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## ORIGINAL INSTRUCTIONS

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

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



# Instructions

## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when handling food inside the oven cavity.
- 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, as long they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- The appliance must never be cleaned by unsupervised children.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful.
- 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 USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.**



- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- Switch the appliance off immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Disconnect the main power supply before performing any work on the appliance.
- Have authorised personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a authorised technician.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

## **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 must be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not seat on the appliance.
- Do not use steam jets for cleaning the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- Do not spray any spray products near the oven.
- Do not use plastic kitchenware 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.



## Instructions

- 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.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use rough or abrasive materials or sharp metal scrapers.
- When positioning the appliance during installation, do not use the door handle to lift up or move this appliance.
- Avoid exerting too much pressure on the oven door when open.
- In order to avoid overheating the appliance must not be installed behind a decorative door or panel
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.

### Installation

- **THIS APPLIANCE IS NOT TO BE INSTALLED IN MARINE CRAFT OR IN CARAVANS.**
- The appliance must not be installed on a pedestal.
- Place the appliance into the piece of furniture with the aid of a second person.
- Never use the oven door to lever the appliance into place when fitting.
- 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 carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.



## For this appliance

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

## 1.2 Appliance purpose

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

## 1.3 Manufacturer liability

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

- use of the appliance other than the one envisaged;
- 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 Manufacturer liability

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

- use of the appliance other than the one envisaged;
- non-observance of the user manual provisions;
- tampering with any part of the appliance;
- use of non-original spare parts.

## 1.5 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance. Read this user manual carefully before using the appliance.

## 1.6 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.



## Instructions

### 1.7 Disposal

To dispose of the appliance:

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



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

- Disconnect the main power supply.
  - Disconnect the power cable from the electrical system.
- 
- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Consign the packing materials to the appropriate selective collection centres.



#### **Plastic packaging Danger of suffocation**

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

### 1.8 How to read the user manual

This user manual uses the following reading conventions:

#### **Instructions**



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

#### **Description**



Description of the appliance and its accessories.

#### **Use**



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

#### **Cleaning and maintenance**



Information for proper cleaning and maintenance of the appliance.

#### **Installation**



Information for authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

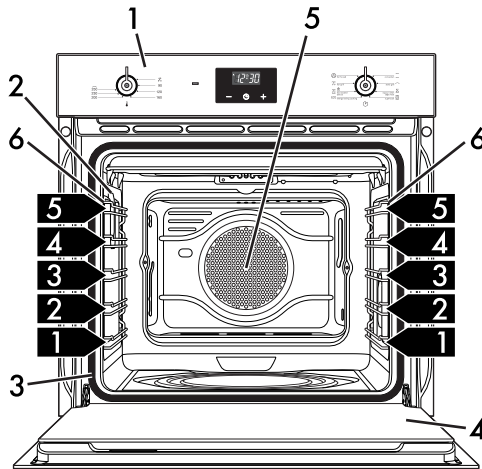
1. Sequence of instructions for use.

- Standalone instruction.



## 2 Description

### 2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

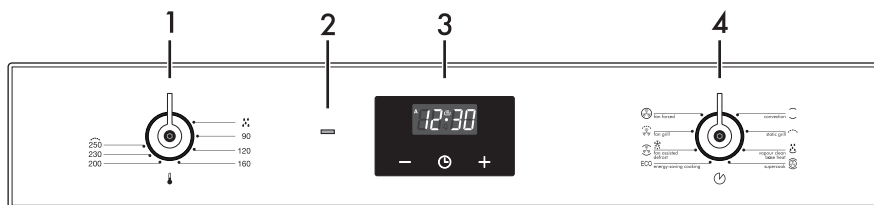
6 Rack/tray support frames

**1,2,3...** Frame shelf



# Use

## 2.2 Control panel



### 1 Temperature knob

This knob allows you to select the cooking temperature.

