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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 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. Use instruction sequence.

- Single use instruction.

1.2 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

1.3 Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper.

This appliance must not be used by people (including children) of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

1.4 General safety instructions

For your safety and to avoid damage to the appliance, always respect the general safety instructions indicated below. In general

- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Read this user manual carefully before using the appliance.
- Do not modify this 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.

For this appliance

- Do not obstruct ventilation openings and heat dispersal slots.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not use the appliance to heat rooms for any reason.

1.5 Manufacturer liability

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

- use of the appliance other than the one envisaged,
- non-observance of the user manual provisions,
- tampering with any part of the appliance,
- use of non-original spare parts.

1.6 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.

1.7 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:

- Remove the doors and leave the accessories (racks and trays) in their usual working positions, so that children cannot get stuck in the oven compartment.



Power voltage
Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.

- Cut the power supply cable and remove it along with the plug.
- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Consign the packing materials to the appropriate selective collection centres.

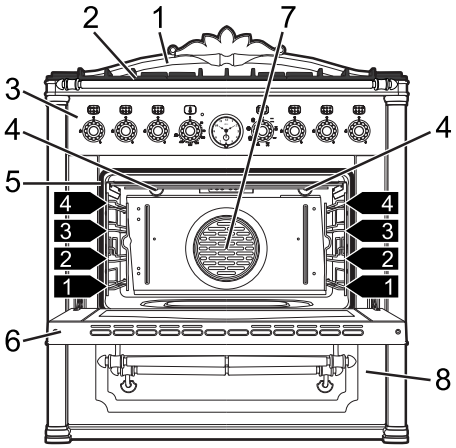


Plastic packaging
Danger of suffocation

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

2 Description

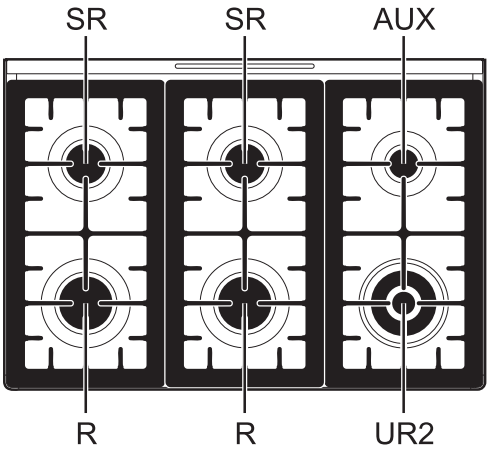
2.1 General Description



1 Skirt
2 Cooking hob
3 Control panel
4 Oven light
5 Seal
6 Door
7 Fan
8 Storage compartment

2.2 Cooking hob

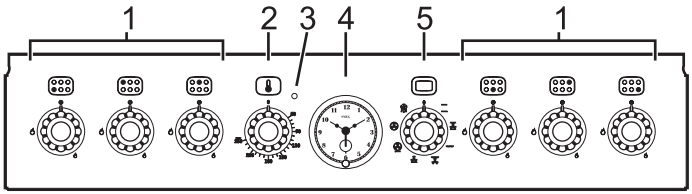
1,2,3...



AUX = Auxiliary
SR = Semi-rapid
R = Rapid
UR2 = Ultra-rapid

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2.3 Control panel



Hob burner knobs (1)

Useful for lighting and adjusting the hob burners and the coup de feu hot plate (where present).

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

Temperature knob (2)

This knob allows you to select the cooking temperature.

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

Indicator light (3)

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.

Clock (4)

Useful for displaying the current time and programming the minute minder timer.

Function knob (5)

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

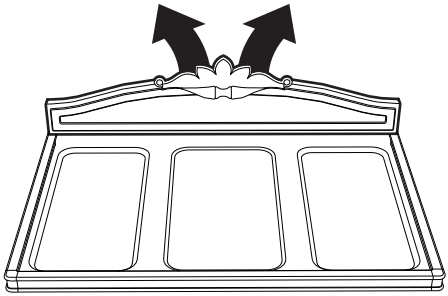
Shelves

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

Cooling fan

The fan cools the 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.



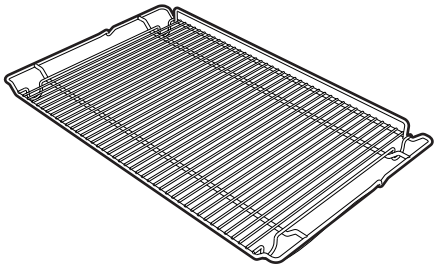
Interior lighting

The internal light of the ovens comes on when any function is selected or the door is opened.

2.5 Available accessories

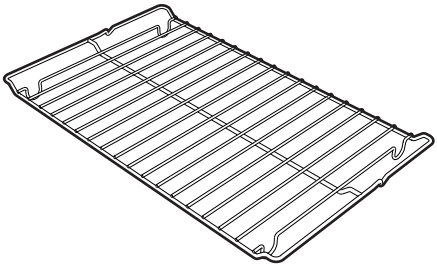
Some models are not provided with all accessories.

