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TRANSLATION OF THE ORIGINAL INSTRUCTIONS

We advise you to read this manual carefully, as it contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- The cooking process must always be monitored. A short cooking process must be continuously surveyed.



- While cooking do not place metal objects, such as cutlery or dishes on the hob surface as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly on very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not open the storage compartment (where present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF AVAILABLE) OR NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- Switch off the appliance immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any operation on the appliance, switch off the power supply.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.



Instructions

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful
- Never leave objects on the cooking surface.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- Do not spray any spray products near the oven.
- Do not use plastic cookware or containers for cooking.
- Do not place sealed tins or containers in the oven cavity.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.



- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.
- Do not use the handle to lift or move this appliance.

Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN A BOAT OR CARAVAN.**
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Have the gas connection performed by authorised staff.



Instructions

- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised technicians.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.
- Before installation, make sure that the local distribution conditions (nature and pressure of the gas) and the adjustment of the appliance are compatible;
- The adjustment conditions for this appliance are shown on the gas setting label.
- This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.

For this appliance

- Ensure that the appliance is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.



1.2 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- Use of the appliance other than that specified;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- use of non-original spare parts.

1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered inappropriate.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.4 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.5 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

1.6 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



Power voltage

Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.



Instructions

- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for the qualified technician: Installation, operation and inspection.



Safety instructions



Information



Advice

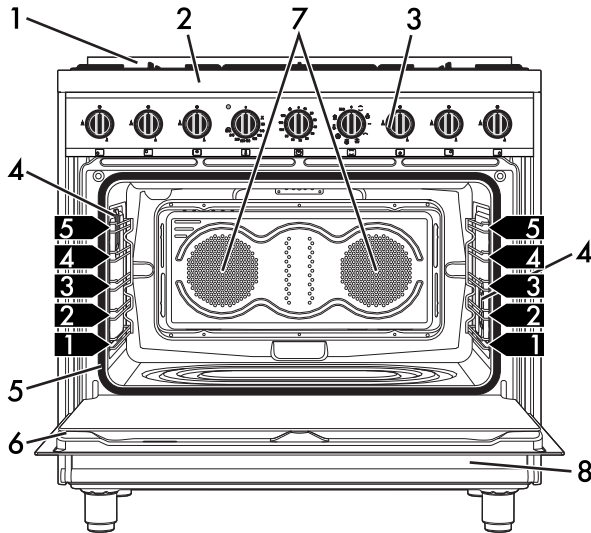
1. Use instruction sequence.

- Standalone instruction.

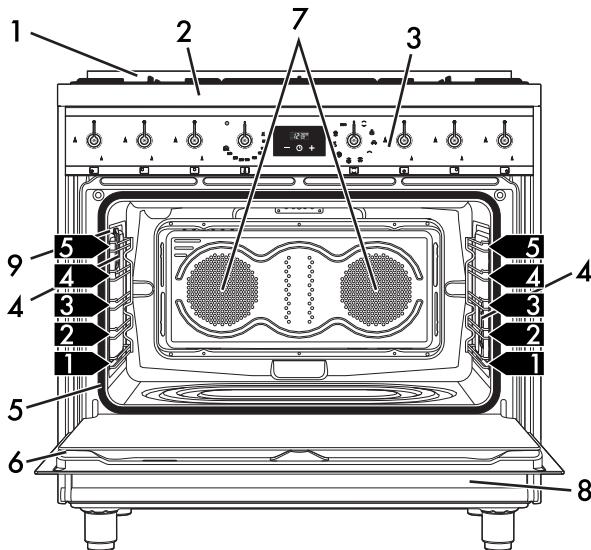


2 Description

General Description



Models with timer



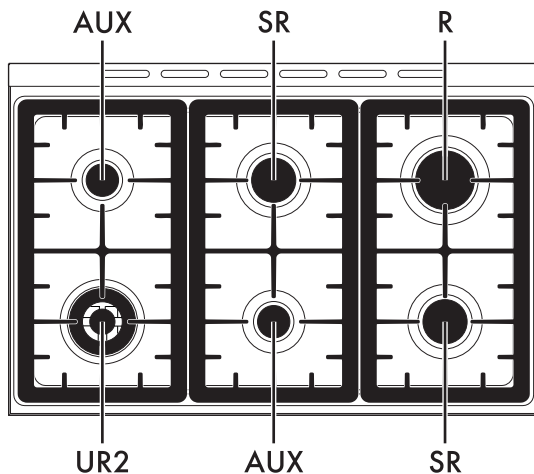
Models with programming clock



Description

- | | |
|-----------------|--|
| 1 Upstand | 6 Door |
| 2 Cooking hob | 7 Fan |
| 3 Control panel | 8 Storage compartment |
| 4 Left bulb | 9 Temperature probe socket |
| 5 Seal | 1,2,3... Rack/tray support frames |

2.1 Cooking hob



AUX = Auxiliary burner

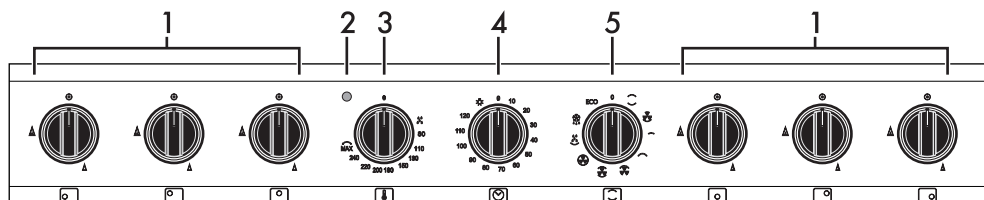
SR = Semi-rapid burner

R = Rapid burner

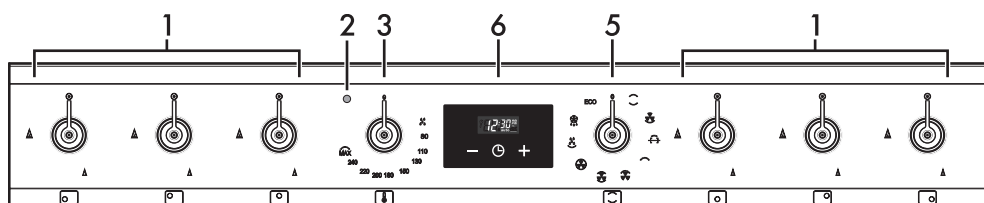
UR2 = Ultra-rapid burner



2.2 Control panel






Models with timer




Models with programming clock

1 Hob burner knobs

For lighting and adjusting the hob burners. Press and turn the knobs anti-clockwise to  in order to light the relative burners.

Turn the knobs to the zone between the maximum  and minimum  setting to adjust the flame.

Return the knobs to the position  to turn off the burners.

2 Indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set inside the oven is kept constant.

3 Temperature knob

This knob allows you to select the cooking temperature. Turn the knob clockwise to the required value, between the minimum and maximum setting.

4 Timer knob

Allows you to set manual cooking or a timer with automatic oven switch off at the end of cooking.

5 Function knob

The oven's various functions are suitable for different cooking methods. After selecting the required function, set the cooking temperature using the temperature knob.

6 Programmer clock

For displaying the current time, setting programmed cooking operations and the minute minder timer.



Description

2.3 Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see General Description).

Interior lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When any function is selected, apart from the **ECO** function.

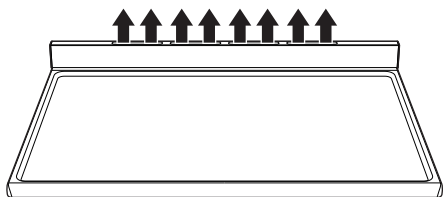


When the door is open, it is not possible to turn off the interior lighting.

Cooling fan

The fan cools the ovens and comes into operation during cooking.

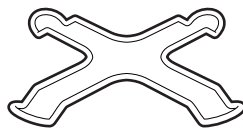
The fan causes a steady outflow of air that exits from the rear of the appliance and which may continue for a brief period of time even after the appliance has been turned off.



Do not obstruct ventilation openings and heat dispersal slots.

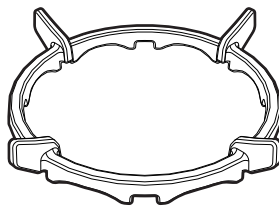
2.4 Available accessories

Ring reducer



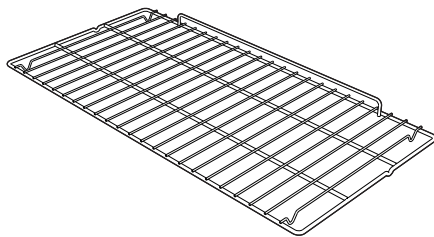
Useful when using small cookware.

Wok rack



Useful when using a wok.

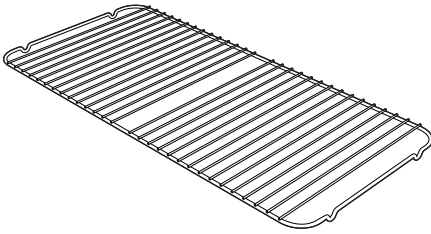
Rack



Used for supporting containers with food during cooking.

