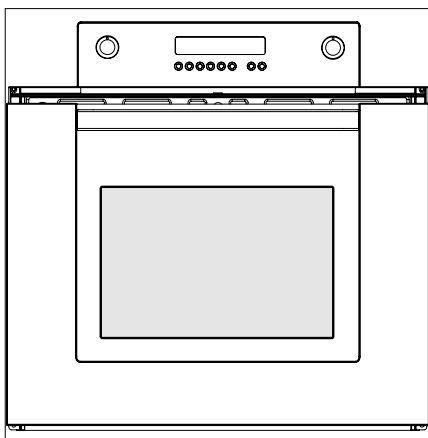
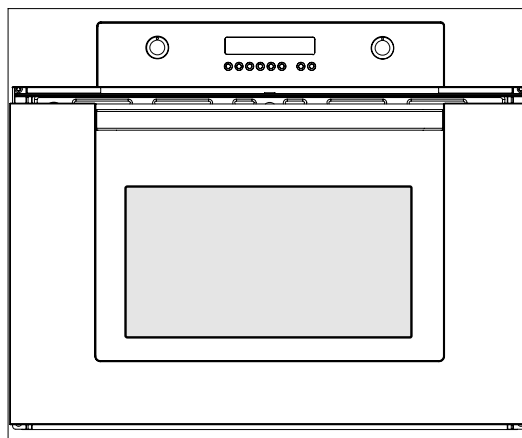


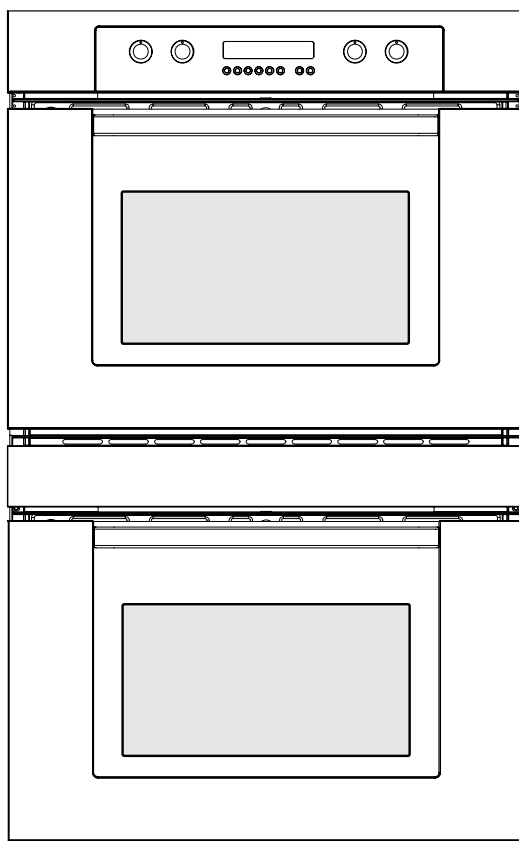
Single **60**



Single **75**



Double **75**



114299A

Before you begin, read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector use.

INSTALLER: Please leave this manual with owner for future reference.

OWNER: Please keep this manual for future reference.

The contents are subject to change without notice

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This appliance is in compliance with following European directives:
2006/95/CE (LVD), 2004/108/CE (EMC), 2002/95/CE (RoHS), 2002/96/CE
(WEEE), 2002/40/CE.

IMPORTANT SAFETY INSTRUCTIONS

WARNING - When using this appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. **Read All Instructions before Using the Oven.**
2. **Proper Installation** - Be sure your appliance is properly installed and grounded by a qualified technician. Have the installer show you where the fuse or breaker box is located and how to turn off the power to the oven.
3. **Do Not Operate the Oven if it is Damaged or not working Properly including broken glass: electric shock may occur. Disconnect it from the Mains and Call Service.**
4. **Never Use Your Appliance for Warming or Heating the Room.**
5. **Do Not Leave Children Alone** - Children should not be left alone or unattended in area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Children should be supervised to ensure that they do not play with the appliance.
6. **Do Not Touch Heating Elements or Interior Surfaces of Oven** - Heating elements may be hot even though they are dark in color. Interior surfaces of the oven, including racks become hot enough to cause serious burns. Accessible parts may become hot during use. Young children should be kept away. Do not touch or let clothing or other flammable material come into contact with the heating elements or interior surfaces or racks of the oven during or immediately after use. During the oven operation, the front is heated as well; consequently keep children clear of the oven, specially during self-cleaning. Allow the oven to cool.
7. **Wear Proper Apparel** - Loose-fitting or hanging garments should never be worn while using the appliance. Fabric may ignite and result in personal injury.
8. **Use Only Dry Oven Gloves** - Moist or damp oven gloves on hot surfaces may result in burns from steam. Do not let oven gloves touch hot heating elements. Do not use a towel or other bulky cloth.
9. **User Servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other service should be referred to a qualified technician.
10. **Storage in or on the Appliance** - Flammable materials should not be stored in an oven or near surface units.
11. **Do Not Use Water on Grease Fires** - Smother fire or flame or use dry chemical or foam type extinguisher.
12. **Use Care when Opening Door** - Let hot air or steam escape before removing or replacing food.
13. **Do Not Heat Unopened Food Containers** - Build-up of pressure may cause the container to burst and result in injury.
14. **Keep Oven Vent Ducts Unobstructed.**
15. **Placement of Oven Racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let the oven glove contact the hot heating element in the oven.
16. **It is recommended that not abrasive detergents and no steam cleaning equipment are used.**
17. **Do Not Clean the Door Gasket** - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move gasket.
18. **Do Not Use Oven Cleaners** - No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
19. **Clean Only Parts Listed in Manual.**
20. **Before Self-Cleaning the Oven** - Remove oven racks and other utensils.
21. **Check Knobs are in Off Position When Finished Cooking** - Always check the position of the oven control knobs when you have finished cooking to make sure they are all in the off positions.
22. **“CAUTION”** - Do not store items of interest to children in cabinets above the oven – children climbing on the oven to reach items could be burned or seriously injured.
23. **Always Disconnect the Electrical Supply before Servicing the Oven.**
24. **Warning!** The appliance is not intended for use by young children or infirm persons without supervision.

Product Features

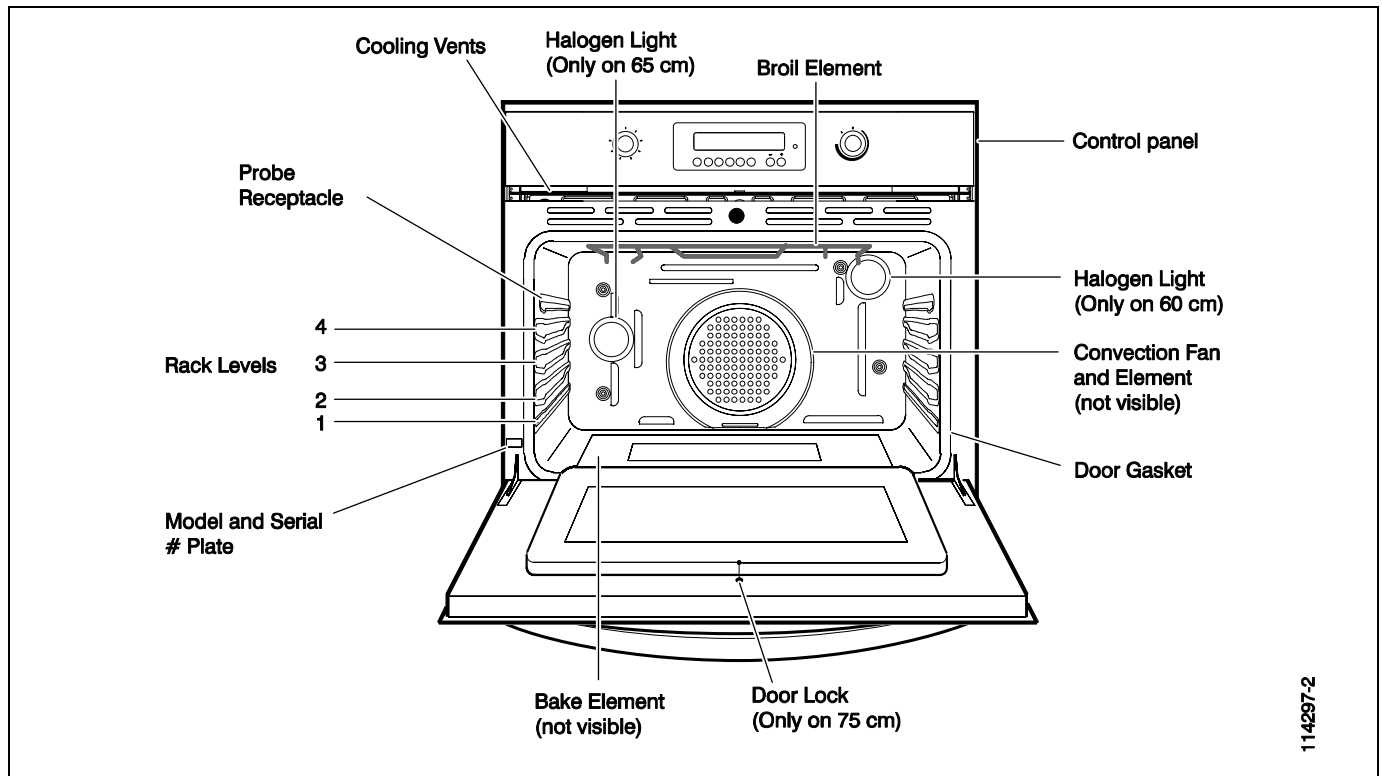


Figure 1

About Your Oven

Above you will find an illustration of a oven showing the components of the oven.

Cooling Fan

The oven has a cooling fan to cool the control panel.

You may hear this fan continue to run after cooking and/or cleaning has been completed. The fan will run as long as the oven is hot and the oven's function selector is turned to any position other than "Off".

This is normal operation.

Rack Positions

The oven has rack guides at four levels as shown in the illustration.

Each level guide consists of paired supports formed in the sidewalls on each side of the oven cavity.

The rack should be positioned within the paired supports.

Always be sure to position the oven racks, etc. before turning the oven on.

Make sure that the rack(s) are level once they are in position.

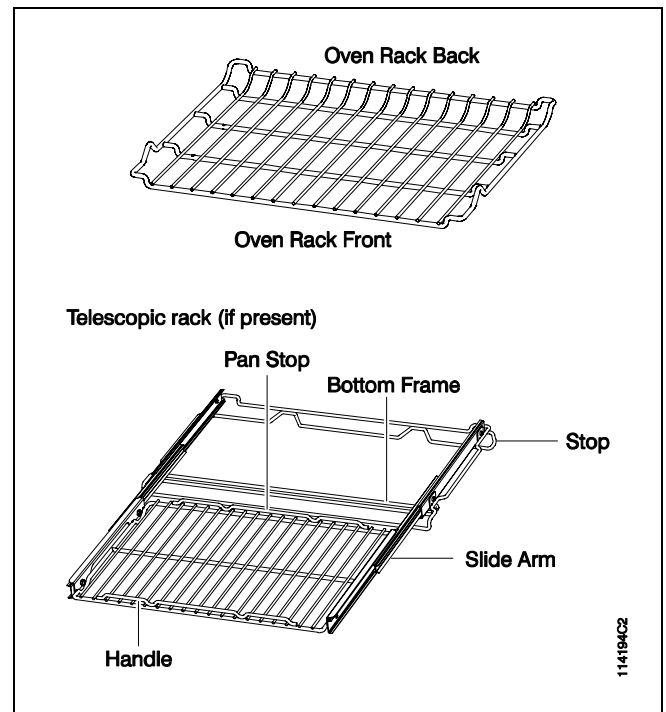


Figure 2

Baking Elements

The oven uses two elements for baking: one located at the top of the oven and the second located below the floor of the oven cavity to provide ease in cleaning the oven cavity.

