

User Guide

Remove the documentation and accessories from inside the oven.








IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND RETAIN FOR FUTURE USE.

The text is accompanied by diagrams to assist with its understanding.



Identification



Identify the oven model     
... by comparing your appliance's control panel with the illustrations.

replaced by the manufacturer, its after-sales service department or by a qualified person, to avoid any danger.

We will not be liable for any accident or incident resulting from a non-existent, defective or incorrectly connected earth, nor in the event of a non-compliant connection.



Installation




1.1 Unpacking. On receipt of the appliance, unpack it immediately and check its overall condition. Note any problems in writing on the delivery note.
Remove all protective packing pieces.
Check and proceed according to the appliance characteristics shown on the product name plate (1.1.1)

1.2 Building in.

Use a unit of the correct dimensions (1.2.1). If it is an open-back unit, the opening must be a maximum of 70 mm (1.2.2). Centre the oven in the unit, so as to ensure a minimum distance of 10 mm from the adjoining unit (1.2.3). The material of the unit supporting the appliance must be heat-resistant (or covered with a heat-resistant material). For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels.

1.3 Electrical connection. The oven must be plugged in using a standardized power cable with 3 conductors each 1.5 mm² (1 ph + 1 N + ground) which must be connected to the 220-240 Volt network by means of a standardized IEC 60083 power socket or a single-pole cut-off device in compliance with installation regulations.




The safety wire (green-yellow) is connected to the appliance's ground terminal  and must be connected to the installation's ground lead. The electrical plug must remain accessible after installation. It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.
The installation's fuse must be rated at 16A. If the power cable is damaged, it should be



Use



Before you use the appliance for the first time.




Heat your oven **while empty** (no food inside,  to 250°C) for 30 minutes. Ensure that the room is sufficiently ventilated. You may notice a slight smell or a few fumes. This is quite normal. Once the oven has cooled completely, wipe it over with a damp cloth.

2.1 Fitting the accessories.

This oven has five positions for accessories (shelf supports 1 to 5):



2.2 Accessories (Depending on model).

Your oven is delivered with a standard tray  (2.2.1), a deep tray  (2.2.2) and a wire safety shelf  (2.2.3).



Ensure that the wire shelf, fitted with anti-tip side stops, is correctly positioned (2.2.4).


2.3 Setting the clock

Upon power-up, the flashing display shows 12:00 (2.3.1).

Set the time by pressing the + or - buttons (keeping the button pressed will cause the numbers to scroll quickly) and then press the clock button - to confirm (2.3.2).

2.4 Resetting the time.

The function selector must be set at 0. Press the  button for a few seconds until the display flashes (2.4.1) and then release it. Beeps sound to indicate that adjustment is now possible. Adjust the time using the + and - buttons and then press the  button to confirm (2.4.2).

NOTE: If the clock button  is not pressed to confirm, the setting is saved automatically after a few seconds.

2.5 Immediate cooking:

The time must be displayed and must not be flashing. Depending on the model, select a cooking function (2.5.1); to do this, see the Cooking Modes table. Your oven will suggest the best temperature for this type of cooking. You can still adjust the temperature up or down using the temperature selection control (+ or -) (2.5.2). Place your dish in the oven, following the recommendation given in the Cooking Guide. The oven will then heat up and the temperature flashes. A series of beeps sounds, when the oven has reached the desired temperature. The display stops flashing. Return the function selector to 0 to switch the oven off.



Immediate cooking:

Select a cooking function (2.5.1); to do this, see the Cooking Modes table. Select the temperature by turning the selector knob (2.5.2). The temperature light comes on. Place your dish in the oven, following the recommendations given in the Cooking Guide. Once these actions have been completed, the oven heats up and the light goes out when the oven reaches the desired temperature. Return the function selector to 0 to switch the oven off.

 **This appliance is designed to cook with the door closed.**

Programmed cooking.

2.6 Immediate start and programmed time.

Choose the desired cooking mode and set the temperature. Press the  button until the cooking time indicator  flashes (2.6.1). The display flashes 0:00 to indicate that a setting can be entered. Press the + and - buttons to set the desired time (2.6.2). The cooking time is saved automatically after a few seconds.



The cooking time display stops flashing. The cooking time starts to count down immediately it is set.

The oven now starts to heat:


A series of beeps sounds, when the oven has reached the desired temperature.

