

DE'LONGHI

COOKING

**INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS**

**DMX64INL
PRO66MXLIN
PRO66MALIN
INDUCTION COOKERS**

distributed by
Able Appliances Pty Ltd.



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 keep this booklet in a safe place. 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 or by faulty installation.

This appliance has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 60335.1	Household and similar electrical appliances - Safety General requirements
AS/NSZ 60335.2.6	Safety Particular requirements for stationary cooking ranges, hobs, ovens and similar appliances
AS/NZS CISPR 14.1	Electromagnetic Compatibility Requirements

PRODUCT LABEL

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 (on the hob and 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 cooker cannot come into contact with the hob or become entrapped in the oven door.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **DO NOT MODIFY THIS APPLIANCE.**
- **THIS APPLIANCE SHALL NOT BE USED AS A SPACE HEATER.**
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **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 “USE AND CARE”.
 - 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 base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Do not cover the hob with aluminium foils.
- **FIRE RISK!** Do not store flammable material in the oven or in the storage compartment.
- 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 cooker or 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 cooker by the door handle.

- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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 18.
- **IMPORTANT NOTE:** The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **INDUCTION HOBS:**
 - Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
 - Do not use metallic kitchen utensils (e.g. ladles). It is preferable to use plastic or wood kitchen utensils.
 - Please use pans of recommended size (see minimum pan diameter recommended). It is not advisable to use pans

smaller than the cooking zone. The pans have to be placed in the centre of the cooking zone.

- Do not use defective pans or pans with a curved bottom.
- Please use suitable pans marked for induction cooking.
- Please keep your distance from the electromagnetic fields by standing 5-10 cm from the cooking zones. When possible use the rear cooking zones.
- Magnetic objects (e.g. credit cards, floppy disks, memory cards) and electronic instruments (e.g. computers) should not be placed near the induction hob.
- The heating of magnetic tins is forbidden! Closed tins may explode by exceeding pressure while heating. There is a burning risk with open tins as well, because the integrated temperature protection will not work correctly.
- **IMPORTANT WARNING:** The induction hob complies with European Standards for domestic cooking appliances. Therefore it should not interfere with other electronic units. Persons with cardiac pacemakers or any other electrical implants must check with their doctor if they can use an induction cooking system (and check any possible interferences with the implants).

INSTALLATION

CAUTION:

- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorised personnel.
- This appliance is to be installed only by an authorised person in compliance with the current electrical regulations and in observation of the instructions supplied by the manufacturer.
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.

LOCATION

- The cooker can be installed in a cabinet (Fig. 1).
- The cooker must be installed no less than 50 mm away from any side wall which exceed the height of the cooktop.
- Installing the cooker above a plinth without fitting the adjustable feet: In that case the cooker stands directly above the plinth; make sure you provide safety measures to keep it in place.
Revise the installation dimensions accordingly considering that the feet have the following measures:
 - models DMX64INL: min 107 mm - max 160 mm;
 - models PRO66MXLIN, PRO66MALIN: min 85 mm - max 135 mm.
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 50 °C above room temperature.
- Do not install the appliance near inflammable materials (e.g. curtains).
- If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.

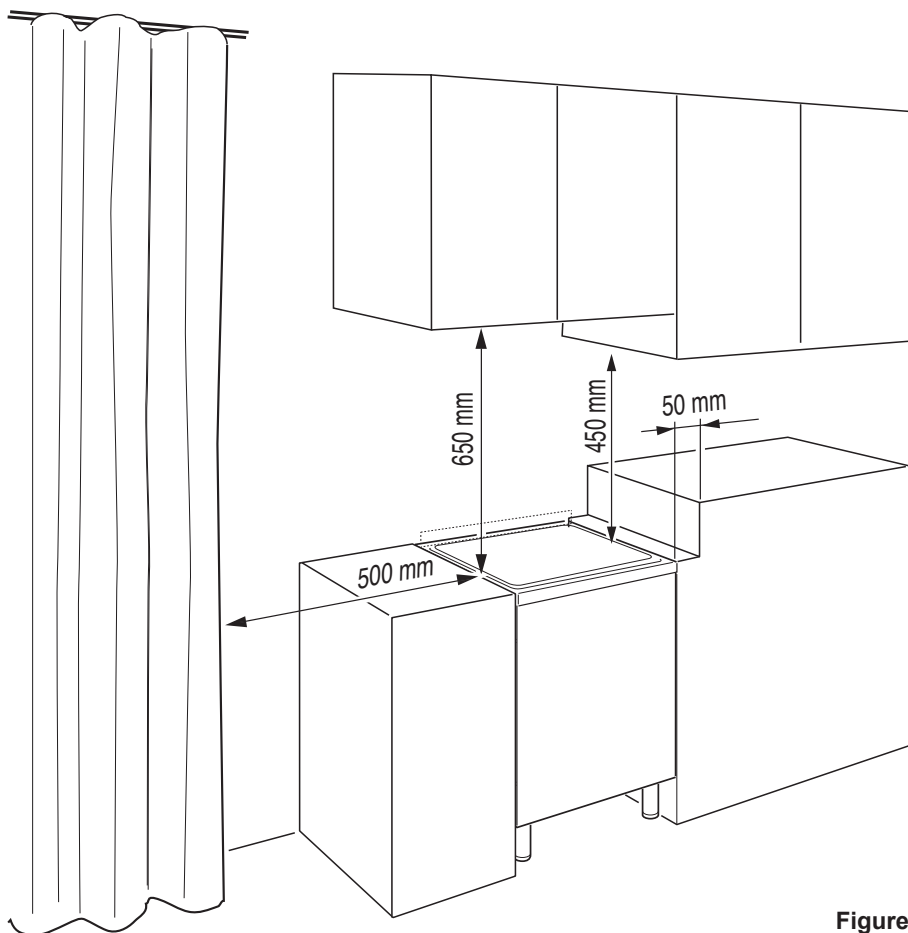


Figure 1

DMX64INL cooker overall dimensions [mm]:

- height: min 872 - max 925
- width: 600
- depth: 600

PRO66MXLIN, PRO66MALIN cooker overall dimensions [mm]:

- height: min 860 - max 910
- width: 600
- depth: 600

LOCATING THE AREA FOR ELECTRICAL CONNECTION

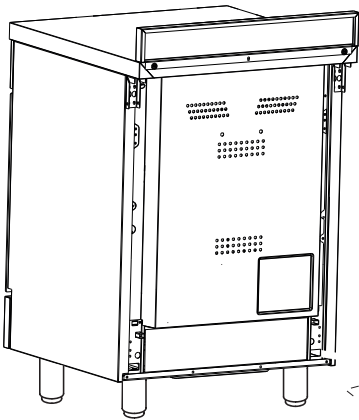
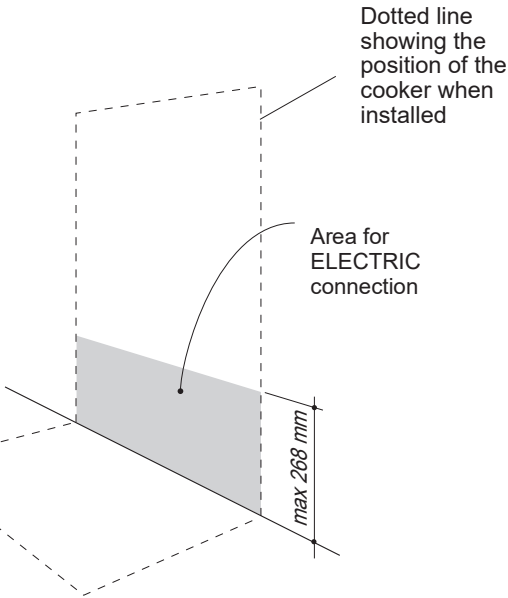


Figure 2



FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use (figs. 3, 4). Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet. Fit the no. 4 (four) legs by screwing them tight into the support base as shown in figure 3.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 4).

Figure 3

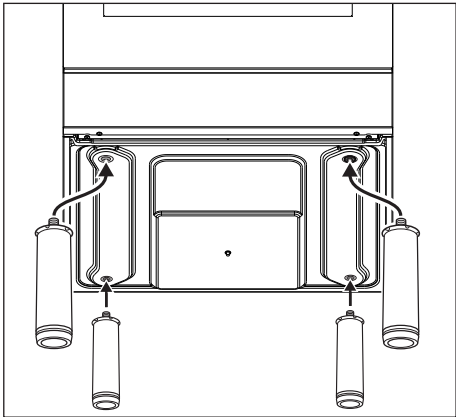
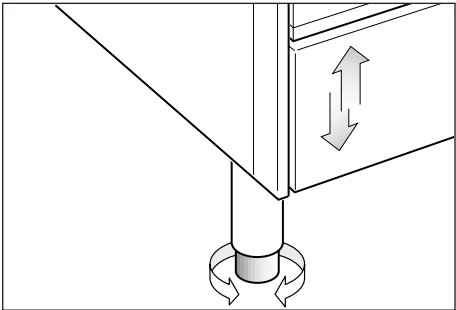


Figure 4



BACKGUARD (models PRO66MXLIN, PRO66MALIN only)

Before installing the cooker, assemble the backguard "C".

The backguard "C" can be found packed at the rear of the cooker.

1. Before assembling, remove any protective film/ adhesive tape.
2. Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
3. Assemble the backguard as shown in figure 5 and fix it by screwing the central screw "B" and the spacers "A".

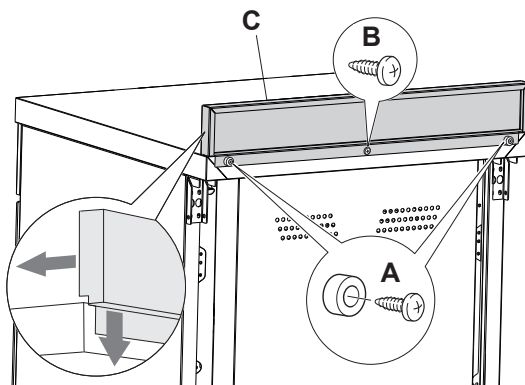


Figure 5

MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 6a).

WARNING - Be careful: Do not lift the cooker by the door handle when raising to the upright position (fig. 6b).

WARNING: When moving cooker to its final position DO NOT DRAG (fig. 6c). Lift feet clear of floor (fig. 6a).

Figure 6a

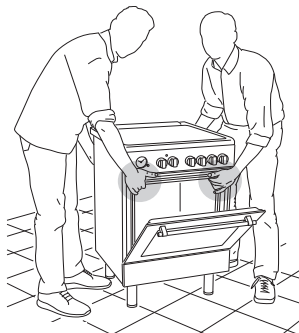


Figure 6b

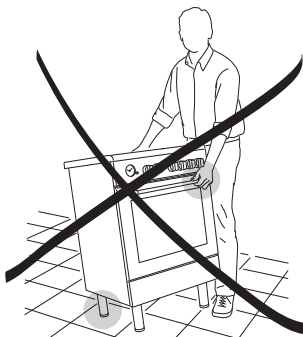
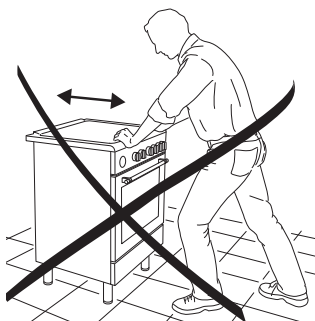
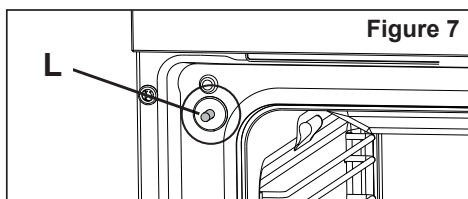


Figure 6c



IMPORTANT (models PRO66MXLIN, PRO66MALIN only):

When handling the cooker, take care not to damage the door sensor lever "L" (fig. 7) (near the top left corner of the oven seal).



