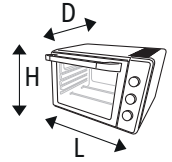
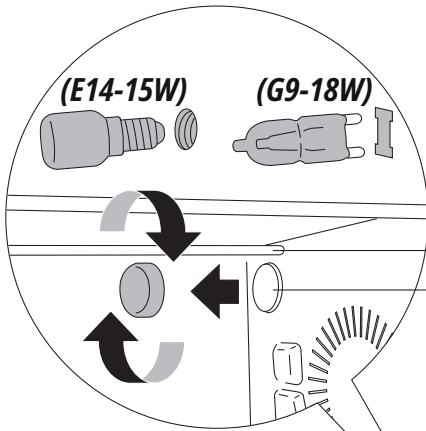




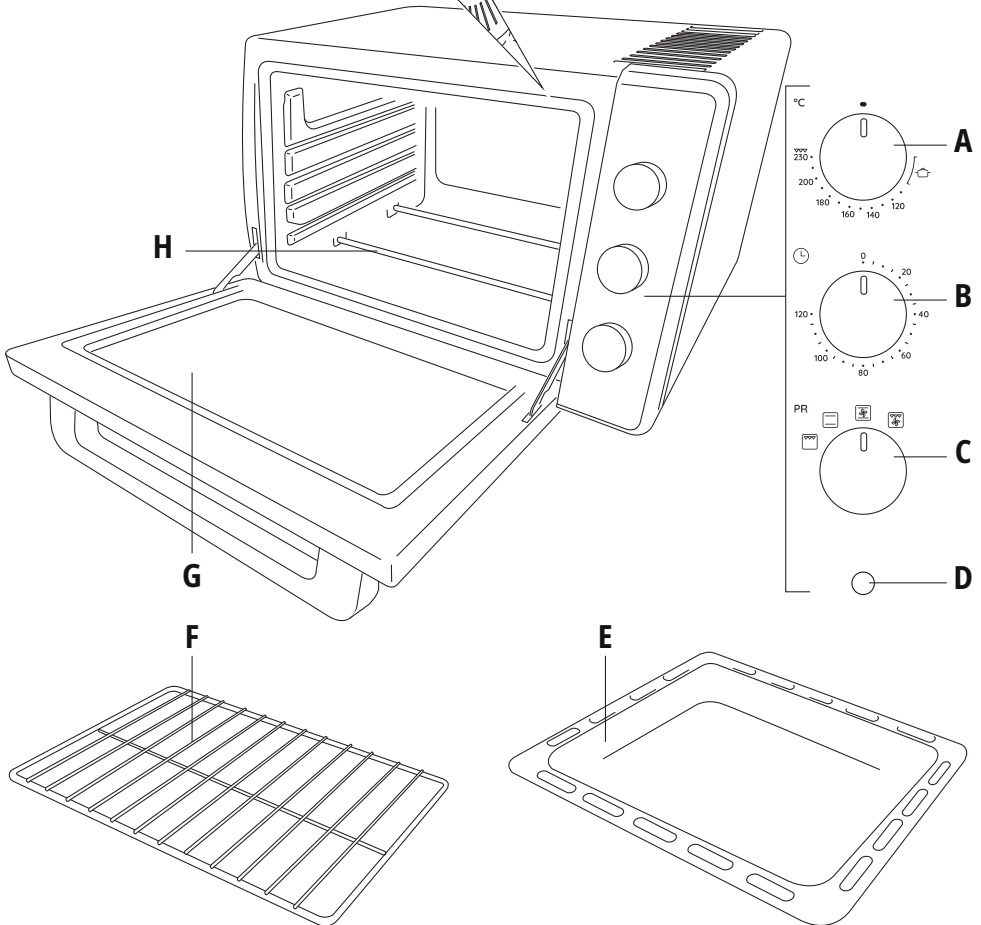
- IT Istruzioni per l'uso
Forno elettrico
- EN Instructions for use
Electric oven
- FR Mode d'emploi
Four électrique
- DE Bedienungsanleitung
Elektrobackofen
- NL Gebruiksaanwijzing
Elektrische oven
- ES Instrucciones de uso
Horno eléctrico
- PT instruções de uso
Forno elétrico

EO34 Series

DeLonghi








(LxHxD): 53 x 34 x 46 cm
 12.9 kg








Leggere attentamente le avvertenze di sicurezza prima di utilizzare l'apparecchio.

