power limit:

- Before connecting the cooker to the mains electricity supply, turn all cooking zone control knobs to "**8**". Connect the appliance to the electrical power supply.



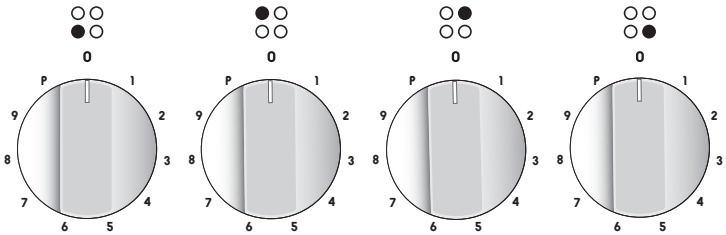
- the current set maximum power limit can be read on the displays of the left cooking zones (e.g. front left zone = "7" and rear left cooking zone = "2": maximum power limit = 7200 W).

- Turn all the cooking zone control knobs on the hob to "**P**".



- The displays for the left-hand cooking zones show, at intervals of 5 seconds, the various maximum power limits that can be selected on the hob.

- Once the desired power is displayed, turn any cooking zone control knob to "**0**", within 5 seconds: the selected power will remain steadily on the display. To select it definitively, turn the other cooking zone control knobs to "**0**". The new maximum power limit for the induction hob is now set.

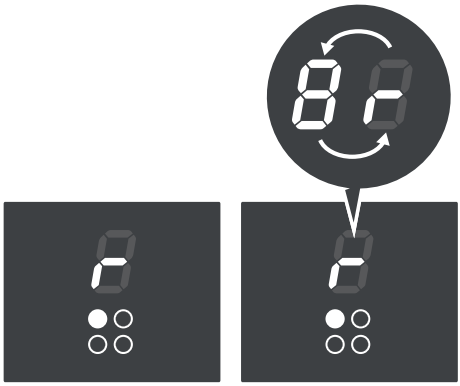


MANAGING POWER WHILE USING THE HOB

When using several cooking zones, if the total power set in the zones is greater than the maximum power limit for the hob, an audible alert (beep) will sound and the last cooking zone set will show " r " alternately with the selected power; then the power of that zone will be reduced automatically to fall within the permitted limit.

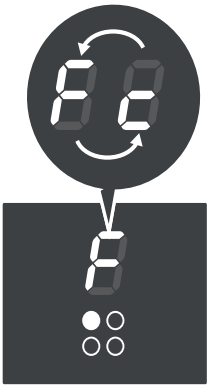
" r " indicates that the power of the cooking zone has been lowered, and that the control knob is not in the exact position corresponding to the new power level set automatically by the system.

Therefore, after turning the knob to the set power level, or a lower power level, " r " will disappear and the audible alert will no longer sound.



THERMAL PROTECTION

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

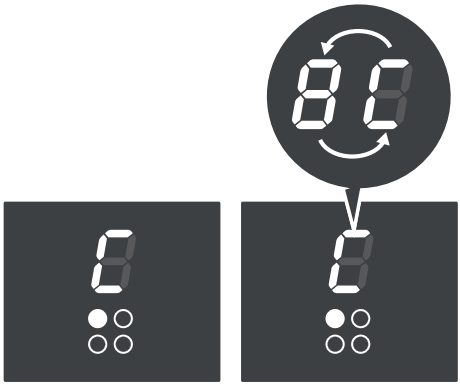


OVERHEATING OF THE DISPLAY

- **Cooking zone OFF:** the cooking zone display shows "F" and "c " alternating.
- **Cooking zone ON:** all zones are switched off automatically, a beep sounds and the displays for the zones show "F" and "c" alternately.

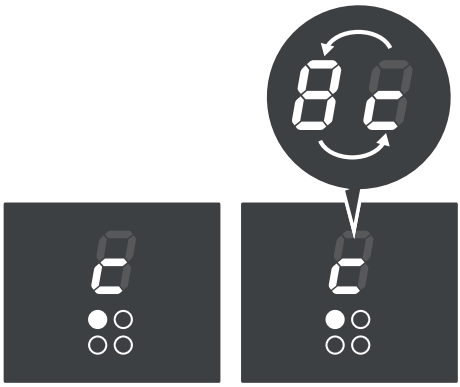
Leave the cooker to cool while the cooking zone displays are switched off. If one or more displays shows "o" turn the corresponding knob to "0".

The cooker can now be used again.



OVERHEATING OF COOKING ZONE

- **Cooking zone OFF:** the cooking zone display show "L".
- **Cooking zone ON:** the cooking zone display alternates between set power level and "L".
  No power is delivered to the cooking zone.
  Let the cooking zone cool down before using.



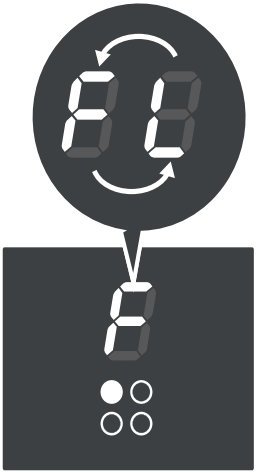
OVERHEATING OF INDUCTION GENERATOR

- **Cooking zone OFF:** the cooking zone display show "c ".
- **Cooking zone ON:** the cooking zone display alternates between set power level and "c ".
  No power is delivered to the cooking zone.
  Let the cooking zone cool down before using.

ERROR CODE ON THE DISPLAY/S

If an error message appears on the display/s (the display/s show/s "F " and another character alternating - e.g. "F" and "L", "F" and "0", ...) :

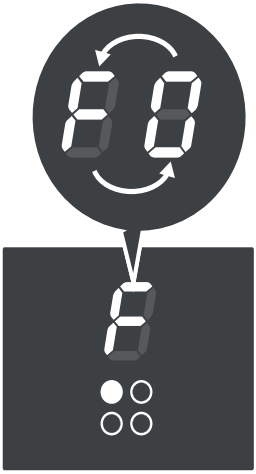
1. Disconnect the cooktop from the mains.
2. Reconnect the cooktop and turn it on.
3. Wait for about two minutes and if the problem does not appear the cooktop can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the cooktop from the mains and contact your Authorised Service Centre.



DISPLAY/S OFF OR NOT CORRECTLY OPERATING

If a display or the displays are only partially lit or not lit.

