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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 commands 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 RESPONSIBILITY FOR IMPROPER USE.



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.



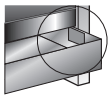
IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, SWITCH OFF THE POWER SUPPLY TO THE APPLIANCE AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



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



NEVER PUT INFLAMMABLE OBJECTS INTO AN OVEN: IF THEY CATCH FIRE THEY COULD CAUSE A FIRE IN THE HOME.



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.



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



DO NOT INSTALL THIS APPLIANCE ON A RAISED PLATFORM.



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.

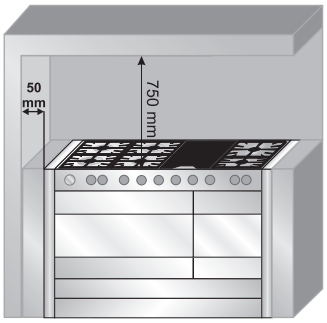


The manufacturer cannot be held liable for damage to persons or things caused by failure to comply with the above requirements or by tampering with any part of the appliance or by the use of non-original spare parts.

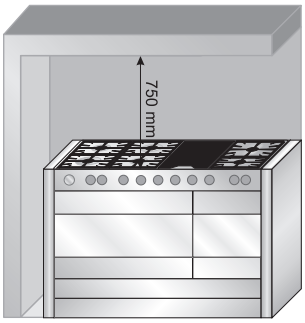
2. INSTALLING THE APPLIANCE



*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 can be placed against walls higher than the hob, at a distance of at least 50 mm from the side of the appliance, as shown in the drawings A and B relating to the installation classes. Wall units or extractor hoods located above the hob must be at least 750 mm away from it.



A Built-in appliance



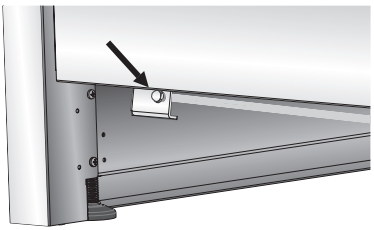
B Free-standing installation

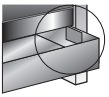
2.1 Positioning and levelling the appliance



The appliance is equipped with wheels and adjustable feet to simplify the positioning procedure. To use the front wheels, screw in the foot as shown here, so that the appliance rests on the front wheels. However, to allow the appliance to be moved freely it must be lifted at the back. To do this, proceed as follows:

use a 10 socket wrench to screw in the 2 hex nuts underneath the oven compartment: this raises the appliance either to level it or to allow it to be moved around.
Once all procedures are complete, unscrew the front feet and the hex nuts to set the cooker stable and level.





2.2 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.

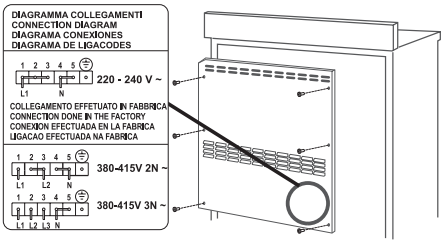


The plug at the end of the power cable and the wall socket must be the same type (conforming to regulations in force). Check that the power line is adequately grounded. Do not use reducers, adapters or shunts.



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.

The connection terminals are located at the rear of the appliance. For electrical connections see the following diagram. To access, remove the rear cover.



Instructions for the installer

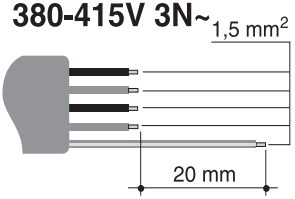
For operation on 380-415V3N~: *use a H05RR-F-type five-core cable (5 x 1.5 mm^2).*

For operation on 380-415V2N~: *use a H05RR-F-type four-core cable (4 x 2.5 mm^2).*

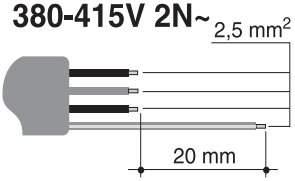
For operation on 220-240V~: *use n H05RR-F-type three-core cable (3 x 4 mm^2).*

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

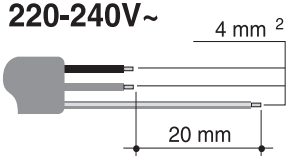
380-415V 3N~



380-415V 2N~



220-240V~



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.

2.3 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.

