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## TRANSLATION OF THE ORIGINAL INSTRUCTIONS

We advise you to read this manual carefully, as it contains all the instructions for maintaining the appliance's aesthetic and functional qualities.  
For further information on the product: [www.smeg.com](http://www.smeg.com)



## Instructions

### 1 Instructions

#### 1.1 General safety instructions

##### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children must not play with the appliance.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not 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 pan and turn off the relevant cooking zone.
- The cooking process must always be monitored. A short cooking process must be continuously surveyed.
- While cooking do not place metal objects, such as cutlery or dishes on the hob surface as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly on very hot trays.
- Keep the oven door closed during cooking.



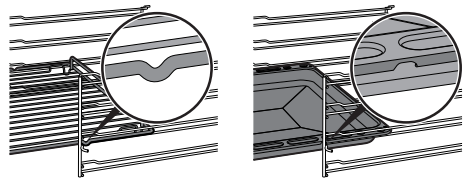
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not open the storage compartment (where present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF AVAILABLE) OR NEAR THE APPLIANCE.**
- **DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.**
- Switch off the appliance immediately after use.
- **DO NOT MODIFY THIS APPLIANCE.**
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any operation on the appliance, switch off the power supply.
- Have qualified personnel carry out installation and assistance

interventions according to the standards in force.

- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- In order to avoid hazard, if the power supply cable is damaged, contact technical support and they will replace it.

## Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.



- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.



## Instructions

- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful
- Danger of fire: do not store items on the cooking surfaces.
- **DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.**
- Do not spray any spray products near the oven.
- Do not use plastic cookware or containers for cooking.
- Do not place sealed tins or containers in the oven cavity.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.



- Do not use the handle to lift or move this appliance.
- If liquids fall on the lid when it is closed, carefully remove them with a cloth before opening it.
- The hob surface should be allowed to cool before closing the lid.

## Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN A BOAT OR CARAVAN.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Have the gas connection performed by authorised staff.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised technicians.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal board leads must be 1.5 - 2 Nm.
- Before installation, make sure that the local distribution conditions (nature and pressure of the gas) and the adjustment of the appliance are compatible;
- The adjustment conditions for this appliance are shown on the gas setting label.
- This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.



## Instructions

### For this appliance

- Ensure that the appliance is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.

### 1.2 Manufacturer liability

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

- Use of the appliance other than that specified;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- use of non-original spare parts.

### 1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered inappropriate.
- The appliance is not designed to operate with external timers or with remote-control systems.

### 1.4 Identification plate

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

### 1.5 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

### 1.6 Disposal



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



To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



## Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.
- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Deliver the packing materials to the appropriate recycling centre.



## Plastic packaging Danger of suffocation

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

## 1.7 How to read the user manual

This user manual uses the following reading conventions:

### Instructions



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

### Description



Description of the appliance and its accessories.

### Use



Information on the use of the appliance and its accessories.

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

### Installation



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



Safety instructions



Information



Advice

1. Use instruction sequence.

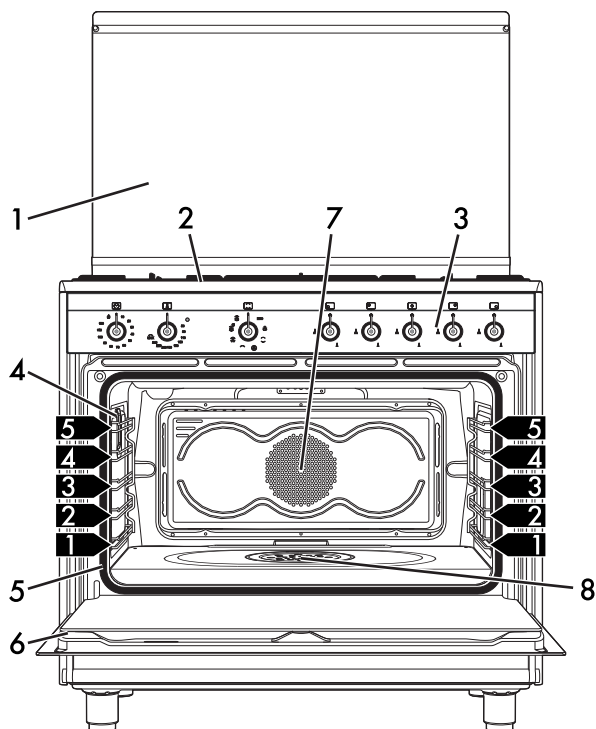
- Standalone instruction.



## Description

### 2 Description

#### 2.1 General Description



1 Lid

2 Cooking hob

3 Control panel

4 Light bulb

5 Seal

6 Door

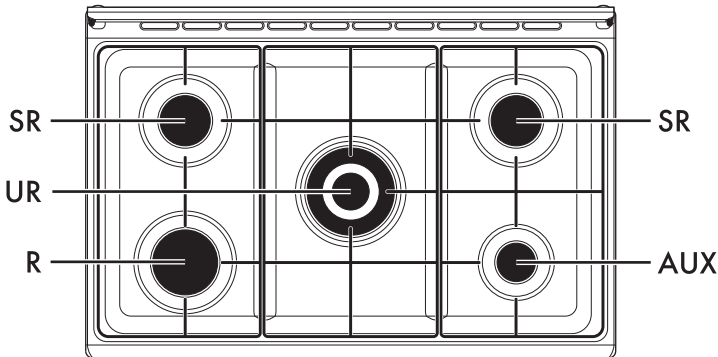
7 Fan

8 Evaporation tray

**1,2,3...** Rack/tray support frames



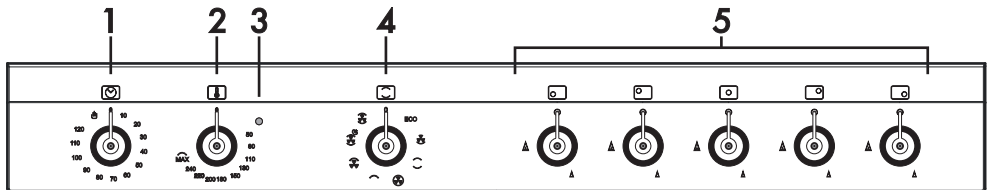
## 2.2 Cooking hob



**AUX** = Auxiliary burner  
**SR** = Semi-rapid burner

**R** = Rapid burner  
**UR** = Ultra rapid burner

## 2.3 Control panel



### 1 Timer knob

Allows you to set manual cooking or a timer with automatic oven switch off at the end of cooking.

### 2 Temperature knob

This knob allows you to select the cooking temperature.

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

### 3 Indicator light

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

### 4 Function knob

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

### 5 Hob burner knobs

For lighting and adjusting the hob burners.

Press and turn the knobs anti-clockwise to  in order to light the relative burners. Turn the knobs to the zone between the



## Description

maximum  and minimum  setting to adjust the flame. Return the knobs to the position  to turn off the burners.

### 2.4 Other parts

#### Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

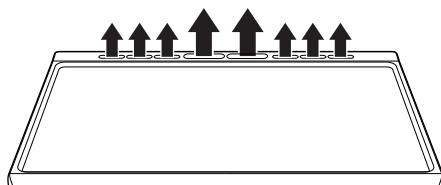
#### Interior lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When any function is selected, apart from the  function.

#### Cooling fan

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



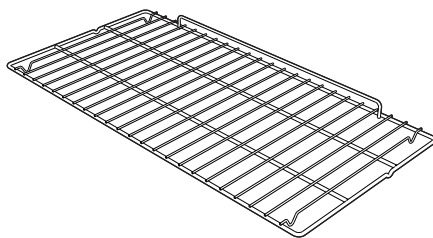
Do not obstruct ventilation openings and heat dispersal slots.

