



Instruction manual for lift oven

Model code: C5100



LIFT OVENS



Installation - Use - Maintenance

Dear Customer,

We would like to thank you and congratulate you on your choice.

This new product has been carefully designed and built using top quality materials, and meticulously tested to ensure that it meets all your culinary requirements.

Please read and observe these simple instructions, which will enable you to achieve excellent results from the very first time you use it. This state-of-the-art appliance comes to you with our very best wishes.

Caple

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THIS PRODUCT IS DESIGNED FOR DOMESTIC USE. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR PERSONAL INJURY OR PROPERTY DAMAGE DERIVING FROM INCORRECT INSTALLATION OR IMPROPER, ERRONEOUS OR UNSUITABLE USE.

THE APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) WITH PHYSICAL, SENSORIAL OR MENTAL IMPAIRMENTS, OR BY PEOPLE WITHOUT THE NECESSARY EXPERIENCE OR KNOWLEDGE, UNLESS THEY ARE SUPERVISED OR INSTRUCTED IN THE USE OF THE APPLIANCE BY

A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN MUST BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

DO NOT PLACE ALUMINIUM FOIL, POTS OR SIMILAR OBJECTS IN CONTACT WITH THE BASE INSIDE THE OVEN FOR COOKING.

THE APPLIANCE GETS VERY HOT DURING USE. WARNING: DON'T TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

Operating principle

ATTENTION

- If the door or the gasket seals of the door are damaged, the oven may not be used until it is repaired by a qualified service technician;
- This appliance and its internal components, especially electrified parts, may only be repaired, modified or customised by the manufacturer, its service department or similarly qualified persons. Incompetent repairs can cause serious accidents, damage to the appliance and its surroundings and malfunctions.
- If the appliance fails to operate or requires repair, contact our service department.
- Use only original replacement parts.

IMPORTANT

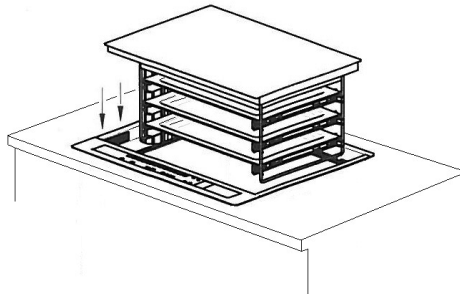
- As a safety precaution, before cleaning the oven, always disconnect the plug from the outlet or remove the appliance's power cord.
- In addition, avoid using acid or alkaline substances (such as lemon, vinegar, salt, tomatoes, etc.). Avoid using products containing chlorine, acids or abrasives, especially for cleaning painted parts.

CARE AND MAINTENANCE

- Although the cooking chamber is made of high-quality steel, incorrect maintenance can cause corrosion;
- The oven must be cleaned periodically and all food residues must be removed;
- Do not clean the oven immediately after the dish has been removed because the residual drops of steam are still very hot (danger of burns); check that the display shows a low residual temperature or none.
- Take care when opening the door when the oven is on because the exiting steam can cause burns.
- Do not use rough abrasives or sharp metal scrapers to clean the glass door of the oven because they could scratch the surface and cause the glass to shatter.
- During cleaning, take care that no water enters the appliance.
- Use only slightly damp cloths.
- Never spray water inside or outside of the appliance.
- Do not use steam devices for cleaning because water that penetrates could cause damage.
- Do not use the appliance for heating or humidifying the room.
- Make use of the "child lock" key.

IMPORTANT

The oven's identification plate is even accessible when the appliance is installed. This identification plate, which is visible when you open the door, shows all the information you will need when requesting replacement parts for the appliance.



FIRST USE

Open the door of the oven (see instructions on page 15), remove all the accessories inside and clean them.

The oven should be thoroughly cleaned with soap and water and carefully rinsed.

Heat the oven for about 30 minutes at the maximum temperature; this eliminates all the residual manufacturing oils that could cause unpleasant odours during cooking. Use the circular plus fan function without accessories in the oven. Before using the accessories for the first time, clean them carefully with a very hot alkaline washing solution and a soft cloth.

Important:

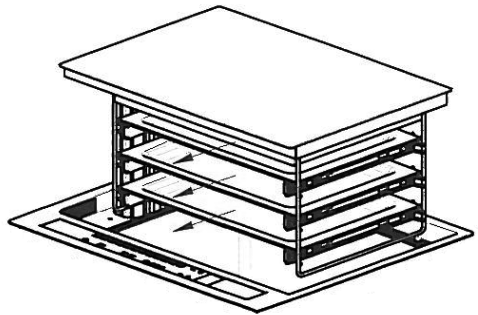
As a safety precaution, before cleaning the oven, always disconnect the plug from the outlet or remove the appliance's power cord. In addition, avoid using acid or alkaline substances such as lemon, vinegar, salt, tomatoes, etc.). Avoid using products containing chlorine, acids or abrasives, especially for cleaning the painted walls.

Do not use steam cleaners to clean the appliance.

