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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

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.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children must not play with the appliance.
- 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.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch off the appliance immediately after use.
- 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.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Do not open the storage compartment when the oven is on and still hot.
- The items in the storage compartment may be very hot after the oven has been used.



- Do not use aerosols in the vicinity of this appliance whilst it is in use.
- This appliance **must not be installed** in a boat or caravan.
- Do not use or store flammable materials in the storage compartment or near to the appliance.

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 cavity.
- Do not seat 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 be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).

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 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.

1.3 Appliance purpose

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

1.4 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.

1.5 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.

1.6 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.

1.7 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, cooking advice.

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

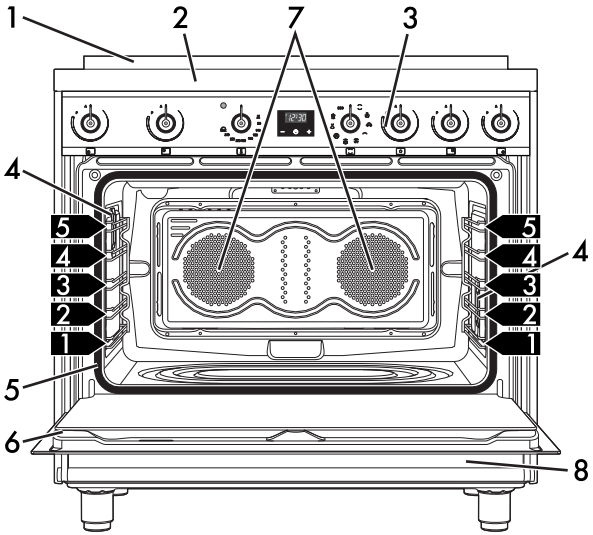
1. Sequence of instructions for use.

- Standalone instruction.

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2 Description

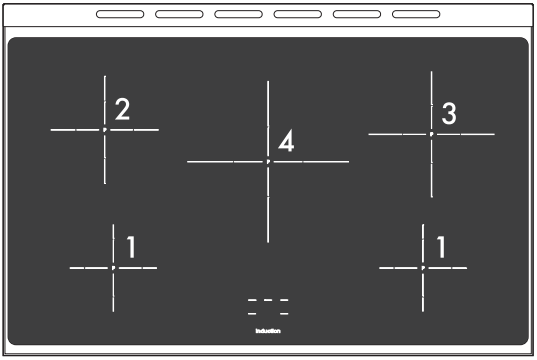
2.1 General Description



1 Upstand
2 Cooking hob
3 Control panel
4 Oven light
5 Seal
6 Door
7 Fan
8 Storage compartment
1,2,3.. Rack/tray support frame shelf

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2.2 Cooking hob



Zone	Outside diameter (mm)	Max. power draw (W)*	Power draw in booster function (W) *
1	145	1400	2200
2	180	1850	3000
3	210	2300	3700
4	270	2600	3700

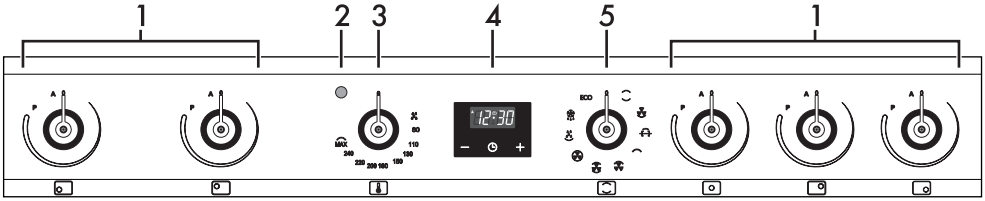
* Power levels are approximate and can vary according to the pan used or the settings made.

Advantages of induction cooking

The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating speed.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.

2.3 Control panel



1 Hob cooking zone knobs

Useful for controlling the cooking zones of the induction hob.

Turn the knobs clockwise to adjust the operating power of the hot plate from a minimum of **1** to a maximum of **9**.

The working power is indicated on the display on the hob.

2 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.

3 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.

4 Programmer clock

For displaying the current time, setting programmed cooking operations and the minute minder timer.

5 Function knob

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

2.4 Other parts

Shelves

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

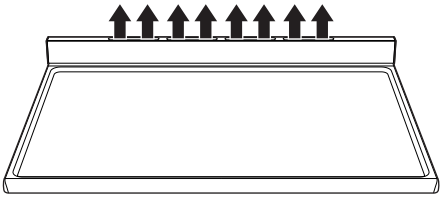
Interior lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When any function is selected, apart from the ECO functions.

Cooling fan

The fan cools the oven 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.

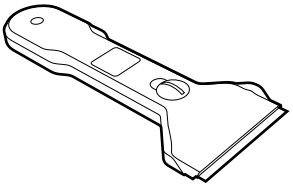


Do not obstruct ventilation openings and heat dispersal slots.

