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

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



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.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Children must never play with the appliance.
- This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- 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.
- The appliance must never be cleaned by unsupervised children.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not modify this appliance.
- Switch off the appliance immediately after use.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Do not open the storage compartment when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Never leave objects on the cooking surface.



- 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.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Do not use the appliance to heat rooms for any reason.
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.

For this appliance

- Before replacing the bulb, switch off the power supply to the appliance.
- 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 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.

1.3 Manufacturer liability

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

- Use of the appliance other than as envisaged;
- Non-observance of the user manual provisions;
- Tampering with any part of the appliance;
- Use of non-original spare parts.

1.4 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.5 This user manual

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

- Read this user manual carefully before using the appliance.



Instructions

1.6 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC).

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

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



Power voltage

Danger of electrocution

- Disconnect the main 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 packed 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 packaging plastic bags.

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, 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

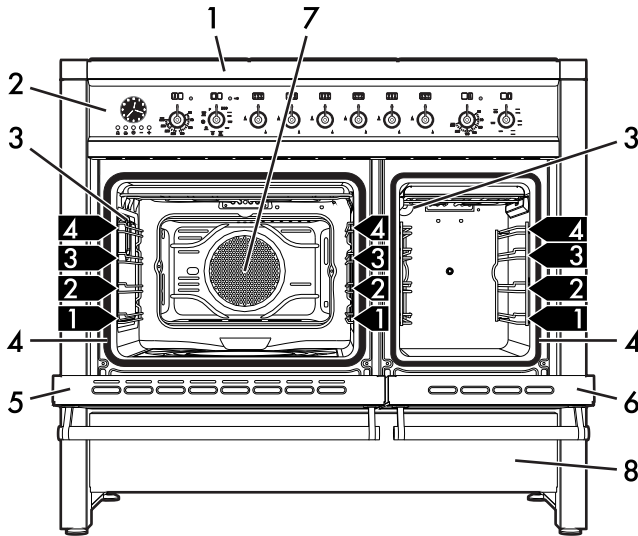
1. Use instruction sequence.

- Standalone use instruction.



2 Description

2.1 General Description



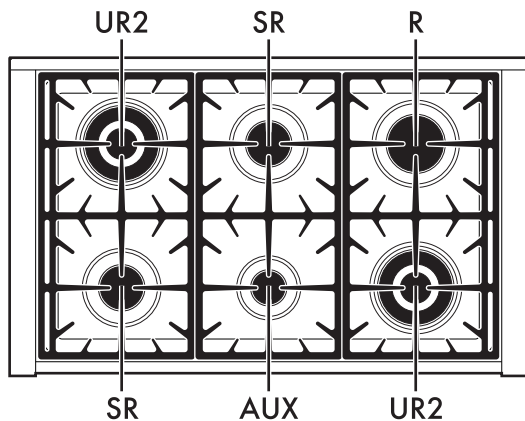
- 1 Cooking hob
- 2 Control panel
- 3 Oven light
- 4 Seal
- 5 Main oven door

- 6 Auxiliary oven door
- 7 Fan
- 8 Storage compartment
- 1,2,3,4** Rack/tray support frame shelf



Description

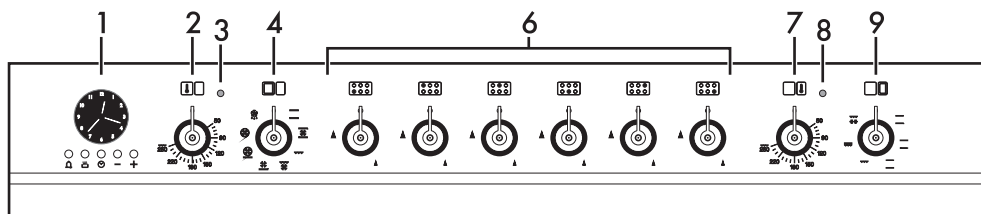
2.2 Cooking hob



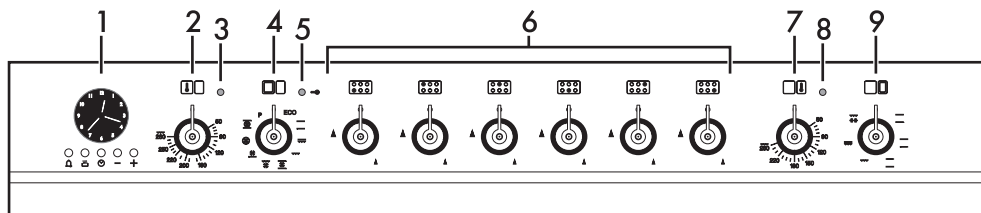
Aux = Auxiliary
SR = Semi-rapid

R = Rapid
UR2 = Ultra-rapid

2.3 Control panel



Multifunction models



Pyrolytic models



1 Programmer clock

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

2 Main oven temperature knob

This knob allows you to select the cooking temperature.

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

3 Main oven indicator light

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

4 Main oven function knob

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

5 Door lock indicator light

(On pyrolytic models only)

It comes on when the automatic (pyrolytic) cleaning cycle is activated.

6 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.

7 Auxiliary oven temperature knob

This knob allows you to select the cooking temperature.

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

8 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.

9 Auxiliary oven function knob

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



Description

2.4 Other parts

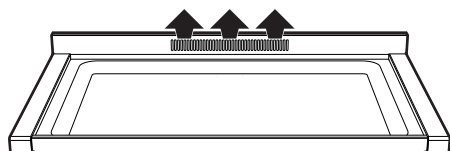
Shelves

The appliance features shelves for positioning 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 ovens and comes into operation during cooking.

