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



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



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

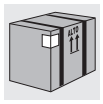
1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE COOKER'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. ALSO KEEP ALL THE NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **RELEVANT REGULATIONS**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/CE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT.
THE PLATE MUST NEVER BE REMOVED.



REMOVE ALL REMOVABLE LABELS AND PROTECTIVE FILMS FROM THE INSIDE AND OUTSIDE OF THE APPLIANCE.



DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.
USE ORDINARY NON-ABRASIVE PRODUCTS FOR STEEL, WITH THE AID OF WOODEN OR PLASTIC UTENSILS 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.







THE MANUFACTURER DECLINES ALL RESPONSIBILITY *FOR INJURY OR DAMAGE CAUSED BY FAILURE TO COMPLY WITH THE ABOVE REGULATIONS OR DERIVING FROM TAMPERING WITH EVEN JUST ONE PART OF THE APPLIANCE AND THE USE OF NON-ORIGINAL SPARE PARTS.*



2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Never leave all or part of the packaging lying around. They can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: deliver the appliance to your local organisation authorised to collect scrapped appliances.

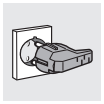
Correct disposal means intelligent recycling of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has taken delivery of the appliance.

Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. Also, cut the power supply lead and remove it and the plug.

3. SAFETY PRECAUTIONS



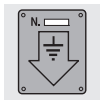
ELECTRICAL CONNECTION: REFER TO THE INSTALLATION INSTRUCTIONS WITH REGARD TO GAS, ELECTRICITY SUPPLY AND VENTILATION REQUIREMENTS.
IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL GAS-FIRED HOUSEHOLD APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.
INSTALLATION TECHNICIANS ARE COMMITTED TO WORKING TO THE HIGHEST STANDARDS.
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.



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



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB GRIDS.



NEVER USE PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.



NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



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.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



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

4. INTENDED USE

THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE CONSIDERED IMPROPER.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

5. GETTING TO KNOW YOUR COOKER



1 HOB

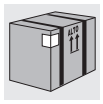
2 CONTROL PANEL

3 OVEN/MAIN OVEN

4 AUXILIARY OVEN

5 FOOD WARMER COMPARTMENT

6. BEFORE INSTALLATION



Never leave packaging residues unattended in the home. separate the various waste packaging materials by type and consign them to the nearest separate disposal centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see “12. CLEANING AND MAINTENANCE”.

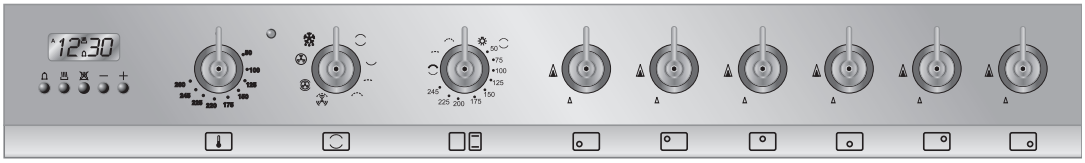


Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.
After an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. For setting instructions, see paragraph “11. ELECTRONIC PROGRAMMER".

7. DESCRIPTION OF FRONT PANEL CONTROLS

All the control and monitoring devices are clearly in view on the front panel. The symbols used are described in the table below.





OVEN THERMOSTAT

FUNCTION SELECTOR KNOB

FRONT LEFT-HAND BURNER

FRONT LEFT-HAND BURNER

REAR LEFT-HAND BURNER

CENTRAL RIGHT-HAND BURNER

FRONT CENTRAL BURNER

REAR RIGHT-HAND BURNER

FRONT RIGHT-HAND BURNER

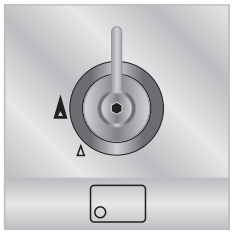
Before using the oven/main oven, check that the display is showing the symbol (see paragraph "11. ELECTRONIC PROGRAMMER".

