



DOSCA36X-8
double oven

operating and installation instructions



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



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



Further product information is available from the website www.smeg.com



1. INSTRUCTIONS FOR USE



This 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. It is important to carefully read this manual and all the instructions contained herein before using the appliance. Installation must be carried out by competent persons in accordance with the regulations in force. This appliance is intended for household use and complies with the directives currently in force. The appliance has been built to carry out the following functions: cooking food; any other use is considered improper.

The manufacturer cannot be held liable for use other than as indicated.



This appliance has been manufactured to cook food, do not use the appliance to heat rooms.



Do not obstruct ventilation openings and heat dispersal slits.



Do not rest any weight or sit on the open door of the appliance.



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



Before the appliance is put into operation, all the protective films applied inside or outside must be removed.



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



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



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

Use normal non-abrasive products, including wooden or plastic utensils if necessary. Rinse thoroughly and dry using a soft cloth or chamois leather.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If they are allowed to set for too long, they could ruin the enamel covering the inside of the oven.





General instructions

EN



Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic, damaging 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 leave the appliance unattended during cooking processes where fats or oils could be released.

Fats and oils may catch fire.



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



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 to enamelled surfaces.



All cooking operations must be take place with the door closed.



2. SAFETY PRECAUTIONS

Refer to the installation instructions for the safety regulations for electric or gas appliances and ventilation functions.

In your interests and for your safety the law requires that the installation and servicing of all electrical appliances is carried out by qualified personnel in accordance with the regulations in force.

Our approved installers guarantee a satisfactory job.

Gas or electrical appliances must always be disconnected 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.



Before carrying out installation/maintenance work, make sure that the appliance is not connected to the power grid.



The plug to be connected to the power supply cable and its socket must be of the same type and conform to the regulations in force.

The socket must be accessible after the appliance has been built in.

Never disconnect the plug by pulling on the cable.



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



It is obligatory for all electrical equipment to be earthed according to the methods laid down by safety regulations.



Immediately after installation, carry out a brief inspection test, following the instructions below. Should the appliance not function, disconnect it from the electricity supply and call the nearest technical support centre.

Never attempt to repair the appliance.



Do not use or leave flammable materials near the appliance or in the food warming compartment.



During use the appliance becomes very hot. take care not to touch the heating elements inside the oven.



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.



General instructions

EN



Do not let children go near the appliance when it is in operation or play with it at any time.



Do not insert pointed metal objects (cutlery or utensils) into the slits in the appliance.



If the appliance is installed on caravans or boats, it must not be used to heat rooms.



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



Do not modify this appliance.



Do not spray any spray products near the electrical appliance while it is in operation.
Do not use spray products while the product is still hot.



The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.



3. ENVIRONMENTAL RESPONSIBILITY

3.1 Your environmental responsibility

Our product's packing is made of 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.

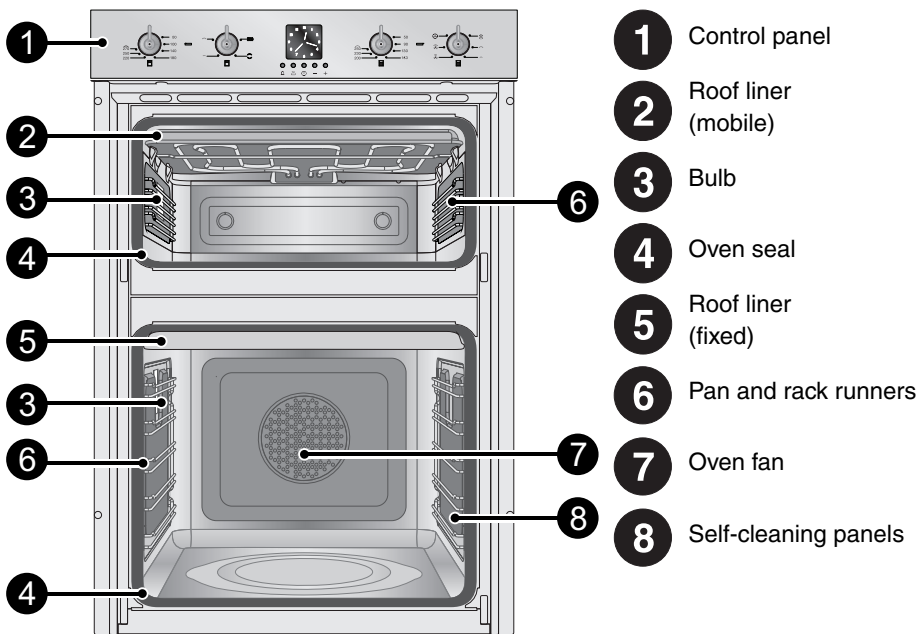
Your old appliance also needs to be disposed of correctly.

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 grid, removing it along with the plug.



4. GET TO KNOW YOUR OVEN

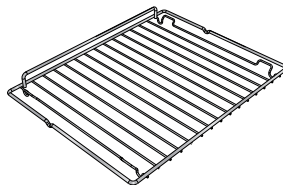




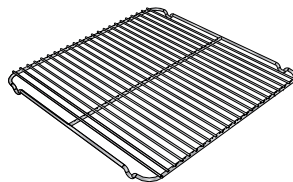
5. AVAILABLE ACCESSORIES

NOTE: Some models are not provided with all accessories.

