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We advise you to read this manual carefully, which 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.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Children must never play with the appliance.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch the appliance off immediately after use.
- 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.
- The appliance must never be cleaned by unsupervised children.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.

- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use steam jets for cleaning 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.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.



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 the one envisaged;
- non-observance of the user manual provisions;
- 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 improper.
- This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.4 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 main power supply.
- Disconnect the power cable from the electrical system.
- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.



Instructions

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

- Consign the packing materials to the appropriate selective collection centres.



Plastic packaging Danger of suffocation

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

1.5 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.

1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

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, cooking advice.

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

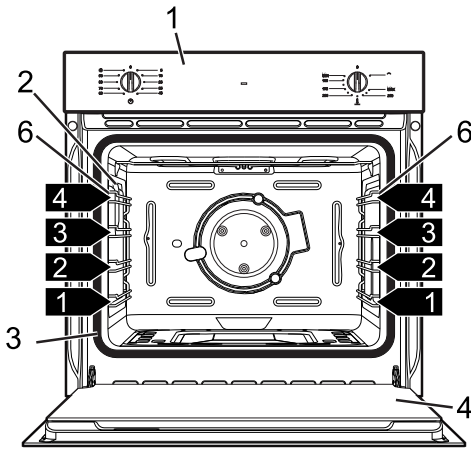
1. Use instruction sequence.

- Single use instruction.

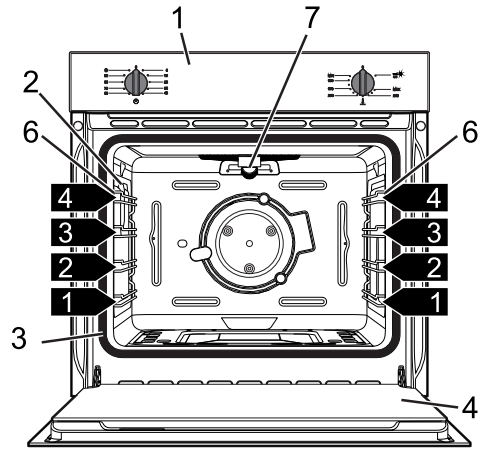


2 Description

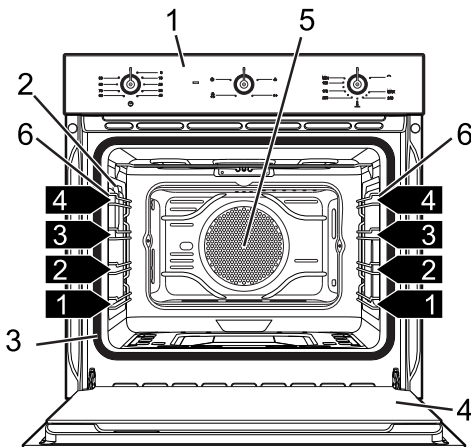
2.1 General description



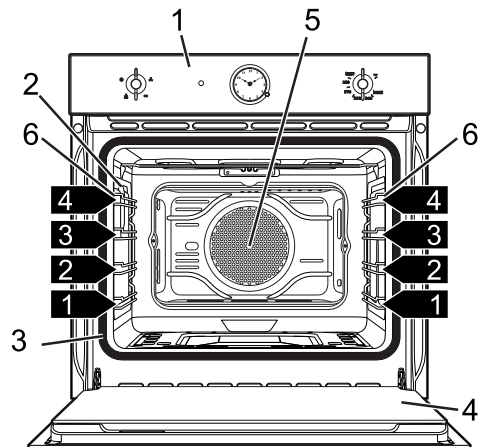
Gas / Electric grill oven models



Gas / Gas grill oven models



Gas / Electric fan grill oven models



- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Door

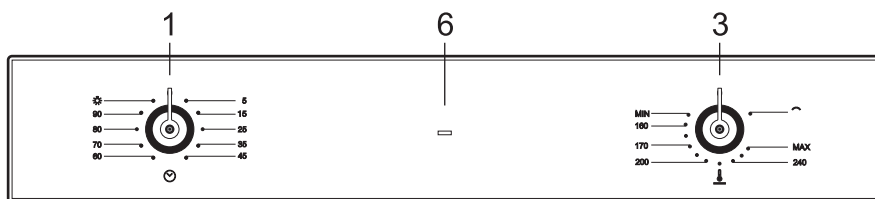
- 5 Fan
- 6 Rack/tray support frames
- 7 Gas grill

