

Contents

1	Instructions	50
1.1	General safety instructions	50
1.2	Identification plate	51
1.3	Manufacturer liability	51
1.4	Appliance purpose	51
1.5	This user manual	51
1.6	Disposal	52
1.7	How to read the user manual	52
2	Description	53
2.1	General Description	53
2.2	Cooking hob	54
2.3	Control panel	54
2.4	Other parts	56
2.5	Available accessories	56
3	Use	60
3.1	Instructions	60
3.2	First use	61
3.3	Using the accessories	61
3.4	Using the hob	64
3.5	Using the ovens	66
3.6	Using the storage compartment	69
3.7	Cooking advice	69
3.8	Programmer clock	71
4	Cleaning and maintenance	75
4.1	Instructions	75
4.2	Cleaning the appliance	75
4.3	Removing the doors	77
4.4	Cleaning the door glazing	77
4.5	Cleaning the inside of the ovens	78
4.6	Extraordinary maintenance	81
5	Installation	82
5.1	Gas connection	82
5.2	Adaptation to different types of gas	85
5.3	Electrical connection	89
5.4	Positioning	90

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.
- 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, provided that they are supervised or instructed by adults who are responsible for their safety.
- 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.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not modify this appliance.
- Switch off the appliance immediately after use.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- 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.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- 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.

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.
- Never leave objects on the cooking surface.



- 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.
- 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.
- Do not use the appliance to heat rooms for any reason.
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.

For this appliance

- Before replacing the bulb, switch off the power supply to the appliance.
- 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 as envisaged;
- Non-observance of the user manual provisions;
- 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 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, provided that 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.

1.5 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.



Instructions

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 main 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 packed 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 packaging 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, 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

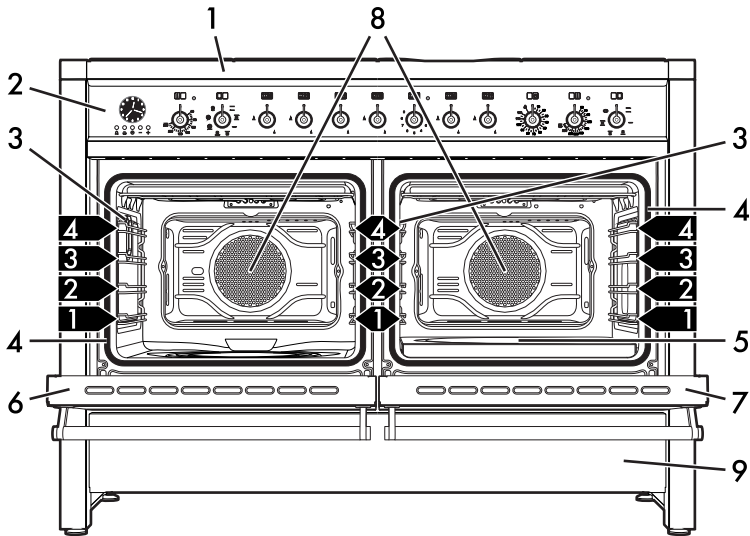
1. Use instruction sequence.

- Standalone use instruction.



2 Description

2.1 General Description



- 1 Cooking hob
- 2 Control panel
- 3 Oven light
- 4 Seal
- 5 Pizza plate

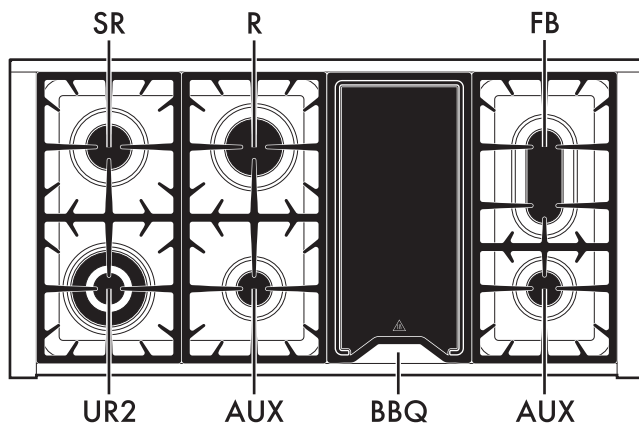
- 6 Main oven door
- 7 "Pizza" oven door
- 8 Fan
- 9 Storage compartment

1,2,3... Rack/tray support frame shelf



Description

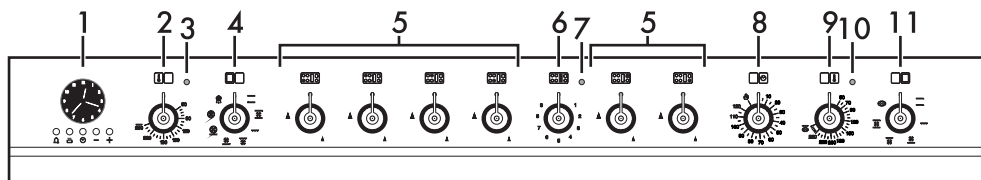
2.2 Cooking hob



Aux = Auxiliary
SR = Semi-rapid

R = Rapid
UR2 = Ultra-rapid
BBQ = Barbecue plate

2.3 Control panel



1 Programmer clock

Useful for displaying the current time, setting programmed cooking operations and programming the minute minder timer.

2 Main oven 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.

3 Main oven 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.






4 Main oven 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.

5 Hob burner knobs

Useful for lighting and adjusting the hob burners.

Press and turn the knobs anti-clockwise to the value  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.

6 Barbecue knob

Adjusts the power of the barbecue element on the hob.

Turn the knob to any position from **1** to **9** to activate the heating element.

7 Barbecue indicator light

Turns on to indicate that the barbecue heating element is on. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set for the element is kept constant.

8 "Pizza" oven timer knob

This knob enables manual cooking or a timer to be set; the timer automatically switches off only the "pizza" oven at the end of cooking.

To set the cooking time, turn the knob clockwise until it reaches the required position and then set the required cooking function and temperature.

The numbers indicated are minutes. The adjustment is progressive and intermediate positions between the figures can be used. At the end of the timed cooking operation, a buzzer will sound and switch off automatically after 3-4 seconds.