2.5 Available accessories

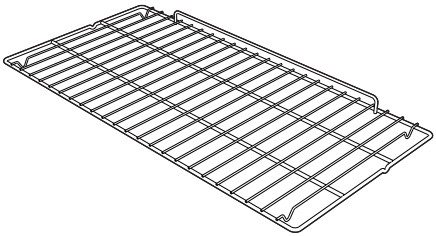
Some models are not provided with all accessories.

Scraper



Useful for cleaning the hob.

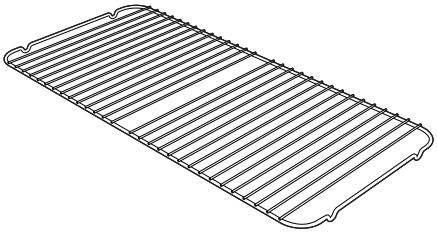
Rack



Used for supporting containers with food during cooking.

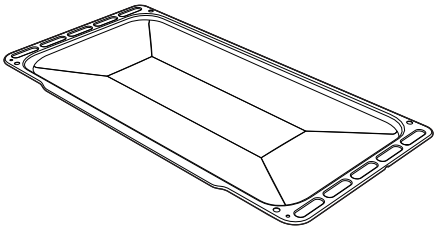
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Tray rack



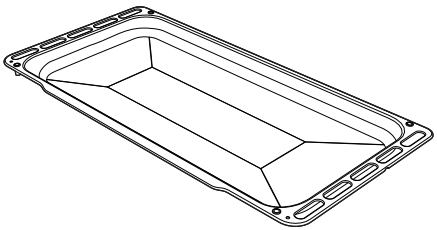
To be placed over the top of the oven tray; for cooking foods which may drip.

Tray



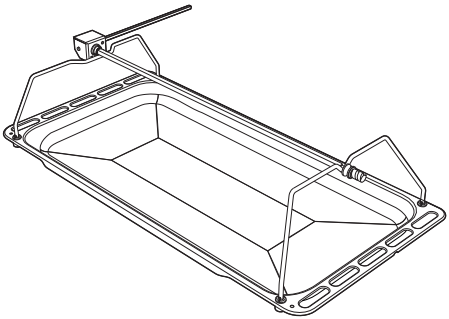
Useful for collecting fat from foods placed on the rack above.

Deep tray



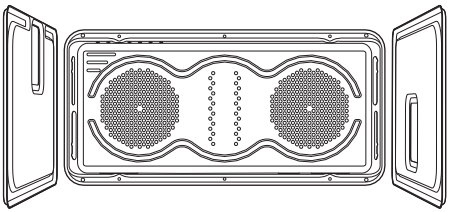
Useful for collecting fat from foods placed on the rack above and for cooking sweets, biscuits, etc.

Rotisserie



Useful for cooking chicken and all foods which require uniform cooking over their entire surface.

Self-cleaning panels (on some models only)



Useful for absorbing small grease residues.

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

Supplied 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 by wearing oven 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.
- Keep children under the age of 8 away from the appliance when it is in use.
- 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.
- Oils and fats could catch fire if overheated. Be very careful.



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

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.
- 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.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the surface of the hob.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact Technical Support.
- Do not use the hob as a support surface.

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

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

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 oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).

Oven cavity

4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

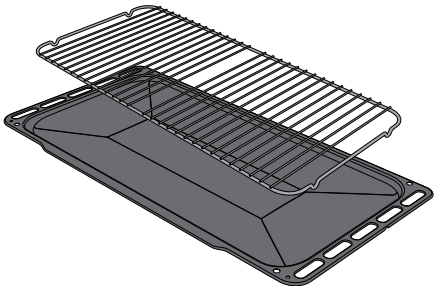
Glass ceramic hob

5. Place a pan full of water on each of the front cooking zones and switch them on to the maximum power setting for at least 30 minutes.
6. After 30 minutes, switch off the front cooking zones and repeat this operation for the rear cooking zones and any central cooking zone.
7. If after carrying out the above operations the controls do not work properly, it might be necessary to extend the operations until the moisture has completely evaporated.

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.

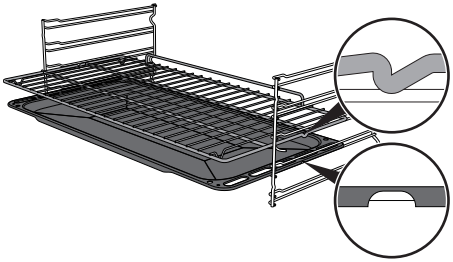


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Racks and trays

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.

