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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

PRECAUTIONS

General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Keep children well away from the appliance.
- The appliance becomes very hot during use. Make sure that you never touch the heating elements inside the oven.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may only be used by children aged 8 years and over, 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 have been given instructions on the safe use of the appliance and of the hazards associated with it.

- Children must not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the hob surfaces.
- The cooking process must always kept under control. A short cooking process must be continuously monitored.
- **WARNING:** Leaving food that contains fat and/ oil unattended when cooking can be dangerous and can cause a fire. **DO NOT**

attempt to extinguish a fire with water. Turn off the appliance and smother the flames, for example with a lid or a blanket.

- Do not use the Booster and/ or the Double Booster functions (if present) to heat fats or oils. Fire hazard.
- Do not place metal objects, such as dishes or cutlery, on the surface of the hob during cooking as they may overheat.
- Do not cook foods in closed tins or containers or plastic containers.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not use or store flammable materials near the appliance.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not open the storage compartment (where available) when the oven is on and still hot.
- The items inside the storage compartment (where available) could be very hot after the oven has been used.

- Switch off the appliance immediately after use.
- Do not pull the cable to unplug the appliance (if present).
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF AVAILABLE) OR NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Always wear personal protective equipment (PPE) before carrying out any work on the appliance (installation, maintenance, positioning or moving).
- Do not clean the appliance if it is still hot or in operation.
- Before performing any work on the appliance, switch off the power supply.
- WARNING: Make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior lighting bulbs.
- The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- 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.
- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.
- Activate the controls lock when you have children or pets that could reach the hob.
- After use, switch off the plates. Never rely solely on the cookware detector.
- Supervise children carefully as they cannot readily see the residual heat indication. After use the cooking zones remain hot for a certain period of time even if they have been turned off. Keep children away from the cooking zones.
- People who have pacemakers or other similar devices fitted must make

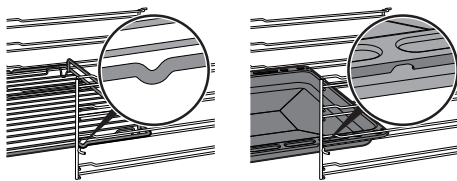
sure that the operation of these devices is not affected by the induction field, the frequency range of which is between 20 and 50 kHz.

- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).

Risk of damaging the appliance

- Do not use harsh or abrasive detergents or sharp metal scrapers to clean the glass door of the oven since they may scratch the surface and cause the glass to shatter.
- Use wooden or plastic utensils.
- Do not use steam jets to clean the appliance.
- Do not use the appliance as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not sit on the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- 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.



- Never leave the appliance unattended during cooking operations that could lead to oils and fats overheating and catching fire. Be very careful
- Risk of fire: Do not store objects on the cooking surfaces.
- Do not spray any spray products near the oven.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not use plastic kitchenware or containers for cooking.
- 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 necessary, you can use the tray rack (supplied or sold separately, depending on the model) by placing it on the bottom as a support

for cooking.

- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not spill sugar or sweet mixtures on the hob during cooking.
- Do not place materials or substances that could melt or catch fire (paper, plastic or aluminium foil) on the appliance while it is in use.
- Do not use steam jets to clean the appliance.
- Place the cookware directly on the glass ceramic surface.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- The glass ceramic surface is highly resistant to impacts. However, avoid hard, solid objects falling on the cooking surface as they may cause it to break.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.
- Take care that no objects are stuck in the doors.
- Do not use the handle to lift or move this appliance.
- This appliance is not intended to be operated by means of external timer or separate remote control system.
- Do not spray cleaning products directly onto the door, as they may get into areas that are difficult to access and rinse off. Over time, they may react with painted panels or steel.
- To prevent scratching the glass surface, avoid sliding pots across it. Lift them and

place them gently where needed instead.

Temperature probe (where present)

- Do not touch the rod or the tip of the temperature probe after use.
- Wear oven gloves when handling the temperature probe.
- Take care not to scratch or damage enamelled or chrome-plated surfaces with the tip or the plug of the temperature probe.
- Do not insert the temperature probe into openings and slots on the appliance.
- When the temperature probe is not in use, make sure that the protective metal cap is properly closed.
- Do not leave the temperature probe unattended.
- Do not allow children to play with the probe.
- Take care not to injure yourself on the sharp parts of the probe.
- Do not pull the cable to remove the temperature probe from the socket or from the food.
- Make sure that the temperature probe or its cable do not get caught in the door.
- Make sure that the

temperature probe or its cable do not come into contact with heating elements inside the oven.

- No part of the temperature probe should be allowed to come into contact with the walls of the oven cavity, the heating elements, the racks or the trays when they are still hot.
- The probe should not be kept inside the appliance.
- Remove the temperature probe from the oven before carrying out the pyrolytic cycle (where available).
- Do not use the temperature probe during the pyrolytic cycle (where available).
- Make sure the plug of the probe is fully inserted into the socket.
- Do not use the probe to place food into or to remove it from the oven cavity.
- Only use the temperature probe provided with this appliance.

For pyrolytic appliances

- When the pyrolytic function is in use, the surfaces could reach temperatures that are higher than usual. Keep children at a safe distance.
- Before starting the pyrolytic cycle, remove any food residues or large spills from previous cooking operations from the inside of the oven.

- Before starting the pyrolysis cycle, remove all accessories from the oven cavity, including the side frames and the plate.
- Before starting the pyrolytic cycle, switch off the hob burners or electric hot plates.
- 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.
- Before starting the pyrolytic process, make sure that the door is completely closed.

Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- This appliance must not be installed on a pedestal.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Position the appliance into the cabinet cut-out with the help of a second person.
- Check that the carcass has the required openings.
- Check that the carcass material is heat resistant.
- To avoid potential

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

- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables that can withstand temperatures of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.
- The power cable must only be installed or replaced by a qualified technician.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- Allow the appliance to be disconnected after installation, via an

accessible plug or a switch in the case of a fixed connection.

- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper. It must also not be used:

- In kitchen areas provided for employees in shops, offices and other work environments.
- in farms/farmhouses.
- By guests in hotels, motels and other types of residential environments.
- In bed and breakfasts.



This appliance may only be installed and used indoors.

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.
- The explanations in this manual include

images, which describe all that regularly appears on the display. However, it should be kept in mind that the appliance may be equipped with an updated version of the system, and as such, all that appears on the display may differ from those in the manual.

Manufacturer's liability

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

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

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.

Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life.

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.

To dispose of the appliance:

- Cut the power cable and remove it.
- 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.

Information for Supervisory Bodies

Fan forced mode

The ECO function used to establish the energy efficiency class is compliant with the specifications of European standard EN 60350-1.

See the "To save energy  " section in the INSTRUCTIONS chapter.

Conventional heating mode

To use the STATIC mode, you have to skip the preheating stage (see the section "Preheating stage" in the USE chapter).

See the "To save energy  " section in the INSTRUCTIONS chapter.

Energy efficiency technical data

Information in accordance with the European energy labelling and ecodesign regulations is contained in a separate document accompanying the product instructions.

These data are present in the "Product information sheet" that can be downloaded from the website at the page dedicated to the product in question.

To save energy

- Only preheat the appliance if the recipe requires you to do so. The preheating stage can be disabled for all functions (see chapter "Preheating") apart from the PIZZA (preheating cannot be disabled) and ECO functions (no preheating stage).
- When using the functions (including the ECO function), avoid opening the door during cooking.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal moulds: They help to absorb the heat better.

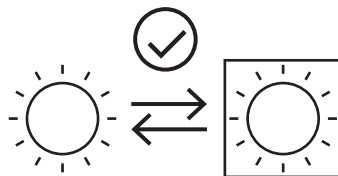
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the oven clean at all times.

Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be found at www.smeg.com under the page corresponding to the product in question.

Light sources

- This appliance contains user-replaceable light sources.



- The light sources contained in the appliance are declared suitable for operation at ambient temperature $\geq 300^{\circ}\text{C}$ and intended for use in high temperature applications such as ovens.
- This appliance contains light sources of efficiency class "G".

How to read the user manual

This user manual uses the following reading conventions:



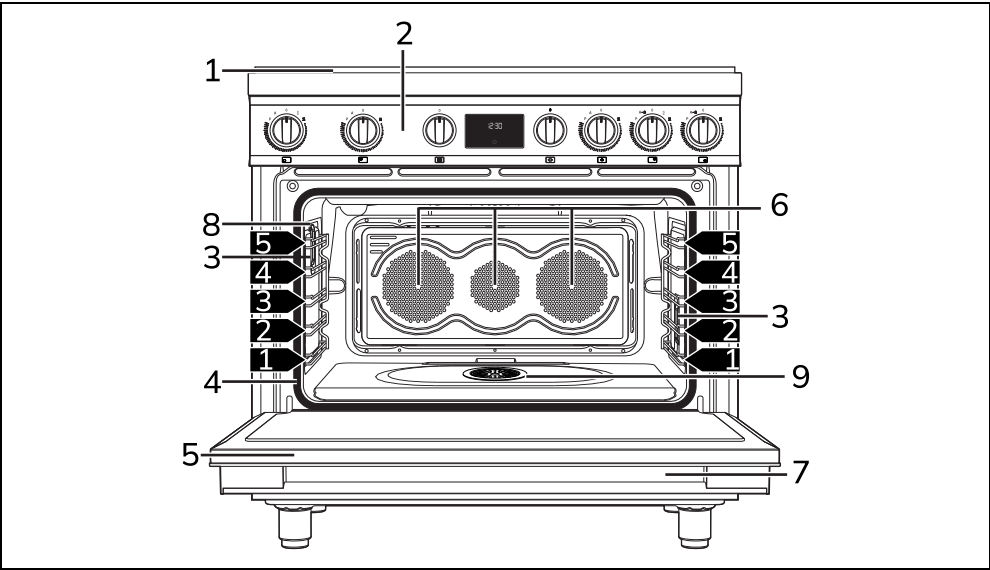
Warning/Caution



Information/Advice

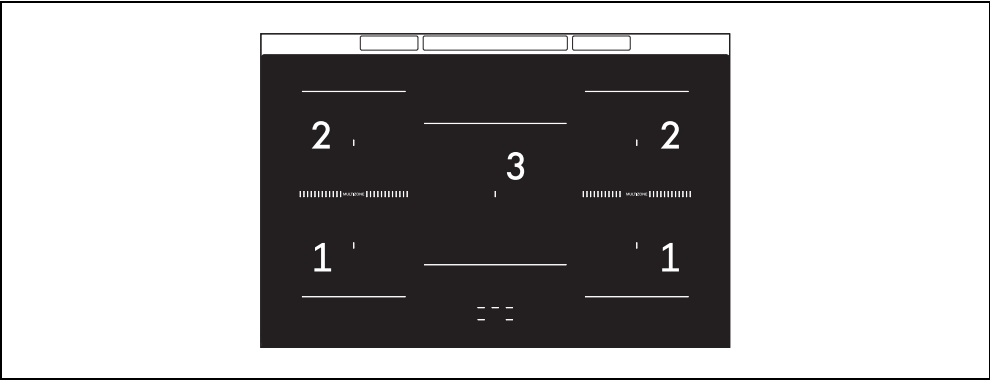
DESCRIPTION

General description



- 1 Cooking hob
- 2 Control panel
- 3 Light
- 4 Gasket
- 5 Door
- 6 Fans
- 7 Storage compartment
- 8 Temperature probe socket (selected models only)
- 9 Plate
- 1,2,3. Frame shelf

Cooking hob



Zone	Dimensions H x L (mm)	Min. pan Ø (mm)	Recommended pan Ø (mm)	Max. power draw (W)*	Power draw in Booster function (W) *
1	196 x 196	110	200	2100	3000
2	196 x 196	110	200	2100	3000
3	270 x 270	130	250	2300	3000

Zone	Dimensions H x L (mm)	Min. pan Ø (mm)	Recommended pan Ø (mm)	Max. power draw (W)*	Power draw in Booster function (W) *
1 + 2	196 x 392	230	200 x 360	3000	3700

*power levels are indicative and can vary according to the pan used or the settings made.

