

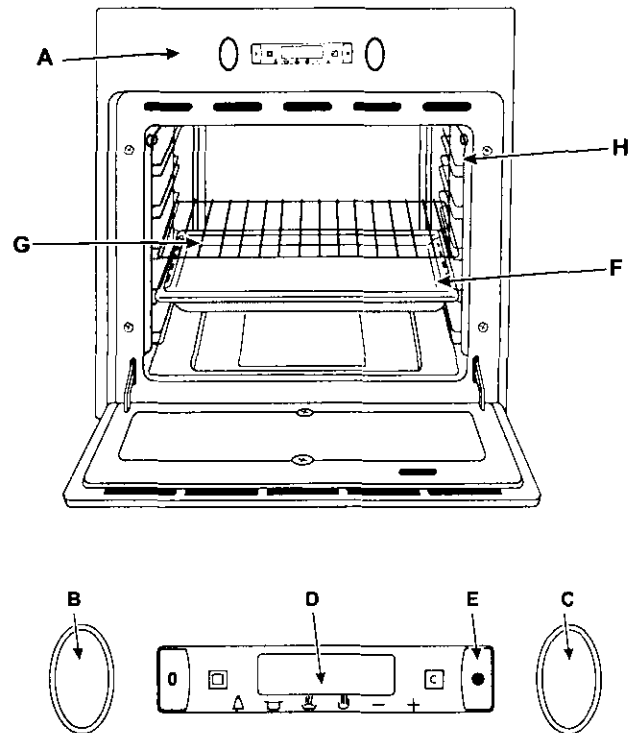
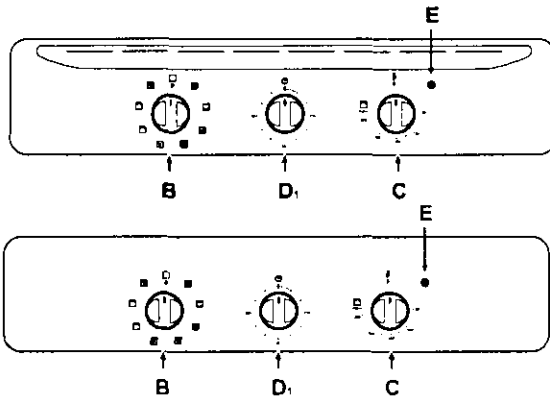
**OVENS**

**FM 81 R IX AUS**

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. Electronic Programmer (only on a few models) - This feature allows you to set the length and end cooking time for any of the cooking features. It also has a timer feature.
- D<sub>1</sub>. Timer Knob (only on a few 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. Dripping-pan
- G. Oven Racks
- H. Guides for sliding the racks or dripping-pan in and out.



## How To Use Your Appliance

The 7 *Cuoochi* oven combines the advantages of traditional convection ovens with those of the more modern forced air ventilation models.

It is an extremely versatile appliance that allows you to easily and safely choose between 7 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 dripping-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.

### Pastry Mode

Set the thermostat knob (C) between 60°C and Max. The fan will start and all of the heating elements will turn on. This provides a delicate heating process with a prevalence of heat from the bottom. This mode is ideal for baking and cooking delicate foods - especially pastries that need to rise because the heat coming from the bottom helps the leavening process.

### Pizza Mode

Set the thermostat knob (C) between 60°C and Max. The bottom and circular heating elements, as well as the fan, will come on. This combination rapidly heats the oven due to the large amount of power used by the appliance (2800-2900 W), which results in the production of considerable heat coming prevalently from the bottom. The pizza mode is ideal for foods which need high temperatures to cook, like pizza and large roasts. Use only one dripping-pan or rack at a time. However, if more

than one is used, they must be switched half way through the cooking process.

### Ventilated 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.

### Cooking Control Timer Knob (only on a few models)

Some models are equipped with a timer program to control when the oven shuts off during cooking. To use this feature, you must wind the "D<sub>1</sub>" knob one full turn in the counter-

clockwise direction ; Then, turn the knob in the clockwise direction , to set the time by matching up the indicator on the control panel with the number of minutes on the knob.


At the end of the programmed length of time, the timer will sound and automatically turn off the oven.


**Attention:** to use the oven in manual mode without the cooking control timer, match the indicator on the control panel

with the  symbol on the timer knob.


When the oven is not in use, the cooking control timer can be used like a normal timer.

### Timer (only on a few models)

To use the timer, it must be wound using the "D<sub>1</sub>" 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.

### Handle

When the oven is on, steam escapes from the slot on the right end of the handle. **Keep hands away from this area.**

### Forced Air Ventilation (only on a few models)

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 "0" in order to allow the oven to cool down rapidly.

