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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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

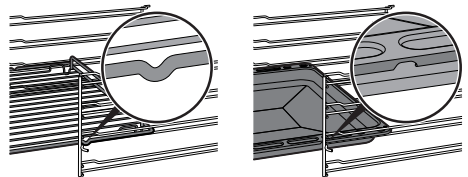
- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children must not play with the appliance.
- Keep children under the age of 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 touch the metal tip of the temperature probe after cooking.
- 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.
- In order to avoid hazard, if the power supply cable is damaged, contact technical support and they will replace it.

Risk of damaging the appliance

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



Instructions

- 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.
- Danger of fire: do not store items on the cooking surfaces.
- Do not pull the cable to remove the plug
- **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.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not affected by the induction field, the frequency range of which is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).



- 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.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- 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

- After use, switch off the plates. Never rely solely on the cookware detector.
- Supervise children carefully as they cannot readily see the residual heat indication. After use the cooking zones remain hot for a certain period of time even if they have been turned off. Keep children away from the cooking zones.
- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects from falling on the cooking surface as they may cause it to break if they are sharp.

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.



Instructions

- Do not use the glass ceramic cooking surface as a support surface.
- 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 conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life. The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



To dispose of the appliance:

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



Power voltage Danger of electrocution

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

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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

1.7 To save energy

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



Instructions

1.8 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

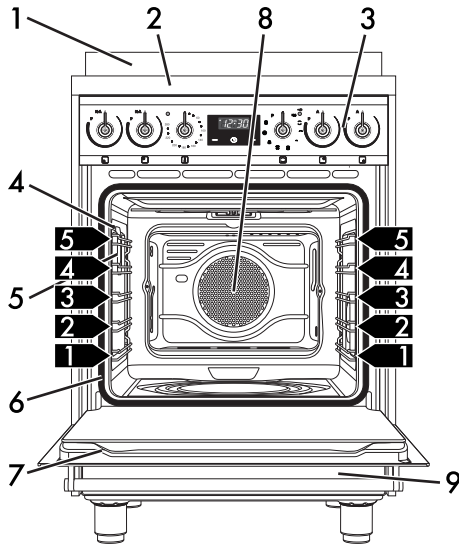
1. Sequence of instructions for use.

- Standalone instruction.



2 Description

2.1 General Description



1 Upstand

2 Hob

3 Control panel

4 Temperature probe socket

5 Left light

6 Seal

7 Door

8 Fan

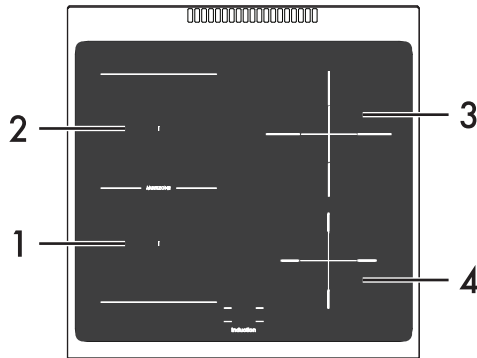
9 Storage compartment

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



Description

2.2 Hob



Zone	Dimensions (H x L - mm)	min. cookware diameter (mm)	Max. power draw (W)*	Power draw in Booster function (W)*
1	193 x 193	120	1600	1850.
2	193 x 193	120	2100	2300.
3	210 x 210	120	2200	2300.
4	160 x 160	110	1300	1400.

* power levels are indicative and can vary according to the pan used or the settings made.

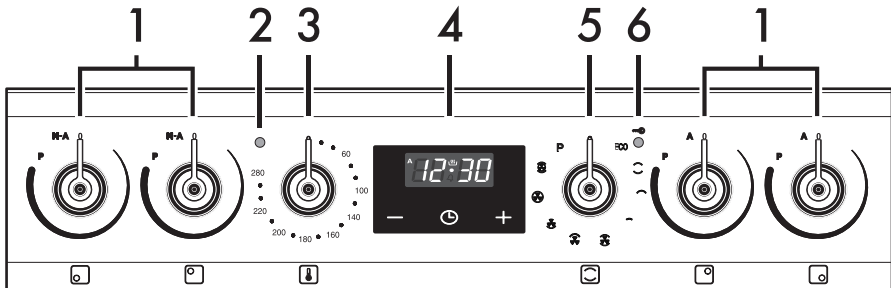


Advantages of induction cooking

i The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating speed.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.

2.3 Control panel



1 Hob cooking zone knobs

Useful for controlling the cooking zones of the induction hob.

Turn the knobs clockwise to adjust the operating power of the hot plate from a minimum of **1** to a maximum of **9**.

The working power is indicated on the display on the hob.

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 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.



Description

4 Programmer clock

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

5 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.

6 Door lock indicator light

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

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).

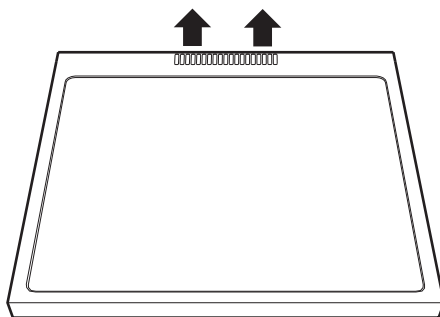
Interior lighting

The appliance's interior lighting comes on:

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

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

Cooling fan



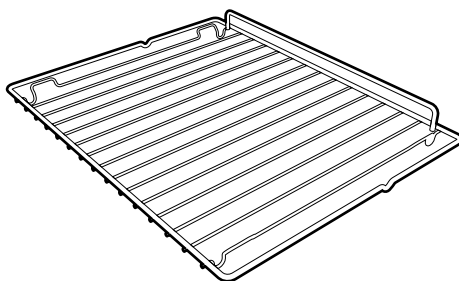
The fan cools the appliance and comes into operation during cooking. The fan causes a steady outflow of air that exits from the rear of the appliance and which may continue for a brief period of time even after the appliance has been turned off.