USING THE OVEN'S ACCESSORIES

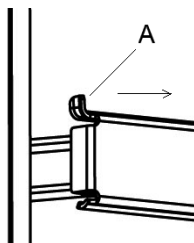
To slide out the tray or grill (if provided), pull it towards you by sliding it on the side guides until the block at the end of their travel

To insert the tray or grill (if provided), slide it until it totally enters the space delimited by the sliding guide.



Note:

When the accessories are inserted on the sliding guides, push them all the way in (beyond block "A" in the drawing) because, if they stick out, they can prevent the door from closing.



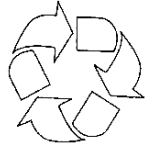
RESPECT FOR THE ENVIRONMENT

The documentation for this appliance uses paper bleached without chlorine, or recycled paper, to contribute to protecting the environment.

The packaging was designed to prevent damage to the environment; they are ecological products that can be recovered or recycled. Recycling the packing saves raw materials and reduces the volume of industrial and domestic waste.

THE PACKING MATERIAL is 100% recyclable and marked with the recycling symbol. Dispose of in conformity with local law. The packing material (plastic bags, polystyrene parts, etc.) must be kept out of the reach of children because it is potentially dangerous.

THIS APPLIANCE is marked in conformity with European Directive 2001/96/EC, Waste Electrical and Electronic Equipment (WEEE). By making sure that this product is disposed of correctly, the user contributes to preventing potential negative consequences for the environment and health.

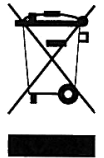


THE SYMBOL on the product or accompanying documentation indicates that this product must not be treated as domestic waste but must be delivered to a suitable collection point for the recycling of electrical and electronic equipment.

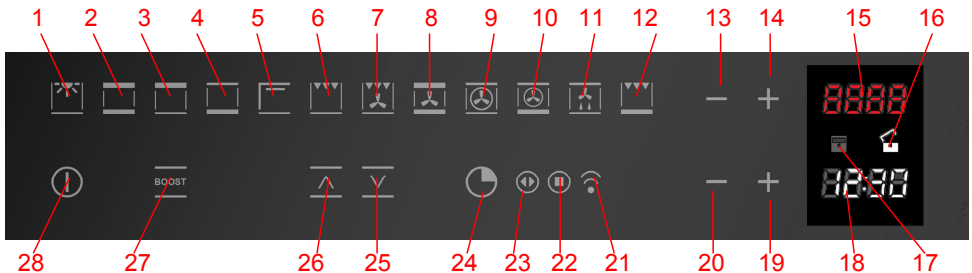
DISPOSAL MUST BE MADE in conformity with local laws on waste disposal.

FOR ADDITIONAL INFORMATION about the treatment, recovery and recycling of this product, contact the local office of competence, the domestic waste collection service or the store where the product was purchased.

BEFORE SCRAPPING, make it unusable by cutting the electrical cord.



COMMAND OVERVIEW



From 1 to 12: STANDARD COOKING FUNCTIONS

13 and 14 LOWER AND RAISE TEMPERATURES

15: TEMPERATURE DISPLAY

16: KEY OR CHILD SAFETY LOCK OPEN

17: KEY OR CHILD SAFETY LOCK CLOSED RED

18: CLOCK

19: INCREASE THE TIME

20: DECREASE THE TIME

21: MINUTE-COUNTER

22: END OF PROGRAMMED COOKING

23: DURATION OF PROGRAMMED COOKING

24: TIMER FUNCTIONS

25: DOOR CLOSING

26: DOOR OPENING

27: BOOST FUNCTION

28: POWER BUTTON

Note: all settings/function changes are confirmed by a beep.

INTRODUCTION TO THE OVEN

Dear Customer, your new oven is controlled by an electronic board that constantly monitors its operation to improve its performance. The touch control is state-of-the-art, precise and reliable. The interface is elegant, orderly and discrete, more intuitive than ever! A few keys, many functions, no difficult key combinations or sequences: you just concentrate on following the recipe and the oven is ready with two gestures!

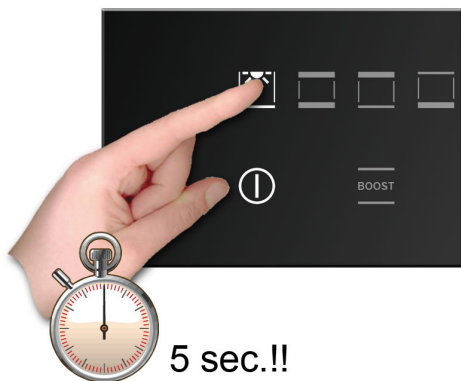
INSTALLATION AND ELECTRICAL CONNECTION

Dear Customer, this oven is a sophisticated electronic appliance, classified as a durable good. Its installation requires qualified professionals for both the connection of the power line and its placement in the kitchen counter. (SEE ASSEMBLY INSTRUCTIONS ON PAGE 21)

