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We advise you to read this manual carefully, as it 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.
- **DANGER OF FIRE** - Do not store items on the cooking surface.
- 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.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- 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.
- **CAUTION** - The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **Warning** - Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- 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 PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- NOT SUITABLE FOR USE WITH AFTERMARKET LIDS OR COVERS.
- 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.
- Pyrolytic Models Only: During the automatic cleaning cycle, the outer door window could become hotter than normal. Excess spillage must be removed before cleaning cycle begins.
- 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.
- Do not pull the cable to unplug the appliance.
- If the power supply cable is



Instructions

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 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.



- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- 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.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- **WARNING:** In order to prevent accidental tipping of the appliance, the stabilising means must be installed. Refer to Instructions for installation.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have the gas connection performed by authorised technical personnel.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If this appliance is installed on a base, measures must be taken to prevent the appliance from slipping from the base.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**



Instructions

- If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected by a supply cord fitted with:

- 1 An appropriate rated plug that is compatible the socket-outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooker.
- 2 An appropriate rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies the cooker.



- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised technical personnel.
- If the range is not fitted with a flexible cord, the instruction manual must clearly state the type and size of cord to be used.
- The instruction manual must include details indicating the correct installation and use of the baking tray and shelves.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- Before installation, make sure that the local gas supply (gas type and pressure) and the settings of the domestic appliance are compatible.
- The settings for this domestic appliance are shown on the gas setting label.
- This domestic appliance is not connected to a device for extracting combustion products. It must be installed and connected in accordance with current installation regulations. Pay particular attention to the relevant requirements regarding ventilation.



For this appliance

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- This appliance is not intended to be operated by means of external timer or separate remote control system.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.

1.2 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason. The paper copy of the identification plate should be applied to the rear of the manual.

Place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

1.3 Manufacturer 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.

1.4 Appliance purpose

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

1.5 This user manual

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

- Read this user manual carefully before using the appliance.



Instructions

1.6 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.

1.7 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.

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

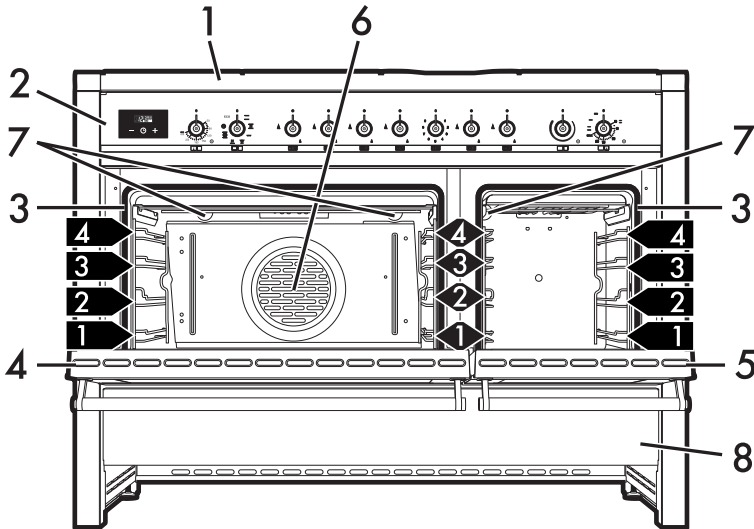
1. Sequence of instructions for use.

- Standalone instruction.



