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## TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

For further information on the product: [www.smeg.com](http://www.smeg.com)



# Instructions

## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Do not place metal objects, such as dishes or cutlery, on the hob surface during use as they may overheat.



- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not open the storage compartment (where present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF PRESENT) OR NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- Switch off the appliance 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).
- Before performing any work on the appliance, switch off the power supply.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.



## Instructions

### 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 should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Never leave objects on the cooking surface.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not spray any spray products near the oven.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.



- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not put empty pans or frying pans on switched on cooking zones.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not wash removable parts such as the hob pan support grids, flame-spreader crowns and burner caps in the dishwasher.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

## Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.



## Instructions

- Have the electrical connection performed by authorised technical personnel.
- 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 terminal board screws for the power supply wires must be 1.5 - 2 Nm.

### For this appliance

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

### 1.2 Manufacturer's liability

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

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

### 1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.



## 1.4 Identification plate

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

## 1.5 This user manual

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

Read this user manual carefully before using the appliance.

## 1.6 Disposal



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

To dispose of the appliance:

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



### Power voltage

### Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.



## Instructions

- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Deliver the packing materials to the appropriate recycling centre.



### Plastic packaging Danger of suffocation

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

### 1.7 How to read the user manual

This user manual uses the following reading conventions:

#### Instructions



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

#### Description



Description of the appliance and its accessories.

#### Use



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

#### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

#### Installation



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



Safety instructions



Information



Advice

1. Sequence of instructions for use.

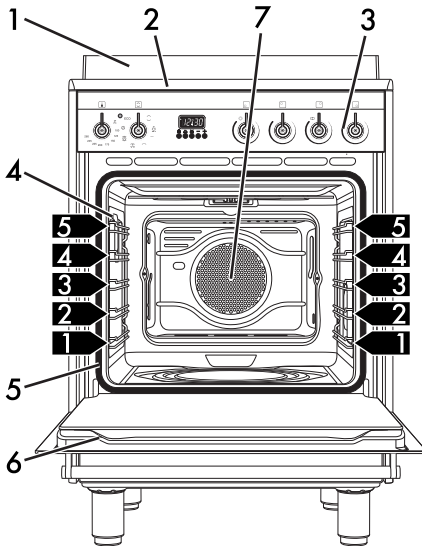
- Standalone instruction.



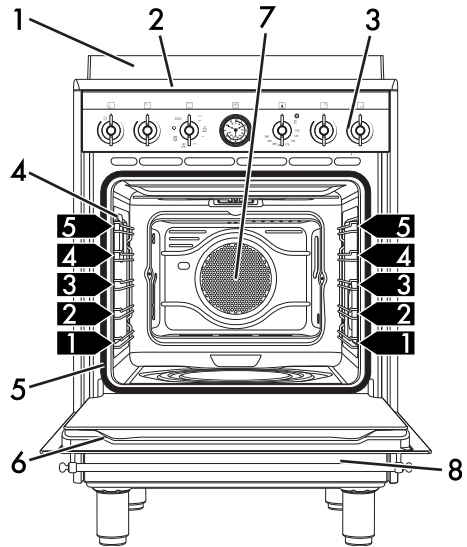


## 2 Description

### 2.1 General Description



- 1 Upstand
- 2 Hob
- 3 Control panel
- 4 Left light
- 5 Seal

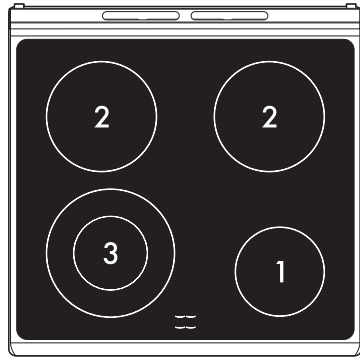
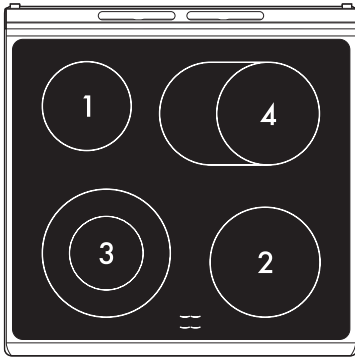


- 6 Door
  - 7 Fan
  - 8 Storage compartment (on some models only)
- 1,2,3** Rack/tray support frames