DEMO MODE

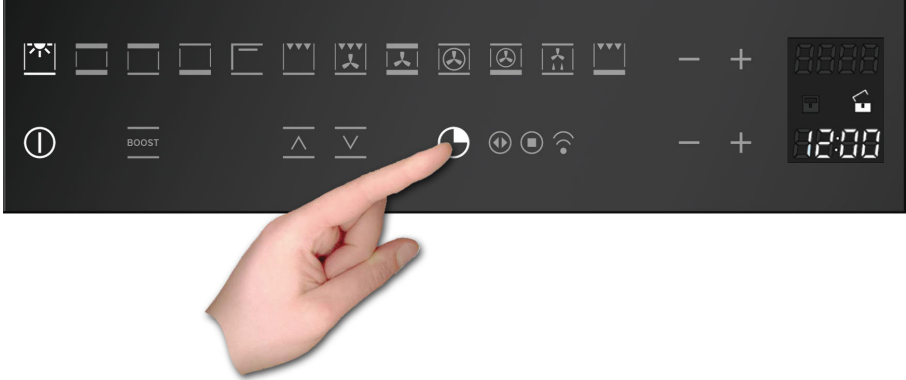
This is the mode that the oven is normally in every time that there is a power failure and, consequently, when it is first hooked-up.

The purpose is to show how you can control it with a recorded sequence of commands. In this mode, the oven is NEVER really turned on, i.e., the heating elements are never powered! The control panel is INACTIVE and, so, the oven will not respond to commands!



To disable the demonstration mode, touch the light symbol for five seconds: the oven will go to normal operation and be ready for turning on. Now you can set the time but it is not necessary for turning on the oven.

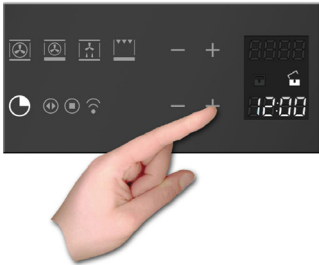
SETTING THE CLOCK



The oven will signal that it is connected to the power mains with a double beep.
To set the system time, press the "TIMER FUNCTIONS" key for at least 3 seconds.



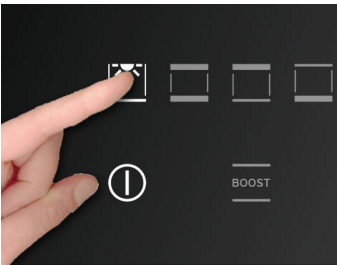
Each command activated is confirmed by a beep



Set the clock with the + and - keys: during setting the separator dots flash, the time has been set when the dots remain steady on.

ACTIONS POSSIBLE WITH THE OVEN OFF

- Turning on the oven light

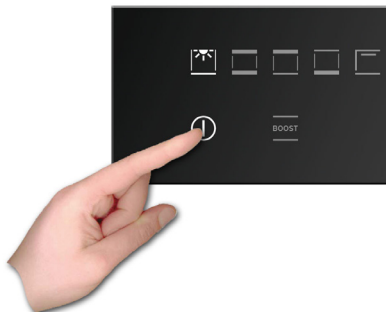



The oven light is turned on/off by pressing the symbol as shown in the figure. The opening and closing of the door will be managed by the system automatically.

- Setting the “minute-counter” timer function

See the section on page 18.

TURNING ON THE OVEN



Turn the oven on by touching the symbol in the figure. To activate the oven functions, always press  except the light and timer functions, which are independent.

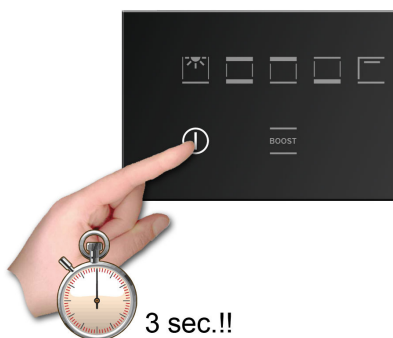
The command activates all the icons by lighting up their backgrounds.

NOTE: Remember that the oven only turns on if the key function is deactivated



The oven waits for one minute after it is turned on for you to select a cooking function. Otherwise, the oven assumes that it was turned on by accident and, for safety reasons, it automatically turns off.

Key (or child safety lock) function



The key function is activated/deactivated by pressing the  key for at least 3 seconds.

You can activate and deactivate the oven mode at any time.



