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TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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 INJURY

- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may only be used by children aged 8 years and over, 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 on the safe use of the appliance and on the dangers connected.
- Children must not play with the appliance.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- The cooking process must always be monitored. A short cooking process must be continuously surveyed.



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

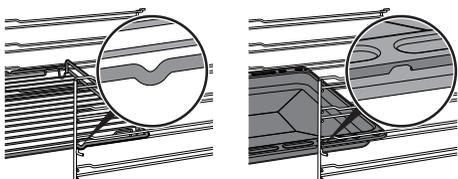


Instructions



RISK OF DAMAGING THE APPLIANCE

- Use wooden or plastic utensils.
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.



- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful
- Risk of fire: do not place any items on the cooking surfaces

- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not spray any spray products near the oven.
- Do not use plastic cookware or containers when cooking food.
- Do not place sealed tins or containers in the oven cavity.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.



- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers, metallic sponges or scrapers) on glass parts.
- Never use the oven door to lever the appliance into place when fitting.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.
- Avoid exerting too much pressure on the door when open.
- Do not use the handle to lift or move this appliance.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).



Instructions

Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN A BOAT OR CARAVAN.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Have the gas connection performed by authorised staff.
- 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.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use PVC cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.
- Before installation, make sure that the local distribution conditions (nature and pressure of the gas) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are shown on the gas setting label.



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

For this appliance

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

1.2 Manufacturer's liability

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

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

1.3 Appliance purpose

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

1.4 Identification plate

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

1.5 This user manual

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

Read this user manual carefully before using the appliance.



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 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.



1.7 How to read the user manual

This user manual uses the following reading conventions:



Instructions

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



Description

Description of the appliance and its accessories.



Use

Information on the use of the appliance and its accessories.



Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.



Installation

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



Safety instructions



Information/suggestion

1.8 To save energy

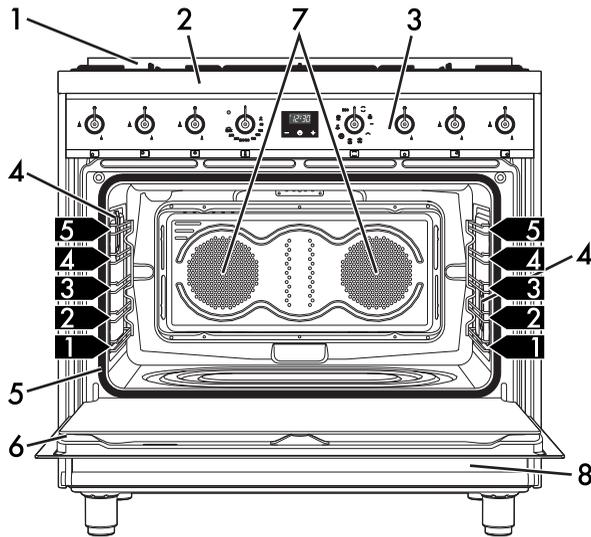
- Only preheat the appliance if the recipe requires you to do so.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the oven clean at all times.



Description

2 Description

2.1 General Description



1 Upstand

2 Cooking hob

3 Control panel

4 Left bulb

5 Seal

6 Door

7 Fan

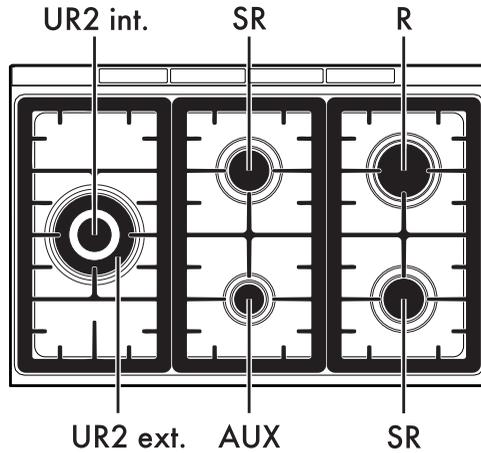
8 Storage compartment

9 Receptacle for meat probe

1,2,3 Rack/tray support frames



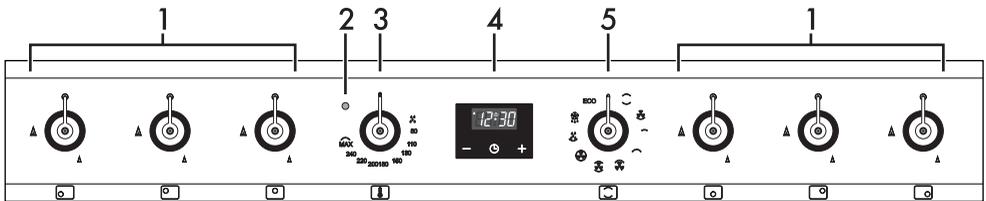
2.2 Cooking hob



AUX = Auxiliary burner
SR = Semi-rapid burner
R = Rapid burner

UR2 int. = Ultra rapid burner with internal crown
UR2 ext. = external crown ultra rapid burner

2.3 Control panel



1 Hob burner knobs

For lighting and adjusting the hob burners. Press and turn the knobs anti-clockwise to  in order to light the relative burners. Turn the knobs to the zone between the maximum  and minimum  setting to adjust the flame.

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

2 Indicator light

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



Description

3 Temperature knob

This knob allows you to select the cooking temperature.

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

4 Programmer clock

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

5 Function knob

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

2.4 Other parts

Shelves

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

Interior lighting

The appliance's interior lighting comes on:

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

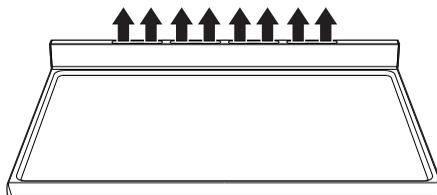


When the door is open, it is not possible to turn off the interior lighting.

