



**USER MANUAL
&
INSTALLATION INSTRUCTIONS**

**BUILT-IN OVEN 24”
10-FUNCTIONS**

IMPORTANT SAFETY INSTRUCTIONS

Carefully read the following important information regarding
installation safety and maintenance.

Keep these instructions for future reference.

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Safety Requirements



IMPORTANT SAFETY INSTRUCTIONS



READ AND SAVE THESE INSTRUCTIONS

⚠ WARNING



When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use.

These precautions will reduce the risk of burns, electric shock, fire and injury to persons. When using kitchen appliance, basic safety precautions must be followed, including those in the following pages.









Proper installation and maintenance

• ⚠ IMPORTANT - SAVE FOR THE LOCAL INSPECTOR'S USE

- ⚠ Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- ⚠ Be sure your appliance is properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. Refer to the Installation Instructions for details.
- ⚠ This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Warranty. If you have any questions, contact the manufacturer.
- ⚠ Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- ⚠ Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.
- ⚠ Do not obstruct oven vents.
- ⚠ Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

-  In the event of an error the display flashes and beeps continuously. Disconnect appliance from the power supply and call a qualified technician.
-  Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Fire safety

-  Do not use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire.
-  If materials inside an oven should ignite, keep door closed. Turn off the appliance and disconnect the circuit at the circuit breaker box.
-  Use this appliance only for its intended purpose as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.
-  Always have a working smoke detector near the kitchen.
-  In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
-  Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.
-  Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.
-  Never Leave Surface Units Unattended at High Heat Settings.

⚠ WARNING

TO REDUCE THE RISK OF PERSONAL INJURY IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. EXERCISE CAUTION TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN—You may be burned.
- Do Not Use Water on Grease Fires , Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use an extinguisher ONLY if:
 - 1) You know you have a CLASS ABC extinguisher, and you already know how to operate it.
 - 2) The fire is small and contained in the area where it started.
 - 3) The fire department is being called.
 - 4) You can fight the fire with your back to an exit.

Burn prevention

• ⚠ DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN

• ⚠ Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.

• ⚠ Exercise caution when opening the appliance. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors

shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.






• ⚠ Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

• ⚠ Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.



• ⚠ Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

• ⚠ Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.





Child safety

-  Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
-  When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.
-  Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.
-  Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.
-  Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning safety

-  **CAUTION:** Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes or sponges can cause burns from steam.
-  Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Cookware safety

-  Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During self-clean, fumes are released that may be harmful to birds. Other kitchen fumes such as overheating margarines and cooking oils may also be harmful.
-  Keep oven free from grease build up.
-  Do not place food directly on oven bottom.
-  Follow the manufacturer's directions when using cooking or roasting bags.

Electrical Requirements

⚠ WARNING



Electrical Shock Hazard

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

- **⚠** Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow the instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

- **⚠** This appliance needs to be installed directly to the main (without a plug). To do so, follow instructions in the "Electrical Connection" section. If you wish to install this appliance directly to the main (without a plug), it must be installed by a qualified service technician.

- **⚠ DO NOT** operate this appliance using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 4-prong wall receptacle installed by a qualified electrician.

- **⚠** Severe shock, or damage to the range may occur if the range is not installed by a qualified installer or electrician.

- **⚠** This appliance features a pilotless electric ignition for energy savings and reliability. It operates on a **208-240V/50-60Hz 12 - 15 Amp** power supply.

- **⚠** A separate circuit, protected by a 15 amp time delay fuse or circuit breaker, is required.

- **⚠** For personal safety, the appliance must be properly grounded.

- **⚠** See the "Installation Instructions" packaged with this appliance for complete installation and grounding instructions.

Installation Instructions

⚠ WARNING



Electrical Shock Hazard

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock

Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

Important:

- The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.
- Air duct is supposed to use in ventilation.

Installation of built-in ovens

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit. (See Figure 1)

