



Users Operating Instructions

Before operating this oven,
please read these instructions carefully



ESF 461 ST
fan oven

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations within this booklet are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

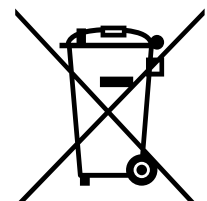
- This oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This oven has been designed, constructed, and marketed in compliance with:
 - safety requirements of EEC Directive “Low voltage” 73/23
 - safety requirements of EEC Directive “EMC” 89/336;
 - requirements of EEC Directive 93/68.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and contact the store from where you purchased it.
- Packing materials (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Do not attempt to modify the technical characteristics of the appliance as it may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

USING THE OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:

- Assemble the interior of the oven as described under the heading “Cleaning and maintenance”
- Switch the empty oven ON at maximum temperature for about two hours to eliminate traces of grease and smell from the components.
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

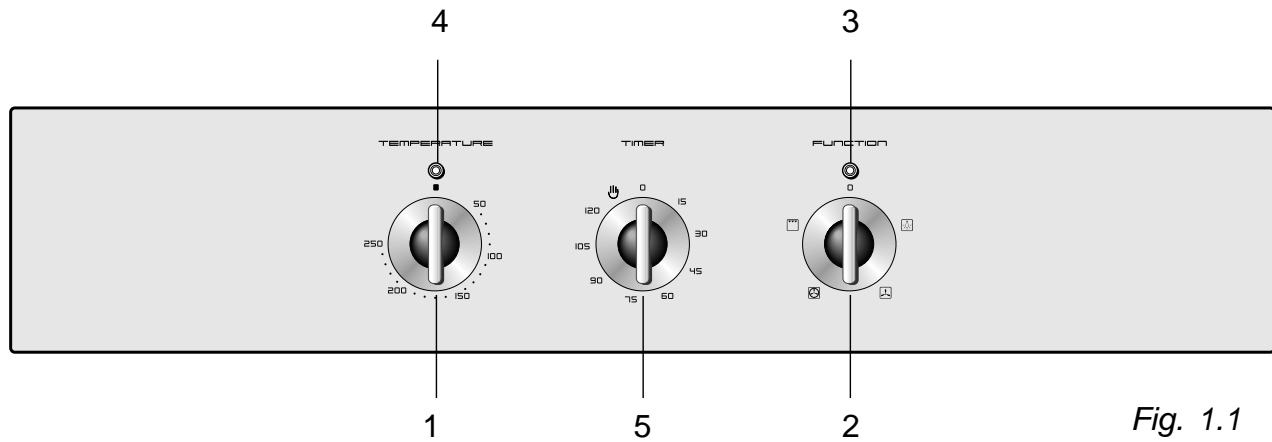


Fig. 1.1

CONTROL PANEL

1. Oven thermostat knob
2. Function selector knob
3. Power on indicator lamp
4. Oven temperature indicator lamp
5. Timer (120' cut-off)


GENERAL FEATURES

The heating and cooking in electrical hot air ovens take place by forced convection.

The two elements which make this process take place are:

- Grill element 2000 W
- Circular element 2200 W

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on the maximum position) for 60 minutes in the position  to eliminate possible traces of grease on the heating elements.

Repeat the operation for another 15 minutes with the grill element on as explained in the chapters GRILLING and USE OF THE GRILL.

OPERATING PRINCIPLES

Heating and cooking in the fan oven are obtained in the following ways:

a. by forced convection

A fan sucks in the air contained in the oven, which circulates it through the circular heating element and then forced back into the oven by the fan. Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.

b. by radiation

The heat is radiated by the infra red grill element.

c. by ventilation

The food is defrosted by using the fan only function without heat.

Attention: the oven door becomes very hot during operation. Keep children away.

THERMOSTAT KNOB (fig. 2.1)

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed on the control panel.

FUNCTION SELECTOR KNOB (fig. 2.2)

Rotate the knob clockwise to set the oven to one of the following functions:



OVEN LIGHT

By turning the function selector knob to this setting, the oven light will illuminate in the oven cavity (15W).

The oven light will operate on all selected functions.



DEFROSTING FROZEN FOODS

Only the oven fan is on.

To be used with the thermostat knob in the off "●" position because the other positions have no effect.

