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ORIGINAL INSTRUCTIONS

We advise you to read this manual carefully, as it contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com



Instructions

1 Avvertenze

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- 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 be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- 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.
- 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.
- Cooking process should always be kept under control. 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 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.
- Switch off the appliance after use.
- Do not pull the cable to remove the plug.
- The items inside the storage compartment could be very hot after using the oven.
- **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.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.



Instructions

- Do not sit on the appliance.
- Never leave the appliance unattended during cooking operations where fats or oils could overheat and take fire. Be very careful.
- 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 objects on the cooking surface.
- 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 put empty pans or frying pans on switched on cooking zones.
- Do not use steam jets to clean the appliance.
- Do not put empty pans or frying pans on switched on cooking zones.



- 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.
- 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 and metallic sponges) on glass parts.
- 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.
- 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.



Instructions

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 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



Advice

1. Sequence of instructions for use.

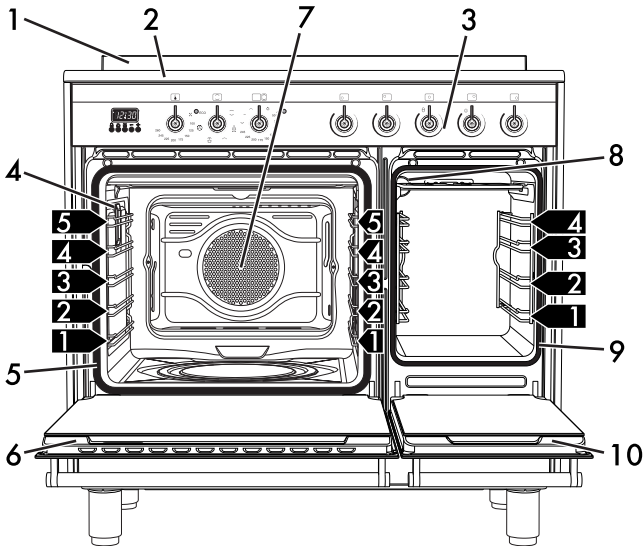
- Standalone instruction.



Description

2 Description

2.1 General Description



1 Upstand

2 Cooking hob

3 Control panel

4 Main oven light

5 Main oven seal

6 Main oven door

7 Main oven fan

8 Auxiliary oven light

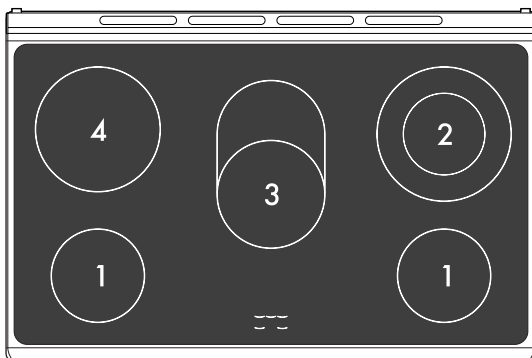
9 Auxiliary oven seal

10 Auxiliary oven door

1,2,3... Rack/tray support frames



2.2 Cooking hob



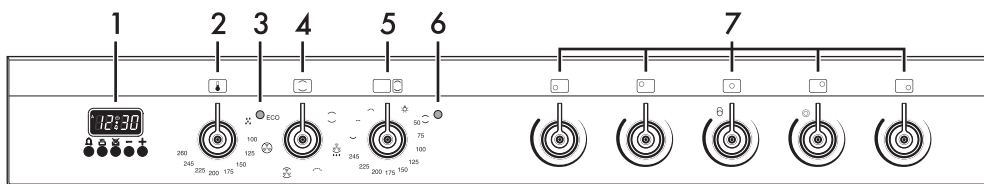
Zone	Diameter outside (mm)	Max. power absorbed (W)*	Diameter inside (mm)	Max. power absorbed (W)*
1	147	1200	-	-
2	212	2000	122	750
3	oval plate	2200	170	1400
4	182	2000	-	-

* power levels are approximate and may vary according to the settings made and the mains voltage.



Description

2.3 Control panel



1 Programmer clock

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

2 Main oven temperature knob

This knob allows you to select the cooking temperature.

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

3 Main oven indicator light

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

4 Main oven function knob

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

5 Auxiliary oven temperature/function knob

It turns on the light inside the oven or starts the grill and lower heating elements to a temperature ranging from a minimum of 50 °C to a maximum of 245 °C.

At the maximum temperature it is also possible to select some functions optimised for specific cooking types.

6 Auxiliary oven indicator light

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

7 Hob cooking zone knobs

Useful for switching on and adjusting the cooking zones of the hob.

