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TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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

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



1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- 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 not play with the appliance.
- Keep children under the age of eight 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.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Switch off the appliance immediately after use.



Instructions

- Do not place metal objects, such as dishes or cutlery, on the hob surface during use as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- 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 open the storage compartment (where present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF PRESENT) OR NEAR THE APPLIANCE.**
- **DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.**
- **DO NOT MODIFY THIS APPLIANCE.**
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.



Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Never leave objects on the cooking surface.
- **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**
- Do not spray any spray products near the oven.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- 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 rest pans or trays on the internal glass pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.



Instructions

- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not wash removable parts such as the hob pan support grids, flame-spreader crowns and burner caps in the dishwasher.

Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth 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 supply wires must be 1.5 - 2 Nm.

For this appliance

- After use, switch off the plates. Never rely solely on the cookware detector.
- Supervise children carefully as they cannot readily see the residual heat indication. After use the cooking zones remain hot for a certain period of time even if they have been turned off. Keep children away from the cooking zones.
- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects from falling on the cooking surface as they may cause it to break if they are sharp.
- Do not use the glass ceramic cooking surface as a support surface.
- This appliance can be used up to a maximum altitude of 4,000 metres above sea level.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- 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.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).



Instructions

1.2 Appliance purpose

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

1.3 Manufacturer's 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.

Instructions



- 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, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



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



Safety instructions



Information



Advice

1. Sequence of instructions for use.

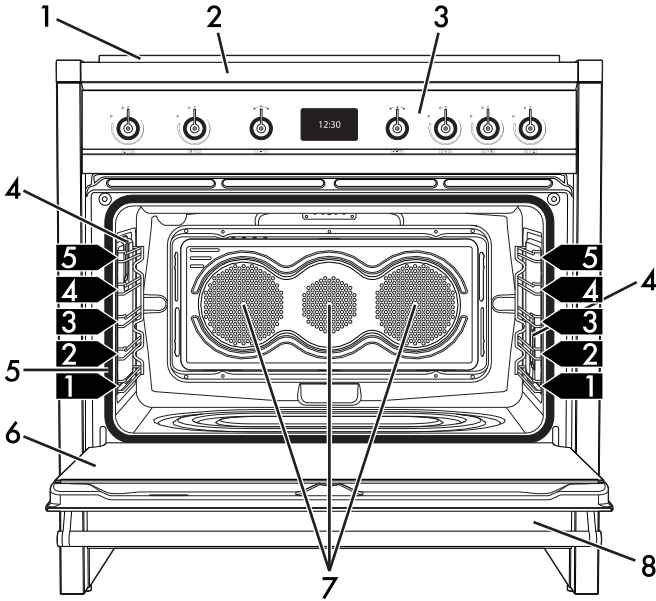
- Standalone instruction.



Description

2 Description

2.1 General Description



1 Upstand

2 Hob

3 Control panel

4 Oven light

5 Seal

6 Door

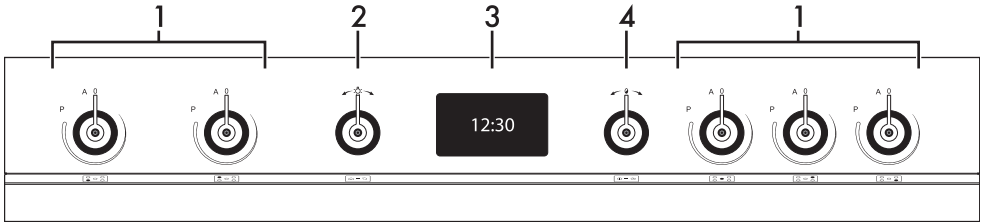
7 Fan

8 Storage compartment

1,2,3... Rack/tray support frames



2.2 Control panel



EN

1 Hob cooking zone knobs

Useful for controlling the cooking zones of the induction hob.

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

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

2 Return knob —

This knob allows you to return to the previous item in the appliance's menu. It also lets you manually turn the oven light on and off.

3 Display

Displays the current time, the selected cooking temperature and function and any time set.

4 Control knob —

This knob allows you to turn the appliance on and off and select the various available functions.

Turn the knob right or left to change/select the required item.

Press to confirm.

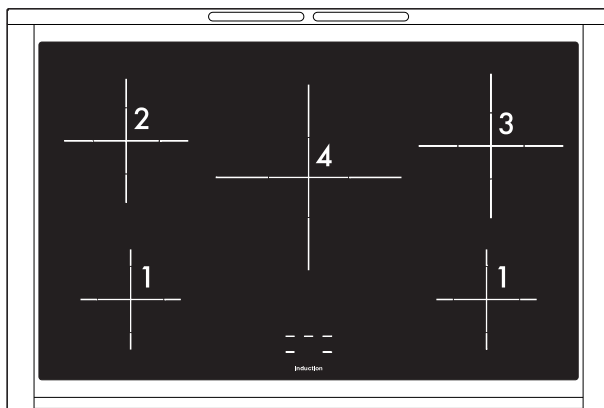


Keep the knob pressed in for at least 5 seconds to immediately complete any cooking operation.



Description

2.3 Hob



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

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

Advantages of induction cooking



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

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



2.4 Other parts

Shelves

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

Cooling fan

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




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



Do not obstruct ventilation openings and heat dispersal slots.

Interior lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When any function is started up, with the exception of Vapor Clean , ECO Pyrolytic  and Pyrolytic  (depending on the model) functions.
- When the temperature knob is briefly turned to the right (manual activation and deactivation).



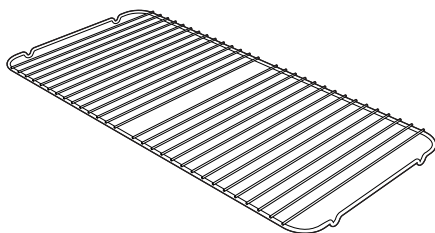
When the door is open, it is not possible to turn off the interior lighting.



Description

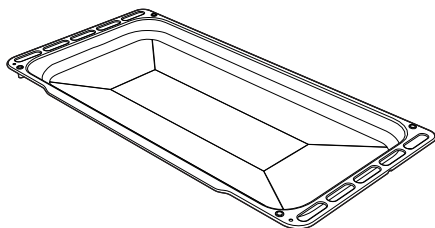
2.5 Available accessories

Tray rack



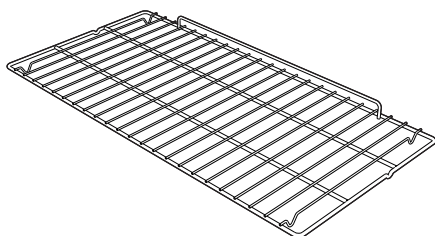
To be placed over the top of the oven tray; for cooking foods which may drip.

Deep tray



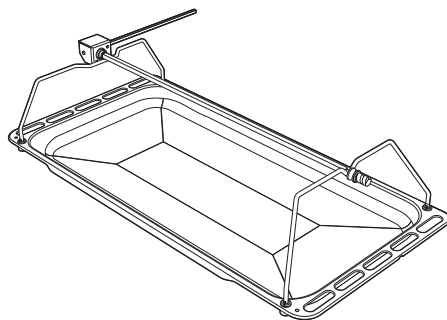
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Rack



Useful for supporting containers with food during cooking.

Rotisserie (on some models only)



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



Some models are not provided with all accessories.



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



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



3 Use

3.1 Instructions



High temperatures during use Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Keep children under the age of 8 away from the appliance when it is in use.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



High temperature inside the storage compartment Danger of burns

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



Improper use Risk of damage to surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Do not pour water directly onto very hot trays.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the surface of the hob.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact Technical Support.
- Do not use the hob as a support surface.



Use



Improper use Danger of burns

- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.
- Activate the controls lock when you have children or pets which could reach the hob.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the hob surfaces.
- Oils and fats could catch fire if overheated. Be very careful.



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

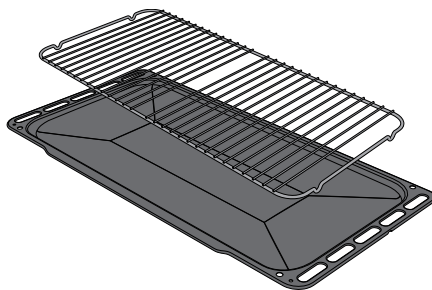
3.2 First use

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

3.3 Using the accessories

Tray rack

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

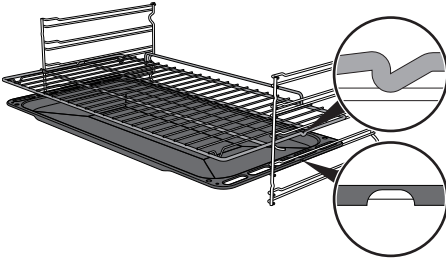




Racks and trays

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

The mechanical safety locks that prevent the rack from being removed accidentally must face downwards and towards the back of the oven cavity.



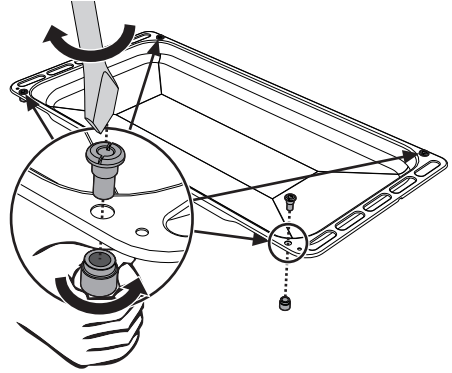
Gently insert racks and trays into the oven until they come to a stop.



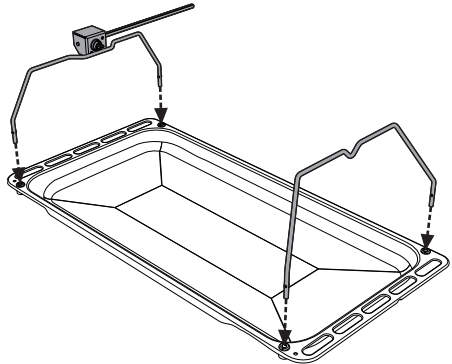
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Rotisserie (on some models only)

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



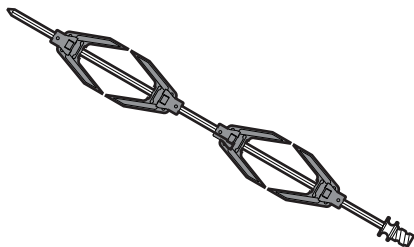
2. Position the rotisserie supports in the bushings as shown in the figure below.



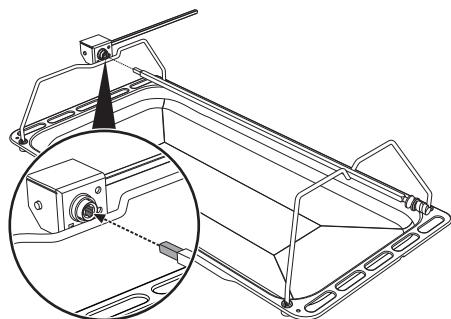


Use

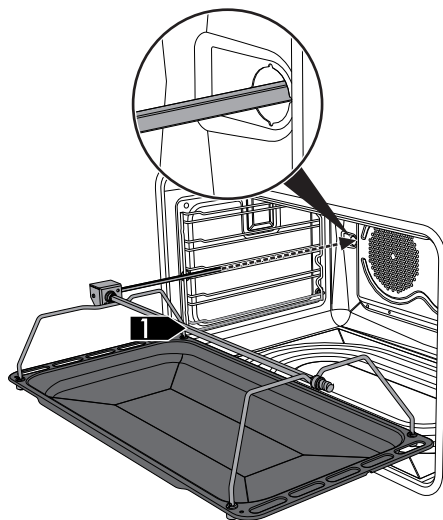
3. Prepare the rotisserie rod with the food using the clip forks provided. The clip forks can be tightened using the fastening screws.



4. Once you have prepared the rotisserie rod, place it on the supports. Insert the tip of the rod as far as it will go into the housing of the mechanism on the left-hand support.




