

FOURS ENCASTRABLES

BUILT-IN OVENS

HORNOS ENCASTRABLES

INBOUWOVENS

Index	page
Caractéristiques générales	1
Instructions pour l'installation	2
Branchement électrique	2
Mise en place	3
Organes de commande	4
Manette minuterie	4
Voyant lumineux du four	4
Manette commutateur du four	5
Utilisation du four	6
Indications préliminaires	6
Cuissons au four	6
Cuissons au grilloir	7
Tournebroche	7
Conseils pratiques pour la cuisson	8
Nettoyage et entretien	9
Garniture de la porte du four	9
Remplacement de la lampe	10
Démontage de la porte	10

Index	page
General features	11
Installation instructions	12
Electrical connection	12
Positioning	13
Oven controls	14
Timer knob	14
Oven warning light	14
Oven commuting knob	15
Use of the oven	16
Preliminary indications	16
Oven cooking	16
Grill cooking	17
Turnspit cooking	17
Practical advice for oven cooking	18
Cleaning and servicing	19
Oven door seal	19
Changing the light bulb	20
Demounting the door	20

Indice	página
Característica generales	21
Istrucciones para la instalación	22
Conexión eléctrica	22
Posicionamiento	23
Organos de mando	24
Manecilla cuenta-minutos	24
Luz indicadora horno	24
Selector conmutador horno	25
Utilización del horno	26
Indicaciones preliminares	26
Cocciones al horno	26
Cocciones al grill	27
Cocciones al asador	27
Consejos para la cocción	28
Limpieza y manutención	29
Junta puerta horno	29
Sustitución lámpara	30
Desmontaje puerta	30

Inhoud	pagina
Algemene eigenschappen	31
Instructies voor de installatie	32
Electrische aansluiting	32
Plaatsing	33
Bedieningsknoppen	34
Knop minutenteller	34
Controlelampje oven	34
Knop functies oven	35
Gebruik van de oven	36
Voorafgaande aanwijzingen	36
Braden en bakken in de oven	36
Grillen in de oven	37
Braden aan het spit	37
Tips voor braden en bakken	38
Schoonmaken en onderhoud	39
Rand van het ovendeur	39
Vervangen van het controlelampje	40
Demonteren deur	40

General features

■ Before starting read this booklet open it at the last pages and connected pictures:

■ The conventional electric ovens have available two different control panels.

Oven with external knobs and handle.

Oven with hidden knobs and handle (fig. 4-5).

■ The following instructions give important indications on operation, use and maintenance in compliance with current provision.

■ Self-cleaning panels can be supplied on request mod. 3769.

Dimensions of the frontal part (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	505 mm.

Power and electrical supply voltage: see data plate

This appliance conforms to the prescriptions in EEC provision 82/499 governing radio interference.

Installation instructions

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

Any adjustments, servicing operations, etc., must be done when the appliance is disconnected from the electricity main.

Electrical connection

Check that the voltage and rating of the electricity supply line in the home correspond to the voltage and power values on the data plate fixed to the left lower side of the frame.

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

Check the efficiency of the grounding system before effecting connections.

Our company declines all responsibility for any damage to persons or property caused by incorrect grounding or failure to ground the appliance.

Install an omnipolar switch on the power supply line of the appliance. The opening distance of the contacts of this switch should be 3 mm. or more and the switch itself should be installed in an easily accessible position near the appliance.

Important: if the power supply cable is changed, demount the rear cover by slackening the screws as indicated in fig. 2.

The wire section of the new cable must not be less than 1,5 mm² (3 x 1.5 cable) and keeping in mind that the cable to the appliance must have the earth wire (yellow-green) 20 mm. longer.

Never use reductions, adapters or shunts since these could cause heating or burning.

Positioning

The appliance can be installed in all cabinets, in masonry, metal, wood and plastic laminate covered wood so long as these materials are heat resistant (T 120°C).

Comply with the dimensions as indicated (fig. 1-1a-1b). The appliance can be positioned under the work top or in a column unit: in the first case comply with the indicated dimensions (fig. 1-1a), in the latter case other than complying with the dimensions, the upper-rear part of the cabinet must have an 80/90 mm depth vent (fig. 1-1b).

