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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 qualified technician who must install the appliance, set it functioning and carry out an inspection test.



Further information about the products can be found at 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 the 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.



This appliance is marked according to European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
This directive defines the standards for the collection and recycling of waste electrical and electronic equipment applicable throughout the European union.



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.



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.



Do not use the hob if pyrolysis (where present) is taking place inside the oven.



If you intend to go away for a prolonged period of time, close the mains gas tap or the gas cylinder tap.



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.

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 support service 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.



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.



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 spray any spray products near the household appliance while it is in operation. Do not use spray products while the appliance is still hot. The gases contained in spray cans may catch fire.



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 CARE

3.1 Our environmental care



Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The illicit disposal of the product by the user results in 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 care

Our product's packaging is made of non-polluting materials, 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.



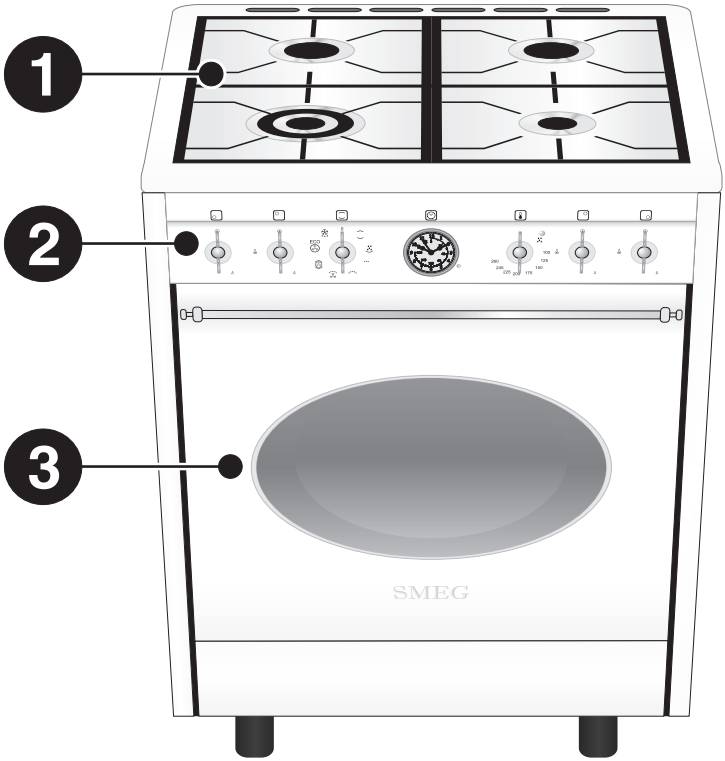
Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of household 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. GET TO KNOW YOUR APPLIANCE

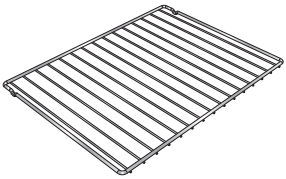


1. Glass ceramic hob
2. Hob and oven control panel
3. Oven

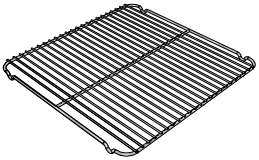
5. AVAILABLE ACCESSORIES

NOTE: Some models are not provided with all accessories.

Rack: useful for holding cooking containers.



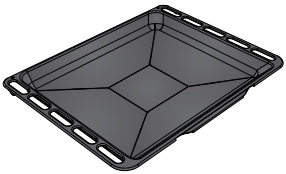
Tray rack: to be placed over the top of the oven tray; for cooking foods which may drip.



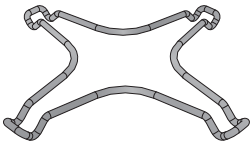
Oven tray: useful for collecting fat from foods placed on the rack above.



Deep oven tray: useful for baking cakes, pizza and oven-baked desserts.



Reduction pan stand: useful when using small pans.

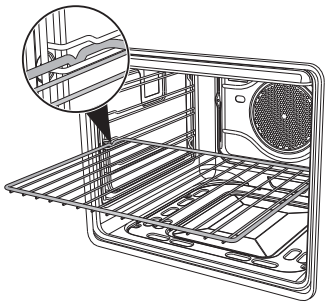


The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

Accessories available on request:
Original supplied and optional accessories may be ordered from any Authorised Support Centre.
Use only original accessories supplied by the manufacturer.

5.1 Using the rack or tray

The racks and trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side).
To remove the rack or tray, lift the front slightly.
The mechanical lock (or the extension piece where present) must always face the back of the oven.



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

In models with guides, clean the trays before using them for the first time. Cleaning will remove any manufacturing residues, which may otherwise scratch the sides of the oven cavity when trays are being inserted.

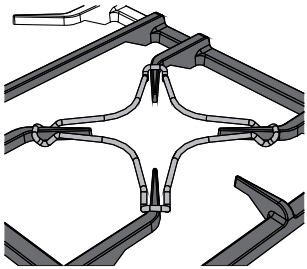
5.2 Using the support rack

The support rack is inserted into the tray (as shown in the figure). Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked.