### 2.5 Available accessories



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

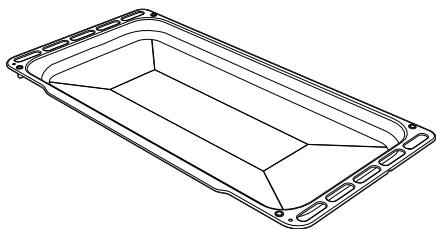
#### Rack



Used for supporting containers with food during cooking.

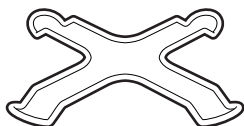


## Deep tray



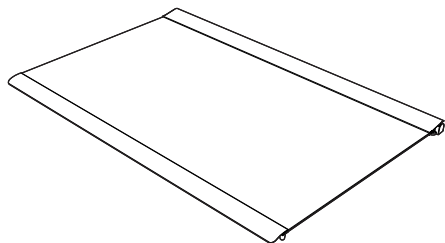
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

## Ring reducer



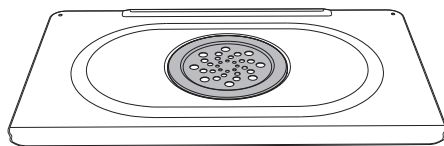
Useful when using small cookware.

## Lid



The toughened glass lid with aluminium edging protects the hob when not in use.

## Evaporation tray and cover



Used to distribute the steam inside the oven.



The maximum capacity of the evaporation tray is 250 ml.



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



## Use

### 3 Use

#### Instructions



**High temperature inside the oven during use**

#### **Danger of burns**

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly on very hot trays.
- Keep children under the age of 8 away from the oven when it is in use.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



**Improper use**

#### **Danger of burns**

- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Oils and fats could catch fire if overheated. Be very careful.



**High temperature inside the storage compartment**

#### **Danger of burns**

- Do not open the storage compartment when the appliance is on and still hot.
- The items inside the storage compartment could be very hot after using the appliance.
- It must not be used to store flammable materials, cloths or paper.



**Improper use**

#### **Risk of damage to surfaces**

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven cavity.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Do not pour water directly on very hot trays.
- Cooking vessels and griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.



**High temperature inside the  
storage compartment**  
**Danger of fire or explosion**

- Do not spray any spray product near the appliance.
- Do not use or leave flammable materials near the appliance or the storage compartment.
- Do not use plastic cookware or containers for cooking.
- Do not place sealed tins or containers in the oven cavity.
- Do not leave the appliance unattended during cooking operations where fats and oils could be released.
- Remove all trays and racks which are not required during cooking.



**Improper use**  
**Risk of damage to surfaces**

- Do not lower the lid when the burners are lit.



## Precautions

### A gas leak can cause an explosion.

If you smell gas or there are faults in the gas system:

- Immediately turn off the gas supply or close the valve on the gas cylinder.
- Extinguish all naked flames and cigarettes.
- Do not turn on power switches or appliances and do not remove plugs from power sockets. Do not use phones or mobile phones inside the building.
- Open the window in order to ventilate the room.
- Call customer assistance services or your gas supplier.

## Malfunctions

Any of the following indicate a malfunction and you should contact a service centre.

- Yellowing of the burner plate.
- Damage to kitchen utensils.
- The burners do not ignite properly.
- It is difficult to keep the burners lit.
- The burners go out when the appliance is in use.
- It is difficult to turn the gas valves.

If the appliance does not work properly, contact your local Authorised Service Centre.

## First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.



## Use

3. Remove and wash all the appliance's accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

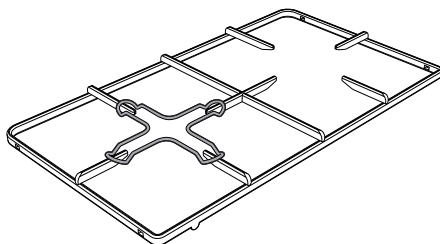
### 3.1 To save energy

- Preheat the appliance only if the recipe requires it.
- Unless differently stated on the package, defrost frozen food before placing it in the cooking compartment.
- In case of multiple cooking, it is recommended to cook food one after the other to exploit the already hot cooking compartment.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the cooking compartment clean at all times.

### 3.2 Using the accessories

#### Ring reducers

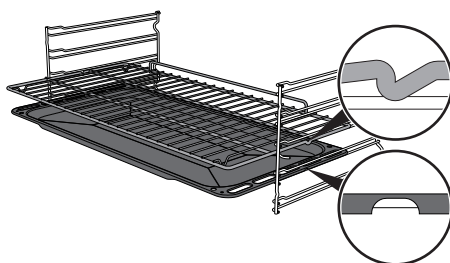
The ring reducers must be placed on the hob grids. Make sure they are placed properly.



#### Racks and trays

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

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



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



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



### 3.3 Using the hob

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 ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob to

 and wait 60 seconds before trying again. After lighting, keep the knob pressed in 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.

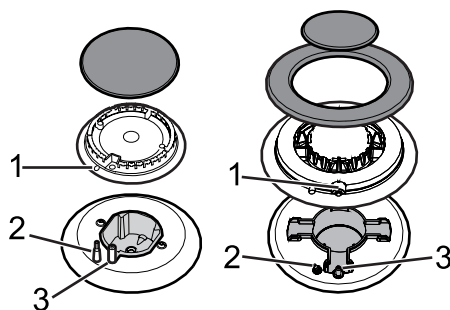
Wait a few moments and repeat the operation. Keep the knob pressed in longer.



In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.

### Correct positioning of the flame-spreader crowns and burner caps

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. Make sure that the holes **1** of the flame-spreader crowns are aligned with the thermocouples **2** and igniters **3**.



### Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan. Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.



Pan diameters:

- **AUX:** 12 - 14 cm.
- **SR:** 16 - 24 cm.
- **R:** 18 - 26 cm.
- **UR:** 18 - 28 cm.



## 3.4 Using the oven

### Switching on the oven

To switch on the oven:

1. Select manual cooking  or set the cooking duration using the timer knob. Adjustment is progressive so that the time can also be set to any intermediate value between these numbers.
2. Select the temperature using the temperature knob.
3. Select the cooking function using the function knob.
4. At the end of timed cooking, a buzzer sounds that stops automatically after a few seconds.

### Functions list



#### Static

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



#### Grill

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



#### Fan + lower element

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



#### Fan with 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).



#### Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelf).



### Direct Steam

This function combines static cooking with the central part of the lower heating element and the fan, allowing food to be cooked by evaporation of the water contained in the special tray. The action of the fan evenly distributes the heat and steam generated, resulting in a gentle cooking that preserves the appearance and nutritional content of the food.

### ECO

#### Eco

This function is particularly suitable for cooking on a single shelf with low energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



When using the ECO function, avoid opening the door during cooking.



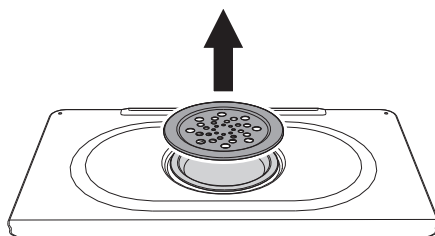
Cooking (and preheating) times are longer with the ECO function.

## 3.5 Cooking with the Direct Steam function



Do not place food or any other object directly on the bottom of the oven. The base of the oven and the evaporation tray must always be left free.

1. Open the oven door.
2. Lift the cover of the evaporation tray.



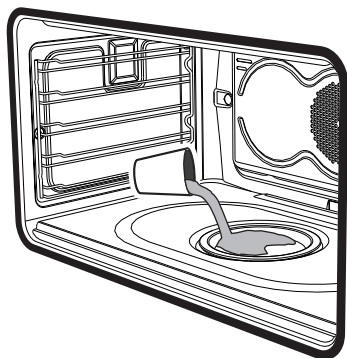
3. Fill the tray with sufficient water for the cooking duration (see Direct Steam cooking information table).



