

HOOVER



FORNI DA INCASSO
ISTRUZIONI PER L'USO

IT

Ovens
USER INSTRUCTIONS

GB

HORNOS EMPOTRABLES
INSTRUCCIONES DE USO

ES



GENERAL WARNINGS

Read the instructions carefully to make the most of your oven. We recommend you keep the instructions for installation and use for later reference, and before installing the oven, note its serial number below in case you need to get help from the after-sales service.

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because they are dangerous for children.

The company shall not be liable if the instructions provided in this document are not complied with.

DECLARATION OF COMPLIANCE

• The parts of this appliance that may come into contact with foodstuffs comply with the provisions of EEC Directive 89/109.



This appliances complies with Directives 89/336/EEC, 73/23/EEC and following changes.

SAFETY HINTS

• The oven must be used only for the purpose for which it was designed: it must only be used for cooking food.

Any other use, e.g. as a form of heating, is an improper use of the oven and is therefore dangerous.

• The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use.

When using any electrical appliance you must follow a few basic rules.

- Do not pull on the power cable to remove the plug from the socket.
- Do not touch the oven with wet or damp hands or feet.
- Do not use the oven unless you are wearing something on your feet.

- Do not allow children or irresponsible people to use the oven unless they are carefully supervised.

- It is not generally a good idea to use adapters, multiple sockets for several plugs or cable extensions.

- If the oven breaks down or develops a fault switch it off at the mains and do not touch it.

• If the cable is damaged it must be replaced promptly.

When replacing the cable, follow these instructions.

Remove the power cable and replace it with one of the HO5RR-F, H05VV-F, H05V2V2-F type. The cable must be able to bear the electrical current required by the oven. Cable replacement must be carried out by properly qualified technicians.

The earthing cable (yellow-green) must be 10 mm longer than the power cable.

Use only an approved service centre for repairs and ensure that only original parts are used. If the above instructions are not adhered to the manufacturers cannot guarantee the safety of the oven.

- The oven you have just acquired has the described technical characteristics and you must not make any modifications to it.
- Never use a steam or high-pressure spray to clean the oven.
- Do not store flammable products in the oven; they can catch fire if the oven comes on accidentally.
- Do not press on and do not let children sit on the oven door.
- Use kitchen oven gloves, when putting into or removing a dish from the oven.

RECOMMENDATIONS

• After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean.

• Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides.

• In order to prevent excessive dirtying of your oven and the resulting strong smoky smells, we recommend not using the oven at too high a temperature. It is better to extend the cooking time and lower the temperature a little.

• In addition to the accessories supplied with the oven, we advise you only use dishes and baking moulds resistant to very high temperatures.

Identification plate (located on the side of the oven)



INSTALLATION

Installation is the customer's responsibility. The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee.

The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.

The kitchen unit in which the oven is to be fitted must be made of material resistant to temperatures of at least 70°C.

The oven can be located high in a column or under a worktop.

Before fixing: you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting.

ELECTRICAL CONNECTION

THE ELECTRICAL CONNECTION SHOULD BE CARRIED OUT BY AN APPROVED CONTRACTOR OR TECHNICIAN WITH SIMILAR QUALIFICATIONS.

The installation receiving the appliance must comply with the standard in force in the installation country.

The manufacturer does not accept any responsibility if this provision is not complied with.

Connection to the network must be by earthed socket outlet, or by means of a multipole circuit-breaker having a distance between contacts of at least 3 mm.

The installation must be protected by suitable fuses, and have wires with a large enough cross-section to supply the oven normally.

CONNECTION:

The oven is fitted with a power lead for connecting exclusively to a voltage of 230 V AC across the phases or across phase and neutral. Connection must be carried out having first checked:

- . the supply voltage indicated on the meter,
- . the circuit-breaker setting.

The lead protection wire (green/yellow) connected to the earth terminal of the oven must be connected to the earth terminal of the installation.