Do not obstruct ventilation openings and heat dispersal slots.

2.5 Available accessories

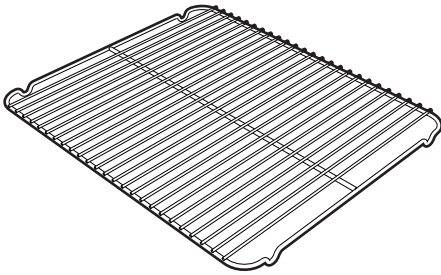
Rack



Useful for supporting containers with food during cooking.

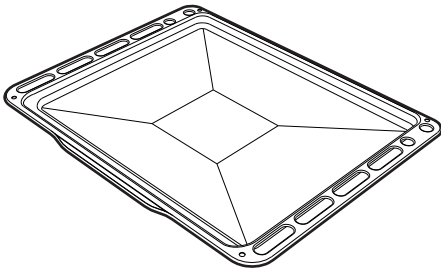


Tray rack



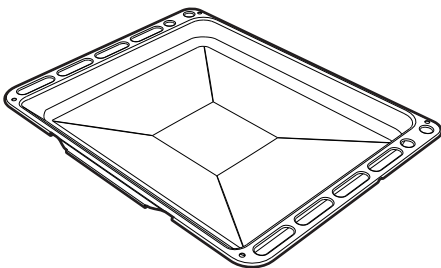
To be placed over the top of the tray; for cooking foods which may drip.

Tray



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

Deep tray



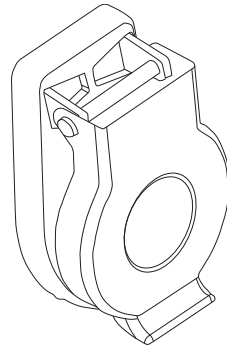
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Temperature probe



With the temperature probe, you can cook according to the temperature measured at the centre the food.

Protective cover



Used to cover and protect the temperature probe socket when the temperature probe is not in use.

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).

Oven cavity

4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

Glass ceramic hob

5. Place a pan full of water on each of the front cooking zones and switch them on to the maximum power setting for at least 30 minutes.
6. After 30 minutes, switch off the front cooking zones and repeat this operation for the rear cooking zones and any central cooking zone.
7. If after carrying out the above operations the controls do not work properly, it might be necessary to extend the operations until the moisture has completely evaporated.

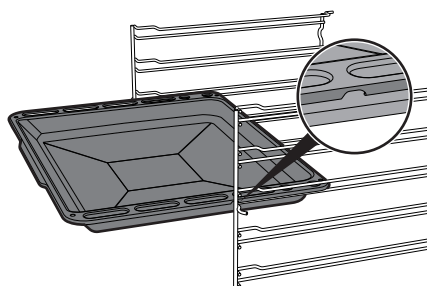
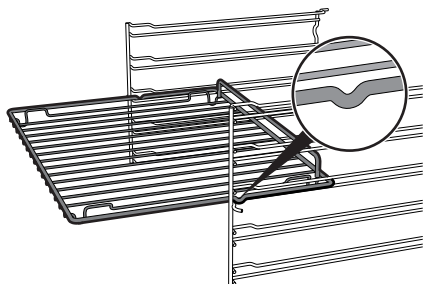


3.2 Using the accessories

Racks and trays

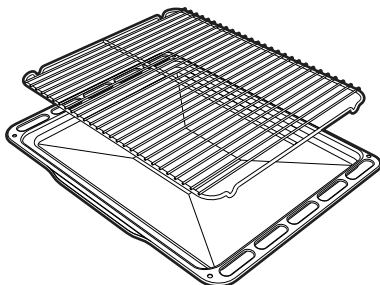
Racks and trays have to be inserted into the side guides until they come to a complete stop.

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



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.



3.3 Using the hob

i On first connection to the electrical mains, an automatic check will be carried out that will switch on all indicator lights for a few seconds.

i After use, turn off the hot plates used by returning the appropriate knob to the **O** position. Never rely solely on the cookware detector.

All the appliance's control and monitoring devices are located together on the front panel. The relevant cooking zone is indicated next to each knob.



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.



Just turn the knob clockwise to the required power setting.

Cookware suitable for use in induction cooking


Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

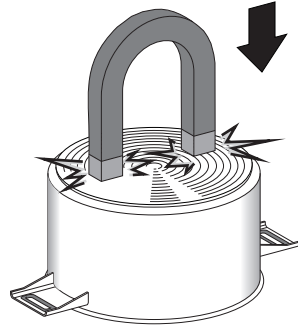
Suitable cookware:

- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

Unsuitable cookware:

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.


To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the hot plate. If the  symbol appears on the display, it means the pan is not suitable.




Use only cookware with a perfectly flat bottom which is suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the hot plate.



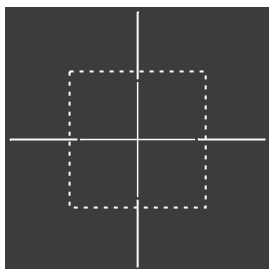
Cookware recognition

When there is no saucepan on a cooking zone or if the saucepan is too small, no energy will be transmitted and the  symbol will appear on the display.

If there is a suitable saucepan on the cooking zone, the recognition system detects it and switches on the hob to the power level set using the knob. Energy transmission is also interrupted when the saucepan is removed from the cooking zone (the  symbol will be shown on the display).

If the cookware recognition function is activated in spite of the saucepan or frying pan on the cooking zone being smaller than the zone itself, only the necessary energy will be transmitted.

Cookware recognition limits: The minimum diameter of the pan base is indicated by the cross on the cooking zone.




Pans with smaller diameters risk not being detected and therefore not activating the inductor.

Limiting the cooking duration

The hob has an automatic device which limits the duration of use.

If the cooking zone settings are not changed, the maximum duration of operation for each zone depends on the power level selected.

