

INSTRUCTION MANUAL

BUILT-IN OVEN

EN

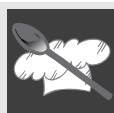
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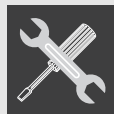
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INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the authorized person 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 an adjacent surface, ie. cupboard.



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.



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.



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.



General instructions

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If you intend to go away for a prolonged period of time, close the mains gas tap or the gas cylinder tap.



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.



Where this appliance is installed in marine craft or in caravans, it shall **not** be used as a space 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.



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.



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.



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.



General instructions

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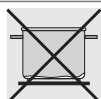
Do not modify this appliance.



Do not use or store flammable materials in the appliance storage drawer or near this appliance.



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.



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.

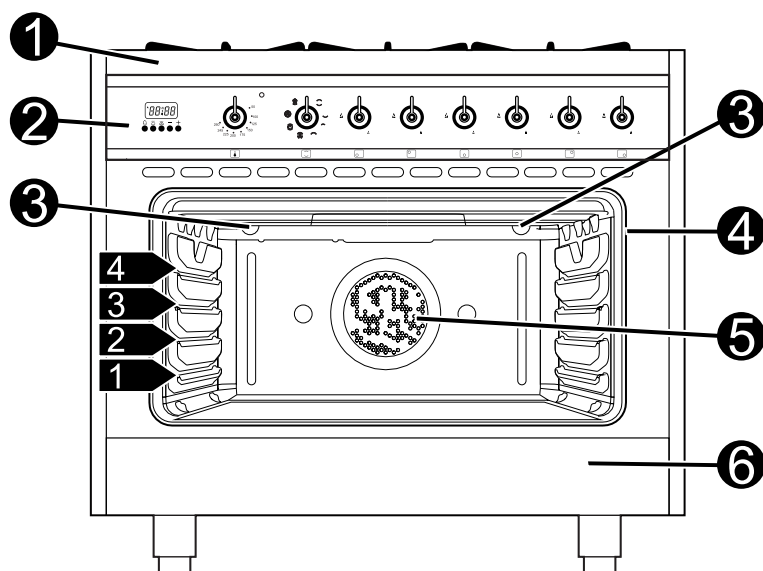
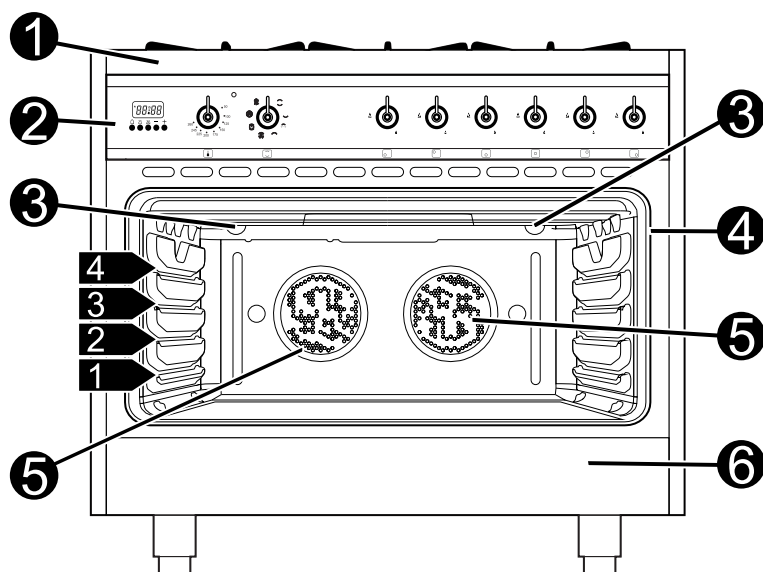
Your old appliance also needs to be disposed of correctly.


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.



