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- Ⓜ **IT** **Cucina con forno elettrico**
 - Ⓜ **ES** **Cocina con horno de eléctrico**
 - Ⓜ **GB** **Cooker with electric oven**

Istruzioni per l'uso
Instrucciones para el uso
Instructions for use

A number of fundamental rules must be observed when any electrical appliance is used:

- Never touch the appliance with wet or damp hands or feet.
- Never leave the appliance exposed to the weather (rain, sunlight, etc.).
- Never allow children or anyone with impaired capacities to use the appliance unsupervised.
- Never remove the plug from the mains socket by pulling on the power lead.

During and after use of the oven, the glass on the outside of the door is quite hot; keep children away to avoid accidents.

While the grill is in operation the parts inside the oven become very hot; keep children well away.

Before using the oven for the first time, heat it to the maximum temperature to burn off any oily residues which might generate unpleasant smells.

Before cleaning and maintenance, disconnect the cooker from the electrical mains supply, or disconnect the plug or turn off the system master switch.

If the cooker breaks down or malfunctions, switch it off, turn off the gas tap and do not tamper with it. Never try to repair it yourself. Repairs not done properly may be dangerous. Contact your service centre.

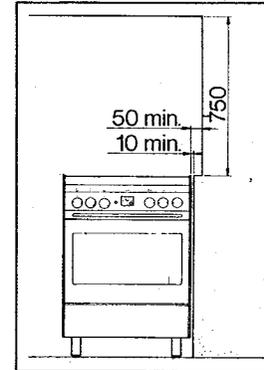
When disposing of an old cooker, take care to make parts which may be dangerous unusable, paying special attention to protecting children at play.

In order to operate correctly, gas appliances require proper ventilation. Make sure during installation that the requirements indicated in the "room ventilation" section are complied with.

The cooker must be installed by an authorized technician in accordance with the current regulation.

Important: any adjustments, maintenance, etc. must be carried out with the appliance disconnected from the electricity supply.

Positioning



Protection against fire and permitted use:

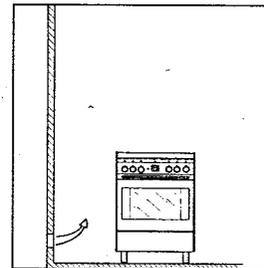
This cooker has type X protection against overheating and may be placed close to vertical surfaces no higher than the hob surface (we recommend a minimum distance of 10 mm).

In case of installation next to tall kitchen units, the minimum recommended gap is 50 mm.

Also ensure that any horizontal surface (such as a shelf) installed above the cooker is at least 750 mm above the hob.

The back wall and adjacent surfaces must withstand temperatures 65°C above room temperature.

Room ventilation



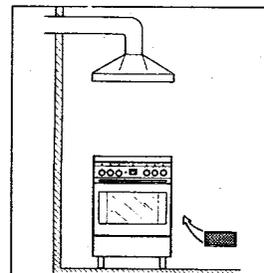
Caution - This cooker may only be installed and operated in rooms permanently ventilated in accordance with current regulations .

For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room.

Air must flow directly into the room through openings in its outside walls.

These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point.

If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk.



Discharge of combustion gases

The room must have a system for the discharge of the combustion gases outdoors, consisting of hoods connected directly to a chimney or outdoors. If use of a hood is not possible, an electric fan must be provided, mounted on an outside wall or window.

Electrical connection

Check that the voltage and rating of the house's power supply line meet the voltage and power specifications on the rating plate (inside the bottom door or on the back of the cooker).

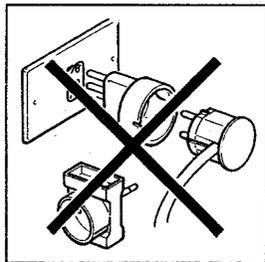
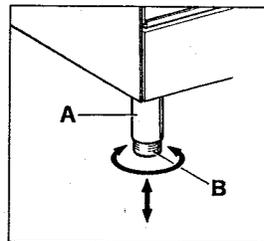
It is absolutely essential to earth the appliance. To ensure this, the power lead plug and the socket to which it is connected must be of the same type. Before connecting, check that the earth circuit is in good condition.

Our company declines all responsibility for any injury or damage caused by failure to earth the appliance or a defective earth circuit.

