

Haier

Full User Manual

www.haier-europe.com

Candy Hoover Group S.r.l.

WELCOME

Thank you for choosing our product. To ensure your safety and get the best results, please read this manual carefully, including the safety instructions, and keep it for future reference.

Before installing the oven note the serial number, which you might need for repairs. Check for any damage during transportation and consult a technician if you're unsure before using it. Keep packaging materials away from children.

NOTE: Please note that the oven's features and accessories may vary depending on the model you purchased.

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1. SAFETY INFORMATION

GENERAL WARNINGS

- Do not use a steam cleaner for cleaning operations.
- During use the appliance become hot. Care should be taken to avoid touching heating elements inside the oven.

Use in accordance with attendend use

- Only use the oven for its intended purpose, that is only for the cooking of foods: any other use, for example as a heat source, is considered improper and therefore dangerous. The manufacturer cannot be held responsible for any damage resulting from improper, incorrect or unreasonable usage.

Use limitations

- The 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 maintenance shall not be made by children without supervision.
- This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- ⚠**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 at away unless continuously supervised.
- ⚠ **WARNING**: Accessible parts may become hot during use. Young children should be kept away.

INSTALLATION WARNINGS

- The oven can be located high in a column or under a worktop.
- Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on the illustrations according to the type of fitting. Always fix the oven to the furniture with screws provided with the appliance.
- No additional operation/setting is required in order to operate the appli-

ance at the rated frequencies.

- The appliance must not be installed behind a decorative door in order to avoid overheating.
- During installation the oven should be disconnected from the mains to avoid overheating.
- If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed.
- Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.
- Installation must be carried on by a qualified technician who must know and respect the laws in force in the country of installation and the manufacturer's instruction.
- After unboxing the appliance, always check it is not damaged, in case of issue contact the customer service before installing and do not connect to the power supply.
- Remove the packaging material before operating the appliance.
- During installation do not use the oven door's handle to lift and move the oven.
- The installation furniture and the adjacent ones must with stand temperatures of 95°C.
- It is recommended to wear protective gloves during installation to avoid cut injuries.
- Do not install the product in open environments exposed to atmospheric agents.
- This appliance is designed to be used at altitude lower than 2000m.
- To remove protective films and advertisement stickers on front surface of the oven before first usage.

ELECTRICAL WARNINGS

- The socket must be suitable for the load indicated on the tag and must have ground contact connected and in operation. The earth conductor is yellow-green in colour. This operation should be carried out by a suitably qualified professional.
- Connection to the power source can be made by plug or by fixed wiring placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source that can bear the maximum connected load and that is in

line with current legislation.

- In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. The plug and the socket must be conformed to the current norms of the installation country.
- The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. For any repairs, refer only to the Customer Care Department and request the use of original spare parts.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- ⚠ **WARNING**: ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- The oven must be switched off before removing the removable parts. After cleaning, reassemble them according the instructions.
- The use of any electrical appliance implies the observance of some fundamental rules:
  - do not pull on the power cable to disconnect the appliance from the power source;
  - do not touch the appliance with wet or damp hands or feet;
  - in general the use of adaptors, multiple sockets and extension cables is not recommended;
  - in case of malfunction and/or poor operation, switch off the appliance and do not tamper with it.
- ⓘ **NOTE**: as the oven could require maintenance work, it is advisable to keep another wall socket available so that the oven can be connected to this if it is removed from the space in which it is installed.
- Any repair, installation and maintenance not carried out correctly can seriously endanger the user.
- The manufacturing company hereby states that it does not assume any responsibility for direct or indirect damages caused by incorrect installation, maintenance, or repair work. Furthermore, it is not liable for damages caused by the absence or interruption of the grounding system (e.g., electric shock).
- ⚠ **CAUTION**: in order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplier through an ex-

ternal switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- The appliance is not designed to be activated by an external timer or separate remote control system.

USE & MAINTENANCE

- The dripping pan collects the residues that drip during cooking.
- When you place the Airfry tray or the grid on the side racks, make sure that the shorter section of the side (between the stop and the extremity) is directed towards the interior of the oven. If the grid has a decorative metal bar, pay attention to position it on the exterior of the oven so that the brand logo can be visible and readable. For the correct positioning refer also to the image in the Accessories section of this user manual.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glasses, since they can scratch the surface, which may result in shattering of the glass.
- Only use the temperature probe recommended for this oven.
- During cooking, moisture may condense inside the oven cavity or on the glass of the door. This is a normal condition. To reduce this effect, wait 10-15 minutes after turning on the power before putting food inside the oven. In any case, the condensation disappears when the oven reaches the cooking temperature.
- Cook the vegetables in a container with a lid instead of an open tray.
- Avoid leaving food inside the oven after cooking for more than 15/20 minutes.
- A long power supply failure during an occurring cooking phase may cause a malfunction of the monitor. In this case contact customer service.
- ⚠ **WARNING**: Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risk melting and deteriorating the enamel of the insides.
- ⚠ **WARNING**: Never remove the oven door seal.
- ⚠ **CAUTION**: Do not refill the cavity bottom with water during cooking or when the oven is hot.
- ⚠ **WARNING**: Do not place food directly on the oven racks. Always use parchment paper and/or suitable baking trays or pans.
- Wash all accessories before first use with a solution of hot water and washing up liquid.

WARNINGS (*FOR PYRO OVENS)

- Excess spillage must be removed before cleaning.
- ⚠ **WARNING**: before initiating the automatic cleaning cycle:
  - Clean the oven door;
  - Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
  - Remove all accessories and the sliding rack kit (where present);
  - Do not place tea towels.
- In ovens with Preci Probe it is necessary, before making the cleaning cycle, close the hole with the nut provided. Always close the hole with the nut when the Preci Probe is not used.
- During the pyrolytic cleaning process (if available), the surfaces may get hotter than usual and children should be kept away.
- If a hob has been fitted above the oven, never use the hob while the Pyrolizer is working, this will prevent the hob from overheating.

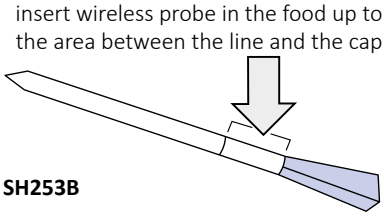
WARNINGS (FOR FRESH FLAVOUR)

- ⚠ **WARNING**: When filling the Steam Tank, the level of the water must not exceed the maximum level indicated on the tank.
- Use only drinking water to fill in the tank.
- When filling the Steam Tank, the level of the water must not exceed the maximum level indicated on the tank.

* Depending on the oven model.

WARNINGS for WIRELESS TEMPERATURE PROBE

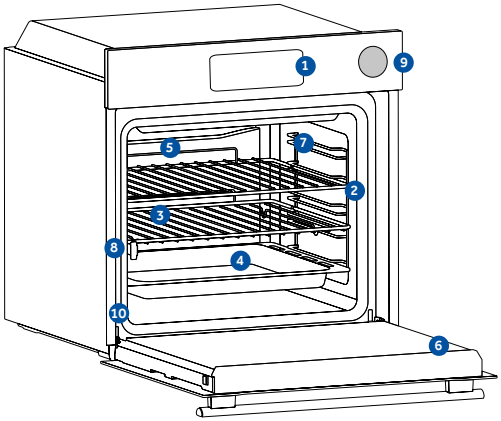
- This product is exclusive for oven appliances. It should only be used as described in this User Manual.
- DO NOT TOUCH Preci Probe WITH BARE HANDS JUST AFTER COOKING. Always wear oven gloves to remove Preci Probe from the food after cooking.



- Do not expose the metal part of Preci Probe to the heat generated by oven directly.
- Do not use Preci Probe in another appliance except for the built-in oven.
- Do not use Preci Probe in a microwave oven.
- Preci Probe can be cleaned and washed but do not immerse it long in water.
- This product is not intended for use by persons with ages 12 and under.
- The supplier will not be liable for any damage of Preci Probe due to misuse of the device.
- Clean the Preci Probe before the use.
- Probe can work in this range of temperature: 10 °C to an internal maximum temperature of 100°C of the metal part. When a cooking programme is selected, the display shows the default temperature but is never higher than 250°C: the selectable temperature is also limited to 250°C.
- If the Preci Probe temperature exceeds 100°C, cooking will stop and the Preci Probe must be removed from the oven as soon as possible, wearing gloves, to avoid damage to the probe.

2. PRODUCT INTRODUCTION

2.1. OVERVIEW OF THE PRODUCT

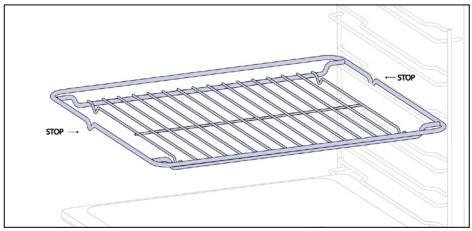


1. **Control panel**
2. **Shelf positions numbers**
3. **Grids**
4. **Trays**
5. **Fan cover**
6. **Oven door**
7. **Lateral wire grids** (if present: only for flat cavity)
8. **Telescopic Guides**
9. **Steam Tank**
10. **Serial number & QR code**

Write here your serial number for future reference.

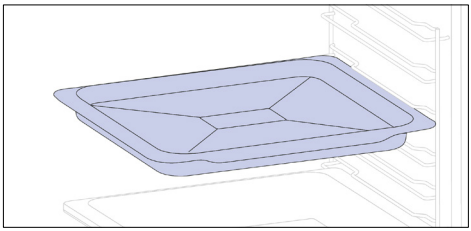
2.2. ACCESSORIES

Metal grid



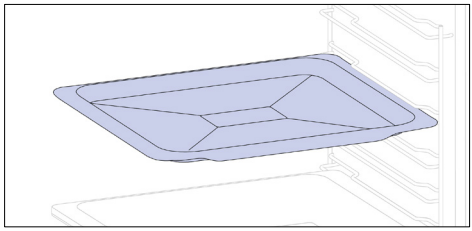
A wire rack in an oven is a removable and adjustable shelf that supports cooking utensils and can be adjusted to different heights for different cooking needs. Do not place food directly on it; instead, use parchment paper or suitable baking sheets.

Deeper Tray



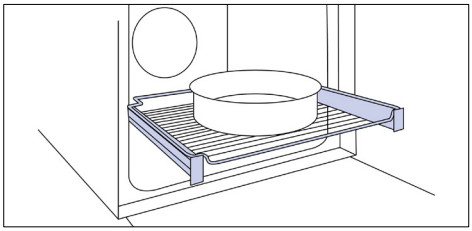
The deeper tray is ideal for recipes with added liquids or layers, such as casseroles or roasts. Its depth is specifically designed to ensure the desired consistency of the food prepared in it.

Baking tray (only if present*)



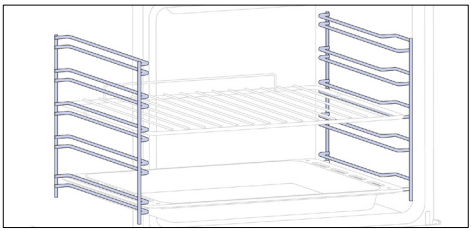
A baking tray is ideal for achieving even bottom browning, making it perfect for cookies and pastries due to its shallow, flat design. Additionally, placing it under a cooking grid can help collect drips and prevent messes in the oven.

Telescopic Guides (only if present*)



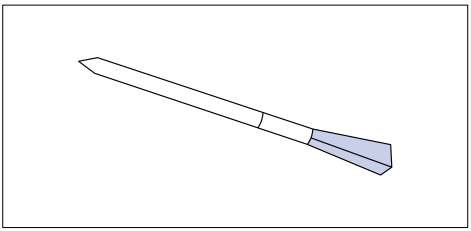
Telescopic oven rails are shelves that can be extended, making it easier to place or remove items, without the need to reach deep inside a hot oven. They improve safety, stability, and can be adjusted at different level positions.