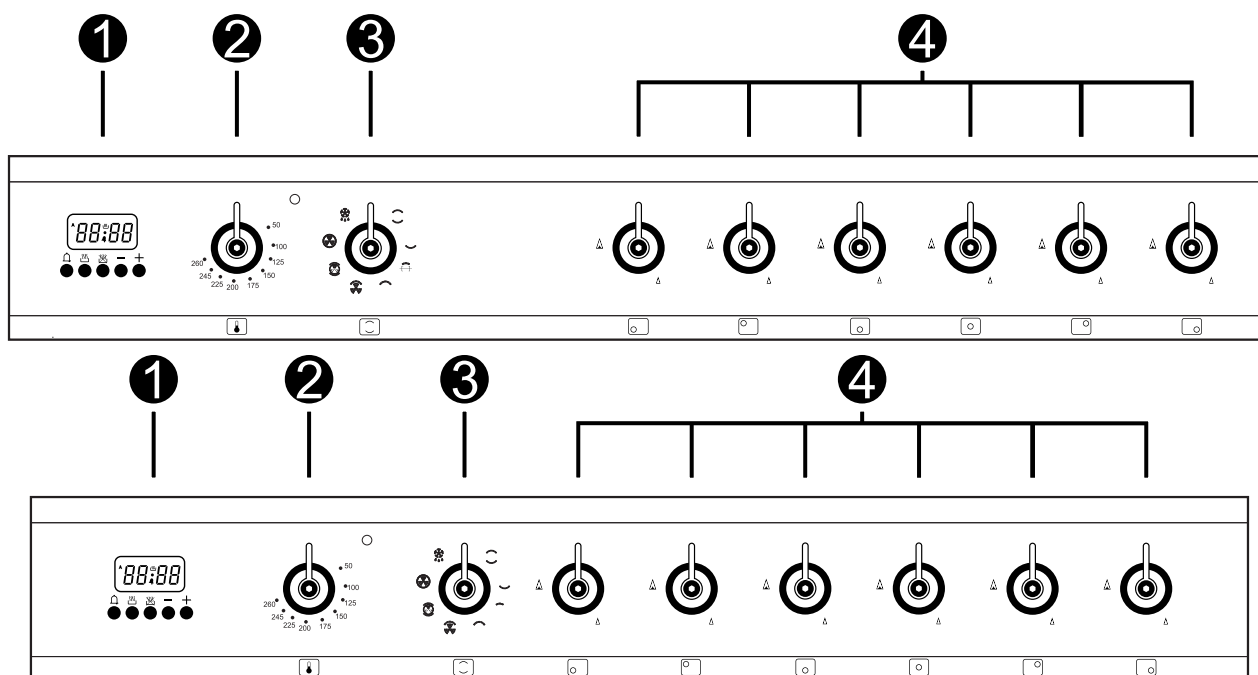
4. GET TO KNOW YOUR APPLIANCE



- 1** Cooking hob
- 2** Control panel
- 3** Oven light (double on some models)
- 4** Oven seal
- 5** Fan
- 6** Storage compartment
-  Rack/tray support frame



4.1 Description of the controls on the front panel



4.1.1 Programming clock

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

4.1.2 Temperature selection knob

- 2 The cooking temperature is selected by turning the knob clockwise to the required setting, between the maximum and the minimum settings. 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.



4.1.3 Function selection knob

- 3 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".



4.1.4 Hob burners control knob

- 4 To light the flame, press the knob and turn it anti-clockwise to the maximum flame symbol (▲). To adjust the flame, turn the knob to the zone between the maximum (▲) and the minimum (Δ) settings. To turn off the burner, turn the knob to the ● position.
(The adjacent symbol indicates the front left burner).





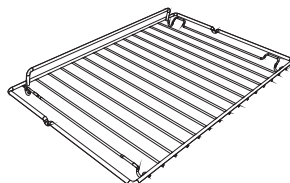
5. AVAILABLE ACCESSORIES



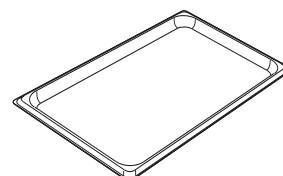
NOTE:

Some models are not provided with all accessories.

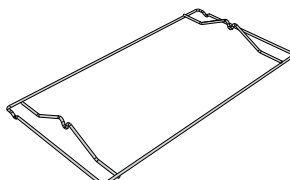
Rack:
useful for holding
cooking containers.



Tray rack:
it can be combined with
the oven tray.



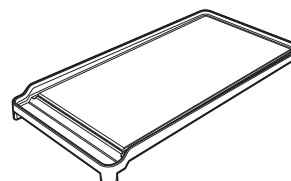
**Rotisserie frame(on
some models only):**
supports the rotisserie
rod.



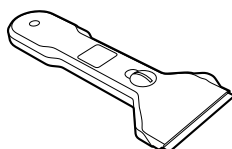
**Rotisserie rod (on
some models only):** for
cooking chicken and all
foods which require
uniform cooking over
their entire surface.



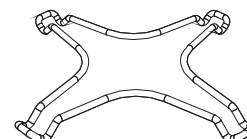
Teppanyaki plate (on some models only):
Useful for cooking meat, fish and vegetables directly on the plate without
adding fats or oils, staying true to the tradition of Japanese cuisine that seeks
to exalt the natural flavours and aromas of food ensuring light nourishment
while preserving all nutritional elements.



**Scraper (on some
models only):**
Useful for cleaning the
Teppanyaki plate. Do not
use on other surfaces.



Reduction pan stand:
useful when using small
pans.



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:

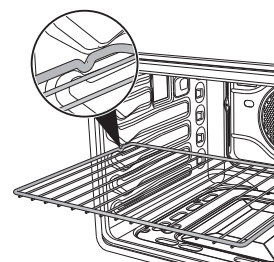
- Original supplied and optional accessories may be ordered from any Authorised Assistance Centre.
- Use only original accessories supplied by the manufacturer.

5.1 Using the rack or tray

The racks or trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side).

To remove the rack or tray, 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.

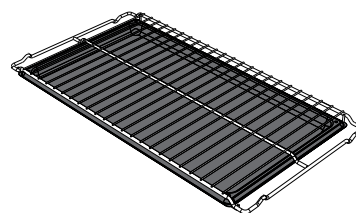


In models with guides, clean the trays before using them for the first time. Cleaning will remove any manufacturing residues, which may otherwise scratch the sides of the oven cavity when trays are being inserted.



5.2 Using the support rack

La teglia va inserita all'interno della griglia (come mostrato in figura). In questo modo è possibile effettuare cotture di cibi sopra la griglia raccogliendo il grasso.



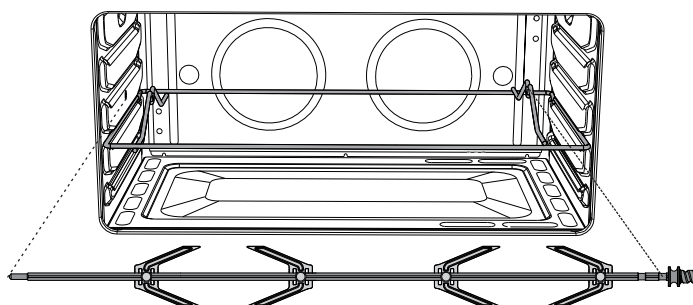
5.3 Using the rotisserie rod (on some models only)

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.



