



ARTUSI

THE ART OF LIVING

**BUILT-IN OVENS
OPERATION MANUAL**



Congratulations, you are now the proud owner of an ARTUSI cooking appliance. Thank you for purchasing ARTUSI and welcome to the ARTUSI Family.

This instruction manual has been specially created to inform you of the full range of features your ARTUSI appliance has to offer and serves as an introduction to getting the very best out of your ARTUSI appliance.

We present detailed information on each of the features your ARTUSI appliance consists of. Once you have read this section you will be able to choose the most appropriate settings for your appliance when cooking different types of food.

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your appliance. KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.

TO REGISTER YOUR PRODUCT WITH ARTUSI, PLEASE FILL OUT THE WARRANTY CARD AT THE END OF THIS BOOKLET AND POST IT TO: REPLY PAID 83617
LEICHHARDT NSW 2040

TABLE OF CONTENTS	PAGE
1 - Safety instructions	2
2 - Installation of the oven	4
Electricals	4
3 - Connection to the electrical power mains	6
4 - Instructions for use	7
The first time you use the oven	7
Oven Racks	7
5 - Removable Guides	8
6 - Electronic control	9
Control panel description	9
Programming time functions	10
Setting the time of day	10
Setting the minute minder	10
3 Tone Buzzer Setting	10
Temperature & Time Format	10
7 - Cooking with the Convection Oven	12
Advantages of Convection Cooking	12
8 - Oven Modes	13
9 - Cooking functions	14
10 - Quick Tips	15
Convection Cooking	15
Advantages of Convection Cooking	15
11 - Setting an oven function manually	16
Setting an automatic oven function	16
12 - Convection Bake Tips and Techniques	17
Convection Bake Chart	18
13 - Bake Tips and Techniques	19
General Guidelines	19
Bake Chart	19
14 - Convection Broil Tips and Techniques	20
Convection Broil Chart	20

TABLE OF CONTENTS	PAGE
15 - Broil Tips and Techniques	21
Broil Chart	21
16 - Convection Roast Tips and Techniques	22
Convection Roast Chart	22
17 - Dehydrate Tips and Techniques	23
Dehydrate Chart	23
18 - Oven Care and Cleaning	24
Self-Cleaning the Oven	24
Preparing the Oven for Self-Cleaning	24
19 - Setting the Self-Cleaning Mode	25
Pyrolyse (Self-Clean)	25
20 - Sabbath Mode & Meat Probe Function	26
Sabbath Mode	26
Meat Probe Function if present	26
21 - General Oven Care	27
How to Use the Cleaning Chart	27
Cleaning Chart	27
22 - Oven Finishes / Cleaning Methods	28
23 - Replacing an Oven Light	29
To Replace a Light Bulb	29
24 - Solving Baking Problems	30
25 - Solving Operational Problems	31
26 - Guidance temperature an time schedule for cooking	32
27 - Removing the "FULL GLASS" panoramic door	33
Removing the oven door	33
28 - How to remove the inner glass of the "FULL GLASS" panoramic door	34
29 - Replacement of the oven light	35



At the end of the product life cycle, the products equipped with electronics, which have not gone through a selection process, are potentially dangerous for the environment and for human health due to the presence of dangerous materials. This appliance cannot be thrown in the domestic waste at the end of its life cycle. Therefore it must be delivered to an authorised waste collecting center to make it safe and to recycle its parts in order to respect the environment.

Safety Warnings

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**
- **WARNING - Accessible parts will become hot when in use.**
Young children should be kept away.
- **Do not use a steam cleaner to clean this appliance**
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass**
- **This oven must not be installed behind a decorative door in order to avoid overheating**
- **If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.**
- **Excess spillage must be removed before starting the pyrolytic cleaning function**
- During the pyrolytic cleaning function, please note that outside surfaces may become hotter than usual. Please ensure children are kept away
- This oven is not intended to be used onboard ships or other vessels

- **Do not disassemble any parts prior to having disconnected the oven from the mains.**
- **Do not use the appliance if any part is broken (for example a glass). Disconnect it from the mains and call service.**
- Before using the oven, it is recommended to make it operate at no-load at the maximum temperature for an hour to eliminate the insulating material odour.
- In all models, leave the door closed when the grill is used.
- The cooling fan may remain in operation so long as the oven is hot, even after it has been switched off.
- **During the use the appliance becomes very hot; don't touch the heating elements inside the oven.**
- **During the oven operation, the front is heated as well; consequently keep children clear of the oven, specially during self-cleaning.**
- Parents and adults should pay particular attention when using the product in presence of children.
- Children should be overseen so as to ensure that they don't play with the equipment.
- This appliance is not intended for use by persons (included children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- In order to avoid damage to the oven enamel coat, do not cover the oven muffle sole with any item (e.g. aluminum foil, pans and the likes).
- Use only the meat probe supplied with the appliance.

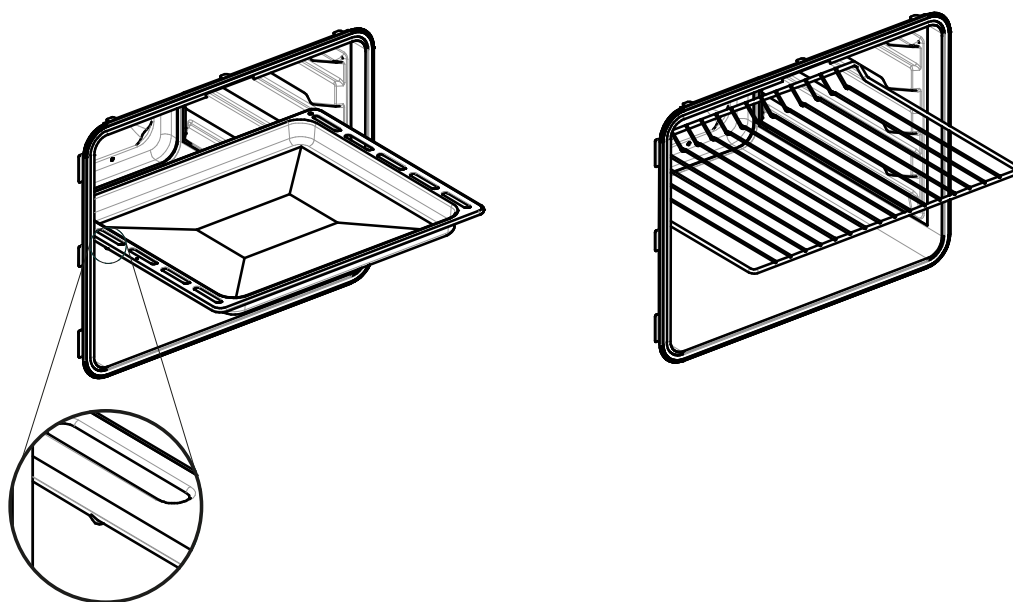


IMPORTANT

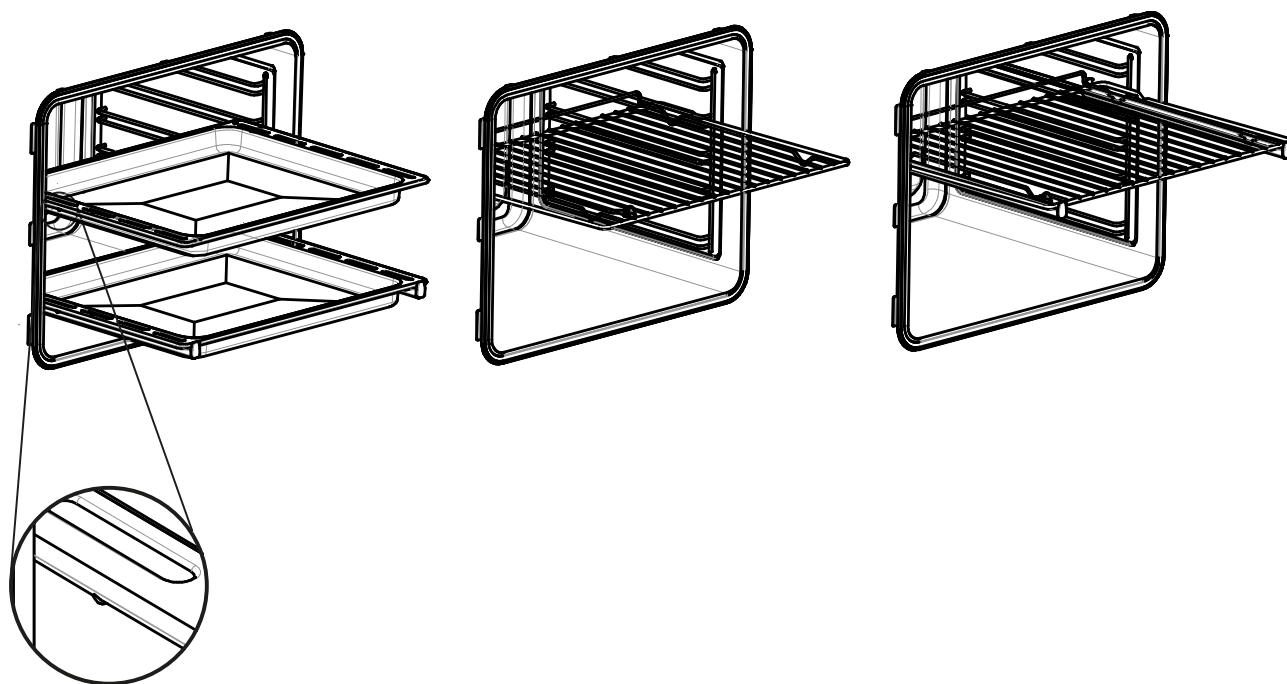
The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts.

