

Contents

1	Instructions	40
1.1	General safety instructions	40
1.2	Manufacturer's liability	45
1.3	Appliance purpose	45
1.4	Disposal	45
1.5	Identification plate	46
1.6	This user manual	46
1.7	Light sources	46
1.8	To save energy	47
1.9	How to read the user manual	47
2	Description	48
2.1	General description	48
2.2	Control panel	49
2.3	Other parts	50
2.4	Available accessories	50
3	Use	52
3.1	Instructions	52
3.2	First use	52
3.3	Using the accessories	53
3.4	Using the oven	54
3.5	Cooking advice	56
3.6	Clock	57
4	Cleaning and maintenance	62
4.1	Cleaning the surfaces	62
4.2	Cleaning the door	62
4.3	Cleaning the oven cavity	64
4.4	Pyrolytic: automatic oven cleaning	66
5	Installation	70
5.1	Electrical connection	70
5.2	Cable replacement	70
5.3	Positioning	71

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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- **WARNING:** during use, the appliance and its accessible parts become very hot. Children must be kept away from the appliance.
- **WARNING:** 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 may be used by children aged at least 8 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 instructed by adults who are responsible for their safety.
- 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.
- The cooking process must always be monitored. A short cooking process must be continuously surveyed.



- 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.
- 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 insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.**
- **DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.**
- **DO NOT MODIFY THIS APPLIANCE.**
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not pull the cable to unplug the appliance.

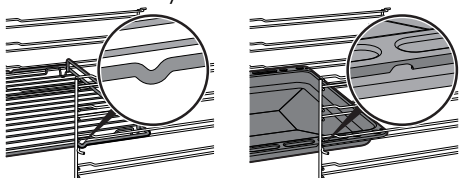
Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges), rough or abrasive materials or sharp metal scrapers on glass parts as this could cause scratch the surface and break the glass. Use wooden or plastic utensils.



Instructions

- Do not sit on 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).
- 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 use steam jets to clean the appliance.
- Do not spray any spray product near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: never leave objects in the oven cavity.
- **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**
- Do not use plastic cookware or containers when cooking food.
- 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 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 cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- 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.

For pyrolytic appliances

- When the pyrolytic function is in use, the surfaces could reach temperatures that are higher than usual. Keep children at a safe distance.
- Before starting the pyrolytic cycle, remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Before starting the pyrolytic cycle, remove all accessories from the oven cavity.
- Before starting the pyrolytic cycle, switch off the burners or electric hot plates of the hob installed above the oven.

Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN A BOAT OR CARAVAN.
- The appliance must not be installed on a pedestal.



Instructions

- 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.
- 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 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.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- 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.
- **WARNING:** ensure that the appliance is switched off before replacing the bulb, to prevent electric shocks.
- Disconnect the appliance after the installation, through an accessible plug or switch in case of 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

- 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.
- Do not install/use the appliance outdoors.

1.2 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.

1.3 Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered inappropriate. It cannot be used:

- in employee kitchens, shops, offices and other working environments.
- in farms/farmhouses.
- by guests in hotels, motels and residential environments.
- in bed and breakfast accommodation.

1.4 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.



Instructions

- 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 selective collection centres.



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.

1.5 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.

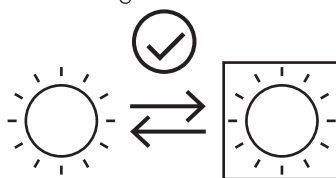
1.6 This user manual

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.

1.7 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".



1.8 To save energy

- Only preheat the appliance if the recipe requires you to do so. The preheating phase can be excluded in all functions (see chapter "Preheating phase") except for the PIZZA (preheating cannot be excluded) and ECO (preheating not present) functions.
- In all functions (ECO function included), avoid opening the door during cooking.
- 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.

1.9 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. Sequence of instructions for use.

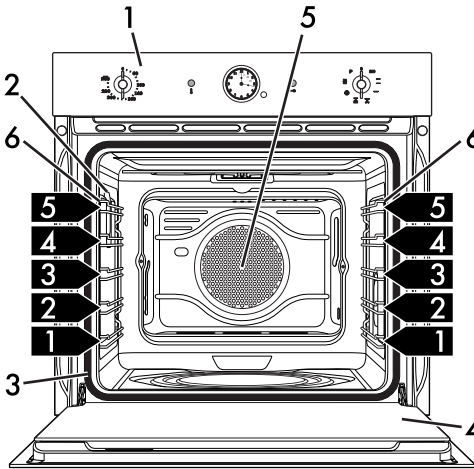
- Standalone instruction.



