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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

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 the age of eight at a safe distance unless they are constantly supervised.
- Children must not play with the appliance.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch off the appliance 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.
- Cleaning and maintenance must not be carried out 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 (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- 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 that specified;
- Failure to comply with the instructions in the user manual;
- Tampering with any part of the appliance;
- The 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, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- 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 mains power supply.
- Unplug the appliance.

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

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

- Deliver the packing materials to the appropriate recycling centre.

Plastic packaging
Danger of suffocation

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

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 within the user's reach 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

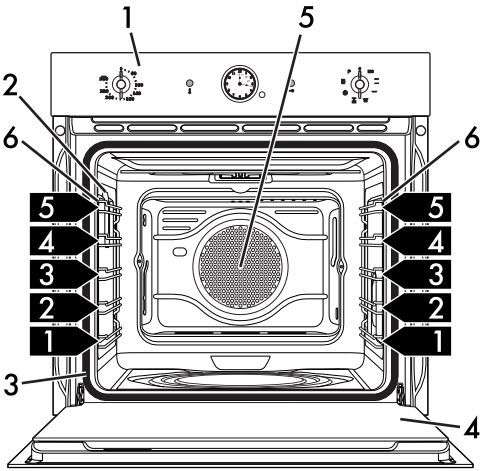


Advice

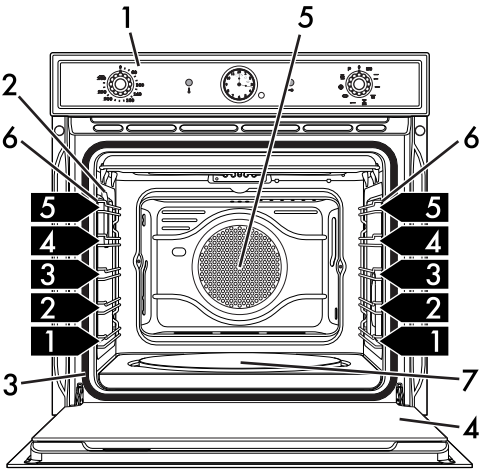
1. Sequence of instructions for use.
   - Standalone instruction.

2 Description

2.1 General Description



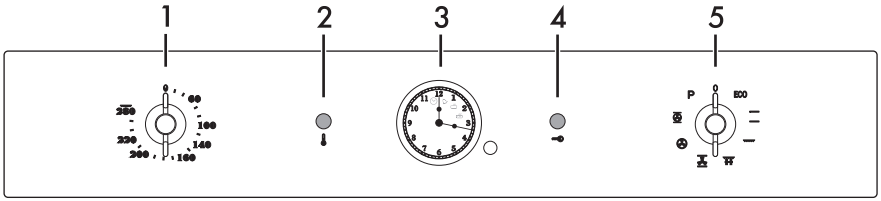
Pyrolytic models



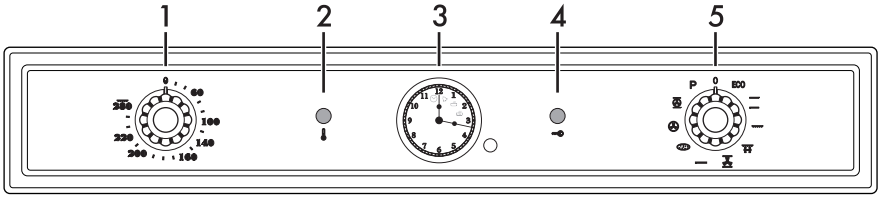
Pyrolytic models with pizza plate

1 Control panel
2 Oven light
3 Seal
4 Door
5 Fan
6 Rack/tray support frames
7 Pizza plate (on some models only)
1,2,3.. Frame shelf

2.2 Control panel



Pyrolytic models



Pyrolytic models with pizza plate

1 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.

2 Thermostat indicator light

When the indicator light is flashing, it indicates that the oven is heating up to reach the set temperature. Once the temperature has been reached, the thermostat light remains lit until the oven is switched off.

3 Clock

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

4 Door lock indicator light

It comes on when the automatic (pyrolytic) cleaning cycle is activated.

5 Function knob

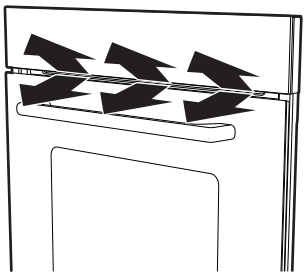
The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

2.3 Other parts

Shelves

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

Cooling fan



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

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

Interior lighting

The appliance's interior lighting comes on:

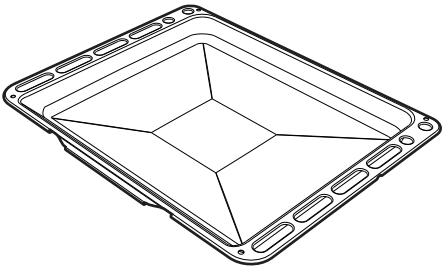
- When the door is opened.
- When any function is started, apart from the function P.

