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

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



Instructions

1 Instructions

1.1 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



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

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for the qualified technician: installation, operation and inspection.



Safety instructions



Information



Advice

1. Use instruction sequence.

- Single use instruction.

1.2 This user manual

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

1.3 Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper.

This appliance must not be used by people (including children) of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

1.4 General safety instructions

For your safety and to avoid damage to the appliance, always respect the general safety instructions indicated below. In general

- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Read this user manual carefully before using the appliance.
- Do not modify this appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact the technical assistance centre immediately and they will replace it.



For this appliance

- Do not obstruct ventilation openings and heat dispersal slots.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not use the appliance to heat rooms for any reason.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).

1.5 Manufacturer liability

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

- use of the appliance other than the one envisaged,
- non-observance of the user manual provisions,
- tampering with any part of the appliance,
- use of non-original spare parts.

1.6 Identification plate

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

1.7 Disposal



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



Instructions

To dispose of the appliance:

- Remove the doors and leave the accessories (racks and trays) in their normal working positions, so that children cannot get stuck in the oven compartment.



Power voltage

Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.
- Cut the power supply cable and remove it along with the plug.
- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Consign the packing materials to the appropriate selective collection centres.



Plastic packaging

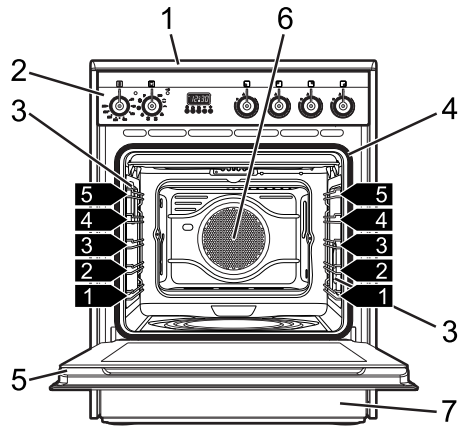
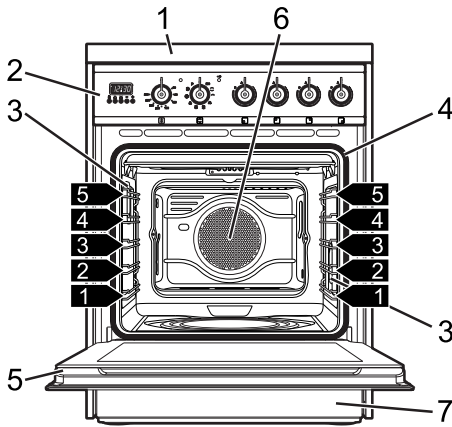
Danger of suffocation

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



2 Description

2.1 General Description

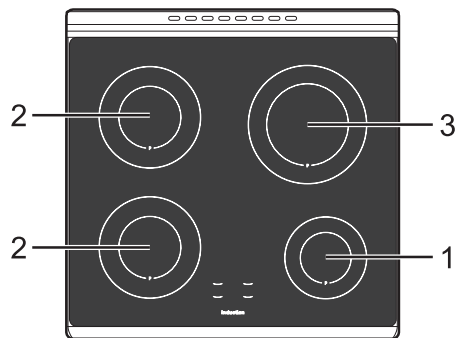
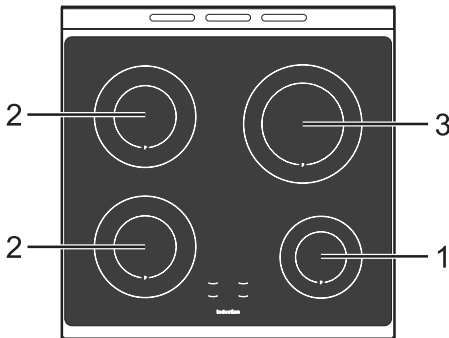


- 1 Cooking hob
- 2 Control panel
- 3 Oven light
- 4 Seal

- 5 Door
- 6 Fan
- 7 Storage compartment

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

2.2 Cooking hob



Zone	Outer diameter (mm)	Max. absorbed power (W)*	Absorbed power in Booster function (W)*
1	145	1400	2200
2	180	1850	3000
3	210	2300	3700