1. Switch off the cooktop and disconnect it from the mains.
2. Reconnect the cooktop and turn it on.
3. Wait for about two minutes and if the problem does not appear the cooktop can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the cooktop from the mains and contact your Authorised Service Centre.



CLEANING THE CERAMIC HOB

Before you begin cleaning, disconnect the cooktop from mains power supply.

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

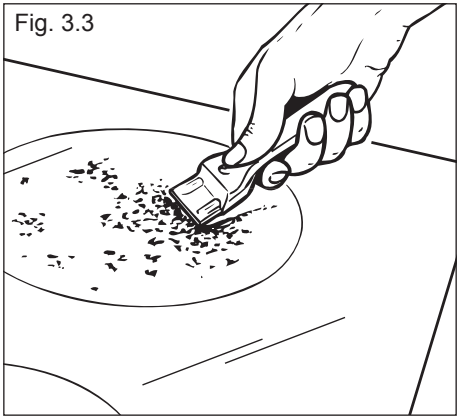
ATTENTION: MOST IMPORTANT!
If cleaning the glass ceramic hob using a special tool (i.e. scraper) take extra care to avoid damage to the seal at the edges of the glass ceramic surface.

Do not scratch the cooktop with cutting or sharp objects.

Do not use the glass ceramic surface as a work surface.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Fig. 3.3



4 MULTIFUNCTION OVEN

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

Models with lid: the cooker lid must be kept open when the oven/grill is in use.

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 7 different programs to satisfy every cooking need.
The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Bottom element 1300 W
- Top element 800 W
- Grill element 2000 W
- Circular element 1900 W

NOTE:

Upon first use, it is advisable to operate the oven (at the maximum temperature) for 60 minutes in the position and for another 15 minutes in the positions and , to eliminate possible traces of grease on the heating elements.
Clean the oven and accessories with warm water and washing-up liquid.

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.

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.

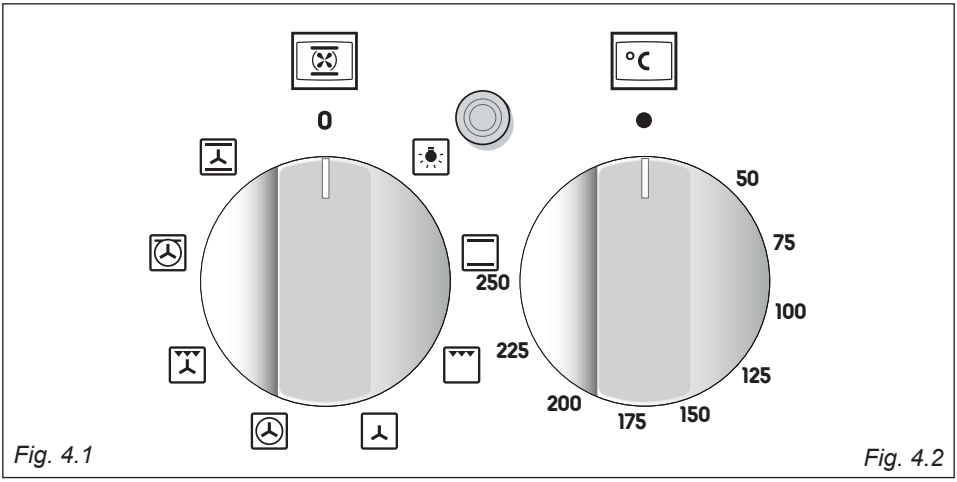


Fig. 4.1 *Fig. 4.2*

THERMOSTAT KNOB (fig. 4.2)

To turn on the heating elements of the oven, set the function selector knob on the desired program and the thermostat knob onto the desired temperature.
To set the temperature, it is necessary to make the knob indicator meet the chosen number.
The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.
The light above the thermostat selector knob will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.
The light will cycle on and off during cooking.

FUNCTION SELECTOR KNOB (fig. 4.1)

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

OVEN LIGHT

By turning the knob onto this setting we light the oven cavity.
The oven remains alight while any of the functions is on.

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.
The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum temperature with the thermostat knob.
It is necessary to preheat the oven before introducing the foods to be cooked.

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

GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.
Use with the **oven door closed** and with the thermostat knob to between 50 and 225°C.

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.
For correct use see chapter “USE OF THE GRILL”

Recommended for:
Intense grilling action for cooking with a broiler; browning, crisping, “au gratin”, toasting, etc.

DEFROSTING FROZEN FOODS

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

Recommended for:
To rapidly defrost frozen foods; 1 kilogram requires about one hour.
The defrosting times vary according to the quantity and type of foods to be defrosted.

HOT AIR COOKING

The circular element and the fan are on.
The heat is diffused by forced convection and the temperature must be regulated between 50°C and the maximum 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.

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. The temperature must be regulated between 50°C and 225°C maximum **for max 30 minutes**, with the thermostat knob.
It is necessary to preheat the oven for about 5 minutes.

Use with the oven door closed.
Attention: the oven door becomes very hot during operation. Keep children away.
For correct use see chapter “GRILLING AND AU GRATIN”.

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

THAWING AND WARMING UP

The upper element and the circular element connected in series, are switched on; also the fan is on. The heat is diffused by forced convection with the most heat being produced by the upper element.
The temperature must be regulated between 50°C and 140°C with the thermostat knob.

Recommended for:
To keep foods hot after cooking. To slowly heat already cooked foods.

CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.
The heat coming from the top and bottom is diffused by forced convection.
The temperature must be regulated between 50°C and the maximum 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.

COOKING ADVICE

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.

ROASTING

To obtain classical roasting, it is necessary to remember:

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

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTIFUNCTION oven set on position and gives simultaneous heterogeneous cooking of different foods.
Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.
This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

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

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

USE OF THE GRILL

Preheat the oven for about 5 minutes.
Introduce the food to be cooked, positioning the rack as close to the grill as possible.
The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.
Do not grill for longer than 30 minutes at any one time.
CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.

GRILLING AND “AU GRATIN”

Set the switch to position .
Set the thermostat to position 175°C and after having preheated the oven, simply place the food on the shelf.
Close the door and let the oven operate with the thermostat on, 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.
CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.

OVEN COOKING

To cook, before introducing the food, preheat the oven to the desired temperature.
When the oven has reached the desired temperature, introduce the food, control the cooking time and tum off the oven 5 minutes before the theoretical time to recuperate the stored heat.