When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert sounds and, if the zone is hot, the  symbol appears on the display.

Set power level	Maximum cooking duration in hours
1	8
2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1 ½

Protection from overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high. To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.



Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Set power level	Suitable for:
0	OFF setting
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
P	Roasting / browning, cooking (maximum power)

* see booster function

Residual heat



Improper use
Danger of burns

- Supervise children carefully as they cannot easily 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.

If the cooking zone is still hot after being switched off, the **H** symbol will be displayed on the display. The symbol clears once the temperature drops below 60°C.

Multizone function



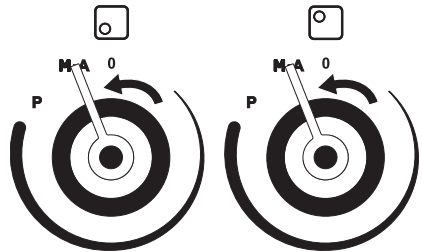
This function can be used to: operate two cooking zones (front and rear) simultaneously when using pans like fish kettles or rectangular pans.



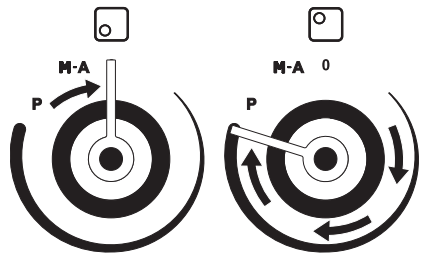
The cooking zones with the Multizone function are the front left and the rear left cooking zones.

To activate the Multizone function:

- Turn the front left and rear left cooking zone knobs anticlockwise at the same time and hold them at the **M-A** position until a short beep is emitted.



- Turn the front left cooking zone knob back to the **0** position and turn the rear left cooking zone knob until it reaches position **9**. A prolonged beep will be emitted.





Use

- Use the front left cooking zone knob to set the required power: this knob now controls both the cooking zones that are in use.

To deactivate the Multizone function:

Put both knobs back to the **0** position (off).



This function automatically divides the power equally between both zones that are in use.

Heating accelerator



Each cooking zone is equipped with a heating accelerator that allows the maximum power to be delivered for a time that is proportional to the selected power.

This function allows the selected power to be achieved in the shortest amount of time.

- Turn the knob anticlockwise to position **A** and then release it. The display shows the **A** symbol.
- Select the required heating power (**1 - 8**) within 3 seconds. The selected power and the **A** symbol will flash alternately on the display.

The power level can be increased at any moment. The "maximum power" period will automatically be modified.

Once the acceleration period is over the power level will remain the same as the one previously selected.



If the power is reduced, by turning the knob anti-clockwise, the heating accelerator will automatically be disabled.

Booster function



The booster function allows the cooking zone to be activated at maximum power. It can be used to bring a large quantity of water to a boil rapidly or to broil meat.

- Turn the knob clockwise to position **P** for two seconds and then release.
- The **P** symbol appears on the display.
- After approximately 5 minutes, the Booster function will be disabled automatically and cooking will continue at power level **9**.

Only for some zones: the Booster function is always enabled and has to be disabled manually using the corresponding knob.



The Booster function has priority over the heating accelerator function.

Power control

The hob is fitted with a power control module that optimises/limits consumption. If the overall set power level exceeds the maximum limit permitted, the electronic circuit board will automatically manage the power supplied by the hot plates.

The module tries to maintain the maximum deliverable power levels. Levels set by the automatic control will appear on the display.



Use

- Release the knobs and wait a few seconds until the displays turn off. At this point it will now be possible to use the product at full power.
- To return the product to its original setting (power draw limited to 7.4 kW), repeat the configuration procedure.

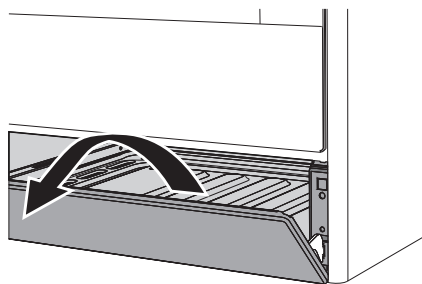
i The last power setting activated will remain in memory even in the event of a power failure.

Error codes

- If the display shows one of the following error codes **E** **E**, contact Technical Assistance.

3.4 Using the storage compartment

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.



3.5 Using the oven

Switching on the oven

To switch on the oven:

- Select the cooking function using the function knob.
- Select the temperature using the temperature knob.

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

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

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

It is recommended for all types of food except those that may produce a large amount of moisture (e.g. vegetables).

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 and may depend on the amount of food in the oven cavity.



Use

i

The ECO function is a delicate cooking function and is recommended for cooking that does not require temperatures higher than 210°C. It is recommended that you select a different function for cooking at higher temperatures.

P

Pyrolytic

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

3.6 Using the temperature probe



**High temperature of the temperature probe
Danger of burns**

- Do not touch the rod or the tip of the probe after having used it.
- Wear oven gloves or use potholders when handling the probe.



**Improper use
Risk of damage to surfaces**

- Take care not to scratch or damage enamelled or chrome-plated surfaces with the tip or the plug of the temperature probe.



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

- Do not insert the probe into openings and slots on the appliance.
- When the probe is not in use, make sure that the protective cover is properly closed.
- Use the temperature probe provided or recommended by the manufacturer.



Improper use Risk of injury

- Do not leave the temperature probe unattended.
- Do not allow children to play with the probe.
- Take care not to injure yourself on the sharp parts of the probe.