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



Interior lighting

The appliance interior lighting comes on:

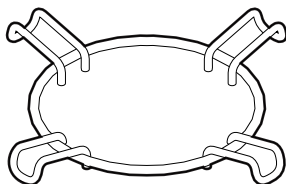
- When the door is opened
- When any function is selected, apart from the **P** function.

2.5 Available accessories



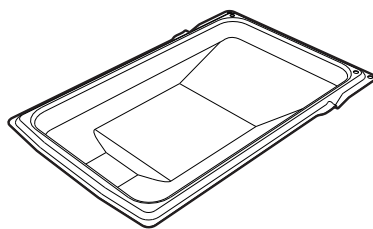
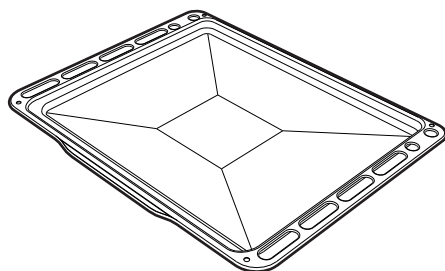
Some models are not provided with all accessories.

WOK ring



Useful when using a wok.

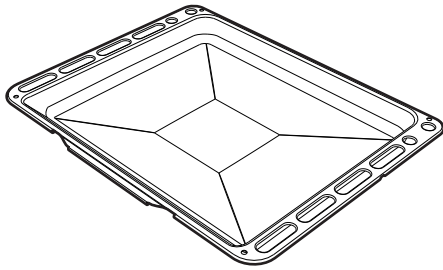
Oven tray



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

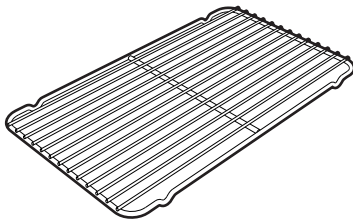
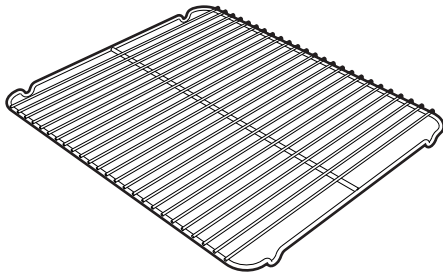


Deep tray (on some models only)



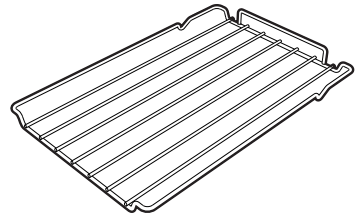
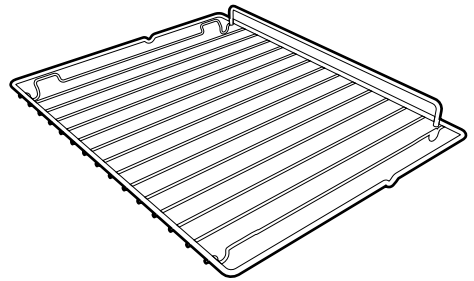
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Tray rack



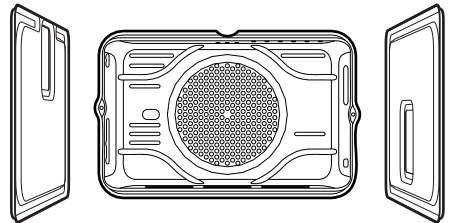
To be placed over the top of the oven tray; for cooking foods which may drip.

Rack



Useful for supporting containers with food during cooking.

Self-cleaning panels (on some models only)

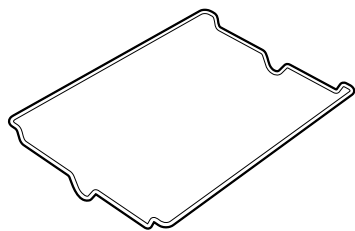


Useful for absorbing small grease residues.



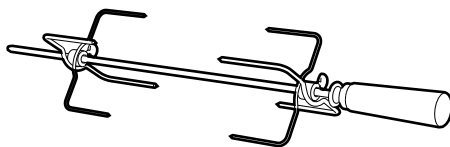
Description

Rotisserie support



To be used to support the rotisserie rod.

Rotisserie rod



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

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

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



3 Use

3.1 Instructions



High temperature inside the oven during use Danger of burns

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



High temperature inside the storage compartment Danger of burns

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



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 oven during use Danger of fire or explosion

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



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 housings 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.

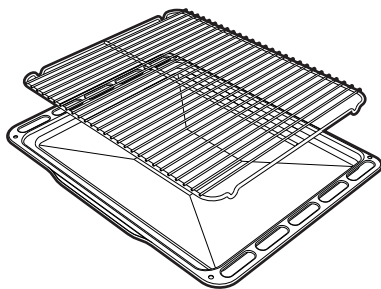
3.2 First use

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 cooking compartments.
3. Remove all the accessories from the appliance and clean them (see 4 Cleaning and maintenance). Heat the empty ovens at the maximum temperature to burn off any residues left by the manufacturing process.

