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

For further information on the product: www.smeg.com

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1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must never play with the appliance.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- Cooking process should always be kept under control. A short cooking process must be continuously surveyed.
- While cooking do not place metal objects, such as cutlery or dishes on the hob surface as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly on very hot trays.
- Keep the oven door closed during cooking.



- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not open the storage compartment (where present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF AVAILABLE) OR NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- Switch off the appliance after use.
- DO NOT MODIFY THIS APPLIANCE.
- Before any operation on the appliance (installation, maintenance, positioning or movement) always wear PPM.
- Before performing any operation on the appliance, switch off the power supply.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven.
- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could overheat and take fire. Be very careful.
- Never leave objects on the cooking surface.



Instructions

- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- Do not spray any spray products near the oven.
- Do not use plastic cookware or containers for cooking.
- Do not place sealed tins or containers in the oven cavity.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.
- Do not use the handle to lift or move this appliance.



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Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN A BOAT OR CARAVAN.
- This appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Have the gas connection performed by authorised staff.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised technicians.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.
- Before installation, make sure that the local distribution conditions (nature and pressure of the gas) and the adjustment of the appliance are compatible;
- The adjustment conditions for this appliance are shown on the gas setting label.
- This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.

For this appliance

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

1.2 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.3 Manufacturer liability

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

- use of the appliance other than that specified;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- the use of non-original spare parts.

1.4 Appliance purpose

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

1.5 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

- Read this user manual carefully before using the appliance.

1.6 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC).

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

To dispose of the appliance:

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



Power voltage
Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.

- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging
Danger of suffocation

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

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for the qualified technician: Installation, operation and inspection.



Safety instructions



Information



Advice

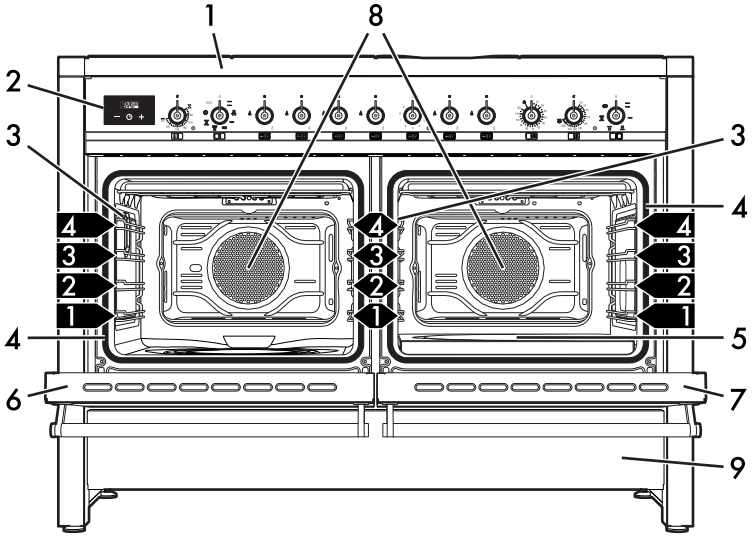
1. Sequence of instructions for use.

- Standalone instruction.

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2 Description

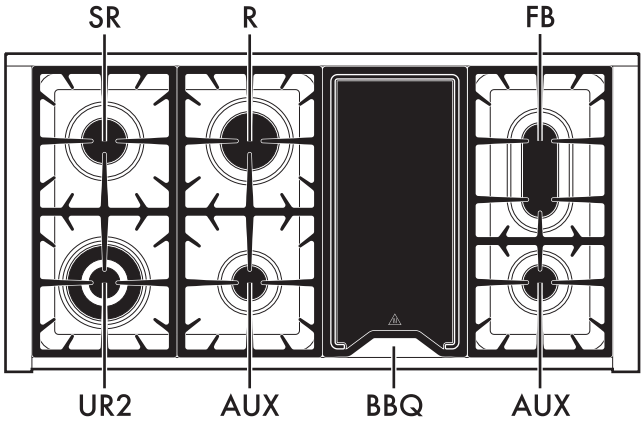
2.1 General Description



1 Cooking hob
2 Control panel
3 Oven light
4 Seal
5 Pizza plate
6 Main oven door
7 "Pizza" oven door
8 Fan
9 Storage compartment
1,2,3... Rack/tray support frame shelf

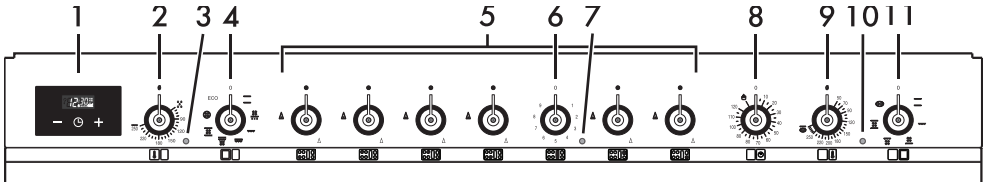
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2.2 Cooking hob



AUX = Auxiliary
SR = Semi-rapid
FB = Fish Kettle Burner
R = Rapid
UR2 = Ultra-rapid
BBQ = Barbecue plate

2.3 Control panel



1 Programmer clock

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

2 Main oven temperature knob

This knob allows you to select the cooking temperature.

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

3 Main oven indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set inside the oven is kept constant.

4 Main oven function knob

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

5 Hob burner knobs

Useful for lighting and adjusting the hob burners.

Press and turn the knobs anti-clockwise to the value to light the relative burners. Turn the knobs to the zone between the maximum and minimum setting to adjust the flame.

Return the knobs to the position to turn off the burners.

6 Barbecue knob

Adjusts the power of the barbecue element on the hob.

Turn the knob to any position from 1 to 9 to activate the heating element.

7 Barbecue indicator light

Turns on to indicate that the barbecue heating element is on. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set for the element is kept constant.

8 "Pizza" oven timer knob

This knob enables manual cooking or a timer to be set; the timer automatically switches off only the "pizza" oven at the end of cooking.

To set the cooking time, turn the knob clockwise until it reaches the required position and then set the required cooking function and temperature.

The numbers indicated are minutes. The adjustment is progressive and intermediate positions between the figures can be used.

At the end of the timed cooking operation, a buzzer will sound and switch off automatically after 3-4 seconds.

9 "Pizza" oven temperature knob

This knob allows you to select the cooking temperature.

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

10 "Pizza" oven indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set inside the oven is kept constant.

11 "Pizza" oven function knob

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

2.4 Other parts

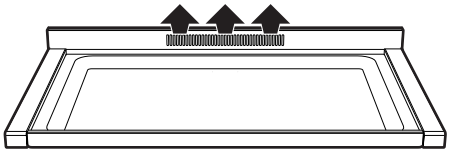
Shelves

The appliance features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

Cooling fan

The fan cools the ovens and comes into operation during cooking.

The fan causes a steady outflow of air that exits from the rear of the appliance and which may continue for a brief period of time even after the appliance has been turned off.