PRECAUTIONS:

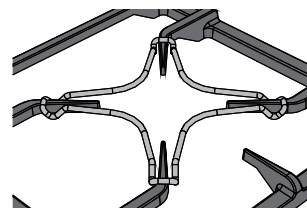
- Grilling processes must never last more than 60 minutes.
- In models with an electric oven, the oven door must be closed during grill cooking operations.
- To prevent hazardous overheating, the appliance's glass lid must always be raised when using the oven or grill.
- Accessible parts may be very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



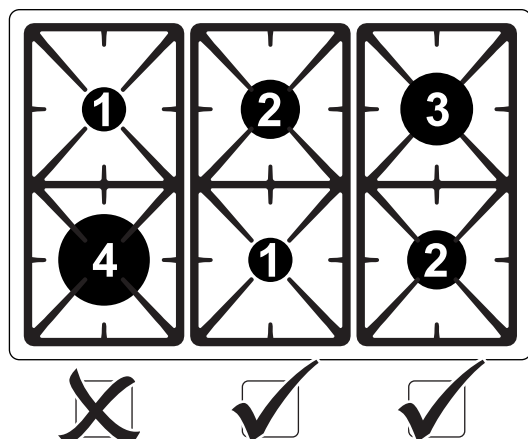
5.4 Using the reduction pan stands

The reduction pan stands should be placed on top of the hob pan stands as shown in the adjacent figure. Make sure they are stable.

The WOK pan stand should only be used when cooking with a wok.



5.5 Using the Teppanyaki plate (on some models only)



- The Teppanyaki plate can be used exclusively on the pair of central or right-hand burners of the hob;
- The Teppanyaki plate should be positioned in place of the rack;
- The plate must not be used for more than 60 minutes;
- The burners under the plate can be lit at the same time to the maximum setting for no more than 15 minutes. After this time they should be set at the minimum setting;
- After use, it is advisable to wait for at least 15 minutes before removing the accessory from the appliance.



6. USING THE COOKING HOB

6.1 General warnings and advice



Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.

6.2 Lighting the hob burners



All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic lighter. Simply press the knob and turn it anti-clockwise to the maximum flame symbol until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to "0" and wait 60 seconds before trying again. After lighting, keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.

Wait a few moments and repeat the operation, keeping the knob pressed for longer.



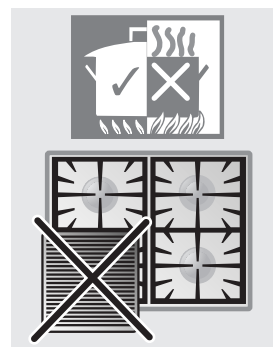
If the burners should go out accidentally, a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. In this case, turn the knob to the OFF position and wait at least 60 seconds before trying to light the burner again.

6.3 Practical hints for using the hob burners

For better burner efficiency and to minimise gas consumption: use pans with lids and of a suitable size for the burner, so that the flames do not reach up the sides of the pan (see paragraph "6.4 Cookware diameters"). Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over. If any liquid does boil over or spill, remove the excess from the hob.

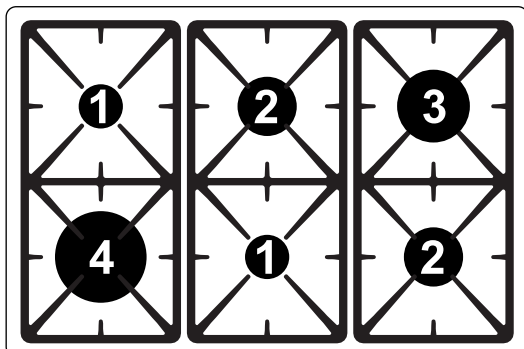
To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms.

If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.



Take the greatest care when using fats or oils since they may catch fire if overheated.

6.4 Cookware diameters



Burner		Ø min. (cm)	Ø max. (cm)
1	Auxiliary	12	14
2	Semi-rapid	16	24
3	Rapid	18	26
4	Wok	18	26



To prevent damage to the appliance or adjacent units, all pans or griddles must be placed inside the perimeter of the hob.



7. USING THE OVEN

7.1 Before using the appliance



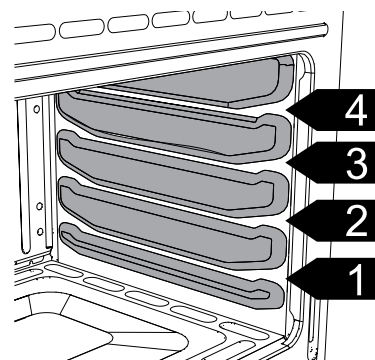
- Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
- Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.
- Before using the appliance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

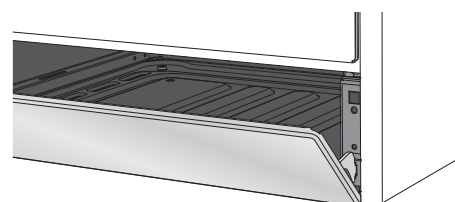
7.2 Oven runners

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 as soon as a cooking function starts, with the exception of the gas burner where start-up is delayed. The fan causes a steady outflow of air that exits from the rear of the appliance and which may continue for a brief period of time even after the appliance has been turned off.

7.5 Internal light

The light inside the oven comes on when any function is selected, except when the bottom burner is being used, in which case the timer knob must be turned to symbol .



7.6 General warnings and advice for use



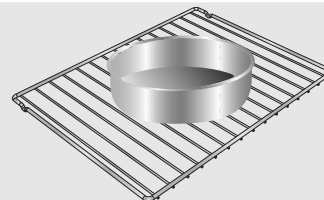
All cooking operations must be carried out with the door closed. The dissipation of heat may cause hazards.