2 Description

2.1 General Description



1 Cooking hob

2 Control panel

3 Seals

4 Main oven door

5 Auxiliary oven door

6 Fan

7 Inside lights

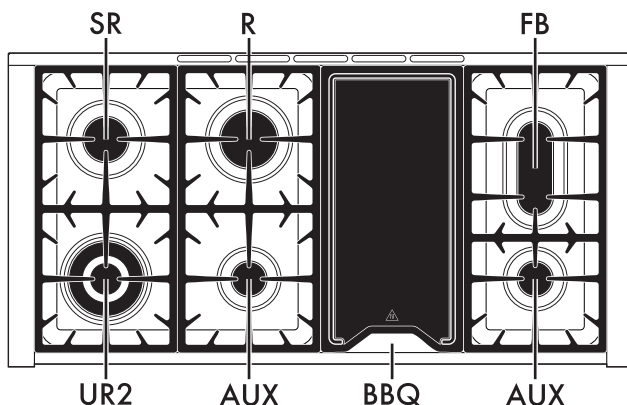
8 Storage compartment

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



Description

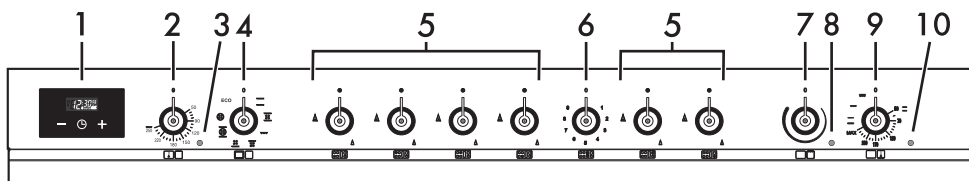
2.2 Cooking hob



AUX = Auxiliary burner
SR = Semi-rapid burner
FB = Fish kettle burner

R = Rapid burner
UR2 = Ultra-rapid burner
BBQ = Barbecue plate

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 Hob burner knobs

Used for lighting and adjusting the hob burners. Press and turn the knobs anti-clockwise to  in order to light the relative burners. Turn the knobs to the zone between the maximum  and minimum  setting to adjust the flame.

Return the knobs to the position  to turn off the burners.

6 Barbecue knob

Adjusts the power of the barbecue element on the hob. Turn the knob to any position from **1** to **9** to activate the heating element.

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.

2.4 Other parts

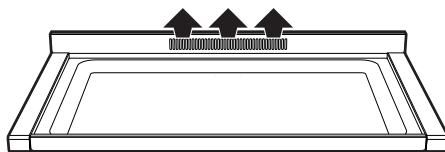
Shelves

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

Cooling fan

The fan cools the 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



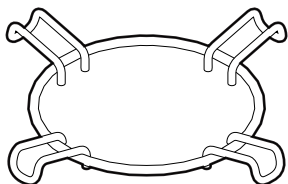
Description

Available accessories



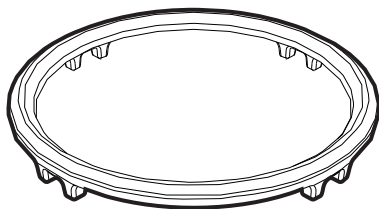
Not all accessories are available on some models.

WOK ring

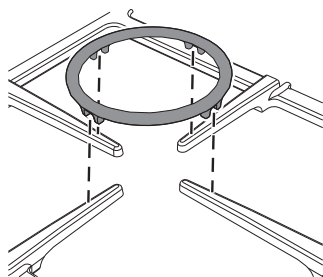


Useful when using a wok.

Raised pan support

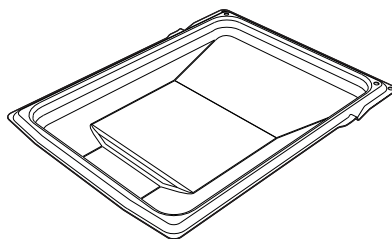
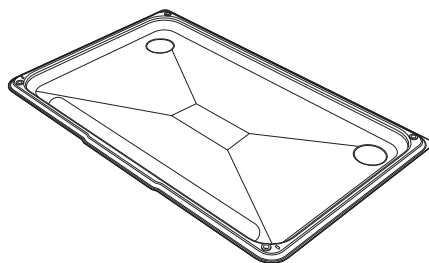


To prevent damage to the worktop, a raised pan support is available to place under pans having a diameter greater than those indicated in the "Cookware diameters" table in section 3.3 "Using the hob".



The pan support must be placed on the hob grid as shown in the figure above. In any case, pans with a diameter greater than 26 cm must be used solely on the Ultra-rapid burner (**UR2**). This pan support can also be used with woks.

Oven tray

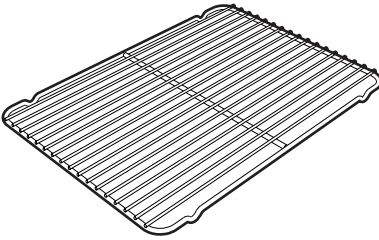
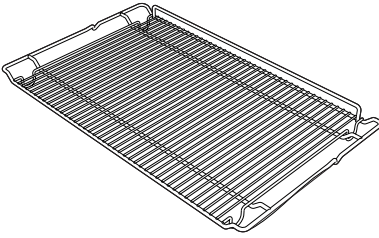


Useful for collecting fat from foods placed on the rack above.