Descrizione apparecchio

- A Manopola termostato /  MANTENERE I CIBI IN CALDO
- B Manopola timer
- C Manopola selettore funzioni:
 -  GRILL ideale per la grigliatura dei cibi
 -  FORNO TRADIZIONALE ideale per tutte le cotture tradizionali
 -  FORNO VENTILATO ideale per una cottura più rapida ed omogenea
 -  GRATIN ideale per gratinare i cibi
- D Spia acceso/spento (si illumina quando il forno è acceso)
- E Leccarda
- F Griglia
- G Porta in vetro
- H Resistenza inferiore
- I Luce interna (220-240V/300°C)
- L Resistenza superiore






Read the safety warnings carefully before using the appliance.

Description of appliance

- A Thermostat dial /  KEEPING FOOD WARM
- B Timer dial
- C Function selector dial
 -  GRILL FUNCTION ideal for grilling food
 -  TRADITIONAL OVEN FUNCTION ideal for all types of traditional cooking
 -  CONVECTION HEAT ideal for quicker more even cooking
 -  GRATIN FUNCTION ideal for browning food
- D ON/OFF light (lights when the oven is on)
- E Drip pan
- F Wire rack
- G Glass door
- H Bottom element
- I Inside light (220-240V/300°C)
- L Top heating element






Lisez attentivement les avertissements de sécurité avant d'utiliser l'appareil.

Description appareil

- A Bouton thermostat /  MAINTIEN AU CHAUD
- B Bouton minuterie
- C Bouton Sélecteur fonctions:
 -  FONCTION GRILL idéale pour griller les aliments
 -  FONCTION FOUR TRADITIONNEL idéale pour toutes les cuissons traditionnelles
 -  FONCTION FOUR VENTILÉ idéale pour une cuisson plus rapide et homogène
 -  FONCTION GRILL idéale pour griller les aliments
- D Voyant allumé/éteint (s'allume quand le four est allumé)
- E Lèchefrite
- F Grille
- G Porte en verre
- H Résistance inférieure
- I Éclairage interne (220-240V/300°C)
- L Résistance supérieure






Lesen Sie die Sicherheitshinweise sorgfältig durch, bevor Sie das Gerät verwenden.

Gerätebeschreibung

- A Temperaturregler /  WARMHALTEN VON SPEISEN
- B Timer-Regler
- C Funktionswahlschalter:
 -  FUNKTION GRILL ideal für das Grillen von Gerichten
 -  FUNKTION TRADITIONELLER BACKOFEN ideal für alle traditionellen Zubereitungen
 -  FUNKTION KONVEKTIONSHITZE ideal für ein schnelleres, gleichmäßigeres Garen
 -  FUNKTION GRATIN ideal für das Gratinieren von Gerichten
- D Kontrollleuchte ein/aus (sie leuchtet, wenn der Ofen an ist)
- E Fettschale
- F Grillrost
- G Glastür
- H Heizelement Unterhitze
- I Innenbeleuchtung (220-240V/300°C)
- L Heizelement Oberhitze






Lees de veiligheidsaanschuwingen zorgvuldig door voordat u het apparaat gebruikt.

Beschrijving van het apparaat

- A Thermostaatknop /  VOEDSEL WARM HOUDEN
- B Timerknop
- C Functiekeuzeknop:
 -  FUNCTIE GRILL ideaal voor het grillen van voedsel
 -  FUNCTIE TRADITIONELE OVEN ideaal voor alle traditionele bereidingen
 -  FUNCTIE CONVECTIE-OVEN ideaal voor een sneller en regelmatig kookresultaat
 -  FUNCTIE GRATIN ideaal om voedsel te gratineren
- D Aan/Uit-lampje (gaat branden als de oven wordt ingeschakeld)
- E Lekplaat
- F Rooster
- G Glazen deur
- H Onderste weerstand
- I Ovenlamp (220-240V/300°C)
- L Bovenste weerstand

Lea atentamente las advertencias de seguridad antes de utilizar el aparato.






