

Instructions for the use - Installation advices

MULTI-FUNCTION OVEN
EBO 9910 S

100% ELBA QUALITY
MADE IN ITALY



ELBA
TALENT FOR COOKING



Made in Italy

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

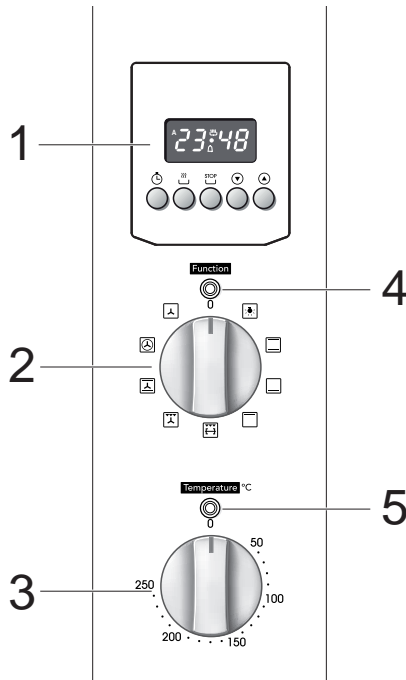
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements inside the oven.
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
 - Switch on the empty oven on max to eliminate grease from the heating elements.
 - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **FIRE RISK!** Do not store flammable material in the oven.

- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the appliance by the door handle.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 21.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

1

CONTROL PANEL

Fig. 1.1



CONTROLS DESCRIPTION

1. Electronic programmer
2. Function selector control knob
3. Oven temperature control knob
4. Power on indicator lamp
5. Oven temperature indicator lamp

Please note:

This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use.

This fan may continue to run for several minutes after the appliance has been switched off. This fan is to reduce the external temperature of the appliance and cool the internal components.

2

HOW TO USE THE OVEN

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

GENERAL FEATURES




As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 8 different programs to satisfy every cooking need.

The 8 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Bottom element;
- Top element;
- Grill element;
- Circular element.

NOTE:

Upon first use, it is advisable to operate the oven for 60 minutes in the position  and for another 15 minutes at the maximum temperature (thermostat knob on position 250) in the positions  and , to eliminate possible traces of grease on the heating elements.

Clean the oven and accessories with warm water and washing-up liquid.

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

OPERATING PRINCIPLES

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

a. by normal convection

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

b. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.

Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.

It is possible to cook several dishes simultaneously.

c. by semi-forced convection

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

d. by radiation

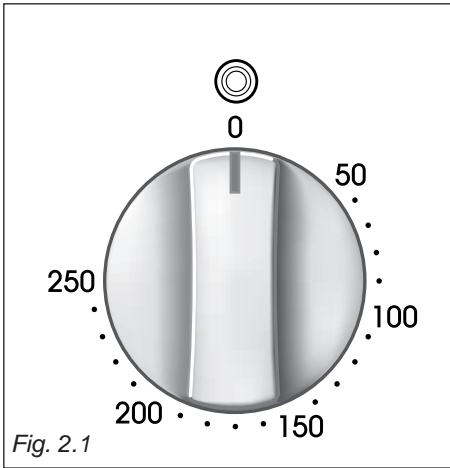
The heat is irradiated by the infra red grill element.

e. by radiation and ventilation

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

f. by ventilation

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



THERMOSTAT CONTROL KNOB (fig. 2.1)

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed above the knob.

FUNCTION SELECTOR CONTROL KNOB (fig. 2.2)

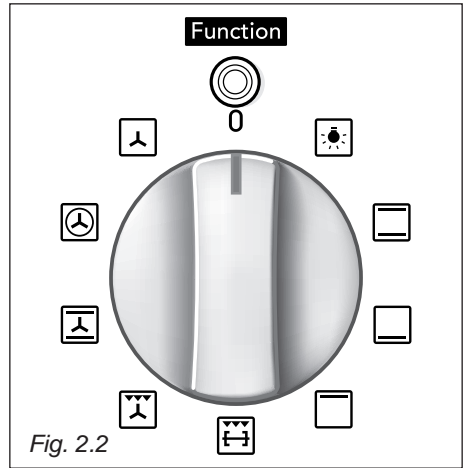
Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By turning the knob onto this setting we light the oven cavity.

The oven remains alight while any of the functions is on.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.

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

Recommended for:

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



LOWER HEATING ELEMENT

Only the lower element is switched on. Heat is distributed by natural convection.

The thermostat can be set between 50°C and the maximum position with the thermostat knob.

Recommended for:

This mode is particularly suitable to complete cooking of dishes that require higher temperature at the bottom.



UPPER HEATING ELEMENT

Only the upper element is switched on. Heat is distributed by natural convection. The thermostat can be set between 50°C and the maximum position with the thermostat knob.

Recommended for:

This mode is particularly suitable to complete cooking of dishes that require higher temperature at the top.



GRILLING

The infrared grill element at the top of the oven and the rotisserie come on. The heat is dispersed by radiation.

Use with the oven door closed and the temperature must be regulated **between 50°C and 225°C maximum** with the thermostat knob.

For cooking hints, see the chapter "USE OF THE GRILL".

For cooking with the rotisserie, see the chapter "USING THE ROTISSERIE".

Always grill with the oven door closed.

Recommended for:

Intense grilling, browning, cooking au gratin and toasting, cooking with the rotisserie, etc.



VENTILATED GRILL COOKING

The infra-red grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

Use with the oven door closed and the temperature must be regulated **between 50°C and 225°C maximum** with the thermostat knob.

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

For correct use see chapter "GRILLING AND AU GRATIN".

Always grill with the oven door closed.

Recommended for:

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



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

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

Recommended for:

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



FAN FORCED

The circular element and the fan are on.

The heat is diffused by forced convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.

It is not necessary to preheat the oven.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i.e. lasagna, lamb, roast beef, whole fish, etc.



DEFROSTING FROZEN FOODS

Only the oven fan is on.

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

Recommended for:


To rapidly defrost frozen foods; 1 kilogram requires about one hour.

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

COOKING ADVICE



STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position ;
- Set the thermostat knob to position 185 °C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTI-FUNCTION oven set on position  or  gives simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.


This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

REGENERATION

Set the switch to position  and the thermostat knob to position 150° C. Bread becomes fragrant again if wet with

a few drops of water and put into the oven for about 10 minutes at the highest temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.


The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

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

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

GRILLING AND “AU GRATIN”

Set the switch to position .

Set the thermostat to position 225°C and after having preheated the oven, simply place the food on the shelf.

Close the door and let the oven operate with the thermostat on, until grilling is complete.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

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

Grilling with the oven door closed.