Description

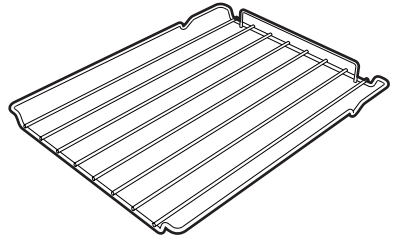


Tray rack



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

Rack



Used for supporting containers with food
during cooking.



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



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 appliance.
- Do not pour water directly on 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 seats with their respective burner caps.
- Oils and fats could catch fire if overheated. Be very careful.



High temperature inside the storage compartment 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 for cooking.
- 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 place pans or trays on the internal glazing pane.
- Do not pour water directly on very hot trays.
- Make sure that the flame-spreader crowns are correctly positioned in their seats 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.

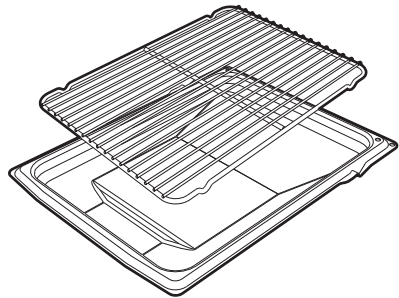
3.2 First use

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 4 Cleaning and maintenance). Heat the empty ovens at the maximum temperature to burn off any residues left by the manufacturing process.

3.3 Using the accessories

Tray rack

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



Racks and trays

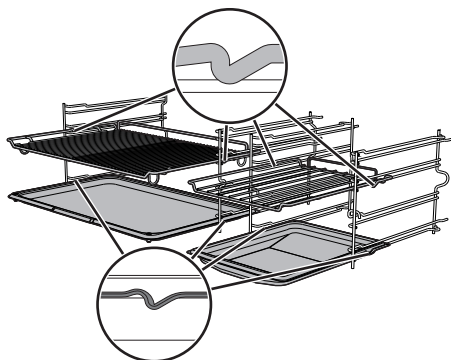
Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards



Use

and towards the oven back.

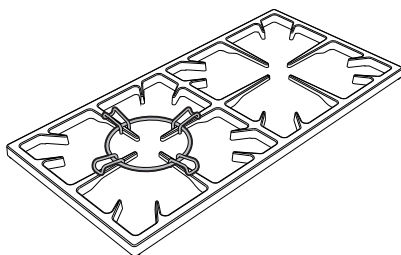


Gently insert racks and trays into the oven until they come to a stop.




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

Ring reducers




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

3.4 Using the hob

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

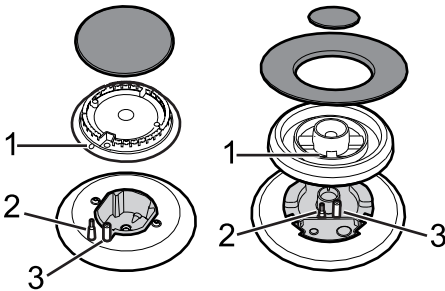


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



Correct positioning of the flame-spreader crowns and burner caps

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps. Make sure that the holes in the flame-spreader crowns are aligned with the igniters and thermocouples (**A**).



Practical tips for using the hob

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



Cookware diameters:

- **AUX:** 12 - 14 cm.
- **SR:** 16 - 24 cm.
- **R:** 18 - 26 cm.
- **UR2:** 18 - 26 cm.

Cookware diameters with raised pan support:

- **UR2:** 26 - 28 cm.

Barbecue plate

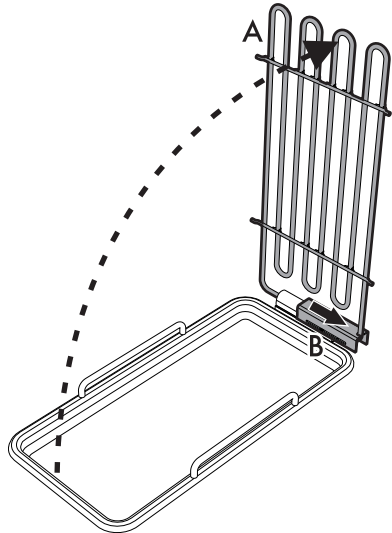


High temperature
Danger of burns

- After prolonged use, the hot plate remains hot even after the heating element has switched off. Keep children at a safe distance.
- Remove the plate only when it has cooled down.

