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

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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children must not play with the appliance.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch off the appliance immediately after use.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Do not open the storage compartment when the oven is on and still hot.
- The items in the storage compartment may be very hot after the oven has been used.



- Do not use aerosols in the vicinity of this appliance whilst it is in use.
- This appliance **must not be installed** in a boat or caravan.
- Do not use or store flammable materials in the storage compartment or near to the appliance.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.

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
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).



Instructions

For this appliance

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

1.2 Manufacturer liability

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

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

1.3 Appliance purpose

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

1.4 Disposal



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

To dispose of the appliance:

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



**Power voltage
Danger of electrocution**

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



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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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

1.5 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories.

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.

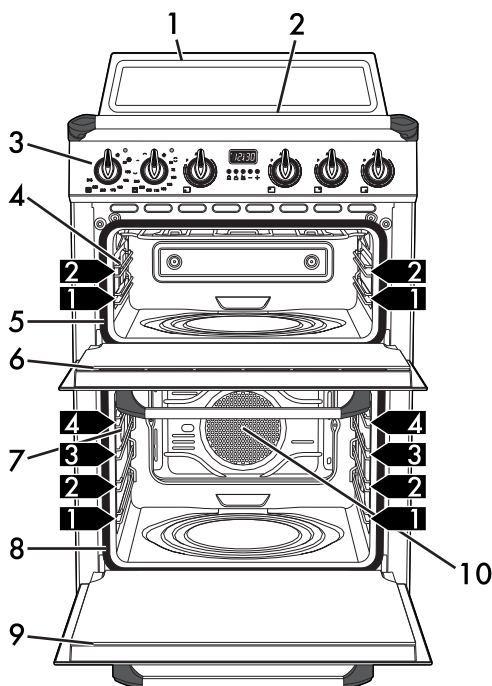
- Standalone instruction.



Description

2 Description

2.1 General Description



1 Upstand

2 Cooking hob

3 Control panel

4 Auxiliary oven light

5 Auxiliary oven seal

6 Auxiliary oven door

7 Main oven light

8 Main oven seal

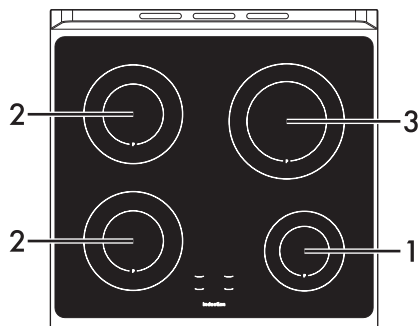
9 Main oven door

10 Fan

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



2.2 Cooking hob



NE

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

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

Advantages of induction cooking

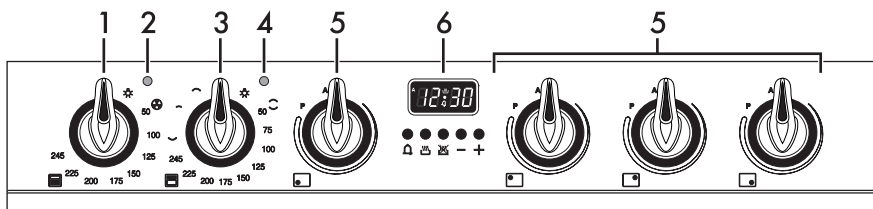
i The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the hob to the pan but created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



Description

2.3 Control panel



1 Main oven knob

Allows you to turn on the light inside the main oven or set a fan-assisted cooking temperature between **50°C** and **245°C**.

2 Main oven indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set inside the oven is kept constant.

3 Auxiliary oven knob

Allows you to turn on the light inside the oven, set a static cooking temperature of between **50°C** and **245°C**, or select one of the other functions at maximum temperature.

4 Auxiliary oven indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set inside the oven is kept constant.

5 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.

6 Programmer clock

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



2.4 Other parts

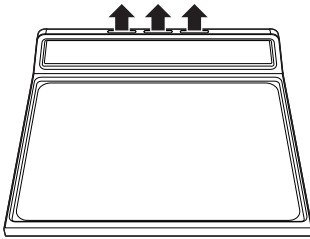
Shelves

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.