Refer to the figures below for the correct placement of the grills

EMBOSED GUIDES



REMOVABLE GUIDES



To install the oven into the kitchen a cutout should be made in accordance with the dimensions shown in Fig. 1.

The apparatus is to be fastened to the top by means of the two screws provided in the kit through the holes made on the oven uprights.

The cabinet in which the apparatus is installed shall be open on the back side to ensure a sufficient air circulation and prevent overheating.

Leave a gap of at least 200 cm² (see Fig. 1) for air circulation if the oven is installed in a column; this is not necessary if the oven is installed under the work top.



WARNING

As the apparatus is to be fitted in your kitchen furniture, make sure that all surfaces in contact with the oven can resist a temperature of approx 90°C.

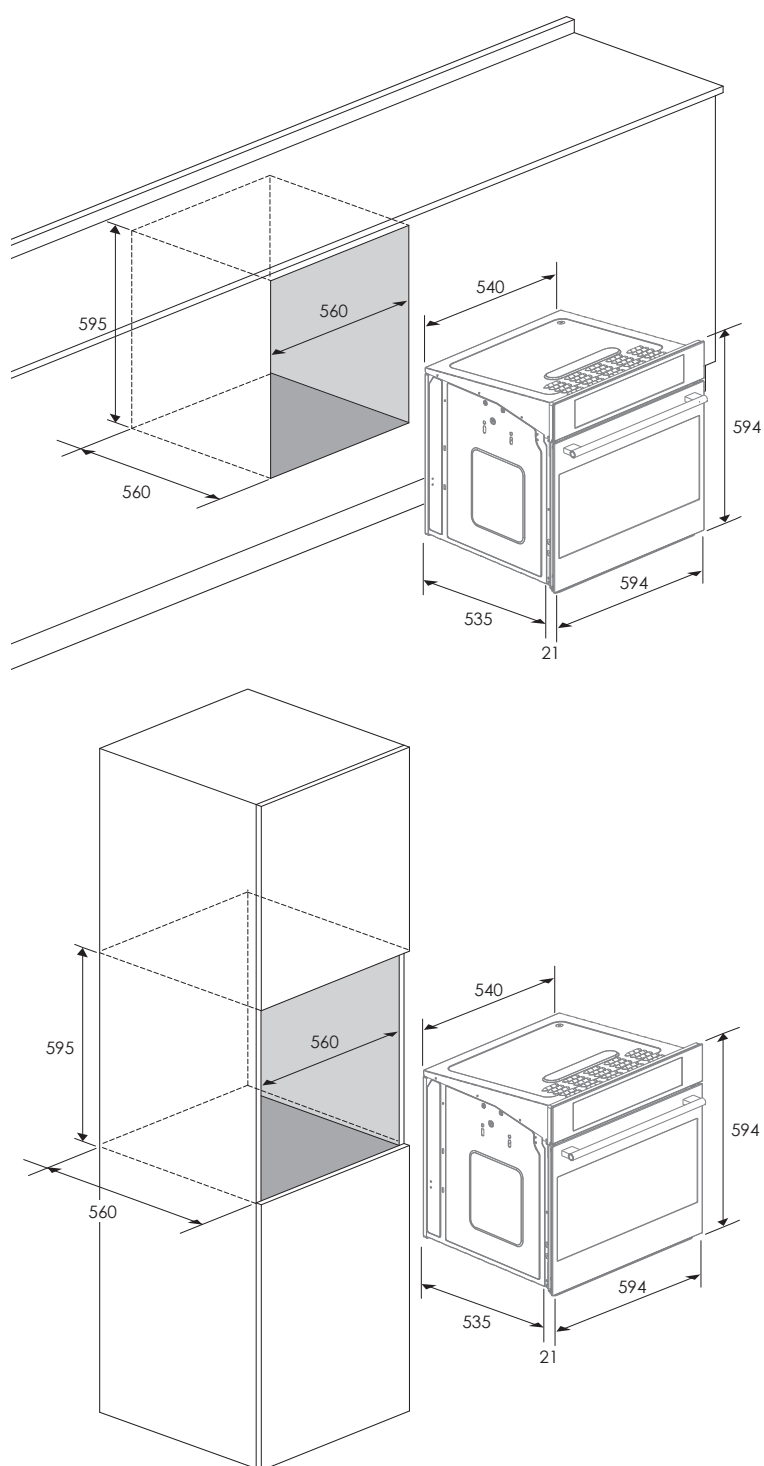
Electricals

Absorbed power:	
oven top element:	1200+1000W 230V - 1200+1000W 240V
oven bottom element:	1100W 230V - 1100W 240V
round element (hot air):	2300W 230V - 2300W 240V (on some models)
roasting jack motor:	4 W (on some models)
lamp:	25 W
hot air fan motor:	25 W
cooling fan motor:	25 W
Maximum absorbed power:	
(see data plate)	
Supply voltage:	
(see data plate)	

NOTE:

This appliance is in compliance with following European directives: 2006/95/CE (LVD), 2004/108/CE (EMC), 2011/65/CE (RoHS), 2012/19/UE (WEEE), 2002/40/CE.

FIG. 1



Dimensions are in centimeters

WARNING

This apparatus must be earthed.

The oven is only for domestic use.

The feed voltage and the absorbed power are as indicated on the data plate attached to the left-hand side upright, which can be seen when the oven door is open.

Connecting must be carried out by qualified personnel and in accordance with the regulations currently in force.

The manufacturer can not be held responsible for any damages to persons or objects caused by failure to observe these instructions.

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.

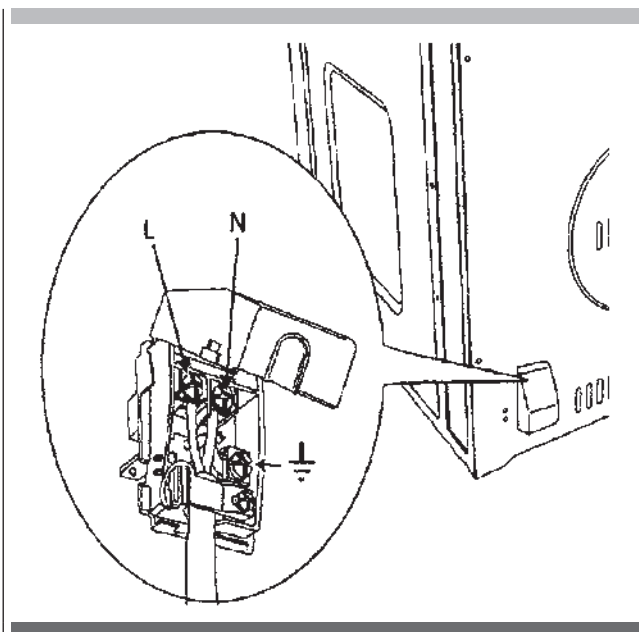
The oven must be connected to the mains through a multipole circuit breaker with a contact-to-contact gap of at least 3 mm, making sure that the earth wire is not disconnected. For connecting use a flexible cable remembering to make it long enough to allow the oven to be removed from its housing unit when maintenance work is required.

Such a device must be fitted to the power supply in compliance with the regulations governing electrical installations.

The socket or switch must be easily reachable with the oven fully installed.