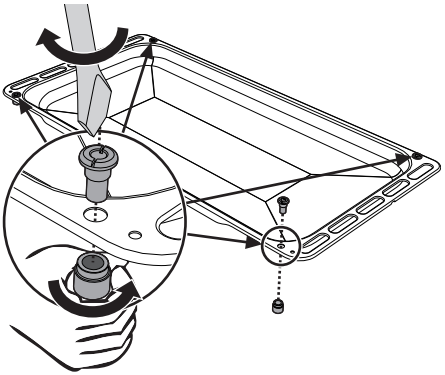


Gently insert racks and trays into the oven until they come to a stop.

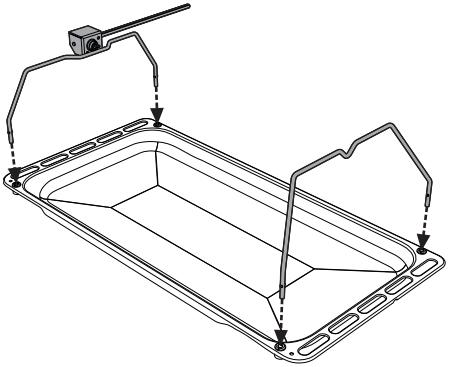
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Rotisserie

1. Insert the 4 supplied bushings in the 4 corner holes of the deep tray and screw them onto the ring nuts with a suitable tool (such as a screwdriver).



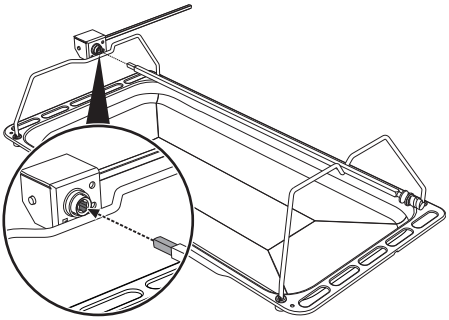
2. Position the rotisserie supports in the bushings as shown in the figure below.



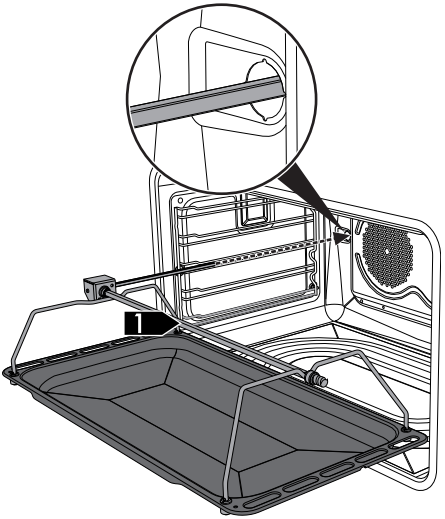
3. Prepare the rotisserie rod with the food using the clip forks provided. The clip forks can be tightened using the fastening screws.



4. Once you have prepared the rotisserie rod, place it on the supports. Insert the tip of the rod in the housing of the mechanism on the left-hand support until it stops.



5. Place the tray on the first runner (see "General Description").
6. Insert the tip of the rod in the rotisserie motor housing on the left of the rear wall of the oven.

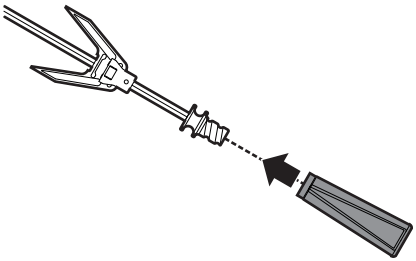


These operations must be performed with the oven off and cold.

7. To activate the rotisserie, turn the function knob to the position and set the cooking temperature using the temperature knob.

Pour a little water into the tray to prevent smoke from forming.

8. When cooking is complete, remove the tray with the rotisserie.
9. Screw on the handle provided so that you can handle the rotisserie rod more easily.



3.4 Using the hob

On first connection to the electrical mains, an automatic check will be carried out that will switch on all indicator lights for a few seconds.

After use, turn off the hot plates used by returning the appropriate knob to the O position. Never rely solely on the cookware detector.

All the appliance's control and monitoring devices are located together on the front panel. The relevant cooking zone is indicated next to each knob.
Just turn the knob clockwise to the required power setting.

Cookware suitable for use in induction cooking

Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

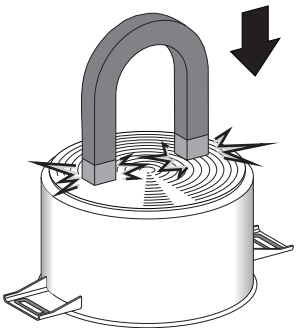
Suitable cookware:

- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

Unsuitable cookware:

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the hot plate. If the symbol  appears on the display, it means the pan is not suitable.



Use only cookware with a perfectly flat bottom which is suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the cooking zone.

Cookware recognition

When there is no saucepan on a cooking zone or if the saucepan is too small, no energy will be transmitted and the symbol  will appear on the display.

If there is a suitable saucepan on the cooking zone, the recognition system notices it and turns on the hob to the power level set using the knob. Energy transmission is also interrupted when the saucepan is removed from the cooking zone (the symbol  will be shown on the display).