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

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

OVEN COOKING

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

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

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

COOKING EXAMPLES

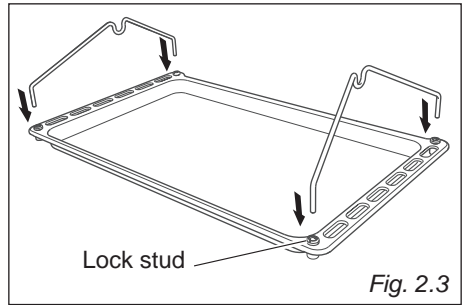
Temperatures are approximate as they vary depending on the quality and amount of food.

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

DISHES	TEMPERATURE
Cakes	180°C
Doughnuts	180°C
Cheese soufflé	200°C
Potatoes soufflé	200°C
Roast veal	200°C
Spinach crepes	200°C
Potatoes in milk	200°C
Chicken breasts in tomato	200°C
Sole fish filet	200°C
Whiting	200°C
Cream puffs	200°C
Plum pie	200°C
Meat balls	200°C
Veal meatloaf	200°C
Grilled chicken - roast chicken	220°C
Baked lasagna	220°C
Roast beef	220°C
Oven cooked pasta	220°C
Lemon cake	220°C
Rice creol	225°C
Baked onions	225°C
Stuffed potatoes	225°C
Grilled veal joint	225°C
Marmalade pie	225°C
Pound cake	225°C
Turkish shishkebab	250°C
Pizza with anchovies	250°C

USING THE ROTISSERIE

1. **Prepare the rotisserie support** (fig. 2.3).
 - Place the grill tray on the benchtop.
 - Insert the supports into the lock studs.
 - Push the supports all the way down to lock them in firmly.



2. **Secure the meat** (fig. 2.4).

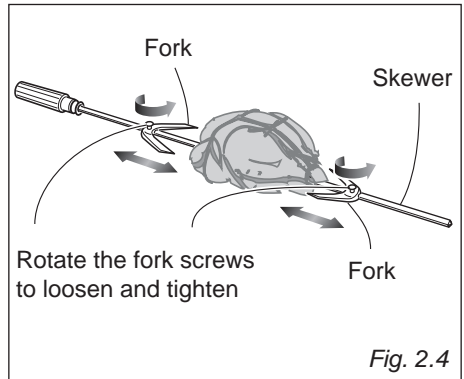
Important!

Take care, the forks are sharp!

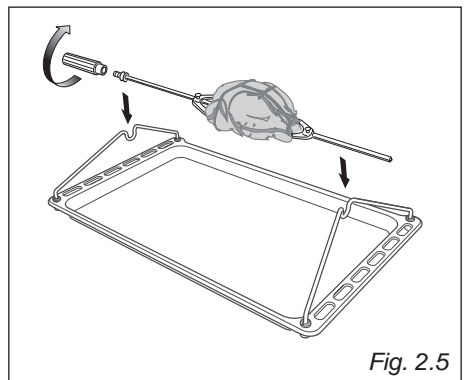
When securing the meat, ensure that:

- the skewer goes through the centre of the meat;
- the forks hold the meat firmly in place;
- the fork screws are tightened;
- there are no loose or projecting parts. Poultry should be trussed.

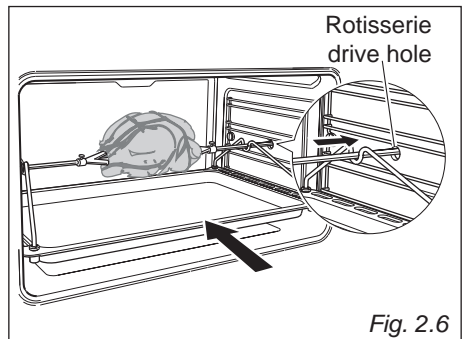
Note: the rotisserie can rotate up to 6 kg of meat.




3. **Position the skewer on the support** (fig. 2.5).
 - Place the skewer on the support, and check that the meat does not touch the grill tray.
 - Twist the handle off. It must not be left in the oven.



4. **Place the rotisserie assembly in the oven** (fig. 2.6).
 - Slide the grill tray all the way to the back on shelf position.
 - **IMPORTANT NOTE: DO NOT** place the grill tray on the sliding shelf supports (if fitted).
 - Push the skewer through the hole cover on the right-hand wall of the oven, then insert it fully into the rotisserie drive hole.



5. **Start the rotisserie**
 - Select the  function.
 - Set the temperature.

3

ELECTRONIC PROGRAMMER (BOTTOM MAIN OVEN ONLY)

The electronic programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking (bottom main oven only)
- Program for semi-automatic oven cooking (bottom main oven only)

Description of the buttons:



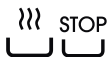
Timer



Cooking time



End of cooking time



Simultaneously: Switching to manual and program reset.



To increase the numbers on the digital display



To decrease the numbers on the digital display.

Description of the illuminated symbols:

A flashing - Programmer in automatic position but not programmed

A illuminated - Programmer in automatic position with program inserted.



Automatic cooking taking place





Timer in operation



and **A** - flashing - Program error. (The time of day lies between the calculated cooking start and end time).

Note:

Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation).

After a power cut the display resets to zero and cancels the set programs.

Caution: If the electricity supply is cut off (the display numbers will flash), the clock will reset and all the programs entered will be cancelled.

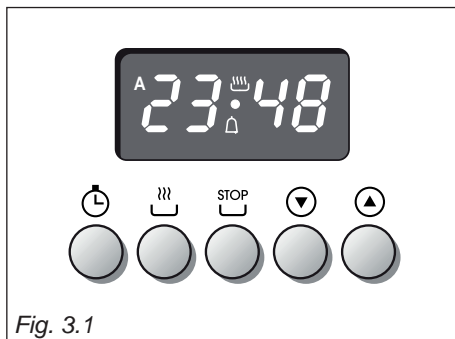






Fig. 3.1

SETTING TIME OF DAY (fig. 3.2)




The programmer is provided with an electronic clock with luminous figures showing the hour and minutes.

The first time the oven is connected up to the electricity supply and after a power cut, three zeroes will flash on the programmer display.



To adjust the time, the two buttons  STOP  must be pressed simultaneously and then the button  or  until the correct time is set.

Setting speed automatically increases if you keep the setting buttons pressed.

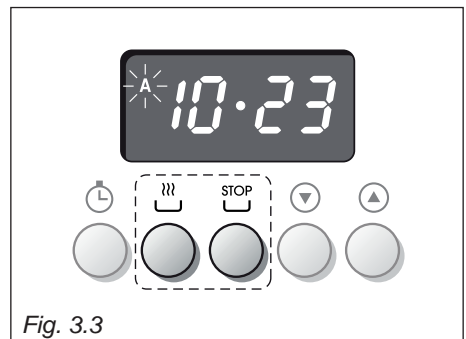
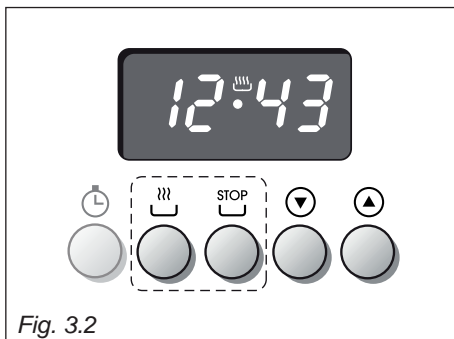
MANUAL OPERATION

To use the oven manually, i.e. without the programmer, you must cancel the flashing **A** by pressing the two buttons  STOP  simultaneously (the letter **A** will go out and the symbol  will come on).