For grilling, cooking au gratin or as a barbecue.

1. Remove the barbecue plate before starting cooking.
2. Lift heating element **A** and hold it in place with stop **B**.



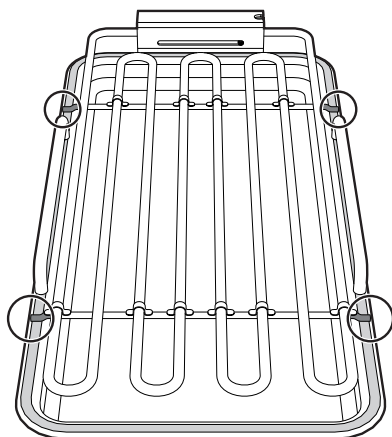


Use

3. In the tray under the heating element you can put:

- Water to catch the fat and any grease dripping from the cooking
- Lava rock that keeps in the heat for longer and therefore improves the cooking times and quality

4. Remove the heating element stop **B** and then lower the element so that the four reference marks rest on the edge of the tray.



Pay attention not to fill above the edge of the tray.

5. Replace the plate on the hob.
6. Turn the barbecue heating element knob to a position between **1** and **9**. The light turns on to indicate that the heating element is on.



It is recommended you pre-heat the element for 5-6 minutes before placing food on it.

3.5 Using the ovens

Switching on the main oven

To switch on the oven:

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



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

Main oven functions



Static

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



Rapid defrost

Rapid defrost is helped by the activation of a fan to ensure uniform distribution of room temperature air inside the oven. Perfect for any type of food.



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.

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 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 round heating element.

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

ECO

Eco

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

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

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



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



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



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.

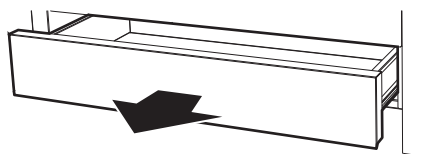


Wide grill

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.

3.6 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.



3.7 Cooking advice

General advice

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


Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.



- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan grill function, we recommend that you preheat the oven 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 must never last more than 60 minutes.

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.

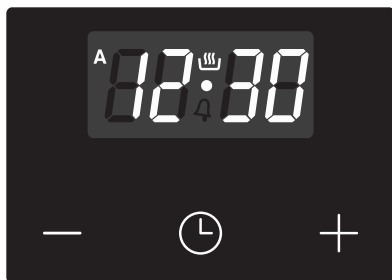
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully 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 key


 Clock key





 Increase key




 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.

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

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

1. 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.

7. Press the clock key 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 keys 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.

1. Set the cooking time as described in the previous point "Timed cooking".
2. Hold the menu key down for 2 seconds.
3. 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

- 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.

- 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

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

The minute minder timer can be activated at any time.




1. Keep the clock key  pressed for 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  keys to set the number of minutes required.
3. 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.




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

i 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 key .
2. Use the value increase  and value decrease  keys to set the number of minutes required.

Deleting the set data

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



Use

Main oven cooking information table

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

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



Auxiliary oven cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
					1 nd surface	2 nd surface
Spit-roast chicken	1.2	Rotisserie		220 - 250	70 - 80	
Rotisserie pork neck	2.5	Rotisserie		200	200 - 220	
Roast rabbit	1	Static	2	190 - 200	85 - 90	
Roast chicken	1	Static	2	190 - 200	80 - 85	
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.



Cleaning and maintenance

4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

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

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 grids

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

Barbecue plate

The plate is coated with a non-stick material (Teflon). This kind of film is very fragile and can be damaged when using metal utensils. Use only wooden or plastic utensils withstanding high temperatures.

Flame-spreader crowns and burner caps

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

4.2 Cleaning the appliance

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

Ordinary daily cleaning

Always use specific products only 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.

