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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 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- 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.
- 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.
- 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.
- Switch off the appliance after 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.
- Do not pull the cable to remove the plug.
- In order to avoid hazard, if the power supply cable is damaged, contact technical support and they will replace it.

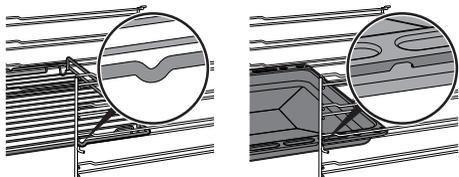
Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.



Instructions

- 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.



- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could overheat and take fire. Be very careful
- Danger of fire: do not store items on the cooking surfaces.
- **DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.**
- Do not spray any spray products near the oven.
- 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 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.
- 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.

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

- Before installation, make sure that the local distribution conditions (nature and pressure of the gas) and the adjustment of the appliance are compatible;
- The adjustment conditions for this appliance are shown on the gas setting label.
- This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation

For this appliance

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

1.2 Manufacturer 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 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.

1.4 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.

1.5 Identification plate

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



1.6 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.



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

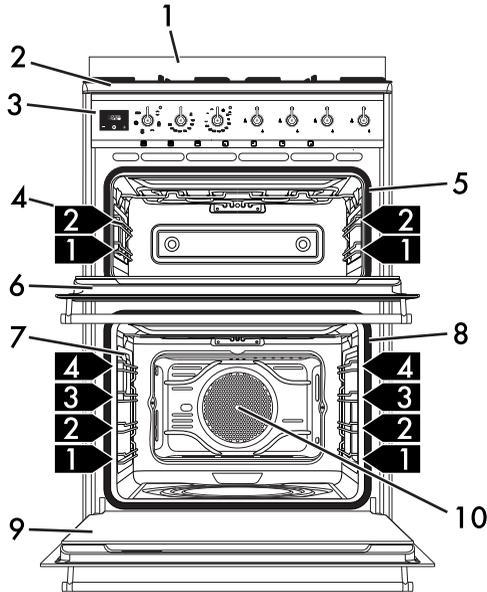
1. Sequence of instructions for use.

- Standalone instruction.



2 Description

2.1 General Description



- 1 Upstand
- 2 Cooking hob
- 3 Control panel

- 4 Auxiliary oven light
- 5 Auxiliary oven seal
- 6 Auxiliary oven door

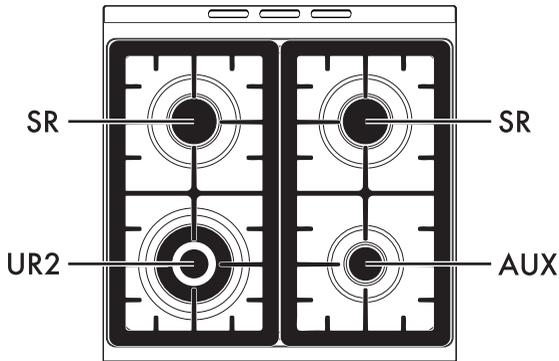
1,2,3... Rack/tray support frames

- 7 Multifunction oven light
- 8 Multifunction oven seal
- 9 Multifunction oven door
- 10 Multifunction oven fan



Description

2.2 Cooking hob

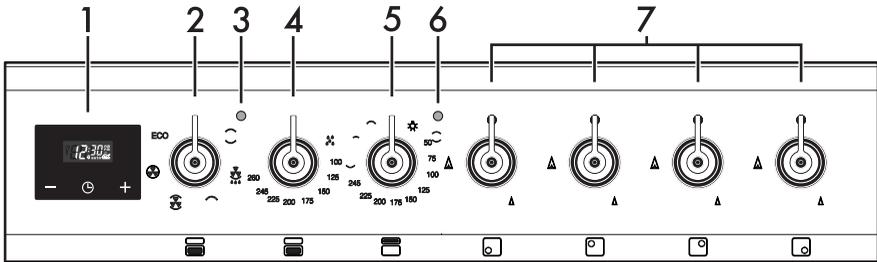


AUX = Auxiliary burner

UR2 = Ultra-rapid burner

SR = Semi-rapid burner

2.3 Control panel



1 Programmer clock

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

2 Multifunction 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.

3 Multifunction 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 Multifunction oven temperature knob

This knob allows you to select the cooking temperature and the Vapor Clean temperature.

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

5 Auxiliary oven knob

Allows you to turn on the light inside the oven, set a static cooking temperature of between 50°C and 245°C, or select one of the other functions at maximum temperature.

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 burner knobs

Useful for lighting and adjusting the hob burners.

Press and turn the knobs anti-clockwise to the value  to light the relative burners.

Turn the knobs to the zone between the maximum  and minimum  setting to adjust the flame.

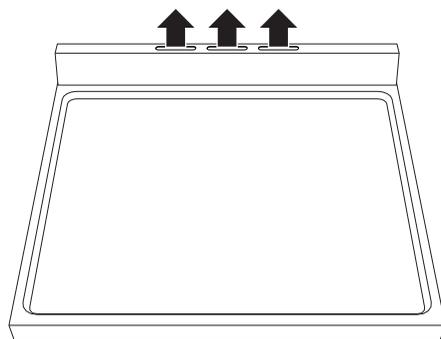
Return the knobs to the  position to turn off the burners.

