



CANDY Built In Oven Instructions

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General Warnings

- During cooking, moisture may condense inside the oven cavity or on the glass of the door. This is a normal condition. To reduce this effect, wait 10/15 minutes after turning on the power before putting food inside the oven. In any case, the condensation disappears when the oven reaches the cooking temperature.
- Cook the vegetables in a container with a lid instead of an open tray.
- Avoid leaving food inside the oven after cooking for more than 15/20 minutes.
- **WARNING:** the appliance and accessible parts become hot during use. Be careful not to touch any hot parts.
- **WARNING:** the accessible parts can become hot when the grill is in use. Children should be kept at a safe distance.
- **WARNING:** Ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- **WARNING:** in order to avoid any danger caused by the accidental resetting of the thermal interruption device, the appliance should not be powered by an external switching device, such as a timer, or be connected to a circuit that is regularly switched on and off.
- Children under 8 should be kept at a safe distance from the appliance if not continuously supervised.
- Children should not play with the appliance.
- The appliance can be used by those aged 8 or over and by those with limited physical, sensorial or mental capacities, without experience or knowledge of the product, only if supervised or provided with instruction as to the operation of the appliance, in a safe way with awareness of the possible risks.
- Cleaning and maintenance should not be carried out by unsupervised children.
- Do not use rough or abrasive materials or sharp metal scrapers to clean the oven door glasses, as they can scratch the surface and cause the glass to shatter.
- The oven must be switched off before removing the removable parts. After cleaning, reassemble them according the instructions.

- Only use the meat probe recommended for this oven.
- Do not use a steam cleaner for cleaning operations.

IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITHOUT PLUG:

- THE APPLIANCE MUST NOT BE CONNECTED TO THE POWER SOURCE USING PLUG OR SOCKETS BUT MUST BE DIRECTLY CONNECTED TO THE SUPPLY MAINS. The connection to the power source must be carried out by a suitably qualified professional. In order to have an installation compliant with the current safety legislation, the oven must be connected only by placing an omnipolar breaker, with contact separation compliant with the requirements for overvoltage category III, between the appliance and the power source. The omnipolar breaker must bear the maximum connected load and must be in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The omnipolar breaker used for the connection must be easily accessible when the appliance is installed.
- The connection to the power source must be carried out by a suitably qualified professional considering the polarity of the oven and of the power source.
- The disconnection must be achieved by incorporating a switch in the fixed wiring in accordance with the wiring rules IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITH PLUG:
- The socket must be suitable for the load indicated on the tag and must have ground contact connected and in operation. The earth conductor is yellow-green in colour. This operation should be carried out by a suitably qualified professional. In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. The plug and the socket must be conformed to the current norms of the installation country. Connection to the power source can also be made by placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.
- The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- If the power cable is damaged, it should be substituted with a cable or special bundle available from the manufacturer or by contacting the customer service department. The type of power cable must be H05V2V2-F. This operation should be carried out by a suitably qualified professional. The earth conductor (yellow-green) must be approximately 10 mm longer than the other conductors. For any repairs, refer only to the Customer Care Department and request the use of original spare parts.
- Failure to comply with the above can compromise the safety of the appliance and invalidate the guarantee.
- Any excess spilled material should be removed before cleaning.
- A long power supply failure during an occurring cooking phase may cause a malfunction of the monitor. In this case contact customer service.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- When you place the shelf inside, make sure that the stop is directed upwards and in the back of the cavity. The shelf must be inserted completely into the cavity.
- **WARNING:** Do not line the oven walls with aluminum foil or single-use protection available from stores. Aluminum foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides.
- **WARNING:** Never remove the oven door seal.
- **CAUTION:** Do not refill the cavity bottom with water during cooking or when the oven is hot.

- No additional operation/setting is required in order to operate the appliance at the rated frequencies.
- **WARNING:** Before initiating the automatic cleaning cycle:
 - Clean the oven door;
 - Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
 - Remove all accessories and the sliding rack kit (where present);- Do not place tea towels.
- In ovens with meat probe it is necessary, before making the cleaning cycle, to close the hole with the nut provided. Always close the hole with the nut when the meat probe is not used.
- During the pyrolytic cleaning process, surfaces can heat up more than usual, children must therefore be kept at a safe distance.

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General Instructions

We thank you for choosing one of our products. For the best results with your oven, you should read this manual carefully and retain it for future reference. Before installing the oven, take note of the serial number so that you can give it to the customer service staff if any repairs are required. Having removed the oven from its packaging, check that it has not been damaged during transportation. If you have doubts, do not use the oven and refer to a qualified technician for advice. Keep all of the packaging material (plastic bags, polystyrene, nails) out of the reach of children. When the oven is switched on for the first time, strong-smelling smoke can develop, which is caused by the glue on the insulation panels surrounding the oven heating for the first time. This is absolutely normal and, if it occurs, you should wait for the smoke to dissipate before putting food in the oven. The manufacturer accepts no responsibility in cases where the instructions contained in this document are not observed.



NOTE: the oven functions, properties, and accessories cited in this manual will vary, depending on the model you have purchased.