Rack



Useful for supporting containers with food during cooking.

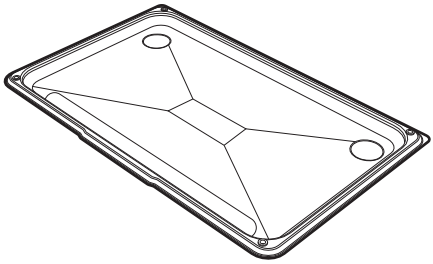
Tray rack



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

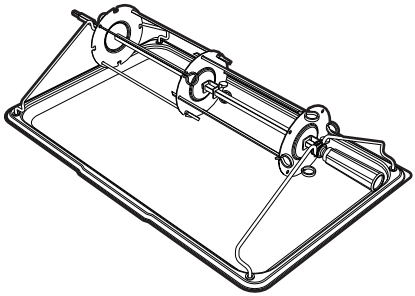
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Oven tray



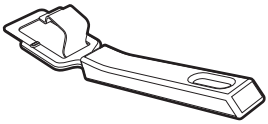
Useful for collecting fat from foods placed on the rack above.

Rotisserie



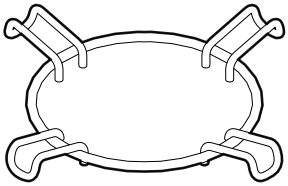
Useful for cooking chicken and all foods which require uniform cooking over their entire surface.

Handle for racks and trays



Useful for handling hot racks and trays.

WOK Reduction pan stand



Useful when using a wok.

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

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

3 Use

3.1 Instructions



High appliance temperature during use
Danger of burns

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



High temperature inside the storage compartment
Danger of burns

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



Improper use
Danger of burns

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



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

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

Improper use
Risk of damage to surfaces

- Do not cover the bottom of the cooking compartment 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 cooking compartment.
- Do not use the open door to rest pans or trays on the internal glass panel.
- The cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.

3.2 First use

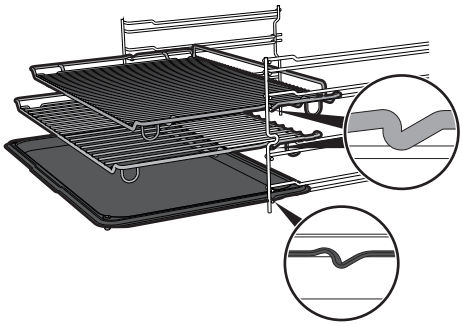
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartments.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat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

3.3 Using the accessories

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.

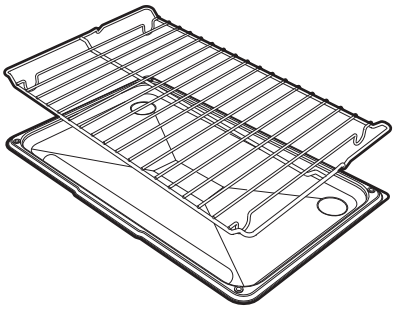


Gently insert racks and trays into the oven until they come to a stop.

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

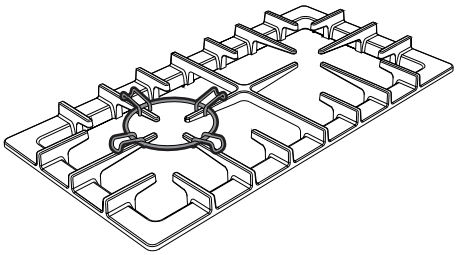
Tray rack

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



Reduction pan stands

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

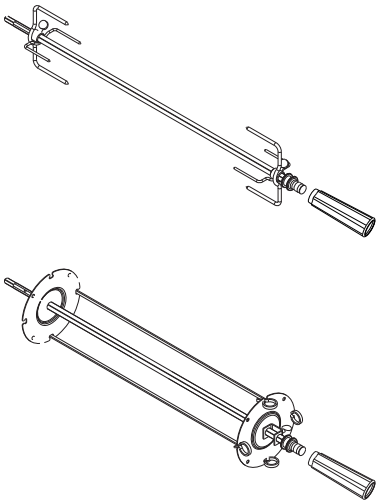


Rotisserie

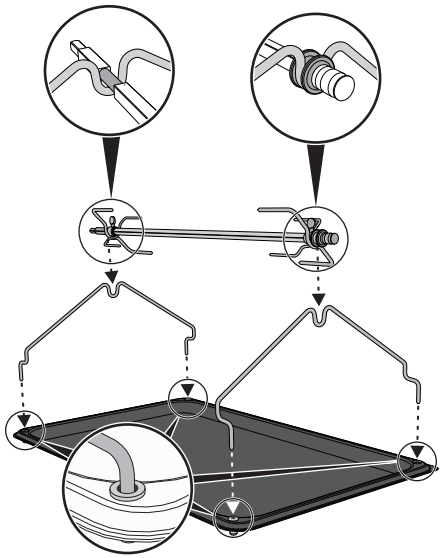
- Place the rotisserie supports into the inserts at the corners of the tray. The supports should be placed as shown in the figure below.