CANCELLING A PROGRAMME



If the letter **A** is not flashing (which means that a cooking program has already been set) by pressing the two buttons  STOP  simultaneously you will cancel the program and switch to manual.




If the oven is on, you must switch it off manually.




MINUTE MINDER


The minute counter function consists simply of an acoustic signal which can be set for a maximum of 23 hours 59 minutes.

If the letter **A** is flashing, press the two buttons  **STOP**  simultaneously.

To set the time, press button  and then button  or  until the required time appears on the display (fig. 3.4).

The symbol  will come on.


Countdown will begin immediately and can be seen on the display at any time by simply pressing button .


When the time expires, the symbol  will go out and an intermittent acoustic signal will come on which can be switched off by pressing any of the buttons.

AUDIBLE SIGNAL

The audible signal sounds at the end of a minute minder cycle or of a cooking programme for a period of 7 minute.

The signal can be cancelled by pressing any function button.

Pressing the  button without having previously selected a function the frequency of the signal change. You can choose from three variations.

The selected signal is audible as long as the button  is pressed.

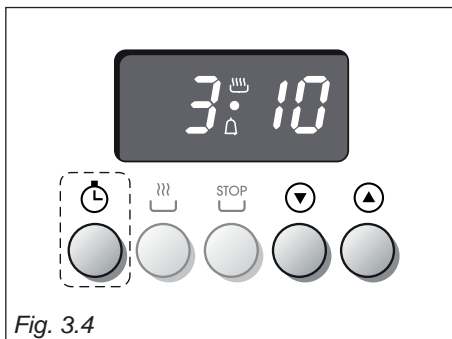


Fig. 3.4

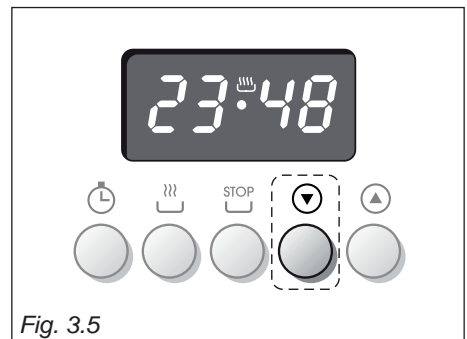






Fig. 3.5

SEMI - AUTOMATIC COOKING




This automatically switches the oven off after the required cooking time. There are two methods of semi-automatic cooking:


1° METHOD: Programming the cooking time (fig. 3.6)

- Set the cooking time by pressing button  and then button  to move forward or  to move back if you have gone beyond the required time.

The letter **A** and the symbol  will appear.



2° METHOD: Programming the end of cooking time (fig. 3.7)



- Set the end of cooking time by pressing button  and then button  to move forward or  to move back if you have gone beyond the required time.


The letter **A** and the symbol  will appear.



Having programmed according to one of the above methods, set the temperature and function via the function selector and thermostat knob (see specific chapters).

The oven will come on immediately and when the set time or programmed end of cooking time expires, it will automatically switch off.



During cooking the letter **A** and the symbol  remains on; press button  to display the remaining time until end of cooking.



The cooking program can be cancelled at any time by pressing the two buttons   simultaneously.

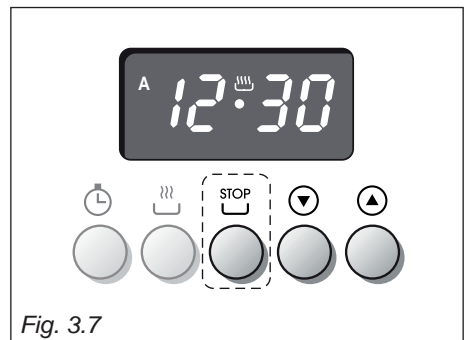
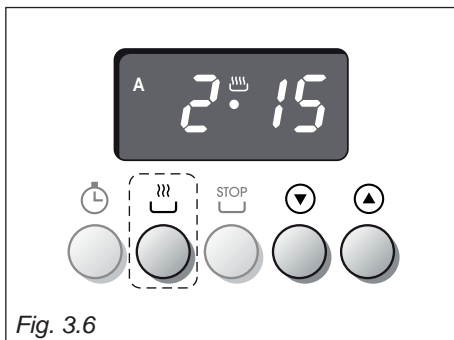
At the end of cooking, turn the oven knob to the off position the  symbol will go out. The letter **A** will flash and the acoustic signal will come on - this can be switched off by pressing any of the buttons.

Reset the function selector and thermostat knob and set the programmer to manual by pressing the two buttons   simultaneously.

Important: Also if oven is turned off automatically by the programmer, remember to turn to the off position the function selector and the thermostat knob.

If not, when pressing two buttons   simultaneously for manual use, the oven will start to operate.

Remember to press the two buttons   simultaneously to be able to use the oven in manual setting.







AUTOMATIC COOKING


To cook in the oven in automatic mode follow the instructions below:



1. Set the cooking time
2. Set the end of cooking time
3. Set the cooking temperature and function


These operations are carried out as follows:

1. Set the cooking time by pressing button  and then  to move forward or  to move back if you have gone beyond the required time (fig. 3.8).

The letter **A** and the symbol  appear.

2. Press button ; the cooking time already added to the clock time appear.


Set the end of cooking time by pressing button  if you go beyond the required time, you can go back by pressing button .




The symbol  go out and the letter **A** remains on (fig. 3.9).



If during the setting the letter **A** begins to flash on the display and the acoustic signal comes on, this indicates a programming error, i.e. the cooking cycle has been superimposed on the clock time. In this case alter the end of cooking time or the cooking time as above.


3. Set the cooking temperature and function via the function selector and thermostat knob (see specific chapters).



The oven is now programmed and everything will work automatically; the oven will come on as required and finish cooking at the programmed time.



At the start of the cooking the symbol  appear.



During cooking the letter **A** and the symbol  remains on; press button  to display the remaining time until end of cooking or press button  to display the end of cooking time.

The cooking program can be cancelled at any time by pressing the two buttons   simultaneously.

At the end of cooking, the oven switch off, the symbol  go out, the letter **A** flash and the acoustic signal come on - this can be switched off by pressing any of the buttons.

Reset the function selector and thermostat knob and set the programmer to manual by pressing the two buttons   simultaneously.

Important: Also if oven is turned off automatically by the programmer, remember to turn to the off position the function selector and the thermostat knob. If not, when pressing two buttons   simultaneously for manual use, the oven will start to operate.

Remember to press the two buttons   simultaneously to be able to use the oven in manual setting.

