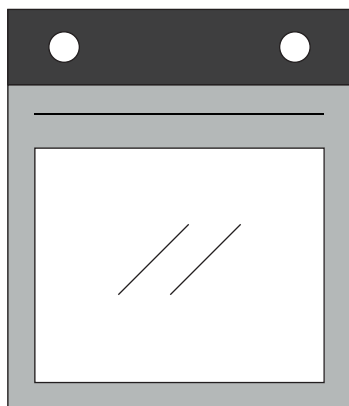


CANDY



User Instructions

OVENS

EN

2

Summary

3	Safety Indications
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Safety Indications

- 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.
- 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.
- 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.
- WARNING: the appliance and accessible parts become hot during use. Be careful not to touch any hot parts.
- WARNING: ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- 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.
- Oven trays and grids are not suitable for direct contact with food. Please use suitable cookware or baking paper.

General Instructions

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

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 plug 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

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 disconnecter 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 disconnecter.

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.

A low light around the central main switch could be present when the oven is off. This is a normal behavior. It can be removed just turning the plug upside down or swapping the supply terminals.

Recommendations

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

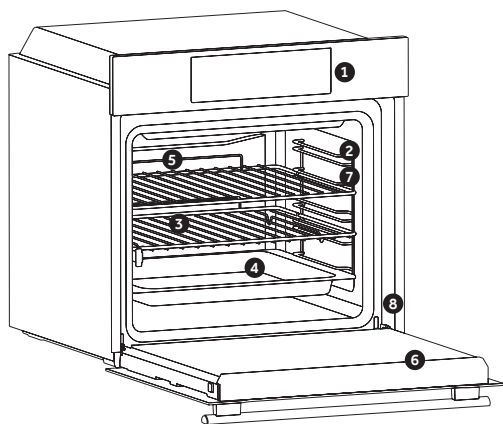
The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed. Incorrect 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

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



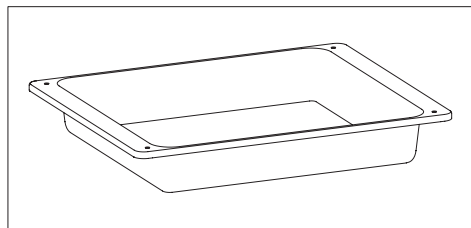
1. Control panel
2. Shelf positions (lateral wire grid if included)
3. Grids
4. Trays
5. Fan (if present)
6. Oven door
7. Lateral wire grids (if present: only for flat cavity)
8. **Serial number**



Write here your serial number for future reference.

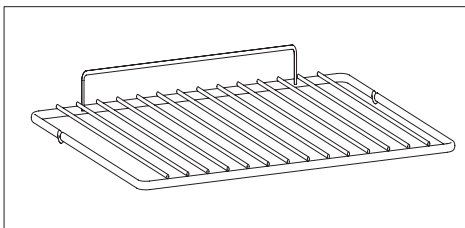
ACCESSORIES (depends on model)

Drip tray



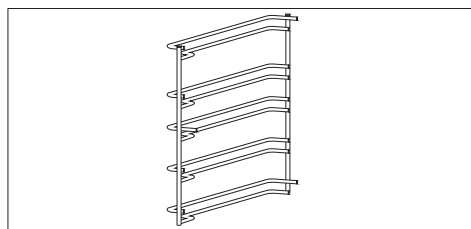
The dripping pan collects the residues that drip during cooking

Metal grid



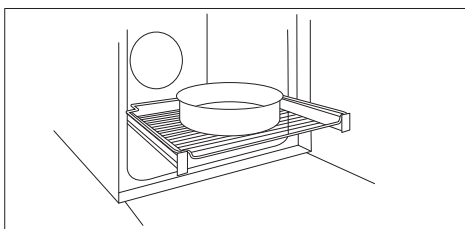
Holds baking trays and plates.

Lateral wire grids (only if present)



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

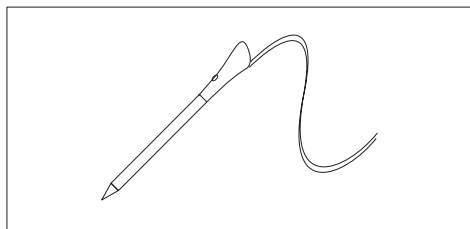
Telescopic guides (only if present)



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.

