

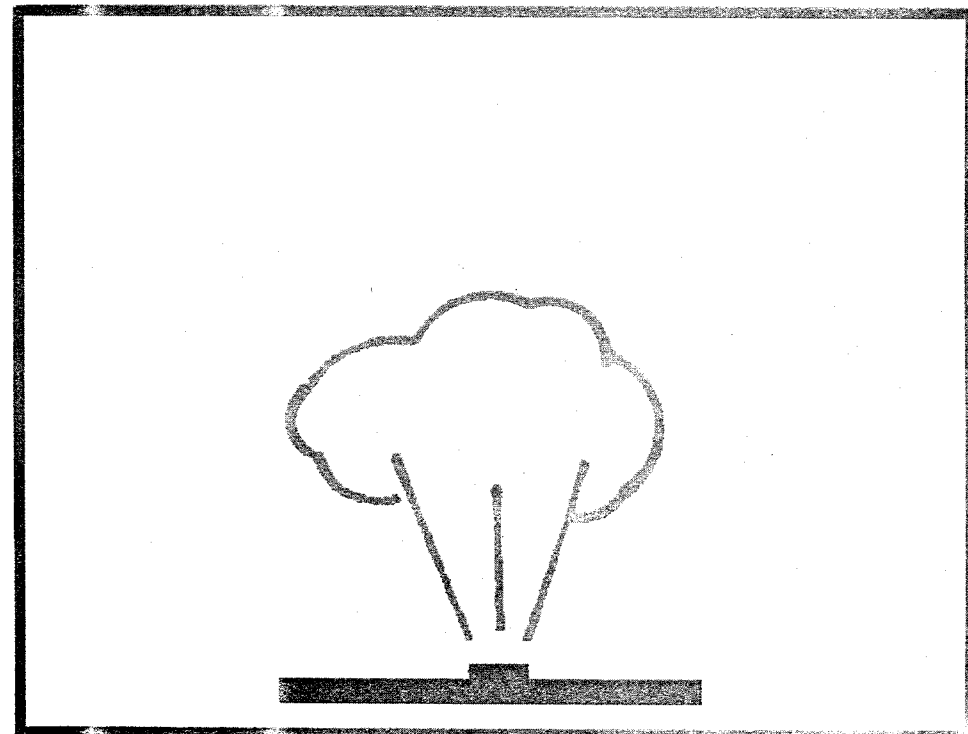
FORNO A VAPORE (I)

FOUR A VAPEUR (F)

STEAM OVEN (GB)

HORNOS A VAPOR (E)

INBOUW HETELUCHT-STOOMOVENS (NL)



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General Features

Turn to the last pages of illustrations before reading this handbook.

The following instructions give important indications on how to install, use and service the appliance in compliance with the provisions in force.

Mod. 300 multifunction steam oven: electric oven with thermostat, programmer, function selector, steam regulator and fast grill with adjustable height. Triple glass heat insulation for the oven door.

Outer dimensions (fig. 1)

Width	596 mm.
Height	595 mm.
Depth	21 mm.

Dimensions of the built-in part (fig. 1)

Width	550 mm.
Height	575 mm.
Depth	545 mm.

Power and voltage ratings:

see data plate

This appliance complies with EEC circular 82/499 concerning radio interference.

Installation instructions

Important: This appliance may only be installed by a specialized technician in compliance with the provisions in force.

Always disconnect the appliance from the electricity main before carrying out any adjustments or maintenance operations.

Electrical connection

Check that the voltage and sizing of the home power supply main correspond to the values indicated on the data plate of the appliance, affixed to the lower left-hand side of the frame.

It is absolutely essential to ground the appliance. For this reason, the plug to connect to the power supply cable and the socket into which the oven is connected must be of the same type (in compliance with CEI standards).

Always check the efficiency of the grounding system before connecting the appliance.

Our company declines all responsibility for damages to persons or property caused by failure to ground the appliance or by a defective ground connection.

