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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



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.
- 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.

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.
- 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.



For this appliance

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

1.2 Manufacturer liability

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

- Use of the appliance other than that specified;
- Failure to comply with the instructions in the user manual;
- Tampering with any part of the appliance;
- The 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 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.
- 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 power supply.
- Unplug the appliance.
- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.



Instructions

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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

1.5 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

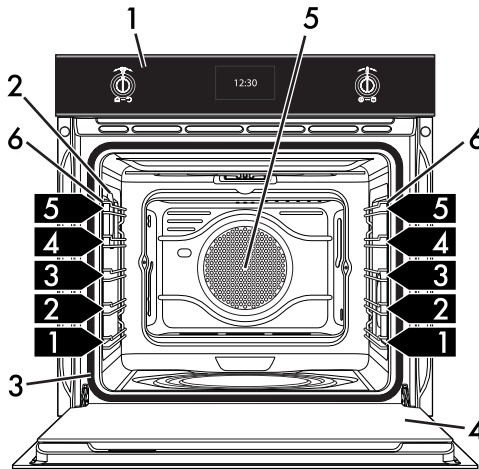
1. Sequence of instructions for use.

- Standalone instruction.



2 Description

2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

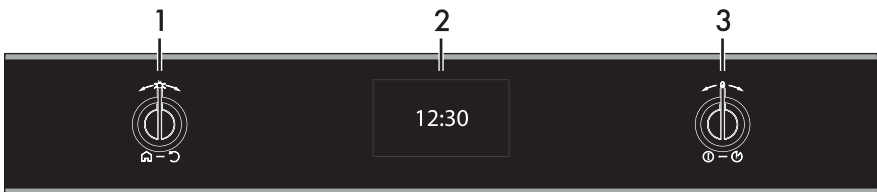
5 Fan

6 Rack/tray support frames

7 Pizza plate

1,2,3 Frame shelf

2.2 Control panel



1 Return knob

This knob allows you to return to the previous item in the appliance's menu. It also allows you to turn the light inside the oven cavity on and off manually.

2 Display

Displays the current time, the cooking parameters and all the appliance's functions.



Description

3 Control knob

This knob allows you to turn the appliance on and off and select the various available functions.

Turn the knob right or left to change/select the required item. Press to confirm.



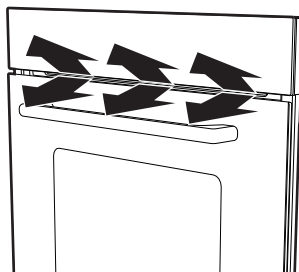
Keep the knob pressed in for at least 5 seconds to immediately complete any cooking operation.

2.3 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).

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 selected, apart from the ,  and  functions
- Turning the return knob to the right or left when no function is selected (turn the temperature knob to the right or left again to switch off the internal lighting).

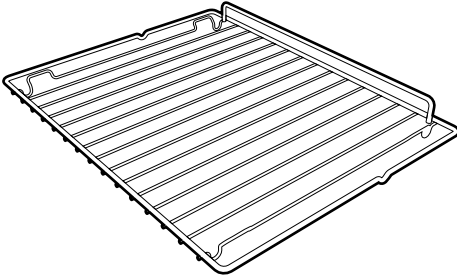


2.4 Available accessories



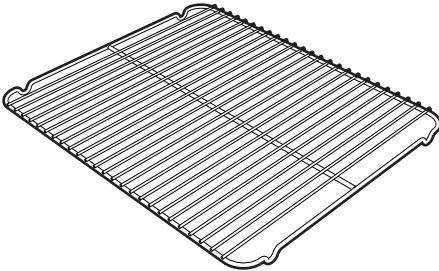
Some models are not provided with all accessories.

Rack



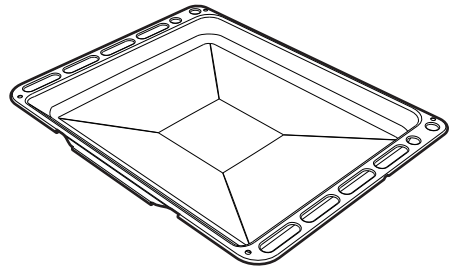
Useful for supporting containers with food during cooking.

Tray rack



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

Deep tray



Useful for collecting fat from foods placed on the rack above and for cooking sweets, biscuits, etc.



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



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



Use

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.



High temperature inside the oven during use

Danger of fire or explosion

- Do not spray any spray products 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 put sealed tins or containers in the oven.
- 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.



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.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.

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 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.