ANTI-TILT BRACKET



Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 8.
2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

3. Loosely attach the anti-tilt bracket with the two screws supplied.

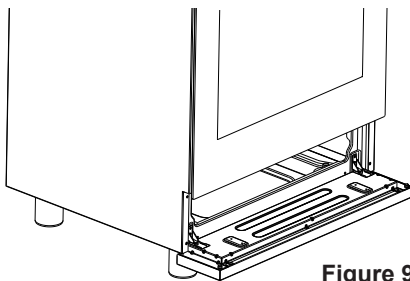


Figure 9

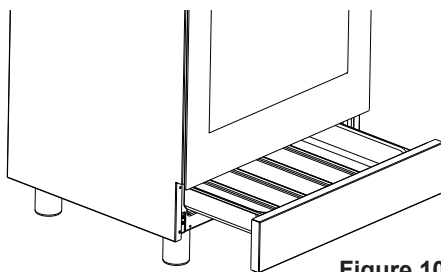


Figure 10

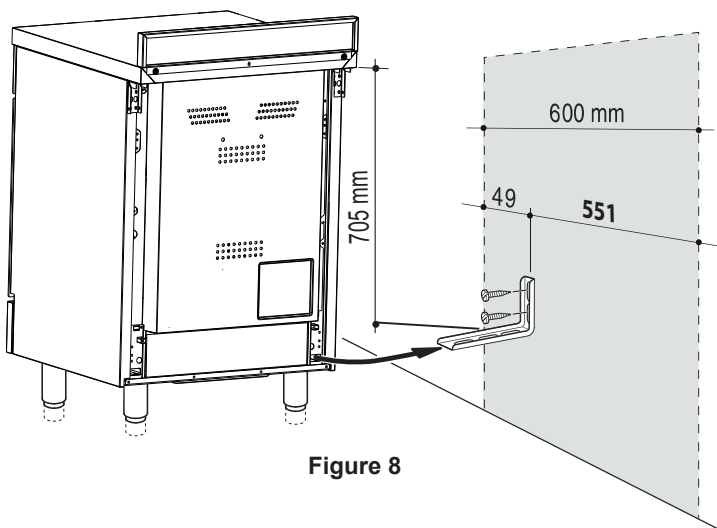
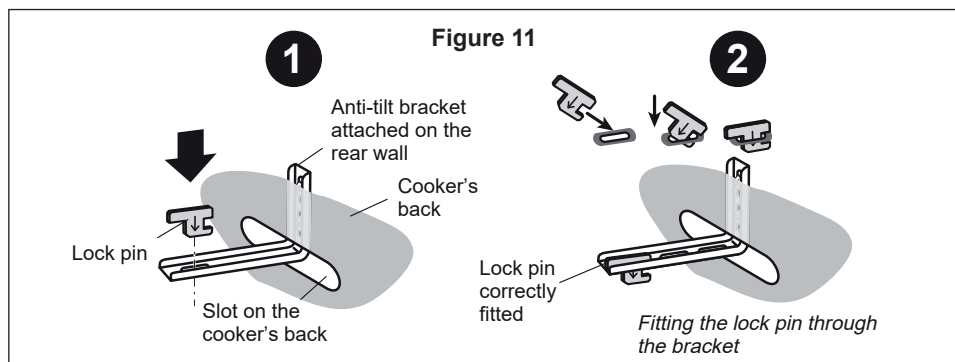


Figure 8

4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 8.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.
7. Access the bracket and fit the lock pin:
 - Depending on model, open the pivoting panel (fig. 9, model DMX64INL) or remove the drawer (fig. 10, models PRO66MXLIN, PRO66MALIN).
 - Fit the lock pin through the bracket, as shown (fig. 11).
 - Depending on model, close the pivoting panel or refit the drawer.



ELECTRICAL REQUIREMENTS

- 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.
- A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.
- The switch must always be accessible.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50 °C above ambient.
- To connect the cooker to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.
- This cooker must be connected to electrical supply using V105 insulated cable.
In New Zealand, this appliance must be connected to the electrical supply using a cable fitted with an appropriately rated plug. The plug must be compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that is intended to supply the appliance.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.

N.B. The connection of the appliance to earth is mandatory.

If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.

CONNECTION OF THE POWER SUPPLY CABLE

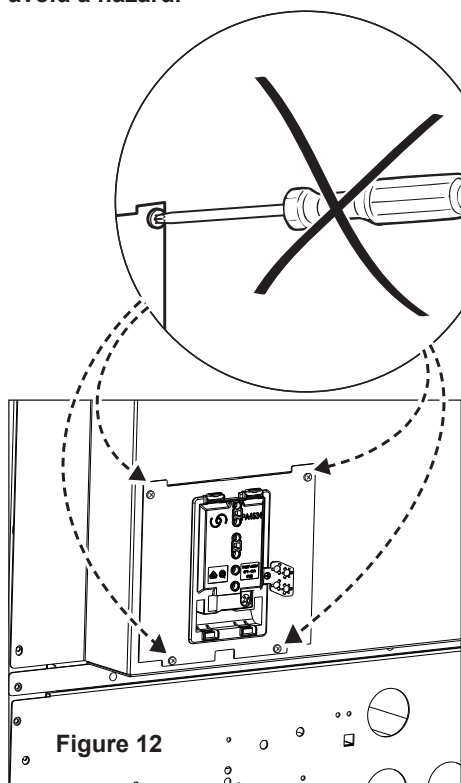
Important! The appliance must be connected to the electricity supply only by an authorised person.

To connect the feeder cable to the cooker it is necessary to carry out the following operations:

- Unhook the terminal board cover "A" by inserting a screwdriver into the two hooks "B" (fig.13). Open completely the terminal block cover "A".
- Unscrew the screw "C", then unhook the cable clamp "D" by inserting a screwdriver into the hook "E". Remove completely the cable clamp "D" (fig. 13).
- Connect the phase, neutral and earth wires to terminal board "F" according to the diagrams in fig. 14; the U bolts "G" (fig. 13) shall be used as indicated in the diagrams in fig. 14 (they are supplied already fitted to the terminals or inside the terminal board, behind the cover).
- Strain the feeder cable and block it with cable clamp "D" (by hooking hook "E" and screwing screw "C").
- Close the cover "A" of the terminal board "F" (check the two hooks "B" are correctly hooked).

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

If the supply cord (not supplied with the appliance) is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.



VOLTAGE AND POWER CONSUMPTION

- Model DMX64INL:
220-240/380-415 V 2N, 50-60 Hz
8500 W - 36.96 A (@230V)
- Models PRO66MXLIN, PRO66MALIN:
220-240/380-415 V 2N, 50-60 Hz
9200 W - 40 A (@230V)

FEEDER CABLE SECTION (USE A TYPE OF CABLE ACCORDING TO THE APPLICABLE LOCAL REGULATIONS)

220-240 V ac	3 x 6 mm ² (*)
380-415 V 2N ac	4 x 4 mm ² (*)

(*) Connection with wall box connection.

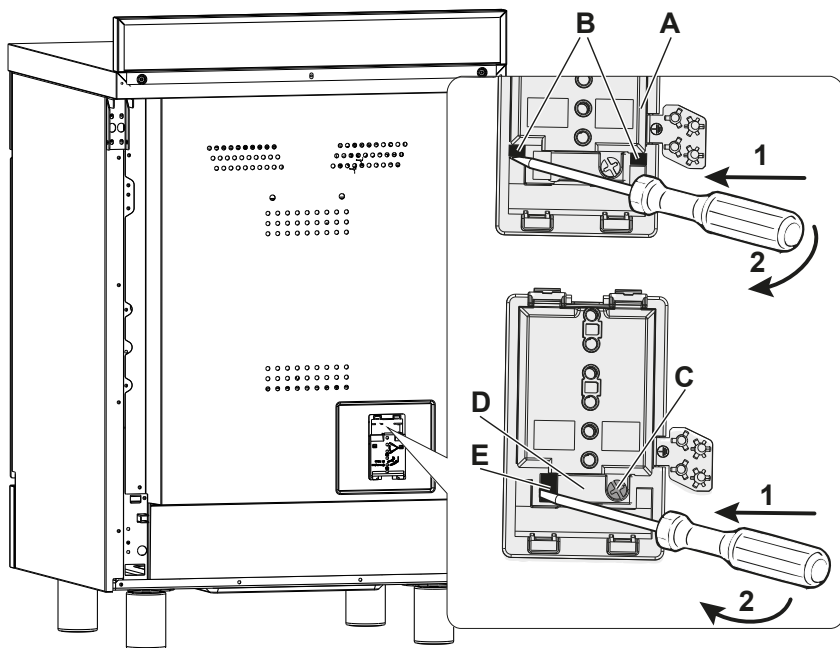


Figure 13

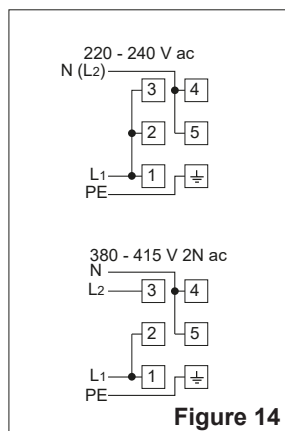
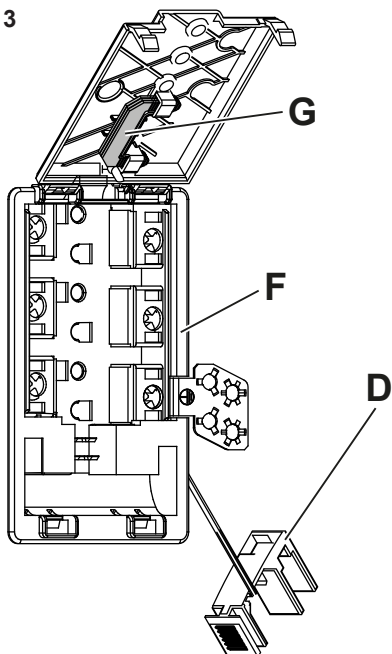


Figure 14



USE AND CARE

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT use or store flammable materials in the appliance storage compartment or near this appliance.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- **Do NOT modify this appliance.**

USING THE OVEN FOR THE FIRST TIME

To eliminate traces of grease in manufacture it is necessary to preheat the oven as indicated in the chapter "COOKING WITH ELECTRIC OVEN".

To fit the oven accessories operate as follows:

1. MODELS WITH SIDE WIRE RACKS (models PRO66MXLIN, PRO66MALIN):

- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 15).
- Slide the front prong of the side rack into the holes at the front of the oven (fig. 15).
- Slide in, on the guides, the shelf and the tray (fig. 16).
- The shelf 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.

2. MODELS WITH EMBOSSED CAVITY (model DMX64INL):

- The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 17.
- To remove it, operate in the reverse order.

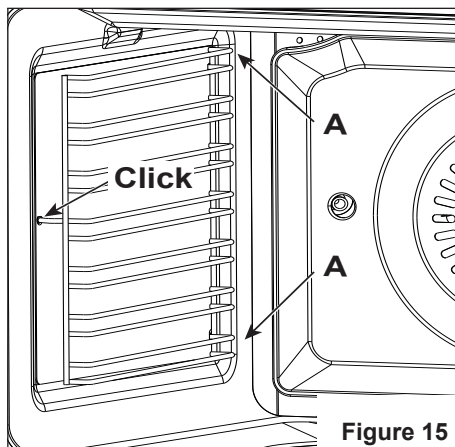


Figure 15

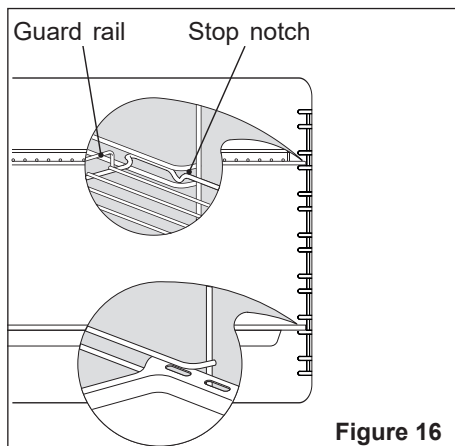


Figure 16

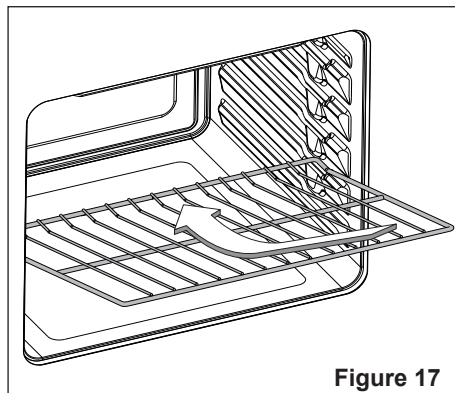


Figure 17

TELESCOPIC SLIDING SHELF SUPPORTS (models PRO66MXLIN, PRO66MALIN only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelf and tray.