Lateral wire grids (only if present*)



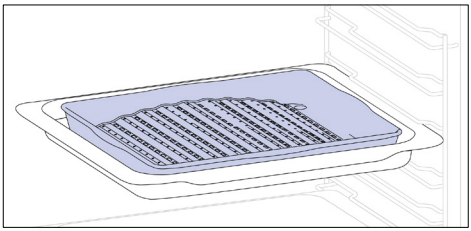
Located on both sides of the oven cavity, the side racks are designed for placing baking tray and grids during the cooking.

Preci Probe (only if present*)



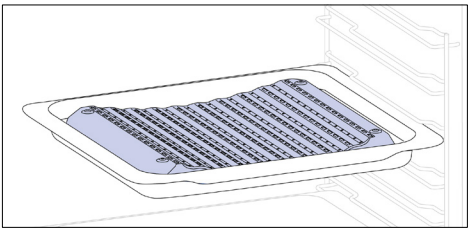
This Preci Probe is a temperature sensor that, inserted into the food and connected to the oven via cable, allows to control the inner temperature of the food during cooking. It is mainly used for fish and meat.

H-LAB Tray – BBQ mode (only if present*)



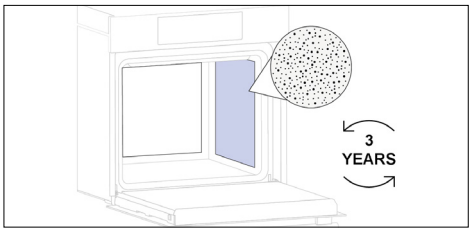
The convex shape is suitable for grilling in the oven at high temperature (220°) allowing a BBQ result even at home with little smoke thanks to the drainage action of the fats on the bottom of the tray.

H-LAB Tray – STEAM mode (only if present*)

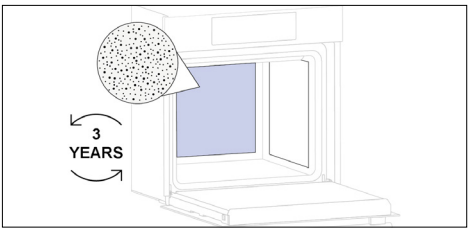


The concave shape allows a correct circulation of humidity generated in cooking, keeping the food humidity rate high. According to the quantity of water inserted in the tray, a drier or more “wet” cooking will be obtained.

Catalytic Panels (only if present*)

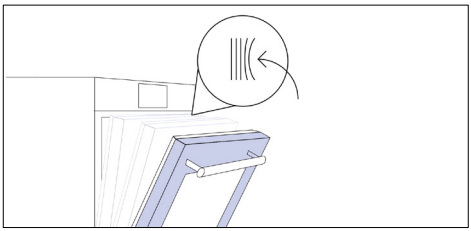


Catalytic Fan Cover (only if present*)



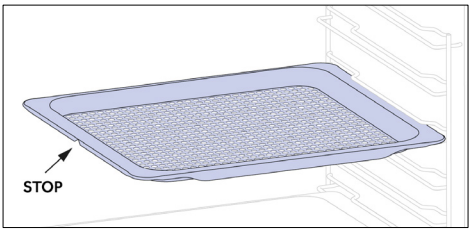
Special panels coated with enamel, made with a microporous structure to turn fat into gaseous elements that are easy to remove. Replace after 3 years of use (at 2/3 cooking cycles per week).

Softclose/Soft open hinges (only if present*)



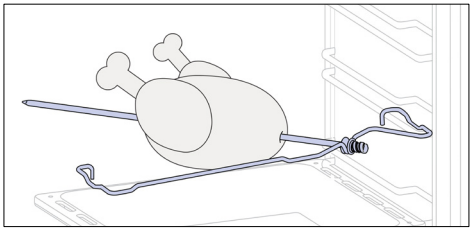
Soft close and open hinges control the door's motion, ensuring smooth movement and preventing slamming.

Airfry tray (only if present*)



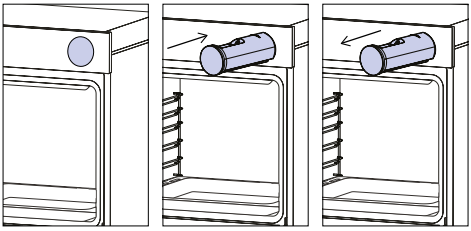
The airfry tray ensures that hot air reaches the food evenly and tridimensionally, resulting in a crispier exterior while maintaining tenderness inside. A baking tray can be optionally placed at L1 to collect juices or breadings.

Turnspit (only if present*)



The turnspit works together with the top heating element, by rotating the food can be cooked homogeniously. It is best used for medium-sized food. Ideal for rediscovering the taste of traditional roast.

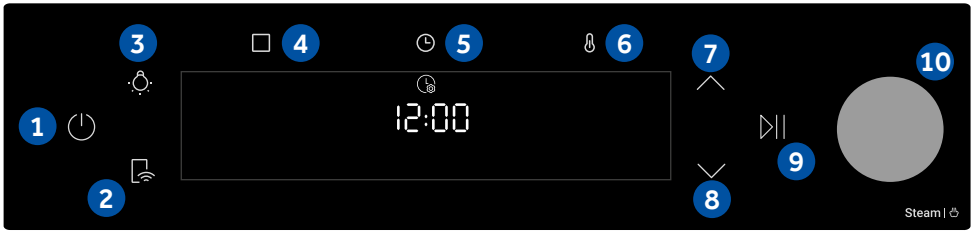
Steam Tank



The Steam Tank is a drawer that can be filled with the water needed to carry out steam-assisted cooking and cleaning programs.

EN: Do not place food directly on the oven racks. Always use parchment paper and/or suitable baking trays or pans.

2.3. CONTROL PANEL



Low Power Consumption Data According To Commission Regulation (EU) 2023/826

Power consumption of the product in standby mode condition with information or status display: 0,8 W

Period after which the equipment reaches automatically standby mode condition with information or status display: 20 min

Functions and function ranking can be changed depending on the model.

1. On/Off
2. Remote Control
3. Lamp
4. Functions
5. Time
6. Temperature

7./8. Navigation buttons

9. Start/Pause
10. Steam Tank

MAIN FUNCTIONS

The control panel has the following main functions:

Symbol	Function	Description
	On/Off	Press to turn on/off the oven.
	Remote Control ON/OFF	Press the button to activate remote control, after pairing the oven with the hOn app (through the application).
	Light	Press to turn on/off the oven cavity light
	Functions	Press once to access Manual functions, twice for Everyday cooking programs, three times for Cleaning menu, and four times for WIFI menu.
	Time	Press once for cooking duration, twice for the minute minder (available in standby mode), three times for delay start. In standby mode are available the kitchen timer and, by pressing for 3 sec, the Time of day.
	Temperature	Press once to check the cavity temperature, twice to activate the fastpreheating option (only available during the oven's preheat phase).
	Navigation buttons	Press Navigation buttons to scroll between function and to adjust the parameters.
	Start/Pause	Press to Start/Pause cooking or to confirm the functions.

2.4. CONNECTIVITY

Wireless parameters

Technology	Wi-Fi	Bluetooth ® wireless technology (1)
Standard	IEEE 802.11 b/g/n	Bluetooth® v4.2, BR/EDR, Bluetooth® Low Energy
Frequency Band(s) [MHz]	2401÷2483	2402÷2480
Maximum Power [mW]	100	10

Preci probe model SH253B wireless parameters

Technology	Bluetooth ® wireless technology
Standard	Bluetooth® v5.2, Bluetooth® Low Energy
Frequency Band(s) [MHz]	2402÷2480
Maximum Power [mW]	2.37 - (3.75dBm)

(1) The Bluetooth ® word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. and any use of such marks by Candy Hoover Group SRL is under licence. Other trademarks and trade names are those of their respective owners.

Product information for networked equipment

Power consumption of the product in networked standby if all wired network ports are connected and all wireless network ports are activated: 2,0 W.

Period after which the equipment reaches automatically networked standby condition: 20 min

How to activate wireless network port:

Wifi module switches on as soon as the user press the power on button.

How to deactivate wireless network port:

Wi-fi module deactivates as soon as the user presses the power off button. The wi-fi can also be de-activated when the oven is on by selecting “off” in the Wi-fi settings menu.

Hereby, Candy Hoover Group Srl declares that the radio equipment is in compliance with Directive 2014/53/EU and with the relevant statutory requirements for the UK market. The full text of the declaration of conformity is available at the following internet address: www.candy-group.com

HOW TO INTERACT WITH THE APP

Your appliance may be connected to your home wireless network and operated remotely using the app. Connect your appliance to ensure it stays up to date with the latest software and features.

NOTE

- Once the oven is turned on, the WIFI icons blinks for 30 minutes. During this period it's possible to enroll the product.
- Ensure your home Wi-Fi network is turned on.
- You will be given step by step guidance on both your appliance and mobile device.
- It may take up to 10 minutes to connect your oven.
- For further guidance and troubleshooting, please refer to the app.

Download on your smartphone.

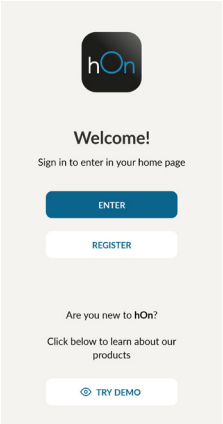
Available on the App Store

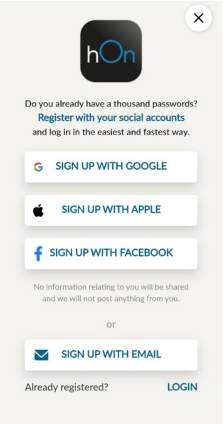
GET IT ON Google Play

The following pictures are for illustrative purposes only.

NEW USER REGISTRATION

- Click on “Register”
- You can register through social accounts or sign up with your personal email

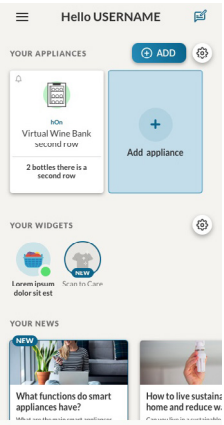




QUICK PAIR ENROLLMENT

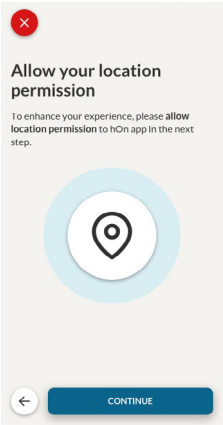
Step 1

- Select “Add appliance”.



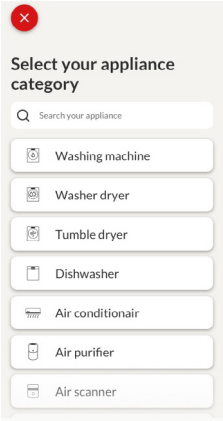
Step 2

- Allow your location permission.



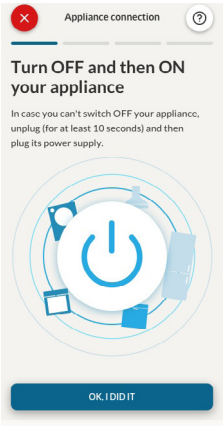
Step 3

- Select oven from the appliance category.



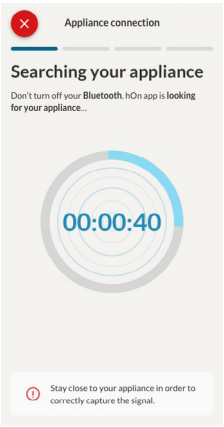
Step 4

- Turn on your appliance; if it is already on, turn it off and on again.



