

Instructions for the use - Installation advices

MULTIFUNCTION ELECTRIC OVEN

100% ELBA QUALITY
MADE IN ITALY



ELBA
TALENT FOR COOKING



Made in Italy

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

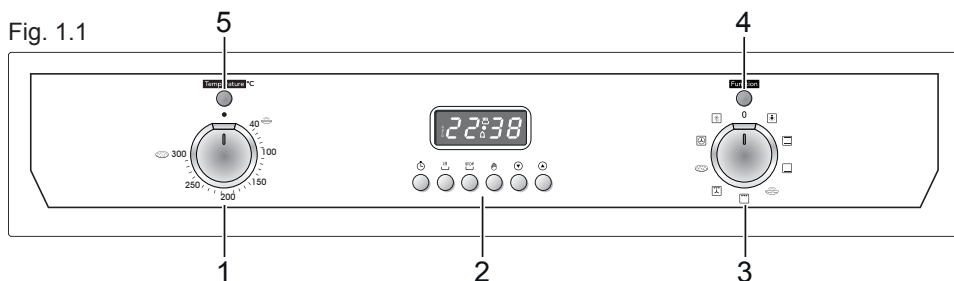
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.

- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements inside the oven.
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be

touched and may contain sharp or rough edges, that may cause injury.

- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
 - Switch on the empty oven on max to eliminate grease from the heating elements.
 - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **FIRE RISK!** Do not store flammable material in the oven.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the appliance by the door handle.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 23.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

1 CONTROL PANEL



CONTROLS DESCRIPTION

1. Oven temperature control knob
2. Electronic/Clock Programmer
3. Function selector control knob
4. Power on indicator light
5. Oven temperature indicator light

Please note:

Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

The cooling fan motor switches ON/OFF depending on temperature.

Depending on cooking temperatures and times, the cooling fan may run on even after the appliance oven has been switched off.

The duration of this time is dependent on previous cooking temperature and duration.

2 HOW TO USE THE OVEN

Attention: The oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES



As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 8 different programs to satisfy every cooking need.

The 8 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Bottom element
- Top element
- Grill element
- Circular element

Note:

Upon first use, it is advisable to operate the oven for 30 minutes in the positions  and  to eliminate possible traces of grease on the heating elements.

Repeat the operation for another 15 minutes with the grill element on as explained in the chapters GRILLING and USE OF THE GRILL.

OPERATING PRINCIPLES

Heating and cooking in the MULTIFUNCTION oven are obtained in the following ways:

- by normal convection**
The heat is produced by the upper and lower heating elements.
- by forced convection**
A fan draws in the air contained in the oven, which circulates it through the circular heating element and then forced back into the oven by the fan. Before the hot air is drawn back again by the fan to repeat the cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.
- by semi-forced convection**
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.
- by radiation**
The heat is radiated by the infra red grill element.
- by radiation and ventilation**
The radiated heat from the infra red grill element is distributed throughout the oven by the fan.
- by ventilation**
The food is defrosted by using the fan only function without heat.

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

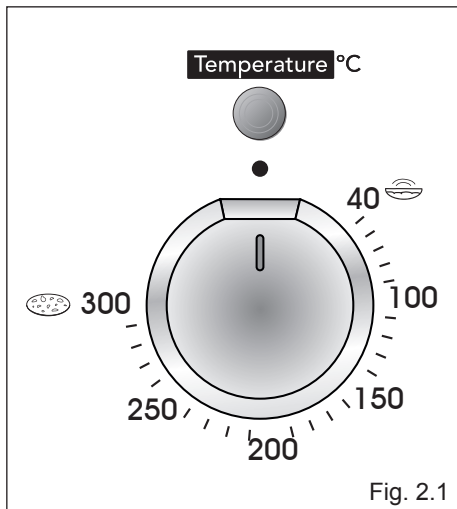


Fig. 2.1

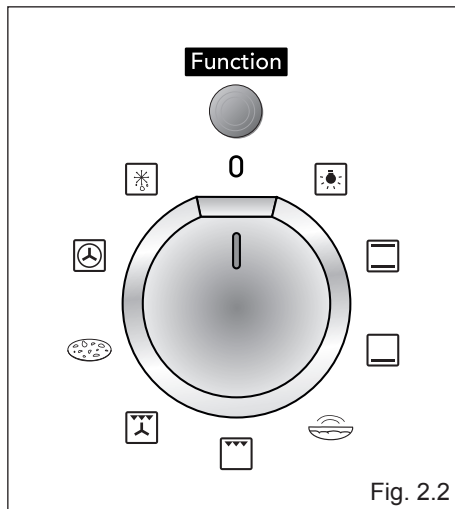


Fig. 2.2

TEMPERATURE KNOB (fig. 2.1)

To turn on the heating elements of the oven, set first the function selector to the required setting and then the thermostat knob to the desired temperature.

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed on the control panel.

FUNCTION SELECTOR KNOB (fig. 2.2)

Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By setting the knob to this position, only the oven light comes on.

The light remains on whilst any of the cooking modes are selected.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 40°C and 250°C with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.



LOWER HEATING ELEMENT

In this position only the lower element is switched on.

Heat is distributed by natural convection.

The temperature must be regulated between 40 and 220°C maximum.



LEAVENING - UPPER HEATING ELEMENT

In this position only the upper element is switched on.

Heat is distributed by natural convection.

For normal cooking the temperature must be regulated between 40 and 250°C Maximum,

Leavening is carried out at 40°C.



GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the **oven door closed** and the thermostat knob to between 40°C and 225°C .

For correct use see chapter "USE OF THE GRILL"



VENTILATED GRILL COOKING

The infra-red ray grill and the fan are on.

The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

Use the oven with the oven door closed. The temperature must be regulated between 40°C and 220°C.

It is necessary to preheat the oven for about 5 minutes.

For correct use see chapter "GRILLING AND AU GRATIN".



PIZZA - CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

For normal cooking the temperature must be regulated between 40 and 300°C Maximum,

Pizza Cooking is carried out at 300°C.



HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 40°C and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.



DEFROSTING FROZEN FOODS


Only the oven fan is on. To be used with the thermostat knob on "●" because the other positions have no effect.

The defrosting is done by simple ventilation without heat.

COOKING ADVICE


STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 185°C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135°C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

SIMULTANEOUS COOKING OF DIFFERENT FOODS


The oven set on position  gives simultaneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.

This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20- 25°C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one. The time and energy saved with this type of cooking is obvious.

REGENERATION

Set the switch to position  and the thermostat knob to position 150°C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200°C.
- that the cooking time depends on the quantity and the type of foods.

USE OF THE GRILL

Preheat the oven for about 5 minutes. Introduce the food to be cooked, positioning the rack as close to the grill as possible.


The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling MUST be done with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

ATTENTION: the oven door becomes very hot during operation. Keep children away.

GRILLING AND COOKING AU GRATIN

The grill can be used without the rotisserie when the function switch is in position  because hot air can flow all around the food that is cooking.

Turn the thermostat to a setting between **40°C and no higher than 220°C** and, once the oven is preheated, simply place the food on the grill.

Close the door and let the oven operate with the thermostat on, until grilling is complete.








Adding a few dabs of butter before the end of the cooking time gives the golden "au gratin" effect.



Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

CAUTION: The parts outside the oven become very hot when the oven is on. Keep children well out of reach.

FUNCTION	NAME OF THE FUNCTION	TEMP. MIN. (°C)	TEMP. MAX. (°C)	RECOMMENDED LEVELS	DESCRIPTION OF THE FUNCTION AND RECOMMENDED FOODS
	OVEN LIGHT				Turns the light on inside the oven to check on the food that is cooking
	TRADITIONAL CONVECTION COOKING	40	250	1 o 2	Meringue, Soufflés, Cream Puffs (Bigné), Cakes, Biscuits, Cheesecake, Savoury pies, Lasagna, Cannelloni, Meat or Potato Pasties, Bread
	LOWER HEATING ELEMENT	40	250	1	Heat is only emitted by the lower heating element so food that needs to cook from the bottom, such as pies, flans and desserts, is able to cook through
	LEAVENING (same as upper heating element)	40	40	2	For faster, more even leavening, all types of flour-based doughs and fresh, home-made pasta
	GRILLING	40	225	3 o 4	Ideal for grilling or cooking au gratin dishes that need a higher surface temperature, such as roast chicken, veal or beef steaks, fillets, hamburgers, and grilled vegetables
	VENTILATED GRILL COOKING	40	220	2 o 3	The fan combined with the grill enhances and speeds up grilling and au gratin cooking, distributing heat more evenly and preventing the surface of the food from burning
	PIZZA (same as convection cooking with ventilation)	300	300	2	For all types of pizza, fresh and frozen

	HOT AIR COOKING	40	250	2	For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.
	DEFROSTING FROZEN FOODS	0	0	1 o 2	When the fan only is on, air is circulated at room temperature inside the oven to help quickly thaw frozen foods

PIZZA STONE


TIPS ON GETTING THE MOST OUT OF YOUR STONE, AND KEEPING IT IN PERFECT CONDITION

The Pizza Stone is a fire-stone made exclusively from natural minerals, resistant to high temperatures (over 600°C), for baking bread, focaccia, pies, and any flour-based product, especially pizza, in your home oven, delivering the same quality and results as professionals in bakeries and pizzerias.

There are two secrets to this stone:

1. Due to the natural porosity and millions of micro pores, the stone absorbs the humidity of the dough during the cooking process, so the bread or pizza dough dries properly, becoming crispy and crunchy, especially the crust.
2. **It retains heat** while the oven is preheated, and then releases it during the cooking process, as intense, uniform and constant heat to cook the pizza evenly on the inside. With this stone, you will never again have semi-cooked or raw dough in the middle!

FOLLOW THIS QUICK GUIDE FOR PERFECTLY COOKED PIZZAS IN 4 MINUTES!

1. PLACE THE PIZZA STONE ON THE GRILL WITH THE SMOOTH SIDE UP. Place the grill on the second rack from the bottom, in the middle of the oven.
2. TURN ON, AND PREHEAT THE OVEN WITH THE STONE INSIDE. Turn the handle to PIZZA  (equivalent to convection baking) and select the temperature of 300°C. Let the oven and stone heat for at least 30 minutes. In the meantime, kneed the dough and prepare the sauce and other ingredients to top the pizza.
3. ALLOW THE OVEN TO HEAT FOR AT LEAST HALF AN HOUR, THEN PLACE THE PIZZA ONTO THE PIZZA STONE. You do not need to sprinkle the Pizza Stone with flour, or grease it with oil of any type, the stone's surface will prevent the pizza from sticking. You can cook fat free.

4. **COOK THE PIZZA FOR 4 MINUTES.** Margherita style pizza will be ready in 4 minutes. For pizzas with thick dough and lots of toppings, 6 minutes is recommended. You can adjust the cooking time according to your personal tastes for a softer or harder crust. The pizza is done when it looks cooked, with the edges risen, crispy and browned.
5. **WHEN THE COOKING IS COMPLETE, LEAVE THE STONE IN THE OVEN TO COOL COMPLETELY.** We recommend keeping the stone in the oven, because it provides a “stone-baked” effect that helps retain and then release heat uniformly. You can put ovenware, saucepans and cookie trays directly onto the stone to absorb heat, therefore it can even be used with the oven off (saving energy) to keep hot inside the oven and keep food warm without having to keep the oven on.

TIPS FOR KEEPING THE PIZZA STONE CLEAN OVER TIME

Do not worry if the stone gets stained. It is completely normal, and in fact inevitable, due to the natural porous nature of the material. Do not attempt to wash stains off, because they are permanent, and represent “character marks”, something to show off your culinary skills. Like certain cooking tools, the more it is used, the more it ages, delivering results that improve over time.

Utmost hygiene and safety. The Pizza Stone is entirely natural, safe, certified, and hygienic, thanks to the high temperature it is exposed to during every heating cycle, it “sterilizes” itself.

As needed, use a utensil such as a metal spatula or knife to remove any residue from the surface of the stone (e.g. burned mozzarella). Clearly, this must be done after having verified that the stone has cooled sufficiently to be handled.

Never use washing up liquid on the stone. Rinse with water only. Use a clean wet sponge to remove food residue from the stone. Do not attempt to remove greasy spots from the stone, or dark stains cause by combustion of the dough, they will not come off because of the porosity of the stone. Instead, leaving the stone in a cleaned but used state prevents things from sticking to the surface and therefore easier to use.

Never soak the stone. A simple rinse should be sufficient. If the stone absorbs too much liquid when cold, it might break the next time it is heated in the oven.

Never use butter or other fats to cook on the stone. Not only might they burn, it will also create smoke inside the oven.

To make a pizza or bread, first prepare a dough using water, yeast and flour, and allow to leaven inside a container for some hours before topping and placing in the oven.

With the ELBA oven, dough leavening times are also quicker.

LEAVENING FUNCTION



The leavening function cuts the leavening time in half, and makes the dough uniform, elastic and easy to kneed.

Compared to leavening on a surface in a room, dough leavened in the oven using our special function rises better and more quickly, saving you time and helping you make perfect dough for tasty, soft and fragrant pizzas.

Put the ball of dough into a plastic or glass oven proof container, and place it on a grill in the middle of the oven.

Turn the control knob to the “leavening” icon, and set the temperature to 40 degrees by turning the other control knob to the thermostat icon.

Let the dough leaven in the oven for at least 3 hours, though this will depend greatly on the type of dough and the type of flour in the dough, and the ambient temperature in summer or winter. The dough is ready when it has doubled in size and the surface feels soft and elastic.

BAKING BREAD



Thanks to the Pizza Stone, all types of bread and flour products can be baked with excellent results. Crispy, fragrant, dry and soft.

The maximum temperature for baking bread is 250°C, DO NOT USE the pizza function because it gets up to 300°C which would burn the bread and leave it raw on the inside. Because bread dough is very compact and dense, and it needs to cook evenly, it requires an intense, but more drawn out cooking process to give it a long cooking time, rather than cooking too quickly. The ideal function recommended is “TRADITIONAL CONVECTION COOKING”. To get to temperature sooner while preheating, we recommend selecting the function “convection fan cooking (which is the PIZZA function)”, and letting the oven preheat for at least 30 minutes, always to the temperature of 250° C. Then when it is time to place the food in the oven, select the function TRADITIONAL CONVECTION COOKING.