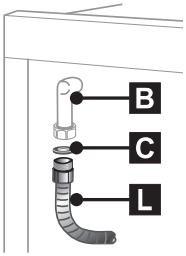
Windows and permanent vents should therefore not be blocked or removed without first consulting a Corgi gas installer.

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

2.4Connecting to natural and LPG gas *(Please see connection diagram)*

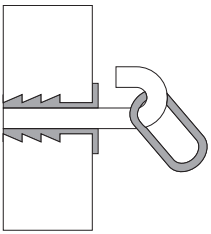
Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a 1/2" BSP internal thread. Use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make 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.



2.5 Instruction for wall fixing (on some models only)

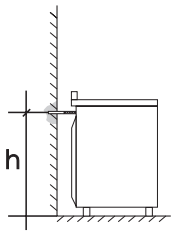
1) Fix the screw to the wall and hook the chain (**B**);
2) Hook the chain to the hole positioned at the rear of the cooker by the gas pipe (**A**);
3) Once the chain is in position, push the cooker against the wall;
4) The height of the screw hole from floor level must not exceed 800 mm (**C**).



A



B



C

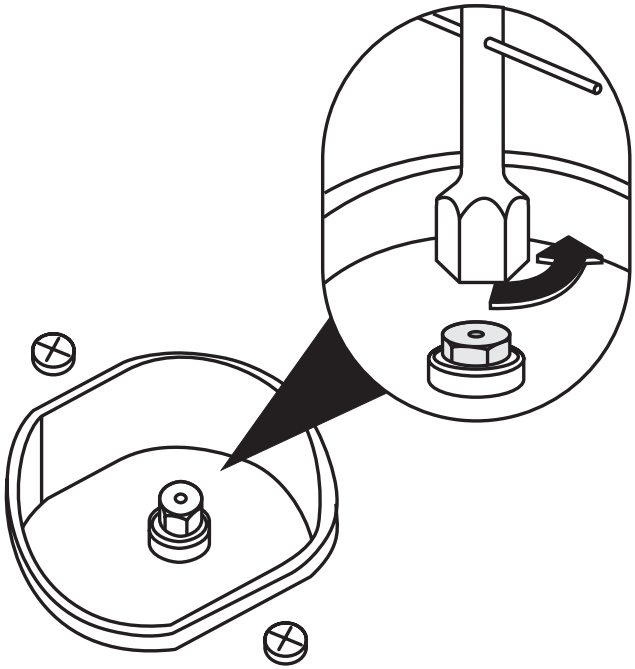
3. ADAPTATION TO DIFFERENT TYPES OF GAS

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

The cooking hob of the cooker is preset for **G20 natural gas** 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. Replace the burner nozzles as indicated in the table of the gas to be used.

3.1 Changing the nozzles

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 burner nozzles in accordance with the table for the gas in question.

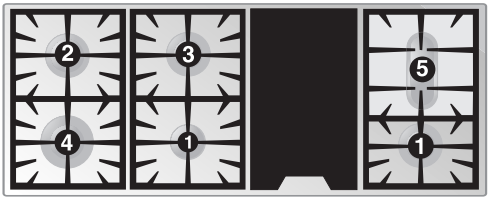


3.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	**LPG – G30/G31** 28/37 mbar (drawing ref. X238)			
		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
Fish Burner	1.9	68	800	138	136
Ultra rapid	3.9	100	1600	284	279

Burner	Rated heating capacity (kW)	**NATURAL GAS – G20** 20 mbar		
		Nozzle diameter 1/100 mm	Drawing Ref.	Reduced capacity (W)
Auxiliary	1.05	72	(X)	400
Semi rapid	1.8	97	(Z)	500
Rapid	3.0	115	(Y)	800
Fish Burner	1.9	94	(X)	800
Ultra rapid	3.9	135	(S)	1600

3.3 Arrangement of burners on cooking hob



BURNERS

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

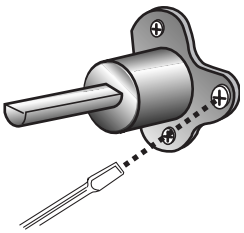
4. FINAL OPERATIONS

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. This label is in the packet together with the nozzles.

4.1 Adjustment of minimum for natural gas

Light the burner and turn it to the minimum position ∆. Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.
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.