Advantages of induction cooking



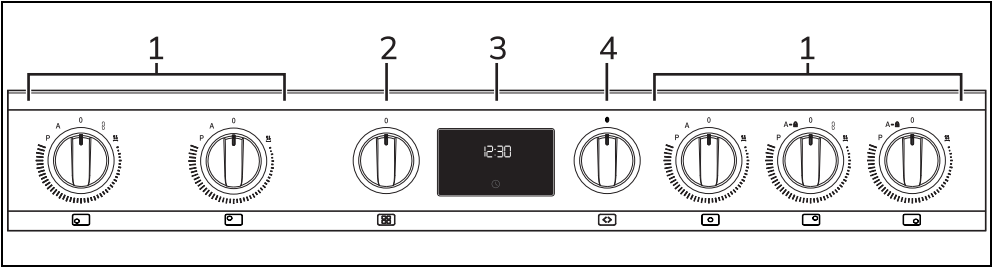
The appliance is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the hob to the pan but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

Power management

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

Control panel



1 Hob cooking zone knobs

For controlling the cooking zones of the

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



Priority is given to the first zone that is set in chronological order.



The power control module does not affect the total power consumption of the appliance.

If very high-power cooking is carried out on the hob or in the oven cavity, the system may prevent the use of one or more zones. If you try to activate these zones, a dash “-” will flash on their display, followed by level 0.

To increase a level that is already at its limit, you must reduce the levels of the other zones on the same module or select a less intensive oven cooking function, turn the knob back and try again.

Two situations may occur:

1. When the hob is on and an oven cooking function is started that does not allow the current hob configuration, the hob emits a beep and the displays of the zones whose power has been reduced to comply with the limit flash at their new values.
2. When you try to increase a level beyond the limit allowed by the current restriction, the hob emits a beep and the limit value flashes.

induction hob. Press and turn the knobs clockwise to adjust the operating power of the hot plate from a minimum of 1 to a

maximum of 9. The power level is shown on the display located on the hob.

2 Function knob

This knob can be used to:

- turn the appliance on and off;
- Select a function;
- Select the special functions menu.



Turn the Function knob to the position 0 to immediately complete any cooking operation.

3 Digital programmer

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

4 Temperature knob

This knob can be used to set:

- the cooking temperature;
- the duration of a function;
- programmed cooking cycles;
- timer;

scroll through the special functions menu.

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 General description).

Cooling fan

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



Do not obstruct ventilation openings and heat dispersal slots.

Oven lighting

The appliance's interior lighting comes on:

- When the door is opened.
- when the  button is pressed on the display;
- when any function, apart from the



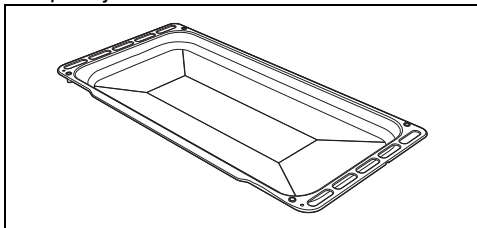
functions are selected (depending on the model).

Accessories

- Not all accessories are available on some models.

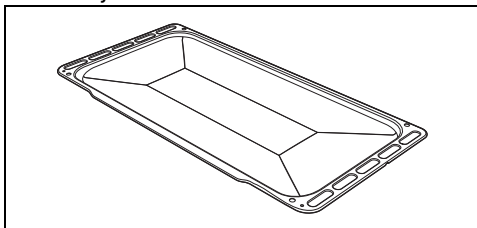
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

Deep tray



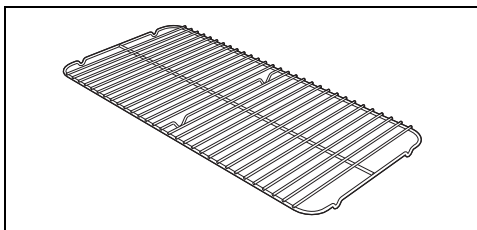
Useful for collecting fat from foods placed on the rack above.

Oven tray



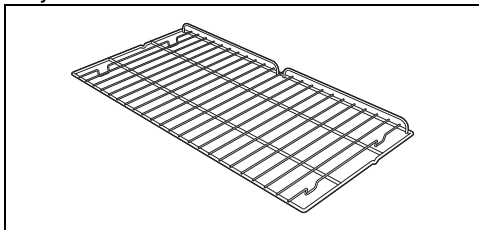
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas, baked desserts, biscuits, etc.

Rack



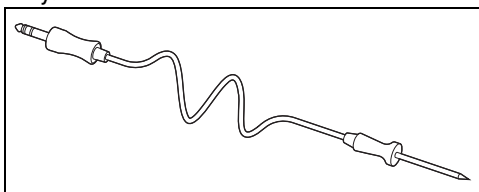
To be placed over the top of the oven tray; for cooking foods which may drip.

Tray rack



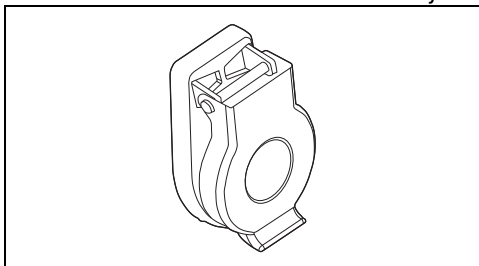
Useful for supporting containers with food during cooking.

Temperature probe (on some models only)



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

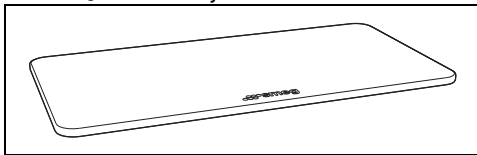
Protective cover (on some models only)



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

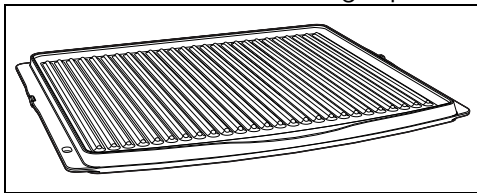
Optional accessories (can be purchased separately)

STONEg (refractory stone)



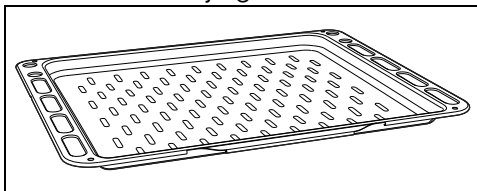
Ideal accessory for baking bread (pizza, bread, focaccia...), but you can also use it for more delicate preparations such as biscuits.

BBQ (teflon-coated barbecue grill pan)



Double-use accessory: the striped side is recommended for grilling meat (fillets, hamburgers...), while the smooth surface can be used for cooking vegetables, fruit, fish...

AIRFRY (oil-free frying rack)



Recommended accessory for air frying breaded, pre-cooked and/or frozen foods (French fries, potato or meat croquettes, mozzarella, etc.).

USE

Preliminary operations



See General safety instructions.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see chapter "CLEANING AND MAINTENANCE").

First heating

1. Set a cooking time of at least one hour (see paragraph "Using the oven").
2. Heat the empty oven compartment at the maximum temperature to burn off any residues left by the manufacturing process.

When heating the appliance

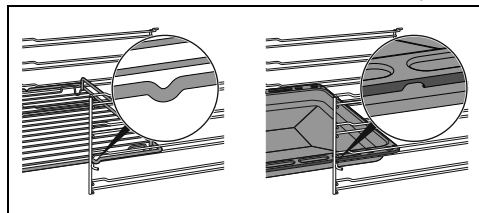
- air the room;
- don't stay.

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 and towards the back of the oven cavity.

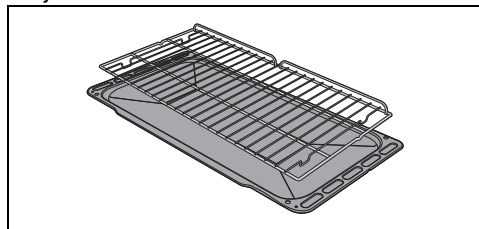


Gently insert racks and trays into the oven until they come to a stop.



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

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.

Using the hob

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.



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 that were used by moving the relative knob back to position 0. Never rely solely on the cookware detector.

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.

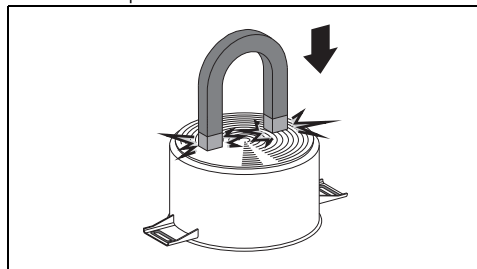
Suitable cookware:

- 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 hot plate. If the  symbol appears on the display, it means the pan is not suitable.



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

Cookware recognition

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

symbol will appear on the display. If there is a suitable saucepan on the cooking zone, the recognition system detects it and switches on the hob to the power level set using the knob. Energy transmission is also interrupted when the saucepan is removed from the cooking zone (the  symbol will be shown on the display). If the cookware recognition function is activated in spite of the saucepan or frying pan on the cooking zone being smaller than the zone itself, only the necessary energy will be transmitted.

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	8
2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1.5

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.

Residual heat indicator

After the cooking zone has been switched off, a symbol appears on each display to indicate whether the zone is still hot and indicates the approximate temperature:

- 1.  if the temperature is between 60 °C and 79 °C.
- 2.  if the temperature is between 80 °C and 99 °C.

- 3.  if the temperature is 100 °C or higher.



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.

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

The power level can be increased at any moment. The “maximum power” period will automatically be modified. Once the acceleration period is over the power level will remain the same as the one previously selected.



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

Warming Function



This function allows you to keep cooked food warm or to keep water on the boil.



This function remains active for a maximum of 2 hours, after which it switches off automatically.

To activate the Warming Function, turn the knob to the  symbol:

- 1. The display of the selected cooking zone shows the .

To activate the Warming Function, just turn the knob.

Multizone function



This function automatically divides the power equally between both zones that are in use.



Set this function before selecting a power level

This function allows you to operate two cooking zones (front and rear) at the same time when using pans such as fish kettles or long pans.

To activate the Bridge function:

1. Turn the front left or rear right knob to the **B** symbol; the symbols **N** and **U** will appear on the displays.
2. Select a power level from 1 to 9 using the rear left or front right zone knob, depending on which zones you want to control with the bridge function.
3. To deactivate the function, turn the front left or rear right knob.



If a power level is not set within 5 seconds, the function will deactivate automatically.

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.

- To activate the Booster function, turn the knob clockwise to position P, keep it there until the **P** symbol appears on the corresponding display and then release the knob.
- After 5 minutes of continuous operation, the Booster function will be disabled automatically and cooking will continue at power level 9.
- Select any other power level to deactivate the Booster function.



The Booster function has priority over the heating Accelerator function.

Controls lock



To activate the function, no zones should be selected and the hob must be switched off.

This function is useful for preventing accidental operation.

To activate the Control Lock, carry out the following steps:

- Press, turn, and hold the front right and rear right knobs to the “A-**L**” symbol until the **L** symbol appears on the displays.

To deactivate the function, repeat the same steps.

Auto-Vent 2.0 function (on selected models only)



- This function allows you to control the speed of the hood extractor fan via a wireless connection.
- The hood must be designed to use the Auto-Vent 2.0 function.
- The connection is always one way, from the hob to the hood. It is not possible to control the hob via the hood.

The Auto-Vent 2.0 function is enabled by default, but can be disabled from the Auto-Vent 2.0 menu.

This function automatically adjusts the hood lighting and extraction speed according to the power level used by the appliance. The extraction level can be set via the Auto-Vent 2.0 menu.



Refer to the hood manual for more detailed information.



When a cooking zone knob is turned, the **W** symbol lights up.

Accessing the Auto-Vent 2.0 menu

With the hob switched off, turn the front right zone knob to position A and hold it there for 10 seconds. Meanwhile, turn the first knob from the right to position P, wait for the acoustic signal, then turn the knob back by approximately 45°. Repeat this action with the right-hand knob 5 times in a row without pausing.

Auto-Vent 2.0 options

Once the menu has been accessed, the display will show “BL” and the current setting. Release the knobs.

Turn the second knob from the right to position A to increase the value by one. Once the maximum value has been reached, the next turn will reset the value to zero. Eight values can be selected. The following table provides a summary of the

available settings:

Value	Automatic lighting	Automatic extraction level	Extraction speeds managed automatically
0	off	Not used	None
1	on	Not used	None
2	on	High	Speed two
3	on	High	Three speed
4	on	Medium	Speed two
5	on	Medium	Three speed
6	on	Reduced	Speed two
7	on	Reduced	Three speed

Exiting the Auto-Vent 2.0 menu

To confirm the setting, wait for 1 minute without using the knobs. To cancel the change, turn the right-hand knob to any angle.

Error codes

The  symbol indicates that one or more knobs have been held in the “A” or “P” positions for more than 30 seconds. Release the knobs to make the error message disappear. If the display shows error code  or , contact technical assistance.

