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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 never 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.
- 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.
- Cooking process should always be kept under control. 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 after use.
- DO NOT MODIFY THIS APPLIANCE.
- Before any operation on the appliance (installation, maintenance, positioning or movement) always wear PPM.
- 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.
- 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 overheat and take fire. Be very careful.
- Never leave objects on the cooking surface.
- **DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.**
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).
- 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.**
- This appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.



Instructions

- 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.
- 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.

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 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.

1.3 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.



1.4 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.

1.5 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.
- 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.



Instructions

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

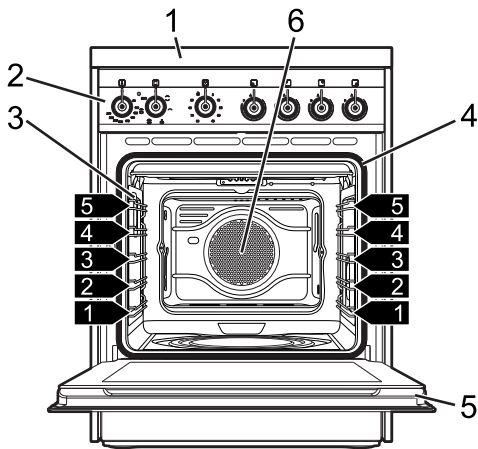
1. Sequence of instructions for use.

Standalone instruction



2 Description

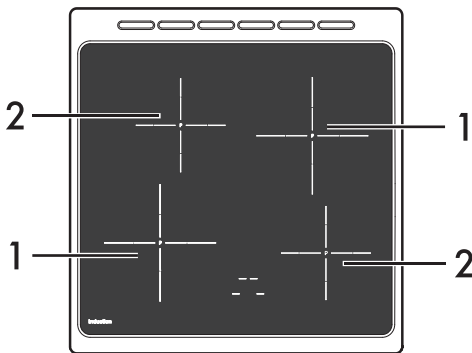
2.1 General Description



- 1 Cooking hob
- 2 Control panel
- 3 Light bulb
- 4 Seal

- 5 Door
- 6 Fan
- 7 Storage compartment
- 1,2,3... Rack/tray support frame shelf

2.2 Cooking hob



Zone	Outer diameter (mm)	Max. power absorbed (W)*	Consumed power in Booster function (W)*
1	160	1300	1400
2	210	2300	3000

* power levels are indicative and can vary according to the pan used or the settings made.



Description

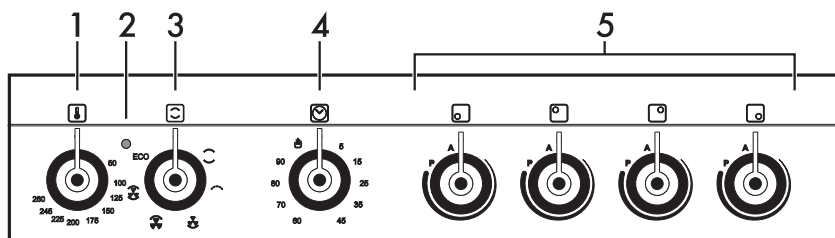
Advantages of induction cooking



The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating speed.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.

2.3 Control panel



Temperature knob (1)

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum setting.

Indicator light (2)

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.

Function knob (3)

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

Electromechanical minute minder timer knob (4)

It allows you to use the minute minder timer or to perform manual cooking.



Cooking zone control knobs (5)

Useful for controlling the cooking zones of the induction hob.

Turn the knobs clockwise to adjust the operating power of the cooking zone from a minimum of **1** to a maximum of **9**.

The working power is indicated on the display on the hob.

2.4 Other parts

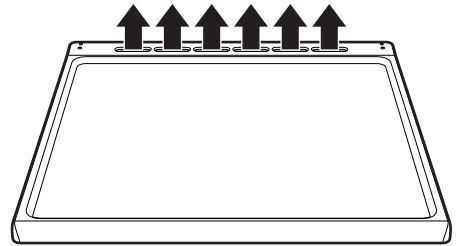
Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

Cooling fan

The fan cools the appliance 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.



Interior lighting

The oven interior lighting comes on when the door is opened (only on some models), or any function is selected.



