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INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these instructions are intended for the qualified technician who must carefully inspect the gas line and perform the installation, put it into operation, and perform an inspection tes.

1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT ON HAND THROUGHOUT THE COOKING APPLIANCE'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. ALSO KEEP ALL THE NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **RELEVANT REGULATIONS**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND REHEATING OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE DISCARDED PACKAGING UNATTENDED IN THE HOME. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SORTED DISPOSAL CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/CE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT.

THE PLATE MUST NOT BE REMOVED.



REMOVE ALL REMOVABLE LABELS AND PROTECTIVE FILMS FROM THE INSIDE AND OUTSIDE OF THE APPLIANCE.



DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.

USE ORDINARY, NON-ABRASIVE PRODUCTS FOR STEEL, WITH THE AID OF WOODEN OR PLASTIC MATERIALS IF NECESSARY.

RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR DEERSKIN.

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.



THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR INJURY OR DAMAGE CAUSED BY FAILURE TO COMPLY WITH THE ABOVE REGULATIONS OR DERIVING FROM TAMPERING WITH EVEN JUST ONE PART OF THE APPLIANCE AND THE USE OF NON-ORIGINAL SPARE PARTS.



2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Never leave all or part of the packaging lying around. They can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: deliver the appliance to your local organisation authorised to collect scrapped appliances.

Correct disposal means intelligent recycling of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has accepted delivery of the appliance.

Before disposing of your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. Also, cut the power supply lead and remove it and the plug.



NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATED DISPOSAL CENTRE.



NOTICE TO USERS:

PURSUANT TO DIRECTIVES 2002/95/EC, 2002/96/EC, 2003/108/EC, RELATING TO THE REDUCTION OF THE USE OF HAZARDOUS SUBSTANCES IN ELECTRICAL AND ELECTRONIC EQUIPMENT, AND WASTE DISPOSAL, THE BARRED RUBBISH BIN SYMBOL ON THE APPLIANCE INDICATES THAT IT CANNOT BE DISPOSED OF AS HOUSEHOLD WASTE AT ITS END-OF-LIFE. THE USER MUST THEREFORE HAND THE PRODUCT OVER, AT ITS END-OF-LIFE, TO THE APPLICABLE COLLECTION CENTRES FOR THE RECYCLING OF ELECTRICAL AND ELECTRONIC WASTE, OR RETURN IT TO THE DEALER ON PURCHASE OF ANOTHER EQUIVALENT APPLIANCE, ON A ONE-FOR-ONE BASIS. CONSIGNING THE END-OF-LIFE APPLIANCE TO THE APPROPRIATE COLLECTION POINT FOR RECYCLING AND ECO-COMPATIBLE TREATMENT AND DISPOSAL PREVENTS POTENTIAL NEGATIVE EFFECTS ON THE ENVIRONMENT AND HUMAN HEALTH, AND HELPS ENSURE THAT THE PRODUCT'S COMPONENT MATERIALS WILL BE RECYCLED. UNLAWFUL DISPOSAL OF THE PRODUCT BY THE USER MAY LEAD TO PROSECUTION.

3. SAFETY PRECAUTIONS

ELECTRICAL CONNECTION: REFER TO THE INSTALLATION INSTRUCTIONS WITH REGARD TO GAS, ELECTRICITY SUPPLY AND VENTILATION REQUIREMENTS.

IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL GAS-FIRED HOUSEHOLD APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.

INSTALLATION TECHNICIANS ARE COMMITTED TO WORKING TO THE HIGHEST STANDARDS.

GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.

NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.

THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.



IT IS OBLIGATORY FOR ALL ELECTRICAL SYSTEMS TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB GRIDS.



NEVER USE PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.



NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

4. INTENDED USE

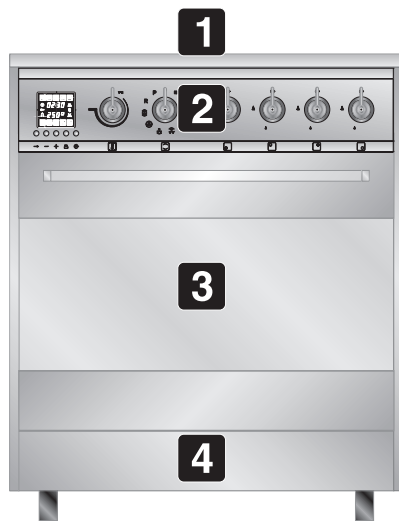
THE APPLIANCE IS BUILT TO PERFORM THE FOLLOWING FUNCTION: **COOKING AND REHEATING OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



5. GETTING TO KNOW YOUR OVEN

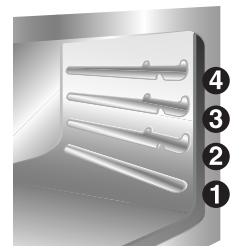


- 1** HOB
- 2** CONTROL PANEL
- 3** MAIN OVEN
- 4** DISHWARMING COMPARTMENT

5.1 General Description

5.1.1 Oven racks

The oven features **4 runners** for positioning trays and grills at different heights. The insertions heights are numbered from the bottom upwards (see figure). (When using recipes, use the recommended runners, described in the table “10.6 Table of predefined recipes:”).



5.1.2 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air from the back area of the hob that may continue for a brief period of time even after the oven has been turned off.

5.1.3 Inside light

The oven light comes on when the door is opened or any function or recipe is selected, except for **P** (where present). In addition to pressing the button, the light can be turned off or on at any moment except for when the automatic cleaning function is on **P** (when present).

The auxiliary oven light turns on by selecting any function or the appropriate light function indicated with the symbol .

5.1.4 Dishwarming compartment (when present)

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door. Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.



Never open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.



6. BEFORE INSTALLATION



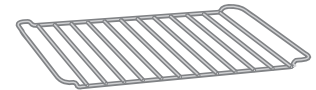
The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see "13. CLEANING AND MAINTENANCE".



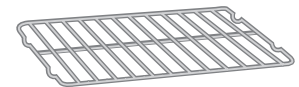
Before using the oven and the grill for the first time, pre-heat it to maximum temperature long enough to burn off any manufacturing oily residues which could give the food a bad taste.

7. AVAILABLE ACCESSORIES

Oven rack: for cooking food in flat pans, small cakes or roasts or foods requiring light grilling.



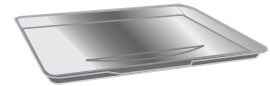
Tray rack: for placing on top of a pan for cooking foods which may drip.