Using the storage compartment (where present)



See General safety instructions.

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

Using the oven

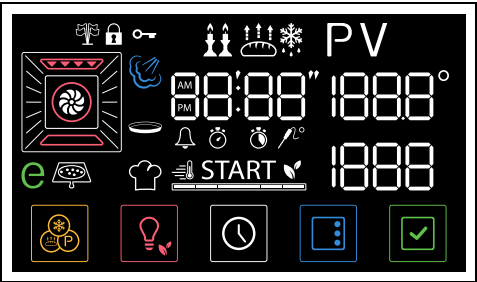


See General safety instructions.



If the appliance has been waiting for a user action for more than twenty minutes, the text  appears on the display. In this case it is not possible to continue with the operation and it is necessary to turn the function knob back to 0.

Digital programmer



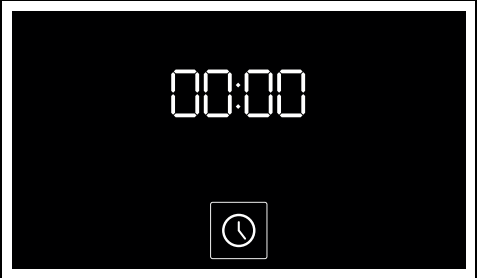
The parameters and values for the currently selected function will be indicated on the display. To use it, simply turn the functions and temperature knobs and/or press the buttons on the lower part of the display, depending on the operations to be performed by the appliance.

First use



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

When using the appliance for the first time or after a prolonged power failure,  will appear on the display and the  button will flash. In order to start a cooking function, the current time has to be set.



Setting the time

1. Press the  button.

- Turn the temperature knob to select the time format to display (**12h** or **24h**).



When you select the **12h** version, **AM** (am) or **PM** (pm) appear on the display.

- Press the button to confirm and modify the time.
- Turn the temperature knob to adjust the hours.
- Press the button to set the hours and move to the minutes.
- Turn the temperature knob to adjust the minutes.
- Press the button to confirm.



It may be necessary to change the current time, for example for daylight saving time.



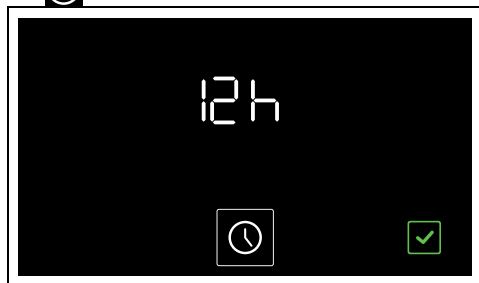
When the current time is shown, the display will be dimmed 2 minutes after the last use of the control knobs or buttons on the display.



To cancel the operation, press and hold the button for a few seconds.

Modifying the time

- In the main menu, hold down the button for a few seconds.

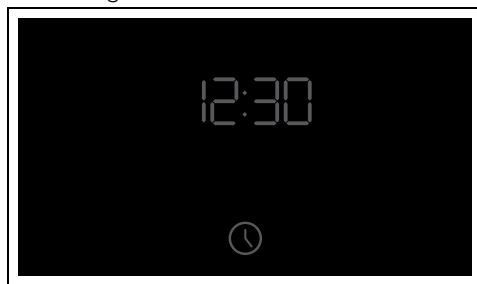


- Modify the time as described in point 2 in the previous chapter.

Low brightness

After 2 minutes of inactivity, the display shows the button and the current time

in low brightness.



The display only switches to low brightness mode if there is no heat inside the oven cavity.

Reactivating the display

To activate the display:

- Hold down the button on the display for about one second, or turn the function knob.

Traditional cooking



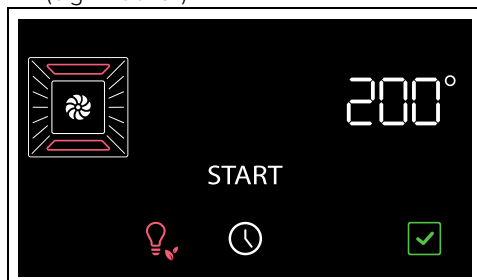
Cooking can be interrupted at any time by turning the function knob to 0.

- Turn the Function knob to the right or left to select the required function (e.g.

“FAN ASSISTED ”).

The button and the text **START** start flashing.

- Turn the temperature knob to the right or left to select the required temperature (e.g. “200°C”).



- Press the button to start the function.



When the door is opened, the function in progress is stopped. The function restarts automatically when the door is closed.

Preheating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

This stage is indicated by the switching on of the indicator light  and by a progressive increase in the temperature level reached .



You can skip the preheating phase by holding down the  button for a few seconds.

At the end of preheating:

- the  indicator light switches off;
- the appliance beeps;
- the words **START** and the  button flash to indicate that the food can be introduced into the oven cavity.

Cooking phase



At this stage, a "count up" is displayed, measuring the time that has elapsed since the start of cooking.

1. Open the door.
 2. Place the food to be cooked in the oven.
 3. Close the door.
- or
- If the food is already in the oven, press the  button to start cooking.
4. Check the progress of the cooking by switching on the oven light.

End of cooking

5. To stop cooking, turn the functions knob back to 0 to exit the function.

Timed cooking



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

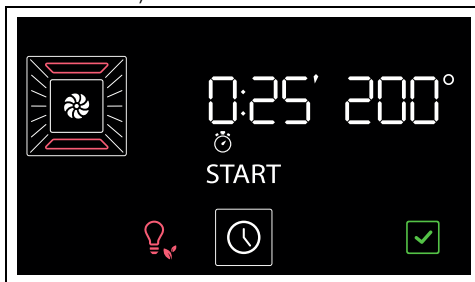


When the door is opened, the function in progress is stopped. The function restarts automatically when the door is closed.

1. After selecting a cooking function and temperature, press the .

The indicator lights  and  flash on the display.

2. Turn the temperature knob to set the cooking duration, if required (from 1 minute to 13 hours) (for example "25 minutes").



3. Press the  button to confirm the cooking duration.



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

4. Press the  button to start the function.

At the end of the preheating stage:

5. Place the food in the oven.
6. Close the door, cooking starts again automatically.

Timed cooking is indicated by the progressive decrease in the time shown on the numeric display and the progressive decrease of the progress bar .

When cooking ends, a sound is emitted and **End** appears on the display.

7. Turn the function knob back to 0.



When the  button is pressed, the function is displayed again with the same parameters as the function that has just ended.

How to cancel timed cooking

1. Press the  button briefly.
2. Turn the temperature knob anticlockwise to reset the cooking duration.
3. Press the  button to confirm.

Programmed cooking



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



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

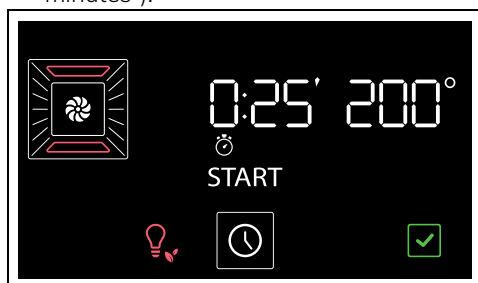


If the proposed end of cooking time is kept and the programmed cooking does not start, add at least one minute to the cooking time

1. After selecting a cooking function and temperature, press the  button.

The indicator lights  and  flash on the display.

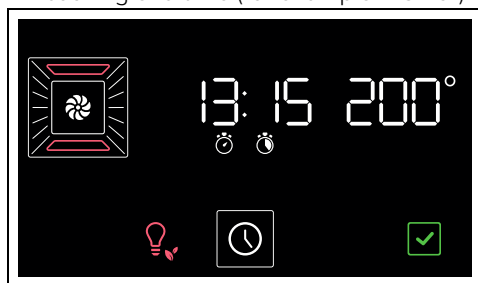
2. Turn the temperature knob to set the cooking duration, if required (from 1 minute to 13 hours) (for example "25 minutes").



3. Press the  button.

The indicator lights  and  flash on the display.

4. Turn the temperature knob to set the cooking end time (for example "13:15").



5. Press the symbol  to confirm the cooking end time.
6. Once you have confirmed the time, the function starts automatically.

The time remaining before the function

starts is displayed.



The minutes required for pre-heating are already included in the end-of-cooking time.

When cooking ends, a sound is emitted and **End** appears on the display.

7. Turn the function knob back to 0.

How to cancel programmed cooking

1. Press the  button briefly.

The indicator lights  and  flash on the display.

2. Press the  button briefly.

The indicator lights  and  flash on the display.

3. Turn the temperature knob anti-clockwise until the minimum settable cooking end time is reached

4. Press the  button to confirm.



This only cancels the programmed cooking. Timed cooking starts immediately together with the preheating stage.



To interrupt cooking, turn the function knob to 0.

Minute minder timer during cooking



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

1. Press the  button.

The indicator lights  and  flash on the display.

2. Press the  button.

The digits **00:00** and the indicator light  flash on the display.

3. Turn the temperature knob to set the duration of the minute minder timer (from 1 minute to 23 hours).

4. Press the  button to confirm.

When the minute minder finishes, a sound is emitted and the indicator light  on the

display flashes.

5. Press one of the buttons at the bottom of the display to stop the buzzer.

List of traditional cooking functions



Not all functions are available on some models.

STATIC



Traditional cooking suitable for the preparation of one dish at a time. Ideal for cooking roasts, fatty meats, bread, pies.

FAN ASSISTED



Intense and uniform cooking. Ideal for biscuits, cakes and multilevel cooking.

CIRCULAIRE



The heat is distributed quickly and uniformly. Suitable for all dishes, ideal for cooking on multiple levels without mixing smells or flavours.

GRILL



It allows to obtain excellent grilling and grating results. Used at the end of cooking, it gives a uniform browning to the dishes.

FAN-ASSISTED GRILL



Allows optimal grilling of even the thickest meats. Perfect for large cuts of meat.

BOTTOM HEAT



The heat comes from the bottom of the cavity. Perfect for cakes, pies, tarts and pizzas.

CIRCULAIRE + BOTTOM



Allows you to quickly finish cooking food that is already cooked on the surface but not internally. Ideal for quiches, suitable for all kinds of dishes.

ECO



This function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food, excluding those that can create a lot of humidity (such as vegetables).

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



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



Cooking (and preheating) times are longer with the ECO function and may depend on the amount of food in the oven.



The ECO function is a delicate cooking function and is recommended for food withstanding temperatures lower than 210°C; in case of cooking at higher temperatures, select another function.

Steam functions list

DIRECT STEAM FAN-ASSISTED COOKING



Useful for cooking large foods such as baked pasta and very large, thick cuts of meat (such as chicken, turkey, pork loin).

DIRECT STEAM CIRCULAIRE



The heat is distributed quickly and uniformly. Ensures optimal cooking of foods such as roast potatoes, cakes, etc.

DIRECT STEAM PROVING



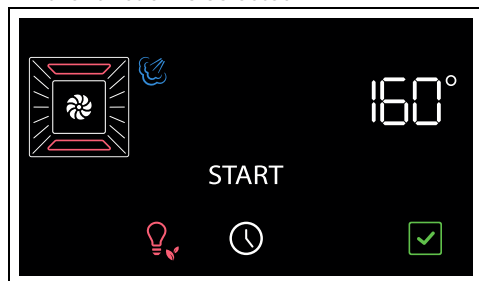
This function is particularly suitable for proving dough.

Direct steam fan-assisted static cooking



If another cooking function has been used, it may be necessary to wait for the oven cavity to cool down before starting a steam cooking cycle.

1. Turn the function knob to the right until the function is selected.



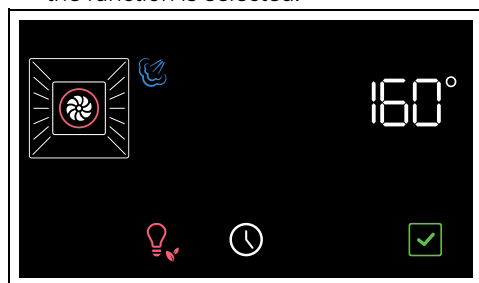
2. Turn the temperature knob to set required temperature.
3. Open the door, remove the plate and pour the required amount of water (see steam cooking table) into the compartment at the bottom of the oven.
4. Replace the plate, close the door and press the green symbol to start the function.

Direct steam circulaire cooking



If another cooking function has been used, it may be necessary to wait for the oven cavity to cool down before starting a steam cooking cycle.