Grilling Element

The grilling element of the oven is located at the top of the oven cavity.

Do not touch the heating element or let oven gloves touch the grilling element.

Never use a towel or bulky cloth for an oven glove; they could catch on fire.

Convection Element

The convection element (not visible) and fan are located at the back of the oven cavity.

This element and fan combination performs the cooking when in the convection bake mode.

When in any of the convection modes the fan is on, see Table 1.

About Convection Ovens

Although most people are familiar with the operation of a conventional oven many are unclear as to how a convection oven works or in what ways it is superior to a conventional oven. Below you will find a brief explanation of how a convection oven works and its advantages. In Ovens, the European Convection system (the 3 elements, fan and venting panel) circulates even, heated air throughout the oven.

This process:

- Seals in juices and flavour
- Provides even baking and browning
- Saves time and energy
- Baking on multiple levels at the same time
- Bakes whole meals at once with no flavour transfer
- Defrosts evenly

Many of your own recipes have time and temperature instruction for the regular bake cycle. As a rule, most of these recipes can be cooked with better results in one of the convection cycles. In general, to convert standard recipes for use in convection, you reduce the temperature by about 10 °C and check if cooked at the minimum suggested cooking time.

When baking on more than 1 rack it may be necessary to increase the cooking time a few minutes for each additional rack. As individual

tastes vary, you may find you need to adjust the time and temperature to achieve desired results. You may feel your new oven cooks differently than your old oven. We recommend you use the various cooking cycles for a few months to become more familiar with it.

We do not recommend you use oven thermometers found at many grocery stores to check oven temperature. They may be inaccurate and are slow to respond to temperature changes.

The Control Panels

The user interface has the following features:
display, preheat light indicators, keys for

commands, cooking mode and temperature selectors.

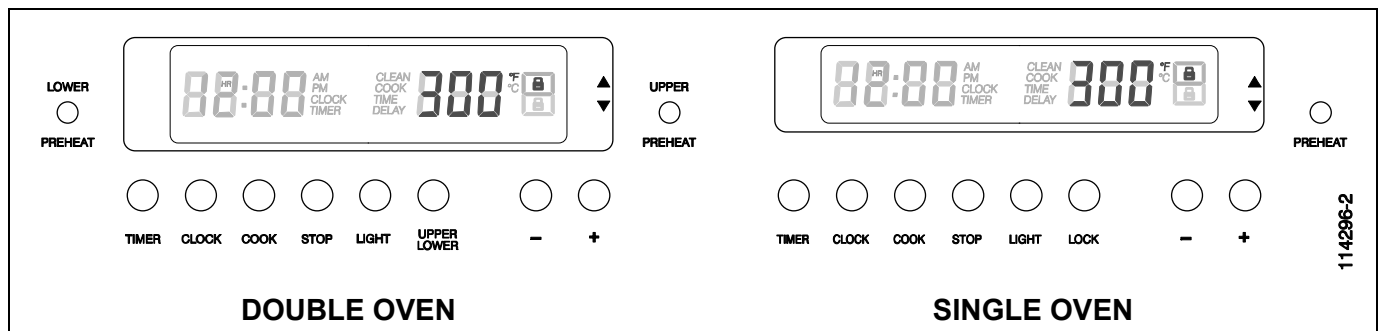


Figure 3

Command Keys

[SET CLOCK or CLOCK]: press it to set or change the time of day.

[TIMER]: press it to set or clear the minute minder.

[COOK TIME or COOK]: press this key to set or change the duration of a cooking activity.

[STOP TIME or STOP]: press to set or change the stop time in a timed or delayed cooking. Whenever one of the former keys has been pressed and the time digits are blinking, press and/or hold the following keys to change the values.

[LIGHT]: press it to switch the oven lights status.

The function of this key depends on the oven model:

[TOP / BOTTOM] (double oven): press it to select the upper cavity if none is selected. If one of the two is already selected, simply toggle to the other one.

[LOCK] (single oven): hold it together with [+] to operate safety lock.

[INCREMENT] [+]: press to increase the value of the currently selected variable.

[DECREMENT] [-]: press to decrease the value of the currently selected variable.

Display

Preheat light (external).

Four time digits (blu), for time of day, minute minder, automatic cooking. AM/PM indication is also present.

Three temperature digits (red), for oven temperature. Degree unit (°C or °F) indication is present. It shows the temperature set-point for the current cooking mode, in the selected cavity.

Box and lock icons to show which cavity is currently selected and which door, if any, is fully locked, while running in clean or cooling down after a clean.

Writings to indicate which function is active (steady) or waiting for a user input (blink).

Knobs

Cooking mode selector

Cooking modes + OFF position.

Temperature selector.

PRESET and CLEAN positions + continuous range between MIN and MAX values.

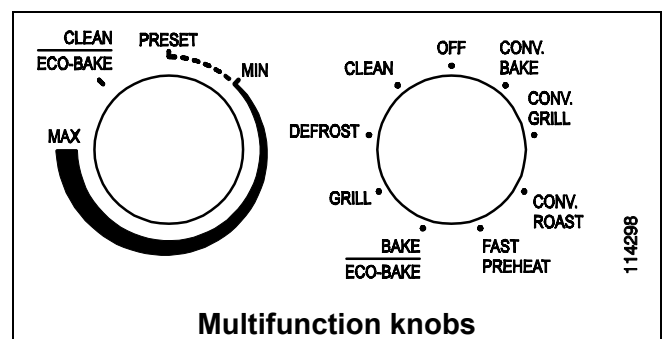


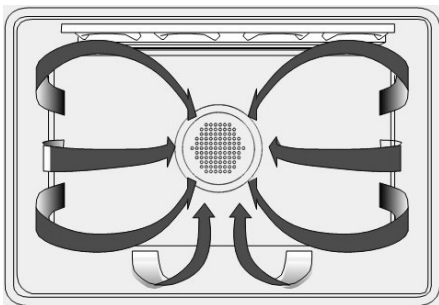
Figure 4

Oven Modes

The following illustrations give an overview of what happens in the oven with each mode setting.

The arrows represent the location of the heat source during specific modes. The lower element is concealed under the oven floor.

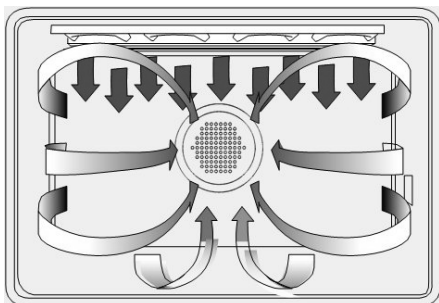
Table 1. Cooking function settings



Convection Bake and Defrost

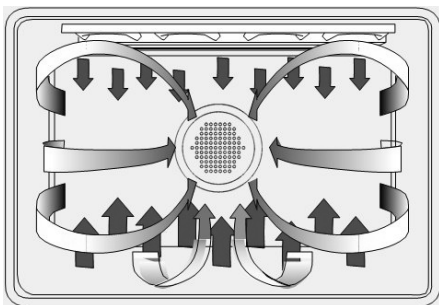
Convection Bake cooks with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven by the convection fan.

Defrost – Use for defrosting. No elements operate, only the fan is ON.



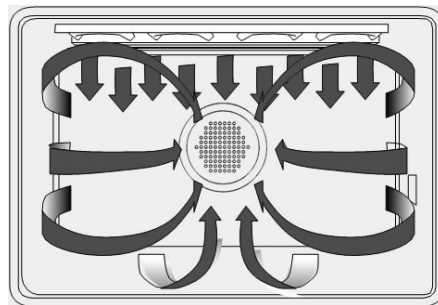
Convection Grill

Convection Grill combines the intense heat from the upper element with the heat circulated by the convection fan.



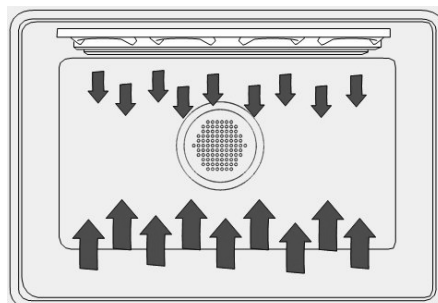
Convection Roast

Convection Roast uses the top element, bottom element and convection fan.



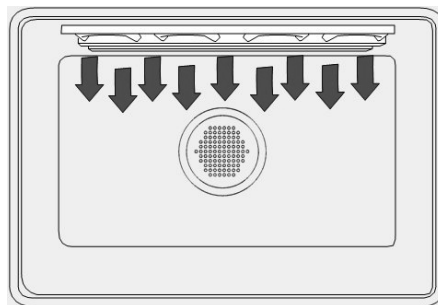
Fast Preheat

Fast Preheat uses the ring element and the additional element to heat rapidly the cavity. When the preheat tone is sounded and the red light turns off, select the desired cooking mode.



Bake

Is cooking with heated air. Both the upper and lower element cycle to maintain the oven temperature.



Grill

Grilling uses intense heat radiated from the upper element.

General Oven Information

Before using your oven for the first time remove all packing and external materials from the oven(s).

Any material of this sort left in the oven(s) may melt and/ or burn when the oven(s) is(are) used.

Flashing Symbols or Numbers

Signals an incomplete setting and calls for another input.

Beeps

Signals that more information must be entered or confirms the receipt of an entry.

Beeps also signal the end of a function or an oven fault.

Fast Preheat

Whenever the oven must heat rapidly, turn the cooking mode selector to fast preheat position. As soon as the preheat tone is sounded and the red light turns off, select the desired cooking mode and put food inside.

Lock Symbol

It's displayed when the door is locked, during the Self-Clean mode or following cooling down.

The symbol flashes when the latch is moving to lock or unlock the door. Do not attempt to open the door. Door can be opened when the symbol no longer appears.

Safety door lock

The door latch mechanism is not used only to lock the door in self-clean but also to lock the door manually for safety reasons (to prevent children from touching hot parts) during ordinary cooking activities.

Single oven: hold both the INC (+) and LOCK keys for 3 seconds.

The latch will lock the door. Repeat the same operation to unlock.

Double oven: hold both the INC (+) and DEC (-) keys for 3 seconds.

The latch will lock the door. Repeat the same operation to unlock.

Power Failure

After the power returns to the oven, the clock displays the time 12.00^{AM}.

Default Settings

The cooking modes automatically select a suitable temperature when the selector is in the preset position. These can be changed when a different one is needed.

F Failure Number Codes

These codes are displayed when the electronic control detects a problem in the oven or in the electronics.

