

DE'LONGHI

COOKING

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

DMX64VL
CERAMIC COOKER

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/controls 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 17.
- **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.

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:
 - min 107 mm - max 160 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.

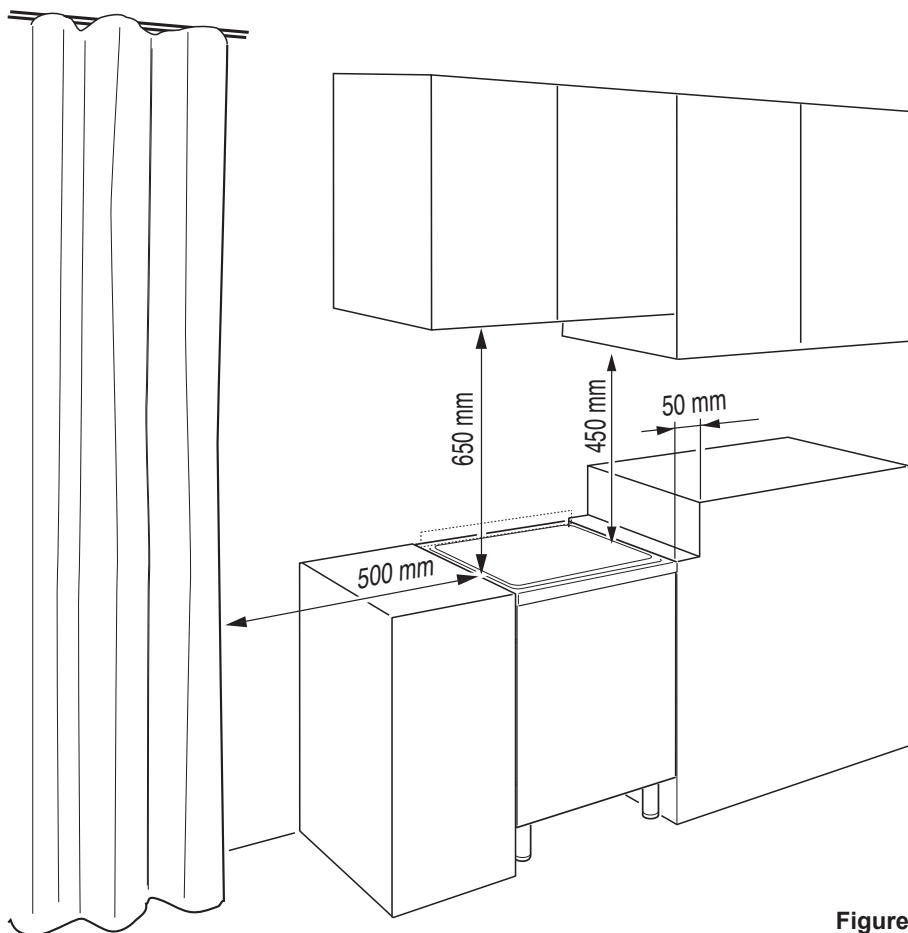


Figure 1

Cooker overall dimensions [mm]

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

LOCATING THE AREA FOR ELECTRICAL CONNECTION

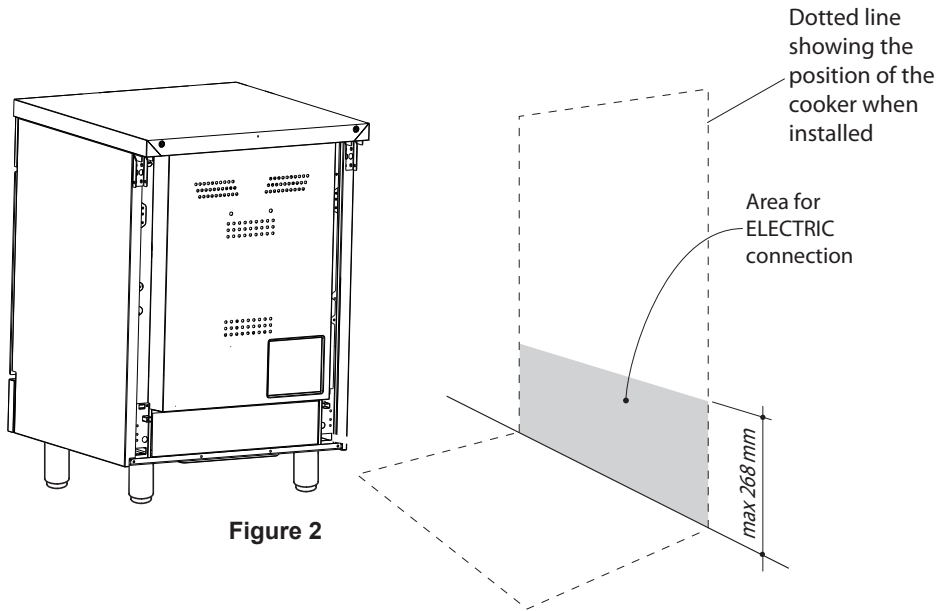


Figure 2

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

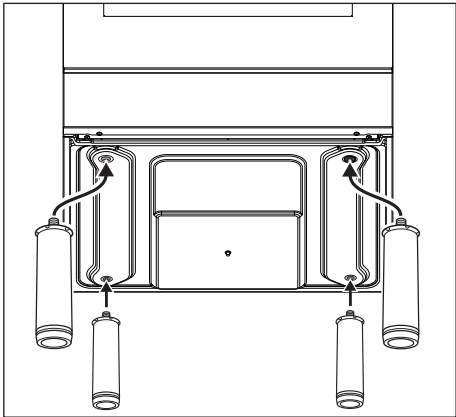
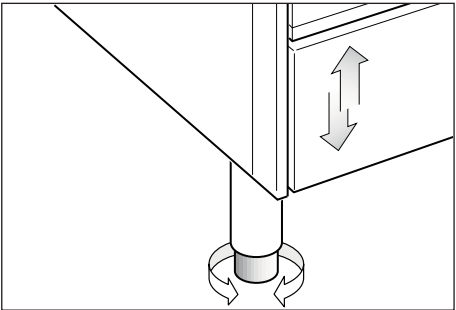


Figure 4



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. 5a).