1. Turn the function knob to the right until the function is selected.



2. Turn the temperature knob to set required temperature.
3. Open the door, remove the plate and pour the required amount of water (see steam cooking table) into the compartment at the bottom of the oven.
4. Replace the plate, close the door and press the green symbol to start the function.

Special functions

- From the 0 position, turn the function knob one position to the left. The  button appears on the bottom left of the screen.



To scroll through the available functions, turn the temperature knob until reaching the special function required.



Press and hold the  button to exit from the selected function.

TURBO



Allows quick cooking on multiple shelves without mixing the aromas. Perfect for large volumes that call for intense cooking.

INTENSIVE COOKING



 Ideal for preparing large quantities of vegetables or meat. Thanks to its high power, it effectively handles the abundant production of steam.

STONE



Useful for stone cooking. For use with the PPR2 or STONE accessory (sold separately).



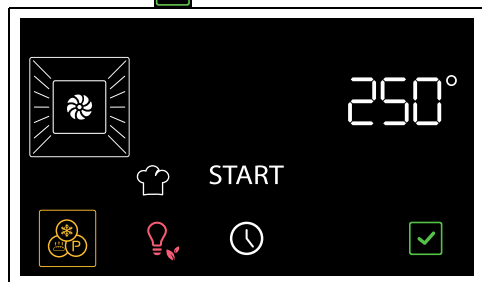
Refer to the instructions and recommendations for use described in the accessory documentation.

1. Open the door.
2. Place the PPR2 or STONE accessory in the oven (see the specific instructions for the accessory).
3. Close the door

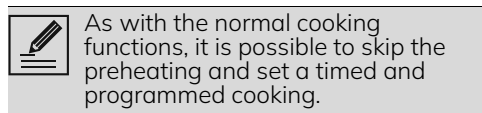
- After having accessed the special functions menu, turn the temperature knob to select the **St On** function.



- Press the  button to confirm.

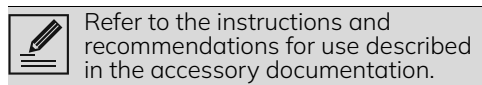
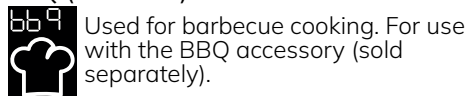


- Turn the temperature knob to select the required temperature.
- Press the  button to start the function.



- After the end of the preheating stage, open the door and place the food on the accessory.
- Close the door.
- At the end of the cooking process, turn the functions knob to 0 to exit from the function.

BBQ (Barbecue)

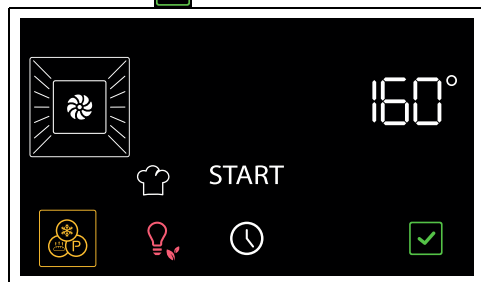


- Open the door.
- Place the BBQ accessory in the oven.
- Close the door

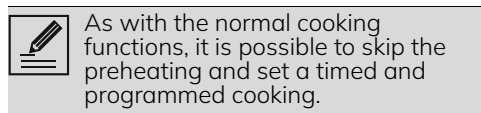
- After having accessed the special functions menu, turn the temperature knob to select the **bbq** function.



- Press the  button to confirm.

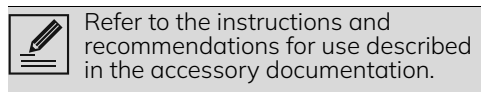
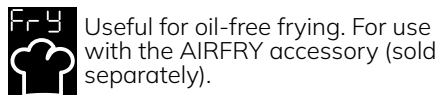


- Turn the temperature knob to select the required temperature.
- Press the  button to start the function.



- After the end of the preheating stage, open the door and place the food on the accessory.
- Close the door.
- Turn the function knob to 0 to exit from the function.

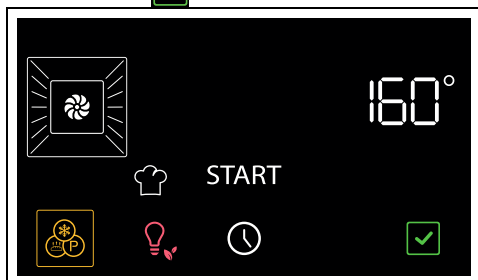
AIRFRY



1. After having accessed the special functions menu, turn the temperature knob to select the **FrY** function.



2. Press the  button to confirm.



3. Turn the temperature knob to select the required temperature.
4. Press the  button to start the function.

 As with the normal cooking functions, it is possible to skip the preheating and set a timed and programmed cooking.

5. After the end of the preheating stage, open the door and place the AIRFRY accessory with the food to be cooked inside the oven.
6. Close the door.
7. Turn the function knob to 0 to exit from the function.

PIZZA

 Function designed for cooking pizza. Perfect not just for pizzas, but also for biscuits and cakes.

SABBATH

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

- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature which can be

selected varies between 60-150 °C.

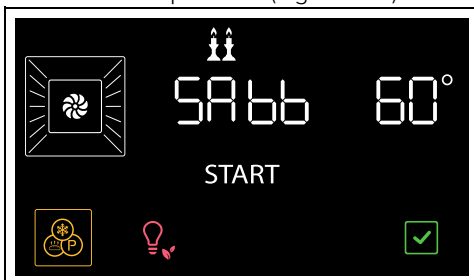
- Oven light disabled, any operation such as opening the door (where present) or manual activation with the knob will not activate the light.
- The internal fan remains turned off.
- Knob illumination and audible prompts remain disabled.

 After activating the Sabbath function, the settings cannot be altered. Any action on the knobs and/or the buttons on the display will have no effect; only the functions knob remains active to allow you to return to the main menu.

1. After having accessed the special functions menu, turn the temperature

knob to select the  function.

2. Press the  button to confirm.
3. Turn the temperature knob to select the desired temperature (e.g. "90°C").



4. Press the  button to start the function.
5. Turn the function knob to 0 to exit from the function.

DEFROST

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

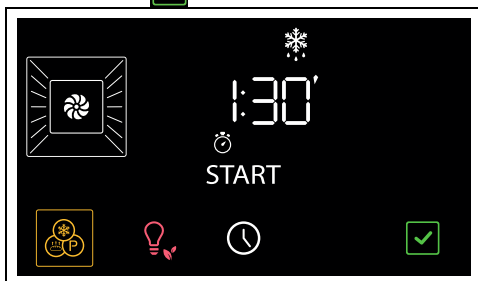
1. After having accessed the special functions menu, turn the temperature

knob to select the  function.



If the internal temperature is higher than the required temperature, the function will not be activated and each time the  button is pressed, the appliance will emit an audible warning and the message "Hot" will appear. Let the appliance cool down before activating the function.

2. Open the door.
3. Place the food to be defrosted inside the oven.
4. Close the door.
5. Press the  button to confirm.



6. Press the button .
 7. Turn the temperature knob to set the defrost duration (from 1 minute to 13 hours) (for example "1:30").
 8. Press the  button to confirm.
 9. Press the  button to start the function.
- When finished,  flashes on the display and a buzzer sounds.
10. Turn the function knob to 0 to exit from the function.
 11. Below is a reference table of the defrosting times for different types of food.

Type	Weight (kg)	Time
Meat	0.5	1h 45m
Fish	0.4	0h 40m
Bread	0.3	0h 20m
Desserts	1.0	0h 45m

REHEATING FOOD



If the Internal temperature is higher than expected, the function is not activated and every time the  button is pressed the appliance makes a beep and the word "hot" is displayed. Let the appliance cool down before activating the function.

1. Turn the function knob to the left, the  symbol appears.
2. Turn the temperature knob until the  symbol appears.
3. Press the .
4. Set the desired temperature using the temperature knob (min. 50 °C max. 120 °C).
5. Open the door, remove the plate and pour the required amount of water into the compartment at the bottom of the oven. (For indicative water quantities, see the steam cooking recipe book, referring to the amounts indicated for "direct steam circulaire" cooking).
6. Replace the plate, close the door and confirm with the .

To cancel the function, turn the function knob to "0".

To return to the function selection menu, hold down the  button.

DIRECT STEAM PROVING:



If the Internal temperature is higher than expected, the function is not activated and every time the  button is pressed the appliance makes a beep and the word "hot" is displayed. Let the appliance cool down before activating the function.

1. Turn the function knob to the left, the  symbol appears.
2. Turn the temperature knob until the  symbol appears.
3. Press the .
4. Set the desired temperature using the temperature knob.
5. Open the door, remove the plate and pour the required amount of water into

the compartment at the bottom of the oven; it is recommended to place a damp cloth on the product to be leavened. (For indicative water quantities, see the steam cooking recipe book, referring to the amounts indicated for "direct steam circulaire" cooking).

- Replace the plate, close the door and confirm with the  button.

To cancel the function, turn the function knob to "0".

To return to the function selection menu,

hold down the  button.

Using the temperature probe (on some models only)

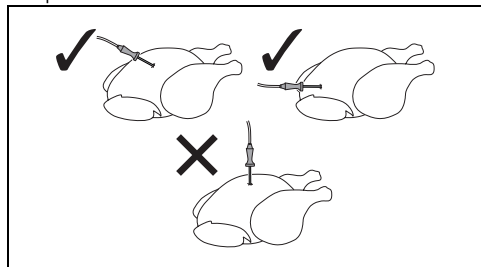


See General safety instructions.

The temperature probe enables you to cook roasts, loin steaks and other cuts and sizes of meat with great precision. The probe ensures that the food is perfectly cooked by monitoring the core temperature of the food. The core temperature is measured by a sensor inside the tip of the probe.

Positioning the probe

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



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



The recommended minimum temperature for cooking with the probe is 120°C, with the exception of slow temperature cooking.

Setting cooking parameters when using the temperature probe



Warning: accessible parts become very hot during use. Protect your hands with oven gloves when connecting the temperature probe and when handling food inside the oven.



The selectable temperature ranges from a minimum of 50°C to a maximum of 90°C.



If the temperature of the oven is set too low, the appliance automatically sets the minimum temperature necessary to reach the selected target Temperature.



For best results, it is recommended to set a cooking temperature higher than the target temperature.



If, when cooking with the temperature probe, it is necessary to remove the probe for any reason, without making any adjustments to the knobs or the display, the function continues as normal cooking.



The probe cannot be used with the following functions: pizza, eco, leavening, defrosting, Sabbath and pyrolysis.

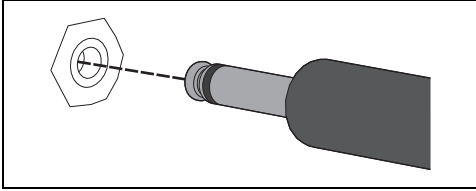
With a cold oven:

- Select a cooking function (e.g. "FAN

ASSISTED ").

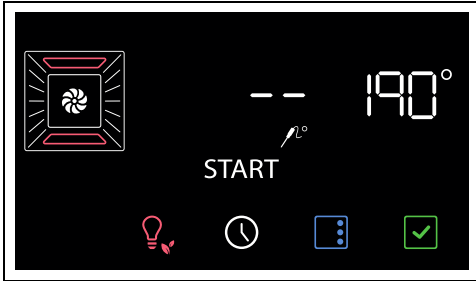
- Turn the temperature knob to set the cooking temperature (e.g. "190°C").
- Open the oven door.
- Insert the tray on which the food has been placed into the appropriate guides.

5. Insert the plug of the temperature probe into the socket at the side, using the probe to open the protective cover.

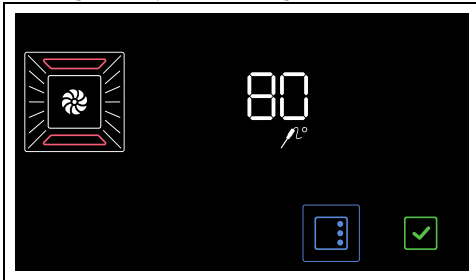


The indicator light  lights up on the display.

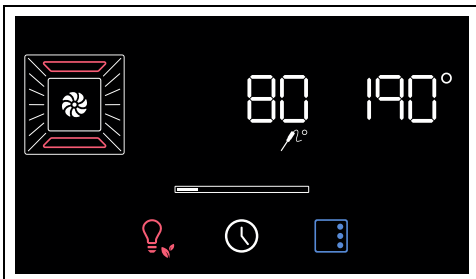
6. Close the door.



