



## User Instructions

OVENS

EN

2

# Summary

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## Safety Indications

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- During cooking, moisture may condense inside the oven cavity or on the glass of the door. This is a normal condition; the condensation disappears when the oven reaches the cooking temperature.
- Cook the vegetables in a container with a lid instead of an open tray.
- WARNING: the appliance and accessible parts become hot during use. Be careful not to touch any hot parts.
- WARNING: the accessible parts can become hot when the oven is in use. Young children should be kept at a safe distance.
- WARNING: the accessible parts can become hot when the grill is in use. Children should be kept at a safe distance.
- WARNING: ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance.
- WARNING: in order to avoid any danger caused by the accidental resetting of the thermal interruption device, the appliance should not be powered by an external switching device, such as a timer, or be connected to a circuit that is regularly switched on and off.
- Children under 8 should be kept at a safe distance from the appliance if not continuously supervised.
- Children should not play with the appliance.
- The appliance can be used by those aged 8 or over and by those with limited physical, sensorial or mental capacities, without experience or knowledge of the product, only if supervised or provided with instruction as to the operation of the appliance, in a safe way with awareness of the possible risks.
- Cleaning and maintenance should not be carried out by unsupervised children.
- Do not use rough or abrasive materials or sharp metal scrapers to clean the oven door glasses, as they can scratch the surface and cause the glass to shatter.
- The oven must be switched off before removing the removable

parts. After cleaning, reassemble them according the instructions.

- Only use the meat probe recommended for this oven.
- Do not use a steam cleaner or high pressure spray for cleaning operations.
- IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITHOUT PLUG:

THE APPLIANCE MUST NOT BE CONNECTED TO THE POWER SOURCE USING PLUG OR SOCKETS, BUT MUST BE DIRECTLY CONNECTED TO THE SUPPLY MAINS. The connection to the power source must be carried out by a suitably qualified professional. In order to have an installation compliant to the current safety legislation the oven must be connected only placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source. The omnipolar breaker must bear the maximum connected load and must be in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The omnipolar breaker used for the connection must be easily accessible when the appliance is installed.

The connection to the power source must be carried out by a suitably qualified professional considering the polarity of the oven and of the power source.

The disconnection must be achieved incorporating a switch in the fixed wiring in accordance with the wiring rules

- IF THE OVEN IS PROVIDED BY THE MANUFACTURER WITH PLUG:

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. 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. Connection to the power source can also be made by 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. 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.

The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

- If the power cable is damaged, it should be substituted with a cable or special bundle available from the manufacturer or by contacting the customer service department. The type of power cable must be H05V2V2-F. This operation should be carried out by a suitably qualified professional. The earth conductor (yellow-green) must be approximately 10 mm longer than the other conductors. For any repairs, refer only to the Customer Care Department and request the use of original spare parts.
- Failure to comply with the above can compromise the safety of the appliance and invalidate the guarantee.
- Any excess of spilled material should be removed before cleaning.
- A long power supply failure during an occurring cooking phase may cause a malfunction of the monitor. In this case contact customer service.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- When you place the shelf inside, make sure that the stop is directed upwards and in the back of the cavity. The shelf must be inserted completely into the cavity.
- When inserting the grid tray pay attention that the anti-slide edge

- is positioned rearwards and upwards.
- **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.
  - No additional operation/setting is required in order to operate the appliance at the rated frequencies.
  - 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 last page according to the type of fitting.
  - For a correct use of the oven it is advisable not to put the food in direct contact with the racks and trays, but to use oven papers and/ or special containers.
  - **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 meat 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 meat probe is not used.
  - During the pyrolytic cleaning process, surfaces can heat up more than usual, children must therefore be kept at a safe distance.
  - 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.

## Heat Feel (Wireless temperature probe) WARNINGS

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### WARNINGS:

- This product is exclusive for oven appliances.

It should only be used as described in this User Manual.

- **DO NOT TOUCH** Heat Feel Sensor **WITH BARE HANDS** **JUST AFTER COOKING**. Always wear oven gloves to remove Heat Feel Sensor from the food after cooking.
- It is required to **FULLY INSERT** Heat Feel Sensor metal bar properly into the food until the **BLACK** ceramic **EDGE** of it during cooking.



- Do not expose the metal part of Heat Feel Sensor to the heat generated by oven directly. Do not expose the metal part of Heat Feel Sensor to the heat generated by the appliance.
- Do not use Heat Feel Sensor in another appliance except for the built-in oven.
- Do not use Heat Feel Sensor in a microwave oven.
- Heat Feel Sensor 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 Heat Feel Sensor due to misuse of the device.
- Clean the Heat Feel Sensor 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. Ceramic part can reach 350°C.
- If the Heat Feel Sensor temperature exceeds 100°C, cooking will stop and the Heat Feel Sensor must be removed from the oven as soon as possible, wearing gloves, to avoid damage to the probe.

# General Instructions

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We thank you for choosing one of our products. For the best results with your oven, you should read this manual carefully and retain it for future reference. Before installing the oven, take note of the serial number so that you can give it to customer service staff if any repairs are required. Having removed the oven from its packaging, check that it has not been damaged during transportation. If you have doubts, do not use the oven and refer to a qualified technician for advice. Keep all of the packaging material (plastic bags, polystyrene, nails) out of the reach of children. When the oven is switched on for the first time, strong smelling smoke can develop, which is caused by the glue on the insulation panels surrounding the oven heating for the first time. This is absolutely normal and, if it occurs, you should wait for the smoke to dissipate before putting food in the oven. The manufacturer accepts no responsibility in cases where the instructions contained in this document are not observed.

**NOTE:** the oven functions, properties and accessories cited in this manual will vary, depending on the model you have purchased.

## Safety Indications

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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.

The use of any electrical appliance implies the observance of some fundamental rules:

- do not pull on the power cable to disconnect the product from the socket;
- 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.

## Electrical Safety

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**ENSURE THAT AN ELECTRICIAN OR QUALIFIED TECHNICIAN MAKES THE ELECTRICAL CONNECTIONS.** The power supply to which the oven is connected must conform with the laws in force in the country of installation. The manufacturer accepts no responsibility for any damage caused by the failure to observe these instructions. The oven must be connected to an electrical supply with an earthed wall outlet or a disconnector with multiple poles, depending on the laws in force in the country of installation. The electrical supply should be protected with suitable fuses and the cables used must have a transverse section that can ensure correct supply to the oven.

### CONNECTION

The oven is supplied with a power cable that should only be connected to an electrical supply with 220-240 Vac power between the phases or between the phase and neutral. Before the oven is connected to the electrical supply, it is important to check:

- power voltage indicated on the gauge;
- the setting of the disconnector.



The grounding wire connected to the oven's earth terminal must be connected to the earth terminal of the power supply.