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



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

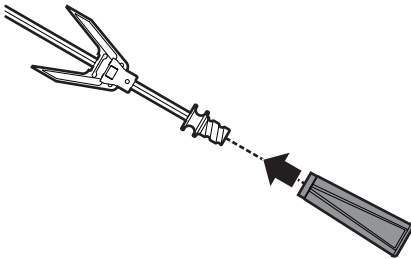


7. To activate the rotisserie, turn the function knob to select the  function and use the temperature knob to set a cooking temperature.



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

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



3.4 Using the hob



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



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



Improper use Danger of burns

- **WARNING:** The pyrolysis cycle deactivates the hob.
- **WARNING:** If a pyrolysis cycle is carried out when the cooking zones are still hot, the indications on the hob display are deactivated.

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

Just turn the knob clockwise to the required power setting.

Cookware suitable for use in induction cooking

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




Use

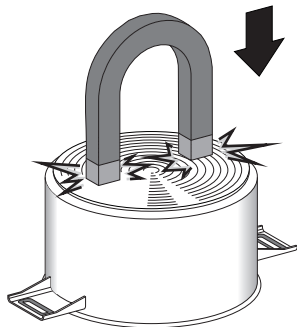
Suitable cookware:

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

Unsuitable cookware:


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


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



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

Cookware recognition

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

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

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

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



Limiting the cooking duration

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

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

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

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

Protection from overheating

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

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

Advice on energy-saving

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



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



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



Use

Power levels

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

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


* see booster function

Residual heat



Improper use Danger of burns

- Supervise children carefully as they cannot easily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.
- **WARNING:** If a pyrolysis cycle is carried out when the cooking zones are still hot, the indications on the hob display are deactivated.

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



Heating accelerator


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

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

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

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

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

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

Keep warm

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

To activate the Keep Warm function:

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

Booster function

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

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

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

i The Booster function has priority over the heating accelerator function.



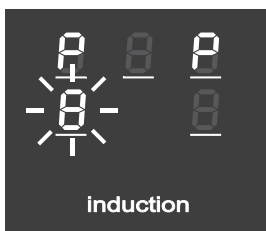
Use

Power control

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

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

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



Priority is given to the last zone set.

Controls lock



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

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

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



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



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

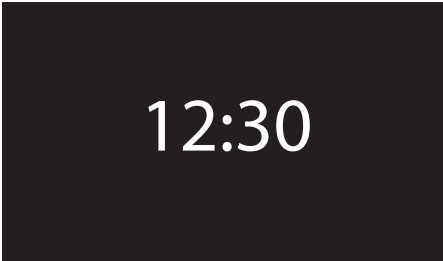
Error codes

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



3.5 Using the oven

First use



When using the appliance for the first time, or after a power failure, the **00:00** symbol will flash on the display. In order to be able to start any cooking operation, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language).

Press the control knob to access the settings menu, see 3.10, "Settings".



The appliance language is set to "English" by default.



When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

Reactivating the display

If the Eco-Light mode is active (see "Eco-Light" in the "Settings" chapter), the display will switch off 2 minutes after the appliance was last used.

To reactivate the display when it is off:

- press or turn one of the two knobs.

The appliance will emit a series of sounds and the display will switch on after a few seconds. The display shows the current time screen when it is switched on again.



The lamp inside the oven cavity switches on if you turn the return knob to the right or left to reactivate the display.



The main menu will appear on the display if you reactivate the display by pressing the control knob.

menu

cooking functions

special functions

preset recipes

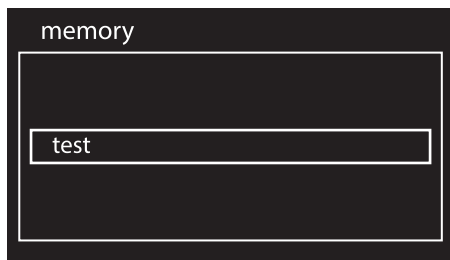
personal recipes

settings



Memory

Press the return knob from the clock screen to display the last preset recipes or personal recipes used.



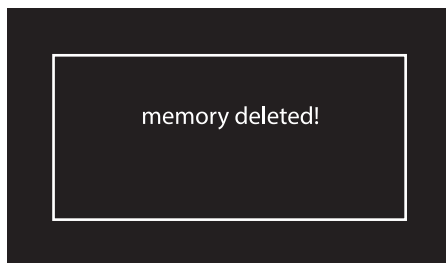
Deleting the memory

If you wish to delete the memory:

1. Press the return knob from the clock screen to display the last preset recipes or personal recipes used.
2. Press and hold down the control knob for a few seconds.

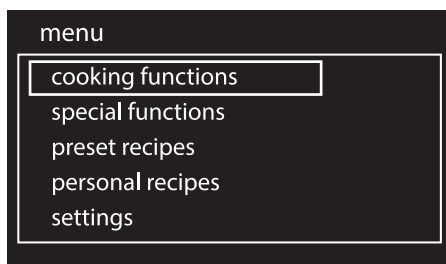


3. Select **YES** if you wish to delete the memory.



Cooking functions

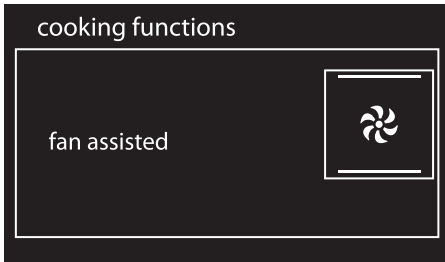
1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **cooking functions** from the main menu.
3. Press the control knob to confirm.



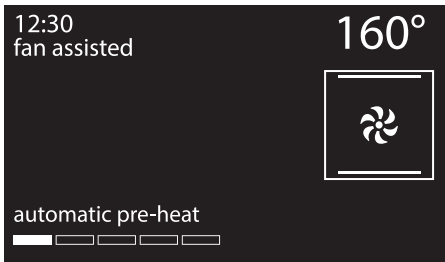
4. Turn the control knob to select the required function.



5. Press the knob to confirm the selection.



The appliance will begin preheating. The display will show the selected function, the pre-set temperature, the current time and the progress bar of the temperature reached.



Turn the control knob to change the preset temperature at any time. Press to confirm or wait 5 seconds.



It is not recommended to place food in the oven during the preheating stage.

When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.

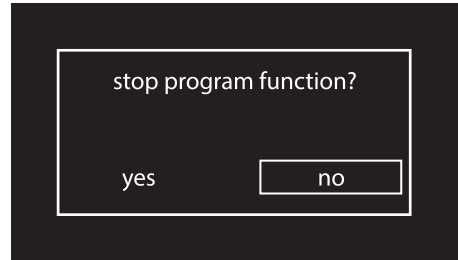


EN

Interrupting a function

To interrupt a cooking function:

1. Press the return knob.
2. Select the required option.
3. Press the return knob to confirm.



Keep the control knob pressed in for at least 5 seconds to immediately interrupt cooking at any time and return to the main menu.



List of cooking functions

ECO

Eco

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

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

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



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



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

Static

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

Grill

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

Lower element

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



Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 1st and 4th shelf.)



Fan with grill

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



Fan + lower element

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



Circulaire

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



Turbo

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 1st and 4th shelf.)



Circulaire + fan with grill

The combination of fan assisted cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.




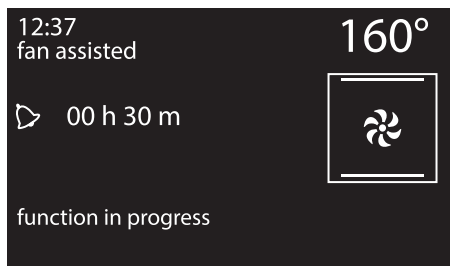
Use


Timer during a function



This function only activates the buzzer, without stopping cooking.

1. Press the control knob during a cooking function.
2. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the  symbol stops flashing and the countdown starts.



3. Wait for the buzzer to indicate that the time has finished. The  symbol flashes.



Turn the knob to the left or right to select another timer, or press the control knob to stop the buzzer.

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.




Activation of timed cooking cancels any minute minder timer which may previously have been set.

1. After selecting a cooking function and temperature, press the control knob twice.
2. Turn the knob right or left to set the minutes of cooking from 00:01 to 13:00. Keep the knob turned to produce a faster increase or decrease.

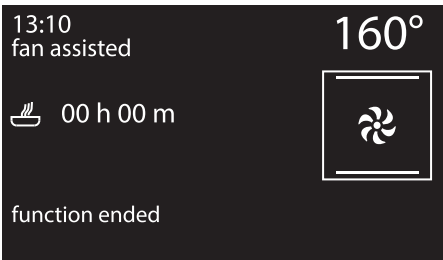




3. A few seconds after the required duration is set, the  symbol stops flashing and timed cooking starts.



4. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



Turn the control knob to add some minutes of cooking time.





To extend the cooking time manually, press the control knob again. The appliance will resume its normal operation with the previously selected cooking settings.



To turn off the appliance see "Interrupting a function".

Modifying the data set during timed cooking

During operation, it is possible to modify timed cooking duration:

1. When the  symbol is steady and the appliance is in the cooking phase, press the control knob. The  symbol will start flashing.
2. Turn the control knob right or left to alter the preset cooking time.



Use

Programmed cooking

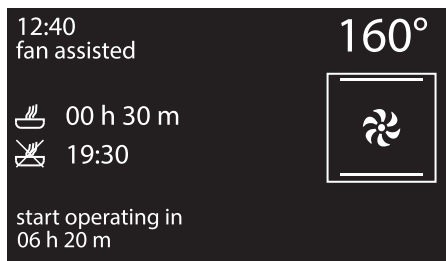
i Programmed cooking is the function that allows cooking to stop at a time set by the user, after which the oven will switch off automatically.

1. After selecting a function and a cooking temperature, press the control knob to set the cooking time.

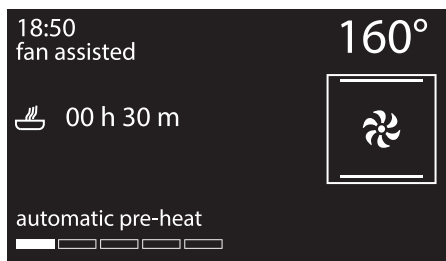


2. Press the control knob before the symbol stops flashing to set the cooking end time.
3. The symbol flashes. Turn the knob right or left to set the cooking end time.

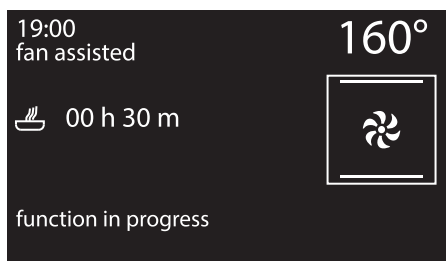
4. After a few seconds the and symbols stop flashing. The appliance waits for the delay start time.



5. Based on the values set, the appliance will start preheating of approximately 10 minutes.

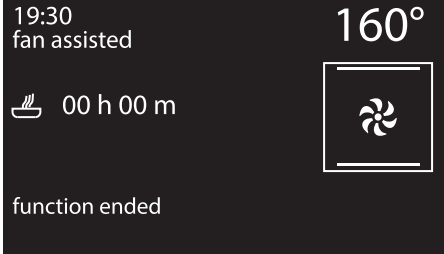


6. It will then proceed with the selected function.





7. At the end of the cooking cycle, “function ended” appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



To extend the cooking time manually, press the control knob again. The appliance will resume its normal operation with the previously selected cooking settings.



For safety reasons, it is not possible to set the end of cooking time by itself without setting the cooking duration.








Modifying the data set during programmed cooking



After modifying the cooking duration, the end of cooking time must be re-set.

EN

During operation, it is possible to modify programmed cooking duration:

1. When the  and  symbols are lit steadily and the appliance is waiting for cooking to start, press the control knob. The  symbol will start flashing.
2. Turn the control knob to alter the previously set cooking time.
3. Press the control knob again. The  symbol turns off and  starts flashing. The display shows the cooking end time.
4. Turn the control knob to delay the cooking end time.
5. After a few seconds the  and  symbols stop flashing and programmed cooking restarts its operation with the new settings.



If the cooking duration is changed, the cooking end time is deleted.



3.6 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).
- For the same total weight, cooking time will be greater for cooking a whole piece than when it is cut into smaller pieces.

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

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.

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.
- When cooking on multiple levels, food should ideally be positioned on the second and fourth shelves; increase cooking time by a few minutes and only used fan functions.
- 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.
- The cooking time for meringues and choux pastry will vary depending on the size.

