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TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must never play with the appliance.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Cooking process should always be kept under control. A short cooking process must be continuously surveyed.
- Never leave the appliance unattended during cooking operations where fats or oils could overheat and take fire. Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.



- Switch off the appliance after use.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven.
- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not spray any spray products near the appliance.
- Never leave objects on the cooking surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.

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.



Instructions

- Do not use plastic cookware or containers for cooking.
- Do not place sealed tins or containers in the oven cavity.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.
- Do not use the handle to lift or move this appliance.

Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN A BOAT OR CARAVAN.
- This appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Have the gas connection performed by authorised staff.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.



- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised technicians.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Before any operation on the appliance (installation, maintenance, positioning or movement) always wear PPM.
- Before performing any operation on the appliance, switch off the power supply.

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.
- Do not install/use the appliance outdoors.



Instructions

1.2 Appliance purpose

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

1.3 Manufacturer liability

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

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

1.4 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.

1.5 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 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



To dispose of the appliance:

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



Power voltage Danger of electrocution

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

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



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



Safety instructions



Information



Advice

1. Sequence of instructions for use.

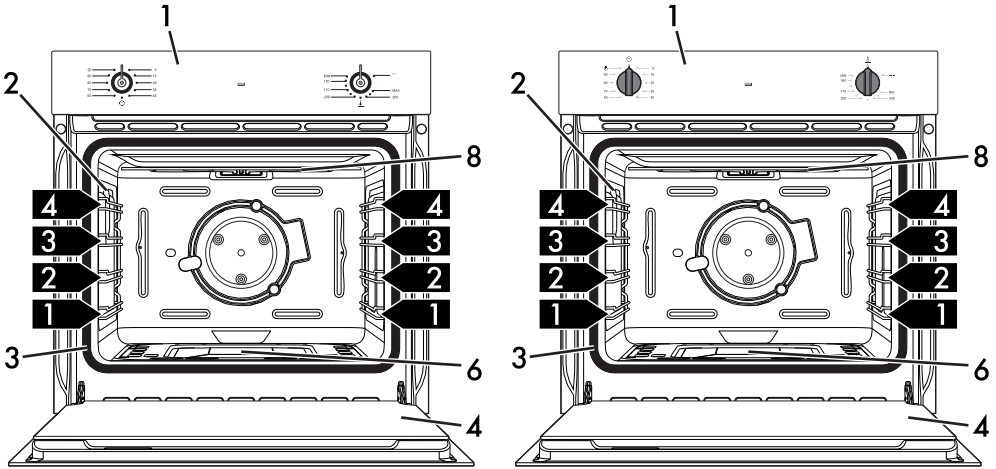
- Standalone instruction.



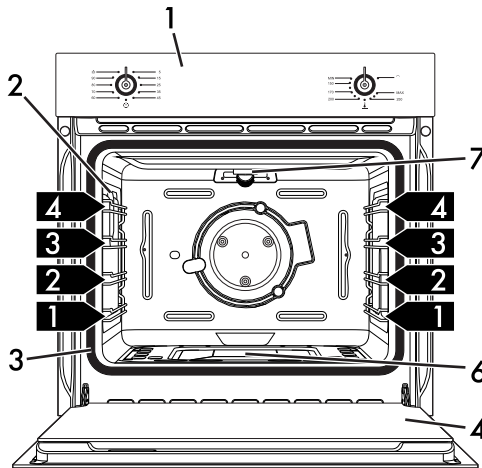
Description

2 Description

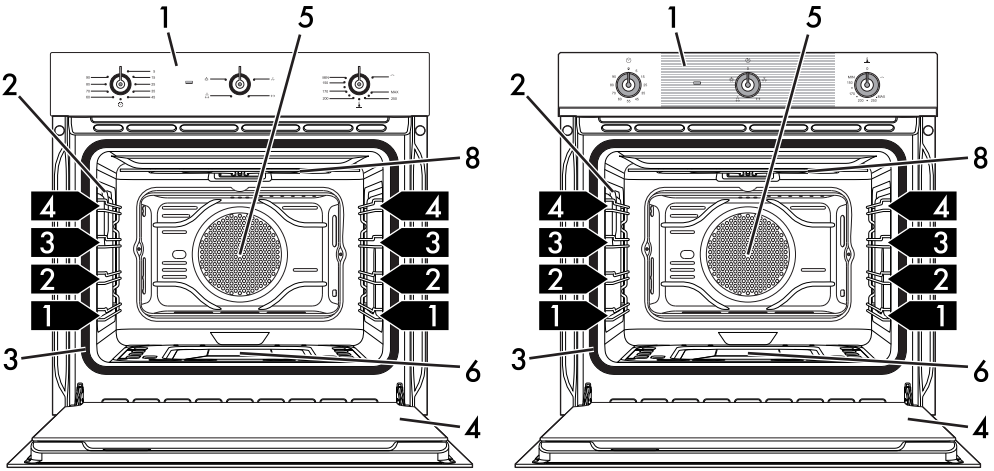
2.1 General Description



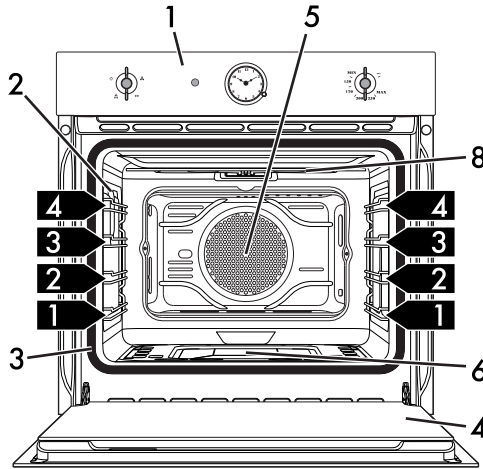
Gas / Electric grill oven models



Gas / Gas grill oven models



EN



Gas / Electric fan grill oven models

1 Control panel

2 Lamp

3 Seal

4 Door

5 Fan (on some models only)

6 Gas oven

7 Gas grill (on some models only)

8 Electric grill (on some models only)

1,2,3 Frame shelf



Description

Fan-assisted models (note for UK market)

