

# **DE'LONGHI** **COOKING**

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

**DEL8510**  
**ELECTRIC BUILT-IN OVENS**

distributed by

**DeLonghi Australia Pty Ltd**  
**DeLonghi New Zealand 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      General Requirements for Domestic electrical appliances

AS/NSZ 60335.2.6      Particular Requirements for Domestic electrical cooking 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 inside the oven.
  - The door is hot, use the handle.
  - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
  - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
  - Switch on the empty oven on max to eliminate grease from the heating elements.
  - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **FIRE RISK!** Do not store flammable material in the oven.

- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the appliance by the door handle.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 14.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

# 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.

## FITTING REQUIREMENTS

- The oven can be fitted in standard units, 60 cm width and depth.
- Installation requires a compartment as illustrated in figures 1 and 2.
- On the lower side, the oven must lay on supports standing the oven weight.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.
- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.
- Do not seal the oven into the cabinetry with silicone or glue; this makes future servicing difficult. Delonghi will not cover the costs of removing the oven, or of damage caused by this removal.
- The walls surrounding the oven must be made of heat-resistant material.
- **WARNING:** Taking care NOT to lift the oven by the door handle.

## WARNING

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

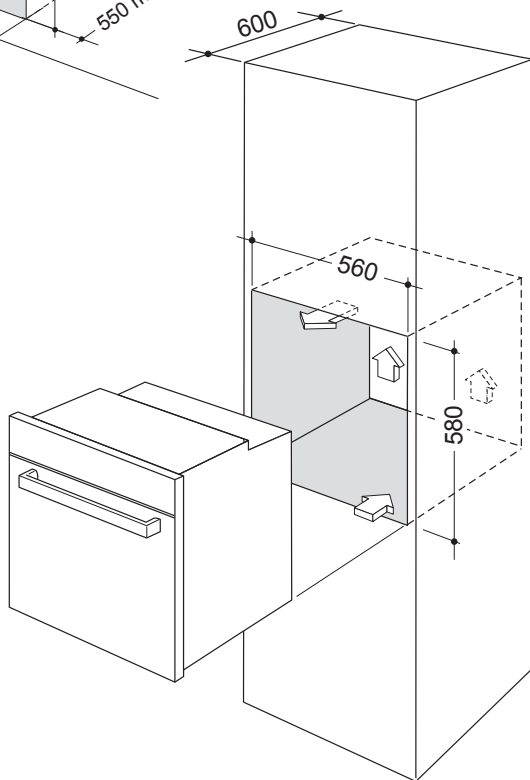
However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

## IMPORTANT

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

**Figure 1**

Technical drawing of a kitchen cabinet showing dimensions. The overall width is 600, the depth is 595, and the height is 595. The cabinet has a door with a handle. The internal dimensions are 560 (width) and 580 (height). The distance from the wall to the front edge is 550 min. The distance from the wall to the door edge is 556. The distance from the door edge to the front edge is 545. The distance from the wall to the bottom edge is 20.



## FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 2 screws (not supplied) as figure 3. Before fixing the 2 screws, fit the 2 plastic bushes (supplied with the appliance in a separate kit) into the fixing holes. Take care to fit the bushes in the correct way, they must lie flat.

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

### Note:

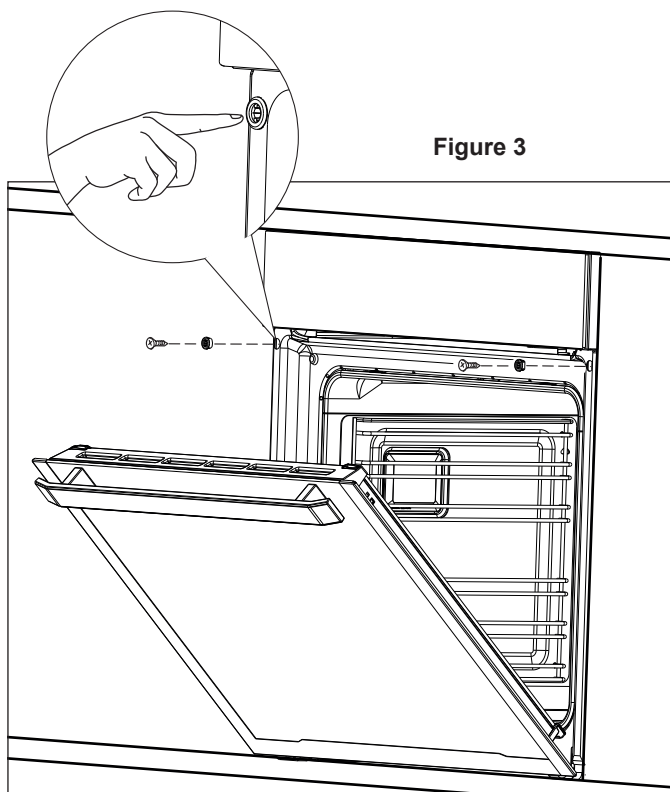
It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 1, 2.

Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

### Caution!

**Do not lift this oven by the door handle.**

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



## **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 isolating switch providing full disconnection from the mains power supply shall be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch shall be easily accessible to the customer with the oven installed.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- The oven is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The plug must be connected to an earthed socket in compliance with safety standards.
- To connect the appliance to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- 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.**

## REPLACING THE POWER SUPPLY CABLE

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

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 4).
- Unscrew the screw “D” and open completely the cable clamp “E” (fig. 5).
- Connect the phase, neutral and earth wires to terminal board “G” according to the diagram in fig. 6.
- Strain the feeder cable and block it with cable clamp “E” (by screwing screw “D”).
- Close the terminal block cover (check the two hooks “A” are correctly hooked).

**N.B. The earth conductor must be left about 3 cm longer than the others.**

## VOLTAGE AND POWER CONSUMPTION

220-240 V ac      2600 W (11.30 A)

### FEEDER CABLE SECTION TYPE H05RR-F

3 x 1,5 mm<sup>2</sup> (\*) (\*\*)

(\*) Connection possible with plug and outlet

(\*\*) Connection with wall box connection.