NOTE: Oven trays and grids are not suitable for direct contact with food. Please use suitable cookware or baking paper.

Meat probe (only if present)

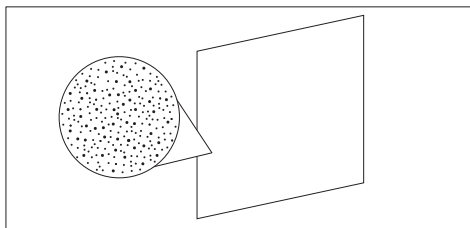


Measures the internal temperature of food during cooking. Insert into the hole on the top of the cavity. Should be inserted while oven is cool.

WARNINGS:

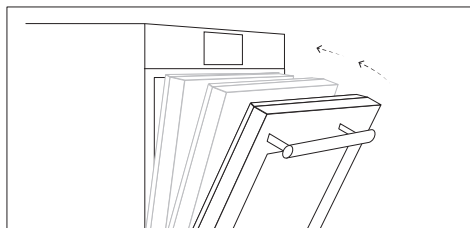
- Do not preheat or start cooking before properly inserting the meat probe.
- Do not try to insert the meat probe in frozen food.

Catalytic panels (only if present)



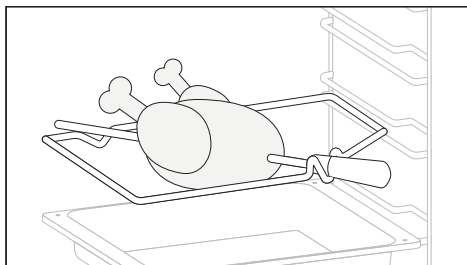
Special panels coated with enamel, made with a microporous structure to turn fat into gaseous elements that are easy to remove. Replace after 3 years of use (at 2/3 cooking cycles per week).

Softclose (only if present)



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

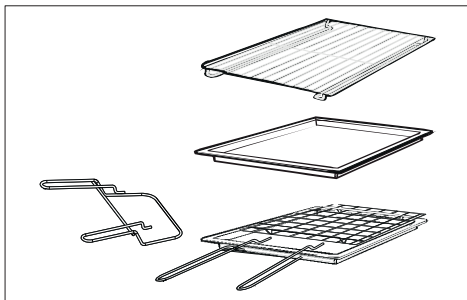
Turnspit (only if present)



No pre-heating is required for rotisserie cooking. Cooking with the door closed.

- 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

Grill pan set (only if present)



The simple shelf can take moulds and dishes.

The tray holder shelf is especially good for grilling things.

Use it with the drip tray.

The special profile of the shelves means they stay horizontal even when pulled right out. There is no risk of a dish sliding or spilling.

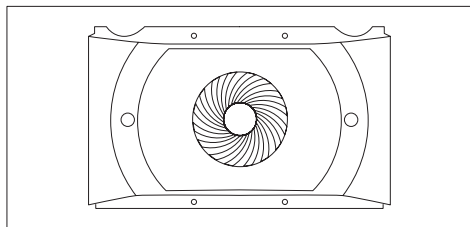
The drip tray catches the juices from grilled foods. It is only used with the Grill, Rotisserie, or Fan Assisted Grill; remove it from the oven for other cooking methods.

Never use the drip tray as a roasting tray as this creates smoke and fat will spatter your oven making it dirty.

The tray holder

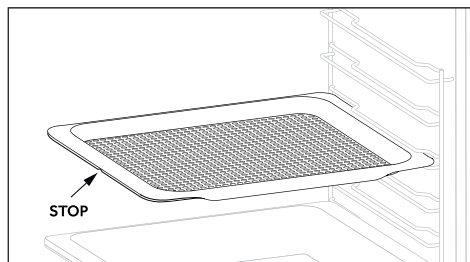
The tray holder shelf is ideal for grilling. Use it in conjunction with the drip tray. A handle is included to assist in moving the both accessories safely. Do not leave the handle inside the oven.

