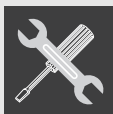


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INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the authorised persons who must install the appliance, set it functioning and carry out an inspection test.



Further information about the products can be found at www.smeg.com



1. INSTRUCTIONS FOR USE



This manual is an integral part of the appliance. It must be kept in its entirety and in an accessible place for the whole working life of the appliance. We recommend reading this manual and all information it contains carefully before using the appliance. Installation must be carried out by qualified personnel in accordance with the standards in force. This appliance is intended for domestic use and conforms to the EC directives currently in force. The appliance has been built to carry out the following functions: **cooking and heating up food**; all other uses are considered unsuitable.



These instructions are valid only for the destination countries whose identifying symbols are included on the cover of this manual.



Never obstruct the openings and slots provided for ventilation and heat dispersal; this may cause malfunctions.



Do not use this appliance for heating rooms.



The identification plate with technical data, serial number and brand name is located in an exposed position either in the drawer (where present) or on the back of the appliance. A copy of the identification plate is included in the booklet. It should be applied to the appropriate space on the back of the cover. Do not remove this plate for any reason.



Before the appliance is put into operation, all labels and protective films applied on external surfaces must be removed.



Do not use metallic sponges or sharp scrapers: they will damage the surfaces. Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry using a soft 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.



Take care not to spill acid substances such as lemon juice or vinegar on the hob.



Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic, damaging the appliance.



Always check that the control knobs are in the “zero” (off) position when you finish using the appliance.



Do not use sealed tins or containers in the appliance. Overpressure may occur inside the containers during cooking, creating a danger of explosion.



Do not cover the bottom of the oven with aluminium or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface.



Never place saucepans with bases which are not perfectly flat and smooth on the hob. Unstable cookware can lead to scalding.



Do not rest any weight or sit on the open door of the appliance. Excessive weight may jeopardise its stability.



General instructions

GB



The appliance becomes very hot during use. Suitable heat-proof gloves should be worn for all operations.



Do not use the hob if pyrolysis (where present) is taking place inside the oven.



The glass ceramic surface is highly resistant to impacts. However, avoid hard, solid objects falling on the cooking surface as they may cause it to break if they are sharp.



Take care that no objects are stuck in the door of the oven.



Do not open the storage compartment (where present) when the oven is on and still hot. The temperatures inside it may be very high.



If the surfaces are still very hot during cooking, do not pour water directly onto the trays. The steam could cause severe burns and damage enamelled surfaces.



All cooking operations must take place with the door closed. The dissipation of heat may cause hazards.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.



2. SAFETY PRECAUTIONS

Consult the installation instructions for safety standards on electrical or gas appliances and for ventilation functions. In your interests and for your safety the law requires that the installation and servicing of all electrical and gas appliances be carried out by qualified personnel in accordance with the standards in force. Our approved installers guarantee a satisfactory job.

Gas or electrical appliances must always be uninstalled by suitably skilled people.



Before connecting the appliance to the power grid, check the data on the plate against the data for the grid itself.



If the appliance is installed on a raised platform, secure it using suitable fastening systems.



Before carrying out installation/maintenance work, make sure that the appliance is disconnected from the power grid.



If cooking appliances are installed in motor vehicles (for example, camper vans, caravans etc.), they must only be used when the vehicle is stationary. Do not use unless each burner is fitted with a flame safeguard. Do not use it as a room heater.



Install the appliance so that when opening the drawers or doors of units positioned at the level of the hob there is no possibility of making contact with pans positioned on top of it.



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 power supply and call the nearest technical assistance centre.



The plug to be connected to the power supply cable and its socket must be of the same type and conform to the standards in force. The socket must be accessible after the appliance has been installed. **Never disconnect the plug by pulling on the cable.**



If the power supply cable is damaged, contact the technical assistance centre immediately and they will replace it.



The appliance must be connected to earth in compliance with electrical system safety standards.



During use the appliance and its accessible parts become very hot. Take care never to touch the heating elements. Keep children younger than 8 away from the appliance, unless under continuous supervision.



People who have pacemakers or other similar devices fitted must make sure that the functioning 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).



Never put inflammable objects in the oven: they could be accidentally ignited and cause fires.



The appliance is intended for use by adults. Do not allow children to go near it or play with it.



IMPORTANT: Supervise children carefully as they cannot readily see the indication of residual heat. After use the cooking zones remain hot for a certain period of time even if they have been turned off. Keep children away from the cooking zones.