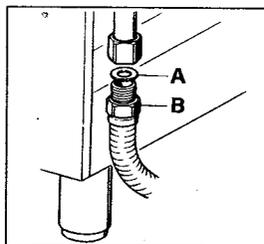
On installation, an omnipolar circuit breaker with breaking distance between contacts of at least 3 mm must be installed at an easily accessible point on the appliance power supply line, close to the cooker itself.

Important - If the power supply lead has to be replaced, the wires in the new cable must have gauge at least 1.5 mm² (3 x 1.5 cable). Make sure that the earth wire (yellow/green) must be at least 20 mm longer at the end to be connected to the appliance.

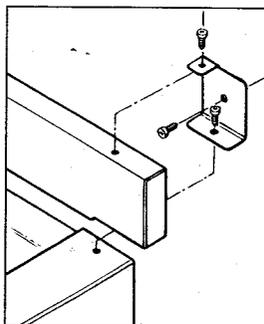
Never use reductions, adaptors or by-passes since they may cause heating or burns.

**Fitting the feet**

Remove the four feet from the plastic bag inside the oven. Fit the threaded ends of the feet «A» into the holes provided on the bottom of the cooker. The appliance can easily be levelled or aligned with other units by turning the bottom part «B» of each foot.

Connecting to natural and LPG

Make the connection to the gas mains using a special steel hose which complies with the regulations in force. The hose connection at the back of the cooker on the right has a 1/2" female gas thread; remember to fit the seal «A» between the steel hose and the connection. When making the connection, make sure that no stress of any kind is applied to the cooker and the hose does not touch any sharp edges.

Rear upstand

Fit the rear upstand supplied to protect the wall behind the appliance and/or if fixing to the wall is required.

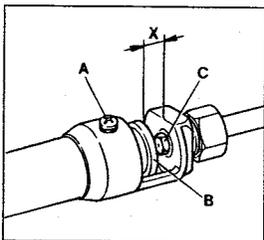
Adapting the hob for different gas types

The hob is preset in the factory for **natural gas** at a pressure of 20 mbar. If other types of gas (**LPG**) are to be used, the burner nozzles must be replaced and the primary air flow regulated.

Proceed as follows:

- Remove the grid, caps and flame caps.
- Remove the front control panel, removing the knobs and the timer keys and unscrewing the two screws underneath.
- Remove the hob's back casing, unscrewing its screws, to disconnect the electrical system blocks.
- Unscrew the 6 screws which secure the hob, which can now be taken out of its seat and turned upside down.
- You now have access to the gas taps, which can be adjusted as required.

Adjusting for LPG



Back off the screw «A» and press the air regulator «B» fully down.

Remove the nozzle «C» with a spanner and fit one of the suitable type, referring to the table of burner and nozzle data.

Adjust the primary air flow by setting the regulator «B» at the distance «X» shown in the «primary air setting» table, then fix using the screw «A».

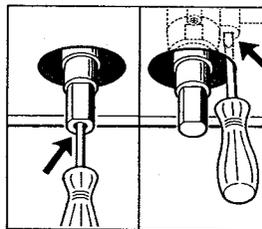
Primary air setting table (referred to gap X in mm)

BURNER	G 20 20 mbar	G 30 / G 31 28/37 mbar
Auxiliary (small)	5	2
Semi rapid (medium)	3	2
Rapid (large)	7	8
Ultra rapid	4	10
Fish broiler	2,5	7

Adjusting for natural gas

The hob is supplied preset for natural gas. To readjust to natural gas after a modification, proceed as described for LPG but select nozzles and adjust the primary air as appropriate for natural gas, referring to the tables.

Minimum setting (natural gas)



- Light the burners and turn to the minimum setting (small flame).

- Pull the knob off and adjust the regulator screw inside the rod and/or under the tap depending on the model until a steady minimum flame is obtained. Turn clockwise to reduce the flame size.

- Replace the knob and turn quickly from maximum to minimum to minimum setting to check that the flame does not go out.

- After adjustment, restore the seals with sealing-wax or a similar material.

Minimum setting (LPG)

To set the minimum flame for LPG, screw the regulator screw inside the rod and/or under the tap depending on the model completely clockwise.

The by-pass diameter for each burner is shown in the «Table burner and nozzle specifications».

