

Asivita

**INSTALLATION &  
USER INSTRUCTIONS  
ELECTRIC  
BUILT-IN OVEN**

AST73LOV60



## **USER INSTRUCTIONS**

### **GENERAL WARNINGS**

Read carefully all the instructions contained in this booklet. It provides you with important information regarding the safe installation, use and maintenance of the appliance as well as useful advice for getting the best out of your oven. Keep this booklet in a safe place for future reference. After removing the packing, check that the appliance is not damaged in any way.

Be careful not to leave the packing materials (plastic sheeting, expanded polystyrene etc.) where children can get at them, as they can be dangerous.

**IMPORTANT:** do not use the oven door handle to move the appliance, such as to remove it from the packaging

#### **ATTENTION**

- **The oven is an appliance which, for its nature, becomes hot, especially in correspondence of the glass door.**
- **It is therefore a good rule that children do not approach the oven when it is functioning, particularly when the grill is used.**

The first time you switch the oven on, acrid smelling smoke may appear. This is caused by the heating of the adhesive used on the insulation panels surrounding the oven. There is nothing unusual about this. If it happens, simply wait until the smoke disappears before putting any food in the oven. Never roast or bake on the oven base.

### **Safety is a good habit to get into**

- ⊙ This appliance is designed for non-professional, household use and its functions must not be changed.
- ⊙ The electrical system of this appliance may be used safely only when it is correctly connected to an efficient earthing system in compliance with the safety standards currently in effect.
- ⊙ The manufacturer will not be held liable for any damages that might arise out of incorrect installation or improper, incorrect or unreasonable use of the appliance.

The following items are potentially dangerous, and therefore, appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance immediately after use of the oven or grill due to the heat generated;
- The appliance when no longer in use (potentially dangerous parts must be made safe).

**Avoid the following:**

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the appliance or the supply cord to unplug it from the electrical outlet;
- Obstructing the ventilation or heat dissipation slots;
- Allowing power supply cords for small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents (rain, sun);
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;
- Using adaptors, multiple sockets and/or extension cords;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

**WARNING**

- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away
- During usage, the appliance becomes hot, care should be taken to avoid touching heating elements inside the oven.

**Qualified personnel must be contacted in the following cases:**

- Installation (following the manufacture's instructions);
- When in doubt about operating the appliance;
- Replacing the electrical outlet when it is not compatible with the plug for the appliance.

**Service Canters authorized by the manufacturer must be contacted in the following cases:**

- If in doubt about the soundness of the appliance after removing it from the packaging;
- If the power supply cord has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

**It is a good idea to do as the following:**

- Only use the appliance to cook food, nothing else;
- Check the soundness of the appliance after it has been unpacked;
- Unplugged the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When the appliance is not used for an extended period of time, unplugged the appliance and close the gas cock (it present);
- Use cooking gloves to place cookware in the oven or when removing it;
- Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- Make sure that the control knobs are on the “o” setting when the appliance is not in use;
- Unplug the appliance when you decide not to use the appliance any longer.

© The manufacturer may not be held responsible for any damage due to: incorrect installation, improper, incorrect and irrational use.

**SPECIFICATION**

The ovens are designed to operate with a monophase alternating current of 220-240V 50Hz. anyway, before the installation of the appliance, we suggest you to check always these specifications on the rating label applied on the outside rear part.

<b>Powers absorbed in accordance with models</b>		Accessories according to models
Oven lower heating el. 1200Watt	Oven inside heating el. 2300 Watt	Synchromotor 4 Watt
Oven upper heating el. 900Watt	Total grill heating el. 900+2300 Watt	Shaded motor (back) 32 Watt
Oven light 15Watt	Circle heating el. 2400Watt	Shaded motor (top) 25Watt

## INDICATOR LIGHTS

The indicator lights situated above the control panel go on and off when the heating elements are inserted or removed. During the thermostatic functioning of the oven, the neon light remains on until the pre-chosen temperature is reached and when it goes out, this is a sign that the temperature has been reached. When the oven cools, the thermostat determines the re-insertion of the heating elements with consequent re-lighting of the indicator lights. In models the internal oven light, which is always on when any function is in operation, is considered as an operation, is considered as an operating warning light.

## INSTALLING THE APPLIANCE

**IMPORTANT: Unplug your oven before performing installation or maintenance!**

Installation should be carried out according to the instructions by a professionally qualified person. The manufacturer declines all responsibility for any damage to persons, animals or things due to a wrong installation.