### 3rd Oven Glass

In order to further decrease the temperature of the oven door and reduce energy consumption, a supplemental kit has been made available. This kit should be installed if the oven is used in the presence of small children. To install the protective glass for the oven door (code 053413/039888 or 039104 for traditional models with plate-metal door), contact your nearest Merloni Elettrodomestici Service Centre.

### Warning

Do not place cookware on the bottom of the oven because this will result in uneven cooking. Furthermore, the curved surface of the bottom (which ensures increased stiffness and resistance to deformation) does not provide a stable support surface.

### Important Warning Note!







Do not place anything, eg containers, aluminium foil etc, on to the base of the oven as this will cause damage to the enamel by reflecting heat back on to the surface from the element positioned underneath the bottom of the oven cavity.

# Electronic Cooking Programmer

The programmer makes it possible to preset the oven and the grill in terms of:










- delay start with a preset length of time for cooking;
- immediate start with a preset length of time for cooking;
- timer.

Button functions:

-  : Timer with hour and minutes;
-  : Length of cooking time;
-  : End cooking time;
-  : Manual change;
-  : Change time (backwards);
-  : Change time (forwards).


## How to Reset the Digital Clock

After the appliance has been connected to the power source or following a power outage, the clock display will begin to blink and read: **0:00**

- Press the  and  buttons at the same time. Then use (within 4 seconds) the  and  buttons to set the exact time.  
Use the  button to move the time forwards.  
Use the  button to move the time backwards.
- The time can also be changed in the following two ways:
1. Repeat all of the foregoing steps.
  2. Press the  button, and then use the  and  buttons to reset the time.




## Manual Operation Mode for the Oven


After the time has been set, the programmer is automatically set to manual mode.


**Note:** Press the  button to return the oven to manual mode after every "Automatic" cooking session.




## Delayed Start Time with Preset Cooking Length

The length and the end cooking times must be set. Let us suppose that the display shows 10:00.

1. Turn the oven control knob to the cooking setting and temperature desired (example: convection oven at 200°C).
2. Press the  and use (within 4 seconds) the  and  buttons to set the length of the cooking time. Let us suppose that 30 minutes was set for the length of the cooking time. In this case, the display will show:




Release the button, and within 4 seconds, the current time will reappear with the  symbol and "auto."




3. Press the  button, and then use the  and  buttons to set the end cooking time. Let us suppose that it is 13:00





4. Release the button and the display will show the current time within 4 seconds:



When "auto" is lighted, it indicates that the length and end cooking time have been preset to operate in automatic mode. At this point, the oven will turn on automatically at 12:30 in order to finish the cooking session within 30



minutes. When the oven is on, the  symbol (cooking pot) will appear on the display for the entire length of the cooking process. The  button can be pressed at any time to display the setting for the length of the cooking time, while the  button can be pressed to display the end cooking time.

**At the end of the cooking time, an acoustic signal will sound. Press any button it turn it off (except the  and  buttons).**

## Immediate Start Time with Preset Cooking Length

When only the length of the cooking time is set (points 1 and 2 of the paragraph entitled, "Delayed Start Time with Preset Cooking Length"), the cooking session starts immediately.

## Cancelling a Preset Cooking Time

Press the  button, and use the  button to set the time to:





Then press the manual cooking mode button .

## Timer Feature




The timer can be used to count down from a given length of time. This feature does not control when the oven comes on or turns off, but, rather, it only emits an acoustic signal when the preset time has run out.

Press the  button, and the display will read:





Then use the  and  buttons to set the desired time. Release the button, and the timer will start at that second. The display will show the current time.



At the end of the preset time, an acoustic signal will sound, which can be turned off by pressing any button (except the  and  buttons), and the  symbol will turn off.

## Changing and Cancelling Settings

- The settings can be changed at any time by pressing the corresponding button and using the  or  button.
- When the length setting for the cooking time is cancelled, the end cooking time setting is also cancelled, and vice versa.
- When in automatic cooking mode, the appliance will not accept end cooking times prior to the start cooking time proposed by the appliance itself.

# How to Keep Your Oven in Shape

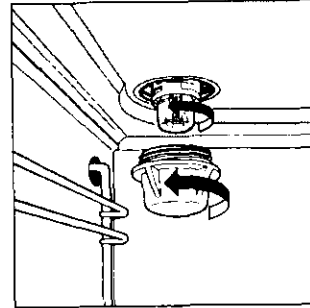
**Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**

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 (this is generally the case when cooking leavened foods), the  "pizza 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  "ventilated" mode, as it is the only one which is appropriate for this type of cooking.