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.
- Bread and fruit, if divided into pieces, will take the same amount of time to defrost, regardless of the total weight and quantity.
- 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

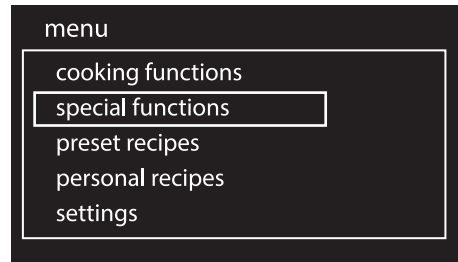
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.
- (Where fitted) When it is not being used, remove the pizza stone from the base of the oven.

3.7 Special functions



The special functions menu contains some functions like the timer with the oven off, defrosting or cleaning functions.

1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **special functions** from the main menu.
3. Press the control knob to confirm.



Certain functions are not available on all models.



Use

List of special functions



Timer

This function sounds a buzzer when the time set has elapsed.



Defrost by weight

This function defrosts foods according to the type and weight of the frozen product.



Defrost by time

This function allows you to defrost food on the basis of a selectable time.



Proving

The proving function, using the heat coming from the top, makes it possible to prove all types of dough, guaranteeing perfect results quickly.



Grill + Rotisserie

The rotisserie works in combination with the grill element, allowing food to be perfectly browned.



Food warming

To heat plates or keep them hot.



Sabbath

This function allows food to be cooked in accordance with the provisions of the Jewish religion day of rest.



Vapor clean (on some models only)

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



ECO pyrolytic (on some models only)

When this function is set, the appliance executes a pyrolytic cycle at 500 °C for a pre-set time. For use in the case of ovens which are not too dirty.



Pyrolytic function (on some models only)

Setting this function, the appliance reaches temperatures up to 500 °C, destroying all the grease which forms on the internal walls.



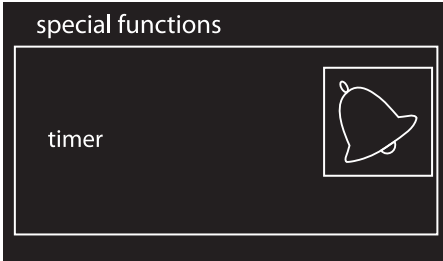
The more complex special functions are illustrated below.


For functions such as **Vapor Clean**, **ECO Pyrolytic** and **Pyrolytic**, see 4, "Cleaning and maintenance".

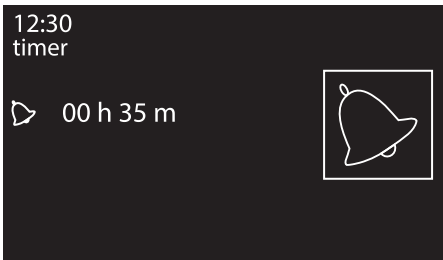



Timer

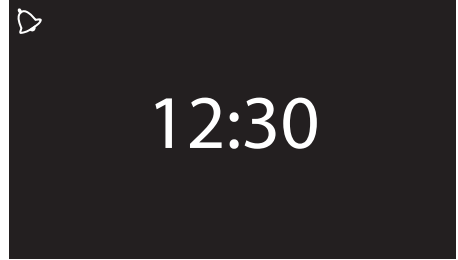
1. Turn the control knob to the right or left to select **timer** from the “special functions” menu.
2. Press the control knob to confirm.



3. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the  symbol stops flashing and the countdown starts.



4. If you leave the timer setting screen, the  symbol will be displayed at the top left, indicating that a timer is active.



You must return the counter to zero to remove the special timer.



If a function is activated after setting a timer time, this time will be automatically used as a timer for the function, except for some special functions, automatic programs and personal recipes.



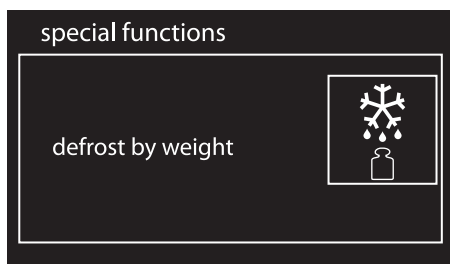
This function only activates the buzzer, without stopping cooking.



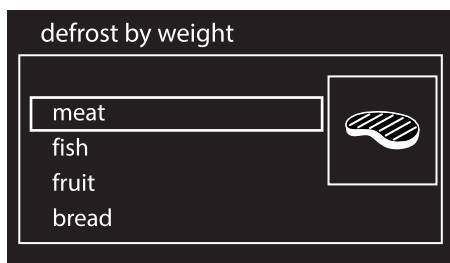
Use

Defrost by weight

1. Place the food inside the appliance.
2. Turn the control knob to the right or left to select **defrost by weight** from the "special functions" menu.
3. Press the control knob to confirm.



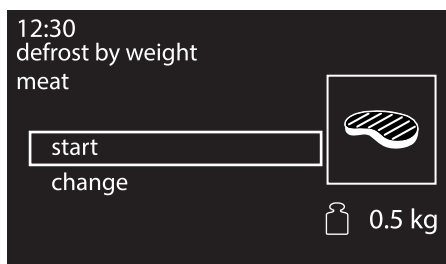
4. Turn the control knob to select the type of food to defrost.



5. Turn the control knob to select the weight (in kilograms) of the food to defrost.



6. Press the control knob to confirm the set parameters.





7. Press the control knob to start defrosting, or select change to further modify the set parameters.









8. At the end of the function, “function ended” appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.

14:15
defrost by weight
meat
 00 h 00 m
 kg 0.5
 function ended



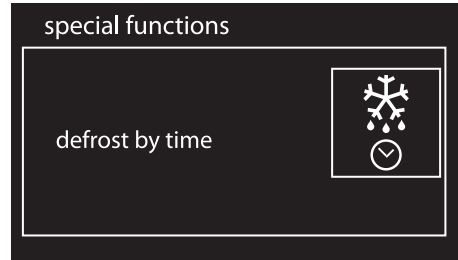
Pre-set parameters:

Type	Weight (g)	Time (default)
 Meat	0.1 to 1.1 (default 0.5)	02h 00m
 Fish	0.1 to 0.7 (default 0.3)	00h 55m
 Fruit	0.1 to 0.5 (default 0.3)	00h 35m
 Bread	0.1 to 0.5 (default 0.3)	00h 25m

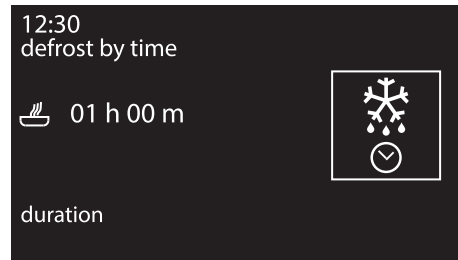
*Defrosting times may vary according to the shape and size of the food to be defrosted.

Defrost by time

1. Place the food inside the appliance.
2. Turn the control knob to the right or left to select **defrost by time** from the “special functions” menu.
3. Press the control knob to confirm.



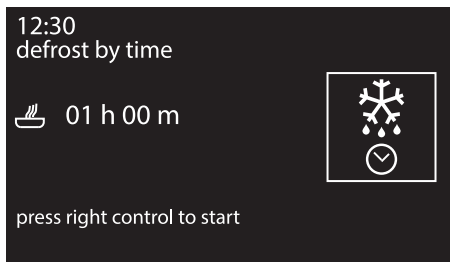
4. Turn the control knob to adjust the value (from 1 minute to 13 hours).





Use

5. Press the control knob to confirm the set parameters.



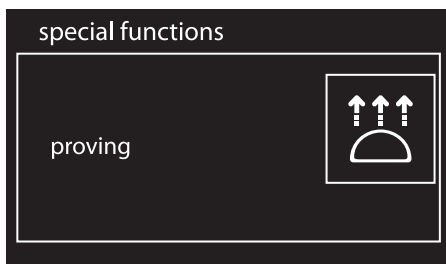
6. Press it again to start defrosting.
7. While the function is in progress, it is possible to further modify the defrosting duration. Turn the control knob to the right or left to make the required changes.
8. Press the control knob to confirm the new defrosting duration set. In any event, the defrosting will automatically resume 5 seconds from the last modification.
9. At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



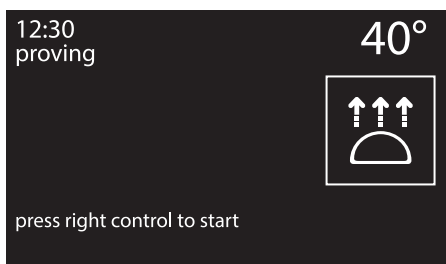
Proving

i For successful proving, a container of water should be placed in the bottom of the oven.

1. Position the dough to prove on the second level.
2. Turn the control knob to the right or left to select **proving** from the "special functions" menu.
3. Press the control knob to confirm.

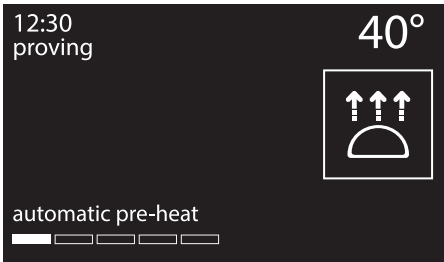


4. Press the control knob to start the function.





5. The appliance will begin preheating.



6. It will then proceed with the selected function.



While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during a function"), a proving duration (see "Timed cooking") or delayed proving (see "Programmed cooking").

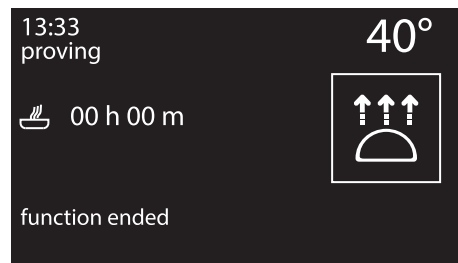
7. Press the control knob to make the desired changes.



i Unless otherwise set, the proving will have a maximum duration of 13 hours.

i The light inside the oven will remain off during the proving function.

8. At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



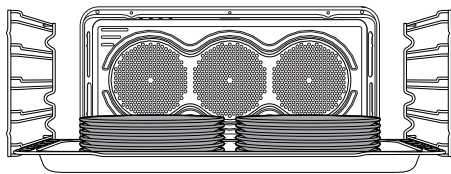
✎ When using the proving function the temperature cannot be altered.



Use

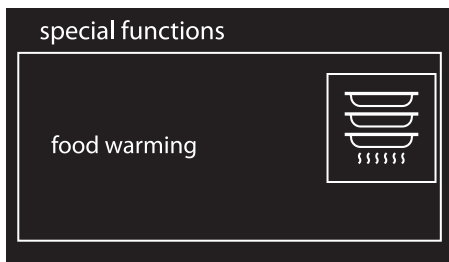
Food warming

1. Position the tray on which the plates are to be warmed on the first shelf.



Do not stack plates too high. Stack plates no more than 5/6 high on a maximum of two rows.

2. Turn the control knob to the right or left to select **food warming** from the "special functions" menu.
3. Press the control knob to confirm.



4. Press the control knob to activate the function, or turn it to adjust the preset temperature (from 40° to 80°).



5. The appliance will begin preheating.



6. It will then proceed with the selected function.





While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during a function"), a warming duration (see "Timed cooking") or a delayed warming (see "Programmed cooking").

- Press the control knob to make the desired changes.



- At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



When using the food warming function the temperature cannot be altered.

Sabbath



This function results in the appliance operating in a particular way:

- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- The oven light remains turned off, any action such as opening the door or manually turning on the oven via the control knob does not turn the lamp on.
- The internal fan remains turned off.
- Knob illumination and audible prompts remain disabled.



After activating the Sabbath function the settings cannot be altered.

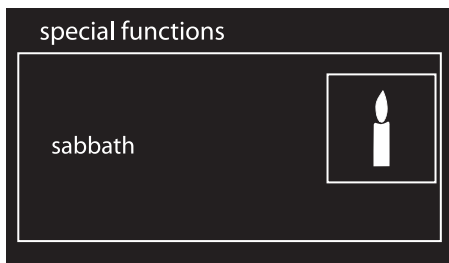
Any action on the knobs will produce no effect; only the control knob remains active to allow you to return to the main menu.