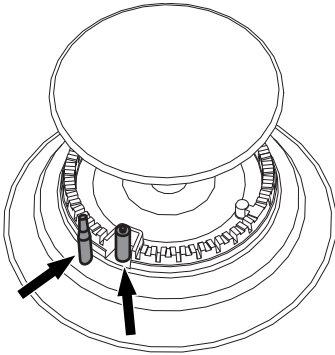
Food stains or residues

Do not use steel sponges and sharp scrapers, as they will damage the surfaces.



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.

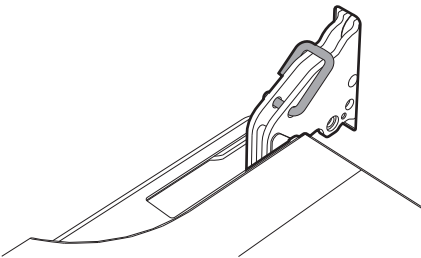


4.3 Removing the doors

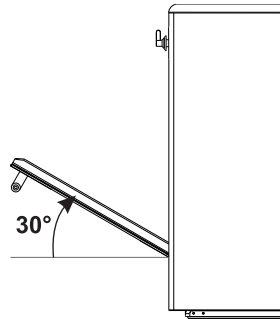
For easier cleaning, the doors can be removed and placed on a tea towel or other protective sheet.

To remove the door proceed as follows:

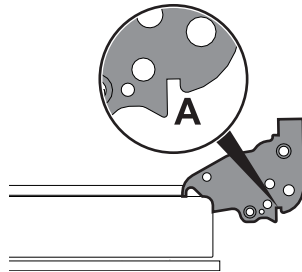
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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 oven door and once it is in position, remove the pins from the holes in the hinges.



4.4 Cleaning the door glazing

The door glazing 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.

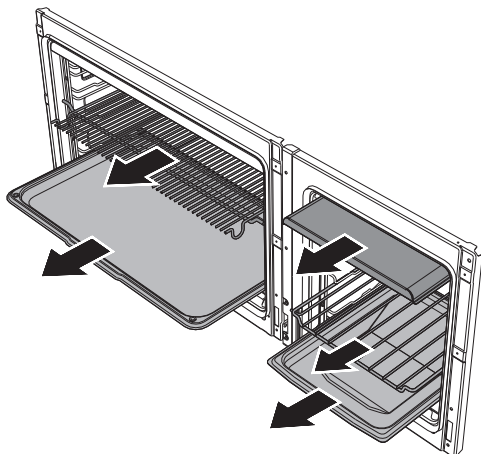


Cleaning and maintenance

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.



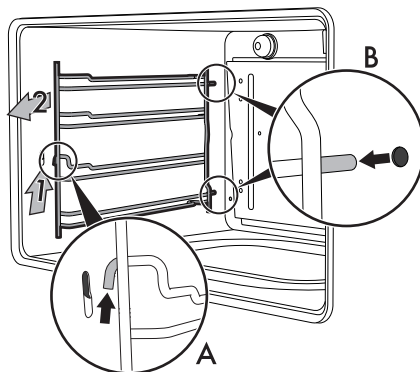
For easier cleaning, it is recommended to remove the door.

Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames. Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.

When cleaning is complete, repeat the above procedures to put the guide frames back in.



4.6 Extraordinary maintenance



Live parts
Danger of electrocution

- Unplug the oven.
- Wear protective gloves.

Replacing the internal light bulbs



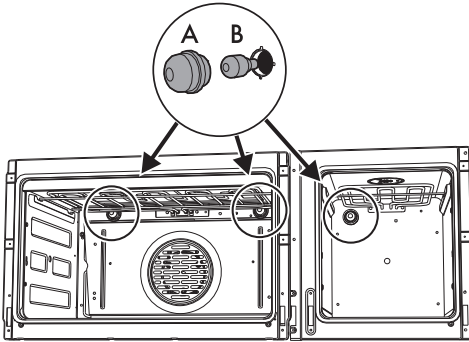
The main oven cavity is fitted with two 25W incandescent light bulbs.



The auxiliary oven cavity is fitted with a 25W incandescent light bulb.



1. Remove the bulb protector (A) by turning it anticlockwise.
2. Replace the bulb with one of the same type (B).
3. Re-fit the protective cover.