Oven tray: useful for collecting fat from foods placed on the rack above.



Baking tray: useful for cooking cakes, pizza and baked desserts.



Chromium-plated gripper: useful for removing hot shelves and trays.



Rotisserie rod (on some models only): useful for cooking chicken and all foods which require uniform cooking over their entire surface.

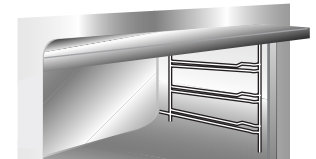
(see page 39 for instructions for use)



Rotisserie frame (on some models only): supports the rotisserie rod (see page 39 for instructions for use).



Main oven roof liner (on some models only): remove it to make cleaning inside the oven easier.



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88 and of Decree Law 108, dated 25/01/92.



Not all accessories are provided on some models.

Accessories available on request:

Original supplied and optional accessories may be ordered from any Authorised Service Centre.



8. WARNINGS AND GENERAL ADVICE FOR USAGE



The appliance becomes very hot during use. Oven gloves should always be worn.

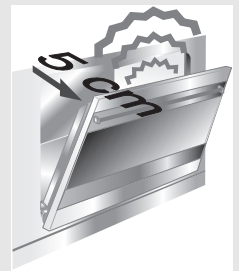


All cooking operations must be carried out with the door closed.



During cooking, do not cover the bottom of the oven with aluminium foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

To prevent any steam in the oven from creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. When the door is opened the oven's internal fan cuts out automatically; it starts up again when the door is closed.

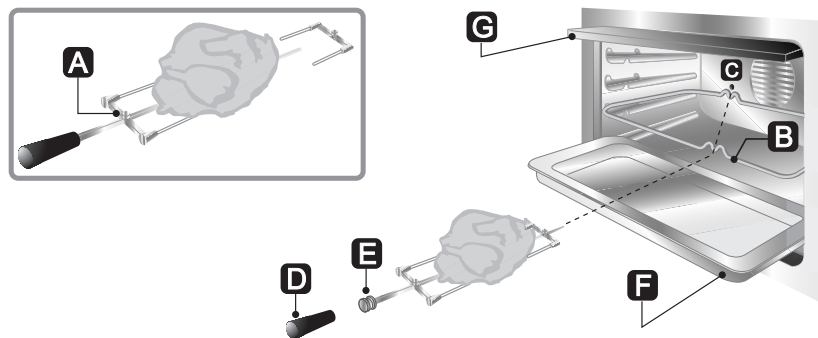


- Grilling processes must never last more than 60 minutes.
- To prevent hazardous overheating, the appliance's glass lid (when present) must always be raised when using the oven or grill.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- During rotisserie cooking operations, one of the pans supplied with the cooking appliance should be placed on the bottom of the oven, on the bottom runners, to collect any grease and fat produced.
- When using the oven, remove all unused pans and shelves from its interior.



8.1 USING THE ROTISSERIE ROD (when present)

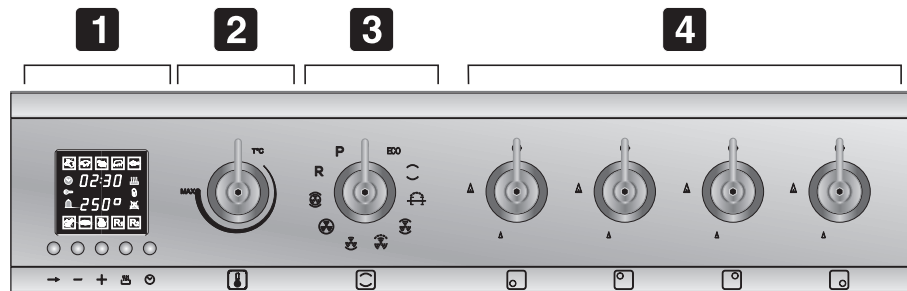
Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the frame **B** into the guides second from the bottom. Remove the knob **D** and position the rotisserie rod so that the pulley **E** is still in the guides on the frame **B**. Push the frame **B** fully in until the tip of the rotisserie rod enters the hole **C** on the rear wall of the oven. Place a basin **F** on the bottom shelf and pour a little water into it to prevent smoke from forming.



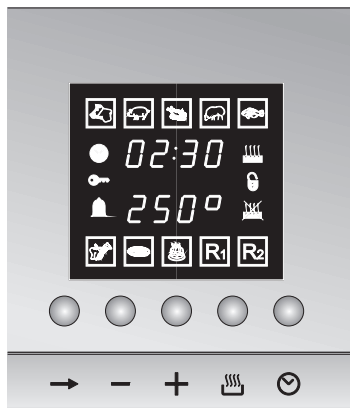


9. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

All the control and monitoring devices are clearly in view on the front panel. The symbols used are described in the table below.



1



This display shows the following information:



Indicates the current time or the cooking time.



Shows the preset temperature for the function required, or the temperature set by the user.



Recipes that can be selected.

The following symbols turn on to indicate:



Clock: adjusting the cooking time



Child lock-out function: child lock-out function mode ON (see 10.7 Secondary menu).



Bell: minute minder activated.



Cooking duration: setting the cooking time.



Door interlock indicator light: comes on when the cleaning cycle is used to indicate the door has been locked (pyrolytic models only).



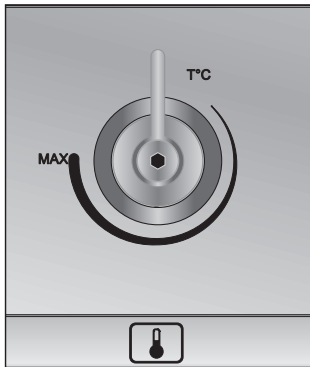
Delayed start: sets a delayed start for the cooking time.



MAIN OVEN TEMPERATURE SELECTION KNOB (PT1)

2

PT1



This knob is used for selecting the desired temperature for the main oven. Turning it clockwise, the display shows the temperature just set, the temperature can be set between **50°C** and **260°C** according to the chosen function. In the case of using the “pizza” recipe, the maximum temperature allowed is **280°C**.

