



# Haier

**Full  
User Manual**

**Haier.com**

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## WELCOME

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

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

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

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## 1.SAFETY INFORMATION

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### GENERAL WARNINGS

- Do not use a steam cleaner for cleaning operations.
- **⚠ CAUTION:** in order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility
- During use the appliance become hot. Care should be taken to avoid touching heating elements inside the oven.

### Use in accordance with attendend use

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

### Use limitations

- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and maintenance shall not be made by children without supervision.
- This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **⚠ WARNING:** the appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements Children less than 8 years of age shall be kept at away unless continuously supervised.

- **⚠ WARNING:** Accessible parts may become hot during use. Young children should be kept away.

## INSTALLATION WARNINGS

- The oven can be located high in a column or under a worktop.
- Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on the illustrations according to the type of fitting. Always fix the oven to the furniture with screws provided with the appliance.
- No additional operation/setting is required in order to operate the appliance at the rated frequencies.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- During installation the oven should be disconnected from the mains to avoid overheating.
- If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee. The installation instructions for professionally qualified personnel must be followed.
- Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.
- Installation must be carried on by a qualified technician who must know and respect the laws in force in the country of installation and the manufacturer's instruction.
- After unboxing the appliance, always check it is not damaged, in case of issue contact the customer service before installing and do not connect to the power supply.
- Remove the packaging material before operating the appliance.
- During installation do not use the oven door's handle to lift and move the oven.
- The installation furniture and the adjacent ones must with stand temperatures of 95°C.
- It is recommended to wear protective gloves during installation to avoid cut injuries.
- Do not install the product in open environments exposed to atmos-

pheric agents.

- This appliance is designed to be used at altitude lower than 2000m.
- To remove protective films and advertisement stickers on front surface of the oven before first usage.

## ELECTRICAL WARNINGS

- The socket must be suitable for the load indicated on the tag and must have ground contact connected and in operation. The earth conductor is yellow-green in colour. This operation should be carried out by a suitably qualified professional.
- Connection to the power source can be made by plug or by fixed wiring placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation.
- In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. The plug and the socket must be conformed to the current norms of the installation country.
- The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. For any repairs, refer only to the Customer Care Department and request the use of original spare parts.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- **⚠ WARNING:** ensure that the appliance is switched off before replacing the bulb, to avoid the possibility of electric shocks.
- The oven must be switched off before removing the removable parts. After cleaning, reassemble them according the instructions.
- The use of any electrical appliance implies the observance of some fundamental rules:
  - do not pull on the power cable to disconnect the appliance from the power source;
  - do not touch the appliance with wet or damp hands or feet;

- in general the use of adaptors, multiple sockets and extension cables is not recommended;
- in case of malfunction and/or poor operation, switch off the appliance and do not tamper with it.
- **NOTE:** as the oven could require maintenance work, it is advisable to keep another wall socket available so that the oven can be connected to this if it is removed from the space in which it is installed.
- Any repair, installation and maintenance not carried out correctly can seriously endanger the user.
- The manufacturing company hereby states that it does not assume any responsibility for direct or indirect damages caused by incorrect installation, maintenance, or repair work. Furthermore, it is not liable for damages caused by the absence or interruption of the grounding system (e.g., electric shock).
- **CAUTION:** in order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- The appliance is not designed to be activated by an external timer or separate remote control system.

## USE & MAINTENANCE

- The dripping pan collects the residues that drip during cooking.
- When you place the Airfry tray or the grid on the side racks, make sure that the shorter section of the side (between the stop and the extremity) is directed towards the interior of the oven. If the grid has a decorative metal bar, pay attention to position it on the exterior of the oven so that the brand logo can be visible and readable. For the correct positioning refer also to the image in the Accessories section of this user manual.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glasses, since they can scratch the surface, which may result in shattering of the glass.
- Only use the temperature probe recommended for this oven.
- During cooking, moisture may condense inside the oven cavity or on the glass of the door. This is a normal condition. To reduce this effect, wait 10-15 minutes after turning on the power before putting food

inside the oven. In any case, the condensation disappears when the oven reaches the cooking temperature.

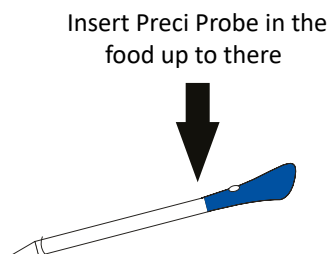
- Cook the vegetables in a container with a lid instead of an open tray.
- Avoid leaving food inside the oven after cooking for more than 15/20 minutes.
- A long power supply failure during an occurring cooking phase may cause a malfunction of the monitor. In this case contact customer service.
- **⚠ WARNING:** Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risk melting and deteriorating the enamel of the insides.
- **⚠ WARNING:** Never remove the oven door seal.
- **⚠ CAUTION:** Do not refill the cavity bottom with water during cooking or when the oven is hot.
- 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.

### **WARNINGS (\*FOR PYRO OVENS)**

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

**WARNINGS for PRECI PROBE** (only if present\*)

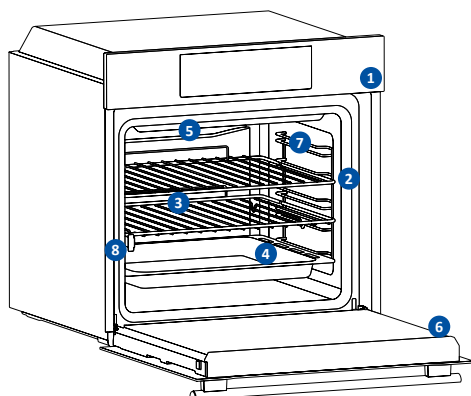
- This product is exclusive for oven appliances. It should only be used as described in this User Manual.
- **DO NOT TOUCH** Preci Probe **WITH BARE HANDS JUST AFTER COOKING**. Always wear oven gloves to remove Preci Probe from the food after cooking.
- To use the temperature probe correctly, it is essential to fully insert the metal bar of the probe into the food during cooking until it reaches the black-colored ceramic portion located at the tip of the probe.



- Do not expose the metal part of Preci Probe to the heat generated by oven directly.
- Do not use Preci Probe in another appliance except for the built-in oven.
- Do not use Preci Probe in a microwave oven.
- Preci Probe can be cleaned and washed but do not immerse it long in water.
- This product is not intended for use by persons with ages 12 and under.
- The supplier will not be liable for any damage of Preci Probe due to misuse of the device.
- Clean the Preci Probe before the use.
- Probe can work in this range of temperature: 10 °C to an internal maximum temperature of 100°C of the metal part. Ceramic part can reach 350°C.
- If the Preci Probe temperature exceeds 100°C, cooking will stop and the Preci Probe must be removed from the oven as soon as possible, wearing gloves, to avoid damage to the probe.

## 2. PRODUCT INTRODUCTION

### 2.1. OVERVIEW OF THE PRODUCT



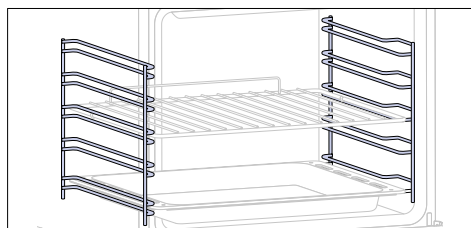
1. Control panel
2. Shelf positions numbers
3. Grids
4. Trays
5. Fan cover
6. Oven door
7. Lateral wire grids (if present: only for flat cavity)
8. Serial number & QRcode



Write here your serial number for future reference.

### 2.2 ACCESSORIES

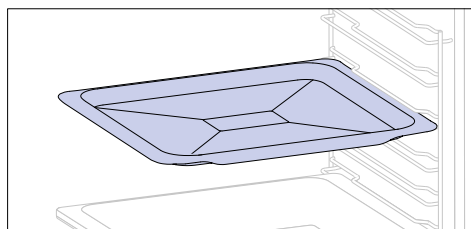
#### Lateral wire grids (only if present\*)



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

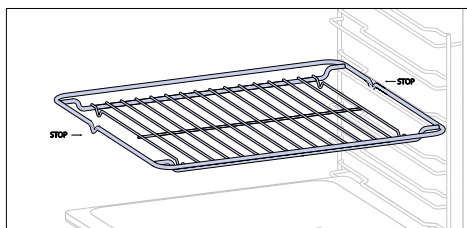
**NOTE:** 6 or 7 levels depending on the model.

#### Baking tray (only if present\*)



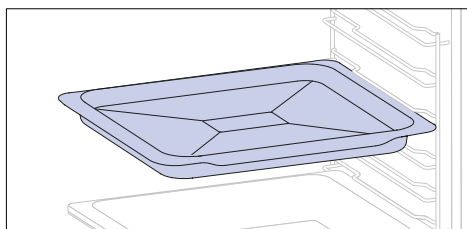
A baking tray is ideal for achieving even bottom browning, making it perfect for cookies and pastries due to its shallow, flat design. Additionally, placing it under a cooking grid can help collect drips and prevent messes in the oven.

#### Metal grid



A metal grid in an oven is a removable, adjustable shelf that supports cookware, ensuring even cooking, and makes cleaning easy. It can be used to hold plates and pans at different heights for various cooking needs. Trays are counted from bottom to top

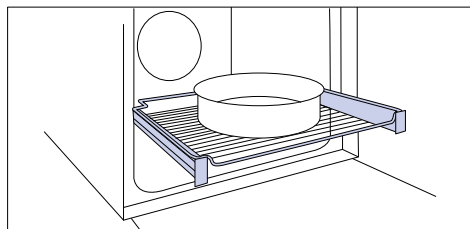
#### Deeper Tray



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

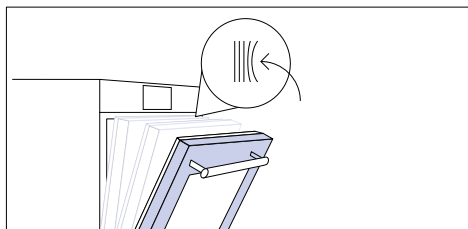


### Telescopic Guides (only if present\*)



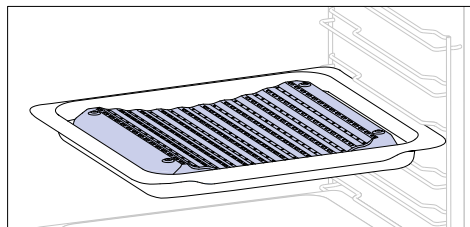
Telescopic oven rails are shelves that can be extended, making it easier to place or remove items, without the need to reach deep inside a hot oven. They improve safety, stability, and can be adjusted at different level positions.

### Softclose/Soft open hinges (only if present\*)



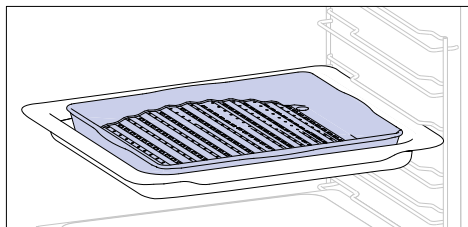
Soft close and open hinges control the door's motion, ensuring smooth movement and preventing slamming.

### Dual tray – STEAM mode (only if present\*)



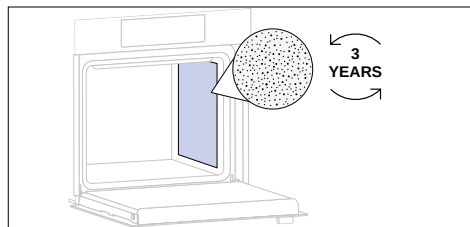
The concave shape allows a correct circulation of humidity generated in cooking, keeping the food humidity rate high. According to the quantity of water inserted in the tray, a drier or more "wet" cooking will be obtained.

### Dual tray – BBQ mode (only if present\*)



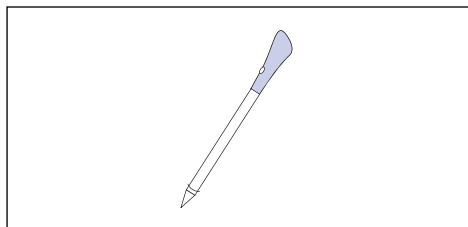
The convex shape is suitable for grilling in the oven at high temperature (220°) allowing a BBQ result even at home with little smoke thanks to the drainage action of the fats on the bottom of the tray.