CABLE TYPES AND MINIMAL DIAMETERS

		SASO	
H05RR-F	3x1,5 mm ²	H05RR-F	3x2,5 mm ²
H05VV-F	3x1,5 mm ²	H05VV-F	3x2,5 mm ²
H05RN-F	3x1,5 mm ²	H05RN-F	3x2,5 mm ²
H05V2V2-F	3x1,5 mm ²	H05V2V2-F	3x2,5 mm ²



The first time you use the oven

Clean the oven thoroughly with soapy water and rinse well.
Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.

Oven Racks



WARNING

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.



WARNING

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

The oven has rack guides at four levels.

Rack positions are numbered from the bottom rack guide (#1) to the top (#4).

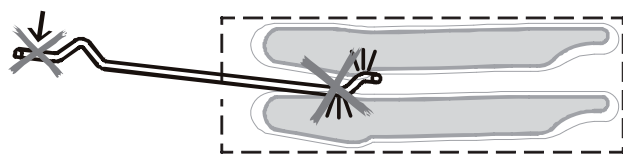
Check cooking charts for best rack positions to use when cooking.

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.

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

FIG. 3

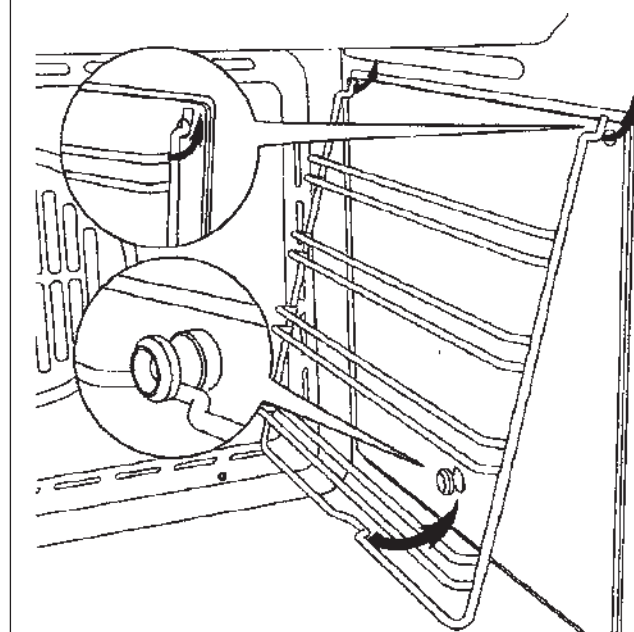


NOTE

Always remove the removable guides before oven self-cleaning by unscrewing the nuts (A) shown in Figure 3b.

To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure.

Fig. 3b



Programming time functions

At every power-up, the control shows the time of day blinking, set at 12:00AM as the initial value, and the buzzer will sound 3 times. The time increases every minute. The only possible action is the "Clock Regulation", all other oven operations are inhibited.

In general, turn the Temp/Time selector left or right in order to edit the values and modify them by steps; hold the knob on the left or right to fasten the decrease/increase operations.

Setting the time of day

The time of day is always displayed in the 12:00 AM/PM hours as default. Hours and minutes are set separately. In order to set the time of day, mode selector must be in OFF position, the -/+ knob acts on the time of day by default.

- Turn the selector left/right, the hours flash.
- Modify the flashing hours value turning the selector left/right.
- Push the Temp&Time selector to switch back and forth between hours and minutes.
- Modify the flashing minutes turning left/right.
- After a few seconds the whole time of day value starts flashing: wait until the new time of day is steady.

Push the knob to toggle between the time of day and the minute minder and check the set values. The clock is selected by default while the  symbol appears when the minute minder is displayed.

Setting the minute minder

When the  symbol is displayed, turn the knob left/right in order to set the timer value.

The standard value is 30 minutes, it's possible to modify it in the range between 0 and 240 minutes.

This timer has no influence on the oven activities and can be set also when the oven is off. The time of day is displayed with priority in any case, the  symbol shows the minute minder is active.

When the time expires, the  symbol flashes and the buzzer sounds a warning sequence to recall the user attention. Push the knob to stop it.

The buzzer stops in any case after a time-out.

3 Tone Buzzer Setting

With the cooking selector in OFF position press the +/- knob until the "ton..." is showed, rotate the same knob count clockwise to set the desired tone from 1 to 3 and press to confirm.

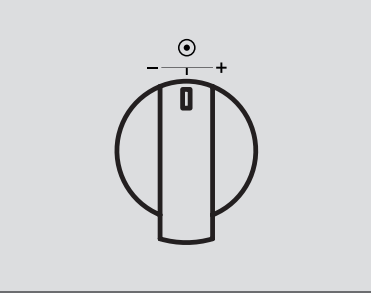
Temperature & Time Format

Temperature unit in F and 12h AM/PM are preset.

When the oven mode selector is in off position, push the shuttle&push selector (TEMP & TIME) in order to select another available format.

Turn the knob to select a different desired format, and press the knob again to confirm.

Temperature selector knob:



MINUS - = decrease

PLUS + = increase

PUSH = functions scroll

Cooking function selector knob as EXAMPLE:	MODE	DISPLAY ICON	MEAT PROBE	MIN	DEFAULT	MAX
	LIGHT	-	-	-	-	-
	DEFROST		-	-	-	-
	BAKE		X	50°C (120°F)	210°C (410°F)	250°C (480°F)
	BAKE (ECO)		X	50°C (120°F)	210°C (410°F)	250°C (480°F)
	CONV. ROAST		X	50°C (120°F)	190°C (375°F)	250°C (480°F)
	DOWN CONV. BAKE		X	50°C (120°F)	190°C (375°F)	250°C (480°F)
	CONV. BAKE		X	50°C (120°F)	190°C (375°F)	250°C (480°F)
	CONV. BROIL		X	50°C (120°F)	230°C (445°F)	250°C (480°F)
	BROIL		-	50°C (120°F)	230°C (445°F)	250°C (480°F)
	BROIL MAX		-	50°C (120°F)	230°C (445°F)	250°C (480°F)
	SELF CLEAN		-	-	460°C (860°F)	-

In a conventional oven, the heat sources cycle on and off to maintain an average temperature in the oven cavity.

As the temperature gradually rises and falls, gentle air currents are produced within the oven. This natural convection tends to be inefficient because the currents are irregular and slow. In this convection system, the heat is "conveyed" by a fan that provides continuous circulation of the hot air. This European Convection system provides state-of-the-art engineering and advanced design to create the finest convection oven. In standard convection ovens, a fan simply circulates the hot air around the food.

The system is characterized by the combination of an additional heating element located around the convection fan and the venting panel that distributes heated air in three dimensions: along the sides, the top and the full depth of the oven cavity. This European Convection system aids in maintaining a more even oven temperature throughout the oven cavity.

The circulating air aids in speeding up the baking process and cooks the food more evenly. By controlling the movement of heated air, convection cooking produces evenly browned foods that are crispy on the outside yet moist inside. Convection cooking works best for breads and pastries as well as meats and poultry. Air-leavened foods like angel food cakes, soufflés and cream puffs rise higher than in a conventional oven.

Meats stay juicy and tender while the outside is flavourful and crisp.

By using European Convection, foods can be cooked at a lower temperature and cooking times can be shorter.

When using this mode, the standard oven temperature should be lowered by 15°C (25°F).

Foods requiring less cooking time should be checked slightly earlier than normal. For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. When using the Convection Roast mode, the standard oven temperature does not need to be reduced.

Advantages of Convection Cooking

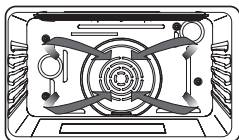
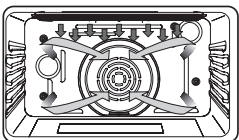
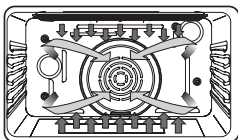
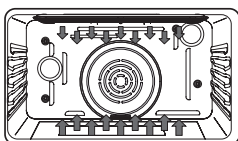
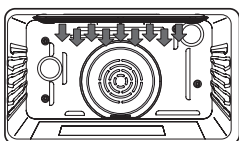
- Even baking, browning and crisping are achieved.
- During roasting, juices and flavors are sealed in while the exterior is crisp.
- Yeast breads are lighter, more evenly textured, more golden and crustier.
- Air-leavened foods such as cream puffs, soufflés and meringues are higher and lighter.
- Baking on multiple racks at the same time is possible with even results.
- Multiple-rack baking saves time.
- Prepare whole meals at once with no flavor transfer.
- Dehydrates herbs, fruits and vegetables.
- Requires no specialized bake ware.
- Saves time and energy.
- Convection broiling allows for extraordinary grilling with thicker cuts of food.