Safety Indications

Only use the oven for its intended purpose, that is only for the cooking of foods; any other use, for example as a heat source, is considered improper and therefore dangerous. The manufacturer cannot be held responsible for any damage resulting from improper, incorrect, or unreasonable usage.

The use of any electrical appliance implies the observance of some fundamental rules:

- do not pull the power cable to disconnect the product from the power source
- do not touch the appliance with wet or damp hands or feet;
- in general, the use of adaptors, multiple sockets, and extension cables is not recommended;
- in case of malfunction and/or poor operation, switch off the appliance and do not tamper with it.

Electrical Safety

ENSURE THAT AN ELECTRICIAN OR QUALIFIED TECHNICIAN MAKES THE ELECTRICAL CONNECTIONS. The power supply to which the oven is connected must conform with the laws in force in the country of installation. The manufacturer accepts no responsibility for any damage caused by the failure to observe these instructions. The oven must be connected to an electrical supply with an earthed wall outlet or a disconnector with multiple poles, depending on the laws in force in the country of installation. The electrical supply should be protected with suitable fuses and the cables used must have a transverse section that can ensure the correct supply to the oven.

CONNECTION

The oven is supplied with a power cable that should only be connected to an electrical supply with 220-240 Vac 50 Hz power between the phases or between the phase and neutral. Before the oven is connected to the electrical supply, it is important to check:

- power voltage indicated on the gauge;
- the setting of the disconnector.

The grounding wire connected to the oven's earth terminal must be connected to the earth terminal of the power supply.

WARNING

Before connecting the oven to the power supply, ask a qualified electrician to check the continuity of the power supply's earth terminal. The manufacturer accepts no responsibility for any accidents or other problems caused by failure to connect the oven to the earth terminal or by an earth connection that has defective continuity.

NOTE: as the oven could require maintenance work, it is advisable to keep another wall socket available so that the oven can be connected to this if it is removed from the space in which it is installed. The power cable must only be substituted by technical service staff or by technicians with equivalent qualifications.

Recommendations

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

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

In order to prevent excessive dirtying of your oven and the resulting strong smokey smells, we recommend not using the oven at a very high temperature. It is better to extend the cooking time and lower the temperature a little. In addition to the accessories supplied with the oven, we advise you only use dishes and baking molds resistant to very high temperatures.

Installation

The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals, or belongings. The manufacturer cannot be held responsible for such harm or injury.

The oven can be located high in a column or under a worktop. Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on the last page according to the type of fitting.

Waste management and environmental protection

This appliance is labeled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be reused). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials. Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

- the WEEE should not be treated as domestic waste;
- the WEEE should be taken to dedicated collection areas managed by the town council or a registered company.

In many countries, domestic collections may be available for large WEEEs.

When you buy a new appliance, the old one can be returned to the vendor who must accept it free of charge as a one-off, as long as the appliance is of an equivalent type and has the same functions as the purchased appliance.

SAVING AND RESPECTING THE ENVIRONMENT

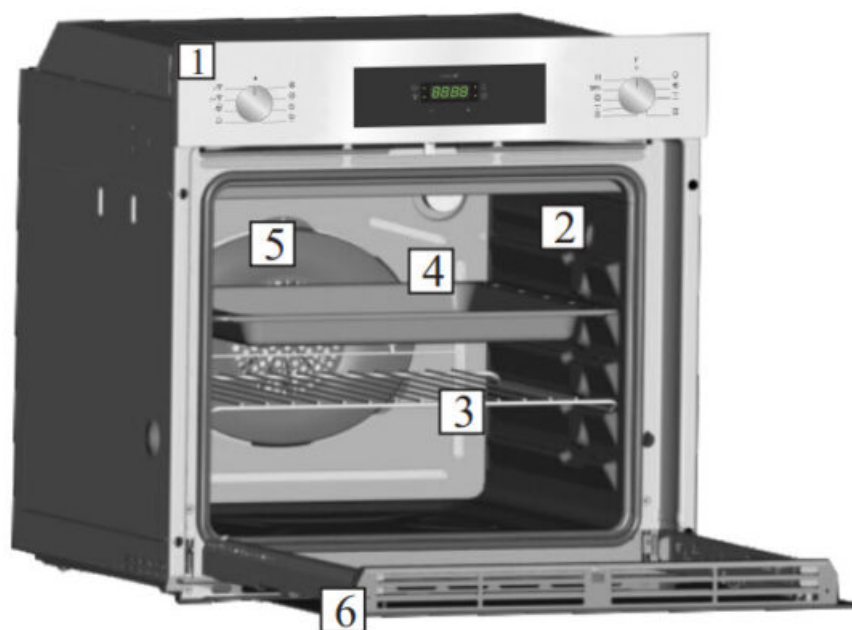
Where possible, avoid pre-heating the oven and always try to fill it. Open the oven door as infrequently as possible, because heat from the cavity disperses every time it is opened. For a significant energy saving, switch off the oven between 5 and 10 minutes before the planned end of the cooking time, and use the residual heat that the oven continues to generate. Keep the seals clean in order, to avoid any heat dispersal outside of the cavity. If you have an electric contract with an hourly tariff, the "delayed cooking" program makes energy saving more simple, moving the cooking process to start at the reduced tariff time slot.

