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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](http://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. Keep children well away from the appliance.
- 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 can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 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.
- Cooking process should always be kept under control. A short cooking process must be continuously surveyed.
- 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.
- While cooking do not place metal objects, such as cutlery or dishes on the hob surface as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly on very hot trays.



- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not open the storage compartment (where present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.
- Switch off the appliance after use.
- Do not pull the cable to remove the plug.
- 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.
- Before any operation on the appliance (installation, maintenance, positioning or movement) always wear PPM.
- Before performing any operation on the appliance, switch off the power supply.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- In order to avoid hazard, if the power supply cable is damaged, contact technical support and they will replace it.

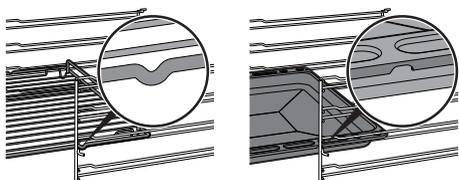
## **Risk of damaging the appliance**

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Use wooden or plastic utensils.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.



## Instructions

- Do not sit on the appliance.
- 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.



- Never leave the appliance unattended during cooking operations where fats or oils could overheat and take fire. Be very careful
- Danger of fire: do not store items on the cooking surfaces.
- Do not spray any spray products near the oven.
- **DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.**
- Do not use plastic cookware or containers for cooking.
- Do not place sealed tins or containers in the oven cavity.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not use steam jets to clean the appliance.



- Do not put empty pans or frying pans on switched on cooking zones.
- 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 wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.
- Do not use the handle to lift or move this appliance.

## Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN A BOAT OR CARAVAN.
- This appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Before installation, make sure that the local distribution conditions (nature and pressure of the gas) and the adjustment of the appliance are compatible.
- 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.



## Instructions

- The adjustment conditions for this appliance are shown on the gas setting label.
- Have the gas connection performed by authorised staff.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised technicians.
- The appliance must be connected to ground in compliance with electrical

system safety standards.

- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.

### For this appliance

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

### 1.2 Manufacturer liability

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

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

### 1.3 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.

## 1.6 Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life. The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



### Power voltage

### Danger of electrocution

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

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

- Deliver the packing materials to the appropriate recycling centre.



### Plastic packaging

### Danger of suffocation

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



# Instructions

## 1.7 How to read the user manual

This user manual uses the following reading conventions:

### Instructions



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

### Description



Description of the appliance and its accessories.

### Use



Information on the use of the appliance and its accessories.

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

### Installation



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



Safety instructions



Information



Advice

## 1.8 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.

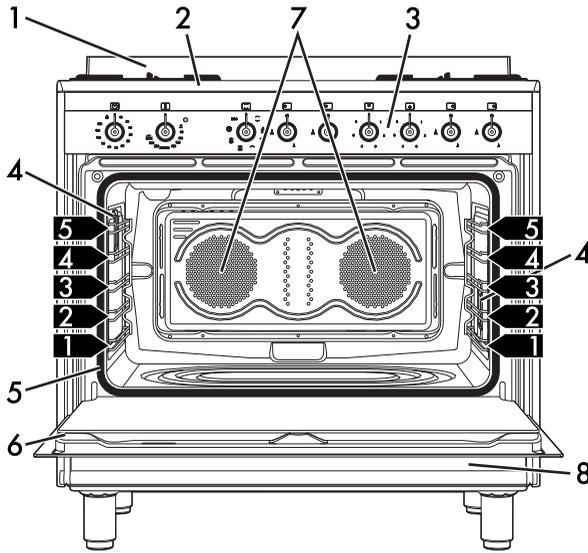
1. Sequence of instructions for use.

- Standalone instruction.



## 2 Description

### 2.1 General Description



1 Upstand

2 Cooking hob

3 Control panel

4 Oven light

5 Seal

6 Door

7 Fan

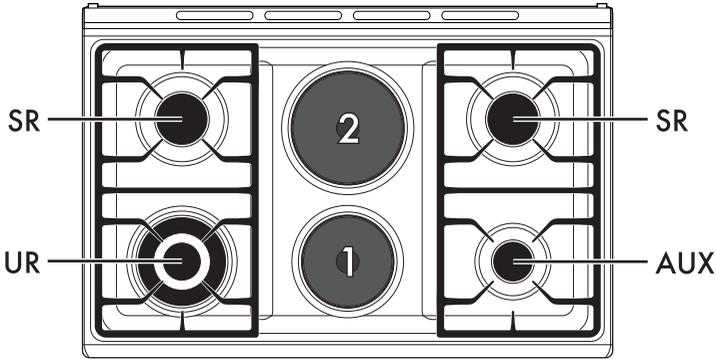
8 Storage compartment

**1,2,3** → Rack/tray support frame shelf



# Description

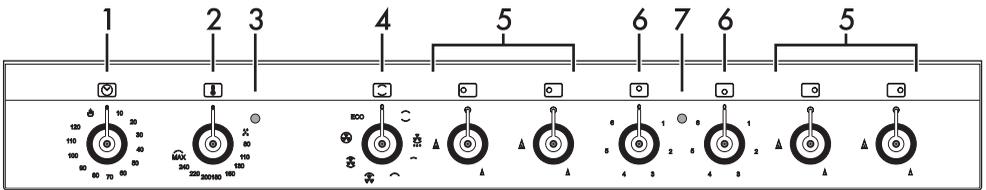
## 2.2 Cooking hob



AUX = Auxiliary  
SR = Semi-rapid  
UR = Ultra rapid

1 = Small electric hotplate (1000W)  
2 = Large electric hotplate (1500W)