Oven door structures 2 or 3

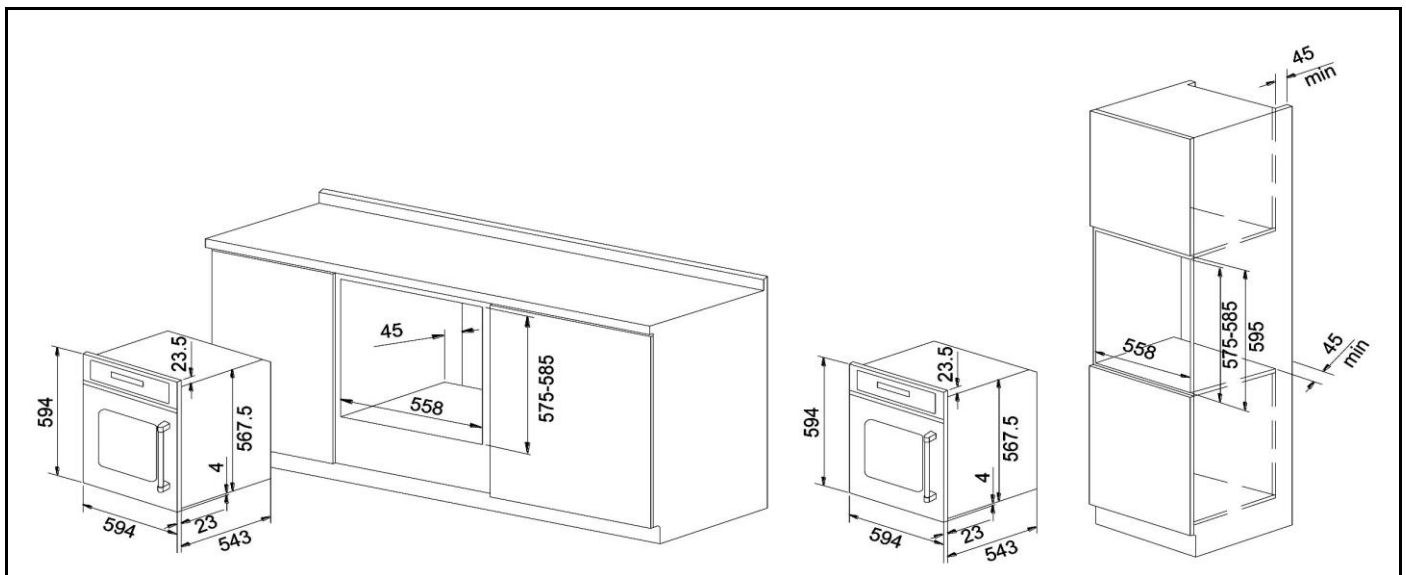
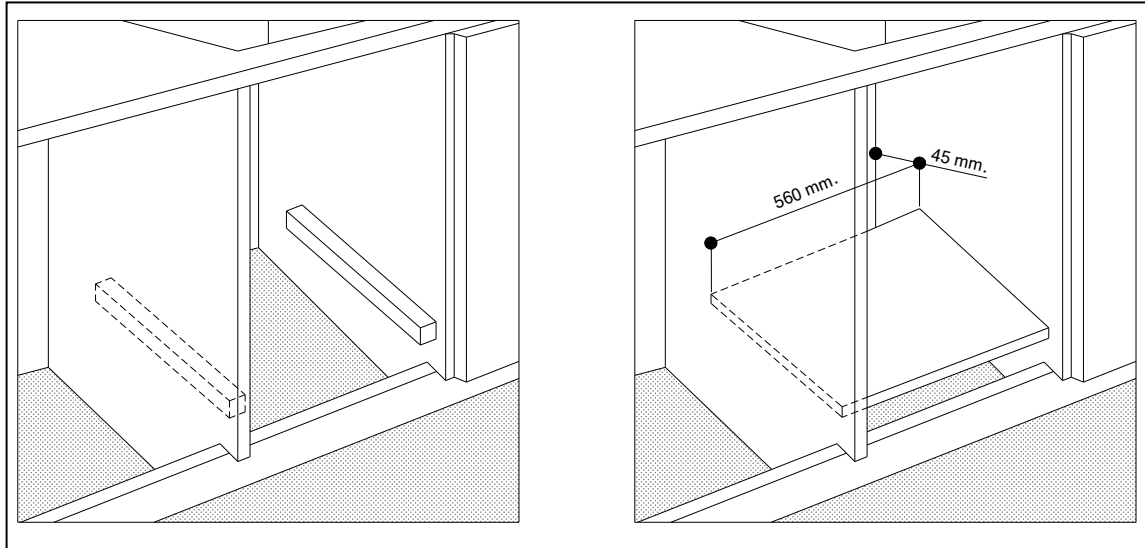


Figure 1

IMPORTANT:

Installation must be in compliance with the consumption declaration.

In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 1 3/4" x 22" (45 x 560mm). (See Figure 2)



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 210° F (100 °C)

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.

Electrical installation

⚠ WARNING



Electrical Shock Hazard

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock

Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

Important:

- The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.
- Air duct is supposed to use in ventilation.

IMPORTANT:

Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes.

If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the bare ground wire from the oven to the white neutral electrical supply wire.

All model ovens on the front cover are dual rated, designed to be connected to either 208/240V AC, 60Hz, 3 wire, two-phase power supply. (See Figure 3)

CIRCUIT REQUIRED	
208V,60Hz	240V,60Hz
12 AMP	15 AMP

Figure 3

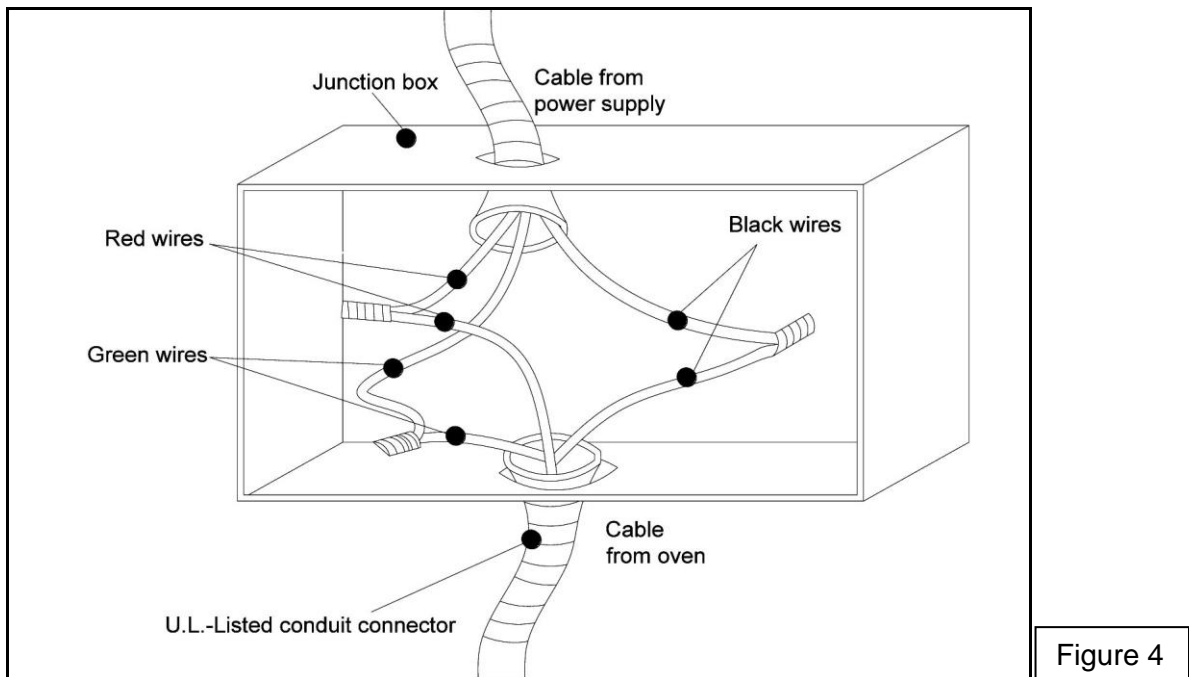
The electrical supply should be 3-wire two-phase AC. Install a suitable conduit box (not furnished). An appropriately-sized, U-listed conduit connector must be used to correctly attach the conduit to the junction box.