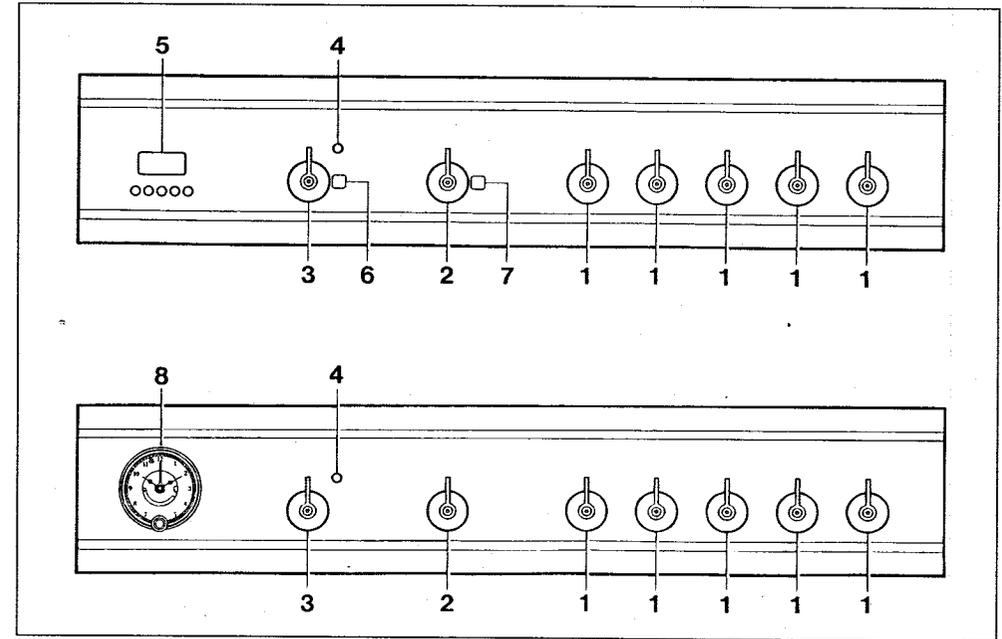
Important - After adjusting for a new type of gas, replace the label on the appliance casing with the one for the new gas, available from your nearest service centre.

Table of burner and nozzle specifications

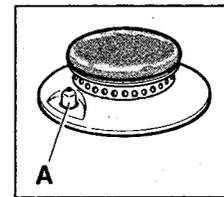
BURNER	Rated thermal capacity (kW)	Reduced flowrate (W)	Natural gas G20		LPG G30 - G31	
			Nozzle Ø 1/100 mm	Flowrate l/h 15°C	by-pass (mm)	Flowrate g/h 15°C
Auxiliary (small)	1,05	360	76	100	0,30	G 30 28 mbar 75 G 31 37 mbar 75
Semi rapid (medium)	1,65	450	93	157	0,30	120
Rapid (large)	2,55	650	115	243	0,43	185
Ultra rapid (triple flame)	3,9	1400	142	372	0,65	283
Fish broiler	2,9	900	123	276	0,50	207

Control panel

All the control and monitoring devices are found on the front control panel.



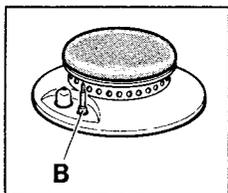
Gas burner knob (1)



The solid dot alongside each knob indicates the burner which it controls; the burner is fitted with electronic ignition, recognizable by the spark plug alongside the burner itself. To ignite it, turn the corresponding knob anti-clockwise to the high flame position and at the same time press the knob until the burner ignites. Turn the knob on to the stop to obtain the low flame setting.

Each burner can operate at intermediate settings; always set the knob between the maximum and minimum points and never between the maximum and zero settings.

To turn off gas burners, turn the knob clockwise to the zero (•) position.



Igniting burners with safety valve

Repeat the procedures described above, and once the burner has ignited keep the knob pressed down for a few seconds to heat the thermocouple. If the burner goes out when the knob is released, the thermocouple has not heated up sufficiently, and the ignition procedure must be repeated. If the burners go out for accidental reasons, after about 20 seconds the safety valve is tripped, cutting off the gas supply even with the burner tap open.

Functions knob

(2)

Key to symbols

	Oven light on
	Top and bottom heating elements
	Grill element
	Grill element + fan
	Bottom element + fan
	Fan element (thawing)

Thermostat knob

(3)

This is the device used to set the cooking temperature best suited to the foods to be cooked.

To set the temperature, select the value required between 50 and 250°C.

The highest  setting is for grilling.