If the cookware recognition function is activated in spite of the saucepan or frying pan on the cooking zone being smaller than the zone itself, only the necessary energy will be transmitted.

Cookware recognition limits: The minimum diameter of the pan base is indicated by a circle inside the cooking zone. Pans with smaller diameters risk not being detected and therefore not activating the inductor.

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Limiting the cooking duration

The hob has an automatic device which limits the duration of use.

If the cooking zone settings are not changed, the maximum duration of operation for each zone depends on the power level selected.

When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert sounds and, if the zone is hot, the symbol H appears on the display.

Set power level	Maximum cooking duration in hours
1	8
2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1 ½

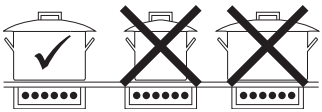
Protection from overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.

To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.

Advice on energy-saving

- The diameter of the base of the pan must correspond to the diameter of the cooking zone.



- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.

Under certain circumstances, if the hob and the oven are being used at the same time, the maximum power limit that can be used by the electrical system might be exceeded.

Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for:
0	OFF setting
U	Keep warm
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
P *	Roasting / browning, cooking (maximum power)

*** see booster function**

Residual heat

Improper use
Danger of burns

- Supervise children carefully as they cannot easily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

If the cooking zone is still hot after being switched off, the symbol H will be displayed on the display. The symbol clears once the temperature drops below 60°C.

Heating accelerator

Each cooking zone is equipped with a heating accelerator that allows the maximum power to be delivered for a time that is proportional to the selected power.

This function allows the selected power to be achieved in the shortest amount of time.

1. Turn the knob anti-clockwise to position **A** and then release it. The display shows the symbol A.
2. Select the required heating power (**1 - 8**) within 3 seconds. The selected power and symbol A will flash alternately on the display.

The power level can be increased at any moment. The "maximum power" period will automatically be modified.

Once the acceleration period is over the power level will remain the same as the one previously selected.

If the power is reduced, by turning the knob anti-clockwise, the heating accelerator will automatically be disabled.

EN

Keep warm

The Keep warm function allows you to keep cooked food hot.

To activate the Keep Warm function:

- Turn the knob for the required cooking zone until the symbol  appears on the corresponding display.

Booster function

The booster function allows the cooking zone to be activated at maximum power for as long as 5 minutes. It can be used to bring a large quantity of water to a boil rapidly or to broil meat.

- Turn the knob clockwise to the **P** position for two seconds and then release.

The display shows the symbol . After 5 minutes the Booster function will automatically be disabled and cooking will continue at power level **9** (on zones **2** and **3** only).

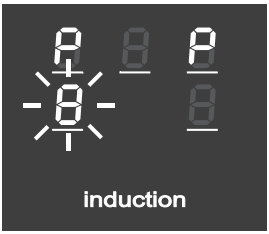
The booster function has priority over the heating accelerator function.

Power control

The hob is fitted with a power control module that optimises/limits consumption. If the overall set power level exceeds the maximum limit permitted, the electronic circuit board will automatically manage the power supplied by the hot plates.

The module tries to maintain the maximum deliverable power levels. Levels set by the automatic control will appear on the display.

The flashing of a power level indicates that it will be automatically limited to a new level selected by the power control module.



Priority is given to the last zone set.

Controls lock

The controls lock is a device that protects the appliance from accidental or inappropriate use.

1. With all cooking zones off, simultaneously turn the two cooking zone control knobs anti-clockwise to the left (position **A**).
2. Keep them turned until the symbols appear on the display.
3. Release the knobs.

In order to remove the control lock repeat the same operations described previously.

If the knobs have been kept turned to the **A** position for more than 30 seconds a fault message appears on the display.

After a prolonged period of interruption to the power supply, the control lock will be deactivated. If this is the case, turn it back on as described above.

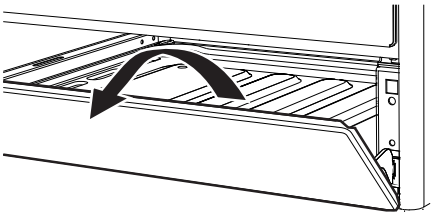
Error codes

If the display shows one of the following error codes , , contact Technical Assistance.

3.5 Using the storage compartment

There is a storage compartment located at the bottom of the cooker; this can be used to store pans or metal objects required to use the cooker.

Press lightly on the sides of the door to open it.



3.6 Using the oven

Switching on the oven

To switch on the oven:

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

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.

EN

Functions list



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.



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.

In pyrolytic models, the special defrost and proving functions are brought together under the same function.



Grill + Rotisserie

The rotisserie works in combination with the central grill heating element and allows food to be perfectly browned.



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 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 shelf).



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.



Lower element

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



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.