Chef panel (only if present)



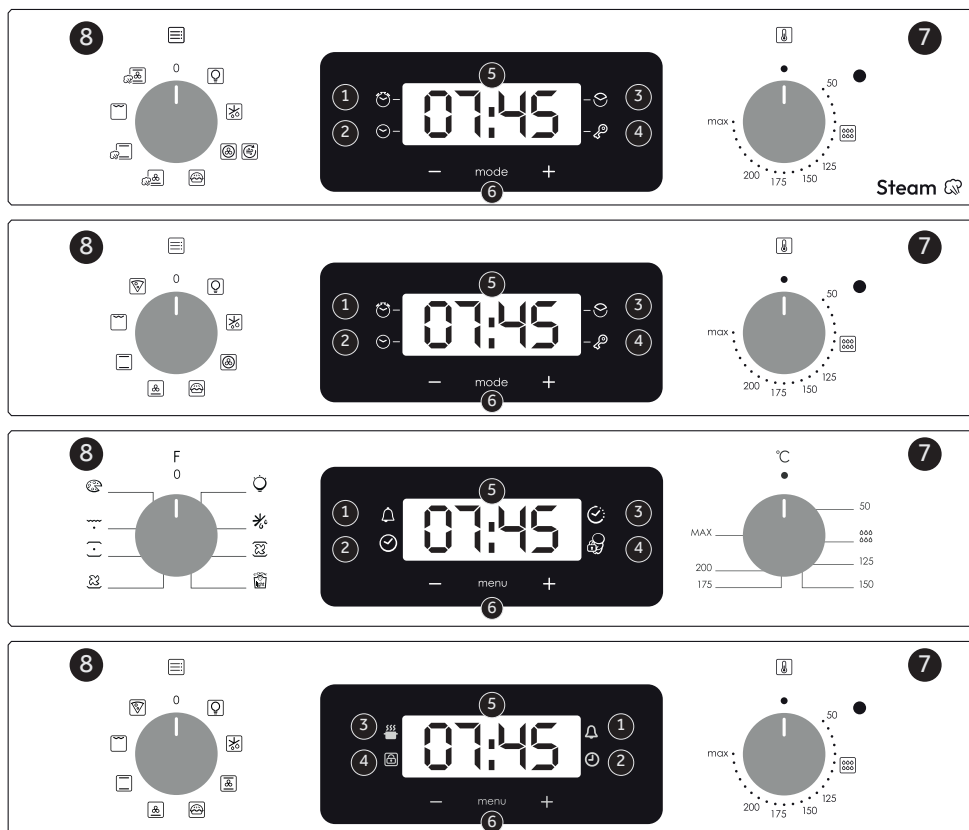
An air conveyor that increases air circulation inside the oven. This enables improved cooking performance, more even cooking of food at all temperatures, shorter cooking times and, lastly, an even temperature distribution inside the oven.

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.

Display description (depends on model)



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




1. Minute minder
2. Clock setting
3. Cooking time
4. Child Lock
5. Temperature or clock display
6. LCD display adjustment controls
7. Thermostat selector knob
8. Function selector knob

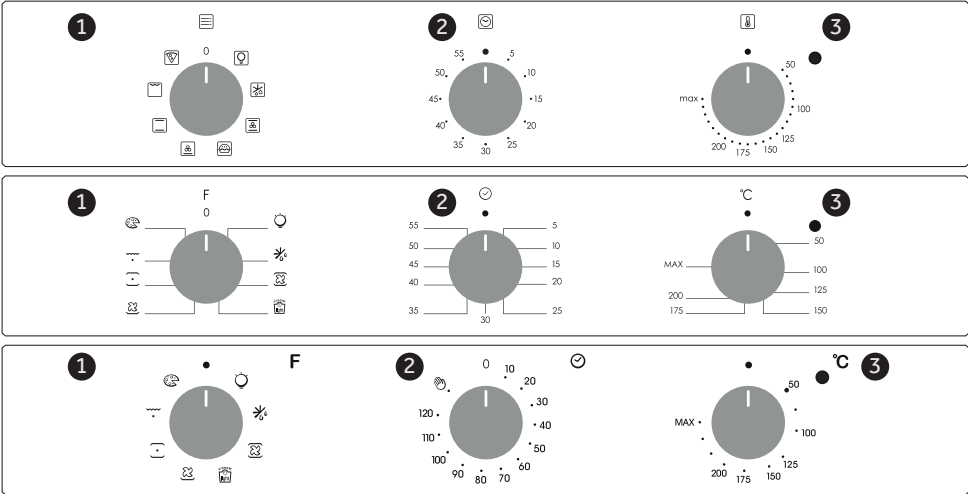
WARNING: the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing 12:00) is setting the correct time. This is achieved as follows.