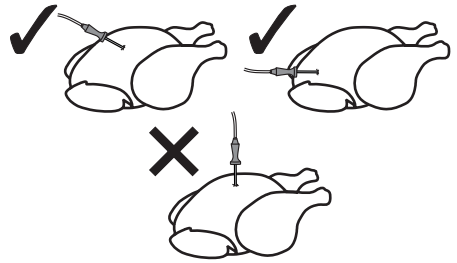


Improper use Risk of damage to temperature probe

- Do not pull the cable to remove the probe from the socket or from the food.
- Make sure that the probe or its cable do not get caught in the door.
- No part of the probe should be allowed to come into contact with the walls of the oven cavity, the heating elements, the racks or the trays when they are still hot.
- When not in use, the probe should not be kept inside the appliance.
- Make sure the plug of the probe is fully inserted into the socket.
- Do not use the probe to place food into or to remove it from the oven cavity.

Positioning the probe

1. Place the food on a tray.
2. Insert the tip of the probe into the food before placing it in the oven.
3. For best results, make sure that the temperature probe is placed transversely in the thickest part of the food and for least 3/4 of its length. Make sure that it does not touch the tray underneath and that it does not protrude from the food.



In order for the probe to measure the core temperature of the food precisely, its tip must not be in contact with bones or fat.



The minimum recommended oven temperature when cooking using the probe is 120°C, unless slow cooking is used (See Chap. 3.8)

With the temperature probe, roasts, pork loin and various cuts and sizes of meat can be cooked to perfection.

The probe, in fact, allows foods to be cooked to perfection because it accurately monitors the core temperature of the food.

The core temperature of the food is measured by a sensor located in the tip of the probe.



Use

Cooking using the temperature probe

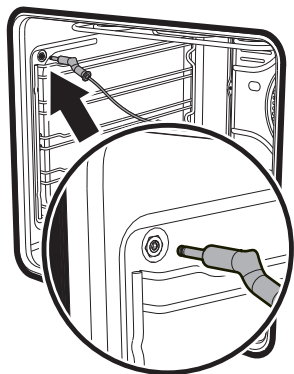
With preheating:

1. Set manual cooking ("Using the oven").
2. After preheating, open the door and insert the tray onto which the food has been placed into the appropriate guides.
3. Insert the plug of the probe into the socket at the side, using the probe to open the cover.



High temperature inside the oven during use
Danger of burns

- Protect your hands with heat-resistant gloves when using the probe.



4. Close the door.

5. Press the button for a few seconds; Press the button again. The default target temperature is indicated on the display and the **A** symbol flashes.

6. Use the and buttons to regulate the target temperature to a value between the minimum and a maximum.



- **Minimum target temperature:** corresponds to the instantaneous temperature measured by the probe plus 2°C.
- **Maximum target temperature:** 99°C

7. Wait for a few seconds and then press the button to display the instantaneous temperature measured by the probe.

Cooking will now continue until the instantaneous temperature measured by the probe is the same as the target temperature set by the user.

Without preheating:



1. Open the door.
2. Put the tray, on which the food has been placed with the probe in position, into the oven.
3. Insert the plug of the probe into the socket at the side, using the probe to open the cover.
4. Set the cooking using the probe as indicated in steps 5, 6 and 7 in the previous section.







- Set manual cooking by selecting the temperature and cooking function ("Using the oven").

When cooking with the temperature probe is in progress

i When the temperature probe is used, it is not possible to set programmed cooking or timed cooking.

i When cooking with the temperature probe is in progress, the  and  buttons are disabled.

- Press and hold the  button to activate the minute minder timer; press  again to display the target temperature and use the  and  buttons to adjust it while cooking is in progress.

At the end of cooking

When the set target temperature for the temperature probe is reached, the heating elements are switched off and the appliance emits a series of beeps.

- Press a button on the programmer clock to stop the buzzer.
- Open the door.
- Remove the food from the oven.
- Remove the probe from the food and unplug it from the socket.
- Make sure that the protective cover is properly closed.



3.7 Programmer clock



 Value decrease key

 Clock key

 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 key  to reset the programmer clock.








Use

Setting the time





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

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

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














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


Timed cooking







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

1. Keep the clock key  pressed until the symbol  appears.
 2. Press the clock key  again. On the display the symbol  and the text  appear, alternating with the current time.
 3. Use the value increase  and value decrease  keys to set the required minutes of cooking.
 4. Select a function and a cooking temperature.
 5. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols  and  will appear on the display.
- At the end of cooking the heating elements will be deactivated. On the display, the symbol  turns off, the symbol  flashes and the buzzer sounds.
6. To turn the buzzer off, simply press one of the programmer clock keys.









- Press the clock key  to reset the programmer clock.







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


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





Programmed cooking

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

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

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

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

- Wait approx. 7 seconds without pressing any key in order for the function to activate. The current time and the  and  symbols appear on the display.
- Select a cooking temperature and function.
- At the end of cooking the heating elements will be deactivated. On the display, the symbol  turns off, the symbol  flashes and the buzzer sounds.



Use

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



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



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



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

Minute minder timer



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

The minute minder timer can be activated at any time.

- Keep the clock key pressed for per a few seconds. The display shows the figures and the symbol flashing between the hours and minutes.

- Use the value increase and value decrease keys to set the number of minutes required.
- Wait approx. 5 seconds without pressing any key to finish setting the minute minder. The current time and the symbols and appear on the display. A buzzer will sound when the set time is reached.

- Press the value decrease key to turn the buzzer off.



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

Modifying the set data

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




Deleting the set data


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



Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the value increase  and value decrease  keys at the same time.
2. Press the clock key .

Press the value decrease key  to select a different buzzer tone.

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.

Slow cooking with the probe

- This cooking mode is recommended for tender and lean meat whose core temperature should not exceed 65°C. Set the temperature of the oven to between 90° and 100°C. This

increases the cooking time, but maintains the quality of the food and prevents an excessive reduction in its volume.

- For a better result, before slow cooking, brown the meat in a pan over high heat for 1 or 2 minutes on each side.