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 internal light of the appliance comes on when any function is started:

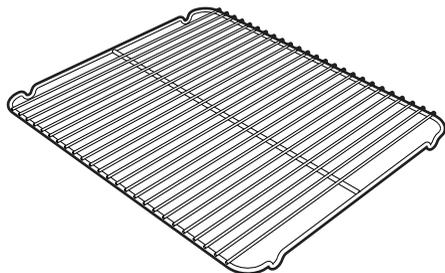
- **Multifunction oven:** turn the function knob to any function.
- **Auxiliary oven:** turn the variable grill knob to the  symbol or select a cooking temperature.



Description

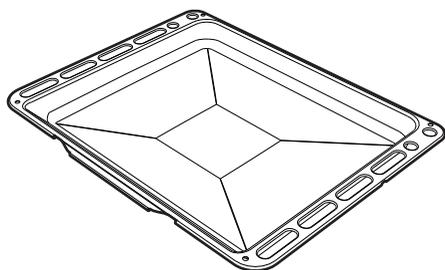
2.5 Available accessories

Tray rack



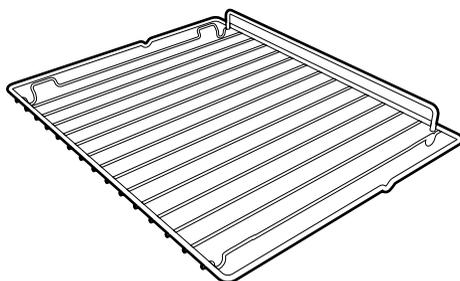
To be placed over the top of the tray; for cooking foods which may drip.

Deep tray



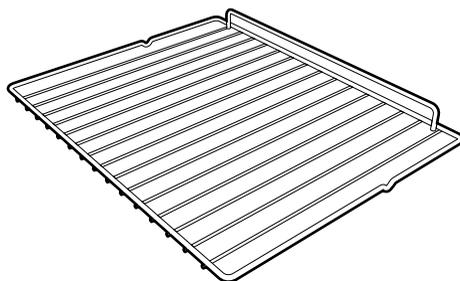
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Rack



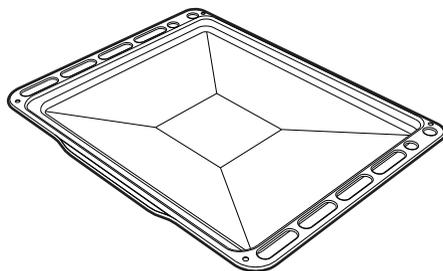
Useful for supporting containers with food during cooking.

Rack



Useful for supporting containers with food during cooking.

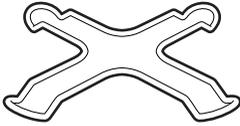
Tray



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

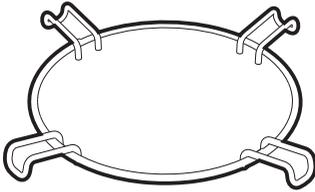


Ring reducer



Useful when using small cookware.

WOK ring



Useful when using a wok.

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

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



Use

3 Use

Instructions



Improper use

Risk of damage to surfaces

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



Improper use

Danger of burns

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



High temperature inside the 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.



High temperature inside the oven cavity

Danger of fire or explosion

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



Precautions

A gas leak can cause an explosion.

If you smell gas or there are faults in the gas system:

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

Malfunctions

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

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

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

First use

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

3.1 To save energy

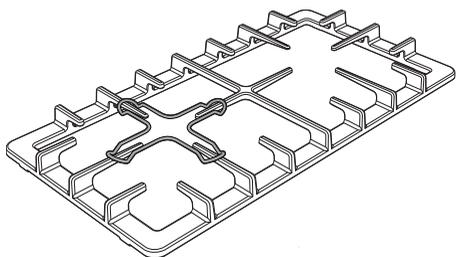
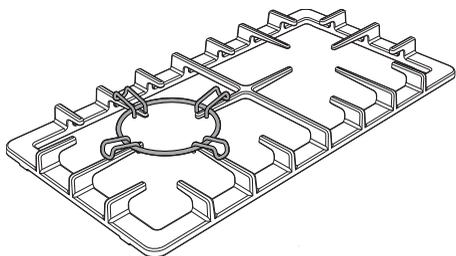
- Preheat the appliance only if the recipe requires it.
- Unless differently stated on the package, defrost frozen food before placing it in the cooking compartment.
- In case of multiple cooking, it is recommended to cook food one after the other to exploit the already hot cooking compartment.
- Use 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 cooking compartment clean at all times.



3.2 Using the accessories

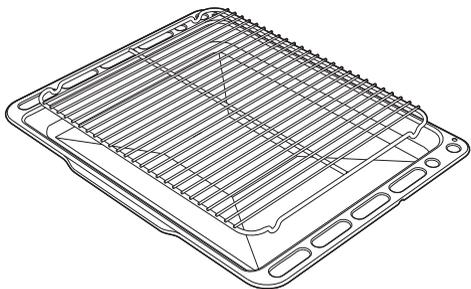
Ring reducers

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



Tray rack

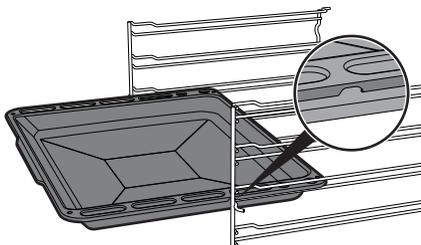
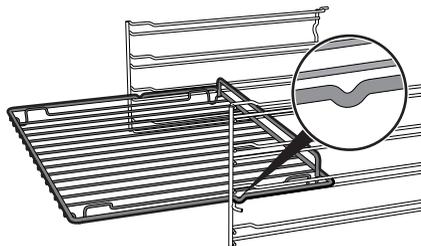
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



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.



