

IT UTENTE – Uso e manutenzione / INSTALLATORE – Installazione e manutenzione

EN USER – Use and Maintenance / INSTALLER – Installation and maintenance

FR UTILISATEUR – Utilization et maintenance / INSTALLATEUR – installation und Wartung

DE BENUTZER – Gebrauch und Wartung /INSTALLER – Installation und Wartung

NL GEBRUIKER – Gebruik en onderhoud / INSTALLATEUR – installatie en onderhoud

PT UTILIZADOR – Uso e manutenção / INSTALADOR – instalação e manutenção

ES USUARIO – Uso y mantenimiento / INSTALADOR - instalación y mantenimiento

⚠ IMPORTANT SAFETY WARNINGS

Appliances' data

As well as being shown on the cover, the data plate is applied to the oven door frame and is visible with the door open.

CAUTION! These warnings refer to different types of appliance. Pay attention in properly identifying the type you own (see the data plate).



1. Before using the cooker, read the instructions booklet carefully. This contains very important information concerning safety during installation, use and maintenance.

The instructions booklet must be kept with care for later consultation.

2. The electrical safety of this cooker is guaranteed only if it is correctly grounded as required by the regulations.

It is fundamental to ensure that these regulations have been respected; if you are in doubt, contact a skilled technician to have the electric system accurately checked.

The manufacturer is not responsible for damage caused by a bad grounding system.

3. Before powering the appliance, check that the technical features shown on the data plate match those of the electrical system perfectly. Installation/regulation must be carried out by qualified personnel.

4. Check that the electrical system and the sockets have the capacity to withstand the maximum power of the appliance which is shown on the plate. If in doubt, contact a qualified person.

5. The device must be connected directly to the power supply with the correct polarity.

The connection must have a device ensuring disconnection from the network, with an opening distance of the contacts that allows complete disconnection in the conditions of overvoltage category III, in accordance with installation instructions.

6. If the socket is not suitable for the plug, replace it with a suitable one and in this case contact a qualified person who will also check if the cable section of the socket can withstand the power consumed by the appliance. The power cable does not have a fitted plug. For connection see "Electrical connection" section. The use of adapters, multiple sockets or extension leads, is not recommended.

7. When the appliance is not used for a long time, remove the electrical connection and disconnect the mains switch.

8. Do not block ventilation or heat dissipation slots.

9. If the appliance's electrical power cable is damaged, it must only be replaced by a manufacturer approved service centre.

10. The appliance must only be used for the purposes it is intended for (cooking). Any other use (e.g. heating a room) is improper and dangerous. The manufacturer declines any responsibility for damages caused by such improper uses.

11. The use of any electrical appliance requires that a number of fundamental rules be respected:

A. Never touch the appliance with wet or damp hands or feet;

B. Never use the appliance with bare feet;

C. Avoid using extension cords and possibly take all possible precautions;

D. Do not pull the electric wire to disconnect it from the socket;

E. Do not expose the appliance to atmospheric agents (rain, sun, etc.)

F. Keep children under the age of 8 away from the appliance if they are not continuously supervised. This appliance can be used by children from 8 years and by persons with reduced physical, sensory or mental capacities or with lack of experience and knowledge if they are under adequate supervision or if they have been instructed about the use of the appliance safely and if they realize the related dangers. Children must not play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.

12. The appliance and its accessible parts become very hot during use. Care should be taken not to touch the heating elements. Children must be kept at a distance. Children under 8 years of age must be kept away

unless constantly supervised.

13. Before cleaning the appliance or performing maintenance, disconnect the appliance by disconnecting the power cord or by cutting off the electricity using the special switch.

14. In case of breakdown or malfunction switch off the appliance and do not attempt any repairs that must only be performed by an authorized service centre. Always insist on original spare parts.

Failure to comply with these instructions may compromise the appliance's safety.

15. It is strongly recommended not to make accessible the parts that can be dangerous, especially if there are children who could use the appliance for play.

16. Do not use flammable liquids (alcohol, petrol, ...) near the appliance in operation.



17. The packaging is intended to protect the appliance from damage during transportation.

The packaging materials are easily recyclable because they have been selected according to environmental friendly criteria.



Recycling them reduces the need for raw materials and reduces the volume of waste.

Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste. Please dispose of it at your local community waste collection /recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

18. Do not use steam cleaners to clean the inside of the oven.

19. Do not use abrasive detergents or sharp metal tools to clean the glass door of the oven, as they could damage the surface and cause it to break.

20. If smoke is observed do not open the oven door: switch the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed to stifle any flames.

21. Activate the system lock to ensure that children cannot switch on the multifunction oven inadvertently

22. Supervise the children if they are in close vicinity to the multifunction oven. Do not allow them to play with the appliance.

23. Danger of suffocation.

Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate. Keep children away from this kind of materials.

24. Danger of burning.

Children's skin is far more sensitive to high temperatures than that of adults. The door surface, the control panel and the ventilation openings get hot. Make sure that children do not attempt to open the door when the appliance is in operation. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

25. This multifunction oven must not be used in a non-stationary location (e.g. on a ship).

26. Warning: Make sure the product is off before replacing the lamp to avoid the possibility of electric shock.

■ FIRST START-UP

- When using the oven for the first time, let it work empty for about 1 hour (230 °C), possibly leaving the kitchen windows open.

- When you first turn the oven on, a bad smell is emitted due to production residues such as grease, oils or resins.

- When the oven has cooled clean it following the instructions in the «Cleaning and care section».