Use 4 screws «A» at the corners of the oven door frame when fixing, as illustrated in fig. 1.

Important: never use the door as a lever when inserting the oven into the recess.

Never use excessive pressure on the open door.

Oven controls

The control panel is fitted with all oven controls and checking components (fig. 3).

The ovens have two different control panels:

Oven with external knobs and handle.

Oven with hidden knobs and handle (fig. 4-5).

Important (only in push-pull models).

■ To get to the control knobs it is necessary to pull them out of their placings: in order to do this, it is enough to push them and they will come out by themselves into the operating position (fig. 4).

They must remain in this position during the operation of the oven in order to prevent them from heating up excessively. To put them back into the resting position it is enough to push them until they stop.

■ To open the oven door it is necessary to pull out the handle from its placing;; to do this, it is enough to press it and it will come out by itself in the right position (fig. 5).

It must remain in this position during the operation of the oven in order to prevent it from heating up excessively.

Timer knob (fig. 3-A)

To use the timer, wind the alarm by turning the knob in a clockwise direction. Set the required time (maximum 60 minutes) by matching the required number of minutes with the mark on the frontal panel.

The regulation is progressive, therefore all the intermediate zones (between the numbers) can be utilized.

Operation of the alarm at the end of the preset cooking time will not automatically switch off the oven.

Oven warning light (fig. 3-B)

The light switches on during the oven heating phase and goes out when the interior oven temperature has reached the value set by the knob.

The light will subsequently switch on and off to indicate that the oven temperature is being kept at a steady value.

Oven commuting knob
(fig. 3-C)

This is an automatic device to select the different oven functions and to choose the right cooking temperature. Turning the clockwise in the  position the oven light turns on (the light will be on during the whole cooking time).

Choose the most suitable cooking temperature by matching the required temperature value (between 50° and 250°C) on the knob with the mark on the frontal panel.

The temperature regulation is progressive, therefore, all the intermediate zones (between the numbers) may be utilized.

It is possible to select different sources of heating, i.e. the bottom element or the grill element. In this case, turn the knob clockwise to meet symbol  (bottom element) or symbol  (grill element).

Turning the knob to symbol  grill element and turnspit are switched on together.

To switch off the oven turn the knob in an anti-clockwise direction matching the required mark on the knob with the fixed mark on the front panel.

Use of the oven

Preliminary indications During and after the use of the oven the frontal glass panel is considerably hot. Always keep children away in order to prevent accidental scorching.

Important: before using the oven for the first time, it is advisable to heat it to maximum temperature for 30 - 40 minutes with the door shut in order to burn any oil residuals which may give rise to unpleasant odours.

Attention: if during operation it is necessary to open the oven door, leave it open as briefly as possible so as to avoid temperature of the oven fall and spoil the cooking. To avoid getting burned by vapours inside the oven, open the oven door in two times: leave the door ajar for 4 - 5 seconds then open the door completely.

Oven cooking

Set the commutator to a temperature between 50 and 250°

Preheat the oven to the preset temperature for perfect cooking. Place the food in the oven when the warning light has gone out, i.e. when the preset temperature has been reached.

Only very fatty meat should be placed in a cold oven.

It is preferable to cook frozen meat without previously defrosting it. Choose a temperature about 20°C lower than normal and a cooking time about one quarter longer than required for fresh meat.

It is generally advisable to use cooking pans with high edges in order to prevent the oven walls from becoming excessively dirtied.

Grill cooking

Set the knob to symbol 

This type of cooking quickly browns the food.

The grid should be set at the most appropriate level (generally towards the upper part of the oven), according to the size of the food.

The fourth position from the bottom is suitable for small pieces of food and quick cooking. For longer cooking times and large quantities of food, set the grid (according to the size of the food) into one of the lower positions.

For this type of cooking it is necessary to keep the oven door open and to insert the protection «A» (fig. 6) under the front panel, to avoid that the control panel heats up excessively.

During the use of the grill, the internal oven walls get considerably hot: keep children away to avoid accidents.

Turnspit cooking

Set the knob to symbol 

For this type of cooking the grid «A» must be removed from support brackets «B» (fig. 6) and insert the brackets «B» into the third level from bottom.