Convection Fan

The convection fan operates during any convection mode. When the oven is operating in the convection mode, the fan will turn off automatically when the door is opened (only for 75 cm). The convection fan will run during the preheat time too.

Component Cooling Fan

Activates during any cooking or self-cleaning mode to cool inner components and outer door surfaces. This air is exhausted through the vent located above the oven door. It continues to run until components have cooled sufficiently. The cooling fan speed is high in self-clean and whenever the internal components temperature becomes high.

General Oven Tips

Preheating the Oven

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Use fast preheat mode when a short time is requested to preheat the oven.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheat, the selected cooking temperature is always displayed.
- A beep will confirm that the oven is preheated and the preheat light will turn off.
- Fast Preheat can be used when time is crucial.

Operational Suggestions

- Use the cooking charts as a guide.
- Do not set pans on the open oven door.
- Use the interior oven light to view the food through the oven door window rather than opening the door frequently.

Utensils

- Glass baking dishes absorb heat. Reduce oven temperature 15 °C (25 °F) when baking in glass.
- Use pans that give the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.
- Shiny, smooth metal or light non-stick / anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.
- Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- For brown, crisp crusts, use dark non-stick / anodized or dark, dull metal utensils or glass bake ware. Insulated baking pans may increase the length of cooking time.
- Do not cook with the empty broiler pan in the oven, as this could change cooking performance. Store the broil pan outside of the oven.

Oven Condensation and Temperature

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor that accurately maintains the temperature selected. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favourite recipes when cooking in a new oven.

High Altitude Baking

- When cooking at high altitude, recipes and cooking time will vary from the standard.

Oven Racks

- The oven has rack guides at four levels as shown in the illustration on Page 5.
- Rack positions are numbered from the bottom rack guide (#1) to the top (#4).
- Check cooking charts for best rack positions to use when cooking.
- Each level guide consists of paired supports formed in the walls on each side of the oven cavity.
- Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level once they are in position.

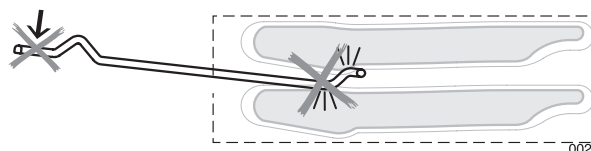
Please refer to illustration on Page 5 if there is any question as to which side is the front of the rack.

- The racks are designed to stop when pulled forward to their limit.

CAUTION

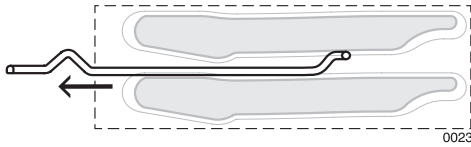
Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

Make sure you do not force it to avoid damage to the enamel.

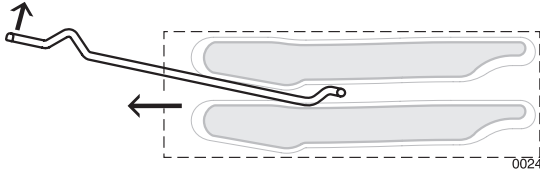


To remove oven rack from the oven:

1. Pull rack forward

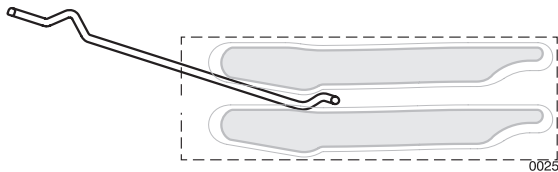


2. Lift rack up at front and then remove it

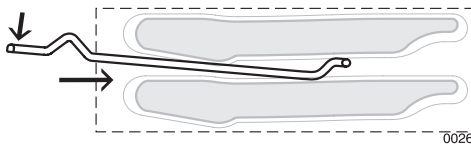


To replace an oven rack:

1. Place rear of rack between rack level guides



2. While lifting front of rack, slide rack in all the way while lowering the front



Oven Extendable Racks

- The extendable rack allows for easier access to cooking foods. It extends beyond the standard flat rack bringing the food closer to the user.

CAUTION

When the rack is outside of the oven, slide arms do not lock. They could unexpectedly extend if the rack is carried incorrectly.

Extending slide arms could cause injury. Rack should only be held or carried by grasping the sides.

NOTE: Always remove the extendable rack before self-cleaning the oven.

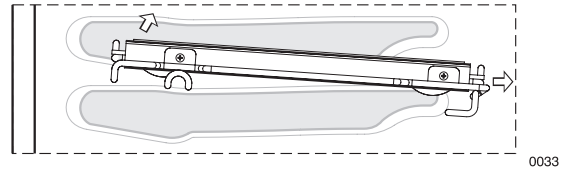
CAUTION

To avoid burns, pull rack all the way out and lift pan above handle when transferring food to and from oven.

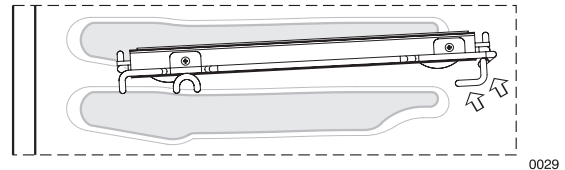
Please refer to illustration on Page 5 if there is any question as to which side is the front of the rack.

To remove extendable rack from the oven:

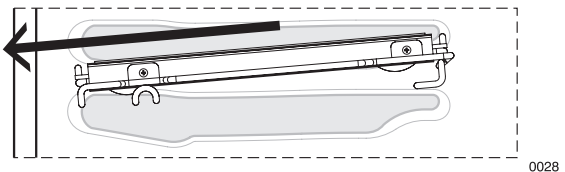
1. Lift of rack slightly and push it until the stop release



2. Raise back of rack until frame and stop clear rack guide

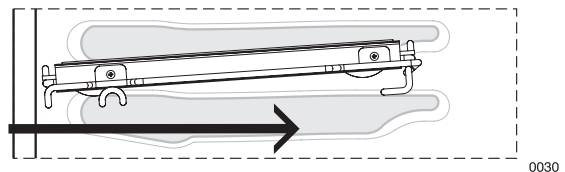


3. Pull rack down and out

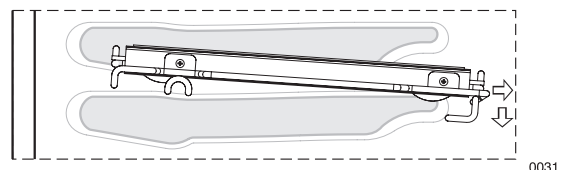


To replace an extendable rack:

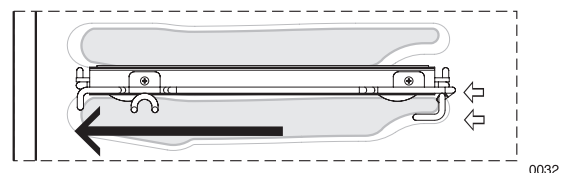
1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



2. Push all the way in until the back of the rack drops into place



3. Pull both sections forward until stops activates. Rack should be straight and flat, not crooked



Setting the Clock and Timer

The time of day is displayed in hours and minutes.

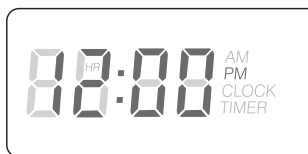
Always set the clock immediately after installation or after a power failure. Once power returns to the oven, the clock displays the time 12:00^{AM} or 0:00 depending on the clock format.

The clock time will appear during all oven operations except when the timer or a timed cooking operation is running.

The oven is preset to a 12-hour clock and indicates AM and PM.

To Set the Clock

1. Press [SET CLOCK]. The hours will begin flashing and the display will show the CLOCK writing.
2. Press [+] or [-] to set the desired hour. Continue until correct AM or PM is selected.
3. Press [SET CLOCK] again to confirm the hour and minutes will start flashing.
4. Press [+] or [-] to set the desired minutes value, hold the key to change by 10 minute steps.
5. Press [SET CLOCK] again to confirm the time or wait for 5 seconds.



The following appears when edit mode is active to set or change the value.



To Set the Timer

1. Press [TIMER]. The timer and TIMER writing will appear on the display.
2. Press [TIMER] again. The hours value will start flashing.
3. Press [+] or [-] to set the desired hour.
4. Press [TIMER] again to confirm the hour and minutes will start flashing.

5. Press [+] or [-] to set the desired minutes value, hold the key to change by 10 minute steps.
6. Press [TIMER] again to confirm the value or wait for 5 seconds.
7. TIMER will be steadily displayed.
8. When the time ends, reminder beeps will sound for 15 minutes or until the key is pressed.
9. Timer format is usually HR:MIN but it switches to MIN:SEC during the last minute.
10. The displayed value is always rounded to the lower minute.



Selecting the Oven Mode

To Set a Cooking Mode and Temperature

- The following modes can be selected by moving the cooking mode knob to the desired position. To select Clean, the temperature knob must also be moved into the appropriate Clean position.

MULTIFUNCTION CAVITY

OFF
CONVECTION BAKE
CONVECTION GRILL
CONVECTION ROAST
FAST PREHEAT
BAKE / ECO BAKE
GRILL
DEFROST
CLEAN

THERMAL CAVITY

OFF
BAKE / ECO BAKE
GRILL
CLEAN

- Select the desired temperature moving the selector or leave it in the PRESET position if the proposed value is fine.
The temperature can be changed by 5 °C or 5 °F steps.
- As soon as one of the knobs is moved, the control switches automatically to display the value in the correspondent cavity.
The corresponding box will be displayed.
- Cavity will begin to heat and oven light will turn on.
- Preheat light will turn on. When the oven has preheated, it will beep and switch the red light off.
- To change the temperature while cooking, simply turn the temperature knob until the display shows the desired value.
- Press [UPPER/LOWER] to select the desired cavity and check the related temperature or time values, even if there's no need to change those.
- Move the cooking mode selector to OFF if you intend to stop cooking.



Eco Bake

The Eco Bake function is a special mode that assures a low energy consumption. It's working using the same heating elements of the Bake function with a special consideration to power saving.

To enable this mode, operate as follows:

- Move the temperature selector to the Eco Bake position.
- Move the mode selector to the Eco Bake position, all the others are disabled.
- As soon as the cooking activity starts, move the temperature selector in order to set the desired temperature. The oven lights don't turn on automatically, use the [LIGHT] button if you need to check the food inside.

Using Oven Lights

- A single light key activates the lights in either oven.
- If LIGHT key is touched when both ovens are off, lights in both the upper and lower oven will turn on.
Touch LIGHT key again, and both oven lights will turn off.
- Oven lights turn on and off automatically when the door is opened and closed (only for 75 cm).
- When an oven is in use, oven lights turn on automatically when a mode is started.
Oven lights will turn off automatically when the oven mode is cancelled.
- The lights do not operate in the Self-Clean mode.

To manually control the interior oven lights in either the upper or lower oven if one or both ovens are in use:

- Press UPPER/LOWER, the display will indicate which oven is selected.
- Press UPPER/LOWER to highlight the other oven.
- Press LIGHT to turn lights on or off.

Time Oven Mode Operation

- In double oven models, both ovens can be set independently to operate a timed mode.
- Be sure that the time-of-day clock is displaying the correct time.
- The timed mode turns off the oven at the end of the cook time.

