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

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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- 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.

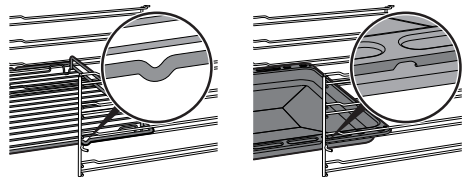


- Do not open the storage compartment (where present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF PRESENT) OR NEAR THE APPLIANCE.**
- **DO NOT USE AEROSOLS 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.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.

- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

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



Instructions

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.
- 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.

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.
- 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.
- 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.



Instructions

- 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.



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 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.



Instructions

1.8 To save energy

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

1.9 Information for European Control Bodies

Fan forced mode

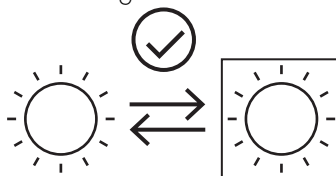
the ECO function used to define the energy efficiency class complies with the specifications of European standard EN 60350-1.

Energy efficiency technical data

Information in accordance with the European energy labelling and ecodesign regulations is contained in a separate document accompanying the product instructions. These data are present in the "Product information sheet" that can be downloaded from the website at the page dedicated to the product in question.

Light sources

- This appliance contains user-replaceable light sources.

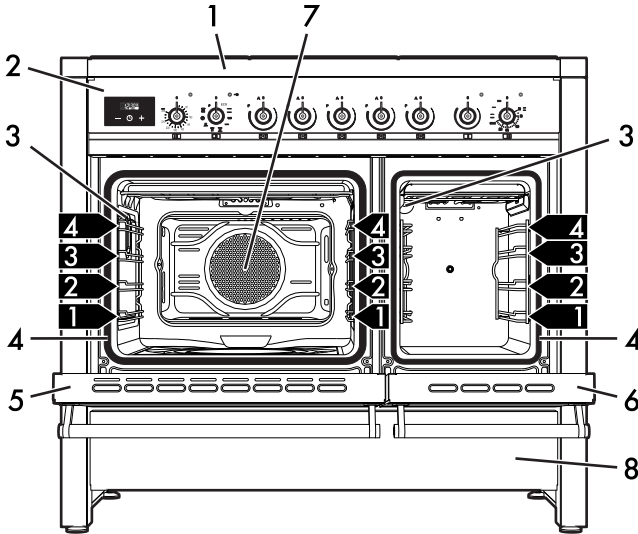


- The light sources contained in the appliance are declared suitable for operation at ambient temperature $\geq 300^{\circ}\text{C}$ and intended for use in high temperature applications such as ovens.
- This appliance contains light sources of efficiency class "G".



2 Description

2.1 General description



1 Hob

2 Control panel

3 Inside lights

4 Seal

5 Main oven door

6 Auxiliary oven door

7 Fan

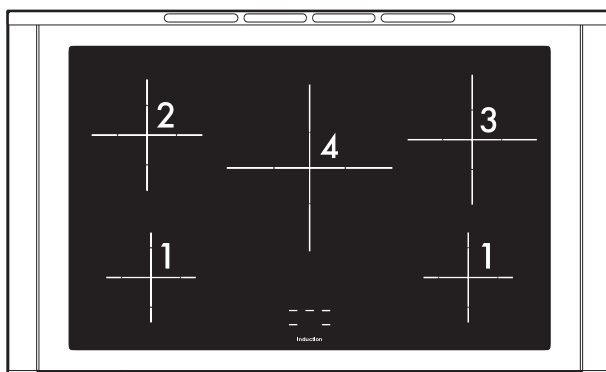
8 Storage compartment

1,2,3... Rack/tray support frame shelf



Description

2.2 Hob



Zone	Dimensions H x L (mm)	Pan Ø minimum (mm)*	Max. power draw (W)**	Power draw in booster function (W)**
1	145 x 145	120	1400	2200
2	180 x 180	145	1850	3000
3	210 x 210	145	2300	3700
4	260 x 260	180	2600	3700

*Pans with smaller diameters can be detected as long as they are suitable for induction cooking.

