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INSTRUCTIONS FOR THE USER: these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the authorised person who must install the appliance, set it functioning and carry out an inspection test.



Further product information is available from the website www.smeg.com



1. INSTRUCTIONS FOR USE



This manual is an integral part of the appliance. It must be kept in its entirety and in an accessible place for the whole working life of the appliance. We recommend reading this manual and all information it contains carefully before using the appliance. Installation must be carried out by qualified personnel in accordance with the standards in force. This appliance is intended for domestic use and conforms to the EC directives currently in force. The appliance has been built to carry out the following functions: **cooking and heating up food**; all other uses are considered unsuitable.



These instructions are valid only for the destination countries whose identifying symbols are included on the cover of this manual.



Never obstruct the openings and slots provided for ventilation and heat dispersal; this may cause malfunctions.



Do not use this appliance for heating rooms.



The identification plate with technical data, serial number and brand name is located in an exposed position either in the drawer (where present) or on the back of the appliance. A copy of the identification plate is included in the booklet. It should be applied to the appropriate space on the back of the cover. Do not remove this plate for any reason.



Before the appliance is put into operation, all labels and protective films applied on external surfaces must be removed.



Do not use metallic sponges or sharp scrapers: they will damage the surfaces. Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry using a soft 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.



Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic, damaging the appliance.



Always check that the control knobs are in the “zero” (off) position when you finish using the appliance.



Do not use sealed tins or containers in the appliance. Overpressure may occur inside the containers during cooking, creating a danger of explosion.



General instructions

GB



Do not cover the bottom of the oven with aluminium or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface.



Never place saucepans with bases which are not perfectly flat and smooth on the hob. Unstable cookware can lead to scalding.



Do not rest any weight or sit on the open door of the appliance. Excessive weight may jeopardise its stability.



The appliance becomes very hot during use. Suitable heat-proof gloves should be worn for all operations.



Take care that no objects are stuck in the door of the oven.



Do not open the storage compartment (where present) when the oven is on and still hot. The temperatures inside it may be very high.



If the surfaces are still very hot during cooking, do not pour water directly onto the trays. The steam could cause severe burns and damage enamelled surfaces.



All cooking operations must take place with the door closed. The dissipation of heat may cause hazards.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.



2. SAFETY PRECAUTIONS

Consult the installation instructions for safety standards on electrical or gas appliances and for ventilation functions. In your interests and for your safety the law requires that the installation and servicing of all electrical and gas appliances be carried out by qualified personnel in accordance with the standards in force. Our approved installers guarantee a satisfactory job.

Gas or electrical appliances must always be uninstalled by suitably skilled people.



Before connecting the appliance to the power grid, check the data on the plate against the data for the grid itself.



If the appliance is installed on a raised platform, secure it using suitable fastening systems.



Before carrying out installation/maintenance work, make sure that the appliance is disconnected from the power grid.



If cooking appliances are installed in motor vehicles (for example, camper vans, caravans etc.), they must only be used when the vehicle is stationary.



Install the appliance so that when opening the drawers or doors of units positioned at the level of the hob there is no possibility of making contact with pans positioned on top of it.



Immediately after installation, carry out a quick test on the appliance following the instructions provided later in this manual. Should the appliance not function, disconnect it from the power supply and call the nearest technical assistance centre.



The plug to be connected to the power supply cable and its socket must be of the same type and conform to the standards in force. The socket must be accessible after the appliance has been installed.

Never disconnect the plug by pulling on the cable.



If the power supply cable is damaged, contact the technical assistance centre immediately and they will replace it.



The appliance must be connected to earth in compliance with electrical system safety standards.



During use the appliance and its accessible parts become very hot. Take care never to touch the heating elements. Keep children younger than 8 away from the appliance, unless under continuous supervision.



If a crack forms on the the glass ceramic cooking surface, turn off the appliance immediately and contact the technical assistance centre.



General instructions

GB



Never put inflammable objects in the oven: they could be accidentally ignited and cause fires.



The appliance is intended for use by adults. Do not allow children to go near it or play with it.



This appliance may be used by children from the age of 8 and by people of reduced physical and mental ability or lacking in experience and knowledge, provided they are supervised or instructed on the safe use of the appliance and if they understand the associated risks. Do not allow children to play with the appliance. Do not allow unsupervised children to perform cleaning or maintenance operations.