Caution:

- . **Have the earth continuity of the installation checked by an electrician before making the connection.**
- . **The manufacturer will not be liable for any incident, or the possible consequences that may arise from the use of the oven not earthed, or connected to an earth with defective continuity.**

NB: Do not forget that the oven may require after-sales service. Also, locate the socket outlet so that the oven can be connected once it is removed from its space.

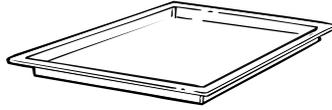
Power supply cable: if the power supply cable has to be changed, please have this done by the after-sales service or by someone with similar qualifications.

OVEN EQUIPMENT

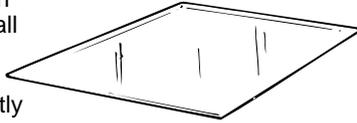
It is necessary to do an initial cleaning of the equipment before the first use of each of them. Wash them with a sponge. Rinse and dry off.

The shelf can take moulds and dishes.

The drip tray catches the juices from grilled foods.

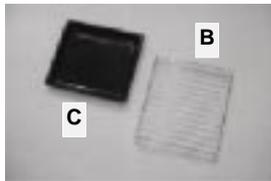
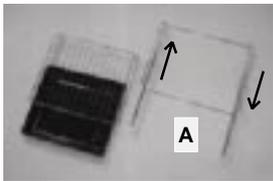


The pastry tray must be placed on the shelf. It is for cooking small pastries like choux, biscuits, meringues, etc... Never place the pastry tray directly on the oven bottom.



When the oven is in use, any unused accessories should be removed from the oven.

TELESCOPIC SHELF KIT



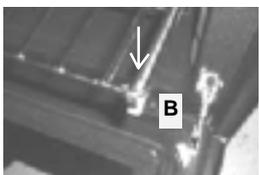
INSTRUCTION FOR ASSEMBLY



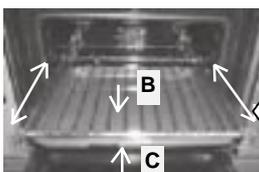
PLACE THE TELESCOPIC RUNNERS A IN THE OVEN



ENSURE THE RUNNERS A ARE FIRMLY PUSHED TO THE WALL OF THE OVEN



SLIDE OUT THE RUNNERS AND POSITION THE SHELF SUPPORT B BEHIND THE SHELF STOP B BEHIND THE SHELF STOP LOCATED AT THE FRONT SIDE OF THE KIT.



COMPLETE ASSEMBLY BY INSERTING PLAIN SHELF B AND DRIP TRAY C

CLEANING THE OVEN

Wait for the oven to cool down before doing any cleaning by hand.

- . Never clean your oven with abrasive cleaners, wire wool or sharp objects, or the enamel may be damaged beyond repair.
- . Only use soapy water or bleach (ammonia) cleaners.

GLASS PARTS

We recommend you wipe clean the glass door with absorbent kitchen paper every time you use the oven. If the spattering is heavy, then you can clean with a well squeezed sponge and detergent, and rinse. Never use abrasive cleaners or sharp objects.

OVEN DOOR SEAL

If this gets dirty, clean the oven seal with a slightly damp sponge.

ACCESSORIES

Clean them with a sponge soaked in soapy water. Rinse with clean water and dry off. Avoid abrasive cleaners.

DRIP TRAY

After grilling, remove the drip tray from the oven. Take care to pour the warm grease into a container. Wash and rinse the drip tray in hot water with a sponge soaked in washing up liquid.

If residues remain attached, soak them off in water and detergent.

It can also go in a dish washer or be cleaned with a commercial oven cleaner.

Never place a soiled drip tray in the oven.

OVEN LIGHTING

Disconnect the power supply from the oven before cleaning or replacing the lamp.

The bulb and its cover are made of material resistant to high temperatures.