General instructions

GB



This appliance may be used by children from the age of 8 and by people of reduced physical and mental ability or lacking in experience and knowledge, provided they are supervised or instructed on the safe use of the appliance and if they understand the associated risks. Do not allow children to play with the appliance. Do not allow unsupervised children to perform cleaning or maintenance operations.



If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.



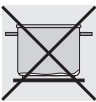
Do not leave the induction hob unattended when switched on.



Never attempt to repair the appliance. All repairs must be carried out by an authorised technician or at an authorised service centre. The improper use of tools can cause hazards.



This appliance must not be controlled using an external timer or remote control system.



Be aware of how rapidly the cooking zones heat up. Do not place empty saucepans on the heat. Danger of overheating.



Fats and oils can catch fire if they overheat. You are therefore recommended not to leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the saucepan and turn off the cooking zone.



Take care when using additional electrical appliances in the kitchen (e.g. blender, toaster etc.). Connection cables must not come into contact with hot cooking zones.



Do not use steam jets for cleaning the appliance. The steam could reach the electronics, damaging them and causing short-circuits.



Never place metal objects, such as dishes or cutlery, on the induction hob surface as they may overheat. Danger of burns!



Do not spray any spray products near the household appliance while it is in operation. Do not use spray products while the appliance is still hot. The gases contained in spray cans may catch fire.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.



3. ENVIRONMENTAL CARE

3.1 Our environmental care

Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

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

3.2 Your environmental care

Our appliances are packed in non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

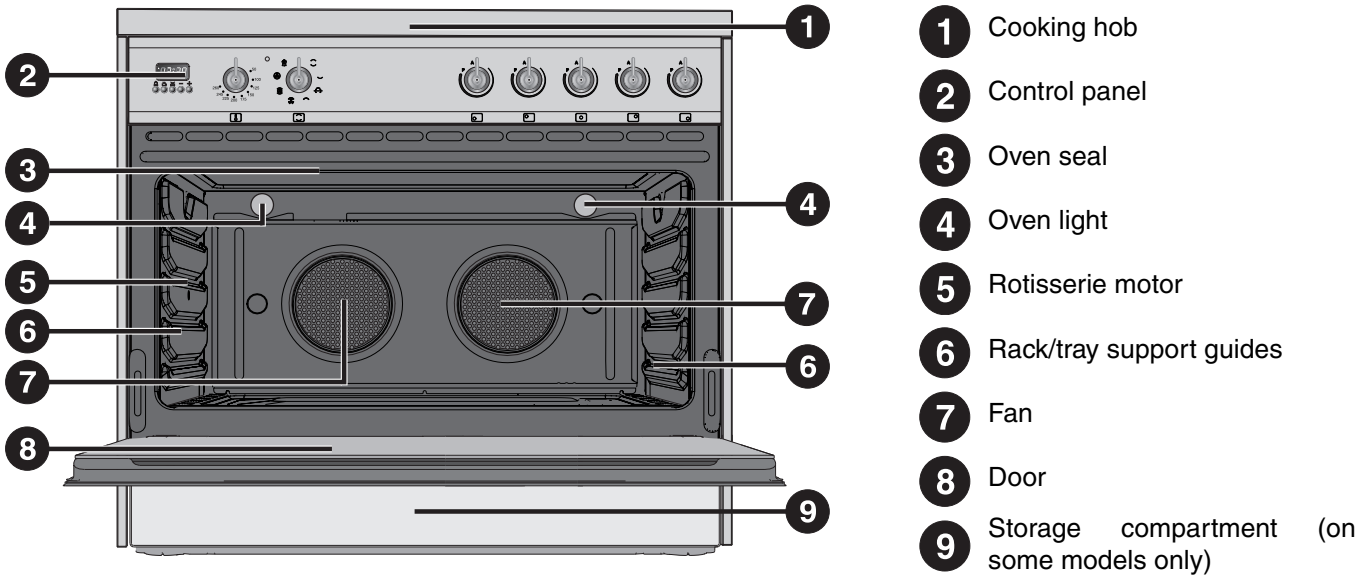
Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

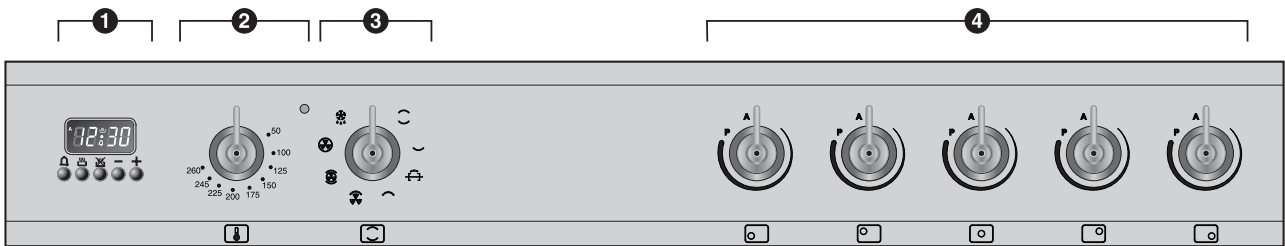
Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.