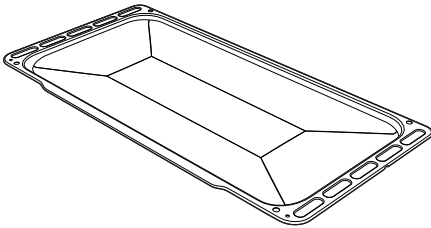


Tray rack (on some models only)



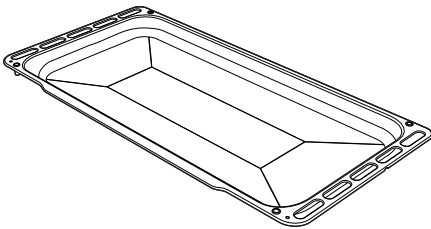
To be placed over the top of the tray; for cooking foods which may drip.

Oven tray (on some models only)



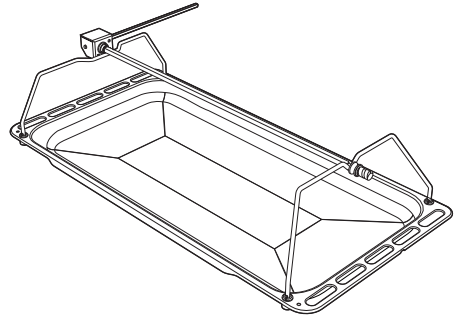
Useful for collecting fat from foods placed on the rack above and for cooking sweets, biscuits, etc.

Deep tray



Useful for collecting fat from foods placed on the rack above.

Rotisserie (on some models only)



Useful for cooking chicken and all foods that require uniform cooking over their entire surface.

Temperature probe (on some models only)

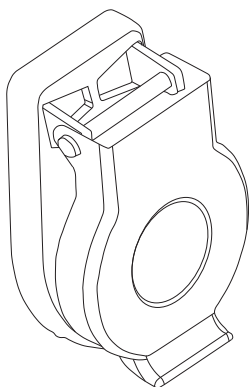


With the temperature probe, you can cook according to the temperature measured at the centre the food.



Description

Protective cover (on some models only)



Used to cover and protect the temperature probe socket when the temperature probe is not in use.



Not all accessories are available on some models.



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.



3 Use

3.1 Instructions



High temperature inside the oven during use
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly on very hot trays.
- Keep children under the age of 8 away from the oven when it is in use.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



Improper use
Danger of burns

- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Oils and fats could catch fire if overheated. Be very careful.



High temperature inside the storage compartment
Danger of burns

- Do not open the storage compartment when the appliance is on and still hot.
- The items inside the storage compartment could be very hot after using the appliance.
- It must not be used to store flammable materials, cloths or paper.



Improper use
Risk of damage to surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven cavity.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Do not pour water directly on very hot trays.
- Cooking vessels and griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.



Use



High temperature inside the storage compartment

Danger of fire or explosion

- Do not spray any spray product near the appliance.
- Do not use or leave flammable materials near the appliance or the storage compartment.
- Do not use plastic cookware or containers for cooking.
- Do not place sealed tins or containers in the oven cavity.
- Do not leave the appliance unattended during cooking operations where fats and oils could be released.
- Remove all trays and racks which are not required during cooking.

Precautions

A gas leak can cause an explosion.

If you smell gas or there are faults in the gas system:

- Immediately turn off the gas supply or close the valve on the gas cylinder.
- Extinguish all naked flames and cigarettes.
- Do not turn on power switches or appliances and do not remove plugs from power sockets. Do not use phones or mobile phones inside the building.
- Open the window in order to ventilate the room.
- Call customer assistance services or your gas supplier.

Malfunctions

Any of the following indicate a malfunction and you should contact a service centre:

- Yellowing of the burner plate.
- Damage to kitchen utensils.
- The burners do not ignite properly.
- It is difficult to keep the burners lit.
- The burners go out when the appliance is in use.
- It is difficult to turn the gas valves.

If the appliance does not work properly, contact your local Authorised Service Centre.

First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance's accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.



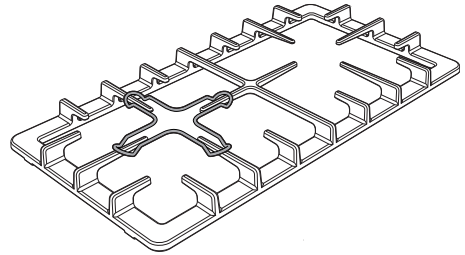
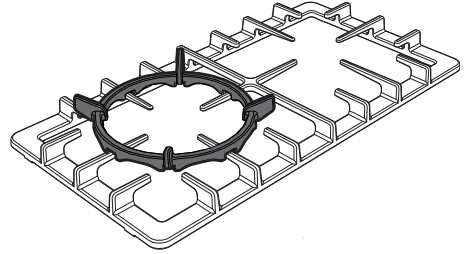
3.2 To save energy

- Preheat the appliance only if the recipe requires it.
- Unless differently stated on the package, defrost frozen food before placing it in the cooking compartment.
- In case of multiple cooking, it is recommended to cook food one after the other to exploit the already hot cooking compartment.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the cooking compartment clean at all times.

3.3 Using the accessories

Ring reducers

The ring reducers must be placed on the hob grids. Make sure they are placed properly.



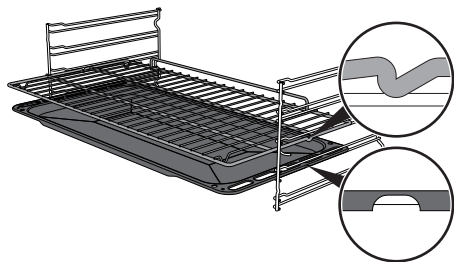


Use

Racks and trays

Racks and trays have to be inserted into the side guides until they come to a complete stop.

The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



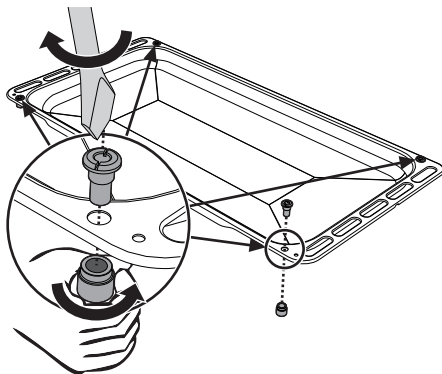
Gently insert racks and trays into the oven until they come to a stop.



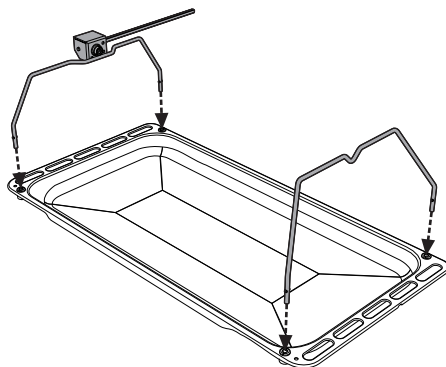
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Rotisserie (on some models only)

1. Insert the 4 supplied bushings in the 4 corner holes of the deep tray and screw them onto the ring nuts with a suitable tool (such as a screwdriver).

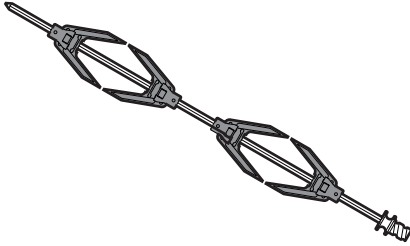


2. Position the rotisserie supports in the bushings as shown in the figure below.

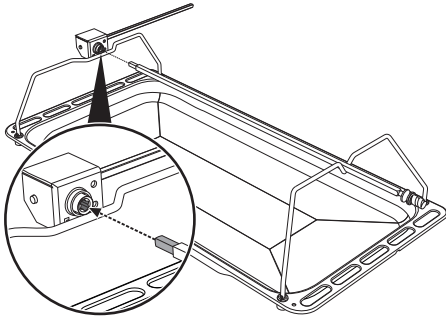




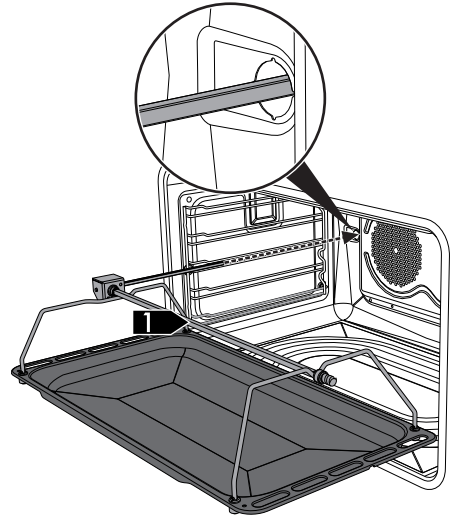
3. Prepare the rotisserie rod with the food using the rotisserie rod provided. The clip forks can be tightened using the fastening screws.