### Catalytic Panels (only if present\*)



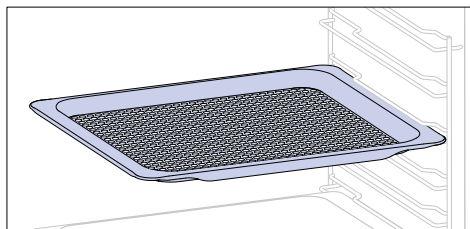
Special panels coated with enamel, made with a microporous structure to turn fat into gaseous elements that are easy to remove. Replace after 3 years of use (at 2/3 cooking cycles per week).

### Preci Probe (only if present\*)



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

### 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.

### 2.3 CONTROL PANEL



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

- 1. On/Off
- 2. Child Lock
- 3. Lamp
- 4. Remote Control
- 5. Favorites
- 6. Start/Pause

### MAIN FUNCTIONS

| Symbol | Function              | Description                                                                                                                            |
|--------|-----------------------|----------------------------------------------------------------------------------------------------------------------------------------|
|        | <b>On/Off</b>         | Press to turn on/off the oven.                                                                                                         |
|        | <b>Child lock</b>     | Press and hold for 3 seconds to lock the screen and prevent unwanted use by minors.                                                    |
|        | <b>Light</b>          | Press to turn on/off the oven cavity light.                                                                                            |
|        | <b>Remote Control</b> | Press and hold the button for 3 seconds to activate remote control, after pairing the oven with the hOn app (through the application). |
|        | <b>Favorites</b>      | Press to access the Favorites menu.                                                                                                    |
|        | <b>Start/Pause</b>    | Press to Start/Pause cooking or to confirm the functions.                                                                              |

2.4 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                          |

Product information for networked equipment

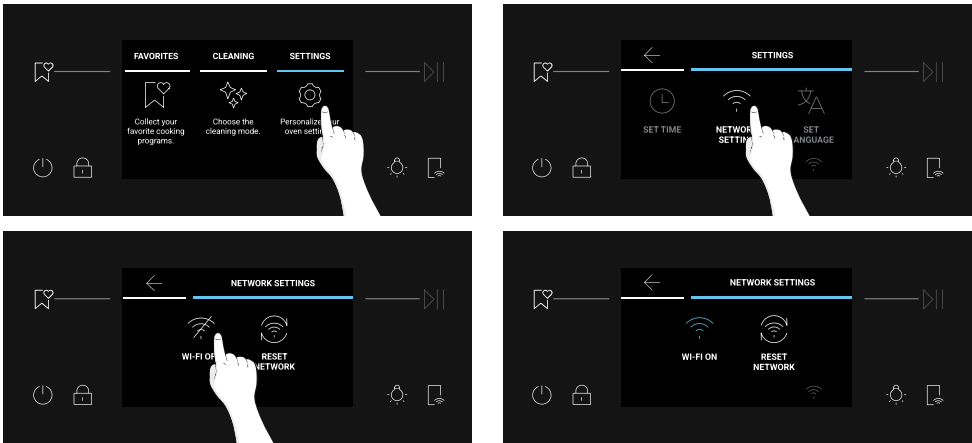
Power consumption of the product in networked standby if all wired network ports are connected and all wireless network ports are activated:  
2,0 W.

Preci probe model et180 wireless parameters

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

How to activate wireless network port

Press “Settings” on the Home Carousel, then press on “Network Settings”. Toggle Wi-Fi OFF to turn on the Wi-Fi.

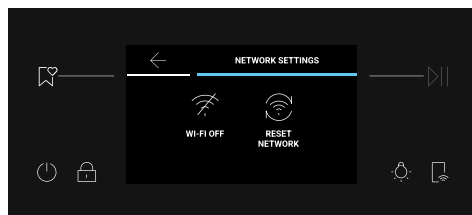
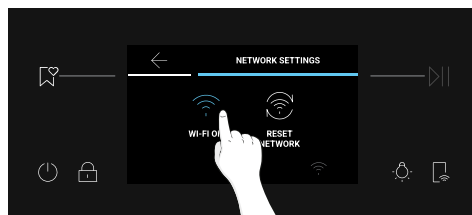
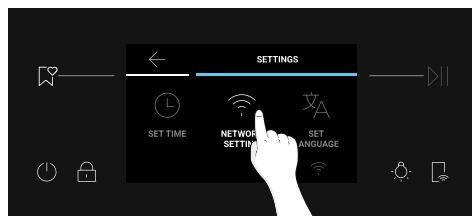
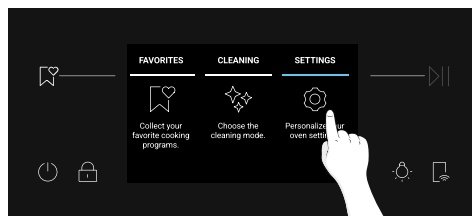


Hereby, Candy Hoover Group Srl declares that the radio equipment is in compliance with Directive 2014/53/EU and with the relevant statutory requirements for the UK market. The full text of the declaration of conformity is available at the following internet address: [www.candy-group.com](http://www.candy-group.com)



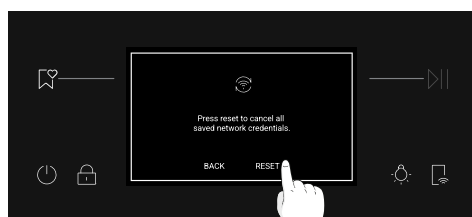
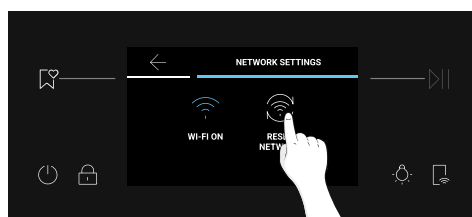
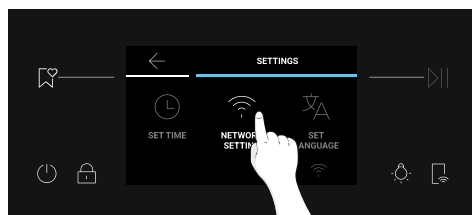
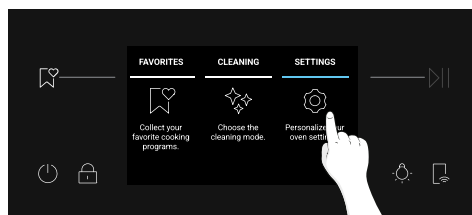
## How to deactivate wireless network port

Press “Settings” on the Home Carousel, then press on “Network Settings”. Toggle Wi-Fi ON to turn off the Wi-Fi.



## How to reset the network

1. Press Settings on the Home Carousel, then press Network Settings;
2. Press “Reset Network” (only enabled if the appliance has already been paired);
3. Confirm pop-up message by pressing on “Reset”



## HOW TO INTERACT WITH THE APP

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

### **i** NOTE

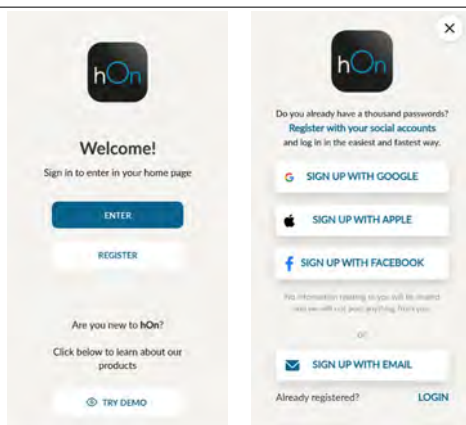
- Once the oven is turned on, the WIFI icons blinks for 30 minutes. During this period it's possible to enroll the product.
- Ensure your home Wi-Fi network is turned on.
- You will be given step by step guidance on both your appliance and mobile device.
- It may take up to 10 minutes to connect your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

Download on your smartphone.



## NEW USER REGISTRATION

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



## QUICK PAIR ENROLLMENT

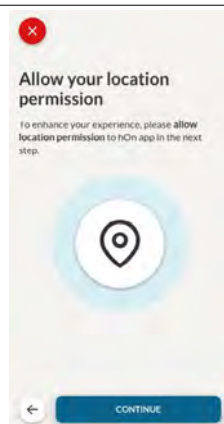
### Step 1

- Select "Add appliance".

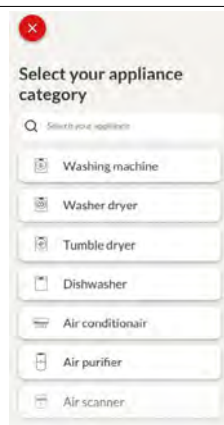


**Step 2**

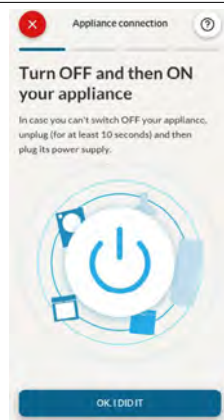
- Allow your location permission.

**Step 3**

- Select oven from the appliance category.

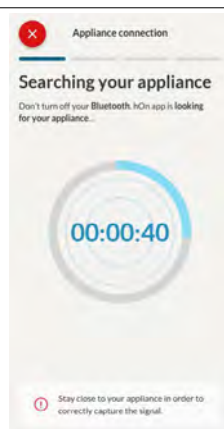
**Step 4**

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

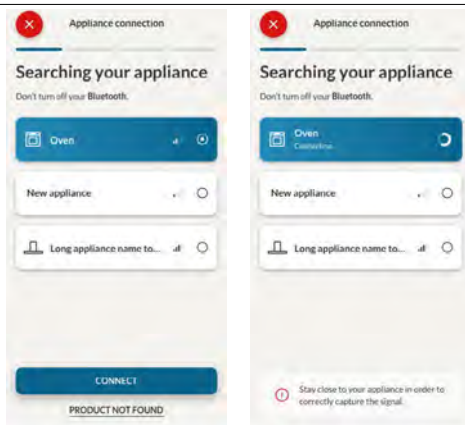


**Step 5**

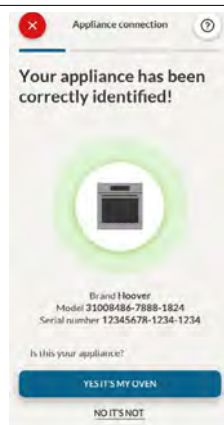
- After turning on, the hOn app will start searching for your home appliance.

**Step 6.1-6.2**

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

**Step 7**

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



## REMOTE CONTROL

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

This function allows you, through your device, to enjoy various features, such as: instant or scheduled start of recipes or cooking programs already available in the app both with the probe and without; real-time monitoring of the progress of your recipes; adjustment of the cooking parameters in use; management and monitoring of the cooking process through the Preci Probe; creation of customized recipes through the U-create function; and saving the recipes created directly on the product through the “Jolly function.”

The Remote Control can be activated exclusively when the product is enrolled.

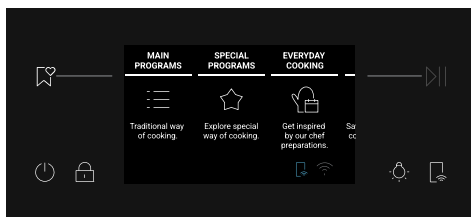
You can also stop the cooking program remotely using the app by clicking the ‘STOP’ Button on the device display. The oven will automatically stop the cooking.

When Remote Control is ON, you can start/stop and monitor cooking programs and recipes both directly from the App and from the appliance. If the Remote Control is switched OFF after a cooking program has already started, the program can be stopped only from the oven.

**NOTE:** Remote Control is available for all cooking functions on the product, except for Grill + Fan and Superg grill programs.

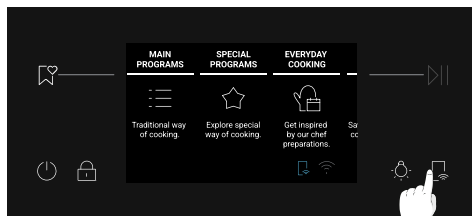
### How to activate Remote Control:

1. From Home Carousel, press  in the bottom right corner;
2. “Remote Control ON”  icon will be shown at the bottom of the screen;
3. Access the App, select a program and let the cooking start. During the process it is possible to control and change the program parameters from both product and App.