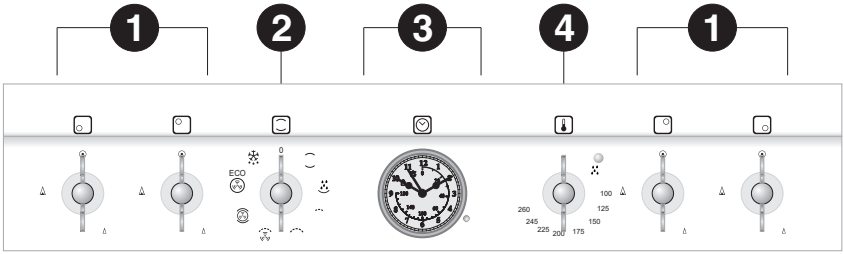
5.3 Using the reduction pan stands

The reduction pan stands should be placed on top of the hob pan stands as shown in the adjacent figure. Make sure they are stable.



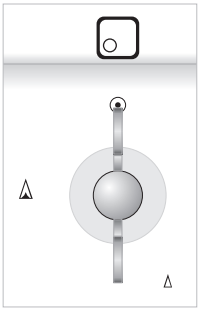
6. FRONT PANEL

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



COOKING HOB CONTROL KNOB

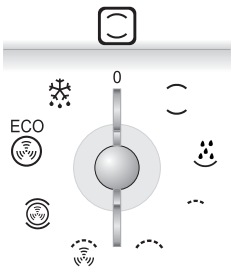
1



To light the flame, press the knob and turn it anti-clockwise to the maximum flame symbol ⧋. To adjust the flame, turn the knob to the zone between the maximum (⧋) and minimum (△) settings. To turn off the burner, turn the knob to the ● position.

OVEN FUNCTION SELECTOR KNOB

2

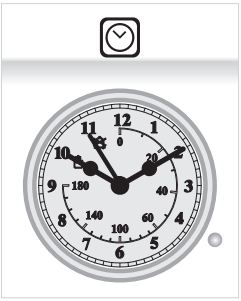


Turn the knob clockwise or anti-clockwise to select one of the functions described below.

- STATIC OVEN FUNCTION
- LOWER HEATING ELEMENT / VAPORCLEAN FUNCTION
- SMALL GRILL FUNCTION
- LARGE GRILL FUNCTION
- FAN-ASSISTED GRILL FUNCTION
- TURBO FUNCTION
- ECO FAN + CIRCULAR HEATING ELEMENT / ECO FUNCTION
- DEFROSTING

CLOCK WITH TIMER AND END OF COOKING

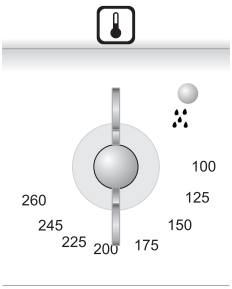
3



Allows to select manual cooking and the timer or to set the cooking time. For further information on using the clock, see Chapter “7. CLOCK WITH TIMER AND END OF COOKING”.

OVEN TEMPERATURE KNOB

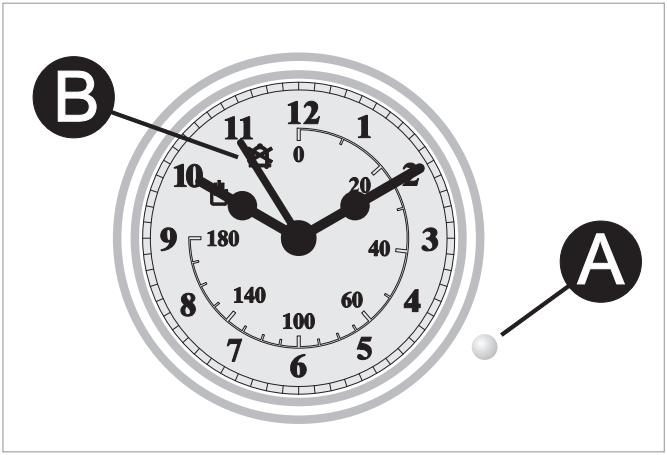
4



The cooking temperature is selected by turning the knob clockwise to the required setting, between **100**° 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.

7. CLOCK WITH TIMER AND END OF COOKING



Allows to select manual cooking and the timer or to set the cooking time.

Enable the required function and cooking temperature before setting the cooking time.

7.1 Setting the time

To set the correct time, **PULL OUT** knob **A** and turn it clockwise.

7.2 Manual cooking

To use the oven with manual cooking, turn knob **A** anti-clockwise until pointer **B** is aligned with symbol .

7.3 Timed cooking

To set the cooking time, turn knob **A** anti-clockwise until pointer **B** reaches the required time (maximum 180 minutes).

7.4 End of cooking

The oven will switch off automatically and simultaneously a buzzer will start to sound.

7.5 Stopping the buzzer

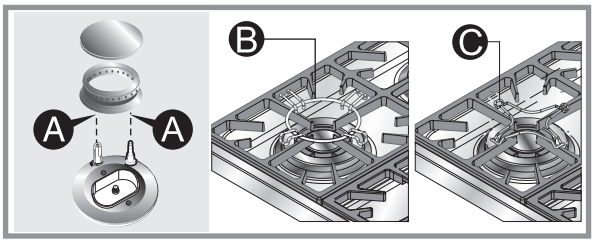
To switch off the buzzer, turn knob **A** anti-clockwise until pointer **B** is aligned with symbol .

