

## PRECAUTIONS

### General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Keep children well away from the appliance.
- The appliance becomes very hot during use. Make sure that you never touch the heating elements inside the oven.
- 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 may only be used by children aged 8 years and over, and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or have been given instructions on the safe use of the appliance and of the hazards associated with it.
- Children must not play with the appliance.
- Keep children under the age of eight 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.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the hob surfaces.
- The cooking process must always be kept under control. A short cooking process must be continuously monitored.
- **WARNING:** Leaving food that contains fat and/ oil unattended when cooking can be dangerous and can cause a fire. **DO NOT** attempt to extinguish a fire with water. Turn off the appliance and smother the flames, for example with a lid or a blanket.

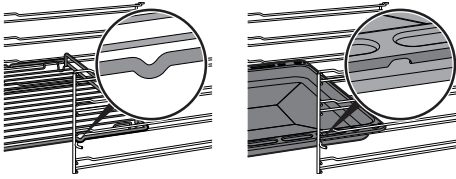
- Do not use the Booster and/ or the Double Booster functions (if present) to heat fats or oils. Fire hazard.
- Do not place metal objects, such as dishes or cutlery, on the surface of the hob during cooking as they may overheat.
- Do not cook foods in closed tins or containers or plastic containers.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not use or store flammable materials near the appliance.
- Do not pour water directly onto 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 available) when the oven is on and still hot.
- The items inside the storage compartment (where available) could be very hot after the oven has been used.
- Switch off the appliance immediately after use.
- Do not pull the cable to unplug the appliance (if present).
- 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.
- DO NOT MODIFY THIS APPLIANCE.
- Always wear personal protective equipment (PPE) before carrying out any work on the appliance (installation, maintenance, positioning or moving).
- Do not clean the appliance if it is still hot or in operation.
- Before performing any work on the appliance, switch off the power supply.
- WARNING: Make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior lighting bulbs.
- The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.

- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.
- Activate the controls lock when you have children or pets that could reach the hob.
- After use, switch off the plates. Never rely solely on the cookware detector.
- Supervise children carefully as they cannot readily see the residual heat indication. After use the cooking zones remain hot for a certain period of time even if they have been turned off. Keep children away from the cooking zones.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not affected by the induction field, the frequency range of which is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).

### Risk of damaging the appliance

- Do not use harsh or abrasive detergents or sharp metal scrapers to clean the glass door of the oven since they may scratch the surface and cause the glass to shatter.
- Use wooden or plastic utensils.
- Do not use steam jets to clean the appliance.
- Do not use the appliance as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not sit on the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- 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.



- Never leave the appliance unattended during cooking operations that could lead to oils and fats overheating and catching fire. Be very careful
- Risk of fire: Do not store objects on the cooking surfaces.
- Do not spray any spray products near the oven.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not use plastic kitchenware or containers for cooking.
- Do not put sealed tins or containers in the oven.
- 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 necessary, you can use the tray rack (supplied or sold separately, depending on the model) by placing it on the bottom as a support for cooking.
- 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 rest pans or trays on the internal glass 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 spill sugar or sweet mixtures on the hob during cooking.
- Do not place materials or substances that could melt or catch fire (paper, plastic or aluminium foil) on the appliance while it is in use.
- Do not use steam jets to clean the appliance.
- Place the cookware directly on the glass ceramic surface.
- Do not put empty pans or frying pans on switched on cooking zones.
- 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.
- The glass ceramic surface is highly resistant to impacts. However, avoid hard, solid objects falling on the cooking surface as they may cause it to break.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.
- Take care that no objects are stuck in the doors.
- Do not use the handle to lift or move this appliance.
- This appliance is not intended to be operated by means of external timer or separate remote control system.
- Do not spray cleaning products directly onto the door, as they may get into areas that are difficult to access and rinse off. Over time, they may react with painted panels or steel.
- To prevent scratching the glass surface, avoid sliding pots across it. Lift them and place them gently where

needed instead.

## Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- This appliance must not be installed on a pedestal.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Position the appliance into the cabinet cut-out with the help of a second person.
- Check that the carcass has the required openings.
- Check that the carcass material is heat resistant.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables that can withstand temperatures of at least 90°C.

- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.
- The power cable must only be installed or replaced by a qualified technician.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

#### For this appliance

- The swing doors are not held in place when open

and may tend to close again. During use, pay attention not to come into contact with the internal glass pane to prevent burns.

#### Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper. It must also not be used:

- In kitchen areas provided for employees in shops, offices and other work environments.
- in farms/farmhouses.
- By guests in hotels, motels and other types of residential environments.
- In bed and breakfasts.



This appliance may only be installed and used indoors.

#### 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.

#### Manufacturer's 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.

#### 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.

## Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life.

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



### Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.

To dispose of the appliance:

- Cut the power cable and remove it.
- 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.

## Information for European Control Bodies

### Main oven

#### Fan forced mode

The circular function  used to establish the energy efficiency class is compliant with the specifications of European standard EN 60350-1.

### Secondary oven

#### Fan forced mode

The circular function  used to establish the energy efficiency class is compliant with the specifications of European standard EN 60350-1.

## Energy efficiency technical data

Information in accordance with the European energy labelling and ecodesign regulations is contained in a separate document accompanying the product instructions.

These data are present in the "Product information sheet" that can be downloaded from the website at the page dedicated to the product in question.

## To save energy

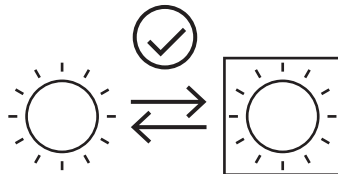
- Only preheat the appliance if the recipe requires you to do so.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- 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 inside of the oven clean at all times.

## Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be found at [www.smeg.com](http://www.smeg.com) under the page corresponding to the product in question.

## Light sources

- This appliance contains user-replaceable light sources.



- The light sources contained in the appliance are declared suitable for operation at ambient temperature  $\geq 300^{\circ}\text{C}$  and intended for use in high temperature applications such as ovens.