Always fit an omnipolar cutout on the power supply line when installing the appliance. The gap between the contacts of this circuit-breaker should be at least 3 mm. and it should be installed in an easily accessible position near the appliance itself.

Important: If the power supply cable must be replaced, first remove the rear casing by loosening the screws as indicated in figure 2. The section of the new cable wires must never be less than 1.5 mm² (3x1.5 cable). The ground wire (yellow-green) must be at least 200 mm longer than the two power cables. Never use reductions, adapters or shunts since these could cause heating or burning.

Positioning

The appliance can be recessed into all furniture made of masonry work, metal, wood or plastic laminate covered wood as long as they are heat resistant and able to withstand a maximum temperature of 90°C.

Comply with the indicated dimensions (fig. 1-1a-1b) when recessing.

The appliance can be positioned under the work-top or in column furniture. In the former case, comply with the indicated dimensions (fig. 1-1b). In the latter case, besides complying with the indicated measurements, the cabinet must have an **80/90 mm** depth vent in the upper-rear part (fig. 1-1a).

The appliance should be fixed in place with 4 screws «A» set at the corners of the oven door frame, as illustrated in figure 1.

Important: never use the door and handle as levers when inserting the oven into the furniture.

Never exercise excessive pressure on the open door.

Important: it is essential to use softened water for the boiler. The hardness of this water should not exceed 10-11°F; failing this, use natural mineral water.

Oven accessories

Reflecting movable ceiling of variable height (fig. 3-M and fig. 7)

Grill tray (fig. 3-N)

Oven shelf (fig. 3-O)

Pan (fig. 3-P)

Steam injector (fig. 3-Q)

Pan grid (fig. 3-R)

NOTE: since it has no knobs or other projections, the pan lid can be used as an oven dish for steam or conventional cooking processes (fig. 7).

Oven controls (fig. 3)

All oven controls are on the front panel.


Steam regulating knob (fig. 3-A)



This knob is used to select the most suitable amount of steam for the cooking process. Turn the knob in a clockwise direction to adjust the steam.

Programmer knob (fig. 3-B)



The programmer knob is used to preset the cooking time in the case of programmed cooking processes, or to switch off the oven by hand. When programming the cooking process, the ringer must be wound up by turning the knob in a clockwise direction until reaching position 90. Now position the knob to the required cooking time by turning in the opposite direction. Once the preset time has elapsed, the programmer will electrically disconnect the oven. This will be indicated by a ringing signal which will automatically stop. Turn the knob in an anticlockwise direction to position  in the case of manual oven use.

Thermostat knob (fig. 3-C)



This device is used to select the most suitable cooking temperature. This is selected by turning the knob to the required temperature value, between 50 and 270°C. Regulation is progressive, thus all intermediate values can be used (between the numbers). Position 270 corresponds to the maximum temperature and is recommended for grill cooking. When the steam cooking function is used, the knob should be set to a temperature between 140 and 230°C.

Attention: To prevent condensation and dripping, steam will not be generated at temperatures of less than 140°C (shown on the front panel).

Switch knob
(fig. 3-D)



Meaning of the symbols

	Oven light on when the door is closed
	Upper and lower heating elements
	Grill heating element
	Convection + grill heating element
	Convection + lower heating element
	Ventilated Heating element

Water drain button
(fig. 3-E)



Press this button to empty the water out of the tank into the oven boiler (fig. 3-U). This operation may be necessary for two reasons:

- At the end of the cooking process when the water in the tank has not been completely used.
- When the oven is cleaned.

To carry out this operation (fig. 8), set the switch knob (fig. 3-D) to symbol , set the steam regulating knob (fig. 3-A) to the MAX. position, remove the boiler lid (fig. 8-A) and depress the water drain button (fig. 3-E). Eliminate the water from the oven boiler (fig. 8-C) using a sponge. If water drips out of the boiler, switch off the appliance and remove the oven top (fig. 8-E) to completely eliminate the water. Comply with the instructions in the "General routine maintenance" chapter when removing the oven top.

Water level indicators
(fig. 3-F)



MIN. MED. MAX.