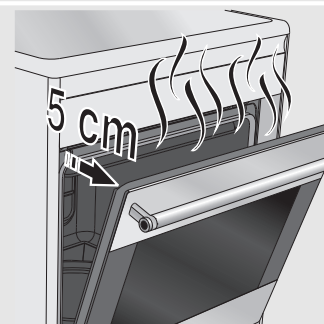
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



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 fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



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.



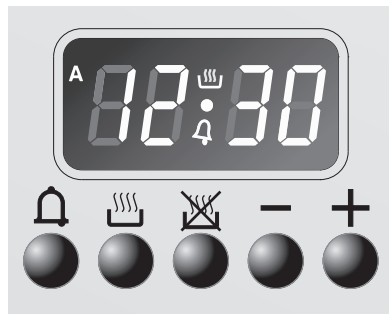
To prevent hazardous overheating, the appliance's lid (where present) must always be raised when using the oven.








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).


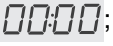






7.7.4 End of cooking


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 you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.

SMALL GRILL (on some models only):



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

LARGE 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.

ROTISSERIE GRILL (on some models only):



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

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).

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

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

DEFROSTING:



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



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 overcooked 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 time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

8.1.4 Advice for defrosting and proving

- We recommend positioning frozen foods in a lidless container on the first shelf 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.

8.1.5 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 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.



8.2 Cooking information table

Food	Weight	Function	Runner position from the	Temperature °C	Time (minutes)
FIRST COURSES					
Lasagne	3 Kg	Static	2 or 3	220 - 230	40 - 50
Oven-baked pasta		Static	2 or 3	220 - 230	40
MEAT					
Roast veal	1 Kg	Circular	3	180 - 190	70 - 80
Pork loin	1 Kg	Circular	3	180 - 190	70 - 80
Pork shoulder	1 Kg	Turbo	3	180 - 190	90 - 100
Roast rabbit	1 Kg	Circular	3	180 - 190	70 - 80
Turkey breast	1 Kg	Turbo	3	180 - 190	110 - 120
Roast pork neck	1 Kg	Turbo	3	180 - 190	190 - 210
Roast chicken	1 Kg	Turbo	3	190 - 200	60 - 70
GRILLED MEATS					
					1st side 2nd side
Pork chops		Fan-assisted grill	5	250	7 - 9 5 - 7
Pork fillet		Grill	4	250	9 - 11 5 - 9
Beef fillet		Grill	4	250	9 - 11 9 - 11
Liver slices		Small grill	5	250	2 - 3 2 - 3
Sausages		Fan-assisted grill	4	250	7-9 5 - 6
Meatballs		Grill	4	250	7 - 9 5 - 6
ROTISSERIE MEAT (where present)					
Chicken		Rotisserie grill	On a	250	60 - 70
FISH					
Salmon trout	0.7 Kg	Circular	3	160 - 170	35-40
BREAD and FOCACCIA					
Pizza		Turbo	1	250	6 - 10
Bread		Circular	2	190 - 200	25 - 30
Focaccia		Turbo	2	180 - 190	15 - 20
DESSERTS					
Ring cake		Circular	3	160	55 - 60
Fruit tart		Circular	3	160	30 - 35
Fruit tart		Static	3	170	35 - 40
Short pastry		Circular	2 or 3	160 - 170	20 - 25
Jam tarts		Turbo	2 or 3	160 - 170	40 - 50
Paradise cake		Static	2 or 3	170	40 - 50
Paradise cake		Circular	3	160	50 - 60
Cream puffs		Turbo	3	150 - 160	40 - 50
Light sponge cake		Circular	3	150 - 160	40 - 50
Rice pudding		Turbo	3	160	40 - 50
Rice pudding		Static	3	170	50 - 60
Brioche		Circular	3	160	25 - 30
Brioche (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	30 - 35
Short pastry biscuits (on multiple		Circular - Turbo	2 - 4	160 - 170	16 - 20



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



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 Teppanyaki plate (on some models only)

The Teppanyaki plate is easier to clean when it is still lukewarm. Use conventional specific detergents for stainless steel and non-abrasive sponges. Any remaining encrustations or food residues can be easily removed by soaking the plate for a while. For very stubborn encrustations, we recommend using the supplied scraper. Dry it carefully.



Do not soak the plate in water immediately after use. Wait for it to cool down.

9.5 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's 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 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.



9.7 Cleaning the cooking hob parts

9.7.1 Pan stands

Remove the pan stands and clean them with lukewarm water and non-abrasive detergent, making sure to remove any encrustations. Dry them thoroughly and return them to the hob.

Continuous contact between the pan stands and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

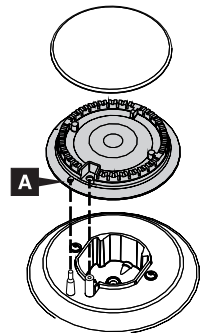


Do not wash these parts in a dishwasher.

9.7.2 Burner caps and flame-spreader crowns

The burner caps and flame-spreader crowns can be removed for easier cleaning. Wash them in warm water and non-abrasive detergent making sure to remove any encrustation, then wait until they are perfectly dry.

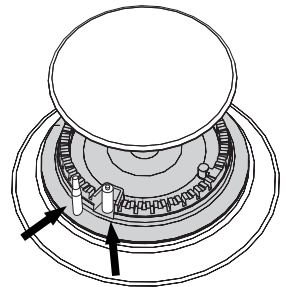
Refit the flame-spreader crowns, making sure that they are correctly in place with their respective burner caps, and ensuring that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.



Do not wash these parts in a dishwasher.

