

- IT** FORNI DA INCASSO
ISTRUZIONI PER L'USO
- GB** OVENS
USER INSTRUCTIONS
- ES** HORNOS EMPOTRABLES
INSTRUCCIONES DE USO
- NL** OVEN
GEBRUIKSAANWIJZING
- DE** EINBAUBACKÖFEN
BEDIENUNGSANLEITUNG
- FR** FOURS ENCASTRABLES
NOTICE D'EMPLOI ET D'INSTALLATION
- PT** FORNOS
MANUAL DE INSTRUÇÕES DE UTILIZAÇÃO

General warnings

Thank you for choosing one of our products. To get the most out of your oven we recommend that you:

Read the notes in this manual carefully: they contain important instructions on how to install, use and service this oven safely.

Keep this booklet in a safe place for easy, future reference.

When the oven is first switched on it may give out acrid smelling fumes. This is because the bonding agent for insulating panels around the oven has been heated up for the first time. This is a completely normal, if it does occur you merely have to wait for the fumes to clear before putting the food into the oven.

An oven by its very nature becomes very hot. Especially the glass of the oven door.

Do not allow children to go near the oven when it is hot, especially when the grill is on.

A specially designed protector shield (some models only) which reduces considerably the surface temperature of the oven door can be obtained through our service organization. This shield is recommended for households with young children.

Declaration of compliance. The parts of this appliance that may come into contact with food-stuffs comply with the provisions of **EEC Directive 89/109**.

CE This appliances complies with Directives 89/336/EEC, 73/23/EEC and following changes.

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person.

Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because they are dangerous for children.

IMPORTANT

The oven must be used only for the purpose for which it was designed: it must only be used for cooking food.

Any other use, e.g. as a form of heating, is an improper use of the oven and is therefore dangerous. The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use.

When using any electrical appliance you must follow a few basic rules.

- Do not pull on the power cable to remove the plug from the socket.
 - Do not touch the oven with wet or damp hands or feet.
 - Do not use the oven unless you are wearing something on your feet.
 - Do not allow children or irresponsible people to use the oven unless they are carefully supervised.
 - It is not generally a good idea to use adapters, multiple sockets for several plugs and cable extensions.
 - If the oven breaks down or develops a fault switch it off at the mains and do not touch it.
- If the cable is at all damaged it must be replaced promptly. When replacing the cable, follow these instructions.

Remove the power cable and replace it with one of equal length that has been insulated in rubber of the HO5RR-F type. The cable must be able to bear the electrical current required by the oven. Cable replacement must be carried out by properly qualified technicians.

The earthing cable (yellow-green) must be 10 mm longer than the power cable.

Use only an approved service centre for repairs and ensure that only original parts are used. If the above instructions are not adhered to the manufacturers cannot guarantee the safety of the oven.

Installation

Installation is the customer's responsibility. The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee.

The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or things. The manufacturer cannot be held responsible for such harm or injury.

FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit: it may be fitted underneath a work top or into an upright cupboard.

Fix the oven in position by screwing into place, using the four fixing holes in the frame.

To locate the fixing holes, open the oven door and look inside.

To allow adequate ventilation, the measurements and distances indicated in the diagram on page 38 must be adhered to when fitting the oven.

Note: For ovens that are combined with a hob unit the instructions contained in the manual for the hob unit must be followed.

IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable.

The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units made of veneered wood can withstand temperatures of at least 120 °C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit. Once the oven has been lodged inside the unit, the electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it impossible to remove them without using special tools.

Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear light of at least 45 mm.

Connecting to the power supply

Plug into the power supply. Ensure first that there is a third contact that acts as earthing for the oven. **The oven must be properly earthed.**

If the model of oven is not fitted with a plug, fit a standard plug to the power cable. It must be able to bear the power supply indicated on the specifications plate. The earthing cable is yellow-green. The plug must be fitted by a properly qualified person.

If the socket and the plug are incompatible the socket must be changed by a properly qualified person. A properly qualified person must also ensure that the power cables can carry the current required to operate the oven.

An ON/OFF switch with a minimum distance of 3 mm between contacts may also be connected to the power supply. The connections must take account of the current supplied and must comply with current legal requirements. The yellow-green earthing cable must not be governed by the ON/OFF switch. The socket or the ON/OFF switch used for connecting to the power supply must be easily accessible when the oven has been installed.

Important: During installation, position the power cable in such a way that it will not be subjected to temperatures of above 50°C at any point.

The oven complies with safety standards set by the regulatory bodies. The oven is safe to use only if it has been adequately earthed in compliance with current legal requirements on wiring safety. You must ensure that the oven has been adequately earthed.