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



Description

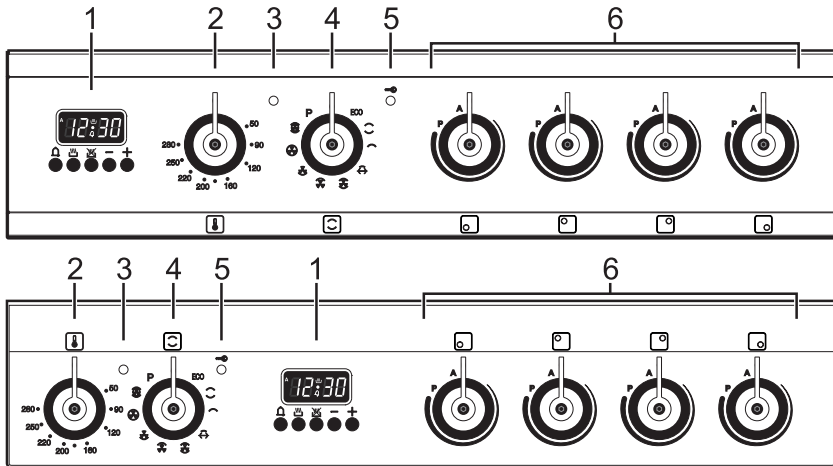
Advantages of induction cooking



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

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.

2.3 Control panel



Clock (1)

Useful for displaying the current time and programming the timer.

Temperature knob (2)

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum settings.

Indicator light (3)

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



regularly to indicate that the temperature set inside the oven is kept constant.

Function knob (4)

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

Door lock indicator light (5)

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

Cooking zone control knobs (6)

Useful for controlling the cooking zones of the induction hob.

Turn the knob clockwise to adjust the operating power of the hot plate from a minimum of **1** to a maximum of **9**.

The working power is indicated on the display on the hob.

2.4 Other parts

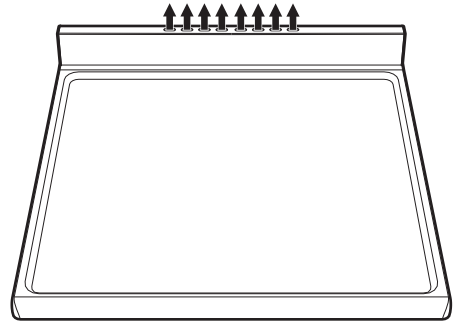
Oven shelves

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

Cooling fan

The fan cools the appliance and comes into operation during cooking.

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



Interior lighting

The oven interior lighting comes on when the door is opened (on some models only) or any function is selected, except for the

P function.



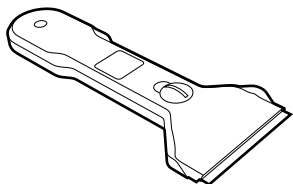
Description

2.5 Available accessories



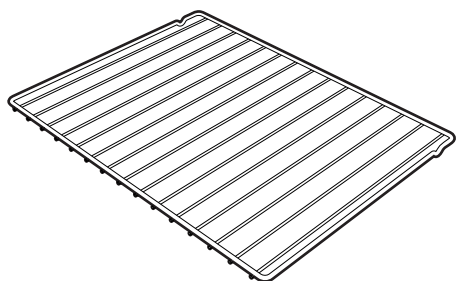
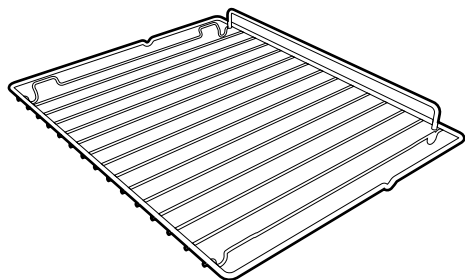
Some models are not provided with all accessories.

Scraper



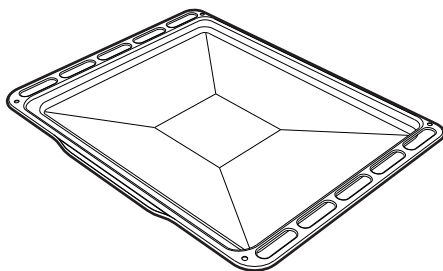
Useful for cleaning the hob.

Rack



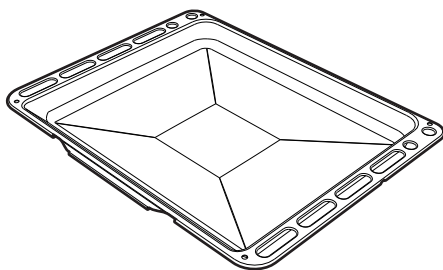
Useful for holding cooking vessels.

