

Contents

EN

1 Instructions	4
1.1 General safety instructions	4
1.2 Identification plate	8
1.3 Manufacturer liability	8
1.4 Appliance purpose	8
1.5 This user manual	8
1.6 How to read the user manual	9
2 Description	10
2.1 General Description	10
2.2 Cooktop	11
2.3 Control panel	11
2.4 Other parts	12
2.5 Available accessories	12
3 Use	14
3.1 First use	15
3.2 Using the accessories	16
3.3 Using the cooktop	18
3.4 Using the storage compartment	19
3.5 Using the oven	20
3.6 Using the temperature probe	22
3.7 Cooking advice	25
3.8 Programmer clock	26
4 Cleaning and maintenance	33
4.1 Cleaning the appliance	33
4.2 Removing the door	34
4.3 Cleaning the door glazing	35
4.4 Removing the internal glass panes	35
4.5 Pyrolytic cycle	38
4.6 Extraordinary maintenance	40
5 Installation	42
5.1 Minimum clearance to combustible surfaces	42
5.2 Gas connection	42
5.3 Adaptation to different types of gas	45
5.4 Positioning	47
5.5 Electrical connection	53
5.6 Access to the terminal board	54
5.7 For the installer	56

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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Protect your hands by wearing oven gloves when handling food inside the oven cavity.
- 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 is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instructions by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- 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.
- CAUTION - The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING - Accessible parts will become hot when in use. To avoid burns young children should be kept away.
- Warning - Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- When in use, do not place metal objects, such as dishes or cutlery, on the surface of the cooktop 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 (if present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after the oven has been used.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.**
- **WARNING** - Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **NEVER USE AEROSOL CANS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- Switch the appliance off immediately after use.
- **DO NOT MODIFY THIS APPLIANCE.**
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- Have authorised persons 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 authorised persons.
- 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 must 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.



Instructions

- Do not seat on the appliance.
- During the automatic cleaning cycle, the outer door window could become hotter than normal.
- Excess spillage must be removed before cleaning cycle begins.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful
- Danger of fire - Do not store items on the cooking surface.
- DO NOT USE THE APPLIANCE AS A SPACE HEATER.
- Do not spray any spray products near the oven.
- Do not use plastic kitchenware 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 panel.
- The cooking vessels or griddle plates should be placed inside the perimeter of the cooktop.
- All cookware must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.
- Take care not to spill acidic substances such as lemon juice or vinegar onto the cooktop.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use steam cleaners to clean this appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with 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 the removable components such as the cooktop pan stands, flame-spreader crowns and burner caps in a dishwasher.
- 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.
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.**

Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- The appliance must not be installed on a stand.
- Position the appliance into the cabinet cutout with the help of a second person.
- If this appliance is installed on a base, measures must be taken to prevent the appliance from slipping from the base.

- This appliance must not be installed behind a decorative door.
- The gas connection should be carried out by authorised persons.
- Installation with flexible hose must be carried out so that the length of the piping does not exceed 2 metres when fully extended as regards flexible steel hoses and 1.5 metres in case of rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.





Instructions

- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporating in the fixed wiring in accordance with the wiring rules.
- If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected by a supply cord fitted with: 1) An appropriate rated plug that is compatible with the socket-outlet fitted to the final sub circuit in the fixed wiring that supplies this cooker. 2) An appropriate rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies the cooker.
- 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.
- During the automatic cleaning cycle, the outer door window could become hotter than normal.
- Excess spillage must be removed before cleaning cycle begins.

1.2 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.

1.3 Manufacturer liability

- The manufacturer declines all liability for damage to persons or property caused by:
 - use of the appliance other than the one envisaged;
 - non-observance of the user manual provisions;
 - tampering with any part of the appliance;
 - use of non-original spare parts.

For this appliance

- Ensure that the appliance is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.



1.4 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- This appliance is not intended to be operated by means of external timer or separate remote control system.

1.5 This user manual

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

1.6 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 authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

1. Sequence of instructions for use.

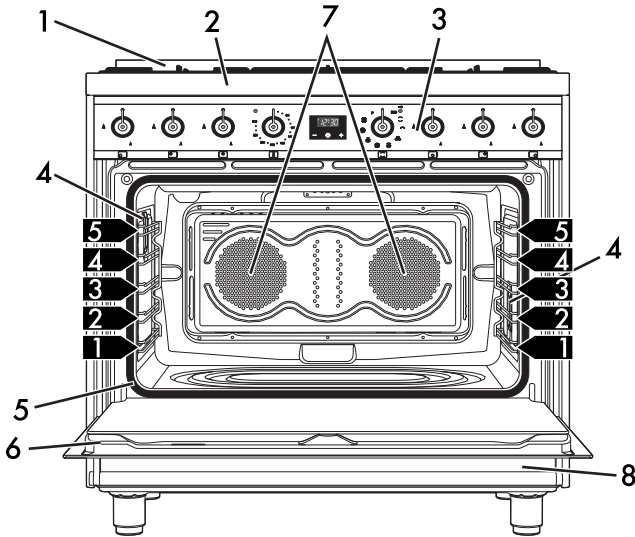
- Standalone instruction.



Description

2 Description

2.1 General Description



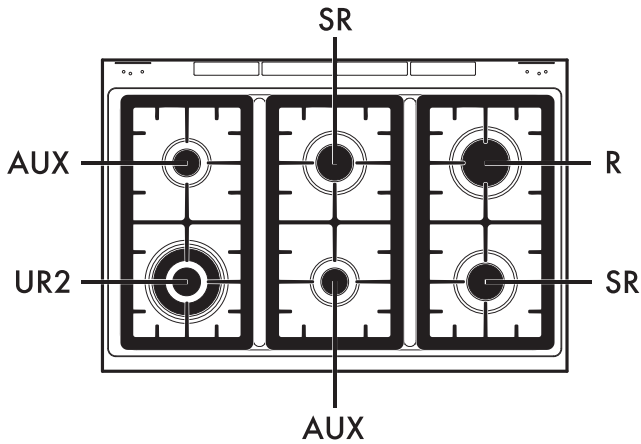
- 1 Backguard
- 2 Cooktop
- 3 Control panel
- 4 Oven light
- 5 Seal

- 6 Door
- 7 Fan
- 8 Storage compartment

1,2,3... Rack/tray support frame shelf



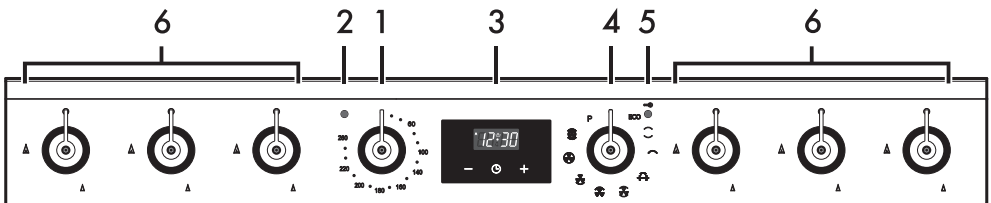
2.2 Cooktop



AUX = Auxiliary burner
SR = Semi-rapid burner

R = Rapid burner
UR2 = Ultra rapid burner

2.3 Control panel



1 Temperature knob

This knob allows you to select the cooking temperature. Turn the knob clockwise to the required value, between the minimum and maximum setting.

2 Indicator light

When flashing, it indicates that the appliance is heating up to reach the set temperature. Once the temperature has been reached, the thermostat light remains lit until the appliance is switched off.

3 Programmer clock

Useful for displaying the current time, setting programmed cooking operations and programming the minute minder timer.

4 Function knob

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







Description

5 Door lock indicator light

It comes on when the automatic (pyrolytic function) cleaning cycle is activated.

6 Cooktop burner knobs

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

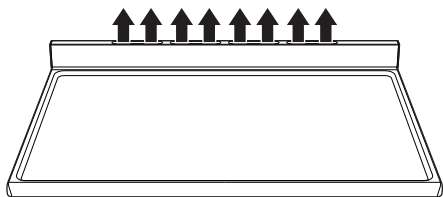
2.4 Other parts

Shelves

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

Cooling fan

The fan cools the oven and comes into operation during cooking. The fan causes a steady outflow of air from above the door 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 interior lighting comes on:

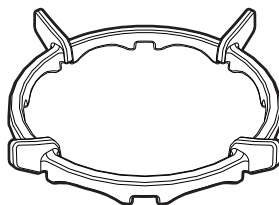
- When the door is opened
- When any function is selected.

2.5 Available accessories



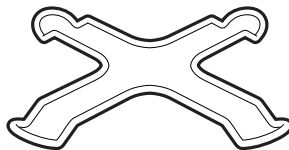
Some models are not provided with all accessories.

WOK ring



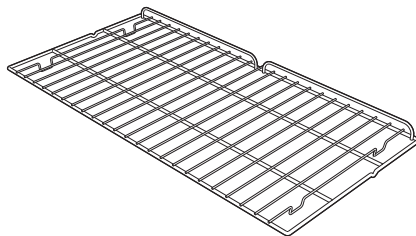
Useful when using a wok.