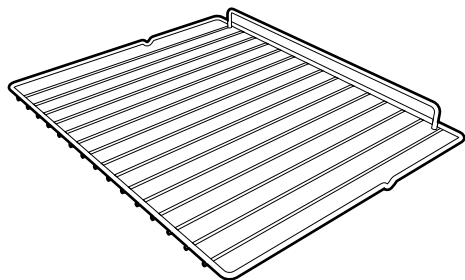
Description

2.5 Available accessories



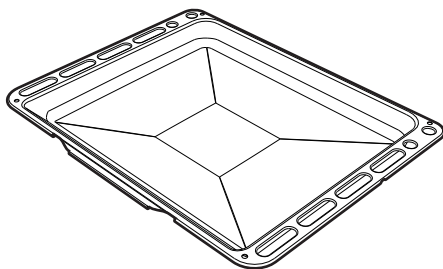
Not all accessories are available on some models.

Rack



Used for supporting containers with food during cooking.

Deep tray



Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.



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



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



3 Use

3.1 Instructions



High appliance temperature during use Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands using heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the appliance.
- Do not pour water directly on very hot trays.
- Keep children under the age of 8 away from the appliance 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.
- 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 oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.



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.
- 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.
- Cookware 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.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the surface of the hob.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact Technical Support.
- Do not use the hob as a support surface.



Use



High temperature inside the storage compartment during use
Danger of fire or explosion

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

3.2 First use

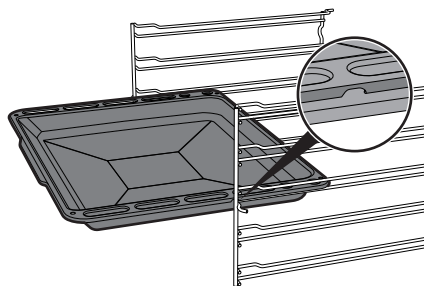
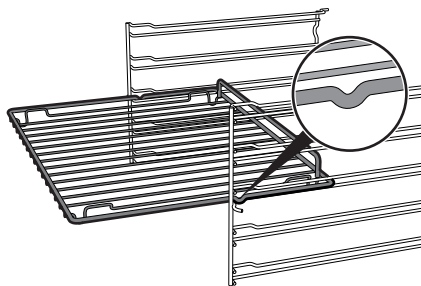
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance's accessories (see 4 Cleaning and maintenance).
4. Heat the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

3.3 Using the accessories

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.

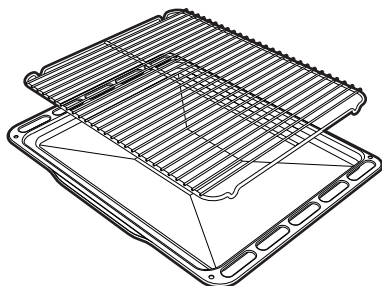


Clean the trays before using them for the first time to remove any residues left by the manufacturing process.



Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



3.4 Using the hob



On first connection to the electrical mains, an automatic check will be carried out that will switch on all indicator lights for a few seconds.

All the appliance's control and monitoring devices are located together on the front panel. The relevant cooking zone is indicated next to each knob.

Just turn the knob clockwise to the required power setting.



It is only possible to use 3 plates at the same time (two 160 mm plates and one 210 mm).

It is not possible to use two 210 mm plates at the same time. (see "Deactivating the hob power limit").

Cookware suitable for use in induction cooking


Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

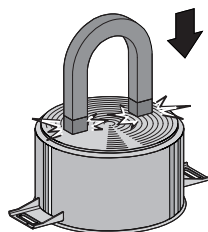
Suitable cookware:

- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

Unsuitable cookware:

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the cooking zone. If the symbol  appears on the display, it means the pan is not suitable.





Use



Use only cookware with a perfectly flat bottom which is suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the cooking zone.

Limiting the cooking duration

The hob has an automatic device which limits the duration of use.

If the cooking zone settings are not changed, the maximum duration of operation for each zone depends on the power level selected.

When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert sounds and, if the zone is hot, the symbol **H** appears on the display.

Set power level	Maximum cooking duration in hours
1 - 2	8
3 - 4	6
5 - 6	5
7	3
8	2
9	1 ½

Protection from overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.

To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.

Advice on energy-saving

- The diameter of the base of the pan must correspond to the diameter of the cooking zone.



- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover saucepans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty pan leads to a waste of energy.



Under certain circumstances, if the hob and the oven are being used at the same time, the maximum power limit that can be used by the electrical system might be exceeded.



Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for:
0	OFF setting
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
p *	Roasting / browning, cooking (maximum power)

* see booster function

Residual heat



Improper use Danger of burns

- Supervise children carefully as they cannot easily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

If the cooking zone is still hot after being switched off, the symbol **H** will be displayed on the display. The symbol clears once the temperature drops below 60°C.

Heating accelerator



Each cooking zone is equipped with a heating accelerator that allows the maximum power to be delivered for a time that is proportional to the selected power.

- Turn the knob anti-clockwise to position **A** and then release it. The display shows the symbol **A**.
- Select the required heating power (**1 - 8**) within 3 seconds. The selected power and symbol **A** will flash alternately on the display.

The power level can be increased at any moment. The "maximum power" period will automatically be modified.



If the power is reduced, by turning the knob anti-clockwise, the heating accelerator will automatically be disabled.



Use

Booster function

i The booster function allows you to activate the cooking zone at maximum power as long as 5 minutes. It can be used to bring a large quantity of water to a boil rapidly or to broil meat.

- Turn the knob clockwise to the **P** position for two seconds and then release. The display shows the symbol **P**. After 5 minutes the booster function will automatically be disabled and cooking will continue at power level **9** (on zones **2** only).

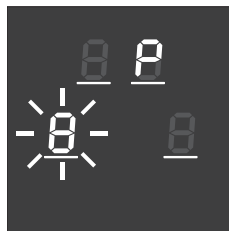
i The booster function has priority over the heating accelerator function.

Power control

The hob is fitted with a power control module that optimises/limits consumption. If the overall set power level exceeds the maximum limit permitted, the electronic circuit board will automatically manage the power supplied by the hot plates.

The module tries to maintain the maximum deliverable power levels. Levels set by the automatic control will appear on the display.

The flashing of a power level indicates that it will be automatically limited to a new level selected by the power control module.



i Priority is given to the last zone set.

Control lock

i The controls lock is a device that protects the appliance from accidental or inappropriate use.

1. With all cooking zones off, simultaneously turn the two cooking zone control knobs anti-clockwise to the left (position **A**).
2. Keep them turned until the symbols **L** appear on the display.
3. Release the knobs.

In order to remove the control lock repeat the same operations described previously.

i If the knobs have been kept turned to the **A** position for more than 30 seconds a fault message is displayed **F**.



Deactivating the hob power limit

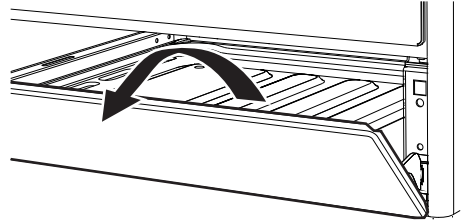
i The induction hob is configured to draw a maximum of 3 kW for use, but it is possible to remove this limitation and allow it to run at full power (7.4 kW).

1. Disconnect the cooker's power supply, then wait 10 seconds before restoring the power. At this point you have 2 minutes to change the power.
2. Turn both the front left and front right cooking zone knobs anti-clockwise at the same time, and keep them in this position for 3 seconds. The rear left and rear right cooking zone displays will show **3** and **0**.
3. Release both knobs, then turn only the knob for the front right cooking zone to the left and hold it in position. The rear left and rear right cooking zone displays will show the new power value of **7** and **4**.
4. Release the knob and wait a few seconds until the display turns off. At this point it will now be possible to use the product at the new power set.
5. To return the product to its original setting, repeat the configuration procedure.

i The last power setting activated will remain in memory even in the event of the electricity supply being cut.

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 on the oven:

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

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.



Use



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.



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 runners).

ECO

Eco

Using the grill and the lower heating element in combination is particularly suitable for cooking on a single shelf, as it provides low energy consumption. Ideal for cooking meat, fish and vegetables. Not recommended for desserts which must rise.



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



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



3.7 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).
- Using more ovens at the same time might affect the final cooking results.

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.

Advice for cooking with the Grill and the Fan 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 grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- 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.
- Grilling processes should never last more than 60 minutes using multifunction ovens, 30 minutes inside the auxiliary oven.

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.



Cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagna	3 - 4	Static	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Static	1	220 - 230	45 - 50	
Roasted veal	2	Fan assisted	2	180 - 190	90 - 100	
Pork loin	2	Fan assisted	2	180 - 190	70 - 80	
Pork sausages	1.5	Fan with grill	4	260	15	
Roast beef	1	Fan assisted	2	200	40 - 45	
Roasted rabbit	1.5	Fan assisted	2	180 - 190	70 - 80	
Turkey breast	3	Fan assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Fan assisted	2	180 - 190	170 - 180	
Spit-roast chicken	1.2	Fan with grill	2	180 - 190	65 - 70	
					1 st surface	2 nd surface
Pork chops	1.5	Fan with grill	4	260	15	5
Pork spare ribs	1.5	Fan with grill	4	260	10	10
Bacon	0.7	Grill	5	250 - 260	7	8
Pork fillet	1.5	Fan with grill	4	250 - 260	10	5
Beef fillet	1	Grill	5	250 - 260	10	7
Salmon trout	1.2	Fan assisted	2	150 - 160	35 - 40	
Delicate fish	1.5	Fan assisted	2	160	60 - 65	
Flounder	1.5	Fan assisted	2	160	45 - 50	
Pizza	1	Fan assisted	2	260	8 - 9	
Bread	1	Fan assisted	2	190 - 200	25 - 30	
Focaccia	1	Fan assisted	2	180 - 190	20 - 25	
Ring cake	1	Fan assisted	2	160	55 - 60	
Tart	1	Fan assisted	2	160	35 - 40	
Ricotta cake	1	Fan assisted	2	160 - 170	25 - 60	
Jam tarts	1	Fan assisted	2	160	20 - 25	
Chiffon cake	1.2	Fan assisted	2	160	55 - 60	
Profiterole	1.2	Fan assisted	2	180	80 - 90	
Sponge cake	1	Fan assisted	2	150 - 160	55 - 60	
Rice pudding	1	Fan assisted	2	160	55 - 60	

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



Cleaning and maintenance

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 products, 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.

4.2 Cleaning the appliance

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 surfaces. 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.

Cleaning the glass ceramic hob

Light coloured marks from pans with aluminium bases can be easily cleaned off with a cloth moistened in vinegar.

After cooking, remove any burnt residues, rinse with water and dry thoroughly with a clean cloth.

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving pans. Consequently, remove any dirt from the cooking surface immediately.



Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.

Weekly cleaning

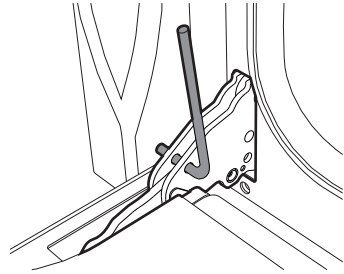
Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

4.3 Removing the door

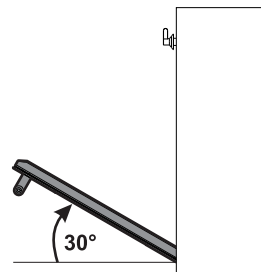
For easier cleaning, the door can be removed and placed on a tea towel.

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.



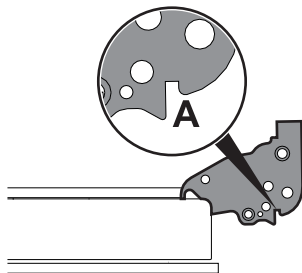
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





Cleaning and maintenance

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 oven door and once it is in position, remove the pins from the holes in the hinges.



4.4 Cleaning the door glazing

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

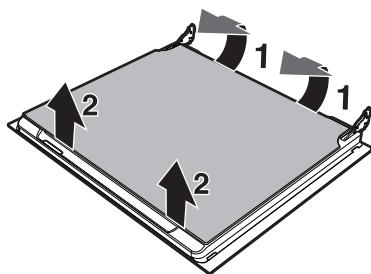


We recommend the use of cleaning products distributed by the manufacturer.

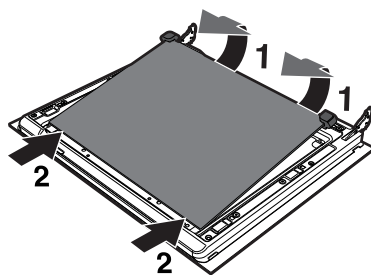
4.5 Removing the internal glass panes

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

1. Remove the internal glass pane by pulling the rear part gently upwards following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the door.