4. GET TO KNOW YOUR APPLIANCE



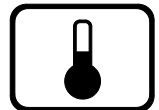
4.1 Description of the controls on the front panel



4.1.1 Temperature selection knob

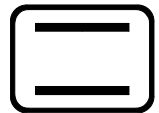
- 1** The cooking temperature is selected by turning the knob clockwise to the required setting, between 50° and 260°C.

The indicator light comes on to indicate that the oven is heating up. When this light goes out, the preset heating temperature has been reached. When the light flashes regularly, it means that the temperature inside the oven is kept steady on the set level.



4.1.2 Function selection knob

- 2** The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the thermostat knob. For more information on cooking functions, see: "8. COOKING WITH THE OVEN".



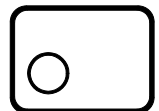
4.1.3 Programming clock

- 3** The programming clock allows to display the current time or to set a timer or a programmed cooking operation.



4.1.4 Cooking zone control knob

- 4** Using these knobs you can control the cooking zones of the induction hob. The hot plate controlled is indicated above every knob. Turn the knob to the right to adjust the operating power of the hot plate that goes from a minimum of 1 to a maximum of 9. The operating power is indicated on a display positioned on the hob (The adjacent symbol indicates the front left cooking zone).

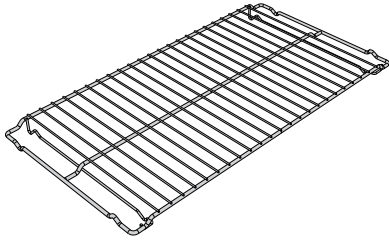




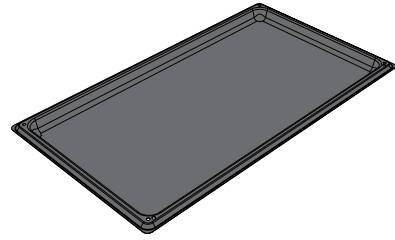
5. AVAILABLE ACCESSORIES



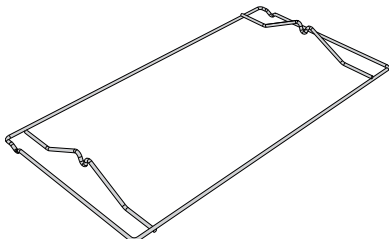
NOTE: Some models are not provided with all accessories.



Rack: useful for holding cooking containers.



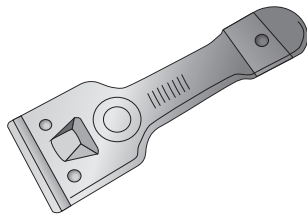
Oven tray: useful for collecting fat from foods placed on the rack above.



Rotisserie frame: supports the rotisserie rod.



Rotisserie rod: for cooking chicken and all foods which require uniform cooking over their entire surface.



Scraper: useful for cleaning the glass ceramic hob.
Do not use on other surfaces.



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



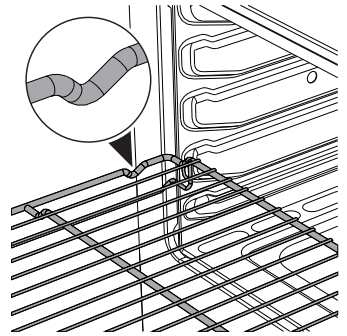
Accessories available on request:

- Original supplied and optional accessories may be ordered from any Authorised Assistance Centre.
- Use only original accessories supplied by the manufacturer.



5.1 Using the rack

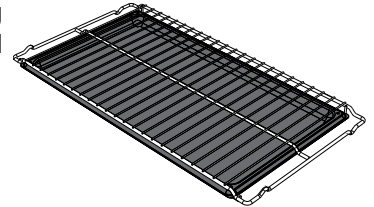
The racks are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack correctly, check that the lock is facing downwards (as shown in the figure at the side). To remove the rack, lift the front slightly. The mechanical lock (or the extension piece where present) must always face the back of the oven.



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

5.2 Using the tray

The tray has to be inserted into the rack (as shown in the figure). Using this, foods can be cooked on the rack and the fat can be collected separately.



