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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.
- 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 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, as long they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to 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.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.



- 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.**
- **DO NOT SPRAY AEROSOLS 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.



Instructions

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.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful
- Never leave objects on the cooking surface.
- **DO NOT USE THIS APPLIANCE AS A SPACE HEATER.**
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.**
- 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 jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on 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.

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.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- 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.



Instructions

- 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.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

For this appliance

- 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 Appliance purpose

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

1.3 Manufacturer liability

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

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

1.4 This user manual

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

Read this user manual carefully before using the appliance.

1.5 Identification plate

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

1.6 Disposal



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



To dispose of the appliance:

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



Power voltage

Danger of electrocution

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

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

- Deliver the packing materials to the appropriate recycling facility.



Plastic packaging

Danger of suffocation

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

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

1. Sequence of instructions for use.

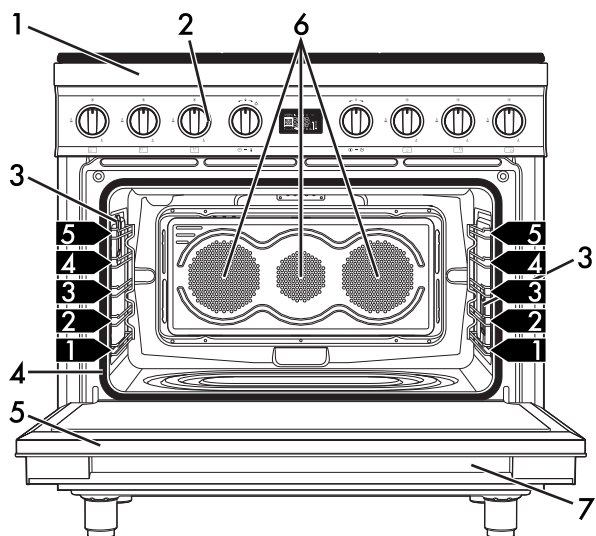
- Standalone instruction.



Description

2 Description

2.1 General Description



1 Cooktop

2 Control panel

3 Oven light

4 Seal

5 Door

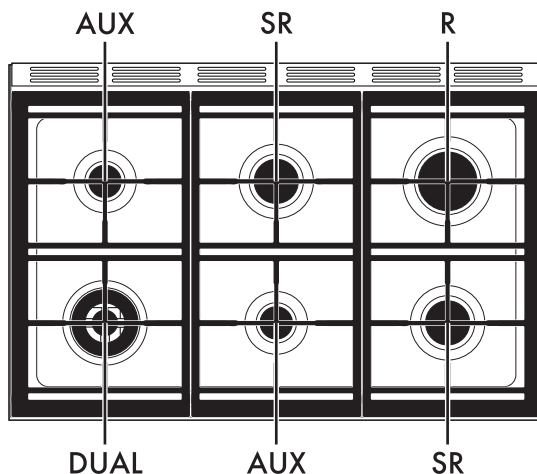
6 Fan

7 Storage compartment

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



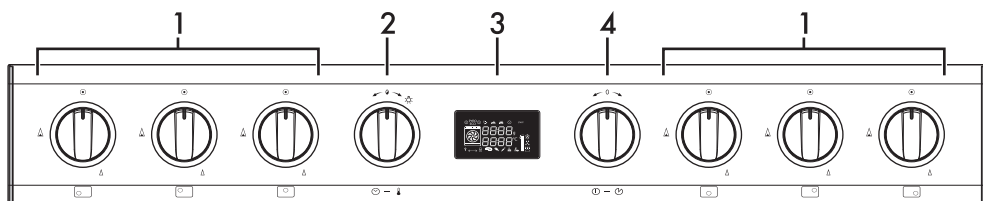
2.2 Cooktop



AUX = Auxiliary
SR = Semi-rapid

R = Rapid
DUAL = Ultra rapid

2.3 Control panel



1 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 Temperature knob

This knob allows you to select the cooking duration and temperature, set programmed cooking and the current time as well as turn the light in the oven cavity on and off.



Description

3 Display

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

4 Function knob

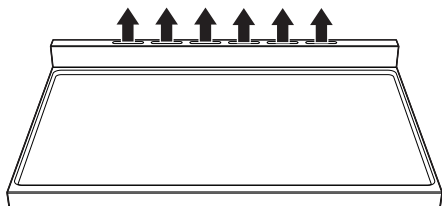
This knob allows you to turn the appliance on and off and select the cooking function.

2.4 Other parts

Cooling fan

The fan cools the ovens 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 door is opened.
- When any function is selected, except for the **PYRO + ECO** and **PYRO ECO** functions.
- When the temperature knob is turned briefly to the right (manual activation/deactivation).



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

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).

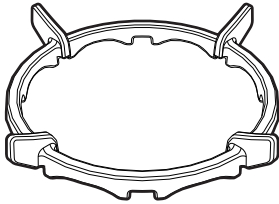


Do not obstruct ventilation openings and heat dispersal slots.



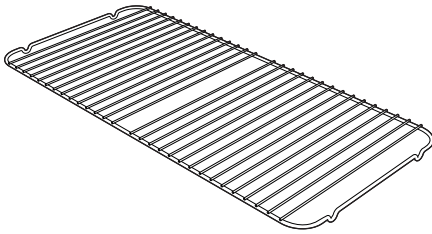
2.5 Available accessories

WOK reduction pan stand



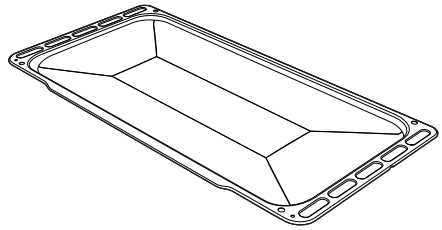
Useful when using a wok.

Tray rack



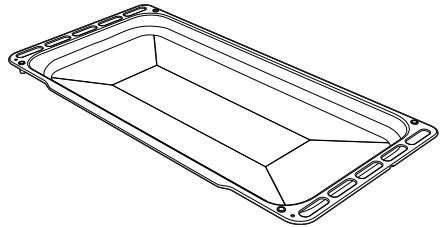
To be placed over the top of the oven tray; for cooking foods which may drip.

Oven tray



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

Deep tray

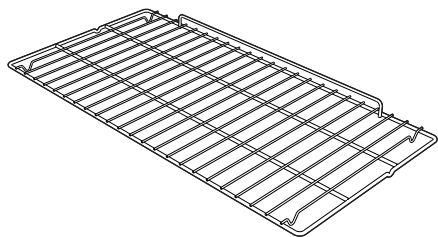


Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.



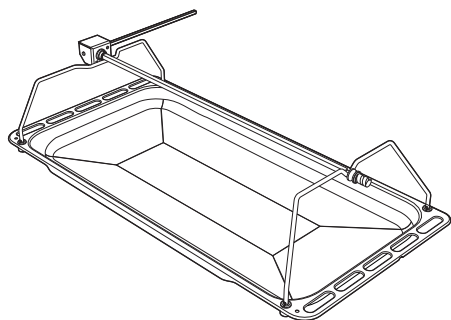
Description

Rack



Useful for supporting containers with food during cooking.

Rotisserie



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



Some models are not provided with all accessories.



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



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



3 Use

3.1 Instructions



High temperature inside the oven during use Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when handling food inside the oven cavity.
- 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 panel.
- Do not pour water directly onto very hot trays.
- 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.



High temperature inside the storage compartment Danger of burns

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



High temperature inside the storage compartment during use **Danger of fire or explosion**

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

A gas leak may cause an explosion.

If you smell gas or there are faults in the gas system:

- Immediately turn off the gas supply or close the valve of the gas cylinder.
- Immediately extinguish all naked flames and cigarettes.
- Do not turn on power switches and do not remove plugs from power sockets. Do not use phones or mobile phones inside the building.
- Open the windows in order to ventilate the room.
- Call customer assistance services or your gas supplier.

Malfunctions

Any of the following indicate a malfunction and you should contact a service centre:

- Yellowing of the burner plate.
- Damage to kitchen utensils.
- The burners do not ignite properly.
- It is difficult to keep the burners lit.
- The burners go out when the appliance is in use.
- It is difficult to turn the gas valves.

If the appliance does not work properly, contact your local Authorised Service Centre.

3.2 First use

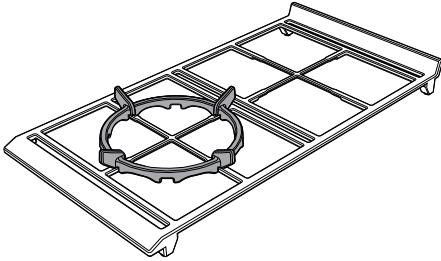
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartments.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat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



3.3 Using the accessories

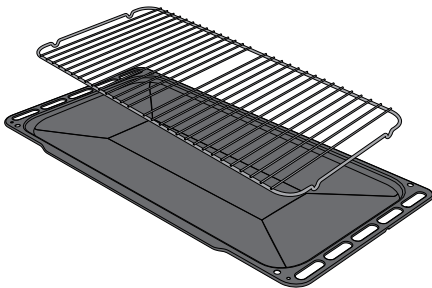
Reduction pan stands

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



Tray rack

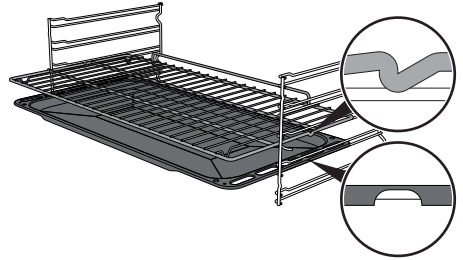
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



Racks and trays

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

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



Carefully insert the racks and trays as far as they will go into the oven cavity.

