

Dear Customer,

Thank you for having chosen Divina Cucina, domestic appliances from the 'Sicily is my love' collection by Smeg – Dolce&Gabbana.

By choosing this product, you have selected an appliance that combines the quality and technology of Smeg products and the creativity and design of Dolce&Gabbana.

The decorations are applied to the product through a combination of patented industrial and manual process so any irregularities in the processing should be considered as unique and distinctive characteristics of the product.

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TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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



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 handling food inside the oven cavity.
- 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 be allowed to play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- When in use, do not place metal objects, such as dishes or cutlery, on the surface of the cooktop as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.



- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not open the storage compartment (if present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after the oven has been used.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.**
- **NEVER USE AEROSOL CANS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- Switch the appliance off immediately after use.
- **DO NOT MODIFY THIS APPLIANCE.**
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- Have authorised persons 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 authorised persons.
- 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.
- Racks and trays must be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful



Instructions

- Danger of fire: do not store items on the cooking surfaces.
- DO NOT USE THE APPLIANCE AS A SPACE HEATER.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
- Do not spray any spray products near the oven.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass panel.
- The cooking vessels or griddle plates should be placed inside the perimeter of the cooktop.
- All cookware must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.
- Take care not to spill acidic substances such as lemon juice or vinegar onto the cooktop.
- 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 steel parts or parts with 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 cooktop pan stands, 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 oven door when open.
- Do not use the handle to lift or move the appliance.



Installation

- THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.
- The appliance must not be installed on a stand.
- Position the appliance into the cabinet cutout with the help of a second person.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- The gas connection should be carried out by authorised persons.
- Installation with flexible hose must be carried out so that the length of the piping does not exceed 2 metres when fully extended as regards flexible steel hoses and 1.5 metres in case of rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.

- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth 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 supply wires must be 1.5 - 2 Nm.

For this appliance

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

1.2 Manufacturer's liability

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

- Use of the appliance other than that specified
- Failure to comply with the instructions in the user manual
- Tampering with any part of the appliance
- The use of non-original spare parts.



1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- 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 To save energy

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



1.7 How to read the user manual

This user manual uses the following reading conventions:



Instructions

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



Description

Description of the appliance and its accessories.



Use

Information on the use of the appliance and its accessories, cooking advice.



Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.



Installation

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



Safety instructions



Information



Advice

1. Sequence of instructions for use.

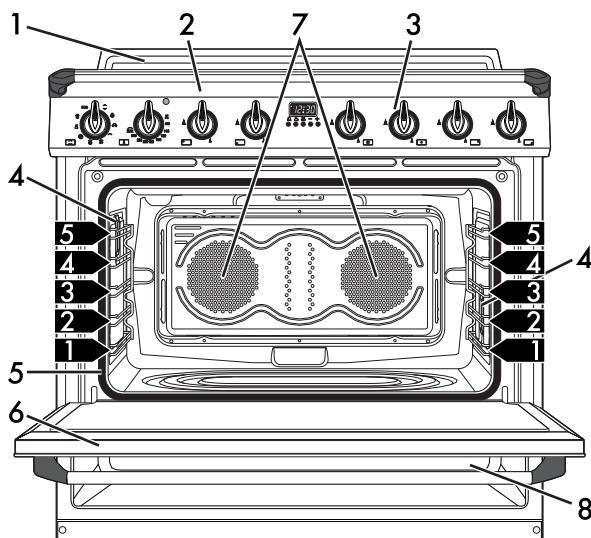
- Standalone instructions.



Description

2 Description

2.1 General Description



1 Upstand

2 Hob

3 Control panel

4 Oven light

5 Seal

6 Door

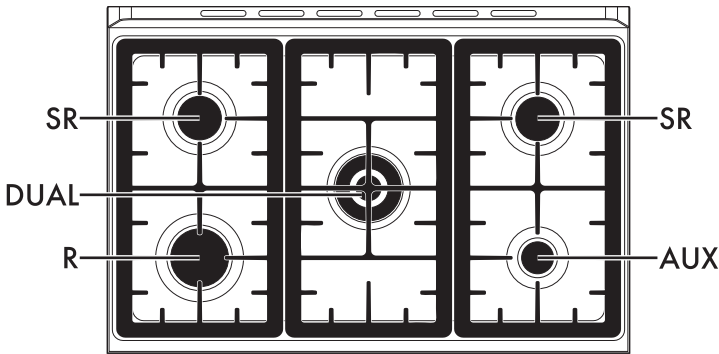
7 Fan

8 Storage compartment

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



2.2 Hob



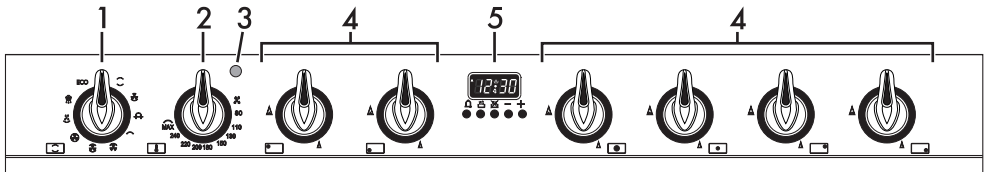
AUX = Auxiliary

SR = Semi-rapid

R = Rapid

DUAL = Ultra rapid

2.3 Control panel



1 Function knob

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

2 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 Indicator light

When flashing, it indicates that the appliance is heating up to reach the set temperature.




Once the temperature has been reached, the thermostat light remains lit until the appliance is switched off. It flashes regularly to indicate that the temperature set inside the oven is kept constant.



Description

4 Hob burner knobs

For lighting and adjusting the hob burners.

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

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

5 Programmer clock

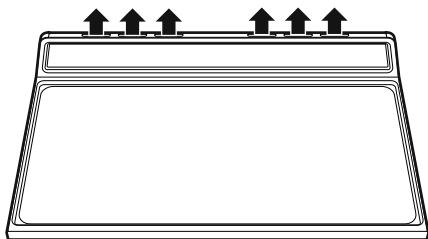
For displaying the current time, setting programmed cooking operations and the minute minder timer.

2.4 Other parts

Cooling fan

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

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



Do not obstruct ventilation openings and heat dispersal slots.

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**).