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

### 2 Thermostat 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 is kept constant inside the oven.

### 3 "Touch" Programmer clock

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

### 4 Function knob

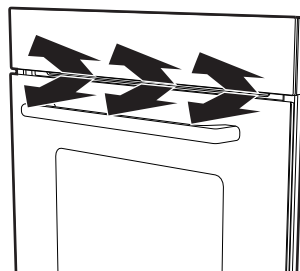
The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

## 2.3 Other parts

### Shelves

The appliance features shelves for positioning 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 from above the door 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:

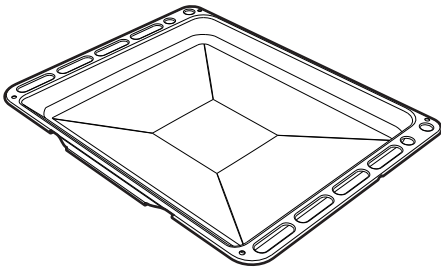
- When the door is opened.
- When any function is selected.



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

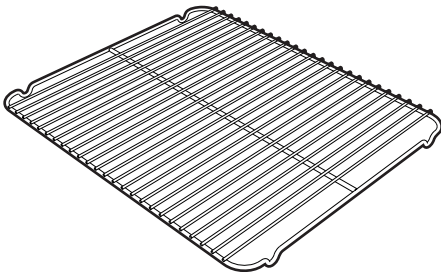
## 2.4 Available accessories

### Tray



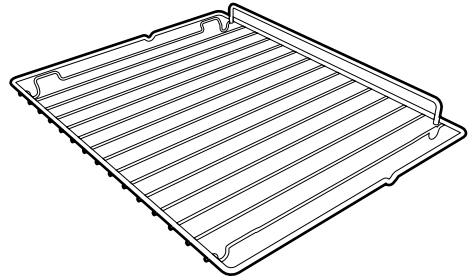
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

### Tray rack



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

### Rack



Used for supporting containers with food during cooking.



Some models are not provided with all accessories.



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 oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to get near the oven when it is in operation.



**High temperature inside the oven during use**

**Danger of fire or explosion**

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



**Improper use**

**Risk of damage to enamelled 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 pour water directly onto very hot trays.

### 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 and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

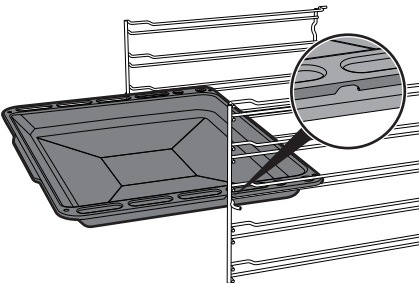
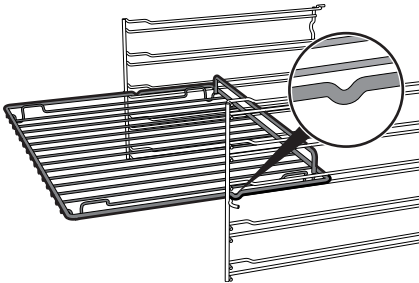


### 3.3 Using the accessories

#### Racks and trays

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

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



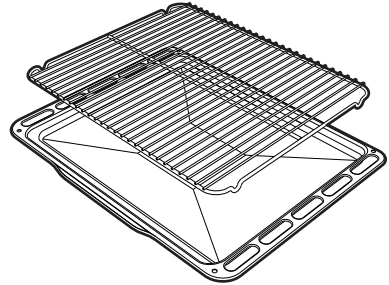
Carefully insert the racks and trays as far as they will go into the oven cavity.



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

#### Tray rack

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



### 3.4 Using the oven

#### Switching on the oven


To switch on the oven:

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



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



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

Press the key  to reset the programmer clock.



## Use

### Functions list



#### Convection

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.



#### Static 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.



#### Base heat

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.



#### Supercook

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 1<sup>st</sup> and 4<sup>th</sup> shelves.)



#### ECO (Energy-saving cooking)

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

Ideal when cooking meat, fish and vegetables. It is not recommended for foods that require proving.