3.3 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 counterclockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently.

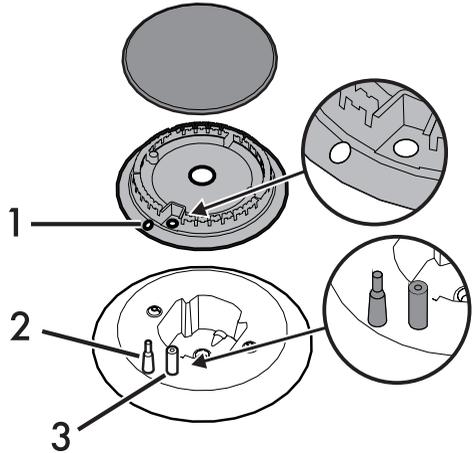
Wait a few moments and repeat the operation. Keep the knob pressed in longer.



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

Correct positioning of the flame-spreader crowns and burner caps

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



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.



Pan diameters:

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



3.4 Using the ovens

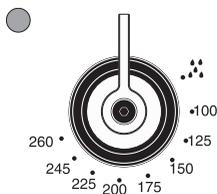
Switching on the multifunction oven

To switch on the multifunction oven:

1. Select the cooking function using the function knob.



2. Select the temperature using the temperature knob.



Multifunction 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.

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.



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



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



Vapor Clean

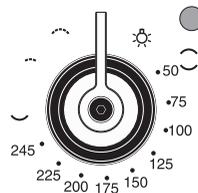
This function makes cleaning easier using the steam produced by a little quantity of water poured onto the appropriate groove placed on the bottom. (see chapter "Cleaning and maintenance")



Switching on the auxiliary oven

To switch on the auxiliary oven:

- Turn the knob clockwise to select the required temperature between 50°C and 245°C.
- Turn the knob clockwise further to select on the available functions at maximum temperature.





Auxiliary 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.



Lower element

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



Small grill

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



Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

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



 Value decrease key

 Clock key

 Increase key

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



Use

Setting the time



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

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

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



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

Timed cooking



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

1. Keep the clock key  pressed until the symbol  appears.
 2. Press the clock key  again. On the display the symbol  and the text  appear, alternating with the current time.
 3. Use the value increase  and value decrease  keys to set the required minutes of cooking.
 4. Select a function and a cooking temperature.
 5. 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.
6. To turn the buzzer off, simply press one of the programmer clock keys.



- Press the clock key  to reset the programmer clock.



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



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

Programmed cooking



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

- Set the cooking time as described in the previous point "Timed cooking".
- Hold the menu key  down for 2 seconds.
- Press the menu key  again. The display will show the digits  and the text  in sequence, while the  symbol flashes (for example, the current time is 17:30)

- Use the  or  key to set the required minutes. (for example 1 hour)
- Press the menu key . The text  will appear on the display in sequence with the pre-set cooking duration added to the current time (for example, the cooking end time shown is 18:30).
- Press the  or  key to set the cooking end time. (for example, 19:30).



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

- Wait approx. 7 seconds without pressing any key in order for the function to activate. The current time and the  and  symbols appear on the display.
- Select a cooking temperature and function.
- 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.



Use

10. Return the function and temperature knobs to **0**.
11. To turn off the buzzer just press any key of the programmer clock.
12. Press the  and  keys at the same time to reset the set program.



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



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



After setting, hold the menu key  down for 2 seconds to display the cooking time remaining. Press the menu key  again. The display shows the text  and the remaining cooking time in sequence.

Minute minder timer



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

The minute minder timer can be activated at any time.

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



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



Modifying the set data

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

Deleting the set data

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

Selecting the buzzer

The buzzer can have 3 tones.

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



Use

Multifunction oven cooking information table

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

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



Auxiliary oven cooking information table

| Food | Weight (kg) | Function | Shelf | Temperature (°C) | Time (minutes) | |
|---------------|-------------|-------------------|-------|------------------|-------------------------------|-------------------------------|
| Lasagne | 3 - 4 | Static/Lower | 1 | 220 - 230 | 50 - 60 | |
| Pasta bake | 2 | Static/Lower | 1 | 220 - 230 | 40 | |
| Pork chops | 1 | Static/Lower | 1 | 180 - 190 | 70 - 80 | |
| Sausages | 1,5 | Grill | 1 | 260 | 13 - 15 | |
| Roast rabbit | 1 | Static/Lower | 1 | 180 - 190 | 70 - 80 | |
| Turkey breast | 1,5 | Static/Lower | 1 | 180 - 190 | 80 - 90 | |
| Roast chicken | 1 | Static/Lower | 1 | 190 - 200 | 55 - 60 | |
| | | | | | 1st surface | 2nd surface |
| Pork chops | 1 | Grill/Small grill | 2 | 260 | 15 | 5 |
| Spare ribs | 1,5 | Grill | 2 | 260 | 10 | 10 |
| Bacon | 0,8 | Grill/Small grill | 1 - 2 | 260 | 7 | 8 |
| Pork fillet | 1,5 | Grill | 2 | 260 | 10 | 5 |
| Beef fillet | 1 | Grill | 2 | 260 | 10 | 7 |
| Salmon trout | 1 | Static/Lower | 1 | 260 | 35 - 40 | |
| Pizza | 1 | Static/Lower | 1 | 260 | 8 - 9 | |
| Focaccia | 0,8 | Static/Lower | 1 | 190 - 200 | 20 - 25 | |
| Fruit cake | 1 | Static/Lower | 1 | 170 - 180 | 35 - 40 | |
| Short pastry | 0,5 | Static/Lower | 1 | 170 - 180 | 55 - 60 | |