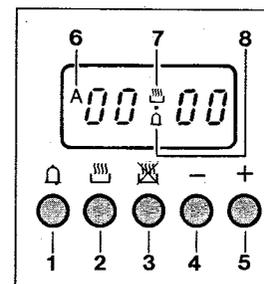
Oven thermostat pilot light

(4)

Remains on until the preset temperature has been reached; it will then switch on and off to indicate operation of the heating elements to keep the oven temperature constant.

Electronic timer

(5)



Your oven's timer allows you to cook in semiautomatic or automatic mode. You may go out of the house and find your meal cooked to a turn, ready for serving, on your return. The timer also features a digital clock and a minute minder with end of cooking alarm.

These are the functions of the control buttons of the symbols on the display. Make sure you understand them before trying to use the timer.

1. Minute minder button 
2. Cooking duration button 
3. End of cooking button 
4. Display decrease button 
5. Display increase button 
6. Display symbol (A) automatic cooking
7. Display symbol () manual cooking or start of automatic cooking
8. Display symbol () minute minder selection

Important: when the power supply is connected or after a power failure, the display flashes showing 0.00, and the correct time has to be set again.

Setting the time

After electrical connection the display flashes showing 0.00.

Press (2 and 3). The display will stop flashing.

Press with + or -. The time shown will move backwards or forwards by one minute each time a key is pressed until the time and the il symbol () appear.

Cooking in semiautomatic mode

How to set the timer to switch off the oven automatically (COOKING DURATION).

Select the heating mode and the temperature using the appropriate knobs.

Press (2), and 0.00 will appear on the display.

Keep (2) pressed and use the + or – keys to set the cooking duration.

Release (2). The time will appear on the display and the symbols (A and ) will come on.

Countdown of the programmed cooking time now starts.

At the end of the cooking time, the oven will switch off and an on/off buzzer will sound for 7 minutes; to stop it, turn the two knobs to zero and press (2 and 3). The current time will appear on the display and the symbol () will go out; the oven is ready for use in manual mode.

NB. - Press (3), during cooking and the display will show the cooking time left.

Automatic cooking

How to set the timer to switch the oven on and off automatically (COOKING TIME AND END OF COOKING TIME).

Select the heating mode and the temperature using the appropriate knobs.

Press (2) and 0.00 will appear on the display.

Keep (2) pressed and use the + or – keys to set the cooking duration.

Press (3). The display will show the end for cooking time calculated by adding the current time on the cooking duration; keep (3) pressed and use + to regulate the cooking end time.

Release (3) and the time will appear and the symbol (A) will remain on. The timer is now waiting for the cooking start time.

At the end of the cooking time, the oven will switch off and an on/off buzzer will sound for 7 minutes; to stop it, turn the two knobs to zero and press (2 and 3). The time will appear on the display and the symbol () , the oven is ready for use in manual mode.

NB. - Press (3) or (2) during cooking and the display will show the cooking time left or the cooking end time set previously.

Minute minder

The timer may also be used as an ordinary minute minder. In this case, the minute minder does not switch the oven off.

Press (1) and 0.00 will appear on the display. Keep (1) pressed and use the + or – keys to set the cooking duration in minutes .

Release (1). The display will show the time and the symbol  will appear will come on. The countdown of the time set in minutes will now start.

At the end of the preset time, the symbol  on the display will go out and an on/off buzzer will sound (for 7 minutes). Press (2 and 3) any key to stop it.

During the countdown, press (1) and the display will show the time left.

Correcting/deleting settings

The data set can always be corrected by pressing the key for the function and then using + or –.

Settings are deleted with 0.00, on the screen.

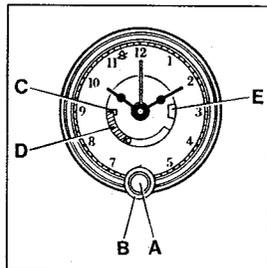
After setting a program, use the + or – key to obtain zero. Keep the key of the function to be deleted pressed and its setting will be cancelled.

Deletion of the cooking duration also deletes the end of cooking time, and vice-versa.

The timer logic will not allow the user to set or correct values which are not consistent with each other (e.g.a end of cooking time that conflicts with the cooking duration set).

IMPORTANT: the final sound signal can be adjusted in three tones, by pressing button (4) when it is activated.

Clock, timer and minute minder (8)



Your oven's timer allows you to cook in semiautomatic or automatic mode. You may go out of the house and find your meal cooked to a turn, ready for serving, on your return. The timer also features a clock and a minute minder with end of cooking alarm.