5.3 Using the rotisserie rod (on some models only)

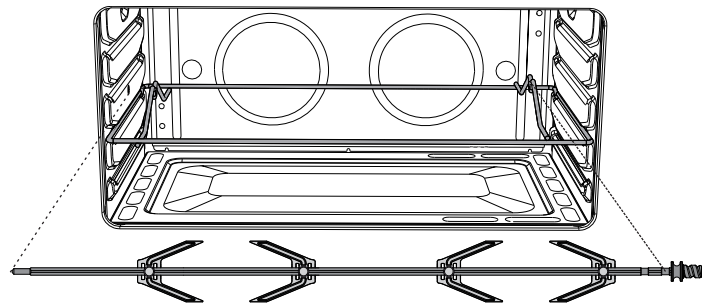
When cooking with the rotisserie, position the rod frame on the second runner (see 7.2 Oven runners). Then prepare the rotisserie rod with the food, using the clip forks provided.

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

After having prepared the rotisserie rod with the food, position it on the guide frame as shown in the figure.

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

Make sure that the contoured part is placed correctly on the guide frame.





6. USING THE COOKING HOB



On first connection to the electrical mains, an operating check will be carried out automatically and all indicator lights will come on for a few seconds.



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



Never place metal objects, such as dishes or cutlery, on the induction hob surface as they may overheat. Danger of burns.



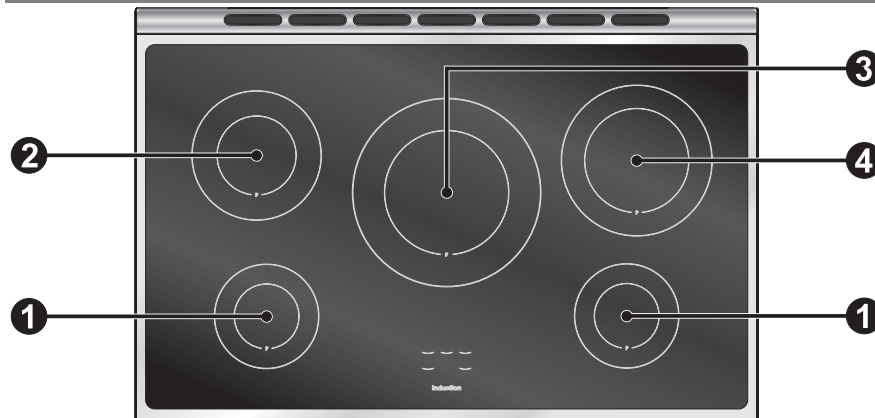
Take care not to spill sugar or sweet mixtures onto the hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on the hob. If this occurs, promptly switch off the cooking zones and remove the molten material with the scraper provided while the hot plate is still lukewarm to prevent the surface from being damaged.

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 saucepan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

Advantages of an induction hob

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

6.1 Layout of the cooking zones



Zone	Outside diameter (mm)	Max absorbed power (W) *	Absorbed power in booster function (W) *
1	145	1400	2200
2	180	1850	3000
3	270	2600	3700
4	210	2300	3700

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



6.2 Cookware suitable for use in induction cooking

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




Use only cookware with bases suitable for induction hot plates.

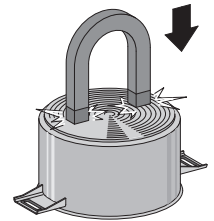
Suitable containers

- 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 containers

- 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. Using a cookware with an irregular bottom could jeopardise the efficiency of the heating system so that cookware is not detected on the hot plate.

6.3 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 is sounded and if the zone is hot the symbol  will show on the display.

6.4 Protection from hob 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 managed automatically.

6.5 Advice on energy-saving

Below you will find advice on how to use your hob effectively and economically.

- The diameter of the base of the saucepan must correspond to the diameter of the cooking zone.
- When buying a saucepan, check whether the diameter indicated is that of the base or the top of the container, 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 saucepans with a suitable lid.
- Choose a saucepan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.





6.6 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.



6.7 Cookware recognition

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

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

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


6.8 Residual heat


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




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.

6.9 Heating accelerator

 Each cooking zone is equipped with a heating accelerator that allows to supply the maximum power for a time that is proportional to the selected power. This function allows to achieve the selected power in the shortest amount of time.

Turn the knob to the left to the “A” position and then release; the symbol  appears on the display.

Select the required heating power (1..9) within 3 seconds. The selected power and symbol  will flash alternately on the display.

The power level can be increased at any moment, the “maximum power” period will automatically be modified.

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




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



6.10 Booster function



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

Turn the knob clockwise to the “P” position for two seconds and then release; the symbol  will appear on the display. After 5 minutes the booster function will automatically be disabled and cooking will continue at power level “9”.