Declaration of compliance

- By placing the mark on the appliance, we are confirming compliance with all relevant European safety, health, and environmental requirements which are applicable in legislation for this product.
- Hereby, Candy Hoover Group Srl declares that the radio equipment is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address: www.candygroup.com.

Product Description

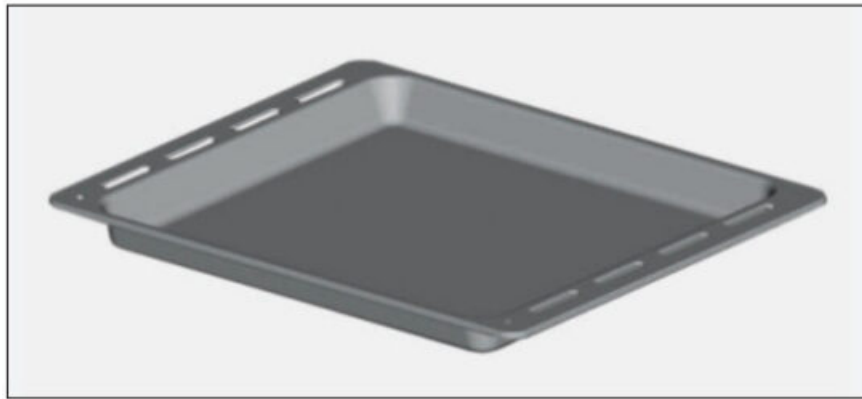
Overview



1. Control panel
2. Shelf positions (lateral wire grid if included)
3. Metal grill
4. Drip pan
5. Fan (behind the steel plate)
6. Oven door

Accessories (According to model)

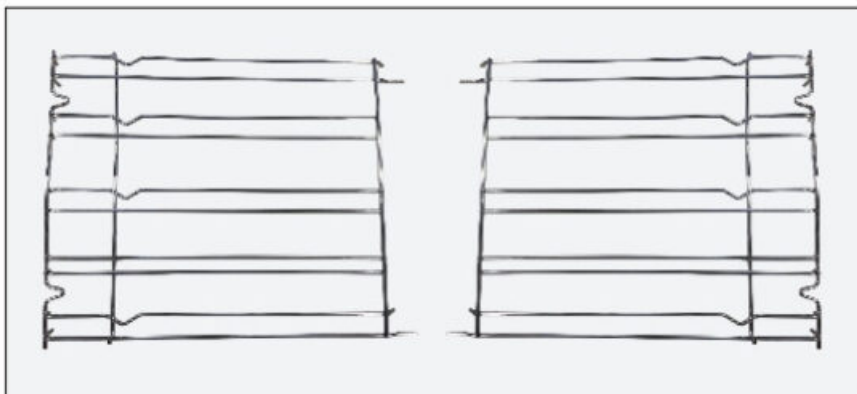
1. Drip pan



2. Metal grill



3. Lateral wire grids



It is located on both sides of the oven cavity. It holds metal grills and drip pans.

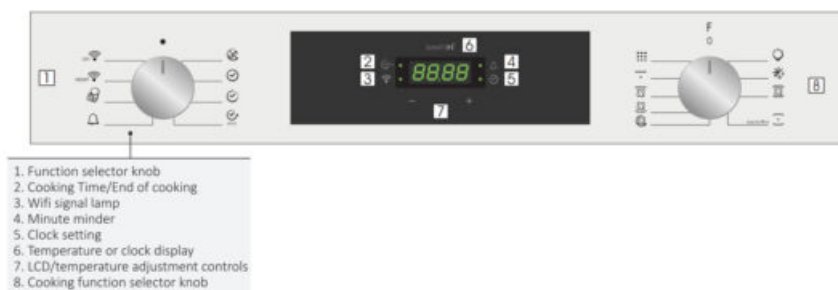
First Use

PRELIMINARY CLEANING

Clean the oven before using it for the first time. Wipe over external surfaces with a damp soft cloth. Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid. Set the empty oven to the maximum temperature and leave it on for about 1 hour, this will remove any lingering smells of newness.

Use of the Oven (According to model)

Display description






WARNING: the first operation to carry out after the oven has been installed or following the interruption of the power supply (this is recognizable the display pulsating and showing 12:00) is setting the correct time.

The bottom right LED flashes at the same time (🕒). This is achieved as follows.

- Set time with "–" "+" buttons.
- Push the Menu button or wait 5 seconds then the clock is settled.