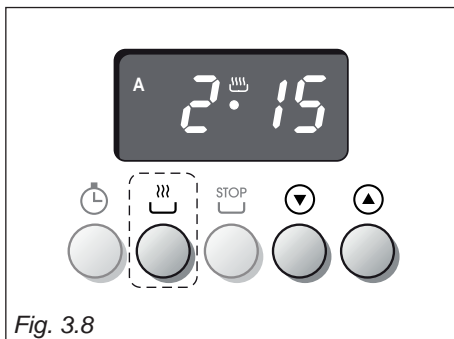


Fig. 3.8

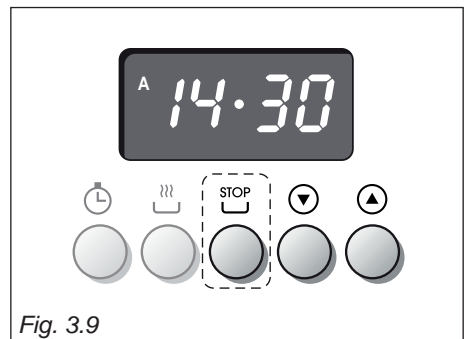



Fig. 3.9

IMPORTANT – MAIN OVEN NOT WORKING

If the main Oven is not working, it may have been accidentally set to “AUTOMATIC” or the power to the appliance was interrupted. If the Timer is showing the letter “A” as below or the time of day is flashing, the Oven may not turn on or be delayed in its operation.



Before requesting a service call, please refer to the timer set up instructions in this handbook and ensure the timer is set to “MANUAL” operation ensuring the cook symbol  appears in the timer as shown below.



NB. A service charge will be made if an engineer is called out to re-set the timer, as this is not covered by the guarantee.

4

CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.**
- It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
- Be very careful that no water penetrates inside the appliance.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- The oven must always be cleaned after every use, using suitable products.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

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

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not store flammable material in the oven.

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

GLASS CONTROL PANEL

Clean using an appropriate product. Always dry thoroughly.

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

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

OVEN FITTING OUT

- Assemble the wire racks on the oven walls using the 2 screws (fig. 4.1a).
- Slide in, on the guides, the shelf and the tray (fig. 4.1b).
The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.

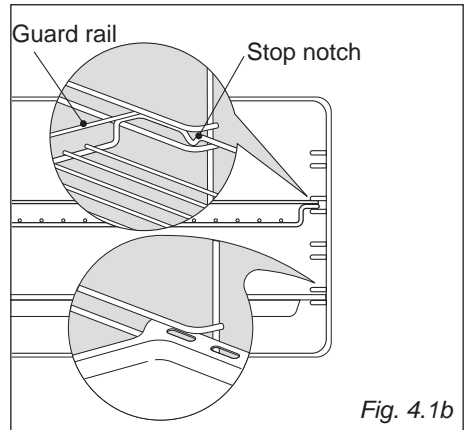


Fig. 4.1b

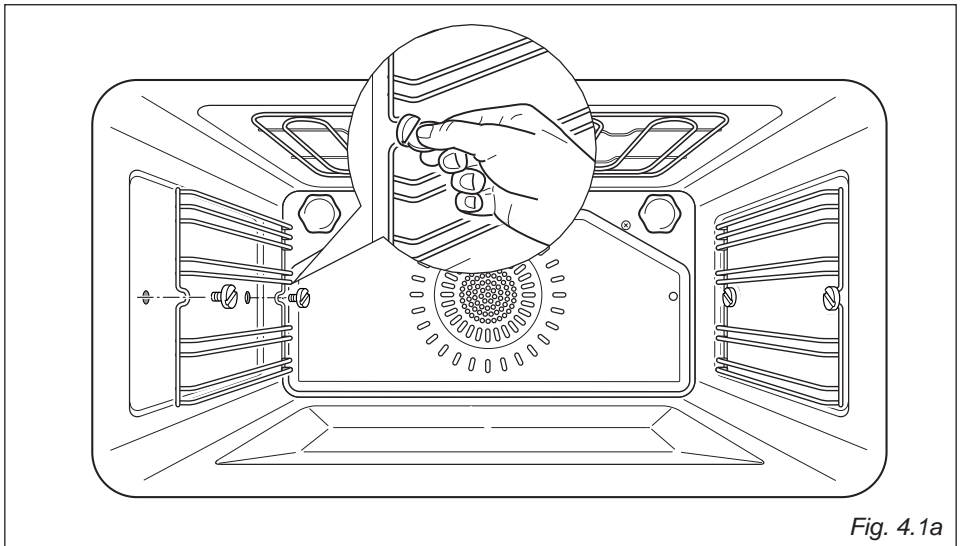


Fig. 4.1a

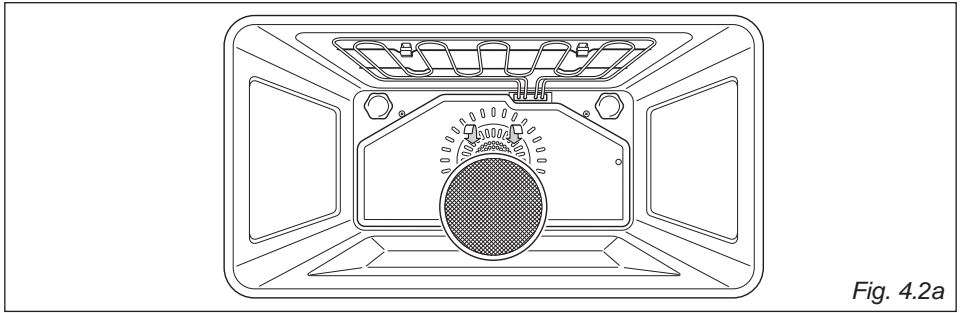
GREASE FILTER (SUPPLIED WITH SOME MODELS ONLY)

A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 4.2a).

- When baking pastry etc. this filter should be removed.
- Slide in the grease filter on the back of the oven as in fig. 4.2a.

Clean the filter after cooking!

- The grease filter can be removed for cleaning and should be washed regularly in hot soapy water.
- Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.

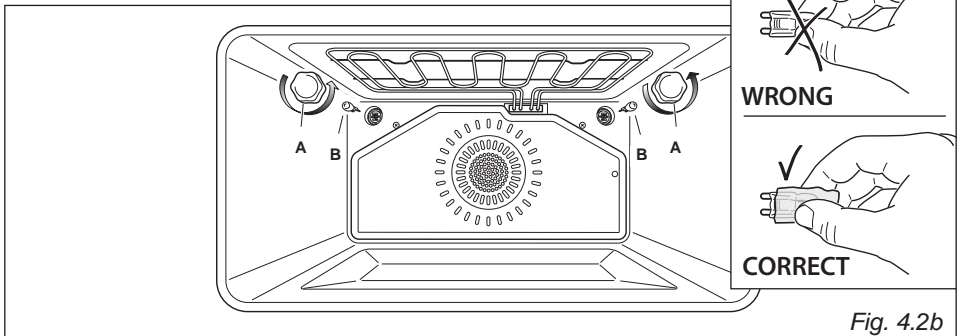


REPLACING THE OVEN LAMPS

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down;
 - Switch off the electrical supply;
 - Remove the protective cover "A" (fig. 4.2b);
 - Replace the halogen lamp "B" with a new one suitable for high temperatures (300°C) having the following specifications: 230 V, 50 Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp;
- IMPORTANT WARNING:** Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves;
- Refit the protective cover "A";

Note: Oven bulb replacement is not covered by your guarantee.