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

2.4 Available accessories

Some models are not provided with all accessories.

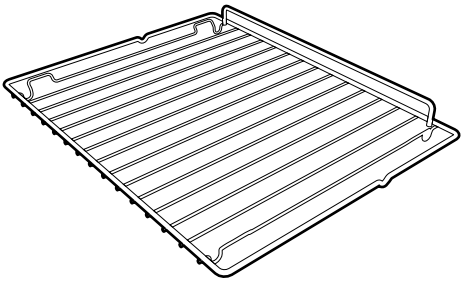
Deep tray



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

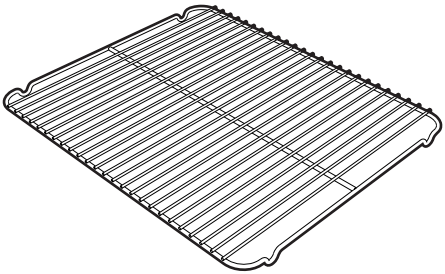
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Rack



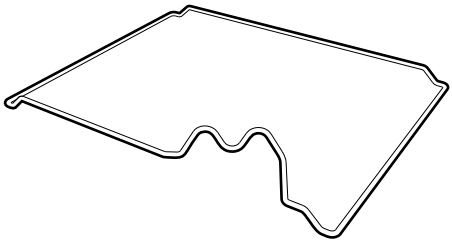
Useful for supporting containers with food during cooking.

Tray rack



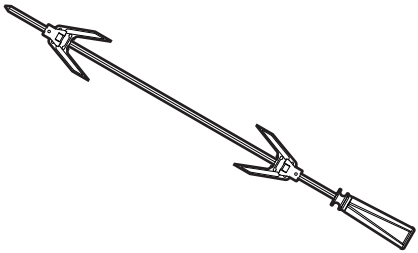
To be placed over the top of the oven tray; for cooking foods which may drip.

Rotisserie support



To be used to support the rotisserie rod.

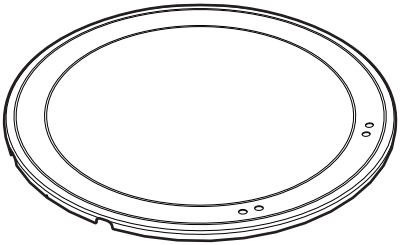
Rotisserie rod



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

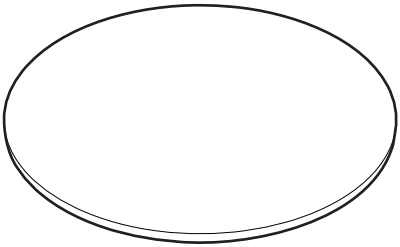
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Pizza plate cover (on some models only)



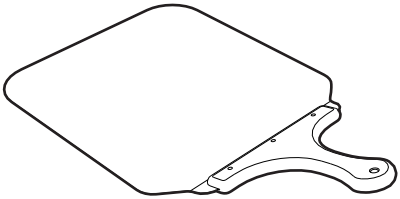
To be placed in the recess on the bottom of the oven, replacing the pizza plate when it is not being used.

Pizza plate (on some models only)



Specially designed for cooking pizza and similar dishes.

Pizza spatula (on some models only)



For easily placing the pizza on the pizza plate.

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

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

3 Use

3.1 Instructions



High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven 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 to approach the appliance 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 appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the appliance 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 enamelled 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 pour water directly onto very hot trays.

3.2 First use

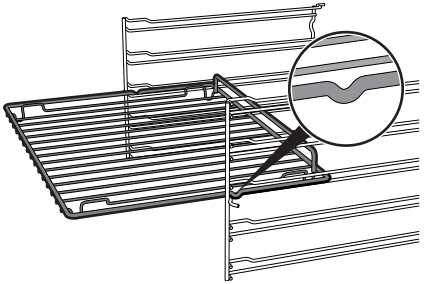
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty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

