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## 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](http://www.smeg.com)



# Instructions

## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING** - Accessible parts will become hot when in use. Young children should be kept away.
- 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.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instructions concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not 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.
- The appliance must never be cleaned by unsupervised children.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- 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.
- 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 USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.**
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- Switch the appliance off immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Disconnect the main power supply before performing any work on the appliance.
- Have authorised 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 authorised technician.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

## Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.
- 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 a steam cleaner to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- 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.



## Instructions

- 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 pane.
- 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 rough or abrasive materials or sharp metal scrapers.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass since they can scratch the surface, which may result in shattering of the glass.
- Never use the oven door to lever the appliance into place when fitting.
- When positioning the appliance during installation, do not use the door handle to lift up or move this appliance.
- Avoid exerting too much pressure on the oven door when open.
- This oven must not be installed behind a decorative door in order to avoid overheating.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- 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.

### Installation

- **THIS APPLIANCE IS NOT TO BE INSTALLED IN MARINE CRAFT OR IN CARAVANS.**
- The appliance must not be installed on a pedestal.
- Place the appliance into the piece of furniture with the aid of a second person.
- 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.



- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixing wiring in accordance with the wiring rules.

## 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 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.

## 1.3 Manufacturer liability

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

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

## 1.4 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

## 1.5 Identification plate

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

## 1.6 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



# Instructions

To dispose of the appliance:

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



## Power voltage

### Danger of electrocution

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

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

- Deliver the packing materials to the appropriate recycling facility.



## Plastic packaging

### Danger of suffocation

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

## 1.7 How to read the user manual

This user manual uses the following reading conventions:

### Instructions



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

### Description



Description of the appliance and its accessories.

### Use



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

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

### Installation



Information for authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

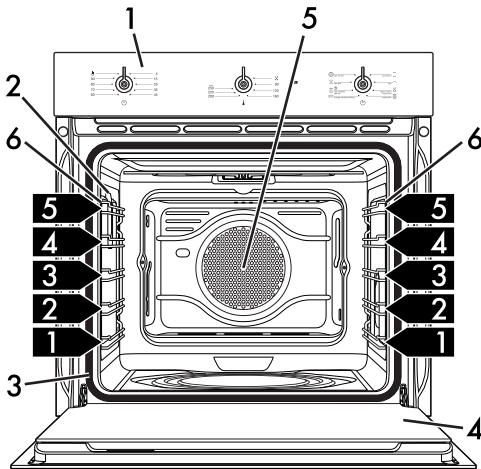
1. Sequence of instructions for use.

- Standalone instruction.