- Turn the control knob to the right or left to select **sabbath** from the "special functions" menu.

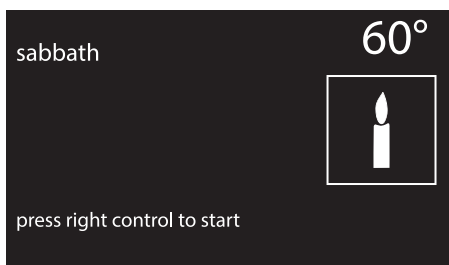


Use

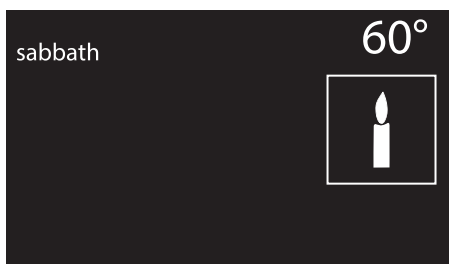
2. Press the control knob to confirm.



3. Turn the control knob to the right or left to change the heating temperature.



4. Press the control knob to start the Sabbath function.

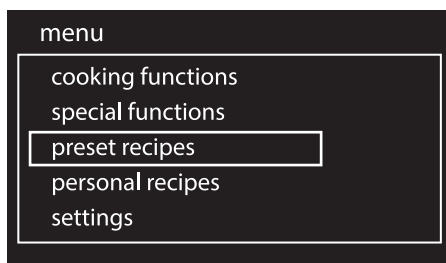


5. When finished, keep the control knob pressed in for at least 5 seconds to return to the main menu.

3.8 Preset recipes

i This mode allows you to select a previously stored program for cooking food. The appliance will automatically calculate the optimum cooking parameters based on the weight entered.

1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **preset recipes** from the main menu.
3. Press the control knob to confirm.



Starting a preset recipe

1. Turn the control knob to the right or left to select the required type of dish from the "preset recipes" menu.



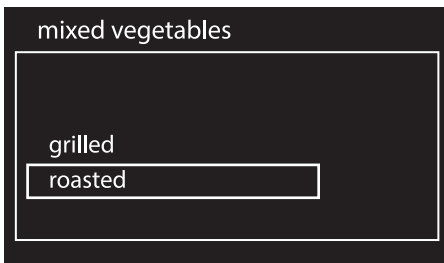
2. Press the control knob to confirm.



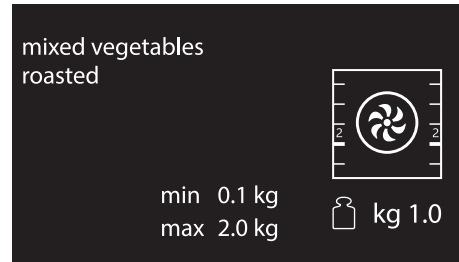
3. Select the sub-category of dish to cook and press the control knob to confirm.



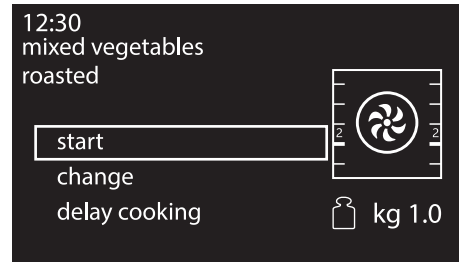
4. Select the type of cooking (where possible, depending on the dish chosen) and press the control knob to confirm.



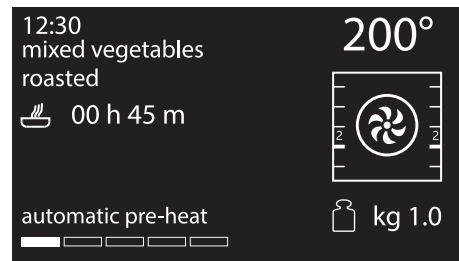
5. Turn the control knob to select the weight of the dish.



At this point it is possible to start the selected preset recipe, permanently modify the settings or perform delay cooking.



6. If you choose the **start** option, cooking will start with the preset recipe's predefined settings and the display will show all the parameters set.





Use



The time shown does not include preheating time.



Some predefined cooking parameters can be changed at any time, even after cooking has started.

7. A message will indicate when to place the food in the oven and enable the start of cooking.

12:40
mixed vegetables
roasted

00 h 45 m

200°

put the food in the oven
and press the right control

kg 1.0

8. Press the control knob to start cooking.

12:41
mixed vegetables
roasted

00 h 44 m

200°

cooking in progress

kg 1.0

Preset recipe end

1. When the preset recipe has finished, the appliance will warn the user with buzzers and the flashing symbol.

13:25
mixed vegetables
roasted

00 h 00 m

200°

cooking completed

kg 1.0

2. Press the control knob to perform cooking with the same parameters currently set (press the knob twice if the buzzer is active). The appliance will automatically restart cooking if it is at the correct temperature; otherwise it will also resume preheating.



Cooking in sequence is useful to cook multiple dishes of the same type. For example, it can be used to cook several pizzas in a row.



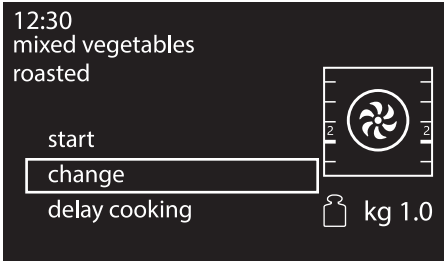
It is not recommended to place food in the oven during the preheating stage. Wait for the specific message.

3. Press the return knob to exit and end the preset recipe.

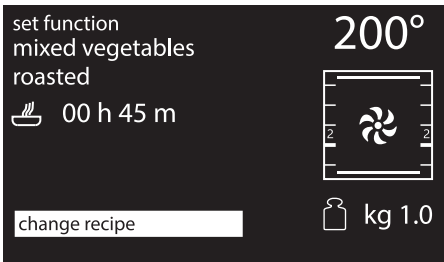


Changing a preset recipe permanently

1. Inside the selected preset recipe, turn the control knob to the left or right to select **change** from the menu of the selected dish.
2. Press the control knob to confirm.

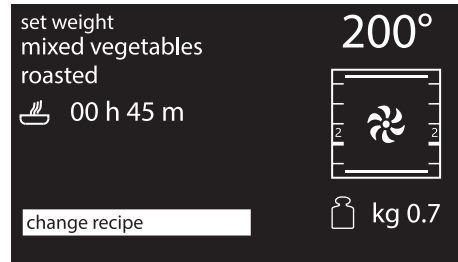


3. Turn the control knob to the right or left to select the **function** to associate with the preset recipe.

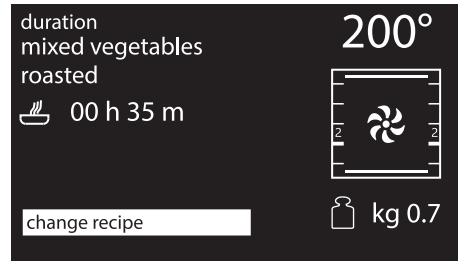


4. Press the control knob to confirm.

5. Turn the control knob to the right or left to select the **weight** of the dish to associate with the preset recipe.



6. Press the control knob to confirm.
7. Turn the control knob to the right or left to select the cooking **duration** to associate with the preset recipe.

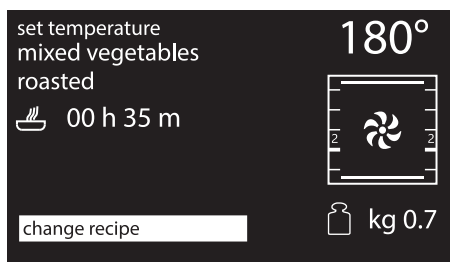


8. Press the control knob to confirm.



Use

9. Turn the control knob to the right or left to select the cooking **temperature** to associate with the preset recipe.



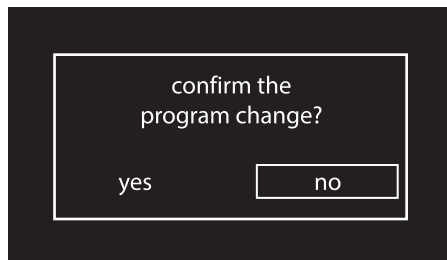
10. Press the control knob to confirm.

11. Turn the control knob to the right or left to select the **shelf** to associate with the preset recipe.



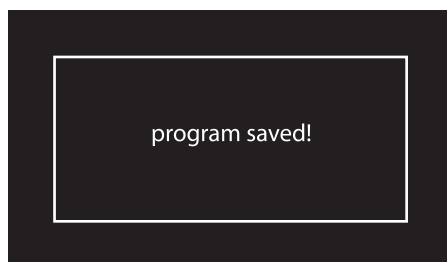
12. Press the control knob to confirm.

13. Pressing the control knob again will return to point 2 of the change sequence. You must press the return knob to save the preset recipe. The appliance will ask to confirm the changes which have just been made.



i If the changes are not confirmed, the preset recipe will remain unchanged.

14. If the change is confirmed the display will show confirmation of this.





Predefined programs table

MEATS

Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Roast beef	rare	1.3	2		200	49
	medium	1.3	2		200	56
	well done	1.4	2		200	70
Roast pork	-	0.8	2		190	88
Lamb	medium	2	2		190	105
	well done	2.1	2		190	130
Veal	-	1	2		190	80
Pork spare ribs	-	1	4		250	10 + 6 ⁽¹⁾
Pork chops	-	1.3	4		280	14 + 4 ⁽¹⁾
Pork sausages	-	1	4		280	8 + 4 ⁽¹⁾
Bacon	-	0.4	4		250	4 + 2 ⁽¹⁾
Turkey	roasted	2.3	2		190	115
Chicken	roasted	1	2		200	80
Rabbit	roasted	0.9	2		190	75

⁽¹⁾ When grilling, it is recommended to cook foods on both sides, making reference to the times given in the table. The greater time always refers to the first side to be cooked, starting with raw foodstuffs.



Use

FISH

Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Fresh fish	-	0.5	2		160	35
Frozen fish	-	0.6	2		160	50
Sea bass	-	1	2		160	50
Monkfish	-	0.5	2		160	57
Snapper	-	1.2	2		180	65
Turbot	-	1	2		160	40

VEGETABLES

Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Mixed vegetables	grilled	0.5	4		250	15 + 8 ⁽¹⁾
	roasted	1	2		200	33
Potatoes	roasted	1	2		200	30
	frozen	0.5	2		220	18

⁽¹⁾ When grilling, it is recommended to cook foods on both sides, making reference to the times given in the table. The greater time always refers to the first side to be cooked, starting with raw foodstuffs.



DESSERTS/PASTRIES

Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Bundt cake	-	1.5	2		160	50
Biscuits	-	0.5	2		160	23
Muffins	-	0.5	2		160	21
Profiteroles	-	0.5	2		180	70
Meringues	-	0.4	2		130	93
Sponge cake	-	1	2		150	60
Strudel	-	0.8	2		170	45
Tart	-	1	2		170	43
Brioche bread	-	0.9	2		180	39
Croissants	-	0.5	2		160	35

BREAD

Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Leavened bread	-	0.8	2		200	27
Focaccia	-	1	2		180	20



Use

PIZZA

Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Pan baked pizza	-	0.9	2		280	12
Stone baked pizza	fresh	0.7	1 ⁽²⁾		280	7
	frozen	0.2	1 ^{(2) (3)}		230	4

⁽²⁾ The stone must be positioned on the base of the oven.

⁽³⁾ Frozen pizza cooked on the stone does not require different cooking times according to weight.

PASTA/RICE


Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Pasta bake	-	1.9	1		220	35
Lasagne	-	3	1		230	40
Paella	-	0.5	2		190	25
Quiche	-	1	1		200	40

PIES / FLANS

Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Soufflé	-	0.5	2		180	25



SLOW COOKING

Subcategory	Cooking	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)
Veal	-	1.5	2		90	540
Beef	rare	1.4	2		90	190
	well done	1	2		90	480
Pork loin	-	1	2		90	420
Lamb	-	1.5	2		90	480

EN



The cooking times in the table refer to the food indicated in the recipe and are a guide only; they may vary depending on personal taste.