HOB BURNER CONTROL KNOB

To light the flame, press the knob and turn it anti-clockwise to the minimum flame symbol △.

To adjust the flame, turn the knob to the zone between the maximum (▲) and the minimum (△) settings.

To turn off the burner, turn the knob to the ◉ position.



FUNCTION SELECTOR KNOB

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



TOP AND BOTTOM HEATING ELEMENTS

BOTTOM HEATING ELEMENTS

WIDE GRILL ELEMENT

GRILL ELEMENT

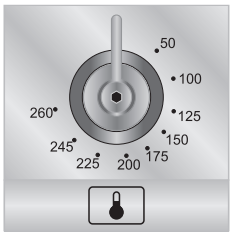
GRILL ELEMENT + VENTILATION

TOP + BOTTOM HEATING ELEMENTS + VENTILATED HEATING ELEMENT

VENTILATED HEATING ELEMENT

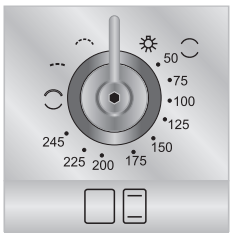
DEFROSTING

THERMOSTAT KNOB



The cooking temperature is selected by turning the knob clockwise to the required setting, between **50**° and **260**°C.
The light comes on to indicate that the oven is heating up.
This light goes out when the set temperature is reached. It flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.

AUXILIARY OVEN THERMOSTAT KNOB



The cooking temperature is selected by turning the knob clockwise to the required setting, between **50**° and **245**°C.
The light comes on to indicate that the oven is heating up.
This light goes out when the set temperature is reached. It flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.

DEFROSTING

TOP AND BOTTOM HEATING ELEMENTS

BOTTOM HEATING ELEMENT

GRILL ELEMENT

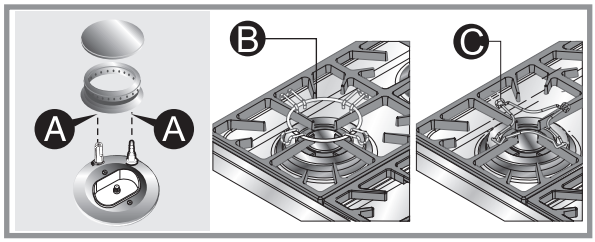
WIDE GRILL ELEMENT

8. USING THE HOB

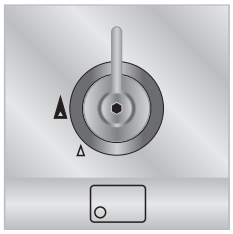
8.1 Lighting the hob burners

*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 plugs and thermocouples. Before lighting the burners **lift the glass lid**; before closing it again, turn off all the burners and wait for them to cool.*

The optional grid B is for use with woks. To prevent damage to the hob, the cooker comes complete with a raised pan stand C for use underneath pans more than 26 cm in diameter. The pan stand C supplied is for use even with small pans.



The burner each knob controls 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 minimum flame symbol △, until the burner lights. Keep the knob pressed down 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.
Repeat the operation, keeping the knob pressed down for longer. This is not necessary on burners not equipped with thermocouple.

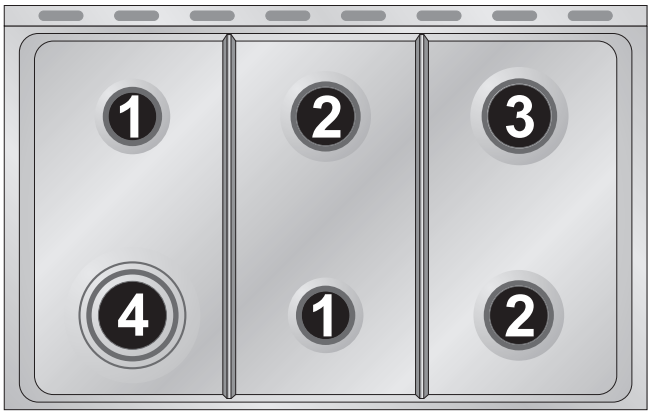


On models with thermocouple, if the burners should go out accidentally a safety device will be tripped, cutting off the gas supply even if the gas tap is open.