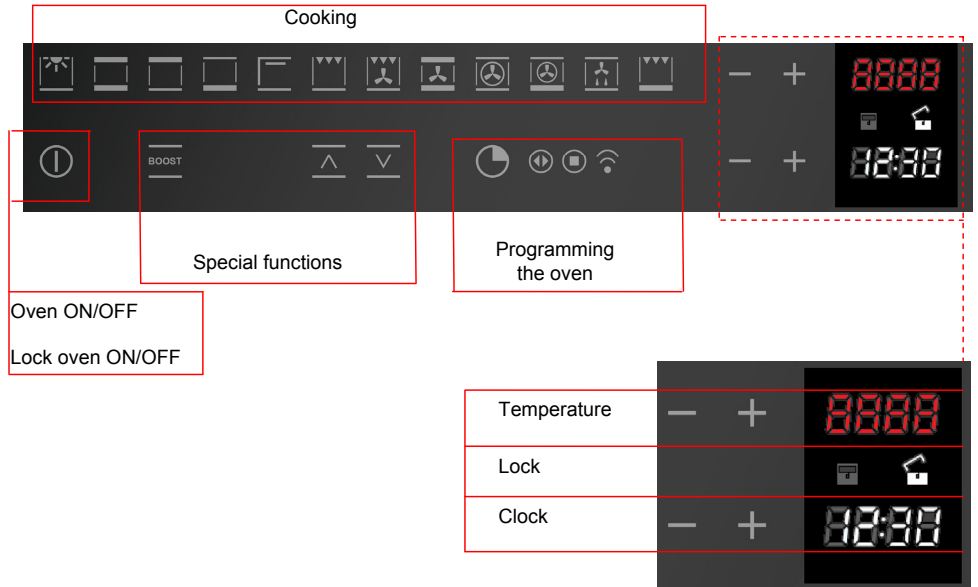
The padlock OPEN symbol means that the key function is not active.



The padlock CLOSED symbol means that the key function is active.

MAIN FUNCTIONS

Overview of front panel commands



THE COOKING FUNCTIONS

The panel provides twelve specific cooking functions!

Each function has a temperature setting selected on the basis of cooking tests of the recipes that are typically used, which can be easily changed based on your own experience.



Oven lamp.



Upper and lower heating elements. Pre-set to 190 °C. Regulation of the thermostat from 50 to 250° C



Upper heating element. Pre-set to 180 °C. Regulation of the thermostat from 50 to 250° C



Lower heating element. Pre-set to 50 °C. Regulation of the thermostat from 50 to 250° C



Salamander (grill surface area and power reduced). Settable from 1 to 8 (the higher the number, the higher the temperature. It works with the door open and closed.



Double heating element (large grill surface area). Pre-set to 250 °C.
Regulation of the thermostat from 50 to 250 °C.



Double upper heating element with fan (large grill surface area). Pre-set to 165 °C.
Regulation of the thermostat from 50 to 250 °C.



Upper heating element, lower with fan. Pre-set to 165 °C. Regulation of the thermostat from 50 to 250 °C.



Circular heating element with fan. Pre-set to 165 °C. Regulation of the thermostat from 50 to 230 °C.



Lower heating element + Circular heating element with fan. Pre-set to 230 °C.
Regulation of the thermostat from 50 to 230 °C.



Fan for defrosting. Regulation of the Thermostat from 0 to 60° C.



Double heating element (large grill surface area), Lower heating element. Pre-set to 190 °C. Regulation of the thermostat from 50 to 250 °C.

BOOST

Rapid preheating

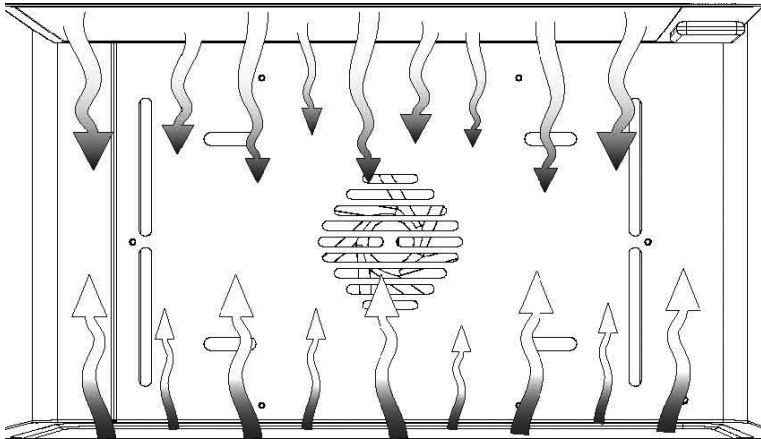
Conventional cooking



A classic system that uses upper and lower heat suitable for cooking a single dish.

It is a good idea to put the food in when the oven has reached the pre-set temperature, i.e., when the °C symbol is steady on.

If you need to raise or lower the temperature towards the end of cooking, press the respective position and adjust the temperature. We recommend opening the door as little as possible during cooking.