The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.

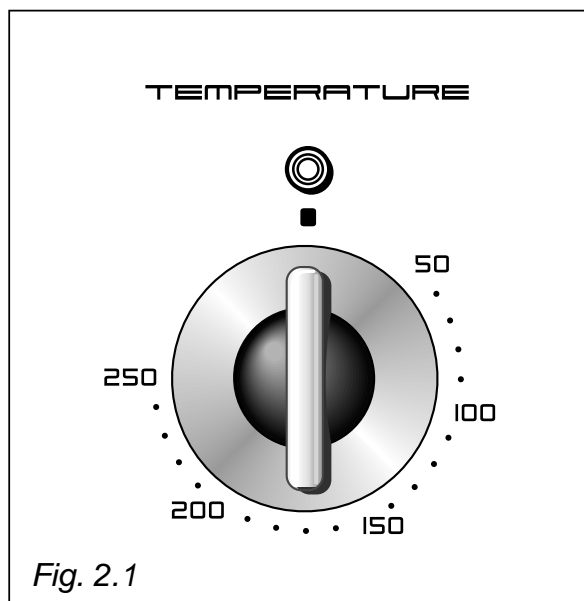


Fig. 2.1

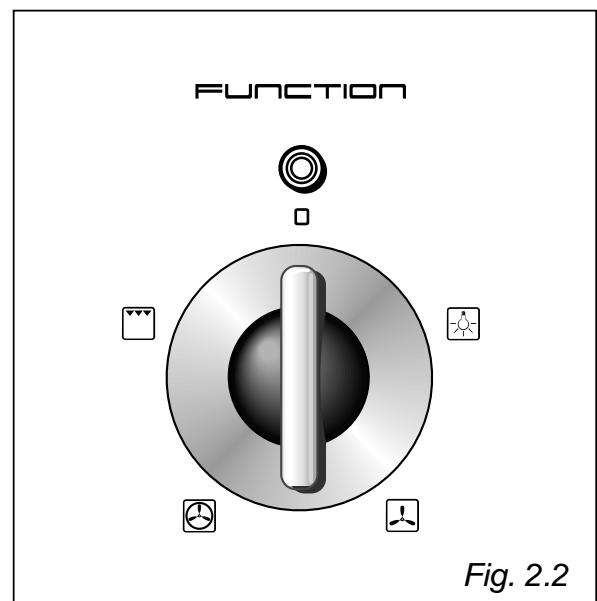


Fig. 2.2



HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob. It is not necessary to preheat the oven.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the oven door **closed** and the thermostat knob must be regulated between **50°C** and **200°C**.

For correct use see chapter "USE OF THE GRILL".

Recommended for:

Intense grilling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation.

Keep children away.

COOKING ADVICE

STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- a. Set the switch to position
- b. Set the thermostat knob to position 175 °C and preheat the oven.
- c. Fill the dripping pan with hot water.
- d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 125 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Set the switch to position


and the thermostat knob to position 150° C. Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.


COOKING DIFFERENT DISHES AT THE SAME TIME

With the function selector in position , the ventilated oven allows you to cook different types of food at the same time. Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20° - 25°C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

USE OF THE GRILL

Set the switch to position  and the thermostat knob **between 50°C and 200°C max.**

Leave to warm up for approximately 5 minutes with the door **closed**.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

Grilling with the oven door closed and do not for longer than 30 minutes at any one time.

**Attention: the oven door becomes very hot during operation.
Keep children away.**

**The external parts of the oven become hot during operation.
Keep children well out of reach.**

TIMER - 120' CUT-OFF (Fig. 3.1)


The function of the timer runs the oven for a preset time.

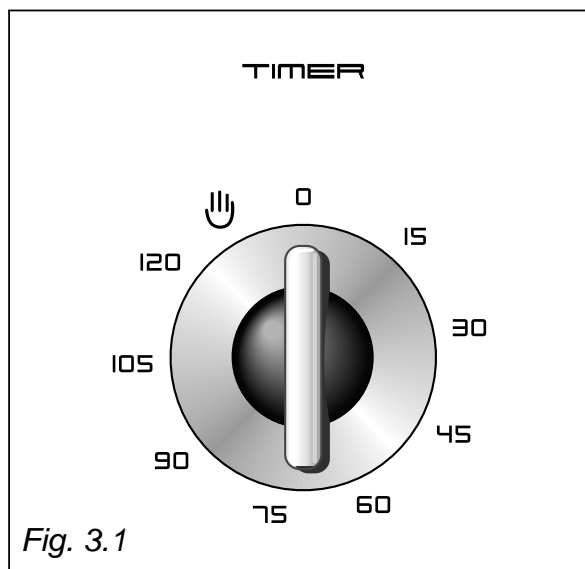
1) Starting up.