Cooling fan

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

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

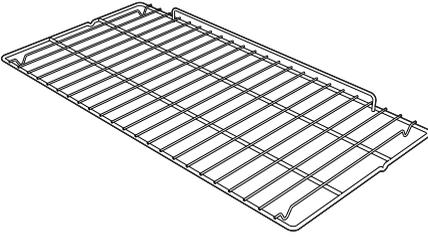


Do not obstruct ventilation openings and heat dispersal slots.



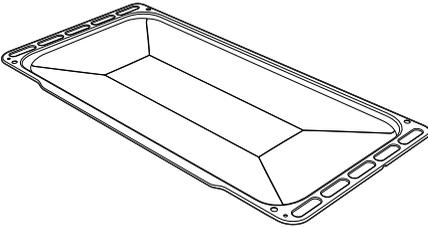
2.5 Available accessories

Rack



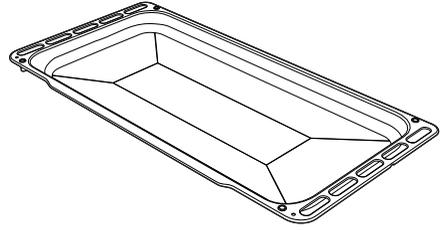
Used for supporting containers with food during cooking.

Tray



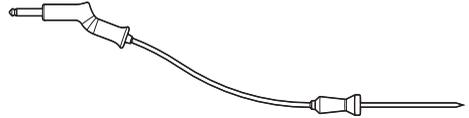
Useful for collecting fat from foods placed on the rack above and for cooking sweets, biscuits, etc.

Deep tray



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

Temperature sensor

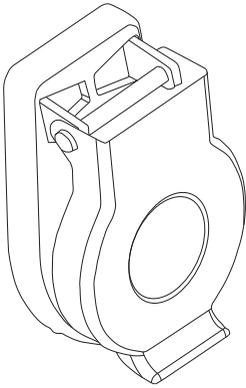


The temperature sensor enables cooking controlled by the temperature measured at the centre of the food.



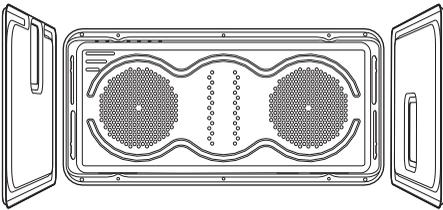
Description

Protective cover



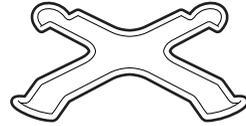
Used to close and protect the temperature sensor socket when the latter is not in use.

Self-cleaning panels



Useful for absorbing small grease residues.

Ring reducer



Useful when using small cookware.



Not all accessories are available on some models.



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



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



3 Use

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.
- Keep children under the age of 8 away from the oven when it is in use.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



Improper use
Danger of burns

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



High temperature inside the storage compartment
Danger of burns

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



Improper use
Risk of damage to surfaces

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



High temperature inside the storage compartment Danger of fire or explosion

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

Precautions

A gas leak can cause an explosion. If you smell gas or there are faults in the gas system:

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

Malfunctions

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

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

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

First use

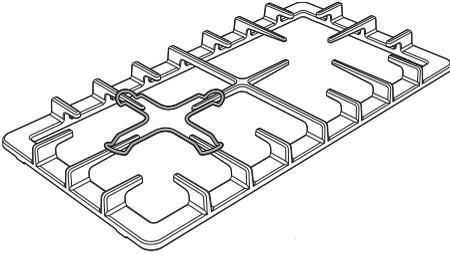
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance's accessories (see 4 Cleaning and maintenance).
4. Heat the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



3.1 Using the accessories

Ring reducers

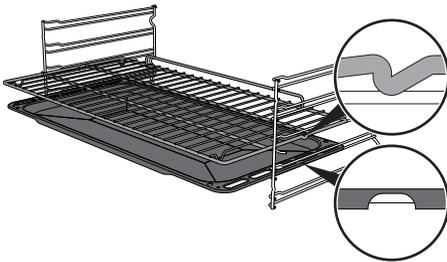
The ring reducers must be placed on the hob grids. Make sure they are placed properly.



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.

3.2 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob to



and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently.

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

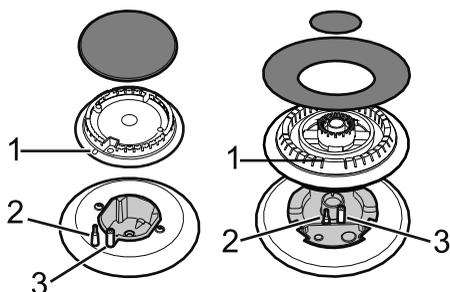


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



Correct positioning of the flame-spreader crowns and burner caps

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



Practical tips for using the hob

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

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



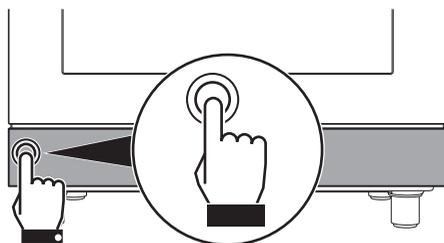
Pan diameters:

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

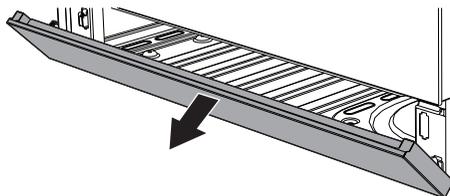
3.3 Using the storage compartment

There is a storage compartment located at the bottom of the cooker; this can be used to store pans or metal objects required for its use.