Interior lighting

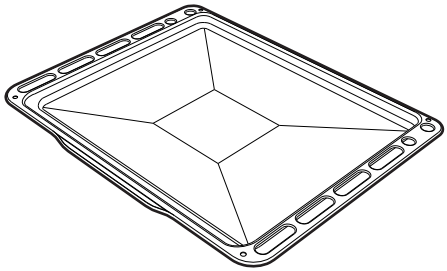
The appliance interior lighting comes on:

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

2.5 Available accessories

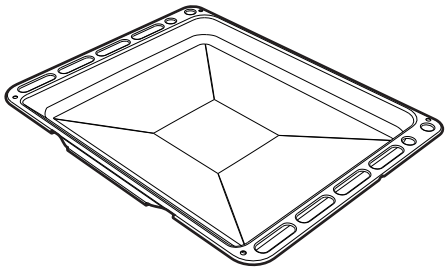
Some models are not provided with all accessories.

Oven tray



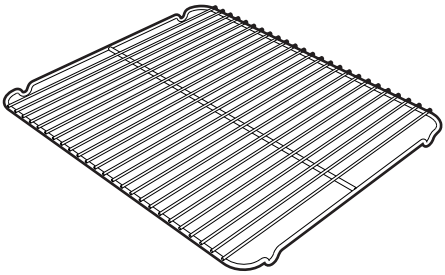
Useful for collecting fat from foods placed on the rack above.

Deep tray



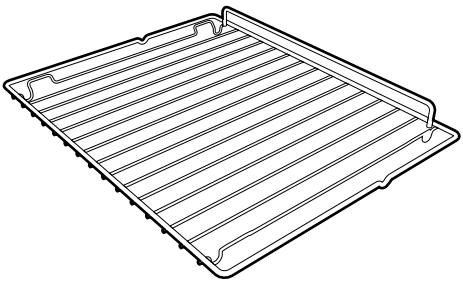
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Tray rack



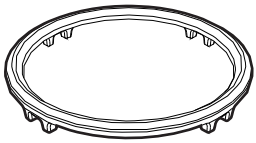
To be placed over the top of the oven tray; for cooking foods which may drip.

Rack

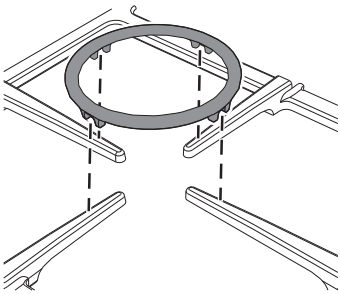


Useful for supporting containers with food during cooking.

Raised pan support



To prevent damage to the worktop, a raised pan support is available to place under pans having a diameter greater than those indicated in the "Cookware diameters" table in section 3.3 "Using the hob".



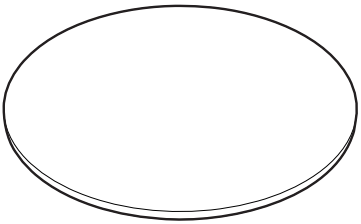
The pan support must be placed on the hob grid as shown in the figure above.

In any case, pans with a diameter greater than 26 cm must be used solely on the Ultra-rapid burner (**UR2**).

This pan support can also be used with woks.

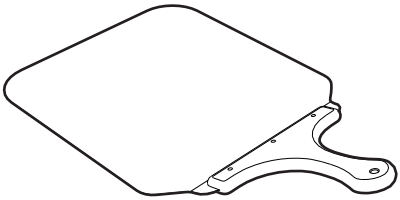
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Pizza plate



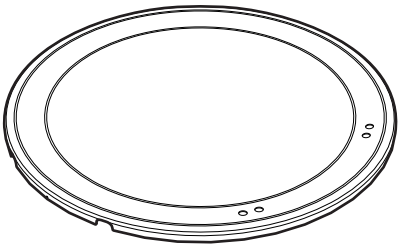
Specially designed for cooking pizza and similar dishes.

Pizza spatula



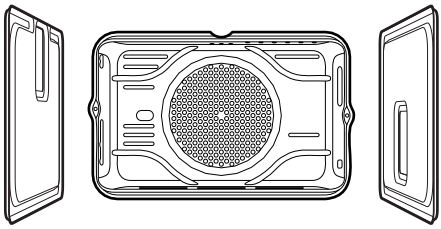
For easily placing the pizza on the pizza plate.

Pizza plate cover



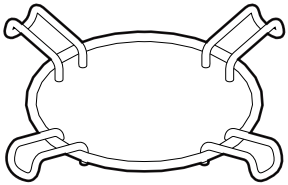
To be used in place of the pizza plate when this is not being used.

Self-cleaning panels



Useful for absorbing small grease residues.

WOK ring



Useful when using a wok.

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

Supplied original and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

3 Use

3.1 Instructions



High temperature inside the oven during use
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



High temperature inside the storage compartment
Danger of burns

- Do not open the storage compartment when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.



Improper use
Danger of burns

- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- Oils and fats could catch fire if overheated. Be very careful.



High temperature inside the oven during use
Danger of fire or explosion

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

Improper use
Risk of damage to surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Do not pour water directly onto very hot trays.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.

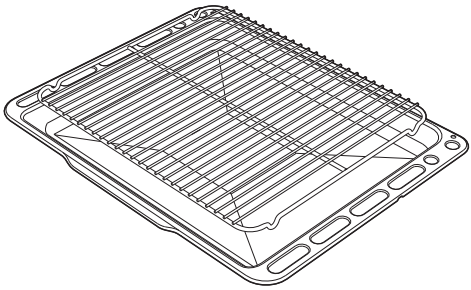
3.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartments.
3. Remove all the accessories from the appliance and clean them (see 4 Cleaning and maintenance). Heat the empty ovens at the maximum temperature to burn off any residues left by the manufacturing process.

3.3 Using the accessories

Tray rack

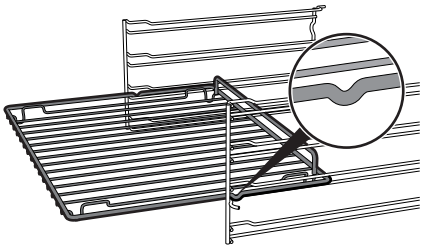
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.

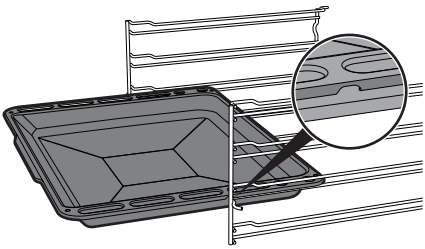


Racks and trays

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

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



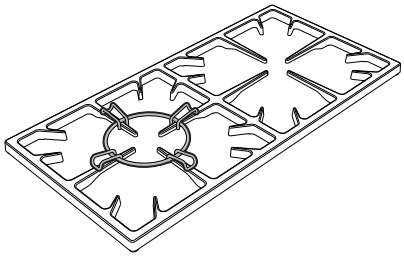


Gently insert racks and trays into the oven until they come to a stop.

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

Ring reducers

The reduction pan stands have to be placed on the hob grids. Make sure they are properly placed.