TELESCOPIC SLIDING SHELF SUPPORTS (SUPPLIED WITH SOME MODELS ONLY)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Screw the side racks onto the oven wall (fig. 4.1a).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 4.3a). You will hear a click as the safety locks clip over the wire.

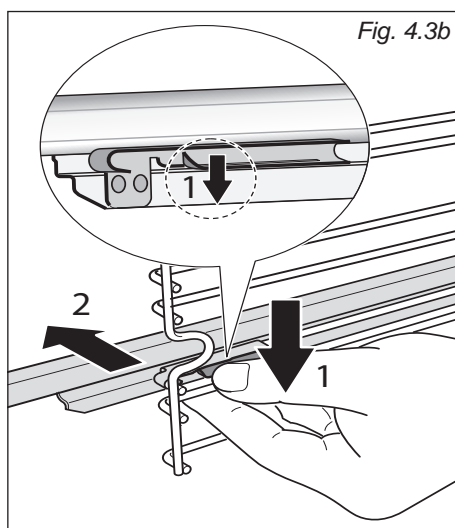
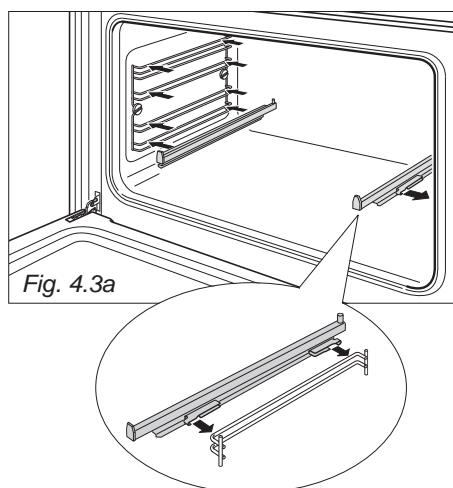
IMPORTANT NOTE: When cooking with the rotisserie DO NOT position the grill tray on the sliding shelf supports.

To remove the telescopic sliding shelf supports:

- Remove the side racks by unscrewing the fixing screws (fig. 4.1a).
- Lay down the sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow "1" in fig. 4.3b).
- Pull the safety locks away from the wire to release the wire (arrow "2" in fig. 4.3b).

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.



REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

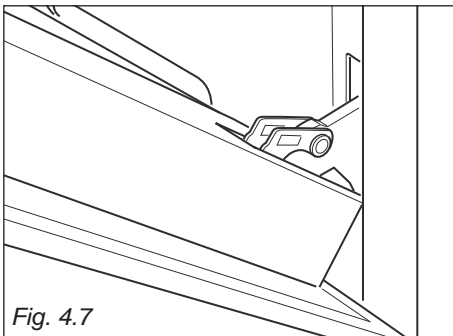
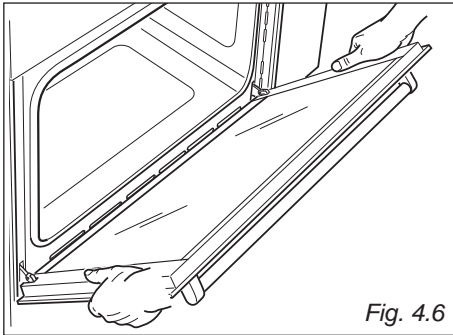
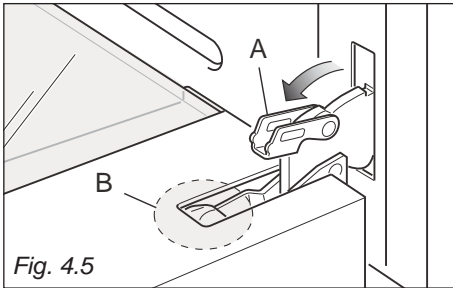
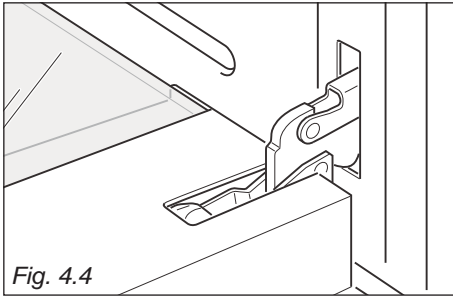
If you wish to clean the inner glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.



REMOVING THE OVEN DOOR

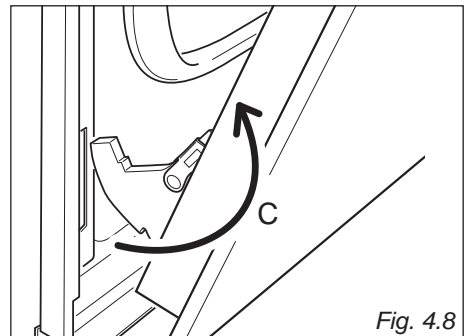
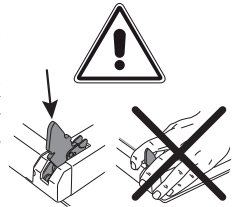
The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 4.4).
- Open the lever "A" completely on the left and right hinges (fig. 4.5).
- Hold the door as shown in fig. 4.6.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 4.5, 4.7).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 4.8).
- Rest the door on a soft surface.

Important!

Always keep a safe distance from the door hinges, paying special attention to position of your hands.

If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



REMOVING THE INNER PANE OF GLASS

The oven door is fitted with no. 2 panes:

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

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

REMOVE THE INNER GLASS RETAINER

1. Remove the oven door and place it on a soft surface.
IMPORTANT: The door shall be placed horizontally as per fig. 4.9.
2. Press down on both tabs to release the glass retainer.
3. Remove the glass retainer.