8. USING THE COOKING HOB

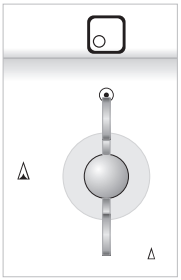
8.1 Lighting the burners

*Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.*
*Before lighting the burners, **lift the glass lid (optional, not provided as standard)**; before closing it again, turn off all burners and wait for them to cool.*

*The optional pan stand **B** is for use with woks.*
*To avoid deterioration of the hob, the cooker comes complete with a raised pan stand **C** for use underneath pans more than 26 cm in diameter.*
*The reduction **C** supplied is for use with small pans as well.*



The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner lights. If it does not light in the first 15 seconds, position the knob on and wait at least 60 seconds before trying to light it again.



On valved models, once the burner is lit, keep the knob pressed for a few seconds to give the thermocouple time to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.
Wait a few moments and repeat the operation keeping the knob pressed for longer. This is not necessary on burners that are not equipped with a thermocouple.

On models with a thermocouple, if the burners should go out accidentally, a safety device will be tripped, cutting off the gas supply even if the gas tap is open. In this case, turn the knob to the OFF position and wait at least 60 seconds before trying to light the burner again.

8.2 Practical hints for using the hob burners



For better burner efficiency and to minimise gas consumption: use pans with lids and of a suitable size for the burner, so that the flames do not reach up the sides of the pan (see paragraph “8.3 Pan diameters”). Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over. To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms. Take the greatest care when using fats or oils since they may catch fire if overheated. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

8.3 Pan diameters





BURNERS	min. and max. Ø (in cm)
1. Auxiliary	12 – 14
2. Semi-rapid	16 – 24
4. Ultra-rapid	18 – 26

9. USING THE OVEN

9.1 Before using the appliance

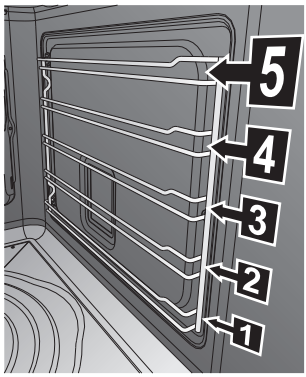
Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.
Before using the appliance 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 **5 runners** for positioning trays and racks at different heights. The insertion heights are numbered from the bottom upwards (see figure).



9.2.2 Oven inside lights

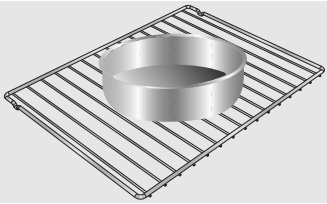
The oven light comes on every time the oven door is opened or when any function is set using the function selector knob. See "12.1 Replacing the light bulb" for instructions on replacing the oven light.

9.3 General warnings and advice for use

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

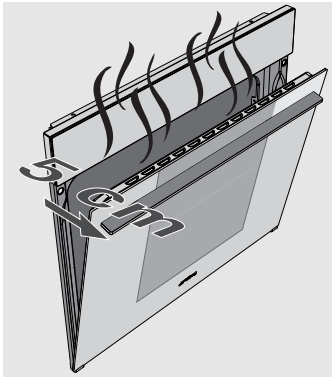
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

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: keep it 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

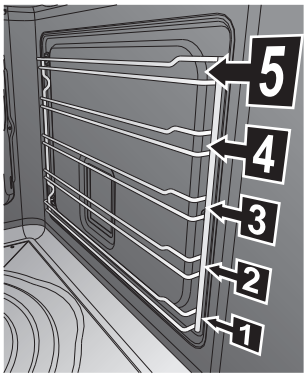
9.5.1 Using the grill in cookers with an electric oven

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-assisted 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).

9.5.2 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 cook 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:



FOOD	RACK ON SHELF
Flat, thin pieces of meat	3
Rolled roasts	2 - 3
Poultry	2 - 3

PRECAUTIONS



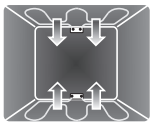
- Grilling processes must never last more than 60 minutes.
- In models with an electric oven, the oven door must be closed during grill cooking operations.
- To prevent hazardous overheating, the appliance's glass lid (optional, not provided as standard) must always be raised when using the oven or grill.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- When using the oven, remove all unused trays and racks from its interior.
- 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, position it so that it does not interfere with the hot air circulation inside the oven.

10.COOKING WITH THE OVEN

STATIC:



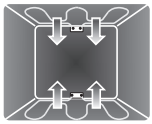
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any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



BOTTOM:



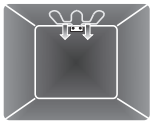
The heat coming solely from the bottom makes it possible to complete the cooking of foods that require a greater basic temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



SMALL GRILL:



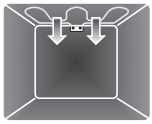
Using only the heat released from the central heating element, this function allows to grill small portions of meat and fish for making kebabs, toasted sandwiches and all types of grilled vegetable side dishes.