7. Press the  button on the display to modify the target temperature.
8. Turn the Temperature Knob to set the target temperature (e.g. "80°C").



9. Press the  button to confirm the set target temperature.
10. Press the  button to start the function.



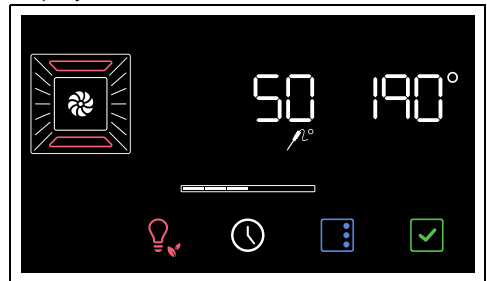
With cooking started:

1. Select a cooking function (e.g. "FAN

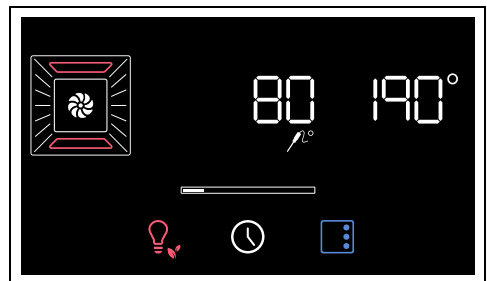
ASSISTED ").

2. Turn the temperature knob to set the cooking temperature (e.g. "190°C").
 3. Press the  button to start the function.
- The appliance starts to preheat.
At the end of the preheating stage:
4. Open the oven door.
 5. Insert the tray on which the food has been placed into the appropriate guides.
 6. Insert the plug of the temperature probe into the socket at the side, using the probe to open the protective cover.

The indicator light  lights up on the display.



7. Close the door.
8. Press the  button on the display to modify the target temperature.
9. Turn the Temperature Knob to set the target temperature (e.g. "80°C").
10. Press the  button to confirm the set target temperature.
11. Press the  button to start the function.



End of cooking parameters with the temperature probe

Cooking ends when the instantaneous

temperature reaches the target temperature set by the user. Heating elements are deactivated, an acoustic signal sounds and the display shows **End**.

1. Open the door.
2. Remove the probe from the food and unplug it from the socket.
3. Remove the food from the oven.
4. Make sure that the protective cover is properly closed.
5. Close the door.

Cooking advice

General advice

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

Advice for cooking meat

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

Advice for cooking with the Grill and the Fan with 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.
- When using the fan-assisted with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you set the temperature to the maximum value to optimise cooking.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.

- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for defrosting and proving

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

To save energy

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

Advantages of assisted steam cooking

The assisted steaming cooking system cooks any type of food much smoother and faster and finds its main applications for:

- Braising and stewing
- Cooking sauces
- Cooking au gratin
- Roasting
- Low temperature cooking
- Regenerating
- Multi-mode cooking

Variations in temperature and humidity levels allow the wished gastronomic result to be achieved.

The addition of steam allows the use of less fat in favour of a healthier and more genuine cuisine. It also minimizes the loss of weight and volume in food while cooking.

Assisted steam cooking is particularly suitable for cooking meat: in addition to making it very soft, it maintains it bright and makes it more succulent.

Also recommended for baking leavened and bread dough. The humidity in fact lets the dough grow and develop while cooking

before creating the outer crust. The result is a lighter and more digestible mixture, recognizable by thicker pockets.

Advice on using the probe (if fitted)

The probe can also be used during normal timed cooking:

Mini guide to accessories



Rack

We recommend the use of the grill as a support surface for baking moulds/casseroles.

In the absence of the baking tray grill, the grill can be used as a base for grilling with the deep baking tray placed on a shelf below to collect the juices.

For multilevel baking, place two grills leaving one free shelf between them and use the

FAN-HEATED  or FAN-HEATED BASE  function.

We recommend the use of the deep baking tray for cooking on one level only.

Place the deep baking tray on the centre shelf when using the fan-assisted functions.



Deep tray

When using the STATIC function,  place the deep baking tray on the required shelf.

Place the baking tray on the last shelf with the baking tray grill to cook in GRILL mode



Secondary functions

The buttons at the bottom of the display have some secondary functions:

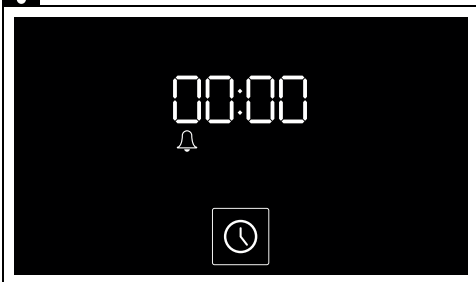
MINUTE MINDER TIMER



The minute minder timer only warns the user that the set number of minutes has passed.

1. Press the  button on the main menu.

The digits  and the indicator light  flash on the display.



2. Turn the temperature knob to set the duration of the minute minder timer (from 1 minute to 23 hours).
3. Press the  button to confirm.

1. Insert the probe into the food you are cooking, and connect it to its socket.
2. Check the temperature of the food using the value shown under **Instant temperature**.

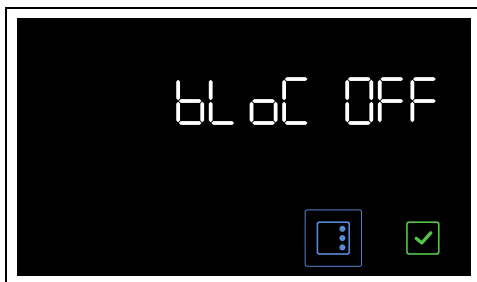
4. When the minute minder finishes, a sound is emitted and the indicator light  on the display flashes.
5. Press one of the buttons at the bottom of the display to stop the buzzer.

Controls lock (child safety)

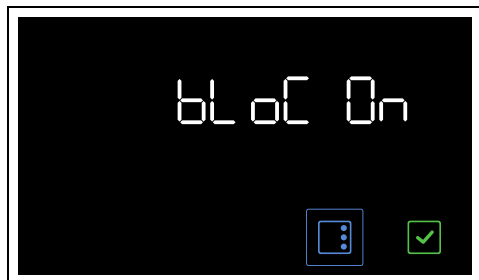


This mode allows the appliance to lock the controls automatically after 2 minutes of normal operation, without any intervention from the user.

1. After having accessed the settings menu, press the  button to select the controls lock function.



2. Turn the temperature knob to activate the controls lock function.



3. Press the  button to move to the next setting or press the  button to confirm.

The lock is activated after two minutes of inactivity.

 During normal operation, the controls lock is indicated by the  light coming on.

 If the buttons on the display are touched or the position of the knobs is changed, **Loch** appears on the display for two seconds.

To temporarily disable the lock:

1. during cooking, turn the temperature knob or press a button on the display.



2. When "Loch on" appears on the screen, press the  button for a few seconds.

The lock is reactivated after two minutes of inactivity.

To disable the lock:

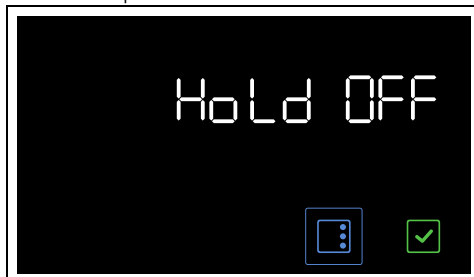
1. during cooking, turn the temperature knob or press a button on the display.
2. press the  button for a few seconds
3. Follow the instructions described above to set the lock to OFF.

Keep warm



This mode allows the appliance to keep the food warm (at low temperatures) for one hour after the end of a cooking cycle for which a duration has been set (if it has not been interrupted manually), without altering the taste and smell obtained during cooking.

1. After having accessed the settings menu, press the  button to select the keep warm function.



2. Turn the temperature knob to activate the keep warm function.



3. Press the  button to move to the next setting or press the  button to confirm.



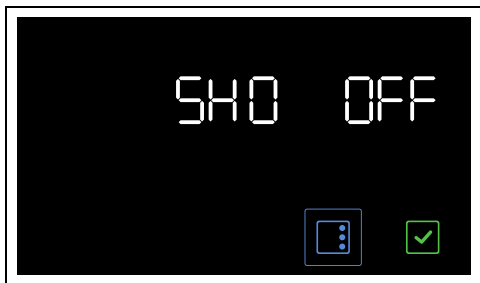
To use the appliance normally, set this function to OFF.

Showroom (for exhibitors only)



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

- After having accessed the settings menu, press the  button to select the showroom function.



- Turn the temperature knob to activate the showroom function.



- Press the  button to move to the next setting or press the  button to confirm.

 When the showroom function is active, the indicator light  is lit on the display.

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

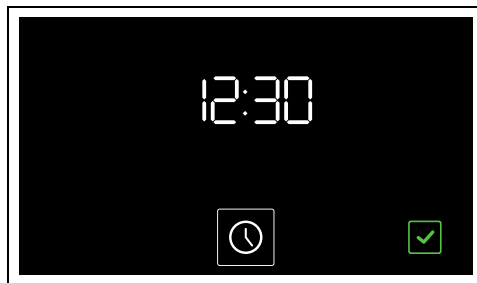
Settings

- Press and hold the  button on the main menu for a few seconds.

 To exit the settings menu and cancel any changes made, press and hold the  button for a few seconds.

TIME

- Press and hold the  button on the main menu for a few seconds.



- Turn the temperature knob to select the time format to display ( or ).

 When you select the  version, **AM** (am) or **PM** (pm) appear on the display.

- Press the  button to confirm and modify the time.
- Turn the temperature knob to adjust the hours.
- Press the  button to set the hours and move to the minutes.
- Turn the temperature knob to adjust the minutes.
- Press the  button to confirm.

 To cancel the operation, press and hold the  button for a few seconds.

Display brightness

 This mode allows you to select the brightness level of the display.

- After having accessed the settings menu, press the  button to select

the brightness level of the display function.



2. Turn the temperature knob right or left to select the required brightness, from 1 (low brightness) to value 5 (high brightness).
3. Press the  button to move to the next setting or press the  button to confirm.

Sound



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

1. After having accessed the settings menu, press the  button until the sounds function is selected.



2. Turn the temperature knob to disable the sound associated with touching the symbols on the display.



3. Press the  button to move to the next setting or press the  button to confirm.

Other settings

Eco light



For greater energy savings, the lights inside the oven cavity are automatically deactivated approximately one minute after the start of cooking or after the door is opened.



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



The Eco light function is factory set to On.

- To deactivate the Eco light function, press the  key for a few moments.
- To reactivate the Eco light function, press the  key for a few moments.

Eco Logic Smart



The power limitation must be set within 2 minutes of it being connected to the mains power supply. After this period of time, the menu item remains visible but its value cannot be changed.



At the first switch-on of the appliance, it may be necessary to set the time and then proceed with the power limitation setting.

To modify the power limitation of the appliance (oven + induction hob), follow the instructions below:

1. Hold down the flashing  button, then press the button again until you reach the power limitation menu.



2. Set the desired value using the right-hand knob (number 4, see "Control panel" chapter).

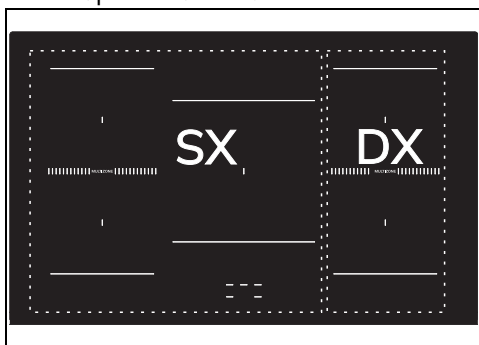


The value can be adjusted in 100W steps.

3. Press the  button to confirm and save.

The induction hob is configured by default to operate at the maximum power of 7.4 kW. When the total appliance power is set lower than the maximum (default), the maximum hob power automatically adapts according to the oven's consumption so that the total appliance power does not exceed the limit set by the user. For example, if the limit is set at 8 kW and the oven is consuming 2 kW, the hob is automatically limited to 6 kW.

Limited power distribution



The reduction in hob power only takes effect when an oven function is activated.

Depending on the total power set and the function in use in the oven, the hob's dynamic limitation may fall into one of the following modes:

- A: hob power is reduced between 6000 W and 7400 W: the reduction is distributed evenly between the left and right modules.
- B: hob power is reduced between 6000 W and 4400 W: the reduction is mainly concentrated on the right module.
- C: hob power is reduced between 4400 W and 3700 W: the reduction is mainly concentrated on the right module, where only one zone can be used at a time.