8.2 Practical hints for using the hob burners

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 (see paragraph “8.3 Pan diameters”). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over. To prevent burns or damage to the hob during cooking, 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.

8.3 Pan diameters



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

9. USING THE OVEN

Before using the oven, check that the display is showing the symbol.

The appliance becomes very hot during use. oven gloves should always be worn.

9.1 Precautions and general advice

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. After an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00 . For setting instructions, see paragraph "11. ELECTRONIC PROGRAMMER".

Oven accessories which may come into contact with foods are made from materials compliant with the relevant regulations.

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

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

To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. When the door is opened the oven's internal fan cuts out automatically; it starts up again when the door is closed.



9.2 Cooling system

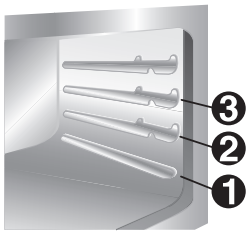
A cooling system comes into operation a few minutes after the oven is switched on. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.

9.3 Using the electric grill

For short cooking procedures, such as final browning of cooked meat, select the static grill function / and turn the thermostat knob to the maxium temprature setting. The fan grill function (on some models only) allows real cooking processes to be carried out, thanks to the forced fan system that ensures the heat penetrates inside the food. For this type of cooking operation, select the fan grill function and use the function selector knob to set the ideal cooking temperature (in all cases no more than 200°C).

9.4 Using the grill

When the oven has come on (the red light comes on to confirm this), leave it to heat up for 5 minutes before placing foods inside.
Seasonings must be added to foods before cooking. Foods should also be coated with oil or melted butter before cooking. Use the oven tray to collect juice.
The foods for cooking must be placed on the oven shelf, which is then placed on one of the runners fitted in the various types of ovens, following the guidelines below:



FOODS	RUNNER HEIGHT
Flat, thin pieces of meat	3
Rolled roasts	2 - 3
Poultry	2 - 3

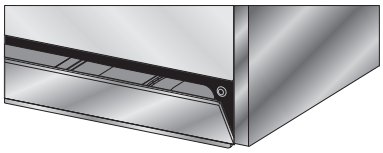
9.5 Attention



- *Grilling processes must never last more than 60 minutes.*
- *In models with electric oven, the oven door must be closed during grill and grill + rotisserie cooking operations.*
- *To prevent hazardous overheating, the appliance's glass lid must always be raised when using the oven or grill.*
- *Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.*
- *During rotisserie cooking operations, one of the pans supplied with the cooker should be placed on the bottom of the oven, on the bottom runners, to collect any grease and fat produced.*
- *During cooking, do not cover the bottom of the oven with aluminium 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.*
- *When using the oven, remove all unused pans and shelves from its interior.*

9.6 Storage compartment (only on some model)

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

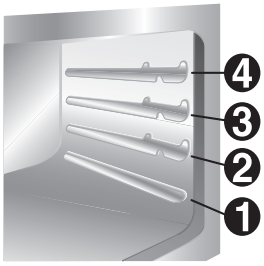




Never open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

10. AVAILABLE ACCESSORIES

The oven features **4 runners** for placing trays and shelves at different heights.



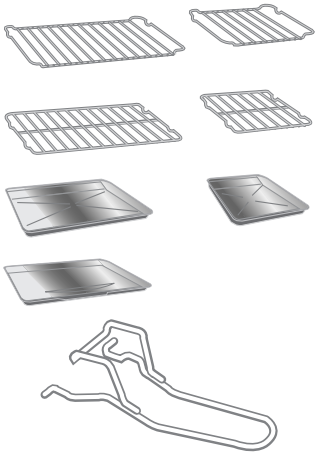
Oven shelf: for cooking food on plates, small cakes or roasts or foods requiring light grilling.