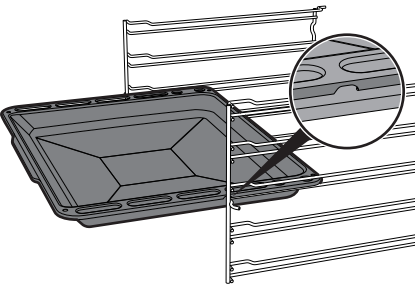
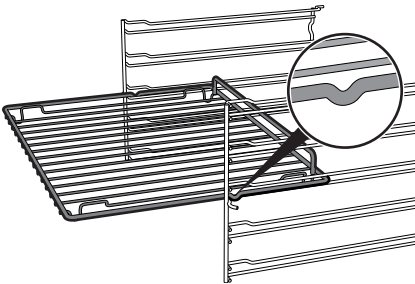


3.3 Using the accessories

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.



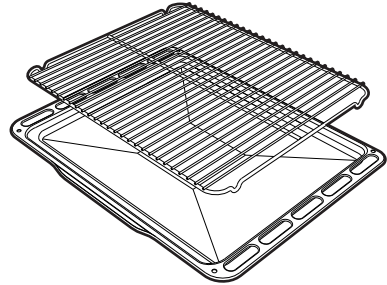
Gently insert racks and trays into the oven until they come to a stop.



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

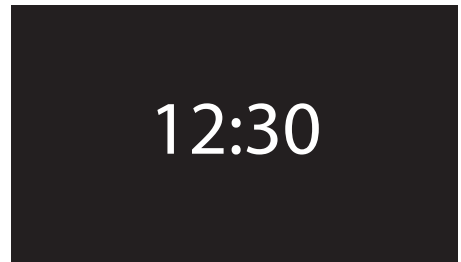
Tray rack

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.



3.4 Using the oven

First use



When using the appliance for the first time, or after a power failure, the symbol

00:00 will flash on the display. In order to be able to start any cooking operation, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language).



Use

Press the control knob to enter the settings menu, see "3.9 Settings".



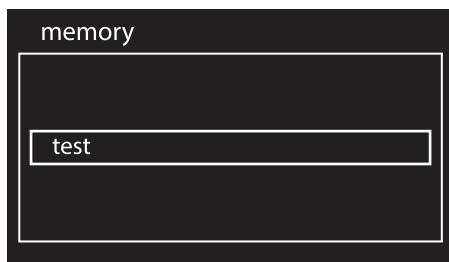
The appliance language is set to "English" by default.



When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

Memory

Press the return knob from the clock screen to display the last preset recipes or personal recipes used.



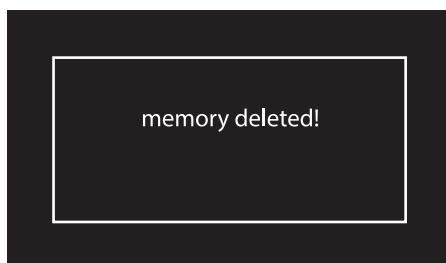
Deleting the memory

If you wish to delete the memory:

1. Press the return knob from the clock screen to display the last preset recipes or personal recipes used.
2. Press and hold down the control knob for a few seconds.



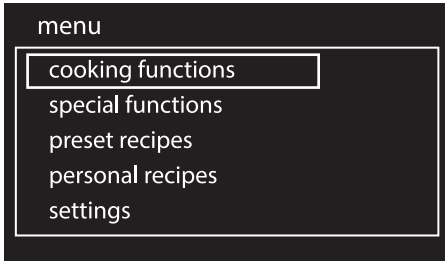
3. Select **YES** if you wish to delete the memory.



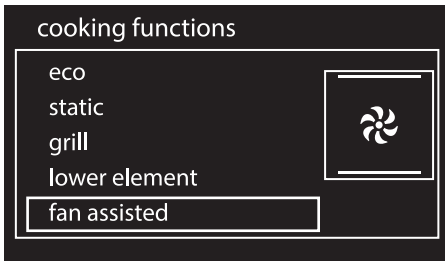


Cooking functions

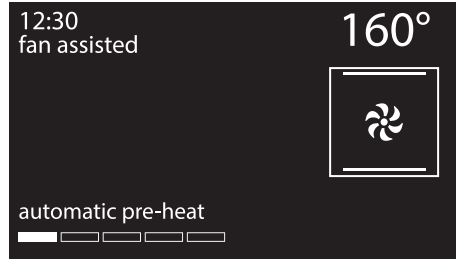
1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **cooking functions** from the main menu.
3. Press the control knob to confirm.