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:

- Fit the sliding shelf supports onto the top wire of a rack and press. You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding shelf supports, operate in reverse order.

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 in soapy water, or use oven cleaner on them.

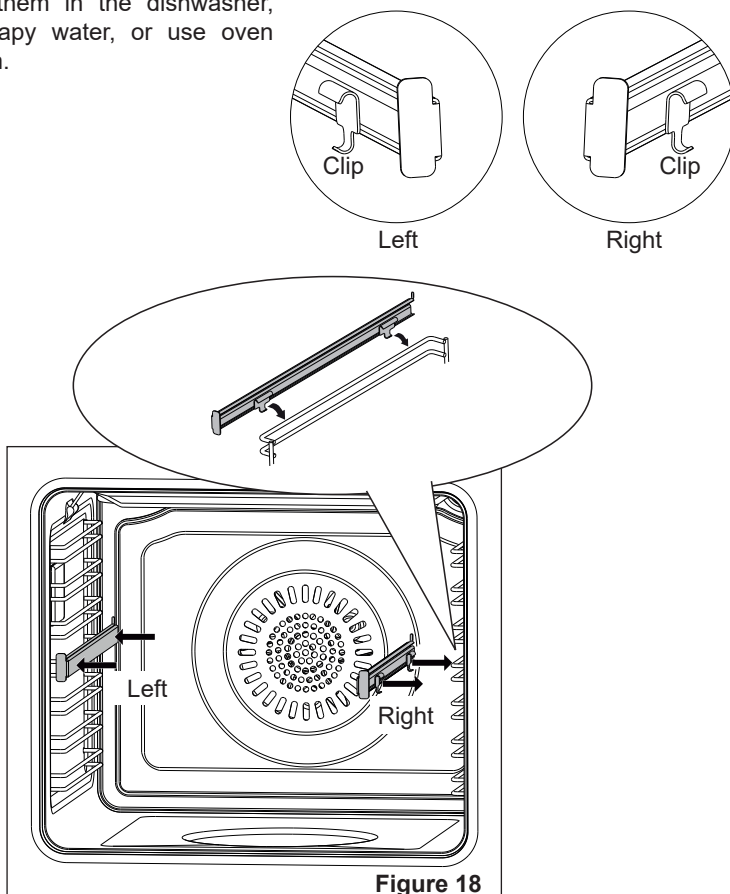
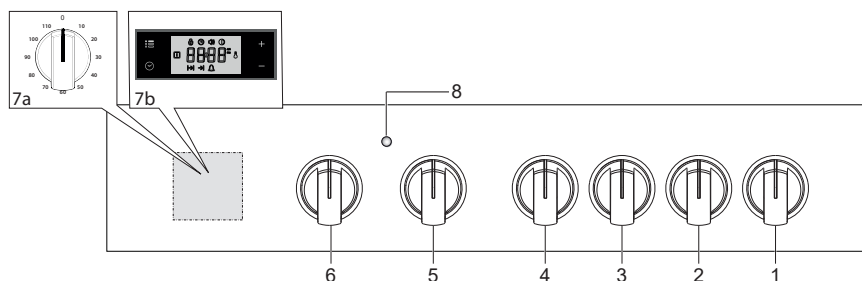


Figure 18

CONTROL PANEL

Figure 19



CONTROLS DESCRIPTION

1. Front right cooking zone control knob
2. Rear right cooking zone control knob
3. Rear left cooking zone control knob
4. Front left cooking zone control knob
5. Electric oven thermostat control knob
6. Electric oven selector control knob
7. Depending on the models:
 - a. 120 minutes alarm control knob - model DMX64INL
 - b. Digital electronic clock/programmer (with "Touch-control" keys) - models PRO66MXLIN, PRO66MALIN
8. Oven temperature indicator light (model DMX64INL only)

NOTES:

The knobs and symbols may vary.

The symbols may be printed on the knob itself or on the control panel.

Note: Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

When the oven/hob is operating the cooling fan motor switches ON/OFF depending on temperature.

Depending on cooking temperatures and times, the cooling fan may run on even after appliance has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

COOKING HOB

Figure 20 - model DMX64INL

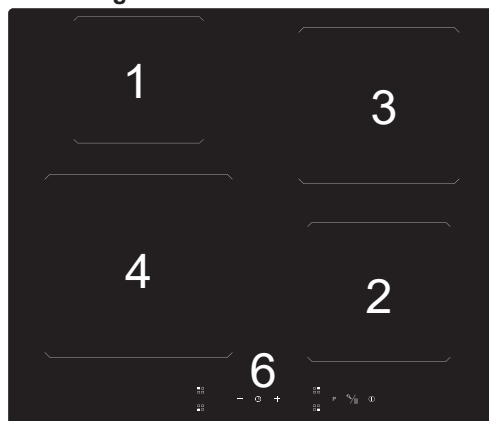
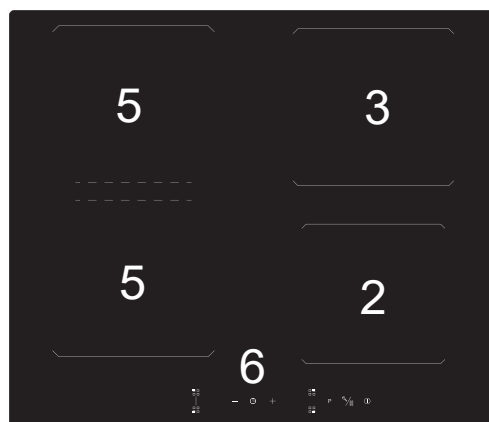


Figure 21 - models PRO66MXLIN, PRO66MALIN



This figure is indicative only.

Caution! Do not cover the hob with aluminium foils.

Attention:

Detach the appliance from the mains if the ceramic glass is cracked and contact the After-Sales Service.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

1. Induction cooking zone	Ø 145 mm	Normal Power: 1200 W Booster Power: 1500 W
2. Induction cooking zone	Ø 160 mm	Normal Power: 1200 W Booster Power: 1500 W
3. Induction cooking zone	Ø 180 mm	Normal Power: 1800 W Booster Power: 2100 W
4. Induction cooking zone	Ø 210 mm	Normal Power: 2300 W Booster Power: 3000 W
5. Induction cooking zone	Ø 180 mm	Normal Power: 1800 W Booster Power: 2100 W “Bridge” function: when enabled, the cooking zones work together as a single zone - Normal Power: 3000 W; Booster Power: 3600 W
6. Touch controls		

Note:

The Nominal and Booster Power may change depending on the size and material of the pan set on the cooking zone.

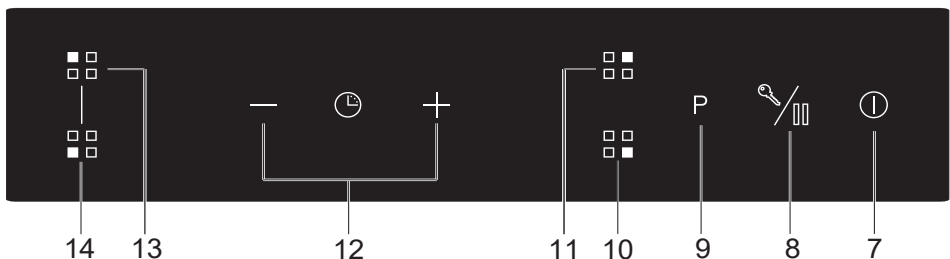
TOUCH CONTROLS

7. ON/OFF key
8. Pause function (“STOP+GO”)/child safety (key lock) selection key
9. “Booster” function (fast heating) selection key
10. Front right cooking zone display
11. Rear right cooking zone display
12. Timer/automatic cooking programming selection key
13. Rear left cooking zone display
14. Front left cooking zone display

Notes:

- Each selection (by touching one of the keys) is indicated by an acoustic signal (beep).
- The touch control area is switched off automatically (and a warning beep sounds) in the case of spillage of liquids on the control keys.

Figure 22

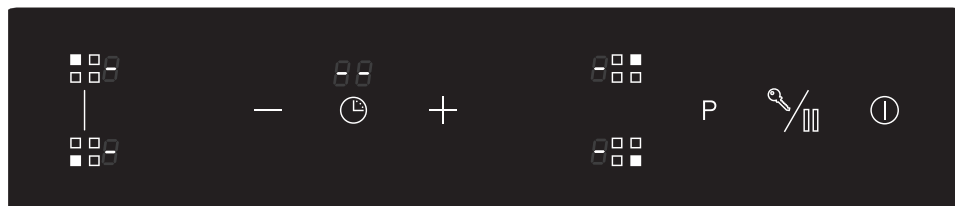


HOW TO USE THE COOKING HOB

The ceramic hob is fitted with induction cooking zones.



These zones are marked on the ceramic surface, and are controlled by a touch control system and by knobs.

Figure 23




In the front central area of the hob, the displays of the touch control system (fig. 25) indicate:


 = Cooking zone Off (not activated).

 or  = Cooking zone On (activated but not operating).
If all the zones are in zero setting, the touch control system switches off automatically (touch controls Off) after about 60 seconds.

 ÷  = Power levels.



 = "Booster" function.

 = Pause function ("STOP+GO") enabled

 = Remaining heat indicator

 = Pan detection symbol


 = Child Lock safety enabled

 ÷  = Timer/automatic switching off programming display

INDUCTION COOKING SYSTEM

When your induction hob is switched on and a cooking zone has been selected, the electronic circuits produce induced currents that instantaneously heat the bottom of the pan which then transfers this heat to the food. Cooking takes place with hardly any energy loss between the induction hob and the food.

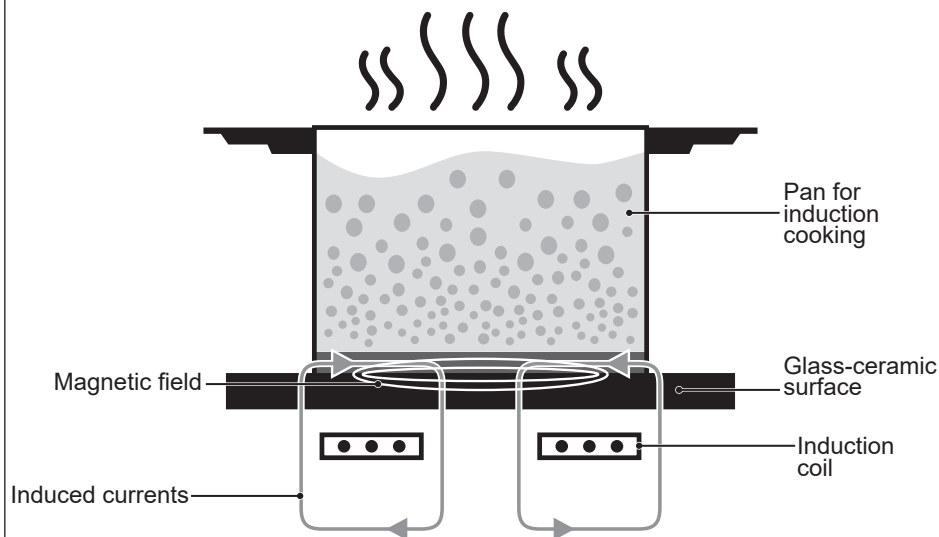
Your induction hob operates only if a correct pan with the right features is placed on a cooking zone. Please refer to **“COOKWARE/COFFEE POT FOR INDUCTION COOKING”**.

If the pan detection symbol  appears on the display, your pan is not suitable and your induction hob will not operate. After about 1 minute without detecting any pan, the cooking zone switches Off automatically.

If the induction cooktop emits a humming noise when a zone is used on a high power level, this phenomenon is normal as it is caused by the induction cooking technology.