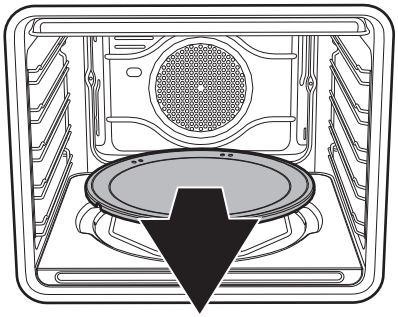
Pizza plate and cover ("pizza" oven)

Improper use
Risk of damage to surfaces

- Do not use the pizza plate other than as described, for example do not use it on gas or glass ceramic hobs or in ovens which are not designed for this purpose.
- If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza plate are unsightly and may reduce its efficiency.
- If the pizza plate is not in use, cover the bottom of the oven with the cover provided.

With the oven cold, remove the cover from the bottom and insert the pizza plate. Make sure that the plate is inserted correctly in the recess provided.

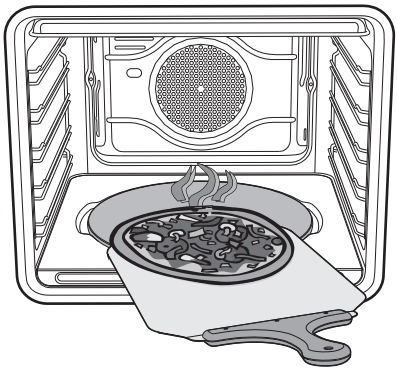
For cooking use the special pizza function .



The pizza plate can also be used in the main oven. On the bottom of the oven there are some circular drawn components; the pizza plate should be positioned on the widest one.

Pizza spatula

Always grip the pizza spatula on the wooden handle to put food in and take it out of the oven. You are advised to dust the steel surface lightly with flour to make it easier to slide fresh products on and off, as they could stick to the steel due to their moisture content.



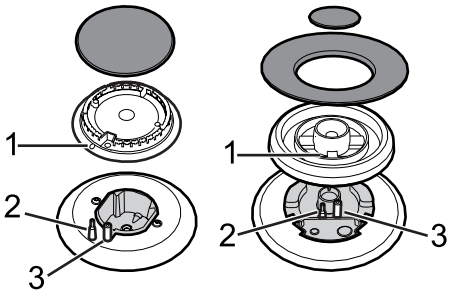
3.4 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to ⊙ and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.

In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. Return the knob to ⊙ and wait at least 60 seconds before lighting it again.

Correct positioning of the flame-spreader crowns and burner caps

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. Make sure that the holes in the flame-spreader crowns are aligned with the igniters and thermocouples (**A**).



Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan. Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.

Cookware diameters:

- **AUX**.: 12 - 14 cm.
- **SR**: 16 - 24 cm.
- **R**: 18 - 26 cm.
- **UR2**: 18 - 26 cm.

Cookware diameters with raised pan support:

- **UR2**: 26 - 28 cm.

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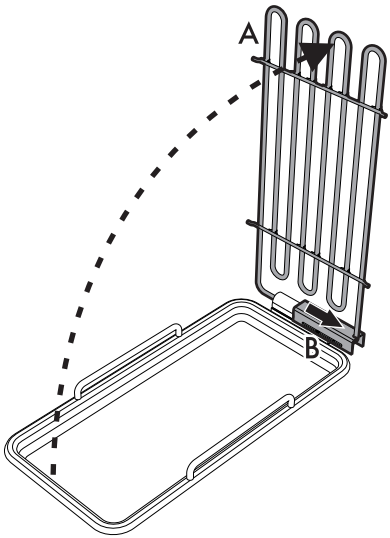
Barbecue plate

High temperature
Danger of burns

- After prolonged use, the hot plate remains hot even after the heating element has switched off. Keep children at a safe distance.
- Remove the plate only when it has cooled down.

For grilling, cooking au gratin or as a barbecue.

1. Remove the barbecue grill before starting cooking.
2. Lift heating element **A** and hold it in place with stop **B**.



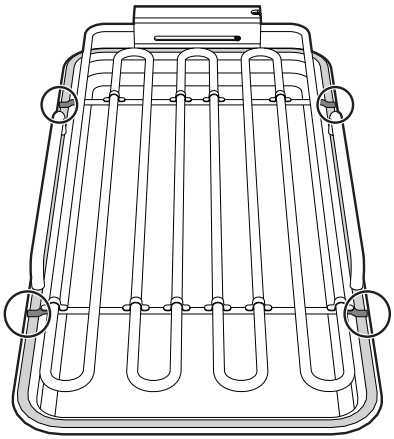
3. In the tray under the heating element you can put:

- Water to catch the fat and any grease dripping from the cooking
- Lava rock that keeps in the heat for longer and therefore improves the cooking times and quality

4. Remove the heating element stop **B** and

Pay attention not to fill above the edge of the tray.

then lower the element so that the four reference marks rest on the edge of the tray.



5. Replace the grill on the hob.
6. Turn the barbecue heating element knob to a position between **1** and **9**. The light turns on to indicate that the heating element is on.

It is recommended you pre-heat the element for 5-6 minutes before placing food on it.

3.5 Using the ovens

Switching on the main oven

To switch on the oven:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.

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

Main oven functions

Static

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

Rapid defrost

Rapid defrost is helped by the activation of a fan to ensure uniform distribution of room temperature air inside the oven. Perfect for any type of food.

Small grill

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

Large Grill

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

Fan with grill

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

Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelves).



Fan with circulaire

The combination of the fan and the circulaire heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.

ECO

Eco

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

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



Cooking (and preheating) times are longer with the ECO function



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

Switching on the “pizza” oven

To switch on the oven:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.
3. Select a cooking time or manual cooking using the timer knob.



If no cooking time is selected, the minute minder knob must be positioned on the symbol (manual). Otherwise, it will not be possible to turn on the oven



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

“Pizza” oven functions



Static

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

Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

Fan + lower element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.

Fan with grill

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

Fan assisted

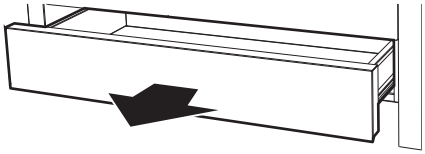
The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelves).

Pizza

The operation of the fan, combined with the grill and the lower heating element, ensures uniform cooking even with complex recipes. Perfect not just for pizzas, but also for biscuits and cakes.

3.6 Using the storage compartment

The storage compartment is at the bottom of the cooker. To open it, pull the handle towards you. It can be used to store cookware or metallic objects necessary when using the appliance.



3.7 Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- Using more ovens at the same time might affect the final cooking results.

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the  symbol to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect liquids produced by grilling.
- Grilling processes must never last more than 60 minutes.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

To save energy

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

3.8 Programmer clock



— Value decrease key

Clock key

\+ Increase key

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

Press the key to reset the programmer clock.

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Setting the time

If the time is not set, the oven will not switch on.

On the first use, or after a power failure, the digits  will be flashing on the appliance's display.

1. Hold down the clock key for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set via the value increase key and value decrease key . Keep the key pressed in to increase or decrease rapidly.
3. Wait 7 seconds. The dot between the hours and the minutes stops flashing.
4. The symbol on the display indicates that the appliance is ready to start cooking.

To change the time, hold down the value increase key and value decrease key at the same time for two seconds, then set the time.