9 "Pizza" oven 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.

10 "Pizza" oven 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.

11 "Pizza" oven 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.



Description

2.4 Other parts

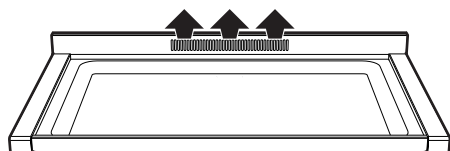
Shelves

The appliance 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 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.



Interior lighting

The appliance interior lighting comes on:

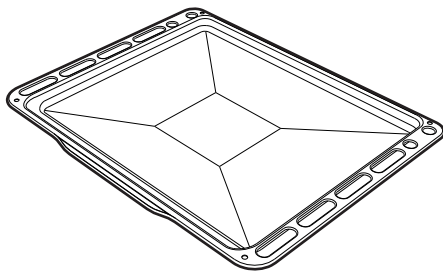
- When the door is opened
- When any function is selected

2.5 Available accessories



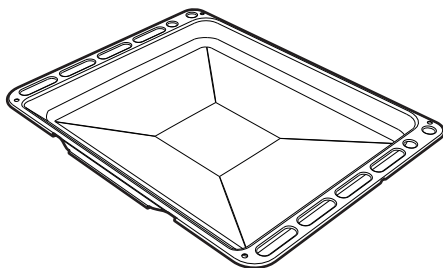
Some models are not provided with all accessories.

Oven tray



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

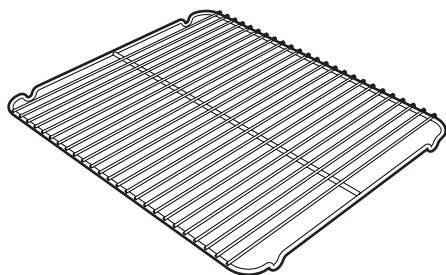
Deep tray



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

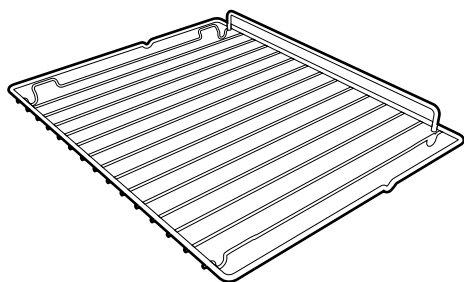


Tray rack



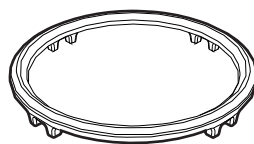
To be placed over the top of the oven tray; for cooking foods which may drip.

Rack

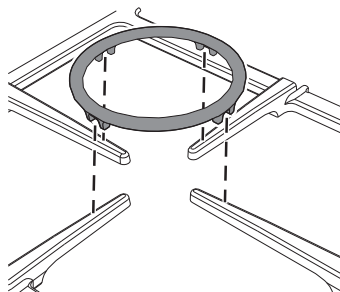


Useful for supporting containers with food during cooking.

Raised pan support



To prevent damage to the worktop, a raised pan support is available to place under pans having a diameter greater than those indicated in the "Cookware diameters" table in section 3.3 "Using the hob".



The pan support must be placed on the hob grid as shown in the figure above.

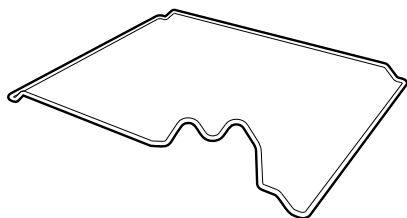
In any case, pans with a diameter greater than 26 cm must be used solely on the Ultra-rapid burner (**UR2**).

This pan support can also be used with woks.



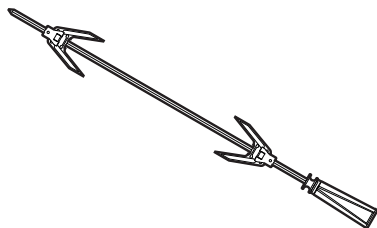
Description

Rotisserie support



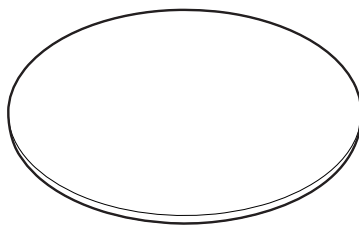
To be used to support the rotisserie rod.

Rotisserie rod



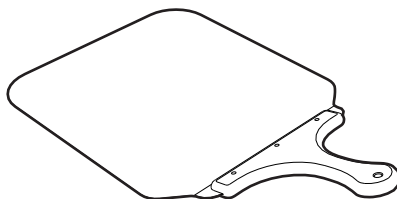
Useful for cooking chicken and all foods which require uniform cooking over their entire surface.

Pizza plate



Specially designed for cooking pizza and similar dishes.

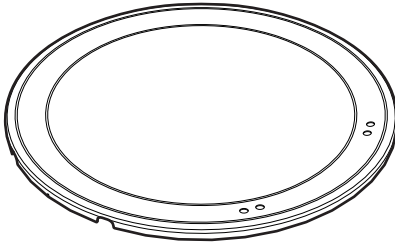
Pizza spatula



For easily placing the pizza on the pizza plate.

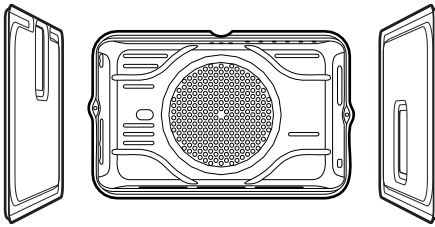


Pizza plate cover



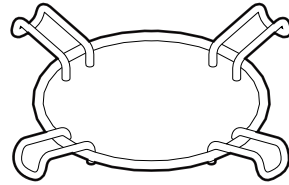
To be used in place of the pizza plate when this is not being used.

Self-cleaning panels



Useful for absorbing small grease residues.

WOK ring



Useful when using a wok.

i

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

i

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



Use

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 onto very hot trays.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- 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.