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

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

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

Chromium-plated gripper: useful for removing hot shelves and trays.

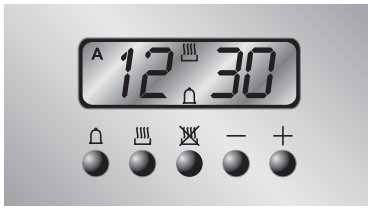


Not all accessories are provided on some models.

Accessories available on request
Original optional accessories can be ordered through our Authorised Service Centres.

11.ELECTRONIC PROGRAMMER

On appliances with double oven, the electronic programmer only controls the main oven.



LIST OF FUNCTIONS

TIMER BUTTON

END OF COOKING BUTTON

COOKING DURATION BUTTON

VALUE DECREASE BUTTON

VALUE INCREASE BUTTON

11.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. Press the and keys together, and at the same time press the — or + keys: this will increase or decrease the setting by one minute for each pressure.

Before each programmer setting, switch on the function and set the temperature required.

11.2 Semiautomatic cooking

This function only switches the oven off automatically at the end of the cooking time.

Press the key and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification keys — or + to set the cooking duration. When the key is released, the count of the programmed cooking duration will start and the display will show the current time together with the symbols **A** and .

11.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.

Press the key and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification keys — or + to set the cooking duration.

Press the key and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification keys — or + to adjust the end of cooking time.

When the key is released, the programmed count will start and the display will show the current time together with the symbols **A** and

After making the setting, press the key to view the cooking time remaining; press the key to view the cooking end time . The logic prevents the setting of incompatible values (e.g. the timer will not accept a cooking end time with a duration which is too long for this value).



11.4 End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.

After the buzzer is stopped, the display will return to showing the current time together with the symbol, indicating that the oven is again ready for use in manual mode.

11.5 Minute Minder

The programmer can also be used as an ordinary timer. Press the key and the display will show the figures 0:00 ; keep it pressed and simultaneously press the value modification keys or +. When the − key is released the programmed count will start and the display will show the current time and the symbol.



After making the setting, to display the time remaining press the key .
In timer mode, the system will not cut out operation of the oven at the end of the set time.

11.6 Adjusting the buzzer volume

The buzzer has 3 different volume settings.

To change the setting, press the − key at the end of the timer function with the buzzer in operation.

11.7 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped in manual mode by pressing the and keys together. To switch off the appliance, return the knobs to the 0 setting.

11.8 Deleting the data set

With the program set, keep the key of the function for deletion pressed, while at the same time setting the value by pressing the value modification keys − or + to reach the value 0:00 . The programmer will interpret deletion of the duration as the end of cooking.

11.9 Modifying the data set

The cooking data set can be modified at any moment by keeping the key of the function for modification pressed and at the same time pressing the value modification keys − or +.

12. CLEANING AND MAINTENANCE

Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

Never use a jet of steam for cleaning the appliance.

12.1 Cleaning stainless steel

To keep stainless steel in good condition, it must be cleaned regularly, after each use of the cooker, after allowing it to cool.

12.2 Ordinary daily cleaning

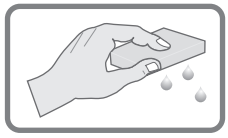
To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

12.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils 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.

12.4 Cleaning the oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.





Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.

12.5 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

When cleaning, dry the appliance thoroughly to prevent water or detergent drips from interfering with its operation or creating unsightly marks.