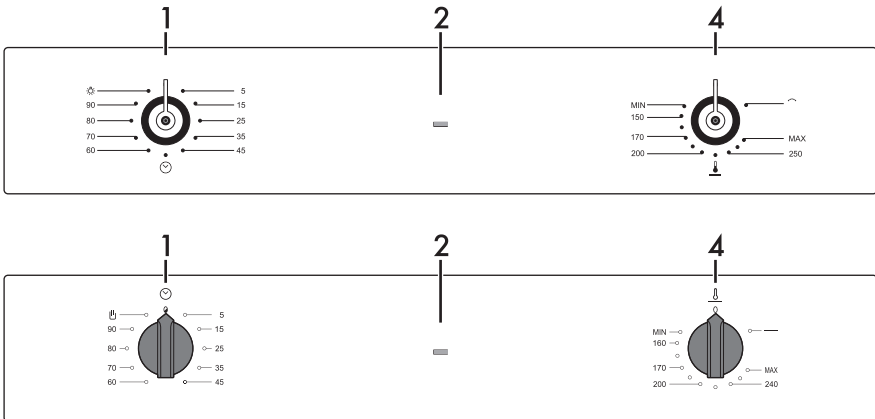
Unlike the traditional gas oven that you usually find in the United Kingdom, where the hottest part of the cavity is usually located in the upper area of the oven, the new fan-assisted gas oven has a European-style central lower burner which allows you to get optimal results, thanks to the efficient zone cooking device.

The oven has a fan that distributes the heat evenly inside it. However, the lower part is the hottest area and it allows you to cook in the same way as in the upper part of a traditional oven (depending on the mode selected).

The central areas cook at the temperature set on the control panel, whereas in the upper area the heat is distributed to a slightly lower temperature, which equals the temperature of the lower shelf of an electric oven.

Before carrying out a cooking process, preheat the oven in order to get optimal results. Moreover, during all cooking operations the oven door must be closed to enable the safety device to work properly.

2.2 Control panel

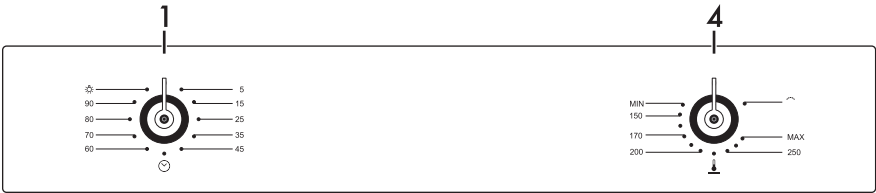


Gas / Electric grill oven models

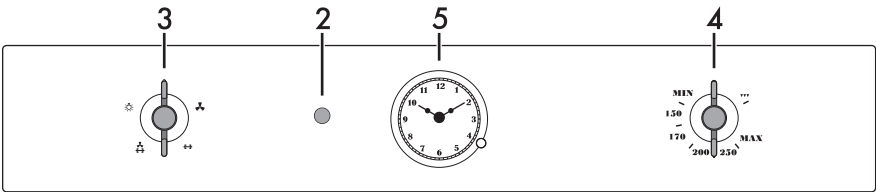
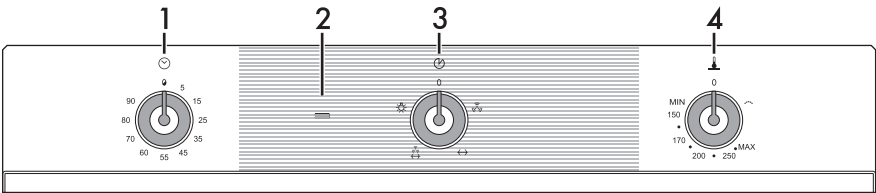
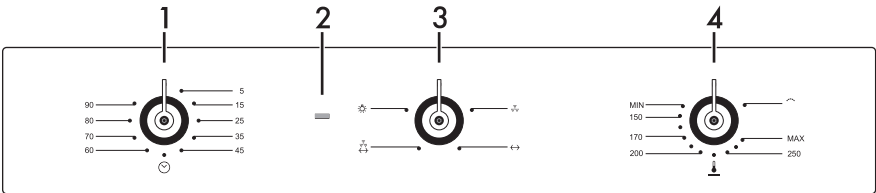
Description



EN



Gas / Gas grill oven models



Gas / Electric fan grill oven models





Description

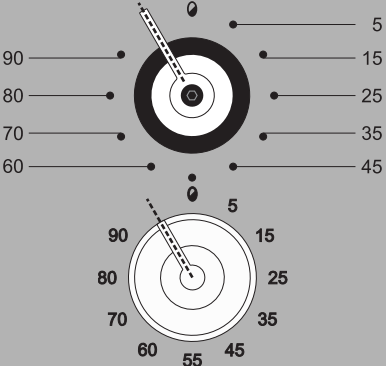
1 Electromechanical minute minder timer knob

In order to use the minute minder timer, the buzzer must be set by turning the knob clockwise. The numbers correspond to minutes (maximum 90 minutes). Adjustment is progressive and intermediate positions between the figures can be used.

The end of cooking buzzer does not interrupt oven operations.

(where present) The position  /  enables the light inside the oven cavity to be switched on during normal operations (without minute minder).

i In models without printing, when the minute minder knob is between **90** and **0**, no function is activated.




2 Electric grill heating element bulb (gas grill models excluded)

It switches on to indicate that the electric grill is operating.


3 Function knob (on some models only)

Turn the function knob to the required symbol:

 switches on the fan inside the oven cavity;




 starts the rotisserie motor;

 starts the rotisserie fan and motor;

 switches on the light inside the oven cavity.