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



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

Cleaning the surfaces

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

Ordinary daily cleaning

Always 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.

4.1 Cleaning the hob

Cooking hob grids

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



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

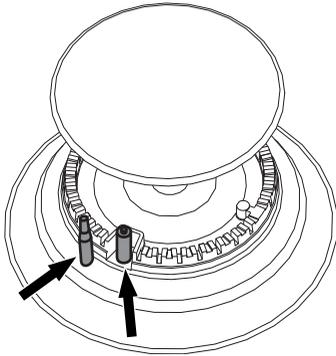


Flame-spreader crowns and burner caps

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

Igniters and thermocouples

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



Knobs



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

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

4.2 Cleaning the doors

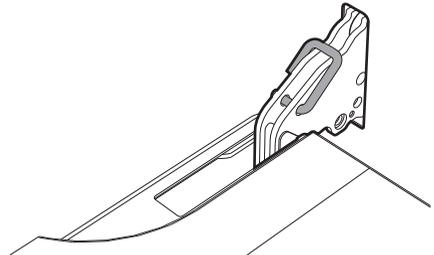
The door glazing should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

Removing the door

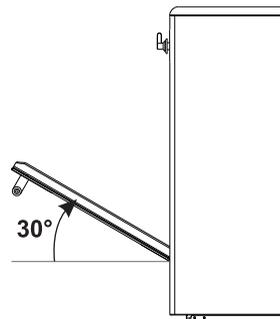
For easier cleaning, the door can be removed and placed on a canvas.

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.



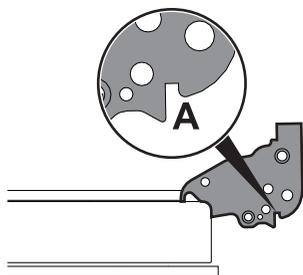
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





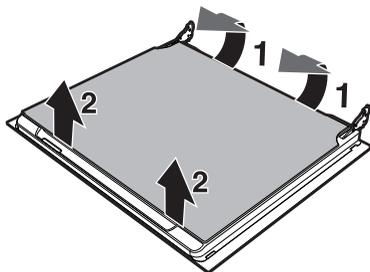
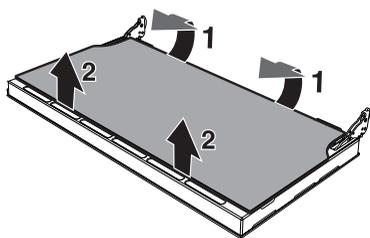
Cleaning and maintenance

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

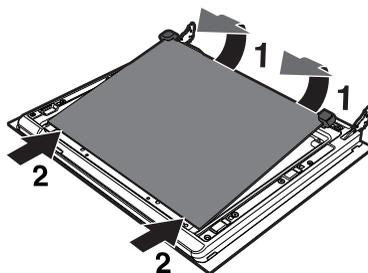
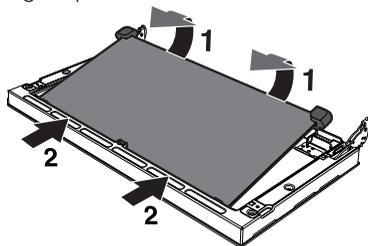


Cleaning the door glazing

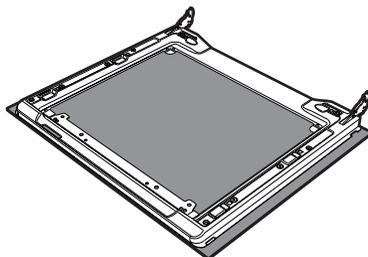
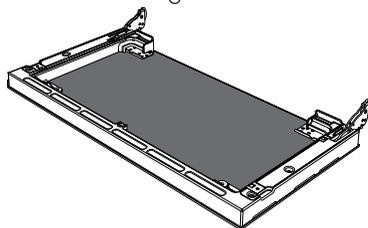
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass detach from their housings in the oven door.



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



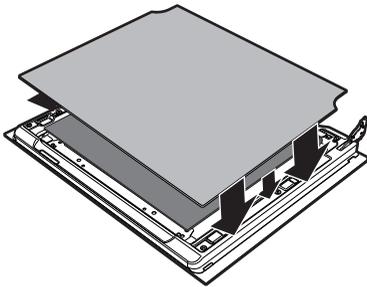
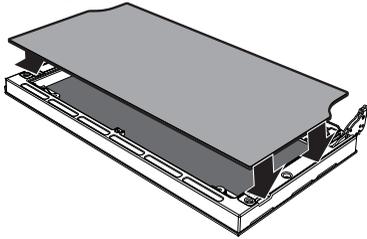
4. Clean the external glass pane and the panes previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



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



6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.