### How to deactivate Remote Control:

1. When Remote Control is active, press  to switch it off.
2. “Remote Control ON”  icon will disappear.





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

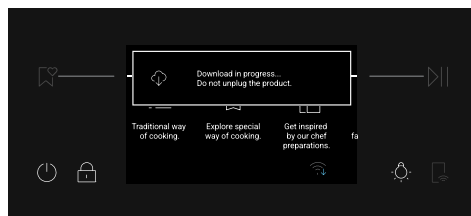
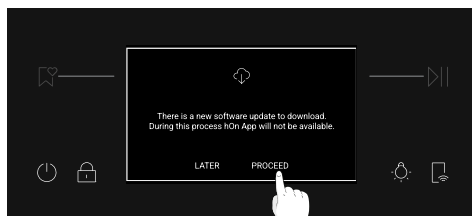
## OVER THE AIR UPDATE (OTA)

The oven is provided with an over the air update function that will ensure the product software maintenance and it is recommended every time to guarantee the updated oven functionality, which is enabled as soon as the product is enrolled in app. When an update is available and the oven is connected, you will be notified through a pop-up message on the display.

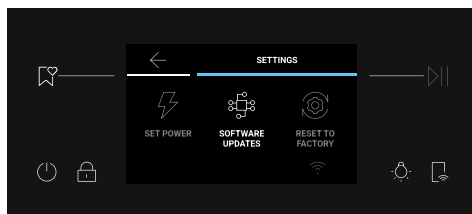
The OTA process will be done in 2 steps.

**1. SOFTWARE DOWNLOAD** – During this process, that may take around 2 hours, it is possible to use the oven to cook but hOn App will not be available.

- By selecting “Proceed”, the update will start downloading and the Wi-Fi icon with a blue arrow will remain visible until the end of download. To switch off the display during this time, remote control shall be activated before pressing ON/OFF button, otherwise the download process will be interrupted.

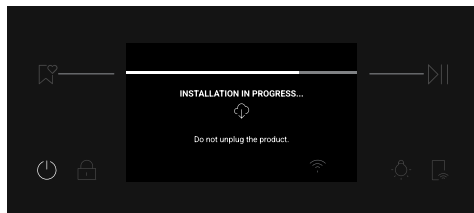
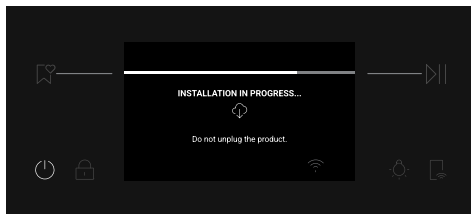
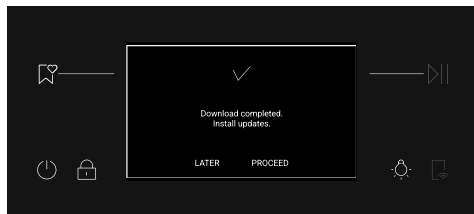


- By selecting “Later”, it is possible to start the process by entering “Software Updates” in the Settings menu.

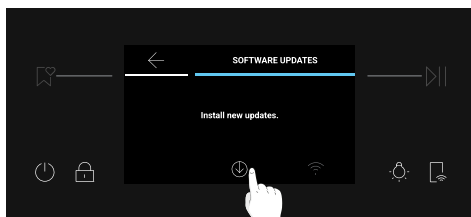
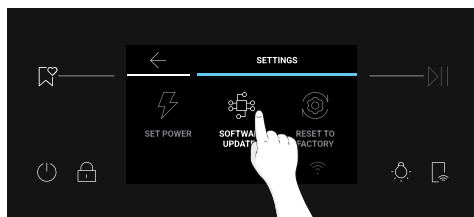


**2. INSTALLATION** During this process, that may take around 2 hours, it is possible to use the oven to cook but hOn App will not be available.

- by tapping “Proceed”, the update will be installed.



- By selecting “Later”, it is possible to start the process by entering “Software Updates” in the Settings menu.



## 3. BEFORE STARTING

### 3.1. INFORMATION TO START

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

#### How door works

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

#### How illumination works

The oven cavity is illuminated by one or more light bulbs, typically activated each time a cooking function begins.

For ovens equipped with a door switch (see below), the light automatically turns on when the door is opened.

For ovens equipped with lamp button, it can also be used to activate the lighting.

If the oven door remains open for more than 10 minutes, the lights will automatically turn off.

During pyrolytic cleaning process light remains off. \*

#### How cooling fan works

The cooling fan is responsible for dissipating the heat, keeping the oven and its surroundings from getting too hot, as well as protecting kitchen appliances from the effects of high temperatures. For this reason, the cooling fan remains audible for a period of time even after the oven is turned off. It operates during and after cooking cycle in relation to the internal temperature of the oven.

When the cooling fan is operational, it usually generates a gentle humming or whirring noise. You may also notice a warm airflow emanating from the gap between the oven door and the control panel.

During pyrolytic cleaning and when door is locked, cooling fan is switched on. \*

During ECO function the light will remain off.

(\*only for pyro ovens)

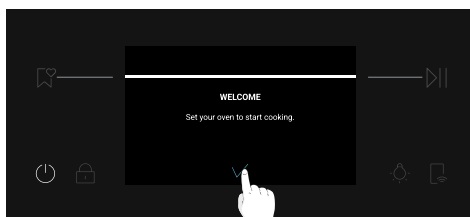
#### How status bar works

The status bar, based on the set programs, simplifies monitoring of temperature and time. Specifically, for functions involving preheating, it displays the temperature increase during this phase. In cooking programs and the pyrolytic cleaning function, it shows the countdown of cooking time and the cleaning cycle, respectively.

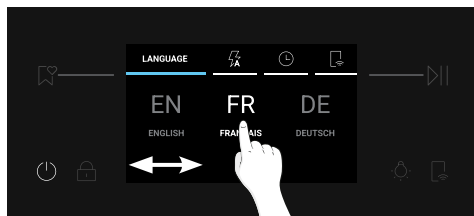
### 3.2. FIRST USAGE

When the appliance is switched on for the first time, the initial step is to select the language, set time of day, choose between 13 ampere or 16 ampere.

First, a welcome message will appear on the display. To continue, press ✓



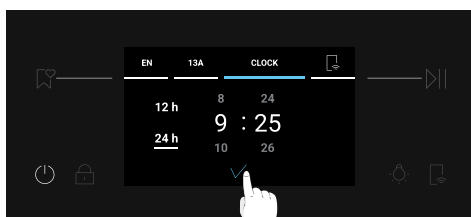
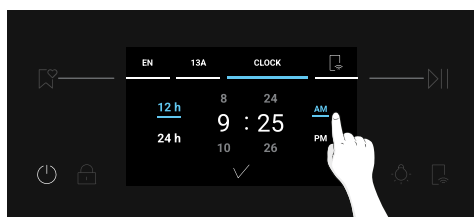
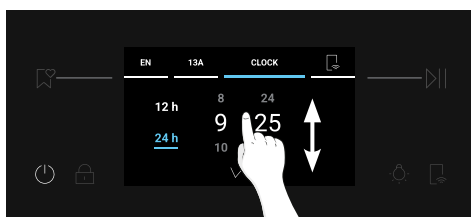
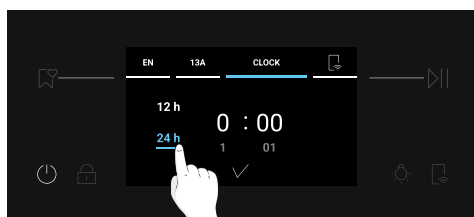
- **SELECT THE LANGUAGE:** A carousel menu will be shown. Scroll the carousel horizontally to select the desired language. Tap on the language of choice to go to the next step.



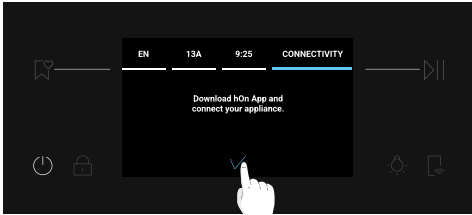
- **SET AMPERAGE:** By default, the oven is set to work with higher power suitable for households with more than 3 kW (16 A). If your home has lower power, you can change this setting to 13 A. This setting affects how quickly the oven heats up. Choosing the higher option (16A) means it heats up faster (because the power absorption is increased). On the display, you'll see two choices: 13A and 16A. Press on the desired amperage to select it and go to the next step.



- **SET THE TIME:** The display will show the preset time '0:00' in the preset 24h time format. To change the time format, press 12h / 24h on the left side of the screen. To set the time, scroll the numbers vertically. If you selected the 12h time format, also press on AM / PM to select the time of day. To confirm your choice, press on ✓.



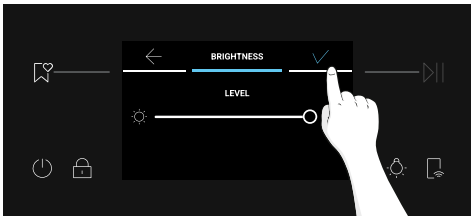
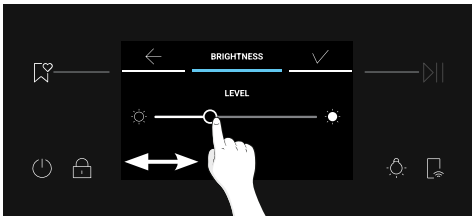
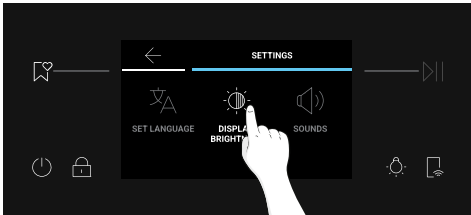
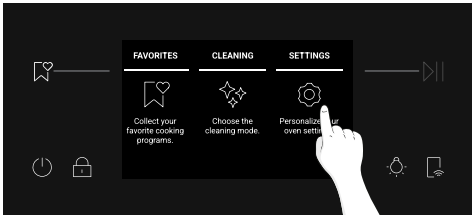
After adjusting the initial settings, a pop-up message about pairing information will appear. Press ✓ to confirm and go to the Home carousel menu.



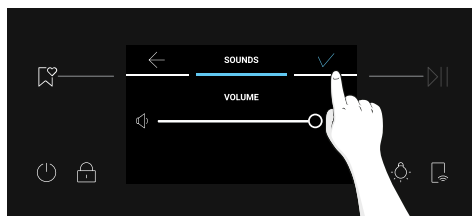
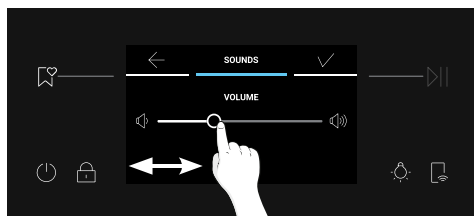
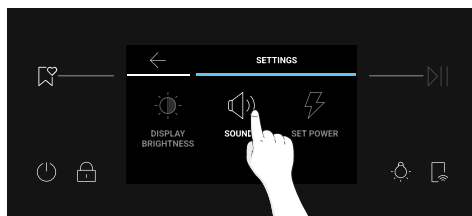
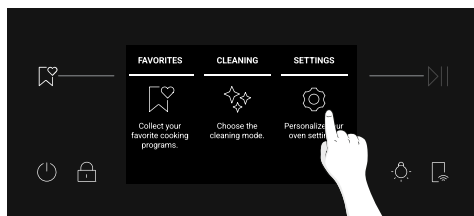
ADDITIONAL SETTINGS

Brightness and Sound levels can be adjusted by the user in the Settings section.

- **BRIGHTNESS:** From the Home carousel, press “Settings”. Scroll the Settings menu horizontally and press on “Display Brightness”. Scroll the slider horizontally to adjust brightness. Press ✓ to confirm.

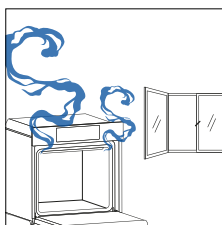
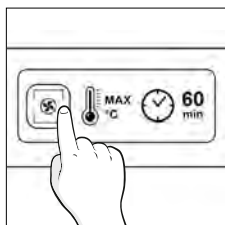
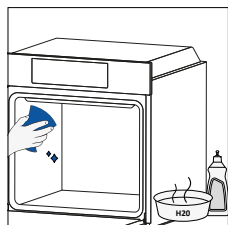


- **SOUND:** From the Home carousel, press “Settings”. Scroll the Settings menu horizontally and press on “Sounds”. Scroll the slider left and right to adjust the sound volume. Press ✓ to confirm.