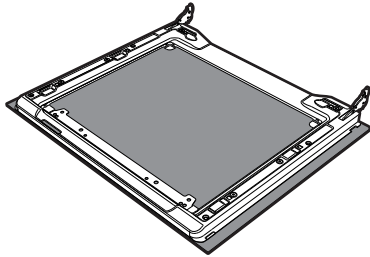


3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.

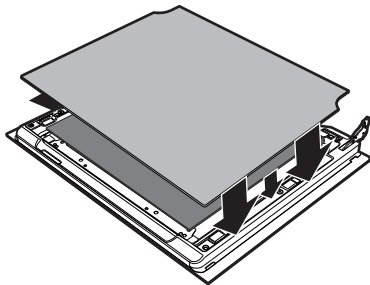




4. Clean the external glass pane and the previously removed panes. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.

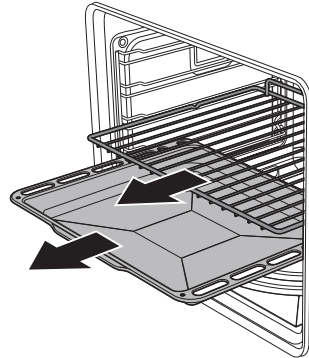


5. Refit the panes in the reverse order of removal.
6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



4.6 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts.



Clean the oven racks with warm water and non-abrasive detergents. Carefully rinse and dry damp parts.



The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.



For easier cleaning, it is recommended to remove the door.



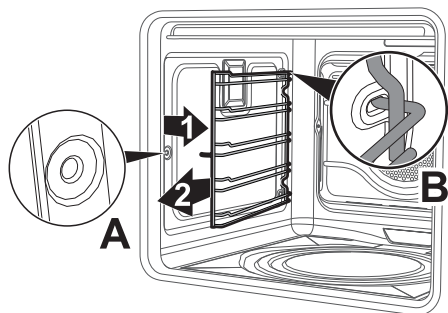
Cleaning and maintenance

Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used.

To remove the guide 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 guide frames back in.



4.7 Extraordinary maintenance

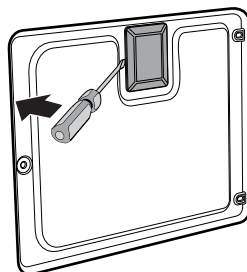


Live parts
Danger of electrocution

- Unplug the oven.
- Use personal protective equipment.

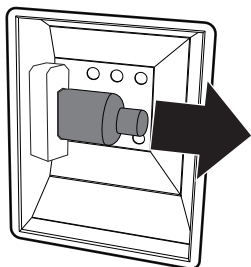
Replacing the internal light bulb

1. 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).





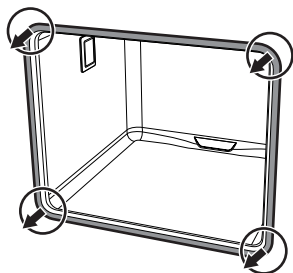
4. Unscrew and remove the lamp.



5. Replace the bulb with one of the same type (40 W).
6. Refit the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover down as far as it will go so that it attaches completely to the bulb support.

Removing the door seal

To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides to attach it to the edge of the oven. Pull the 4 edges of the seal outwards to detach the fasteners.





Installation

5 Installation

5.1 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.

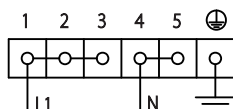
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

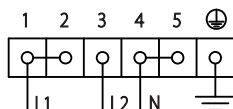
The appliance can work in the following modes:

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



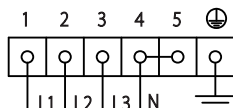
Use a **3 x 10 mm² three-core** cable.

- **380-415 V 2N~**



Use a **4 x 4 mm² four-core** cable.

- **380-415 V 3N~**



Use a **5 x 2.5 mm² five-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 omnipolar circuit breaker 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.

5.2 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).

General information

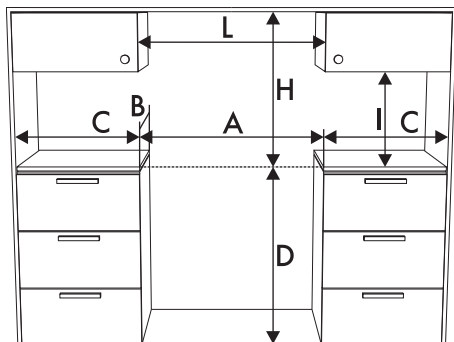
This appliance may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 50 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.