1. To open the storage compartment, press lightly on the left-hand side of the door until it clicks.



2. Gently release the storage compartment door.



3. To close the storage compartment again, lift the door until it clicks.



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.



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

Press the key  to reset the programmer clock.

Functions list



Static

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



Fan + lower element

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



Small grill

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



Grill

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-assisted grill

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



Fan assisted

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



Fan with round heating element

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



Lower element

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



Rapid defrost

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



ECO

Eco

ECO cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption.

It is recommended for all types of food, excluding those that can create a lot of humidity (such as vegetables).

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



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



Cooking times are longer with the **ECO** function.



The **ECO** function is a delicate cooking function and is recommended for food withstanding temperatures lower than 200 °C; in case of cooking at higher temperatures, select another function.

3.5 Programmer clock



-  Decrease key
-  Clock key
-  Increase key



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



Use

Setting the time



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

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

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



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

Timed cooking



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

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



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

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

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



You cannot set cooking times in excess of 10 hours.



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

Programmed cooking



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

1. Set the cooking time as described in the previous point "Timed cooking".
2. Hold the menu key  down for 2 seconds.
3. Press the menu key  again. The display will show the digits  and the text  in sequence, while the **A** symbol flashes (for example, the current time is 17:30)
4. Use the  or  key to set the required minutes. (for example 1 hour)
5. Press the menu key . The text  will appear on the display in sequence with the pre-set cooking duration added to the current time (for example, the cooking end time shown is 18:30).



Use

6. Press the or key to set the cooking end time. (for example, 19:30).



Bear in mind that a few minutes for oven preheating must be added to the cooking time.

7. Wait approx. 7 seconds without pressing any key in order for the function to activate. The current time will appear on the display, and the symbols and will turn off while the indicator light comes on.

8. Select a cooking temperature and function.

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

10. Return the function and temperature knobs to **0**.

11. To turn off the buzzer just press any key of the programmer clock.

12. Press the and keys at the same time to reset the set program.



You cannot set cooking times in excess of 10 hours.



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



After setting, hold the menu key



down for 2 seconds to display the cooking time

remaining. Press the menu key

again. The display shows the text and the remaining cooking time in sequence.



Minute minder timer



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

The minute minder timer can be activated at any time.

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

A buzzer will sound when the set time is reached.

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



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

Modifying the set data

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

Deleting the set data

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

Selecting the buzzer

The buzzer can have 3 tones.

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



3.6 Using the temperature probe



High temperature of the temperature probe Danger of burns

- Do not touch the rod or the tip of the probe after use.
- Protect your hands with heat-resistant gloves when using the probe.



Improper use Risk of damage to surfaces

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



Improper use Risk of damage to the appliance

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



Improper use Risk of injury

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



Improper use Risk of damage to temperature probe

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

The temperature probe enables you to cook roasts, loin steaks and other cuts and sizes of meat with great precision.

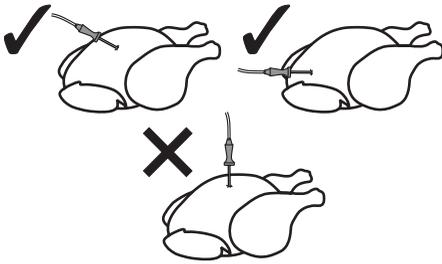
The probe ensures that the food is perfectly cooked by monitoring the core temperature of the food.

The core temperature is measured by a sensor inside the tip of the probe.



Positioning the probe

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



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



The recommended minimum temperature for cooking with the probe is 120 °C, with the exception of slow cooking (see Chapter 3.8)

Setting the cooking cycle when using the temperature probe

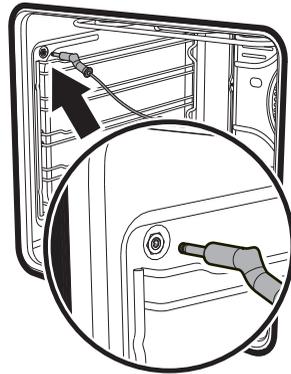
With preheating:

1. Set a manual cooking cycle (see "Switching on the oven").
2. After preheating, open the door and place the tray with the food into the guides.
3. Insert the probe's jack into the socket at the side using the probe itself to open the protective cover.



High temperature inside the oven during use
Danger of burns

- Protect your hands with heat-resistant gloves when using the probe.





Use

4. Close the door.
5. Press the  key for a few seconds; Now press the  key again. The display will show the default target temperature  with the symbol  flashing.
6. Use the  and  keys to set the minimum and maximum target temperature values.

Without preheating:

1. Open the door.
2. Insert the tray bearing the food with the probe inserted.
3. Insert the probe's jack into the socket at the side using the probe itself to open the protective cover.
4. Set the probe cooking cycle as indicated in steps 5, 6 and 7 in the previous paragraph.
5. Set a manual cooking cycle with temperature setting and cooking function (see "Switching on the oven").

When cooking with the probe is in progress



- **Minimum target temperature:** the momentary probe temperature plus 2 °C.
- **Maximum target temperature:** 99 °C

7. Wait a few seconds or press the  key to display the momentary probe temperature.

Cooking will now proceed until the momentary probe temperature is equal to the target temperature setting.



When you are cooking with the temperature probe, you cannot set a programmed or timed cook cycle.



When you are cooking with the probe, the  and  keys have no effect.



1. Hold down the  key for a long time to enable the minute minder timer; press  again to display the target temperature, and use the  and  keys to adjust it while cooking is in progress.
2. Press  again or wait 5 seconds to return to cooking mode.

At the end of cooking

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

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

3.7 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).

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.
- 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.