The cabling and wiring system must be able to bear the maximum electric power required by the oven. This is indicated on the specifications plate.

If you are in any doubt at all, use the services of a professionally qualified person.

The manufacturers cannot be held responsible for any harm or injury to persons, animals or things caused by failure to properly earth the oven.

WARNING: the voltage and the supply frequency are showed on the rating plate (fig. 4 - pag. 38).

OPERATING INSTRUCTIONS

* Tested in accordance with the CENELEC EN 50304.

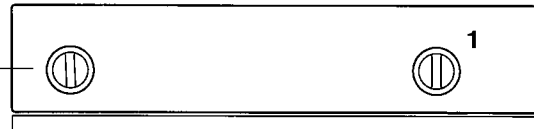
** Tested in accordance with the CENELEC EN 50304 used for definition of energy class.

Our range includes many different styles and colours. To find the technical specifications and functions of the model which you have bought, study the diagrams below.

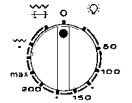




Some models feature push/pull knobs, press to eject before rotating.

STATIC OVEN WITH MINUTE TIMER OR TIMER FOR COMPLETE COOKING PERIOD

Minute timer or timer for complete cooking period

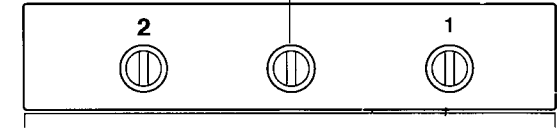


For formation on the minute timer or the timer for a complete cooking period see the relevant section on page 27.

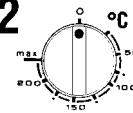
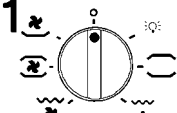






The oven is fitted with: • a bottom element; • a top element for infra-red heating, or grilling	1  function/thermostat dial
Turn the control dial to  the light will remain on during all the following phases.	
Temperature setting and the oven's top and bottom elements.	50 ÷ MAX **
Door closed Grilling The setting of this function switches on the infrared grill element. This function is ideal for cooking meats of medium thickness (sausages and bacon).	
Grill/spit element. This is used for roasting on the spit.	

MULTI-FUNCTION OVEN WITH MINUTE TIMER OR TIMER FOR COMPLETE COOKING PERIOD


Minute timer or timer for complete cooking period



For formation on the minute timer or the timer for a complete cooking period see the relevant section on pages 27.

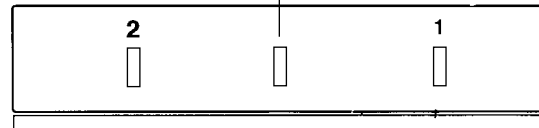
The oven is fitted with: • a bottom element; • a top element for infra-red heating, or grilling	2  thermostat dial	1  function dial
Turn the control dial to  the light will remain on during all the following phases.		
Natural convection Bottom and top oven elements are used. This is the traditional form of baking and roasting. It is ideal for roasting joints of meat and game, baking biscuits and apples and making the food nice and crunchy. You will get the best results if you put the food on the same shelf and set the temperature between 50°C and 240°C.	50 ÷ MAX	 **
Door closed Grilling The setting of this function switches on the infrared grill element. This function is ideal for cooking meats of medium thickness (sausages and bacon).	50 ÷ MAX	
Door closed fan grill The air is heated by the grill element and the fan blows the air onto the food at the required temperature. This ranges from 50°C to 200°C. The grill/fan is an excellent alternative to roasting on the spit. It is ideal for roasting even large quantities of poultry, sausages and red meats.	50 ÷ 200	
Fan assisted cooking The oven top and lower element produce heat which is distributed in even manner with aid of a fan. This cooking method is particularly suited to chicken, fish, bread, etc. The perfect heat distribution of this function guarantees perfect results on large size dishes.	50 ÷ MAX	 *

ACCORDING TO THE MODELS

Fan plus lower element This function is ideal for delicate dishes (pies-souffle).	50 ÷ MAX	
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MULTI-FUNCTION WITH MINUTE TIMER OR TIMER FOR COMPLETE COOKING PERIOD

Minute timer or timer
for complete cooking period



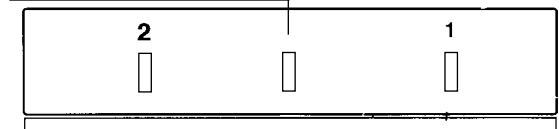
For information on the minute timer
or the timer for a complete cooking period
see the relevant section on page 27.

To set the chosen function press the central knob and position on or on the cooking time required.