## Description

### 2.2 Hob

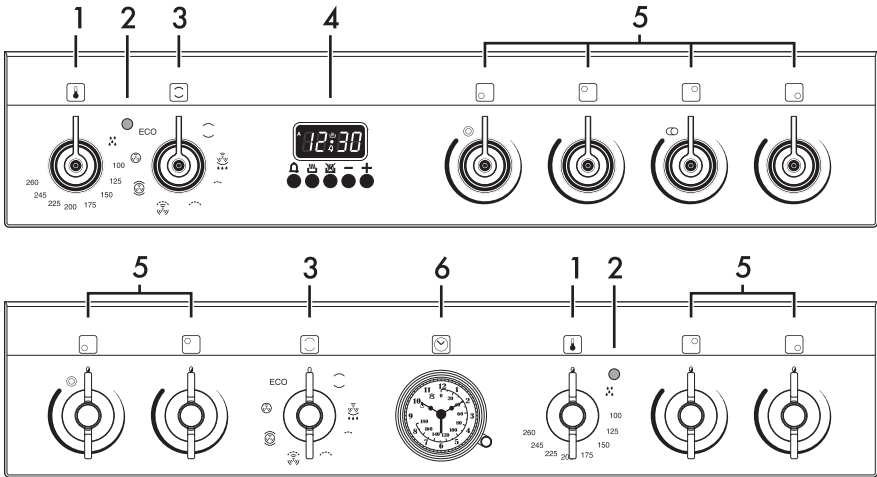


| Zone | External diameter (mm) | Max. power draw (W) * | Internal Diameter (mm) | Max. power draw (W) * |
|------|------------------------|-----------------------|------------------------|-----------------------|
| 1    | 147                    | 1200                  | -                      | -                     |
| 2    | 182                    | 1800                  | -                      | -                     |
| 3    | 212                    | 2200                  | 122                    | 750                   |
| 4    | oval plate             | 2200                  | 170                    | 1400                  |

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



## 2.3 Control panel



### 1 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.

### 2 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.

### 3 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.

### 4 Digital programmer (on some models only)

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

### 5 Hob cooking zone knobs

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

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

### 6 Analogue programmer (on some models only)

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



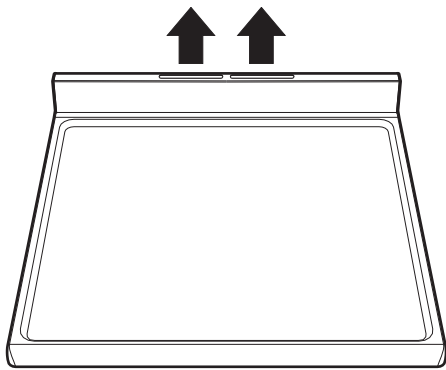
## Description

### 2.4 Other parts

#### Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

#### Cooling fan



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



Do not obstruct ventilation openings and heat dispersal slots.

#### Interior lighting

The appliance's interior lighting comes on:

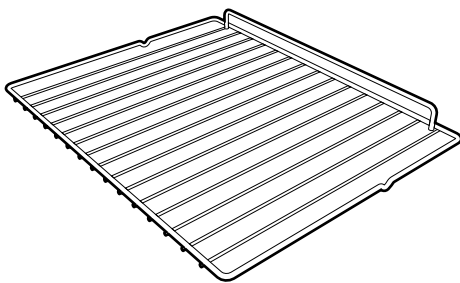
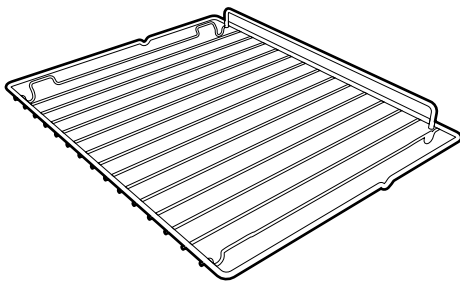
- When the door is opened.
- When any function is selected, apart from the **ECO** function.



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

### 2.5 Available accessories

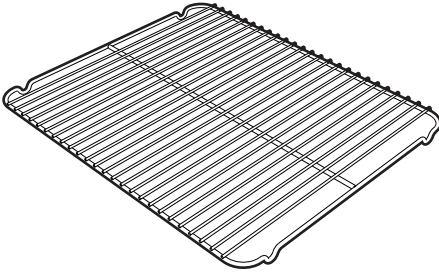
#### Rack



Useful for supporting containers with food during cooking.

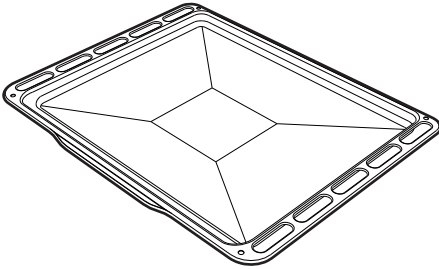


## Tray rack (on some models only)



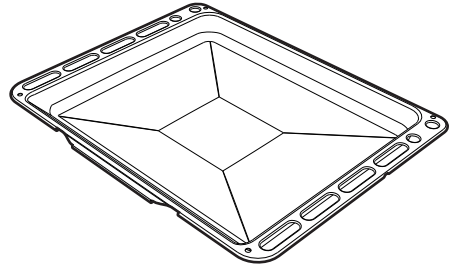
To be placed over the top of the tray; for cooking foods which may drip.