## 2.3 Control panel



### 1 Timer knob

This knob enables manual cooking or the timer to be selected. The timer switches off the oven automatically at the end of cooking. To set the cooking time, turn the knob clockwise until it reaches the required position and then set the required cooking function. The numbers indicated are minutes. Adjustment is progressive so that the time can also be set to any intermediate value between these numbers. At the end of the timed cooking operation, a buzzer will sound and switch off automatically after 3-4 seconds.

### 2 Temperature knob

This knob allows you to select the cooking temperature. Turn the knob clockwise to the required value, between the minimum and maximum settings.

### 3 Indicator light

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



## 4 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.

## 5 Hob burner knobs

Useful for lighting and adjust the hob burners. Press and turn the knobs anti-clockwise to the value  to light the relative burners. Turn the knobs to the zone between the maximum  and minimum  setting to adjust the flame.

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

## 6 Electric hotplate knobs

Useful for lighting and adjust the electric hotplates. Turn the knobs clockwise to adjust the operating power of the hot plate from minimum **1** to maximum **6**.

## 7 Electric hotplate indicator light

The electric hotplate indicator light comes on to indicate that the electric hotplate is heating up.

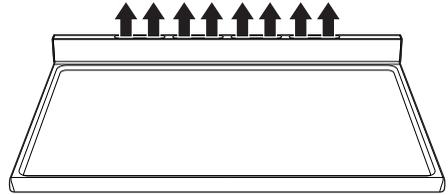
## 2.4 Other parts

### Shelves

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

### Cooling fan

The fan cools the oven 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.

### Interior lighting

The appliance interior lighting comes on:

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



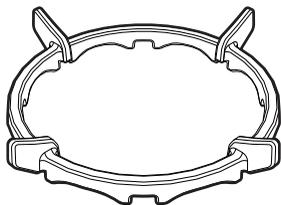
## Description

### 2.5 Available accessories



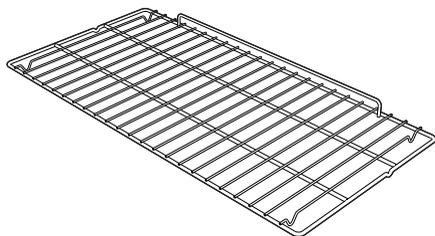
Some models are not provided with all accessories.

#### WOK ring



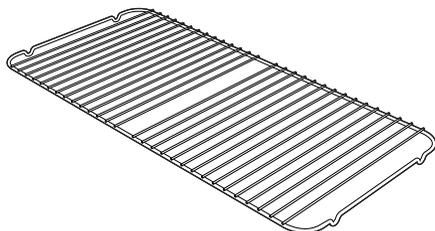
Useful when using a wok.

#### Rack



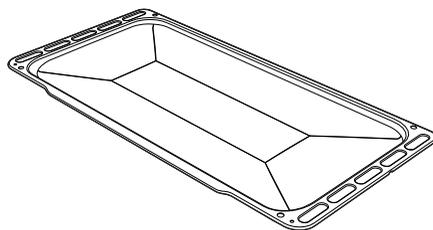
Useful for supporting containers with food during cooking.

#### Tray rack



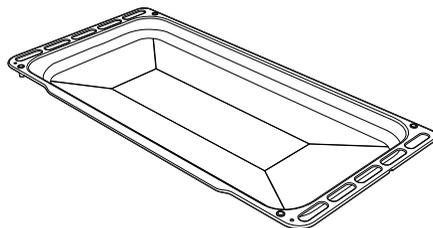
To be placed over the top of the oven tray; for cooking foods which may drip.

#### Tray



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

#### Deep tray



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



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



Supplied and optional accessories can be requested to Authorised 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.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



#### Improper use Danger of burns

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



#### Improper use Risk of damage to surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Do not pour water directly onto very hot trays.
- 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.



#### High temperature inside the storage compartment Danger of burns

- Do not open the storage compartment when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.



**High temperature inside the oven during use**

### **Danger of fire or explosion**

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

### **Escaping gas may cause an explosion.**

If you smell gas or notice any faults in the gas installation:

- Immediately shut off the gas supply or close the gas cylinder valve.
- Immediately extinguish all naked flames and cigarettes.
- Do not use any light or appliance switches and do not pull any plugs out of sockets. Do not use any telephones or mobile phones within the building.
- Open windows and ventilate the room.
- Call the aftersales service or the gas supplier.