DESSERT DISH



The aluminium Dessert Dish is an excellent accessory to help you perfectly cook all types of desserts, and it is similar to ones used by professional bakers. Made entirely in aluminium it is very light and easy to handle. Its structural design makes it much better at applying even heat on the entire surface, preventing hotter and cooler spots from occurring, which is sometimes the case with the more traditional enamel grill pans.

Cakes and pastries, for example, cook evenly at a constant temperature using the Dessert Dish. In addition, its design with no corners on two of the sides enables better circulation and flow of hot air in the oven so all the sides of the dessert are always exposed to the freely circulating heat.

The Dessert Dish is also a highly ergonomic dish and its shape makes it also ideal for delicate desserts, which can be picked up and slid onto the Dessert Dish using a spatula, without having to force the dessert, then it can be lifted into a pan without running the risk of breaking. Being aluminium, we recommend not washing it in the dishwasher, because like any aluminium material, it can become permanently stained. It is also not recommended to cut desserts directly on the Dessert Dish with a sharp knife as the knife will scratch the surface.

The ideal function for cooking desserts, such as cakes and flans, is the “LOWER HEATING ELEMENT”.







3

ELECTRONIC CLOCK/PROGRAMMER

The electronic clock/programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display.
- Timer (up to 23 hours and 59 minutes).
- Program for automatic oven cooking.
- Program for semi-automatic oven cooking.

Description of the buttons:

-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the inserted cooking program
-  To increase the numbers on the digital display
-  To decrease the numbers on the digital display.


Description of the illuminated symbols:

AUTO - flashing - Programmer in automatic position but not programmed



AUTO - illuminated - Programmer in automatic position with program inserted.

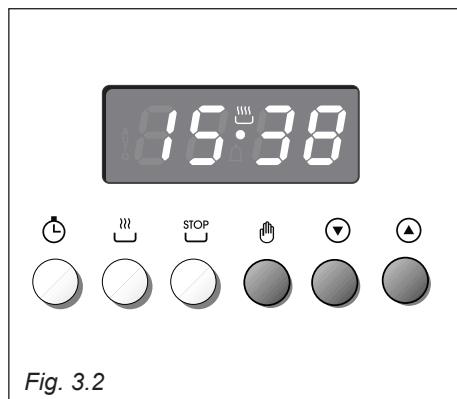
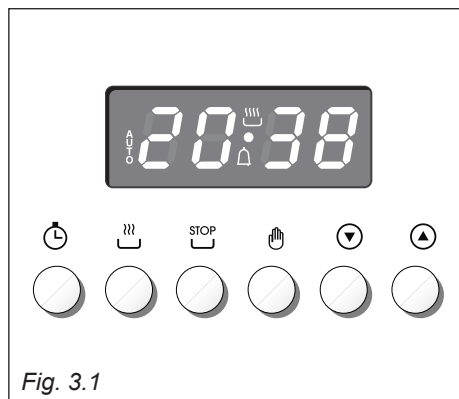
 Automatic cooking taking place

 Timer in operation

 and **AUTO** - flashing - Program error.
(The time of day lies between the calculated cooking start and end time).

Note:




Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation). After a power cut the display resets to zero and cancels the set programs.







ELECTRONIC CLOCK (fig. 3.2)

The programmer is equipped with an electronic clock with illuminated numbers which indicates hours and minutes.



Upon immediate connection of the oven or after a power cut, three zeros will flash on the programmer display.


To set the correct time of day it is necessary to push the  button and then the  or  button until you have set the correct time (fig. 3.2).

In another way push simultaneously the   two buttons and at the same time push the  or  button.

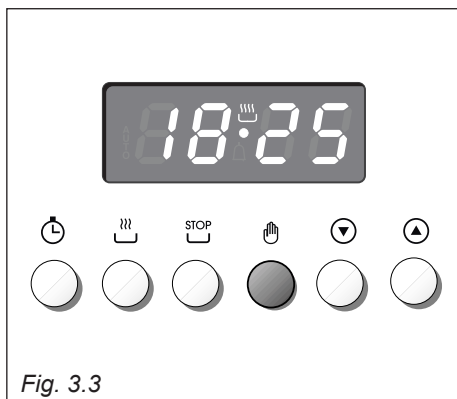
Note: If the clock is reset it deletes any previously set programs

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the  button (**AUTO** will be switched off and the symbol  will illuminate - fig. 3.3).


Attention: If the **AUTO** is illuminated (which means a cooking program has already been inserted), by pushing the button  you cancel the program and return to manual operation.




If the oven is switched on, you must switch off manually.





ELECTRONIC TIMER




The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** symbol is flashing push the  button.


To set the time, push the  button and the  or  until you obtain the desired time in the display (fig. 3.4).

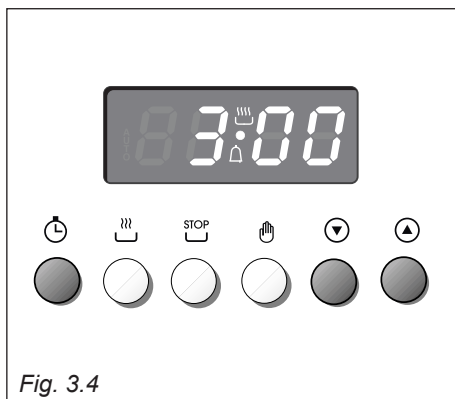
Having finished the setting, the clock hour will appear on the panel and the  symbol will be illuminated.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will disappear and the buzzer will sound and continue for approximately 7 minutes or until a button is pressed (not the  /  buttons). After a short time the display will revert back to the time of day.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

The buzzer has 3 different tones and can be changed by pressing the  button, but only when the time of day is displayed











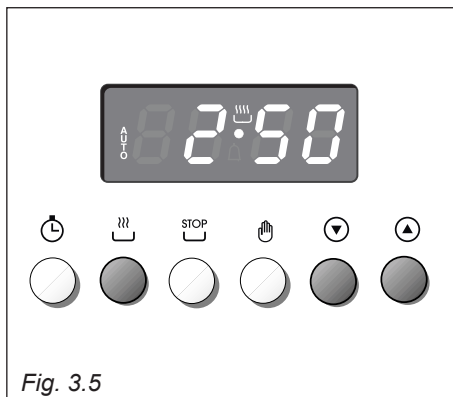
AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking period.
2. Set the end of the cooking time.
3. Set the temperature and the oven cooking program.


These operations are done in the following way:


1. Set the length of the cooking period by pushing the  button and the  button to increase, or  to decrease if you have passed the desired time (fig. 3.5). The **AUTO** and the  symbol will illuminate.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 3.6); if you pass the desired time you may get back by pushing the  button. After this setting, the  symbol will disappear. If after this setting, the **AUTO** flashes on the display and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking period itself by following again the above mentioned instructions.







3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).


Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.

During cooking, the  symbol remains illuminated.