The following illustrations give an overview of what happens in the oven with each mode setting. The arrows represent the location of the heat sources during specific modes. The lower element is concealed under the oven floor.

In maximum setting time for heating, it is until 11 hours 59 minutes.

After the heating end, "End" is displaying it to a display:

- Time is united by + [INC] or - [DEC], and additional heating can be performed.
- Change of a function can be performed by Cooking Mode Dial.

CAVITY STYLES		
 	 	 
Convection Bake (MULTI CONV BAKE) Set temperature: from 50 °C (120 °F) to 290 °C (550 °F) (preset position 190 °C (375 °F)) Convection Bake cooks with heat from ring elements behind the back wall of the oven. The heat is circulated throughout the oven by the Convection Fan.	Convection Broil (CONV BROIL) Set temperature: from 50 °C (120 °F) to 290 °C (550 °F) (preset position 230 °C (445 °F)) Convection Broil combines the intense heat from the upper element with the heat circulated by the Convection Fan.	Convection Roast (CONV ROAST) Set temperature: from 50 °C (120 °F) to 290 °C (550 °F) (preset position 190 °C (375 °F)) Convection Roast uses the upper and lower elements and Convection Fan.
 	 	
Bake (BAKE) Set temperature: from 50 °C (120 °F) to 290 °C (550 °F) (preset position 210 °C (410 °F)) Bake cooks with heated air. Both the upper and lower elements cycle to maintain the oven temperature.	Broil (BROIL) Set temperature: from 50 °C (120 °F) to 290 °C (550 °F) (preset position 230 °C (445 °F)) Broiling uses intense heat radiated from the upper element.	

Each type of oven is provided for various cooking systems. A system can be selected by bringing the pointer of knob to the relating symbol. The Fig. 8 shows the controls available on the different oven models.

Icon	Mode Description	Used for...
	All the cooking modes are OFF and the oven heating elements are OFF.	—
	The light is on only.	—
	In this mode only the internal oven convection fan is ON i.e. there is no oven heating	This mode is used to defrost deepfrozen food.
	In this mode both upper (top) and lower (bottom) oven heating elements are used to heat the oven air. However, no fan is used to circulate the heat.	This is the traditional mode of cooking on one shelf. Therefore only one rack can be used when selecting the Bake mode. Ideal for Appetizers, Biscuits, Coffee Cakes and Cookies.
	This mode is intended to save energy. In particular the oven cooling fan works only when needed e.g. when the oven is hot and the electronics require cooling.	Ideal for frozen or precooked food, and small portions-meals. The preheat time is very short and cooking tends to be slower. It is not recommended for heavy loads e.g. large portions or big meal preparation.
	The Convection Bake mode uses the circular or third heating element hidden behind the baffle at the back wall of the oven. The heat is circulated throughout the oven by the convection fan.	Consequently different foods can be cooked simultaneously (maximum three levels) and is suitable for preparing a complete dinner (small portions). Mixing of flavours is avoided and an important energy saving is obtained.
	The Convection Down mode uses the lower (Bottom) heating element and internal fan.	Useful for soufflés, pizzas and pastry dishes.
	suitable for preparing a complete dinner (small portions). Mixing of flavours is avoided and an important energy saving is obtained.	Ideal for steak, hamburgers, chicken quarters or chicken breasts.
	 The Grill mode uses intense heat radiated from the upper (top) heating element.	Ideal for preparing toast, browning and grilling.
	The standard time is 1.30 h and can be changed. (see page 25)	PYRO or self-cleaning mode. Here the oven is automatically cleaned by burning-off cooking residues at high temperature (about 475 °C) from 1h to 3h. During the self-cleaning cycle all fumes produced are filtered and then expelled to ambient.

Convection Cooking

About Convection Cooking

Standard cooking modes (Bake, Broil, etc.) use heat radiated from one or more elements to cook food. Convection modes use both heat from the elements and fans in the back of the oven to continuously circulate the heated air throughout the oven.

Advantages of Convection Cooking

- Even baking, browning and crisping.
- Juices and flavors are sealed in.
- Air-leavened foods such as cream puffs, soufflés, meringues and breads are higher and lighter.
- Multiple rack cooking.
- No special bakeware required.
- Saves time and energy.

DO NOT use Convection Bake for meats. Use Convection Roast instead.

Mode	Use this mode for	For Best results	Quick Cooking Tip
Convection Bake	• Large quantities of food on multiple racks. • Pastries, breads, snack, foods and appetizers.	• Use low-sided, uncovered pans. • Center baking sheets side to side on the oven rack.	• Reduce recipe temperature by 15 °C (25 °F). • Check food for doneness early: If recipe call for Check food 1-15 min. 3 min. early 16-30 min. 5 min. early 31 min.-1hr. 10 min. early
Convection Broil	• Thicker, tender, cuts of meat, poultry and fish. • DO NOT use this mode for browning breads or casseroles.	• Meats should be at least 1" thick.	• No conversion from standard Broil is necessary. • Refer to Convection Broil Chart in this Manual for cooking times.
Convection Roast	• Large, tender cuts of meat and poultry such as roast or whole chicken.	• DO NOT cover meat or use cooking bags. • Refer to Convection Roast Chart in this Manual for cooking times.	• DO NOT change recipe temperature.

Turn the mode knob into the desired position, the clock display shows On for a few seconds. The oven will work for a maximum time (12hours). Depending on the oven model, the number and type of available functions can be different.

If the clock display function is active the symbol  appears (it doesn't appear in light position).

Turn the Temp & Time selector and set the desired oven temperature. The control offers a PRESET temperature per every cooking mode or a full range between MIN and MAX to be adjusted by hand. Check the value on the display after having selected the temperature.

The temperature appears on the clock display when the Time & Temp selector is pushed or when a new function has just been selected.

As soon as the oven starts, the preheat led (indicated by the bars) on the bottom of the clock display starts flashing and becomes steadily on when the preheat ends with 5 beeps.

Turn the mode selector to ZERO (OFF) position to stop any activity, the display will show OFF for a few seconds.

Setting an automatic oven function

After having selected a function as described before, the control can be programmed in order to set timed cooking activities. The time program remains active even if the function is changed (exception: pyrolyse). The following possibilities are available:

- 1 Timed cooking setting the cooking time (duration).
- 2 Timed cooking setting the end of cooking time (stop time).
- 3 Delayed cooking setting duration and stop time.

Push the knob in order to toggle between cooking duration (cook time) and end of cooking time (stop time): the words "dur" or "End" are displayed respectively.

Turn the knob left/right to edit the duration or the stop time when the proper word is displayed:

1. When the word dur is displayed, the control shows 30' as the standard cooking duration. Turn the knob left/right in order to set the actually desired cooking time in a range between 0 and 240 minutes. The display will flash dur and its value alternatively for a few seconds then it will show the time of day, the pot symbol will flashes to indicate that an automatic cooking is running. The end of cooking time is updated automatically.

2. When the word End is displayed, the control shows the current time as the initial stop time. In order to set the actually desired end of cooking time in a 4 hours range:

- Turn the knob left/right, the hours flash.
- Modify the flashing hours value turning the knob left/right.
- Push the knob to switch back and forth between hours and minutes or wait a few seconds until the minutes flash.
- Modify the flashing minutes value the knob left/right.
- Wait until the new End of Cooking time value stops flashing.

The display will flash End and its value alternatively for a few seconds then it will show the time of day, the pot

symbol  will flashes to indicate that a timed cooking is active. The cooking duration is updated automatically.

3. Repeat the same operations of point 1 then push the knob until End appears. the control shows the "current time + cooking time" as the initial stop time. It's not possible to lower the end of cooking time below this value, in order to set the actually desired end of cooking time in a 24 hours range:

- Turn the knob left/right, the hours flash.
- Modify the flashing hours value turning the knob left/right.
- Push the knob to switch back and forth between hours and minutes or wait a few seconds until the minutes flash.
- Modify the flashing minutes value turning the knob left/right.
- Wait until the new End of Cooking time value stops flashing.

The display will flash End and its value alternatively for a few seconds then it will show the time of day and flashing the cooking icons to indicate that a delayed cooking has been programmed. As soon as the delay time expires, the oven starts and works for the programmed cooking time. The pot symbol  will flashes.