GRILL:



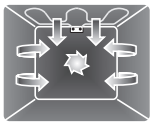
The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large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



FAN-ASSISTED GRILL:



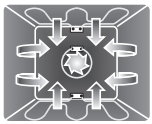
The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



TURBO:

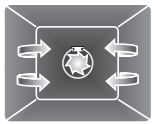


The combination of fan-assisted cooking and traditional cooking enables different foods to be cooked on several levels extremely quickly and efficiently, without any transfer of odours and flavours. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using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



CIRCULAR:

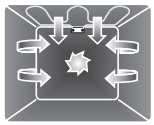
ECO



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 same type of cooking operation. 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 odours and flavours.

(For multiple-level cooking, we recommend using the 2nd and 4th runners.)

DEFROSTING: (on the multifunction model only)



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 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 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 time 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 shelf 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 cold oven; 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

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 room temperature inside the oven.
The defrosting time will depend on the quantity of food to be defrosted.

10.4 Cooking tables

Types of food	Weight	Function	Runner position from the bottom	Temperature °C	Time (minutes)	
FIRST COURSES						
Lasagne	3 kg	Static	2 or 3	220 - 230	40 - 50	
Oven-baked pasta		Static	2 or 3	220 - 230	40	
MEAT						
Roast veal	1 Kg	Circular	3	180 - 190	70 - 80	
Pork loin	1 Kg	Circular	3	180 - 190	70 - 80	
Shoulder of pork	1 Kg	Turbo	3	180 - 190	90 - 100	
Roast rabbit	1 Kg	Circular	3	180 - 190	70 - 80	
Turkey breast	1 Kg	Turbo	3	180 - 190	110 - 120	
Roast neck of pork	1 Kg	Turbo	3	180 - 190	190 - 210	
Roast chicken	1 Kg	Turbo	3	190 - 200	60 - 70	
GRILLED MEATS					1st side	2nd side
Pork chops		Fan-ass. grill	5	250	7 - 9	5 - 7
Fillet of pork		Grill	4	250	9 - 11	5 - 9
Fillet of beef		Grill	4	250	9 - 11	9 - 11
Liver slices		Small grill	5	250	2 - 3	2 - 3
Sausages		Fan-ass. grill	4	250	7 -9	5 - 6
Meatballs		Grill	4	250	7 - 9	5 - 6
ROTISSERIE MEAT (where present)						
Chicken		Rotisserie grill	On a rotisserie rod	250	60 - 70	

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

Types of food	Weight	Function	Runner position from the bottom	Temperature °C	Time (minutes)
FISH					
Salmon trout	0.7 Kg	Circular	3	160 - 170	35 -40
BREAD and FOCACCIA					
Pizza		Turbo	1	250	6 - 10
Bread		Circular	2	190 - 200	25 - 30
Focaccia		Turbo	2	180 - 190	15 - 20
DESSERTS					
Ring cake		Circular	3	160	55 - 60
Fruit tart		Circular	3	160	30 - 35
Fruit tart		Static	3	170	35 - 40
Short pastry		Circular	2 or 3	160 - 170	20 - 25
Jam tarts		Turbo	2 or 3	160 - 170	40 - 50
Paradise cake		Static	2 or 3	170	40 - 50
Paradise cake		Circular	3	160	50 - 60
Cream puffs		Turbo	3	150 - 160	40 - 50
Light sponge cake		Circular	3	150 - 160	40 - 50
Rice pudding		Turbo	3	160	40 - 50
Rice pudding		Static	3	170	50 - 60
Croissants		Circular	3	160	25 - 30
Croissants (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	30 - 35
Short pastry biscuits (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	16 - 20

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

11.CLEANING AND MAINTENANCE

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



CAUTION: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

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).



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

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 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: 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.

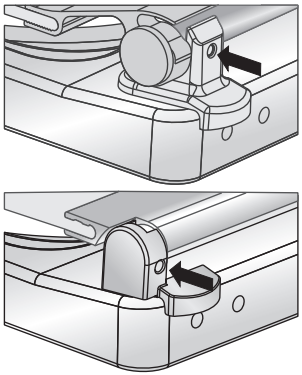
11.5 Cleaning the cooking hob parts

11.5.1 Glass lid (where present)

If liquids fall on the lid when it is closed, carefully remove them with a cloth before opening it.

For easier cleaning, the lid can be taken off its hinges.

1 Lower the lid to closed position.
2 Unscrew the screws positioned on the back of the two hinges (indicated for the various models by the arrow in the figure) open and lift the lid upwards.
3 Clean.
4 Insert the lid into the guides. Tighten the fastening screws on the hinges in closed position.