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

Advantages of induction cooking

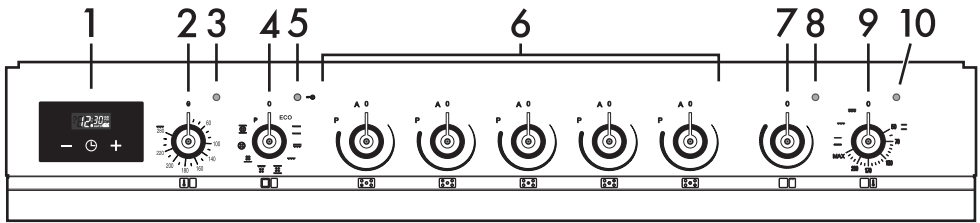


The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the hob to the pan but created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

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

2 Main oven temperature knob

This knob allows you to select the cooking temperature.

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

3 Main oven indicator light

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

4 Main oven function knob

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

5 Door lock indicator light

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

6 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.

7 Auxiliary oven variable grill knob

Turn the variable grill knob clockwise to the desired position.

8 Auxiliary oven variable grill indicator light

The indicator light comes on to indicate that the grill is on.

9 Auxiliary oven thermostat knob

The cooking temperature is selected by turning the knob clockwise to the desired setting, between 50°C and 220°C. The oven is turned on by turning the knob clockwise to any function.

10 Auxiliary oven indicator light

The indicator light comes on to indicate that the auxiliary oven is heating up. When this light goes out, the preset heating temperature has been reached. When the light flashes regularly, it means that the temperature inside the oven is kept steady on the set level.



Description

2.4 Other parts

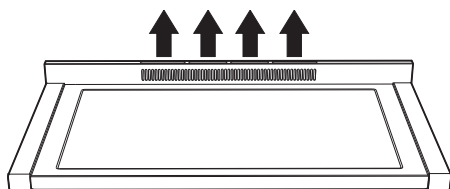
Shelves

The appliance features shelves to position trays and racks at different heights. The position of the shelf is indicated from the bottom upwards (see 2.1 General description).

Cooling fan

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

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



Interior lighting

The appliance's interior lighting comes on:

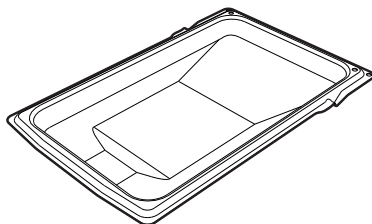
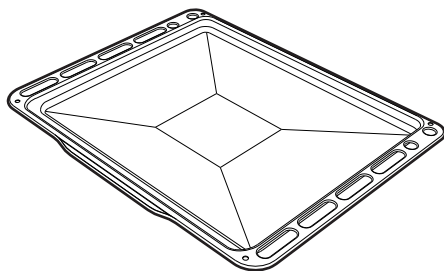
- When the door is opened.
- When any function is selected, apart from the ECO and pyrolytic functions.

2.5 Available 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.

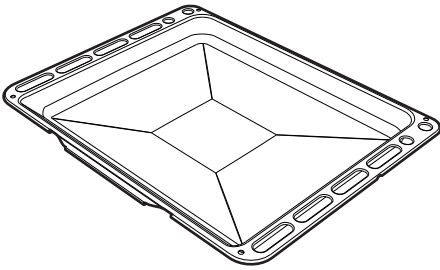
Oven tray



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

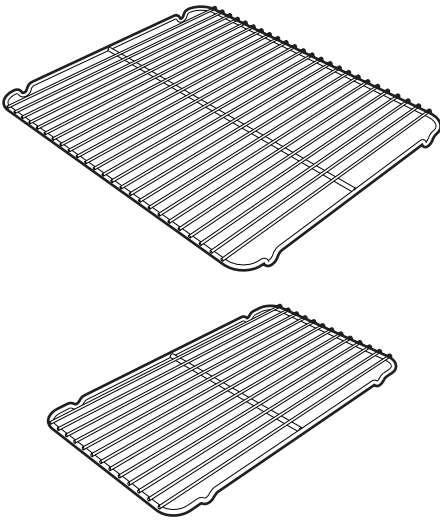


Deep tray



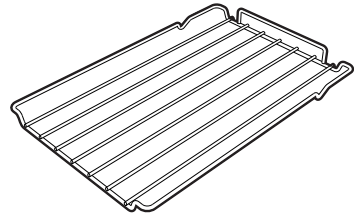
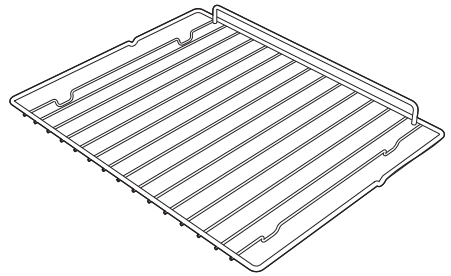
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Tray rack



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

Rack



Useful for supporting containers with food during cooking.