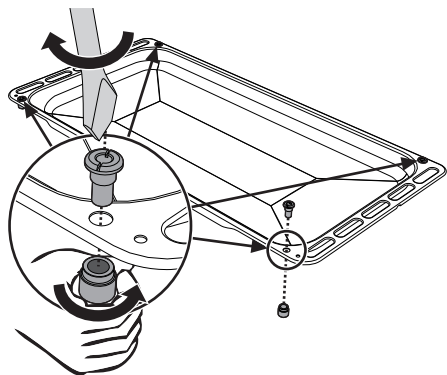


Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

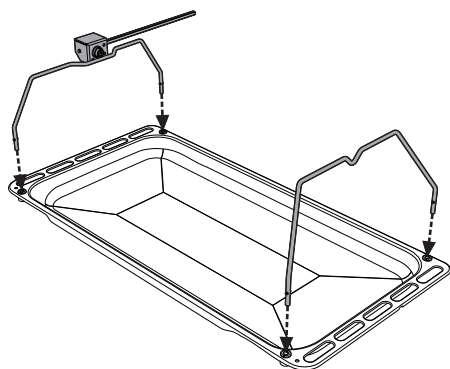


Rotisserie

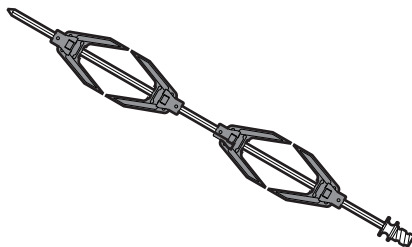
1. Insert the 4 bushes provided into the 4 holes in the corners of the deep tray and use a tool (such as a screwdriver) to screw them to the rings.



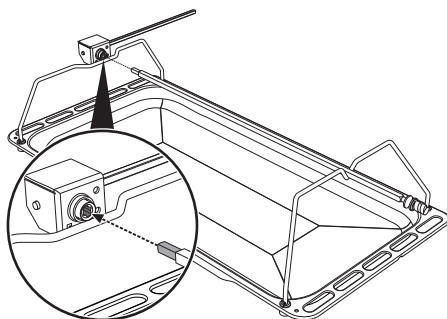
2. Place the rotisserie supports into the bushes as shown in the figure below.



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

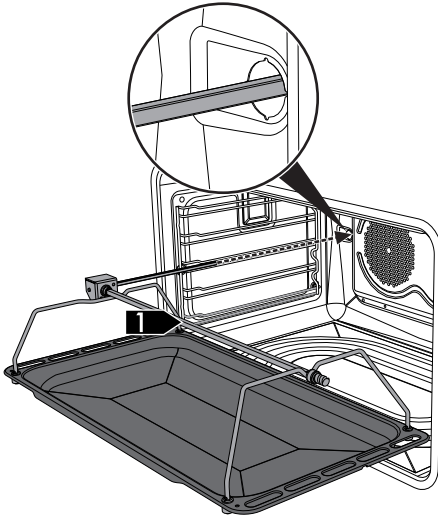


4. Once you have prepared the rotisserie rod, place it on the supports. Insert the end of the rod as far as it will go into the seat of the mechanism located on the left support.





5. Place the tray on the first runner (see "General Description").
6. Insert the end of the rod into the seat of the rotisserie motor on the left of the rear wall of the oven cavity.



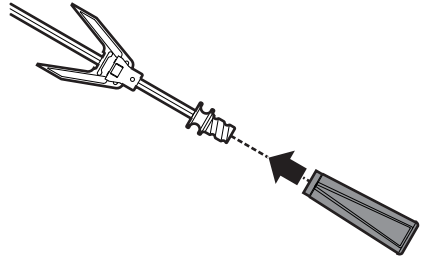
These operations must be performed with the oven off and cold.

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



It is recommended to pour a small amount of water into the tray to prevent smoke from forming.

8. At the end of cooking, remove the tray with the rotisserie.
9. Screw the handle, provided, onto the end of the rod so that you can handle it easily.





Use

3.4 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.

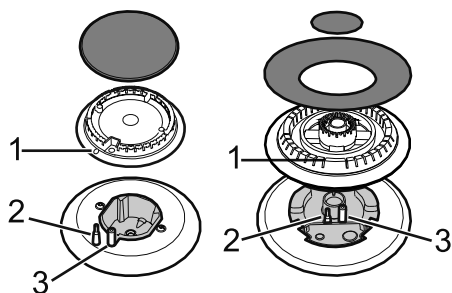
The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.



In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas valve 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 **1** in the flame-spreader crowns are aligned with the thermocouples **2** and the 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:

- AUX: 12 - 14 cm.
- SR: 16 - 24 cm.
- R: 18 - 26 cm.
- DUAL: 18 - 28 cm.

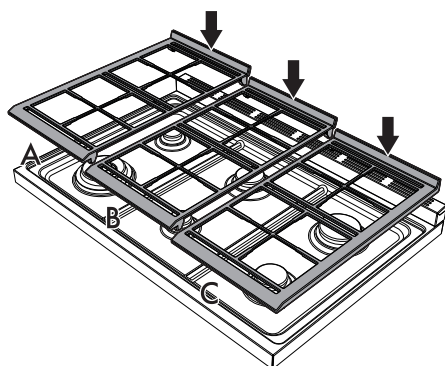


Correct positioning of the pan stands on the cooktop

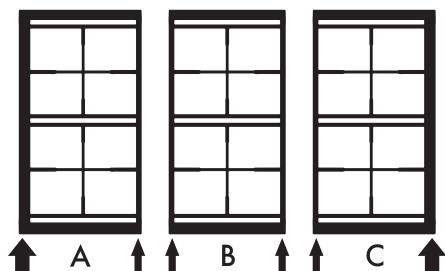
Before lighting the burners, make sure that the pan stands are positioned properly on the cooktop.

Bear in mind that:

- Each pan stand has its own position on the cooktop.
- The raised part should always be placed towards the upstand of the appliance.

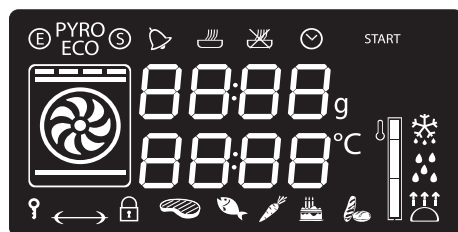


- The left pan stand (A) and the right pan stand (C) have a thicker edge that must be positioned towards the side of the appliance.
- The edges of the central pan stand (B) are the same thickness.



3.5 Using the oven

Display



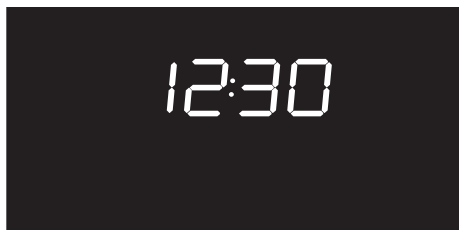
- Eco-logic indicator light
- Pyrolytic cycle indicator light (pyrolytic models only)
- Showroom indicator light
- Minute minder timer indicator light
- Timed cooking indicator light
- Programmed cooking indicator light
- Clock indicator light
- Child lock indicator light
- Rotisserie indicator light (some models only)
- Door lock indicator light (pyrolytic models only)
- Temperature level reached



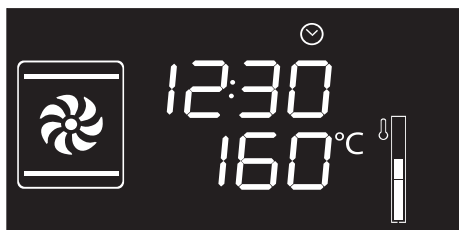
Use

Operating modes

Standby: When no function is selected, the display shows the current time.



ON: When any function is activated, the display shows the set parameters such as the temperature, duration and temperature reached.



Each time the temperature knob is pressed during a function, the parameters will be cycled through in the following order.



Temperature



Minute minder timer duration



Function duration



Programmed cooking duration (if timed cooking has been selected).



Time display

The value can be changed in any mode by turning the temperature knob to the left or right. Keep the knob turned to produce a faster increase or decrease.



Setting the time

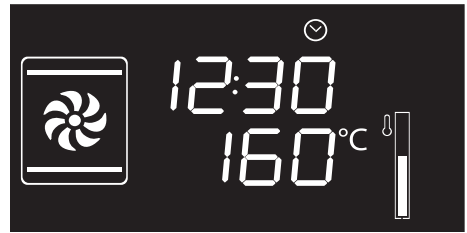
On the first use, or after a power failure, **00:00** will flash on the appliance's display. To be able to start any cooking function, the current time must be set.

1. Turn the temperature knob to set the time displayed (keep the knob turned to increase or decrease it more quickly).
2. Press the temperature knob.
3. Turn the temperature knob to set the number of minutes (keep the knob turned to increase or decrease it more quickly).
4. Press the temperature knob to end the adjustment.



It may become necessary to change the current time, for example for daylight saving time. From the standby position, keep the temperature knob turned to the right or left until the time flashes. It is not possible to change the time if the appliance is **ON**.