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

Danger of burns

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



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 or the storage compartment.
- 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 all trays and racks which are not required during cooking.



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 rest pans or trays on the internal glass pane.
- Do not pour water directly onto very hot trays.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- 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.

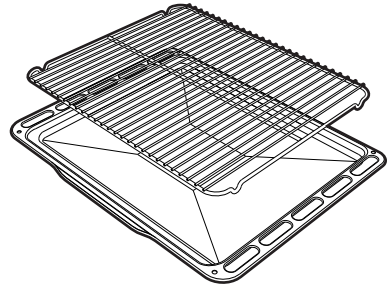
3.2 First use

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 compartments.
3. Remove all the accessories from the appliance and clean them (see 4 Cleaning and maintenance). Heat the empty ovens at the maximum temperature to burn off any residues left by the manufacturing process.

3.3 Using the accessories

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.



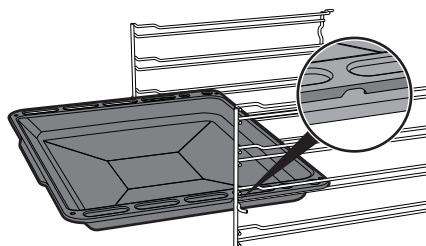
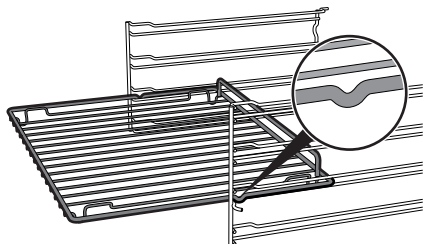


Use

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.



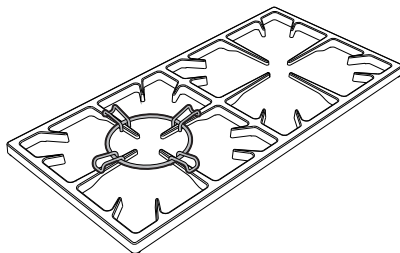
Gently insert racks and trays into the oven until they come to a stop.



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

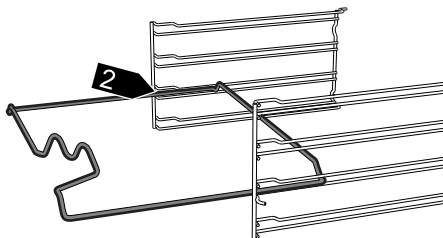
Ring reducers

The reduction pan stands have to be placed on the hob grids. Make sure they are properly placed.



Rotisserie (main oven)

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.

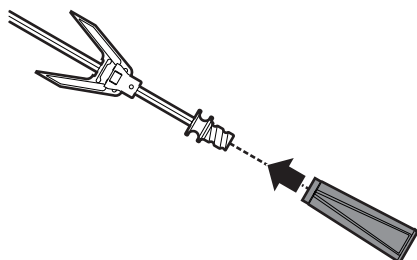


Prepare the rotisserie rod with the food using the clip forks provided.





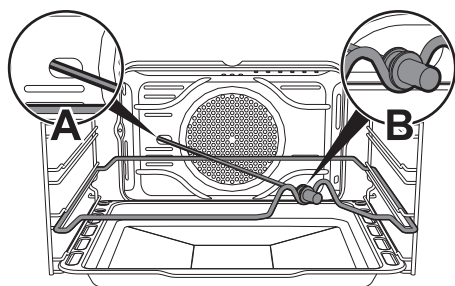
Screw on the handle provided so that you can handle the rod with the food on it readily.



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

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

Make sure the pin is correctly positioned on the shaped part **B** of the rotisserie support.



Pizza plate and cover ("pizza" oven)



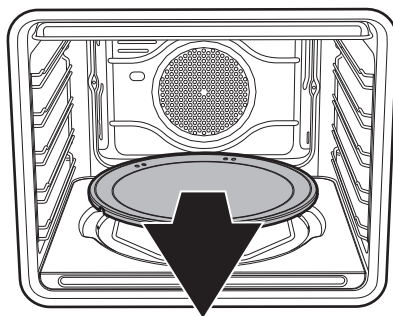
Improper use

Risk of damage to surfaces

- Do not use the pizza plate other than as described, for example do not use it on gas or glass ceramic hobs or in ovens which are not designed for this purpose.
- If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza plate are unsightly and may reduce its efficiency.
- If the pizza plate is not in use, cover the bottom of the oven with the cover provided.

With the oven cold, remove the cover from the bottom and insert the pizza plate. Make sure that the plate is inserted correctly in the recess provided.

For cooking use the special pizza function



Remove the handle before closing the door



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



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



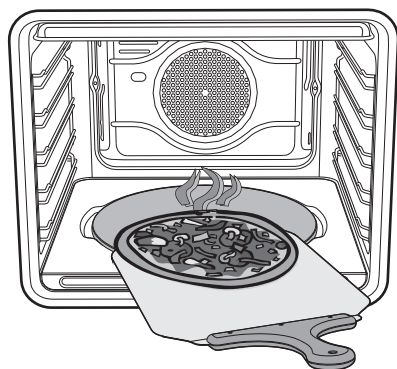
Use




The pizza plate can also be used in the main oven. On the bottom of the oven there are some circular drawn components; the pizza plate should be positioned on the widest one.

Pizza spatula


Always grip the pizza spatula on the wooden handle to put food in and take it out of the oven. You are advised to dust the steel surface lightly with flour to make it easier to slide fresh products on and off, as they could stick to the steel due to their moisture content.



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 lights. 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.

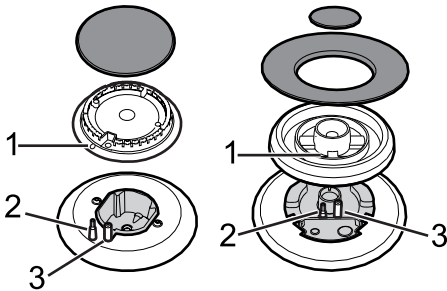


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. Return the knob to  and wait at least 60 seconds before lighting it again.



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 in the flame-spreader crowns are aligned with the igniters and thermocouples (**A**).



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.