After setting the function selector and thermostat to the required mode and temperature, rotate the timer knob clockwise until you reach the required cooking time (max 120 minutes).

Once this time has elapsed, the timer will return to the “0” position and the oven will automatically switch off.

2) Manual position.

If the cooking time is longer than two hours or if you wish to use the oven manually, switching it off as required, the knob must be turned to position .



GENERAL ADVICE

Important:

Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.

Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.

Avoid using cleaning products with a chlorine or acidic base.

The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

STAINLESS STEEL AND ALUMINIUM PARTS AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

Dry preferably with a chamois leather.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

INSIDE OF OVEN

The oven must be always cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

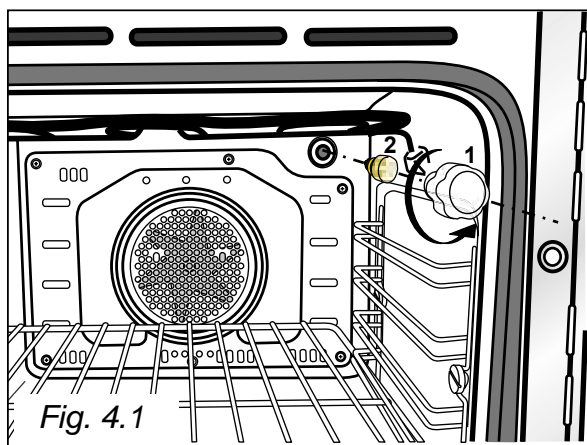
Do not store flammable material in the oven.

REPLACING THE OVEN LIGHT

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity and the heating elements cool down;
- Switch off the electrical supply;
- Unscrew the protective cover (fig. 4.1);
- Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) having the following specifications: 230-240V 50 Hz, 15W, E14
- Refit the protective cover

NOTE: Oven bulb replacement is not covered by your guarantee

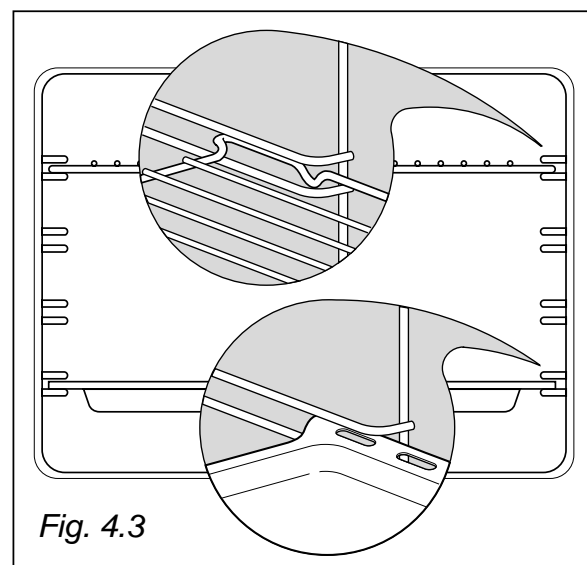
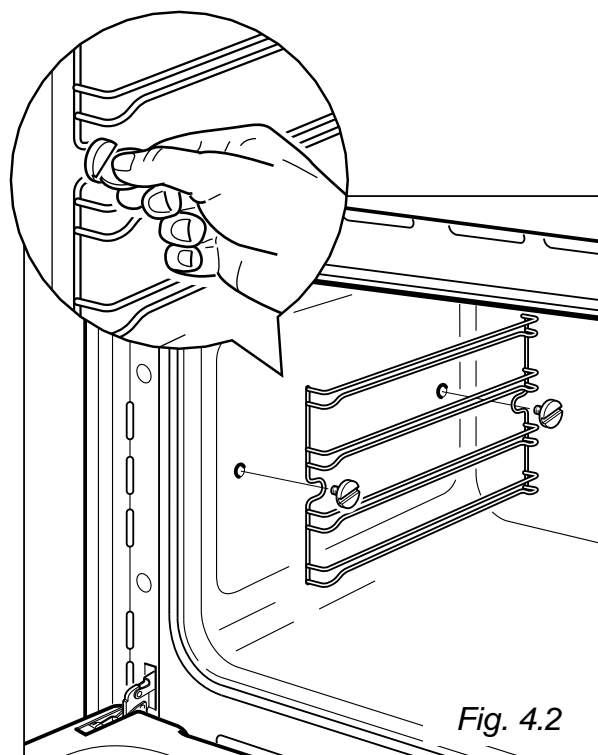


