



Instruction Manual:

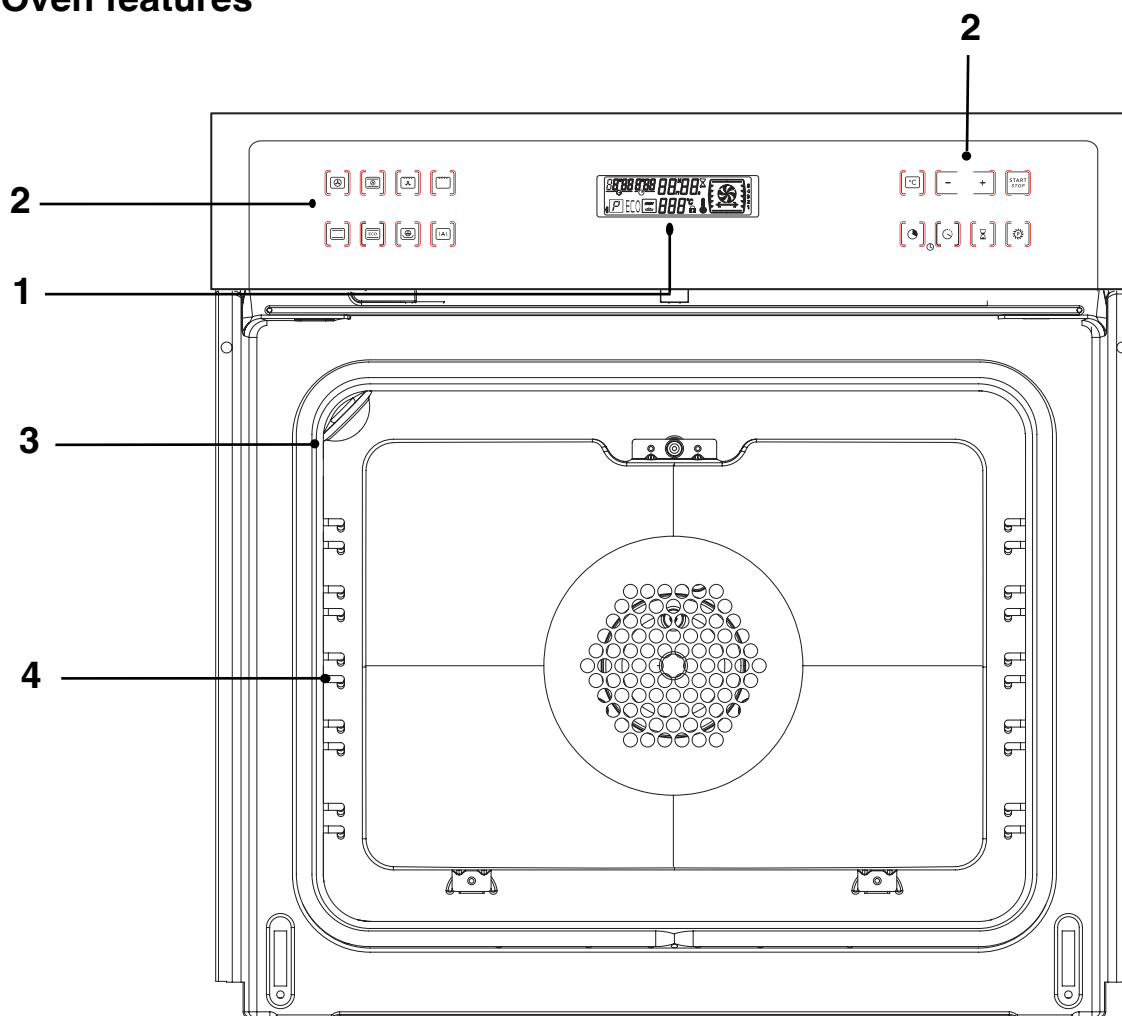
C2471 Electric pyrolytic single oven

Contents

Recommendations	2	Caring for and cleaning your oven	16
Using for the first time	2	Perform a pyrolysis	16
Normal use	2	Immediate pyrolysis	16
Contents	3	Delayed pyrolysis	17
Your oven, how it works	4	Cleaning the outer surfaces	18
Oven features	4	Cleaning the door (model WITH PYROLYSIS function)	18
Introduction to the programmer	5	Disassembling the door	18
Accessories	6	Troubleshooting	20
Anti-tip safety shelf	6	What if...	20
Multi-purpose baking tray (reserved for pastries)	6	Installer's information	21
Multi-purpose baking tray (dripping pan)	6	Connecting up	21
45 mm multi-purpose dishFully accessible sliding rail system	7	Housing	22
Child safety	7	General maintenance	23
Safety activation	7	Changing the light bulb	23
Open with safety engaged	7		
Safety deactivation	7		
Using your appliance	8		
Using the programmer	8		
How to set the time	8		
Immediate cooking	9		
Programmed cooking	10		
Cooking with immediate start and programmed duration	10		
Cooking with delayed start and chosen cooking end time	11		
Using the timer function	12		
Oven cooking modes	14		
Circulating heat*	14		
Combined heat	14		
Fan grill	14		
Grill high	14		
Conventional	14		
ECO*	15		
Warming oven	15		
Defrosting	15		