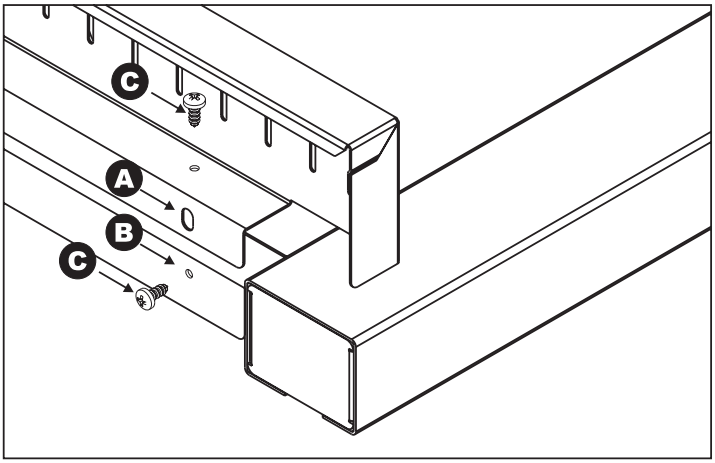


4.2 Adjustment of minimum for LPG

To adjust the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way.
The bypass diameters for each individual burner are shown in paragraph “3.2 Burner and nozzle characteristics table”. When adjustment is complete, re-seal the by-passes using wax or an equivalent material.

4.3 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

FRONT LEFT BURNER	BACK LEFT BURNER
FRONT CENTRAL BURNER	BACK CENTRAL BURNER
FRONT RIGHT BURNER	BACK RIGHT BURNER
BARBECUE ELEMENT	
MAIN OVEN THERMOSTAT	AUXILIARY OVEN THERMOSTAT
MAIN OVEN FUNCTIONS	AUXILIARY OVEN FUNCTIONS

MAIN OVEN THERMOSTAT KNOB



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.

FUNCTION SWITCH KNOB

Turn the knob to select from the following functions:



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

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 ◉.



BARBECUE ELEMENT POWER REGULATOR KNOB

This knob is used to set the power of the barbecue griddle on the hob. Turn the knob to any setting between “1” and “9” to switch on the heating element.
The light comes on to indicate that the element is heating up.
To switch off the heating element, return the knob back to the “0” setting.



WARNING: after it has been in operation for some time, the griddle remains hot even after the heating element has been switched off: keep children at a safe distance.

AUXILIARY OVEN VARIABLE GRILL KNOB



Position the auxiliary oven thermostat knob on symbol or .
Turn the variable grill knob clockwise to the desired position.
When the indicator light comes on the grill is engaged.

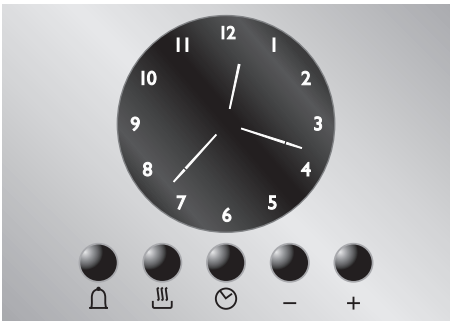
AUXILIARY OVEN THERMOSTAT KNOB



Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 220°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.
The oven is switched on by turning the knob clockwise to any one of the following functions except the oven light:

- NO FUNCTION SET
- UPPER AND LOWER HEATING ELEMENTS (BETWEEN 50° AND 220°C)
- LOWER HEATING ELEMENT
- GRILL ELEMENT
- UPPER HEATING ELEMENT + GRILL ELEMENT

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

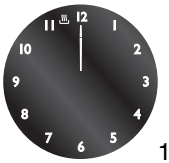
At the end of the countdown, the oven must be switched off manually by turning the thermostat and function selector knob to 0.

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

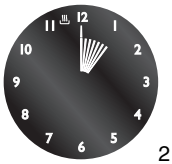
5.2.3 Programming

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

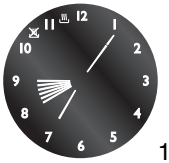


2

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.

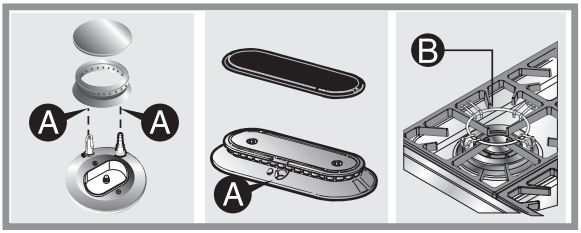
5.2.4 Display brightness reduction

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 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 maximum flame symbol ▲ until the burner lights. 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.