After preparing the spit rod complete with meat secured with the forks, rest it on the two supports, until the end of the rod enters the draft hub of the motor and insert the complete drip pan on the lower shelf.

For this type of cooking it is necessary to keep the oven door open and to insert the protection «A» (fig. 6) under the front panel, to avoid that the control panel heats up excessively.

Let meat cook for at least **30-40** minutes per kilo, and baste it during cooking.

ERRATA-CORRIGE

Cotture al grill e girarrosto

Per questo tipo di cotture tenere chiusa la porta del forno per evitare di danneggiare il frontalino e le manopole.

Durata massima delle cotture 60 minuti.

Cuissons au grill et tournebroche

Pour ces deux types de cuisson, il faut garder la porte du four fermée pour éviter d'endommager le bandeau et les boutons.

Durée maximum des cuissons 60 minutes.

Grill cooking and turnspit

Keep the oven door shut for this type of cooking in order to prevent damages to front panel and knobs.

Maximum cooking time: 60 minutes.

Cocciones al grill y al asador

Para este tipo de cocciones mantener cerrada la puerta del horno para evitar dañar el frontal y los mandos del horno.

Duración máxima de la cocción 60 minutos.

Gebruik van grill en braadspit

Bij deze 2 bereidingswijzen moet men de oven deur gesloten houden teneinde het bedieningspaneel en de knoppen niet te beschadigen.

Maximum tijdsduur voor deze 2 bereidingswijzen: 60 minuten.

Practical advice for oven cooking

Food	Position from bottom	Temperatura °C	Cooking time with preheated oven
First courses			
Lasagne	2÷3	200÷240	30 min.
Oven-cooked pasta	2÷3	220÷240	40 min.
Meat			
Roast beef	2	250	30 min./Kg.
Roast veal	2	200÷220	60 min./Kg.
Chicken	2	200÷220	approx. 50 min.
Duck and goose	1	220	according to weight
Leg of mutton	1	230÷250	30 min./Kg.
Roast pork	2	230÷250	60 min./Kg.
Soufflets	1	200	60 min./Kg.
Fish	1÷2	180÷240	according to size
Pizza	1÷2	220÷250	40÷45 min.
Cakes			
Fruit cake	1÷2	160	50÷60 min.
Savoy fingers	1÷2	160	30÷50 min.
Shortcrust pastry	1÷2	200	15 min.
Flaky pastry	1÷2	200÷250	15 min.
Fruit flan	1÷2	200÷220	30÷40 min.
Meringues	1÷2	100	60÷80 min.
Custards	1÷2	220	30 min.
Brioche	1÷2	160÷180	45 min.
Grill cooking			
Toast sandwiches	3	⋯	5 each side
Chicken	3		30 each side
Fish	3		18 each side
Tomatoes or courgettes	3		8 each side

Cleaning and servicing

Always disconnect the appliance from the electrical power supply before each operation.

Regular and frequent cleaning helps keep the aspect of your oven unchanged for a long time.

Ovens without self-cleaning panels must be cleaned when off but still warm, **not hot**. The film of fat on the oven walls, produced by cooking vapours, will thus be still easy to remove. Furthermore, the drips and sprays of fat will still not be covered by a hard and resistant crust.

Remove the grid, the drip pan, the side runners and clean the oven with a soft cloth soaked in an ammonia solution. Rinse and dry.

If there are still marks or drips, place a moist cloth soaked in ammonia on the oven bottom, close the door and after a few hours, wash the oven with hot water and liquid detergent, then carefully rinse and dry.

Use a soft cloth soaked in soap and water on the outside parts. Never ever use powdered products containing abrasives.

Oven door seal (fig. 7)

To more accurately clean the oven, it is possible to remove the door seal by lifting the four tabs «B» at the corners, as illustrated in the figure.

Use a sponge soaked in soap and water to clean the seal. Never use acid products or abrasives.

After cleaning, remount the seal «A», holding the longer part horizontally and inserting the four tabs «B» in the four holes «C», starting with the upper ones.

During re-assembly, it is important to keep the seal parallel to the door opening.