- This appliance contains light sources of efficiency class "G".

conventions:



Warning/ Caution



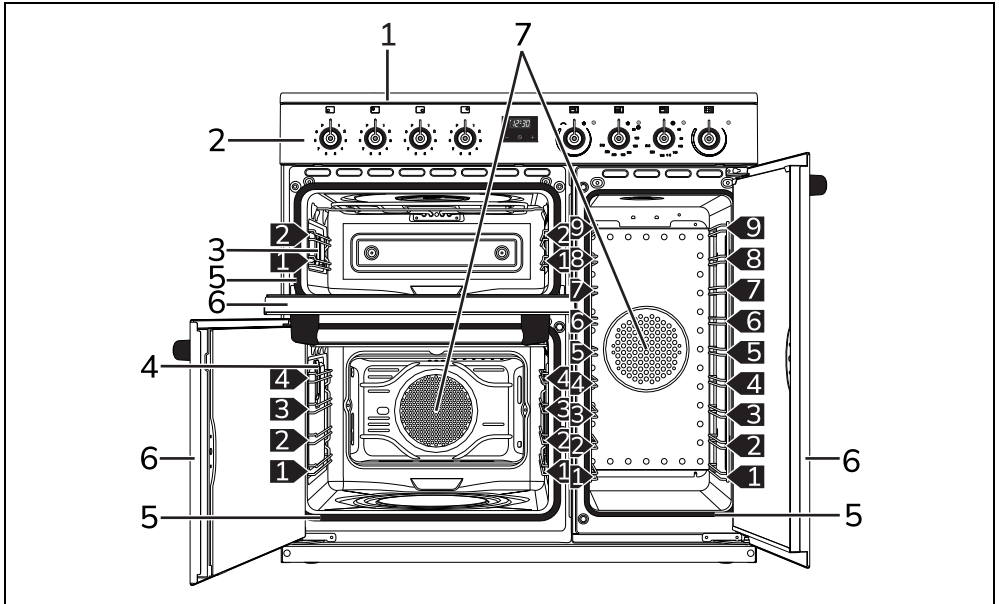
Information/ Advice

## How to read the user manual

This user manual uses the following reading

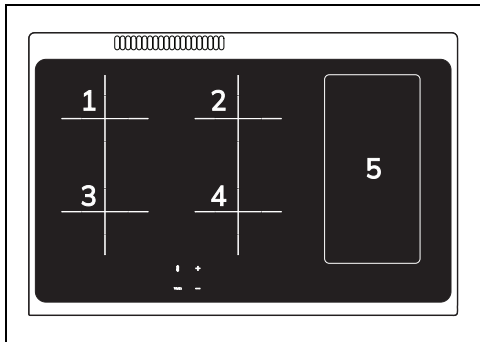
# DESCRIPTION

## General description



- 1 Hob
- 2 Control panel
- 3 Auxiliary oven light
- 4 Multifunction oven light
- 5 Oven seal
- 6 Oven door
- 7 Fan

**1,2,3** → Frame shelf



Zone	Dimensions H x L (mm)	Pan minimum Ø (mm)	Pan Ø shelf (mm)	Max. power draw (W)*	Power draw in Booster function (W)*
1-2-3-4	180 x 180	110	180	1500	2000
5	395 x 180	-	-	500	-

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

## Symbols


 Bridge button

**TIMER**  Timer button

 Increase button

 Decrease button

## Advantages of induction cooking


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


- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating speed.
- Reduced danger of burns as the cooking

surface is only heated under the base of the pan; foods which overflow do not stick.

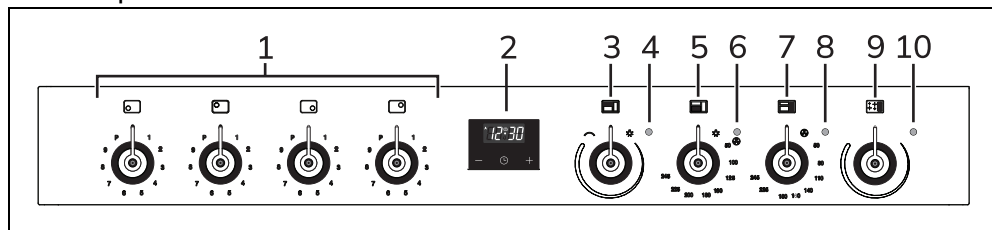
## Power control

The hob is fitted with a power control module that optimises/limits consumption. If the overall set power level exceeds the maximum limit permitted, the electronic circuit board will automatically manage the power supplied by the hot plates. The module tries to maintain the maximum deliverable power levels. Levels set by the automatic control will appear on the display.

 Priority is given to the first zone that is set in chronological order.


 The power control module does not affect the total power consumption of the appliance.



## Control panel




### 1 Hob cooking zone 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 maximum  and minimum  setting to adjust the flame. Return the knobs to the

 position to turn off the burners.

### 2 Digital programmer

For displaying the current time, setting programmed cooking operations and the minute minder timer.

### 3 Auxiliary oven variable grill knob

It turns on the light inside the oven or starts the grill heating element to a temperature ranging from a minimum of 50°C to a maximum of 245°C.

### 4 Auxiliary oven variable grill indicator light

The indicator light comes on to indicate that the auxiliary 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.

### 5 Main oven temperature knob

It turns on the light inside the oven cavity or starts the circulaire heating elements to a temperature ranging from a minimum of 50°C to a maximum of 245°C.

### 6 Main oven 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.

### 7 Vertical oven temperature knob

It turns on the light inside the oven cavity or starts the circulaire heating elements to a temperature ranging from a minimum of 50°C to a maximum of 245°C.

### 8 Vertical oven 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.

### 9 Heating area knob

Activates the heating area resistance. Useful for keeping food warm.

### 10 Heating area indicator light

It comes on to indicate that the area is heating up.

## 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 General description).

### Cooling fan


The fan cools the oven 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.

### Interior lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When any function is selected.
- when the function knob is turned to the  symbol.



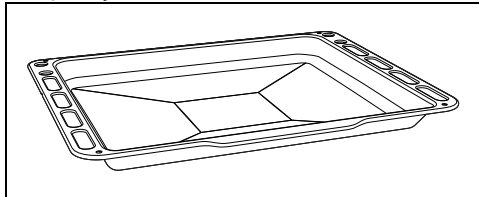
When the door is open, it is not possible to turn off the interior lighting.