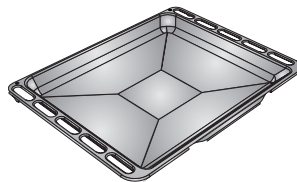
Rack: for holding cooking containers.



Tray rack: to be placed over the top of the oven tray; for cooking foods which may drip.



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



Accessories available on request:

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

Use original SMEG accessories only.

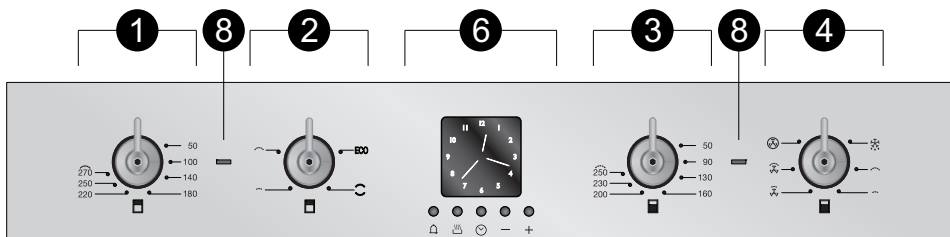


For the functions of the available accessories and their use, see chapter "8. USING THE OVEN".



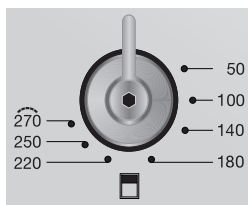
6. FRONT PANEL

All the controls and indicator lights can be seen on the front panel. The symbol under each knob indicates the oven which it controls. The tables below describe the symbols used.



1

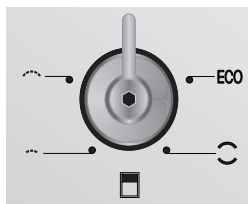
SMALL OVEN THERMOSTAT KNOB





The cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°C** and **270°C**.



2

SMALL OVEN FUNCTION KNOB



Turn the knob clockwise or anti-clockwise to select a function for the small oven from the following options:

-  **ECO**
GRILL FUNCTION
+ TOP RESISTANCE
+ BOTTOM RESISTANCE
-  **TOP RESISTANCE
+ BOTTOM RESISTANCE**

-  **SMALL GRILL FUNCTION**
-  **LARGE GRILL FUNCTION**

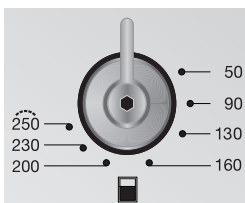


In the small oven the function with the least energy consumption is ECO



3

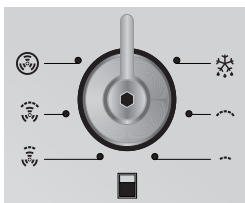
LARGE OVEN THERMOSTAT KNOB



The cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°C** and **250°C**.

4

LARGE OVEN FUNCTION KNOB



Turn the knob clockwise or anti-clockwise to select a function for the large oven from the following options:



THAWING FUNCTION



SMALL GRILL FUNCTION
+ VENTILATION



LARGE GRILL FUNCTION



LARGE GRILL FUNCTION
+ VENTILATION




SMALL GRILL FUNCTION



CIRCULAR FUNCTION



In the large oven the function with the least energy consumption is 



6

ELECTRONIC PROGRAMMER - ANALOGUE CLOCK



The programming clock can be used to display the current time or to set a timer or cooking programme.



TIMER BUTTON



TIMED COOKING AND SCHEDULED COOKING BUTTON



CLOCK ADJUSTMENT AND RESET



VALUE DECREASE BUTTON



VALUE INCREASE BUTTON

8

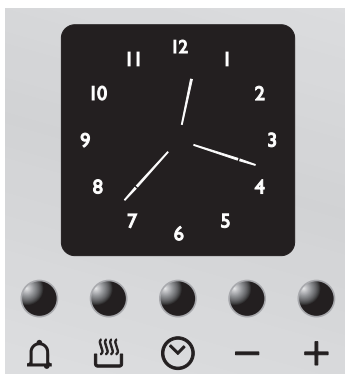
THERMOSTAT INDICATOR LIGHT (orange)



During the oven heating phase the thermostat light remains on. Once the oven has reached the set temperature the light turns off.



7. ELECTRONIC PROGRAMMER



FUNCTION KEY LIST



TIMER BUTTON



TIMED COOKING AND SCHEDULED COOKING BUTTON



CLOCK ADJUSTMENT AND RESET



VALUE DECREASE BUTTON



VALUE INCREASE BUTTON



THE ELECTRONIC PROGRAMMER ONLY CONTROLS THE LARGE OVEN AND HAS NO CONTROL OVER THE SMALL OVEN








At the end of each completed programming operation, 10 beeps will sound 3 times at intervals of about 1 minute. This sequence can be stopped at any time by pressing any key.