Bulb characteristics:
230 V AC - 25 W - E 14 base -
Temperature 300°C



- To change a defective bulb, just
- . unscrew the glass cover,
 - . unscrew the bulb,
 - . replace it with the same type: see characteristics above,
 - . after replacing the defective bulb, screw back the protective glass cover.

SELF CLEANING OVEN CATALYTIC

Special self-cleaning panels covered in a micro-porous coating are available as optional extras for all models. If they are fitted, the oven no longer needs to be cleaned by hand.

The fat that is splattered onto the sides of the oven during roasting is eliminated by the microporous coating which breaks the fat down by catalysis and transforms it into gas.

Excessive splattering may nevertheless block the pores and therefore hinder self-cleaning. The self-cleaning capacity may be restored by switching on the empty oven to maximum for about 10-20 minutes.

Do not use abrasive products, metal cleaning wads, sharp objects, rough cloths, or chemical products and detergents that may permanently damage the catalytic lining.

It is a good idea to use deep roasting trays to roast fatty foods such as joints of meat etc. and to put a tray underneath the grill to catch surplus fat.

If the walls of the oven are so thickly coated in grease that the catalytic lining is no longer effective remove surplus grease with a soft cloth or sponge soaked in hot water.

The lining must be porous for self-cleaning to be effective.

N.B.: All catalytic linings currently on the market have a working life of about 300 hours. They should therefore be replaced after about 300 hours.

SERVICE CENTRE

Before calling the Service Centre.

If the oven is not working, we recommend that:

- you check that the oven is properly plugged into the power supply.

If the cause of the fault cannot be detected:

disconnect the oven from the mains, do not touch the oven and call the after sales service.

Before calling the Service Centre remember to make a note of the serial number on the serial number specifications plate.

The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge by the Service Centre whilst under guarantee.



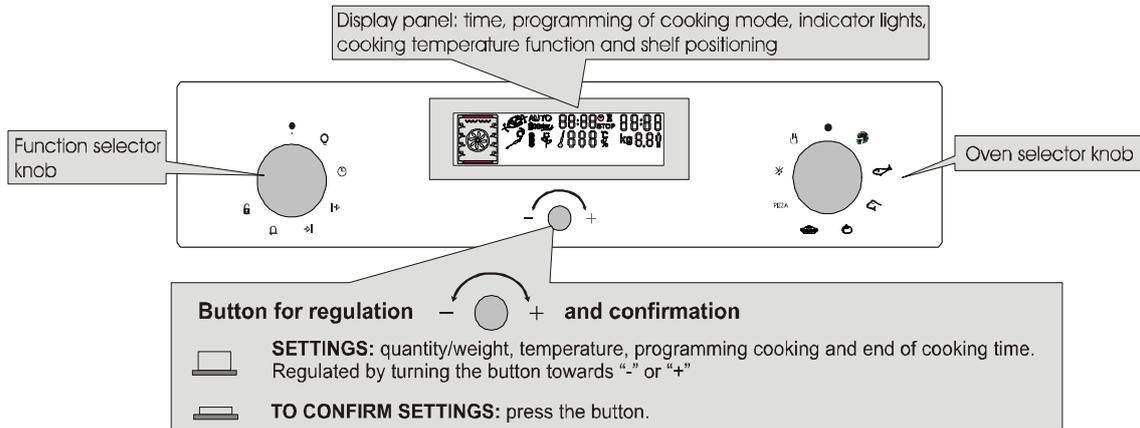
This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product indicates that this product may not be treated as household waste.