Setting the time

To set the correct time push and turn clockwise or anti-clockwise the corresponding control knob «A».

Automatic cooking

How to set the timer to switch the oven on and off automatically (COOKING TIME AND END OF COOKING TIME).

- 1) Turn the outer control knob «B» clockwise until the red indicator «C» is set on the time you wish the oven to switch off.
- 2) Turn the outer control knob «B» anti-clockwise to set the required cooking time, shown by the length of the red band «D» up to a maximum of 3 1/2 hours.
- 3) Turn the oven thermostat to the required temperature and the left control knob to the required function.

Now the oven will switch on and cook the meal at the chosen temperature for the selected cooking time. The oven will then switch off automatically at the end of the set time. At this point a zero will appear or window «E», combined with an alarm sound which can be switched off by turning the outer control knob «B» clockwise until the symbol of a hand appears on window «E».

Cooking in semiautomatic mode

How to set the timer to switch off the oven automatically (COOKING DURATION).

- 1) Turn the outer control knob «B» clockwise until the red indicator «C» shows the time you want the oven to switch off.
- 2) Turn the outer control knob «B» anti-clockwise until the red band «D» reaches the time shown on the clock. Note: the maximum cooking length with the timer is 3 1/2 hours.
- 3) Turn the oven thermostat to the required temperature and the left control knob to the required function. The oven thermostat lights up now and the oven starts to heat up.

The oven will switch off automatically when the end of the set time is reached.

At this point a zero appears or window «E», combined with an alarm sound which can be switched off by turning the outer control knob «B» clockwise until the symbol of a hand appears on window «E».

Minute minder

The minute minder can be used independently or combined with the timer. To set the minute minder simply turn the inner control knob «A», setting the indicator on the time you wish; consider that the minute minder can be programmed up to a maximum of 55 minutes. At the end of the set time an alarm will ring and it can be switched off by turning the inner control knob «A» anti-clockwise and setting the indicator on the symbol of the crossed bell ☒.

The interruption of the alarm ringing doesn't cause the interruption of the oven functioning.

Manual cooking

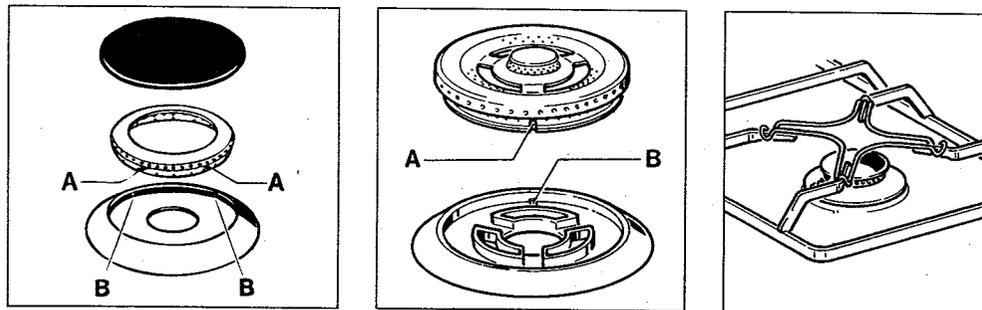
If you wish to use the oven manually, set the symbol of the hand on window «E». The timer is now disconnected and the oven can be used manually.

Caution! Before lighting the gas burners check that they are fitted into their seats correctly and that their flame caps are in place.

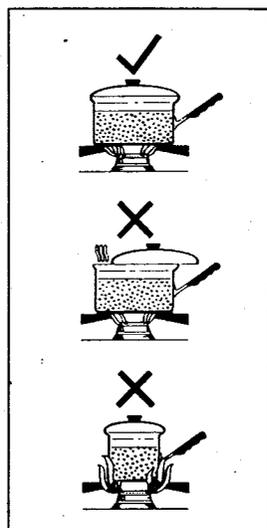
The groove «A» must match with the pin «B».

Pan stand adaptor

The wire adaptor supplied as standard can be used on auxiliary (small) burners to allow the use of small pans.



Practical hints for the use of gas burners



For optimum efficiency and lower gas consumption:

- make sure that burners and caps are properly fitted;
- use pans of the right size for each burner; flames should not come out from under the pan;
- always use pan lids;
- once contents have boiled, turn the burner down to a level just sufficient to keep them on the boil;
- never use pans too large to fit inside the edges of the hob.