7.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals.

To set the time proceed as follows:







- Press  to stop the display flashing;
- Press and hold  for 2 seconds. A flashing dot will be seen between 2 and 3. The time can now be set;
- Press the value modification buttons  or  to increase or decrease the setting by one minute for each pressure until reaching the desired time;
- Press  or wait 5 seconds to exit the time setting mode.



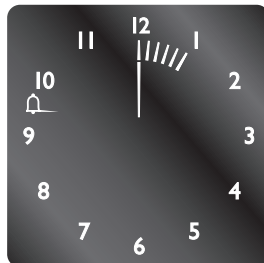
7.2 Timer



The timer does not stop the cooking process. It only warns the user that the preset number of minutes have passed.

- Press  and the display will light up as shown in figure 1;
- Within 5 seconds press the value modification buttons  or  in order to increase or decrease by one minute for each pressure until reaching the desired time (1 hour and 10 minutes is shown in figure 2);
- Press  or wait 5 seconds to exit the timer setting mode;
- The display will show the current time and the  symbol between 9 and 10;
- To view the remaining time, press  and press it again to return to the current time view;
- To silence the buzzer at the end of the time, press any button on the programmer.

1)



2)





If the user wants to end cooking at the end of the time, the thermostat and oven function knobs must be controlled manually.



A time longer than 4 hours cannot be set.



If  is pressed accidentally and no time setting is desired, press and hold  for about 5 seconds to cancel the settings.







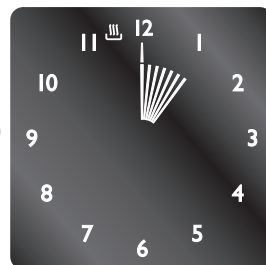
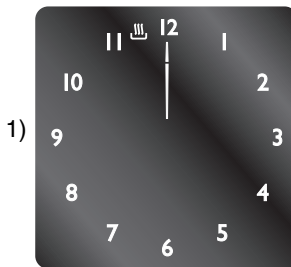
7.3 Cooking duration





This function allows a cooking operation to be started and then stopped after a specific length of time set by the user.

To set the cooking duration, proceed as follows:

- Rotate the oven thermostat knob to the desired temperature
- Rotate the oven function knob to the desired function
- Press . The indicator will move to the 12 position and the  symbol between 11 and 12 will flash (Fig. 1).
- Within 5 seconds press the value modification buttons  or  in order to increase or decrease by one minute for each pressure until reaching the desired cooking time. For every 12 minutes a new internal segment will light up ²⁾ (1 hour and 12 minutes is shown in figure 2)
- Wait about 5 seconds to start the function;




- The display shows the current time, the  symbol appears between 11 and 12, the remaining minutes to complete cooking operation are represented by the flashing internal segments (each internal segment indicates 12 minutes);
- Press  to view the remaining time;
- At the end of the cooking operation the timer will deactivate the oven heating elements and the buzzer will sound. The numbers on the dial will flash.



Warning: it is not possible to set cooking durations of more than 12 hours.



The set programming can be reset by pressing and holding  for 2 seconds. By doing this the set duration will be cancelled and the oven must be turned off manually if a cooking operation is in progress.







7.4 End of cooking




This function allows, as well as setting a cooking duration, a cooking end time to be set (with a maximum delay of 12 hours in relation to the current time).

To set the cooking end time, proceed as follows:



- Rotate the oven thermostat knob to the desired temperature
- Rotate the oven function knob to the desired function
- Set the cooking duration as described in the previous point ("Cooking duration");
- Within 5 seconds press  to access the end cooking setting;
- The current time will appear on the display with internal segments illuminated to show the end of cooking time. The  symbol flashed between 10 and 11;
- Within 5 seconds press the value modification buttons  or  to increase or decrease the setting by one minute for each pressure until reaching the desired cooking end time;
- After about 5 seconds from the last adjustment the display will show the current time, the cooking end time and the cooking duration which will be represented by the illuminated lit segments. (here we can see a programming example: the current time is 07:06 and cooking is programmed to start at 08.06 and to end at 09.06);
- When the current time coincides with the cooking start time the internal segments on the display will begin to flash indicating that the oven has started cooking;
- At the end of the cooking time, the timer will switch the oven heating elements off, the buzzer will start to sound and the numbers on the dial will flash;





The set programming can be reset by pressing and holding  for 2 seconds. By doing this the set duration will be cancelled and the oven must be turned off manually if a cooking operation is in progress.



7.5 Modifying the set data

The set cooking data can be modified at any time by pressing the function button and then pressing the buttons  or  to change the value.

7.6 Reduced display brightness

In order to reduce energy consumption in stand-by, the brightness of the display can be set to reduced mode by briefly pressing . To return to normal brightness, press  again.



8. USING THE OVEN

8.1 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 from 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 "10. CLEANING AND MAINTENANCE".