Cookware diameters:

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

Cookware diameters with raised pan support:

- **UR2**: 26 - 28 cm.

Barbecue plate

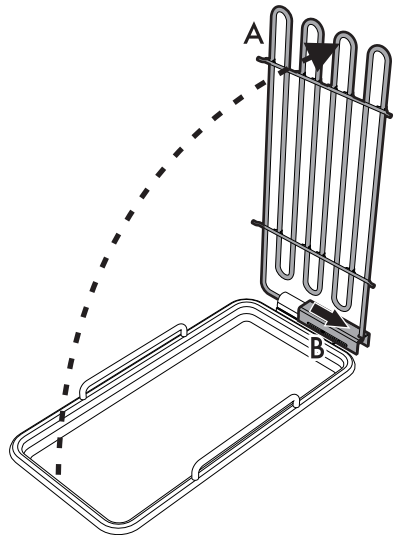


**High temperature
Danger of burns**

- After prolonged use, the hot plate remains hot even after the heating element has switched off. Keep children at a safe distance.
- Remove the plate only when it has cooled down.

For grilling, cooking au gratin or as a barbecue.

1. Remove the barbecue grill before starting cooking.
2. Lift heating element **A** and hold it in place with stop **B**.





Use

3. In the tray under the heating element you can put:

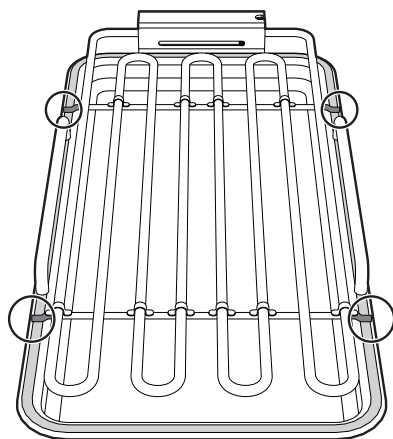
- Water to catch the fat and any grease dripping from the cooking
- Lava rock that keeps in the heat for longer and therefore improves the cooking times and quality

4. Remove the heating element stop **B** and



Pay attention not to fill above the edge of the tray.

then lower the element so that the four reference marks rest on the edge of the tray.



5. Replace the grill on the hob.

6. Turn the barbecue heating element knob to a position between **1** and **9**. The light turns on to indicate that the heating element is on.



It is recommended you pre-heat the element for 5-6 minutes before placing food on it.

3.5 Using the ovens

Switching on the main oven

To switch on the oven:

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



Regular flashing of the thermostat indicator light during cooking is normal and indicates that the temperature is being maintained constant inside the oven.

Main oven functions



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 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 shelves).



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 + 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.



Lower element + fan with circulaire

Fan-assisted cooking is combined with the heat coming from the bottom and allows you at the same time to slightly brown food. Perfect for any type of food



Fan with circulaire

The combination of the fan and the circulaire 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.



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.




Switching on the “pizza” oven

To switch on the oven:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.
3. Select a cooking time or manual cooking using the timer knob.



If no cooking time is selected, the minute minder knob must be positioned on the symbol  (manual). Otherwise, it will not be possible to turn on the oven



Regular flashing of the thermostat indicator light during cooking is normal and indicates that the temperature is being maintained constant inside the oven.

“Pizza” oven functions



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.



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 + 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.



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 shelves).

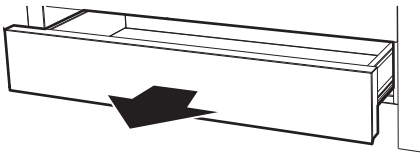


Pizza

The operation of the fan, combined with the grill and the lower heating element, ensures uniform cooking even with complex recipes. Perfect not just for pizzas, but also for biscuits and cakes.

3.6 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.



3.7 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 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.



Use

- 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 must never last more than 60 minutes.

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

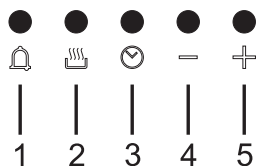
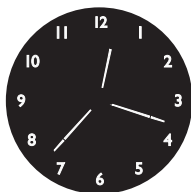
- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The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



3.8 Programmer clock



- 1 Minute minder timer key
- 2 End of cooking key
- 3 Time setting and reset key
- 4 Value decrease key
- 5 Value increase key



The programmer clock only controls the left main oven and does not control the "pizza" oven.

Setting the time

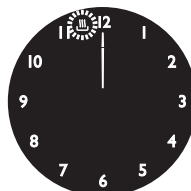
On the first use, or after a power failure, the display flashes at regular intervals. Press the key to stop the flashing. Press the key again for two seconds to start the procedure for setting the current time. Use the keys or to increase or decrease the time value by one minute for each pressure until setting the required time. The clock starts working 5 seconds after the last key pressure.

Timed cooking

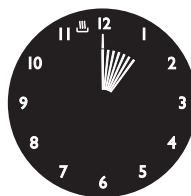


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. After selecting a cooking function and temperature, press the key . The pointer moves to position 12 and the symbol will flash on the display.




2. To set the cooking time press the key or within 5 seconds: each time you press the key adds 1 minute to the cooking time, and every 12 minutes a new internal segment will light up (the example below shows a cooking time of 1 hour).



3. Once the required time is obtained, cooking will start about 5 seconds after you last pressed the key or .



Use

4. The display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of cooking, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).
5. At the end of cooking, the timer will switch the oven heating elements off, the buzzer will start to sound and the numbers on the dial will flash.
6. The set program can be cancelled: Press the key  for 2 seconds to cancel the set time and switch the oven off manually if a cooking operation is in progress.










It is not possible to set a cooking time of more than 12 hours.

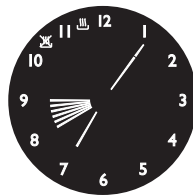
Programmed cooking



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. Within 5 seconds after the last time you pressed the key  or , press the key  again to set the cooking end time. The symbol  will flash on the display together with the current time, with the internal segments illuminated to show the end of cooking time.
3. Press the key  or  to set the cooking end time.