4. Once you have prepared the rotisserie rod, place it on the supports. Insert the tip of the rod in the housing of the mechanism on the left-hand support until it stops.




5. Place the tray on the first runner (see "General Description").
6. Insert the tip of the rod in the rotisserie motor housing on the left of the rear wall of the oven.



These operations must be performed with the oven off and cold.



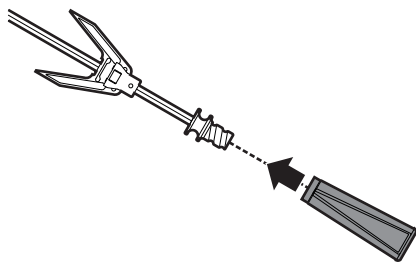
Use

7. To activate the rotisserie, turn the function knob to the  position and set the cooking temperature using the temperature knob.




Pour a little water into the tray to prevent smoke from forming.

8. When cooking is complete, remove the tray with the rotisserie.
9. Screw on the handle provided so that you can handle the rotisserie rod more easily.




3.4 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently.

Wait a few moments and repeat the operation. Keep the knob pressed in longer.

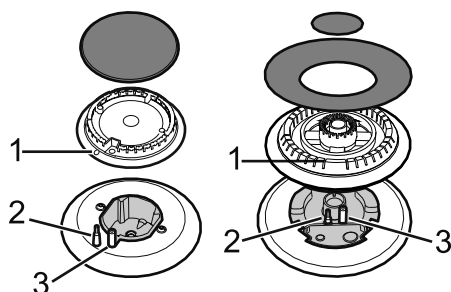


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



Correct positioning of the flame-spreader crowns and burner caps

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. Make sure that the holes **1** of the flame-spreader crowns are aligned with the thermocouples **2** and igniters **3**.



Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan.

Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.

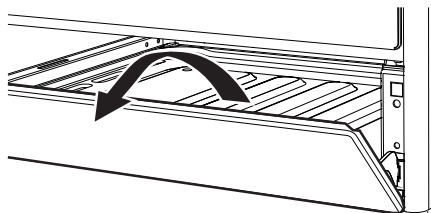


Pan diameters:

- **AUX:** 12 - 14 cm.
- **SR:** 16 - 24 cm.
- **R:** 18 - 26 cm.
- **UR2:** 18 - 28 cm.

3.5 Using the storage compartment


The storage compartment is at the bottom of the cooker. To open it, pull the handle towards you. It can be used to store cookware or metallic objects necessary when using the appliance.



3.6 Using the oven

Switching on the oven

To switch the oven on: (models with timer):

1. Select manual cooking  or set the cooking duration using the timer knob. Adjustment is progressive so that the time can also be set to any intermediate value between these numbers.
2. Select the temperature using the temperature knob.
3. Select the cooking function using the function knob.
4. At the end of timed cooking, a buzzer sounds that stops automatically after a few seconds.




Use

To switch the oven on: (models with programming clock):

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.



Ensure that the programmer clock shows the cooking duration

symbol ; otherwise it will not be possible to turn on the oven.

Press the key  to reset the programmer clock.

Functions list



Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes, and in any case, particularly suitable for fatty meats such as goose and duck.



Fan + lower element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



Small grill (on some models only)

Using only the heat released from the central element, this function allows you to grill small portions of meat and fish for making kebabs, toasted sandwiches and any types of grilled vegetable side dishes.



Grill + rotisserie rod (on some models only):

The rotisserie works in combination with the central grill heating element and allows food to be perfectly browned.



Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Fan with grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelf).



Fan with round heating element

The combination of the fan and the round heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.



Lower element

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



Rapid defrost

Rapid defrost is helped by the activation of a fan to ensure uniform distribution of room temperature air inside the oven. Perfect for any type of food.



Use

ECO

Eco

This function is particularly suitable for cooking on a single shelf with low energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



When using the ECO function, avoid opening the door during cooking.



Cooking (and preheating) times are longer with the ECO function.



Vapor Clean

This function makes cleaning easier using the steam produced by a small quantity of water poured onto the appropriate groove placed on the bottom.



3.7 Using the temperature probe (on some models only)



High temperature of the temperature probe

Danger of burns

- Do not touch the rod or the tip of the probe after having used it.
- Wear oven gloves when handling the temperature probe.



Improper use

Risk of damage to surfaces

- Take care not to scratch or damage enamelled or chrome-plated surfaces with the tip or the plug of the temperature probe.



Improper use

Risk of damage to the appliance

- Do not insert the probe into openings and slots on the appliance.
- When the probe is not in use, make sure that the protective cover is properly closed.



Improper use

Risk of injury

- Do not leave the temperature probe unattended.
- Do not allow children to play with the probe.
- Take care not to injure yourself on the sharp parts of the probe.

**Improper use****Risk of damage to temperature probe**

- Do not pull the cable to remove the probe from the socket or from the food.
- Make sure that the probe or its cable do not get caught in the door.
- No part of the probe should be allowed to come into contact with the walls of the oven cavity, the heating elements, the racks or the trays when they are still hot.
- When not in use, the probe should not be kept inside the appliance.
- Make sure the plug of the probe is fully inserted into the socket.
- Do not use the probe to place food into or to remove it from the oven cavity.

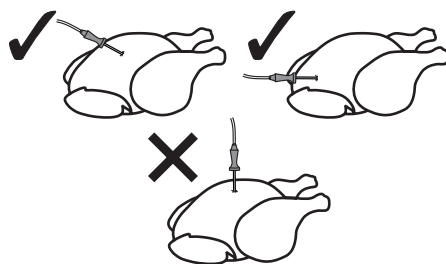
With the temperature probe, roasts, pork loin and various cuts and sizes of meat can be cooked to perfection.

The probe, in fact, allows foods to be cooked to perfection because it accurately monitors the core temperature of the food.

The core temperature of the food is measured by a sensor located in the tip of the probe.

Positioning the probe

1. Place the food on a tray.
2. Insert the tip of the probe into the food before placing it in the oven.
3. For best results, make sure that the temperature probe is placed transversely in the thickest part of the food and for least 3/4 of its length. Make sure that it does not touch the tray underneath and that it does not protrude from the food.



In order for the probe to measure the core temperature of the food precisely, its tip must not be in contact with bones or fat.



The minimum recommended oven temperature when cooking using the probe is 120°C, unless slow cooking is used (see Chap. 3.8).



Use

Cooking using the temperature probe

With preheating:

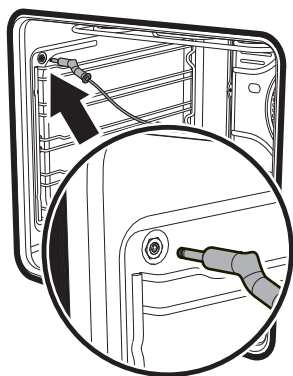
1. Set manual cooking (see "Switching on the main oven").
2. After preheating, open the door and insert the tray onto which the food has been placed into the appropriate guides.
3. Insert the plug of the probe into the socket at the side, using the probe to open the cover.








High temperature inside the oven during use

Danger of burns


- Wear oven gloves when handling the temperature probe.



4. Close the door.
5. Press the  button for a few seconds; Press the  button again. The default target temperature  is indicated on the display and the **A** symbol flashes.
6. Use the  and  buttons to regulate the target temperature to a value between the minimum and a maximum.



- **Minimum target temperature:** corresponds to the instantaneous temperature measured by the probe plus 2°C.
- **Maximum target temperature:** 99°C

7. Wait for a few seconds and then press the  button to display the instantaneous temperature measured by the probe.

Cooking will now continue until the instantaneous temperature measured by the probe is the same as the target temperature set by the user.



Without preheating:



1. Open the door.
2. Put the tray, on which the food has been placed with the probe in position, into the oven.
3. Insert the plug of the probe into the socket at the side, using the probe to open the cover.
4. Set the cooking using the probe as indicated in steps 5, 6 and 7 in the previous section.
5. Set manual cooking by selecting the temperature and cooking function (see "Switching on the main oven").






When cooking with the temperature probe is in progress



When the temperature probe is used, it is not possible to set programmed cooking or timed cooking.



When cooking with the temperature probe is in progress, the  and  buttons are disabled.

1. Press and hold the  button to activate the minute minder timer; press  again to display the target temperature and use the  and  buttons to adjust it while cooking is in progress.
2. Press  again or wait 5 seconds to return to cooking mode.

At the end of cooking

When the set target temperature for the temperature probe is reached, the heating elements are switched off and the appliance emits a series of beeps.

1. Press a button on the programmer clock to stop the buzzer.
2. Open the door.
3. Remove the probe from the food and unplug it from the socket.
4. Remove the food from the oven.
5. Make sure that the protective cover is properly closed.

3.8 Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.




Use

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.