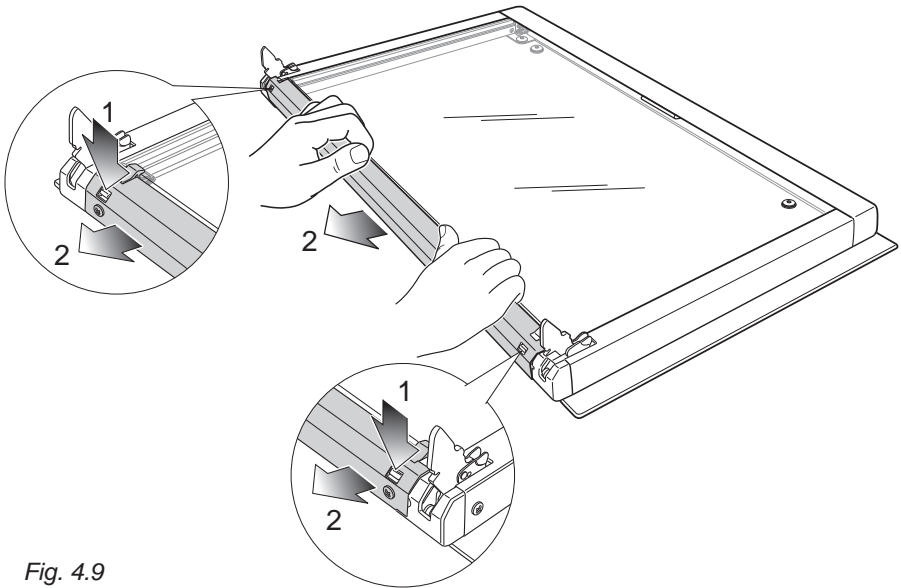


Fig. 4.9

REMOVE THE INNER GLASS PANE

Lift and remove the inner pane slightly, as shown in the figure 4.10.

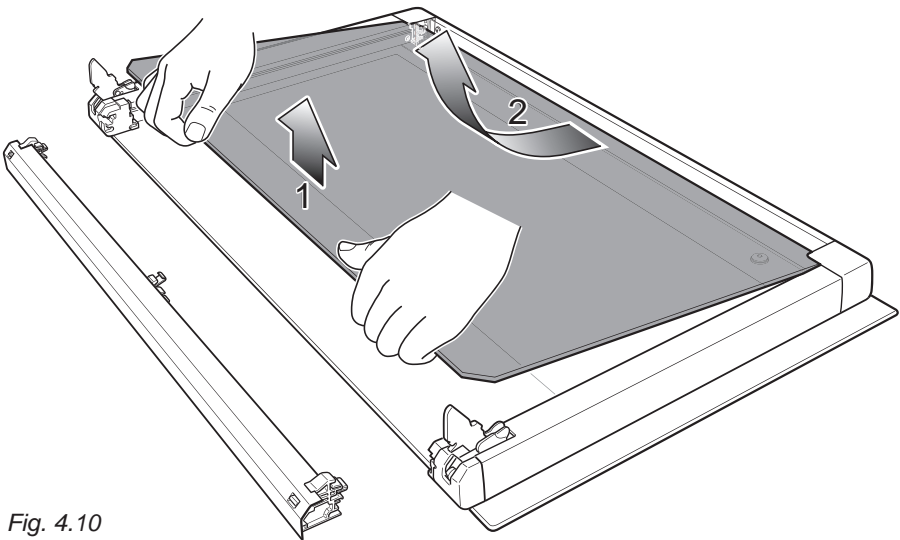


Fig. 4.10

AFTER CLEANING, REPLACE THE INNER GLASS PANE

When replacing the inner glass pane, make sure that:

- You replace the pane correctly, as shown. The pane must be in the position described below in order to fit into the door and to ensure that the appliance operates safely and correctly.
 - You take extra care not to bump the edges of the glass against any object or surface.
 - You do not force the pane into place. If you are experiencing difficulties replacing the pane, remove it and start the process again from the beginning. If this still does not help, call Customer Care.
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
1. Insert the inner glass pane in the uppermost pair of grooves and push it slightly (arrow 1 in figure 4.11).
 2. Gently lower into place (arrow 2 in figure 4.11).

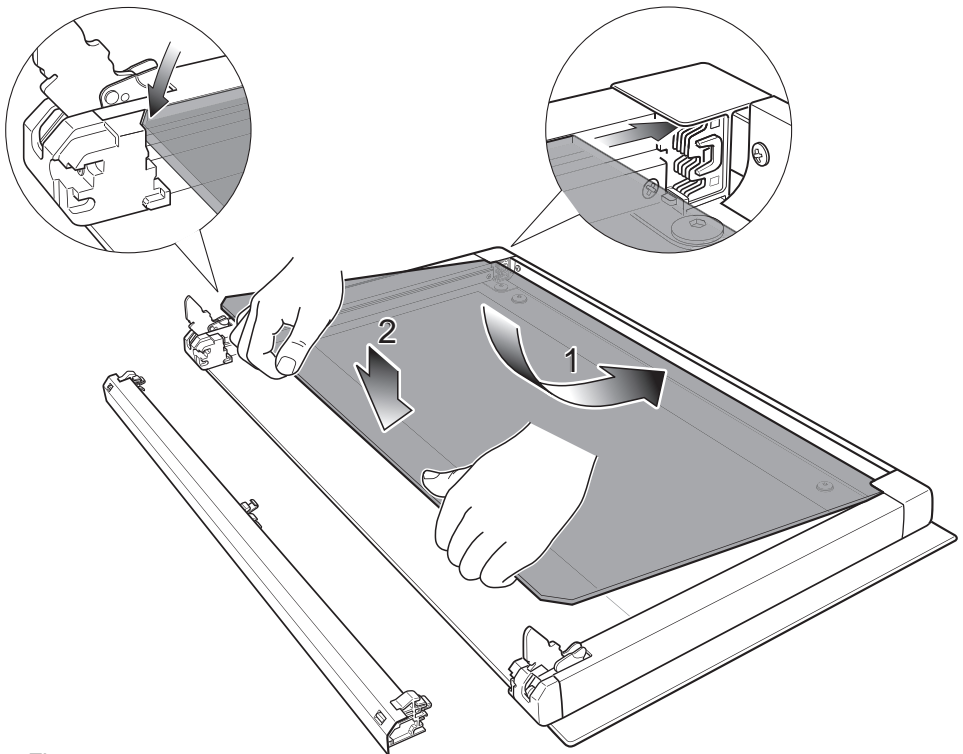


Fig. 4.11

REPLACE THE GLASS RETAINER

1. Position the glass retainer, as shown in the figure 4.12. It should sit on the bottom edge of the outer glass. Check that the clamps "M" are not deformed or damaged.
2. Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

Important !

Make sure the glass retainer is correctly and firmly in place and that the glass pane is secure.

