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**BERTAZZONI  
OWNER'S MANUAL**

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**30" ELECTRIC SELF CLEAN BUILT-IN OVEN**

**XT**



**3100569**

[WWW.BERTAZZONI.COM](http://WWW.BERTAZZONI.COM)

## 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.

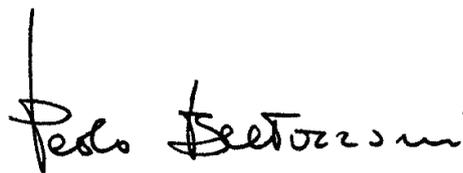
Today, our products stand out because of their unique blend of authentic Italian design and superior appliance technology. It is our mission to make products that function perfectly and bring joy to their owners.

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 style with a vertical line above the first letter 'P'.

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## 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 flame 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 syrup 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 is 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

Due to safety considerations and the possibility of personal injury in attempting to light and extinguish the oven burners, the grill and the oven should not be used during a power failure. 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 discolouration 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 panels.

#### 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.**

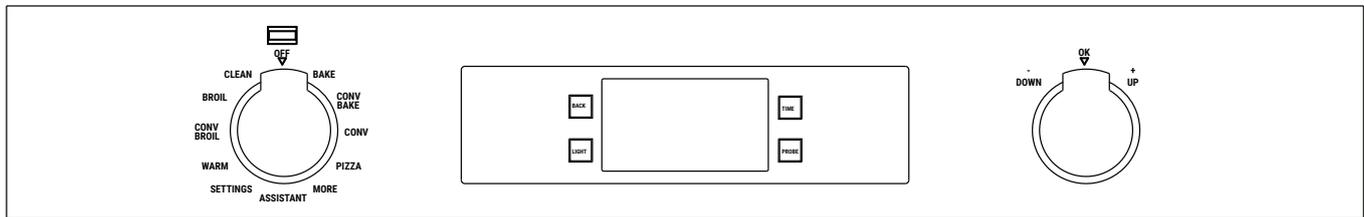


#### WARNING:

Cancer and Reproductive Harm-  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## USING THE OVEN

### KNOB/DISPLAY LAYOUT



FUNCTION KNOB

DISPLAY TOUCH

TURN + /- AND PUSH KNOB

### 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).

### FIRST USE

Once the oven has been connected to the power supply, turn the function knob to enter in the settings menu and set:

- Language
- Clock
- Clock Format
- Measurement Units

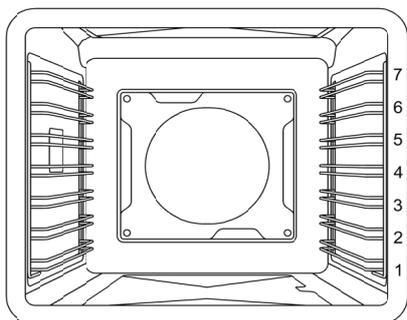
## ELECTRIC OVEN FUNCTIONS

### 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 7 positions indicated.



### COOLING FAN

The oven is equipped with a cooling fan designed to prevent the control panel and knobs from overheating. The cooling fan will operate at different power level when the oven temperature increase. It will turn off as the temperature decreases.

**NOTE:** It is normal for the cooling process to push heated air out into the room when the oven is on.

### PREHEATING THE OVEN

Most cooking times in recipes are intended for a preheated oven and require that the oven already be at the set temperature before placing food in the oven. Preheating time depends on the temperature setting and the number of racks in the oven. In many cooking modes, partial power from the broiler is used to bring the oven to the preheat temperature. Therefore, placing food items in the oven during preheat mode is not recommended.

### USING THE OVEN

1. Place rack in desired position and shut the door.
2. Select the oven function with the dedicated function knob. The light in the cavity will turn on.
3. Set the desired temperature with the dedicated TURN + /- AND PUSH knob
4. If necessary, set time cooking via the TOUCH SCREEN DISPLAY.

The oven will start PRE-HEATING in a few seconds showing the progress in the display. The end of pre-heating will be confirmed with a tone. Place the food in the oven when the desired temperature has been reached.

Return the function knob to the OFF position at any time to stop cooking

### OVEN COOKING MODES

The oven is equipped with 3 heating elements, used alone or in combination to create different cooking modes:

- Lower element
- Upper 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.*

#### Bake

*Heat from upper and lower element*

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

- Standard bake: level 3 or 4
- Taller items: level 3
- 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.