## 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 supplied 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.
- Keep children under the age of 8 away from the oven when it is in use.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Oils and fats could catch fire if overheated. Be very careful.



**High temperature inside the storage compartment**

#### **Danger of burns**

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



**High temperature inside the storage compartment**

#### **Danger of fire or explosion**

- Do not spray any spray products near the appliance.
- Do not use or leave flammable materials near the appliance or the storage compartment.
- Do not use plastic cookware or containers for cooking food.
- Do not put sealed tins or containers in the oven.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.



### Improper use

#### Risk of damage to surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Do not pour water directly onto very hot trays.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the surface of the hob.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact Technical Support.
- Do not use the hob as a support surface.

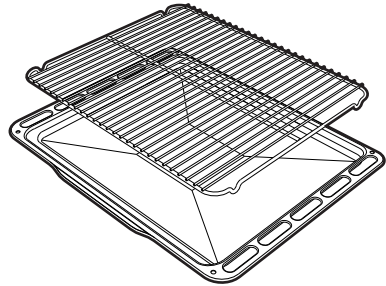
### First use

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

## 3.2 Using the accessories

### Tray rack (on some models only)

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

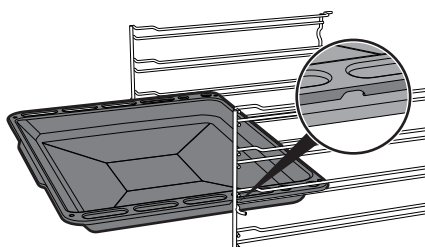
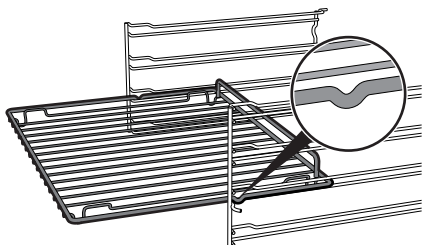




## Racks and trays

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

- The mechanical safety locks that prevent the rack from being removed accidentally must face downwards and towards the back of the oven cavity.



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



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

## 3.3 Using the hob

### Residual heat



**Improper use**  
**Danger of burns**

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

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

### Switching on the cooking zones

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

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







### Switching off the cooking zones

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

### Double heating zones

To turn on the double heating zones, turn the knob to the maximum value and then to the symbols  or . When the knob is released, it automatically returns to the highest power position.

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

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

### Practical advice for using the hob

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



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



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



## 3.4 Using the 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.

### Functions list



#### Static

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



#### Fan + lower element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



#### Small grill

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



#### Grill

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



#### 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).



### Turbo

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.



### 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

This function is particularly suitable for cooking on a single shelf with low energy consumption. Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



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



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



### Vapor Clean

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



## 3.5 Digital programmer (on some models only)



Minute minder timer key

Cooking duration key

End of cooking key

Decrease key

Value increase key

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

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

## Setting the time

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

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










1. Press the and keys at the same time. The dot between the hours and the minutes flashes.
2. The time can be set using the or key. Keep the key pressed in to increase or decrease rapidly.
3. Press the key or wait 5 seconds. The dot between the hours and the minutes stops flashing.
4. The symbol on the display indicates that the appliance is ready to start cooking.





## 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 display will show the digits  and the  symbol displayed between the hours and the minutes.
2. Use the  or  key to set the required minutes.
3. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the  and  symbols will appear on the display.
4. At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the  symbol flashes and the buzzer sounds.

5. To turn off the buzzer just press any key of the programmer clock.
6. Press the  and  keys at the same time to reset the programmer clock.





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



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










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







## Use

### Programmed cooking


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

1. Set the cooking time as described in the previous point "Timed cooking".
2. Press the  key. The sum of the current time plus the pre-set cooking duration will appear on the display.
3. Use the  or  key to set the required minutes.
4. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the  and  symbols will appear on the display.
5. At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the  symbol flashes and the buzzer sounds.

6. To turn off the buzzer just press any key of the programmer clock.
7. Press the  and  keys at the same time to reset the programmer clock.

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

### Adjusting the buzzer volume

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

### Deleting the set data

Press the  and  keys at the same time to reset the programs set.








Then switch off the oven manually if cooking is in progress.






## Minute minder timer

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

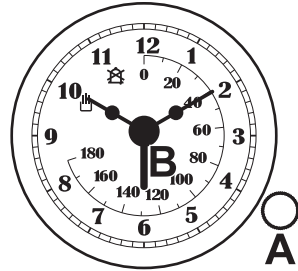
The minute minder timer can be activated at any time.

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

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

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

## 3.6 Analogue programmer (on some models only)




**A** Setting knob

**B** Cooking start pointer

### Setting the time

To set the time, pull out the setting knob **A** and turn it clockwise.