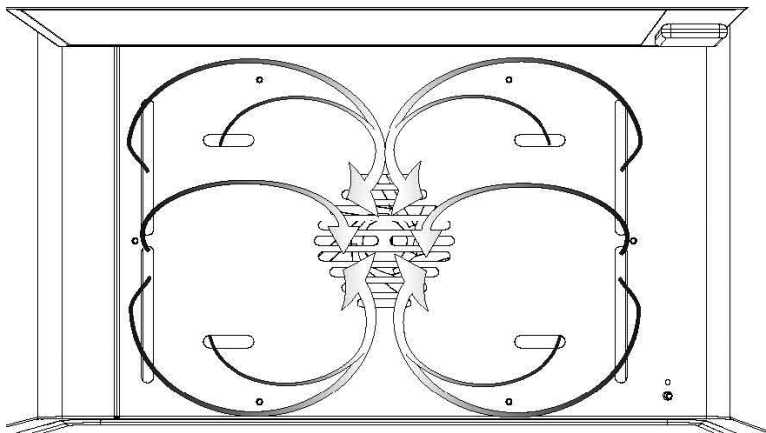


Ventilated cooking



In this type of cooking, a fan located in the rear part circulates warm air inside the oven, distributing it uniformly. This cooks food faster than conventional cooking.

This system is good for cooking on several shelves and even for different types of foods (fish, meat, etc.).



Defrosting



When you select ventilated cooking and set the temperature to 0 °C, the fan will circulate cold air inside the oven, favouring the rapid defrosting of frozen foods.

Pre-heating is not necessary but it is better to do it for pastries.

Cooking on the grill



Type of cooking for grilling or browning foods. The grill or tray with the food to be cooked is placed in the 1st or 2nd position from the top. Pre-heat for 5 minutes before putting the food in the oven

Salamander



This is a function that keeps cooked food at the right temperature so you can eat it later without reheating it. Or you can reheat the food directly on the plate by heating the plate as well, creating a golden crust. In restaurants, it is used to reheat already cooked fish.

The table below shows the results of the cooking tests conducted in our laboratories by a professional cook. In any case, these are only indicative and the values that we have selected are only a starting point for you to experiment with your own recipes to obtain better results!

	160-200	160-180	140-160	200-230	210-220	160-180	190	230-250
	1-2	1	1	1-2	1	1-2	1-2	2-3
	30'- 50'	20'- 40'	10'- 40'	10'- 20'	45'- 60'	45'- 60'	60'- 70'	14'-18'

	225-250	160-180	210-230	160-190	200-220	160-180	175-190	190-210	170-190
	1	1	1	1	1-2	1	1	1	2
	120'- 150'	120'- 160'	90'- 120'	90'- 120'	50'- 60'	45'- 60'	60'- 70'	40'- 50'	40'- 50'

Simple cooking commands

Thanks to state-of-the-art controls, only two touches are required to set a cooking mode: turn on the oven and select the most suitable function for the dish you are about to cook...you choose it and you touch it!



The control suggests a temperature for each function, which you can change at any time, but if you consider it suitable, you don't need to do anything else, the oven will start by itself in just a few seconds!

Setting the temperature

The control uses a temperature probe that is accurate to ± 5 °C for the maximum reliability of the cooking temperatures requested.

To change the temperature just press the plus or minus symbol; the range of temperature settings goes from +50 °C to +250 °C.

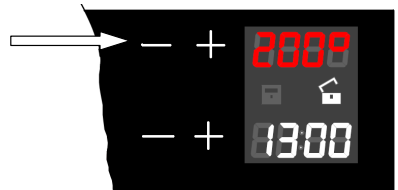
You don't need to confirm the change, the control activates by itself after a few seconds.

The temperature can be changed at any time. Select the cooking function and press the – and + symbols.

During heating, the centigrade symbol (°C) flashes to indicate that it is heating up to reach the selected temperature.

When the temperature is reached, it beeps.

Note: ALWAYS BE VERY CAREFUL WHEN OPENING THE DOOR OF THE APPLIANCE BECAUSE, DEPENDING ON THE CASE, STEAM OR VERY HOT AIR COULD COME OUT.



Residual heat

While cooking food, the structure of the oven stores heat. This heat is kept isolated from the rest of the kitchen thanks to generous heat insulation and certain construction techniques. This heat is gradually dissipated over time and can still be a resource in the kitchen, if it is managed: if the inside temperature is over 50°C the display will read "HOT".



Use this characteristic to keep foods warm or to complete their cooking gently!

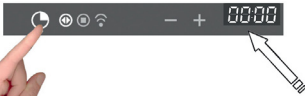
Oven light control

The oven light control is active in all cooking functions and is independent of them, i.e., it can be turned on or off depending on the need, whenever you want!
The oven light is normally on when opening and closing the door.

PROGRAMMING THE OVEN



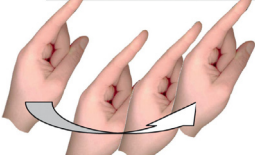
The oven program has three ways to control the cooking time, in combination with all the other cooking functions.



Touch the timer symbol once and the relative symbol will light up. Plus, the clock display will replace the current time..



The separator dots flash to indicate that you can program the cooking time

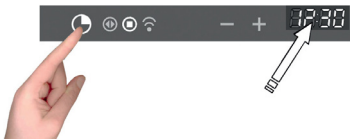




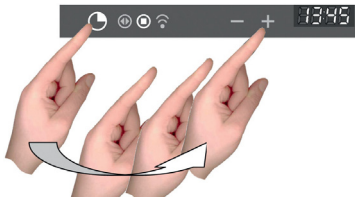
Once the cooking time is entered, the display will flash the current time again and the “cooking time” symbol will be lit.