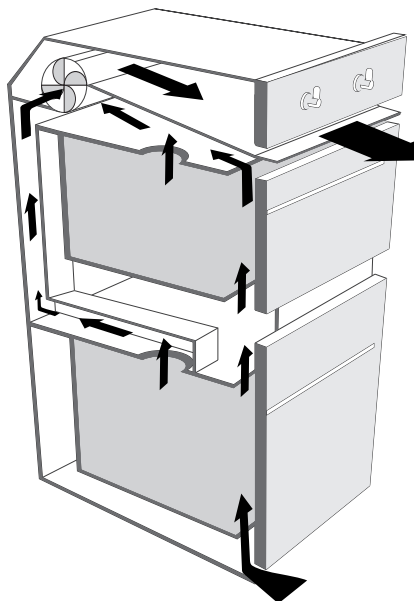
Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

8.2 General Description

8.2.1 Cooling system



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



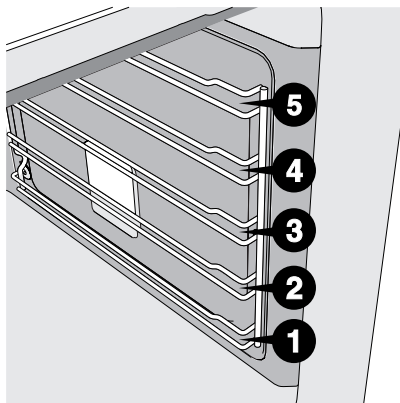


8.2.2 Oven inside lights

The oven lights come on when the door is opened or any function is selected. If the oven light fails, replace it as described in “11.1 Replacing the light bulb”.

8.2.3 Oven runners

The oven features **5 runners and 3 shelves** for positioning trays and racks at different heights. The insertion heights are numbered from the bottom upwards (see the example in the figure).

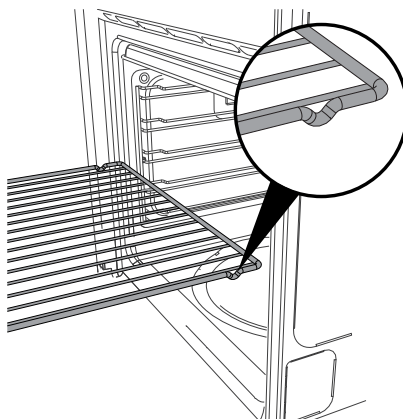


8.2.4 Using the rack

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).

To take it out, lift the front edge of the rack slightly while sliding it out on the side runners.

The mechanical lock must always face the back of the oven.



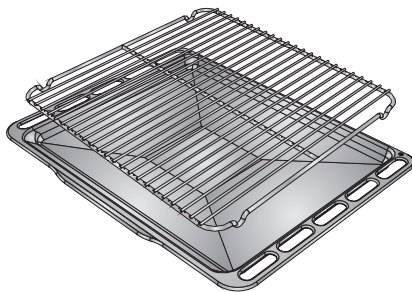
Insert racks and trays fully into the oven until they come to a stop.



8.2.5 Using the support rack

The support rack is inserted into the tray (as shown in the figure).

Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked.



8.3 Warnings and general advice for usage



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



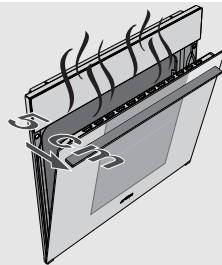
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



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



To prevent any steam in the oven from creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. If you need to access the food, always leave the door open for 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.



9. COOKING WITH THE OVEN

ECO:

ECO

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

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.

GRILL:



The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly 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:



Using only the heat released from the central element, this function enables small portions of meat and fish to be grilled for making kebabs, toasted sandwiches and all types of grilled vegetable side dishes.

FAN-ASSISTED GRILL:



The air produced by the fan softens the strong heat wave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork).

FAN-ASSISTED SMALL GRILL:



Through the combined action of the fan and the heat of the central element only, this function is perfect for rapid cooking and cooking au gratin of small quantities of food (particularly meats), by bringing together the dietary advantages of the grill and the even cooking of the fan.

DEFROSTING:



Rapid defrosting is helped by switching on the fan and the top heating element to ensure uniform distribution of low-temperature air inside the oven.



CIRCULAR:



The combination of the fan and the circular element (incorporated in the rear of the oven) enables different foods to be cooked on several levels, as long as they need the same temperature and cooking time. 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 smells and flavours. (For multiple-level cooking, you are advised to use the 2nd and 4th runners).

9.1 Cooking advice and instructions

9.1.1 General advice

We recommend preheating the oven before putting the food in.

- 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 the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).

9.1.2 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.

9.1.3 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 all the way 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.





9.1.4 Advice for defrosting and proving

The defrosting function enables any type of food to be defrosted. To start defrosting, turn the oven function knob to , then a ventilation system will go into operation to ensure uniform distribution of the ambient temperature inside the oven.

The defrosting time will depend on the quantity of food to be defrosted.

- We recommend positioning frozen foods in a lidless container on the first runner of the oven.
- The food must be defrosted without its wrapping.
- Lay out the foodstuffs to be defrosted evenly, not overlapping.
- When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. 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.

9.1.5 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 oven cold; 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.
- We recommend placing the food at the centre of the rack.