#### Convection bake

*Heat from upper and lower 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 3 and 5.

## 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 3 and 5
- 3 racks : use level 2 ,4, 6

## Pizza

*Heat from lower 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 3 or level 2 to ensure the bottom of the crust is done.

## More

*Defrost (air flow convection with fan.)*

Use this setting to defrosting of foodstuffs.

*Proofing (Heat from lower element)*

Use this setting to maintain the warm temperature, needed for proofing yeast. It is best to start with a cool oven when using the proofing function. Do not open the oven door unnecessarily

Use level 2 or 3.

*Dehydrate (Heat from lower element and air flow convection with fan.)*

Use this setting for dehydrating food, flowers, vegetables.

Use level 2.

## Assistant

The assistant function helps to manage preset cooking sequences for each type of food.

The system does not provide recipes, but helps the oven get the best out of yours.

*Recipe Management*

Preset cooking sequences.

1. Choose the required food category.
  - Meat
  - Poultry
  - Fish
  - Vegetables
  - Pizza
  - Pasta
  - Bread

- Cakes

2. Choose the required recipe.

3. Select the weight and level of cooking, and use the temperature probe if required.

4. Press ok knob.

At the end of cooking, a tone and a message will be displayed, and the cooking will stop.

## Settings Menu

*Brightness*

To set or change the display brightness.

*Audio*

To set or change the volume of the sounds.

*Language*

To select the preferred appliance language (the default is English).

*Clock*

To set or change the time.

*Showroom Mode*

To Deactivate the heating elements for showrooms use.

*Metric / Imperial*

To set or change the unit of measurement used for weight.

*ECO Mode*

To reduce energy consumption.

## Warming

*Heat from lower element.*

Use this setting to keep food warm at this 4 level of temperature:

- *LOW 140°F.*
- *MED 170°F.*
- *HIGH 200°F*
- *SABBATH* heating method for use during periods of religious observance.

Use level 2 or 3

## 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. Possibility of three levels of temperature: LOW - MEDIUM - HIGH.

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 5 or 6 (door closed 400°F )

## **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.

Possibility of three levels of temperature: LOW - MEDIUM - HIGH.

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

## **Clean**

*Heat from upper and lower element.*

Use this setting for cleaning the oven with a pyrolytic self-cleaning cycle.

Set regular or fast.

see chapter SELF-CLEANING)

## **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.
- 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.

## 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             |

**BROILING RECOMMENDATION**

| Food item                                       | Control temperature setting selector | Approximate cooking time | Special instructions and tips  |
|---|--------------------------------------|--------------------------|--|
| BEEF<br>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<br>Boneless Skinless<br>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<br>Wrong pan size  | Reduce temperature<br>Use recommended pan size   |
| Cakes crack on top                              | Batter too thick<br>Oven too hot<br>Wrong pan size                          | Follow recipe or add liquid<br>Reduce temperature<br>Use recommended pan size  |
| Food too brown on bottom                        | Oven door opened too often<br>Incorrect rack position<br>Wrong bake setting | Use door window to check food<br>Use recommended rack position<br>Adjust to conventional or convection setting as needed |
| Food too brown on top                           | Incorrect rack position<br>Oven not preheated                               | Use recommended rack position<br>Allow oven to preheat   |
| Cookies too flat                                | Hot cookie sheet  | Allow sheet to cool between batches  |
| Pies burned around edges                        | Oven too hot<br>Oven not preheated  | Reduce temperature<br>Allow oven to preheat  |
| Pies too light on top                           | Oven not hot enough<br>Oven not preheated                                   | Increase temperature<br>Allow oven to preheat  |

## USING THE DISPLAY

### TIME

The time function allows to manage cooking times. After setting the function and temperature, press the touch timer button and choose a time function.

#### Timer

1. Press TIME.
2. Turn the OK KNOB to select the timer function
3. Press OK KNOB to confirm
4. Turn the OK KNOB to select the desired time
5. Press OK KNOB to confirm
6. The countdown start immediately and the display will show the remaining time
7. Once the set time is finished, a sound will be heard

**Note:** to change settled time restart from point 1. This function is only a minute minder and does not stop the cooking process. This function is available also with oven switched off.

#### End Mode

1. Press TIME.
2. Turn the OK KNOB to select the END function
3. Press OK KNOB to confirm
4. Turn the OK KNOB to select the desired cooking time
5. Press OK KNOB to confirm
6. The countdown start immediately and the display will show the remaining time
7. Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off.