Your oven, how it works

Oven features

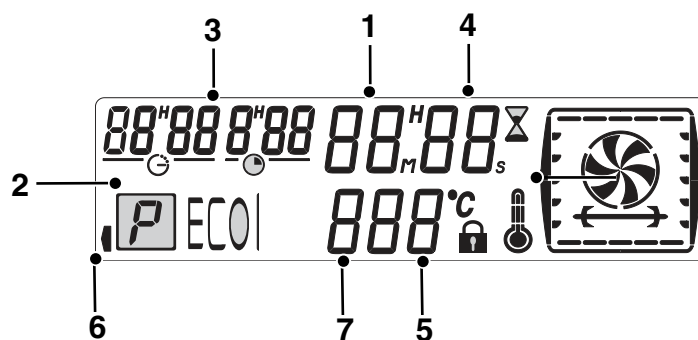


- 1 Programmer
- 2 Function selector switch
- 3 Light
- 4 Wire shelf supports

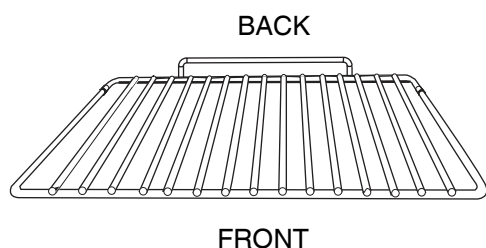
Your oven, how it works

Introduction to the programmer

- 1 Time and cooking time display
- 2 Cooking time indicator
- 3 Cooking end time indicator
- 4 Timer display
- 5 Locked door indicator
- 6 Pyrolysis
- 7 Temperature display



Accessories



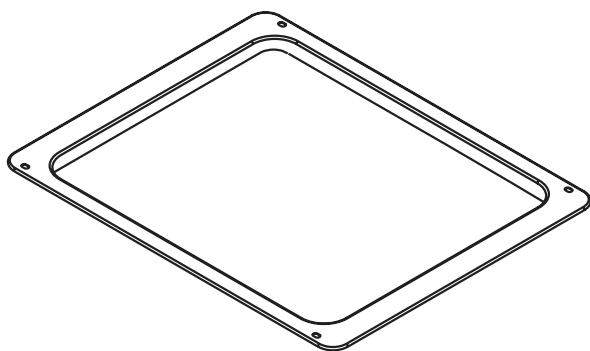
Anti-tip safety shelf

Food can either be placed on the shelf in a dish or cake tin for cooking or browning. This should be used for grilled meat (which should be placed directly on it).

Multi-purpose baking tray (reserved for pastries)

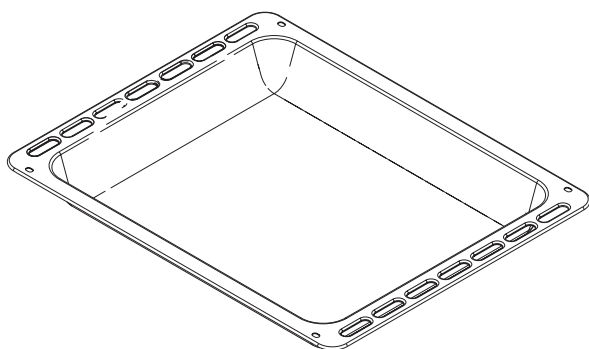
This tray has a raised edge and can be used for baking pastries (choux buns, meringues, small cakes, flaky pasties, etc). Inserted in the runners under the shelf, it catches the cooking juices and fat from grilled meat. It can also be used half-filled with water as a double boiler.

Joints should not be cooked in this tray uncovered because fat could spit all over the oven sides.

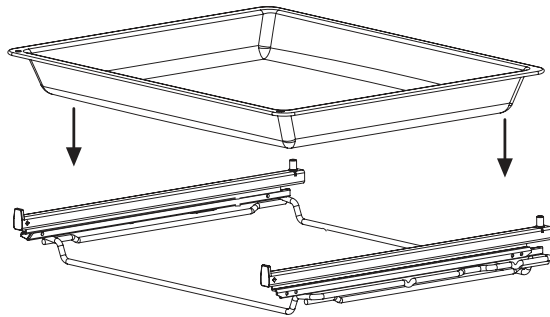


Multi-purpose baking tray (dripping pan)

This is used to catch the cooking juices and fat from cooking carried out in the high grill or pulsed grill settings. It can also be used as a cooking dish for suitably sized joints (for example: a chicken surrounded by vegetables, at medium temperature). Inserted under the shelf, this pan catches cooking juices and fat from grilled food. It can also be used half filled with water as a double boiler.



45 mm multi-purpose dish Fully accessible sliding rail system



Thanks to the new sliding rail system with support (fully accessible) handling food is more practical and easier as the trays can be effortlessly removed for simpler handling. The trays can be completely removed, providing full access. Their stability ensures that food can be handled safely, reducing the risk of burns. This means that you can take food out of the oven far more easily. The drip tray at the bottom of the oven collects the juice and fat from roasting, and can be used half-filled with water as a bain-marie. Do not place meat or poultry directly on the drip tray for roasting. This would inevitably produce splashes and dirty the sides of the oven.