Slow cooking with the probe

- This cooking mode is recommended for tender and lean meat whose core temperature should not exceed 65°C. Set the temperature of the oven to between 90° and 100°C. This increases the cooking time, but maintains the quality of the food and prevents an excessive reduction in its volume.
- For a better result, before slow cooking, brown the meat in a pan over high heat for 1 or 2 minutes on each side.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the symbol  to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect liquids produced by grilling.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10 °C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

Advice for defrosting and proving

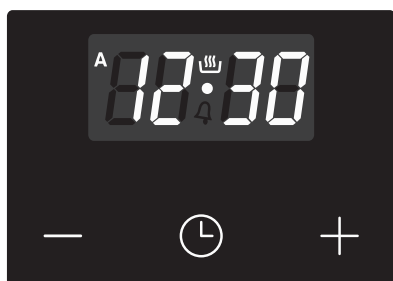
- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.



To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

3.9 Programmer clock (on some models only)



Decrease key



Clock key



Increase key



Ensure that the programmer clock shows the cooking duration symbol , otherwise it will not be possible to turn on the oven.

Press the key to reset the programmer clock.

Setting the time



If the time is not set, the oven will not switch on.

On the first use, or after a power failure, the digits will be flashing on the appliance's display.

1. Hold down the clock key for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set via the value increase key and value decrease key . Keep the key pressed in to increase or decrease rapidly.
3. Wait 7 seconds. The dot between the hours and the minutes stops flashing.
4. The symbol on the display indicates that the appliance is ready to start cooking.



To change the time, hold down the value increase key and value decrease key at the same time for two seconds, then set the time.



Use

Timed cooking



Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. Keep the clock key pressed until the symbol appears.
1. Press the clock key again. On the display the symbol and the text appear, alternating with the current time.
2. Use the value increase and value decrease keys to set the required minutes of cooking.
3. Select a function and a cooking temperature.
4. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols and will appear on the display.

At the end of cooking the heating elements will be deactivated. On the display, the symbol turns off, the symbol flashes and the buzzer sounds.

5. To turn the buzzer off, simply press one of the programmer clock keys.

6. Press the clock key to reset the programmer clock.



It is not possible to set a cooking time of more than 10 hours.



To cancel the set programming press and hold down the value increase and the value decrease keys at the same time and then turn the oven off manually.


Programmed cooking



Programmed cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

1. Set the cooking time as described in the previous point "Timed cooking".
2. Hold the menu key down for 2 seconds.
3. Press the menu key again. The display will show the digits and the text in sequence, while the symbol flashes (for example, the current time is 17:30)



4. Use the or key to set the required minutes. (for example 1 hour)
 5. Press the menu key . The text will appear on the display in sequence with the pre-set cooking duration added to the current time (for example, the cooking end time shown is 18:30).
 6. Press the or key to set the cooking end time. (for example, 19:30).
-  Bear in mind that a few minutes for oven preheating must be added to the cooking time.
7. Wait approx. 7 seconds without pressing any key in order for the function to activate. The current time will appear on the display, and the symbols and will turn off while the indicator light comes on.
 8. Select a cooking temperature and function.
 9. At the end of cooking the heating elements will be deactivated. On the display, the symbol turns off, the symbol flashes and the buzzer sounds.

10. Return the function and temperature knobs to **0**.
11. To turn off the buzzer just press any key of the programmer clock.
12. Press the and keys at the same time to reset the set program.



It is not possible to set a cooking time of more than 10 hours.



It is not possible to set a programmed cooking time of more than 24 hours.



After setting, hold the menu key down for 2 seconds to display the cooking time remaining. Press the menu key again. The display shows the text and the remaining cooking time in sequence.










Use

Minute minder timer




The minute minder timer does not stop the cooking operation but rather informs the user when the set time has run out.

The minute minder timer can be activated at any time.

1. Keep the clock key  pressed for a few seconds. The display shows the figures  and the symbol  flashing between the hours and minutes.
2. Use the value increase  and value decrease  keys to set the number of minutes required.
3. Wait approx. 5 seconds without pressing any key to finish setting the minute minder. The current time and the symbols  and  appear on the display.




A buzzer will sound when the set time is reached.

4. Press the value decrease key  to turn the buzzer off.






The minute minder timer can be set from 1 minute to a maximum of 23 hours and 59 minutes.

Modifying the set data





1. Press the clock key .
2. Use the value increase  and value decrease  keys to set the number of minutes required.

Deleting the set data

1. Press the clock key .
2. Hold down the value increase  and value decrease  keys at the same time.
3. Then switch off the oven manually if cooking is in progress.

Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the value increase  and value decrease  keys at the same time.
2. Press the clock key .
3. Press the value decrease key  to select a different buzzer tone.



Cooking information table

| Food | Weight (kg) | Function | Shelf | Temperature (°C) | Time (minutes) | |
|-----------------|-------------|----------------|-------|------------------|-------------------------|-------------------------|
| Lasagne | 3 - 4 | Static | 1 | 220 - 230 | 45 - 50 | |
| Pasta bake | 3 - 4 | Static | 1 | 220 - 230 | 45 - 50 | |
| Roasted veal | 2 | Turbo/Round | 2 | 180 - 190 | 90 - 100 | |
| Pork loin | 2 | Turbo/Round | 2 | 180 - 190 | 70 - 80 | |
| Sausages | 1.5 | Fan with grill | 4 | 260 | 15 | |
| Roast beef | 1 | Turbo/Round | 2 | 200 | 40 - 45 | |
| Roast rabbit | 1.5 | Round | 2 | 180 - 190 | 70 - 80 | |
| Turkey breast | 3 | Turbo/Round | 2 | 180 - 190 | 110 - 120 | |
| Roast pork neck | 2 - 3 | Turbo/Round | 2 | 180 - 190 | 170 - 180 | |
| Roast chicken | 1.2 | Turbo/Round | 2 | 180 - 190 | 65 - 70 | |
| | | | | | 1 nd surface | 2 nd surface |
| Pork chops | 1.5 | Fan with grill | 4 | 260 | 15 | 5 |
| Spare ribs | 1.5 | Fan with grill | 4 | 260 | 10 | 10 |
| Bacon | 0.7 | Grill | 5 | 260 | 7 | 8 |
| Pork fillet | 1.5 | Fan with grill | 4 | 260 | 10 | 5 |
| Beef fillet | 1 | Grill | 5 | 260 | 10 | 7 |
| Salmon trout | 1.2 | Turbo/Round | 2 | 150 - 160 | 35 - 40 | |
| Delicate fish | 1.5 | Turbo/Round | 2 | 160 | 60 - 65 | |
| Flounder | 1.5 | Turbo/Round | 2 | 160 | 45 - 50 | |
| Pizza | 1 | Turbo/Round | 2 | 260 | 8 - 9 | |
| Bread | 1 | Round | 2 | 190 - 200 | 25 - 30 | |
| Focaccia | 1 | Turbo/Round | 2 | 180 - 190 | 20 - 25 | |
| Ring cake | 1 | Round | 2 | 160 | 55 - 60 | |
| Tart | 1 | Round | 2 | 160 | 35 - 40 | |
| Ricotta cake | 1 | Round | 2 | 160 - 170 | 55 - 60 | |
| Jam tarts | 1 | Turbo/Round | 2 | 160 | 20 - 25 | |
| Chiffon cake | 1.2 | Round | 2 | 160 | 55 - 60 | |
| Profiteroles | 1.2 | Turbo/Round | 2 | 180 | 80 - 90 | |
| Sponge cake | 1 | Round | 2 | 150 - 160 | 55 - 60 | |
| Rice pudding | 1 | Turbo/Round | 2 | 160 | 55 - 60 | |
| Brioche | 0.6 | Round | 2 | 160 | 30 - 35 | |

The times indicated in the table do not include preheating times and are provided only as a guide.



Use

Probe-cooking information table

| Type and cut of meat | Temperature target (°C) |
|--|-------------------------|
| Beef | |
| Roast beef: rare | 50 - 53 |
| Roast beef: medium | 55 - 58 |
| Roast beef: well done | 65 - 70 |
| Rib of beef: rare* | 50 |
| Rib of beef: medium* | 58 |
| Rib of beef: well done* | 70 |
| Pork | |
| Roast loin | 80 - 85 |
| Shoulder | 80 - 85 |
| Sausages** | 75 - 80 |
| Veal | |
| Veal roast | 75 - 80 |
| Poultry | |
| Whole chicken | 80 - 85 |
| Whole turkey | 80 - 85 |
| Roast turkey (whole or breast) | 80 - 85 |
| Lamb | |
| Leg of lamb with bone (rare) | 65 |
| Leg of lamb with bone (well done) | 75 - 80 |
| Slow cooking | |
| Beef / roast beef: rare*** | 50 - 54 |
| Beef / roast beef: medium*** | 55 - 60 |
| * Cooking times vary according to the thickness of the fillet. | |
| ** For sausages, it is recommended to select a suitable function to ensure they are well grilled externally. | |
| *** It is recommended to brown the meat on each side in a pan for a few minutes before putting it in the oven. | |



4 Cleaning and maintenance

4.1 Instructions



Improper use Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.