Low temperature cooking with the temperature probe

- This kind of cooking is recommended for tender and lean meats which should not exceed a core temperature of 65 °C. Set an oven temperature of 90 ° to 100 °C. This extends the cooking time, but preserves the quality of the food and prevents it losing too much volume.
- For best results, before you proceed with slow cooking, sear the meat over a high flame in a pan for 1 or 2 minutes per side.

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.
- 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.



Cooking information table

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

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



Use

Illustrative table of temperature probe cooking cycle settings

Type and cut of meat	Temperature target (°C)
Beef	
Roast beef: rare	50 - 53
Roast beef: medium	55 - 58
Roast beef: well done	65 - 70
Ribs: rare*	50
Ribs: medium*	58
Ribs: well done*	70
Pork	
Roast pork loin	80 - 85
Shoulder	80 - 85
Sausages**	75 - 80
Veal	
Roasted veal	75 - 80
Poultry	
Whole chicken	80 - 85
Whole turkey	80 - 85
Turkey roast (whole or breast)	80 - 85
Lamb	
Leg of lamb with bone (rare)	65
Leg of lamb with bone (well done)	75 - 80
Slow cooking	
Beef / roast beef: rare***	50 - 54
Beef / roast beef: medium***	55 - 60

* The indicated temperatures will change depending on the thickness of the cut.

** For sausages, make sure to use the correct function for a properly grilled exterior.

*** Sear the meat in a pan for a few minutes per side before placing it in the oven.



4 Cleaning and maintenance

Instructions



Improper use Risk of damage to surfaces

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



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

Cleaning the surfaces

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

Ordinary daily cleaning

Always and only use 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 steel sponges and sharp scrapers as they will damage the surface.

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

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



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



Cleaning and maintenance

4.1 Cleaning the hob

Cooking hob grids

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



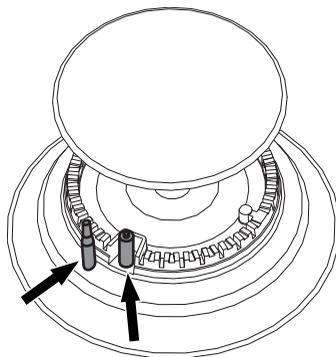
The continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

Flame-spreader crowns and burner caps

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

Igniters and thermocouples

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



Knobs



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

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



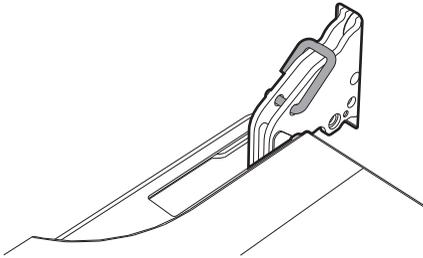
4.2 Cleaning the door

Removing the door

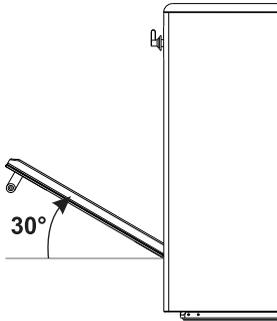
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

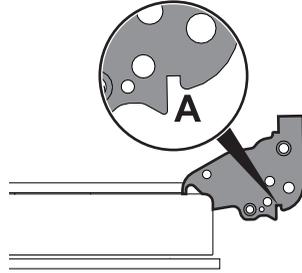
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



Cleaning the door glazing

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

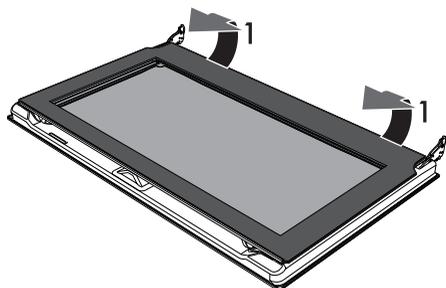


Cleaning and maintenance

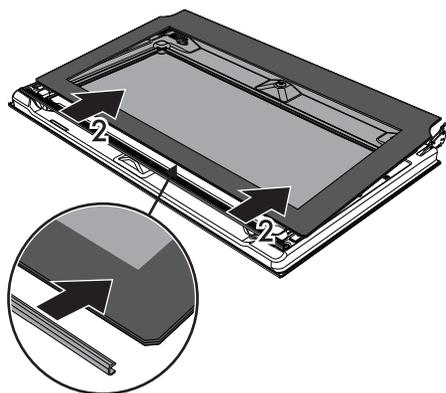
Removing the internal glass panes

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

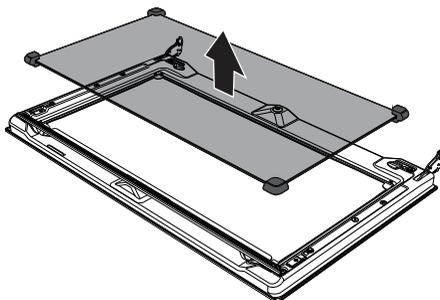
1. Open the door.
2. Position the locking hooks in the hinge holes to prevent accidental closing of the door.
3. Remove the internal glazing pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).



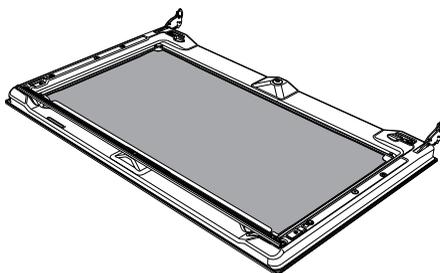
4. Pull the internal glazing pane from the front strip (2) to remove it from the door.



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



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



7. When you have finished cleaning, reinsert the intermediate glass pane in its housing in the door.
8. To reposition the internal glazing pane, slide the upper part into the door strip and insert the 2 rear pins into their seats by pressing lightly.