Figure 4

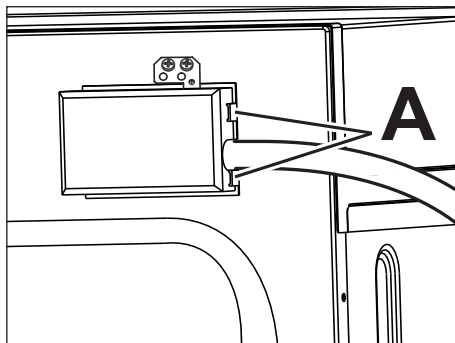


Figure 5

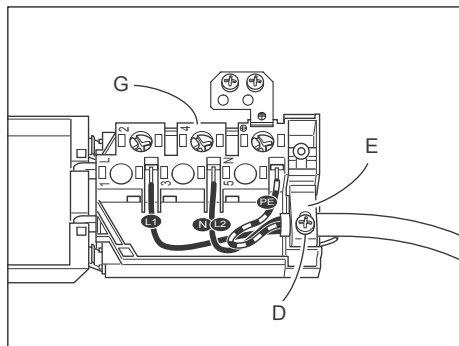
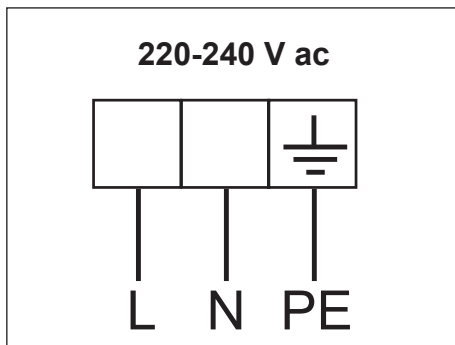
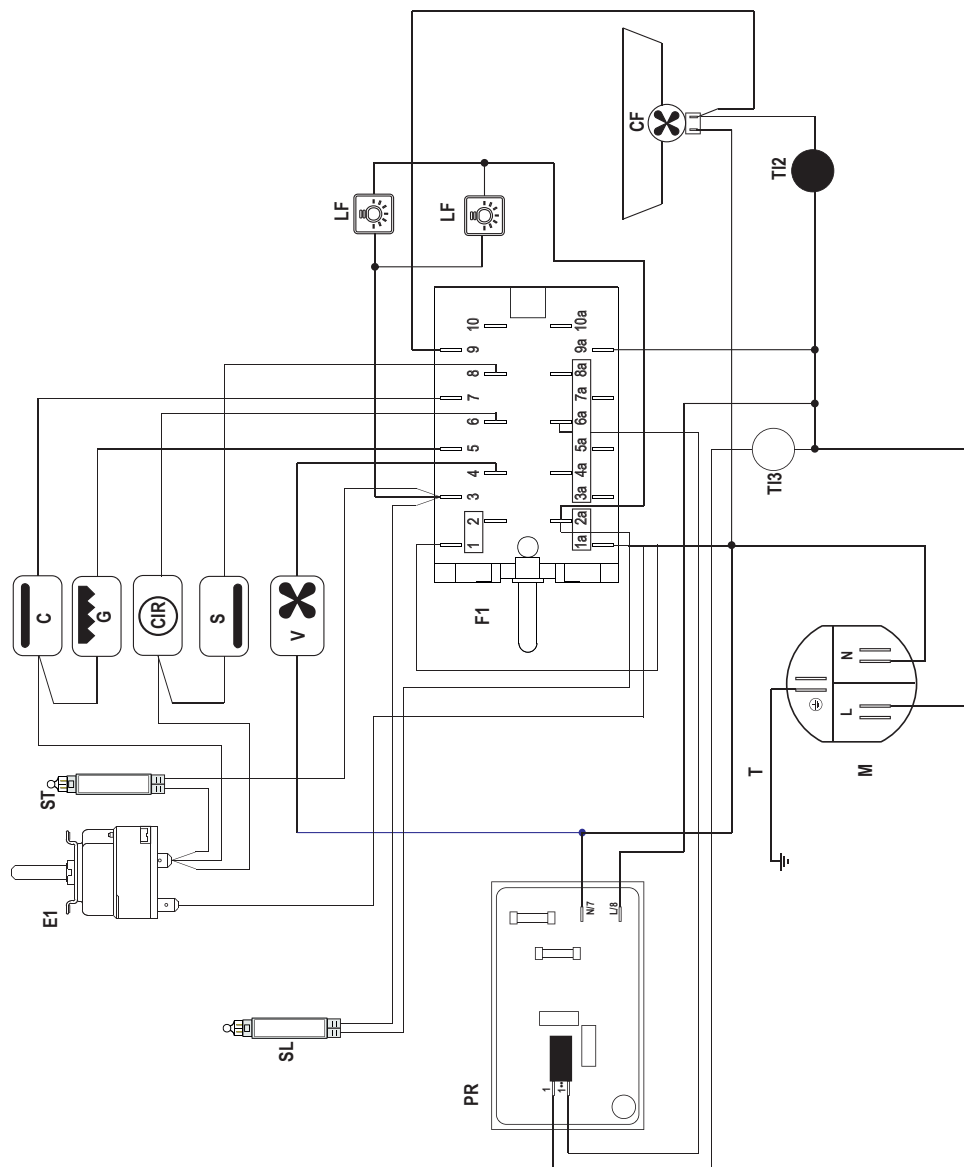


Figure 6



# ELECTRIC DIAGRAM

Figure 7



## **ELECTRIC DIAGRAM KEY**

<b>F1</b>	Oven switch
<b>E1</b>	Oven thermostat
<b>ST</b>	Thermostat pilot lamp
<b>SL</b>	Line pilot lamp
<b>PR</b>	Oven programmer
<b>LF</b>	Oven lamps
<b>C</b>	Top element
<b>G</b>	Grill element
<b>V</b>	Fan
<b>S</b>	Bottom element
<b>G</b>	Oven grill element
<b>S</b>	Oven bottom element
<b>CIR</b>	Circular element
<b>TL2</b>	Thermal overload
<b>CF</b>	Cooling fan
<b>TL3</b>	Thermal overload
<b>M</b>	Terminal block
<b>T</b>	Earth connection

# 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.

## OVEN FITTING OUT

### Fit the catalytic panel to the side rack

- Ensure the panels are placed the correct way around (with the arrow up): the cutout fits over the light and the hole for the fixing screw goes to the front of the oven.
- Fit the rear prongs of the side rack through the holes in the catalytic panel.

### Fit the side racks

- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 8).
- Fit the side rack front tab over the fixing hole and tighten the fixing screw (fig. 8).
- Slide in, on the guides, the shelf (fig. 9). 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.

### Oven tray

- The oven tray must be correctly placed on the shaped wire shelf (not the flat one) or on the telescopic sliding shelf supports (fig. 9, with the sliding supports not on the third level from the bottom).