- Push the central button 4 times
- Set time with “-” “+” buttons.
- Release all buttons.

ATTENTION: The oven will only operate providing the clock is set.

Use of touch control clock programmer (depends on model)

FUNCTION	HOW TO ACTIVATE	HOW TO DEACTIVATE	WHAT IT DOES	WHY IT IS NEEDED
KEY LOCK 	<ul style="list-style-type: none"> Child Lock function is activated by touching Set (+) for a minimum of 5 seconds. From this moment on all other functions are locked, LED of child lock turn on, the display will flash STOP and present time intermittently 	<p>Child Lock function is deactivated by touching touchpad Set (+) again for a minimum of 5 seconds. From this moment LED of child lock turn off and all functions are selectable again.</p>		
MINUTE MINDER 	<ul style="list-style-type: none"> Push the central button 1 times Press the buttons “-” “+” to set the required time Release all the buttons 	<ul style="list-style-type: none"> When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button) SELECT. 	<ul style="list-style-type: none"> Sounds an alarm at the end of the set time. During the process, the display shows the remaining time. 	<ul style="list-style-type: none"> Allows to use the oven as alarm clock (could be activated either with operating the oven or with out operating the oven)
COOKING TIME 	<ul style="list-style-type: none"> Push the central button 2 times Press the buttons “-” or “+” to set the lenght of cooking required Release all buttons Set the cooking function with the oven function selector 	<ul style="list-style-type: none"> Push any button to stop the signal. Push the central button to return to the clock function. 	<ul style="list-style-type: none"> It allows to preset the cooking time required for the recipe chosen. To check how long is left to run press the SELECT button 2 times. To alter/change the preset time press SELECT and “-” “+” buttons. 	<ul style="list-style-type: none"> When the time is elapsed the oven will switch off automatically. Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00 (SELECT and “-” “+” buttons)



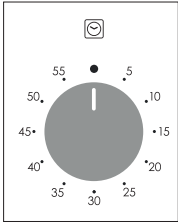
Low power consumption data according to Commission Regulation (EU) 2023/826

Power consumption of the product in off mode condition: 0,5 W

Period after which the equipment reaches automatically off mode condition: 20 min

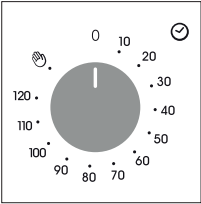
1. Function selector knob
2. Cooking time
3. Thermostat selector knob

Using the minute timer




To set the cooking time, turn dial one complete revolution and then position the index to the required time. When the time has lapsed, the signal will ring for a few seconds.

Using the end of cooking timer












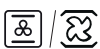



This control enables to set the desired cooking time (max. 120 min.) the oven will automatically switch off at the end of the set time.

The timer will count down from the set time return to the 0 position and switch off automatically.

For normal use of oven set the timer to the  position. To set the oven ensure the timer is not on the 0 position

Cooking Modes (depends on model)