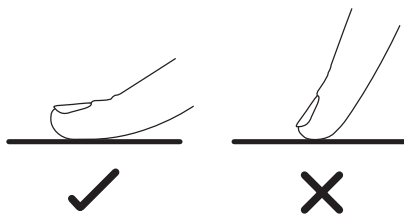
The noise should weaken or disappear completely when the power level is decreased.

Figure 24



USING THE TOUCH CONTROLS

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



REMAINING HEAT INDICATORS

When the temperature of a cooking zone is still hot, the relevant **H** remaining heat indicator lights up on the display to alert you of the hot surface.

Avoid touching the hob surface over the cooking area. Please pay special attention to children.

When the **H** is lit on the display, it is still possible to start cooking again; just operate the cooking zone as indicated in the chapter POWER IGNITION AND ADJUSTMENT OF A COOKING ZONE.

OVER-TEMPERATURE PROTECTION

The induction cooktop is fitted with a temperature sensor to monitor the temperature inside the appliance. When an excessive temperature is detected, the cooktop switches Off automatically.

Inside the cooktop there is a cooling fan motor that switches On to prevent the electronics from overheating; it may continue to operate even after the cooktop has been turned Off.

Do not disconnect the cooktop from the electrical supply if the cooling fan is operating, the appliance could be damaged.

PROTECTION AGAINST CONTINUOUS ACCIDENTAL ACTIVATION OF THE TOUCH CONTROL KEYS (CAUSED BY OVERFLOWING LIQUIDS)

The hob switches off automatically within 10 seconds in case of overflow of liquids on the control keys.

Dry the spilled liquids before using the cooktop again.


COOKWARE/COFFEE POT FOR INDUCTION COOKING

The induction cooking system OPERATES ONLY if using correct cookware suitable for induction cooking (normally identified by an induction symbol on the bottom of the cookware/coffee pot). The use of not suitable cookware may cause damage to the appliance. The bottom of the pan/coffee pot has to be ferromagnetic to generate the electromagnetic field necessary for the heating process (meaning a magnet has to stick to the bottom of the pan/coffee pot).


Pans/coffee pots made from the following materials are not suitable:

- glass, wood, porcelain, ceramic, stoneware;
- pure stainless steel, aluminium or copper without magnetic bottom.

To check if a pan/coffee pot is suitable or not:

- Test the bottom of the pan/coffee pot with a magnet: if the magnet sticks, the pan is suitable.
- If a magnet is not available pour a small amount of water inside the pan/coffee pot and place the pan on a cooking zone. Switch on the cooking zone: if the symbol  (pan detection) appears on the cooking zone display (instead of the power level), the pan/coffee is not suitable.

Important: Do not use pots/coffee pot adaptors; this could cause an overheating and possible damage to the appliance.

Important note: the cooking zones will not operate if the pan/coffee pot diameter is too small ( pan detection symbol will appear on the cooking zone display). To correctly use the cooking zones follow the indications given in the following table:

Induction cooking zone	Minimum pan diameter recommended (referred to the bottom of the pan/coffee pot)
Cooking zone Ø 145/160 mm	120 mm
Cooking zone Ø 180 mm	140 mm
Cooking zone Ø 210 mm	160 mm
Cooking zones Bridged	Rectangular pots: 250x140 mm (PxL) Oval pots: 280x140 mm (PxL)

IMPORTANT: Some cookware available on the market is not of good quality or has an effective ferromagnetic area which is much smaller than the diameter of the pan itself. Avoid using this cookware because the induction cooktop may not function properly or may be damaged.

Pay attention: The pan/coffee pot shall always be centered over the middle of the cooking zone.

Pay attention: If using a grill pan do not select the maximum level for a too long time, the pan may become deformed due to the excessive heat. Always use pans with thick bottom. It is possible to use oversized pans/coffee pots but its bottom shall not touch the other cooking zone.

Always use pans/coffee pots with thick, completely flat bottom.

Do not use pans/coffee pots with concave or convex bottom; these could cause overheating of the cooking zone.

Note: Some types of pans/coffee pots could cause noise when used on an induction cooking zone.

The noise does not mean any failure on the appliance and does not influence the cooking operation.

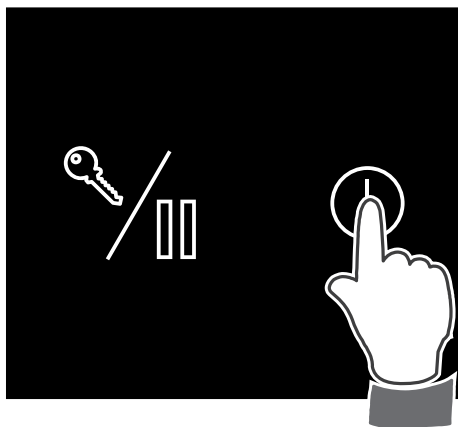
Always lift pans off the induction hob – do not slide, or they may scratch the glass.

HOW TO SWITCH ON/OFF THE COOKTOP

Figure 25

1. Switching ON

- Touch the key ① (fig. 25).
- After power on, to indicate that the induction hob is in standby mode:
 - the buzzer beeps once;
 - the displays of the cooking zones read **8**;
 - the display of the timer/automatic cooking programming shows **88**.



Notes:

- If the safety Child Lock protection is active, the cooktop can be used only after having deactivated this protection [see chapter CHILD SAFETY (KEY LOCK)].
- Auto switch-Off: If a cooking zone is not turned On within 60 seconds, the cooktop will automatically switch off.

2. Switching OFF

- The cooktop may be switched Off at any time by pressing the key ① (fig. 25). If any cooking zones are turned On, they will be turned Off.

POWER IGNITION AND ADJUSTMENT OF A COOKING ZONE

To turn On a cooking zone the cooktop must be switched On (see section “HOW TO SWITCH ON/OFF THE COOKTOP”).

- Turn the knob clockwise to set the desired power level between “1” (minimum) and “9” (maximum). The power level can be modified at any time by turning the knob clockwise or anti-clockwise to a different setting. The display of the cooking zone shows the selected level.
- To switch Off a cooking zone, select power level “0” or switch Off the cooktop by touching the key ①.

Figure 26a
Model
DMX64INL

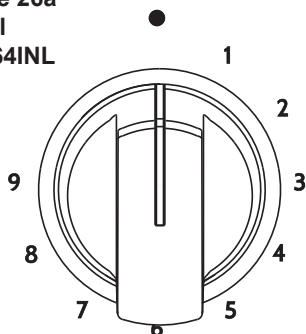
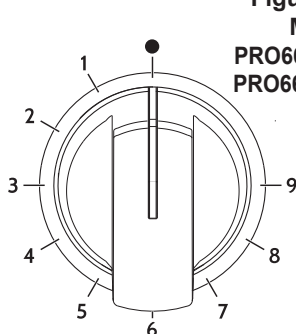


Figure 26b
Models
PRO66MXLIN
PRO66MALIN



“BRIDGE” FUNCTION (EXTENDABLE MAXI ZONE) (Only for models PRO66MXLIN, PRO66MALIN)

This function can be used to link the two zones on the left in “Bridge” mode, to create an extended maxi zone which is ideal for large rectangular pans or specialist fish cookware.

To enable this function:

- Switch on the hob (see section “HOW TO SWITCH ON/OFF THE COOKTOP”).
- Select both of the two zones by finger pressure (fig. 27).
- The front cooking zone display will show power level “**0**”. The rear cooking zone will show **8**.
- Within 5 seconds, turn the knob clockwise to set the desired power level between **1** (minimum) and **9** (maximum), or touch the key **P** to set “Booster” function.
- The power level can be changed at any time by turning the knob clockwise or anti-clockwise to a different setting. The display of the cooking zone shows the selected level.
- To disable the “Bridge” function select one of the two cooking zones (if a new power level is not selected within 5 seconds, the 2 cooking zones will be turned Off) or switch off the cooktop by touching the key **ⓘ**.

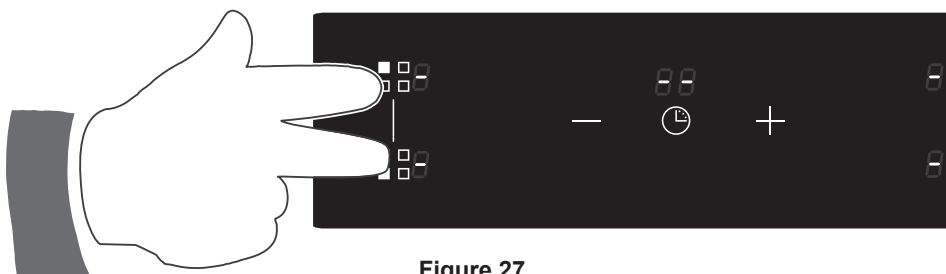


Figure 27



BOOSTER FUNCTION

This function allows the cooking zone to operate at the “Booster” maximum power (above the nominal power) for maximum 5 minutes; it could be used, for example, to rapidly heat up large amount of water.

Note: the “Booster” function is always limited to a maximum of 5 minutes.

To turn On the cooking zones the cooktop must be switched On (see section HOW TO SWITCH ON/OFF THE COOKTOP).


To activate the “Booster” function:

1. Select a cooking zone by touching the relevant key of the cooking zone to be used.
2. Touch the key “P” to start the “Booster” function, the relevant display shows .
During operation, the cooking zone display shows .
3. At the end of the “Booster” program (5 minutes) the cooking zone is automatically set to the power level “9”. Remember to switch Off the zone manually.

To deactivate the “Booster” function:

- Turn the knob to set the desired power level;

Or

1. Select the cooking zone by touching the relevant key.
2. Touch the key “P” to deactivate the “Booster” function. The cooking zone is automatically set to the power level .

Or

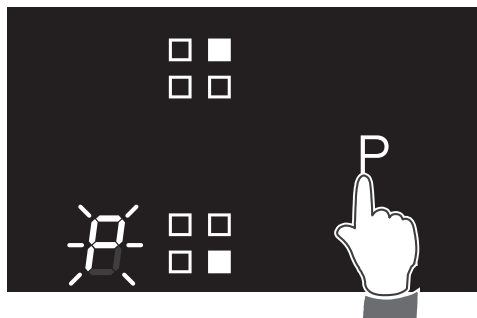
- Switch Off the cooktop.

If after having deactivated the “Booster” function you have continued to cook by setting another power level, remember to switch off the zone at the end of cooking.

IMPORTANT NOTES:

- The “Booster” function is not suitable for use with non water based cooking.
- Do not use this function for heating oil (e.g. deep fat frying).

Figure 28



OPERATION TIME LIMIT OF COOKING ZONES

Each cooking zone is automatically switched Off after a maximum preset time if no operation is performed.

The maximum preset time limit depends on the set power level, as illustrated in this schedule.

Each operation on the cooking hob by using the keys or the knobs will reset the maximum operation time at its initial value.

Auto switch Off: if a pot is removed without turning off the relative cooking zone, the zone itself will switch off automatically after a maximum of two minutes.

Power level of Cooking zones	Operation time limit
1	8 hours
2	8 hours
3	8 hours
4	4 hours
5	4 hours
6	4 hours
7	2 hours
8	2 hours
9	2 hours
P	5 minutes

EXAMPLES OF COOKING POWER SETTING

0 or -	Cooking zone not operating	
1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Rapidly heat up large amount of water	

PROGRAM FOR AUTOMATIC SWITCHING OFF OF ONE OR MORE COOKING ZONES

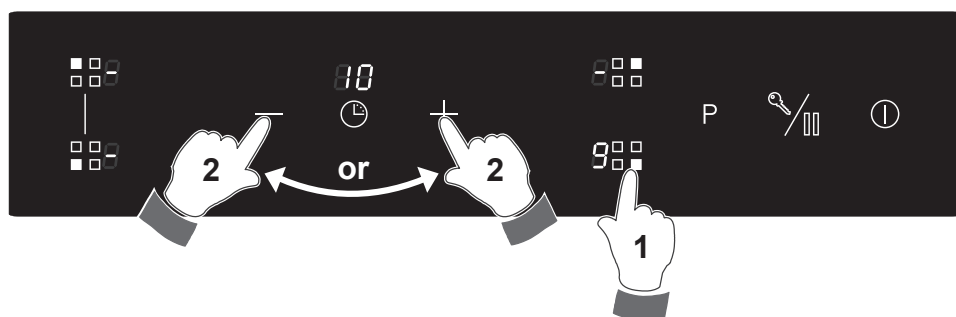
This function permits to set a timer from “01” to “99” minutes for automatic turning Off the cooking zone/s.