The countdown starts now. After the indicated cooking time has elapsed, the oven will beep and the heating elements will turn off, ending cooking. The dedicated symbol and time that was set will flash in the clock display: press any key to stop the beep. After eight seconds, the oven will automatically turn off, if other cooking functions have not been set.

Timer programming: end-of-cooking time



Touch the timer symbol two times and the relative symbol will light up. The separator dots will flash to indicate that you can set the end-of-cooking time.



Set the end-of-cooking time by touching the “+” and “-” symbols.



Once the end-of-cooking time is entered, the display will flash the current time and the “end-of-cooking time” symbol will be lit.

The countdown starts now. After the indicated time has elapsed, the oven will beep, the heating elements are turned off and cooking will end. The dedicated symbol will flash and the clock display will show the time that was set: press any key to stop the beep.

After eight seconds, the oven will automatically turn off, if other cooking functions have not been set.

Timer programming: delayed cooking

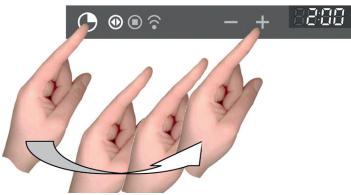
By combining the two modes, “cooking time” and “end-of-cooking time”, you can program the oven so that cooking starts later than the current time.

For example, if you want to go out at 8:30 and you want a roast to be ready when you return at 13:00, do this:

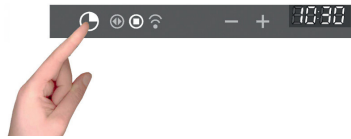


Prepare the roast for cooking and put it in the oven.

Turn on the oven, select the cooking function and set the temperature.



Then set the cooking time, which we assume to be two hours.



Now, set the end-of-cooking time: the control normally adds the cooking time to the current time, so it proposes an end-of-cooking time, which in our case would be 10:30 (8:30+2:00).



Change the end-of-cooking time to what you want, in our example 13:00.



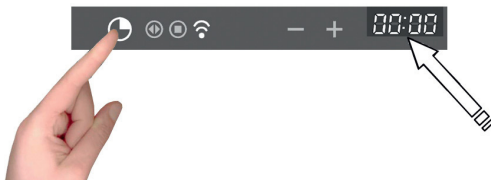
The oven goes to standby mode, turning off the oven light.

The control automatically turns the oven on at 11:00 (13:00-2:00) and turns it off at 13:00. The roast will be ready when you return!

Programming the timer: minute-counter

The minute-counter is a function of the timer that is independent from the operation of the oven, i.e., it does not stop cooking or turn off the oven but functions as an alarm.

You can set it at any time, such as to remind you when to check cooking on the burners, in addition to the oven, or for other kitchen tasks.



It is even available when the oven is off and, in this case, just touch the timer function symbol one time. But, if you are using it with the oven on, you must touch the time function symbol three times:

The separator dots flash to indicate that you can set the time.


Touch the "+" and "-" symbols to set the minutes and


the countdown starts now. After the indicated time passes, the oven will beep and the dedicated symbol will flash: press any key to stop the beep.

Programming the timer: cancelling the program

To cancel a program, you must set the previously assigned value to zero or turn off the oven.

SPECIAL FUNCTIONS

 Door open function. This key only works when pressed. It opens the door slowly and when released, the door stops where it is. Before pressing it, make sure you have not left something on the door, not so much for the movement of the door itself but because what you put on it could fall off..

 Door close function. This key only works when pressed. It closes the door slowly and when released, the door stops where it is. Before pressing it, make sure that the accessories inside are well seated because, if they are sticking out, they could block the closing of the door.

ATTENTION: Once the door has reached the end of its travel, it locks by itself either raising or lowering. If the door encounters any obstacle while lowering, it stops. Do not allow children to play with these movements!!

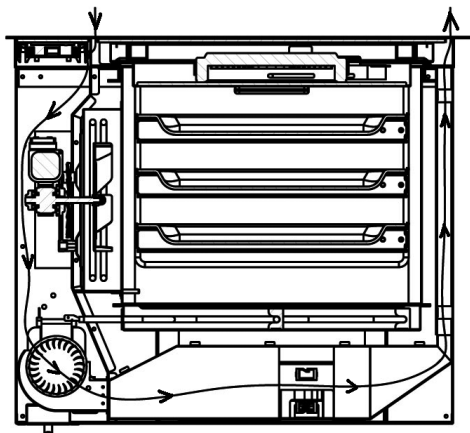
Boost (rapid pre-heat)

 For shortening cooking times with rapid preheating.

BOOST This special function can be activated after you have selected a cooking function and it is used to decrease the time needed to reach the pre-set cooking time.

This period of time is called “preheating” and is required for practically all recipes. Once this temperature is reached, the key turns off and a beep notifies you.

