Contents

GB-IE

1. INSTRUCTIONS FOR SAFE AND PROPER USE 38
2. INSTALLING THE APPLIANCE 40
3. ADAPTATION TO DIFFERENT TYPES OF GAS 43
4. FINAL OPERATIONS 45
5. DESCRIPTION OF CONTROLS 47
6. USING THE COOKING HOB 53
7. USING THE OVENS 55
8. AVAILABLE ACCESSORIES 57
9. COOKING ADVICE 58
10. CLEANING AND MAINTENANCE 65
11. EXTRAORDINARY MAINTENANCE 69

THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.



*INSTRUCTIONS FOR THE INSTALLER: these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.*



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



Further information about the products can be found at www.smeg.com

1. INSTRUCTIONS FOR SAFE AND PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION ◉ (OFF) WHEN YOU FINISH USING THE HOB.



NEVER PUT INFLAMMABLE OBJECTS INTO AN OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT.
DO NOT REMOVE THIS PLATE FOR ANY REASON.



DO NOT INSTALL THIS APPLIANCE ON A RAISED PLATFORM.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB PAN STANDS.



DO NOT USE CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE DETERMINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



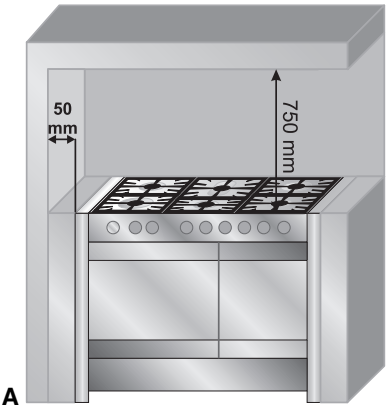
The manufacturer cannot be held liable for damage to persons or things caused by failure to comply with the above requirements or by tampering with any part of the appliance or by the use of non-original spare parts.

2. INSTALLING THE APPLIANCE



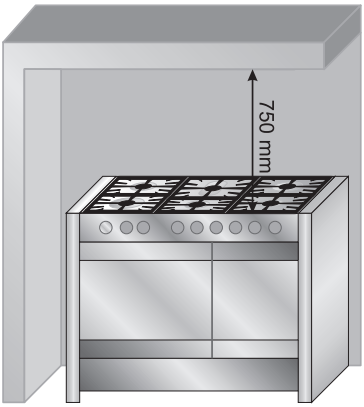
*It is the law that all gas appliances are installed by **competent persons**. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*

It may be installed against walls one of which is higher than the worktop surface, at least 50 mm from the side of the appliance, as shown in the installation class drawings A and B. Wall units or extractor hoods installed above the appliance's work-top must be at least 750 mm above it.



A

Built-in appliance



B

Free-standing installation

2.1 Electrical connection



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.

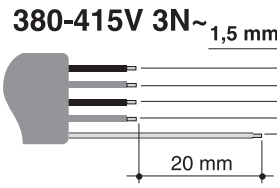


The plug at the end of the power cable and the wall socket must be the same type (conforming to regulations in force). Check that the power line is adequately grounded. Do not use reducers, adapters or shunts.

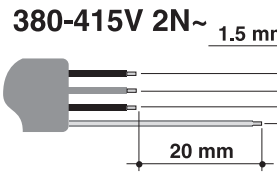


If the appliance is connected to the power grid using a fixed connection, fit the power supply line with a multipolar cut-out device with a contact opening gap equal to or greater than **3 mm** in an easily accessible position close to the appliance.

For operation on 380-415V3N~: *use a H05RR-F-type five-core cable (5 x 1.5 mm²).*

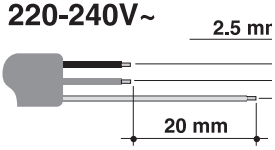


For operation on 380-415V2N~: *use a H05RR-F-type four-core cable (4 x 1.5 mm²).*



For operation on 220-240V~: *use a H05RR-F-type three-core cable (3 x 2.5 mm²).*

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



The manufacturer cannot be held liable for damage to persons or things caused by failure to comply with the above requirements or by tampering with any part of the appliance.

2.2 Ventilation requirements

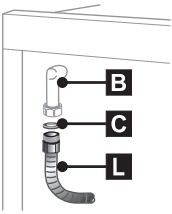
The room containing the appliance should have an air supply in accordance with B.S. 5440 part 2 1989.