Descripción del aparato

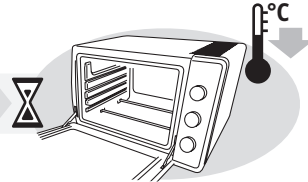
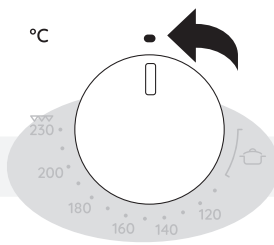
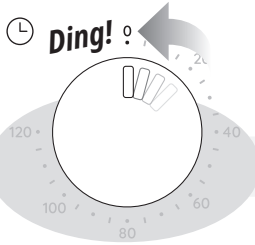
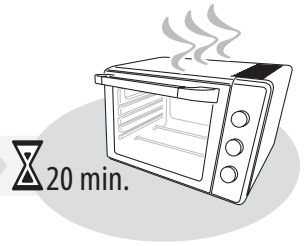
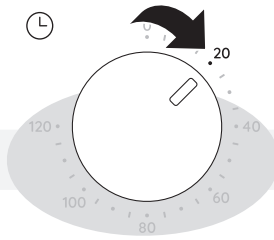
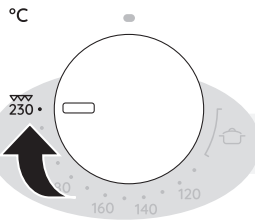
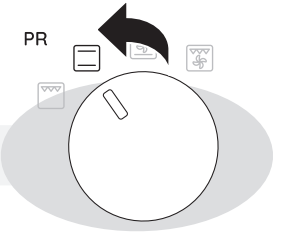
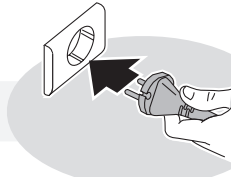
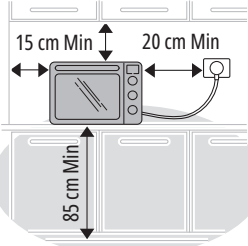
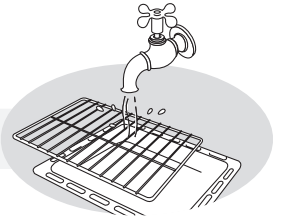
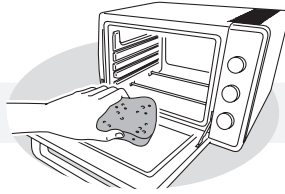
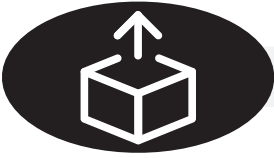
- A Mando del termostato /  MANTENER LOS ALIMENTOS CALIENTES
- B Mando del timer
- C Mando del selector de funciones:
 -  FUNCIÓN GRILL ideal para asar alimentos
 -  FUNCIÓN HORNO TRADICIONAL ideal para todas las cocciones tradicionales
 -  FUNCIÓN HORNO VENTILADO ideal para una cocción más rápida y homogénea
 -  FUNCIÓN GRATIN ideal para gratinar los alimentos
- D Indicador luminoso encendido/apagado (se enciende cuando el horno está encendido)
- E Bandeja
- F Parrilla