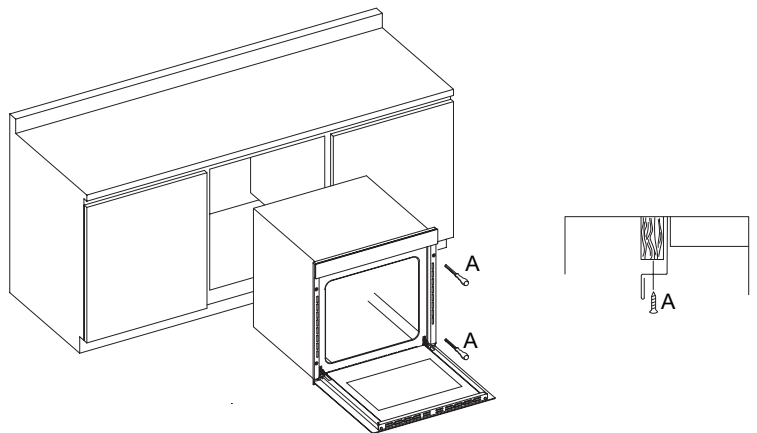


Fig.3

### Fitting the appliance

- Fit the appliance into its surround (beneath a work-top or above another appliance) by inserting screws into the 4 holes that can be seen in the frame of the oven when the door is open.
- For the most efficient air circulation, the oven should be fitted according to the dimensions shown in fig. 1-2 of page 2.
- The rear panel of the cabinet must be removed so that air can circulate freely. The panel to which the oven is fitted should have a gap of at least 70 mm at the rear.

**NB: where ovens are to be matched with hobs, it is essential to follow the instructions contained in the booklet supplied with the other appliance.**

## IMPOTANT

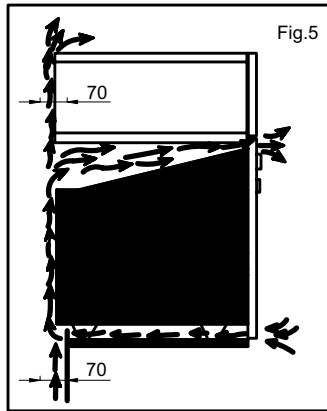
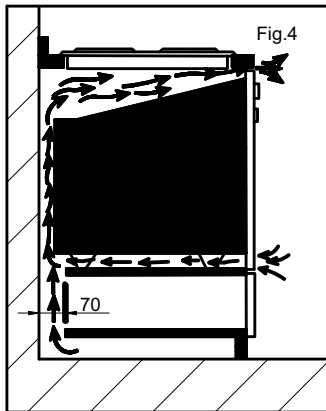
- During use the appliance becomes hot, Care should be taken to avoid touching heating elements inside the oven.
- Accessible parts may become hot during use. Yong children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

For a built-in oven to work well the cabinet must be of the right type.

The panels of the adjoining furniture should be heat resistant. Particularly when the adjoining furniture is made of veneered wood, the adhesives should be able to withstand a temperature of 120°C. Plastic materials or adhesive which cannot withstand this temperature will become deformed or unstuck.

To comply with safety regulations, once the appliance has been fitted it should not be possible to make contact with the electrical parts.

All parts which offer protection should be fixed in such a way that they cannot be removed without the use of a tool.



Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

## CONNECTION TO THE MAINS SUPPLY

**THE APPLIANCE MUST BE CONNECTED ACCORDANCE WITH THE RULES CURRENTLY. IT CAN ONLY BE HANDLED BY AN AUTHORIZED ELECTRICAL INSTALLER IF IN FORCE.**

**WARNING: THIS APPLIANCE MUST BE EARTHED**

- Check that the power rating of the mains supply and of the sockets are suitable for the maximum power of the appliance as indicated on the specification plate.
  - plug should be accessible after installation. Fit the plug into a socket fitted with a third contact which corresponds with the earth connection. This should be properly connected.
  - If the appliance just fitted with supply leads but does not come already fitted with a plug, then permanently connect to fixed wiring as follow:
    - The “yellow/green” earth wire, which must be connected to terminal, has to be about 10mm longer than the other wires; the “blue” neutral wire has to be connected to the terminal marked with letter N.
- “Black, brown, red” live wires have to be connected to terminal L. Mains connection can also be made by fitting a double pole switch with a minimum gap between the contacts of 3mm, proportionate to the load and complying with the regulations in force.

