

AU

## ELECTRIC BUILT-IN OVEN

installation  
and  
operating  
instructions

### Model No's

#### OWNER'S HANDBOOK

*NOTE TO INSTALLER:  
LEAVE THE OWNER'S GUIDE MANUAL WITH THE APPLIANCE.  
(Keep For Future Reference)*

## INDEX

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### RECORD HERE FOR EASY REFERENCE

Model ..... Colour .....

Serial Number ..... Installation Date .....

Dealer's Name and Address .....

## GENERAL WARNINGS

**Read carefully all the instructions contained in this booklet. It provides you with important information regarding the safe installation, use and maintenance of the appliance as well as useful advice for getting the best out of your oven. Keep this booklet in a safe place for future reference.**

The manufacturer pays particular attention when printing its instruction manual however misprints may occur. If the texts are unclear, please contact the service centre for explanations.

### **WARNING:**

Before using the appliance, do not forget to remove the protecting parts of the appliance. After removing the packing, check that the appliance is not damaged in any way. Be careful not to leave the packing materials (plastic sheeting, expanded polystyrene etc.) in reach of children, as they can be dangerous.

**IMPORTANT: do not use the oven door handle to move the appliance, such as when removing it from the packaging.**

### **WARNING**

**Remember ovens get hot: some parts naturally become very hot, notably the glass oven door and the protective strip. KEEP CHILDREN AWAY FROM Oven AT ALL TIMES AND WARN THEM ABOUT THE DANGER.**

**When connecting or using appliances connected to a plug near your oven KEEP THE MAINS CABLE FAR FROM HOT SURFACES OF THE OVEN.**



## **IMPORTANT**

This appliance must be used exclusively for cooking food and for no other purpose. Any other use of the appliance (such as heating a room) is incorrect and therefore dangerous. The manufacturer can not be considered responsible for possible damages arising from a wrong installation or incorrect.

- Installation and maintenance have to be done by qualified staff only.
- The appliance should only be used for the cooking of food and not for any other use.
- The safety of this appliance is assured only when it is correctly connected to a good system of pre-viewed grounding, like from the norms.
- When in use the appliance becomes very hot. Do not touch the heated elements inside the oven.
- Do not touch the appliance with humid or wet hands or feet.
- Do not use the appliance barefoot.
- Do not pull the feeding cable in order to detach the plug from socket.
- Do not leave the apparatus exposed to atmospheric agents (rain, sun and so on).
- Do not allow the appliance to be used by children.
- Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.

**Keep from sitting and put heavy objects on the oven door when it is open.**

**WARNING** - Accessible parts will become hot when in use.  
To avoid burns and scalds children should be kept away.

## **WARNING**

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. Young children and infirm persons should not be left unsupervised in the vicinity.

## **WARNING**

A steam cleaner is not to be used cleaning this appliances.

**The manufacturer reserves the right to make modifications that may be necessary and useful, without prejudicing essential safety and working features.**

**The manufacturer can not be considered responsible for possible damages arising from a wrong installation or incorrect use of the appliance.**

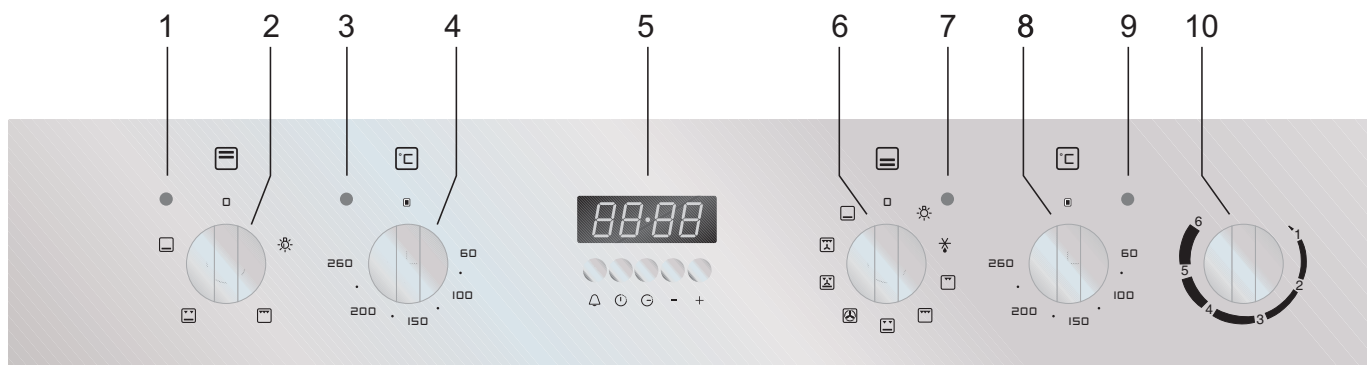
## APPLIANCE FEATURES

OVEN CAVITY	Oven mod. 88	Oven mod. 72	OVEN ELEMENTS POWER
Working sizes (mm) L x P x H	595 x 542 x 884	595 x 542 x 714	Static oven (kW) 2,2
Oven capacity (l) Static	34 lt	34 lt	Fan oven (kW) 2,1
Fan oven / MF	60 lt	49 lt	Grill (kW) 2,9
Supply voltage 220 - 240 V~			

**IMPORTANT:** The rating data plate is attached to the front of the oven.  
The appliance must be installed in accordance with the requirements of AS/NZS 3000.

## CONTROLS DESCRIPTION

1. Thermostat warning light (upper oven).
2. Functions selector (upper oven)
3. Warning light for functions selector (upper oven)
4. Thermostat (upper oven)
5. Clock digital programmer
6. Functions selector (lower oven).
7. Warning light functions selector (lower oven)
8. Thermostat (lower oven)
9. Thermostat warning light (lower oven)
10. Grill energy regulator (optional available only for some models)



**NOTE:** Pictures appearance and graphics are indicative only.

## INSTALLATION

We recommend that installation, connection and preparation of the cabinet are carried out by a qualified technician accordingly with the instructions of this booklet and with the installation requirements or regulations in force in the user's Country

### How to remove packing

After having removed internal and external packing ensure that the apparatus is intact and not damaged. If you are not sure do not use the oven, and call your Retailer.