MAIN OVEN FUNCTIONS SELECTION KNOB (PT2)

3

PT2

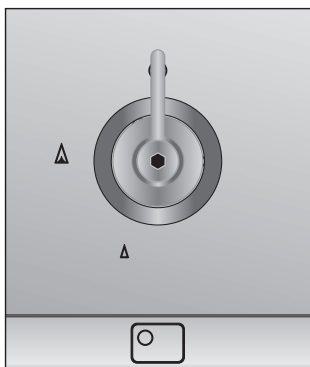


This knob is used to select the desired cooking function. By turning it clockwise or counterclockwise you can choose between the functions shown.

For increased details on the cooking mode of each function, see paragraph “11. COOKING IN THE OVEN”.

HOB BURNER CONTROL KNOB

4



To light the flame, press the knob and turn it counterclockwise to the minimum flame symbol Δ .

To adjust the flame, turn the knob to the zone between the maximum (Δ) and the minimum (Δ) settings.

To turn off the burner, turn the knob to the \bullet position.




10. USING THE MAIN OVEN

10.1 First use

At first use, or after a power failure, the oven's display will show a flashing **00:00** symbol. To be able to start any cooking function with the main oven, the current time must be set.



10.2 Setting the current time

To adjust the current time with the flashing display:

- Press the buttons **—** or **+** to decrease or increase the time shown. If the button is held down in one direction the time changes faster.
- When any button is released, after a few seconds the display will stop flashing and only the colon separating the hour and minutes will flash to indicate its correct operation (*The  symbol will be shown on the display*).





It might become necessary to change the current time, for example for daylight savings time.


hold down the  button for a few seconds until the symbol  stops flashing.

Repeat the operations described in point “10.2 Setting the current time”.

10.2.1 Using the minute minder

The minute minder can be used during cooking or when the oven is turned off. The setting procedure is the same for both cases.

Press the  button briefly, the  symbol will flash and the display will show the **00:00** symbol (or the time remaining from a previously programmed count).

Press the buttons **—** or **+** to increase or decrease the minute minder time from 00:01 to 03:59 (hold the button down to go faster). After a few seconds the count will begin and the remaining time and the non-flashing  symbol will appear on the display.



To reset the minute minder, press the **—** and **+** buttons at the same time for approximately one second.





Warning: The minute minder does not stop the cooking but rather informs the user when the set time has run out. To turn off the oven, turn the PT2 knob to the O position.

Modifying the programmed data:

Once the count has begun, the previously set data can be modified. Repeat the operations described in point “10.2.1 Using the minute minder”.

10.3 Selecting a function

A cooking function can be selected by simply turning **PT2** to the right or left to the desired function. After having selected the cooking function, use the **PT1** knob to select the desired temperature.

Cooking is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly. The  symbol flashes on the display to indicate that this stage is in progress. When the preheating stage is over, the  symbol will remain on and a buzzer will sound to indicate that the food can be placed inside the oven.



10.4 Programmed cooking procedures

10.4.1 Semiautomatic cooking



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

Select a function and the temperature (see paragraph 10.3).

Press the key on the display; the symbol will flash and the symbol will appear; if you do not set a time within a few seconds, the oven will return to manual mode; otherwise, you can set a cooking time (max 23.59) using the or keys.

Once the desired cooking time value is reached, the symbol stays lit.

At the end of the cooking time, the message STOP will appear on the display, cooking will be interrupted and a buzzer will sound that can be deactivated by pressing the key.



If you wish to continue cooking beyond the set time, press the button again. The oven will restart normal operation with the previously-selected cooking settings. To turn off the oven, turn the PT2 knob to the "O" position.



During semi-automatic cooking, the temperature values and the desired function can be modified without changing the previously set time.

Modifying the data set:

Once semiautomatic cooking has started, its duration can be changed.

When the symbol is steady and cooking is in progress, press the key.

The symbol starts flashing and it is possible to change the cooking time using the or keys.

A few seconds after the last change, the symbol will stop flashing, and semiautomatic cooking will restart from the new value.

10.4.2 Automatic cooking



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

Select a function and the temperature (see paragraph 10.3).

Press the key on the display; the symbol will flash and the symbol will appear; if you do not set a time within few a seconds, the oven will return to manual mode; otherwise, you can set a cooking time (max 23.59) using the or keys.

Press the key again; the symbol will start to flash; if you do not set a time within a few seconds, the oven will return to semiautomatic mode; otherwise, you can set a cooking time (max 23.59) using the or keys.

A few seconds after the last change, the display will show the current time and the oven will be in standby waiting for the set start time.

At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press to deactivate it.



If you wish to continue cooking beyond the set time, press the button again. The oven will restart normal operation with the previously-selected cooking settings.



Modifying the programmed data:

Once automatic cooking has started, its duration can be changed.

When the and symbols are steady and cooking is in progress or the oven is in standby status waiting for cooking to start, press . The symbol begins to flash and by pressing the or button the cooking duration can be changed. Press the button again. The symbol will begin to flash, use the or buttons to modify the the end of cooking time.

A few seconds after the last change, the symbol will stop flashing, and automatic cooking will restart with the new programmed data.



Once cooking has been programmed but before it starts, the symbol of the chosen function or recipe will remain on, as will the , symbols.

10.5 Cooking with selection of a recipe

The oven has 8 preset recipes (see “10.6 Table of predefined recipes:”) and 2 memories. A recipe is a combination of function, temperatures and cooking times presettings.

Only when **PT1** is positioned on “O” it is possible to select a recipe simply by turning **PT2** onto **R**.

Press the or keys; the selected recipe will change its colour to red on the display; a few seconds later cooking will start with the preset parameters.

When the preset temperature is reached, a series of beeps will be emitted indicating that the oven is ready for use. The cooking time as specified in the table “10.6 Table of predefined recipes:” starts from this moment.

Modifying the data set (during cooking)

During cooking it is possible to manually change the temperature that was preset for the recipe by turning **PT1** to the desired cooking temperature. To modify the cooking time press the key; the symbol flashes on the display. You can increase or decrease the cooking end time using the or keys.

These changes are not saved permanently.

10.5.1 Automatic cooking with selection of a recipe

Only when the **PT1** knob is positioned on “O” it is possible to select a recipe, simply by turning **PT2** onto **R**.

Press the or keys; the selected recipe will change its colour to red on the display. Within a few seconds press the key on the display; the symbol will flash. Press the key again; the symbol will start to flash; if you do not set a time within a few seconds, the oven returns to recipe mode and starts cooking; otherwise, you can set a cooking time (max 23.59) using the or keys.

A few seconds after the last change, the display will show the current time and the oven will be in standby waiting for the set start time.

At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press to deactivate it.