The tables give the factory-set data. To reset a predefined preset recipe with the original settings after it has been modified, just enter the data given in the tables above.



If ECO logic mode (see 3.10, "Settings") has been activated, cooking times or preheating times may vary.

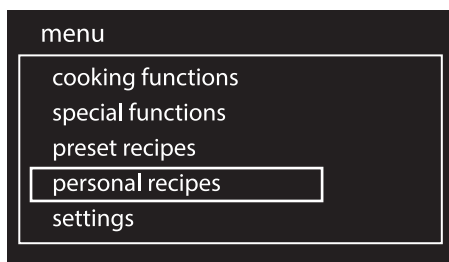


3.9 Personal recipes



This menu allows you to enter a personal recipe with the parameters you wish to use. On first use, the appliance will only offer you to add a new recipe. After storing your recipes, these will then be available in the relative menu.

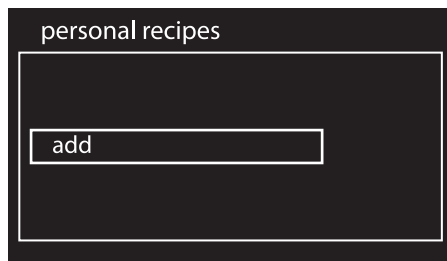
1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **personal recipes** from the main menu.
3. Press the control knob to confirm.



Up to 10 personal recipes can be stored.

Adding a recipe

1. Select **add** from the “personal recipes” menu.



2. Turn the control knob to the right or left to select the **function** to associate with the recipe.



3. Press the control knob to confirm.



4. Turn the control knob to the right or left to select the **weight** of the dish to associate with the recipe.



5. Press the control knob to confirm.

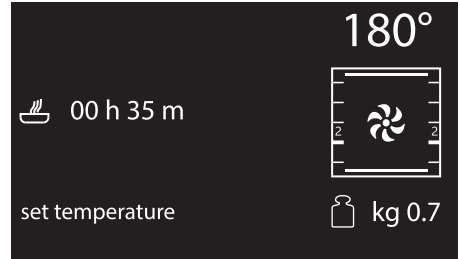


The weight can be set or modified up to 5 kg, but the user is responsible for ensuring that the dish will fit correctly inside the oven.

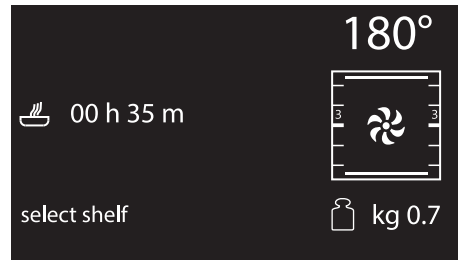
6. Turn the control knob to the right or left to select the cooking **duration** to associate with the recipe.



7. Press the control knob to confirm.
8. Turn the control knob to the right or left to select the cooking **temperature** to associate with the recipe.



9. Press the control knob to confirm.
10. Turn the control knob to the right or left to select the **shelf** to associate with the recipe.

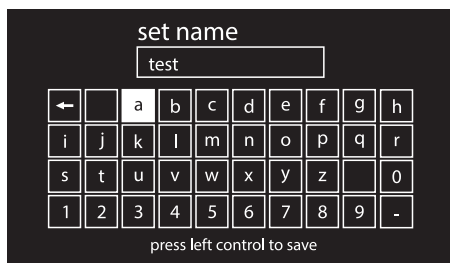



11. Press the control knob to confirm.





Use

12. Pressing the control knob again will return to point 2 of the change sequence. You must press the return knob to save the recipe. The appliance will ask you to enter a name for the recipe you have just created.

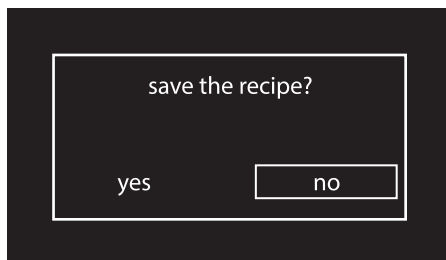



13. Enter the name of the recipe. Turn the control knob to select the character to enter. Each time the control knob is pressed, a character of the name will be entered. The character  deletes the previous letter.

 The recipe name can contain a maximum 10 characters, including spaces.

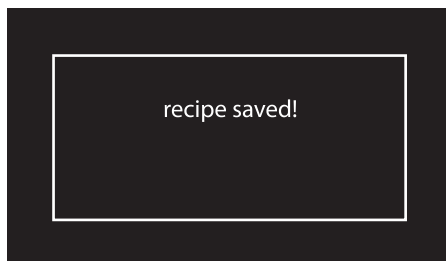
 The name must contain at least one character in order to store the recipe.

14. After entering the name of your recipe, press the return knob to confirm or cancel the information you have entered. Select **YES** if you wish to store the recipe.



 If you select "NO", you will lose all modifications made.

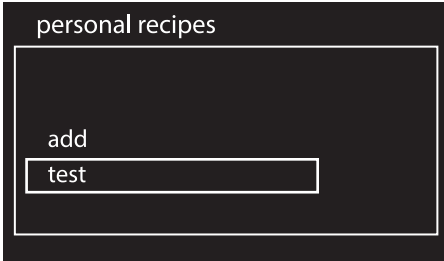
15. If the change is confirmed the display will show confirmation of this.



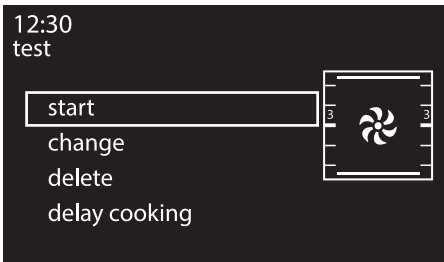


Starting a personal recipe

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the “personal recipes” menu (in the example, the **test** recipe has been stored).

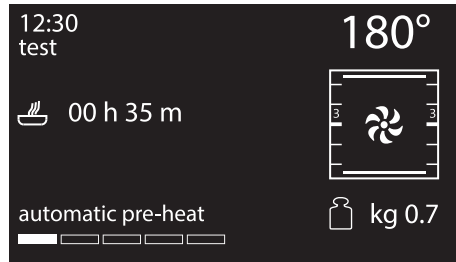


2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select **start**.



4. Press the control knob to confirm.

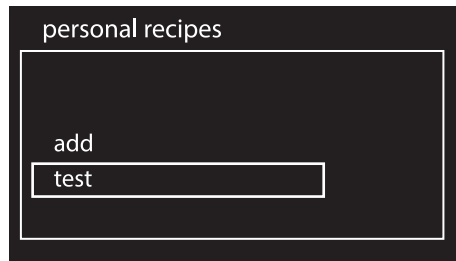
Cooking will start with the parameters previously set for the recipe.



During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.

Modifying a personal recipe

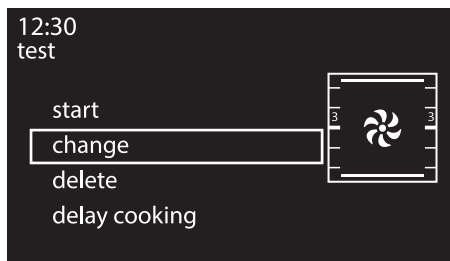
1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the “personal recipes” menu (in the example, the **test** recipe has been stored).





Use

2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select **change**.



4. Press the control knob to confirm.
5. Repeat the same steps starting from point 2 in chapter "Adding a recipe".

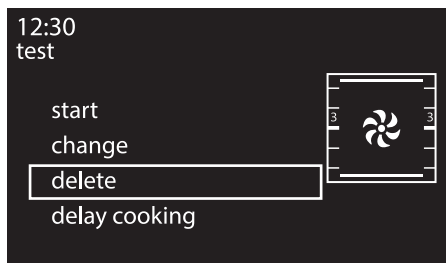
Deleting a personal recipe

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the "personal recipes" menu (in the example, the **test** recipe has been stored).



2. Press the control knob to confirm.

3. Turn the control knob to the right or left to select **delete**.



4. Press the control knob to confirm.
5. Confirm the deletion. Select YES to permanently delete the recipe.



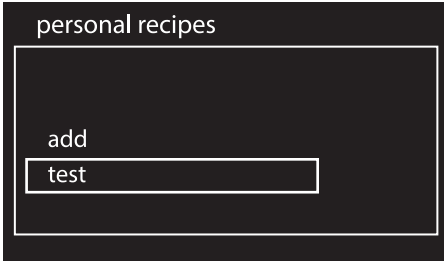
6. If you confirm the deletion, the display will show a confirmation message.





Delay cooking


1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the “personal recipes” menu (in the example, the **test** recipe has been stored).

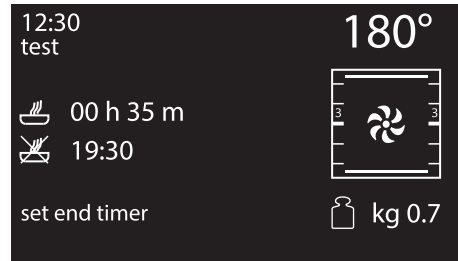


2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select **delay cooking**.

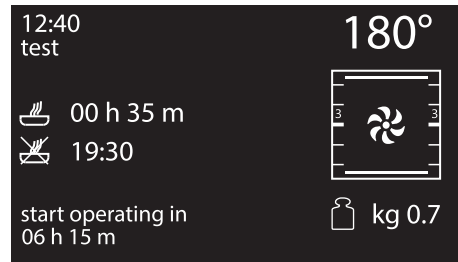



4. Press the control knob to confirm.

5. Turn the control knob to the right or left to select the cooking end time with the control knob. The  symbol flashes.



6. Press the control knob to confirm.



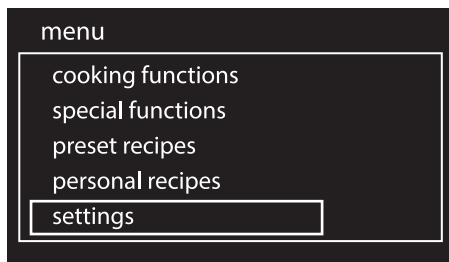
After a few seconds, the  symbol stops flashing. The appliance waits for the delay start time.



3.10 Settings

i The product configuration can be set using this menu.

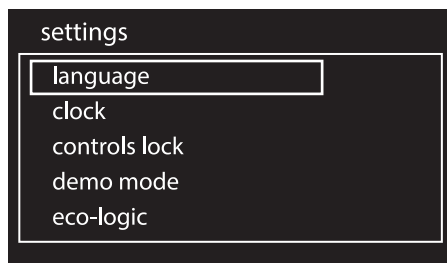
1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **settings** from the main menu.
3. Press the control knob to confirm.



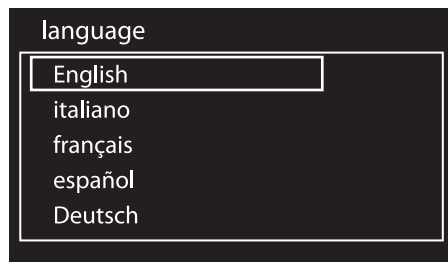
Language

Sets the interface language from those available.

1. Turn the control knob to the right or left to select **language** from the "settings" menu.



2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select the required language.

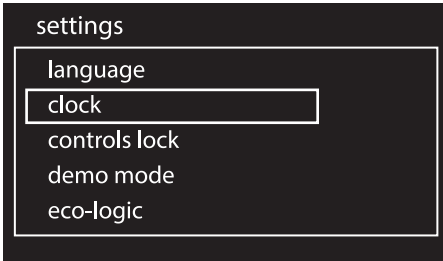


4. Press the control knob to confirm the selected language.

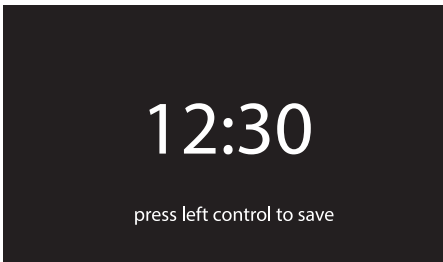


Clock

Allows you to change time displayed.