COOKING EXAMPLES

Temperatures are approximate as they vary depending on the quality and amount of food.
Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

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

5 ELECTRONIC PROGRAMMER

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

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

Description of the buttons:

Timer

Cooking time

End of cooking time

Manual position and cancellation of the inserted cooking program

To increase the numbers on the digital display

To decrease the numbers on the digital display.

Description of the illuminated symbols:

AUTO - flashing - Programmer in automatic position but not programmed

AUTO - illuminated - Programmer in automatic position with program inserted.

Automatic cooking taking place

Timer in operation

and **AUTO** - flashing - Program error.
(The time of day lies between the calculated cooking start and end time).

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

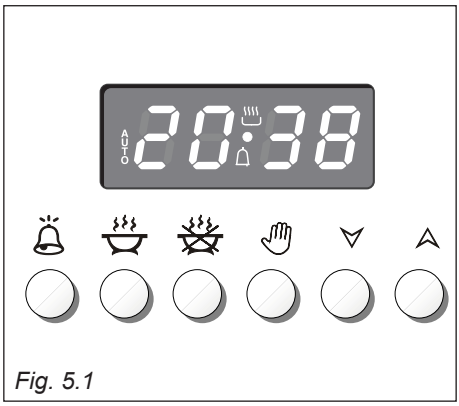


Fig. 5.1

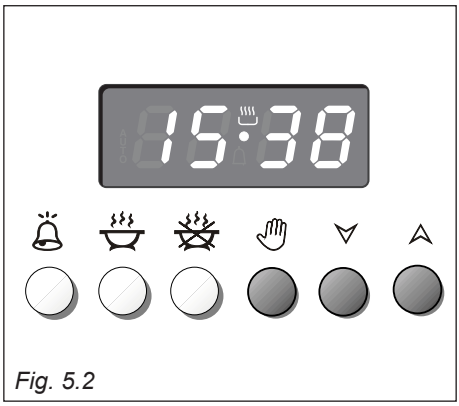


Fig. 5.2

ELECTRONIC CLOCK (fig. 5.2)

The programmer is equipped with an electronic clock with illuminated numbers which indicates hours and minutes.
Upon immediate connection of the oven or after a power cut, three zeros will flash on the programmer display.
To set the correct time of day it is necessary to push the button and then the or button until you have set the correct time (fig. 5.2).
In another way push simultaneously the two buttons and at the same time push the or button.
Note: If the clock is reset it deletes any previously set programs

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button (**AUTO** will be switched off and the symbol will illuminate - fig. 5.3).
Attention: If the **AUTO** is illuminated (which means a cooking program has already been inserted), by pushing the button you cancel the program and return to manual operation.
If the oven is switched on, you must switch off manually.

ELECTRONIC TIMER

The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.
If the **AUTO** symbol is flashing push the button.
To set the time, push the button and the or until you obtain the desired time in the display (fig. 5.4).
Having finished the setting, the clock hour will appear on the panel and the symbol will be illuminated.
The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .
At the end of the time, the symbol will disappear and the buzzer will sound and continue for approximatley 7 minutes or until a button is pressed (not the / buttons). After a short time the display will revert back to the time of day.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

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

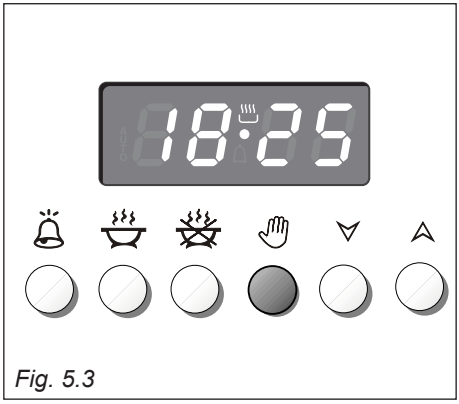


Fig. 5.3

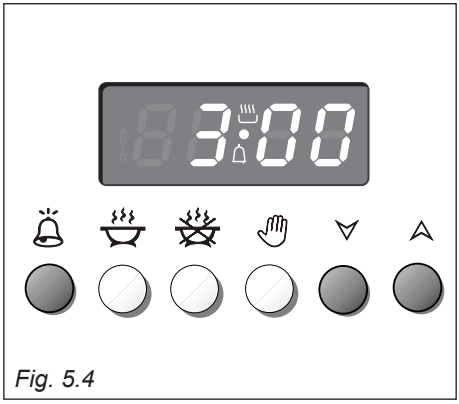


Fig. 5.4

AUTOMATIC OVEN COOKING

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

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

These operations are done in the following way:

1. Set the length of the cooking period by pushing the button and the button to increase, or to decrease if you have passed the desired time (fig. 5.5). The **AUTO** and the symbol will illuminate.
2. Set the end of the cooking time by pressing the button (the cooking time already added to the clock time will appear), and the button (fig. 5.6); if you pass the desired time you may get back by pushing the button. After this setting, the symbol will disappear. If after this setting, the **AUTO** flashes on the display and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking period itself by following again the above mentioned instructions.
3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).

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

During cooking, the symbol remains illuminated.

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

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

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

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

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

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

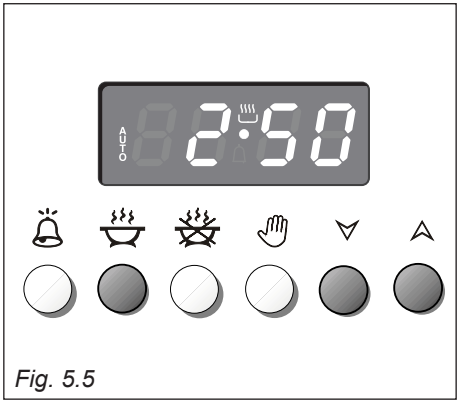


Fig. 5.5

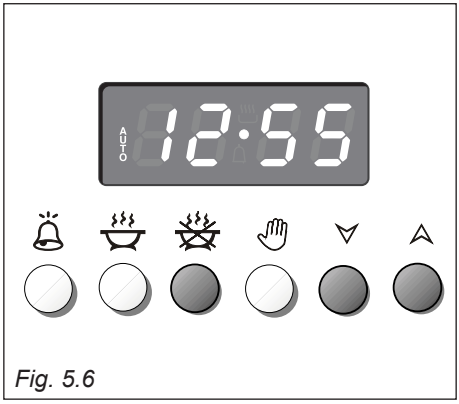


Fig. 5.6

SEMI-AUTOMATIC COOKING

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

There are two ways to set your oven:

1. Set the length of the cooking time by pushing the button and the ⩓ button to advance, or ⩔ to go backwards if you have passed the desired time (fig. 5.7).

   or

2. Set the end of the cooking time by pushing the button and the ⩓ button to advance, or ⩔ to go backwards if you have passed the desired time (fig. 5.8).