Ring reducer



Useful when using small cookware.

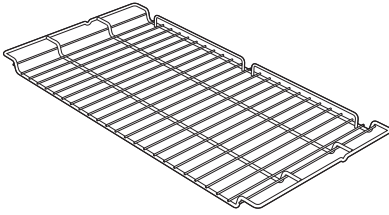
Rack



Useful for supporting containers with food during cooking.

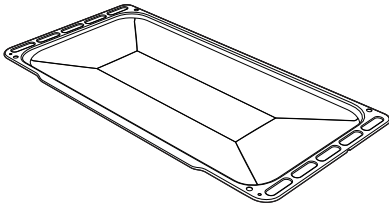


Tray rack



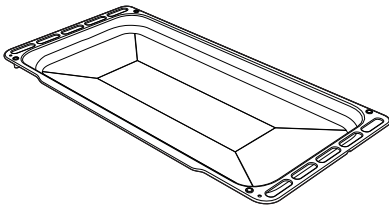
To be placed over the top of the tray; for cooking foods which may drip.

Tray



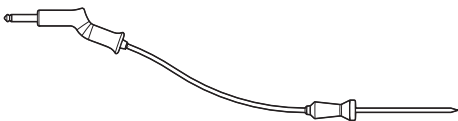
Useful for collecting fat from foods placed on the rack above.

Deep tray



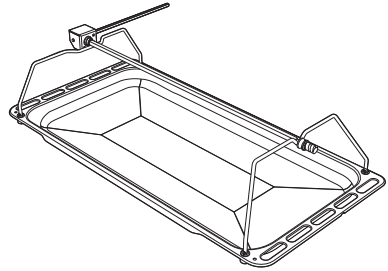
Useful for collecting fat from foods placed on the rack above.

Temperature probe



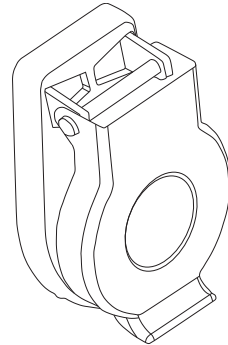
With the temperature probe, you can cook according to the temperature measured at the centre the food.

Rotisserie rod



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

Protective cover (pyrolytic oven)



Used to cover and protect the temperature probe socket when the temperature probe is not in use.



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.



Use

3 Use

Instructions



High temperature inside the oven during use

Danger of burns

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



Improper use

Danger of burns

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



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.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- The cooking vessels or griddle plates should be placed inside the perimeter of the cooktop.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.



High temperature inside the storage compartment

Danger of burns

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



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

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

Escaping gas may cause an explosion.

If you smell gas or notice any faults in the gas installation:

- Immediately shut off the gas supply or close the gas cylinder valve.
- Immediately extinguish all naked flames and cigarettes.
- Do not use any light or appliance switches and do not pull any plugs out of sockets. Do not use any telephones or mobile phones within the building.
- Open windows and ventilate the room.
- Call the aftersales service or the gas supplier.

Abnormal operation

Any of the following are considered to be abnormal operation and may require service:

- Yellow tipping of the hotplate burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguishing whilst in operation.
- Gas valves which are difficult to turn.

In case the appliance fails to operate correctly, contact the Authorised Assistance Centre in your area.

3.1 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 all the accessories from the appliance and clean them (see 4 Cleaning and maintenance). Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.



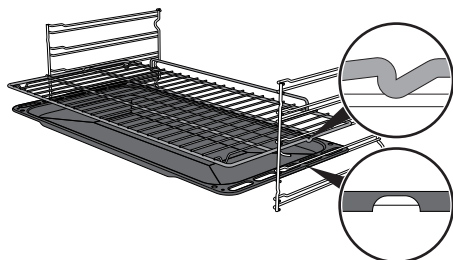
Use

3.2 Using the accessories

Racks and trays

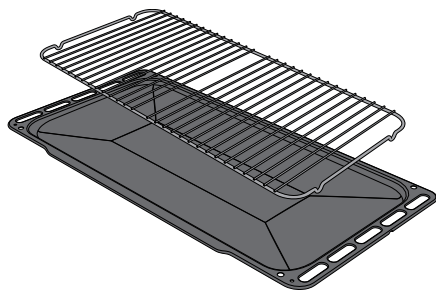
Racks and trays have to be inserted into the side guides until they come to a complete stop.

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



Tray rack

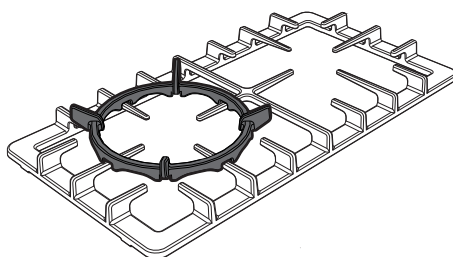
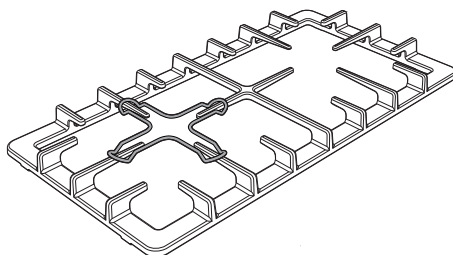
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



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

Ring reducers

The ring reducers have to be placed on the cooktop grids. Make sure they are placed properly.

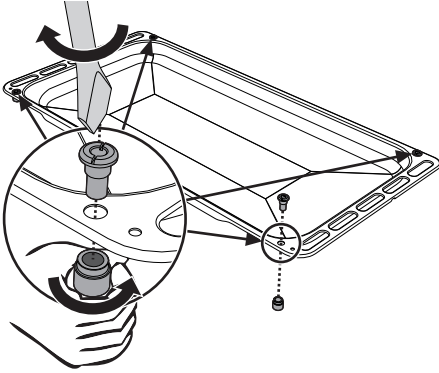


Gently insert racks and trays into the oven until they come to a stop.

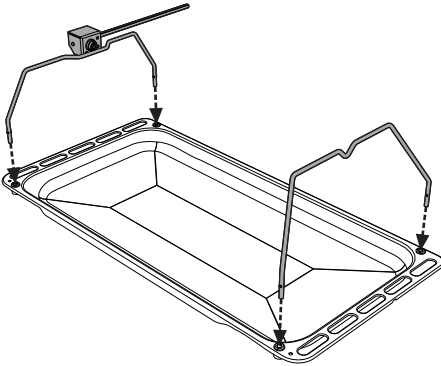


Rotisserie rod

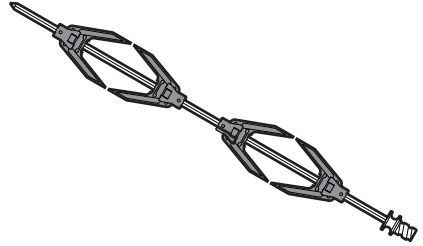
1. Insert the 4 supplied bushings in the 4 corner holes of the deep tray and screw them onto the ring nuts with a suitable tool (such as a screwdriver).



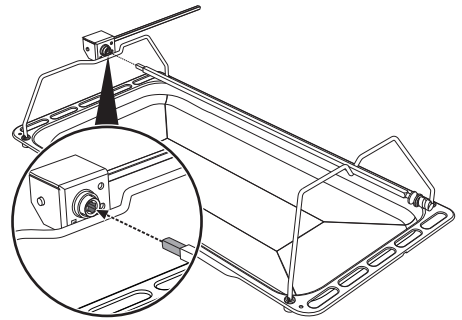
2. Position the rotisserie supports in the bushings as shown in the figure below.



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



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

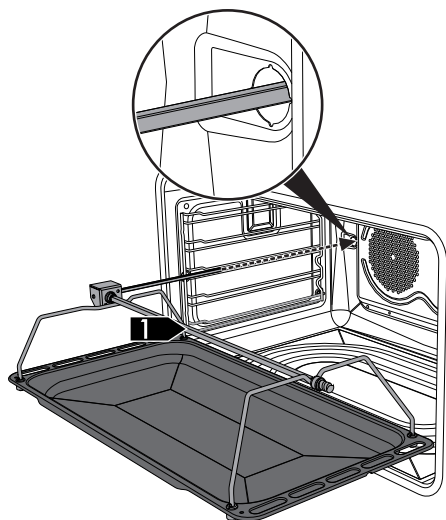


5. Place the tray on the first runner (see "General Description").

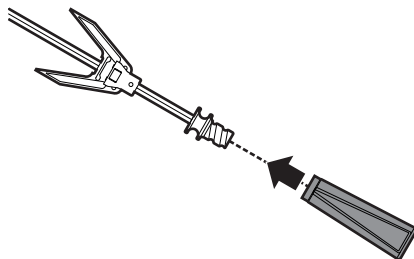


Use


6. Insert the tip of the rod in the rotisserie motor housing on the left of the rear wall of the oven.



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.