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 appliance 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.



High temperature inside the storage compartment Danger of burns

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



Improper use Danger of burns

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



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

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



Improper use

Risk of damage to surfaces

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

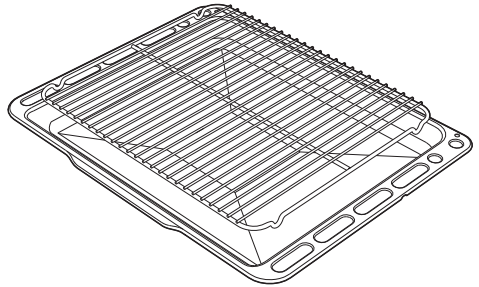
3.2 First use

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

3.3 Using the accessories

Tray rack

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



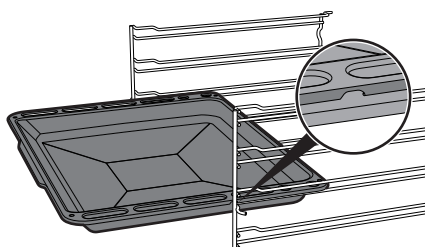
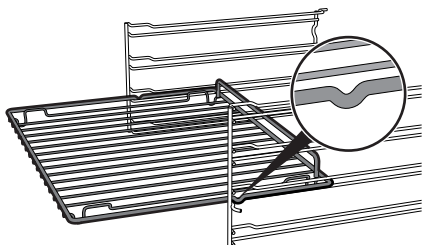


Use

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.



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.

3.4 Using the hob



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.



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.

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:

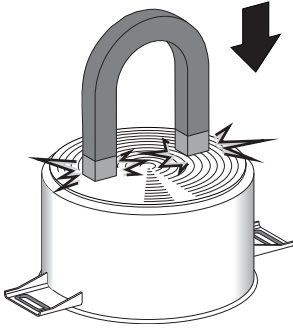
- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

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.

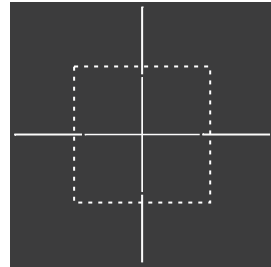
Cookware recognition

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 (see "Hob")



Use

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 **H** 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.

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.

1. Turn the knob anticlockwise to position **A** and then release it. The display shows the **A** symbol.
2. 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.

Keep warm



The Keep warm function allows you to keep cooked food warm.

To activate the Keep Warm function:

- Turn the knob for the required cooking zone until the **U** symbol appears on the corresponding display.



Booster function

i The booster function allows the cooking zone to be activated at maximum power for as long as 5 minutes. It can be used to bring a large quantity of water to a boil rapidly or to broil meat.

- Turn the knob clockwise to the **P** position for two seconds and then release.

The display shows the **P** symbol. After 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.

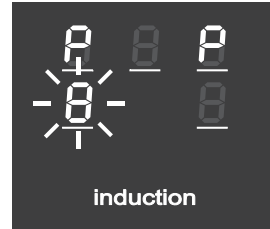
i The Booster function has priority over the heating accelerator function.

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.

The flashing of a power level indicates that it will be automatically limited to a new level selected by the power control module.



i Priority is given to the last zone set.

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.

Power level	Suitable for:
0	OFF setting
U	Keep warm
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  symbol will be displayed on the display. The symbol clears once the temperature drops below 60°C.

Controls lock




The controls lock is a device that protects the appliance from accidental or inappropriate use.

- With all cooking zones off, simultaneously turn the two front right and rear right cooking zone control knobs anti-clockwise (position **A**).
- Keep them turned until the  symbols appear on the display.
- Release the knobs.

In order to remove the control lock repeat the same operations described previously.



If the knobs have been kept turned to the **A** position for more than 30 seconds, the following fault message  appears on the display.