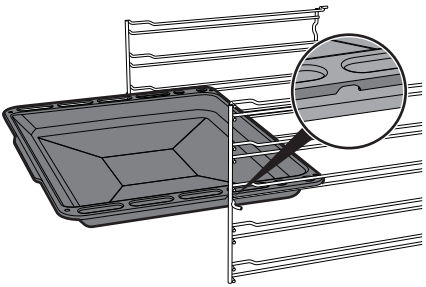
3.3 Using the accessories

Racks and trays

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

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



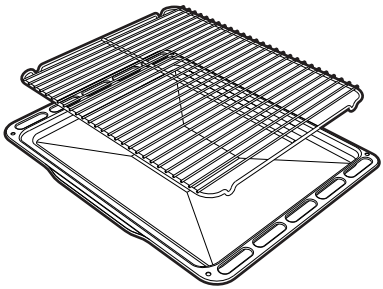


Gently insert racks and trays into the oven until they come to a stop.

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

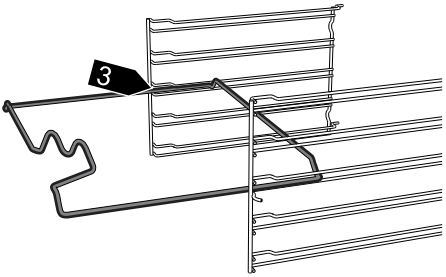
Tray rack

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

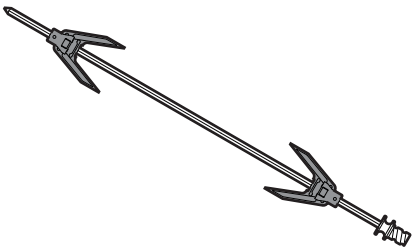


Rotisserie rod

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

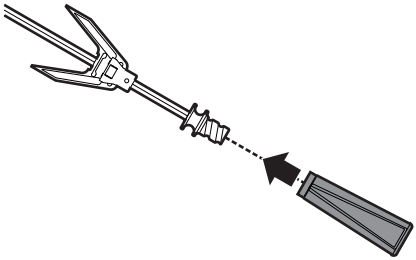


Prepare the rotisserie rod with the food using the clip forks provided.



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

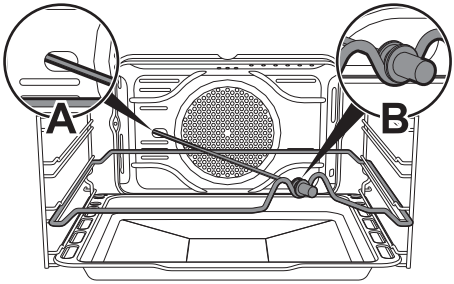


Once you have prepared the rotisserie rod, place it on the rotisserie support.

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

Make sure that the pin is

correctly positioned on the shaped part of the rotisserie support **B**.



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

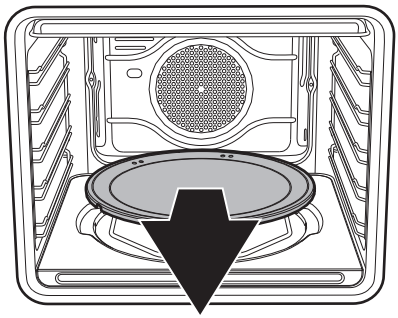
Cover and pizza plate (on some models only)

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, remove it from the oven and cover the bottom of the oven with the cover provided.

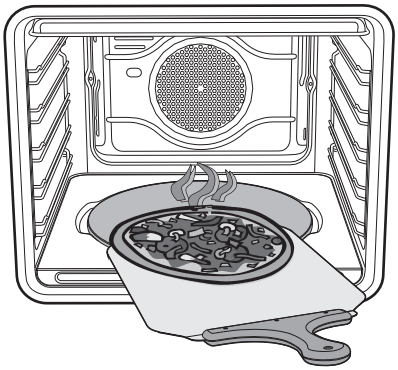
With the oven cold, remove the cover from the bottom and insert the pizza plate. Make sure that the plate is inserted correctly in the recess provided.

For cooking use the special pizza function .



Pizza spatula (on some models only)

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 oven

Switching on the oven

To switch on the oven:

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

A function can be interrupted at any time by turning the function knob to the **0** position.

Pre-heating

Cooking functions are always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

The indicator light flashes to indicate that the oven is heating up.

When the temperature has been reached, the indicator light will remain lit and a buzzer will sound to indicate that the food can be placed inside the oven.

Functions list



Eco

Using the grill and the lower heating element in combination is particularly suitable for cooking on a single shelf, as it provides low energy consumption.



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.



Grill + rotisserie

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



Fan assisted

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



Lower element (on some models only)

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



Pizza (on some models only)

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



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.