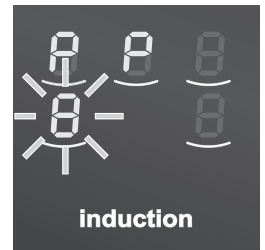


The booster function has priority over the heating accelerator function.

6.11 Power management


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

The module will try to maintain the maximum possible power levels supplied and the levels imposed 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.




Priority is given to the last zone set.

6.12 Control lock

The control lock is a device that protects the appliance from accidental or inappropriate use. With all cooking zones turned off, simultaneously turn the first two knobs to the left (position “A”). Keep them turned until the symbol , appears on the display, then release the knobs.

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



If the knobs have been kept rotated in the “A” position for more than 30 seconds a fault message  will appear on the display.



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



7. USING THE OVEN

7.1 Before using the appliance



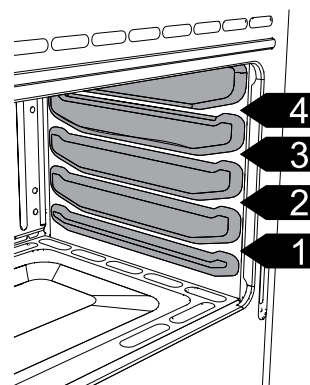
- Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
- Remove any protective film from the outside or inside of the appliance, including accessories such as trays, dripping pans, the pizza plate or the base cover.
- Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in “9. CLEANING AND MAINTENANCE”.



Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

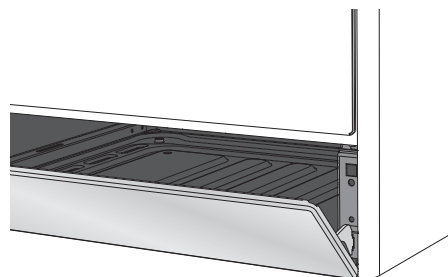
7.2 Oven runners

The oven features 4 runners for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see figure).



7.3 Storage compartment (on some models only)

The storage compartment is in the bottom of the cooker. It provides storage space for the appliance's metal accessories and must not be used to store flammable materials, cloths, paper etc.




Do not open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

7.4 Cooling system

The appliance is equipped with a cooling system which comes into operation a few minutes after a cooking function has started. The fan causes a steady outflow of air that exits from the front of the appliance and which may continue for a brief period of time even after the appliance has been turned off.

7.5 Internal light

The oven light comes on when the door is opened (on some models only), when selecting any function or turning the function selection knob to .



7.6 General warnings and advice for use



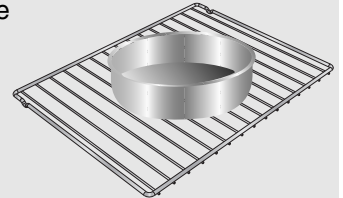
All cooking operations must be carried out with the door closed. The dissipation of heat may cause hazards.



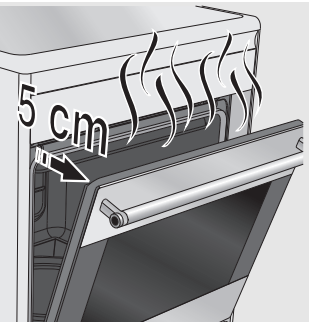
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



For the best cooking results, we recommend placing cookware in the centre of the rack.



To prevent any steam in the oven from causing problems, open the door in two stages: keep it half open (5 cm approx.) for 4-5 seconds and then open it fully. 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.



To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.



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.



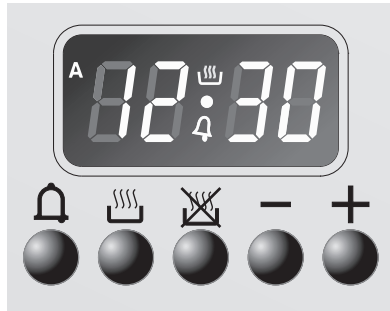
To prevent hazardous overheating, the appliance's lid (where present) must always be raised when using the oven.








Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.





7.7 Electronic programmer (on some models only)



LIST OF FUNCTIONS

-  Timer key
-  End of cooking key
-  Cooking duration key
-  Value decrease key
-  Value increase key


7.7.1 Setting the time



On the first use, or after a power failure, **00:00** will be flashing on the appliance's display. Press the  and  keys together, and at the same time press the value adjustment keys **—** or **+**: this will increase or decrease the setting by one minute for each pressure. Press either of the value modification keys to display the current time. Before each programmer setting, activate the required function and temperature.

7.7.2 Semi-automatic cooking




Semi-automatic 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.