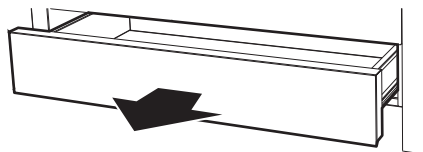
After a prolonged period of interruption to the power supply, the control lock will be deactivated. If this is the case, turn it back on as described above.

Error codes

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

3.5 Using the storage compartment

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





3.6 Using the oven

Switching on the oven

To switch on the oven:

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



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

Main oven functions

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.



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.



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.



Wide grill

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



Small grill

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



Fan assisted

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



Fan with grill

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



Fan + lower element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food. In pyrolytic models, the special defrost and proving functions are brought together under the same function.



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.



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.



Pyrolytic cycle

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



Auxiliary oven functions

Static

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

Lower element

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

Small grill

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

Wide grill

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

3.7 Cooking advice

General advice

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

Advice for cooking meat


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

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.



Use

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

Advice for cooking desserts/pastries and biscuits

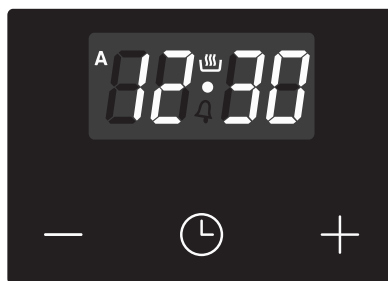
- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the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

while cooking.

Advice for defrosting and proving

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



3.8 Programmer clock



 Value decrease button

 Clock button

 Value increase button

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


Press the  button to reset the programmer clock.







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 button  for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set via the value increase  button and value decrease  button. Keep the button 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  button and value decrease  button 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 button  pressed until the  symbol appears.
2. Press the clock button  again. On the display the  symbol and the text  appear, alternating with the current time.
3. Use the value increase  and value decrease  buttons to set the required minutes of cooking.
4. Select a function and a cooking temperature.
5. Wait approx. 5 seconds without pressing any button in order for the function to activate. The current time and the  and  symbols will appear on the display.

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 buttons.



Use

- Press the clock button to reset the programmer clock.

i 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 buttons at the same time and then turn the oven off manually.

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.



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

- Press the or button to set the required minutes. (for example 1 hour).
- Press the menu button . 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 button 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 button in order for the function to activate. The current time appears and the and symbols light up 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 **A** symbol flashes and the buzzer sounds.



10. Return the function and temperature knobs to **0**.
11. To turn off the buzzer just press any button of the programmer clock.
12. Press the  and  buttons 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 button  down for 2 seconds to display the cooking time remaining. Press the menu button  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.

EN

The minute minder timer can be activated at any time.




1. Keep the clock button  pressed for per a few seconds. The display shows the figures  and the  symbol flashing between the hours and minutes.
 2. Use the value increase  and value decrease  buttons to set the number of minutes required.
 3. Wait approx. 5 seconds without pressing any button to finish setting the minute minder. The current time and the  and  symbols appear on the display.
- A buzzer will sound when the set time is reached.
4. Press the value decrease  button 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





1. Press the clock button .
2. Use the value increase  and value decrease  buttons to set the number of minutes required.

Deleting the set data

1. Press the clock button .
2. Hold down the value increase  and value decrease  buttons at the same time.
3. 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  buttons at the same time.
2. Press the clock button .
3. Press the value decrease  button to select a different buzzer tone.



Main oven cooking information table

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

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



Use

Auxiliary oven cooking information table

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

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



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 pan scourers) 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.

4.2 Cleaning the appliance

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

Ordinary daily cleaning

Always 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.

Cooking hob pan support grids

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



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

Flame-spreader crowns and burner caps

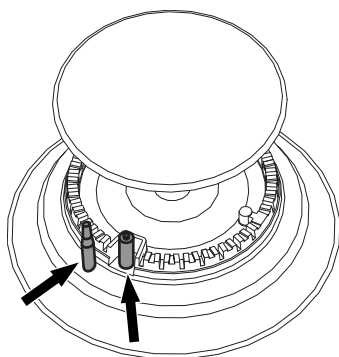
For easier cleaning, the flame-spreader crowns and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Replace the flame-spreader crowns, making sure that they are correctly positioned in their housings with their respective burner caps.



Cleaning and maintenance

Igniters and thermocouples

For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.