4.3 Cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

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



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

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 section 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.



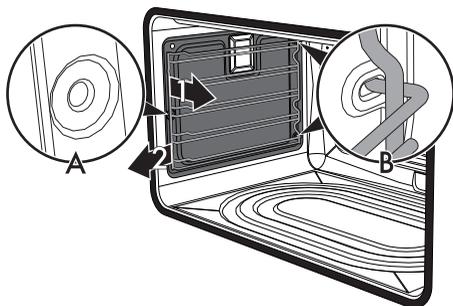
Cleaning and maintenance

Removing the side self-cleaning panels and rack/tray support frames

Removing the side self-cleaning panels and the rack/tray support frames enables the sides to be cleaned more easily.

To remove the self-cleaning panels and rack/tray support frames:

- Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back. The side self-cleaning panel is attached to the rack/tray support frame.



During the removal take care not to detach the self-cleaning panel from the rack/tray support frame accidentally to avoid damaging the surfaces.

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

4.4 Vapor Clean



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



Improper use
Risk of damage to surfaces

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

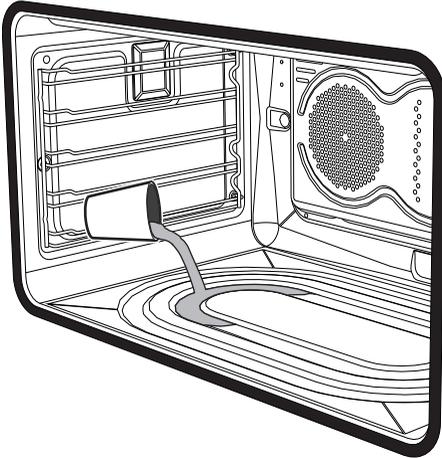
Preliminary operations

Before starting the Vapor Clean function:

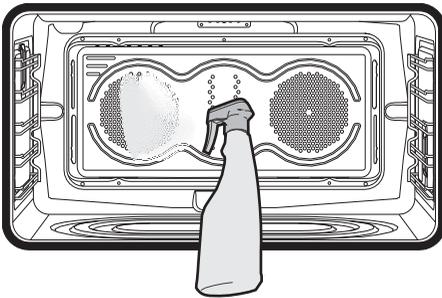
- Completely remove all accessories from inside the oven.



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



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



- Close the door.



We recommend spraying approx. 20 times at most.

Vapor Clean setting

1. Turn the function knob to the symbol  and the temperature knob to the symbol .
2. Set a cooking time of 18 minutes using the programmer clock.

The Vapor Clean cycle starts a few seconds after the last press on the programmer clock keys.

3. At the end of the Vapor Clean cycle, the timer will deactivate the oven heating elements, the buzzer will start to sound and the numbers on the programmer clock dial will flash.



Cleaning and maintenance

End of the Vapor Clean cycle

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

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



We recommend wearing rubber gloves for these operations.



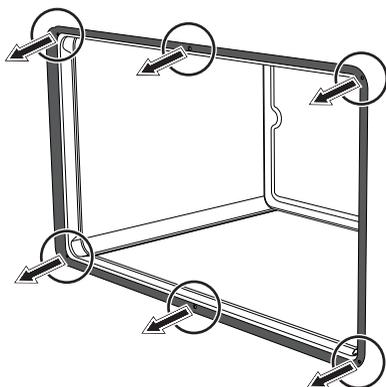
For easier manual cleaning of parts that are difficult to reach, we recommend removing the door.

4.5 Extraordinary maintenance

Installing and removing the seal

To remove the seal:

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



To refit the seal:

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

Seal maintenance tips

The seal should be soft and elastic.

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



Replacing the internal light bulb



Live parts

Danger of electrocution

- Ensure that the appliance is switched off before replacing the bulb.

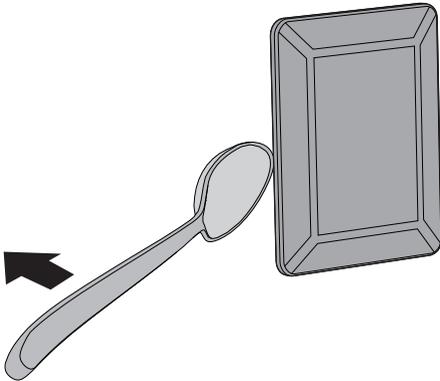


The oven is fitted with a 40W light bulb.

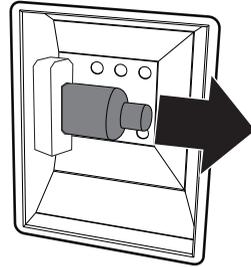
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Use a tool (e.g. a spoon) to remove the bulb cover.



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

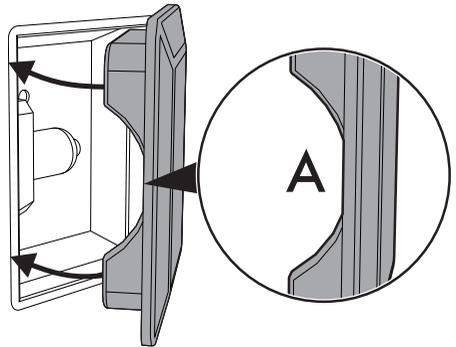


4. Slide out and remove the light bulb.



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

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



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



5 Installation

5.1 Gas connection



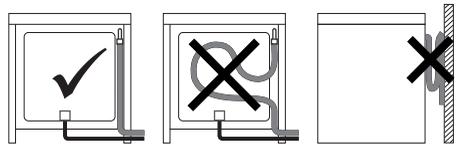
**Gas leak
Danger of explosion**

- After carrying out any operation, check that the tightening torque of gas connections is between 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.
- The adjustment conditions for this appliance are shown on the gas setting label.