### **Abnormal operation**

Any of the following are considered to be abnormal operation and may require service:

- Yellow tipping of the hotplate burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguishing whilst in operation.
- Gas valves which are difficult to turn.

In case the appliance fails to operate correctly, contact the Authorised Assistance Centre in your area.

### **3.1 First use**

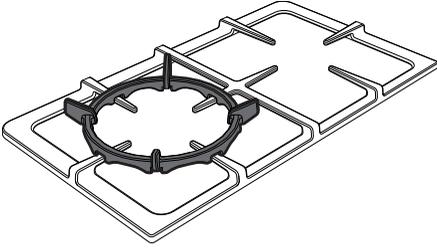
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove all the accessories from the appliance and clean them (see 4 Cleaning and maintenance).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



## 3.2 Using the accessories

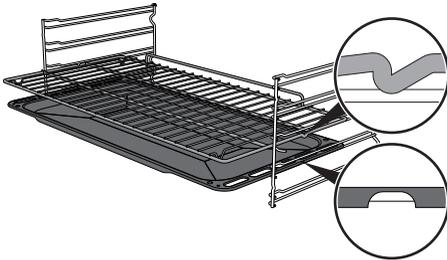
### Ring reducers

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



### 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.

## 3.3 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up.

The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.

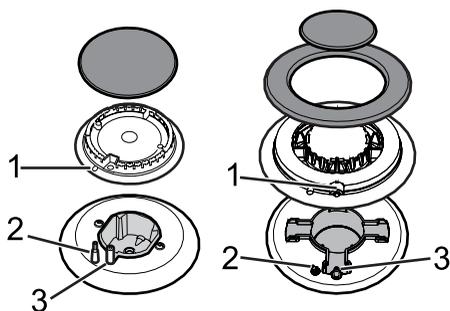


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



## 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** in 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 the flames do not reach up the sides of the pan. Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.



### Cookware diameters:

- Auxiliary: 12 - 14 cm.
- Semi-rapid: 16 - 24 cm.
- Rapid: 18 - 26 cm.
- Ultra-rapid: 18 - 28 cm.

## 3.4 Using the electric hotplates

### Preliminary operations

When switching on the hob for the first time, or if the hob has not been used for a long time, to remove any humidity from the insulating material it should be dried out by placing the hob on position 1 for 30 minutes.

### Using the electric hotplates

The cookers are equipped with two electric hotplates of different diameters. These are controlled by a switch and are turned on by turning the knob to the desired position. On the front panel above each knob a small drawing shows which hotplate corresponds to each knob. A yellow warning light lights up when the hotplate is switched on.

### Cooking information table

Hotplate level	Possible cooking
0 (OFF)	-
1 (Weak)	To melt butter, chocolate, etc. To heat small amounts of liquid.
2 (Soft)	To heat larger amounts of liquid.
3 (Slow)	To defrost frozen food and prepare stews, cooking at or just below boiling point.
4 (Medium)	To cook food which has to reach boiling point, to roast delicate meat or fish.
5 (Strong)	For roasts, steaks and large boiled joints.
6 (Very strong)	To boil large amounts of water, to fry.



### Advice on energy-saving

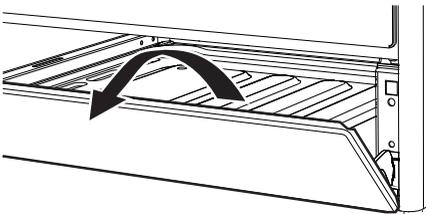
- The diameter of the base of the pan must correspond to the diameter of the cooking zone.



- Switch the hotplate only after having placed the pan on it.
- Use flat and thick bottomed pans.
- Dry the bottom of the pan before placing it on the hotplate.
- After use, to make sure that the surfaces are clean and long lasting, the electric hotplate must be treated with specific cleaning products which are available on the market. This necessary operation prevents oxidisation (rust formation).
- When cooking with flammable oils and fats, never leave the appliance.
- The hotplates will stay hot for a long time after use: do not touch them or place any objects on them.

### 3.5 Using the storage compartment

The storage compartment is at the bottom of the cooker. To open it, pull the handle towards you. It can be used to store cookware or metallic objects necessary when using the appliance.



### 3.6 Using the oven

#### Switching on the oven

1. Select manual cooking or set the cooking duration using the timer knob. Adjustment is progressive so that the time can also be set to any intermediate value between these numbers.
2. Select the temperature using the temperature knob.
3. Select the cooking function using the function knob.
4. At the end of timed cooking, a buzzer sounds that stops automatically after a few seconds.

#### Functions list



##### Static

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



## Use



### Fan + lower element

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



### Small grill

Using only the heat released from the central element, this function enables small portions of meat and fish to be grilled for making kebabs, toasted sandwiches and all 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 with grill

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



### Fan assisted

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



### 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.



### Eco

This function is particularly suitable for cooking on a single shelf with low energy consumption. Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods. To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



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



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



### Vapor Clean

This function makes cleaning easier using the steam produced by a small quantity of water poured onto the appropriate groove placed on the bottom.