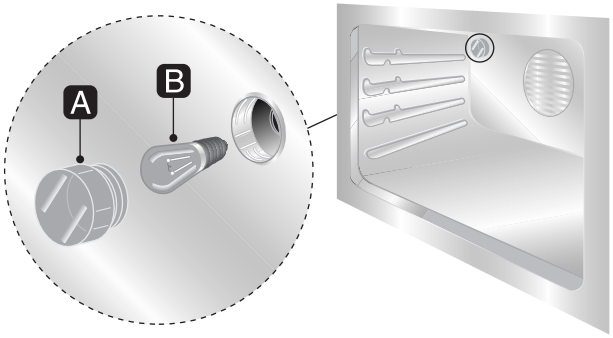
13. EXTRAORDINARY MAINTENANCE

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

Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

13.1 Changing the light bulb

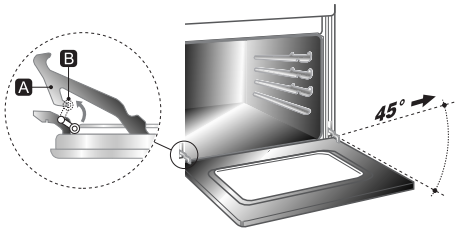
Remove the protective cover **A** by unscrewing it anti-clockwise; replace the bulb **B** with another of the same type (25 W). Re-fit the bulb protector **A**.



Use only oven bulbs (T 300°C).

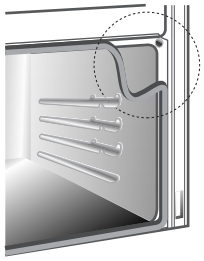
13.2 Removing the door

Lift the levers B and Take hold of the two sides of the door with both hands near to the hinges **A**. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and release the levers **B**.



13.3 Removing the door seal

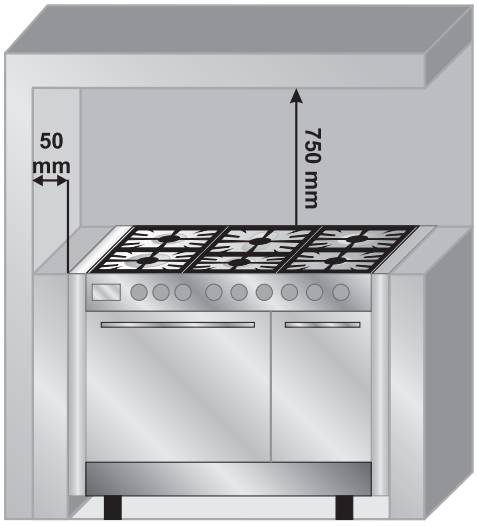
To permit thorough cleaning of the oven, the seal may be removed.
Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



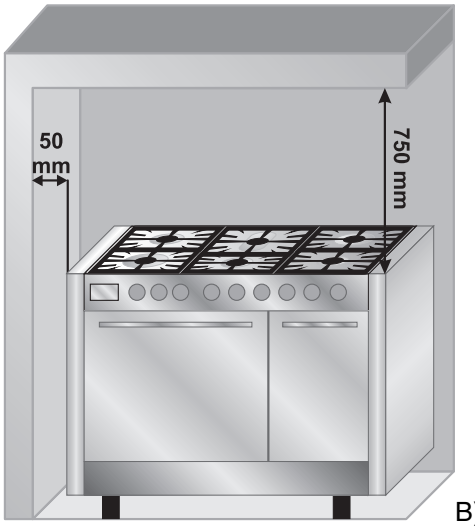
14.INSTALLING THE APPLIANCE



It is the law that all gas appliances are installed by competent persons.
This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 5 cm from the side of the appliance, as shown in drawings A and B showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 75 cm above the work surface.

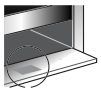


A) Built-in appliance



B) Free-standing appliance

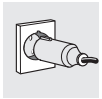
14.1 Electrical connection



Make sure the voltage and the cross-section of the power cord match the specifications indicated on the rating plated positioned in the storage compartment. **Do not remove this plate for any reason.**

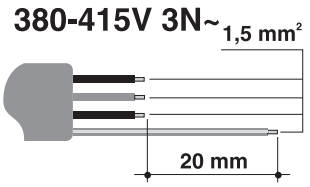


If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm** located near the appliance and in an easily reachable position.

