

# Contents

<b>1</b>	<b>Instructions</b>	<b>4</b>
1.1	General safety instructions	4
1.2	Manufacturer liability	6
1.3	Appliance purpose	6
1.4	Disposal	6
1.5	Identification plate	7
1.6	This user manual	7
1.7	How to read the user manual	7
<b>2</b>	<b>Description</b>	<b>8</b>
2.1	General Description	8
2.2	Cooking hob	9
2.3	Control panel	10
2.4	Other parts	11
2.5	Available accessories	11
<b>3</b>	<b>Use</b>	<b>13</b>
3.1	Instructions	13
3.2	First use	14
3.3	Using the accessories	15
3.4	Using the storage compartment	17
3.5	Using the hob	17
3.6	Using the oven	18
3.7	Cooking advice	21
<b>4</b>	<b>Cleaning and maintenance</b>	<b>23</b>
4.1	Instructions	23
4.2	Cleaning the appliance	23
4.3	Removing the door	24
4.4	Cleaning the door glazing	25
4.5	Removing the internal glass panes	25
4.6	Extraordinary maintenance	27
<b>5</b>	<b>Installation</b>	<b>29</b>
5.1	Gas connection	29
5.2	Adaptation to different types of gas	32
5.3	Positioning	37
5.4	Electrical connection	39
5.5	Instructions for the installer	40

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: [www.smeg.com](http://www.smeg.com)



# Instructions

## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children must not play with the appliance.
- 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.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch off the appliance immediately after use.
- 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.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.



- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Do not open the storage compartment when the oven is on and still hot.
- The items in the storage compartment may be very hot after the oven has been used.
- Do not use aerosols in the vicinity of this appliance whilst it is in use.
- This appliance **must not be installed** in a boat or caravan.
- Do not use or store flammable materials in the storage compartment or near to the appliance.

## Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.



# Instructions

## For this appliance

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

## 1.2 Manufacturer liability

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

- Use of the appliance other than that specified;
- Non-observance of the user manual provisions;
- 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 improper.
- This appliance may be used by children aged at least 8 and by persons 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.
- The appliance is not designed to operate with external timers or with remote-control systems.

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



Our appliances are packed 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 packaging 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 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, cooking advice.

### 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.

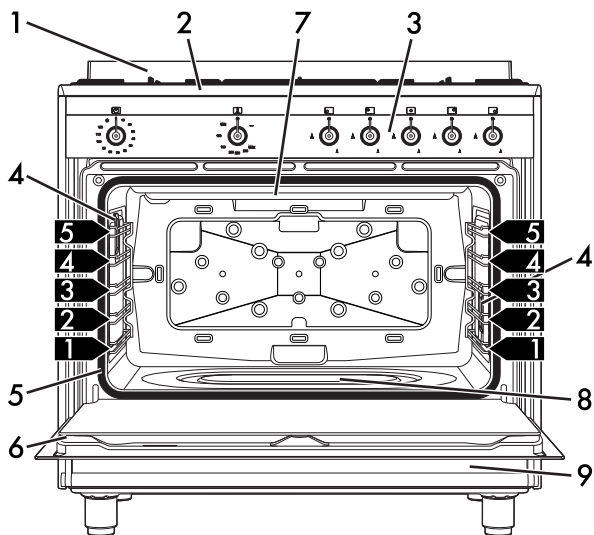
- Standalone instruction.



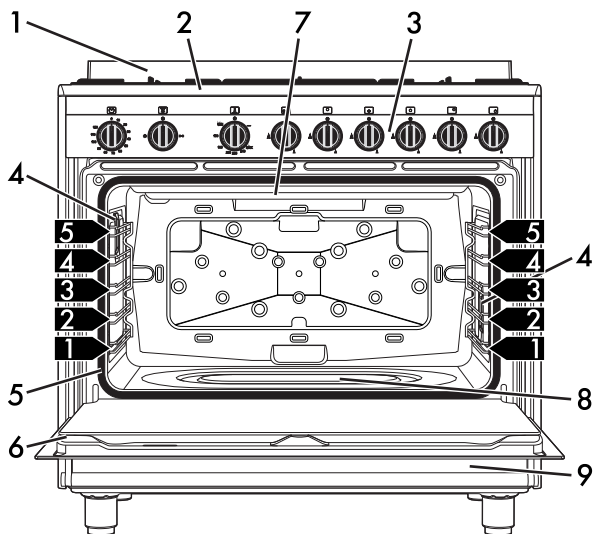
# Description

## 2 Description

### 2.1 General Description



Models with 5 fires

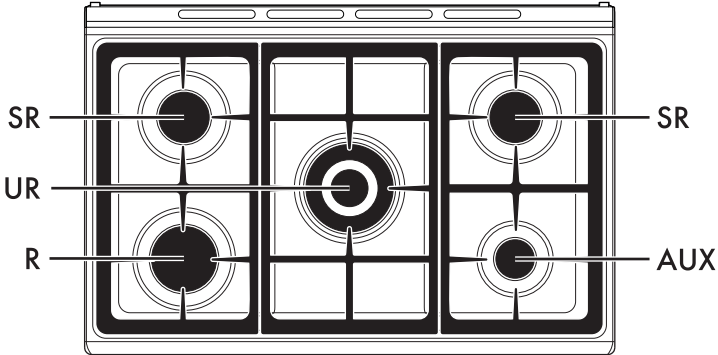


Models with 6 fires

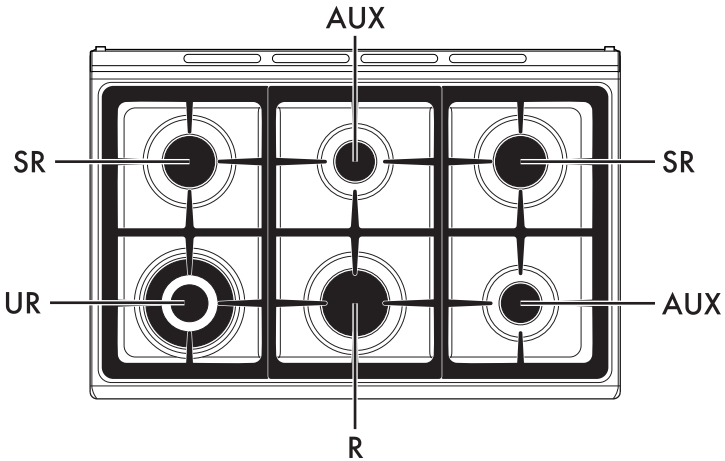


- |                 |  |
|-----------------|--|
| 1 Upstand       | 6 Door                                     |
| 2 Cooking hob   | 7 Gas grill                                |
| 3 Control panel | 8 Gas oven                                 |
| 4 Oven light    | 9 Storage compartment                      |
| 5 Seal          | <b>1,2,3</b> Rack/tray support frame shelf |