**The yellow/green earth wire should not be controlled by the switch.**

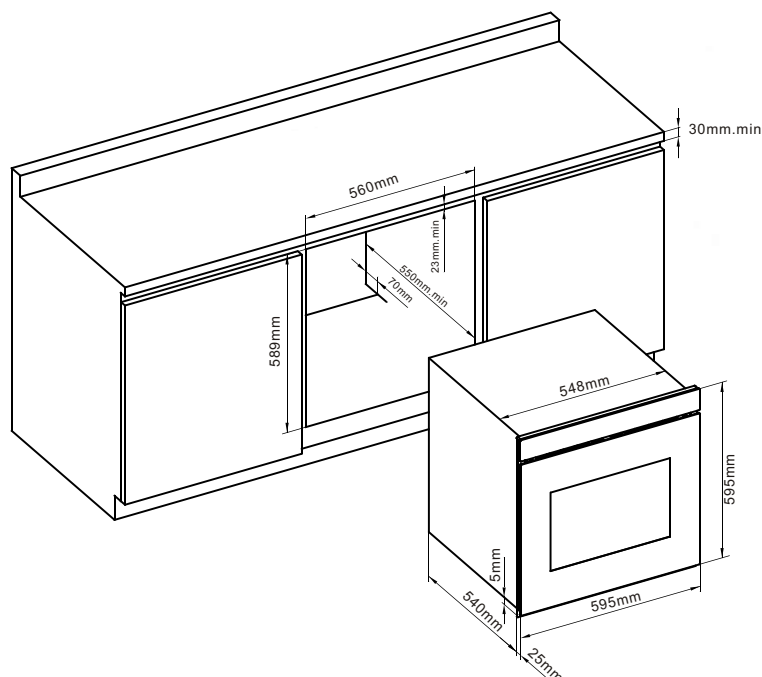
The plug or a double pole switch used for mains supply connection should be easy to get at, once the appliance is in position.

**IMPORTANT :**

position the mains supply cable so that it is never subjected to a temperature which is more than 50°C above ambient temperature.

- The electrical safety of the appliance can only be guaranteed when it has been correctly connected to an efficient earthed power supply, as laid down in the regulations for electrical safety.
- The manufacturer cannot be held responsible for any damage to persons or objects due to lack of an earth connection.





## Oven structure

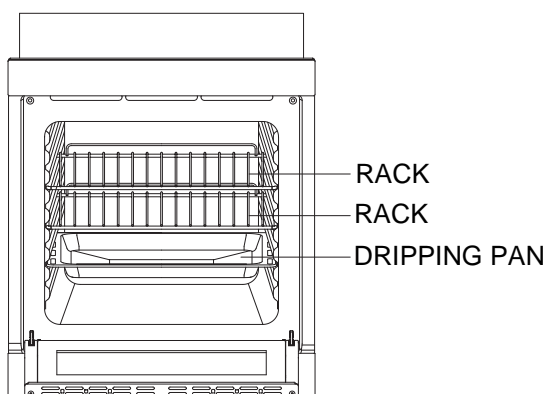
The Open space oven has a capacity of 70 litres and offers users the option of cooking on 4 shelves at the same time or cooking large quantities which would not necessarily be possible in a traditional oven.

! The first time you use your appliance , heat the empty oven with its door closed at its maximum temperature for at least half an hour . Make sure that the room is well ventilated before switching the oven off and opening the oven door .The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

!Never put objects directly on the bottom of the oven ; this will prevent the enamel coating from being damaged.

! Always place cookware on the rack (s) provided.

! We suggest not opening the door when cooking foodstuffs which require leavening , so as to not compromise cooking results.












INSTRUCTIONS FOR USE: to switch off the oven, turn the knobs on position ( ○ ) and ( ● )

CONVECTIONAL OVENS 4 FUNCTIONS

	<p>Light A light in the oven</p>
	<p>Defrosting with fan The air at temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration,</p>
	<p>Fan oven Both of the fan and the circular heating element operate together .The hot air adjustable between 50 and MAX°C is evenly distributed inside the oven.This is ideal for cooking several types of food (meat,fish) at the same time without affecting taste and smell. It is indicated for delicate pastries</p>
	<p>Fan assisted total grill The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat between 50 and 200°C.This function can be used for sterilizing glass jars.</p>
	<p>Ventilated Grill Important:do not set thermostat knob (C ) to over 175°C.During grilling,keep the oven door closed.All grill components and fan work.In this setting,the top central heating element works.This will allow the heat to penetrate the internal food, and avoid food surface Charred.</p>

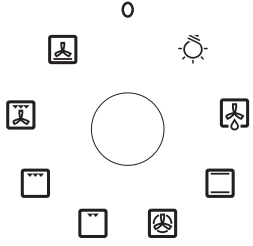
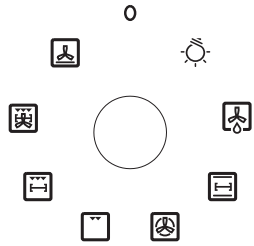
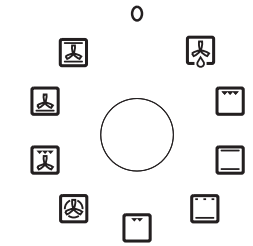
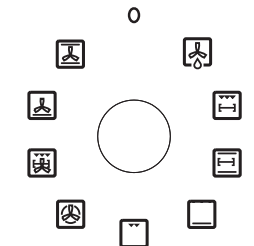







## CONVECTIONAL OVENS 5 FUNCTIONS






N.B.: All functions will start after selecting the temperature with the thermostat knob.