Three-Wire Connection

- Connect red wire from oven to red wire in junction box.
- Connect black wire from oven to black wire in junction box.
- Connect green ground wire from oven to gray neutral wire in junction box.

The conduit cable, where connected at the oven, swivels. Rotate conduit cable upward (or downward) and direct through hole prepared in cabinet to attach to J-Box.

To maintain serviceability, the flex conduit must not be shortened and should be routed to permit temporary removal of the oven. (See Figure 4)



How To Use Your Oven

Close-up view

A. Control Panel

G. Oven Rack

H. Guides for sliding the racks or dripping in and out

F. Dripping Pan or Baking Sheet

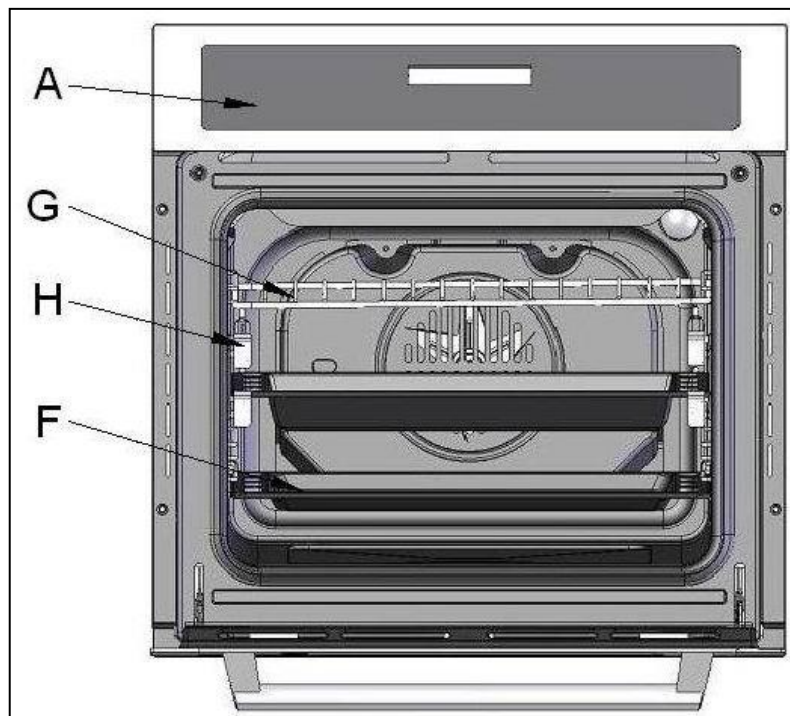


Figure 5

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes.

IMPORTANT:

The first time you use your appliance, we recommend that set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then open the oven door and let the room air in. The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

IMPORTANT:

Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models).

For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel.





Always place your cookware (dishes, aluminum foil, etc.) on the grid provided with the appliance inserted especially along the oven guides.

Before using your oven for the first time

Setting and changing the current time

The oven only operates when the time has been set.





When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for time flashes automatically. (See Figure 6)

1. To change a time that has already been set, press the clock function  button repeatedly until the symbol for **Time**  flashes.
2. Using the  or  button, set the current time.
3. After about 5 seconds, the flashing stops and the clock displays the time of day set.
4. The appliance is now ready for use.

Getting to know the appliance





In order to learn the programming functions of your new appliance, the oven can be programmed in “test mode” without the oven turning on or heating up during the learning process.

Switching on the test mode

1. Make sure the appliance is off. Switch off the appliance using the On/Off  button.
2. Press and keep pressing the  button. While pressing the  button, press and keep pressing the  button.
3. An acoustic signal is heard and a “d” lights up in the display.

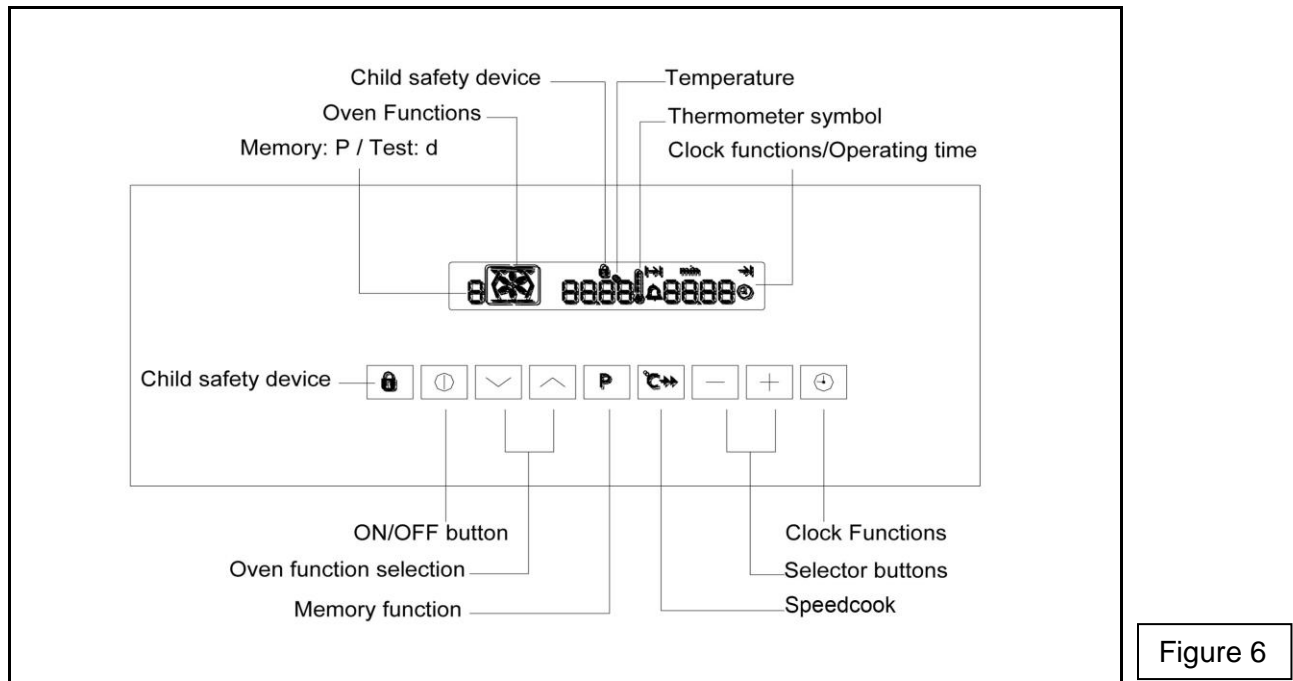
The oven is now in “test mode”. The appliance can now be programmed without the oven turning on or heating up.