Never attempt to repair the appliance. All repairs must be carried out by an authorised technician or at an authorised service centre. The improper use of tools can cause hazards. Do not modify this appliance.



This appliance must not be controlled using an external timer or remote control system.



Be aware of how rapidly the cooking zones heat up. Do not place empty saucepans on the heat. Danger of overheating.



Fats and oils can catch fire if they overheat. You are therefore recommended not to 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 saucepan and turn off the cooking zone.



Take care when using additional electrical appliances in the kitchen (e.g. blender, toaster etc.). Connection cables must not come into contact with hot cooking zones.



Do not use steam jets for cleaning the appliance.
The steam could reach the electronics, damaging them and causing short-circuits.



Do not use or store flammable materials in the appliance storage drawer or near this appliance.



This appliance is designed for cooking food and it shall not be used as a space heater.



Do not spray aerosols in the vicinity of this appliance while it is in operation.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.



3. ENVIRONMENTAL RESPONSIBILITY

3.1 Our environmental responsibility

Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliance's constituent materials. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental responsibility

Our appliances are packed in non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.



4. KNOW YOUR APPLIANCE



1 Glass ceramic hob

2 Hob and oven control panel

3 Oven

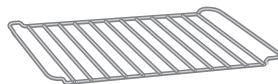
4 Storage compartment



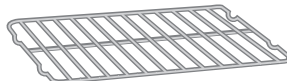
5. AVAILABLE ACCESSORIES - USING THE OVEN

NOTE: Some models are not provided with all accessories.

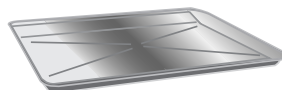
Rack: for holding cooking containers.



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



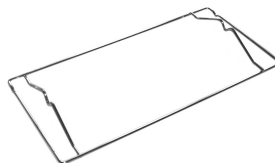
Oven tray: for collecting fat from foods placed on the rack above.



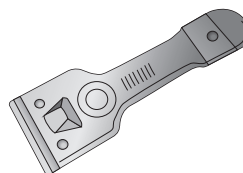
Rotisserie rod: for cooking chicken and all foods which require uniform cooking over their entire surface.



Rotisserie frame: supports the rotisserie rod.



Scraper: useful for cleaning the glass ceramic hob
Do not use on other surfaces.



Oven accessories which may come into contact with foods are made from materials compliant with the relevant regulations.



Accessories available on request:

Original supplied and optional accessories may be ordered from any Authorised Support Centre.

Use original SMEG accessories only.



6. FRONT PANEL

All the controls and indicator lights can be seen on the front panel. The tables below describe the symbols used.

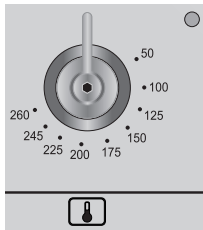


ELECTRONIC PROGRAMMER

1

The electronic programmer serves to access the automatic and semiautomatic cooking functions and timer, and also displays the current time.

OVEN TEMPERATURE KNOB

2

The cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°** and **260°C**. When the red light beside the knob is flashing, it indicates that the oven is heating up to reach the temperature set using the thermostat knob. Once the oven has reached the selected temperature, the light stops flashing and remains lit steadily until the oven is switched off.

OVEN FUNCTION SELECTOR KNOB

3

Turn the knob clockwise or anti-clockwise to select one of the functions described below.



STATIC OVEN FUNCTION



LOWER HEATING ELEMENT FUNCTION



ROTISSERIE



GRILL FUNCTION



FAN-ASSISTED GRILL FUNCTION



TURBO



FAN + CIRCULAR HEATING ELEMENT FUNCTION



DEFROSTING

**COOKING HOB CONTROL KNOB****4****Standard heating**

Using these knobs it is possible to control the cooking zones of the hob. The burner controlled is indicated below every knob. The drawing to the left refers to the knob of the the back left cooking zone. Press and turn the knob to the right to adjust the power of the plate from the lowest to the highest. The adjustment is progressive. To turn the burner off turn the knob to **0**.

Double heating

Using these knobs it is possible to control the double cooking zones of the hob. The burner controlled is indicated below every knob.