3.3 Using the accessories

Tray rack

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

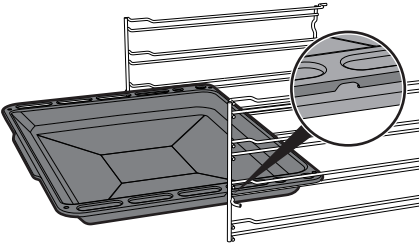
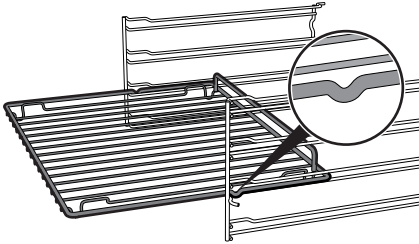




Racks and trays

Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



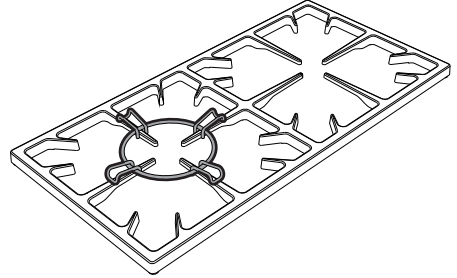
Gently insert racks and trays into the oven until they come to a stop.



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

Ring reducers

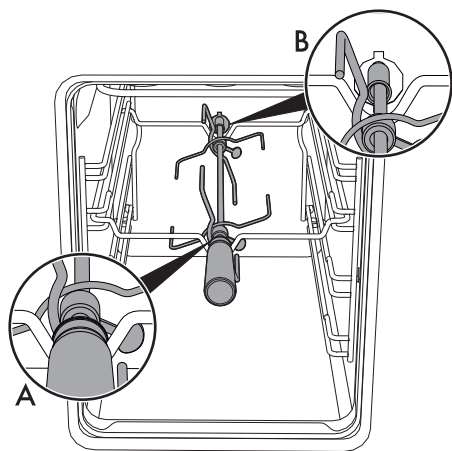
The ring reducers have to be placed on the hob grids. Make sure they are properly placed.





Auxiliary oven rotisserie

1. Position the rotisserie support on the third shelf of the auxiliary oven.
2. Screw on the handle provided so that you can handle the rod with the food on it readily.
3. Once you have prepared the rotisserie rod, place it on the rotisserie support. The pin must be correctly positioned on the shaped part **A**.
4. Insert the rod into the hole **B** so that it connects with the rotisserie motor.



3.4 Using the hob

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



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



Remove the handle before closing the door



We recommend that you place the tray on the first shelf to collect fats more easily.

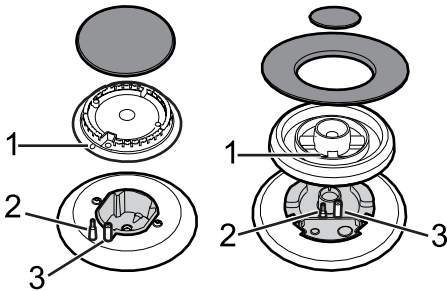


Pour a little water into the drip tray to prevent smoke from forming.



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 in the flame-spreader crowns are aligned with the igniters and thermocouples (A).



Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan. Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.

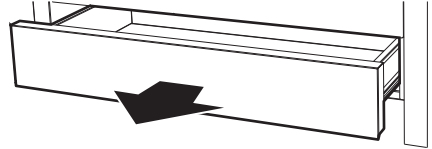


Cookware diameters:

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

3.5 Using the storage compartment

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



3.6 Using the oven

Switching on the oven

To switch on the oven:

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



Regular flashing of the thermostat indicator light during cooking is normal and indicates that the temperature is being maintained constant inside the oven.



Main oven functions



Static

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



Fan 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 shelves).



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.



Fan with grill

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



Fan + 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.

In pyrolytic models, the special defrost and proving functions are brought together under the same function.



Lower element + fan with circulaire

Fan-assisted cooking is combined with the heat coming from the bottom and allows you at the same time to slightly brown food. Perfect for any type of food



Fan with circulaire

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



ECO

Eco (on some models only)

Using the grill and the lower heating element in combination is particularly suitable for cooking on a single shelf, as it provides low energy consumption.

P

Pyrolytic (on some models only)

Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls.

EN

**Wide 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.

**Turbo (on some models only)**

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

**Rapid defrost (on some models only)**

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.



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.



Upper element

The heat coming just from the top is ideal for foods which require final browning without the need to use the grill.



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.



Wide 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.



Grill + rotisserie

The rotisserie works in combination with the grill element, allowing food to be perfectly browned.



3.7 Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- Using more ovens at the same time might affect the final cooking results.

Advice for cooking meat

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

Advice for cooking with the Grill and the Fan with grill

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

- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the  symbol to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect fluids produced by grilling.
- Grilling processes should never last more than 60 minutes using multifunction ovens, 30 minutes inside the auxiliary oven.

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.



Use

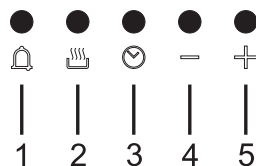
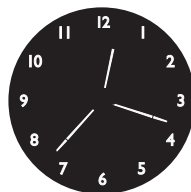
Advice for defrosting and proving

- 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.

3.8 Programmer clock



- 1 Minute minder timer key
- 2 End of cooking key
- 3 Time setting and reset key
- 4 Value decrease key
- 5 Value increase key



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

Setting the time

On the first use, or after a power failure, the display flashes at regular intervals. Press  to stop the flashing. Press  again for two seconds to start the procedure for setting the current time. Use the keys  or  to increase or decrease the time value by one minute each time you press the key until setting the required time. The clock starts working 5 seconds after the last key was pressed.