4 Temperature knob

Useful for lighting the lower burner or the electric grill, or the gas grill (depending on the models).

The cooking temperature is selected by turning the knob anticlockwise to the required setting, between **MIN** and **MAX**. To switch on the electric or gas grill, turn the knob clockwise to the symbol  /  /  (depending on the models).

5 Clock (on some models only)

Useful for displaying the current time.

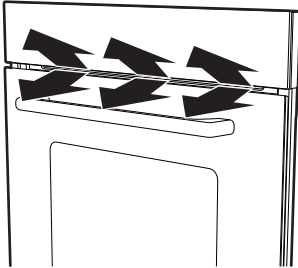


2.3 Other parts

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).

Cooling fan




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

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


Interior lighting

The appliance's interior lighting comes on:

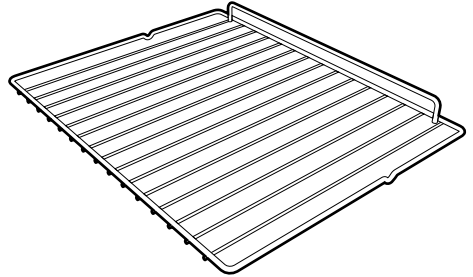
- when the door is opened:
- when the function  is selected.

 When the door is open, it is not possible to turn off the interior lighting.

2.4 Available accessories

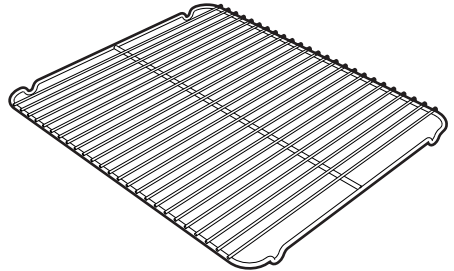
 Some models are not provided with all accessories.

Rack



Used for supporting containers with food during cooking.

Tray rack (on some models only)

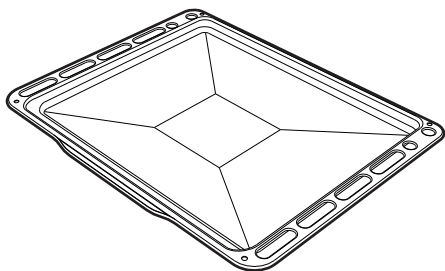


To be placed over the top of the tray; for cooking foods which may drip.



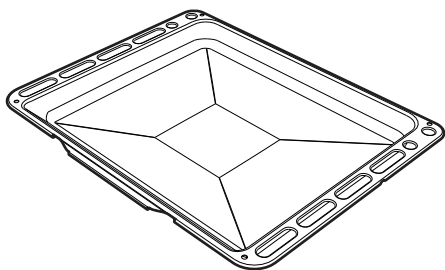
Description

Tray (on some models only)



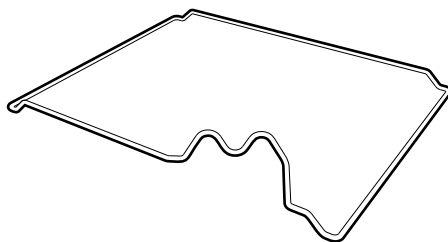
Useful for collecting fat from foods placed on the rack above.

Deep tray



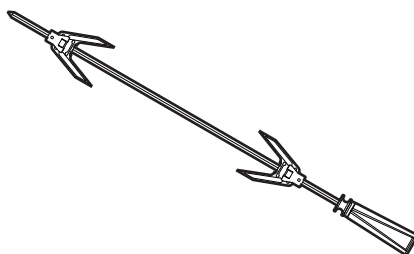
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Rotisserie support (on some models only)



To be used to support the rotisserie rod.

Rotisserie rod (on some models only)



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



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



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



3 Use

3.1 Instructions



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 cavity.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.



High temperature inside the oven during use Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.



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 appliance.
- Do not use plastic cookware or containers for cooking.
- Do not place sealed tins or containers in the oven cavity.
- Never 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).
4. Heat the empty oven at the maximum temperature for the time required to burn off any residues left by the manufacturing process.



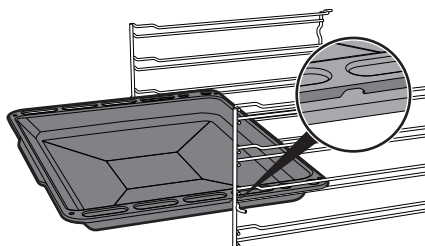
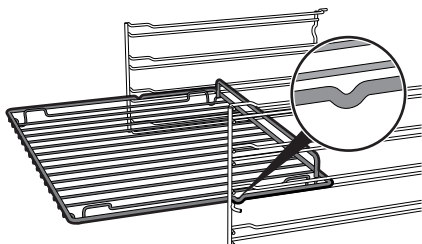
Use

3.3 Using the accessories

Racks and trays

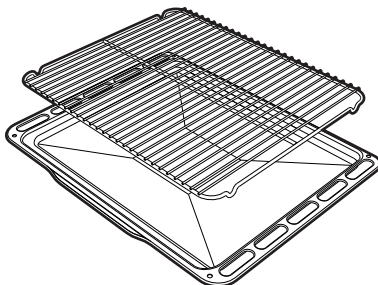
Racks and trays have to be inserted into the side guides until they come to a complete stop.

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



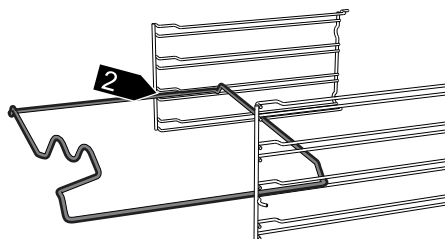
Tray rack (on some models only)

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.