### **WARNING**

Before connecting the oven to the power supply, ask a qualified electrician to check the continuity of the power supply's earth terminal. The manufacturer accepts no responsibility for any accidents or other problems caused by failure to connect the oven to the earth terminal or by an earth connection that has defective continuity.

**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. The power cable must only be substituted by technical service staff or by technicians with equivalent qualifications.

## **Recommendations**

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After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean. 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, risks melting and deteriorating the enamel of the insides. In order to prevent excessive dirtying 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 moulds resistant to very high temperatures.

## **Installation**

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The manufacturers have no obligation to carry this out. 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.

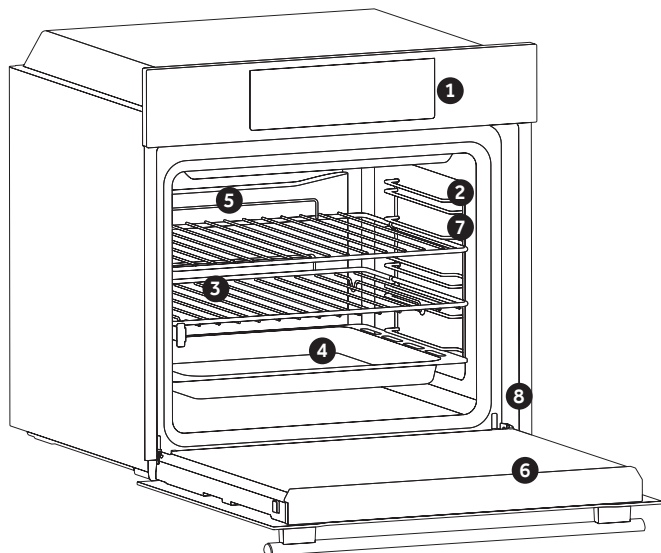
The oven can be located high in a column or under a worktop. Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting.

## **First Use**

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**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.

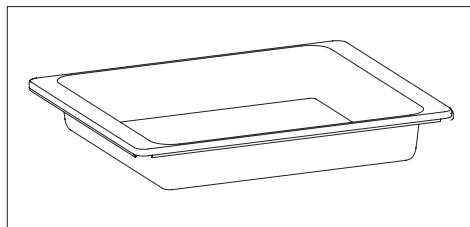
# Product description



1. Control panel
2. Shelf positions (lateral wire grid if included)
3. Grids
4. Trays
5. Fan (if present)
6. Oven door
7. Lateral wire grids (if present: only for flat cavity)
- 8. Serial number**

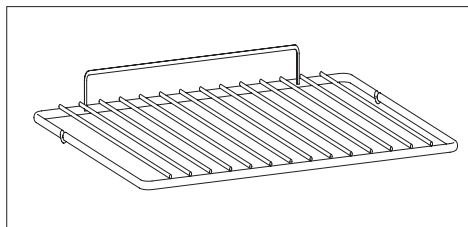
## ACCESSORIES

### Drip tray



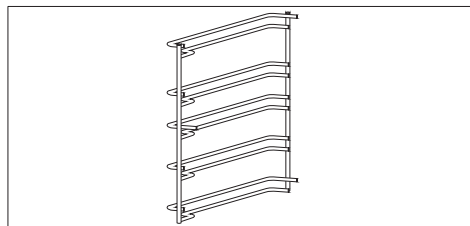
Collects residues that drip when cooking food on the grills.

### Metal grid



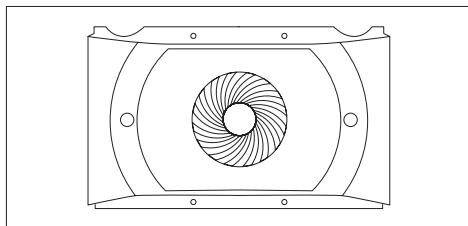
Holds baking trays and plates.

### Lateral wire grids (only if present)



Located on both sides of the oven cavity, holds metal grills and drip pans.

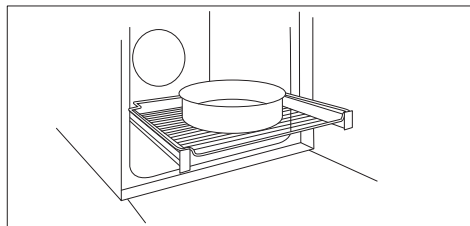
### Chef panel (only if present)



An air conveyor that increases air circulation inside the oven. This enables improved cooking

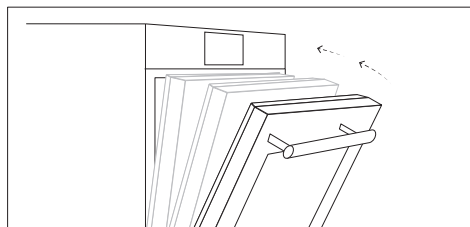
performance, more even cooking of food at all temperatures, shorter cooking times and, lastly, an even temperature distribution inside the oven.

#### Telescopic guides (only if present)



Two guide rails which facilitate the cooking status check as they allow easily the extraction and repositioning of trays and grids inside the oven cavity.

#### Softclose (only if present)



Hinges which ensure an automatic soft and smooth movement during the closing phase of the oven door.

#### Heat Feel Sensor (only if present)



Measures the internal temperature of food during cooking. Insert into the hole on the top of the cavity. Should be inserted while oven is cool.

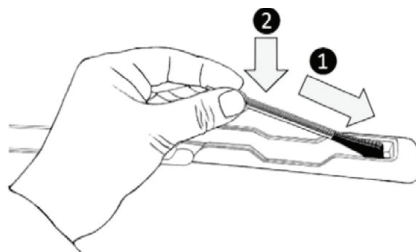
#### HEAT FEEL SENSOR

- Before the use verify the charge of the Heat Feel Sensor:

- 1.Put Heat Feel Sensor 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 Heat Feel Sensor is fully charged.

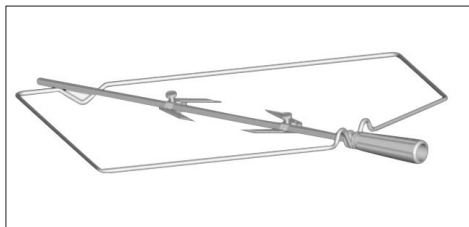


- Verify that Bluetooth of the oven is turned on.

- Make sure the Heat Feel Sensor is within the range of monitoring distance. With long distances the Heat Feel Sensor cannot be detected by the oven.

- If the Heat Feel Sensor is covered by an insulated material does not communicate with the oven. If the probe is disconnected while standard cooking using the probe is underway (flat battery, Bluetooth turned off, etc....), the cooking process will be interrupted after a brief interval. During cooking with recipe and probe, the cooking process continues for the remaining scheduled time if disconnected.