Warning

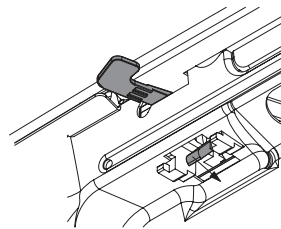


Remove the sliding rail system before starting a PYROLYSIS.

Child safety

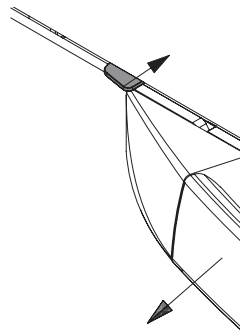
Safety activation

- Open the door.
- Press the switch on the panel until the system is engaged and then close the door.



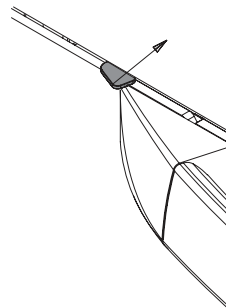
Open with safety engaged

- Press the lever and then open the door.



Safety deactivation

- Open the door and press the switch on the panel.

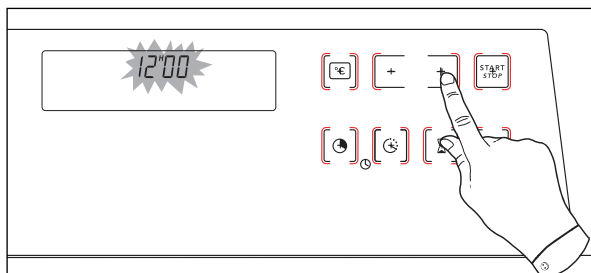


Using Your Appliance

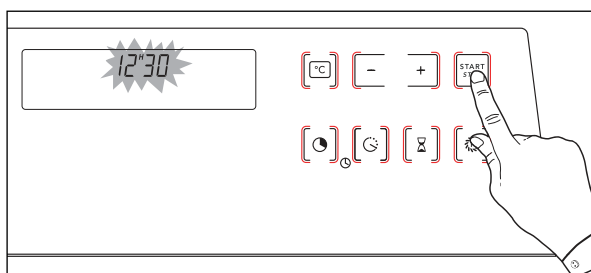
Using the programmer

How to set the time

- 1 When supplied with electricity
The display flashes 12:00.



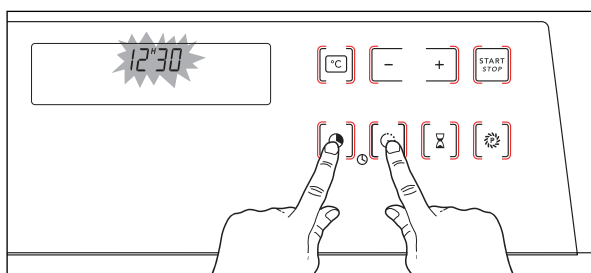
Set the time by pressing the + or – touch controls (holding your finger on the touch control allows you to scroll through the numbers rapidly).



Example: 12:30

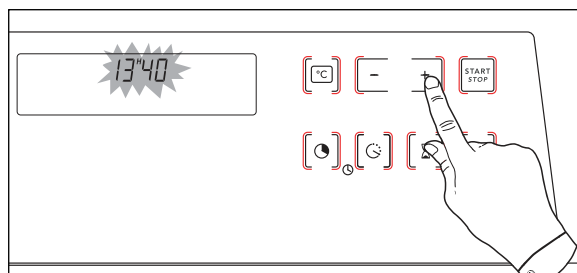
Press the “START STOP” button to confirm.
The display stops flashing.

- 2 To reset the time on the clock
Press and hold the “[Clock Icon] [G]” touch control for a few seconds until the display is flashing, then release.

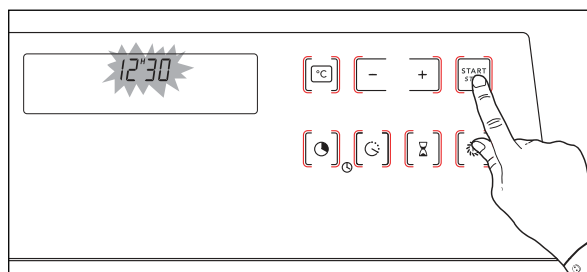


Audible beeps indicate that it is now possible to set the time.

Adjust the clock setting with the + and – touch controls.



Press the “START STOP” button to confirm.



Warning



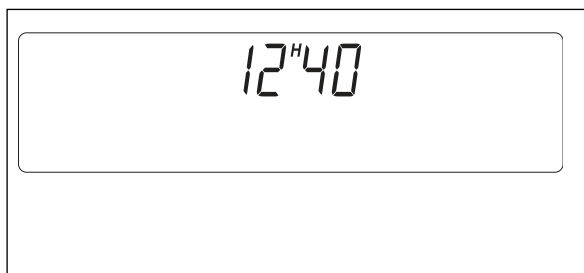
If the “START STOP” button is not pressed, the adjustment will be automatically recorded after a few seconds.