With the cooktop switched On:

1. Select the cooking zone by touching the relevant key of the cooking zone to be used.
2. Within 5 seconds, set the cooking time using the + or — keys to increase or decrease the value.

If the selected time is “00”, the timer will switch off automatically after 5 seconds while the zone stays on.

Figure 29



Now the program for automatic switching Off is complete and the countdown will start a few seconds after the last selection.

To program another cooking zone, repeat as described above.

Note: The red dot, close to the display showing the set power level of the cooking zone closest to the end of the program, is blinking.

In the case of one programmed zone only, the red dot is always blinking.

The time can be changed at any time following the same procedure here above indicated (selecting previously the cooking zone).

At the end of the countdown the cooking zone will switch Off automatically, an acoustic signal (beep) will sound, the timer display reads “--”.

Note: The program for automatic switch Off can be cancelled at any time by manually switching Off the cooking zone.

IMPORTANT: At the end of the program for the automatic switching off of a cooking zone:

- If there are other cooking zones in operation with automatic switching off programs set, the zones will continue to operate and will switch off automatically at the end of the program;
- if there are other cooking zones in manual operation (without any automatic switch off program set), remember to switch off the zones manually.

TIMER

This function permits to set a simple timer (countdown) with acoustic signal (beep), from “01” to “99” minutes.

IMPORTANT: This function does NOT switch off automatically the cooking zones.

Do not use this function if there are no cooking zones in operation, the cooktop will automatically switch off within 60 seconds if a cooking zone is not turned on.

With the cooktop switched On, set the cooking time using the + or — keys to increase or decrease the value.

If the selected time is “00”, the timer will switch off automatically after 5 seconds.

Now the timer function is complete and the countdown will start a few seconds after the last selection.



The time can be changed at any time following the same procedure here above indicated.

At the end of the countdown, an acoustic signal (beep) will sound (for 30 seconds only), and the timer display reads “--”.



IMPORTANT: Remember to switch Off the zone/s manually.

PAUSE FUNCTION (“STOP+GO”)

This function can be used to pause a cooking process which has already been set, either in manual mode or using the automatic switching off feature.

When it is selected, any cooking is stopped immediately and switches into standby mode; the control area remains active only for the keys  (pause function “STOP+GO”) and  (ON/OFF).

This function is particularly useful if you need to stop cooking temporarily, e.g. to answer the telephone.

- To enable it, simply touch the key .
- As soon as it has been enabled, the cooking zones displays show “//”.
- To disable the pause function, touch the key  again.

Note: The pause function may last for max 30 minutes. If it is not terminated within this time, the cooktop will switch Off automatically.

CHILD SAFETY (KEY LOCK)



This function locks the touch-control keys against unwanted activation (e.g. unintentional switching on of the cooking zones by children).

When the controls are locked, all the keys except the ON/OFF are disabled.



It is therefore possible, in case of emergency, to switch Off the cooktop at any time by simply touching the ON/OFF key.

To return to normal use of the cooktop, first deactivate the child safety (key lock).

To activate the child safety (key lock):

1. Touch and hold the key  for 3 seconds.
2. The timer display shows  (locked):
3. The safety has been activated.

To deactivate the child safety (key lock):

1. Touch and hold the key  until  disappears from the timer display.
2. The safety has been deactivated.



MAXIMUM POWER MANAGEMENT

The default total power is the maximum total power of the cooktop.

The cooktop is supplied as standard with the default total power set to the maximum wattage (see rating plate); however this limit, according to your needs, can be reduced to:

- 2,5 kW - 3,5 kW - 4,5 kW - 5,5 kW.

To change the default total power depending on your requirements:

1. Switch On the cooking hob.
2. Touch and hold the keys $+$ and  at the same time. The timer display will show, flashing, the current set default total power (e.g. $P5$).
3. To set another default total power, touch the keys $+$ and $-$. The timer display will show the selected maximum power level.
 - $P1 = 2,5 \text{ kW}$
 - $P2 = 3,5 \text{ kW}$
 - $P3 = 4,5 \text{ kW}$
 - $P4 = 5,5 \text{ kW}$
 - $P5 = \text{maximum wattage (see rating plate)}$
4. When the timer display shows the desired total power (flashing), to set it as default total power touch and hold the keys $+$ and  at the same time. The buzzer (beep) will sound to indicate that the change of the maximum power has been completed and the new value is now set. The cooktop will switch Off automatically.

MANAGING POWER WHILE USING THE HOB

When using several cooking zones, if the total power set in the zones is greater than the maximum power limit for the hob, the last selected power level has priority and the power of the other cooking zone is automatically reduced to the remaining power available.

MALFUNCTIONING AND ERROR CODES

If the induction cooktop (or a cooking zone) turns Off unexpectedly, a buzzer (beep) sounds and an error code is shown on the timer display (typically alternating with one or two digits), this indicates a technical fault.

1. Write down the error code (letters and numbers).
2. Switch off the cooktop, disconnect it from the mains and contact your Authorised Service Centre.

If an anomaly occurs, the induction cooktop automatically switches to self-protection mode and an error code is shown on the timer display as per table below:

Error code	Example	What to do
<i>E4 / E5</i>	Induction coil temperature sensor failure	Please contact your Authorised Service Centre.
<i>E7 / E8</i>	IGBT temperature sensor failure	Please contact your Authorised Service Centre.
<i>E2 / E3</i>	Abnormal supply voltage	Please switch On the cooktop only after it has cooled down completely.
<i>E6 / E9</i>	High temperature of the IGBT temperature sensor	Please switch On the cooktop only after it has cooled down completely. IMPORTANT: DO NOT disconnect the cooktop from the electrical supply to allow the cooling fan motor to operate.

The above errors list comes from the evaluation of the common anomalies.

In case of other faults not listed, always refer to the Authorised Service Centre.

IMPORTANT: To avoid risks and damages **NEVER** disassemble or try to repair the appliance yourself, always refer to the Authorised Service Centre.

DISPLAY/S OFF OR NOT CORRECTLY OPERATING

If a display or the displays are only partially lit or not lit, switch off the cooktop and disconnect it from the mains. Contact your Authorised Service Centre.

COOKING WITH ELECTRIC OVEN

Attention: The oven door becomes very hot during operation.

Keep children away.

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 any trays on the base of the oven chamber.

RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.

THERMOSTAT CONTROL KNOB




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, line up the temperature knob indicator with the required temperature (or line up the temperature on the knob with the indicator on the control panel).

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

The operation of the heating elements is signaled by a light placed on the control panel (model DMX64INL) or on the digital electronic clock/programmer display (models PRO66MXLIN, PRO66MALIN).

NOTE: When using the oven for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the oven on and run it empty (without the accessories, which should be washed separately), keeping the installation environment sufficiently ventilated:





- for 60 minutes in the position  (thermostat in position 250 °C);
- only for the models PRO66MXLIN, PRO66MALIN: for 30 minutes in the position  (thermostat in position 250 °C);
- for 15 minutes in the position  (thermostat in position 225 °C).





Smells and fumes produced during this burn off process are not a cause of alarm. Adequate ventilation should however be provided in the room where the appliance is installed, e.g. by opening a window.

When the oven has cooled down completely, disconnect the appliance from the electrical power supply and clean the inside of the oven as described in "CLEANING AND MAINTENANCE".

NOTE: The symbols shown in this section are for guidance only and represent the primary function.

Depending on your model, your oven may only have some of these functions.
For best results, always preheat the oven.

FUNCTION	NAME OF THE FUNCTION	DESCRIPTION OF THE FUNCTION
	OVEN LIGHT	The oven light will operate on all selected functions.
	TRADITIONAL CONVECTION COOKING	<p>The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: For foods which require the same cooking temperature both internally and externally, i. e. roasts, meringue, etc.</p>
	CONVECTION COOKING WITH VENTILATION	<p>The upper and lower heating elements and the fan motor are switched on. The heat coming from the top and bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.</p>
	LOWER HEATING ELEMENT	<p>In this position only the lower heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and 250 °C maximum.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p>

	<p>LOWER HEATING ELEMENT WITH VENTILATION</p>	<p>The lower heating element and the fan motor are switched on. The heat coming from the bottom is diffused by forced convection. The temperature must be regulated between the minimum and 250 °C maximum with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p>
	<p>UPPER HEATING ELEMENT</p>	<p>In this position only the upper heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the top.</p>
	<p>DOUBLE GRILL COOKING</p>	<p>The infrared heating element and the upper heating element is switched on. The heat is diffused by radiation. Use with the oven door closed and the thermostat knob must be regulated between the minimum and 225 °C maximum. For correct use see chapter "USE OF THE GRILL".</p> <p>Recommended for: Intense grilling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc.</p>
	<p>HOT AIR COOKING</p>	<p>The circular heating element and the fan motor are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>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.</p>



VENTILATED DOUBLE GRILL COOKING

The infrared heating element, the upper heating element and the fan motor are switched 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 thermostat knob must be regulated between the minimum and 200 °C maximum.

It is necessary to preheat the oven for about 5 minutes. For correct use see chapter "GRILLING AND AU GRATIN".

Recommended for:

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



DEFROSTING FROZEN FOODS

Only the oven fan is switched on.

To be used with the thermostat knob in the "●" (off) position 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.



HOT AIR COOKING WITH UPPER HEATING ELEMENT

The circular heating element, the fan motor and the upper heating elements are switched on.

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

Recommended for:

cooking of frozen products.

This function can also be used for quick preheating. Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.




HOT AIR COOKING WITH LOWER HEATING ELEMENT

The circular heating element, the fan motor and the lower heating elements are switched on.





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

Recommended for:

Foods that need to be cooked with more heat underneath, e.g. pizza, quiche, etc.


	GENTLE COOKING	<p>This function is particularly beneficial for the gentle cooking of small quantities of food on a single shelf. It is recommended to place the food on the first rack from the bottom.</p> <p>It is not necessary to preheat the oven and use with the oven door closed.</p> <p>Cooking times may be longer than standard functions. Do not use this function to preheat the oven.</p>
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Depending on your model, your oven may only have some of these additional functions.

OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION		
	EASY STEAM	<p>See chapter "EASY STEAM"</p>
	IDROCLEAN	<p>For the Idroclean function, see chapter "CLEANING AND MAINTENANCE"</p>
	LEAVENING FUNCTION	<p>See chapter "LEAVENING FUNCTION"</p>
	TURBO / BOOSTER	<p>This special function allows a fast pre-heating of the cavity.</p> <p>The circular heating element, the fan motor and the upper heating elements are switched on.</p> <p>Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.</p> <p>For optimum preheating, wait for at least 20 minutes before placing food in the oven.</p>

(*) Not all of the accessories / ovenware are included in the standard equipment.

EASY STEAM

By evaporating water inside the oven, the Easy Steam function  helps make food soft on the inside and crisp on the outside.

1. With the oven cold, pour 250 ml of drinking water (or the quantities of water indicated in the cooking tables) into the circular well on the floor of the oven.
2. Place the food in the oven and activate the Easy Steam function.
Caution: never open the door or top up the water when cooking is in progress. Burns hazard!
3. At the end of the cooking process, open the door slowly and let the steam out.

Caution: to prevent the formation of lime-scale, you are advised to clean the bottom of the oven after each cooking cycle with Easy Steam, once the oven has cooled down completely.

You are also advised to wipe the condensation off the door glass with a soft cloth (see “CLEANING AND MAINTENANCE”).

Alternate Easy Steam cycles with conventional cooking cycles.

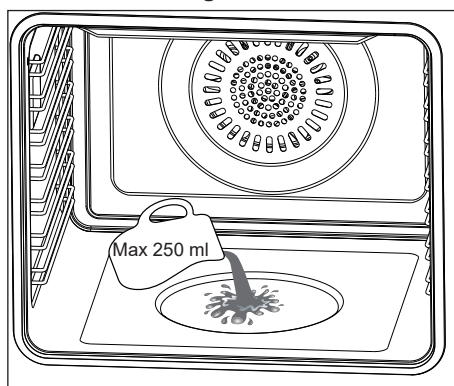




Figure 30


STERILIZATION

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

- a. Set the switch to position  or  depending on model.
- b. Set the thermostat knob to position 185 °C and preheat the oven.
- c. Fill the baking tray with hot water.
- d. Set the jars into the baking tray 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.