<p>The ovens is fitted with:</p> <ul style="list-style-type: none"> • a bottom element; • a top element for infra-red heating, or grilling. 	<p>thermostat dial</p>	<p>function dial</p>
<p>Turn the control dial to the light will remain on during all the following phases.</p>		
<p>Natural convection Bottom and top oven elements are used. This is the traditional form of baking and roasting. It is ideal for roasting joints of meat and game, baking biscuits and apples and making the food nice and crunchy. You will get the best results if you put the food on the same shelf and set the temperature between 50°C and 240°C.</p>	50 ÷ MAX	<p>**</p>
<p>Door closed Grilling The setting of this function switches on the infrared grill element. This function is ideal for cooking meats of medium thickness (sausages and bacon).</p>	50 ÷ MAX	
<p>Door closed fan grill The air is heated by the grill element and the fan blows the air onto the food at the required temperature. This ranges from 50°C to 200°C. The grill/fan is an excellent alternative to roasting on the spit. It is ideal for roasting even large quantities of poultry, sausages and red meats.</p>	50 ÷ 200	
<p>Fan assisted cooking The oven top and lower element produce heat which is distributed in even manner with aid of a fan. This cooking method is particularly suited to chicken, fish, bread, etc. The perfect heat distribution of this function guarantees perfect results on large size dishes.</p>	50 ÷ MAX	<p>*</p>
<p>Fan plus lower element This function is ideal for delicate dishes (pies-souffle).</p>	50 ÷ MAX	

MULTI-FUNCTION WITH MINUTE TIMER OR TIMER FOR COMPLETE COOKING PERIOD

Minute timer or timer
for complete cooking period

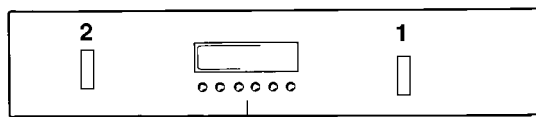


For information on the minute timer
or the timer for a complete cooking period
see the relevant section on page 27.

According to the models:
to set the chosen function press the central knob and position on or on the cooking time required.

<p>The oven is fitted with:</p> <ul style="list-style-type: none"> • a bottom element; • a top element for infra-red heat up or grilling. 	<p>thermostat dial</p>	<p>function dial</p>
<p>Turn the function knob to the on position the light will be on for all the following operations. The cooling fan is also switched on.</p>		
<p>Defrosting When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.</p>		
<p>Fan assisted cooking The oven top and lower element produce heat which is distributed in even manner with aid of a fan. This cooking method is particularly suited to chicken, fish, etc. The perfect heat distribution of this function guarantees perfect results on large size dishes.</p>	50 ÷ MAX	<p>*</p>
<p>Door closed fan grill The air is heated by the grill element and the fan blows the air onto the food at the required temperature. This ranges from 50°C to 200°C. The grill/fan is an excellent alternative to roasting on the spit. It is ideal for roasting even large quantities of poultry, sausages and red meats.</p>	50 ÷ 200	
<p>Fan plus lower element This function is ideal for delicate dishes (pies-souffle).</p>	50 ÷ MAX	
<p>Natural convection Bottom and top oven elements are used. This is the traditional form of baking and roasting. It is ideal for roasting joints of meat and game, baking biscuits and apples and making the food nice and crunchy. You will get the best results if you put the food on the same shelf and set the temperature between 50°C and 240°C.</p>	50 ÷ MAX	<p>**</p>
<p>Door closed Grilling The setting of this function switches on the infrared grill element. This function is ideal for cooking meats of medium thickness (sausages and bacon).</p>	50 ÷ MAX	
<p>Pizza function The intense heat generated when using this function is similar to that produced in traditional wood-fired pizza ovens.</p>	50 ÷ MAX	

MULTIFUNCTION OVEN WITH ELECTRONIC PROGRAMMER

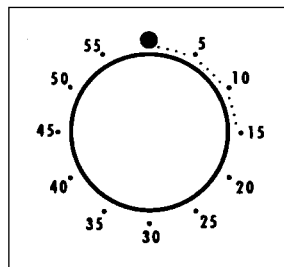


For information on the electronic programmer see the relevant section on pages 28-29.