Symbol	T °C default	T °C range	Function
			LAMP: Turns on the oven light.
			DEFROST: When the dial is set to this position. The fan circulates air at room temperature around the frozen food so that it defrosts without the protein content of the food being changed or altered.
	180	50 ÷ MAX	MULTI LEVEL: We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. Allow about ten minutes extra when cooking foods at the same time.
	190	50 ÷ MAX	* COOK LIGHT: This function allows to cook in a healthier way, by reducing the amount of fat or oil required. The combination of heating elements with a pulsating cycle of air ensures a perfect baking result.
	210	50 ÷ MAX	BOTTOM HEATING + FAN: The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for fruit flans, tarts, quiches, pizza and pâté. It prevents the front surfaces of foods from drying out.
	210	50 ÷ MAX	BOTTOM HEATING + FAN + STEAM : The bottom heating element is used with the fan circulating the air inside the oven. This method is ideal for juicy fruit flans, tarts, quiches, pizza and pâté. It prevents the front surfaces of foods from drying out. This function can be used for cleaning the oven with aquactiva feature. The Aquactiva 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.
	220	50 ÷ MAX	* CONVENTIONAL: Both top and bottom heating elements are used. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. Place the food and its dish on a shelf in mid position.

Symbol	T °C de- fault	T °C range	Function
	220	50 ÷ MAX	CONVENTIONAL + STEAM : Both top and bottom heating elements are used. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. Place the food and its dish on a shelf in mid position. This function also provides steam-assisted cooking, which requires adding 100ml of water in the cavity when the oven is cold and turning the knob to this function. Do not use preheating for this feature. Steam mode can be used to obtain a crispier crust and a glossier surface for, especially bakeries.
	230	50 ÷ MAX	GRILL : 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). When grilling toasts, use max temperature in shelf position 5 without preheating.
	210	50 ÷ MAX	CONVENTIONAL+ FAN: Selecting this function, the lower and upper heating elements work together with the fan for a uniform cooking on all levels. This cooking method ideal for roasts, casseroles, vegetables or pies with moist fillings.
	210	50 ÷ MAX	CONVENTIONAL+ FAN + STEAM : Selecting this function, the lower and upper heating elements work together with the fan for a uniform cooking on all levels. This function also provides steam-assisted cooking, which requires adding 150ml of water in the cavity and turning the knob to this function. Do not use preheating for this feature. This cooking method increases the tenderness and flavor of every dish, especially roasts and red meat.
	220	50 ÷ MAX	PIZZA - With this function hot air circulated in the oven to ensure perfect result for dishes such as pizza or cake.
	200	200	AIRFRY : This function is ideal for air fry baking and combined with the accessory, ensures the hot air to reach the food evenly and three-dimensionally, allowing a crispier result. Please place the drip tray on level 1 to collect juices or breadings.



Scan the QR code and discover how to use it at best to prepare your favourite recipes.

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

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

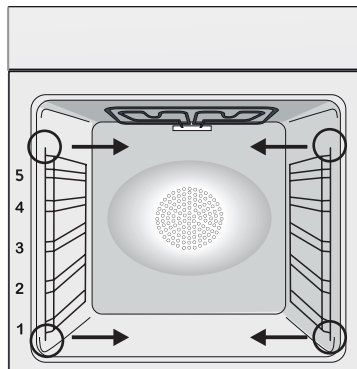
Clean accessories with a wet, soapy sponge before rinsing and drying them: avoid using abrasive detergents.

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.