WARNING - Be careful: Do not lift the cooker by the door handle when raising to the upright position (fig. 5b).

WARNING: When moving cooker to its final position DO NOT DRAG (fig. 5c). Lift feet clear of floor (fig. 5a).

Figure 5a

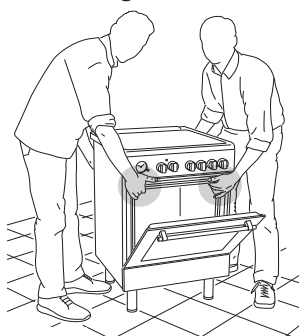
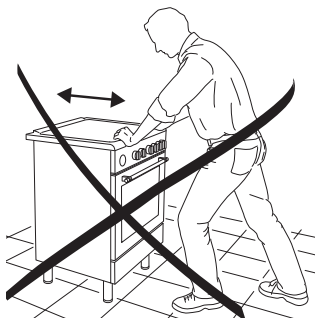


Figure 5b



Figure 5c



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.
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. 7.
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:
 - Open the pivoting panel (fig. 6).
 - Fit the lock pin through the bracket, as shown (fig. 8).
 - Close the pivoting panel.

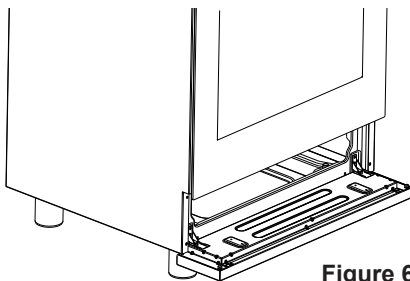


Figure 6

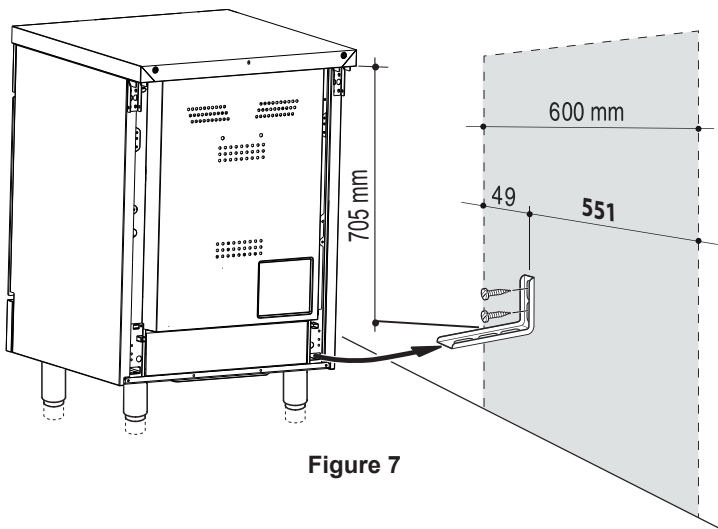
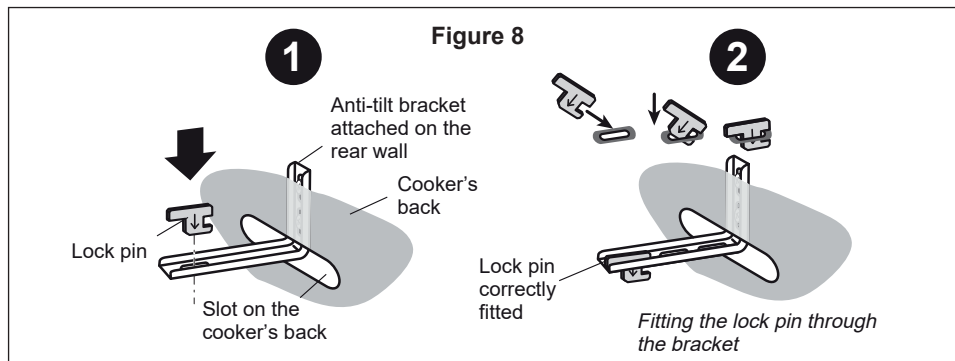


Figure 7



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

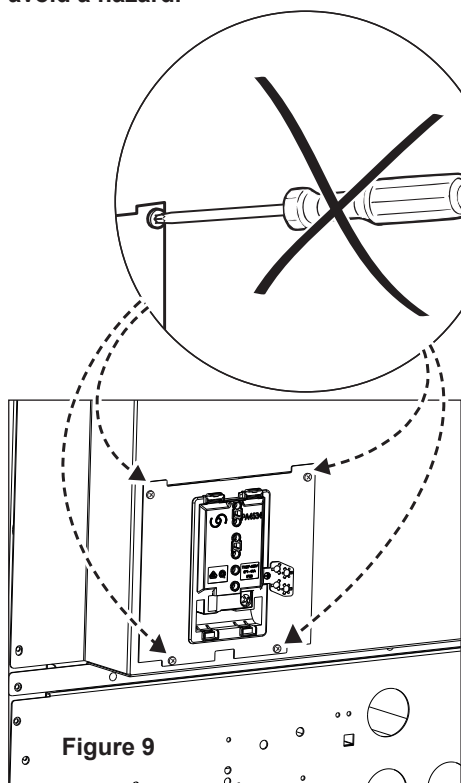
Important! The appliance must be connected to the electricity supply only by an authorised person.