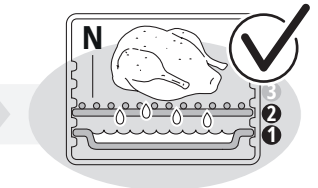
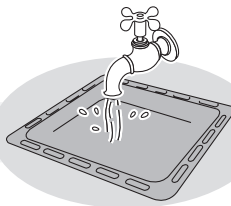
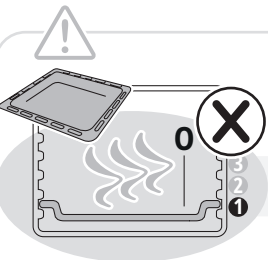
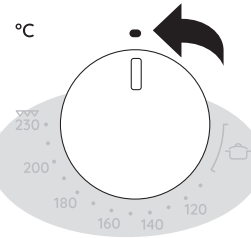
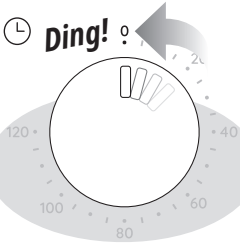
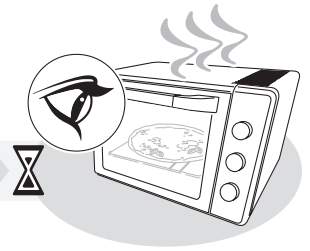
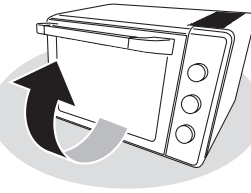
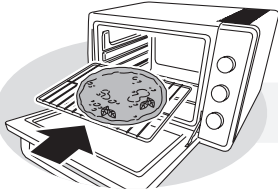
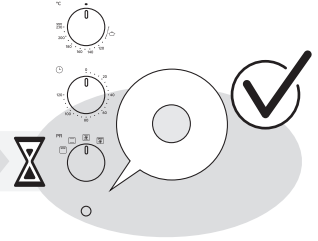
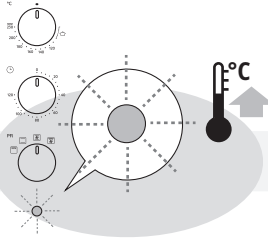
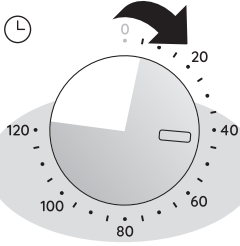
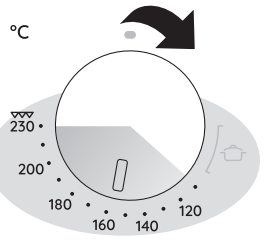
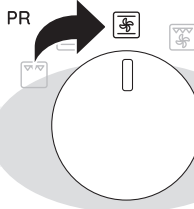
- G Puerta de cristal
- H Resistencia inferior
- I Luz interior (220-240V/300°C)
- L Resistencia superior