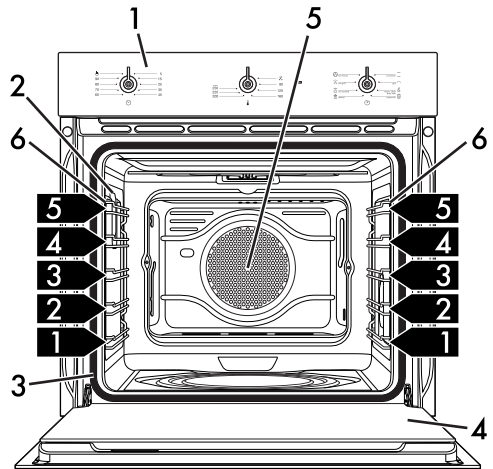


## 2 Description

### 2.1 General Description



- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Door

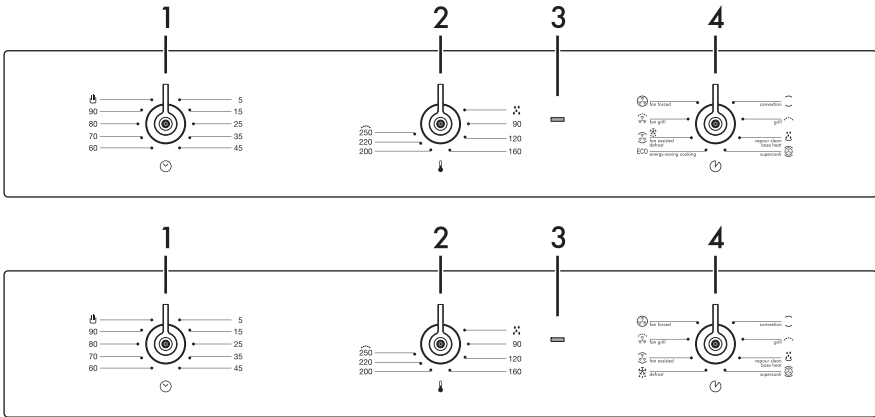


- 5 Fan
- 6 Rack/tray support frames
- 1,2,3...** Frame shelf



# Description

## 2.2 Control panel



### 1 Timer knob

It allows you to use the timer or to perform manual cooking. For timed cooking, turn the knob clockwise to the required time. The oven will stop cooking when time expires. For manual cooking, turn the knob anti-clockwise to the hand symbol.

### 2 Temperature knob

This knob allows you to select the cooking temperature and the Vapour Clean temperature (on some models only).

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

### 3 Thermostat indicator light

When this indicator light comes on, the oven is heating up. When the light goes out, the preset temperature has been reached. When the light flashes at regular intervals, the temperature inside the oven is being kept constantly at the set level.

### 4 Function knob

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





## 2.3 Other parts

### Oven shelves

The oven features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

### Interior lighting

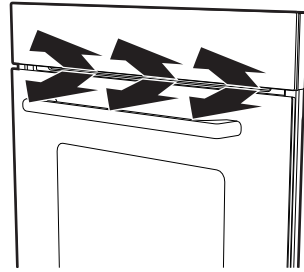
The appliance's interior lighting comes on:

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



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

### Cooling fan



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

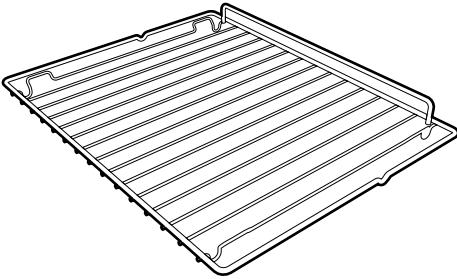
The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.



## Description

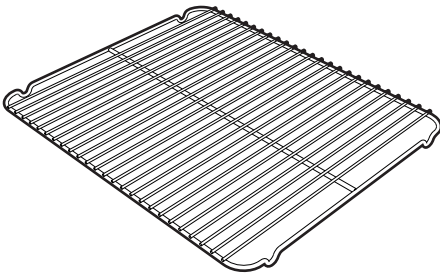
### 2.4 Available accessories

#### Rack



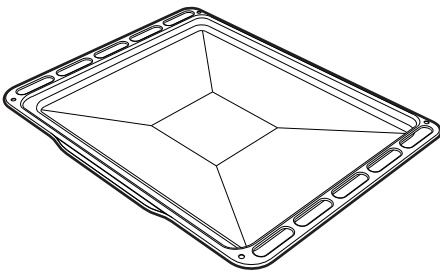
useful for holding cooking containers.

#### Tray rack



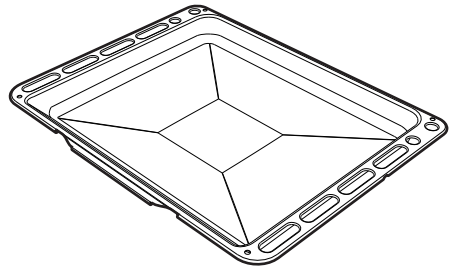
to be placed over the top of the oven tray;  
for cooking foods which may drip.

#### Oven tray (on some models only)



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

#### Deep tray



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

**i** Some models are not provided  
with all accessories.

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

**i** 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 by wearing oven 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 to approach the appliance when it is in operation.



**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 pour water directly onto very hot trays.



**High temperature inside the oven during use**  
**Danger of fire or explosion**

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

### 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 oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven cavity at maximum temperature to burn off any residues left by the manufacturing process.