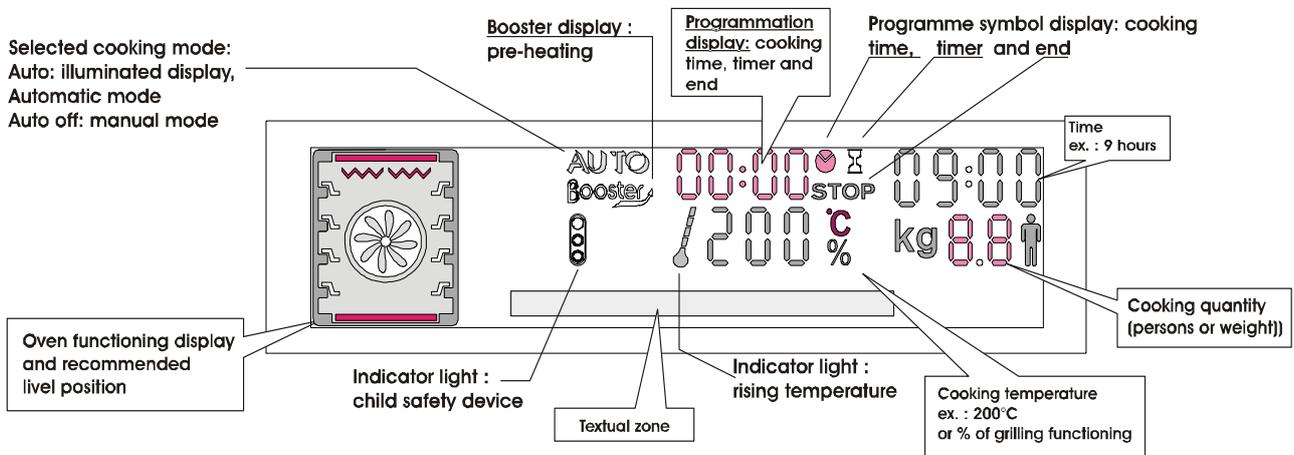
Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

CONTROL PANEL DESCRIPTION



DESCRIPTION OF THE DISPLAY



ADVICE BEFORE USING THE OVEN FOR THE FIRST TIME

•PRELIMINARY CLEANING

- clean the oven before using for the first time:

- . wipe over external surfaces with a damp soft cloth.
- . Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid.
- . Set the empty oven to the maximum temperature and leave on for about 1 hour, this will remove any lingering smells of newness. Ensure that the room is well ventilated while this is being done.

•THINGS TO REMEMBER

Confirmation of operation: modification must be confirmed by pressing the central button.

Stopping the oven: this may be necessary if you have input an incorrect instruction.
To stop the oven **turn back the function selector knob to the Stop Position.**

Child safety device: To lock the oven controls, select the child safety device. Refer to the section entitled "Programming - The child safety device".

The cooling fan: this protects the control panel and electronics from heat damage.
It begins and then stops automatically even when the oven is switched off.

Oven lighting: By turning to the light symbol, you can switch on the oven light when it is not in use.
When the oven is in use, the light stays on during all of the oven functions and when the door is opened.

•CLOCK SETTING

When the oven is connected to the electricity supply or after a long power cut, the clock must be re-set.

. To set the clock :

- 1-Turn the control knob to the "Clock" symbol.
- 2-When the minutes flash, set the central button by turning to the "-" or "+" symbol. Confirm by pressing the central button.
- 3-The hours will then flash, set with the central button by turning to the "-" or "+", confirm by pressing the central button.
- 4-Turn back the control to cooking the **STOP** position, the new hour is set.

• LANGUAGE CHOICE

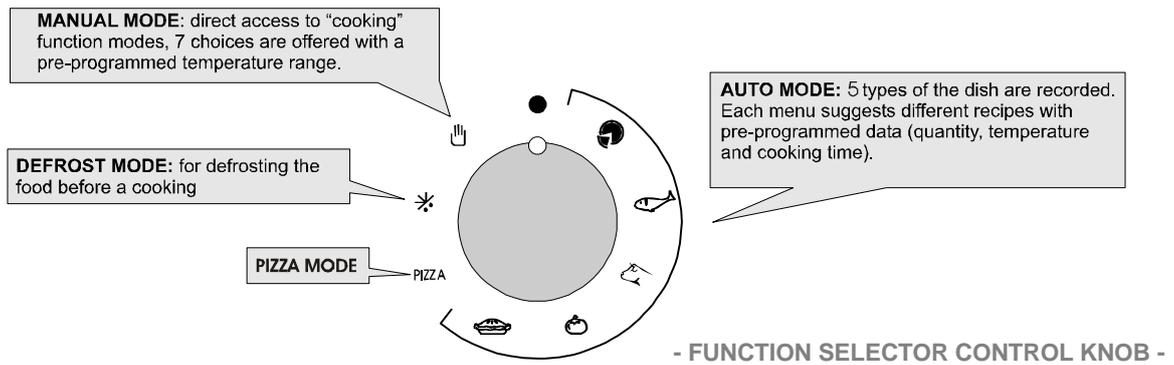
The pre-set language setting on the display panel is in Italian, but it can be changed to Spanish or English.