## Accessories

- Not all accessories are available on some models.

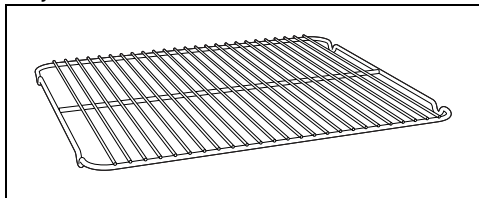
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

### Deep tray



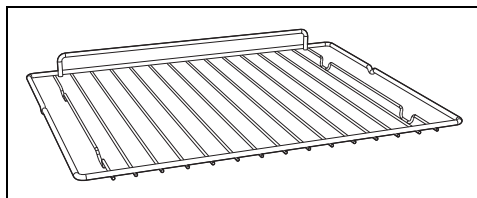
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas, baked desserts, biscuits, etc.

### Tray rack



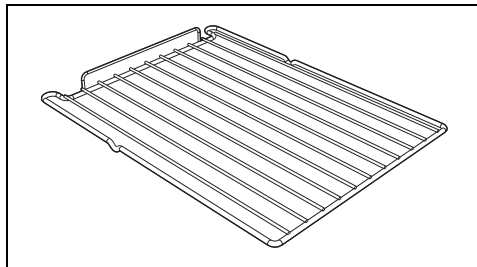
To be placed over the top of the tray; for cooking foods which may drip.

### Rack



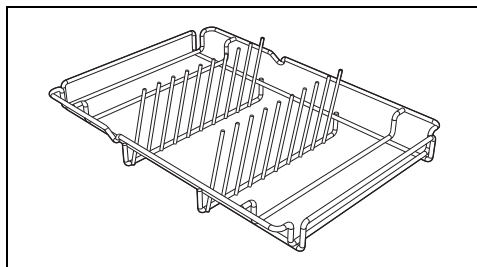
Useful for supporting containers with food during cooking.

### Vertical oven rack



Useful for supporting containers with food during cooking.

### Plate rack



Used for warming plates.

## USE

### Preliminary operations



See General safety instructions.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see chapter "CLEANING AND MAINTENANCE").

### First heating

1. Set a cooking time of at least one hour (see paragraph "Using the oven").
2. Heat the empty oven compartment at the maximum temperature to burn off any residues left by the manufacturing process.

### When heating the appliance

- air the room;
- don't stay.



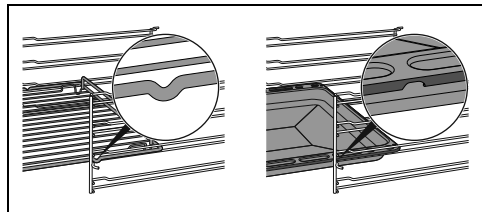
Carry out a first pre-heating cycle for each of the cavities in the appliance.

## Using the accessories

### Racks and trays

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

- The mechanical safety locks that prevent the rack from being removed accidentally must face downwards and towards the back of the oven cavity.



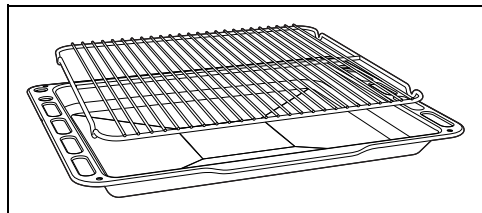
Gently insert racks and trays into the oven until they come to a stop.



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

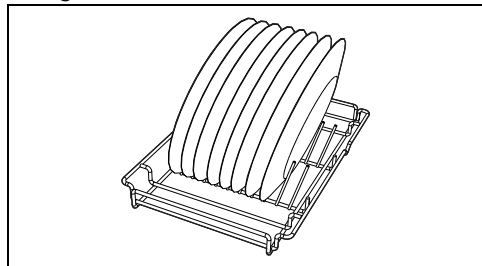
### Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



### Plate rack

1. Insert the plate rack without plates in the first shelf of the side oven.
2. Position the plates as shown in the figure.



3. Heat the oven to a temperature no greater than 50°C for no more than 15 minutes.
4. After heating, partially remove the support, leaving it resting on the guides.
5. Ensure that the support is stable and balanced, then remove the plates.



Use oven gloves when handling dishes.

## Using the hob

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



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



After use, turn off the hot plates that were used by moving the relative knob back to position 0. Never rely solely on the cookware detector.

## Cookware suitable for use in induction cooking


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

### Suitable cookware:

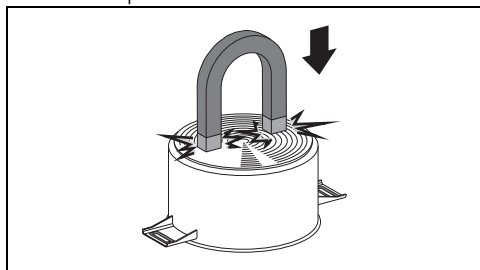
- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

### Unsuitable cookware:

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



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

means the pan is not suitable.




Use only cookware with a perfectly flat bottom which is suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the hot plate.

### Cookware recognition

When there is no pan on a cooking zone or if the pan is too small, no energy will be transmitted and the  symbol will appear on the display alternating with the selected power value. If there is a suitable saucepan on the cooking zone, the recognition system detects it and switches on the hob to the power level set using the knob. Energy transmission is also interrupted when the pan is removed from the cooking zone (the  symbol will appear on the display alternating with the selected power value). If the cookware recognition function is activated in spite of the saucepan or frying pan on the cooking zone being smaller than the zone itself, only the necessary energy will be transmitted.

### Limiting the cooking duration


The hob has an automatic device which limits the duration of use. If the cooking zone settings are not changed, the maximum duration of operation for each zone depends on the power level selected. When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert sounds and, if the zone is hot, the  symbol appears on the display.

Set power level	Maximum cooking duration in hours
1-2-3-4-5-6-7-8	10
9	3
Booster	10 min

### Protection from overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high. To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.

### Residual heat

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

### Basic functions

#### First power connection




When connected to the power supply for the first time, or after power has been switched back on after a power failure, an automatic check is carried out that control turns on the indicator lights and the displays for a few seconds. Afterwards, the appliance can be used normally.