Electronic programmer

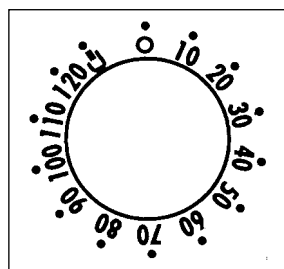
<p>The oven is fitted with:</p> <ul style="list-style-type: none"> • a bottom element; • a top element for infra-red heat up or grilling. 	<p>2</p> <p>thermostat dial</p>	<p>1</p> <p>function dial</p>
<p>Turn the function knob to the on position the light will be on for all the following operations. The cooling fan is also switched on.</p>		
<p>Defrosting When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.</p>		
<p>Fan oven Air that has been heated to a temperature between 50 and 240 is blown by the fan onto the different levels. It is ideal for cooking different types of food at the same time (e.g. meat and fish) without mixing tastes and smells. It cooks very gently and is ideal for sponge cakes, pastries, etc.</p>	<p>50 ÷ MAX</p>	<p>*</p>
<p>Door closed fan grill The air is heated by the grill element and the fan blows the air onto the food at the required temperature. This ranges from 50°C to 200°C. The grill/fan is an excellent alternative to roasting on the spit. It is ideal for roasting even large quantities of poultry, sausages and red meats.</p>	<p>50 ÷ 200</p>	
<p>Fan plus lower element This function is ideal for delicate dishes (pies-souffle).</p>	<p>50 ÷ MAX</p>	
<p>Natural convection Bottom and top oven elements are used. This is the traditional form of baking and roasting. It is ideal for roasting joints of meat and game, baking biscuits and apples and making the food nice and crunchy. You will get the best results if you put the food on the same shelf and set the temperature between 50°C and 240°C.</p>	<p>50 ÷ MAX</p>	<p>**</p>
<p>Door closed Grilling The setting of this function switches on the infrared grill element. This function is ideal for cooking meats of medium thickness (sausages and bacon).</p>	<p>50 ÷ MAX</p>	
<p>Pizza function The intense heat generated when using this function is similar to that produced in traditional wood-fired pizza ovens.</p>	<p>50 ÷ MAX</p>	

USING THE MINUTE TIMER



To set the cooking time, turn dial one complete revolution and then position the index to the required time. When the time has elapsed, the signal will ring for a few seconds.

USING THE END OF COOKING TIMER



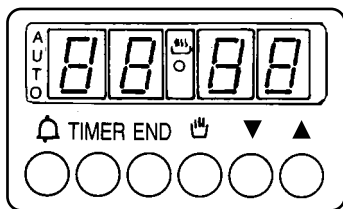
This control enables to set the desired cooking time (max. 120 min.) the oven will automatically switch off at the end of the set time.

The timer will count down from the set time return to the 0 position and switch off automatically.

For normal use of oven set the timer to the 0 position.

Note. The end of cooking timer also act as general switch. To set the oven ensure the timer is not on the 0 position.

TO OPERATE THE ELECTRONIC CLOCK-PROGRAMMER



Preliminary Operations to Perform After Plugging-in the Oven.

After initially plugging-in the unit, and after each interruption in power, the lighted display on the control panel will respond by flashing «AUTO» 0:00

Press the TIMER and END buttons along with the ▲ or ▼ buttons to set the exact time.

When the 🕒 symbol appears on the display, **the oven is ready to be used manually.**

Available Functions

- Manual operation
- Timed operation
- Semi-automatic operation (programmed end to the cooking time)
- Automatic operation (programmed beginning and end of cooking time)

Manual Operation (of the oven):

This has already been described in the section of PRELIMINARY OPERATIONS. Just press the 🕒 button to make the corresponding symbol appear in the center and remove the AUTO indicator.

Using the Electronic Programmer

As described in the PRELIMINARY OPERATIONS section, the electronic programmer allows the oven to be operated manually or by:

- The timer;
- Programming the end of the cooking time (semi-automatic operation);
- Programming the beginning and end of the cooking time (automatic operation).

Using the Timer

While pressing the 🕒 button, use the ▲ and ▼ buttons to select the desired time (23:59 maximum). Setting the desired time will light the 🕒 symbol. (Note: This function can be used either as a manual function or automatic along with another program).

At the end of the set time the programmer sounds an intermittent signal, to cancel the signal press 🕒 . While cooking, to display the time remaining press 🕒 .

Adjusting the Tone of the Timer Signal

Three different tones are available on the acoustic timer signal. To choose the bone desired, press the ▼ button while the signal is sounding.

Semi-Automatic Programming (end of cooking time)

Select oven temperature and cooking function.

To program only the shut-off (and not the turn-on) time of the oven proceed as follows.

Press the TIMER button along with either the ▲ or ▼ button, and, while holding the buttons, set the display to the desired cooking time. Release the buttons. The display responds by lighting the 🕒 symbol and «AUTO», indicator.

The 🕒 symbol on the display means the oven has begun to cook.