Once cooking has been programmed, before it starts, the function or recipe symbol will remain on, as will the symbols , .



10.5.2 Making permanent changes to a recipe

The oven has 8 preset recipes (see “10.6 Table of predefined recipes:”), and 2 to set according to your own named cooking preferences **R₁** **R₂**. In addition, you can modify the other recipes that are already preset.

To modify or set a recipe permanently:

- 1 With the **PT1** and **PT2** knobs positioned on “O” press the **→** key for 3 seconds.
- 2 Select the recipe you want to change using the **—** or **+** keys; the current settings for that recipe are shown on the display.
- 3 Press the **→** key; the display shows the preset function. (see “10.6.1 Association display icon - function”) To change it, turn **PT2** to the desired function.
- 4 When you press the **→** key the cooking time flashes on the display; use the **—** or **+** keys to change the value.
- 5 When you press the **→** key the preset temperature will flash on the display; turn **PT1** to change the value.
- 6 Press the **→** key to exit from recipe programming.



10.6 Table of predefined recipes:

	Class	Type	Qty.	Temp. (°C)	Cooking duration (min.)		Funct.	Runner recommended
	Beef	Roast-beef	0.7 Kg	200	30	*		<u>2</u>
			1 Kg	200	40			
			1.5 Kg	200	65			
	Pork	Roast	0.5 Kg	180	50	*		<u>2</u>
			1 Kg	190	75			
			1.5 Kg	180	110			
	Chicken	Roast chicken	0.5 Kg	190	40	*		<u>2</u>
			1 Kg	190	60			
			2 Kg	180	90			
	Lamb	Roast leg of lamb	1.0 Kg	190	65	*		<u>1</u>
			1.5 Kg	190	90			
	Fish	Bass baked in foil	0.7 Kg	200	35	*		<u>2</u>
			1.0 Kg	200	45			
	Vegetables	Stuffed peppers	1 Kg	170	45	*		<u>2</u>
			1.5 Kg	160	50			
			2 Kg	160	60			
	Pizza	Stuffed Pizza	1 pizza	280	8	*		<u>1</u>
	Cakes	Apple pie	8 people	170	60	*		<u>3</u>



The cooking times specified in the table refer to the food indicated in the recipe and may vary depending on the weight.



The table gives the factory-set data. To reset a recipe with the original settings after it has been modified, just enter the data given in the table. (*original settings).



If the energy saving mode is activated (see secondary menu) the cooking times can vary from those indicated.

10.6.1 Association display icon - function

F0:01	F0:02	F0:03	F0:04	F0:05	F0:06	F0:07	F0:08
ECO	Static	Rotisserie grill	Vent.-ass. static	Vent.-ass. grill	Vent.-ass. bottom	Circular	Turbo



10.7 Secondary menu

This appliance also has a concealed “secondary menu” allowing the user to:

Activate or deactivate the child safety device

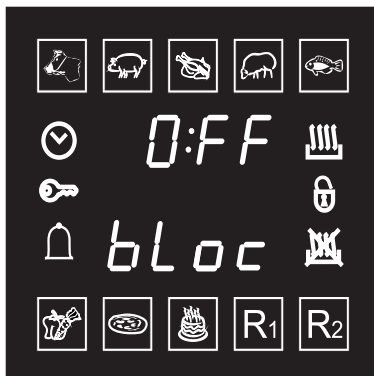
Activate or deactivate the Showroom mode (which disables all the heating elements so that only the control panel works).

Select or deselect the power limiter mode.

With the PT2 knob positioned on “O”, press the and buttons for at least 3 seconds to view the secondary menu.

With the and buttons, it is possible to change the status of the setting (ON / OFF) (HI / LO).

Press to move on to setting the next function.



Child lock-out mode: by activating this mode, after two minutes of operation without any intervention from the user, the controls will automatically be locked, indicated by the symbol turning on. To disconnect the temporary lock during cooking, hold down the button for at least 3 seconds. Two minutes after the last setting the lock will become active again.



When turning the PT2 knob, the word “BLOC” is shown permanently. The word only disappears when the knob is turned back to the original start condition.

If the PT1 knob is turned, the cooking temperature will not change and the word “BLOC” will be shown.



Showroom mode: (only for showrooms) by activating this mode, the oven deactivates all the heating elements, while keeping the control panel active. To use the oven normally, set this mode to OFF. During cooking, the word SHO will be displayed (once per minute) to indicate that the showroom mode has been activated.



Power limiter mode: by selecting LO while cooking with the main oven a limited amount of power will be used, according to the model. To reset the product's normal consumption, select HI.



To save the settings, you need to exit from the secondary menu in the “power limiter mode” screen by pressing the key, or else wait for a few seconds.

If you do not do this the changes you made will not be saved.



11. COOKING IN THE OVEN

11.1 Description of the selected functions

	<p>ECO: Using the grill and the bottom heating element is particularly suitable for cooking small quantities of food, as it provides low energy consumption.</p>	
	<p>STATIC: As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread, and cakes and in any case particularly suitable for fatty meats such as goose and duck.</p>	
	<p>GRILL: The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (when present) gives the food an even browning at the end of the cooking. Perfect for sausages, ribs and bacon. This function allows you to grill large quantities of food, particularly meat, evenly.</p>	
	<p>ROTISSERIE GRILL: (pyrolytic mod. only)</p> <p>The rotisserie functions in combination with the grill element to give perfect browning to food.</p>	
	<p>FAN-ASSISTED STATIC: The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels.</p>	
	<p>FAN-ASSISTED GRILL: The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling even to very thick foods. Perfect for large cuts of meat (e.g. shank of pork).</p>	
	<p>FAN-ASSISTED BOTTOM: The combination of the fan with only the bottom heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.</p>	
	<p>CIRCULAR: The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and cooking time. Air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously without mixing smells and flavours.</p>	
	<p>TURBO: The combination of fan-assisted cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently. Perfect for large volumes that call for intense cooking.</p>	



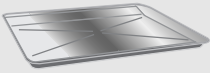
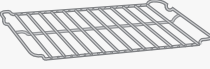

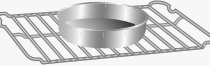
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

11.2 COOKING HINTS AND TIPS




HINTS ON USING THE ACCESSORIES:

	<ul style="list-style-type: none"> • Use only original SMEG trays. • When the tray is in the oven, the handle must be facing the oven door. • Push the trays all the way inside the oven.
	<ul style="list-style-type: none"> • Use only original SMEG racks. • When the rack is in the oven, the contoured part must be facing downwards. • Push the racks right inside the oven.
	<ul style="list-style-type: none"> • Use only original SMEG racks. • Push the racks right inside the oven.
	<ul style="list-style-type: none"> • For best cooking results, we recommend placing kitchenware in the centre of the rack.