We recommend the use of cleaning products distributed by the manufacturer.

Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always use specific products only that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



After cleaning, dry the appliance thoroughly to prevent water or detergent drips from interfering with its operation or creating unsightly marks.



Cleaning and maintenance

4.2 Cleaning the hob

Cooking hob grids

Remove the grids and clean them in lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the hob.



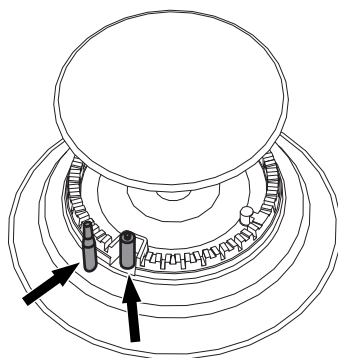
The continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

Flame-spreader crowns and burner caps

For easier cleaning, the flame-spreader crowns and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Refit the flame-spreader crowns making sure that they are correctly positioned in their housings with their respective burner caps.

Igniters and thermocouples

For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.



Knobs



Do not use aggressive products containing alcohol or products for cleaning steel and glass when cleaning the knobs, as these products could cause permanent damage.

The knobs should be cleaned with a soft cloth dampened with warm water, then dried carefully. They can be removed by pulling them out of their housing.



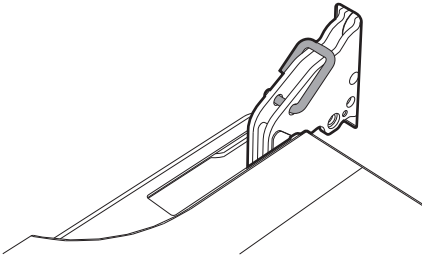
4.3 Cleaning the door

Removing the door

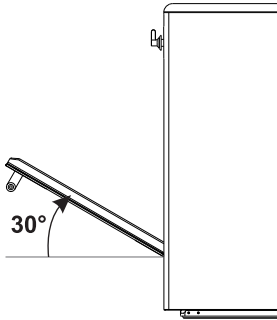
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

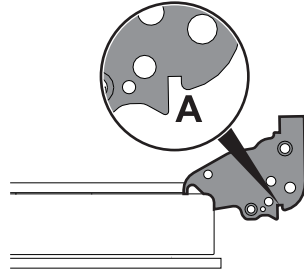
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

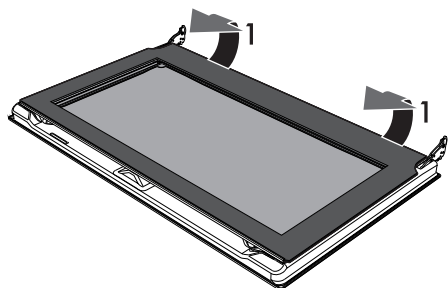


Cleaning and maintenance

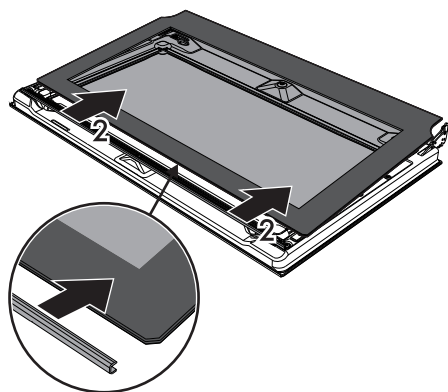
Removing the internal glass panes

For easier cleaning the internal glass panes of the door can be removed.

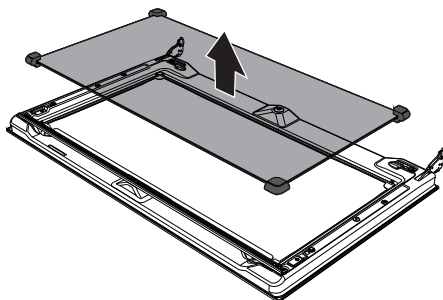
1. Open the door.
2. Position the locking hooks in the hinge holes to prevent accidental closing of the door.
3. Remove the internal glazing pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).



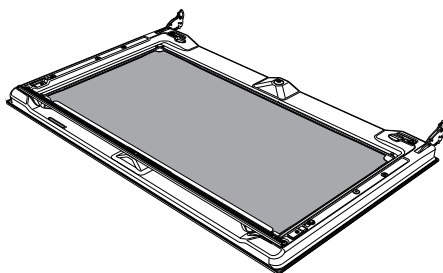
4. Pull the internal glazing pane from the front strip (2) to remove it from the door.



5. Remove the intermediate glass pane by lifting it upwards.



6. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



7. When you have finished cleaning, reinsert the intermediate glass pane in its housing in the door.
8. To reposition the internal glazing pane, slide the upper part into the door strip and insert the two rear pins into their seats by pressing lightly.



4.4 Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

- the door
- The rack/tray support frames
- The seal.



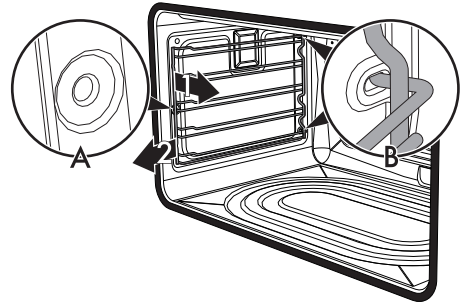
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

Removing racks/trays support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

To remove the rack/tray support frames:

- Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.



- When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.



Cleaning and maintenance

4.5 Vapor Clean



Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.



Improper use
Risk of damage to surfaces

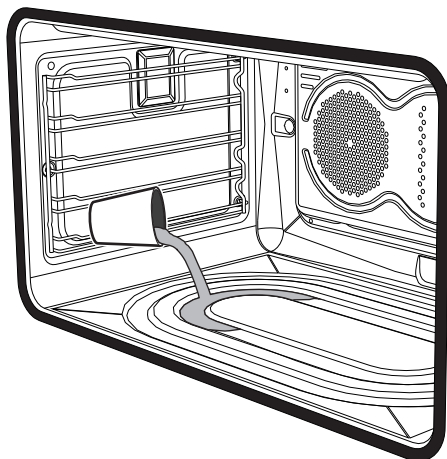
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

Preliminary operations

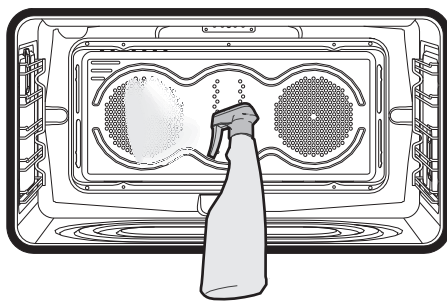
Before starting the Vapor Clean function:

- Completely remove all accessories from inside the oven.

- Pour approximately 40 cc of water into the tray. Make sure it does not overflow out of the cavity.



- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.





- Close the door.



We recommend spraying approx. 20 times at the most.



Vapor Clean setting

1. Turn the function knob to the symbol  and the temperature knob to the symbol .
 2. **Models with timer:** set a cooking time of 18 minutes using the timer knob.
 2. **Models with programming clock:** set a cooking time of 18 minutes using the programmer clock.
- The Vapor Clean cycle starts a few seconds after the last press on the programmer clock keys.
3. At the end of the Vapor Clean cycle, the timer will deactivate the oven heating elements, the buzzer will start to sound and the numbers on the programmer clock dial will flash.

End of the Vapor Clean cycle

4. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
5. Use an anti-scratch sponge with brass filaments on tougher encrustations.
6. In case of grease residues use specific oven cleaning products.
7. Remove the water left inside the oven.

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan assisted function at 160 °C for approximately 10 minutes.



We recommend wearing rubber gloves for these operations.



For easier manual cleaning of parts that are difficult to reach, we recommend removing the door.



Cleaning and maintenance

4.6 Extraordinary maintenance

Replacing the internal light bulb



Live parts

Danger of electrocution

- Unplug the appliance from the mains.

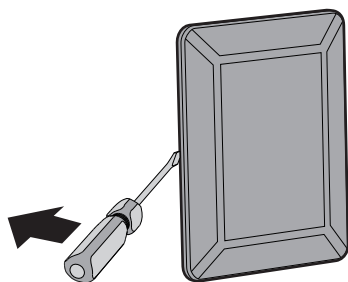


The oven is fitted with a 40W light bulb.

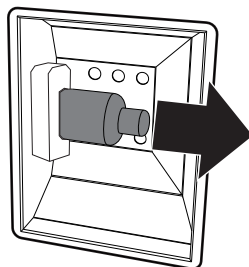
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Take care not to scratch the enamel of the oven cavity wall.