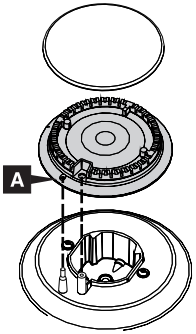


11.5.2 Pan stands

Remove the pan stands and clean them with lukewarm water and non-abrasive detergent, making sure to remove any encrustations. Dry them thoroughly and return them to the hob.
Continuous contact between the pan stands and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

11.5.3 Burner caps and flame-spreader crowns

The burner caps and flame-spreader crowns can be removed for easier cleaning. Wash them in warm water and non-abrasive detergent making sure to remove any encrustation, then wait until they are perfectly dry.
Refit the flame-spreader crowns, making sure that they are correctly in place with their respective burner caps, and ensuring that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.

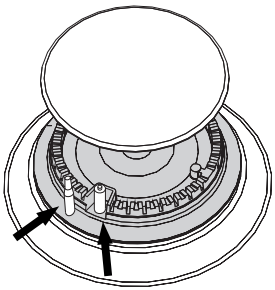




Do no wash these parts in a dishwasher.

11.5.4 Igniters and thermocouples

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



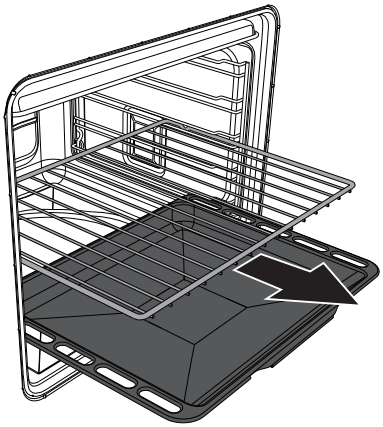


D*o not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).*

11.6 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 warm 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.

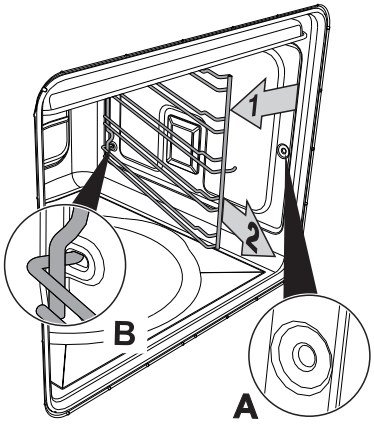
When the operation is complete, damp parts should be dried thoroughly.

11.7 Removing the frames

Removing the guide frames and the self-cleaning panels enables the sides to be cleaned more easily. This operation should be carried out each time the automatic cleaning cycle is used (on some models only).

To remove the guide frames:

- Pull the frame towards the inside of the oven to unhook it from its housing A, then slide it out of the seats at the back B.
- When cleaning is complete, repeat the above procedures to put the guide frames back in.



11.8 Vapor Clean: Assisted cleaning

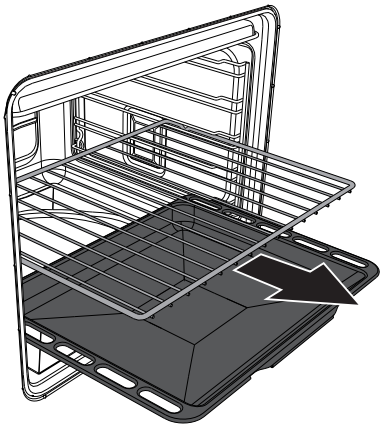
Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven with great ease. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

Before starting the assisted cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.

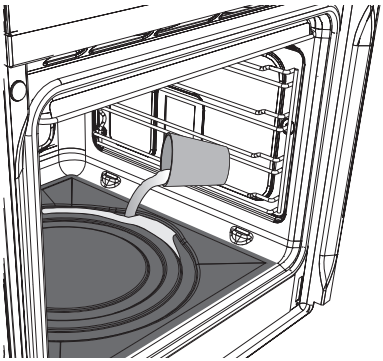
Carry out assisted oven cleaning operations only when the oven is cold.

11.8.1 Before starting the assisted cleaning cycle

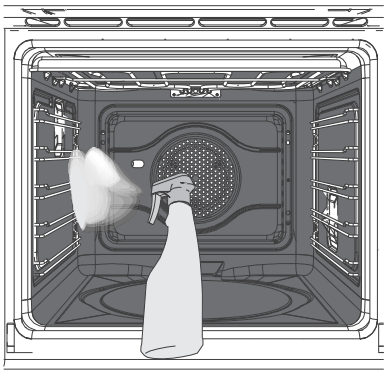
- Completely remove all accessories from inside the oven.



- Pour approx. 40 cc of water onto the floor of the oven (as shown in the figure). 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, roof, base and deflector.
- At the end of this process, close the door and set the cleaning cycle.



Do not spray excessive amounts of the water and washing up liquid solution. We recommend spraying approx. 20 times at the most.

11.8.2 Setting the assisted cleaning cycle

Once the preparations have been made for the assisted cleaning cycle, proceed as follows:

Models with programming clock:

- turn the oven function knob and the oven thermostat knob to for the Vapor Clean function;
- set a cooking time of 18 minutes using the **cooking time** procedure described in more detail in “7.3 Timed cooking”;
- The assisted cleaning cycle will start approx. 6 seconds after the user last makes a setting change to the electronic analogue clock.

At the end of the assisted cleaning cycle, the timer will deactivate the oven heating elements, the buzzer will start to sound and the numbers on the dial will flash.

