

DOUBLE 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.**

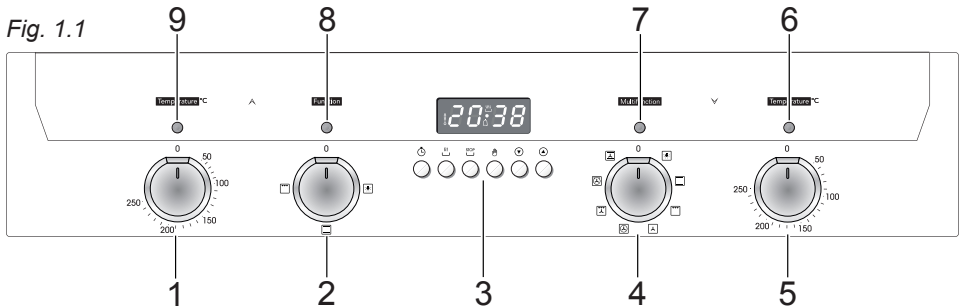
- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- 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 or floor 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 21.
- 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 knob (Top oven)
2. Function selector knob (Top oven)
3. Electronic clock/programmer (Main oven only)
4. Function selector knob (Main oven)
5. Oven temperature knob (Main oven)
6. Main oven temperature indicator light
7. Line pilot light (Main oven)
8. Line pilot light (Top oven)
9. Top 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.

When the top oven is operating the cooling fan motor is always ON.

When only the bottom main oven is operating the cooling fan motor switches ON/OFF depending on temperature.

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

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

# 2

## HOW TO USE THE CONVENTIONAL TOP OVEN

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

**WARNING:**

The door is hot, use the handle.

**ATTENTION - MOST IMPORTANT**



Pay special attention not to touch the hot heating element inside the oven cavity.

### GENERAL FEATURES

This oven features 2 different thermostatic control functions to satisfy all cooking requirements, provided by 3 heating elements:

- Upper element
- Lower element
- Grill element

**NOTE:**

When using for the first time, you are advised to operate the oven at maximum temperature (thermostat knob on the maximum position) for approximately one hour in the  mode and for another 15 minutes in the  mode in order to eliminate any traces of grease from the electrical elements.

### OPERATING PRINCIPLES

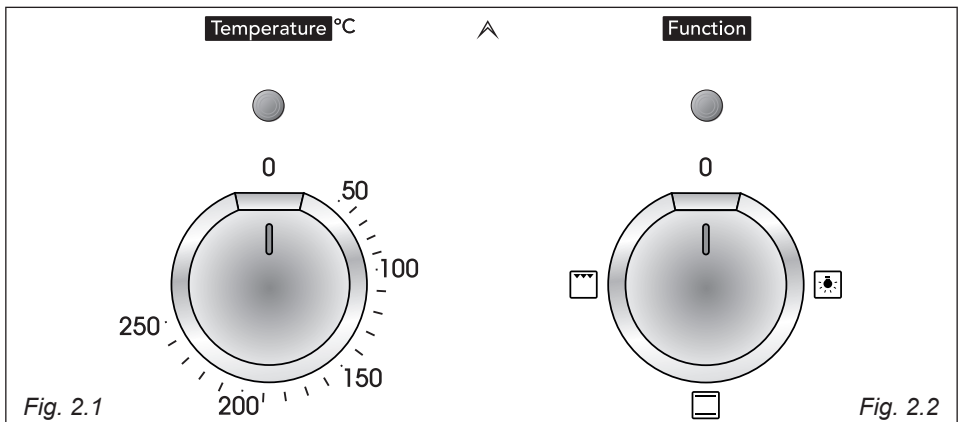
Heating and cooking in the conventional oven are obtained:

- a. **by natural convection**  
The heat is produced by the upper and lower heating elements.
- b. **by radiation**  
The heat is radiated by the infrared grill element.

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.





## 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 50°C and 250°C with the thermostat knob.

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

#### **Recommended for:**

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



### 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 50°C and 225°C .

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.

#### **Use with the oven door closed.**

**Note: It is recommended that you do not grill for longer than 30 minutes at any one time.**

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

#### **Recommended for:**

Intense grilling action for browning, crisping, "au gratin", toasting, etc.

**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 7 different programs to satisfy every cooking need.

The 7 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 position  and  to eliminate possible traces of grease on the heating elements.

Repeat the operation for another 15 minutes with the grill element on.

### WARNING:

**The door is hot, use the handle.**

### ATTENTION - MOST IMPORTANT

**Pay special attention not to touch the hot heating element inside the oven cavity.**

## OPERATING PRINCIPLES

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

### a. by normal convection

The heat is produced by the upper and lower heating elements.

### b. 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.

### c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

### d. by radiation

The heat is radiated by the infra red grill element.

### e. by radiation and ventilation

The radiated heat from the infra red grill element is distributed throughout the oven by the fan.