4. Turn the control knob to select the required function.
5. Press the knob to confirm the selection.



The appliance will begin preheating. The display will show the selected function, the pre-set temperature, the current time and the progress bar of the temperature reached.



Turn the control knob to change the preset temperature at any time. Press to confirm or wait 5 seconds.



It is not recommended to place food in the oven during the preheating stage.

When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.



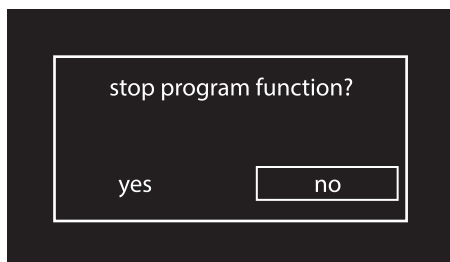


Use

Interrupting a function

To interrupt a cooking function:

1. Press the return knob.
2. Select the required option.
3. Press the return knob to confirm.



Keep the control knob pressed in for at least 5 seconds to immediately interrupt cooking at any time and return to the main menu.

List of cooking functions



Certain functions are not available on all models.

ECO

Eco

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

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

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



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



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



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.

Lower element

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.

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 1st and 4th shelves).

Fan with grill

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

Fan + lower element

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

Circulaire

The combination of the fan and the circulaire 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 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. (For multiple-level cooking, we recommend using the 1st and 4th shelves).



Circulaire + fan with grill

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

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).
- To prevent condensation from forming on the glass, hot food should not be left inside the oven for too long after cooking.

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.



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.

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.
- (Where fitted) When it is not being used, remove the pizza plate and put the cover back in its slot.




Use

Timer during function




This function only activates the buzzer, without stopping cooking.

1. Press the control knob during a cooking function.
2. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the symbol  stops flashing and the countdown starts.


12:37
fan assisted

160°

 00 h 30 m



function in progress

3. Wait for the buzzer to indicate that the time has finished. The symbol  flashes.



Turn the knob to the left or right to select another timer, or press the control knob to stop the buzzer.

Timed cooking



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




Activation of timed cooking cancels any minute minder timer which may previously have been set.

1. After selecting a cooking function and temperature, press the control knob twice.
2. Turn the knob right or left to set the minutes of cooking from 00:01 to 13:00. Keep the knob turned to produce a faster increase or decrease.

12:39
fan assisted


160°

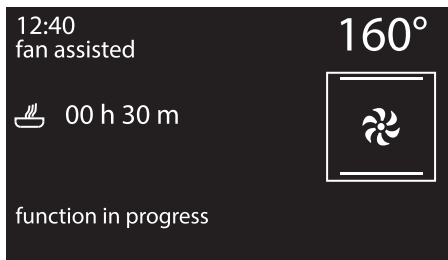
 00 h 00 m



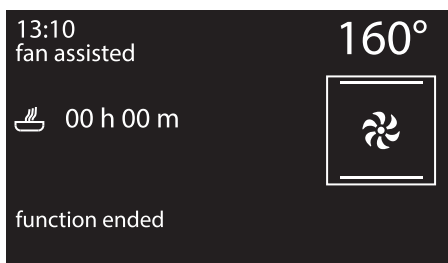
duration



3. A few seconds after the required duration is set, the symbol  stops flashing and timed cooking starts.



4. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



Turn the control knob to add some minutes of cooking time.





To extend the cooking time manually, press the control knob again. The appliance will resume its normal operation with the previously selected cooking settings.



To turn off the appliance see "Interrupting a function".

Modifying the data set during timed cooking

During operation, it is possible to modify timed cooking duration:

1. When the symbol  is steady and the appliance is in the cooking phase, press the control knob. The symbol  will start flashing.
2. Turn the control knob right or left to alter the preset cooking time.



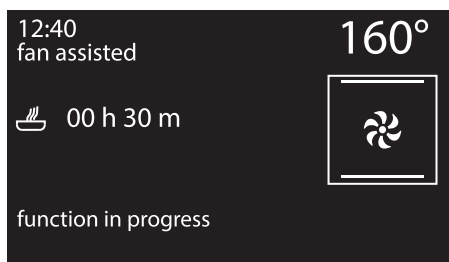
Use

Delay cooking



Delay cooking is the function which allows a cooking operation to be stopped at an established time depending on the time set by the user, after which the oven will switch off automatically.

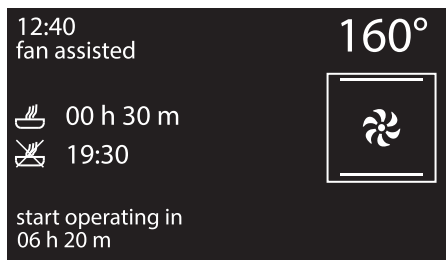
1. After selecting a function and a cooking temperature, press the control knob to set the cooking time.