### 3.3. PRELIMINARY CLEANING

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



# 4. OPERATION OF PRODUCT

## 4.1. HOW THE PRODUCT WORKS

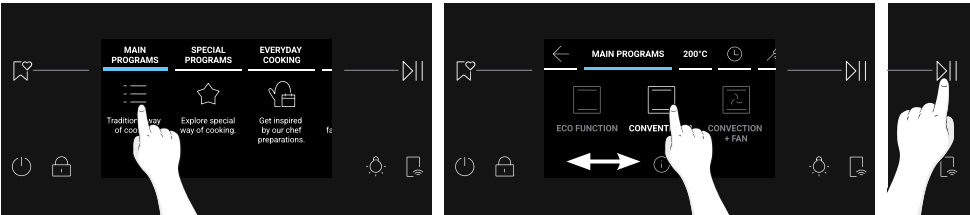
### SWITCHING ON/OFF THE OVEN

To switch the oven ON/OFF, long press the ON/OFF button.



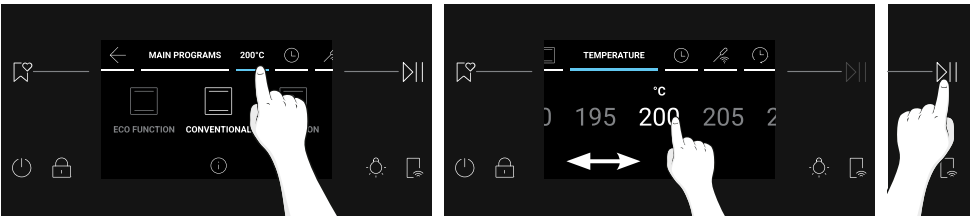
### SET COOKING FUNCTION

To select a cooking function, press “Main Programs” from the Home carousel menu. Scroll the carousel horizontally until you reach the desired function. Press **▶||** to start cooking at the default temperature for the selected cooking function.



### SET TEMPERATURE

Press the temperature indicated next to “Main Programs” on the carousel. Scroll horizontally to select the desired temperature. Press **▶||** to confirm your choice.



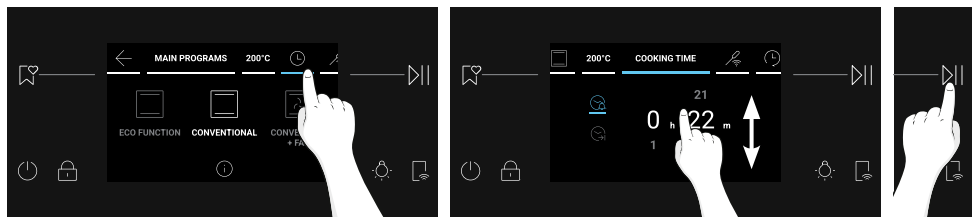
## TIME MENU

Access the Time menu by pressing ⌚ Cooking Time on the carousel.

The user can enter the following settings:

### a. Minute Minder

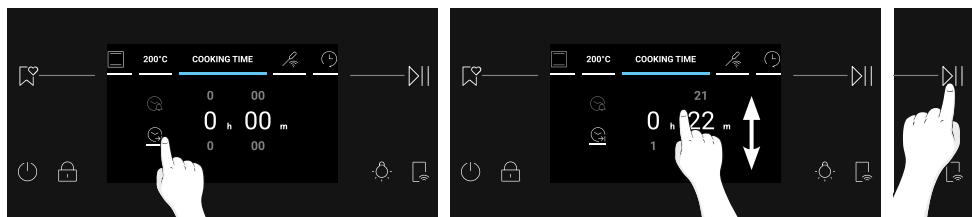
This function allows the user to set a reminder for the cooking time. After pressing ⌚ Cooking Time on the carousel, the ⌚ Minute Minder icon is switched on by default. Scroll the numbers vertically to adjust the time, then press ⏏ to confirm.



### b. Auto-Off

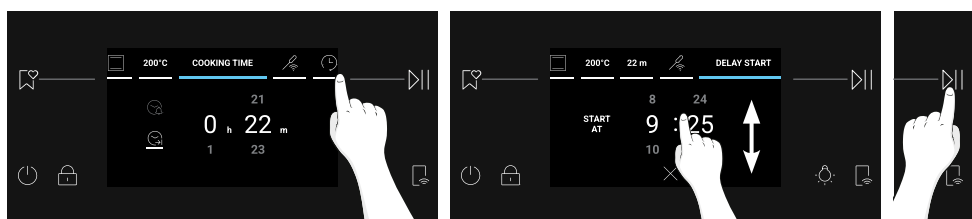
Auto-Off makes the oven automatically turn off after the set reminder. This function is switched off by default and needs to be activated on demand by the user.

Press ⌚ to activate Auto-Off. Adjust the time by scrolling vertically, then press ⏏ to proceed.



### c. Delay Start

Press ⌚ to set Delay Start. Scroll vertically to set the desired time, then press ⏏ to confirm.

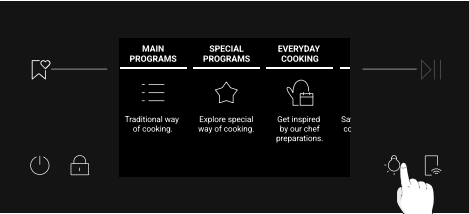


**NOTE:** Delay Start is activable only after setting Cooking Duration and it is not available when the Preci Probe is set. When using Delay Start, the cooking duration will be automatically converted to Auto-Off.

ADDITIONAL FUNCTIONS

 LIGHT

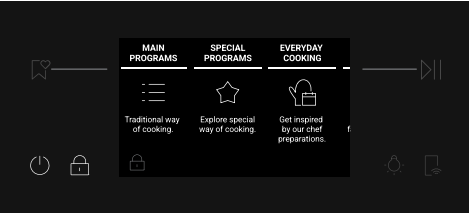
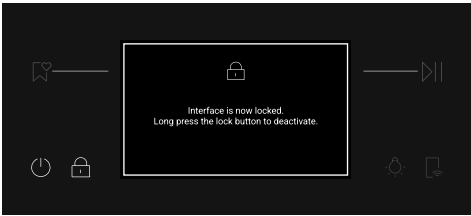
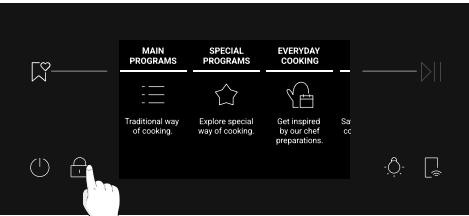
To switch the cavity light ON/OFF, press .



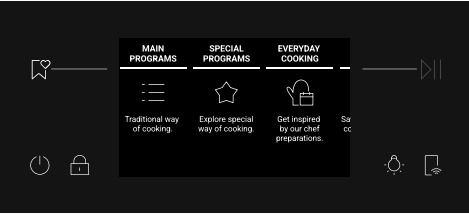
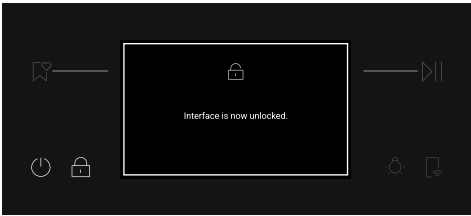
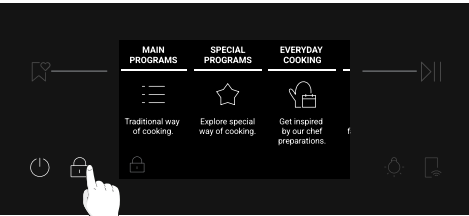
**NOTE:** The cavity light is OFF by default during general navigation processes. While a process such as cooking or cleaning is ongoing, the light will be switched ON by default.

 CHILD LOCK

This function allows you to lock the screen to prevent any unwanted use by minors. To activate the screen lock, long press . A pop-up message will be shown for a few seconds. When Child Lock is on, all the buttons will be disabled except for ON/OFF and Child Lock.



To unlock the screen, long press  again. A pop-up message will be shown for a few seconds, or you can tap anywhere on the screen to hide it. The display will unlock and resume to the previous screen.



4.2. COOKING FUNCTIONS

FAST PREHEATING OPTION

The fast preheat is always recommended by a message on the display and starts automatically. When the fast preheat starts the option “skip” appears. If “skip” is selected, the desired cooking function starts and the food can be inserted with cold oven. The Fast Preheat will activate a combination of fan and heating elements regardless of the chosen cooking function; the lamp will be turned OFF until the oven reaches the desired temperature to save energy.

4.2.1. MAIN PROGRAMS

**NOTE:** for functions that require preheating, ensure all accessories are removed during this phase. Follow instructions in the table below for what regards preheating.

“YES” means that fast preheating is automatically activated and can be skipped; “NO” means that preheat is not available and foods must be inserted with cold oven.

When a cooking program ends you can add 5 more minutes of cooking time or save it to favorites menu or return to home screen.

| Symbol                                                                             | Function            | T°C default<br>T°C range | Suggested shelf<br>position                                  | Preheat | PRECIPROBE<br>available | Suggestions                                                                                                                                                          |
|------------------------------------------------------------------------------------|---------------------|--------------------------|--------------------------------------------------------------|---------|-------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|    | *ECO                | 190 °C<br>150-220 °C     | L3/L4                                                        | NO      | NO                      | IDEAL FOR: cooking meat, fish or vegetables<br><br>This function allows to save energy during cooking keeping the food moist and tender. Cavity lamp is switched off |
|    | *Conventional       | 200°C<br>30-250°C        | L2/L3                                                        | YES     | YES                     | IDEAL FOR: cakes, breads, biscuits, on one level.                                                                                                                    |
|   | Multi-Level         | 160°C<br>50-250°C        | L3 (one tray)<br>L3+L6 (two trays)<br>L2+L4+L6 (three trays) | YES     | YES                     | IDEAL FOR: cakes, biscuits and pizzas on one or more levels. Ideal to cook different foods.                                                                          |
|  | Convection<br>+ Fan | 175°C<br>50-250°C        | L2/L3                                                        | YES     | YES                     | IDEAL FOR: roasts, casseroles, vegetables or pies with moist fillings.                                                                                               |
|  | **Grill             | L5<br>L1-L5              | L6/L7                                                        | NO      | YES                     | IDEAL FOR: small quantities of sausages or steak. Use with the door closed                                                                                           |

| Symbol                                                                           | Function                | T°C default<br>T°C range | Suggested shelf<br>position                  | Preheat | PRECIPROBE<br>available | Suggestions                                                                                                                                                                                                   |
|----------------------------------------------------------------------------------|-------------------------|--------------------------|----------------------------------------------|---------|-------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>**Super Grill</b>    | L5<br>L1-L5              | L7 for thin<br>food, L5 for<br>thicker food. | NO      | YES                     | IDEAL FOR: big quantities of sausages, steaks and toast bread. The entire area below the grill element becomes hot. Use with the door closed. Turn food two thirds of the way through cooking (If necessary). |
|  | <b>**Grill + Fan</b>    | 200°C<br>150-250°C       | L4/L5                                        | YES     | YES                     | IDEAL FOR: whole pieces of meat (roasts) or gratinated foods. Use with the door closed. Slide the drip tray under the shelf to collect juices. Turn food over halfway through cooking if needed.              |
|  | Bottom heating<br>+ fan | 170°C<br>50-230°C        | L2/L3                                        | YES     | YES                     | IDEAL FOR: salty cakes or foods with liquid toppings on one level                                                                                                                                             |
|  | Bottom heating          | 170°C<br>50-230°C        | L1/L2                                        | YES     | YES                     | IDEAL FOR: stews and gentle cooking on one level                                                                                                                                                              |

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

\*\*Use with the door closed.