Timed cooking

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

1. Keep the clock key pressed until the symbol appears.
2. Press the clock key again. On the display the symbol A and the text  appear, alternating with the current time.
3. Use the value increase and value decrease keys to set the required minutes of cooking.
4. Select a function and a cooking temperature.
5. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols and A will appear on the display.

At the end of cooking the heating elements will be deactivated. On the display, the symbol turns off, the symbol A flashes and the buzzer sounds.

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

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

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

Programmed cooking

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

1. Set the cooking time as described in the previous point "Timed cooking".
2. Hold the menu key down for 2 seconds.
3. Press the menu key again. The display will show the digits and the text in sequence, while the **A** symbol flashes (for example, the current time is 17:30)
4. Use the — or + key to set the required minutes. (for example 1 hour)
5. Press the menu key. The text will appear on the display in sequence with the pre-set cooking duration added to the current time (for example, the cooking end time shown is 18:30).
6. Press the — or + key to set the cooking end time. (for example, 19:30).

Bear in mind that a few minutes for oven preheating must be added to the cooking time.

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

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

It is not possible to set a programmed cooking time of more than 24 hours.

After setting, hold the menu key down for 2 seconds to display the cooking time remaining. Press the menu key again. The display shows the text and the remaining cooking time in sequence.

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Minute minder timer

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

The minute minder timer can be activated at any time.

1. Keep the clock key pressed for per a few seconds. The display shows the figures and the symbol flashing between the hours and minutes.
2. Use the value increase and value decrease keys to set the number of minutes required.
3. Wait approx. 5 seconds without pressing any key to finish setting the minute minder. The current time and the symbols and appear on the display.

A buzzer will sound when the set time is reached.

4. Press the value decrease key to turn the buzzer off.

The minute minder timer can be set from 1 minute to a maximum of 23 hours and 59 minutes.

Modifying the set data

1. Press the clock key.
2. Use the value increase and value decrease keys to set the number of minutes required.

Deleting the set data

1. Press the clock key.
2. Hold down the value increase and value decrease keys at the same time.
3. Then switch off the oven manually if cooking is in progress.

Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the value increase and value decrease keys at the same time.
2. Press the clock key .Press the value decrease key to select a different buzzer tone.

Cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Static	1	220 - 230	45 - 50	
Roast veal	2	Circulaire	2	180 - 190	90 - 100	
Pork	2	Circulaire	2	180 - 190	70 - 80	
Sausages	1.5	Fan with grill	3	250 - MAX	15	
Roast beef	1	Circulaire	2	200	40 - 45	
Roast rabbit	1.5	Circulaire	2	180 - 190	70 - 80	
Turkey breast	3	Circ./Fan assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Circulaire	2	180 - 190	170 - 180	
Roast chicken	1.2	Circulaire	2	180 - 190	65 - 70	
					1st surface	2nd surface
Pork chops	1.5	Fan with grill	3	250 - MAX	15	5
Spare ribs	1.5	Fan with grill	3	250 - MAX	10	10
Bacon	0.7	Grill	4	250 - MAX	7	8
Pork fillet	1.5	Fan with grill	3	250 - MAX	10	5
Beef fillet	1	Grill	4	250 - MAX	10	7
Salmon trout	1.2	Circulaire	2	160 - 170	35 - 40	
Monkfish	1.5	Circulaire	2	160	60 - 65	
Turbot	1.5	Circulaire	2	160	45 - 50	
Pizza	1	Fan assisted/Pizza	2	250 - MAX	8 - 10	
Bread	1	Circulaire	2	190 - 200	25 - 35	
Focaccia	1	Circ./Fan assisted	2	180 - 190	20 - 25	
Bundt cake	1	Circulaire	2	160	55 - 60	
Jam tart	1	Static	2	170	30 - 40	
Ricotta cake	1	Circulaire	2	160 - 170	55 - 60	
Jam tarts	1	Circulaire	2	160	20 - 25	
Paradise cake	1.2	Circulaire	2	160	55 - 60	
Profiteroles	1.2	Circulaire	2	180	80 - 90	
Sponge cake	1	Circulaire	2	150 - 160	55 - 60	
Rice pudding	1	Circulaire	2	160	55 - 60	
Brioches	0.6	Circulaire	2	160	30 - 35	

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

4 Cleaning and maintenance

4.1 Instructions

Improper use
Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.

4.2 Cleaning the appliance

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

Ordinary daily cleaning

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

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

Food stains or residues

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

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cooking hob grids

Remove the grids and clean them with lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the hob.

Continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

Barbecue plate

The plate is coated with a non-stick material (Teflon). This kind of film is very fragile and can be damaged when using metal utensils.

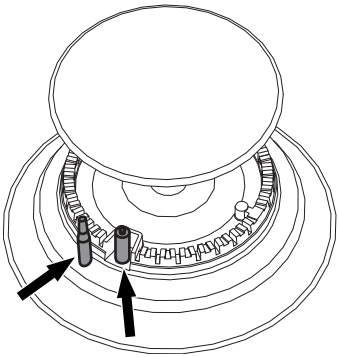
Use only wooden or plastic utensils withstanding high temperatures.

Flame-spreader crowns and burner caps

For easier cleaning, the flame-spreader crowns and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Refit the flame-spreader crowns making sure that they are correctly positioned in their housings with their respective burner caps.

Igniters and thermocouples

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

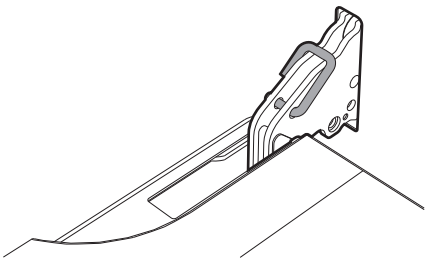


4.3 Removing the doors

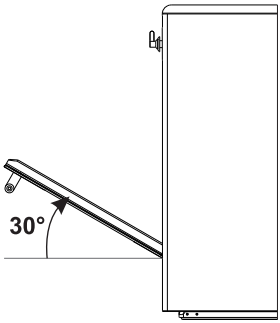
For easier cleaning, the doors can be removed and placed on a tea towel or other protective sheet.

To remove the door proceed as follows:

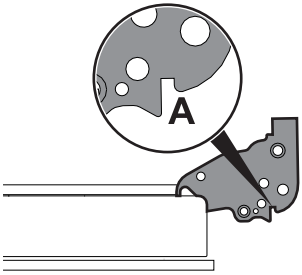
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



4.4 Cleaning the door glazing

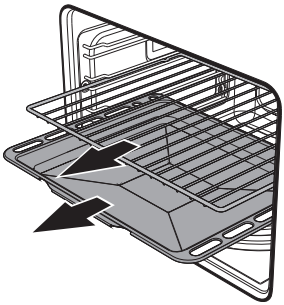
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

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

4.5 Cleaning the inside of the ovens

To keep the ovens in perfect condition, clean them regularly after allowing them to cool.

- Take out all removable parts.



- Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry damp parts.