The following tables show the hob limitation mode depending on the overall limit set and the function currently in use in the oven.

Cooking functions

Power limitation range (W)	Oven off	Static function	Grill functions	Fan-assisted, base, preheating functions	Functions fan-mode
11400-11100	none	none	none	none	none
11000-10500	none	none	none	none	A
10400-10300	none	none	none	A	A
10200-10000	none	none	A	A	A
9900-9700	none	A	A	A	A
9600-9100	none	A	A	A	B
9000-8900	none	A	A	B	B
8800-8600	none	A	B	B	B
8500-8100	none	B	B	B	B
8000-7500	none	B	B	B	C
7400	none	B	B	C	C

Special functions

Power limitation range (W)	Sabbath	Pizza, stone	Turbo, BBQ, air fry
11400-11100	none	none	none
11000-10500	none	none	A
10400-9700	none	A	A
9600-9100	none	A	B
9000-8800	none	B	B
8700-8100	A	B	B
8000-7500	A	B	C
7400	A	C	C

Special auxiliary functions

Power limitation range (W)	Defrosting	Vapour Clean	Proving	Food regeneration
11400-10500	none	none	none	none
10400-9700	none	none	none	A
9600-9100	none	A	A	A
9000-8300	A	A	A	B
8200-7900	A	A	B	B
7800-7700	A	B	B	B
7600-7500	B	B	B	B
7400	B	B	B	C

Cooking information table

Food	Weight (Kg)	Function	Shelf	Temp. (°C)	Time (minutes)
Lasagne	3 - 4	STATIC	1	220 - 230	45 - 50
Pasta bake	3 - 4	STATIC	1	220 - 230	45 - 50
Veal roast	2	TURBO/CIRCULAIRE	2	180 - 190	90 - 100
Pork loin	2	TURBO/CIRCULAIRE	2	180 - 190	70 - 80
Sausages	1.5	FAN WITH GRILL	4	260	15
The times indicated in the table do not include preheating times and are provided only as a guide.					

Food	Weight (Kg)	Function	Shelf	Temp. (°C)	Time (minutes)	
Roast beef	1	TURBO/CIRCULAIRE	2	200	40 - 45	
Roast rabbit	1.5	CIRCULAIRE	2	180 - 190	70 - 80	
Turkey breast	3	TURBO/CIRCULAIRE	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	TURBO/CIRCULAIRE	2	180 - 190	170 - 180	
Roast chicken	1.2	TURBO/CIRCULAIRE	2	180 - 190	65 - 70	
					1 st surface	2 nd surface
Pork chops	1.5	FAN WITH GRILL	4	260	15	5
Spare ribs	1.5	FAN WITH GRILL	4	260	10	10
Bacon	0.7	GRILL	5	260	7	8
Pork fillet	1.5	FAN WITH GRILL	4	260	10	5
Beef fillet	1	GRILL	5	260	10	7
Salmon trout	1.2	TURBO/CIRCULAIRE	2	150 - 160	35 - 40	
Monkfish	1.5	TURBO/CIRCULAIRE	2	160	60 - 65	
Turbot	1.5	TURBO/CIRCULAIRE	2	160	45 - 50	
Pizza	1	TURBO/CIRCULAIRE	2	260	8 - 9	
Bread	1	CIRCULAIRE	2	190 - 200	25 - 30	
Focaccia	1	TURBO/CIRCULAIRE	2	180 - 190	20 - 25	
Bundt cake	1	CIRCULAIRE	2	160	55 - 60	
Tart	1	CIRCULAIRE	2	160	35 - 40	
Ricotta cake	1	CIRCULAIRE	2	160 - 170	55 - 60	
Jam tarts	1	TURBO/CIRCULAIRE	2	160	20 - 25	
Paradise cake	1.2	CIRCULAIRE	2	160	55 - 60	
Profiteroles	1.2	TURBO/CIRCULAIRE	2	180	80 - 90	
Sponge cake	1	CIRCULAIRE	2	150 - 160	55 - 60	
Rice pudding	1	TURBO/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.						

Steam cooking information table

Food	Weight (kg)	Water quantity (ml)	Function	Shelf	Temp. (°C)	Time (minutes)
Lasagne	4 - 5	130	DIRECT STEAM FAN-ASSISTED COOKING	2	190	45 - 50
Pasta bake	3 - 4	130	DIRECT STEAM FAN-ASSISTED COOKING	2	190	30 - 40
Roast turkey (whole)	2.5 - 3.5	180	DIRECT STEAM CIRCULAIRE	2	190	130 - 160
Pork loin (whole)	2	180	DIRECT STEAM CIRCULAIRE	2	190	80 - 100
Roast rabbit (in pieces)	1 - 1.5	160	DIRECT STEAM CIRCULAIRE	2	180	80 - 85
Ribs (strip)	1.5 - 1.8	160	DIRECT STEAM CIRCULAIRE	2	190	65 - 75
Lamb leg	2	160	DIRECT STEAM CIRCULAIRE	2	190	85 - 95
Rolls (each one)	100 - 120 g	180	DIRECT STEAM FAN-ASSISTED COOKING	2	200 - 220	First 5 minutes at 220°C Last 20 minutes at 200°C
Bread (loaf)	0.800 - 1	180	DIRECT STEAM FAN-ASSISTED COOKING	2	200 - 220	First 5 minutes at 220°C Last 20 minutes at 200°C
Focaccia	1.5 - 2	100	DIRECT STEAM FAN-ASSISTED COOKING	3	190	20 - 25
Whole fish (sea bass)	0.800 - 1	120	DIRECT STEAM CIRCULAIRE	2	180	30 - 45
Monkfish (whole)	0.800 - 1	100	DIRECT STEAM CIRCULAIRE	3	200	40 - 45
Roast potatoes	1 - 1.5	100	DIRECT STEAM CIRCULAIRE	2	200	35 - 40
Roasted mixed vegetables	1.5	100	DIRECT STEAM CIRCULAIRE	3	200	25 - 30
Pasta	4 - 5	110	DIRECT STEAM CIRCULAIRE	2	120	20 - 30

The times indicated in the table do not include preheating times and are provided only as a guide. Preheating is available in the direct steam fan-assisted cooking and/or direct steam circulaire cooking functions.

The water quantities recommended in the table may vary depending on the type of food, its weight and the cooking time.

Food	Weight (kg)	Water quantity (ml)	Function	Shelf	Temp. (°C)	Time (minutes)
Sliced roast meats/ spare ribs	0.500 - 1	110	DIRECT STEAM CIRCULAIRE	2	120	15 - 25
Bread	0.5	110	DIRECT STEAM CIRCULAIRE	2	120	10 - 15
Strudel	1	110	DIRECT STEAM CIRCULAIRE	2	120	15 - 20
Marbled chocolate cake	1 - 1.5	100	DIRECT STEAM FAN-ASSISTED COOKING	2	260	50 - 55
Strudel	0.8 - 1	100	DIRECT STEAM FAN-ASSISTED COOKING	2	190 - 200	35 - 40
Muffins (each one)	50 g - 80 g	80	DIRECT STEAM FAN-ASSISTED COOKING	3	180 - 190	15 - 20
Sponge cake	1	100	DIRECT STEAM CIRCULAIRE	2	160	55 - 60
Biscuits (thickness 0.5 mm)	0.5 (dough)	100	DIRECT STEAM CIRCULAIRE	3	160	13 - 15

The times indicated in the table do not include preheating times and are provided only as a guide. Preheating is available in the direct steam fan-assisted cooking and/or direct steam circulaire cooking functions.

The water quantities recommended in the table may vary depending on the type of food, its weight and the cooking time.

Temperature probe-cooking information table (on some models only)

Type and cut of meat	Target temperature (°C)
Beef	
Roast beef: rare	50 - 53
Roast beef: medium	55 - 58
Roast beef: well done	65 - 70
Rib of beef: rare*	50
Rib of beef: medium*	58
Rib of beef: well done*	70
Pork	
Roast loin	80 - 85
Shoulder	80 - 85
Sausages**	75 - 80
Veal	
Veal roast	75 - 80
Poultry	
Whole chicken	80 - 85
Whole turkey	80 - 85



Type and cut of meat	Target temperature (°C)
Roast turkey (whole or breast)	80 - 85
Lamb	
Leg of lamb with bone (rare)	65
Leg of lamb with bone (well done)	75 - 80
Slow cooking	
Beef/ roast beef: rare***	50 - 54
Beef/ roast beef: medium***	55 - 60
* Cooking times vary according to the thickness of the fillet.	
** For sausages, it is recommended to select a suitable function to ensure they are well grilled.	
*** It is recommend to brown the meat on each side in a pan for a few minutes before putting it in the oven.	

CLEANING AND MAINTENANCE

Cleaning the appliance



See General safety instructions.

Cleaning the surfaces

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

Ordinary daily cleaning

Always and only use specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

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

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cleaning the glass ceramic hob



See General safety instructions.

Clean and maintain the hob using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent

membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

Food stains or residues

Light coloured marks from pans with aluminium bases can be easily cleaned off with a cloth moistened in vinegar. Remove any burnt-on residues after cooking; then rinse with water and dry thoroughly with a clean cloth. Dirt, which may have fallen on the hob while cleaning lettuce or potatoes, can scratch the hob when moving pans. Consequently, remove any dirt from the cooking surface immediately. Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised. Shiny surfaces can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.



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



After cleaning, dry the appliance thoroughly to prevent any water or detergent from interfering with its operation or creating unsightly marks.

Knobs



Do not use aggressive products containing alcohol or products for cleaning steel and glass when cleaning the knobs, as these products could cause permanent damage.

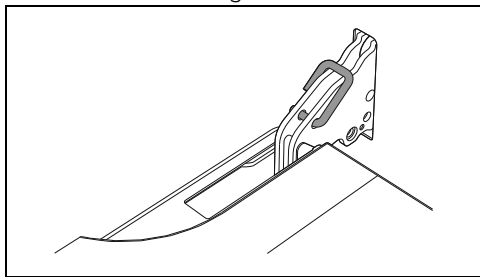
The knobs should be cleaned with a soft cloth dampened with lukewarm water, then dried carefully. They can be removed by pulling them out from their housings.

Cleaning the door

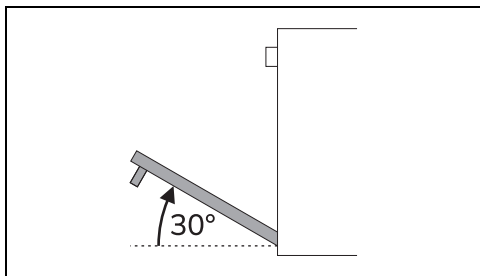
Door disassembly

For easier cleaning it is recommended to remove the door and place it on a tea towel. To remove the door proceed as follows:

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

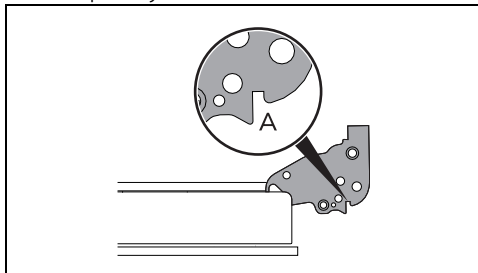


2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making

sure that grooved sections A are resting completely in the slots.



4. Lower the door and once it is in place remove the pins from the holes in the hinges.

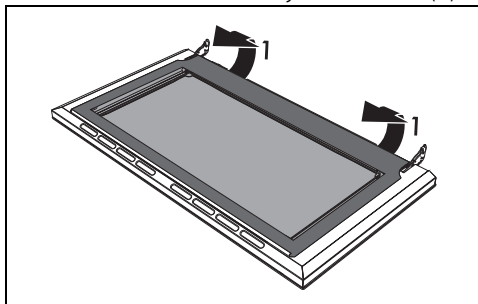
Cleaning the door glazing

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.