- Once the indicated time has elapsed, the oven is ready for its first cooking. Do not cover the inside of the oven with aluminium foil to facilitate the cleaning.

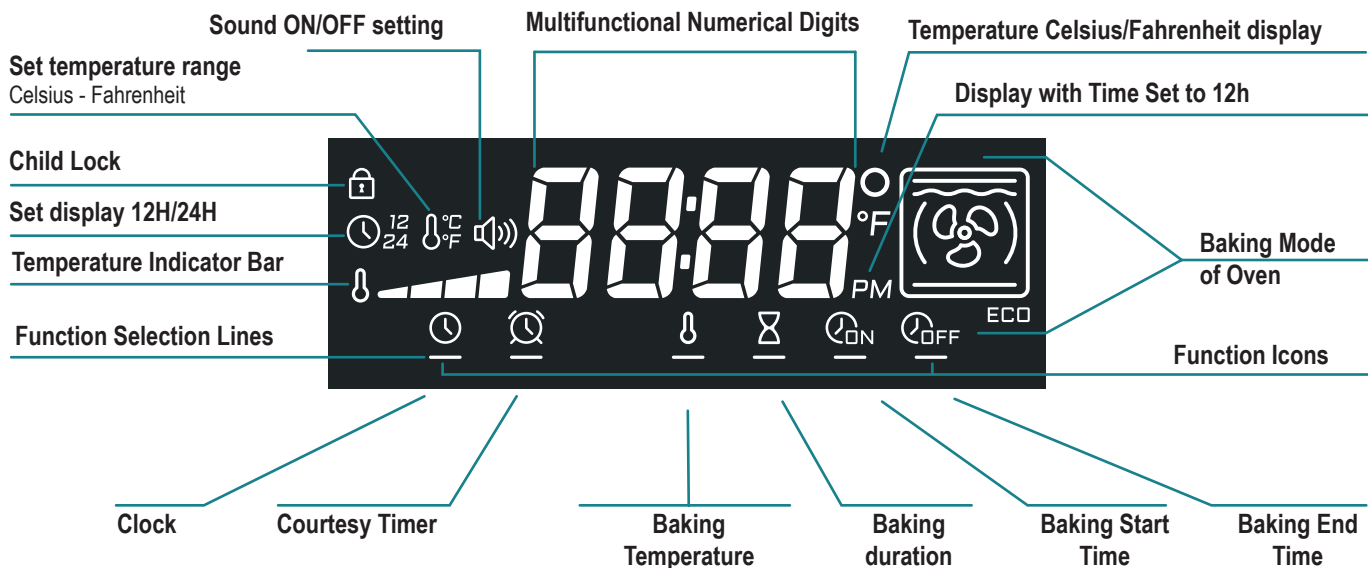
This operation alters the appliance's performance and can damage the

enamel.

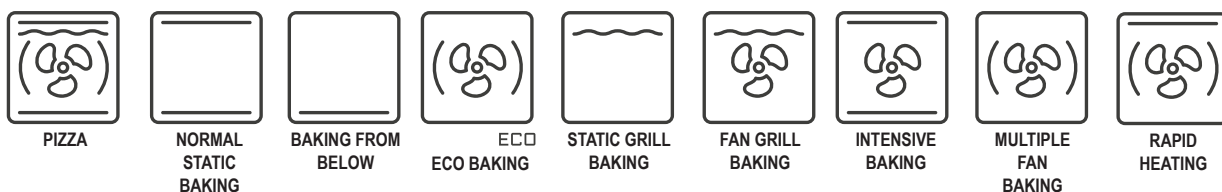
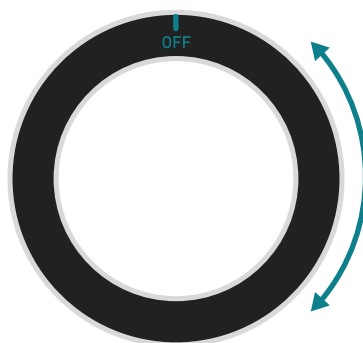
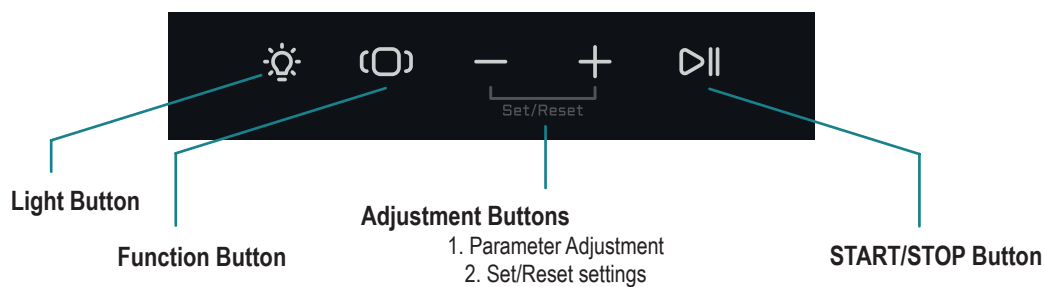
- All accessories in direct contact with food must be thoroughly cleaned using suitable products before their first use.

 - Cooking food in direct contact with grills and oven trays is not allowed.