1. All rooms require an opening window or equivalent, and some rooms will require a permanent vent as well.
2. For room volumes up to 5 m^3 an air vent of 100 cm^2 is required.
3. If the room has a door that opens directly to the outside, and the room exceeds 1 m^3 no air vent is required.
4. For room volumes between 5 m^3 and 10 m^3 an air vent of 50 cm^2 is required.
5. If there are other fuel burning appliances in the same room B.S. 5440 part 2 1989 should be consulted to determine the air vent requirements.
6. This appliance must not be installed in a sitting room of less than 20 m^3 or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a Corgi gas installer.

Failure to install appliances correctly is dangerous and could lead to prosecution.

2.3 Connecting to natural and LPG gas (Please see connection diagram)

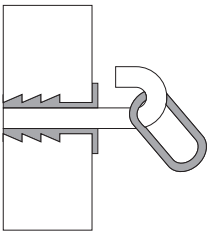


Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a 1/2" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges.

If connecting to LPG the bayonet hose must have red bands on it.

2.4 Instruction for wall fixing (only on some models)

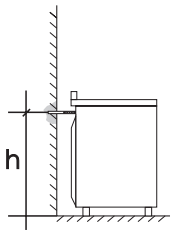
1) Fix the screw to the wall and hook the chain (**B**);
2) Hook the chain to the hole positioned at the rear of the cooker by the gas pipe (**A**);
3) Once the chain is in position, push the cooker against the wall;
4) The height of the screw hole from floor level must not exceed 800 mm (**C**).



A



B



C

3. ADAPTATION TO DIFFERENT TYPES OF GAS

Before carrying out the following operations, disconnect the appliance from the electricity supply

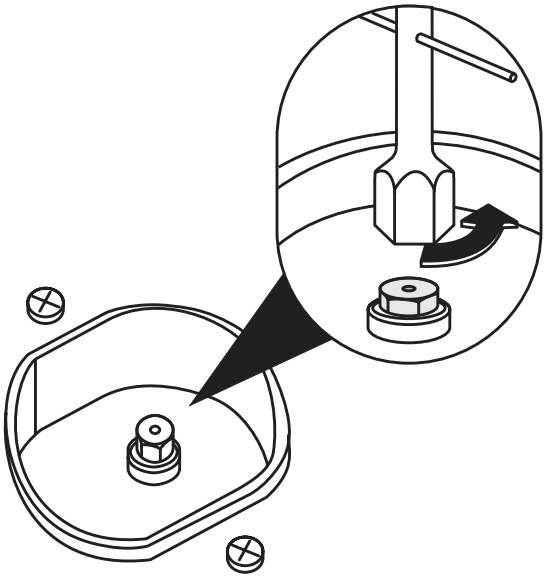
The cooker hob is preset for **natural gas G20** (2H) at a pressure of 20 mbar. In the case of functioning with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

3.1 Replacement of nozzles on the hob

This operation requires no primary air regulation.

1. Extract the pan stands and remove all the caps and flame-spreader crowns;
2. Unscrew the burner nozzles with a 7 mm socket wrench;
3. Replace the nozzles according to the type of gas to be used and the description in paragraph “3.2 Burner and nozzle characteristics table”.

Replace the burners in the correct position.

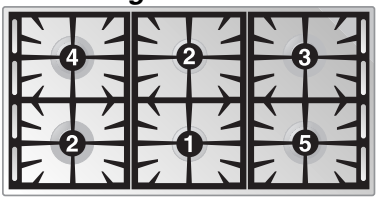


3.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar			
		Nozzle diameter 1/100 mm	Reduced capacity (W)	Capacity g/h G30	Capacity g/h G31
Auxiliary	1.05	50	400	76	75
Semi rapid	1.8	65	500	131	129
Rapid	3.0	85	800	218	214
Ultra rapid	3.9	100	1600	284	279

Burner	Rated heating capacity (kW)	Natural gas – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced capacity (W)
Auxiliary	1.05	72	400
Semi rapid	1.8	97	500
Rapid	3.0	115	800
Ultra rapid	3.9	135	1600

3.3 Arrangement of burners on cooking hob



BURNERS

1 Auxiliary
2 Semi rapid
3 Rapid
4 Ultra rapid
5 Ultra rapid

4. FINAL OPERATIONS

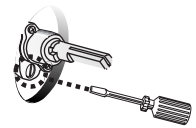
After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the pan stands.