Some points are protected with a plastic coating.

It is absolutely necessary to eliminate this covering before using the appliance.

**The elements used for packing (cardboard, bags, polystyrene, cards) must be kept away from children because they are a potential source of danger.**

**Installation, regulation, transformation, maintenance should only be done by qualified personnel only.**

### LOCATING IN KITCHEN FURNITURE

It's necessary that the furniture has suitable features see pict. 2 for mod. **88** (oven dimensions 595 x 542 x 884 mm) and 2/1 for mod. **72** (oven dimensions 595 x 542 x 714 mm).

### (FIXING) CONNECTION

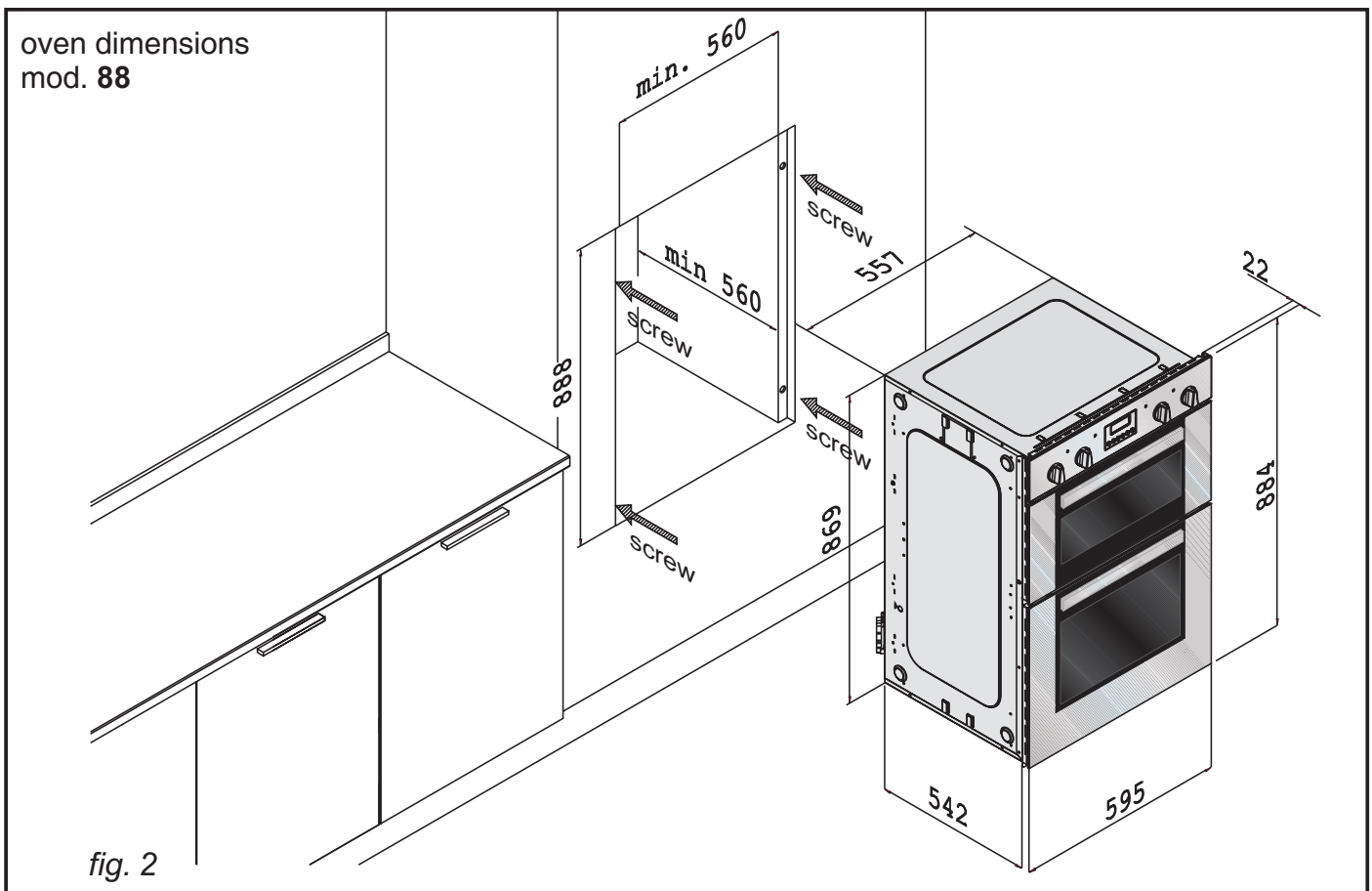
After having built the oven in the furniture, open the door and fix the oven frame in the furniture with four screws sideways (2 each side), screwing them in the holes, as indicated in fig. 2 for mod. **88** (oven dimensions 595 x 542 x 884 mm) and 2/1 for mod. **72** (oven dimensions 595 x 542 x 714 mm).

### ATTENTION:

Adjacent boards have to be made of heat resistant material and the glues have to be resistant to 100 °C. temperatures.

At the end of mounting contacts to electric components have to be impossible.