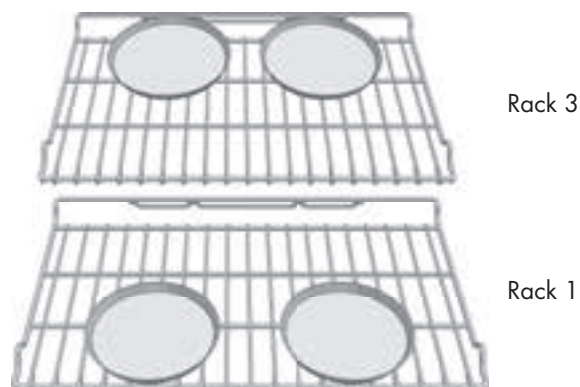
At the end of any timed activity the control shuts down the oven, the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention, for a maximum time and makes the time related icons () flash on the display. Push the knob to silent the buzzer and reset the warning message.

Turn the mode selector to ZERO (OFF) position before reusing the oven.

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, 3, 4 and 5. All five 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 or 1, 3 and 5.
 - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2.5 - 3cm) air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will benefit from convection cooking.
- 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 30.

MULTIPLE RACK PAN PLACEMENT



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%.

Foods recommended for Convection Bake mode:

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

Convection Bake Chart

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

FOOD ITEM	RACK POSITION	TEMP. °C (°F) (PREHEATED OVEN)	TIME (Min.)
Cake			
Cupcakes	2	165 (325)	16-20
Bundt Cake	1	165 (325)	37-43
Angel Food	1	165 (325)	25-35
Pie			
2 crust, fresh, 9"	2	175-205 (350-400)	35-45
2 crust, frozen fruit, 9"	2	175 (350)	68-78
Cookies			
Sugar	2	165-175 (325-350)	8-12
Chocolate Chip	2	165-175 (325-350)	10-15
Brownies	2	165 (325)	25-30
Breads			
Yeast bread loaf, 9x5	2	175 (350)	15-22
Yeast rolls	2	175-190 (350-375)	10-15
Biscuits	2	190 (375)	6-10
Muffins	2	205 (400)	13-16
Pizza (Multiple rack cooking)			
Frozen	1 and 3	190-220 (375-425)	12-18
Fresh	1 and 3	190-220 (375-425)	8-14

The TEMP. and TIME in the chart above are for the 240 V setting.

This chart is a guide. Follow recipe or package directions and adjust temperatures / time appropriately.

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" - 1-1/2" (2,5 - 3cm) 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.
- 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 and Roasting Problems are found on Page 30.

Bake Chart

FOOD ITEM	RACK POSITION	TEMP. °C (°F) (PREHEATED OVEN)	TIME (Min.)
Cake			
Cupcakes	2	175 (350)	19-22
Bundt Cake	1	175 (350)	40-45
Angel Food	1	175 (350)	35-39
Pie			
2 crust, fresh, 9"	2	190-205 (375-400)	45-50
2 crust, frozen fruit, 9"	2	190 (375)	68-78
Cookies			
Sugar	2	175-190 (350-375)	8-10
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)	7-9
Muffins	2	220 (425)	15-19

The TEMP. and TIME in the chart above are for the 240 V setting.
This chart is a guide. Follow recipe or package directions and adjust temperatures/time appropriately.

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven. (This mean, "PREHEAT" indication is automatically appear when the Convection Broil mode is selected, but place food inside the oven before selecting the Cooking mode)
- Use the 2-piece broil pan. (Without 2 Pans may have risk of fire with drip of the fat from the meats.)
- Turn meats once halfway through the cooking time (see Convection Broil Chart).

Convection Broil Chart

FOOD AND THICKNESS	RACK POSITION	OVEN TEMP. °C (°F)	TIME SIDE 1 (Min.)*	TIME SIDE 2 (Min.)*
Beef				
Steak (1" or more)				
Medium rare	4	230 (450)	10-12	10-12
Medium	4	230 (450)	15-17	13-15
Well	4	230 (450)	16-18	13-15
Hamburgers (1" or more)				
Medium	4	290 (550)	9-11	5-8
Well	4	290 (550)	11-13	8-10
Poultry				
Chicken Quarters	4	230 (450)	18-20	13-15
Chicken Halves	3	230 (450)	25-27	15-18
Chicken Breasts	4	230 (450)	14-16	10-14
Pork				
Pork Chops (1-1/4" or more)	4	230 (450)	13-15	12-14
Sausage - fresh	4	230 (450)	4-6	3-5

The TEMP. and TIME in the chart above are for the 240 V setting.

* Broiling and convection broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the oven door closed.
- Preheat oven for 5 minutes before use.
- Use the 2-piece broil pan. (Without 2 Pans may have risk of fire with drip of the fat from the meat.)
- Turn meats once halfway through the cooking time (see Broil Chart).

Broil Chart

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING	TIME SIDE 1 (Min.)*	TIME SIDE 2 (Min.)*
Beef				
Steak (3/4"-1")				
Medium rare	5	L 5	5-7	4-6
Medium	5	L 5	6-8	5-7
Well	5	L 5	8-10	7-9
Hamburgers (3/4"-1")				
Medium	4	L 5	8-13	11
Well	4	L 5	10-15	8-12
Poultry				
Breast (bone-in)	4	L 4	10-12	8-10
Thigh (very well done)	4	L 3	28-30	13-15
Pork				
Pork Chops (1")	5	L 5	7-9	5-7
Sausage - fresh	5	L 5	5-7	3-5
Ham Slice (1/2")	5	L 5	4-6	3-5
Seafood				
Fish Filets, 1"	4	L 4	10-14	
Buttered				
Lamb				
Chops (1")				
Medium Rare	5	L 5	5-7	4-6
Medium	5	L 5	6-8	4-6
Well	5	L 5	7-9	5-7
Bread				
Garlic Bread, 1" slices	4	L 5	2-3	
Garlic Bread, 1" slices	3	L 5	4-6	

The BROIL SETTING and TIME in the chart above are for the 240 V setting.

* Broiling and convection broiling times are approximate and may vary slightly.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

Food Service Temperature Guidelines from FSIS (USDA food Safety & Inspection Service)			
60 °C (140 °F)	Ham, precooked (to Reheat)	74 °C (165 °F)	Ham, precooked (to Reheat)
63 °C (145 °F)	Fresh beef, Veal, Lamb (medium rare)		Fresh beef, Veal, Lamb (medium rare)
71 °C (160 °F)	Ground Meat & Meat mixtures (Beef, Pork, Veal, Lamb)	77 °C (170 °F)	Ground Meat & Meat mixtures (Beef, Pork, Veal, Lamb)
	Fresh beef, Veal, Lamb (medium)		Fresh beef, Veal, Lamb (medium)
	Fresh Pork (medium)		Fresh Pork (medium)
	Fresh Ham (raw)		Fresh Ham (raw)
	Egg Dishes	82 °C (180 °F)	Egg Dishes
74 °C (165 °F)	Ground Meat & Meat mixtures (Turkey, Chicken)		Ground Meat & Meat mixtures (Turkey, Chicken)

Note: Eggs (alone, not used in a recipe) – cook until yolk & white are firm

- Do not preheat for Convection Roast. (This mean, "PREHEAT" indication is automatically appear when the Convection Roast mode is selected, but place food inside the oven before selecting the Cooking mode.)
- 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. (Without 2 Pans many have risk of the fire with drip of the fat from the meat.)
- Use the probe or a meat thermometer to determine the doneness by checking internal temperature (see Convection Roast Chart).
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large poultry may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.



IMPORTANT

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 internal temperature for stuffing in poultry is 74 °C (165 °F).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 3° to 6° C (5° to 10° F).
- Tips for Solving Baking and Roasting Problems are found on Page 30.

Convection Roast Chart

MEATS	WEIGHT lb (kg)	RACK POSITION	OVEN TEMP. °C (°F)	TIME (Min. per lb)	INTERNAL TEMP. °C (°F)
Beef					
Rib Roast	4-6 (2-3)	2	165 (325)	18-22 20-25	63 (145) medium rare 71 (160) medium
Rib Eye Roast, (boneless)	4-6 (2-3)	2	165 (325)	18-22 20-25	63 (145) medium rare 71 (160) medium
Rump, Eye, Tip, Sirloin (boneless)	3-6 (1,5-3)	2	165 (325)	18-22 20-25	63 (145) medium rare 71 (160) medium
Tenderloin Roast	2-3 (1-1,5)	2	220 (425)	15-20	63 (145) medium rare
Pork					
Loin Roast (boneless or bone-in)	5-8 (2,5-4)	2	175 (350)	18-22	71 (160) medium
Shoulder	3-6 (1,5-3)	2	175 (350)	20-25	71 (160) medium
Poultry					
Chicken whole, not stuffed	3-4 (1,5-2)	2	190 (375)	20-23	82 (180)
Turkey, not stuffed	12-15 (6-7,5)	1	165 (325)	10-14	82 (180)
Turkey, not stuffed	16-20 (8-10)	1	165 (325)	9-11	82 (180)
Turkey, not stuffed	21-25 (10,5-12,5)	1	165 (325)	6-10	82 (180)
Turkey Breast	3-8 (1,5-4)	1	165 (325)	15-20	77 (170)
Cornish Hen	1 - 1-1/2 (0,5-0,75)	2	175 (350)	45-75 total	82 (180)
Lamb					
Half Leg	3-4 (1,5-2)	2	165 (325)	20-27 25-32	71 (160) medium 77 (170) well
Whole Leg	6-8 (3-4)	1	165 (325)	20-27 25-32	71 (160) medium 77 (170) well

The TEMP. and TIME in the chart above are for the 240 V setting.

