



## Dishwasher User & Programme Guide



### 2.7 CLEANING AND MAINTENANCE

Never use abrasive cleaners, wire wool or sharp objects to clean the glass oven door.

Clean the stainless steel and enamelled surfaces with warm, soapy water or with suitable brand products. On no account use abrasive powders that may damage surfaces and ruin the oven's appearance. It is very important to clean the oven each time that it is used. Melted fat is deposited on the sides of the oven during cooking. The next time the oven is used this fat could cause unpleasant odours and might even jeopardise the success of the cooking. Use hot water and detergent to clean; rinse out thoroughly.

To make this chore unnecessary all models can be lined with catalytic self-cleaning panels: these are supplied as an optional extra (see the section SELF-CLEANING OVEN WITH CATALYTIC LINING).

Use detergents and abrasive metal pads like «brillo pads» for the stainless steel grills.

The glass surfaces as the top, oven door and warming compartment door must be cleaned when they are cold. Damage that occurs to them because this rule was not adhered to are not covered by the guarantee.

To replace the interior light:

- switch off the mains power supply and unscrew bulb. Replace with an identical bulb that can withstand very high temperatures

### 2.8 SERVICE CENTRE

Before calling the Service Centre

If the oven is not working, we recommend that: you check that the oven is properly plugged into the power supply.

If the cause of the fault cannot be detected:

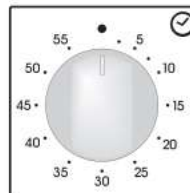
disconnect the oven from the mains, do not touch the oven and call the after sales service.

**Before calling the Service Centre remember to make a note of the serial number on the specifications plate (see fig. On last page).**

The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge by the Service Centre

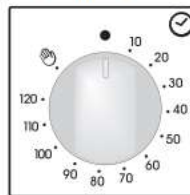
### 3. TIMER

#### 3.1 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.

#### 3.2 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.

#### 3.3 SETTING THE CORRECT TIME






**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.
- Set time with "-" "+" buttons.
- Release all buttons.

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

### 3.4 USE OF TOUCH CONTROL CLOCK PROGRAMMER

FUNCTION	HOW TO ACTIVATE IT	HOW TO SWITCH IT OFF	WHAT IT DOES	WHAT IT IS FOR
<b>KEY LOCK</b>	<ul style="list-style-type: none"> <li>•Child Lock function is activated by touching Set (+) for a minimum of 5 seconds. From this moment on all other function are locked and the display will flash STOP and preset time intermittently.</li> </ul>	<ul style="list-style-type: none"> <li>•Child Lock function is deactivated by touching touchpad Set (+) again for a minimum of 5 seconds. From this moment on all functions are selectable again.</li> </ul>		
<b>MINUTE MINDER</b> 	<ul style="list-style-type: none"> <li>•Push the central button 1 times</li> <li>•Press the buttons "-" "+" to set the required time</li> <li>•Release all the buttons</li> </ul>	<ul style="list-style-type: none"> <li>•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.</li> </ul>	<ul style="list-style-type: none"> <li>•Sounds an alarm at the end of the set time.</li> <li>•During the process, the display shows the remaining time.</li> </ul>	<ul style="list-style-type: none"> <li>•Allows to use the oven as alarm clock (could be activated either with operating the oven or with out operating the oven)</li> </ul>
<b>COOKING TIME</b> 	<ul style="list-style-type: none"> <li>•Push the central button 2 times</li> <li>• Press the buttons "-" or "+" to set the length of cooking required</li> <li>•Release all buttons</li> <li>• Set the cooking function with the oven function selector</li> </ul>	<ul style="list-style-type: none"> <li>•Push any button to stop the signal. Push the central button to return to the clock function</li> </ul>	<ul style="list-style-type: none"> <li>• It allows to preset the cooking time required for the recipe chosen.</li> <li>• To check how long is left to run press the SELECT button 2 Times.</li> <li>• To alter/change the preset time press SELECT and "-" "+" buttons.</li> </ul>	<ul style="list-style-type: none"> <li>•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)</li> </ul>
<b>END OF COOKING</b> 	<ul style="list-style-type: none"> <li>•Push the central button 3 times</li> <li>•Press the buttons "-" "+" to set the time at which you wish the oven to switch off</li> <li>•Release the buttons</li> <li>•Set the cooking function with the oven function selector</li> </ul>	<ul style="list-style-type: none"> <li>•At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position 0.</li> </ul>	<ul style="list-style-type: none"> <li>•Enables you to set the end of cooking time</li> <li>•To check the preset time push the central button 3 times</li> <li>•To modify the preset time press buttons SELECT + "-" "+"</li> </ul>	<ul style="list-style-type: none"> <li>•This function is typically used with "cooking time" function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30.</li> <li>•At the end of the cooking set time, the oven will switch off automatically and an audible alarm will ring.</li> <li>•Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the pre-set end-of-cooking-time, when the oven will switch itself off automatically.</li> <li><b>WARNING.</b> If the END of cooking is selected without setting the length of cooking time, the oven will start cooking immediately and it will stop at the END of cooking time set.</li> </ul>

