
**BERTAZZONI
OWNER'S MANUAL**

24" ELECTRIC BUILT-IN OVEN



From the desk of the President

Dear new owner of a Bertazzoni,

I want to thank youDear new owner of a Bertazzoni appliance.

I want to thank you for choosing one of our beautiful products for your home.

My family started manufacturing kitchen appliances in Italy in 1882, building a reputation for quality of engineering and passion for good food.

Today, our products stand out because of their unique blend of authentic Italian design and superior appliance technology. It is our mission to make products that function perfectly and bring joy to their owners.

By making beautiful products we respond to our customers' flair for good design. By making them versatile and easy-to-use, cooking with Bertazzoni becomes a real pleasure.

This manual will help you learn to use and care for your Bertazzoni appliance in the safest and most effective way, so that it can give you the highest satisfaction for years to come.

Enjoy!

Paolo Bertazzoni
President

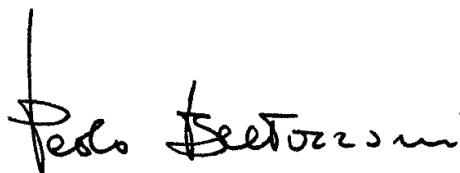
A handwritten signature in black ink that reads "Paolo Bertazzoni". The signature is written in a cursive, flowing style with a vertical line above the first letter 'P'.

TABLE OF CONTENTS

WARNINGS	4
USING THE OVEN	7
Two knob oven controls	7
Before first use	7
ELECTRICOVENFUNCTION	8
Shelf positions	8
Cooling fan	8
Preheating the oven	8
Using the oven	8
Oven cooking modes	8
Condensation	10
Getting best results	10
Saving energy	10
Oven cooking recommendations	10
Broiling recommendation	11
Troubleshooting common problems with oven cooking	11
USING DISPLAY	12
Touchscreendisplay	12
ACCESSORY	14
Telescopicrails	14
KEEPING YOUR BERTAZZONI CLEAN	15
SIMPLE MAINTENANCE	16
Remove the side guides	16
Replacing oven lights	16
TROUBLESHOOTING	17
TWO YEAR LIMITED WARRANTY	18

WARNINGS

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

Save this Manual for local electrical inspector's use. Read and save these instructions for future reference. Observe all governing codes, ordinances and regulations.

Warning!

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. DO NOT store or use gasoline or other flammable vapors and liquids near this or any appliance.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shut-off valve and how to shut it off in an emergency.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Never let clothing, potholders, or other flammable materials come in contact with or too close to any element.

In Case of Fire

Turn off appliance and ventilation hood to avoid spreading the flames. Extinguish flames then turn on hood to remove smoke and odor.

- NEVER pick up or move a flaming pan.
- Smother fire or flame by closing the oven door. DO NOT use water on grease fires. Use baking soda, a dry chemical or foam type extinguisher to smother fire or flames,

if available, a multipurpose dry chemical or foam type extinguisher.

Child Safety

- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.
- NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.
- DO NOT store items of interest to children over the unit. Children climbing to reach those items could be seriously injured.

THIS APPLIANCE IS DESIGNED FOR NON-PROFESSIONAL, DOMESTIC USE.

This user manual is an integral part of the appliance and must therefore be kept in its entirety in a place accessible to the user for the entire lifetime of the appliance.

Read this manual before using the appliance.

Manufacturer liability

The manufacturer shall bear no liability for property damage or personal injury due to:

- Use of the appliance other than that specified.
- Failure to comply with the instructions in the user manual.
- Tampering with/unauthorised modifications to any part of the appliance.
- The use of non-original spare parts.
- This appliance is intended for cooking food in the home environment. Any other use shall be considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.

Cooking Safety

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accesible parts may become very hot during use. Young children should be kept away.
- Once the unit has been installed as outlined in the Installation Instructions, it is important that the fresh air supply is not obstructed. The use of the cooking appliance results in the production of heat and moisture in the room in which it is installed.
- Ensure that the kitchen is well-ventilated. Keep natural venting holes open or install a mechanical ventilation device. Prolonged or intensive use of the appliance may call for additional (such as opening a window) or more effective ventilation (such as increasing the level of a mechanical ventilation if present).
- NEVER use aluminum foil to cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Foil can cause oven enamel to craze and /or crack. Use foil only as directed in this guide.
- DO NOT heat unopened food containers, build up of pressure may cause the container to explode and result in injury.
- ALWAYS let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- DO NOT drape towels or materials on oven door handles. These items could ignite and cause burns.
- ALWAYS place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders.
- ALWAYS avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot-holder.
- ALWAYS turn the oven off at the end of cooking.
- Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.
- DO NOT cook directly on the oven bottom. This could result in damage to your appliance. Always use the oven racks when cooking in the oven.
- Do not insert anything in the slots.
- Do not obstruct ventilation openings and heat dispersal slots.
- In the event of breakage or cracking in the glass, shut off the oven immediately and disconnect it from the power supply. Contact

technical support.