**Note:** to change selected time restart from point 1. This function is available only when the oven is working.

#### Delay Mode

1. Press TIME.
2. Turn the OK KNOB to select the DELAY function
3. Press OK KNOB to confirm
4. Turn the OK KNOB to select the desired cooking time
5. Press OK KNOB to confirm
6. Turn the OK KNOB to select the desired end of cooking hour and minutes
7. Press OK KNOB to confirm
8. The display will show the countdown to the start the cooking
9. Once the countdown is finished, a sound will be heard and the oven automatically switches on, and the display will show the remaining

time

10. Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off.

**Note:** to change selected time restart from point 1. This function is available only when the oven is working.

*If the time functions are not set, the duration of the cooking must be managed manually.*

### PROBE

The food probe allows you to choose the level of cooking by measuring the internal temperature of the food.

#### Programming the temperature probe

1. Insert the sharp end of the probe into the food. For the best results, the tip must be as close as possible to the centre point of the food, and not in contact with fat, bone or hollow areas.
2. Chose the cooking function and temerature.
3. Preheat the oven.
4. Press PROBE.
5. Turn the OK KNOB to set the temperature you wish to obtain at the centre of the food.
6. Press OK KNOB to confirm
7. Plug in the probe inside the oven (on the top left-hand side).

When the set temperature is measured by the probe, cooking will stop, an audible warning will sound and a message will be displayed.

*When using the temperature probe, only the Timer function is available.*

### LIGHT

Use this function to light the oven when the oven is off (for example to manual clean the oven).

### BACK

Use this function to return to the previous programm step during time or probe program.

*This function does not switch off the oven.*

## SELF-CLEANING

### WARNING:

Children should not be left alone or unattended in an area where appliances are in use.

- During the Self-Clean cycle, exterior surfaces may become hotter than usual. Parts of the appliance may become potentially harmful to children, and to persons who lack adult knowledge of appliances and lack adult reactions to potentially harmful conditions.

Keep these individuals away during self-clean and while the appliance is in use.

- The elimination of residue during self-cleaning may facilitate the emission of small amounts of chemicals or other substances that may be harmful upon sufficient exposure. To minimize exposure to these substances, provide optimal ventilation with an open window, or use a ventilation fan or hood.

- Keep pet birds out of the kitchen or other rooms where they may be exposed to kitchen fumes. During self clean, fumes are released that may be harmful to birds.

### Cleaning

#### *Regular*

In the self-cleaning cycle, the oven's interior reaches very high temperatures – over 400°C – to burn off any food residue.

Before starting a pyrolysis cycle, remove all accessories and side racks from the oven, then manually remove any pieces of food and larger residues with a damp sponge.

During pyrolysis, the door locks automatically and will only reopen when the oven cools back down at the end of the cycle.

It is normal to see some flaming and smoke develop inside the oven.

After the cleaning cycle, the burned off residue is reduced to ash and can be easily brushed off with a damp sponge.

The complete cycle duration is 120 minutes.

#### *Fast*

Ninety-minute self-cleaning cycle which can be used when there are lower levels of encrusted dirt and residue.

### Before Self Cleaning the Oven

Wipe off large spills, grease and any loose residue that can be easily removed. Remove any residue that is outside the door seal area. This appliance is designed to clean the oven interior and the portion of the door that faces the oven cavity. The outer edges of the door and the oven cavity are not in the cleaning zone. Wipe this area clean before starting the self-cleaning cycle.

Remove all utensils and racks.

Make sure the light bulbs and glass covers are in place.

Turn on the venting hood above the range and keep on until the self clean cycle is completed (red indicator light turns off).

### Remove racks

1. Locate the two hooks at the bottom of the rack and gently pull down at the same time the two hooks.
2. Pull the rack away from the oven side and remove pulling up the upper hooks of the racks from the side of the oven.
3. Remove the rack from the oven.
4. Insert the probe closing cap into the port located in the upper left side of the oven cavity.

### Door Lock

When the CLEAN cycle starts, the automatic door lock cycle begins. Check the door to confirm that it is locked. You can stop the self-cleaning cycle by turning the function selector to the OFF position.

NOTE: make sure that the oven door is locked at the beginning of the self-cleaning cycle.

### To Set/Start Self-Clean cycle

1. Check that the oven cavity is completely empty and the oven door correctly closed.
2. Turn the function control knob to CLEAN.
3. Turn the +/- control knob to CLEAN.