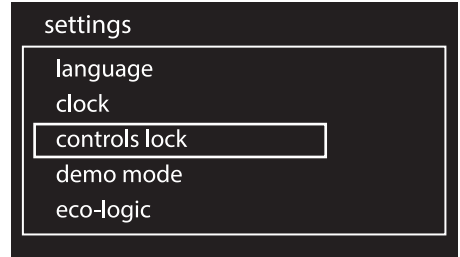
1. Turn the control knob right or left to set the hours.
2. Press the control knob to switch to changing the minutes.
3. Turn the control knob right or left to set the minutes.



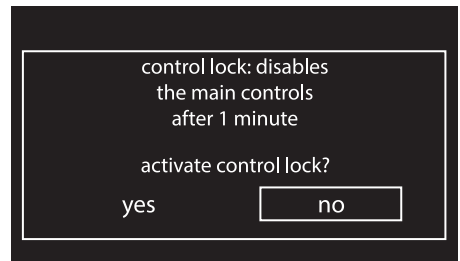
4. Press the return knob to confirm.


Controls lock

Allows the appliance to automatically lock the controls after one minute of normal operation without any intervention from the user.



- To confirm activation of the controls lock, select **YES**.



During normal operation it is indicated by the  indicator light coming on.

- To temporarily release the lock during cooking, hold the return knob down for 3 seconds. One minute after the last setting the lock will become active again.

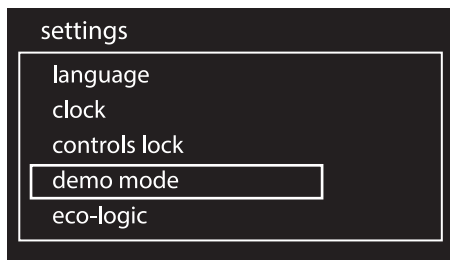


If the control and return knobs are touched or change position, the display will show a warning for two seconds.

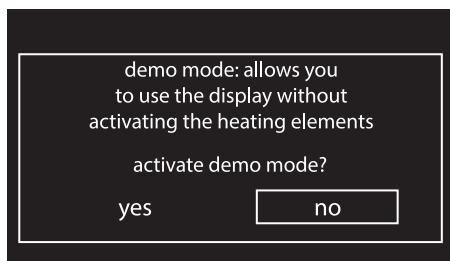



Demo mode (for showrooms only)


This mode allows the appliance to deactivate all heating elements, while keeping the control panel active.



- To confirm the activation of demo mode, select YES.




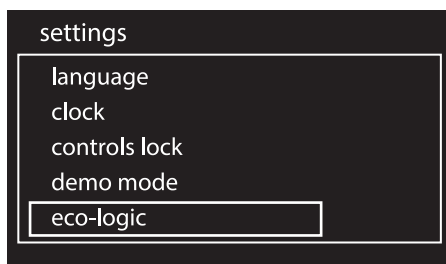
 If the mode is active, "demo mode" will be shown on the display.

 To use the appliance normally, set this mode to OFF.

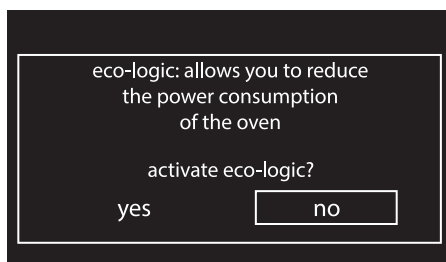
Eco-Logic (on some models only)


This mode allows the appliance to limit the power used. Suitable for simultaneous use with further home appliances.

If this option is enabled, the  symbol will appear on the display.



- To confirm the activation of eco-logic mode, select YES.

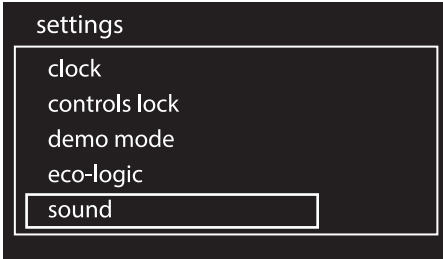


 When eco-logic mode is active, preheating and cooking times may be extended.

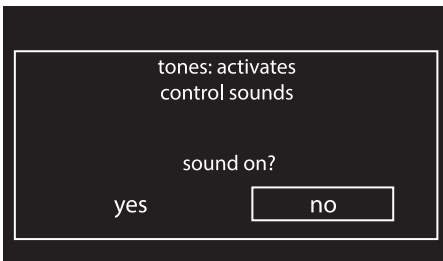


Sound

Whenever one of the knobs is pressed, the appliance beeps. This setting disables these sounds.

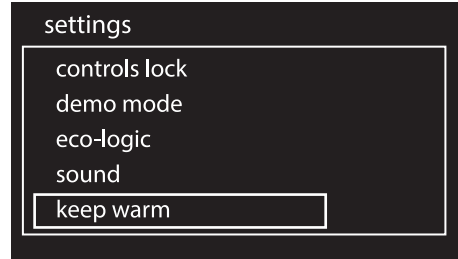


- To disable sounds when the controls are pressed, select NO.

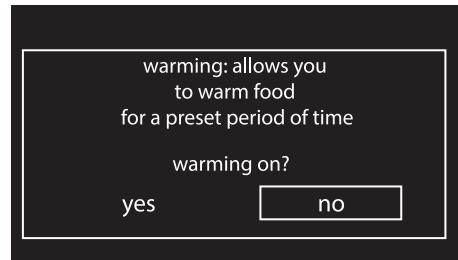


Keep warm

This mode allows the appliance to keep cooked food warm (at low temperatures) after cooking finishes with a cooking cycle for which a duration has been set (if this is not manually interrupted), without altering the taste and smell obtained during cooking.



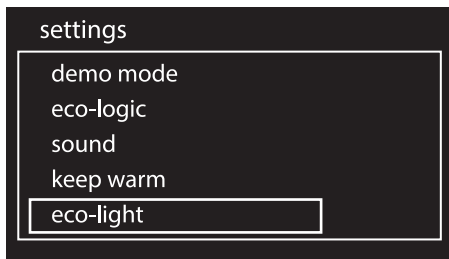
- To confirm the activation of the keep warm function, select YES.





Eco-Light

For greater energy savings, the light is automatically deactivated one minute from the start of cooking.



- To confirm the activation of Eco-Light mode, select YES.



- To stop the appliance from automatically deactivating the light after one minute, set this mode to OFF.



If the Eco-Light function is set to OFF, when the appliance is in standby it displays the current time dimly.



The appliance consumes more energy in stand-by mode when the Eco-Light function is set to OFF.



The manual on/off control is always available with both settings by turning the return knob to the right.

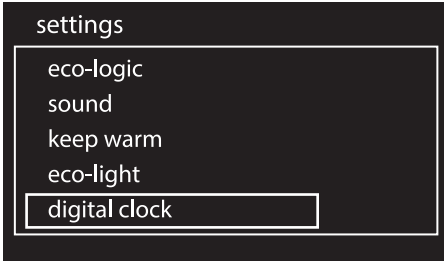


The Eco-Light mode also turns off the display after 2 minutes of inactivity.

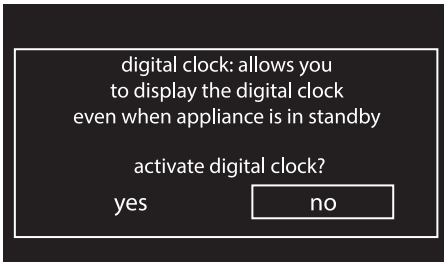


Digital clock

Displays the time in digital format.



- To confirm the activation of the digital clock, select YES.



When no appliance function is active, the display will show the current time in digital format.





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 glass ceramic hob

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

Light coloured marks from pans with aluminium bases can be easily cleaned off with a cloth moistened in vinegar.

Remove any burnt-on residues after cooking; then rinse with water and dry thoroughly with a clean cloth.

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

Consequently, remove any dirt from the cooking surface immediately.

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

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



Ordinary daily cleaning

Always and only use 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.

Weekly cleaning

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

Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

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 oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

- The door
- The rack/tray support frames
- Removable guides, where fitted.



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



Cleaning and maintenance

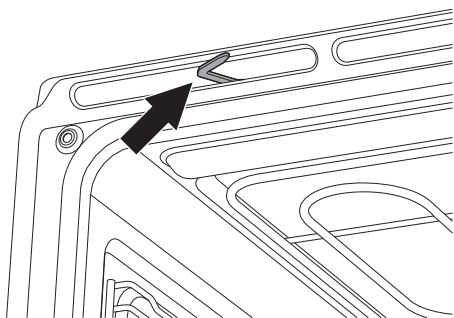
Deactivating the door lock lever manually



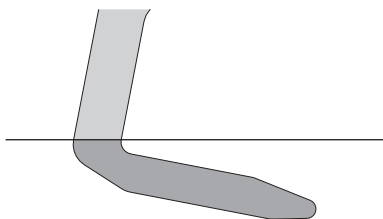
**Improper use
Danger of burns**

- The following operations must always be performed with the appliance cold and switched off.
- Never attempt to manually deactivate the door lock lever during a pyrolytic cycle.

The door lock lever is located in the first slot on the left under the control panel, in the upper part of the front of the oven.



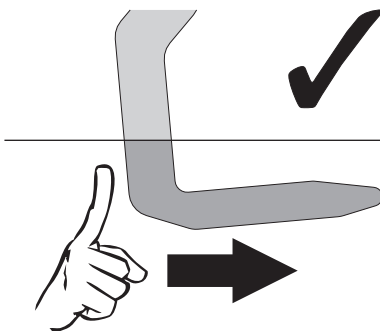
During normal cleaning operations, it is possible to accidentally activate the door lock lever.



Door lock lever activated

(view from above)

1. Move the door lock lever to the right until it stops.

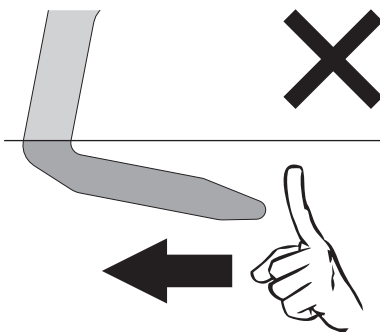


(view from above)

2. Gently release the door lock lever.

The mechanism's spring will return the door lock lever to the deactivated position.

To prevent damage to the mechanism, never attempt to deactivate the door lock lever by forcing it to the left.



(view from above)

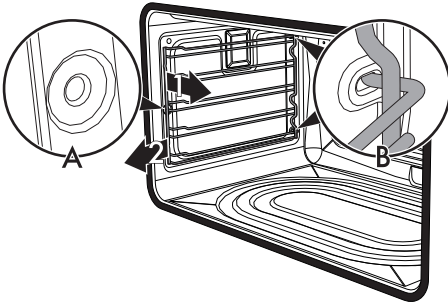


Removing rack/tray support frames

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

To remove the rack/tray support frames:

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



- When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

4.4 Pyrolytic cycle

i Pyrolytic cleaning is an automatic, high-temperature cleaning procedure that causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.



Improper use Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the hob installed above the appliance.

Preliminary operations

Before starting the pyrolytic cycle:

- Clean the internal glass pane following the usual cleaning instructions.
- For very stubborn encrustations, spray an oven cleaning product onto the glass (read the warnings on the product); allow it to act for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.

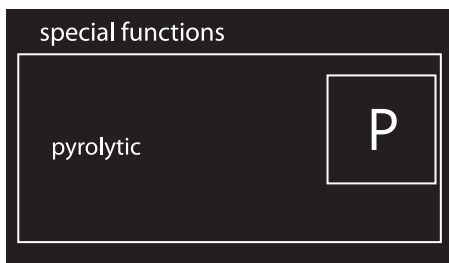
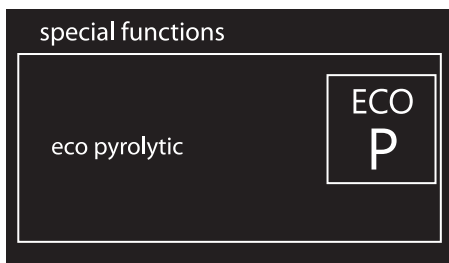


Cleaning and maintenance

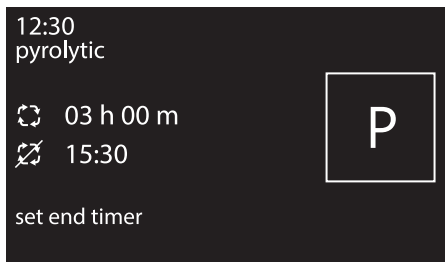
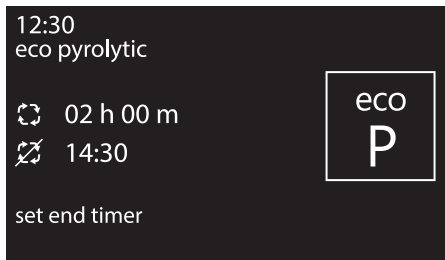
- Completely remove all accessories from inside the oven.
- Remove the rack/tray support frames.
- Remove the upper guard (when fitted).
- Close the door.