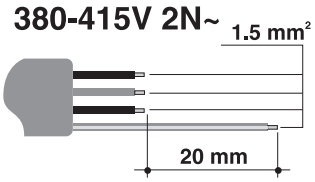


Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, earthing of the appliance is absolutely obligatory. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts.

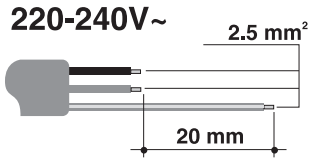
*For operation on **380-415V 3N~**: use an H05V2V2-F type five-core cable (5 x 1.5 mm^2).*



*For operation on **380-415V 3N~**: use an H05V2V2-F type four-core cable (4 x 1.5 mm^2).*



*For operation on **220-240V~**: use an H05V2V2-F type three-core cable (3 x 2.5 mm^2).*



The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.

***The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions.*

14.2 Ventilation requirements

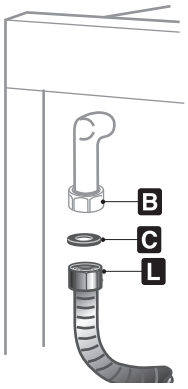
The room containing the appliance should have an air supply in accordance with B.S. 5440 part 2 1989.

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

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

Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges. **If connecting to LPG the bayonet hose must have red bands on it.**



15. ADAPTATION TO DIFFERENT TYPES OF GAS

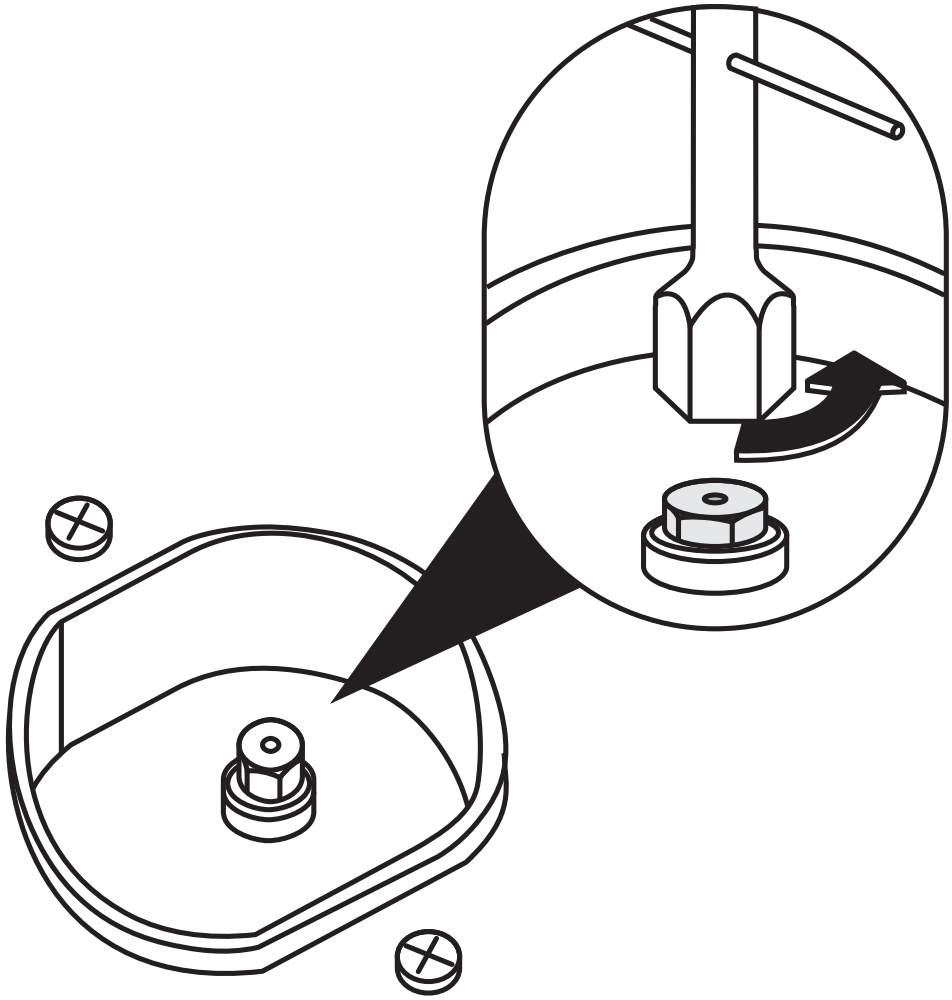
Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