Models with timer knob:

- turn the oven function knob and the oven thermostat knob to for the Vapor Clean function;
- set a cooking time of 18 minutes using the timer knob.

At the end of the assisted cleaning cycle, the timer will deactivate the oven heating elements.

11.8.3 End of the assisted cleaning cycle



The water remaining at the end of the assisted cleaning cycle cannot be left inside the oven for long (for example overnight).



We recommend wearing a pair of gloves during these processes.

At the end of the cleaning cycle, open the door and wipe away the less stubborn dirt with a microfibre cloth. Use an anti-scratch sponge with brass filaments on tougher encrustations.

We recommend removing the door as described in “12.3 Removing the door” to facilitate access to restricted spaces.

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. To set the function, see “6. FRONT PANEL”.

12.EXTRAORDINARY MAINTENANCE

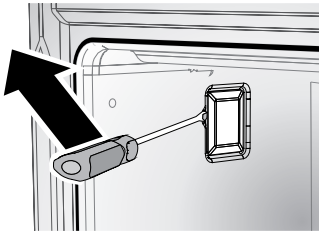
The oven requires periodic minor maintenance or replacement of parts subject to wear, such as gaskets, light bulbs, etc. Specific instructions for each operation of this kind are given below.

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

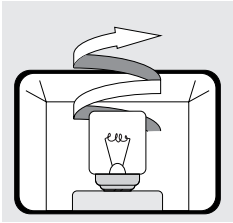
If a problem cannot be resolved through ordinary maintenance or in case of other types of fault, contact your local technical support centre.

12.1 Replacing the light bulb

If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see “11.7 Removing the frames”.
Then remove the bulb cover using a tool (e.g. a screwdriver).



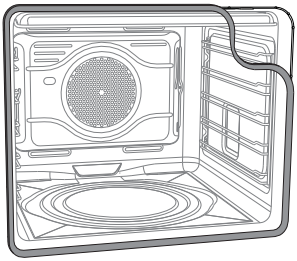
Remove the bulb by sliding it out as shown.
Replace the cover correctly, so that the moulded part of the glass is facing the door.



Press the cover down as far as it will go so that it attaches completely to the bulb support.

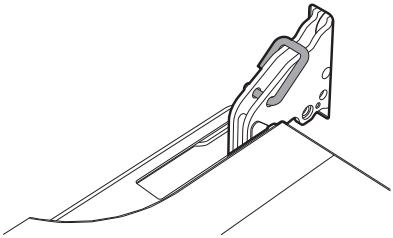
12.2 Removing the door seal

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.

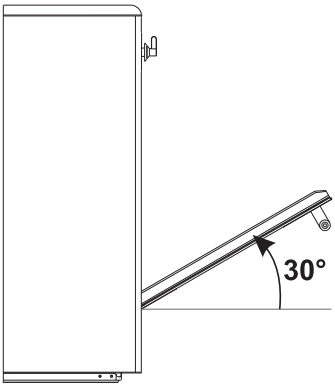


12.3 Removing the door

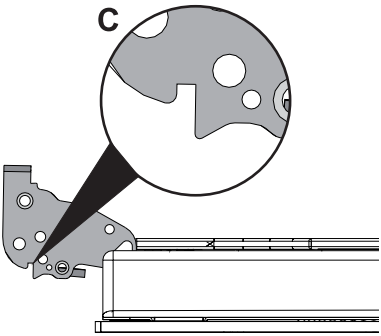
Open the door completely.
Insert a pin into the hole in the hinge. Repeat for both hinges.



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



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



13.INSTALLING THE APPLIANCE

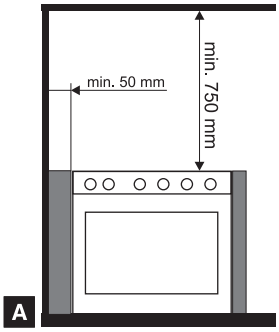
13.1 Installing in kitchen units

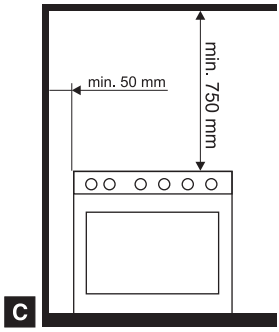
Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C). If they are not sufficiently temperature-resistant, they may warp over time.

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

It 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 figures A and C relative to the installation classes.

Any wall units must be at a minimum distance of at least 750 mm above the appliance. This distance can be reduced to 650 mm if a ventilation hood is installed.