### Manual cooking


Turn the setting knob **A** clockwise until the cooking start pointer **B** lines up with the  symbol.



## Timed cooking

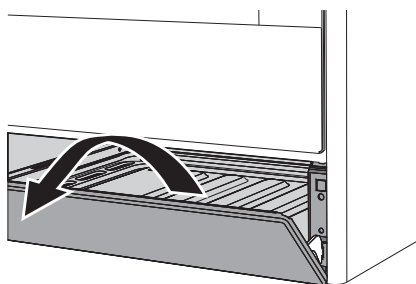
**i** Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. After selecting a cooking function and temperature, turn the setting knob **A**.
2. Move the cooking start pointer **B** to the required time indicated in the centre of the clock (**0... 180** minutes).
3. When the set time has elapsed, all heating elements will turn off and a buzzer will sound.

To turn off the buzzer, turn the setting knob **A** clockwise to the  symbol.

## 3.7 Using the storage compartment (on some models only)

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







## 3.8 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).
- For the same total weight, cooking time will be greater for cooking a whole piece than when it is cut into smaller pieces.

### Advice for cooking meat

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

### Advice for cooking with the Grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- 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.
- For best results when using the Grill function, we recommend that you set it to the maximum temperature.

### Advice for cooking desserts/pastries and biscuits

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



## Use

- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- The cooking time for meringues and choux pastry will vary depending on the size.

### Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.

- Bread and fruit, if divided into pieces, will take the same amount of time to defrost, regardless of the total weight and quantity.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

### 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 from the base of the oven.



## Cooking information table

| Food            | Weight (Kg) | Function         | Shelf | Temperature (°C) | Time (minutes)          |                         |
|-----------------|-------------|------------------|-------|------------------|-------------------------|-------------------------|
| Lasagne         | 3 - 4       | Static           | 1     | 220 - 230        | 45 - 50                 |                         |
| Pasta bake      | 3 - 4       | Static           | 1     | 220 - 230        | 45 - 50                 |                         |
| Veal roast      | 2           | Turbo/Circulaire | 2     | 180 - 190        | 90 - 100                |                         |
| Pork loin       | 2           | Turbo/Circulaire | 2     | 180 - 190        | 70 - 80                 |                         |
| Sausages        | 1.5         | Fan with grill   | 4     | 260              | 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 <sup>st</sup> surface | 2 <sup>nd</sup> surface |
| Pork chops      | 1.5         | Fan with grill   | 4     | 260              | 15                      | 5                       |
| Spare ribs      | 1.5         | Fan with grill   | 4     | 260              | 10                      | 10                      |
| Bacon           | 0.7         | Grill            | 5     | 260              | 7                       | 8                       |
| Pork fillet     | 1.5         | Fan with grill   | 4     | 260              | 10                      | 5                       |
| Beef fillet     | 1           | Grill            | 5     | 260              | 10                      | 7                       |
| Salmon trout    | 1.2         | Turbo/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     | 260              | 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                 |                         |
| 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                 |                         |
| Brioche         | 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.



# 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 parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash removable parts such as the hob pan support grids, flame-spreader crowns and burner caps in the dishwasher.
- Do not spill sugar or sweet mixtures on the hob while cooking or place materials or substances which could melt on it (plastic or tin foil). If this happens, to avoid damage to the surface, turn off the heat immediately and clean the surface with the scraper provided while the cooking zone is still lukewarm.



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

### 4.2 Cleaning the surfaces

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

#### Ordinary daily cleaning

Always and only use 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 steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



After cleaning, dry the appliance thoroughly to prevent any water or detergent from interfering with its operation or creating unsightly marks.



## 4.3 Cleaning the hob

### Cleaning the glass ceramic hob

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

After cooking, remove any burnt residues with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

**Dirt** which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving pans. Consequently, remove any dirt from the cooking surface immediately.

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

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

### Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

### Knobs



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

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



## Cleaning and maintenance

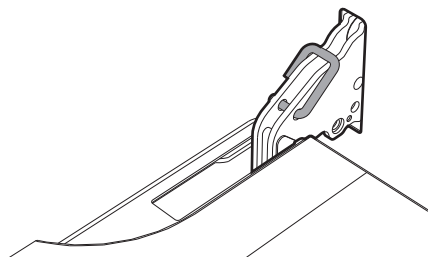
### 4.4 Cleaning the door

#### Removing the door

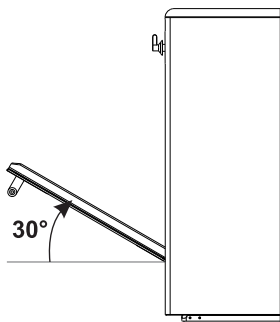
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

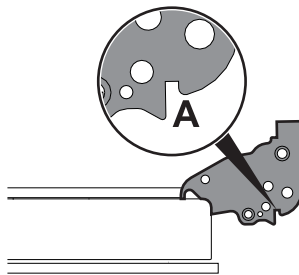
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



#### Cleaning the door glazing

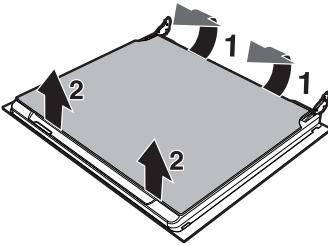
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.