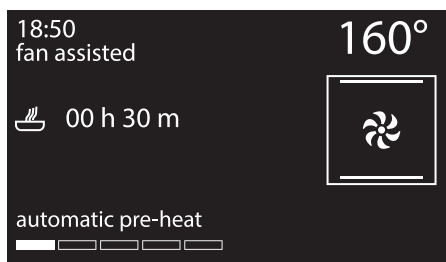
2. Press the control knob before the symbol stops flashing to set the cooking end time.

3. The symbol flashes. Turn the knob right or left to set the cooking end time.

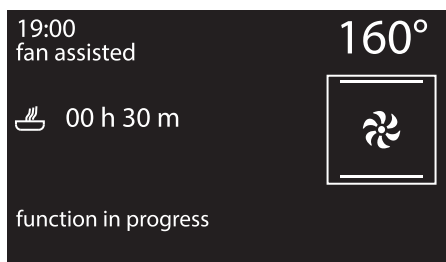
4. After a few seconds the symbols and stop flashing. The appliance waits for the delay start time.



5. Based on the values set, the appliance will start preheating of approximately 10 minutes.

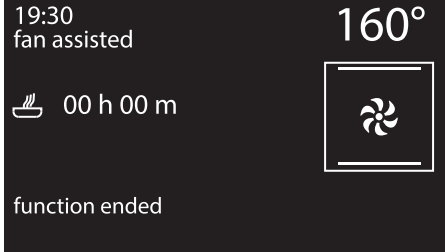


6. It will then proceed with the selected function.





7. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



To extend the cooking time manually, press the control knob again. The appliance will resume its normal operation with the previously selected cooking settings.



For safety reasons, it is not possible to set the end of cooking time by itself without setting the cooking duration.

Modifying the data set during programmed cooking



After modifying the cooking duration, the end of cooking time must be re-set.

During operation, it is possible to modify programmed cooking duration:

1. When the symbols and are lit steadily and the appliance is waiting for cooking to start, press the control knob. The symbol will start flashing.
2. Turn the control knob to alter the previously set cooking time.
3. Press the control knob again. The symbol switches off and starts flashing. The display shows the cooking end time.
4. Turn the control knob to delay the cooking end time.
5. After a few seconds the and symbols stop flashing and programmed cooking restarts its operation with the new settings.



If the cooking duration is changed, the cooking end time is deleted.

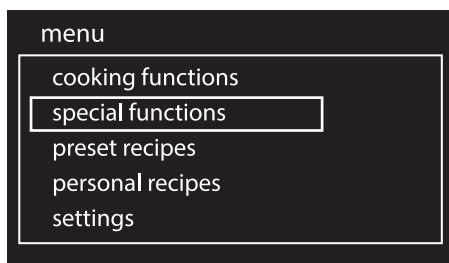


3.6 Special functions



The special functions menu contains some functions like the timer with the oven off, defrosting or cleaning functions.

1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **special functions** from the main menu.
3. Press the control knob to confirm.



Certain functions are not available on all models.

List of special functions



Timer

This function sounds a buzzer when the time set has elapsed.



Defrost by weight

This function defrosts foods on the basis of the type and weight of the frozen product.



Defrost by time

This function allows you to defrost food on the basis of a selectable time.



Proving

The proving function, using the heat coming from the top, makes it possible to prove all types of dough, guaranteeing perfect results quickly.



Food warming

To heat food or keep it hot.



Sabbath

This function allows food to be cooked in accordance with the provisions of the Jewish religion day of rest.



Vapor clean (on some models only)

This function facilitates cleaning using the steam produced by a small quantity of water poured onto the appropriate drawing placed on the bottom.



ECO pyrolytic (on some models only)

When this function is set, the appliance executes a pyrolytic cycle at 500°C for a pre-set time. For use in the case of ovens which are not too dirty.



Pyrolytic (on some models only)

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



The more complex special functions are illustrated below. For functions such as **Vapor Clean**, **ECO Pyrolytic** and **Pyrolytic**, see "4 Cleaning and maintenance".

Timer

1. Turn the control knob to the right or left to select **timer** from the "special functions" menu.
2. Press the control knob to confirm.

special functions

timer


defrost by weight

defrost by time

proving

food warming



3. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the symbol  stops flashing and the countdown starts.


