

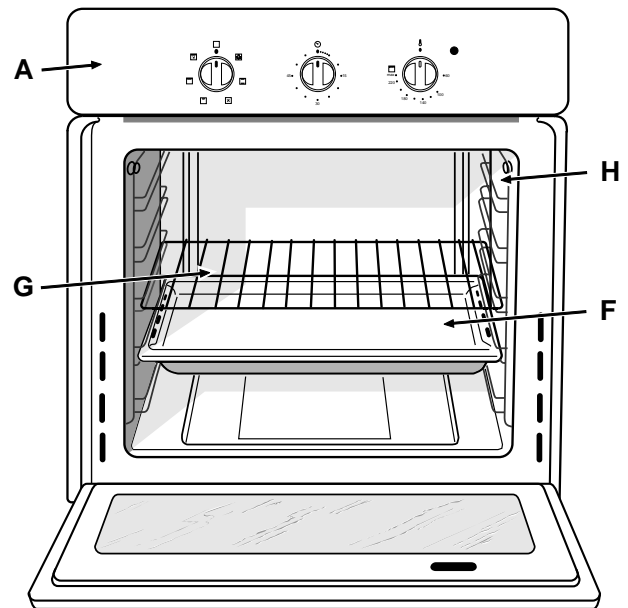
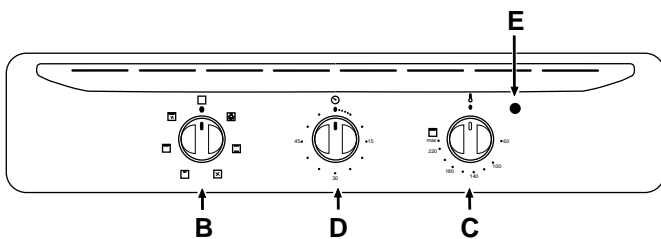
FM 51 IX GB

GB **Multifunction Oven**
Instructions for installation and use

Congratulations on choosing an Ariston appliance, which you will find is dependable and easy to use. We recommend that you read this manual for best performance and to extend the life of your appliance. Thank you.

Close-up View

- A. **Control Panel**
- B. **Knob for selecting the cooking features.**
- C. **Knob for adjusting the cooking temperature.**
- D. **Timer Knob** (only on certain models)
- E. **Oven Light** (only on certain models) - When the light is on, it indicates that the oven is heating. It will turn off when the temperature setting has been reached.
- F. **Drip pan**
- G. **Oven Racks**
- H. **Guides for sliding the racks or drip pan in and out.**



How To Use Your Appliance

The Multifunction oven combines in a single appliance the advantages of traditional convection ovens with those of modern forced air ventilation ovens.

It is an extremely versatile appliance that allows you to easily and safely choose between 5 different cooking modes. The various features are selected by means of the selector knob (B) and the thermostat knob (C) on the control panel.

Attention: The first time you use the oven we recommend that you set the thermostat on the highest setting and leave the oven on for about a half of an hour with nothing in it. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Convection Mode

Set the thermostat knob (C) between **60°C** and **Max**. The outer heating elements at both the top and the bottom of the oven will come on. The heat is distributed uniformly from the top to the bottom. The convection mode is recommended for preparing meat-based dishes featuring beef or veal which require slow cooking with the addition of liquids. It still remains the best cooking mode for dry pastries and fruit in general. When cooking in convection mode, only use one drip pan or cooking rack at a time, otherwise the the heat distribution will be uneven. Select from among the various rack heights based on the whether the dish needs more or less heat from the top or bottom.

Ventilation Mode

Set the thermostat knob (C) between **60°C** and **Max**. Both the heating elements and the fan will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 rack levels can be used at the same time, following the instructions in the section entitled, "Cooking On More Than One Rack".

This cooking mode is ideal for au gratin dishes or those which require an extended cooking time.

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast.

The ventilated mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavor and appearance.