1,2,3,... Frame shelf

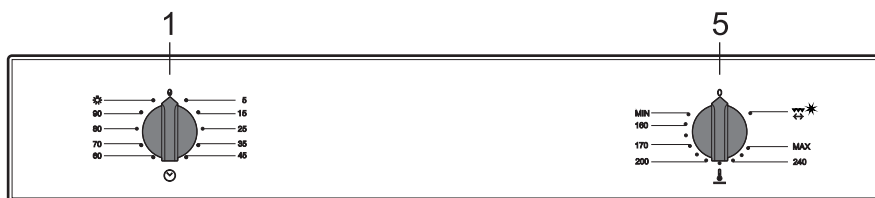


Description

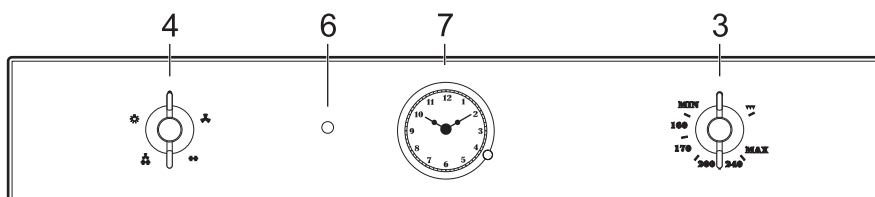
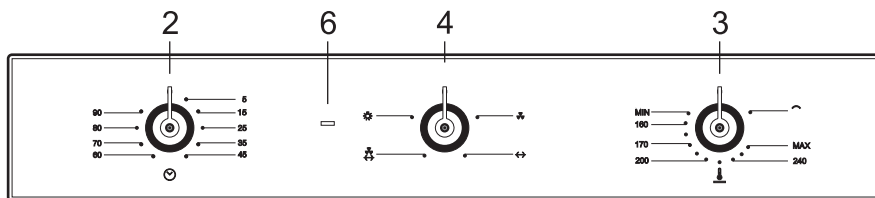
2.2 Control panel



Gas / Electric grill oven models



Gas / Gas grill oven models




Gas / Electric fan grill oven models



Electromechanical timer knob (1)

In order to use the timer, the buzzer must be set by turning the knob clockwise. The numbers correspond to minutes (maximum 90 minutes). Adjustment is progressive and intermediate positions between the figures can be used. The end of cooking buzzer does not interrupt operation of the oven.

The position  enables the light inside the oven to be switched on during normal operations (without timer).

to the required setting, between **MIN** and **MAX**.

To activate the grill function, simply press and turn the knob clockwise to position



Mechanical timer indicator light (2)

In order to use the mechanical timer, the buzzer must be set by turning the knob clockwise. The numbers correspond to minutes (maximum 55 minutes). Adjustment is progressive and intermediate positions between the figures can be used. The end of cooking buzzer does not interrupt operation of the oven.

Oven/electric grill temperature knob (3)

Useful for lighting the lower burner or the electric grill. The cooking temperature is selected by turning the knob anti-clockwise to the required setting, between **MIN** and

MAX.

Function knob (4)

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

Oven/gas grill temperature knob (5)

Useful for lighting the lower burner or the upper gas grill. The cooking temperature is selected by turning the knob anti-clockwise



Description

Grill indicator light (6)

The grill indicator light comes on when the grill function is activated. Once the temperature has been reached, the indicator light switches off. When the light flashes, it means that the temperature is being regulated.

Clock (7)

Useful for displaying the current time.



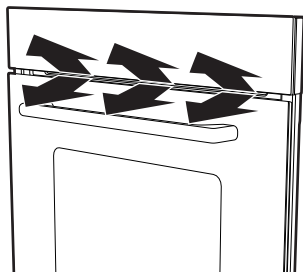
Please note not all controls are available on all models. Identify the facia relevant to your model and follow the appropriate control descriptions

2.3 Other parts

Oven shelves

The oven features shelves for positioning 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 oven and comes into operation during cooking.

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

Internal light

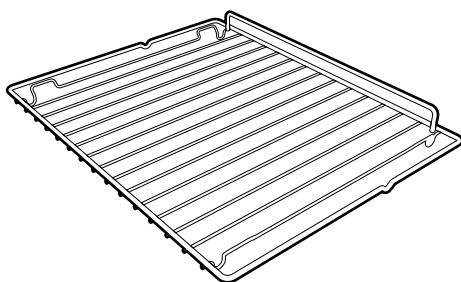
The oven light comes on when the door is opened or the function  is selected.

2.4 Available accessories



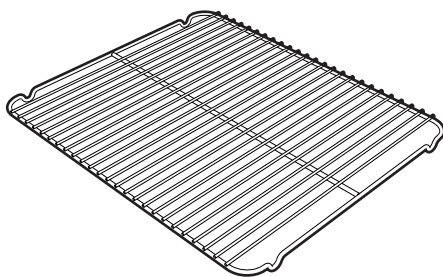
Some models are not provided with all accessories.

Rack



Useful for holding cooking containers.