	Light A light in the oven		Total grill It is indicated for grilling and gratin traditional food. This function must always be used with half-open door and control protection in position.		Fan assisted total grill The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat between 50 and 200°C. This function can be used for sterilizing glass jars.
	Fan oven Both of the fan and the circular heating element operate together. The hot air adjustable between 50 and MAX°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries		Defrosting with fan The air at temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration,		Total grill heating element  or (turnspit motor  according to the models). It is indicated for cooking on the spit, grilling and gratin. This function must always be used with half-open door and control protection in position.
	Ventilated Grill Important: do not set thermostat knob (C) to over 175°C. During grilling, keep the oven door closed. All grill components and fan work. In this setting, the top central heating element works. This will allow the heat to penetrate the internal food, and avoid food surface Charred.				

MULTIFUNCTIONAL OVENS 8 AND 9 FUNCTIONS

N.B.: All functions will start after selecting the temperature with the thermostat knob.

			
	<p>Light A light in the oven</p>		
	<p>Defrosting with fan The air at temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration,</p>		
	<p>Natural convection Both of the lower and upper heating elements operate. This is the traditional cooking, very well for roasting joints, ideal for biscuits baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 50 and MAX°C .</p>		
	<p>Fan oven Both of the fan and the circular heating element operate together . The hot air adjustable between 50 and MAX°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries</p>		
	<p>Medium grill It is indicated for grilling and gratin small quantities of traditional food. This function can be used with closed door for very short times (5-10 minutes). For longer times. This function must always be used with half-open door and control protection in position.</p>		
	<p>Total grill It is indicated for grilling and gratin traditional food. This function must always be used with half-open door and control protection in position.</p>		
	<p>Fan assisted total grill The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat between 50 and 200°C. This function can be used for sterilizing glass jars.</p>		

	<p><b>Lower heating element + Fan</b>  The air which is heated by the lower heating element is circulated by the fan and so helps to distribute the heat between 50 and 200°C. This function can be used for sterilizing glass jars.</p>
	<p><b>Upper heating and inside heating Series + Lower heating element</b>  This function is used multibarreled has also worked, in the gallbladder gave off heat evenly,the energy consumption was low.</p>
	<p><b>Intensive Bake</b>  The oven is heated by top and bottom elements and the mounted in the back panel helps to distribute heat throughout the oven. It is suitable for perfect pastry.</p>
	<p><b>Total grill heating element ☐ or (turnspit motor ☐ according to the models).</b>  It is indicated for cooking on the spit,grilling and gratin.  This function must always be used with half-open door and control protection in position.</p>
	<p><b>Ventilated Grill</b>  Important:do not set thermostat knob (C) to over 175°C.During grilling,keep the oven door closed.All grill components and fan work.In this setting,the top central heating element works.This will allow the heat to penetrate the internal food, and avoid food surface Charred.</p>