ATTENTION: The oven will only operate by setting the clock

FUNCTION	HOW TO ACTIVATE	HOW TO DEACTIVATE	WHAT IT DOES	WHY IT IS NEEDED
SILENCE MODE 	<ul style="list-style-type: none"> • Rotate the left function selector to the position "Silence mode". 	<ul style="list-style-type: none"> • Rotate the function selector to the position of. 	<ul style="list-style-type: none"> • It enables to turn off the sound of the minute minder. 	<ul style="list-style-type: none"> • To turn off the sound of the minute minder.
CLOCK SETTING 	<ul style="list-style-type: none"> • Rotate the left function selector to the position "Set the time". • Use the buttons " + " or " – " to set the time. • Lower right LED is blinking during this operation. 	<ul style="list-style-type: none"> • Rotate the function selector to the position of. 	<ul style="list-style-type: none"> • It enables to set the time which appears on the display. 	<ul style="list-style-type: none"> • To set the time <p>NB: Set the time when you first install your oven or just after a blackout (the clock is showing a pulsating 12.00).</p>
COOKING TIME 	<ul style="list-style-type: none"> • Turn the right function selector to a cooking function. • Rotate the left function selector to the position "Cooking Time Duration". • Set the time of cooking by using buttons " + " and " – ". • Upper left LED is blinking during this operation. 	<ul style="list-style-type: none"> • When the cooking time has elapsed, the oven switches off automatically and the alarm rings for a few seconds to stop the cooking functions early, turn the function control to OFF or set the time to 00.00; by rotating the function selector to Cooking Time and by using the buttons " + " and " – ". 	<ul style="list-style-type: none"> • It allows to preset the cooking time required for the recipe chosen. • When the cooking time is set, turn the function selector to OFF to go back to the actual time. • To view the cooking time selected, turn the left function selector to Cooking Time. 	<ul style="list-style-type: none"> • To cook the desired recipes.

<p>END OF COOKING</p> 	<ul style="list-style-type: none"> • Turn the right function selector to a cooking function. • Rotate the left function selector to the position "End of cooking". • Set the end time of cooking by using buttons "+" and "-". • Upper left LED is blinking during this operation. 	<ul style="list-style-type: none"> • When the cooking time has elapsed, the oven switches off automatically. • To stop the cooking functions early, turn the function control to OFF. 	<ul style="list-style-type: none"> • It allows you to pre-set the end of cooking time you want. • When the cooking time is set, turn the function selector to OFF to go back to the actual time. • To view the cooking time selected, turn the left function selector to End of cooking. 	<ul style="list-style-type: none"> • This function is normally used with the Cooking Time function. • For example, the desired food needs to cook for 45 minutes and I want it to be ready for 12:30; in this case: at the end of the set time, the oven automatically switches off and an alarm sounds. Select the desired cooking function. Set the cooking duration to 45 minutes ("-" "+"). Set the end of cooking to 12:30 ("-" "+"). Cooking will automatically begin at 11:45 (12:30 minus 45 minutes), at the end of the set cooking time, the oven will automatically switch off. • WARNING: by setting only the end of cooking time, and not the cooking duration, the oven will immediately switch on and switch off at the end of the set cooking time.
<p>MINUTE MINDER</p> 	<ul style="list-style-type: none"> • Turn the left function selector to the position Minute Minder. • Set the Cooking Time by using buttons "+" and "-". • Upper right LED is blinking during this operation. 	<ul style="list-style-type: none"> • Set the time on 00:00 by turning the left function selector to the position Minute Minder, and using the button "-" "-". 	<ul style="list-style-type: none"> • It emits an audible signal at the end of a set time. • During operation, the display shows the remaining time. 	<ul style="list-style-type: none"> • To use the oven as an alarm even if the oven is switched off.
<p>CHILD SAFETY LOCK</p> 	<ul style="list-style-type: none"> • Turn the left function selector to the position Child lock. • Press the button "+" for 5 seconds. • Child lock is available when "STOP" appears on display. 	<ul style="list-style-type: none"> • Turn back the left function selector to Child lock and press the button "+" for 5 seconds. • Indication STOP disappears. 	<ul style="list-style-type: none"> • It disables the use of the oven. 	<ul style="list-style-type: none"> • For safety, when there are children in the house.

WIRELESS PARAMETERS

Technology	Wi-Fi	Bluetooth
Standard	IEEE 802.11 b/g/n	Bluetooth v4.2, BR/EDR, BLE
Frequency Band(s) [MHz]	2401-2483	2402-2480
Maximum Power [mW]	100	10

PRODUCT INFORMATION FOR NETWORKED EQUIPMENT

- Power consumption of the product in networked standby if all wired network ports are connected and all

wireless network ports are activated: 2,0 W

How to activate wireless network port:

- If the WiFi led blinks it means that the WiFi module is On.
- If already enrolled: turn the knob to WiFi On.
- If not enrolled: follow the procedure for enrolling.

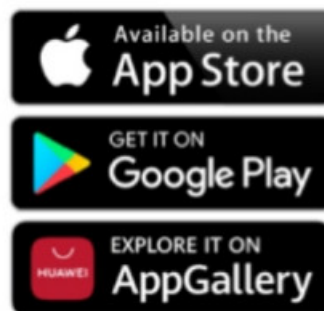
How to deactivate wireless network port:

- If the WiFi led is Off it means that the WiFi module is Off.
- If the oven is enrolled: turn the knob to the WiFi reset position and then to the Off position within 30 sec.
- If the oven is not enrolled WiFi is Off.