Eco

Using the grill and the lower heating element in combination is particularly suitable for cooking on a single shelf, as it provides low energy consumption. Ideal for cooking meat, fish and vegetables. Not recommended for desserts which must rise.



Vapor Clean

This function makes cleaning easier using the steam produced by a small quantity of water poured onto the appropriate groove placed on the bottom.



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).

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.

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

\+ Value 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.

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 A 0:00 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.

EN

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.
1. Press the clock key again. On the display the symbol A and the text dur appear, alternating with the current time.
2. Use the value increase and value decrease keys to set the required minutes of cooking.
3. Select a function and a cooking temperature.
4. 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.

5. To turn the buzzer off, simply press one of the programmer clock keys.
6. 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 0:00 and the text dur 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 will appear on the display, and the symbols **A** and ♨ will turn off while the 🔔 indicator light comes on.
8. Select a cooking temperature and function.
9. At the end of cooking the heating elements will be deactivated. On the display, symbol ♨ turns off, 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 keys — and + 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.

EN

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.
3. 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	
Roasted veal	2	Turbo/Fan assisted	2	180 - 190	90 - 100	
Pork loin	2	Turbo/Fan assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan with grill	4	MAX	15	
Roast beef	1	Turbo/Fan assisted	2	200	40 - 45	
Roast rabbit	1.5	Circulaire	2	180 - 190	70 - 80	
Turkey breast	3	Turbo/Fan assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Turbo/Fan assisted	2	180 - 190	170 - 180	
Roast chicken	1.2	Turbo/Fan assisted	2	180 - 190	65 - 70	
					1st surface	2nd surface
Pork chops	1.5	Fan with grill	4	MAX	15	5
Spare ribs	1.5	Fan with grill	4	MAX	10	10
Bacon	0.7	Grill	5	MAX	7	8
Pork fillet	1.5	Fan with grill	4	MAX	10	5
Beef fillet	1	Grill	5	MAX	10	7
Salmon trout	1.2	Turbo/Fan assisted	2	150 - 160	35 - 40	
Monkfish	1.5	Turbo/Fan assisted	2	160	60 - 65	
Turbot	1.5	Turbo/Fan assisted	2	160	45 - 50	
Pizza	1	Turbo/Fan assisted	2	MAX	8 - 9	
Bread	1	Circulaire	2	190 - 200	25 - 30	
Focaccia	1	Turbo/Fan assisted	2	180 - 190	20 - 25	
Bundt cake	1	Circulaire	2	160	55 - 60	
Jam tart	1	Circulaire	2	160	35 - 40	
Ricotta cake	1	Circulaire	2	160 - 170	55 - 60	
Jam tarts	1	Turbo/Circulaire	2	160	20 - 25	
Paradise cake	1.2	Circulaire	2	160	55 - 60	
Profiteroles	1.2	Turbo/Circulaire	2	180	80 - 90	
Sponge cake	1	Circulaire	2	150 - 160	55 - 60	
Rice pudding	1	Turbo/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 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 use rough or abrasive materials or sharp metal scrapers.
- Do not spill sugar or sweet mixtures on the hob while cooking or place materials or substances which could melt on it (plastic or tin foil). If this happens, to avoid damage to the surface, turn off the heat immediately and clean the surface with the scraper provided while the cooking zone is still lukewarm.

4.2 Cleaning the appliance

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

Recommendations for cleaning the hob

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

Cleaning the glass ceramic hob

Any light marks left by pans with an aluminium base can be easily cleaned off using a cloth moistened with vinegar.

After cooking, remove any burnt residues with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving pans.

Consequently, remove any dirt from the cooking surface immediately.

EN

Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.

Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

- The door;
- The rack/tray support frames;
- The seal.



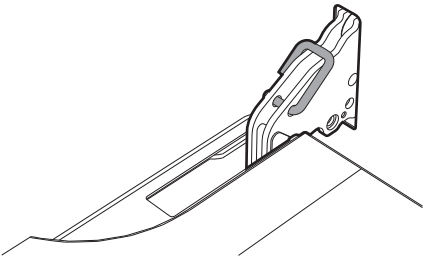
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

4.3 Removing the door

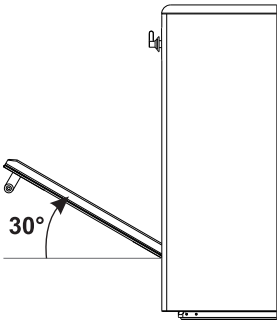
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

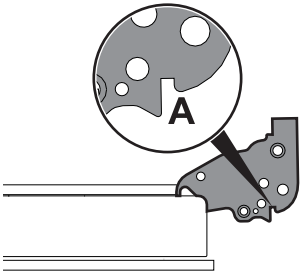
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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

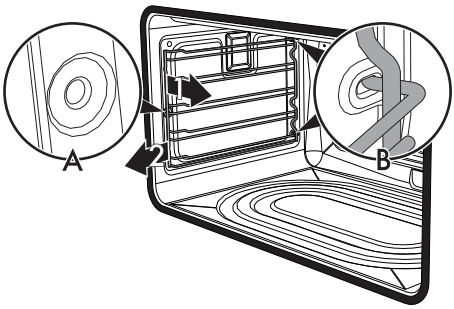
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

Removing racks/trays support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

To remove the rack/tray support 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 rack/tray support frames back in.