Press and turn the knob clockwise to adjust the power of each zone from the lowest to the highest setting.

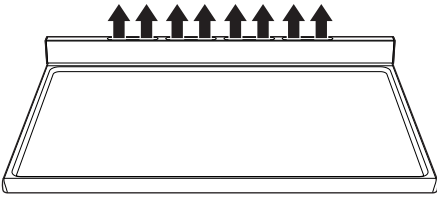
2.4 Other parts

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 appliance 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's interior lighting comes on: **(main oven)**

- 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.

(auxiliary oven)

- when the auxiliary oven temperature/function knob is turned to the  symbol or to any function.

2.5 Available accessories



Not all accessories are available on some models.

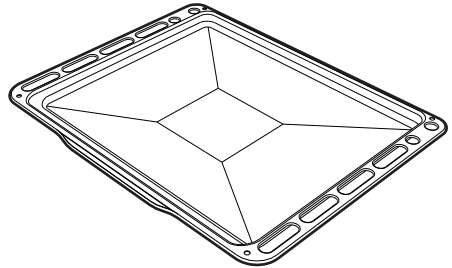


The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



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

Tray (on some models only)

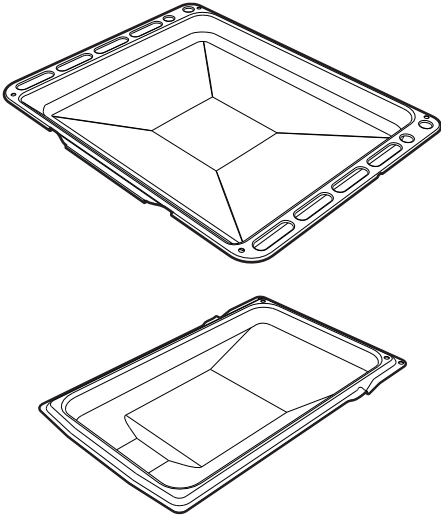


Useful for collecting fat from foods placed on the rack above.



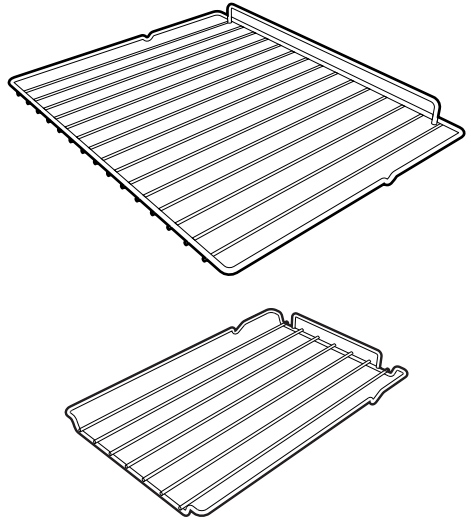
Description

Deep tray



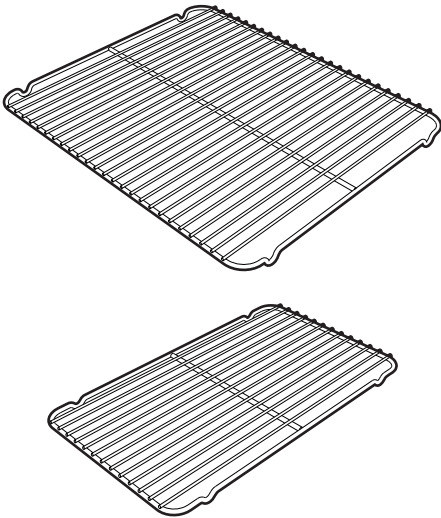
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Rack



Useful for supporting containers with food during cooking.

Tray rack



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



3 Use



Improper use

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.



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 on 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.
- 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 cavity.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Do not pour water directly on 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.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the surface of the hob.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact Technical Support.
- Do not use the hob as a support surface.



Use

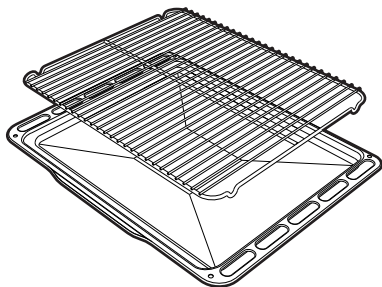
First use

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 to burn off any residues left by the manufacturing process.