The heating within the smaller circle is adjusted in the same way as a cooking zone with normal heating. To activate heating in the outside zone, turn the knob clockwise, lining up with the ☉ or ☾ symbol. Releasing the knob will return it to the maximum position for both the zones (inside + outside). To return heating to only within the inside circle, first turn the knob to the **0** position and then turn it to the desired power.

To turn off the burner, turn the knob to the **0** position.



7. CLOCK WITH TIMER AND COOKING END TIME



On appliances with double oven, the electronic programmer only controls the main oven



LIST OF FUNCTIONS



TIMER BUTTON



END OF COOKING BUTTON



COOKING DURATION BUTTON







VALUE DECREASE BUTTON



VALUE INCREASE BUTTON






7.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals, showing **0.00**. Press the  and  buttons together, and at the same time press the  or  buttons: this will increase or decrease the setting by one minute for each pressure.



Before each programmer setting, activate the desired function and temperature.





7.2 Semi-automatic cooking




This function only switches the oven off automatically at the end of the cooking time. Press the  button and the display will light up showing the figures **0.00**; keep it pressed, and at the same time use the value modification buttons  or  to set the cooking duration. When the  button is released, the countdown of the programmed cooking duration will start and the display will show the current time together with the symbols A and .






7.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.

Press the  key and the display will light up showing the figures ; keep it pressed, and at the same time use the value modification keys  or  to set the cooking duration.

Press the  button and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification buttons  or  to adjust the end of cooking time.


When the  button is released, the programmed countdown will start and the display will show the current time together with the symbols A and .

After making the setting, press the button to view the remaining cooking time; press the  button to view the cooking end time. The logic prevents the setting of incompatible values (e.g. the timer will not accept a cooking end time with a duration which is too long for its value).








7.4 End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.

After the buzzer is stopped, the display will return to showing the current time together with the  symbol, indicating that the oven is again ready for use in manual mode.

7.5 Timer

The programmer can also be used as an ordinary timer. Press the  button and the display will show the figures ; keep it pressed and simultaneously press the value modification buttons  or . When the button is released the programmed count will start and the display will show the current time and the symbol.


After the setting, to display the time left press the  button.

In timer mode, the system will not cut out operation of the oven at the end of the set time.





7.6 Adjusting the buzzer volume

The buzzer has 3 different volume settings.




To change the setting, press the  button at the end of the timer function with the buzzer in operation.





7.7 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped manually by pressing the  and  buttons together. To switch off the appliance, return the knobs to the 0 setting.

7.8 Deleting the set data

With the program set, keep the button of the function for deletion pressed, while at the same time setting the value by pressing the value modification buttons  or  to reach the value . The programmer will interpret deletion of the duration as the end of cooking.

7.9 Modifying the set data

The cooking data set can be modified at any moment by keeping the button of the function for modification pressed and at the same time pressing the value modification buttons  or .



8. USING THE COOKING HOB

8.1 Before using the appliance

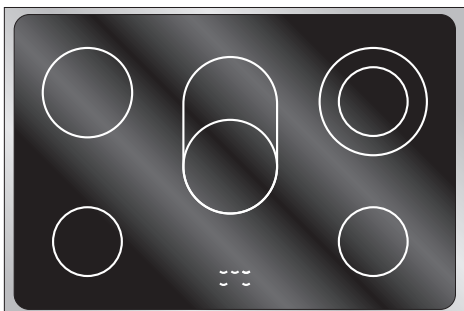


Metal objects such as cutlery or lids must not be placed on the hob surface as they can become very hot.



Before using the hob for the first time, pre-heat it to the maximum temperature long enough to burn any manufacturing oily residues which could give the food unpleasant odours.

8.2 Cooking zones



The appliance has 5 cooking zones of various diameters and power levels. Their position is clearly indicated with circles and heat is released within the diameters traced on the glass ceramic surface. The 5 cooking zones are HIGH-LIGHT zones and come on a few seconds after activation. The heat intensity can be adjusted using the knobs

located on the front panel from a minimum to a maximum value.

The cooking zones indicated by two concentric circles (◎) allow double heating, either within the inner circle or in both circles.