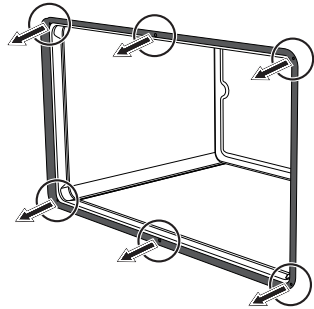
Proceed in the same way to replace the bulb for the auxiliary oven.

Installing and removing the seal

To remove the seal:

To permit thorough cleaning of the auxiliary oven, the door seal can be removed. There are fasteners on all 4 sides and in the middle to attach it to the edge of the oven.

- Pull all points of the seal outwards to detach the fasteners.



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

To refit the seal:

- Hook the clips located in the 4 corners and in the centre onto the seal.

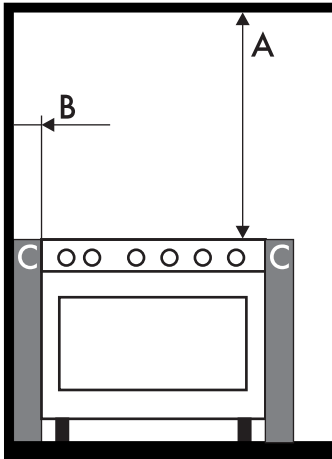


Installation

5 Installation

5.1 Minimum clearance to combustible surfaces


Freestanding cooker




A 600 mm (Overhead) measured from the highest part of the highest burner and 750 mm for an exhaust fan.

B 200 mm (Vertical combustible surface) measured from the edge of the nearest burner.

C 10 mm (Horizontal combustible surface) below the hob.

 Refer to AS/NZS 5601 (Protection of a combustible surface) if the above minimum clearances cannot be achieved.

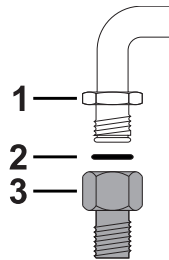
 The appliance connection point shall be accessible with the appliance installed.

5.2 Gas connection



**Gas leak
Danger of explosion**

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.



Carefully screw the connector **3** to the appliance's gas connector **1** (1/2" thread ISO 228-1), placing the supplied seal **2** between them.

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601.1 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local health regulations, Building Code of Australia and any other government authority.



This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

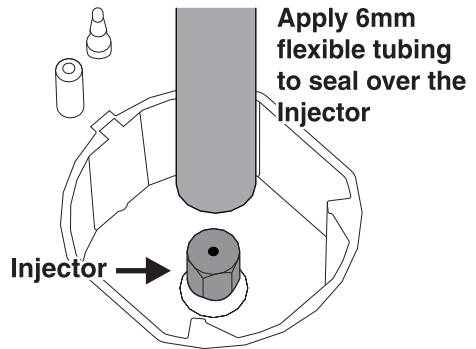
Flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption (10mm), be kept as short as possible (not exceeding 1000mm), must not be in contact with the floor or any hot surface or sharp surface. The hose assembly must not be subject to strain, abrasion, kinking, deformation, contact with any other appliance or accidental contact with oven flue outlet of an under bench oven.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignited at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation.

Natural Gas: the regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame, the appliance test point is located on the regulator.

Universal LPG: gas pressure must be checked to confirm the appliance operating pressure is 2.75 kPa.

1. Disconnect power.
2. Light the auxiliary burner and set to high flame. Ensure all other burners are off.
3. Zero manometer, then apply flexible tubing to seal over the Rapid burner injector, hold securely in place and check the gas pressure by pressing in the corresponding burner control knob in, then turning to high flame position.
4. If the pressure is 2.75 kPa, reassemble the burner and perform the final checks as per this instruction manual.
5. If the pressure is not 2.75 kPa, disconnect the appliance and check/adjust/replace the LPG cylinder regulator(s) as appropriate in accordance with AS/NZS 5601.



Patent 2015101170. For enquires contact Gas Approval Consulting Pty Ltd Smeg licence 045 for GAS40079



Installation

Room ventilation

The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially.