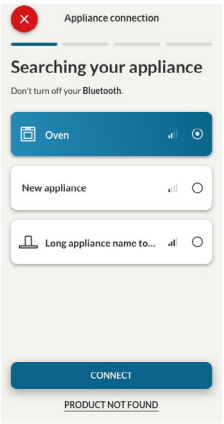
Step 5

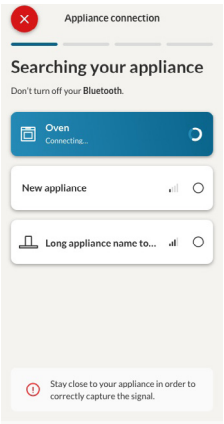
- After turning on, the hOn app will start searching for your home appliance.



Step 6.1-6.2

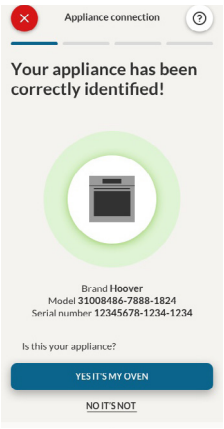
- Select your home appliance, tap on "connect" and wait a few seconds.





Step 7

- Your Oven will be found and you can control it through hOn.

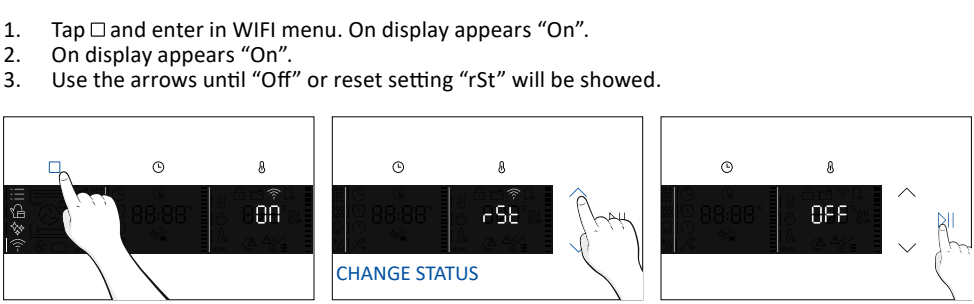


HOW TO CHANGE WIFI SETTINGS

Once the appliance is connected, the user can change the WiFi settings between:

- **WIFI ON: It is only possible to monitor the oven status by App.**
- **WIFI hOn: The oven can be used exclusively by App.**
- **WIFI OFF: The oven is not connected but still enrolled with network credentials saved.**
- **WIFI RESET: The connection is reset and a new enrollment is possible.**

1. Tap ☐ and enter in WIFI menu. On display appears “On”.
2. On display appears “On”.
3. Use the arrows until “Off” or reset setting “rSt” will be showed.



REMOTE CONTROL

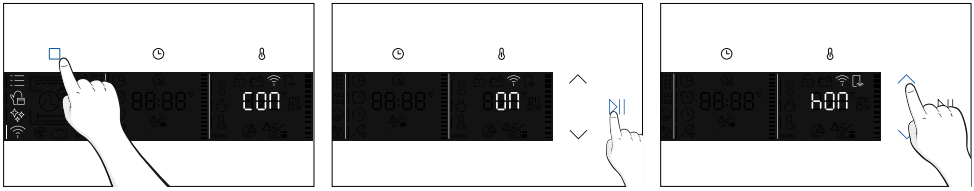
The Remote Control offers numerous advantages for users, enhancing convenience, efficiency, and the overall cooking experience, by giving the capability to control the product directly from both the appliance and hOn App.

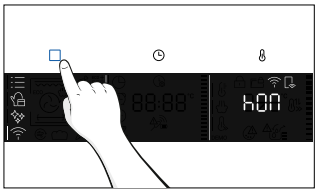
This function allows, through your device, to enjoy various features, such as: instant or scheduled start of recipes or cooking programs already available in the app; real-time monitoring of the progress of your recipes; adjustment of the cooking parameters in use; monitoring of the cooking process using the probe; managing saved recipes using the “Jolly function” on the product (see related section). Furthermore, it is possible to receive notifications once programs or recipes are completed. The Remote Control can be activated exclusively when the product is enrolled.

NOTE: It is available for all cooking functions on the product, except for Gratin, Grill and Supergrill programs.

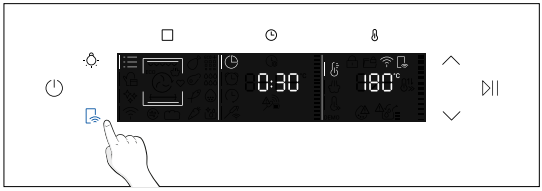
How to activate Remote Control:

1. Tap ☐ to select the WIFI mode.
2. On display appears “connect”. Tap ⏯.“On” will start blinking.
3. Tap ⌄ to select the “hOn” mode and tap ⏯ to activate Remote Control.
4. Press ☐ to exit “hOn” mode.
5. Access to the App, select a program and let the cooking starts. During the process is possible to control and change the program parameters from both product and App.

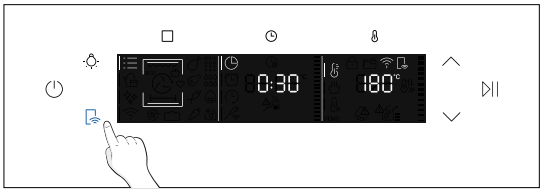




It’s also possible to activate Remote Control during cooking process by pressing related button.

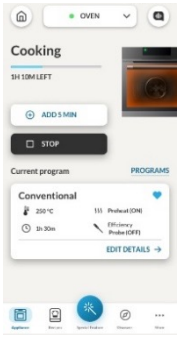


How to stop Remote Control:
While the cooking program is in progress, it can be stopped directly from the product itself by pressing the corresponding button of Remote Control that came with your appliance.



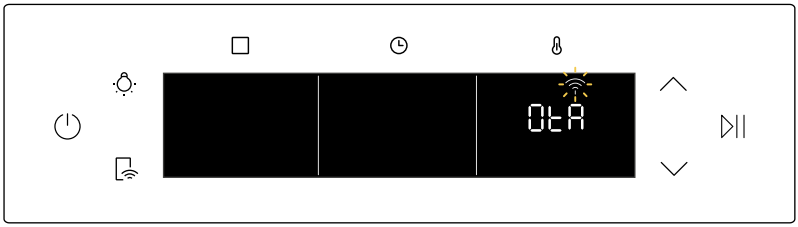
You can also stop the cooking program remotely using the app by clicking the ‘STOP’ Button on display device. The oven will automatically stop the cooking.

NOTE: If the user stops the cooking in progress from the oven, simultaneously the stopped cooking will be seen in the App.



OVER THE AIR UPDATE (OTA)

The oven is equipped with an over the air (OTA) update function. When the oven is connected and enrolled in app and no cooking functions are active, the update will start automatically. During the update, “OtA” will appear on the display, the Wi-Fi icon will blink, and no commands on the product will be available. This process may take a few minutes. Do not disconnect or unplug the oven during this time. Once the update is complete, “12:00” will blink on the display. Reset the time to start using the oven again.



3. BEFORE STARTING

3.1. INFORMATION TO START

When you first turn on the oven, you might notice some smoke. Don’t worry, just wait for the smoke to clear before using the oven.

How door works

During the pyrolytic cleaning process, the oven door remains locked at all times. If it’s not locked, the oven will display error code 24 and pause the cleaning function.

How illumination works

The oven cavity is illuminated by one or more light bulbs, typically activated each time a cooking function begins.
For ovens equipped with a door switch (see below), the light automatically turns on when the door is opened.
For ovens equipped with lamp button, it can also be used to activate the lighting.
If the oven door remains open for more than 10 minutes, the lights will automatically turn off.
During pyrolytic cleaning process light remains off. *

How cooling fan works

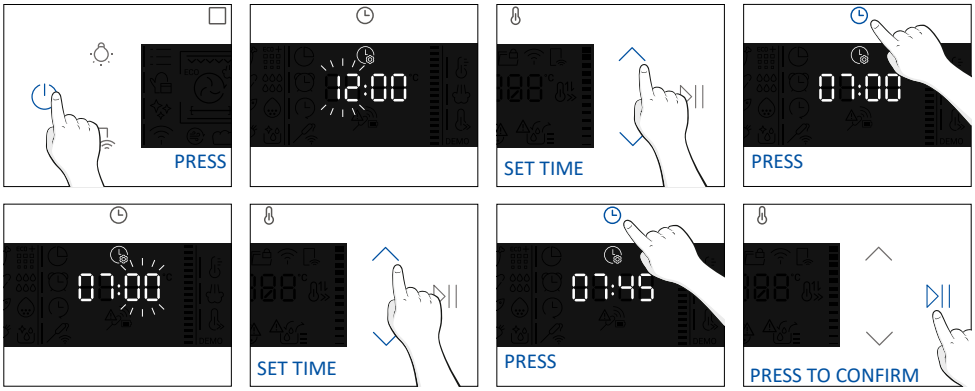
The cooling fan is responsible for dissipating the heat, keeping the oven and its surroundings from getting too hot, as well as protecting kitchen appliances from the effects of high temperatures. For this reason, the cooling fan remains audible for a period of time even after the oven is turned off.
It operates during and after cooking cycle in relation to the internal temperature of the oven.
When the cooling fan is operational, it usually generates a gentle humming or whirring noise. You may also notice a warm airflow emanating from the gap between the oven door and the control panel.
During pyrolytic cleaning and when door is locked, cooling fan is switched on. *
During ECO function the light will remain off.

(*only for pyro ovens)

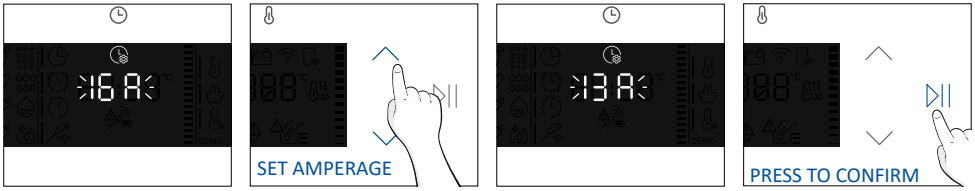
3.2. FIRST USAGE

When the appliance is switched On for the first time, the initial step is to set time of day, choose between 13 ampere or 16 ampere, select brightness and sound level.

- **SET THE TIME:** The display will show the blinking preset time '12:00'. To modify it, hold ⏻ and use the arrows to set the current hour. Press 🕒 to confirm hours. Follow the same procedure to set the minutes. To confirm press ⏯ .

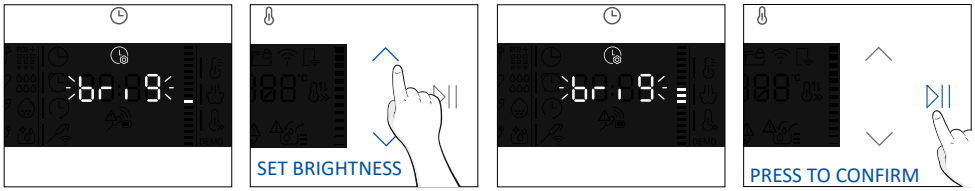


- **AMPERAGE:** By default, the oven is set to work with higher power suitable for households with more than 3 kW (16 A). If your home has lower power, you can change this setting to ⏯ 13 A. This setting affects how quickly the oven heats up. Choosing the higher option (16A) means it heats up faster (because the power absorption is increased). On the display, you'll see two choices: 13A and 16A. Select your preferred one by using the arrows. To confirm press ⏯.

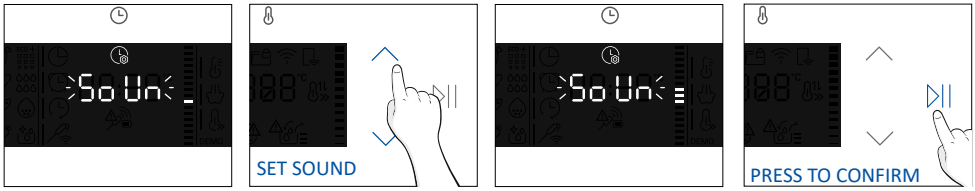


ⓘ **NOTE:** The option to set the amperage is only available during the initial installation. To modify the set amperage, please refer to the post-installation instructions.