3.1 Using the accessories

Tray rack

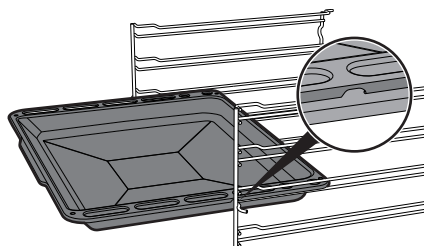
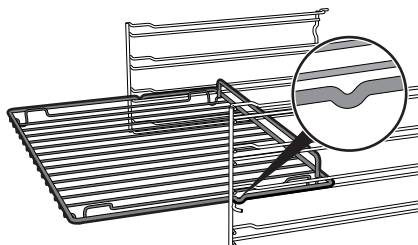
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



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 To save energy

- Preheat the appliance only if required by the recipe.
- Unless otherwise indicated on the packaging, defrost frozen food before inserting it in the oven cavity.
- When cooking different foods, it is recommended to cook one after another to make best use of the already hot cooking cavity.
- 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 oven cavity clean at all times.

3.3 Using the hob

Residual heat



Improper use Danger of burns

- Children cannot readily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

The indicator lights located between the cooking zones come on when the temperature of one or more of the radiant zones exceeds 60 °C. These indicator lights switch off when the temperature falls below approximately 60 °C.

Switching on the cooking zones

The appliance has cooking zones of different diameters and power levels. Their positions and the edges of the heated area are shown by the markings on the glass.



The cooking zones are of the **HIGH-LIGHT** type, they turn on after a few seconds and the heating is adjustable using the controls on the control panel, from low to high.



Switching off the cooking zones

To switch off the cooking zones, turn the corresponding knobs to **0**.

Double heating zones

To turn on the double heating zones, turn the knob to the maximum value and then to the symbols  or .

When the knob is released, it automatically returns to the highest power position.

To adjust the power of the double heating zone, turn the knob to the required position, from low to high.

To return to operation with only the single central plate, turn the knob to **0** and then turn it back to a position between minimum and maximum.

Practical advice for using the hob

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



- When buying a saucepan, check whether the diameter indicated is that of the base or the top of the container, as the top is almost always larger than the base.
- The base of the cookware must be thick and completely flat. It should also be clean and dry. The hob should be clean and dry as well.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover saucepans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.
- Do not use cast-iron cookware or cookware with a rough base.



Under certain circumstances, if the hob and the oven are being used at the same time, the maximum power limit that can be used by the electrical system might be exceeded.




3.4 Using the ovens



Switching on the main 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 keys  and  at the same time to reset the programmer clock.

Main oven functions



Static

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



Fan + 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.



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

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 runners).



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.

ECO

Eco

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



The ECO function is a delicate cooking function and is recommended for food withstanding temperatures lower than 210 °C; in case of cooking at higher temperatures, select another function.



Vapour Clean

This function makes cleaning easier using the steam produced by a little quantity of water poured onto the appropriate groove placed on the bottom. (see chapter "Cleaning and maintenance")



Switching on the auxiliary oven



Turn the temperature/function knob to the required temperature, from a minimum of 50 °C to a maximum of 245 °C, or to the required function (at the maximum temperature).

Auxiliary oven functions



Light bulb

Turns on the light inside the oven cavity.



Static (min 50 °C - max 245 °C)

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.



Lower heating element (245 °C)

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.



Small grill (245 °C)

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



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).
- For the same total weight, cooking time will be greater for cooking a whole piece than when it is cut into smaller pieces.

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

- 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.
- When using 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 to optimise cooking.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- When cooking on multiple levels, food should ideally be positioned on the second and fourth shelves; increase cooking time by a few minutes and only used fan functions.
- 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.
- The cooking time for meringues and choux pastry will vary depending on the size.

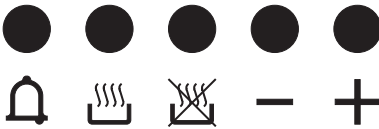
Advice for defrosting and proving


- 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.



- Bread and fruit, if divided into pieces, will take the same amount of time to defrost, regardless of the total weight and quantity.
- 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.


3.5 Programmer clock





 Minute minder timer key



 Cooking duration key



 End of cooking key.

 Decrease key


 Increase key


 The programmer clock only controls the main oven and does not control the auxiliary oven.







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

Press the keys  and  at the same time to reset the programmer clock.

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. Press the keys  and  at the same time. The dot between the hours and the minutes flashes.
2. The time can be set using the key  or . Keep the key pressed in to increase or decrease rapidly.
3. Press the key  or wait 5 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.



Use

Timed cooking

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

1. After selecting a cooking function and temperature, press the key. The display will show the digits and the symbol displayed between the hours and the minutes.
2. Use the or key to set the required minutes.
3. 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.
4. 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.
5. To turn off the buzzer just press any key of the programmer clock.
6. Press the keys and at the same time to reset the programmer clock.