After adjustment to a different kind of gas from the one for which the cooker has been tested, replace the plate inside the storage compartment with one corresponding to the new kind of gas. This plate can be obtained from your nearest Authorised Assistance Centre.

4.1 Adjustment of minimum for natural gas

Light the burner and take it to the minimum ▵. Remove the gas tap knob and turn the adjustment screw inside or at the side of the tap shaft (depending on the model) until there is a regular minimum flame. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.





4.2 Adjustment of minimum for LPG

To adjust the minimum for LPG, completely tighten (clockwise) the screw inside or next to the gas tap pin (depending on the model).
The diameters of the by-passes for each burner are given in table “3.2 Burner and nozzle characteristics table”.

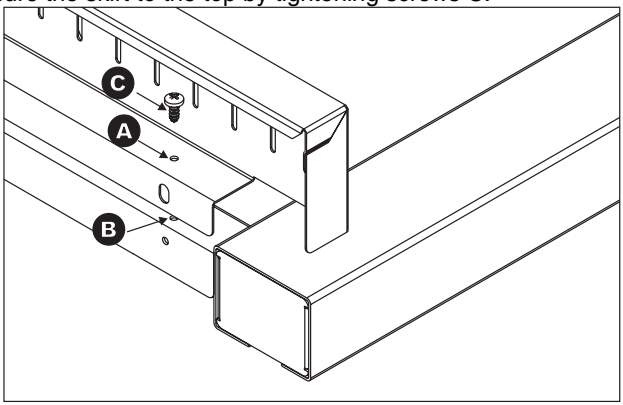
4.3 Positioning and levelling of the appliance



Having carried out the electricity and gas hook-up, level the appliance using the four adjustable legs.

4.4 Mounting the skirt

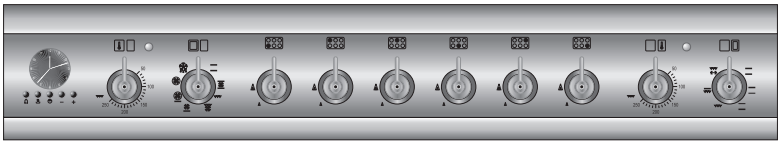
- Position the skirt above the top, taking care to align holes **A** with holes **B**.
- Secure the skirt to the top by tightening screws **C**.



5. DESCRIPTION OF CONTROLS

5.1 Front control panel

All the cooker controls and commands are on the front panel.



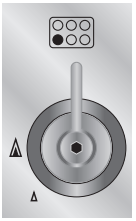
The user has only to press the central key ⏲ for 1 - 2 seconds to enable use of the oven on first use or after a power blackout.

DESCRIPTION OF SYMBOLS

REAR LEFT-HAND	REAR RIGHT-HAND
FRONT LEFT-HAND	FRONT RIGHT-HAND
FRONT CENTRAL BURNER	REAR CENTRAL BURNER
MAIN OVEN THERMOSTAT	AUXILIARY OVEN THERMOSTAT
MAIN OVEN FUNCTIONS	AUXILIARY OVEN FUNCTIONS

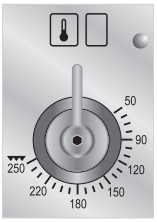
COOKING HOB BURNER COMMAND KNOB

The flame is lit by pressing the knob and turning it anticlockwise to maximum flame ⧋. To adjust the flame turn the knob between maximum (⧋) and minimum (△). The burner goes out when the knob is returned to the position ◉.

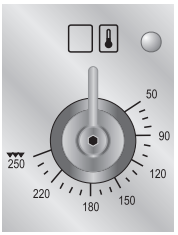


THERMOSTAT KNOB (OVENS)

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between **50**° and **250**°C.
The indicator light comes on to indicate that the oven is warming up. When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level.