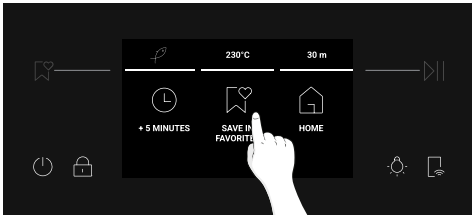
## 4.2.2. SPECIAL FUNCTIONS

| Symbol                                                                             | Function     | T°C default<br>T°C range | Suggested shelf<br>position | Preheat | PRECIPROBE<br>available | Suggestions                                                                                                                                                                                                                                                   |
|------------------------------------------------------------------------------------|--------------|--------------------------|-----------------------------|---------|-------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|    | Pizza 300    | 300 °C<br>200-300 °C     | L2/L3                       | NO      |                         | IDEAL TO: cook all pizza types, without the need of preheating. Use lower heating for frozen pizza, and 300° for round fresh pizza.                                                                                                                           |
|    | Dehydration  | 55°C<br>45-65°C          | L4                          | NO      |                         | IDEAL TO: dehydrate portions of vegetables and fruits. For a better result, cut slices thinly, and place them on a single layer without overlap.                                                                                                              |
|    | Keep Warm    | 65°C                     | L3                          | NO      |                         | IDEAL TO: maintain the food warm                                                                                                                                                                                                                              |
|    | Yogurt       | 40°C                     | L4                          | NO      |                         | IDEAL TO: prepare yogurts enabling a correct fermentation process                                                                                                                                                                                             |
|    | Leavening    | 40°C                     | L3                          | NO      |                         | IDEAL FOR: pizza and bread dough leavening, position meals on the third level                                                                                                                                                                                 |
|  | MULTICOOKING | 200 °C<br>150-250 °C     | L1+L3+L5+L7                 | YES     |                         | IDEAL TO: simultaneously cook different dishes of a full meal on different levels without mixing odors. Position food on all levels available after preheating. Take out each dish separately, depending on whether the cooking temperature has been reached. |
|  | Air fry      | 200 °C<br>150-250 °C     | L3/L4                       | NO      |                         | IDEAL TO: prepare frozen, pre-fried and breaded meals. Thanks to the dedicated accessory, hot air covers food evenly.                                                                                                                                         |

**Save recipes as Favorites:**

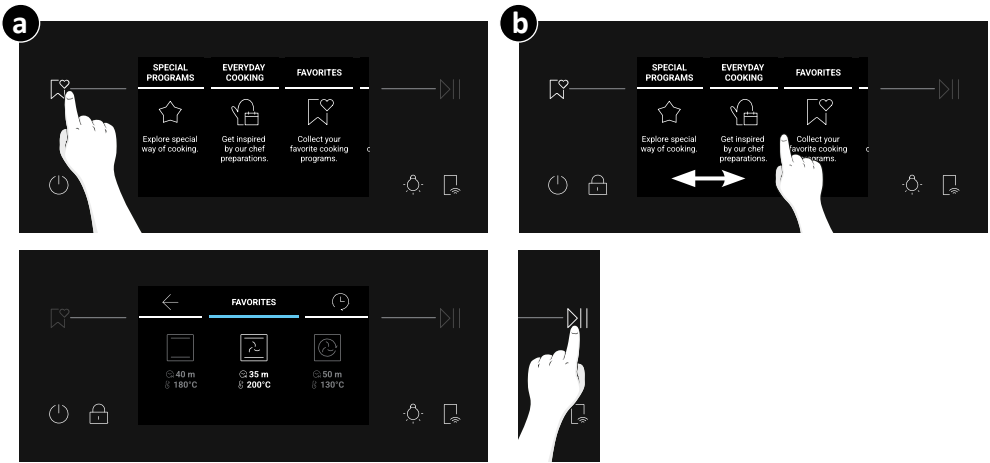
You can save a recipe in the Favorites menu directly from the oven, at the end of any cooking program, by pressing “Save in Favorites” on the display. This button will be shown after the “Enjoy Your Plate” message.

Favorite recipes can be later accessed from the Favorites menu.

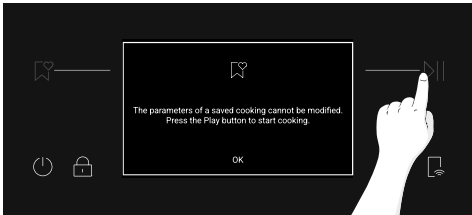


**How to access Favorites menu from the oven:**

Press on the display. Alternatively, scroll the Home carousel until you reach Favorites and press on it. The Favorites menu will be displayed, and you can scroll through the previously saved recipes. The recipes saved directly from the oven will be shown first; the recipes saved through the Jolly function will be shown at the end of the carousel. Once you have reached the desired recipe, press to let the cooking start.



**NOTE:** Settings like Cooking Duration and Temperature cannot be changed for recipes saved as Favorites. If you click on the recipe in the Favorites menu, a pop-up message will appear. Press “OK” to go back to the carousel, or press to confirm your choice and let the cooking start.



## Jolly function (Maximum 5 recipes)

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



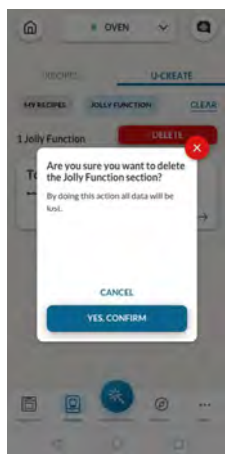
### How to Set the Jolly Function:

To set the Jolly function on your oven, open the app's recipe section, select the recipe you want to use, and click 'Use As Jolly Function'. From this point onward, you can launch it from the product even without interaction with the app.

### How to edit the Jolly function:

To edit a Jolly function, go to the app's recipe section and select the card of the recipe designated as a Jolly function. Tap the "edit" button to customize the recipe and modify the previously set settings.

A pop-up message will inform you that to save the newly modified Jolly function, you must remove the previous one. If you confirm, the previous Jolly function will be deleted, and the new parameters will be saved on the product and will be visible in the app.



### How to Delete the Jolly Function:

To remove the Jolly function from the oven's user interface, access the app's recipe section.

By tapping on the card of the recipe designated as a Jolly function, it's possible to delete it by clicking the red button 'delete button'.

A pop-up will confirm the operation, asking for your confirmation. If you proceed, the Jolly function saved on the oven will be removed, and it will no longer be available in the app.

The recipes saved through Jolly function can be seen in the Favorites menu on the oven.

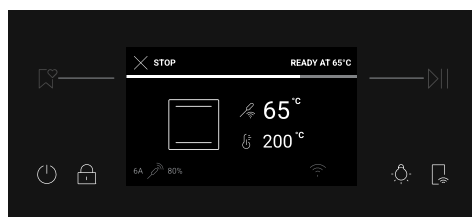
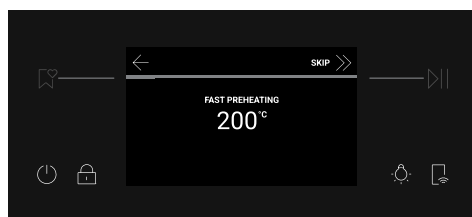
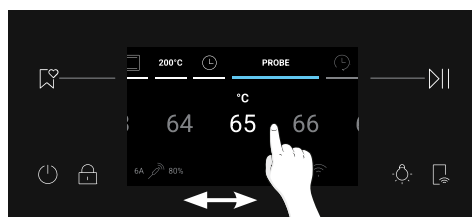
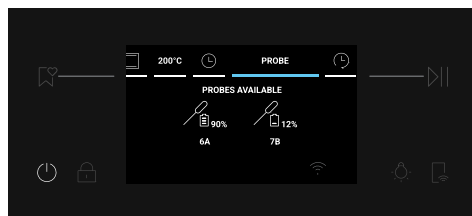
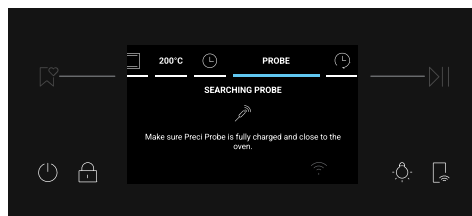
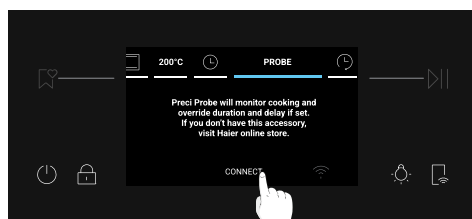
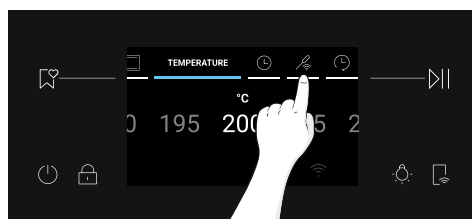


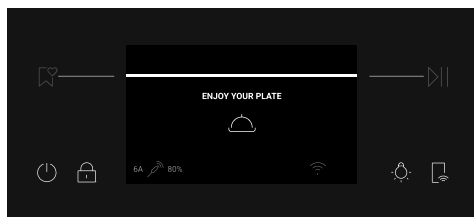
## WIRELESS PRECI PROBE (available depending on the model)

### How to use the probe:

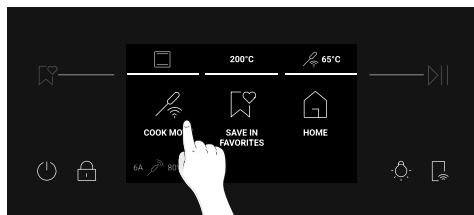
1. From the Home carousel, press .
2. Press "Connect" to match the Preci Probe with the oven.
3. The oven will start searching for the Preci Probe. At this time, make sure the Preci Probe is fully charged and close to the oven.
4. Once the Preci Probe is detected, select it by pressing on its icon on the display.  will appear at the bottom left of the display.
5. Select the desired target temperature by scrolling left and right, then press  to confirm your choice. Fast Preheating starts.
6. A pop-up message will appear: insert the Preci Probe into the food and place it in the oven, then press  to let the cooking start.  
When cooking stops, an "Enjoy your plate" message will be shown for a few seconds. Before taking the food out of the oven, be sure to remove the Preci Probe from the food carefully.

**i NOTE:** When using the probe, there's no need to set a cooking timer; it will automatically stop once the desired temperature is reached.



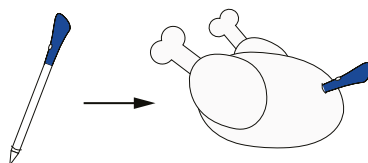


If you wish to cook your food more, press “  Cook more” on the display and set a new target temperature for the Preci Probe.



### Cooking tips

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



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

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

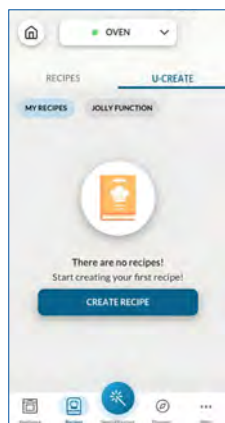
### 4.2.3. MULTI STEP FEATURE

The multi step feature allows to maintain previously set cooking parameters (temperature and time) while changing function during cooking.

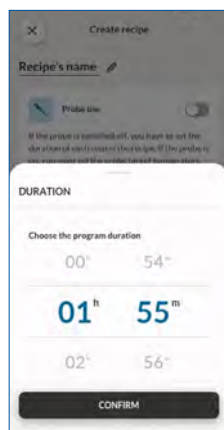
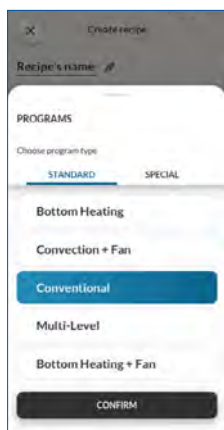
Multi-step recipes can be created on hOn App through the U-Create function and saved on the oven. The user can start the Multi-step recipe from the Favorites menu.

The user can save the Multi-step recipe as a Jolly Function to store it in the Favorites menu on the oven, or save it on hOn to start it remotely from the App.

**Step 1.** From the U-Create section of the App, press “Create Recipe”.



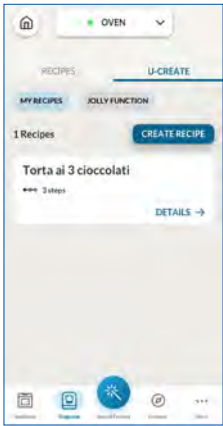
**Step 2.** Edit the recipe's name and choose the parameters for the first step of the recipe.



**Step 3.** After customizing the first step, press “Add step” to add another cooking function to the recipe and customize its parameters.



**Step 4.** Save the recipe on the app to start it from hOn remotely, or save it as a “Jolly Function” to find it in the Favorites menu directly on the oven.