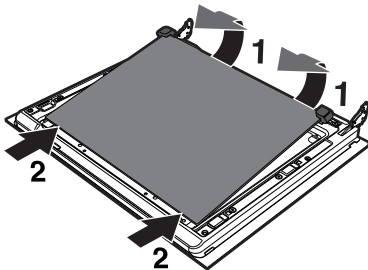
## Removing the internal glass panes

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

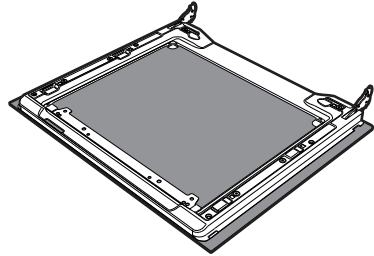
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1). This way, the 4 pins attached to the glass detach from their housings in the oven door.
2. Then, pull the front part upwards (2).



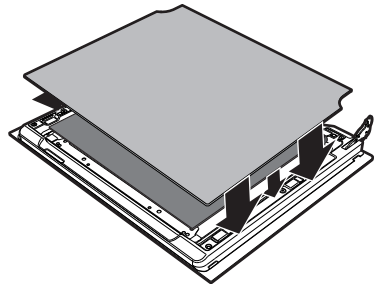
3. Remove the intermediate glass pane by lifting it upwards, following the same procedure for the internal glass pane, but taking care to push the front part of the pane (2) towards the inside of the appliance.



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



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





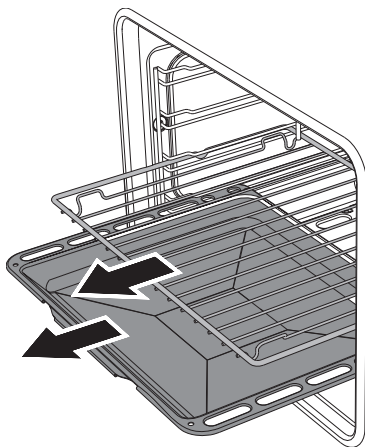
## Cleaning and maintenance

### 4.5 Cleaning the oven cavity

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

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

Take out all removable parts.



### Cleaning the racks and trays

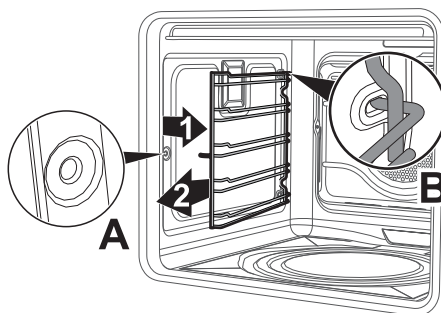
Clean the racks and trays with warm water and non-abrasive detergents. Carefully rinse and dry damp parts.

### Removing rack/tray 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 release 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.



For easier cleaning, we recommend removing:

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



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





## Vapor Clean



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



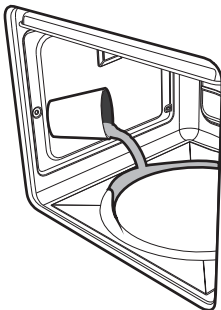
### Improper use Risk of damage to surfaces

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

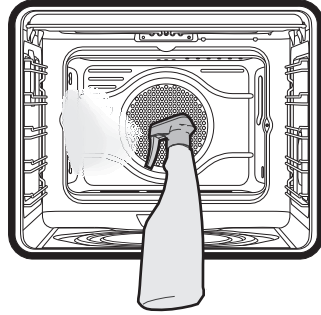
## Preliminary operations

Before starting the Vapor Clean cycle:

- Completely remove all accessories from inside the oven. The upper guard can be left inside the oven.
- Pour approx. 40 cc of water onto the 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 towards the side walls, upwards, downwards and towards the deflector.





- Close the door.



We recommend spraying approx. 20 times at the most.

## Vapor Clean cycle setting

1. Turn the function knob to the  symbol and the temperature knob to the  symbol.
2. Set a cooking time of 18 minutes using the digital programmer or the analogue programmer (depending on the model).
3. At the end of the cooking time, the timer will switch the oven heating elements off and the buzzer will start to sound.



## Cleaning and maintenance

### End of the Vapor Clean cycle

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

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan assisted function at 160°C for approximately 10 minutes.



We recommend wearing rubber gloves for these operations.