For greater energy savings and to reduce the time required, it is recommended to put foods in the oven cavity without preheating it.



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



When using the ECO function, cooking times (and pre-heating, if used) are longer.



### 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 2<sup>nd</sup> and 4<sup>th</sup> shelf).



### Fan 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. pork hock).



### Fan forced

The combination of the fan and the circular 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.



### 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.



### Vapour Clean

This function makes cleaning easier using the steam produced by a small quantity of water poured into a tray on the first shelf level.



## 3.5 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).


### 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.



## Use

### 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.

### 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.

### 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.

### To save energy

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







### 3.6 "Touch" Programmer clock




 Value decrease key


 Clock key





 Value 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



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.
1. Press the clock key  again. On the display the symbol  and the text  appear, alternating with the current time.
2. Use the value increase  and value decrease  keys to set the required minutes of cooking.
3. Select a function and a cooking temperature.
4. 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.

5. To turn the buzzer off, simply press one of the programmer clock keys.
6. Press the clock key  to reset the programmer clock.



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



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
















## Programmed cooking










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

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  flashes (for example, the current time is 17:30)
4. Use the  or  key to set the required minutes (for example 1 hour)
5. 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).
6. 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.

7. Wait approx. 7 seconds without pressing any key in order for the function to activate. The current time will appear on the display, and the symbols  and  will turn off while the  indicator light comes on.
8. Select a cooking temperature and function.
9. At the end of cooking the heating elements will be deactivated. On the display, symbol  turns off, symbol  flashes and the buzzer sounds.
10. Return the function and temperature knobs to 0.
11. To turn off the buzzer just press any key of the programmer clock.
12. Press keys  and  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.










## Use

### Minute minder timer




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

The minute minder timer can be activated at any time.

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.






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.



## Cooking information table

| Food            | Weight (Kg) | Function                | Shelf | Temperature (°C) | Time (minutes)          |                         |
|-----------------|-------------|-------------------------|-------|------------------|-------------------------|-------------------------|
| Lasagne         | 3 - 4       | Convection              | 1     | 220 - 230        | 45 - 50                 |                         |
| Pasta bake      | 3 - 4       | Convection              | 1     | 220 - 230        | 45 - 50                 |                         |
| Roast veal      | 2           | Supercook/Fan Assisted  | 2     | 180 - 190        | 90 - 100                |                         |
| Pork            | 2           | Supercook/Fan Assisted  | 2     | 180 - 190        | 70 - 80                 |                         |
| Sausages        | 1.5         | Fan grill               | 4     | 250              | 15                      |                         |
| Roast beef      | 1           | Supercook/Fan Assisted  | 2     | 200              | 40 - 45                 |                         |
| Roast rabbit    | 1.5         | Fan forced/Fan Assisted | 2     | 180 - 190        | 70 - 80                 |                         |
| Turkey breast   | 3           | Supercook/Fan Assisted  | 2     | 180 - 190        | 110 - 120               |                         |
| Roast pork neck | 2 - 3       | Supercook/Fan Assisted  | 2     | 180 - 190        | 170 - 180               |                         |
| Roast chicken   | 1.2         | Supercook/Fan Assisted  | 2     | 180 - 190        | 65 - 70                 |                         |
|                 |             |                         |       |                  | 1 <sup>st</sup> surface | 2 <sup>nd</sup> surface |
| Pork chops      | 1.5         | Fan grill               | 4     | 250              | 15                      | 5                       |
| Spare ribs      | 1.5         | Fan grill               | 4     | 250              | 10                      | 10                      |
| Bacon           | 0.7         | Grill                   | 5     | 250              | 7                       | 8                       |
| Pork fillet     | 1.5         | Fan grill               | 4     | 250              | 10                      | 5                       |
| Beef fillet     | 1           | Grill                   | 5     | 250              | 10                      | 7                       |
| Salmon trout    | 1.2         | Supercook/Fan Assisted  | 2     | 150 - 160        | 35 - 40                 |                         |
| Delicate fish   | 1.5         | Supercook/Fan Assisted  | 2     | 160              | 60 - 65                 |                         |
| Flounder        | 1.5         | Supercook/Fan Assisted  | 2     | 160              | 45 - 50                 |                         |
| Pizza           | 1           | Supercook/Fan Assisted  | 2     | 280              | 8 - 9                   |                         |
| Bread           | 1           | Fan forced/Fan Assisted | 2     | 190 - 200        | 25 - 30                 |                         |
| Focaccia        | 1           | Supercook/Fan Assisted  | 2     | 180 - 190        | 20 - 25                 |                         |
| Ring cake       | 1           | Fan forced/Fan Assisted | 2     | 160              | 55 - 60                 |                         |
| Tarts           | 1           | Fan forced/Fan Assisted | 2     | 160              | 35 - 40                 |                         |
| Ricotta cake    | 1           | Fan forced/Fan Assisted | 2     | 160 - 170        | 55 - 60                 |                         |
| Jam tarts       | 1           | Supercook/Fan Assisted  | 2     | 160              | 20 - 25                 |                         |
| Paradise cake   | 1.2         | Fan forced/Fan Assisted | 2     | 160              | 55 - 60                 |                         |
| Profiteroles    | 1.2         | Supercook/Fan Assisted  | 2     | 180              | 80 - 90                 |                         |
| Sponge cake     | 1           | Fan forced/Fan Assisted | 2     | 150 - 160        | 55 - 60                 |                         |
| Rice pudding    | 1           | Supercook/Fan Assisted  | 2     | 160              | 55 - 60                 |                         |
| Brioche         | 0.6         | Fan forced/Fan Assisted | 2     | 160              | 30 - 35                 |                         |