Interior lighting

The appliance's interior lighting comes on:

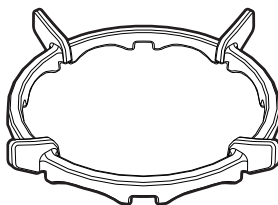
- When the door is opened.
- When any function is activated.



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

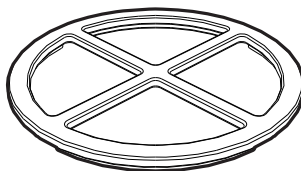
2.5 Available accessories

WOK support



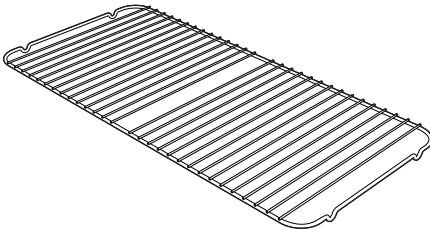
Useful when using a wok.

Trivet



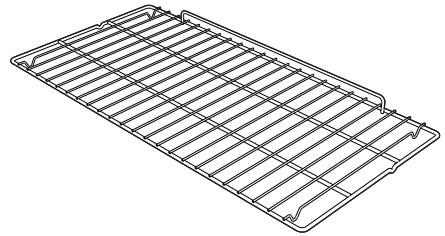
Useful when using small cookware.

Tray rack



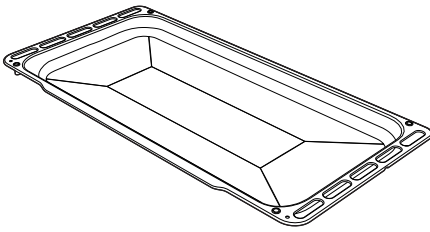
To be placed over the top of the oven tray; for cooking foods which may drip.

Rack



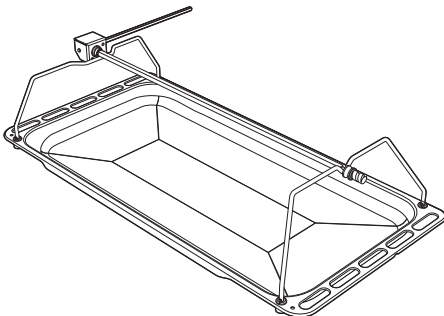
Useful for supporting containers with food during cooking.

Deep tray



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

Rotisserie



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



Some models are not provided with all accessories.



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



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



3 Use

Instructions



High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Keep children under the age of 8 away from the oven when it is in use.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



Improper use

Danger of burns

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



High temperature inside the storage compartment

Danger of burns

- Do not open the storage compartment when the appliance is on and still hot.
- The items inside the storage compartment could be very hot after using the appliance.
- Do not use it for storing flammable items such as cloths, paper, etc.



Improper use

Risk of damage to surfaces

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



High temperature inside the storage compartment
Danger of fire or explosion

- Do not spray any spray products 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 food.
- Do not put sealed tins or containers in the oven.
- Never 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 naked flames and cigarettes.
- Do not turn on power switches or appliances and do not remove plugs from power sockets. Do not use phones or mobile phones inside the building.
- Open the window in order to ventilate the room.
- Call customer assistance services or your gas supplier.

Malfunctions

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

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

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 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.



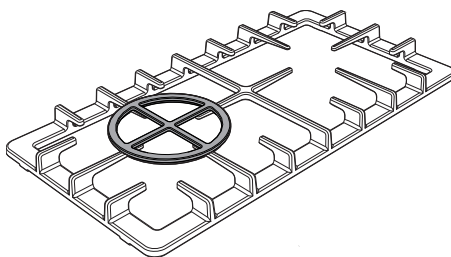
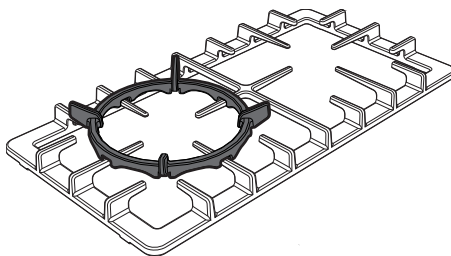
3.1 To save energy

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

3.2 Using the accessories

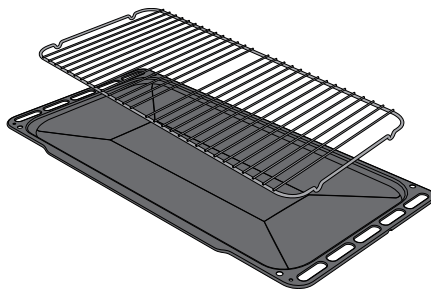
Trivets and reduction pan supports

The trivets and reduction pan supports must be placed on the hob pan supports. 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.

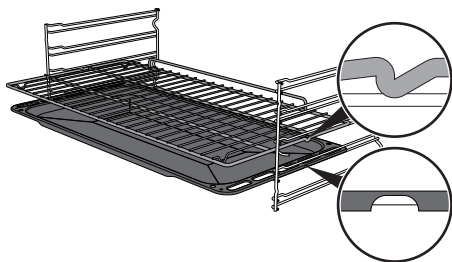




Racks and trays

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 removed accidentally must face downwards and towards the back of the oven cavity.



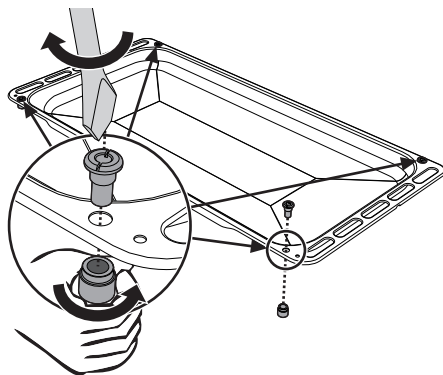
Gently insert racks and trays into the oven until they come to a stop.



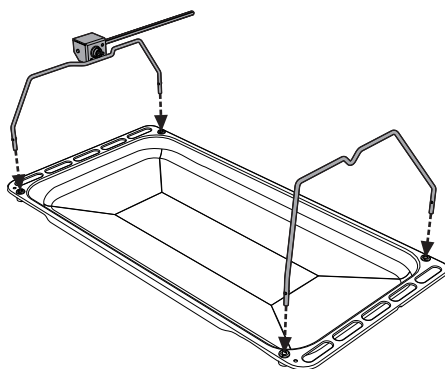
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Rotisserie

1. Insert the 4 supplied bushings in the 4 corner holes of the deep tray and screw them onto the ring nuts with a suitable tool (such as a screwdriver).