Press the  key and the display will light up showing the figures **00:00**; keep it pressed, and at the same time use the keys **—** or **+** to set the cooking duration.



When  is released, the count of the programmed cooking duration will start and the display will show the current time together with  and **A** (to indicate that a programmed cooking operation has been set).

7.7.3 Automatic cooking



This function switches the oven on and off entirely automatically.

Press the  key and the display will light up showing the figures **00:00**; keep it pressed, and at the same time use the value modification keys **—** or **+** to set the cooking duration.

Press the  key and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification keys **—** or **+** to adjust the end of cooking time.


When  is released, the programmed count will start and the display will show the current time together with the symbols **A** and .



After making the setting, press the  key to view the remaining cooking time; press the  key to view the cooking end time. The logic prevents the setting of incompatible values (e.g. the programmer will not accept a cooking end time with a duration which is too long for its value).









7.7.4 End of cooking


At the end of cooking the oven will switch off automatically and simultaneously a buzzer will start to sound intermittently. After the buzzer has been deactivated, the display will return to show the current time together with the  symbol to indicate that the oven has returned to manual use mode.

7.7.5 Timer

The programmer can also be used as an ordinary timer.

Press the  key and the display will show the figures ; keep  pressed and simultaneously press the value modification keys  or . When the key is released the count will start and the display will show the current time and the symbol .





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

In timer mode, the oven operation will not be cut out at the end of the set time.

7.7.6 Adjusting the buzzer volume




The buzzer volume can be varied (3 settings) while it is in operation by pressing .

7.7.7 Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing keys  and  together.



To switch off the appliance, return all knobs to the 0 setting.

7.7.8 Deleting the set data

Having programmed a semi-automatic or automatic cooking operation, this programming can be cancelled by holding down the key for the function which has just been programmed and simultaneously pressing keys  or  until  appears on the display.

The programmer will interpret the cancellation of the program as terminating the cooking operation.

7.7.9 Modifying the set data

The set cooking data can be modified at any time by holding down the function key and at the same time pressing the keys  or  to change the value.

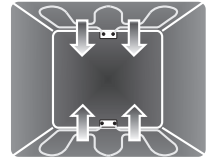


8. COOKING WITH THE OVEN

STATIC:



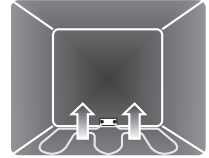
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any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



BOTTOM:



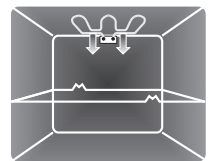
The heat coming just from the bottom allows to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



ROTISSERIE GRILL:



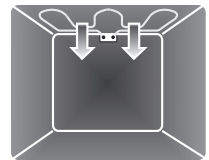
The rotisserie works in combination with the grill element, allowing to perfectly brown food.



GRILL:



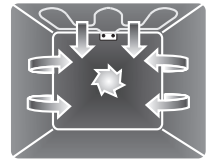
The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (where present) gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities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



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). We recommend using the 4th runner.



The rotisserie works in combination with the grill element, allowing to perfectly brown food.

TURBO:



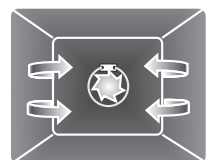
The combination of fan-assisted cooking and traditional cooking allows to cook different foods on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 2nd and 4th runners.)



CIRCULAR:



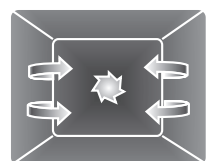
The combination of the fan and the circular element (incorporated in the rear of the oven) allows to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It will be possible,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



DEFROSTING:



Rapid defrosting is helped by switching on the fan to ensure uniform distribution of air inside the oven. (We recommend using the 1st or 2nd runner).





8.1 Cooking advice and instructions

8.1.1 General advice

- **We recommend preheating the oven before putting food in.** Place the food in the oven only once the cooking light is off.
- For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
- In general, it is not possible to shorten cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).
- 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.
- For rapid preheating use a fan-assisted function, then select the required function.



8.1.2 Advice for cooking meat

- Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.
- 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.

8.1.3 Advice for cooking desserts and biscuits

- Use dark metal moulds for desserts: they help to absorb the heat better.
- The temperature and the cooking duration depend on the quality and consistency of the dough.
- 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.

8.1.4 Advice for cooking with the Grill and the Fan-assisted grill

- Using the Grill function , meat can be grilled even when it is put into the cold oven; preheating is recommended if you wish to change the effect of the cooking.
- With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.



9. CLEANING AND MAINTENANCE



Do not use steam jets for cleaning the appliance. The steam could reach the electronics, damaging them and causing short-circuits.