### Additional functions



#### Timed cooking

This function is used to program the automatic switch-off of each cooking zone at the end of a period of time set by the user (from 1 to 99 minutes).


To set a timed cooking:

1. Place a pan on a cooking zone and select the power level for the zone selected.
2. Press the  button, the  symbol appears for the relative zone and .

If the  button is pressed without a zone having been selected, the system automatically selects an active zone. To change the selection, press the  button repeatedly.




3. Use the  and  buttons to select the required time; press and hold to advance more quickly.
4. Press the  button or wait 5 seconds to start the timer.

The display of the timed zone now shows the previously set power level with a dot at the lower right.

At the end of timed cooking, the cooking zone switches off,  flashes on the display and beeps are emitted. Press any button or turn the knob to 0 to deactivate

the buzzer.

### Modifying or deactivating timed cooking

1. Press the **TIMER** button repeatedly until the  symbol appears on the relative zone.
2. Use the  and  buttons to modify or reset the countdown. Resetting the countdown disables the timed cooking.




### Controls lock





This feature is designed to lock all the hob zones. Once activated, the knobs are disabled and it is not possible to change the power level of the cooking zones.

This is useful when cleaning the appliance and to prevent functions being modified by mistake.

To enable the Controls lock only when the hob is switched off:

1. Press the  and  buttons at the same time for at least one second.
2. The  symbol lights up on each display to indicate that the function has been activated.

To disable the Controls lock, press the  and  buttons for at least one second.

### Bridge function






This function automatically divides the power equally between both zones that are in use.



Set this function before selecting a power level

This function allows you to operate two cooking zones (front and rear) at the same time when using pans such as fish kettles or long pans.

To activate the Bridge function:

1. Touch the  button; the  and  symbols appear on the display.
2. Select a power level from 1 to 9 using the knobs of the front cooking zones, according to the zones on which you wish to activate the bridge function.

3. To deactivate the function, place the knob to the 0 position.



It is not possible to activate the Booster function for the cooking zones on which the Bridge function is active.



If a power level is not set within 5 seconds, the function will deactivate automatically.

### Booster function


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

- To activate the Booster function, turn the knob clockwise to position P.
- After 10 minutes of continuous operation, the Booster function will be disabled automatically and cooking will continue at a lower power level despite the P symbol appearing on the display.
- Select any other power level to deactivate the Booster function.

### Keep warm



The Keep warm function allows you to keep cooked food warm.

To activate the Keep Warm function turn the knob of the required zone to an intermediate position between 0 (off) and power level 1, until the  symbol appears on the corresponding display.

### Error notifications

If the appliance malfunctions or operates incorrectly, the code associated with the error appears on the displays of the cooking zones.

Errors associated with overheating of the appliance or one of its parts can only be solved by allowing it to cool down and are coded as "C", "c" and "Fc".



Residual heat indicators are not to be considered as error codes.

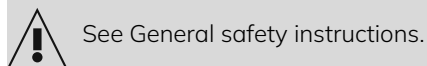
If these errors persist or different errors appear, note down the code and contact Technical Support.

## Using the storage compartment (where present)

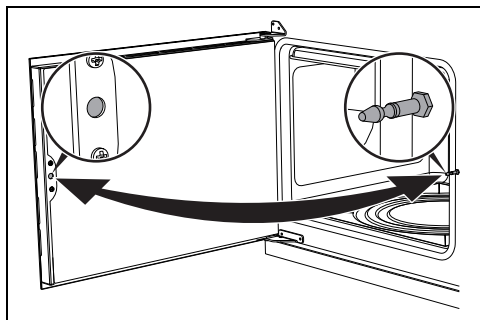


The storage compartment is in the bottom of the cooker. To open it, pull it towards you. It can be used to store cookware or metallic objects necessary when using the appliance.

## Using the oven



### Opening and closing the door of the multifunction oven

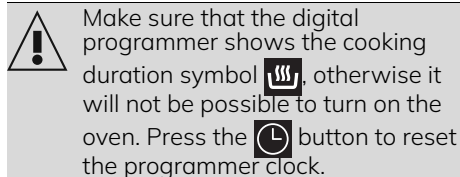


Multifunction ovens are equipped with a swing door. To open, pull the door handle towards you. To close, push the doors until you hear a mechanical "click".

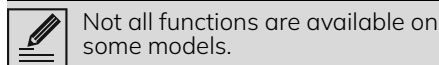
### Switching on the oven

To switch on the oven:

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



### List of traditional cooking functions



### GRILL



Produces excellent grilling and gratinating results. When used at the end of cooking, gives a uniform browning to dishes.




### CIRCULAIRE



The heat is distributed quickly and uniformly. Suitable for all dishes, ideal for cooking on multiple levels without mixing smells or flavours.

## Digital programmer








-  Decrease key
-  Clock button
-  Increase key

### Setting the time





If the time is not set, the oven will not switch on.

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

1. Hold down the clock button  for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set via the increase key  and decrease key . Keep the button pressed to increase or decrease rapidly.
3. Wait 7 seconds. The dot between the hours and the minutes stops flashing.
4. The  symbol on the display indicates that the appliance is ready to start cooking.









To change the time, hold down the increase key  and decrease key  at the same time for two seconds, then set the time.

## Minute minder timer




The minute minder does not stop the cooking, rather informs the user when the set time has run out.

The minute minder timer can be activated at any time.

1. Keep the clock button  pressed for a few seconds. The display shows the figures  and the  symbol flashing between the hours and minutes.
2. Use the increase  and decrease  keys to set the required minutes.
3. Wait approx. 5 seconds without pressing any button to finish setting the minute minder. The current time and the symbol  will appear on the display.

A buzzer will sound when the set time is reached.

4. Press the decrease button  to turn the buzzer off.













The minute minder timer can be set from 1 minute to a maximum of 23 hours and 59 minutes.

## Timed cooking




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

1. Hold down the clock button  until the  symbol flashes.
2. Press the clock button  again. On the display the  symbol and the text  appear, alternating with the set duration.
3. Use the increase  and decrease  keys to set the required minutes of cooking.
4. Select a function and a cooking temperature.
5. Wait approx. 5 seconds without pressing any key to activate the countdown. The current time and the  and  symbols will appear on the display.