WIRE RACKS

- Assemble the wire racks to the oven walls using the 2 screws (Fig. 4.2).
- Slide into the guides, the shelf and the tray (fig. 4.3).

The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

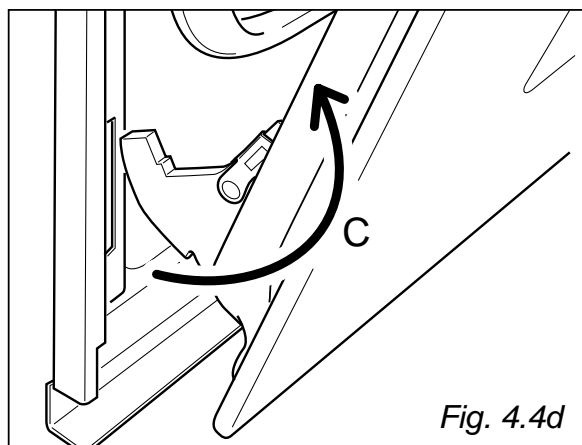
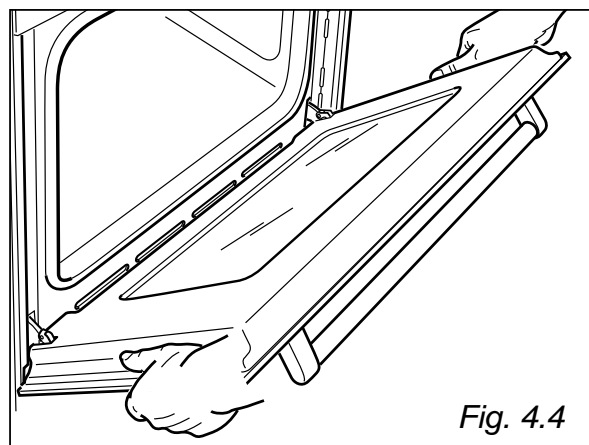
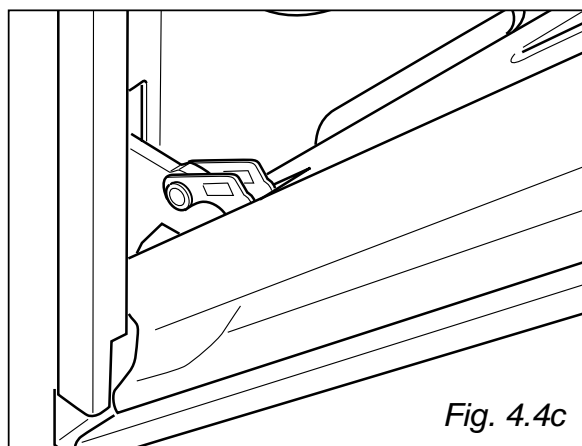
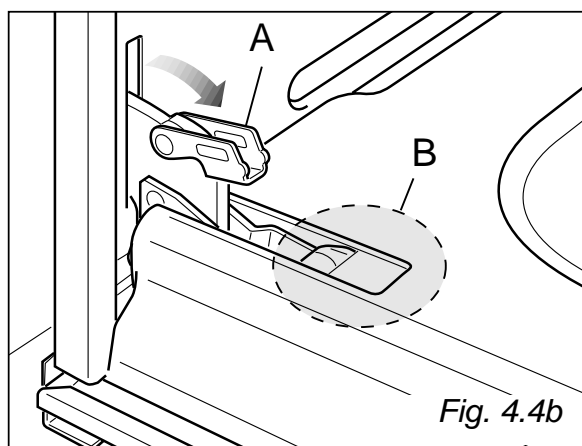
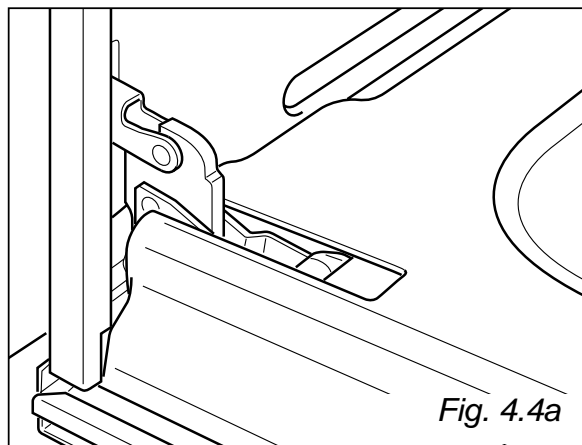
- To dismantle, operate in reverse order.