## 2.2 Cooking hob



Models with 5 fires



Models with 6 fires

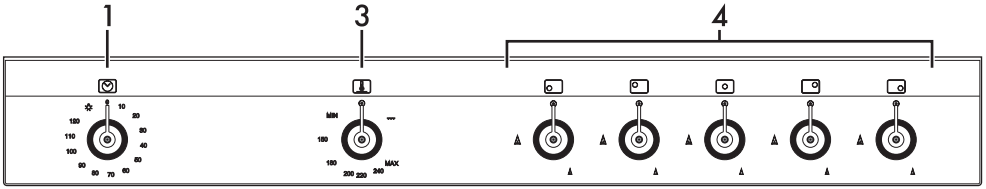
AUX = Auxiliary  
SR = Semi-rapid

R = Rapid  
UR = Ultra rapid

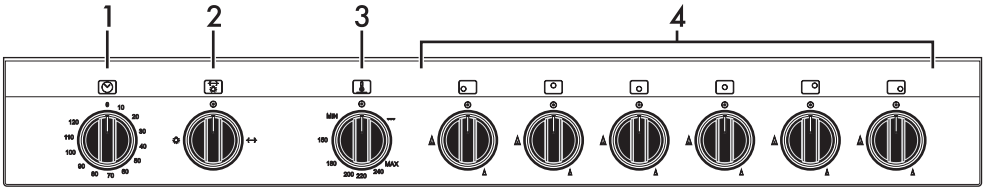


# Description

## 2.3 Control panel



Models with 5 fires



Models with 6 fires

### 1 Electromechanical minute minder timer knob

In order to use the minute minder timer, the buzzer must be set by turning the knob clockwise. The numbers correspond to minutes (maximum 120 minutes). Adjustment is progressive and intermediate positions between the figures can be used. The end of cooking buzzer does not interrupt oven operations.

**i** The minute minder timer only activates the buzzer, without stopping cooking.

### 2 Function knob

The light function (☀️) can be used when the oven is switched off.

Turn the knob on the function (⚙️) to activate the rotisserie motor.

### 3 Oven/gas grill knob





Useful for lighting the lower burner or the upper gas grill. The cooking temperature is selected by turning the knob anti-clockwise to the required setting, between **MIN** and **MAX**.

To activate the grill, simply turn the knob anti-clockwise to position 🍷.





## 4 Hob burner knobs


Useful for lighting and adjusting the hob burners. Press and turn the knobs anti-clockwise to the value  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.

## 2.4 Other parts

### Shelves

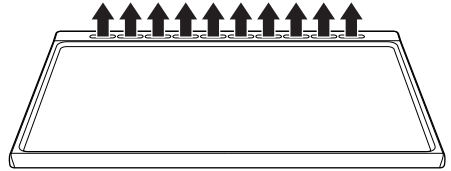
The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

### Interior lighting

The appliance interior lighting comes on when the functions knob or minute timer knob (depending on model) is turned on the lamp position .

## 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.



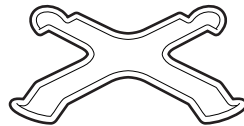
Do not obstruct ventilation openings and heat dispersal slots.

## 2.5 Available accessories



Some models are not provided with all accessories.

### Reduction pan stand (on some models only)

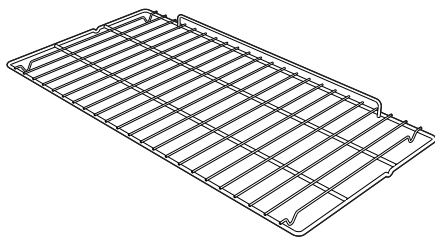


Useful when using small cookware.



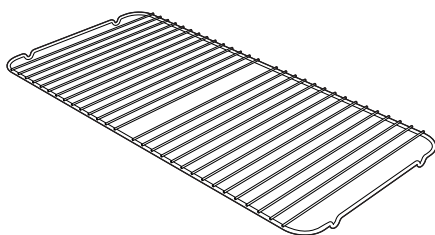
## Description

### Rack



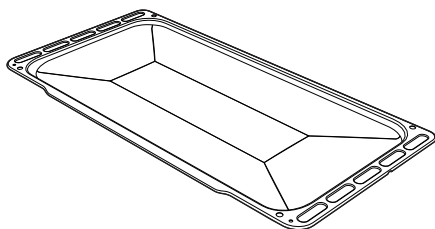
Useful for supporting containers with food during cooking.

### Tray rack (on some models only)



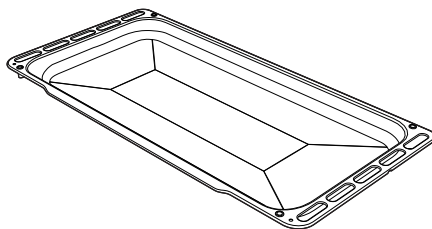
To be placed over the top of the oven tray; for cooking foods which may drip.

### Tray (on some models only)



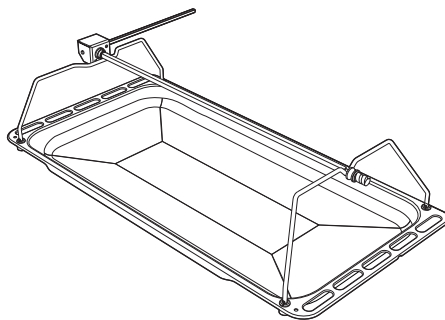
Useful for collecting fat from foods placed on the rack above.

### Deep tray



Useful for collecting fat from foods placed on the rack above.

### Rotisserie (on some models only)



Useful for cooking chicken and all foods which require uniform cooking over their entire surface.