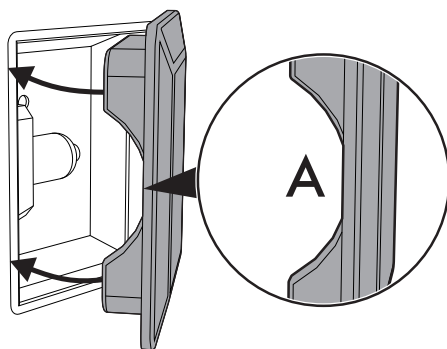


4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

5. Fit the new light bulb.
6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



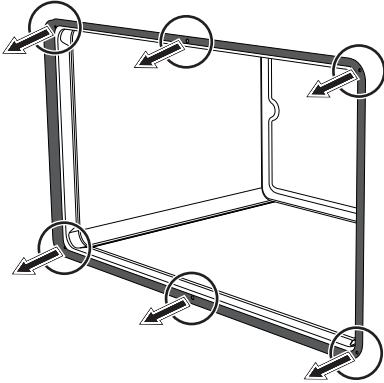
7. Press the cover completely down so that it attaches perfectly to the bulb support.



Installing and removing the seal

To remove the seal:

- Unhook the clips located in the 4 corners and in the centre, then pull the seal outwards.



To refit the seal:

- Hook the clips located in the 4 corners and in the centre onto the seal.

Seal maintenance tips

The seal should be soft and elastic.

- To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.



Installation

5 Installation

5.1 Gas connection (not valid in the UK)



For installation in the UK, please refer to the "Local specifications for UK gas appliances installation" booklet.



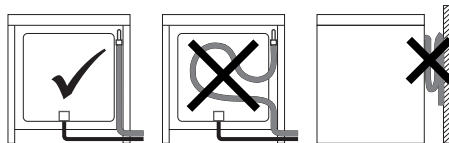
Gas leak Danger of explosion

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.

Connection with a rubber hose

Verify that all following conditions are met:

- The hose is attached to the hose connector with safety clamps.
- No part of the hose is in contact with hot walls (max. 50 °C).
- The hose is not under traction or tension and has no kinks or twists.
- The hose is not in contact with sharp objects or sharp corners.
- If the hose is not perfectly airtight and leaks gas, do not try to repair it; replace it with a new hose.
- verify that the hose is not past its expiry date (serigraphed on the hose itself).



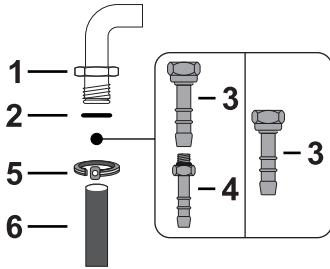
Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).

General information

Connection to the gas mains can be made using a continuous wall steel hose in compliance with the guidelines established by the standards in force. The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. For supplying it with other types of gas, see chapter "5.2 Adaptation to different types of gas". The gas inlet connection is threaded 1/2" external gas (ISO 228-1).



Carefully screw the hose connector **3** to the appliance's gas connector **1** ($\frac{1}{2}$ " thread ISO 228-1), placing the seal **2** between them. The hose connector **4** can also be screwed to the hose connector **3**, depending on the diameter of the gas hose used. After having tightened the hose connector(s), push the gas hose **6** onto the hose connector and secure it with the clamp **5** that is compliant with the standard in force.



Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.

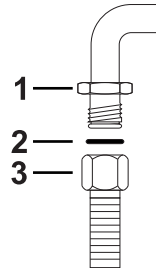


The inside diameter of the hose must be 8 mm for LPG and 13 mm for Natural gas and Town gas.

Connection with a steel hose

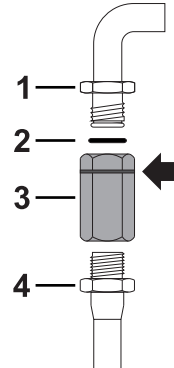
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

Carefully screw the connector **3** to the gas connector **1** of the appliance, placing the seal **2** between them.



Connection with a steel hose with bayonet fitting

Carry out the connection to the gas mains using a steel hose with bayonet fitting compliant with B.S. 669. Apply insulating material to the thread of the gas hose connector **4** and then tighten the adapter **3**. Screw the assembly to the movable connector **1** of the appliance, placing the supplied seal **2** between them.

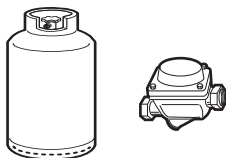




Installation

Connection to LPG

Use a pressure regulator and make the connection on the gas cylinder following the guidelines set out in the standards in force.

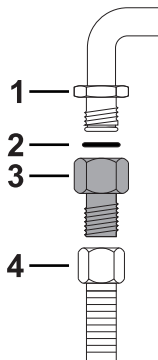


The supply pressure must comply with the values indicated in the table in "Gas types and Countries".

Connection with a steel hose with conical fitting

Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

Carefully screw the hose connector **3** to the appliance's gas connector **1** (½" thread ISO 228-1), placing the supplied seal **2** between them. Apply insulating material to the thread of connector **3**, then tighten the steel hose **4** to the connector **3**.



Room ventilation

The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially.

The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: In particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

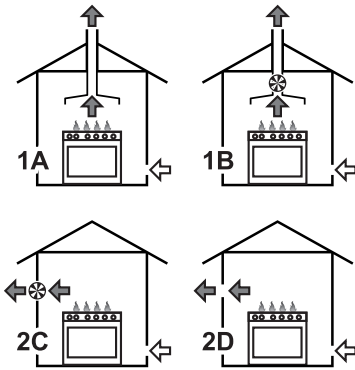
Extraction of the combustion products



This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.

The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and clearances indicated by the applicable standards.

When the job is complete, the installer must issue a certificate of conformity.



- 1** Extraction using a hood
2 Extraction without a hood

- A** Single natural draught chimney
B Single chimney with extractor fan
C Directly outdoors with wall- or window-mounted extractor fan
D Directly outdoors through wall

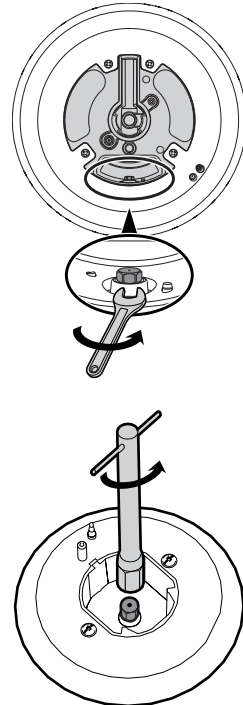
- ← Air
 ← Combustion products
 Extractor fan

5.2 Adaptation to different types of gas

In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas cocks.

Replacing nozzles

1. Remove the grids, burner caps and flame-spreader crowns to access the burner cups.
2. Replace the nozzles using a 7 mm spanner according to the gas to be used (see Gas types and Countries).



3. Replace the burners in their respective housings.

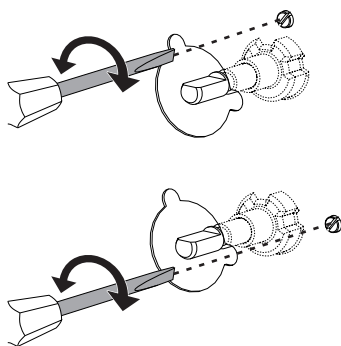


Installation

Adjusting the minimum setting for natural or town gas

Light the burner and turn it to the minimum position. Extract the gas cock knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved.

Refit the knob and verify that the burner flame is stable. Turn the knob rapidly from the maximum to the minimum setting: The flame should not go out. Repeat the operation on all gas cocks.



Adjusting the minimum setting for LPG

Tighten the screw located at the side of the tap rod clockwise all the way.



Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label on the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

Lubricating the gas cocks

Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease.



Lubrication of the gas cocks should be performed by a specialised technician.



Gas types and Countries

| Gas types | | IT | GB-IE | FR-BE | DE | AT | NL | ES | PT | SE | RU | DK | PL | HU |
|-----------------------------|------------|----|-------|-------|----|----|----|----|----|----|----|----|----|----|
| 1 Natural gas G20 | | | | | | | | | | | | | | |
| G20 | 20 mbar | • | • | | • | • | | • | • | • | • | • | • | |
| G20/25 | 20/25 mbar | | | • | | | | | | | | | | |
| 2 Natural gas G20 | | | | | | | | | | | | | | |
| G20 | 25 mbar | | | | | | | | | | | | | • |
| 3 Natural gas G25 | | | | | | | | | | | | | | |
| G25 | 25 mbar | | | | | | • | | | | | | | |
| G25.3 | 25 mbar | | | | | | • | | | | | | | |
| 4 Natural gas G25.1 | | | | | | | | | | | | | | |
| G25.1 | 25 mbar | | | | | | | | | | | | | • |
| 5 Natural gas G25 | | | | | | | | | | | | | | |
| G25 | 20 mbar | | | | • | | | | | | | | | |
| 6 Natural gas G2.350 | | | | | | | | | | | | | | |
| G2.350 | 13 mbar | | | | | | | | | | | | • | |
| 7 LPG G30/31 | | | | | | | | | | | | | | |
| G30/31 | 28/37 mbar | | • | • | | | | • | | | • | | | |
| G30/31 | 30/37 mbar | • | | | | | | | • | | | | | |
| G30/31 | 30/30 mbar | | | | | | • | | | • | | • | | |
| 8 LPG G30/31 | | | | | | | | | | | | | | |
| G30/31 | 37 mbar | | | | | | | | | | | | • | |
| 9 LPG G30/31 | | | | | | | | | | | | | | |
| G30/31 | 50 mbar | | | | • | • | | | | | | | | |
| 10 Town gas G110 | | | | | | | | | | | | | | |
| G110 | 8 mbar | • | | | | | | | | • | | • | | |



It is possible to identify the available gas types based on the country the appliance is to be installed in. Refer to the heading number to identify the correct values in the "Gas types and Countries".