### Turnspit (only if present)



No pre-heating is required for rotisserie cooking.

Cooking with the door closed.

The energy consumption is 90-95% less than traditional system.

- Unscrew the hooks
- Insert the spit into the meat to be cooked
- Secure the meat with the hooks
- Tighten the screws
- Insert the spindle into the hole where the motor is located.
- Remove the handle and use it at the end of cooking to avoid burn when taking the food out of the oven

# Use of steam functions

## WATER DRAWER

1. Please push slowly and pull the drawer in order to pour water. (Figure 1)
2. Pour water with a jug or remove the tank and fill in with the water from the sink. (Figure 2)
3. Please insert 300 ml of water.
4. Select from steam functions the proper cycle among fish, meat, vegetables, pasta&bakery.
5. For more details, please refer to section n.



Figure 1

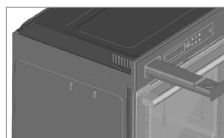


Figure 2

6. Set temperature and timing according to the recipe.
7. Please push start.

NOTE: The display will show "COOKING". Some drops of water could fall into the cavity even during cooking. It's normal and it doesn't affect proper cooking.

- At the beginning of the cycle the pump will make a noise for around 1 minute: it's normal working.
  - At the end of cooking a buzzer will sound and the display will show: "COOKING ENDED"
  - Before starting another steam cooking cycle, please wait around 60-90 minutes that the oven completely cooled down.
  - The possible remaining water will be loaded back to the tank after one hour from end of cooking. A buzzer will notify.
  - The pump will make a noise for around 1 minute: it's normal working.
8. Discharge water by extracting the tank.

### WARNING

- Water should only be filled into the tank, no liquids other than water.
- Tank must be filled to 300 ml.
- The water in the tank must be drained after each use.
- If water filled less than 300 ml, steam generation can be finished before steam program ended.
- If water filled more than 300 ml, water presence can be occur at the end of steam program.
- Please close the drawer properly. If the drawer is not closed properly, a message will appear on the display: "tank is missing".
- Water must be at room temperature.
- Do not open the drawer into cooking.
- Do not add water during cooking cycle.
- Avoid to open the door during cooking to ensure efficiency and steam cooking performances.

## STEAM BUMP

By touching the electronic button it is possible to steam all the water at once.

It's ideal to cook vegetables or fish in the gentlest and healthiest way since the needed amount of fat and oil is reduced.

1. The user can have a steam bump by pressing the steam button.
2. When the button is pressed the steam icon blinks.
3. During the steam generation the icon is switched on without blinking; at the end of the steam generation the steam icon is switched off.
4. The first time that the steam button is pressed, the screen asks to load the water.
5. Follow the steps at paragraph "Use of steam functions" before starting the cycle.
6. Push for a maximum of 5 times the steam button on the user interface to inject steam into the cavity.

### WARNING

Take note that this function is only allowed in combination with fan-assisted cycles which are ;

- Bottom heating + fan
- Convection + fan
- Grill + fan
- Multilevel

### SANIFICATION CYCLE

- Sanification is useful to sterilize the circuit. A message will appear in order to activate it at first use, then the user can decide whether to use it or not.
- It is required to add disinfectant detergent to water and afterwards the oven will guide the user in the whole process.
- Sanification cycle is present in the cleaning system menu.

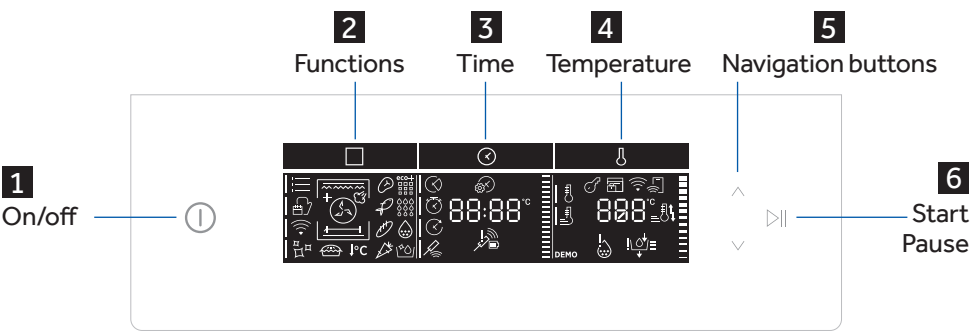
### DESCALING

- After 10 times water loaded, the display shows the message cycles "DESCALING SUGGESTED".
- After 15 times water loaded, the display shows the message "DESCALING MANDATORY" and the steam function is no more available if the user doesn't perform a descaling cycle.
- Descaling cycle is present in the cleaning system menu.
- Descaling cycle must be performed with a commercial food compliant descaling product.

## Operating In Steam Cooking Mode

Please refer to chapter Function Descriptions and chapter Steam Functions mode.

# Control panel



Please refer to next pages for detailed information on the display areas

	Symbol	Function	Description
1		On/off	Turning the oven on and off. The first time you turn on the oven, you must set the time, using the navigations buttons (5) to select hours and minutes and the Time button (3) to confirm.
2		Functions	Accessing manual functions (a) and food cooking categories (b), Tailor bake (a2) and Gentle cooking function (a3), WiFi menu (e) and cleaning options (which differ depending on model). To save a favourite function and display it first when your oven is turned on, hold down the (2) key for 5 seconds
3		Time	Accessing settings for cooking time (e), kitchen timer (f) and start delay (g). Start delay and end of cooking can only be set after entering cooking time. With the oven on standby, press Time (3) normally to turn on the Minute Minder timer ; hold it down for 3 seconds to set the time of day (i).
4		Temperature	Accessing temperature setting (r), preheating (j) and fast preheating (k) options. To activate/deactivate the screen lock (m) hold the (4) key down for 5 seconds. During pyrolysis, the oven door will automatically be locked and feedback will be displayed (d4). Automatic rapid heating is available for a number of manual functions (p2).
5		Navigation Buttons	Navigation buttons for setting functions and parameters.
6		Start/Pause	Start/Pause of the cooking or confirm the functions.