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



## 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 steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.

### Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

### Food stains or residues

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

Use ordinary non-abrasive products with the aid of wooden or plastic utensils 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.

### 4.2 Cleaning the appliance

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



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



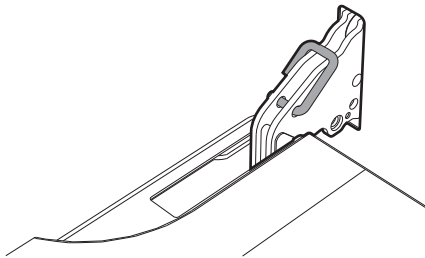
## 4.3 Cleaning the door

### Removing the door

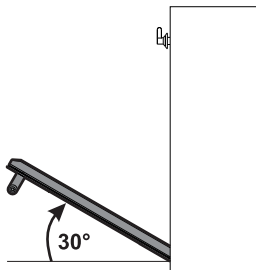
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

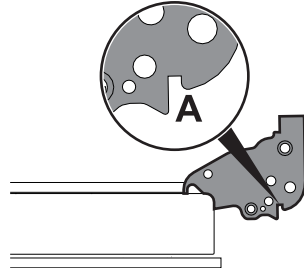
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



### Cleaning the door glazing

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



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

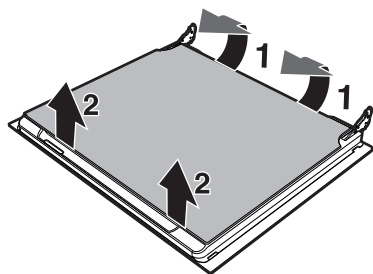


## Cleaning and maintenance

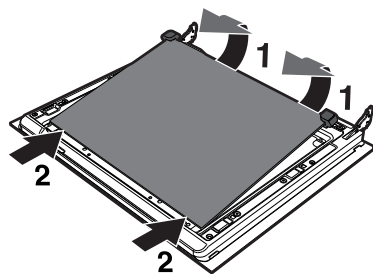
### Removing the internal glass panels

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

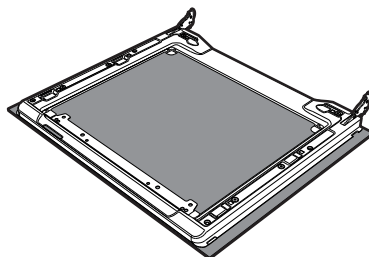
1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass are released from their seats in the oven door.