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.10). 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. 10).
- Connect the phase, neutral and earth wires to terminal board “F” according to the diagrams in fig. 11; the U bolts “G” (fig. 10) shall be used as indicated in the diagrams in fig. 11 (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

220-240/380-415 V 3N, 50-60 Hz
8600 W (37.39 A) (@230V) (diversity not applied)

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

220-240 V ac	3 x 4 mm ² (*)
380-415 V 3N ac	5 x 1,5 mm ² (*)
380-415 V 2N ac	4 x 2,5 mm ² (*)

- (*) Connection with wall box connection
- Diversity factor applied.
 - A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.

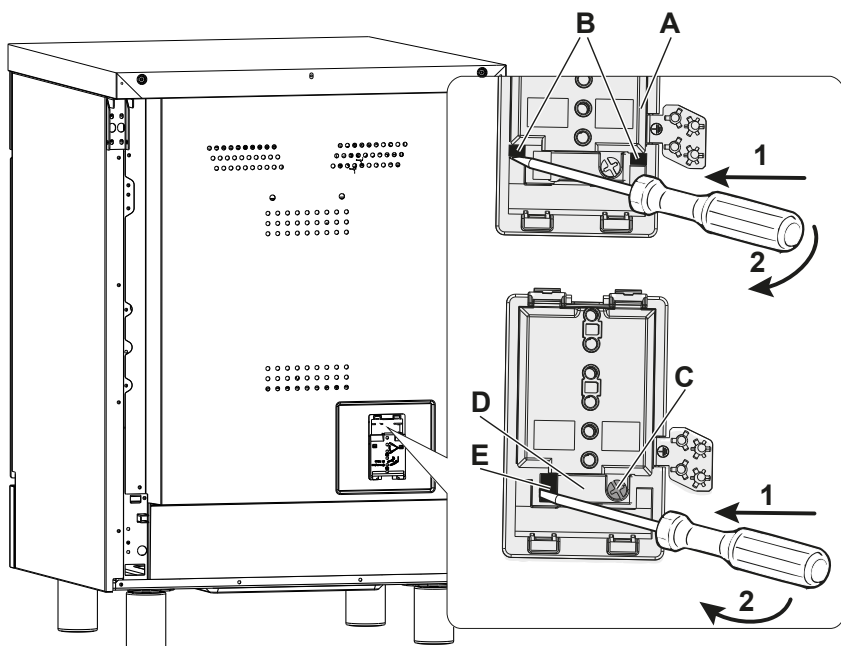


Figure 10

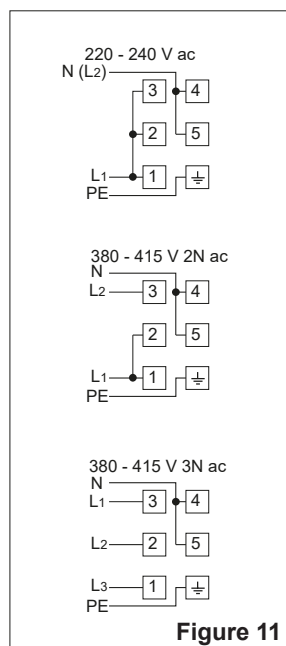
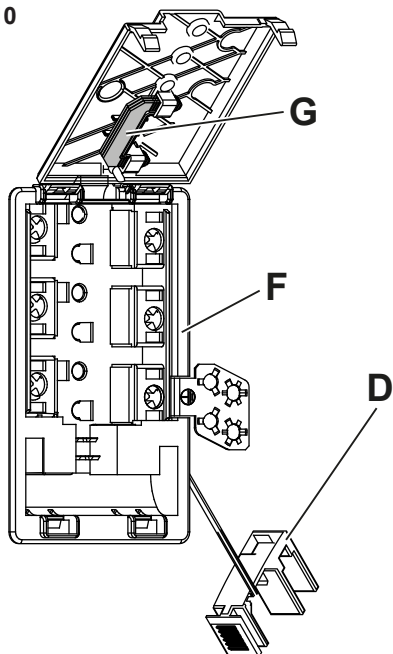


Figure 11



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:

- The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 12.
- To remove it, operate in the reverse order.

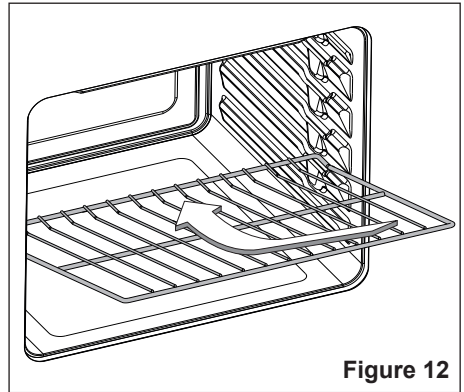
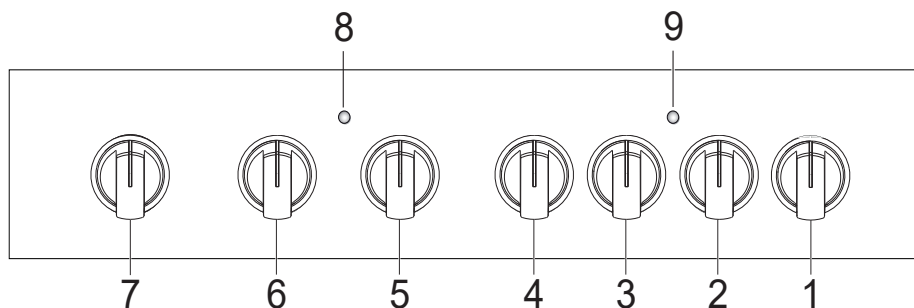


Figure 12

CONTROL PANEL

Figure 13



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. 120 minutes alarm control knob
8. Oven temperature indicator light
9. Hob elements ON indicator light

NOTES:

The knobs and symbols may vary.