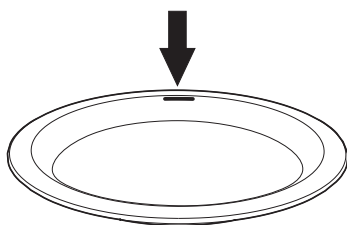
- Use cold tap water which is not too hard, softened water or still mineral water.
- Do not use distilled water, tap water with a high chloride content ( $> 40$  mg/l), or other liquids.



## Use



The maximum level is indicated by a mark on the inside of the tray.



The maximum capacity of the evaporation tray is 250 ml.

4. Put the cover back on the tray.
5. Place the food on the oven tray.
6. Place the tray with the food in the oven.
7. Select the Direct Steam function using the function knob.
8. Select the cooking temperature and time using the appropriate knobs.



For best results and to save energy, it is recommended to fill the tray with sufficient water for the required cooking.

### End of Direct Steam cooking

1. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.
2. Fully open the door when safe to do so and cautiously remove the food from the oven.
3. Wait for the appliance to cool down completely before cleaning it.

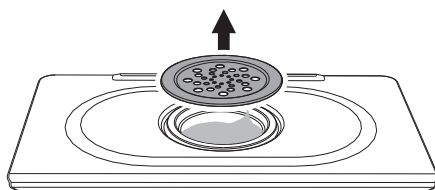


Note: The evaporation tray cover may be very hot: use appropriate protection.



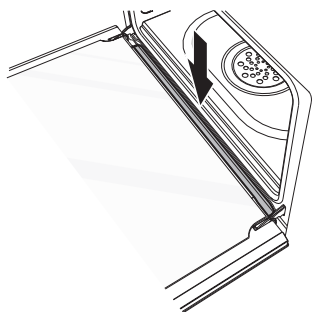
If cooking has just been carried out with temperatures greater than 100°C, you must wait for the oven to cool in order to use the Direct Steam function.

4. Remove the cover from the evaporation tray inside the oven cavity, remove any remaining water and dry thoroughly.





5. Use a sponge to remove any condensation from the base and walls of the oven cavity, the door glass and the drip tray at the front of the appliance.



Take care: the water may be very hot.

## 3.6 Cooking advice

### General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

### Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

### Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the symbol  to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect liquids produced by grilling.

### Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.



- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10 °C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

### **Advice for defrosting and proving**

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

### **To save energy**

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



## Cooking information table

| Food            | Weight (kg) | Function       | Shelf | Temperature (°C) | Time (minutes)  |                 |
|-----------------|-------------|----------------|-------|------------------|-----------------|-----------------|
| Lasagne         | 3 - 4       | Static         | 1     | 220 - 230        | 45 - 50         |                 |
| Pasta bake      | 3 - 4       | Static         | 1     | 220 - 230        | 45 - 50         |                 |
| Roasted veal    | 2           | Turbo/Round    | 2     | 180 - 190        | 90 - 100        |                 |
| Pork loin       | 2           | Turbo/Round    | 2     | 180 - 190        | 70 - 80         |                 |
| Sausages        | 1.5         | Fan with grill | 4     | MAX              | 15              |                 |
| Roast beef      | 1           | Turbo/Round    | 2     | 200              | 40 - 45         |                 |
| Roast rabbit    | 1.5         | Round          | 2     | 180 - 190        | 70 - 80         |                 |
| Turkey breast   | 3           | Turbo/Round    | 2     | 180 - 190        | 110 - 120       |                 |
| Roast pork neck | 2 - 3       | Turbo/Round    | 2     | 180 - 190        | 170 - 180       |                 |
| Roast chicken   | 1.2         | Turbo/Round    | 2     | 180 - 190        | 65 - 70         |                 |
|                 |             |                |       |                  | 1 <sup>st</sup> | 2 <sup>nd</sup> |
| Pork chops      | 1.5         | Fan with grill | 4     | MAX              | 15              | 5               |
| Spare ribs      | 1.5         | Fan with grill | 4     | MAX              | 10              | 10              |
| Bacon           | 0.7         | Grill          | 5     | MAX              | 7               | 8               |
| Pork fillet     | 1.5         | Fan with grill | 4     | MAX              | 10              | 5               |
| Beef fillet     | 1           | Grill          | 5     | MAX              | 10              | 7               |
| Salmon trout    | 1.2         | Turbo/Round    | 2     | 150 - 160        | 35 - 40         |                 |
| Delicate fish   | 1.5         | Turbo/Round    | 2     | 160              | 60 - 65         |                 |
| Flounder        | 1.5         | Turbo/Round    | 2     | 160              | 45 - 50         |                 |
| Pizza           | 1           | Turbo/Round    | 2     | MAX              | 8 - 9           |                 |
| Bread           | 1           | Round          | 2     | 190 - 200        | 25 - 30         |                 |
| Focaccia        | 1           | Turbo/Round    | 2     | 180 - 190        | 20 - 25         |                 |
| Ring cake       | 1           | Round          | 2     | 160              | 55 - 60         |                 |
| Tart            | 1           | Round          | 2     | 160              | 35 - 40         |                 |
| Ricotta cake    | 1           | Round          | 2     | 160 - 170        | 55 - 60         |                 |
| Jam tarts       | 1           | Turbo/Round    | 2     | 160              | 20 - 25         |                 |
| Chiffon cake    | 1.2         | Round          | 2     | 160              | 55 - 60         |                 |
| Profiteroles    | 1.2         | Turbo/Round    | 2     | 180              | 80 - 90         |                 |
| Sponge cake     | 1           | Round          | 2     | 150 - 160        | 55 - 60         |                 |
| Rice pudding    | 1           | Turbo/Round    | 2     | 160              | 55 - 60         |                 |
| Brioche         | 0.6         | Round          | 2     | 160              | 30 - 35         |                 |

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



## Use

### Direct Steam cooking information table



| Food                    | Weight (Kg) | Water (ml) | Shelf | Temperature (°C) | Time (minutes) |
|-------------------------|-------------|------------|-------|------------------|----------------|
| Lasagne                 | 4 - 5       | 120 - 130  | 2     | 180 - 190        | 50 - 55        |
| Pasta bake              | 3 - 4       | 120 - 130  | 2     | 180 - 190        | 35 - 40        |
| <b>MEAT</b>             |             |            |       |                  |                |
| Roast turkey            | 2 - 3       | 180        | 2     | 190              | 120 - 140      |
| Pork loin               | 2           | 180        | 2     | 190              | 90 - 100       |
| Roast rabbit (pieces)   | 1 - 1,5     | 160        | 2     | 180              | 80 - 85        |
| Spare ribs (attached)   | 1,5 - 1,8   | 160        | 2     | 190              | 65 - 75        |
| Leg of lamb (well done) | 2           | 160        | 2     | 190              | 85 - 95        |
| <b>DOUGH</b>            |             |            |       |                  |                |
| Rolls                   | 150 g each  | 100        | 2     | 180              | 20 - 24        |
| Bread (loaf)            | 0.4         | 100 - 130  | 2     | 180              | 35 - 40        |
| Focaccia                | 1,5 - 2     | 80 - 100   | 3     | 180 - 190        | 20 - 25        |
| <b>FRESH FISH</b>       |             |            |       |                  |                |
| Sea bass                | 0,8 - 1     | 120        | 2     | 180              | 35 - 38        |
| Monkfish (whole)        | 0,8 - 1     | 100        | 2     | 200              | 40 - 45        |