The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: In particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

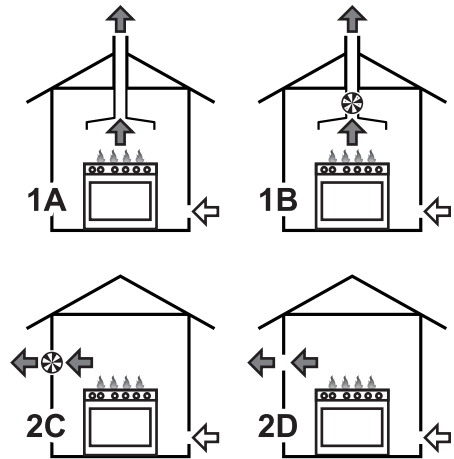
Extraction of the combustion products



This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.

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

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



1 Extraction using a hood

2 Extraction without a hood

A Single natural draught chimney

B Single chimney with extractor fan

C Directly outdoors with wall- or window-mounted extractor fan

D Directly outdoors through wall

Air

Combustion products

Extractor fan

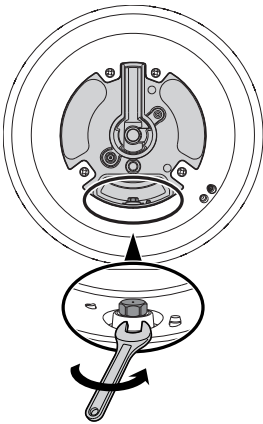


5.3 Adaptation to different types of gas

In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas cocks.

Replacing nozzles

1. Remove the grids, burner caps and flame-spreader crowns to access the burner cups.
2. Replace the nozzles using a 7 mm spanner according to the gas to be used (see Over time the gas cocks may become difficult to turn and get blocked. Clean them internally and replace the grease.).

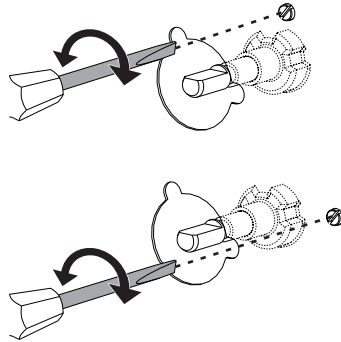


3. Replace the burners in their respective housings.

Adjusting the minimum setting for natural or town gas

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

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





Installation

Adjusting the minimum setting for LPG

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



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

Burner and nozzle specifications tables

1 ULPG 2.75 kPa	AUX	SR	FB	R	UR2
Nominal gas consumption (MJ/h)	3.9	6.3	6.8	10.8	15.0
Injector (1/100 mm)	54	68	72	88	105
2 NG 1.0 kPa	AUX	SR	FB	R	UR2
Nominal gas consumption (MJ/h)	3.9	7.5	7.8	12.0	15.0
Injector (1/100 mm)	90	120	126	155	175

5.4 Positioning



**Heavy appliance
Crushing hazard**

- Position the appliance into the cabinet cut-out with the help of a second person.
- **WARNING:** In order to prevent accidental tipping of the appliance, the stabilising means must be installed.



**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).



**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 door when open.

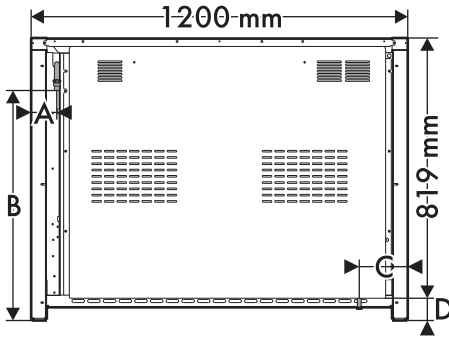
General information

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.



Dimensions

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



A	81 mm
B	725 mm
C	154 mm
D	71 mm



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

Fastening to wall (where present)

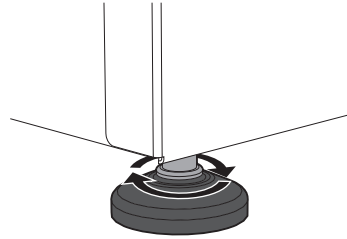


**Heavy appliance
Risk of damage to the appliance**

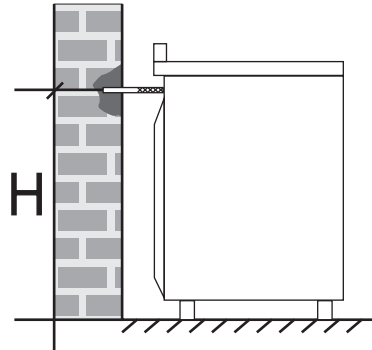
- Insert the front feet first and then the rear ones.