2. Position the rotisserie supports in the bushings as shown in the figure below.



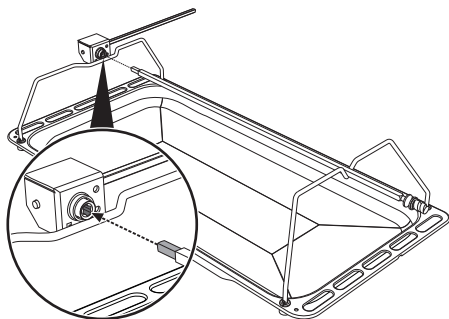


Use

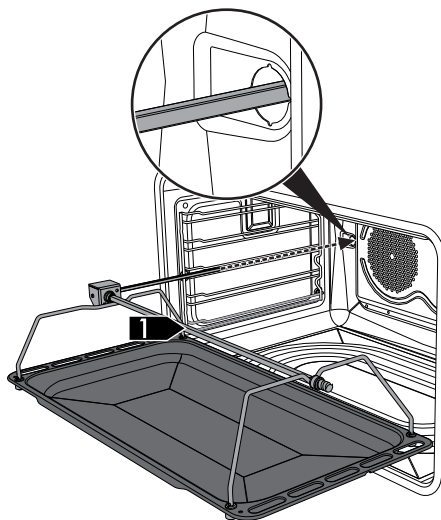
3. Prepare the rotisserie rod with the food using the clip forks provided. The clip forks can be tightened using the fastening screws.



4. Once you have prepared the rotisserie rod, place it on the supports. Insert the tip of the rod as far as it will go into the housing of the mechanism on the left-hand support.




5. Place the tray on the first runner (see "General Description").
6. Insert the tip of the rod in the rotisserie motor housing on the left of the rear wall of the oven.



These operations must be performed with the oven off and cold.

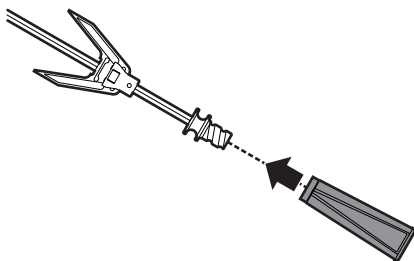


7. To activate the rotisserie, turn the function knob to the  position and set the cooking temperature using the temperature knob.




Pour a little water into the tray to prevent smoke from forming.


8. When cooking is complete, remove the tray with the rotisserie.
9. Screw on the handle provided so that you can handle the rotisserie rod more easily.



3.3 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.

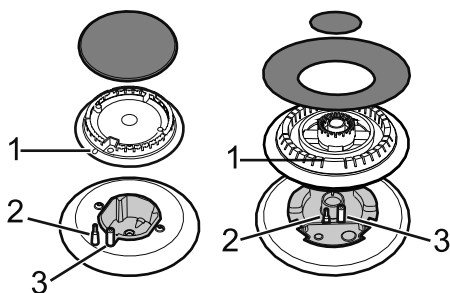


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



Correct positioning of the flame-spreader crowns and burner caps

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



Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that 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.



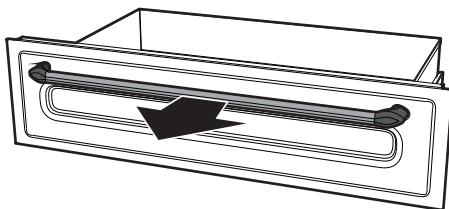
Pan diameters:

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

3.4 Using the storage compartment

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

- To open the storage compartment, pull the handle towards you.




3.5 Using the oven

Switching on the oven

To switch on the oven:

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



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

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



Functions list



Convection

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 convection 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.



Baker's function

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 + Rotisserie

The rotisserie works in combination with the central grill heating element and allows food to be perfectly browned.



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 grill

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



Fan assisted

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



Fan forced

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



Lower element

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



Rapid defrost

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



Eco

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 small quantity of water poured onto the appropriate groove placed on the bottom.





3.6 Cooking advice

General advice


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

Advice for cooking meat

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

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.

- When using the Grill function, we recommend that you turn the temperature knob to the maximum setting symbol  in order to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect liquids produced by grilling.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.



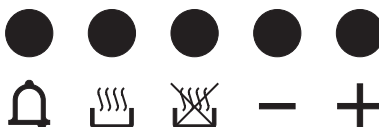
Advice for defrosting and proving

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

To save energy

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

3.7 Programmer clock




 Minute minder timer button

 Cooking duration button

 End of cooking button

 Value decrease button

 Value increase button


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







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



Setting the time










i 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  and  buttons at the same time. The dot between the hours and the minutes flashes.
2. The time can be set using the  or  button. Keep the button pressed in to increase or decrease rapidly.
3. Press the  button 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.

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  button. The display will show the digits  and the  symbol displayed between the hours and the minutes.
2. Use the  or  button to set the required minutes.
3. Wait approx. 5 seconds without pressing any button in order for the function to activate. The current time and the  and  symbols 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 button of the programmer clock.




Use

6. Press the  and  buttons 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  button.










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

Programmed cooking





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

1. Set the cooking time as described in the previous section **"Timed cooking"**.
2. Press the  button. The sum of the current time plus the pre-set cooking duration will appear on the display.

3. Use the  or  button to set the required minutes.
4. Wait approx. 5 seconds without pressing any button in order for the function to activate. The current time and the **A** and  symbols will appear on the display.
5. At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the **A** symbol flashes and the buzzer sounds.
6. To turn off the buzzer just press any button of the programmer clock.
7. Press the  and  buttons at the same time to reset the programmer clock.










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



Minute minder timer

i 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. Press the  button. The display shows the digits  and the  indicator light flashing between the hours and the minutes.
2. Use the  or  button to set the required minutes.
3. Wait approx. 5 seconds without pressing any button to finish setting the minute minder. The current time and the  and  symbols 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  button to display the remaining time.