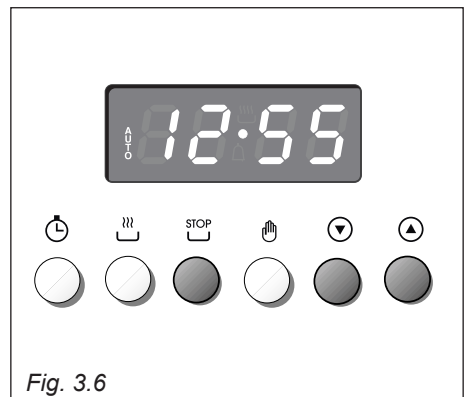
By pushing the  button you can see the time that remains until the end of cooking.

The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the  /  buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the .







Attention: After a power cut the clock resets to zero and cancels the set programs. After a power cut, three zeros will flash on the display.



SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed.



There are two ways to set your oven:


1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (fig. 3.7).
- or
2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (fig. 3.8).




AUTO and the  symbol will be on.


Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters).

The oven is switched on and it will be switched off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains till the end of the cooking.

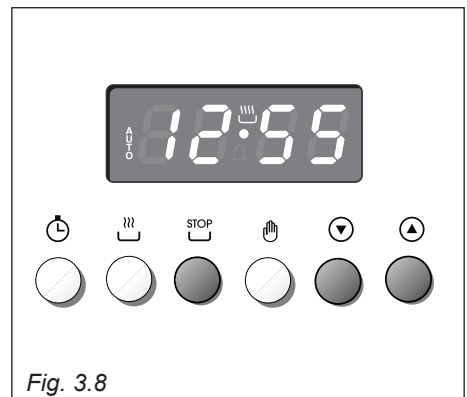
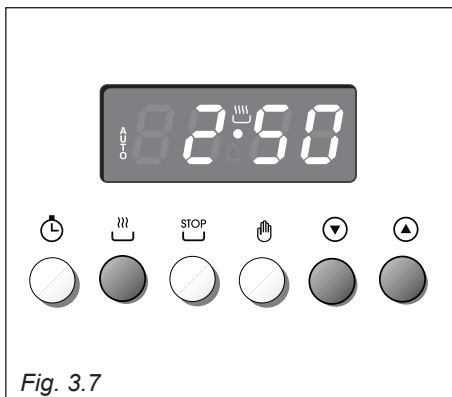
The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will flash and **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the  /  buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the .

Attention: After a power cut the clock resets to zero and cancels the set programs.


After a power cut, three zeros will flash on the display.



IMPORTANT – OVEN NOT WORKING

If the oven is not working, it may have been accidentally set to “AUTOMATIC” or the power to the appliance was interrupted. If the Timer is showing the letter “**AUTO**” as below or the time of day is flashing, the Oven may not turn on or be delayed in its operation.



Before requesting a service call, please refer to the timer set up instructions in this handbook and ensure the timer is set to “MANUAL” operation ensuring the cook symbol  appears in the timer as shown below.



NB. A service charge will be made if an engineer is called out to re-set the timer, as this is not covered by the guarantee.

4 CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Important:** Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Important:** The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS AND PAINTED OR SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product.

Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

Attention!

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not store flammable material in the oven.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WIRE RACKS

- Assemble the wire racks to the oven walls using the 2 screws (fig. 4.1).
- Slide in, on the guides, the shelf and the tray (fig. 4.2).
The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

REPLACING THE OVEN LAMP

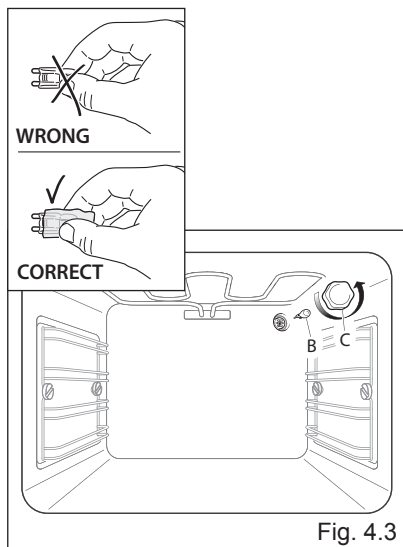
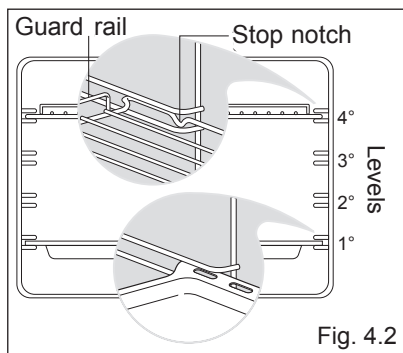
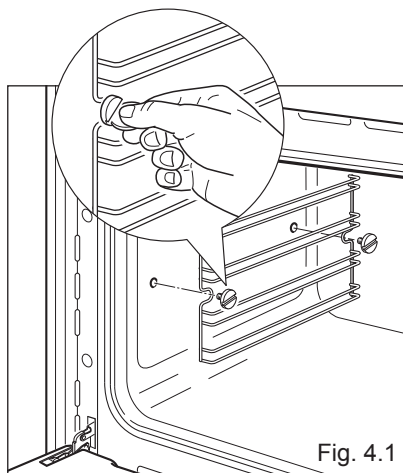
WARNING: Ensure the appliance is switched off and disconnected from the electrical power supply before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover "C" (fig. 4.3).
- Replace the halogen lamp "B" with a new one suitable for high temperatures (300°C) having the following specifications: 220-240V, 50/60Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

Note: Oven lamp replacement is not covered by your guarantee.



GREASE FILTER (some models only)

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 4.4).
- Clean the filter after any cooking!
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 4.4).
- Always dry the filter properly before fitting it back into the oven.

CAUTION: When baking pastry etc. this filter should be removed.

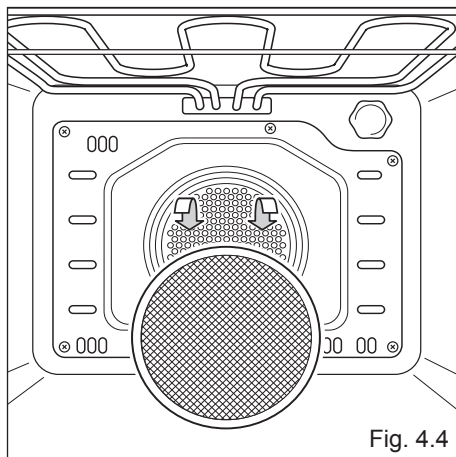


Fig. 4.4

TELESCOPIC SLIDING SHELF SUPPORTS (some models only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

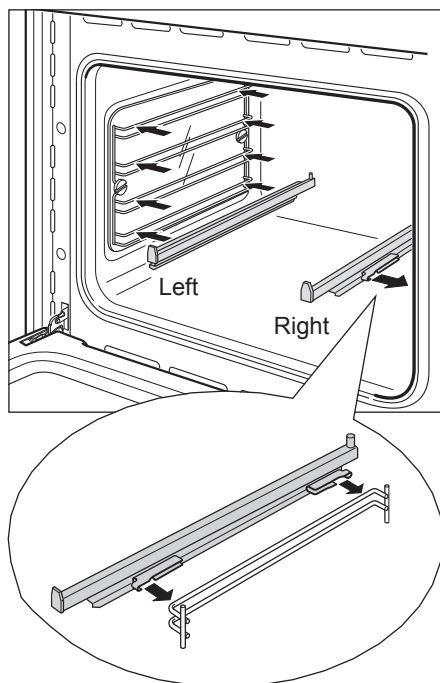
Important! When fitting the sliding shelf supports, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Screw the side racks onto the oven wall (fig. 4.1).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 4.5). You will hear a click as the safety locks clip over the wire.