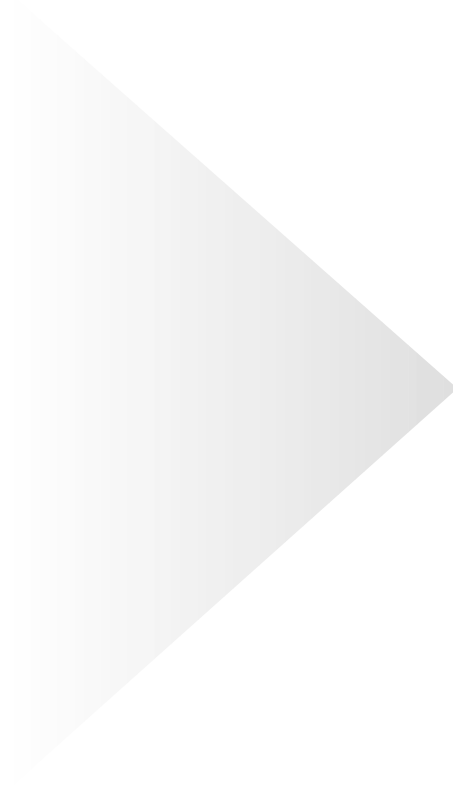
REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 4.4a).
- Open the lever “A” completely on the left and right hinges (fig. 4.4b).
- Hold the door as shown in fig. 4.4.
- Gently close the door (fig. 4.4) until left and right hinge levers “A” are hooked to part “B” of the door (fig. 4.4b)
- Withdraw the hinge hooks from their location following arrow “C” (fig. 4.4d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Advice for the installer



IMPORTANT

- The appliance should be installed by a **QUALIFIED INSTALLATION TECHNICIAN**. The appliance must be installed in compliance with regulations in force.

The oven can be fitted in standard units, width and depth 60 cm. Installation requires a compartment as illustrated in figures 5.1 and 5.2. On the lower side, the oven must lay on supports standing the oven weight. Using 4 screws (not supplied) the oven can be secured to the oven housing.