3.3 Using the cooktop

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.



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

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




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



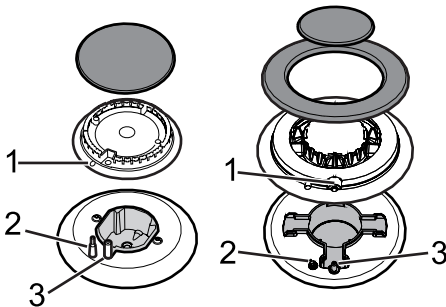
Wait a few moments and repeat the operation. Keep the knob pressed in longer.



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

Correct positioning of the flame-spreader crowns and burner caps

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



Practical tips for using the cooktop

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

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

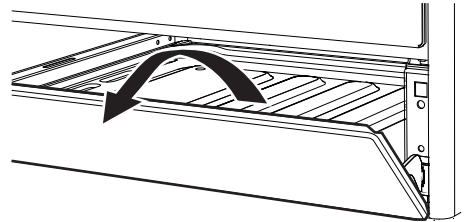


Cookware diameters:

- Auxiliary: 12 - 14 cm.
- Semi-rapid: 16 - 24 cm.
- Rapid: 18 - 26 cm.
- Ultra-rapid: 18 - 28 cm.

3.4 Using the storage compartment

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






3.5 Using the oven



Switching on the oven

To switch on the oven:

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



Ensure that the programmer clock shows the cooking duration symbol , otherwise it will not be possible to turn on the oven.

Press the keys  and  at the same time to reset the programmer clock.

Preheating stage

Cooking functions are always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

The indicator light comes on to indicate that the oven is heating up.

The indicator light turns off to indicate that the food can be placed inside the oven and cooking will start automatically.

Functions list



Convection

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 convection 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.



Super fan forced

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



Grill

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



Fan 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. pork hock).



Fan assisted

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



Supercook

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.



Rotisserie

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



Fan forced

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

ECO

Eco

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

P

Pyrolytic cycle

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



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



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



3.6 Using the temperature probe



High temperature of the temperature probe
Danger of burns

- Do not touch the rod or the tip of the probe after having used it.
- Wear oven gloves or use potholders when handling the probe.



Improper use
Risk of damage to surfaces

- Take care not to scratch or damage enamelled or chrome-plated surfaces with the tip or the plug of the temperature probe.



Improper use
Risk of damage to the appliance

- Do not insert the probe into openings and slots on the appliance.
- When the probe is not in use, make sure that the protective cover is properly closed.



Improper use
Risk of injury

- Do not leave the temperature probe unattended.
- Do not allow children to play with the probe.
- Take care not to injure yourself on the sharp parts of the probe.



Improper use
Risk of damage to temperature probe

- Do not pull the cable to remove the probe from the socket or from the food.
- Make sure that the probe or its cable do not get caught in the door.
- No part of the probe should be allowed to come into contact with the walls of the oven cavity, the heating elements, the racks or the trays when they are still hot.
- When not in use, the probe should not be kept inside the appliance.
- Make sure the plug of the probe is fully inserted into the socket.
- Do not use the probe to place food into or to remove it from the oven cavity.

With the temperature probe, roasts, pork loin and various cuts and sizes of meat can be cooked to perfection.

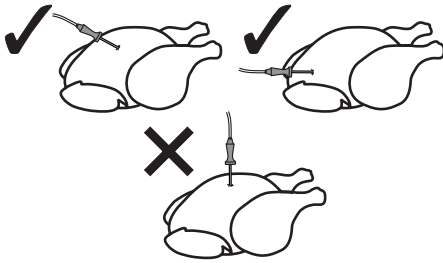
The probe, in fact, allows foods to be cooked to perfection because it accurately monitors the core temperature of the food.

The core temperature of the food is measured by a sensor located in the tip of the probe.



Positioning the probe

1. Place the food on a tray.
2. Insert the tip of the probe into the food before placing it in the oven.
3. For best results, make sure that the temperature probe is placed transversely in the thickest part of the food and for least 3/4 of its length. Make sure that it does not touch the tray underneath and that it does not protrude from the food.



i In order for the probe to measure the core temperature of the food precisely, its tip must not be in contact with bones or fat.

i The minimum recommended oven temperature when cooking using the probe is 120°C, unless slow cooking is used (See Chap. 3.8)

Cooking using the temperature probe

With preheating:

1. Set manual cooking ("Using the oven").
2. After preheating, open the door and insert the tray onto which the food has been placed into the appropriate guides.

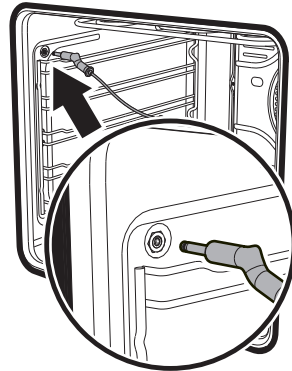
3. Insert the plug of the probe into the socket at the side, using the probe to open the cover.







High temperature inside the oven during use

Danger of burns

- Protect your hands with heat-resistant gloves when using the probe.



4. Close the door.
5. Press the  button for a few seconds; Press the  button again. The default target temperature  is indicated on the display and the  symbol flashes.




Use

6. Use the  and  buttons to regulate the target temperature to a value between the minimum and a maximum.



- **Minimum target temperature:** corresponds to the instantaneous temperature measured by the probe plus 2°C.
- **Maximum target temperature:** 99°C

7. Wait for a few seconds and then press the  button to display the instantaneous temperature measured by the probe.

Cooking will now continue until the instantaneous temperature measured by the probe is the same as the target temperature set by the user.

Without preheating:



1. Open the door.
2. Put the tray, on which the food has been placed with the probe in position, into the oven.
3. Insert the plug of the probe into the socket at the side, using the probe to open the cover.
4. Set the cooking using the probe as indicated in steps 5, 6 and 7 in the previous section.
5. Set manual cooking by selecting the temperature and cooking function ("Using the oven").






When cooking with the temperature probe is in progress



When the temperature probe is used, it is not possible to set programmed cooking or timed cooking.



When cooking with the temperature probe is in progress, the  and  buttons are disabled.

1. Press and hold the  button to activate the minute minder timer; press  again to display the target temperature and use the  and  buttons to adjust it while cooking is in progress.
2. Press  again or wait 5 seconds to return to cooking mode.



If, during cooking, the temperature probe is removed or develops a fault, the appliance will emit a sequence of audible warning signals and cooking will stop automatically.

At the end of cooking

When the set target temperature for the temperature probe is reached, the heating elements are switched off and the appliance emits a series of beeps.

1. Press a button on the programmer clock to stop the buzzer.
2. Open the door.
3. Remove the probe from the food and unplug it from the socket.



4. Remove the food from the oven.
5. Make sure that the protective cover is properly closed.

3.7 Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat


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

Slow cooking with the probe

- This cooking mode is recommended for tender and lean meat whose core temperature should not exceed 65°C. Set the temperature of the oven to between 90° and 100°C. This increases the cooking time, but maintains the quality of the food and prevents an excessive reduction in its volume.
- For a better result, before slow cooking, brown the meat in a pan over high heat for 1 or 2 minutes on each side.

Advice for cooking with the Grill and the Fan grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.

- With the Fan grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the  symbol to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect fluids produced by grilling.
- Grilling processes should never last more than 60 minutes.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: they help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.



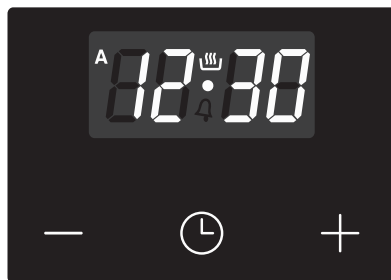
Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.




3.8 Programmer clock



 Value decrease key

 Clock key

 Value increase key





 Ensure that the programmer clock shows the cooking duration symbol , otherwise it will not be possible to turn on the oven.
Press  key to reset the programmer clock.






Setting the time

i If the time is not set, the oven will not switch on.







On the first use, or after a power failure, the digits **A 0:00** will be flashing on the appliance's display.


1. Hold down the clock key  for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set using the value increase  or value decrease  key. Hold down the key to increase or decrease rapidly.
3. Wait 7 seconds. The dot between the hours and the minutes stops flashing.
4. The  symbol on the display indicates that the appliance is ready to start cooking.

 To change the time, hold down the value increase  key and value decrease  key at the same time for two seconds, then set the time.

Timed cooking

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

1. Keep the clock key  pressed until the  symbol appears.
2. Press the clock key  again. The **A** symbol and **A dur** will appear on the display alternating with the current time.
3. Use the value increase  and value decrease  keys to set the required minutes of cooking.
4. Select a cooking function and temperature.
5. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the  and **A** symbols will appear on the display.

At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the **A** symbol flashes and the buzzer sounds.