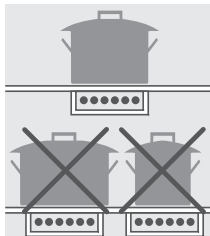
The four lights located between the cooking zones come on when the temperature of one or more of the radiating zones exceeds 60°C. These lights switch off when the temperature falls below approximately 60°C.



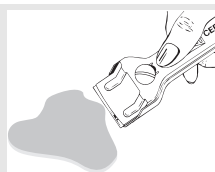


To obtain better results and save energy, only use containers suitable for cooking on electric cookers.

- The base of the containers must be thick and completely flat. Before placing a container on the hob, check that both hob and container are completely clean and dry.
- To avoid scratches to the hob, do not use cast iron containers or containers with an uneven base.
- In order to avoid wasting energy, make sure that the diameter of the container base is the same as the diameter of the circle marked on the hob.



Take care not to spill sugar or sugar mixtures on the hob when it is hot. Do not place materials or substances that could melt on the hob (plastic or aluminium foil). If melting does occur, in order to avoid compromising the condition of the hob surface, immediately switch it off and remove the melted material using the scraper provided, while the hob is still warm.



Failure to clean the glass ceramic hob straight away could lead to encrustations which are impossible to remove once the hob has cooled down.



Important:

Supervise children carefully as they cannot readily see the residual heat warning lights on the hob. The cooking zones remain hot for a certain period of time even after they have been turned off.

Make sure that children do not touch the hob at any time.





9. USING THE OVEN

9.1 Before using the appliance



Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.

Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover. Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in “11. CLEANING AND MAINTENANCE”.



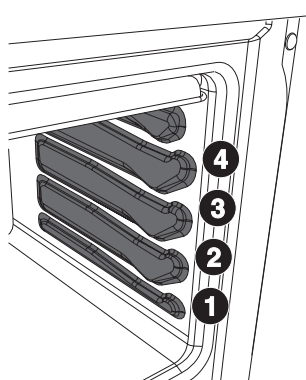
Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

9.2 General Description

9.2.1 Oven runners

The oven features **4 runners** for positioning trays and racks at different heights. The insertion heights are numbered from the bottom upwards (see figure).

(When using the recipes, the display will show the recommended runner for the selected recipe).



9.2.2 Oven inside lights

The oven light comes on every time the oven door is opened or when any function is set using the function selector knob. See “12.1 Replacing the light bulb” for instructions on replacing the oven light.



9.3 Warnings and general advice for usage



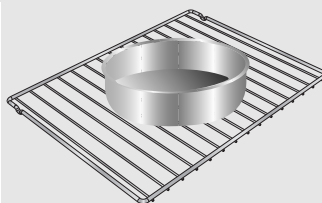
All cooking operations must be carried out with the door closed.



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

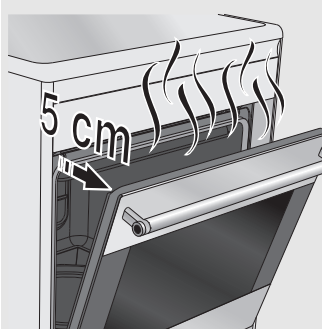


For the best cooking results, we recommend placing cookware in the centre of the rack.



To prevent any steam in the oven from causing problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. If you need to access the food, always leave the door open for as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.





9.4 Tangential cooling system

This system keeps the door and internal components of the oven at a lower temperature through forced recirculation of cool air, guaranteeing increased safety and a longer life for the household appliance.

The tangential cooling system remains active even after cooking has finished and continues working when the oven has been switched off in order to disperse all the heat that has built up inside. This mechanism allows all the furniture units surrounding the appliance to be protected, preventing them from overheating.



9.5 Using the electric grill

For short cooking processes, such as final browning of cooked meat, select the static grill function  and turn the thermostat knob to the maximum temperature setting. The fan grill function (on some models only) allows real cooking processes to be carried out, thanks to the forced fan system that ensures the heat penetrates inside the food. For this type of cooking operation, select the fan-assisted grill function  and use the thermostat knob to set the ideal cooking temperature (in all cases no more than 200°C).

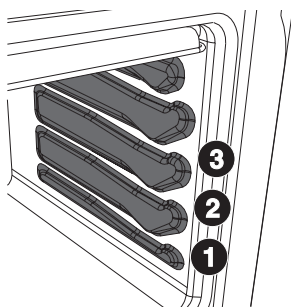
9.5.1 How to use the grill



When the oven has come on, confirmed by the red light switching on, leave it to heat up for 5 minutes before placing foods inside.