- Sudden and extreme changes in temperature can cause the glass to break – never pour cold liquids onto the oven door.
- Using the oven generates heat and moisture – keep the area well ventilated during operation.
- Never place flammable objects in the oven
- Do not open the door if smoke is coming out of the oven. Shut the appliance off and disconnect its power supply.
- Ensure that there are no trapped objects which could prevent the oven door from shutting.
- The oven is not designed to operate with timers or remote control systems.
- Plastic containers not designed for high temperatures could melt, damaging the oven or even catching fire.
- Always use specific oven gloves for removing or inserting heat-resistant cookware or accessories.
- Appliance must not be installed behind a decorative door in order to avoid overheating.
- Take great care when cooking food with a high alcohol content, as this could cause a fire.
- Remove any food residue from inside the oven before using the appliance in order to prevent fires and smoking.
- After cooking, keep the door closed while the oven is cooling down to prevent damaging adjacent kitchen units.
- Fruit juice or any sugary liquids or syrups can cause indelible staining; use deep dishes to prevent leakage.
- Sugar/syrup that is not wiped off the enamel surface can cause damage and/or permanent stains to the enamel if subject to successive cycles cooking.
- Damaged containers, or those which are unsuitably small, can lead to serious injuries.
- Do not operate the appliance with wet hands or when it is in contact with water.
- Do not apply pressure to the open door.
- Do not use the appliance as a work surface or shelf.
- Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes can reach them.

Recommended Utensils

- NEVER let a pan boil dry as this could damage the utensil and the appliance.
- Follow the manufacturer's directions when using oven cooking bags.

Oven Heating Elements

- NEVER touch oven bake and broil elements areas or interior surfaces of oven.
- Bake and broil elements may be hot even though they are dark in color. Areas near elements and interior surfaces of an oven may become hot enough to cause burns.
- During and after use, DO NOT touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns, such as the oven vent opening, the surface near the vent opening, and the oven door window.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Clean the oven with caution. Avoid steam burns; DO NOT use a wet sponge or cloth to clean the range while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- DO NOT clean, rub, damage, move or remove the door gasket. It is essential for a good seal during baking. If the gasket becomes worn or excessively soiled with food particles, replace gasket to assure a tight seal.

Power failure warning

The oven control knob should always remain in the "OFF" position during a power failure.

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, DO NOT use the oven as a storage area for food or cooking utensils.

APPLIANCE WARNINGS

- Do not place heat-resistant cookware or other objects directly onto the oven's interior surface.
- Do not place water directly inside the hot oven.
- Do not store moist dishes and food inside the oven after completing cooking.
- Any discoloration of the enamel will not affect the oven's performance.
- For very wet cake batters, use a dripping pan. Fruit juice can cause permanent stains.
- When opening the oven door, be very careful of escaping steam: burn hazard!
- Do not obstruct ventilation openings and heat dispersal slots.

Electrical shock hazard

Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

DO NOT touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

Burn hazard

The oven door, especially the glass, can get hot. DO NOT touch the oven door glass or the oven door panel.

Warning-tipping hazard

Children and adults can tip over the oven if it has not been secured. This may lead to fatal injuries.

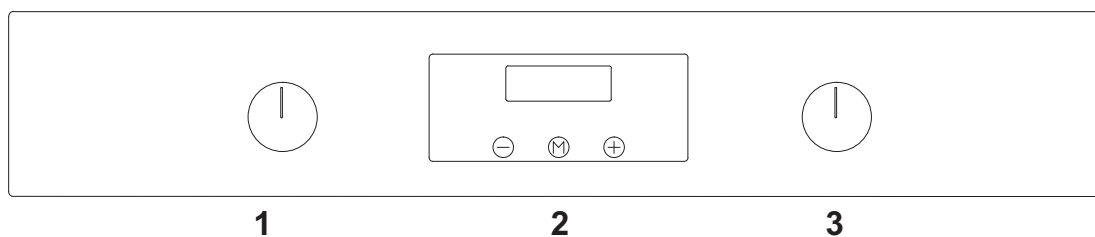
Failure to observe the information contained in the installation instructions can lead to serious or fatal injuries for children and adults.



WARNING:

Cancer and Reproductiv Harm-
www.P65Warnings.ca.gov.

USING THE OVEN



TWO-KNOB OVEN CONTROLS

- 1 Function selector
- 2 Display with touch control
- 3 Temperature selector

BEFORE FIRST USE

- Remove any film and other packaging residue from the inside and outside of the oven.
- Remove and wash all accessories.
- Run the oven for 30 min. at 500°F without placing any food inside (during this operation it is normal for manufacturing residue to produce some smoke and odours).
- Let the oven cool down.
- Open the door and air the oven out for 15 minutes.
- Clean the inside of the oven with a moist cloth and neutral detergent (do not use scouring powders).