9.2 To save energy

To save energy during use of the appliance, the following instructions may be followed:

- 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.
- Use the ECO function for cooking on a single runner.
- Keep the inside of the appliance clean at all times.



9.3 Cooking tables













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

9.3.1 Large oven

DISHES	FUNCTION	POS. OF THE RUNNER FROM BOTTOM	TEMP. (°C)	TIME (minutes)	WEIGHT (Kg)
FIRST COURSES					
LASAGNE		1	220 / 230	50 / 60	3 / 4
OVEN-BAKED PASTA		1	220 / 230	40	2
MEAT					
ROAST VEAL		2	180 / 190	70 / 80	1
LOIN OF PORK		2	180 / 190	70 / 80	1
SHOULDER OF PORK		2	180 / 190	90 / 100	1
ROAST RABBIT		2	180 / 190	70 / 80	1
TURKEY BREAST		2	180 / 190	80 / 90	1,5
ROAST NECK OF PORK		2	180 / 190	190 / 210	2
ROAST CHICKEN		2	180 / 190	70 / 80	1
GRILLED MEATS *					
PORK CHOPS		5	270	20 + 6	1
PORK CHOPS		3	270	15 + 5	1
HAMBURGERS		4	270	9 + 5	0.8
SAUSAGE		4	270	17	1
BACON		4	270	13 + 3	0.8

*For this type of food the indicated cooking time is understood to be "per side" (i.e. "Bacon 13 + 3" corresponds to "13' on 1 side + 3' on side 2")



DISHES	FUNCTION	POS. OF THE RUNNER FROM BOTTOM	TEMP. (°C)	TIME (minutes)	WEIGHT (Kg)
FISH					
SALMON TROUT		2	150 / 160	35 / 40	1
PIZZA		1	250	6 / 10	1
BREAD		2	190 / 200	25 / 30	1
FOCACCIA		2	180	20 / 25	0.8
DESSERTS					
DOUGHNUT		2	160	50 / 60	1
FRUIT TART		2	160 / 170	30 / 35	1
SHORT PASTRY		2	160 / 170	20 / 25	0.5
PARADISE CAKE		2	160	55 / 60	1
LIGHT SPONGE CAKE		2	150 / 160	45 / 50	0.8
RICE PUDDING		2	160	40 / 50	1



9.3.2 Small oven

DISHES	FUNCTION	POS. OF THE RUNNER FROM BOTTOM	TEMP. (°C)	TIME (minutes)	WEIGHT (Kg)
FIRST COURSES					
LASAGNE		1	220 / 230	50 / 60	3 / 4
OVEN-BAKED PASTA		1	220 / 230	40	2
MEAT					
LOIN OF PORK		1	180 / 190	70 / 80	1
ROAST RABBIT		1	180 / 190	70 / 80	1
TURKEY BREAST		1	180 / 190	80 / 90	1,5
ROAST CHICKEN		1	190 / 200	55 / 60	1
GRILLED MEATS *					
PORK CHOPS		3	250 / 270	15 + 5	1
PORK CHOPS		3	270	13 + 4	1
SAUSAGE		3	250 / 270	15	1
BACON		1 / 2 / 3	270	8 + 9	0.8
FISH					
SALMON TROUT		1	250 / 270	14 / 16	1
PIZZA		1	250	6 / 10	1
FOCACCIA		1	190 / 200	18 / 20	0.8
DESSERTS					
FRUIT TART		1	170 / 180	35 / 40	1
SHORT PASTRY		1	170 / 180	20 / 25	0.5

*For this type of food the indicated cooking time is understood to be "per side" (i.e. "Bacon 13 + 3" corresponds to "13' on 1 side + 3' on side 2")



10. CLEANING AND MAINTENANCE



NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.

10.1 Cleaning stainless steel

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

10.2 Ordinary daily cleaning

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

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

10.3 Food stains or residues



Do not use metallic sponges or sharp scrapers as they will damage the surface. Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.



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.

10.4 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 cleaners for cleaning the door glazing. (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads).

Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter.

10.5 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 hot water and non-abrasive detergent. Rinse and dry;
- For easier cleaning, the door can be removed (see "11.2 Removing the door").



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

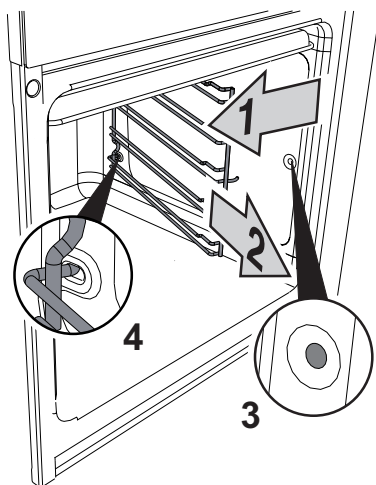


When the operation is complete, damp parts should be dried thoroughly.