- **BRIGHTNESS:** The display shows the symbol “brig”. The numbers represent the level of brightness intensity, editable using the arrows. To confirm press ⏯.

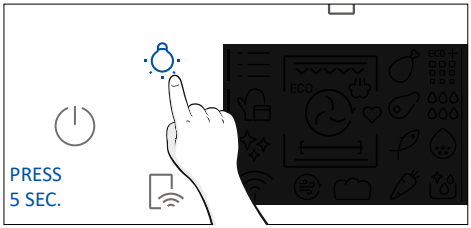


- **SOUND:** The display shows the symbol “Soun”. The numbers represent the level of sound intensity, editable using the arrows. To confirm press ⏯.



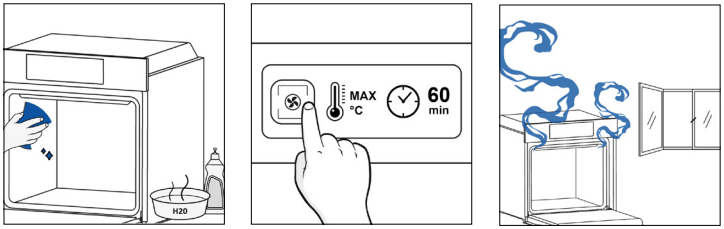
- **POST INSTALLATION INSTRUCTIONS**

It is possible to go back to initial settings by pressing Lamp button for 5 sec.



3.3. PRELIMINARY CLEANING

Clean the oven before using for the first time. Wipe over external surfaces with a damp soft cloth. Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid. Set the empty oven to the maximum temperature and leave on for about 1 hour, this will remove any lingering smells of newness.

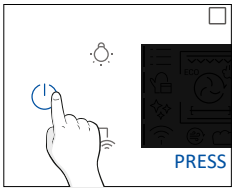


4. OPERATION OF PRODUCT

4.1. HOW THE PRODUCT WORKS

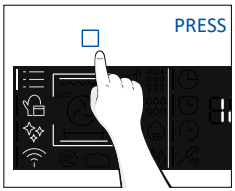
SWITCHING ON/OFF THE OVEN

To turn ON/OFF the oven, hold ⏻



FUNCTIONS MENU

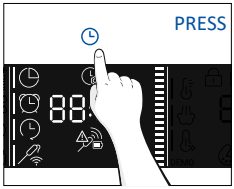
Access the Function menu by pressing ☐.
To navigate into tap as many times as is needed to enter in the following settings:

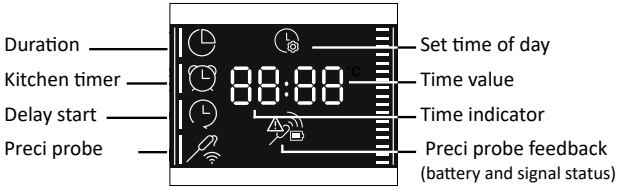


Symbol	Function	Description
	Main Functions	This function allows to select the desired cooking program by using arrows. Tap ⏲ and 🌡 to set time and temperature. Press ⏯ to start the function. To pause the program, click again.
	Food Categories	In this menu you can access to 4 food cooking categories already integrated on your oven by using arrows. The display will show default time and temperature.
	WIFI	In this mode you can connect your oven to a network and enroll it with the hOn App.
	Cleaning Functions	This function allows to choose a cleaning system available on your oven.

TIME MENU

After having selecting the cooking program, access Time menu by pressing ⏲.
To navigate into tap ⏲ as many times as is needed to enter in the following settings:

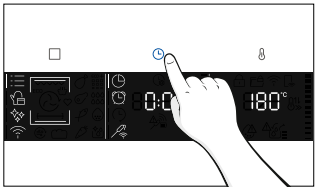


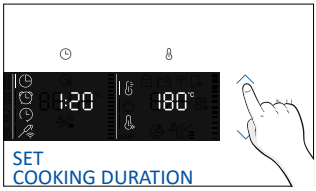


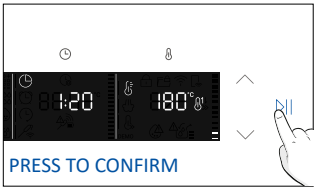
NOTE: several parameters cannot be set at the same time, therefore only the last set remains in the memory while the previous one is deleted.

Symbol	Function	Description
	a)Cooking Duration	Allows to preset the cooking time required for the recipe chosen. Press ⏲ to enter in the Time menu. Tap ⏲ as many times as you need to select “Cooking duration” function. Then use the arrows to regulate the value and press ⏯ to confirm. The countdown starts at the end of preheating (if present). During cooking phase is possible to change the duration value by pressing ⏲ and by using the arrows. When duration is elapsed the display shows “End” and the cooking stops.
	b)Minute Minder	Allows to use the oven as alarm clock. Press ⏲ to enter in the Time menu. Tap ⏲ as many times as you need to select “Minute minder” function. Then use the arrows to regulate the value and press ⏯ to confirm. During cooking phase is possible to change the duration value by pressing ⏲ and by using the arrows. Then press ⏯ to restart the cooking. When duration is elapsed, the cooking continues until manually interrupted. This function can be also set when the oven is in stand by mode by pressing ⏲ . When activated, the minute minder operates independently of the oven’s cooking functions.
	c)Delay Start	Allows to choose the cooking start time. Press ⏲ to enter in the Time menu. Tap ⏲ as many times as you need to select “Delay start” function. Then use the arrows to regulate the value and press ⏯ to confirm. NOTE: Delay start is activable only after setting Cooking Duration and it is not available with grill’s functions

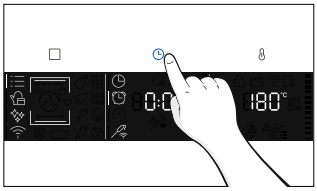
a. Cooking Duration

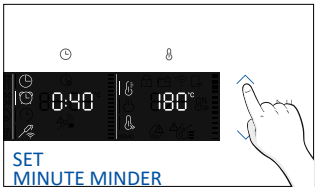


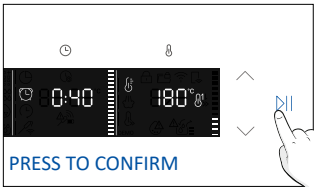




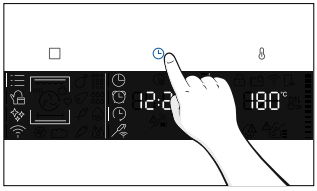
b. Minute Minder

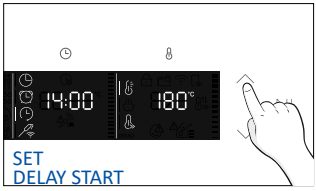


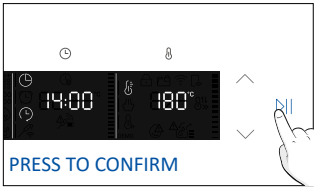




c. Delay Start

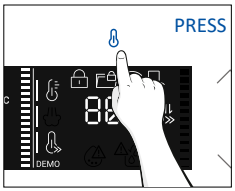


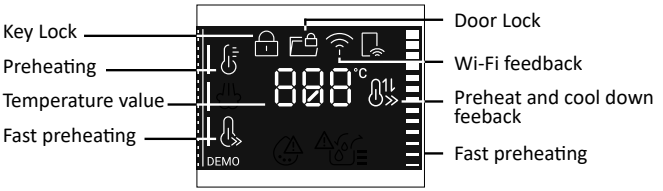




TEMPERATURE MENU

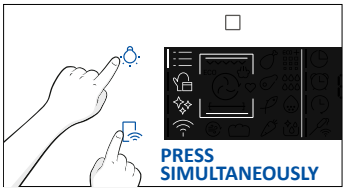
After having selecting the cooking program, access Temperature menu by pressing . To navigate into tap as many times as is needed to enter in the following settings:





Symbol	Function	Description
	Temperature	Press to set the temperature and use arrows to regulate the value.
	Fast Preheating	Press twice to set the fast temperature.

ADDITIONAL FUNCTION

Symbol	Function	Description
	Child Lock	 This function allows you to lock the screen to prevent any unwanted use by minors. To activate it, simultaneously press the Lamp and Remote Control buttons for 3 seconds. An icon with a padlock will appear on the user interface. In this condition, the oven user interface is locked, and no changes in settings can be made. To deactivate the child lock, press the Lamp and Remote Control buttons again for 3 seconds (the icon with the key will disappear).

4.2. COOKING FUNCTIONS

FAST PREHEATING OPTION

In order to accelerate preheating phase, the fast-preheating option can be selected by pressing the temperature icon for 3s after having selected cooking program and temperature. This option will activate a combination of fan and heating elements regardless of the chosen cooking function.
To save energy, when fast preheating is activated the lamp will be turned OFF until the oven reaches the desired temperature.

4.2.1. STANDARD FUNCTIONS

NOTE: for functions that require preheating, ensure all accessories are removed during this phase. Follow instructions in the table below for what regards preheating.
"YES/FAST PREHEAT" means that preheating is required and fast preheat option is available; "NO" means that preheat is not available and foods must be inserted with cold oven.

Symbol	Function	T°C default T°C range	Suggested shelf position	Preheat	Preci Probe available	Suggestions
	*Conventional	200°C 30-250/300°C ***	L2/L3	YES/FAST PREHEAT	YES	IDEAL FOR: cakes, breads, biscuits, quiches on one level using both upper and lower heating.
	Convection + fan	175°C 50-250/300°C ***	L2/L3/L4	YES/FAST PREHEAT	YES	IDEAL FOR: roasts, casseroles, vegetables and pies with moist fillings on one level. Ideal for cooking foods with high water content.
	Multi-Level	160°C 50-250/300°C ***	L4 for single level L2+L5 for double level L2+L4+L6 for triple level	YES/FAST PREHEAT	YES	IDEAL FOR: cakes, biscuits and pizzas on one or more levels. Ideal to cook different foods.
	Bottom heating	170°C 50-230°C	L2	YES/FAST PREHEAT	YES	IDEAL FOR: crème caramel, puddings and bain marie on one level. This function can be also used for finishing a preparation.
	Bottom heating+fan	170°C 50-230°C	L2	YES/FAST PREHEAT	YES	IDEAL FOR: pizzas, salty cakes, tarts and foods with liquid toppings on one level.
	**Grill	L5 L1-L5	L6 for thin food L5 for thicker foods	NO	YES	IDEAL FOR: gratin, grilled meat, fish, vegetables. This function uses only the inner top heating element. Use with the door closed. Place a tray underneath to collect juices.
	**Supergrill	L5 L1-L5	L4/L6	NO	YES	IDEAL FOR: big quantities of sausages, steaks and toast bread. The entire area below the grill element becomes hot. Use with the door closed. Turn food two thirds of the way through cooking (If necessary).