To Set Timed Mode

1. Select the cooking mode and the temperature by means of the knobs.
2. Select oven by means of [UPPER/LOWER] key, if necessary.
3. If necessary, change the default temperature at this time by turning the knob.
4. Press [COOK TIME] key. The COOK and the TIME writings will appear in the display beside the cook time and the hour digits will begin flashing.
5. Press [+] or [-] to change the hours. Keep in mind that the time required for the oven to reach the temperature must be included in the set cooking time.
6. Press [COOK TIME] again, the hours will be confirmed and the minutes digits will begin flashing.
7. Press [+] or [-] to change the minutes. Hold the key to change by 10 minutes steps.
8. Press [COOK TIME] once again or wait for a few seconds to confirm the whole cook time value.
9. At the end of the programmed cooking time, the oven will automatically turn off.

To Delay the Start of a Timed Mode

Follow steps 1 through 9 above.

- Press [STOP TIME] key. DELAY will appear in the display, beside the stop time and the hour digits will begin flashing.
- Press [+] or [-] to change the hours.
- Press [STOP TIME] again, the hours will be confirmed and the minutes digits will begin flashing.
- Press [+] or [-] to change the minutes. Hold the key to change by 10 minutes steps.
- Press [STOP TIME] once again or wait for a few seconds to confirm the whole stop time value.
- The clock automatically calculates the time of day at which the mode starts and stops. The displayed cooking time counts down by the minute. The oven turns on and heats to the set temperature, for the selected number of hours and minutes.
- At the end of the programmed cooking time, the oven will automatically turn off. Display will show End and the oven will beep. Reminder beeps will sound for up to fifteen minutes until any key is touched.
- Whenever it's necessary to check a time value that is not displayed, press the corresponding key to view the desired value for 5 seconds.
- Example: if the timer value is displayed, press cook time key to view the cook time for 5 seconds.
- Timer value is displayed when both timer and cook time are running.



Meat Probe

NOTE: Only use the temperature probe recommended for this oven.

1. Insert the probe in its receptacle. The display shows the preset meat probe temperature on the left and the oven temperature on the right.
2. Press [-] or [+] buttons to change the probe set-temperature within the range from 55 °C (130 °F) to 100 °C (215 °F).
3. Turn the knob to set the oven temperature, whereas 245 °C (475 °F) is the maximum allowed.
The control sounds a beep and stops cooking as soon as the meat temperature reaches the set-point.
4. Turn the mode selector to “OFF” before re-using the oven.
Automatic timed cooking functions are disabled when using the probe.

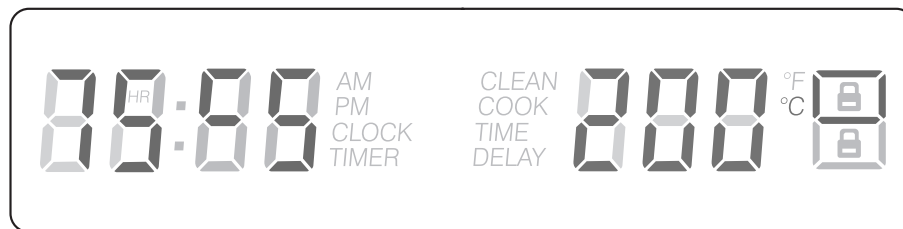
The meat probe can be used with a few cooking modes only.

The functions disabled are (CONVENTION GRILL – GRILL – DEFTROST – CLEAN).

In double ovens, the probe is available only in the upper oven.

“F13 ERR” error message occurs when:

1. The meat probe is removed during cooking.
2. The probe is inserted when a forbidden mode is running.
3. The meat probe is inserted and the function disabled is running.
4. The probe sensor is shorted, broken or internally disconnected (Call Service).



Bake Tips and Techniques

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

General Guidelines

- For best results, bake food on a single rack with at least 1" - 1 ½" (2.5 – 3 cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 15 °C (25 °F) from recommended temperature.

- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- For best results, bake food on a single rack with at least 1" - 1 ½" (2.5 – 3 cm) space between utensils and oven walls.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- Tips for Solving Baking Problems is found on Page 28.

Bake Chart

| FOOD ITEM | RACK POSITION | TEMPERATURE °C (°F) (PREHEATED OVEN) | TIME (MIN) |
|---------------------------|---------------|---|------------|
| Cake | | | |
| Cupcakes | 2 | 175 (350) | 17-19 |
| Bundt Cake | 1 | 175 (350) | 37-43 |
| Angel Food | 1 | 175 (350) | 35-39 |
| Pie | | | |
| 2 crust, fresh, 9" | 2 | 190-220 (375-425) | 45-55 |
| 2 crust, frozen fruit, 9" | 2 | 190 (375) | 68-78 |
| Cookies | | | |
| Sugar | 2 | 175-190 (350-375) | 6-11 |
| Chocolate Chip | 2 | 175-190 (350-375) | 8-13 |
| Brownies | 2 | 175 (350) | 29-36 |
| Breads | | | |
| Yeast bread loaf, 9x5 | 2 | 190 (375) | 18-22 |
| Yeast rolls | 2 | 190-205 (375-400) | 12-15 |
| Biscuits | 2 | 190-205 (375-400) | 11-15 |
| Muffins | 2 | 220 (425) | 15-19 |
| Pizza | | | |
| Frozen | 2 | 205-235 (400-450) | 23-26 |
| Fresh | 2 | 220-235 (425-450) | 12-15 |

Convection Bake Tips and Techniques

Reduce recipe baking temperatures by 15 °C (25 °F).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 15 °C (25 °F) when using heatproof glass dishes for a total reduction of 30 °C (50 °F).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2 and 3. All four racks can be used for cookies, biscuits and appetizers.
 - 2 Rack baking: Use positions 1 and 3.
 - 3 rack baking: Use positions 2, 3 and 4.
 - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cake son front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2.5 – 3 cm) air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- Tips for Solving Baking Problems are found on Page 28.

Foods recommended for Convection Bake mode:

Appetizers Biscuits Coffee Cakes
 Cookies (2 to 4 racks) Yeast Breads
 Cream Puffs
 Popovers
 Casseroles and One-Dish Entrees
 Oven Meals (rack positions 1, 2, 3)
 Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

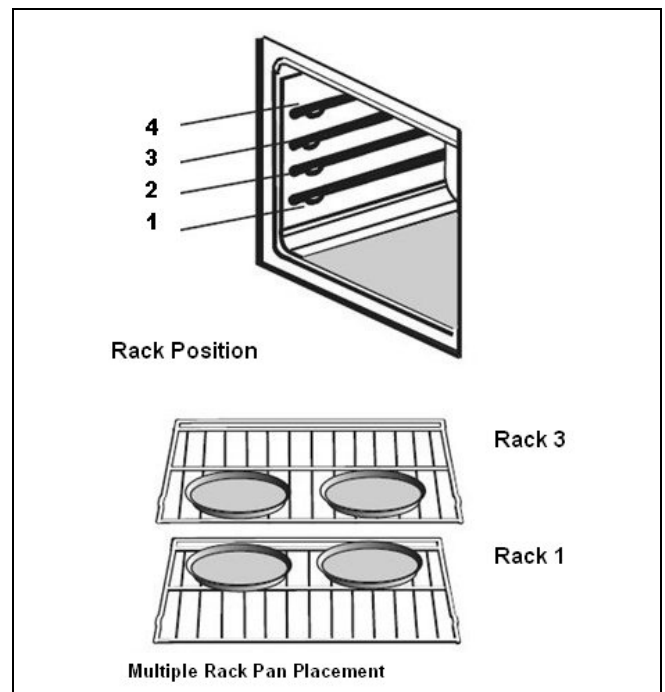


Figure 5

Quick and easy recipe tips:

Converting from standard

BAKE to CONVECTION BAKE:

- Reduce the temperature by 15 °C (25 °F).
- Use the same baking time as Bake mode if under 10 to 15 minutes.
- Foods with a baking time of less than 30 minutes should be checked for doneness 5 minutes earlier than in standard bake recipes.
- If food is baked for more than 40 to 45 minutes, bake time should be reduced by 25%.

Convection Bake Chart

Reduce standard recipe temperature by 15 °C (25 °F) for Convection Bake.
Temperatures have been reduced in this chart.

This chart is a guide.

Follow recipe or package directions and reduce temperatures appropriately.

| FOOD ITEM | RACK POSITION | TEMPERATURE °C (°F) (PREHEATED OVEN) | TIME (MIN) |
|---------------------------|---------------|---|------------|
| Cake | | | |
| Cupcakes | 2 | 160 (325) | 17-19 |
| Bundt Cake | 1 | 160 (325) | 37-43 |
| Angel Food | 1 | 160 (325) | 35-39 |
| Pie | | | |
| 2 crust, fresh, 9" | 2 | 175-205 (350-400) | 45-55 |
| 2 crust, frozen fruit, 9" | 2 | 175 (350) | 68-78 |
| Cookies | | | |
| Sugar | 2 | 160-175 (325-350) | 6-11 |
| Chocolate Chip | 2 | 160-175 (325-350) | 8-13 |
| Brownies | 2 | 160 (325) | 29-36 |
| Breads | | | |
| Yeast bread loaf, 9x5 | 2 | 175 (350) | 18-22 |
| Yeast rolls | 2 | 175-190 (350-375) | 12-15 |
| Biscuits | 2 | 175-190 (350-375) | 11-15 |
| Muffins | 2 | 205 (400) | 15-19 |
| Pizza | | | |
| Frozen | 2 | 190-220 (375-425) | 23-26 |
| Fresh | 2 | 205-220 (400-425) | 12-15 |

Defrost Tips and Techniques

- Use for defrosting of small pieces (bread, meat, fish fillet)
- No elements operate, only the fan is ON.
- Use only on second level.

Convection Roast Tips and Techniques

- Preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness on "END" temperature (see cooking chart).
- Double-check the internal temperature of meat/poultry by inserting meat thermometer into another position.
- When roasting a large roast or turkey, roasting pan may need to be rotated during roasting time. This will allow for more even cooking. Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.

Quick and easy recipe tips:

Converting from standard

BAKE to CONVECTION ROAST:

- Temperature does not have to be lowered.
 - Roasts, large cuts of meat and poultry generally take 10-20% less cooking time. Check doneness early.
 - Casseroles or pot roasts that are baked covered in CONVECTION ROAST will cook in about the same amount of time.
- The minimum safe temperature for stuffing in poultry is 75 °C (165 °F).
 - After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving.
 - While covered, roast temperatures increase by 3° to 6 °C (5° to 10 °F).