# Display

The display is divided into three areas, accessed by pressing the (2), (3) and (4) keys. The same keys may be used to select the submenu (signalled by the indicator), using the navigation buttons to set functions and parameters

## FUNCTIONS AREA

a. Manual functions

b. Food cooking categories

c. WiFi

d. Cleaning functions

a1. Function symbols

a2. Master bake



The Functions Area display shows a grid of icons for various cooking and cleaning functions. At the top is a square icon. Below it are icons for manual functions, food cooking categories, WiFi, and cleaning functions. The bottom row includes function symbols and master bake options.

b1. Meat

d2. Pyrolysis Eco

d3. Pyrolysis +

d1. Hydroeasyclean

b2. Fish

b3. Bakery

b4. Vegetables

a3. Gentle cooking

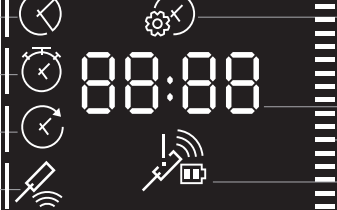
## TIME AREA

e. Duration

f. Kitchen timer

g. Delay start

h. Heat feel sensor



The Time Area display shows a large digital clock with '88:88' and various icons for duration, kitchen timer, delay start, and heat feel sensor. There are also icons for setting the time of day and a battery/signal status indicator.

i. Set time of day

Time value

Time indicator

h1. Heat feel sensor feedback (battery and signal status)

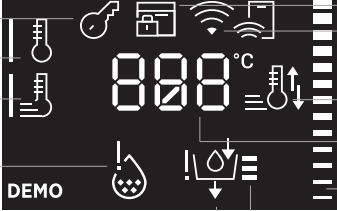
## TEMPERATURE AREA

m. Key Lock

j. Preheating

k. Fast preheating

m. Descaling



The Temperature Area display shows a large digital temperature readout with '888 °C' and various icons for key lock, preheating, fast preheating, and descaling. It also includes a 'DEMO' indicator and a water tank feedback icon.

d4. Door Lock

c1. Wi-Fi feedback

l. Preheat and cool down feedback

Temperature value





Temperature indicator

Tempera level of water in the water tank ture value


















o. Water tank feedback

# The menus in overview

## MAIN MENU – FUNCTIONS AREA **2**










	Symbol	Function	Description
<b>a</b>		<b>Manual functions</b>	This function allows to choose cooking functions, temperature and duration.
<b>b</b>		<b>Food categories</b>	In this menu you can access a 4 food cooking categories already integrated on your oven to cook them with steam.
<b>c</b>		<b>WiFi</b>	In this mode you can connect your oven to a network and enroll it with the hOn App.
<b>d</b>		<b>Cleaning functions</b>	This function allows to choose a cleaning system available on your oven.

## MAIN MENU – TIME AREA **3**

	Symbol	Function	Description
<b>e</b>		<b>Duration</b>	Press  to set the cooking duration, use the  and  keys to regulate the time.
<b>f</b>		<b>Kitchen timer</b>	Press twice  to set the kitchen timer, use the  and  keys to regulate the time.
<b>g</b>		<b>Delay start</b>	Press three times  to set the delay start, use the  and  keys to regulate the time.
<b>h</b>		<b>Heat feel sensor</b>	Press four times  to activate the cooking with probe, see page 20 to see how it works.
<b>i</b>		<b>Set time of day</b>	With the oven on standby, press and hold  down for 3 seconds to  .

















MAIN MENU – TEMPERATURE AREA **4**

	Symbol	Function	Description
j		Preheating	Press  to set the preheating temperature, use the   keys to regulate the value.
k		Fast preheating	Press twice  to set the fast temperature.
m		Descaling	Follow the descaling instruction at page EN13
o		Water tank feedback	<div></div> <div>Empty and dry water tank.</div>
			<div></div> <div>The water tank is empty. Fill it with water up to the "max" mark.</div>
			<div></div> <div>The water tank is not present.</div>

# Manual functions (a1)




















## COOKING MODES \*

Symbol	Description	Suggestions
 	<b>Conventional ***</b> <b>150-200°C **</b>  <b>2<sup>nd</sup> / 3<sup>rd</sup> level</b>	IDEAL FOR: cakes, breads, biscuits, quiches on one level using both upper and lower heating. Can be used with Heat Feel sensor. Fast Preheat option available.
 	<b>Convection + Fan</b> <b>180-200°C **</b>  <b>2<sup>nd</sup> / 3<sup>rd</sup> level</b>	IDEAL FOR: roasts, casseroles, vegetables and pies with moist fillings on one level. Ideal for cooking foods with high water content. Can be used with Heat Feel sensor. Fast Preheat option available.
	<b>Multi-level</b> <b>150-230°C **</b>  <b>3<sup>rd</sup> for single level</b> <b>1<sup>st</sup>+3<sup>rd</sup> for double level</b>	IDEAL FOR: cakes, biscuits and pizzas on one or more levels. Ideal to cook different foods. Can be used with Heat Feel sensor. Fast Preheat option available.
 	<b>Grill</b> <b>L3 (power) **</b>  <b>5<sup>th</sup> level for thin food</b> <b>3<sup>rd</sup> / 4<sup>th</sup> level for thick food</b>	IDEAL FOR: gratin, grilled meat, fish, vegetables. This function uses only the top heating element, and the grill level can be adjusted. Use with the door closed. Place white meats at a distance from the grill. Red meats and fish fillets can be placed on the shelf with the drip tray underneath. Preheat for 5 minutes. Turn food two thirds of the way through cooking (If necessary).
 	<b>Grill + Fan</b> <b>200°C **</b>  <b>2<sup>nd</sup> / 3<sup>rd</sup> / 4<sup>th</sup> level</b>	IDEAL FOR: whole pieces of meat (roasts). Uses the top heating element with the fan to circulate the air inside the oven. Use with the door closed. Slide the drip tray under the shelf to collect juices. Turn food over halfway through cooking. Preheating is required for red meats but not for white meats.

\* Depending on the oven model.

\*\* Ideal temperature for suggested foods.

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





Symbol	Description	Suggestions
 	<b>Bottom heating</b> <b>160-180°C **</b>  <b>1<sup>st</sup>/2<sup>nd</sup> level</b>	IDEAL FOR: crème caramel, puddings and bain marie on one level. This function can be also used for finishing a preparation. Can be used with Heat Feel sensor. Fast Preheat option available.
 	<b>Bottom heating + Fan</b> <b>170-210°C **</b>  <b>1<sup>st</sup> and 2<sup>nd</sup> level</b>	IDEAL FOR: pizzas, salty cakes, tarts and foods with liquid toppings on one level. Can be used with Heat Feel sensor. Fast Preheat option available.
 	<b>Superg grill</b> <b>L3 (power) **</b>  <b>4<sup>th</sup> and 5<sup>th</sup> level</b>	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).
 	<b>Soft +</b> <b>150-200°C</b>  <b>2<sup>nd</sup>/3<sup>rd</sup> level</b>	IDEAL FOR: cakes and breads on one level.
 	<b>Grill+Turnspit</b>  <b>L3 power</b>	IDEAL FOR roasting foods such as chicken breasts, quails or fish filets both sides at the same time. Place a baking tray underneath the food at Level 1 to collect drips and juices.
 	<b>Grill+Fan+Turnspit</b> <b>200°C</b>	IDEAL FOR roasting foods such as large chicken or turkey on both sides at the same time. Place a baking tray underneath the food at Level 1 to collect drips and juices.
 	<b>Conventional+Turnspit</b> <b>200-240°C</b>	IDEAL FOR: Roasting beef or pork roasts. Place a baking tray underneath the food at level 1 to collect drips and juices.