#### 4. OPERATING INSTRUCTIONS

Function dial	Temperature pre-set and setting. (Model with electronic programmer) (Type A)	Thermostat dial	Function
			Turns on the oven light This will automatically activate the cooling fan (on fan cooled models only)
			<b>Defrosting</b> When the dial is set to this position. The fan circulates air at room temperature around the, frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.
<b>Sprinter</b> 	MAX	MAX	<b>Super Grill</b> This function allows to set food crunchiness. The Super Grill function is characterized by a 50% power increase in comparison to the standard grill.
 *	220 50 ÷ 240	50 ÷ MAX	<b>Natural convection</b> Bottom and top oven elements are used. This is the traditional form of baking and roasting. It is ideal for roasting joints of meat and game, baking biscuits and apples and making the food nice and crunchy.
 	200 50 ÷ 230	50 ÷ MAX	<b>Fan cooking</b> Both top and bottom heating elements are used with the fan circulating the air inside the oven. 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.
<b>Soft cook</b> 	200 50 ÷ 230	-	<b>Soft Cook (a)</b> Soft Cook is the function for the confectionery and the bread. Thanks to its reduced fan speed, this function increases oven internal damp. The increased damp creates the ideal conditions of cooking for those foods that need to maintain an elastic consistence while they are cooking (ex. cakes, bread, biscuits) avoiding surface breakages.
	160 50 ÷ 220	50 ÷ MAX	<b>Fan plus lower element</b> This function is ideal for delicate dishes (pies-souffle).
	Level 4 1 ÷ 4	50 ÷ MAX	<b>GRILL: use the grill with the door closed.</b> The top heating element is used alone and you can adjust the temperature. Five minutes preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath.
<b>Super grill</b> 	Level 4 1 ÷ 4	50 ÷ MAX	<b>SUPER GRILL:</b> the oven has two grill positions <b>Grill : 2200 W      Grill SUPER : 3000 W</b>
	190 180 ÷ 200	50 ÷ 200	<b>FAN ASSISTED GRILL (a): use the turbo-grill with the door closed.</b> The top heating element is used with the fan circulating the air inside the oven. Preheating is necessary for red meats but not for white meats. Ideal for cooking thick food items, whole pieces such as roast pork, poultry, etc. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.
	Level 4 1 ÷ 4	50 ÷ 200	<b>Grill/spit element.</b> This is used for roasting on the spit.
	220	50 ÷ MAX	<b>Function Pizza</b> This function with hot air circulated in the oven ensure perfect result for dishes such as pizza or focaccia.
 *	190 180 ÷ 200	50 ÷ 200	The "COOK LIGHT" function allows you to cook in a healthier way, by reducing the amount of fat or oil required. Thanks to the use of the grill and fan combined with a pulsating cycle of air, it will retain the moisture content of the food, grilling the surface and using a shorter cooking time, without compromising on taste. It is particularly suitable for cooking meat, roasted vegetables and omelettes. The cycle of pulsed air keeps the humidity inside the oven and the moisture content of the food, preserving the nutritional values and ensuring a rapid uniform cooking process. Try all your recipes and reduce the amount of dressing you usually use and experience the lightness of this new function!
	210	50 ÷ 230	<b>BOTTOM:</b> Using the lower element. Ideal for cooking all pastry based dishes. Use this for flans, quiches, tarts, pate and any cooking that needs more heat from below.

(a) on some models : function with "Vario Fan" is the exclusive system developed by Candy to optimize the cooking results, temperature management and damp management. The Vario Fan system is a self-activating system that changes automatically fan speed when a fan function is chosen: the fan functions are the one inside the outlined area on control panel.

\* Tested in accordance with the CENELEC EN 60350-1 used for definition of energy class.