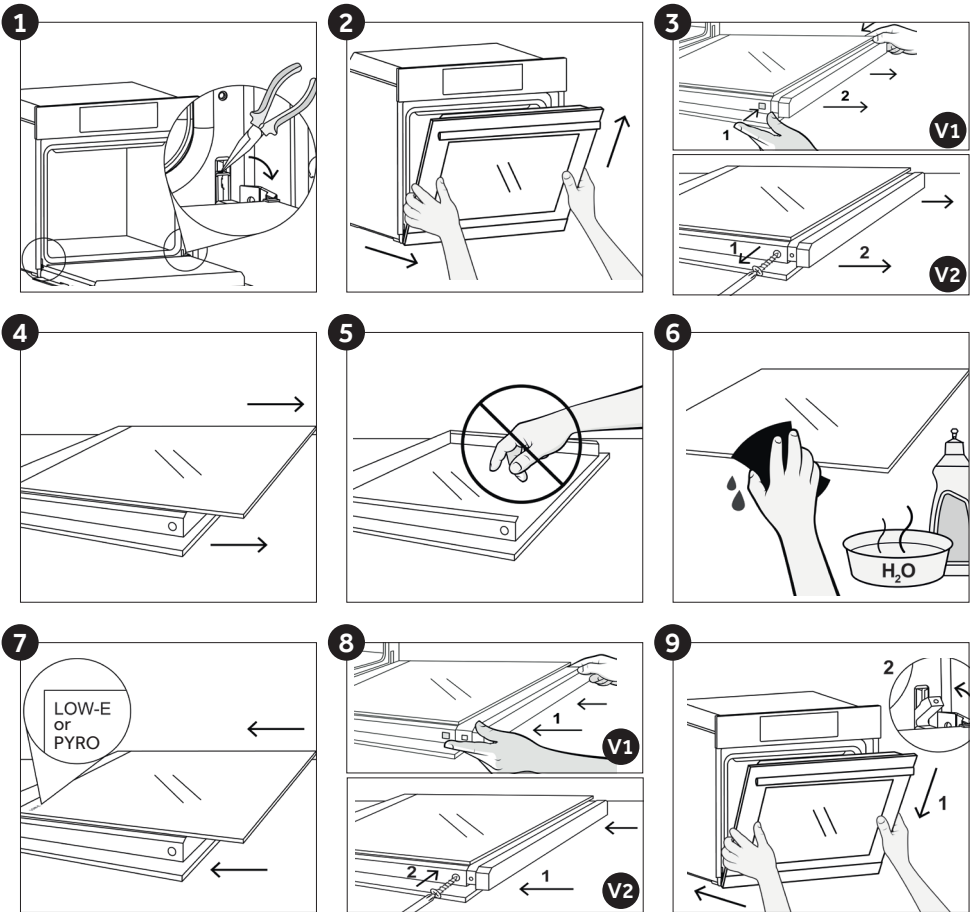
Maintenance (depends on model)



REMOVAL AND CLEANING OF THE SIDE RACKS

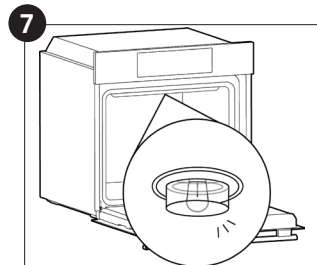
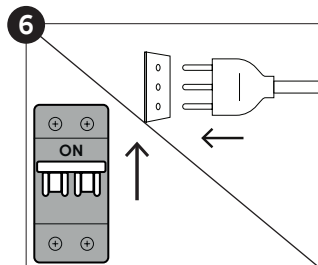
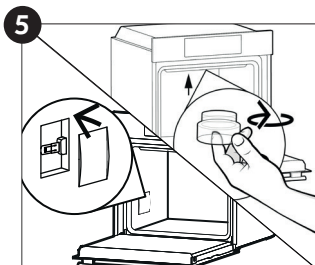
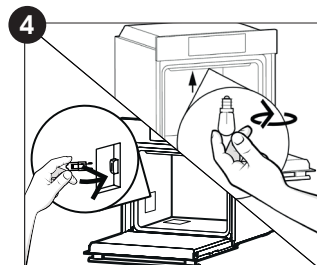
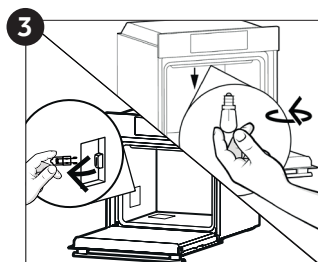
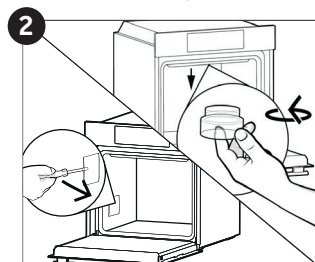
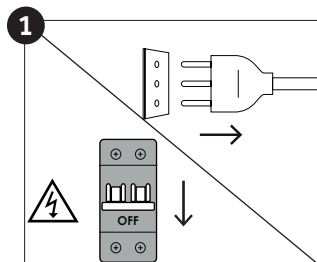
1. Remove the wire racks by pulling them in the direction of the arrows (see below)
2. To clean the wire racks either put them in the dishwasher or use a wet sponge, ensuring that they are dried afterwards.
3. After the cleaning process install the wire racks in reverse order."