At the end of cooking the heating elements will be deactivated. On the display, the 



symbol turns off, the  symbol flashes and the buzzer sounds.

6. Return the function and temperature knobs to 0.
7. To turn the buzzer off, simply press one of the programmer clock buttons.
8. Hold down the clock button  to reset the programmer clock.



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
















To cancel the set programming press and hold down the increase  and the decrease  keys at the same time and then turn the oven off manually.

## Programmed cooking



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




1. Hold down the clock button  until the  symbol flashes.
2. Press the clock button  for 2 seconds.
3. Press the clock button  again. The display will show the digits  and the text  in sequence, while the  symbol flashes.
4. Use the  or  buttons to set the required minutes. (eg. 1 hour).
5. Press the clock button . The text  will appear on the display in sequence with the pre-set cooking duration added to the current time.
6. Use the  or  buttons to set the cooking end time.





Bear in mind that a few minutes for oven preheating must be added to the cooking time.




7. Select a cooking temperature and function.
8. Wait approx. 7 seconds without pressing any button in order for the function to activate. The current time

and the **A** symbol appear on the display.




9. At the expected start of cooking, the symbol  appears.
10. At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the **A** symbol flashes and the buzzer sounds.
11. Return the function and temperature knobs to 0.
12. To turn off the buzzer just press any button of the programmer clock.
13. Hold down the clock button  to reset the programmer clock.

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

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




 After setting, hold the clock key  down for 2 seconds to display the cooking time remaining. Press the clock button  again. The display shows the text **dur** and the remaining cooking time in sequence.

### Modifying the set data



1. Press the clock button  for 2 seconds.
2. Depending on which function you want to change, press the clock button:
  - Once for timed cooking.
  - Twice for programmed cooking
  - do not press once for the minute minder timer but continue directly as indicated in the next point.
3. Use the  and  buttons to change the values.

### Deleting the set data


To delete timed and/or programmed cooking time data:

- Hold down the  and  buttons simultaneously.
- or
- Repeat points 1 and 2 of the chapter "Changing the set data" to go to "DUR" and press the  button until the value is changed to "0": the time set in "END" is automatically cancelled.

In order to delete the minute minder timer data, it is necessary to:




1. Repeat point 1 of the chapter "Changing the set data" and proceed as follows:
  - Hold down the  and  buttons simultaneously.


or

- Use the key  to bring the value to "0".

### Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the increase  and decrease  keys simultaneously.
2. Press the clock button .

Press the decrease key  to select a different buzzer tone.

## 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.
- Turn the food to brown on both sides.
- 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 to be cooked for a few more minutes.

### Advice for cooking with the 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 (if present), 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 set the temperature to the maximum value to optimise cooking.

### 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.
- Depending on the type of food and the increased quantity in the oven, cooking on two levels may take slightly longer compared to cooking on a single shelf.
- We suggest using the following functions when cooking on two shelves: CIRCULAIRE and CIRCULAIRE+BOTTOM.

#### Advice for cooking on two shelves:

- We recommend using two racks (they can be obtained from Authorised Assistance Centres).
- To facilitate the flow of air, place the moulds/ovenware at the centre of the racks and make sure that their width/diameter does not exceed 30 cm.
- Position the racks keeping an empty shelf between them.

#### 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.

### Cooking information table (multifunction oven)

Food	Weight (Kg)	Function	Shelf	Temp. (°C)	Time (minutes)	
Lasagne	3 - 4	STATIC	1	220 - 230	45 - 50	
Pasta bake	3 - 4	STATIC	1	220 - 230	45 - 50	
Veal roast	2	CIRCULAIRE	2	180 - 190	90 - 100	
Pork loin	2	CIRCULAIRE	2	180 - 190	70 - 80	
Sausages	1.5	FAN WITH GRILL	3	260	15	
Roast beef	1	CIRCULAIRE	2	200	40 - 45	
Roast rabbit	1.5	CIRCULAIRE	2	180 - 190	70 - 80	
Turkey breast	3	CIRCULAIRE	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	CIRCULAIRE	2	180 - 190	170 - 180	
Roast chicken	1.2	CIRCULAIRE	2	180 - 190	65 - 70	
					1 <sup>st</sup> surface	2 <sup>nd</sup> surface
Pork chops	1.5	FAN WITH GRILL	3	260	15	5
Spare ribs	1.5	FAN WITH GRILL	3	260	10	10
Bacon	0.7	GRILL	4	260	7	8
Pork fillet	1.5	FAN WITH GRILL	3	260	10	5
Beef fillet	1	GRILL	4	260	10	7
Salmon trout	1.2	CIRCULAIRE	2	160 - 170	35 - 40	

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

Food	Weight (Kg)	Function	Shelf	Temp. (°C)	Time (minutes)
Monkfish	1.5	CIRCULAIRE	2	160-170	60 - 65
Turbot	1.5	CIRCULAIRE	2	160-170	45 - 50
Pizza	1	FAN ASSISTED	2	260	8 - 9
Bread	1	CIRCULAIRE	2	190 - 200	25 - 30
Focaccia	1	CIRCULAIRE	2	180 - 190	20 - 25
Bundt cake	1	CIRCULAIRE	2	160	55 - 60
Tart	1	STATIC	2	170	30 - 40
Ricotta cake	1	CIRCULAIRE	2	160 - 170	55 - 60
Jam tarts	1	CIRCULAIRE	2	160	20 - 25
Paradise cake	1.2	CIRCULAIRE	2	160	55 - 60
Profiteroles	1.2	CIRCULAIRE	2	180	80 - 90
Sponge cake	1	CIRCULAIRE	2	150 - 160	55 - 60
Rice pudding	1	CIRCULAIRE	2	160	55 - 60
Brioche	0.6	CIRCULAIRE	2	160	30 - 35