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

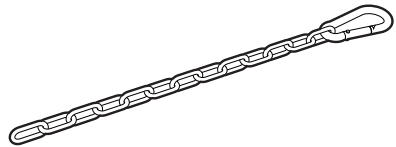
1. Use the adjustable feet to level the appliance until it is level and stable on the ground.



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



3. Attach the snap hook to the chain

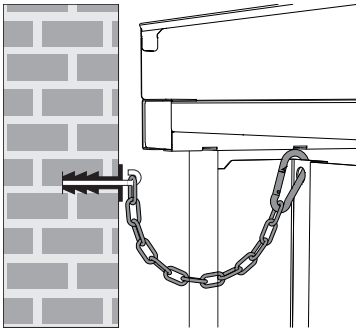


4. Attach the end of the chain to the hook bolt fastened in the wall.



Installation

5. Connect the snap hook to the appropriate hole on the back of the appliance.

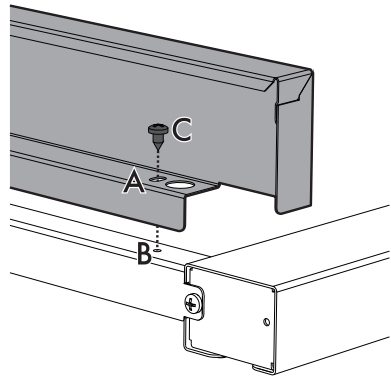


Assembling the upstand

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

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

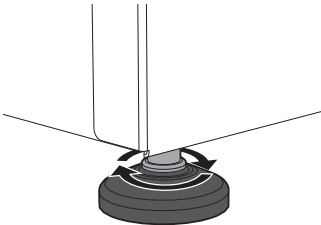
1. Position the upstand on the top, taking care to line up holes **A** with holes **B**.



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

Positioning and levelling the appliance

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





5.5 Electrical connection



**Power voltage
Danger of electrocution**

- Have the electrical connection performed by authorised technicians.
- Use personal protective equipment.
- The appliance must be connected to ground 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 board leads must be 1.5 - 2 Nm.

General information

Check the mains 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.

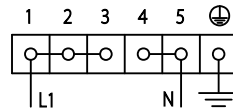
For New Zealand only: If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected to the supply by a supply cord fitted with:

- an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooking range; or

- an appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.

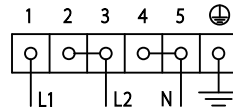
The appliance can work in the following modes:

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



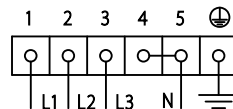
3 x 6 mm² three-pole cable.

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



4 x 2.5 mm² four-pole cable.

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



5 x 1.5 mm² five-pole cable.



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



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



Installation

Fixed connection

Install an all-pole disconnection device in the power line that ensures full disconnection from the mains supply and which has a contact opening distance that provides full disconnection under overvoltage category III conditions, in accordance with the wiring regulations. The circuit breaker should be located near the appliance and in an easily reachable position.

Testing

At the end of installation, carry out a brief inspection test. If the appliance fails to operate, after checking that you have followed the instructions correctly, unplug the appliance and contact Technical Support.

5.6 Instructions for the installer

- The appliance must be installed according to the installation diagrams.
- Do not try to unscrew or force the threaded elbow of the fitting. You may damage this part of the appliance, which may void the manufacturer's warranty.
- Use soap and water to check for gas leaks on all connections. **DO NOT** use naked flames to find leaks.
- Turn on all the burners separately and at then all together to make sure that the gas valve, burner and ignition are working properly.
- Turn the burner knobs to the minimum position and check that the flame is stable for each individual burner and all the burners together.
- 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.
- For stationary appliances permanently connected to the fixed wiring, compliance with this requirement is considered to be met if the instructions concerning disconnection incorporated in the fixed wiring is in accordance with AS/NZS 3000.



91477A519/B