Cooking functions



1. Press and turn the function knob to select the required cooking function.
2. Press and turn the temperature knob to change the cooking temperature.
3. Press the function knob to start traditional cooking.



To interrupt a function at any time, keep the function knob pressed for at least 3 seconds.

Preheating stage

The actual cooking is preceded by a preheating stage that allows the appliance to reach the cooking temperature more quickly.

Temperature reached flashes to indicate that this stage is in progress.



When the preheating stage has finished, the level reached will remain lit steadily and a buzzer will sound to indicate that food can be placed inside the oven cavity.





Functions list

ECO Eco



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

Ideal when cooking meat, fish and vegetables. It is not recommended for foods that require proving.

For greater energy savings and to reduce the time required, it is recommended to put foods in the oven cavity without preheating it.



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



When using the ECO function, cooking times (and pre-heating, if used) are longer.



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 static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



Grill

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



Bottom

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



Fan assisted

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



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 shank).



Baker's function

The combination of the fan with just the bottom 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.



Fan forced

The combination of the fan and the circular heating element (incorporated in the rear of the oven cavity) allows you to cook different foods on several levels, as long as they require the same 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.



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.

Timer

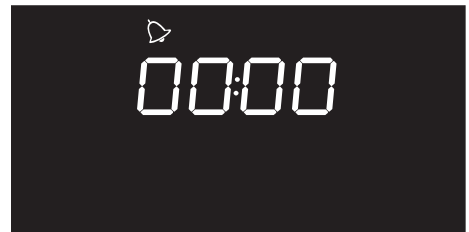


This function only activates the buzzer, without stopping cooking.



The minute minder can be activated both during cooking and when the appliance is in standby.

1. Press the temperature knob once (twice if cooking is already in progress). The display shows **00:00** and the  indicator light flashes.



2. Turn the temperature knob to set the duration (from 1 minute to 4 hours). After a few seconds, the  indicator light stops flashing and the countdown starts.
3. Select the required cooking function and wait for the buzzer to sound, indicating that the cooking time is over. The  indicator light flashes.
4. To turn off the buzzer, press or turn one of the two knobs.
5. To select another timer, turn the temperature knob.



To remove the timer, you have to set its value to zero.



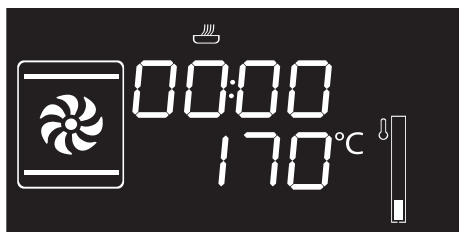
Use

Timed cooking

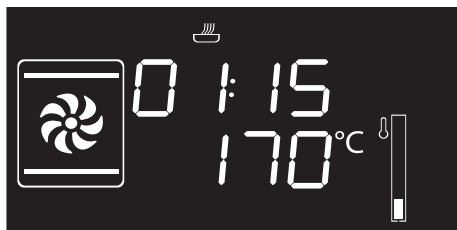
i Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

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

1. After selecting a cooking function and temperature, press the temperature knob three times. The display shows **00:00** and the  indicator light flashes.



2. Turn the temperature knob to the right or left to set the cooking duration from 00:01 to 12:59. Keep the knob turned to produce a faster increase or decrease.



3. A few seconds after having set the required duration, the  indicator light stops flashing and timed cooking starts.



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

4. At the end of cooking **Stop** appears on the display and a buzzer sounds.





- To turn off the buzzer, press or turn one of the two knobs or open the door.



To turn off the buzzer and select another timed cooking, turn the temperature knob to the right.



To turn off the buzzer and select a different cooking function, turn the function knob to the right or left.



To turn off the appliance, press and hold the function knob.

Modifying the data set during timed cooking

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

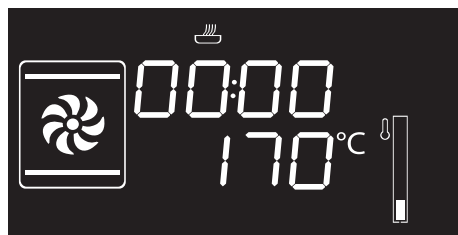
- When the  indicator light is steady and cooking is in progress, press the temperature knob twice. The  indicator light will start flashing.
- Turn the temperature knob right or left to alter the pre-set cooking time.

Programmed cooking

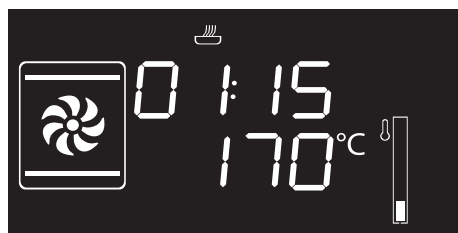


Programmed cooking is the function that allows cooking to stop automatically at a time set by the user, after which the appliance will switch off automatically.

- After selecting a cooking function and temperature, press the temperature knob three times. The display shows **00:00** and the  indicator light flashes.



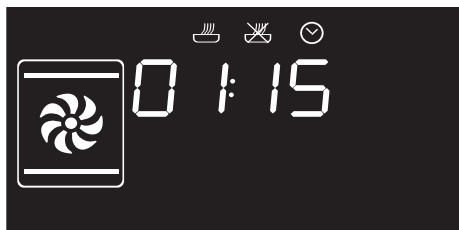
- Turn the knob right or left to set the cooking duration from 00:01 to 12:59. Keep the knob turned to increase or decrease it more quickly.





Use

3. Press the temperature knob a fourth time. The  indicator light flashes. Turn the knob right or left to set the end of cooking time.
4. After a few seconds the  and  indicator lights stop flashing. The appliance waits for the set start time.



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



With timed cooking, the oven is turned on 10 minutes in advance to allow the appliance to reach the cooking temperature (preheating).

5. At the end of cooking **Stop** appears on the display and a buzzer sounds.



6. To turn off the buzzer, press or turn one of the two knobs or open the door.



To turn off the appliance, press and hold the function knob.



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



Modifying the data set during programmed cooking



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

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

1. When the  and  indicator lights are lit steadily and the appliance is waiting to start cooking, press the temperature knob twice. The  indicator light will start flashing.
2. Turn the temperature knob right or left to alter the pre-set cooking time.
3. Press the temperature knob again. The  indicator light switches off and the  indicator light starts flashing. The display shows the end of cooking time.
4. Turn the temperature knob right or left to delay the cooking end time.
5. After a few seconds the  and  indicator lights stop flashing and programmed cooking restarts with the new settings.

3.6 Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- For the same total weight, cooking time will be greater when cooking a whole piece than when it is cut into smaller pieces.

Advice for cooking meat

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

Advice for cooking with the Grill

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



Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- When cooking on multiple levels, food should ideally be positioned on the second and fourth shelves; increase the cooking time by a few minutes and only use fan assisted functions.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- The cooking time for meringues and profiteroles will vary depending on their size.

Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven cavity.
- 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.
- Fruit and bread, if divided into pieces, take the same amount of time to defrost regardless of the quantity and the total weight.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed at the bottom of the oven cavity.

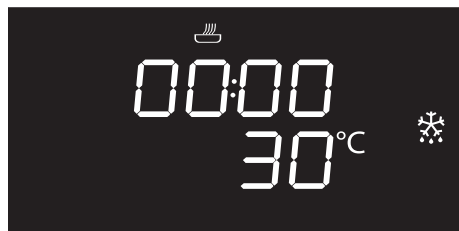
To save energy

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



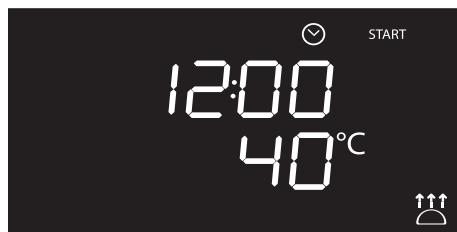
3.7 Special functions

Defrost by time



1. Place the food to be heated inside the oven.
2. Press and turn the function knob to select the defrost by time function .
3. Turn the temperature knob to set the duration (from 1 to 99 minutes).
4. Press the temperature knob to confirm the set duration. **START** flashes.
5. Press the function knob to start the defrost by time cycle.
6. When finished, **Stop** appears on the display and a buzzer sounds.
7. To turn off the buzzer, press or turn one of the two knobs or open the door.
8. Keep the function knob pressed for at least 3 seconds to exit from the function.

Proving



It is not possible to modify the temperature of the proving function.



For successful proving, a container of water should be placed at the bottom of the oven cavity.

1. Position the dough to prove on the second level.
2. Press and turn the function knob to select the proving function .
- START** flashes.
3. Press the function knob to start the proving cycle.
4. When finished, **Stop** appears on the display and a buzzer sounds.
5. To turn off the buzzer, press or turn one of the two knobs or open the door.
6. Keep the function knob pressed for at least 3 seconds to exit from the function.



Use

Sabbath mode



After activating the Sabbath mode the settings cannot be altered.

Using the knobs will have no effect; only the function knob remains active to allow you to turn the appliance off.