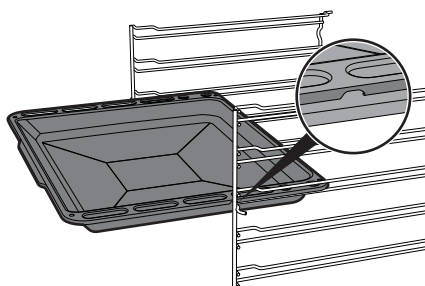
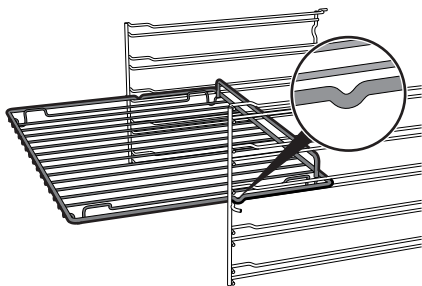
## Use

### 3.3 Using the accessories

#### Racks and trays

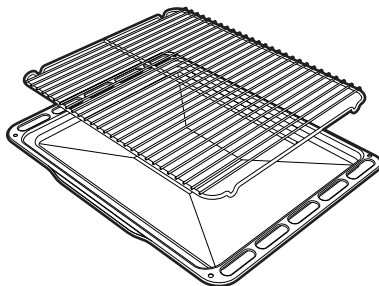
Racks and trays have to be inserted into the side guides until they come to a complete stop.

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



#### 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.



#### 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 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.



##### 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 present) gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



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.



### Base heat

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.



### Supercook

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.

### ECO

### ECO (energy-saving cooking) (on some models only)

This low energy consumption function is particularly suitable for cooking on a single shelf.

Ideal when cooking meat, fish and vegetables. It is not recommended for foods that require proving.

For greater energy savings and to reduce the time required, it is recommended to put foods in the oven cavity without preheating it.



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



When using the ECO function, cooking times (and pre-heating, if used) are longer.



### Fan assisted

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



### Defrost

Rapid defrosting is helped by switching on the fan provided and the top heating element that ensure uniform distribution of low temperature air inside the oven.



### 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 forced

The combination of the fan and the circular 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 uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.



## 3.4 Cooking advice

### General advice

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

### Advice for cooking meat

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

### Advice for cooking with the Grill and the Fan 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 grill function, we recommend that you preheat the oven cavity before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you set the maximum temperature in order to optimise cooking.

### Advice for cooking desserts/ pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.

- 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.

### Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven cavity.
- 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 at the bottom of the oven cavity.

### 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.
- (Where fitted) When it is not being used, remove the pizza stone and put the cover back in its slot.



## Cooking information table

Food	Weight (Kg)	Function	Shelf	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Convection	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Convection	1	220 - 230	45 - 50	
Roast veal	2	Supercook/Fan Assisted	2	180 - 190	90 - 100	
Pork	2	Supercook/Fan Assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan grill	4	250	15	
Roast beef	1	Supercook/Fan Assisted	2	200	40 - 45	
Roast rabbit	1.5	Fan forced/Fan Assisted	2	180 - 190	70 - 80	
Turkey breast	3	Supercook/Fan Assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Supercook/Fan Assisted	2	180 - 190	170 - 180	
Roast chicken	1.2	Supercook/Fan Assisted	2	180 - 190	65 - 70	
					<b>1<sup>st</sup> surface</b>	<b>2<sup>nd</sup> surface</b>
Pork chops	1.5	Fan grill	4	250	15	5
Spare ribs	1.5	Fan grill	4	250	10	10
Bacon	0.7	Grill	5	250	7	8
Pork fillet	1.5	Fan grill	4	250	10	5
Beef fillet	1	Grill	5	250	10	7
Salmon trout	1.2	Supercook/Fan Assisted	2	150 - 160	35 - 40	
Delicate fish	1.5	Supercook/Fan Assisted	2	160	60 - 65	
Flounder	1.5	Supercook/Fan Assisted	2	160	45 - 50	
Pizza	1	Supercook/Fan Assisted	2	250	8 - 9	
Bread	1	Fan forced/Fan Assisted	2	190 - 200	25 - 30	
Focaccia	1	Supercook/Fan Assisted	2	180 - 190	20 - 25	
Ring cake	1	Fan forced/Fan Assisted	2	160	55 - 60	
Tarts	1	Fan forced/Fan Assisted	2	160	35 - 40	
Ricotta cake	1	Fan forced/Fan Assisted	2	160 - 170	55 - 60	
Jam tarts	1	Supercook/Fan Assisted	2	160	20 - 25	
Paradise cake	1.2	Fan forced/Fan Assisted	2	160	55 - 60	
Profiteroles	1.2	Supercook/Fan Assisted	2	180	80 - 90	
Sponge cake	1	Fan forced/Fan Assisted	2	150 - 160	55 - 60	
Rice pudding	1	Supercook/Fan Assisted	2	160	55 - 60	
Brioche	0.6	Fan forced/Fan Assisted	2	160	30 - 35	