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

**i** 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 wearing heat resistant 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 younger than 8 years old to come near the appliance when in operation.
- 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.
- The appliance is fitted with a safety device which turns off the burners inside the cooking chamber in case of lack of electric current or of a malfunction of the cooling fan. The safety device can also work in case when the gas pressure is higher than the pressure for which the product was designed.



#### Improper use Danger of burns

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



#### Improper use Risk of damage to surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Do not pour water directly onto very hot trays.
- 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.



#### High temperature inside the storage compartment (on some models only) Danger of burns

- Do not open the storage compartment when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.



**High temperature inside the oven during use**

**Danger of fire or explosion**

- Do not spray any spray products near the oven.
- Do not use or leave flammable materials near the oven or the storage compartment.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the oven unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

**A gas leak can cause an explosion.**

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

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

## Malfunctions

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

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

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

## 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 cooking compartments.
3. Remove and wash all the appliance 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.

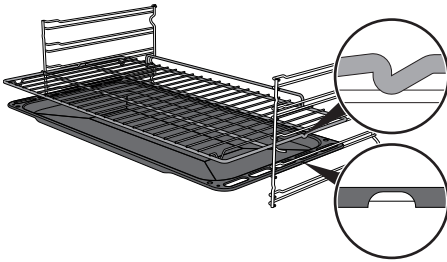


### 3.3 Using the accessories

#### 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 taken out accidentally have to face downwards and towards the oven back.



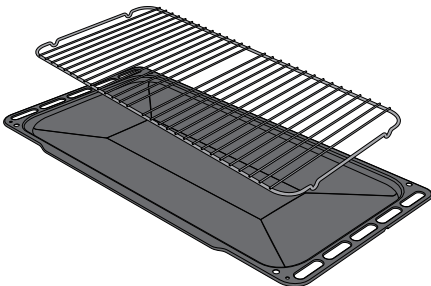
Gently insert racks and trays into the oven until they come to a stop.



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

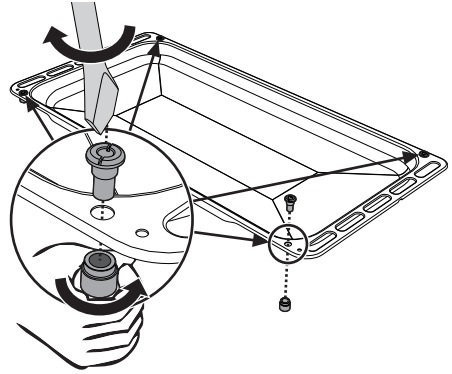
#### Tray rack (on some models only)

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.

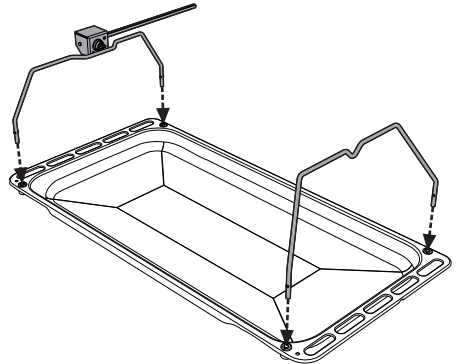


#### Rotisserie (on some models only)

- Insert the 4 supplied bushings in the 4 corner holes of the deep tray and screw them onto the ring nuts with a suitable tool (such as a screwdriver).



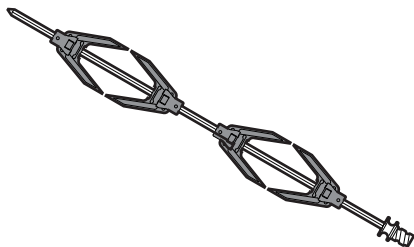
- Position the rotisserie supports in the bushings as shown in the figure below.



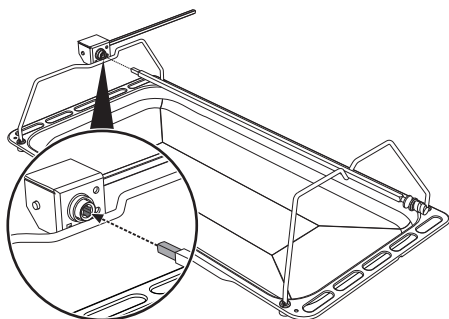


## Use

3. Prepare the rotisserie rod with the food using the clip forks provided. The clip forks can be tightened using the fastening screws.

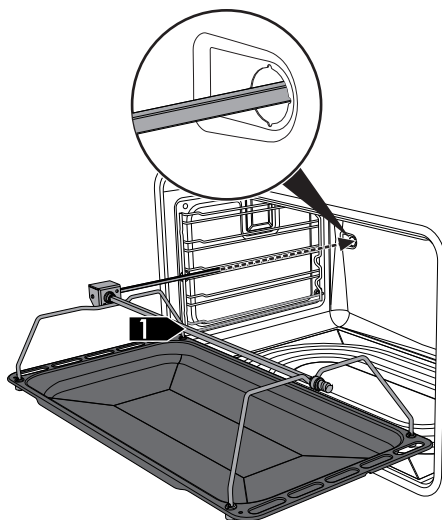


4. Once you have prepared the rotisserie rod, place it on the supports. Insert the tip of the rod in the housing of the mechanism on the left-hand support until it stops.




5. Place the tray on the first runner (see "General Description").

6. Insert the tip of the rod in the rotisserie motor housing on the left of the rear wall of the oven.



These operations must be performed with the oven off and cold.

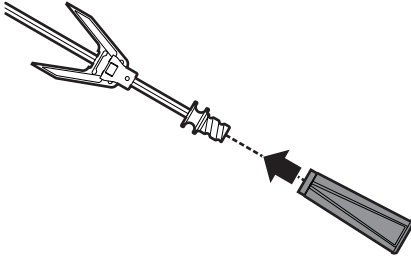
7. To activate the rotisserie, turn the functions knob to the position  and use the temperature knob to set a cooking temperature.



Pour a little water into the tray to prevent smoke from forming.

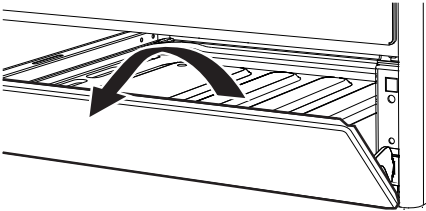


8. When cooking is complete, remove the tray with the rotisserie.
9. Screw on the handle provided so that you can handle the rotisserie rod more easily.