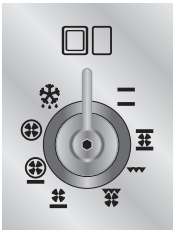
Main oven

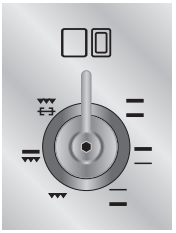


Auxiliary oven

FUNCTION SWITCH KNOB (OVENS)

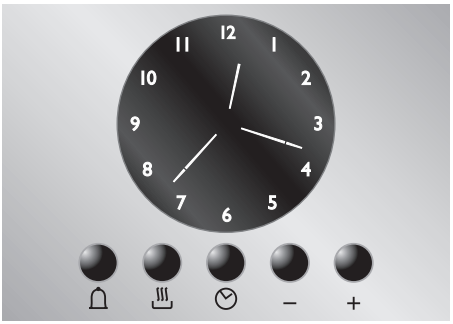
Turn the knob to select from the following functions:


Main oven


Auxiliary oven

MAIN OVEN	AUXILIARY OVEN
NO FUNCTION SET	NO FUNCTION SET
UPPER AND LOWER HEATING ELEMENTS	UPPER AND LOWER HEATING ELEMENTS
UPPER AND LOWER HEATING ELEMENTS + VENTILATION	UPPER HEATING ELEMENT
GRILL ELEMENT	LOWER HEATING ELEMENT
GRILL ELEMENT + VENTILATION	GRILL ELEMENT
LOWER HEATING ELEMENT + VENTILATION	UPPER HEATING ELEMENT + GRILL
LOWER HEATING ELEMENT + FAN-ASSISTED HEATING ELEMENT	GRILL + ROTISSERIE ELEMENT
FAN-ASSISTED HEATING ELEMENT + VENTILATION	
DEFROSTING	

5.2 Electronic Analogue Clock (on some models only)



LIST OF FUNCTIONS

TIMER KEY

END OF COOKING KEY

TIME SETTING AND RESET

VALUE DECREASE KEY

VALUE INCREASE KEY

The buzzer that sounds at the end of each programming will be made up of 10 buzzes repeated 3 times at intervals of about 1 minute. This sequence can be stopped at any time by pressing any key.

5.2.1 Setting the time

When using the oven for the first time, or after a power failure, the display flashes at regular intervals. Press the key to stop the display flashing. Press key again for 2 seconds; the current time can now be set. Press the value modification buttons + or – to increase or decrease the setting by one minute for each pressure. Press either of the value modification keys to display the current time. Five seconds after last pressing the key, the clock will start from the set time.

5.2.2 Timer

This function only activates the buzzer, without stopping cooking.

- Press and the display will light up as shown in figure 1;
- Within 5 seconds press key + or − to set the timer. Each time a key is pressed, an outer segment representing 1 minute of cooking is lit or switched off (figure 2 shows 1 hour and 10 minutes).
- Five seconds after last pressing the key the countdown begins, at the end of which the buzzer activates.
- The current time can be viewed during the countdown by pressing key once, press the key again to return to the timer display.



1



2

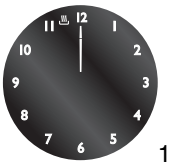
At the end of the countdown, the oven must be switched off manually by turning the thermostat and function selector knob to 0.

It is not possible to set a cooking time of more than 4 hours.

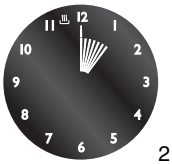
5.2.3 Programming

Cooking duration: the 2nd button can be pressed to set the cooking duration. Before it can be set, the thermostat must be turned to the desired cooking temperature and the function selector knob to any setting. To set the cooking duration, proceed as follows:

- Press key ; the pointer will go to position 12 and the adjacent symbol will flash (Fig. 1).
- Within 5 seconds press key + or − to set the cooking duration: each pressure on the + key adds 1 minute to the cooking duration, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking duration of 1 hour).
- Once the desired duration is obtained, cooking will start about 5 seconds after the last pressure on + or −.
- The display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of the cooking time, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- The duration can also be reset by deleting the program selected: Press the central key for 2 seconds to cancel the set duration and the oven will have to be manually switched off.



1

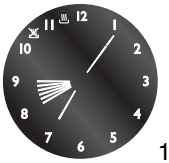


2

Warning: it is not possible to set cooking durations of more than 12 hours.

Cooking start: as well as setting a cooking duration, the cooking start time can also be set (with a maximum delay of 12 hours in relation to the current time). To set the cooking start/end time, proceed as follows:
Set the cooking duration as described in the previous point.