Changing the light bulb
(fig. 8)

To change the light bulb, remove cover «A» by unscrewing it in an anticlockwise direction. After having changed the bulb, remount the cover «A» with metal ring «B».

Demounting the door

The oven door can be demounted to facilitate oven cleaning. The ovens have two different types of interchangeable hinge.

Hinges with movable clips (fig. 9)

Hinges «A» have two movable clips «B» which, if hooked to parts «C» of the hinges, block the door when it is completely open.

Having achieved this, lift the door towards the outside, effecting the two movements illustrated in fig. 11.

To do this, grip the sides of the door near the hinges. To remount the door, first insert the hinges into their grooves.

Lastly, before closing the door, **never forget to remove the two movable clips «B»** used to hold the two hinges.

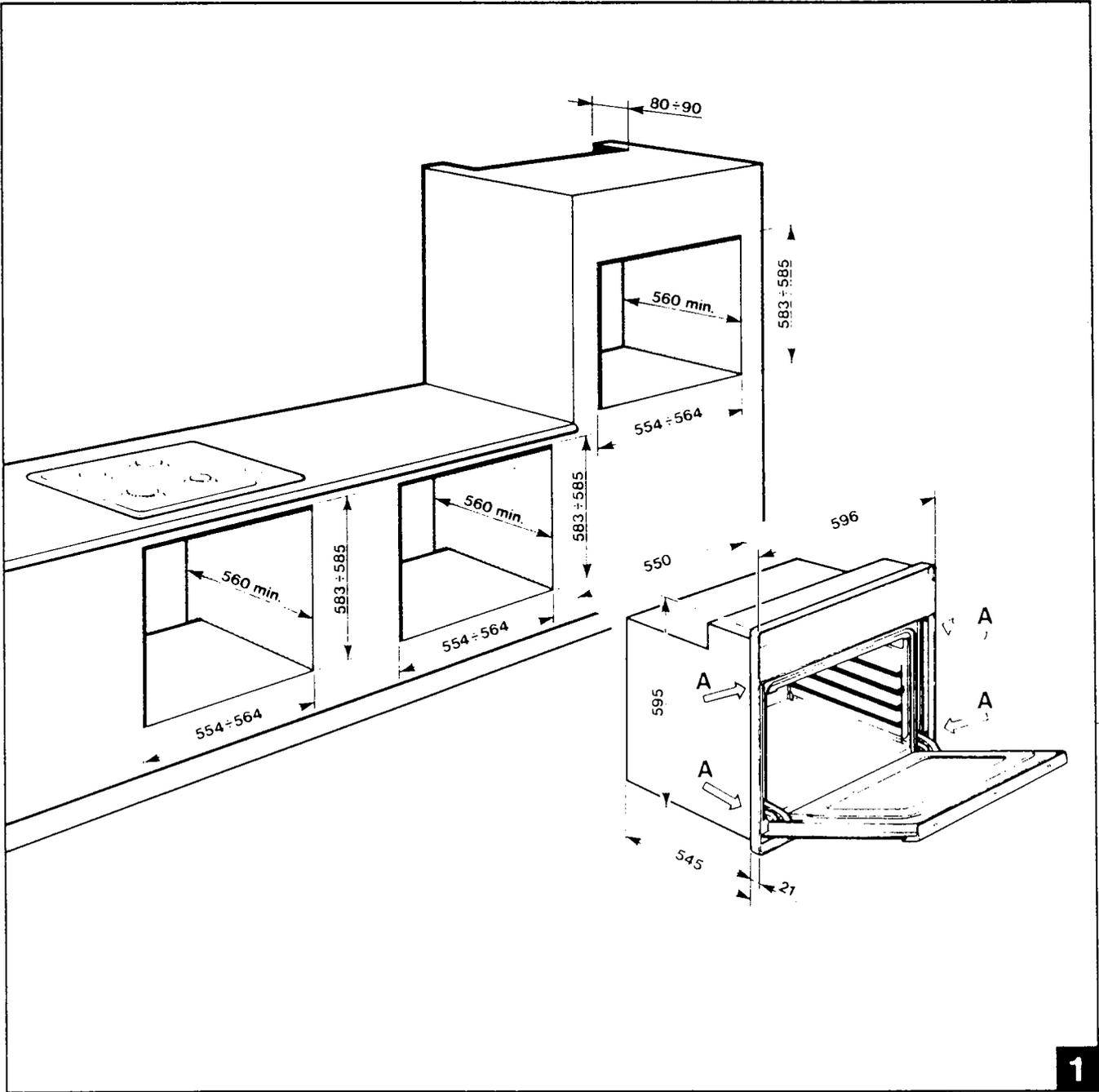
Hinges with mobile levers (fig. 10)