GENERAL HINTS:

	<ul style="list-style-type: none"> • We recommend preheating the oven before putting food in. Do not place foods inside the oven until the  symbol on the display stops flashing and the beep has sounded to confirm that the programmed temperature has been reached.
	<ul style="list-style-type: none"> • For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
	<ul style="list-style-type: none"> • In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside). • While cooking desserts and vegetables, dripping from the bottom of the door may occur. This is a natural physical phenomenon which mainly occurs when the food is placed in the oven before preheating. To avoid this, carefully open the door a couple of times during the cooking.

COOKING HINTS FOR MEAT:

	<ul style="list-style-type: none"> • Cooking times, especially for meat, vary according to the thickness and quality of the food and the consumer's taste.
	<ul style="list-style-type: none"> • To save energy when roasting, we recommend putting the food in the cold oven. • We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard it is ready, if not, it needs another few minutes cooking.

COOKING HINTS FOR DESSERTS AND BISCUITS:

	<ul style="list-style-type: none"> • Use dark metal moulds for desserts: they help to absorb the heat better.
	<ul style="list-style-type: none"> • The temperature and the cooking duration depend on the quality and consistency of the dough. • The tables indicate the temperature ranges. Initially, try with the lowest value (the lower temperature gives a more even browning); if the dessert does not come out well, increase the temperature on the following occasions. • Check whether the dessert is cooked all the way through: About 10 minutes before the end of cooking, stick a toothpick into the highest point in the dessert. If the dough does not stick to the toothpick, the dessert is cooked. • If the dessert goes flat 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.



11.3 Cooking tables:

	FUNCTION	LEVEL FROM BELOW	TEMP. °C	TIME IN MINUTES	
FIRST COURSES					
LASAGNE	Static	1	220 - 230	50 - 60	
OVEN-BAKED PASTA	Static	1	220 - 230	40	
MEAT					
ROAST VEAL	Vent.-ass. static	2	180 - 190	70 - 80	
LOIN OF PORK	Vent.-ass. static	2	180 - 190	70 - 80	
SHOULDER OF PORK	Turbo	2	180 - 190	90 - 100	
ROAST RABBIT	Circular	2	180 - 190	70 - 80	
TURKEY BREAST	Vent.-ass. static	2	180 - 190	110 - 120	
ROAST NECK OF PORK	Turbo	2	180 - 190	190 - 210	
ROAST CHICKEN	Turbo	2	180 - 190	60 - 70	
GRILLED MEATS					
PORK CHOPS	Vent.-ass. grill	4	260	1 SURF 7 - 9	2 SURF 5 - 7
FILLET OF PORK	Grill	3	260	9 - 11	5 - 9
FILLET OF BEEF	Grill	3	260	9 - 11	9 - 11
LIVER	Vent.-ass. grill	4	260	2 - 3	2 - 3
SAUSAGES	Vent.-ass. grill	3	260	7 - 9	5 - 6
MEAT-BALLS	Grill	3	260	7 - 9	5 - 6
ROTISSERIE MEATS					
CHICKEN	Rotisserie grill	On a spit	250 - 260	60 - 70	
FISH					
SALMON TROUT	Bottom v.-a.circ.	2	150 - 160	35 - 40	
PIZZA					
	Vent.-ass. static	1	250 - 280	6 - 10	
BREAD					
	Circular	2	190 - 200	25 - 30	
MUFFINS					
	Turbo	2	180 - 190	15 - 20	
DESSERTS					
DOUGHNUT	Vent.-ass. static	2	160	55 - 60	
FRUIT TART	Vent.-ass. static	2	160	30 - 35	
SHORT PASTRY	Bottom v.-a.circ.	2	160 - 170	20 - 25	
JAM TARTS	Turbo	2	160	20 - 25	
PARADISE CAKE	Vent.-ass. static	2	160	55 - 60	
ECLAIR	Turbo	2	150 - 160	40 - 50	
LIGHT SPONGE CAKE	Circular	2	150 - 160	45 - 50	
CROISSANTS	Circular	2	160	25 - 30	



12. USING THE HOB

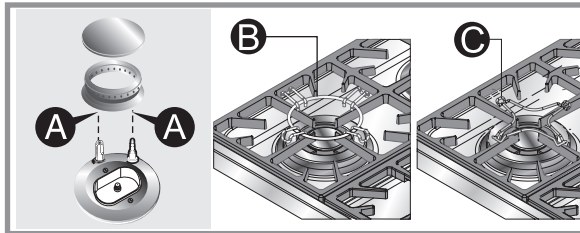
12.1 Lighting the hob burners



Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreaders are aligned with the plugs and thermocouples. Before lighting the burners **lift the glass lid**; before closing it again, turn off all the burners and wait for them to cool.



The optional rack **B** is for use with woks. To prevent damage to the hob, the cooker comes complete with a raised rack **C** for use underneath pans more than 26 cm in diameter. The pan stand **C** supplied is for use with very small pans.



The burner each knob controls is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it counterclockwise to the minimum flame symbol Δ , until the burner lights. Keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.

Repeat the operation, keeping the knob pressed down for longer. This is not necessary on burners not equipped with thermocouple.



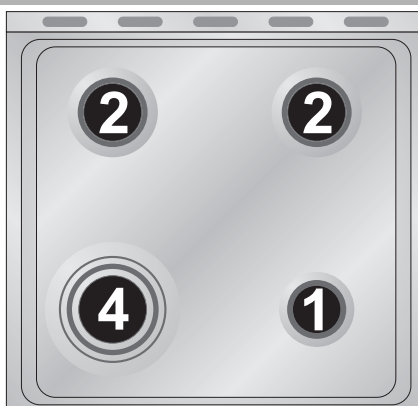
On models with thermocouple, if the burners should go out accidentally a safety device will be tripped, cutting off the gas supply even if the gas tap is open.

12.2 Practical hints for using the hob burners



For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan (see point "12.3 Pan diameters"). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over. To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms. Take the greatest care when using fats or oils since they may catch fire if overheated. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

12.3 Pan diameters



BURNERS

min. and max. Ø (in cm)

- | | |
|-----------------|---------|
| 1. Auxiliary | 12 - 14 |
| 2. Semi-rapid | 16 - 24 |
| 3. Rapid | 18 - 26 |
| 4. Triple crown | 18 - 26 |



13. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.