\* Depending on the oven model.





\*\* Ideal temperature for suggested foods.

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

SPECIAL FUNCTIONS \*

	Symbol	Description	Suggestions
a2		<b>Master bake ***</b> <b>180-200°C **</b>  2° level	Ideal to keep food soft inside and crunchy outside. For healthy cooking, this function reduces the amount of fat or oil required. The combination of heating elements with a pulsating cycle of air ensures even baking results.
a3		<b>Gentle cooking</b>	This function ensures the food remains tender and succulent; thanks to the lower temperature, the surface browning is minimized. This function is ideal for meat roasts and whole fish. For optimal results, use the Heat Feel sensor (if provided).
a4		<b>Steam cooking</b>	Selecting a steam cooking program, the steam icon is switched on. After the selection of the steam program, when it is confirmed, the display asks to load the water (the user should have put the tank with water in the oven). The display has in charge to manage the water load, the water unload, steam blow, descaling and sanitification.

FOOD COOKING CATEGORIES

	Symbol	Description	Pre-heat	Cooking position	Heat Feel temperatures (°C)	Description
b1		<b>Meat</b>	Y	2-3	58-62-65°C for beef	For roasts and cuts of beef, veal and pork.
b2		<b>Fish</b>	Y	2-3	65°C	For whole fish and fillets.
b3		<b>Bakery</b>	Y	1-2	95° for bread and pasta baked	For breads, lasagne and pastries.
b4		<b>Vegetables</b>	Y	3-4	70°C	For roasted vegetables and potatoes.

Perfect cooking results guaranteed thanks to the pre-set parameters by category. The default values of time and temperature refer to quantities for 4 servings. Use the table below to set the cooking time correctly; use the Heat Feel sensor for best results.



\* Depending on the oven model.

\*\* Ideal temperature for suggested foods.

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

Food Category	Serving size/grams (in bold, default setting)	Cooking time (min)* ** after preheat
Meat	<b>4/800</b> ; 6/1200; 8/1600	<b>40</b> ; 43; 45
Fish	<b>4/600</b> ; 6/900; 8/1200	<b>29</b> ; 30; 32
Bakery	<b>4/600</b> ; 6/900; 8/1000	<b>42</b> ; 50; 56
Vegetables	<b>4/800</b> ; 6/1200; 8/1600	<b>42</b> ; 44; 48

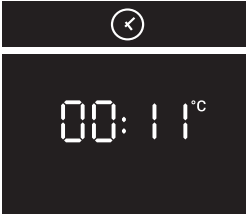
### ADDITIONAL FUNCTIONS

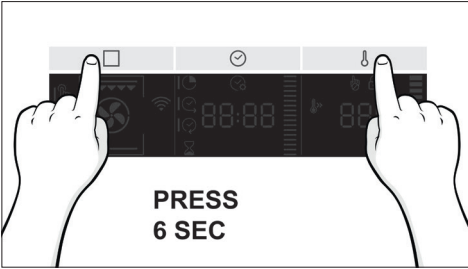
	Sym- bol	Description	Suggestions
m		Key lock	This function enables to lock the screen in order to prevent any unwanted use by minors. Press and hold down Temperature (4) for 5 seconds to activate the screen lock. Do the same to deactivate it.
		Favourite function	To save a favourite function and display it first when your oven is turned on, hold down the (2) key for 5 seconds.

### Demo mode

ON / OFF

STAND-BY





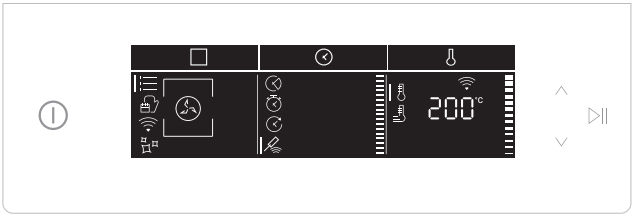


PRESS  
6 SEC


# Heat Feel Sensor enrollment

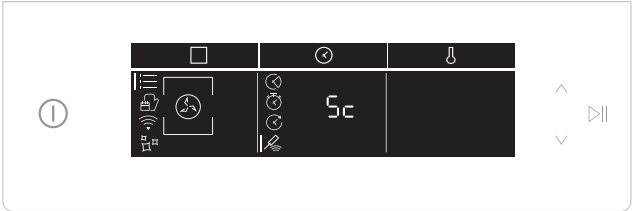
## Step 1

- Tap  icon to select the function and Tap  to select Heat feel sensor.





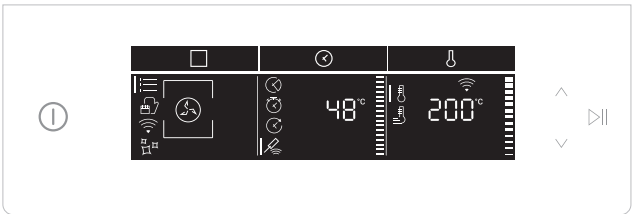
## Step 2

- After a while, the oven will recognize the probe code. Tap  icon to set the target temperature.



## Step 3

- Tap , set the desired temperature target, and tap .



## Cooking tips - Heat Feel Sensor

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The Heat Feel sensor can be used with manual functions (Static, static+fan, grill, supergrill, grill + fan, bottom and bottom + fan) and with FOOD COOKING CATEGORIES.

The Heat Feel sensor has one measuring point, insert it fully into the food with the metal tip located at the centre of the food.

That point should be placed as close as possible to the thickest (coldest) part of the food in order to correctly monitor the cooking process.

Thanks to its wireless design, the Heat Feel sensor can be used also to monitor foods that change volume during cooking (i.e. breads).

MEAT/ROASTS/STEAKS: insert the probe diagonally in the thickest part. For cylindrical shape foods (i.e. beef roasts) place the tip as close as possible to the geometric center.

Suggested core temperatures:

- 45°C for roast beef (then wrap in foil and let it rest for 15-20' before serving)
- 55 – 60 – 65°C for other roasted meats



POULTRY: Insert the Heat Feel sensor into the thickest part of the breast. Suggested core temperature for poultry is 83-85°C

FISH (WHOLE/STEAKS): insert the probe diagonally in the thickest part

Suggested core temperature: 65°C

BREAD/CASSEROLES: insert the Heat Feel sensor close to the geometric center of the food.