It is not possible to set a cooking time of more than 10 hours.

After the setting, to display the cooking time left press the key.





To reset the set program, press the keys and at the same time and switch off the oven manually.

Programmed cooking



i 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. Press the key. The sum of the current time plus the pre-set cooking duration will appear on the display.
3. Use the or key to set the required minutes.
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  flashes and the buzzer sounds.
- To turn off the buzzer just press any key of the programmer clock.
- Press the keys  and  at the same time to reset the programmer clock.





After the setting, to display the cooking time left press the  key. To display the end of cooking time, press the  key.

Adjusting the buzzer volume

The buzzer volume can be set to 3 different levels. When the buzzer is in operation, press the  key to change the setting.

Deleting the set data








Press the keys  and  at the same time to reset the programs set. Then switch off the oven manually if cooking is in progress.

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.

- Press the  key. The display shows the digits  and the indicator light  flashing between the hours and the minutes.
- Use the  or  key to set the required minutes.
- 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.



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



After the minute minder timer has been programmed, the display will go back to showing the current time. Press the  key to display the remaining time.



Use

Main 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	Turbo/Round	2	180 - 190	90 - 100	
Pork loin	2	Turbo/Round	2	180 - 190	70 - 80	
Sausages	1.5	Fan with grill	4	260	15	
Roast beef	1	Turbo/Round	2	200	40 - 45	
Roast rabbit	1.5	Round	2	180 - 190	70 - 80	
Turkey breast	3	Turbo/Round	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Turbo/Round	2	180 - 190	170 - 180	
Roast chicken	1.2	Turbo/Round	2	180 - 190	65 - 70	
					1nd	2nd
Pork chops	1.5	Fan with grill	4	260	15	5
Spare ribs	1.5	Fan with grill	4	260	10	10
Bacon	0.7	Grill	5	260	7	8
Pork fillet	1.5	Fan with grill	4	260	10	5
Beef fillet	1	Grill	5	260	10	7
Salmon trout	1.2	Turbo/Round	2	150 - 160	35 - 40	
Delicate fish	1.5	Turbo/Round	2	160	60 - 65	
Flounder	1.5	Turbo/Round	2	160	45 - 50	
Pizza	1	Turbo/Round	2	260	8 - 9	
Bread	1	Round	2	190 - 200	25 - 30	
Focaccia	1	Turbo/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	Turbo/Round	2	160	20 - 25	
Chiffon cake	1.2	Round	2	160	55 - 60	
Profiteroles	1.2	Turbo/Round	2	180	80 - 90	
Sponge cake	1	Round	2	150 - 160	55 - 60	
Rice pudding	1	Turbo/Round	2	160	55 - 60	
Brioche	0.6	Round	2	160	30 - 35	



Auxiliary oven cooking information table

Food	Weight (kg)	Function	Shelf	Temperature (°C)	Time (minutes)	
Roast rabbit	1	Static	2	190 - 200	85 - 90	
Roast chicken	1	Static	2	190 - 200	80 - 85	
					1 nd	2 nd
Chops	0.8	Grill	4	250	13	5
Hamburgers	0.6	Grill	4	250	7	3
Pork sausages	0.6	Grill	4	250	15	-
Pork spare ribs	0.7	Grill	4	250	30 -	-
Bacon	0.6	Grill	4	250	10	3

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



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.
- Do not spill sugar or sweet mixtures on the hob while cooking or place materials or substances which could melt on it (plastic or tin foil). If this happens, to avoid damage to the surface, turn off the heat immediately and clean the surface with the scraper provided while the cooking zone is still lukewarm.



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

4.1 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 use specific products only 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 surfaces.

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.



4.2 Cleaning the hob

Cleaning the glass ceramic hob

Light coloured marks from pans with aluminium bases can be easily cleaned off with a cloth moistened in vinegar.

After cooking, remove any burnt residues with the scraper provided; rinse with water and dry thoroughly with a clean cloth.

Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving pans.

Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.

Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt.

All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

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.

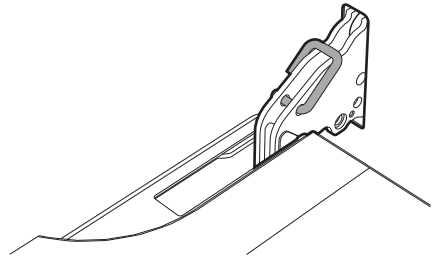
4.3 Cleaning the door

Removing the door

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

To remove the door proceed as follows:

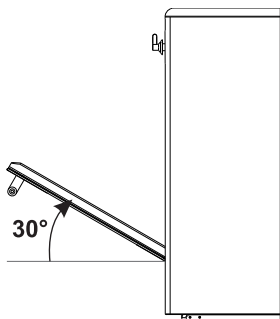
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



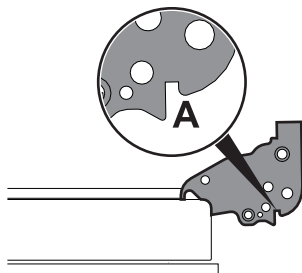


Cleaning and maintenance

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 position, remove the pins from the holes in the hinges.