Convection Roast Chart

| MEATS | WEIGHT (lb) | OVEN TEMP. °C (°F) | RACK POSITION | TIME (min. per lb) | INTERNAL TEMP. °C (°F) |
|------------------------------------|-------------|--------------------|---------------|--------------------|---|
| Beef | | | | | |
| Rib Roast | 4-6 | 160 (325) | 2 | 24-30 27-33 | 63 (145) medium rare 71 (160) medium |
| Rib Eye Roast, (boneless) | 4-6 | 160 (325) | 2 | 22-30 27-33 | 63 (145) medium rare 71 (160) medium |
| Rump, Eye, Tip, Sirloin (boneless) | 3-6 | 160 (325) | 2 | 22-28 27-33 | 63 (145) medium rare 71 (160) medium |
| Tenderloin Roast | 2-3 | 220 (425) | 2 | 15-25 | 63 (145) medium rare |
| Pork | | | | | |
| Loin Roast (boneless or bone-in) | 5-8 | 175 (350) | 2 | 20-30 | 71 (160) medium |
| Shoulder | 3-6 | 175 (350) | 2 | 25-35 | 71 (160) medium |
| Poultry | | | | | |
| Chicken whole | 3-4 | 190 (375) | 2 | 18-21 | 82 (180) |
| Turkey, not stuffed | 12-15 | 160 (325) | 1 | 10-14 | 82 (180) |
| Turkey, not stuffed | 16-20 | 160 (325) | 1 | 9-11 | 82 (180) |
| Turkey, not stuffed | 21-25 | 160 (325) | 1 | 6-10 | 82 (180) |
| Turkey Breast | 3-8 | 160 (325) | 1 | 15-20 | 77 (170) |
| Comish Hen | 1-1 ½ | 175 (350) | 2 | 45-75 total | 82 (180) |
| Lamb | | | | | |
| Half Leg | 3-4 | 160 (325) | 2 | 25-30 30-35 | 71 (160) medium 77 (170) well |
| Whole Leg | 6-8 | 160 (325) | 1 | 25-30 30-35 | 71 (160) medium 77 (170) well |

Convection Grill Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Convection Grill mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection grill chart).

Convection Grill Chart

| FOOD AND THICKNESS | RACK POSITION | BROIL SETTING °C (°F) | INTERNAL TEMP. °C (°F) | TIME SIDE 1 (MIN.)* | TIME SIDE 2 (MIN.)* |
|---------------------------|---------------|-----------------------|------------------------|---------------------|---------------------|
| Beef | | | | | |
| Steak (1-½" or more) | | | | | |
| Medium rare | 2 | 235 (450) | 65 (145) | 12-14 | 11-13 |
| Medium | 2 | 235 (450) | 71 (160) | 15-17 | 13-15 |
| Well | 2 | 235 (450) | 77 (170) | 18-20 | 16-17 |
| Hamburgers (more than 1") | | | | | |
| Medium | 3 | 290 (550) | 71 (160) | 9-11 | 5-8 |
| Well | 3 | 290 (550) | 77 (170) | 11-13 | 8-10 |
| Poultry | | | | | |
| Chicken Quarters | 3 | 235 (450) | 82 (180) (thigh) | 16-18 | 14-16 |
| Chicken Breasts | 3 | 235 (450) | 77 (170) | 14-16 | 12-14 |
| Pork | | | | | |
| Pork Chops (1¼" or more) | 2 | 235 (450) | 71 (160) | 12-14 | 13-15 |
| Sausage - fresh | 3 | 235 (450) | 71 (160) | 4-6 | 3-5 |

* Grill and convection grill times are approximate and may vary slightly.

Grill Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Grill mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Meats may be brushed with cooking oil or butter to prevent sticking.
- Turn meats once halfway through the cooking time (see grill chart).

Grill Chart

| FOOD AND THICKNESS | RACK POSITION | BROIL SETTING | INTERNAL TEMP. °C (°F) | TIME SIDE 1(MIN.)* | TIME SIDE 2 (MIN.)* |
|-------------------------|---------------|---------------|---|--------------------|---------------------|
| Beef | | | | | |
| Steak (3/4"-1") | | | | | |
| Medium rare | 3 | 5 | 63 (145) | 5-7 | 4-6 |
| Medium | 3 | 5 | 71 (160) | 6-8 | 5-7 |
| Well | 3 | 5 | 77 (170) | 8-10 | 7-9 |
| Hamburgers (3/4"-1") | | | | | |
| Medium | 3 | 5 | 71 (160) | 7-9 | 5-7 |
| Well | 3 | 5 | 77 (170) | 8-10 | 7-9 |
| Poultry | | | | | |
| Breast (bone-in) | 3 | 3 | 77 (170) | 14-16 | 14-16 |
| Thigh (very well done) | 3 | 3 | 82 (180) | 28-30 | 13-15 |
| Pork | | | | | |
| Pork Chops (1") | 3 | 5 | 71 (160) | 7-9 | 5-7 |
| Sausage - fresh | 3 | 5 | 71 (160) | 5-7 | 3-5 |
| Ham Slice (1/2") | 3 | 5 | 71 (160) | 3-5 | 4-6 |
| Seafood | | | | | |
| Fish Filets, 1" | 3 | 4 | Cook until opaque & flakes easily with fork | 10-14 | Do not turn |
| Buttered | | | | | |
| Lamb | | | | | |
| Chops (1") | | | | | |
| Medium Rare | 3 | 5 | 63 (145) | 5-7 | 4-6 |
| Medium | 3 | 5 | 71 (160) | 6-8 | 5-7 |
| Well | 3 | 5 | 77 (170) | 8-10 | 7-9 |
| Bread | | | | | |
| Garlic Bread, 1" slices | 4 | 5 | | 2-2,30 | |
| Garlic Bread, 1" slices | 3 | 5 | | 4-6 | |

* Grill and convection grill times are approximate and may vary slightly

Special Features

The Special Features function can be used to select the following special oven features:

1. SAB => SABBATH MODE
(for religious faiths with "no work" requirements on the Sabbath)
2. OFS => OVEN OFFSET
(used to calibrate the oven temperature)
3. dEG => °UNIT
(used to select Fahrenheit or Centigrade)
4. Hr => CLOCK FORMAT
(used to set the time of day format as 12 am/pm or 24 hr).

To select special features, follow the steps below:

Touch and hold CLOCK and TIMER for at least 3 seconds.
Clock time disappears and the following display is shown.



1. Press the INC or the DEC key to scroll all available options until the desired one is found.
2. Press CLOCK key to enter the change mode.
3. The value will blink, change it by means of INC or DEC keys.
In a double oven it's possible to set a different offset in each cavity.
Select the cavity with UPPER/LOWER key.



4. Hold the CLOCK key to confirm and go back to the clock original screen.

Sabbath Mode Instruction

Enter the user option menu holding CLOCK and TIMER keys at the same time.

Scroll the option list in the red digits field (dEG, OFF, Hr, Sab), by pressing INC/DEC, until Sabbath item is found.



1. Press CLOCK to enter edit mode: the selected item switches to the digits on the left and its status in the red digits field starts blinking.



2. Press again INC/DEC keys to set Sabbath mode ON or OFF (Default=OFF).
Press CLOCK to confirm and come back to the option list. Hold CLOCK key for 3 seconds to quit the selection menu and go back to normal operations.
3. Once Sabbath mode is set, only BAKE and OFF positions are available in the cooking mode selector. Move the selector to BAKE. Sabbath mode is active. In a double oven, the upper/lower cavity indications are still available. Both boxes are on if both cavities are working.



- Oven lights status cannot be changed during Sabbath time.
- The cooling fan must run in Sabbath mode.
- Preheat lights are inhibited during Sabbath mode.
- The buzzer must always be silent, regardless of any fault, end of activity, etc.
- Maximum allowed cooking time must be 72 hours.
- The user is allowed to stop the oven manually, also during Sabbath, moving the cooking mode selector to OFF position.

Care & Cleaning

The ovens feature a pyrolytic self-cleaning function that eliminates the difficult and time consuming manual scrubbing of the oven interior. During self-cleaning the oven uses very high temperature [approx. 470 °C (885 °F)] to burn away soil and grease. The fumes produced during this function of the oven are then filtered and expelled. You will note however, that a powder ash residue will be left on the bottom of the oven after completion of self-cleaning. Once the oven has cooled sufficiently the residue may be removed using a damp cloth or sponge. See the instructions on use of the self-clean (pyrolytic) function on page 24.

WARNING!

Make sure all controls are OFF and the oven is cool before cleaning. Failure to do so can result in burns or electrical shock.

For parts of the oven other than the oven cavity the following cleaning methods are recommended:

- **Control Panel** - Use warm soapy water or spray glass cleaner to clean the control panel. With a soft cloth or sponge wash, rinse and dry the control panel thoroughly. DO NOT use abrasive cleaners or steel wool pads. These will damage the surface.
- **Stainless Steel** - To clean, use a standard cleaner designed for stainless steel. We recommend Stainless Steel Liquid Cleaner CSSL or Stainless Steel Pump Pack Cleaner CSSPP.
- **Front of Oven Door(s) and Handle(s)** - Use warm, soapy water or spray glass cleaner to clean the glass door surface. With a soft cloth or sponge, rinse and dry the door front(s) and handle(s) thoroughly. DO NOT use abrasive cleaners or steel wool pads. These will damage the surface.
- **Grill Pan and Rack(s)** - Use warm soapy water. With a steel wool pad wash, rinse and thoroughly dry the pan and/or rack(s). DO NOT clean the grill pans or racks by leaving them in the oven when running the Self-Clean function.
- **Frame Outside Door Gasket Area** - Make sure oven is cool, then use warm soapy water. With a non-abrasive plastic scrubbing pad, clean the frame surface outside the door gasket area. This area must be cleaned by hand because the area outside the gasket does not get hot enough to burn off the soil (see Figure 6).
- **Door Outside Gasket Area** - Make sure oven is cool, then use warm soapy water. With a non-abrasive, plastic scrubbing pad clean the area outside the door gasket area. This area must be cleaned by hand because the area outside the gasket does not get hot enough to burn off the soil (see Figure 6).

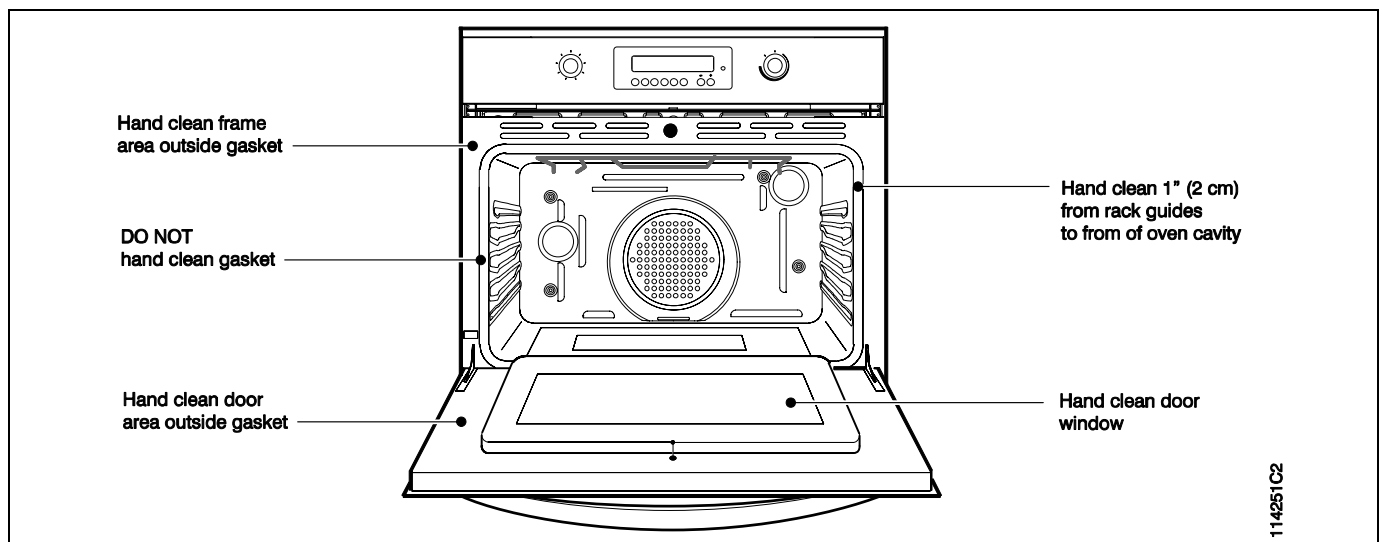


Figure 6

Self-Cleaning Function

- Only one oven at a time can be set to Self-Clean.
- It is common to see smoke and/or an occasional flame-up during the Self-Clean cycle, depending on the content and amount of soil remaining in the oven.
If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- The door latch is automatically activated after selecting the Self-Clean cycle.
The door lock symbol will appear in the display.
This ensures that the door cannot be opened while the oven interior is at clean temperatures.
- The oven light does not operate during this mode.
- During Self-Clean, the kitchen should be well ventilated to help eliminate odors associated with Self-Clean.
Odors will lessen with use.
- Three hours is the preset length of cleaning.
- The mode automatically stops at the end of the clean hours.
- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.