6. To turn off the buzzer just press any key of the programmer clock.



Use

- Press the clock key to reset the programmer clock.

It is not possible to set a cooking time of more than 10 hours.

To reset the set program, hold down the value increase and value decrease keys at the same time and switch off the oven manually.

Programmed cooking

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

- Set the cooking time as described in the previous point "Timed cooking".
- Hold down the menu key for two seconds.
- Press the menu key again. The display will show the digits and the text in sequence, while the symbol flashes. (for example, the current time is 17:30).

- Use the or key to set the required minutes. (For example, 1 hour)



- Press the menu key . The text will appear on the display in sequence with the pre-set cooking duration added to the current time. (For example, the current time is 18:30).

- Press the or key to set the cooking end time. (For example at 19:30).

Bear in mind that a few minutes for oven preheating must be added to the cooking time.

- Wait approx. 7 seconds without pressing any key in order for the function to activate. The current time and the and symbols light up on the display.
- Select a cooking function and temperature.
- At the end of cooking the heating elements will be deactivated. On the display, the symbol turns off, the symbol flashes and the buzzer sounds.



10. Return the function and temperature knobs to **0**.
11. To turn off the buzzer just press any key of the programmer clock.
12. Press the  and  keys at the same time to reset the set program.






It is not possible to set a cooking time of more than 10 hours.



It is not possible to set a programmed cooking time of more than 24 hours.











After the setting, hold down the menu key  for 2 seconds to display the cooking time left. Press the menu key  again. The display shows the text  and the remaining cooking time in sequence.

Minute minder timer



The minute minder timer does not stop the cooking but rather informs the user when the set time has run out.

The minute minder timer can be activated at any time.




1. Hold down the clock key  for a few seconds. The display shows the digits  and the  symbol flashing between the hours and the minutes.
 2. Use the value increase  and value decrease  keys to set the required minutes.
 3. Wait approx. 5 seconds without pressing any key to finish setting the minute minder. The current time and the  and  symbols appear on the display.
- A buzzer will sound when the set time is reached.
4. Press the value decrease key  to turn off the buzzer.






The minute minder timer can be set from 1 minute to a maximum of 23 hours and 59 minutes.



Modifying the set data





1. Press the clock key .
2. Use the value increase  and value decrease  keys to set the required minutes.

Deleting the set data

1. Press the clock key .
2. Hold down the value increase  and value decrease  keys at the same time.
3. Then switch off the oven manually if cooking is in progress.

Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the value increase  and value decrease  keys at the same time.
2. Press the clock key .
3. Press the value decrease key  to select a different buzzer.



Cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Convection	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Convection	1	220 - 230	45 - 50	
Roast veal	2	Fan assisted/Fan forced	2	180 - 190	90 - 100	
Pork	2	Fan assisted/Fan forced	2	180 - 190	70 - 80	
Sausages	1.5	Fan grill	4	MAX	15	
Roast beef	1	Fan assisted/Fan forced	2	200	40 - 45	
Roast rabbit	1.5	Fan forced	2	180 - 190	70 - 80	
Turkey breast	3	Fan assisted/Fan forced	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Fan assisted/Fan forced	2	180 - 190	170 - 180	
Roast chicken	1.2	Fan assisted/Fan forced	2	180 - 190	65 - 70	
					1 st surface	2 nd surface
Pork chops	1.5	Fan grill	4	MAX	15	5
Spare ribs	1.5	Fan grill	4	MAX	10	10
Bacon	0.7	Grill	5	MAX	7	8
Pork fillet	1.5	Fan grill	4	MAX	10	5
Beef fillet	1	Grill	5	MAX	10	7
Salmon trout	1.2	Fan assisted/Fan forced	2	150 - 160	35 - 40	
Delicate fish	1.5	Fan assisted/Fan forced	2	160	60 - 65	
Flounder	1.5	Fan assisted/Fan forced	2	160	45 - 50	
Pizza	1	Fan assisted/Fan forced	2	MAX	8 - 9	
Bread	1	Fan forced	2	190 - 200	25 - 30	
Focaccia	1	Fan assisted/Fan forced	2	180 - 190	20 - 25	
Ring cake	1	Fan forced	2	160	55 - 60	
Jam tart	1	Fan forced	2	160	35 - 40	
Ricotta cake	1	Fan forced	2	160 - 170	55 - 60	
Jam tarts	1	Fan assisted/Fan forced	2	160	20 - 25	
Paradise cake	1.2	Fan forced	2	160	55 - 60	
Profiteroles	1.2	Fan assisted/Fan forced	2	180	80 - 90	
Sponge cake	1	Fan forced	2	150 - 160	55 - 60	
Rice pudding	1	Fan assisted/Fan forced	2	160	55 - 60	
Brioches	0.6	Fan forced	2	160	30 - 35	

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



Use

Probe-cooking information table

Type and cut of meat	Target temperature (°C)
Beef	
Roast beef: rare	50 - 53
Roast beef: medium	55 - 58
Roast beef: well done	65 - 70
Rib of beef: rare*	50
Rib of beef: medium*	58
Rib of beef: well done*	70
Pork	
Roast loin	80 - 85
Shoulder	80 - 85
Sausages**	75 - 80
Veal	
Veal roast	75 - 80
Poultry	
Whole chicken	80 - 85
Whole turkey	80 - 85
Roast turkey (whole or breast)	80 - 85
Lamb	
Leg of lamb with bone (rare)	65
Leg of lamb with bone (well done)	75 - 80
Slow cooking	
Beef / roast beef: rare***	50 - 54
Beef / roast beef: medium***	55 - 60

* Cooking times vary according to the thickness of the fillet.

** For sausages, it is recommended to select a suitable function to ensure they are well grilled externally.

*** It is recommended to brown the meat on each side in a pan for a few minutes before putting it in the oven.



4 Cleaning and maintenance

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 steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the cooktop grids, flame-spreader crowns and burner caps in a dishwasher.

4.1 Cleaning the appliance



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

Recommendations for cleaning the cooktop

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

Cleaning the cooktop

1. Pour some non-abrasive detergent on a damp cloth and wipe down the surfaces.
2. Rinse thoroughly.
3. Dry with a soft cloth or a microfibre cloth.

Cleaning the cooktop grids, flame-spreader crowns and burner caps

1. Remove the components from the cooktop.
2. Clean them with warm water and non-abrasive detergent. Make sure to remove any encrustations.
3. Dry thoroughly with a soft cloth or a microfibre cloth.
4. Replace the components on the cooktop.



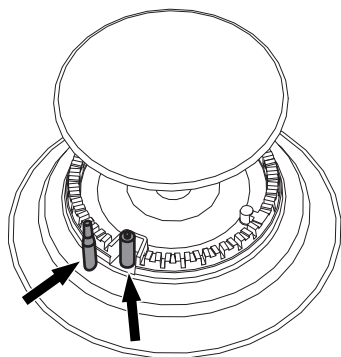
Continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.



Cleaning and maintenance

Cleaning the igniters and thermocouples

- If necessary, clean the igniters and thermocouples with a damp cloth.
- If there is any dry residue, remove it with a toothpick or needle.



Recommendations for cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

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



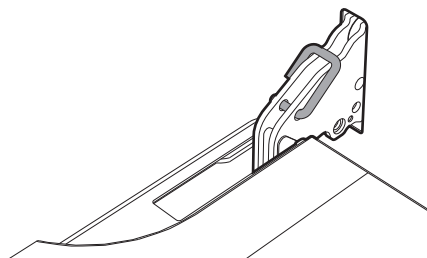
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

4.2 Removing the door

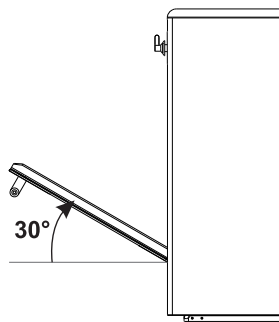
For easier cleaning, the door can be removed and placed on a tea towel.

To remove the door proceed as follows:

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

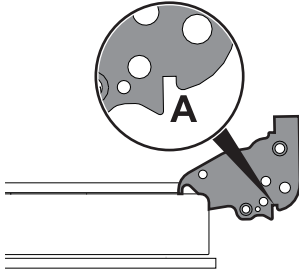


2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





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



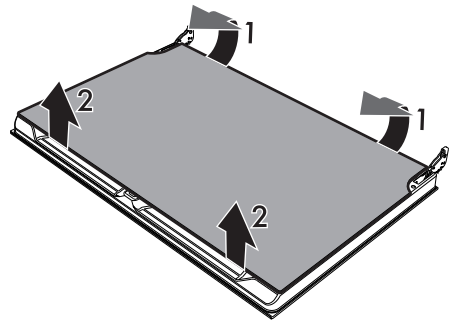
4.3 Cleaning the door glazing

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.