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

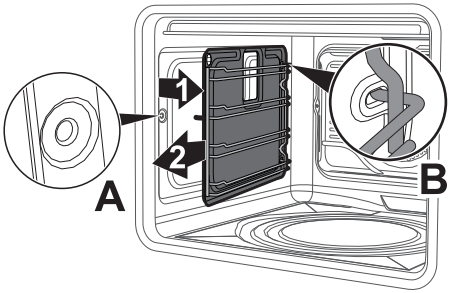
For easier cleaning, remove the door.

Removing self-cleaning panels and racks/trays support frames

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

To remove the guide frames: Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.

When cleaning is complete, repeat the above procedures to put the guide frames back in.



Regeneration of self-cleaning panels (catalytic cycle)

The regeneration cycle of the self-cleaning panels is a cleaning method through heating suitable for removing small grease residues, not sugar-based ones.

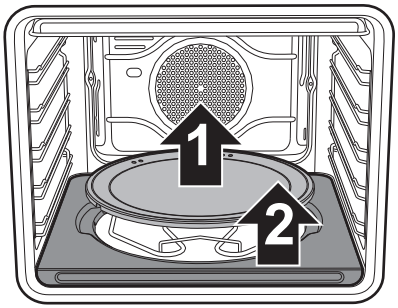
1. Clean the base and the upper guard first with a microfibre cloth soaked in water and neutral washing up liquid. Rinse thoroughly.
2. Set a regeneration cycle by selecting a fan assisted function at the maximum temperature for one hour.
3. If the panels are particularly dirty after the regeneration cycle, remove them and wash them with neutral washing up liquid. Rinse and dry them.
4. Put the panels back in the oven and set a fan assisted function at a temperature of 180°C for one hour, in order to ensure that they are thoroughly dry.

We recommend carrying out the self-cleaning panel regeneration cycle every 15 days.

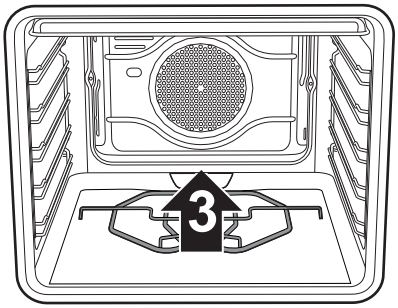
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Removal and cleaning of pizza accessories:

Remove in sequence the pizza plate cover (**1**) and the base (**2**) on which it is placed. The base has to be lifted a few millimetres, then pulled outwards.



Lift the end of the lower heating element (**3**) a few centimetres and clean the oven base.



Put the pizza plate base back in place, pushing it in until it hits the back of the oven, and push it down so that the heating element plate is embedded into the base itself.

Cleaning the pizza plate

The pizza plate should be washed separately according to the following instructions:

- The stone must be cleaned after every use. Do not heat it again if it has any encrustations. To clean, pour 50 cc of vinegar onto the stone, leave it to act for 10 minutes, then remove it by wiping with a metallic mesh or abrasive sponge. Rinse with water then leave to dry.
- Before cleaning, remove any dirt burnt onto the stone with the aid of a metal spatula or a scraper of the kind used for cleaning glass-ceramic hobs.
- For best results, the stone must still be warm; otherwise, wash it in hot water.
- Use metal mesh sponges or abrasive scotch-brite pads, dipped in lemon or vinegar.
- Never use detergents.
- Never wash in the dishwasher.
- Never leave the stone to soak.
- The damp stone must not be used for a least 8 hours after the end of the cleaning procedures.
- Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion caused by high temperatures of the enamel coating the stone.

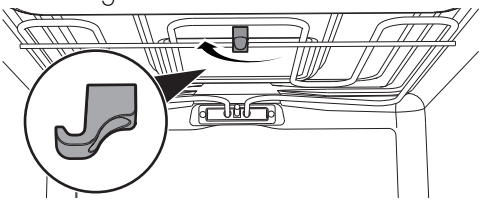
Cleaning the upper part

High temperature inside the oven during use
Danger of burns

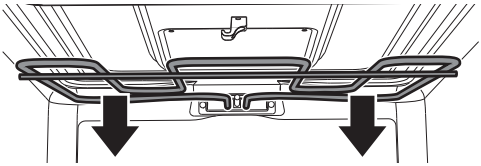
- The following operations must be carried out only with the oven completely cold and turned off.

The appliance is equipped with a tilting grill element that allows for easy cleaning of the upper part of the oven cavity.

1. Free the upper heating element by gently lifting it and rotating its retaining latch by 90 degrees.



2. Gently lower the heating element until it stops.



Improper use
Risk of damage to the appliance

- Do not excessively flex the element during cleaning.

3. When you have finished cleaning, place the heating element back in position and turn the retaining latch to lock it in place.

4.6 Vapor Clean: assisted oven cleaning (main oven only)

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

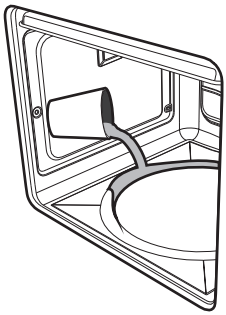
Improper use
Risk of damage to surfaces

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

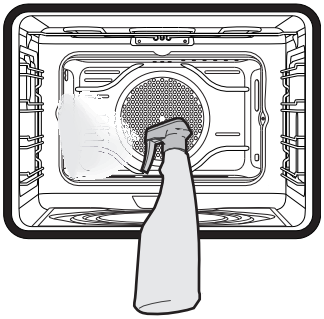
Preliminary operations

Before starting the Vapor Clean cleaning cycle:

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



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



- Close the door.

We recommend spraying approx. 20 times at the most.

Vapor Clean setting

1. Turn the function knob to the symbol and the temperature knob to the symbol.
2. Set a cooking duration of 18 minutes using the cooking duration procedure described in more detail in "Programmed cooking".
3. The Vapor Clean cycle starts approximately 6 seconds after the last pressure on the programmer's keys.
4. At the end of the Vapor Clean cycle, the timer will deactivate the oven heating elements, the buzzer will start to sound and the numbers on the dial will flash.

End of the Vapor Clean cycle

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

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

We recommend wearing rubber gloves for these operations.

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

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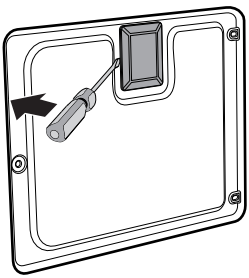
4.7 Extraordinary maintenance

Live parts
Danger of electrocution

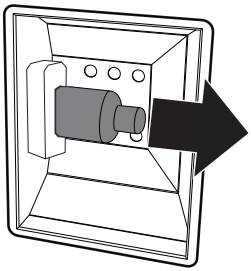
- Disconnect the oven power supply.

Replacing the internal light bulb

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



4. Slide out and remove the lamp.

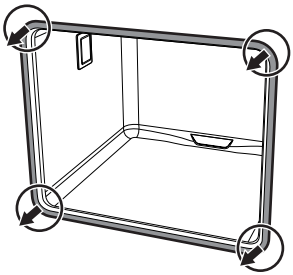


Do not touch the halogen lamp directly with your fingers, but wrap it in insulating material.

5. Replace the lamp with one of the same type (40W).
6. Refit the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover completely down so that it attaches perfectly to the bulb support.

Removing the seal of the oven

To permit thorough cleaning of the oven, the door seal may be removed. There are hooks on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the hooks.