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

- Dehydrating can be done using the a lower temperature is used and the circulating heated air slowly removes the moisture for food preservation.
- Choose convection bake as the heating mode when dehydrating
- The Dehydrate temperatures recommended are 50°C (120°F) to 70°C (160°F).
- Multiple racks can be used simultaneously.
- Some foods require as much as 14-15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and the handling of various foods.
- This method is suitable for a variety of fruits, vegetables, herbs and meat strips.
- Drying screens can be purchased at specialty kitchen shops.
- By using paper towels, some food moisture can be absorbed before dehydrating begins (such as with sliced tomatoes or sliced peaches).

Dehydrate Chart			
FOOD	PREPARATION	APPROXIMATE DRYING TIME* (hrs)	TEST FOR DONENESS
FRUIT			
Apples	Dipped in 1 cup lemon juice and 2 cups water, slices	11 - 15	Slightly pliable
Bananas	Dipped in 1 cup lemon juice and 2 cups water, slices	11 - 15	Slightly pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10 - 15	Pliable, leathery, chewy
Oranges Peels and slices	slices of orange; orange part of skin thinly peeled from oranges	Peels: 2 - 4	Orange peel: dry and brittle
		Slices: 12 - 16	Orange slices: skins are dry and brittle, fruit is slightly moist
Pineapple rings	Towel dried	Canned: 9 - 13 Fresh: 8 - 12	Soft and pliable
Strawberries	Wash and towel dry. Sliced 1/2" thick, skin (outside) down on rack	12 - 17	Dry, brittle
VEGETABLE			
Peppers	Wash and towel dry. Remove membrane of pepper, coarsely chopped about 1" pieces	16 - 20	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut of stem end. Cut into 1/8" slices	7 - 12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut this slices, 1/8" thick, dry well	16 - 23	Dry, brick red color
HERBS			
Oregano, sage parsley and thyme, and fennel	Rinse and dry with paper towel	Dry at 60°C (120 °F) 3 - 5	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	Dry at 60°C (120 °F) 3 - 5	Crisp and brittle

Self-Cleaning the Oven

This oven features a pyrolytic Self-Cleaning function that eliminates the difficult and time consuming manual scrubbing of the oven interior. During Self-Cleaning, the oven uses a very high temperature (approx. 460 °C / 860° F) to burn away food soil and grease.

- Do not use the cooktop during the oven self cleaning cycle.
- It is common to see smoke and/or an occasional flame-up during the Self-Cleaning 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-Cleaning cycle. The "SYMBOL" writings 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-Cleaning, the kitchen should be well ventilated to help eliminate odors associated with Self-Cleaning. Odors will lessen with use.
- 1h:30 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-Cleaning

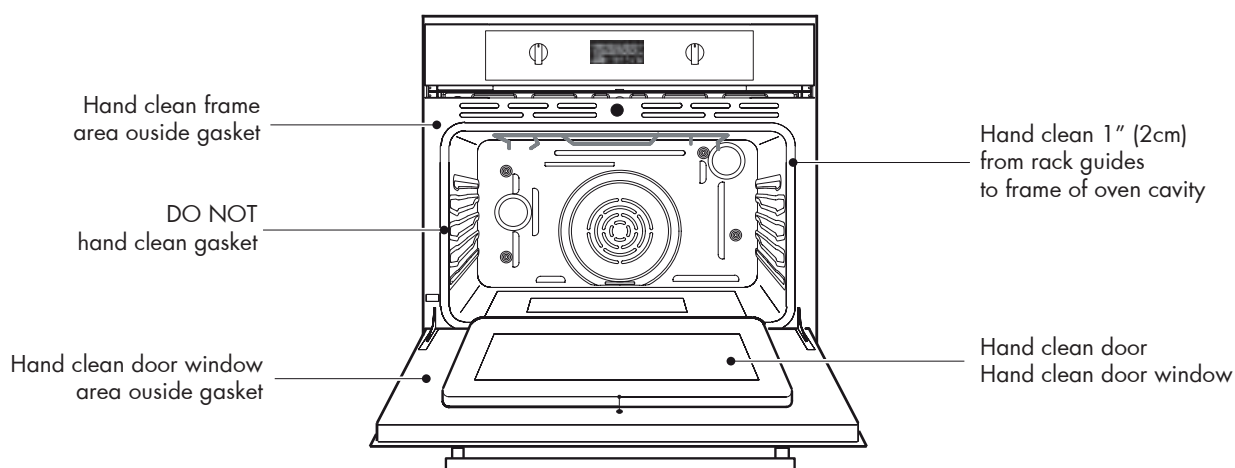
1. Remove all utensils and bakeware.
2. Remove non-porcelain oven racks.



CAUTION

If chromed racks are left in the oven during the Self-Cleaning cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Cleaning Chart for proper care, page 28.

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 or a detergent-filled S.O.S.® pad. Hand-clean the oven door edge, oven front frame and up to 1-1/2 " (2 - 3 cm) inside the frame with detergent and hot water. Do not rub the gasket on oven. Clean by hand 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 29.



Before using the Self-Cleaning Mode please read the Oven Care and Cleaning page carefully and follow the Preparing the Oven for Self-Cleaning first. (see page 24)

⚠ ATTENTION

Once the pyrolysis (self-clean) function has started, when the flashing padlock symbol appears, DO NOT OPEN THE DOOR and do not change the function.

Once the pyrolysis function is completed, the door will automatically unlock when the oven's internal temperature drops below 100°C.

Do not force to open the door when the padlock symbol is on or flashing.

Pyrolyse (Self-Clean)

Turn the mode knob in the proper position than press the +/- knob to start a cleaning cycle.

The clean time can be set according to the same rules of the automatic functions, and therefore the pyrolitic cycle can be delayed.

The maximum allowed clean time is 3 hours, the minimum 1 hour. The standard time is 1h:30min, the clock display shows P1:30. At the end of the self-cleaning activity the display shows END steady. The writings on the display disappear when the mode selector is placed in the ZERO position showing "- - -". The door remains locked until the oven temperature drops below the safety threshold, at this time the control unlocks the door.

The cooling fan starts as soon as the function is selected and turns to its higher speed when the inner parts get hot. The oven temperature is automatically set to 460°C in order to perfectly clean the cavity.

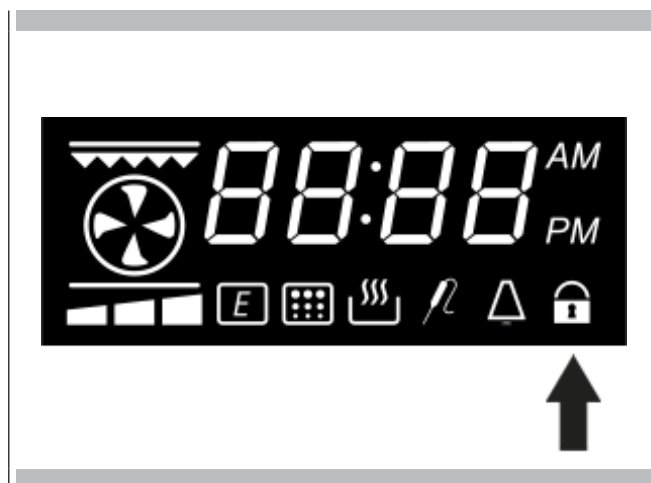
The control also locks immediately the door in order to guarantee the user safety, given that the temperature inside gets very hot. A lock led shows the status of the latch mechanism at any time:

- Door unlocked, lock led off.
- Door locked, lock led always on.
- Latch moving, transition in progress, lock led flashing.