Figure 8

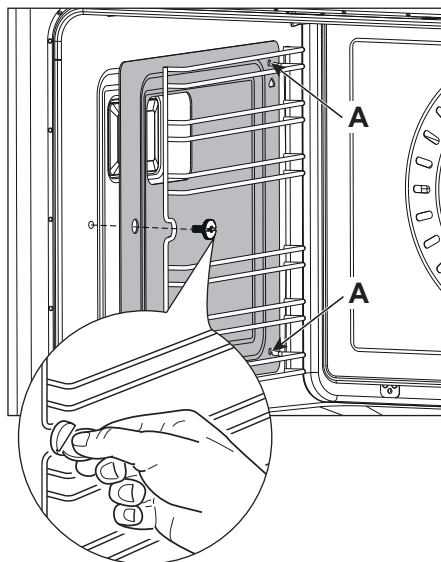
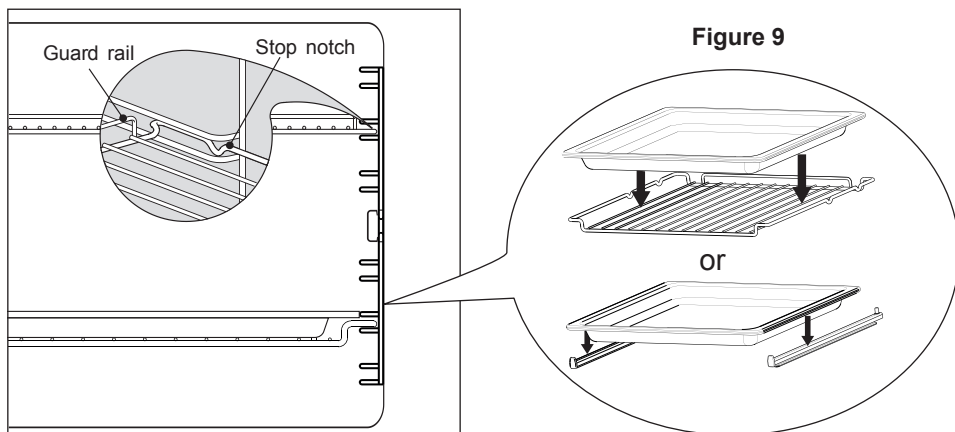


Figure 9



## ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200°C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven "idling" on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

### **DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.**

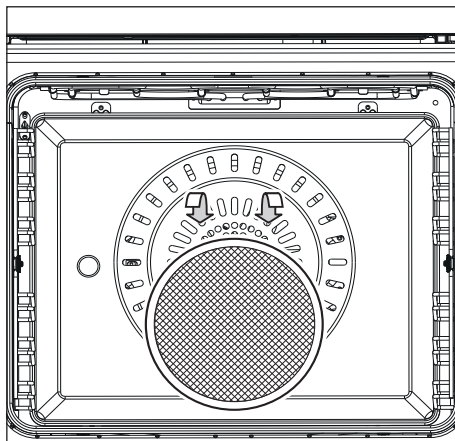
The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

## GREASE FILTER

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 10).
- Clean the filter after any cooking!  
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 10).
- Always dry the filter properly before fitting it back into the oven.

**CAUTION:** When baking pastry etc. this filter should be removed.

Figure 10



## TELESCOPIC SLIDING SHELF SUPPORTS

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 support onto the side racks:

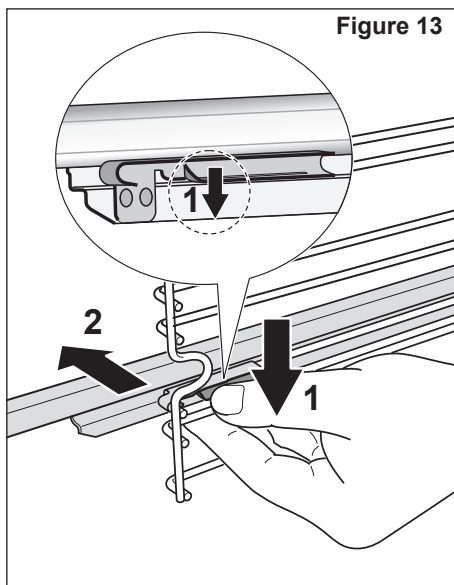
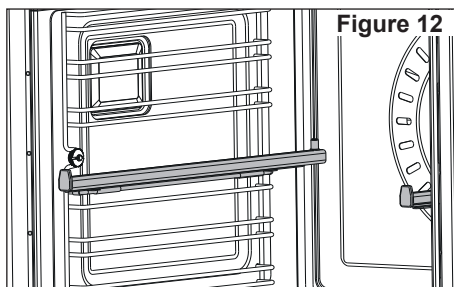
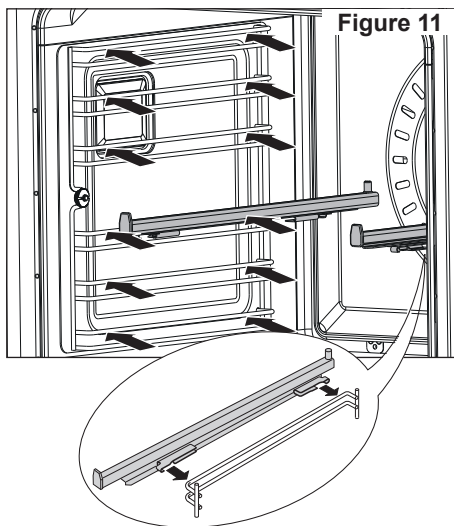
- Screw the side racks onto the oven walls (fig. 8).
- Fit the sliding shelf support onto the top wire of a rack and press (fig. 11). You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding shelf supports:

- Remove the side racks by unscrewing the fixing screws (fig. 12).
- Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in fig. 13).
- Pull the safety locks away from the wire to release the wire (arrow 2 in fig. 13).

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.



# OVEN FEATURES

## GENERAL FEATURES

This oven has special operating features.

8 different functions can be used to satisfy all cooking needs.

The functions are managed by an electronic programmer which keeps the temperature set constant by means of a probe inside the oven cavity.

The oven has the following heating elements:

- Lower heating element
- Upper heating element
- Grill heating element
- Circular heating element

### **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.**

### **Please note:**

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

This fan may continue to run for several minutes after the appliance has been switched off.

This fan is to reduce the external temperature of the appliance and cool the internal components.

## OPERATING PRINCIPLES

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

**a. by normal convection**

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

**b. by forced convection**

A fan draws in the air contained in the oven, which circulates it through the circular heating element and then forced back into the oven by the fan.

Before the hot air is drawn back again by the fan to repeat the cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.

**c. by semi-forced convection**

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

**d. by radiation**

The heat is radiated by the infra red grill element.