Symbol	Function	T°C default T°C range	Suggested shelf position	Preheat	Preci Probe available	Suggestions
	**Gratin	200°C 150-250°C	L4/L5	YES/FAST PREHEAT	YES	IDEAL FOR: whole pieces of meat (roasts) or gratinated foods. Use with the door closed. Slide the drip tray under the shelf to collect juices. Turn food over halfway through cooking if needed.
	Multilevel +	200°C 150-250°C	L1+L2+L3+L6	YES/FAST PREHEAT	YES	IDEAL FOR: complete menu cooking without odor mixing. Foods do not have to be extracted at the same cooking time
	*ECO	190 °C 150-220 °C	L3	NO	NO	IDEAL FOR: cooking meat, fish or vegetables. This function allows to save energy during cooking keeping the food moist and tender. Cavity lamp is switched off.
	Airfry	200°C 150-250°C	L4	NO	NO	IDEAL FOR: preparing frozen foods or breaded par-cooked foods which are usually fried. Thanks to the dedicated tray, the hot air can flow evenly over the foods.
	Pizza	300°C 200-300°C	L2/L3	NO	NO	IDEAL FOR: all kind of pizzas without preheating the oven. Use lower temperatures for frozen items and 300°C for home-made recipes
	White meat	190°C 180-200°C	L3/L4	NO	YES	IDEAL FOR: poultry and cuts of white meat
	Red meat	190°C 180-200°C	L3/L4	NO	YES	IDEAL FOR: beef and cuts of red meat
	Fish	170°C 160-180°C	L3/L4	NO	YES	IDEAL FOR: whole fish and fillets
	Veg	190°C 180-200°C	L3/L4	NO	YES	IDEAL FOR: roasted vegetables and potatoes
	Regeneration	110°C 110-160°C	L3/L4	NO		This function is designed to reheat previously prepared plated meals and baked items, ensuring they are refreshed for serving without any loss of quality. The steam-assisted regeneration function prevents surface drying. Heat is distributed gently and uniformly, preserving the food's original taste and aroma as if freshly prepared.
	Steam°	170°C 120-220°C	L3/L4	NO		IDEAL FOR: vegetables, cakes, biscuits, rice, meats, fish, and poultry on one level using both upper and lower heating with assisted steam. The combination of steam and heat delivers a tender texture with a crusty surface. This function is also ideal for low temperature cooking ensuring tender, succulent, and evenly cooked roasts.

	Bread	210°C 190-220°C	L3/L4	NO	YES	IDEAL FOR: preparing different types of bread such as whole bread, ciabatta, and baguettes. Thanks to the special combination of steam and heat, the bread achieves professional-quality results, with excellent crispness, rich colour, and a glossy crust.

* Tested in accordance with the EN 60350-1 for the purpose of energy consumption declaration and energy class.

**Use with the door closed.

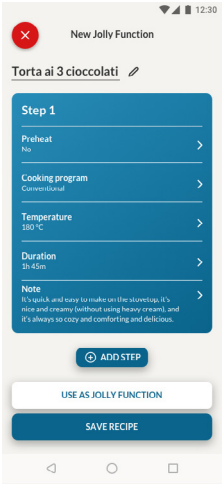
*** Depending on the oven model.

4.2.2. SPECIAL FUNCTIONS

Symbol	Function	T°C default T°C range	Suggested shelf position	Preheat	Suggestions
♡	Jolly	-	-	-	Add to the preset list of functions your favorite one that's not already present in your oven. You can configure it through the hOn app.

♡ Jolly function

Thanks to the Jolly function, this product offers a fully customizable experience, allowing you to store your personalized recipes directly on the oven. You can execute these recipes as often as you like, even without the need to log into the app.

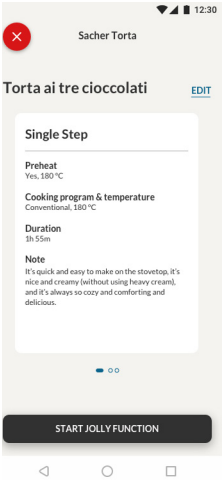


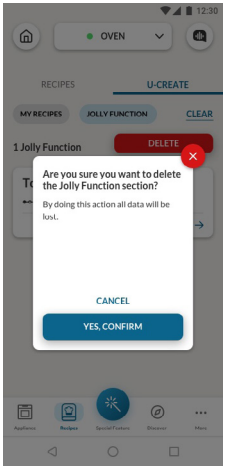
How to Set the Jolly Function:

To set the Jolly function on your oven, open the app's U-CREATE section, select the recipe you want to use, and click 'Use As Jolly Function'.
From this point onward, you can launch it from the product even without interaction with the app. Simply turn the function knob to the Jolly function to start the cooking process.
The display will show the preset temperature.

How to edit the Jolly function:

To edit a Jolly function, go to the app's recipe section and select the card of the recipe designated as a Jolly function. Tap the "edit" button to customize the recipe and modify the previously set settings.
A pop-up message will inform you that to save the newly modified Jolly function, you must remove the previous one. If you confirm, the previous Jolly function will be deleted, and the new parameters will be saved on the product and will be visible in the app.





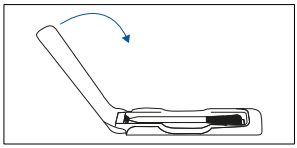
How to Delete the Jolly Function:

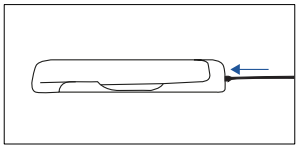
To remove the Jolly function from the oven's user interface, access the app's U-CREATE section.
By tapping on the card of the recipe designated as a Jolly function, it's possible to delete it by clicking the red button 'delete button'.
A pop-up will confirm the operation, asking for your confirmation. If you proceed, the Jolly function saved on the oven will be removed, and it will no longer be available in the app.

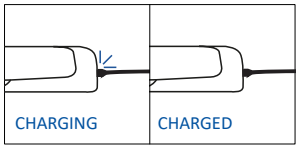
PRECI PROBE ?

Before the use verify the charge of the Preci Probe:

1. Put Preci Probe into the charger and close the cover.
2. Connect the charger to a USB power source, such as USB adapter or USB socket of PC/ notebook with the USB cable. The charger may not be working properly with power bank because of its auto switch-off function.
3. LED of the charger will turn on and is flashing during charging. It will turn off when Preci Probe is fully charged.

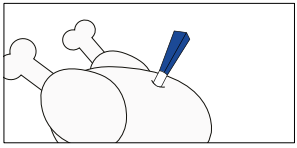


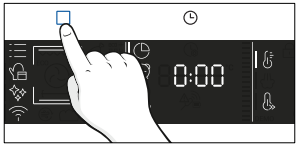


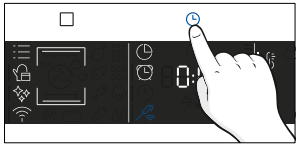


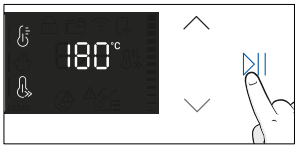
How to enroll and use Preci Probe:

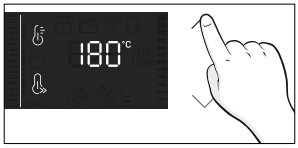
1. Insert the Probe in the food.
2. Tap □ to select the desired function and Tap ◷ as many times as you need to select Probe icon.
3. After a while, the oven will recognize the Probe code. Tap ⏯, and use arrows to set the target temperature.
4. Tap ⏯ to confirm. From this moment, the oven will use the Probe's data to monitor the internal temperature of your food.
5. Once the desired internal temperature is reached, the alarm sounds and the oven turns off. Carefully remove the Probe from the food.

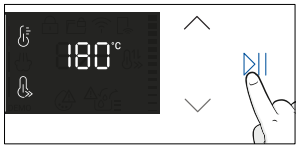






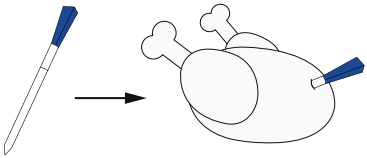






Cooking tips

The Probe is equipped with a single measuring point. Insert it entirely into the food with the metal tip positioned at the centre of the food. Place this point as close as possible to the thickest (coldest) part of the food to accurately monitor the cooking process.



The Probe can be used with manual functions (Conventional, Conventional + Fan, Grill, Super grill, Gratin and Multilevel), with FOOD COOKING CATEGORIES (Meat, Fish, Vegetables and Steam°) and Gentle cooking.*

* Depending on the oven model.

Food category	Suggested core T°C	Suggested positioning
Roast beef	45°C	Diagonally in the thickest part. For cylindrical shape foods (i.e. beef roasts) place the tip as close as possible to the geometric center
Roasted meats	55°C / 60°C / 65°C	
Poultry	83-85°C	Into the thickest part of the breast
Fish (whole/steaks)	65°C	Diagonally in the thickest part
Bread/casseroles	90°C	Close to the geometric center of the food.
Regeneration	70-75°C	Close to the geometric center of the food.

4.2.3. MULTI STEP FEATURE

The Multi Step feature allows to maintain previously set cooking parameters (temperature and time) while changing function during cooking, by pressing the ☐ button.

The feature is available for all the MAIN FUNCTIONS ☰ except for ECO and JOLLY programs

5. COOKING GUIDELINES

5.1. GENERAL COOKING TABLE

NOTE: For cooking cakes, quiches and other recipes that require a mold or a container on 2 levels, place them staggered: the upper tray on the left side and the lower tray on the right side.

Category	Recipe	N°of levels	Cooking program	T°C	Prehe-at	Cooking accessory	Shelf position	Cooking time after preheating* (min)
Sweet bakery	Small cakes /Muffins	1	Conventional Multilevel	175°C 160°C	Y	Baking tray	L3 L4	20-30 30-40
		2	Multilevel	150°C		Deeper + Baking trays	L2+L5	30-40
		3	Multilevel	140°C		Baking trays	L2+L4+L6	40-50
	Sponge cakes (26 cm Ø)	1	Conventional Multilevel	170°C 150°C	y	Metal grid + Cake tin	L2 L4	30-40 40-50
		2	Multilevel	150°C		Metal grids + Cake tin	L1+L4	50-60
	Biscuits/ Shortbreads	1	Conventional Multilevel	150°C	Y	Baking tray	L3 L4	25-30 30-35
		2	Multilevel	140°C		Deeper + Baking trays	L2+L5	30-40
		3	Multilevel	140°C		Baking trays	L2+L4+L6	35-40
	Choquettes	1	Multilevel	190°C	Y	Baking tray	L4	25-35
		2	Multilevel	170°C		Baking tray	L2+L5	25-35
	Yorkshire pudding	1	Conventional	200°C	Y	Baking tray	L3	20-30
	Meringues	1	Multilevel	90°C	Y	Baking tray	L4	90-160
	Macaron	1	Conventional	150°C	Y	Baking tray	L3	15-20
	Apple pie	1	Conventional	185°C	Y	Metal grid + Cake tin	L2	60-70
		1	Multilevel	170°C	Y	Metal grid + Cake tin	L4	65-75
	Tarte tatin	1	Conventional	170°C	Y	Metal grid + Cake tin	L2	40-60
	Chocolate souffle	1	Conventional	200°C	Y	Baking tray + molds	L3	10-15
	Cheesecake	1	Conventional	150°C	Y	Metal grid + Cake tin	L2	50-65
	Frozen croissants	1	Convection + Fan	175°C	Y	Baking tray	L3	20-25
		2	Multilevel	180°C		Deeper + Baking trays	L2+L5	25-35
		3	Multilevel	160°C		Baking trays	L2+L4+L6	30-40
	Strudel, frozen	1	Conventional	210°C	Y	Baking tray	L3	30-45
Breads and Flatbread	Toast bread	1	Supergrill	05	N	Metal grid	L6	4-6
	Focaccia	1	Conventional	200°C	Y	Baking tray	L2/L3	25-35
	Bread, whole	1	Conventional	200°C	Y	Baking tray	L3	35-50

Category	Recipe	N°of levels	Cooking program	T°C	Preheat	Cooking accessory	Shelf position	Cooking time after preheating* (min)
Savory pies and casseroles	Salty cakes / Quiches (26 cm Ø)	1	Convection + Fan Pizza	180°C 200°C	Y N	Metal grid + Quiche tin	L3 L2	30-50
		2	Multilevel	180°C	Y	Metal grid + Quiche tin	L1+L4	50-70
	Cheese souffle	1	Conventional	200°C	Y	Baking tray	L3	20-35
	Lasagna, fresh	1	Convection + Fan	200°C	Y	Metal grid + ovenproof dish	L3	40-60
	Lasagna, frozen	1	Conventional	180°C	Y	Metal grid + ovenproof dish	L3	50-60
	Baked pasta	1	ECO	200°C	N	Metal grid + ovenproof dish	L4	20-30
	Cannelloni, frozen	1	Conventional	180°C	Y	Metal grid + ovenproof dish	L3	45-55
Pizza	Pizza, fresh (Tray)	1	Conventional Pizza	250°C 300°C	Y N	Baking tray	L2/L3	10-15 18-25
		2	Multilevel	180°C	Y	Deeper + Baking trays	L2+L5	25-35
	Pizza, fresh (Round)	1	Conventional Pizza	250°C 300°C	Y N	Baking tray	L2/L3	8-10 15-20
		2	Multilevel	180°C	Y	Deeper + Baking trays	L2+L5	30-40
	Pizza, frozen (thin crust)	1	Pizza	200°C	N	Metal grid	L2	10-15
		2	Multilevel	200°C	Y	Metal grid	L2+L5	15-25
		3	Multilevel	180°C		Metal grid	L2+L4+L6	25-35
Meat & Poultry	Roasted whole chicken (1-1.2kg)	1	ECO	220°C	N	Metal grid Place baking tray at L1 with 150ml of water	L4	40-60
	Chicken thighs	1	AirFry	220°C	N	Air fry tray**	L4	30-50
	Roasted duck	1	ECO	200°C	N	Metal grid + Ovenproof dish	L3	50-60