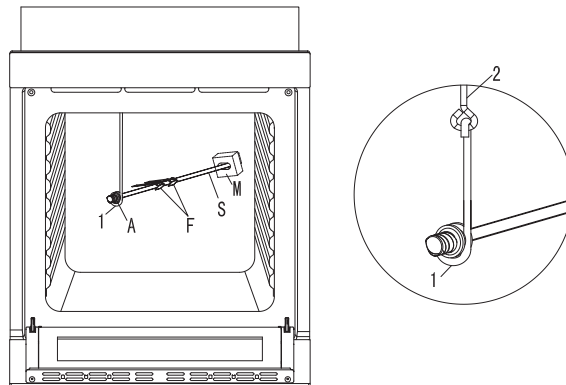


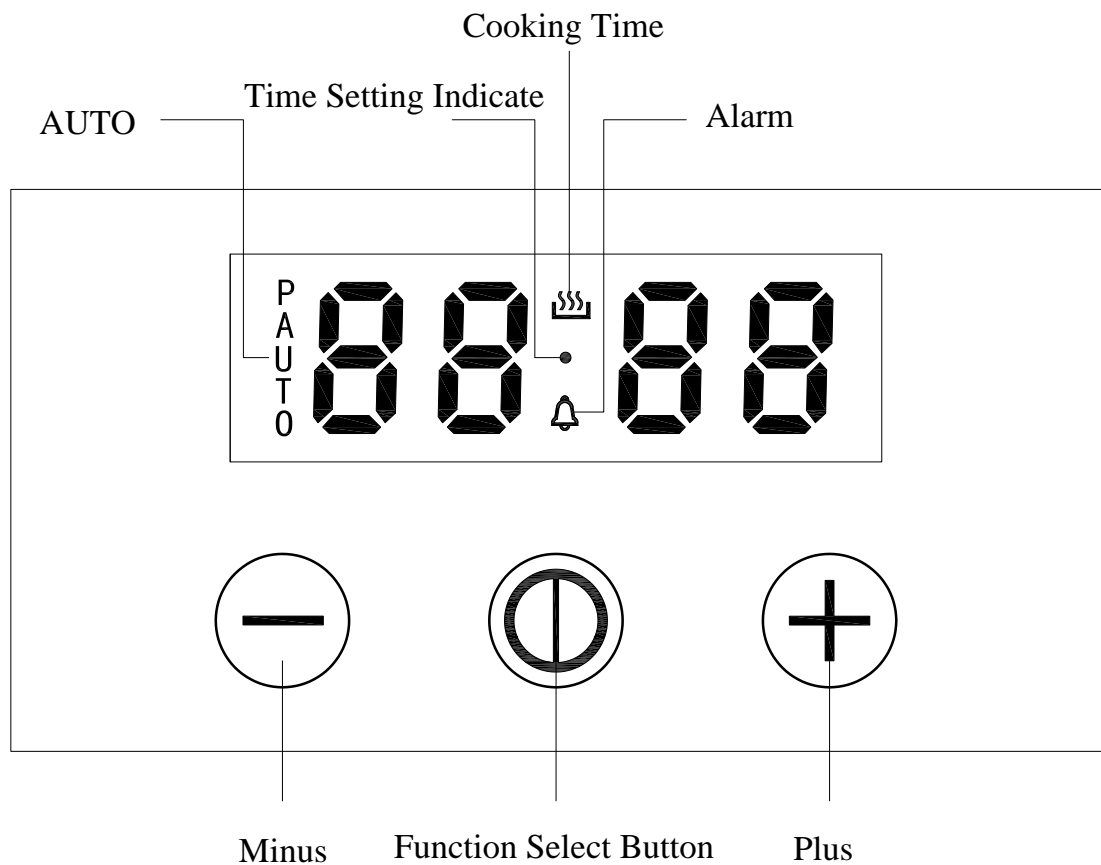
Fig.6

### Using the turnspit

In the “CONVECTIONAL OVEN” models, the turnspit can be used in combination with the grill. After fitting the food on to the spit S, block it with the two forks F. then proceed as follows:

- Fit the knobs protection as shown in (fig. 6)
- Fit the support into the circular groove in the spit.
- Unscrew and remove handle A.
- Place the oven tray with a little water on the lowest shelf of the oven.
- Turn the knob to position or or or to start up the motor.
- Partially close the oven door .
- When the cooking time is up, screw the handle on the spit and remove everything from the oven. If necessary, use an oven glove to avoid any burn.

## Clock Functions



### **A. On/Off Switch**

- (1) Connecting to power, display panel keep flashing, default showing “12.00” and “.”. Now press “Function Select Button” for 3 seconds, display will stop flashing, and show current time. “.” Keep flashing and remind user to set time.
- (2) Press “Function select Button” for 3 seconds into ready mode, display keep flashing showing current time and “.”


### **B. Time Setting**

- (1) Click “Function select Button” until “.” flashing, now click “Minus/Plus” button to set current time.



### **C. Alarm**

- (1) Click “Function select Button” until “Alarm symbol flashing.
- (2) Click “Minus/Plus” to set Alarm, range from “0.01” to “23.59”. Alarm is cancelled if it was set to “0.00”

### **D. Cooking Time**

- (1) Click “Function Select Button” until “AUTO” and “” flashing.
- (2) Click “Minus/Plus” to set cooking time. Longest cooking time is “10.00”. Cooking time is cancelled if it was set to “0.00”.

### **E. End of Cooking Time/Heat Delayed Mode**

- (1) If cooking time was not set before, click “Function Select Button” until “AUTO” and “” flashing, then click “Minus/Plush” to set End of Cooking Time. It cannot exceed current time plus 23 hours and 59 minutes. End of Cooking Time was cancelled if it is equal to current time.
- (2) If cooking time was set before, click “Function Select Button” until “AUTO” and “” flashing, then enter Heat Delayed time setting. Click “Minus/Plush” to set End of Cooking Time. End of Cooking time must be greater than current time plus cooking time, and it is not allowed to exceed current time and 23 hours and 59 minutes. End of Cooking Time is cancelled if it was set to current time plus cooking time.