Installation

Burner and nozzle characteristics tables

| 1 Natural gas G20 | AUX | SR | R | UR2 |
|---------------------------------|------|-----|------|------|
| Rated heating capacity (kW) | 1.0 | 1.8 | 3.0 | 4.2 |
| Nozzle diameter (1/100 mm) | 72 | 97 | 120 | 145 |
| Pre-chamber (printed on nozzle) | (X) | (Z) | (H9) | (F3) |
| Reduced flow rate (W) | 400 | 500 | 800 | 1400 |
| 2 Natural gas G20 | AUX | SR | R | UR2 |
| Rated heating capacity (kW) | 1.1 | 1.8 | 3.0 | 4.2 |
| Nozzle diameter (1/100 mm) | 72 | 94 | 110 | 145 |
| Pre-chamber (printed on nozzle) | (X) | (Z) | (H8) | (H3) |
| Reduced flow rate (W) | 400 | 500 | 800 | 1900 |
| 3 Natural gas G25 | AUX | SR | R | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 3.0 | 4.2 |
| Nozzle diameter (1/100 mm) | 72 | 94 | 121 | 143 |
| Pre-chamber (printed on nozzle) | (F1) | (Y) | (F2) | (F2) |
| Reduced flow rate (W) | 400 | 500 | 800 | 1400 |
| 4 Natural gas G25.1 | AUX | SR | R | UR2 |
| Rated heating capacity (kW) | 1.1 | 1.8 | 3.0 | 4.2 |
| Nozzle diameter (1/100 mm) | 77 | 100 | 134 | 152 |
| Pre-chamber (printed on nozzle) | (F1) | (Y) | (F3) | (F3) |
| Reduced flow rate (W) | 400 | 500 | 800 | 1400 |
| 5 Natural gas G25 | AUX | SR | R | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 3.0 | 4.0 |
| Nozzle diameter (1/100 mm) | 77 | 100 | 134 | 165 |
| Pre-chamber (printed on nozzle) | (F1) | (Y) | (F3) | (H3) |
| Reduced flow rate (W) | 400 | 500 | 800 | 1400 |
| 7 Natural gas G2.350 | AUX | SR | R | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 2.9 | 3.8 |
| Nozzle diameter (1/100 mm) | 94 | 120 | 165 | 190 |
| Pre-chamber (printed on nozzle) | (Y) | (Y) | (F3) | (F3) |
| Reduced flow rate (W) | 400 | 500 | 800 | 1400 |



| 8 LPG G30/31 | AUX | SR | R | UR2 |
|---------------------------------|------|-----|------|------|
| Rated heating capacity (kW) | 1.0 | 1.8 | 3.0 | 4.0 |
| Nozzle diameter (1/100 mm) | 50 | 65 | 85 | 100 |
| Pre-chamber (printed on nozzle) | - | - | - | - |
| Reduced flow rate (W) | 400 | 500 | 800 | 1400 |
| Rated flow rate G30 (g/h) | 73 | 131 | 218 | 291 |
| Rated flow rate G31 (g/h) | 71 | 129 | 214 | 286 |
| 9 LPG G30/31 | AUX | SR | R | UR2 |
| Rated heating capacity (kW) | 1.1 | 1.9 | 3.0 | 4.2 |
| Nozzle diameter (1/100 mm) | 50 | 65 | 81 | 95 |
| Pre-chamber (printed on nozzle) | - | - | - | - |
| Reduced flow rate (W) | 450 | 550 | 900 | 1500 |
| Rated flow rate G30 (g/h) | 80 | 138 | 218 | 305 |
| Rated flow rate G31 (g/h) | 79 | 136 | 214 | 300 |
| 10 LPG G30/31 | AUX | SR | R | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 3.0 | 4.1 |
| Nozzle diameter (1/100 mm) | 43 | 58 | 74 | 80 |
| Pre-chamber (printed on nozzle) | (H2) | (M) | (Z) | (F4) |
| Reduced flow rate (W) | 400 | 500 | 1000 | 1500 |
| Rated flow rate G30 (g/h) | 73 | 131 | 218 | 298 |
| Rated flow rate G31 (g/h) | 71 | 129 | 214 | 293 |
| 11 Town gas G110 | AUX | SR | R | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 2.9 | 3.4 |
| Nozzle diameter (1/100 mm) | 145 | 185 | 260 | 340 |
| Pre-chamber (printed on nozzle) | /8 | /2 | /3 | 0190 |
| Reduced flow rate (W) | 400 | 500 | 800 | 1200 |

The nozzles not provided are available at Authorised Service Centres.



Installation

5.3 Positioning



Heavy appliance Crushing hazard

- Position the appliance into the cabinet cut-out with the help of a second person.



Pressure on the open door Risk of damage to the appliance

- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.



Heat production during appliance operation Risk of fire

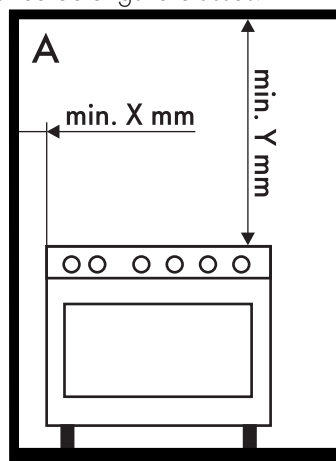
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90 °C).

This appliance may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of **X** mm from the side of the appliance, as shown in figures "A" and "C" relative to the installation classes.

Any wall units positioned above the worktop of the appliance must be at a minimum distance of at least Y mm. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

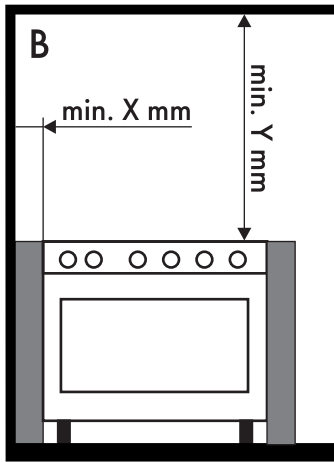
| | |
|----------|--------|
| X | 150 mm |
| Y | 750 mm |

Depending on the type of installation, this appliance belongs to classes:

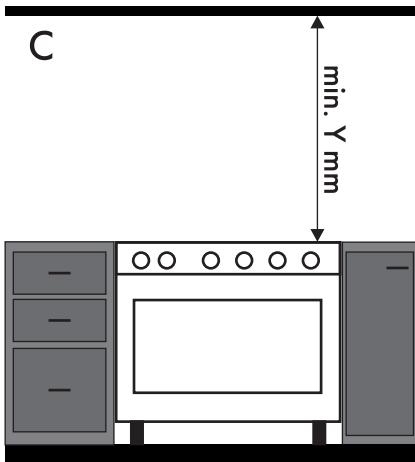


A - Class 1

(Free-standing appliance)



B - Class 2 subclass 1
(Built-in appliance)

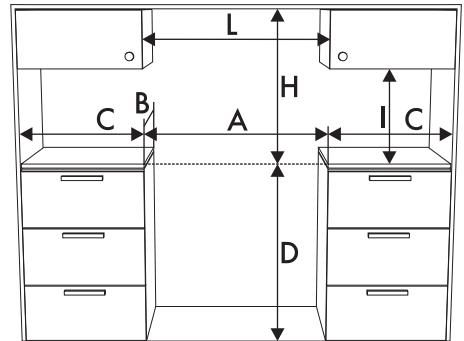


C - Class 2 subclass 1
(Built-in appliance)



The appliance must be installed by a qualified technician and according to the regulations in force.

Appliance overall dimensions



| | |
|----------------------|--------------|
| A | 900 mm |
| B | 600 mm |
| C¹ | min. 150 mm |
| D | 900 - 915 mm |
| H | 750 mm |
| I | 450 mm |
| L² | 900 mm |

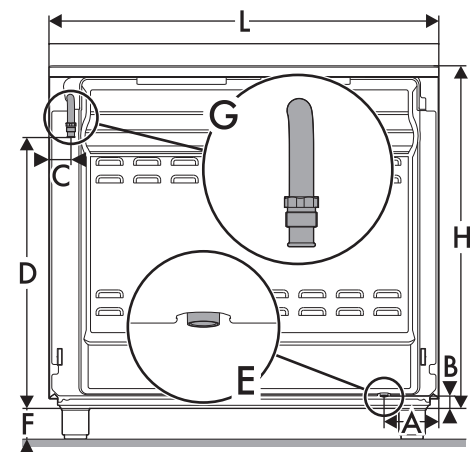
¹ Minimum distance from side walls or other flammable material.