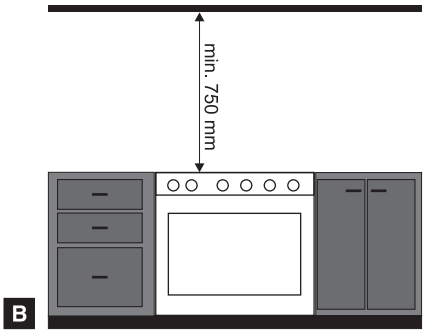




A Built-in appliance (Class 2 subclass 1)

B Built-in appliance (Class 2 subclass 1)

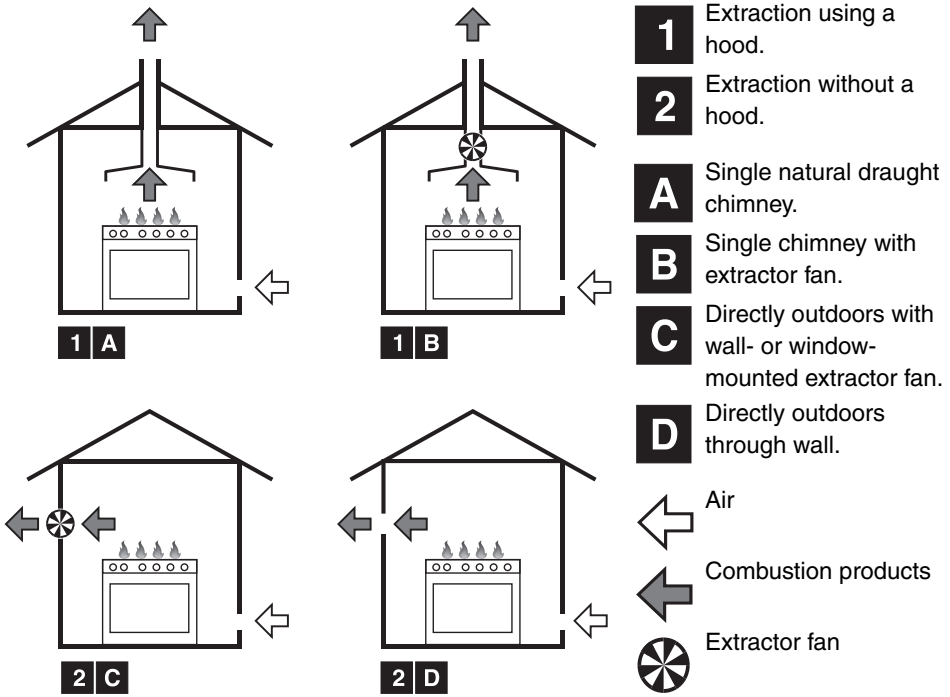
C Free-standing appliance (Class 1)



13.2 Room ventilation and combustion extraction

The room containing the appliance should be permanently ventilated 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 current standards and positioned so that no part of them is obstructed.
The appliance 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.

Combustion products can be extracted by means of hoods connected to a natural draught chimney whose efficiency is assured 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 standards. When the job is complete, the installer must issue a certificate of conformity.



13.3 Gas connection

At the end of the installation, check for any leaks with a soapy solution, never with a flame.

The tightening torque between connections that incorporate a gasket must be between 10 and 15 Nm.

After carrying out any operation on the appliance, check that the gas connections are properly tightened.

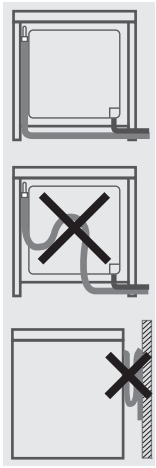
13.3.1 Connection with a rubber hose

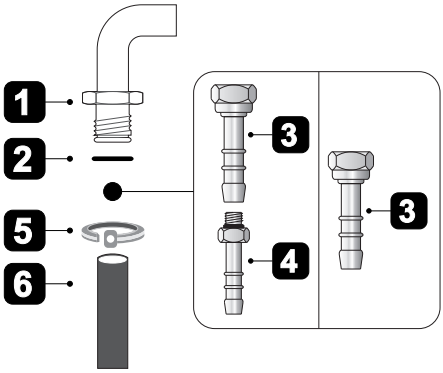
CAUTION: The following instructions are valid solely for Class 1 installations. See fig. C in chapter "13.1 Installing in kitchen units".

Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.

The inside diameter of the hose must be 8 mm for LPG GAS and 13 mm for NATURAL GAS and CITY GAS.

Installation with a standards-compliant rubber hose must be carried out so that the length of the piping does not exceed 1.5 metres; make sure that the hose does not come into contact with moving parts and that it is not crushed in any way.
Verify that all following conditions are met:
the hose is fixed to the hose connection with safety clamps;
no part of the hose is in contact with hot walls (max. 50°C);
the hose is not under traction or tension and has no kinks or twists;
the hose is not in contact with sharp objects or sharp corners;
if the hose is not perfectly airtight and leaks gas, **do not try to repair it**: replace it with a new hose;
verify that the hose is not past its expiry date (serigraphed on the hose itself).



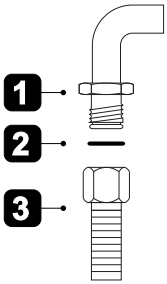


Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).
Carefully screw the hose connector **3** to the appliance's gas connector **1** (1/2" thread ISO 228-1), placing the seal **2** between them. The hose connector **4** can also be screwed to the hose connector **3**, depending on the diameter of the gas pipe used.
After having tightened the hose connector(s), push the gas pipe **6** onto the hose connector and secure it with the clamp **5** that is compliant with the applicable standard.

13.3.2 Connection with a flexible steel hose

CAUTION: The following instructions are valid for all types of installation, see fig. A, B, C in chapter "13.1 Installing in kitchen units".