Switching off the test mode



1. Make sure the appliance is off. Switch off the appliance using the On/Off  button.
2. Press and keep pressing the  button. While pressing the  button, press and keep pressing the  button.
3. An acoustic signal is heard and a “d” disappears from the display.

Operating the oven




Electronic oven control





General instructions

- Always switch the appliance on first by pressing the On/Off  button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- When the selected temperature is reached, an audible signal sounds.
- The oven light is switched on as long as an oven function is started.
- The oven light goes off after 10 minutes when the appliance is using Countdown with automatic shut-off.
- Switch appliance off using the On/Off  button.



Selecting the oven function

1. Switch on the oven with the On/Off  button.
2. Press the  or  button repeatedly until the desired oven function appears.
 - A suggested temperature appears on the temperature display.
 - If the suggested temperature is not changed within approximately 5 seconds, the oven begins to heat up.
3. The oven light is switched on as long as an oven function is started.


Changing the oven function

To change the oven function, press the  or  buttons repeatedly until the desired oven function is displayed.

Changing the oven temperature

1. Press the  or  button, to raise or lower the temperature.
2. The setting changes in steps of 25°F.

Heating the oven and the Thermometer symbol




1. The slow flashing of the three segments of the thermometer symbol  indicate how hot the oven is as it heats up.
2. Once the oven has reached the programmed temperature, an audible signal sounds and the three segments of the thermometer symbol stop flashing.

Heating the oven with Speedcook

- After an oven function is selected, with the use of the additional function Speedcook, the empty oven can be pre-heated in a relatively short time.





IMPORTANT:

Do not put the food to be cooked into the oven, until the Speedcook process is completed and the oven is operating at the desired heat.



1. Set the desired oven function. If necessary, change the suggested temperature.
2. Press the Speedcook  button. The thermometer symbol  lights up.
3. The fast sequential flashing of the three segments of the thermometer symbol  indicates how hot the oven is as it heats up.

4. When the oven reaches 150°F, an audible signal is heard, and the oven continues heating with the segments of the thermometer slowly rising to indicate how hot the oven is.
5. Once the oven has reached the programmed temperature, an audible signal sounds and the three segments of the thermometer symbol stop flashing.

Memory function




1. The Memory function can be used to save a setting which is frequently used.
2. Set oven function, temperature and, if necessary the clock functions. Clock time  and/or End time .
3. Press and hold the button  for approximately 2 seconds, until an acoustic signal sounds. The setting is now saved.
4. To save another setting, press the button  for approximately 2 seconds. The previously saved setting is replaced by the new one.

Starting the Memory function

1. Switch the oven on using the button On/Off  button.
2. Using the button  call up the saved setting.

Clock functions

General instructions

- After a clock function has been selected, the corresponding symbol flashes for approximately 5 seconds. During this time, the desired times can be set or modified using the  or  button.
- When the desired times has been set, the symbol continues to flash for approximately 5 seconds.
- After this the symbol lights up. The set Countdown  begins to count down.
- The time set for Cook time and End time begins to count down after the selected function starts.

Countdown

A signal sounds after the time has elapsed.

This function does not affect the operation of the oven.

Cook time

To program how long the oven is to be in use.







End time

To program when the oven is to turn off.










Time

To program, change or verify the time. (See also section “Before Using for the First Time”)












Countdown

1. Press the Clock Functions  button repeatedly until the symbol for Countdown  flashes.
2. Set the desired Countdown time using the  or  button (Max. 99.00 minutes).
3. After approx. 5 seconds the display shows the time remaining.
4. The symbol for Countdown  lights up.
5. When the time set has elapsed, an audible signal sounds for 2 minutes
6. “0.00” lights up and the symbol for Countdown  flashes.
7. To turn off the audible signal, press any button.







Cook time

1. Select oven function and using  or  button select temperature.
2. Press the Clock Functions  button repeatedly until the symbol for Clock time  flashes.
3. Using the  or  button set the desired cooking time.
4. The oven switches itself on and the symbol for Cook time  lights up.
5. By repeatedly pressing the Clock Functions  button, the current time can be called up.
6. When the time has elapsed, an audible signal sounds for 2 minutes.
7. The oven switches itself off.
8. “0.00” is displayed and the symbol for Cook time  flashes.
9. To turn off the audible signal, press any button.

End time

1. Select oven function and using  or  button select temperature.
2. Press the Clock Functions  button repeatedly until the symbol for End time  flashes.
3. Using the  or  button set the desired switch-off time.
4. The symbols for End time  and Cook time  light up.
5. The oven will automatically switch itself on.
6. By repeatedly pressing the Clock Functions  button, the current time can be called up.
7. When the time has elapsed, an audible signal sounds for 2 minutes.
8. The oven switches itself off.
9. "0.00" is displayed and the symbols for End time  and Cook time  flash.
10. To turn off the audible signal, press any button.