### **F. Alarm Sound Setting.**

- (1) Under ready mode, click “Minus/Plus” to select alarm sound. If keep pressing , then sound 0.5 second and stop for 0.5 second.

### **G. Others**

- (1) Alarm. When alarm is set, alarm symbol is showed in display panel, and alarm will be in countdown mode. Countdown mode will only show in Alarm Setting function. When time is end, alarm will announce for 7 minutes. If alarm end time is more than 1 minutes, hour display zone will show hours, and minutes display zone will show minutes. If alarm end time is less than 1 minutes, hour display zone will show “0”, and minutes display zone will show seconds and countdown.
- (2) Heating is end, alarm will announce for 7 minutes.
- (3) When setting functions, display will show set time and symbol. Display will show current time if setting is finished.
- (4) When alarm and heating are finished. Display will be off if no operation in 5 minutes.
- (5) Press any key to active display during display off time.
- (6) During alarm announce, press any key to stop alarm. Except alarm sound setting, alarm will not sound for all operations.



## How to keep Your Oven in Shape

This appliance is for household use only, don't use it outdoors!

Important: Unplug your oven before cleaning, or performing maintenance!

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- ⊙ **Do not uses steam equipment to clean the appliance.**
- ⊙ To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!
- ⊙ Don't clean the appliance when it still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- ⊙ Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.
- ⊙ If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- ⊙ There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- ⊙ Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- ⊙ Clear the glass door using damp cloth and dry it with a soft cloth.

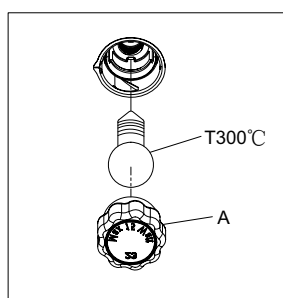
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

### Replacing the Lamp in the Oven

- ⊙ Unplug your oven!
- ⊙ Unscrew the glass cover attached to the lamp holder;
- ⊙ Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the

following characteristics:

- Voltage: AC220V-240V
- Wattage: 15W
- Socket: E 14



- ⊙ Remount the glass cover and reconnect the appliance to the power supply.

**WARNING:** Ensure that the appliance is unplugged before replacing the lamp to avoid the possibility of electric shock.

**Warning: Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination.**

**Repair, or adjustment!**

#### **USEFUL NOTES FOR COOKING**

In the following table, some indicative hints for cooking:

FAULTS	CAUSES	REMEDIES
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	<ul style="list-style-type: none"><li>- Use the natural convection position</li><li>- Use deeper cake tins</li><li>- Lower the temperature</li><li>- Put the cake on a lower shelf</li></ul>
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul style="list-style-type: none"><li>- Use the natural convection position</li><li>- Use lower side tins</li><li>- Lower the temperature</li><li>- Put the cake on a higher shelf</li></ul>
The outside is too cooked and the inside not cooked enough	Too high temperature	<ul style="list-style-type: none"><li>- Lower the temperature and increase the cooking time</li></ul>
The outside is too dry even though of the right color	Too low temperature	<ul style="list-style-type: none"><li>- Increase the temperature and reduce the cooking time.</li></ul>

#### Protective kit

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

For greater safety, an additional child-safety device is available from our Head Office and our Authorised Service Centres (see enclosed list). When ordering this, please give the code: BAB-followed by the appliance model. The model is stamped on the plate which is visible on the front part of the oven upon opening the door.

### Disassembling/assembling the oven door

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 11):

- Open the door completely and lift the 2 levers “B” (fig.11-1);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 2.

To reassemble the door:

- With the door in a vertical position, insert the two hooks “A” into the slots;
- Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

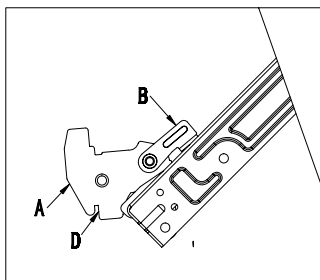


Fig.11-1

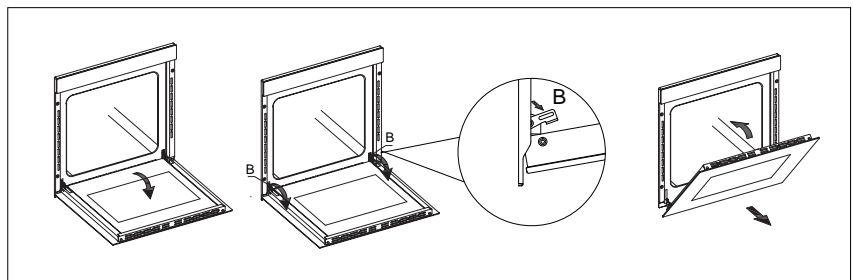


Fig.11-2

### Instruction of Removable Glazing Door

The oven door is made up of 3 panes of glass and has vents at the top and bottom. When the oven is operating,

air is circulated through the door to keep the outer pane cool. If condensation has worked its way in between the