Timed cooking

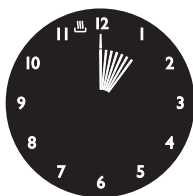


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. After selecting a cooking function and temperature, press the  key. The pointer moves to position 12 and the symbol  will flash on the display.



2. To set the cooking time press the key  or  within 5 seconds: each time you press the key  adds 1 minute to the cooking time, and every 12 minutes a new internal segment will light up (the example below shows a cooking time of 1 hour).



3. Once the required time is obtained, cooking will start about 5 seconds after you last pressed the key  or .
4. The display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of cooking, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).
5. At the end of cooking, the timer will switch the oven heating elements off, the buzzer will start to sound and the numbers on the dial will flash.
6. The set program can be cancelled: Press the key  for 2 seconds to cancel the set time and switch the oven off manually if a cooking operation is in progress.



It is not possible to set a cooking time of more than 12 hours.



Programmed cooking



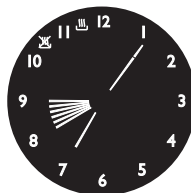
Programmed cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

1. Set the cooking time as described in the previous point "Timed cooking".
2. Within 5 seconds after the last time you pressed the key  or , press the key  again to set the cooking end time.

The symbol  will flash on the display together with the current time, with the internal segments illuminated to show the end of cooking time.

3. Press the key  or  to set the cooking end time.
4. Five seconds after the last time you pressed a key, the display will show the current time and the cooking start and end times, represented by the illuminated internal segments. As soon as the current time reaches the set cooking start time, the internal segments will flash and the oven starts cooking.

5. At the end of cooking, the timer switches the oven heating elements off, the buzzer starts to sound and the numbers on the dial flash.
 6. The set program can be cancelled: Press the key  for 2 seconds to cancel the set time and switch the oven off manually if a cooking operation is in progress.
- In the example below, the current time is 7.06 and cooking is programmed to start at 8.00 and end at 9.00.



- At 8 o'clock the internal segments between 8 and 9 will start to flash.



For the oven to start cooking after the programming procedures just described, the knobs must be correctly set on the required temperature and function.



Display reduced brightness

To reduce energy consumption in stand-by, briefly press the key to reduce the display brightness. To restore the normal brightness, press the key again.

Timer



This function only activates the buzzer, without stopping cooking.

1. Press the key and the display will light up as shown in the figure below.



2. Within 5 seconds press the key or to set the minute minder timer. Each time a key is pressed, an outer segment representing 1 minute of cooking is lit or switched off (the example below shows a countdown of 1 hour and 10 minutes).



3. Five seconds after you last pressed the key the countdown begins, at the end of which the buzzer activates.
4. During the countdown, the current time can be displayed by pressing the key .
5. Press the key again to return to the minute minder display.



At the end of the countdown turn the temperature and function knobs to O to manually stop the cooking operation.



It is not possible to set a cooking time of more than 4 hours.



Use

Auxiliary oven cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Spit-roast chicken	1.2	Grill + rotisserie		220 - 250	70 - 80	
Rotisserie pork neck	2.5	Grill + rotisserie		200	200 - 220	
Roast rabbit	1	Static	2	190 - 200	85 - 90	
Roast chicken	1	Static	2	190 - 200	80 - 85	
					1 st surface	2 nd surface
Chops	0.8	Grill	4	250	13	5
Hamburgers	0.6	Grill	4	250	7	3
Pork sausages	0.6	Grill	4	250	15	-
Pork spare ribs	0.7	Grill	4	250	30 - 35	-
Bacon	0.6	Grill	4	250	10	3

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



Main oven cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Static	1	220 - 230	45 - 50	
Roast veal	2	Turbo/Circulaire	2	180 - 190	90 - 100	
Pork	2	Turbo/Circulaire	2	180 - 190	70 - 80	
Sausages	1.5	Fan with grill	4	250/280	15	
Roast beef	1	Turbo/Circulaire	2	200	40 - 45	
Roast rabbit	1.5	Circulaire	2	180 - 190	70 - 80	
Turkey breast	3	Turbo/Circulaire	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Turbo/Circulaire	2	180 - 190	170 - 180	
Roast chicken	1.2	Turbo/Circulaire	2	180 - 190	65 - 70	
					1 st surface	2 nd surface
Pork chops	1.5	Fan with grill	4	250/280	15	5
Spare ribs	1.5	Fan with grill	4	250/280	10	10
Bacon	0.7	Grill	5	250/280	7	8
Pork fillet	1.5	Fan with grill	4	250/280	10	5
Beef fillet	1	Grill	5	250/280	10	7
Salmon trout	1.2	Turbo/Circulaire	2	150 - 160	35 - 40	
Monkfish	1.5	Turbo/Circulaire	2	160	60 - 65	
Turbot	1.5	Turbo/Circulaire	2	160	45 - 50	
Pizza	1	Turbo/Circulaire	2	250/280	8 - 9	
Bread	1	Circulaire	2	190 - 200	25 - 30	
Focaccia	1	Turbo/Circulaire	2	180 - 190	20 - 25	
Bundt cake	1	Circulaire	2	160	55 - 60	
Jam tart	1	Circulaire	2	160	35 - 40	
Ricotta cake	1	Circulaire	2	160 - 170	55 - 60	
Jam tarts	1	Turbo/Circulaire	2	160	20 - 25	
Paradise cake	1.2	Circulaire	2	160	55 - 60	
Profiteroles	1.2	Turbo/Circulaire	2	180	80 - 90	
Sponge cake	1	Circulaire	2	150 - 160	55 - 60	
Rice pudding	1	Turbo/Circulaire	2	160	55 - 60	
Brioches	0.6	Circulaire	2	160	30 - 35	

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



4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

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

4.2 Cleaning the appliance

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

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils 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.