Pyrolytic function setting


1. Turn the control knob to the right or left to select **eco pyrolytic** or **pyrolytic** from the “special functions” menu. Then press it to confirm.




2. Turn the control knob to set the cleaning cycle duration from a minimum of 2 hours to a maximum of 3 hours (except for the **ECO P** function whose duration is 2 hours).





3. Press the control knob. The  symbol will now be lit solidly. The display will show a warning to remove accessories from inside the oven.


12:30
eco pyrolytic

 02 h 00 m



remove the accessories from the oven cavity
press right control to start

12:30
pyrolytic

 03 h 00 m



remove the accessories from the oven cavity
press right control to start


4. Press the control knob to start the pyrolytic cycle.




Recommended pyrolytic cycle duration:

- Light dirt: 2 hours.
- Medium dirt: 2 ½ hours.
- Heavy dirt: 3 hours.

Pyrolytic cycle

1. The display shows “cleaning in progress” and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light  comes on) by a device that prevents the door from being opened.


12:45
eco pyrolytic

 01 h 45 m



cleaning in progress

12:45
pyrolytic

 02 h 45 m



cleaning in progress

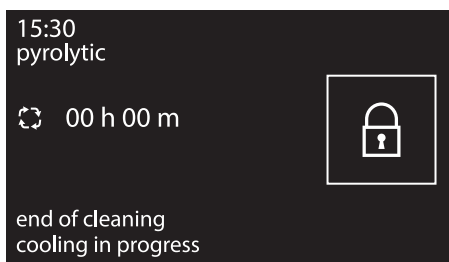
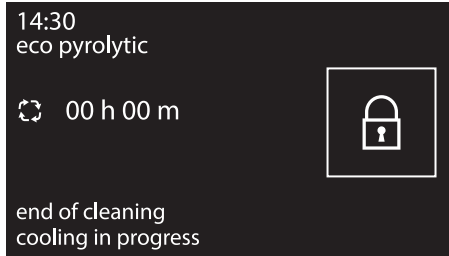


It is not possible to select any function once the door lock device has been activated.



Cleaning and maintenance

- At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven cavity returns to safety levels.




- The display will indicate that the cooling procedure is in progress.

- Wait for the appliance to cool down and collect the residues deposited inside with a damp microfibre cloth.

i During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle.




i During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

 If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.



Setting of programmed pyrolytic cycle

It is possible to program the pyrolytic cycle start time like all other cooking functions.

1. After selecting the pyrolytic cycle duration, press the control knob. The display shows the current time and the  symbol comes on.
2. Turn the control knob to set the time you wish the pyrolytic cycle to finish.
3. After a few seconds, the  and  symbols remain steady and the appliance waits for the set start time to start the cleaning cycle.

i It is not possible to select any function once the door lock device has been activated. It remains possible, however, to switch off the appliance using the specific controls.

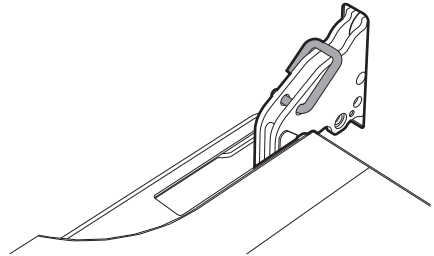
4.5 Cleaning the door

Removing the door

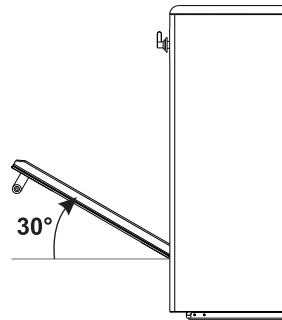
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

1. Open the door completely and insert two retaining clips into the holes in the hinges shown in the figure.



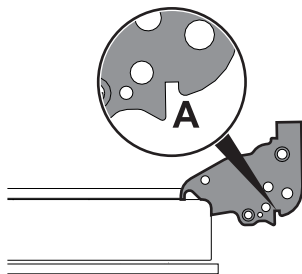
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





Cleaning and maintenance

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 retaining clips from the holes in the hinges.



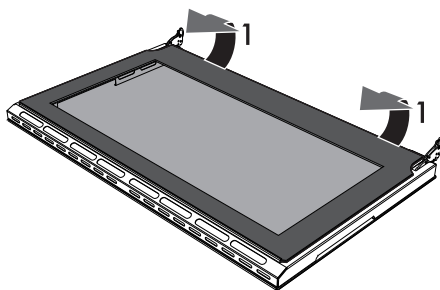
Cleaning the door glazing

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

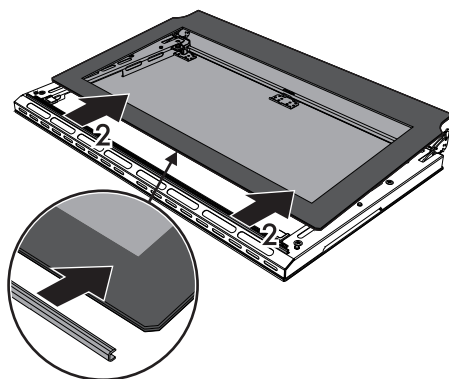
Removing the internal glass panes

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

1. Open the door.
2. Position the retaining clips in the holes in the hinges in order to prevent accidental closing of the door.
3. Pull the rear part of the internal glass pane gently upwards, following the movement indicated by the arrows (1).

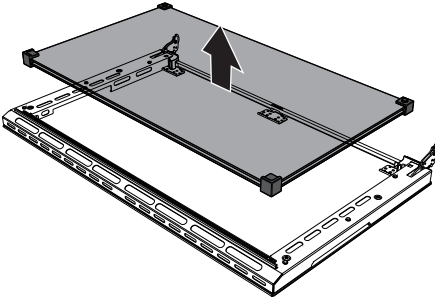


4. Remove the internal glass pane from the front strip (2) to remove it from the door.

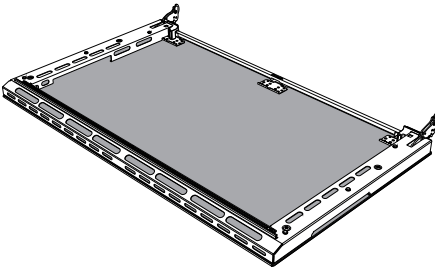




5. Remove the intermediate glass panes by lifting them upwards.



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



7. When you have finished cleaning, reinsert the intermediate glass pane in its housing in the door.
8. To reposition the internal glass pane, slide the upper part into the door strip and insert the two rear pins into their seats by pressing lightly.

4.6 Extraordinary maintenance

Replacing the internal light bulb



Live parts
Danger of electrocution

- Unplug the appliance.

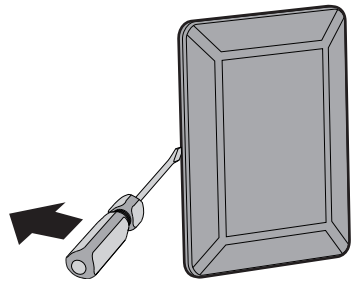


The oven is fitted with a 40W light bulb.

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



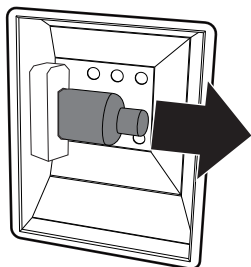
Pay attention not to scratch the oven cavity enamel.





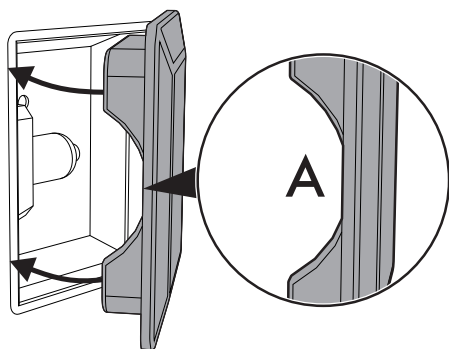
Cleaning and maintenance

- Slide out and remove the light bulb.



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

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



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

What to do if...

The appliance is not working properly:

- The switch is defective: check the fuse box to see whether the switch is in working order.
- Loss of power: check that the appliance indicator lights are operational.

The gas burner does not light:

- Loss of power or moisture in the igniters: light the gas burner with a lighter or match.

The oven does not heat up:

- Defective fuse: check and replace the switch if necessary.
- The function knob has not been set: set the function knob.
- Check whether it has been set to "demo" mode (for further details see "Preset recipes").

All food prepared in the oven burns within a short time:

- Defective thermostat: contact an Authorised Service Centre

The door glass mists up when the oven is hot:

- This is normal and is caused by the difference in temperature. It does not affect the performance of the oven.



The display is completely off:

- Check the mains power supply.
- Check whether an all-pole switch upstream of the appliance supply line is in the "ON" position.

The controls do not respond:

- Check whether "controls lock" mode has been set (for further details see "Preset recipes").

The cooking times are longer than those indicated in the table:

- Check whether it has been set in "ecologic" mode (for further details see "Preset recipes").

The display indicates "ERR4":

- The door lock has not properly attached to the door. This might be because the door was accidentally opened during the door lock activation. Switch the appliance off and on again, waiting a few minutes before selecting a new cleaning cycle.

If the door is opened during a fan assisted function, the fan stops:

- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.

After the (pyrolytic) automatic cleaning cycle it is not possible to select a function:

- Verify whether the door lock has deactivated. If it has not, the appliance is fitted with a safety device that does not allow functions to be selected while the door lock is active. This is because the temperature inside the oven is still too high to permit any type of cooking.



If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.



If other ERRx error messages are indicated:

Note down the error message, function and set temperature and contact your local technical support centre.



Installation

5 Installation

5.1 Positioning



Heavy appliance
Crushing hazard

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



Pressure on the door
Risk of damage to the appliance

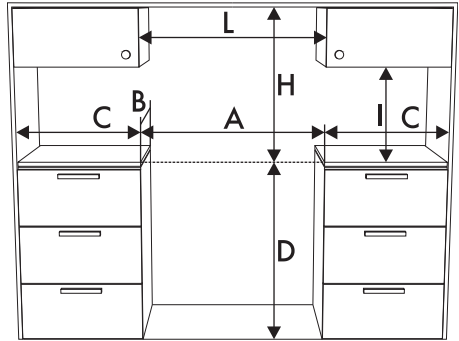
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.



Heat production during appliance operation
Risk of fire

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

Dimensions



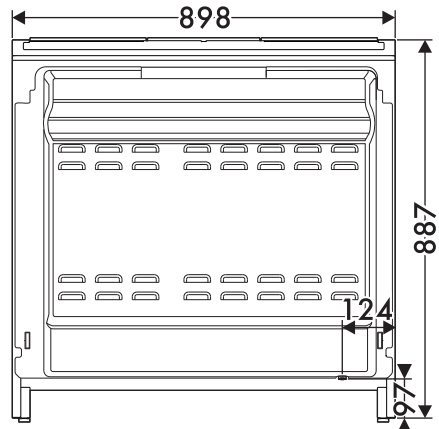
A	900 mm
B	600 mm
C¹	450 mm
D	900 mm
H	750 mm
I	450 mm
L²	900 mm

¹ Minimum distance from side walls or other flammable material.

² Minimum cabinet width (=A).

Appliance dimensions (mm)

Position of gas and electrical connections.





5.2 Positioning



Heavy appliance
Crushing hazard

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



Pressure on the door
Risk of damage to the appliance

- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.