² Minimum cabinet width (=A).



Installation

Dimensions of the appliance: locations of gas and electric connections (mm)



| | |
|---|------------------|
| A | 124 |
| B | 38 |
| C | 42 |
| D | 634 |
| F | min 70 - max 110 |
| H | 809 |
| L | 898 |

E = Electrical connection

G = Gas connection

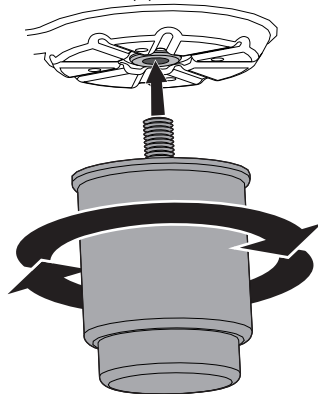
Positioning and levelling



Heavy appliance
Risk of damage to the appliance

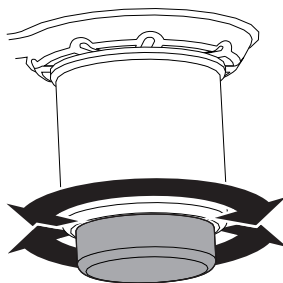
- Insert the front feet first and then the rear ones.

After making the electrical and/or gas connections, screw the four adjustable feet supplied with the appliance.



The appliance must sit level on the floor to ensure stability.

Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.



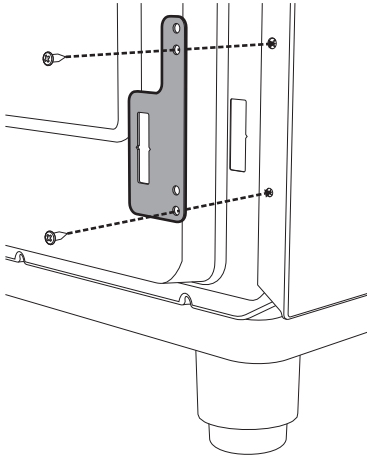


Fastening to the wall

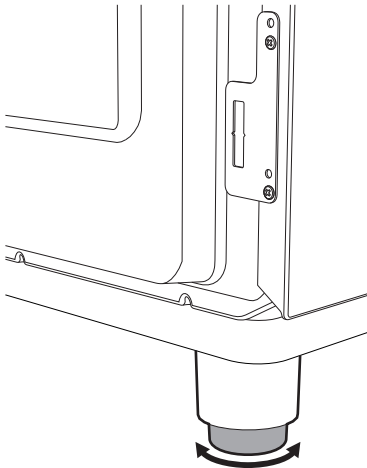


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

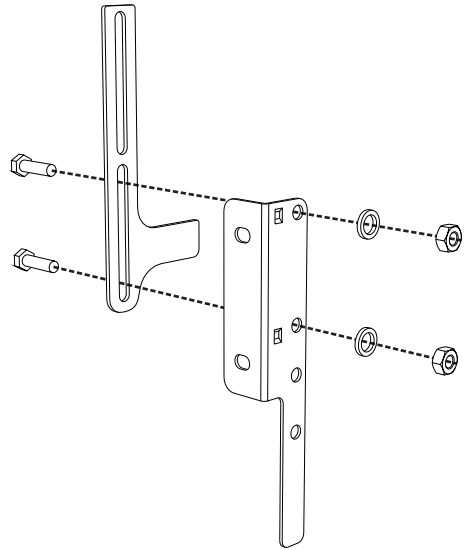
1. Screw the wall fastening plate to the rear of the appliance.



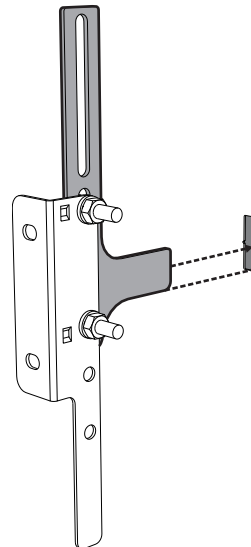
2. Adjust the height of the 4 feet.



3. Assemble the fastening bracket.



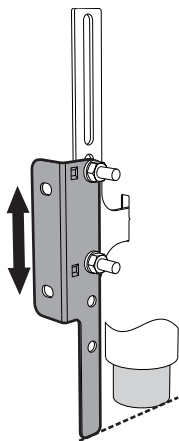
4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



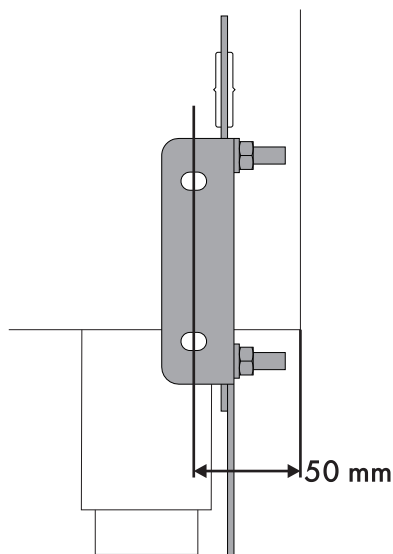


Installation

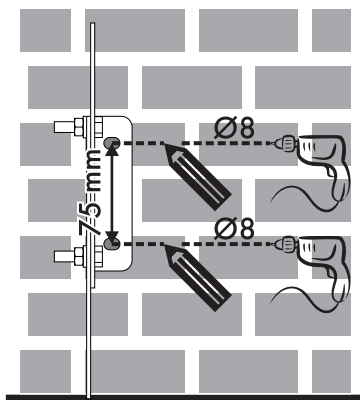
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



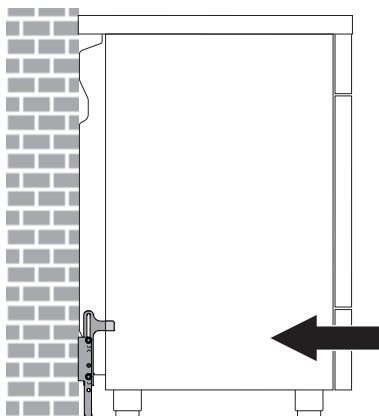
6. Use 50 mm for the distance from the side of the appliance to the bracket holes.



7. Move the bracket onto the wall and mark the position of the holes to be drilled in the wall.



8. After drilling the holes in the wall, use wall plugs and screws to fasten the bracket to the wall.
9. Push the cooker towards the wall, and at the same time, insert the bracket in the plate fastened to the rear of the appliance.





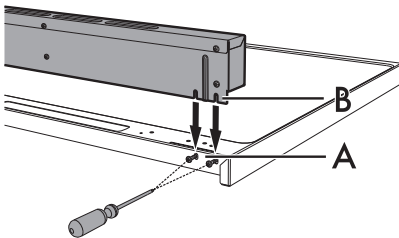
Assembling the upstand



The upstand provided is an integral part of the product; it must be fastened to the appliance prior to installation.

The upstand must always be positioned and secured correctly on the appliance.

1. Loosen the 4 screws (**A**) on the back of the hob (2 for each side) using a screwdriver.
2. Place the upstand on the worktop.
3. Align the slots of the upstand (**B**) with the screws (**A**).



4. Secure the upstand to the worktop by tightening the 4 screws previously loosened.

5.4 Electrical connection



Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technicians.
- Use personal protective equipment.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the mains power supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.

General information

Check the mains characteristics against the data indicated on the plate.

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

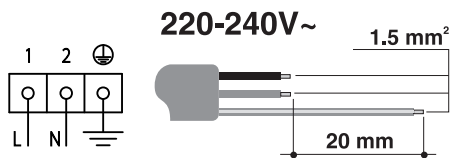
Perform the ground connection using a wire that is 20 mm longer than the other wires.



Installation

The appliance can work in the following modes:

- **220-240 V 1N~**



3 x 1.5 mm² three-core cable.



The values indicated above refer to the cross-section of the internal lead.



The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

Fixed connection

Fit the power line with an all-pole disconnection switch, with at least 3 mm between its contacts, in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters, gang sockets or extensions as these could cause overheating and a risk of burns.

5.5 Instructions for the installer

- The plug must be accessible after installation. Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- Do not try to unscrew or force the threaded elbow of the fitting. You may damage this part of the appliance, which may void the manufacturer's warranty.
- Use soap and water to check for gas leaks on all connections. DO NOT use naked flames when looking for leaks.
- Turn on all the burners separately and then all together to make sure that the gas valve, burner and ignition are working properly.
- Turn the burner knobs to the minimum position and check that the flame is stable for each individual burner and all the burners together.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.