| Food                                                                                                                   | Weight (Kg)              | Water (ml) | Shelf | Temperature (°C) | Time (minutes) |
|------------------------------------------------------------------------------------------------------------------------|--------------------------|------------|-------|------------------|----------------|
| <b>VEGETABLES</b>                                                                                                      |                          |            |       |                  |                |
| Roast potatoes                                                                                                         | 1,5                      | 80 - 100   | 2     | 200              | 30 - 35        |
| Mixed roasted vegetables                                                                                               | 1,5                      | 80 - 100   | 2     | 200              | 25 - 30        |
| <b>REHEATING FOOD</b>                                                                                                  |                          |            |       |                  |                |
| Pasta                                                                                                                  | 4 - 5                    | 100 - 110  | 2     | 120              | 20 - 30        |
| Sliced roasted meats / spare                                                                                           | 0,5                      | 100 - 110  | 2     | 120              | 15 - 25        |
| Bread                                                                                                                  | 0,5                      | 100 - 110  | 2     | 120              | 10 - 15        |
| Strudel                                                                                                                | 1                        | 100 - 110  | 2     | 120              | 15 - 20        |
| <b>DESSERTS/PASTRIES</b>                                                                                               |                          |            |       |                  |                |
| Bundt cake                                                                                                             | 1                        | 80 - 100   | 2     | 160              | 45 - 50        |
| Strudel                                                                                                                | 0.8 - 1                  | 80 - 100   | 2     | 170              | 30 - 35        |
| Muffins                                                                                                                | 50 g for each baking cup | 80         | 2     | 150 - 160        | 15 - 20        |
| Sponge cake                                                                                                            | 1                        | 80 - 100   | 2     | 150              | 55 - 60        |
| Biscuits (0.5 cm thick)                                                                                                | total dough 0.5          | 80 - 100   | 2     | 160 - 170        | 13 - 15        |
| The quantity of water recommended in the table may vary according to the type of food, weight and cooking time.        |                          |            |       |                  |                |
| The oven is always preheated when the Direct Steam function is used.                                                   |                          |            |       |                  |                |
| Roasts, vegetables and potatoes should be mixed and/or turned during cooking to achieve uniform browning on all sides. |                          |            |       |                  |                |
| The times indicated in the table do not include preheating and are provided only as a guide.                           |                          |            |       |                  |                |



## 4 Cleaning and maintenance

### Instructions



**Improper use**

**Risk of damage to surfaces**

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



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

### Cleaning the surfaces

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

### Ordinary daily cleaning

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

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

### Food stains or residues

Do not use steel sponges and 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 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.



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



## 4.1 Cleaning the hob

### Cooking hob grids

Remove the grids and clean them in lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the hob.



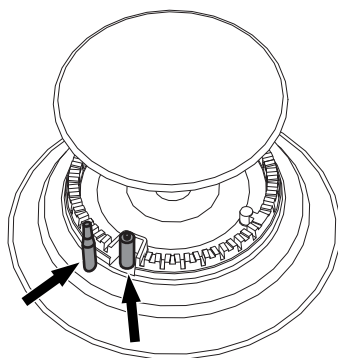
The continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

### Flame-spreader crowns and burner caps

For easier cleaning, the flame-spreader crowns and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Refit the flame-spreader crowns making sure that they are correctly positioned in their housings with their respective burner caps.

### 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.



### Knobs



Do not use aggressive products containing alcohol or products for cleaning steel and glass when cleaning the knobs, as these products could cause permanent damage.

The knobs should be cleaned with a soft cloth dampened with warm water, then dried carefully. They can be removed by pulling them out of their housing.



## Cleaning and maintenance

### Cleaning the glass lid

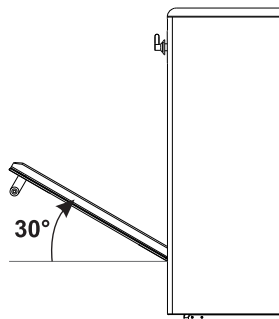
For easier cleaning, the lid can be taken off its hinges.

1. Lower the lid to closed position.
2. Unscrew the screws on the back of the hinges.
3. Open it and lift it upwards.
4. Clean.
5. Insert the lid into the guides. Tighten the fastening screws on the hinges in closed position.

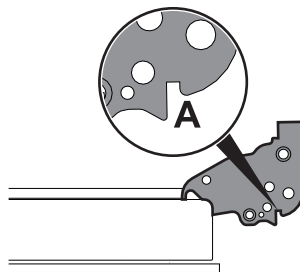


If liquids fall on the lid when it is closed, carefully remove them with a cloth before opening it.

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



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



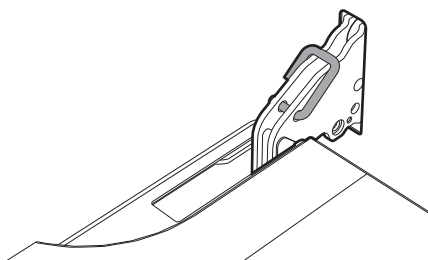
### 4.2 Cleaning the door

#### Removing the door

For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



#### Cleaning the door glazing

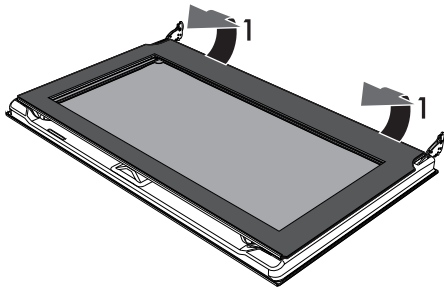
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.



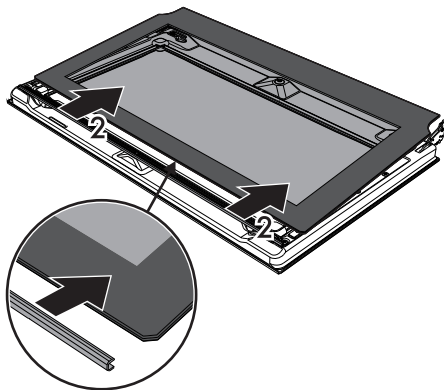
## Removing the internal glass panes

For easier cleaning the internal glass panes of the door can be removed.

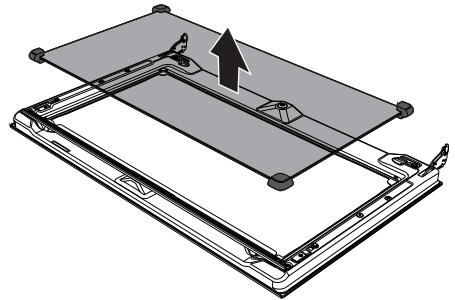
1. Open the door.
2. Position the locking hooks in the hinge holes to prevent accidental closing of the door.
3. Remove the internal glazing pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).



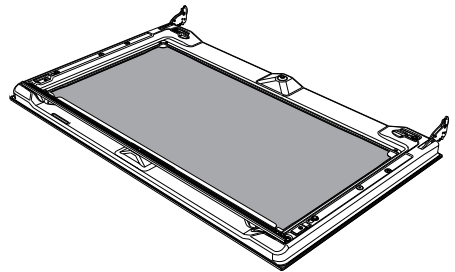
4. Pull the internal glazing pane from the front strip (2) to remove it from the door.



5. Remove the intermediate glass pane by lifting it upwards.



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



7. When you have finished cleaning, reinsert the intermediate glass pane in its housing in the door.
8. To reposition the internal glazing pane, slide the upper part into the door strip and insert the two rear pins into their seats by pressing lightly.



## Cleaning and maintenance

### 4.3 Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

- the door
- the rack/tray support frames
- the seal



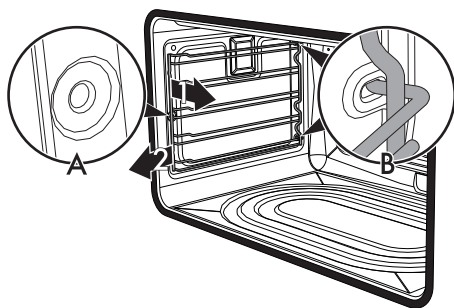
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

### Removing racks/trays support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

To remove the rack/tray support frames:

- Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.