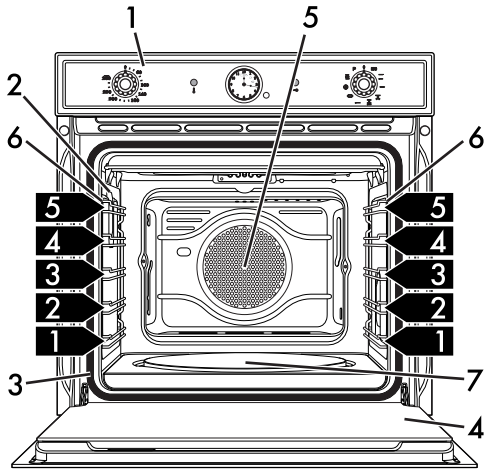
Description

2 Description

2.1 General description



Pyrolytic models



Pyrolytic models with pizza stone

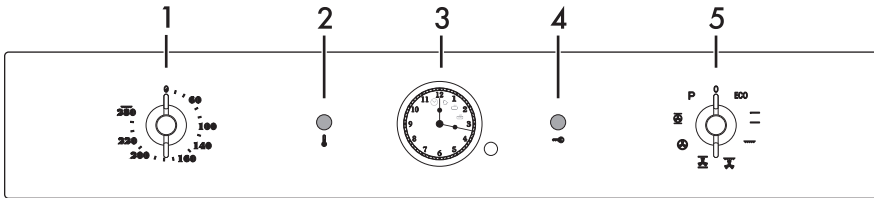
- 1 Control panel
- 2 Light bulb
- 3 Seal
- 4 Door

- 5 Fan
- 6 Rack/tray support frames
- 7 Pizza stone (on some models only)

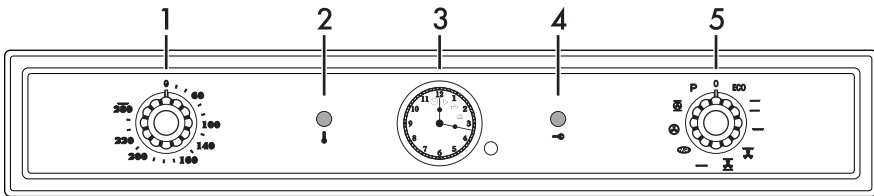
1,2,3 Frame shelf



2.2 Control panel



Pyrolytic models



Pyrolytic models with pizza stone

1 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.

2 Thermostat indicator light

When the indicator light is flashing, it indicates that the oven is heating up to reach the set temperature. Once the temperature has been reached, the thermostat light remains lit until the oven is switched off.

3 Clock

Useful for displaying the current time, setting programmed cooking operations and programming the minute minder timer.

4 Door lock indicator light

It comes on when the automatic (pyrolytic function) cleaning cycle is activated.

5 Function knob

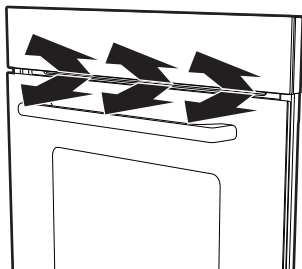
The oven's various functions are suitable for different cooking methods. After selecting the required function, set the cooking temperature using the temperature knob.



Description

2.3 Other parts

Cooling fan



The fan cools the appliance and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

Interior lighting

The appliance's interior lighting comes on:

- when the door is opened;
- When any function is started, apart from the function **P**.



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

Shelves

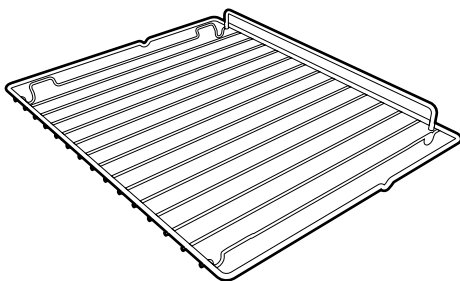
The appliance features shelves to position trays and racks at different heights. The position of the shelf is indicated from the bottom upwards (see 2.1 General description).

2.4 Available accessories



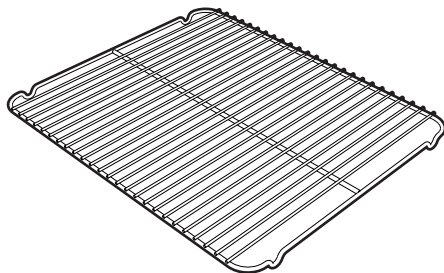
Not all accessories are available on some models.

Rack



Used for supporting containers with food during cooking.

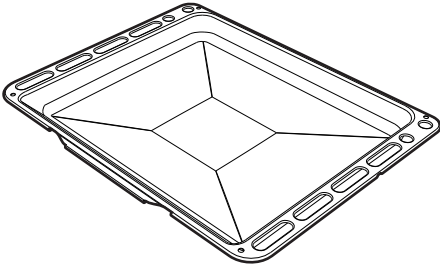
Tray rack



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

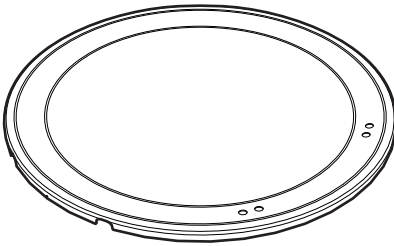


Deep tray



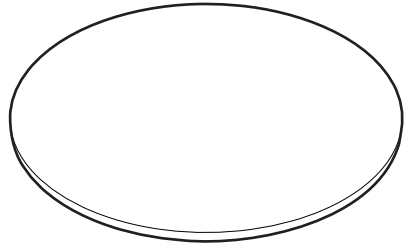
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