Category	Recipe	N°of levels	Cooking program	T°C	Prehe-at	Cooking accessory	Shelf position	Cooking time after preheating* (min)
Meat & Poultry	Rooster	1	Multilevel Gratin	220°C	Y	Metal grid Place baking tray at L1	L4	20-40
	Roasted Turkey	1	ECO	200°C	N	Metal grid + Ovenproof dish	L3	50-60
	Pork ribs (1000-1200g)	1	Conventional	200°C	Y	Metal grid + Ovenproof dish	L3	80-100
	Sausages	1	Supergrill	04	Y	Metal grid	L5	40-50
	Roast beef (500g)	1	Multilevel	220°C	Y	Baking tray	L3	20-40
	Meatloaf (1000-1500g)	1	Conventional	180°C	Y	Baking tray	L3	40-50
	Roasted chicken with potatoes	1	ECO	200°C	N	Deeper tray	L4	45-60
Fish and Seafood	Grilled seafood	1	Supergrill	04	N	Metal grid	L5	15-30
	Frozen fish sticks	1	AirFry	200°C	N	Air fry tray**	L4	20-25
	Baked fish	1	ECO	200°C	N	Metal grid Place baking tray at L1	L3	40-60
Vege-tables	Vegetable gratin	1	ECO	200°C	N	Metal grid + Ovenproof dish	L3	80-90
	Frozen french fries (300-500g)	1	AirFry	220°C	N	Air fry tray**	L4	18-25
	Roasted potatoes	1	Conventional	200°C	Y	Baking tray	L4	30-50

Cooking times may vary according to consumer's recipe and ingredients.
*if preheating required
** Depending on the oven model.

5.2. EVERYDAY COOKING TABLE

Food category menu allows to cook a variety of recipes without preheating the oven, thanks to dedicated cooking programs tailored to each category needs.
After selecting the cooking program, the default time will be shown and can be edited by turning the right knob; cooking temperature can be changed by pressing the dedicated icon. Both parameters can be set within a limited range as shown in the table below.
While navigating the Everyday Cooking functions, the food category menu with steam can be activated by pressing the Temperature icon until the Steam icon appears. Confirm your choice by pressing the Start button.

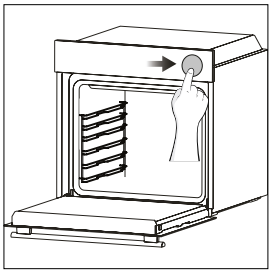
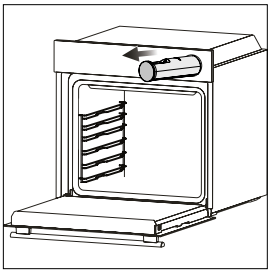
Symbol	Description	Preheat	Shelf position	Temperature range (°C)	Time Range (min)	Meat Probe temperature (if available)	Description
	White Meat	NO	L3/L4	180-200	40-80	70-85°C	For poultry and cuts of white meat
	Red Meat	NO	L3/L4	180-200	20-80	58-65°C	For beef and cuts of red meat
	Fish	NO	L3/L4	160-180	15-45	55-65°C	For whole fish and fillets.
	Vegetables	NO	L3/L4	180-200	30-80	70-90°C	For roasted vegetables and potatoes
	White Meat (Steam)	NO	L3/L4	160-220	40-90	70-85°C	For poultry and cuts of white meat
	Red Meat (Steam)	NO	L3/L4	180-220	20-100	58-65°C	For beef and cuts of red meat
	Fish (Steam)	NO	L3/L4	150-180	15-60	55-65°C	For whole fish and fillets.
	Vegetables (Steam)	NO	L3/L4	150-200	30-90	70-90°C	For roasted vegetables and potatoes
	Regeneration	NO	L3/L4	110-160	10-40	70°C	For pizza, bread rolls, pasta, cakes, lasagna and pan dishes
	Steam°	NO	L3/L4	120-220	10-100	30-90°C	For meat, fish, sweet and vegetables
	Bread	NO	L3/L4	190-220	15-45	95°C	For all type of breads.

NOTE: if, after turning off the oven, there is a need to continue cooking, it's recommended avoiding th use of everyday cooking programs and instead opting for standard functions.

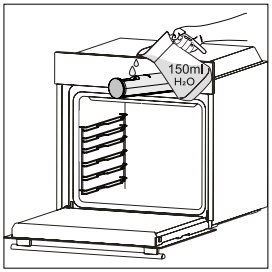
How to use the Steam Tank for steam cooking programs

After selecting the steam cooking program, will appear on the display to fill it with water. Proceed as follows:

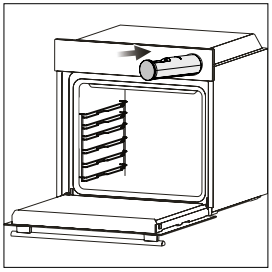
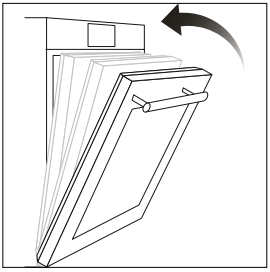
1. Slightly press the Steam Tank to open it.

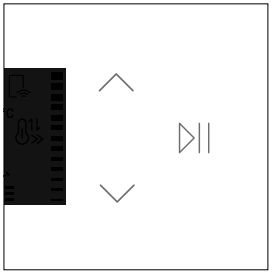
2. Add 150 ml of drinking water to the Steam Tank through a jug or directly from the sink. Do not exceed the maximum level of water indicated inside the tank.



3. Push the Steam Tank to close it and close the oven door.

4. Press the Start button to confirm and let the cooking start.



Recipe	Serving size	Cooking program	T°C	Cooking accessory	Shelf position	Cooking time (min)
Beef roast	500-800g	Red Meat (Steam)	180°C	Metal grid	L3	30-40
Beef fillet	200g	Red Meat (Steam)	200°C	Metal grid	L3	20-25
Meatloaf	1000-1500g	Red Meat (Steam)	200°C	Metal grid	L3	40-50
Beef wellington	500g	Red Meat (Steam)	210°C	Metal grid	L3	50-80
Pork roast	800-1000g	White Meat (Steam)	180°C	Metal grid	L3	40-70
Pork ribs	1000-1200g	White Meat (Steam)	200°C	Metal grid	L3	80-100
Lamb rack	800-1000g	White Meat (Steam)	190°C	Metal grid	L3	60-80
Lamb leg	1500-2000g	White Meat (Steam)	200°C	Metal grid	L3	80-100
Salmon fillets	200-600g	Fish (Steam)	170°C	Baking tray	L3	20-35
Tuna steaks	600g (app. 4 pcs)	Fish (Steam)	180°C	Metal grid	L3	15-20
Swordfish steaks	700g (app. 4 pcs)	Fish (Steam)	180°C	Baking tray	L3	15-20
Cod fillet	600g (app. 4 pcs)	Fish (Steam)	150°C	Baking tray	L3	15-20
Seabream, whole	1	Fish (Steam)	170°C	Baking tray	L3	35-45
Seabream, fillet	600g (app. 4 pcs)	Fish (Steam)	150°C	Baking tray	L3	15-20
Seabass fillet	600g (app. 4 pcs)	Fish (Steam)	150°C	Baking tray	L3	15-20
Fish skewers	8 pieces	Fish (Steam)	150°C	Metal grid	L3	20-30
Stuffed squid	4 pieces	Fish (Steam)	180°C	Baking tray	L3	25-40
Whole bread	1	Bread (Steam)	200°C	Metal grid	L3	35-50
Rye bread	1	Bread (Steam)	190°C	Metal grid	L3	35-50
Sandwich loaf	1	Bread (Steam)	200°C	Metal grid	L3	35-50
Frozen baguettes	1	Bread (Steam)	200°C	Metal grid	L3	15-25
Frozen puff pastry snacks	1	Bread (Steam)	190°C	Metal grid	L3	20-30

Recipe	Serving size	Cooking program	T°C	Cooking accessory	Shelf position	Cooking time (min)
Fennels	1 tray	Vegetables (Steam)	200°C	Metal grid	L3	30-40
Mixed vegetables	1 tray	Vegetables (Steam)	190°C	Metal grid	L3	40-45
Cauliflowers	1 tray	Vegetables (Steam)	150°C	Metal grid	L3	40-50
Pumpkins, cubed	1 tray	Vegetables (Steam)	160°C	Metal grid	L3	30-40
Stuffed peppers	1 tray	Vegetables (Steam)	180°C	Metal grid	L3	70-80
Stuffed zucchini	1 tray	Vegetables (Steam)	190°C	Metal grid	L3	35-45
Carrot sticks	1 tray	Vegetables (Steam)	150°C	Baking tray	L3	35-40
Broccoli	1 tray	Vegetables (Steam)	150°C	Baking tray	L3	30-40
Ratatouille	1 tray	Vegetables (Steam)	190°C	Metal grid	L3	40-45
Vegetable flan	6 ramekins	Vegetables (Steam)	180°C	Baking tray + molds	L3	25-35

6. CARE & CLEANING

6.1. GENERAL RECOMMENDATIONS

Regular cleaning can extend the lifecycle of your appliance. Wait for the oven to cool before carrying out manual cleaning.

- After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean.
- Do not line the oven walls with aluminum foil or single-use protection available from stores. Aluminum foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides.
- In order to prevent excessive dirt of your oven and the resulting strong smokey smells, we recommend not using the oven at very high temperature. It is better to extend the cooking time and lower the temperature a little.
- In addition to the accessories supplied with the oven, we advise you only use dishes and baking molds resistant to very high temperatures.

6.2. CLEANING THE OVEN

6.2.1. INSIDE THE OVEN: cleaning functions

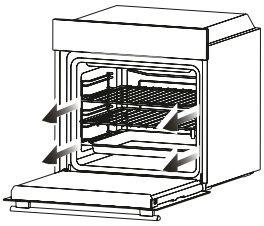
Pyrolytic cleaning (depending on the oven model)
This process relies on the chemical process bearing the same name, which involves the decomposition of complex substances through the application of heat treatment.

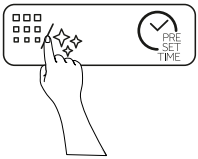
Once initiated, it automatically locks the oven door and swiftly elevates the temperature to a searing 410°C.
At the end of the cleaning cycle, food residues will leave a white coating on the enamel surfaces. To remove these particles, wipe with a cloth soaked in hot soapy water and use a brush or steel wool. Suitable cleaning agents are hot soapy water or oven cleaner.

How does it work:

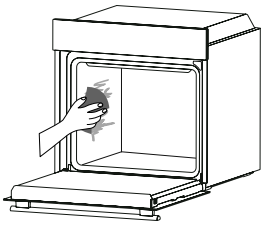
1. Remove any accessories from the oven, such as grids, side racks and side racks screw (*);
2. Turn function knob on ✧. Turn the dial control to set the Pyrolytic program;
   Allow the function to operate for the preset time. During this process and the following cooling phase, the oven door will remain locked.
3. When the appliance is cool, clean the inner surfaces of the oven with a cloth.
   ⚠ **WARNING**: Make sure that the appliance is cool before you touch it. Care must be taken with all hot surfaces as there is a risk of burns. Use distilled or drinkable water.