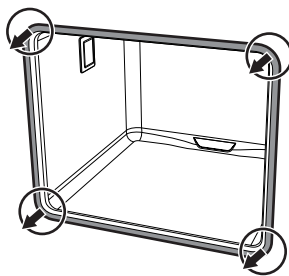
We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.

### 4.6 Extraordinary maintenance

#### Installing and removing the seal

To remove the seal:

- Release the clips located in the 4 corners and pull the seal outwards.



To refit the seal:

- Hook the clips in the 4 corners onto the seal.

#### Seal maintenance tips

The seal should be soft and elastic.

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



## Replacing the internal light bulb



Live parts

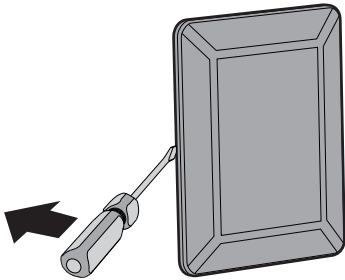
**Danger of electrocution**

- Unplug the appliance.
- Use protective gloves.

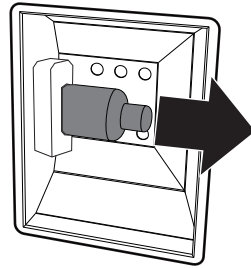
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

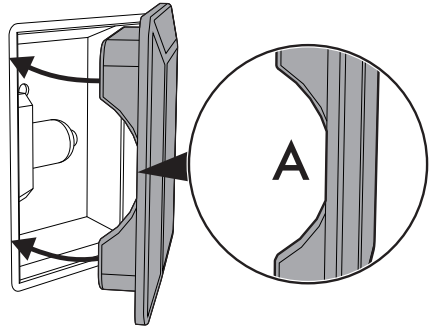


4. Slide out and remove the light bulb.



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

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



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



# Installation

## 5 Installation

### 5.1 Positioning



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

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



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

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



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

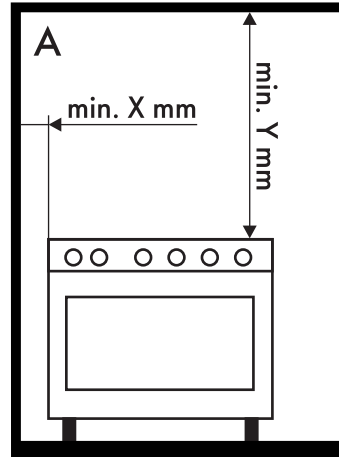
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90°C).

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

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

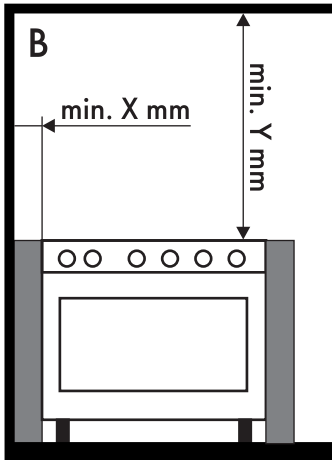
|          |        |
|----------|--------|
| <b>X</b> | 50 mm  |
| <b>Y</b> | 750 mm |

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

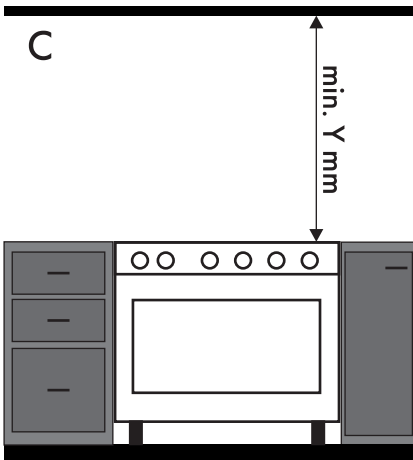


**A - Class 1**

**(Free-standing appliance)**



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

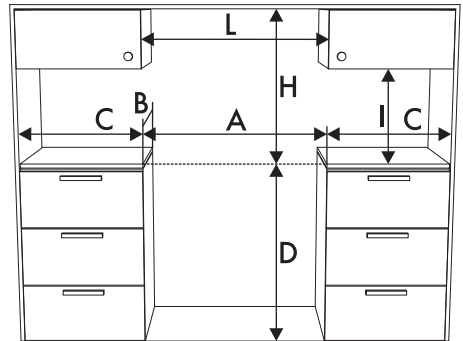


**C - Class 2 subclass 1**  
**(Built-in appliance)**



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

## Appliance overall dimensions



|                      |              |
|----------------------|--------------|
| <b>A</b>             | 600 mm       |
| <b>B</b>             | 600 mm       |
| <b>C<sup>1</sup></b> | min. 150 mm  |
| <b>D</b>             | 900 - 915 mm |
| <b>H</b>             | 750 mm       |
| <b>I</b>             | 450 mm       |
| <b>L<sup>2</sup></b> | 600 mm       |