**e. by radiation and ventilation**

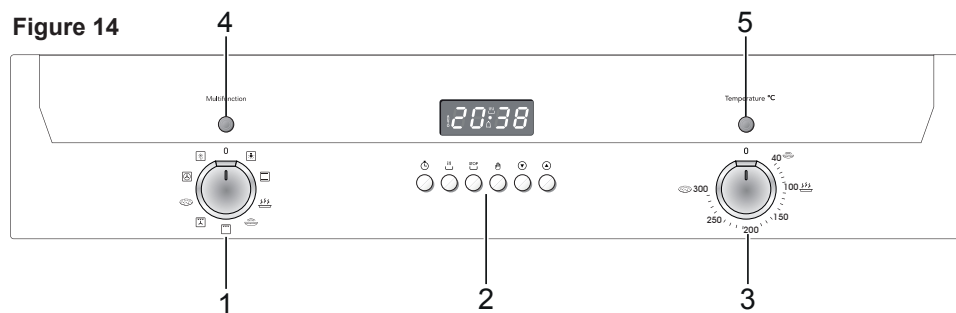
The radiated heat from the infra red grill element is distributed throughout the oven by the fan.

**f. by ventilation**

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

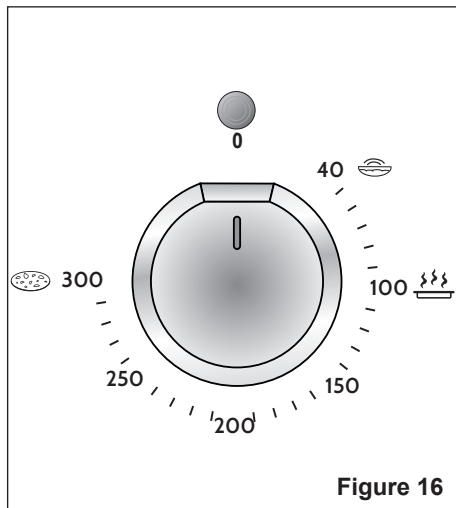
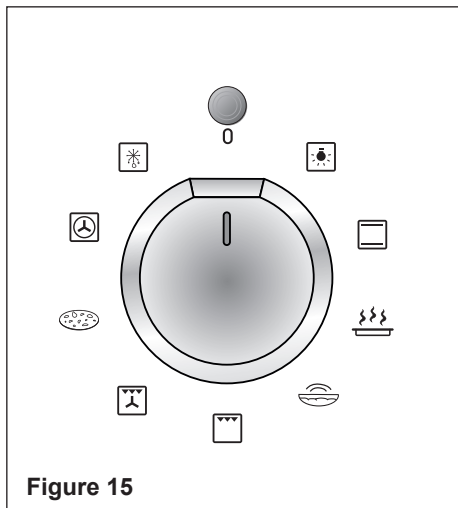
## CONTROL PANELS

Figure 14



### CONTROLS DESCRIPTION

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



### TEMPERATURE KNOB (fig. 16)

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

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed on the control panel.

### FUNCTION SELECTOR KNOB (fig. 15)

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



#### OVEN LIGHT

By setting the knob to this position, only the oven light comes on.

The light remains on whilst any of the cooking modes are selected.



#### TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 40°C and 250°C with the thermostat knob.

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



## KEEP WARM - LOWER HEATING ELEMENT

In this position only the lower element is switched on.

Heat is distributed by natural convection.

The temperature must be regulated between 40 and **100°C maximum** (.



## LEAVENING - UPPER HEATING ELEMENT

In this position only the upper element is switched on.

Heat is distributed by natural convection.

For normal cooking the temperature must be regulated between 40 and 250°C Maximum,  
Leavening is carried out at 40°C.



## GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the **oven door closed** and the thermostat knob to between 40°C and 200°C .

For correct use see chapters "USE OF THE GRILL" and "USE OF THE ROTISSERIE".



## VENTILATED GRILL COOKING

The infra-red ray grill and the fan are on.

The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

**Use the oven with the oven door closed.** The temperature must be regulated between 40°C and 200°C.

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

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



## PIZZA - CONVECTION COOKING WITH VENTILATION

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

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

For normal cooking the temperature must be regulated between 40 and 300°C Maximum,  
Pizza Cooking is carried out at 300°C.



## HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 40°C and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.



## DEFROSTING FROZEN FOODS


Only the oven fan is on. To be used with the thermostat knob on "●" because the other positions have no effect.

The defrosting is done by simple ventilation without heat.

## COOKING ADVICE


### STERILIZATION

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

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

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

### SIMULTANEOUS COOKING OF DIFFERENT FOODS


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

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

The only precautions to follow are:

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

### REGENERATION

Set the switch to position  and the thermostat knob to position 150°C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

## ROASTING

To obtain classical roasting, it is necessary to remember:

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

### USE OF THE GRILL

Preheat the oven for about 5 minutes. Introduce the food to be cooked, positioning the rack as close to the grill as possible.


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

**Grilling MUST be done with the oven door closed.**

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

**ATTENTION: the oven door becomes very hot during operation. Keep children away.**

### GRILLING AND COOKING AU GRATIN

The grill can be used without the rotisserie when the function switch is in position  because hot air can flow all around the food that is cooking.

Turn the thermostat to a setting between **40°C and no higher than 200°C** and, once the oven is preheated, simply place the food on the grill.

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








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



**Grilling with the oven door closed.**

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

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

**CAUTION: The parts outside the oven become very hot when the oven is on. Keep children well out of reach.**

FUNCTION	NAME OF THE FUNCTION	TEMP. MIN. (°C)	TEMP. MAX. (°C)	DESCRIPTION OF THE FUNCTION AND RECOMMENDED FOODS
	OVEN LIGHT			Turns the light on inside the oven to check on the food that is cooking
	TRADITIONAL CONVECTION COOKING	40	250	Meringue, Soufflés, Cream Puffs (Bigné), Cakes, Biscuits, Cheesecake, Savoury pies, Lasagna, Cannelloni, Meat or Potato Pasties, Bread
	KEEP WARM (same as lower heating element)	40	100	Use this function to keep cooked food hot and to warm plates and serving dishes.
	LEAVENING (same as upper heating element)	40	250	For faster, more even leavening, all types of flour-based doughs and fresh, home-made pasta and to complete cooking of dishes that require higher temperature at the top.
	GRILLING	40	200	Ideal for grilling or cooking au gratin dishes that need a higher surface temperature, such as roast chicken, veal or beef steaks, fillets, hamburgers, and grilled vegetables
	VENTILATED GRILL COOKING	40	200	The fan combined with the grill enhances and speeds up grilling and au gratin cooking, distributing heat more evenly and preventing the surface of the food from burning
	PIZZA (same as convection cooking with ventilation)	40	300	For all types of pizza, fresh and frozen and for foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

	HOT AIR COOKING	40	250	For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.
	DEFROSTING FROZEN FOODS	0	0	When the fan only is on, air is circulated at room temperature inside the oven to help quickly thaw frozen foods

## **PIZZA STONE**


### **TIPS ON GETTING THE MOST OUT OF YOUR STONE, AND KEEPING IT IN PERFECT CONDITION**

The Pizza Stone is a fire-stone made exclusively from natural minerals, resistant to high temperatures (over 600°C), for baking bread, focaccia, pies, and any flour-based product, especially pizza, in your home oven, delivering the same quality and results as professionals in bakeries and pizzerias.