4.5 Vapor Clean

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

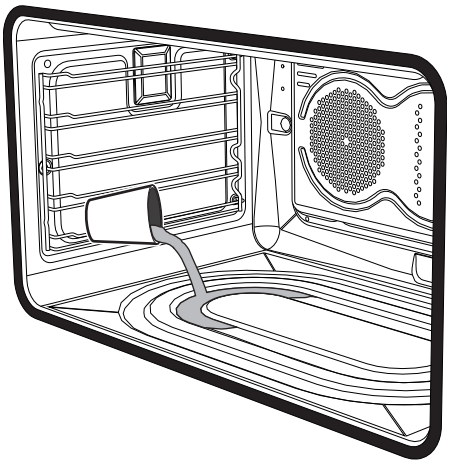
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

Preliminary operations

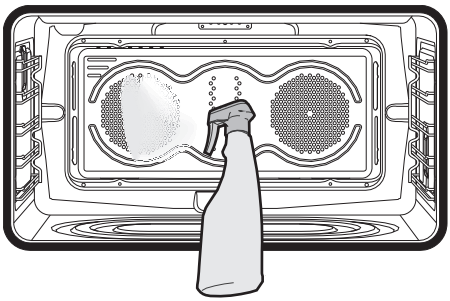
Before starting the Vapor Clean cycle:

- Completely remove all accessories from inside the oven.

- Pour approximately 40 cc of water into the tray. 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 cycle setting

1. Turn the function knob to the symbol and the temperature knob to the symbol .
2. Set a cooking time of 18 minutes using the programmer clock.

The Vapor Clean cycle starts a few seconds after the last press on the programmer clock keys.

3. 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 programmer clock dial will flash.

EN

End of the Vapor Clean cycle

4. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
5. Use a non-scratch sponge with brass filaments on hard to remove deposits.
6. In case of grease residues use specific oven cleaning products.
7. Remove the residual water 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.

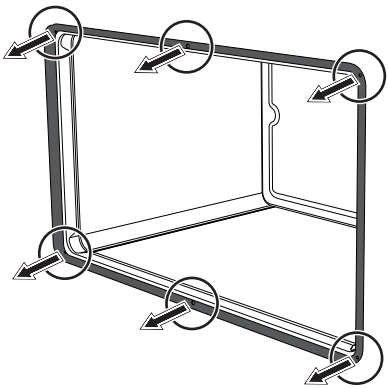
We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.

4.6 Extraordinary maintenance

Installing and removing the seal

To remove the seal:

- Unhook the clips located in the 4 corners and in the centre, then pull the seal outwards.



To refit the seal:

- Hook the clips located in the 4 corners and in the centre onto the seal.

Seal maintenance tips

The seal should be soft and elastic.

- To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.

Replacing the internal light bulb

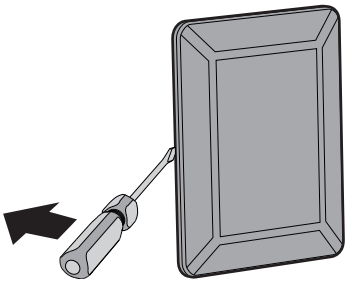
Live parts
Danger of electrocution

- Unplug the appliance.

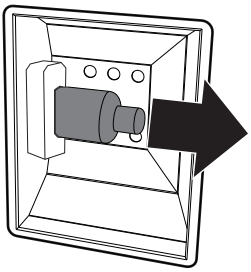
The oven is fitted with a 40W light bulb.

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

Pay attention not to scratch the oven cavity enamel.

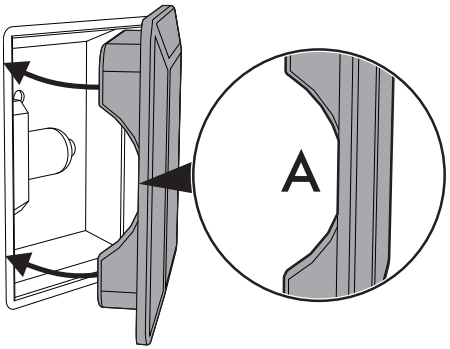


4. Slide out and remove the light bulb.



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

5. Fit the new light bulb.
6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



7. Press the cover completely down so that it attaches perfectly to the bulb support.

5 Installation

5.1 Positioning

Heavy appliance
Crushing hazard

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

Pressure on the open door
Risk of damage 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

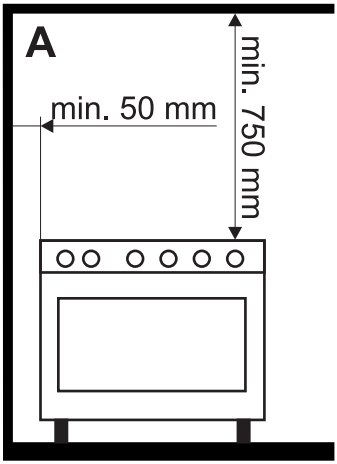
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90°C).