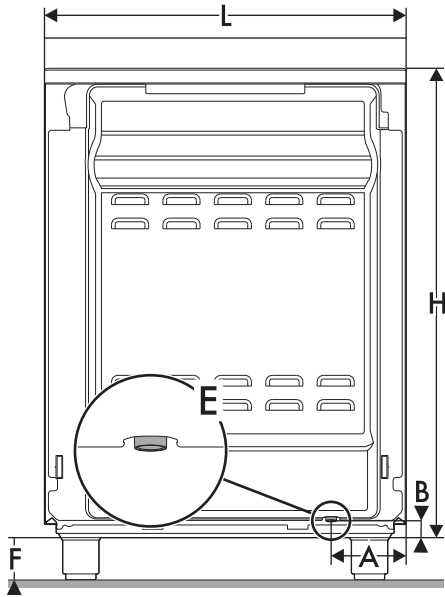
<sup>1</sup> Minimum distance from side walls or other flammable material.

<sup>2</sup> Minimum cabinet width (=A).



# Installation

## Appliance dimensions: location of electrical connection (mm)



|          |                     |
|----------|---------------------|
| <b>A</b> | 124                 |
| <b>B</b> | 32                  |
| <b>F</b> | min. 105 - Max. 160 |
| <b>H</b> | 770                 |
| <b>L</b> | 598                 |

**E** = Electrical connection

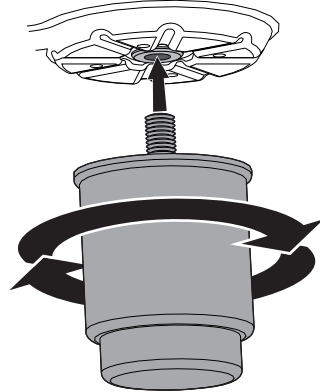
## Positioning and levelling



**Heavy appliance  
Risk of damage to the appliance**

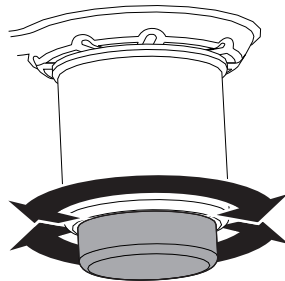
- Insert the front legs first and then the rear ones.

After making the electrical and/or gas connections, screw the four adjustable legs supplied with the appliance.



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

Screw or unscrew the bottom part of the leg until the appliance is stable and level on the floor.



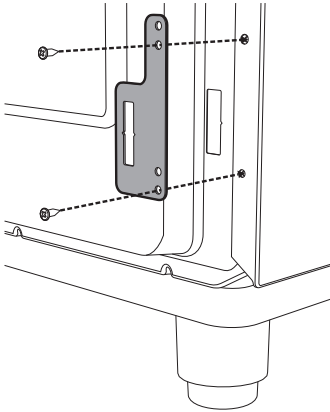


## Fastening to the wall

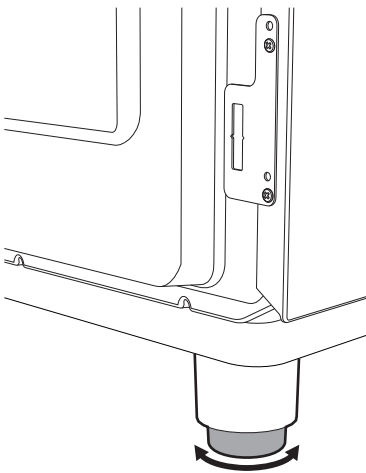


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

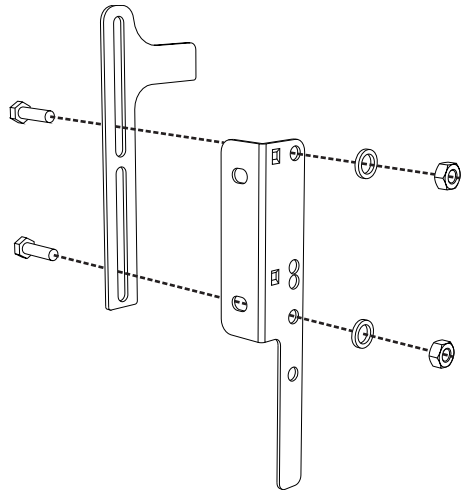
1. Screw the wall fastening plate to the rear of the appliance.



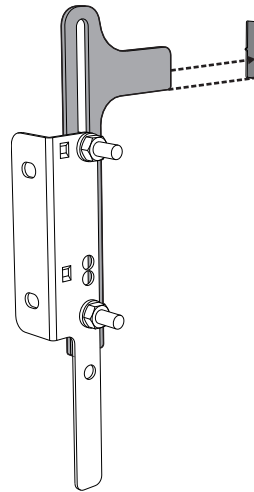
2. Adjust the height of the 4 legs.