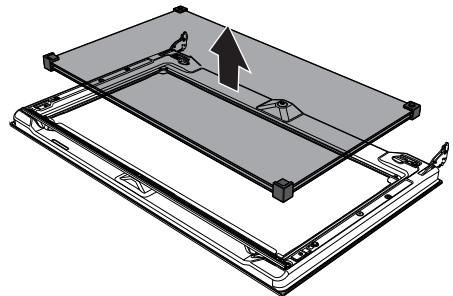
4.4 Removing the internal glass panes

For easier cleaning the door internal glass panes can be disassembled.

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



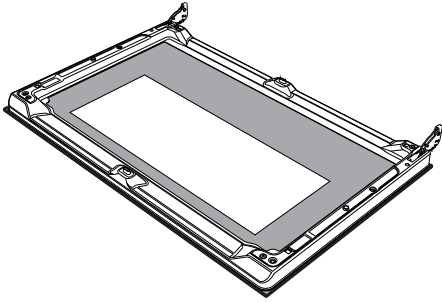
3. Remove the intermediate glass panes by lifting them upwards.



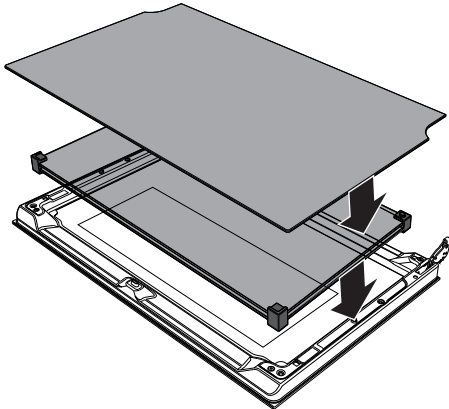


Cleaning and maintenance

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



5. Refit the panes in the reverse order in which they were removed.
6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.

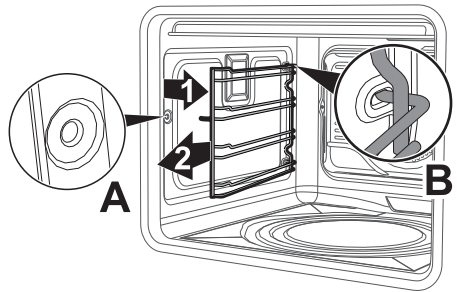


Removing racks/trays support frames

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

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

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





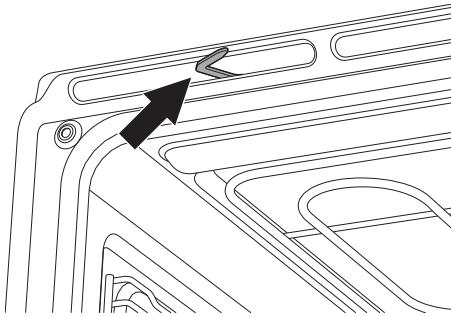
Manually disengaging the door lock lever



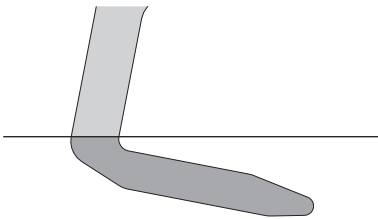
**Improper use
Danger of burns**

- The following must always be carried out when the appliance is cold and switched off.
- Never attempt to disengage the door lock lever manually during the 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.

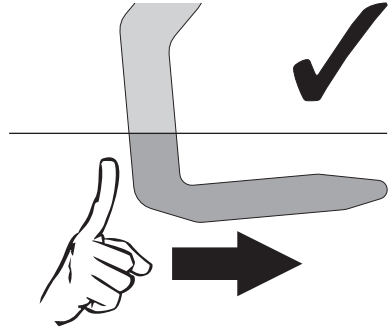


During normal cleaning operations, the door lock lever may be activated accidentally.



**Door lock lever activated
(as seen from above)**

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

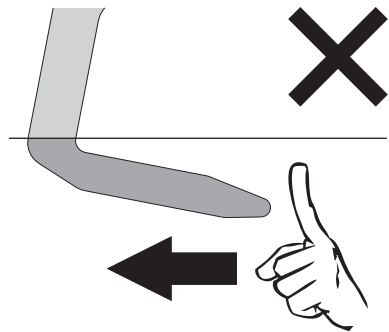


(as seen from above)

2. Release the door lock lever gently.

The spring of the mechanism brings the door lock lever back into the disengaged position.

To avoid damaging the mechanism, never attempt to disengage the door lock lever pushing it with force towards the left.



(as seen from above)



Cleaning and maintenance

4.5 Pyrolytic cycle



The pyrolytic function consists of an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the oven cavity very easily.



Improper use Risk of damage to surfaces




- Remove any food residues or large spills from previous cooking operations from the oven cavity.

Preliminary operations

Before starting the pyrolytic cycle:

- Clean the internal glass panel following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.
- Completely remove all accessories from inside the oven.
- Remove the rack/tray support frames.
- Close the door.


Setting up the pyrolytic function

1. Turn the function knob to the **P** symbol.  Will appear on the display alternating with the minimum pyrolytic cycle time (2 hours).
2. Press the  or  button to set the duration of the cleaning cycle from a minimum of 2 hours to a maximum of 3 hours and 30 minutes.



Recommended pyrolytic cycle duration:

- Light dirt: 2 hours.
- Medium dirt: 2 hours 45 minutes.
- Heavy dirt: 3 hours 30 minutes.

3. Press the  button to confirm the start of the pyrolytic cycle.
4. One minute after the pyrolytic cycle has started, the door is locked (the door lock light lights up) by a device that prevents it from being opened.



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






5. At the end of the pyrolytic cycle, all the numbers on the display will flash and a buzzer will sound to indicate the end of the automatic cleaning cycle.
6. Move the function knob back to the "0" position.



7. The door remains locked as long as the temperature inside the oven returns to safety levels.
8. Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.

Setting of programmed pyrolytic cycle

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

1. After having started the pyrolysis cycle (see "Setting up the pyrolytic function"), press and hold the  button for 2 seconds.
2. Continue to press the  button until  appears on the display.
3. Press the  and  buttons within 5 seconds to set the time at which you want the cleaning cycle to end.

4. Press the  button to confirm the settings.



Make sure that you do not turn the function knob while setting the pyrolytic cycle. If this is the case then the data set using the programmer clock will be deleted and you have to set them again.



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.



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.



Cleaning and maintenance

4.6 Extraordinary maintenance

Replacing the oven light bulb



Live parts
Danger of electrocution

- Unplug the appliance.

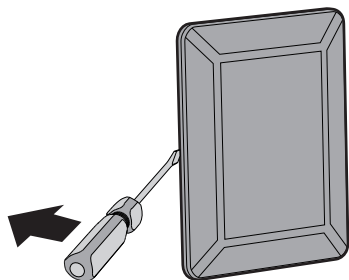


The oven is fitted with two 40W light bulbs.

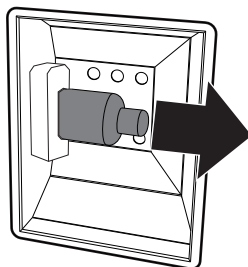
1. Completely remove all accessories from inside the oven.
2. Remove the racks/trays support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

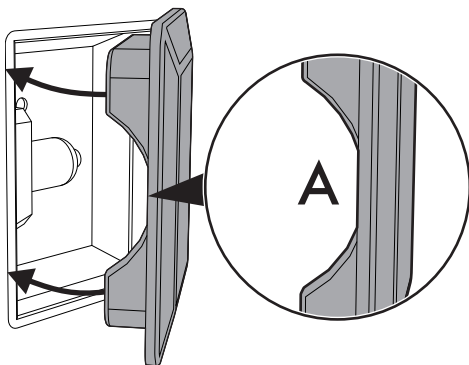


4. Slide out and remove the light bulb.



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

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



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



What to do if...

The appliance does not work.

- The circuit breaker is faulty: look in the fuse box and check that the circuit breaker is in working order.
- Power cut: check whether the kitchen light works.

The gas burner does not ignite.

- Power cut or damp ignition plugs: light the gas burner with a gas lighter or a match.

The oven does not heat up.

- Faulty fuse: check and, if required, replace the circuit breaker.
- The function knob has not been set: set the function knob.

All dishes that are prepared in the oven burn within an extremely short period of time.

- Faulty thermostat: call the Authorised Assistance Centres.

The door panel steams up when the oven is hot.

- Normal occurrence caused by the difference in temperature: this has no effect on oven performance.

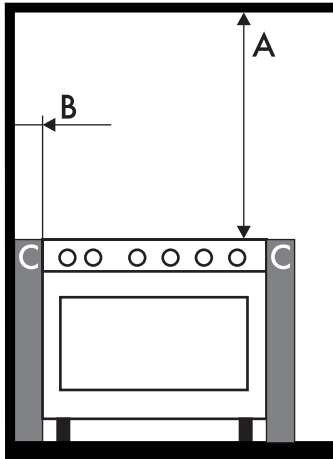


Installation

5 Installation

5.1 Minimum clearance to combustible surfaces

Freestanding cooker



A 600 mm (Overhead) measured from the highest part of the highest burner and 750 mm for an exhaust fan.