At the end of the cooking time, the oven shuts-off automatically, the programmer sounds a tone, the 🕒 symbol vanishes from the display, and the «AUTO» indicator begins to blink.

Remember that when the «AUTO» indicator is blinking, the 🕒 button must be pressed to return the oven to manual operation.

To display the cooking time remaining while cooking press the TIMER button. Pressing the END button shows the time when cooking will end

Automatic Programming (beginning and end of cooking time)

Select oven temperature and cooking function.

To program not only the oven shut-off time, but also the cooking time (and hence the turn-on time) the following steps must be performed:

1) Press and hold the TIMER button and use the ▲ and ▼ buttons to set the display to the desired cooking time.

Upon releasing the buttons, the display will again show the current time, the «AUTO» indicator, and the 🕒 symbol.

2) Press and hold the END button and use the ▲ and ▼ buttons to set the display when time cooking is to finish.

When the buttons are released, the display will again show:

- The current time;
- The «AUTO» indicator.

Once the above steps are completed, the oven will automatically turn on and off at the desired times.

The oven turn-on time will automatically be determined by the oven, based on the cooking times. When the oven begins operation, the programmer will display with 🕒 symbol and the «AUTO» indicator. When the oven shuts-off, the tone sounds and the 🕒 symbol disappears. The «AUTO» indicator begins to blink.

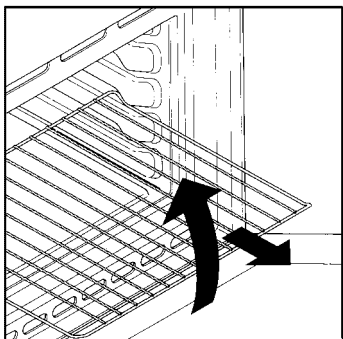
Remember that when the «AUTO» indicator is blinking, the 🕒 button must be pressed to return the oven to manual operation.

The tone signaling the end of the cooking time can be canceled by pressing the 🕒 button. To display the cooking time remaining while cooking, press the TIMER button. Pressing the END button shows the time when cooking will end.

Warning: The symbols on the buttons may vary from model to model, but their functions remain the same.

USEFUL TIPS

Shelf safety system



The oven features a new shelf safety system. This allows you to pull out the oven shelves when inspecting the food without danger of food spillages or shelves falling accidentally out of the oven. To remove the shelves pull out and lift.

Grilling

Grilling makes it possible to give food a rich brown colour quickly. For browning we recommend that you insert the grill onto the fourth level, depending in the proportions of the food (see fig. 2, page 35). Almost all food can be cooked under the grill except for very lean game and meat rolls. Meat and fish that are going to be grilled should first be lightly doused with oil.

Cooking times

For recommended cooking times and temperatures the first time you use the oven, refer to the tables on pages 32, 33, 34, 35, 36 and 37. You may then wish to vary these times and settings in the light of your own experience.

Cleaning and maintenance

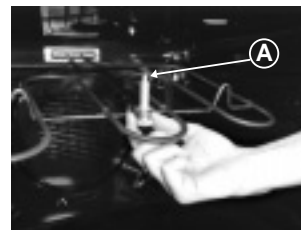
Clean the stainless steel and enamelled surfaces with warm, soapy water or with suitable brand products. On no account use abrasive powders that may damage surfaces and ruin the oven's appearance. It is very important to clean the oven each time that it is used. Melted fat is deposited on the sides of the oven during cooking. The next time the oven is used this fat could cause unpleasant odours and might even jeopardise the success of the cooking. Use hot water and detergent to clean; rinse out thoroughly. To make this chore unnecessary all models can be lined with catalytic self-cleaning panels: these are supplied as an optional extra (see the section SELF-CLEANING OVEN WITH CATALYTIC LINING).

Use detergents and abrasive metal pads like «brillo pads» for the stainless steel grills. The glass surfaces as the top, oven door and warming compartment door must be cleaned when they are cold. Damage that occurs to them because this rule was not adhered to are not covered by the guarantee.

To replace the interior light: switch off the mains power supply and unscrew bulb. Replace with an identical bulb that can withstand very high temperatures.

Weighing grill

ACCORDING TO THE MODELS



For routine cleaning access can be gained to the upper parts of the oven by removing the screw and washer (A) from the middle of the grill element and then gently tilting the element in a downward direction. Once cleaned the grill can be returned to the correct position by reversing the above procedure. NB: For cleaning instructions please refer to the section entitled cleaning and maintenance. WARNING: the oven must only be used when the grill in its correct position.