12:30
timer

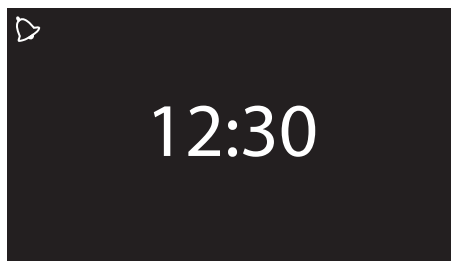
▶ 00 h 35 m





Use

4. If you leave the timer setting screen, the symbol  will be displayed at the top left, indicating that a timer is active.



You must return the counter to zero to remove the special timer.



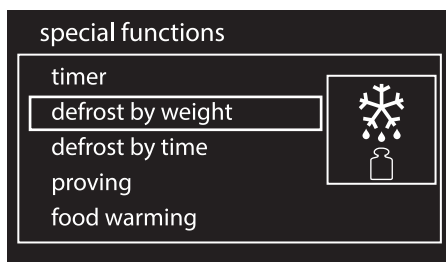
If a function is activated after setting a timer time, this time will be automatically used as a timer for the function, except for some special functions, automatic programs and personal recipes.



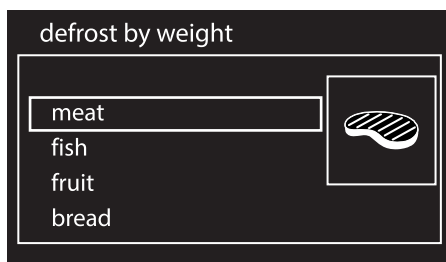
This function only activates the buzzer, without stopping cooking.

Defrost by weight

1. Place the food inside the appliance.
2. Turn the control knob to the right or left to select **defrost by weight** from the "special functions" menu.
3. Press the control knob to confirm.



4. Turn the control knob to select the type of food to defrost.





5. Turn the control knob to select the weight (in kilograms) of the food to defrost.

defrost by weight
meat

min 0.1 kg
max 1.1 kg



0.5 kg



6. Press the control knob to confirm the set parameters.

12:30
defrost by weight
meat



start
change



0.5 kg

7. Press the control knob to start defrosting, or select change to further modify the set parameters.

12:31
defrost by weight
meat



 01 h 44 m
 kg 0.5



function in progress

8. At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.





14:15
defrost by weight
meat

 00 h 00 m
 kg 0.5



function ended

Pre-set parameters:

	Type	Weight (kg)	Time (default)
	Meat	0.1 to 1.1 (default 0.5)	01 h 45 m
	Fish	0.1 to 0.7 (default 0.4)	00 h 40 m
	Fruit	0.1 to 0.5 (default 0.3)	00 h 45 m
	Bread	0.1 to 0.5 (default 0.3)	00 h 20 m

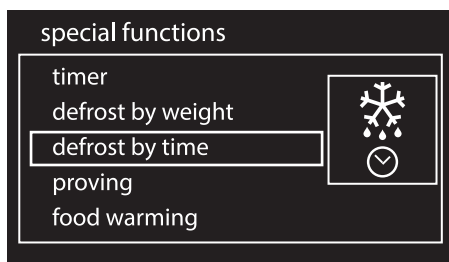
*Defrosting times may vary on the basis of the shape and size of the food to be defrosted.



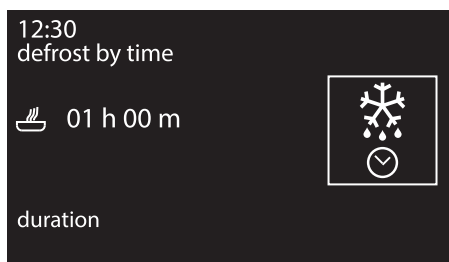
Use

Defrost by time

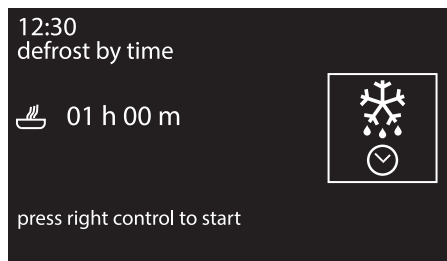
1. Place the food inside the appliance.
2. Turn the control knob to the right or left to select **defrost by time** from the "special functions" menu.
3. Press the control knob to confirm.



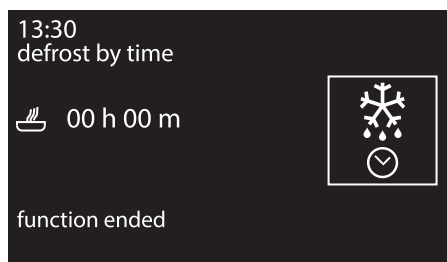
4. Turn the control knob to adjust the value (from 1 minute to 13 hours).