9.7.3 Igniters and thermocouples

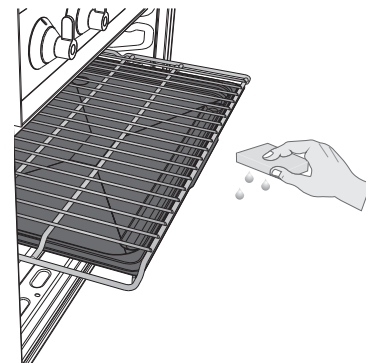
For correct operation, the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.



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).

9.8 Cleaning the oven

- 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.



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.

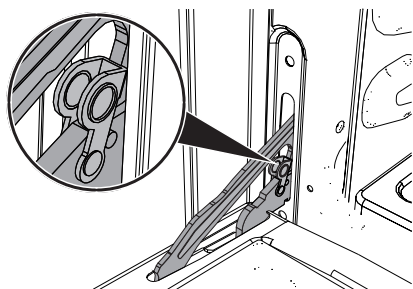


Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

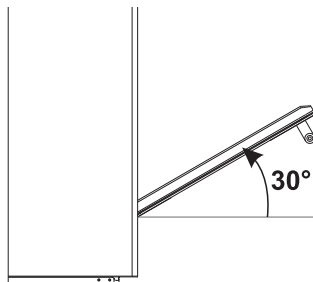


WARNING: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

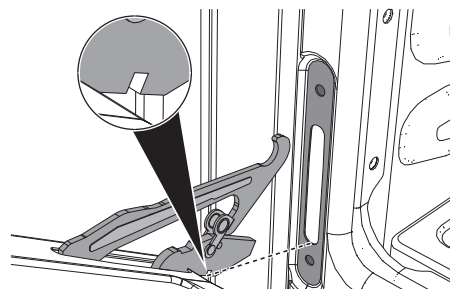
10.1 Removing the door



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



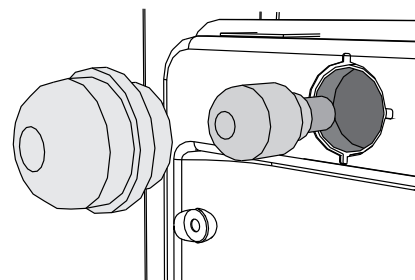
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges into 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

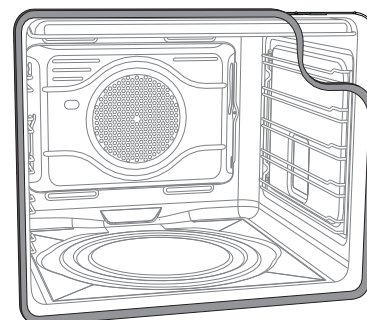
If a light bulb needs to be replaced because it is worn or burnt out, unscrew the bulb cover. Remove the bulb by unscrewing it and then replace it with a similar bulb (25W).



10.3 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. The seal must be replaced when it loses elasticity and hardens.





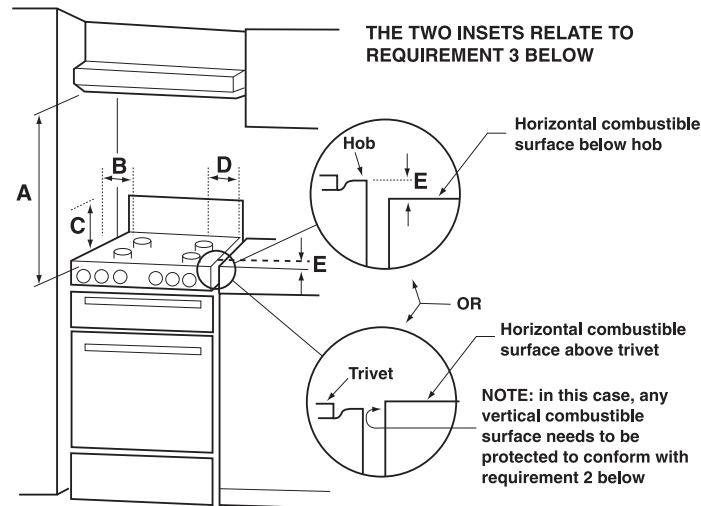
11. INSTALLATION



The appliance connection point shall be accessible with the appliance installed.

11.1 Clearances above and around domestic appliances

Extract from AS5601



REQUIREMENTS

- Overhead clearances – (Measurement A)** Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than 450 mm.
- Side clearances – (Measurements B & C)** Where B, measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface shall be protected in accordance with Clause 5.12.1.2 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.
- Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D & E)** Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet. See insets above.

NOTES

- Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- For definition of hob, see Clause 1.4.64.
- For definition of trivet, see Clause 1.4.109.
- Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

11.2 Combustion gas discharge



Combustion gases may be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance.



11.3 Gas connection

This appliance is suitable for installation with Natural Gas or ULPG (propane/butane). Refer to “12.3 Burner and nozzle characteristics table” for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances.

Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½” BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

1. annealed copper pipe or;
2. flexible hose according to AS/NZ1869 & be at least Class “B”, 10 mm diameter.

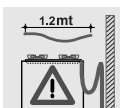
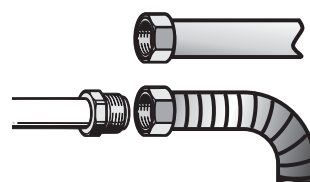
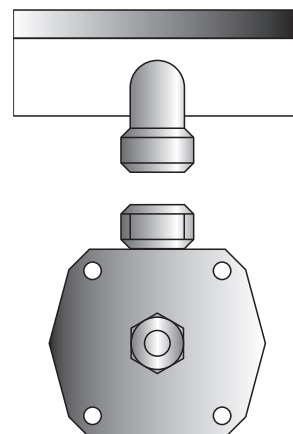
The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply. Before the appliance is operated make certain all relevant parts are placed in the correct position.