Cook time and End time combined




- Cook time  and End time  can be used simultaneously.
 - If the oven is to be switched on and off automatically at a later time:
1. Select oven function and temperature.
 2. Using the Cook time  function, set the time that the dish needs to cook, Example: 1 hour.
 3. Using the End time  function, set the time at which the dish is to be ready, Example: 14:05 pm.
 4. The symbols for Cook time  and End time  light up.
 5. The oven switches on automatically at the time calculated, Example: 13:05.
 6. When the set cooking time has elapsed, an audible signal sounds for 2 minutes.
 7. The oven switches itself off, Example: 14:05.

Other functions




Switching off/on the display

- You can save energy by switching off the display.

Switching off the display

1. If required, switch off the appliance using the On/Off  button.
2. Press the Clock Functions  button and the  button at the same time until the display goes out.
3. As soon as the appliance is switched on again, the display comes on automatically
4. When the appliance is next switched off, the display goes out again.




Switching on the display

1. If required, switch off the appliance using the On/Off  button.
2. Press the Clock Functions  button and the  button at the same time until the display comes on again.




Child safety device

- As soon as the child safety device is engaged, the appliance can no longer be switched on.

Activating the child safety device




1. No oven function must be selected.
2. If necessary, switch on the appliance using the On/Off  button.
3. Press and hold the button  until  appears in the display.
4. The child safety device is now activated.

Deactivating the child safety device



1. To activate, switch on the appliance using the On/Off  button.
2. Press and hold the button  until  disappears from the display.
3. The child safety device is now deactivated and the appliance is again ready for use.

Button Beep

Switching off button beep

1. Switch off the appliance using the On/Off  button.
2. Press and hold  and  buttons at the same time until a signal sounds (approximately 2 seconds).
3. The button beep is now switched off.

Switching on button beep

1. Press and hold  and  buttons at the same time until a signal sounds (approximately 2 seconds).
2. The button beep is now switched on again.

Oven functions

Convection Mode 1846W

- The top and bottom heating elements come on.
- This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption.
- The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients.
- Excellent results are achieved when preparing veal or beef-based dishes which need to cook slowly and require basting or the addition of liquid.
- It nonetheless remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking.
- When cooking in convection mode, use only one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven.
- Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven.
- Select from among the various rack heights based on whether the dish needs more or less heat from the top.

Speedcook Mode 1876W

- The top and bottom heating elements, as well as the fan, will come on, guaranteeing constant heat distributed uniformly throughout the oven.
- As pre-heating is not necessary in this mode, it is especially recommended for cooking pre-packed food quickly (as pre-heating is not necessary), such as frozen or pre-cooked food as well as for a few “home-made” dishes.
- The best results when cooking using the “**Speedcook**” mode are obtained if you only use one the second from the bottom cooking rack. (Please see “Practical Cooking Advice Table”)

Multi-Cooking Mode 2736W

- The top circle and bottom heating elements, as well as the fan, will come on alternately
- Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface.
- With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same
- A maximum of 2 racks can be used at the same time, following the instructions in the section “Practical Cooking Advice”.
- This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as lasagna, roast chicken and potatoes.
- Moreover the excellent heat distribution makes it possible to use lower temperatures when cooking roasts.
- This results in less loss of juices, meat which is tenderer and a decrease in the loss of weight for the roast.
- The Multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavor and appearance.
- Excellent results can be attained when cooking vegetable-based side dishes like courgettes, aubergines, peppers.
- Desserts: this mode is also perfect for baking leavened cakes.
- Moreover, this mode can also be used to thaw white or red meat and bread quickly by setting the temperature to 175°F (80°C)
- To thaw more delicate foods, set the thermostat to 140°F (60°C) or use only the cold air circulation feature by setting the thermostat to 30°F (0°C)

Pizza Mode 3115W

- The bottom and circle heating elements, as well as the fan, will come on.
- This combination rapidly heats the oven due to the large amounts of power used by the appliance, which results in the production of considerable heat coming prevalently from the bottom.
- The pizza mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts.
- Only use one oven rack at a time.

- However, if more than one is used, these must be switched halfway through the cooking process.

Delicate cooking 1155W

- The bottom heating element and the fan come on.
- Suitable for pastries, cakes and non-dry sweets in baking tins or moulds.
- Excellent results are also obtained in cooking requiring above all heat from the bottom.
- You are advised to put the pan on a low level rack.

Top oven 746W

- The top heating elements comes on.
- This mode can be used to brown food at the end of cooking.

Grill 2131W

- **Cook food with the oven door ajar.**
- The top central heating elements come on.
- The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender.
- The grill is also highly recommended for dishes that require a high temperature on the surface like beef steaks, veal, rib steak, filets, hamburgers.
- Some grilling examples are included in the “Practical Cooking Advice Table”.

Fan Assisted Grill 2161W

- **Cook food in “fan assisted grill mode” with the oven door shut.**
- The top central heating elements and the fan come on.
- This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven.
- This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food.
- Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, and pork chops.
- This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish.

Baking Mode 2015W




- The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven.
- This mode is ideal for baking and cooking delicate foods, especially cakes that need to rise and for the preparation of certain tartlets on 3 shelves at the same time.
- Here are a few examples: cream puffs, sweet and savory biscuits, savory puffs, Swiss rolls and small portions of vegetables au gratin.

Defrosting Mode 55W

- The fan located on the bottom of the oven makes the air circulate at room temperature around the food.
- This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as ice cream cakes, cream or custard desserts, and fruitcakes.
- By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the “**Baking**” mode and setting the temperature to 175°F - 210°F (80°C-100°C)

The turnspit (only available on certain models)

To start the turnspit, proceed as follows:

1. Place the oven tray on the 1st rack
2. Insert the special turnspit support on the 2nd rack and position the spit by inserting it through the special hole into the turnspit at the back of the oven 
3. Press the Oven function selection  or  to select setting.