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



# Cleaning and maintenance

## 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 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.

### 4.2 Cleaning the appliance



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

### Advice for cleaning the oven cavity

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

Do not allow food residues to dry inside the oven cavity because doing so could damage the enamel.

Before cleaning, remove all the parts that can be removed.

For easier cleaning, it is recommended to remove:

- The door
- The rack/tray support frames
- The seal (not on pyrolytic models).



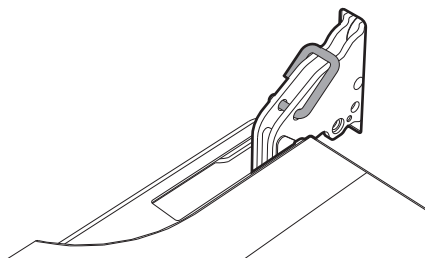
If you use specific oven cleaning products, it is recommended to operate the appliance at maximum temperature for about 15-20 minutes afterwards in order to burn off any residues.

### 4.3 Removing the door

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

To remove the door proceed as follows:

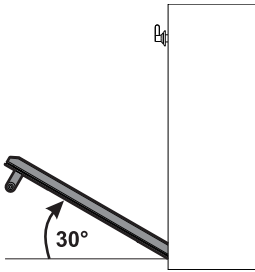
1. Open the door completely and insert two pins into the holes on the hinges as indicated in the figure.



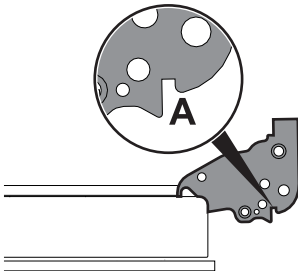




2. Grasp the door on both sides with both hands, raise it so that it forms an angle of around  $30^\circ$  and remove it.



3. To replace the door, insert the hinges in the relative slots in the appliance, making sure that the grooved sections **A** are resting completely in the slots. Lower the door and once it is in place, remove the pins from the holes in the hinges.



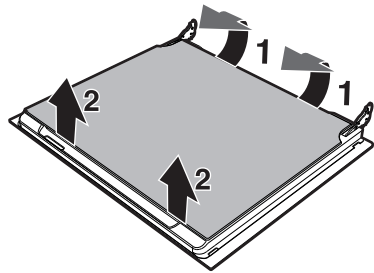
## 4.4 Cleaning the door glazing

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.

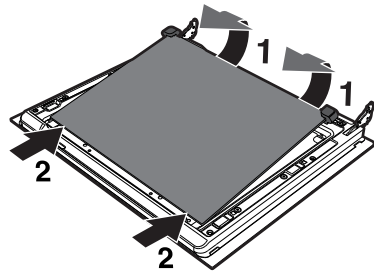
## Removing the internal glass panels

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

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



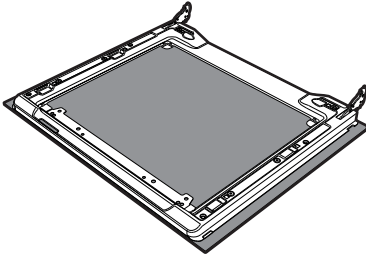
3. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.