Cooking hob grids

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



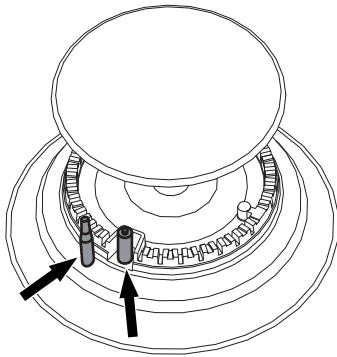
Continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

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.

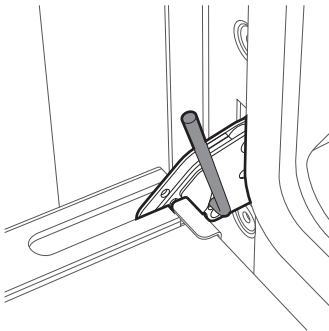


4.3 Removing the doors

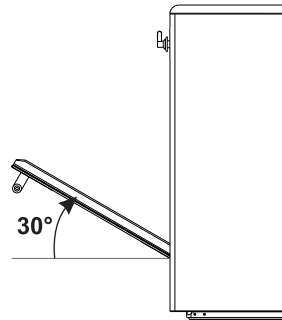
For easier cleaning, the doors can be removed and placed on a tea towel or other protective sheet.

To remove the door proceed as follows:

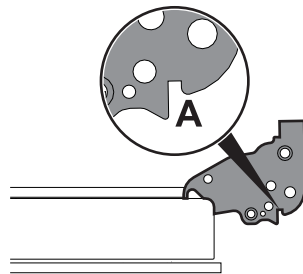
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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





Cleaning and maintenance

4.4 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.



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

4.5 Cleaning the inside of the ovens

To keep the ovens in perfect condition, clean them regularly after allowing them to cool.

- Take out all removable parts.



- Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry damp parts.



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



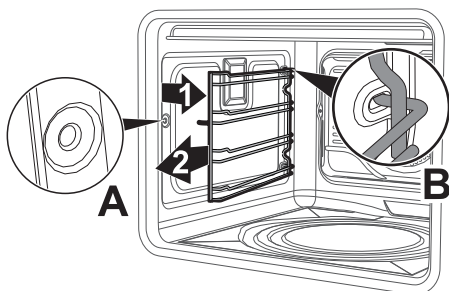
For easier cleaning, remove the door.

Removing self-cleaning panels and racks/trays support frames

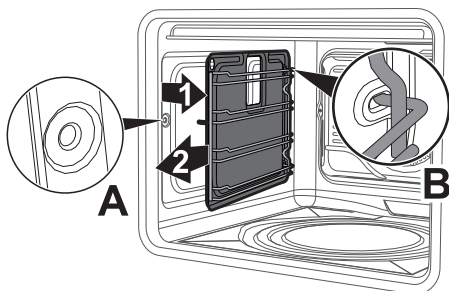
Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only).

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.



Pyrolytic model



Model with self-cleaning panels



Regeneration of self-cleaning panels (catalysis cycle) (where present)

The regeneration cycle of the self-cleaning panels is a cleaning method through heating suitable for removing small grease residues, not sugar-based ones.

1. Clean the base and the upper guard first with a microfibre cloth soaked in water and neutral washing up liquid. Rinse thoroughly.
2. Set a regeneration cycle by selecting a fan assisted function at the maximum temperature for one hour.
3. If the panels are particularly dirty after the regeneration cycle, remove them and wash them with neutral washing up liquid. Rinse and dry them.

Put the panels back in the oven and set a fan assisted function at a temperature of 180°C for one hour, in order to ensure that they are thoroughly dry.



We recommend carrying out the self-cleaning panel regeneration cycle every 15 days.

4.6 Pyrolytic: automatic cleaning of the main oven (on some models only)



Pyrolytic is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.



Improper use

Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the hob installed above the oven.

Preliminary operations

Before starting the pyrolytic cycle:

- Clean the internal glass pane following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.
- Completely remove all accessories from inside the oven.
- Remove the racks/trays support frames.
- Close the door.



Cleaning and maintenance

Pyrolytic function setting



Before activating the pyrolytic function, ensure that the auxiliary oven is off: the pyrolytic function cannot be activated while the auxiliary oven is on.



If the auxiliary oven is switched on during a pyrolytic cycle, this will be interrupted. The main oven indicator light will stop flashing and the door lock will be deactivated, while still maintaining the safety conditions provided for.

3. After selecting the pyrolytic cycle duration, the thermostat indicator light starts to flash and the oven starts to heat up (approx. 5 seconds after the last intervention by the user).
4. One minute after the pyrolytic cycle has started the door is locked (the door lock indicator light comes on) by a device that prevents the door from being opened.



It is not possible to select any function once the door lock device has been activated.