Oven tray



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

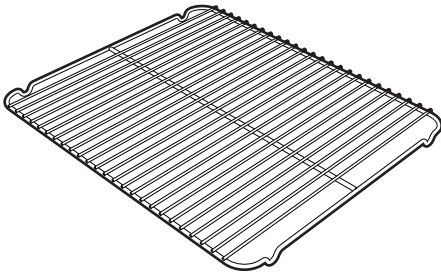
Deep tray



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



Tray rack



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

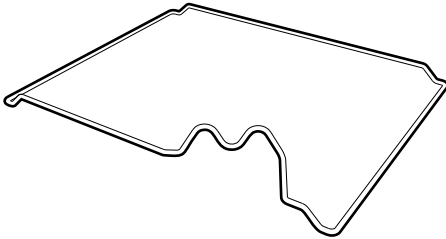


The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



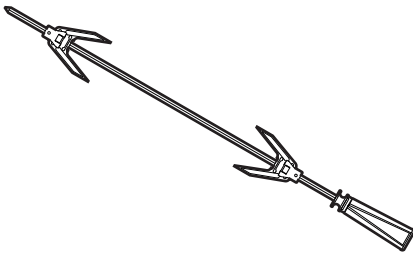
Original and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

Rotisserie support



To be used to support the rotisserie rod.

Rotisserie rod



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



Use

3 Use

3.1 Instructions



High appliance temperature during use

Danger of burns

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



High temperature inside the storage compartment

Danger of burns

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



Improper use

Risk of damage to surfaces

- Do not cover the bottom of the oven with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the cooking compartment.
- Do not use the open door to rest pans or trays on the internal glass panel.
- Do not pour water directly on very hot trays.
- Cookware should be placed inside the perimeter of the hob.
- All cookware must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the surface of the hob.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and call Technical Support.
- Do not use as a support surface.



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

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

3.2 First use

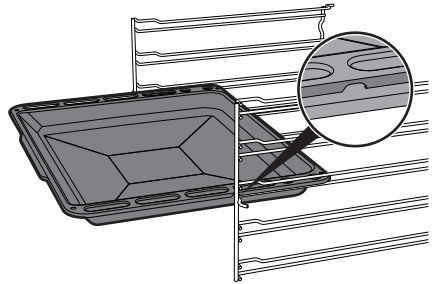
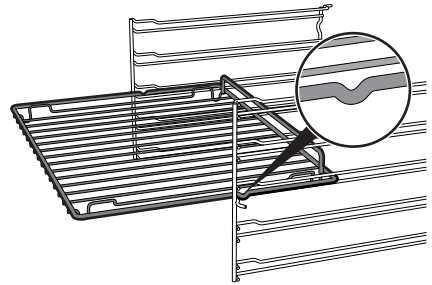
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartments.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat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

3.3 Using the accessories

Racks and trays

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

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



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



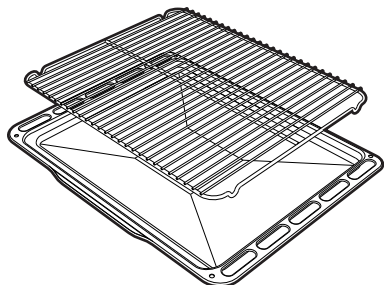
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.



Use

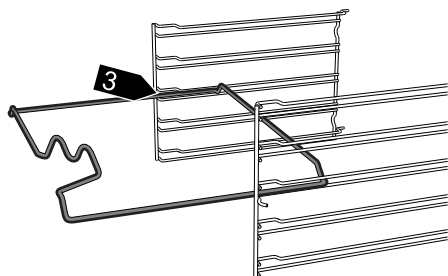
Tray rack

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.