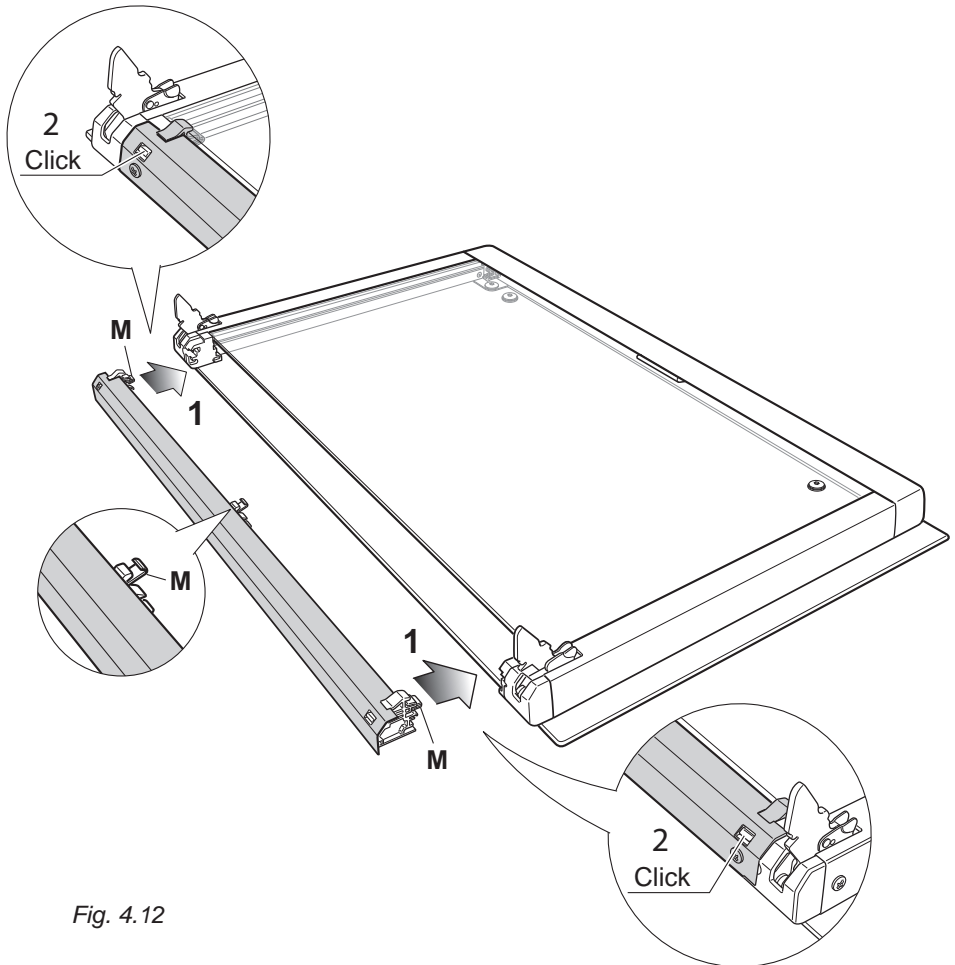
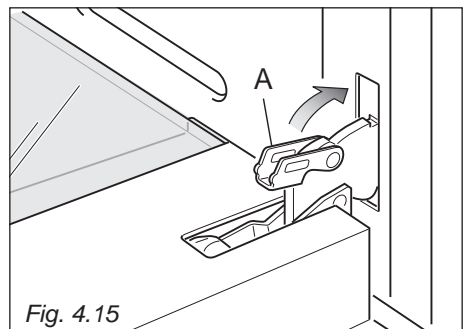
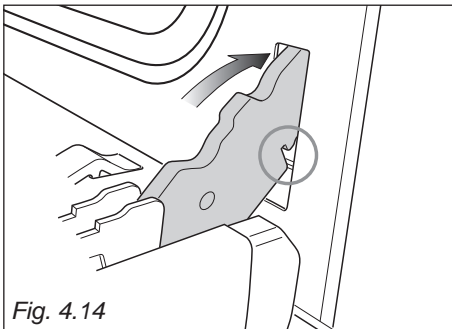
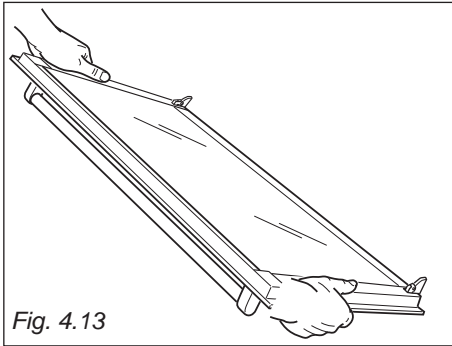


Fig. 4.12

REFIT THE DOOR

1. Hold the door firmly (fig. 4.13).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 4.14.
3. Open the door to its full extent.
4. Fully close the levers "A" on the left and right hinges, as shown in the figure 4.15.
5. Close the door and check that it is properly in place.



ADVICE ***for the*** ***INSTALLER***

IMPORTANT

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment. Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
- Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS and in compliance with the local safety standards. Failure to observe this rule will invalidate the warranty.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the appliance from the electrical power supply before carrying out any maintenance operations or repairs.
- The walls surrounding the oven must be made of heat-resistant material.
- Take care NOT to lift the oven by the door handle.
- This appliance shall only be serviced by authorised personnel.
- Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

WARNING: When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

IMPORTANT: Some environmental factors and cooking habits can cause condensation in and around the oven during use. To protect surrounding cabinetry from possible damage caused by frequent or excessive condensation, we recommend moisture-proofing the oven cavity.

5 INSTALLATION

IMPORTANT

- The oven can be fitted in standard units, width 90 cm and depth 60 cm.
- Installation requires a compartment as illustrated in figures 5.1a and 5.1b.
- On the lower side, the oven must lay on supports standing the oven weight.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

WARNING

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.
- Do not seal the oven into the cabinetry with silicone or glue; this makes future servicing difficult. The manufacturer will not cover the costs of removing the oven, or of damage caused by this removal.
- The walls surrounding the oven must be made of heat-resistant material.
- **WARNING: Taking care NOT to lift the oven by the door handle.**