The ventilated mode can also be used to thaw white or red meat, fish and bread by setting the temperature to 80°-100°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

Grill

Set the thermostat to "C": **Max**.

The central heating element of the grill will come on. The incandescent heating element cooks food by means of thermal radiation directed downward. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender.

Double Grill

Set the thermostat to "C": **Max**.


Both of the grill elements are activated. This oversized grill has a completely new design, increasing cooking efficiency by 50%. The double grill also eliminates pockets of unheated air in the corners of the oven.


Ventilated Double Grill

Set the thermostat to "C": between **60°C** and **200°C**.


Both of the heating elements of the grill are activated, as well as the fan. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food.

Timer (D)

To use the timer, it must be wound using the "D" knob. Turn the knob almost one full turn in the clockwise direction .

Then, turn the knob back , and set the time by positioning the number (minutes) on the knob dial beneath the mark on the control panel.

Oven Light

The light comes on when the "B" knob is turned to the  setting. The light illuminates the oven and remains on when any of the heating elements is turned on.

Forced Air Ventilation

In order to reduce the external temperature of the oven, some models have been equipped with a cooling fan which comes on when the "B" knob is turned to a cooking setting. The fan remains on during the cooking process and a flow of air can be heard exiting between the oven door and the control panel. After you have finished cooking, it is a good idea to keep the fan on for a few minutes by setting the thermostat knob to "•" in order to allow the oven to cool down rapidly.

3rd Oven Glass

This appliance conforms to all relevant European Standards regarding surface temperatures, however, in order to further decrease the temperature of the oven door and reduce energy consumption, a supplementary kit has been made available as an optional extra. The fitting of this kit should be considered, if energy saving is desirable or if young children may be present. To purchase the supplementary kit code **053413** contact your nearest Merloni Service Centre.

Warning

Only use the bottom shelf of the oven when using the rotisserie to cook (where present). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) on the grate provided with the appliance inserted especially along the oven guides.

How to Keep Your Oven in Shape

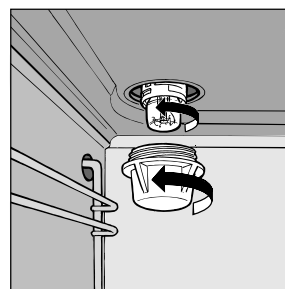
Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- The self-cleaning panels (if present) and the enameled parts should be washed with warm water - abrasive powders and corrosive substances should be avoided;
- The inside of the oven should be cleaned immediately after use with warm water and soap; the soap should be rinsed away and the interior dried thoroughly;
- Stainless steel can be stained if it remains in contact with aggressive detergents (containing phosphorus) or water with a high lime content. We recommend that you rinse these parts thoroughly and dry them well after cleaning. It is also a good idea to dry any water spills;
- Never line the bottom of the oven with aluminium foil because the buildup of heat will not only impede the cooking process, but could also damage the enamel.

Replacing the Lamp in the Oven

- Cutoff the supply of power to the oven by turning off the omni-polar switch connecting it to the mains, or by removing the plug if it is accessible;
- Unscrew the glass cover attached to the lamp holder;
- Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:
 - Voltage: 230/240 V
 - Wattage: 25W
 - Socket: E14
- Remount the glass cover and reconnect the appliance to the power supply.



Practical Cooking Advice

Preheating

If the oven must be preheated (generally this is the case when cooking leavened foods) the "ventilation" mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Cooking on More Than One Rack

If you have to cook on more than one rack at the same time, use only the "ventilation" mode, as it is the only one which is appropriate for this type of cooking.

- The oven has 5 rack heights. When cooking with the ventilation mode, use a combination of two of the three central rack heights. The topmost and bottommost rack heights are subject to more direct contact with the hot air being circulated in the oven, and using these levels could result in more delicate food being burned;
- In general, use the second and fourth rack heights for foods which require more heat. For example, when cooking roasts together with other foods, put the roast at the second rack height and use the fourth for more delicate food;
- When cooking dishes which require different temperatures and/or cooking times, set the temperature to that between the temperatures required for the two dishes and place the more delicate food at the fourth rack height. Then remove the dish with a shorter cooking time first;
- Use the drip pan at the bottom rack height and the broiler at the top;
- When cooking pastries on two racks at the same time, use the third and the fourth rack heights, not the second because it receives too much heat.