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



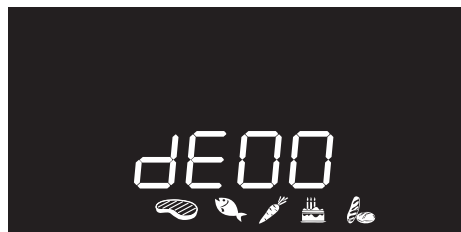
This function results in the appliance operating in a particular way:

- Cooking can proceed indefinitely; it is not possible to set a cooking duration.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- When the oven cavity light is disabled, any operation such as opening the door or manual activation using the knob will not activate the light.
- The internal fan remains turned off.
- Knob lights and buzzers disabled.

1. Press and turn the function knob to select Sabbath mode **SAbb**.
2. Turn the temperature knob to modify the temperature of the function.
3. Press the temperature knob to confirm the set temperature. **START** flashes.
4. Press the function knob to start Sabbath mode.
5. Keep the function knob pressed for at least 3 seconds to exit from the function.



Defrost by weight



This function defrosts foods according to the type and weight of the food to be defrosted.

1. Place the food to be heated inside the oven.
2. Press and turn the function knob to select the defrost by weight function indicated by **dE00** and the illuminated food symbols

3. Press the function knob to confirm the defrost by weight function.
4. Turn the function knob to select the type of food to defrost.

5. Turn the temperature knob to select the weight (in grams) of the food to defrost.
6. Press the function knob to confirm the parameters and start defrosting.
7. When finished, **Stop** appears on the display and a buzzer sounds.
8. To turn off the buzzer, press or turn one of the two knobs or open the door.
9. Keep the function knob pressed for at least 3 seconds to exit from the function.

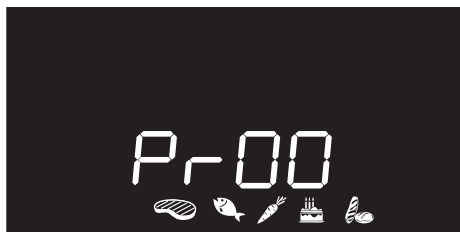
Pre-set parameters:

dE	Type	Weight (g)	Time (min)*	
01		Meat	500	120
02		Fish	300	55
03		Fruit	300	35
04		Bread	300	25

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



3.8 Automatic programs



The automatic programs are divided into the type of foods to be cooked.

1. Press and turn the function knob to select cooking with automatic programs indicated by **Pr-00** and the illuminated food symbols
2. Press the function knob to confirm cooking with automatic programs.
3. Turn the function knob to select the preferred program (see Automatic programs table).
4. Turn the temperature knob to select the weight (in grams) of the food to be cooked.

5. When preheating finishes, **START** flashes. Place the food to be cooked inside the oven and press the function knob to start cooking.
6. When finished, **STOP** appears on the display and a buzzer sounds.
7. To turn off the buzzer, press or turn one of the two knobs or open the door.
8. Keep the function knob pressed for at least 3 seconds to exit from the function.



When using the automatic programs it is possible to set programmed cooking.



To interrupt a function at any time, keep the function knob pressed for at least 3 seconds.



Automatic programs table

Z
E**MEAT (01 - 05)**

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
01	Roast beef (medium)	1300	2		200	56
02	Pork loin	800	2		190	88
03	Lamb (medium)	2000	2		190	105
04	Veal	1000	2		190	80
05	Roast chicken (whole)	1000	2		200	80

**FISH (06 - 07)**

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
06	Fresh fish (whole)	500	2		160	35
07	Frozen fish	600	2		160	50

**VEGETABLES (08 - 10)**

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
08	Mixed grilled	500	4		250	15 + 8 ⁽¹⁾
09	Roast	1000	2		200	33
10	Roast potatoes	1000	2		200	30

⁽¹⁾ When you grill food, it is recommended to cook it on both sides referring to the times indicated in the table. The longer length of time indicated always refers to the first side to be cooked starting from the uncooked food.



Use



DESSERTS/PASTRIES (11 - 13)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
11	Biscuits	500	2		160	23
12	Muffins	500	2		160	21
13	Tarts	1000	2		170	43



BREAD - PIZZA - PASTA (14 -20)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
14	Leavened bread (loaf)	1000	2		200	27
15	Pan baked pizza	1000	2		280	12
16	Stone baked pizza	500	1 ⁽²⁾		280	7
17	Pasta bake	2000	1		220	35
18	Lasagne	2000	1		230	40
19	Paella	500	2		190	25
20	Quiche	1000	1		200	40

⁽²⁾ The stone must be placed on the bottom of the oven cavity. Frozen pizzas of different weights cooked on the stone do not require different cooking times.



The times indicated in the tables do not include preheating times and refer to the cooking of whole pieces. The cooking time decreases if the food is cut into smaller portions.



3.9 Secondary menu

The appliance also has a drop-down secondary menu allowing the user to:

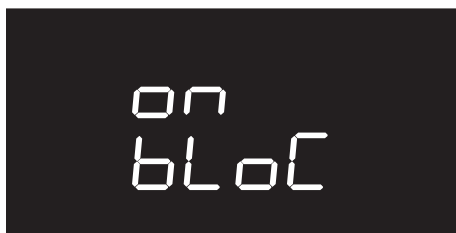
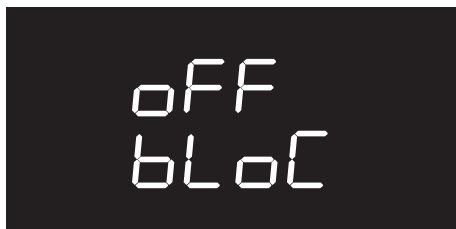
- Activate or deactivate the Child Lock.
- Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate the Low Power mode (Eco-Logic).
- Activate or deactivate the Keep Warm mode.
- Activate or deactivate the timing of the light (Eco Light).

With the appliance in stand-by

1. Activate the internal light by turning the temperature knob quickly.
2. Press and hold the temperature knob down for at least 5 seconds.
3. Turn the temperature knob right or left to change the setting status (ON/OFF).
4. Press the temperature knob to move to the next mode.

Child lock mode

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



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



Use

To release the lock temporarily during cooking, hold the temperature knob down for 5 seconds. One minute after the last setting the lock will become active again.



If the positions of the knobs are changed, **bLoC** will appear for a few seconds on the display.



Even if the child lock mode is active, the appliance can be switched off immediately by pressing the function knob for 3 seconds.

Showroom mode (for exhibitors only)

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



off
SHo

In order to use the appliance normally, set this mode to **OFF**.



on
SHo



If the mode is active, the  indicator light lights up on the display.



Low power mode (Eco-logic)

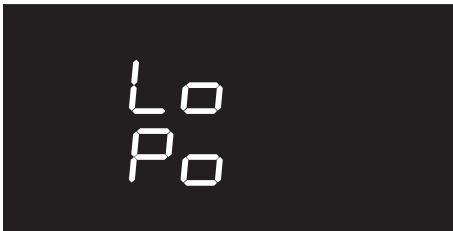
This mode allows the appliance to limit the power used.

Suitable for simultaneous use with further home appliances.

HI: normal power.



LO: low power.



Activating low power mode means that preheating and cooking times may be extended.



If the mode is active, the  indicator light lights up on the display.

Keep Warm mode

This mode allows the appliance to keep cooked food warm (at low temperatures) for approximately 1 hour after a cooking cycle finishes for which a duration has been set (if this is not manually interrupted).





Timed light mode (Eco-light)

For greater energy savings, the light is turned off automatically one minute after the start of cooking.



To prevent the appliance from turning off the light automatically after one minute set this mode to OFF.

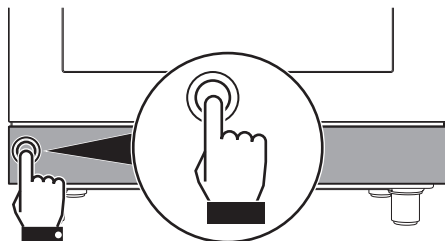


The manual on/off control is always available with both settings by turning the temperature knob to the right.

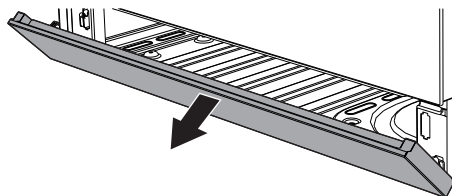
3.10 Using the storage compartment

The storage compartment is at the bottom of the cooker. It can be used to store pans or metal items that are necessary when using the appliance.

1. To open the storage compartment, press lightly on the left side of the door until you hear a click.



2. Release the door of the storage compartment gently.



3. To close the storage compartment, lift the door until you hear a click.



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 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 use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the cooktop pan stands, flame-spreader crowns and burner caps in a dishwasher.

4.2 Cleaning the appliance



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

Advice 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 onto a damp cloth and wipe the surface.
2. Rinse thoroughly.
3. Dry with a soft cloth or a microfibre cloth.

Cleaning the pan stands, flame-spreader crowns and burner caps

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



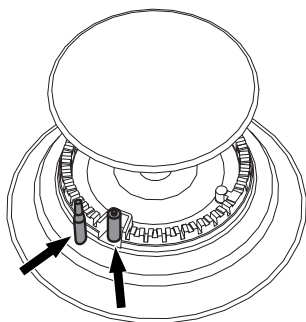
Continuous contact between the pan stands and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.



Cleaning and maintenance

Cleaning the igniters and thermocouples

- If necessary, clean the igniters and thermocouples using a damp cloth.
- If there are any dry residues, remove them with a toothpick or needle.