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

### Cooking information table (auxiliary oven)

Food	Weight (Kg)	Function	Shelf	Temp. (°C)	Time (minutes)	
Sausages	1.5	GRILL	2	MAX	13 - 15	
					1 <sup>st</sup> surface	2 <sup>nd</sup> surface
Pork chops	1.5	GRILL	2	MAX	15	5
Spare ribs	1.5	GRILL	2	MAX	10	10
Bacon	0.7	GRILL	2	MAX	7	8
Pork fillet	1.5	GRILL	2	MAX	10	5
Beef fillet	1	GRILL	2	MAX	10	7

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

### Cooking information table (vertical oven)

Food	Weight (Kg)	Function	Shelf	Temp. (°C)	Time (minutes)
Roast chicken	1.1 x 4	CIRCULAIRE	2-4-6-8	190	80
Frozen pizza	0.3 x 4	CIRCULAIRE	2-4-6-8	230	10
Focaccia	0.6 x 4	CIRCULAIRE	2-4-6-8	180-190	30 - 45
Slices of toast	0.2 x 4	CIRCULAIRE	2-4-6-8	180	3 - 5

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

Food	Weight (Kg)	Function	Shelf	Temp. (°C)	Time (minutes)
Brioches	0.4 x 4	CIRCULAIRE	2-4-6-8	160	25
Biscuits	0.4 x 4	CIRCULAIRE	2-4-6-8	160	23
Paradise cake	1 x 4	CIRCULAIRE	2-4-6-8	160	60

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

## CLEANING AND MAINTENANCE

### Cleaning the appliance



See General safety instructions.

#### 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 and only use specific products 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.

### Cleaning the glass ceramic hob



See General safety instructions.

Clean and maintain the hob using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify

the structure of the cooking surface.

#### Food stains or residues

Light coloured marks from pans with aluminium bases can be easily cleaned off with a cloth moistened in vinegar. Remove any burnt-on residues after cooking; then rinse with water and dry thoroughly with a clean cloth. Dirt, which may have fallen on the hob while cleaning lettuce or potatoes, can scratch the hob when moving pans. Consequently, remove any dirt from the cooking surface immediately. Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised. Shiny surfaces can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.



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



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

## 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 lukewarm water, then dried carefully. They can be removed by pulling them out from their housings.

## Cleaning the door

### Cleaning the door glazing

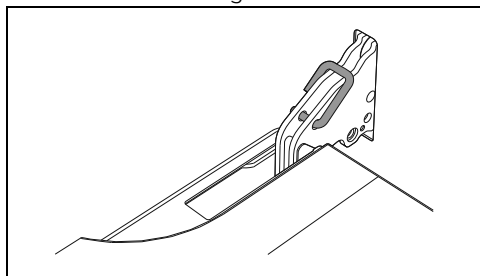
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

### Removing the door (auxiliary oven only)

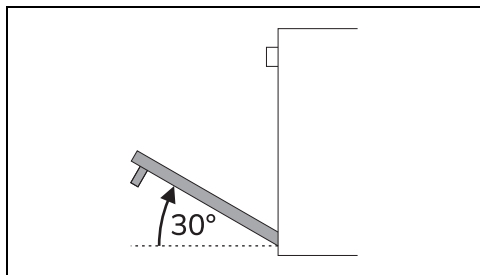
For easier cleaning it is recommended to remove the door and place it on a tea towel.

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.

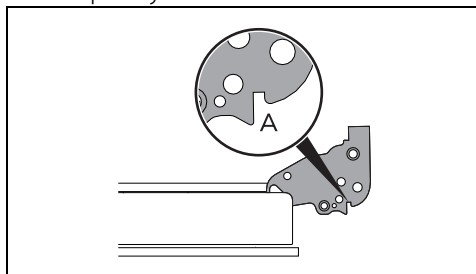


2. Grasp the door on both sides with both hands, lift it so that it forms an angle of around 30° and remove it.



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.



4. Lower the door and once it is in place remove the pins from the holes in the hinges.

### Removing the internal glass panes

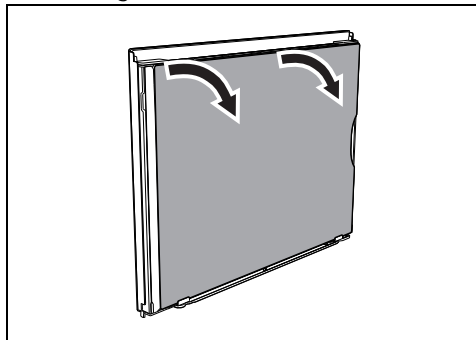
For easier cleaning the internal glass panes of the door can be removed.



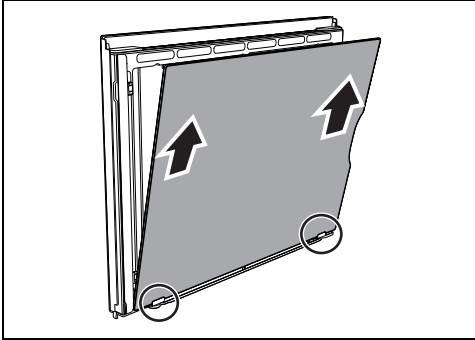
Use kitchen paper to clean. In case of stubborn dirt, wash with a damp sponge and neutral detergent.

### Multifunction oven door

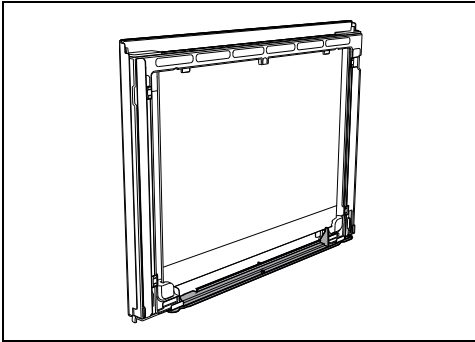
1. Remove the internal glass pane by gently pulling the top part, following the movement indicated by the arrows in order to release the 4 pins from their housings on the door.



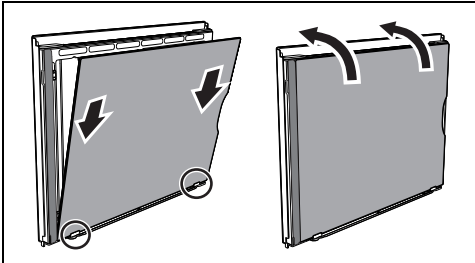
- Then, pull the glass panel upwards, paying attention to the brackets at the bottom of the door.