Suggested core temperature: 90°C

# Connectivity

## WIRELESS PARAMETERS

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

### Heat Feel Temperature Probe Model Et180:

Technology	Bluetooth
Standard	Bluetooth v4.0 BLE
Frequency Band(s) [MHz]	2400÷2480
Maximum Power [mW]	2.5 – (4dBm)

## 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

### How to activate wireless network port:

- If the oven is not enrolled, please follow the instruction for enrollment to enable WiFi.
- If the oven is enrolled, in WiFi menu select WiFi and set to On or hOn.

### How to deactivate wireless network port:

- If the oven is not enrolled, WiFi module is on for the first 30 minutes after oven activation, to turn it off wait 30 minutes or before 30 minutes in WiFi menu set wifi to off.
- If the oven is enrolled, in WiFi menu select WiFi and set to Off.

## Quick Pair

The first time you turn on the product, the WiFi network is already active for 30 minutes, and you can proceed with enrollment on page 23.

If the oven is not enrolled within 30 minutes, the WiFi turns off. This happens every time you turn on the oven until you enroll it.

To avoid WiFi to turn on, switch the WiFi off from the WiFi menu within 30 minutes from the oven turn on.

To enroll the oven after 30 minutes, follow the instructions on page 24.



# Oven enrollment on app

## ON THE SMARTPHONE

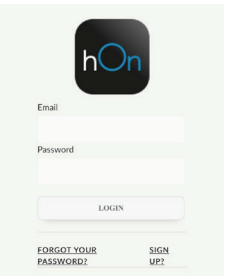
### Step 1

- Download hOn app



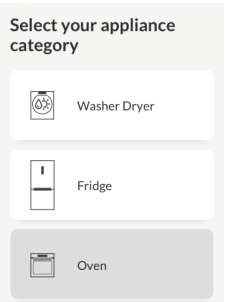
### Step 2

- Log in or sign up.



### Step 3

- Add new appliance

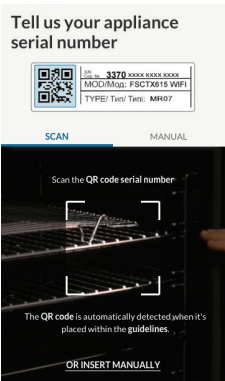
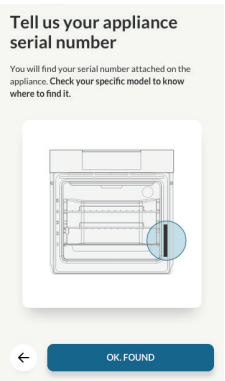


### Step 4

- Scan the QR code or insert the serial number





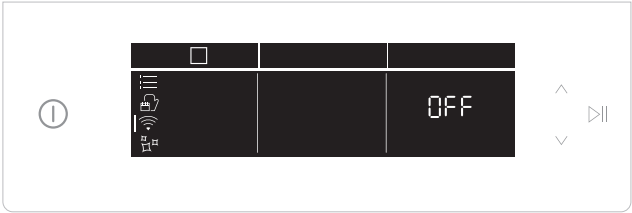
Write here your serial number for future reference.





## ON THE APPLIANCE

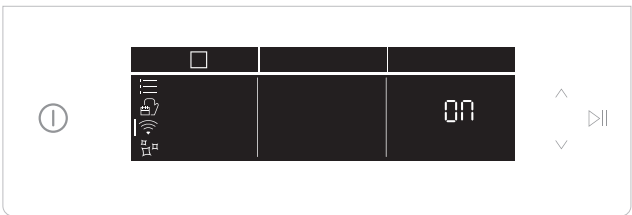
### Step 5

- Tap  icon to select the wifi mode and tap .



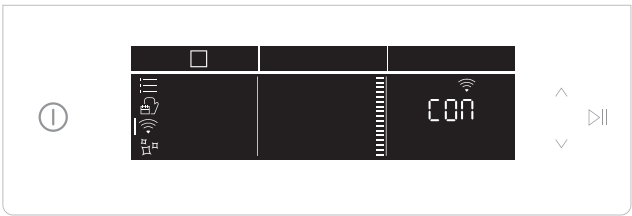
### Step 6

- Tap  and select On or hOn (see differences on page 23 ) and tap start .



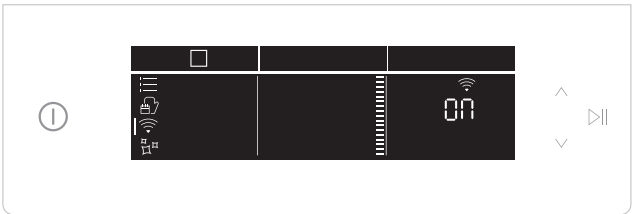
### Step 7

- After a while, the text Connect begins to scroll. Continue the pairing process via app.



### Step 8

- When pairing is finished, the oven status will automatically switch the Wifi "ON" or hOn, according to your choice.



## Router connection lost

While cooking - WiFi icon blinking



Inside WiFi menu - Digits blinking



### NOTE:

- Make sure to have minimum a 2.4GHz Home Wi-Fi network.
- Make sure to have your Home Wi-Fi password and name ready. You will need them later.
- Make sure your appliance is in a place where there is an excellent Home Wi-Fi signal.
- And yes, stay close to your appliance.

### 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

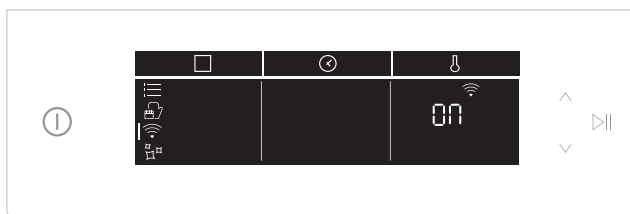
The connection is reset and a new enrollment is possible.






## Remote control mode

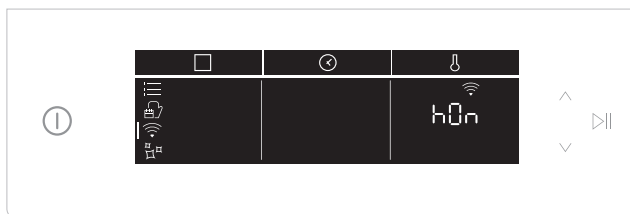
### Step 1

- Tap  icon to select the wifi mode and tap  "On" will start blinking.



### Step 2

- Tap  icon to select the "hOn" mode and tap  to activate remote control.
- Press "function button"  to exit "hOn" mode



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 UKCA market). The full text of the declaration of conformity is available at the following internet address: [www.candy-group.com](http://www.candy-group.com)

## General notes on cleaning

The lifecycle of the appliance can be extended through regular cleaning. Wait for the oven to cool before carrying out manual cleaning operations. 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).

### GLASS PARTS

It is advisable to clean the glass window with absorbent kitchen towel after every use of the oven. To remove more obstinate stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.