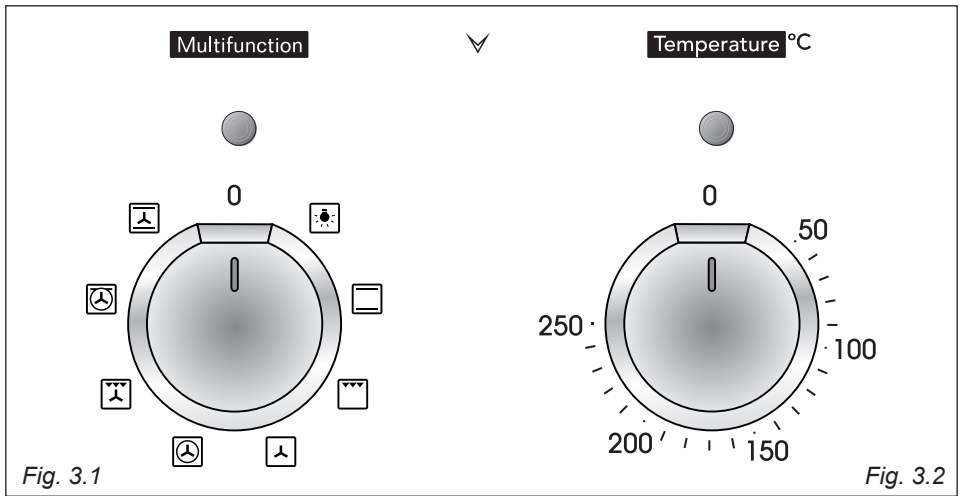
### f. by ventilation

The food is defrosted by using the fan only function without heat.

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.



### TEMPERATURE KNOB (fig. 3.2)

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. 3.1)

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 50°C and 250°C with the thermostat knob.

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

#### Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

## 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 must be regulated **between 50°C and 225°C maximum**.

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.

**Use with the oven door closed.**

**Note: It is recommended that you do not grill for longer than 30 minutes at any one time.**

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

**Recommended for:**

Intense grilling action for browning, crisping, “au gratin”, toasting, etc.

## DEFROSTING FROZEN FOODS

Only the oven fan is on. To be used with the thermostat knob on “0” because the other positions have no effect. The defrosting is done by simple ventilation without heat.

**Recommended for:**

To defrost frozen foods.

The defrosting times vary according to the quantity and type of foods to be defrosted.

## 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 50°C and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.

Cooking temperature may be reduced for fan assisted ovens, see “OVEN TEMPERATURE GUIDE”.

**Recommended for:**

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.

## 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. The temperature can be regulated via the thermostat knob to **between 50 °C and 200 °C maximum**.

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

**Use with the oven door closed.**

**Note: It is recommended that you do not grill for longer than 30 minutes at any one time.**

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

**Recommended for:**

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



## SLOW HEATING AND KEEPING FOOD WARM

The upper element and the circular element connected in series, are switched on; also the fan is on. The heat is diffused by forced convection with the most heat being produced by the upper element.

The temperature must be regulated between 50°C and 140°C with the thermostat knob.

### Recommended for:

To keep foods hot after cooking. To slowly heat already cooked foods.



## 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.

The temperature must be regulated between 50°C and 250°C with the thermostat knob.


### Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: rolled roasts, turkey legs, joints of meat, cakes, etc.

## 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.

### 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 at the highest temperature.

### 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.

### SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTIFUNCTION oven set on position  and  gives simultaneous heterogeneous 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°C - 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.

## 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 with the oven door closed.

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

**CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.**

## GRILLING AND “AU GRATIN”

Set the switch to position .

Set the thermostat to position 175°C and after having preheated the oven, simply place the food on the shelf.

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.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

### Grilling with the oven door closed.

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

**CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.**

## OVEN COOKING

To cook, before introducing the food, preheat the oven to the desired temperature.

When the oven has reached the desired temperature, introduce the food, control the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

## COOKING EXAMPLES

Temperatures are approximate as they vary depending on the quality and amount of food.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.







DISH	TEMPERATURE
Lasagne	220°C
Baked pasta	220°C
Pizza	225°C
Creole rice	225°C
Baked onions	190°C
Spinach crêpes	185°C
Potatoes baked in milk	185°C
Stuffed tomatoes	180°C
Cheese soufflé	170°C
Roast veal	180°C
Grilled veal chops	210°C
Chicken breasts with tomato	180°C
Grilled chicken - roast chicken	190°C
Veal loaf	175°C
Roast beef	170°C
Fillet of sole	175°C
Aromatic hake	170°C
Beignets	160°C
Ring cake	150°C
Plum tart	170°C
Jam tartlets	160°C
Sponge cake	170°C
Sweet dough	160°C
Sweet puffs	170°C
Plain sponge cake	170°C

# 4 ELECTRONIC CLOCK/PROGRAMMER (MAIN OVEN ONLY)

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.