Protections have to be removable only with the help of a tool.



oven dimensions  
mod. 72

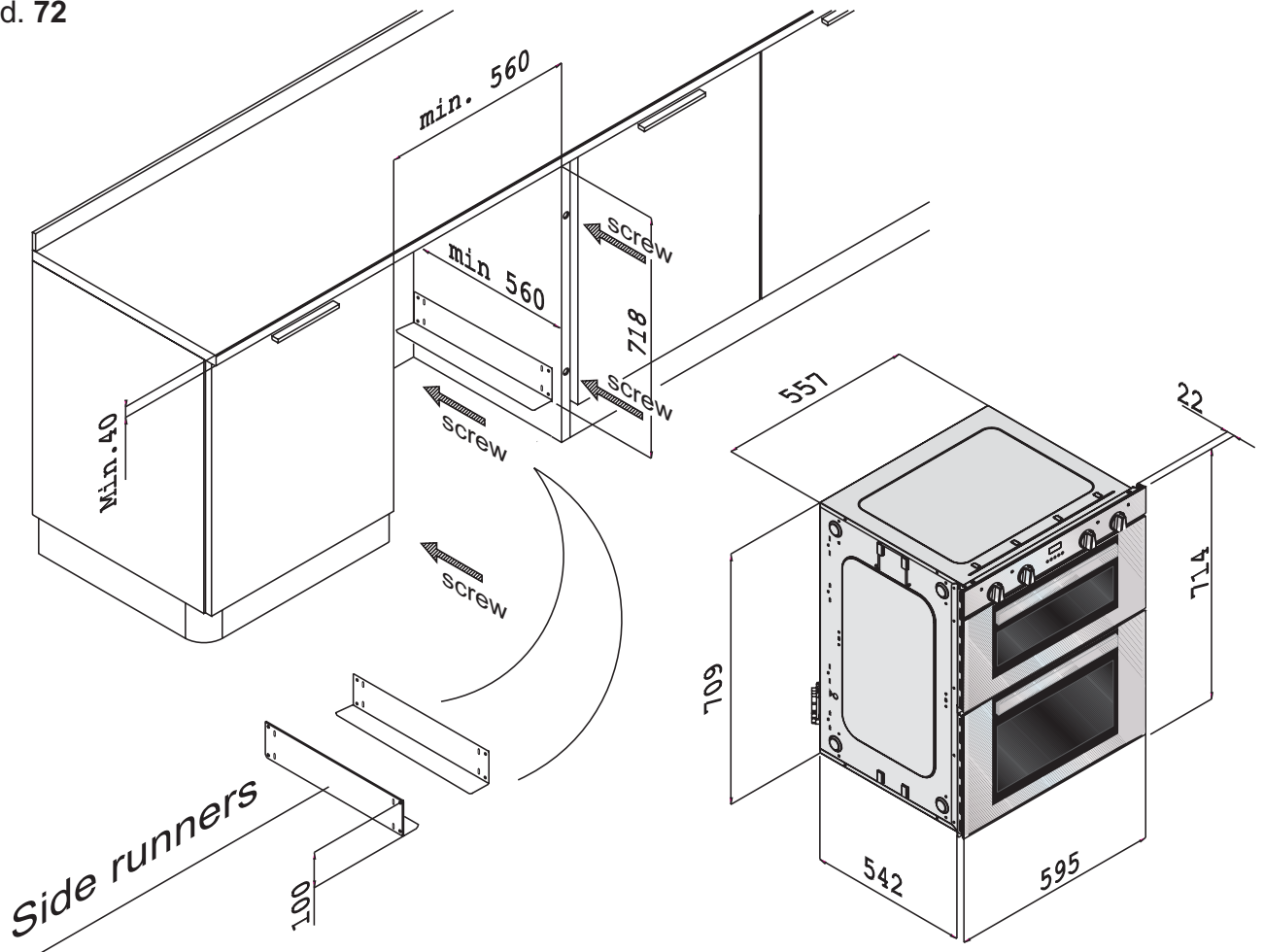


fig. 2/1

## ELECTRICAL CONNECTION

The appliance must be installed by a qualified technician accordingly with the instructions of this booklet and with the installation requirements and regulations in force in the user's Country.

Means of disconnection shall be provided in the fixed wiring in accordance with the Australian wiring rules.

**This appliance must be earthed by law. Before connecting the appliance to the electrical supply, check that the earth system in your house is working correctly.**

Check that unit voltage and power, marked on the rating plate applied on the appliance, are correct for the supply. It is necessary that the feeding network is protected by a powerful switch able to disconnect completely the network with a contacts separation of at least 3 mm. **Be sure that the earth wire green/yellow is not interrupted by the switch.**

### WARNING: THIS APPLIANCE MUST BE EARTHED

#### Connecting the mains cable

Open the mains terminal block cover as shown, unscrew the cable clamp «A» and unscrew (not fully) the screws in the mains terminal block which secure the three wires of the mains cable.

Fit the cable and refit the cable clamp «A» .

### IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOW.....EARTH

BLUE.....NEUTRAL

BROWN .....LIVE

Cable type H05RR-F 3x4 mm<sup>2</sup> .

It is recommended that the power outlet be a dedicate circuit for use with the oven only. Locating the power outlet directly behind the oven is not recommended.

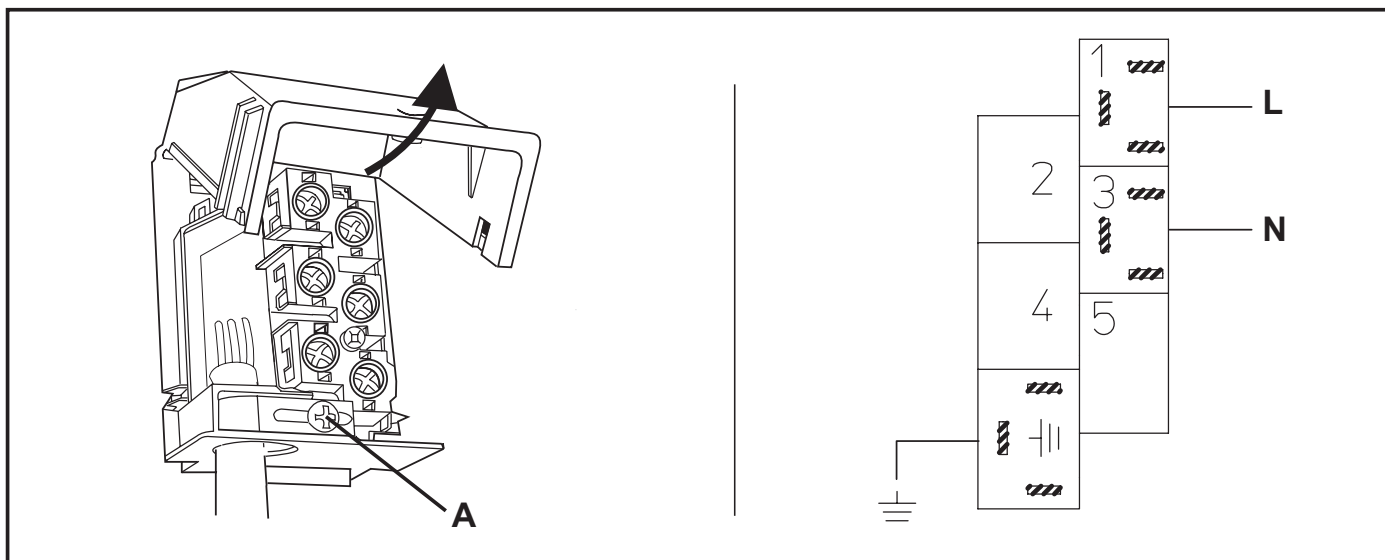
### Warning:

**This appliance MUST be earthed.**

This appliance must not be connected integrally with any appliance on the same sub-circuit.

Be sure that:


- earth wire is not interrupted by the switch.
- easy access to the switch is ensured once the appliance is installed
- the supply cable not comes in contact with any component the temperature of which exceed the ambient temperature by 50 °C and with sufficient length for allowing any subsequent removal of the unit.
- once connected the appliance is working correctly.



## HOW TO COOK




- Several parts are protected with a special anti-scratch film. REMOVE IT BEFORE USE.
- Before cooking in the first time we recommend that the oven should be operated at 200° C for 30 minutes to remove any manufacturing greases and odours.
- This oven is for domestic use only.
- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or part of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.
- This oven is always used with CLOSED DOOR for all the cooking functions (Grill included).

### Oven light

The symbols present on the oven control knob are different according to the models. The first function common to all is the oven light bulb switching on, identified by the symbol  . Once selected, the bulb light is on during other oven functions.









## (upper oven) COOKING FUNCTIONS

Using the oven selectors it is possible to set the following functions.

Cooking mode indicators	temperature °C min 60 max 260	<b>Note: the oven must be used with the door closed</b> All functions will start after selecting the oven temperature with the thermostat knob.
	<b>60 ÷ 200</b>	<b>Total grill</b> This function switches on both top elements to radiate heat directly over the foods. This function can be used between 60 and 200°C. For the multifunction oven, set knob controls the energy regulation optional available only in some model of the grill to the position 6. Turning this knob you can select a gradual variation of the grill cooking temperature.
	<b>60 ÷ 260</b>	<b>Natural convection</b> Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 60 and 260°C.
	<b>60 ÷ 260</b>	<b>Lower heating element</b> This function is particularly suitable for cooking from the bottom, heating food and sterilizing glass jars. It is also indicated for food requiring long, slow cooking, e.g. casseroles. This function can be used between 60° and 260°C.

## (lower oven) COOKING FUNCTIONS

Using the oven selectors it is possible to set the following functions.

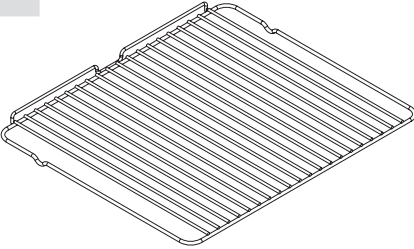
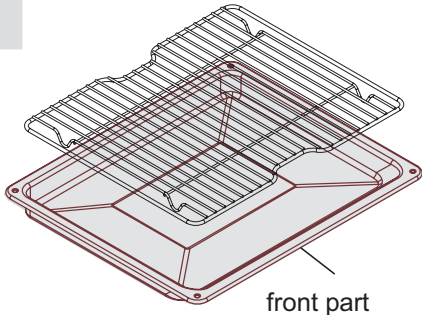
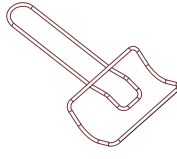
Cooking mode indicators	temperature °C min 60 max 260	<b>Note: the oven must be used with the door closed</b> All functions will start after selecting the oven temperature with the thermostat knob.
		<b>Defrosting with fan</b> The air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration.
	60 ÷ 200	<b>Medium grill</b> This function operates the top central element which radiates heat directly over the foods. This function can be used between 60 and 200°C.
	60 ÷ 200	<b>Total grill</b> This function switches on both top elements to radiate heat directly over the foods. This function can be used between 60 and 200°C. For the multifunction oven, set knob controls the energy regulation optional available only in some model of the grill to the position 6. Turning this knob you can select a gradual variation of the grill cooking temperature.
	60 ÷ 260	<b>Natural convection</b> Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 60 and 260°C.
	60 ÷ 260	<b>Fan oven</b> Both the fan and the circular heating element operate together. The hot air adjustable between 60 and 260°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries.
	60 ÷ 260	<b>Fan-assisted natural convection</b> The top and bottom elements and fan are all on. This is the normal cooking method, excellent for a variety of foods. It produces good results for cooking on one level; ideal for biscuits, cakes and canapés with the temperature adjustable from 60 to 260 C.
	60 ÷ 200	<b>Fan assisted total grill</b> The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat between 60 and 200°C. The fan assisted grill replaces perfectly the turnspit. You can obtain very good results also with large quantities of poultry, sausage, red meat. For the multifunction oven, set knob controls the energy regulation optional available only in some model of the grill to the position 6. Turning this knob you can select a gradual variation of the grill cooking temperature.
	60 ÷ 260	<b>Lower heating element</b> This function is particularly suitable for cooking from the bottom, heating food and sterilizing glass jars. It is also indicated for food requiring long, slow cooking, e.g. casseroles. This function can be used between 60° and 260°C.