General information

This appliance may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 50 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.

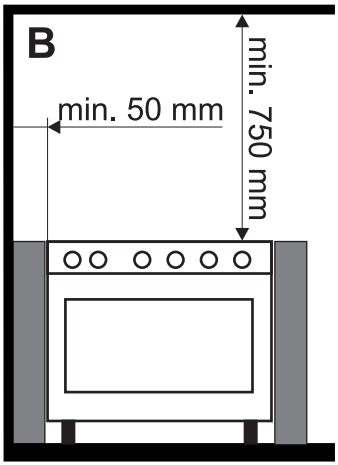
Any wall units positioned above the worktop must be at a minimum distance of at least 750 mm. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

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



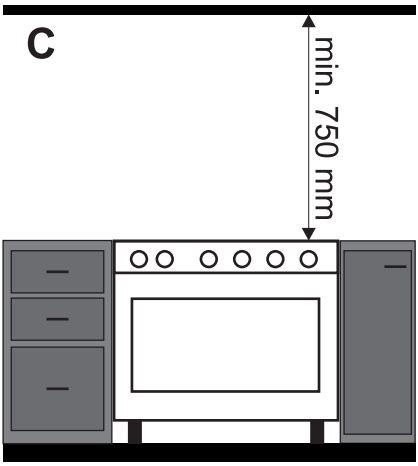
A - Class 1

(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.

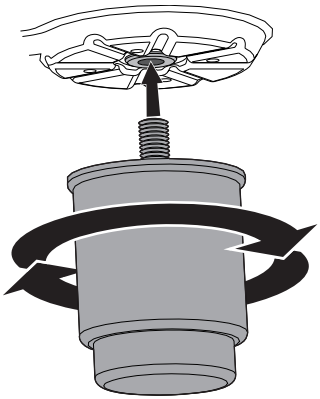
Positioning and levelling

Heavy appliance

Risk of damage to the appliance

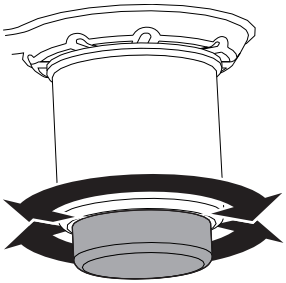
- Insert the front feet first and then the rear ones.

- After making the gas and electrical connections, screw on the four feet supplied with the appliance.



The appliance must sit level on the floor to ensure stability.

- Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.

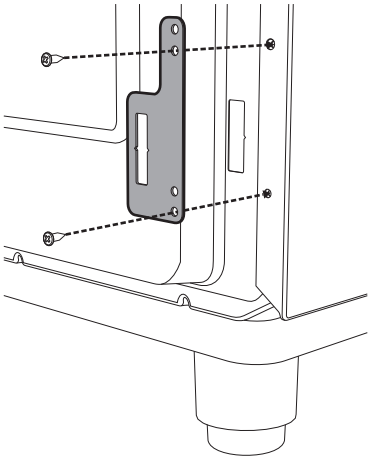


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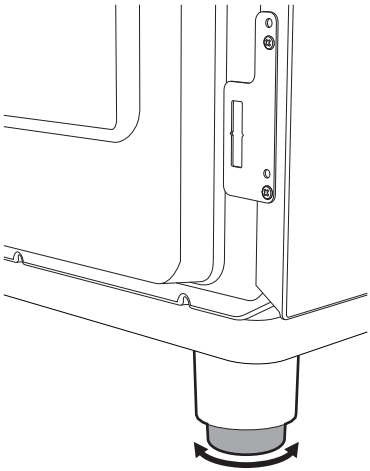
Fastening to the wall

The anti-tip devices must be installed in order to prevent the appliance from tipping over.

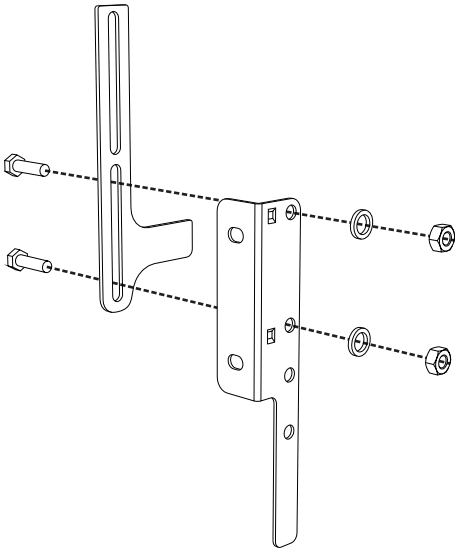
1. Screw the wall fastening plate to the rear of the appliance.