10.6 Removing guide frames

Removing the guide frames makes it easier to clean the side walls of the oven. To remove the guide frames proceed as follows:

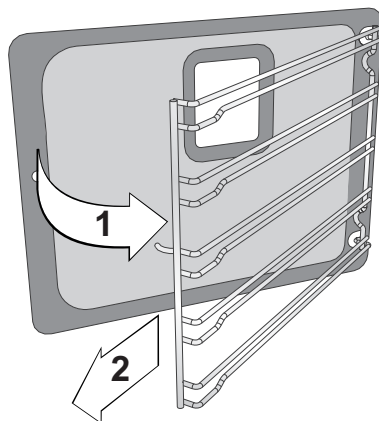
- pull the front part of the frame toward the inside of the oven in order to unhook it from its housing **3**;
- slide the frame out of the seats located on the back **4**;
- When cleaning is complete, repeat the above procedures in reverse order to put the guide frames back in.



10.7 Removal of self-cleaning side panels

Removing the self-cleaning panels makes it easier to clean the side walls of the oven.

- Remove the guide frames as described in paragraph "10.6 Removing guide frames";
- Separate the self-cleaning panels from the guide frames, removing the ends of the frames from the slots on the panels;
- When cleaning is complete, repeat the above procedures in reverse order to put the self-cleaning panels back in.





11.EXTRAORDINARY MAINTENANCE

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



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

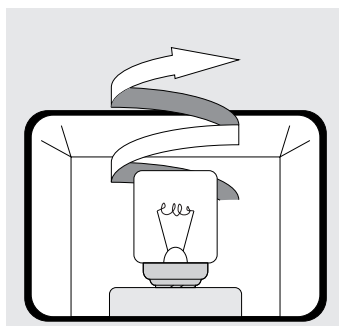
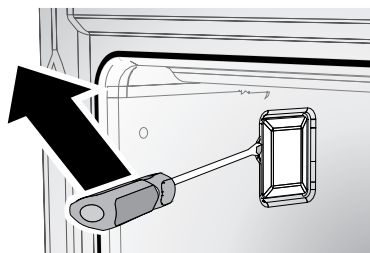


If a problem cannot be resolved through ordinary maintenance or in the case of other types of fault, contact your local technical support centre.

11.1 Replacing the light bulb

If a light bulb needs to be replaced because it is worn or burnt out, proceed as follows:

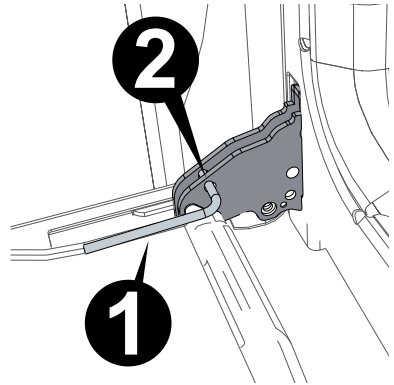
- Remove the guide frames, see “10.6 Removing guide frames”.
- Remove the bulb cover using a tool (e.g. a screwdriver);
- Remove the bulb by unscrewing it as shown;
- Replace the bulb with one of the same type (25W - T300°C);
- Reassemble the cover being careful that the moulded part of the glass is facing the base of the bulb;
- Press the cover down as far as it will go so that it attaches completely to the bulb support.



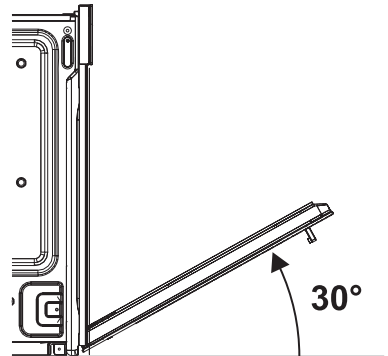


11.2 Removing the door

- Open the door completely;
- Insert pins **1** in the hinge holes **2**;

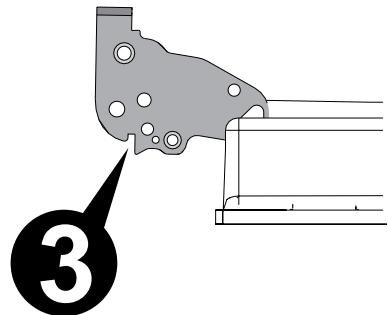


- Lift the door about 30°;
- Remove the door by gripping it on the sides;



Repositioning of the door:

- Insert the hinges in the corresponding slots on the oven;
- ensure that the grooves **3** on the hinges rest completely against the slots;
- Lower the door and remove the pins from the hinges.

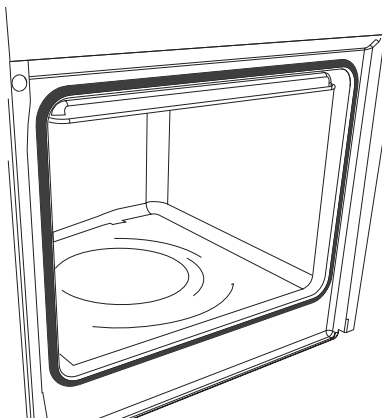




11.3 Removing the door seal

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

There are fasteners on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the fasteners.



11.4 Removing the internal glass panels

The glass in the oven door should always be kept thoroughly clean. For easier cleaning, the door can be removed (see 11.2 Removing the door) and placed on a canvas.