Turbo

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.



Pyrolytic cycle

Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls.

3.5 Cooking advice

General advice

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

Advice for cooking meat

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

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.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the symbol  to optimise cooking.

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.

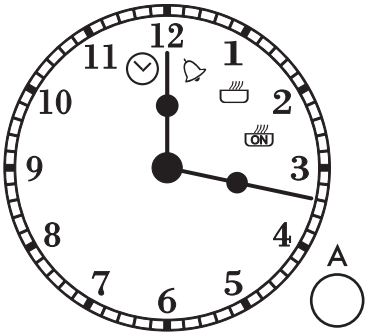
Advice for defrosting and proving

- 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



Clock indicator light

Minute minder timer indicator light

Timed cooking indicator light

Delay cooking indicator light

A Setting knob

Setting the time

When the appliance is used for the first time, or after a power cut, the clock indicator light flashes on the clock.

1. Turn the setting knob to the left or right to set the current time.
2. After approximately 5 seconds, the clock indicator light turns off and the clock resumes normal operation.

It may become necessary to change the current time, for example for daylight saving time.

3. To further adjust the clock, ensure that there is no function active (the **temperature knob** and the **function knob** must be in the **0** position).
4. Turn the setting knob to the left or right.

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Minute minder

This function only activates the buzzer, without stopping cooking.

The minute minder can be activated both during cooking and when the appliance is in standby.

1. Press the setting knob. The minute minder timer indicator light flashes on the clock.
2. Turn the setting knob to the left or right within 5 seconds to set the duration (max 4 hours). Any increase/decrease is displayed by the minute hand moving forward 1 tick.

Five seconds after the last setting has been made, the hands will return to the current time and the minute minder timer indicator light will remain steadily lit; the minute minder has now started.

While the minute minder is in progress, it is possible to further modify its duration.

3. Press the setting knob. The minute minder timer indicator light flashes on the clock.
4. Turn the setting knob to the left or right within 5 seconds to set the new duration.

Five seconds after the last setting has been made, the hands will return to the current time and the minute minder timer indicator light will remain steadily lit; the new minute minder has now started.

At the end of the minute minder, the minute minder timer indicator light flashes and a buzzer sounds.

5. To deactivate the buzzer, press the setting knob.

To cancel a minute minder at any time, press the setting knob and hold for around 3 seconds.

Delay cooking

Delay cooking is the function which allows cooking to be started automatically after a period of time set by the user, after which the oven will switch off automatically.

After setting a cooking function:

1. Press the setting knob twice. The delay cooking indicator light ON flashes on the clock.
2. Turn the setting knob clockwise or anti-clockwise within 5 seconds to set the cooking start time (max 12 hours).
3. Press the setting knob. The timed cooking indicator light flashes on the clock.
4. Turn the setting knob clockwise or anti-clockwise within 5 seconds to set the cooking end time.

Five seconds after the last setting has been made, the hands will return to the current time.

5. Turn the temperature knob to the required value.
6. Cooking will begin at the set start time and continue up until the set end time.

The set data can be modified during cooking.

7. Press the setting knob. The timed cooking indicator light flashes on the clock.
8. Turn the setting knob clockwise or anti-clockwise within 5 seconds to set the new cooking end time.

Five seconds after the last setting has been made, the hands will return to the current time.

At the end of cooking the timed cooking timer indicator light flashes and a buzzer sounds.

9. To deactivate the buzzer, press the setting knob.

To cancel delay cooking at any time, press the setting knob and hold for around 3 seconds.

A function can be interrupted at any time by turning the function knob to the **0** position.

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.

After setting a cooking function:

1. Press the setting knob twice. The delayed cooking indicator light ON flashes on the clock.
2. Press the setting knob. The timed cooking indicator light flashes on the clock.
3. Turn the setting knob to the left or right within 5 seconds to set the cooking end time.

Five seconds after the last setting has been made, the hands will return to the current time.

4. Turn the temperature knob to the required value.

Cooking will begin and continue up until the set end time.

The set data can be modified during cooking.

5. Press the setting knob. The timed cooking indicator light flashes on the clock.
6. Turn the setting knob to the left or right within 5 seconds to set the new cooking end time.

Five seconds after the last setting has been made, the hands will return to the current time.

At the end of cooking the timed cooking timer indicator light flashes and a buzzer sounds.

7. To deactivate the buzzer, press the setting knob.

To cancel delay cooking at any time, press the setting knob and hold for around 3 seconds.

A function can be interrupted at any time by turning the function knob to the **0** position.