Oven enrollment on the app ON THE SMARTPHONE

Step 1

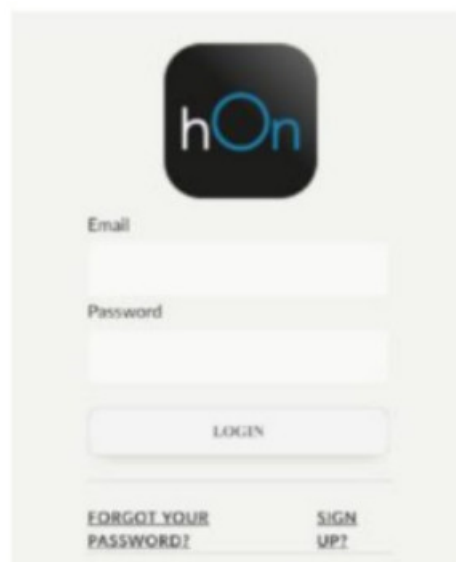
- Download hOn app.



<http://go.haier-europe.com/download-app/>

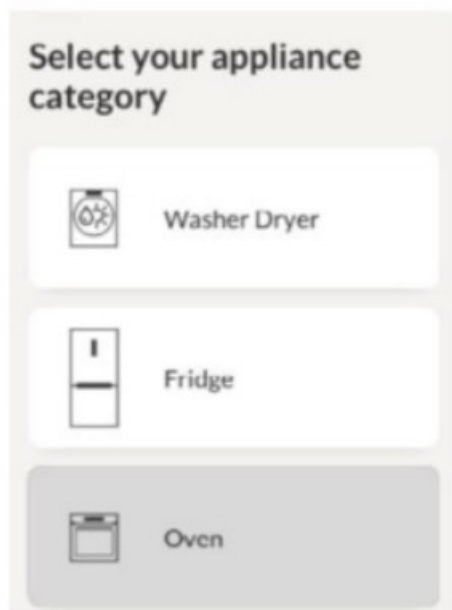
Step 2

- Log in or sign up.

A screenshot of the hOn app's login and sign-up interface. At the top is the hOn logo, which consists of a black rounded square with the text 'hOn' in white. Below the logo are two input fields: 'Email' and 'Password'. Under the 'Password' field is a 'LOGIN' button. At the bottom, there are two links: 'FORGOT YOUR PASSWORD?' on the left and 'SIGN UP?' on the right.

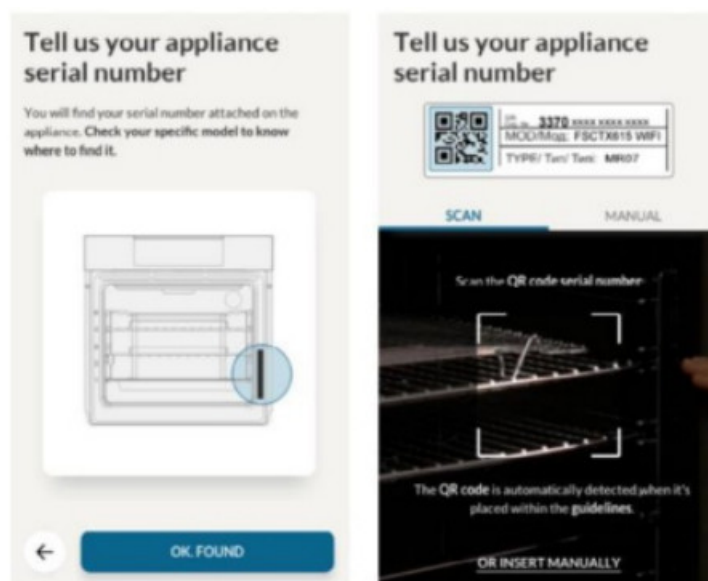
Step 3

- Add new appliance



Step 4

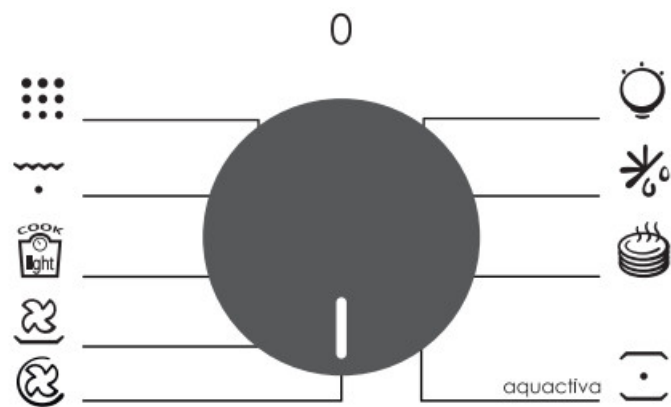
- Scan the QR code or insert the serial number.
Write here your serial number for future reference.



ON THE APPLIANCE

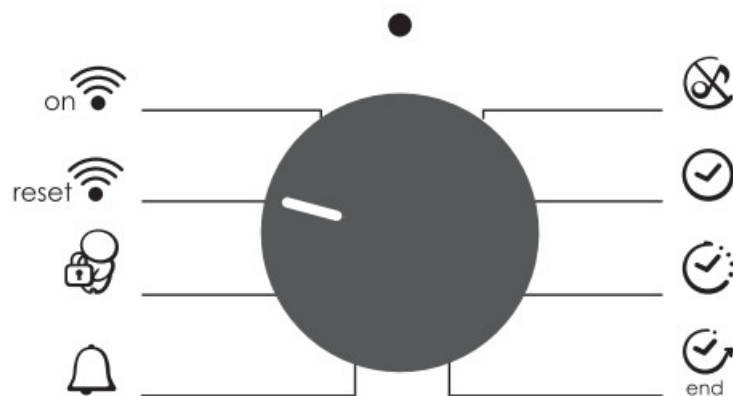
Step 5

- Turn the cooking functions knob on a program (No "light" or "0").