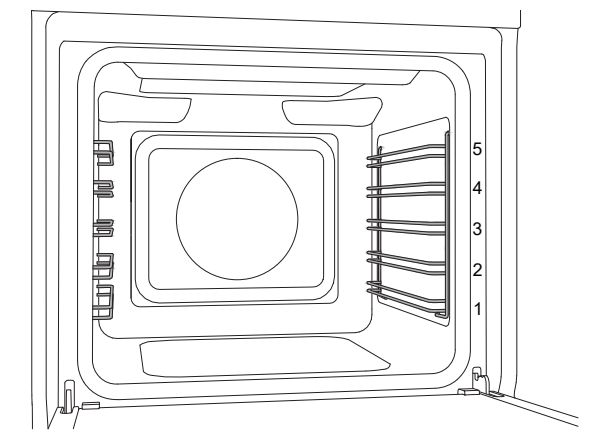
ELECTRIC OVEN FUNCTIONS

Attention!

When using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500°F/260°C without cooking anything inside in order to eliminate any moisture and odours from the internal insulation.

SHELF POSITIONS

Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelf between top and bottom guide in any of the 5 positions indicated.



COOLING FAN

The oven is equipped with a cooling system which operates during cooking.

Air flow between the control panel and door allows the controls to be kept at a usable temperature.

The cooling system turns on and off automatically (it is normal for this to continue running after the oven is switched off).

PRE-HEATING

Most recipes will require the dish to be placed in the oven when it has already reached the specified cooking temperature.

The pre-heating time will depend on the temperature set and the number of accessories present in the oven.

USING THE OVEN

1. Insert the rack at the required level
2. Select the oven function by rotating the knob
3. Set the temperature by turning the knob clockwise
4. Where applicable, set manual or timed cooking using the TIMER knob or with the DISPLAY WITH TOUCH CONTROL.

The indicator light on the control panel turns off when the set temperature is reached.

The oven is equipped with various heating elements which create the various cooking modes when activated individually or in combination.

Warning: all cooking operations must take place with the door closed.

OVEN COOKING MODES

The oven is equipped with 4 heating elements, used alone or in combination to create different cooking modes:

- Upper bake element
- Lower bake element
- Broil element
- Convection element

The temperature setting and cooking times can vary slightly from one oven to another. It is possible that recipes and cooking times need to be adjusted accordingly.

Pre-heating

Use this function to bring the oven to the required temperature in a short period of time.

This function is designed only for heating the oven, and not for cooking food.

Bake

Heat from upper and lower element

Use this setting for baking, roasting, and casseroles on a single rack.

- Standard bake: level 2 or 3
- Taller items: level 2
- Pies: level 2 or 3 to ensure the bottom of the crust is done without over-browning the top.
- Large cuts of meat or poultry: level 2.

Bottom Bake

Heat from lower element

Use this setting for baking, roasting, and casseroles on a single rack.

- Standard bake: level 1 or 2

Upper Bake

Heat from upper element

Use this setting for baking, roasting, and casseroles on a single rack.

- Standard bake: level 4

Broil

Heat from the upper element only

The BROIL setting creates intense heat from the top of the cavity. The broil mode is effective when food is placed on upper racks.

- Beef steaks, ground meat patties, and lamb chops 1 inch or less: level 5.
- Meat 1 inches or more thick, fish, poultry, pork chops, ham steaks 1 inch or more: level 4.
- Browning food: level 6 (no longer than 15mins)

Convection broil

Heat from upper element and air flow convection with fan.

- Use this setting for browning and cooking food evenly on all sides, including bottom. Also recommended for food that is too delicate to turn over such as fish. The fan circulates hot air around the food helping to cook it all the way through. The degree of browning on each side might be different.

The conv broil mode must be used on one rack,

- sausages and chicken portions: level 5 or 6
- foods with high water content such as bacon and chops: level 4 or 5 (door closed 400°F)

Convection bake

Heat from upper and lower bake element and air flow convection with fan.

Use this setting to bake and roast different foods at the same time with no taste transfer. The fan circulates the hot air around the oven for uniform cooking of larger quantities of food. Use for roasting vegetables, meat and poultry, or baked fish. This function is the best one for cooking frozen products and breaded/battered chicken or fish. It may be used for cakes, cookies, biscuits and other foods on multiple racks.

Use the same rack position as BAKE. When using 2 racks, use level 2 and 4.

Convection

Heat from the convection element and airflow convection with fan.

Use this mode for most recipes being careful at calibrating the time. Less time is usually required to reach the desired result when using convection. The temperature is kept uniform throughout the oven, which is particularly suitable for baking on several levels or for batch cooking.

- Single rack: use the same rack position as bake
- 2 racks: use level 2 and 4

Pizza

Heat from lower bake element and circular element and airflow convection with fan.

Use for cooking pizza, pastry or flat breads to get a perfectly cooked base.