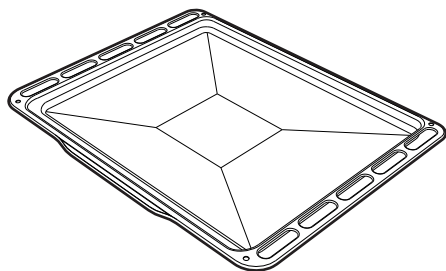
Tray rack



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

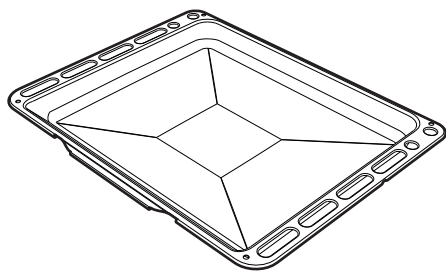


Oven tray



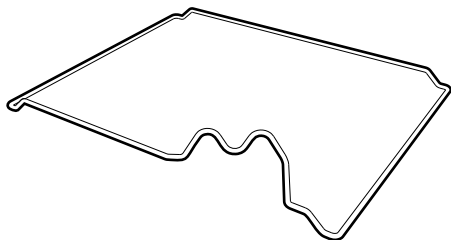
useful for collecting fat from foods placed on the rack above.

Deep tray



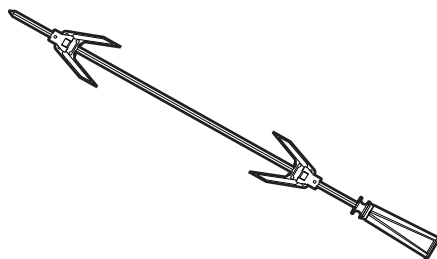
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Rotisserie support



To be used to support the rotisserie rod.

Rotisserie rod



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

i

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

i

Original 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 using 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.
- Do not allow children to get near the oven when it is in operation.



High temperature inside the oven 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.
- Do not use plastic kitchenware or containers when cooking food.
- 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 from the oven compartment all trays and racks not used during cooking.



Improper use

Risk of damage to enamelled surfaces

- Do not cover the bottom of the oven with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the cooking compartment.
- Do not pour water directly on very hot trays.

3.2 First use

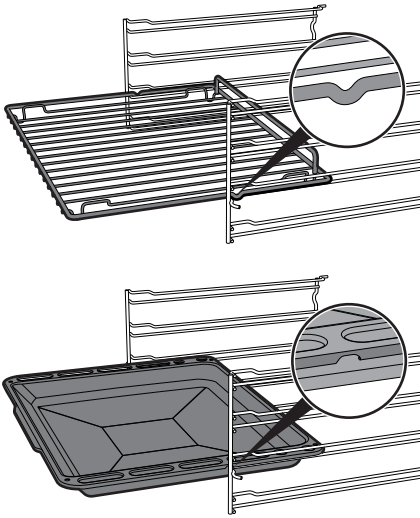
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartment.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature long enough 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.



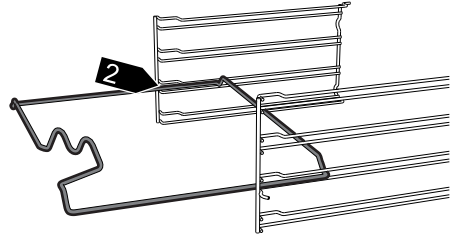
Gently insert racks and trays into the oven until they come to a stop.



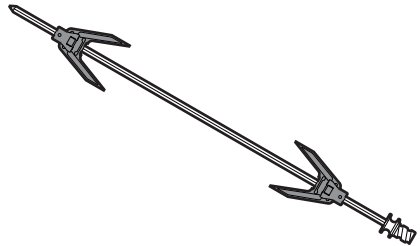
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Rotisserie rod

When cooking with the rotisserie, position the rotisserie support frame on the second shelf. Once the rod frame is inserted, the shaped part must sit facing outwards.

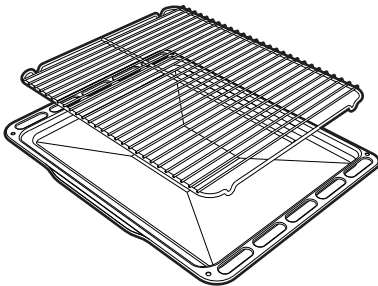


Prepare the rotisserie rod with the food using the clip forks provided.



Tray rack

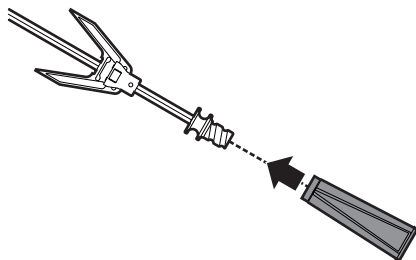
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.