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

15.1 Replacement of nozzles on the hob

This operation does not require the primary air to be adjusted.

7 Extract the grids and remove all the caps and flame-spreader crowns;
8 Unscrew the burner nozzles with a 7 mm socket wrench;
9 Replace the nozzles according to the type of gas to be used and the description in paragraph "15.2 Burner and nozzle characteristics table";
10 Replace the burners in the correct position.

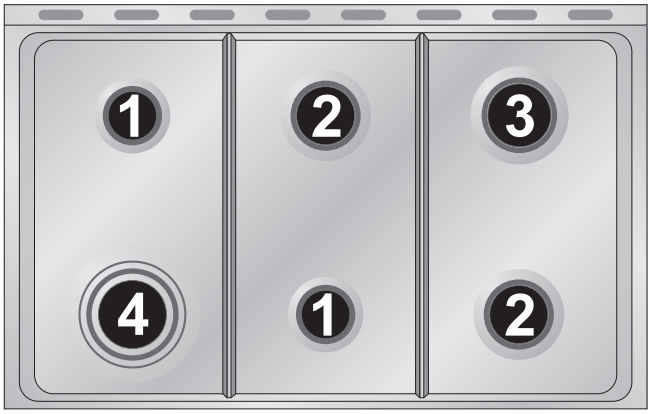


15.2 Burner and nozzle characteristics table

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

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced flowrate (W)
Auxiliary	1.05	72 (X)	400
Semi rapid	1.8	97 (Z)	500
Rapid	3.0	115 (Y)	800
Ultra-rapid	3.9	135 (K)	1600

15.3 Arrangement of the burners on the hob



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

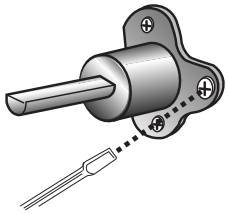
16. FINAL OPERATIONS

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

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.

16.1 Regulation of the hob burner minimum level 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. Refit the knob and verify the burner flame is stable (turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.



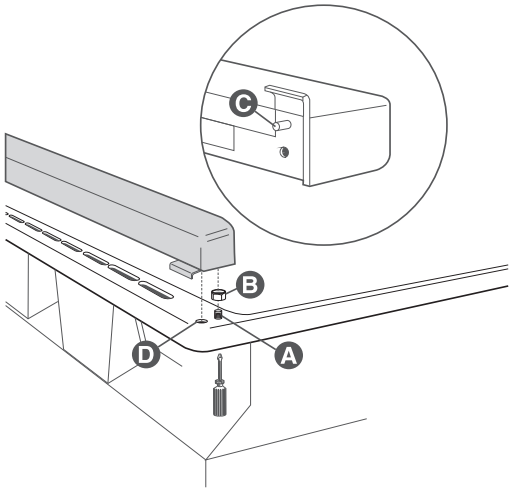
For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

16.2 Regulation of the hob burner minimum level for LPG

In order 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 "15.2 Burner and nozzle characteristics table". Once the regulation has been completed, restore the seal on the by-passes using paint or similar materials.

16.3 Mounting the rear top skirtboard

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



16.4 Positioning and levelling the appliance (depending on model)

After making the electrical and gas connections, level the the appliance on the ground by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled. Depending on the model you have purchased, the foot height adjustment range may vary from 70 to 95 mm and from 110 to 160 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).