- Within 5 seconds of last pressing key + or −, press key again to set the cooking end time. Symbol will flash on the display together with the current time, with internal segments illuminated to show the end of cooking time. Use keys + and − to set the cooking end time.
- 5 seconds after the last key is pressed, the display will show the current time and the cooking start and end times, which will be represented by the illuminated inside segments. The display segments will be constantly illuminated as long as the current time is not the same as the cooking start time; as soon as the current time reaches the set starting time, all the inside segments will start to flash, indicating that the oven has started cooking.
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- To delete the entire set program, hold down the central key for 2 seconds; if cooking has already started, the oven will have to be switched off manually.
- Here we can see a programming example: the current time is 7:06 and cooking is programmed to start at 8.00 and end at 9.00.
- At 8 o'clock the inside segments between 8 and 9 will start to flash, while the hours hand will remain still.



1

Warning: for the oven to start cooking operations after the programming procedures just described, the thermostat and functions switch knob must be correctly set on the desired temperature and function.

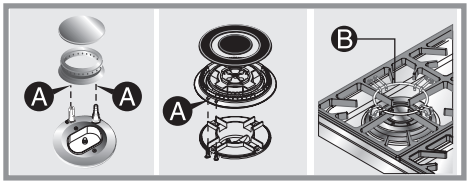
5.2.4 Display brightness reduction

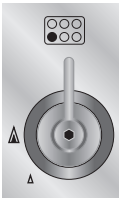
To reduce the energy consumption in stand-by, key can be pressed to reduce the display brightness. To restore the normal brightness, press again.

6. USING THE COOKING HOB

6.1 Lighting of the cooking hob 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.*
*The supplied rack **C** is for use with woks (Chinese pans).*





The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electric lighting device. To light the burners, press and turn the knob anticlockwise to the large flame symbol ◬ until the burner lights.
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: this means that the thermocouple has not warmed up enough. Wait a few moments and repeat the operation, keeping the knob pressed for longer. This is not necessary on burners not equipped with thermocouple. Once the burner is lit, the flame can be adjusted as required.
Always check that the control knobs are in the ○ (off) position when you finish using the hob

If the burners should go out accidentally, after about 20 seconds a safety device will be tripped, cutting off the gas supply, even if the gas tap is open.





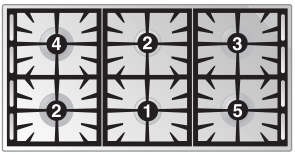


6.2 Practical advice for using the cooking hob burners

For better burner efficiency and to minimise gas consumption, use pans with lids of suitable size for the burner, so that flames do not reach up the sides of the pan (see point "6.3 Pan Diameters"). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over. When cooking, to prevent burns or damage to the hob all pans or griddle plates 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.

6.3 Pan diameters





BURNERS		Ø min. and max. (in cm)
1	Auxiliary	12-14
2	Semi rapid	16-20
3	Rapid	18-24
4	Ultra rapid	20-24
5	Ultra rapid	20-26

7. USING THE OVENS

7.1 General warnings and advice

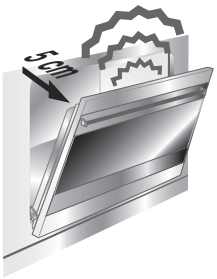
Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food unpleasant odours.

The user has only to press the central key for 1 - 2 seconds to enable use of the oven on first use or after a power blackout. To regulate, refer to paragraph "5.2 Electronic Analogue Clock".

During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; 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.

If both ovens are in use at the same time, there may be problems with delicate cooking processes.

To prevent any steam in the oven from causing problems, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. To access 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.



7.2 Oven Light

It comes on when the function switch knob is turned to any position.

7.3 Cooling fan

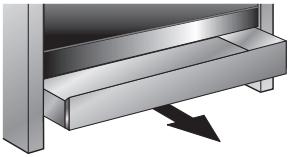
The appliance is equipped with a cooling system, which comes into operation as soon as a cooking function is selected. The same applies to timed cooking operations.

Fans cause a steady outflow of air from the rear top skirt board on the rear of the cooking hob, which may continue for a brief period of time even after the oven has been turned off.

This ventilation system ensures that the temperatures on the outside of the appliance meet the standards required by the current regulations.

7.4 Storage compartment

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



Never open the storage compartment when the oven is on and still hot. The temperature inside may be very high.

8. AVAILABLE ACCESSORIES

The oven features **4 runners** for positioning trays and racks at different heights.



Oven rack: for cooking food on plates, small cakes or roasts or foods requiring light grilling.



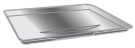
Tray rack: for placing on top of a tray for cooking foods which may drip.