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.



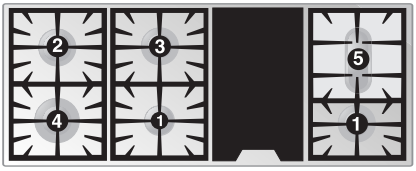


6.2 Practical advice for using the cooking hob burners

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. e max. (in cm)
1	Auxiliary	12-14
2	Semi rapid	16-20
3	Rapid	18-24
4	Ultra rapid	20-24
5	Fish Burner	use special oval-shaped pan

6.4 Using the griddle plate



The griddle plate has a non-stick (Teflon) coating. The non-stick film is very delicate and may be damaged if metal utensils are used.

Use only utensils made from wood or plastic resistant to high temperatures.



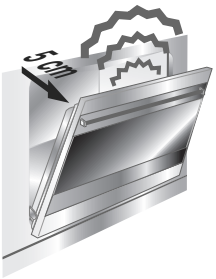
7. USING THE OVENS

7.1 General warnings and advice

When the oven is used for the first time, it should be heated to the maximum temperature (250-220°C) for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant odours.

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.

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.



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

7.2 Oven Light

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

7.3 Cooling fan

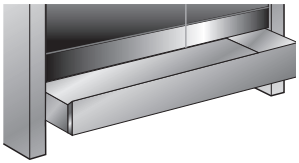
The appliance is equipped with a cooling system, which comes into operation as soon as a cooking function is selected. The same applies to timed cooking operations.

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 compartment is in the bottom of the cooker, underneath the ovens. 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.



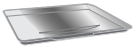
Tray rack: for placing on top of a tray for cooking foods which may drip.



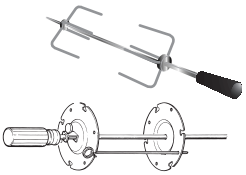
Oven tray: useful for collecting fat from foods placed on the rack above.



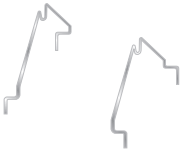
Baking tray: useful for cooking cakes, pizza and confectionery.



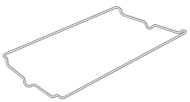
Rotisserie rod: useful for cooking chicken, sausages and all foods which require uniform cooking over their entire surface.



Main oven rotisserie frame: to be fitted into the holes provided in the oven tray.



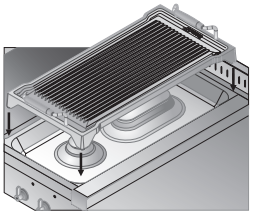
Spit Frame: to be inserted in the guides of the **auxiliary oven** before using the spit.



Accessories on Request
The bottom skirting and self-cleaning oven panels can be requested from Authorised Service Centres.

Two optional accessories are also available from Authorised Service Centres:

***Griddle plate on gas burner**: this optional plate is for installation on the hob instead of the right-hand pan stand (fish burner). Take care that the feet of the griddle plate are resting firmly on the base of the hob to prevent the risk of tipping.*



***Barbecue rack**: this open rack is for installation on the barbecue heating element instead of the aluminium plate.*



9. COOKING HINTS

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	
THERMOSTAT SELECTOR SWITCH FROM 50° TO 220°C	



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. Very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to defrost. The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would 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 oven)

FUNCTION SWITCH	
THERMOSTAT SWITCH AT MAXIMUM	



Used for quick 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.

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.

9.5 Variable grill cooking (auxiliary oven)

	
THERMOSTAT SWITCH IN POSITION	
VARIABLE GRILL BETWEEN MIN. AND MAX.	

This function allows to change the grill power according to the quantity of food to be cooked. It also browns foods rapidly.

Position the auxiliary oven thermostat knob on symbol  or .
Turn the variable grill knob clockwise to the required position.
When the indicator light comes on the grill is engaged.
Keep the oven door closed during cooking.

9.6 Delicate cooking (auxiliary oven)

FUNCTION SWITCH	
THERMOSTAT SWITCH AT MAXIMUM	



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 tray is best inserted at bottom level.