To change the language display, carry out the following procedure :

- 1- Turn the programme selector knob to "Light" symbol.
- 2- Press the central button in and hold for 3 seconds. The display panel will show ITALIANO. Turn the button until the required language appears and confirm by pressing the same button. The display will disappear.
- 3-Your selection is now confirmed. Turn the programme selector knob back to the STOP position.

HOW TO USE THE OVEN

• OVEN MODES



AUTOMATIC MODE

When the oven is on standby - only the time of day appears on the display.

1- Select the type of dish you want to cook by turning the function selector knob to the appropriate position.



... Pastry Fish Meat Legumes Desserts ...

2- Turn the central button to the correct position for the chosen recipe. Confirm your selection by pressing the same button.

Categorie	Ricette	Quantità				
PASTRY	QUICHE LORRAINE	4	6	8	Pers.	
	LEAK PIE	4	6	8	Pers.	
	FILO PASTRY	4	6	8	Pers.	
	SAUSAGE ROLLS	4	6	8	Pers.	
	GALETTE OLIVES	4	8		Pers.	
	SOUFFLE DUBARRY	2	4	8	Pers.	
	CRAB SOUFFLE	4	6	8	Pers.	
	PISSALADIERE	2	4	6	Pers.	
	FISH	HAKE FILLET	2	4	6	Pers.
		COD FILLET	2	4	6	Pers.
RED MULLET BAKE		2	4	8	Pers.	
MONK FISH		6	8		Pers.	
STUFFED BREAM		2	4	8	Pers.	
MEAT	BREAM TERRINE	4	8		Pers.	
	ROAST BEEF	0.5	1	1.5	Kg	
	ROAST LEG LAMB	1	1.5	2	Kg	
	ROAST PORK	1	1.5	2	Kg	
	ROAST VEAL	0.5	1.5	2	Kg	
	ROAST CHICKEN	0.5	1	1.5	Kg	
	LARGE POULTRY	1	1.5	2	Kg	
	PHEASANT	0.5	1	2	Kg	
	WILDBOAR	1	1.5	2	Kg	
	VENISON	1	1.5	2	Kg	
LEGUMES	VEGETAB TERRINE	4	6	8	Pers.	
	STUFFED TOMATO	4	6	8	Pers.	
	STUFFED VEGETAB	4	6	8	Pers.	
DESSERTS	VEGETAB GRATIN	4	6	8	Pers.	
	CAKE	4	6	8	Pers.	
	CLAFOUTIS	4	6	8	Pers.	
	CREME CARAMEL	4	6	8	Pers.	
	PLUM FLAN	4	6	8	Pers.	
	BASQUE CAKE	4	6	8	Pers.	
	QUATRE QUARTE	4	6	8	Pers.	
	SOUFFLE LIQUEUR	4	6	8	Pers.	
	FRUIT CAKE	4	6	8	Pers.	
	PATISSERIE	4	6	8	Pers.	
BRIOCHE	4	6	8	Pers.		

3- According to the recipe selected, the following will be displayed:

- the heating elements in operation for the particular programme, as well as the suggested shelf position for the food to be cooked.

... Place the food in the recommended position (eg. on the 2nd shelf).

- a pre-programmed (fixed setting - not variable) ... the temperature display is static.