Step 6

- Turn the functions knob to the WI-FI RESET program and wait 30 seconds.



Step 7

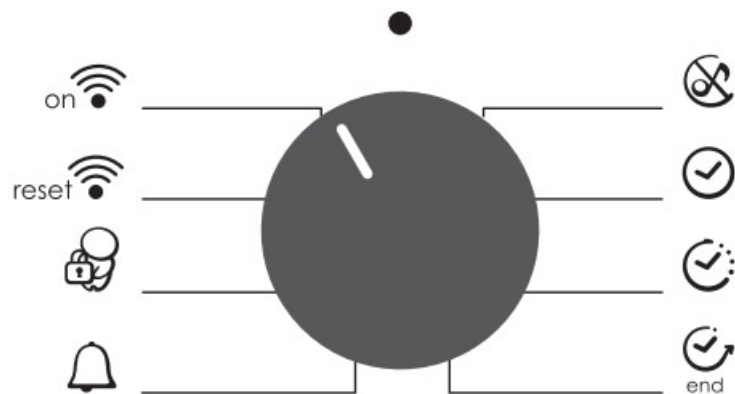
- When the WiFi LED starts blinking, you can proceed with pairing within 5 minutes.



Remote control mode

Step 1

- Turn the knob to the WI-FI program.













Step 2

- The WiFi LED switches on.



Hereby, Candy Hoover Group Srl declares that the radio equipment is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address: www.candy-group.com

Cooking Modes

Function on Dial	T °C S uggested	T °C R ange	Function (Depends on the oven model)
			LAMP: Turn on the oven light.
			DEFROST: When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.
	180 210	50 ÷ 2 40 50 = 24 0	MULTI-LEVEL: We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. Allow about ten minutes extra when cooking foods at the same time.
 conventional	220	50 ÷ 2 80	CONVENTIONAL: Both top and bottom heating elements are used. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. For searing red meats, roast beef, leg of lamb, game, bread, foil-wrapped food (papilotes), and flaky pastry. Place the food and its dish on a shelf in mid position.
	210	50 ÷ 2 30	BOTTOM HEATING + FAN: The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for juicy fruit flans, tarts, quiches, and prevents food from drying and encourages rising in cakes, bread dough, and other bottom-cooked food. Place the shelf in the bottom position.
	200	150 ÷ 220	GRILL+ FAN: use the turbo-grill with the door closed. The top heating element is used with the fan circulating the air inside the oven. Preheating is necessary for red meats but not for white meats. Ideal for cooking thick food items, whole pieces such as roast pork, poultry, etc. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.
	L3	L1 ÷ L 5	GRILL: use the grill with the door closed. The top heating element is used alone and you can adjust the temperature. Five minutes of preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath. The oven has two grill positions: Grill: 2140 W Barbecue: 3340 W
	ECO	ECOS UPER	ECO: 90 min PYROLYSIS SUPER: 120 min
			WIFI ON: Oven allows wifi connection.
			WIFI RESET: It allows the wifi connection to be restarted.

*Tested in accordance with the CENELEC EN 60350-1 used for definition of energy class.

Oven Cleaning and maintenance

General notes on cleaning

The lifecycle of the appliance can be extended through regular cleaning.

Wait for the oven to cool before carrying out manual cleaning operations.

Never use abrasive detergents, steel wool, or sharp objects for cleaning, so as to not irreparably damage the enameled parts. Use only water, soap, or bleach-based detergents (ammonia).

GLASS PARTS

It is advisable to clean the glass window with an absorbent kitchen towel after every use of the oven. To remove more obstinate stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.

OVEN WINDOW SEAL

If dirty, the seal can be cleaned with a slightly damp sponge.

ACCESSORIES

Clean accessories with a wet, soapy sponge before rinsing and drying them: avoid using abrasive detergents.

DRIP PAN

After using the grill, remove the pan from the oven. Pour the hot fat into a container and wash the pan in hot water, using a sponge and washing-up liquid.

If greasy residues remain, immerse the pan in water and detergent.

Alternatively, you can wash the pan in the dishwasher or use a commercial oven detergent. Never put a dirty pan back into the oven.

Pyrolysis

The oven is equipped with a pyrolyser cleaning system, which destroys food residues at high temperatures. The operation is carried out automatically by means of the programmer. The resulting fumes are rendered “clean” by passing over a Pyrolyser which starts as soon as cooking begins. As very high temperatures are required by the Pyrolyser, the oven door is fitted with a safety lock. The pyrolyser can be stopped at any time. The door cannot be opened until the safety lock is displayed.