4. 5 seconds after the last key is pressed, the display will show the current time and the cooking start and end times, represented by the illuminated internal segments. As soon as the current time reaches the set cooking start time, the internal segments will flash and the oven starts cooking.
 5. At the end of cooking, the timer switches the oven heating elements off, the buzzer starts to sound and the numbers on the dial flash.
 6. The set program can be cancelled: Press the key  for 2 seconds to cancel the set time and switch the oven off manually if a cooking operation is in progress.
- In the example below, the current time is 7.06 and cooking is programmed to start at 8.00 and end at 9.00.





- At 8 o'clock the internal segments between 8 and 9 will start to flash.



For the oven to start cooking after the programming procedures just described, the knobs must be correctly set on the required temperature and function.

Display reduced brightness

To reduce energy consumption in stand-by, briefly press the key to reduce the display brightness. To restore the normal brightness, press the key again.

Timer

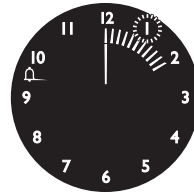


This function only activates the buzzer, without stopping cooking.

- Press the key and the display will light up as shown in the figure below.



- Within 5 seconds press the key or to set the minute minder timer. Each time a key is pressed, an outer segment representing 1 minute of cooking is lit or switched off (the example below shows a countdown of 1 hour and 10 minutes).



- Five seconds after you last pressed the key the countdown begins, at the end of which the buzzer activates.
- During the countdown, the current time can be displayed by pressing the key .
- Press the key again to return to the minute minder display.



At the end of the countdown turn the temperature and function knobs to to manually stop the cooking operation.



It is not possible to set a cooking time of more than 4 hours.



Use

Cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Static	1	220 - 230	45 - 50	
Roast veal	2	Circulaire	2	180 - 190	90 - 100	
Pork	2	Circulaire	2	180 - 190	70 - 80	
Sausages	1.5	Fan with grill	3	250	15	
Roast beef	1	Circulaire	2	200	40 - 45	
Roast rabbit	1.5	Circulaire	2	180 - 190	70 - 80	
Turkey breast	3	Circulaire	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Circulaire	2	180 - 190	170 - 180	
Roast chicken	1.2	Circulaire	2	180 - 190	65 - 70	
					1 st surface	2 nd surface
Pork chops	1.5	Fan with grill	3	250	15	5
Spare ribs	1.5	Fan with grill	3	250	10	10
Bacon	0.7	Grill	4	250	7	8
Pork fillet	1.5	Fan with grill	3	250	10	5
Beef fillet	1	Grill	4	250	10	7
Salmon trout	1.2	Circulaire	2	150 - 160	35 - 40	
Monkfish	1.5	Circulaire	2	160	60 - 65	
Turbot	1.5	Circulaire	2	160	45 - 50	
Pizza	1	Circulaire	2	250	8 - 9	
Bread	1	Circulaire	2	190 - 200	25 - 30	
Focaccia	1	Circulaire	2	180 - 190	20 - 25	
Bundt cake	1	Circulaire	2	160	55 - 60	
Jam tart	1	Circulaire	2	160	35 - 40	
Ricotta cake	1	Circulaire	2	160 - 170	55 - 60	
Jam tarts	1	Circulaire	2	160	20 - 25	
Paradise cake	1.2	Circulaire	2	160	55 - 60	
Profiteroles	1.2	Circulaire	2	180	80 - 90	
Sponge cake	1	Circulaire	2	150 - 160	55 - 60	
Rice pudding	1	Circulaire	2	160	55 - 60	
Brioche	0.6	Circulaire	2	160	30 - 35	

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



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 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.
- 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 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.

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.



Cleaning and maintenance

Cooking hob grids

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



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.

Barbecue plate

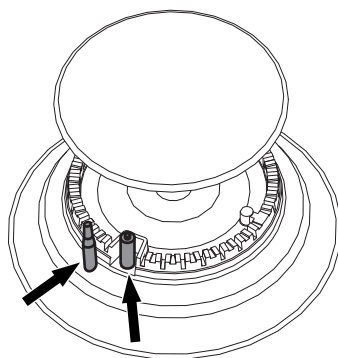
The plate is coated with a non-stick material (Teflon). This kind of film is very fragile and can be damaged when using metal utensils. Use only wooden or plastic utensils withstanding high temperatures.

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.



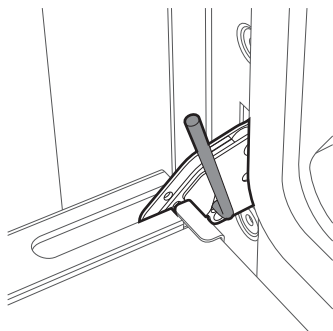


4.3 Removing the doors

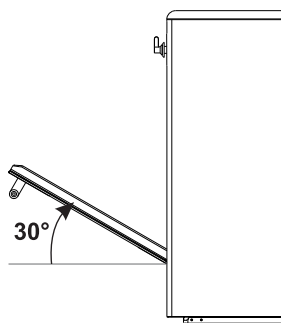
For easier cleaning, the doors can be removed and placed on a tea towel or other protective sheet.

To remove the door proceed as follows:

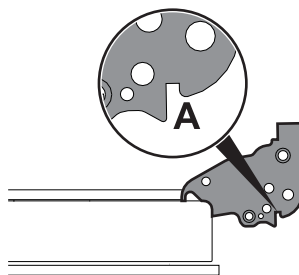
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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.



4.4 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.

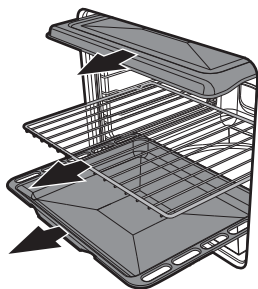


Cleaning and maintenance

4.5 Cleaning the inside of the ovens

To keep the ovens in perfect condition, clean them regularly after allowing them to cool.

- Take out all removable parts.



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



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



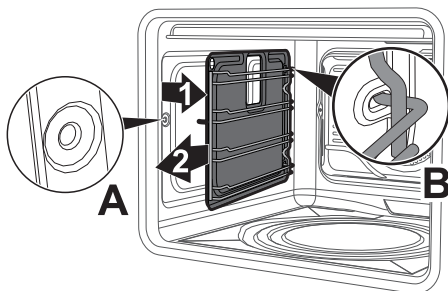
For easier cleaning, remove the door.