Interior lighting

The appliance's interior lighting comes on:

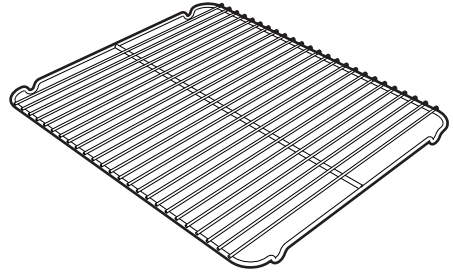
- When the oven knob (main or auxiliary) is turned to the  position
- When any function is selected

2.5 Available accessories



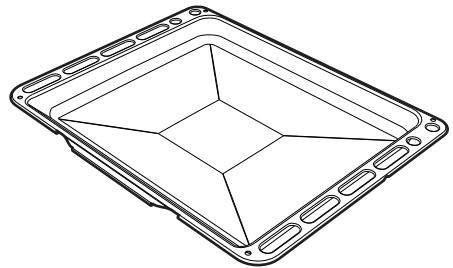
Some models are not provided with all accessories.

Tray rack



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

Tray

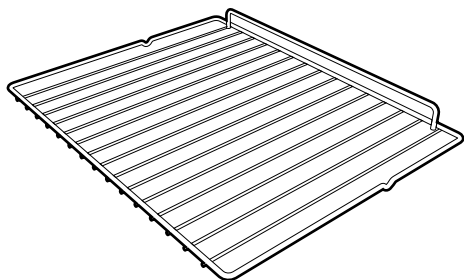
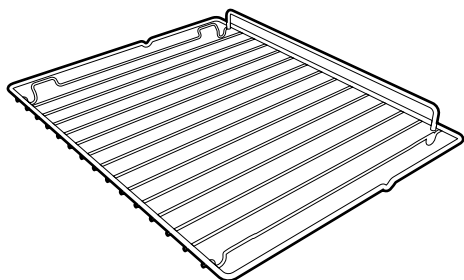


Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.



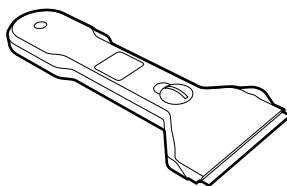
Description

Rack



Used for supporting containers with food during cooking.

Scraper



Useful for cleaning the hob.



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 Service Centres. Use only original accessories supplied by the manufacturer.



3 Use

3.1 Instructions



High temperature inside the oven during use
Danger of burns

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



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.
- The cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- 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



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.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

3.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).

Oven cavity

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

Glass ceramic hob

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

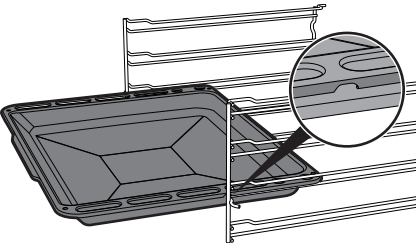
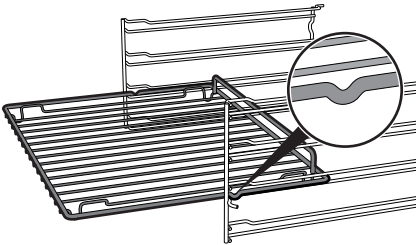


3.3 Using the accessories

Racks and trays

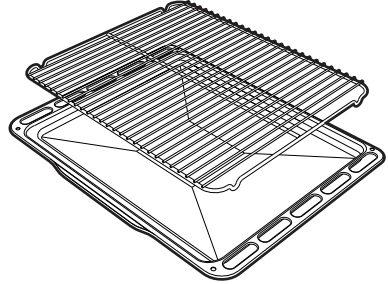
Racks and trays have to be inserted into the side guides until they come to a complete stop.

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



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.



EN



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.



Use

3.4 Using the hob



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



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

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

Just turn the knob clockwise to the required power setting.

Cookware suitable for use in induction cooking


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

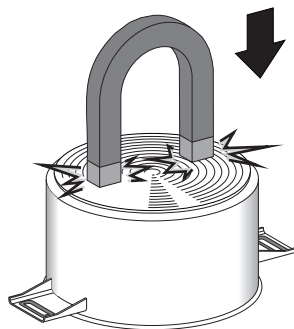
Suitable cookware:

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

Unsuitable cookware:

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

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



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



Cookware recognition

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



will appear on the display.

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



symbol will be shown on the display).

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

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

Limiting the cooking duration

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

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

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



appears on the display.

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



Use

Advice on energy-saving

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



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

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.