These indicator lights show how much water is available for steam cooking, i.e. the amount of water in the tank. When it flashes, the first indicator on the left shows that the tank is empty. When on, this light indicates the minimum level condition. When on, the central indicator shows that the water is between the minimum and maximum levels. The maximum level is shown by the indicator on the right when on, thus maximum tank capacity (1.5 liters).

Unused water must always be drained from the tank at the end of the steam cooking process.

When the oven is on, the warning lights will always be operative. It will therefore be normal for the left-hand warning light to flash when the tank is empty.

Steam operation warning light
(fig. 3-G)



When on, this warning light indicates that steam is being injected into the oven. This light will only remain on while steam is being injected, in compliance with the steam knob setting (fig. 3-A). Steam injection will automatically cease when the oven door is opened. In this case, the warning light will go out.

Water demand indicator (fig. 3-H)



When on, this warning light indicates that the water in the tank is draining into the oven boiler (fig. 3-U). The warning light will come on for two reasons:

- During steam cooking when water for steam production is required in automatic mode.
- When the water is being drained out by hand. Depress the water drain button (fig. 3-E) to carry out this operation.

Oven warning light
(fig. 3-I)



When on, this warning light indicates that the oven is operating. The warning light (fig. 3-A) will remain on throughout all oven operations.

The warning light will also come on when the oven door is opened.

Thermostat warning light (fig. 3-L)



When on, this warning light indicates that the oven is warming up. It will go out when the temperature set with the thermostat knob (fig. 3-C) has been reached inside the oven. Following this, the light will go off and on to indicate that the oven temperature is being kept at a steady value.

Oven use

Preliminary indications The outer glass of the oven door becomes hot during and after oven use. Always keep children well away to prevent accidents.

It is very important to correctly position the reflecting movable ceiling (fig. 3-M) for all types of cooking operation. The movable oven ceiling can be set at the top of the oven, as shown in fig. 3, or it can be placed in the oven runner as shown in fig. 7. The position will be chosen according to the size of the food, the level on which the foods are cooked and the required type of cooking process. The movable oven ceiling offers numerous advantages, as illustrated below.

Smaller oven volume. Energy savings. Shorter cooking times. More evenly browned foods.

To move the movable oven ceiling to another position, it must be first taken out of the oven. Pull it horizontally outwards to slip the rear plug from the socket. Insert the movable ceiling into its new position by pushing it horizontally in order to insert the plug into the socket again.

Important: before the oven is used for the first time, it is advisable to heat it to maximum temperature for 30-40 minutes with the door closed. This will burn off any oily residuals which could create unpleasant odours.

Warnings:

- If the oven door must be opened during cooking, leave it open for the shortest possible time to prevent a drop in oven temperature from spoiling the food. To prevent steam in the oven from becoming an annoyance, open the door in two phases: keep it half-open about 5-6 cm for 4-5 seconds, then completely open the door.

- The steam function and all heating elements will automatically disconnect when the oven door is opened. The oven light, water level indicators and oven warning light will also come on.

Steam cooking operations

Filling the water tank (fig. 4)




Open the oven door and completely pull out the filling box (fig. 4-A). Using a graduated receptacle, pour the required amount of water into the filling box according to the cooking process in question (max. 1½ liters). The water level warning lights (fig. 3-F) will start to come on beginning with the one on the left. If water fails to flow from the box during the filling operation, this means that the tank is full. In this case, it is advisable to empty the box before fitting it back into its housing. To do this, just drain off the excess water into the boiler as illustrated in the general instructions of the "Steam cooking" chapter.


Recommended types of water

The hardness of the water used for steam cooking must never exceed 10-11°F. Natural mineral water or tap water can be used so long as this latter has been treated in a depurator/softener system.