(*) only for models with 7 levels.


1



2

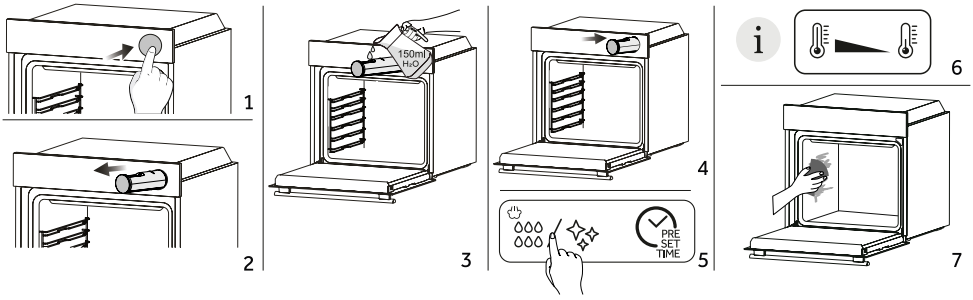

3

H2O Steam

The H2O Steam cleaning function is designed to effortlessly tackle light dirt and provide a quick and eco-friendly solution for cleaning your oven cavity using the power of steam.

How does it work:

1. Pour 150 ml of water into the Steam Tank until reaching the maximum level indicated on the tank.
2. Select the Steam Cleaning program. Allow the function to operate for the preset time.
3. At the end of the cleaning process, allow the oven to cool down.
4. When the appliance is cool, clean the inner surfaces of the oven with a cloth.
5. ⚠ **WARNING**: Make sure that the appliance is cool before you touch it. Care must be taken with all hot surfaces as there is a risk of burns. Use distilled or drinkable water.



Catalytic cleaning (available depending on the model)

The Catalytic Panels line the oven cavity and grant you the luxury of never having to contend with a dirty oven.

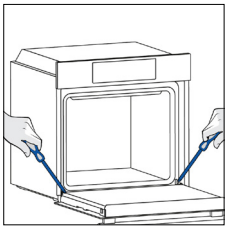
The panels are coated with a specialized enamel that boasts a microporous structure, adept at absorbing absorbs grease from splashes.

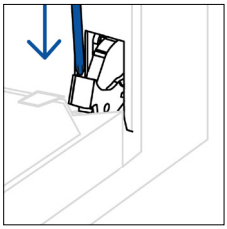
Through a catalytic chemical reaction, they efficiently convert the absorbed grease into gaseous elements when exposed to high temperatures.

Recommendation: Consider replacing the catalytic panels after approximately three years of use, especially if you use your oven for two to three cooking cycles per week. This ensures optimal performance and cleanliness.

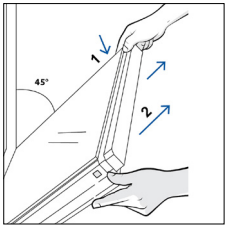
6.2.2. OUTSIDE THE OVEN: removal and cleaning the glass door

1. Position the door at 90°. Rotate the hinge locking tabs outward from the oven.

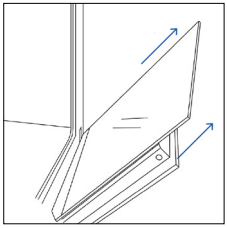




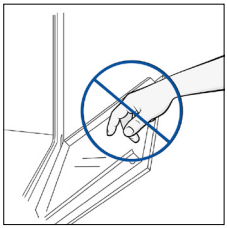
2. Position the door at 45°. Simultaneously press the two buttons on both the sides of the door's lateral shoulders and pull towards yourself to remove the upper glasses' door cover.



3. Very carefully remove the oven glass, starting with the inner one. During the procedure, firmly hold the glass with both hands and place them on a cushioned flat surface (e.g., on a fabric).



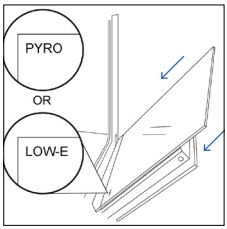
4. ⚠ **WARNING**: The outer glass is not removable.



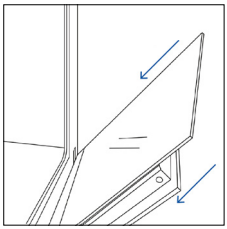
5. Clean the glass using a soft cloth and suitable cleaning products.



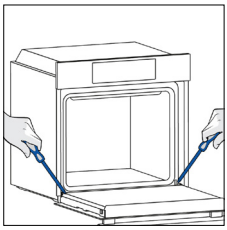
6. Insert the glass panels, making sure that the “LOW-E / PYRO ” label is correctly readable and positioned on the lower left side of the door, near the left-side hinge. This way, the printed label on the first glass will remain on the inside of the door.

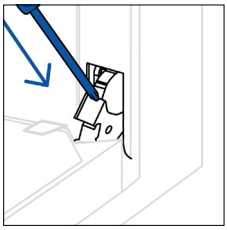


7. Reattach the upper glasses’ door cover by pushing it inwards until you hear a click from the two side buttons.



8. Then, bring the door back to 90° and rotate the hinge locking tabs inward towards the inside of the oven.





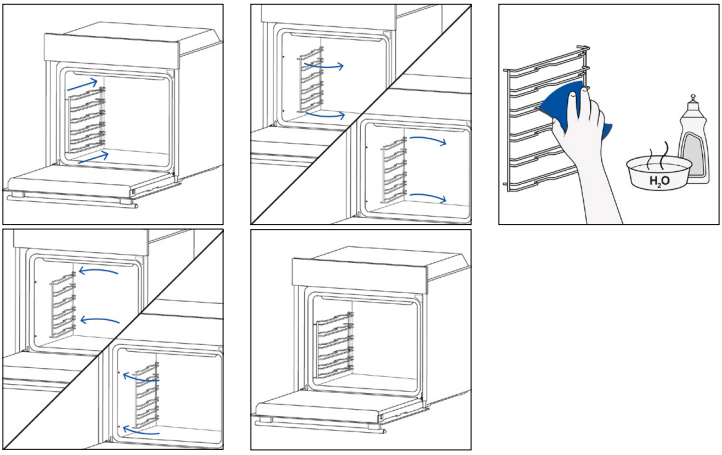
6.3. CLEANING OF ACCESSORIES

Ensure that you clean the accessories thoroughly after every use and dry them using a towel. For persistent residues, consider soaking the accessories in a mixture of water and soap for approximately 30 minutes before giving them a second wash.

⚠ **WARNING**: Never use abrasive detergents, steel wool or sharp objects for cleaning, so as to not irreparably damage the enamelled parts. Use only water, soap or bleach-based detergents (ammonia).

CLEANING OF SIDE RACKS:

1. Remove the side racks by pulling them in the direction of the arrows.
2. To clean the side racks either put them in the dishwasher or use a wet sponge, ensuring that they are dried afterwards.
3. After the cleaning process install the side racks in reverse order.



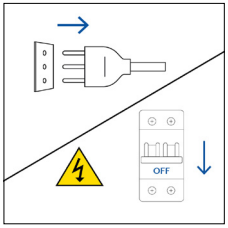
6.4. MAINTENANCE

COMPONENTS REPLACEMENT

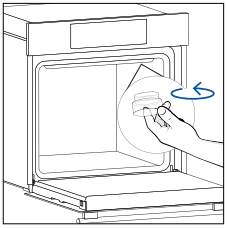
Changing the bulb on top:

1. Disconnect the oven from mains supply.
2. Remove the lamp's glass cover.
3. Disassemble the bulb.
4. Replace the bulb with a new one of the same type.
5. Relocate the lamp's glass cover.
6. Reconnect the oven from mains supply.

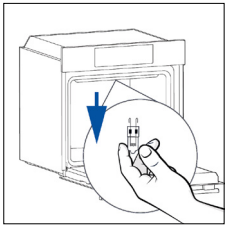
Step 1



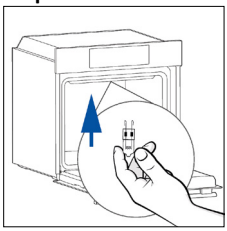
Step 2



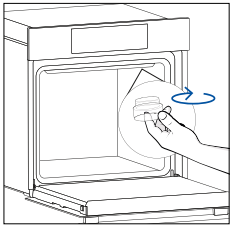
Step 3



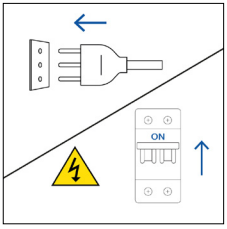
Step 4

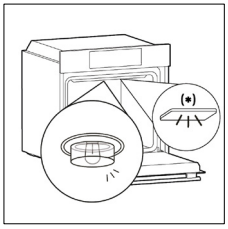


Step 5



Step 6



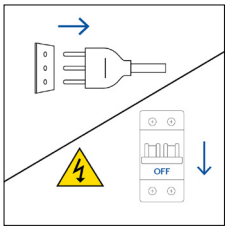


This product contains one or more light sources of energy efficiency class G (Lamp)
* In case of issues with this lamp, contact the customer service.

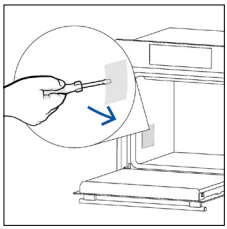
Changing the lateral bulb:

1. Disconnect the oven from mains supply.
2. Use a flat-head screwdriver by positioning it to the side of the protective glass and gently apply pressure to remove it.
3. Carefully grasp the bulb from its base.
4. Insert the new one.
5. Reinstall the protective glass by pressing it gently until it’s locked into position.
6. Reconnect the oven from mains supply.

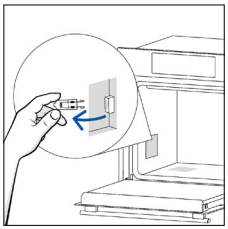
Step 1



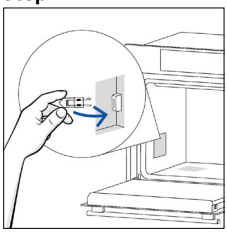
Step 2



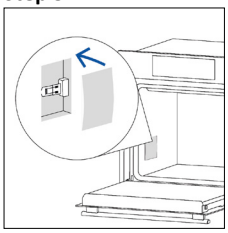
Step 3



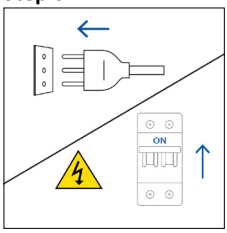
Step 4



Step 5



Step 6



This product contains one or more light sources of energy efficiency class G (Lamp)

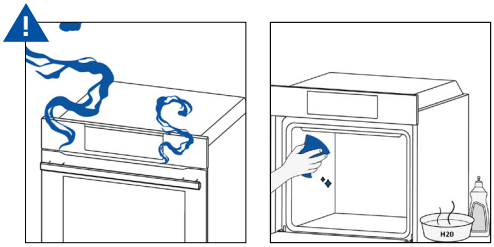
7. TROUBLESHOOTING

If, during oven use, an error occurs, the display will show the code “ER” followed by two digits, which will identify the error.
Proceed by turn off the oven and un-plug it, wait for a few minutes, and then reconnect it.
If the error disappears, you can resume using the oven. If it doesn’t, call customer service and communicate the code (ERXX) you see on the display.

Error



Smoke



8. ENVIRONMENTAL PROTECTION & DISPOSAL

8.1. APPLIANCE DISPOSAL



This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be re-used). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials.
Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

– the WEEE should not be treated as domestic waste;
– the WEEE should be taken to dedicated collection areas managed by the town council or a registered company.