Never use a jet of steam for cleaning the appliance.

13.1 Cleaning stainless steel



To keep stainless steel in good condition, it must be cleaned regularly when you are done using the cooker, after it has cooled.

13.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

13.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use ordinary non-abrasive products for steel, with the aid of wooden or plastic materials if necessary. Rinse thoroughly and dry with a soft cloth or deerskin. 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.

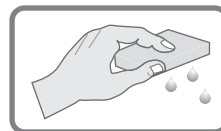


13.4 Cleaning the oven



For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.

- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see point "14.2 Removing the door").



The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

13.5 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent paper towels, remove stubborn dirt with a damp sponge and ordinary detergent.



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



Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g., powder products, oven-cleaner sprays, stain removers and metal scouring pads). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter.



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13.6 Pyrolysis: automatic oven cleaning (on some models only)

P

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven with great ease.



During the first automatic cleaning cycle unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle.



Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations inside.



During the pyrolysis cycle a door interlock device makes it impossible to open the door.



DURING THE AUTOMATIC CLEANING CYCLE, BURNERS OR ELECTRICAL BURNERS OF THE HOB MUST REMAIN OFF.

13.6.1 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).

Before proceeding, check the following:

- **only the baking tray, the oven tray, the pizza pan or the cover may be left inside the oven** since they will withstand the high temperatures of the pyrolysis process; all the other accessories must be removed from inside the oven.
- make sure that the oven door is firmly closed.

When setting the cleaning cycle duration, refer to the chart below:

CLEANING DURATION	LIGHT DIRT	MEDIUM DIRT	HEAVY DIRT
		90 MIN.	135 MIN.






During the automatic cleaning cycle the fans make more noise because they are running at higher speed. This is an absolutely normal function, intended to provide more effective heat dispersal. At the end of the pyrolysis process, the fans continue to run automatically for long enough to prevent overheating of the sides of the cabinet and the front of the oven.




13.6.2 Setting the cleaning cycle







Use PT2 to select the pyrolysis function (P).



To start the cleaning (Pyrolysis) cycle, press the  button to set its duration. Press the  or  button to increase or decrease the duration of the cycle from a minimum of 1h30m to a maximum of 3h 00m.

The word "Pyro" will appear on the display to indicate that the oven is being cleaned and at the same time the remaining time will be shown to finish the cleaning cycle.

One minute after the cleaning (Pyrolysis) cycle starts, an interlock device will be tripped, which prevents opening of the door. The  symbol lights up on the display to indicate that this interlock device has been activated.

At the end of the cleaning cycle (indicated by a buzzer and by STOP on the display) the interlock device will remain active until the temperature inside the oven has reached a safe temperature. When the oven has cooled down, collect the residues from automatic cleaning with a damp micro-fibre cloth.

To select a cleaning cycle with delayed start, after setting the duration press  again. The  symbol and the current time will appear on the display. By pressing the  or  buttons you can select the time when you wish cooking to start.

A few seconds after the required duration is set, the  and  symbols stay on, and the oven will start to wait for the starting time set for the cleaning cycle.



14. EXTRAORDINARY MAINTENANCE

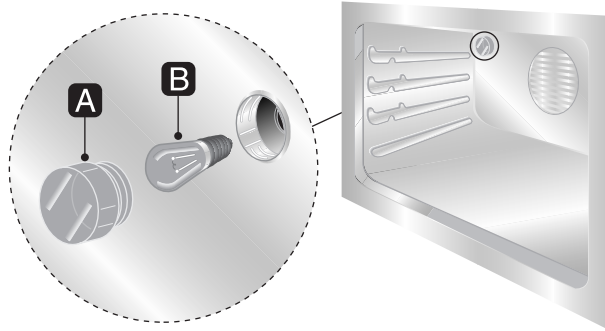
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

14.1 Changing the light bulb

Remove the protective cover **A** by unscrewing it counterclockwise; replace the bulb **B** with another of the same type (25 W). Re-fit the bulb protector **A**.



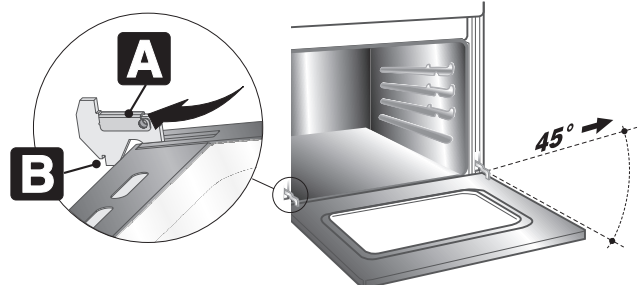
Use only oven bulbs (T 500°C).

14.2 Removing the door

Open the door completely and, using a small-ended screwdriver rotate the hinges **A** completely.

Grasp the door on the sides with both hands near the hinges, close it forming an angle of around 45° and remove it.

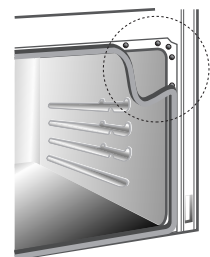
To reinsert it, groove **B** must be inserted with the oven's frame, putting hinge **A** in the position illustrated in the figure and pushing it all the way in with one push using a screwdriver or equivalent tool until you feel it click.



14.3 Removing the door seal

To permit thorough cleaning of the oven, the seal may be removed.

Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs under the seal as shown in the figure.





14.4 what to do if...

The oven display is completely off:

- Check the main power supply.
- Check whether an omnipolar switch upstream from the oven feed line is in the “ON” position.

The oven does not heat up:

- Check whether the “showroom” mode has been set, for further details see point “10.7 Secondary menu”.

The controls do not respond:

- Check whether the “child lock-out function” mode has been set, for further details see point “10.7 Secondary menu”.

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

- Check whether the “power limiter” mode has been set, for further details see point “10.7 Secondary menu”.

After the automatic “pyrolysis” cleaning cycle (only on some models) it is not possible to select a function:

- Verify whether the interlock device has been switched off. If it has not, the oven has a protection device that does not allow functions to be selected while the interlock device is active.

The display shows ERR 4 (on pyrolytic models only):

- The interlock device has not properly hooked to the door. This might be because the door was accidentally opened during its activation. Switch off the oven and switch it on again waiting a few minutes before selecting a new cleaning cycle.