Connection with a rubber hose

Verify that all following conditions are met:

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



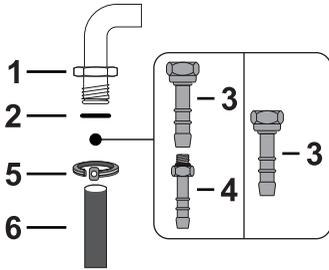
Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).

General information

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



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



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

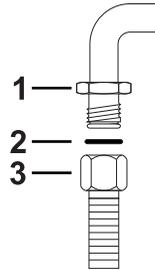


The inside diameter of the hose must be 8 mm for LPG and 13 mm for Natural gas and Town gas.

Connection with a steel hose

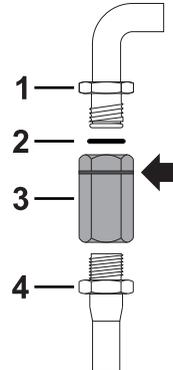
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

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



Connection with a steel hose with bayonet fitting

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

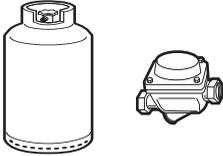




Installation

Connection to LPG

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

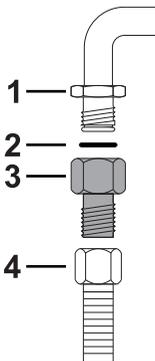


The supply pressure must comply with the values indicated in the table in "Gas types and Countries".

Connection with a steel hose with conical fitting

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

Carefully screw the hose connector **3** to the appliance's gas connector **1** (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.

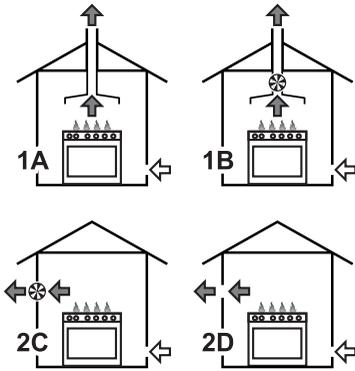
Extraction of the combustion products



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

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

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



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

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

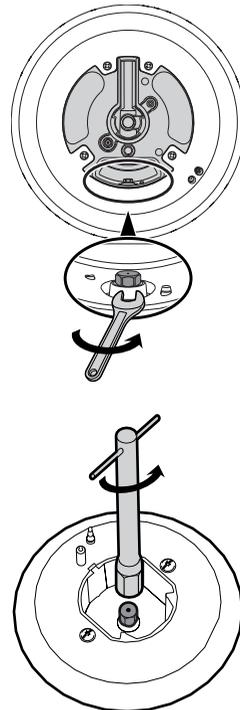
- Air
- Combustion products
- Extractor fan

5.2 Adaptation to different types of gas

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

Replacing nozzles

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



3. Replace the burners in their respective housings.

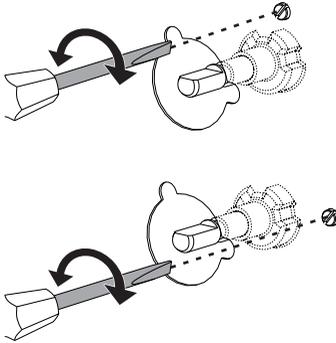


Installation

Adjusting the minimum setting for natural or town gas

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

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



Adjusting the minimum setting for LPG

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



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

Lubricating the gas cocks

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



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



Gas types and Countries

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



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



Installation

Burner and nozzle characteristics tables

1 Natural gas G20 – 20 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.0	1.8	3.0	0.9	4.1
Nozzle diameter (1/100 mm)	72	97	120	70	150
Pre-chamber (printed on nozzle)	(X)	(Z)	(H9)	(H1)	(H3)
Reduced flow rate (W)	400	500	800	400	1200
2 Natural gas G20 – 25 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.1	1.8	3.0	0.9	4.1
Nozzle diameter (1/100 mm)	72	94	110	65	145
Pre-chamber (printed on nozzle)	(X)	(Z)	(H8)	(H1)	(H3)
Reduced flow rate (W)	400	500	800	400	1200
3 Natural gas G25/G25.3 – 25 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.0	1.8	3.0	0.9	4.1
Nozzle diameter (1/100 mm)	72	94	121	68	142
Pre-chamber (printed on nozzle)	(F1)	(Y)	(F2)	(H1)	(F3)
Reduced flow rate (W)	400	500	800	400	1200
4 Natural gas G25.1 – 25 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.1	1.8	3.0	0.9	4.1
Nozzle diameter (1/100 mm)	77	100	134	72	148
Pre-chamber (printed on nozzle)	(F1)	(Y)	(F3)	(H1)	(F3)
Reduced flow rate (W)	400	500	800	400	1200
5 Natural gas G25 – 20 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.0	1.8	3.0	0.9	3.8
Nozzle diameter (1/100 mm)	72	100	134	72	165
Pre-chamber (printed on nozzle)	(F1)	(Y)	(F3)	(F1)	(H3)
Reduced flow rate (W)	400	500	800	400	1200
6 Natural gas G2.350 – 13 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.0	1.8	2.9	0.9	3.0
Nozzle diameter (1/100 mm)	94	120	165	91	180
Pre-chamber (printed on nozzle)	(Y)	(Y)	(F3)	(Y)	(H4)
Reduced flow rate (W)	400	500	800	400	1200