AUTO and the symbol will be on.
Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters).

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

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

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

At the end of the cooking time the oven will turn off automatically, the symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the ⩓ / ⩔ buttons.
Turn the switch and thermostat knobs to zero and put the programmer onto “manual” by pressing the button.

Attention: After a power cut the clock resets to zero and cancels the set programs.
After a power cut, three zeros will flash on the display.

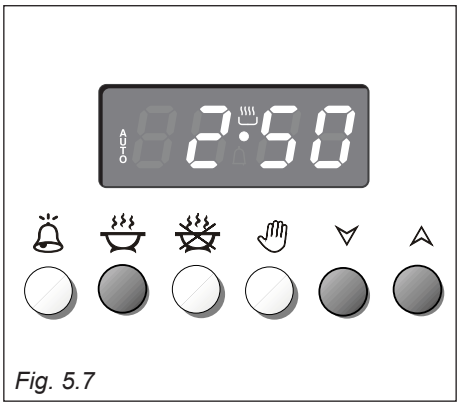


Fig. 5.7

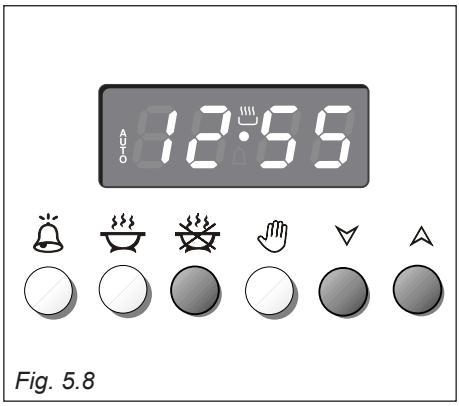


Fig. 5.8

6 CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is 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 use of suitable protective clothing/gloves is recommended when handling or cleaning 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.

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 AND 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.

VITROCERAMIC COOKING HOB

– See page 19.

Attention

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

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.

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.

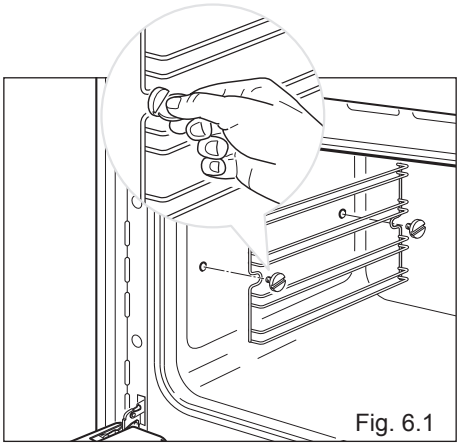


Fig. 6.1

ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

- Assemble the wire racks to the oven walls using the 2 screws (fig.6.1).
- Slide into the guides, the shelf and the tray (fig. 6.2).
  The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.

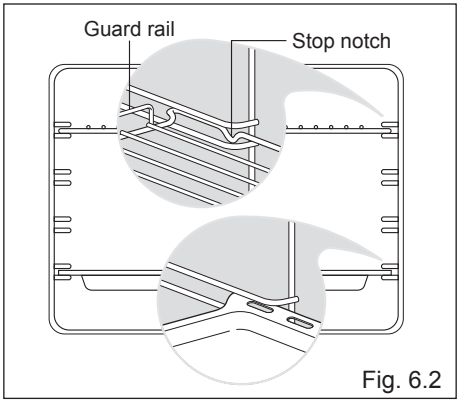


Fig. 6.2

DRAWER

The drawer (fig. 6.3) comes out like a normal drawer.
Do not store flammable material in the oven or in the drawer.

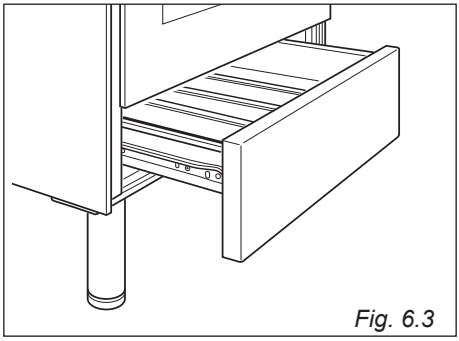


Fig. 6.3

REPLACING THE OVEN LAMP (MODELS WITH INCANDESCENT LAMP)

WARNING: Ensure the appliance is switched off and disconnected from the electrical power supply 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. 6.4).
- Unscrew and replace the bulb "**B**" with a new one suitable for high temperatures (300°C) having the following specifications: 220-240V, 50/60Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover.

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

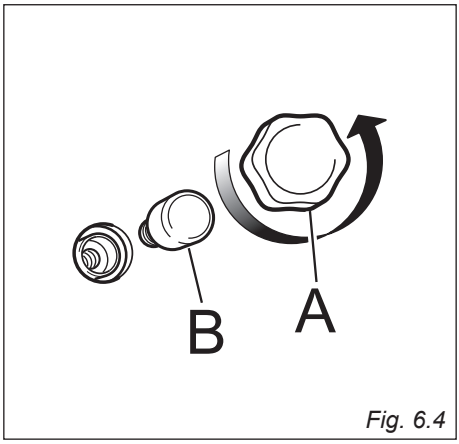


Fig. 6.4

REPLACING THE OVEN LAMP (MODELS WITH HALOGEN LAMP)

WARNING: Ensure the appliance is switched off and disconnected from the electrical power supply 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. 6.5).
- Replace the halogen lamp "**C**" with a new one suitable for high temperatures (300°C) having the following specifications: 220-240V, 50/60Hz and same power (check watt power as stamped in the lamp 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.

Note: Oven lamp replacement is not covered by your guarantee.