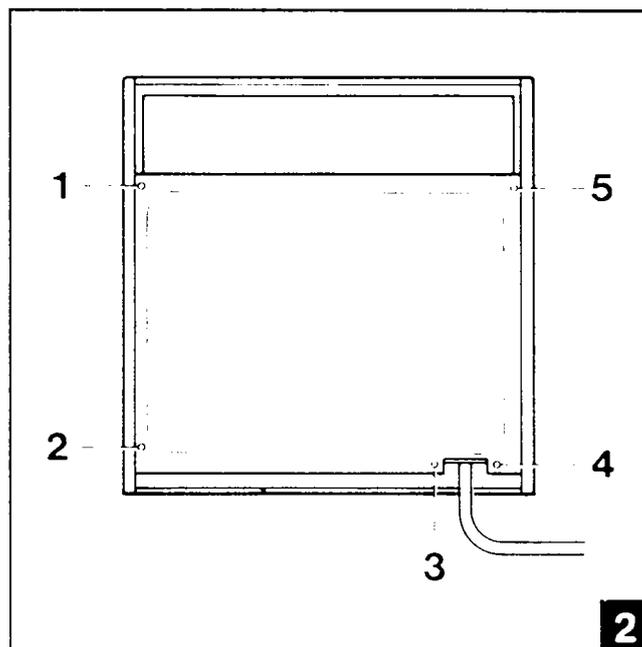
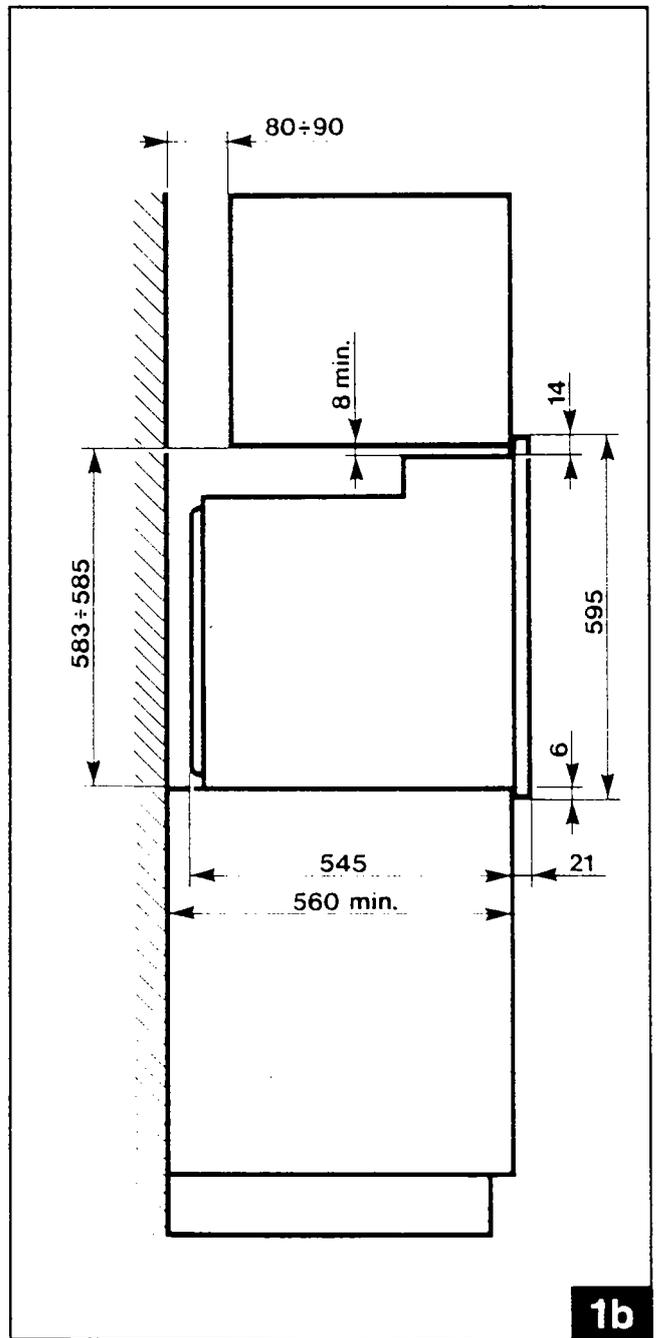
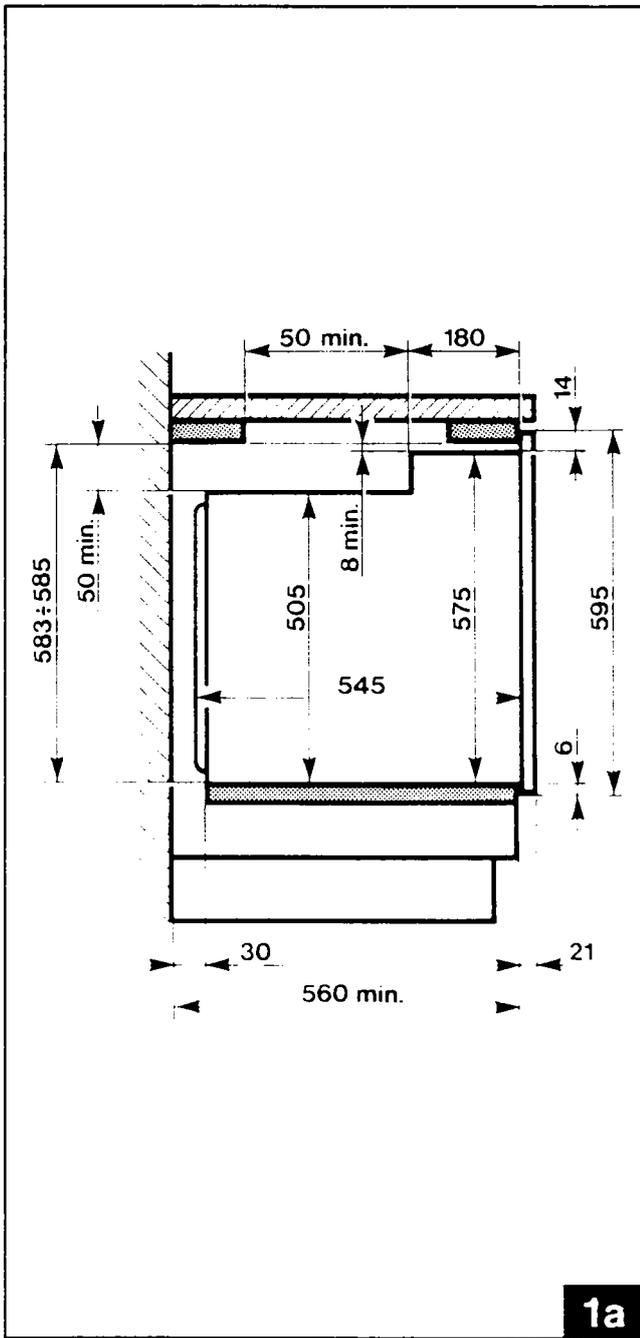
Completely open the door and grip both sides with the hands, near the hinges.