Self-cleaning oven with catalytic

Special self-cleaning panels covered in a micro-porous coating are available as optional extras for all models. If they are fitted, the oven no longer needs to be cleaned by hand. The fat that is splattered onto the sides of the oven during roasting is eliminated by the micro-porous coating which breaks the fat down by catalysis and transforms it into gas. Excessive splattering may nevertheless block the pores and therefore hinder self-cleaning. The self-cleaning capacity may be restored by switching on the empty oven to maximum for about 10-20 minutes.

Do not use abrasive products, metal cleaning wads, sharp objects, rough cloths, or chemical products and detergents that may permanently damage the catalytic lining.

It is a good idea to use deep roasting trays to roast fatty foods such as joints of meat etc. and to put a tray underneath the grill to catch surplus fat.

These simple precautions will ensure the correct temperature and ideal conditions for catalytic cleaning to take place.

If the walls of the oven are so thickly coated in grease that the catalytic lining is no longer effective remove surplus grease with a soft cloth or sponge soaked in hot water.

The lining must be porous for self-cleaning to be effective.

N.B.: All catalytic linings currently on the market have a working life of about 300 hours. They should therefore be replaced after about 300 hours.

Service centre

Before calling the Service Centre

If the oven is not working, we recommend that:

— you check that the oven is properly plugged into the power supply.

If the cause of the fault cannot be detected:

disconnect the oven from the mains, do not touch the oven and call the after sales service.

Before calling the Service Centre remember to make a note of the serial number on the serial number specifications plate (see fig. 4, pag. 38).

The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge at the Service Centre.

TABLES OF COOKING TIMES

The overall suggested cooking times set out below are intended as a rough guide only. They may in fact vary according to the quality, the freshness, the size and the thickness of the food cooked and of course cooking time is also partly a matter of taste. Let the food stand for a few minutes before serving because the ingredients continue cooking after they have been removed from the oven.

Static oven

Unless otherwise stated, the cooking times do not include heating up the oven to the required temperature. See fig. 2, page 34 for the correct position of the oven shelves.

HANDY TIP: Turn off the oven at least 10 minutes before the time shown, leaving the food in the oven. This way, you will save energy and be able to finish cooking the dish in such a way as to suit you. Lower the temperature so as to avoid the surface of the food becoming hard and dry.

Pasta

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Lasagne	kg 3,5	2	70 ÷ 75	220
Cannelloni	kg 1,8	2	50 ÷ 60	220
Oven baked pasta	kg 2,5	2	55 ÷ 60	220

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature	Remarks
2	60 ÷ 65	200	Put the lasagne into an unheated oven
2	40 ÷ 50	200	Put the cannelloni into an unheated oven
2	45 ÷ 50	200	Put the oven baked pasta into an unheated oven.

Baking (not cakes)

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Bread	kg 1 pasta	2	35 10 (pre-heating)	200
Pizzas	kg 1	1	25 ÷ 35	190
Pastry (frozen) vol au vents	n. 24	1	30 ÷ 35	220
4 Focaccia	200 gr. of dough each	2	25 ÷ 30	200

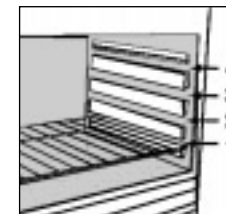
ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature	Remarks
2	30 ÷ 35 10 (pre-heating)	180	Form the dough into a loaf and make a cross with a knife on top of the dough leave the dough to rise for at least 2 hours. Grease the baking tin and put the dough in the middle of it.
1	20 ÷ 25	190	Warm the oven for 15 minutes and place the pizzas in the greased baking tray. Garnish them with tomatoes, mozzarella, ham, oil, salt and origano.
2	25 ÷ 30	200	Place 24 vol au vents in the oven and bake.
2	20 ÷ 25	180	Warm the oven for 15 minutes, grease the baking tray, season the 4 focaccia with oil and salt and leave them to rise at room temperature for at least 2 hours before putting them in the oven.

Meat

All meats can be roasted in shallow or deep roasting trays.
It is advisable to cover the shallow trays to avoid splattering the sides of the oven with grease will be crunchier.
The roasting times are the same whether the meat has been covered up or not.

Fig. 2



STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Whole joint of beef	kg 1	3	70 ÷ 80	220
Joint of deboned	kg 1	2	100 ÷ 110	220
Joint of deboned veal	kg 1,3	1	90 ÷ 100	220
Joint of filet of beef	kg 1	2	80 ÷ 90	220

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
3	50 ÷ 60	200
2	80 ÷ 90	200
2	90 ÷ 100	200
2	80 ÷ 90	200

Remarks

Put the meat into a deep Pyrex dish and season with salt and pepper; turn the meat half way through cooking.
Cook the meat in a covered Pyrex dish with herbs, spice, oil and butter.