3. Assemble the fastening bracket.



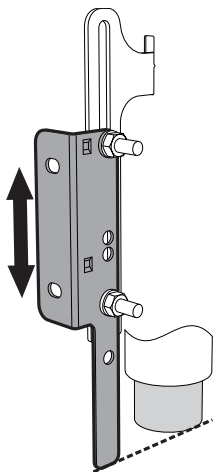
4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



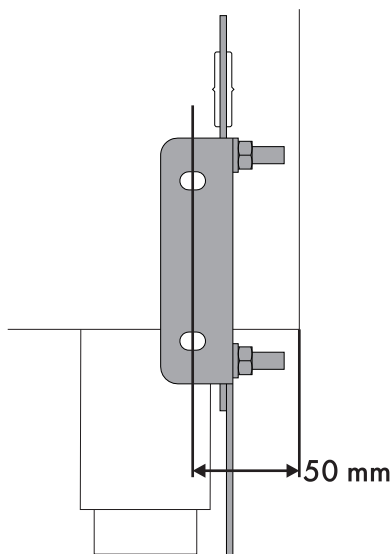


## Installation

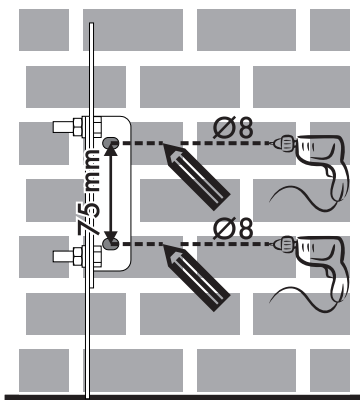
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



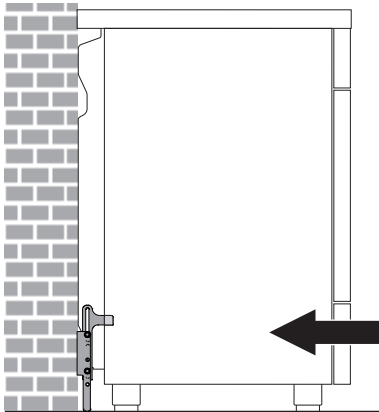
6. Use 50 mm for the distance from the side of the appliance to the bracket holes.



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



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







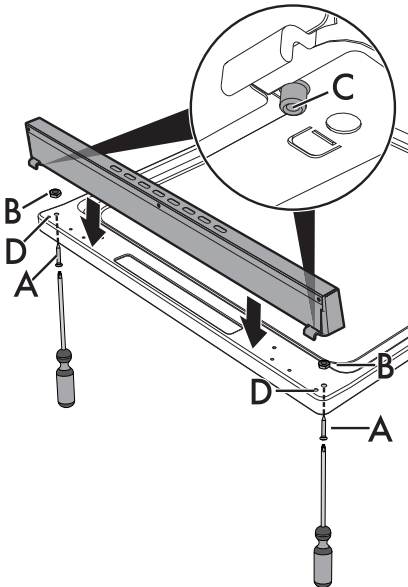
## Assembling the upstand



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

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

1. Unscrew the 2 nuts (**B**) on the back of the hob.
2. Position the upstand above the hob, taking care to align the pins (**C**) with the holes (**D**).
3. Secure the upstand to the hob by tightening the screws (**A**).



## 5.2 Electrical connection



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

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains power supply.
- Do not pull the cable to 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

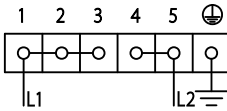
Check the grid characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. Perform the ground connection using a wire that is 20 mm longer than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



# Installation

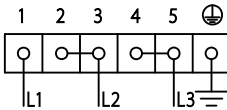
The appliance can work in the following modes:

- **220-240 V 2<sup>~</sup>**



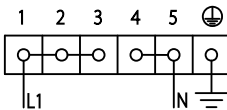
**3 x 4 mm<sup>2</sup> three-core** cable.

- **220-240 V 3<sup>~</sup>**



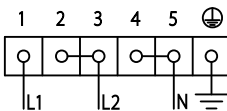
**4 x 2.5 mm<sup>2</sup> four-core** cable.

- **220-240 V 1N<sup>~</sup>**



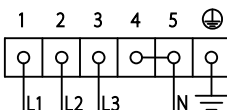
**3 x 4 mm<sup>2</sup> three-core** cable.

- **380-415 V 2N<sup>~</sup>**



**4 x 2.5 mm<sup>2</sup> four-core** cable.

- **380-415 V 3N<sup>~</sup>**



**5 x 1.5 mm<sup>2</sup> five-core** cable.

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

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

## Fixed connection

Fit the power line with an all-pole 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.

## 5.3 Instructions for the installer

- The plug must be accessible after installation. Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.