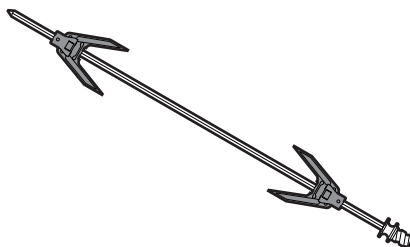


Rotisserie rod (on some models only)

When cooking with the rotisserie, position the rotisserie support frame on the second shelf. Once the rod frame is inserted, the shaped part must sit facing outwards.



Prepare the rotisserie rod with the food using the rotisserie rod provided.



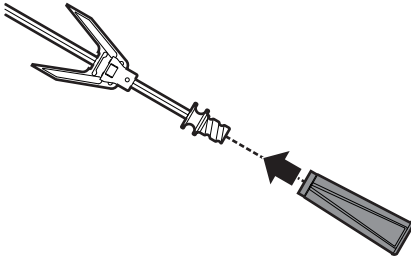
Gently insert racks and trays into the oven until they come to a stop.



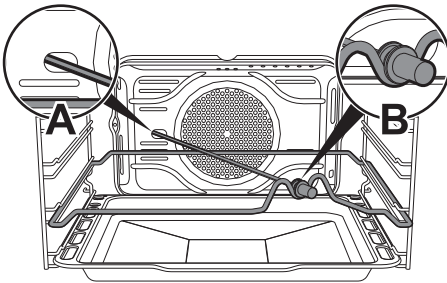
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.



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 rotisserie support. Insert the rod into the hole **A** so that it connects with the rotisserie motor. Make sure that the pin is placed correctly on the guide frame **B**.



Remove the handle before closing the door.



We recommend that you place the tray on the first shelf to collect fats more easily.

3.4 Using the oven



In the event of a power supply failure the cooling fan does not work. Do not light the oven manually.

Using the gas oven

Electronic spark ignition:

1. Open the oven door completely.
2. Press and turn the temperature knob anti-clockwise between the values **MIN** and **MAX**. The electric spark ignition is activated automatically.
3. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up.



If the burner does not ignite after 15 seconds, stop attempting to light it, leave the oven door open and do not try to light it again for at least 60 seconds.



In case of accidental extinguishing, turn the knob to the off position and do not try to light the burner again for at least 60 seconds.



Use

Using the gas grill (on some models only)




High temperature inside the oven during use

Danger of fire or explosion

- Grilling processes must never last more than 30 minutes.

Electronic spark ignition:

1. Open the oven door completely.
2. Press and turn the temperature knob clockwise to the symbol . The electric spark ignition is activated automatically.
3. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up.



If the burner does not ignite after 15 seconds, stop attempting to light it, leave the oven door open and do not try to light it again for at least 60 seconds.



The gas oven and the gas grill must never be used at the same time.

Using the electric grill (on some models only)






High temperature inside the oven during use

Danger of fire or explosion

- Grilling processes must never last more than 60 minutes.

Press and turn the temperature knob

clockwise on the symbol  /  /  (depending on the models).



The gas oven and the electric grill must never be used at the same time.



Functions list



Gas burner

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.



Gas burner + fan

In combination with the gas burner, the fan distributes the heat evenly.



This function is perfect for slow cooking operations using a steady temperature.



Gas burner + rotisserie

The rotisserie rotates food while the gas burner is operating.



Gas burner + fan + rotisserie

The rotisserie rotates food while the fan distributes heat quickly.



Grill

The heat coming from the grill element or the gas grill burner (depending on the models) 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 element, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



Grilling processes must never last more than 30 minutes.



Use



Grill + Rotisserie

The rotisserie works in combination with the grill element or the gas burner grill (depending on the models) and allows food to be perfectly browned.



Fan grill + rotisserie

The rotisserie works in combination with the grill element allowing food to be perfectly browned; the fan distributes heat very quickly.



Combined cooking and grilling processes must never last more than 60 minutes.



For safety reasons, the fan does not work in combination with the gas burner grill.



Defrost

Rapid defrost is helped by the switching on of the fan that ensures uniform distribution of air inside the oven. (We recommend using the 1st or 2nd runner).



Light

In this position the oven light can be turned on during normal operations.

3.5 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 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 grill function, we recommend that you preheat the oven before 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.

Advice for defrosting and proving

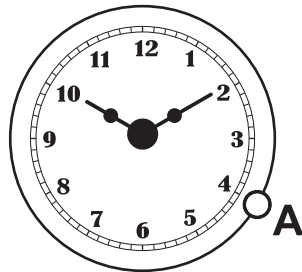
- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.

- 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.

3.6 Clock (on some models only)



Setting the time

To set the correct time, pull the knob **A** and turn it clockwise.



Use

Cooking information table

Food	Weight (kg)	Runner position from the bottom	Static Oven		Fan-assisted Oven			
			Temperature (°C)	Time (minutes)	Temperature (°C)	Time (minutes)		
Lasagne	5	3	230 - 240	50 - 60	230 - 240	45 - 50		
Cannelloni	2.5	2	220 - 230	25 - 30	220 - 230	25 - 30		
Pasta bake	2.5	2	220 - 230	25 - 30	220 - 230	25 - 30		
Roast chicken	1.2	2	200 - 210	80 - 90	200 - 210	70 - 80		
Turkey breast	3	2	200 - 210	90 - 100	200 - 210	90 - 100		
Pork loin	1.2	2	210 - 220	70 - 75	200 - 210	70 - 75		
Roast rabbit	1.5	2	200 - 210	75 - 80	200 - 210	75 - 80		
Lamb	1.5	2	200 - 210	90 - 95	200 - 210	90 - 95		
				1 st surface	2 nd surface		1 st surface	2 nd surface
Pork chops	1	4	Grill	15	8	Grill	15	8
Hamburgers	1	4	Grill	11	7	Grill	11	7
Sausages	1.5	4	Grill	15	5	Grill	15	5
Spare ribs	1.5	4	Grill	15	5	Grill	15	5
Meat kebabs	1.5	4	Grill	11	10	Grill	11	5
Chicken	1.2	Rotisserie	Grill	80		Grill	70	
Mackerel	8	2	180 - 190	25 - 30	180 - 190	25 - 30		
Salmon trout	1.3	2	180 - 190	35 - 40	180 - 190	35 - 40		
Flounder	1	2	180 - 190	25 - 30	180 - 190	25 - 30		
Fish kebabs	1	4	Grill	7	3	Grill	7	5
Pizza	1	3	240	12 - 15	240	12 - 15		
Biscuits	1	3	190	18	180	18		
Chiffon cake	1	2	190	50 - 55	180	55 - 60		
Tarts	1	3	190	35 - 40	180	35 - 40		
Ring cake	1.2	3	190	45 - 50	180	50 - 55		

