INSTRUCTION MANUAL FOR 75 SERIES BUILT-IN OVEN 750SPYTC





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GB

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At the end of the product life cycle, the products equipped with electronics, which have not gone through a selection process, are potentially dangerous for the environment and for human health due to the presence of dangerous materials. This appliance cannot be thrown in the domestic waste at the end of its life cycle. Therefore it must be delivered to an authorised waste collecting center tomake it safe and to recycle its parts in order to respect the environment.

GB SAFETY INSTRUCTIONS

- Do not disassemble any parts prior to having disconnected the oven from the mains.
- Do not use the appliance if any part is broken (for example a glass). Disconnect it from the mains and call service.
- Before using the oven, it is recommended to make it operate at noload at the maximum temperature for an hour to eliminate the insulating material odour.
- In all models, leave the door closed when the grill is used.
- The cooling fan may remain in operation so long as the oven is hot, even after it has been switched off.
- During the use the appliance becomes very hot; don't touch the heating elements inside the oven.
- During the oven operation, the front is heated as well; consequently keep children clear of the oven, specially during self-cleaning.
- Parents and adults should pay particular attention when using the product in presence of children.
- Children should be overseen so as to ensure that they don't play with the equipment.
- This appliance is not intended for use by persons (included 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 responsable for their safety.
- In order to avoid damage to the oven enamel coat, do not cover the oven muffle sole with any item (e.g. aluminum foil, pans and the likes).



INSTALLATION OF THE OVEN

To install the oven into the kitchen a cutout should be made in accordance with the dimensions shown in Fig. 1.

The apparatus is to be fastened to the top by means of the two screws provided in the kit through the holes made on the oven uprights.

The cabinet in which the apparatus is installed shall be open on the back side to ensure a sufficient air circulation and prevent overheating.

Leave a gap of at least 200 cm2 (see Fig. 1) for air circulation if the oven is installed in a column; this is not necessary if the oven is installed under the work top.

WARNING

As the apparatus is to be fitted in your kitchen furniture, make sure that all surfaces in contact with the oven can resist a temperature of approx 90°C.

Electricals

- Absorbed power:

oven top element:	
oven bottom element:	
round element (hot air):	
lamp:	
hot air fan motor:	
cooling fan motor:	25 W
- Maximum absorbed power: (see data plate).	
- Supply voltage: (see data plate)	

• Supply voltage: (see data plate).

NOTE

This appliance is in compliance with following European directives: 2006/95/CE (LVD), 2004/108/CE (EMC), 2002/95/CE (RoHS), 2002/96/CE (WEEE), 2002/40/CE.

Dimensions are in centimeters	Min 200 cm ²								
Appliances A B C D E F G H	Appliances	Α	В	С	D		F	G	Н
Single oven 71 55 58,5 59,5 Min 1,3 58,9 74,5 86,5	Single oven	71	55	58,5	59,5		58,9	74,5	86,5

Connection to the electrical power mains

WARNING This apparatus must be earthed.

The oven is only for domestic use.

The feed voltage and the absorbed power are as indicated on the data plate attached to the left-hand side upright, which can be seen when the oven door is open. Connecting must be carried out by gualified personnel and in accordance with the

regulations currently in force.

The manufacturer can not be held responsible for any damages to persons or objects caused by failure to observe these instructions.

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.

The oven must be connected to the mains through a multipole circuit breaker with a contact-to-contact gap of at least 3 mm, making sure that the earth wire is not disconnected. For connecting use a flexible cable of the <u>H05V2V2-F 3x1,5 mm</u>² type remembering to make it long enough to allow the oven to be removed from its housing unit when maintenance work is required.

To connect the cable to the oven proceed as follows (see Fig. 2):

- Remove the lid (1) by unfastening the three screws (2). Unfasten the two screws (3) for the cable holder and feed the cable through the opening immediately below the cover.
- Remove about 12 cm of the outside insulation from the cable and shorten the two active wires (live and neutral) to 6 cm, leaving long the one to be connected to the main earth terminal on the terminal box; remove about 1 cm of the main insulation from the three wires and connect them correctly to the terminal box, remembering to respect the polarities.