Using Your Appliance

Immediate cooking

The programmer should display only the time.

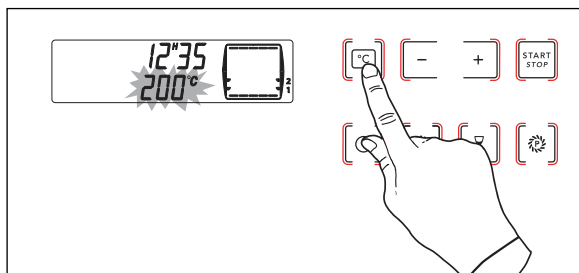
It should not be flashing.



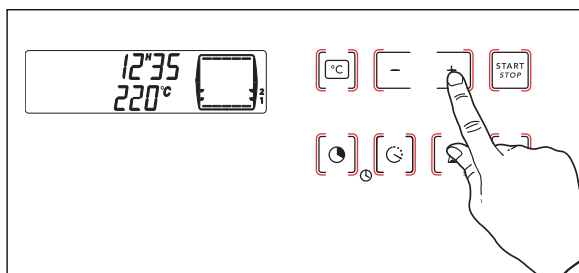
1 Select the function of your choice.

Example: position .

Your oven recommends the optimal temperature for the chosen cooking mode. You can still adjust the temperature by pressing the °C button.



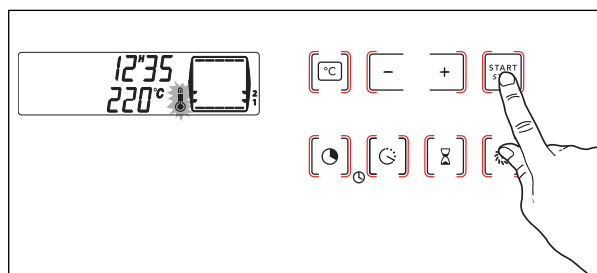
Adjust the temperature using the + and – touch controls.



2

Place your dish in the oven based on the recommendations provided by the cook book.

After these steps, the oven heats up and the temperature indicator flashes.



A series of beeps will be emitted when the oven reaches the selected temperature. The temperature stops flashing.

To stop cooking, press the  button.

Warning



After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

Warning



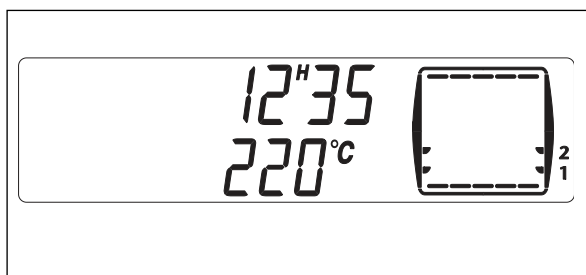
All types of cooking are done with the door closed.

Using Your Appliance

Programmed cooking

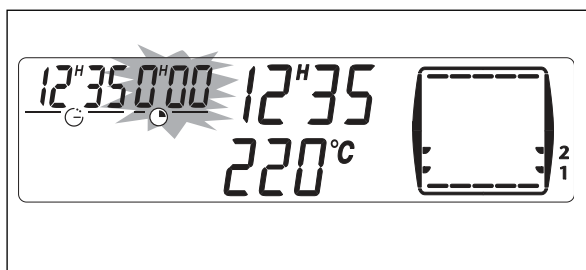
Cooking with immediate start and programmed duration

- 1** Select the desired cooking mode and adjust the temperature.

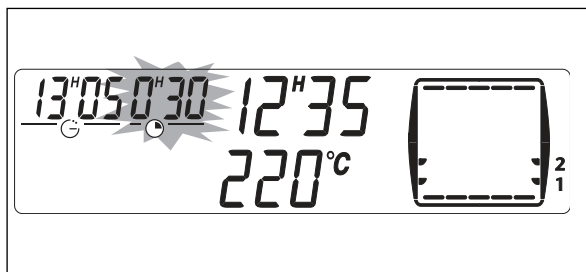


- 2** Press the “⌚” button until the cooking time indicator starts to flash “⌚”.

The display flashes to indicate that you can now adjust the setting.



- 3** Press the + or – buttons to set the desired time.
Example: 30 min cooking time.



The cooking time is automatically recorded after a few seconds.

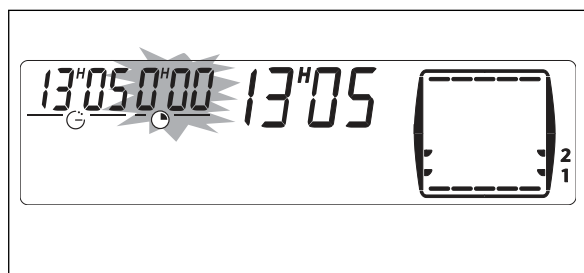
The cooking time display stops flashing.

Press the  button to start cooking.