Steam cooking

General indications


To operate the oven steam function, it is essential to regulate the steam knob (fig. 3-A). The steam oven can operate in any switch knob position (fig. 3-D) with the exception of position . It is, however, advisable to use it on position  or . **Important:** The left-hand warning light will begin to flash if the water in the tank is completely used during steam cooking. The oven is equipped with an automatic device which prevents the oven boiler (fig. 8-C) from overheating in this situation. To continue the steam cooking process, pour more water into the tank, complying with the "Warning" instructions in the "Preliminary indications" before this operation. It is advisable to completely empty the tank at the end of the cooking process if the water has not been completely used.

To do this (fig. 8), set the switch knob (fig. 3-D) to symbol , set the steam regulating knob (fig. 3-A) to the Max. position and remove the boiler cover (fig. 8-A).

Now depress the water drain button (fig. 8-B) and remove the water from the oven burner (fig. 8-C) by means of a sponge. If water drips out of the boiler, electrically disconnect the appliance and remove the oven top (fig. 8-E) to completely eliminate the water. Comply with the instructions in the "General routine cleaning" chapter when removing the oven top.

Pan cooking with steam (fig. 5)





Having poured in the water, place the pan grid (fig. 5-B) in the pan (fig. 5-A), inserting the steam tube at the base of the pan into the grid hole. Place the food on top of the grid without blocking the steam tube. Place the lid on the pan and put it into the oven, setting it in the cavity at the bottom (fig. 5b). Fit the reflecting movable ceiling (fig. 3-M) into the lowest position. Shut the oven door. Select the required cooking function with the switch knob (fig. 3-D). Set the required cooking temperature with the thermostat knob (fig. 3-C). Set the required amount of steam with the steam regulating knob (fig. 3-A). Set the cooking time (in the case of programmed cooking) with the programmer knob (fig. 3-B) or move the knob to position  in the case of manual cooking operations. **The boiler will automatically stop injecting steam if the oven door is opened.**




Attention: never use the ventilated air or convection functions when the movable ceiling is set in the low position in runner N° 1 (use the static oven function).

Direct steam cooking (fig. 6)








Having filled the tank with water, insert the steam injector (fig. 6-B) into the steam tube at the bottom of the pan (fig. 6-A). Insert the meat (chicken, duck, turkey, kid, large fish or similar) straight into the injector. Do not clog the outlets of the injector, the empty part of which should always be inserted into the meat. For example, see how the injector is inserted into a chicken, as shown in fig. 6.

Do not use the lid. Place the pan in the oven, setting it in the cavity at the bottom (fig. 6b). Shut the oven door. Use the switch knob  (fig. 3-D) to select the required cooking function. Set the required cooking temperature with the thermostat knob  (fig. 3-C).

Use the steam regulating knob  (fig. 3-A) to select the required amount of steam. Set the cooking time with the programmer knob  (fig. 3-B) in the case of programmed cooking, or move the knob to position  to operate the oven manually. Steam injection will automatically cease if the oven door is opened and all other functions will be inhibited with the exception of the oven light.

Full oven steam cooking (fig. 7)




Having poured in the water (fig. 4-A), place the foods in the supplied pan. The pan lid or another oven dish can be used instead of the supplied pan. Do not cover the pan. Place the shelf (fig. 7-A) in the required oven runner. Place the pan or oven dish on the shelf. The food can also be placed straight on the shelf. In this case, fit the grill tray (fig. 7a-B) into the runner underneath the shelf. Shut the oven door. Use the switch knob  (fig. 3-D) to select the required cooking function. Set the required cooking temperature with the thermostat knob  (fig. 3-C). Use the steam regulating knob  (fig. 3-A) to set the required amount of steam. Use the programmer knob  (fig. 3-B) to set the cooking time in the case of programmed cooking, or move the knob to position  to operate the oven manually. Steam injection will automatically cease if the oven door is opened and all other functions will be inhibited with the exception of the oven light.