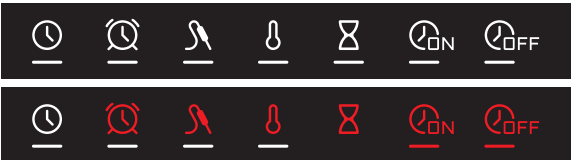
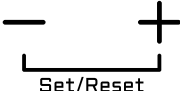



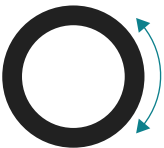

■ INSTRUCTIONS FOR USE – LED Display






Button and Knob Key



■ Basic oven functions




SYMBOL	DESCRIPTION	FUNCTION
<div>LIGHT BUTTON</div> <div></div>	<div>- Turns the light on and off</div>	<div>- When switched on manually, the light switches off after 10 minutes.</div> <div>- The Light switches on automatically: when baking begins or when the door has been open for 5 minutes when baking is interrupted or after the door has been closed for 1 minute</div>
<div>FUNCTION BUTTON</div> <div></div>	<div>- Scrolls through functions that can be enabled</div>	<div>- The line and the icons indicate the status of the function. White line: selected Red line: set White and alternating red line: previously selected and set Red icon: enabled</div> <div>- The Clock icon is always white</div>
	<div>Examples</div> <div></div>	
<div>ADJUSTMENT BUTTONS</div> <div></div> <div>Set/Reset</div>	<div>- Sets the values of the function</div>	<div>- Sets the values of the selected function Set/Reset settings</div> <div>- To Reset, long press buttons  and  at the same time</div>
<div>START / STOP BUTTON</div> <div></div>	<div>- Starts or stops a baking programme</div>	<div>- See chapter on baking programme settings</div>
<div>KNOB</div> <div></div>	<div>- Selects the baking programme</div> <div>e.g.: </div>	<div>- See chapter on baking programme settings</div>

SYMBOL	DESCRIPTION	FUNCTION
<div>TEMPERATURE INDICATOR BAR</div> <div>a) </div> <div>b) </div>	<div>- Oven temperature level indicator</div>	<div>a) When red, indicates oven temperature during baking</div> <div>b) When white, indicates the residual heat at the end of baking</div>

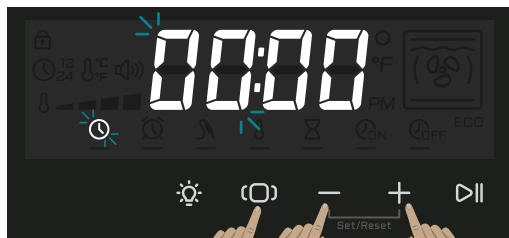
INFORMATION DISPLAY
<div>- When no interaction with the user occurs, the display switches to Information Display and only the active icons and the Clock icon are shown.</div> <div>- Pressing the Function Button  leaves the Information Display.</div>

1. Initial power-up



- When first switched on, the following must be set:
Clock, **12/24H display**, **ON (d ON) – OFF (NO d)** display, **Temperature in °C or °F** and **Sounds On/Off**.
- To set the parameters press the **Adjustment Buttons**  or  the **Function Button**  to confirm and continue to the next setting:

1. Setting the clock

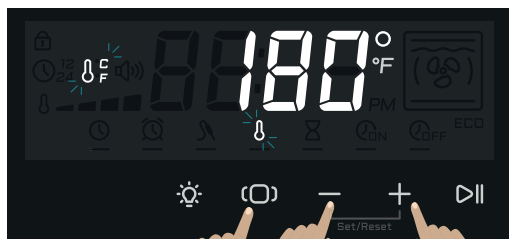


Caution: after a power failure for longer than **10 sec** the time will have to be set again.

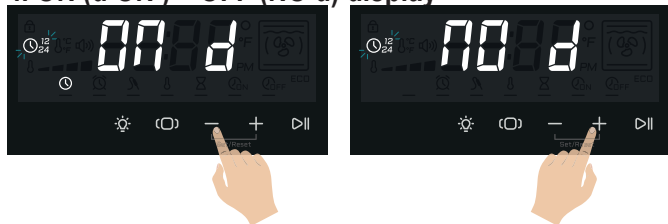
2. Setting the 12H/24H display



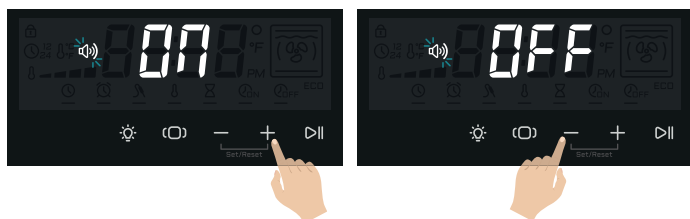
3. Setting the Temperature in °C or °F.



4. ON (d ON) – OFF (NO d) display



5. Setting Sounds On/Off







The item is ready to be used.

2. Setup Functions

2.1 Function settings



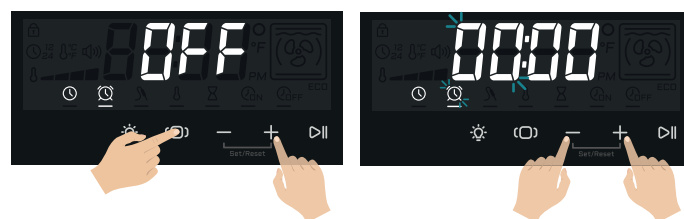
- With a long press of **6 sec.** on the **Function Button** () access is gained for the mode described in chapter “1.Initial power-up” for **12H/24H**  time Setup, for **Temperature Range**  and sound  ON/OFF setting.



2.2 Clock setting 00:00



With a long press on the **Adjustment Buttons** - or + the **Clock** setting is enabled. To set up, continue as described in chapter “1. Initial power-up”.