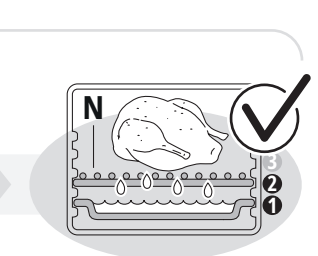
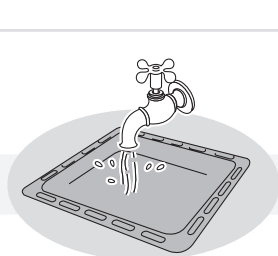
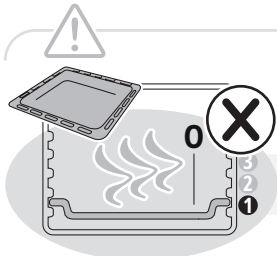
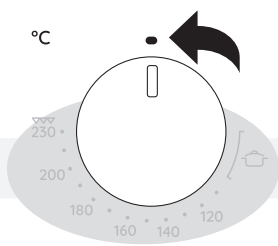
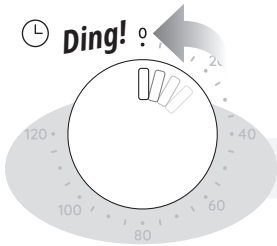
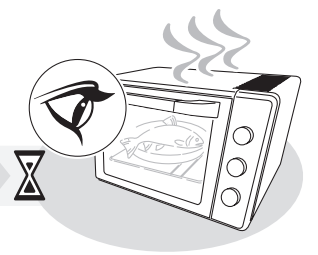
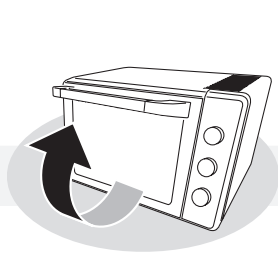
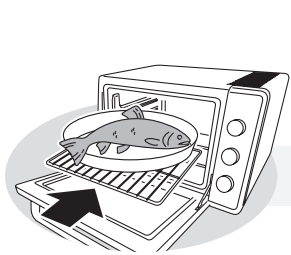
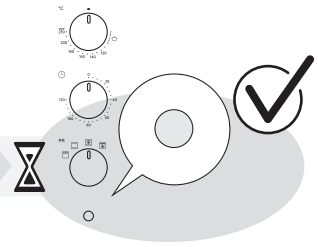
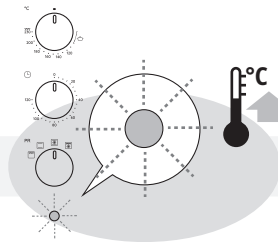
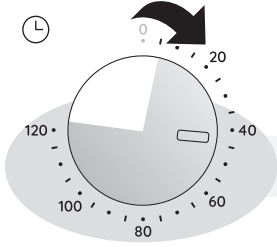
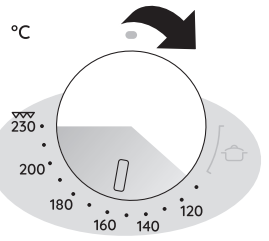
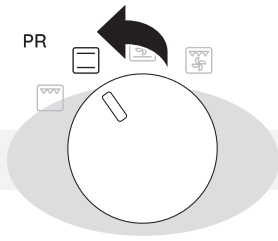
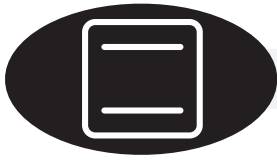
Leia atentamente os avisos de segurança antes de utilizar o aparelho.