Power levels

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

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

* see booster function



Residual heat



Improper use Danger of burns

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

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

Keep warm



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

To activate the keep warm function:

- Turn the knob for the desired cooking zone until the **U** symbol appears on the corresponding display.

Heating accelerator



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

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

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

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

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



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




Use

Booster function



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

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

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



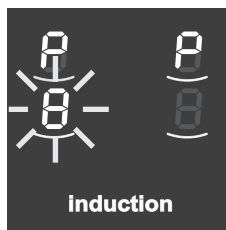
The booster function has priority over the heating accelerator function.

Power control

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

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

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




Priority is given to the last zone set.



Control lock




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

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

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



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



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

Error codes

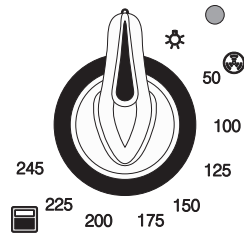
If the display shows one of the following error codes , , contact Technical Assistance.

3.5 Using the ovens

Switching on the main oven

To switch on the main oven:

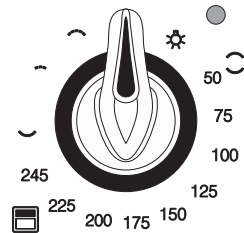
- Turn the knob clockwise to select the required temperature between **50°C** and **245°C**.



Switching on the auxiliary oven

To switch on the auxiliary oven:

- Turn the knob clockwise to select the required temperature between **50°C** and **245°C**.
- Turn the knob clockwise further to select on the available functions at maximum temperature.





Use

Main oven functions



Fan with circulaire

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

Auxiliary oven functions



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.



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.



Small grill

Using only the heat released from the central element, this function allows you to grill small portions of meat and fish for making kebabs, toasted sandwiches and any types of grilled vegetable side dishes.



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.



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).

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.
- 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 tray on the first bottom shelf to collect liquids produced by grilling.
- Grilling processes should never last more than 30 minutes inside the auxiliary oven.

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.



Use

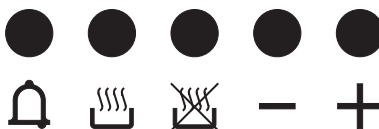
Advice for defrosting and proving

- 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.

3.7 Programmer clock




 Minute minder timer key



 Cooking duration key



 End of cooking key

 Value decrease key

 Value increase key

 The programmer clock only controls the main oven and does not control the auxiliary oven.

 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.









Setting the time



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










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

1. Press the keys  and  at the same time. The dot between the hours and the minutes flashes.
2. The time can be set using the key  or . Keep the key pressed in to increase or decrease rapidly.
3. Press the key  or wait 5 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.

Timed cooking



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

1. After selecting a cooking function and temperature, press the key . The display will show the digits  and the symbol  displayed between the hours and the minutes.
2. Use the key  or  to set the required minutes.
3. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols  and  will appear on the display.
4. 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.
5. To turn off the buzzer just press any key of the programmer clock.



Use

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













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



After the setting, to display the cooking time left press the key




To reset the set program, press the keys  and  at the same time and switch off the oven manually.

3. Use the key  or  to set the required minutes.
4. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols  and  will appear on the display.
5. 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.
6. To turn off the buzzer just press any key of the programmer clock.
7. Press the keys  and  at the same time to reset the programmer clock.



Programmed cooking



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

1. Set the cooking time as described in the previous point "Timed cooking".
2. Press the key . The sum of the current time plus the pre-set cooking duration will appear on the display.



After the setting, to display the cooking time left press the key . To display the end of cooking time, press the key .










Minute minder timer



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


The minute minder timer can be activated at any time.

1. Press the key . The display shows the digits  and the indicator light  flashing between the hours and the minutes.
2. Use the key  or  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 symbols  and  appear on the display.




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



After the minute minder timer has been programmed, the display will go back to showing the current time. Press the key  to display the remaining time.

Adjusting the buzzer volume

The buzzer volume can be set to 3 different levels. When the buzzer is in operation, press the key  to change the setting.

Deleting the set data

Press the keys  and  at the same time to reset the programs set.

Then switch off the oven manually if cooking is in progress.