Food must be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking. Use the oven tray to collect juice.

The foods to be cooked must be placed on the oven rack, which must then be placed on one of the runners fitted in the various types of ovens, following the guidelines below:

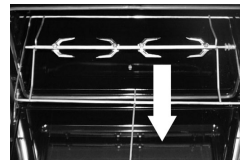
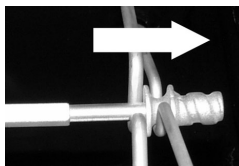
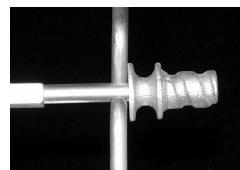
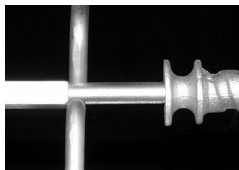


FOODS	RACK ON RUNNER SET
Flat, thin pieces of meat	3
Rolled roasts	2 - 3
Poultry	2 - 3



9.5.2 Oven runners

Thread the support frame onto the second guide from the bottom so that the rod's housing protrudes from the oven. Position the rod as shown in figure (1) and push the frame into the oven until the end of the rod lines up with the rotisserie motor's hole. At this point, raise the rotisserie rod and push it to the left until it is in the position illustrated in figure (2). These operations must be performed with the oven off and cold. At the end of cooking, using the provided tool slide the rod out of the hole (3) and remove the frame so that the rotisserie rod can be taken out of the oven (4).



PRECAUTIONS

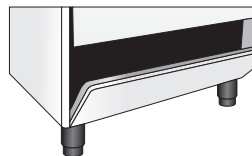


- Grilling processes must never last more than 60 minutes.
- In models with an electric oven, the oven door must be closed during grill cooking operations.
- To prevent hazardous overheating, the appliance's glass lid must always be raised when using the oven or grill.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- During rotisserie cooking operations, one of the pans supplied with the cooker should be placed on the bottom of the oven, on the bottom runners, to collect any grease and fat produced.
- When using the oven, remove all unused trays and racks from its interior.



9.6 Storage compartment

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door. Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.



Do not open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

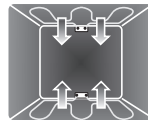


10. COOKING WITH THE OVEN

STATIC:



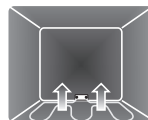
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any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



BOTTOM:



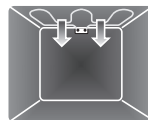
The heat coming solely from the bottom makes it possible to complete the cooking of foods that require a greater basic temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



GRILL:



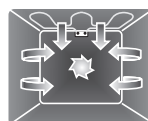
The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



FAN-ASSISTED GRILL:



The air produced by the fan softens the strong heat wave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



TURBO:



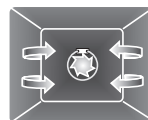
The combination of fan-assisted cooking and traditional cooking enables different foods to be cooked on several levels extremely quickly and efficiently, without any transfer of smells and flavours. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, you are advised to use the 2nd and 4th runners).



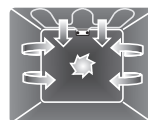
**CIRCULAR:**

The combination of the fan and the circular element (incorporated in the rear of the oven) enables different foods to be cooked on several levels, as long as they need the same temperature and cooking time. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing smells and flavours.

(For multiple-level cooking, you are advised to use the 2nd and 4th runners).

**DEFROSTING:**

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



10.1 Cooking advice and instructions

10.1.1 General advice

We recommend preheating the oven before putting the food in.

- For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
- In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).

10.1.2 Advice for cooking meat

- Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.
- We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard, it is ready; if not, it needs another few minutes cooking.

10.1.3 Advice for cooking desserts and biscuits



- Use dark metal moulds for desserts: they help to absorb the heat better.
- The temperature and the cooking duration depend on the quality and consistency of the dough.
- Check whether the dessert is cooked all the way 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.