NOTE: If a hob has been fitted above the oven, never use the gas burners or the electric hot-plates while the Pyrolyser is working, this will prevent the hob from overheating.

TWO PYROLYTIC CYCLE are pre-set:

ECO PYROCLEAN: Cleans a moderately stained oven. Operates for a period of 90 minutes.

SUPER PYROCLEAN: Cleans a heavily stained oven. Operates for a period of 120 minutes.

Never use commercially available cleaning products on a Pyrolytic oven!

Tip: Carrying out Pyrolytic cleaning immediately after cooking allows you to take advantage of residual heat, thus saving energy.

Before executing a pyrolytic cycle:

- Remove all the accessories from the oven because they are not able to tolerate the high temperatures used during the pyrolytic cleaning cycle; in particular removing grids, side racks, and telescopic guides (refer to the chapter REMOVING GRIDS AND SIDE RACKS). In ovens with meat probes, it is necessary, before making the cleaning cycle, to close the hole with the nut provided.
- Remove any large spillages or stains as it would take too long to destroy them. Also, excessively large amounts of grease could ignite when subject to the very high temperatures of the Pyrolytic cycle.
- Close the oven door.
- Excess spillage must be removed before cleaning.
- Clean the oven door;
- Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
- Remove all accessories and the sliding rack kit (where present);
- Do not place tea towels.

Using the pyrolitic cycle:




1. Rotate the function selector to the position " ". On the display, appears the indication " ECO " or " SUP ". The preset time is 90 min, this can be varied from 90 min (Eco mode) to 120 min (Sup mode) via the programmer (setting button " + " or " - "). If the oven is very dirty, it is recommended to increase the time to 120 min, if the oven is moderately dirty reduce the cleaning cycle time to 90 min.
2. It is possible to defer the start time of the pyro clean cycle by changing the END time via the programmer.
3. After a few minutes, when the oven reaches a high temperature, the door locks automatically. The pyro clean cycle can be stopped at any time by turning the function selector back to '0' (the word OFF will be displayed for 3 seconds).
4. Once the pyro clean cycle is finished, the pyrolysis will switch off automatically. On the display appears the indication "END" until the door is locked then "0-n".
5. You can turn the function selector back to " 0 " but if the temperature is still high, the "0-n " indication appears to inform that the door is locked.

Use of the pyrolytic cycle in Touch Control ovens:

1. Rotate the function selector into position pyrolysis. The display will show either "ECO" or "SUP"
2. The pre-set time is 90 minutes but it can be varied from 90 min. (Eco mode) to 120 min. (Sup mode) using the programmer (" + " or " - " key). If the oven is very dirty, the time should be increased to 120 min., while if the oven is only slightly dirty, reduce the cleaning cycle to 90 min.

Aquatica Function

The Aquactiva procedure uses steam to help remove the remaining fat and food particles from the oven.

1. Pour 300 ml of water into the Aquactiva container at the bottom of the oven.
2. Set the oven function to Static () or Bottom () heater
3. Set the temperature to the Aquactiva icon 
4. Allow the program to operate for 30 minutes.
5. After 30 minutes switch off the program and allow the oven to cool down.
6. When the appliance is cool, clean the inner surfaces of the oven with a cloth.

Warning: Make sure that the appliance is cool before you touch it.

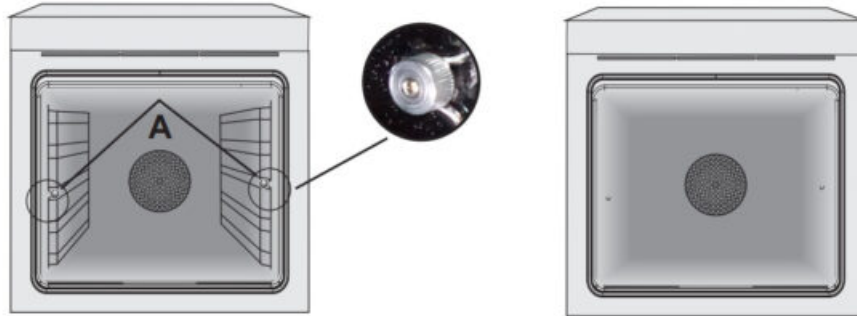
Care must be taken with all hot surfaces as there is a risk of burns.

Use distilled or drinkable water.



INSTRUCTION FOR REMOVAL AND CLEANING OF THE SIDE RACKS

1. Remove the wire racks by pulling them in the direction of the arrows (see below)
2. To clean the wire racks either put them in the dishwasher or use a wet sponge, ensuring that they are dried afterward.
3. After the cleaning process installs the wire racks in reverse order.



REMOVAL OF THE OVEN WINDOW

1. Open the front window.
2. Open the clamps of the hinge housing on the right and left sides of the front window by pushing them downwards.
3. Replace the window by carrying out the procedure in reverse.

REMOVAL AND CLEANING OF THE GLASS DOOR

1. Open the oven door.
2. 3.4. Lock the hinges, remove the screws and remove the upper metal cover by pulling it upwards.
5.6. Remove the glass, carefully extracting it from the oven door (NB: in pyrolytic ovens, also remove the second and third glass (if present)).
3. At the end of cleaning or substitution, reassemble the parts in reverse order.
On all glass, the indication "Low-E" must be legible and positioned on the left side of the door, close to the left-hand lateral hinge. In this way, the printed label of the first glass will be inside the door.