Pizza stone cover (on some models only)



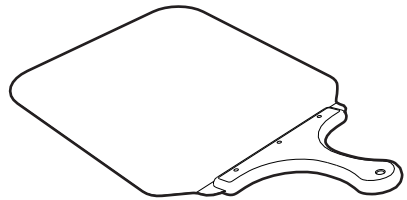
To be placed in the recess on the bottom of the oven, replacing the pizza stone when the latter is not being used.

Pizza stone (on some models only)



Specially designed for cooking pizza and similar dishes.

Pizza spatula (on some models only)



For easily placing the pizza on the pizza stone.



The appliance 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.



3 Use

3.1 Instructions



High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.



Improper use

Risk of damage to enamelled 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 pour water directly onto very hot trays.



High temperature inside the oven during use

Danger of fire or explosion

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

3.2 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.
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.

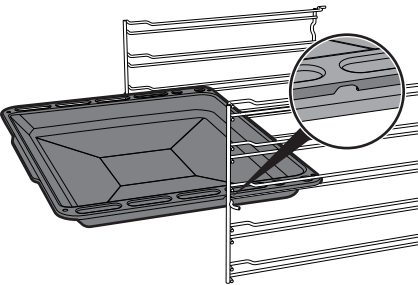
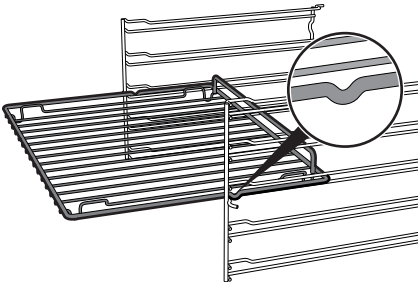


3.3 Using the accessories

Racks and trays

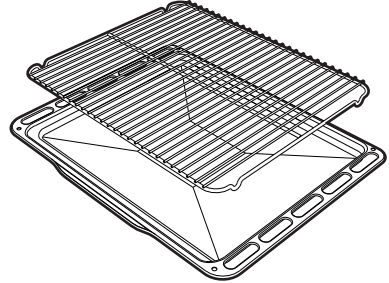
Racks and trays have to be inserted into the side guides until they come to a complete stop.

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



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.



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.



Use

Cover and pizza stone (on some models only)



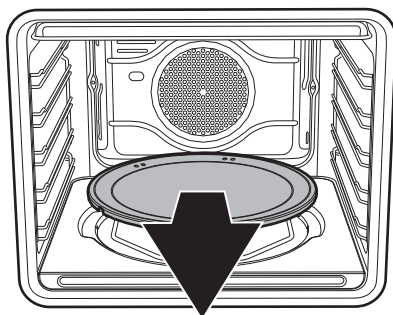
Improper use

Risk of damage to surfaces

- Do not use the pizza stone other than as described, for example do not use it on gas or glass ceramic hobs or in ovens which are not designed for this purpose.
- If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza stone are unsightly and may reduce its efficiency.
- If the pizza stone is not in use, remove it from the oven and cover the bottom of the oven with the cover provided.

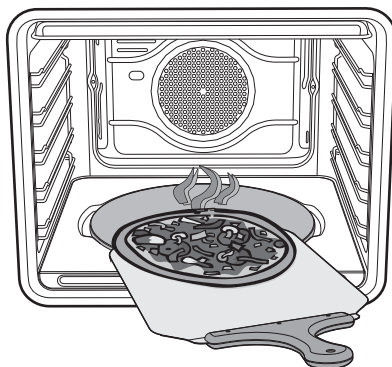
With the oven cold, remove the cover from the bottom and insert the pizza stone. Make sure that the stone is inserted correctly in the recess provided.

For cooking use the special pizza function



Pizza spatula (on some models only)

Always grip the pizza spatula on the wooden handle to put food in and take it out of the oven. You are advised to dust the steel surface lightly with flour to make it easier to slide fresh products on and off, as they could stick to the steel due to their moisture content.



3.4 Using the oven

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.



A function can be interrupted at any time by turning the function knob to the **0** position.



Pre-heating

Cooking functions are always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

The indicator light flashes to indicate that the oven is heating up.

When the temperature has been reached, the indicator light will remain lit and a buzzer will sound to indicate that the food can be placed inside the oven.

Functions list

ECO Eco

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

Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static 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-assisted grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



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).



Lower element (on some models only)

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

Pizza (on some models only)

The operation of the fan, combined with the grill and the lower heating element, ensures consistent cooking even with complex recipes. Perfect not just for pizzas, but also for biscuits and cakes.