Only use standards-compliant continuous wall steel hoses no longer than 2 metres.



This type of installation can be used for both built-in and free-standing appliances.
Make the connection to the gas mains using a continuous wall flexible steel pipe whose specifications comply with the applicable standard.
Carefully screw the connector **3** to the appliance's gas connector **1** (1/2" thread ISO 228-1), placing the seal **2** between them.

13.4 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 standards.

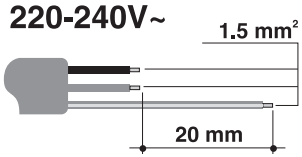


If the appliance is connected to the power supply network by means of a fixed connection, install a multipolar cut-out device on the power supply line, in compliance with installation regulations, located near the appliance and in an easily reachable position.



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.

Operation at 220-240 V~: use a H05V2V2-F type three-core cable (3 x 1.5 mm^2).



The cable end to be connected to the appliance must be provided with a ground wire (yellow-green) at least 20 mm longer.



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

14.ADAPTATION TO DIFFERENT TYPES OF GAS

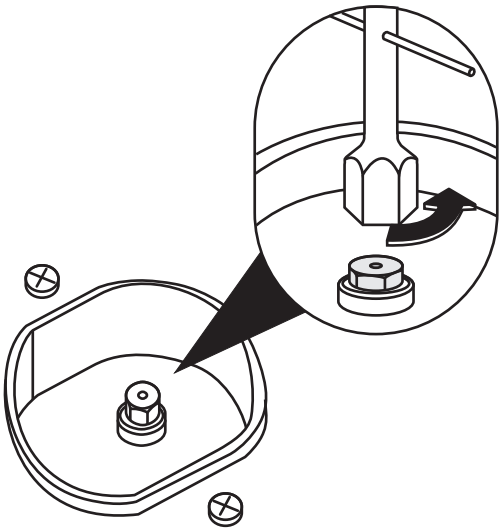
Before carrying out the following operations, disconnect the appliance from the power supply.

The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described in the following paragraphs.

14.1 Replacing the hob nozzles

5 Extract the pan stands and remove all caps and flame-spreader crowns;
6 Unscrew the burner nozzles with a 7 mm socket spanner;
7 Replace the burner nozzles according to the type of gas to be used (see “14.2 Burner and nozzle characteristics table”).
8 Replace the burners in the correct position.

The nozzles for using city gas (G110 – 8 mbar) are available from authorised service centres.



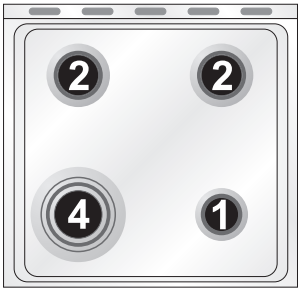
14.2 Burner and nozzle characteristics table

Burner	RATED HEATING CAPACITY (kW)	LPG – G30/G31 30/37 mbar			
		Nozzle diameter 1/100 mm	Reduced capacity (W)	Capacity g/h G30	Capacity g/h G31
Auxiliary (1)	1.0	50	350	73	71
Rapid (2)	1.8	65	450	131	129
Ultra-rapid (4)	3.2	94	1500	233	229

Burner	RATED HEATING CAPACITY (kW)	CITY GAS – G110 8 mbar	
		Nozzle diameter 1/100 mm	Reduced capacity (W)
Auxiliary (1)	1.0	145	350
Rapid (2)	1.8	185	450
Ultra-rapid (4)	3.5	290	1200

Burner	RATED HEATING CAPACITY (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced capacity (W)
Auxiliary (1)	1.0	72	350
Rapid (2)	1.8	97	450
Ultra-rapid (4)	3.5	133	1500

14.3 Arrangement of the burners on the hob



BURNERS

1. Auxiliary

2. Rapid

4. Ultra-rapid

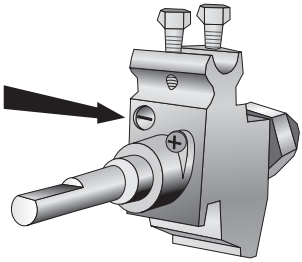
15.FINAL OPERATIONS

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the pan stands.

Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. The label is inserted inside the pack together with the nozzles.

15.1 Adjusting the hob burner minimum setting for city and natural gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw to the top left of the tap rod until the correct minimum flame is achieved.
Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all gas taps.



For valved models, keep the knob pressed in at the minimum setting for a few seconds to keep the flame lit and to activate the safety device.

15.2 Adjusting the hob burner minimum setting for LPG

In order to adjust the minimum setting with LPG, the screw at the side of the tap rod must be tightened clockwise all the way.
The diameters of the by-passes for the individual burners are given in paragraph “14.2 Burner and nozzle characteristics tables”. When the adjustment is completed, restore the sealing of the by-passes with paint or another material.

15.3 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 level.

15.4 Assembling the skirt (on certain models only)

- Loosen nuts B.
- Position the skirt above the countertop, taking care to align pins C with holes D.
- Secure the skirt to the countertop by tightening screws A.