- The weight of the food to be cooked or the number of servings/ portions (variable setting, flashing display), can be chosen by turning the central button. Select the most appropriate setting and confirm by pressing the same button.

... the display indicating the weight of the food or the number of servings becomes static.

The oven begins cooking in Automatic mode (the Auto sign switch on the display) and the oven starts to heat up.



The indicator light flashes until the selected temperature has been reached. An audible signal sounds at the end of this operation.

4- Each recipe is recorded with a cooking time.



The cooking time indicator light and the End of cooking STOP time indicator light appear on the display.

These settings can be adjusted by turning the programme selector knob to "cooking time" or "end of cooking". The "cooking time" or "end of cooking" display will start flashing. Using the central button, modify the settings as required and then confirm them.

When you have finished, do not forget to turn the programme selector knob back to STOP, **to confirm a new programme.**

For more details about programming, refer to the chapter entitled PROGRAMMING.

5- When the cooking time is up, the oven switches itself off automatically. An audible signal sounds for 15 seconds to tell you the cycle has ended and the "cooking time" and STOP symbols flash.

Turn the function selector knob to STOP. If you do not do this the "cooking time" and STOP symbols will continue flashing. The cooling fan will continue operating for a while and will only stop when the oven has cooled down sufficiently.

NB: please note that all AUTO cooking programmes are done without preheating. This means that the food must be placed in the oven right at beginning of the programme.

THE MANUAL MODE

The cooking methods suggested in manual mode are set out in the table below. A temperature is also suggested for each cooking method. This can be modified within a pre-determined range.

M A N U A L	NATURAL CONVECTION	200°C	50 to 240°C
	FAN ASSISTED COOKING	200°C	50 to 230°C
	BOTTOM HEAT	160°C	50 to 220°C
	BOTTOM HEAT + FAN	160°C	50 to 220°C
	FAN COOKING	180°C	50 to 230°C
	GRILL	50%	25 to 75%
	GRILL + FAN	190°C	50 to 200°C

In this mode the oven is on standby, only the time of day appears on the display.

- 1- Turn the function selector knob to the "Manual" position.
- 2- Turn the central button in the appropriate direction for the required cooking method. See the table above.
Confirm your selection by pressing the central button.
... The cooking method is now set.
The heating elements in operation for the selected cooking method are displayed.
- 3- The appropriate temperature according to the cooking method selected is displayed. It can be modified within a pre-determined range - see the table above.
To modify the temperature setting, turn the central button and confirm the setting by pressing the same button.
... the temperature display is fixed but can be modified during the cooking cycle.

The oven will start cooking in "Manual" mode and will start to heat up.



The indicator light flashes until the selected temperature has been reached. An audible signal sounds at the end of this operation.

- 4- A cooking time and an end of cooking time can be programmed by turning the programme selector knob to "cooking time" or "end of cooking time".
The "cooking time" or "end of cooking time" display starts flashing. Using the central button, modify the settings as required and confirm. When you have done this, do not forget to turn the programme selector knob back to STOP to confirm the new setting.
For more details about programming, refer to the chapter entitled PROGRAMMING.
- 5- At the end of the cooking cycle, turn the function selector knob back to STOP.

- ALL COOKING SHOULD BE CARRIED OUT WITH THE DOOR CLOSED -

• NATURAL CONVECTION -

Both top and bottom heating elements are in use. This method is ideal for all traditional roasting and baking. When cooking red meat, roast beef, leg of lamb, game, bread or foil wrapped foods.

• FAN ASSISTED COOKING -

Both top and bottom heating elements are used in conjunction with the fan, which circulates hot air throughout the oven. We recommend this method for poultry, pastries, fish and vegetables. By using this method better heat penetration is achieved and cooking and preheating times are also reduced. The fan cooking option allows you to cook different foods together at different positions in the oven all at the same time, providing even heat distribution but without the risk of mingling tastes and smells. When cooking different foods at the same time allow a further 10 minutes.