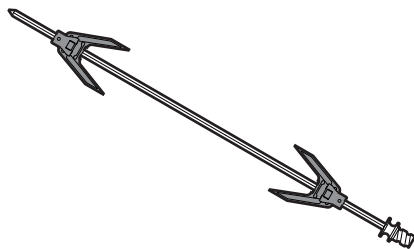


Rotisserie rod (where fitted)

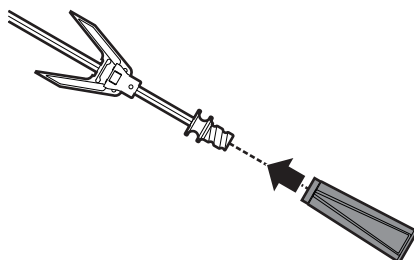
When cooking with the rotisserie, position the rotisserie support frame on the second shelf. Once the rod frame is inserted, the shaped part must sit facing outwards.



Prepare the rotisserie rod with the food using the clip forks provided.



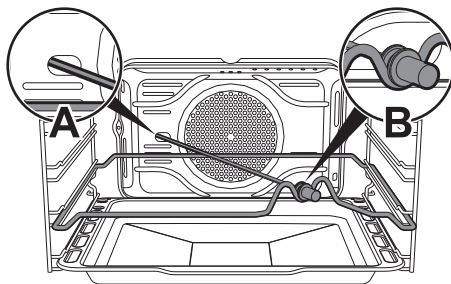
Screw on the handle provided so that you can handle the rod with the food on it readily.



Once you have prepared the rotisserie rod, place it on the the rotisserie support.

Insert the rod into the hole **A** so that it connects with the rotisserie motor.

Make sure that the pin is placed correctly on the guide frame **B**.



Remove the handle before closing the door



We recommend that you place the tray on the first shelf to collect fats more easily.



3.4 Using the hob



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

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

Just turn the knob clockwise to the required power setting.

Cookware suitable for use in induction cooking


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

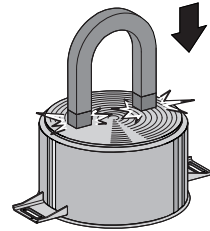
Suitable cookware:

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

Unsuitable cookware:

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

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



Use only cookware with a perfectly flat bottom and suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system so that cookware is not detected on the hot plate.



Use

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 of 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 **H** appears on the display.

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

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.

Advice on energy-saving

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



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



Power levels

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

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

* see booster function

Residual heat



Improper use Danger of burns

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

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

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.

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

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



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



Use

Booster function

i The booster function allows you to activate the cooking zone at maximum power as long as 10 minutes. It can be used to bring a large quantity of water to a boil rapidly or to broil meat.

- Turn the knob clockwise to the **P** position for two seconds and then release. The display shows the symbol **P**. After 10 minutes the booster function will automatically be disabled and cooking will continue at power level **9**.

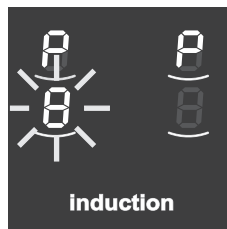
i The booster function has priority over the heating accelerator function.

Power management

The hob is fitted with a power management module that optimises/limits consumption. If the overall set power levels surpass the maximum limits permitted, the electronic circuit board manages automatically the power supplied by the hot plates.

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

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



i Priority is given to the last zone set.

Control lock

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

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

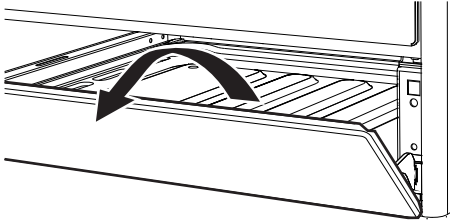
In order to remove the control lock repeat the same operations previously described.

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



3.5 Using the storage compartment

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



3.6 Using the oven

Switching the oven on

To switch the oven on:

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

Functions list



Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



Grill

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



Small grill + rotisserie

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



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. (For multiple-level cooking, we recommend using the 2nd and 4th shelves.)



Fan-assisted grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



Use



Fan-assisted bottom

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.

In pyrolytic models, the special defrosting and proving functions are brought together under the same function.



Fan-assisted 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 same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.



Turbo

The combination of fan-assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

ECO

Eco

Using the grill and the lower heating element in combination is particularly suitable for cooking on a single shelf, as it provides low energy consumption.

P

Pyrolysis

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



3.7 Cooking advice


General advice

- Use a fan-assisted function to achieve uniform 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).
- Using more ovens at the same time might affect the final cooking results.

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-assisted grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan-assisted grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the  symbol to optimise cooking.

- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect fluids produced by grilling.
- Grilling processes should never last more than 60 minutes using multifunction ovens, 30 minutes inside the auxiliary oven.