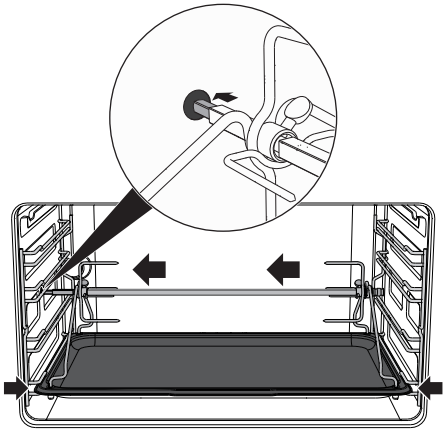
- Prepare the rotisserie rod with the food using the clip forks provided. The clip forks can be tightened using the fastening screws.



- Screw on the handle provided so that you can handle the rod with the food on it readily.
- Once you have prepared the rotisserie rod, place it on the supports. Make sure the pins are correctly positioned on the shaped part of the supports.



- Place the tray on the first runner (see "General Description"). Rocking the rotisserie supports, insert the tip of the rotisserie rod into the hole of the rotisserie motor on the side of the oven.



- At the end of cooking, screw on the handle provided so that you can move the rod with the food on it readily.

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

3.4 Using the hob

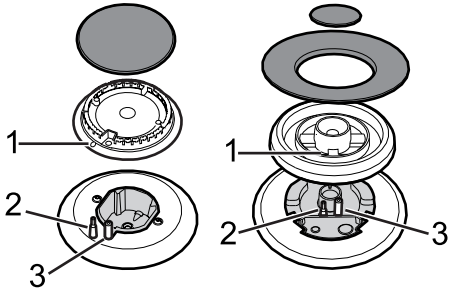
All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the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

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

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Correct position for flame-spreader crowns and burner caps

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. Make sure that the holes **1** in the flame-spreader crowns are aligned with the igniters **3** and thermocouples **2**.



Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan.

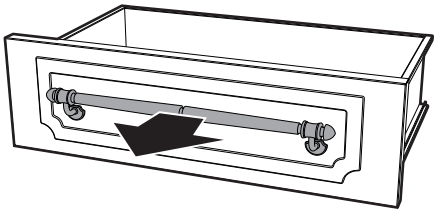
Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.

Cookware diameters:

- Auxiliary: 12 - 14 cm.
- Semi-rapid: 16 - 24 cm.
- Rapid: 18 - 26 cm.
- Ultra-rapid: 20 - 26 cm.

3.5 Using the storage compartment

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



3.6 Using the oven

Switching the oven on

To switch the oven on:

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

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

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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-assisted static

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



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, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Fan-assisted 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 bottom

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 defrosting and proving functions are brought together under the same function.



Bottom + fan-assisted circular

Fan-assisted cooking is combined with the heat coming from the bottom and allows at the same time to slightly brown food. Perfect for any type of food



Fan-assisted circular

The combination of the fan and the circular 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 uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.



Defrosting

Rapid defrosting is helped by switching on the fan provided and the top heating element that ensure uniform distribution of low temperature air inside the oven.

3.7 Cooking advice

General advice

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

Advice for cooking meat

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

Advice for cooking with the Grill and the Fan-assisted 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-assisted 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 fluids produced by grilling.
- Grilling processes should never last more than 60 minutes using multifunction ovens, 30 minutes inside the auxiliary oven.

Advice for cooking desserts 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.

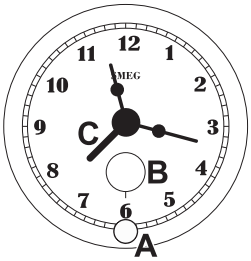
Advice for defrosting and proving

- 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 Analogue programmer



A Setting knob
B Cooking window
C Cooking start pointer

Setting the time

To set the time, push in setting knob **A** and turn it clockwise.

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. Turn setting knob **A** until the **0** symbol appears in the cooking window **B**.
2. Pull out setting knob **A**, turn it clockwise to position the cooking start pointer **C** to the time set for the cooking start.
3. Turn setting knob **A** clockwise until the required cooking time (**0... 180** minutes) is selected in the cooking window **B**.
4. Select a function and cooking temperature with the appropriate knobs. Programmed cooking will start at the set time.
5. When the set time has elapsed, all heating elements will turn off and a buzzer will sound.
6. To turn off the buzzer, turn the setting knob **A** clockwise to the **0** symbol.