Oven cooking chart							
	Function	Level		Oven mod. 88		Oven mod. 72	
		mod. 88	mod. 72	°C	Minutes	°C	Minutes
<b>Meats</b>							
Roast veal	Fan oven	4	3	190	130	190	120
Roast pork	Fan oven	4	3	190	130	190	100
Filetto di manzo	Grill	260	260	230	6 + 6	230	6 + 6
<b>Poultry</b>							
Roast chicken	Grill	260	260	230	85/90	230	85/90
<b>Scones</b>	Fan oven	3/5	1/3	190	20/22	180	20
<b>Bread</b>	Fan oven	4	3	180	25/30	180	25/30
<b>Pastres</b>							
Biscuits	Fan oven	3/5	1/3	200	15	200	14
Sponge cake	Fan oven	4	3	150	50	150	45
Small cake	Fan oven	4	3	160	25	150	35
<b>Cakes</b>							
Apple-pie	Fan oven	4	3	190	45	170	43

The values shown (temperatures and cooking times) are approximate and may vary depending on the type of meat and its thickness.

## DESCRIPTIONS OF ACCESSORIES

### Oven accessories

<p><b>A</b></p> 	<p><b>B</b></p> 	<p><b>C</b></p> 
<p>A = wire shelves</p>	<p>B = Drip dray (optional)</p>	<p>D = Grill pan set</p>

#### NOTE: oven shelves

The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

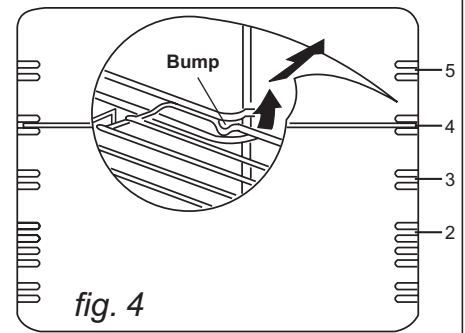
When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

**To remove the shelves from the oven**, pull them forward you, tilt front end upward and pull them out.

**To replace**, it in the opposite manner as before.

**Install shelves by locating them in the horizontal guide rails on the oven walls.**  
**The raised portion of the shelf is to be facing the rear wall of the oven (fig. 4).**

**Warning:** the positions for shelves are



#### Warning

Always set the grill grid in the highest possible rack (but not too close to the heating element: fatty foods get smoke and may start a fire) place a pan in the lowest possible rack for collecting juice. If a grease fire should occur in a pan put out the flame placing a lid on the pan: **NEVER THROW WATER ON A GREASE FIRE.**

#### COOLING MOTOR

Some models are equipped with tangential cooling motor.

## DIGITAL PROGRAMMING (fig. 5).

### DIGITAL PROGRAMMING

If the oven fitted with this accessory (see pict. 1 at the end of this handbook) it has the following functions:

Clock (you can set it with 2 and 3 keys)

Minute-counter (you can set it with key 1)

Cooking time (you can set it with key 2)

Cooking end (you can set it with key 3)

Time regulation: "back" (you can set it with key 4)

Time regulation: "forward" you can set it with key 5).

Digital display "D" indicates hour, cooking end and cooking length times.

#### Time setting

After electric connection or after a current leakage, the display shows the following at the same time: "AUTO" and "0,00".

Press and release together the keys 2 and 3 within 4 seconds, proceed with the setting of the exact hour, pushing 4 and 5 keys. At the end of the setting no symbols are on.

#### Minute-counter

Push key 1 and select cooking time through keys 4 or 5 ☒ symbol lights up. At the end of time set, alarm switches on and ☒ symbol, blinks. After having switching off the alarm, this symbol disappears.

#### Semi-automatic operation (cooking length)

Push key 2 and set cooking length time with key 5, symbols "AUTO" and ☐ lights up.

Set the thermostat knob on required temperature and "function"

knob on required kind of cooking.

When the set time has expired, ☐ symbol switches off, "AUTO" symbol blinks and alarm sounds.

#### Semi-automatic operation (end cooking)

Push key 3 and set end cooking with key 5, symbols "AUTO" and ☐ lights up.

Set now thermostat knob on required temperature and function knob on required kind of cooking.

When set hour is reached, ☐ symbol switches off "AUTO" symbol blinks and alarm sounds.

#### Automatic operation (postponed cooking)

At first, it's necessary to program cooking length (key 2).

Symbols "AUTO" and ☐ light up.

Then, you have to program time for cooking end. (key 3).

☐ symbol switches off as previously described.

Set thermostat knob on required kind of cooking.

Symbol ☐ lights up again when cooking starts.

When time of cooking has expired symbol ☐ switches off and symbol "AUTO" flashes.

Then alarm sounds.

#### Acoustic signal / Alarm

The acoustic signal sounds at the end of a specific programming and it stays on for about 2 minutes.

If you need to stop it before this period of time, you have to push one of the functions buttons.

#### Program beginning and check

Programme starts in about 4 seconds from time indicated.

It is possible to check time remaining by pushing ☐ button.

#### Correction or erasure of set program

The program can be corrected in at any time by pushing programming button before and after keys Nr. 4 or 5.

The erasure of a programme can be done correcting set time and bringing it to "0,00" value.

By deleting time of working, you automatically delete the end of working and vice versa.

Oven automatically stops and "auto" symbol blinks time cannot be corrected when automatic program is on.

## HOROLOGE LED (fig 6)

### Features

24 hours clock with automatic programme and minutes counter.

### Functions

Cooking time, cooking end time, manual position, clock, minutes counter, times to be set up to 23 hours 59 minutes.

### Display

4-figures, 7-segments display for cooking times and time of day.

Cooking time and manual function = saucepan symbol

Automatic function = AUTO

Minutes counter = bell symbol

The symbols light up when the corresponding functions are selected.

### Setting

To set, press and release the desired function, and within 5 seconds set the time with + and - buttons.

### Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with + or -.

The AUTO and cooking time symbols light up continuously.