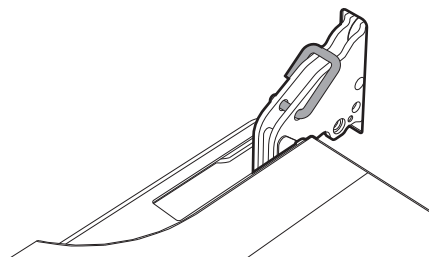
4.3 Cleaning the door

Removing the door

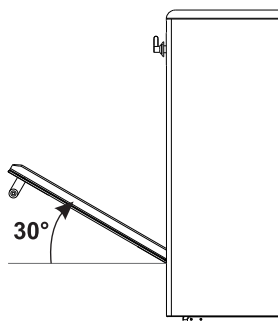
For easier cleaning, it is recommended to remove the door and to place it on a tea towel.

To remove the door proceed as follows:

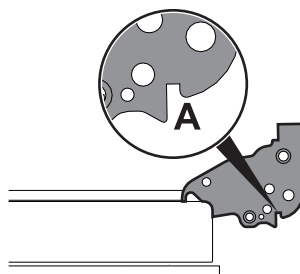
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



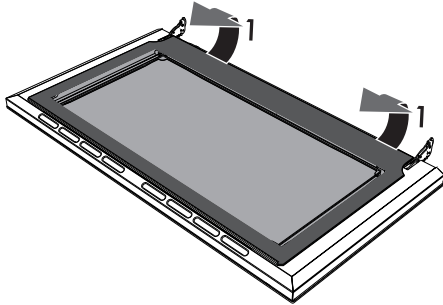
Cleaning the door glazing

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

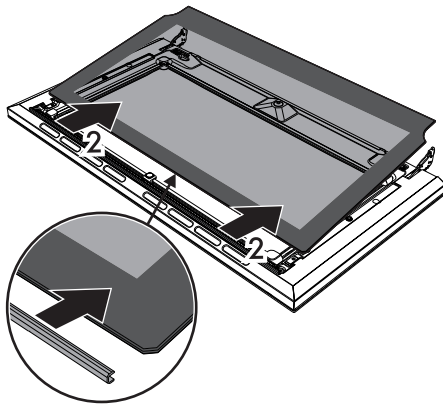
Removing the internal glass panels

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

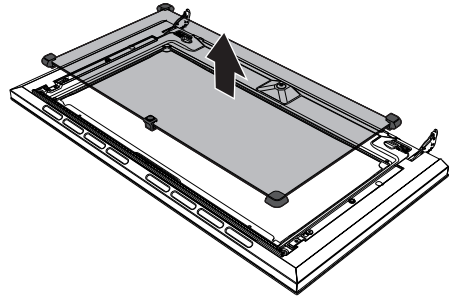
1. Pull the rear part of the internal glass panel gently upwards, following the movement indicated by the arrows (1).



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

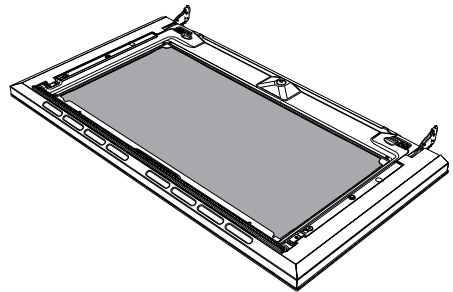


3. Remove the intermediate glass panel by lifting it upwards.



There are 2 intermediate glass panels on the pyrolytic model.

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



5. When you have finished cleaning, replace the intermediate glass panel into the housing on the door.
6. Reposition the internal glass panel, place the upper part into the strip on the door and insert the 2 rear pins into their housings on the oven door by applying slight pressure.



Cleaning and maintenance

4.4 Cleaning the oven

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

Do not allow food residues to dry inside the oven cavity because doing so could damage the enamel.

Before cleaning, remove all the parts that can be removed.

For easier cleaning, it is recommended to remove:

- The door
- The rack/tray support frames
- Any removable guides
- The seal.



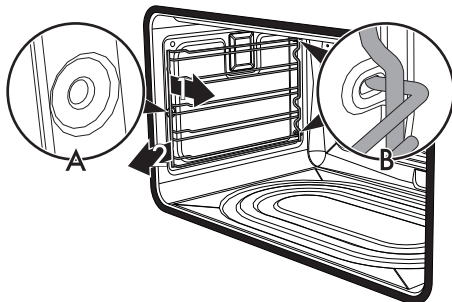
If you use specific oven cleaning products, it is recommended to operate the appliance at maximum temperature for about 15-20 minutes afterwards in order to burn off any residues.

Removing rack/tray support frames

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

Removing the rack/tray support frames:

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



- After cleaning, repeat the above procedures to replace the rack/tray support frames.



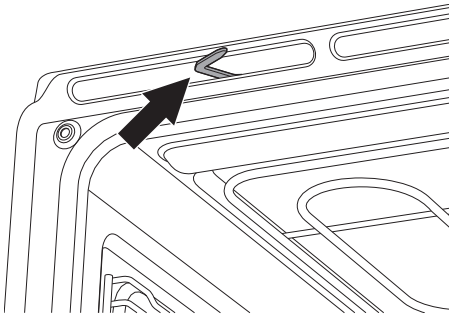
Manually disengaging the door lock lever



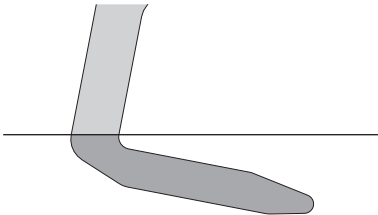
Improper use
Danger of burns

- 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.

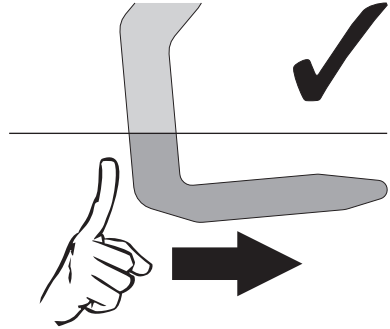


During normal cleaning operations, the door lock lever may be activated accidentally.



Door lock lever activated
(as seen from above)

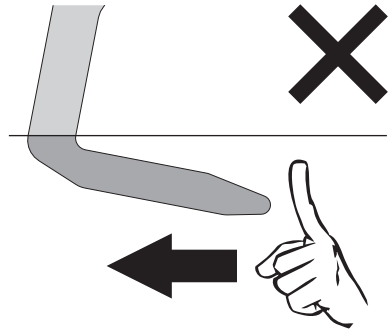
1. Move the door lock lever to the right until it stops.



(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

Pyrolytic cleaning



Pyrolytic cleaning is 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.
- Remove any removable guides.
- Close the door.

Pyrolytic function setting

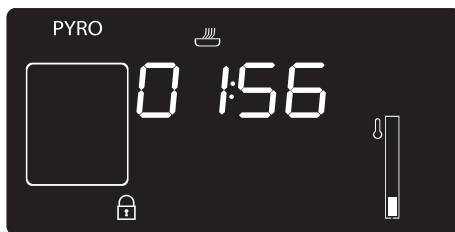
- Use the function knob to select one of the cleaning functions **PYRO ECO** or **PYRO ECO**.
- Turn the temperature knob to the right or to the left to set the duration of the cleaning cycle from a minimum of 2 hours to a maximum of 3 hours (except for the **PYRO ECO** function whose duration is 120 minutes).
- Press the temperature knob to start the pyrolytic cycle.



Recommended pyrolytic cycle duration:

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

Pyrolytic



- The display indicates **PYRO ECO** or **PYRO ECO** and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle.



2. Two minutes after the pyrolytic cycle has started, the door is locked (the door lock indicator light  comes on) by a device that prevents the door from being opened.



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

NE



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

3. At the end of the pyrolytic cycle, the door remains locked until the temperature inside the oven cavity returns to a safe level. Wait for the oven cavity to cool down and collect the residues deposited inside using a damp microfibre cloth.



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 fan will continue to operate long enough to prevent the walls of adjacent units and the front of the appliance from overheating.

Setting of programmed pyrolytic cycle

It is possible to program the pyrolytic cycle start time.

1. After selecting the pyrolytic cycle duration, press the temperature knob. The display shows the current time and the  indicator light comes on.
2. Turn the temperature knob to set the time at which you wish to complete the pyrolytic cycle.
3. After a few seconds, the  and  indicator lights remain lit steadily and the appliance waits for the set start time to start the cleaning cycle.



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



Cleaning and maintenance

4.5 Extraordinary maintenance

Replacing the internal light bulb



Live parts

Danger of electrocution

- Unplug the appliance from the power supply.

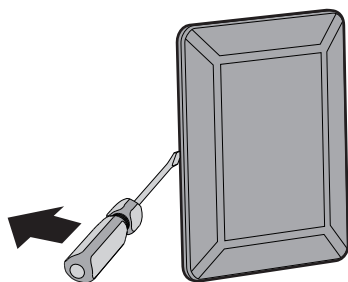


The oven cavity is fitted with a 40W light bulb.

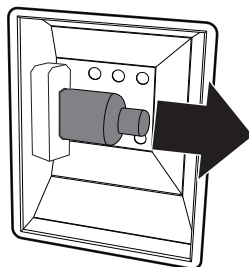
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Be careful not to scratch the enamel on the side of the oven.