5. Press the control knob to confirm the set parameters.



6. Press it again to start defrosting.
7. While the function is in progress, it is possible to further modify the defrosting duration. Turn the control knob to the right or left to make the required changes.
8. Press the control knob to confirm the new defrosting duration set. In any event, the defrosting will automatically resume 5 seconds from the last modification.
9. At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



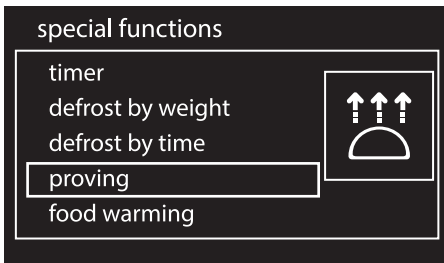


Proving



For successful proving, a container of water should be placed in the bottom of the oven.

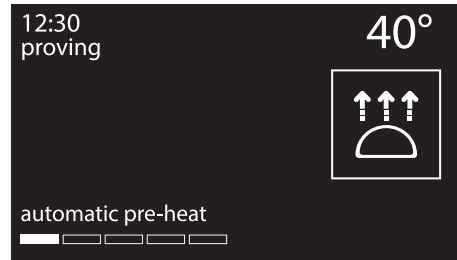
1. Position the dough to prove on the second level.
2. Turn the control knob to the right or left to select **proving** from the "special functions" menu.
3. Press the control knob to confirm.



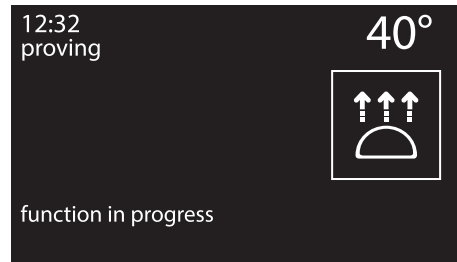
4. Press the control knob to start the function.



5. The appliance will begin preheating.



6. It will then proceed with the selected function.

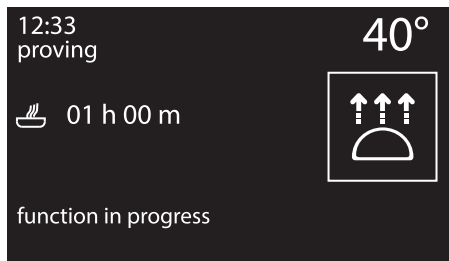


While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during function"), a proving duration (see "Timed cooking") or delayed proving (see "Delay cooking").



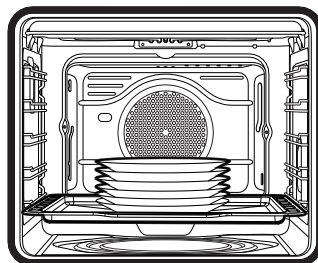
Use

7. Press the control knob to make the desired changes.



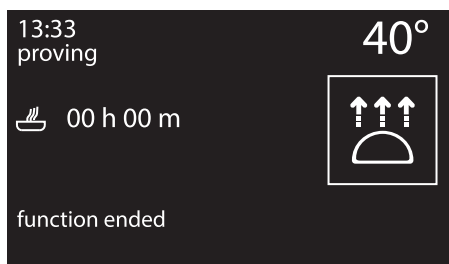
Food warming

1. Position the tray on the first shelf and place the plates to be warmed at the centre of it.



Do not stack plates too high. Stack plates a maximum of 5/6 high.

- i** Unless otherwise set, the proving will have a maximum duration of 13 hours.
- i** The light inside the oven will remain off during the proving function.
8. At the end of the function, “function ended” appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



2. Turn the control knob to the right or left to select **food warming** from the “special functions” menu.
3. Press the control knob to confirm.

special functions

timer
defrost by weight
defrost by time
proving
food warming



When using the proving function the temperature cannot be altered.



4. Press the control knob to activate the function, or turn it to adjust the preset temperature (from 40° to 80°).



5. The appliance will begin preheating.



6. It will then proceed with the selected function.

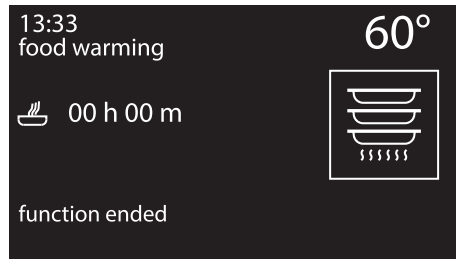


While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during function"), a warming duration (see "Timed cooking") or a delayed warming (see "Delay cooking").