9.7 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.

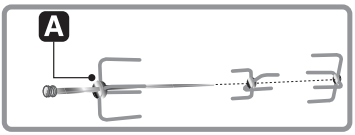
9.8 Rotisserie cooking (main oven)

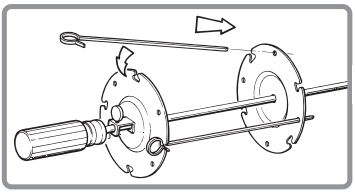
FUNCTION SWITCH	
THERMOSTAT SWITCH FROM 50° TO 200°C	

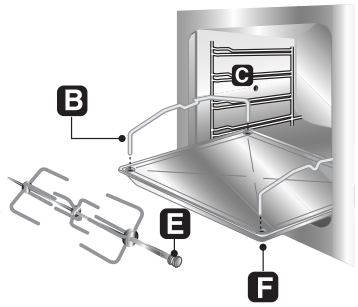


Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B** in the right side. Insert the drip tray into the oven as far as it will go until the tip of the rod is in line with the hole **C**. Now rock the frames B to insert the tip of the rod into the drive connection **C** of the rotisserie motor on the side of the oven. Pour a bit of water into the pan to avoid smoke from the dripping. **Keep the oven door closed during cooking.**

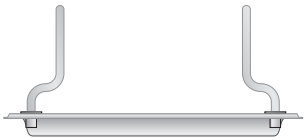
It is normal for the thermostat light to go on and off intermittently during cooking. This indicates the temperature inside the oven is regular.







CAUTION: frames B must be fitted as shown in the diagram



9.9 Spit cooking (auxiliary oven)

FUNCTION SWITCH	
VARIABLE GRILL BETWEEN MIN. AND ¾ MAX	

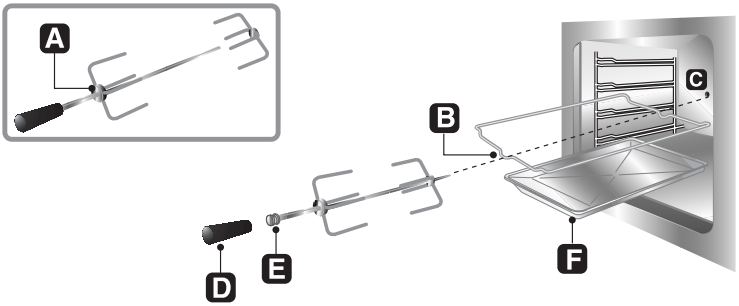


Use it for small size pieces.

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.
Keep the oven door closed during cooking.



It is normal for the thermostat light to go on and off intermittently during cooking. This indicates the temperature inside the oven is regular.



9.10 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



When cooking with the barbecue griddle, it should be left to heat up for about 15 minutes.

10. CLEANING AND MAINTENANCE

Do not use a steam jet for cleaning the inside of the oven.

10.1 Cleaning stainless steel

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

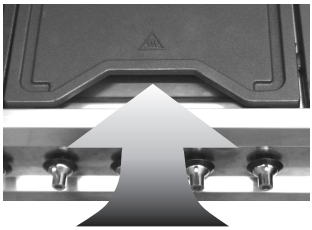


Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left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

10.2 Cleaning the cooking hob components

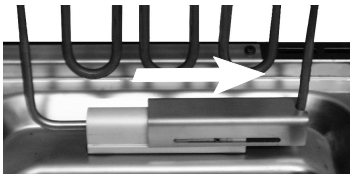
Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.

10.2.1 Barbecue griddle



After leaving it to cool, remove the barbecue plate by lifting it from the front as shown here, taking care not to spill the residues that have collected in the channels at the sides. Clean it with an ordinary detergent and a non-abrasive sponge.
Take care not to spill the residues that collect in the channel.

10.2.2 Barbecue drip tray

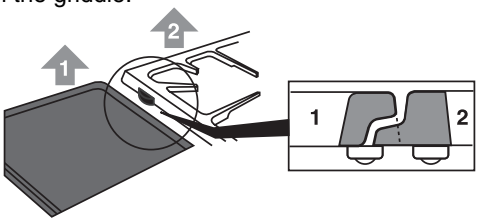


To remove the drip tray under the barbecue heating element:

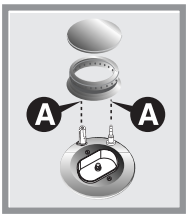
1. Remove the griddle as described in point 10.2.1;
2. Raise the heating element and fix it in place by sliding the retainer to the right (as shown in the adjacent diagram);
3. Remove the drip tray using the two handles and clean using specific detergents for stainless steel and a non-abrasive sponge.