Fig. 4.5

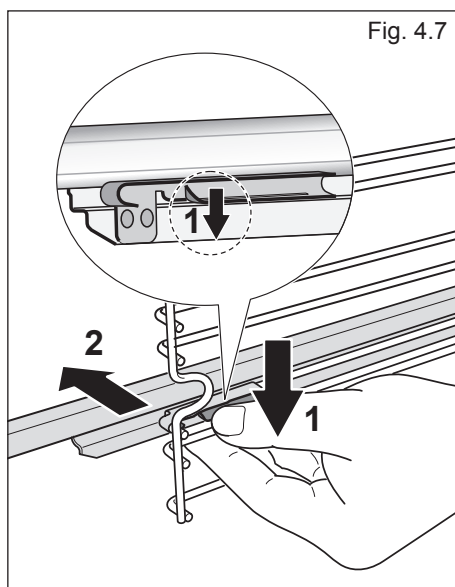
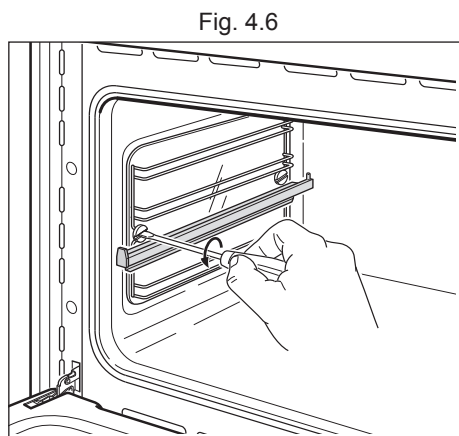


To remove the telescopic sliding shelf supports:

- Remove the side racks by unscrewing the fixing screws (fig. 4.6).
- Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow **1** in fig. 4.7).
- Pull the safety locks away from the wire to release the wire (arrow **2** in fig. 4.7).

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.



REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

If you wish to clean the inner pane of glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

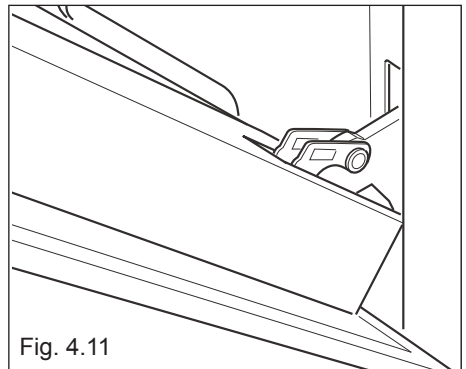
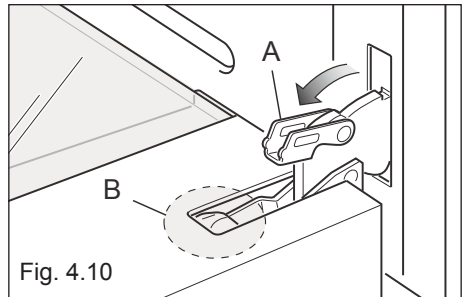
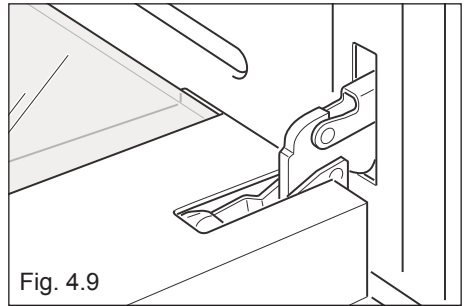
- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

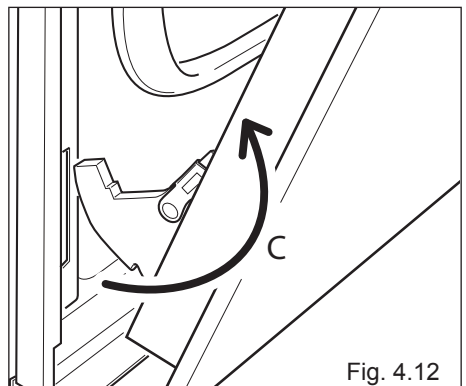
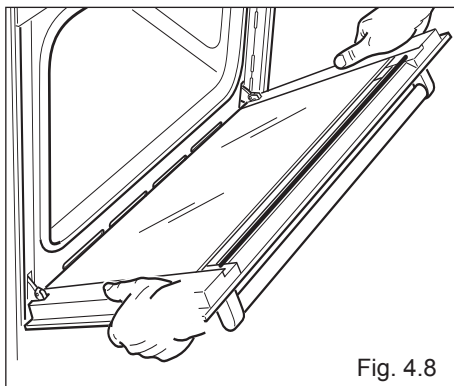
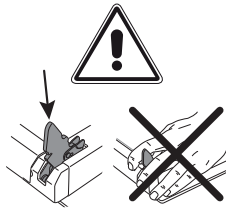
- Open the door to the full extent (fig. 4.9).
- Open the lever "A" completely on the left and right hinges (fig. 4.10).
- Hold the door as shown in fig. 4.8.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 4.10, 4.11).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 4.12).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Important!

Always keep a safe distance from the door hinges, paying special attention to the position of your hands.

If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



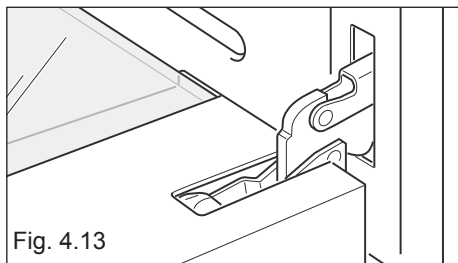


Fig. 4.13

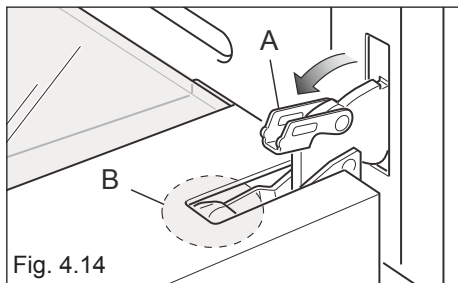


Fig. 4.14

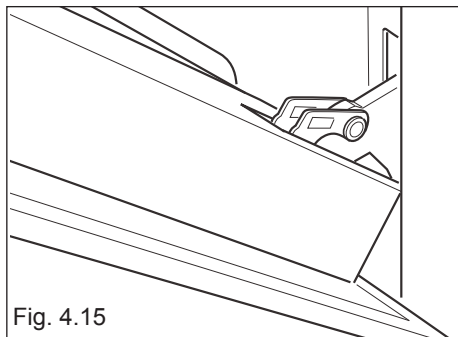


Fig. 4.15

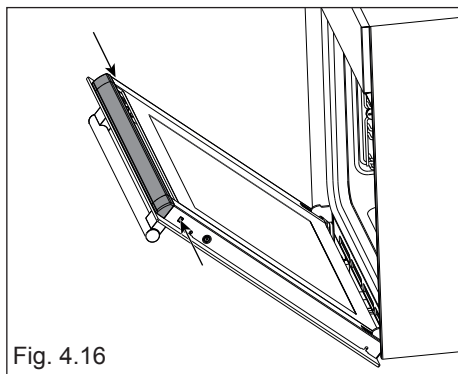


Fig. 4.16

CLEANING THE INNER PANES OF GLASS

The oven door is fitted with no. 3 panes:

- no. 1 outside;
- no. 1 inner;
- no. 1 in the middle.

