

Ariete 00C098611AR0

Ariete 986 Bon Cuisine 450 Electric Ventilated Oven Instruction Manual

Model: 00C098611AR0 | Brand: Ariete

1. PRODUCT OVERVIEW

The Ariete 986 Bon Cuisine 450 is a 45-liter electric ventilated oven designed for versatile cooking. It features a rotisserie function, six cooking modes, and a double-glass door for efficient heat retention. This oven is suitable for preparing a wide range of dishes, from roasted meats to baked goods.



Image: The Ariete 986 Bon Cuisine 450 electric oven with a chicken roasting on the rotisserie spit and potatoes baking on the tray below.

2. SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any

control to "off", then remove plug from wall outlet.

- Do not use appliance for other than intended use.

3. PRODUCT COMPONENTS

The Ariete 986 Bon Cuisine 450 oven includes the following components:

- Main Oven Unit with Double Glass Door
- Control Knobs (Temperature, Function, Timer)
- Removable Grill Rack
- Drip Pan / Baking Tray
- Rotisserie Spit with Forks
- Rotisserie Handle
- Crumb Tray



Image: A detailed view of the oven's control panel, showing the temperature, function, and timer knobs.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove the oven and all accessories from the packaging. Remove any protective films or stickers

from the appliance.

4.2 Placement

Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate ventilation around the oven (at least 10 cm clearance on all sides and top). Do not place the oven near flammable materials or other heat sources.

4.3 Initial Cleaning

Before first use, wipe the interior and accessories with a damp cloth. Dry thoroughly. Do not use abrasive cleaners.

4.4 First Burn-in

To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes. Set the temperature to maximum (230°C) and the function to both upper and lower heating. Ensure the room is well-ventilated during this process. A slight odor or smoke is normal during the first use.

5. OPERATING INSTRUCTIONS

5.1 Control Knobs

- **Temperature Knob:** Adjusts the cooking temperature from 90°C to 230°C.
- **Function Knob:** Selects the desired cooking mode.
- **Timer Knob:** Sets the cooking time up to 60 minutes or to the 'Stay On' position for continuous operation. The oven will only operate when the timer is set.

5.2 Cooking Modes

The oven offers 6 cooking modes:

1. **Upper Heating:** Ideal for browning the top of dishes.
2. **Lower Heating:** Suitable for baking bases or slow cooking.
3. **Upper and Lower Heating:** Standard baking for most dishes.
4. **Ventilated Upper Heating:** Combines upper heat with convection for even browning.
5. **Ventilated Lower Heating:** Combines lower heat with convection for even cooking from the bottom.
6. **Ventilated Upper and Lower Heating:** Convection baking for faster and more even cooking, suitable for multiple trays.

5.3 Using the Rotisserie

To use the rotisserie function:

1. Secure the food (e.g., chicken) onto the rotisserie spit using the forks.
2. Insert the rotisserie spit into the designated slots inside the oven.
3. Select the rotisserie cooking function (usually combined with upper heating or ventilated upper and lower heating).
4. Set the desired temperature and timer.



Image: The oven interior showing a pizza on the upper rack and a lasagna in a baking dish on the lower rack, demonstrating multi-level cooking.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your oven. Always unplug the oven and allow it to cool completely before cleaning.

- **Interior:** Wipe the interior with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive oven cleaner.
- **Exterior:** Clean the exterior with a soft, damp cloth. Do not use abrasive cleaners or metal scouring pads.
- **Accessories:** The crumb tray, drip pan, and grill rack are removable and can be washed in warm, soapy water. Rinse thoroughly and dry completely before reinserting.
- **Rotisserie Spit:** Wash the rotisserie spit and forks in warm, soapy water.

Caution: Never immerse the main oven unit, power cord, or plug in water or any other liquid.

7. TROUBLESHOOTING

If you encounter issues with your Ariete 986 Bon Cuisine 450 oven, refer to the following common problems and solutions:

- **Oven does not turn on:**

- Check if the power cord is securely plugged into a working outlet.
 - Ensure the timer knob is set to a cooking duration or to the 'Stay On' position. The oven will not operate if the timer is at '0'.
- **Food is not cooking evenly:**
 - Verify that the correct cooking mode and temperature are selected for your recipe.
 - Ensure the oven is preheated before placing food inside.
 - For best results, use the ventilated cooking modes for more even heat distribution.
 - Avoid overcrowding the oven.
 - **Excessive smoke during cooking:**
 - This can occur if there is food residue or grease buildup inside the oven or on accessories. Clean the oven thoroughly.
 - Ensure the drip pan is in place to catch any drippings, especially when using the rotisserie.
 - **Rotisserie is not turning:**
 - Check if the rotisserie spit is correctly inserted into the motor drive and support bracket.
 - Ensure the rotisserie function is selected on the function knob.
 - Do not overload the rotisserie with food that is too heavy or large for the mechanism.

If the problem persists after attempting these solutions, contact customer support.

8. SPECIFICATIONS

Brand	Ariete
Model	00C098611AR0 (Bon Cuisine 450)
Capacity	45 Liters
Power	1800 Watt
Max Temperature	230°C
Dimensions (L x W x H)	58 x 40 x 38 cm
Weight	10.3 kg
Material	Stainless Steel (Inox)
Special Features	Ventilated, Rotisserie, Double Glass Door, 6 Cooking Modes

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Ariete website. For technical support, spare parts, or service inquiries, please contact Ariete customer service through their official channels.

You can find more information and contact details on the [Ariete Store on Amazon](#).