Cooling ventilation

- In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.
- When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.
- **Note: When cooking is done, the fan stays on until the oven cools down sufficiently.**

Practical Cooking Advice

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating

- If the oven must be preheated (this is generally the case when cooking leavened foods), the “**Multi-Cooking Mode**” and the “**Speedcook Mode**” can be used to reach the desired temperature as quickly as possible in order to save on energy.
- Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Cooking on more than one rack

- If you have to cook food using several racks, use either the “**Baking Mode**” or the “**Multi – Cooking Mode**”, as these are the only modes that allow you to do so.
- When cooking delicate food on more than one rack, use the “**Baking Mode**”, which allows you to cook on three (3) racks at the same time (the 1st, 3rd, and 5th from the bottom). Some examples are included in the “Practical Cooking Advice Table”.
- When cooking other food on several racks, use the “**Multi-Cooking Mode**” keeping the following suggestions in mind:
 - The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
 - As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
 - When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
 - Use the dripping pan on the lower rack and the grid on the upper rack.

Using the “Speedcook” Mode

Functional, fast and practical for those of you who use pre-packed products such as frozen or pre-cooked food along with other food items. You will find useful suggestions in the “Practical Cooking Advice Table”.

Using the grill

- This multi-function oven offers you 2 different grilling modes.

Use the “Grill Mode” with the oven door ajar

1. Placing the food under the center of the grill (situated on the 3rd or 4th rack from the bottom) because only the central part of the top heating element is turned on.
2. Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom.
3. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Use the “Fan Assisted Grill Mode” , ONLY with the oven door shut

1. It is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.
 2. Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes.
 3. When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom. (See “Practical Cooking Advice Table”). To prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on the 1st rack from the bottom.
- **Important: Always use the “fan assisted grill” with the oven door shut.** This will allow you to obtain excellent results and to save on energy.
 - When using this mode, we advise you to set the thermostat to 390° F (200°C), as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.
 - **Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (See “Practical Cooking Advice Table”), then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.**

Baking cakes

- When baking cakes, always place them in a preheated oven.
- Make sure you wait until the oven has been preheated thoroughly.
- Do not open the oven door during baking to prevent the cake from dropping.

In general if:

Pastry is too dry

Increase the temperature by 50°F (10°C) and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 50°F (10°C)

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.


The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

I used more than one level (in the function “ventilated oven”) and they are not all at the same cooking point

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking pizza

For best results when cooking pizza, use the “**Pizza Mode**”  :






1. Preheat the oven for at least 10 minutes.
2. Use a light aluminum pizza pan, placing it on the grid supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust.
3. Do not open the oven door frequently while the pizza is cooking.
4. If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
5. When cooking pizza on two racks, use the 2nd and 4th with a temperature of 430°F (220°C) and place the pizzas in the oven after having preheated it for at least 10 minutes.





Cooking fish and meat

- When cooking white meat, fowl and fish, use temperature setting from 355°F to 390° F (180°C to 200°C.)
- For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting 390°F to 430°F (200°C to 220°C) for a short time, then turn the oven down afterwards.

- In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath it to catch the fat. Make sure that the grid is inserted so that it is in the center of the oven.
- If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Practical cooking advice table

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
1 Convection 	Duck	1	3	15	390°F (200°C)	65-75
	Roast veal or beef	1	3	15	390°F (200°C)	70-75
	Pork roast	1	3	15	390°F (200°C)	70-80
	Biscuits (short pastry)	-	3	15	355°F (180°C)	15-20
	Tarts	1	3	15	355 F (180°C)	30-35
2 Multi-Cooking 	Pizza (on 2 racks)	1	2-4	15	430°F (220°C)	15-20
	Lasagna	1	3	10	390°F (200°C)	30-35
	Lamb	1	2	10	355°F (180°C)	50-60
	Roast chicken +potatoes	1	2-4	10	355°F (180°C)	60-75
	Mackerel	1	2	10	355°F (180°C)	30-35
	Plum-cake	1	2	10	340°F (170°C)	40-50
	Cream puffs (on 2 racks)	0.5	2-4	10	375°F (190°C)	20-25
	Biscuits (on 2 racks)	0.5	2-4	10	355°F (180°C)	10-15
	Sponge cake (on 1 rack)	0.5	2	10	340°F (170°C)	15-20
	Sponge cake (on 2 racks)	1.0	2-4	10	340°F (170°C)	20-25
	Savory pies	1.5	3	15	390°F (200°C)	25-30
3 Top Oven 	Browning food to perfect Cooking	-	3/4	15	430°F (220°C)	-
4 Defrosting 	All frozen food					
5 Grill 	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steal	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	-	4	5	Max	2-3