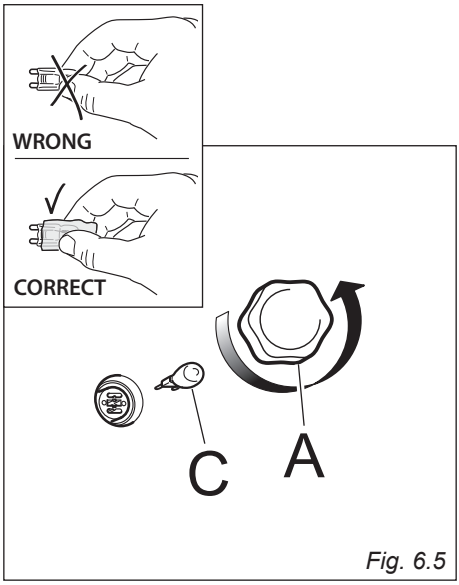


Fig. 6.5

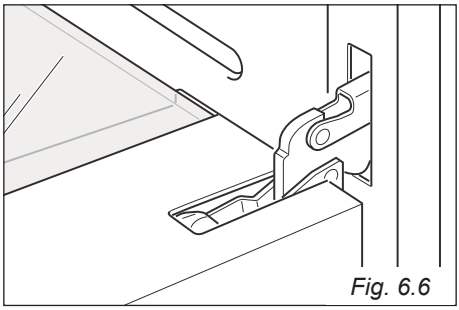


Fig. 6.6

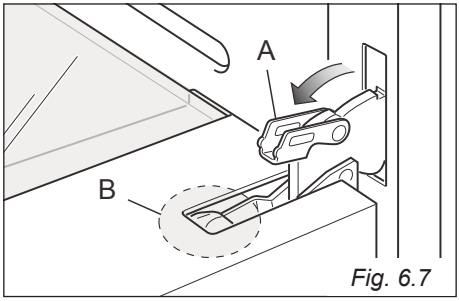


Fig. 6.7

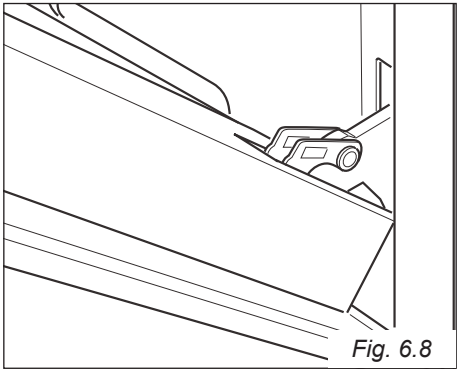


Fig. 6.8

REMOVING THE OVEN DOOR

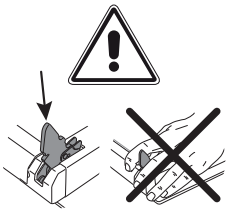
The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 6.6).
- Open the lever "**A**" completely on the left and right hinges (fig. 6.7).
- Hold the door as shown in fig. 6.9.
- Gently close the door (fig. 6.8) until left and right hinge levers "**A**" are hooked to part "**B**" of the door (fig. 6.7).
- Withdraw the hinge hooks from their location following arrow "**C**" (fig. 6.10).
- 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.



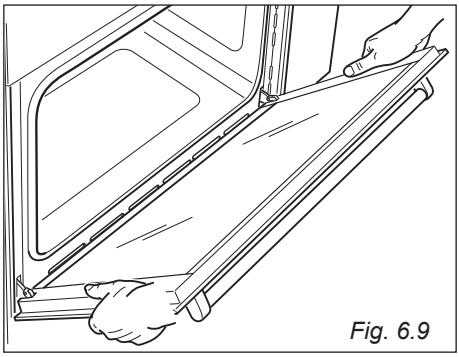


Fig. 6.9

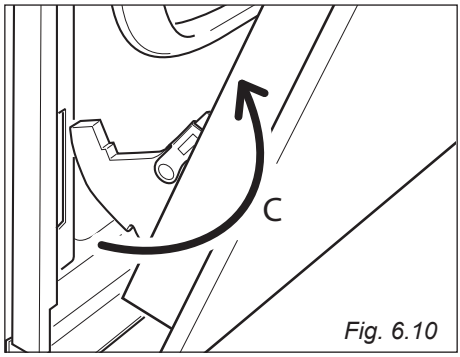


Fig. 6.10

CLEANING THE PANES OF GLASS

The oven door is fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner;

To clean the panes on both sides it is necessary to remove the inner pane as follows.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

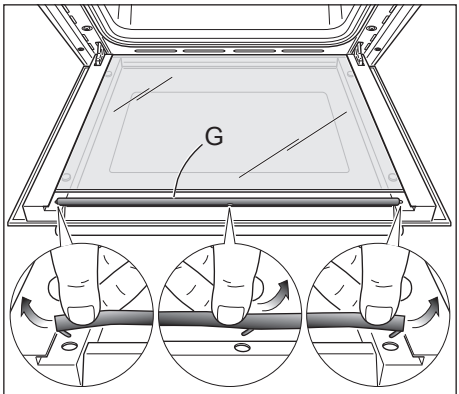


Fig. 6.11

REMOVING THE INNER PANE OF GLASS

1. Lock the door open:

- Open the door to the full extent (fig. 6.6).
- Open the lever "**A**" completely on the left and right hinges (fig. 6.7).
- Hold the door as shown in fig. 6.9.
- Gently close the door until left and right hinge levers "**A**" are hooked to part "**B**" of the door (figs. 6.7, 6.8).

2. Remove the inner pane:

- Remove the seal "**G**" by unhooking the no. 3 fixing hooks (fig. 6.11).
- Gently pull out the inner pane of glass (fig. 6.12).
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

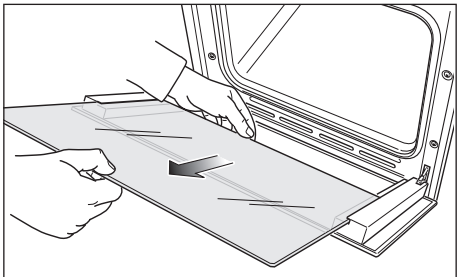


Fig. 6.12

REPLACING THE INNER PANE OF GLASS

1. Make sure the door is locked open (see fig. 6.8).
2. Replace the inner pane:

- Check that the four rubber pads are in place ("**D**" in fig. 6.13).
- Insert the pane in the left "**E**" and right **"F**" slide guides (fig. 6.14), and gently slide it to the retainers "**H**" (fig. 6.15).
- Reassemble the seal "**G**" in the correct way (fig.6.16) by hooking the no. 3 fixing hooks in the proper holes (fig. 6.17).
- Unlock the oven door by opening it completely and closing the lever "**A**" on the left and right hinges (fig. 6.18).