### 3.4 Using the storage compartment

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




### 3.5 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up.

The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.



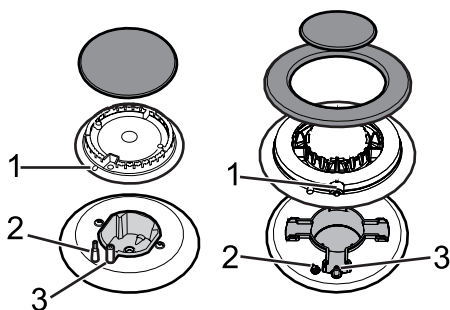
In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



## Use

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

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



### Practical tips for using the hob

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



Cookware diameters:

- Auxiliary: 12 - 14 cm.
- Semi-rapid: 16 - 24 cm.
- Rapid: 18 - 26 cm.
- Ultra-rapid: 18 - 28 cm.

### 3.6 Using the oven



When the oven is in use, it is necessary to keep the lid raised.



In the event of a power supply failure the cooling fan does not work. Do not light the oven manually.

### Using the gas oven

Electronic spark ignition:

1. Press and turn the gas oven knob anti-clockwise between **MIN** and **MAX**. The electric spark ignition is activated automatically.
2. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up.



If the burner does not ignite after 15 seconds, stop attempting to light it, leave the oven door open and do not try to light it again for at least 60 seconds.



In case of accidental extinguishing, turn the knob to the off position and do not try to light the burner again for at least 60 seconds.



In the event of a power supply failure the cooling fan does not work. Do not switch on the oven manually.



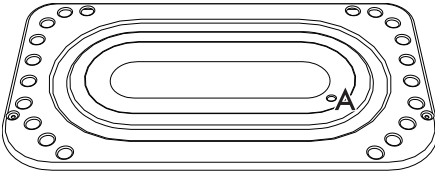


## Manual ignition:



Before making any manual ignition, you need to check for electrical voltage (see paragraph "Presence of electrical voltage").

1. Open the oven door completely.
2. Press and turn the temperature knob anti-clockwise between **MIN** and **MAX**.
3. Insert a lighted match inside the hole **A** located on the oven surface.



4. Check that ignition has occurred.
5. After lighting, keep the knob pressed down for a few seconds to allow the thermocouple to heat up.




In case of accidental extinguishing, turn the knob to the off position and do not try to light the burner again for at least 60 seconds.

## Presence of electrical voltage

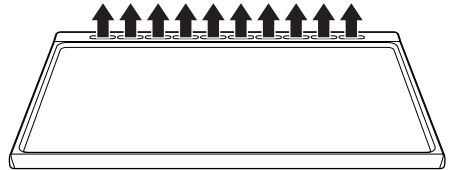
Before making any manual ignition of the burners of the cooking compartment, you need to check for electrical voltage.

After connecting the device to the mains, do one of the following ways:

- Turn the functions knob or minute timer knob (depending on model) to lamp position  to switch on the appliance interior lighting.

OR

1. Lift the lid.
2. Press and turn the gas oven knob anti-clockwise between **MIN** and **MAX**.
3. Check the leakage of air from the slits placed on the back of the hob.





## Use

### Using the gas grill

Electronic spark ignition:

1. Press and turn the gas grill knob anti-clockwise between **MIN** and **MAX**. The electric spark ignition is activated automatically.
2. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up.



If the burner does not ignite after 15 seconds, stop attempting to light it, leave the oven door open and do not try to light it again for at least 60 seconds.



In the event of a power supply failure the cooling fan does not work. Do not light the oven manually.



The gas oven and the gas grill must never be used at the same time.

### Functions list



#### Gas burner

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.



#### Grill

The heat coming from the gas grill 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, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



#### Gas burner + rotisserie burner

The rotisserie turns the food constantly while the gas burner is working.

+



#### Grill + rotisserie

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

+





## 3.7 Cooking advice

### General advice

- 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

- 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.
- Use the gas grill with the door closed.
- We recommend placing the food at the centre of the rack.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect liquids produced by grilling.

### Advice for cooking desserts 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 skewer into the highest point of the dessert. If the dough does not stick to the skewer, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10 °C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

### To save energy

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



# Use

## Cooking information table

Food	Weight (Kg)	Runner position from the bottom	Static Oven		Fan-assisted Oven			
			Temperature (°C)	Time (minutes)	Temperature (°C)	Time (minutes)	1 <sup>st</sup> side	2 <sup>nd</sup> side
Lasagne	5	3	230 - 240	50 - 60	230 - 240	45 - 50		
Cannelloni	2.5	2	220 - 230	25 - 30	220 - 230	25 - 30		
Pasta bake	2.5	2	220 - 230	25 - 30	220 - 230	25 - 30		
Roast chicken	1.2	2	200 - 210	80 - 90	200 - 210	70 - 80		
Turkey breast	3	2	200 - 210	90 - 100	200 - 210	90 - 100		
Roast rabbit	1.5	2	200 - 210	75 - 80	200 - 210	75 - 80		
Lamb	1.5	2	200 - 210	90 - 95	200 - 210	90 - 95		
Hamburgers	1	3	Grill	11	7	Grill	11	7
Sausages	1.5	3	Grill	15	5	Grill	15	5
Spare ribs	1.5	3	Grill	15	5	Grill	15	5
Meat kebabs	1.5	3	Grill	11	10	Grill	11	5
Mackerel	8	2	180 - 190	25 - 30	180 - 190	25 - 30		
Salmon trout	1.3	2	180 - 190	35 - 40	180 - 190	35 - 40		
Turbot	1	2	180 - 190	25 - 30	180 - 190	25 - 30		
Fish kebabs	1	3	Grill	7	3	Grill	7	5
Pizza	1	3	240	12 - 15	240	12 - 15		
Biscuits	1	3	190	18	180	18		
Paradise cake	1	2	190	50 - 55	180	55 - 60		
Fruit tart	1	3	190	35 - 40	180	35 - 40		
Sponge cake	1.2	3	190	45 - 50	180	50 - 55		

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



## 4 Cleaning and maintenance

### 4.1 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 steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the hob grids, flame-spreader crowns and burner caps in a dishwasher.