	With rotisserie (if available)	1.0	-	5	Max	80-90
	Veal on the spit	1.5	-	5	Max	70-80
	Chicken on the spit	1.0	-	5	Max	70-80
	Lamb on the spit					
6 Fan Assisted Grill 	Grilled chicken	1.5	3	5	390°F (200°C)	55-60
	Cuttlefish	1.5	3	5	390°F (200°C)	30-35
	With rotisserie (if available)	1.5	-	5	390°F (200°C)	70-80
	Veal on the spit	2.0	-	5	390°F (200°C)	70-80
	Chicken on the spit	1.5	-	5	390°F (200°C)	70-75
	Chicken (on the spit)+potatoes (roasted)	-	2	5	390°F (200°C)	70-75
	Lamb on the spit	1.5	-	5	390°F (200°C)	70-80
7 Baking 	Tarts	0.5	3	15	355°F (180°C)	20-30
	Fruit cakes	1	2/3	15	355°F (180°C)	40-45
	Fruitcake	0.7	3	15	355°F (180°C)	40-50
	Sponge cake	0.5	3	15	355°F (180°C)	25-30
	Stuffed pancakes) on 2 racks)	1.2	2-4	15	390°F (200°C)	30-35
		0.6	2-4	15	375°F (190°C)	20-25
	Small cakes (On 2 rakes)	0.4	2-4	15	410°F (210°C)	15-20
	Cheese puffs (on2 cakes)	0.7	1-3-5	15	355°F (180°C)	20-25
	Cream puffs (on 3 cakes)	0.7	1-3-5	15	355°F (180°C)	20-25
	Biscuits (On 3 racks)	0.5	1-3-5	15	195°F (90°C)	180
		Meringues (On 3 racks)				
8 Fast cooking 	Frozen food					
	Pizza	0.3	2	-	480°F (250°C)	12
	Courgettes and prawn pie	0.4	2	-	390°F (200°C)	20
	Country style spinach pie	0.5	2	-	430°F (220°C)	30-35
	Turnovers	0.3	2	-	390°F (200°C)	25
	Lasagna	0.5	2	-	390°F (200°C)	35
	Golden Rolls	0.4	2	-	355°F (180°C)	25-30
	Chicken	0.4	2	-	430°F (220°C)	15-20
	Pre-cooked food					
	Golden chicken wings	0.4	2	-	390°F (200°C)	20-25
	Fresh Food					
Biscuits (short pastry)	0.3	2	-	390°F (200°C)	15-18	
Fruitcake	0.6	2	-	355°F (180°C)	45	
Cheese puffs	0.2	2	-	410°F (210°C)	10-12	
9 Pizza 	Pizza	0.5	3	15	430°F (220°C)	15-20
	Roast veal or beef	1	2	10	430°F (220°C)	25-30
	Chicken	1	2/3	10	355°F (180°C)	60-70

NOTE: Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

How To Maintain Your Oven

⚠ WARNING



Electrical Shock Hazard

Failure to follow these instructions can result in death, fire, or electrical shock.

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- The enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them
- Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap.
- The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale – remover, etc) as these could damage the enamel.
- If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact the vendor. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

How to remove the oven door

For ease of installation, some oven doors may be removed to reduce the weight of the oven by 30 lbs (14kg) per door, before installing into the cabinet.

⚠ WARNING

When removing the door:

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not force door open or closed - the hinge could be damaged and injury could result.

Removing oven door to clean

- For a more thorough clean, you can remove the oven door.
- The glass panels on the door can be removed to assist in cleaning.

Proceed as follows:

1. Open the door fully (See Figure 7)
2. Lift up and turn the small levers situated on the two hinges (See Figure 8)
3. Grip the door on the two external sides, shut it slowly but not completely (See Figure 9)
4. Pull the door towards you, pulling it out of its seat (See Figure 9)
5. Reassemble the door by following the above procedures backwards.

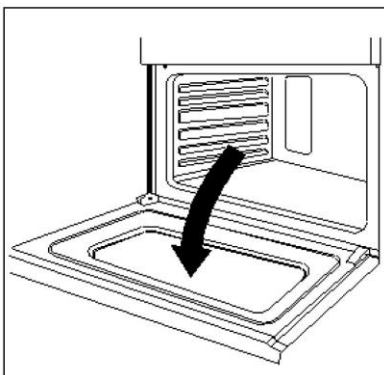


Figure 7

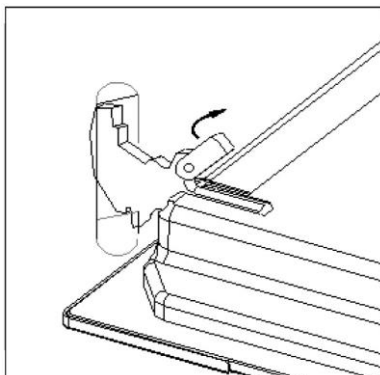


Figure 8

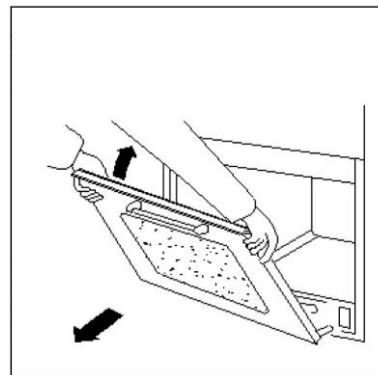


Figure 9

Replacing the oven lamp

⚠ WARNING



Electrical Shock Hazard

Failure to follow these instructions can result in death, fire, or electrical shock.

1. Disconnect the oven from the power supply by means of the omni-polar switch used to connect the appliance to the electrical mains, or unplug the appliance if the plug is accessible.
2. Remove the glass cover of the lamp-holder, turning counter-clockwise. (See Figure 10)
3. Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 208-240V
 - Wattage: 25W
 - Type: E 14
4. Replace the glass cover and reconnect the oven to the mains power supply.

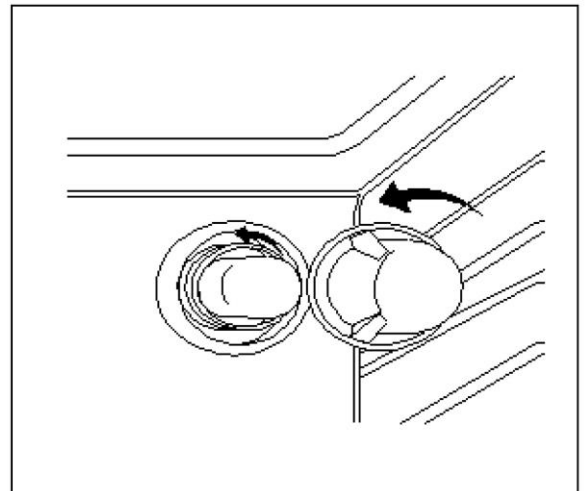


Figure 10

Transport

⚠ WARNING



Electrical Shock Hazard

Failure to follow these instructions can result in death, fire, or electrical shock.

- Before moving your oven, or performing maintenance, disconnect it from the power supply.
- To avoid damage to the oven vent, use the transport method shown in Figure 11.