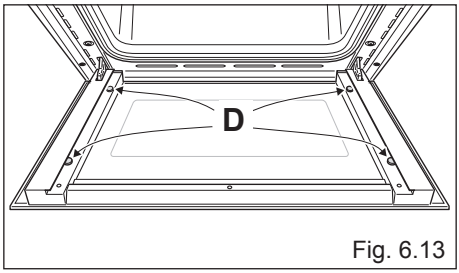


Fig. 6.13

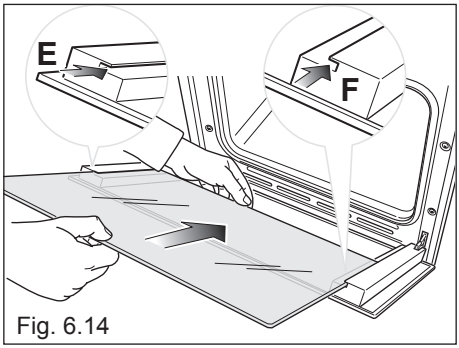


Fig. 6.14

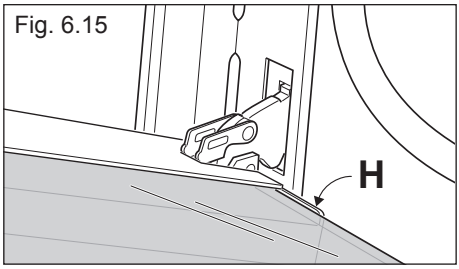


Fig. 6.15

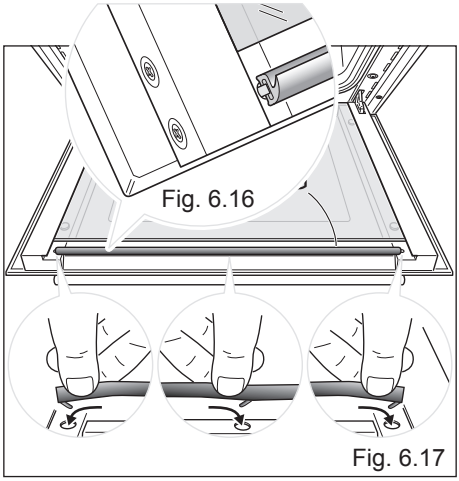
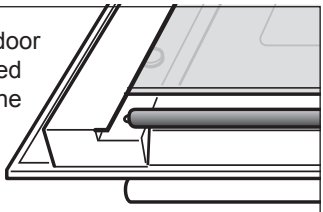


Fig. 6.16

Fig. 6.17



The oven door has a sealed gasket in the top part.

It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.

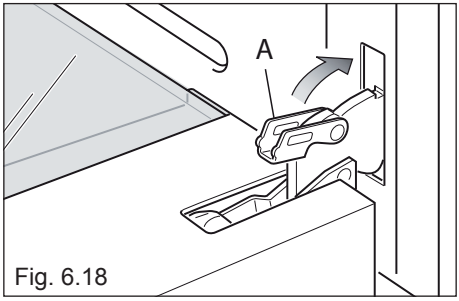


Fig. 6.18

Advice for the installer

IMPORTANT

- Cooker installation must only be carried out by QUALIFIED TECHNICIANS and in compliance with local safety standards. Failure to install the appliance correctly could invalidate any manufacturer's warranty.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Always disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the cooker.**

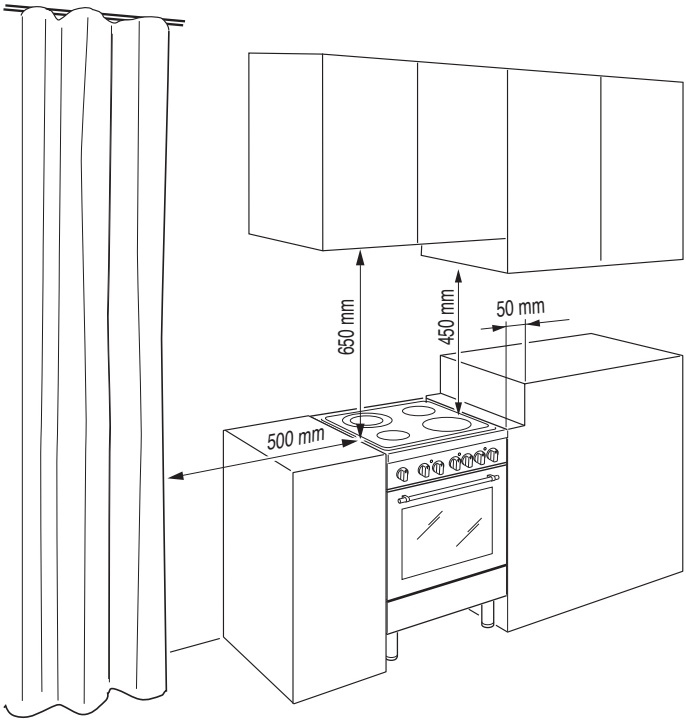
7 INSTALLATION

The installation conditions, concerning protection against overheating of the surfaces adjacent to the cooker, must conform to fig. 7.1.
The appliance must be kept no less than 50 mm away from any side wall which exceeds the height of the hob surface (fig. 7.1).
The appliance must be housed in heat resistant units.
The veneered syntetical material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.
Curtains must not be fitted immediatly behind appliance or within 500 mm of the sides.
If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

The appliance must be housed in heat resistant units.

The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75 °C above room temperature.

Do not instal the appliance near inflammable materials (eg. curtains).



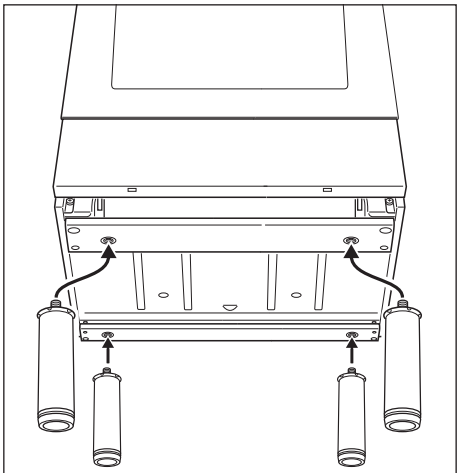


Fig. 7.2

FITTING THE ADJUSTABLE FEET AND LEVELLING THE COOKER

The adjustable feet must be fitted to the base of the cooker before use (fig. 7.2).
Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.
Fit the 4 legs by screwing them tight into the support base as shown in figure 7.2.