Use level 2 or level 1 to ensure the bottom of the crust is done.

SPECIAL FUNCTIONS**Proofing**

This function maintains the heat necessary for proofing dough. When using this function, it is advisable to insert the food with the oven cold.

Select the BAKE function, leaving the temperature set to zero. Do not open the oven unless strictly necessary.

Defrost

This function speeds up defrosting through forced air circulation.

Select the FAN function, leaving the temperature set to zero.

Oven Light

The oven light turns on when the oven is operating. To turn on the light when the oven is off, set manual cooking, then turn the function knob to the BAKE function without turning the thermostat knob.

CONDENSATION

It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel. To reduce condensation forming, make sure oven is properly pre-heated before introducing any food.

Using aluminum foil in the oven

Foil can be used to cover food in the oven but this should not come into close proximity with the oven elements. Foil should not be used to line the oven cavity or grill pan. This can cause overheating, buckling and cracking of the enamel surfaces.

GETTING THE BEST RESULTS

- Minimize opening and closing the oven door during operation.
- Use the rack position recommended by the recipe and fine-tune with personal experience.
- Use the bakeware recommended in the recipe.
- We recommend placing the food at the centre of the rack.
- Cooking will continue with residual heat. remove the dish from the oven immediately to avoid overcooking
- The set temperature and cooking time may vary slightly from one oven to another. Slight adjustments to recipes may be necessary.
- Increasing the temperature does not decrease cooking times.
- Cooking times depend on the weight, thickness and quality of the food.

OVEN COOKING RECOMMENDATIONS

Food	Pan size	Control temperature setting	Total suggested cooking time
Cookies	12"x15" Cookie Sheet	375°F	8 to 12 minutes
Layer Cakes	8"or 9" Round	350°F	25 to 35 minutes
Sheet Cakes	9"x13" Pan	350°F	30 to 40 minutes
Bunt Cakes	12 Cup	325°F	60 to 75 minutes
Brownies or Bar Cookies	9"x9" Pan	325°F	20 to 25 minutes
Biscuits	12"x15" Cookie Sheet	425°F or Package Directions	10 to 15 minutes
Quick Bread	8"x4" Loaf Pan	350°F	55 to 70 minutes
Muffins	12 cup Muffin Pan	425°F	14 to 19 minutes
Fruit Pies	9" Diameter	425°F	35 to 45 minutes
Fruit Cobblers	9"x9" Pan	400°F	25 to 30 minutes
Yeast Bread, Loaves	8"x4" Loaf Pan	375°F	25 to 30 minutes
Dinner Rolls	9"x13" Pan	400°F	12 to 18 minutes
Cinnamon Rolls	9"x13" Pan	375°F	25 to 30 minutes
Yeast Cotter and Cake	12"x15" Cookie Sheet	400°F	20 to 30 minutes

- For tender, golden brown crusts, use light non-stick/anodized or shiny metal pans.
- For brown crisp crusts, use dark non-stick/anodized or dark, dull metal pans or glass bakeware. These may require lowering the bake temperature 25°F (14°C).
- Allow at least 1" (25.4 mm) of space between the pans and the oven walls so heat can circulate around each pan.
- To keep the oven as clean as possible, cook meat on a pan and not directly on the racks.
- We recommend placing the food at the centre of the rack.
- Turn and mix dishes so that they heat through evenly.
- For new recipes, choose the lowest temperature from those given along with the shortest time; then assess how well cooked the dish is, prolonging the cooking if necessary.
- Store the broiler pan(s) outside the oven. An extra pan without food will impact browning and cooking.

SAVING ENERGY

- Open the oven door only when necessary to avoid wasting heat.
- Keep the inside of the oven clean.
- Remove any accessories not currently being used.
- Shut off the oven a few minutes before the time normally used, allowing the residual heat of the oven to finish cooking.

BROILING RECOMMENDATION

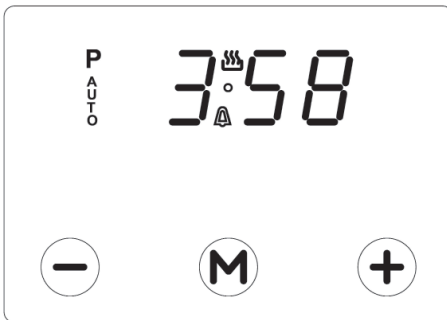
Food item	Control temperature setting selector	Approximate cooking time	Special instructions and tips
BEEF Ground Beef Patties, ½" thick	500°F fixed temperature setting	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	500°F fixed temperature setting	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	500°F fixed temperature setting	12 to 20 minutes	Rare to Medium Rare
Eye of Round Roast	325°F	20 to 25 min/lb	Small roasts take more minutes per pound; reduce time by using Convection Bake
PORK Loin Roast	325°F	20 to 25 min/lb	Cook until juices are clear
POULTRY Boneless Skinless Chicken Breasts	500°F fixed temperature setting	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	500°F fixed temperature setting	25 to 30 minutes	Remove skin; Cook until juices are clear
Half Chickens	500°F fixed temperature setting	30 to 45 minutes	Turn with tongs; Cook until juices are clear
Roast Chicken	350°F	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	325°F	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake

TROUBLESHOOTING COMMON PROBLEMS WITH OVEN COOKING

Problems	Cause	Remedy
Cakes burned on the sides or not done in center	Oven too hot Wrong pan size	Reduce temperature Use recommended pan size
Cakes crack on top	Batter too thick Oven too hot Wrong pan size	Follow recipe or add liquid Reduce temperature Use recommended pan size
Food too brown on bottom	Oven door opened too often Incorrect rack position Wrong bake setting	Use door window to check food Use recommended rack position Adjust to conventional or convection setting as needed
Food too brown on top	Incorrect rack position Oven not preheated	Use recommended rack position Allow oven to preheat
Cookies too flat	Hot cookie sheet	Allow sheet to cool between batches
Pies burned around edges	Oven too hot Oven not preheated	Reduce temperature Allow oven to preheat
Pies too light on top	Oven not hot enough Oven not preheated	Increase temperature Allow oven to preheat

USING DISPLAY


TOUCHSCREEN DISPLAY



Setting the time


When the oven is first switched on, or after a black-out, the display will flash. The oven cannot be turned on in this condition.

- To set the current time and/or enable the oven, press and hold the “M” button for at least 2 seconds. The display will stop flashing.
- Press the + or - button to correct the displayed time. A short period after releasing the button, the set information will be accepted.

The oven cooking functions can be used only when the  symbol is lit on the programmer display.

Timer


This function consists simply of a countdown timer which can be set to a maximum time of 23 hours and 59 minutes, at the end of which a buzzer will sound; press any button to stop the buzzer.

- Press and hold the “M” button for at least 2 seconds, or in any case until the  symbol starts flashing.
- Set the time using the + or - button.
- After a few seconds, the current time will be displayed along with the symbol. The countdown timer will start immediately.

Timed Cooking

This function allows you to set a cooking function, at the end of which the oven will switch off automatically.

After selecting a cooking function from those available and setting the required temperature:


- Press and hold the M button for at least 2 seconds. The  symbol will turn on.
- Release the M button, then press it again. The A symbol will start flashing on the display, and the following text will be displayed: “dur”.
- Set the required cooking time by pressing the + or - buttons (maximum time which can be set: 10 hours).
- The oven will turn on after a few seconds.

- After the set cooking time has finished, a buzzer will sound and the oven will turn off automatically.

End of Cooking

This function allows you to set the time at which the oven will switch off automatically.




After selecting a cooking function from those available and setting the required temperature:

- Press and hold the M button for at least 2 seconds. The  symbol will turn on.
- Release the M button, then press it again. The A symbol will start flashing on the display, and the following text will be displayed: “end”.
- Set the required end-of-cooking time by pressing the + or - button.
- The oven will turn on after a few seconds.
- At the set time, a buzzer will sound and the oven will turn off automatically.

Automatic Cooking

This function allows you to set the time at which the oven will turn off and the cooking duration (the oven will turn on automatically on the basis of the settings made).

After selecting a cooking function from those available and setting the required temperature:


- Press and hold the M button for at least 2 seconds. The  symbol will turn on.
- Release the M button, then press it again. The A symbol will start flashing on the display, and the following text will be displayed: “dur”.
- Set the required cooking time by pressing the + or - buttons (maximum time which can be set: 10 hours).
- The oven will turn on after a few seconds.
- Press and hold the M button again for at least 2 seconds. The  symbol will turn on.
- Release the M button, then press it again. The A symbol will start flashing on the display, and the following text will be displayed: “end”.
- Set the required end-of-cooking time by pressing the + or - button.
- The oven will turn on automatically at a preset time which corresponds to the end-of-cooking time set minus the cooking duration. The A symbol will be shown on the display while the oven is waiting to turn on.
- The  symbol will be displayed when the oven turns on.
- After the set cooking time has finished, a buzzer will sound and the oven will turn off automatically.

USING DISPLAY


Disabling the Buzzer

To manually stop the buzzer, press any button.

Re-enabling the Oven


At the end of automatic or semi-automatic cooking, the A symbol will flash on the display. The oven is disabled in this condition. To re-enable the oven, press and hold the M button until the  symbol turns on.

Cancelling a Cooking Program


To cancel a cooking program, press and hold the + and - buttons simultaneously for at least 2 seconds, or in any case until the  symbol is displayed.

Checking the Status of the Functions

The set or remaining time of each function offered by the programmer can be shown on the display.