TANGENTIAL COOLING



A forced air-circulation system contributes to reducing the heat exchange on both the front parts above and the sides of the oven.

The fan is located in the lower part of the oven and circulates cooling air inside oven and its enclosure, as shown in the figure to the side.

It starts working when any cooking is started and turns off when the oven reaches 60°C.

REPLACING THE OVEN LAMP

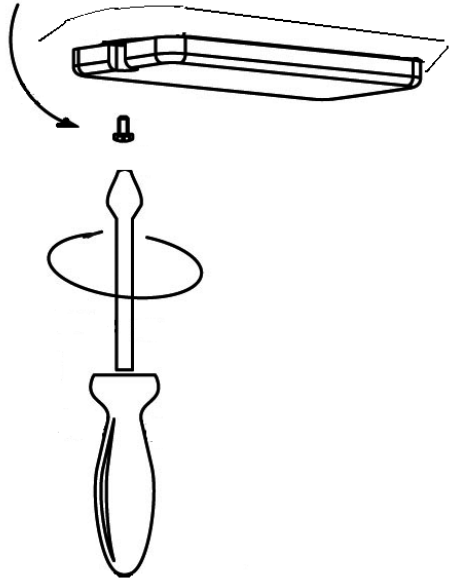
IMPORTANT:

The oven lamp must have precise characteristics:

- a) structure suitable for high temperatures (up to 300 degrees)
- b) power supply: see the V/Hz value on the serial number plate
- c) power 25 W.
- d) connection type G 9

Before proceeding, open the door and disconnect the appliance from the power line.

- To avoid damage, spread a dishcloth in the oven;
- Unscrew the glass protecting the lamp;
- Unscrew the old lamp and replace it with a new one;
- Remount the protective glass and remove the dishcloth;
- Connect the power line to the appliance.



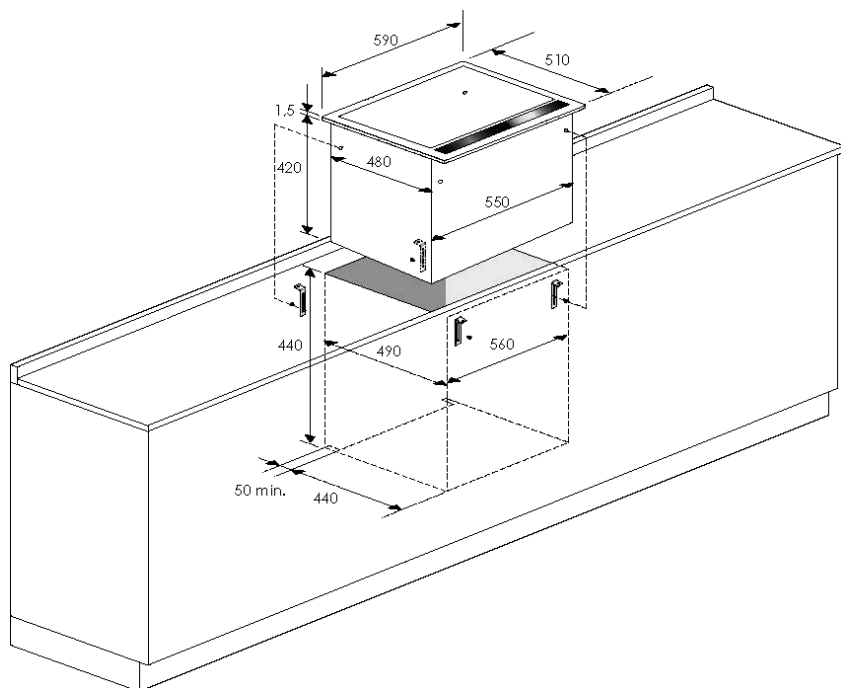
Installation instructions

Installing the oven in a cabinet

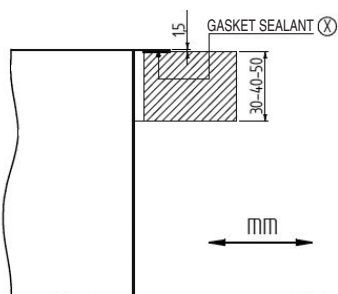
The oven must be installed on the work top such as a cooking surface. The dimensions of the built-in cabinet must be those shown in the figure below.