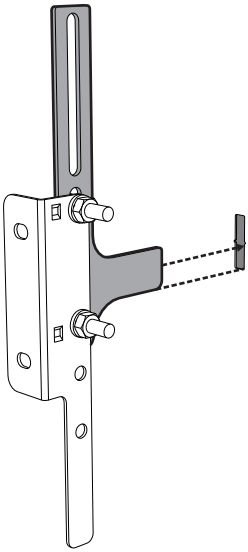
2. Adjust the height of the 4 feet.



3. Assemble the fastening bracket.

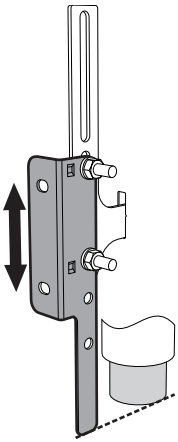


4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.

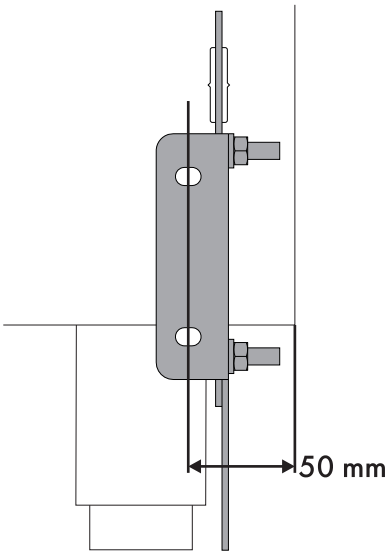


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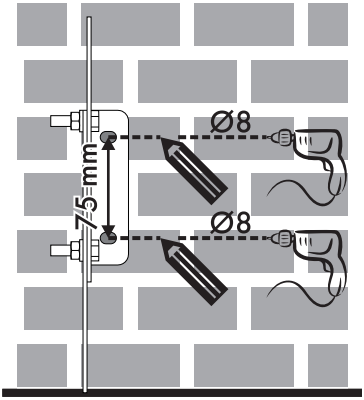
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



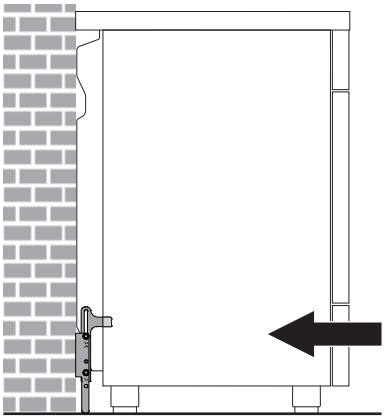
6. Use 50 mm for the distance from the side of the appliance to the bracket holes.



7. Move the bracket onto the wall and mark the position of the holes to be drilled in the wall.



8. After drilling the holes in the wall, use wall plugs and screws to fasten the bracket to the wall.
9. Push the cooker towards the wall, and at the same time, insert the bracket in the plate fastened to the rear of the appliance.

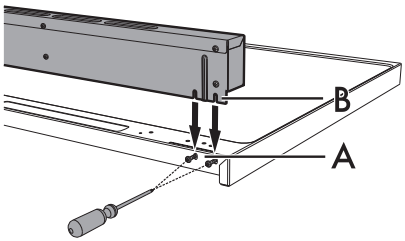


Assembling the upstand

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. Loosen the 4 screws (**A**) on the back of the hob (2 for each side) using a screwdriver.
2. Place the upstand on the worktop.
3. Align the slots of the upstand (**B**) with the screws (**A**).



4. Secure the upstand to the worktop by tightening the 4 screws previously loosened.

5.2 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 earth in compliance with electrical system safety standards.
- Disconnect the mains 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.

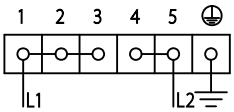
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

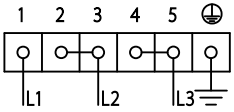
The appliance can work in the following modes:

- 220-240 V 2~



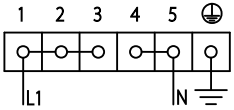
3 x 6 mm² three-core cable.

- 220-240 V 3~



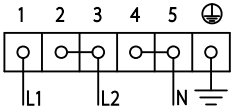
4 x 4mm² four-core cable.

- 220-240 V 1N~



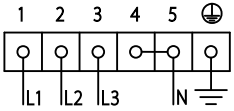
3 x 6 mm² three-core cable.

- 380-415 V 2N~



4 x 4mm² 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).

Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters and shunts as these could cause overheating and a risk of burns.

5.3 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.
- If the appliance does not work properly 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.

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