The relay switches on immediately. When the cooking end time corresponds to the time of day, the relay and cooking time symbol switch off, the sound signal rings and the AUTO symbol flashes.

### Tasto + e -

+ and - buttons.

The + and - buttons increase or decrease the time at a speed depending on how long the button is pressed.

### Setting the time

Press any two buttons (cooking time, end time, minutes counter) at the same time, and + or - button to set the desired time. This deletes any previously set programme. The contacts are switched off and the AUTO symbol flashes.

### Manual use

By pressing the manual button the relay contacts switch on, the AUTO symbol switches off and the saucepan symbol lights up.

Manual operation can only be enabled after the automatic programme is over or it has been cancelled.

### Automatic use

Press the cooking time or end time button to switch automatically from the manual to the automatic function.

### Semi-automatic use with end time setting

Press the end time button. The time of day appears on the display. Set the cooking end time with + button. The AUTO and cooking time symbols light up continuously.

The relay contacts switch on. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. When the cooking time is up, the AUTO symbol flashes, the sound signal rings and both the relay and the cooking time button switch off.

### Automatic use with cooking time and end time setting

Press the cooking time button and select the length of the cooking time with + or - button.

The AUTO and cooking time symbols light up continuously. The relay switches on.

By pressing the cooking end time button the next cooking end time appears on the display.

Set the cooking end time with + button. The relay and the cooking time symbol switch off.

The symbol lights up again when the time of day corresponds to the cooking start time. When the cooking time is up, the AUTO symbol flashes, the sound signal rings, the cooking time symbol and the relay switch off.

### Minutes counter

Press the minutes counter button and set the cooking time with + or - button.

The bell symbol lights up when the minutes counter is operating. When the set time is up, the sound signal rings and the bell symbol switches off.

### Sound signal

The sound signal starts at the end of a programme or of the minutes counter function and it lasts for 15 minutes.

To stop it, push any one of the functions buttons.

### Start programme and check

The programme starts 4 seconds after it has been set.

The programme can be checked at any time by pressing the corresponding button.

### Setting error

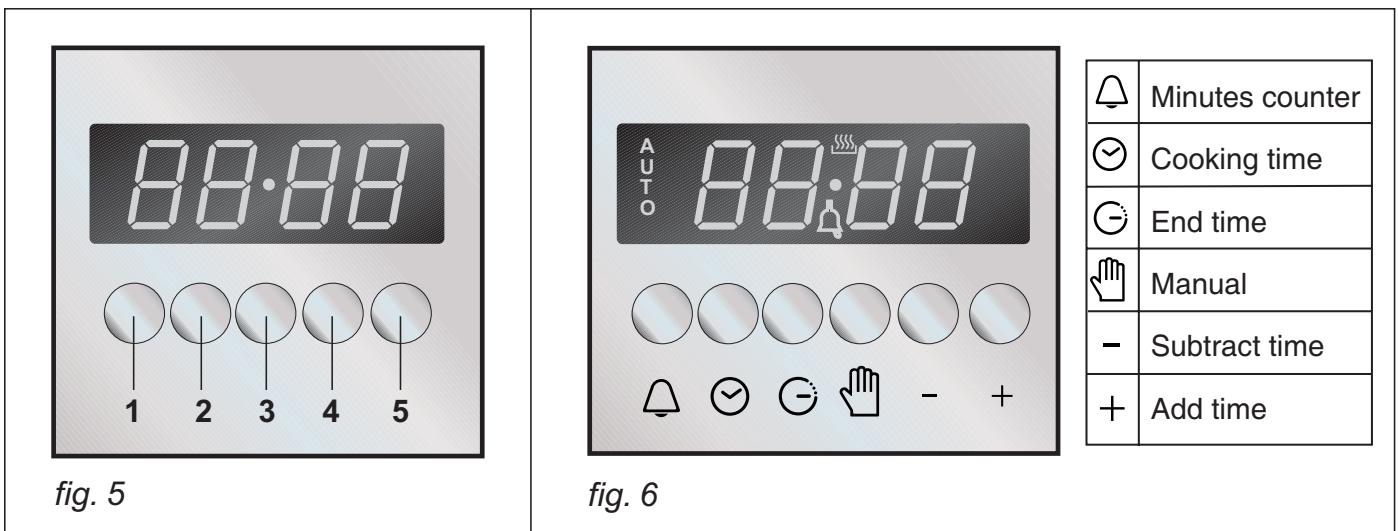
A setting error is made if the time of day on the clock falls within the cooking start and end times.

To correct the setting error, change the cooking time or cooking end time. The relays switch off when a setting error is made.



### Cancelling a setting

To cancel a setting, press the cooking time button and then press the - button until 00 00 appears on the display.

A set programme will automatically cancel on completion.

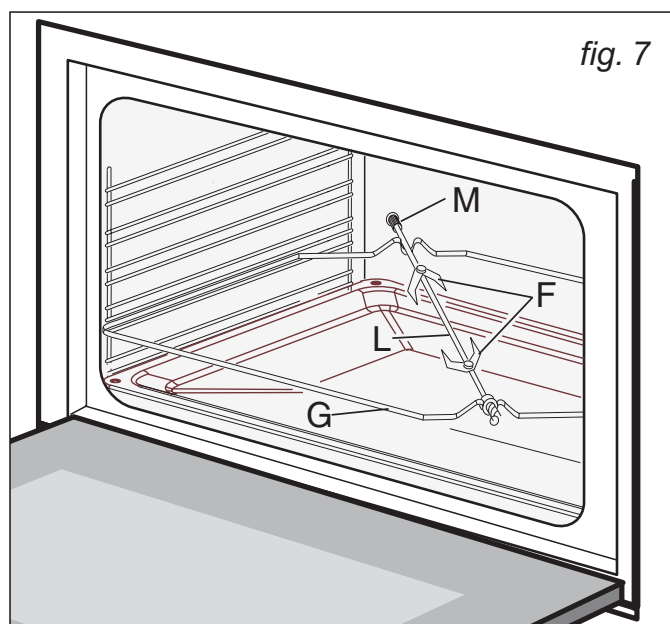


## TURNSPIT (optional)

The turnspit, marked with the symbol  is an optional available only in some models. Its symbol is next to the oven function symbols, for example  when selecting the function grill” the “turnspit” will automatically operate too.