2.3. Courtesy Timer setting





- Selecting the **Courtesy Timer**  function allows the hours and minutes to be set using the **Adjustment Buttons** — or +. The countdown is initiated when the **Function Button** () is pressed or after **10 sec.**

- The Courtesy Timer can be reset by a long simultaneous press of the **Adjustment Buttons** — and +.

2.4 Child Lock



- With the oven switched off, a long press for **3 sec** on the **Function Button** () enables/disables the **Child Lock** .

3. Baking Programme Setting

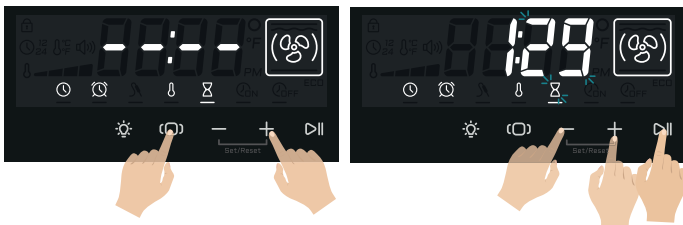


- Turning the knob selects one of the cooking programmes, at the default temperature.

- The **Baking Temperature** can be changed using the **Adjustment Buttons** — or +.

- Pressing the **Start/Stop Button** ▷|| starts the baking programme.

4. Baking Time Setting



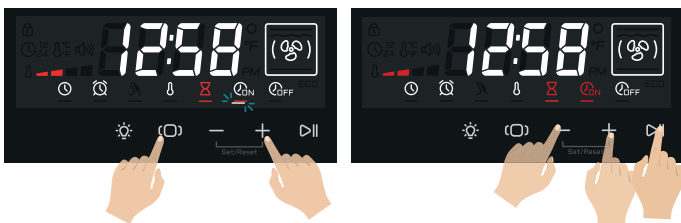
- Selecting the **Baking time Function** using the **Function Button** (O) it is possible to set the hours and minutes via the **Adjustment Buttons** — or +.

- The **countdown** starts at the actual beginning of the baking process: when the **Start/Stop Button** ▷|| is pressed or when the delay programmed in the **Baking Time** expires.

- The **Baking time** delay can be reset with a long simultaneous press of the **Adjustment Buttons** — and +.

5. Baking Time Setting (Start or End).

Baking Start Time and **Baking End Time** are two mutually exclusive functions that cannot be enabled at the same time.



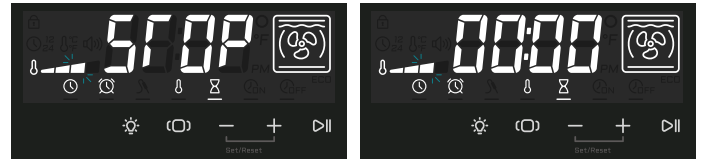
- If the **Baking time** is set up, the Baking Time setting functions are accessible: **Start Time** or **End Time** .

- Selecting the function Baking **Start Time** or **End Time**, the hours and then minutes can be set using the **Adjustment Buttons** — or +.

- When the **Start/Stop Button** ▷|| is pressed, the settings will be enabled.

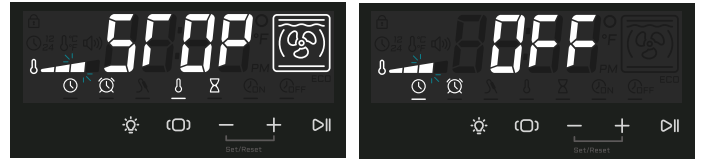
- These Timers can be reset by a long simultaneous press of the **Adjustment Buttons** — and +.

6. Baking programme end



- The oven indicates the end of baking when the **Duration Timer** sounds for 1 minute.

6.1. Oven STOP and OFF



The oven can be switched off in the following ways:

- Pressing the **Start/Stop Button** ▷|| during a baking cycle.

- Turn the knob to OFF.

- If Standby OFF (NO d) is set, after 5 minutes of inactivity and no active functions, the oven switches off automatically.

7. Opening the Door

- When the door is opened, the programme is suspended until the door is closed once again.

- If the door is not closed within 3 minutes, the programme is aborted.

8. Reset to Default Factory Settings



To return the product to its factory settings and have initial power-up, with the knob in the **OFF**, position simultaneously press the **Function Button** (O), **Adjustment Buttons** — and + for **10 sec**.

- Lines will scroll down on the display for 30 sec during which time press the **Adjustment Buttons** — and +.

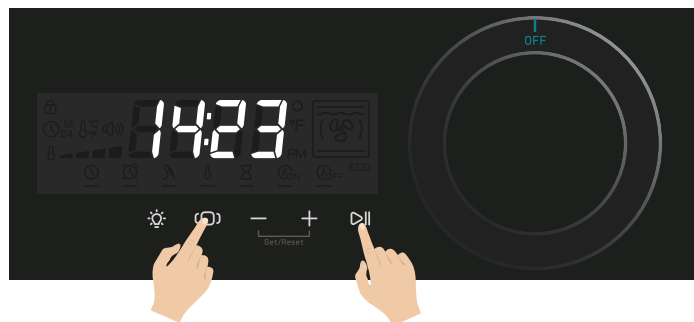
The display will show the wording **CIAO**.



Switch off power to the oven. The next time it is powered up, all parameters will be reset and the oven will repeat the sequence of the initial power-up.