Steam cooking chart

Type of cooking amount of food to cook	kg	Runner number from bottom	Use of steam accessories			Quantity of steam	Preheating in min.	Cooking temp.	Time in min.
			Full oven	In pan	Direct				
STARTERS									
Naturally risen cakes	1	2	X			4	10	25	
Bread	1	2	X			4	10	60	
Pizza	1	2				4	10	20	
MEAT									
Chicken	1-1.5			X	X	6	10	180°C	46
Rabbit	1.5			X		Max.	10	160°C	80
Veal	1			X		6	10	180°C	60
Pork	1			X	X	Max.	10	180°C	70
FISH									
Trout	500 g			X		Max.		150°C	30
Tuna	1			X		Max.	10	150°C	35
Carp	700 g			X		4	10	160°C	35
Bream	1.5				X	Max.		175°C	35
VEGETABLES									
Potatoes in pieces	1			X		Max.		150°C	35
Sliced carrots	1			X		Max.		150°C	35
Sliced courgettes	1			X		Max.		150°C	20
Onions	700 g			X		Max.		160°C	40
CAKES									
Puddings	1	2	X			4	10	175°C	30
Savouries	1	2	X			4	10	175°C	30

The oven should be preheated (8°÷10°) for all types of cooking.

Conventional cooking

Switch knob set to symbol .
Thermostat position from 50 to 250°C.


This classic system with upper and lower heat is suitable when only one dish is to be cooked in the oven. The oven must first be warmed up to the preset temperature. Place the food in the oven when the warning light goes out. This means that the required temperature has been reached.

Only very large pieces of meat should be placed in a cold oven.

It is preferable to cook frozen meat without previously thawing it. For this reason, choose temperatures about 20°C lower and cooking times about one-quarter longer than those used with fresh meat.

By and large, it is advisable to use tall sided pans. This prevents the oven sides from becoming excessively dirtied and also allows the food to cook more evenly.

Cooking with a reduced oven volume

Knob set to symbol .
Thermostat position from 50 to 250°C.
Reflecting oven ceiling set in the low position (fig. 7-M).
(Ventilated air cannot be used for this type of cooking process).

This type of cooking process offers the following advantages:

- It cooks in less time.
- The oven temperature setting is reached more quickly.
- It saves energy.
- The oven becomes less dirty.

It is advisable to cook the foods on Runner 1.

This oven function can also be used to quickly brown the foods (keep the oven door closed) or to heat even small portions of precooked food (eg.: pizzas).


Conventional cooking chart

The data in this chart give indications on how to cook some of the most common dishes.

The cooking times (especially those given for meat and poultry) vary according to the thickness, the quality of the food and personal tastes.

Food	Runner position from the bottom	Temperature °C	Cooking time with preheated oven
First courses			
Lasagne	2-3	220-240	30 min.
Oven cooked pasta	2-3	220-240	40 min.
Meat			
Roast veal	2	220-220	60 min./Kg
Roast pork	2	230-250	60 min./Kg
Chicken	2	200	60-65 min.
Rabbit	2	200	90-95 min.
Leg of mutton	1	230-250	30 min./Kg
Fish			
	1-2	180-240	according to size
Pizza			
	1-2	220-250	40-45 min.
Cakes			
Meringues	1-2	100	60-80 min.
Shortcrust pastry	1-2	200	15 min.
Victoria sponge	1-2	175	35-45 min.
Savoy fingers	1-2	160	30-50 min.
Brioche	1-2	160-180	45 min.
Fruit cake	1-2	200-220	30-40 min.

Convection cooking

Switch knob set to symbol 

Thermostat position from 50 to 250°C.

This hot air system is suitable for baking dishes on several shelves. Hot air circulation throughout the oven ensures an instantaneous and uniform heat distribution.

It is not necessary to preheat the oven.

Foods of different types can be cooked at the same time as pastries without the flavours or odours becoming mixed (fig. 10 and 11).

These multiple cooking operations can only be carried out if the cooking temperatures of the various foods are the same. Just place meat straight on the shelf. It need not be turned during cooking. The cooking temperature should never exceed 180-190°C. Higher temperatures will only burn the meat and create smoke.

To obtain a tasty and well-browned roast, lard the meat with bacon fat cut into thin strips. Place the meat on the oven shelf with the larding upwards, then fit the shelf in the oven as near to the middle as possible.