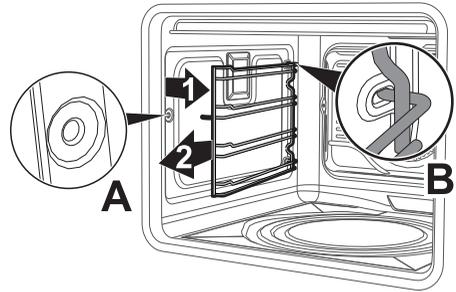


Removing rack/tray support frames

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 at the back **B**.

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



4.3 Cleaning the oven cavities

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

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel. Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

- The door (auxiliary oven only);
- The rack/tray support frames
- Removable guides, where fitted
- The seal



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



Cleaning and maintenance

Cleaning the roof of the oven



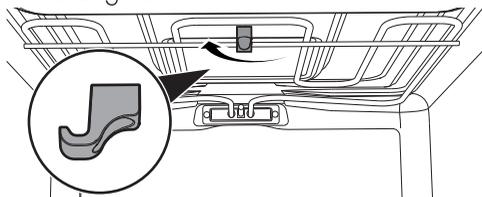
High temperature inside the oven during use

Danger of burns

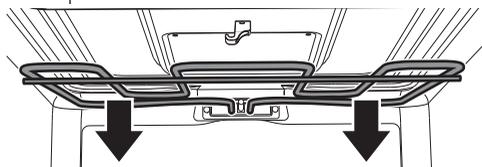
- The following operations must be performed only with the oven switched off and completely cool.

The appliance is equipped with a tilting grill element that allows for easy cleaning of the upper part of the oven cavity.

1. Free the upper heating element by gently lifting it and rotating its retaining latch by 90 degrees.



2. Gently lower the heating element until it stops.



Improper use

Risk of damage to the appliance

- Do not excessively flex the element during cleaning.

3. When you have finished cleaning, place the heating element back in position and turn the retaining latch to lock it in place.

Vapor Clean (multifunction oven only)



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 vapor for easier removal afterwards.



Improper use

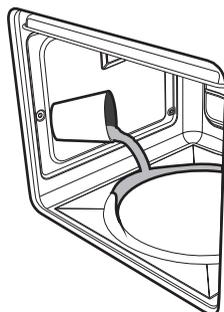
Risk of damage to surfaces

- 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

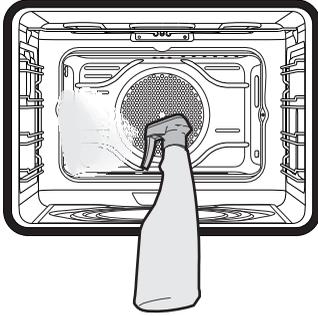
Before starting the Vapor Clean cycle:

- Completely remove all accessories from inside the oven. The upper guard can be left inside the oven.
- Pour approx. 40 cc of water onto the bottom 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.



- Close the door.



We recommend spraying approx. 20 times at the most.

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. At the end of the cooking time, the timer will switch the oven heating elements off and the buzzer will start to sound.

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

4.4 Extraordinary maintenance

Replacing the oven light bulb



Live parts
Danger of electrocution

- Disconnect the appliance from the power supply.

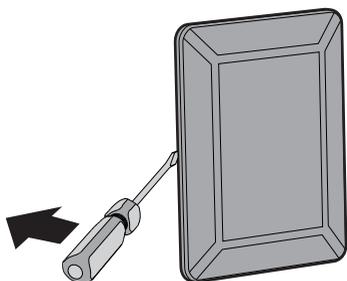


The oven is fitted with a 40W light bulb.

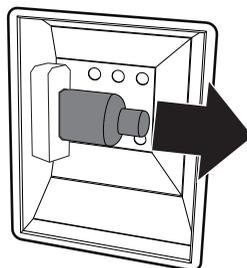
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven compartment enamel.

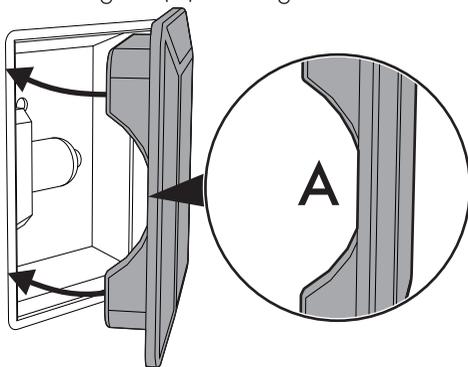


4. Slide out and remove the lamp.



Do not touch the halogen lamp 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.



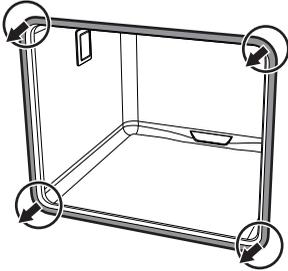
7. Press the cover completely down so that it attaches perfectly to the bulb support.



Removing and installing 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 lukewarm water to wash it.

What to do if...

The appliance does not work:

- The switch is defective: check the fuse box and check that the switch is in order.
- Drop in power: check that the appliance's indicator lights are working.

The gas burner does not light up:

- Loss of power or moisture in the igniters: light the gas burner with a lighter or match.