WARNING: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.



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).



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

9.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

9.2 Ordinary daily cleaning

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

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

9.3 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.



9.4 Cleaning the glass ceramic hob



The glass ceramic hob should be regularly cleaned, preferably after every use, once the  symbol has disappeared from all displays.

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

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

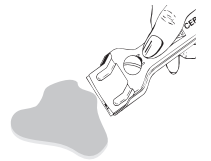
Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers and wire sponges).

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

Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the functioning and stability of the glass ceramic. 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 saucepans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. These are difficult to remove with ordinary cleaning products. It may be necessary to repeat the cleaning process several times. Using aggressive detergents, or friction with the base of saucepans, can wear away the decoration on the hob over time and contribute to the formation of stains.



9.5 Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be 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 will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.



9.6 Cleaning 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. Rinse and dry.
- For easier cleaning, the door can be removed (see “10.1 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.



When the operation is complete, damp parts should be dried thoroughly.

9.6.1 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.



Do not use abrasive or corrosive detergents to clean the oven door glass panels (e.g. powder products, spot-removers and wire sponges). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface.

9.6.2 Cleaning the door seal

To keep the seal clean, use a non-abrasive sponge and lukewarm water. The seal should be soft and flexible (with the exception of pyrolytic models).

In pyrolytic models, the seal may flatten over time and lose its original shape. To restore it, pinch the seal all the way along. This also helps remove any dirt on the seal.



10. EXTRAORDINARY MAINTENANCE

The oven requires periodic minor maintenance or replacement of parts subject to wear, such as gaskets, light bulbs, etc. Specific instructions for each operation of this kind are given below.



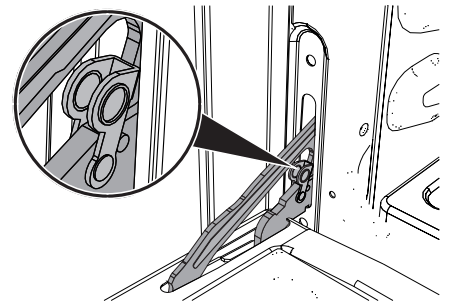
Before any intervention that requires access to live parts, disconnect the appliance from the power supply.



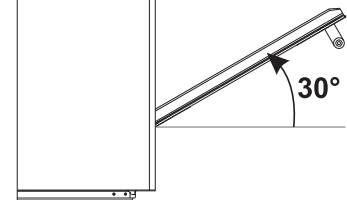
WARNING: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

10.1 Removing the door

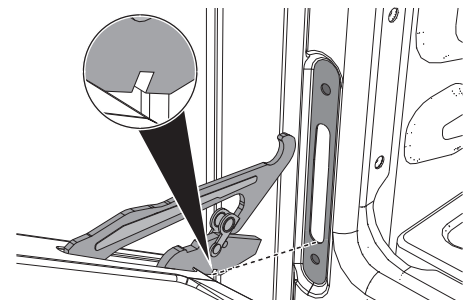
Open the door fully and lift levers near the two hinges.



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

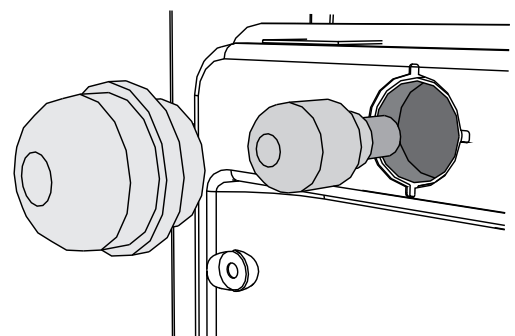


To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections are resting completely in the slots. Lower the door and disengage the lock levers.



10.2 Replacing the light bulb (main oven)

If a light bulb needs to be replaced because it is worn or burnt out, unscrew the bulb cover. Remove the bulb by unscrewing it and then replace it with a similar bulb (25W).





11. INSTALLATION

11.1 Installing in kitchen units



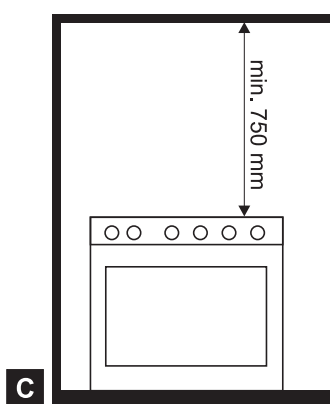
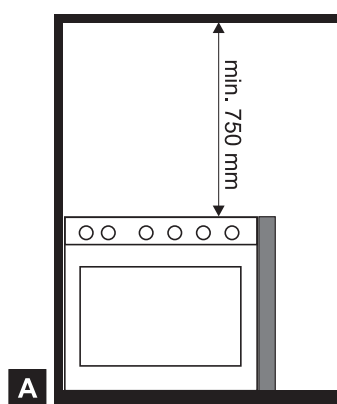
Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C). If they are not sufficiently temperature-resistant, they may warp over time.