Any wall units positioned above the worktop of the appliance must be at a minimum distance of at least 750 mm. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.



Installation

Dimensions

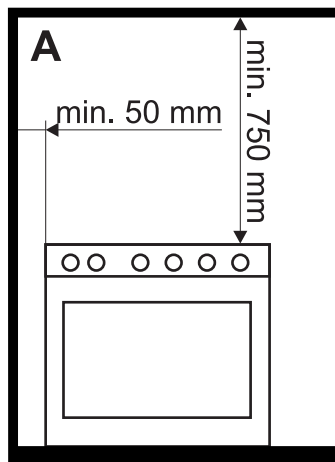


A	600 mm
B	600 mm
C¹	min. 50 mm
D	900 mm
H	750 mm
I	450 mm
L²	800 mm

¹ Minimum distance from side walls or other flammable material.

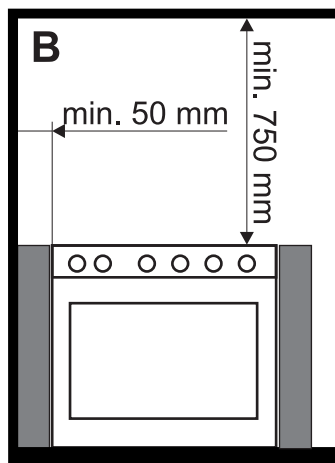
² Minimum cabinet width (=A)

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



A - Class 1

(Free-standing appliance)

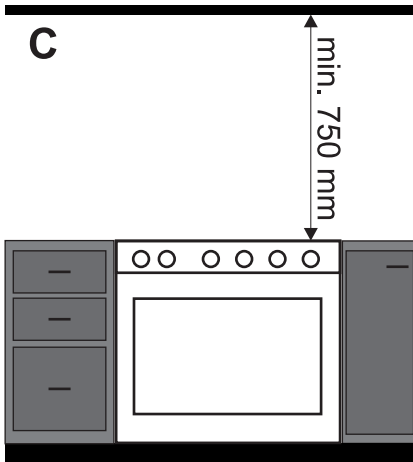


B - Class 2 subclass 1

(Built-in appliance)



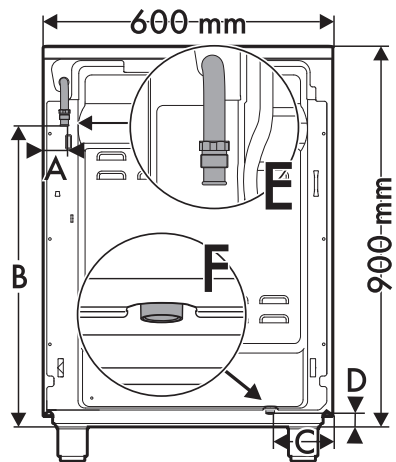
Position of gas and electrical connections



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



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



A	51 mm
B	710 mm
C	126 mm
D	32 mm

E Gas connection

F Electrical connection



Installation

Positioning and levelling

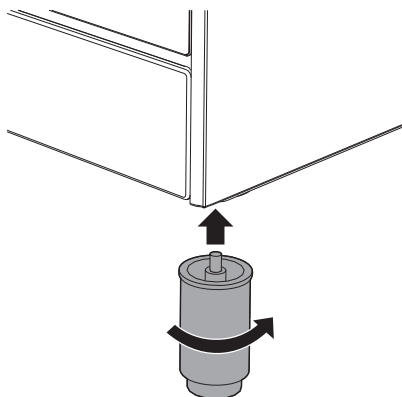


Heavy appliance

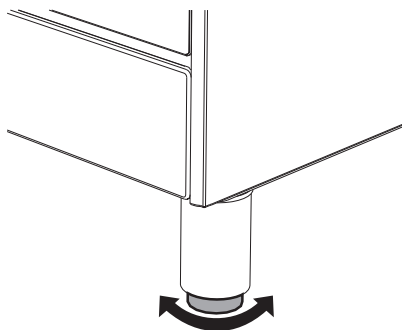
Risk of damage to the appliance

- 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.



8. 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.



Testing

At the end of installation, carry out a brief inspection test. If the appliance fails to operate, after checking that you have followed the instructions correctly, unplug the appliance and contact Technical Support.

5.3 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 to find leaks.
- Turn on all the burners separately and at 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.