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



Conversion table

Weight		Measurement		Volume	
Metric	Imperial	Metric	Imperial	Metric	Imperial
15 g	1/2 oz	5 mm	1/4 in	25 ml	1 fl oz
25 g	1 oz	1 cm	1/2 in	50 ml	2 fl oz
40 g	1 1/2 oz	2.5 cm	1 in	85 ml	3 fl oz
50 g	2 oz	5 cm	2 in	100 ml	3 1/2 fl oz
75 g	3 oz	7.5 cm	3 in	150 ml	5 fl oz (1/4 pint)
100 g	4 oz	10 cm	4 in	200 ml	7 fl oz
150 g	5 oz	12.5 cm	5 in	300 ml	10 fl oz (1/2 pint)
175 g	6 oz	15 cm	6 in	450 ml	15 fl oz (3/4 pint)
200 g	7 oz	18 cm	7 in	600 ml	1 pint
225 g	8 oz	20 cm	8 in	700 ml	1 1/4 pint
250 g	9 oz	23 cm	9 in	900 ml	1 1/2 pint
275 g	10 oz	25 cm	10 in	1 l	1 3/4 pints
350 g	12 oz	30 cm	12 in	1.2 l	2 pints
375 g	13 oz			1.25 l	2 1/4 pints
400 g	14 oz			1.5 l	2 1/2 pints
425 g	15 oz			1.6 l	2 3/4 pints
450 g	1 lb			1.75 l	3 pints
550 g	1 1/4 lb			1.8 l	3 1/4 pints
675 g	1 1/2 lb			2 l	3 1/2 pints
750 g	1 3/4 lb			2.1 l	3 3/4 pints
900 g	2 lb			2.25 l	4 pints
1.5 kg	3 lb			2.75 l	5 pints
1.75 kg	4 lb			3.4 l	6 pints
2.25 kg	5 lb			3.9 l	7 pints
				5 l	8 pints (1 gallon)

Temperature

140°C	Fan 120°C	275°F	Gas 1
150°C	Fan 130°C	300°F	Gas 2
160°C	Fan 140°C	325°F	Gas 3
180°C	Fan 160°C	350°F	Gas 4
190°C	Fan 170°C	375°F	Gas 5
200°C	Fan 180°C	400°F	Gas 6
220°C	Fan 200°C	425°F	Gas 7
230°C	Fan 210°C	450°F	Gas 8
240°C	Fan 220°C	475°F	Gas 9



Cleaning and maintenance

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.



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

4.2 Cleaning the surfaces

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

Ordinary daily cleaning

Always use specific products only 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 steel sponges and sharp scrapers, as they will damage the surfaces. Use normal, non-abrasive products and a wooden or plastic tool, 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.

4.3 Cleaning the door

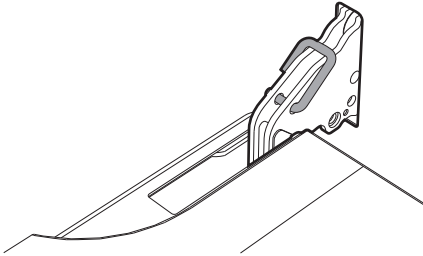
Removing the door

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

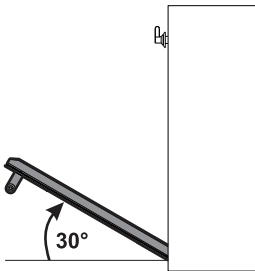
To remove the door proceed as follows:



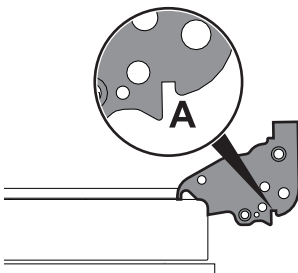
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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.



Cleaning the door glazing

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

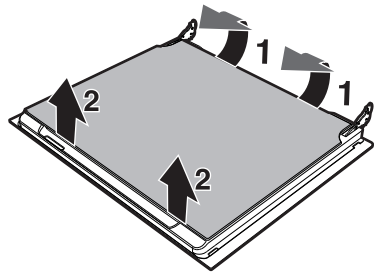


We recommend the use of cleaning products distributed by the manufacturer.

Removing the internal glass panes

For easier cleaning the internal glazing panes of the door can be removed.

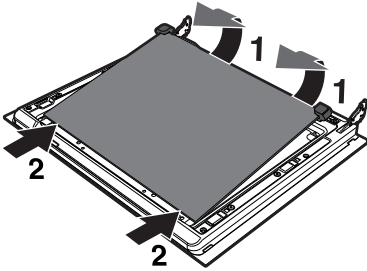
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the oven door.