Use

Main oven cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)
Roasted veal	2	Circulaire	2	180 - 190	90 - 100
Pork loin	2	Circulaire	2	180 - 190	70 - 80
Roast beef	1	Circulaire	2	200	40 - 45
Roast rabbit	1.5	Circulaire	2	180 - 190	70 - 80
Turkey breast	3	Circulaire	2	180 - 190	110 - 120
Roast pork neck	2 - 3	Circular	2	180 - 190	170 - 180
Roast chicken	1.2	Circulaire	2	180 - 190	65 - 70
Salmon trout	1.2	Circulaire	2	150 - 160	35 - 40
Monkfish	1.5	Circulaire	2	160	60 - 65
Turbot	1.5	Circulaire	2	160	45 - 50
Pizza	1	Circulaire	2	245	8 - 9
Bread	1	Circulaire	2	190 - 200	25 - 30
Focaccia	1	Circulaire	2	180 - 190	20 - 25
Bundt cake	1	Circulaire	2	160	55 - 60
Jam tart	1	Circulaire	2	160	35 - 40
Ricotta cake	1	Circulaire	2	160 - 170	55 - 60
Jam tarts	1	Circulaire	2	160	20 - 25
Paradise cake	1.2	Circulaire	2	160	55 - 60
Profiteroles	1.2	Circulaire	2	180	80 - 90
Sponge cake	1	Circulaire	2	150 - 160	55 - 60
Rice pudding	1	Circulaire	2	160	55 - 60
Brioches	0.6	Circulaire	2	160	30 - 35

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



Auxiliary oven cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Static	1	220 - 230	45 - 50	
Pizza	1	Static	1	245	14 - 16	
Savoury spinach pie	1.2	Static	1	220 - 230	35 - 40	
Focaccia	0.8	Static	1	190 - 200	18 - 20	
Jam tart	1	Static	1	170 - 180	35 - 40	
Short pastry	0.4	Static	1	170 - 180	20 - 25	
Short pastry	0.8	Static	1	170 - 180	18 - 20	
Jam tarts	1.2	Static	1	170 - 180	25 - 30	
Salmon trout	1.2	Static	1	150 - 160	35 - 40	
Roast rabbit	1.2	Static	1	180 - 190	70 - 80	
Turkey breast	1.5	Static	1	180 - 190	80 - 90	
Pork loin	1.2	Static	1	190 - 200	80 - 90	
Half roast chicken	1.2	Static	1	190 - 200	55 - 60	
Sausages	1.5	Grill	2	245	13 - 15	
					1 nd	2 nd
Pork chops	1.5	Grill	2	245	15	5
Spare ribs	1.5	Grill	2	245	10	10
Bacon	0.7	Grill	2	245	7	8
Pork fillet	1.5	Grill	2	245	10	5
Beef fillet	1	Grill	2	245	10	7

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



Cleaning and maintenance

4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not spill sugar or sweet mixtures on the hob while cooking or place materials or substances which could melt on it (plastic or tin foil). If this happens, to avoid damage to the surface, turn off the heat immediately and clean the surface with the scraper provided while the cooking zone is still lukewarm.

4.2 Cleaning the appliance



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

Recommendations for cleaning the hob

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

Cleaning the glass ceramic hob

Any smudges left from aluminium-based pans can be easily cleaned off using a cloth dampened in vinegar.

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

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

Consequently, remove any dirt from the cooking surface immediately.



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

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

Weekly cleaning

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

Cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

- The door;
- The rack/tray support frames;
- The removable guides (if present);
- The seal.



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



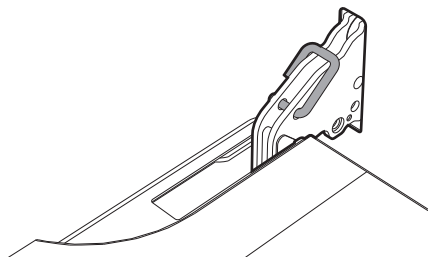
Cleaning and maintenance

4.3 Removing the door

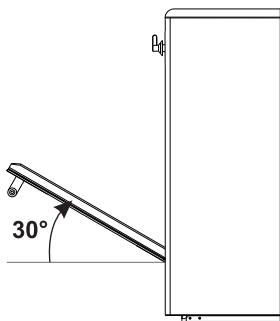
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

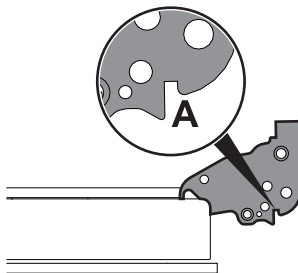
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