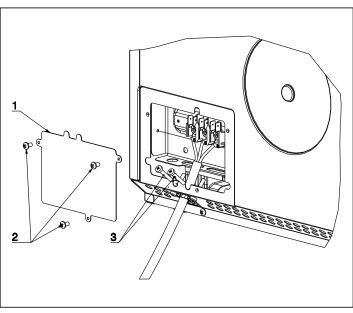


Fig. 2

- Tighten the two screws (3) of the cable holder and put the lid (1) back on with the three screws (2).

GB INSTRUCTIONS FOR USE Oven Racks

WARNING

Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

WARNING

Make sure you do not force it to avoid damage to the enamel.

The oven has rack guides at four levels. Rack positions are numbered from the bottom rack guide (#1) to the top (#4).

Check cooking charts for best rack positions to use when cooking. Each level guide consists of paired

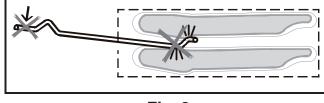


Fig. 3

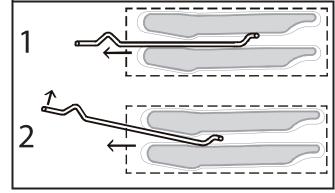
supports formed in the walls on each side of the oven cavity.

Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level once they are in position.

The racks are designed to stop when pulled forward to their limit.

To remove oven rack from the oven (see Fig. 4):

- 1 Pull rack forward.
- 2 Lift rack up at front and then remove it.





To replace an oven rack (see Fig. 5):

- 1 Place rear of rack between rack level guides.
- 2 While lifting front of rack, slide rack in all the way while lowering the front.

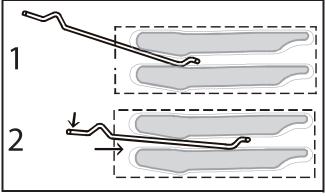


Fig. 5



Oven extendable racks (if present)

The extendable rack allows for easier access to cooking foods. It extends beyond the standard flat rack bringing he food closer to the user.

WARNING

Make sute that:

- When the rack is outside of the oven, slide arms do not lock. They could unexpectedly extend if the rack is carried incorrectly. Extending slide arms could cause injury. Rack should only be held or carried by grasping the sides.
- To avoid burns, pull rack all the way out and lift pan above handle when transferring food to and from oven.

NOTE

Always remove the extendable rack before self-cleaning the oven.

To remove extendable rack from the oven (see Fig. 6):

- 1 Lift of rack slightly and push it until the stop release.
- 2 Raise back of rack until frame and stop clear rack guide.
- 3 Pull rack down and out.

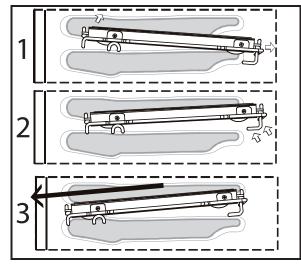


Fig. 6

To replace an extendable rack (see Fig. 7):

- 1 Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide.
- 2 Push all the way in until the back of the rack drops into place.
- 3 Pull both sections forward until stops activates. Rack should be straight and flat, not crooked.

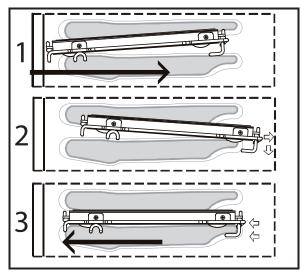


Fig. 7



Cooking functions

Each type of oven is provided for various cooking systems.