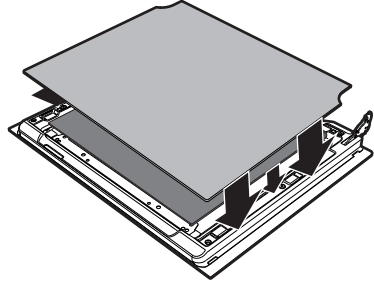


Cleaning and maintenance

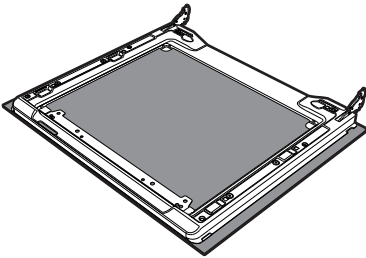
3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.



6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



4. Clean the external glazing pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



5. Refit the panes in the reverse order in which they were removed.

4.4 Cleaning the oven cavity

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

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 oven seal.



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

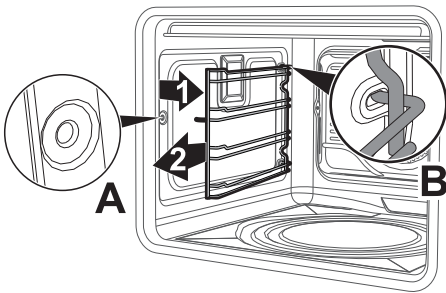


Removing racks/trays support frames

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

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

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

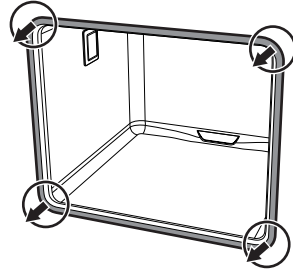


4.5 Extraordinary maintenance

Removing and installing the oven seal

To remove the oven seal:

- Unhook the clips located in the 4 corners then pull the oven seal outwards.



To install the oven seal:

- Hook the clips located in the 4 corners onto the oven seal.

Oven seal maintenance tips

The seal should be soft and elastic.

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



Cleaning and maintenance

Replacing the internal light bulb



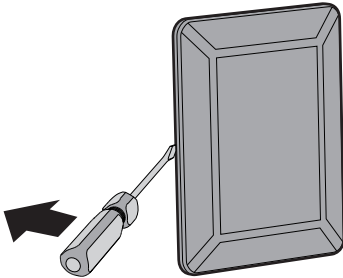
Live parts
Danger of electrocution

- Unplug the appliance.

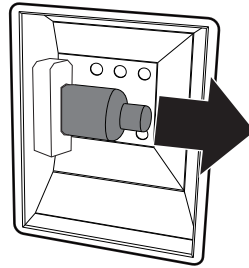
1. Completely remove all accessories from inside the oven cavity.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

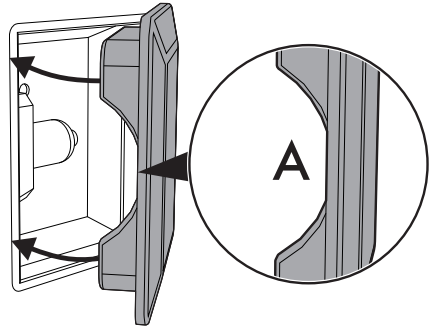


4. Slide out and remove the light bulb.



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

5. Replace the light bulb with one of the same type (40 W).
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 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 using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.

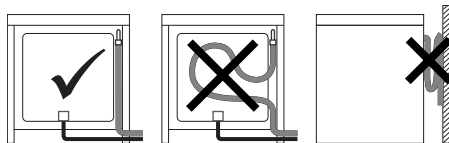
General information

Connection to the gas mains can be made using a continuous wall steel hose in compliance with the guidelines established by the standards in force. For supplying it with other types of gas, see chapter "5.2 Adaptation to different types of gas". The gas inlet connection is threaded 1/2" 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).



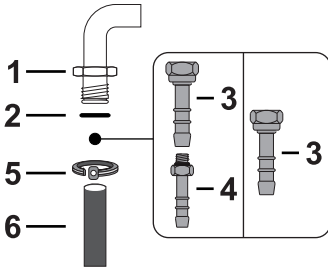
Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).

Carefully screw the hose connector **3** to the appliance's gas connector **1** (1/2" thread ISO 228-1), placing the seal **2** between them. The hose connector **4** can also be screwed to the hose connector **3**, depending on the diameter of the gas hose used.

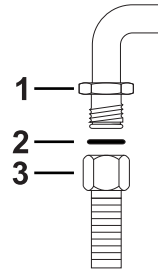


Installation

After having tightened the hose connector(s), push the gas hose **6** onto the hose connector and secure it with the clamp **5** that is compliant with the standard in force.



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



Connection with a steel hose with bayonet fitting

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



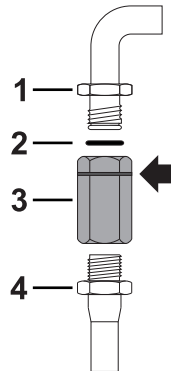
Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.



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

Connection with a steel hose

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

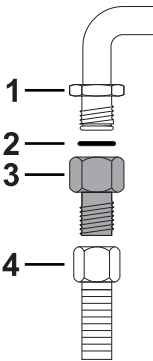




Connection with a steel hose with conical fitting

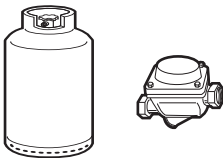
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

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



Connection to LPG

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



The supply pressure must comply with the values indicated in the table "Burner and nozzle specifications tables".