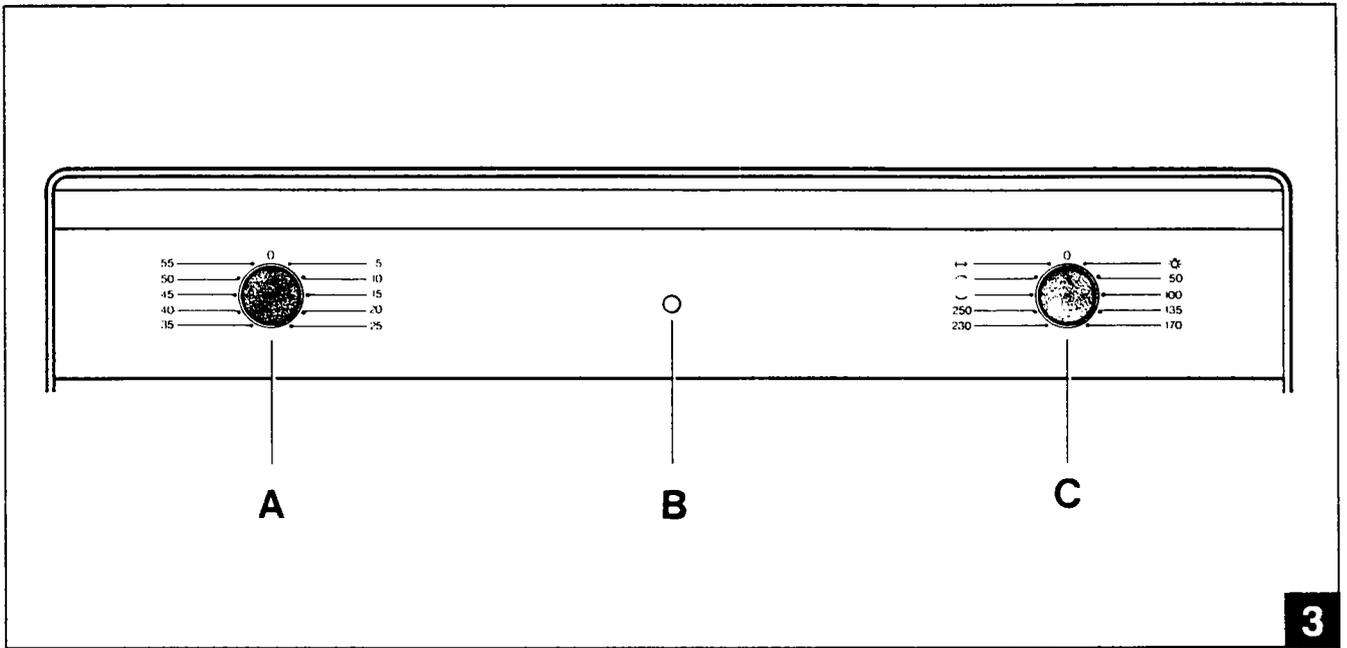
Using the thumb, push the letter «A» forwards and lift the door upwards at the same time, forming an angle of about 45°. Having done this, lock parts «B» of the hinges.