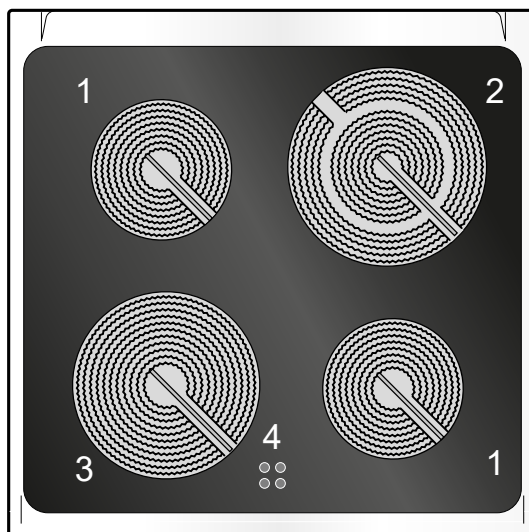
The symbols may be printed on the knob itself or on the control panel.

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 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.

VITROCERAMIC HOB

Figure 14



VITROCERAMIC COOKING HOB

- | | |
|---|--------------------|
| 1. 'Hi-light' cooking zone, Ø 145 mm | 1200 W (@230V) |
| 2. Double 'Hi-light' cooking zone, Ø 210/120 mm | 2200/750 W (@230V) |
| 3. 'Hi-light' cooking zone, Ø 180 mm | 1800 W (@230V) |
| 4. Residual heat indicators | |

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.

HOW TO USE THE VITROCERAMIC HOB

The ceramic surface of the hob allows a fast transmission of heat in the vertical direction, from the heating elements underneath the ceramic glass to the pans set on it.

The heat does not spread in a horizontal direction, so that the glass stays “cool” at only a few centimeters from the cooking plate.

The cooking zones are shown by painted disks on the ceramic surface.

Before switching on the cooktop make sure that it is clean.

Important note:

The heating elements incorporate a thermolimiter that switches the element ON/OFF during all settings to protect the ceramic glass from overheating.

The use of incorrect pans and/or wrong pan positioning will cause the temperature limiter to operate more frequently, resulting in a reduction of cooking performance.

The temperature limiter can be seen under the glass dissecting the element. This is not a fault with the appliance.

“HI-LIGHT” RADIANT ZONES

The heating element (fig. 16) is formed of a coil of resistant material which reaches the working temperature quickly.

Operation of the cooking zone is controlled by a continuous energy regulator from ‘1’ to ‘12’ (maximum temperature) (fig. 15).

Figure 15

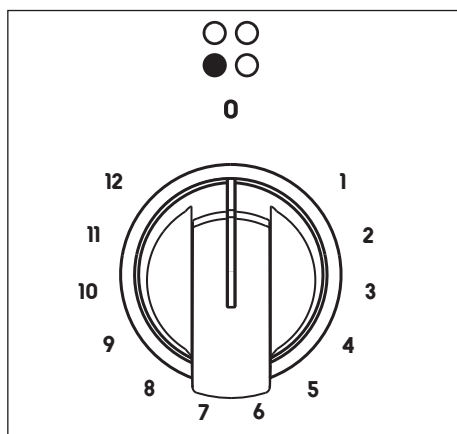
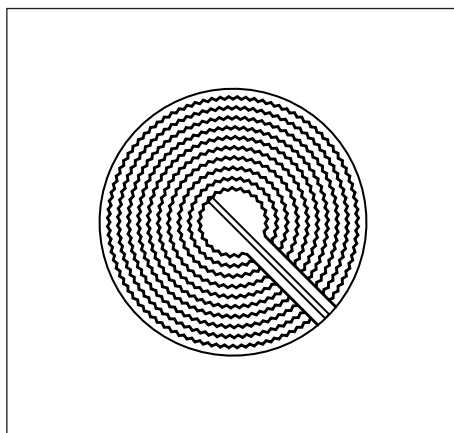



Figure 16




“HI-LIGHT” DOUBLE RADIANT ZONE

The heating element is formed of a coil of resistant material which reaches the working temperature quickly.

Operation of the cooking zone is controlled by a continuous energy regulator from ‘1’ to ‘12’ (maximum temperature) (fig. 17).

To turn on both zones of the double element, turn the double element knob fully clockwise to the position .

To reduce the heat of the full double element, turn its knob anticlockwise to setting ‘12’ or lower. Adjust the heat during cooking as necessary.

Note: if you leave the knob at the  position, the full double element will remain at the highest heat setting.

To return to using only the inner zone of the double element, first turn the knob to the ‘0’ (off) position (you should feel a click) and then clockwise to a setting from ‘1’ to ‘12’.