- Press and hold the M button for at least 2 seconds, or in any case until the  symbol is displayed.
- The remaining time will be shown on the display, or else a series of zeroes if the timer is disabled.
- Press the M button again. The text “dur” will appear on the display, which will then alternate with the remaining time or a series of zeroes (timer disabled).
- Pressing the M button again will display the programmed end-of-cooking time with the text “End”.
-

Changing the Current Time and Adjusting the Buzzer Volume

With the programmer in standard mode and the  symbol displayed,

- press and hold the + and - buttons simultaneously for at least 2 seconds or in any case until the . dot flashes.
- Press the + or - button to change the time.

Adjusting the buzzer volume

- Press the M button. The following text will be shown on the display: “ton ...” followed by a number
- Select the required volume using the + or - button.

A power outage will cause the programmed settings, including the clock, to be lost. Once the power is back on, the programmer can be reprogrammed.

ACCESSORY

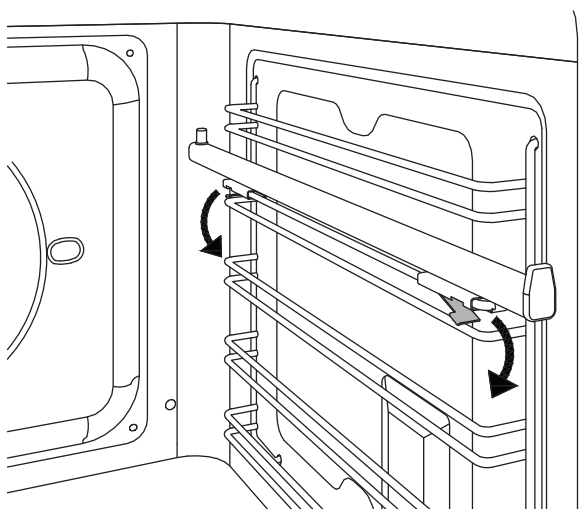
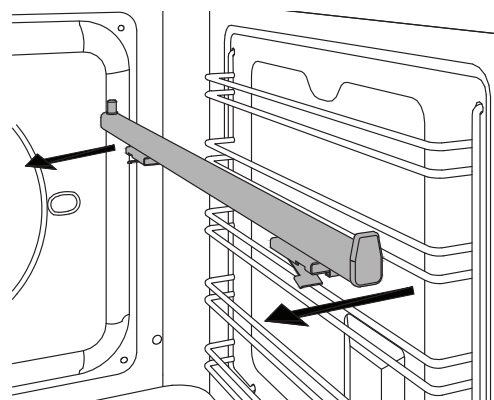
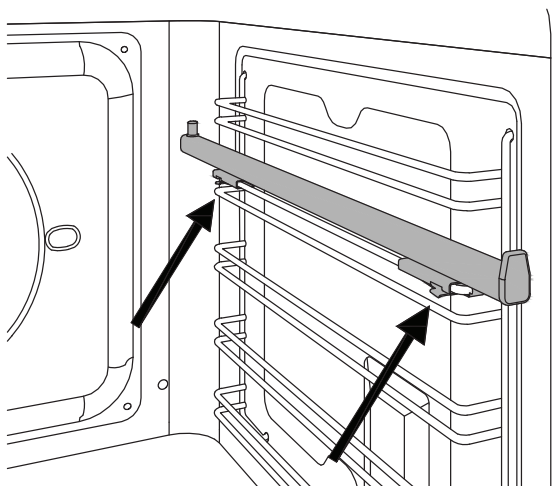
TELESCOPIC RAILS

The telescopic rails can be installed on any level of the oven guides

- Locate the two spring clips (front and rear) on the telescopic rail.
- Locate the pin indicating the rear part of the rail.
- Position the telescopic rail flush with the upper edge of the selected level.
- Insert the front clip, pushing it towards the side guide.
- Insert the rear clip, pushing it towards the side guide.
- Repeat the insertion operation for the other side.
- Pull both rails out and position the oven rack or tray between the rear pin and the front stop.

Removing the Telescopic Rails

- Locate the two spring clips (front and rear) on the telescopic rail.
- Keeping the front clip pushed down, pull the rail towards the interior of the oven.
- Repeat for the rear clip.



KEEPING YOUR BERTAZZONI CLEAN

Burn hazard

Make sure the heating elements are turned off and allowed to cool completely before any cleaning and/or maintenance operation.

Things to avoid:

- Do not use a steam cleaner to clean the range: the steam could reach electrical components and cause a short circuit.
- Do not spray liquids such as cleaning agents into the openings on the bottom and top of the oven cavity.
- All surfaces can discolor or be damaged if unsuitable cleaning agents are used. The front of the oven, in particular, will be damaged by oven cleaners and descalers. All surfaces are susceptible to scratching. Scratches on glass surfaces may cause a breakage. Immediately remove any residues by using suitable cleaning products.
- The heating elements in the oven do not require cleaning. The elements burn off any residue when the oven is in use.