There are two secrets to this stone:

1. Due to the natural porosity and millions of micro pores, the stone absorbs the humidity of the dough during the cooking process, so the bread or pizza dough dries properly, becoming crispy and crunchy, especially the crust.
2. **It retains heat** while the oven is preheated, and then releases it during the cooking process, as intense, uniform and constant heat to cook the pizza evenly on the inside. With this stone, you will never again have semi-cooked or raw dough in the middle!

### **FOLLOW THIS QUICK GUIDE FOR PERFECTLY COOKED PIZZAS IN FEW MINUTES!**

1. PLACE THE PIZZA STONE ON THE GRILL WITH THE SMOOTH SIDE UP. Place the grill on the third rack from the bottom, in the middle of the oven.
2. TURN ON, AND PREHEAT THE OVEN WITH THE STONE INSIDE. Turn the handle to PIZZA  (equivalent to convection baking) and select the temperature of 300°C. Let the oven and stone heat for at least 30 minutes. In the meantime, kneed the dough and prepare the sauce and other ingredients to top the pizza.
3. ALLOW THE OVEN TO HEAT FOR AT LEAST HALF AN HOUR, THEN PLACE THE PIZZA ONTO THE PIZZA STONE. You do not need to sprinkle the Pizza Stone with

flour, or grease it with oil of any type, the stone's surface will prevent the pizza from sticking. You can cook fat free.

4. **COOK THE PIZZA FOR A FEW MINUTES.** You can adjust the cooking time according to your personal tastes for a softer or harder crust. The pizza is done when it looks cooked, with the edges risen, crispy and browned.
5. **WHEN THE COOKING IS COMPLETE, LEAVE THE STONE IN THE OVEN TO COOL COMPLETELY.** We recommend keeping the stone in the oven, because it provides a "stone-baked" effect that helps retain and then release heat uniformly. You can put ovenware, saucepans and cookie trays directly onto the stone to absorb heat, therefore it can even be used with the oven off (saving energy) to keep hot inside the oven and keep food warm without having to keep the oven on.

## **TIPS FOR KEEPING THE PIZZA STONE CLEAN OVER TIME**

**Do not worry if the stone gets stained.** It is completely normal, and in fact inevitable, due to the natural porous nature of the material. Do not attempt to wash stains off, because they are permanent, and represent "character marks", something to show off your culinary skills. Like certain cooking tools, the more it is used, the more it ages, delivering results that improve over time.

**Utmost hygiene and safety.** The Pizza Stone is entirely natural, safe, certified, and hygienic, thanks to the high temperature it is exposed to during every heating cycle, it "sterilizes" itself.

**As needed, use a utensil such as a metal spatula or knife to remove any residue from the surface of the stone (e.g. burned mozzarella).** Clearly, this must be done after having verified that the stone has cooled sufficiently to be handled.

**Never use washing up liquid on the stone.** Rinse with water only. Use a clean wet sponge to remove food residue from the stone. Do not attempt to remove greasy spots from the stone, or dark stains cause by combustion of the dough, they will not come off because of the porosity of the stone. Instead, leaving the stone in a cleaned but used state prevents things from sticking to the surface and therefore easier to use.

**Never soak the stone.** A simple rinse should be sufficient. If the stone absorbs too much liquid when cold, it might break the next time it is heated in the oven.

**Never use butter or other fats to cook on the stone.** Not only might they burn, it will also create smoke inside the oven.

To make a pizza or bread, first prepare a dough using water, yeast and flour, and allow to leaven inside a container for some hours before topping and placing in the oven.

**With the oven, dough leavening times are also quicker.**

## **LEAVENING FUNCTION**



The leavening function cuts the leavening time, and makes the dough uniform, elastic and easy to knead.

Compared to leavening on a surface in a room, dough leavened in the oven using our special function rises better and more quickly, saving you time and helping you make perfect dough for tasty, soft and fragrant pizzas.

Put the ball of dough into a plastic or glass oven proof container, covered with plastic film or a damp cloth, and place it on a grill in the lower level.

Turn the control knob to the “leavening” icon, and set the temperature to 40 degrees by turning the other control knob to the thermostat icon.

The dough is ready when it has doubled in size and the surface feels soft and elastic. This will depend greatly on the type of dough and the type of flour in the dough, and the ambient temperature in summer or winter.

Do not let the dough leavening for more than 3 hours.

## **BAKING BREAD**



Thanks to the Pizza Stone, all types of bread and flour products can be baked with excellent results. Crispy, fragrant, dry and soft.

The ideal function recommended is “TRADITIONAL CONVECTION COOKING” at 250°C. To get to temperature sooner while preheating, we recommend selecting the function “convection fan cooking (which is the PIZZA function)”, and letting the oven preheat for at least 25 minutes, always to the temperature of 250° C. Then when it is time to place the food in the oven, select the function TRADITIONAL CONVECTION COOKING.







DO NOT USE the pizza function and do not set temperature higher than 250°C to avoid burning the bread and leave it raw on the inside. Because bread dough is very compact and dense, and it needs to cook evenly, it requires an intense, but more drawn out cooking process to give it a long cooking time, rather than cooking too quickly.

# DIGITAL ELECTRONIC PROGRAMMER

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

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

## Description of the buttons:

-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the inserted cooking program
-  To increase the numbers on the digital display
-  To decrease the numbers on the digital display.