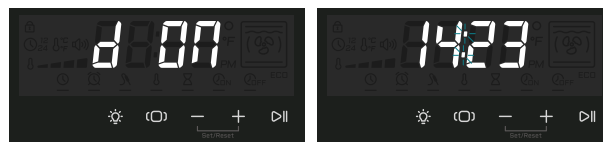
9. Demo Mode

In **DEMO** mode, it is possible to cycle through the functions without the oven actually heating up.



DEMO is enabled using the following procedure:

- knob to **OFF** and all functions switched off
- simultaneous pressing of the **Function Button** (□) and **Start/Stop Button** (▷||) for 8 seconds.



- When the mode is enabled, the dots on the **Clock** **14:23** flash and the display shows the wording **d 00** for 3 seconds (the display repeats the first time an active button is pressed after 3 minutes of inactivity of the

oven)

- To exit DEMO mode, repeat the enabling procedure

■ ICONS

ICONS	DESCRIPTION	FUNCTION
	PIZZA	This function is particularly suitable for baking pizzas, buns and bread. The main source of heat is from the lower heating element, which operates in combination with the other heating elements in the oven.
	NORMAL STATIC BAKING	This is the traditional function of an electric oven, which is particularly suitable for cooking the following foods: pork chop, sausages, cod, braised meat, game, roast veal, meringues and biscuits, baked fruit, etc.
	BAKING FROM BELOW	This is the recommended way to finish cooking food, especially pastries (biscuits, meringues, leavened cakes, fruit cakes, etc.) and other foods.
	ECO BAKING	This function allows cooking with considerable savings in electricity consumption. To make the most of this feature, prior to switching on the ECO function, it is advisable to introduce a dish into the oven by placing it in the centre of the cavity. The Eco function adapts cooking times to slow cooking such as the following: braised meats, white meats, baked pasta, delicate pastries. Note: Eco cooking cannot be selected with a meat probe inserted.
	STATIC GRILL BAKING	This function is recommended for rapid, deep barbecuing, grilling and roasting meat in general, fillet steak, T-bone steak, grilled fish and even grilled vegetables. Cooking with the electric grill must be carried out with the thermostat at 180°C.
	FAN GRILL BAKING	Particularly fast and deep with significant energy savings, this function is suitable for many foods such as: pork chops, sausages, pork or mixed kebabs, game, gnocchi alla romana, etc. Cooking with the electric grill must be carried out with the thermostat at 180°C.
	INTENSIVE BAKING	This is used for the rapid, intense baking of various dishes; it is suitable for fish baked in foil, braised vegetables, kebabs, duck, chicken, etc.
	MULTIPLE FAN BAKING	This function allows different dishes to be baked simultaneously without the odours merging; lasagne, pizza, croissants and brioches, tarts, cakes, etc. can be baked.
	RAPID HEATING	This function speeds up the preheating of your oven. This function is recommended when setting a baking temperature between 200 and 300°C. Using the function for temperatures below 200°C has no particular benefits. CAUTION: this function IS NOT suitable for cooking food – it is only used to preheat the oven more quickly. DO NOT USE THE FUNCTION FOR MORE THAN 20 MINUTES

■ INSTRUCTIONS FOR USE - Accessories

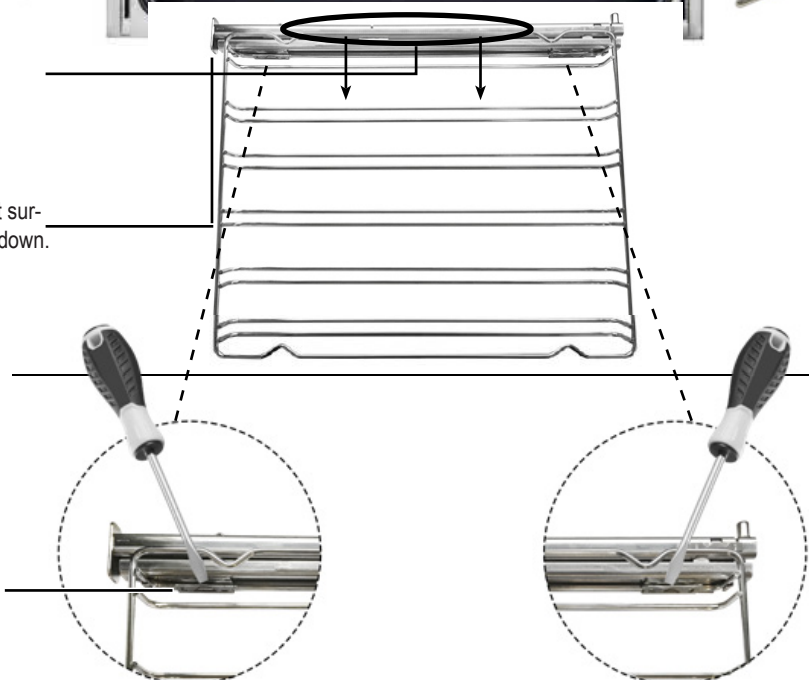
Use of the turn-spit (only on some models)

Slide the meat to be cooked onto the spit, blocking it with the special forks. Place the spit on the special supports previously inserted in the drip pan and insert it in the spit-roast horn. Turn on the static grill with closed door function. To extract the spit together with the drip pan pull it out just enough to allow complete extraction.



Pul down the part highlighted in red to remove it from the oven.

Turn over the grill and place it on a flat surface whit the telescopic runner facing down.