Advice for cooking desserts and biscuits

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



Use

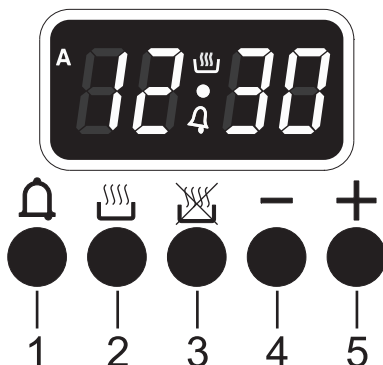
Advice for defrosting and proving

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

To save energy

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

3.8 Programmer clock



- 1 Timer key
- 2 Cooking time key
- 3 End of cooking key
- 4 Value decrease key
- 5 Value increase key

i The programmer clock controls exclusively the right multifunction oven and has not any control on the other ovens.

Setting the time

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

1. Press the and keys at the same time. The dot between the hours and the minutes flashes.
2. The time can be set using key or . Hold down the key to increase or decrease rapidly.



- Press the key or wait 5 seconds. The dot between the hours and the minutes stops flashing.
- The symbol on the display indicates that the appliance is ready to start cooking.

Timed cooking

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

- After selecting a cooking function and temperature, press key . The display will show the digits and the symbol displayed between the hours and the minutes.
- Use the key or to set the required minutes.
- Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols and will appear on the display.
- At the end of cooking the heating elements will be deactivated. On the display, symbol turns off, symbol flashes and the buzzer sounds.
- To turn off the buzzer just press any key of the programmer clock.

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



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



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



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

Programmed cooking













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

- Set the cooking time as described in the previous point "Timed cooking".
- Press key. The sum of the current time plus the pre-set cooking duration will appear on the display.
- Use the or key to set the required minutes.



Use


4. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols  and  will appear on the display.
5. At the end of cooking the heating elements will be deactivated. On the display, symbol  turns off, symbol  flashes and the buzzer sounds.
6. To turn off the buzzer just press any key of the programmer clock.
7. Press keys  and  at the same time to reset the programmer clock.

2. Use the  or  key to set the required minutes.
3. Wait approx. 5 seconds without pressing any key to finish setting the timer. The current time and the symbols  and  appear on the display.





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



After the timer has been programmed, the display will go back to showing the current time; to display the remaining time, press .






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

Timer




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

The timer can be activated at any time.

1. Press . The display shows the digits  and the indicator light  flashing between the hours and the minutes.

Adjusting the buzzer volume

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

Deleting the set data

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

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



Cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	50 - 60	
Oven-baked pasta	2	Static	1	220 - 230	40	
Roast veal	1.2	Fan-assisted static	2	180 - 190	70 - 80	
Pork loin	1.2	Fan-assisted static	2	180 - 190	70 - 80	
Pork shoulder	1.2	Fan-assisted static	2	180 - 190	90 - 100	
Roast rabbit	1.2	Circular	2	180 - 190	70 - 80	
Turkey breast	1.5	Fan-assisted static	2	180 - 190	80 - 90	
Roast pork neck	2	Fan-assisted static	2	180 - 190	190 - 210	
Roast chicken	1.2	Fan-assisted static	2	190 - 200	60 - 70	
					1st surface	2nd surface
Pork sausages	1.2	Fan-assisted grill	3	250	7 - 9	5 - 6
Pork chops	1.2	Grill	4	250	15	5
Hamburgers	0.8	Grill	4	250	9	5
Bacon	0.8	Fan-assisted grill	3	250	13	3
Salmon trout	1.2	Fan-assisted bottom	2	150 - 160	35 - 40	
Pizza	1	Fan-assisted bottom	1	250	6 - 10	
Bread	1	Circular	2	190 - 200	25 - 30	
Focaccia	1	Fan-assisted static	2	180 - 190	15 - 20	
Ring cake	1	Fan-assisted static	2	160	50 - 60	
Fruit tart	1	Fan-assisted static	2	160	30 - 35	
Short pastry	0.5	Fan-assisted bottom	2	160 - 170	20 - 25	
Jam tarts	1.2	Circular	2	160 - 170	40 - 50	
Paradise cake	1.2	Fan-assisted static	2	160	50 - 60	
Cream puffs	0.8	Fan-assisted static	2	150 - 160	40 - 50	
Light sponge cake	0.8	Circular	2	150 - 160	45 - 50	
Rice pudding	1	Circular/Static	2	160	40 - 50	
Brioches	0.6	Circular	2	160	25 - 30	
Short pastry biscuits		Fan-assisted static	1-3	160 - 170	16 - 20	

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



Cleaning and maintenance

4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

- Do not use steam jets for cleaning the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the hob pan stands, flame-spreader crowns and burner caps in a dishwasher.