Fan with round heating element

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

Turbo

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

P Pyrolytic cycle

Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls.

3.5 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.

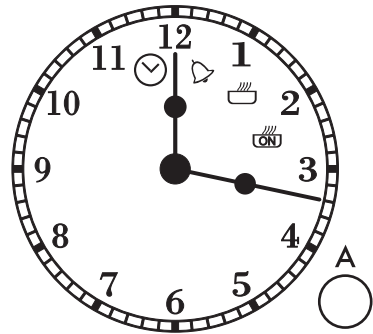
Advice for cooking desserts/pastries and biscuits





- 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.

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.


3.6 Clock




-  Clock indicator light
-  Minute minder timer indicator light
-  Timed cooking indicator light
-  Delay cooking indicator light
- A** Setting knob



Setting the time

When the appliance is used for the first time, or after a power cut, the clock indicator light  flashes on the clock.

1. Turn the setting knob to the left or right to set the current time.
2. After approximately 5 seconds, the clock indicator light  turns off and the clock resumes normal operation.

It may become necessary to change the current time, for example for daylight saving time.

3. To further adjust the clock, ensure that there is no function active (the **temperature knob** and the **function knob** must be in the **0** position).
4. Turn the setting knob to the left or right.


Minute minder




This function only activates the buzzer, without stopping cooking.




The minute minder can be activated both during cooking and when the appliance is in standby.


1. Press the setting knob. The minute minder timer indicator light  flashes on the clock.


2. Turn the setting knob to the left or right within 5 seconds to set the duration (max 4 hours). Any increase/decrease is displayed by the minute hand moving forward 1 tick.

Five seconds after the last setting has been made, the hands will return to the current time and the minute minder timer indicator light  will remain steadily lit; the minute minder has now started.

While the minute minder is in progress, it is possible to further modify its duration.

3. Press the setting knob. The minute minder timer indicator light  flashes on the clock.
4. Turn the setting knob to the left or right within 5 seconds to set the new duration.

Five seconds after the last setting has been made, the hands will return to the current time and the minute minder timer indicator light  will remain steadily lit; the new minute minder has now started.

At the end of the minute minder, the minute minder timer indicator light  flashes and a buzzer sounds.

5. To deactivate the buzzer, press the setting knob.



To cancel a minute minder at any time, press the setting knob and hold for around 3 seconds.





Delay cooking




Delay cooking is the function which allows cooking to be started automatically after a time interval set by the user, after which the oven will switch off automatically.

After setting a cooking function:

1. Press the setting knob twice. The delayed cooking indicator light  flashes on the clock.
2. Turn the setting knob clockwise or anti-clockwise within 5 seconds to set the cooking start time (max 12 hours).
3. Press the setting knob. The timed cooking indicator light  flashes on the clock.
4. Turn the setting knob to the left or right within 5 seconds to set the cooking end time.
Five seconds after the last setting has been made, the hands will return to the current time.
5. Turn the temperature knob to the required value.
6. Cooking will begin at the set start time and continue up until the set end time.

The set data can be modified during cooking.

7. Press the setting knob. The timed cooking indicator light  flashes on the clock.
8. Turn the setting knob to the left or right within 5 seconds to set the new cooking end time.

Five seconds after the last setting has been made, the hands will return to the current time.

At the end of cooking the timed cooking timer indicator light  flashes and a buzzer sounds.

9. To deactivate the buzzer, press the setting knob.



To cancel delay cooking at any time, press the setting knob and hold for around 3 seconds.





A function can be interrupted at any time by turning the function knob to the **0** position.



Timed cooking

i 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.

After setting a cooking function:


1. Press the setting knob twice. The delayed cooking indicator light  flashes on the clock.
2. Press the setting knob. The timed cooking indicator light  flashes on the clock.
3. Turn the setting knob to the left or right within 5 seconds to set the cooking end time.

Five seconds after the last setting has been made, the hands will return to the current time.

4. Turn the temperature knob to the required value.

Cooking will begin and continue up until the set end time.

The set data can be modified during cooking.

5. Press the setting knob. The timed cooking indicator light  flashes on the clock.
6. Turn the setting knob to the left or right within 5 seconds to set the new cooking end time.

Five seconds after the last setting has been made, the hands will return to the current time.

At the end of cooking the timed cooking timer indicator light  flashes and a buzzer sounds.

7. To deactivate the buzzer, press the setting knob.



To cancel delay cooking at any time, press the setting knob and hold for around 3 seconds.



A function can be interrupted at any time by turning the function knob to the **0** position.