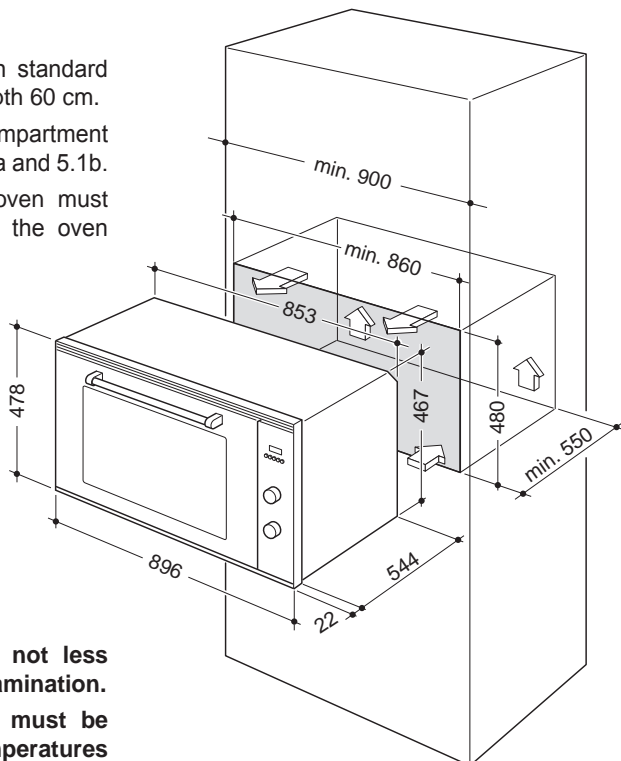


Fig. 5.1a

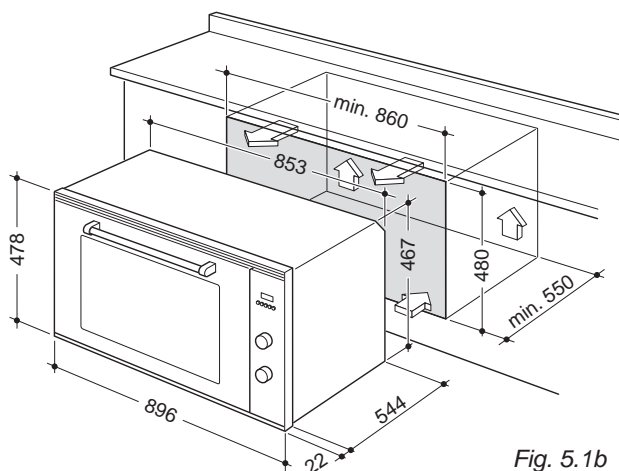
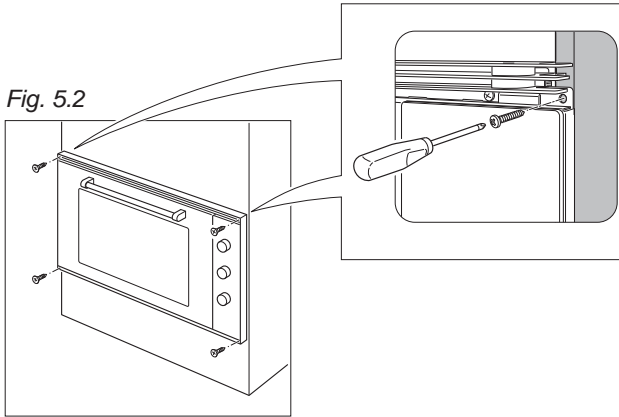


Fig. 5.1b

FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 4 screws (not supplied) as figure 5.2. It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.



IMPORTANT:

To avoid damage to the lower trim please note the following instructions.

The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in illustration here below.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

No responsibility for lower trim damage will be accepted if these instructions have not been followed.

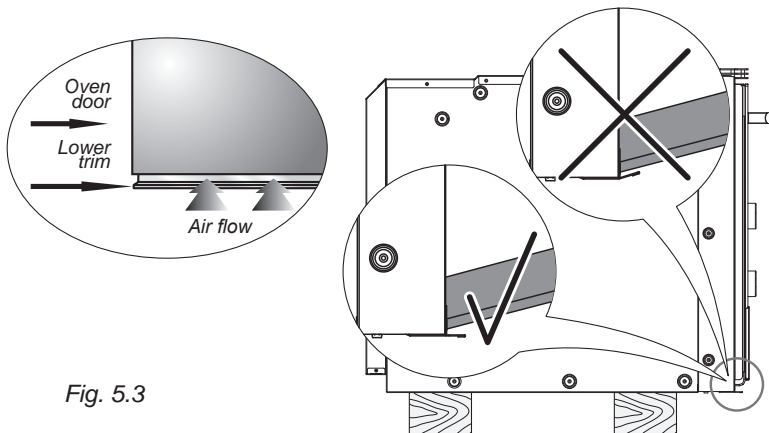


Fig. 5.3

6 ELECTRICAL SECTION

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

GENERAL

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- If the appliance is supplied without a power supply plug and if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The appliance can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system or if the socket and appliance plug are incompatible, call an expert. He should also check that the socket cable section is suitable for the power absorbed by the appliance.

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

CONNECTION OF THE POWER SUPPLY CABLE

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 6.1).
- Unscrew the screw "D" and open completely the cable clamp "E" (fig. 6.2).
- Connect the phase, neutral and earth wires to terminal board "G" according to the diagram in fig. 6.3.
- Strain the feeder cable and block it with cable clamp "E" (by screwing screw "D").
- Close the terminal block cover (check the two hooks "A" are correctly hooked).

IMPORTANT: To connect the power supply cable **DO NOT** unscrew the screws fixing the cover plate behind the terminal block.

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

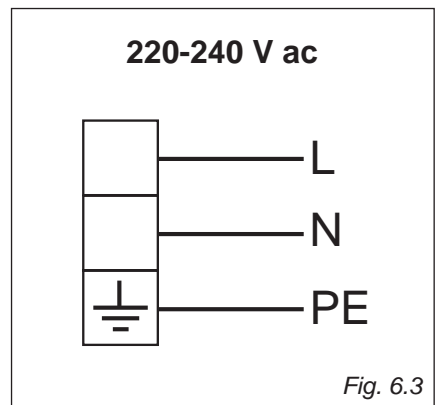
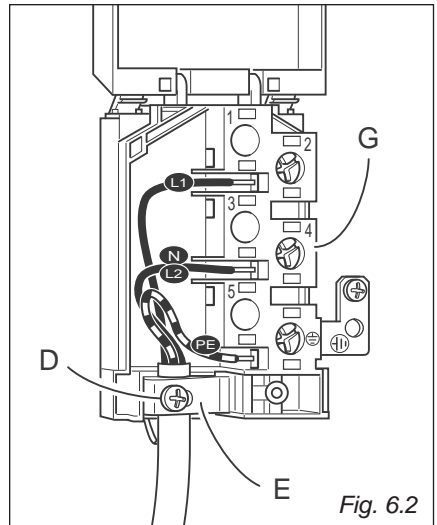
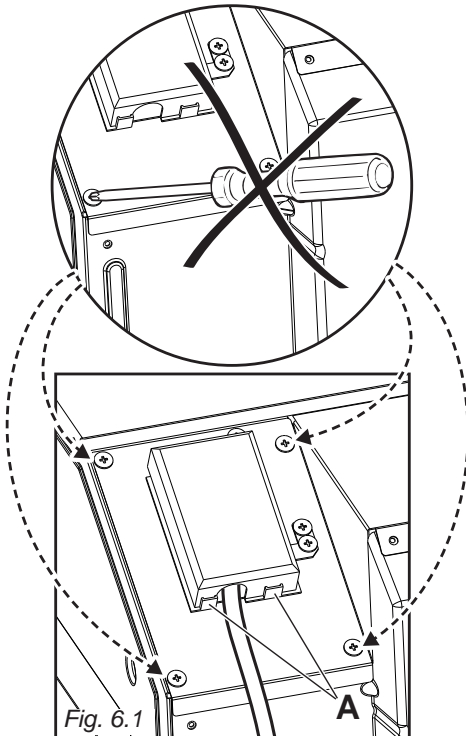
FEEDER CABLE SECTION

Type "H05RR-F"

220-240 Vac 3 x 1,5 mm² (*) (**)

(*) Connection possible with plug and outlet

(**) Connection with wall box connection.



The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

www.elba-cookers.com

ELBA

TALENT FOR COOKING

 Made in Italy 

Cod. 1105761 - B0