To keep the seals clean, use a non-abrasive sponge and lukewarm water. Seals should be soft and elastic.

5 Installation

5.1 Gas connection (not valid for the UK)

For installations in the UK, please refer to the "Local specifications for UK gas appliances installation" booklet.

Gas leak
Danger of explosion

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- The adjustment conditions for this appliance are shown on the gas setting label.

General information

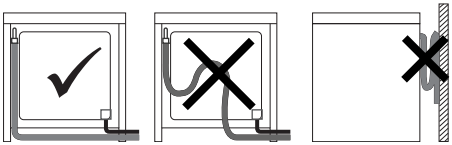
Connection to the gas mains can be made using a continuous wall steel hose in compliance with the guidelines established by the standards in force.

For supplying it with other types of gas, see chapter "5.2 Adaptation to different types of gas". The gas inlet connection is threaded ½" external gas (ISO 228-1).

Connection with a rubber hose

Verify that all following conditions are met:

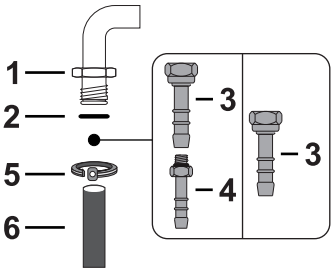
- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with hot walls (max. 50 °C);
- the hose is not under traction or tension and has no kinks or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight and leaks gas, do not try to repair it; replace it with a new hose.
- verify that the hose is not past its expiry date (serigraphed on the hose itself).



Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).

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Carefully screw hose connector **3** to the appliance's gas connector **1** (½" ISO 228-1 thread), placing seal **2** between them. Hose connector **4** can also be screwed to hose connector **3**, depending on the diameter of the gas hose used. After tightening the hose connector(s), push gas hose **6** onto the hose connector and secure it with clamp **5** (which must be compliant with the applicable standard).

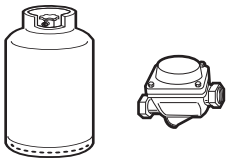


Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.

The inside diameter of the hose must be 8 mm for LPG and 13 mm for Natural gas and City gas.

Connection to LPG

Use a pressure regulator and make the connection on the gas cylinder following the guidelines set out in the standards in force.

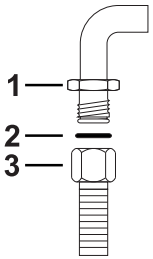


The supply pressure must comply with the values indicated in the table in "Gas types and Countries".

Connection with a steel hose

Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

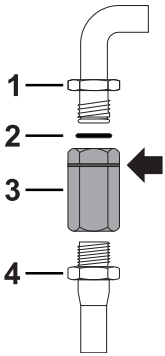
Carefully screw the connector **3** to the gas connector **1** of the appliance, placing the seal **2** between them.



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Connection with a steel hose with bayonet fitting

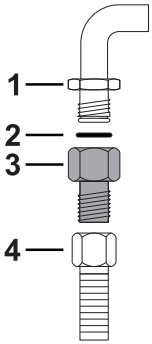
Carry out the connection to the gas mains using a steel hose with bayonet fitting compliant with B.S. 669. Apply insulating material to the thread of the gas hose connector **4** and then tighten the adapter **3**. Screw the assembly to the movable connector **1** of the appliance, placing the supplied seal **2** between them.



Connection with a steel hose with conical fitting

Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

Carefully screw the hose connector **3** to the appliance's gas connector **1** (½" thread ISO 228-1), placing the supplied seal **2** between them. Apply insulating material to the thread of connector **3**, then tighten the steel hose **4** to the connector **3**.



Room ventilation

The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially.

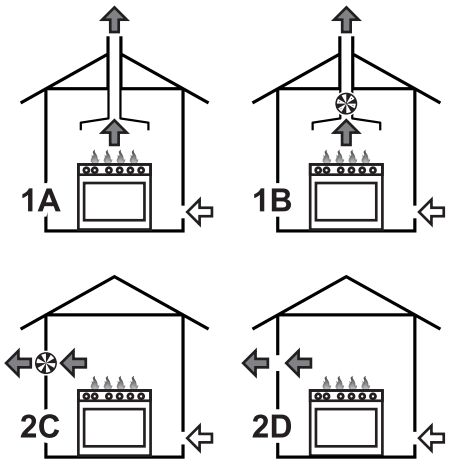
The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: In particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

Extraction of the combustion products

This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.

The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and clearances indicated by the applicable standards.

When the job is complete, the installer must issue a certificate of conformity.



1 Extraction using a hood

2 Extraction without a hood

A Single natural draught chimney

B Single chimney with extractor fan

C Directly outdoors with wall- or window-mounted extractor fan

D Directly outdoors through wall

Air

Combustion products

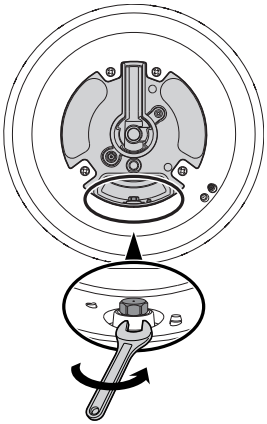
Extractor fan

5.2 Adaptation to different types of gas

In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps.

Replacing nozzles

1. Remove the grids, burner caps and flame-spreader crowns to access the burner casings.
2. Replace the nozzles using a 7mm spanner according to the gas to be used (see Burner and nozzle characteristics tables).

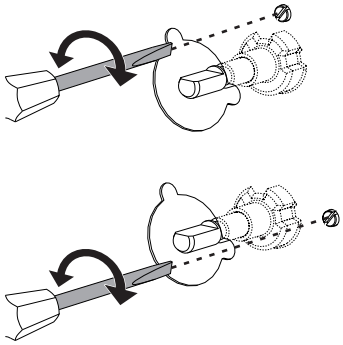


3. Reposition the burners in their correct seats.

Adjusting the minimum setting for natural or city gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved.

Refit the knob and verify that the burner flame is stable. Turn the knob rapidly from the maximum to the minimum setting: The flame should not go out. Repeat the operation on all gas taps.



Adjusting the minimum setting for LPG

Tighten the screw located at the side of the tap rod clockwise all the way.

Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label on the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

Lubricating the gas taps

Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the grease.

Lubrication of the gas taps should be performed by a specialised technician.

Gas types and Countries

Gas types		IT	GB-IE	FR-BE	DE	AT	NL	ES	PT	SE	RU	DK	PL	HU
1 Natural gas G20														
G20	20 mbar	•	•		•	•		•	•	•	•	•	•	
G20/25	20/25 mbar			•										
2 Natural gas G20														
G20	25 mbar													•
3 Natural gas G25														
G25	25 mbar						•							
4 Natural gas G25.1														
G25.1	25 mbar													•
5 Natural gas G25														
G25	20 mbar				•									
6 Natural gas G2.350														
G2.350	13 mbar												•	
7 LPG G30/31														
G30/31	28/37 mbar		•	•				•			•			
G30/31	30/37 mbar	•							•					
G30/31	30/30 mbar						•			•		•		
8 LPG G30/31														
G30/31	37 mbar												•	
9 LPG G30/31														
G30/31	50 mbar				•	•								
10 Town gas G110														
G110	8 mbar	•								•		•		

It is possible to identify the available gas types based on the country the appliance is to be installed in. Refer to the heading number to identify the correct values in the "Burner and nozzle characteristics tables".