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



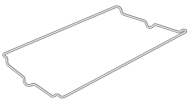
Baking tray: useful for cooking cakes, pizza and confectionery.



Rotisserie rod: useful for cooking chicken, sausages and all foods which require uniform cooking over their entire surface.
Only for the **auxiliary oven**.



Spit Frame: to be inserted in the guides of the **auxiliary oven** before using the rotisserie rod.



Accessories on Request
You can order the bottom skirting and self-cleaning oven panels from Authorised Assistance Centres.

9. COOKING ADVICE

In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.

Keep the oven door closed during cooking

9.1 Traditional cooking (main and auxiliary ovens)

FUNCTION SWITCH	
THERMOSTAT SELECTOR SWITCH FROM 50° TO 250°C	



This conventional cooking method, in which heat comes from above and below, is suitable for cooking food on a single shelf. The oven must be preheated to the preset temperature. Do not place the food in the oven until the thermostat light goes out. Very fatty meats can be placed inside the oven when it is still cold. Place frozen meat in the oven directly, without defrosting. The only precaution required is to set temperatures about 20°C lower and cooking times about 1/4 longer for fresh meat.

Use deep containers to prevent splashes from dirtying the sides of the oven.



9.2 Hot-air cooking (main oven)

FUNCTION SWITCH	
THERMOSTAT SELECTOR SWITCH FROM 50° TO 250°C	



This system is suitable for cooking on several shelves, even with foods of different kinds (fish, meat, etc.) without tastes and smells mingling. The air circulation inside the oven ensures uniform heat distribution. Preheating is not necessary.



Multiple cooking is possible provided that all foods require the same temperature.

9.3 Grilling (main and auxiliary ovens)

FUNCTION SWITCH	
THERMOSTAT SWITCH AT MAXIMUM	



Permits rapid browning of foods. The tray should be placed on the top runner. For short processes and small amounts, place the shelf on the third runner from the bottom. For longer cooking times and grilling, place the shelf on lower runners, depending on the size of the food.
The oven door must be closed while cooking is in progress.



Keep the door closed when grilling is in progress. Grilling with the door open can permanently damage the oven and jeopardise safety whilst the grill is on.

9.4 Hot air grilling (main oven)

FUNCTION SWITCH	
THERMOSTAT SWITCH FROM 50° TO 200°C	

Ensures uniform heating with greater heat penetration into the food. Food will be lightly browned on the outside and remain tender inside.
Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.

Keep the door closed when grilling is in progress. Grilling with the door open can permanently damage the oven and jeopardise safety whilst the grill is on.

9.5 Delicate cooking (auxiliary oven)

FUNCTION SWITCH	
THERMOSTAT SELECTOR SWITCH FROM 50° TO 250°C	



Ideal for pastries and cakes with wet covering and little sugar and damp desserts in moulds. Excellent results can also be achieved in completing cooking at the bottom and with dishes requiring heat in the lower area in particular. The baking plate is best inserted at the bottom level.

9.6 Defrosting (main oven)

FUNCTION SWITCH	
THERMOSTAT SWITCH IN POSITION 0	



The flow of air produced by the fan ensures quicker defrosting.
The air circulating inside the oven is at room temperature.



Defrosting at room temperature has the advantage of not altering the taste and appearance of the food.

9.7 Rotisserie cooking (auxiliary oven)

FUNCTION SWITCH	
THERMOSTAT SWITCH AT MAXIMUM	

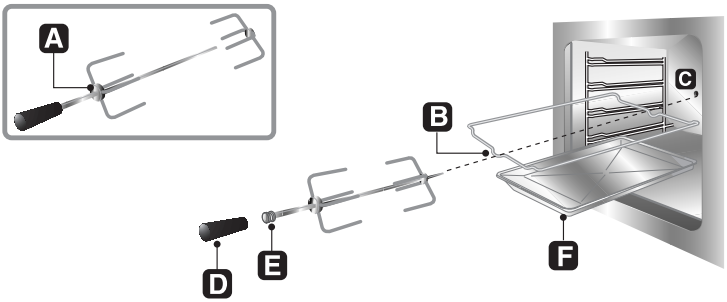


This type of cooking is only for the **auxiliary oven**. Use it for small size pieces.

Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B**. Fully insert frame **B** until the point of the spit shaft enters the spit-turning motor housing **C** on the rear wall of the oven. Position pan **F** on the lowest guide and pour a little water in to avoid smoke forming.
Make sure that the oven door is closed during cooking.