Adjusting the buzzer volume

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

Deleting the set data

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



Use

Cooking information table

Food	Weight (Kg)	Function	Shelf	Temp. (°C)	Time (minutes)	
Lasagne	3 - 4	Convection	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Convection	1	220 - 230	45 - 50	
Veal roast	2	Fan forced/Fan assisted	2	180 - 190	90 - 100	
Pork loin	2	Fan forced/Fan assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan grill	4	MAX	15	
Roast beef	1	Fan forced/Fan assisted	2	200	40 - 45	
Roast rabbit	1.5	Fan forced	2	180 - 190	70 - 80	
Turkey breast	3	Fan forced/Fan assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Fan forced/Fan assisted	2	180 - 190	170 - 180	
Roast chicken	1.2	Fan forced/Fan assisted	2	180 - 190	65 - 70	
					1 st surface	2 nd surface
Pork chops	1.5	Fan grill	4	MAX	15	5
Spare ribs	1.5	Fan grill	4	MAX	10	10
Bacon	0.7	Grill	5	MAX	7	8
Pork fillet	1.5	Fan grill	4	MAX	10	5
Beef fillet	1	Grill	5	MAX	10	7
Salmon trout	1.2	Fan forced/Fan assisted	2	150 - 160	35 - 40	
Monkfish	1.5	Fan forced/Fan assisted	2	160	60 - 65	
Turbot	1.5	Fan forced/Fan assisted	2	160	45 - 50	
Pizza	1	Fan forced/Fan assisted	2	MAX	8 - 9	
Bread	1	Fan forced	2	190 - 200	25 - 30	
Focaccia	1	Fan forced/Fan assisted	2	180 - 190	20 - 25	
Bundt cake	1	Fan forced	2	160	55 - 60	
Jam tart	1	Fan forced	2	160	35 - 40	
Ricotta cake	1	Fan forced	2	160 - 170	55 - 60	
Jam tarts	1	Fan forced/Fan assisted	2	160	20 - 25	
Paradise cake	1.2	Fan forced	2	160	55 - 60	
Profiteroles	1.2	Fan forced/Fan assisted	2	180	80 - 90	
Sponge cake	1	Fan forced	2	150 - 160	55 - 60	
Rice pudding	1	Fan forced/Fan assisted	2	160	55 - 60	
Brioches	0.6	Fan forced	2	160	30 - 35	

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



4 Cleaning and maintenance

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 removable parts such as the hob pan support grids, flame-spreader crowns and burner caps in the dishwasher.

Cleaning the surfaces

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

How to maintain the surface finish of your exclusive

SMEG – DOLCE&GABBANA appliance

Use only a soft, dry cloth to dust the surfaces of the appliance. For residues that are more difficult to remove, or to clean the original surface finish more thoroughly, wipe the surface with a soft cloth moistened with water and then allow it to dry.

For more persistent stains, such as grease/oil and any residues of liquid foods (fruit juice, coffee, tomato etc.), remove them immediately with a soft cloth and water. If this does not remove the stains, moisten a soft dry cloth with a glass cleaner.

Delicately rub the surface to be treated covering an area that is larger than that of the stain. Do not spray the detergent directly on the stain.

Do not use abrasive, corrosive or acidic detergents, scouring powders, stain removers, creams or specific products for cleaning steel, ovens or dishes. Do not use rough or abrasive cloths and sponges or scouring pads. The use of abrasive products could irreparably damage the surface of the product.



Cleaning and maintenance

4.1 Cleaning the hob

Cooking hob pan support grids

Remove the pan support 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.

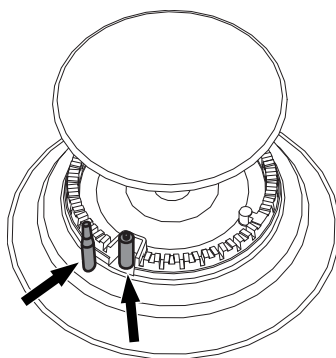
i The continuous contact between the pan supports and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

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. Replace 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 lukewarm water, then dried carefully. They can be removed by pulling them out from their housings.

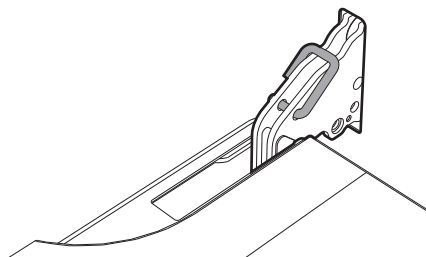
4.2 Cleaning the door

Removing the door

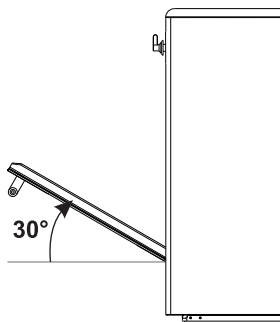
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

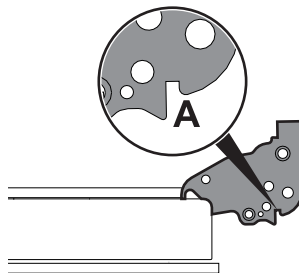
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



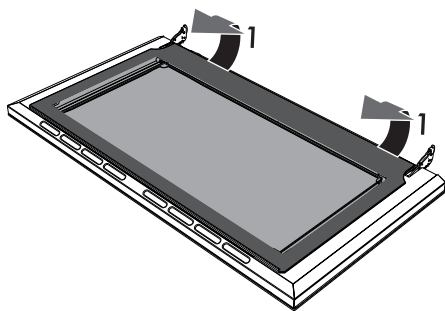
Cleaning the door glazing

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

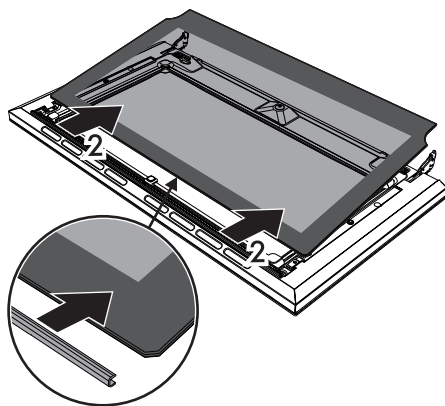
Removing the internal glass panes

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

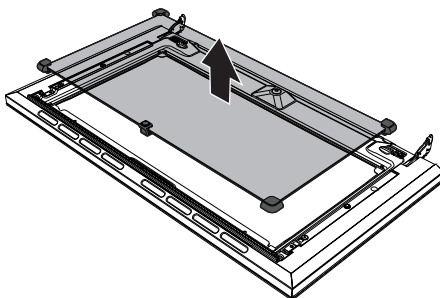
1. Open the door.
2. Position the retaining clips in the holes in the hinges in order to prevent accidental closing of the door.
3. Pull the rear part of the internal glass pane gently upwards, following the movement indicated by the arrows (1).