# 5. COOKING GUIDELINES

## 5.1. GENERAL COOKING TABLE

| Category              | Recipe                 | N° of levels | Cooking program         | T°C            | Preheat | Cooking accessory      | Shelf position | Cooking time after preheating* (min) |
|-----------------------|------------------------|--------------|-------------------------|----------------|---------|------------------------|----------------|--------------------------------------|
| Sweet bakery          | Small cakes /Muffins   | 1            | Conventional Multilevel | 175°C<br>160°C | Y       | Baking tray            | L3             | 20-30<br>30-40                       |
|                       |                        | 2            | Multilevel              | 150°C          |         | Baking + Deeper trays  | L3+L6          | 30-40                                |
|                       |                        | 3            | Multilevel              | 140°C          |         | Baking trays           | L2+L4+L6       | 40-50                                |
|                       | Sponge cakes (26 cm Ø) | 1            | Conventional Multilevel | 170°C<br>150°C | Y       | Metal grid + Cake tin  | L2<br>L3       | 30-40<br>40-50                       |
|                       |                        | 2            | Multilevel              | 150°C          |         | Metal grids + Cake tin | L3+L6          | 50-60                                |
|                       | Biscuits/ Shortbreads  | 1            | Conventional Multilevel | 150°C<br>150°C | Y       | Baking tray            | L3             | 25-30<br>30-40                       |
|                       |                        | 2            | Multilevel              | 140°C          |         | Baking trays           | L3+L6          | 35-45                                |
|                       |                        | 3            | Multilevel              | 140°C          |         | Baking trays           | L2+L4+L6       | 35-40                                |
|                       | Choquettes             | 1            | Multilevel              | 190°C          | Y       | Baking tray            | L3             | 25-35                                |
|                       |                        | 2            | Multilevel              | 170°C          |         | Baking tray            | L3+L6          | 25-35                                |
|                       | Yorkshire pudding      | 1            | Conventional            | 200°C          | Y       | Baking tray            | L3             | 20-30                                |
|                       | Meringues              | 1            | Multilevel              | 90°C           | Y       | Baking tray            | L3             | 90-160                               |
|                       | Macaron                | 1            | Conventional            | 150°C          | Y       | Baking tray            | L3             | 15-20                                |
|                       | Apple pie              | 1            | Conventional            | 185°C          | Y       | Metal grid + Cake tin  | L2             | 60-70                                |
|                       |                        | 1            | Multilevel              | 170°C          | Y       | Metal grid + Cake tin  | L3             | 65-75                                |
|                       | Tarte tatin            | 1            | Conventional            | 170°C          | Y       | Metal grid + Cake tin  | L2             | 40-60                                |
|                       | Chocolate soufflé      | 1            | Conventional            | 200°C          | Y       | Baking tray + molds    | L3             | 10-15                                |
|                       | Cheesecake             | 1            | Conventional            | 150°C          | Y       | Metal grid + Cake tin  | L2             | 50-65                                |
|                       | Frozen croissants      | 1            | Conventional            | 180°C          | Y       | Baking tray            | L3             | 20-25                                |
|                       |                        | 2            | Multilevel              | 180°C          |         | Baking trays           | L2+L5          | 25-35                                |
|                       |                        | 3            | Multilevel              | 160°C          |         | Baking trays           | L2+L4+L6       | 30-40                                |
|                       | Strudel, frozen        | 1            | Conventional            | 210°C          | Y       | Baking tray            | L3             | 30-45                                |
| Breads and Flatbreads | Toast bread            | 1            | Supergrill              | 05             | N       | Metal grid             | L7             | 4-6                                  |
|                       | Focaccia               | 1            | Conventional            | 200°C          | Y       | Baking tray            | L2/L3          | 25-35                                |
|                       | Bread, whole           | 1            | Conventional            | 200°C          | Y       | Baking tray            | L3             | 35-50                                |



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

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

Cooking times may vary according to consumer's recipe and ingredients.

\*if preheating required

\*\* Depending on the oven model.

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

5.2. EVERYDAY COOKING TABLE

Food category menu allows to cook a variety of recipes, thanks to dedicated cooking programs tailored to each category needs.

After selecting the food category and the recipe, you will be able to select the amount of trays to cook simultaneously or the food weight range (according to selected category). The default time and temperature are shown and can be edited by pressing the dedicated icons on the display. Cooking temperature can be set within a limited range.

Fast preheat option is recommended and activated by default, but can be skipped.

When a cooking program ends you can add 5 more minutes of cooking time or save it to favorites menu or return to home screen.

| Symbol                                                                              | Food Category        | Recipe                      | Serving range | Preci Probe available |
|-------------------------------------------------------------------------------------|----------------------|-----------------------------|---------------|-----------------------|
|     | Pasta, bread & Pizza | Round pizza                 | 1 to 3 trays  | No                    |
|                                                                                     |                      | Focaccia                    | 1 to 2 trays  | No                    |
|                                                                                     |                      | Frozen pizza                | 1 to 3 trays  | No                    |
|                                                                                     |                      | Fresh lasagna               | 1 to 2 trays  | Yes                   |
|                                                                                     |                      | Cannelloni                  | 1 to 2 trays  | Yes                   |
|                                                                                     |                      | Frozen Lasagna & Cannelloni | 1 to 2 trays  | No                    |
|                                                                                     |                      | Bread                       | 1 to 2 trays  | Yes                   |
|    | Meat & Poultry       | Roast Pork                  | 500-1500g     | Yes                   |
|                                                                                     |                      | Roasted Beef                |               |                       |
|                                                                                     |                      | Pot Roast                   |               |                       |
|                                                                                     |                      | Deboned thigh of lamb       |               |                       |
|                                                                                     |                      | Roast Chicken               |               |                       |
|                                                                                     |                      | Stuffed Chicken             |               |                       |
|                                                                                     |                      | Meatloaf                    |               |                       |
|  | Fish                 | Fish Fillet                 | 200-1200g     | Yes                   |
|                                                                                     |                      | Whole, oven baked           |               | Yes                   |
|                                                                                     |                      | Grilled fish                |               | No                    |
|                                                                                     |                      | Salt baked fish             |               | No                    |
|                                                                                     |                      | Frozen fish                 |               | No                    |
|  | Savoury tarts & Pies | Savoury puff pastries       | 1 to 3 trays  | No                    |
|                                                                                     |                      | Souffl                      | 1 to 2 trays  |                       |
|                                                                                     |                      | Savoury tart                | 1 to 2 trays  |                       |
|                                                                                     |                      | Vegetable flan              | 1 to 2 trays  |                       |

| Symbol                                                                            | Food Category | Recipe                          | Serving range | Preciprobe available |
|-----------------------------------------------------------------------------------|---------------|---------------------------------|---------------|----------------------|
|  | Vegetables    | Baked potatoes                  | 500-1200g     | No                   |
|                                                                                   |               | Vegetable au gratin             |               |                      |
|                                                                                   |               | Vegetables en papillote         |               |                      |
|                                                                                   |               | Grilled vegetables              |               |                      |
|                                                                                   |               | Stuffed vegetables              |               |                      |
|  | Sweet Bakery  | Butter biscuits                 | 1 to 4 trays  | No                   |
|                                                                                   |               | Frozen croissants               | 1 to 4 trays  |                      |
|                                                                                   |               | Fruit tart                      | 1 to 2 trays  |                      |
|                                                                                   |               | Mille-Feuille                   | 1 to 2 trays  |                      |
|                                                                                   |               | Muffins                         | 1 to 3 trays  |                      |
|                                                                                   |               | Sponge cakes                    | 1 to 2 trays  |                      |
|                                                                                   |               | Strudel                         | 1 to 3 trays  |                      |
|                                                                                   |               | Leavened cake                   | 1 to 2 trays  |                      |
|                                                                                   |               | Leavened cake with diced fruits | 1 to 2 trays  |                      |



# 6. CARE & CLEANING

## 6.1. GENERAL RECOMMENDATIONS

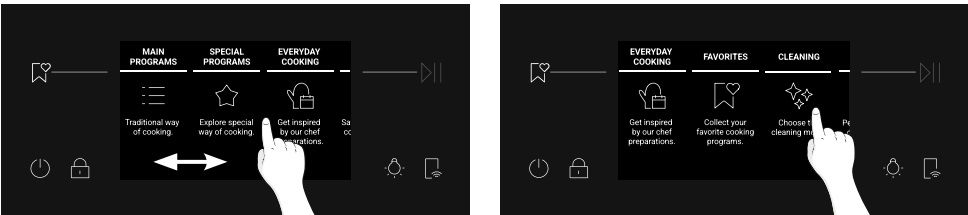
Regular cleaning can extend the lifecycle of your appliance. Wait for the oven to cool before carrying out manual cleaning.

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

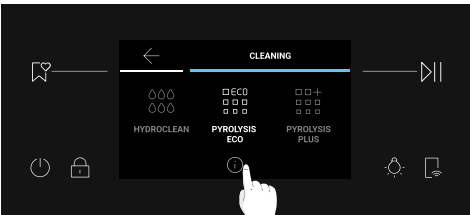
## 6.2. CLEANING THE OVEN

### 6.2.1. INSIDE THE OVEN: cleaning functions

Scroll the home carousel horizontally and press Cleaning to access the Cleaning menu.



Scroll the Cleaning carousel to view the different functions. For any function, press ⓘ to read its description and the suggested use.



You can choose among the following cleaning options:

### PYROLYSIS (depending on the model)

This process relies on the chemical process bearing the same name, which involves the decomposition of complex substances through the application of heat treatment. Once initiated, it automatically locks the oven door and swiftly elevates the temperature to a searing 410°C.

At the end of the cleaning cycle, all that remains within the cavity is a minimal deposit of dust, easily wiped away with a damp cloth.

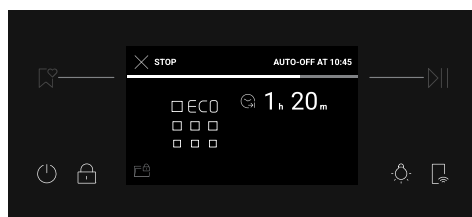
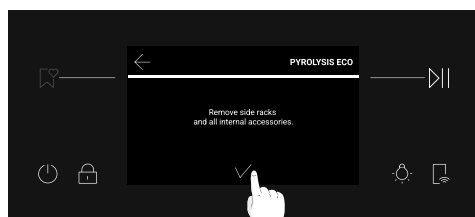
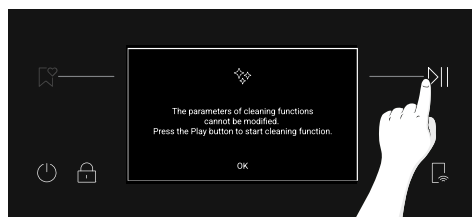
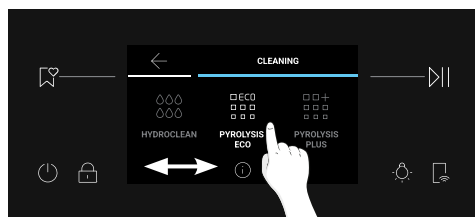
There are two Pyrolysis cleaning functions to choose from:

#### Pyrolysis eco

Cleans a moderately stained oven. Operates for a period of 90 minutes.

#### How it works:

1. From the Cleaning carousel, scroll until you reach Pyrolysis Eco.  
A pop-up message will appear. Press **▶||** to proceed, or press "OK" to go back.
2. Press **▶||** to proceed.
3. A pop-up message will appear. Remove all internal accessories and side racks from the oven. Tap the **✓** when you are done.
4. The cleaning process starts. During this time and during the following cooling phase, the door will be locked and the **🔒** will appear on the display.
5. When the appliance has cooled down, the door unlocks and a pop-up message will appear. At this time, you can open the door and clean the inner surfaces of the oven with a cloth.