Table of diameters of flat bottom pans (cm).

Auxiliary	12 - 14
Semi rapid	16 - 20
Rapid	22 - 26
Ultra rapid	28 - 34
Fish broiler	oval pan

Preliminaries

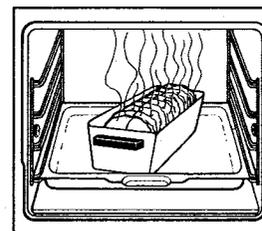
If the oven door has to be opened during operation, leave it open for as short a time as possible to prevent the oven temperature dropping to a point which impairs cooking results.

To allow fumes to disperse, first hold the oven door half open (about 5-6 cm) for 4-5 seconds, then open completely.

Conventional cooking (static mode)

Turn the function knob to the  symbol.

Turn the thermostat knob to the required setting between **50 and 250°C**.



This conventional system with heat above and below the food is suitable for cooking just one dish at a time, and containers with high sides should be used to dirty the sides of the oven as little as possible.

To cook foods to a turn, the oven must be preheated to the preset temperature.

Do not place foods in the oven until the pilot light has gone out to show that it has reached the temperature required.

Only very fatty meats can be put in the oven when cold.

Frozen meat should be cooked without prior thawing.

Choose temperatures about 20°C lower and cooking times about 1/4 longer than for cooking fresh meat.

In general, containers with high sides should be used to dirty the sides of the oven as little as possible.

Static cooking table

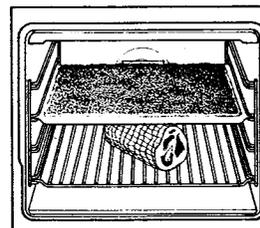
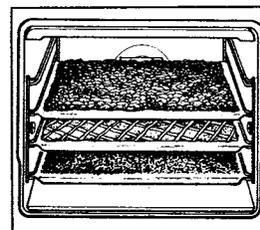


This table provides guidelines for cooking a number of the most important dishes.

Cooking times, particularly for meat and poultry, vary depending on the thickness, the type of food and the consumer's taste.

Preparation	Runners (from bottom)	Temperature °C	Cooking time with preheated oven
Pasta			
Lasagna	2 - 3	220 - 240	30'
Pasta bakes	2 - 3	220 - 240	40'
Meat			
Roast veal	2	200 - 220	60' per kg.
Roast pork	2	230 - 250	60' per kg.
Chicken	2	200	60 - 65'
Rabbit	2	200	90 - 95'
Leg of lamb	1	230 - 250	30' per kg.
Fish			
	1 - 2	180 - 250	depending on size
Pizza			
	1 - 2	220 - 250	40 - 45'
Sweets			
Meringues	1 - 2	100	60 - 80'
Pastry	1 - 2	200	15'
Sponge cake	1 - 2	175	35 - 45'
Sponge fingers	1 - 2	160	30 - 50'
Croissants	1 - 2	160 - 180	45'
Fruit pies	1 - 2	200 - 220	30 - 40'

Cooking with fan



Turn the function knob to the  symbol.

Turn the thermostat knob to the required setting between **50** and **250°C**.

This fan system is suitable for cooking foods in the oven on more than one shelf at a time.

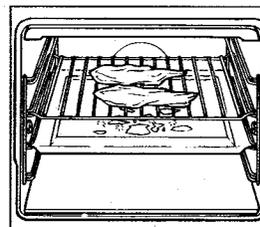
The circulation of hot air through the oven assures instantaneous, uniform heat distribution.

There is no need to preheat the oven.

However, the oven may be preheated for very delicate confectionery. Even foods of different types (fish, meat, etc.) can be cooked at the same time as confectionery, with no risk of the transmission of tastes or smells.

Multiple cooking of this type is only possible if the various foods require the same temperature.

Grilling



Turn the function knob to the  symbol.

Turn the thermostat knob to the  symbol.

This cooking mode is able to brown foods quickly. The shelf should be placed on the highest runners permitted by the size of the foods (generally the top runners).

Small foods for quick cooking should be placed on the fourth runners from the bottom; for long times and grilling on large surfaces, fit the shelf into a lower pair of runners, depending on food size.

The oven door has to be open during use of this cooking mode, so fit the guard to protect the front panel and knobs.

Cooking with grill
and fan

Turn the function knob to the  symbol.

Maximum thermostat knob setting **200°C**.