- When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

### Cleaning the evaporation tray and cover

It is recommended that you clean and dry the evaporation tray and the perforated cover after using the Direct Steam function.

Common cleaning products can be used: avoid using products that are too harsh and/or acidic.

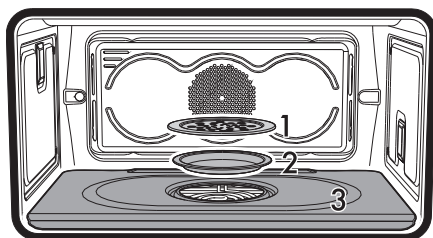
The cover and the tray can be washed in a dishwasher.

If limescale forms, use a limescale remover for steel surfaces.

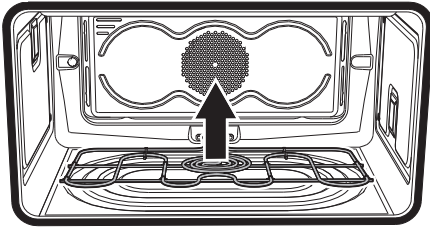
### Cleaning the lower part

It is recommended that you clean and dry the bottom of the oven after using the Direct Steam function:

1. Remove in sequence, the perforated cover (1), the evaporation tray (2) and the bottom (3); lift the bottom by a few millimetres and pull it outwards.



- Carefully lift the end of the lower heating element by a few centimetres and clean the bottom of the oven.



Put the heating element back into its seat when finished. Wait until the oven cavity is completely dry before putting back the accessories.

## 4.4 Extraordinary maintenance

### Replacing the internal light bulb



Live parts

**Danger of electrocution**

- Unplug the appliance from the mains.

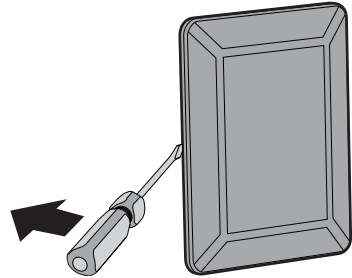


The oven is fitted with a 40W light bulb.

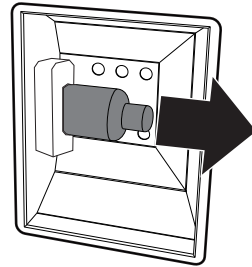
- Completely remove all accessories from inside the oven.
- Remove the rack/tray support frames.
- Remove the bulb cover using a tool (e.g. a screwdriver).



Take care not to scratch the enamel of the oven cavity wall.

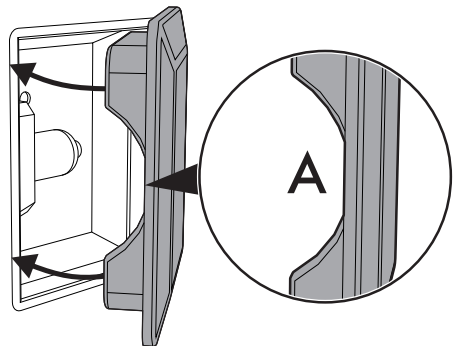


- Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

- Fit the new light bulb.
- Refit the cover. Ensure the moulded part of the glass (A) is facing the door.





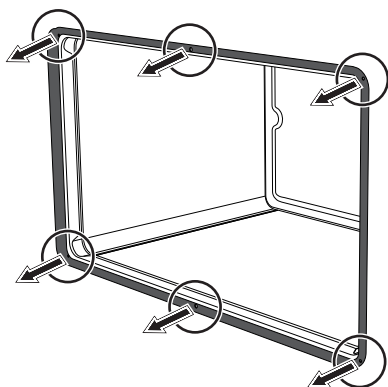
## Cleaning and maintenance

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

### Installing and removing the seal

To remove the seal:

- Unhook the clips located in the 4 corners and in the centre, then pull the seal outwards.



To refit the seal:

- Hook the clips located in the 4 corners and in the centre onto the seal.

### Seal maintenance tips

The seal should be soft and elastic.

- To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.



## 5 Installation

### 5.1 Gas connection



**Gas leak  
Danger of explosion**

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- The adjustment conditions for this appliance are shown on the gas setting label.

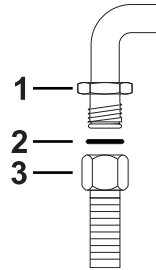
### General information

Connection to the gas mains can be made using a continuous wall steel hose in compliance with the guidelines established by the standards in force. The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. For supplying it with other types of gas, see chapter "5.2 Adaptation to different types of gas". The gas inlet connection is threaded 1/2" external gas (ISO 228-1).

### Connection with a steel hose

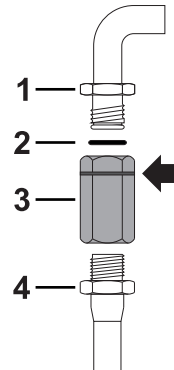
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

Carefully screw the connector **3** to the gas connector **1** of the appliance, placing the seal **2** between them.



### Connection with a steel hose with bayonet fitting

Carry out the connection to the gas mains using a steel hose with bayonet fitting compliant with B.S. 669. Apply insulating material to the thread of the gas hose connector **4** and then tighten the adapter **3**. Screw the assembly to the movable connector **1** of the appliance, placing the supplied seal **2** between them.

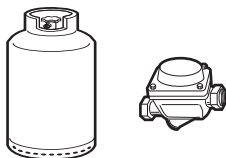




# Installation

## Connection to LPG

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

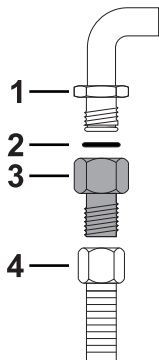


The supply pressure must comply with the values indicated in the table in "Gas types and Countries".

## Connection with a steel hose with conical fitting

Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

Carefully screw the hose connector **3** to the appliance's gas connector **1** (½" thread ISO 228-1), placing the supplied seal **2** between them. Apply insulating material to the thread of connector **3**, then tighten the steel hose **4** to the connector **3**.



## Room ventilation

The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially.

The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: In particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

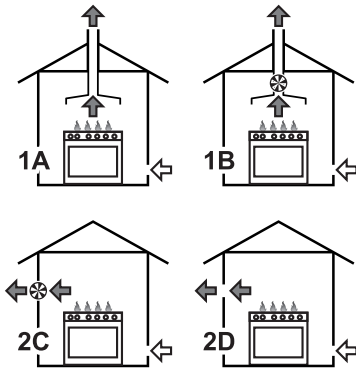
## Extraction of the combustion products



This appliance is not connected to an exhaust system for combustion products. It must be installed and connected in compliance with the current installation regulations. Special attention should be paid to the relevant requirements as for ventilation.

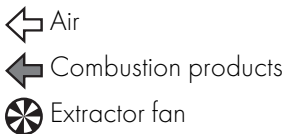
The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and clearances indicated by the applicable standards.

When the job is complete, the installer must issue a certificate of conformity.



- 1 Extraction using a hood  
2 Extraction without a hood

- A Single natural draught chimney  
B Single chimney with extractor fan  
C Directly outdoors with wall- or window-mounted extractor fan  
D Directly outdoors through wall



## 5.2 Adaptation to different types of gas



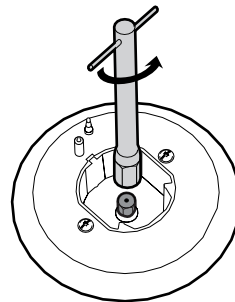
Improper installation  
Risk of malfunction

- In the case of conversion to **Town Gas G110 – 8 mbar (category 1a)**, do not use the burners provided, but request the special **G110 burners kit** from our Technical Assistance Service.

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

### Replacing nozzles

- Remove the grids, burner caps and flame-spreader crowns to access the burner cups.
- Replace the nozzles using a 7 mm socket wrench according to the gas to be used (see "Gas types and Countries").