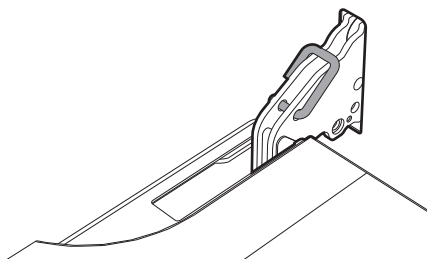


4.3 Removing the doors

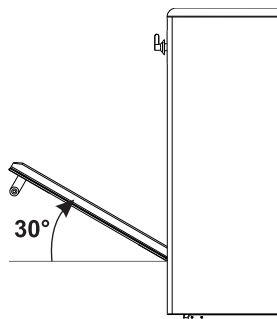
For easier cleaning, the doors can be removed and placed on a tea towel or other protective sheet.

To remove the door proceed as follows:

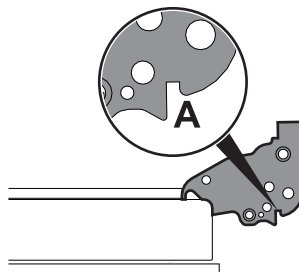
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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





4.4 Cleaning the door glazing

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

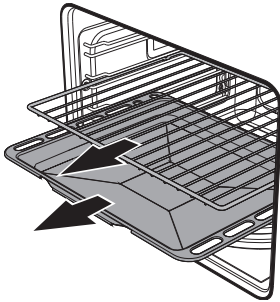


We recommend the use of cleaning products distributed by the manufacturer.

4.5 Cleaning the inside of the ovens

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

- Take out all removable parts.



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



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



For easier cleaning, remove the door.

4.6 Pyrolytic cycle



- Pyrolytic cleaning is an automatic, high-temperature cleaning procedure that causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.
- For safety reasons, it is not possible to use the induction hob when the pyrolytic cycle is in progress.



Improper use Risk of damage to surfaces

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

Preliminary operations




Before starting the pyrolytic cycle:

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



Cleaning and maintenance







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.

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.



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.



Be careful not to turn the function knob when setting the pyrolytic cycle. If you do, the settings entered via the programmer clock will be deleted and you will have to reset them.



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



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

4.7 Extraordinary maintenance

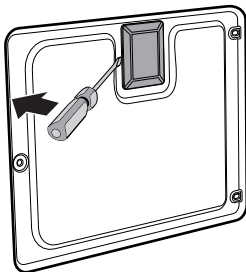


Live parts
Danger of electrocution

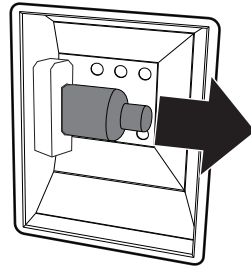
- Unplug the oven.

Replacing the interior light bulb (main oven)

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).



4. Slide out and remove the light bulb.

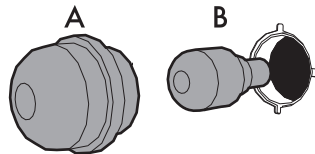


Do not touch the halogen light bulb directly with your fingers, but wrap it in insulating material.

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

Replacing the interior light bulb (auxiliary oven)

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



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



Installation

5 Installation

5.1 Electrical connection



Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains power supply.
- Do not pull the cable to unplug the appliance.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

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

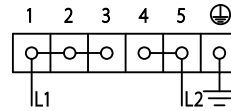
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

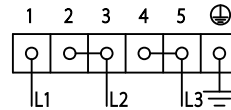
The appliance can work in the following modes:

- **220-240 V 2~**



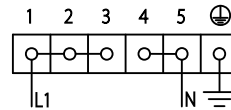
- **3 x 10 mm² three-core cable.**

- **220-240 V 3~**



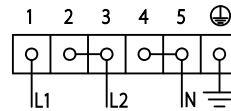
- **4 x 6 mm² four-core cable.**

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



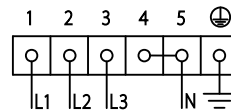
- **3 x 10 mm² three-core cable.**

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



- **4 x 6 mm² four-core cable.**

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



- **5 x 4 mm² five-core cable.**

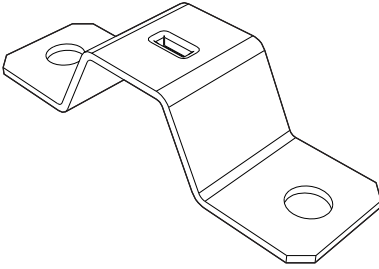


The values indicated refer to the cross-section of the internal conductor.