To clean all panes on both sides it is necessary to remove the inner and the middle panes as follows:

REMOVING THE MIDDLE AND INNER PANES OF GLASS

1. Lock the door open:

- Fully open the oven door (fig. 4.13).
- Fully open the lever "A" on the left and right hinges. (fig. 4.14).
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 4.14, 4.15).

2. Remove the inner pane:

- Press the tabs on the sides of the glass retainer which is positioned at the top of the oven door (arrows in fig. 4.16), then gently remove the retainer (arrow 1 in fig. 4.17).
- Gently pull out the inner pane of glass (arrow 2 in fig. 4.17).

IMPORTANT: It is advisable, while removing the glass, to keep pressed in position the four rubber pads "D" (fig. 4.25), by a finger, to avoid breakage or slippage of the rubber pads themselves.

- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

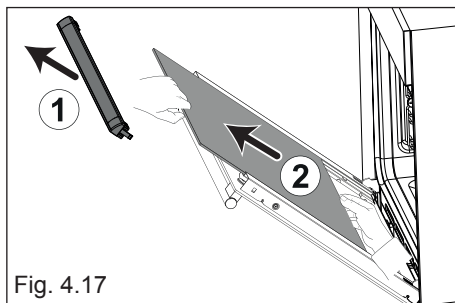
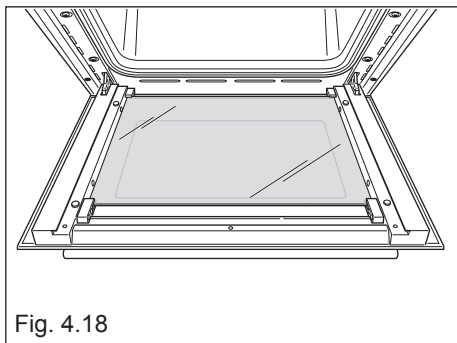
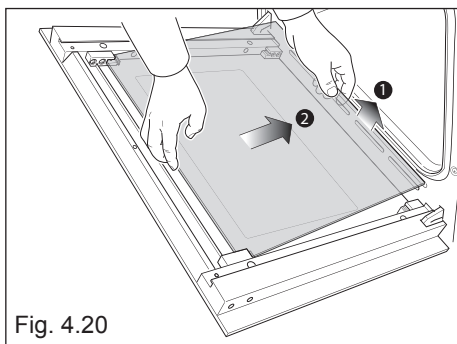
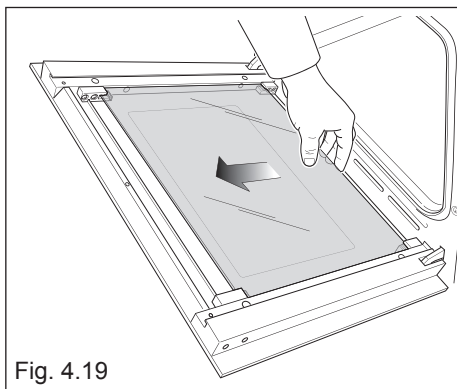


Fig. 4.17



3. Remove the middle pane:
 - Gently unlock the middle pane of glass from the bottom clamps by moving it as in fig. 4.18.
 - Gently lift the bottom edge of the pane (arrow 1 in fig. 4.20) and remove it by pulling it out from the top clamps (arrow 2 in fig. 4.20).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.



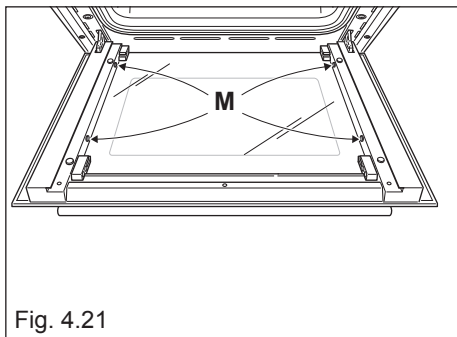


Fig. 4.21

REPLACING THE MIDDLE AND INNER PANES OF GLASS

1. Make sure the door is locked open (see fig. 4.15).
2. Replace the middle pane:
 - Check that the four rubber pads are in place ("M" in fig. 4.21).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Gently insert the top edge of the pane into the top clamps (arrow 1 in fig. 4.22), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in fig. 4.22); and then slide the pane into position (fig. 4.23).