The cooking start time cannot be more than 12 hours ahead of the current time.

Timed cooking

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

1. Turn setting knob **A** until the **0** symbol appears in the cooking window **B**.
2. Pull out setting knob **A**, turn it clockwise to position the cooking start pointer **C** to the current time.
3. Turn setting knob **A** clockwise until the required cooking time (**0... 180** minutes) is selected in the cooking window **B**.
4. Select a function and cooking temperature with the appropriate knobs. Timed cooking will start at the set time.
5. When the set time has elapsed, all heating elements will turn off and a buzzer will sound.
6. To turn off the buzzer, turn the setting knob **A** clockwise to the **0** symbol.

Manual cooking

1. Turn setting knob **A** until the **0** symbol appears in the cooking window **B**.
2. Pull out setting knob **A**, turn it clockwise to position the cooking start pointer **C** to the current time.
3. Turn setting knob **A** clockwise until the symbol appears in cooking symbol window **B**.
4. Use the appropriate knobs to select a function and cooking temperature to start manual cooking.
5. When cooking has finished, turn the function and temperature knobs to the **0** position.

Cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	50 - 60	
Oven-baked pasta	2	Static	1	220 - 230	40	
Roast veal	1.2	Fan-assisted static	2	180 - 190	70 - 80	
Pork loin	1.2	Fan-assisted static	2	180 - 190	70 - 80	
Pork shoulder	1.2	Fan-assisted static	2	180 - 190	90 - 100	
Roast rabbit	1.2	Circular	2	180 - 190	70 - 80	
Turkey breast	1.5	Fan-assisted static	2	180 - 190	80 - 90	
Roast pork neck	2	Fan-assisted static	2	180 - 190	190 - 210	
Roast chicken	1.2	Fan-assisted static	2	190 - 200	60 - 70	
					1st surface	2nd surface
Pork sausages	1.2	Fan-assisted grill	3	250	7 - 9	5 - 6
Pork chops	1.2	Grill	4	250	15	5
Hamburgers	0.8	Grill	4	250	9	5
Bacon	0.8	Fan-assisted grill	3	250	13	3
Spit-roast chicken	1.2	Rotisserie grill		250	70 - 80	
Salmon trout	1.2	Fan-assisted bottom	2	150 - 160	35 - 40	
Pizza	1	Fan-assisted bottom	1	250	6 - 10	
Bread	1	Circular	2	190 - 200	25 - 30	
Focaccia	1	Fan-assisted static	2	180 - 190	15 - 20	
Ring cake	1	Fan-assisted static	2	160	50 - 60	
Fruit tart	1	Fan-assisted static	2	160	30 - 35	
Short pastry	0.5	Fan-assisted bottom	2	160 - 170	20 - 25	
Jam tarts	1.2	Circular	2	160 - 170	40 - 50	
Paradise cake	1.2	Fan-assisted static	2	160	50 - 60	
Cream puffs	0.8	Fan-assisted static	2	150 - 160	40 - 50	
Light sponge cake	0.8	Circular	2	150 - 160	45 - 50	
Rice pudding	1	Circular/Static	2	160	40 - 50	
Brioches	0.6	Circular	2	160	25 - 30	
Short pastry biscuits		Fan-assisted static	1-3	160 - 170	16 - 20	

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

4 Cleaning and maintenance

4.1 Instructions

Improper use
Risk of damage to surfaces

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

4.2 Cleaning the appliance

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

Ordinary daily cleaning

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

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

Food stains or residues

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

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

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

Cooking hob pan stands

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

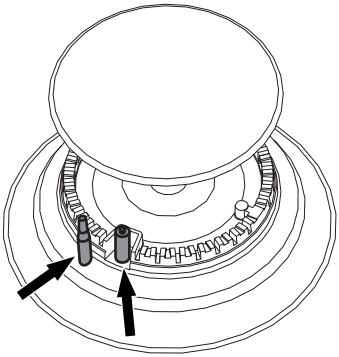
Continuous contact between the pan stands and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

Flame-spreader crowns and burner caps

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

Igniters and thermocouples

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

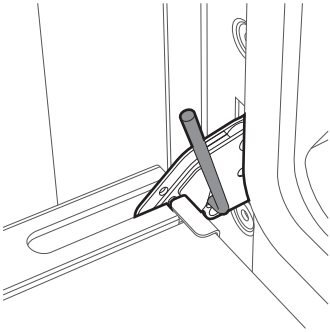


4.3 Removing the door

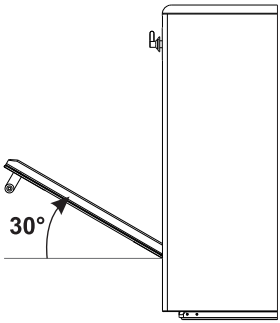
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