CHANGING THE BULB

1. Disconnect the oven from the main supply.
2. Undo the glass cover, unscrew the bulb and replace it with a new bulb of the same type.
3. Once the defective bulb is replaced, replace the glass cover.

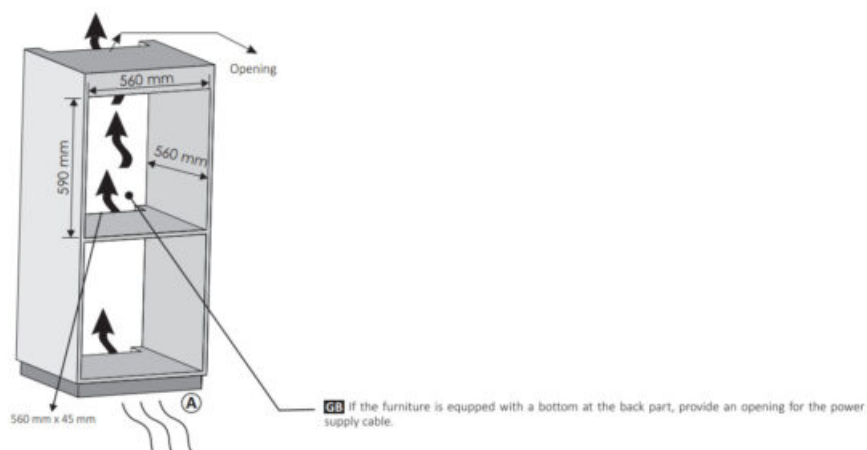


Troubleshooting

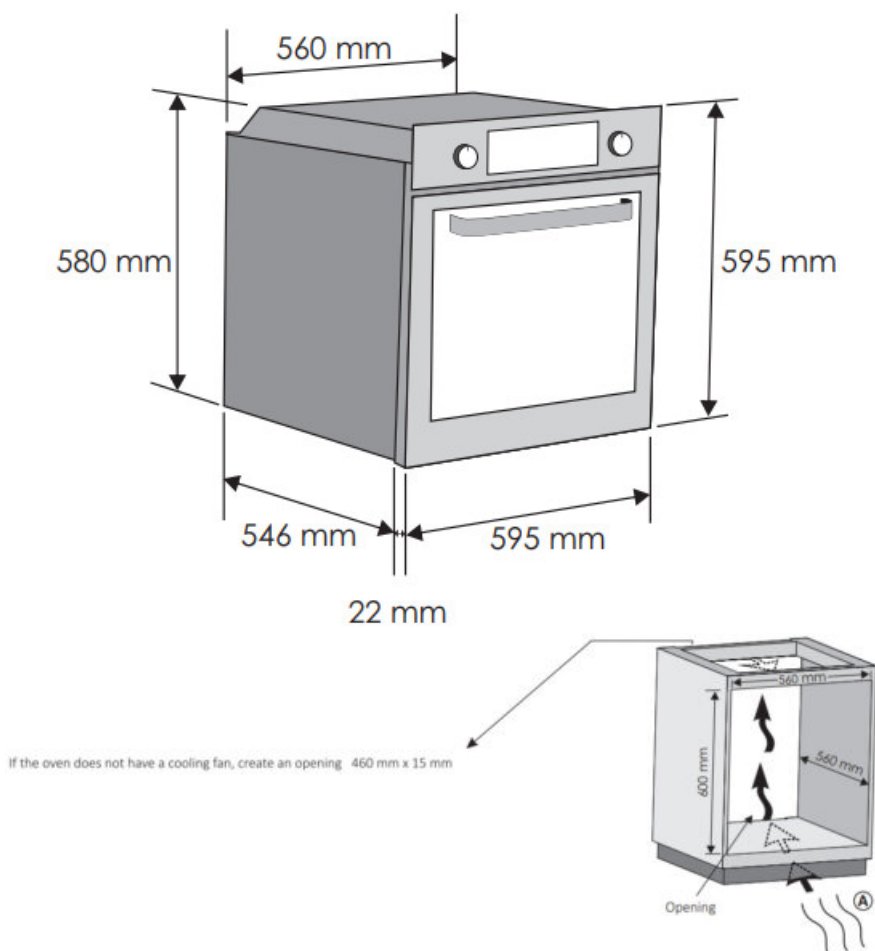
FAQ

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	A cooking function and the temperature has not been set	Ensure that the necessary settings are correct
No reaction to the touch user interface	Steam and condensation on the user interface panel	Clean with a microfiber cloth the user interface panel to remove the condensation layer

INSTALLATION




If the mounting of the plinth does not allow air circulation, to obtain the maximum performance of the oven it is necessary to create an opening of 500x10mm or the same surface in 5.000 mm²





The manufacturer will not be responsible for any inaccuracy resulting from printing or transcript errors contained in this brochure. We reserve the right to carry out modifications to products as required, including the interests of consumers, without prejudice to the characteristics relating to safety or function.

Documents / Resources

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