- Replace the burners in their respective housings.

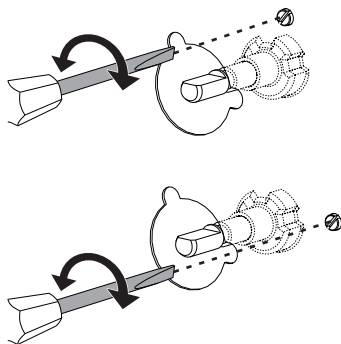


## Installation

### Adjusting the minimum setting for natural or town gas

Light the burner and turn it to the minimum position. Extract the gas cock 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. Turn the knob rapidly from the maximum to the minimum setting: The flame should not go out. Repeat the operation on all gas cocks.



### Adjusting the minimum setting for LPG

Tighten the screw located at the side of the tap rod clockwise all the way.



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

### Lubricating the gas cocks

Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease.



Lubrication of the gas cocks should be performed by a specialised technician.



## Gas types and Countries

| Gas types                   |            | IT | GB-IE | FR-BE | DE | AT | NL | ES | PT | SE | RU | DK | PL | HU |
|-----------------------------|------------|----|-------|-------|----|----|----|----|----|----|----|----|----|----|
| <b>1 Natural gas G20</b>    |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G20                         | 20 mbar    | •  | •     |       | •  | •  |    | •  | •  | •  | •  | •  | •  |    |
| G20/25                      | 20/25 mbar |    |       | •     |    |    |    |    |    |    |    |    |    |    |
| <b>2 Natural gas G20</b>    |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G20                         | 25 mbar    |    |       |       |    |    |    |    |    |    |    |    |    | •  |
| <b>3 Natural gas G25</b>    |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G25                         | 25 mbar    |    |       |       |    |    | •  |    |    |    |    |    |    |    |
| G25.3                       | 25 mbar    |    |       |       |    |    | •  |    |    |    |    |    |    |    |
| <b>4 Natural gas G25.1</b>  |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G25.1                       | 25 mbar    |    |       |       |    |    |    |    |    |    |    |    |    | •  |
| <b>5 Natural gas G25</b>    |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G25                         | 20 mbar    |    |       |       | •  |    |    |    |    |    |    |    |    |    |
| <b>6 Natural gas G2.350</b> |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G2.350                      | 13 mbar    |    |       |       |    |    |    |    |    |    |    |    | •  |    |
| <b>7 LPG G30/31</b>         |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G30/31                      | 28/37 mbar |    | •     | •     |    |    |    | •  |    |    | •  |    |    |    |
| G30/31                      | 30/37 mbar | •  |       |       |    |    |    |    | •  |    |    |    |    |    |
| G30/31                      | 30/30 mbar |    |       |       |    |    | •  |    |    | •  |    | •  |    |    |
| <b>8 LPG G30/31</b>         |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G30/31                      | 37 mbar    |    |       |       |    |    |    |    |    |    |    |    | •  |    |
| <b>9 LPG G30/31</b>         |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G30/31                      | 50 mbar    |    |       |       | •  | •  |    |    |    |    |    |    |    |    |
| <b>10 Town gas G110</b>     |            |    |       |       |    |    |    |    |    |    |    |    |    |    |
| G110                        | 8 mbar     | •  |       |       |    |    |    |    |    | •  |    | •  |    |    |



It is possible to identify the available gas types based on the country the appliance is to be installed in. Refer to the heading number to identify the correct values in the "Gas types and Countries".



# Installation

## Burner and nozzle characteristics tables

| 1 Natural gas G20               | AUX  | SR  | R    | UR   |
|---------------------------------|------|-----|------|------|
| Rated heating capacity (kW)     | 1.0  | 1.8 | 2.9  | 4.0  |
| Nozzle diameter (1/100 mm)      | 72   | 94  | 115  | 145  |
| Pre-chamber (printed on nozzle) | (X)  | (Y) | (Y)  | (Z)  |
| Reduced flow rate (W)           | 400  | 500 | 800  | 1600 |
| 2 Natural gas G20               | AUX  | SR  | R    | UR   |
| Rated heating capacity (kW)     | 1.0  | 1.8 | 2.9  | 4.0  |
| Nozzle diameter (1/100 mm)      | 72   | 94  | 113  | 135  |
| Pre-chamber (printed on nozzle) | (X)  | (Z) | (H8) | (S)  |
| Reduced flow rate (W)           | 400  | 500 | 800  | 1600 |
| 3 Natural gas G25               | AUX  | SR  | R    | UR   |
| Rated heating capacity (kW)     | 1.0  | 1.8 | 2.8  | 4.0  |
| Nozzle diameter (1/100 mm)      | 72   | 94  | 115  | 148  |
| Pre-chamber (printed on nozzle) | (X)  | (Y) | (Y)  | (F3) |
| Reduced flow rate (W)           | 400  | 500 | 800  | 1600 |
| 4 Natural gas G25.1             | AUX  | SR  | R    | UR   |
| Rated heating capacity (kW)     | 1.0  | 1.8 | 2.9  | 4.0  |
| Nozzle diameter (1/100 mm)      | 77   | 100 | 134  | 152  |
| Pre-chamber (printed on nozzle) | (F1) | (Y) | (F3) | (F3) |
| Reduced flow rate (W)           | 400  | 500 | 800  | 1600 |
| 5 Natural gas G25               | AUX  | SR  | R    | UR   |
| Rated heating capacity (kW)     | 1.0  | 1.8 | 2.9  | 3.9  |
| Nozzle diameter (1/100 mm)      | 77   | 100 | 134  | 152  |
| Pre-chamber (printed on nozzle) | (F1) | (Y) | (F3) | (F3) |
| Reduced flow rate (W)           | 400  | 500 | 800  | 1600 |
| 6 Natural gas G2.350            | AUX  | SR  | R    | UR   |
| Rated heating capacity (kW)     | 1.0  | 1.8 | 2.9  | 4.0  |
| Nozzle diameter (1/100 mm)      | 94   | 120 | 165  | 210  |
| Pre-chamber (printed on nozzle) | (Y)  | (Y) | (F3) | (H3) |
| Reduced flow rate (W)           | 400  | 500 | 800  | 1600 |

# Installation



EN

| 7 LPG G30/31                    | AUX  | SR   | R    | UR    |
|---------------------------------|------|------|------|-------|
| Rated heating capacity (kW)     | 1.0  | 1.75 | 2.9  | 4.0   |
| Nozzle diameter (1/100 mm)      | 50   | 65   | 85   | 102   |
| Pre-chamber (printed on nozzle) | -    | -    | -    | -     |
| Reduced flow rate (W)           | 400  | 500  | 800  | 1600  |
| Rated flow rate G30 (g/h)       | 73   | 127  | 211  | 291   |
| Rated flow rate G31 (g/h)       | 71   | 125  | 207  | 286   |
| 8 LPG G30/31                    | AUX  | SR   | R    | UR    |
| Rated heating capacity (kW)     | 1.0  | 1.8  | 2.9  | 4.0   |
| Nozzle diameter (1/100 mm)      | 50   | 65   | 81   | 94    |
| Pre-chamber (printed on nozzle) | -    | -    | -    | -     |
| Reduced flow rate (W)           | 450  | 550  | 800  | 1600  |
| Rated flow rate G30 (g/h)       | 73   | 131  | 211  | 291   |
| Rated flow rate G31 (g/h)       | 71   | 129  | 207  | 286   |
| 9 LPG G30/31                    | AUX  | SR   | R    | UR    |
| Rated heating capacity (kW)     | 1.0  | 1.8  | 2.9  | 3.8   |
| Nozzle diameter (1/100 mm)      | 43   | 58   | 74   | 77    |
| Pre-chamber (printed on nozzle) | (H2) | (M)  | (Z)  | (F4)  |
| Reduced flow rate (W)           | 400  | 500  | 800  | 1600  |
| Rated flow rate G30 (g/h)       | 73   | 131  | 211  | 291   |
| Rated flow rate G31 (g/h)       | 71   | 129  | 207  | 286   |
| 10 Town gas G110                | AUX  | SR   | R    | UR    |
| Rated heating capacity (kW)     | 1.0  | 1.8  | 2.8  | 3.8   |
| Nozzle diameter (1/100 mm)      | 145  | 185  | 260  | 340   |
| Pre-chamber (printed on nozzle) | (/8) | (/2) | (/3) | (/13) |
| Reduced flow rate (W)           | 400  | 500  | 800  | 1400  |

The nozzles not provided are available at Authorised Service Centres.