The oven does not heat up:

- Fuse defective; check and, if necessary, replace the switch.
- The function knob has not been set: set the function knob.

All food prepared in the oven cavity burns within a short time:

- Defective thermostat: contact an Authorised Service Centre

The door glazing steams up when the oven is hot:

- Absolutely normal behaviour caused by the temperature difference: this has no effect on the performance of the oven.

The display is completely off:

- Check the mains power supply.
- Check that any circuit breaker/switch upstream of the appliance power supply connection is in the "ON" position.

If the door is opened during a fan assisted function, the fan stops:

- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.



If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.



Installation

5 Installation

5.1 Gas connection (not valid for the UK)



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



Gas leak Danger of explosion

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

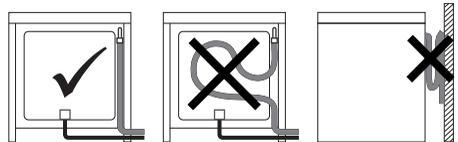
General information

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

Connection with a rubber hose

Verify that all following conditions are met:

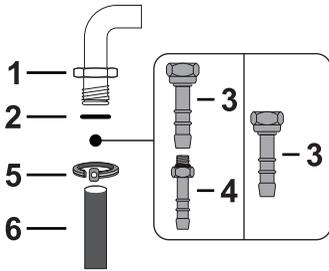
- the hose is attached to the hose connector with safety clamps;
- no part of the hose is in contact with hot walls (max. 50 °C);
- the hose is not under traction or tension and has no kinks or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight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



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



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



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

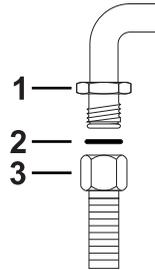


The inside diameter of the hose must be 8 mm for LPG and 13 mm for Natural gas and Town gas.

Connection with a steel hose

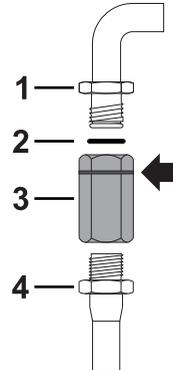
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

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



Connection with a steel hose with bayonet fitting

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

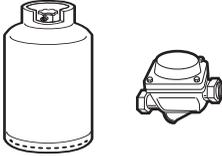




Installation

Connection to LPG

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

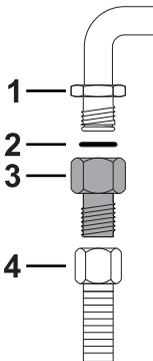


The supply pressure must comply with the values indicated in the table "Gas types and Countries".

Connection with a steel hose with conical fitting

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

Carefully screw the hose connector **3** to the appliance's gas connector **1** (1/2" thread ISO 228-1), placing the supplied seal **2** between them. Apply insulating material to the thread of connector **3**, then tighten the steel hose **4** to the connector **3**.



Room ventilation

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

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

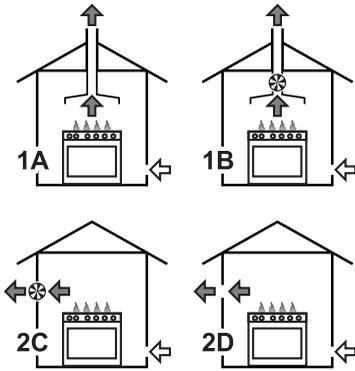
Extraction of the combustion products



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

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

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



1 Extraction using a hood

2 Extraction without a hood

A Single natural draught chimney

B Single chimney with extractor fan

C Directly outdoors with wall- or window-mounted extractor fan

D Directly outdoors through wall



Air



Combustion products



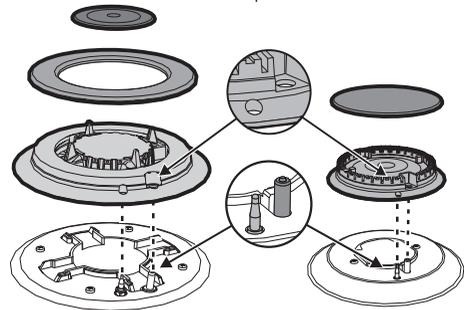
Extractor fan

5.2 Adaptation to different types of gas

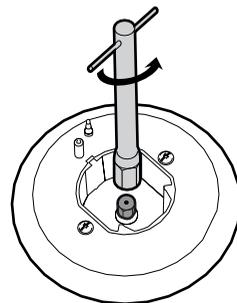
In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps.

Replacing nozzles

1. Remove the grids, burner caps and flame-spreader crowns in order to access the burner cups.

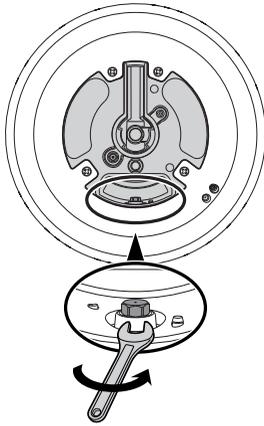


2. Replace the nozzles using a 7-mm socket wrench according to the gas to be used (see "Nozzle and burner specification tables").





Installation

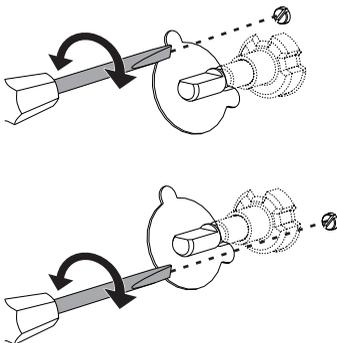


3. Reposition the burners in their respective housings.

Adjusting the minimum setting for natural or town gas

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

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 cock rod clockwise all the way.