1. Turn the function knob to the **P** symbol.
The programmer sets automatically the minimum cleaning cycle time (90 minutes).
2. Press the key **—** or **+** within 5 seconds to set the cleaning cycle time from a minimum of 90 minutes to a maximum of 3 hours. The set minutes will be indicated by the internal segments of the clockface, while the hours will be indicated by the relevant numbers flashing (1, 2 or 3).

5. At the end of the pyrolytic cycle, all the numbers will flash and a buzzer will sound to indicate the end of the automatic cleaning cycle.
6. Return the function knob to the **O** position.
7. The door remains locked as long as the temperature inside the oven returns to safety levels.
8. Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.



Recommended pyrolytic cycle duration:

- Light dirt: 90 minutes.
- Medium dirt: 135 minutes.
- Heavy dirt: 180 minutes.



During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle.



During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

4.7 Extraordinary maintenance

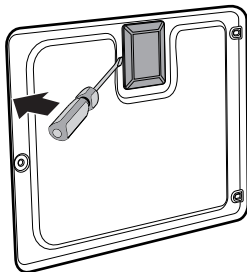


Live parts
Danger of electrocution

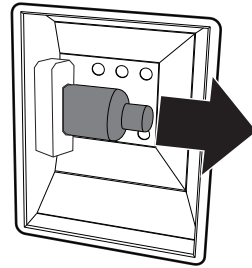
- Disconnect the oven power supply.

Replacing the interior light bulb (main oven)

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



4. Slide out and remove the lamp.



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

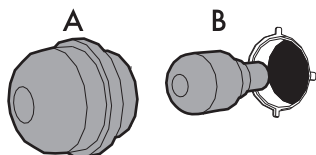
5. Replace the lamp with one of the same type (40W).
6. Refit the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover completely down so that it attaches perfectly to the bulb support.



Cleaning and maintenance

Replacing the interior light bulb (auxiliary oven)

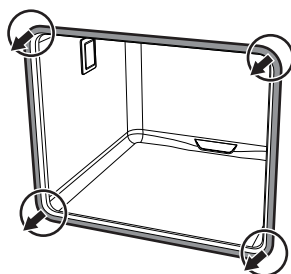
1. Unscrew bulb protector **A** (turn anti-clockwise).
2. Replace bulb **B** with one of the same type (25W). Use only oven bulbs (T 300°C).



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

Removing the oven door seal (not on pyrolytic models)

To permit thorough cleaning of the oven, the door seal may be removed. There are hooks on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the hooks.



To keep the seals clean, use a non-abrasive sponge and lukewarm water. Seals should be soft and elastic.



5 Installation

5.1 Gas connection



**Gas leak
Danger of explosion**

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

General information

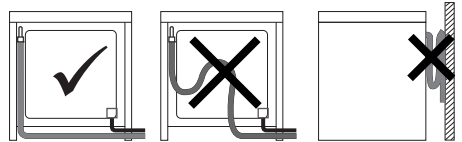
Connection to the gas mains can be made using a continuous wall steel hose in compliance with the guidelines established by the standards in force.

For supplying it with other types of gas, see chapter "5.2 Adaptation to different types of gas". The gas inlet connection is threaded 1/2" external gas (ISO 228-1).

Connection with a rubber hose

Verify that all following conditions are met:

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

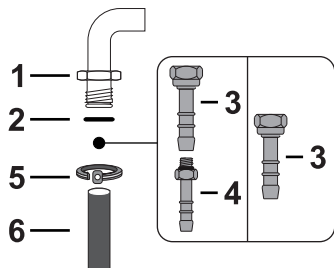


Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).



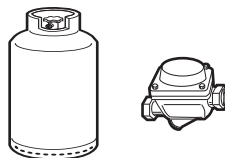
Installation

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



Connection to LPG

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

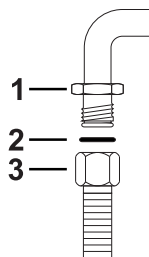


The supply pressure must comply with the values indicated in the table in "Gas types and Countries".

Connection with a steel hose

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

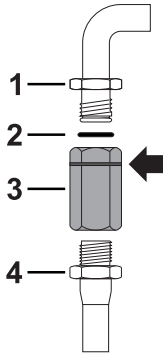


The inside diameter of the hose must be 8 mm for LPG and 13 mm for Natural gas and City gas.

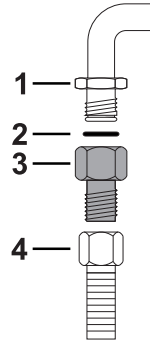


Connection with a steel hose with bayonet fitting

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.



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



Connection 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.

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.

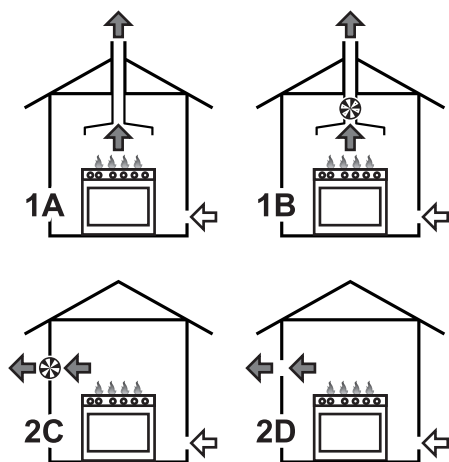


Installation

Extraction of the combustion products

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

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



1 Extraction using a hood

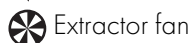
2 Extraction without a hood

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

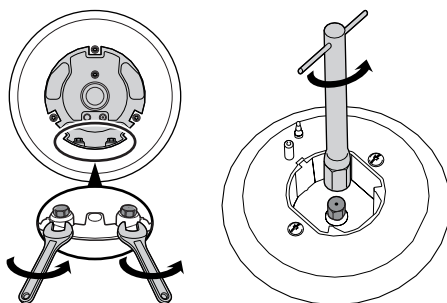


5.2 Adaptation to different types of gas

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 to access the burner casings.
2. Replace the nozzles using a 7 mm spanner according to the gas to be used (see Burner and nozzle characteristics tables).