## 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.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the symbol  to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect liquids produced by grilling.
- Grilling processes must never last more than 60 minutes.

### Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.



- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

### **Advice for defrosting and proving**

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

### **To save energy**

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.



## Cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Static	1	220 - 230	45 - 50	
Roast veal	2	Turbo/Fan assisted	2	180 - 190	90 - 100	
Pork	2	Turbo/Fan assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan with grill	4	MAX	15	
Roast beef	1	Turbo/Fan assisted	2	200	40 - 45	
Roast rabbit	1.5	Circulaire	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	
					1 <sup>st</sup> surface	2 <sup>nd</sup> surface
Pork chops	1.5	Fan with grill	4	MAX	15	5
Spare ribs	1.5	Fan with grill	4	MAX	10	10
Bacon	0.7	Grill	5	MAX	7	8
Pork fillet	1.5	Fan with grill	4	MAX	10	5
Beef fillet	1	Grill	5	MAX	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	MAX	8 - 9	
Bread	1	Circulaire	2	190 - 200	25 - 30	
Focaccia	1	Turbo/Fan assisted	2	180 - 190	20 - 25	
Bundt cake	1	Circulaire	2	160	55 - 60	
Jam tart	1	Circulaire	2	160	35 - 40	
Ricotta cake	1	Circulaire	2	160 - 170	55 - 60	
Jam tarts	1	Turbo/Circulaire	2	160	20 - 25	
Paradise cake	1.2	Circulaire	2	160	55 - 60	
Profiteroles	1.2	Turbo/Circulaire	2	180	80 - 90	
Sponge cake	1	Circulaire	2	150 - 160	55 - 60	
Rice pudding	1	Turbo/Circulaire	2	160	55 - 60	
Brioches	0.6	Circulaire	2	160	30 - 35	

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



# Cleaning and maintenance

## 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 steel parts or parts with metallic finishes on the surface (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.

### 4.1 Cleaning the appliance



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

### Recommendations for cleaning the hob

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

### Cleaning the hob

1. Pour some non-abrasive detergent on a damp cloth and wipe down the surfaces.
2. Rinse thoroughly.
3. Dry with a soft cloth or a microfibre cloth.

### Cooking hob pan stands

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



Continuous contact between the pan stands 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.

### Cleaning the hob grids, flame-spreader crowns and burner caps

1. Remove the components from the hob.
2. Clean them with warm water and non-abrasive detergent. Make sure to remove any encrustations.
3. Dry thoroughly with a soft cloth or a microfibre cloth.
4. Replace the components on the hob.

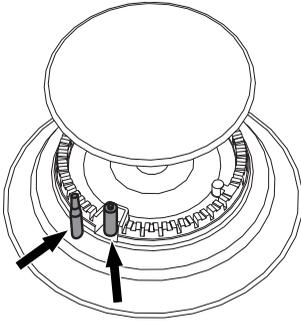


The continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.



## Cleaning the igniters and thermocouples

- If necessary, clean the igniters and thermocouples with a damp cloth.
- If there is any dry residue, remove it with a toothpick or needle.



## Cleaning the oven

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 compartment, 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 seal



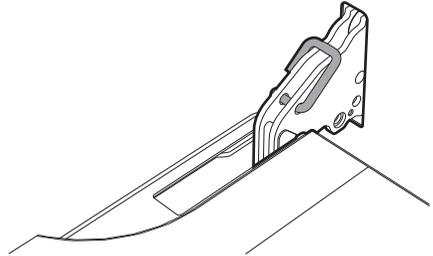
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

## 4.2 Removing the door

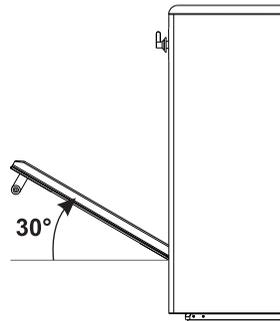
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

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



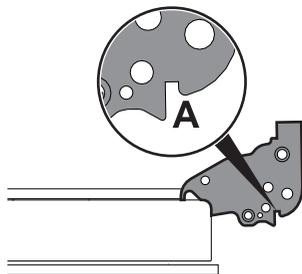
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





## Cleaning and maintenance

- 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.



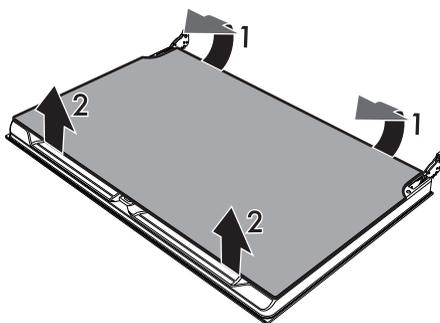
### 4.3 Cleaning the door glazing

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.