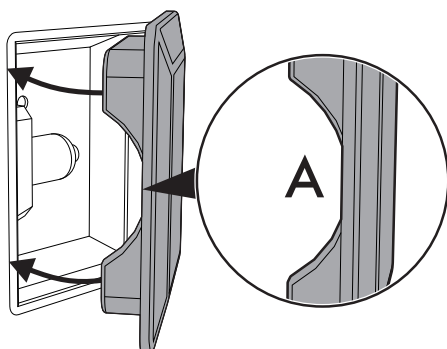


4. Slide out and remove the light bulb.



Do not touch the halogen lamp directly with your fingers, but hold it using insulating material.

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



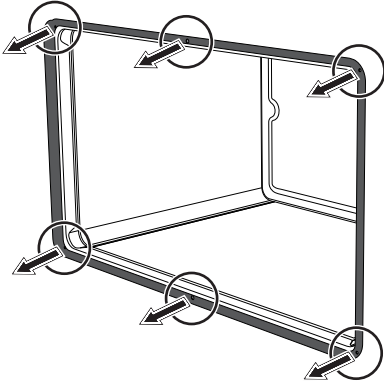
7. Press the cover completely down so that it attaches perfectly to the bulb support.



Removing and installing the door seal (not on pyrolytic models)

To remove the seal:

- Release the hooks in the 4 corners and in the centre and pull the seal outwards.



To install the seal:

- Attach the hooks in the 4 corners and in the centre of the seal.

Seal maintenance recommendations

The seals should be soft and flexible.

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

What to do if...

The appliance does not work:

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

The gas burner does not light:

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

The oven does not heat up:

- Faulty fuse: check and, if necessary, replace the switch.
- The function knob has not been set: set the function knob.
- Check whether it has been set in "showroom" mode (for further details see "Secondary menu").

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

- Faulty thermostat: contact an Authorised Service Centre.

The door glass mists up when the oven is hot:

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



Cleaning and maintenance

The display is completely off:

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

The controls do not respond:

- Check whether it has been set in "child lock" mode (for further details see "Secondary menu").

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

- Check whether it has been set in "eco-logic power" mode (for further details see "Secondary menu").

The display shows "ERR4":

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

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

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

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

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



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



If other ERRx error messages are indicated:

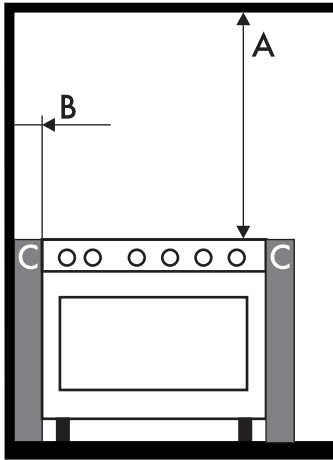
Note down the error message, function and set temperature and contact your local technical support centre.



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 supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a

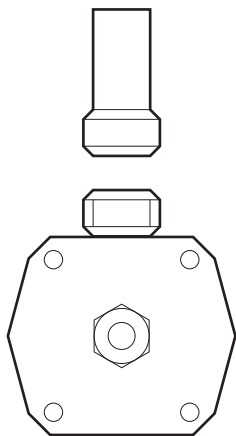


Installation

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 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.

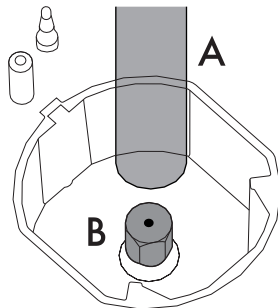
Warranty service calls do not cover these adjustments!

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 supplied 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. Gas pressure must be checked to confirm the appliance operating pressure is 2.75kPa, the appliance test point is the Rapid burner injector as shown below.

1. Disconnect power.
2. Light the auxiliary burner and set to high flame. Ensure all other burners are off.
3. Zero manometer, then apply 6 mm flexible tubing (**A**) to seal over the Rapid burner injector (**B**) and check the gas pressure by pressing in the corresponding burner control knob in, then turning to high flame position.



Patent 2015101170. For enquires contact Gas Approval consulting Pty Ltd.

Smeg license 018 for SAI Global GAS40047 only

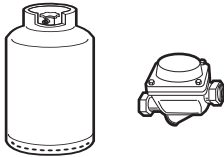


4. If the pressure is 2.75kPa, reassemble the burner and perform the final checks as per this instruction manual.
5. If the pressure is not 2.75kPa, disconnect the appliance and check/adjust/replace the LPG cylinder regulator(s) as appropriate in accordance with AS/NZS5601.

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".

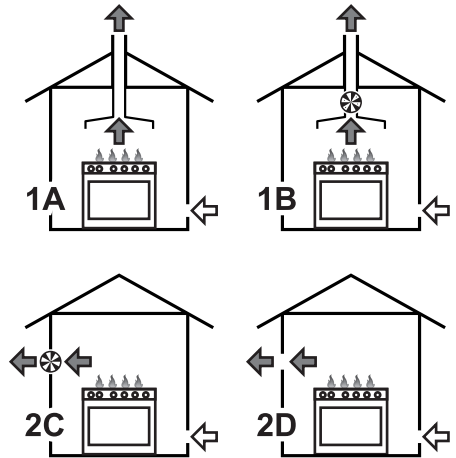


Room ventilation

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.



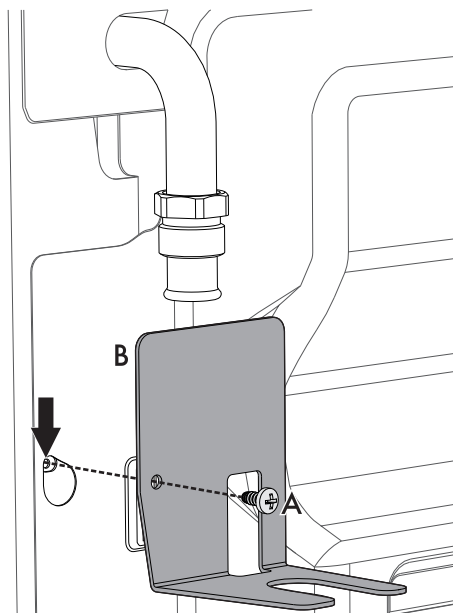


Installation

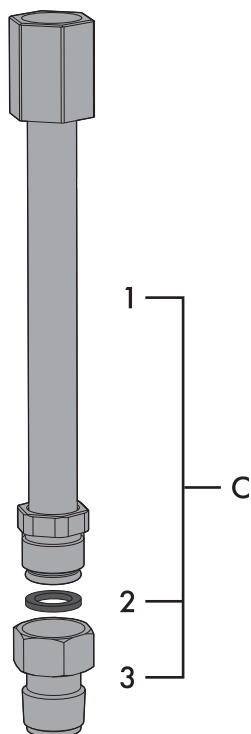
Gas pipe extension (pyrolytic models only)

The gas pipe extension, provided, has to be installed for pyrolytic models:

1. Remove the screw **A** located on the back of the appliance under the gas connector.
2. Using the screw **A** that was just removed, fasten the bracket **B**, provided, to the back of the cooker.

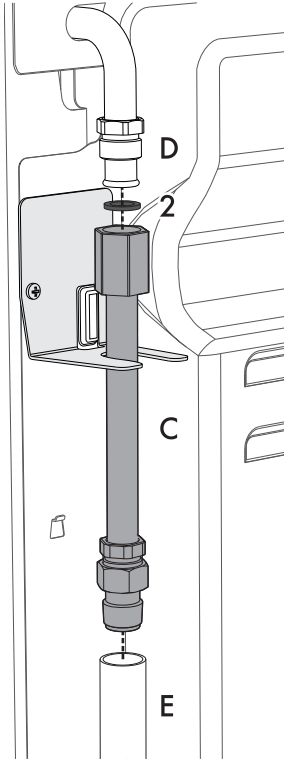


3. Carefully screw the connector **3** to the gas extension pipe **1** placing the seal provided **2** between them.





4. Screw the extension pipe assembly **C** to the gas connector **D** of the appliance, placing the seal provided **2** between them.



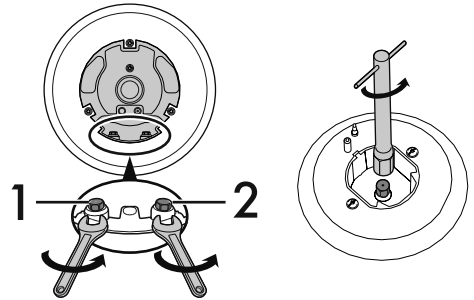
5. Apply insulating material to the thread of the extension pipe assembly **C**, then tighten the hose **E**.

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 valves.

Replacing nozzles

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



1. Inner nozzle
2. Outer nozzle

3. Replace the burners in the correct position.

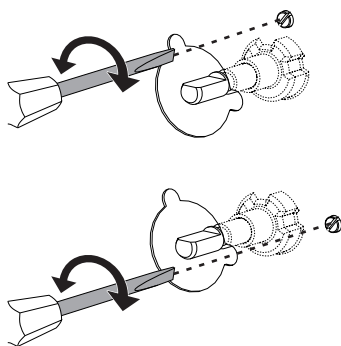


Installation

Adjusting the minimum setting for natural or city gas

Light the burner and turn it to the minimum position. Extract the gas valve knob and turn the adjustment screw next to the valve stem (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 valves.



Adjusting the minimum setting for LPG

Tighten the screw located at the side of the valve stem 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).