Use

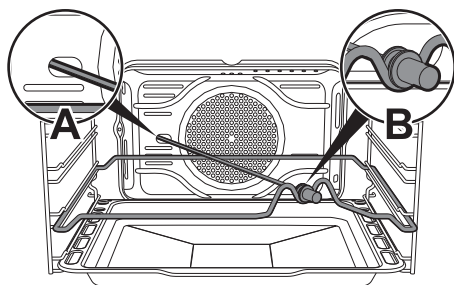
Screw on the handle provided so that you can handle the rod with the food on it readily.



Once you have prepared the rotisserie rod, place it on the the rotisserie support.

Insert the rod into the hole **A** so that it connects with the rotisserie motor.

Make sure that the pin is placed correctly on the guide frame **B**.



3.4 Using the oven

Using the gas oven

Electronic spark ignition:

1. Open the oven door completely.
2. Press and turn the temperature knob anti-clockwise between the values **MIN** and **MAX**. The electric spark ignition is activated automatically.
3. After lighting, keep the knob pressed down for a few seconds to allow the thermocouple to heat up.



If the burner does not ignite after 15 seconds, stop attempting to light it, leave the oven door open and do not try to light it again for at least 60 seconds.



In case of accidental extinguishing, turn the knob to the off position and do not try to light the burner again for at least 60 seconds.



Remove the handle before closing the door.



We recommend that you place the tray on the first shelf to collect fats more easily.




Using the gas grill



High temperature inside the oven during use
Danger of fire or explosion

- Grilling processes must never last more than 30 minutes.

Electronic spark ignition:

- Open the oven door completely.
- Press and turn the temperature knob clockwise to the symbol . The electric spark ignition is activated automatically.
- After lighting, keep the knob pressed down for a few seconds to allow the thermocouple to heat up.



If the burner does not ignite after 15 seconds, stop attempting to light it, leave the oven door open and do not try to light it again for at least 60 seconds.



In the event of a power supply failure the cooling fan does not work. Do not switch on the oven manually.



Using the Grill function the rotisserie motor activates automatically.





The gas oven and the gas grill must never be used at the same time.

Using the electric grill



High temperature inside the oven during use
Danger of fire

- Do not leave food under the grill unattended.

Press and turn the temperature knob clockwise on the symbol  / .



The gas oven and the electric grill must never be used at the same time.

Functions list



Gas burner

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



+



Gas burner + fan

In combination with the gas burners, the fan distributes the heat quickly and evenly. This function is perfect for all cooking operations using a steady temperature.



+



Gas burner + rotisserie with fan

The rotisserie works constantly turning the food while the fan distribute the heat quickly



Use



Gas burner + rotisserie burner

The rotisserie turns the food constantly while the gas burner is working.



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 present) gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Grill + fan

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



Grill + rotisserie

The rotisserie works in combination with the grill element, allowing food to be perfectly browned.



Grill + rotisserie with fan

As above, with the addition of the fan to distribute the heat quickly and evenly. Ideal for larger items of food.



Gas + fan models (note for UK market)

Unlike the traditional gas oven that you usually find in the United Kingdom, where the hottest part of the cavity is usually located in the upper area of the oven, the new fan-assisted gas oven has a European-style central lower burner which allows you to get optimal results, thanks to the efficient zone cooking device.

The oven has a fan that distributes the heat evenly inside it. However, the lower part is the hottest area and it allows you to cook in the same way as in the upper part of a traditional oven (depending on the mode selected).

The central areas cook at the temperature set on the control panel, whereas in the upper area the heat is distributed to a slightly lower temperature, which equals the temperature of the lower shelf of an electric oven.

Before carrying out a cooking process, preheat the oven in order to get optimal results. Moreover, during all cooking operations the oven door must be closed to enable the safety device to work properly.



3.5 Cooking advice

General advice

- Use a fan-assisted function to achieve uniform 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.

Advice for cooking with the Grill and the Fan-assisted 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-assisted grill function, we recommend that you preheat the oven before grilling.

Advice for cooking desserts 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.

Advice for defrosting and proving

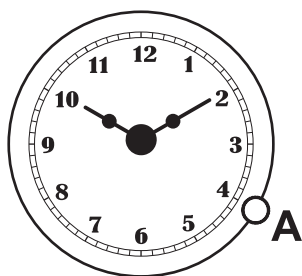
- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The 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.

3.6 Clock (on some models only)



Setting the time

To set the correct time, pull the knob **A** and turn it clockwise.