4.2 Cleaning the appliance

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

Ordinary daily cleaning

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

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.

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 metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils 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

Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.

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

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. Using aggressive detergents, or friction with the base of pans, can wear away the decoration on the hob over time and contribute to the formation of stains.

Weekly cleaning

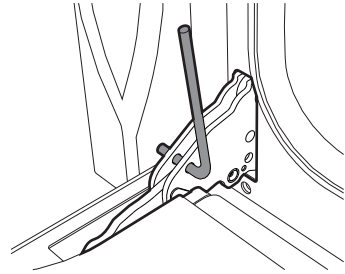
Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. Silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be easily removed. 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.

4.3 Removing the door

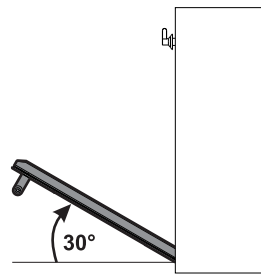
For easier cleaning, the door can be removed and placed on a canvas.

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.



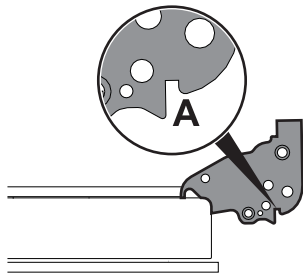
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





Cleaning and maintenance

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



4.4 Cleaning the door glazing

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

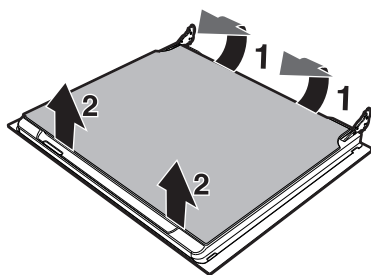


We recommend the use of cleaning products distributed by the manufacturer.

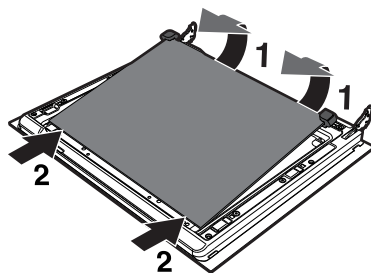
4.5 Removing the internal glass panels

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

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

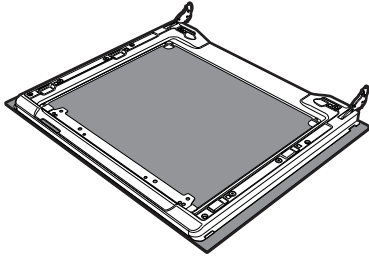


- Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.

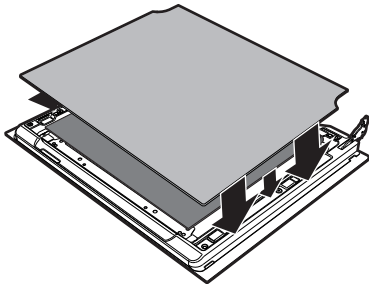




4. Clean the external glass panel and the panels previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.

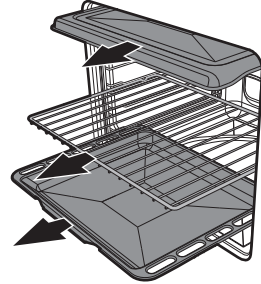


5. Replace the panels in the reverse order in which they were removed.
6. Reposition the internal glass panel. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



4.6 Cleaning the inside of the oven

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



Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry the damp parts.



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



For easier cleaning, remove the door.



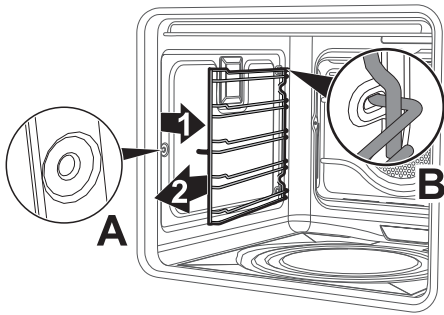
Cleaning and maintenance

Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used.