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.

COOKING DIFFERENT DISHES AT THE SAME TIME


With the function selector in position  and , the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20 - 25 °C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

GRILLING AND “AU GRATIN” (models PRO66MXLIN, PRO66MALIN only)

Grilling may be done by selecting grill + fan setting  with the function selector knob, because the hot air completely envelops the food that is to be cooked.

Set the thermostat knob between **the minimum position and 200 °C maximum**, and after having preheated the oven, simply place the food on the grid.

Close the door and let the oven operate until grilling is done.

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

Do not grill for longer than 60 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door closed.

Place the food inside positioning the rack as near as possible to the grill.

Insert the baking tray under the rack to collect the cooking juices.

Always grill with the oven door closed.

CAUTION: You can only use the grill function after an oven-cooking cycle if the temperature you set is higher than the one just used for oven cooking.

Do not grill for longer than 60 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

OVEN COOKING

To cook, before introducing the food, preheat the oven to the desired temperature.

When the oven has reached the desired temperature, introduce the food, control the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

LEAVENING FUNCTION (models PRO66MXLIN, PRO66MALIN only)

The leavening function cuts the time it takes for your dough to rise.

Put the dough in an oven-proof container and place the container on an oven grid on the third level.

Turn the switch knob to the leavening function and set the thermostat to 40 °C. See corresponding icons.

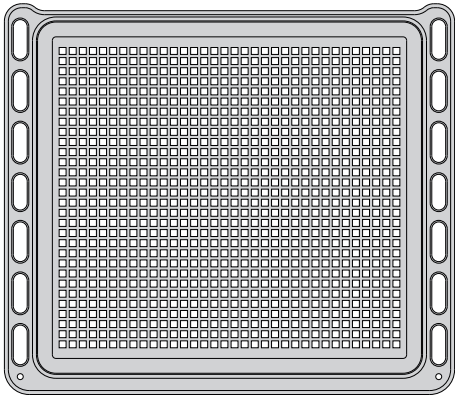
Leave the dough to rise in the oven until it reaches twice its original volume. Leavening times may vary according to dough type and room temperature.

AIR FRY ENAMELLED TRAY (some models only)

The special Air Fry enamelled tray has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect without adding condiments.

Recommended for:

French fries (frozen potatoes classic or rustics), chicken wings, potato croquettes and other frozen or pre-cooked foods.



COOKING ADVICE

The cooking settings specified in the tables below are guidelines and may vary according to the type and quantity of ingredients and the type of accessory used.




The appliance’s cooking performance may differ from the performance of your previous appliance. You may therefore need to review the settings you usually use (temperature, cooking time and which level you place the oven grid on) according to the recommendations provided in the tables.





Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary. For best results, always preheat the oven.






Not all of the accessories/ovenware are included in the standard equipment. Those that are not included can be ordered as optional accessories or purchased on the open market.

Type 1	Type 2	Type 3
<div><div></div><div>5</div><div>—</div></div> <div><div></div><div>4</div><div>L</div><div>e</div><div>—</div></div> <div><div></div><div>3</div><div>v</div><div>e</div><div>—</div></div> <div><div></div><div>2</div><div>l</div><div>e</div><div>—</div></div> <div><div></div><div>1</div><div>s</div><div>—</div></div>	<div><div></div><div>5</div><div>—</div></div> <div><div></div><div>4</div><div>L</div><div>e</div><div>—</div></div> <div><div></div><div>3</div><div>v</div><div>e</div><div>—</div></div> <div><div></div><div>2</div><div>l</div><div>e</div><div>—</div></div> <div><div></div><div>1</div><div>s</div><div>—</div></div>	<div><div></div><div>7</div><div>—</div></div> <div><div></div><div>6</div><div>L</div><div>—</div></div> <div><div></div><div>5</div><div>e</div><div>—</div></div> <div><div></div><div>4</div><div>v</div><div>—</div></div> <div><div></div><div>3</div><div>e</div><div>—</div></div> <div><div></div><div>2</div><div>l</div><div>—</div></div> <div><div></div><div>1</div><div>s</div><div>—</div></div>

Depending on your model, your oven may only have some of these functions.

 BAKERY								
	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
FOCACCIA WITH OLIVES	400-500	245-260		2-3	3	20-25		Aluminium baking tray
CLASSIC FOCACCIA	400-500	225-240		2-3	3	20-25		Aluminium baking tray

 FIRST COURSES								
	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
LASAGNE	900-1000	175-190		2-3	3	25-35		Aluminium baking tray
AUBERGINE PARMESAN	600-750	180-200		2-3	3	20-30		Aluminium baking tray
SAVOURY CAKE	800-900	190-210		2-3	3	40-50		Aluminium baking tray

 VEGETABLES								
	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
POTATOES	240-260	170-190		2-3	3	35-45		Baking tray
CARROTS	150-170	170-190		2-3	3	30-40		Baking tray
BROCCOLI	150-160	165-180		2-3	3	20-30	155-165	Baking tray
CAVOLFLOWERS	400-500	165-180		2-3	3	20-30		Baking tray



MEAT

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
ROAST VEAL	350-450	160-180		2-3	3	80-100	150-170	Baking tray



FISH

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SEA BASS	900-1000	175-190		3	4	30-40		Baking tray
TROUT 2 Portions	1100-1300	175-190		3	4	20-30	195-210	Baking tray
SEA BREAM	500-650	175-190		2-3	3	25-35	100-125	Baking tray
BAKED SEA BREAM	450-550	175-180		2-3	3	25-35		Baking tray
SLICE OF SALMON	150-250	190-210		2-3	3	10 - 15	100-125	Baking tray



POULTRY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
TURKEY RUMP	400-450	170-190		2-3	3	40-50	90-110	Baking tray
CHICKEN	1100-1300	190-210		2	2	65-75		Baking tray



SWEETS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SPUNGE CAKE	360-430	175-180		2-3	3	20-30		Round cake tin
JAM CROSTATA	700-800	175-185		2-3	3	20-30		Cake tin
PLUM CAKE	450-550	160-180		2	2	30-40		Rectangular cake tin
MUFFIN	350-450	160-180		2	2	20-35	140-160	Muffin cups
STRUDEL	650-750	175-185		2-3	3	25-35		Baking tray
POUND CAKE	680-730	175-185		2-3	3	35-45		Round cake tin
APPLE CAKE	1350-1500	175-185		2-3	3	35-45		Round cake tin
BISCUITS	135-150	175-185		2	2	12-18		Dessert dish
BISCUITS	270-300	175-185		Multilevel 2 and 4	Multilevel 2 and 4	12-18		Dessert dish



FROZEN FOODS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
FROZEN POTATOES Classic	580-620	195-205		3	3	12 - 15		Air fry tray
FROZEN POTATOES Rustics	600-700	215-225		3	3	12 - 15		Air fry tray
NUGGETS	220-270	175-185		3	4	12 - 17		Air fry tray
POTATO CROQUETTES	700-800	215-225		3	4	14 - 17		Air fry tray
BATTERED VEGETABLE	450-550	215-225		3	3	12 - 15		Air fry tray

120' ALARM (MODEL DMX64INL)

120 MINUTES ALARM (fig. 31)

The minute counter is a timed acoustic warning device which can be set for a maximum of 120 minutes.

The knob (fig. 31) must be rotated clockwise as far as the 120 minutes position and then set to the required time by rotating it counterclockwise.

ATTENTION - MOST IMPORTANT: This is only an alarm that **DOES NOT** switch off the oven or grill.

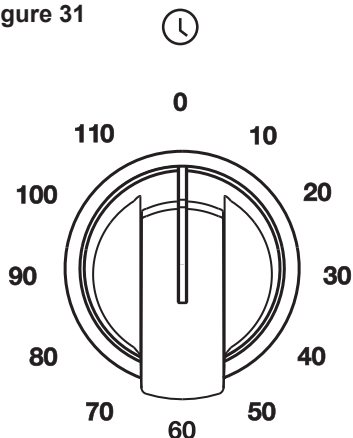
REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.

NOTES:

The knobs and symbols may vary.

The symbols may be printed on the knob itself or on the control panel.

Figure 31



ELECTRONIC CLOCK/PROGRAMMER "TOUCH-CONTROL" (MODELS PRO66MXLIN, PRO66MALIN)

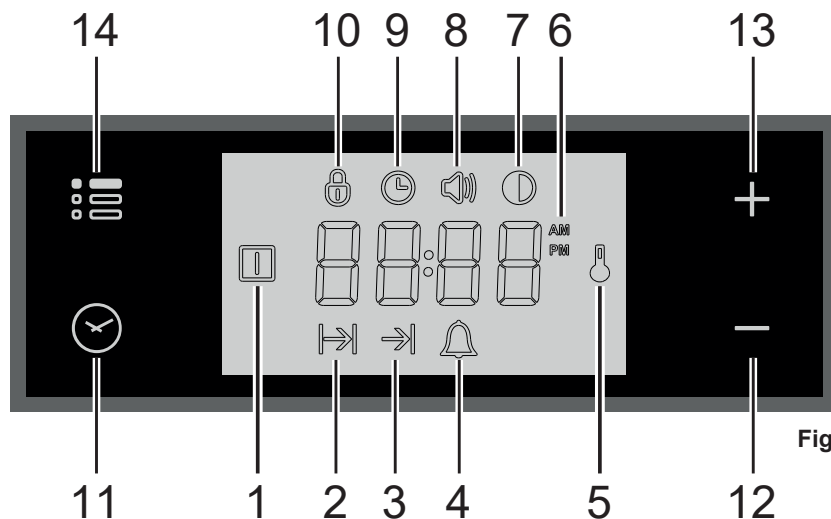


Figure 32

Description of display symbols:

1. Oven on
2. Cooking time
3. End of cooking time
4. Timer
5. Oven temperature
6. AM/PM time format
7. Screen brightness
8. Acoustic signal volume
9. Time of day setting
10. Programmer 'touch control' panel key lock

Description of the 'touch control' panel symbols:

11. Program selection
12. Digit backward setting for all functions
13. Digit forward setting for all functions
14. Menu selection

IMPORTANT NOTE: When using the timer and during a semi-automatic or automatic cooking, the countdown of the function with less time remaining prevails on the display.

ATTENTION - MOST IMPORTANT:

ELECTRONIC PROGRAMMER DISPLAY CLEANING

Strictly follow the information indicated in the chapter "CLEANING AND MAINTENANCE".

“TOUCH-CONTROL” KEYS

The “touch-control” keys shall be operated by the fingers (just by touching the key).

When using touch controls it is best to use the ball of your finger rather than the tip.

Program and menu selection: after starting the procedure, the selection is automatically deactivated after approx. 5 seconds from the last touch on the display.

SETTING THE CLOCK

When connecting for the first time, or after a power failure, the word “**OFF**” flashes on the display and the “🕒” symbol is lit. Adjust the time touching the “+” or “-” key.

Important: The oven does not operate, in manual cooking, without first having set the clock.

To change the time with the appliance already installed, touch the “🕒” key for more than 2 seconds, then touch it again until the “🕒” symbol flashes. Then adjust the time, within 5 seconds, using the “+” or “-”.

Important: It is not possible to adjust the clock if a cooking program is in progress.

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.

ATTENTION - MOST IMPORTANT: This is only an alarm that DOES NOT switch off the oven or grill.

REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.

The timer can be set for a maximum time of 23 hours and 59 minutes.

1. To set the timer, with the appliance already connected, touch the “🕒” key (several times) until the “🔔” symbol flashes on the display. Set the time (increase in minutes) within 5 seconds using the “+” or “-” key. At the end of the adjustment the display shows the countdown.
2. At the end of the count, the timer starts beeping and the “🔔” symbol flashes on the display. Touch any key to turn off the acoustic signal that would otherwise stop after 7 minutes.
3. Turn the oven off manually (switch and thermostat knobs in the off position) if you do not wish to continue with manual cooking.