Cook as indicated above.

Cook as indicated above.

Fish

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Trout	3 whole trout or 1 kg	2	40 ÷ 45	220
Salmon	700 g peer 2.5 cm slice	2	30 ÷ 35	220
Sole	Fillets / 1 kg	2	40 ÷ 45	220
Bream	2 whole ones	2	40 ÷ 45	220

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
2	35 ÷ 40	200
2	30 ÷ 35	200
2	35 ÷ 40	200
2	35 ÷ 40	200

Remarks

Cover the trout with salt, oil and onions and cook in a Pyrex dish.

Cook the salmon in an open Pyrex dish with salt, pepper and oil.

Cook the sole with salt and a spoonful of oil.

Cook the bream in oil and salt in a covered dish.

Rabbits and Poultry

STATIC ELECTRIC OVEN

Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Guinea fowl	kg 1/1,3	2	60 ÷ 80	220
Chicken	kg 1,5-1,7	2	110 ÷ 120	220
Rabbit pieces	kg 1/1,2	2	55 ÷ 65	220

ELECTRIC FAN OVEN

Shelf	Time of cooking in minutes	Oven temperature
2	60 ÷ 70	200
2	100 ÷ 110	200
2	50 ÷ 60	200

Remarks

Place the guinea fowl in a deep Pyrex or pottery dish with very little oil and season with herbs and spices.

Follow the procedure for cooking the guinea fowl.

Put all the pieces of the same size in the glazed tray. Season with herbs and spices. Turn the pieces as and when required.

Cakes

		STATIC ELECTRIC OVEN		
Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Cocount cake baked in a tin		1	55	180
Torta Margherita in a tin		1	55	175
Carrot cake baked in a tin		1	65	180
Apricot pie	700 gr.	1	40	200

ELECTRIC FAN OVEN

		ELECTRIC FAN OVEN			Remarks
Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature	
Cocount cake baked in a tin		1	50	160	Use a tin that is 22 cm deep. Pre-heat for 10 m. Use a tin that is 22 cm deep. Pre-heat for 10 m. Use a tin that is 22 cm deep. pre-heat for 10 m. Use a tin that is 22 cm deep. Pre-heat for 10 m.
Torta Margherita in a tin		1	40 ÷ 45	160	
Carrot cake baked in a tin		1	50 ÷ 60	160	
Apricot pie	700 gr.	2	30 ÷ 35	180	

Vegetables

		STATIC ELECTRIC OVEN		
Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Fennel bulbs	800 gr.	1	70 ÷ 80	220
Courgettes	800 gr.	1	70	220
Potatoes	800 gr.	2	60 ÷ 65	220
Carrots	800 gr	1	80 ÷ 85	220

ELECTRIC FAN OVEN

		ELECTRIC FAN OVEN			Remarks
Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature	
Fennel bulbs	800 gr.	1	60 ÷ 70	200	Cut the fennel into four pieces, add butter, salt and potatoes if required and place in a Pyrex face up. Cover the dish. Slice the courgettes, place in a Pyrex dish and add butter and salt. Cut the potatoes into equal parts and place in a Pyrex dish. Season with salt, origano and rosemary. Cook in oil. Slice the carrots, place in a Pyrex dish and cook.
Courgettes	800 gr.	1	60 ÷ 70	200	
Potatoes	800 gr.	2	60 ÷ 65	200	
Carrots	800 gr	1	70 ÷ 80	200	

Fruit

		STATIC ELECTRIC OVEN		
Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Whole apples	kg 1	1	45 ÷ 55	220
Pears	kg 1	1	45 ÷ 55	220
Peaches	kg 1	1	45 ÷ 55	220

ELECTRIC FAN OVEN

		ELECTRIC FAN OVEN			Remarks
Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature	
Whole apples	kg 1	2	45 ÷ 55	200	Bake the fruit in an open Pyrex or earthenware dish. Leave it to cool inside the oven. Follow procedure above. Follow procedure above.
Pears	kg 1	2	45 ÷ 55	200	
Peaches	kg 1	2	45 ÷ 55	200	