Room ventilation

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

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

Extraction of the combustion products

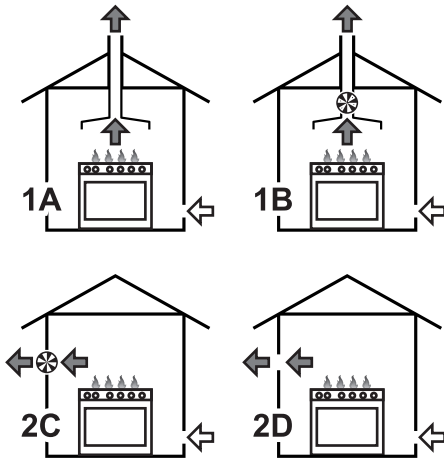
The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and clearances indicated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

EN



Installation

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

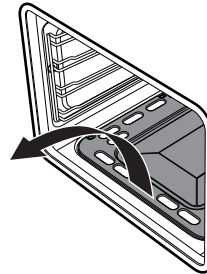
- Air
- Combustion products
- Extractor fan

5.2 Adaptation to different types of gas

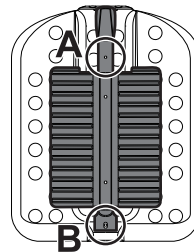
The appliance is preset for natural gas G20 at a pressure of 20 mbar. In case of operation with other types of gas, the burner nozzle must be changed and the gas tap adjusted.

Replacing the nozzle

1. Open the door.
2. Completely remove all accessories from inside the oven.
3. Lift up the oven surface and pull it outwards.



4. Loosen the screws A and B.
5. Move away the lock that secures the thermocouple and igniter to the burner with screw A.

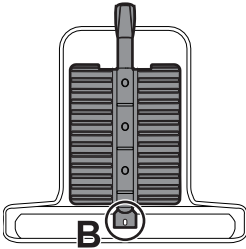




- Slide the burner outwards until the nozzle is accessible.
- Replace the nozzle using a 7 mm socket wrench.

Replacing the gas grill nozzle (on some models only)

- Open the door.
- Completely remove all accessories from inside the oven.
- Loosen the screw B.

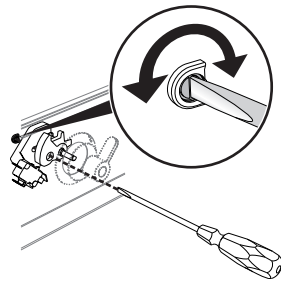


- Slide the burner outwards until the nozzle is accessible.
- Replace the nozzle using a 7 mm socket wrench.

Adjusting the minimum

The oven thermostat is equipped with a screw for adjusting the minimum. When changing the type of supplied gas, the minimum must be adjusted as follows:

- Disconnect the appliance from the power supply.
- Pull the oven slightly out from its seat, take out the knobs and remove the front panel by unscrewing the 4 screws (2 top and 2 bottom) that secure it to the rest of the appliance.
- Insert the oven thermostat knob and light the oven burner. Keep it at the maximum for 10/15 minutes with the door closed. After this period, move the knob to the minimum temperature.
- Slide off the knob and insert a straight edge screwdriver into the hole to make the adjustment.
- If using liquid gas the adjustment screw must be tightened clockwise to the very end.





Installation

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 Town gas G110												
G110	8 mbar	•								•		•
7 Town gas G120												
G120	8 mbar									•		



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



Burner and nozzle specifications tables

1 Natural gas G20		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		120	110
Reduced flow rate (W)		900	-
2 Natural gas G25		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.1
Nozzle diameter (1/100 mm)		120	110
Reduced flow rate (W)		900	-
3 Natural gas G25		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.3
Nozzle diameter (1/100 mm)		127	127
Reduced flow rate (W)		900	-
4 LPG G30/31		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		76	72
Reduced flow rate (W)		900	-
Capacity G30 (g/h)		189	175
Capacity G31 (g/h)		186	171
5 LPG G30/31		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		68	65
Reduced flow rate (W)		1000	-
Capacity G30 (g/h)		189	175
Capacity G31 (g/h)		186	171
6 Town gas G110		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		230	215
Reduced flow rate (W)		900	-
7 Town gas G120		OVEN	GRILL
Rated heating capacity (kW)		2.6	2.2
Nozzle diameter (1/100 mm)		215	205
Reduced flow rate (W)		900	-



Installation

5.3 Electrical connection



Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technicians.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the mains power supply.

General information

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

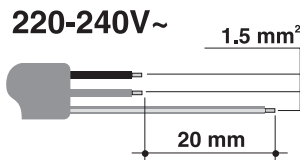
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance works at 220-240 V~.

Use a three-pole cable (3 x 1.5 mm² internal conductors).

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



Fixed connection

Fit the power line with an all-pole disconnection switch 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, gang sockets or extensions as these could cause overheating and a risk of burns.

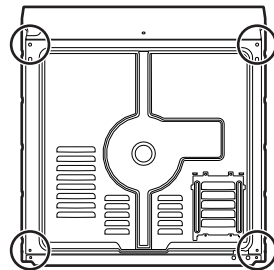
5.4 Cable replacement



Power voltage
Danger of electrocution

- Disconnect the mains power supply.

1. Unscrew the rear casing screws and remove the casing to access the terminal board.



2. Replace the cable.
3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.



5.5 Positioning



Heavy appliance
Crushing hazard

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



Pressure on the open door
Risk of damage to the appliance

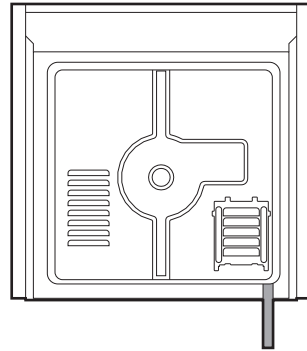
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.



Heat production during appliance operation
Risk of fire

- Check that the carcass material is heat resistant.
- Check that the carcass has the required slots.
- Do not install the appliance in a recess which can be closed with a door, or in a cupboard.

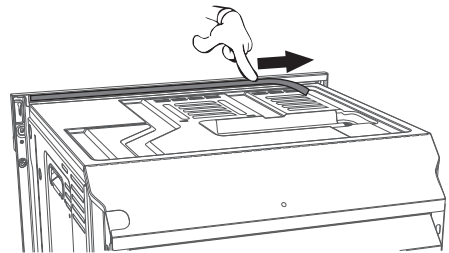
Position of the power cable



(rear view)

Front panel seal

Glue the supplied seal to the rear part of the front panel to avoid water or other liquids from leaking in.