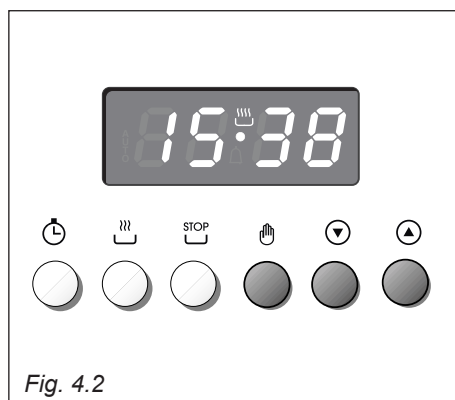
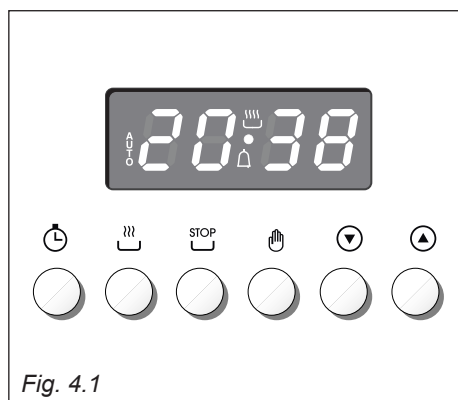
 Automatic cooking taking place

 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. 4.2)

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. 4.2).

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. 4.3).




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. 4.4).

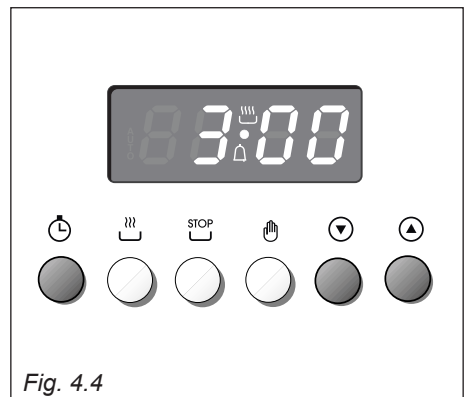
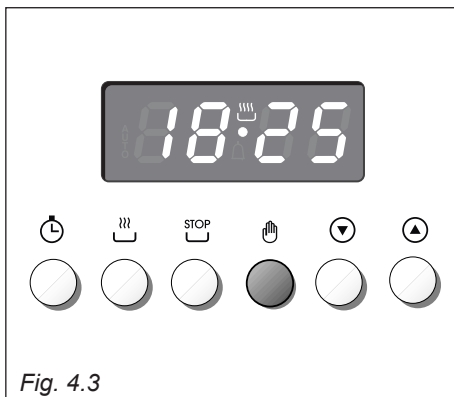
Having finished the setting, the clock hour will appear on the panel and the  symbol will be illuminated.

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. 4.5). 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. 4.6); 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.

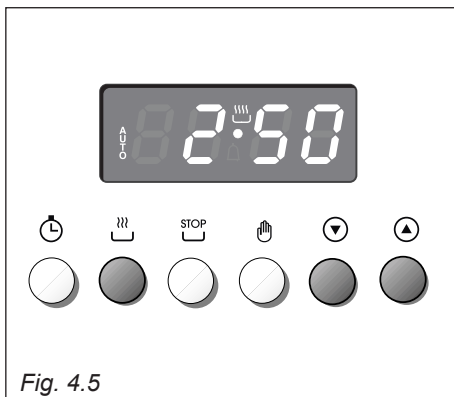





Fig. 4.5




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.

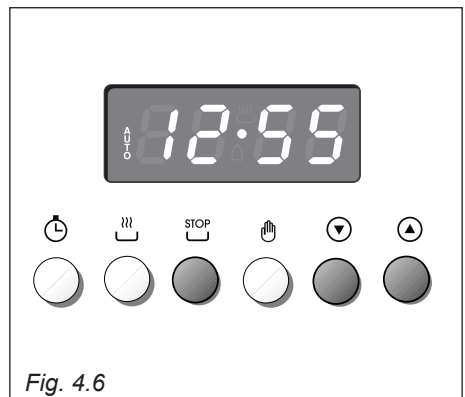








Fig. 4.6

## 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. 4.7).  
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. 4.8).




**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.

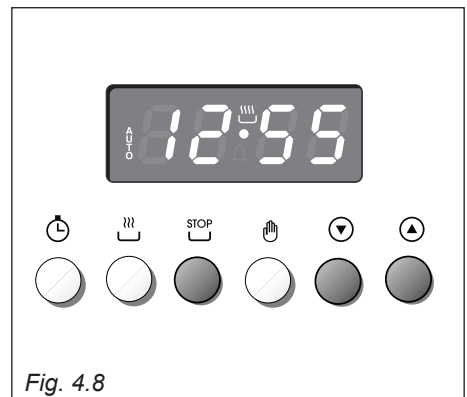
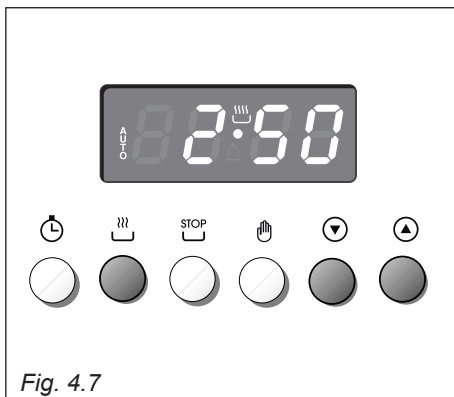
**The cooking program may be cancelled at any time by pushing .**

At the end of the cooking time the oven will turn off automatically, the  symbol will 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  button.