Now remove the door, using the index finger to lift hinges «C» as shown in fig. 11.

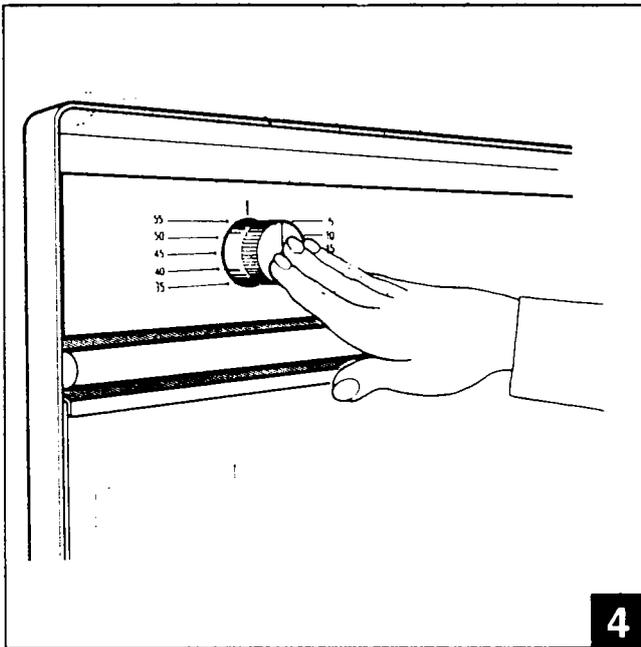
To remount the door, first insert the hinges into their grooves, then completely open the door to release parts «B». At that point, the door can be freely shut.