At the end of the cooking (end of the programmed time) the oven switches off, the cooking time indicator and 0:00 flash (2.6.3) and a series of beeps sounds for several minutes. The beeps can be stopped by pressing any button. The display goes back to showing the time and returns the function selector to 0.

2.7 Delayed start and selected end of cooking time.

Proceed as for programmed cooking. After setting the cooking time, press the "" button until the end of cooking indicator  flashes (2.7.1). The display flashes to indicate that a setting can be entered.

Press the + or - button to set the desired end of cooking time (2.7.2).


The end of cooking time is saved automatically after a few seconds (or you can press the  button twice to confirm). The cooking end time display stops flashing.

With these actions completed, the heating of the oven is delayed, so that cooking finishes at the programmed time.


When the cooking is complete (end of programmed time): the oven switches off, the cooking time indicator and 0:00 flash (2.7.3) and a series of beeps sounds for several minutes. The beeps can be stopped by pressing any button. The display goes back to showing the time and returns the function selector to 0.

2.8 Timer

The oven's programmer can be used as an independent timer for counting down the time for a cooking operation without the oven being in use.

In that case, the timer display takes priority over the clock display. Press the  button until the timer symbol flashes

0.00 and a little hour glass flashes (2.8.1).

Set the desired time by pressing the + or - buttons, then press the  button to confirm or just wait a few seconds (2.8.2). The display stops flashing after a few seconds and the timer starts to run, counting down the time in seconds. Once the time has elapsed, the timer emits a series of beeps to let you know. The beeps can be stopped by pressing any button.

You can modify or cancel the timer programming at any moment.

2.9 Display contrast.

You can vary the brightness of the display. To do this:

Set and confirm the time on your programmer at 0:00 (2.9.1).

Press the + and - buttons together for around 10 seconds until "CO" is displayed and you enter adjustment mode (2.9.2). Press the + or - button to obtain the desired brightness. Having set the brightness as required, wait a few seconds and return your programmer to displaying the time.

2.10 Child safety

Activating the child safety lock (2.10.1):
Open the door. On the left under the control panel there is a plastic lever (A) (sat between two lugs). Lower this part until there is a click.

Safety is now activated. Close the door again.

Opening the door while keeping child safety active:

Push the tongue (B) to the right, hold it there and pull on the door at the same time to open it.

De-activating the child safety lock:

Open the door. Push the tongue (B) to the right, until there is a click.

3

Maintenance and cleaning



For any cleaning operation inside the oven cavity, the oven must be switched off. Before carrying out any disassembly, allow the appliance to cool and ensure that it is disconnected from the power.

- 3.1 Maintenance of accessories.** Washable in the dishwasher or by hand, using a little detergent. Allow them to soak if they are heavily soiled.

Cleaning the inside of the oven:

Non-pyrolytic ovens:



- 3.2 Smooth wall models.** Clean the lukewarm oven with a cloth soaked in hot soapy water.

- 3.3 Rough wall models.** The oven has an enclosure fitted with removable walls covered with a special microporous enamel (catalytic enamel) which gives them self-degreasing properties.

Dirt is spread and diffused into the micropores. It oxidises on to both surfaces and gradually disappears. The self-degreasing enamel is especially suitable for cooking items containing fat, but when grilling, the temperature of the walls is not always sufficient to remove heavy fat splashes. In this case, after cooking, continue to heat the oven for 20 to 30 minutes at the maximum temperature for the sequence chosen. If there are traces remaining, they will reduce during subsequent cooking.

Do not scrape the catalytic wall with a wire brush, pointed or sharp implements.

3.4 Wire shelf supports with hooks in the centre.

To remove them, lift up the front part of the shelf support to remove the hook from its locating point (3.4.1). Then gently pull the whole of the support towards you and lift the back to release the rear hook from its locating point (3.4.2). Pull out the two shelf side supports.

- 3.5 Rough side walls.** It is recommended that you replace the two catalytic side walls when their self-degreasing capability is no longer effective. Start by removing the lateral wire shelf supports (see previous section). Remove the two old side walls and replace them with new ones (3.5.1).

3.6 Back wall.



Before removing the back wall, the appliance must be disconnected from the power. Completely unscrew the screw at the top of the back wall. Tilt the wall forward and remove it from the cavity (3.6.1). After cleaning, the back wall must be put back in place in accordance with the instructions.