Installation



EN

7 Liquid gas G30/31 - 30/37 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.0	1.8	3.0	0.9	3.8
Nozzle diameter (1/100 mm)	50	65	85	44	96
Pre-chamber (printed on nozzle)	-	-	-	-	-
Reduced flow rate (W)	400	500	800	400	1300
Rated flow rate G30 (g/h)	73	131	218	65	298
Rated flow rate G31 (g/h)	71	129	214	64	293
8 LPG G30/31-37 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.1	1.9	3.0	0.8	3.9
Nozzle diameter (1/100 mm)	50	65	81	42	93
Pre-chamber (printed on nozzle)	-	-	-	-	-
Reduced flow rate (W)	450	550	900	450	1500
Rated flow rate G30 (g/h)	80	138	218	58	284
Rated flow rate G31 (g/h)	79	136	214	57	279
9 LPG G30/G31 – 50 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.0	1.8	3.0	1.0	3.8
Nozzle diameter (1/100 mm)	43	58	74	43	75
Pre-chamber (printed on nozzle)	(H2)	(M)	(Z)	(H2)	(S1)
Reduced flow rate (W)	400	500	1000	400	1500
Rated flow rate G30 (g/h)	73	131	218	73	276
Rated flow rate G31 (g/h)	71	129	214	71	271
10 Town gas G110 – 8 mbar	AUX	SR	R	UR2 int.	UR2 ext.
Rated heating capacity (kW)	1.0	1.8	2.9	1.0	3.2
Nozzle diameter (1/100 mm)	145	185	260	145	300
Pre-chamber (printed on nozzle)	/8	/2	/3	0040	0190
Reduced flow rate (W)	400	500	800	400	1000

The nozzles not provided are available at Authorised Service Centres.



Installation

5.3 Positioning



**Heavy appliance
Crushing hazard**

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



**Pressure on the open door
Risk of damage to the appliance**

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



**Heat production during appliance operation
Risk of fire**

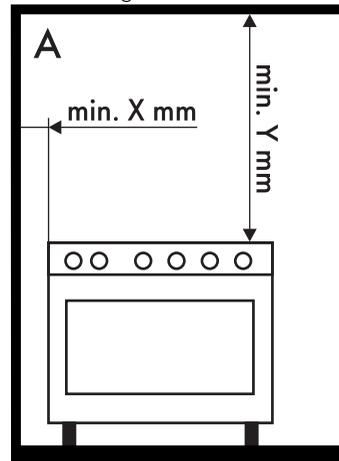
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90 °C).

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

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

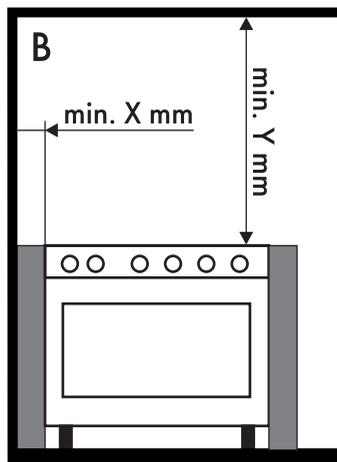
X	150 mm
Y	750 mm

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

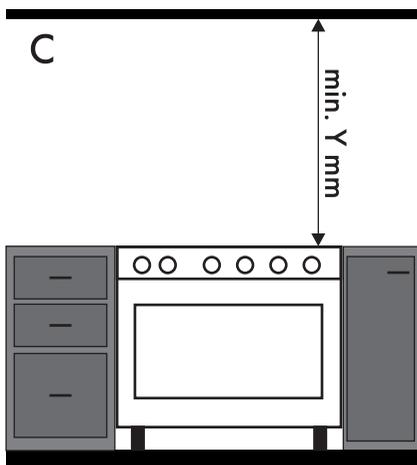


A - Class 1

(Free-standing appliance)

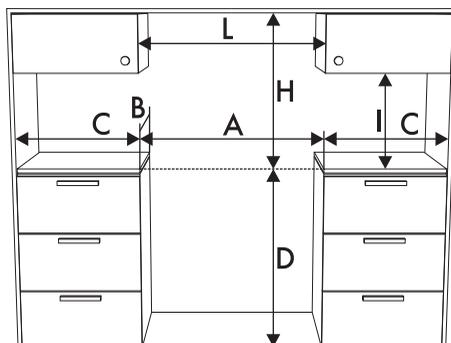


B - Class 2 subclass 1
(Built-in appliance)



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

Appliance overall dimensions



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

¹ Minimum distance from side walls or other flammable material.

² Minimum cabinet width (=A).

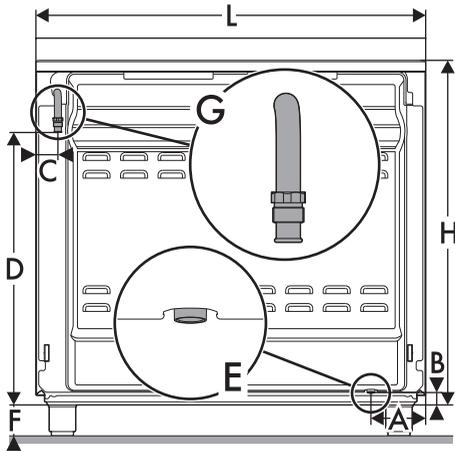


The appliance must be installed by a qualified technician and according to the regulations in force.