To remove the guide frames:

- Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.
- When cleaning is complete, repeat the above procedures to put the guide frames back in.



4.7 Pyrolysis: automatic oven cleaning



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 very easily.



Improper use
Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the hob installed above the oven.

Preliminary operations







Before starting the pyrolysis cycle:

- Clean the internal glass panel following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave it to act for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.



- Completely remove all accessories from inside the oven.
- Remove the racks/trays support frames.
- Remove the roof lining (where present).
- Close the door.

Pyrolysis setting

1. Turn the function knob to symbol .
2. Press  followed by .
3. Hold down  and use  or  to set the cleaning cycle time from a minimum of 1 hour and 30 minutes to a maximum of 3 hours.







Recommended pyrolysis duration:

- Light dirt: 120 minutes.
- Medium dirt: 150 minutes.
- Heavy dirt: 180 minutes.

Setting of programmed pyrolysis

The pyrolysis start time can be programmed using the programmer clock.

4. After selecting the pyrolysis cycle duration, press . The time when the cleaning cycle will terminate will appear on the display.
5. Press and hold  and use  or  to set the time at which you wish to terminate the pyrolysis cycle.

Pyrolysis

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



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

7. At the end of the pyrolysis cycle, the door remains locked as long as the temperature inside the oven returns to safety levels.
8. At the end of the pyrolysis cycle, wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.



Cleaning and maintenance

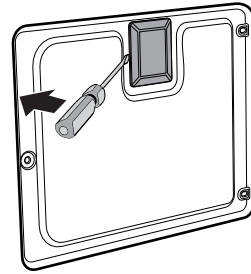


During the first pyrolysis cycle, unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolysis.

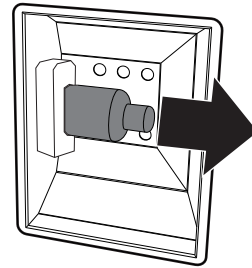


During the pyrolysis cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolysis cycle, the fans will continue to operate for long enough to avoid overheating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

3. Remove the bulb cover using a tool (e.g. a screwdriver).



4. Slide out and remove the lamp.



4.8 Extraordinary maintenance



Live parts
Danger of electrocution

- Disconnect the oven power supply.
- Use personal protective equipment.



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

Replacing the interior light bulb

1. Completely remove all accessories from inside the oven.
2. Remove the racks/trays support frames.

5. Replace the lamp with one of the same type (40W).
6. Replace the cover correctly, so that the moulded part of the glass is facing the door.

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



5 Installation

5.1 Electrical connection



**Power voltage
Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use H05V2V2-F cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

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

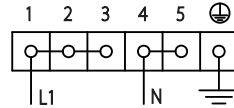
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

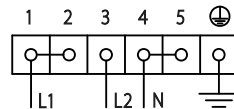
The appliance can work in the following modes:

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



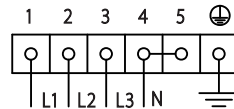
Use a **3 x 4 mm² three-core** cable:

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



Use a **4 x 2.5 mm² four-core** cable.

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



Use a **5 x 1.5 mm² five-core** cable.



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



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



Installation

Fixed connection

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

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

Connection with plug and socket

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

Avoid using adapters and shunts as these could cause overheating and a risk of burns.

5.2 Positioning



Heavy appliance
Danger of crush injuries

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



Pressure on the open door
Risk of damages to the appliance

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



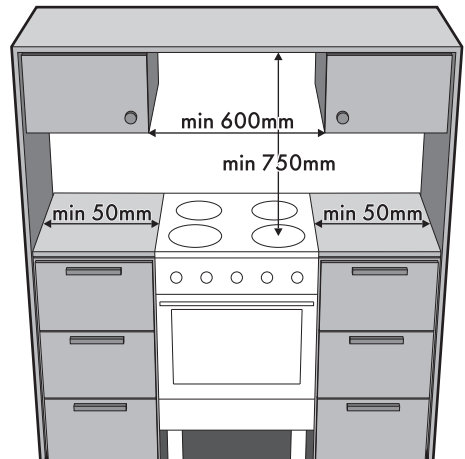
Heat production during appliance operation
Risk of fire

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

General information

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

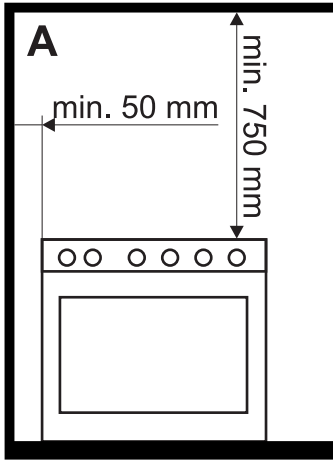
Any wall units positioned above the worktop must be at a minimum distance of at least 750 mm.