7. Press the control knob to make the desired changes.



8. At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



When using the food warming function the temperature cannot be altered.



Use

Sabbath



This function results in the appliance operating in a particular way:

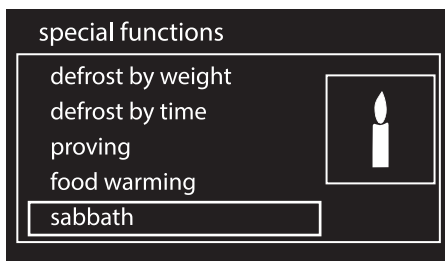
- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- The oven light remains turned off, any action such as opening the door or manually turning on the oven via the control knob does not turn the lamp on.
- The internal fan remains turned off.
- Knob illumination and audible prompts remain disabled.



After activating the Sabbath function the settings cannot be altered.

Any action on the knobs will produce no effect; only the control knob remains active to allow you to return to the main menu.

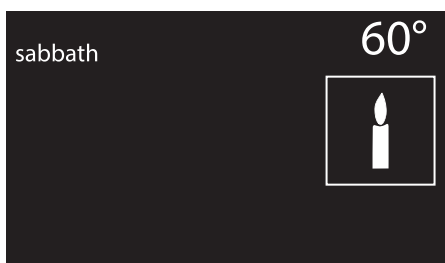
2. Press the control knob to confirm.



3. Turn the control knob to the right or left to change the heating temperature.



4. Press the control knob to start the Sabbath function.



5. When finished, keep the control knob pressed in for at least 5 seconds to return to the main menu.

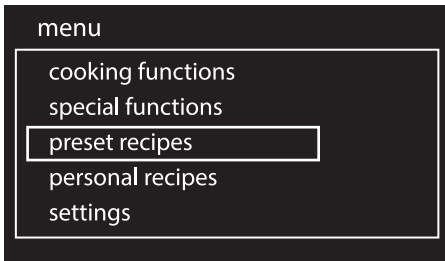


3.7 Preset recipes



This mode allows you to select a previously stored program for cooking food. The appliance will automatically calculate the optimum cooking parameters based on the weight entered.

1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **preset recipes** from the main menu.
3. Press the control knob to confirm.



Starting a preset recipe

1. Turn the control knob to the right or left to select the required type of dish from the "preset recipes" menu.
2. Press the control knob to confirm.



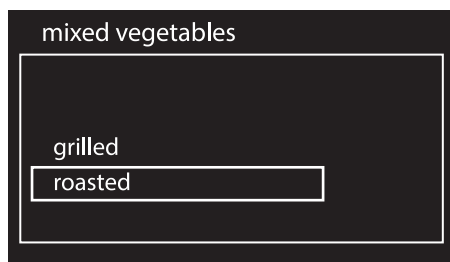
3. Select the sub-category of dish to cook and press the control knob to confirm.



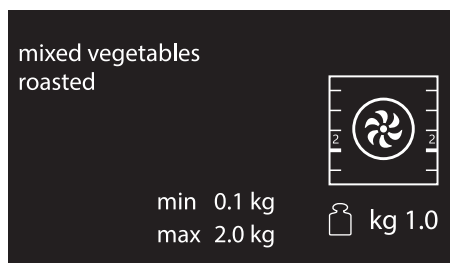


Use

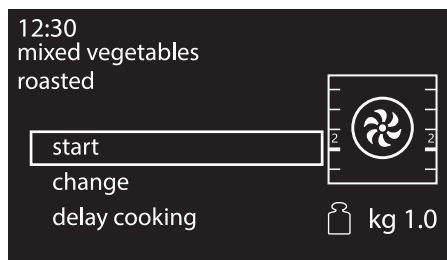
4. Select the type of cooking (where possible, depending on the dish chosen) and press the control knob to confirm.



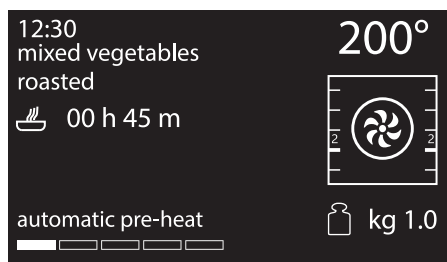
5. Turn the control knob to select the weight of the dish.



At this point it is possible to start the selected preset recipe, permanently modify the settings or perform delay cooking.



6. If you choose the **start** option, cooking will start with the preset recipe's predefined settings and the display will show all the parameters set.