### OVEN WINDOW SEAL

If dirty, the seal can be cleaned with a slightly damp sponge.

### ACCESSORIES

Clean accessories with a wet, soapy sponge before rinsing and drying them: avoid using abrasive detergents.

### DRIP PAN

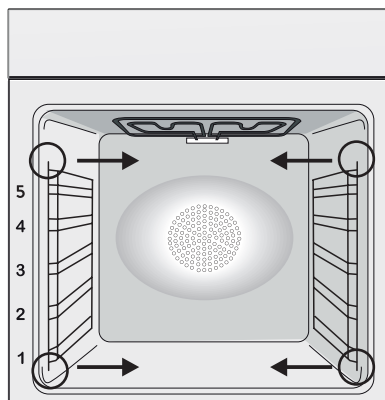
After using the grill, remove the pan from the oven. Pour the hot fat into a container and wash the pan in hot water, using a sponge and washing-up liquid.

If greasy residues remain, immerse the pan in water and detergent. Alternatively, you can wash the pan in the dishwasher or use a commercial oven detergent. Never put a dirty pan back into the oven.

## Maintenance

### REMOVAL AND CLEANING OF THE SIDE RACKS

1. Remove the wire racks by pulling them in the direction of the arrows (see below)
2. To clean the wire 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 wire racks in reverse order."



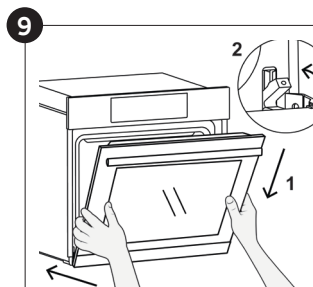
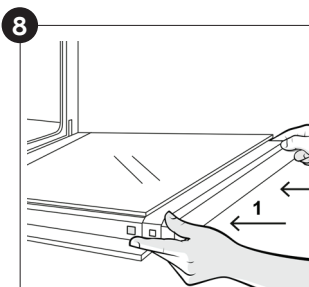
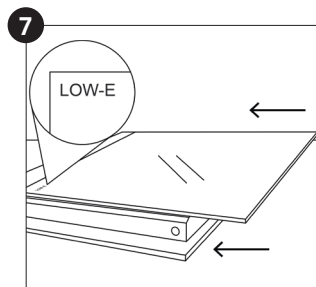
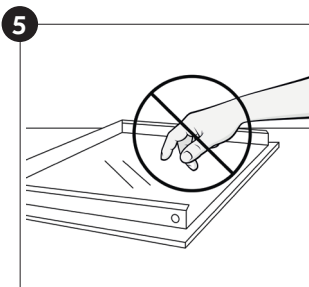
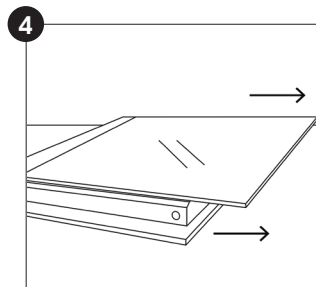
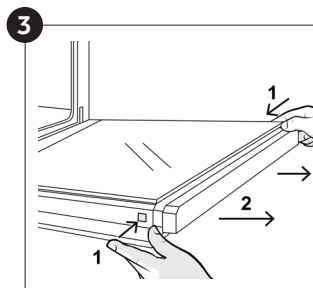
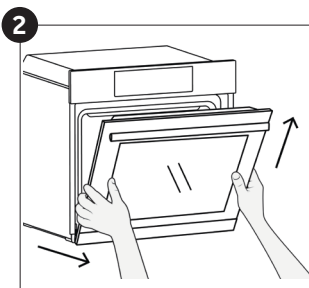
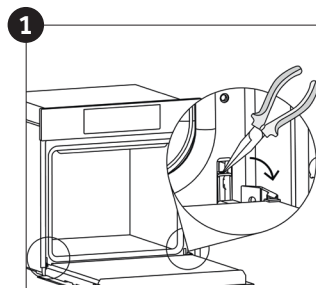
### CHANGING THE BULB

1. Disconnect the oven from the mains supply.
2. Undo the glass cover, unscrew the bulb and replace it with a new bulb of the same type.
3. Once the defective bulb is replaced, replace the glass cover.




This product contains one or more light sources of energy efficiency class G (Lamp) /F (10 Led).

## REMOVAL AND CLEANING OF THE GLASS DOOR

1. Open the door 90° and pull the hinge fixing tabs toward the outside of the oven.
  2. Put the door at a 45° angle, then pull the door forwards and upwards at the same time to release it. Remove the oven door and place it on a cushioned surface (e.g. on top of a piece of fabric) with the handle facing down.
  3. Press the two buttons on the left and right at the same time and pull the upper door cover towards you to remove it.
  4. Carefully remove the glass inside the oven, holding it firmly with two hands and placing it on a soft, flat surface.
  5. If there are glass panels in between, remove them and place them on a soft surface.
- ATTENTION: the outer panel of glass is not removable
6. Clean the glass with a soft cloth using an appropriate cleaning product.
  7. After cleaning, reassemble the parts in the opposite order to removal. On all glass panels, the "Low-E" indication must be correctly legible and positioned on the left side of the door, near the left side hinge. This ensures that the printed label on the first glass panel remains inside the door.
  8. Refit the oven door cover by pushing inwards until you hear the two side buttons click into place.
  9. Holding the door at 45°, simultaneously insert the right and left male parts of the hinge into the holes of the hinges released, until you hear them click in place. Bring the door to an angle of 90° and lock the fixing tabs in place by pushing them towards the inside of the oven.



CLEANING FUNCTIONS \*

	Symbol	Function	Description
d1		Hydroeasyclean	For simple, efficient cleaning of the oven.
d2		Pyrolysis Eco	For perfect, regular cleaning of the oven cavity. This function enables to lock the door during the process (d4).
d3		Pyrolysis+	For extremely thorough cleaning and removing large amounts of dirt from the oven cavity. This function enables to lock the door during the process (d4).

Hydro Easy Clean

The Hydro Easy Clean procedure uses steam to help remove remaining fat and food particles from the oven.

- 1. Pour 300 ml of water into the Hydro Easy Clean container at the bottom of the oven.
- 2. Select the dedicated function (d1).
- 4. Allow the program to operate.
- 5. After the cycle, allow the oven to cool down.
- 6. 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.



# Pyrolysis

The oven is equipped with a pyrolyser cleaning system, which destroys food residues at high temperature. The operation is carried out automatically by means of the programmer. The resulting fumes are rendered "clean" by passing over a Pyrolyser which starts as soon as cooking begins. As very high temperatures are required by the Pyrolyser, the oven door is fitted with a safety lock. The pyrolyser can be stopped at any time. The door cannot be opened until the safety lock is displayed.