### 4.2 Cleaning the appliance



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

#### Recommendations for cleaning the hob

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

#### Cleaning the hob

1. Pour some non-abrasive detergent on a damp cloth and wipe down the surfaces.
2. Rinse thoroughly.
3. Dry with a soft cloth or a microfibre cloth.

#### Cleaning the hob grids, flame-spreader crowns and burner caps

1. Remove the components from the hob.
2. Clean them with warm water and non-abrasive detergent. Make sure to remove any encrustations.
3. Dry thoroughly with a soft cloth or a microfibre cloth.
4. Replace the components on the hob.



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

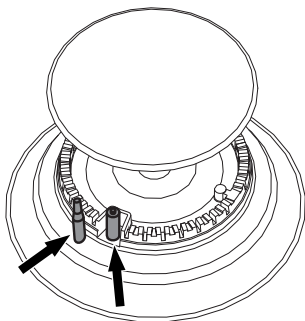
#### Cleaning the igniters and thermocouples

- If necessary, clean the igniters and thermocouples with a damp cloth.



## Cleaning and maintenance

- If there is any dry residue, remove it with a toothpick or needle.



### Cleaning the oven

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 compartment, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

- The door
- The rack/tray support frames
- The seal.



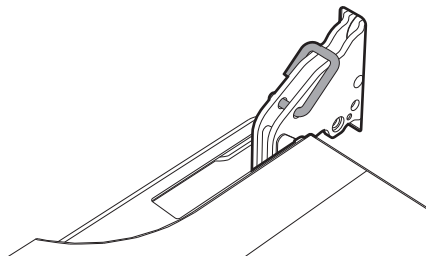
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

### 4.3 Removing the door

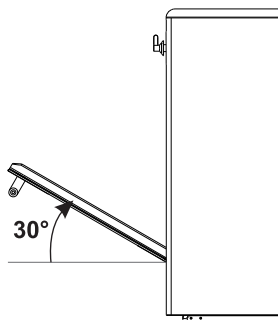
For easier cleaning, the door can be removed and placed on a canvas.

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.

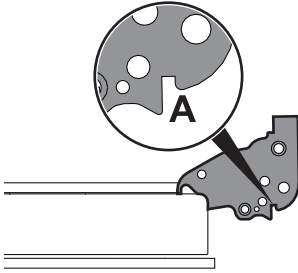


2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





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.



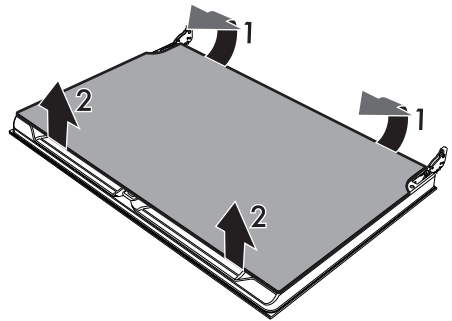
## 4.4 Cleaning the door glazing

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.

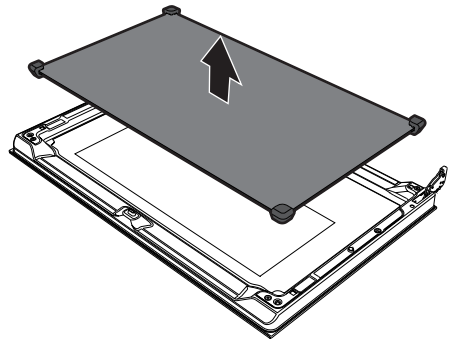
## 4.5 Removing the internal glass panes

For easier cleaning the door internal glass panes can be disassembled.

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 oven door.



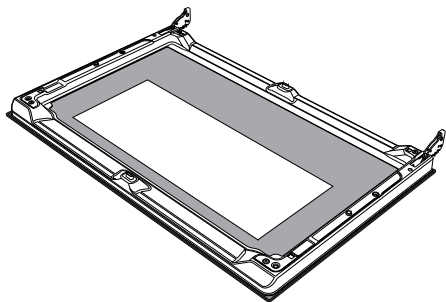
3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.



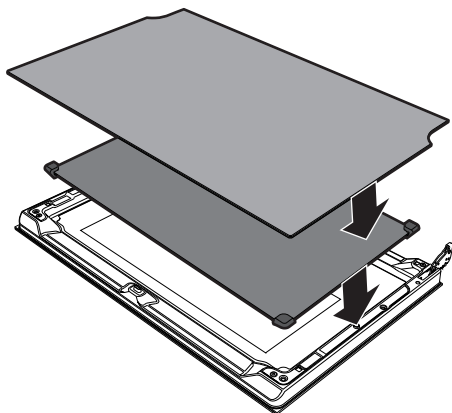


## Cleaning and maintenance

4. Clean the external glass pane and the panes previously removed. 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.

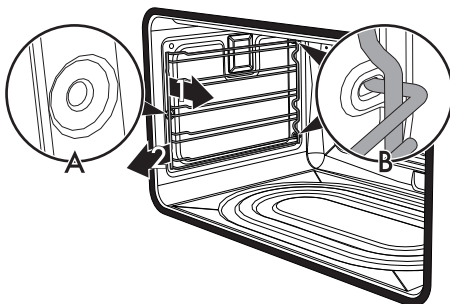


### Removing the rack/tray support frames

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

To remove the rack/tray support frames:

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



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





## 4.6 Extraordinary maintenance

### Replacing the internal light bulb



Live parts  
**Danger of electrocution**

- Unplug the appliance.

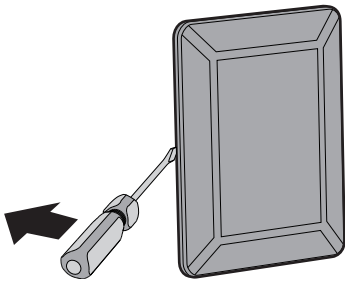


The oven is fitted with a 40W light bulb.