Figure 17

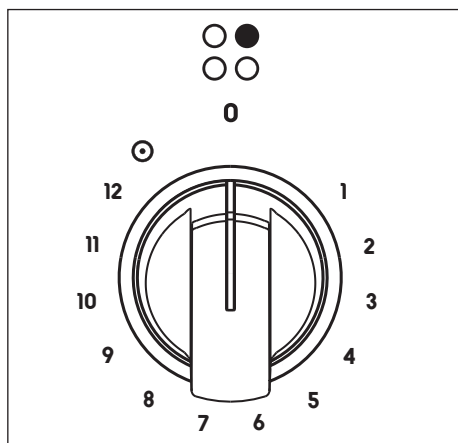


Figure 18

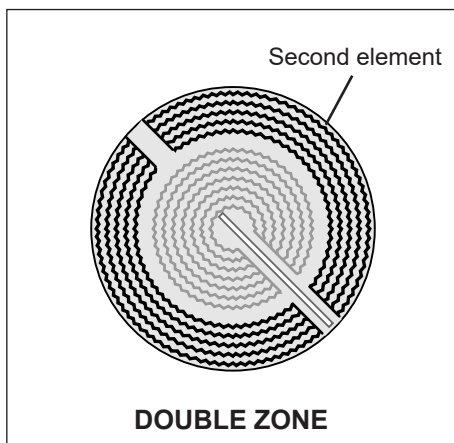
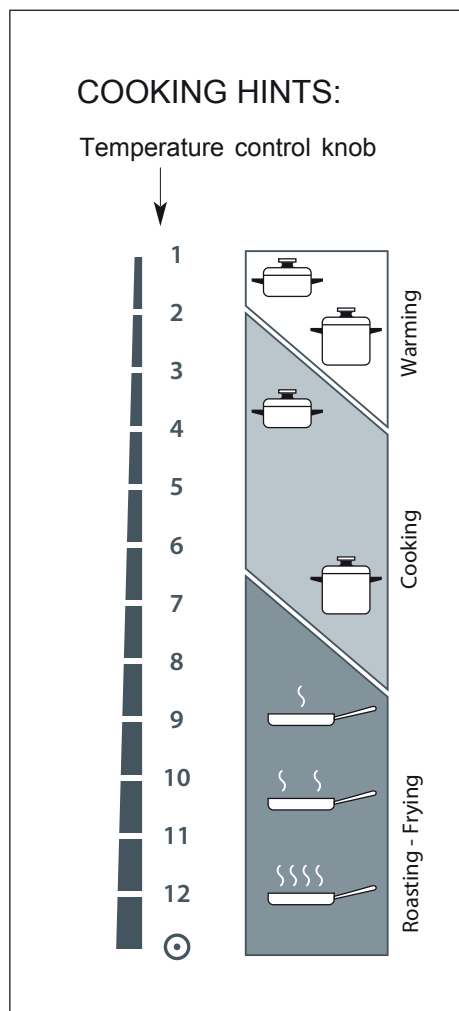


Figure 19



Elements usage table

Knob setting	TYPE OF COOKING
0	Switched OFF
1 2	For melting operations (butter, chocolate).
2 3 4	To maintain food hot and to heat small quantities of liquid (sauces, eggs).
4 5 6	To heat bigger quantities; to whip creams and sauces (vegetables, fruits, soups).
6 7	Slow boiling, i.e.: boiled meats, spaghetti, soups, continuations of steam cooking of roasts, stews, potatoes.
7 8	For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.
8 9 10	Browning of meats, roasted potatoes, fried fish, omelettes, and for boiling large quantities of water.
11 12	Fast frying, grilled steaks, etc.
	Switching on the second element (double zones only)

- Please note that these are only guidelines, you will quickly learn from experience which setting is correct for your needs.

ECONOMIC COOKING

- The ceramic glass retains heat, so you may find that you can switch off the heat 5 minutes before you finish cooking.
- To reduce the cooking time, the plate can be set to the maximum setting at the beginning. It can then be reduced later.

RESIDUAL HEAT INDICATORS

The hob also features no.4 warning lamps which are wired to the corresponding plate. When the temperature of a cooking plate is over 60 °C, the warning lamp is also lit-up to warn of heat on the surface of the hob.

This lamp also stays on after the cooking plate has been switched off to show that the hob surface is still hot.

This residual heat lasts for a rather long time after the cooking plate has been switched off.

During this spell of time you should avoid touching the hob surface over the cooking plate; please pay special attention to children.

The lamp will switch off automatically as soon as the surface temperature of the cooking plate falls below 60 °C.

Caution!

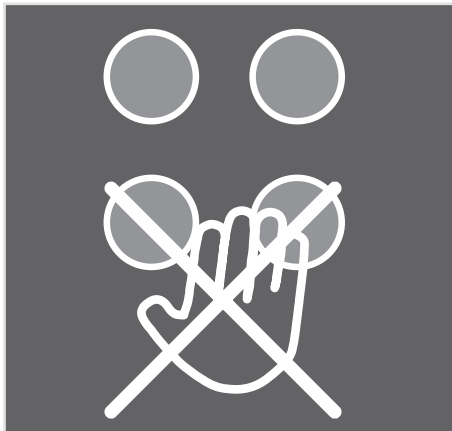
The cooking hob becomes very hot during operation.

Keep children well out of reach.

Do not scratch the cooktop with cutting or sharp objects.

Do not use the glass ceramic surface as a work surface.

Figure 20



COOKING HINTS:

- To reduce the cooking time, you can turn the control knob to the max when you switch the plate on. After a short time you can set the control knob to the position required for cooking.
- You should only use pots and pans with flat bases (pans with the test mark for glass-ceramic hobs are available from specialist shops). The diameter of the pan should match that of the cooking plate (or be slightly bigger) to make the most of the energy.
- Since the cooking surface will stay hot for a certain time after the plate has been switched off, you can switch it off 5 or 10 minutes before the end of the cooking. The residual heat of the hob will complete the cooking.
- To save electricity, use pan lids whenever possible.
- Never cook the food directly on the glass ceramic cooktop, but in special pans or containers.

DO NOT USE GLASSWARE ON CERAMIC HOBS.
DO NOT USE PANS WITH ROUGH CIRCULAR
MACHINED BASE.

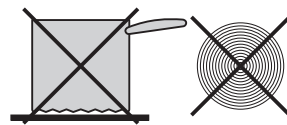


Figure 21

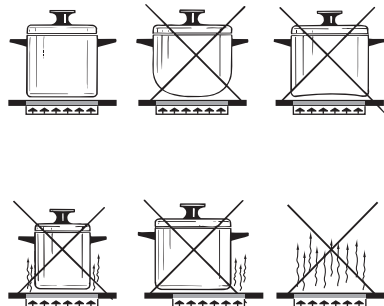


Figure 22

COOKWARE:

It is very important that the pans used on the hobs are made of a suitable material and have the correct base as follows:

- The base should be flat and smooth.
- Any rough part on the pan base could scratch the hob surface.
- Choose pans which are the same size as the hotplates and with bases that are as non reflective as possible, e.g. dull and dark.