To unhook the clip, loosen whit a flathead screwdriver

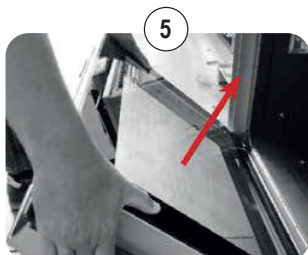
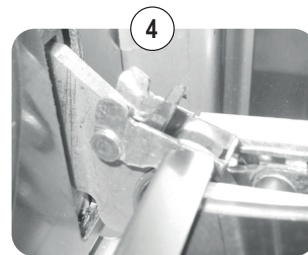
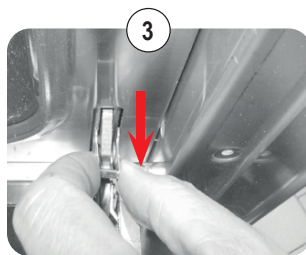
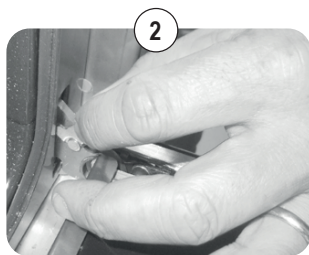
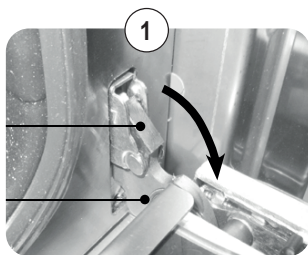
Repeat the operations backwards to repositions the grills.

■ CLEANING AND MAINTENANCE - Removing the oven

Procedure to follow

For ease of intensive cleaning it is practical to dismantle the door following these instructions:

- open the door
- move the hook C to the hinge zone D, following the steps



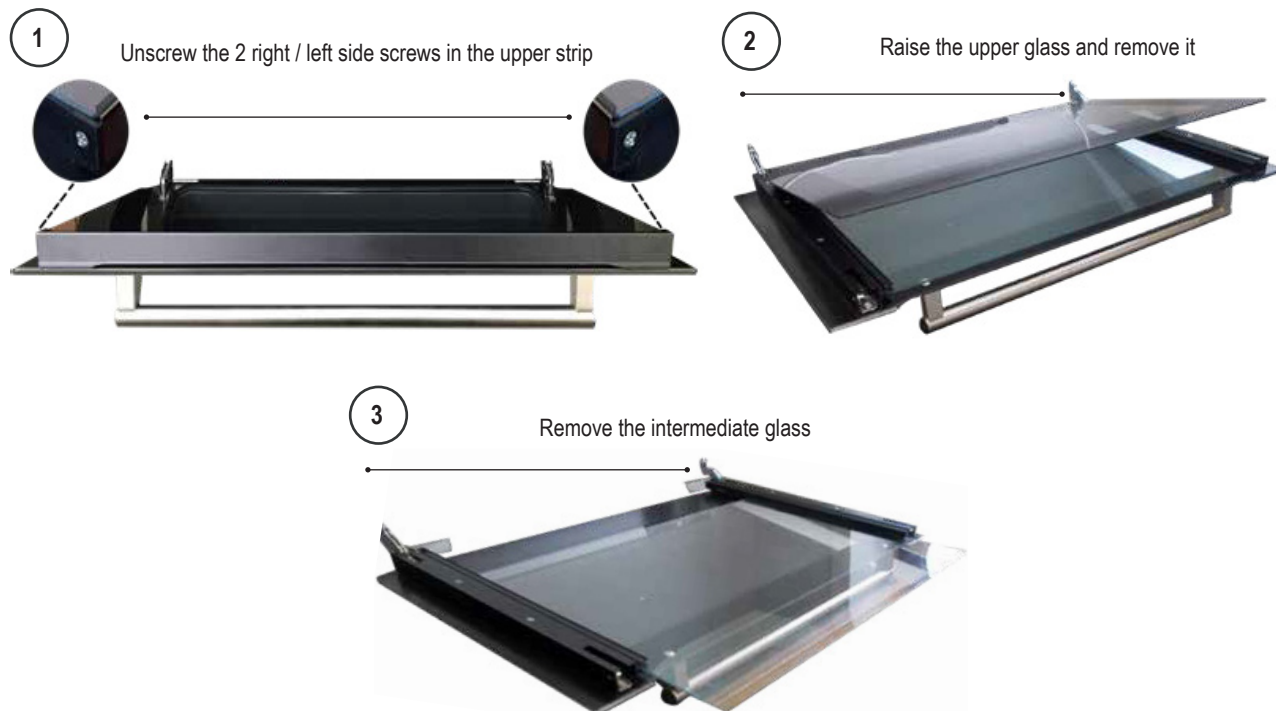
■ CLEANING AND MAINTENANCE - Glass disassembly and cleaning

Procedure to follow

The oven door is composed of three crystals. The crystal parts are cleaned using non-abrasive absorbent kitchen paper and a common detergent. Do not use rough abrasive materials or sharp metal scrapers to clean the glass doors of the oven as they can scratch the surface and cause the glass to shatter. The internal crystals are removable to make cleaning easier. For this purpose it is necessary to dismantle the oven door or, alternatively, position it at the intermediate click.