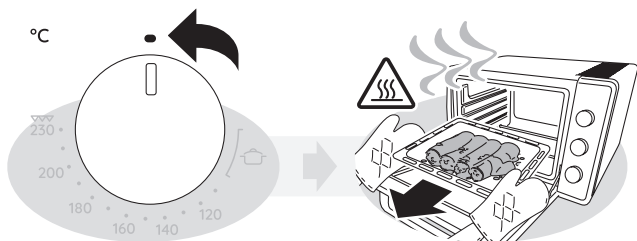
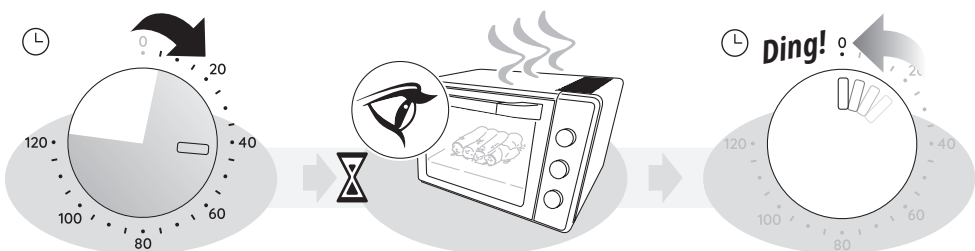
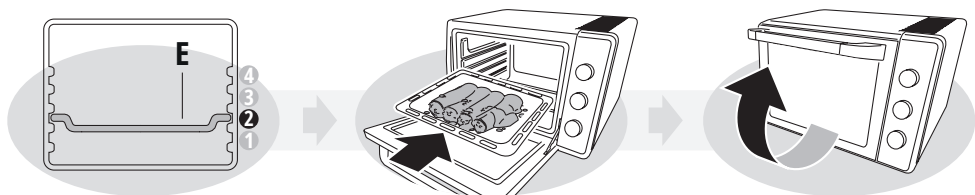
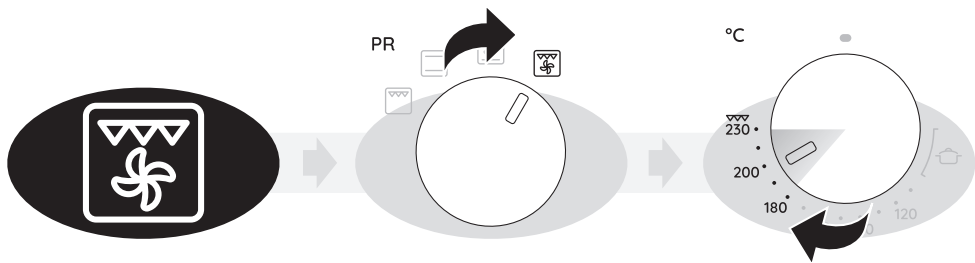
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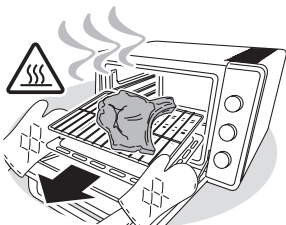
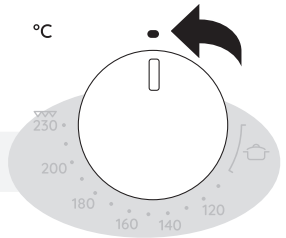
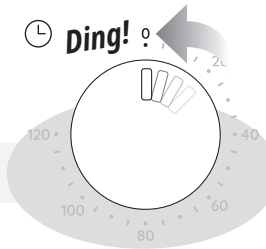
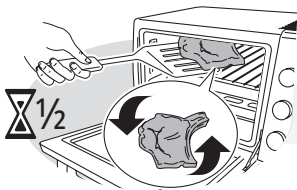
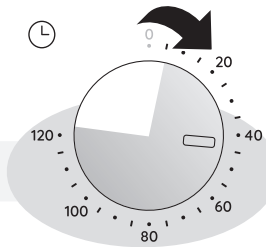
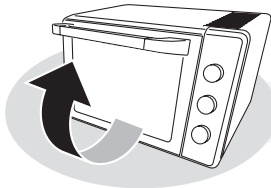
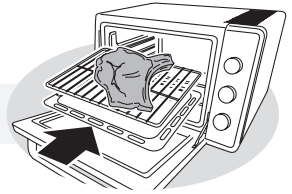
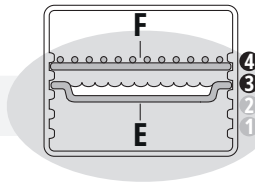
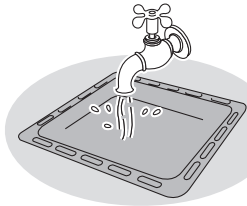
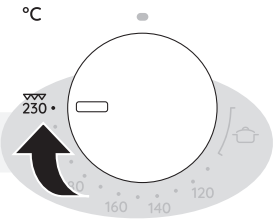
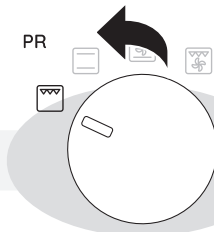
- A Botão do termostato /  MANTER OS ALIMENTOS QUENTES
- B Botão do temporizador
- C Botão selector de funções:
 -  FUNÇÃO GRILL ideal para grelhar alimentos
 -  FUNÇÃO DE FORNO TRADICIONAL ideal para todas as cozeduras tradicionais
 -  FUNÇÃO FORNO VENTILADO ideal para uma cozedura mais rápida e uniforme
 -  FUNÇÃO GRATIN ideal para gratinar os alimentos
- D Indicador luminoso (acende-se quando o forno é ligado)
- E Pingadeira
- F Grelha
- G Porta de vidro
- H Resistência inferior
- I Luz interna (220-240V/300°C)
- L Resistência superior