It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular.



9.8 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

TRADITIONAL COOKING

	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
MEAT			
ROAST VEAL	2	170 - 200	30 - 40 / KG.
ROAST BEEF	2	210 - 240	30 - 40 / KG.
ROAST PORK	2	170 - 200	30 - 40 / KG.
CHICKEN	2	170 - 200	45 - 60
DUCK	2	170 - 200	45 - 60
GOOSE - TURKEY	2	140 - 170	45 - 60
RABBIT	2	170 - 200	50 - 60
LEG OF LAMB	1	170 - 200	15 / KG.
ROAST FISH	1 - 2	170 - 200	ACCORDING TO DIMENSIONS
PIZZA	1 - 2	210 - 240	40 - 45
DESSERTS			
MERINGUE	1 - 2	50 - 70	60 - 90
SHORT PASTRY	1 - 2	170 - 200	15 - 20
CIAMBELLA	1 - 2	165	35 - 45
SAVOYARDS	1 - 2	150	30 - 50
BRIOCHES	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30

(*) = WITH PREHEATED OVEN

GRILLING

	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
PORK CHOPS	4	7 - 9	5 - 7
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	4	7 - 9	5 - 6
MEAT-BALLS	4	7 - 9	5 - 6
FISH FILLETS	4	5 - 6	3 - 4
TOAST	4	2 - 4	2 - 3



HOT AIR COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES
FIRST COURSES			
LASAGNE	2	190 - 210	20 - 25
OVEN-BAKED PASTA	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 220	20 - 25
MEAT			
ROAST VEAL	2	150 - 170	65 - 90
ROAST PORK	2	150 - 160	70 - 100
ROASTED BEEF	2	160 - 170	65 - 90
FILLET OF BEEF	2	160 - 180	35 - 45
ROAST LAMB	2	130 - 150	100 - 130
ROAST BEEF	2	170 - 180	40 - 45
ROAST CHICKEN	2	170	70 - 90
ROAST DUCK	2	160 - 170	100 - 160
ROAST TURKEY	2	150 - 160	160 - 240
ROAST RABBIT	2	150 - 160	80 - 100
ROAST HARE	2	160 - 170	30 - 50
ROAST PIGEON	2	140 - 170	15 - 25
FISH	2 - 3	150 - 170	ACCORDING TO DIMENSIONS
PIZZA	2 - 3	210 - 240	30 - 50
DESSERTS (PASTRIES)			
CIAMBELLA	2 - 3	150 - 170	35 - 45
FRUIT CAKE	2 - 3	170 - 190	40 - 50
SPONGE-CAKE	2 - 3	190 - 220	25 - 35
BRIOCHES	2 - 3	160 - 170	40 - 60
STRUDEL	1 - 2	150	25 - 35
SAVOYARD PUDDING	2 - 3	160 - 170	30 - 40
BREAD	2 - 3	190 - 210	40
TOAST	1 - 2	220 - 240	7

10. CLEANING AND MAINTENANCE

10.1 Cleaning stainless steel



Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.



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

10.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

10.1.2 Food stains or residues



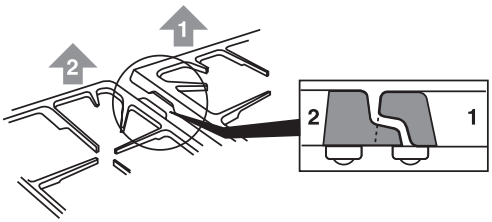


Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

10.2 Cleaning of cooking hob components

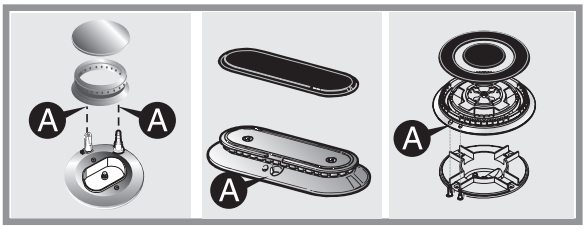
10.2.1 Racks

Extract the racks (the central one first, then the side ones). Clean with warm water and non-abrasive detergent, taking care to remove incrustation. Reassemble positioning the side ones first and then the central one.