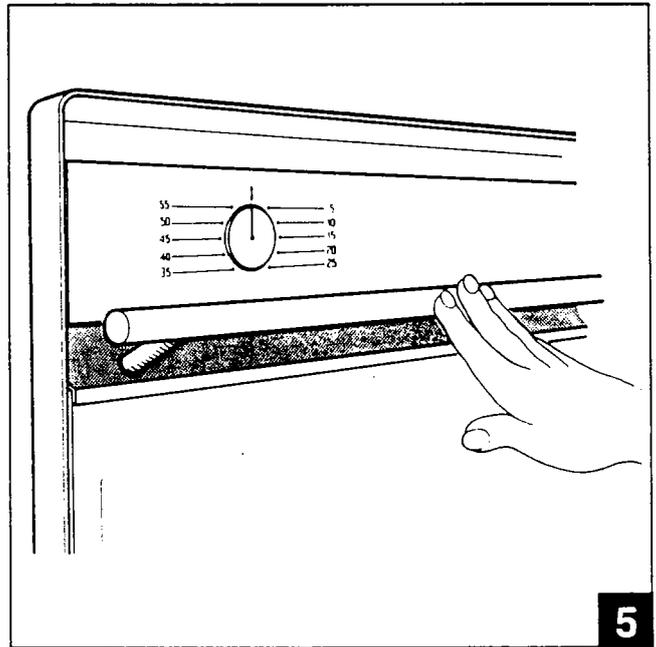




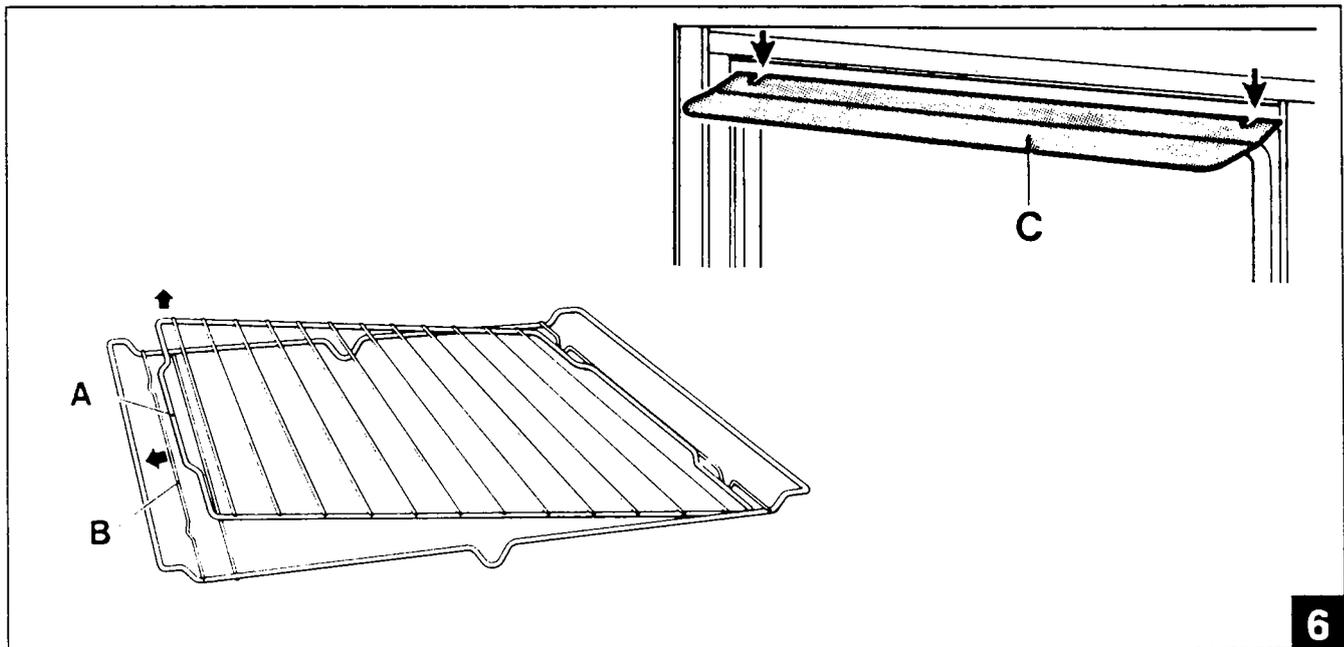
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4



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