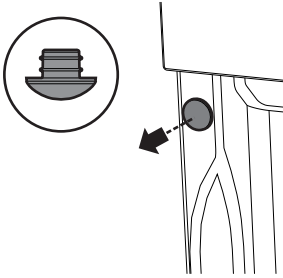




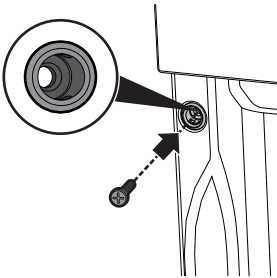
Installation

Fastening bushings

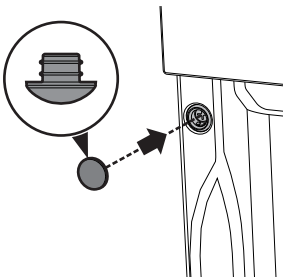
1. Remove the bushing covers inserted on the front of the appliance.



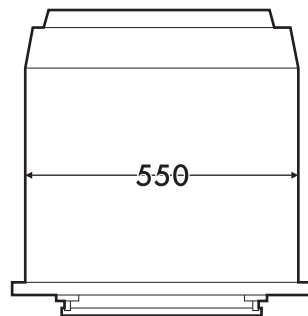
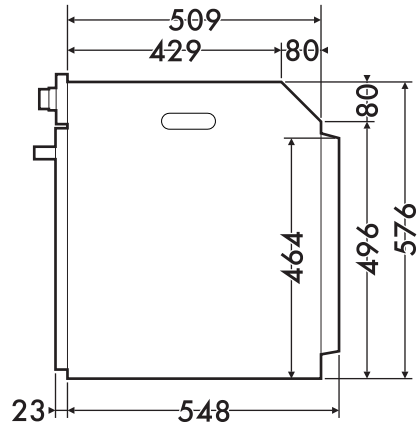
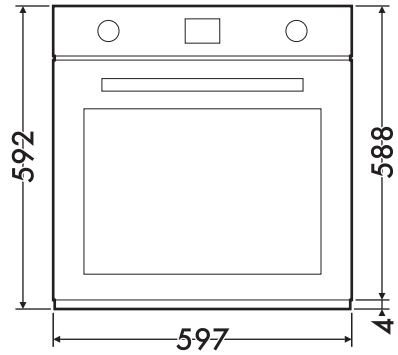
2. Mount the appliance into the recess.
3. Secure the appliance to the piece of furniture using screws.



4. Cover the bushings with the previously removed covers.



Appliance overall dimensions (mm)

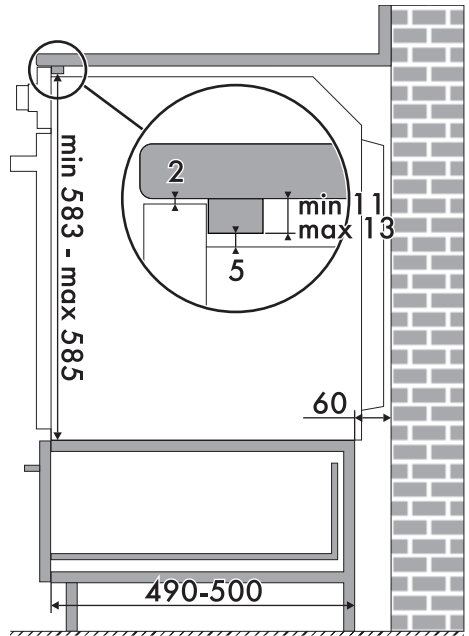
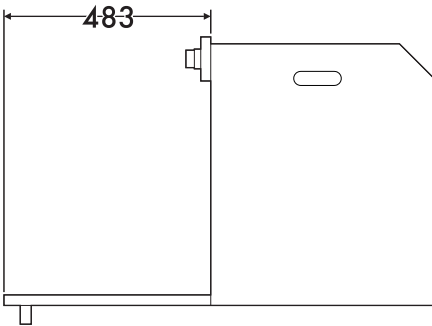
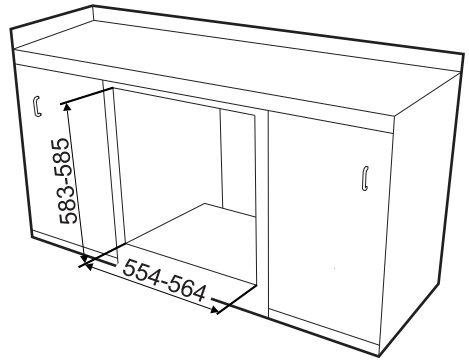
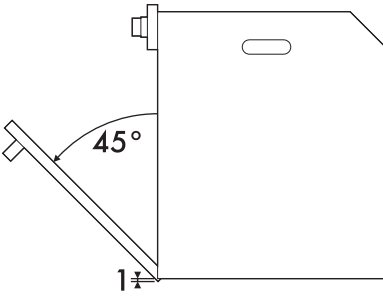


Installation



Mounting under worktops (mm)

EN

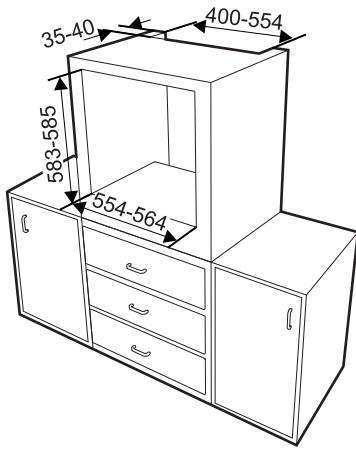


Make sure that the carcass rear/
bottom section has an opening of
approx. 60 mm.



Installation

Mounting into a column (mm)



Make sure that the piece of furniture top/rear part has an opening approx. 35-40 mm deep.