Using the Grill

The Multifunction oven offers you three different grilling modes.

Use the "grill" setting for small portions. Although electrical consumption is a mere 1200 W, it allows you to grill small portions like toasted sandwiches, hotdogs, etc., to perfection.

Position the food under the center of the grill because only the central part of the top heating element is turned on. Food placed in the corners will not cook properly.

The "Double Grill" setting allows you to grill along the entire surface area of the grill. Use this mode when you have food distributed uniformly throughout the oven and you would like to brown the items uniformly.

The "Ventilated Double Grill" is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part. This mode can also be used for browning foods at the end of the cooking process.

When using any of the three grilling modes, it is recommended that the thermostat knob be turned to the highest setting, as it is the most efficient way to use the grill (which utilizes infrared rays). If necessary, however, the thermostat can be set to lower temperatures by simply turning the knob to the desired setting. When utilizing the grill, place the rack at the lower levels (see cooking table). To catch grease or fat and prevent smoke, place a drip pan at the bottom rack level.

Grilling must be done with the door partially open to avoid increasing the grilling time.

Note: When using the "Ventilated Double Grill", the oven door must be closed.

Baking Pastries

When baking pastries, always place them in the oven after it has been preheated. Make sure you wait until the oven has been preheated thoroughly (the red "E" light will turn off). Do not open the door while the pastry is cooking in order to prevent it from dropping.

Batters must not be too runny, as this will result in prolonged cooking times. In general:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour.

I used more than one level and they are not all at the same cooking point

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

For best results when cooking pizza use the "ventilation mode"

:








- Preheat the oven for at least 10 minutes;
- Use a light aluminum pizza pan, placing it on the broiler supplied with the oven. If the drip pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process;
- When cooking more than one pizza at the same time, use rack heights 2 and 4 at a temperature of 220°C. Preheat the oven for at least 10 minutes. In general, the pizza at rack height 4 cooks slightly slower. Therefore, remove the pizza at rack level 2 first and leave the other in the oven for a few minutes more.

Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150°C-175°C). For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards. In general,

the larger the roast, the lower the temperature setting. Place the meat on the centre of the rack and place the dripping pan beneath it to catch the fat.

Make sure that the rack is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Selection knob	Food to be cooked	Wt. (Kg)	Cooking position from bottom	Heating time (min.)	Thermostat knob	Cooking time (min.)
						
1 Static 	Roast pork	0,5	2	15	200	35
	Roast veal	0,5	2	15	200	30
	Duck	0,5	1-2	15	200	30-35
	Meringues	-	2	10	100	60-75
	Biscuits	-	2	10	140	15-20
2 Fan oven cooking 	Pizza	1	2	15	220	20-35
	Lasagne	1	3	10	180	30-35
	Baked noodles	1	3	10	180	20-30
	Lamb	1	2	10	180	40-45
	Chicken	1	2	10	180	60-75
	Mackerel	1	2	10	180	50-55
	Red porgy	1,5	2	10	180	55-60
	Chocolate cake	1	3	10	160	50-60
3 Grill 	Sole and cuttle fish	1	4	5	Max	8
	Squid and shrimp on spits	1	4	5	Max	4
	Cod steaks	1	4	5	Max	10
	Grilled vegetables	1	3-4	5	Max	8-10
4 Double Grill 	Veal steaks	1	4	5	Max	15-20
	Cutlets	1,5	4	5	Max	25
	Hamburgers	1	3	5	Max	7
	Caballas	1	4	5	Max	20-25
5 Ventilated Double Oven 	Grilled chicken	1,5	2	5	200	55-60
	Cuttle fish	1,5	2	5	200	40-45

NB: cooking times are approximate and may vary according to personal taste.