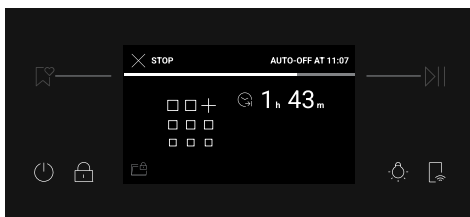
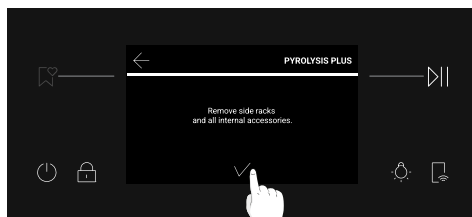
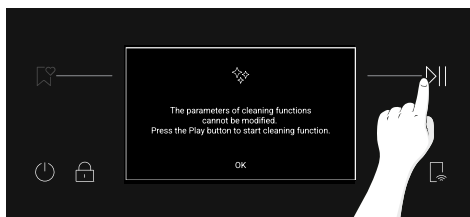
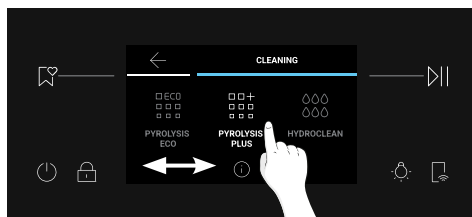


## Pyrolysis plus

Cleans a heavily stained oven. Operates for a period of 120 minutes.

### How it works:

1. From the Cleaning carousel, scroll until you reach Pyrolysis Plus.  
A pop-up message will appear. Press  to proceed, or press "OK" to go back.
2. Press  to proceed.
3. A pop-up message will appear. Remove all internal accessories and side racks from the oven. Tap  when you are done.
4. The cleaning process starts. During this time and during the following cooling phase, the door will be locked and the  will appear on the display.
5. When the appliance has cooled down, the door unlocks and a pop-up message will appear. At this time, you can open the door and clean the inner surfaces of the oven with a cloth.



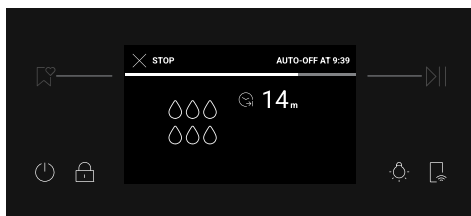
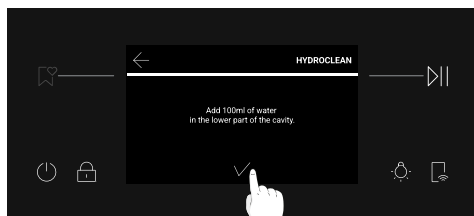
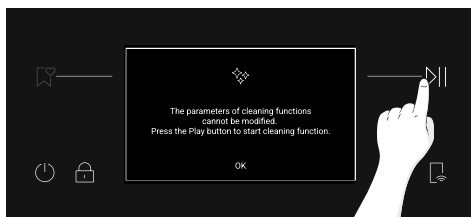
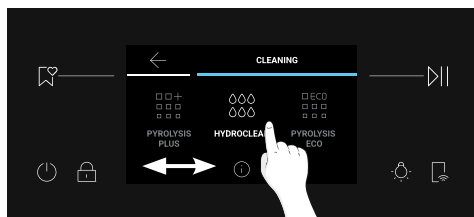
## HYDROCLEAN

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

### How it works:

1. From the Cleaning carousel, scroll until you reach Hydroclean.  
If you press on the function, a pop-up message will appear. Press  to proceed, or press "OK" to go back.
2. Press  to proceed.
3. A pop-up message will ask you to add 100 ml of water in the lower part of the cavity. When you are done, press .
4. The cleaning process starts. Do not open the door during this time.
5. When the cleaning process is over, a pop-up message will appear and you can open the oven door. The screen will resume to the Home carousel.

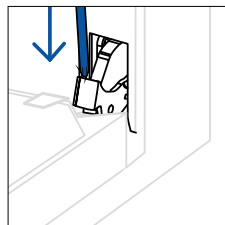
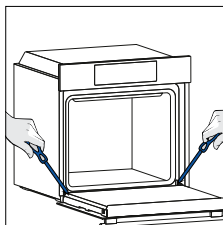




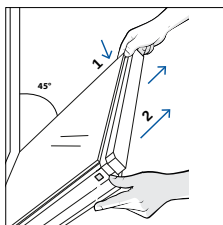
**NOTE:** All cleaning functions can be interrupted at any time by pressing the Stop button in the top left corner. After interrupting the Pyrolysis Eco and Pyrolysis Plus functions, the door will stay locked until the appliance has cooled down. A pop-up message will appear when the door is unlocked.

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

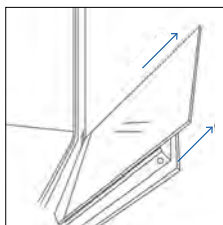
1. Position the door at 90°. Rotate the hinge locking tabs outward from the oven.



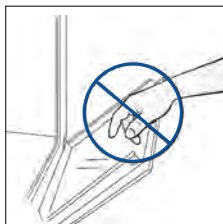
2. Position the door at 45°. Simultaneously press the two buttons on both the sides of the door's lateral shoulders and pull towards yourself to remove the upper glasses' door cover.



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



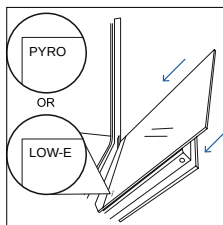
4. **⚠ WARNING:** The outer glass is not removable.



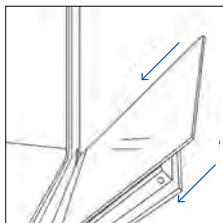
5. Clean the glass using a soft cloth and suitable cleaning products.



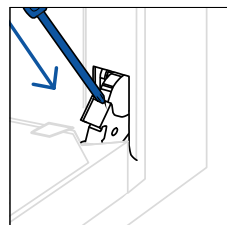
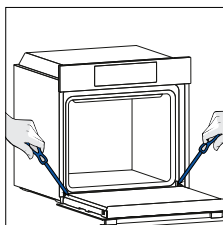
6. Insert the glass panels, making sure that the “LOW-E / PYRO ” label is correctly readable and positioned on the lower left side of the door, near the left-side hinge. This way, the printed label on the first glass will remain on the inside of the door.



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



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

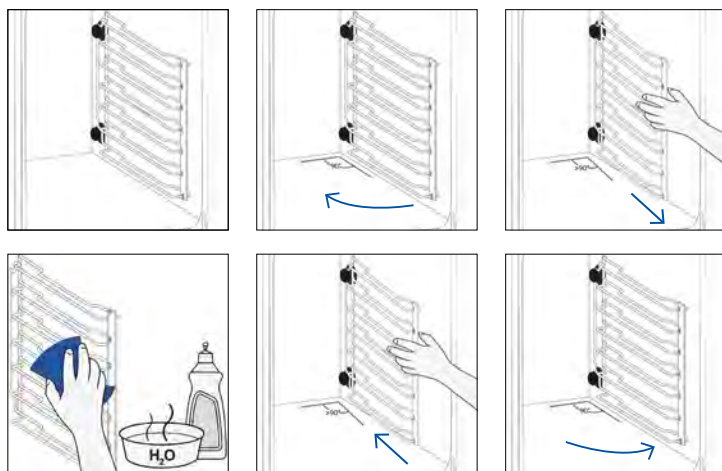


### 6.3 CLEANING OF ACCESSORIES

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

#### CLEANING OF SIDE RACKS:

1. Remove the side racks by first pulling the front part in the direction of the arrow and detaching the rear part from the screws.
2. To clean the side racks either put them in the dishwasher or use a wet sponge, ensuring that they are dried afterwards.
3. After the cleaning process install the side racks in reverse order: positioning the rear part between the screws and push the front part in the direction of the arrow.



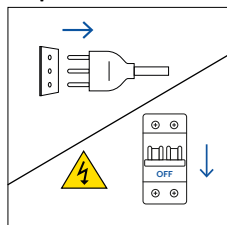
## 6.4 MAINTENANCE

### COMPONENTS REPLACEMENT

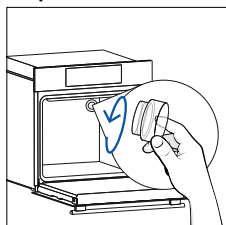
#### Changing the bulb on top:

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

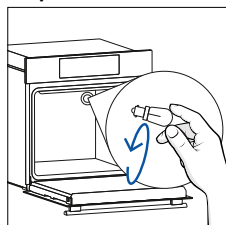
Step 1



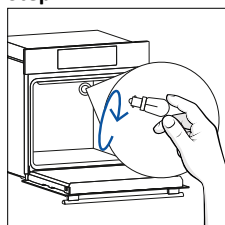
Step 2



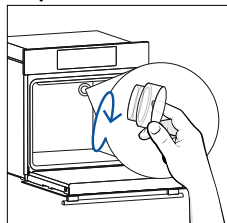
Step 3



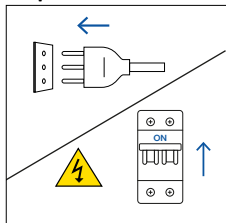
Step 4



Step 5



Step 6



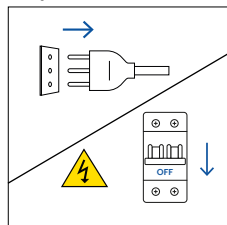
This product contains one or more light sources of energy efficiency class G (Lamp)



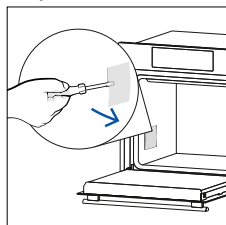
### Changing the lateral bulb:

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

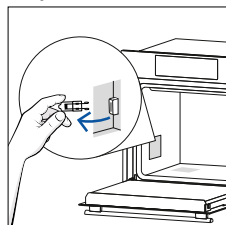
**Step 1**



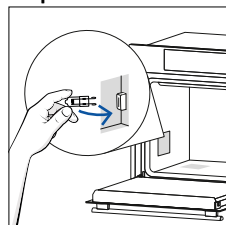
**Step 2**



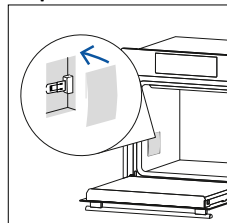
**Step 3**



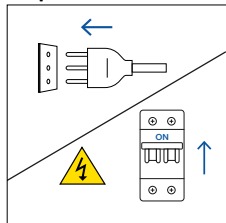
**Step 4**



**Step 5**



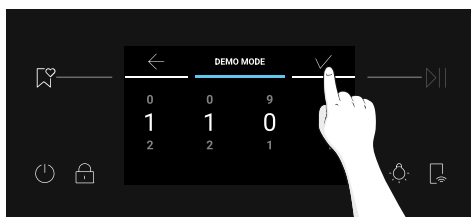
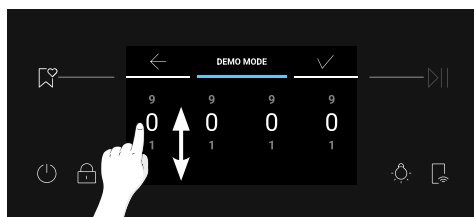
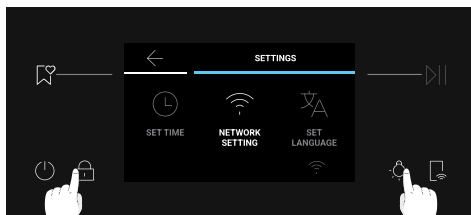
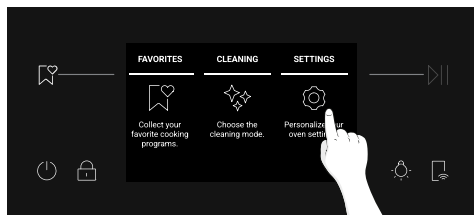
**Step 6**



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

## 6.5 DEMO MODE

1. From the Home Carousel, select Settings.
2. Once in the Settings menu, long press  and  at the same time.
3. Scroll the numbers vertically to enter the password 1100, then press  to confirm.
4. The display will resume to the Home Carousel in Demo Mode.
5. To exit the Demo Mode, repeat the same steps.



## 7. TROUBLESHOOTING

If, during oven use, an error occurs, the display will show the code “ER” followed by two digits, which will identify the error.

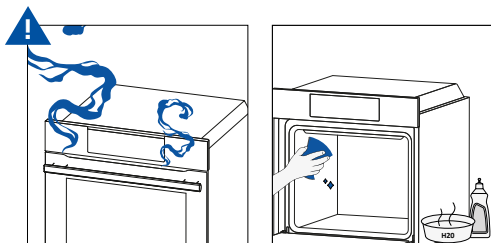
Proceed by turn off the oven and un-plug it, wait for a few minutes, and then reconnect it.