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.
- 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	280	15	
Roast beef	1	Turbo/Circulaire	2	200	40 - 45	
Roast rabbit	1.5	Circulaire	2	180 - 190	70 - 80	
Turkey breast	3	Turbo/Circulaire	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Turbo/Circulaire	2	180 - 190	170 - 180	
Roast chicken	1.2	Turbo/Circulaire	2	180 - 190	65 - 70	
					1st surface	2nd surface
Pork chops	1.5	Fan with grill	4	280	15	5
Spare ribs	1.5	Fan with grill	4	280	10	10
Bacon	0.7	Grill	5	280	7	8
Pork fillet	1.5	Fan with grill	4	280	10	5
Beef fillet	1	Grill	5	280	10	7
Salmon trout	1.2	Turbo/Circulaire	2	150 - 160	35 - 40	
Monkfish	1.5	Turbo/Circulaire	2	160	60 - 65	
Turbot	1.5	Turbo/Circulaire	2	160	45 - 50	
Pizza	1	Turbo/Circulaire	2	280	8 - 9	
Bread	1	Circulaire	2	190 - 200	25 - 30	
Focaccia	1	Turbo/Circulaire	2	180 - 190	20 - 25	
Bundt cake	1	Circulaire	2	160	55 - 60	
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.



Use

Probe-cooking information table

Type and cut of meat	Temperature target (°C)
Beef	
Roast beef: rare	50 - 53
Roast beef: medium	55 - 58
Roast beef: well done	65 - 70
Rib of beef: rare*	50
Rib of beef: medium*	58
Rib of beef: well done*	70
Pork	
Roast loin	80 - 85
Shoulder	80 - 85
Sausages**	75 - 80
Veal	
Veal roast	75 - 80
Poultry	
Whole chicken	80 - 85
Whole turkey	80 - 85
Roast turkey (whole or breast)	80 - 85
Lamb	
Leg of lamb with bone (rare)	65
Leg of lamb with bone (well done)	75 - 80
Slow cooking	
Beef / roast beef: rare***	50 - 54
Beef / roast beef: medium***	55 - 60
* Cooking times vary according to the thickness of the fillet.	
** For sausages, it is recommended to select a suitable function to ensure they are well grilled externally.	
*** It is recommended to brown the meat on each side in a pan for a few minutes before putting it in the oven.	



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).



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.



Cleaning and maintenance

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; rinse with water and dry thoroughly with a clean cloth.

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.



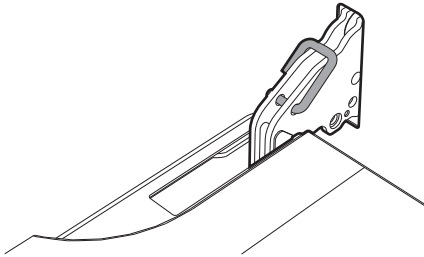
4.4 Cleaning the door

Removing the door

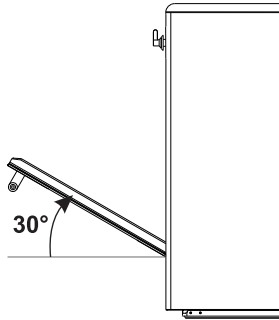
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

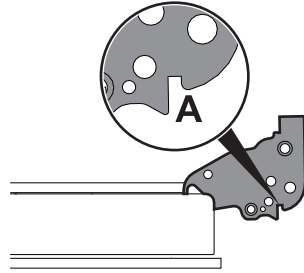
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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.



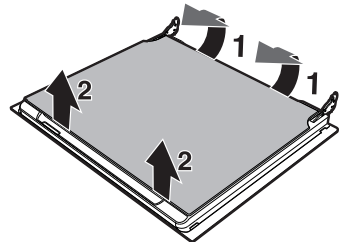
Cleaning the door glazing

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.

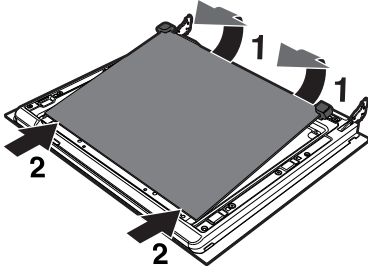
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1). This way, the 4 pins attached to the glass detach from their housings in the oven door.
2. Then, pull the front part upwards (2).



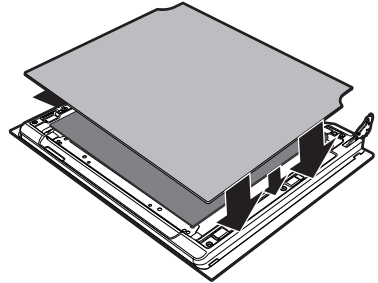


Cleaning and maintenance

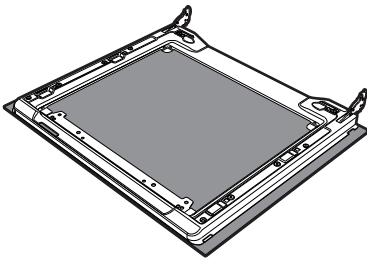
3. Remove the intermediate glass pane by lifting it upwards, following the same procedure for the internal glass pane, but taking care to push the front part of the pane (2) towards the inside of the appliance.



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.



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.

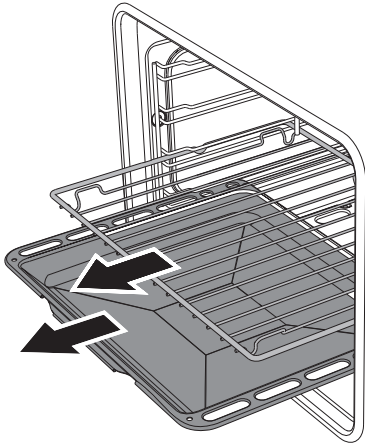


4.5 Cleaning the oven cavity

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.



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.