To reuse the oven after a pyrolyse, turn the mode selector to ZERO (OFF) position.

⚠ CAUTION

It is advisable not to use the hob during the pyrolysis function (Self-clean)



Sabbath Mode

1. Rotate selector to BAKE and set the desired temperature by the +/- knob.
2. Press and hold +/- knob for 5 seconds. "SAB" will appear and flash on oven control knob indicating Sabbath mode has been initiated. From this point it is no longer possible to change the temperature by turning the +/- knob.
3. Turn cooking mode selector to OFF or to any other cooking mode to stop the Sabbath function.

NOTE: The sabbath mode function can only be set within the first 10 seconds after choosing 'bake' mode or after the set of temperature changing.

Modes or features disabled while in Sabbath Mode is running:

- Sabbath Mode sets the oven to remain on in a BAKE setting.
- Available only in manual setting not timed cooking.
- The display(s) will not indicate temperature and time, only SAB is showed.
- 72 Hours max duration in manual.
- All tones and chimes are disabled.
- Minute minder function is disabled.
- All time functions changing are disabled.
- Oven light status will remain always in the ON state when the oven is in Sabbath Mode.

Meat Probe Function if present

This oven is provided with the meat probe feature to sense the temperature inside meat and stop cooking as soon as the set value is reached.

The following modes can be selected to work with the meat probe:



CONVECTION BAKE



CONVECTION ROAST



BAKE



CONVECTION BROIL

Other modes are not allowed to start if the probe is inserted. The **P** of **165P** (in Fahrenheit) or 75P (in Celsius) text and Meat Probe symbol flashes when the mode is not valid for cooking with probe or the probe is removed during cooking. In this case the heating elements are de-energized and the control automatically switches in OFF condition, showing the time of the day.

Activation Methods

1. Once the probe has been inserted in its receptacle and detected by the control turn the cooking mode knob into a valid position, the 165P (75°C) text appears on the 4 DIGITS display.
2. Once a valid cooking mode is started the probe can be inserted in its receptacle and detected by the control, the 165P (75°C) text appears on the 4 DIGITS display.

The meat probe standard temperature **75°C (165°F)** flashes on display for 5 seconds. Using the + / - knob, it's possible to change the probe set.

The standard probe temperature set-point is **75°C (165°F)**. The allowed range is between **50°C (120°F)** and **99°C (210°F)**.

The maximum cavity temperature during cooking with meat probe is **250°C (480°F)**

After 5 seconds the value on the display is accepted and the control starts cooking. The actual oven temperature is now shown on the 4 digits display.

Start from ambient temp.	
The current probe temperature is showed from 40°C (105°F)	
The current probe temperature is showed until the set is reached.	
end cooking.	

As soon as the set probe temperature is reached, the control beeps indicating the end of cooking and stops the oven.

Press +/- knob once to check the probe set temperature. Press +/- knob twice to change the oven setting temperature. When it's flashing turn the +/- knob to modify the value. After 5 second the current oven temperature is shown automatically on the 4 digits display.

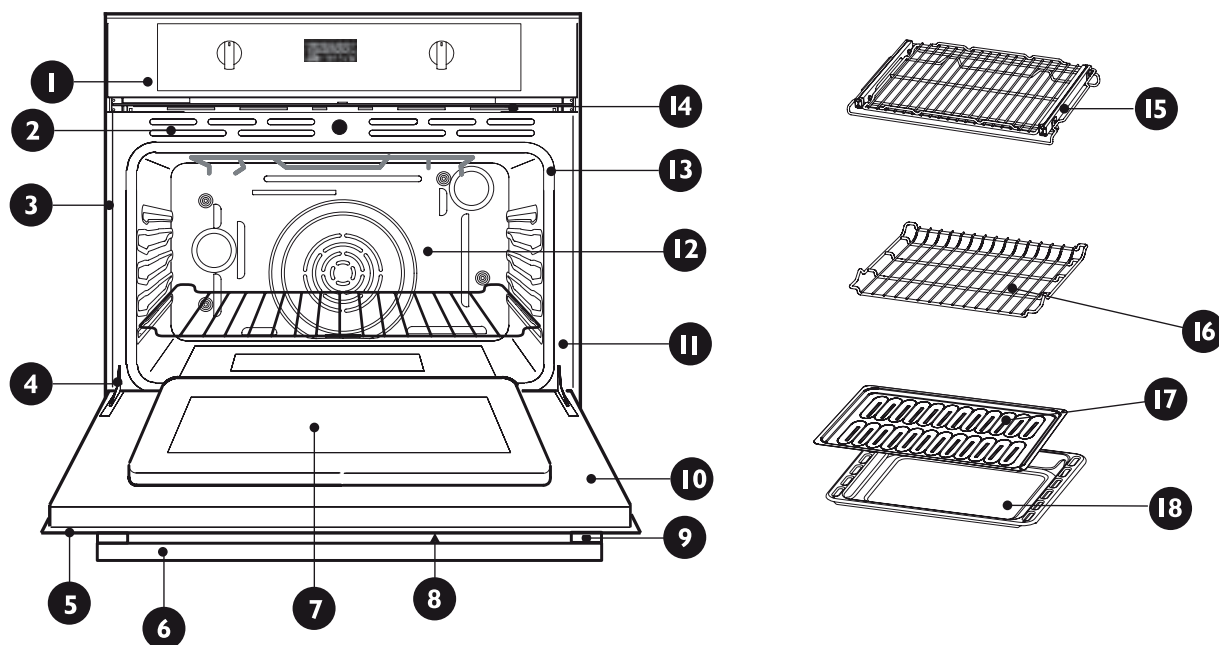
Always turn the cooking mode to the OFF position after the end of cooking has automatically turned off the oven so it is properly reset for the next time it is used.

Automatic time functions are disabled when using the meat probe, only the minute minder can be set. When activated the Minute Minder have to work in background.



How to Use the Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Find the part name in the Cleaning Chart.
3. Match the letter with the cleaning method on following page.



Cleaning Chart

Part		Cleaning Method	Part		Cleaning Method
		Stainless Stell Oven			Stainless Stell Oven
1	Control Panel	C-G	11	Oven Front Frame	E
2	Door Cooling Vent	E	12	Oven Cavity	E
3	Side Trim	D	13	Door Gasket	B
4	Bottom Trim	D	14	Oven Cooling Vents	D
5	Door Frame	E	15	Extendable Rack	A
6	Door Handle	G	16	Oven Rack	A
7	Interior door windows	F	17	Broiler Pan Rack	E
8	Door Front	C&G	18	Broiler Pan	E
9	End Caps	D			
10	Interior Oven Door	E			

Please refer to the next page for Cleaning Method.

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

Part		Cleaning Method
A	Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration. Racks may be cleaned in the oven during the self-clean mode. However, chromed racks will lose their shiny finish and permanently change to a metallic gray.
B	Fiberglass Knit	DO NOT HAND CLEAN GASKET.
C	Glass	Spray Windex® or Glass Plus® onto a cloth first then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
D	Painted	Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.
E	Porcelain	Immediately wipe up acidic spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil.
F	Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
G	Stainless	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner®, to remove heat discoloration.
H	Probe (if present)	Clean probe by hand with detergent and hot water. Then rinse and dry. Do not so or clean in dishwasher.

- Each oven is equipped with two halogen lights located in the lateral walls 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 on this page.
- Light bulb replacement is considered to be a routine maintenance item.

To Replace a Light Bulb

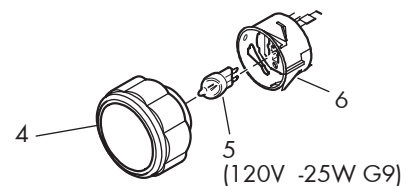
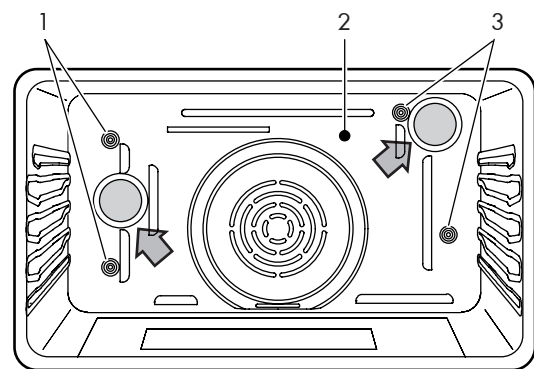
1. Read WARNING on this page.
 2. Turn off power at the main power supply (fuse or breaker box).
 3. In convection ovens, remove the fan cover by unscrewing the four screws.
 4. Remove the lens by unscrewing it.
 5. Remove light bulb from its socket by pulling it.
 6. Replace the bulb with a new one.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

OVEN LIGHT



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 18 to 22 for the correct rack position and baking time.