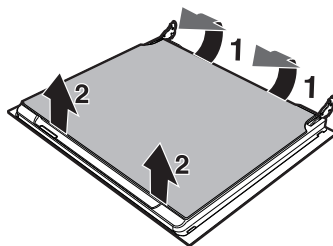
Cleaning the door glazing

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

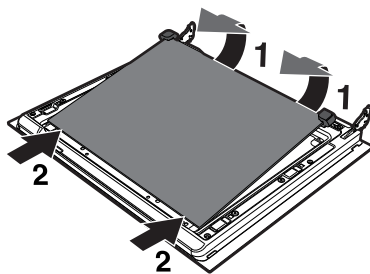
Removing the internal glass panes

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

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

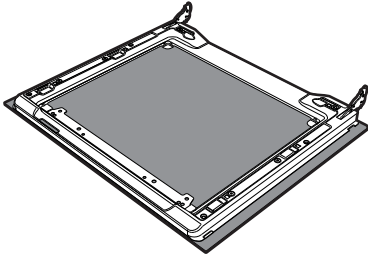


3. Remove the intermediate glazing pane by lifting it upwards. Proceed in the same way for the internal glazing pane, but push the front part of the pane (2) towards the inside of the appliance.

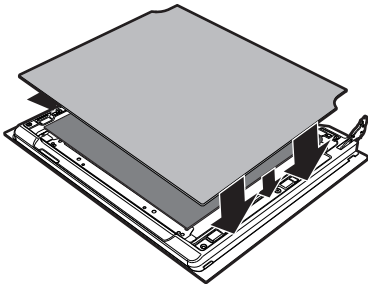




4. Clean the external glass pane and the previously removed panes. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



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

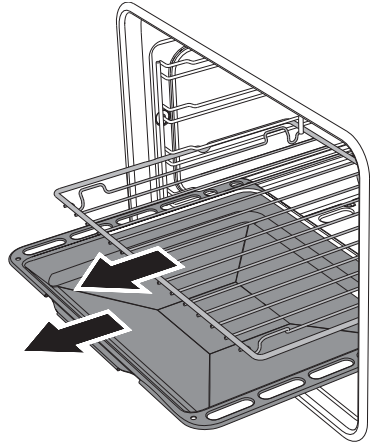


4.4 Cleaning the oven cavities

For the best oven cavities upkeep, clean them regularly after having allowed them to cool.

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

Take out all removable parts.



For easier cleaning, it is recommended to remove:

- the door
- the rack/tray support frames
- the oven gasket



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



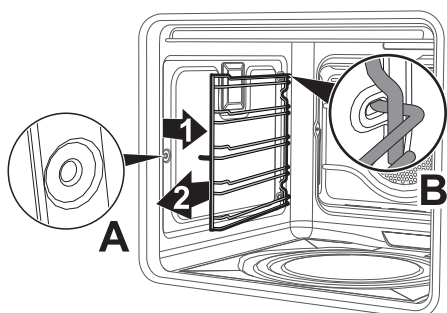
Cleaning and maintenance

Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only).

To remove the guide frames. Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.

When cleaning is complete, repeat the above procedures to put the guide frames back in.



4.5 Vapour Clean

i 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 main oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

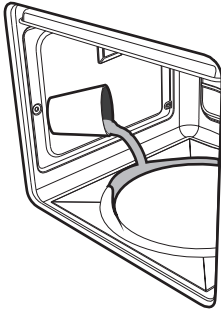
! **Improper use**
Risk of damage to surfaces

- 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.

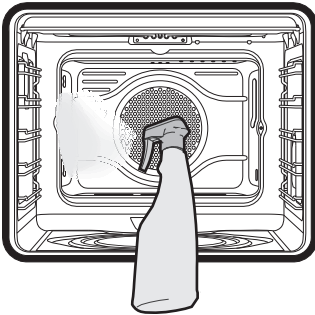
Preliminary operations

Before starting the Vapor Clean cycle:

- Remove all accessories from inside the oven cavity.
- Pour approx. 40 cc of water onto the floor of the oven. 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.