lcon	Mode Description	Used for
	The light is on only.	
ł	In this mode only the internal oven convection fan is ON i.e. there is no oven heating	This mode is used to defrost deepfrozen food.
	Only the lower (bottom) oven heating element is activated.	This mode is used to keep foods warm.
	In this mode both upper (top) and lower (bottom) oven heating elements are used to heat the oven air. However, no fan is used to circulate the heat.	This is the traditional mode of cooking on one shelf. Therefore only one rack can be used when selecting the Bake mode. Ideal for Appetizers, Biscuits, Coffee Cakes and Cookies.
EEB	This mode is intended to save energy. In particular the oven cooling fan works only when needed e.g. when the oven is hot and the electronics require cooling.	Ideal for frozen or precooked food, and small portions-mealsThe preheat time is very short and cooking tends to be slower.It is not recommended for heavy loads e.g. large portions or big meal preparation.
+	The Convection bake mode uses the upper (top) oven heating element, the lower (bottom) heating element and the convection fan inside the oven.	It can also be used for baking-cooking Appetizers, Biscuits, Coffee Cakes and Cookies on one or more levels.
	The Convection Roast mode uses the Intense upper (top) oven heating element, the lower (bottom) heating element and the convection fan inside the oven.	Ideal for the roasting of whole chickens or turkey.
	The True Convection Bake mode uses the circular or third heating element hidden behind the baffle at the back wall of the oven. The heat is circulated throughout the oven by the convection fan.	Consequently different foods can be cooked simultaneously (maximum three levels) and is suitable for preparing a complete dinner (small portions). Mixing of flavours is avoided and an important energy saving is obtained.



	The Ring + Down Convection mode uses the lower + circular heating elements and internal fan.	Useful for multilevel cooking of soufflés and pizzas.
+	The Convection Down mode uses the lower (Bottom) heating element and internal fan.	Useful for soufflés, pizzas and pastry dishes.
H	suitable for preparing a complete dinner (small portions). Mixing of flavours is avoided and an important energy saving is obtained.	Ideal for steak, hamburgers, chicken quarters or chicken breasts.
	The Grill mode uses intense heat radiated from the upper (top) heating element.	Ideal for preparing toast, browning and grilling.
	The standard time is 1.30 h and can be changed. (see page 14)	PYRO or self-cleaning mode. Here the oven is automatically cleaned by burning-off cooking residues at high temperature (about 475 °C) from 1h to 3h. During the self-cleaning cycle all fumes produced are filtered and then expelled to ambient.

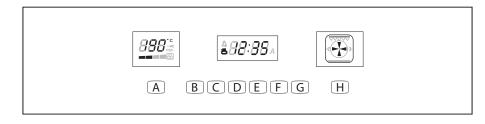


Electronic control

Control panel description

The oven control panel is made by three displays and eight touch sensor keys. The displays show:

- ≻ Time.
- > Temperature.
- > Function.





- > [A] Touch this key to enable the fast preheat
- \geq [B] This key is used to set the clock, the minute minder and the buzzer volume.
- \geq [C] This key is used to set the cooking duration and the stop time.
- \geq [D] Touch or hold this key in order to decrease the displayed value.
- \geq [E] Touch or hold this key in order to increase the displayed value.
- > [F] Touch this key to switch the oven lights on/off.
- > [G] This key is used to set the oven functions and the related temperature.
- [F] Touch this key in order to switch the oven on and make it available for any activity or touch it to switch the oven off when it's active.

Power-up

At every power-up, wait for about 7 seconds until a triple beep sounds: the special touch circuit performs a self-calibration and it's important to avoid any touch during this phase.

The latch mechanism runs an automatic self-test: the oven door locks and unlocks. This operation takes about half a minute. The lock symbol on the temperature display turns on:

- 1. It flashes while the action is in progress.
- 2. It's steadily on when the door is fully locked.
- 3. It's off when the door has been unlocked.

Do not try to open the door until the lock symbol has disappeared.

The control shows the time of day blinking, set at 12:00 as the initial value. The time increases every minute, all oven operations are inhibited until the time of day is set.



Setting the time of day

The time of day is always displayed in the 24 hours format.

Touch the [B] key (clock/timer) until the word "hour" appears on the clock display. Wait until the time value appears then touch [D]/[E] keys in order to set the proper value. Hold the keys to fasten the decrease/increase operations

After a few seconds the whole time of day value starts flashing: wait until the new time of day is steady.





Setting the minute minder

Touch the [B] key (clock/timer) until the word "bell" appears on the clock display. Wait until the time value appears again then touch or hold [D]/[E] keys to edit and modify the value. Hold the keys to fasten the decrease/increase operations.