Removing self-cleaning panels and 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 (on some models only).

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.



Regeneration of self-cleaning panels (catalytic cycle)

The regeneration cycle of the self-cleaning panels is a cleaning method through heating suitable for removing small grease residues, not sugar-based ones.

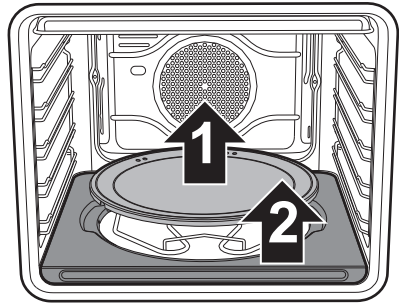
1. Clean the base and the upper guard first with a microfibre cloth soaked in water and neutral washing up liquid. Rinse thoroughly.
2. Set a regeneration cycle by selecting a fan assisted function at the maximum temperature for one hour.
3. If the panels are particularly dirty after the regeneration cycle, remove them and wash them with neutral washing up liquid. Rinse and dry them.
4. Put the panels back in the oven and set a fan assisted function at a temperature of 180°C for one hour, in order to ensure that they are thoroughly dry.



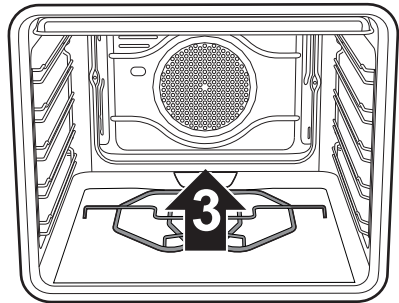
We recommend carrying out the self-cleaning panel regeneration cycle every 15 days.

Removal and cleaning of pizza accessories:

Remove in sequence the pizza plate cover (1) and the base (2) on which it is placed. The base has to be lifted a few millimetres, then pulled outwards.



Lift the end of the lower heating element (3) a few centimetres and clean the oven base.



Put the pizza plate base back in place, pushing it in until it hits the back of the oven, and push it down so that the heating element plate is embedded into the base itself.



Cleaning and maintenance

Cleaning the pizza plate

The pizza plate should be washed separately according to the following instructions:

- The stone must be cleaned after every use. Do not heat it again if it has any encrustations. To clean, pour 50 cc of vinegar onto the stone, leave it to act for 10 minutes, then remove it by wiping with a metallic mesh or abrasive sponge. Rinse with water then leave to dry.
- Before cleaning, remove any dirt burnt onto the stone with the aid of a metal spatula or a scraper of the kind used for cleaning glass-ceramic hobs.
- For best results, the stone must still be warm; otherwise, wash it in hot water.
- Use metal mesh sponges or abrasive scotch-brite pads, dipped in lemon or vinegar.
- Never use detergents.
- Never wash in the dishwasher.
- Never leave the stone to soak.
- The damp stone must not be used for a least 8 hours after the end of the cleaning procedures.
- Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion caused by high temperatures of the enamel coating the stone.

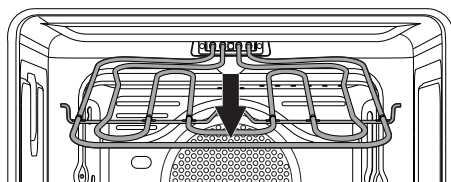
Cleaning the top section

The oven cavity is fitted with a tilting heating element which facilitates cleaning the top part (roof) of the oven.

1. Delicately push the middle section of the upper heating element towards the rear of the oven to release it from the central bush.



2. Gently lower the heating element until it stops.



Improper use

Risk of damage to the appliance

- Do not excessively flex the element during cleaning.
3. When you have finished cleaning, put the heating element back in position.



4.6 Extraordinary maintenance



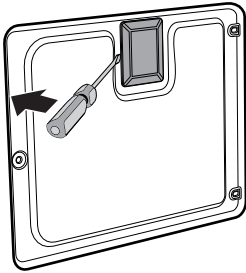
Live parts

Danger of electrocution

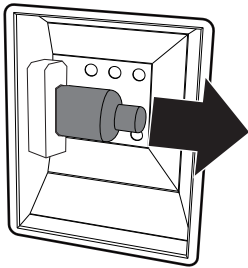
- Disconnect the oven power supply.

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. Slide out and remove the lamp.

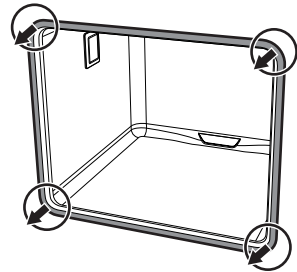


Do not touch the halogen lamp directly with your fingers, but wrap it in insulating material.

5. Replace the lamp with one of the same type (40W).
6. Refit 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 seal of the oven

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



To keep the seals clean, use a non-abrasive sponge and lukewarm water. Seals should be soft and elastic.



Installation

5 Installation

5.1 Gas connection (not valid for the UK)



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



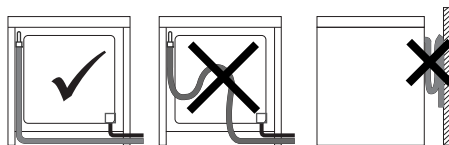
Gas leak Danger of explosion

- 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 fixed to the hose connection 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).

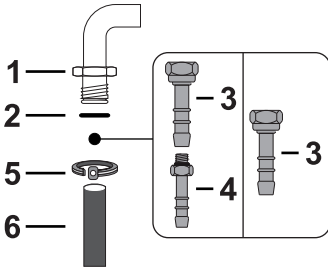
General information

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.

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 hose connector **3** to the appliance's gas connector **1** ($\frac{1}{2}$ " ISO 228-1 thread), placing seal **2** between them. Hose connector **4** can also be screwed to hose connector **3**, depending on the diameter of the gas hose used. After tightening the hose connector(s), push gas hose **6** onto the hose connector and secure it with clamp **5** (which must be compliant with the applicable standard).