Only pans recommended for use on ceramic hobs should be used.

Pans made of the following materials can cause problems:

Cast Iron	■ The base may be rough which will scratch the hob.
Toughened Glass	■ If the pans become too hot, the hob may overheat causing the safety cut out to operate too frequently thus reducing the cooking efficiency.
Copper	■ Can easily distort and will therefore not form a good contact between base and hob which will result in uneven cooking.

SAFETY HINTS

- Make sure that the hob is clean before you use it.
- Always ensure that the base of your saucepan is clean and dry before placing on the hob.
- Before switching on make sure that you have the correct knob for the hotplate chosen. It is advisable to put the pan on the hotplate before switching on and to take it away after switching off.
- Use cookware with flat and even bottoms (be careful when using cast iron vessels). Uneven bottoms can scratch the glass ceramic surfaces. Be careful that the bottom is clean and dry.
- Pots with aluminium bottoms may leave silver streaks or spots on the hob.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleansing agent.
- Make sure that the handles of cookware do not stick out over the edge of the cooker, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking vessels.
- Do not lean over the cooking zones when they are switched on.
- Do not drop heavy or sharp objects on the glass ceramic cooktop. **If the surface is broken or damaged unplug the appliance and contact the after-sales service.**
- Do not put aluminium foil or plastic objects on the cooking zones when they are hot.
- Remember that the cooking zones remain hot for some time after they are switched off (about 30 mm).
- Follow the cleaning instructions carefully.
- Never use the glass surface for storage.
- **DO NOT use the hob if the glass surface is broken or cracked in any way.**
Please disconnect the appliance from the mains and call the After-Sales Service.

WARNING:

- **HOBES BECOME VERY HOT WITH USE, AND RETAIN THEIR HEAT FOR A LONG TIME AFTER COOKING HAS FINISHED. CHILDREN SHOULD BE SUPERVISED AT ALL TIMES AND BE PREVENTED FROM TOUCHING THE HOT SURFACES UNTIL SUCH TIME AS THE APPLIANCE HAS COOLED.**

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.

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);
- 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
	DEFROSTING FROZEN FOODS	<p>Only the oven fan is switched on.</p> <p>To be used with the thermostat knob in the “●” (off) position because the other positions have no effect.</p> <p>The defrosting is done by simple ventilation without heat.</p> <p>Recommended for:</p> <p>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.</p>
	TRADITIONAL CONVECTION COOKING	<p>The upper and lower heating elements are switched on.</p> <p>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:</p> <p>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.</p> <p>The heat coming from the top and bottom is diffused by forced convection.</p> <p>The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for:</p> <p>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 WITH VENTILATION	<p>The lower heating element and the fan motor are switched on.</p> <p>The heat coming from the bottom is diffused by forced convection.</p> <p>The temperature must be regulated between the minimum and 250 °C maximum with the thermostat knob.</p> <p>Recommended for:</p> <p>To complete cooking of dishes that require higher temperature at the bottom.</p>


	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>
	UPPER HEATING ELEMENT	<p>In this position only the upper heating element is switched on.</p> <p>Heat is distributed by natural convection.</p> <p>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>
	LOWER HEATING ELEMENT	<p>In this position only the lower heating element is switched on.</p> <p>Heat is distributed by natural convection.</p> <p>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>
	DOUBLE GRILL COOKING	<p>The infrared heating element and the upper heating element is switched on. The heat is diffused by radiation.</p> <p>Use with the oven door closed and the thermostat knob must be regulated <u>between</u> the minimum and 225 °C maximum.</p> <p>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>

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

OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION		
	EASY STEAM	See chapter “EASY STEAM”
	IDROCLEAN	For the Idroclean function, see chapter “CLEANING AND MAINTENANCE”

(*) 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.

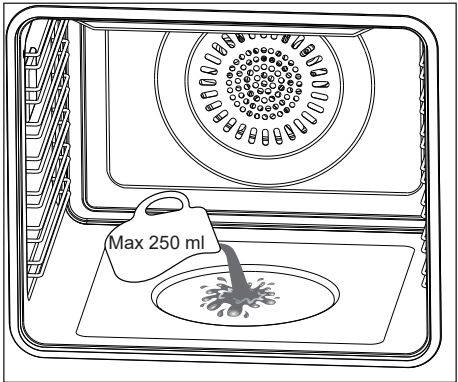
- 1. With the oven cold, pour 250 ml of drinking water (or the quantities of water indicated in the cooking tables) into the circular well on the floor of the oven.
- 2. Place the food in the oven and activate the Easy Steam function.
Caution: never open the door or top up the water when cooking is in 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 23




STERILIZATION

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

- Set the switch to position  depending on model.
- Set the thermostat knob to position 185 °C and preheat the oven.
- Fill the baking tray with hot water.
- 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 , 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.

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.

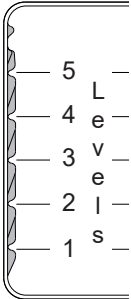
COOKING ADVICE

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.



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

 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



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
BAKED SEA BREAM	450-550	175-180		2-3	3	25-35		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 CROSTATATA	700-800	175-185		2-3	3	20-30		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

120' ALARM

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

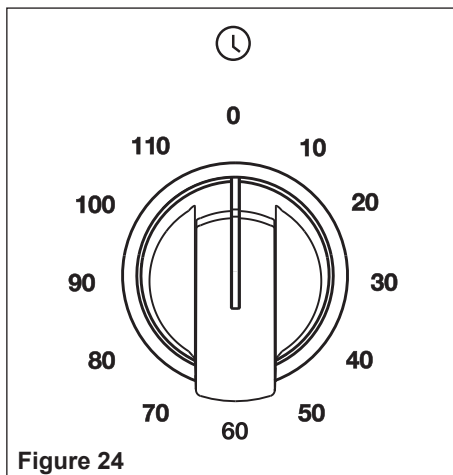
The knob (fig. 24) must be rotated clockwise as far as the 120 minutes position and then set to the required time by rotating it counterclockwise.