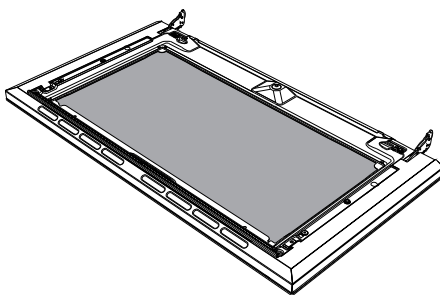
4. Remove the internal glass pane from the front strip (2) to remove it from the door.



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



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



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

4.3 Cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

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



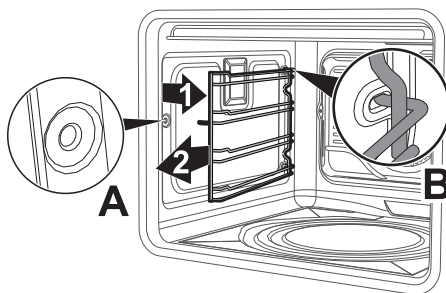
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

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.

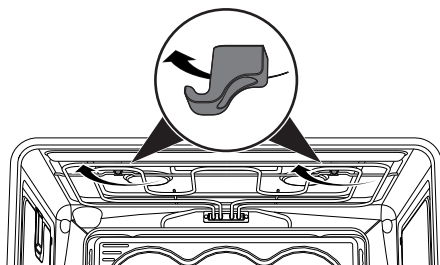
When cleaning is complete, repeat the above procedures to put the guide frames back in.



Cleaning the top section (on some models only)

The oven cavity is fitted with a tilting heating element which facilitates cleaning the top part (roof) of the oven.

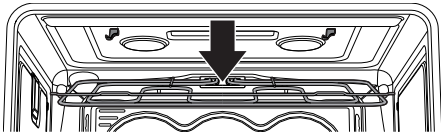
1. Free the upper heating element by gently lifting it and rotating its retainers by 90 degrees.





Cleaning and maintenance

2. Gently lower the heating element until it stops.



- Completely remove all accessories from inside the oven.



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 retainers to lock it in place again.

4.4 Vapor Clean



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



Improper use

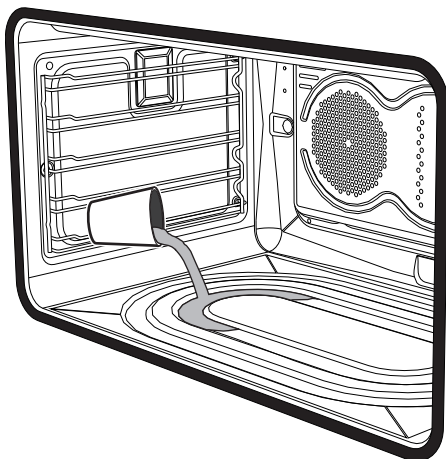
Risk of damage to surfaces

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

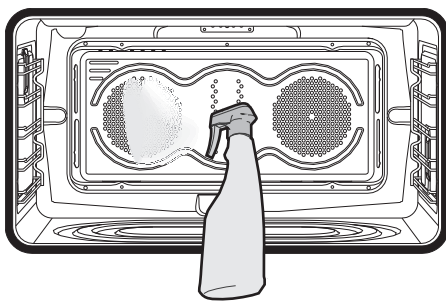
Preliminary operations

Before starting the Vapor Clean cycle:

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



- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray towards 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. Set a cooking time of 18 minutes using the programmer clock.
2. Turn the function knob to the  symbol and the temperature knob to the  symbol.

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

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

End of the Vapor Clean cycle

4. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
5. Use 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.



We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.



Cleaning and maintenance

4.5 Extraordinary maintenance

Replacing the internal light bulb



Live parts

Danger of electrocution

- Unplug the appliance.

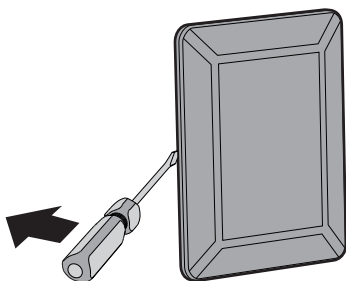


The oven is fitted with a 40W light bulb.

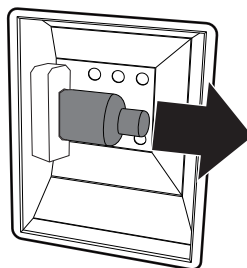
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

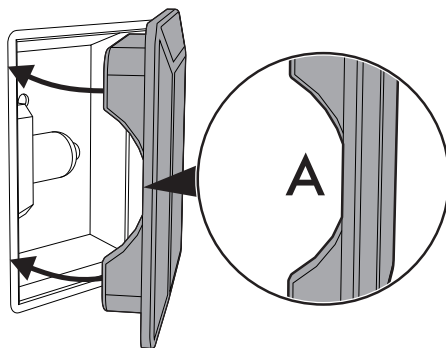


4. Slide out and remove the light bulb.



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

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

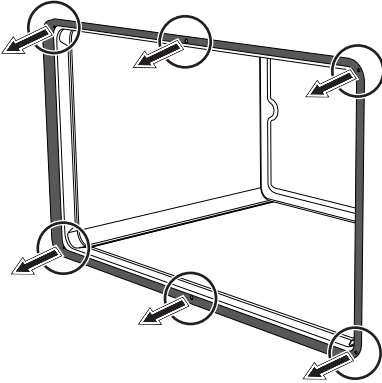


7. Press the cover completely down so that it attaches perfectly to the bulb support.

Installing and removing the seal

To remove the seal:

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



To refit the seal:

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

Seal maintenance tips

The seal should be soft and elastic.