Cooking information table

Food	Weight (kg)	Function	Runner position from the bottom	Temperature (°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	Turbo/Fan-assisted static	2	180 - 190	90 - 100	
Pork loin	2	Turbo/Fan-assisted static	2	180 - 190	70 - 80	
Sausages	1.5	Fan-assisted grill	4/3	280	15	
Roast beef	1	Turbo/Fan-assisted static	2	200	40 - 45	
Roast rabbit	1.5	Round heating element/ Fan-assisted static.	2.	180 - 190	70 - 80	
Turkey breast	3	Turbo/Fan-assisted static	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Turbo/Fan-assisted static	2	180 - 190	170 - 180	
Roast chicken	1.2	Turbo/Fan-assisted static	2	180 - 190	65 - 70	
					1 nd	2 nd
Pork chops	1.5	Fan-assisted grill	4/3	280	15	5
Spare ribs	1.5	Fan-assisted grill	4/3	280	10	10
Bacon	0.7	Grill	5/4	280	7	8
Pork fillet	1.5	Fan-assisted grill	4/3	280	10	5
Beef fillet	1	Grill	5/4	280	10	7
Salmon trout	1.2	Turbo/Fan-assisted static	2	150 - 160	35 - 40	
Monkfish	1.5	Turbo/Fan-assisted static	2	160	60 - 65	
Flounder	1.5	Turbo/Fan-assisted static	2	160	45 - 50	
Pizza	1	Turbo/Fan-assisted static	2	280	8 - 9	
Bread	1	Round heating element/ Fan-assisted static	2	190 - 200	25 - 30	
Focaccia	1	Turbo/Fan-assisted static	2	180 - 190	20 - 25	
Bundt cake	1.	Round heating element/ Fan-assisted static.	2.	160.	55 - 60.	
Jam tart	1.	Round heating element/ Fan-assisted static.	2.	160.	35 - 40.	
Ricotta cake	1.	Round heating element/ Fan-assisted static.	2.	160 - 170.	55 - 60.	
Jam tarts	1	Turbo/Fan-assisted static.	2	160	20 - 25	
Chiffon cake	1.2	Round heating element/ Fan-assisted static.	2	160	55 - 60	
Profiteroles	1.2	Turbo/Fan-assisted static	2	180	80 - 90	
Sponge cake	1	Round heating element/Fan-assisted	2	150 - 160	55 - 60	
Rice pudding	1	Turbo/Fan-assisted static	2	160	55 - 60	
Brioches	0.6	Round heating element/Fan-assisted	2	160	30 - 35	

The times indicated in the table do not include preheating times 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.

4.1 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.

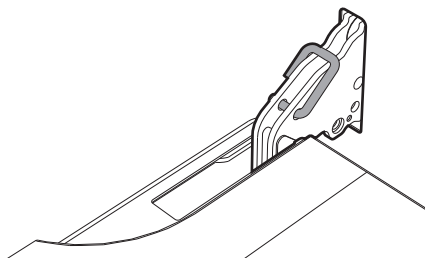
4.2 Cleaning the door

Door disassembly

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

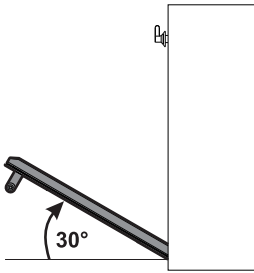
To remove the door proceed as follows:

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

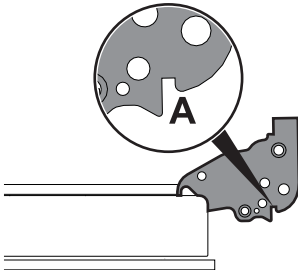




2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



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



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.

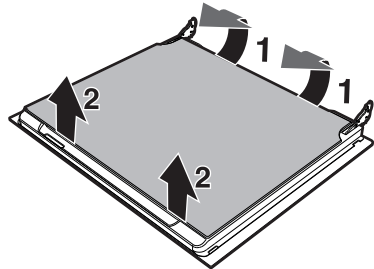


We recommend the use of cleaning products distributed by the manufacturer.

Removing the internal glass panes

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

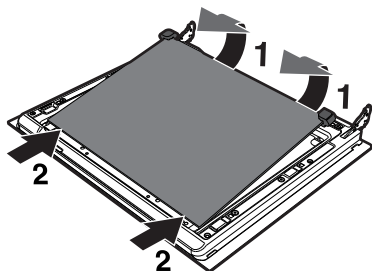
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass detach from their housings in the door.



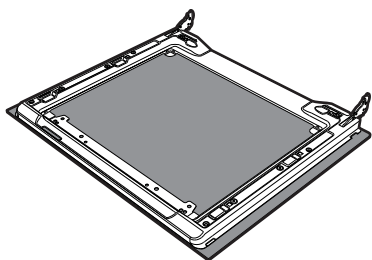


Cleaning and maintenance

3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.

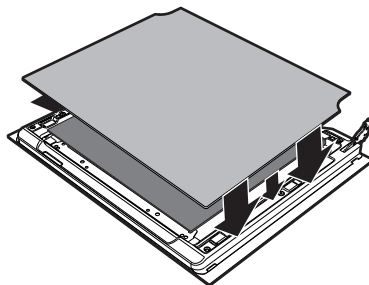


4. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



5. Refit the panes in the reverse order in which they were removed.

6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



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 oven 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.