Cooking information table

Food	Weight (Kg)	Runner position from the bottom	Static Oven			Fan-assisted Oven			
			Temperature (°C)	Time (minutes)		Temperature (°C)	Time (minutes)		
Lasagne	5	3	230 - 240	50 - 60		230 - 240	45 - 50		
Cannelloni	2.5	2	220 - 230	25 - 30		220 - 230	25 - 30		
Oven-baked pasta	2.5	2	220 - 230	25 - 30		220 - 230	25 - 30		
Roast chicken	1.2	2	200 - 210	80 - 90		200 - 210	70 - 80		
Turkey breast	3	2	200 - 210	90 - 100		200 - 210	90 - 100		
Pork loin	1.2	2	210 - 220	70 - 75		200 - 210	70 - 75		
Roast rabbit	1.5	2	200 - 210	75 - 80		200 - 210	75 - 80		
Lamb	1.5	2	200 - 210	90 - 95		200 - 210	90 - 95		
				1 st side	2 nd side			1 st side	2 nd side
Pork chops	1	4	Grill	15	8	Grill	15	8	
Hamburgers	1	4	Grill	11	7	Grill	11	7	
Sausages	1.5	4	Grill	15	5	Grill	15	5	
Spare ribs	1.5	4	Grill	15	5	Grill	15	5	
Meat kebabs	1.5	4	Grill	11	10	Grill	11	5	
Chicken	1.2	Rotisserie	Grill	80		Grill	70		
Mackerel	8	2	180 - 190	25 - 30		180 - 190	25 - 30		
Salmon trout	1.3	2	180 - 190	35 - 40		180 - 190	35 - 40		
Turbot	1	2	180 - 190	25 - 30		180 - 190	25 - 30		
Fish kebabs	1	4	Grill	7	3	Grill	7	5	
Pizza	1	3	240	12 - 15		240	12 - 15		
Biscuits	1	3	190	18		180	18		
Paradise cake	1	2	190	50 - 55		180	55 - 60		
Fruit tart	1	3	190	35 - 40		180	35 - 40		
Ring cake	1.2	3	190	45 - 50		180	50 - 55		

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



Use

Conversion table

Weight		Measurement		Volume	
Metric	Imperial	Metric	Imperial	Metric	Imperial
15 g	1/2 oz	5 mm	1/4 in	25 ml	1 fl oz
25 g	1 oz	1 cm	1/2 in	50 ml	2 fl oz
40 g	1 1/2 oz	2.5 cm	1 in	85 ml	3 fl oz
50 g	2 oz	5 cm	2 in	100 ml	3 1/2 fl oz
75 g	3 oz	7.5 cm	3 in	150 ml	5 fl oz (1/4 pint)
100 g	4 oz	10 cm	4 in	200 ml	7 fl oz
150 g	5 oz	12.5 cm	5 in	300 ml	10 fl oz (1/2 pint)
175 g	6 oz	15 cm	6 in	450 ml	15 fl oz (3/4 pint)
200 g	7 oz	18 cm	7 in	600 ml	1 pint
225 g	8 oz	20 cm	8 in	700 ml	1 1/4 pint
250 g	9 oz	23 cm	9 in	900 ml	1 1/2 pint
275 g	10 oz	25 cm	10 in	1 l	1 3/4 pint
350 g	12 oz	30 cm	12 in	1.2 l	2 pints
375 g	13 oz			1.25 l	2 1/4 pints
400 g	14 oz			1.5 l	2 1/2 pints
425 g	15 oz			1.6 l	2 3/4 pints
450 g	1 lb			1.75 l	3 pints
550 g	1 1/4 lb			1.8 l	3 1/4 pints
675 g	1 1/2 lb			2 l	3 1/2 pints
750 g	1 3/4 lb			2.1 l	3 3/4 pints
900 g	2 lb			2.25 l	4 pints
1.5 kg	3 lb			2.75 l	5 pints
1.75 kg	4 lb			3.4 l	6 pints
2.25 kg	5 lb			3.9 l	7 pints
				5 l	8 pints (1 gallon)

Temperature			
140°C	Fan 120°C	275°F	Gas 1
150°C	Fan 130°C	300°F	Gas 2
160°C	Fan 140°C	325°F	Gas 3
180°C	Fan 160°C	350°F	Gas 4
190°C	Fan 1720°C	375°F	Gas 5
200°C	Fan 180°C	400°F	Gas 6
220°C	Fan 200°C	425°F	Gas 7
230°C	Fan 210°C	450°F	Gas 8
240°C	Fan 220°C	475°F	Gas 9



4 Cleaning and maintenance

4.1 Instructions



Improper use
Risk of damage to surfaces

- Do not use steam jets for cleaning the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.

4.2 Cleaning the surfaces

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

4.3 Ordinary daily cleaning

Always use only specific products 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.