Grilling

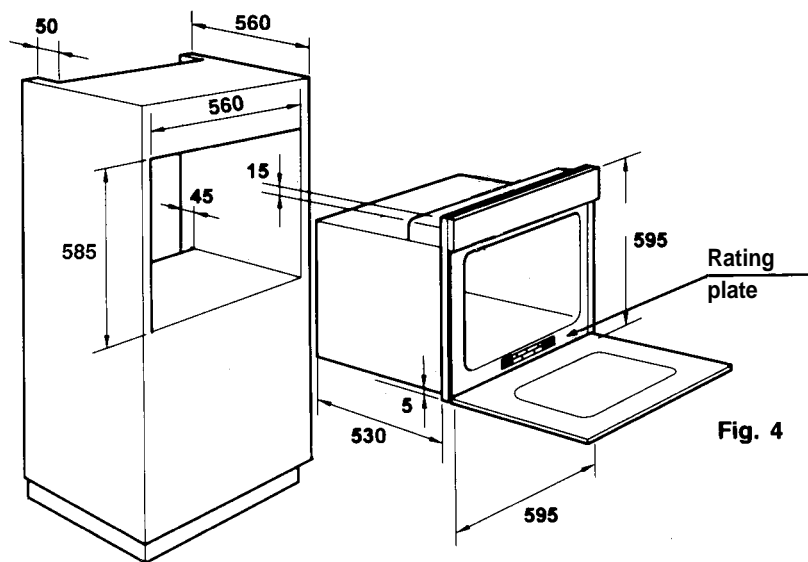
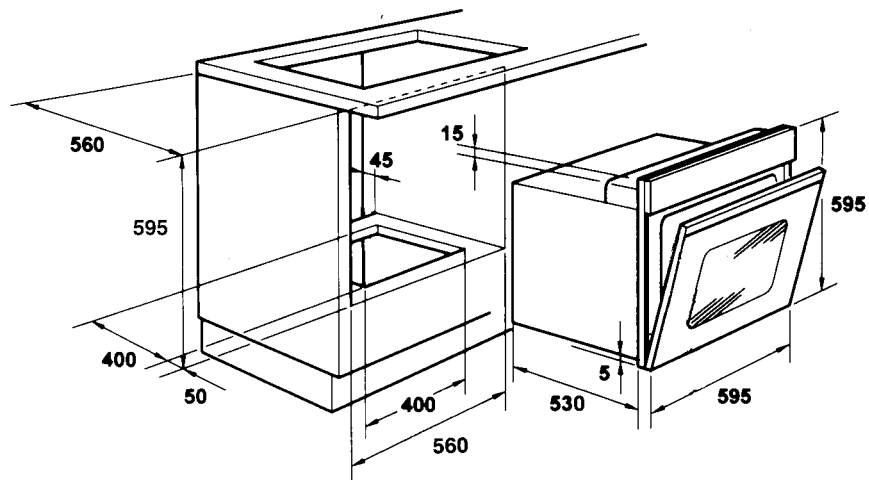
Place the food to be grilled underneath the infra-red grill. Warning: When the grill is on it takes on a bright red colour. Place the tray underneath the grill to collect juices and fat from the food being grilled.

		STATIC GRILL WITH OPEN DOOR		
Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature
Squares of bread for toasting	4 slices	4	5 (5 to heat up grill)	Grill
Toasted sandwiches	n. 4	4	10 (10 to heat up grill)	Grill
Sausages	n. 6 / kg 0,9	4	25/30 (5 to heat up grill)	Grill
Ribs of beef	n. 4 / kg 1,5	4	25 (5 to heat up grill)	Grill
Chicken legs	n. 4 / kg 1,5	3	50/ 60 (5 to heat up grill)	Grill

GRILL FAN WITH CLOSE DOOR

		GRILL FAN WITH CLOSE DOOR			Remarks
Food	Quantity	Shelf	Time of cooking in minutes	Oven temperature	
Squares of bread for toasting	4 slices	4	5 (10 to heat up grill)	Grill	Lay the bread on the grill tray. When one side of the bread has been toasted, turn over and toast the other side. Remember: keep the toast warm at the bottom of the oven until you are ready to serve it. Lay the bread on the grill tray. When one side of the sandwich has been toasted, turn over and toast the other side. Cut the sausages in half and lay them face down on the grill. Half way through grilling turn them over. Warning: Every so often, check that they are being cooked equally all over. If this is not happening, switch over the positions of those being less and those being more cooked. Make sure that the ribs of beef are exposed to the full effect on the main grill. Turn them over twice during grilling.
Toasted sandwiches	n. 4	3	5/8 (10 to heat up grill)	Grill	
Sausages	n. 6 / kg 0,9	4	15/20 (10 to heat up grill)	Grill	
Ribs of beef	n. 4 / kg 1,5	4	15/20 (10 to heat up grill)	Grill	
Chicken legs	n. 4 / kg 1,5	3	50/ 60 (10 to heat up grill)	Grill	

INSTALLATION



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