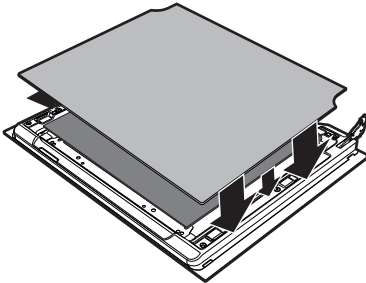


## Cleaning and maintenance

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



5. Refit the panels in the reverse order in which they were removed.
6. Reposition the internal glass panel. Take care to centre and secure the 4 pins into their seats in the oven door by applying slight pressure.

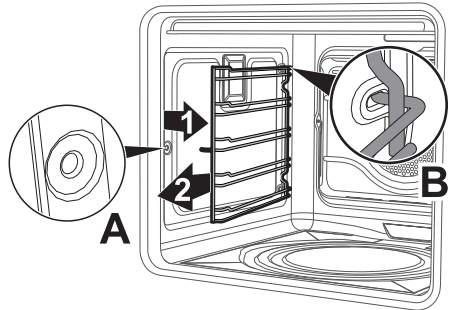


### Removing rack/tray support frames

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

Removing the rack/tray support frames:

1. Pull the frame towards the inside of the oven cavity to unhook it from its groove **A**.
2. Then slide it out of the seats on the back **B**.
3. When cleaning is complete, repeat the above procedures to replace the rack/tray support frames.





## Cleaning the top of the oven cavity (on some models only - not on pyrolytic models)

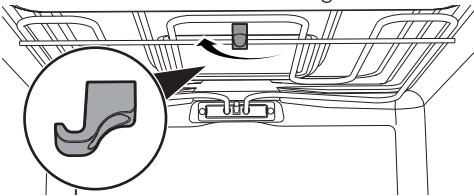


High temperature inside the oven during use  
**Danger of burns**

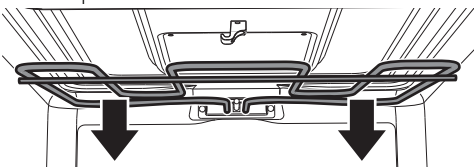
- The following must only be carried out when the oven is completely cold and switched off.

The appliance is equipped with a tilting grill element that allows the upper part of the oven cavity to be cleaned easily.

1. Slightly raise the roof heating element and rotate the retaining latch by 90° in order to release the heating element.



2. Carefully lower the heating element until it stops.



Improper use  
**Risk of damage to the appliance**

- Do not excessively flex the element during cleaning.

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

## 4.5 Vapour Clean (on some models only)



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

### Preliminary operations

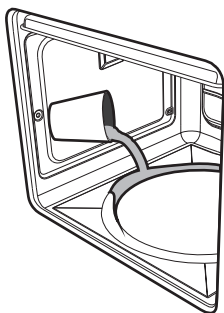
Before starting the Vapour Clean cycle:

- Completely remove all accessories from inside the oven. The roof lining can be left inside the oven.

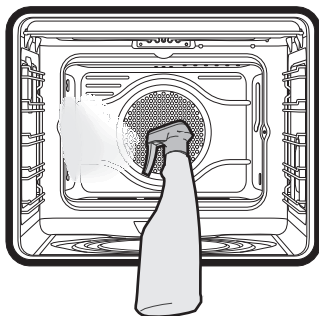


## Cleaning and maintenance

- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.




- Close the door.



We recommend spraying approx. 20 times at the most.

### Vapour Clean setting

1. Turn the function knob and the temperature knob to the  symbol.
2. Set a cooking time of 18 minutes using the timer knob.
3. At the end of the cooking time, the timer will switch the oven heating elements off and the buzzer will start to sound.