The standard value is 30 minutes, it's possible to modify it in the range between 0 and 240 minutes. The timer has no influence on the oven activities and can be set also when the oven is off.

The time of day is displayed with priority in any case, the bell symbol $\hat{\mu}$ in the upper left corner of the clock display shows that the minute minder is set.

When the time expires, the $\hat{\mu}$ symbol flashes and the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention. Touch any key to stop it.

The buzzer stops in any case after a 5 minutes time-out.

Setting an oven function manually

- 1. Touch the [H] key (On/Off) to awake the oven and make it ready for use. A square appears on the icon display and the "On" writing on the clock display.
- 2. Touch the [G] key (function/temperature) in order to select the desired cooking mode. The clock display shows "Pr00" which correspond to the Light mode.
- 3. Touch [D] or [E] keys (-/+) in order to browse the list of the available functions. The icon display shows the oven elements used in every function, the temperature display shows the preset temperature per every function.
- 4. Touch the [G] key again in order to change the temperature. The temperature starts



flashing on its own display, touch [D] or [E] keys (-/+) in order to select the desired value, in a range between a minimum and a maximum, depending on the mode. Check the value on the temperature display.

- 5. Touch the [G] key once more to confirm the selection otherwise it will be confirmed automatically after a short time.
- 6. Once the mode is selected, touch [A] key (booster) if you need to fasten the oven preheat. Normally the food must be introduced after the end of preheat in this case.

The oven will work until a maximum time 12hours. Depending on the oven model, the number and type of available functions can be different.

If the selected function works using any heating elements, the mass symbol is displayed (it doesn't appear in defrost position).



Fig. 9b

As soon as the oven starts, the preheat bar on the temperature display turns on, step by step, showing when the oven is at 25%, 50%, 75% and finally 100% of the set-point. As soon as each level is reached, its step becomes steady, the next one start flashing. All the four segments become steadily on when the preheat ends.



Fig 9c

The icon display shows the oven elements in use (heaters, working fan, turnspit) whenever any function is active.

Touch the [H] key (On/Off) to stop any oven activity immediately. The "OFF" writing appears on the clock display.

Setting an automatic oven function

After having selected a function as described before, the control can be programmed in order to set timed cooking activities. The time program remains active even if the function is changed (exception: pyrolyse). The following options are available:



- 1. Timed cooking setting the cooking time (duration).
- 2. Timed cooking setting the end of cooking time (stop time).
- 3. Delayed cooking setting duration and stop time.

Touch the [C] in order to toggle between cooking duration (cook time) and end of cooking time (stop time): the words "dur" or "End" are displayed respectively.

Touch [D] or [E] keys (-/+) to edit the duration or the stop time when the proper word is displayed:

- 1. When the word "*dur*" is displayed, the control shows 30' as the standard cooking duration. Touch [D] or [E] in order to set the actually desired cooking time in a range between 0 and 240 minutes. As soon as the value is accepted the display switches to clock mode. It will show the time of day, the pot symbol and the *A* letter to indicate that a timed cooking is active. The end of cooking time is updated automatically.
- 2. When the word "*End*" is displayed, the control shows the current time as the initial stop time. In order to set the actually desired end of cooking time in a 24 hours range. As soon as the value is accepted the display switches to clock mode. It will show the time of day, the pot symbol and the *A* letter to indicate that a timed cooking is active. The cooking time is updated automatically.
- 3. Repeat the same operations of point 1 then touch [C] key until **End** appears. The control shows the "current time + cooking time" as the initial stop time. It's not possible to lower the end of cooking time below this value.

Touch [D] or [E] keys (-/+) in order to set the actually desired end of cooking time in a 24 hours range. The display will flash *End* and its value alternatively for a few seconds then it will show the time of day and the \mathbf{A} letter to indicate that a delayed cooking has been programmed. As soon as the delay time expires, the oven starts and works for the programmed cooking time. The \mathbf{A} symbol is displayed.

At the end of any timed activity the control shuts down the oven, the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention, for a maximum time of 5 minutes and makes the time related icons (\underline{m} , \underline{A}) flash on the display.

Touch any keys to silent the buzzer and reset the warning message. The buzzer doesn't sound between 22:00 and 8:00 (night mode).