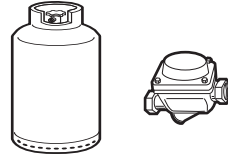
Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.



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

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.

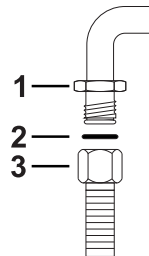


The supply pressure must comply with the values indicated in the table in "Gas types and Countries".

Connection with a steel hose

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.

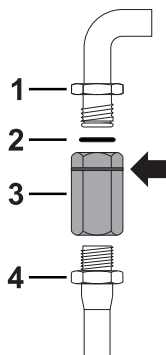




Installation

Connection with a steel hose with bayonet fitting

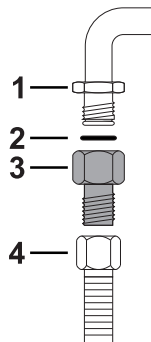
Carry out the connection to the gas mains using a steel hose with bayonet fitting compliant with B.S. 669. Apply insulating material to the thread of the gas hose connector **4** and then tighten the adapter **3**. Screw the assembly to the movable connector **1** of the appliance, placing the supplied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



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** ($\frac{1}{2}$ " 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.

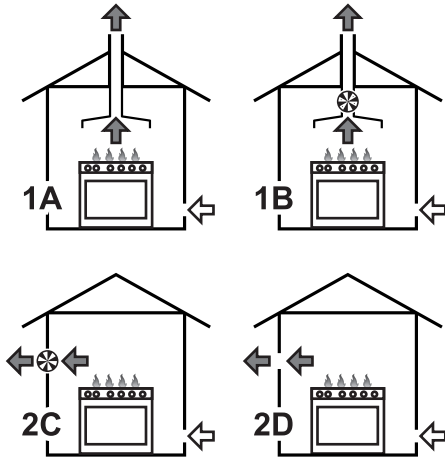
The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: In particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.



Extraction of the combustion products

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

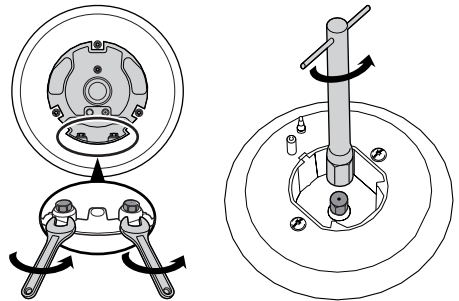


5.2 Adaptation to different types of gas

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

Replacing nozzles

1. Remove the grids, burner caps and flame-spreader crowns to access the burner casings.
2. Replace the nozzles using a 7mm spanner according to the gas to be used (see Burner and nozzle characteristics tables).



3. Reposition the burners in their correct seats.

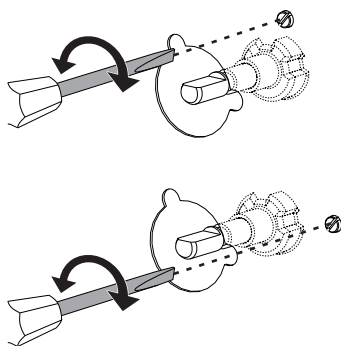


Installation

Adjusting the minimum setting for natural or city gas

Light the burner and turn it to the minimum position. Extract the gas tap 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 taps.



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 taps

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



Lubrication of the gas taps 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
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 LPG G30/31												
G30/31	28/37 mbar		•	•				•			•	
G30/31	30/37 mbar	•							•			
G30/31	30/30 mbar						•			•		•
5 LPG G30/31												
G30/31	50 mbar				•	•						
6 City Gas G110												
G110	8 mbar	•								•		•
7 City Gas G120												
G120	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 "Burner and nozzle characteristics tables".



Installation

Burner and nozzle characteristics tables

1 Natural Gas G20	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.2
Nozzle diameter (1/100 mm)	72	97	115	75 + 135
Pre-chamber (printed on nozzle)	(X)	(Z)	(Y)	(H1)+(H3)
Reduced capacity (W)	400	500	800	1900
2 Natural Gas G25	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.2
Nozzle diameter (1/100 mm)	72	94	121	75 + 145
Pre-chamber (printed on nozzle)	(F1)	(Y)	(F2)	(H1)+(H3)
Reduced capacity (W)	400	500	800	1900
3 Natural Gas G25	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.1
Nozzle diameter (1/100 mm)	77	100	134	80 + 145
Pre-chamber (printed on nozzle)	(F1)	(Y)	(F3)	(Y)+(H3)
Reduced capacity (W)	400	500	800	1900
4 LPG G30/31	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.2
Nozzle diameter (1/100 mm)	50	65	85	46 + 91
Reduced capacity (W)	400	500	800	1900
Rated capacity G30 (g/h)	76	131	218	305
Rated capacity G31 (g/h)	75	129	214	300
5 LPG G30/31	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.2
Nozzle diameter (1/100 mm)	43	58	70	43 + 70
Pre-chamber (printed on nozzle)	(H2)	(M)	(S)	(S1)+(H2)
Reduced capacity (W)	400	500	800	1900
Rated capacity G30 (g/h)	76	131	218	305
Rated capacity G31 (g/h)	75	129	214	300
6 City Gas G110	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	2.8	4.0
Nozzle diameter (1/100 mm)	145	185	260	150 + 320
Pre-chamber (printed on nozzle)	(8)	(2)	(3)	-
Reduced capacity (W)	400	500	800	1400
7 City Gas G120	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.0
Nozzle diameter (1/100 mm)	135	175	240	130 + 290
Pre-chamber (printed on nozzle)	(8)	(1)	(3)	-
Reduced capacity (W)	400	500	800	1400

The nozzles not provided are available at Authorised Service Centres.



5.3 Electrical connection



**Power voltage
Danger of electrocution**

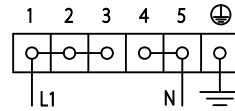
- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use cables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

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

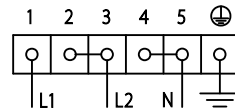
The appliance can work in the following modes:

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



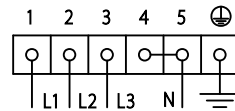
3 x 6 mm² three-core cable.