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

Lubricating the gas taps

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



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



Gas types and Countries

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



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



Installation

Burner and nozzle characteristics tables

| 1 Natural gas G20 - 20 mbar | AUX | SR | UR2 |
|------------------------------------------|------------|-----------|------------|
| Rated heating capacity (kW) | 1.0 | 1.8 | 4.2 |
| Nozzle diameter (1/100 mm) | 72 | 97 | 155 |
| Pre-chamber (printed on nozzle) | (X) | (Z) | (H3) |
| Reduced flow rate (W) | 400 | 500 | 1400 |
| 2 Natural gas G20 - 25 mbar | AUX | SR | UR2 |
| Rated heating capacity (kW) | 1.10 | 1.8 | 4.2 |
| Nozzle diameter (1/100 mm) | 72 | 94 | 145 |
| Pre-chamber (printed on nozzle) | (X) | (Z) | (H3) |
| Reduced flow rate (W) | 400 | 500 | 1400 |
| 3 Natural gas G25/G25.3 - 25 mbar | AUX | SR | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 4.2 |
| Nozzle diameter (1/100 mm) | 72 | 94 | 143 |
| Pre-chamber (printed on nozzle) | (F1) | (Y) | (F2) |
| Reduced flow rate (W) | 400 | 500 | 1400 |
| 4 Natural gas G25.1 - 25 mbar | AUX | SR | UR2 |
| Rated heating capacity (kW) | 1.10 | 1.8 | 4.2 |
| Nozzle diameter (1/100 mm) | 77 | 100 | 152 |
| Pre-chamber (printed on nozzle) | (F1) | (Y) | (F3) |
| Reduced flow rate (W) | 400 | 500 | 1400 |
| 5 Natural gas G25 - 20 mbar | AUX | SR | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 4.2 |
| Nozzle diameter (1/100 mm) | 77 | 100 | 165 |
| Pre-chamber (printed on nozzle) | (F1) | (Y) | (H3) |
| Reduced flow rate (W) | 400 | 500 | 1400 |
| 6 Natural gas G2.350 - 13 mbar | AUX | SR | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 4.0 |
| Nozzle diameter (1/100 mm) | 94 | 120 | 190 |
| Pre-chamber (printed on nozzle) | (Y) | (Y) | (F3) |
| Reduced flow rate (W) | 400 | 500 | 1400 |

Installation



EN

| 7 LPG G30/31 - 30/37 mbar | AUX | SR | UR2 |
|----------------------------------|------------|-----------|------------|
| Rated heating capacity (kW) | 1.0 | 1.8 | 4.0 |
| Nozzle diameter (1/100 mm) | 50 | 65 | 100 |
| Pre-chamber (printed on nozzle) | - | - | - |
| Reduced flow rate (W) | 400 | 500 | 1400 |
| Rated flow rate G30 (g/h) | 73 | 131 | 291 |
| Rated flow rate G31 (g/h) | 71 | 129 | 286 |
| 8 LPG G30/31 - 37 mbar | AUX | SR | UR2 |
| Rated heating capacity (kW) | 1.1 | 1.9 | 4.1 |
| Nozzle diameter (1/100 mm) | 50 | 65 | 95 |
| Pre-chamber (printed on nozzle) | - | - | - |
| Reduced flow rate (W) | 450 | 550 | 1500 |
| Rated flow rate G30 (g/h) | 80 | 138 | 298 |
| Rated flow rate G31 (g/h) | 79 | 136 | 293 |
| 9 LPG G30/31 - 50 mbar | AUX | SR | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 4.1 |
| Nozzle diameter (1/100 mm) | 43 | 58 | 80 |
| Pre-chamber (printed on nozzle) | (H2) | (M) | (F4) |
| Reduced flow rate (W) | 400 | 500 | 1400 |
| Rated flow rate G30 (g/h) | 73 | 131 | 298 |
| Rated flow rate G31 (g/h) | 71 | 129 | 293 |
| 10 Town gas G110 - 8 mbar | AUX | SR | UR2 |
| Rated heating capacity (kW) | 1.0 | 1.8 | 3.5 |
| Nozzle diameter (1/100 mm) | 145 | 185 | 340 |
| Pre-chamber (printed on nozzle) | /8 | /2 | ST8080-02 |
| Reduced flow rate (W) | 400 | 500 | 1200 |

The nozzles not provided are available at Authorised Service Centres.



Installation

5.3 Positioning



**Heavy appliance
Crushing hazard**

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



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

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



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

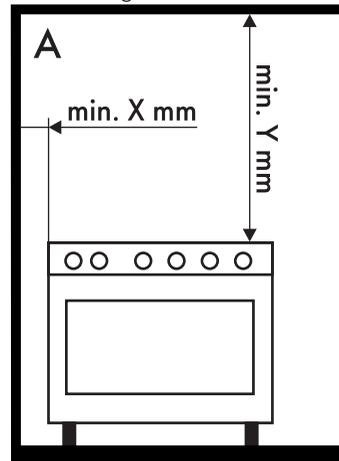
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90°C).