Cleaning the door glazing

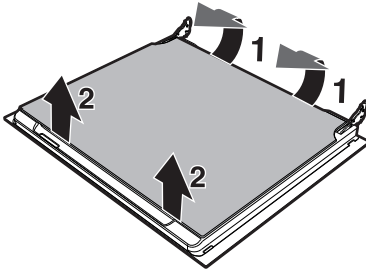
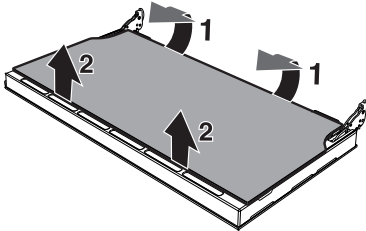
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.



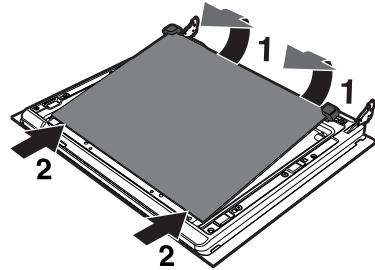
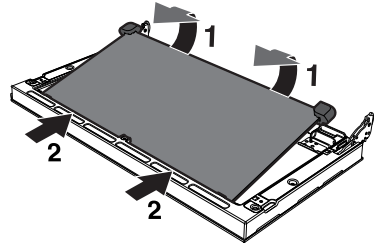
We recommend the use of cleaning products distributed by the manufacturer.



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



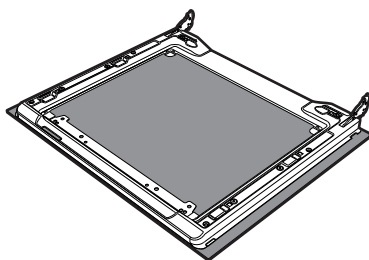
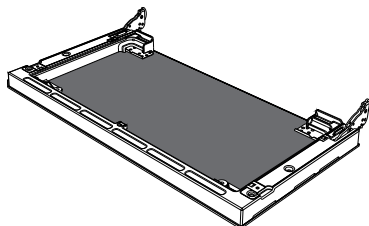
3. Remove the intermediate glass pane by lifting it upwards.



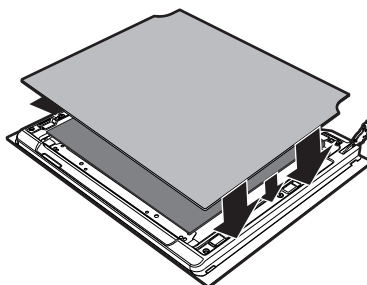
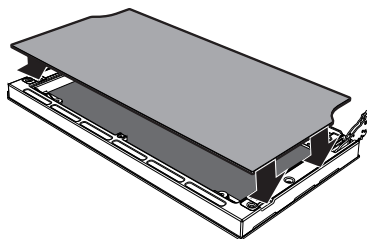


Cleaning and maintenance

4. 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.



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.



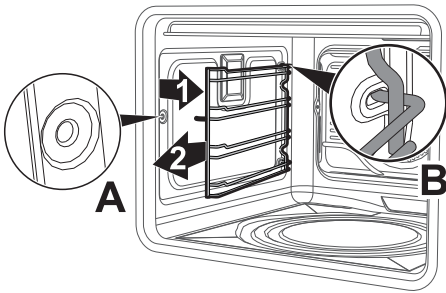


Removing racks/trays support frames

Removing the 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 at the back **B**.

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



Cleaning the upper part (auxiliary oven)

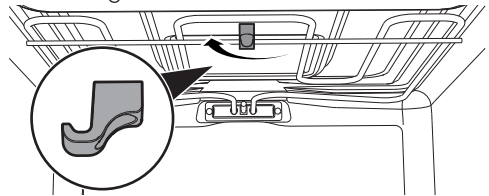


High temperature inside the oven during use
Danger of burns

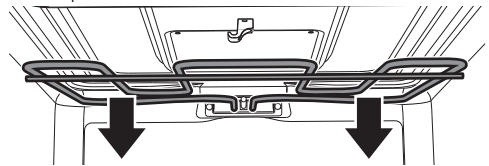
- The following operations must be carried out only with the oven completely cold and turned off.

The appliance is equipped with a tilting grill element that allows for easy cleaning of the upper part of the oven cavity.