B 200 mm (Vertical combustible surface) measured from the edge of the nearest burner.

C 10 mm (Horizontal combustible surface) below the hob.



Refer to AS/NZS 5601 (Protection of a combustible surface) if the above minimum clearances cannot be achieved.



The appliance connection point shall be accessible with the appliance installed.

5.2 Gas connection



Gas leak
Danger of explosion

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Installation with flexible hose must be carried out so that the length of the piping does not exceed 1.2 metres when fully extended. Make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.
- The hoses should not come into contact with moving parts and should not be crushed in any way.

General informations

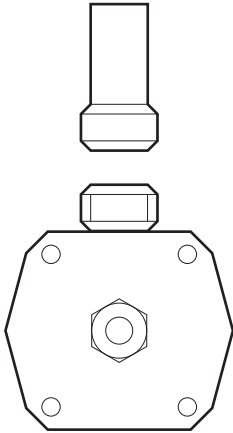
This appliance is suitable for installation with Natural Gas or ULPG (propane/butane). Refer to "Burner and nozzle characteristics table" section for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator must be fitted to the gas inlet.



A test point (for checking the gas pressure) is supplied as a separate fitting in the case of ULPG (propane) appliances.

Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

1. annealed copper pipe or;
2. flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter.



The appliance must be installed according to applicable provisions to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply company. Before the appliance is operated make certain all relevant parts are placed in the correct position.

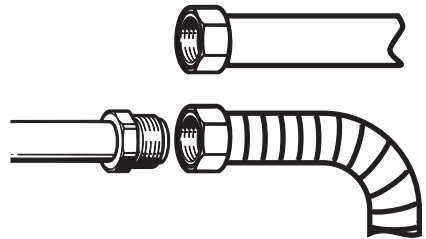
On completion of the installation, the installer **MUST** check for gas leaks and test each burner individually for the correct flame.

Once all burners have been tested individually, turn all burners on together. Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.



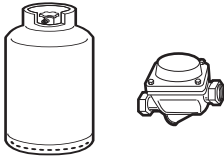


Installation

Connection to liquid gas

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

Make sure that the supply pressure complies with the values indicated in section " Burner and nozzle characteristics table".

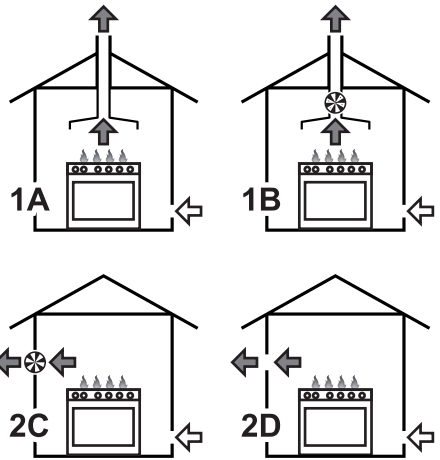


Room ventilation

The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The cooktop shall be installed in rooms with natural ventilation, as required by Standards regulations AS/NZS5601.

Combustion gas discharge

Combustion gases may be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance.



1 Extraction using a hood.

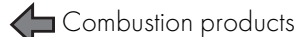
2 Extraction without a hood.

A Single natural draught chimney.

B Single chimney with extractor fan.

C Directly outdoors with wall- or window-mounted extractor fan.

D Directly outdoors through wall.



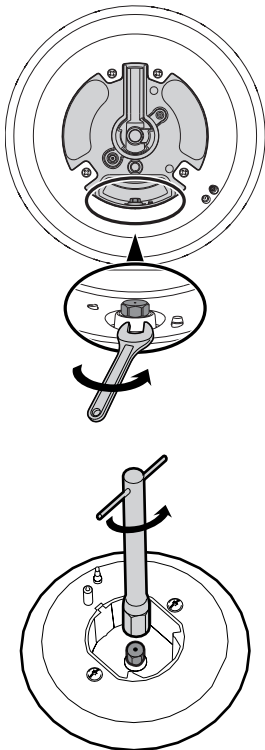


5.3 Adaptation to different types of gas

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

Replacing nozzles

1. Remove the pan stands, burner caps and flame-spreader crowns to access the burner casings.
2. Replace the nozzles using a 7 mm socket wrench according to the gas to use (see "Burner and nozzle characteristics table").



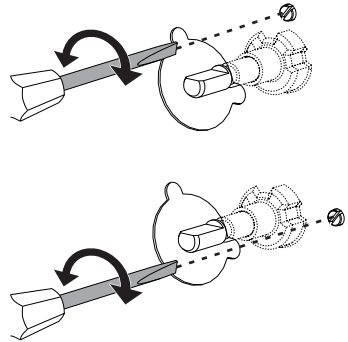
3. Replace the burners in the correct position.

Adjusting the minimum setting for natural gas

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

Refit the knob and verify that the burner flame is stable.

Turn the knob rapidly from the maximum to the minimum setting: the flame should not go out. Repeat the operation on all gas cocks.



Adjusting the minimum setting for LPG

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



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



Installation

Lubrication of gas cocks

Over time the gas cocks may become difficult to turn and get blocked. Clean them

internally and replace the lubrication grease.



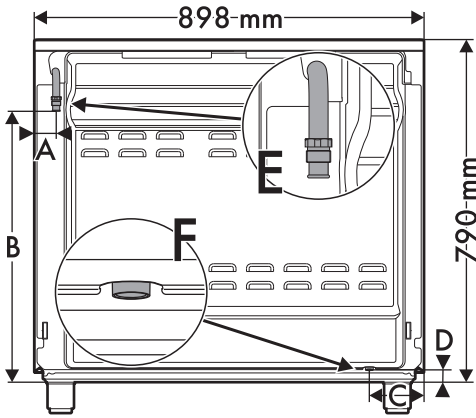
The greasing of the gas cocks should be performed by authorised persons.

Burner and nozzle characteristics table

1 ULPG 2.75 kPa	AUX	SR	R	UR2
Nominal gas consumption (MJ/h)	4.0	6.5	10.8	15.2
Injector (1/100 mm)	54	68	88	105
2 NG 1.0 kPa	AUX	SR	R	UR2
Nominal gas consumption (MJ/h)	4.5	7.5	12	15.2
Injector (1/100 mm)	90	120	155	175

Overall dimensions

Location of gas and electrical connection points.



A	51 mm
B	624 mm
C	126 mm
D	28 mm

E Gas connection

G Electrical connection



5.4 Positioning



Heavy appliance
Danger of crush injuries

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



Pressure on the open door
Risk of damages to the appliance

- When positioning the appliance during installation, do not use the door handle to lift up or move this appliance.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



Heat production during appliance operation
Risk of fire

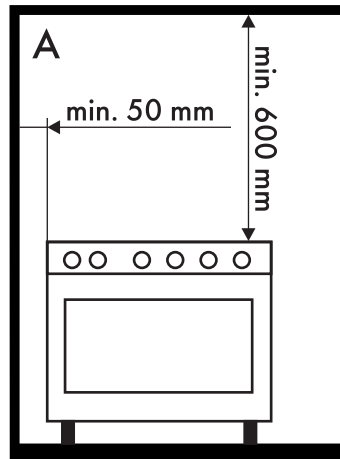
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).

General information

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

Any wall units positioned above the worktop must be at a minimum distance of at least 600 mm. If a hood is installed above the cooktop, refer to the hood instruction manual to ensure the correct clearance is left.

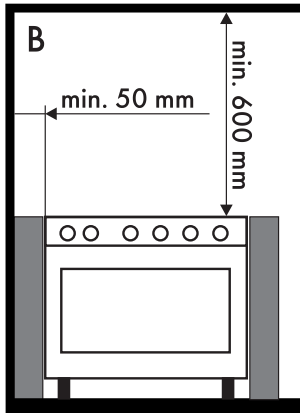
Depending on the type of installation, this appliance belongs to classes:



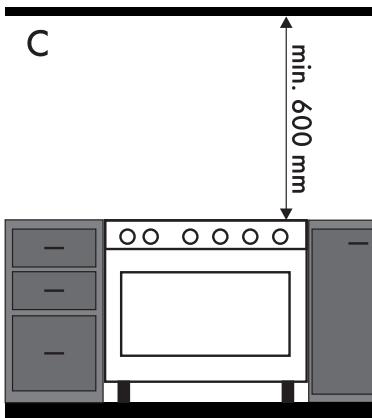
A - Class 1 (Free-standing appliance)



Installation



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



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



The appliance must be installed by authorised persons and according to the regulations in force.