10.1.4 Advice for defrosting and proving

- We recommend positioning frozen foods in a lidless container on the first runner of the oven.
- The food must be defrosted without its wrapping.
- Lay out the foodstuffs to be defrosted evenly, not overlapping.
- When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. 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.

10.1.5 Advice for cooking with the Grill and the Fan-assisted grill

- Using the Grill function , meat can be grilled even when it is put into the oven cold; preheating is recommended if you wish to change the effect of the cooking.
- With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.


10.2 To save energy

To save energy during use of the appliance, the following instructions may be followed:

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

10.3 Defrosting function (on some models only)

In multifunction models, the defrosting function enables any type of food to be defrosted.

To start defrosting, turn the oven function knob to , then a ventilation system will go into operation to ensure uniform distribution of the ambient temperature inside the oven. The defrosting time will depend on the quantity of food to be defrosted.



11.CLEANING AND MAINTENANCE



NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.

11.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

11.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

11.3 Food stains or residues

Do not use metallic sponges or 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 chamois leather.

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.



11.4 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.



Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads).

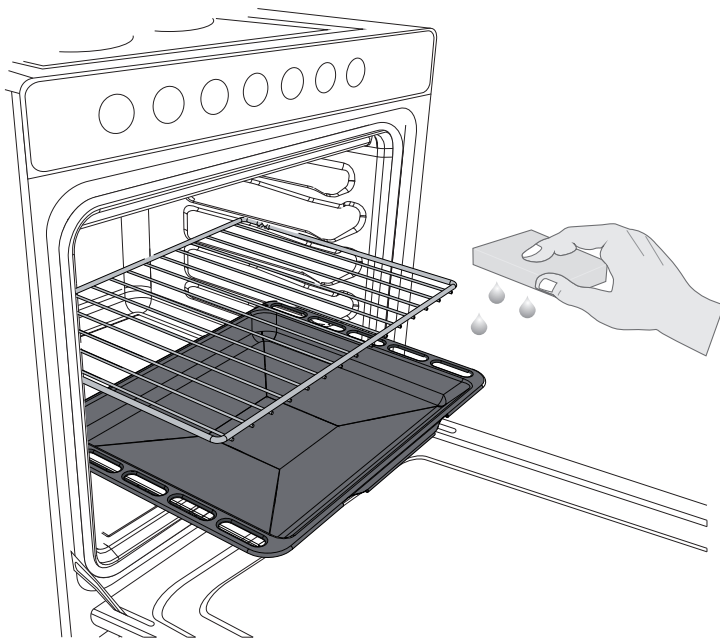
Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter.



11.5 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

- Take out all removable parts.
- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see “12.3 Removing the door”).



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



When the operation is complete, damp parts should be dried thoroughly.



12.EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. The following instructions describe how to carry out these minor maintenance operations.



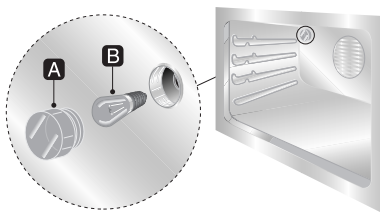
Before any intervention that requires access to live parts, disconnect the appliance from the power supply.



If a problem cannot be resolved through ordinary maintenance or in the case of other types of fault, contact your local technical support centre.

12.1 Replacing the light bulb

Remove the bulb protector **A** by turning it anticlockwise and replace bulb **B** with a similar one (25 W). Re-fit the bulb protector **A**.



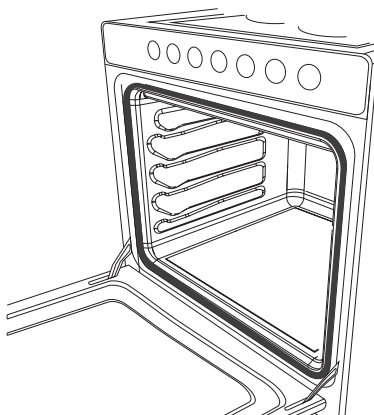
Use only oven bulbs (T 300°C).

12.2 Removing the door seal

For multifunction models only:

To permit thorough cleaning of the oven, the door seal may be removed.

There are fasteners on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the fasteners.