- After removing the inner glass, it is possible to access the drip catcher strip.



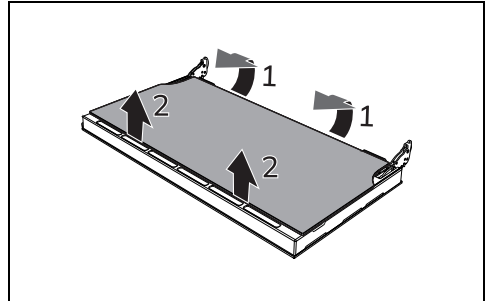
- Place the internal glass panel back onto the brackets after cleaning. Make sure that you centre and then insert the 4 pins firmly into their housings on the door with the help of the strips at the right and left in order to achieve a perfect fit.



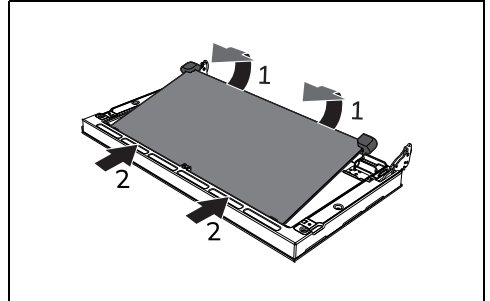
#### Auxiliary oven door

- Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
- Then, pull the front part upwards (2). This way, the 4 pins attached to the

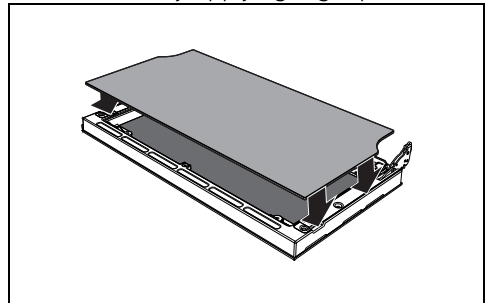
glass detach from their housings in the oven door.



- Remove the intermediate glass pane by lifting it upwards.



- Replace the intermediate glass panels after cleaning.
- Reposition the internal glass panel, taking care to centre, then insert and secure the 4 pins into their slots in the oven door by applying slight pressure.



#### 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.

 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.

### Drying

Cooking food generates moisture inside the appliance. This is a normal phenomenon and does not affect the appliance's operation in any way.

Each time you finish cooking:

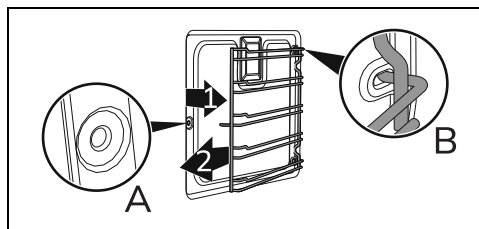
1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

### 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 cavity 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.

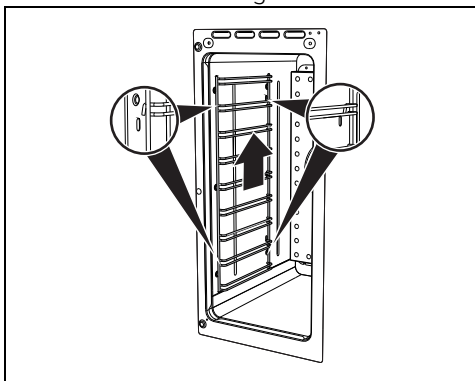
### Removing the vertical oven rack/tray support frames

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

To remove the rack/tray support frames:


- Pull the frame upwards to remove it


from its side housings.



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

### Cleaning the roof of the oven (only for some models/cavities)

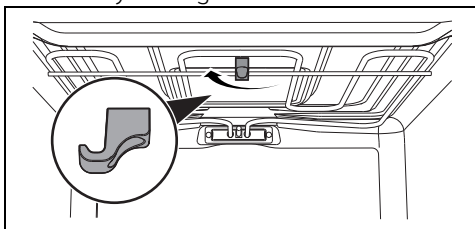
 See General safety instructions.

 **Improper use**  
Risk of damage to the appliance

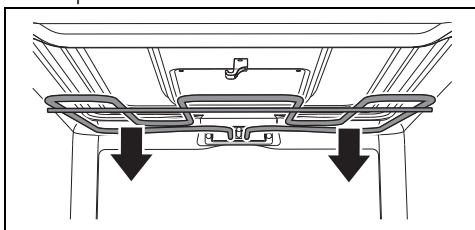
- Do not excessively flex the element during cleaning.

The appliance is equipped with a tilting grill element that allows for easy cleaning of the roof of the oven cavity.

1. Free the upper heating element by gently lifting it and rotating its retaining latch by 90 degrees.



2. Gently lower the heating element until it stops.



- When you have finished cleaning, place the heating element back in position and turn the retaining latch to lock it in place.



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

## Extraordinary maintenance

### Seal maintenance tips

The seal should be soft and elastic.

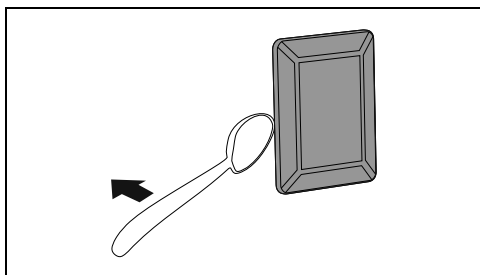
- To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.

### Replacing the internal light bulb

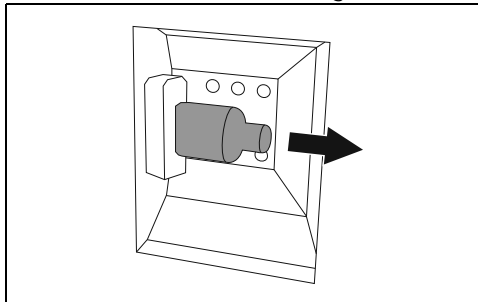


**Power voltage**  
**Danger of electrocution**

- Unplug the appliance.
  - Wear protective gloves.
- Completely remove all accessories from inside the oven.
  - Remove the rack/tray support frames.
  - Use a tool (e.g. a spoon) to remove the bulb cover.