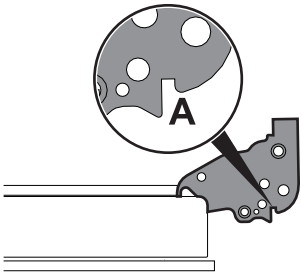
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



4.4 Cleaning the door glazing

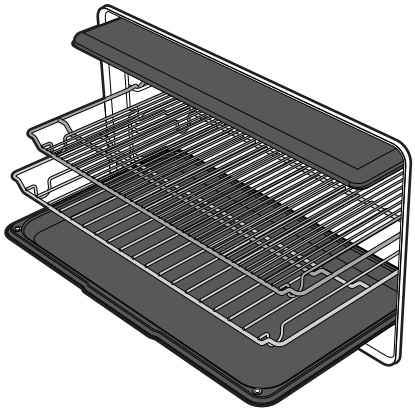
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

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

4.5 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

- Take out all removable parts.



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

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

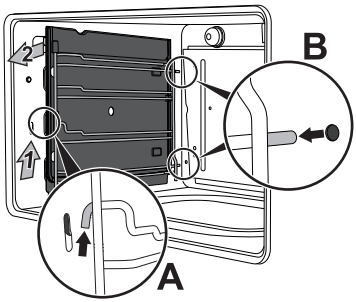
For easier cleaning, remove the door.

Removing racks/trays support frames

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

Removing 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 guide frames back in.

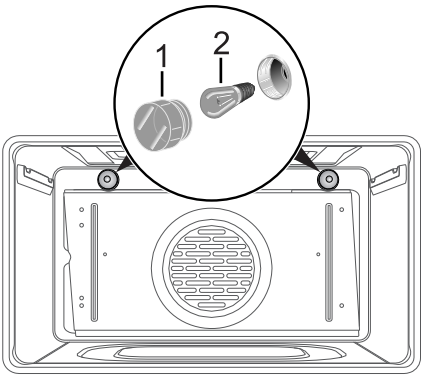
4.6 Extraordinary maintenance

Live parts
Danger of electrocution

- Disconnect the oven power supply.

Replacing the internal light bulb

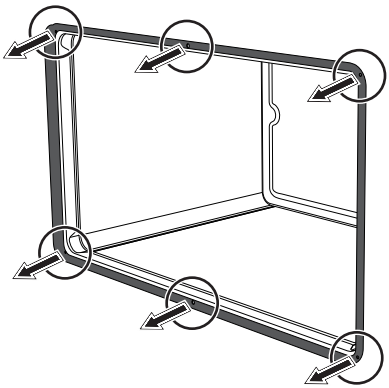
1. Unscrew bulb protector **1**, anticlockwise.
2. Replace the bulb **2** with one of the same type (25W). Use only oven bulbs (T 300°C).



3. Re-fit bulb protector **1**.

Removing the seal of the auxiliary oven

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



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

5 Installation

5.1 Gas connection

Gas leak
Danger of explosion

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

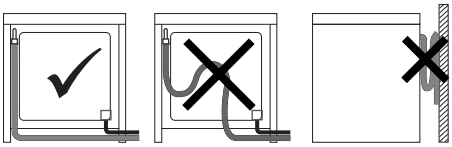
General information

Connection to the gas supply network can be made using a continuous wall flexible steel hose in compliance with the guidelines established by the standards in force. The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. For supplying it with other types of gas, see chapter "5.2 Adaptation to different types of gas". The gas inlet connection is threaded ½" external gas (ISO 228-1).

Connection with a rubber hose

Verify that all following conditions are met:

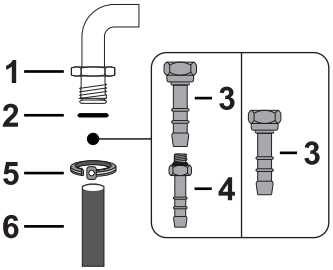
- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with hot walls (max. 50 °C);
- the hose is not under traction or tension and has no kinks or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight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



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

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

it with clamp **5** (which must be compliant with the applicable standard).

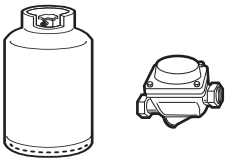


Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.

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

Connection to LPG

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

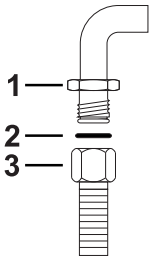


The supply pressure must comply with the values indicated in the table in "Gas types and Countries".

Connection with a flexible steel hose

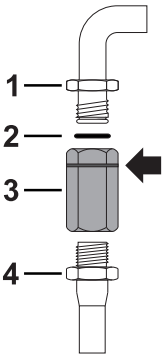
Make the connection to the gas mains using a continuous wall flexible steel hose whose specifications comply with the current regulations.