Touch the [H] key in order to stop any activity.

Oven functions

The control can manage many cooking functions, their number and availability depends on the oven model. The temperature range is between 75°C and 250°C for most functions. Preset temperatures are mainly 190°C for convection modes, 210°C for thermal modes and 230°C for grill functions.



Exceptions are Eco-Bake (preset=190°C), Pyrolyse (fixed 475°C), and warming mode which range is between 50°C and 120°C.

Booster (Fast Preheat)

This function allows to fasten the oven preheating, saving time. When the oven temperature reaches the set-point a continuous acoustic warning signal, about 5 seconds long, recall the attention of the user. Fast Preheat is not available in Grill, Pyrolyse, Eco-Bake, Keep Warm and Defrost. Touch [A] key to enable the function, the writing "Prh" appears on the clock display, the "°C" symbol on the temperature display flashes until the oven reaches the set temperature.

Eco-Bake

This function is defined in order to obtain a consistent energy saving. The cooling fan is initially off and turns on only when the inner parts temperature gets high, then it works with the heating elements. Cooking might be a little bit slower than the standard Bake, especially when the oven is heavily loaded. When this function is active, the writing "Eco" flashes every 5 seconds on the temperature display.

Defrost

This function is used to defrost frozen food in a short time. It doesn't heat up the oven, only the convection fan works. The temperature display shows *dEF* to indicate that this special mode is active.

Pyrolyse (Self-Clean)

Select the proper program to start a cleaning cycle. The temperature display show the writing *-P-* and the icon display shows the elements in use. The clock display starts showing "Pyro" for a few seconds.

The clean time can be set according to the same rules of the automatic functions, and therefore the pyrolitic cycle can be delayed.

The maximum allowed clean time is 3 hours, the minimum 1 hour. The standard time is 1h:30min, the clock display shows *P1:30*. At the end of the self-cleaning activity the display shows "---" steady and **A** flashing as long as the oven is cooling and the door remains locked. Once the oven is cool enough, the door unlocks and the display shows "**End**".

Touch [H] key in any moment to stop the oven.

The door remains locked until the oven temperature drops below the safety threshold, at this time the control unlocks the door.



The cooling fan starts as soon as the function is selected and turns to its higher speed when the inner parts get hot. The oven temperature is automatically set to 475°C in order to perfectly clean the cavity.



Fig 9d

The control also locks immediately the door in order to guarantee the user safety, given that the temperature inside gets very hot. A lock icon on the temperature display shows the status of the latch mechanism at any time:

- Door unlocked, lock symbol off.
- > Door locked, lock symbol always on.
- > Latch moving, transition in progress, lock symbol flashing.

Eco-Pyrolyse

When this function is active, the writing "Eco" flashes every 5 seconds on the temperature display. The standard time is 1h:30min and can never be changed, the clock display shows P1:30. It is used in case a light cleaning action is requested.

Door and commands lock for children safety (pyro)

This is an additional safety functions. The door latch mechanism, managed automatically during pyrolyse can be actuated manually by the user in order to lock the oven door and prevent children from having free access to the oven.

Hold — and + keys simultaneously for about 3 seconds to lock/unlock the door manually. Also the keyboard is disabled while this function is actuated: the display shows a key on the clock display in case of any attempt to touch inactive keys.

Buzzer volume

The buzzer volume can be set, when the control is in stand-by mode, touching first the [B] key until the writing "L1", "L2" or "L3" is displayed (depending on the set volume) then touching the [D]/[E] key. At any touch the buzzer sounds a double beep, selecting the volume out of three available levels.

Night mode

This mode is active between 22:00 and 8:00 overnight. During this period, the buzzer is always silent and the background blue light of the clock display reduces its brightness.



Touching any keys will not cause any acoustic feedback.

Failure declarations and error codes

The control is continuously checking the status of the system. If an abnormal condition is detected for more than 1 minute, a failure occurs:

- The heaters and the other loads are disabled.
- The display shows a "E" letter flashing, followed by a numeric code that depends on the kind of failure.
- The control emits an acoustic warning signal that will last for some minutes.