4.4 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

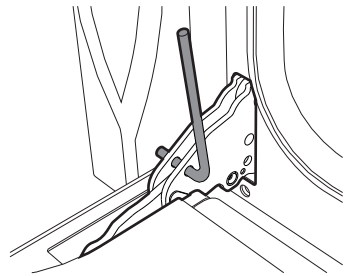
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

4.5 Removing the door

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

To remove the door proceed as follows:

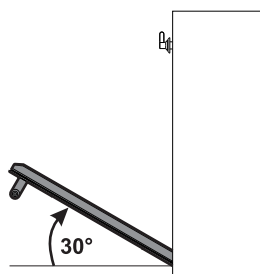
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



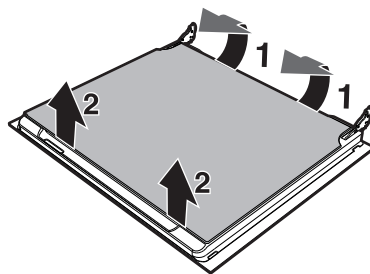
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



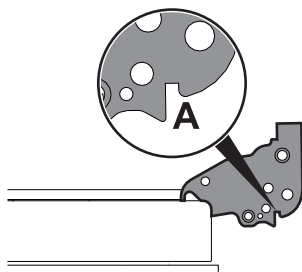
Cleaning and maintenance



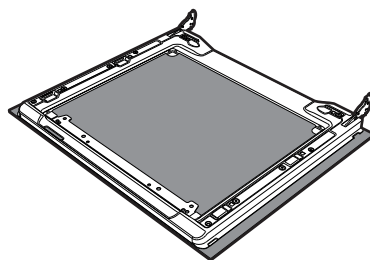
1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass detach from their housings in the oven door.



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.



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



4.6 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.



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

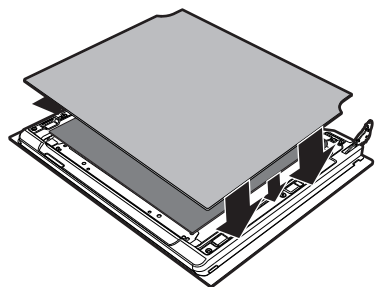
4.7 Removing the internal glass panels

For easier cleaning the door internal glass panels can be disassembled.

4. Replace the panels in the reverse order in which they were removed.
5. Reposition the internal glass panel. Take care to centre and insert the 4 pins into



their housings in the oven door by applying slight pressure.

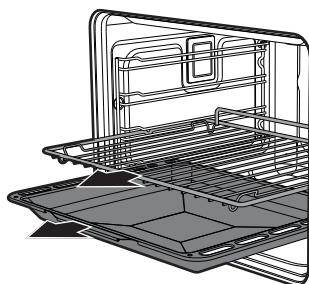


4.8 Cleaning the inside of the oven

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 detergent. Carefully rinse and dry the damp parts.

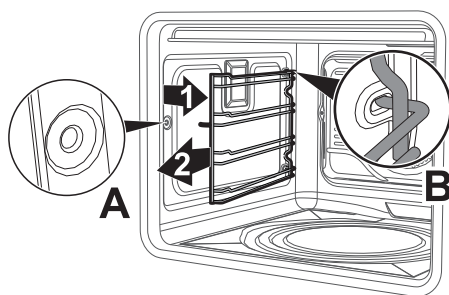


Removing racks/trays support frames

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 (only on some models).

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.



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, remove the door.



Cleaning and maintenance

4.9 Extraordinary maintenance

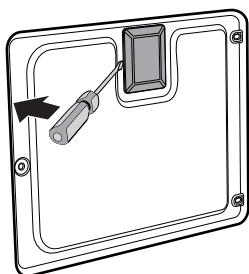


Live parts
Danger of electrocution

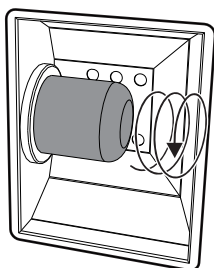
- Disconnect the oven power supply.

Replacing the internal light bulb

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



4. Unscrew and remove the lamp.

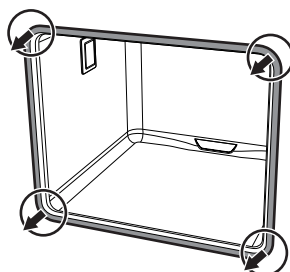


5. Replace the lamp with one of the same type (25W).
6. Replace the cover correctly, so that the moulded part of the glass is facing the door.

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





5 Installation

5.1 Gas connection



**Gas leak
Danger of explosion**

- After carrying out any operation, check that the tightening torque of gas connections is between 15 Nm and 20 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 with a flexible hose must be carried out so that the length of the piping does not exceed 2 metres when fully extended.
- The hoses should not come into contact with moving parts and should not be crushed in any way.

General information

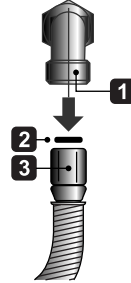
Connection to the gas supply network can be made using a rigid copper hose or a continuous wall or flexible steel hose in compliance with the provisions established by the applicable standard. The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. For supplying it with other types of gas, see chapter "5.2 Adaptation to different types of gas". The gas inlet connection is threaded $\frac{1}{2}$ " external gas (ISO 228-1).

Connection with a flexible steel hose

Make the connection to the gas mains using a continuous wall flexible steel hose

whose specifications comply with the current regulations.