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:

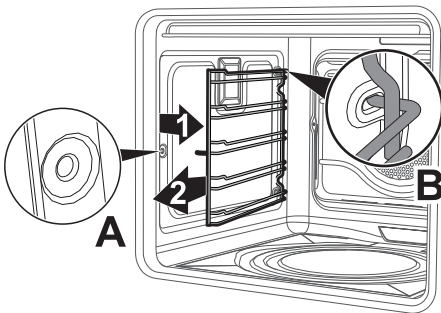
1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

Removing rack/tray support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only).

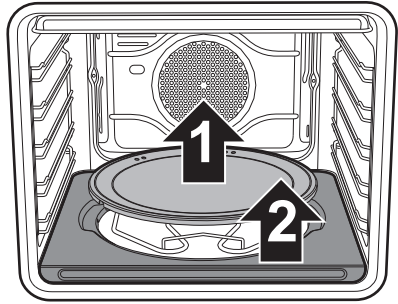
To remove the rack/tray support frames:

1. Pull the frame towards the inside of the oven to unhook it from its groove **A**.
2. Then slide it out of the seats at the back **B**.
3. When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

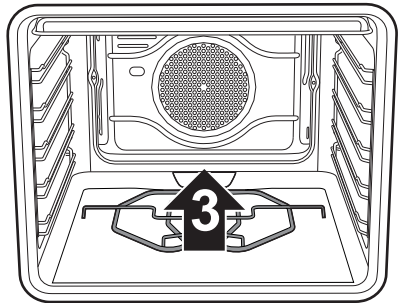


On pizza models only:

Remove in sequence the pizza stone cover (1) and the base (2) on which it is placed. The base has to be lifted a few millimetres, then pulled outwards.



Lift the end of the lower heating element (3) a few centimetres and clean the oven base.



Put the pizza stone base back in place, pushing it in until it hits the back of the oven, and push it down so that the heating element plate is embedded into the base itself.



Cleaning and maintenance

Cleaning the pizza stone

The pizza stone should be washed separately according to the following instructions:

The stone must be cleaned after every use. Do not heat it again if it has any encrustations. To clean, pour 50 cc of vinegar onto the stone, leave it to act for 10 minutes, then remove it by wiping with a metallic mesh or abrasive sponge. Rinse with water then leave to dry.

- Before cleaning, remove any dirt burnt onto the stone with the aid of a metal spatula or a scraper of the kind used for cleaning glass ceramic hobs.
- For best results, the stone must still be warm; otherwise, wash it in hot water.
- Use metal mesh sponges or abrasive scotch-brite pads, dipped in lemon or vinegar.
- Never use detergents.
- Never wash in the dishwasher.
- Never leave the stone to soak.
- The damp stone must not be used for a least 8 hours after the end of the cleaning procedures.

Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion caused by high temperatures of the enamel coating the stone.

4.4 Pyrolytic: automatic oven cleaning



Pyrolytic is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.



Improper use Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the hob installed above the oven.

Preliminary operations

Before starting the pyrolytic cycle:

- Clean the internal glass pane following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.



- Completely remove all accessories from inside the oven.
- Place the pizza stone cover in its housing on the base of the oven, in place of the pizza stone.
- Remove the rack/tray support frames.
- Remove the upper guard (where present).
- Close the door.

Pyrolytic function setting

1. Turn the function knob to the **P** symbol.
2. Press the settings knob to confirm.

The hands of the clock move to the function end time.



The pyrolytic cycle is factory set to a minimum duration of 2 hours

3. Turn the setting knob to the left or right to set the cleaning cycle time from a minimum of 2 hours to a maximum of 3 hours.
4. Press the setting knob to start the pyrolytic cycle.



Recommended pyrolytic cycle duration:

- Light dirt: 120 minutes.
- Medium dirt: 150 minutes.
- Heavy dirt: 180 minutes.

Pyrolytic cycle

After selecting the pyrolytic cycle time, the thermostat light will start flashing and the oven will begin to heat up.

Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light comes on) by a device that prevents the door from being opened.




It is not possible to select any function once the door lock device has been activated.



A pyrolytic cycle can be interrupted at any time by turning the function knob to the **0** position.

During the pyrolytic cycle is possible to modify its duration.

5. Press the setting knob. The timed cooking indicator light  flashes on the clock.
6. Turn the setting knob to the left or right within 5 seconds to set the new cooking end time.

When the pyrolytic cycle has finished, a buzzer will indicate the end of the automatic cleaning cycle.

7. Return the function knob to the **0** position.



Cleaning and maintenance

The door remains locked as long as the temperature inside the oven returns to safety levels.

8. Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.



During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle.







During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.



If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.

Delayed pyrolytic cycle

The pyrolytic cycle can be programmed to start at a pre-set time.