The glass panels of the door can be completely removed by following the instructions provided below.



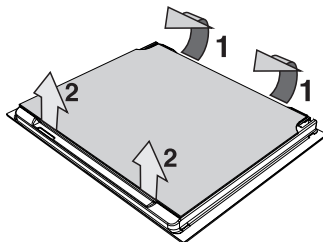
Warning: before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in "11.2 Removing the door". This operation may have to be repeated during the glass removal process if the door is accidentally freed.



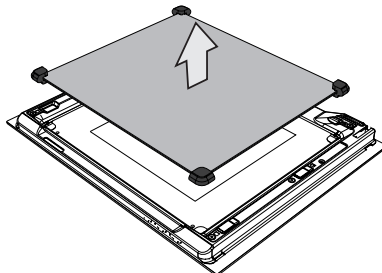
Removing the internal glass panel:

to disconnect the glass securing pins:

- Lift the rear part following the motions indicated (1).
- Lift the front part following the motions indicated (2)

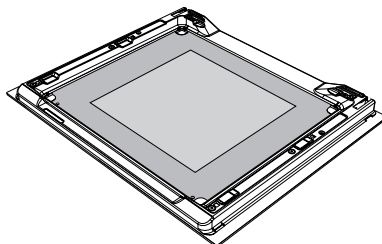


- Remove the middle pane by lifting it upwards;



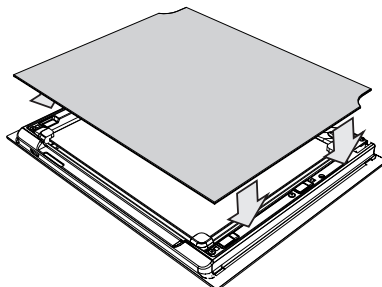
Cleaning:

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



Replacing the glass panels:

- Replace the panels in the reverse of the order in which they were removed;
- Centre and insert the 4 pins secured to the internal pane into their seats on the oven door using light pressure.





12. INSTALLING THE APPLIANCE

12.1 Electrical connection



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

Do not remove this plate for any reason.



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



If the appliance is connected to the power supply network by means of a fixed connection, install a multipolar cut-out device on the power supply line, in accordance with the installation rules, located near the appliance and in an easily reachable position.



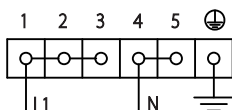
If a plug and socket connection is being used, make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.

Use H05VV-F type rubber cable and during positioning ensure that there is no contact with the metallic parts of the external frame of the appliance. To access the terminal block, remove the rear cover of the appliance as described in paragraph "12.2 Cable replacement". If necessary, change the position of the jumpers on the terminal block as shown in the figure, then connect the cables, ensuring that the earth cable is at least 20 mm longer than the others. Secure the power cable to the appliance using the included cable ties.

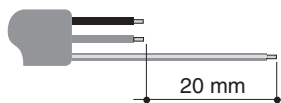


WARNING: The values indicated above refer to the cross-section of the internal conductor.

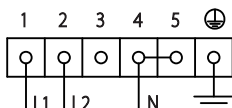
220 - 240V ~



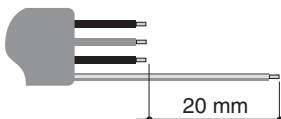
Three pole 3 x 4 mm² H05VV-F



380 - 415V 2N~



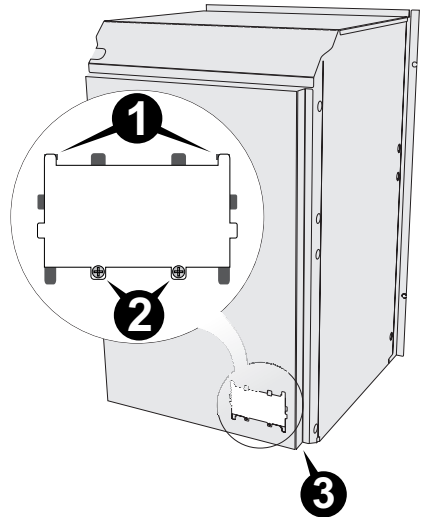
Four pole 4 x 1.5 mm² H05VV-F





12.2 Cable replacement

- Unscrew the securing screws **2** from the cover terminal;
- Remove the tabs **1** from the cover terminals;
- Loosen the cable securing screws from the lower part of the rear of the oven **3**;
- Loosen the terminal cables;
- Replace the cable securing it to the terminal as described on the label on the rear of the appliance;
- When the cable has been replaced repeat the steps described above in reverse.



Make sure that the cables follow the best route in order to avoid any contact with the oven.



WARNING: *The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.*



12.3 Positioning the oven



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



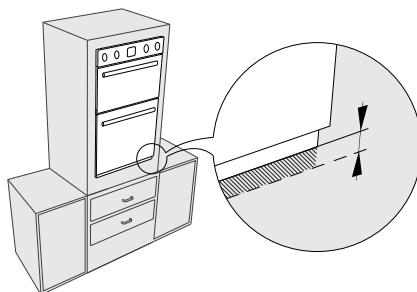
It is recommended to install the oven with the help of a second person.