**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 – MAIN OVEN NOT WORKING

If the main 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.**

# 5 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.

## GLASS CONTROL PANEL

Clean using an appropriate product. Always dry thoroughly.

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

**Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.**



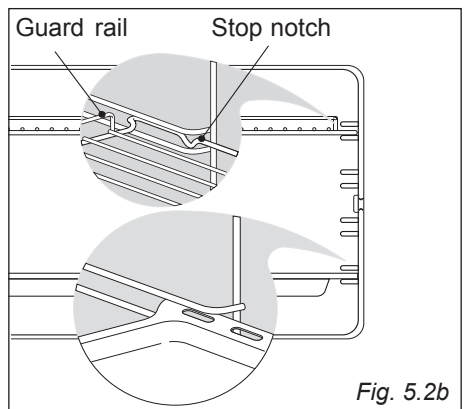
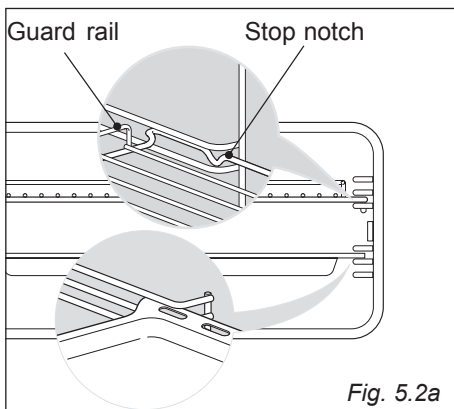
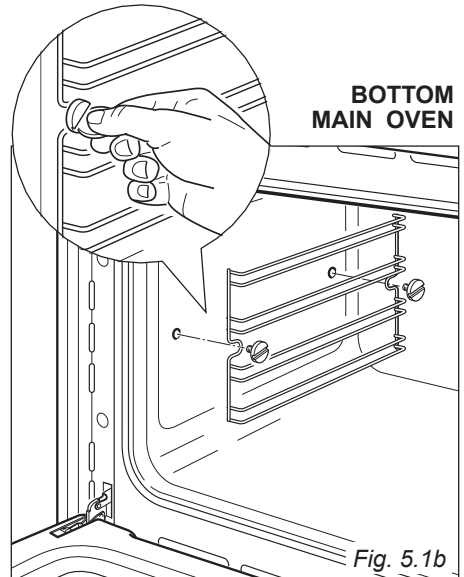
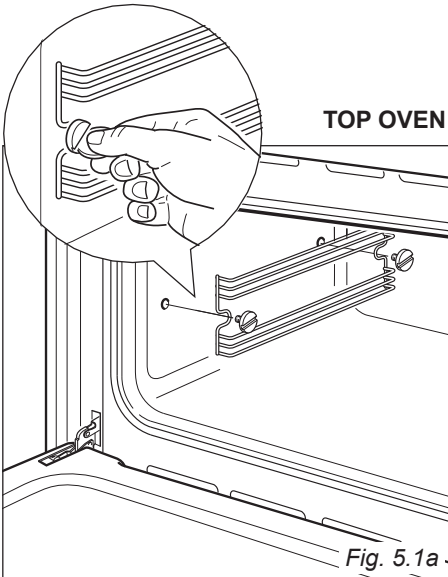
**Do not store flammable material in the oven.**

**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.5.1a - 5.1b).
- Slide into the guides, the shelf and the tray (fig. 5.2a - 5.2b).  
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 only on enamel after first consulting the instructions supplied with the oven cleaner and testing a small sample on 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 not to touch the hot heating elements inside the oven cavity.**

## REPLACING THE OVEN LAMP

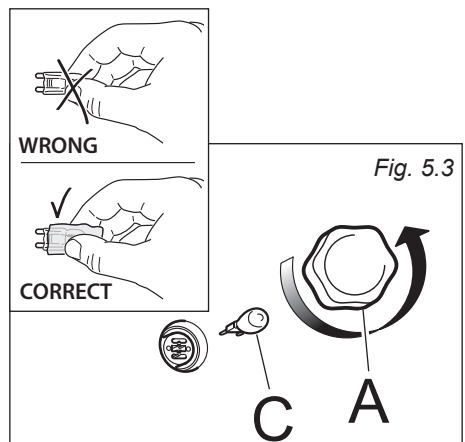
**WARNING:** Ensure the appliance is switched off and disconnected from the electrical power supply before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover "A" (fig. 5.3).
- Replace the halogen lamp "C" with a new one suitable for high temperatures (300°C) having the following specifications: 220-240 V, 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.

