Continuous, self-cleaning, enamel liners are fitted as standard on some models and on request on others. (See figure on last page).

HOW AN OVEN GETS DIRTY

The composition of oven stains is extremely varied (fats, albumins, sugars, starches, mixed sauces). They are caused by splashes and overspills.
Splashes occur mainly when cooking roast meats and are almost always made up of fats that deposit all over the oven walls.
Overspills are caused by using receptacles that are too small or by not judging the increase in volume during cooking properly; formed principally of starches and sugars, they attack the bottom of the oven in particular.

HOW THE SELF-CLEANING OVEN WORKS

The continuous self-cleaning oven consists of liners coated in a special enamel, which gives it its self-cleaning properties.
During the course of its production, this enamel acquires a rough structure with a vast contact surface that helps to retain the oxygen necessary for eliminating smoke and splashes of fat. From the moment they appear, the stains extend and spread right out across the microporous contact surface, they are oxidized on the two side liners and steadily disappear.
This oxidation occurs at the normal cooking temperature, between 200 and 300°C, breaking the stains up into a gas that is expelled towards the outside of the oven and into a fine powder which should be dusted away regularly with a damp cloth so that the enamel remains fully efficient. This self-cleaning enamel works best against fats and so it is most efficient against splashes. Getting rid of overspill stains made up of starches and sugars takes longer.

PRECAUTIONS TO TAKE

The self-cleaning enamel will always remain clean unless you allow stains to build up before getting rid of them.
If you allow stains to build up, the cleaning process will be insufficient and in the long-term, heavy incrustation with large drip stains will form, making the self-cleaning ineffective.
After cooking something that stains the oven heavily (for example a duck) the heating must remain on, with the oven empty, at the maximum temperature so that it cleans itself.
Cooking dough and pastries does not cause splashes, so this could provide the chance for self-cleaning.
Do not cook anything else that could stain the oven until all the splashes from the previous cooking have been eliminated.

COOKING HINTS FOR GRILLED MEAT

This type of cooking is generally done with the door ajar. Therefore, the walls do not reach a sufficient temperature to begin the self-cleaning process. Thus, after the cooking, the heating must be kept on, with the oven empty, at the maximum temperature until it is clean.

Failure to follow these instructions would result in significant incrustation of the oven walls and it would be difficult to bring them back to their initial state of cleanliness. In this case, heat the oven to maximum temperature and dry with a damp sponge alternately for several hours. If the result is insufficient, use suitable products locally following the manufacturer's instructions; this should only be done in exceptional cases and is not necessary when the oven is used normally.

A heavily encrusted oven can be beyond cleaning. In case of an accidental overspill on the bottom of the oven, dry it as soon as possible and clean the bottom with a sponge and hot water to avoid a carbonous crust forming which would be difficult to decompose by oxidation.

PRODUCTS THAT MUST NEVER BE USED

Do not use non-stick films (silicones) on the self-cleaning enamel, as this would make the self-cleaning coating unusable once and for all. All maintenance products, in particular detergents, are equally inadvisable.

PROPERTIES OF THE SELF-CLEANING OVEN

Do not use non-stick films (silicones) on the self-cleaning enamel, as this would make the self-cleaning coating unusable once and for all. All maintenance products, in particular detergents, are equally inadvisable.

It always remains clean and does away with the hard work of cleaning. It is not fragile. However, please refrain from treating it roughly or scraping it with metal brushes or blunt instruments.

It does not absorb odours. The splashes are oxidised as they are formed and so it is perfectly possible to cook desserts without finding any trace of the odour of the food cooked previously in them. It does not emit smoke. The main cause of smoke is high temperature. Therefore, it is recommended to lower the temperature slightly. In practice, what counts in getting satisfactory results is using the right temperature for the cooking; this avoids unpleasant smoke being created which can alter the taste of the food during the cooking.

It remains effective over the years and the action will be long-lasting if used in a normal way.

USEFUL HINTS

To maintain the self-cleaning oven in a good state of cleanliness, avoid staining it more necessary.

Incrustation of the oven depends to a great extent on the cooking method; two identical roasts, cooked in the same oven, can have very different effects on the amount of oven staining.

To avoid splashes, it is important not to cook at a high temperature; the plates to use must have a strong retaining capacity, be of suitable dimensions for the food to be cooked, with high enough rims and small bottoms. To avoid overspills, you have to establish the increase in volume of the food (dilation) and the keep an eye on the correct positioning of

oven trays when putting liquid preparations in the oven. If you think an overspill is possible, protect the oven bottom with aluminium foil. Check to see that the bottom of the oven is clean after each use.
The oven with the self-cleaning feature is the most important improvement in recent years. Following these recommendations will give you years of satisfactory use.

ASSEMBLY INSTRUCTIONS

To assemble the self-cleaning liners, proceed as follows.

Self-cleaning ovens 60 cm series (figs. 1-2-3)
Remove all the accessories from the oven compartment: the horizontal racks, the base plates, their side supports and the rear deflector unscrewing the relative ring nuts. Now that the oven compartment is completely bare, the walls can be fitted with the self-cleaning liners.
For correct assembly proceed as follows:

- Attach the two side liners to the internal frames of the oven: parts "**A**" and "**B**" of figure 1;
- Insert the rear liner "**C**" up against the rear wall, lining it up on the hole "**D**" or "**H**" according to the model. Fix it with either the ring nut "**E**" or the spring clip "**G**" supplied:
- Slide in the two liners attached to the side frames of the oven compartment fixing them hooking the points "**F**" onto the side walls of the oven and the point "**I**" onto the rear wall of the oven;
- Complete the assembly inserting the horizontal racks and the base plates previously extracted.

Self-cleaning ovens 70 and 90 cm series (figs. 1-4)
Remove all the accessories from the oven compartment: the horizontal racks, the base plates, their side supports and the rear deflector unscrewing the two relative ring nuts. Now that the oven compartment is completely bare, the walls can be fitted with the self-cleaning liners.
For correct assembly proceed as follows:

- Attach the two side liners to the internal frames of the oven: parts "**A**" and "**B**" of **fig. 1**;
- Insert the rear liner "**C**" (**fig. 4**) up against the rear wall, fitting the holes "**D**" on the fixing boss and screw up the ring nuts "**E**";
- Slide in the two liners attached to the side frames of the oven compartment fixing them hooking the points "**F**" onto the side walls of the oven and the point "**I**" onto the rear wall of the oven;
- Complete the assembly inserting the horizontal racks and the base plates previously extracted.