After these three steps, the oven heats up:

A series of beeps will be emitted when the oven reaches the selected temperature. At the end of cooking (end of programmed time):

- The oven stops
- The cooking time indicator flashes



- A series of beeps sounds for a few minutes. The beeps can be definitively stopped by pressing any touch control.

The display returns to the time of day.

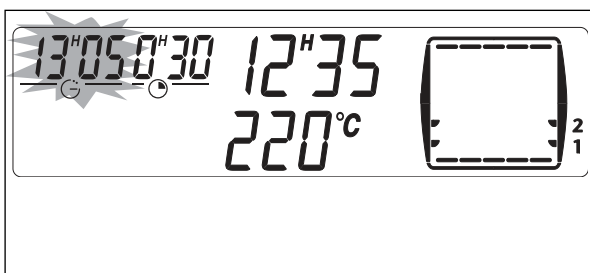
Using Your Appliance

Cooking with delayed start and chosen cooking end time

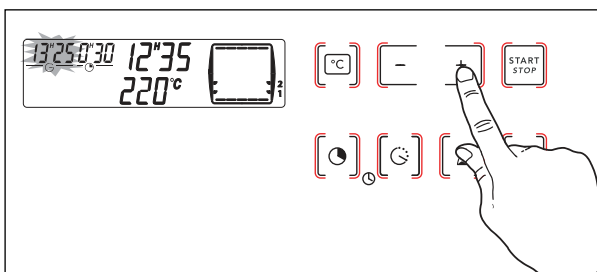
Proceed as with programmed cooking.

- 1 After setting the cooking time, press the “⌚” button until the end of cooking indicator flashes “⌚”.

The display flashes to indicate that you can now adjust the setting.



- 2 Press the + or – button to set the desired cooking end time. Example: end of cooking at 13:25.



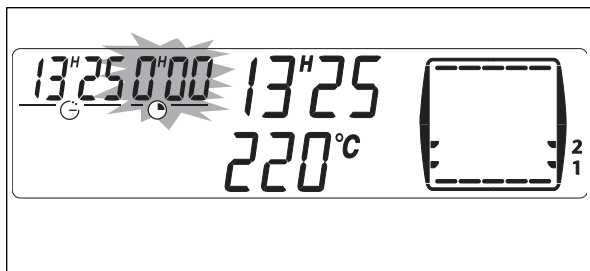
The cooking end time is automatically recorded after a few seconds.

The cooking end time display stops flashing.

After these 2 steps, oven heating is delayed so that cooking ends at 13.25.

At the end of cooking (end of programmed time):

- The oven stops
- The cooking time indicator and 0:00 flash



- A series of beeps sounds for a few minutes. The beeps can be definitively stopped by pressing any touch control. The display returns to the time of day. The oven cavity is lit when cooking starts and the light switches off at the end of cooking.

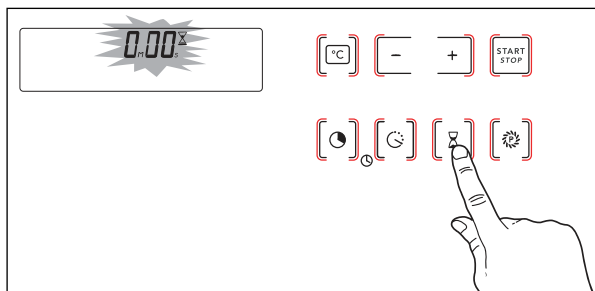
Using Your Appliance

Using the timer function

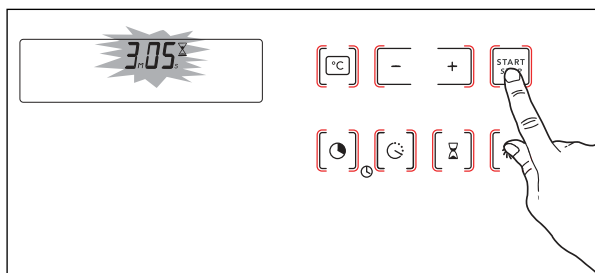
Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.

In this case, the timer display has priority over the clock display.

1 Press the “⌚” button until the timer symbol begins flashing.
-> 0.00 and a small hourglass ⌚ both flash.



2 Enter the desired time by pressing the + or – buttons.



3 Press the “START/STOP” button to confirm, or wait for a few seconds.

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds. Once the time has expired, the timer emits a series of beeps to notify you. The beeps can be stopped by pressing any touch control.

Note



It is possible to change or cancel the timer at any time.