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

What to do if...

The appliance is not working properly:

- The switch is defective: check the fuse box to see whether the switch is in working order.
- Loss of power: check that the appliance indicator lights are operational.

The gas burner does not light:

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

The oven does not heat up:

- Defective fuse: check and replace the switch if necessary.
- The function knob has not been set: set the function knob.

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

- Defective thermostat: contact an Authorised Service Centre

The door glass mists up when the oven is hot:

- This is normal and is caused by the difference in temperature. It does not affect the performance of the oven.



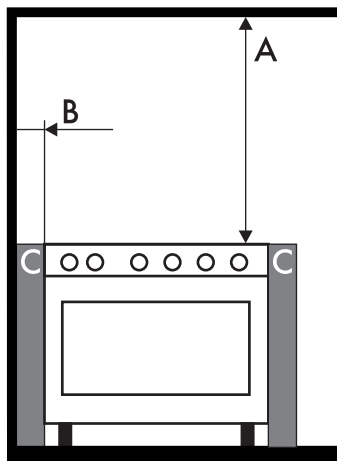
If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.



5 Installation

5.1 Minimum clearance to combustible surfaces

Freestanding cooker



A 650 mm (Overhead) measured from the highest part of the highest burner and 750 mm for an exhaust fan.

B 200 mm (Vertical combustible surface) measured from the edge of the nearest burner.

C 10 mm (Horizontal combustible surface) below the hob.



Refer to AS/NZS 5601.1 (Protection of a combustible surface) if the above minimum clearances cannot be achieved.



The appliance connection point shall be accessible with the appliance installed.

5.2 Gas connection



**Gas leak
Danger of explosion**

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Installation with flexible hose must be carried out so that the length of the piping does not exceed 1.2 metres when fully extended. Make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.
- 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 informations

This appliance is suitable for installation with Natural Gas or ULPG (propane/butane). Refer to "Burner and nozzle characteristics table" section for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances.



Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601.1. A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

annealed copper pipe or;

flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter.

The appliance must be installed according to applicable provisions to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply company. Before the appliance is operated make certain all relevant parts are placed in the correct position.

On completion of the installation, the installer **MUST** check for gas leaks and test each burner individually for the correct flame. Once all burners have been tested individually, turn all burners on together. Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.

Connection to liquid gas

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

Make sure that the supply pressure complies with the values indicated in section "Burner and nozzle characteristics table".

Room ventilation

The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The cooktop shall be installed in rooms with natural ventilation, as required by Standards regulations AS/NZS5601.1.



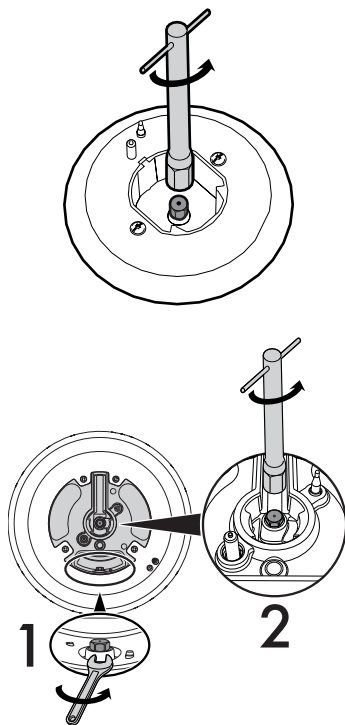
Installation

5.3 Adaptation to different types of gas

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

Replacing nozzles

1. Remove the pan supports, burner caps and flame-spreader crowns to access the burner cups.
2. Replace the nozzles using a 7 mm spanner according to the gas to be used (see Burner and nozzle characteristics table).

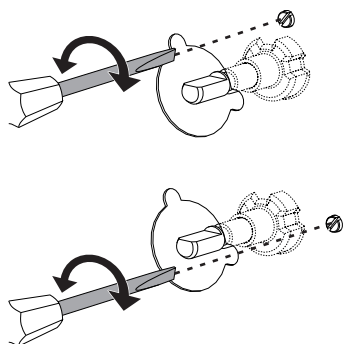


3. Replace the burners in their respective housings.

Adjusting the minimum setting for natural or city gas

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

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



1. External nozzle
2. Internal nozzle



Adjusting the minimum setting for LPG

Tighten the screw located at the side of the cock spindle clockwise all the way.



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

Lubricating the gas cocks

Over time the gas cocks 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.



Installation

Burner and nozzle characteristics table

1 ULPG 2.75 kPa		AUX	SR	R	DUAL int.	DUAL ext.
Nominal gas consumption (MJ/h)		4.0	6.5	10.8	17	
Injector (1/100 mm)		0.54	0.68	0.88	0.48	1.00
2 NG 1.0 kPa		AUX	SR	R	DUAL int.	DUAL ext.
Nominal gas consumption (MJ/h)		4.5	7.5	12	17	
Injector (1/100 mm)		0.9	1.20	1.55	0.81	1.70

The nozzles not provided are available at Authorised Service Centres.

5.4 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 oven door when open.



Heat production during appliance operation Risk of fire

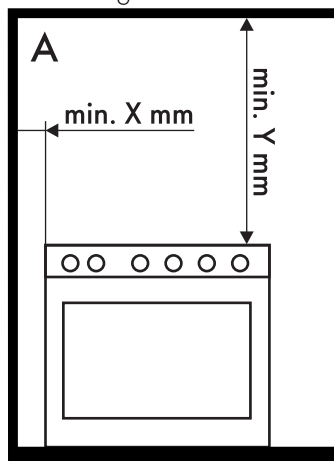
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90°C).