If the error disappears, you can resume using the oven. If it doesn't, call customer service and communicate the code (ERXX) you see on the display.

### Error



### Smoke



## 8. ENVIRONMENTAL PROTECTION & DISPOSAL

### 8.1. APPLIANCE DISPOSAL



This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be re-used). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials.

Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

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

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

### 8.2. SAVING AND RESPECTING THE ENVIRONMENT

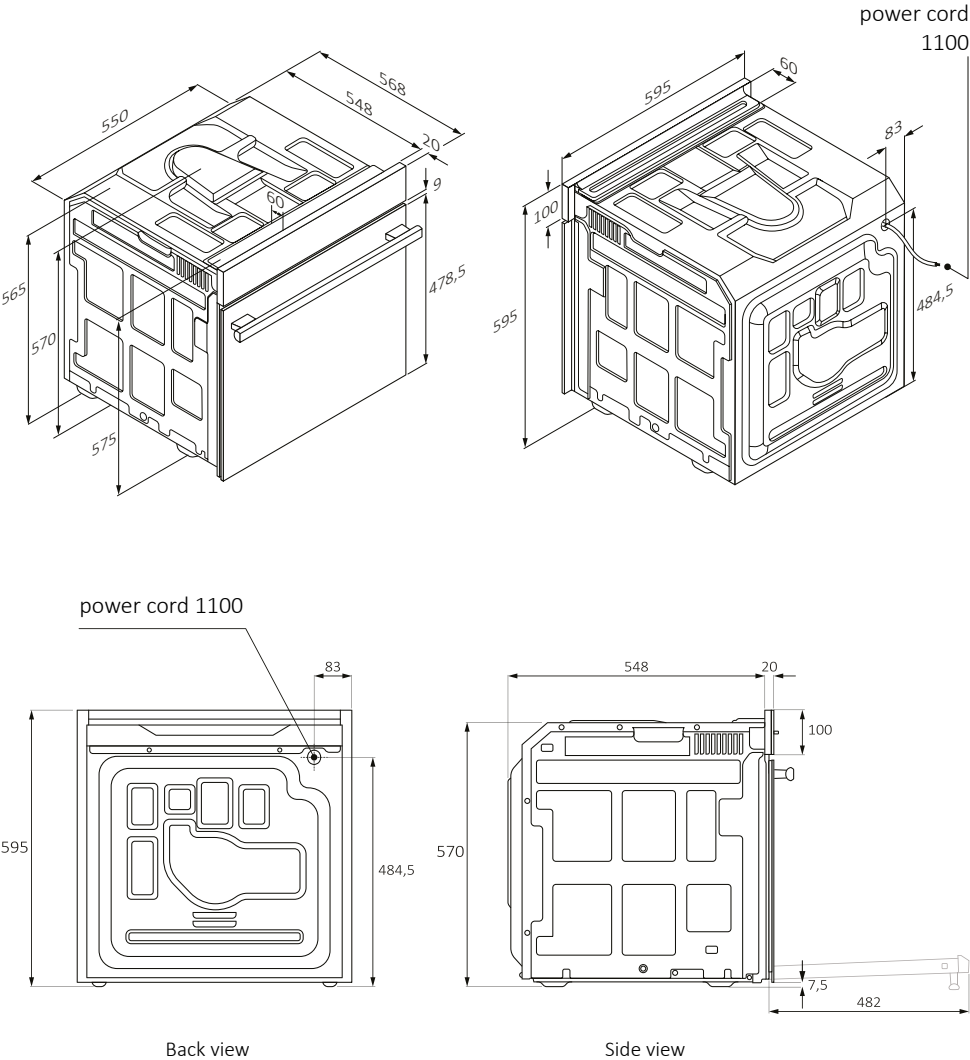
Where possible, avoid pre-heating the oven and always try to fill it.

Open the oven door as infrequently as possible, because heat from the cavity disperses every time it is opened. For a significant energy saving, switch off the oven between 5 and 10 minutes before the planned end of the cooking time, and use the residual heat that the oven continues to generate.

Keep the seals clean and in order, to avoid any heat dispersal outside of the cavity. If you have an electric contract with an hourly tariff, the “delayed cooking” programme makes energy saving simpler, moving the cooking process to start at the reduced tariff time slot.

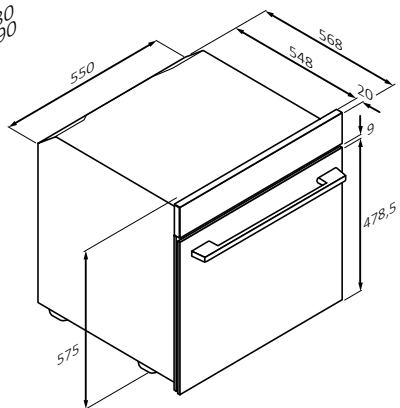
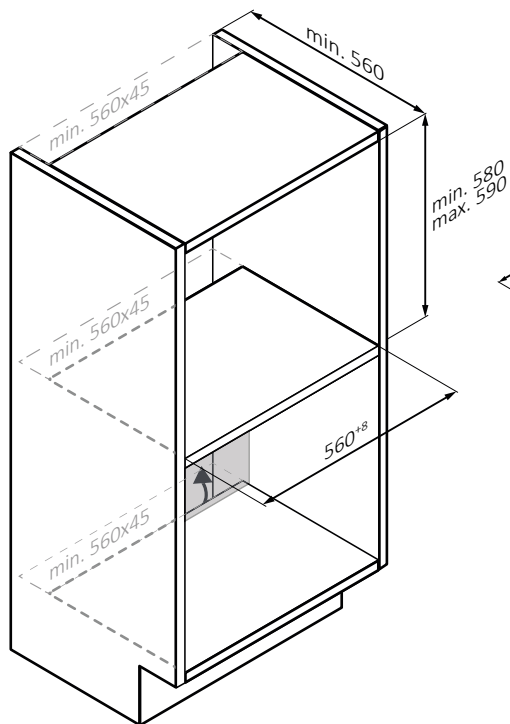
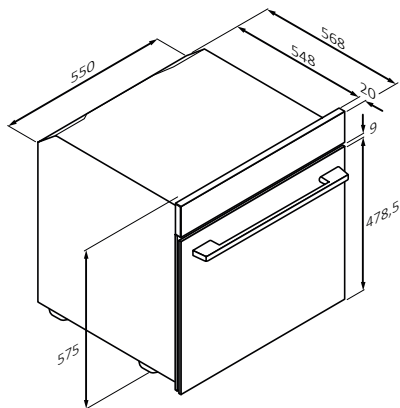
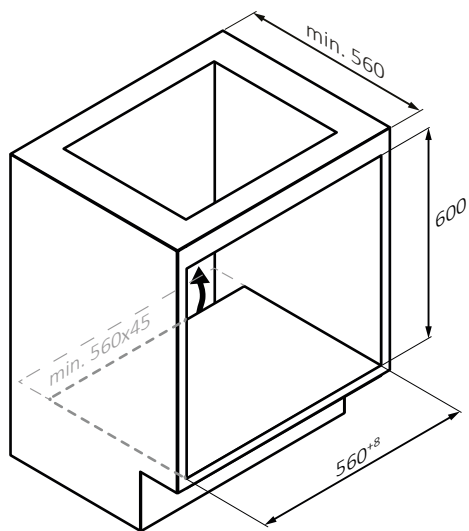


# 9. INSTALLATION

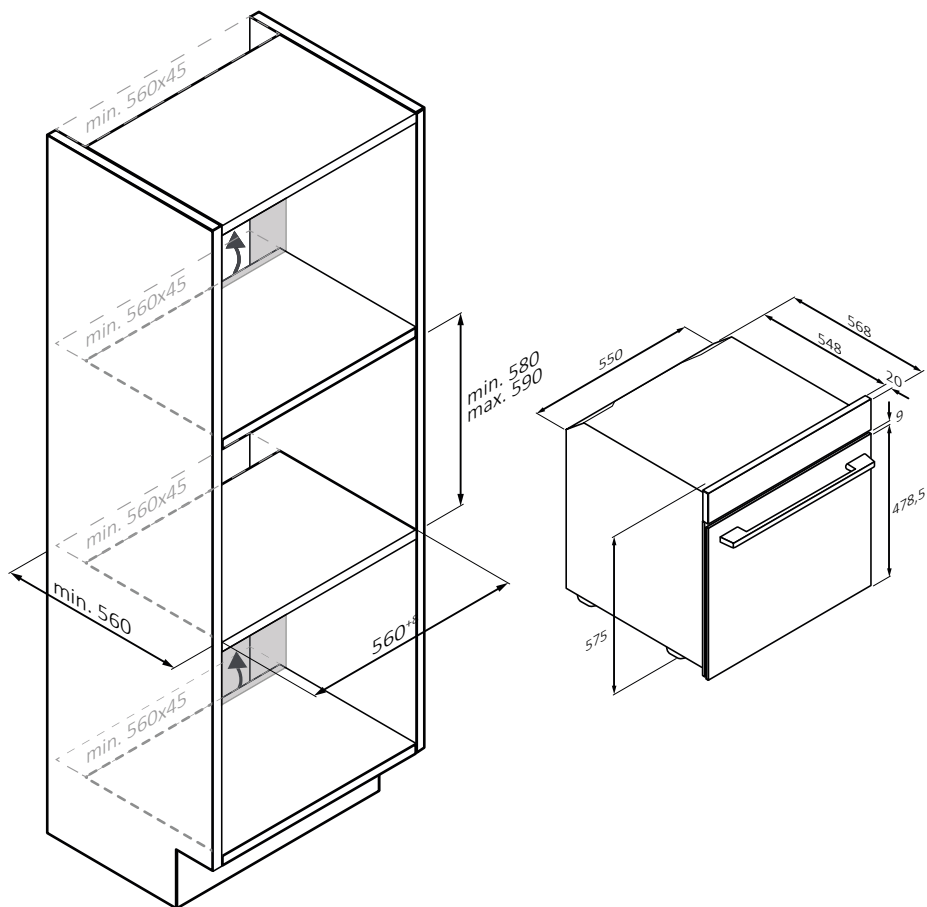


mm





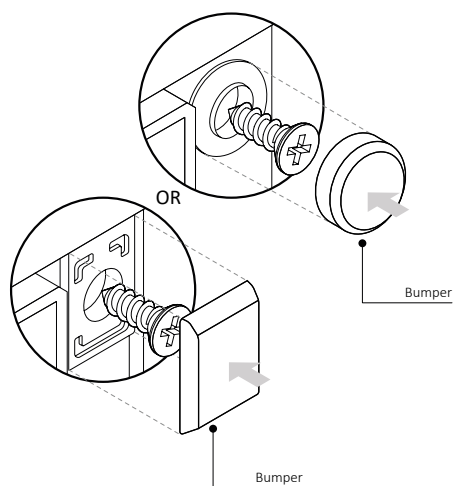
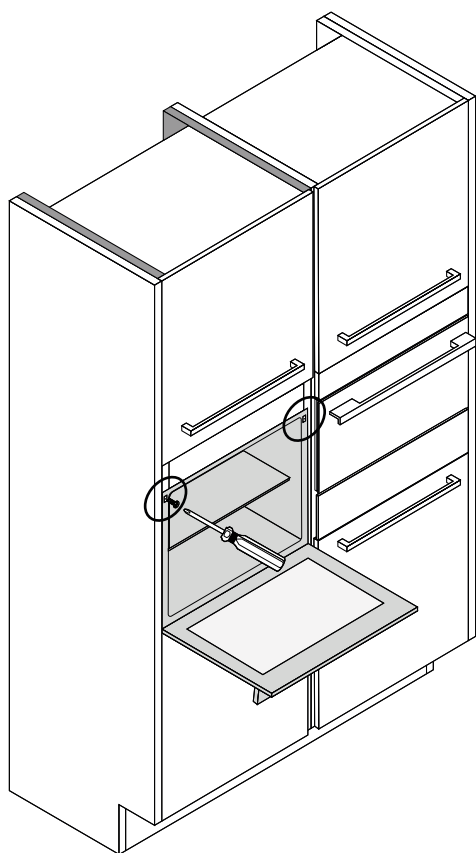
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EN 58



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EN 59