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

Replacement clamp

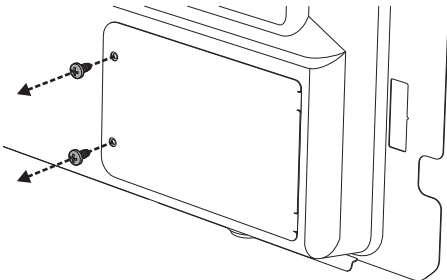


In the event of connection to a two- or three-phase supply, the installed clamp must be replaced with the one supplied in order to ensure correct fastening of the cable.

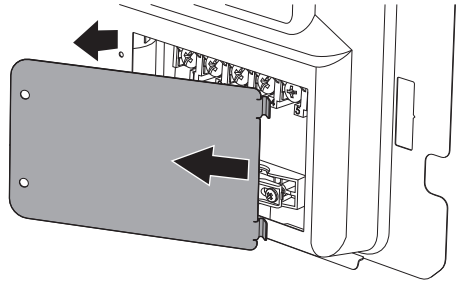
Accessing the terminal board

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

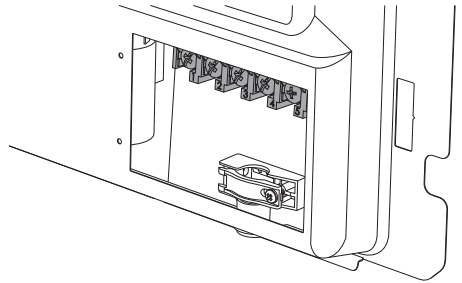
1. Remove the screws fastening the plate to the rear casing.



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

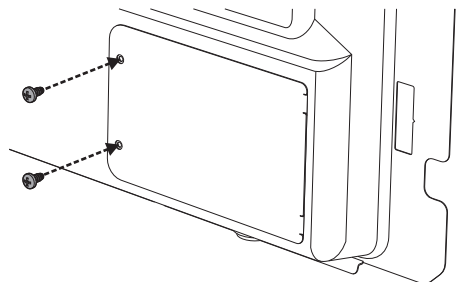


3. Proceed with installation of the power supply cable.



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

4. When finished, replace the plate on the rear casing and secure it in place using the screws that were previously removed.





Installation

Fixed connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

5.2 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.



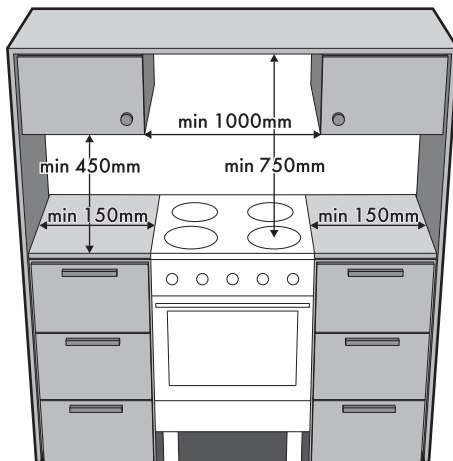
Heat production during appliance operation
Risk of fire

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

General information

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

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

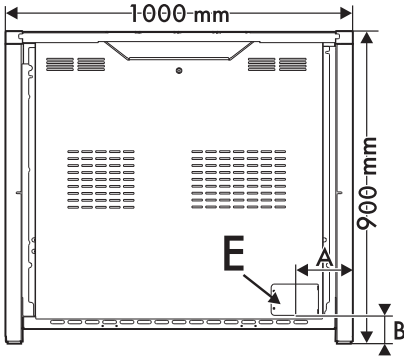


If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.



Dimensions

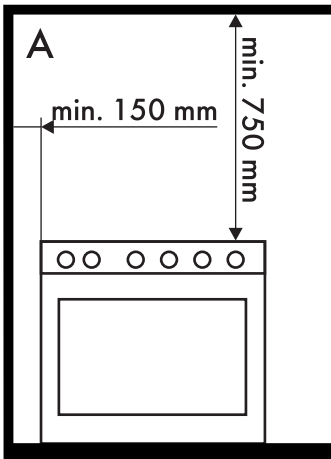
Position of gas and electrical connections
(measurements given in mm).