• BOTTOM HEAT -

Using the lower element. Ideal for cooking all pastry based dishes. Use this for flans, quiches, tarts, pâté and any cooking that needs more heat and radiation from below.

• BOTTOM HEAT + FAN -

The combination of the bottom heating element and fan is ideal for fruit flans, tarts, quiches and pastries. It prevents food from becoming too dry and encourages bread dough to rise. Place the shelf in the bottom position in the oven.

• **FAN COOKING** - Both top and bottom heating elements are used in conjunction with the circular heating element, which circulates hot air throughout the oven. Its definition is the same as that of the Fan Cooking method.

• GRILL -

using the top heating element. Success is guaranteed for mixed grills, kebabs and gratin dishes. The grill should be pre-heated to a high temperature for 5 minutes. White meats should always be placed at some distance from the grill element, the cooking time is slightly longer but the meat will be more succulent. Red meat and fish fillets can be placed directly onto the shelf with the drip tray placed beneath on lower shelf position.

• GRILL + FAN -

The top heating element is used in conjunction with the fan which circulates the hot air around the oven. Pre heating is recommended for red meats but is not necessary for white meats. Grilling is ideal for cooking thicker food items such as pork or poultry. Food to be grilled should be placed directly at the centre of the middle shelf. By sliding the drip tray underneath the shelf it will ensure that any juices are collected. For best results always make sure that the food is not too close to the grill element and turn the food over half way through the cooking time.

Meats:

It is better not to salt meats until after cooking as salt encourages the meat to spatter fat. This will dirty the oven and make a lot of smoke.

Joints of white meat, pork, veal, lamb and fish can be put into the oven cold. The cooking time is longer than in a preheated oven, but it cooks through to the centre better as the heat has more time to penetrate the joint.

Correct preheating is the basis of successful red meat cookery.

Grills:

• Before loading the grill:

Remove the meat from the refrigerator a few hours before grilling. Lay it on several layers of kitchen paper: this improves searing, making it tastier and avoids it staying cold at the centre.

Add pepper and spices to the meat before grilling, but add any salt after cooking. This way it will sear better and stay juicy. Baste all the food to be cooked with a little oil. This is best done with a wide flat basting brush. Then sprinkle with more pepper and herbs (thyme, etc.). Load the grill.

• During cooking:

Never pierce the food during cooking even when you turn it. This lets the juice out and it becomes dry.

Baking:

Avoid using shiny tins, they reflect the heat and can spoil your cakes. If your cakes brown too quickly, cover them with grease-proof paper or aluminium foil. Caution: the correct way to use foil is with the shiny side in towards the cake. If not the heat is reflected by the shiny surface and does not penetrate the food. Avoid opening the door during the first 20 to 25 minutes of cooking: soufflés, brioches, sponge cakes, etc. will tend to fall. You can check if cakes are done by pricking the centre with a knife blade or metal knitting needle. If the blade comes out nice and dry, your cake is ready and you can stop cooking. If the blade comes out moist or with bits of cake attached, continue baking but slightly lower the thermostat so that it is finished off without burning.

PIZZA MODE - DEFROST MODE

The access for these two functions is direct.

• **PIZZA** : when the temperature of 230°C is reached, an audible signal sounds, the food must be placed in the oven. The intense heat generated when using this function is similar to that produced in traditional wood-fired pizza ovens.

.... the temperature is pre-set to a constant 230 degrees C (no adjustment is available).

• **DEFROST** : the top and bottom elements are used with the fan circulating the hot air inside the oven. Wrap the food to be defrosted in aluminium foil, shiny side out.

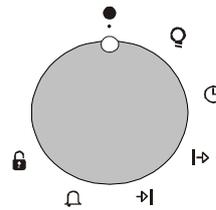
.... the temperature is pre-set to constant 40 degrees C (no adjustment is available).