On completion of the installation, the installer **MUST** check for gas leaks and test each burner individually for the correct flame. Once all burners have been tested individually, turn all burners on together. Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.



Installation with flexible hose must be carried out so that the length of the piping does not exceed 1,2 metres when fully extended; make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.

11.3.1 Connection to liquid gas



Use a pressure regulator and make the connection on the gas cylinder following the guidelines set out in the regulations in force.

Make sure that the supply pressure complies with the values indicated in the paragraph “10.3 Burner and nozzle characteristics tables”.

11.4 Room ventilation



The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The hob shall be installed in rooms with natural ventilation, as required by Standards regulations AS/NZS5601.

11.5 Extraction of the combustion products



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



11.6 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 regulations.



Where the appliance is connected to the power grid via a plug and socket, both of these must be of the same type and connected to the power cable in accordance with the applicable regulations. 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 current conduction 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 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.



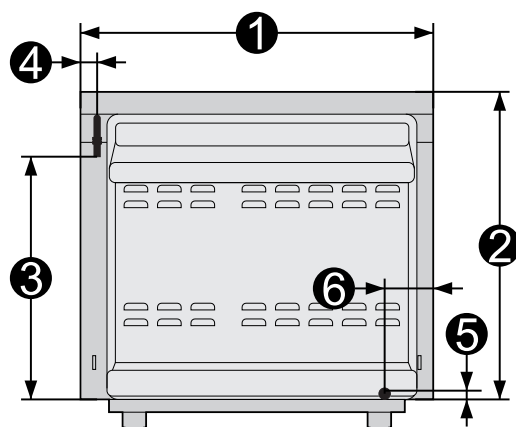
The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

APPLIANCE TYPE (CM)	POSSIBLE CONNECTION TYPES	CABLE TYPE (if not present)
90	380 - 415 V 3N~ 	5-pole 5 x 1.5 mm² H05V2V2-F
	380 - 415 V 2N~ 	4-pole 4 x 1.5 mm² H05V2V2-F
	220 - 240 V 1N~ 	3-pole 3 x 2.5 mm² H05V2V2-F



- Use H05V2V2-F cables resistant to 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).

Overall dimensions: location of gas and electrical connection points (all measures in mm).

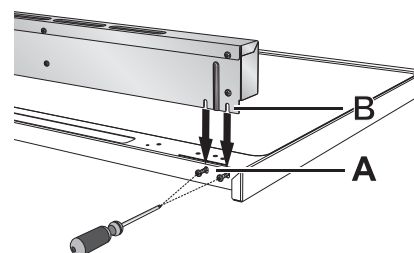


1	898
2	783
3	618
4	40
5	12
6	124

11.7 Positioning the skirt (on some models only)

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

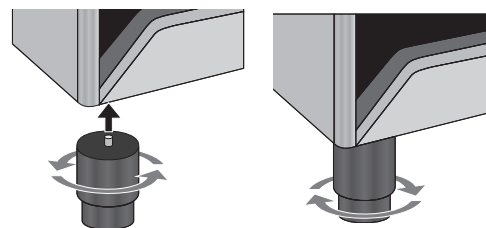
- 1 Loosen the 4 screws (**A**) on the back of the worktop (2 for each side).
- 2 Place the skirt above the worktop, taking care to align the skirt's slots (**B**) with the screws (**A**).
- 3 Secure the skirt to the worktop by tightening screws (**A**).



11.8 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. First insert the front feet and then the rear feet.

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.

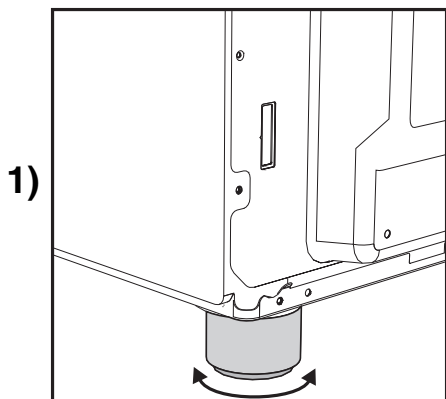


To prevent possible damage to the appliance, we recommend to screw first the front feet and then the rear ones.

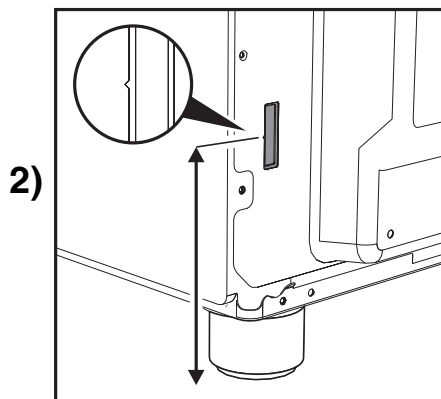


11.9 C91GMXAT Wall mounting brackets

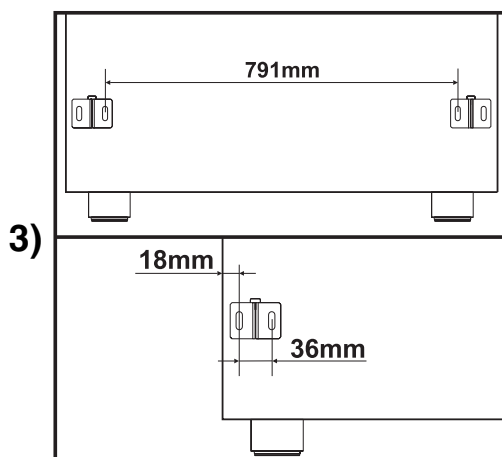
The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance tipping over.