After these 3 steps the cooling fans will activate, the oven door will lock automatically after 60 seconds and both the pre-heating and clean light indicators will turn on.

As soon as clean light turns on check to ensure that the oven door is correctly locked.

### At the End of the Self-Clean cycle

The self-cleaning cycle lasts approximately 2-2 ¼ hours; 30-40 minutes for pre-heating the oven (pre-heating and clean light both on), 60 minutes for actual cleaning (heating and clean light both on), 30-35 minutes for cool-down (only clean light on).

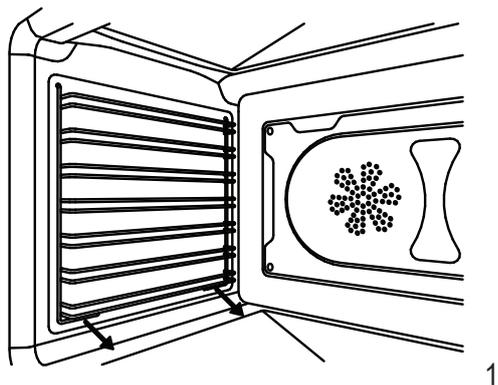
When the CLEAN light is turned off the oven door is unlocked. This will happen when the oven tem

perature drops below 460-500°F/240-260°C approximately.

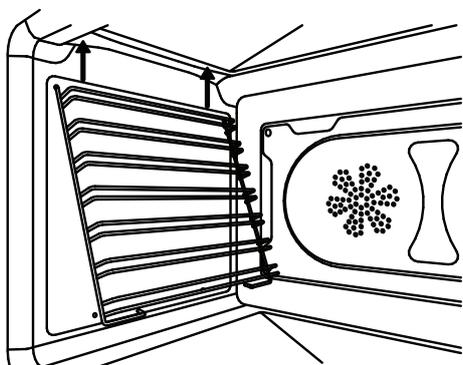
At the end of the cycle turn both the oven mode selectors and the temperature to the OFF position.

### WARNING

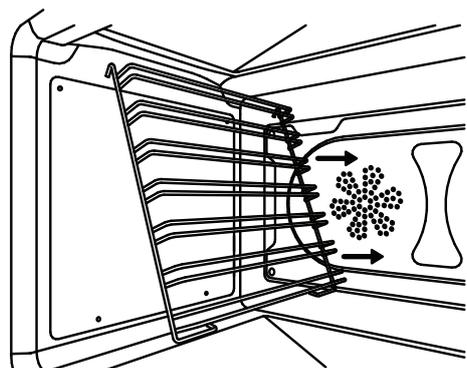
The interior of the oven will still be at baking temperatures when the automatic lock cycles to its open position and the oven door can be opened.



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## STELESCOPIC GLIDES

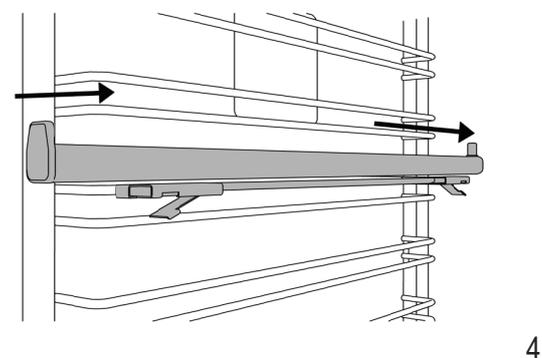
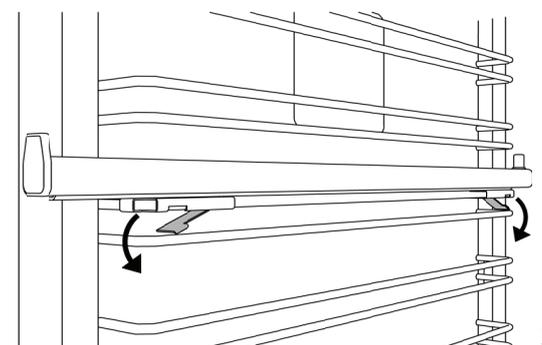
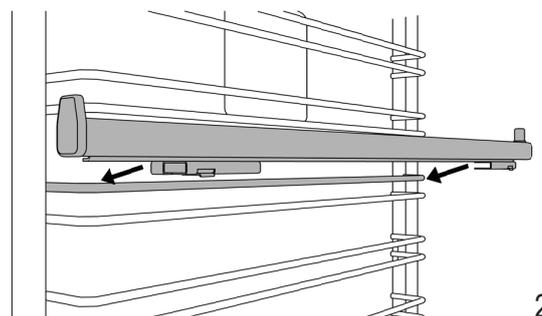
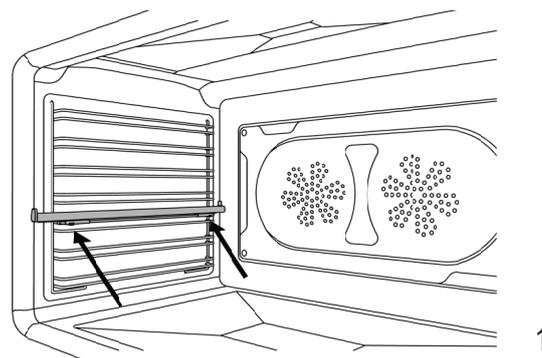
The telescopic glides fit any shelf level and work with the wire shelves provided as standard equipment.