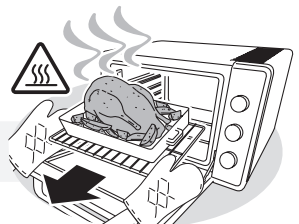
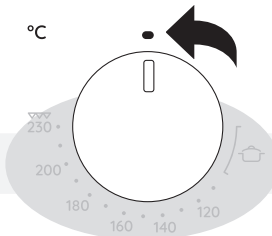
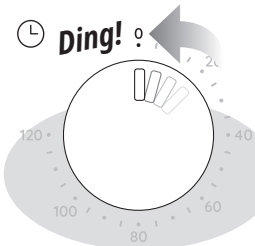
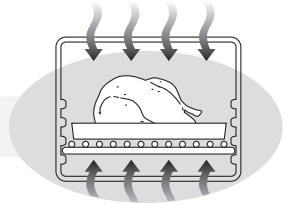
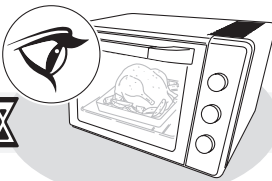
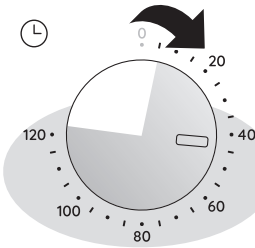
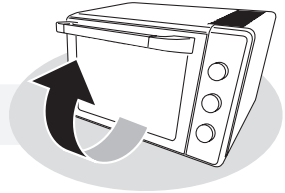
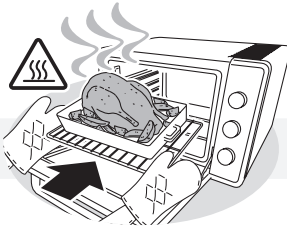
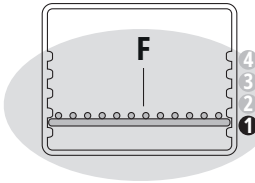
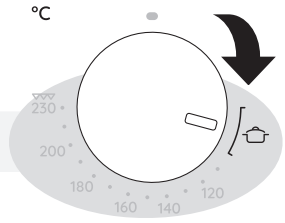
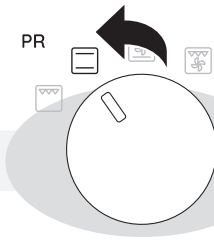


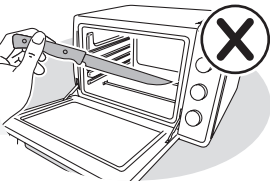
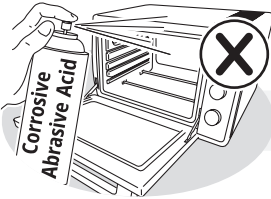
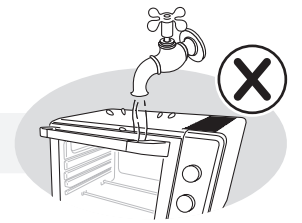
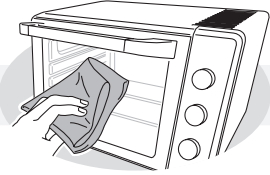
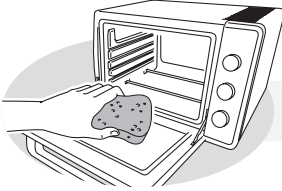
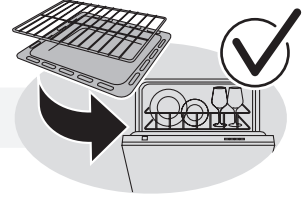
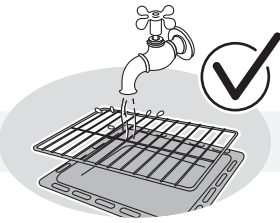
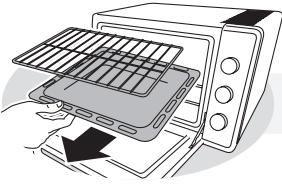
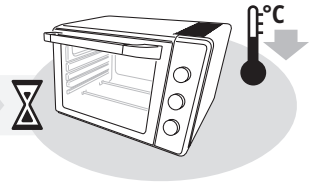
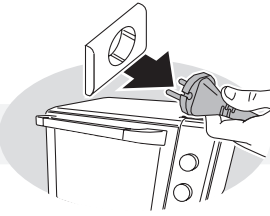