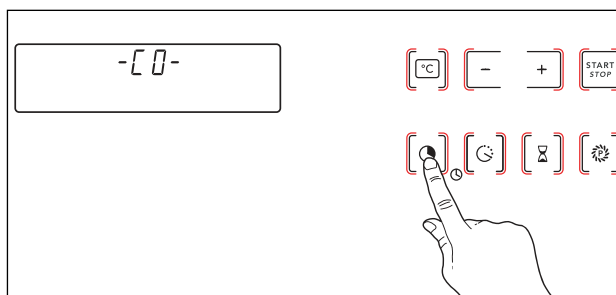
Using Your Appliance

Setting the brightness of the display

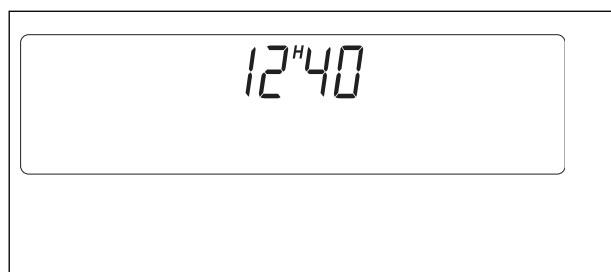
You can adjust the brightness of your display. To do this:

Set and confirm the time on your programmer to 0:10.

- 1 Press and hold down the “COOKING TIME” button until “- [] -” is displayed.



- 2 Press the + or – buttons in order to obtain the desired brightness.

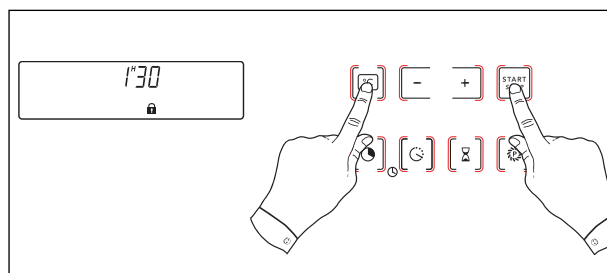


- 3 Validate by releasing the “Cooking time” button.

After having adjusted the brightness to your liking, return your programmer to the current time of day.

You can adjust the brightness of your display. To do this:

- 1 Press and hold the “START and C” buttons for a few seconds until a lock icon is displayed. All buttons light up for one second. Your display is locked.



- 2 To unlock it, repeat this step. -> the lock symbol disappears

The oven cooking modes



Circulating heat*

(recommended temperature **180°C**
min 35°C max 235°C)

- Cooking controlled by the heating element located at the back of the oven and by the fan.
 - Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
 - Recommended for keeping white meat, fish and vegetables moist
- For cooking multiple items on up to three levels.



Traditional pulsed

(recommended temperature **200°C**
min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements and by the fan.
- Rapid temperature increase. Some dishes can be placed in the oven while it is still cold.
- Recommended for meats, fish and vegetables preferably placed in a terracotta dish.



Fan assisted grill

(recommended temperature **200°C**
min 180°C max 230°C)

- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all poultry and roasts on the spit, for cooking leg joints thoroughly, and cuts of beef. To retain fish steaks' moist texture.



High grill

(recommended temperature **275°C**
min 180°C max 275°C)

- Cooking controlled by the upper element.
- The double grill covers the entire grid surface.
- It is recommended for grilling chops, sausages, toast or prawns placed on the grid.



Traditional

(recommended temperature **240°C**
min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements.
- After preheating, you can cook most dishes, recommended for keeping white meat, fish and vegetables moist.

The oven cooking modes



ECO

(recommended temperature **200°C**
min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements.
- This position allows for energy savings while preserving the quality of the cooking.
- The ECO position is used for the energy label performance.
- All types of cooking are done without preheating.



Keeping warm, pulsed

(recommended temperature **80°C**
min 35°C max 100°C)

- This position allows you to keep your food warm by spurts of heat from the element at the back of the oven combined with fan.
- Recommended for letting dough rise for bread, brioche, kouglof... without exceeding 40°C (plate warming, defrosting).



Defrosting

(recommended temperature **30°C**
min 30°C max 50°C)

- You can defrost in your oven with a minimum amount of heat as the fan circulating the air accelerates temperature exchanges.
- Recommended for **defrosting delicate foods** (strawberries, raspberries). By increasing the temperature slightly, you can defrost foods meant to be cooked immediately after defrosting (meats, etc.).
- **Proceed with caution to prevent the food from cooking.** Meats should be placed on the 2nd shelf support of the grid, so that they are not in contact with the defrosting juices; the drip tray on the 1st shelf support.

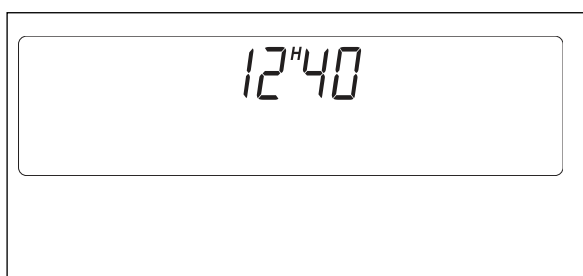
* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC.

Caring for and cleaning your oven

Performing a pyrolysis

Immediate pyrolysis

- 1 Remove the grids and trays from the oven and clean any major spill residue.
- 2 Check that the programmer is displaying the time of day and that it is not flashing.

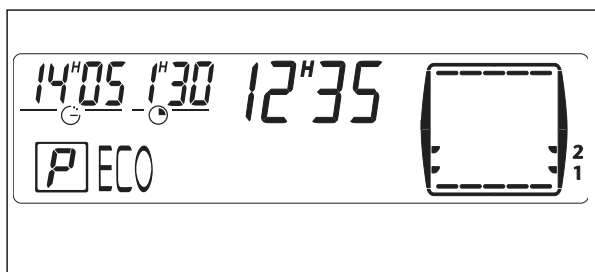


You can choose between 2 pyrolysis cycle times:

P ECO pyrolysis lasting 1 hour 30 minutes.