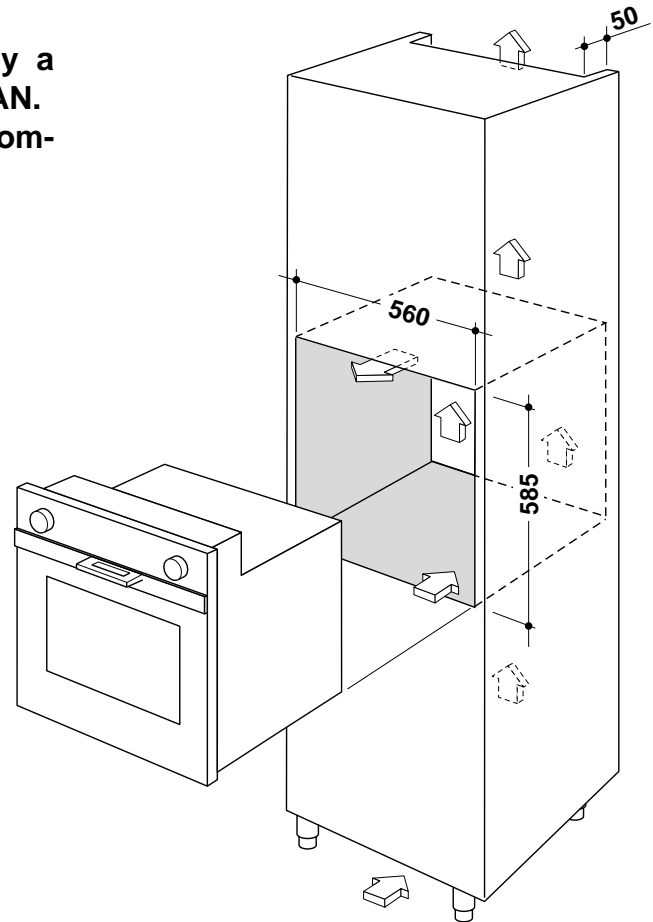


Fig. 5.1

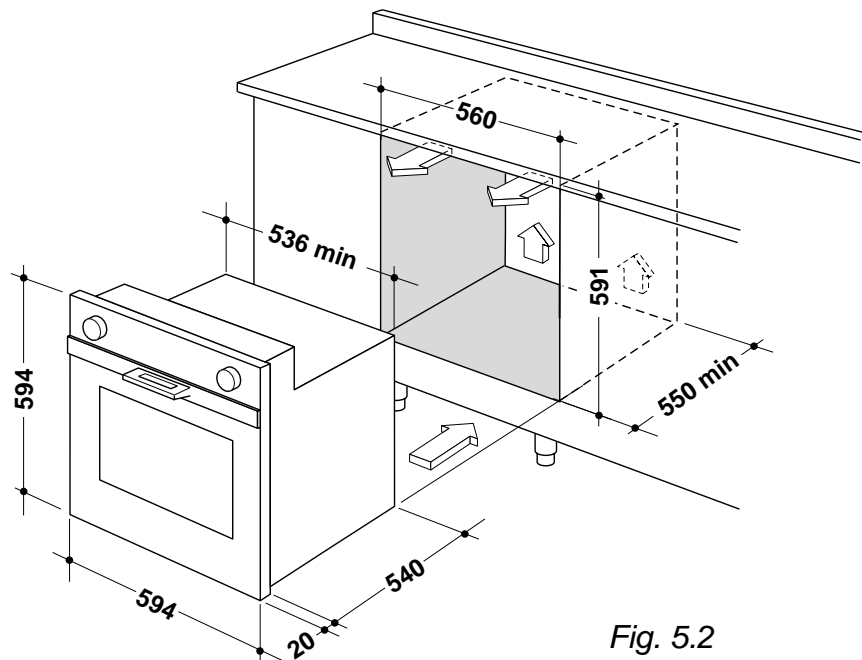


Fig. 5.2

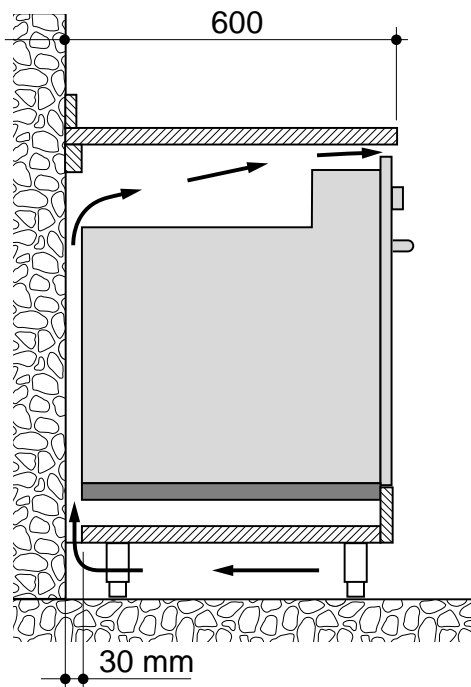


Fig. 5.3

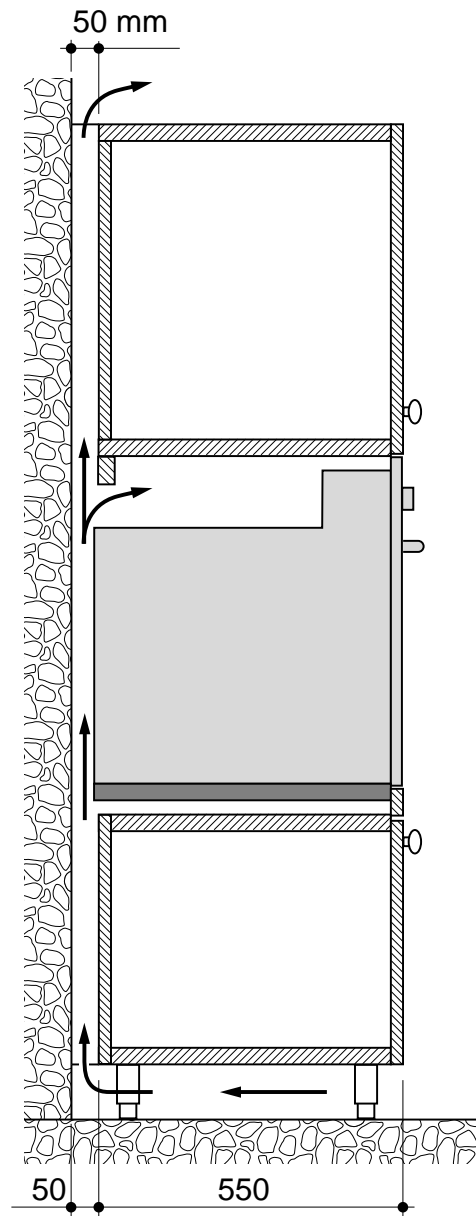


Fig. 5.4

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 5.3 and 5.4.

**The walls surrounding the oven must be made of heat-resistant material.
Taking care NOT to lift the oven by the door handle.**