Preparing the Oven for Self-Clean

1. Remove all utensils and bakeware.
2. Remove oven racks. If oven racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish.
See Care & Cleaning for proper care, see page 23.
3. Wipe up any soft soil spills and grease with paper towels.
Excess grease will cause flames and smoke inside the oven during self-cleaning.
4. Review illustration below.
Some areas of the oven must be cleaned by hand before the cycle begins.
They do not get hot enough during the cleaning cycle for soil to burn away.

Use a soapy sponge or plastic scrubber. Hand-clean the oven door edge, oven front frame and up to 1-½ " (2-3 cm) inside the frame with detergent and hot water. Do not rub the gasket on oven. Hand clean the oven door window.
Rinse all areas thoroughly then dry.

5. Be sure oven interior lights are turned off and the light bulbs and lens covers are in place.
See Page 27.

Setting the Self-Clean Mode

To Set the Self-Clean Mode

1. Press UPPER/LOWER key to select the cavity to be cleaned, if the oven is a double.
2. Rotate both knobs into the clean position.
3. CLEAN & TIME appear.
4. The number of cleaning hours is displayed automatically, standard cleaning time is 3 hours.
5. At the end of the programmed cleaning time, the oven will automatically turn off.
6. To stop the cleaning mode at any moment, move one of the two knobs from the cleaning position.

Do not attempt to open the door while the door is locked. The lock symbol will flash until the motor stops. When the lock symbol is displayed, the door cannot be opened.

Check that the door has been locked and will not open before starting the Self-Clean mode.

If door does not lock, rotate the cooking mode knob into the OFF position and do not start self-clean; phone for service.

If the door is in the open position when this mode is selected, the lock symbol will flash until the door is closed. The latch doesn't move.

To Change the Cleaning Time

1. To change the setting from 3 hours, select either 2 hours for light soil or 4 hours for heavy soil immediately before starting.
2. To change the hours, touch the COOK TIME key.
3. The number of hours for cleaning will flash.
4. Use INC or DEC buttons to change the number of hours.

5. To change the minutes, touch the COOK TIME key.
6. The number of minutes for cleaning will flash.
7. Use INC or DEC buttons to change the number of minutes. Hold the key to change by 10 minutes.

Press COOK TIME or wait a few seconds to confirm the new value.

To Delay the Start of Cleaning

1. Follow steps 1 through 7 above.
2. Touch the STOP TIME key and the hour to stop will begin flashing.
3. Use INC or DEC buttons to change the stop hour.
4. To change the minutes, touch the STOP TIME key.
5. The minutes to stop cleaning will flash.
6. Use INC or DEC buttons to change the minutes. Hold the key to change by 10 minutes.
7. Press STOP TIME or wait a few seconds to confirm the new value.
8. Oven door will lock and display shows DELAY.
9. When the delay time ends, cleaning will start.
10. At the end of the programmed cleaning time, the oven will automatically turn off.
11. END will appear on the display, CLEAN & TIME will flash until any time key is touched or the knob is moved to the OFF position.

TO CHECK CLEAN TIME OR STOP TIME during a delayed clean, simply press COOK TIME or STOP TIME buttons.



Do-it-Yourself Maintenance Oven Door Removal

WARNING!

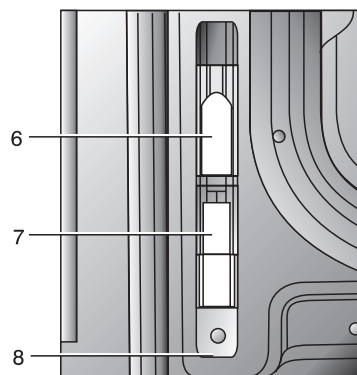
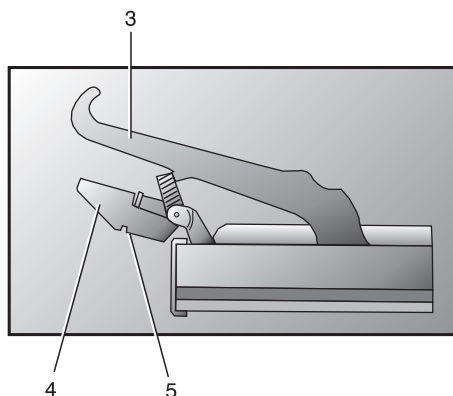
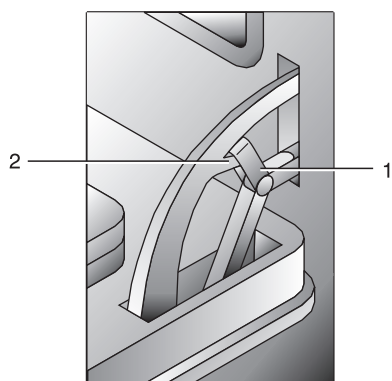
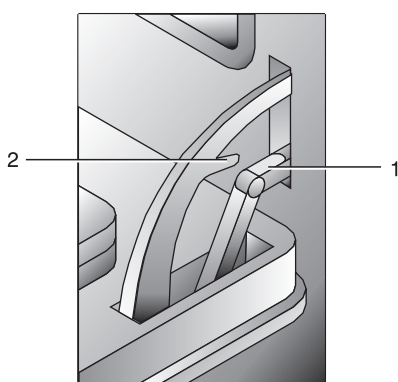
- Make sure oven is cool and power to the oven has been turned off before removing the door.
Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile.
Use both hands to remove the oven door.
The door front is glass.
Handle carefully to avoid breakage.
- Grasp only the sides of the oven door.
Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

To Remove Door

1. Open the door completely.
2. Lift up the hinge bracket (1) into the slot (2).
3. Hold the door firmly on both sides using both hands and close the door.
4. Hold firmly; the door is heavy.
5. Place the door in a convenient location.

To Replace Door

1. Insert the upper arms (3) of both hinges into the upper slots (6) and the lower arms (4) into the lower slots (7). The recesses (5) must hook on the lips (8).
2. Move the hinge brackets (1) back down into position.
3. Close and open the door slowly to assure that it is correctly and securely in place.



114270

Figure 7

Replacing an Oven Light

75 cm models

- Each oven is equipped with two halogen lights located in the back wall of the oven.
- The lights are switched on when the door is opened or when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF-CLEAN.
- Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place. See Figure 8A.
- Light bulb replacement is considered to be a routine maintenance item.

60 cm models

- Each oven is equipped with one incandescent halogen lights located in the back wall of the oven.
- The light is switched on when the oven is in a cooking cycle.
- The oven lights are not illuminated during SELF-CLEAN.
- Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place. See Figure 8B.
- Light bulb replacement is considered to be a routine maintenance item.

To Replace a Light Bulb

NOTE: On oven with 120 V Halogen lamps, always check that both lamps have failed before replacement.

1. Read WARNING on this page.
2. Turn off power at the main power supply (fuse or breaker box).
3. In convection ovens, remove the fan cover by unscrewing the four screws.
4. Remove the lens by unscrewing it.
5. Remove the light bulb from its socket by pulling it.
6. Replace the bulb with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
7. Use one with the same Volt and Watt.
8. Screw the lens back on.
9. Replace the fan cover if it is provided with the oven model.

Turn power back on at the main power supply (fuse or breaker box).

WARNING!

- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

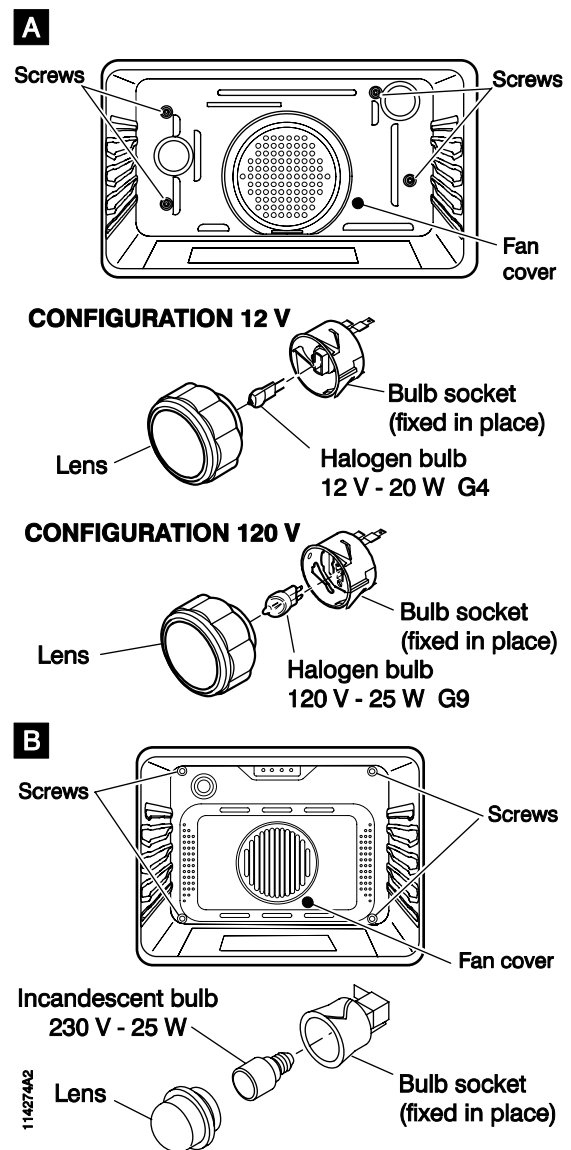


Figure 8

Solving Baking Problems

With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven.

Check the chart below for causes of the most common problems.

Since the size, shape and material of baking utensils directly affect the baking results, the best

solution may be to replace old baking utensils that have darkened and warped with age and use.