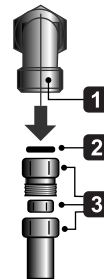
Carefully screw the connector **3** to the gas connector **1** of the appliance, placing the seal **2** between them.



Connection with a rigid copper hose

The connection to the gas supply network must be made in such a way that it does not cause stresses of any type on the appliance.

Carefully screw the adapter unit **3** with double cone to the gas connector **1** of the appliance, placing the supplied seal **2** between them.



Connection to LPG

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

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



Installation

and Countries”.

Room ventilation

The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed 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

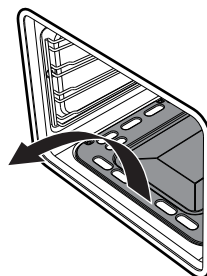
The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated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

5.2 Adaptation to different types of gas

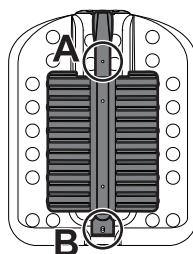
The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. In case of operation with other types of gas, the burner nozzle must be changed and the gas tap adjusted.

Replacing the nozzle

1. Open the door.
2. Completely remove all accessories from inside the oven.
3. Lift up the oven surface and pull it outwards.



4. Loosen the screws A and B.
5. Move away the lock that secures the thermocouple and igniter to the burner with screw A.

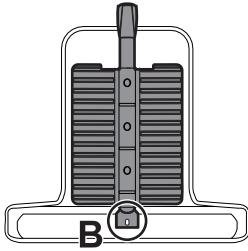


6. Slide the burner outwards until the nozzle is accessible.
7. Replace the nozzle using a 7mm socket wrench.

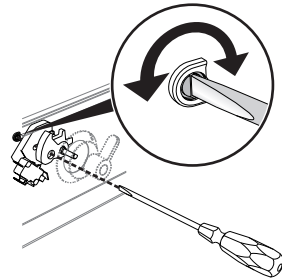


Replacing the gas grill nozzle (on some models only)

1. Open the door.
2. Completely remove all accessories from inside the oven.
3. Loosen the screw B.



4. Slide off the knob and insert a straight edge screwdriver into the hole **A** to make the adjustment.
5. If using liquid gas the adjustment screw B must be tightened clockwise to the very end.



4. Slide the burner outwards until the nozzle is accessible.
5. Replace the nozzle using a 7mm socket wrench.

Adjusting the minimum

The oven thermostat is equipped with a screw for adjusting the minimum. When changing the type of supplied gas, the minimum must be adjusted as follows:

1. Disconnect the appliance from the power supply.
2. Pull the oven slightly out from its seat, take out the knobs and remove the front panel by unscrewing the 4 screws (2 top and 2 bottom) that secure it to the rest of the appliance.
3. Insert the oven thermostat knob and light the oven burner. Keep it at the maximum for 10/15 minutes with the door closed. After this period, move the knob to the minimum temperature.



Installation

Gas types and Countries

Gas types		IT	GB-IE	FR-BE	DE	AT	NL	ES	PT	SE	RU	DK
1 Natural Gas G20												
G20	20 mbar	•	•		•	•		•	•	•	•	•
G20/25	20/25 mbar			•								
2 Natural Gas G25												
G25	25 mbar						•					
3 Natural Gas G25												
G25	20 mbar				•							
4 Liquid Gas G30/31												
G30/31	28/37 mbar		•	•				•			•	
G30/31	30/37 mbar	•							•			
G30/31	30/30 mbar						•			•		•
5 Liquid Gas G30/31												
G30/31	50 mbar				•	•						
6 City Gas G110												
G110	8 mbar	•								•		•
7 City Gas G120												
G120	8 mbar									•		



Burner and nozzle characteristics tables

1 Natural Gas G20		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		120	110
Reduced capacity (W)		900	-
2 Natural Gas G25		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.3
Nozzle diameter (1/100 mm)		127	127
Reduced capacity (W)		900	-
3 Natural Gas G25		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.1
Nozzle diameter (1/100 mm)		120	110
Reduced capacity (W)		900	-
4 Liquid Gas G30/31		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		76	72
Reduced capacity (W)		900	-
Capacity G30 (g/h)		189	175
Capacity G31 (g/h)		186	171
5 Liquid Gas G30/31		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		68	65
Reduced capacity (W)		1000	-
Capacity G30 (g/h)		189	175
Capacity G31 (g/h)		186	171
6 City Gas G110		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		230	215
Reduced capacity (W)		900	-
7 City Gas G120		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		215	205
Reduced capacity (W)		900	-



Installation

5.3 Electrical connection



Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.

General information

Check the grid 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.

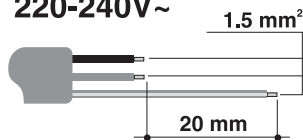
Do not remove this plate for any reason.