### End of the Vapour Clean cycle

4. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
5. Use an anti-scratch sponge with brass filaments on tougher encrustations.
6. In case of grease residues use specific oven cleaning products.
7. Remove the water left inside the oven.



8. 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 that you use rubber gloves for these operations.



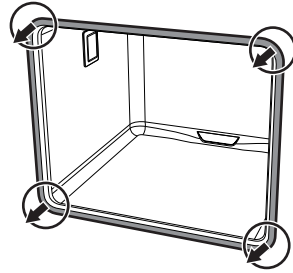
For easier manual cleaning of the parts difficult to reach, we recommend that you remove the door.

## 4.6 Extraordinary maintenance

### Removing and installing the door seal (not on pyrolytic models)

To remove the seal:

- Release the hooks in the 4 corners and pull the seal outwards.



To install the seal:

- Attach the hooks in the 4 corners of the seal.

### Seal maintenance recommendations

The seals should be soft and flexible.

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



## Cleaning and maintenance

### Replacing the internal light bulb



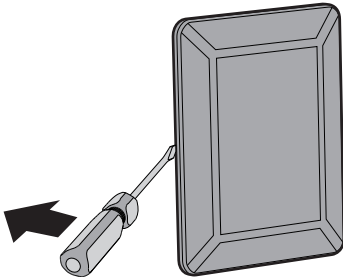
Live parts  
**Danger of electrocution**

- Unplug the appliance from the power supply.

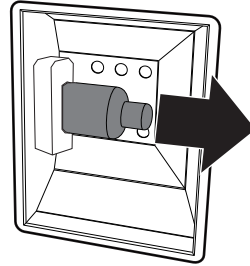
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Be careful not to scratch the enamel on the side of the oven.

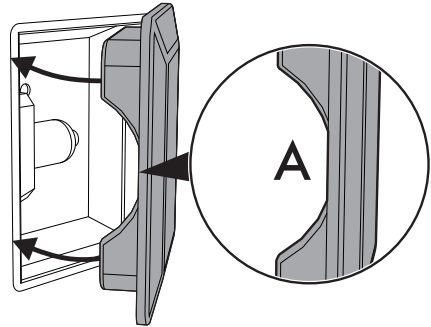


4. Slide the lamp out and remove it.



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

5. Replace the lamp with one of the same type (40W).
6. Replace the bulb cover. Make sure that the inner shaped part of the glass (**A**) is facing the door.



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



## 5 Installation

### 5.1 Electrical connection

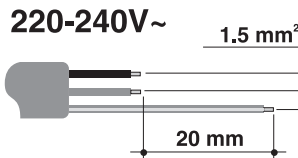


**Power voltage**  
**Danger of electrocution**

- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains power supply.

#### 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.  
The appliance works at 220-240 V~.  
Use a three-pole cable (3 x 1.5 mm<sup>2</sup> internal conductors).  
Make the ground connection using a wire that is 20 mm longer than the other wires.



#### 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, gang sockets or extensions as these could cause overheating and a risk of burns.

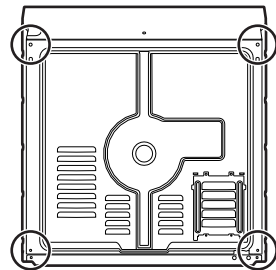
### 5.2 Cable replacement



**Power voltage**  
**Danger of electrocution**

- Disconnect the mains power supply.

1. Unscrew the rear casing screws and remove the casing in order to access the terminal board.



2. Replace the cable.
3. Make sure that the cables (for the oven or any cooktop) follow the best route in order to avoid any contact with the appliance.



# Installation

## 5.3 Positioning



**Heavy appliance**  
**Crushing hazard**

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



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

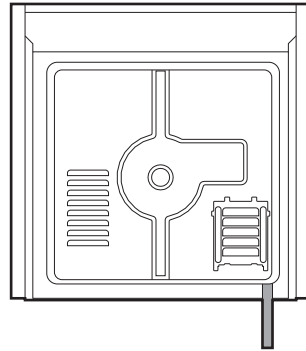
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



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

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- Do not install the appliance in a recess which can be closed with a door or in a cupboard.