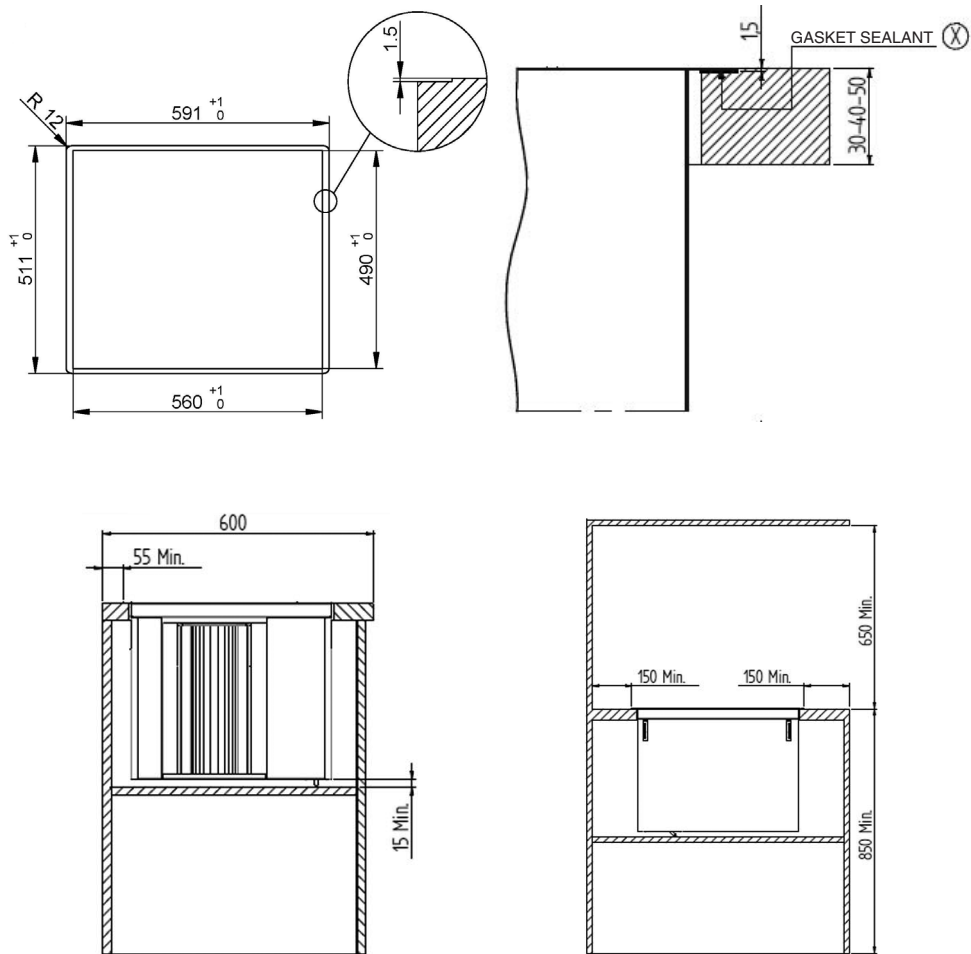
The cabinet material must be able to withstand the heat.

The oven must be centred within the walls of the cabinet and fixed with the screws and bushings that are provided, as in the figure below.



The oven can be inserted with the external frame that supports the top, taking care to position the sealing gasket, or by milling the top around the hole to a depth of 1.5 mm, following the dimensions of the oven frame, and always interposing the sealing gasket provided.





A separation panel must be installed below the oven at a minimum distance of 1.5 mm from the bottom of the oven.

ELECTRICAL CONNECTION

Before connecting to the electricity, make sure that:

- the characteristics of the electrical system satisfy what is shown on the serial number plate applied to the front of the oven;
- the system has an effective earth connection compliant with current standards and laws.

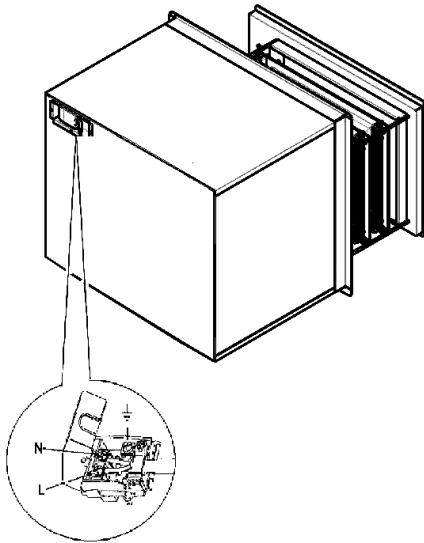
The earth connection is required by law. The cable must not, at any point, reach a temperature greater than 50 °C above the ambient temperature.

This oven must be connected to the electricity through a power supply cable and plug that is compatible with the outlet of the electrical system that powers this oven.

If a fixed appliance does not have a power cord and plug, or another device that ensures disconnection from the mains, with an opening distance of the contacts that allows complete disconnection under the conditions of excessive voltage category III, such disconnection devices must be provided in the power supply mains conforming to the installation rules.

The omnipolar socket or switch must be easy to reach when the appliance is installed.

Note: The manufacturer declines all liability if the usual accident prevention standards and the above instructions are not followed.



TYPE AND MINIMUM DIAMETER OF THE CABLES

	SASO
H05RR-F 3x1,5 mm ²	H05RR-F 3x2,5 mm ²
H05VV-F 3x1,5 mm ²	H05VV-F 3x2,5 mm ²
H05RN-F 3x1,5 mm ²	H05RN-F 3x2,5 mm ²
H05V2V2-F 3x1,5 mm ²	H05V2V2-F 3x2,5 mm ²

Cod. 2.004.12.0