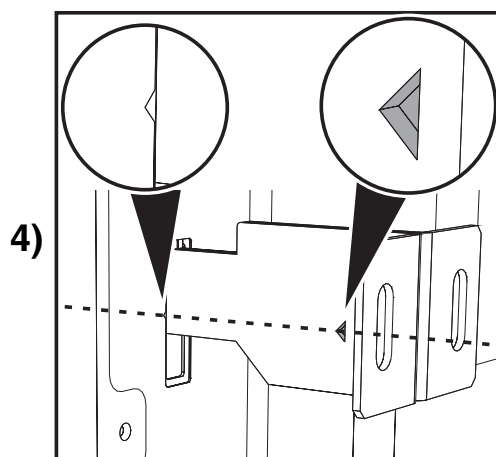
1) Use the adjustable feet to level the appliance at the required height.



2) Measure the distance from the index of the opening to the floor.



3) Use the same height on the wall to drill the holes for fastening the brackets. The distance between the centres of the holes is given in the diagram above.

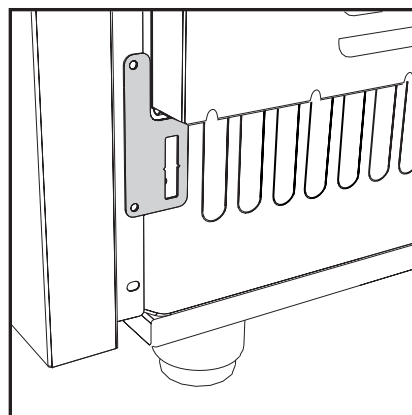
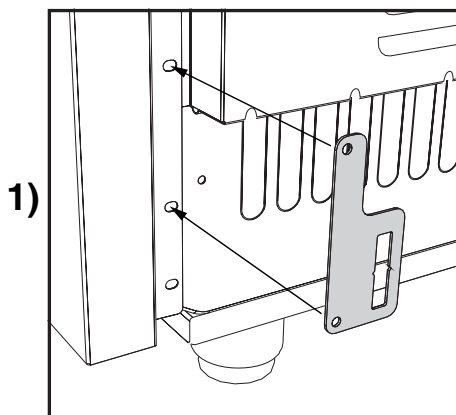


4) Before tightening the brackets fully to the wall, check that the index on the brackets is at the same height as the index on the back of the appliance. Position the appliance, taking care that the brackets are correctly inserted.

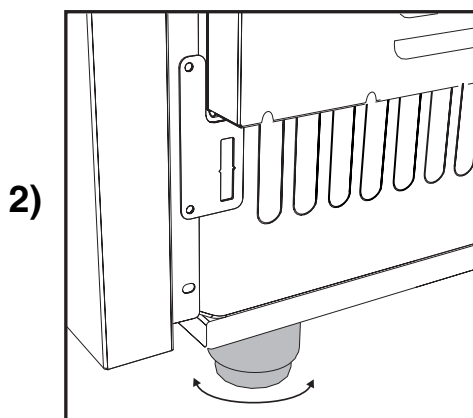


11.10 C9GMXA Wall mounting brackets

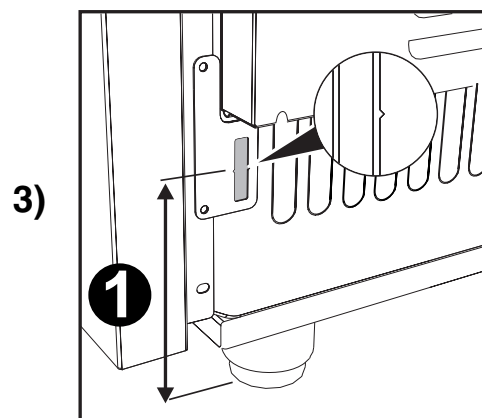
The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance tipping over.



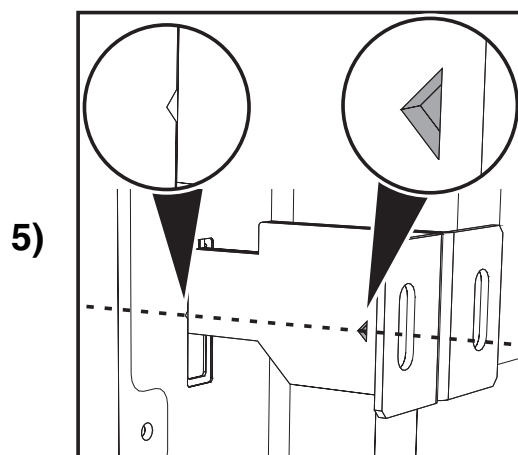
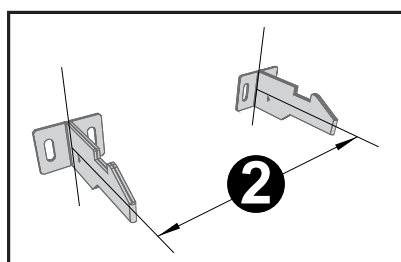
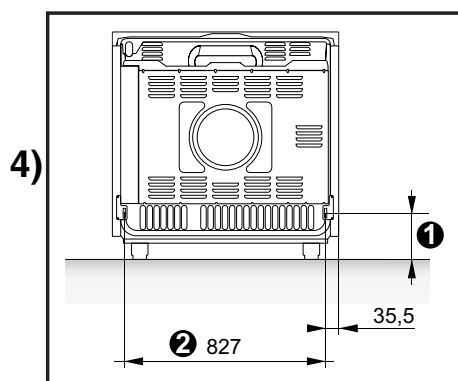
1) Secure the centering brackets for the wall brackets on both sides at the rear of the cooker as shown in the figure.