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



Connection with a flexible steel hose with bayonet fitting

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

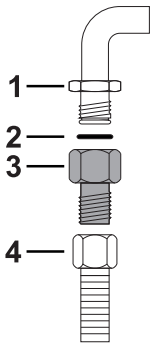


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Connection with a flexible steel hose with conical fitting

Make the connection to the gas mains using a continuous wall flexible steel hose whose specifications comply with the current regulations.

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



Room ventilation

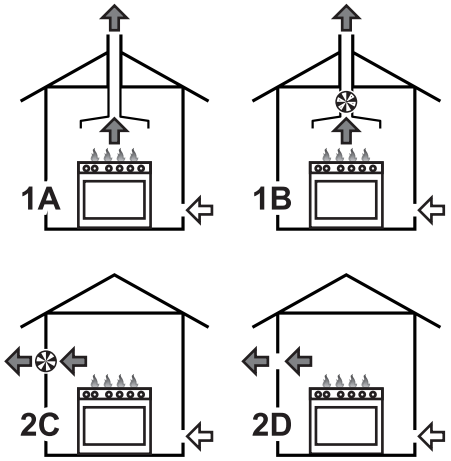
The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected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

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

Extraction of the combustion products

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

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



1 Extraction using a hood
2 Extraction without a hood

A Single natural draught chimney
B Single chimney with extractor fan
C Directly outdoors with wall- or window-mounted extractor fan
D Directly outdoors through wall

Air
Combustion products
Extractor fan

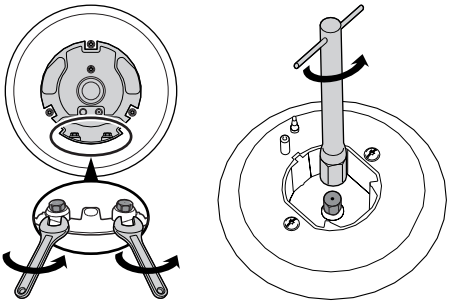
5.2 Adaptation to different types of gas

The appliance is pre-set for natural gas G20 (2H) at a pressure of 20 mbar.

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

Replacing nozzles

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

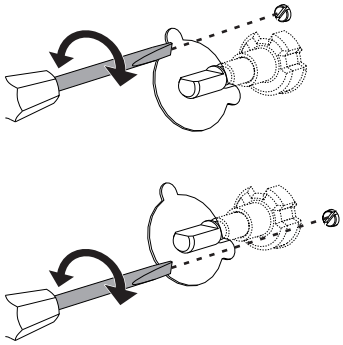


3. Replace the burners in the correct position.

Adjusting the minimum setting for natural or city gas

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

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



Adjusting the minimum setting for LPG

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

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

Lubrication of gas taps

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

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

Gas types and Countries

Gas types		IT	GB-IE	FR-BE	DE	AT	NL	ES	PT	SE	RU	DK
1 Natural Gas G20												
G20	20 mbar	•	•		•	•		•	•	•	•	•
G20/25	20/25 mbar			•								
2 Natural Gas G25												
G25	25 mbar						•					
3 Natural Gas G25												
G25	20 mbar				•							
4 LPG G30/31												
G30/31	28/37 mbar		•	•				•			•	
G30/31	30/37 mbar	•							•			
G30/31	30/30 mbar						•			•		•
5 LPG G30/31												
G30/31	50 mbar				•	•						
6 City Gas G110												
G110	8 mbar	•								•		•
7 City Gas G120												
G120	8 mbar									•		

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Burner and nozzle characteristics tables

1 Natural Gas G20	AUX	SR	R	UR2
Rated heating capacity (kW)	1.0	1.8	2.9	4.2
Nozzle diameter (1/100 mm)	72	94	115	75 + 135
Pre-chamber (printed on nozzle)	(X)	(Y)	(Y)	(H1)+(H3)
Reduced capacity (W)	400	500	800	1900
2 Natural Gas G25	**AUX**	**SR**	**R**	**UR2**
Rated heating capacity (kW)	1.0	1.8	2.9	4.1
Nozzle diameter (1/100 mm)	72	94	115	75 + 135
Pre-chamber (printed on nozzle)	(X)	(Y)	(Y)	(H1)+(H3)
Reduced capacity (W)	400	500	800	1900
3 Natural Gas G25	**AUX**	**SR**	**R**	**UR2**
Rated heating capacity (kW)	1.0	1.8	2.8	4.1
Nozzle diameter (1/100 mm)	77	100	115	80 + 145
Pre-chamber (printed on nozzle)	(F1)	(Y)	(F3)	(Y)+(H3)
Reduced capacity (W)	400	500	800	1900
4 LPG G30/31	**AUX**	**SR**	**R**	**UR2**
Rated heating capacity (kW)	1.0	1.8	2.9	4.2
Nozzle diameter (1/100 mm)	50	65	85	46 + 91
Reduced capacity (W)	400	500	800	1900
Rated capacity G30 (g/h)	76	131	211	305
Rated capacity G31 (g/h)	75	129	207	300
5 LPG G30/31	**AUX**	**SR**	**R**	**UR2**
Rated heating capacity (kW)	1.0	1.8	2.9	4.2
Nozzle diameter (1/100 mm)	43	58	70	43 + 70
Pre-chamber (printed on nozzle)	(H2)	(M)	(Y)	(S1)+(H2)
Reduced capacity (W)	400	500	850	1900
Rated capacity G30 (g/h)	76	131	211	305
Rated capacity G31 (g/h)	75	129	207	300
6 City Gas G110	**AUX**	**SR**	**R**	**UR2**
Rated heating capacity (kW)	1.0	1.75	2.8	4.0
Nozzle diameter (1/100 mm)	145	185	260	150 + 320
Pre-chamber (printed on nozzle)	(8)	(2)	(3)	-
Reduced capacity (W)	400	500	800	1400
7 City Gas G120	**AUX**	**SR**	**R**	**UR2**
Rated heating capacity (kW)	1.0	1.8	2.8	4.0
Nozzle diameter (1/100 mm)	135	175	240	130 + 290
Pre-chamber (printed on nozzle)	(8)	(1)	(3)	-
Reduced capacity (W)	400	500	800	1400