Cleaning stainless steel

All stainless steel parts should be wiped with hot water and soap solution at the end of each cycle. Wipe up spills and boilovers immediately. Use suitable, non-abrasive stainless cleaning products when water and soap solution will not do the job. *DO NOT use steel wool, abrasive cloths, cleaners, or powders.* If necessary, scrape stainless steel to remove encrusted materials, soak the area with hot towels to soften the residue, then use a wooden or nylon spatula or scraper. *DO NOT use a metal knife, spatula, or any other metal tool to scrape stainless steel.* The following liquids commonly used in the kitchens can be corrosive and damaging to stainless steel:

- lemony/orange juice (citric acid)
- tomato juice
- sugary liquids/syrup
- salt water
- winegar

Cleaning glass surfaces

Clean with cleaning detergent and warm water. Glass cleaner can be used to remove fingerprints. If using glass cleaner containing ammonia, make sure that it does not drip on exterior door surface.

Cleaning the oven cavity

- Always allow the oven interior to cool before cleaning.

- Do not allow vinegar, wine, coffee, milk, salt water or fruit juices to remain in contact with enamelled surfaces for prolonged periods as they may stain or discolour the surface.
- Never use sharp utensils to remove stains as this could scratch the surface.
- Never use steam cleaners on the oven interiors as steam may damage electronic parts.
- For light cleaning, wipe with a soft cloth, using warm water and washing up liquid. For heavier residues, use a cream cleaner and a nylon scourer.
- Oven cleaning products can be used according to the manufacturer's directions but care should be taken that they do not come in contact with any stainless steel, chrome, painted or alloy parts of the range or the door seals and elements.

Cleaning oven racks and supports

Clean with detergent and hot water. Stubborn spots can be scoured with a soap-filled steel wool pad (use only on racks)

SIMPLE MAINTENANCE

These simple tasks can be performed by the owner. For any other maintenance task, we recommend employing a trained service technician. Please call our toll free line to identify service technicians in your area:

ENGLISH 866 905 0010

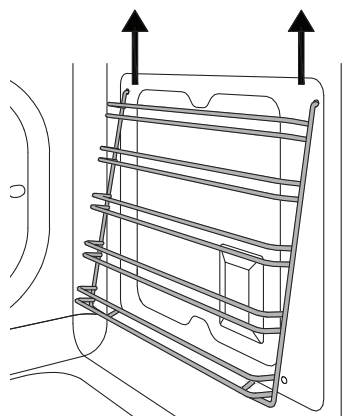
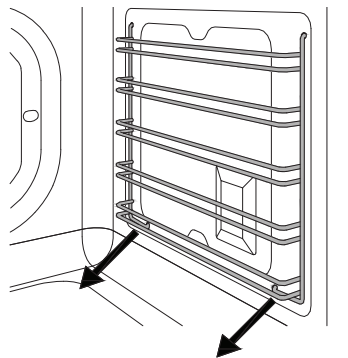
if located in the US, BC, B, Sk and MB

FRANCAIS 800 561 7265

if located in ON, QC, PE, NU, NS, NL, NB

REMOVING THE SIDE GUIDES

- Identify the two hooks at the bottom of the guide assembly and pull them gently downwards.
- Pull the guide assembly away from the side of the oven and remove by pulling the upper hooks of the assembly upwards from the side of the oven.
- Remove the side guide assembly from the oven.



REPLACING OVEN LIGHTS

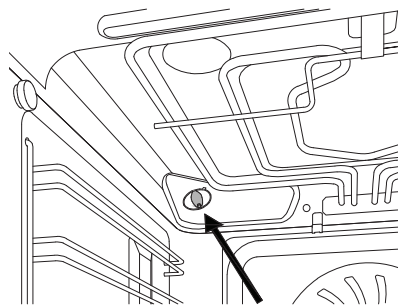
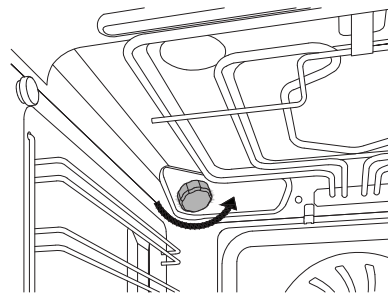
Warning! Electric shock hazard!

Disconnect the electric power at the main fuse or circuit breaker before replacing bulb. DO NOT touch bulb with bare hands. Clean off any signs of oil from the bulb and handle with a soft cloth.

Upper oven light

Bulb type: G9 halogen, 110 V, 25 W

- Ensure that the oven is off and cool.
- Unscrew the glass cover and take out the old halogen bulb.
- Insert a new halogen bulb in the holder. DO NOT touch the bulb with your bare hands.
- Screw the glass cover back on.
- Reinstate the power supply.