- Free the upper heating element by gently lifting it and rotating its retaining latch by 90 degrees.



- Gently lower the heating element until it stops.



Improper use
Risk of damage to the appliance

- Do not excessively flex the element during cleaning.

- When you have finished cleaning, place the heating element back in position and turn the retaining latch to lock it in place.



Cleaning and maintenance

4.4 Extraordinary maintenance

Replacing the internal light bulb



Live parts

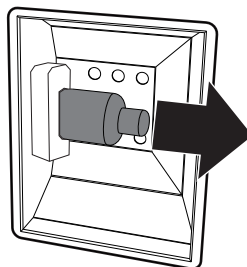
Danger of electrocution

- Unplug the appliance.



The oven is fitted with a 40W light bulb.

4. Slide out and remove the light bulb.

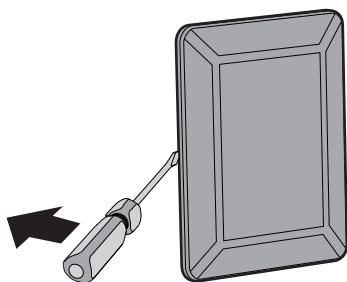


Do not touch the halogen light bulb directly with your fingers, but wrap it in insulating material.

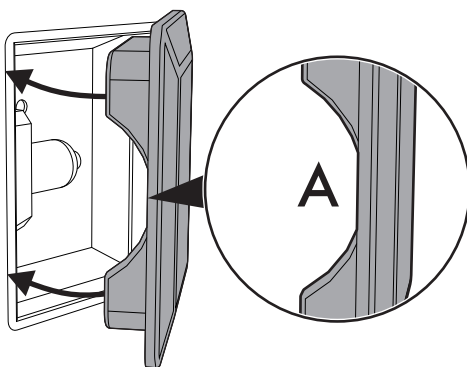
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.



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



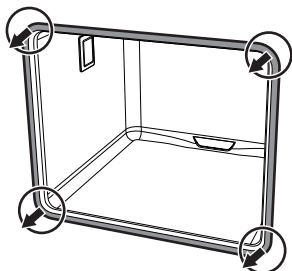
7. Press the cover completely down so that it attaches perfectly to the bulb support.



Installing and removing the seal

To remove the seal:

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



To refit the seal:

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

Seal maintenance tips

The seal should be soft and elastic.

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

What to do if...

The appliance does not work:

- The switch is defective: check the fuse box and check that the switch is in order.
- Drop in power: check that the appliance's indicator lights are working.

The hob smokes:

- Let the hob cool down and clean it once cooking is complete.
- Make sure that the food has not spilled out of the pan and use a larger cooking vessel, if needed.

There are cracks or fissures in the hob:

- Turn off the appliance immediately, disconnect the power supply and contact Technical Support.

The oven does not heat up:

- Fuse defective; check and, if necessary, replace the switch.
- The function knob has not been set: set the function knob.

All food prepared in the oven burns in a very short space of time.

- Thermostat defective: call Technical Support.

The glass steams up when the oven is hot:

- Absolutely normal behaviour caused by the temperature difference: this has no effect on the performance of the oven.



Installation

5 Installation

5.1 Positioning



Heavy appliance
Crushing hazard

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



Pressure on the open door
Risk of damage to the appliance

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



Heat production during appliance operation
Risk of fire

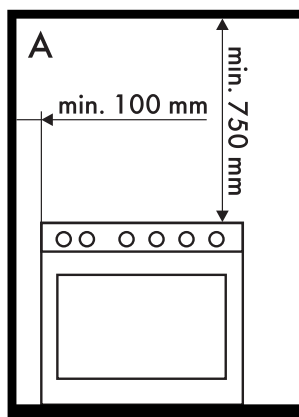
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90°C).