Use the second and third rack heights from the bottom because the first and fourth receive too much direct heat and this could cause more delicate foods to burn.


If you would like to use 3 racks at the same time, use the three central rack heights. If this is done, the third and fourth may have to be switched halfway through the cooking process.


### Using the Grill

The *7 cuochi* 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.

**Important: always use the grill with the oven door closed.** This will allow you both to attain excellent results and to save energy (approximately 10%).

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 dripping-pan at the bottom rack level.

### 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 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  "pizza 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 dripping-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;
- If you cook pizza on more than one rack at the same time (up to 3), it is recommended that you use the ventilated mode  because the pizza mode  will cook the pizza on the first rack from the bottom before the others.

**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 Setting	Type of Food	Wt. (Kg)	Rack Position From Oven Bottom	Preheating Time (minutes)	Thermostat Knob Setting (°C)	Cooking Time (minutes)
						
<b>1 Convection Mode</b>	Duck	1	3	15	200	65-75
	Roast beef	1	3	15	200	70-75
	Roast pork	1	3	15	200	70-80
	Biscuits	-	3	15	160	15-20
<b>2 Pastry Mode</b>						
	Cakes	0.5	3	15	180	20-30
	Pies	1	2/3	15	180	45-50
<b>3 Pizza Mode</b>						
	Pizza	0.5	3	15	220	15-20
	Roast beef	1	3	10	200	45-55
	Chicken	1	2/3	10	180	60-70
<b>4 Ventilation Mode</b>						
	Pizza (several levels)	1	2/3	15	220	15-20
	Lasagne	1	3	10	180	30-35
	Baked Tagliatelle	1	3	10	180	20-30
	Baked Pasta	1	3	10	180	20-30
	Lamb	1	2	10	180	40-45
	Chicken	1	3	15	200	60-70
	Mackerel	1	2	10	180	50-55
	Sea Bream	1.5	2	10	180	55-60
	Chocolate cake	1	3	10	160	50-60
<b>5 Grill Mode</b>						
	Sole and squid	1	4	5	Max	8
	Calamari and shrimp					
	Kabobs	1	4	5	Max	4
	Cod fillets	1	4	5	Max	10
	Grilled vegetables	1	3-4	5	Max	8-10
<b>6 Double Grill Mode</b>						
	Veal steaks	1	4	5	Max	15-20
	Chops	1.5	4	5	Max	25
	Hamburgers	1	3	5	Max	7
	Mackerel	1	4	5	Max	20-25
<b>7 Double Grill Ventilation Mode</b>						
	Grilled chicken	1.5	2	5	200	55-60
	Stuffed cuttle-fish	1.5	2	5	200	40-45

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

## Safety Is A Good Habit To Get Into

- 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:**

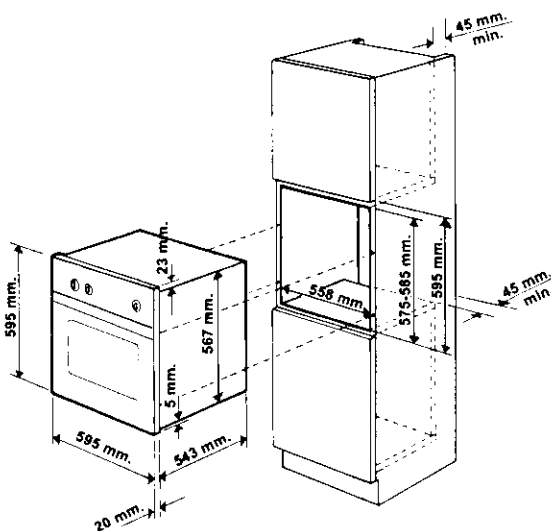
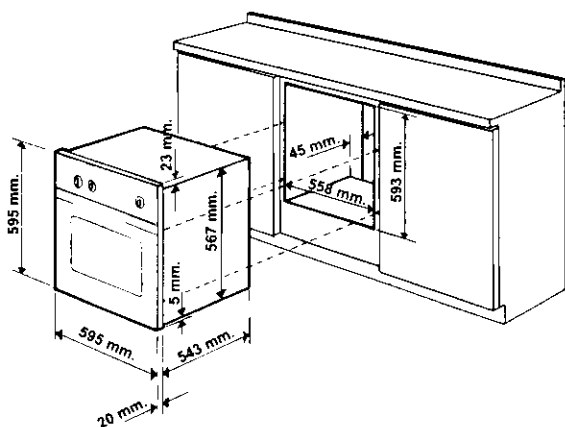
- Only use the appliance to cook food, nothing else;
- Check the soundness of the appliance after it has been unpacked;
- disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When the appliance is not used for an extended 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