Burner and nozzle characteristics tables

1 Natural gas G20 – 20 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.0	1.8	1.9	3.0	4.2
Nozzle diameter (1/100 mm)	72	97	94	115	155
Pre-chamber (printed on nozzle)	(X)	(Z)	(Y)	(Y)	(H3)
Reduced flow rate (W)	400	500	800	800	1400
2 Natural gas G20 – 25 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.1	1.8	1.9	3.0	4.2
Nozzle diameter (1/100 mm)	72	94	94	110	145
Pre-chamber (printed on nozzle)	(X)	(Z)	(Y)	(H8)	(H3)
Reduced flow rate (W)	400	500	800	800	1400
3 Natural gas G25/G25.3 – 25 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.0	1.8	1.9	3.0	4.2
Nozzle diameter (1/100 mm)	72	94	100	121	148
Pre-chamber (printed on nozzle)	(F1)	(Y)	(Y)	(F2)	(F3)
Reduced flow rate (W)	400	500	800	800	1400
4 Natural gas G25.1 – 25 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.10	1.8	1.9	3.0	4.2
Nozzle diameter (1/100 mm)	77	100	100	134	152
Pre-chamber (printed on nozzle)	(F1)	(Y)	(Y)	(F3)	(F3)
Reduced flow rate (W)	400	500	800	800	1400
5 Natural gas G25 – 20 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.0	1.8	1.9	3.0	4.0
Nozzle diameter (1/100 mm)	77	100	105	134	165
Pre-chamber (printed on nozzle)	(F1)	(Y)	(K)	(F3)	(H3)
Reduced flow rate (W)	400	500	800	800	1400
6 Natural gas G2.350 – 13 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.0	1.8	1.9	3.0	4.0
Nozzle diameter (1/100 mm)	94	120	125	165	190
Pre-chamber (printed on nozzle)	(Y)	(Y)	(Y)	(F3)	(F3)
Reduced flow rate (W)	400	500	800	800	1400

7 Liquid gas – G30/31 - 30/37 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.0	1.8	1.9	3.0	4.0
Nozzle diameter (1/100 mm)	50	65	68	85	100
Pre-chamber (printed on nozzle)	-	-	-	-	-
Reduced flow rate (W)	400	500	800	800	1400
Rated flow rate G30 (g/h)	73	131	138	218	291
Rated flow rate G31 (g/h)	71	129	136	214	286
8 LPG G30/31 - 37 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.10	1.9	2.0	3.0	4.2
Nozzle diameter (1/100 mm)	50	65	68	81	95
Pre-chamber (printed on nozzle)	-	-	-	-	-
Reduced flow rate (W)	450	550	900	900	1400
Rated flow rate G30 (g/h)	80	138	145	218	305
Rated flow rate G31 (g/h)	79	136	143	214	300
9 LPG G30/31 - 50 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.0	1.8	1.9	3.0	4.1
Nozzle diameter (1/100 mm)	43	58	61	74	80
Pre-chamber (printed on nozzle)	(H2)	(M)	(Z)	(Z)	(F4)
Reduced flow rate (W)	400	500	800	800	1500
Rated flow rate G30 (g/h)	73	131	138	218	298
Rated flow rate G31 (g/h)	71	129	136	214	293
10 Town gas G110 – 8 mbar	AUX	SR	FB	R	UR2
Rated heating capacity (kW)	1.0	1.8	1.9	2.9	3.6
Nozzle diameter (1/100 mm)	145	185	190	260	340
Pre-chamber (printed on nozzle)	/8	/2	/2	/3	-
Reduced flow rate (W)	400	500	800	800	1200

The nozzles not provided are available at Authorised Service Centres.

5.3 Electrical connection

Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

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

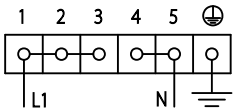
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

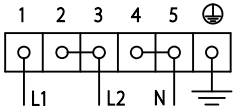
The appliance can work in the following modes:

- **220-240 V 1N~**



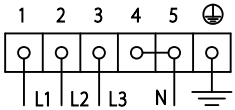
3 x 6 mm² three-core cable.

- **380-415 V 2N~**



4 x 2.5 mm² four-core cable.

- **380-415 V 3N~**



5 x 1.5 mm² five-core cable.

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

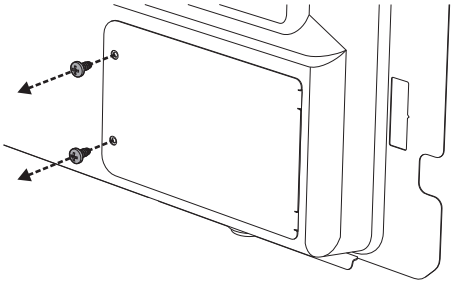
The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

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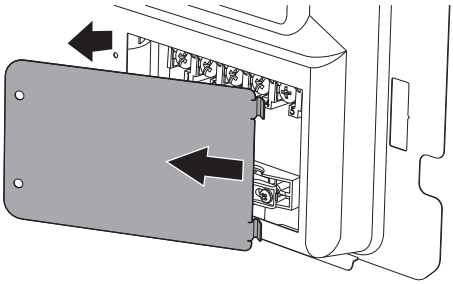
Access to the terminal board

To connect the power supply cable, you must access the terminal board on the rear casing:

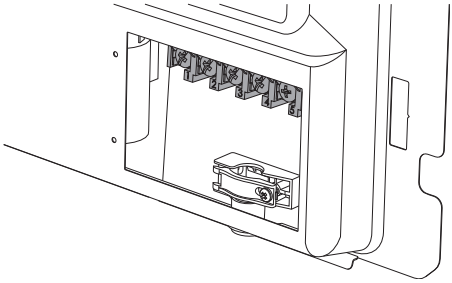
1. Remove the screws fastening the plate to the rear casing.



2. Gently rotate the plate and remove it from its seat.

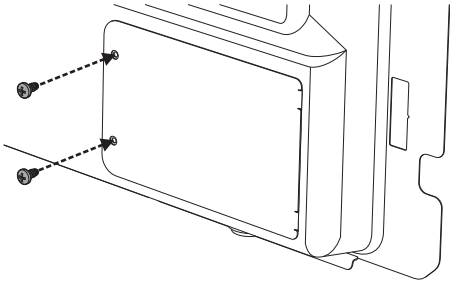


3. Proceed with installation of the power supply cable.



It is recommended to slacken off the cable clamp screw before installing the power supply cable.

4. When you have finished, reposition the plate on the rear casing and fasten it in place with the previously removed screws.



EN

Fixed connection

Fit the power line with an all-pole disconnection switch, with a clearance between its contacts that allows the complete disconnection as per the overvoltage category III, in compliance with the installation regulations.