To reset a failure declaration, first remove the cause of the failure then touch the [H] key (OFF).

Error code table.

Error	Description
E001	Temperature sensor shorted.
E008	Latch time-out overflow.
E016	Oven cavity overheating
E017	Temperature sensor disconnected or broken
E032	Wrong oven model configuration



Cooking mode table with preset, minimum, maximum temperatures (°C) and nominal power (Watt)

MH04	МН03	MODE	T MIN (°C)	PRESET (°C)	T MAX (°C)	HEATING ELEMENTS (W)	NAME
Pr00	Pr00		#	#	#		LIGHT
Pr01	Pr01		#	#	#		DEFROST
Pr02	Pr02		50	75	120	2870	KEEP WARM
Pr03	Pr03	888	120	190	250	3350	ECO-BAKE
Pr04	Pr04		120	210	250	3350	BAKE
Pr05	Pr05		75	190	250	3350	CONVECTION BAKE
Pr06	Pr06	*	75	190	250	3350	CONVECTION ROAST
Pr07	Pr07		75	190	250	2870	LOWER CONVECTION
Pr08	Pr08	*	75	190	250	3350	CONVECTION GRILL
Pr09	Pr09		L1	L2	L3	3350	GRILL
Pr10	NA		75	190	250	2300	TRUE CONVECTION BAKE
Pr11	NA		75	190	250	2300	SPECIAL (RING + LOWER)
Pr12	Pr10	*	475		3350	ECO PYRO	
Pr13	Pr11	*	475		3350	PYRO	
Prh	Prh	C°	VARIOUS				FAST PREHEAT

GB DOOR LOCKING SYSTEM

Automatic door locking during pyrolytic cycle

For safety reasons, the door is locked automatically as soon as self-clean mode is selected (both standard, both eco clean). The door is also unlocked automatically when the clean time has expired but only after the temperature has fallen below the safety threshold.

NOTE

It is not possible to exclude the door locking device during selfcleaning i.e. manually unlock the door since the self-cleaning mode has the highest priority and overrides all other selections.

The lock symbol (B) on the display is:

ON	When the door is fully locked
OFF	When the door is fully unlocked
FLASHING	When the latch mechanism is moving. (After self clean the sym bol will flash until the temperature will be safe and the door unlocked).

Oven lights

They turn on during all cooking activities but they are always disabled in self-clean.

ATTENTION!!

Opened door

When the door is opened the door lock mechanism is not energized and consequently it does not run.



CLEANING AND MAINTENANCE

Prior to taking any action for cleaning, make sure the apparatus is cut-out from the mains. It is recommended that the oven interior be frequently cleaned. In particular, it should be cleaned every time the grill is used to prevent excessive fouling of the oven interior that may generate fumes or odours during subsequent cooking. Abrasive detergents and steam cleaning equipment should not be used for cleaning.

WARNING

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

Ovens provided with the hot air system are less subject to dirt inside.

Self-cleaning cycle (pyrolytic cycles)

Although it is not necessary to perform the cleaning operation each time the oven has been used, do not let the oven get too dirty.

Before performing self-cleaning, take out all accessories (grills, dishes, pans) to avoid damaging them, remove large cooking residues and then close the door, ensuring that it is closed properly.

NOTE

Usually self-cleaning requires 2.30 to 3 hours according to the amount of residue to be removed.

WARNING

Ensure that the door is in the closed position before the selfcleaning cycle starts, otherwise automatic door locking will not be completed. See paragraphs that follows.

When the cycle is finished and the oven has **COOLED COMPLETELY**, remove the burned-off residues of the self-cleaning cycle with a damp cloth.

(GB)

Oven door removal

WARNING

Make sure that:

- The oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle care-fully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

To remove the oven door (see Fig. 10):

- 1 Open the door completely.
- 2 Lift up the hinge bracket (1) into the slot (2).
- 3 Hold the door firmly on both sides using both hands and close the door.
- 4 Hold firmly; the door is heavy.
- 5 Place the door in a convenient location.

To replace the oven door (see Fig. 10):

1 Insert the upper arms (3) of both hinges into the upper slots (6) and the

lower arms (4) into the lower slots (7). The recesses (5) must hook on the lips (8).