**NOTE :** If a hob has been fitted above the oven, never use the gas burners or the electric hot-plates while the Pyrolyser is working, this will prevent the hob from overheating.

**TWO PYROLYTIC CYCLE** are pre-set:

**PYROLYSIS ECO :** Cleans a moderately stained oven. Operates for a period of 90 minutes.

**PYROLYSIS + :** Cleans a heavily stained oven. Operates for a period of 120 minutes.

Never use commercially available cleaning products on a Pyrolytic oven!

**Tip :** Carrying out Pyrolytic cleaning immediately after cooking allows you to take advantage of residual heat, thus saving energy.

## Before executing a pyrolytic cycle:

• **Remove all the accessories from the oven because they are not able to tolerate the high temperatures used during the pyrolytic cleaning cycle ; in particular removing grids, side racks and the telescopic guides (refer to the chapter REMOVING GRIDS AND SIDE RACKS) .**

• **Remove any large spillages or stains as it would take too long to destroy them. Also excessively large amounts of grease could ignite when subject to the very high temperatures of the Pyrolytic cycle.**

• **Close the oven door.**

• **Excess spillage must be removed before cleaning.**

• **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.**

## Using the pyrolytic cycle:

1- Tap  icon to select the cleaning functions (d) and, using the navigation buttons, choose the preferred pyrolytic cycle.

2- It is possible to defer the start time of the pyroclean cycle by changing the END time via the programmer.

3- After few minutes, when the oven reaches a high temperature, the door locks automatically. The pyroclean cycle can be stopped at any time by pushing On/Off button.

4- Once the pyroclean cycle is finished, the pyrolysis will switch off automatically.

# Waste management and environmental protection



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 reused). 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.

## SAVING AND RESPECTING THE ENVIRONMENT

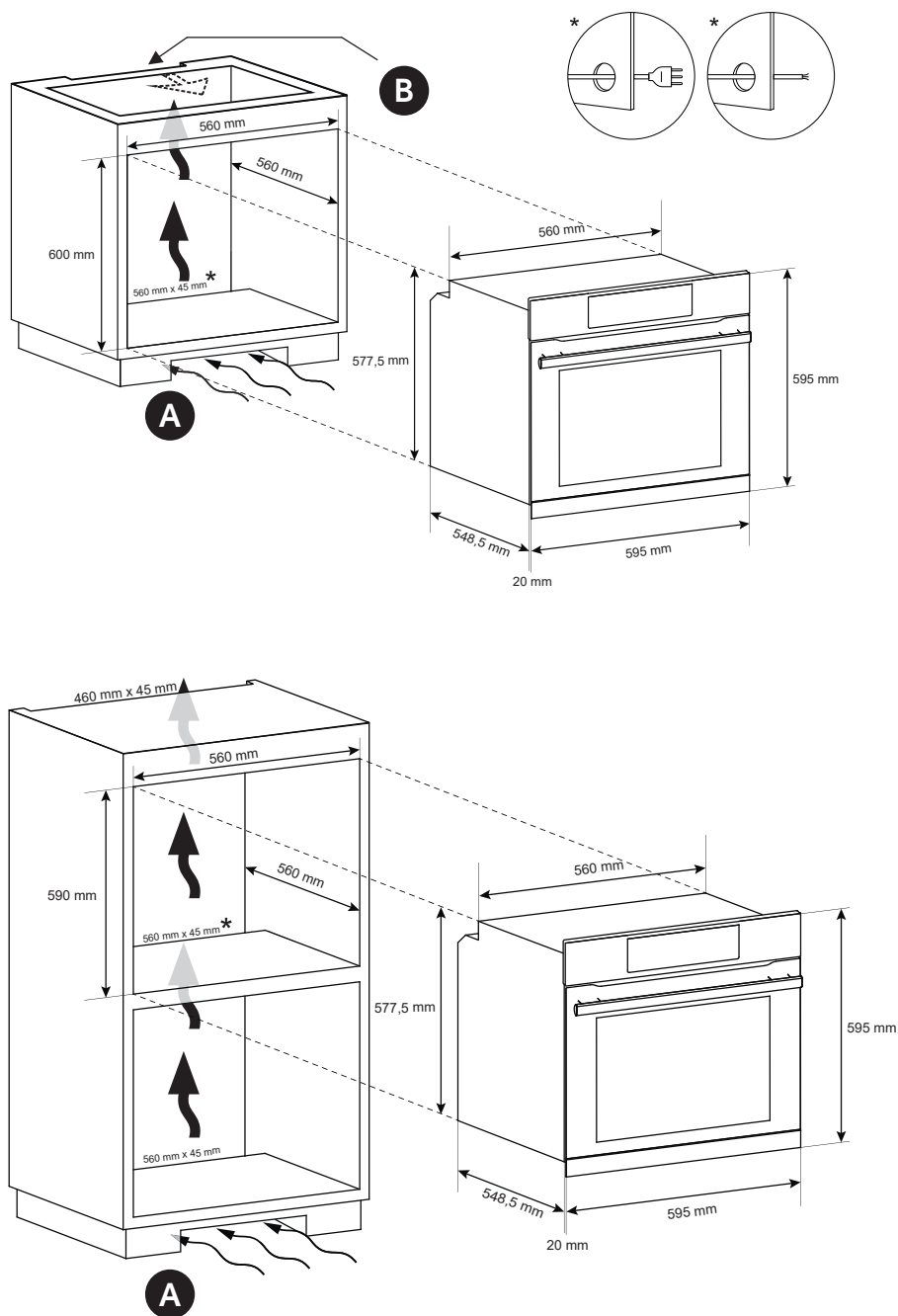
Where possible, avoid pre-heating the oven and always try to fill it. Open the oven door as infrequently as possible, because heat from the cavity disperses every time it is opened. For a significant energy saving, switch off the oven between 5 and 10 minutes before the planned end of the cooking time, 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 more simple, moving the cooking process to start at the reduced tariff time slot.

## Troubleshooting

Problem	Possible cause	Solution
the oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	A cooking function and temperature has not been set	Ensure that the necessary settings are correct
No reaction of the touch user interface	Steam and condensation on the user interface panel	Clean with a microfiber cloth the user interface panel to remove the condensation layer



# Installation





**EN** If the furniture is coverage with a bottom at the back part, provide an opening for the power supply cable.



**EN** If the mounting of the plinth does not allow air circulation, it is necessary to create an opening of 500x10 mm or the same surface in 5000 mm<sup>2</sup>.



**EN** If the oven does not have a cooling fan, create an opening 460 mm x 15 mm

**EN** The manufacturer will not be responsible for any inaccuracy resulting from printing or transcript errors contained in this brochure. We reserve the right to carry out modifications to products as required, including the interests of consumption, without prejudice to the characteristics relating to safety or function.



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