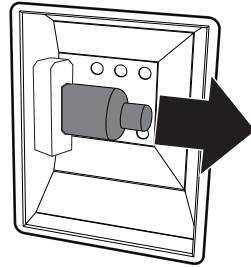
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

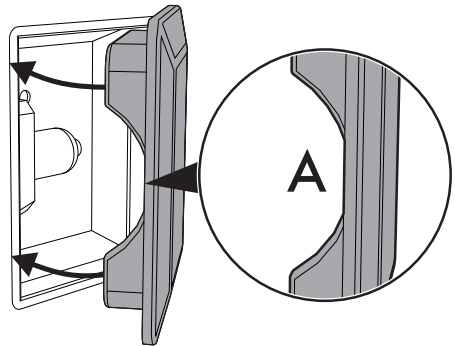


4. Slide out and remove the light bulb.



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

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



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

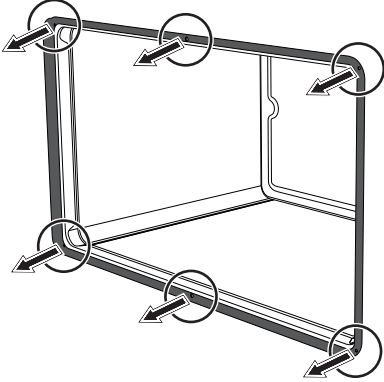


# Cleaning and maintenance

## Installing and removing the seal

To remove the seal:

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



To refit the seal:

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

## Seal maintenance tips

The seal should be soft and elastic.

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

## What to do if...

### The appliance is not working properly

- The switch is defective: check the fuse box to see whether the switch is in working order.
- Loss of power: check that the appliance indicator lights are operational.

### The gas burner does not light.

- Loss of power or moisture in the igniters: light the gas burner with a lighter or match.

### The oven does not heat up.

- Defective fuse: check and replace the switch if necessary.
- The function knob has not been set: set the function knob.

### All food prepared in the oven burns within a short time.

- Defective thermostat: contact an Authorised Service Centre

### The door glass mists up when the oven is hot.

- Completely normal behaviour caused by the difference in temperature which has no effect on the oven's performance.



## 5 Installation

### 5.1 Gas connection



**Gas leak  
Danger of explosion**

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 metres when fully extended for steel hoses and 1.5 metres for rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.

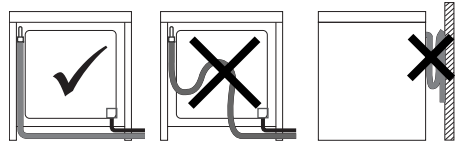
#### General information

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

#### Connection with a rubber hose

Verify that all following conditions are met:

- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with hot walls (max. 50 °C);
- the hose is not under traction or tension and has no kinks or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight and leaks gas, do not try to repair it; replace it with a new hose.
- verify that the hose is not past its expiry date (serigraphed on the hose itself).



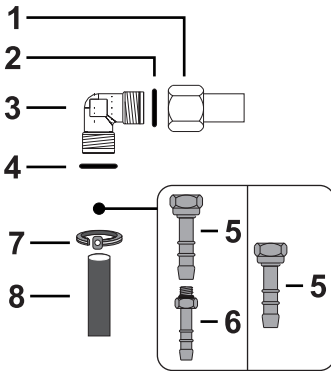
Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).



# Installation

Carefully screw the connector 90° **3** to the appliance's gas connector **1** (1/2" thread ISO 228-1), placing the seal **2** between them. The hose connector **6** can also be screwed to the hose connector **5**, depending on the diameter of the gas hose used.

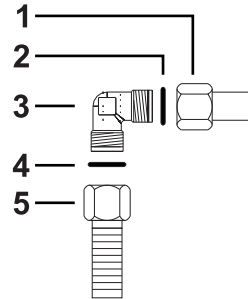
After having tightened the hose connector(s), push the gas hose **8** onto the hose connector, placing the seal **4** between them, and secure it with the clamp **7** that is compliant with the standard in force.



## Connection with a flexible steel hose

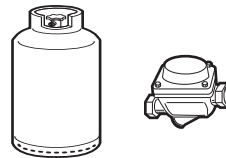
Make the connection to the gas mains using a continuous wall flexible steel hose whose specifications comply with the applicable standard.

Carefully screw the connector 90° **3** to the gas connector **1** of the appliance, placing the provided seal **2** between them. Screw the gas hose **5** to the connector 90° **3** placing the seal **4** between them.



## Connection to LPG

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



The supply pressure must comply with the values indicated in the table in "Burner and nozzle characteristics tables (models with 5 fires)".



Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.



The inside diameter of the hose must be 8 mm for LPG and 13 mm for Natural gas and City gas.



## Room ventilation

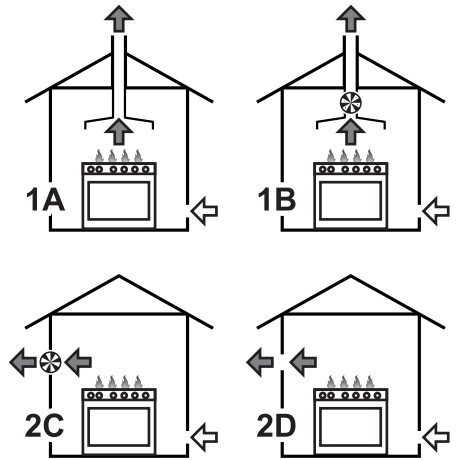
The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles,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

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

## Extraction of the combustion products

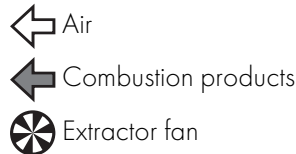
The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and clearances indicated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

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



- 1 Extraction using a hood
- 2 Extraction without a hood

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





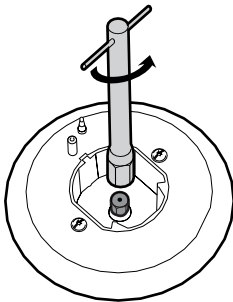
# Installation

## 5.2 Adaptation to different types of gas

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

### Replacing nozzles

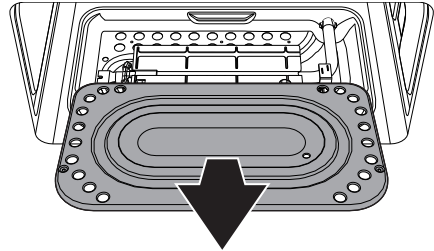
1. Remove the grids, burner caps and flame-spreader crowns to access the burner casings.
2. Replace the nozzles using a 7 mm socket wrench according to the gas to be used (see Burner and nozzle characteristics tables (models with 5 fires)).