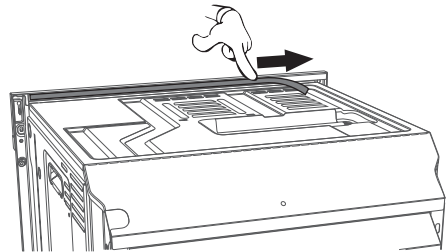
## Position of the power cable



(rear view)

## Front panel seal

Glue the seal provided to the rear of the front panel to prevent water or other liquids from leaking in.

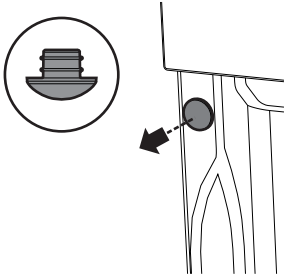




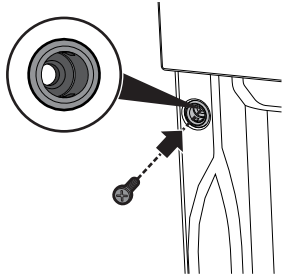


## Fastening bushings

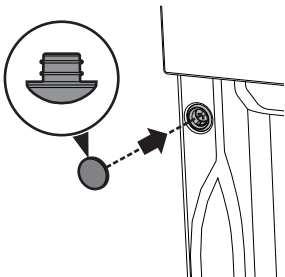
1. Remove the bushing covers inserted on the front of the appliance.



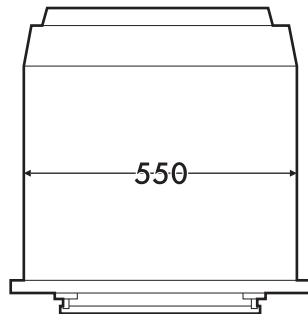
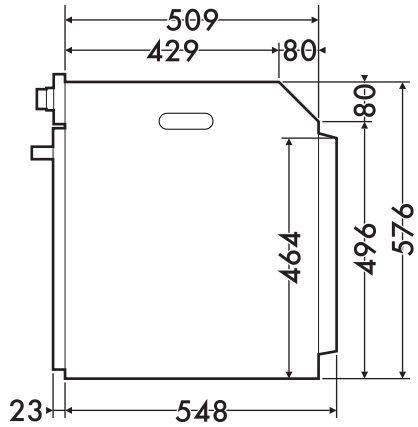
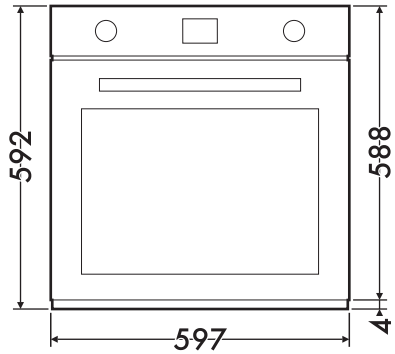
2. Mount the appliance into the recess.
3. Secure the appliance to the piece of furniture using the screws.