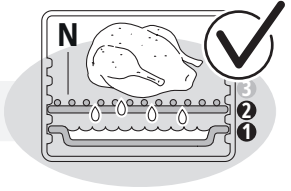
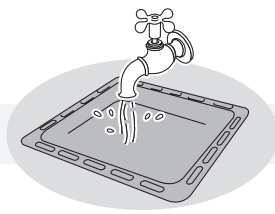
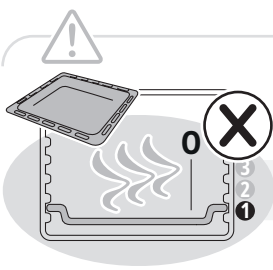
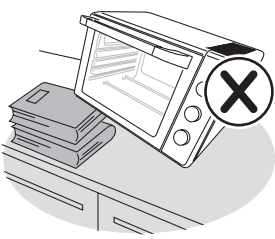
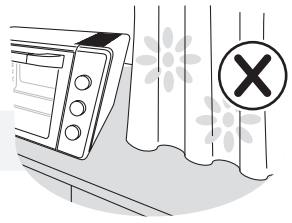
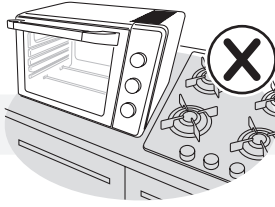
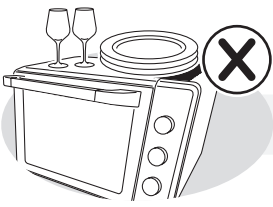
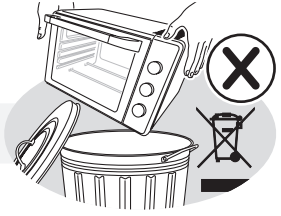
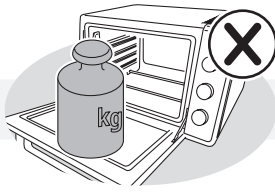



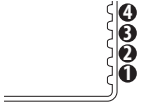
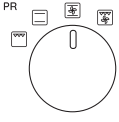



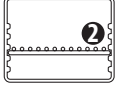





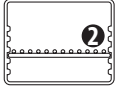


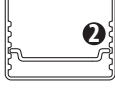


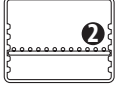


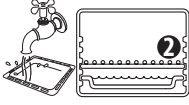


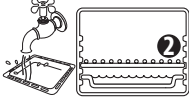

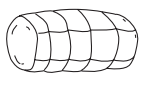
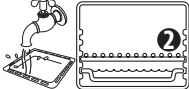


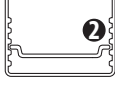


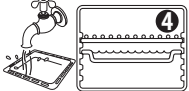











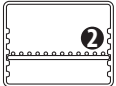


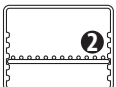








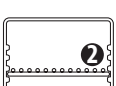


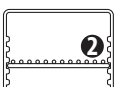


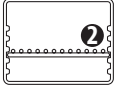





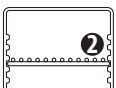





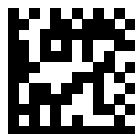




					
	700g			170 °C	25-30 min
	750g			230 °C (no preheat)	15-20 min
	450g			200 °C	10-15 min
	500g			180 °C	30-35 min
	1500g			200 °C	25-30 min
	1300g			200 °C	60-65 min
	1400g			200 °C	50-55 min
	1200g			200 °C	70-75 min
	1200g			200 °C	55-65 min
	750g			230 °C	25-30 min ( 15/20 min)

	1000g			200 °C	25-30 min
	6 pz			190 °C	15-20 min
	1000g			200 °C	50-55 min
	1500g			200 °C	25-30 min
	300g			170 °C	15-20 min
	6			170 °C	25-30 min
	750g			180 °C	30-35 min
	750g			180 °C	30-35 min
	900g			180 °C	30-35 min
	12			180 °C	20-25 min
	900g			150 °C	85-100 min

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