We recommend spraying approx. 20 times at the most.

- Close the door.

Vapor Clean cycle 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 digital programmer.
3. Turn the function knob to the  symbol and the temperature knob to the **0** symbol.

End of the Vapor Clean cycle

4. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
5. Use a non-scratch sponge with brass filaments on hard to remove deposits.
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.



Cleaning and maintenance

4.6 Extraordinary maintenance

Replacing the interior light bulb (main oven)



Live parts

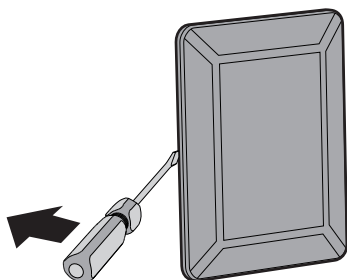
Danger of electrocution

- Unplug the appliance from the mains.

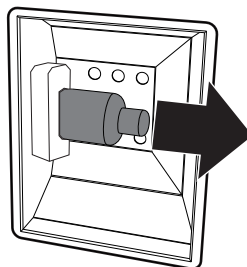
1. Remove all accessories from inside the oven cavity.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



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

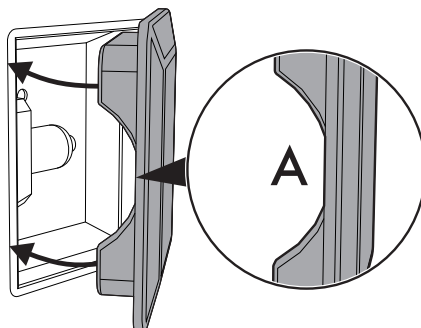


4. Slide out and remove the light bulb.



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

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

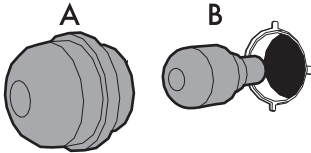


7. Press the cover down as far as it will go so that it attaches completely to the bulb support.



Replacing the interior light bulb (auxiliary oven)

1. Unscrew bulb protector **A** (turn anti-clockwise).
2. Replace bulb **B** with one of the same type (25 W). Use only oven bulbs (T 300 °C).

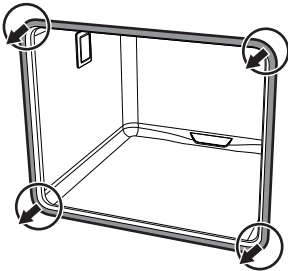


3. Re-fit bulb protector **A**.

Installing and removing the seal

To remove the seal:

- Unhook the clips in the 4 corners then pull the seal outwards.



To refit the seal:

- Hook the clips in the 4 corners 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.



Installation

5 Installation

5.1 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**

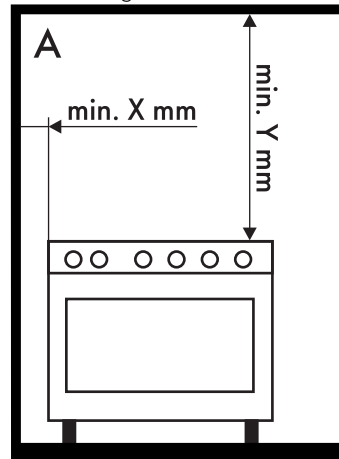
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90 °C).

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.

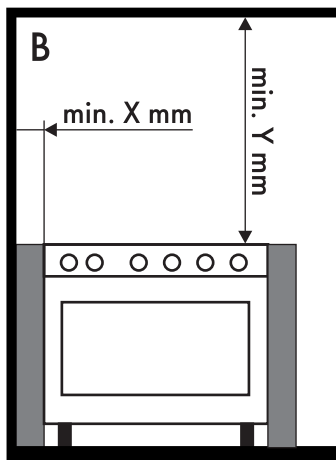
X	150 mm
Y	750 mm

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

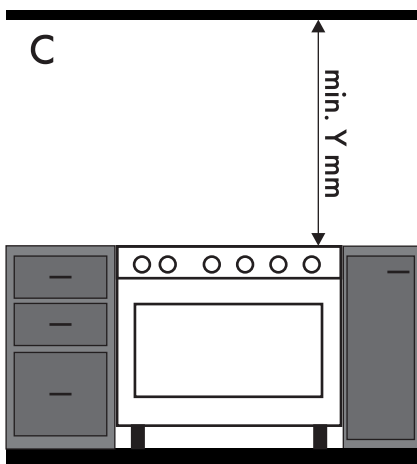


A - Class 1

(Free-standing appliance)

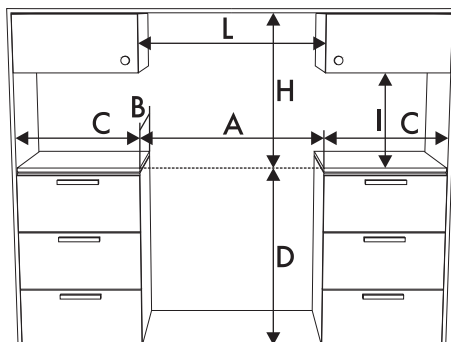


B - Class 2 subclass 1
(Built-in appliance)



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	400 mm
L²	900 mm

¹ Minimum distance from side walls or other flammable material.