2 Move the hinge brackets (1) back down into position.

3 Close and open the door slowly to assure that it is correctly and securely in place.

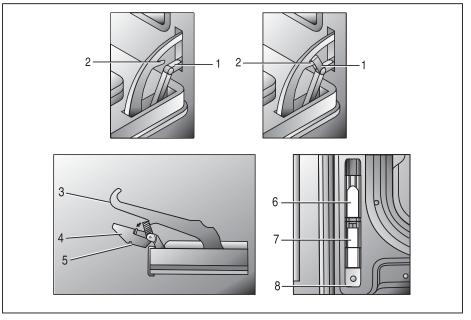
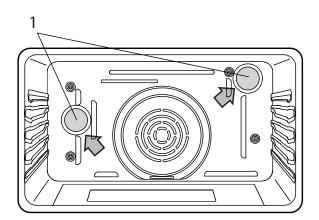


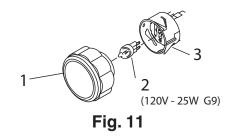
Fig. 10

WARNING

Make sure that:

- The oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.





- 1 Turn off power at the main power supply (fuse or breaker box).
- 2 Remove the lens (1) by unscrewing it.
- 3 Remove the light bulb (2) from its socket (3).
- 4 Replace the bulb (2) with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
- 5 Use one with the same Volt and Watt (see Fig. 11).
- 6 Screw the lens (1) back on.
- 7 Turn power back on at the main power supply (fuse or breaker box).



GUIDANCE TEMPERATURE AN TIME SCHEDULE FOR COOKING

			Traditiona	Il cooking	Hot-air cooking system		
FOOD	Mode	Rack position (from the bottom)	Temperature °C	Cooking time in minutes	Temperature °C	Cooking time in minutes	
Poork,calf (roast) etc.		3th	180 ÷ 190	25÷ 35	170 ÷ 180	20 ÷ 30	
Poork,calf (roast) etc.		3th	L3	25÷ 35	215 ÷ 230	20 ÷ 30	
Fillet, roastbeef		2nd	170 ÷ 180	30 ÷ 35	165 ÷ 170	25 ÷ 30	
Poultry (gose, duck, turkey chicken) whole (2)		2nd	200 ÷ 210	18 ÷ 22	190 ÷ 200	15 ÷ 18	
Chicken quarter, thigs, hamburger,steak		3th			220 ÷ 230	12 ÷ 14 for each side	
Game (2)		3th	180 ÷ 190	45 ÷ 75	170 ÷ 180	40 ÷ 70	
Fish		3th	200 ÷ 210	30 ÷ 35	180 ÷ 190	25 ÷ 30	
Cakes		2nd	190 ÷ 200	40 ÷ 50	170 ÷ 180	35 ÷ 40	
Biscuits		2nd	175 ÷ 185	10 ÷ 15	165 ÷ 175	7 ÷ 13	
Pizza (fresh)		2nd	215 ÷ 225	15 ÷ 18			
Pizza (frozen)		2nd	200 ÷ 210	25 ÷ 30			
Pizza multilevel (fresh)	Image: Constraint of the second sec	2nd & 4th or 1st			200 ÷ 220	12 ÷ 15	
Pizza multilevel (frozen)	 	&3th			190 ÷ 200	23 ÷ 26	
Bread toast		3th	L3	4 ÷ 6			

Warning for hot-air cooking - Position of pans:

- For fooking on 1 plane make use on 2nd holder from the bottom; (using
- For cooking on 2 planes make use of 2nd 4th holders from the bottom; (using 🐵 🔄 🔄 -For cooking on 3 planes make use of 2nd - 3th and 4th holders from the bottom; (using 🕑 🔄 🕑)
- (2) The time depends of poultry dimension, $(40 \div 45 \text{ mins for kg})$.