Heat production during appliance operation
Risk of fire

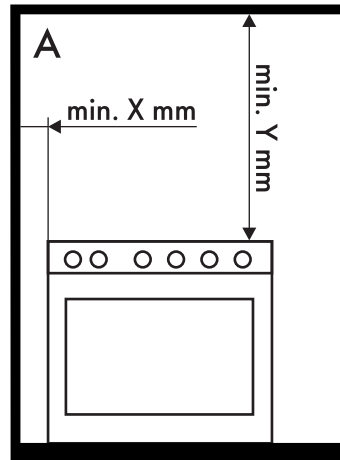
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90 °C).

General information

This appliance can be installed next to walls, one of which can be higher than the worktop, at a minimum distance of **X** 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 **Y** mm. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

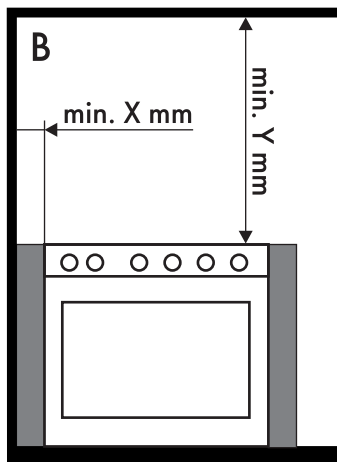
X	150 mm
Y	750 mm



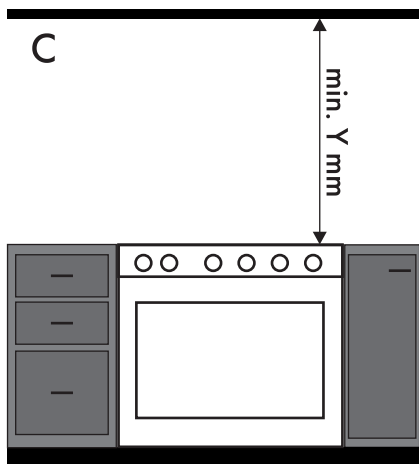
A - Class 1
(Free-standing appliance)



Installation



B - Class 2 subclass 1
(Built-in appliance)



C - Class 2 subclass 1
(Built-in appliance)

Positioning and levelling

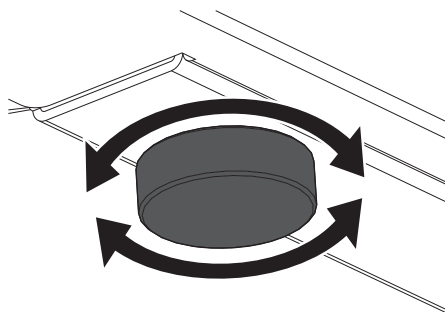


Heavy appliance
Risk of damage to the appliance

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

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

- After making the gas and electrical connections, level and stabilise the appliance on the floor by screwing the leg in or out.



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

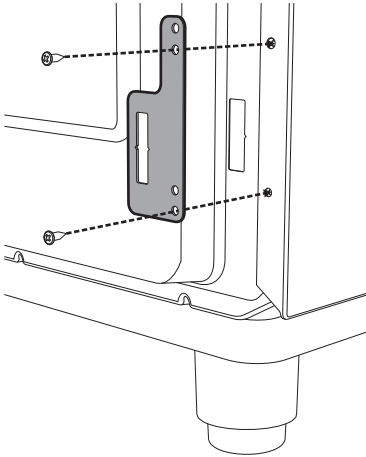


Fastening to the wall

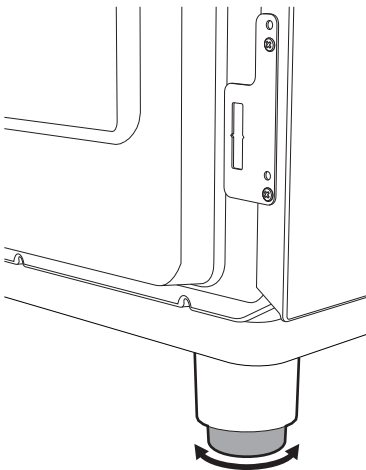


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

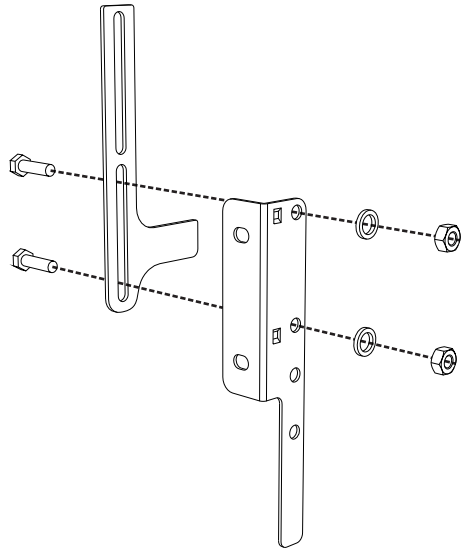
1. Screw the wall fastening plate to the rear of the appliance.



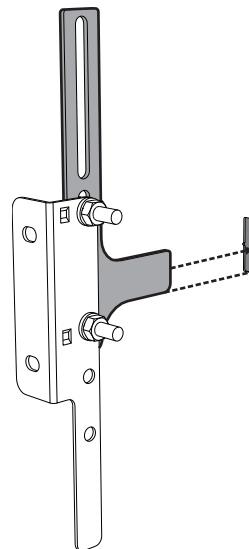
2. Adjust the height of the 4 legs.



3. Assemble the fastening bracket.



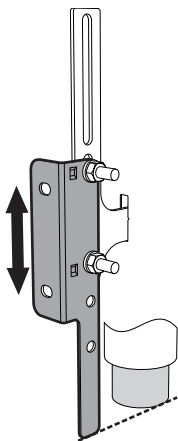
4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



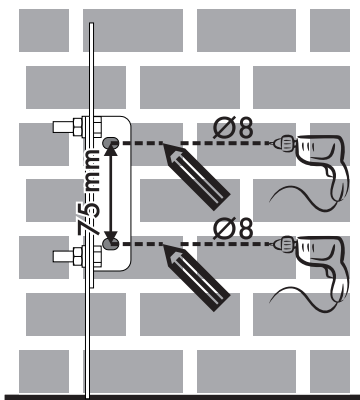


Installation

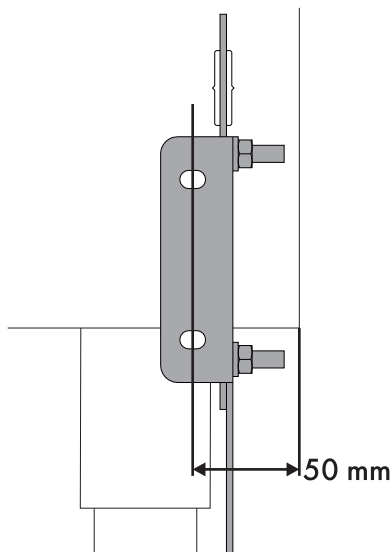
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



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

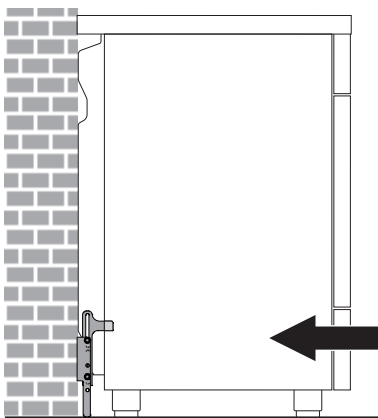


6. Use 50 mm for the distance from the side of the appliance to the bracket holes.



8. After drilling the holes in the wall, use wall plugs and screws to fasten the bracket to the wall.

9. Push the cooker towards the wall, and at the same time, insert the bracket in the plate fastened to the rear of the appliance.



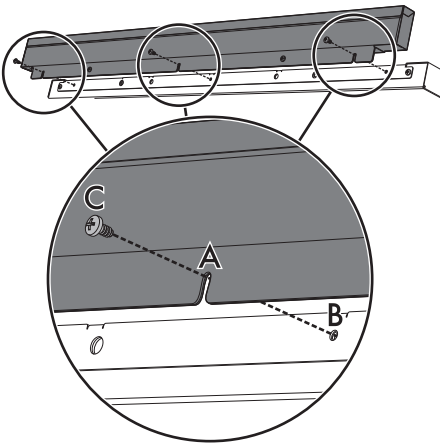


Assembling the upstand

i The supplied upstand is an integral part of the product and it is recommended to fasten it to the appliance prior to installation.

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

1. Place the upstand on the hob.
2. Line up the slots of the upstand (**A**) with the holes on the rear edge of the hob (**B**).



3. With the aid of a screwdriver, fasten the upstand to the hob using the supplied screws (**C**).

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 mains power supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

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

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason.

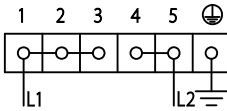
Perform the ground connection using a wire that is 20 mm longer than the other wires.



Installation

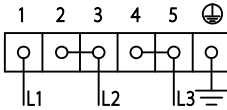
The appliance can work in the following modes:

- **220-240 V 2[~]**



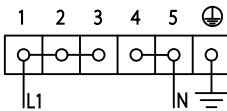
3 x 10 mm² three-core cable.

- **3220-240 V 3[~]**



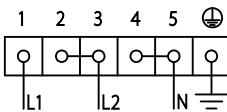
4 x 6 mm² four-core cable.

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



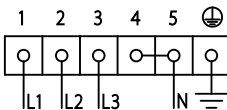
3 x 10 mm² three-core cable.

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



4 x 6 mm² four-core cable.

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

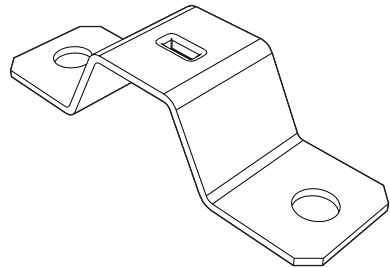


5 x 2.5 mm² five-core cable.

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

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

Replacement clamp



In the event of connection to a two- or three-phase supply, the installed clamp must be replaced with the one supplied in order to ensure correct fastening of the cable.

Fixed connection

Fit the power line with an all-pole 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.

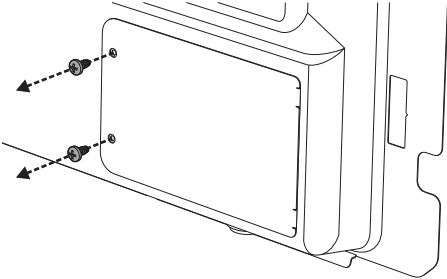
Avoid using adapters and shunts as these could cause overheating and a risk of burns.



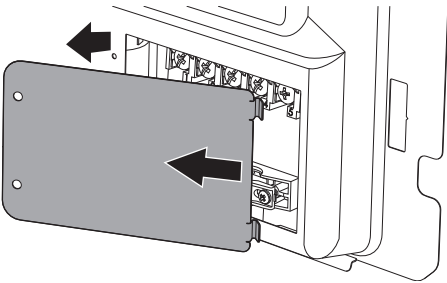
Accessing the terminal board

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

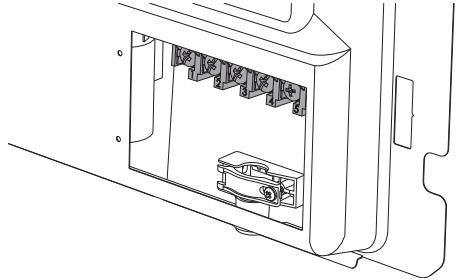
1. Remove the screws fastening the plate to the rear casing.



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

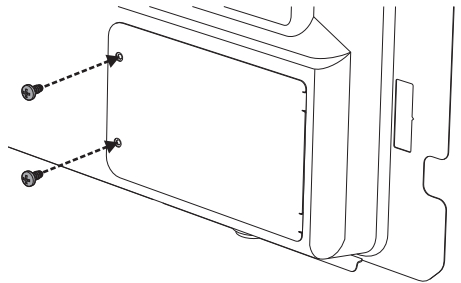


3. Proceed with installation of the power supply cable.



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

4. When finished, replace the plate on the rear casing and secure it in place using the screws that were previously removed.





5.4 Instructions for the installer

- The plug must be accessible after installation. Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.