² Minimum cabinet width (=A).

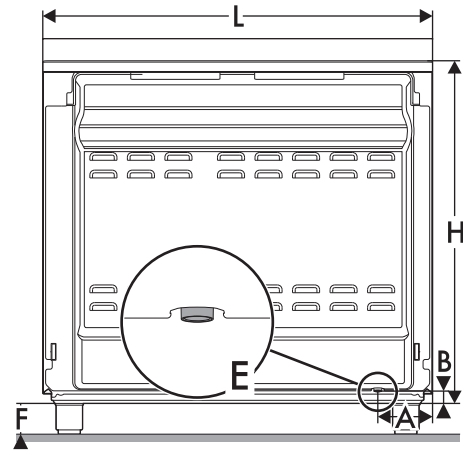


The appliance must be installed by a qualified technician and according to the regulations in force.



Installation

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



A	124
B	38
F	min. 105 - max. 160
H	776
L	898

E = Electrical connection

Positioning and levelling

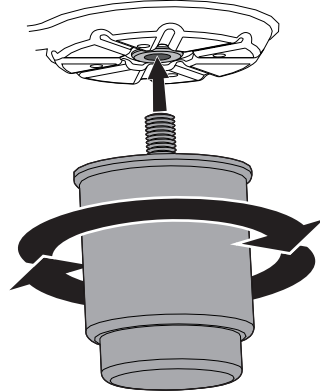


Heavy appliance

Risk of damage to the appliance

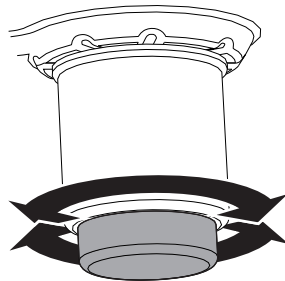
- Insert the front feet first and then the rear ones.

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.



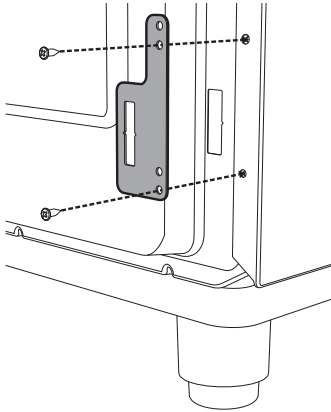


Fastening to the wall

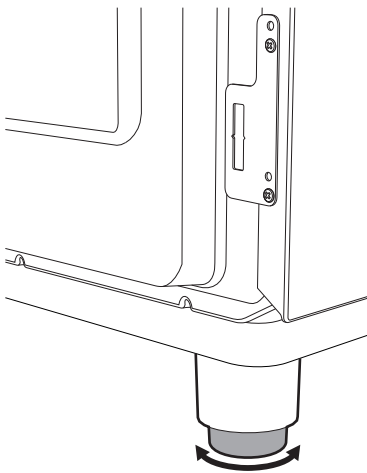


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

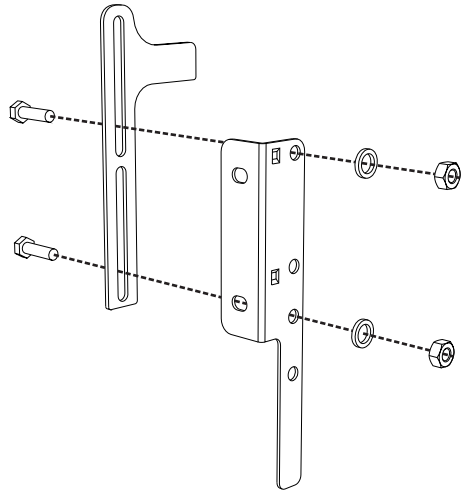
1. Screw the wall fastening plate to the rear of the appliance.