If the meat or poultry are very large, lower the cooking temperature by 10-20°C (160-170°C). Roasts in pans or moulds can be cooked at the same temperature as those placed straight on the shelf although the cooking time will naturally be longer. (Place the tray in the runner immediately underneath the shelf).

Turkeys and poultry in general should be prepared in the same way as roasts and placed with their backs on the oven shelf. If the poultry is large, pour one quarter of a liter of hot water into the oven tray. Lean game should be placed in the previously greased oven tray.


Convection cooking chart

The data in this chart give indications on how to cook some of the most common dishes.

The cooking times (especially those given for meat and poultry) vary according to the thickness, the quality of the food and personal tastes.

Food	Runner position from the bottom	Temperature °C	Cooking time with preheated oven
First courses			
Lasagne	2	200-220	20-25 min.
Oven cooked pasta	2	200-220	25-30 min.
Creole rice	2	200-230	20-25 min.
Meat			
Roast veal	2	160-180	65-90 min.
Roast pork	2	160-170	70-100 min.
Roast beef	2	170-180	65-90 min.
Beef fillet	2	170-190	35-45 min.
Roast lamb	2	140-160	100-130 min.
Rare roast beef	2	180-190	40-45 min.
Roast chicken	2	180	70-90 min.
Roast duck	2	170-180	100-160 min.
Roast turkey	2	160-170	160-240 min.
Roast rabbit	2	160-170	80-100 min.
Roast hare	2	170-180	30-50 min.
Fish	2-3	160-180	according to weight
Pizza	2-3	210-230	30-50 min.
Cakes (pastries)			
Victoria sponge	2-3	160-180	35-45 min.
Fruit cake	2-3	180-200	40-50 min.
Brioche	2-3	170-180	40-60 min.
Strudel	1-2	160	25-35 min.
Savoy pudding	2-3	170-180	30-40 min.
Bread	2-3	200-220	40 min.
Toast	1-2	230-250	7 min.

Grilling

Switch knob set to symbol .

Thermostat knob position on symbol 240 ÷ 270.


This type of cooking quickly browns the foods. The oven shelf should be inserted into the most suitable runner (generally at the top of the oven) according to the size of the food. For small pieces of food and short cooking times, it is advisable to use the fourth runner from the bottom. The shelf should be inserted into one of the lower runners when cooking times are to be longer and there are large amounts of food. Keep the oven door closed.

Grilling chart

Food	Runner position from the bottom	Time in minutes	
		1st side	2nd side
Pork chop	3	7-9 min.	5-7 min.
Pork fillet	3	9-11 min.	5-9 min.
Beef fillet	3	9-11 min.	9-11 min.
Sliced liver	3	2-3 min.	2-3 min.
Veal escalope	3	7-9 min.	5-7 min.
Half chicken	3	9-14 min.	9-11 min.
Sausages	3	7-9 min.	5-6 min.
Rissoles	3	7-9 min.	5-6 min.
Fish fillet	3	5-6 min.	3-4 min.
Toast	3	2-4 min.	2-3 min.

Note: When meat is cooked on the shelf, the grill tray must be inserted into oven runner position 1.


Convection grilling

Switch knob set to symbol .

Thermostat knob set to maximum temperature 200°C.

This type of cooking with the grill and hot air achieves a uniform heat distribution and greater penetration at depth into the foods. These become lightly browned on the outside and soft on the inside. The oven door must be kept shut.

Cooking delicate foods

Switch knob set to symbol 
Set the thermostat knob to the required position, between 50 and 250°C.


This type of process is ideal for cooking pastries, particularly cakes with damp toppings and only a little sugar, fruit cakes, moist cakes in tins and puddings.

It can also be used with optimum results when terminating the baking process for foods which are insufficiently cooked at the bottom and for all those processes which

require more heat underneath.

The shelf or baking tray must be inserted into the first or second runner from the bottom.

Thawing


Switch knob set to symbol 
Thermostat knob set to position 0.