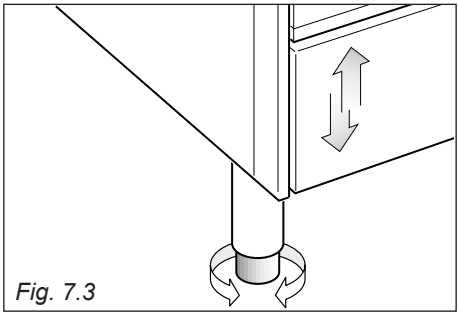


Fig. 7.3

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 7.3).

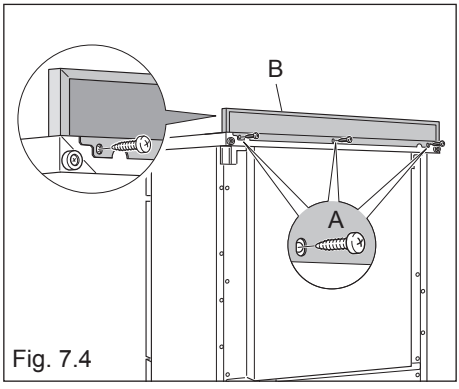


Fig. 7.4

FIXING THE BACKGUARD (SOME MODELS ONLY)

Before installing the cooker, assemble the backguard “**B**” .

The backguard “**B**” can be found packed at the rear of the cooker.

1. Before assembling, remove any protective film/ adhesive tape.
2. Remove the three screws “**A**” from the rear of the cooktop.
3. Assemble the backguard as shown and fix it by screwing the three screws “**A**”.

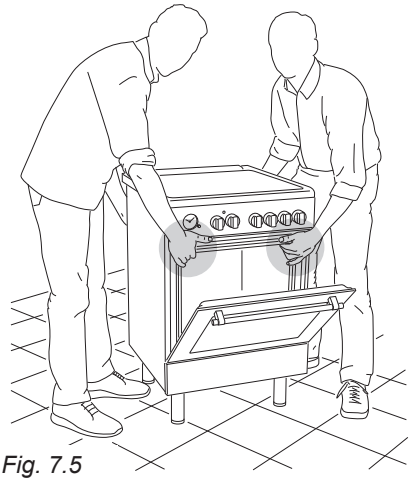


Fig. 7.5

MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 7.5).

WARNING

Be carefull: do not lift the cooker by the door handle when raising to the upright position (fig. 7.6).

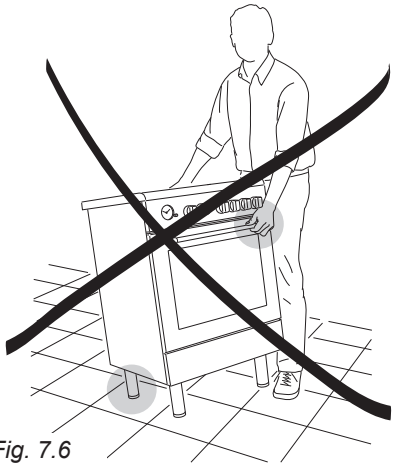


Fig. 7.6

WARNING

When moving cooker to its final position DO NOT DRAG (fig. 7.7).
Lift feet clear of floor (fig. 7.5).

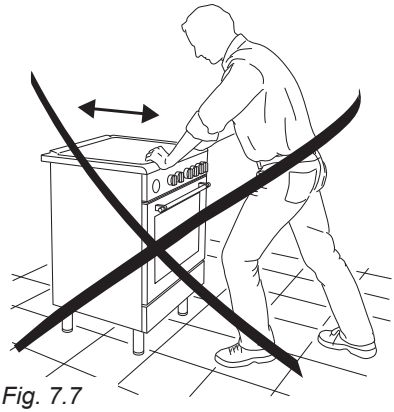


Fig. 7.7

ANTI-TILT BRACKET

Warning: This appliance must be restrained to prevent accidental tipping by fitting a bracket to the rear of the appliance and securely fixing it to the wall.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the 2 screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 7.8.
2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.
   Important! Before drilling the holes, check that you will not damage any pipes or electrical wires.
3. Loosely attach the anti-tilt bracket with the 2 screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 7.8.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.

   Attention!
   When sliding the cooker into place pay special attention not to trap the power supply cable in the stability bracket.

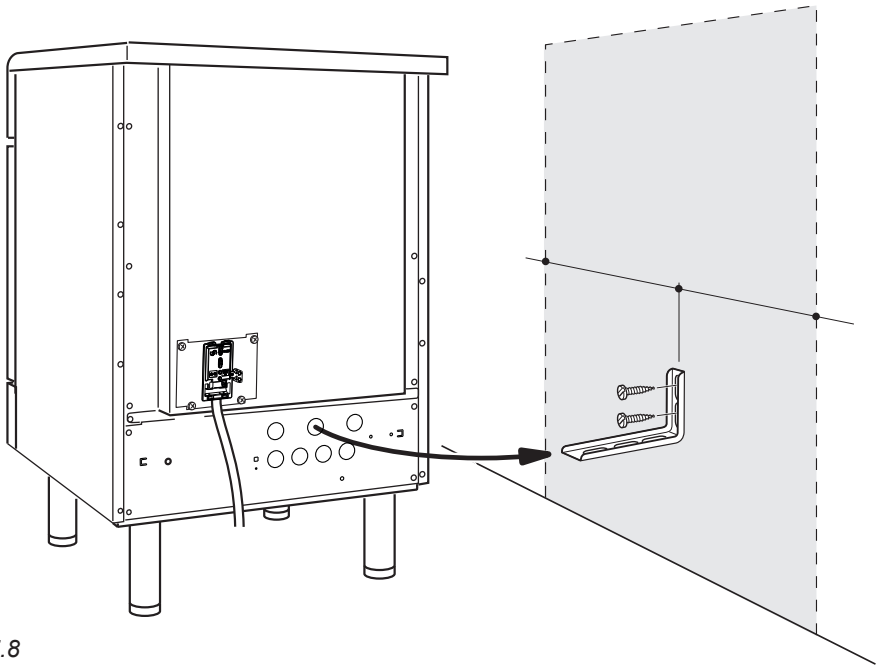


Fig. 7.8

8 ELECTRICAL SECTION

IMPORTANT: The cooker must be installed in accordance with the manufacturer's instructions.
Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

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

If the installation requires alterations to the domestic electrical system, call an expert.
He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

GENERAL

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The cooker can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the cooker has been installed, the switch must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable.