Sequence for removal of the door glass

⚠ WARNING! Any operation must always be carried out with the door removed from the oven and placed in a suitable shelf so as not to damage the front of the door



■ CLEANING AND MAINTENANCE - Recommendations for cleaning the oven and the front panel

OVEN

COMPONENT	CLEANING METHOD	AVVERTENZE
Oven inside	It is recommended to clean the oven after every use. Dirt is cleaned more easily avoiding to let it burn several times at high temperatures. Remove every removable part and clean it separately with hot water and non-abrasive detergent. To facilitate cleaning the baking cavity, pour a small quantity of water (100 ml, equivalent to half a glass) into the bottom of the cavity, then activate the "Baking from below" cycle at 90°C for 20 minutes. At the end of the cycle, wait for it to cool and finish cleaning using a soft cloth.	Do not use vapor cleaner to clean the interior of the oven. Do not use abrasive/corrosive detergents or sharp tools to clean the glass of the door as they could damage and break the surface.
Tray	Clean with warm water and non-abrasive detergents or with a suitable degreaser.	Remove residual food immediately after use.
Grills	Clean with warm water and non-abrasive detergents or with a suitable degreaser.	In case of encrusted and hardened dirt, we recommend soaking the grills for a few hours before cleaning them.

FRONT PANEL

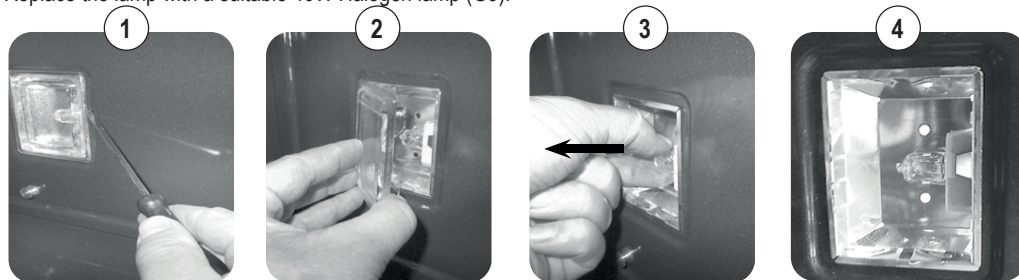
COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the parts with lukewarm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfiber.	Brilliance is maintained through regular cleaning with specific products which can be found in commerce. Never use abrasive powders
Painted surfaces	To maintain the characteristics of the painted parts, it is necessary to frequently clean them with soapy water.	Avoid leaving acid or alkaline substances on the painted parts (vinegar, lemon juice, salt, tomato juice, etc.) and washing when the painted parts are still hot.

■ CLEANING AND MAINTENANCE - Lamp replacement

Procedure to follow

If the oven light does not work, disconnect the appliance from the mains, remove the lamp protection glass and replace the lamp.

Replace the lamp with a suitable 40W Halogen lamp (G9).



- 1) Loosen with a slotted screwdriver
- 2) Remove the lamp cover glass
- 3) Remove the lamp
- 4) Replace and close again

■ PROBLEM SOLVING- Guide for the resolution



ATTENTION!

- During the guarantee period repairs can only be carried out by the authorized after-sales service.
- Before repairing, unplug the appliance from the power supply, that is, unplug the power cable or use the appropriate switch.
- Unauthorized interventions and repairs can cause electrocution or short circuit, therefore do not carry them out. Leave these works to authorized technicians.
- In case of small disturbances, it is possible to solve the problem following the instructions.
- After-sales service intervention during the guarantee period is not free, if the appliance does not work because of incorrect use.
- The elimination of the faults or complaints, caused by incorrect use or installation, will not be repaired under guarantee. In such cases, the repair costs will be borne by the user

Errors

DESCRIZIONE	ID errore
probe NTC/PT1000 open circuit	Er00
probe NTC/PT1000 in short circuit	Er01
Tangential fan not working	Er04


■ COOKING CHART - Fan oven cooking chart (by way of example only)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	170-180	2/3	40/50
Roast ox	170-190	2/3	40/60
Roast veal	160-180	2/3	65/90
Roast lamb	140-160	2	100/130
Rare roast beef	180-190	2/3	40/45
Roast hare	170-180	2/3	80/100
Roast rabbit	160-170	2	80/100
Roast turkey	160-170	2	160/240
Roast goose	160-180	2/3	120/160
Roast duck	170-180	2/3	100/160
Roast chicken	180	2/3	90/120
FISH			
	160-180	2/3	15/25
CAKES			
Torta di frutta	180-200	2	40/50

DISH	TEMP. C°		MIN.
Torta Margherita	180-190	2	40/45
Brioche	170-180	2	40/60
Pandi Spagna	190-200	2	25/35
Ciambelle	160-180	2	35/45
Sfogliatine dolci	180-200	2	20/30
Schiacciata d'uva	190-200	2	30/40
Strudel	160	2	25/35
Biscotti di Savoia	150-180	2	50/60
Frittelle di mele	180-200	2	18/25
Budino di savoiardi	170-180	2	30/40
BAKERY			
Bread	180-200	3	45
Pizza	250	3	10/20
Toast	185-195	2	7

■ COOKING CHART - Natural convection oven cooking chart (by way of example only)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	225	2/3	40/50
Roast ox	250	2/3	50/60
Roast veal	225	2/3	60/80
Roast lamb	225	2	40/50
Rare roast beef	230	2/3	50/60
Roast hare	250	2/3	40/50
Roast rabbit	250	2	40/50
Roast turkey	250	2	50/60
Roast goose	225	2/3	60/70
Roast duck	250	2/3	45/60
Roast chicken	250	2/3	40/45
FISH			
	200-225	1/2	15/25
CAKES			
Torta di frutta	225	2	35/40
Torta Margherita	175-200	2	50/60
Brioche	175-200	2	25/30
Pandi Spagna	220-250	2	20/30
Ciambelle	180-200	2	30/40
Sfogliatine dolci	200-220	2	15/20