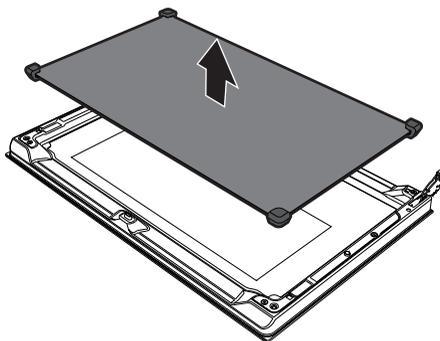
### 4.4 Removing the internal glass panes

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

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

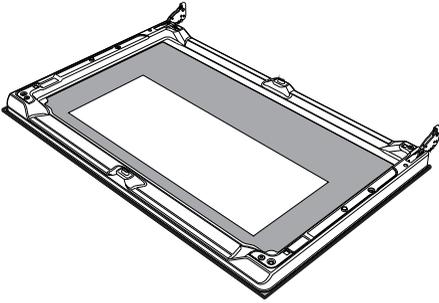


- Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.

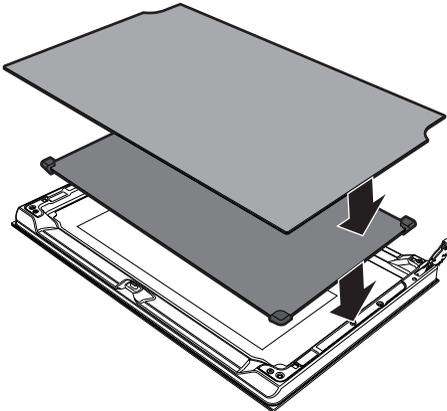




4. Clean the external glass pane and the panes previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



5. Refit the panes in the reverse order in which they were removed.
  - 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.

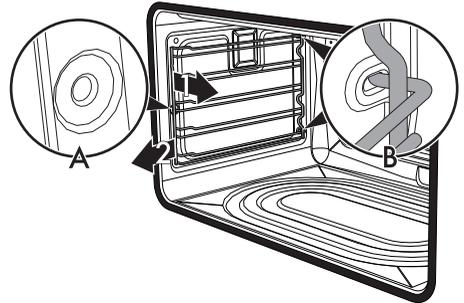


## Removing the rack/tray support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

To remove the 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.



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



## Cleaning and maintenance

### 4.5 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 at a later stage.



**Improper use**  
**Risk of damage to surfaces**

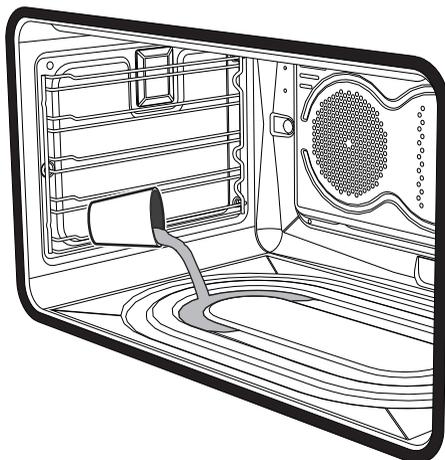
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

### Preliminary operations

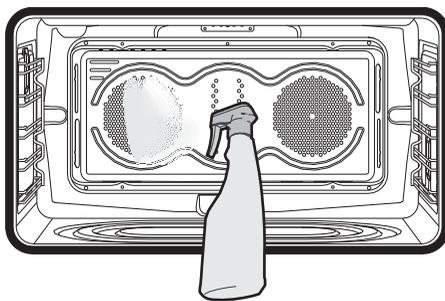
Before starting the Vapor Clean function:

- 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 the 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 timer knob.

The Vapor Clean cycle starts.

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.

## 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.



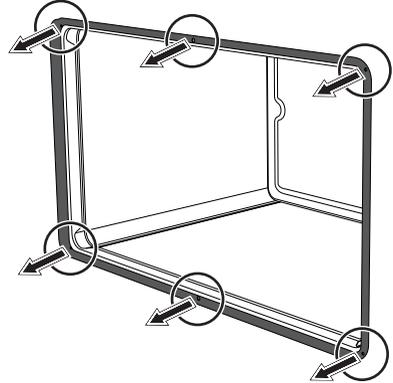
For easier manual cleaning of the parts difficult to reach, we recommend removing the door.

## 4.6 Extraordinary maintenance

### Installing and removing the seal

To remove the seal:

- Unhook the clips in the 4 corners and in the centre, then pull the seal.



To refit the seal:

- Hook the clips 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 lukewarm water to wash it.



## Cleaning and maintenance

### Replacing the internal light bulb



Live parts  
**Danger of electrocution**

- Unplug the appliance.

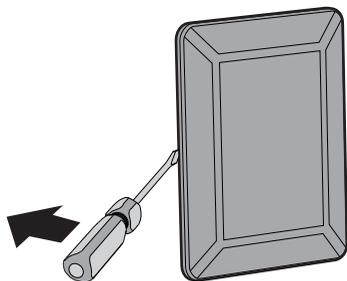


The oven is fitted with a 40W light bulb.