Safety Is A Good Habit To Get Into

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- use only the MANUFACTURER Service
- use only ORIGINAL Spare Parts

- This appliance is designed for non-professional, household use and its functions must not be changed.
- These instructions are only valid for the countries whose symbols appear on the manual and the serial number plate.
- The electrical system of this appliance may be used safely only when it is correctly connected to an efficient earthing system in compliance with the safety standards currently in effect.

The following items are potentially dangerous, and, therefore, appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance immediately after use of the oven or grill due to the heat generated;
- The appliance when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the appliance or the supply cord to unplug it from the electrical outlet;
- Obstructing the ventilation or heat dissipation slots;

- Allowing power supply cords for small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents (rain, sun);
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;
- Using adaptors, multiple sockets and/or extension cords;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

Qualified personnel must be contacted in the following cases:

- Installation (following the manufacturer's instructions);
- When in doubt about operating the appliance;
- Replacing the electrical outlet when it is not compatible with the plug for the appliance.

Service Centres authorized by the manufacturer must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from the packaging;
- If the power supply cord has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

It is a good idea to do the following:

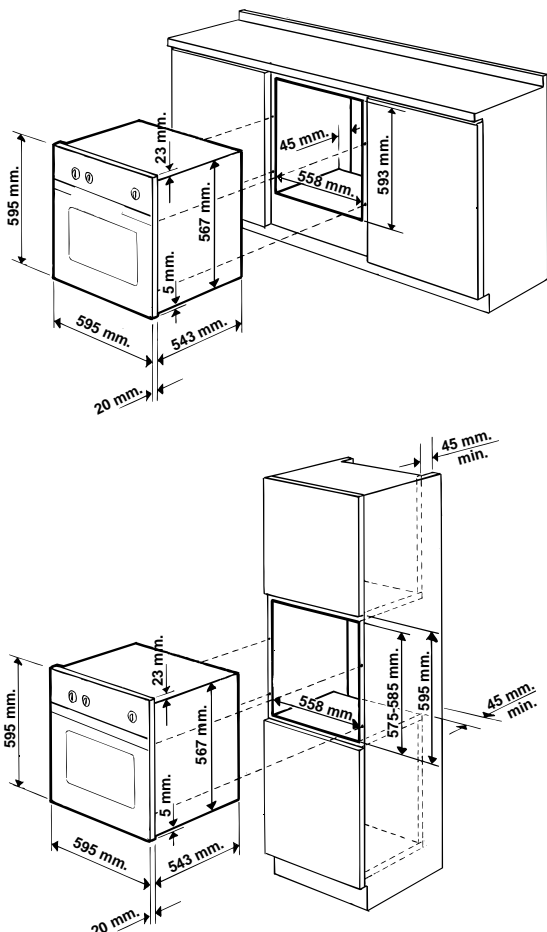
- Only use the appliance to cook food, nothing else;
- Check the soundness of the appliance after it has been unpacked;
- disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When the appliance is not used for an extended period of time, cut off the supply of power and close the gas cock (if present);
- Use cooking gloves to place cookware in the oven or when removing it;
- Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- Make sure that the control knobs are on the "•"/"o" setting when the appliance is not in use;
- Cut the power supply chord after disconnecting it from the mains when you decide not to use the appliance any longer.
- The manufacturer will not be held liable for any damages that might arise out of incorrect installation or improper, incorrect or unreasonable use of the appliance.

Installation

Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

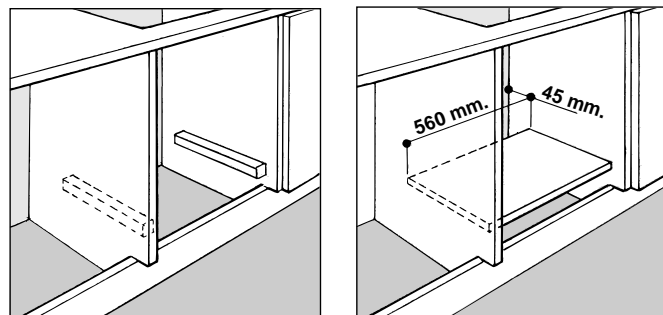
Installation of Built-in Ovens

In order to insure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cutout for installation under the counter or in a cabinet wall unit.