## Description of the illuminated symbols:

**AUTO** - flashing - Programmer in automatic position but not programmed



**AUTO** - illuminated - Programmer in automatic position with program inserted.

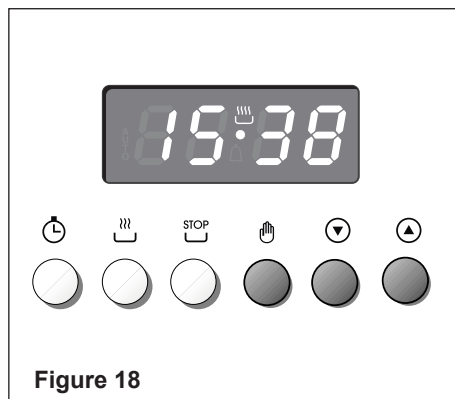
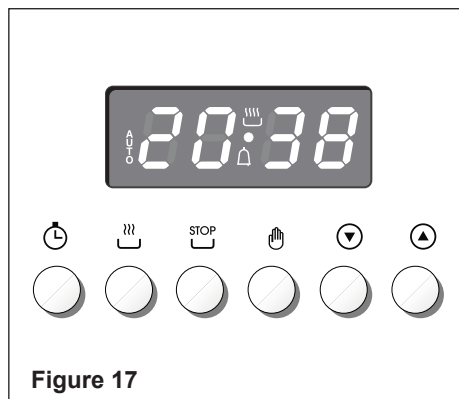
 Automatic cooking taking place

 Timer in operation

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

### Note:




Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation). After a power cut the display resets to zero and cancels the set programs.







## ELECTRONIC CLOCK (fig. 18)

The programmer is equipped with an electronic clock with illuminated numbers which indicates hours and minutes.



Upon immediate connection of the oven or after a power cut, three zeros will flash on the programmer display.


To set the correct time of day it is necessary to push the  button and then the  or  button until you have set the correct time (fig. 18).

In another way push simultaneously the   two buttons and at the same time push the  or  button.

Note: If the clock is reset it deletes any previously set programs

## NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER


To manually use the oven, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the  button (**AUTO** will be switched off and the symbol  will illuminate - fig. 19).




Attention: If the **AUTO** is illuminated (which means a cooking program has already been inserted), by pushing the button  you cancel the program and return to manual operation.


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


## ELECTRONIC TIMER




The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** symbol is flashing push the  button.


To set the time, push the  button and the  or  until you obtain the desired time in the display (fig. 20).

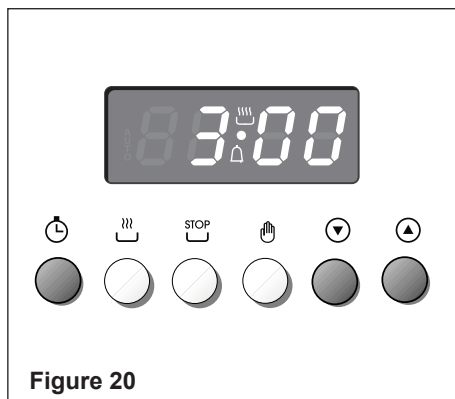
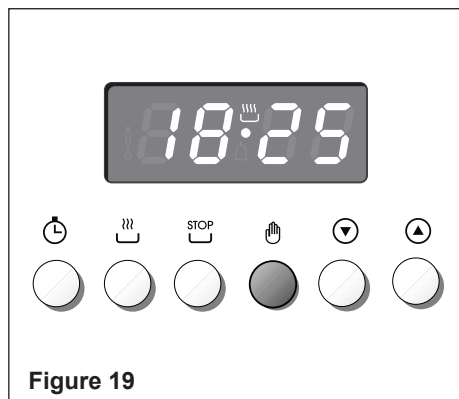
Having finished the setting, the clock hour will appear on the panel and the  symbol will be illuminated.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will disappear and the buzzer will sound and continue for approximately 7 minutes or until a button is pressed (not the  /  buttons). After a short time the display will revert back to the time of day.

## SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

The buzzer has 3 different tones and can be changed by pressing the  button, but only when the time of day is displayed











## AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:


1. Set the length of the cooking period.
2. Set the end of the cooking time.
3. Set the temperature and the oven cooking program.


These operations are done in the following way:


1. Set the length of the cooking period by pushing the  button and the  button to increase, or  to decrease if you have passed the desired time (fig. 21). The **AUTO** and the  symbol will illuminate.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 22); if you pass the desired time you may get back by pushing the  button. After this setting, the  symbol will disappear. If after this setting, the **AUTO** flashes on the display and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking period itself by following again the above mentioned instructions.




3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).


Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.

During cooking, the  symbol remains illuminated.

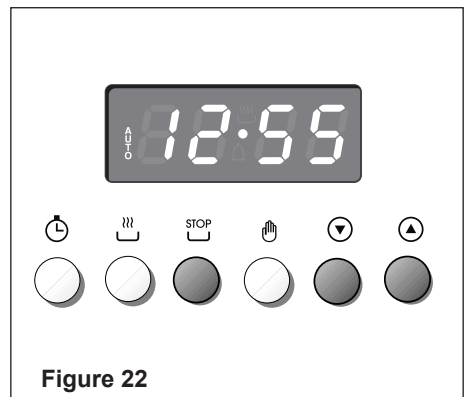
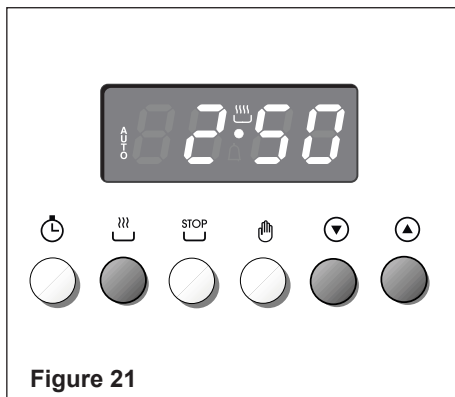
By pushing the  button you can see the time that remains until the end of cooking.

**The cooking program may be cancelled at any time by pushing .**

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the  /  buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the .







**Attention:** After a power cut the clock resets to zero and cancels the set programs. After a power cut, three zeros will flash on the display.



## SEMI-AUTOMATIC COOKING

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



There are two ways to set your oven:


1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (fig. 23).
- or
2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (fig. 24).




**AUTO** and the  symbol will be on.


Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters).

The oven is switched on and it will be switched off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains till the end of the cooking.