To reset the timer in operation at any time:

- 1A. Only timer function active (no semi-automatic or automatic cooking in progress): touch the “🕒” key for 3 seconds.
- 1B. With semi-automatic or automatic cooking in progress: touch the “🕒” key several times until the “🔔” symbol flashes on the display. Then touch the “-” key within 5 seconds until “00:00” appears on the display.
2. The time of day is shown on the display.

SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed. Check the clock shows the correct time.

The semi-automatic cooking program can be set for a maximum period of 10 hours.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Touch the "⏸" key until the "⏸" symbol flashes on the display. Set the cooking time (increase in minutes - consider the preheating time, if necessary) within 5 seconds using the "+" or "-". At the end of the adjustment the display shows the countdown.
3. At the end of the count the oven turns off, the timer starts beeping, the "⏸" symbol flashes and the word **"End"** appears on the display.
4. Turn the temperature and function knobs to the off position.
5. Touch the "⏸" key to deactivate the acoustic signal (which otherwise will stop after 7 minutes) and to return the programmer to manual mode (the time is shown on the display). If instead the acoustic signal is deactivated with one of the other keys, after deactivation also touch the "⏸" key to return the programmer to manual mode (the time is shown on the display).

To cancel the semi-automatic cooking program at any time:

- 1A. Only semi-automatic cooking function active (no timer in use): touch the "⏸" key for 3 seconds, the "⏸" symbol and the word **"End"** are shown on the display.
- 1B. With active timer: touch the "⏸" key several times until the "⏸" symbol flashes. Then touch the "-" key within 5 seconds until "00:00" appears on the display, replaced after a few seconds by the "⏸" symbol and the word **"End"**.
2. Touch the "⏸" key again to return the programmer to manual mode (the time of day is shown on the display). If cooking is finished turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off. Check the clock shows the correct time.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Decide the cooking time considering the preheating time, if necessary, and set it as described above in the "SEMI-AUTOMATIC COOKING" chapter.
3. Touch the "⏸" key several times until the "⏸" symbol appears on the display. Then set the time at which you want the oven to turn off, touching the "+" or "-" key.
4. If the cooking is not started immediately, the display shows the current time of day and the "⏸" and "⏸" symbols. The oven turns off but now it is set for automatic operation.
 - To check the cooking time, touch the "⏸" key once, the "⏸" symbol flashes.
 - To check the turn-off time, touch the key "⏸" several times until the "⏸" symbol flashes.

To cancel the automatic cooking program at any time, proceed as described in the "SEMI-AUTOMATIC COOKING" chapter.

Turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

ATTENTION - VERY IMPORTANT (AUTOMATIC OR SEMI-AUTOMATIC COOKING):

If a very short power interruption occurs, the oven keeps the programming.

If the interruption is instead longer than a few tens of seconds, the automatic cooking is cancelled. In this case, turn the temperature and function knobs to the off position and restart programming if necessary.




USER PREFERENCES SETTINGS

PROGRAMMER 'TOUCH-CONTROL' PANEL KEY LOCK




This function is used to prevent the accidental touch of the programmer selection keys and to avoid unintentionally activating or modifying its functions.

The key lock can be activated at any time, with a cooking in progress or with the oven off.

To lock:



- Touch the "" key for more than 2 seconds until the "" indicator light starts flashing. Then touch the "+" key to activate the key lock, the word "On", appears on the display, wait a few seconds until the operation is completed. When this function is active, the "" indicator light is on.

To unlock:

- Touch the "" key for more than 2 seconds until the "" indicator light starts flashing. Then touch the "—" key to deactivate the key lock, the word "OFF" appears on the display, wait a few seconds until the operation is completed. When this function is not active, the "" indicator light is off.

ACOUSTIC SIGNAL TONE SETTING

It is possible to select three sound tones.

- Touch the "" key for more than 2 seconds, then touch the same key several times until the "" symbol flashes.
- Touch the "+" or "—" key; the display shows the tone set ("b-01", "b-02" or "b-03").
- The last tone displayed remains active.

SCREEN BRIGHTNESS SETTING

It is possible to select three brightness levels.

- Touch the "☰" key for more than 2 seconds, then touch the same key several times until the "Ⓢ" symbol flashes.
- Touch the "+" or "-"; key; the display shows the brightness set ("d-01", "d-02" or "d-03").
- The last brightness displayed remains active.

TIME FORMAT

It is possible to choose the 24 hour or 12 hour clock format.

- To activate the 12 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is activated.
- To activate the 24 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is deactivated.

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.
- **Important:** The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Clean the surfaces with a damp cloth and using neutral, non-aggressive detergents. Complete the cleaning with a dry, clean cloth.

IMPORTANT: Never use abrasive products (e.g. certain type of sponges) and/or aggressive products (e.g. caustic soda, detergents containing corrosive substances) that could irreversibly damage the surfaces.

- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **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.**
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitable 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.

ELECTRONIC PROGRAMMER DISPLAY CLEANING (models PRO66MXLIN, PRO66MALIN only)

Clean the programmer display using a soft cloth, warm water and neutral soap, or a soft cloth with a liquid detergent (non-abrasive).

When cleaning, be careful to move the cloth in one direction only.

Then wipe the display with a damp cloth and dry it with a soft cloth.

IMPORTANT: DO NOT use chlorine-based or acid-based cleaning products, abrasive products or non-neutral detergents as they may cause irreparable damage to the surface. DO NOT spray cleaning liquids directly on the programmer display.

CLEANING THE CERAMIC HOB

- **Before you begin cleaning make sure that the appliance is switched off.**
- Remove spillages and other types of incrustations.
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner have to be removed with a damp cloth.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible. If they are allowed to harden they become increasingly difficult to remove. This is especially true in the case of sugar/syrup mixtures which could permanently pit the surface of the hob if left to burn on it.
- It is highly recommended to keep off the hob any article which can melt: plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a suitable scraper to avoid any permanent damage to the surface of the hob.
- Avoid using any knife or sharp utensil since these can damage the ceramic.
- Do not use steel wool or an abrasive sponge which could scratch the surface in an irreparable way.

ATTENTION: MOST IMPORTANT!

If cleaning the glass ceramic hob using a special tool (i.e. scraper) take extra care to avoid damage to the seal at the edges of the glass ceramic surface.

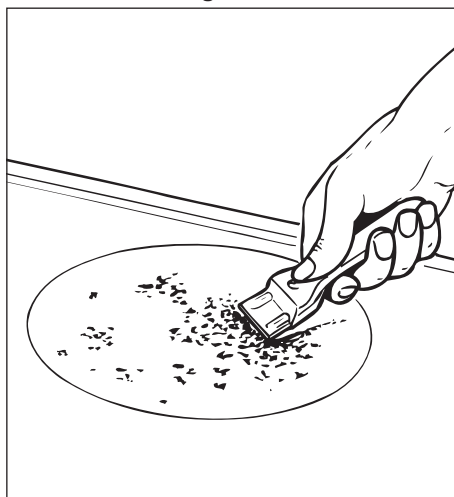
Do not place or leave empty pans on the glass ceramic hob.

Do not allow heavy or sharp objects to drop on the glass ceramic hob.

Do not scratch the hob with sharp objects. Don't use the hob as a work surface.

WARNING: If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.

Figure 33



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.



Do not store flammable material in the oven.

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

GRILL HEATING ELEMENT

- The heating element is self-cleaning and does not require maintenance.


CLEANING THE CIRCULAR WELL ON THE FLOOR OF THE OVEN

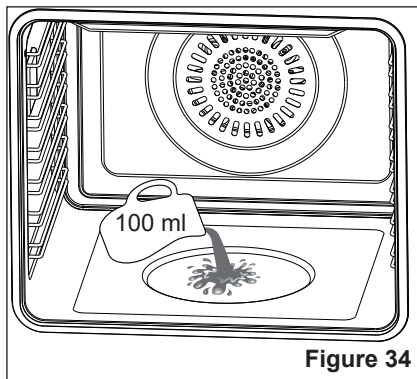
After using the Easy Steam and Idroclean functions, you are advised to clean and dry the circular well on the floor of the oven.

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

Dry with a soft cloth.

IDROCLEAN

1. **With the oven cold, remove all accessories**, pour 100 ml of drinking water into the circular well on the floor of the oven and switch on the Idroclean function  at 80 - 90 °C. Do not use any type of detergent.
2. Run the function for at least 35 minutes, depending on the type of dirt: the moisture generated inside the oven will help remove the dirt.
3. **Once the oven is completely cold**, wipe the inside of the oven with a damp cloth to remove any residues, and use a soft cloth to wipe any condensation off the inside of the oven or the inside of the door glass.



The Idroclean function provides quick, everyday, detergent-free cleaning, but **is not a substitute for the more thorough cleaning** needed to remove baked-on dirt: for this purpose, clean by hand, using specific products. For best results, the Idroclean function should be used after each cooking cycle.

CAUTION: Never open the oven door or top up the water in the well on the floor of the oven when the Idroclean function is in operation. Burns hazard!

REPLACING THE OVEN LIGHT

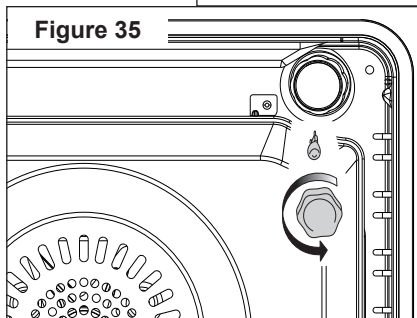
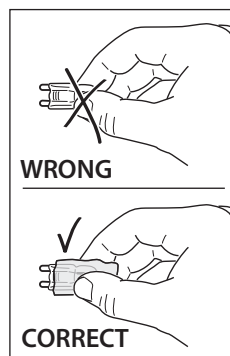
WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover (fig. 35).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220 - 240 V ac, 50 - 60 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.
IMPORTANT WARNING: Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.
- Refit the protective cover.

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

The intended purpose of the lamp, fitted on this appliance, is to illuminate the oven cavity and thus help the user to better monitor the food while cooking. This lamp is not suitable for other usage (e.g. environments lighting).

This product contains a light source of energy efficiency class G.



STORAGE COMPARTMENT (model DMX64INL)

The storage compartment is accessible through the pivoting panel (fig. 36).



Do not store flammable material in the storage compartment.

Figure 36

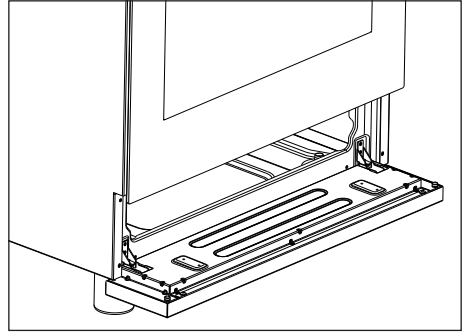


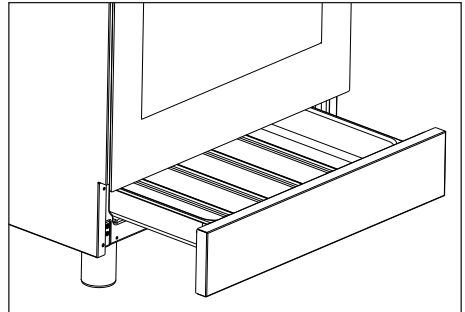
Figure 37

STORAGE DRAWER (models PRO66MXLIN, PRO66MALIN)

The storage drawer opens like a normal drawer (fig. 37).



Do not store flammable material in the storage compartment.



REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

If you wish to clean the inner pane of 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 panes of 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 product 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. 39).
- Open the lever "A" completely on the left and right hinges (fig. 40).
- Hold the door as shown in fig. 38.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 40, 41).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 42).
- Rest the door on a soft surface.