This appliance may be installed next to walls, one of which is 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 installed above the appliance's worktop must be positioned at least **Y** mm from it. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

X	200 mm
Y	650 mm

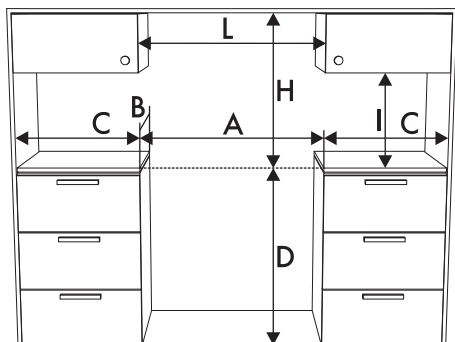
Depending on the type of installation, this appliance belongs to classes:



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



Appliance overall dimensions



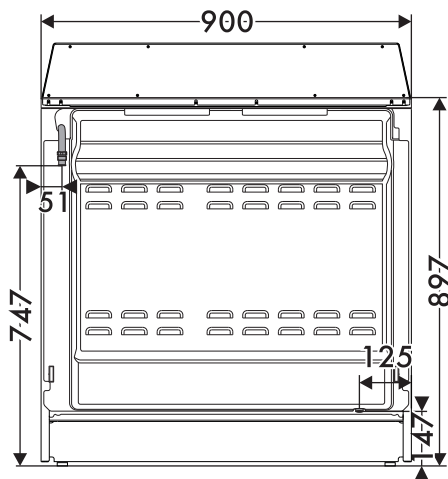
A	900 mm
B	600 mm
C ¹	min. 200 mm
D	900 - 915 mm
H	650 mm
I	450 mm
L ²	900 mm

¹ Minimum distance from side walls or other flammable material.

² Minimum cabinet width (=A).

Appliance dimensions

Position of gas and electrical connections.



Positioning and levelling



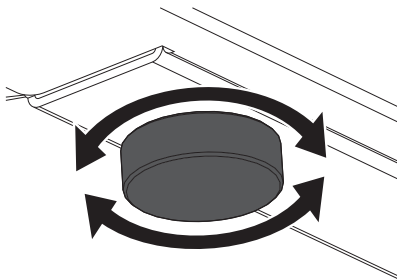
Heavy appliance

Risk of damage to the appliance

- Insert the front legs 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 leg in or out.





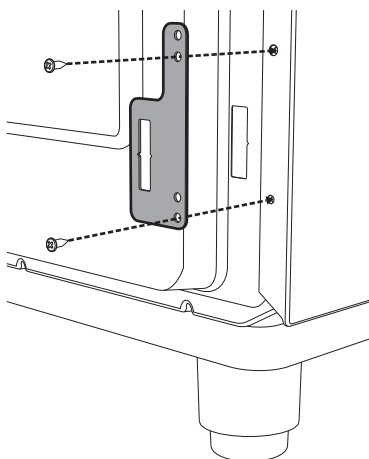
Installation

Fastening to the wall with brackets

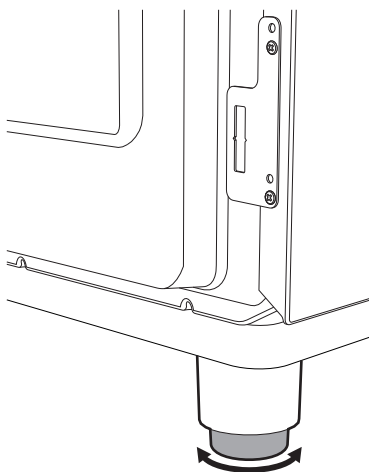


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

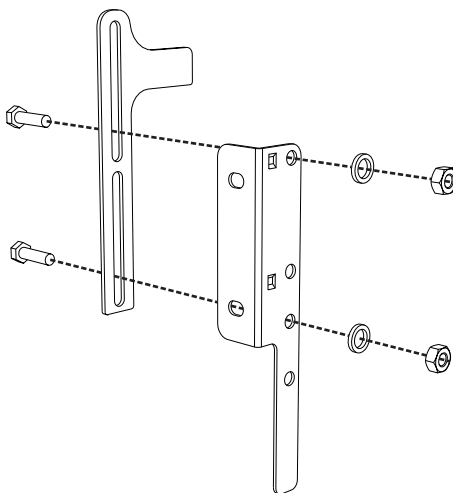
1. Screw the wall fastening plate to the rear of the appliance.



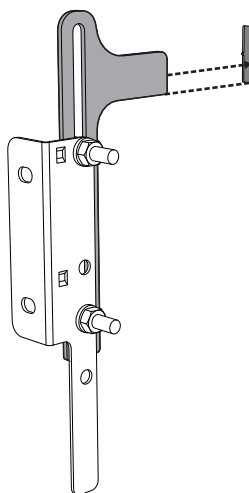
2. Adjust the height of the 4 legs.



3. Assemble the fastening bracket.

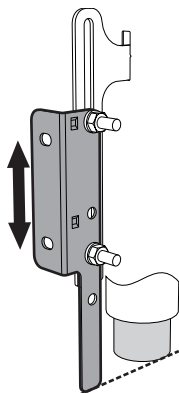


4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.

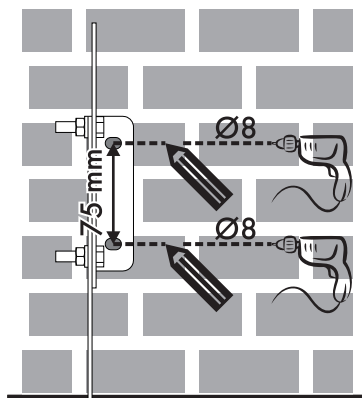




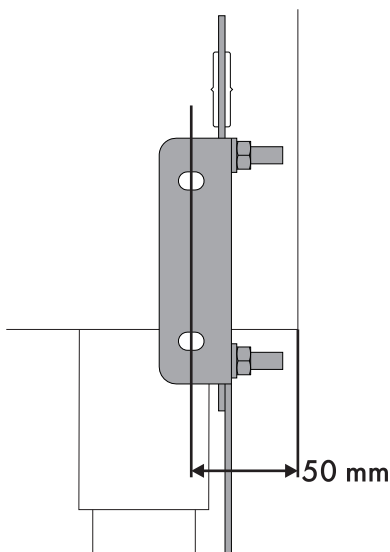
- Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



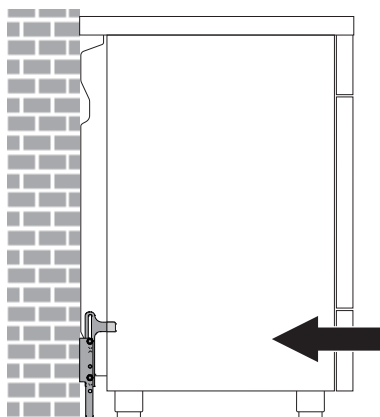
- Move the bracket onto the wall and mark the position of the holes to be drilled in the wall.