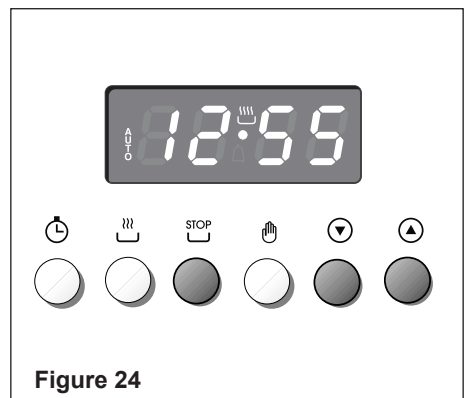
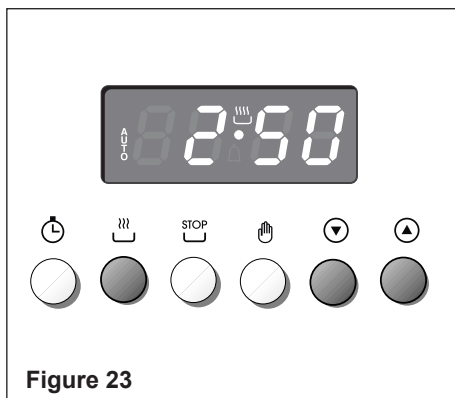
**The cooking program may be cancelled at any time by pushing .**

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the  /  buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the .

**Attention:** After a power cut the clock resets to zero and cancels the set programs.


After a power cut, three zeros will flash on the display.



## IMPORTANT – MAIN OVEN NOT WORKING

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



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



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

# 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.**
- 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.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **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.**

## 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.**

## 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.**

## GLASS CONTROL PANEL

Clean using an appropriate product. Always dry thoroughly.

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

## INSIDE OF OVEN

- The oven should always be cleaned after use when it has cooled down. **Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.**
- 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.**

## GRILL HEATING ELEMENT

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

## REPLACING THE OVEN LIGHTS

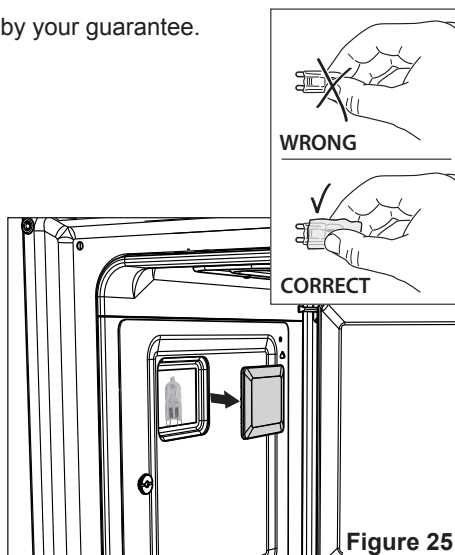
**WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover (fig. 25).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220-240 V or 230-240 V, 50 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.

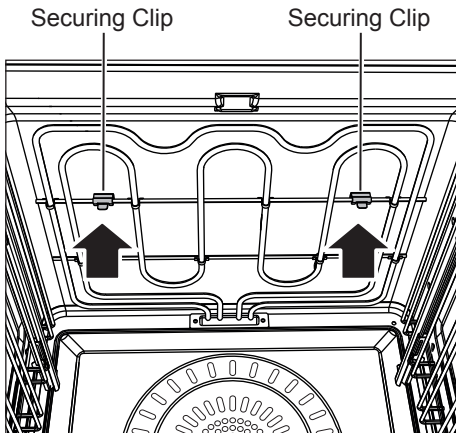


**Figure 25**

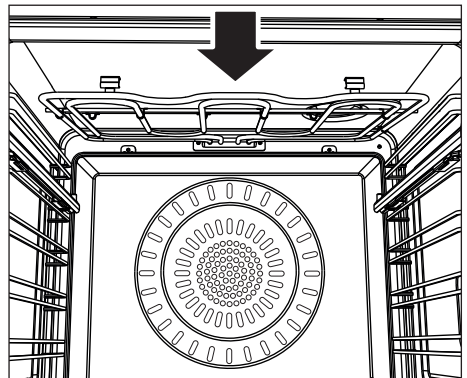
## TILTING GRILL

- The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 26).
- To lower the grill element: Pull both the securing clips forward to release the element. The element will now drop down to enable cleaning.
- When you have finished cleaning the oven ceiling, pull the securing clips forward, raise the element and release the clips. Make sure the element is securely held in place.
- The grill element itself is self-cleaning.

**Figure 26**



**Figure 27**



## REMOVING AND REPLACING THE INNER DOOR GLASS PANES FOR CLEANING

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

Replacing the glass panes 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 panes. 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 panes correctly. Do not use the oven without glass panes correctly in place.
- If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.  
**Note:** service visits providing assistance with using or maintaining the oven are not covered by your warranty.

## REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 28).
- Locate the two small metal locking levers on both door hinges either side (fig. 28).
- Push each locking lever down fully to release the door from the hinge (fig. 29).  
Allow the door to close up to the first stop position (fig. 30).
- Holding the door on both sides, carefully pull the door out and away from the hinges (fig. 30).

**⚠ Never carry out this operation with the door completely open (fig. 65). The door hinges could unhook and close suddenly and unexpectedly with risk of injury.**

- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

**IMPORTANT! Ensure the levers are both fully locked before trying to shut the door.**

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

Figure 28

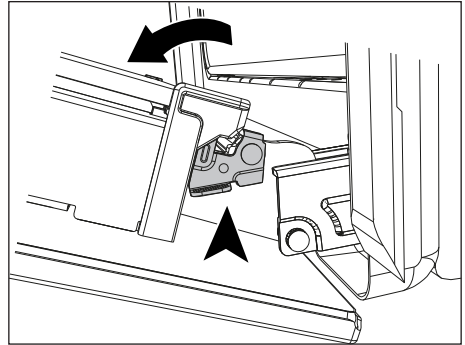


Figure 29

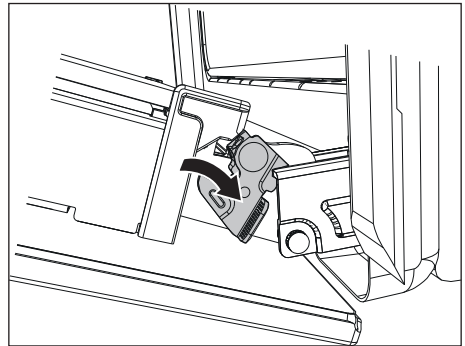


Figure 31

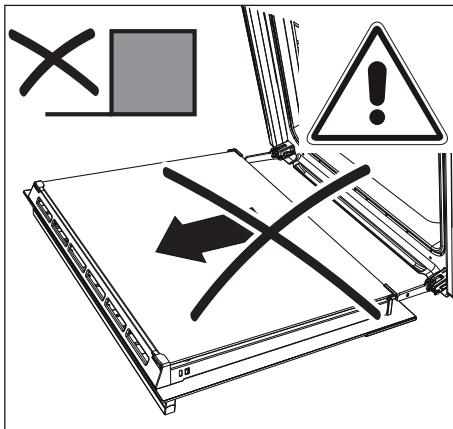
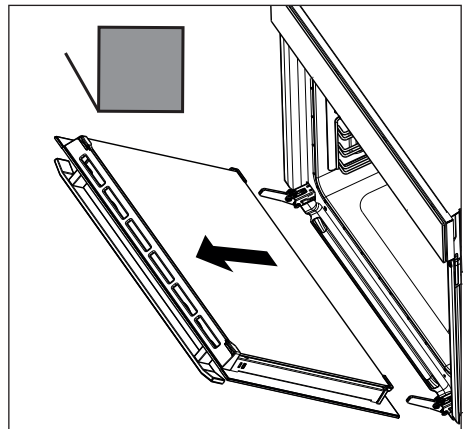
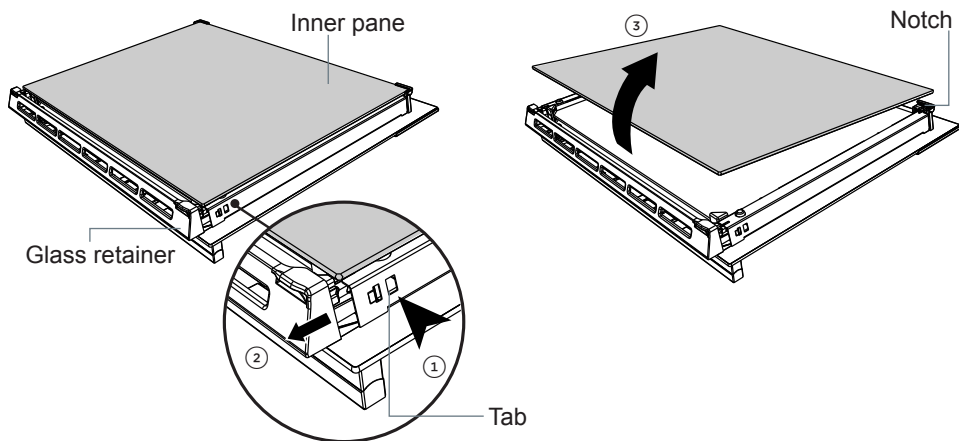


Figure 30



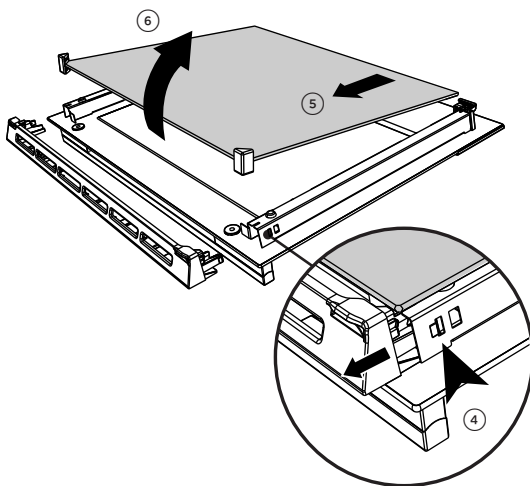
## To remove the inner pane

- ① Touch the glass retainer tabs in on both sides of the door.
- ② Pull the glass retainer up until the tabs relocate in the topmost hole.
- ③ Holding the top of the inner pane, gently pull the pane toward the top of the door until the pane is clear of the notch at the bottom of the door and lift out. Do not angle the pane too much as you may damage the glass.



## To remove the middle pane

- ④ Touch the glass retainer tabs in on both sides of the door again. The glass retainer can then be pulled off completely.
- ⑤ Gently pull the middle pane toward the top of the door until the pane is clear of the notch at the bottom of the door.
- ⑥ Lift the pane out. The rubber stoppers at the top of the pane remain attached to the glass pane.



## After cleaning replace the door glass panes

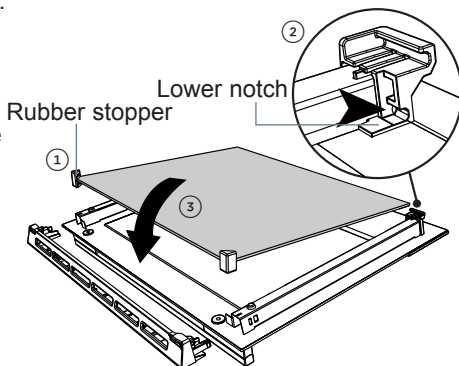
### When replacing the glass panes make sure that

- 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 any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

#### Replace the middle pane

Ensure the pane is the right way up (the black strip and warning text at the bottom of the pane should be readable back to front when the pane is fitted correctly).

- ① Ensure the rubber stoppers are still attached at the top to the pane.
- ② Slot the bottom of the pane into the lower notch at the bottom of the door.
- ③ Lower the pane into the door, the rubber stoppers rest on the outer pane of glass.



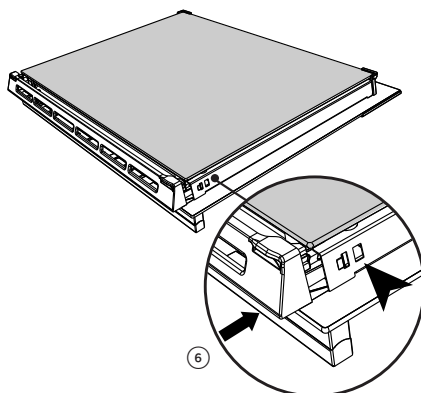
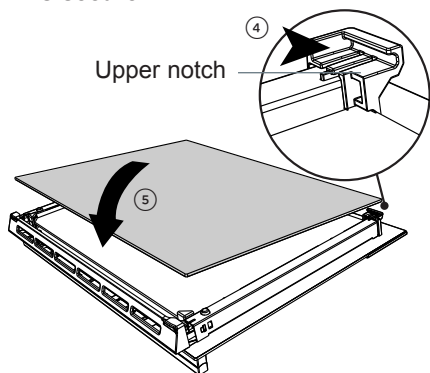
#### Replace the inner pane

Ensure the pane is the right way up (ie the logo should be readable at the bottom of the door)

- ④ Slide the pane into the notch at the bottom of the door.
- ⑤ Lower the pane onto the notch at the top of the door.
- ⑥ 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 Delonghi Service Agent:

**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. None semi-automatic or automatic cooking program has been selected.
4. Both the fuse and the mains fuse are intact.

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

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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**[www.delonghi.com.au](http://www.delonghi.com.au)**  
**[www.delonghi.co.nz](http://www.delonghi.co.nz)**