General information

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

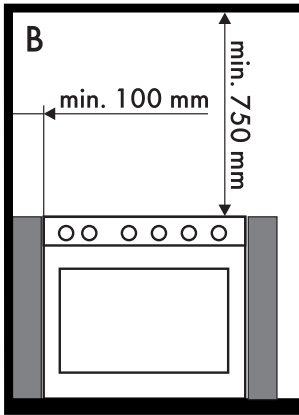
Any wall units positioned above the worktop must be at a minimum distance of at least 750 mm. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

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

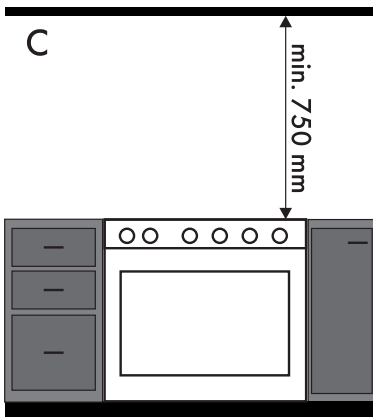


A - Class 1

(Free-standing appliance)



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



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



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

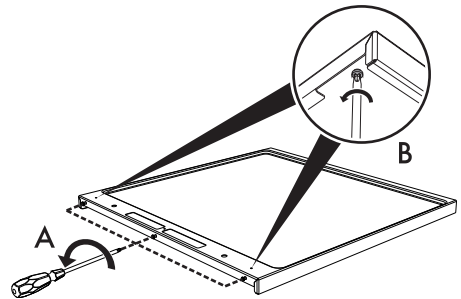
Assembling the upstand



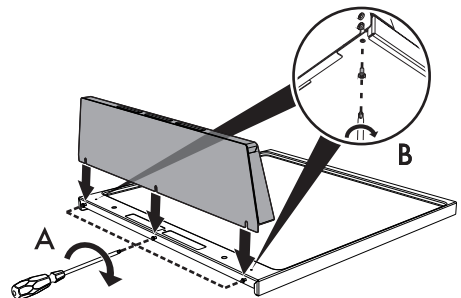
The upstand provided is an integral part of the product; it must be fastened to the appliance prior to installation.

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

1. Loosen the 3 screws on the back of the top (A) and unscrew the 2 screws (B) on the side part of the upstand.



2. Place the upstand on the top. Align the 3 bottom slots of the upstand with the 3 screws on the back of the top that were previously loosened.
3. Tighten the 3 screws on the back of the hob (A) and tighten the 2 screws under the top (B) to secure the upstand.





Installation

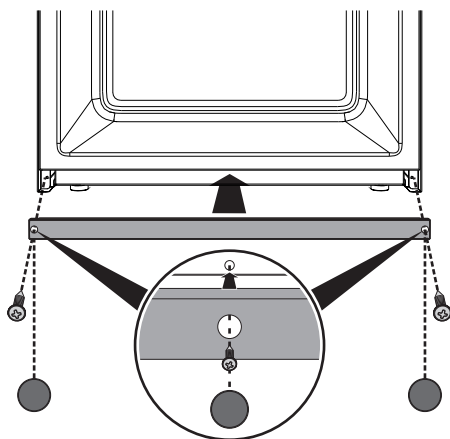
Mounting the toe skirt



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

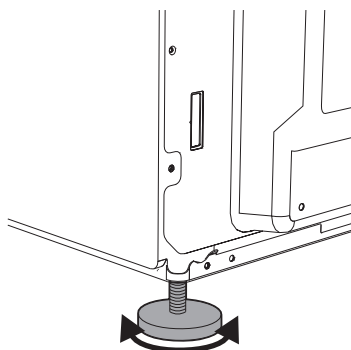
The toe skirt must always be positioned and secured correctly on the appliance.

1. Place the toe skirt in the front bottom part of the appliance.
2. Screw the two side screws to fasten the toe skirt to the appliance.
3. Cover the holes of the toe skirt with the plugs provided.



Positioning and levelling the appliance

After making the electrical and/or gas connections, properly level the appliance on the floor to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.





5.2 Electrical connection



**Power voltage
Danger of electrocution**

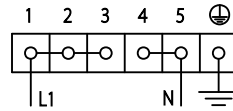
- Have the electrical connection performed by authorised persons.
- Use personal protective equipment.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the mains supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding 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.

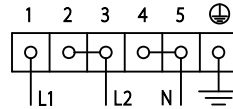
The appliance can work in the following modes:

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



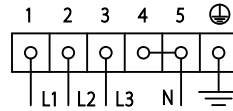
3 x 6 mm² three-core cable.

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



4 x 4 mm² four-core cable.

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



5 x 1.5 mm² five-core cable.



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



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



Installation

Fixed connection

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

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

Connection with plug and socket

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

Avoid using adapters, gang sockets or extensions as these could cause overheating and a risk of burns.

5.3 Instructions for the installer

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