The base on which the oven is resting must be complete as shown in the illustrations below.



Under the large oven door, the counter must not protrude at least 1 cm. This is in order to allow complete opening of the door.



The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. For positioning, follow the dimensions of the counter indicated in **figure 1-2-3** and the operational dimensions of the oven indicated in **figure 4-5**. Depending on the installation possibilities a ventilation opening must be prepared for the appliance. This opening must be

- or on the lower/front part of the counter (**figure 1**) for a total surface of at least 200 cm².
- either on the upper/rear part of the counter (**figure 2**) of 35-40 mm deep;

To secure the appliance to the counter, screw in 4 screws through the holes in the frame indicated in **figure 6**.



FIG. 1

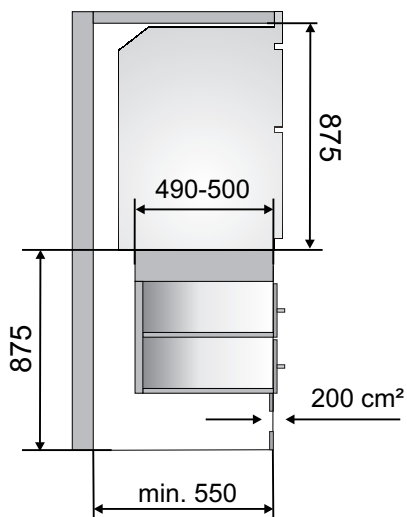


FIG. 2

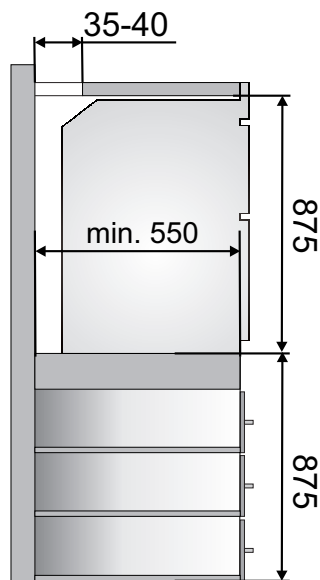


FIG. 3

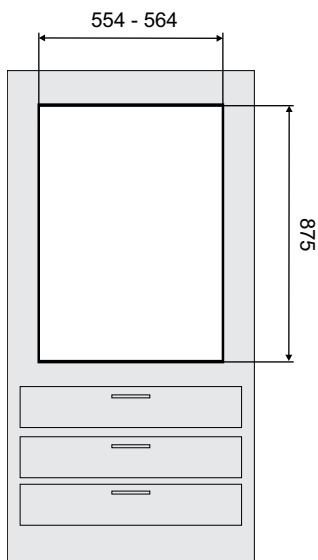


FIG. 4

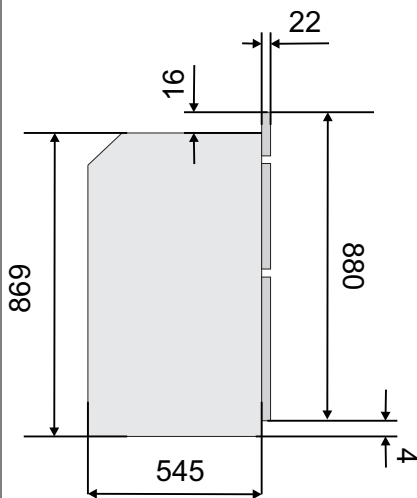




FIG. 5

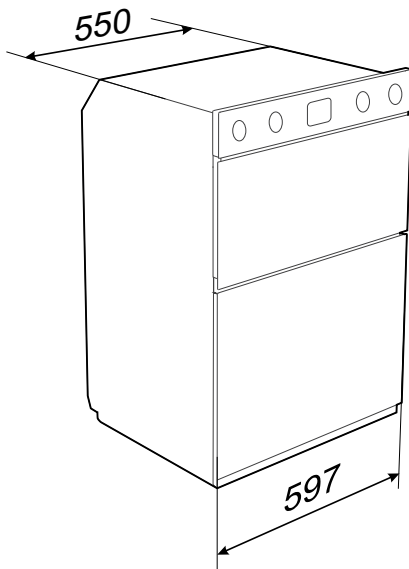
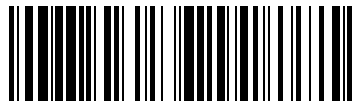
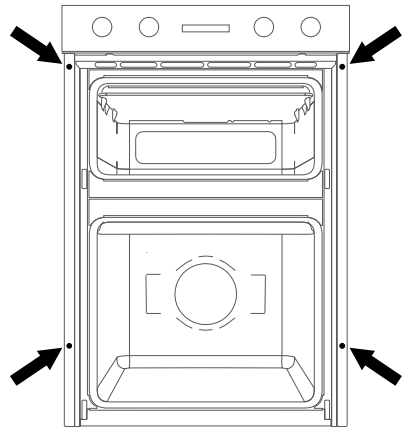


FIG. 6



914774616/ A