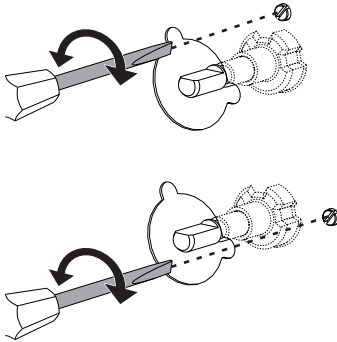
3. Reposition the burners in their correct seats.



Adjusting the minimum setting for natural or city gas

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

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



Adjusting the minimum setting for LPG

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



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

Lubricating the gas taps

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



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



Installation

Gas types and Countries

Gas types		IT	GB-IE	FR-BE	DE	AT	NL	ES	PT	SE	RU	DK
1 Natural Gas G20												
G20	20 mbar	•	•		•	•		•	•	•	•	•
G20/25	20/25 mbar			•								
2 Natural Gas G25												
G25	25 mbar						•					
3 Natural Gas G25												
G25	20 mbar				•							
4 LPG G30/31												
G30/31	28/37 mbar		•	•				•			•	
G30/31	30/37 mbar	•							•			
G30/31	30/30 mbar						•			•		•
5 LPG G30/31												
G30/31	50 mbar				•	•						
6 City Gas G110												
G110	8 mbar	•								•		•
7 City Gas G120												
G120	8 mbar									•		



Burner and nozzle characteristics tables

1 Natural Gas G20	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.2
Nozzle diameter (1/100 mm)	72	97	115	75 + 135
Pre-chamber (printed on nozzle)	(X)	(Z)	(Y)	(H1)+(H3)
Reduced capacity (W)	400	500	800	1900
2 Natural Gas G25	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.2
Nozzle diameter (1/100 mm)	72	94	121	75 + 145
Pre-chamber (printed on nozzle)	(F1)	(Y)	(F2)	(H1)+(H3)
Reduced capacity (W)	400	500	800	1900
3 Natural Gas G25	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.1
Nozzle diameter (1/100 mm)	77	100	134	80 + 145
Pre-chamber (printed on nozzle)	(F1)	(Y)	(F3)	(Y)+(H3)
Reduced capacity (W)	400	500	800	1900
4 LPG G30/31	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.2
Nozzle diameter (1/100 mm)	50	65	85	46 + 91
Reduced capacity (W)	400	500	800	1900
Rated capacity G30 (g/h)	76	131	218	305
Rated capacity G31 (g/h)	75	129	214	300
5 LPG G30/31	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.2
Nozzle diameter (1/100 mm)	43	58	70	43 + 70
Pre-chamber (printed on nozzle)	(H2)	(M)	(S)	(S1)+(H2)
Reduced capacity (W)	400	500	800	1900
Rated capacity G30 (g/h)	76	131	218	305
Rated capacity G31 (g/h)	75	129	214	300
6 City Gas G110	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	2.8	4.0
Nozzle diameter (1/100 mm)	145	185	260	150 + 320
Pre-chamber (printed on nozzle)	(8)	(2)	(3)	-
Reduced capacity (W)	400	500	800	1400
7 City Gas G120	AUX	SR	R	UR2
Rated heating capacity (kW)	1.05	1.8	3.0	4.0
Nozzle diameter (1/100 mm)	135	175	240	130 + 290
Pre-chamber (printed on nozzle)	(8)	(1)	(3)	-
Reduced capacity (W)	400	500	800	1400

The nozzles not provided are available at Authorised Service Centres.

EN



Installation

5.3 Electrical connection



**Power voltage
Danger of electrocution**

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

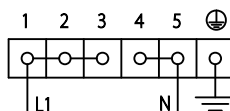
Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires.

The appliance can work in the following modes:

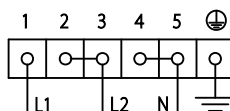
Pyrolytic model

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



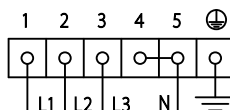
3 x 2.5 mm² three-core cable.

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



4 x 1.5 mm² four-core cable.

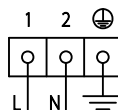
- **380-415 V 3N~**



5 x 1.5 mm² five-core cable.

Multifunction model

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



3 x 2.5 mm² three-core cable.



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



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

Fixed connection

Fit the power line with an omnipolar circuit breaker 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.

5.4 Positioning



Heavy appliance Danger of crushing injuries

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



Pressure on the open door Risk of damages to the appliance

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



Heat production during appliance operation Risk of fire

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).