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

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

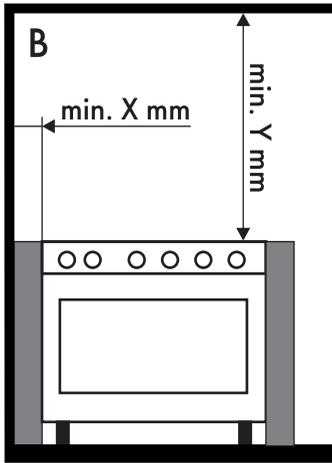
| | |
|----------|--------|
| X | 150 mm |
| Y | 750 mm |

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

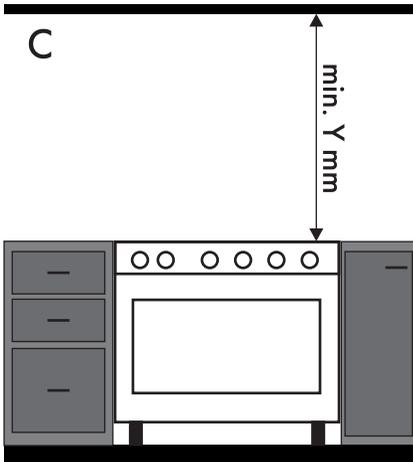


A - Class 1

(Free-standing appliance)

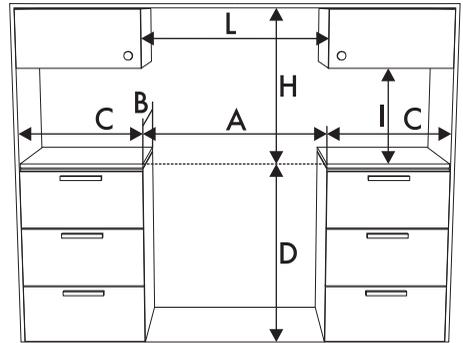


B - Class 2 subclass 1
(Built-in appliance)



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

Appliance overall dimensions



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

¹ Minimum distance from side walls or other flammable material.

² Minimum cabinet width (=A).

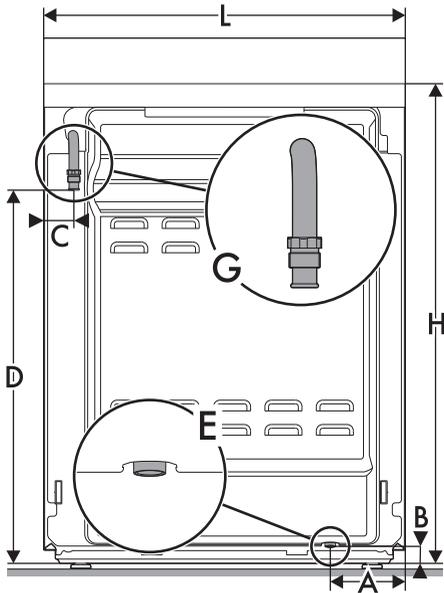


The appliance must be installed by a qualified technician and according to the regulations in force.



Installation

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



| | |
|---|-----|
| A | 150 |
| B | 15 |
| C | 48 |
| D | 715 |
| H | 891 |
| L | 598 |

E = Electrical connection

G = Gas connection

Positioning and levelling



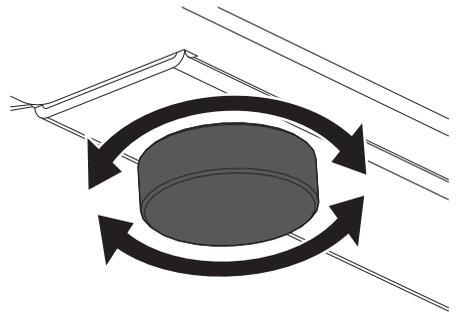
Heavy appliance

Risk of damage to the appliance

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

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

- After making the gas and electrical connections, level and stabilise the appliance on the floor by screwing the foot in or out.



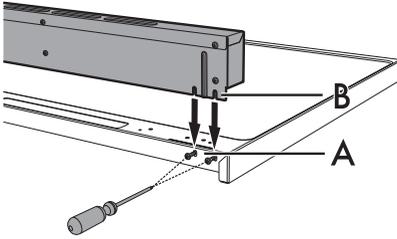
Assembling the upstand



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

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

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



- Secure the upstand to the hob by tightening the 4 screws previously loosened.

5.4 Electrical connection



**Power voltage
Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to 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

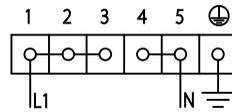
Check the grid characteristics against the data indicated on the plate.

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.

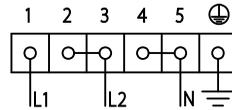
The appliance can work in the following modes:

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



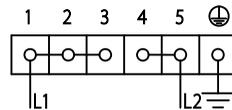
3 x 2.5 mm² three-core cable.

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



4 x 1.5 mm² four-core cable.

- **220-240 V 2~**

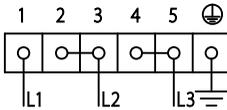


3 x 2.5 mm² three-core cable.



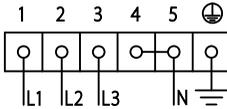
Installation

• 220-240 V 3~



4 x 1.5 mm² four-core cable.

• 380-415 V 3N~



5 x 1.5 mm² five-core cable.

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

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

Fixed connection

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

5.5 Instructions for the installer

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