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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	
Roasted veal	2	Turbo/Fan assisted	2	180 - 190	90 - 100	
Pork loin	2	Turbo/Fan assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan with grill	4/3	280	15	
Roast beef	1	Turbo/Fan assisted	2	200	40 - 45	
Roast rabbit	1.5	Circulaire/Fan assisted	2	180 - 190	70 - 80	
Turkey breast	3	Turbo/Fan assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Turbo/Fan assisted	2	180 - 190	170 - 180	
Roast chicken	1.2	Turbo/Fan assisted	2	180 - 190	65 - 70	
					1st surface	2nd surface
Pork chops	1.5	Fan with grill	4/3	280	15	5
Spare ribs	1.5	Fan with grill	4/3	280	10	10
Bacon	0.7	Grill	5/4	280	7	8
Pork fillet	1.5	Fan with grill	4/3	280	10	5
Beef fillet	1	Grill	5/4	280	10	7
Salmon trout	1.2	Turbo/Fan assisted	2	150 - 160	35 - 40	
Monkfish	1.5	Turbo/Fan assisted	2	160	60 - 65	
Turbot	1.5	Turbo/Fan assisted	2	160	45 - 50	
Pizza	1	Turbo/Fan assisted	2	280	8 - 9	
Bread	1	Circulaire/Fan assisted	2	190 - 200	25 - 30	
Focaccia	1	Turbo/Fan assisted	2	180 - 190	20 - 25	
Bundt cake	1	Circulaire/Fan assisted	2	160	55 - 60	
Jam tart	1	Circulaire/Fan assisted	2	160	35 - 40	
Ricotta cake	1	Circulaire/Fan assisted	2	160 - 170	55 - 60	
Jam tarts	1	Turbo/Fan assisted	2	160	20 - 25	
Paradise cake	1.2	Circulaire/Fan assisted	2	160	55 - 60	
Profiteroles	1.2	Turbo/Fan assisted	2	180	80 - 90	
Sponge cake	1	Circulaire/Fan assisted	2	150 - 160	55 - 60	
Rice pudding	1	Turbo/Fan assisted	2	160	55 - 60	
Brioches	0.6	Circulaire/Fan assisted	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 detergents which are abrasive, corrosive or which contain chlorine, ammonia or bleach (e.g. scouring powders, stain removers, etc.).
- Do not use rough or abrasive materials or sharp metal scrapers.

4.2 Cleaning the appliance

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

Recommendations for cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

- The door;
- The rack/tray support frames;
- The oven seal (pyrolytic models excluded).

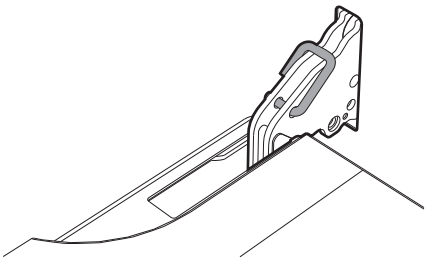
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

4.3 Removing the door

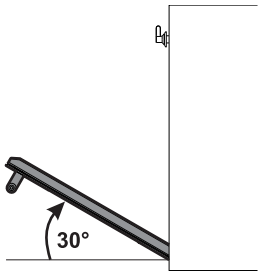
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

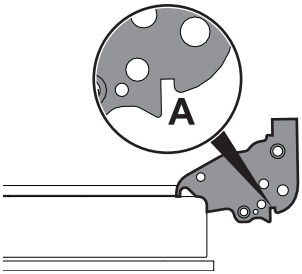
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



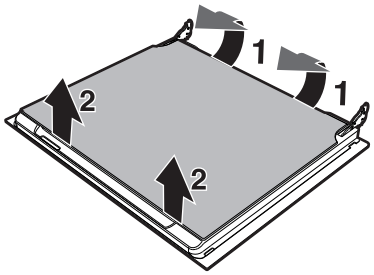
4.4 Cleaning the door glazing

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.

Removing the internal glass panes

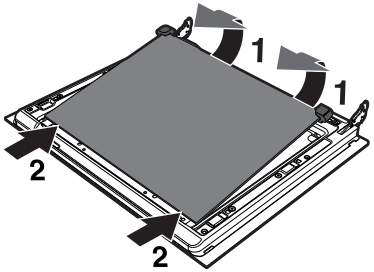
For easier cleaning the internal glass panes of the door can be removed.