Figure 39

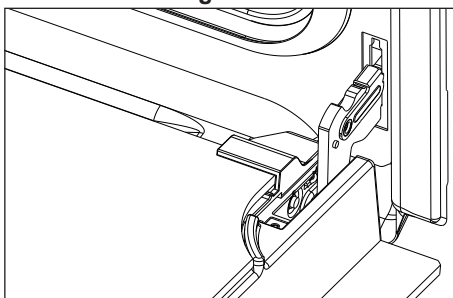


Figure 40

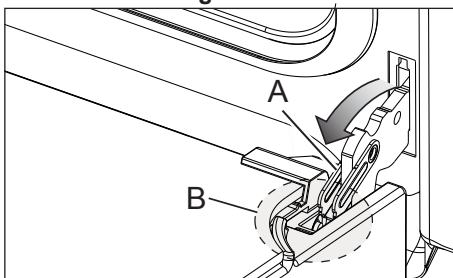


Figure 41

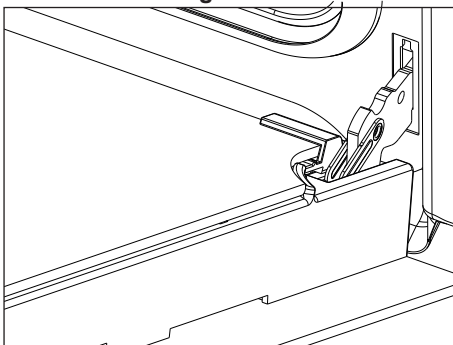
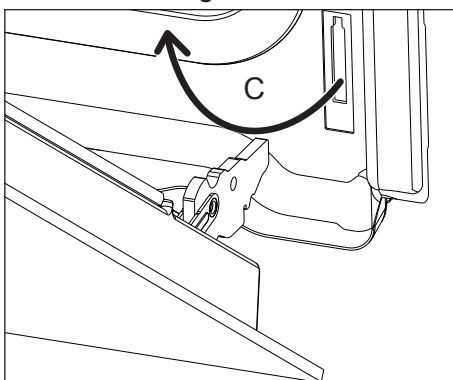


Figure 42



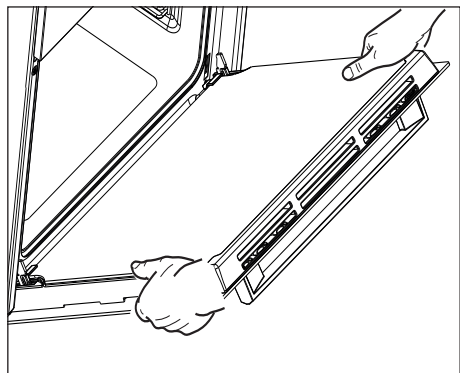
Important!

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

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



Figure 38



To remove the inner pane

- Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (figs. 43, 44).
- Gently lift and pull out the inner pane of glass by releasing it from the bottom retainers. Do not angle the pane too much as you may damage the glass (fig. 45).

Figure 43

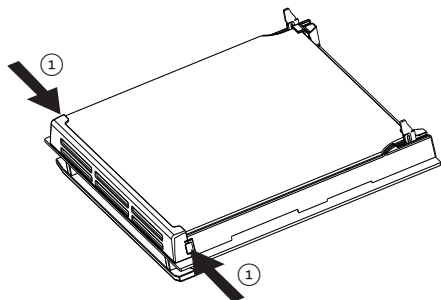


Figure 44

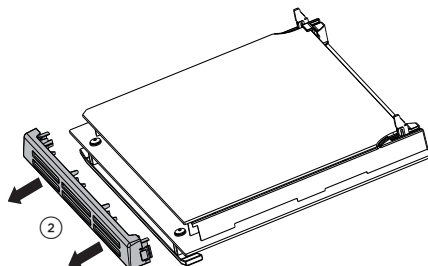
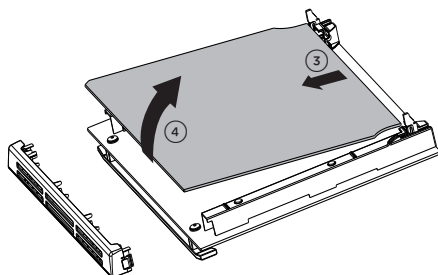


Figure 45



After cleaning replace the door glass pane

When replacing the glass pane make sure that:

- you replace the inner 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 oven 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.

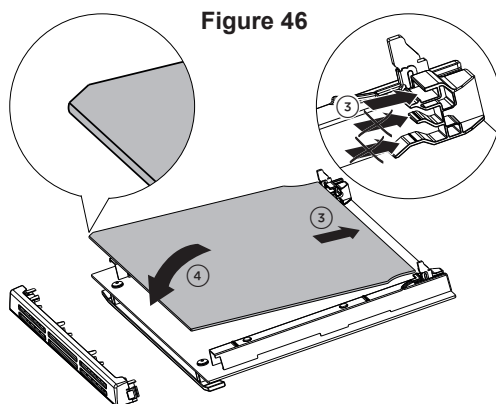
Replace the inner pane

Make sure you fit the glass the right way up, with the beveled top corner in the correct position.

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.
- Slide the glass retainer back into place and ensure it is fully clipped securely in place.

IMPORTANT!

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



SERVICE AND MAINTENANCE

SERVICING THE APPLIANCE

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Able Appliances Service Agent (Able Appliances Pty Ltd.).

Servicing shall be carried out only by authorized personnel.

The appliance shall not be modified.

TROUBLESHOOTING

If you experience a problem with your oven, check the following points before calling our Customer Service Centre for assistance.

1. The power is switched on.
2. The controls are switched on.
3. Both the fuse and the mains fuse are intact.

Should you still require assistance please contact our Customer Service Centre for your nearest Authorised Able Appliances Service Agent.

ELECTRIC DIAGRAM (Model DMX64INL)

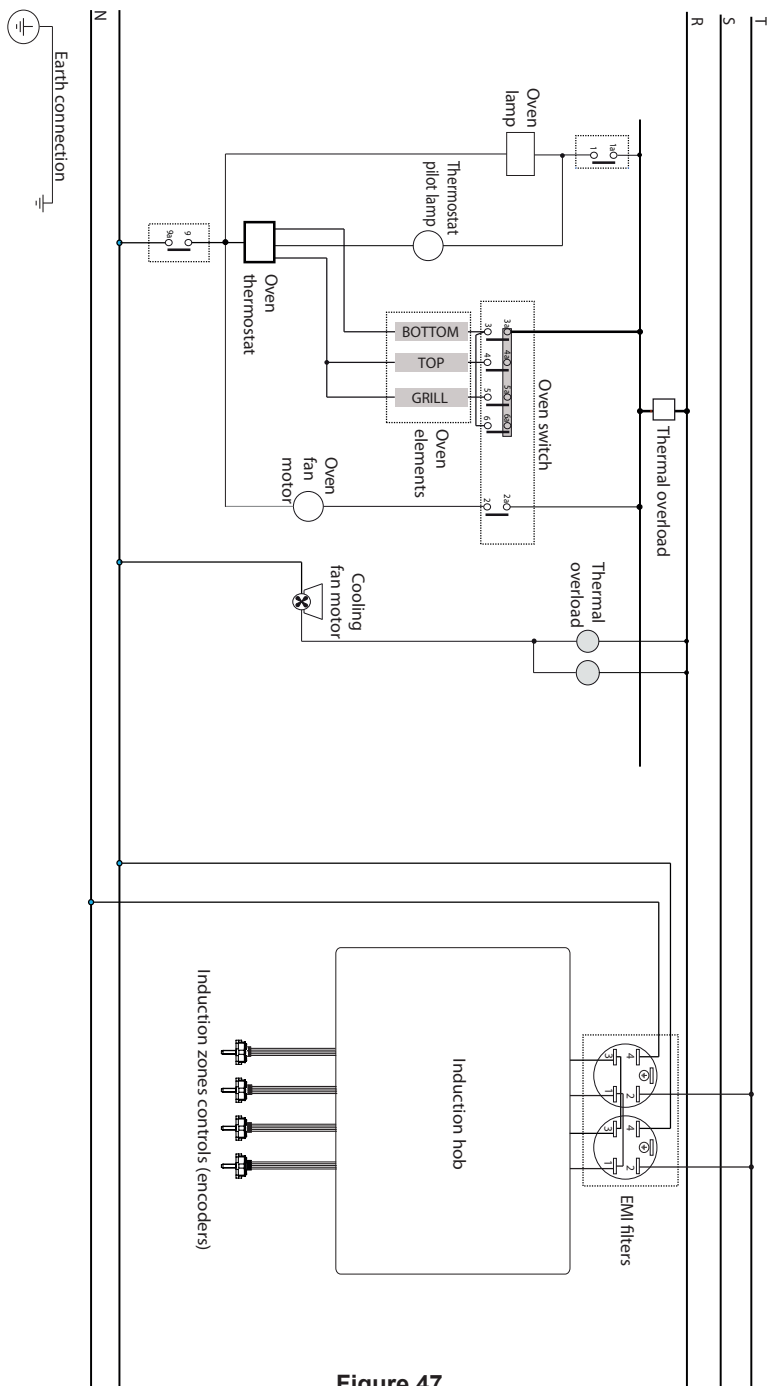


Figure 47

ELECTRIC DIAGRAM Models PRO66MXLIN, PRO66MALIN)

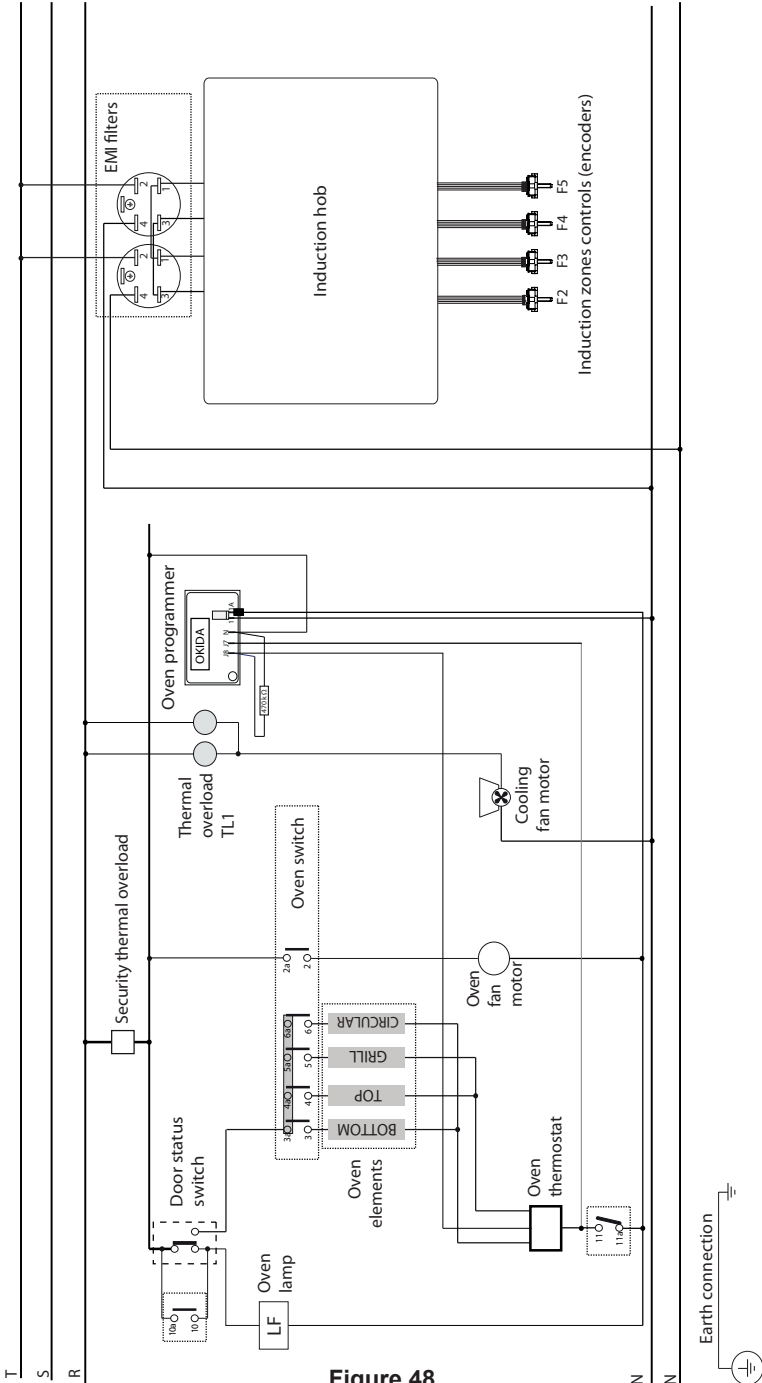


Figure 48

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

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