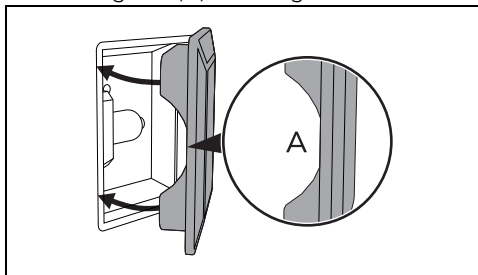


- Slide out and remove the light bulb.



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

- Replace the light bulb with one of the same type (40 W).
- Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



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

## INSTALLATION



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

### Positioning



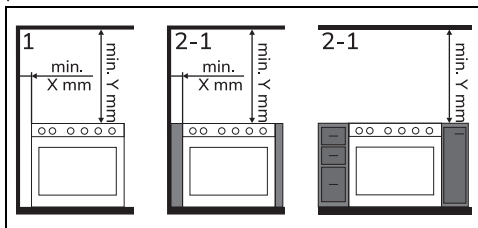
See General safety instructions.

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

Class 1	Free-standing
Class 2 - subclass 1	Built-in

The appliance can be placed against walls

that are higher than the work surface, at a minimum distance of X mm from the side of the appliance. Any wall units installed above the appliance's worktop must be positioned at least Y mm from it.



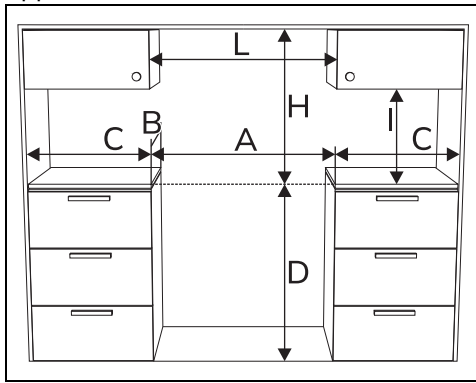
X

150 mm



If a hood is installed above the appliance, refer to the hood instructions manual to make sure the correct clearance is left.

### Appliance overall dimensions

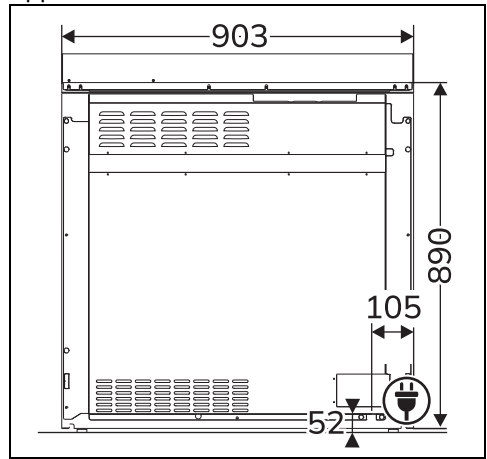


A	903 mm
B	600 mm
C <sup>1</sup>	min. 150 mm
D	898 - 920 mm
H	750 mm
I	400 mm
L <sup>2</sup>	903 mm

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

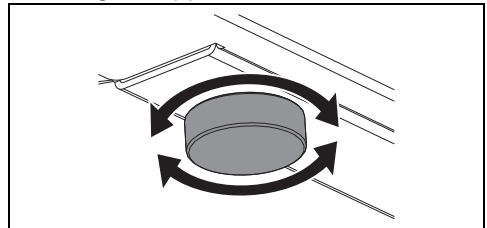
<sup>2</sup> Minimum cabinet width (=A)

### Appliance dimensions



Position of electrical connection

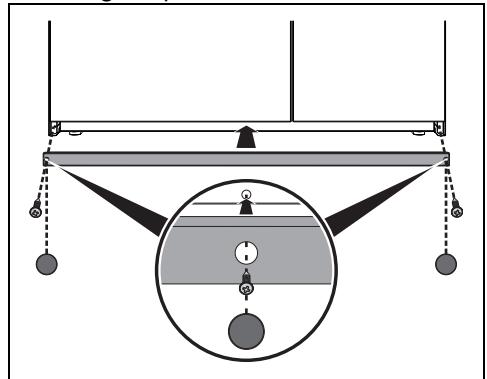
### Levelling the appliance



The appliance must be level on the floor in order to ensure greater stability:

- Screw or unscrew the feet at the bottom until the appliance is stable and level on the floor.


### Mounting the plinth



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

1. Place the plinth in the front bottom part of the appliance.

- Screw the two side screws to fasten the plinth to the appliance.
- Cover the holes of the plinth with the plugs provided.

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

## Electrical connection

 See General safety instructions.

### General information

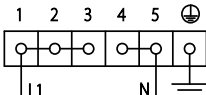
Check the mains characteristics against the data indicated on the plate.

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.

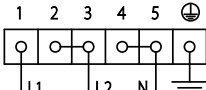
The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

The appliance can work in the following modes:

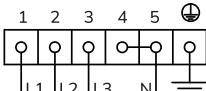
220-240 V 1N~  
3 x 10 mm<sup>2</sup>  
three-core cable





380-415 V 2N~  
4 x 6 mm<sup>2</sup>  
four-core cable



380-415 V 3N~  
5 x 4 mm<sup>2</sup>  
five-core cable



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

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


### Fixed connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.





### For the Australian/New Zealand market:

The circuit breaker incorporated in the fixed connection must comply with AS/NZS 3000.



## Power limitation procedure


- 
- The hob is set to maximum power by default.
  - The setting can only be changed within 30 seconds of connecting the appliance to the power supply.

To limit the hob's power, you must access the power limitation menu.

- Press the  button and the  button simultaneously.
- Use buttons  and  to set the desired value.

Value	Power (W)
7.2	7200
6.0	6000
4.5	4500
3.6	3600
3.1	3100
2.8	2800
2.3	2300

- To confirm the choice, press the  and  button.

 Setting power levels lower than 2300W is not recommended because it causes a drastic reduction in the appliance's performance.

## Instructions for the installer

- If you use a plug (if present) to connect to the power supply, 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.
- 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.