Removal and Cleaning of the Glass Door (depends on model)



Changing the Bulb (depends on model)

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) * In case of issue with this lamp, contact the customer service

Aquactiva Function (depends on model)

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

1. Pour 100 ml of water into the Aquactiva container at the bottom of the oven.

2. Set the oven function to Bottom + Fan heater ()

3. Set the temperature to the Aquactiva icon ()

4. Allow the program to operate for 20 minutes.

5. After 20 minutes switch off the program and 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.



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.

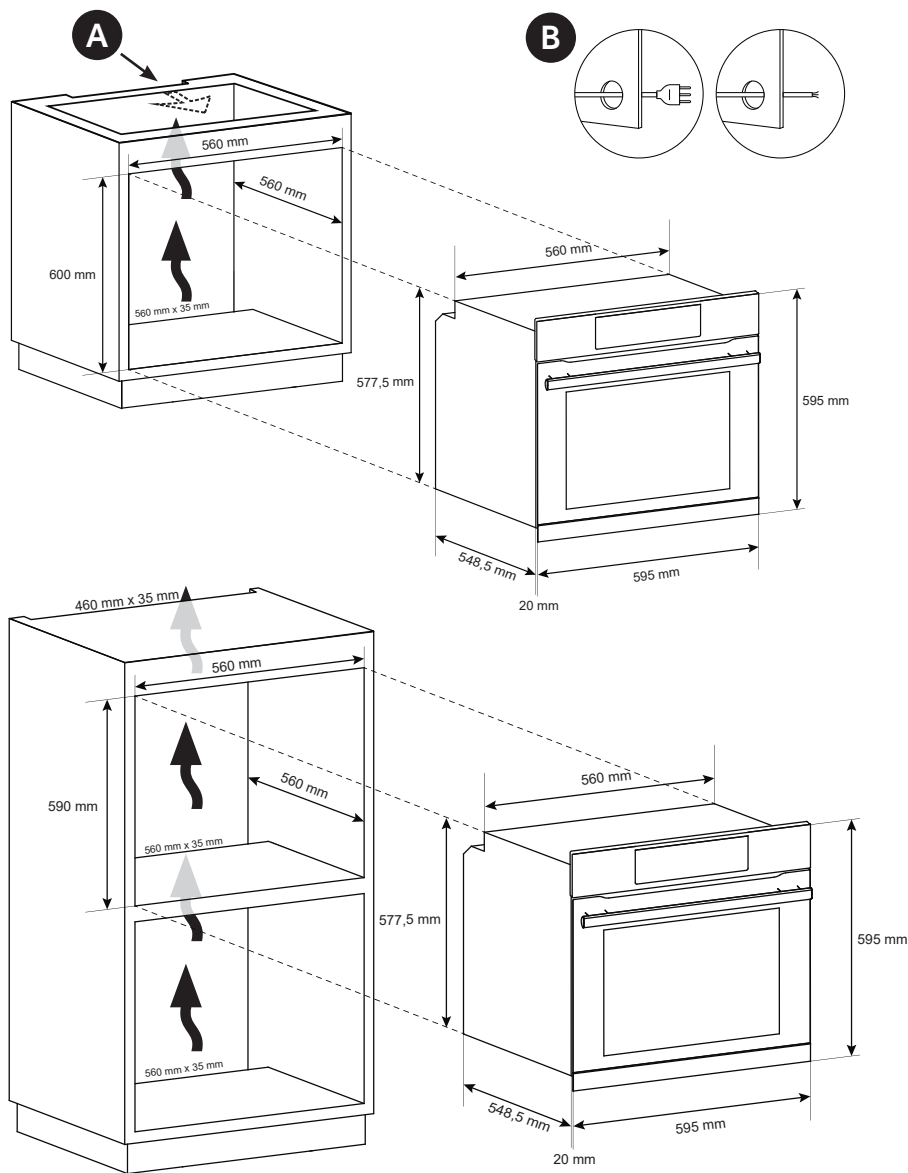
SAVING AND RESPECTING THE ENVIRONMENT

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



A

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

B

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

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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