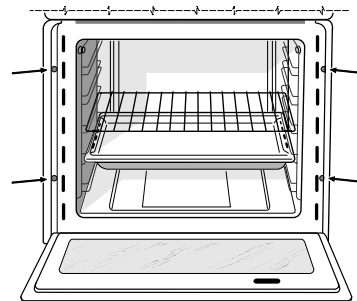


In order to ensure adequate ventilation, the back panel of the cabinet must be removed. Installing the oven so that it rests on two strips of wood is preferable.

In the case where the oven rests on a continuous, flat surface, there must be an aperture of at least 45 x 560 mm.



To fasten the oven to the cabinet, open the door of the oven and fasten it by inserting the 4 wood screws into the 4 holes locate on the perimeter of the frame.



The panels of the adjacent cabinets must be made of heat resistant material. In particular, cabinets with a veneer exterior must be assembled with glues able to withstand temperatures of up to 100°C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts which ensure safe operation of the appliance must

not be able to be removed without the use of a tool.

Electrical Connection

Those ovens equipped with a three-pole power supply cord are designed to operate with alternating current with the voltage and frequency indicated on the data plate (located on the appliance) and in the instruction manual. The wire for grounding the appliance is yellow-green in color.

Electrical connection

Ovens with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

Two types of connection are provided:

Connection n° 1

Connecting the power supply cable to the mains.

Fit a normalized plug to the cable, which corresponds to the load indicated on the data plate; if the cooker is connected directly to the mains, an omnipolar circuit-breaker with a minimum opening of 3 mm between the contacts, suitable for the load indicated and complying with current directives, must be installed between the appliance and the mains (the earthing wire must not be interrupted by the circuit-breaker). The power supply cable must be positioned so that it does not exceed room temperature by 50°C at any point of its length. Before making the connection check that:

- the circuit breakers or fuses of the home system can support appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations and the law;
- there is easy access to the socket or the omnipolar circuit-breaker once the cooker has been installed.

N.B.: do not use reducers, adapters or shunts as these could cause heating or burning.

Connection n° 2

Disposing of the plug.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Ensure that before disposing of the plug itself, you make

the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:

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

Green & Yellow	-Earth
Blue	-Neutral
Brown	-Live

If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

Connect Green & Yellow wire to terminal marked "E" or \equiv or coloured Green or Green & Yellow.

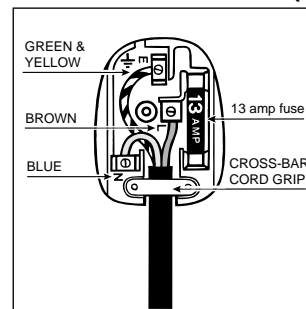
Connect Brown wire to terminal marked "L" or coloured Red. Connect Blue wire to terminal marked "N" or coloured Black. If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse.

A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

How to connect an alternative plug

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

BLUE	"NEUTRAL" (N)
BROWN	"LIVE" (L)
GREEN AND YELLOW	"EARTH" (E)



Disposing of the appliance

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

Technical Specifications

Inner Dimensions of the Oven:

Width: 40.5 cm

Depth: 39 cm

Height: 32.5 cm

Inner Volume of the Oven:

51 Liters

Energy Consumption:

To reach 200°C: 0.45 kWh

To maintain the temp. at 200°C for 1 hour: 0.7 kWh

Total: 1.15 kWh

Voltage and Frequency of Power Supply:

230-240V / 50 - 60Hz / 1900-2000 W



This appliance conforms with the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.

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