

Safety instructions



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

This user guide is available for download on the brand's website.

Important:

When you receive the appliance, unpack it immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form. Before starting your appliance, please read this installation guide carefully to familiarise yourself quickly with its operation. Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives this user guide.

Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

— Before using your oven for the first time, heat it while empty for approximately 15 minutes. Make sure that the room is sufficiently ventilated.

— This oven was designed for use by private persons in their homes. This oven does not contain any asbestos-based components.

— Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes

or for any other purpose than that for which it was designed.

— Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.

— Never place tin foil directly in contact with the oven floor as the build up of heat may damage the enamel.

— Do not place heavy weights on the open oven door, and make sure that children are able neither to climb nor sit on it.

— Do not use your oven as a larder or to store any items after use.

— After using your oven, make sure that all the controls are in their stop position.

— The oven must be turned off when cleaning inside the oven.

— Before removing the glass window, allow the appliance to cool down.



This appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on

how to use the appliance safely and have understood the risks involved. Children must not be allowed to play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.

— Children must be supervised to prevent them from playing with the appliance.

WARNING: The appliance and its accessible parts become hot during use. Be careful not to touch the heating elements inside the oven. Children under 8 years old must not be allowed near it unless they are supervised at all times.

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

— Before pyrolytic cleaning of your oven, remove all accessories and any thick deposits.

— During cleaning, the surfaces may become warmer than under normal conditions of use. It is advisable to keep children away from the appliance.

— Do not use a steam cleaner.

— Before removing the back wall, the appliance must be powered off. After cleaning, the back wall must be put back in place in accordance with the instructions.

— Do not use abrasive cleaning products or hard metal scrapers for cleaning the oven's glass door, as they could scratch the surface and cause the glass to shatter.

in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down. To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.



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.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.






— This appliance may be installed either under a worktop or in a cabinet column, as indicated on the installation diagram.

— Centre the oven in the unit so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit. 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.



WARNING: Make sure the appliance is disconnected from the power before replacing the lamp

0 Identification

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


1 Installation

1.1 Unpacking.

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 . Centre the oven in the unit so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit (1.2.2). 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 (1.2.3).

Electrical connection. The oven must be plugged in using a standardized power cable with 3 conductors each 1.5 mm² (L, N + E) 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 installation's fuse must be rated at 16A.

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.


2 Use

2.1 Fitting the accessories.

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

     (2.1.1).

2.2 Accessories.

Depending on the model, your oven is delivered with a standard tray  (2.2.1) and a


wire safety shelf  (2.2.2).

Ensure that the wire shelf, fitted with anti-tip side stops, is correctly positioned (2.2.3). The oven may be equipped with a rotisserie (2.2.4).

To use it, place the standard tray in the bottom shelf supports to collect the cooking juices (or on the oven floor, if the joint to be roasted is too large). Thread one of the forks on to the spit, then skewer the joint, thread on the second fork, centre the joint and screw the two forks tight. Place the spit on its cradle and push gently to engage the tip of the spit in the square drive at the back of the oven and then pull out the handle with an unscrewing motion, so as to allow the door to close. When cooking is finished, screw on the spit handle once again, so that you can remove the joint without burning yourself.



2.3 Setting the time.


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 the setting may now be changed. Adjust the time using the + and - buttons and then press the clock 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. Select the desired cooking function, depending on the model (2.5.1); for 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 selected temperature. The display stops flashing.

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 no longer flashes (2.6.3). 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 (2.6.4), a series of beeps sounds for several minutes. The beeps can be stopped by pressing any button. The display returns 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 coking time 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 end of cooking time display no longer flashes (2.7.3).

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 (2.7.4) and a series of beeps sounds for several minutes. The beeps can be stopped by pressing any button. The display returns 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 0:10 (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.


3 Maintenance and cleaning

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:

Pyrolytic ovens: Models

3.2 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 impossible to open the door.

Immediate pyrolysis:

Depending on the model, up to three cleaning cycles are available:

 = Pyro in 2 hours

 = Pyro ECO in 90 minutes




 = PyroExpress in 59 minutes.

The durations cannot be modified.

The specific "PyroExpress" function uses the heat built up during a previous cooking cycle to quickly and automatically clean the inside of the oven: it cleans a mildly dirty oven interior in less than an hour.

The electronic oven temperature monitor determines whether the residual heat remaining in the oven interior is sufficient to provide a good cleaning result. If this is not the case, a 90-minute ECO pyrolysis cycle will automatically begin.



To begin cleaning, the programmer must display the time of day and must not be flashing.



To activate the pyrolysis cycle, turn the function switch to ,  or  (3.2.1).

The door is locked during pyrolysis and a padlock will appear on the display (3.2.2). At the end of the cleaning cycle, 0:00 will appear on the display and the door will be unlocked approximately 30 minutes later.

Turn the function switch back to 0.

Delayed pyrolysis:

Available for  and .

Follow the instructions in the "immediate pyrolysis" paragraph and then hold the button  pressed until the  end of cooking time indicator flashes; you can then set the time. Press the + and - buttons to set the desired finishing time.

Once these steps have been completed, the start of pyrolysis is delayed, so that it finishes at the programmed time. When the pyrolysis cycle has finished, return the function selector to 0.

3.3 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.

3.4 Lamp replacement.



WARNING: Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down.

Bulb type (depending on model):

15W, 220-240V~, 300°C, E14 base.

25W, 220-240V~, 300°C, G9 base.

To unscrew the view port and the light, use a rubber glove, which will make disassembly easier (3.4.1).

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. You can open the door to accelerate the oven's cooling.
- 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.

5

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 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 (depending on model)



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.



TRADITIONAL FAN ASSISTED

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

- Cooking is 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.



FAN ASSISTED GRILL (+ ROTISSERIE)

(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 crispy all over.
- The rotisserie (depending on model) continues to turn after cooking has finished, until the door is opened.
- Slide the drip tray on to the bottom shelf support.
- Recommended for all poultry and spit-roasts, for searing and cooking legs of lamb and beef ribs well done. To retain the moist texture of fish steaks.



PULSED BOTTOM ELEMENT

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

- Cooking is controlled by the bottom element combined with a slight dose of the grill and the fan.
- Cooking heat from the bottom with a small amount of heat from the top. Place the shelf on the lowest support.
- 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, kugelhupf...) and for soufflés that will not be spoiled by a crust formed on the top.



BOTTOM HEATING

(recommended temperature 165°C min 35°C max 275°C)

- Cooking controlled by the lower element.
- Place the grill on the lowest shelf support.
- 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, kugelhupf...) and for soufflés that will not be spoiled by a crust formed on the top.



TRADITIONAL

(recommended temperature 240°C min 35°C max 275°C)

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



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: tender game meat, etc. To seal red meat joints. For simmering covered casserole dishes that were started on the hob (coq au vin, stews, etc.).

Cooking modes (depending on model)



HIGH-POWER GRILL

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



MEDIUM GRILL + ROTISSERIE

(recommended temperature 225°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 kugelhupf dough...mould place on the oven floor, without going above 40° C (plate warming, defrosting).



PIZZA

(recommended temperature 210°C min 35°C max 275°C)

- Cooking done by the upper and lower heating elements and by the fan.
- Preheat the oven, then put the pizza on the shelf on level 3.



BREAD

(recommended temperature 200°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.

a	b	c	d
ECO	ECO		

Programme(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 models of oven.



Advice on how to save energy

*Whenever possible, avoid pre-heating the oven.
During cooking, keep the oven door closed.*