This cooking mode allows even heat distribution and better penetration deep into foods. This is ideal for obtaining foods lightly browned on the outside and moist and tender inside.

The oven door must be kept closed during use of this cooking mode.

Important - max. duration of cooking 60 minutes.

Grilling table

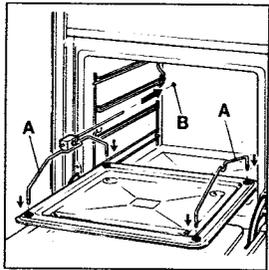
This table provides guidelines for cooking a number of the most important dishes.
Cooking times vary depending on the thickness and the consumer's taste.

Preparation	Runners from the bottom	Time minutes	
		1st side	2nd side
Pork chop	4	7 - 9'	5 - 7'
Pork fillet	3	9 - 11'	5 - 9'
Fillet steak	3	9 - 11'	9 - 11'
Slices of liver	4	2 - 3'	2 - 3'
Veal escallops	4	7 - 9'	5 - 7'
Half chicken	3	9 - 14'	9 - 11'
Sausage	4	7 - 9'	5 - 6'
Hamburgers	4	7 - 9'	5 - 6'
Fish fillet	4	5 - 6'	3 - 4'
Toasted sandwiches	4	2 - 4'	2 - 3'

Cooking using the rotisserie

Set the function knob on the  symbol

Turn the thermostat knob to the  symbol

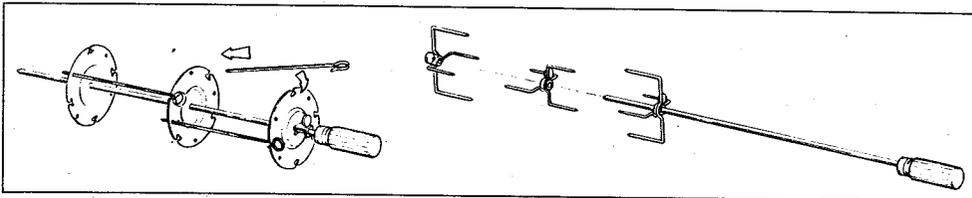


For this cooking mode the two spit supports «A» must be fitted on the drip tray.

Prepare the spit rod, fitted with the supports for the spits or forks carrying the food to be cooked, in the two seats of the supports «A».

Insert the drip tray complete with meat onto the bottom runners, pushing until the drive rod enters the hole «B» in the back of the oven.

Pour a little water into the drip tray to prevent the emission of fumes.

**Gentle cooking**

Turn the function knob to the  symbol.

Turn the thermostat knob to the required setting between **50** and **250°C**.

This cooking mode is suitable for confectionery and particularly for cakes with moist tops and not much sugar, fruit pies, and moist desserts in moulds or on trays. It can also be used with excellent results to complete cooking foods which are not properly cooked at the base and for processes where most of the heat is required under the dish.

The shelf or tray must be fitted into the bottom or next to the bottom runners.

Thawing

Turn the function knob to the  symbol.

Turn the thermostat knob to 0.

In this mode, the fan is turned on to circulate air through the oven without heating, to aid rapid thawing of frozen foods. This allows rapid thawing of uncooked deep frozen or normal frozen foods, with no risk of changing their taste or appearance.

Fan oven cooking table 

This table provides guidelines for cooking a number of the most important dishes.

Cooking times, particularly for meat and poultry, vary depending on the thickness, the type of food and the consumer's taste.

Preparation	Shelf on runners (from bottom)	Temperature °C	Cooking time with preheated oven
Pasta			
Lasagna	2	200 - 220	20 - 25'
Pasta bakes	2	200 - 220	25 - 30'
Creole rice	2	200 - 230	20 - 25'
Meat			
Roast veal	2	160 - 180	65 - 90'
Roast pork	2	160 - 170	70 - 100'
Roast beef	2	170 - 180	65 - 90'
Beef fillet	2	170 - 190	35 - 45'
Roast lamb	2	140 - 160	100 - 130'
Steak	2	180 - 190	40 - 45'
Roast chicken	2	180	70 - 90'
Roast duck	2	170 - 180	100 - 160'
Roast turkey	2	160 - 170	160 - 240'
Roast rabbit	2	160 - 170	80 - 100'
Roast hare	2	170 - 180	30 - 50'
Fish	2 - 3	160 - 180	depending on weight
Pizza	2 - 3	210 - 230	30 - 50'
Sweets (confectionery)			
Sponge cake	2 - 3	160 - 180	35 - 45'
Fruit pie	2 - 3	180 - 200	40 - 50'
Swiss roll	2 - 3	200 - 230	25 - 35'
Croissants	2 - 3	170 - 180	40 - 60'
Strudel	1 - 2	160	25 - 35'
Blancmange	2 - 3	170 - 180	30 - 40'
Bread	2 - 3	200 - 220	40'
Toasted sandwiches	1 - 2	230 - 250	7'

Before doing any work, disconnect the cooker from the electricity supply.