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

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



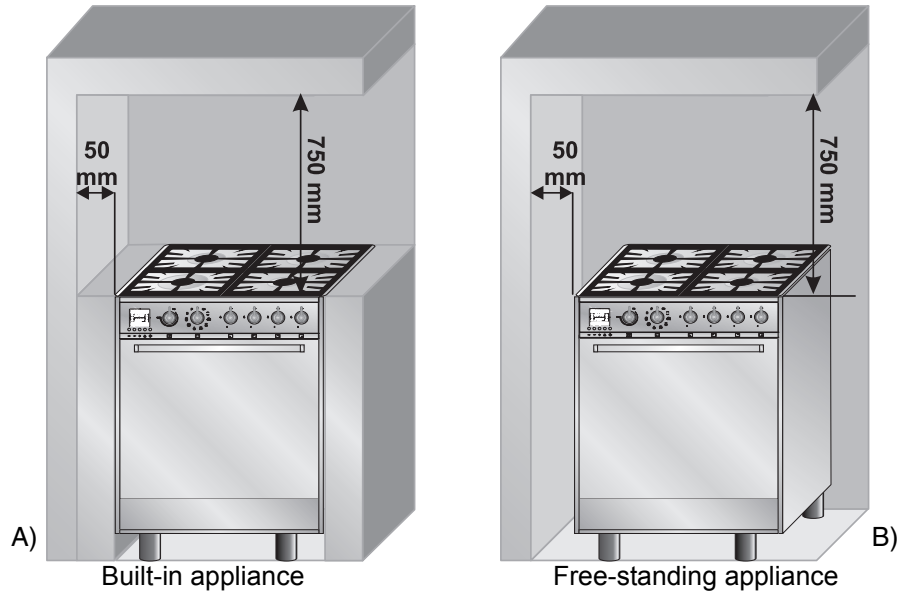
If the problem has not been resolved or there are other types of faults, contact your local technical assistance centre.



15. INSTALLING THE APPLIANCE



The appliance must be installed by a qualified technician and according to the standards in force. This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 5 cm from the side of the appliance, as shown in drawings A and B showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 75 cm above the work surface.



15.1 Electrical connection



Make sure the voltage and the cross-section of the power cord match the specifications indicated on the rating plated positioned in the storage compartment. **Do not remove this plate for any reason.**



If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm** located near the appliance and in an easily reachable position.

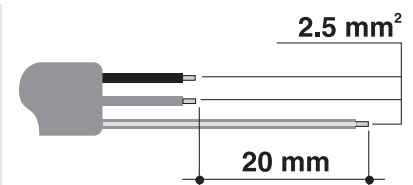


Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, the appliance absolutely must be earthed. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts which may cause overheating.



For operation on **220-240V~**: use an **H05V2V2-F** type three-core cable ($3 \times 2.5 \text{ mm}^2$).

The earth wire (yellow-green) must be at least **20 mm** longer than the other wires at the end for connection to the appliance.



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



THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE TO PERSONS OR THINGS CAUSED BY NON-OBSERVANCE OF THE ABOVE PRESCRIPTIONS.



15.2 Ventilation requirements



The room containing the appliance should have an air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow as required for the regular combustion of gas and by the necessary air exchange of the same room. The air vent, protected by grills, must be suitably dimensioned in compliance with the current regulations and positioned so that no part of it is obstructed.

15.3 Extraction of the products of combustion



Extraction of the products of combustion must be ensured by means of hoods connected to a natural draught chimney whose efficiency is assured or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the regulations. When the job is complete, the installer must issue a certificate of conformity.

15.4 Connection to gas



Installation of the UNI-CIG 7140 compliant rubber hose must be carried out so that the hose length is no greater than 1.5 metres. Make sure that the hose does not come into contact with moving parts or is squashed. The inside diameter of the hose must be 8 mm for LPG. LIQUID and 13 mm for METHANE GAS

Verify that all the follow conditions are met:

- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with the hot walls (max. 50 °C);
- the hose is not under traction or tension and has no tight curves or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight and leaks gas, **do not try and repair it**: replace it with a new hose;
- verify that the hose is not beyond its life cycle (serigraphed on the hose itself).

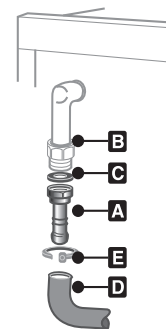


CONNECTION USING RUBBER HOSES COMPLYING WITH THE CURRENT REGULATIONS IS ONLY PERMITTED IF THE HOSE CAN BE INSPECTED ALONG ITS ENTIRE LENGTH.

15.4.1 Connection of natural

Make the connection to the gas mains using a rubber hose whose specifications comply with the current regulations (verify that the reference standard is stamped on the hose).

Screw the hose connector **A** to the gas connector **B** of the appliance, placing with the seal **C** between them. Push the rubber hose **D** onto the hose connector **A** and secure it with the clamp **E** that is compliant with the current standard.



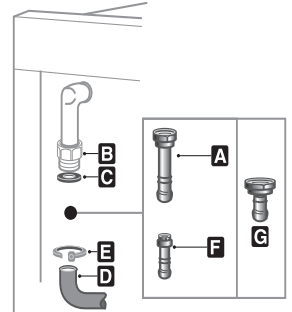


15.4.2 Connection to LPG



Both the pressure regulator and the connection to the cylinder must be standards-compliant. make sure that the feed pressure complies with the values indicated in the table at point “16.2 Burner and nozzle characteristics table”.

Screw the small hose connector **F** onto the large hose connector **A**; connect the block this makes to the gas connector **B** (or use the hose connector **G** which must be connected directly to the gas connector **B**) and place the seal **C** between them. Push the end of the rubber hose **H** onto the hose connector **A+F** (or **G**) and at the outlet connector of the pressure reducer onto the cylinder. Fix the end of the hose **H** to the hose connector **A+F** (or **G**) with the standards-compliant clamp **I**



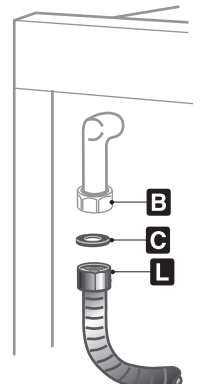
*The hose connector **A-F-G** illustrated are not supplied with the appliance. Only use standards-compliant hose connectors.*

15.4.3 Connection with flexible steel hose (for all types of gas)

This type of connection can be made on both built-in and free-standing appliances. Only use standards-compliant steel hoses whose length is not greater than 2 metres.