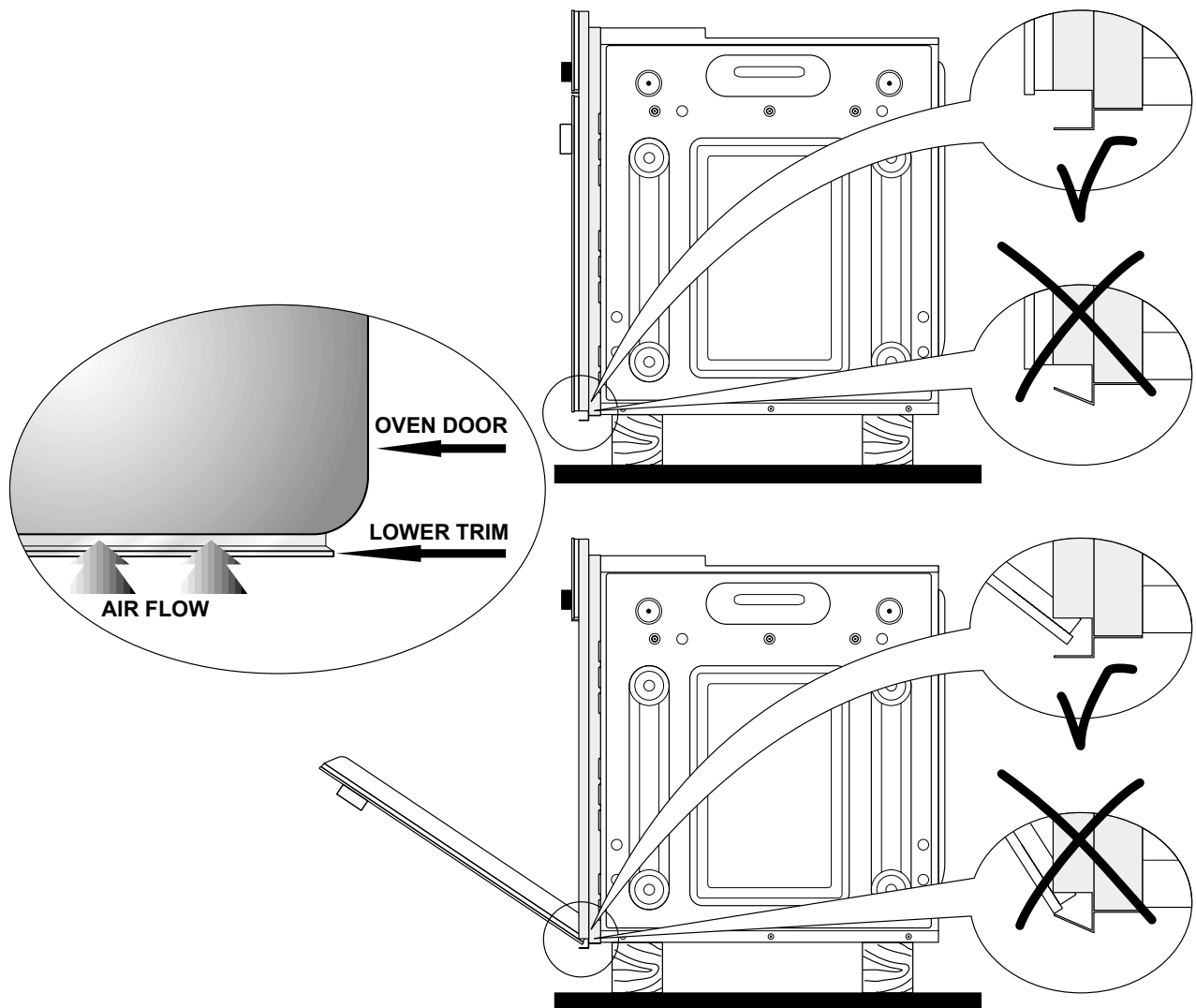


Fig. 5.5

IMPORTANT:

To avoid damage to the lower trim please note the following instructions.

The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in above illustrations.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

No responsibility for lower trim damage will be accepted if these instructions have not been followed.

ELECTRICAL CONNECTION

For your safety please read the following information

Warning: This appliance must be earthed.

- The appliance must be connected to a 220-240 volts 50 cycle AC supply by means of a three pin socket, suitably earthed and should be protected by a 13 amp fuse in the plug or a 15 amp fuse in the consumer unit.
- The appliance is supplied with a rewirable 13 amp 3 pin plug fitted with a 13amp fuse. Should the fuse require replacement, it must be replaced with a fuse rated at 13 amp and approved to BS1362.
- If the mains plug is unsuitable for the socket outlet in your home or is removed for any other reason, then the cut off plug should be disposed of safely to prevent the hazard of electric shock.
- There is a danger of electric shock if the cut off plug is inserted into any 13 amp socket outlet.
- How to wire a 13 amp plug.

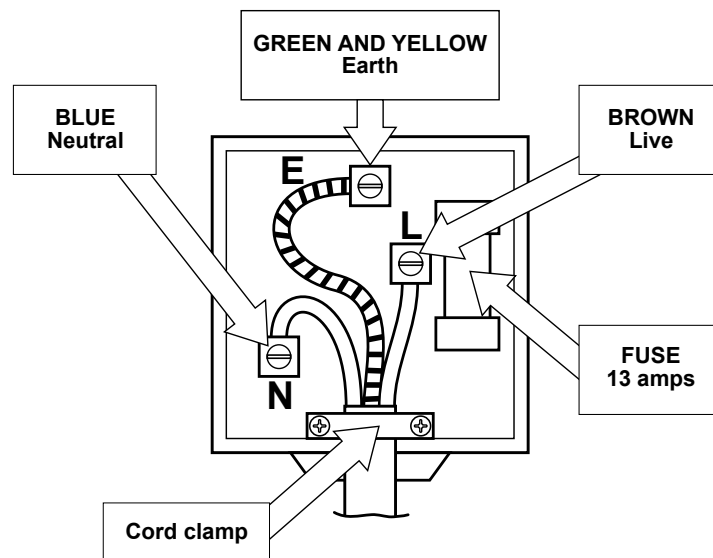


Fig. 6.1

Important

The wires in the mains lead on this appliance are coloured in accordance with the following code:

Green and Yellow - Earth
Blue – Neutral
Brown – Live


- As the colours may not correspond with the markings identifying the terminals in your plug proceed as follows.
- The green and yellow wire must be connected to the terminal in the plug which is marked with the letter E or with the earth symbol \perp or coloured green and yellow.
- The blue wire must be connected to the terminal marked N or coloured black.
- The brown wire must be connected to the terminal marked L or coloured red.



AFTER SALES SERVICE

Should you require to book a service call.
Please Telephone 0870 5425425.

For product information and advice.
Please Telephone 0113 2793520.



Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.



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