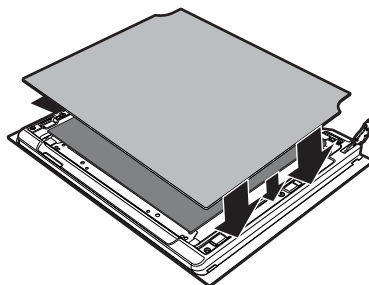
3. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.



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



5. Refit the panels in the reverse order in which they were removed.
6. Reposition the internal glass panel. Take care to centre and secure the 4 pins into their seats in the oven door by applying slight pressure.





## 4.4 Cleaning the inside of the oven

### Advice for cleaning the oven cavity

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

Do not allow food residues to dry inside the oven cavity because doing so could damage the enamel.

Before cleaning, remove all the parts that can be removed.

For easier cleaning, it is recommended to remove:

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



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



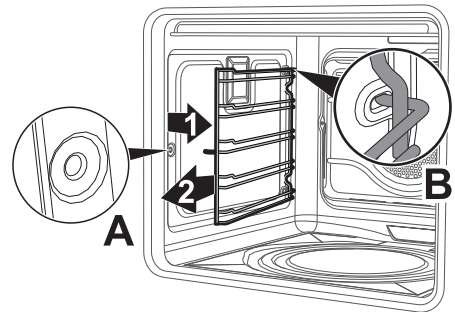
For easier cleaning, remove the door.

### Removing rack/tray support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only).

Removing the rack/tray support frames:

1. Pull the frame towards the inside of the oven cavity to unhook it from its groove **A**.
2. Then slide it out of the seats on the back **B**.
3. When cleaning is complete, repeat the above procedures to replace the rack/tray support frames.





## Cleaning and maintenance

### Vapour Clean: Assisted oven cleaning

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



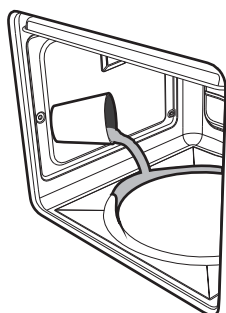
#### Improper use Risk of damage to surfaces

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

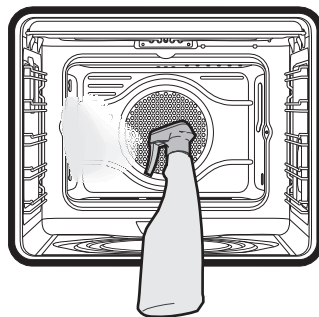
### Preliminary operations

Before starting the Vapour Clean function:

- Completely remove all accessories from inside the oven. The upper guard can be left inside the oven.
- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.





- Close the door.



We recommend spraying approx. 20 times at the most.

### Vapour Clean cycle setting

1. Set a cooking time of 18 minutes using the programmer clock.
2. Turn the function knob to the symbol  and the temperature knob to the symbol .

The Vapour Clean cycle starts a few seconds after the last press on the programmer clock keys.

3. At the end of the Vapour Clean cycle, the timer will deactivate the oven heating elements, the buzzer will start to sound and the numbers on the programmer clock dial will flash.





## End of the Vapour Clean cycle

1. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
2. Use an anti-scratch sponge with brass filaments on tougher encrustations.
3. In case of grease residues use specific oven cleaning products.
4. Remove the water left inside the oven.

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



We recommend wearing rubber gloves for these operations.



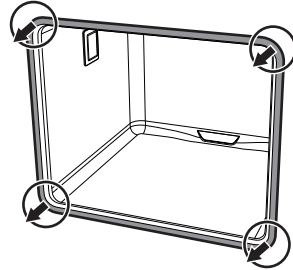
For easier manual cleaning of the parts difficult to reach, we recommend removing the door.