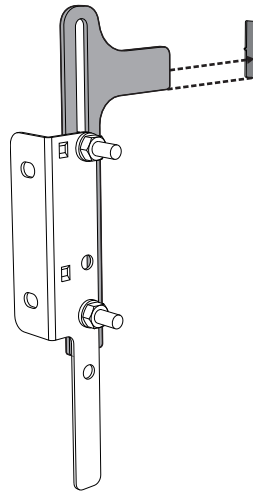
2. Adjust the height of the 4 feet.



3. Assemble the fastening bracket.



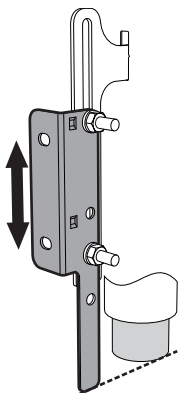
4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



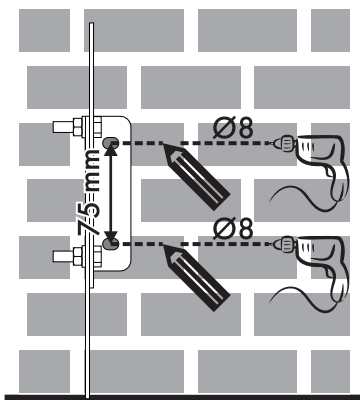


Installation

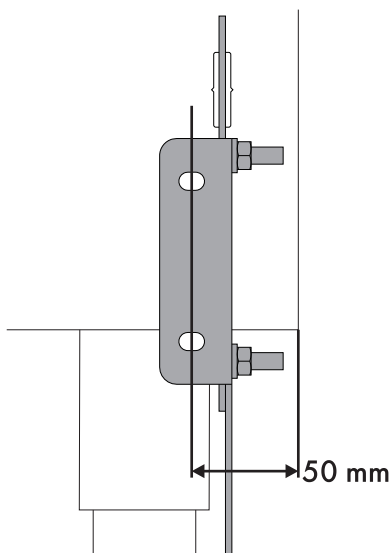
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



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

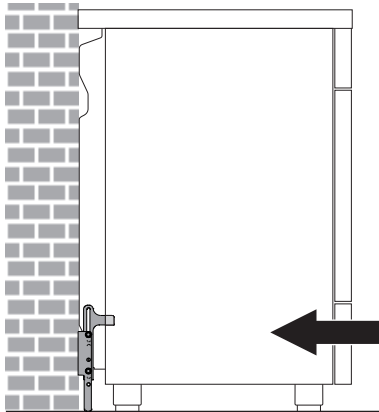


6. Use 50 mm for the distance from the side of the appliance to the bracket holes.



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.



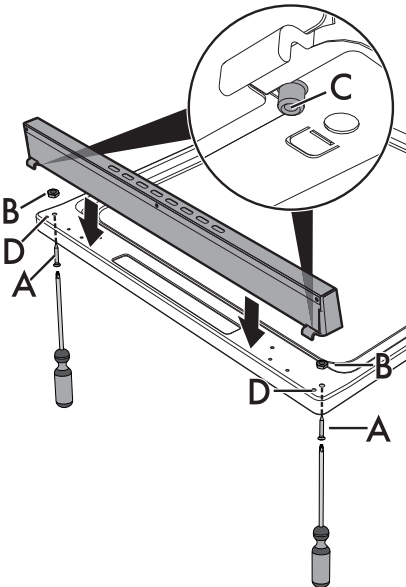


Assembling the upstand

i 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 hob.
2. Position the upstand above the hob, taking care to align the pins (**C**) with the holes (**D**).
3. Secure the upstand to the hob by tightening the screws (**A**).



5.2 Electrical connection



**Power voltage
Danger of electrocution**

- Have the electrical connection performed by authorised technicians.
- 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 remove the plug.
- 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

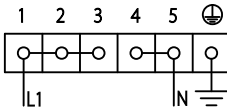
Check the mains characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. Perform the ground connection using a wire that is 20 mm longer than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



Installation

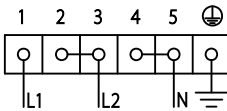
The appliance can work in the following modes:

- 220-240 V 1N~



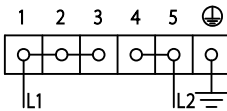
3 x 6 mm² three-core cable.

- 380-415 V 2N~



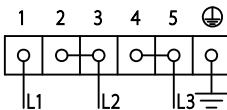
4 x 6 mm² four-core cable.

- 220-240 V 2~



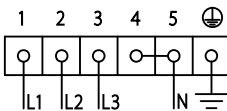
3 x 6 mm² three-core cable.

- 220-240 V 3~



4 x 6 mm² four-core cable.

- 380-415 V 3N~



5 x 2.5 mm² five-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 circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

5.3 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.
- 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.



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