IMPORTANT: The cooking times are considered with oven preheated

Warranty Card

Eurolinx Pty Limited A.B.N. 50 001 473 347 trading as ILVE ("ILVE") Office:

48-50 Moore Street, Leichhardt N.S.W 2040 Post:

Locked Bag 3000, Annandale, N.S.W 2038 P: 1300 856 411

WARRANTY REGISTRATION

Your ongoing satisfaction with your ILVE product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the ILVE products you purchased. Alternatively you can register on line (see registration card for details) PRIVACY

ILVE respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the ILVE Privacy Policy is available at www.ilve.com.au. ILVE will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;

2. any ILVE related company;

3. any service provider which provide services to ILVE or assist ILVE in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the ILVE product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your ILVE product. ILVE may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact ILVE on 1300 694 583 should you not wish to be contacted by ILVE.

WARRANTY

1. Warranty

ILVE warrants that each ILVE product will remain, for a period of twenty four (24) months computed from the date of purchase of the ILVE product, free from defects arising in the manufacture of the ILVE product ("Warranty"). Except for consumer guarantees set out in the Competition and Consumer Act 2010 (Cth) ("Act"), ILVE does not make any further warranties or representations in relation to ILVE products.

2. What is not Covered by the Warranty. The Warranty does not apply if an ILVE product is defective by a factor other than a defect arising in the manufacture of the ILVE product, including but not limited to: (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);

(b) use for purpose for which the ILVE product was not sold or designed;

(c) use or installation which is not in accordance with any specified instructions for use or installation;

(d) use or operation after a defect has occurred or been discovered;

(e) damage through freight, transportation or handling in transit (other than when ILVE is responsible);

(f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control or ILVE;

(g) repair, modification or tampering by the purchaser or any person other than ILVE, an employee of ILVE or an authorised ILVE service contractor;

(h) use of parts, components or accessories which have not been supplied or specifically approved by ILVE.

(i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the ILVE product handbook provided to the purchaser upon purchase of the ILVE product;

(j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or

(k) damages, dents or other cosmetic imperfections not affecting the performance of the ILVE in respect of an ILVE product purchased as a "factory second" or from display.

The Warranty does not extend to light globes used in ILVE products.

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an ILVE product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless ILVE determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to ILVE at the address on the Warranty Registration Card.

3. Domestic Use

Each ILVE product is made for domestic use. This Warranty may not extend to ILVE products used for commercial purposes; under those circumstances the warranty period is limited to 3 month.

Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an ILVE product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless ILVE determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to ILVE at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not a ect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the

consumer guarantees set out in the Act or any other

equivalent or corresponding legislation in the relevant

jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) ILVE excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the

ILVE product) and (other than expressly provided for in these terms and conditions) subject to all terms,

conditions and warranties implied by custom, the general law, the Act or other statute.

IMPORTANT!

All warranty service calls must be booked via the customer care department. The team can be contacted on 1 300 85 64 11 option 1 or customercare@eurolinx.com.au

Service is delivered through a network of Service Agents. If the Appliance is located outside our normal Service Area of our agents you, t he Customer will need to bear the cost of travel outside that area.

If you are unable to provide proof of purchase, the fault is not covered under warranty or the product is found to be working to specification you may be required to bear the full cost of the service visit

01072016

Warranty Card tear off

WARRANTY	REGISTRATION	CARD
01012013		

Please complete and send to ILVE at: REPLY PAID 83617 LEICHHARDT NSW 2040

Last Name:		First Name:
Address:		
State:	Postcode:	Email:
Home Phone:		Mobile:
Purchase Date: /	/	(Please attach proof of purchase to validate warranty)

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ILVE on 1300 85 64 11)
1	
2	
3	
4	

Australia National Telephone Number 1300 MYILVE (694 583) New Zealand Telephone Number 0508 458 369 ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm

NSW & ACT (Head Office) VIC & SA 48-50 Moore Street Leichhardt F 02 8569 4699

1211 Toorak Road Camberwell F 03 9809 2155

QLD 1/42 Cavendish Road Coorparoo F 07 3397 0850

WA & NT Unit 10/55 Howe Street 3 Pear Avenue Osborne Park F 08 9201 9188

TAS (Crisp Ikin) Derwent Park, 7009 P 03 6272 7386

ilve.com.au

New Zealand PO Box 11.160 Sockburn Christchurch F 03 344 5906