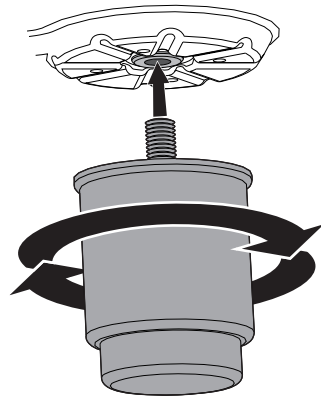
If the appliance is installed on a raised platform, secure it using suitable fastening systems. **DO NOT MODIFY THIS APPLIANCE.**

Positioning and levelling



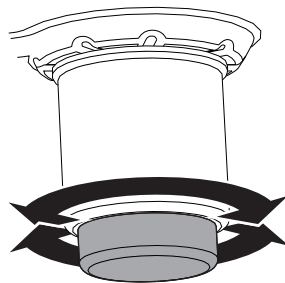
Heavy appliance
Risk of damage to the appliance

- Insert the front feet first and then the rear ones.
- After making the gas and electrical connections, screw on the four feet supplied with the appliance.



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

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

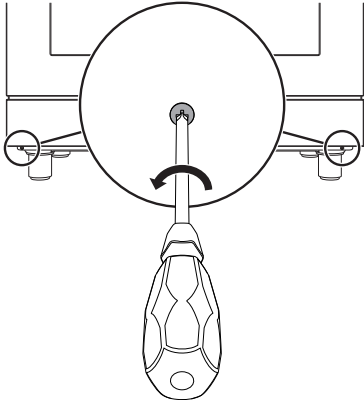




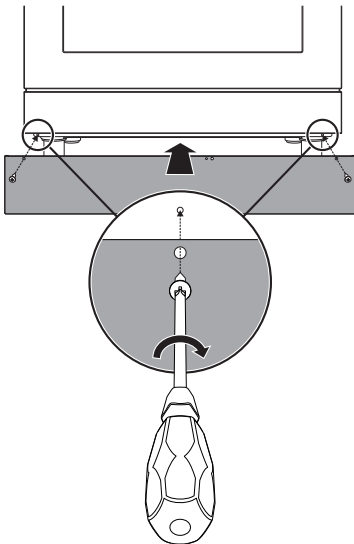
Installing the front plinth

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

1. Use a screwdriver to remove the front screws under the storage compartment door.



2. Align the front plinth with the corresponding holes on the appliance.
3. Fasten the front plinth using the screws that were previously removed.

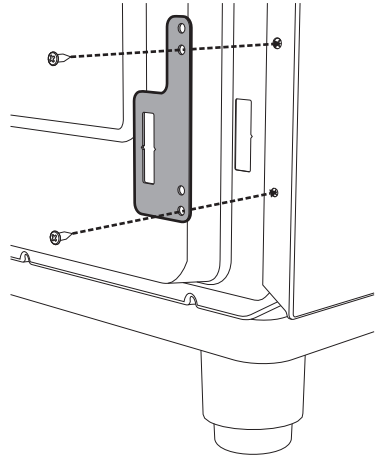


Fastening to the wall

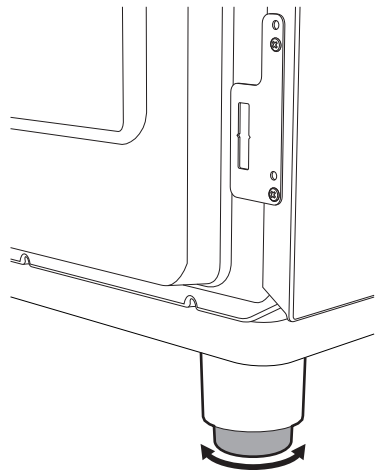


The anti-tip devices must be installed in order to prevent the appliance tipping over.

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



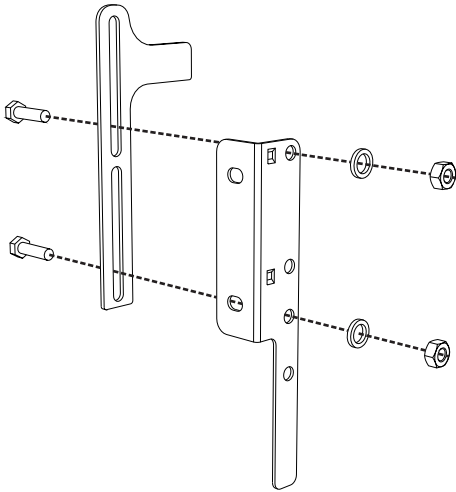
2. Adjust the height of the 4 feet.



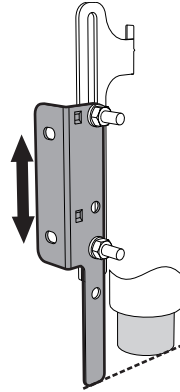


Installation

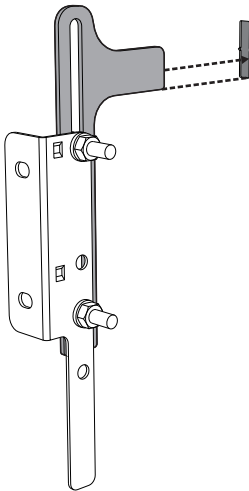
3. Assemble the fastening bracket.



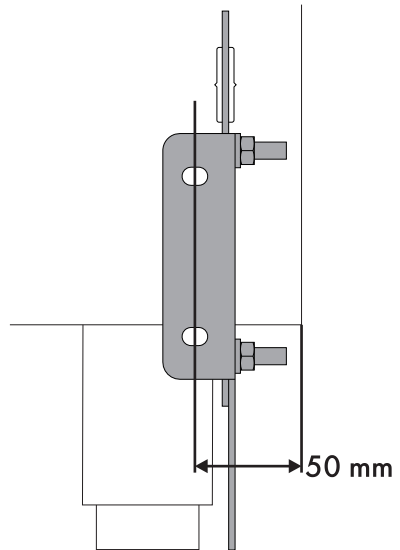
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



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

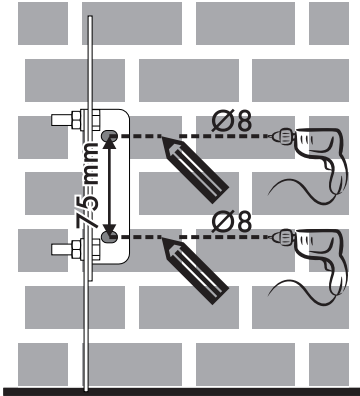


6. Use 50 mm for the distance from the side of the appliance to the bracket holes.

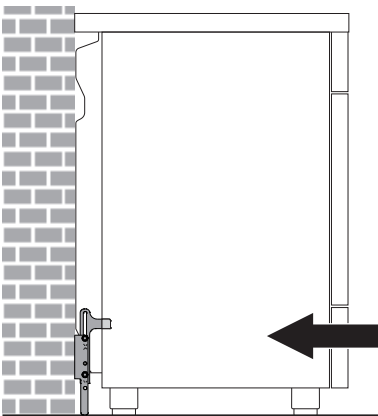




7. Move the bracket onto the wall and mark the position of the holes to be drilled in the wall.

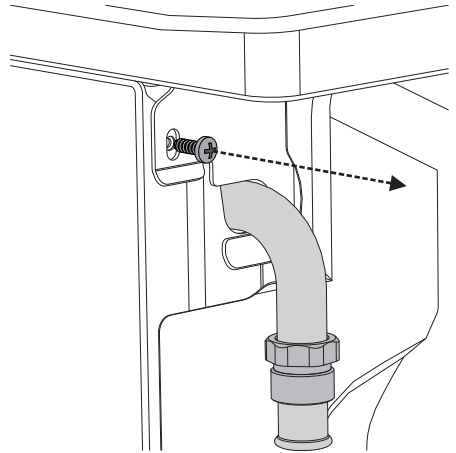


8. After drilling the holes in the wall, use wall plugs and screws to fasten the bracket to the wall.
9. Push the cooker towards the wall, and at the same time, insert the bracket in the plate fastened to the rear of the appliance.

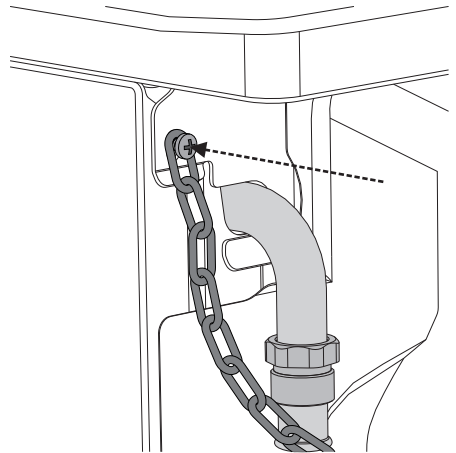


Wall fixing

1. Turn the screw placed behind the cooktop near the gas connection.



2. Attach the chain to the cooker with the screw just removed.

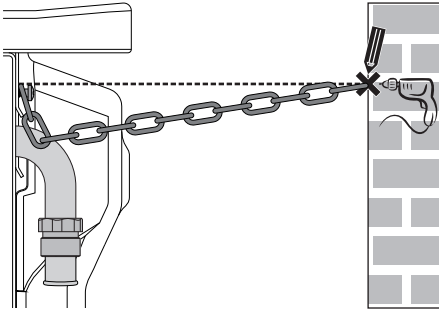


3. Stretch it out horizontally so that the other end of the chain touches the wall.

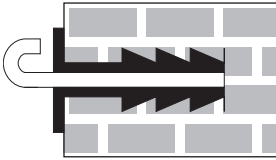


Installation

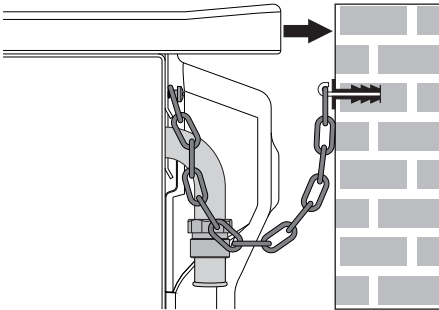
4. Mark the wall in the position where the hole is to be drilled.