### Use of the turnspit .

- Thread the chicken or the cubes of meat for roasting on below spit **L**, ensuring that it is gripped safely between the two forks **F** (fig. 7).
- Put the spit on support **G** .
- Put support **G** completely into the oven.
- Fit the end of the spit into the motor **M** at the back of the oven
- Place the oven tray with a little water on the lowest shelf of the oven.
- Close the oven door.
- When removing the spit, wear oven mitts and pull out support **G**.



## CLEANING AND MAINTENANCE

Cleaning should be carried out when the appliance is COOL AND SWITCHED OFF AT THE MAINS SUPPLY. Always clean off spillage as quickly as possible to prevent burning on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth. Do not use abrasives, caustic pastes or sprays, coarse cleaning pads or powders. Do not use excessive water when cleaning your oven in order to avoid water passing through clefts into the back of controls panel or of the unit.

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

**A steam cleaner is not to be used for cleaning this appliance .**

The oven accessories (shelve, grid, oven shelf carriers) and the oven door also, can be removed for easier washing, to be done with a mild detergent solution. The slots in the front of the appliance for the passage of the air must carefully kept un-obstructed for an efficient cooling of the unit.

**When installing the oven shelf ensure the raised lip on the shelf is located at the rear of the oven and that the lip is pointing upwards.**

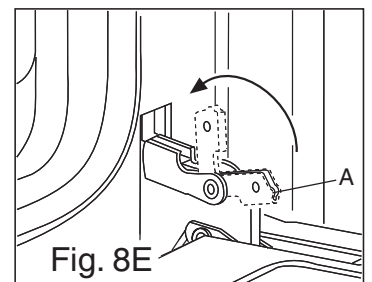
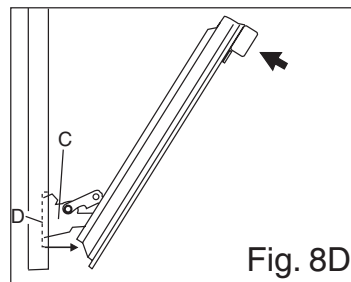
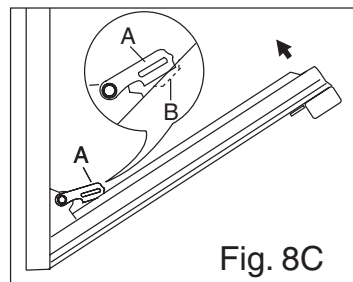
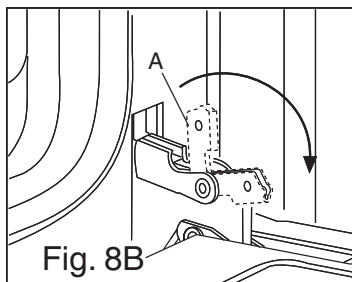
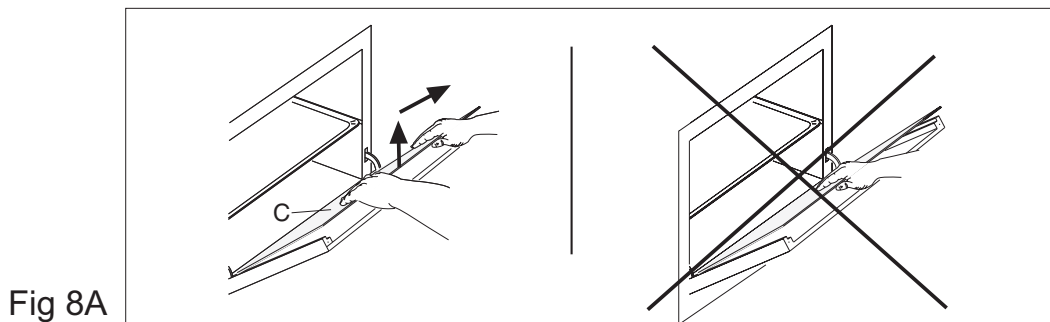
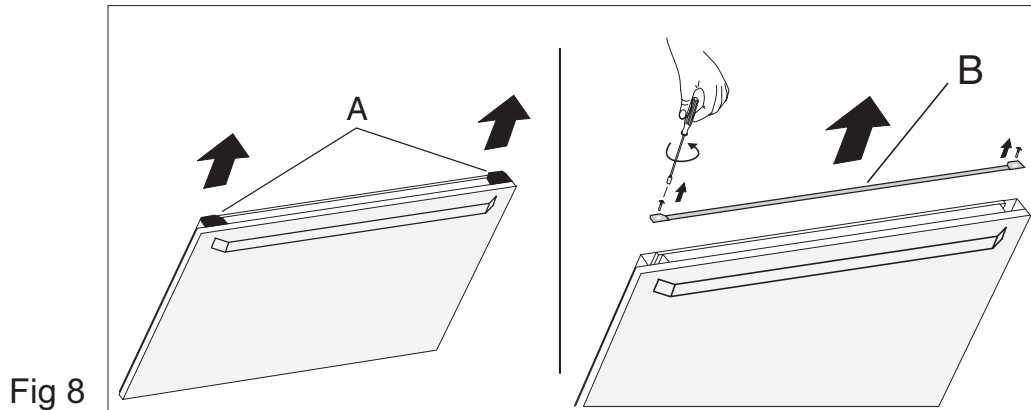
**Install shelves by locating them in the horizontal guide rails on the oven walls.**

**The raised portion of the shelf is to be facing the rear wall of the oven.**

## Removal of oven door

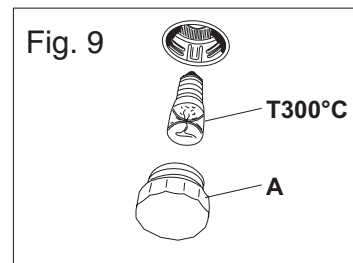
To make cleaning easier, remove the oven door as follows:

- 1) open the door halfway and remove the glass stoppers **A**, the profile **B** (as shown in fig. 8) and the glass **C**, as shown in fig. 8A.
  - 2) open the oven door completely.
  - 3) flip the hinge hooks "A" outwards (see fig. 8B).
  - 4) shut the oven door slowly until it reaches hooks "A", making sure these are locked into slots "B" of the oven door, as shown in fig. 8C.
  - 5) Using both hands, push the oven door lightly inwards, to enable the door hinges "C" to come away from the slots "D" (see fig. 8D) and pull the door towards you until it is released from the oven.
- After cleaning it, reposition it correctly following the above steps in the reverse order and flipping hooks "A" inwards before you shut the oven door (fig. 8E).



### Oven bulb replacement (fig. 9)

Switch off your oven and isolate the power. When the oven is cool, reach the light glass cover and unscrew it as shown in fig. 9. Replace the bulb with a new one with the same specifications and screw the cover back until is hand tight. Bulb replacement is not covered by your Guarantee.



## Servicing informations

Before calling the service be sure you know how to operate your oven: it may help you in explaining the malfunction to the serviceman and check that there is not a power cut (with the fuse still working). When you call for service or order parts do not forget to give:

- model of your oven
- serial number
- colour (when in enamelled version)
- part name or/and description of the problem
- your full name, address, home phone number, (or/and business phone number if appropriate).

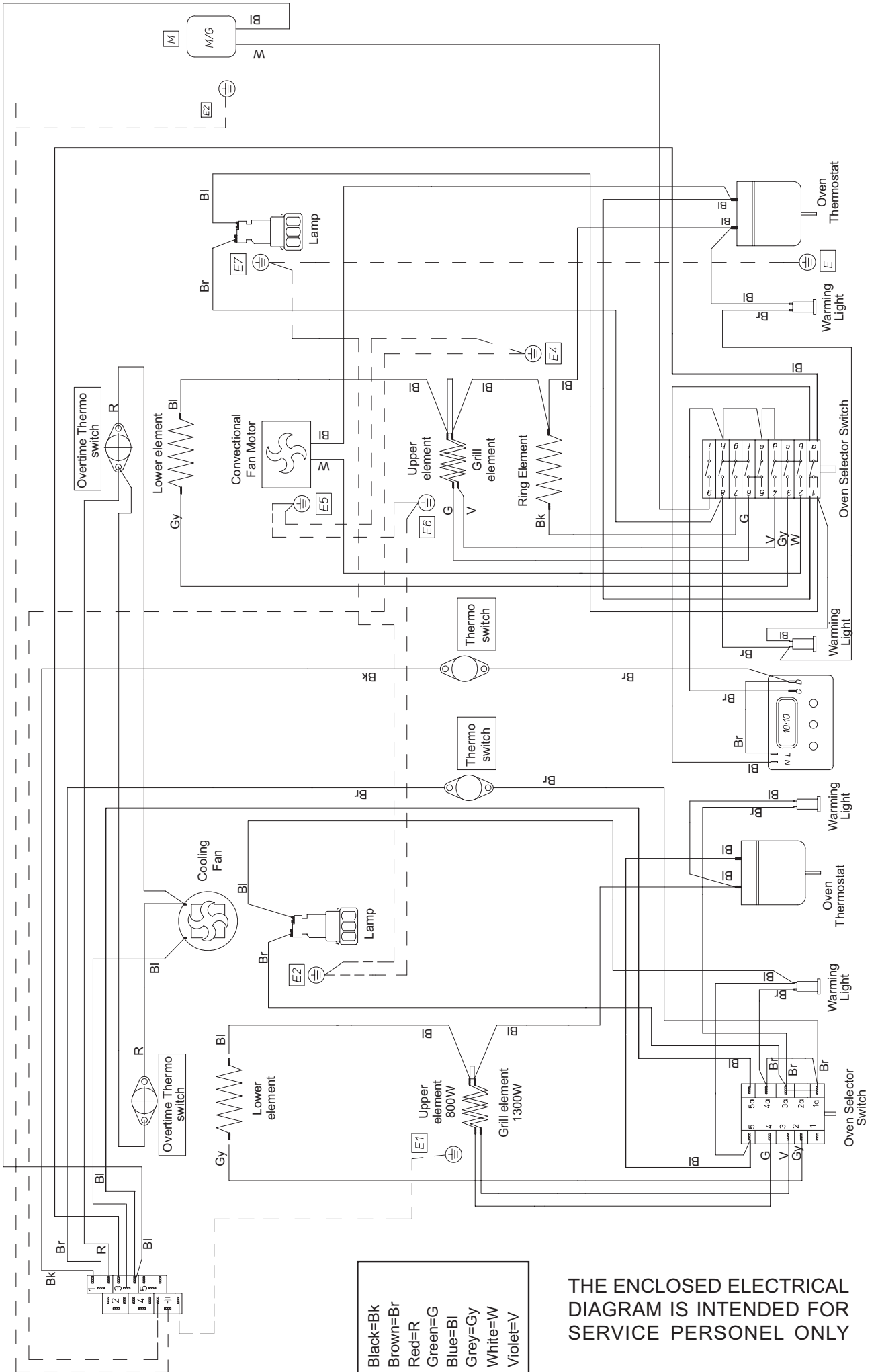
### ENVIRONMENTAL NOTES

#### Disposal of packaging materials

Do not dispose of packaging materials with normal household waste. These materials are recyclable and should be sorted (e.g. cardboard, plastic sheeting, polystyrene) and disposed of in accordance with local regulations.

- The only proper use of this appliance is that for which it was expressly designed, as a “cooking appliance”.

# Oven electrical diagram



# Oven electrical diagram (grill energy regulator)