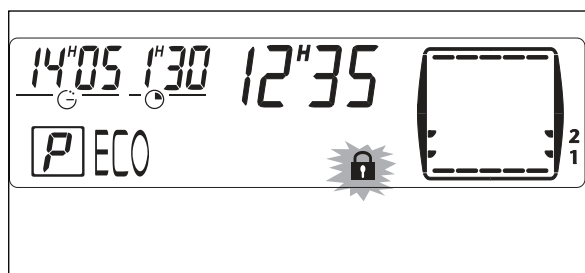
P pyrolysis lasting 2 hours.
Press **P** twice for Eco Pyro.

- 3 Press the pyrolysis button required.



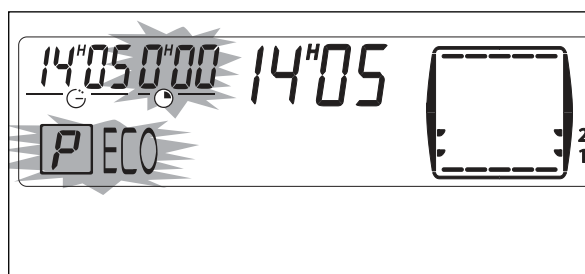
E.g.: 1 hour 30 minutes.

When pyrolysis begins, the symbol is displayed in the programmer along with the pyrolysis cycle time.



The symbol is displayed in the programmer indicating that the door is locked.

When pyrolysis finishes, 0:00 flashes as well as the symbol.



Press any button to restore the time display.

- 4 When the oven is cool, use a damp cloth to remove the white ashes.

The oven is clean and once again ready for the cooking application of your choice.

Caring for and cleaning your oven

Notes:


The cleaning temperature cannot be adjusted. During the pyrolysis cycle, the oven lighting is off. If your oven is not clean after a pyrolysis cycle, you waited too long to launch the cleaning cycle. Repeat the cycle.

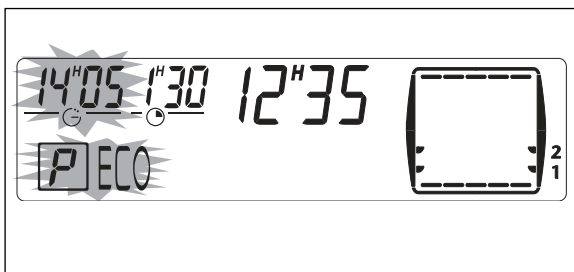
After these steps, the beginning of pyrolysis is delayed so that it finishes at 18 hours

Delayed pyrolysis

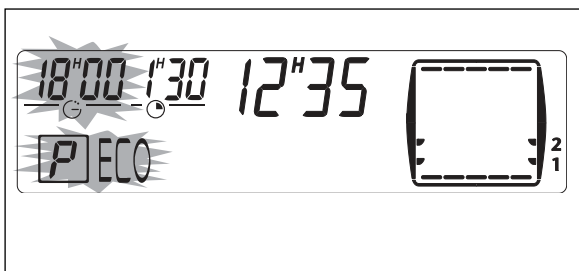
1 Follow the instructions described in the section “Immediate pyrolysis”, then:

2 Press **P** to select the pyrolysis function desired.

3 Press the  button.
The end of cooking time flashes to indicate that it is now possible to set it.



4 Press the + or – button to set the desired end time.



Example: end of cooking at 18:00.

The Cleaning function

Cleaning the outer surfaces

To clean both the electronic programmer window and the oven door, use a window washing product applied to a soft cloth. Do not use abrasive creams or scouring sponges.

Cleaning the door (model WITH PYROLYSIS function)

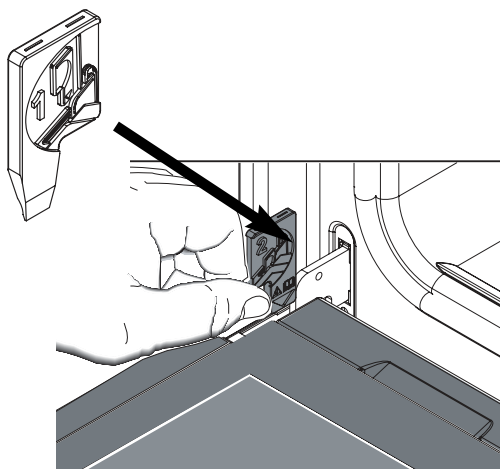
Disassembling the door

Warning

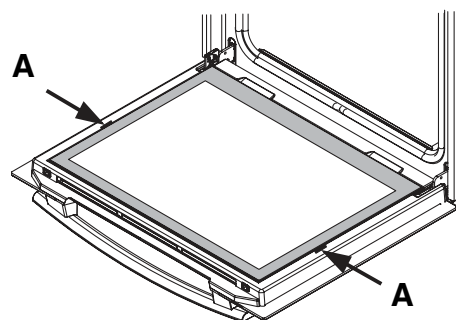


Before removing the glass, allow the appliance to cool down.