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

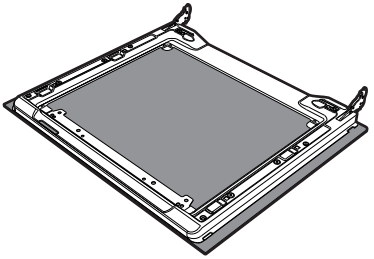


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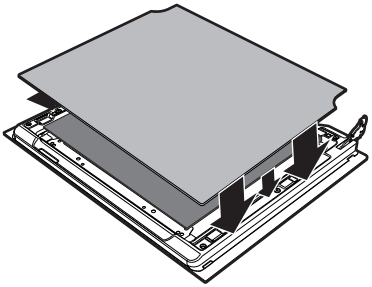
3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.



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



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

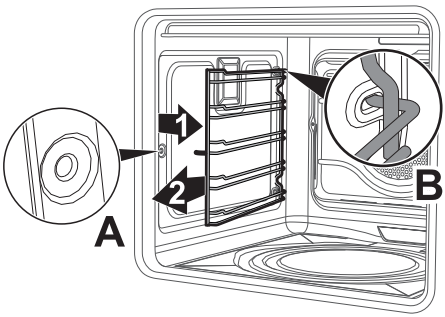


Removing racks/trays support frames

Removing the rack/tray support 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).

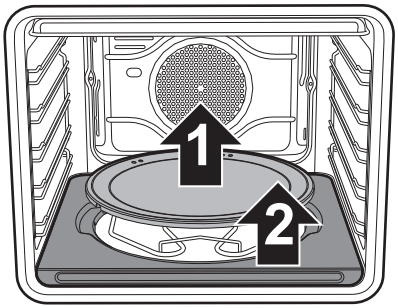
To remove the rack/tray support frames:

1. Pull the frame towards the inside of the oven to unhook it from its groove **A**.
2. Then slide it out of the seats at the back **B**.
3. When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

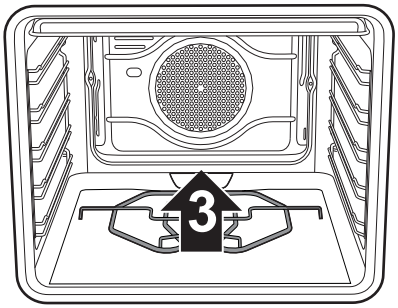


On pizza models only:

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 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.

4.5 Pyrolytic: automatic oven cleaning

Pyrolytic is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.

Improper use
Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the hob installed above the oven.

Preliminary operations

Before starting the pyrolytic cycle:

- Clean the internal glass pane following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.



- Completely remove all accessories from inside the oven.
- Place the pizza plate cover in its housing on the base of the oven, in place of the pizza plate.
- Remove the rack/tray support frames.
- Remove the upper guard (where present).
- Close the door.

Pyrolytic function setting

1. Turn the function knob to symbol P.
2. Turn the setting knob to the left or right to set the cleaning cycle time from a minimum of 2 hours to a maximum of 3 hours.
3. Press the setting knob to start the pyrolytic cycle.

Recommended pyrolytic cycle duration:

- Light dirt: 120 minutes.
- Medium dirt: 150 minutes.
- Heavy dirt: 180 minutes.

Pyrolytic cycle

After selecting the pyrolytic cycle time, the thermostat light will start flashing and the oven will begin to heat up.

Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light comes on) by a device that prevents the door from being opened.

It is not possible to select any function once the door lock device has been activated.

A pyrolytic cycle can be interrupted at any time by turning the function knob to the **0** position.

During the pyrolytic cycle is possible to modify its duration.

4. Press the setting knob. The timed cooking indicator light flashes on the clock.
5. Turn the setting knob to the left or right within 5 seconds to set the new cooking end time.

When the pyrolytic cycle has finished, a buzzer will indicate the end of the automatic cleaning cycle.

6. Return the function knob to the **0** position.

The door remains locked as long as the temperature inside the oven returns to safety levels.

7. Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.

During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle.

During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.

Delayed pyrolytic cycle

The pyrolytic cycle can be programmed to start at a pre-set time.

1. Turn the function knob to symbol P.
2. Press the setting knob. The timed cooking indicator light lights up on the clock, while the delay cooking indicator light ON flashes.
3. Turn the setting knob clockwise or anti-clockwise within 5 seconds to set the pyrolytic cycle start time (max 12 hours).
4. Press the setting knob. The delay cooking indicator light ON lights up on the clock, while the timed cooking indicator light flashes.
5. Turn the setting knob clockwise or anti-clockwise within 5 seconds to set the cleaning cycle time from a minimum of 2 hours to a maximum of 3 hours.

Five seconds after the last setting has been made, the hands will return to the current time.