This system operates by activating the fan which evenly distributes air throughout the oven without heating. The circulating air will therefore be at room temperature. This ensures that raw frozen or deep-frozen foods are quickly thawed without modifying their flavours or aspect.

Plate warmer (food warmer)

This function is obtained without energy consumption at the end of each cooking process with the movable ceiling lowered (fig. 7-M). The space above the movable ceiling is used to warm plates or foods, by means of the residual oven heat.

The oven shelf (fig. 3-O) should be overturned on top of the movable ceiling (fig. 7-M) for this operation.


Place the plates or foods in the upper compartment and set the commutator to position .

NOTE: Never rest plates or foods on the movable ceiling. These operations must always be carried out with controls A, B and C (fig. 3) in the off position (0).


Cleaning and maintenance

Regular cleaning will keep your appliance looking good for a very long time. It is essential to empty the tank and boiler at the end of each steam cooking operation.

Cleaning the oven after use

The appliance should be cleaned when the oven is off, but still warm, **not hot**. In these conditions, the film of fat produced by the cooking vapours will still be easy to remove, while drips and splashes will have not yet formed a hard and consistent crust. Remove the pan shelf (fig. 3-O), the grill tray (fig. 3-N), the oven runners (fig. 3-S), unscrewing the ring nuts (fig. 3-T). Clean the oven with a soft cloth soaked in an ammonia solution. Finally rinse and dry. It is advisable to completely empty the tank after steam cooking and if the water in the tank has not been completely used. This is done (fig. 8) by setting the switch knob (fig. 3-D) to symbol  and the steam regulating knob (fig. 3-A) to the Max. position. Remove the boiler cover (fig. 8-A), press the water drain button (fig. 8-B) and eliminate the water from the boiler (fig. 8-C) with a sponge. Scaling can be removed from the boiler in the following way. Pour half a glass of vinegar into the boiler, wait a few minutes, rub around the boiler with a steel pad and collect the liquid with a sponge. **If water drips out of the boiler, electrically disconnect the appliance and remove the oven top (fig. 8-E) to completely eliminate the water.** Comply with the instructions in the "General routine cleaning" chapter when removing the oven top. Use a soft cloth soaked in soap and water to clean the outer parts of the oven. Never use powdered products containing abrasives.

General routine cleaning

It is advisable to periodically clean the oven more thoroughly. Clean the sterilize the tank by pouring a solution of vinegar diluted with water into the filling box (fig. 4-A) (60-70% of vinegar in 40-30% water). A citric acid solution can also be used (1 tablespoonful in 400 cl. water). Wait a few minutes. Now set the switch knob (fig. 3-D) to symbol , set the steam regulating knob (fig. 3-A) to the Max. position and remove the boiler cover (fig. 8-A). Depress the water drain button (fig. 8-B) and remove the solution from the oven boiler (fig. 8-C) using a sponge.

If the solution drips from the boiler, electrically disconnect the appliance and remove the oven top (fig. 8-E) to completely eliminate the solution. Comply with the following instructions when removing the oven top. To clean the oven thoroughly, it will be necessary to remove the greatest number of accessories from inside. Remove the pan grid, the grill tray, the oven runners and the reflecting movable ceiling (fig. 3-M). To remove the deflector (fig. 8-D) and the oven top (fig. 8-E), unscrew the ring nuts (fig. 8-F), remove the deflector allowing it to slide vertically upwards in order to free its lower part, then remove the oven top. This will allow access to the boiler and heating elements installed on the oven base. Do not force against these two components when cleaning. Clean all the removed accessories and the oven interior with a soft cloth soaked in an ammonia solution. Lastly, rinse and dry. If splash marks or drips still remain, place a damp cloth soaked in ammonia at the bottom of the oven, close the door and wait a few hours before rinsing the oven with warm water and liquid detergent. Rinse and dry with care.

Use a soft cloth soaked in soap and water to clean the outer parts of the oven. Never use powder products containing abrasives. Comply with the demounting instructions in reverse when refitting the deflector and oven top.