## 4.5 Extraordinary maintenance

### Removing and installing the door seal

To remove the seal:

- Release the hooks in the 4 corners and pull the seal outwards.



To install the seal:

- Attach the hooks in the 4 corners of the seal.

### Seal maintenance recommendations

The seals should be soft and flexible.

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



## Cleaning and maintenance

### Replacing the internal light bulb



Live parts

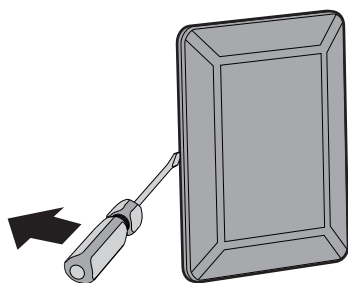
**Danger of electrocution**

- Unplug the appliance from the power supply.

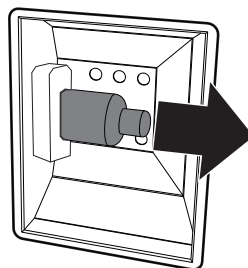
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Be careful not to scratch the enamel on the side of the oven.

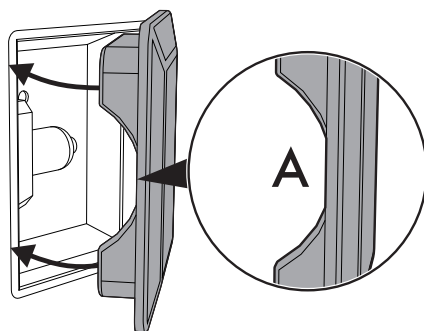


4. Slide the lamp out and remove it.



Do not touch the halogen lamp directly with your fingers, but hold it using insulating material.

5. Replace the lamp with one of the same type (40W).
6. Replace the bulb cover. Make sure that the inner shaped part of the glass (**A**) is facing the door.



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



## 5 Installation

### 5.1 Electrical connection



**Power voltage  
Danger of electrocution**

- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains power supply.

#### General information

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

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

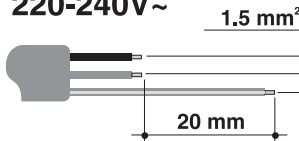
Do not remove this plate for any reason.

The appliance works at 220-240 V~.

Use a three-pole cable (3 x 1.5 mm<sup>2</sup> internal conductors).

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

**220-240V~**



#### Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

#### Connection with plug and socket

Make sure that the plug and socket are of the same type.

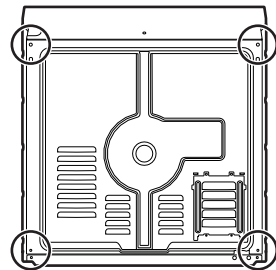
Avoid using adapters, gang sockets or extensions as these could cause overheating and a risk of burns.

#### Cable replacement



**Power voltage  
Danger of electrocution**

- Disconnect the mains power supply.
1. Unscrew the rear casing screws and remove the casing in order to access the terminal board.



2. Replace the cable.
3. Make sure that the cables (for the oven or any cooktop) follow the best route in order to avoid any contact with the appliance.



# Installation

## 5.2 Positioning



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

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



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

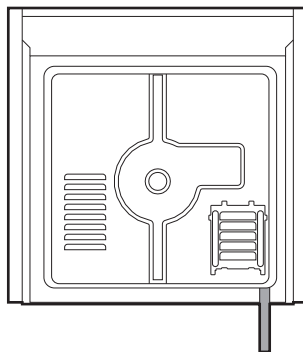
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



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

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- Do not install the appliance in a recess which can be closed with a door or in a cupboard.