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



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





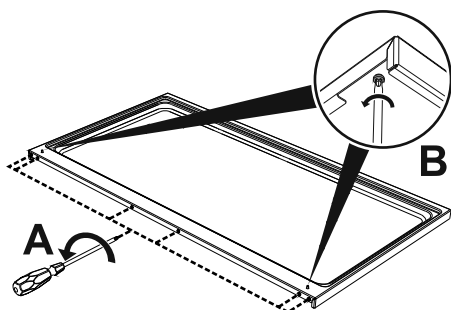
Installation

Assembling the upstand

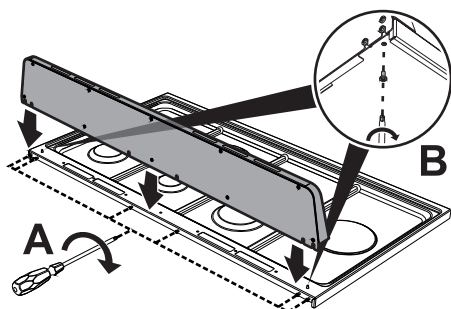
- i** The upstand provided is an integral part of the product. It must be fastened to the appliance prior to installation.

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

1. Loosen the 6 screws on the back of the hob (**A**) and unscrew the 2 screws (**B**) on the side part of the upstand.



2. Place the upstand on the hob. Align the 6 bottom slots of the upstand with the 6 screws on the back of the hob that were previously loosened.
3. Tighten the 6 screws on the back of the hob (**A**) and tighten the 2 screws under the hob (**B**) to secure the upstand.

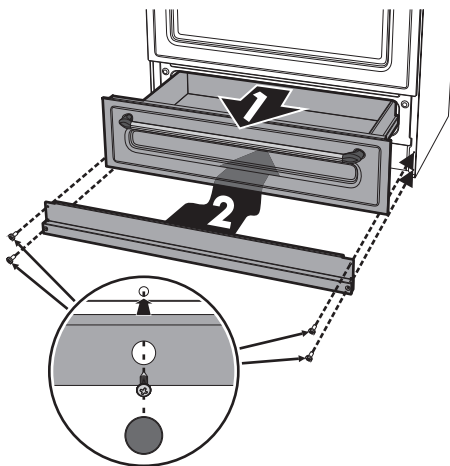


Mounting the plinth

- i** The plinth provided is an integral part of the product; it must be fastened to the appliance prior to installation.

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

1. Place the plinth in the front bottom part of the appliance.



2. Place the plinth in the front bottom part of the appliance.
3. Screw the four side screws to fasten the plinth to the appliance.
4. Cover the holes of the plinth with the plugs provided.



5.5 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 power supply.
- Do not pull the cable to unplug the appliance.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

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

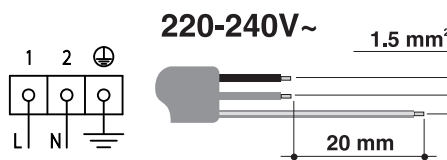
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

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 1.5 mm² three-core cable.



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



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

Fixed connection

Fit the power line with an all-pole circuit breaker with a contact opening of at least 3 mm in compliance with installation regulations.

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

Connection with plug and socket

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

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

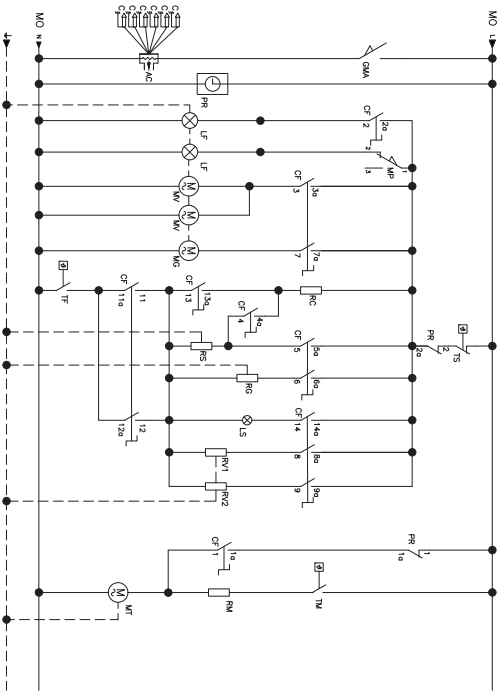


5.6 Instructions for the installer

- 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 to find 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.

IN CASE OF ABNORMAL OPERATION SUCH AS FAILURE TO LIGHT OR
YELLOW FLAMES CONTACT YOUR LOCAL DEALER FOR SERVICE ATTENTION.

CIRCUIT DIAGRAM



LEGEND		FM	FAN MOTOR RESISTOR
CF	SELECTOR SWITCH CONTACTS	RS	LOWER HEATING ELEMENT
MO	TERMINAL STRIP	RC	UPPER HEATING ELEMENT
PR	ELECTRONIC PROGRAMMER	RG	BROIL-GRILL ELEMENT
MP	DOOR LIMIT SWITCH	RV	CIRCULAR HEATING ELEMENT
TS	THERMAL CUT-OUT	TMI	COOLING FAN CONTROL THERMOSTAT
AC	SPARK IGNITER	LF	COOKER LAMP
GVA	SPARK IGNITER MICROSWITCH	LS	SPALLING LAMP
TF	OVEN THERMOSTAT	C	SPARK PLUGS
MM	COOKING FAN MOTOR	MT	COOLING FAN MOTOR
MG	ROASTING SPIT DRIVE MOTOR	L	PHASE
TMI	COOLING FAN MOTOR THERMOSTAT	N	NEUTRAL

WARNING: STABILISING MEANS MUST BE FITTED TO THIS PRODUCT. REFER TO INSTRUCTIONS.

ADJUSTED FOR NATURAL GAS 1.0 kPa

THIS COOKER IS SUITABLE FOR
A HOSE ASSEMBLY INSTALLATION.

WARNING, 240 V ac
DISCONNECT POWER BEFORE SERVICING UNIT.

TO BE INSTALLED BY AN AUTHORIZED PERSON ONLY