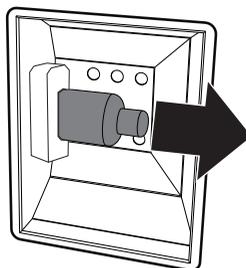
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

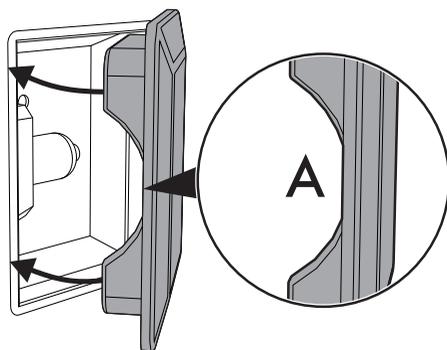


4. Slide out and remove the light bulb.



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

5. 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.

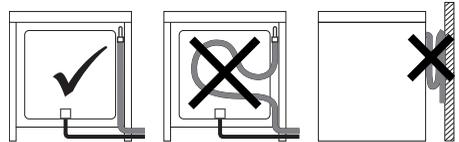
#### General information

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

#### Connection with a rubber hose

Verify that all following conditions are met:

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



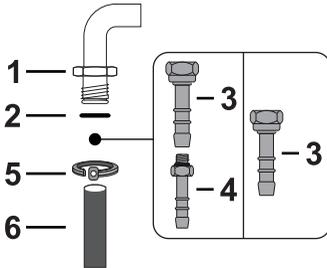
Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).

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

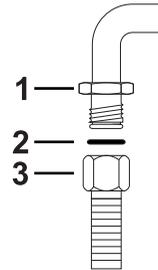


# Installation

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.



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.



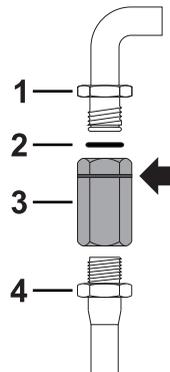
Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.



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.

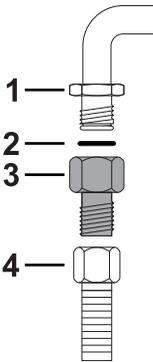




## Connection with a steel hose with conical fitting

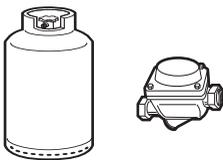
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

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**.



## 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 "Burner and nozzle characteristics tables".

## Room ventilation

The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially.

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

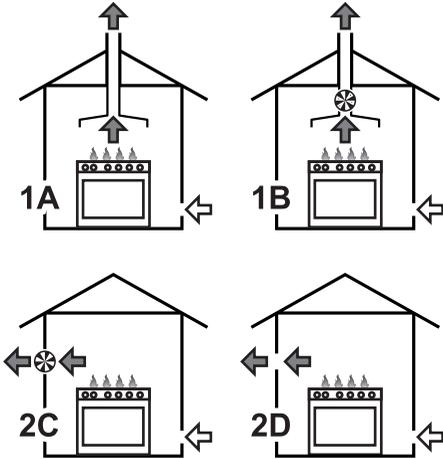
## Extraction of the combustion products

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



# Installation

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

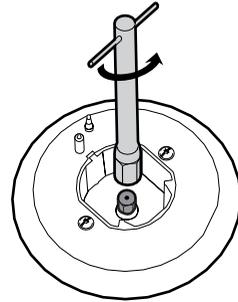
- Air
- Combustion products
- Extractor fan

## 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 casings.
2. Replace the nozzles using a 7 mm socket wrench according to the gas to be used.



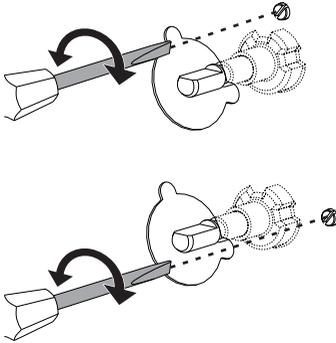
3. Reposition the burners in their correct seats.



## 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 taps should be performed by a specialised technician.

## Burner and nozzle characteristics tables

Natural Gas G20 - 20 mbar	AUX	SR	UR
Rated heating capacity (kW)	1.0	1.8	3.5
Nozzle diameter (1/100 mm)	72	94	133
Pre-chamber (printed on nozzle)	(X)	(Y)	(S)
Reduced flow rate (W)	400	500	1600
Liquid gas – G30/G31 - 30-37 mbar	AUX	SR	UR
Rated heating capacity (kW)	1.0	1.75	3.5
Nozzle diameter (1/100 mm)	50	65	96
Pre-chamber (printed on nozzle)	-	-	-
Reduced flow rate (W)	400	500	1600
Rated flow rate G30 (g/h)	73	127	254
Rated flow rate G31 (g/h)	71	125	250

The nozzles not provided are available at Authorised Service Centres.



# Installation

## 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**

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no 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.