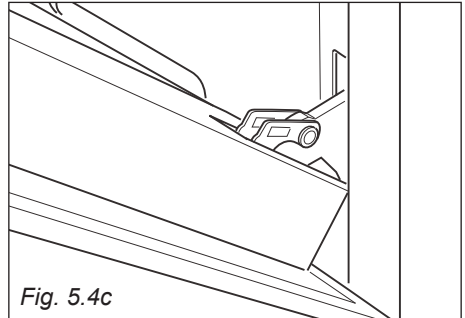
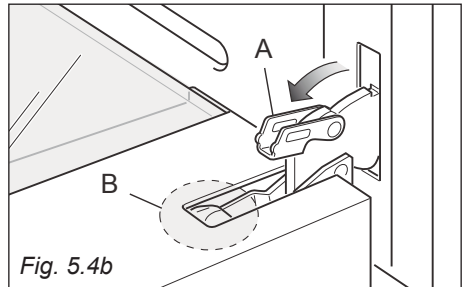
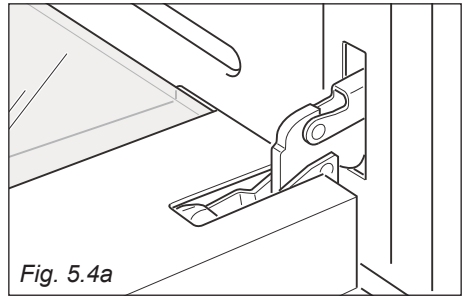
**Note:** Oven lamp replacement is not covered by your guarantee.



## REMOVING THE OVEN DOORS

The oven doors can easily be removed as follows:

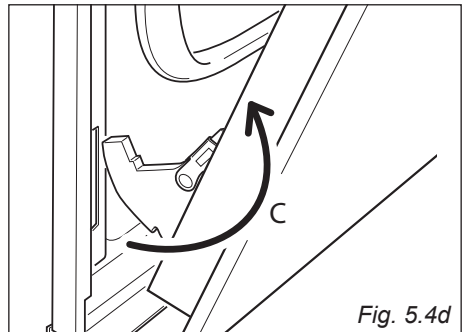
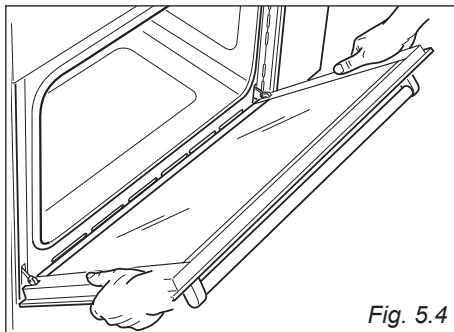
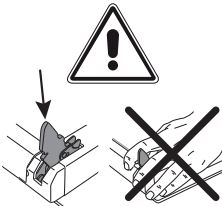
- Open the door to the full extent (fig. 5.4a).
- Open the lever "A" completely on the left and right hinges (fig. 5.4b).
- Hold the door as shown in fig. 5.4.
- Gently close the door (fig. 5.4c) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 5.4b).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 5.4d).
- 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.



## TOP AND LOWER OVEN DOOR REMOVABLE INNER PANE OF GLASS

### Cleaning the panes of glass

The oven door is fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner;

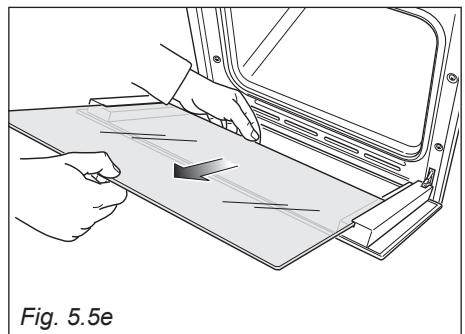
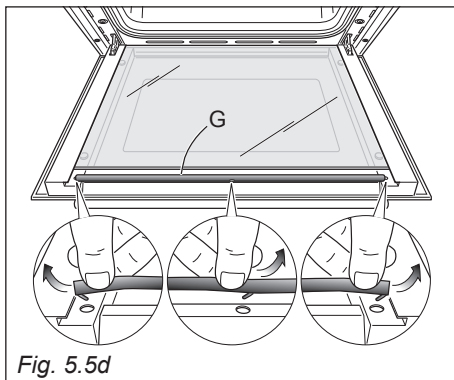
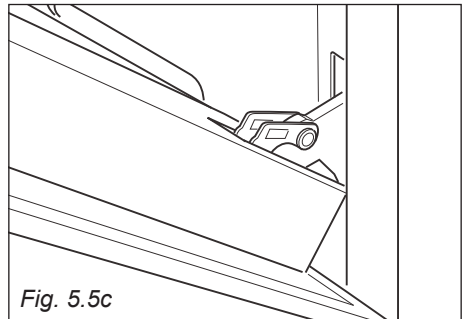
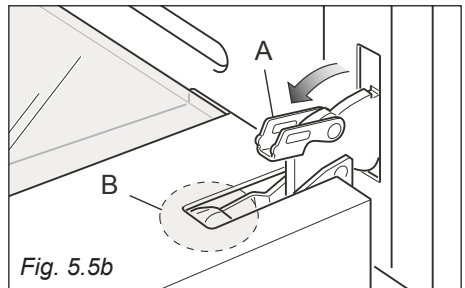
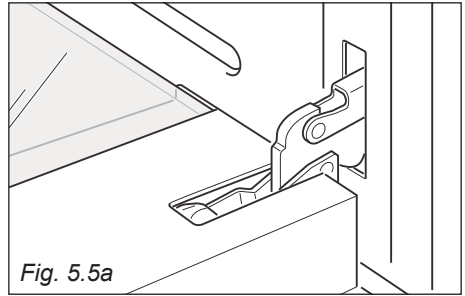
To clean the panes on both sides it is necessary to remove the inner pane as follows.