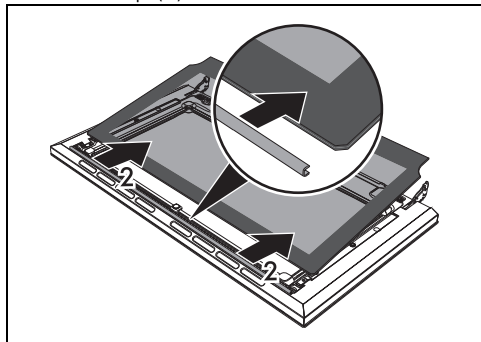
Removing the internal glass panes

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

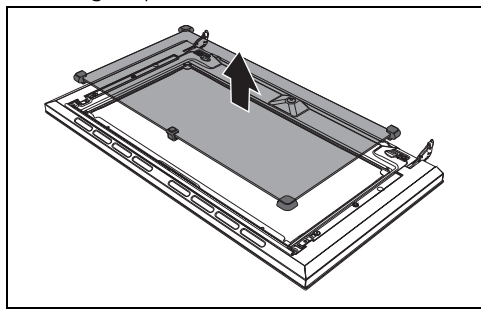
1. Open the door.
2. Position the retaining pins in the holes in the hinges in order to prevent the accidental closing of the door (see section "Removing the door").
3. Pull the rear part of the internal glass pane gently upwards, following the movement indicated by the arrows (1).



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

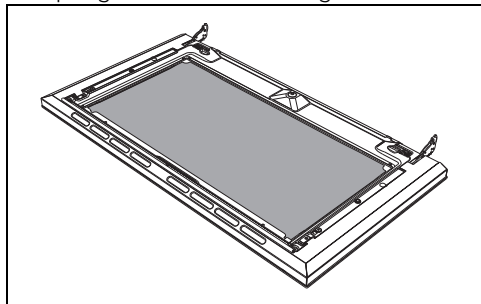


5. Remove the intermediate glass pane by lifting it upwards.



Some models have two intermediate glass panes.

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



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

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, it is recommended to remove:

- the door;
- The rack/tray support frames.



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.

Drying

Cooking food generates moisture inside the appliance. This is a normal phenomenon and does not affect the appliance's operation in any way.

Each time you finish cooking:

1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

Cleaning the probe (on some models only)

After each use, the temperature probe must be cleaned after it has cooled down. Clean the tip of the temperature probe (metal part) with water, neutral dish soap and a soft sponge. Clean the rest with a soft damp cloth.

Do not wash it in a dishwasher as it could damage the electrical components of the plug.

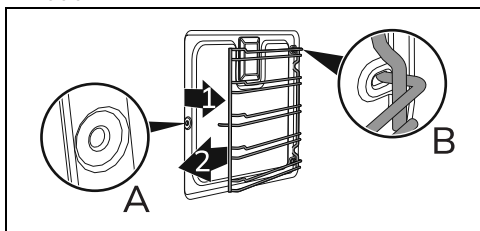
Dry thoroughly after cleaning.

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 cavity to unhook it from its groove A, then slide it out of the seats B at the

back.



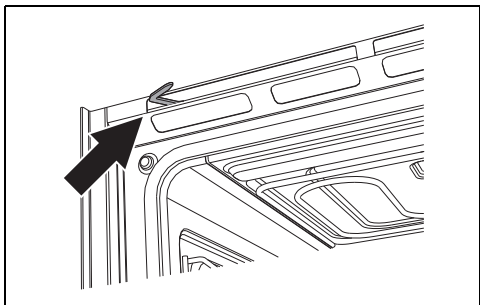
- When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

Deactivating the door lock lever manually (on some models only)

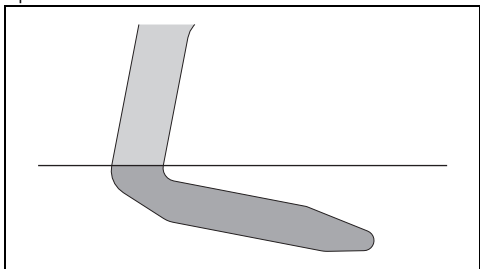


- The following operations must always be performed with the appliance cold and switched off.
- Never try to release the door lock lever during pyrolytic function.

The door lock lever is in the first slot on the left, under the control panel, at the top of the oven front.

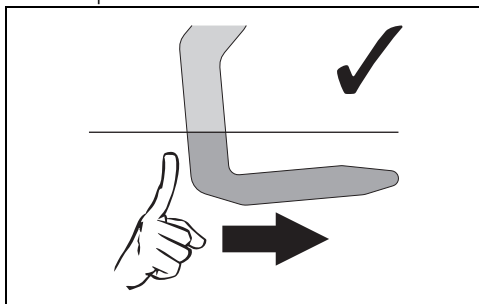


During standard cleaning operations, the door lock lever might be inadvertently operated.



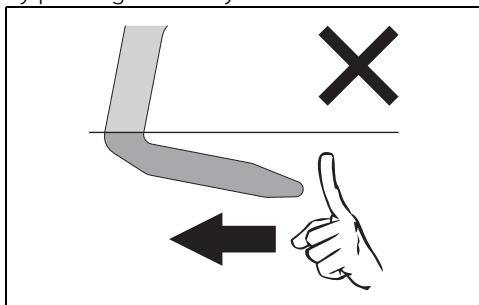
Door lock lever activated (top view)

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



(top view)

2. Gently release the door lock lever. The spring of the mechanism sets back the door lock lever in deactivated position. To prevent any damage to the mechanism, never try and deactivate the door lock lever by pushing it forcedly to the left.



(top view)

Special cleaning functions

- From the 0 position, turn the function knob one position to the left. The  button is displayed in the bottom left of the screen.

Vapor Clean (on selected models only)



See General safety instructions.



The Vapor Clean function is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

Preliminary operations

Before starting the **Vapor Clean** function:

- Completely remove all accessories from inside the oven.
- Remove the temperature probe (where fitted).
- Remove the self-cleaning panels if installed.
- Pour approx. 250 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.
- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray towards the side walls, upwards, downwards and towards the deflector.



We recommend spraying approx. 20 times at the most.



Do not spray the deflector if it is coated with self-cleaning material.

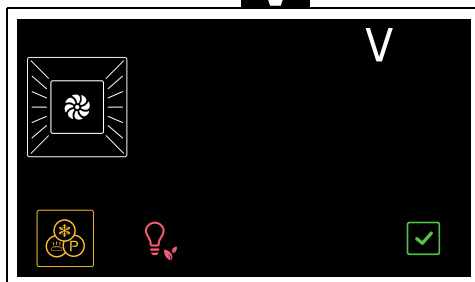
- Close the door.
- During the assisted cleaning cycle, wash the self-cleaning panels (where fitted), which were previously removed, separately in warm water and a small amount of detergent.

Vapor Clean cycle setting

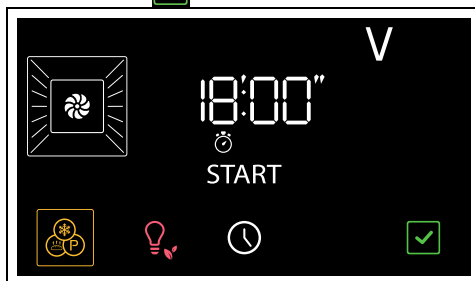


If the internal temperature is higher than the required temperature, the function will not be activated and each time the  button is pressed, the appliance will emit an audible warning and the message "Hot" will appear. Let the appliance cool down before activating the function.

1. After having accessed the special functions menu, turn the temperature knob to select the  function.



2. Press the  button to confirm.



3. Press the  button to start the function.



The duration and temperature parameters cannot be changed by the user.

When finished,  flashes on the display and a buzzer sounds.

4. Turn the function knob to 0 to exit from the function.

Programmed Vapor Clean cycle

It is possible to program the Vapor Clean function start time, like all other cooking functions.

1. Once the Vapor Clean function has been selected, press the  button.

The indicator lights  and  flash on the display.

2. Turn the temperature knob to set the function end time.

3. Press the  button to confirm.

The appliance waits until the set start time to start the Vapor Clean function.

Vapor Clean End

1. Turn the function knob to 0 to exit from the function.
2. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
3. Use a non-scratch sponge with brass filaments on hard to remove deposits.
4. In case of grease residues use specific oven cleaning products.
5. Remove the residual water inside the oven.
6. Replace the self-cleaning panels and the rack/tray support frames, if fitted.

For greater hygiene and to avoid foods taking on unpleasant odours:

- We recommend drying the inside of the oven with a fan assisted function at 160°C for around 10 minutes.
- If self-cleaning panels are fitted, we recommend that you dry the inside of the oven with a simultaneous catalytic cycle.



We recommend wearing rubber gloves for these operations.



We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.

Pyrolytic cycle (on selected models only)



See General safety instructions.



Pyrolytic cleaning is an automatic high-temperature cleaning procedure which causes dirt to dissolve. This process makes it possible to clean the inside of the oven very easily.

Preliminary operations

Before starting the pyrolytic cycle:

- Clean the internal glass pane following the usual cleaning instructions.
- Remove any large amounts of food residues or spills from previous cooking operations from the inside of the oven.
- Completely remove all accessories from inside the oven.
- Remove the plate from the bottom of the oven.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product);

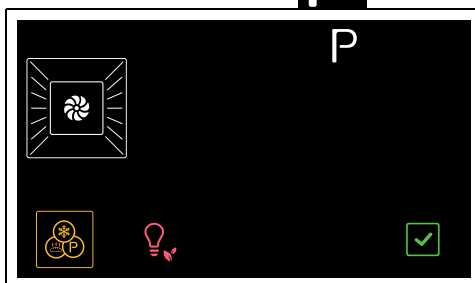
leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.

- Remove the temperature probe (where fitted).
- Remove the rack/tray support frames.
- Close the door.

Pyrolytic function setting

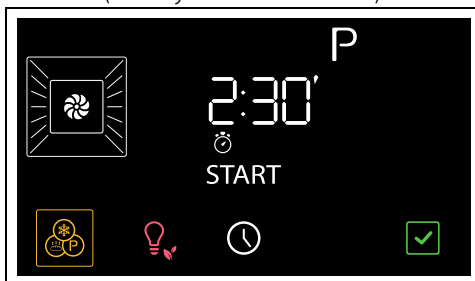
1. After entering the special functions menu, turn the temperature knob until

the function is selected



2. Press the  button to confirm.

The display shows the Pyrolytic function duration (factory set to 2:30 hours).



3. Turn the temperature knob to set the duration of the Pyrolytic cycle from a minimum of 2:00 hours to maximum of 3:00 hours.



Recommended pyrolytic cycle duration:

- Light dirt: 2:30.
- Moderately dirty: 3:00.
- Heavy dirt: 3:30.

4. Press the  button to confirm.



It is not possible to start the pyrolytic cycle if the temperature probe (if available) is plugged in.

5. Two minutes after the Pyrolytic cycle starts, the  indicator light comes on

to indicate that the door is locked by a device that prevents the door from being opened.



No function can be selected when the door lock is on.

At the end, **End** is displayed and flashes and a beep is activated.

6. Turn the function knob to position 0 to exit the function.



The door is locked until the temperature inside the oven cavity returns to a safe level.



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



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.



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

Programmed Pyrolytic function

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

1. After selecting the Pyrolytic function, press  button.

The indicator lights  and  flash on the display.

2. Turn the temperature knob to set the function end time.

3. Press the  button to confirm.

The appliance waits until the set start time

to start the Pyrolytic function.



No function can be selected when the door lock is on. It is always possible to switch the appliance off, by turning the function knob to the 0 position.

End of pyrolytic function

1. Turn the function knob to position 0 to exit the function.
2. Open the door and collect the residue deposited inside the oven cavity with a damp microfibre cloth.



We recommend wearing rubber gloves for these operations.



For easier manual cleaning of parts that are difficult to reach, we recommend removing the door.

Extraordinary maintenance

Seal maintenance tips

The seal should be soft and elastic.

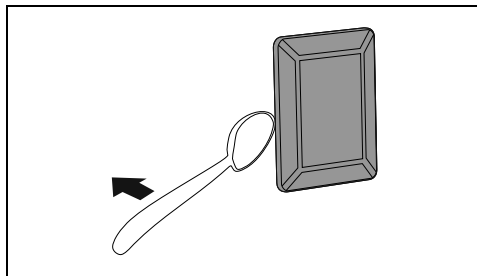
- To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.

Replacing the internal light bulb



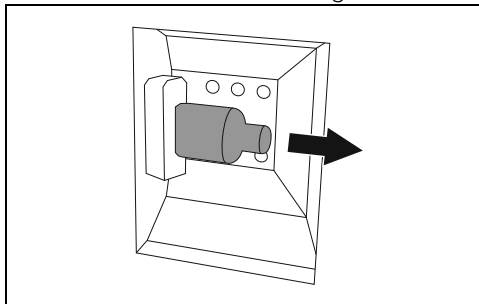
Power voltage
Danger of electrocution

- Unplug the appliance.
 - Wear protective gloves.
1. Completely remove all accessories from inside the oven.
 2. Remove the rack/tray support frames.
 3. Use a tool (e.g. a spoon) to remove the bulb cover.