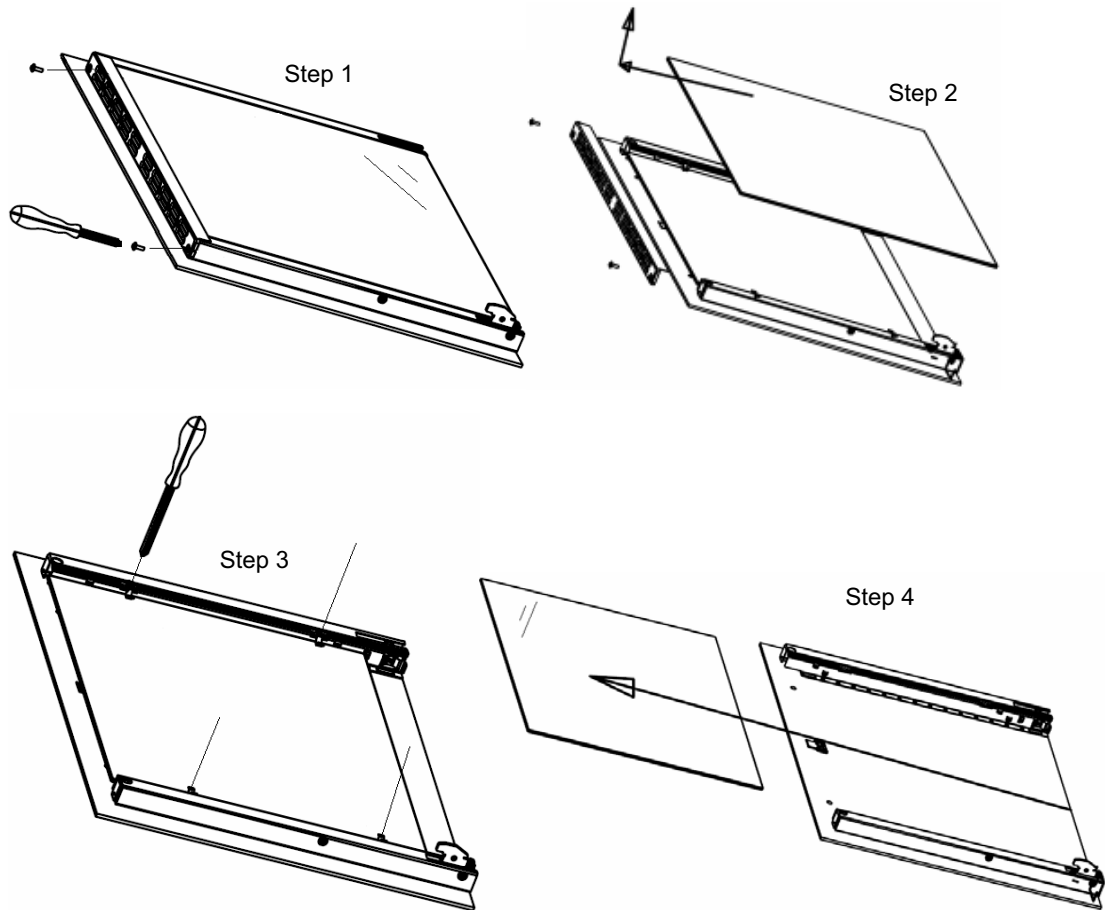
glass panes, the door can be dismantled in order to clean in between the panes.

Remove the door as per above instruction and place it on a protective surface (e.g. on a table cloth) to prevent it

getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat to avoid

breakage of glass during cleaning.

1. Undo the 2 screws on upper bracket.
2. Take out upper bracket and first pane of glass.
3. Loosen the 4 clips.
4. Slide out middle pane of glass carefully. Clean the glass panes and other parts with a damp microfibre cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.