Installation

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



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

E = Electrical connection

G = Gas connection

Positioning and levelling

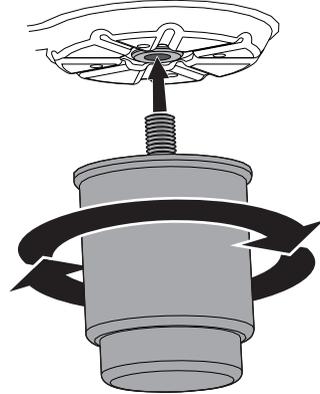


Heavy appliance

Risk of damage to the appliance

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

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



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

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



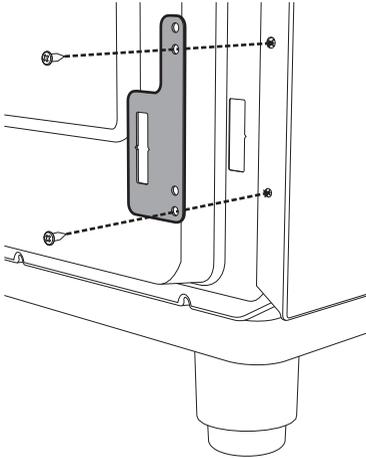


Fastening to the wall

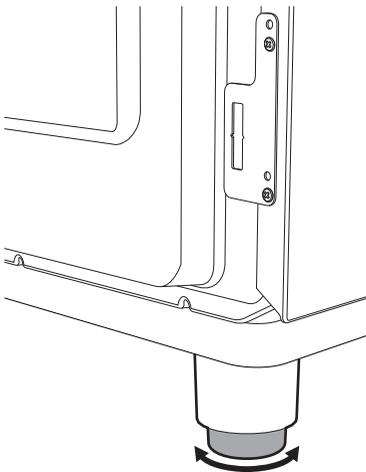


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

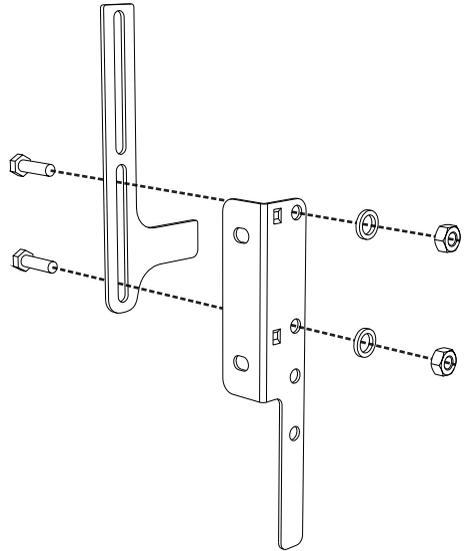
1. Screw the wall fastening plate to the rear of the appliance.



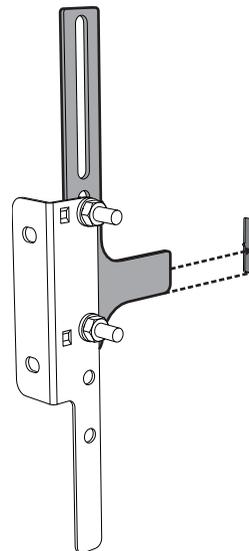
2. Adjust the height of the 4 feet.



3. Assemble the fastening bracket.



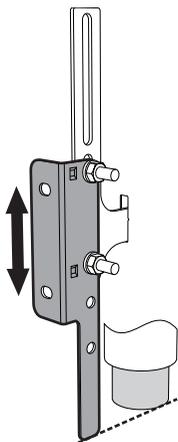
4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



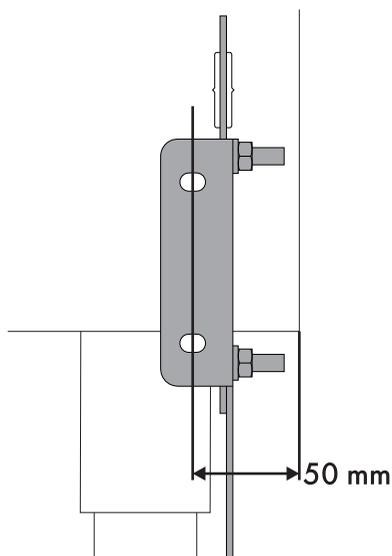


Installation

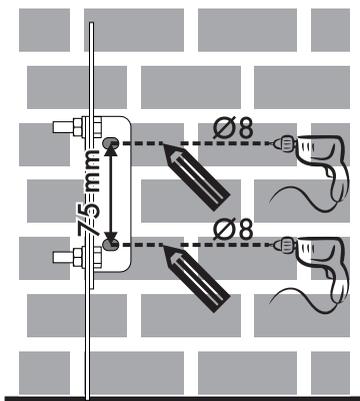
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



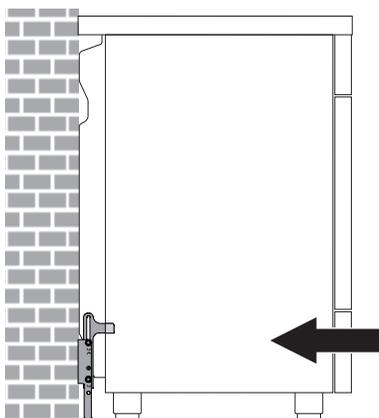
6. Use 50 mm for the distance from the side of the appliance to the bracket holes.



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



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





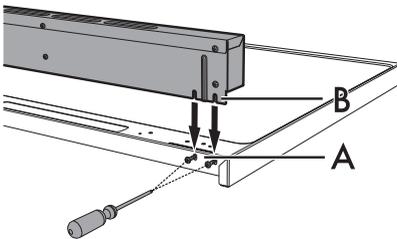
Assembling the upstand



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

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

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



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

5.4 Electrical connection



**Power voltage
Danger of electrocution**

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

General information

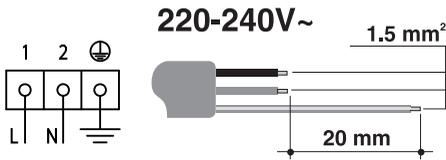
Check the mains characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.



Installation

The appliance can work in the following modes:

- 220-240 V 1N~



3 x 1.5 mm² three-core cable.



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



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

Fixed connection

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

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

Connection with plug and socket

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

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

5.5 Instructions for the installer

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