Lubricating the gas valves

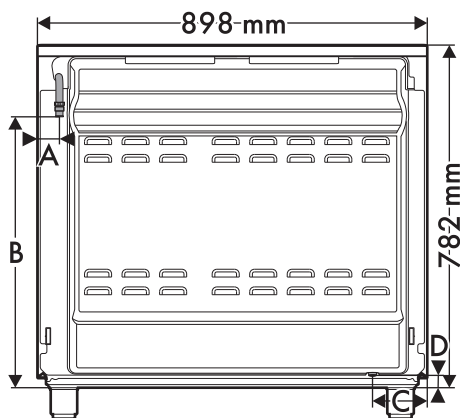
Over time, the gas valves may become difficult to turn and become seized. Clean them internally and replace the lubrication grease.



Lubrication of the gas valves should be performed by authorised persons

Dimensions

Position of gas and electrical connections.



A	40 mm
B	618 mm
C	124 mm
D	12 mm



Burner and nozzle characteristics table

NG 1.0 kPa	AUX	SR	R	DUAL int + ext
Nominal gas consumption (MJ/h)	3.9	7.5	12	15.2
Injector (1/100)	90	120	155	80 + 165
ULPG 2.75 kPa	AUX	SR	R	DUAL int. + ext.
Nominal gas consumption (MJ/h)	3.9	6.3	10.8	15.2
Injector (1/100)	54	68	88	46 + 94

5.3 Positioning



Heavy appliance Crushing hazard

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



Pressure on the door Risk of damage to the appliance

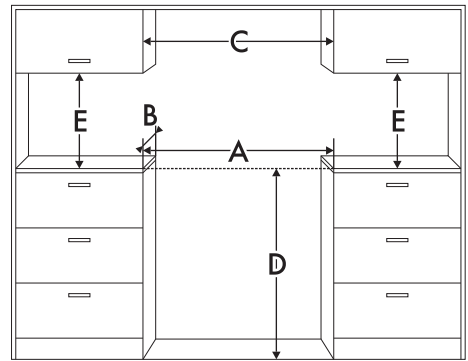
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.



Heat production during appliance operation Risk of fire

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

Dimensions



A	900 mm
B	600 mm
C*	900 mm
D	900 mm
E	450 mm

* Minimum cabinet width (=A).



Installation

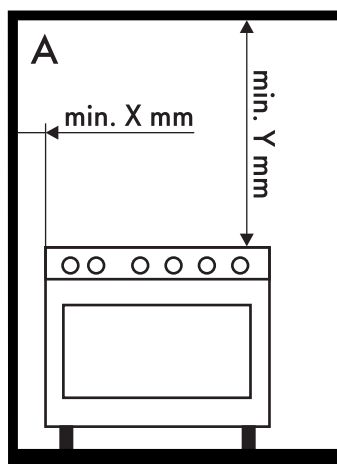
General information

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

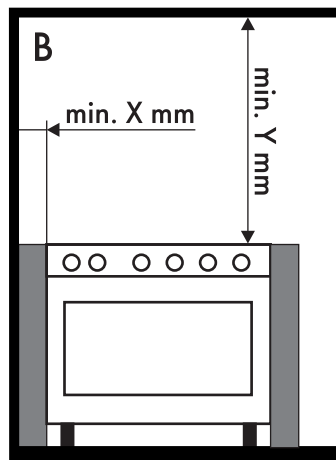
Any wall units positioned above the worktop must be at a minimum distance of at least **Y** mm. If a hood is installed above the cooktop, refer to the hood instruction manual to ensure the correct clearance is left.

X	150 mm
Y	600 mm

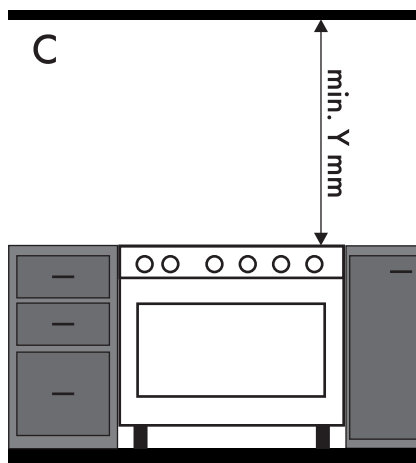
Depending on the type of installation, this appliance belongs to classes:



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 authorised persons and according to the regulations in force.

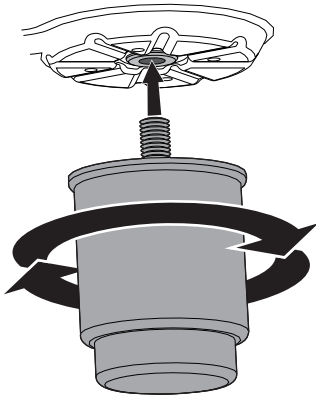


Positioning and levelling



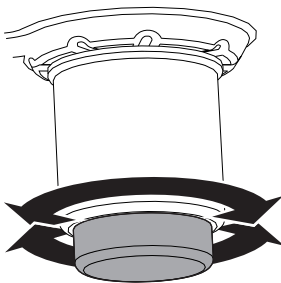
**Heavy appliance
Risk of damage to the appliance**

- 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.

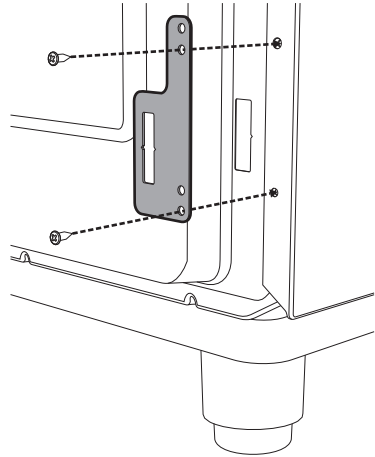


Fastening to the wall

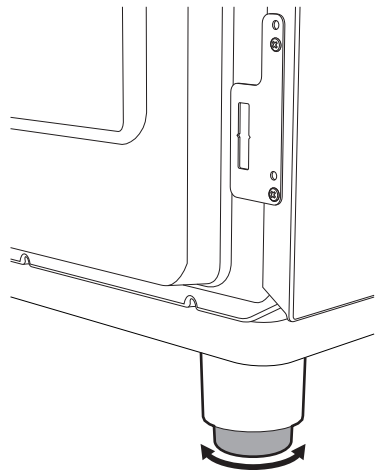


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

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



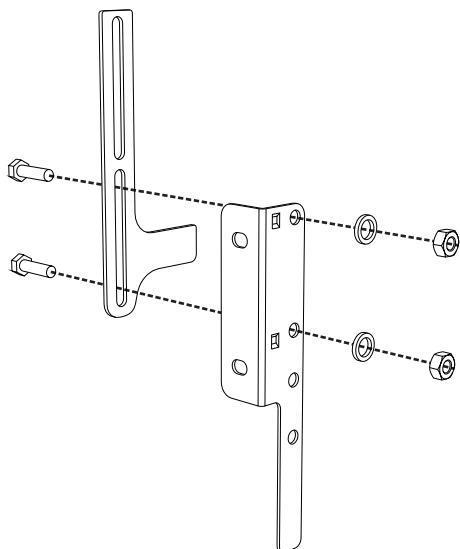
2. Adjust the height of the 4 feet.



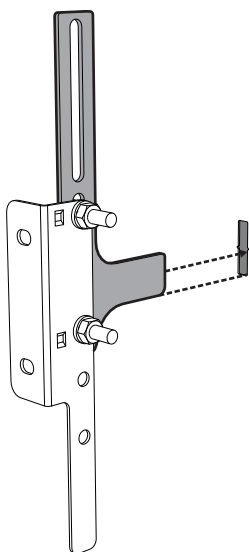


Installation

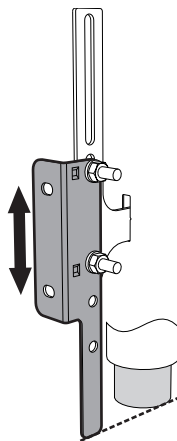
3. Assemble the fastening bracket.



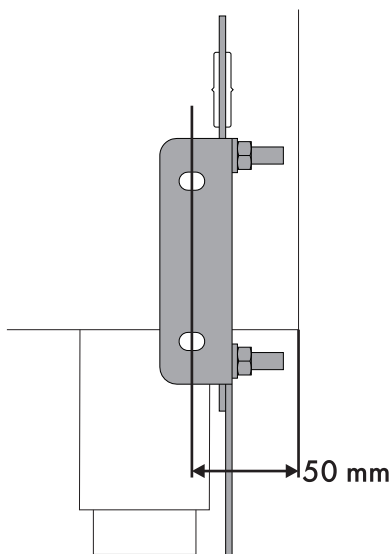
4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



5. Align the base of the fastening bracket so that it reaches the floor and tighten the screws to fix it in position.

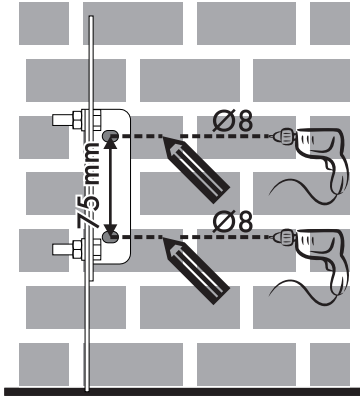


6. The distance from the side of the appliance to the holes in the bracket should be 50 mm.

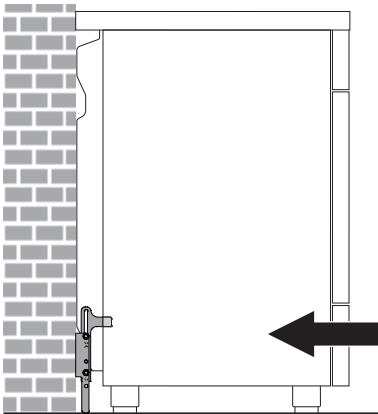




7. Move the bracket against the wall and mark the position of the holes to be drilled in the wall.



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 that is fastened to the rear of the appliance.