10.2.3 Pan stands

Remove the right-hand pan stands (griddle + fish burner) as shown in the diagram. There is no special order for removal of the left-hand pan stands. Clean the pan stands in warm water and non-abrasive detergent, taking care to remove all incrustations. Replace, fitting first the outside pan stand then the griddle.

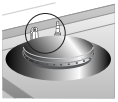


10.2.4 Burner caps, flame-spreader crowns and burners



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**. Reassemble the burner caps on their crowns, ensuring that niches **A** are centred with burner pins **B**.

10.2.5 Ignition plugs and thermocouples

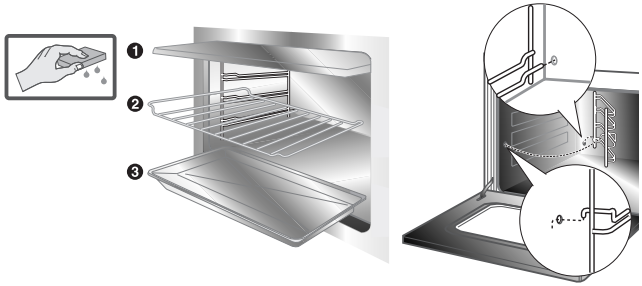


For best performance, the ignition plugs and thermocouples must always be kept thoroughly clean. Check them frequently and if necessary clean them with a wet cloth. Remove any dry residues with a wooden toothpick or a needle.

10.3 Cleaning the ovens (without self-cleaning panels)



To keep an oven in good condition it must be cleaned regularly. Let it cool first. Take out all the removable parts.
Remove the shelf runners by lifting them at the front and extracting them from their rear holes.



- Clean the oven racks and side runners with hot water and non-abrasive detergents, rinse and dry.

10.3.1 Self-cleaning liners

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

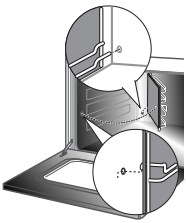
Periodically, to prevent food residues and unpleasant odours from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present; when the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

10.3.3 Looking after the self-cleaning liners

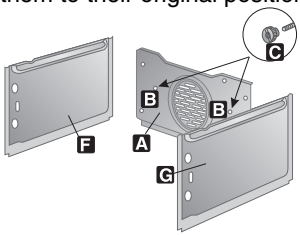
The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

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 glazing

These should always be kept very clean. Use absorbent kitchen paper or, in case of hard to remove dirt, wash with a wet sponge and ordinary detergent.

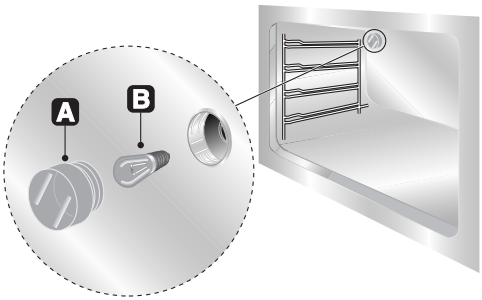
11.EXTRAORDINARY MAINTENANCE

Ovens periodically require small maintenance interventions or replacement of parts subject to wear and tear such as gaskets, electric bulbs etc. Specific instructions for each intervention of this type appear below.

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

11.1 Replacing the light bulbs

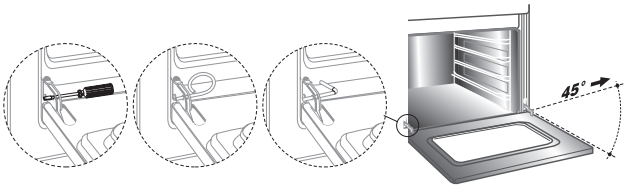
Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb. Refit the cover **A**.



Only use oven bulbs (T 300°C).

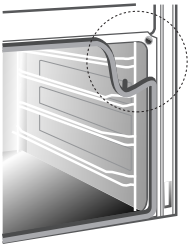
11.2 Removing the door

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.**