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.



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.

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 25



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.

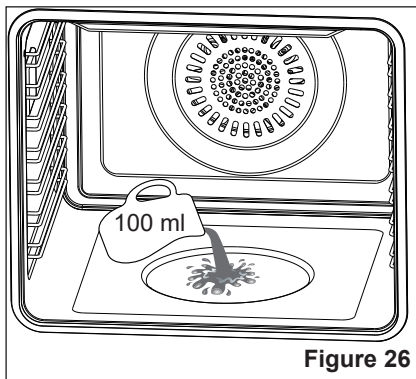


Figure 26

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. 27).
- 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.

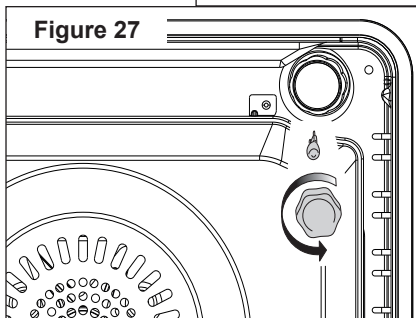
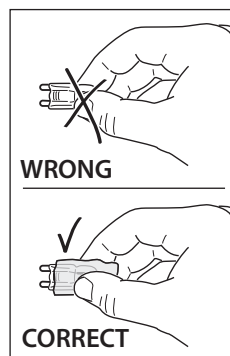


Figure 27

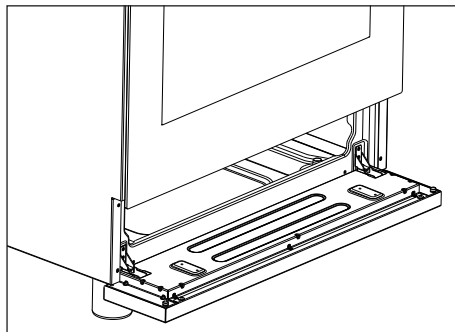
STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 28).



Do not store flammable material in the storage compartment.

Figure 28



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. 30).
- Open the lever "A" completely on the left and right hinges (fig. 31).
- Hold the door as shown in fig. 29.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 31, 32).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 33).
- Rest the door on a soft surface.

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.

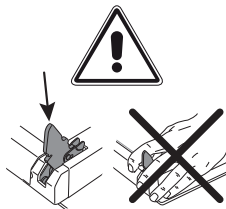


Figure 29

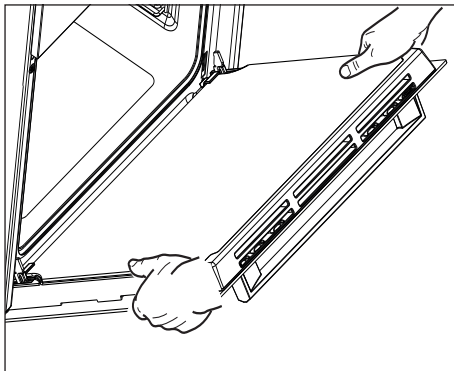


Figure 30

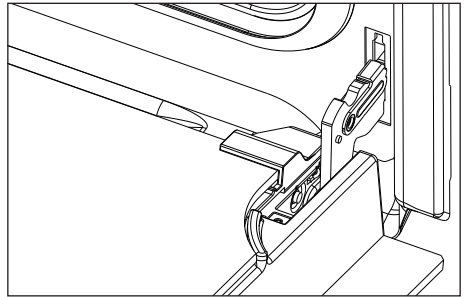


Figure 31

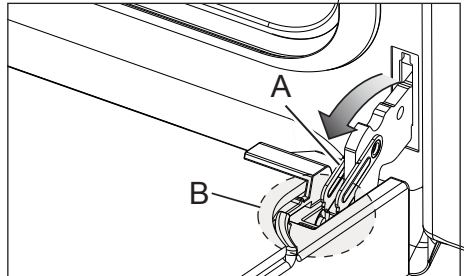


Figure 32

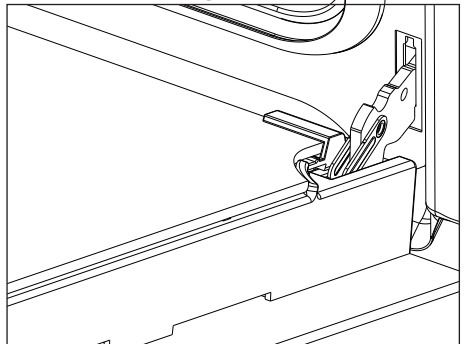
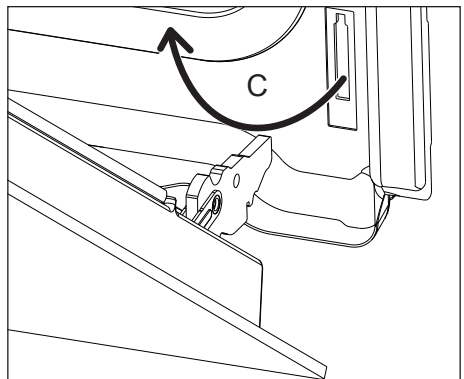


Figure 33



To remove the inner pane

- Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (figs. 34, 35).
- 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. 36).