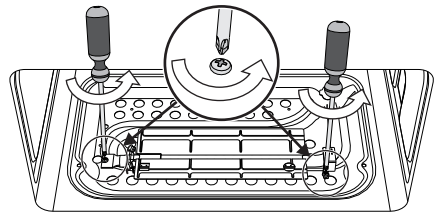
3. Reposition the burners in their correct seats.

### Replacing the oven burner nozzle

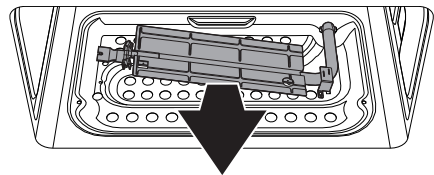
1. Open the door and remove all accessories from inside the oven.
2. Remove the shelf.



3. Unscrew the screws fastening the oven burner to the base.



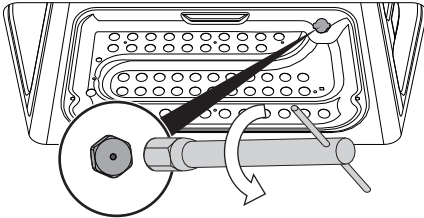
4. Lift the burner at the side and pull it towards you to remove it from its seat.



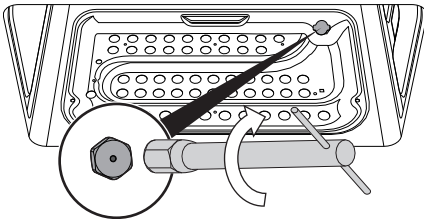
Make sure not to damage the thermocouple or the spark electrode during this operation.



- Using a 7mm socket wrench replace the nozzle, installing the one that is appropriate for the type of gas to be used.



- After replacing the nozzle, put the burner back in its place.



The tightening torque of the nozzle must be equal to 4 Nm.

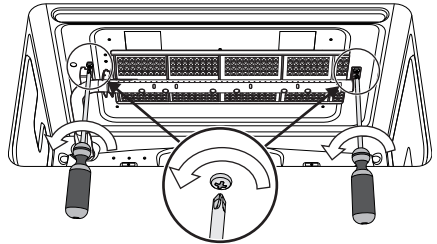
- After replacing the nozzle, put the burner back in its place.
- Screw in the burner's fastening screws.
- Reposition the shelf making sure to insert it correctly. The floor must be perfectly level.



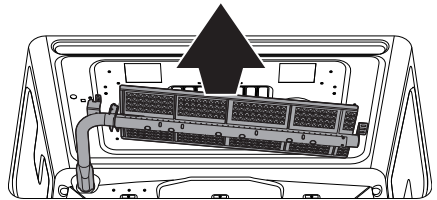
Make sure not to damage the thermocouple or the spark electrode during this operation.

## Replacing the gas grill nozzle

- Open the door and remove all accessories from inside the oven.
- Unscrew the screws fastening the gas grill burner to the upper part of the oven.



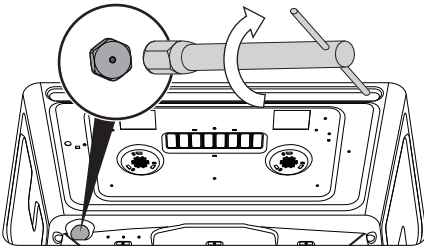
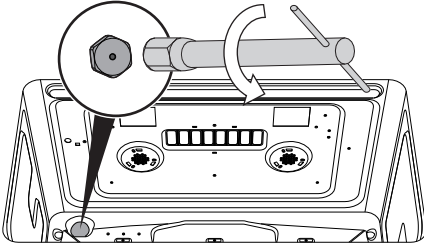
- Push the burner until the nozzle is accessible.





## Installation

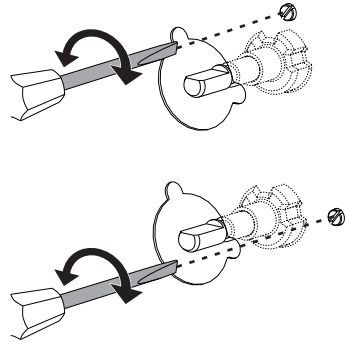
4. Using a 7mm socket wrench replace the nozzle, installing the one that is appropriate for the type of gas to be used.



### Adjusting the minimum setting for natural gas

Light the burner and turn it to the minimum position. Extract the gas cock knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved.

Refit the knob and verify that the burner flame is stable. Turn the knob rapidly from the maximum to the minimum setting: The flame should not go out. Repeat the operation on all gas cocks.



The tightening torque of the nozzle must be equal to 4 Nm.

5. After replacing the nozzle, put the burner back in its place.



Make sure not to damage the thermocouple or the spark electrode during this operation.

6. Screw in the burner's fastening screws.

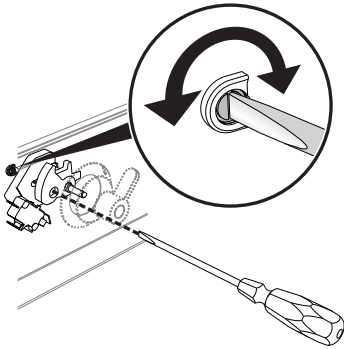




## Adjusting the burner minimum setting

The oven thermostat is equipped with a screw for adjusting the minimum. When changing the type of gas supply, the minimum must be adjusted as follows:

1. Light the oven burner and run it at full power for 10-15 minutes with the door closed and without the base. Then turn the knob to the minimum temperature.
2. Slide off the knob and insert a straight edge screwdriver to make the adjustment.
3. If using liquid gas the adjustment screw must be tightened clockwise to the very end.