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



4 x 2.5 mm² four-core cable.

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



5 x 1.5 mm² five-core cable.



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



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



Installation

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

5.4 Positioning



Heavy appliance Danger of crushing injuries

- Position the appliance into the cabinet cutout with the help 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.



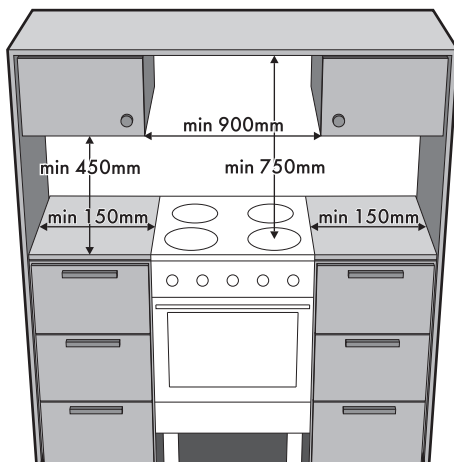
Heat production during appliance operation Risk of fire

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no 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 150 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.

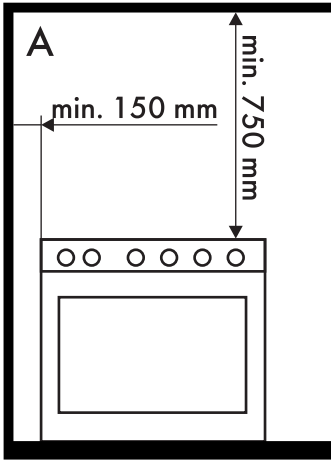
Any wall units positioned above the worktop must be at a minimum distance of at least 750 mm.



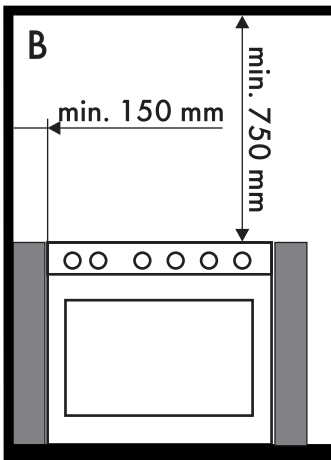
If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.



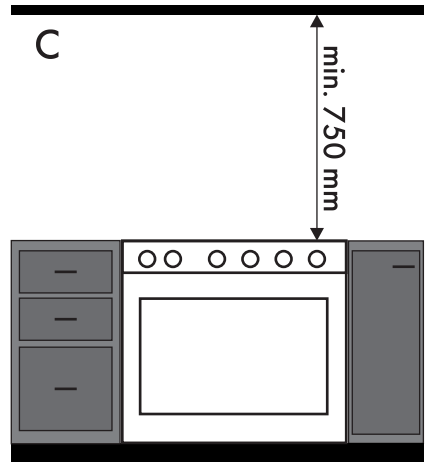
Depending on the type of installation, this appliance belongs to classes:



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.



Installation

Fastening to wall (where present)

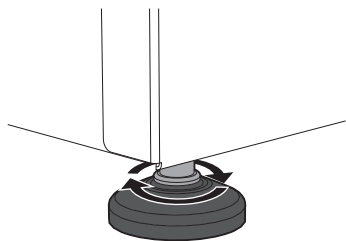


Heavy appliance
Risk of damages to the appliance

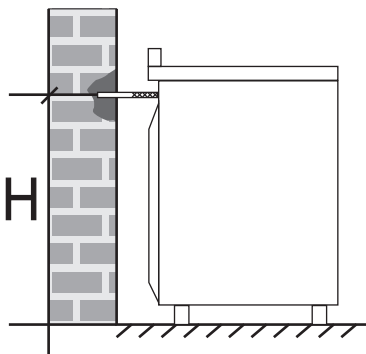
- Insert the front feet first and then the rear ones.

The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance from tipping over.

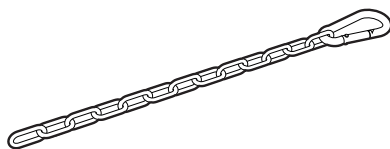
1. Use the adjustable feet to level the appliance until it is level and stable on the ground.



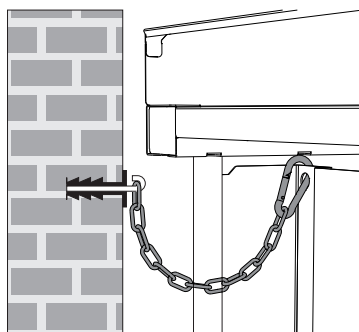
2. Fasten a hook bolt (not supplied) into the wall at a height (**H**) of **800 mm** from the floor.



3. Attach the snap hook to the chain



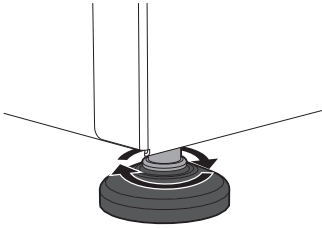
4. Attach the end of the chain to the hook bolt fastened in the wall.
5. Connect the snap hook to the appropriate hole on the back of the appliance.





Positioning and levelling the appliance

After making the electrical and/or gas connections, properly level the appliance on the floor to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.



Assembling the upstand

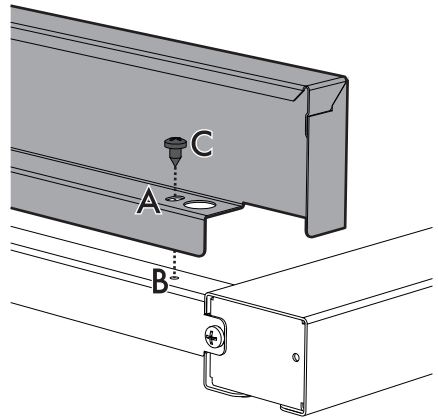


The upstand provided is an integral part of the product; it must be fastened to the appliance prior to installation.

EN

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

1. Position the upstand on the top, taking care to line up holes **A** with holes **B**.



2. Secure the upstand to the top by tightening screws **C**.