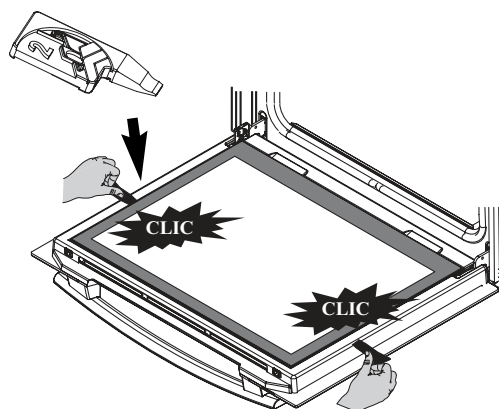
- 1 Open the door completely and block it open using the two red stops. They are supplied with your machine in the plastic pack.



- 2 Remove the first attached window as follows:
Insert the two red stops in the **A** slots designed for this.



Lever these parts to release the glass.



- 3 Clean the glass using a soft sponge and washing-up liquid. Do not immerse the glass in water. Do not use abrasive creams or scouring sponges. Rinse with clean water and dry off with a lint-free cloth.

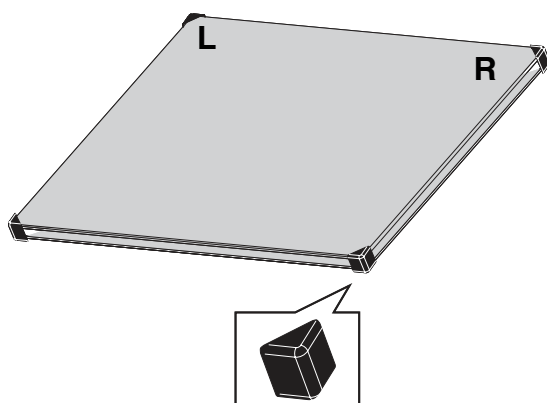
Warning



Do not use abrasive cleaning products or hard metallic scrapers for cleaning the oven's glass door, as they could scuff the surface and cause the glass to shatter.

The Cleaning function

4 If necessary, remove the door's inner glass assembly. This assembly is composed of one or two sheets of glass (depending on model), each of which has a black rubber corner pad.



5 After cleaning, reposition the four rubber pads, taking care to follow the indications on the glass:

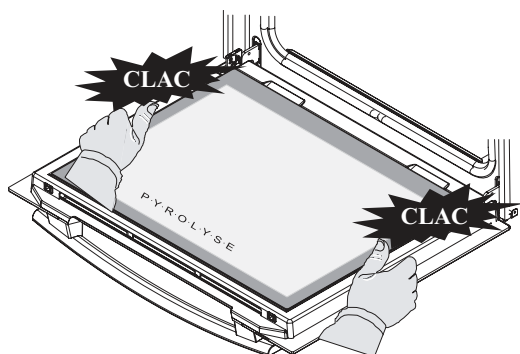
* top left: L

* top right: R

6 Place your inner glass assembly in the door so that L and R are located on the hinge side.

- If your oven is equipped with a single inner sheet of glass, it must be located as close as possible to the clipped glass.

7 Clip in your last glass sheet by placing the indication "PYROLYSIS" so that it faces you.




8 Remove the red plastic stops.

Your appliance is again operational.

Troubleshooting

What if...

IF YOU REALIZE THAT	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The oven isn't heating.	<ul style="list-style-type: none"> • The oven isn't connected to the power supply. • The fuse has blown. • The temperature selected is too low. 	<ul style="list-style-type: none"> - Connect to power supply. - Change the fuse, checking that it is 16A. - Increase the temperature selected.
The lock symbol is flashing on and off.	<ul style="list-style-type: none"> • The door lock is faulty. 	<ul style="list-style-type: none"> - Contact the After-Sales Service.
The light inside the oven isn't working.	<ul style="list-style-type: none"> • The lamp is unusable. • The oven isn't connected to the power supply or the fuse has blown. 	<ul style="list-style-type: none"> - Change the bulb. - Connect to power supply or change fuse.
Cleaning by pyrolysis has not occurred.	<ul style="list-style-type: none"> • The door is not shut properly. • The door-locking system is faulty. • The temperature sensor is faulty. • The plate that detects when the door is shut is faulty. 	<ul style="list-style-type: none"> - Check the door is properly closed - Contact the After-Sales Service. - Contact the After-Sales Service. - Contact the After-Sales Service.
Your oven makes a beeping noise	<ul style="list-style-type: none"> • During cooking. • When cooking is complete. 	<ul style="list-style-type: none"> - The temperature of your choice has been reached. - Your programmed cooking cycle is complete.
Your oven is displaying a  .	<ul style="list-style-type: none"> • When you press the buttons. • The cooker controls are locked (child safety). 	<ul style="list-style-type: none"> - Normal operation. - To stop this, press on the button and choose "Unlock".