5. Drill the hole and insert a wall plug.



6. Attach the chain and push the appliance to the wall.



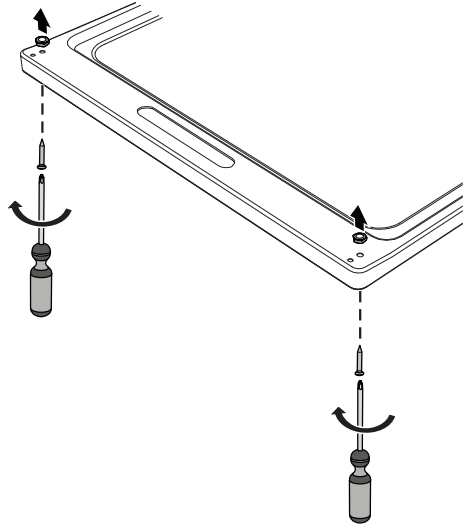
 The chain length must be as short as practicable to avoid appliance tilting forward and also diagonal to avoid appliance moving sideways.

Assembling the upstand

i The upstand provided is an integral part of the product. It must be fastened to the appliance prior to installation.

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

1. Loosen the two bolts on the back of the cooktop using a screwdriver.

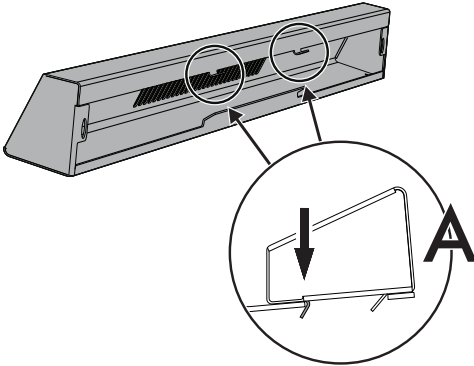


2. Place the upstand on the worktop.

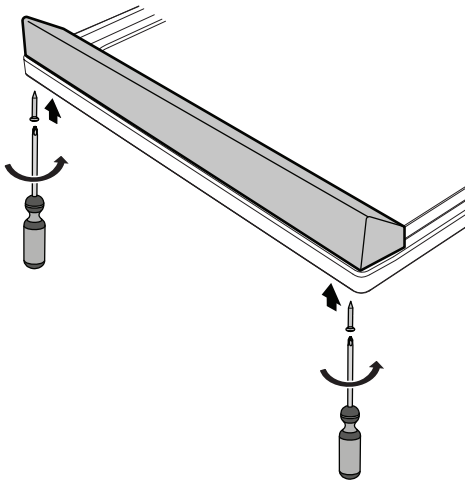




3. Clip the tongues of the upstand to the ventilation slot of the cooktop (A).



4. Secure the upstand to the cooktop by tightening the 2 screws previously loosened.



5.5 Electrical connection



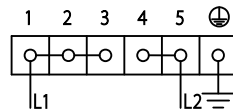
**Power voltage
Danger of electrocution**

- Have the electrical connection performed by authorised persons.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains 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 board conductors must be 1.5 - 2 Nm.

General information

Check the grid characteristics against the data indicated on the plate.
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason.
Perform the ground connection using a wire that is 20 mm longer than the other wires.

- The appliance can work in the following modes: **220-240 V 2~**

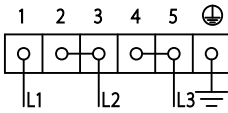


3 x 2.5 mm² three-pole cable.



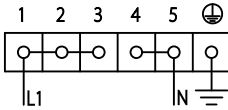
Installation

- 220-240 V 3~



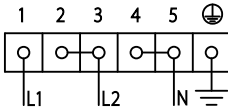
4 x 2.5 mm² four-pole cable.

- 220-240 V 1N~



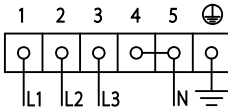
3 x 2.5 mm² three-pole cable.

- 380-415 V 2N~



4 x 2.5 mm² four-pole cable.

- 380-415 V 3N~



5 x 1.5 mm² five-pole cable.

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

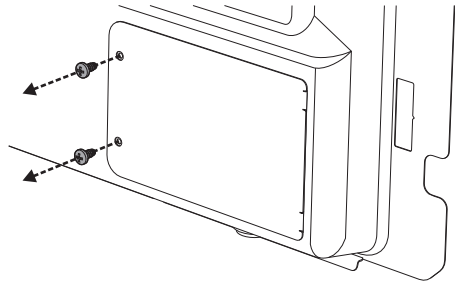
i The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

5.6 Access to the terminal board

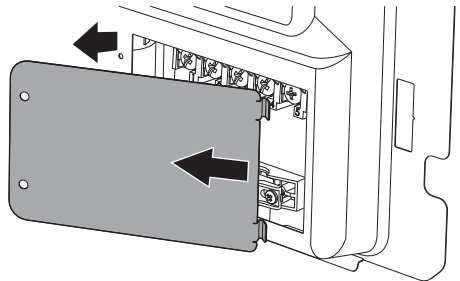
Access via the plate

To connect the power supply cable, access to the terminal board on the rear cover:

1. Remove the screws securing the lid to the rear cover.

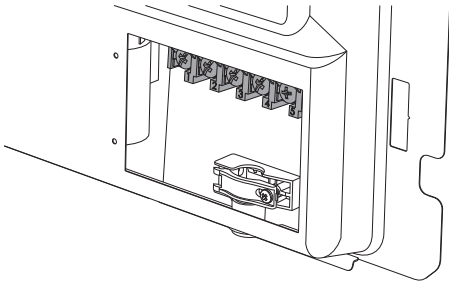


2. Slightly turn the lid and remove it from its housing.



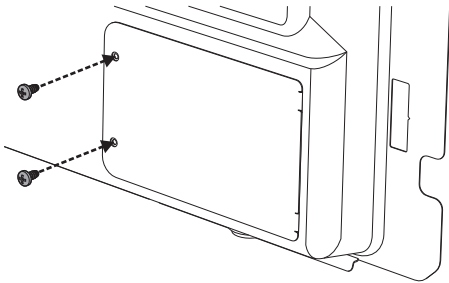


3. Install the power supply cable.



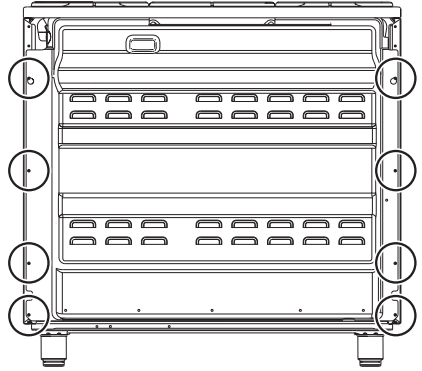
Loosen the cable fastener screw before installing the power supply cable.

4. At the end, reposition the lid on the rear cover and secure it with the previously removed screws.



Access via the rear casing

To connect the power cable, remove the fastening screws on the rear casing as shown in the figure.



Fixed connection

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

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

Testing

At the end of installation, carry out a brief inspection test. If the appliance fails to operate, after checking that you have followed the instructions correctly, unplug the appliance and contact Technical Support.



5.7 For the installer

- The plug must remain accessible after the installation is complete. Do not kink or trap the mains connection cable.
- The appliance must be fitted according to the installation diagrams.
- Do not attempt to turn or stress the threaded elbow on the manifold. You risk damage to this part of the appliance which may void the manufacturer's warranty.
- Before leaving check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks.
- Ignite all burners individually and concurrently to ensure correct operation of the gas valves, burner and ignition.
- Turn the gas knobs to the low position and observe stability of the flame for each burner individually and all together.
- In case the appliance fails to operate correctly after all checks have been carried out, refer to the Authorised Assistance Centre in your area.
- When satisfied with the appliance, please instruct the user on the correct method of operation.
- If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected by a supply cord fitted with:
 - An appropriate rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooker.
 - An appropriate rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies the cooker.



914779829/C