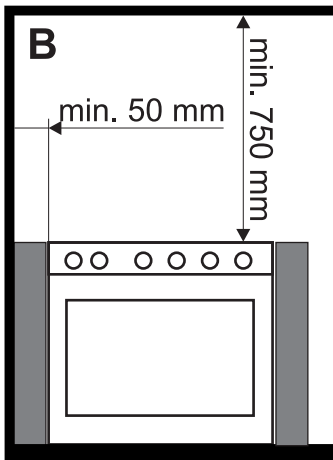
If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.



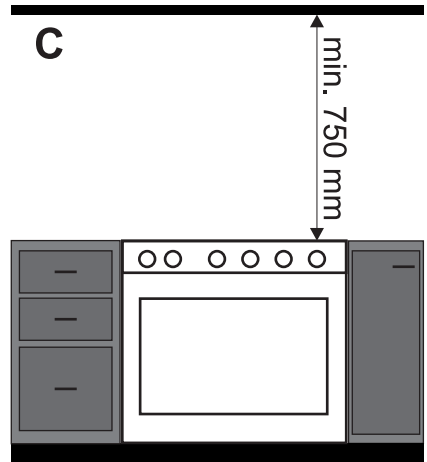
Depending on the type of installation, this appliance belongs to classes:



A - Class 1
(Free-standing appliance)



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



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



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

Assembling the skirt



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

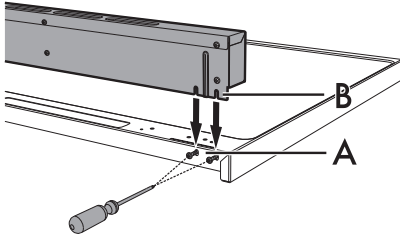
The skirt must always be positioned and secured correctly on the appliance.

(on some models only)

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



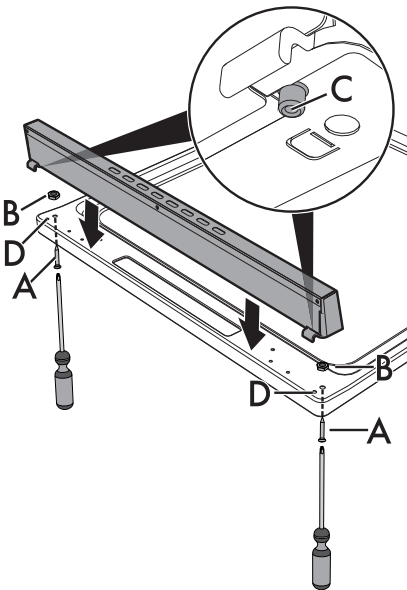
Installation



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

(on some models only)

1. Unscrew the 2 nuts (B) on the back of the worktop.
2. Position the skirt above the worktop, taking care to align the pins (C) with the holes (D).
3. Secure the skirt to the worktop by tightening the screws (A).



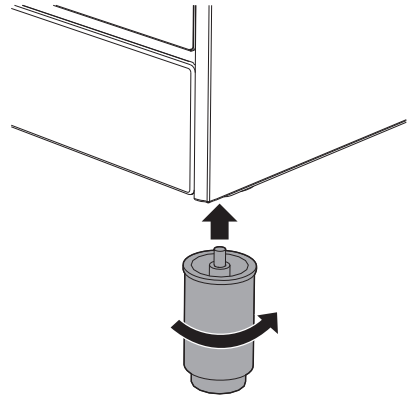
Positioning and levelling



Heavy appliance
Risk of damages to the appliance

- Insert the front feet first and then the rear ones.

After making the electrical and/or gas connections, screw the four adjustable feet supplied with the appliance.



4. The appliance must sit level on the floor to ensure stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.