2) Use the adjustable feet to level the appliance at the required height.



3) Measure the distance from the index of the opening to the floor.



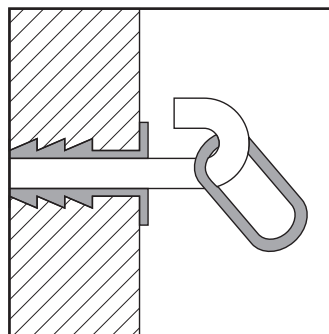
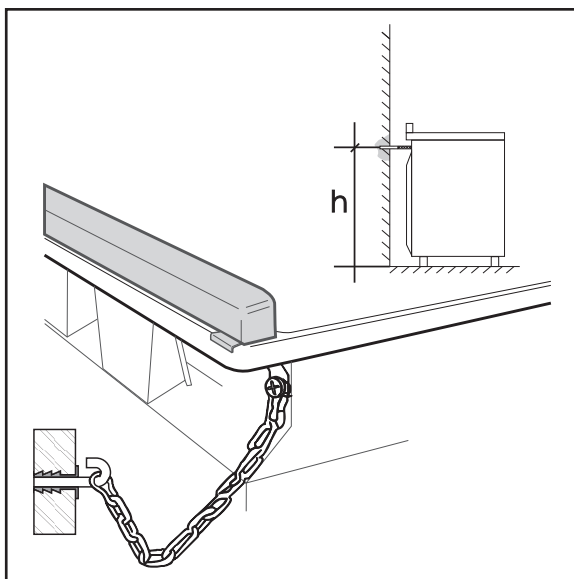


4) Use the same height on the wall to drill the holes for fastening the brackets. The distance between the centres of the holes is given in the diagram above.

5) Before tightening the brackets fully to the wall, check that the index on the brackets is at the same height as the index on the back of the appliance. Position the appliance, taking care that the brackets are correctly inserted.

11.11 Wall fixing

- 1 Attach the chain to the cooker
- 2 Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
- 3 Mark the wall in the position where the hole is to be drilled.
- 4 Drill the hole, insert a wall plug and attach the chain.
- 5 Once the chain is in position, push the cooker against the wall and reduce the amount of chain links to keep the chain tight to prevent any excess movement.





12. REPLACEMENT OF NOZZLES



BEFORE PERFORMING ANY OPERATIONS, SWITCH OFF THE POWER SUPPLY TO THE APPLIANCE.

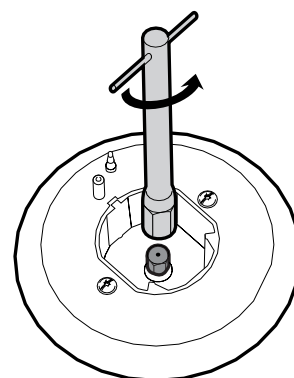
Appliance set for gas: **Natural gas at a pressure of 1.0 kPa** (see label on product)

In the case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps.

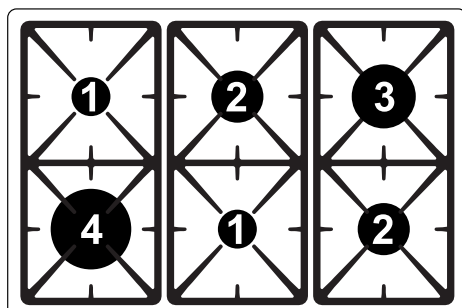
To change the nozzles, proceed as described in the following paragraphs.

12.1 Replacing the hob nozzles

- 1 Remove the pan stands, and remove all burner caps and flame-spreader crowns to access the burner casings.
- 2 Unscrew the nozzles using a 7 mm socket wrench.
- 3 Replace the burner nozzles according to the type of gas to be used (see 12.3 Burner and nozzle characteristics table).
- 4 Replace the burners in the correct position.



12.2 Arrangement of burners



Bruciatore

- | | |
|----------|------------|
| 1 | Auxiliary |
| 2 | Semi-rapid |
| 3 | Rapid |
| 4 | Wok |



12.3 Burner and nozzle characteristics table

Burner	ULPG (PROPANE) – 2.75 KPa		
	Nominal gas consumption (MJ/h)	Turn-down gas consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	1.5	0.54
Semi rapid (2)	6.3	1.5	0.68
Rapid (3)	10.8	2.7	0.88
Ultra-rapid (4)	15.0	5.4	1.05

Burner	NG (NATURAL GAS) – 1.0 KPa		
	Nominal gas consumption (MJ/h)	Turn-down gas consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	1.5	0.90
Semi rapid (2)	7.5	1.5	1.20
Rapid (3)	12.0	2.7	1.55
Ultra-rapid (4)	15.8	5.4	1.85

12.4 Final operations

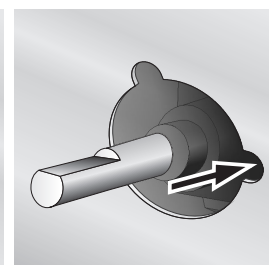
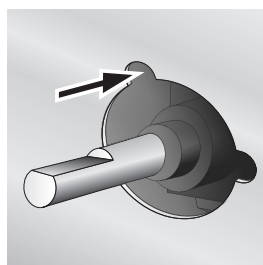
After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the pan stands.



Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label fixed to the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

12.4.1 Adjusting the hob burner minimum setting for city or natural gas

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





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