In many countries, domestic collections may be available for large WEEEs. When you buy a new appliance, the old one can be returned to the vendor who must accept it free of charge as a one-off, as long as the appliance is of an equivalent type and has the same functions as the purchased appliance.

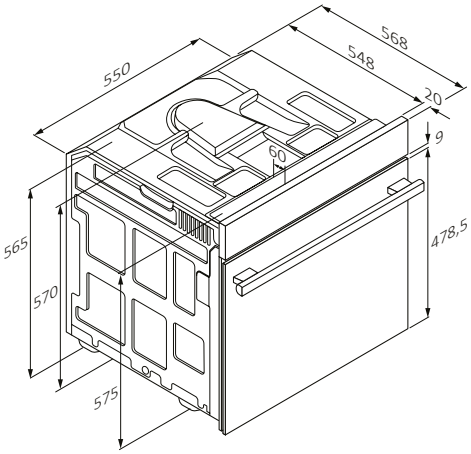
8.2. SAVING AND RESPECTING THE ENVIRONMENT

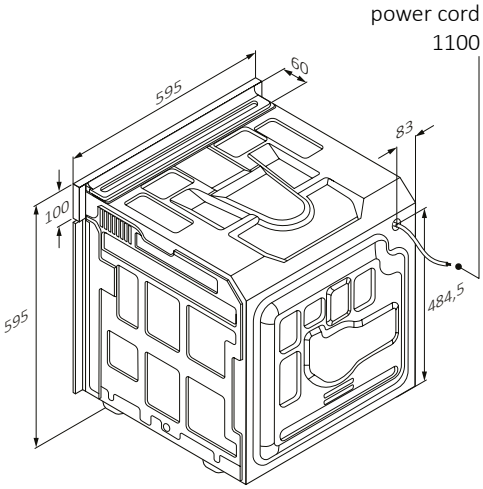
Where possible, avoid pre-heating the oven and always try to fill it.
Open the oven door as infrequently as possible, because heat from the cavity disperses every time it is opened. For a significant energy saving, switch off the oven between 5 and 10 minutes before the planned end of the cooking time, and use the residual heat that the oven continues to generate.
Keep the seals clean and in order, to avoid any heat dispersal outside of the cavity. If you have an electric contract with an hourly tariff, the “delayed cooking” programme makes energy saving simpler, moving the cooking process to start at the reduced tariff time slot.

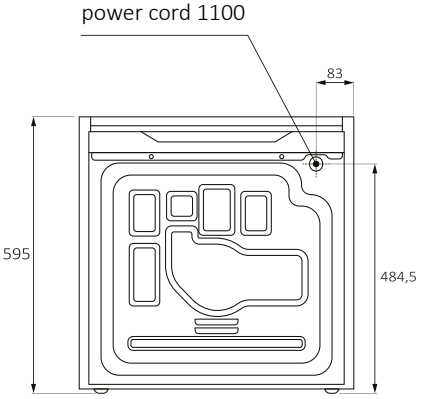
9. INSTALLATION

You can view the product installation video
by scanning the Qr Code

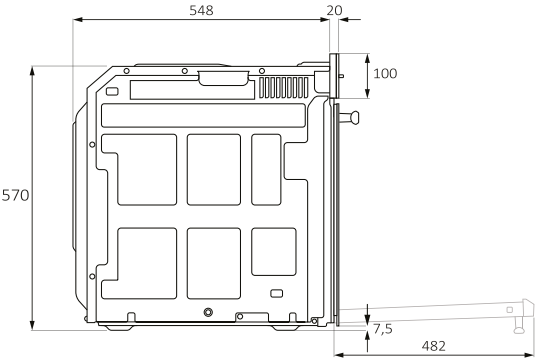
or by clicking this **link**





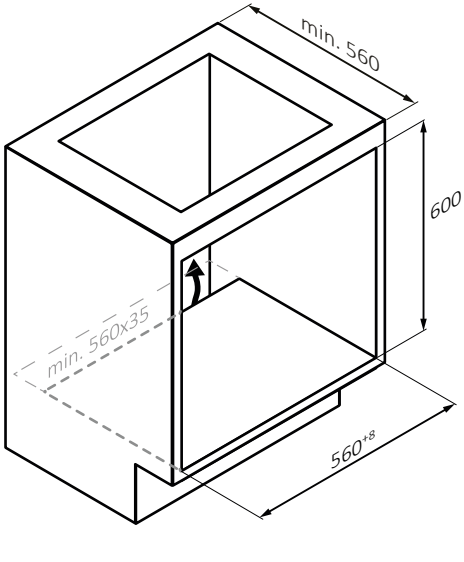


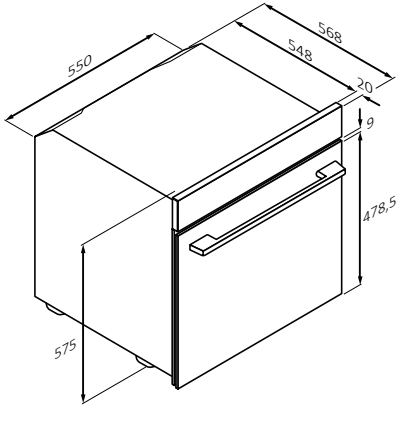
Back view

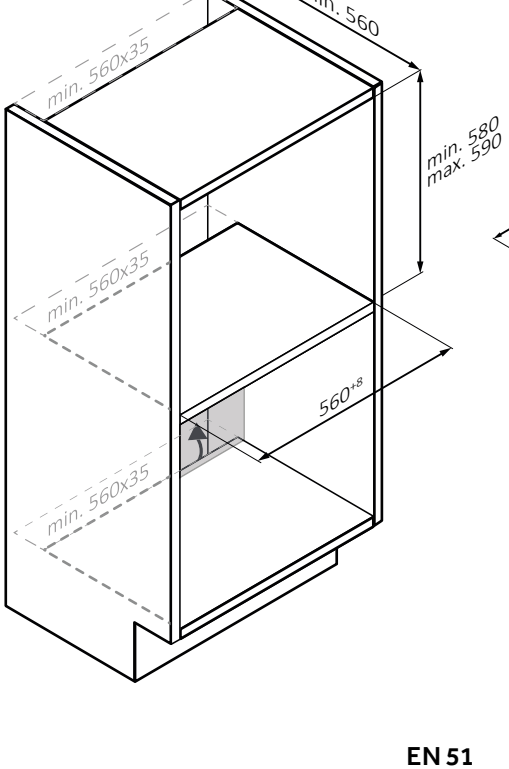


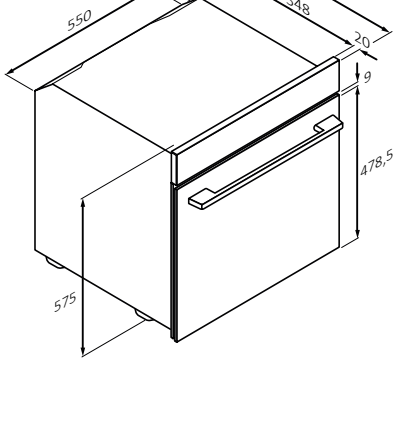
Side view

mm

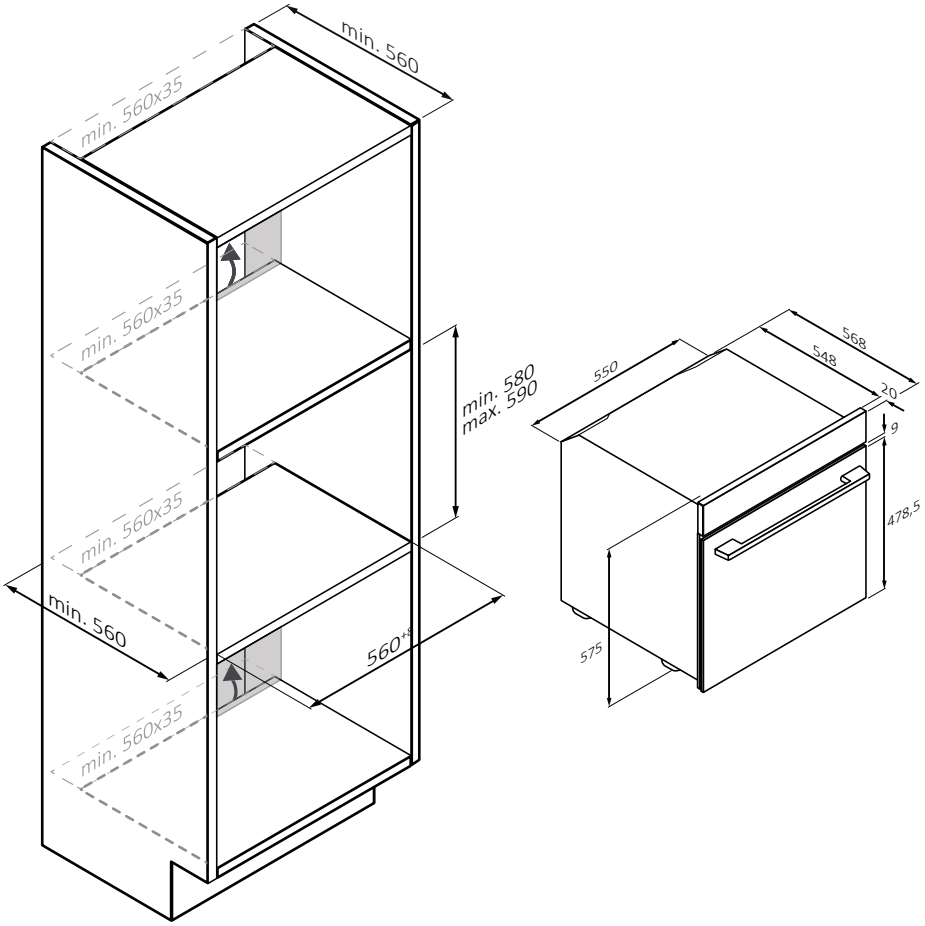

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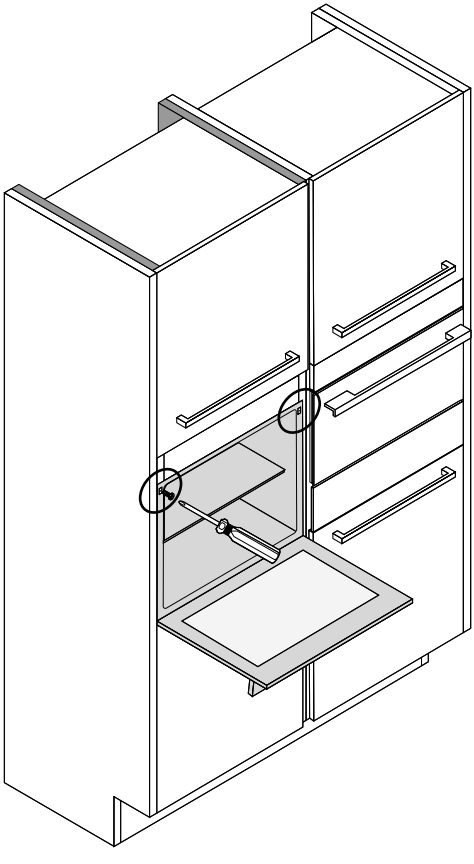

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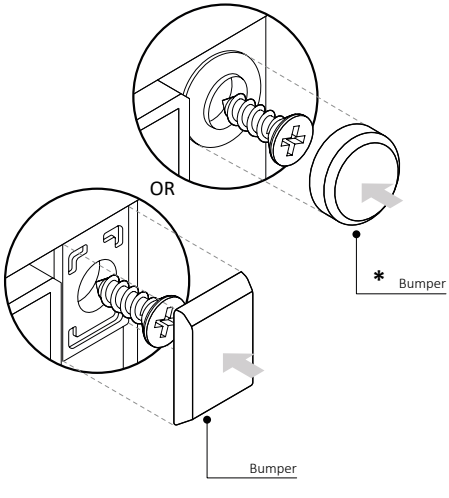

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