The appliance must be installed by a qualified technician and according to the regulations in force. Depending on the type of installation, this appliance belongs to class 2, subclass 1 (Fig. A - Fig. B) or to class 1 (Fig. C).

It may be installed next to walls, one of which must be higher than the appliance, as shown in figures A and C relative to the installation classes.

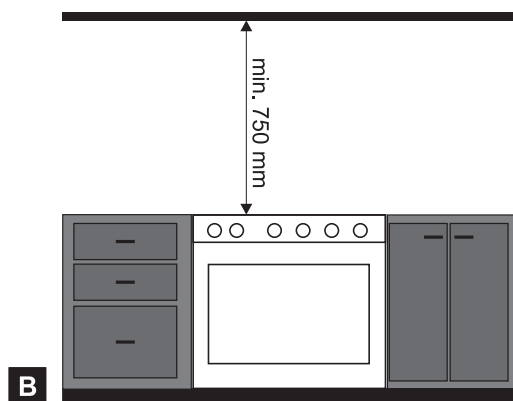
Any wall units must be at a minimum distance of at least 750 mm above the appliance. This distance can be reduced to 650 mm if a ventilation hood is installed.



A Built-in appliance
(Class 2 subclass 1)

B Built-in appliance
(Class 2 subclass 1)

C Free-standing appliance
(Class 1)





11.2 Electrical connection



Make sure the voltage and the cross-section of the power supply line match the specifications indicated on the identification plate positioned on the appliance. Do not remove this plate for any reason. A copy of the plate is attached to the instructions.



The appliance must be connected to the power supply by a qualified technician.



Before performing any operations, switch off the power supply to the appliance.



The appliance must be connected to earth in compliance with electrical system safety standards.



Where the appliance is connected to the power grid via plug and socket, both of these must be of the same type and connected to the power cable in accordance with current standards. The socket must be accessible after the appliance has been built in. **NEVER UNPLUG BY PULLING ON THE CABLE.**



Should the earthing wire need replacing it must be longer than the conducting wires so that, if the plug is torn off the power cable, it is the last to be detached.



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



If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

APPLIANCE TYPE (CM)	POSSIBLE CONNECTION TYPES	CABLE TYPE (if not present)
90	380 - 415 V 3N~ 	5-pole 5 x 2.5 mm² H05V2V2-F
	380 - 415 V 2N~ 	4-pole 4 x 4 mm² H05V2V2-F
	220 - 240 V 1N~ 	3-pole 3 x 6 mm² H05V2V2-F



- Use H05V2V2-F cables withstanding a temperature of at least 90°C.
- The values indicated above refer to the cross-section of the internal conductor.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

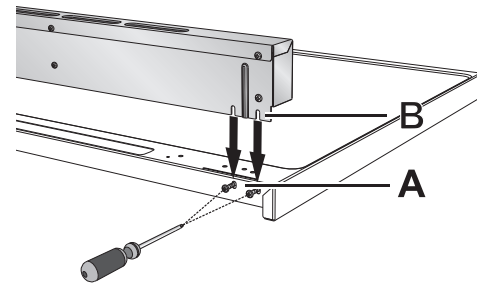
11.3 Positioning the skirt (on some models only)



WARNING: 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.

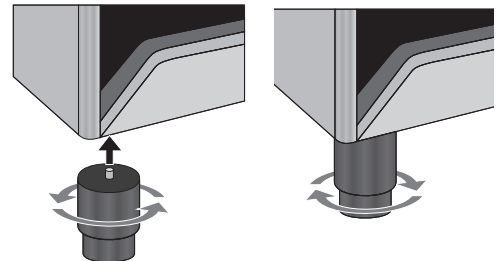
- 1 Loosen the 4 screws (**A**) on the back of the worktop (2 for each side).
- 2 Place the skirt above the worktop, taking care to align the skirt's slots (**B**) with the screws (**A**).
- 3 Secure the skirt to the worktop by tightening screws (**A**).



11.4 Positioning and levelling the appliance

After making the electrical and/or gas connections, level the appliance on the floor by means of its four adjustable feet. Insert the front feet first and then the rear ones.

The appliance must be properly levelled to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.



To prevent possible damage to the appliance, we recommend to screw the front feet first and then the rear ones.



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