Cleaning the movable reflecting ceiling (fig. 9)

Remove the reflecting movable ceiling. Overturn it as shown in fig. 9. Unscrew the ring nuts (fig. 9-A) and remove the heating element frame (fig. 9-B). Avoid hitting or forcing the two heating elements during the cleaning operations.

Attention: the heating elements must never be cleaned with detergents or touched with the hands. Never allow the heating element frame to become immersed in water or reached by water jets since such action could damage the interior electrical parts.

Clean the heating element frame with a soft cloth soaked in an ammonia solution, then remove the solution and dry. The reflector (fig. 9-C) can be washed in a dishwasher or with water and detergent. Never use powder products containing abrasives. Fit the parts back in place by complying with the instructions in reverse.

Oven door seal (fig. 12)

If oven cleaning is to be more thorough, the oven door seal can be removed by lifting the four tabs «B» in the corners, as illustrated in the figure. Clean the seal with a sponge soaked in soap and water. Never ever use acid or abrasive products. After cleaning, refit seal «A» by keeping the longer side horizontal and inserting tabs «B» in the four holes «C», beginning with the upper holes. Keep the seal parallel to the door opening when remounting.

Changing the oven light (fig. 13)

If the oven light needs changing, first remove guard «A» by unscrewing it in an anticlockwise direction. Remount guard «A» with metal ring «B» after having changed the light bulb.

Removing the door

The door can be removed to make cleaning easier. The ovens have two types of interchangeable hinge.

Hinges with mobile links (fig. 14)

Hinges «A» have two mobile links «B» which, if coupled to hinge pins «C», lock the hinges when the door is completely open. Having done this, first lift the door outwards, as shown in figure 15. To carry out these operations, grip the door sides with the hands near the hinges. When remounting the door, first insert the hinges in their relative grooves. Lastly, **do not forget the two links «B»** coupling the two hinges, before closing the door.

NOTE: If the two knurled ring nuts are locked, fit a coin into the relative notch to unscrew them.

If the appliance fails to function

Some faults may depend of simple servicing operations or incorrect use. They can therefore be easily resolved without having to call a technician.

Fault:

The oven fails to function

Cause

- The switch knob is incorrectly positioned.

Remedy

- Check the knob position and repeat the operations listed in the handbook.

Cause

- Faulty or badly operating electricity main; burnt out fuses, detached switches, no electricity.

Remedy

- Change the burnt out fuses.
- Reconnect the detached switch.

Fault:

One or more water level warning lights fail to come on

Cause

- Probable false contacts or electrical faults.

Solution

- Contact a technician.

NOTE: In these cases, the greatest attention must be paid when filling with water and during steam cooking operations since the water level in the tank will no longer be under control.

Fault:

The oven takes too long to cook or cooks too fast

Cause

- The cooking times and temperature settings are not correct.

Remedy

- Consult the recipe book and manual supplied with the oven.

Fault:

The steam function fails to operate

Cause

- The control knobs are incorrectly positioned.

Remedy

- Check the position of the knobs and repeat the operations listed in the handbook.

Cause

- The oven door is not completely shut.

Remedy

- Check and firmly close the oven door.

Cause

- No water in the tank.

Remedy

- Pour in more water, according to the instructions in the handbook.

Fault:

Moisture forms inside the oven and on the food

Cause

- The food is left in the oven too long after the cooking process has terminated.

Remedy

- Never leave food in the oven for longer than 15-20 minutes after cooking has terminated.
-

Fault:

There is water inside the oven

Cause

- Water has dripped from the boiler while the tank was being emptied.

Remedy

- After having electrically disconnected the oven, remove the oven top and dry with a sponge.

Cause

- The device that monitors the flow of water to the boiler fails to operate correctly.

Remedy

- Contact a technician.
-

Fault:

The reflecting movable ceiling fails to operate

Cause

- The rear plug of the reflecting movable ceiling has not been inserted correctly.

Solution

- Correctly insert the movable ceiling so that the plug fits into the socket.

Cause

- One or more heating elements have burnt out.

Remedy

- Contact a technician.