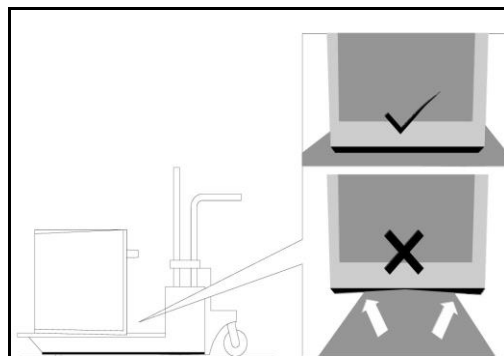


Figure 11

Technical specifications

Model	• AN-2301
Power Source	• 240V /60Hz
Volume (usable capacity)	• 56 L
Output Power	• 3200 W
Weight	
• Net	• 32.5 kg approx
• Weight - Shipping	• 37 kg approx
Dimensions (W x H x D)	
• Outside	• 594 x 590 x 543 mm
• Cutout	• 558 x 583 x 560 mm
Brand Name	• Ancona
Company Name	• AMS Inc.

Warranty

Subject to the limitations, exclusions and disclaimers hereof, AMS warrants exclusively to the original purchaser (the “**Purchaser**”) of this Ancona product (the “**Product**”) that it shall be free from defects in material or workmanship (the “**Limited Product Warranty**”). The duration of the Limited Product Warranty is 12 months from the date of original purchase (the “**Warranty Period**”).

The Limited Product Warranty does not extend to commercial or institutional use or installation and to residential or domestic use or installation outside of Canada and the USA. It is not transferable or assignable to any person.

Any failure of the Product that is not traceable to a defect in material or workmanship is not covered by the Limited Product Warranty. These non-warrantable items include, but are not limited to: (i) consumable and accessory parts; such as light bulbs; (ii) service outside of Canada and the USA; (iii) damage caused during shipping, handling or installation; (iv) labour costs related to installation, removal, reinstallation costs or other contingent expense; or (v) routine replacement of parts due to normal wear and tear of the Product.

If the Purchaser discovers within the Warranty Period a defect in material or workmanship, the Purchaser shall promptly notify AMS in accordance with the Warranty Claim Procedure set forth below. Within a reasonable time after such notification, AMS shall, at no charge to the Purchaser: (i) perform any repair or replacement of parts that it determines is necessary or useful to correct any defect in material or workmanship; or (ii) replace the original Product with a new Product, the whole at AMS’ sole and absolute discretion. The remedy provided above shall be the Purchaser’s sole and exclusive remedy and AMS’ sole and exclusive obligation under the Limited Product Warranty.

Products or parts that are new or reconditioned to perform as new, shall be exchanged by AMS upon receipt of the original Product or parts from the Purchaser and, upon the completion of such exchange, the original Product or parts shall become AMS’ property. The Warranty Period shall not be extended due to suspension of the use of the Product because of repair, replacement, examination or for any other reason.

Subject to the Purchaser’s compliance with the Warranty Claim Procedure set forth below, transportation and installation of warranty replacements shall be performed at AMS’ cost, and AMS shall bear the risk of loss or damage to returned Product or parts while in transit.

AMS’ Limited Product Warranty shall be automatically void if: (i) any repair, alteration, modification, customization, disassembling, addition or any other work is performed on the Product by any person not authorized by AMS to do so; (ii) any alleged material defect, including deterioration or wear, is a result of failure to observe the manufacturer’s instructions or guidelines, abuse, misuse, improper operation, care or maintenance, unusual physical or electrical stress and/or power surges, brown-out, chemical abrasion or improper chemical or environmental conditions, leaking, fire, lightning, *force majeure* or superior force, accident, error, negligence, or is a result of use for non-domestic or non-residential purposes or for any purpose other than the Product’s intended purpose; (iii) the Product is operated in conjunction with accessories, other products, ancillaries or peripheral equipments or substances that have not been previously approved in writing or validated by AMS; or (iv) Purchaser fails to comply with the Warranty Claim Procedure set forth below.

THE LIMITED PRODUCT WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES OR CONDITIONS INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND NON-INFRINGEMENT OF THIRD PARTY RIGHTS OF ANY KIND, MADE OR INTENDED BY AMS OR ITS AUTHORIZED DISTRIBUTORS.

IN NO EVENT SHALL AMS BE LIABLE FOR DAMAGES IN EXCESS OF THE PURCHASE PRICE PAID BY THE PURCHASER FOR THE PRODUCT, OR FOR ANY INDIRECT, INCIDENTAL, SPECIAL, CONSEQUENTIAL, PUNITIVE, EXEMPLARY OR OTHER SIMILAR DAMAGES, WHETHER FORESEEABLE OR UNFORESEEABLE, ARISING OUT OF OR IN CONNECTION WITH THE USE OF THE PRODUCT, INCLUDING THE ABILITY OR THE INABILITY TO USE THE PRODUCT.

The terms hereof and any action in connection therewith, regardless of form, shall be interpreted and construed in accordance with the laws of the Province of Québec and the laws of Canada applicable therein, without giving effect to principles of conflicts of laws. If a provision of this Limited Product Warranty is determined to be invalid, illegal or unenforceable, all other provisions will remain in full force and effect.

WARRANTY CLAIM PROCEDURE

In the event a claimable defect occurs, the Purchaser shall call AMS' customer service department at 1-800-350-4562 in order to obtain a return authorization number and shipping instructions (the "**Authorized Shipping Instructions**").

The Purchaser shall then promptly ship the Product, in accordance with the Authorized Shipping Instructions with the following documentation/information:

- the name and address of the Purchaser;
- the Product model number;
- the date and location of the purchase of the Product;
- the original sales receipt of the Product;
- the complete description of the problem;
- the name and address of the installer of the Product.

Claims must be filled out in writing and received by AMS within six months of the appearance of the claimable defect.

**For service and assistance, please call: 1-800-350-4562, or email us at:
info@anconahoods.com**