Fastening to the floor

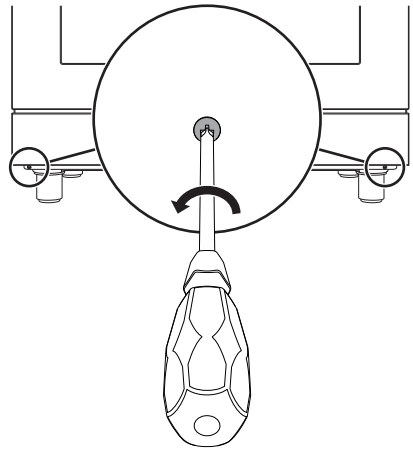


If you wish to fasten the appliance to the floor, contact your nearest Authorised Service Centre.

Installing the front plinth

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

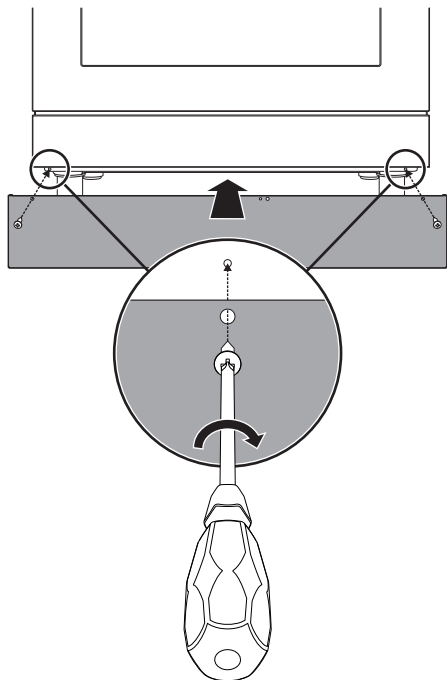
1. Use a screwdriver to remove the front screws located below the storage compartment.





Installation

2. Place the plinth in the front bottom part of the appliance and line up the holes on the side of the front plinth with the holes on the base of the appliance.

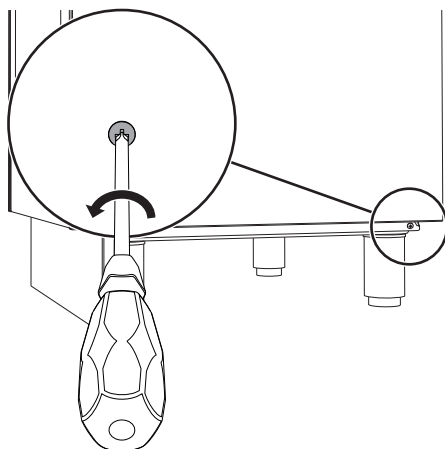


3. Fasten the front plinth to the appliance using the screws that were previously removed.

Installing the side plinth

After having installed the front plinth, the side plinth must be secured correctly to the appliance.

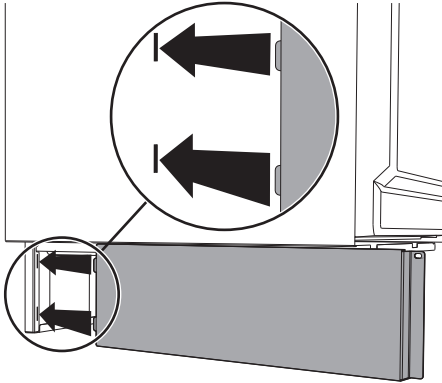
1. Use a screwdriver to remove the front screws located below the storage compartment.



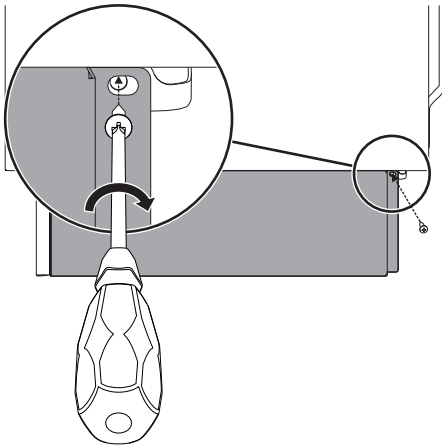
2. Place the side plinth on the lower side of the appliance beneath the storage compartment.



3. Insert the tabs of the side plinth into the slots on the back of the front plinth.



4. Line up the holes of the side plinth with the hole at the rear of base of the appliance.



5. Fasten the side plinth to the appliance using the screw that was previously removed.
6. Repeat the above procedure for the plinth on both sides.

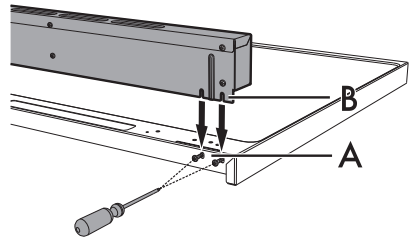
Assembling the upstand



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 4 screws **(A)** on the back of the cooktop (2 for each side) using a screwdriver.
2. Place the upstand on the worktop.
3. Align the slots of the upstand **(B)** with the screws **(A)**.



4. Secure the upstand to the worktop by tightening the 4 screws previously loosened.



Installation

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

General information

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

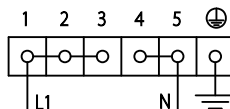
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

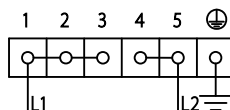
The appliance can work in the following modes:

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



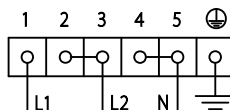
Three-core 3 x 2.5 mm² cable.

- **220-240 V 2~**



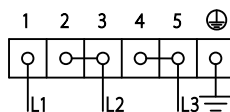
Three-core 3 x 2.5 mm² cable.

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



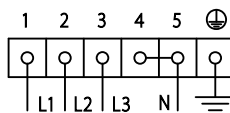
Four-core 4 x 1.5 mm² cable.

- **220-240 V 3~**



Four-core 4 x 1.5 mm² cable.

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



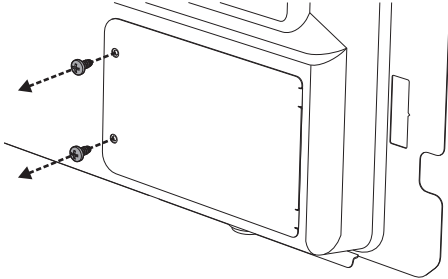
Five-core 5 x 1.5 mm² cable.



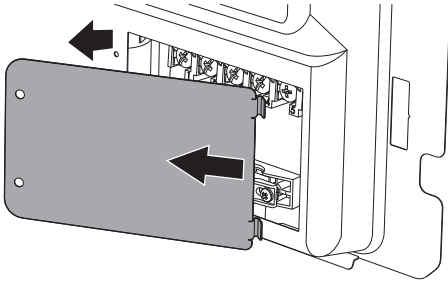
Accessing the terminal board

To connect the power cable, you need to access the terminal board on the rear casing:

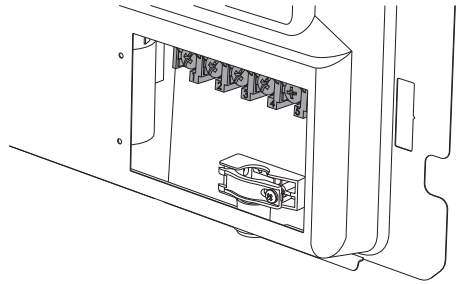
1. Remove the screws that fasten the access plate to the rear casing.



2. Rotate the plate slightly and remove it from its seat.

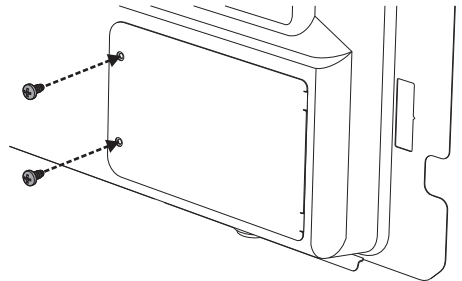


3. Install the power cable.



It is recommended to loosen the screws of the cable grip before installing the power cable.

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





Installation



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



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

Fixed connection

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

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

Connection with plug and socket

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

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

5.5 Instructions for the installer

- The plug must be accessible after installation. Do not bend or trap the electrical power cable.
- The appliance must be installed according to the installation diagrams.
- Do not try to unscrew or force the threaded elbow of the fitting. You may damage this part of the appliance, which may void the manufacturer's warranty.
- Use soap and water to check for gas leaks on all connections. **DO NOT** use naked flames when looking for leaks.
- Turn on all the burners separately and at then all together to make sure that the gas valve, burner and ignition are working properly.
- Turn the burner knobs to the minimum position and check that the flame is stable for each individual burner and all the burners together.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.



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