The appliance works at 220-240 V~.

Use a H05V2V2-F type three-core cable (3 x 1.5 mm² cable, referring to the cross section of the internal conductor).

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

220-240V~



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 use of adapters and shunts as these could cause overheating and a risk of burns.

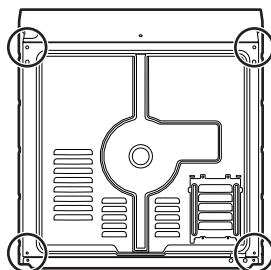
5.4 Cable replacement



Power voltage
Danger of electrocution

- Disconnect the main power supply.

1. Unscrew the rear casing screws and remove the casing to access the terminal board.



2. Replace the cable.
3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.



5.5 Positioning



Heavy appliance
Danger of crush injuries

- Place the appliance into the piece of furniture with the aid of a second person.



Pressure on the open door
Risk of damages to the appliance

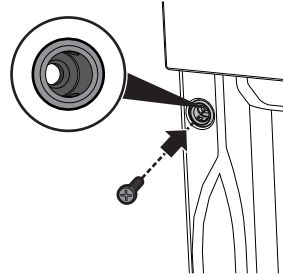
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



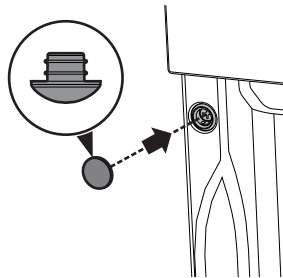
Heat production during appliance operation
Risk of fire

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.

Secure the appliance to the piece of furniture using screws.

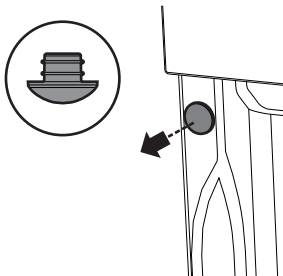


Cover the bushings with the covers removed previously.



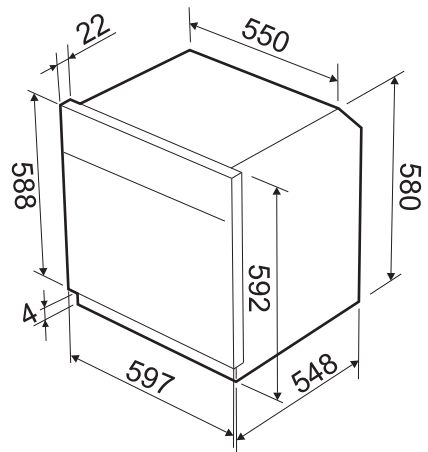
Fastening bushings

Remove the bushing covers inserted on the oven front.



Mount the appliance into the recess.

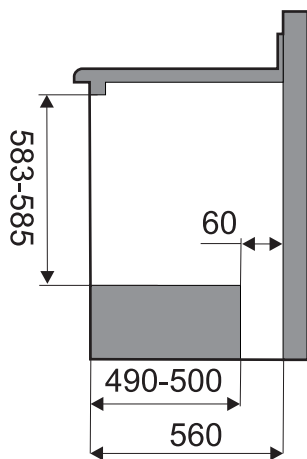
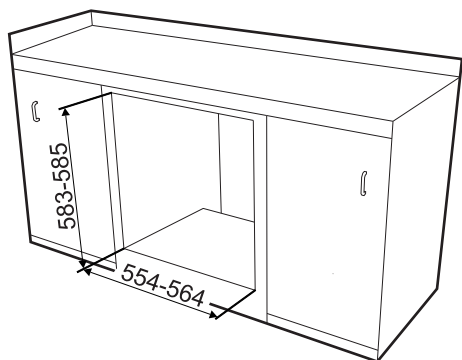
Appliance overall dimensions (mm)



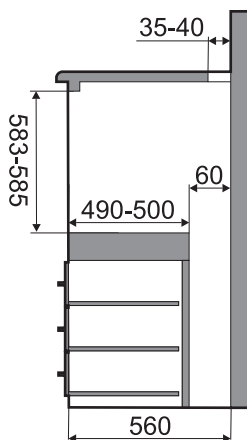
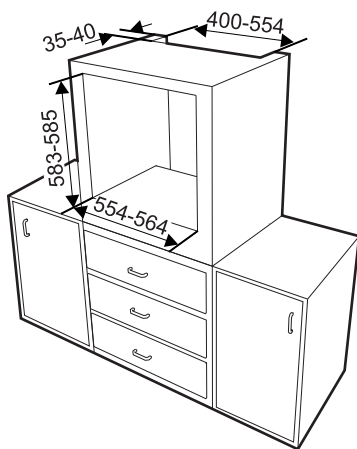


Installation

Mounting under worktops (mm)



Mounting into a column (mm)



Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.



Make sure that the piece of furniture top/rear part has an opening approx. 60 mm deep.