Cleaning the racks and trays

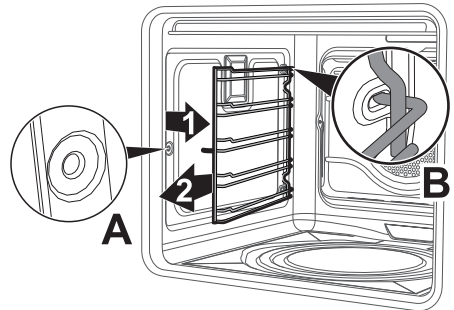
Clean the racks and trays with warm water and non-abrasive detergents. Carefully rinse and dry damp parts.

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.





Cleaning and maintenance

4.6 Pyrolytic cycle



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



Improper use Risk of damage to surfaces

- Remove any large amounts of food residues or spills from previous cooking operations from the inside of the oven.



Improper use Risk of burns




- When the pyrolytic function is in progress the surfaces may be get hotter.
- Children should be kept away.

Preliminary operations

Before starting the pyrolytic cycle:

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


Setting up the pyrolytic function

1. Turn the function knob to the **P** symbol.  Will appear on the display alternating with the minimum pyrolytic cycle time (2 hours).
2. Press the  or  button to set the duration of the cleaning cycle from a minimum of 2 hours to a maximum of 3 hours and 30 minutes.



Recommended pyrolytic cycle duration:

- Light dirt: 2 hours.
- Medium dirt: 2 hours 45 minutes.
- Heavy dirt: 3 hours 30 minutes.

3. Press the  button to confirm the start of the pyrolytic cycle.
4. One minute after the pyrolytic cycle has started, the door is locked (the door lock light lights up) by a device that prevents it from being opened.



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







5. At the end of the pyrolytic cycle, all the numbers on the display will flash and a buzzer will sound to indicate the end of the automatic cleaning cycle.
6. Move the function knob back to the "0" position.



7. The door remains locked as long as the temperature inside the oven returns to safety levels.
8. Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.

Setting of programmed pyrolytic cycle

It is possible to program the pyrolytic cycle start time like all other cooking functions.

1. After having started the pyrolysis cycle (see "Setting up the pyrolytic function"), press and hold the  button for 2 seconds.
2. Continue to press the  button until  appears on the display.
3. Press the  and  buttons within 5 seconds to set the time at which you want the cleaning cycle to end.
4. Press the  button to confirm the settings.



When setting the pyrolytic cycle, pay attention not to turn the function knob. In this case, data set through the timer is deleted and must be set again.



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



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

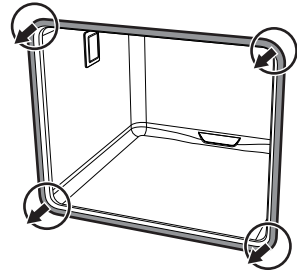
EN

4.7 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.



Cleaning and maintenance

Replacing the internal light bulb



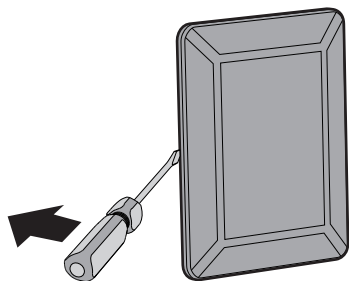
Live parts
Danger of electrocution

- Unplug the appliance.
- Use protective gloves.

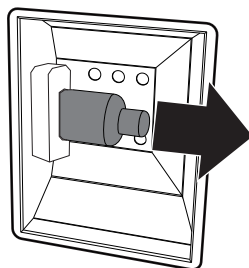
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

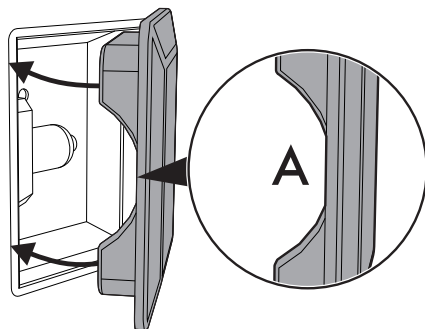


4. Slide out and remove the light bulb.



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.



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.



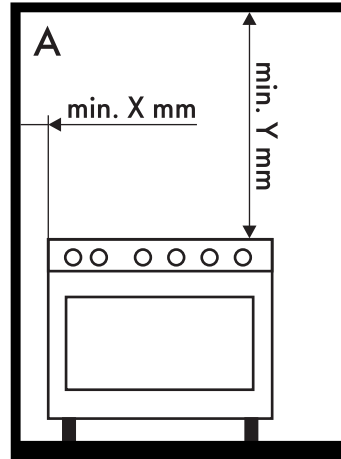
**Heat production during appliance operation
Risk of fire**

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

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

X	50 mm
Y	750 mm

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



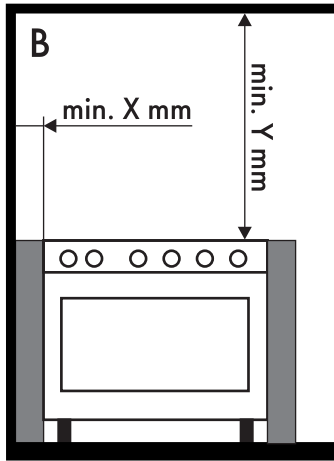
A - Class 1

(Free-standing appliance)

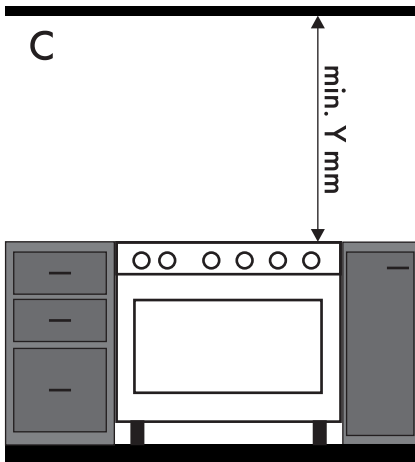
This appliance may be installed next to walls, one of which is higher than the worktop, at a minimum distance of **X** mm from the side of the appliance, as shown in figures "A" and "C" relative to the installation classes.