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

The connection of the appliance to earth is mandatory.
The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

CONNECTION OF THE POWER SUPPLY CABLE

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

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

- Unhook the terminal board cover "**A**" by inserting a screwdriver into the two hooks "**B**" (fig. 8.1). Open completely the terminal block cover "**A**".
- Unscrew the screw "**C**", then unhook the cable clamp "**D**" by inserting a screwdriver into the hook "**E**". Remove completely the cable clamp "**D**" (fig. 8.2).
- Connect the phase, neutral and earth wires to terminal board "**F**" according to the diagrams in fig. 8.2; the U bolts "**G**" (fig. 8.1) shall be used as indicated in the diagrams in fig. 5.2 (they are supplied already fitted to the terminals or inside the terminal board, behind the cover).
- Strain the feeder cable and block it with cable clamp "**D**" (by hooking hook "**E**" and screwing screw "**C**").
- Close the cover "**A**" of the terminal board "**F**" (check the two hooks "**B**" are correctly hooked).

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

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

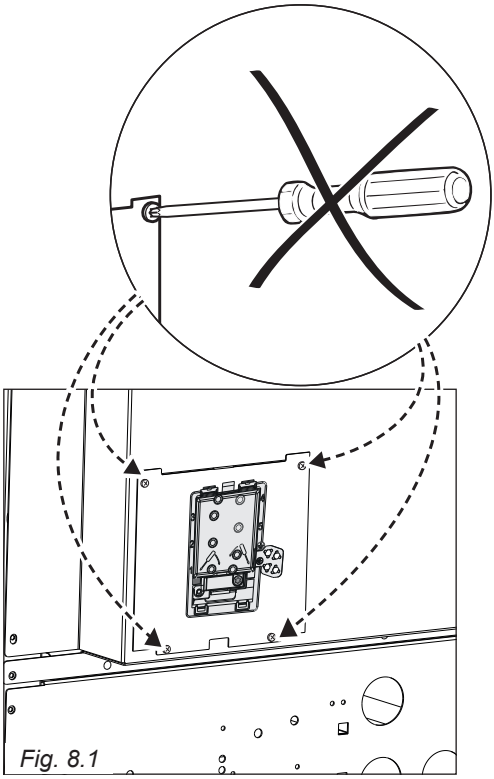


Fig. 8.1

FEEDER CABLE SECTION "Type H05RR-F or H05VV-F or H05V2V2-F"

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

(**) Connection with wall box connection.

– Diversity factor applied.

– A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.

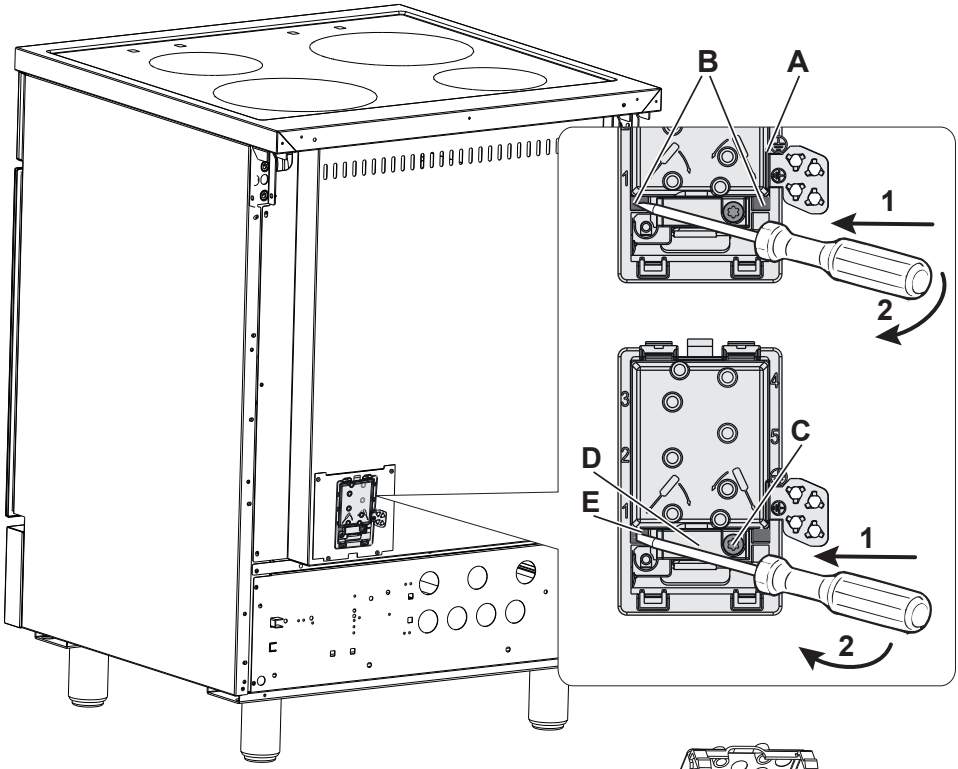

B
A
1
2
C
D
E
1
2

Fig. 8.2

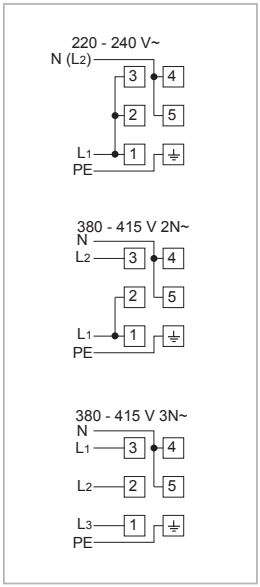
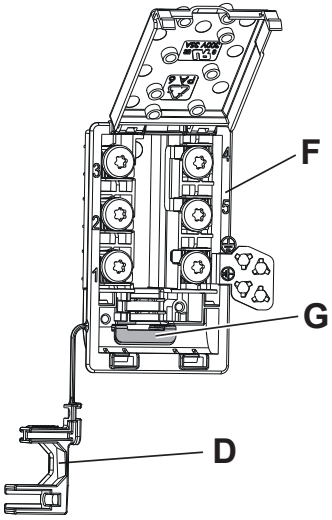

220 - 240 V~
N (L2)
L1
PE
380 - 415 V 2N~
N
L2
L1
PE
380 - 415 V 3N~
N
L1
L2
L3
PE

Fig. 8.3


F
G
D

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

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TALENT FOR COOKING

Made in Italy

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