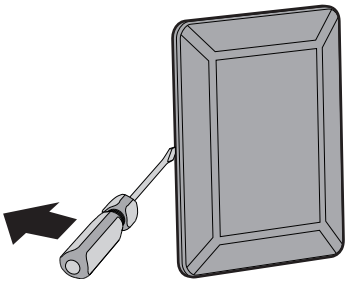
Replacing the internal light bulb

Live parts
Danger of electrocution

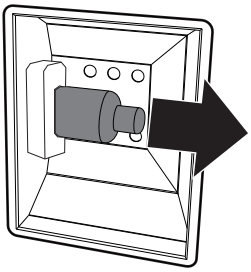
- Unplug the appliance.

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

Pay attention not to scratch the oven cavity enamel.

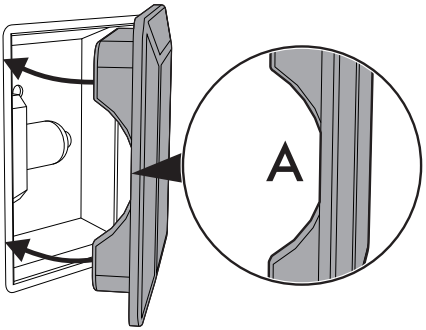


4. Slide out and remove the light bulb.



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

5. Replace the light bulb with one of the same type (40W).
6. Refit the cover. Ensure the moulded part of the glass (**A**) is facing the door.



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

5 Installation

5.1 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 mains power supply.

General information

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

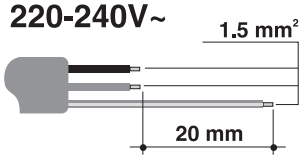
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance operates at 220-240 V~.

Use a three-core cable (3 x 1.5 mm^2 internal conductors).

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



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.

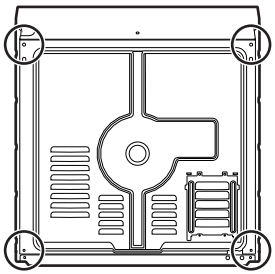
Avoid using adapters and shunts as these could cause overheating and a risk of burns.

5.2 Cable replacement

Power voltage
Danger of electrocution

- Disconnect the mains 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.

5.3 Positioning

Heavy appliance
Crushing hazard

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

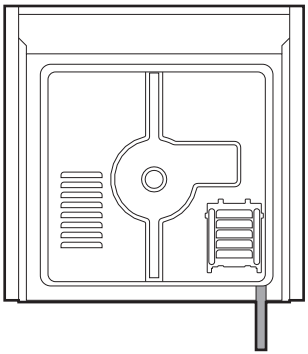
Pressure on the open door
Risk of damage to the appliance

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

Heat production during appliance operation
Risk of fire

- Check that the carcase material is heat resistant.
- Check that the carcase has the required openings.
- Do not install the appliance in a recess which can be closed with a door, or in a cupboard.

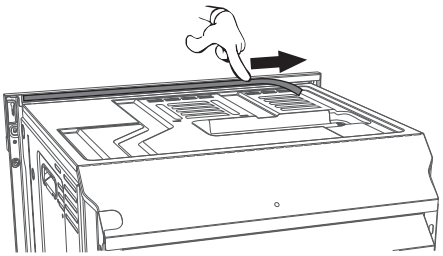
Position of the power cable



(rear view)

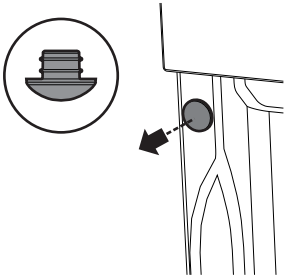
Front panel seal

Glue the supplied seal to the rear part of the front panel to avoid water or other liquids from leaking in.

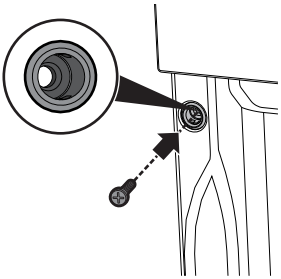


Fastening bushings

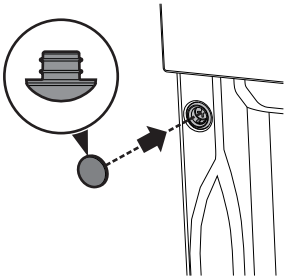
1. Remove the bushing covers inserted on the front of the appliance.