BAKING PROBLEM	CAUSE
Food browns unevenly	- 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	- 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	- Oven temperature too high - Baking time too long - Oven door opened frequently - Pan size too large
Food is baking or roasting too slowly	- 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	- 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	- 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	- 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	- Oven temperature too high - Edges of crust too thin

Before contacting service, check the following to avoid unnecessary service charges.

Cooktop Problem	Problem Solving Steps
E008 Error appears 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 contact service.
Other E__ Error appears in the display window.	Remove power and turn it back on again after a few seconds. If condition persists, note the code number and contact service.
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components 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 10). Refer to cooking charts for recommended rack position. Always reduce recipe temperature by 15°C (25°F) when baking with Convection Bake mode.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 29. Avoid touching the bulb glass with bare fingers as finger oil may cause bulbs to burn out prematurely.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent or door switch broken.
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 10.
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.

FOOD	Mode	Rack position (from the bottom)	Traditional cooking		Hot-air cooking system	
			Temperature °C	Cooking time in minutes	Temperature °C	Cooking time in minutes
Pork, calf (roast) etc.		3th	180 ÷ 190	25 ÷ 35	170 ÷ 180	20 ÷ 30
Pork, calf (roast) etc.		3th	L3	25 ÷ 35	215 ÷ 230	20 ÷ 30
Fillet, roastbeef		2nd	170 ÷ 180	30 ÷ 35	165 ÷ 170	25 ÷ 30
Poultry (gose, duck, turkey chicken) whole (2)		2nd	200 ÷ 210	18 ÷ 22	190 ÷ 200	15 ÷ 18
Chicken quarter, thighs, hamburger, steak		3th	-	-	220 ÷ 230	12 ÷ 14 for each side
Game (2)		3th	180 ÷ 190	45 ÷ 75	170 ÷ 180	40 ÷ 70
Fish		3th	200 ÷ 210	30 ÷ 35	180 ÷ 190	25 ÷ 30
Cakes		2nd	190 ÷ 200	40 ÷ 50	170 ÷ 180	35 ÷ 40
Biscuits		2nd	175 ÷ 185	10 ÷ 15	165 ÷ 175	7 ÷ 13
Pizza (fresh)		2nd	215 ÷ 225	15 ÷ 18	-	-
Pizza (frozen)		2nd	200 ÷ 210	25 ÷ 30	-	-
Pizza multilevel (fresh)		2nd & 4th or 1st & 3th	-	-	200 ÷ 220	12 ÷ 15
Pizza multilevel (frozen)			-	-	190 ÷ 200	23 ÷ 26
Bread toast		3th	L3	4 ÷ 6	-	-

Warning for hot-air cooking - Position of pans:

- For cooking on 1 plane make use on 2nd holder from the bottom; (using)
- For cooking on 2 planes make use of 2nd - 4th holders from the bottom; (using)
- For cooking on 3 planes make use of 2nd - 3th and 4th holders from the bottom; (using)
- (2) The time depends of poultry dimension, (40 ÷ 45 mins for kg).

IMPORTANT: The cooking times are considered with oven preheated



WARNING

Make sure that:

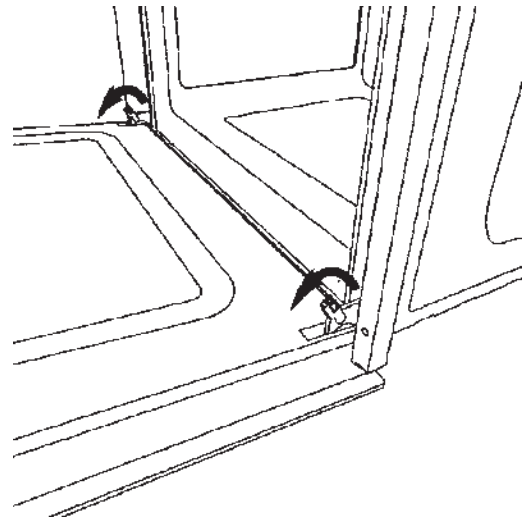
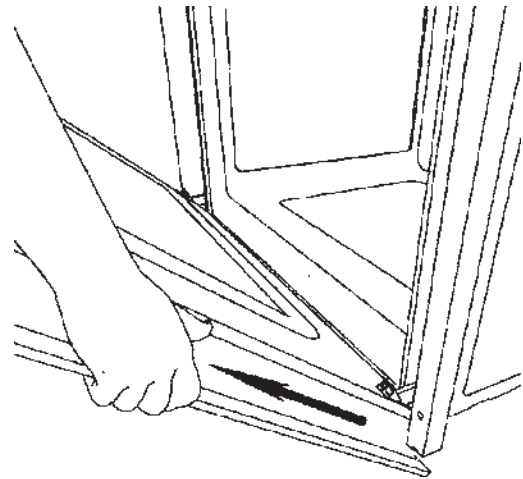
- The oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the 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.

Removing the oven door

The oven door can be removed quickly and easily. To do so, proceed as follows:

- Open the door fully.
- Lift the two levers shown in fig.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it from its mountings.

To replace fit the door, fit the hinges in their mountings and lower the two levers.



1. Wear protective gloves.
2. Place the door on a flat horizontal surface face down on a soft cloth to avoid scratching the visible part.
3. Simultaneously press the keys of the two side covers, removing the upper strip.



5. Replace the middle panes after cleaning in reverse order, checking that they are oriented so the words INTERNAL SIDE are properly legible.



NOTE:
a slight gap between the middle panes and the side supports is normal because it allows for the heat expansion of the glass.

6. Place the pack of three glass panes between the two uprights and replace the top strip.

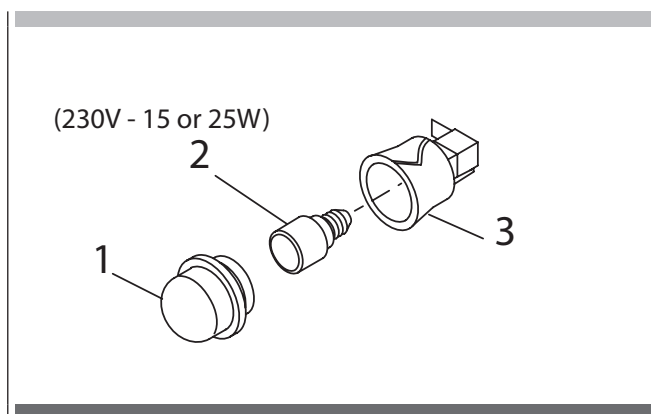
4. Slide out the pack of 3 panes of internal glass as shown below. Remove the second and third panes of glass (middle panes) for cleaning.



WARNING

Make sure that:

- 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.



- 1 Turn off power at the main power supply (fuse or breaker box).
- 2 Remove the lens (1) by unscrewing it.
- 3 Remove the light bulb (2) from its socket (3).
- 4 Replace the bulb (2) with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
- 5 Use one with the same Volt and Watt (see Fig. 12).
- 6 Screw the lens (1) back on.
- 7 Turn power back on at the main power supply (fuse or breaker box).

Warranty Card

artusi.com.au

Worldwide Appliances Pty Limited
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Locked Bag 3000, Annandale, N.S.W 2038

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WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at www.artusi.com.au. Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY

1. Warranty

Worldwide Appliances warrants that each artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 months warranty products:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths

Portable Appliances* – Benchtop Models and Portable Gas Models, Laundry appliances - Washing machines, washer/dryer combinations & electric heat pump or vented dryers

2. What is not Covered by the Warranty.

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the artusi product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
- (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.

(i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;

(j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or

(k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in artusi products.

3. Domestic Use

Each artusi product is made for domestic use. This Warranty may not extend to artusi products used for commercial purposes.

Continued over...

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an artusi product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you

for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

(i) replacing or repairing the defective part of the artusi product;

(ii) paying the cost of replacing or repairing the defective part of the artusi product;

(iii) replacing the artusi product; or

(iv) paying the cost of replacing the artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

All warranty service calls must be booked via the customer care department. The team can be contacted on 1 300 85 64 11 option 1 or customercare@eurolinx.com.au

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**DON'T FORGET TO REGISTER
YOUR WARRANTY ONLINE
NOW AT www.eurolinx.support**



SCAN ME

**TO REGISTER
YOUR WARRANTY**



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