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

### Removing the inner pane of glass

1. Lock the door open:
  - Fully open the oven door (fig. 5.5a).
  - Fully open the lever "A" on the left and right hinges (fig 5.5b).
  - Gently close the door (fig. 5.5c) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 5.5b).
2. Remove the inner pane:
  - **Top oven door only:** Remove the seal "G" by unhooking the no. 3 fixing hooks (fig. 5.5d).
  - Gently pull out the inner pane of glass (fig. 5.5e).
  - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

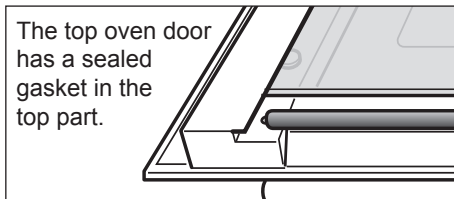
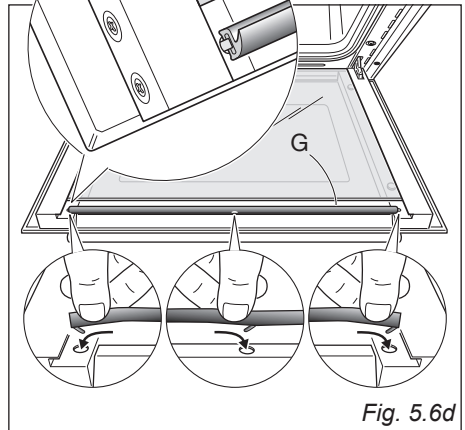
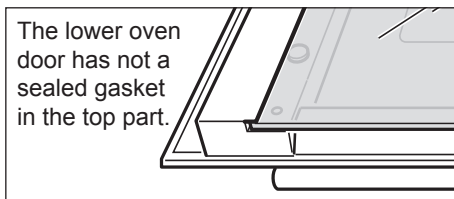
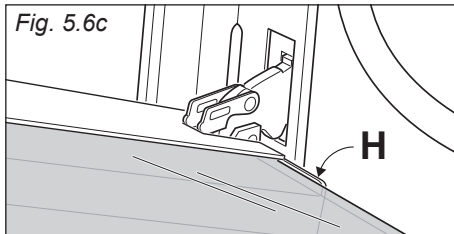
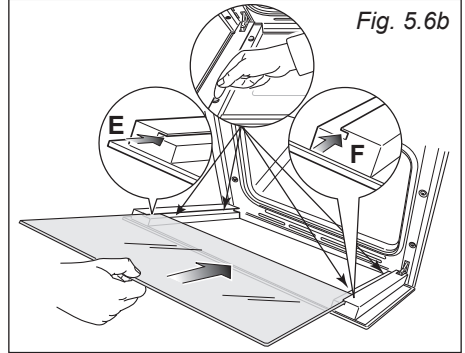
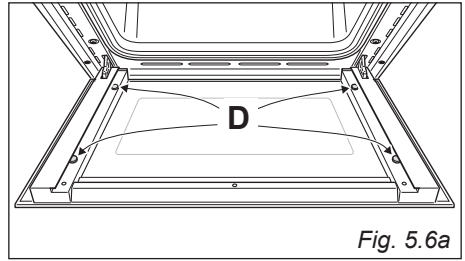
Now you can also clean the inside of the outer glass.



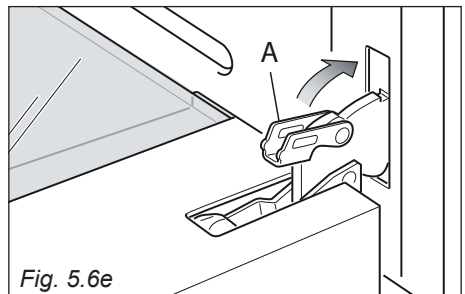


## Replacing the inner pane of glass

1. Make sure the door is locked open (see fig. 5.5c).
2. Replace the inner pane:
  - Check that the four rubber pads are in place ("D" in fig. 5.6a).
  - **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. 5.6b).
  - 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. 5.6b), and gently slide it to the retainers H (fig. 5.6c).
  - **Top oven door only:** Reassemble the seal "G" in the correct way (fig. 5.6d) by hooking the no. 3 fixing hooks in the proper holes.
  - Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (fig. 5.6e).