Pyrolytic ovens



3.7 Pyrolysis cleaning.



Before beginning a pyrolysis cleaning cycle in your oven, remove all parts of your grids, trays and accessories and remove major spill residue. If your oven has enamelled wire shelves, it is not necessary to remove them. During cleaning, the surfaces may become warmer than under normal conditions of use. It is advisable to keep small children away from the appliance.



Pyrolysis is a cycle where the oven is heated to a very high temperature which removes all dirt due to splashes and spills. The fumes and odours release are destroyed by passing through a catalytic converter. However, pyrolysis is not necessary after every cooking operation but only when the level of soiling requires.

As a safety measure, cleaning only occurs after the door locks automatically. When the temperature inside the oven exceeds cooking temperatures, it is not possible to open the door.

Pyrolysis: Depending on the model, there are two cleaning cycles available.

[P_{eco}]: 1½ hours or [P]: 2 hours.

Check that the display is showing the time and is not flashing. To begin pyrolysis, turn the

function selector to  or  (3.7.1). The time for which the oven will not be available is 2 (or 2½) hours and cannot be adjusted (includes oven cooling time). The door is locked during pyrolysis and a padlock is shown in the display (3.7.2). Cleaning ends automatically, the display shows 0:00 and the door unlocks.

Turn the function selector back to 0.

3.8 Cleaning the door (depending on model).



Do not use abrasive cleaning products or hard metal scrapers to clean the oven's glass door, as they could scratch the surface and cause the glass to shatter. Before unclipping the glass, allow the appliance to cool.

Disassembly. Open the door completely and lock it open using the two red stops supplied (3.8.1). Remove the first clip-in window as follows:

Insert the other two red stops into slots A provided for the purpose.

Use them as a lever to release the window (3.8.2, 3.8.3).

Clean the window using a soft sponge and washing-up liquid (3.8.4).

Do not immerse the window in water.

Do not use abrasive creams or scouring pads. Rinse with clean water and dry with a lint-free cloth.

If necessary, remove all the door's inner windows (3.8.5). This unit is made up of one or two windows depending on the model, with a black rubber stopper at each corner (3.8.6).

Reassembly. After cleaning (3.8.7), re-position the four rubber corners (3.8.8.), taking care that L and R appears on the hinge side (3.8.9). Clip on the last window by placing the "PYROLYSE" marking towards you (3.8.10). Remove the red plastic stops. Your appliance can now be used again.

3.9 Cleaning the outside.

Use a soft cloth dipped in a glass cleaner to clean the electronic programmer window. Do not use scouring creams or scourers.



We recommend that you use Clearit cleaning products for the care of your appliance. Clearit offers professional products and solutions suited to the daily care of your kitchen and household appliances. You will find them at your usual retailer, along with a complete range of accessories and consumables.

3.10 Lamp replacement.



Warning:

Ensure that the appliance is disconnected from the mains before replacing the lamp, to avoid any risk of electric shock. Allow the appliance to cool first.

Bulb type : 15W, 220-240V~, 300°C, E14 base.

When unscrewing the lamp glass, use a rubber glove to assist with its removal (3.10.1).

4

Problems and solutions



You can deal with some small problems yourself:

- 4.1 The oven does not get hot.** Check to ensure that the oven is connected and that the circuit fuse is in order. Increase the selected temperature.
- 4.2 The oven lamp does not work.** Replace the bulb or the fuse. Check that the oven is connected.
- 4.3 The oven emits a beep.** It indicates that the selected temperature has been reached or that the cooking programme is complete.
- 4.4 The cooling fan continues to run after the oven is switched off.** This is normal; the fan may run for up to an hour after cooking to lower the internal and external temperature (you can open the door to accelerate cooling). If it runs for longer than an hour, contact the after-sales department.
- 4.5 Pyrolysis cleaning does not occur*.** Check that the door is closed. If there is a door-locking or temperature sensor fault, call the after-sales department.
- 4.6 The padlock flashes in the display*.** Door locking fault. Call the after-sales department.

* For pyrolysis models only.