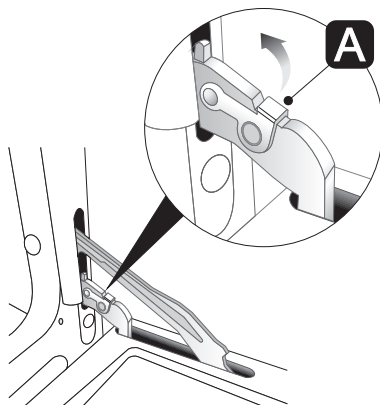




12.3 Removing the door

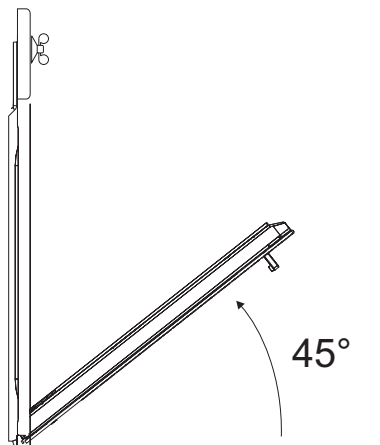
12.3.1 With moveable levers

Open the door fully and lift levers **A** away from the two hinges.

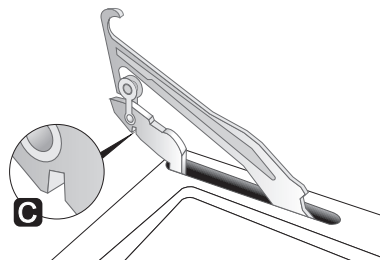


Grasp the door on both sides with both hands, lift it forming an angle of around 45° and remove it.

If the hinges have not unlocked, repeat the operation, raising levers **A** as described above and keeping the door slightly raised.



To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **C** are resting completely in the slots. Lower the door and, once it is in position, disengage levers **A**.





13.INSTALLING THE APPLIANCE



The appliance must be installed by a qualified technician and according to the regulations in force. Depending on the type of installation, it belongs to class 1 (Fig.A) or to class 2, subclass 1 (Fig.B-C).

This appliance may be installed next to walls, one of which must be higher than the appliance, at a minimum distance of 50 mm from the side of the appliance, as shown in drawings A and B relative to the installation classes. Any wall cupboards or ventilation hoods must be at a distance of at least 750 mm above the work surface.





13.1 Electrical connection



The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Make sure the voltage and the cross-section of the power supply line match the specifications indicated on the identification plate positioned in the storage compartment.

Do not remove this plate for any reason.



The appliance must be connected to earth in compliance with electrical system safety regulations.

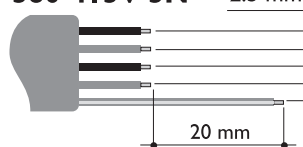


If the appliance is connected to the power supply network by means of a fixed connection, install a multipolar cut-out device on the power supply line, in accordance with the installation rules, located near the appliance and in an easily reachable position.

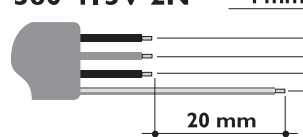


If a plug and socket connection is being used, make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.

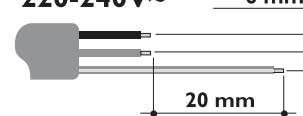
For operation on **380-415V3N~**: use an **380-415V 3N~ 2.5 mm²**
H05V2V2-F type five-core cable (5 x 2,5 mm²).



For operation on **380-415V2N~**: use an **380-415V 2N~ 4 mm²**
H05V2V2-F type four-core cable (4 x 4 mm²).



For operation on **220-240V~**: use an H05V2V2-F **220-240V~ 6 mm²**
type three-core cable (3 x 6 mm²).



The end to be connected to the appliance must have an earth wire (yellow-green) at least 20 mm longer than the others.



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



13.1.1 Room ventilation



The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow as required for the regular combustion of gas and by the necessary air exchange of the same room. The air vents, protected by grills, must be suitably dimensioned in compliance with the current regulations and positioned so that no part of them is obstructed.

The cooker 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.

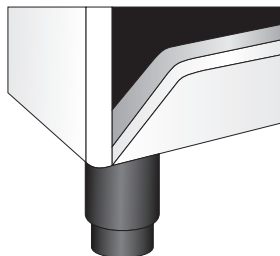
13.1.2 Extraction of the combustion products



The combustion products must 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 distances indicated by the applicable standards. When the job is complete, the installer must issue a certificate of conformity.