**WARNING:** In the case of conversion to **Town Gas G110 – 8 mbar (category 1a)**, do not use the burners provided, but request the special **G110 burners kit** from our Technical Assistance Service.



# Installation

## 5.3 Positioning



### Heavy appliance Crushing hazard

- Position the appliance into the cabinet cut-out with the help of a second person.



### Pressure on the open door Risk of damage to the appliance

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



### Heat production during appliance operation Risk of fire

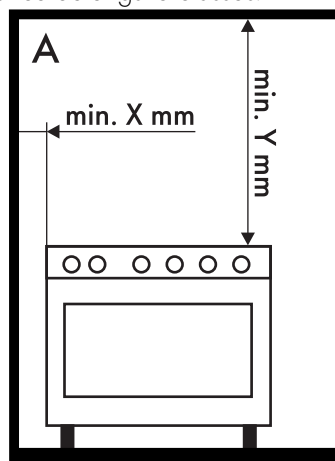
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (not less than 90 °C).

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

Any wall units positioned above the worktop of the appliance must be at a minimum distance of at least Y mm. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

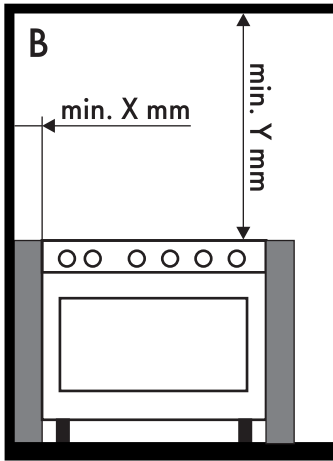
|          |        |
|----------|--------|
| <b>X</b> | 150 mm |
| <b>Y</b> | 750 mm |

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

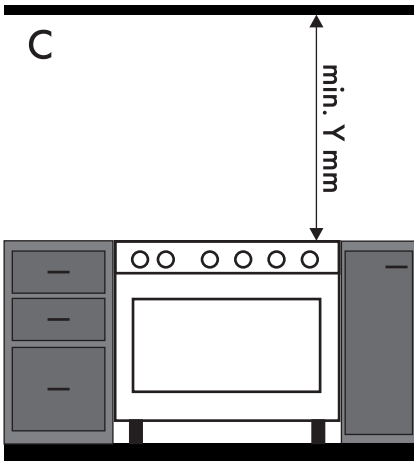


**A - Class 1**

**(Free-standing appliance)**



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

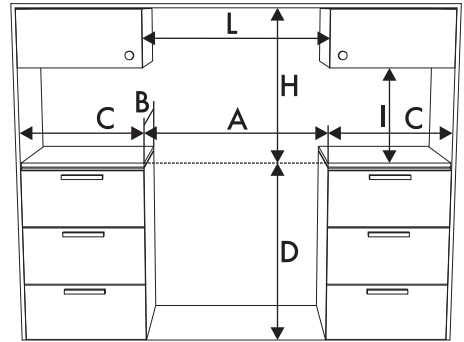


**C - Class 2 subclass 1**  
(Built-in appliance)



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

## Appliance overall dimensions



|                      |              |
|----------------------|--------------|
| <b>A</b>             | 900 mm       |
| <b>B</b>             | 600 mm       |
| <b>C<sup>1</sup></b> | min. 150 mm  |
| <b>D</b>             | 900 - 915 mm |
| <b>H</b>             | 750 mm       |
| <b>I</b>             | 450 mm       |
| <b>L<sup>2</sup></b> | 900 mm       |

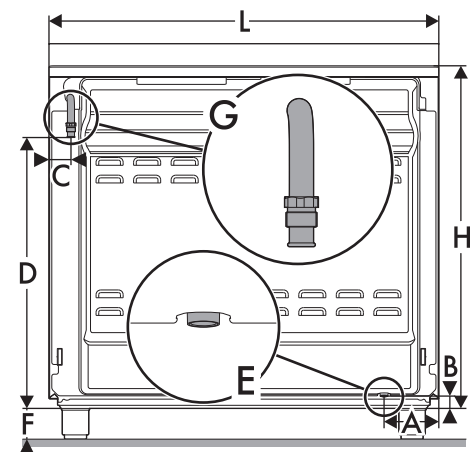
<sup>1</sup> Minimum distance from side walls or other flammable material.

<sup>2</sup> Minimum cabinet width (=A).



# Installation

Dimensions of the appliance: locations of gas and electric connections (mm)



|   |                  |
|---|------------------|
| A | 124              |
| B | 38               |
| C | 42               |
| D | 634              |
| F | min 70 - max 110 |
| H | 776              |
| L | 898              |

**E** = Electrical connection

**G** = Gas connection

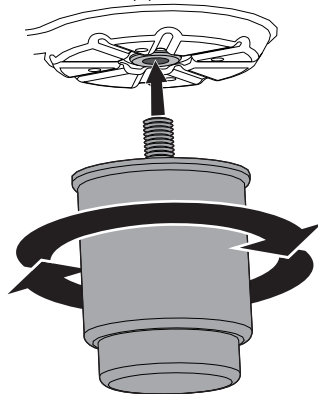
## Positioning and levelling



**Heavy appliance**  
**Risk of damage to the appliance**

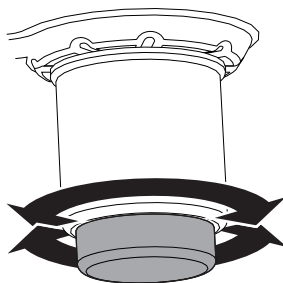
- Insert the front feet first and then the rear ones.

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



The appliance must sit level on the floor to ensure stability.

Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.



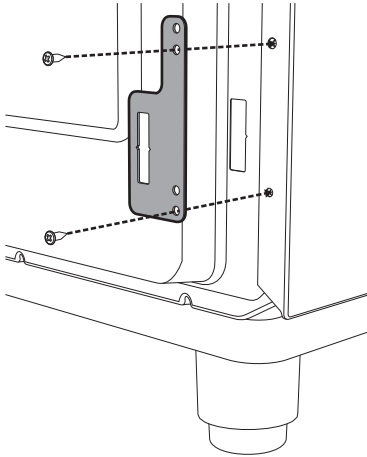


## Fastening to the wall

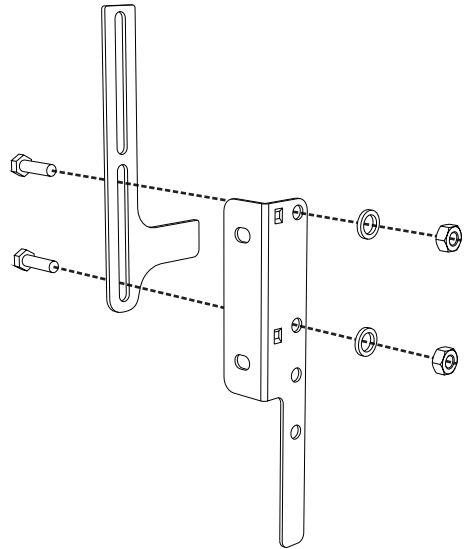


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

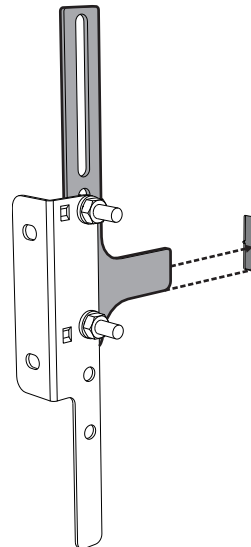
1. Screw the wall fastening plate to the rear of the appliance.