### Sliding rack kit assembly (Optional Accessory)

To assemble the sliding racks:

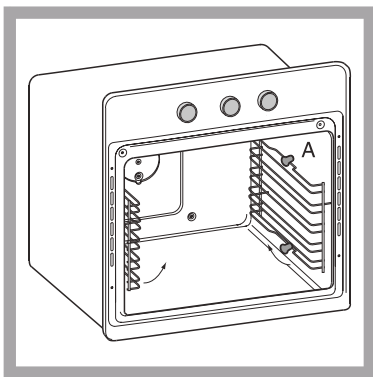


Fig.1

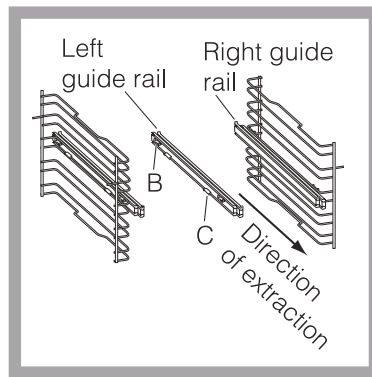


Fig.2

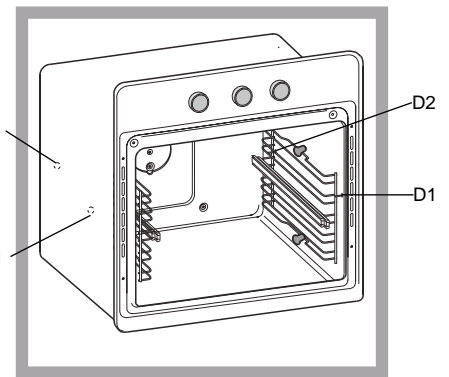


Fig.3

1. Remove the two frames, lifting them away from the spacers A (See Fig.1)
2. Choose which shelf to use with the sliding rack. Pay attention to the direction in which the sliding rack is to be extracted, position joint B and the joint C on the frame. (See Fig.2)
3. Secure the two frames with the guide rails using the holes provided on the oven walls (see diagram).The holes for the left frame are situated at hole F1, F2 and the right frame at hole D1,D2.
4. Finally, fit the frames on the spacers A.

Note: The sliding rack is the optional accessory.

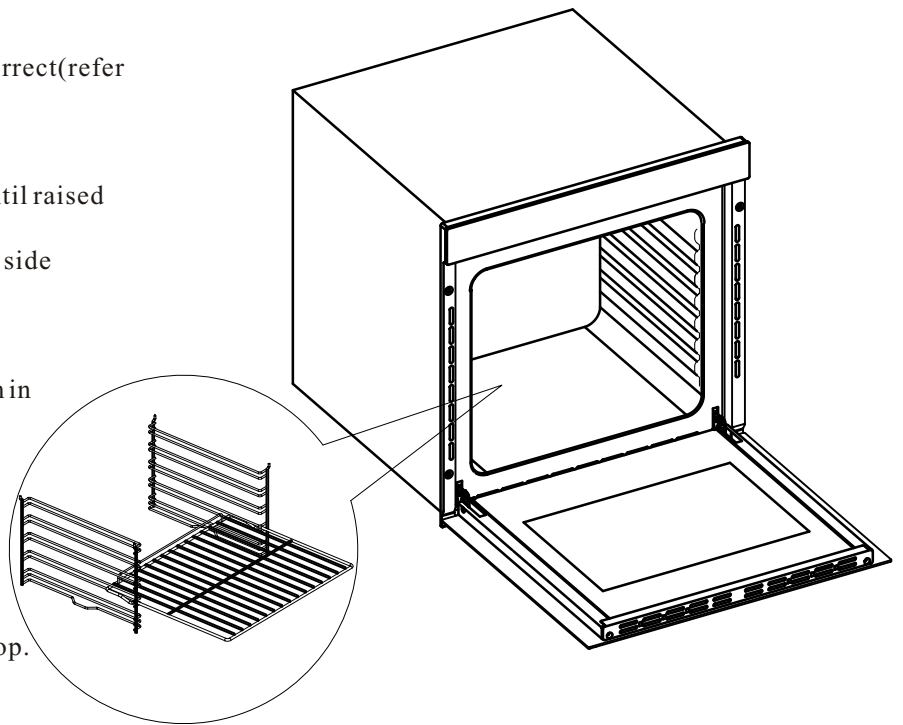
## Fitting Oven Shelves

1.Ensure shelf orientation is correct(refer picture below)

2.Slide into oven at an angle until raised back of shelf is past the stop on side runners.

3.Lower front of shelf and push in until stop is reached.

4.To remove oven shelves, withdraw to the stop and raise the front of shelf to clear the stop.



### Remark:

If only want to clear the internal glass, not the whol oven door, just operate with instruction b) and c).



This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

**Important:** if you decide not to use the oven any more, it should be made inoperable by cutting the power supply cable, after unplugging it from the power supply. Disused appliances can be a safety risk as children often play with them. For this reason it is advisable to make the oven safe.