It is normal to see a gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.



---

# ***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 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.**

# 6 INSTALLATION

## IMPORTANT

- **The appliance should be installed by a QUALIFIED INSTALLATION TECHNICIAN. The appliance must be installed in compliance with regulations in force.**
- You need the following housing area to fit your oven correctly.
- The double oven is designed to fit into a cabinet of 600 mm width.
- The double oven can be built in the kitchen units, but you must ensure that it is properly ventilated.
- In the diagram the appliance is ventilated by means of the space in the top of the kitchen cabinet.
- Lift the appliance into position onto the shelf, taking care NOT to lift it by the door handles.
- 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.**

Dimensions (mm)	Oven	Housing
Height	888	877
Width	594	560
Depth	560	555 min.

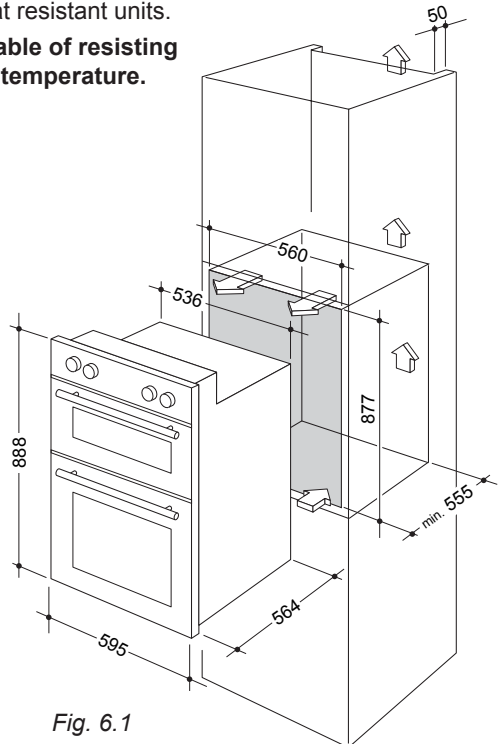


Fig. 6.1

## FIXING THE DOUBLE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 6.2.

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.

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 handles.

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.

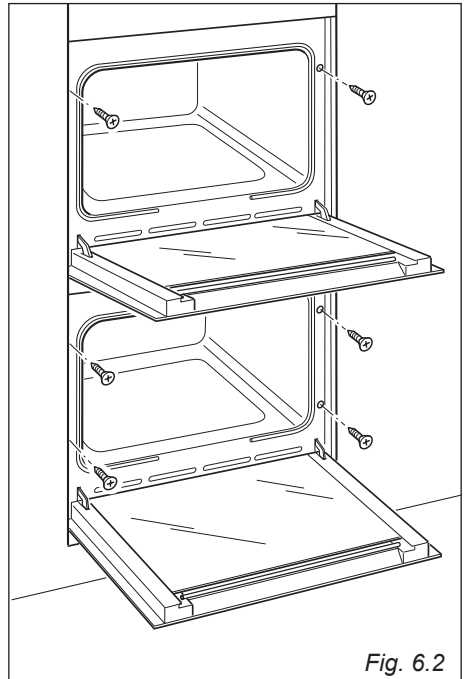
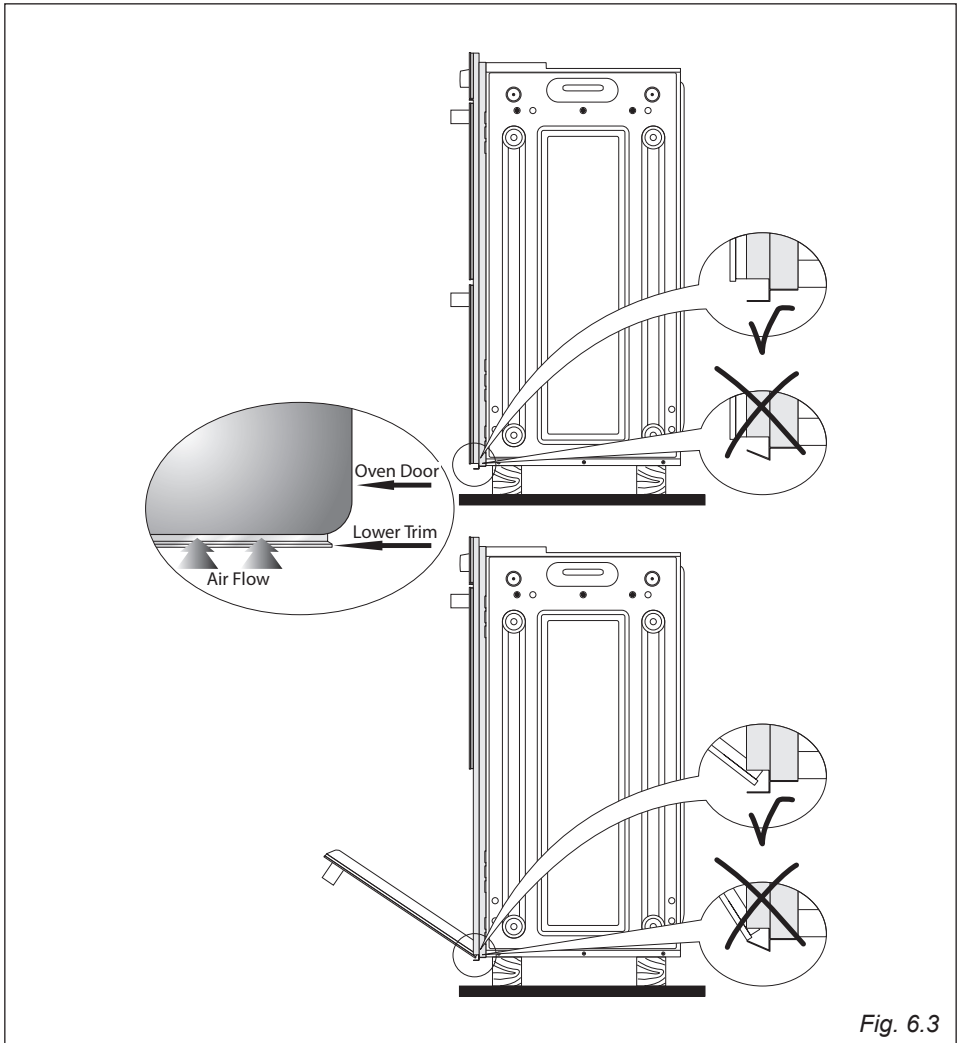