The nozzles not provided are available at Authorised Service Centres.

5.3 Electrical connection

Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use H05V2V2-F 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.

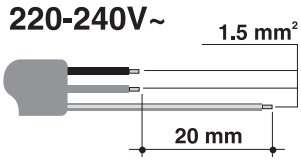
General information

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 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.

5.4 Positioning

Heavy appliance
Danger of crush injuries

- Place the appliance into the piece of furniture with the aid of a second person.

Pressure on the open door
Risk of damages to the appliance

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

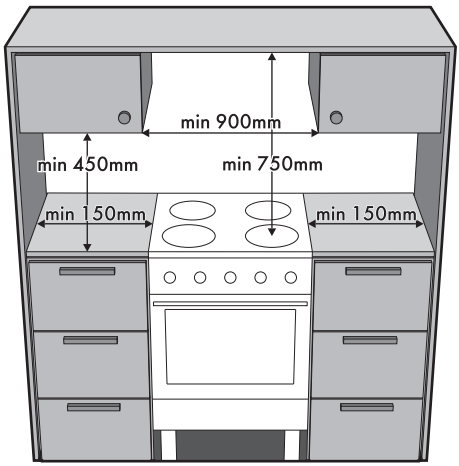
Heat production during appliance operation
Risk of fire

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

General information

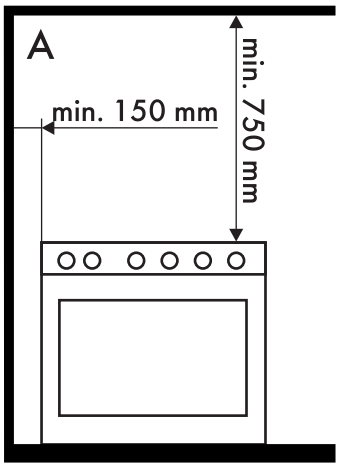
This appliance may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 150 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.

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



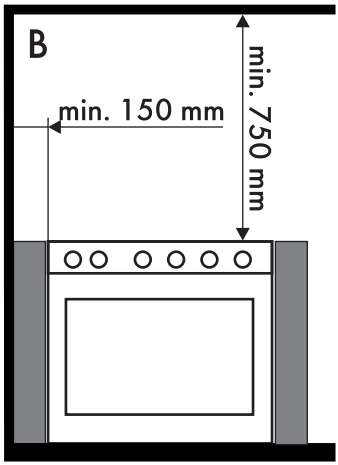
If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

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



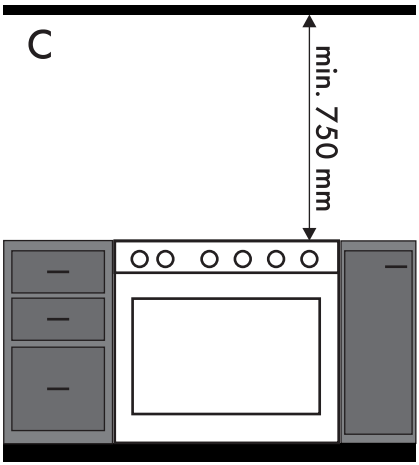
A - Class 1

(Free-standing appliance)



B - Class 2 subclass 1

(Built-in appliance)



C - Class 2 subclass 1

(Built-in appliance)

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

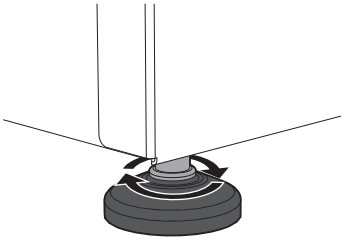
Fastening to wall (where present)

Heavy appliance
Risk of damages to the appliance

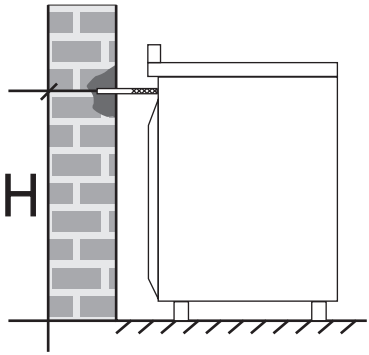
- Insert the front feet first and then the rear ones.