1. Turn the function knob to the **P** symbol.
2. Press the setting knob. The timed cooking indicator light  lights up on the clock, while the delay cooking indicator light  flashes.
3. Turn the setting knob clockwise or anti-clockwise within 5 seconds to set the pyrolytic cycle start time (max 12 hours).
4. Press the setting knob. The delay cooking indicator light  lights up on the clock, while the timed cooking indicator light  flashes.
5. Turn the setting knob clockwise or anti-clockwise within 5 seconds to set the cleaning cycle time from a minimum of 2 hours to a maximum of 3 hours.

Five seconds after the last setting has been made, the hands will return to the current time.



Replacing the internal light bulb



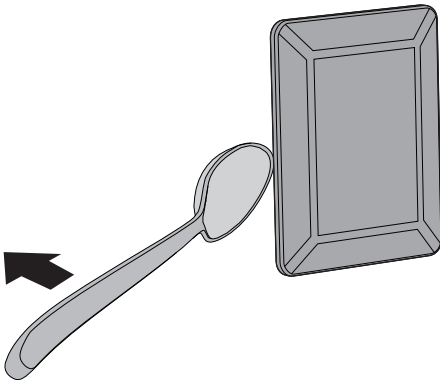
Live parts
Danger of electrocution

- Unplug the appliance.

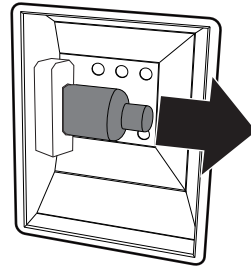
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Use a tool (e.g. a spoon) to remove the bulb cover.



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

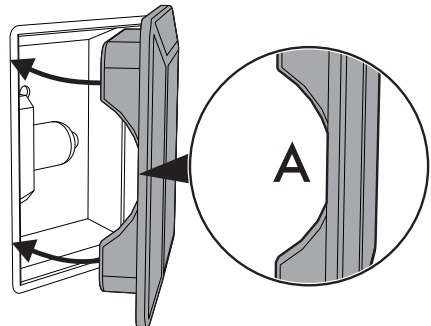


4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, wrap it in insulating material.

5. Replace the light bulb with one of the same type (40 W).
6. Refit the cover. Make sure that the shaped internal part of the glass (A) is facing the door.



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



Installation

5 Installation

5.1 Electrical connection



Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to ground in compliance with electrical system safety standards.
- Disconnect the mains power supply.

General information

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

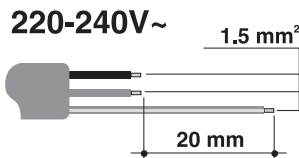
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance operates at 220-240 V~.

Use a three-pole cable (3 x 1.5 mm² internal conductors).

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 circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

Connection with plug and socket

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

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

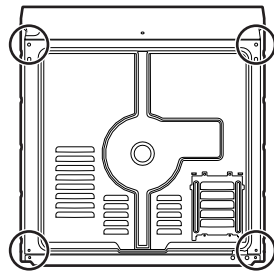
5.2 Cable replacement



Power voltage
Danger of electrocution

- Disconnect the mains power supply.

1. Unscrew the rear casing screws and remove the casing to access the terminal board.



2. Replace the cable.
3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.



5.3 Positioning

(rear view)



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.

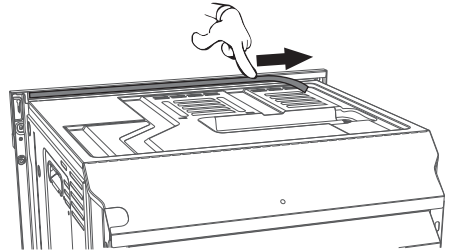


Heat production during appliance operation
Risk of fire

- Make sure that the cabinet material is heat resistant.
- Check that the cabinet has the required slots.
- Do not install the appliance in a recess which can be closed with a door, or in a cupboard.

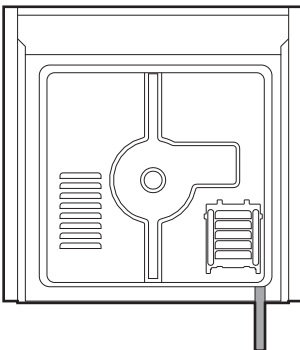
Front panel seal

Glue the supplied seal to the rear part of the front panel to avoid water or other liquids from leaking in.



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Position of the power cable

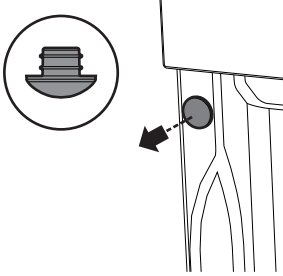




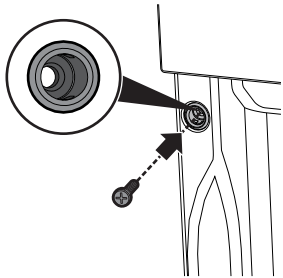
Installation

Fastening bushings

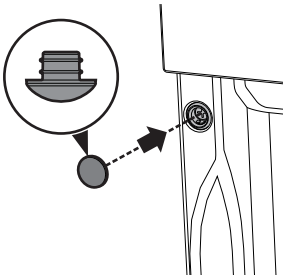
1. Remove the bushing covers on the front of the appliance.