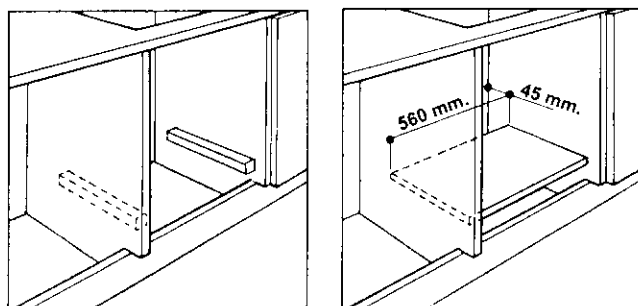
**Important:** The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

### 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.

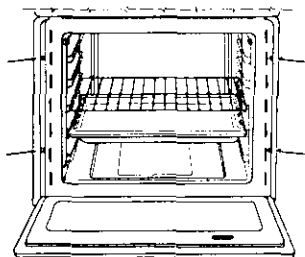


In order to ensure adequate ventilation, the back panel of the cabinet must be removed. Installing the oven so that it rests on two strips of wood is preferable. In the case where the oven rests on a continuous, flat surface, there must be an aperture of at least 45 x 560 mm.





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.



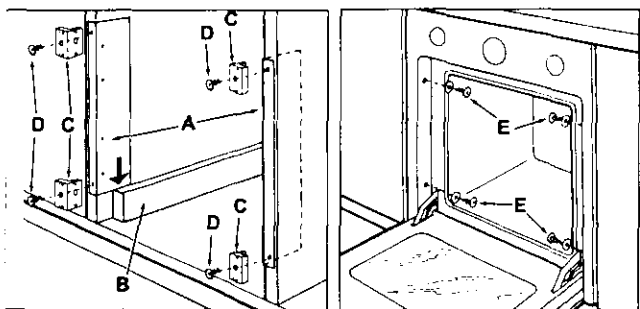
The panels of the adjacent cabinets must be made of heat resistant material. In particular, cabinets with a veneer exterior must be assembled with glues able to withstand temperatures of up to 100°C.

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.

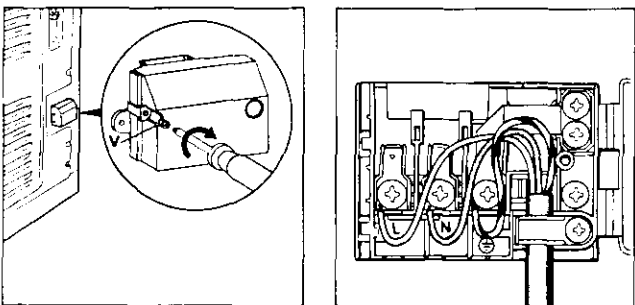
#### Fastening the Oven to the Cabinet (only on a few models)

1. Position the "A" brackets so that they are flush against the oven support strips (B).
2. Position the cleats (C) on the "A" brackets as shown in the figure so that the thickness of the sides of the cabinet, indicated on the cleat, is facing you.
3. Fasten the brackets and the cleats to the edge of the side of the cabinet using the "D" screws.
4. Fasten the oven to the cabinet using the screws and plastic washers (E).



#### Mounting a Power Supply Cable

Opening the terminal board:



- Remove the "V" screw;
- Pull to open the cover of the terminal board.

To install the cable, proceed as follows:

- Remove the wire clamp screw and the three contact screws L-N-⊕

- Fasten the wires beneath the heads of the screws using the following color scheme : **Blue (N) Brown (L) Yellow-Green ⊕**
- Fasten the supply cable in place with the clamp, close the cover to the terminal box and fasten it with the "V" screw.

#### 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 limiter valve and the home system can support
- 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 ⊕ or coloured Green or Green & Yellow.

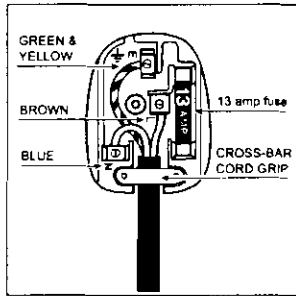
Connect Brown wire to terminal marked "L" or coloured Red. Connect Blue wire to terminal marked "N" or coloured Black. If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse.

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

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### Inner Dimensions of the Oven:

Width - 40 cm  
Depth - 39 cm  
Height- 34 cm

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### Inner Volume of the Oven:

53 Liters

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### Energy Consumption:

To reach 200°C: 0.45 kWh  
To maintain the temp. at 200°C for 1 hour: 0.95 kWh  
Total: 1.40 kWh

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### Voltage and Frequency of Power Supply:

230-240V / 50Hz / 2900W

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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.