5.4 Positioning

Heavy appliance
Danger of crushing injuries

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

Pressure on the open door
Risk of damages to the appliance

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

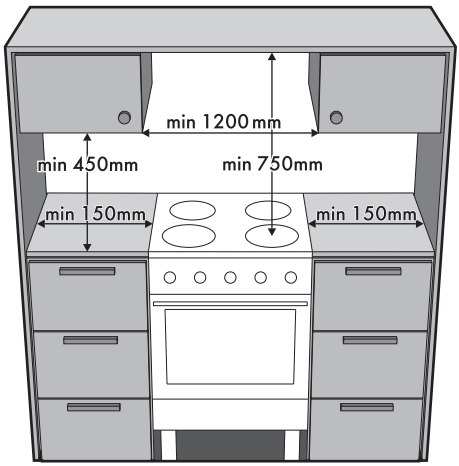
Heat production during appliance operation
Risk of fire

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).

General information

This appliance may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 150 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.

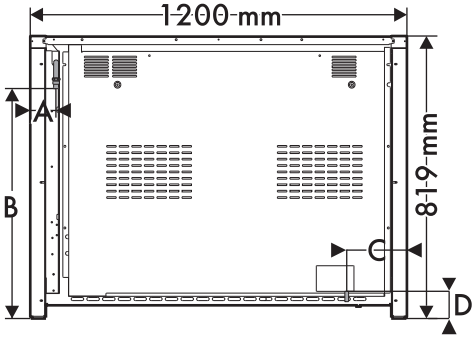
Any wall units positioned above the worktop must be at a minimum distance of at least 750 mm.



If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

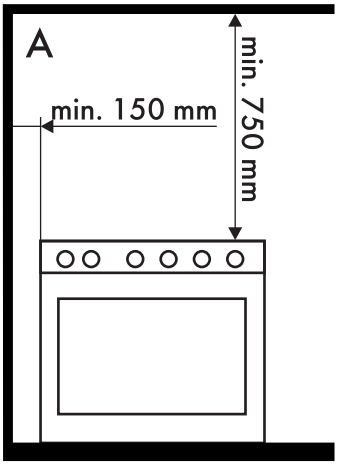
Dimensions

Position of gas and electrical connections (all measurements expressed in mm).



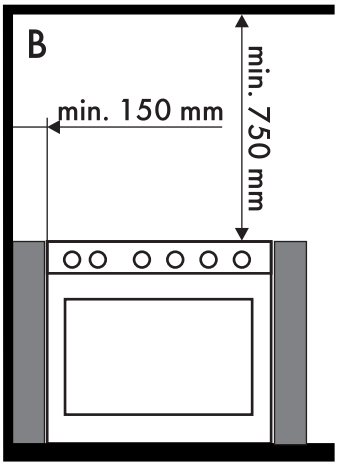
A	81 mm
B	725 mm
C	191 mm
D	87 mm

Depending on the type of installation, this appliance belongs to classes:



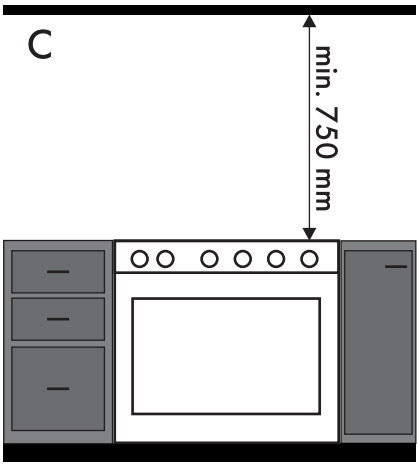
A - Class 1

(Free-standing appliance)



B - Class 2 subclass 1

(Built-in appliance)



C - Class 2 subclass 1

(Built-in appliance)

The appliance must be installed by a qualified technician and according to the regulations in force.

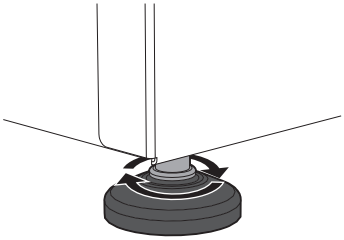
Fastening to wall (where present)

Heavy appliance
Risk of damages to the appliance

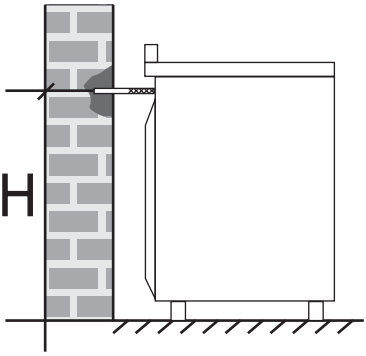
- Insert the front feet first and then the rear ones.

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

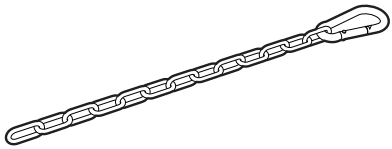
1. Use the adjustable feet to level the appliance until it is level and stable on the ground.



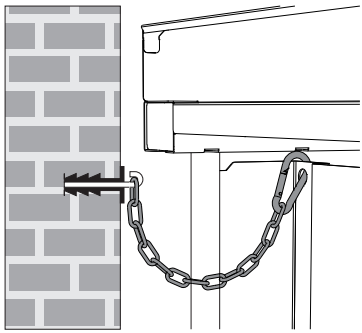
2. Fasten a hook bolt (not supplied) into the wall at a height (**H**) of **800 mm** from the floor.



3. Attach the snap hook to the chain

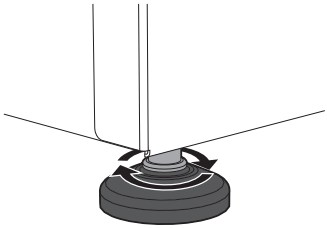


4. Attach the end of the chain to the hook bolt fastened in the wall.
5. Connect the snap hook to the appropriate hole on the back of the appliance.



Positioning and levelling the appliance

After making the electrical and/or gas connections, properly level the appliance on the floor to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.

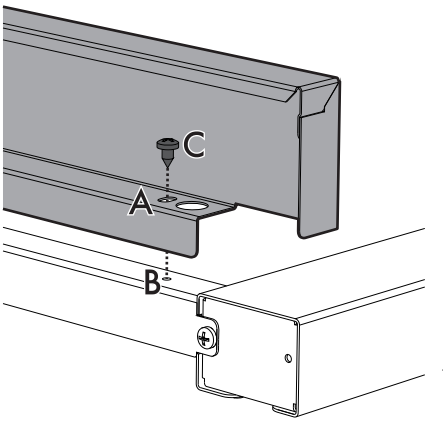


Assembling the upstand

The upstand provided is an integral part of the product; it must be fastened to the appliance prior to installation.

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

1. Position the upstand on the top, taking care to line up holes **A** with holes **B**.



2. Secure the upstand to the top by tightening screws **C**.

5.5 Instructions for the installer

- The plug must be accessible after installation. Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- Do not try to unscrew or force the threaded elbow of the fitting. You may damage this part of the appliance, which may void the manufacturer's warranty.
- Use soap and water to check for gas leaks on all connections. DO NOT use naked flames to find leaks.
- Turn on all the burners separately and at then all together to make sure that the gas valve, burner and ignition are working properly.
- Turn the burner knobs to the minimum position and check that the flame is stable for each individual burner and all the burners together.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.