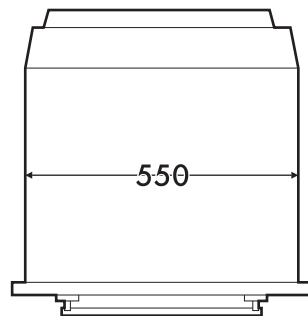
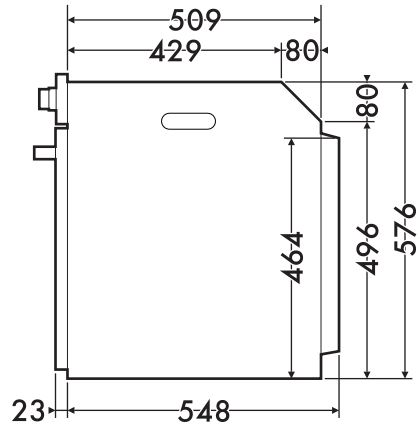
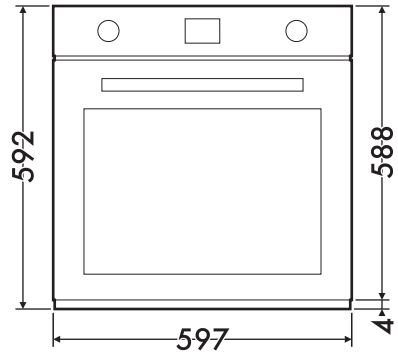
2. Mount the appliance into the recess.
3. Secure the appliance to the cabinet using screws.



4. Cover the bushings with the previously removed covers.



Appliance overall dimensions (mm)

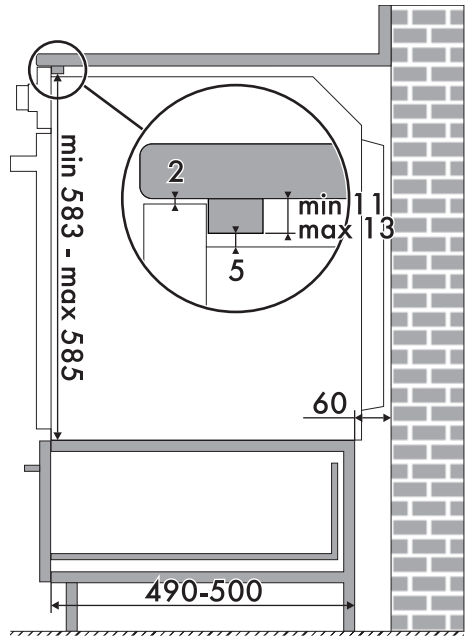
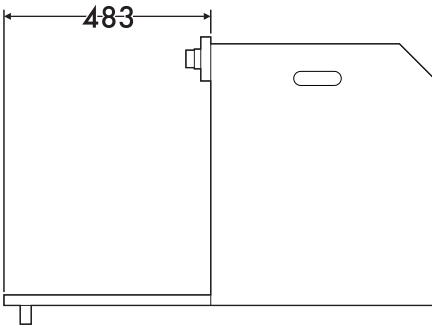
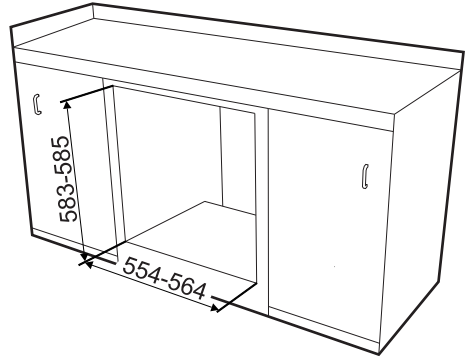
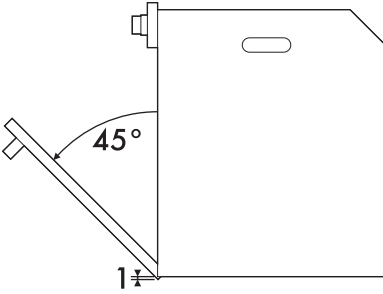


Installation



Mounting under worktops (mm)

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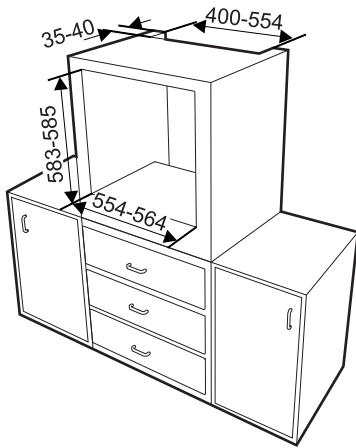


Make sure that the carcass rear/
bottom section has an opening of
approx. 60 mm.



Installation

Mounting into a column (mm)



Make sure that the carcass top/rear section has an opening approx. 35-40 mm deep.