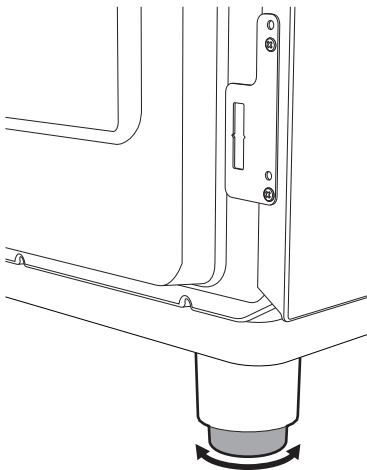
3. Assemble the fastening bracket.



4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



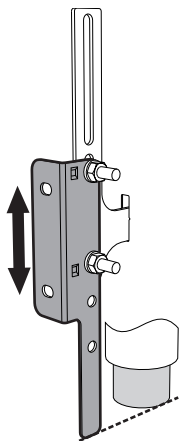
2. Adjust the height of the 4 feet.



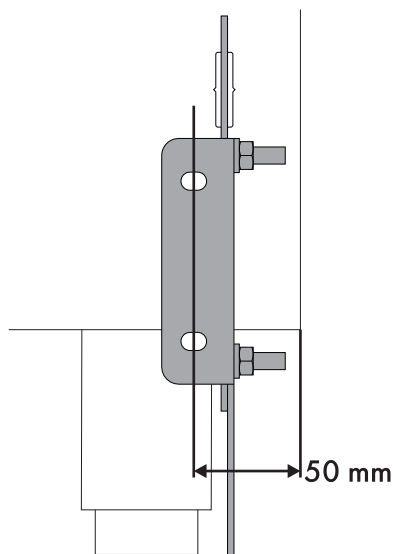


## Installation

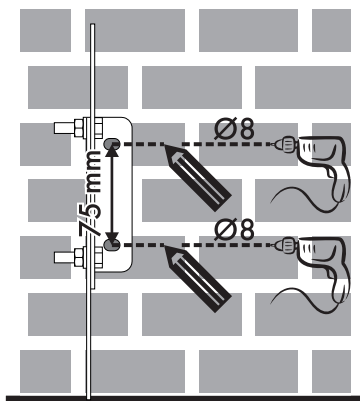
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



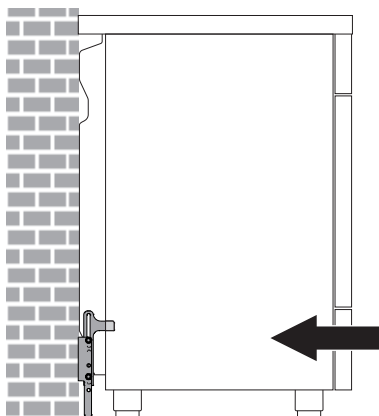
6. Use 50 mm for the distance from the side of the appliance to the bracket holes.



7. Move the bracket onto the wall and mark the position of the holes to be drilled in the wall.



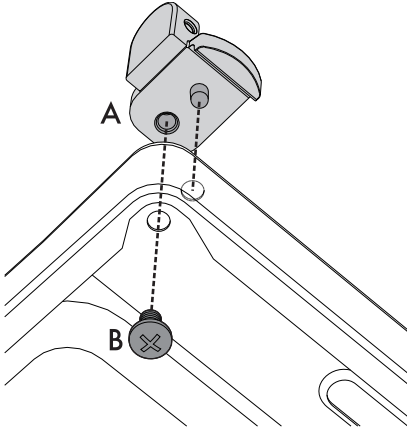
8. After drilling the holes in the wall, use wall plugs and screws to fasten the bracket to the wall.
9. Push the cooker towards the wall, and at the same time, insert the bracket in the plate fastened to the rear of the appliance.



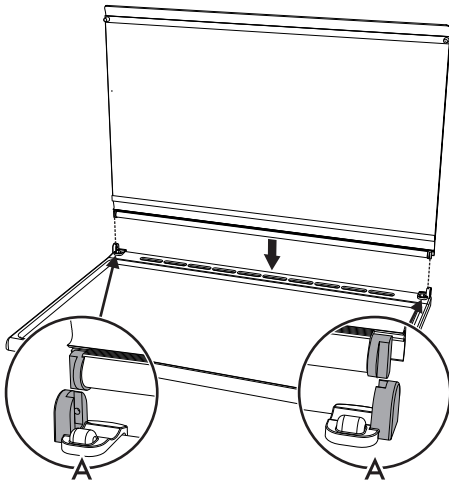


## Fitting the lid

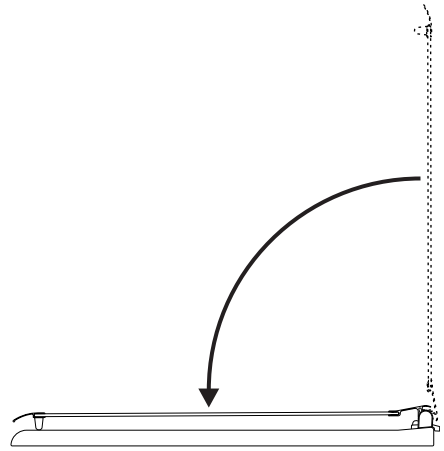
1. Install the two supports **A** and fasten them from below the hob using the corresponding screws **B**.



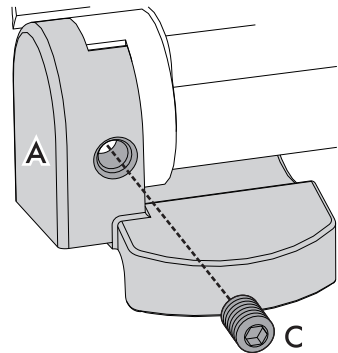
2. Install the lid from above, parallel with the two supports **A**.



3. Lower the lid onto the hob.



4. Fasten the lid to the hob using the screws **C** inserted in the rear of the two supports **A**.





# Installation

## 5.4 Electrical connection

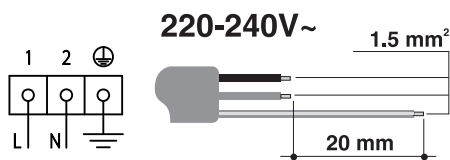


**Power voltage**  
**Danger of electrocution**

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

The appliance can work in the following modes:

- 220-240 V 1N~



**3 x 1.5 mm<sup>2</sup> three-core** cable.



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



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

## General information

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

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

Do not remove this plate for any reason.

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



## Fixed connection

Fit the power line with an all-pole disconnection switch, with a clearance between its contacts that allows the complete disconnection as per the overvoltage category III, in compliance with the installation regulations.

## Connection with plug and socket

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

Avoid using adapters, gang sockets or extensions as these could cause overheating and a risk of burns.

## 5.5 Instructions for the installer

- The plug must be accessible after installation. Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- Do not try to unscrew or force the threaded elbow of the fitting. You may damage this part of the appliance, which may void the manufacturer's warranty.
- Use soap and water to check for gas leaks on all connections. **DO NOT** use naked flames when looking for leaks.
- Turn on all the burners separately and then all together to make sure that the gas valve, burner and ignition are working properly.
- Turn the burner knobs to the minimum position and check that the flame is stable for each individual burner and all the burners together.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.