Check the Baking Charts from page 16 to 21 for the correct rack position and baking time.

| Baking Problem | Cause |
|---|--|
| Food browns unevenly | <ul style="list-style-type: none">• Oven not preheated• Aluminum foil on oven rack or oven bottom• Baking utensil too large for recipe• Pans touching each other or oven walls |
| Food too brown on bottom | <ul style="list-style-type: none">• Oven not preheated• Using glass, dull or darkened metal pans• Incorrect rack position• Pans touching each other or oven walls |
| Food is dry or has shrunk excessively | <ul style="list-style-type: none">• Oven temperature too high• Baking time too long• Oven door opened frequently• Pan size too large |
| Food is baking or roasting too slowly | <ul style="list-style-type: none">• Oven temperature too low• Oven not preheated• Oven door opened frequently• Tightly sealed with aluminum foil• Pan size too small |
| Pie crusts do not brown on bottom or have soggy crust | <ul style="list-style-type: none">• Baking time not long enough• Using shiny steel pans• Incorrect rack position• Oven temperature is too low |
| Cakes pale, flat and may not be done inside | <ul style="list-style-type: none">• Oven temperature too low• Incorrect baking time• Cake tested too soon• Oven door opened too often• Pan size may be too large |
| Cakes high in middle with crack on top | <ul style="list-style-type: none">• Baking temperature too high• Baking time too long• Pans touching each other or oven walls• Incorrect rack position• Pan size too small |
| Pie crust edges too brown | <ul style="list-style-type: none">• Oven temperature too high• Edges of crust too thin |

Solving Operational Problems

Before calling for service, check the following to avoid unnecessary service charges.

Table 2

| Oven Problem | Problem Solving Steps |
|--|---|
| F03 or F04 Error appear in the display window. | A problem with latch mechanism occurred. Remove power and turn it back on again after a few seconds. The oven should run a latch auto-test. If condition persists, note the code number and call an authorized service. |
| F12 Error appear in the display window. | Let the oven ports cool down. |
| F13 Error appear in the display window. | Operate correctly with the meat probe. |
| Other F__ Error appear in the display window. | Remove power and turn it back on again after a few seconds. If condition persists, note the code number and call an authorized service. |
| Cooling fan continues to run after oven is turned off | The fan turns off automatically when the oven temperature have cooled sufficiently. |
| Oven door is locked and will not release, even after cooling | Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable. |
| Oven is not heating | Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected. |
| Oven is not cooking evenly | Check oven calibration. Adjust calibration if necessary. See To Set Temperature, Page 13. Refer to cook charts for recommended rack position. Always reduce recipe temperature by 15 °C (25 °F) when baking with Convention Bake mode. |
| Oven temperature is too hot or too cold | The oven thermostat needs adjustment. See Calibrating Oven Temperature, Page 13. |
| Oven light is not working properly | Replace or reinsert the light bulb if loose or defective. See Page 27. Touching the bulb with fingers may cause the bulb to burn out. |
| Oven light stays on | Check for obstruction in oven door. Check to see if hinge is bent. |
| Cannot remove lens cover on light | There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover. |
| Oven will not Self-Clean properly | Allow the oven to cool before running Self-Clean. Always wipe out loose soils or heavy spill-over before running Self-Clean. If oven is badly soiled, set oven for a four-hour Self-Clean. See Preparing the Oven to Self-Clean, Page 24. |
| Clock and timer are not working properly | Make sure there is proper electrical power to the oven. See the Clock and Timer sections on Page 12. |
| Excessive moisture | When using Bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (this is one of the advantages of convection). |
| Porcelain chips | When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain. |

Assistance or Service

If after reviewing Table 2 you decide that you do require service for your oven contact your nearest.

Do not attempt to repair the appliance yourself.
Any work performed by unauthorised personnel may void the warranty.

You will find the model number and serial number information on the rating plate located on the frame, to the left of the oven opening (upper cavity for double oven).

Installation Introduction

Please read these instructions COMPLETELY AND CAREFULLY.

They will save you time and effort and help to ensure optimum oven performance.

Be sure to observe all WARNINGS.

These installation instructions are intended for use by a qualified installer.

In addition to these instructions the oven must be installed in compliance with the current Australian Standard.

Tools You Will Need

The following tools are needed to install your new oven:

- Tape measure and straightedge or ruler
- Pencil
- Phillips screwdriver
- Level
- Wire cutters and wire stripper
- 1" hole saw
- Hand or saber saw.

Power Requirements

The oven must be supplied with the proper voltage and frequency. The oven is manufactured to be connected to a three wire, single phase, 230-240 VAC, 50 Hz electrical supply.

The oven must be supplied with copper wires ONLY.

A qualified electrician must perform the electrical wiring and hook-up of your oven.

After installation is complete have the electrician show you where the main disconnection is and which of the circuit breakers/fuses are for the oven.

Choosing Oven Location

Carefully select the location where the oven will be placed.

The oven should be located for convenient use in the kitchen, but away from strong drafts.

Strong drafts may be caused by open doors or windows, or by heating and/or air conditioning vents or fans.

Make sure that electrical power can be provided to the location selected.

Steps For Installation

The following pages provide the necessary information for proper installation of the oven arranged as follows:

- Technical Data
- Installation Cutout Dimensions, Required Clearances and Mounting instructions for:
 - Wall Installation, Single Oven
 - Wall Installation, Double Oven
- Electrical Supply and Wiring Requirements
- Electrical Connections for 3-Wire Circuit.
- Final Checklist.

Technical Data

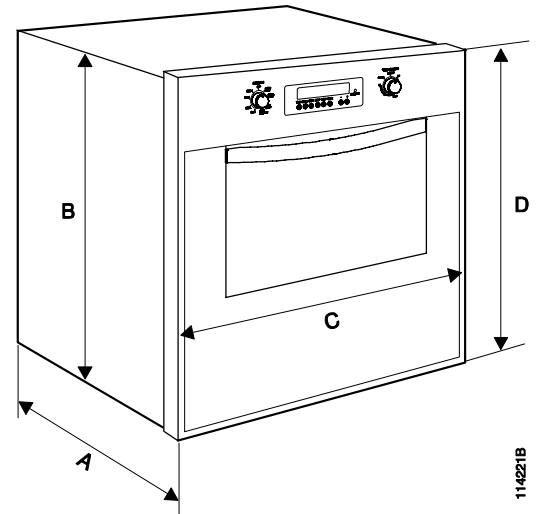
Single Oven

For cutout dimensions see pages 32 and 33.

Preparing Location

| Single Oven Model | Electrical Ratings and Maximum Nominal Connected Load | | | |
|-------------------|---|-------|--------|------|
| | Volt | Hertz | Ampere | Watt |
| 75 cm | 230-240 | 50 | 15.5 | 3660 |
| 60 cm | 230-240 | 50 | 10.6 | 2600 |

| Single Oven Model | Overall dimensions (mm) | | | |
|-------------------|-------------------------|-----|-----|-----|
| | A | B | C | D |
| 75 cm | 561 to glass | 579 | 745 | 590 |
| 60 cm | 561 to glass | 579 | 595 | 590 |



Double Oven

For cutout dimensions see see pages 32 and 33.

Preparing Location

| Double Oven Model | Electrical Ratings and Maximum Nominal Connected Load | | | |
|-------------------|---|-------|--------|------|
| | Volt | Hertz | Ampere | Watt |
| 75 cm | 230-240 | 50 | 30.5 | 7200 |

| Double Oven Model | Overall dimensions (mm) | | | |
|-------------------|-------------------------|------|-----|------|
| | A | B | C | D |
| 75 cm | 561 to glass | 1210 | 745 | 1220 |

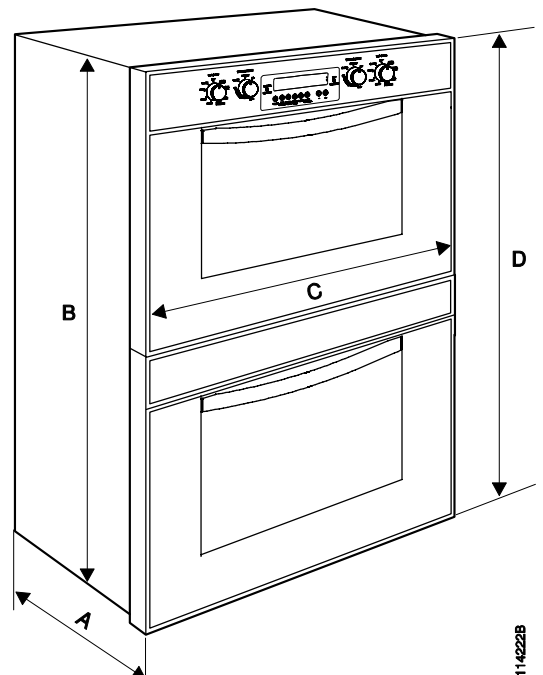


Table 3

Wall Installation, Single Oven

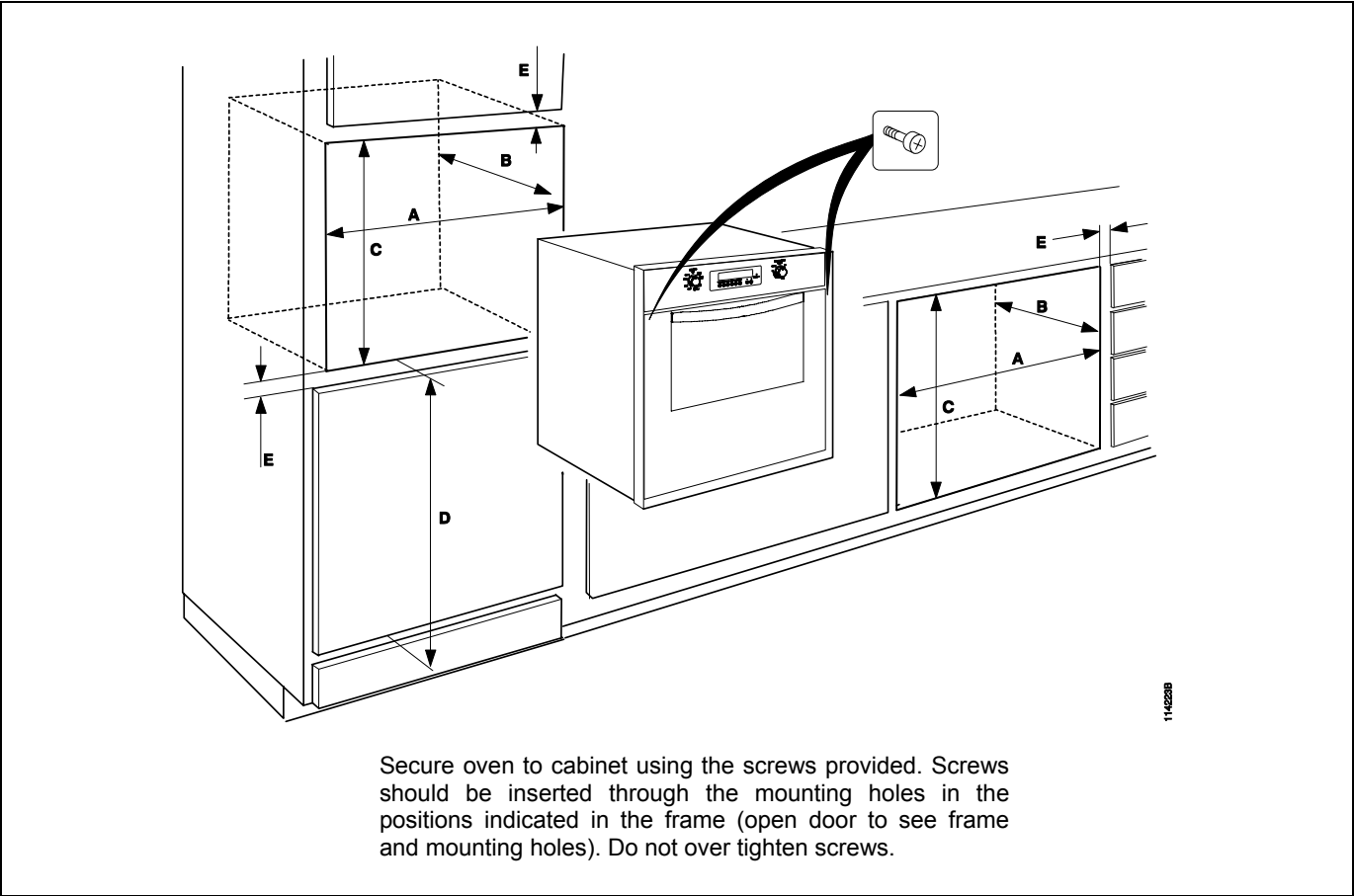


Figure 9

Note:

- 1. Do not slide oven across floor. Damage to floor covering or floor could result.
- 2. The oven support surface must be a minimum 19 mm thick plywood platform, solid, level and flush with the bottom of the cabinet cutout.
- 3. Use extreme caution when moving or installing the oven. It is very heavy.
- 4. Be very careful when moving or installing the oven to avoid damage to the oven frame or damage to the cabinets.
- 5. Be sure to level oven. An oven that is not level may provide poor or inconsistent baking results.
- 6. Be careful when placing oven. DO NOT pinch the wiring between the oven back or wall and the inner cabinet wall or floor.

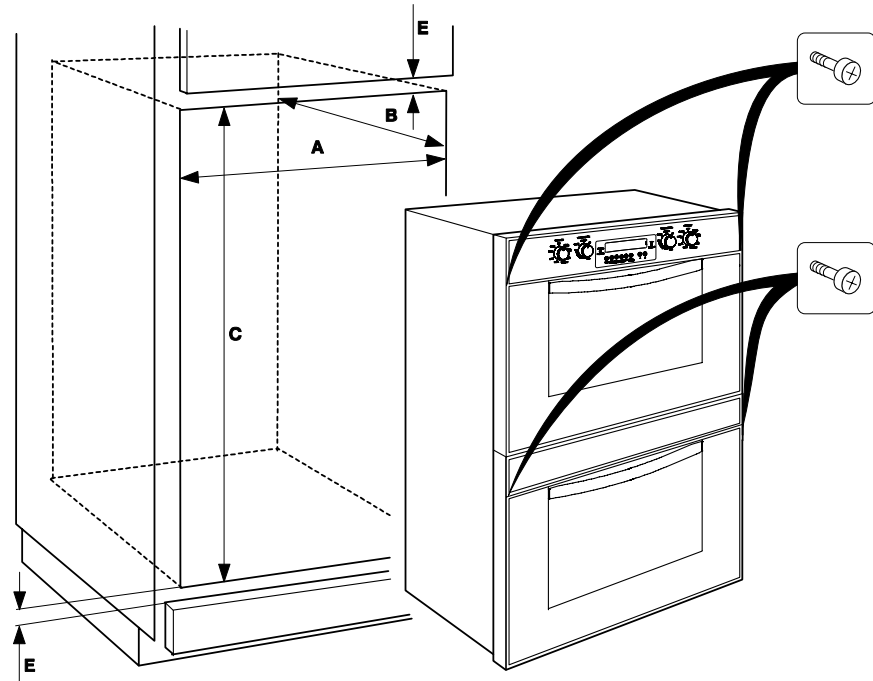
WARNING!

Securely fasten oven to cabinet using the screws provided. Failure to do so could result in oven moving or tipping during use and causing damage to the oven or cabinets or personal injury.

See Figure 9

| Ltr. | DESCRIPTION | DIMENSION (mm) |
|------|---------------------------|----------------|
| A | Cut-out Width (Single 60) | 560 |
| | Cut-out Width (Single 75) | 710 |
| B | Cut-out Depth | 550 |
| C | Cut-out Height | 585 |
| D | Floor Bottom of Cut-out | 865 |
| E | Bottom Minimum Space | 13 |

Wall Installation, Double Oven



Secure oven to cabinet using the screws provided. Screws should be inserted through the mounting holes in the positions indicated in the frame (open door to see frame and mounting holes). Do not over tighten screws.

Figure 10

Note:

1. Do not slide oven across floor. Damage to floor covering or floor could result.
2. The oven support surface must be a minimum 19 mm thick plywood platform, solid, level and flush with the bottom of the cabinet cutout.
3. Use extreme caution when moving or installing the oven. It is very heavy.
4. Be very careful when moving or installing the oven to avoid damage to the oven frame or damage to the cabinets.
5. Be sure to level oven. An oven that is not level may provide poor or inconsistent baking results.
6. Be careful when placing oven. DO NOT pinch the wiring between the oven back or wall and the inner cabinet wall or floor.

WARNING!

Securely fasten oven to cabinet using the screws provided. Failure to do so could result in oven moving or tipping during use and causing damage to the oven or cabinets or personal injury.

See Figure 10.

| Ltr. | DESCRIPTION | DIMENSION (mm) |
|------|------------------------|----------------|
| A | Cut-out Width | 710 |
| B | Cut-out Depth | 550 |
| C | Cut-out Height | 1215 |
| D | -- | -- |
| E | Bottom Minimum Spacing | 13 |

Electrical Supply

Before installing the oven have a qualified electrician verify that your home is provided with adequate electrical service and that the addition of the oven will not overload the circuit on which it is to be installed. A separate three-wire single phase, 230-240 V, 50 Hz circuit is required.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

WARNING!

ELECTRICAL SHOCK HAZARD

- The electrical power to the oven circuit must be shut off while line connections are being made.
- Do not use an extension cord with this appliance.
- Electrical ground is required on this appliance. The free end of the yellow/green wire (the ground wire) must be connected to a suitable ground. This wire must remain grounded to the oven.
- A qualified electrician must install the appliance.
- The oven must be earthed in accordance with the current Australian Standard.
- The oven must be connected to the mains through a multipole circuit breaker with a contact-to-contact gap of a least 3 mm, marking sure that the earth wire is not disconnected.

Failure to follow these instructions could result in serious injury or death.

Wiring Requirements

Before making connections make sure the power is off and read and observe the following:

- A separate three-wire, single phase, 230-240 V, 50 Hz. circuit is required for the oven.
- The oven must be connected with **COPPER WIRE ONLY**.
- The oven must be installed to conform with the current Australian Standard.
- Wire size (**COPPER WIRE ONLY**) and connections must be suitable for the rating of the appliance per the current Australian Standard.

Connecting The Oven To The Mains

For connecting use a flexible rubber cable of the H05V2V2-F type (3x1.5 mm² min for single oven, 3x4 mm² min for double oven) remembering to make it long enough to allow the oven to be removed from its housing unit when maintenance work is required. To connect the cable to the oven proceed as follows (see fig. 11):

1. Remove the lid (1) by unfastening the three screws (2). Unfasten the two screws (3) for the cable holder and feed the cable through the opening immediately below the cover.
2. Remove about 12 cm of the outside insulation from the cable and shorten the two active wires (live and neutral) to 6 cm, leaving long the one to be connected to the main earth terminal on the terminal block; remove about 1 cm of the main insulation from the three wires and connect them correctly to the terminal block, remembering to respect the polarities.
3. Tighten the two screws (3) of the cable holder and put the lid (1) back on with the three screws (2).

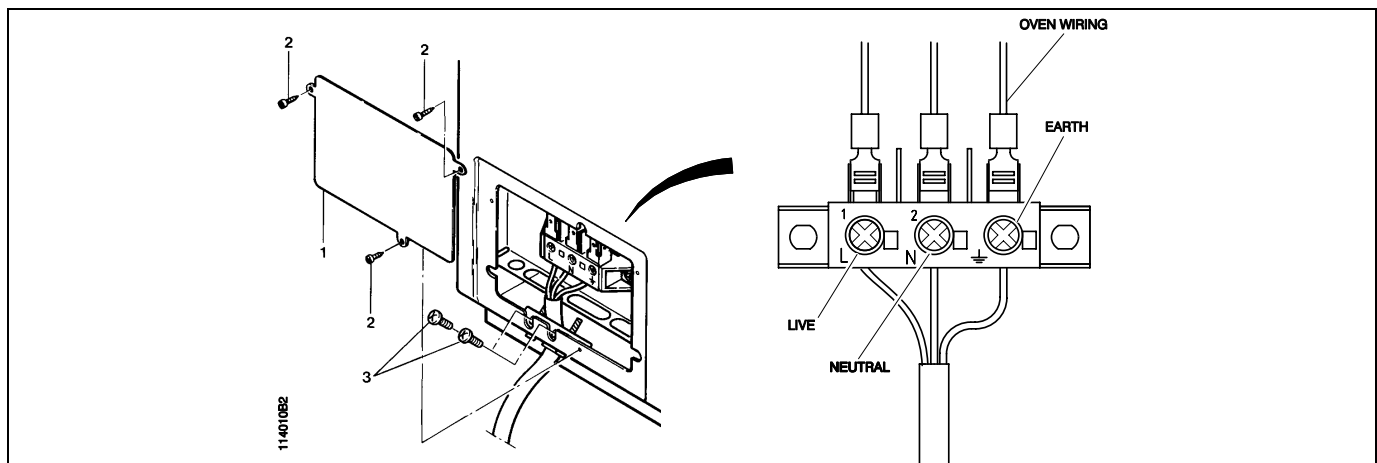


Figure 11

Final Check List

To prevent improper connections leading to damage of electrical components and so voiding the warranty, the following steps must be performed:

1. Check the electrical requirements and make sure you have the correct electrical supply and that the oven is properly grounded.
2. Make sure all control knobs are in the off position.
3. Turn on the power supply to the oven.
4. Check power at the junction box wires using a voltmeter having a range of 0-250 VAC. You should find that the voltage reading between the brown and black wires should be 220 to 240 V.
5. Set the clock by following these steps:
 - Press [CLOCK] key.
 - Press [+] (INC) or [-] (DEC) keys to set hours.
 - Press [CLOCK] key again to change minutes.
 - Press [+] (INC) or [-] (DEC) keys to set minutes, hold to change by ten (10) minutes step.
 - Press [CLOCK] key or wait for a few seconds.

Clock is now set.

6. Test the bake mode by following this step:
 - Move cooking mode knob to "BAKE" position.
 - Cooling fan, oven lights, preheat led will turn on.
 - A beep is sounded when the oven reaches the preset 175 °C and the preheat light turn off.
 - Move the knob back to "OFF" position to stop cooking.
7. To check the other oven functions refer to the previous pages.
8. If the oven is working properly turn the selector knob(s) and the Temperature Control knob(s) to their off positions.

LEAVE THIS MANUAL WITH THE OWNER.