4. Cover the bushings using the covers that were previously removed.



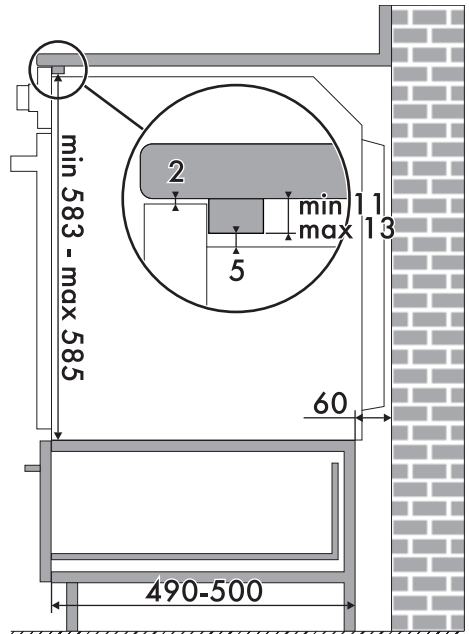
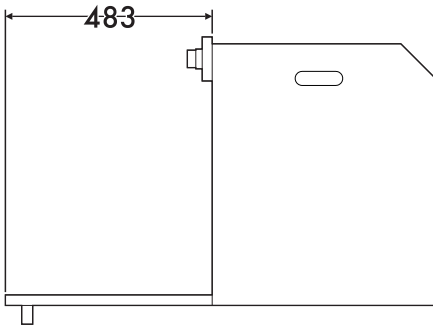
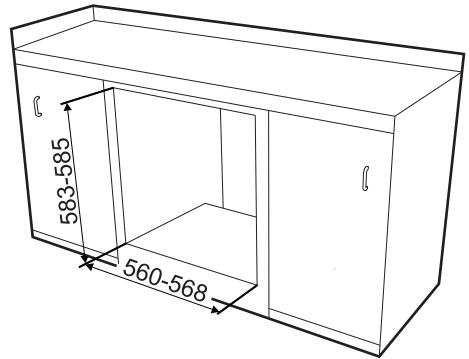
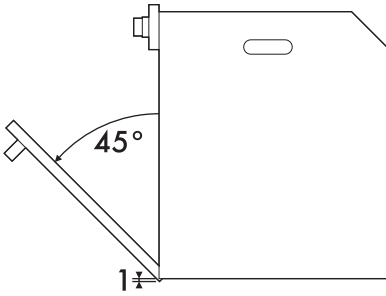
## Appliance overall dimensions (mm)





# Installation

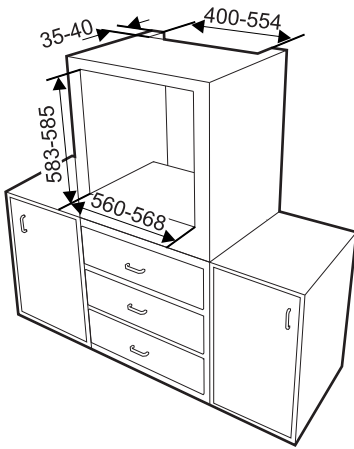
## Mounting under worktops (mm)



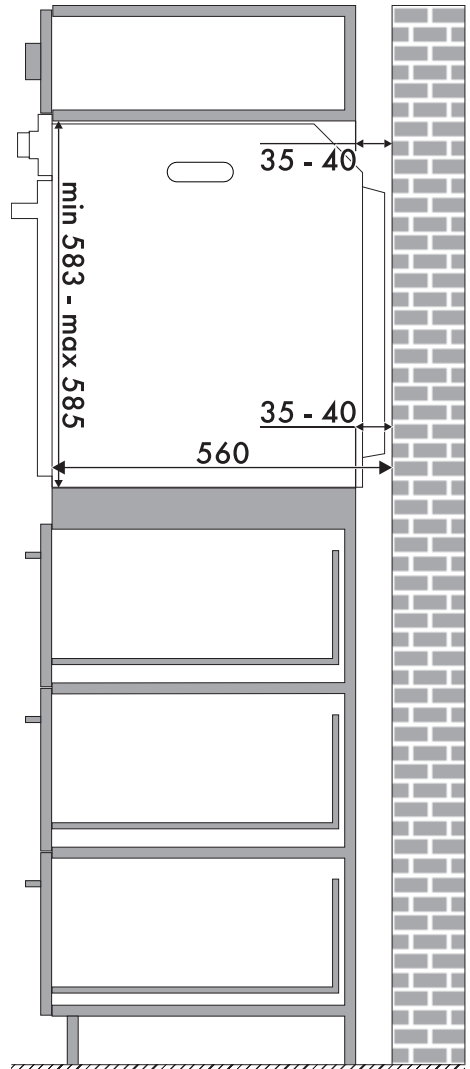
Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.



## Mounting into a column (mm)



Make sure that the piece of furniture top/rear part has an opening approx. 35-40 mm deep.





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