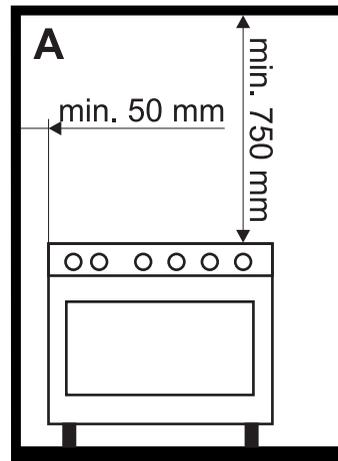
<b>X</b>	150 mm
<b>Y</b>	750 mm

## General information

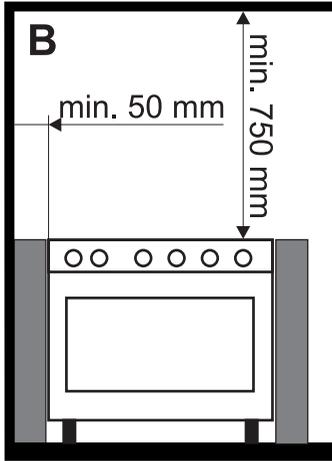
This appliance may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 50 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.

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

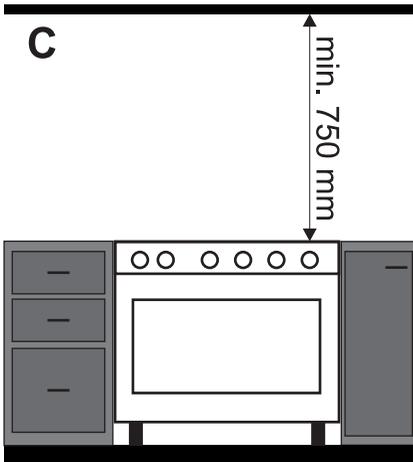
Depending on the type of installation, this appliance belongs to classes:



**A - Class 1  
(Free-standing appliance)**

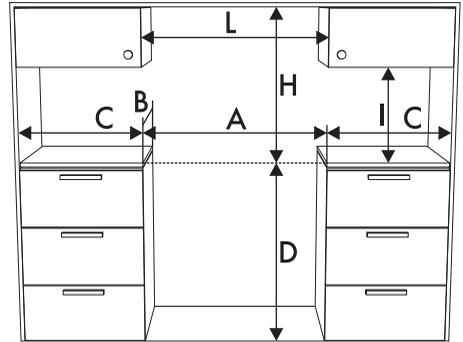


**B - Class 2 subclass 1**  
(Built-in appliance)



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

## Appliance overall dimensions



<b>A</b>	900 mm
<b>B</b>	600 mm
<b>C<sup>1</sup></b>	min. 150 mm
<b>D</b>	900 - 915 mm
<b>H</b>	750 mm
<b>I</b>	450 mm
<b>L<sup>2</sup></b>	900 mm

<sup>1</sup> Minimum distance from side walls or other flammable material.

<sup>2</sup> Minimum cabinet width (=A).

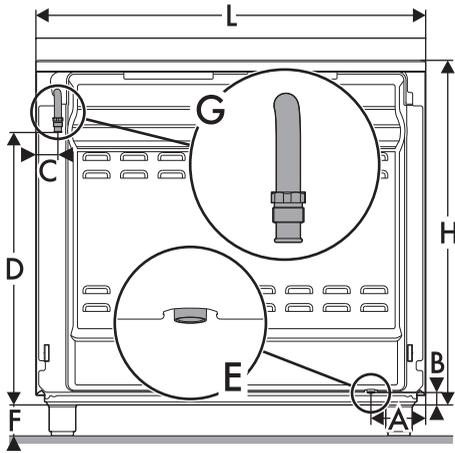


The appliance must be installed by a qualified technician and according to the regulations in force.



# Installation

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



A	124
B	38
C	42
D	634
F	min. 105 - max. 160
H	776
L	898

**E** = Electrical connection

**G** = Gas connection

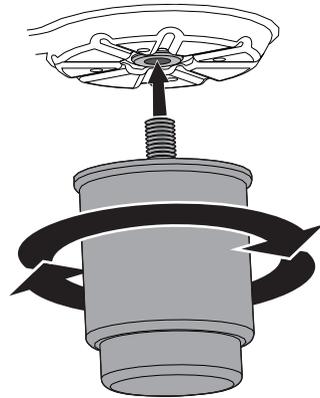
## Positioning and levelling



Heavy appliance

Risk of damage to the appliance

- Insert the front feet first and then the rear ones.
- After making the gas and electrical connections, screw on the four feet supplied with the appliance.



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

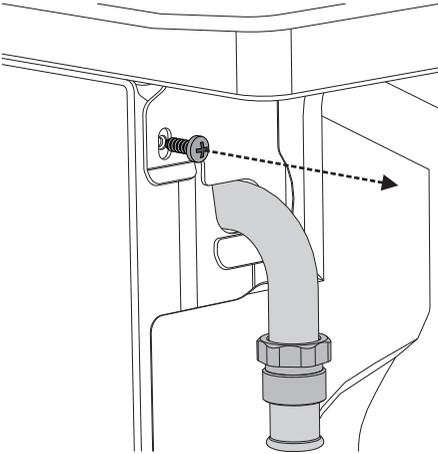
- Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.