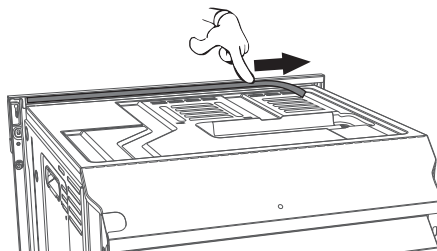
## Position of the power cable



(rear view)

## Front panel seal

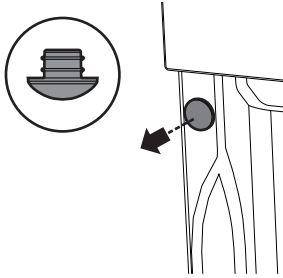
Glue the seal provided to the rear of the front panel to prevent water or other liquids from leaking in.





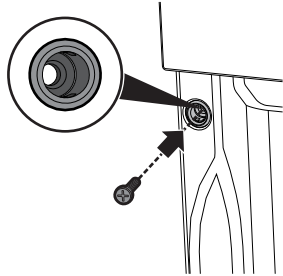
## Fastening bushings

1. Remove the bushing covers inserted on the front of the appliance.

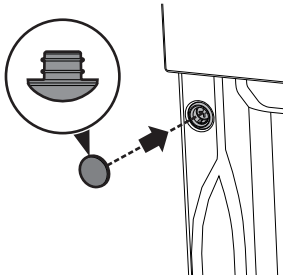


2. Mount the appliance into the recess.

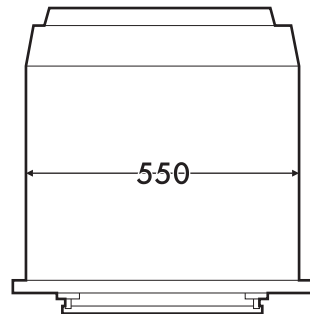
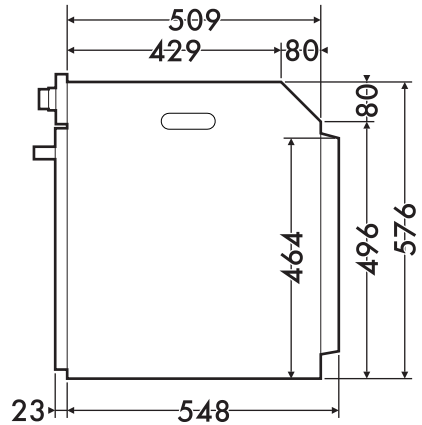
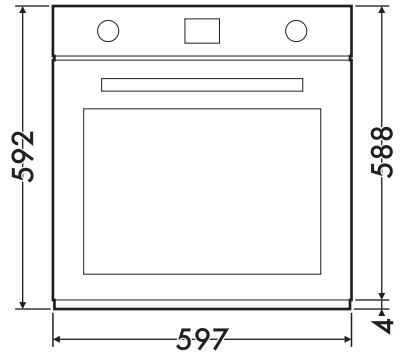
3. Secure the appliance to the piece of furniture using the screws.