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

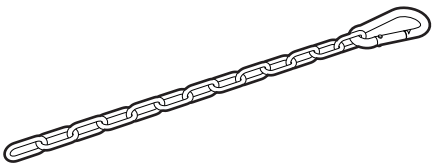
1. Use the adjustable feet to level the appliance until it is level and stable on the ground.



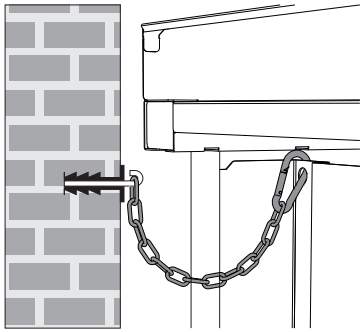
2. Fasten a hook bolt (not supplied) into the wall at a height (**H**) of **800 mm** from the floor.



3. Attach the snap hook to the chain



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

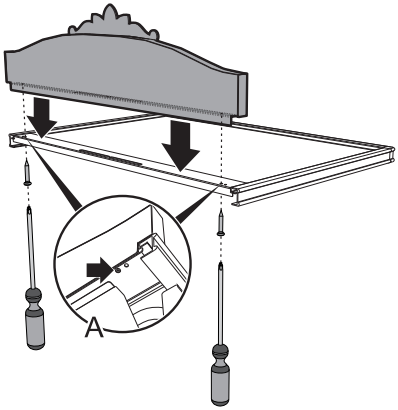


Assembling the skirt

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

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

1. Place the skirt on the worktop.
2. Line up the holes on the worktop with the holes in the skirt (**A**).

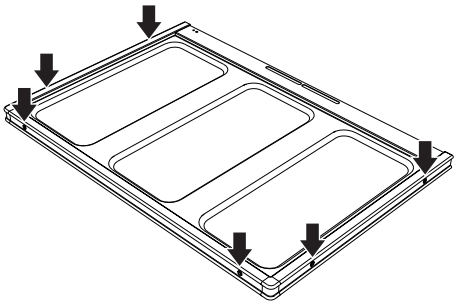


3. Use a screwdriver to fasten the skirt from underneath the worktop using the two supplied screws, then fasten the central rear screw.

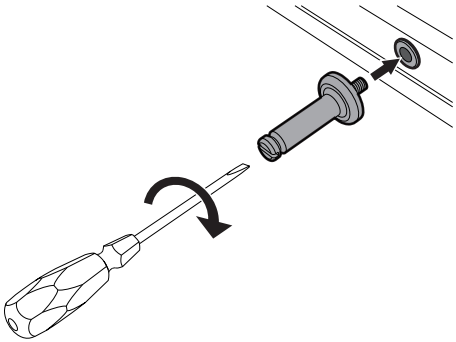
Installing the handrails

The handrails provided are an integral part of the product; they must be fastened to the appliance prior to installation.

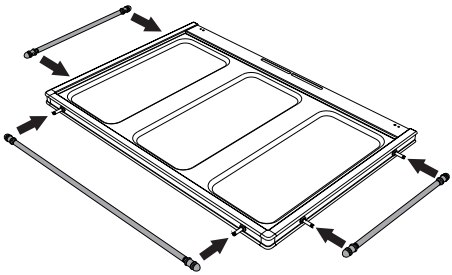
There are 6 threaded holes along the hob for fitting the handrail.



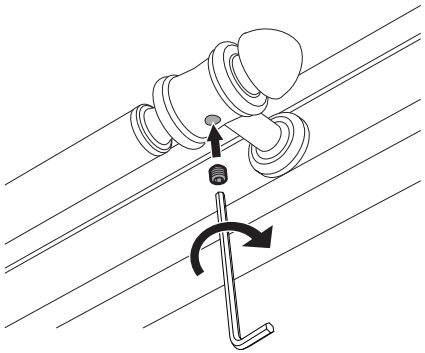
Use a slotted screwdriver to screw the supplied handrail mounts into each hole.



Position the handrail on the supports. Try to insert the two supports parallel in each handrail's openings.



Use a 2 mm Allen key to screw the hex socket screws into the fastening holes to fasten the handrails to the supports.



For aesthetic reasons, the handrails should be positioned with the fastening holes facing downwards.