5

Safety



- Installing the oven may only be done by qualified installers and technicians.
- This appliance is not intended for use by persons (including children) with impaired physical, sensory or mental capacities, or by inexperienced or untrained persons, unless they have received prior instruction or supervision in its operation by a person responsible for their safety.
- Children must be supervised to prevent them from playing with the appliance.
- **WARNING:** The accessible parts of the appliance may become hot during use. Be careful not to touch the heating elements located inside the oven. It is advisable to keep small children away from the appliance.
- Do not use a steam cleaner (requirement relating to electrical safety).
- This oven does not contain any asbestos-based components.
- Repairs to your appliance should only be made by a professional. Non-standard repairs may be a source of danger for the user.
- This appliance complies with the following European directives :
 - Low Voltage Directive 2006/95/EC for applying the CE mark.
 - Electromagnetic Compatibility Directive 89/336/EEC modified by directive 93/68/EEC for the application of CE marking.
 - EC regulation no. 1935/2004 concerning materials and items intended to come into contact with food products.

6

Environment



This oven has been designed to be environmentally friendly.

Many of the materials it contains, including its packaging, are recyclable. Please recycle the packaging and help protect the environment by depositing it in municipal containers provided for this purpose.



It therefore carries this logo to indicate that used appliances should not be disposed of together with other waste.

The manufacturer will arrange for the appliance to be recycled properly, in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your local council or your retailer to find out details of your closest used appliance collection point.

We thank you for your help in protecting the environment.

Stand-by mode.

In order to limit power consumption, the display will fade after 30 seconds of inactivity. Depending on the model of oven, when a delayed start is programmed, an animation will display alternately with the time, indicating that the oven is in "Standby mode". The display will return to normal brightness if the cooking selector is activated or if a button is pressed.

Cooking modes



CIRCULATING HEAT

(recommended temperature 180°C min 35°C max 235°C)

- Cooking controlled by the heating element in the floor of the oven and by the fan.
- Quick temperature rise: Some dishes can be placed in the oven while it is still cold.
- Recommended for keeping white meat, fish and vegetables moist. For cooking multiple items on up to three levels.



PULSED GRILL (Medium or high)

(recommended temperature 200°C min 180°C max 230°C)

- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crisp all over.



TRADITIONAL PULSED

(recommended temperature 200°C min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements and by the fan.
- Quick temperature rise: Some dishes can be placed in the oven while it is still cold.
- Recommended for meats, fish and vegetables, preferably placed in an earthenware dish.



TRADITIONAL

(recommended temperature 240°C min 35°C max 275°C) **model a**

(recommended temperature 225°C min 35°C max 275°C) **model b**



TRADITIONAL (ECO)

(recommended temperature 200°C min 35°C max 275°C)

- Cooking is controlled by the upper and lower heating elements without the fan.
 - Requires preheating before placing the dish in the oven.
 - Recommended for slow, gentle cooking: succulent game... For browning red meat roasts.
- For simmering in a covered casserole dishes that were begun on the hob (coq au vin, stew).



HIGH TEMPERATURE GRILL

(recommended temperature 275°C min 180°C max 275°C)

- Cooking heat is provided by the upper element but without assistance from the fan.
- Preheat the oven for 5 minutes.

Slide the drip tray on to the lower shelf support, to catch the fat.

- Recommended for grilling chops, sausages, slices of bread or prawns placed on the shelf.



KEEPING DISHES WARM / BREAD DOUGH

(recommended temperature 80°C min 35°C max 100°C)

- Heat from the upper and lower elements with assistance from the air circulation fan.
- Recommended for rising for bread, brioche and kugelhofp dough...mould placed on the oven floor, without going above 40° C (plate warming, defrosting).



BOTTOM HEATING

(recommended temperature 205°C min 35°C max 275°C)

- Cooking is controlled by the bottom element combined with a little assistance from the grill and fan.
- Place the shelf at the lowest level.
- Recommended for moist dishes (quiches, juicy fruit tarts, etc). The crust will be thoroughly cooked on the bottom. Recommended for dishes that rise (cakes, brioche, kugelhofp...) and for soufflés that will not be spoilt by a crust formed on the top.



BREAD

(recommended temperature 205°C min 35°C max 275°C)

- Cooking done by the upper and lower heating elements and by the fan.
- Preheat the oven. Put a dish of water on the floor of the oven then place the bread on a shelf on level 1 or 2, depending on the size.

Sequence(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC: Depending on the various oven models.

a b		c
ECO		ECO