Installation

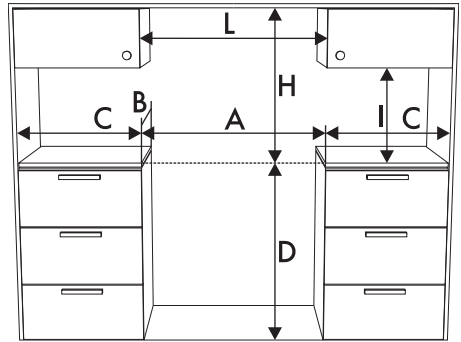


B - Class 2 subclass 1
(Built-in appliance)



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

Appliance overall dimensions



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

¹ Minimum distance from side walls or other flammable material.

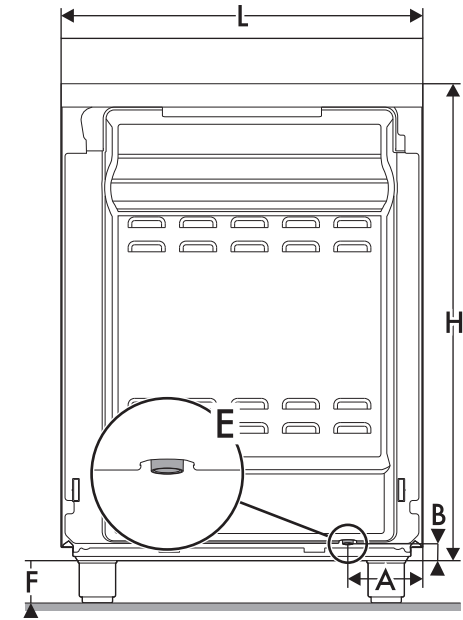
² Minimum cabinet width (=A).



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



Appliance dimensions: location of electrical connection (mm)



A	124
B	32
F	min. 70 - max. 110
H	803
L	598

E = Electrical connection

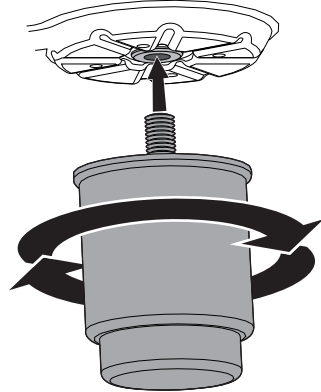
Positioning and levelling



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

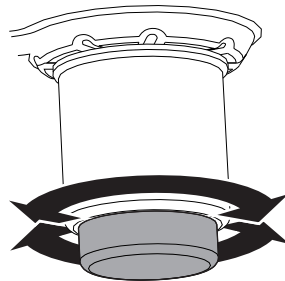
- Insert the front legs first and then the rear ones.

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.





Installation

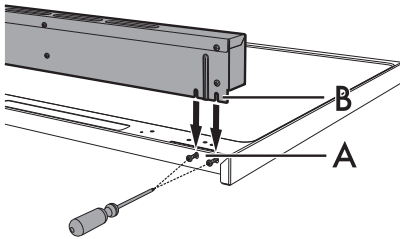
Assembling the upstand



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

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

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



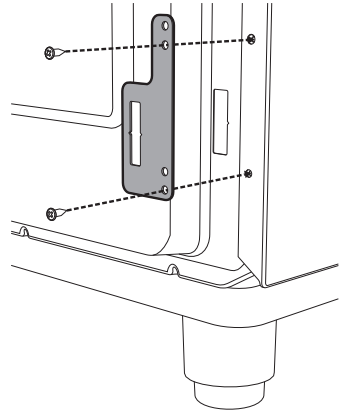
Secure the upstand to the hob by tightening the 4 screws previously loosened.

Fastening to the wall

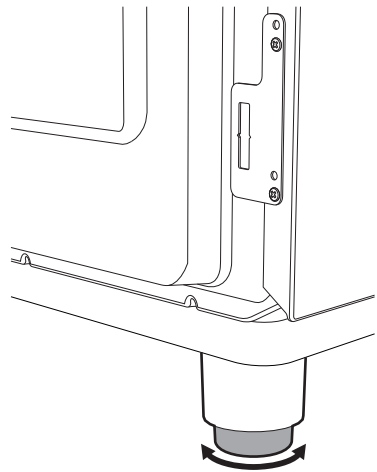


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

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

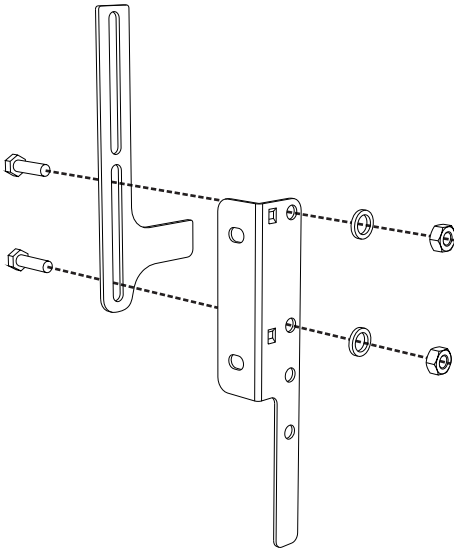


2. Adjust the height of the 4 legs.

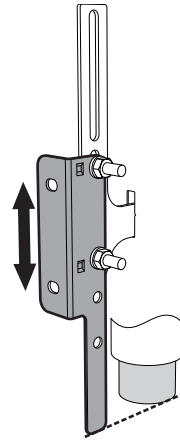




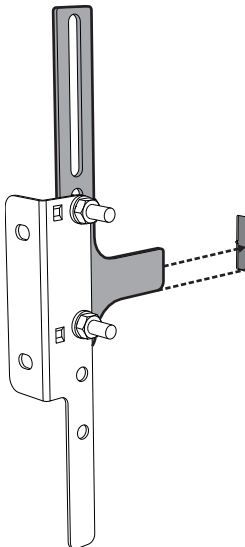
3. Assemble the fastening bracket.