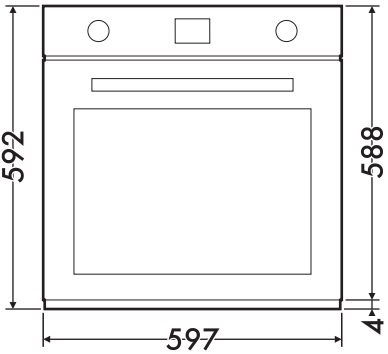
2. Mount the appliance into the recess.
3. Secure the appliance to the carcase using the screws.

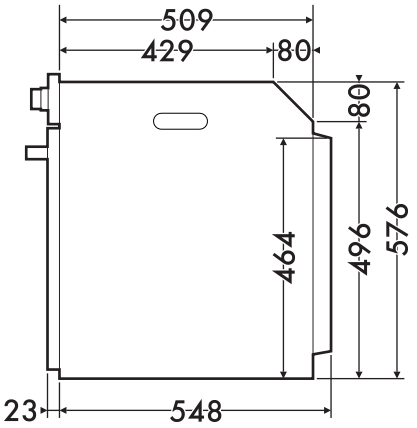


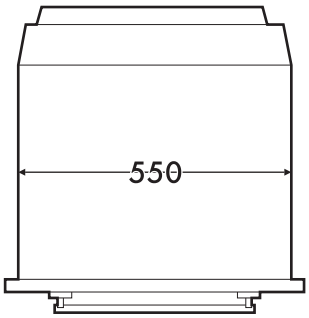
4. Cover the bushings with the previously removed covers.

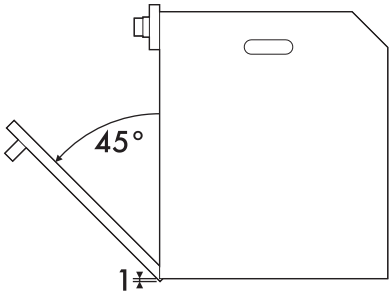


Appliance overall dimensions (mm)

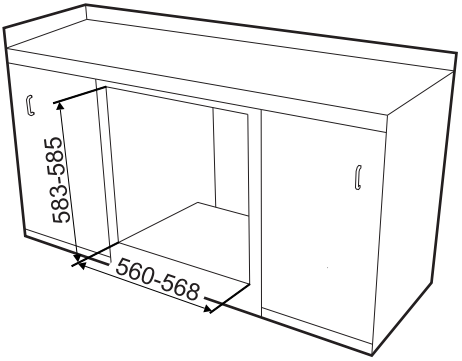


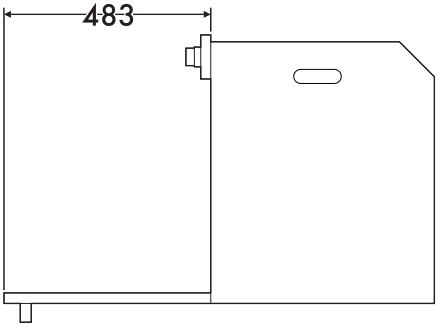


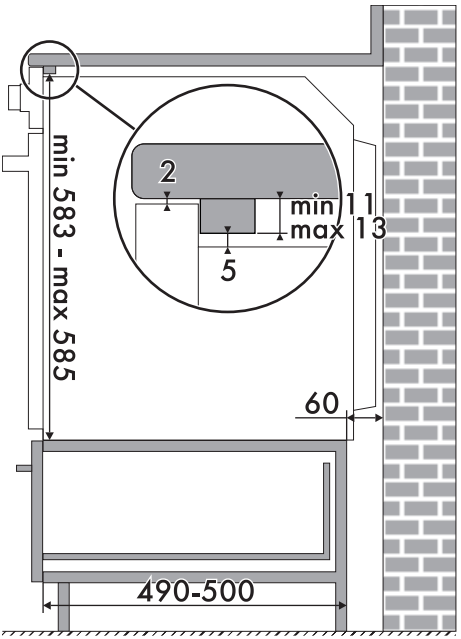




Mounting under worktops (mm)

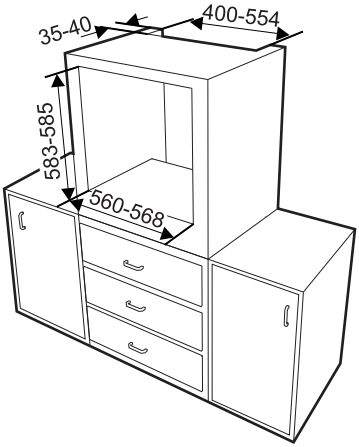






Make sure that the carcase rear/ bottom section has an opening of approx. 60 mm.

Mounting into a column (mm)



Make sure that the carcase top/ rear section has an opening approx. 35-40 mm deep.