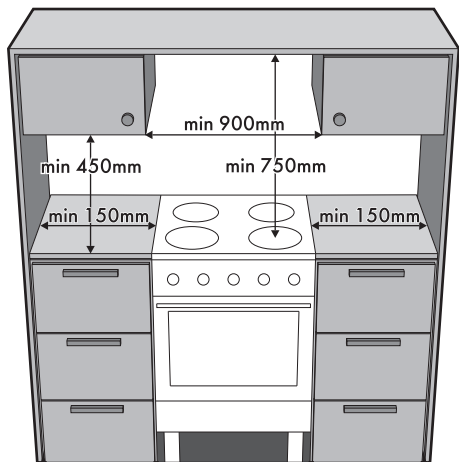
General information

This appliance may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 150 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.



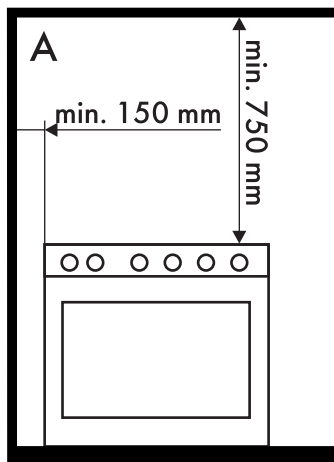
Installation

Any wall units positioned above the worktop must be at a minimum distance of at least 750 mm.



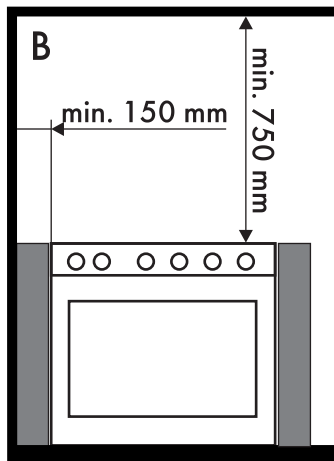
If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

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



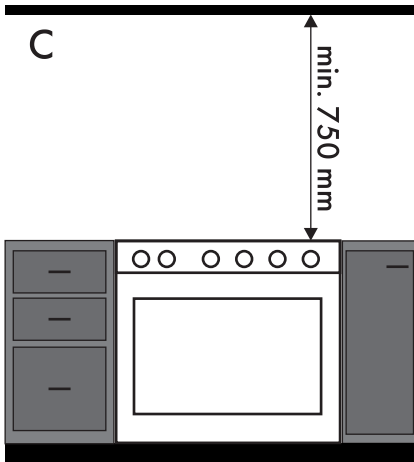
A - Class 1

(Free-standing appliance)



B - Class 2 subclass 1

(Built-in appliance)



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



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

Fastening to wall (where present)

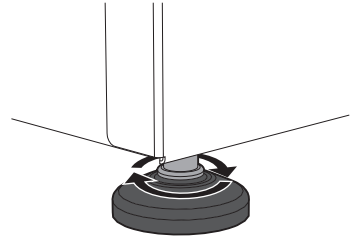


Heavy appliance
Risk of damages to the appliance

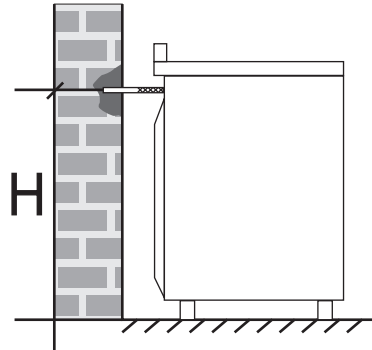
- Insert the front feet first and then the rear ones.

The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance from tipping over.

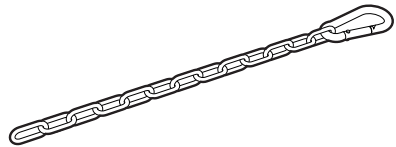
1. Use the adjustable feet to level the appliance until it is level and stable on the ground.



2. Fasten a hook bolt (not supplied) into the wall at a height (H) of **800 mm** from the floor.



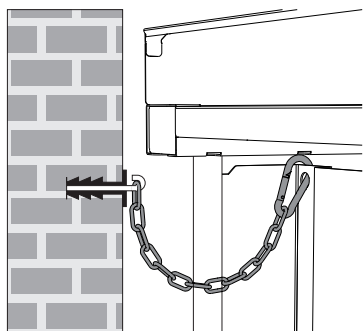
3. Attach the snap hook to the chain





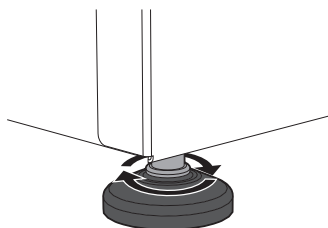
Installation

4. Attach the end of the chain to the hook bolt fastened in the wall.
5. Connect the snap hook to the appropriate hole on the back of the appliance.



Positioning and levelling the appliance

After making the electrical and/or gas connections, properly level the appliance on the floor to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.



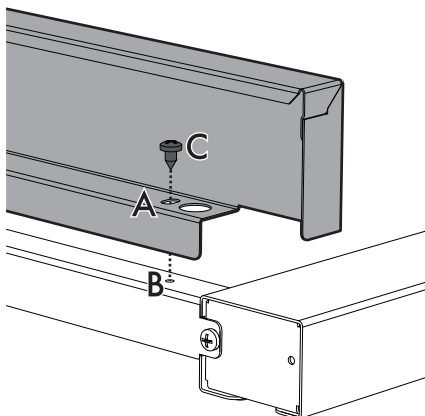
Assembling the upstand



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. Position the upstand on the top, taking care to line up holes **A** with holes **B**.



2. Secure the upstand to the top by tightening screws **C**.