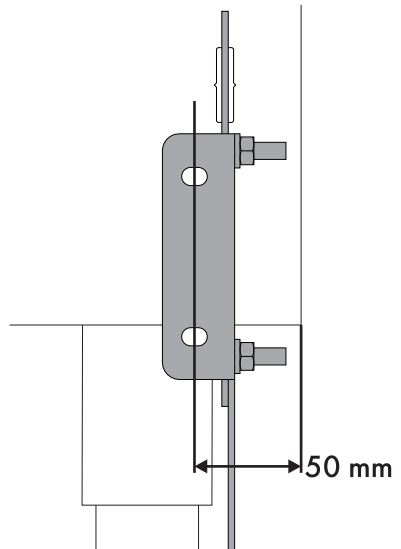
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



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



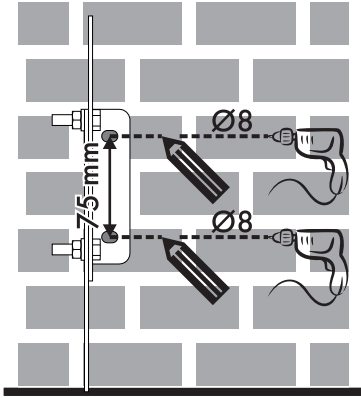
6. Use 50 mm for the distance from the side of the appliance to the bracket holes.



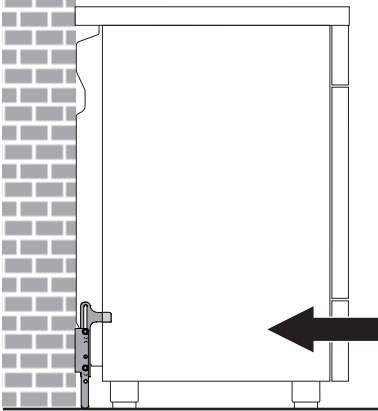


Installation

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.



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.

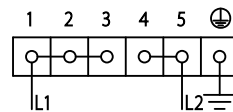
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

The appliance can work in the following modes:

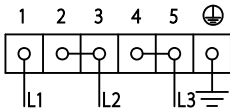
- **220-240 V 2~**



3 x 10 mm² three-core cable.

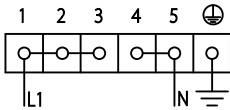


- 220-240 V 3~



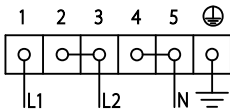
4 x 6 mm² four-core cable.

- 220-240 V 1N~



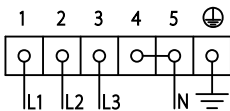
3 x 10 mm² three-core cable.

- 380-415 V 2N~



4 x 6 mm² four-core cable.

- 380-415 V 3N~

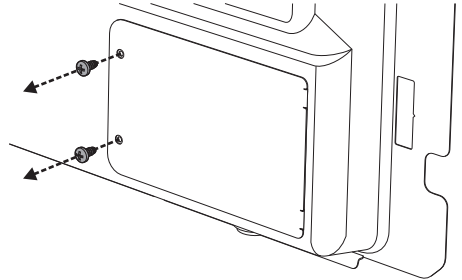


5 x 2.5 mm² five-core cable.

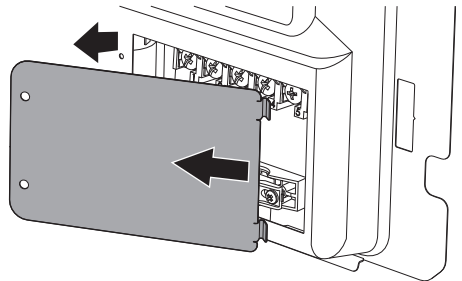
Access to the terminal board

To connect the power supply cable, you must access the terminal board on the rear casing:

1. Remove the screws fastening the plate to the rear casing.



2. Gently rotate the plate and remove it from its seat.



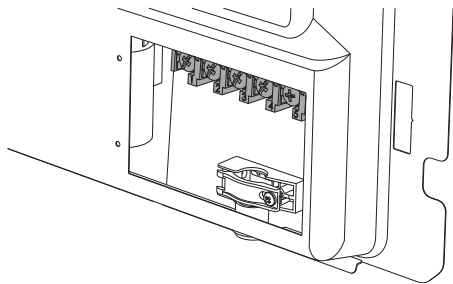
i The values indicated refer to the cross-section of the internal conductor.

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

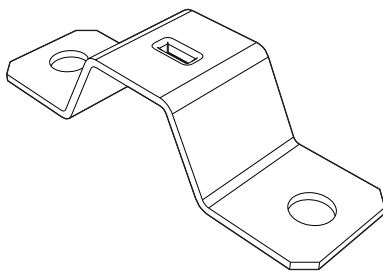


Installation

3. Proceed with installation of the power supply cable.



Replacement clamp

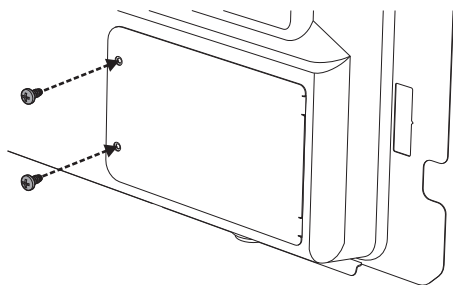


In the event of a single-phase or two-phase supply with a **three-core 3 x 10 mm²** cable, the existing clamp must be replaced with the one supplied in order to ensure that the cable is correctly fastened.



It is recommended to slacken off the cable clamp screw before installing the power supply cable.

4. When you have finished, reposition the plate on the rear casing and fasten it in place with the previously removed screws.



Fixed connection

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

5.3 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.