13.2 Positioning and levelling the appliance

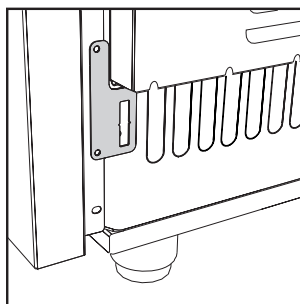
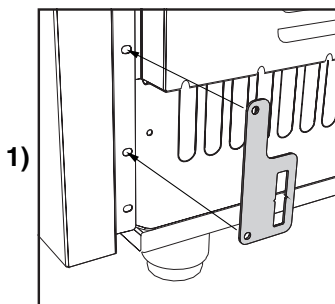
After making the electrical and gas connections, level the appliance on the floor by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled.



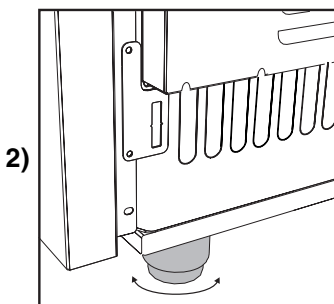


13.3 Wall mounting brackets (where present)

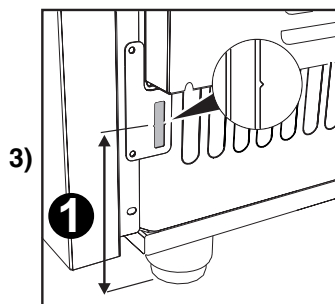
The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance tipping over.



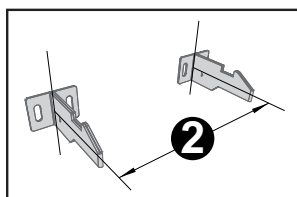
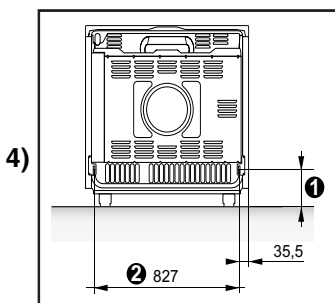
Secure the centering brackets for the wall brackets on both sides at the rear of the cooker as shown in the figure.



Use the adjustable feet to level the appliance at the required height.



Measure the distance from the index of the opening to the floor.

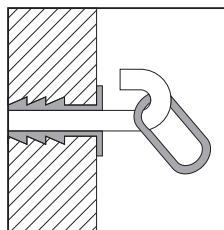
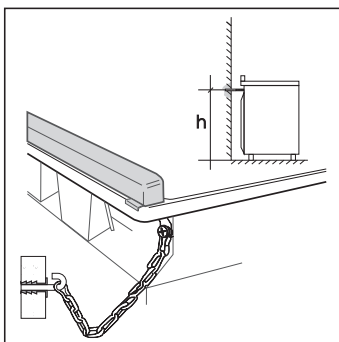


Use the same height on the wall to drill the holes for fastening the brackets. The distance between the centres of the holes is given in the diagram above.



13.4 Wall fixing

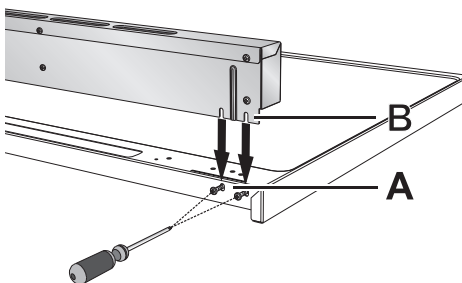
- 1 Attach the chain to the cooker
- 2 Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
- 3 Mark the wall in the position where the hole is to be drilled.
- 4 Drill the hole, insert a wall plug and attach the chain.
- 5 Once the chain is in position, push the cooker against the wall and reduce the amount of chain links to keep the chain tight to prevent any excess movement.



13.5 Positioning the skirt

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

- 1 Loosen the 4 screws **(A)** on the back of the worktop (2 for each side).
- 2 Place the skirt above the worktop, taking care to align the skirt's slots **(B)** with the screws **(A)**.
- 3 Secure the skirt to the worktop by tightening screws **(A)**.



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