Screw the end of the flexible hose **L** to the 1/2" OD threaded gas connector (ISO 228-1) **B** placing the seal **C** between them.

At the end of the installation, check for any leaks with a soapy solution, never with a flame.





16. ADAPTATION TO DIFFERENT TYPES OF GAS



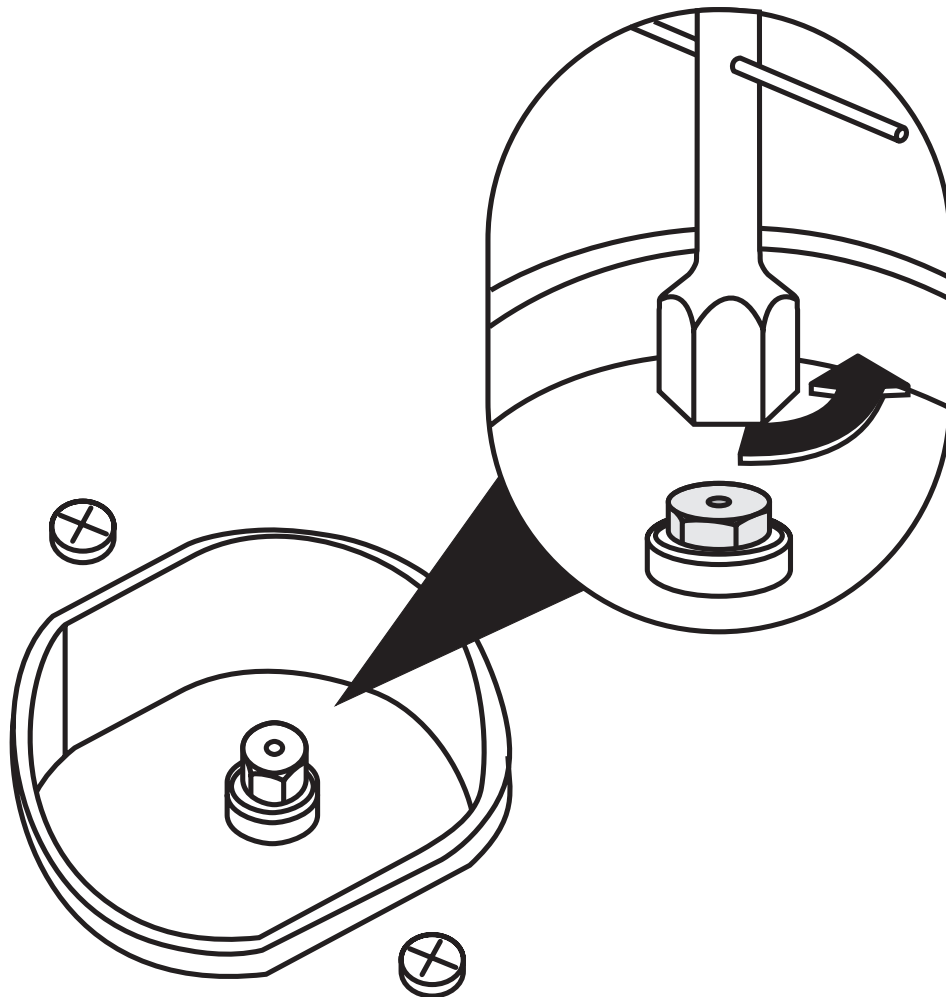
Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

The cooker hob is preset for **natural gas G20 (2H)** at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

16.1 Replacement of nozzles on the hob

This operation does not require the primary air to be adjusted.

- 1 Extract the grids and remove all the caps and flame-spreader crowns;
- 2 Unscrew the burner nozzles with a 7 mm socket wrench;
- 3 Replace the nozzles according to the type of gas to be used and the description in paragraph "16.2 Burner and nozzle characteristics table";
- 4 Replace the burners in the correct position.





Instructions for the installer

GB-IE

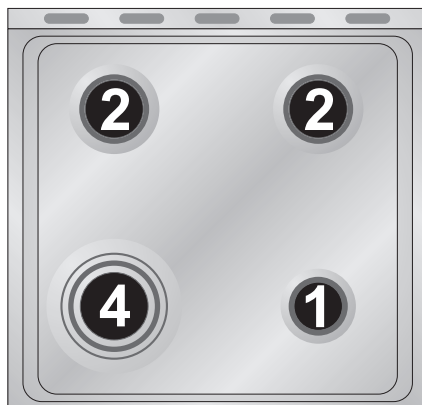
16.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass 1/100 mm	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Auxiliary	1.0	50	30	400	73	71
Semi rapid	1.8	65	33	500	127	125
Triple crown	4.0	100	65	1600	290	286

The nozzles and data concerning TOWN GAS are available at the Authorised Service Centres.

Burner	Rated heating capacity (kW)	NATURAL GAS – G20/G25 20/25 mbar	
		Nozzle diameter 1/100 mm	Reduced flowrate (W)
Auxiliary	1.0	72 (X)	400
Semi rapid	1.8	97 (Z)	500
Triple crown	4.0	135 (K)	1600

16.3 Arrangement of the burners on the hob



BURNERS

min. and max. Ø (in cm)

- | | |
|-----------------|---------|
| 1. Auxiliary | 12 - 14 |
| 2. Semi rapid | 16 - 24 |
| 4. Triple crown | 18 - 26 |



17. FINAL OPERATIONS



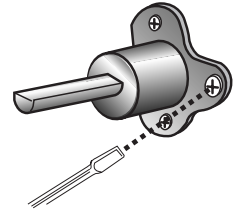
After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids.



Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the packet together with the nozzles.

17.1 Regulation of the hob burner minimum level for natural gas

Light the burner and turn it to the minimum position Δ . Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved. Refit the knob and verify the burner flame is stable (turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.



For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

17.2 Regulation of the hob burner minimum level for LPG



In order to adjust the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way. The bypass diameters for each individual burner are shown in paragraph "16.2 Burner and nozzle characteristics table". Once the regulation has been completed, restore the seal on the bypasses using paint or similar materials.

17.3 Positioning and levelling the appliance (depending on model)



After making the electrical and gas connections, level the appliance on the floor by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled. Depending on the model you have purchased, the foot height adjustment range may vary from 70 to 95 mm and from 110 to 160 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).