Constant cleaning at regular intervals will keep your cooker looking good for a long time.

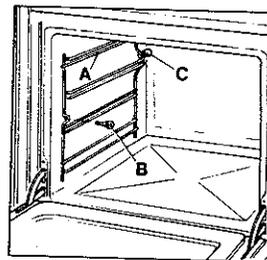
If self-cleaning liners are not fitted, clean your oven when switched off but still lukewarm (**not hot**). The film of fats deposited on the walls by the cooking fumes will still be easy to remove, and drips or sprays of fat will not yet have formed a hard crust.

Remove the shelf, drip tray and chrome side runners as shown in the diagrams.

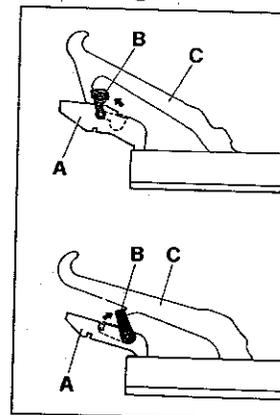
Clean the oven with a soft cloth soaked in ammonia, then rinse and dry.

If stains or drips remain, place a cloth soaked in ammonia on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid detergent, rinse and dry with care.

Outside parts should be washed with a soft cloth and soap and water; never use abrasive powder products.



Removing the door

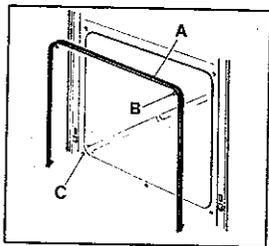


The hinges «A» are fitted with two mobile brackets «B», which hold the door in completely open position when engaged with the sectors «C».

After this, lift the door out using the movements shown in the diagram. Take hold of the sides of the door close to the hinges.

To refit the door, first disengage all the hinges from their grooves.

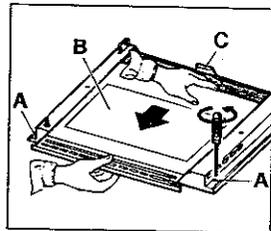
Before closing the door, **remember to remove the two brackets «B»** used to lock the two hinges.

Oven door seal

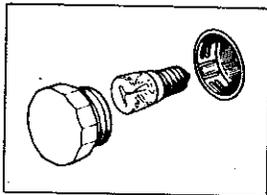
For more thorough cleaning of the oven, the door seal may be removed. Before doing this, remove the oven door as described in the previous point.

To remove, raise the tangs «B» in the corners. Clean the seal with a sponge and soap and water; never use acids or abrasives.

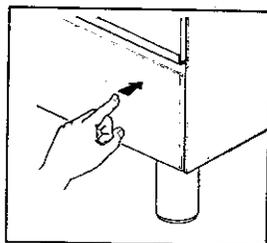
After cleaning, replace the seal «A», keeping the longest side horizontal and inserting the tangs «B» in the holes «C», starting from the top holes.

Removal of the interior glass panel

1. Loosen the two screws «A» by two turns. The inside glass panel is thus released.
2. Firmly secure the glass panel by holding it on the lower and upper sides. Pull the glass panel «B» towards yourself evenly until you have removed it completely.
3. Once the interior glass panel has been cleaned, reposition it. Proceed in the opposite manner, ensuring that the back support «C» remains underneath the glass.

Changing the light bulb

If the oven light bulb has to be replaced, remove the protective guard, unscrewing it anti-clockwise. After changing the bulb, replace the protective cover. Use only light bulbs for ovens (T 300°C).

Lower warming cupboard

(on some models only)

The warming cupboard is under the oven. It can be switched on by pressing in the top right-hand corner.

Using the warmth of the oven, when in operation, the compartment can be used to warm plates or foods, or to keep them hot.

Never use this compartment to store inflammable materials such as rags, paper, etc. Only metal cooker accessories may be stored here.