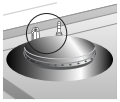


10.2.2 Burner caps, flame-spreader crowns and burners

The burner caps, flame-spreader crowns and burners can be removed for easier cleaning. Remove the pan stands and wash them in warm water with a non-abrasive detergent, taking care to remove all encrustations, and wait until they are **completely dry.** Replace the flame-spreader crowns, checking that they are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreader crowns are aligned with the plugs and thermocouples.



10.2.3 Ignition plugs and thermocouples



For best performance, the ignition plugs and thermocouples must always be kept thoroughly clean. Check them frequently and if necessary clean them with a wet cloth. Remove any dry residues with a wooden toothpick or a needle.

10.3 Cleaning the oven

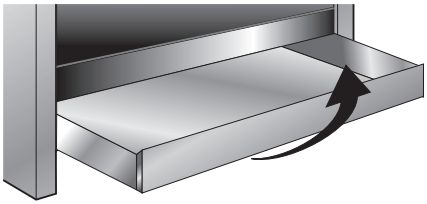


To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.
In the auxiliary oven, remove the side runners by lifting them at the front and extracting them from the hole at the back.



- **DO NOT USE A STEAM JET FOR CLEANING THE APPLIANCE.**
- Clean the oven racks and side runners with hot water and non-abrasive detergents, rinse and dry.

For easier cleaning, the storage drawer underneath the oven can be completely removed.
Pull it right out and raise the front (as for an ordinary drawer).



10.3.1 Self-cleaning liners (main oven)

The main oven is equipped with continuous self-cleaning enamelled liners. These liners make the oven easier to clean and ensure its efficiency over time.

10.3.2 Using the self-cleaning liners

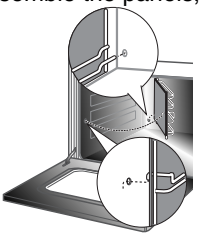
Periodically, to prevent food residues and unpleasant odours from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present; when the oven has cooled, these will then be removed with a damp sponge

10.3.3 Looking after the self-cleaning liners

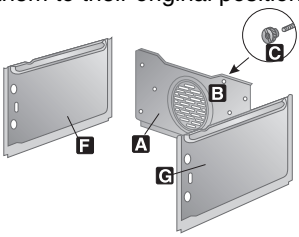
The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

10.3.4 Assembling the self-cleaning liners

1. Remove all accessories from the oven;
2. Remove the side runners (fig.1);
3. Extract the side liners "**F**" and "**G**"(fig. 2);
4. Remove the back panel "**A**" after undoing the threaded ring-nut "**C**" (fig. 2).
5. Reassemble the panels, restoring them to their original position.



1)



2)

10.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

11.EXTRAORDINARY MAINTENANCE

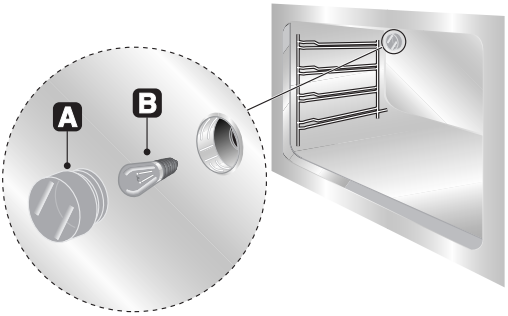
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.

11.1 Replacing the light bulb

Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb. Refit the cover **A**.

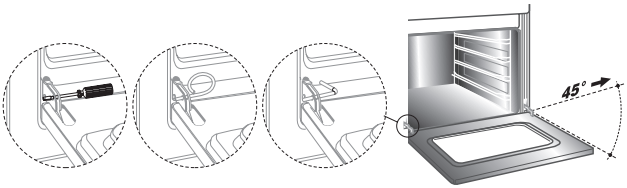




Only use oven bulbs (T 300°C).

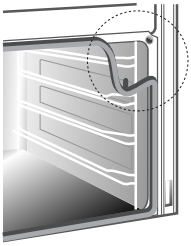
11.2 Removing the door

Open the door completely and fit the pins (supplied) into the holes from the inside. Close the door to an angle of about 45°, lift it and remove it from its seat. To replace, fit the hinges into the grooves provided, then lower the door until it comes to rest and extract the pins. If the pins are lost, two screwdrivers can also be used.



11.3 Oven door seal

To permit thorough cleaning of the oven, the seal can be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



11.4 Greasing the gas taps



Over time, the gas taps may become stiff or jam. Clean their insides and change their lubricating grease. **This operation must be carried out by a skilled technician.**