TROUBLESHOOTING

Here are answer to common problems you may experience. You are also welcome to call our toll free Customer Service line to troubleshoot any issue with your Bertazzoni:

ENGLISH 866 905 0010

if located in the US, BC, B, Sk and MB

FRANCAIS 800 561 7265

if located in ON, QC, PE, NU, NS, NL, NB

The oven will not operate

Is there power to the range? Check the switch fuse or circuit breaker.

The oven does not heat

Check that the showroom function is not activated.

The control knob is getting too hot

Are you cooking with the oven door open? Keep the oven door shut when not in use or when grilling/broiling.

A control knob is loose on its shaft

The knob retaining spring clip may have been damaged. Call our service department for advice and a replacement if necessary.

Food is cooking too quickly

Are you using a convection mode? When using a fan-assisted oven cooking mode, it is recommended to reduce the cooking temperature by 70°F compared to conventional cooking.

Food is not cooking evenly

Are you cooking large amount of food or are you using large bakeware? Air needs to circulate through the oven for even cooking. Remove the grill pan from the oven when not in use and always allow a gap on all four sides of dishes. You may need to turn your bakeware during the cooking cycle. Oversized baking sheets, roasting pans and cakeware will act as a baffle and prevent hot air from moving evenly around the cavity. Choose cooking equipment that allows a minimum of 1 inch (2,5 cm) space on all sides to allow the free movement of heat inside the cavity.

Broiling the oven is slow

Have you selected the correct function?

Condensation forms in the oven

Have you pre-heated the oven?

Condensation is less likely to form when the oven or grill is pre-heated before use.

Smoke is generated in the oven

Have you selected the right cooking temperature? Are you cooking food with high fat? Do you rarely use the grill? Have you cooked fat under the grill? Does the oven interior need to be cleaned?

Remember to reduce the oven temperature by 70°F if using a fan function with a recipe designed for conventional cooking. Use high-sided dishes to contain fats and splashes. Leave the grill on for a few minutes after grilling or roasting to burn off fat deposits from the oven roof. Oven surfaces should be cleaned regularly to prevent build-up of cooking residues.

Please kindly register on our web site www.bertazzoni.com to validate your new product warranty and help us to assist you better in case of any inconvenience.

TWO YEAR LIMITED WARRANTY

The warranties provided by Bertazzoni Spa in this statement apply exclusively to Bertazzoni appliances and accessories sold as new products to the original owner by a Bertazzoni authorized distributor, retailer, dealer or service center and installed in the United States and Canada. The warranties provided in this statement are not transferable and have validity from the date of installation.

Coverage information

Bertazzoni SpA will repair or replace any component part which fails or proves defective due to materials and/or workmanship within 2 years from the date of installation and under conditions of normal residential use. Repair or replacement will be free of charge, including labor at standard rates and shipping expenses. Repair service must be performed by a Bertazzoni Authorized Service Center during normal working hours.

Cosmetic warranty

Bertazzoni will cover parts showing cosmetic defects in material and workmanship for a period of thirty (30) days from date of installation of the unit. This coverage will include scratches, stains, surface imperfections on stainless steel, paint and porcelain, with the exclusion of slight differences in color due to materials and painting/enamelling technologies.

Exclusions are labor costs, B stock items, out-of-box appliances and display units.

How to obtain service

To obtain warranty service please contact Bertazzoni Customer Service at the numbers below and provide model number, serial number and date of purchase.

ENGLISH 866 905 0010

if located in the US, BC, B, Sk and MB

FRANCAIS 800 561 7265

if located in ON, QC, PE, NU, NS, NL, NB

Save proof of original purchase or of original installation to establish warranty period. Copy of the product serial tag is affixed to the back cover of the instruction manual.

What is not covered

The product used in any commercial application
Repair service provided by other than a Bertazzoni authorized service agency.
Damage or repair service to correct service pro-

vided by an unauthorized agency or the use of unauthorized parts.

Installation not in accordance with local electrical codes, gas codes or plumbing codes.

Defects or damage due to improper storage of the product.

Defects or damage or missing parts on products sold out of the original factory packaging or from displays.

Service calls or repairs to correct the installation of the product and/or related accessories.

Service calls to connect, convert or otherwise repair the electrical wiring and/or gas line to properly use the product.

Service calls to provide instructions on the use of a Bertazzoni product.

Repair service due to product usage in manner other than what is normal and customary for home use.

Replacement of wear and tear parts

Replacement of glasses and light bulbs if they are claimed to have failed later than 30 days after installation and in no case later than 4 months after date of purchase

Defects and damages arising from accident, alteration, misuse, abuse, improper installation.

Defects and damages arising from transportation of the product to the home of the owner.

Defects and damage arising from external forces beyond the control of Bertazzoni SpA such as fire, flood, earthquakes and other acts of God.

In case the product will be installed in a remote area, where certified trained technicians are not reasonably available, the customer will be responsible for the transportation costs for the delivery of the product to the nearest authorized service center or for the displacement costs of a certified trained technician.

Bertazzoni does not assume any responsibility for incidental or consequential damages.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.