4. Cover the bushings using the covers that were previously removed.



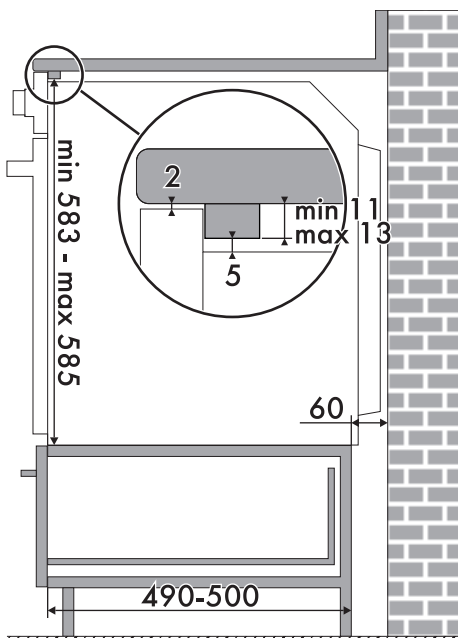
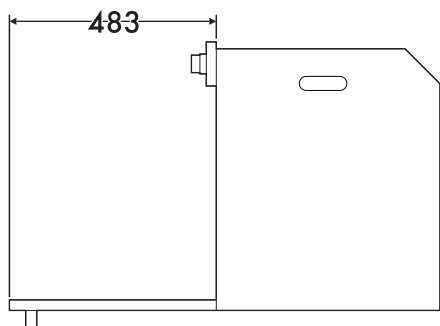
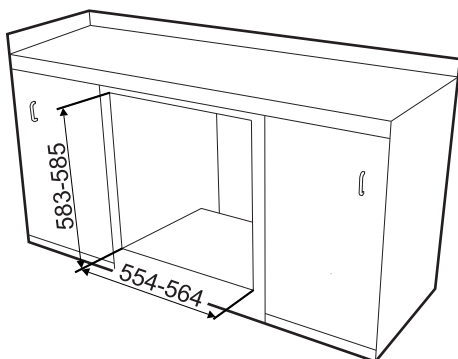
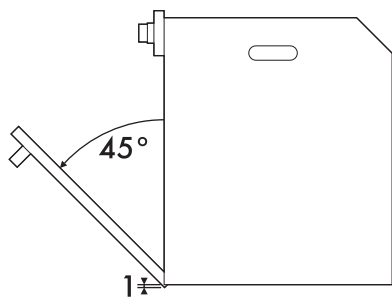
## Appliance overall dimensions (mm)





## Installation

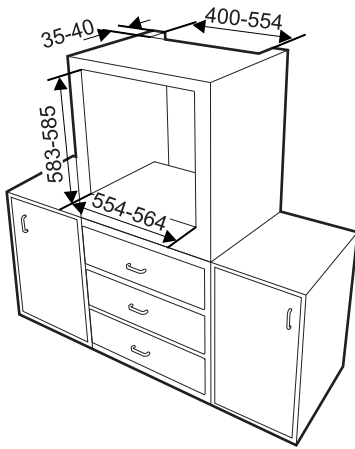
### Mounting under worktops (mm)



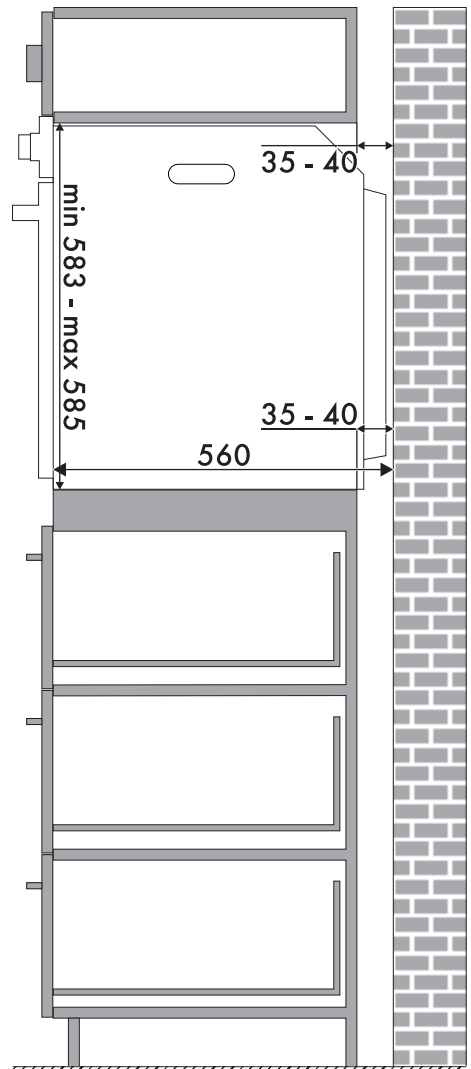
Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.



## Mounting into a column (mm)



Make sure that the piece of furniture top/rear part has an opening approx. 35-40 mm deep.



EN



914776413/B