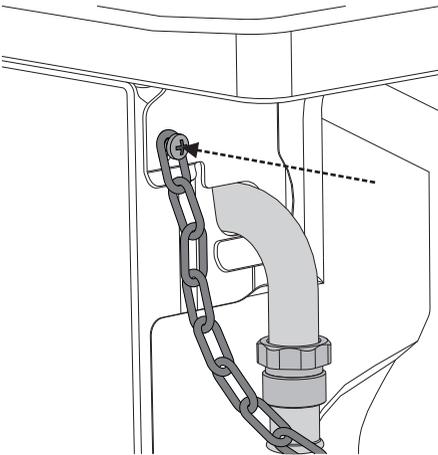


## Wall fixing

1. Turn the screw placed behind the cooktop near the gas connection.

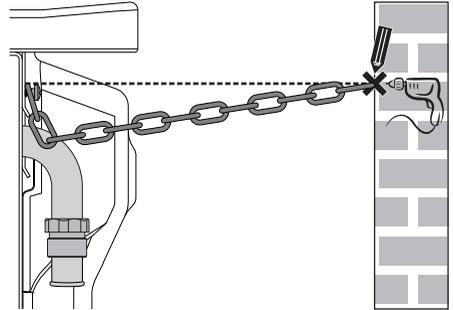


2. Attach the chain to the cooker with the screw just removed.

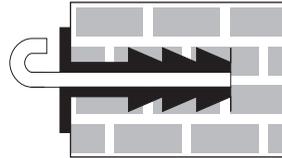


3. Stretch it out horizontally so that the other end of the chain touches the wall.

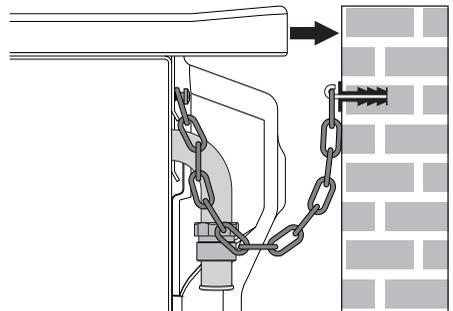
4. Mark the wall in the position where the hole is to be drilled.



5. Drill the hole and insert a wall plug.



6. Attach the chain and push the appliance to the wall.



The chain length must be as short as practicable to avoid appliance tilting forward and also diagonal to avoid appliance moving sideways.



# Installation

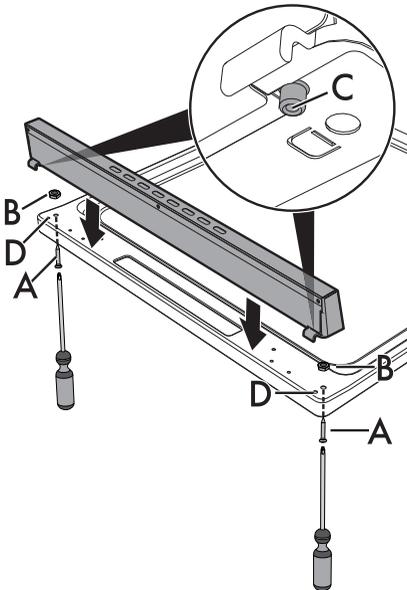
## Assembling the upstand



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. Unscrew the 2 nuts **B** on the back of the worktop.
2. Position the upstand above the worktop, taking care to align the pins **C** with the holes **D**.
3. Secure the upstand to the worktop by tightening the screws **A**.



## 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 earth in compliance with electrical system safety standards.
- Disconnect the mains supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal board conductors must be 1.5 - 2 Nm.

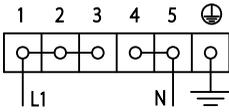
### General information

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



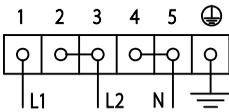
The appliance can work in the following modes:

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



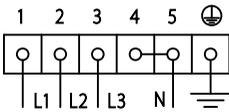
use a **3 x 4 mm<sup>2</sup> three-core** cable.

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



use a **4 x 4 mm<sup>2</sup> four-core** cable.

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



use a **5 x 1.5 mm<sup>2</sup> five-core** cable.



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



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

## 5.5 For the installer

- The plug must remain accessible after the installation is complete. Do not kink or trap the mains connection cable.
- The appliance must be fitted according to the installation diagrams.
- Do not attempt to turn or stress the threaded elbow on the manifold. You risk damage to this part of the appliance which may void the manufacturer's warranty.
- Before leaving check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks.
- Ignite all burners individually and concurrently to ensure correct operation of the gas valves, burner and ignition.
- Turn the gas knobs to the low position and observe stability of the flame for each burner individually and all together.
- In case the appliance fails to operate correctly after all checks have been carried out, refer to the Authorised Assistance Centre in your area.
- When satisfied with the appliance, please instruct the user on the correct method of operation.

### Fixed connection

Fit the power line with an all-pole disconnection switch, with a clearance between its contacts that allows the complete disconnection as per the overvoltage category III, in compliance with the installation regulations.