Figure 34

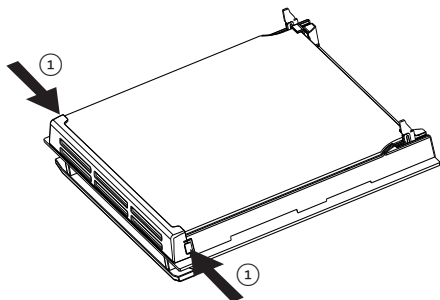


Figure 35

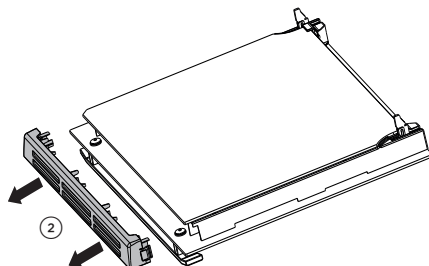
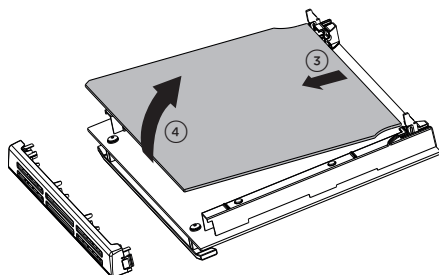


Figure 36



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.

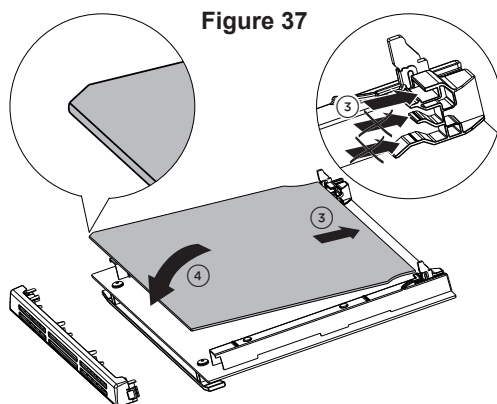
Replace the inner pane

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.

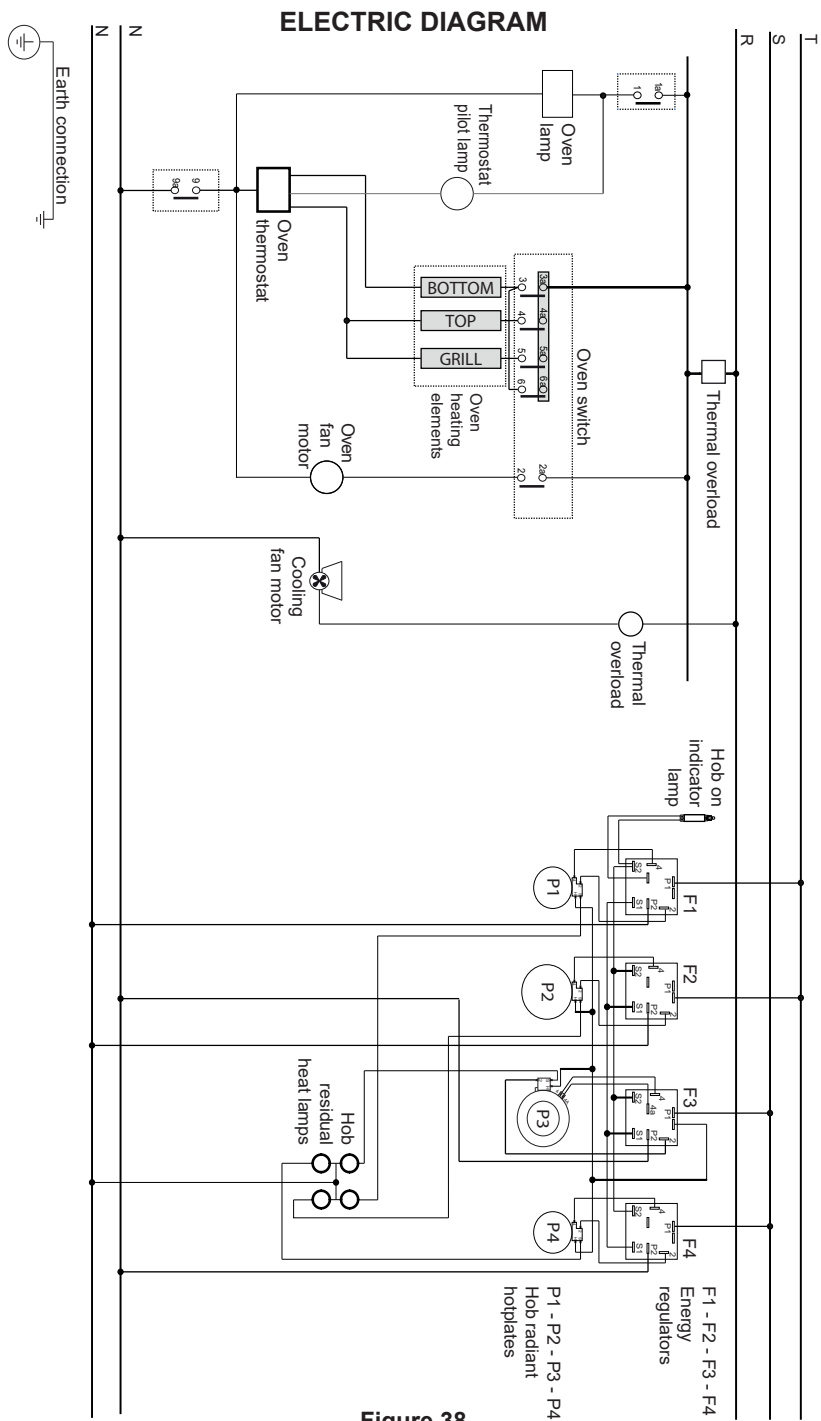


Figure 38

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.

www.delonghicookingappliances.com.au