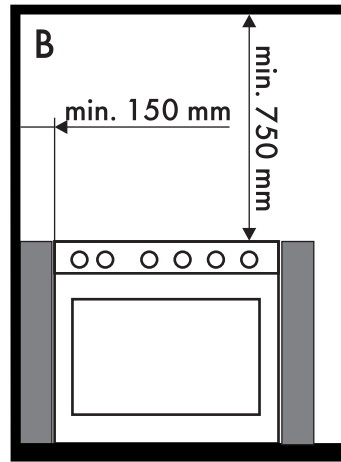
A	150 mm
B	81 mm

E = Electrical connection

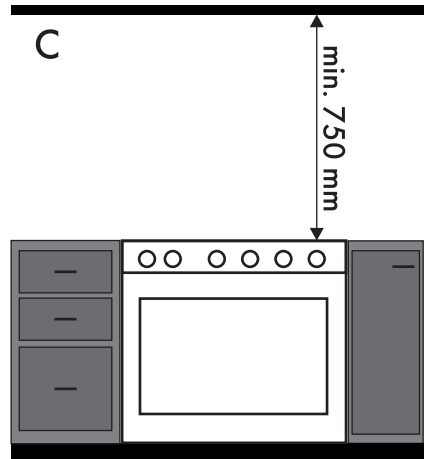
Depending on the type of installation, this appliance belongs to classes:



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.

EN



Installation

Assembling the upstand



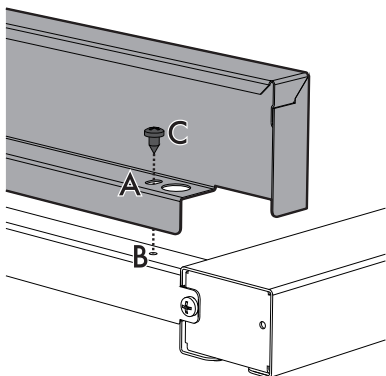
The upstand should only be installed if the appliance is wall mounted.



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

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

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



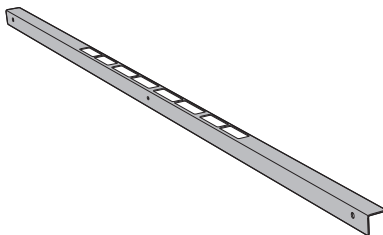
Secure the upstand to the top by tightening screws **C**.

Installing the grille strip

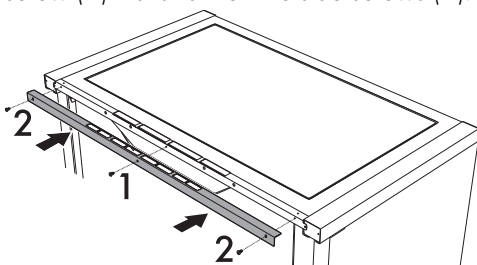


The strip should only be installed if the appliance is installed as an island.

If the appliance is installed as an island, the strip provided should be installed instead of the upstand.

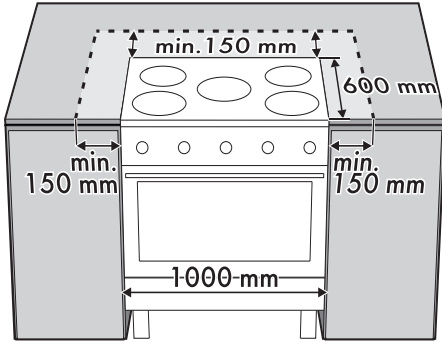


Use the 3 screws, provided, to secure the strip to the hob. Fasten it using the middle screw (**1**) first and then the side screws (**2**).





Keep a minimum clearance of 150 mm between the appliance and the other furnishings or decorative elements according to the diagram below.



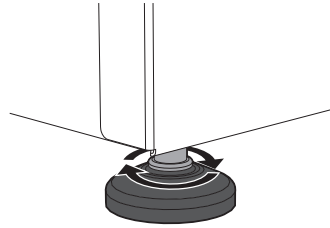
Improper use
Risk of damage to the appliance

- Be careful not to allow any solids or liquids to enter the slots in the grille strip.

Any wall units positioned above the worktop must be at a minimum distance of at least 750 mm. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

Positioning and levelling the appliance

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



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.