DISH	TEMP. C°		MIN.
Schiacciata d'uva	250	2	25/35
Strudel	180	2	20/30
Biscotti di Savoia	180-200	2	40/50
Frittelle di mele	200-220	2	15/20
Budino di savoiardi	200-220	2	20/30
BAKERY			
Bread	220	3	30
Pizza	250	2	15/20
Pizza	250	3	10/20
Toast	250	3	5

- Important

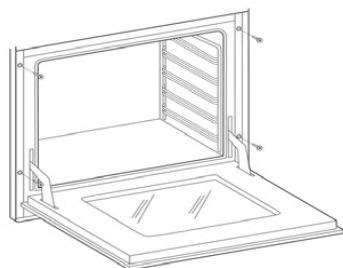
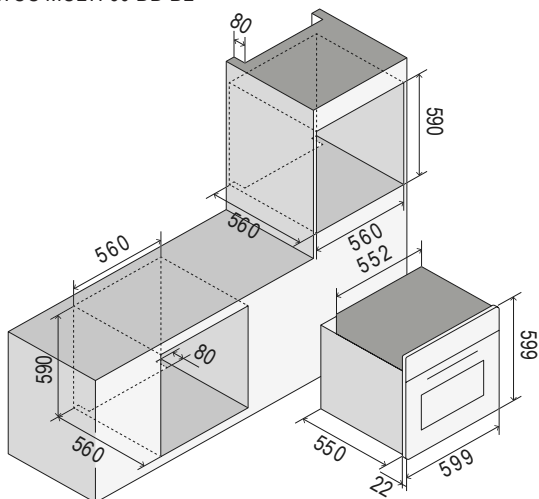
Insert the foods when the oven is hot.

- Cooking with the electric grill is done at 180° C with the door closed. The food to be grilled should be placed on the relative grid preferably in the fourth shelf.


■ INSTALLATION - Instructions for installation

 The small plate containing details of the appliance, voltage, consumption, directions for installation including the required aperture is affixed to the flap of the oven door. This plate can be seen when the oven door is open. The appliance must be located in a suitable housing of the correct dimensions (see plate on oven door for details) it is most important the housing is sufficiently rigid and sturdy to adequately carry the weight of the appliance. Care must be taken to ensure all material, coatings and glue can withstand temperatures of at least 150°C, without distortion or melting. Screws and all fittings to complete the installation are included. The following illustrations show how to install the oven.

Mod. VIRTUS MULTI 60 DD BL



■ INSTALLATION - Electrical connection

 The instructions below are intended for the skilled technician who will install the cooker, regulate it and perform technical maintenance and who will ensure that these operations are carried out in the most correct way possible, in compliance with the regulations in force. Important: the cooker must be disconnected from the electric socket before performing all regulating or maintenance operations.

Installation rules

This appliance complies with the following directives

DIRECTIVE 2002/96/CE

LOW TENSION DIRECTIVE 2014/35/EU

ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU

REGULATION No. 1935/2004 (contact with foods)

The installation must be done in a workmanlike manner and in full compliance with the regulations in force concerning electrical installation. Otherwise the manufacturer declines all responsibility. In this booklet you will also find the wiring diagram of your appliance.

The appliances are designed to be connected to the voltage shown on the data plate.

Before connecting the appliance to the mains, make sure that:

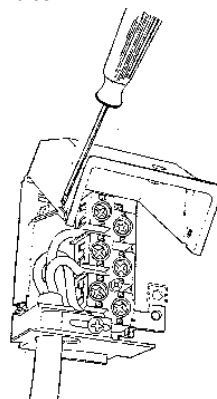
- The characteristics of the electromagnetic switch or of the socket can withstand the load of the equipment (see data on the plate);
- The power supply system must have an effective earth connection.


The appliance is supplied with a cable without plug: the connection must be made taking into account that the yellow-green cable is the earth conductor and must never be interrupted.

The socket must be visible and reachable so that you can easily disconnect the appliance.

For direct connection to the network, it is necessary that:

- The limiting valve and the domestic system can bear the load of the equipment (see serial number plate);
- The power supply system is equipped with an effective ground connection;
- The socket or omnipolar switch, with a minimum opening of 3 mm, is easily accessible once the appliance has been installed;
- A landline disconnect switch is incorporated in accordance with the installation rules.



 The yellow-green earth conductor must never be interrupted even by the switch. The power supply cable must be positioned so that it does not come into contact with surfaces that have a temperature higher than 50 °C above the environment. If it is necessary to replace the power supply cable, contact the assistance service.

INSTALLATION - Wiring diagrams Absorption (kW)

MODEL	KW (230V)
OV60	3,2

Legend

00	Black	K13	" "	grill
11	Brown	M		Terminal block
22	Red	MP		Door microswitch
33	White	N		Neutral
44	Yellow	NTC		Sonda di temperatura
45	Yellow-Green	P		Programmatore
55	Grey	R1		Upper resistance
66	Blue	R2		Lower resistance
C	Commutator	R3		Grill resistance
EF	discharging steam	R4		Circulating resistance
F	Thermostat encoder	TS		Safety thermostat
K1	Earth wire terminal block	TT		Bypass thermostat
K3	" " oven fan	V		Oven fan
K6	" " oven light 1	VT		Cooler fan
K7	" " oven light 2			
K9	" " cooling fan			

Wiring diagrams