Fig. 6.2



**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.**

The connection to the electrical network must be carried out by qualified personnel and must be according to the local regulations in force.

**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 property.

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

Before carrying out any work on the electrical parts of the appliance, the appliance must be disconnected and locked off from the mains.

## ELECTRICAL REQUIREMENTS

- 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.
- A suitable isolating switch providing full disconnection from the mains power supply shall be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch shall be easily accessible to the customer with the oven installed.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- To connect the appliance to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.

### **N.B. The connection of the appliance to earth is mandatory.**

If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

**Connecting / replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.**

**Models supplied with 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.

## ELECTRICAL FEEDER CABLE CONNECTION

**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:

- Unscrew the screw “A” securing the cover plate “B” behind the oven (fig. 7.1).
- Remove the cover plate “B”.
- Remove the screws “C” from the cable clamp (fig. 7.2).
- Insert the mains cable (type H05RR-F or H05VV-F - 3 x 2,5 mm<sup>2</sup> section) into the cable protector “P”.
- Connect the phase and earth cables to the mains terminal connection block “D”.

	EARTH
N	NEUTRAL
L	LIVE

**Attention!** Make sure the wires have been well inserted into the contacts and have been screwed down well.

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

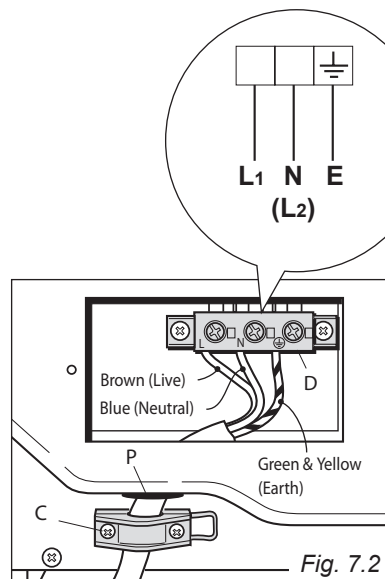
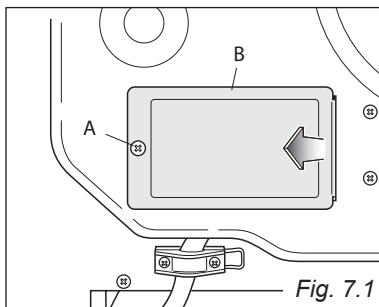
- Refit the cable clamp so that it clamps the outer sleeving of the cable, and screw the screws “C”.
- Refit the cover plate “B” and fix it with the screw “A”.

## FEEDER CABLE SPECIFICATIONS

### Type H05RR-F or H05VV-F

220-240 V ac 3 x 2,5 mm<sup>2</sup> (\*\*)

(\*\*) Connection with wall box connection



**WARNING:** This appliance must be earthed.

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](http://www.elba-cookers.it)

**ELBA**

TALENT FOR COOKING

 Made in Italy 

Cod. 1105603 - B0