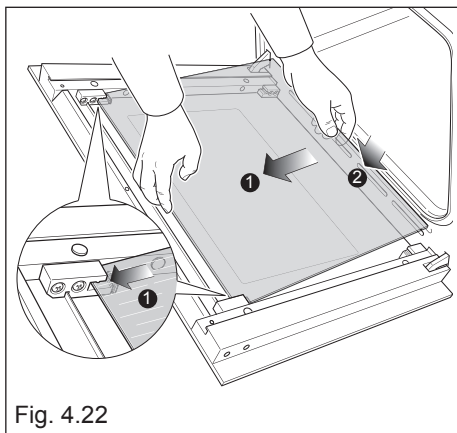


Fig. 4.22

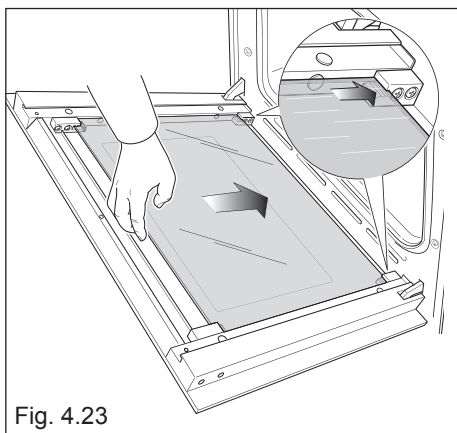


Fig. 4.23

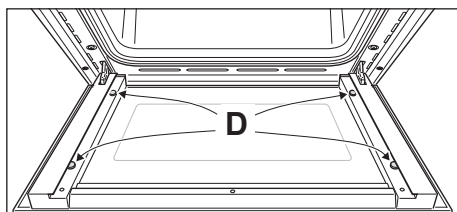


Fig. 4.24

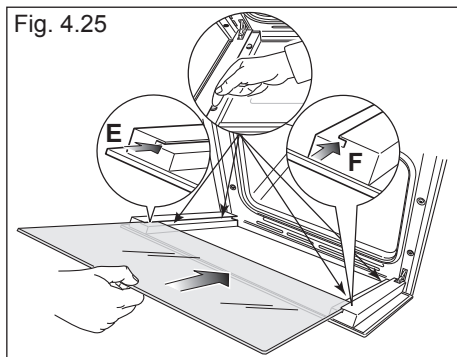


Fig. 4.26

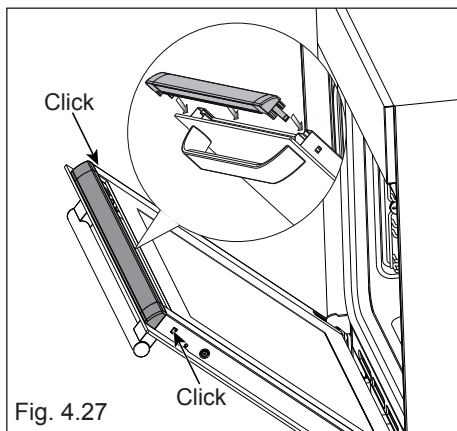
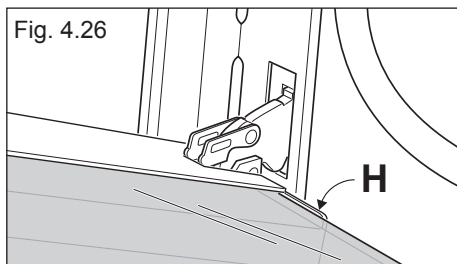


Fig. 4.27

3. Replace the inner pane:
 - Check that the four rubber pads are in place ("D" in fig. 4.24).
IMPORTANT: It is advisable, while refitting the glass, to keep pressed in position the four rubber pads "D", by a finger, to avoid breakage or slippage of the rubber pads themselves (fig. 4.25).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Insert the pane in the left "E" and right "F" slide guides (fig. 4.25), and gently slide it to the retainers "H" (fig. 4.26).
 - Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in (fig. 4.27). Please take special care to reassemble it correctly: if correctly fitted, the descending section shall be towards the inside of oven.
4. Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (fig. 4.28).

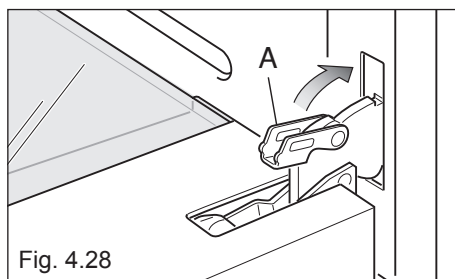


Fig. 4.28

ADVICE for the INSTALLER

IMPORTANT

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment. Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
- Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS and in compliance with the local safety standards. Failure to observe this rule will invalidate the warranty.
- Always disconnect the appliance from the electrical power supply before carrying out any maintenance operations or repairs.
- The walls surrounding the oven must be made of heat-resistant material.
- Take care NOT to lift the oven by the door handle.
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

5 INSTALLATION

IMPORTANT

- The oven can be fitted in standard units, width and depth 60 cm.
- Installation requires a compartment as illustrated in figures 5.1 and 5.2. On the lower side, the oven must lay on supports standing the oven weight.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

WARNING

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The appliance must be housed in heat resistant units.
- **The walls of the units must be capable of resisting temperatures of 75°C above room temperature.**

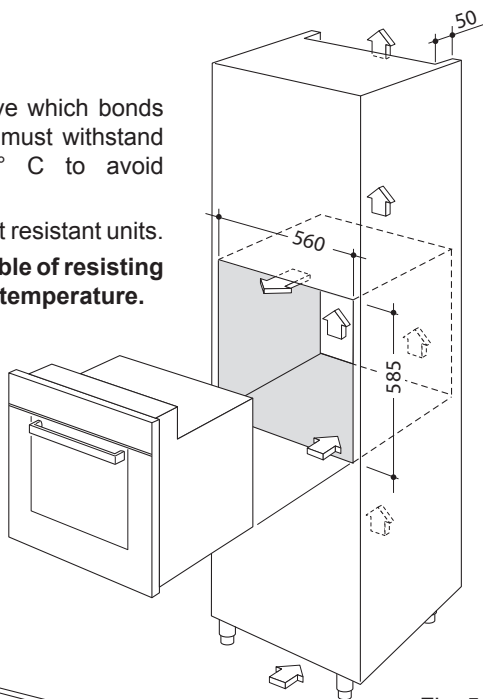


Fig. 5.2

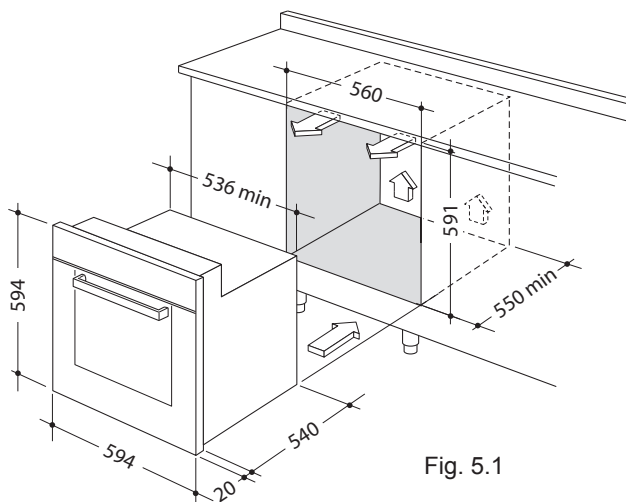
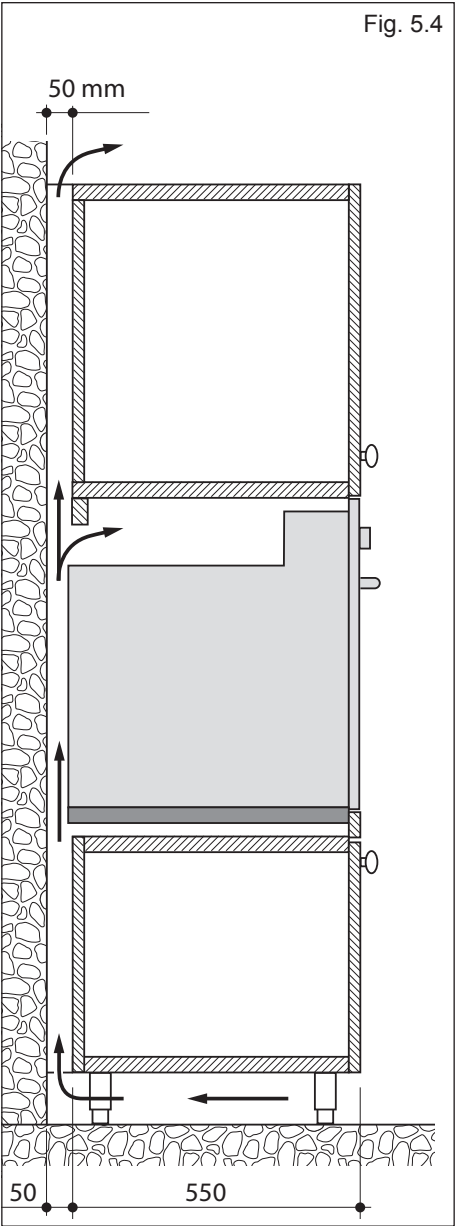
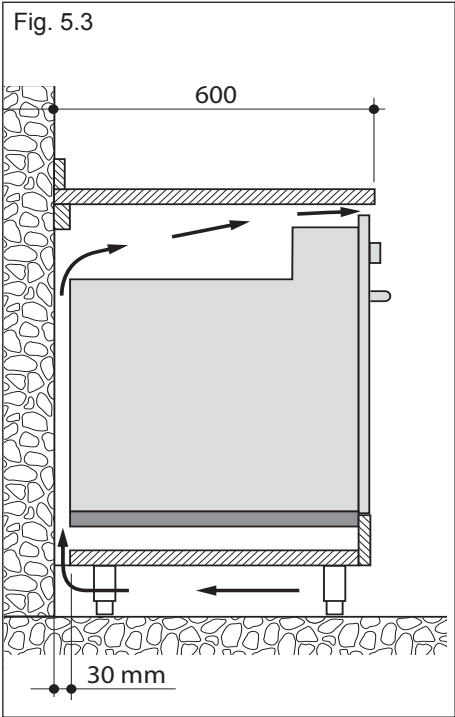


Fig. 5.1

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 5.3 and 5.4.



FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 5.5.

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Note

It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 5.3 - 5.4.

Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

Caution

Do not lift this oven by the door handle

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.

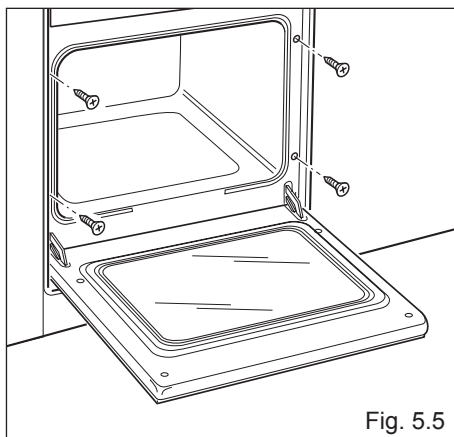


Fig. 5.5

IMPORTANT:

To avoid damage to the lower trim please note the following instructions.

The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in below illustrations.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

No responsibility for lower trim damage will be accepted if these instructions have not been followed.

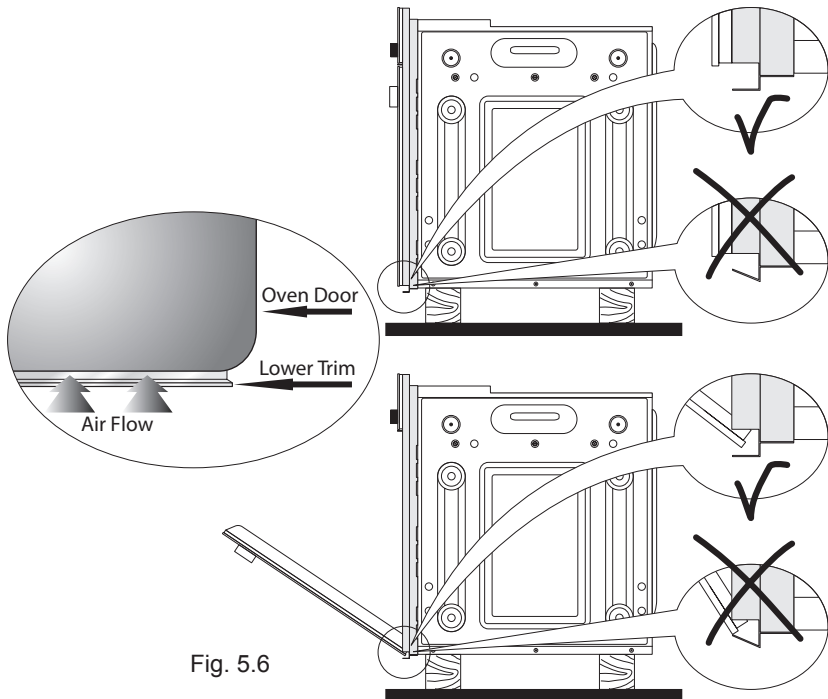


Fig. 5.6

6 ELECTRICAL SECTION

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

GENERAL

- The connection to the electrical network must be carried out by qualified personnel and must be according to existing norms.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- If the appliance is supplied without a power supply plug and if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The colours of the wires in the appliance power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:
 - connect the green/yellow wire to the terminal marked with the letter “E” or the earth symbol \perp or coloured green/yellow;
 - connect the blue wire to the terminal marked with the letter “N” or coloured black;
 - connect the brown wire to the terminal marked with the letter “L” or coloured red.
- The bi-polar plug must be connected to an outlet connected to the grounding unit in conformity to security norms.
- If the oven is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the oven has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call an expert. He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

The connection of the appliance to the grounding unit is mandatory. The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

REPLACING THE POWER SUPPLY CABLE

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 6.2).
- Open the cable gland by unscrewing screw “F” (fig. 6.3), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, must be connected to the terminal board following the diagram in fig. 6.1.
- Close and hook again the terminal board cover.

NOTE: The earth conductor must be left about 3 cm longer than the others.

POWER SUPPLY

220-240 V 50/60 Hz

FEEDER CABLE SPECIFICATIONS

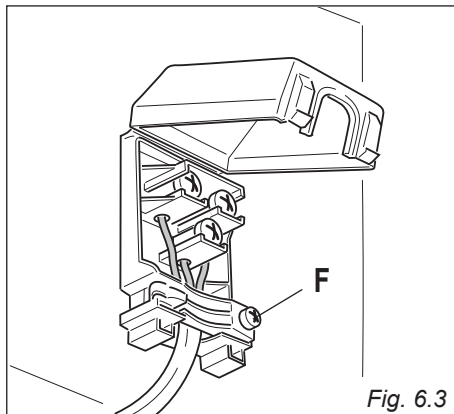
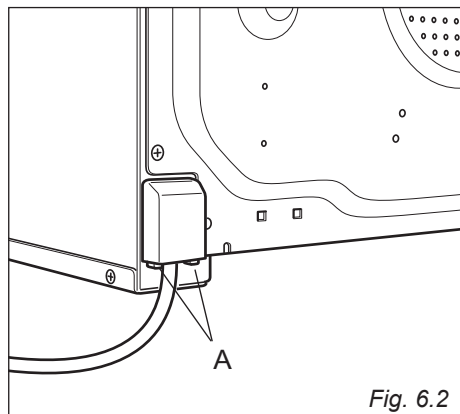
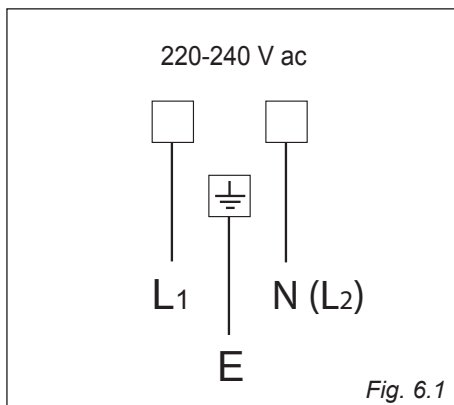
Type H05RR-F 3 x 1,5 mm² (*) (**)

or

AWG 14/3 (*) (**)

(*) Connection possible with plug and outlet

(**) Connection with wall box connection.



The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

www.elba-cookers.it

ELBA

TALENT FOR COOKING

 Made in Italy 

Cod. 1105465/GB - B0