## Lubricating the gas cocks

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



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



# Installation

## Burner and nozzle characteristics tables (models with 5 fires)

NG 1.8 kPa	AUX	SR	R	UR	Oven	Grill
Rated heating capacity (W)	1000	1800	2900	4000	4200	3000
Nozzle diameter (1/100 mm)	72	94	115	145	150	130
Pre-chamber (printed on nozzle)	(X)	(Y)	(Y)	(Z)	(H3)	(H3)
Reduced capacity (W)	400	500	800	1600	900	-
LPG 2.75 kPa	AUX	SR	R	UR	Oven	Grill
Rated heating capacity (W)	1000	1750	2900	4000	4200	3000
Nozzle diameter (1/100 mm)	50	65	85	102	98	83
Pre-chamber (printed on nozzle)	-	-	-	-	(H1)	(S)
Reduced capacity (W)	400	500	800	1600	900	-
Rated capacity (g/h)	73	127	211	284	305	218

## Burner and nozzle characteristics tables (models with 6 fires)

NG 1.8 kPa	AUX	SR	R	UR	Oven	Grill
Rated heating capacity (W)	1000	1800	2900	3500	4200	3000
Nozzle diameter (1/100 mm)	72	94	115	133	150	130
Pre-chamber (printed on nozzle)	(X)	(Y)	(Y)	(S)	(H3)	(H3)
Reduced capacity (W)	400	500	800	1600	900	-
LPG 2.75 kPa	AUX	SR	R	UR	Oven	Grill
Rated heating capacity (W)	1000	1750	2900	3500	4200	3000
Nozzle diameter (1/100 mm)	50	65	85	94	98	83
Pre-chamber (printed on nozzle)	-	-	-	-	(H1)	(S)
Reduced capacity (W)	400	500	800	1600	900	-
Rated capacity (g/h)	73	127	211	254	305	218



## 5.3 Positioning



**Heavy appliance**  
**Crushing hazard**

- Position the appliance into the cabinet cutout 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 oven door when open.



**Heat production during appliance operation**  
**Risk of fire**

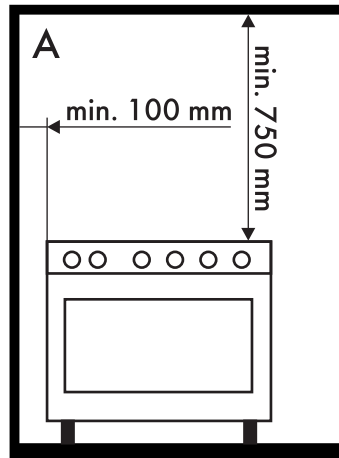
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90 °C).

## General information

This appliance may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 50 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.

Any wall units positioned above the worktop must be at a minimum distance of at least 750 mm. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

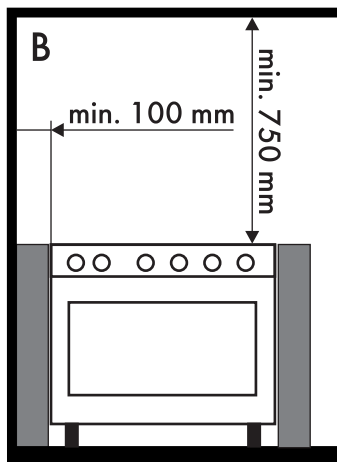
Depending on the type of installation, this appliance belongs to classes:



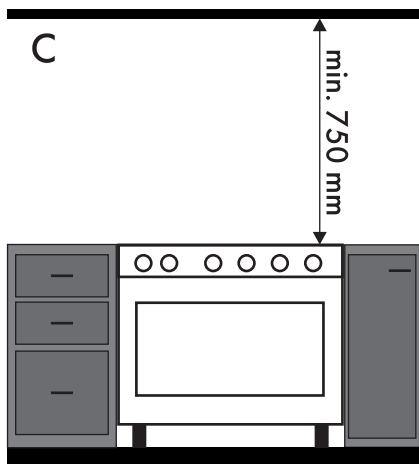
**A - Class 1**  
**(Free-standing appliance)**



# Installation



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



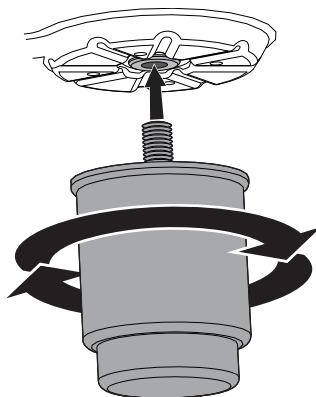
**C - Class 2 subclass 1**  
**(Built-in appliance)**

## Positioning and levelling



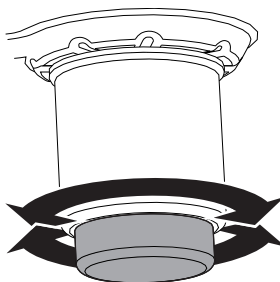
**Heavy appliance**  
**Risk of damage to the appliance**

- Insert the front feet first and then the rear ones.
- After making the gas and electrical connections, screw on the four feet supplied with the appliance.



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

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



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

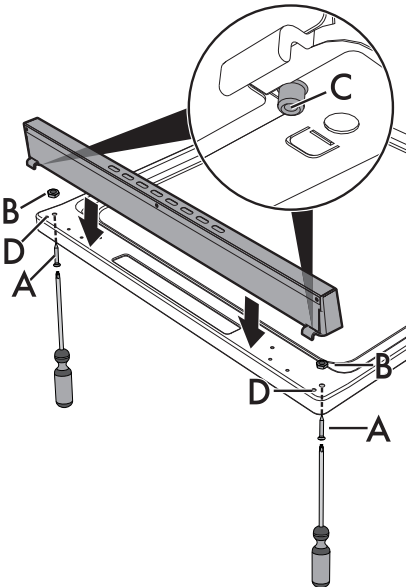


## Assembling the upstand

**i** The upstand provided is an integral part of the product. It must be fastened to the appliance prior to installation.

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

1. Unscrew the 2 nuts **B** on the back of the worktop.
2. Position the upstand above the worktop, taking care to align the pins **C** with the holes **D**.
3. Secure the upstand to the worktop by tightening the screws **A**.



## 5.4 Electrical connection



**Power voltage  
Danger of electrocution**

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

### General information

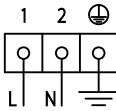
Check the grid characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. Perform the ground connection using a wire that is 20 mm longer than the other wires.



# Installation

The appliance can work in the following modes:

- 127 V 1N~



**1.4AWG three-core** cable.



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

## Fixed connection

Fit the power line with an omnipolar 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 and shunts as these could cause overheating and a risk of burns.

## 5.5 Instructions for the installer

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