Take care not to scratch the enamel of the oven cavity wall.

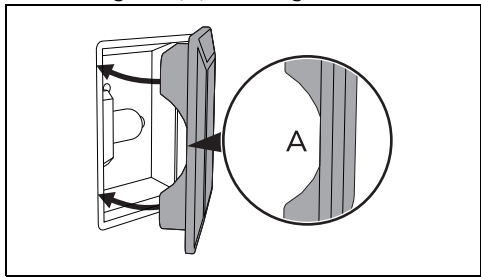
4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

5. Replace the light bulb with one of the same type (40 W).

6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



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

INSTALLATION



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



If a hood is installed above the appliance, refer to the hood instructions manual to make sure the correct clearance is left.

Positioning

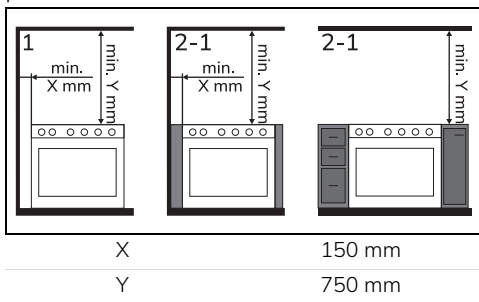


See General safety instructions.

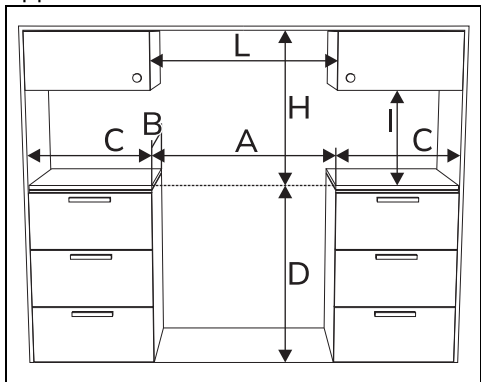
Depending on the type of installation, this appliance belongs to classes:

Class 1	Free-standing
Class 2 - subclass 1	Built-in

The appliance can be placed against walls that are higher than the work surface, at a minimum distance of X mm from the side of the appliance. Any wall units installed above the appliance's worktop must be positioned at least Y mm from it.



Appliance overall dimensions

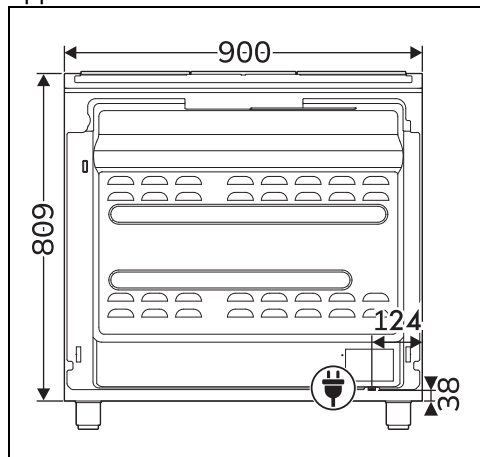


A	900 mm
B	600 mm
C ¹	min. 150 mm
D	879 ÷ 919 mm
H	750 mm
I	450 mm
L ²	900 mm

¹ Minimum distance from side walls or other flammable material.

² Minimum cabinet width (=A)

Appliance dimensions



Position of electrical connection

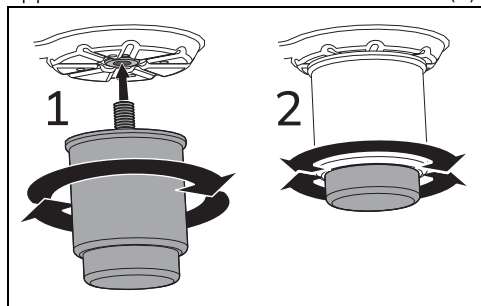
Levelling the appliance



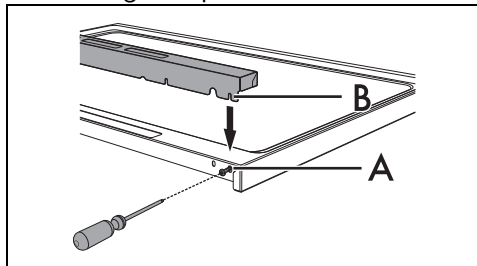
See General safety instructions.

The appliance must be level on the floor in order to ensure greater stability.

After making the gas and electrical connections, screw on the four legs supplied with the appliance (1). Screw or unscrew the feet at the bottom until the appliance is stable and level on the floor (2).



Assembling the upstand



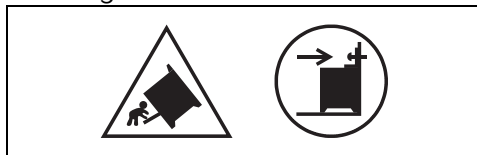
The upstand must always be positioned and secured correctly on the appliance.

1. Loosen the 2 screws (A) on the back of the hob using a screwdriver (only loosen the outermost ones).
2. Place the upstand on the hob.
3. Align the slots of the upstand (B) with the screws (A).



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

Fastening to the wall

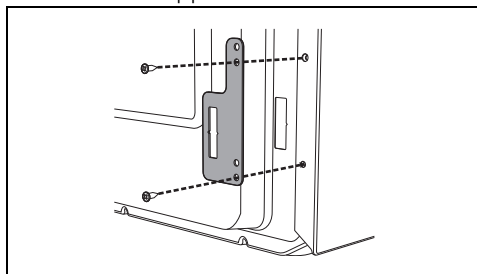


The symbols above indicate the danger if the anti-tip are not installed devices and the importance of their correct installation.



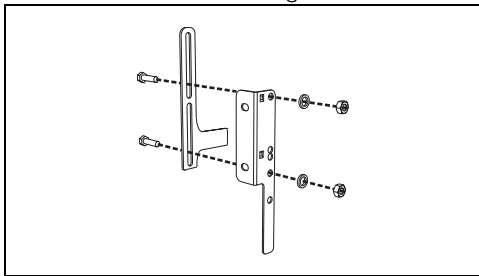
The anti-tip devices must be installed in order to prevent the appliance from tipping over.

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

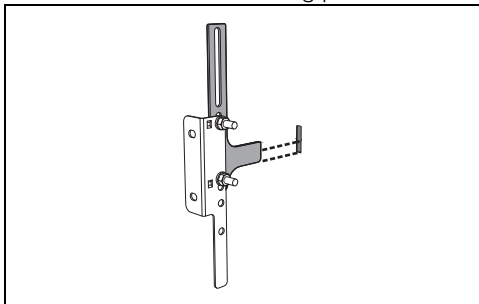


2. Adjust the height of the 4 legs.

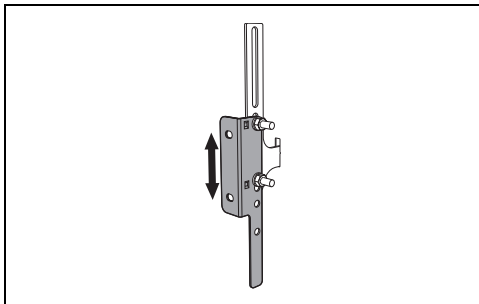
3. Assemble the fastening bracket.



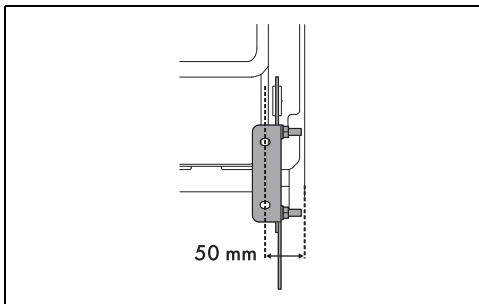
4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



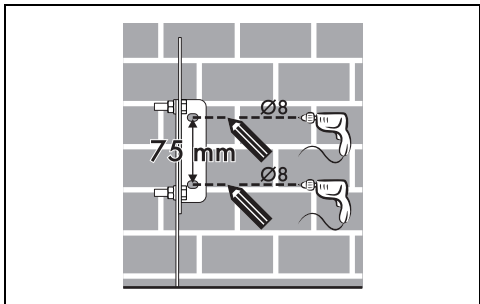
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



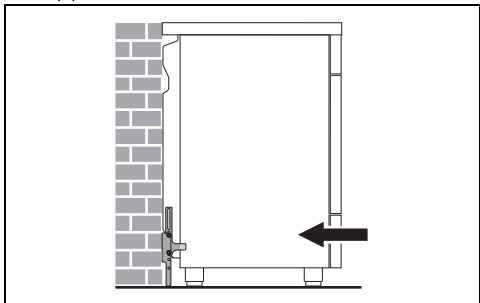
6. Consider a distance of 50 mm from the side of the appliance to the bracket holes.



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



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



Electrical connection



See General safety instructions.

General information

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

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

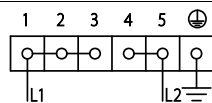
The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

The appliance can work in the following modes:

220-240 V 2~

3 x 10 mm²

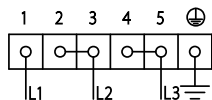
three-core cable



220-240 V 3~

4 x 6 mm²

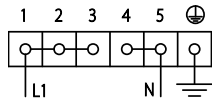
four-core cable



220-240 V 1N~

3 x 10 mm²

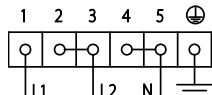
three-core cable



380-415 V 2N~

4 x 6 mm²

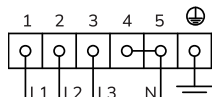
four-core cable



380-415 V 3N~

5 x 2.5 mm²

five-core cable



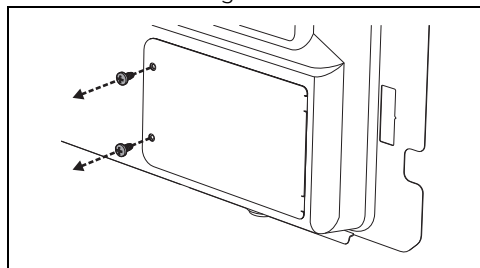
The values indicated refer to the cross-section of the internal conductor.



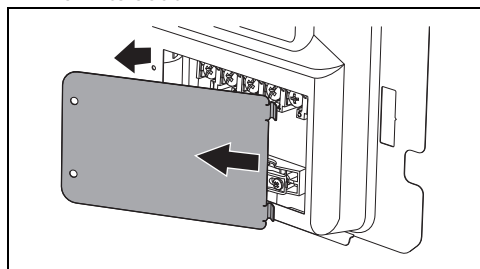
The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

rear casing

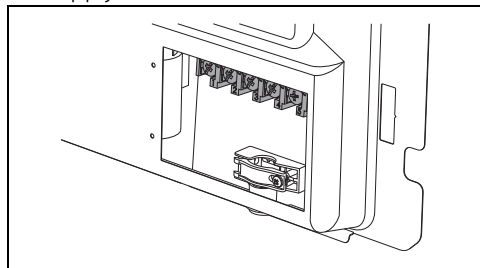
1. Remove the screws fastening the plate to the rear casing



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

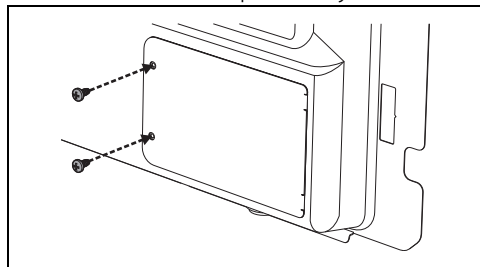


3. Proceed with installation of the power supply cable.

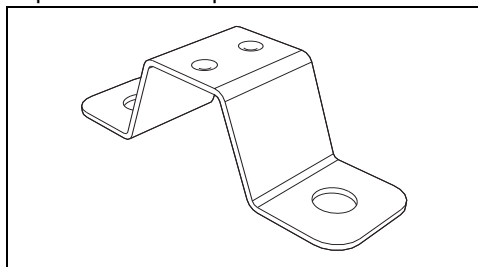


It is recommended to slacken off the cable clamp screw before installing the power supply cable.

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



Replacement clamp



When connecting using a 10 sq. mm internal section cable, the existing clamp must be replaced with the one supplied in order to ensure that the cable is secured correctly.

Fixed connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

For the Australian/New Zealand market:

The circuit breaker incorporated in the fixed connection must comply with AS/NZS 3000.

Accessing the terminal board

To connect the power supply cable, you have to access the terminal board on the

Instructions for the installer

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