These two functions can be pre-programmed. To do this, turn the programme selector knob to "Cooking time" or "End of cooking time". The cooking time or the end of cooking time will start flashing. Using the central button, adjust the time as you desire and confirm. When you have done this, do not forget to turn the programme selector knob back to STOP in order **to confirm the new programme.**

For more details about programming, refer to the chapter entitled PROGRAMMING.

PROGRAMMING

DISPLAY SYMBOLS :



Programming control knob

⌚ Timer in operation

🕒 Cooking time programming

🛑 STOP End of cooking time programming

🔒 Child safety device operational

THE TIMER:

The timer works independently of the oven and has no effect on the heating elements. It is simply a reminder.

- Turn the knob to the Timer position. The Timer symbol will appear. The digits 00:00 will appear on the display.
- The minutes will then flash, turn the central button to the required number of minutes and confirm by pressing the same button.
- The hours will flash, turn the central button to the required number of hours and confirm by pressing the same button.
- Turn the knob back to the STOP position.

When the time is up, the cooking time will disappear. An audible signal will sound for 15 seconds and the Timer display will flash (to stop it before the 15 seconds are up, just press the central button).

PROGRAMMING THE COOKING TIME:

various recipes are pre-programmed with a cooking time. In Manual mode, Defrosting or Pizza mode can be pre-set, if required.

- Turn the knob to the Cooking time position. The Cooking time symbol will appear. A pre-programmed cooking time for the various recipes will appear, or 00:00 for other functions of the oven.
- With the minutes flashing, turn the central button to the required number of minutes and confirm by pressing the same button.
- With the hours flashing, turn the central button to the required number of hours and confirm by pressing the same button.
- Turn the programme selector knob back to the STOP position **to confirm the new cooking time.**

When the time is up, the cooking time will disappear from the display. An audible signal will sound for 15 seconds and the Cooking time and STOP symbols will flash.

- Turn the programme selector knob back to STOP. If you do not do this, the Cooking time and STOP symbols will continue flashing.

PROGRAMMING THE END OF COOKING TIME:

various recipes are pre-programmed with a cooking time and therefore with an end of cooking time. In Manual Mode, Defrosting or Pizza mode can be pre-set, if required.

- Turn the knob to the End of cooking position. The STOP symbol will appear. A pre-programmed end of cooking time for the various recipes will appear, or 00:00 for other oven functions or the time of day will be shown.
- Turn the programme selector knob **to confirm the end time.**
- The minutes will flash. Turn the central button to indicate the required number of minutes, and confirm your choice by pressing the same button.
- The hours will then flash. Turn the central button to indicate the required number of hours, and confirm your choice by pressing the same button.

NB : with a delayed start, the end of programme time will appear on the display with the "Cooking time" and "STOP" symbols, and only the function mode of the oven remains.

The oven automatically calculates the start time (end time minus cooking time).

At the end of the cycle the oven switches itself off automatically. For 15 seconds, an audible signal lets you know that the cycle has ended and the "Cooking time" and STOP symbols will flash.

- Turn the function selector knob to STOP. Unless you do this, the symbols will continue flashing.

CHILD SAFETY

CHILD SAFETY:

This function is essential, especially when children are around. It prevents children from switching the oven on or altering the pre-set programmes.

This safety system locks the oven control panel while it is operating.

THERE ARE TWO LEVELS OF SAFETY:

LIVEL 1: Locking selector knobs

- . **To activate:** turn the function selector knob to child safety.
- . **Action:** the cooking mode selector and the central button are inactive*.
- . **To deactivate:** turn the function selector knob to 0.

LIVEL 2: Locking function selector knobs

- . **To activate:** turn the function selector knob to child safety and keep the central button pressed in for 3 seconds.
- . **Action:** the controls are inactive*.
- . **To deactivate:** the same procedure as for activating. Turn the function selector knob to child safety and keep the central button pressed in for 3 seconds.

*Nota : in all cases, for reasons of safety, even when the controls are locked, the oven can be switched off by turning the selector knob to zero.