### Fitting the glides

- Locate the two spring clips at the front and back of the glides.
- Locate the pin on the glide that indicates the back.
- Choose the right level and position the telescopic glide near the upper wire.
- Gently insert the front spring clip on the glide.
- Insert the rear spring clip on the glide.
- Pull and push each glide to ensure the correct installation and smooth operation.
- Extract both glides to the fully extended position and place the shelf over them, making sure it's accurately placed between the rear pin and the front pin.

### Removing the glides

- 1 - Locate the two spring clips at the front and back of the glide.
- 2 - Gently pull down the front spring clip.
- 3 - Pull the glide away from the oven side - be careful not to strain the clip.
- 4 - Repeat steps 2 - 3 on rear spring clip to remove glide.



## 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.
- 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.

## 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

### REPLACING OVEN LIGHTS

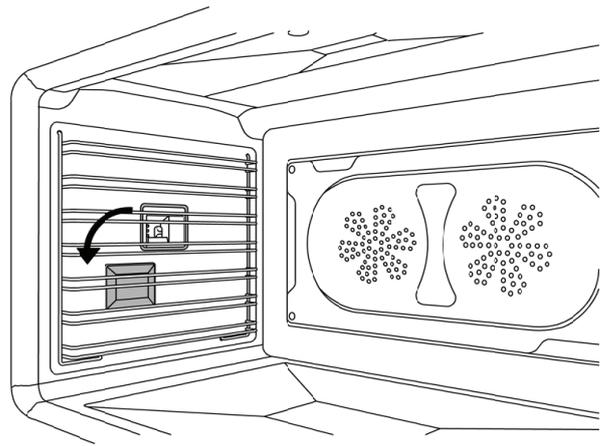
#### **Warning! Electric shock hazard!**

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.

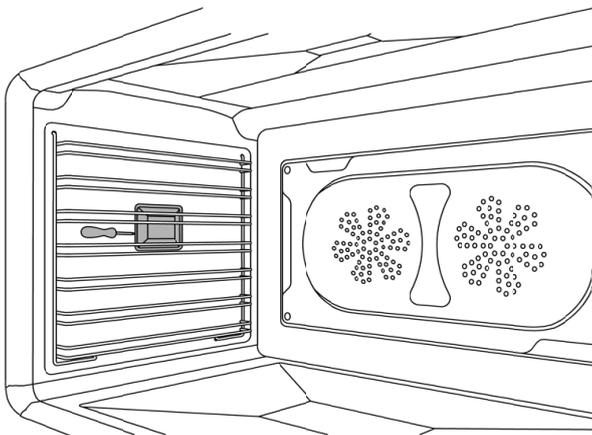
#### **Side oven light**

*Bulb type: halogen G9 120 V, 40 W*

- Make sure the heating elements are turned off and allowed to cool completely. Disconnect the appliance from the power supply. Remove the oven rack if it interferes with the light housing.
- Slide the tip of a flat screw driver between the glass cover and the lamp housing. Gently twist the screw driver tip to loosen the glass lens cover, holding it in place with your fingers to prevent it from falling and breaking.
- Remove the glass lens cover and then remove the halogen bulb.
- Place a new halogen bulb in its slot. DO NOT touch bulb with bare hands.
- Press the glass cover back into place and replace the oven rack.
- Reconnect the oven to the electrical supply.



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## 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.

### **Grilling in 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](http://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.