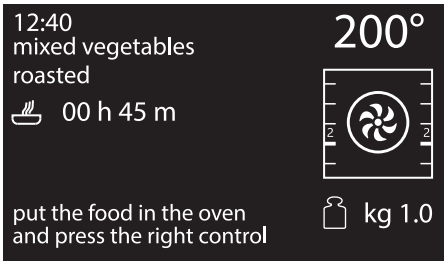
The time shown does not include preheating time.



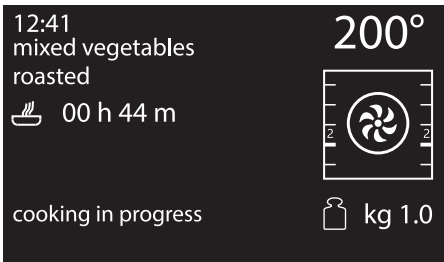
Some predefined cooking parameters can be changed at any time, even after cooking has started.




7. A message will indicate when to place the food in the oven and enable the start of cooking.

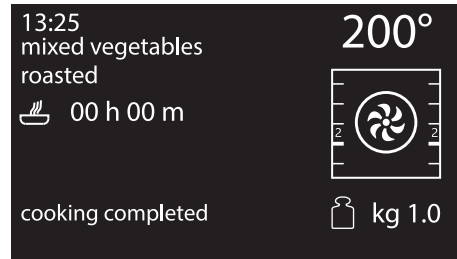


8. Press the control knob to start cooking.



Preset recipe end

1. When the preset recipe has finished, the appliance will warn the user with buzzers and the flashing symbol .



2. Press the control knob to perform cooking with the same parameters currently set (press the knob twice if the buzzer is active). The appliance will automatically restart cooking if it is at the correct temperature; otherwise it will also resume preheating.



Cooking in sequence is useful to cook multiple dishes of the same type. For example, it can be used to cook several pizzas in a row.



It is not recommended to place food in the oven during the preheating stage. Wait for the specific message.

3. Press the return knob to exit and end the preset recipe.

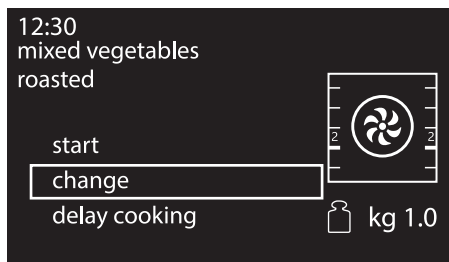


Use

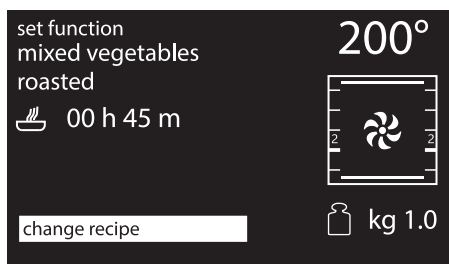
Changing a preset recipe permanently

1. Inside the selected preset recipe, turn the control knob to the left or right to select **change** from the menu of the selected dish.

2. Press the control knob to confirm.



3. Turn the control knob to the right or left to select the **function** to associate with the preset recipe.



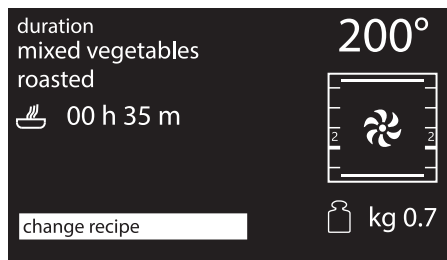
4. Press the control knob to confirm.

5. Turn the control knob to the right or left to select the **weight** of the dish to associate with the preset recipe.



6. Press the control knob to confirm.

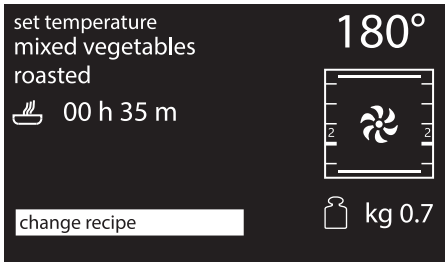
7. Turn the control knob to the right or left to select the cooking **duration** to associate with the preset recipe.



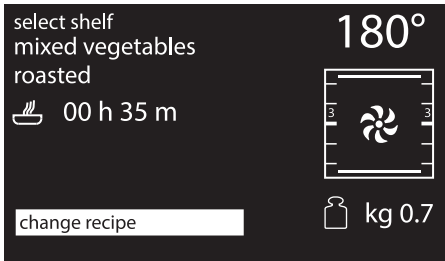
8. Press the control knob to confirm.



9. Turn the control knob to the right or left to select the cooking **temperature** to associate with the preset recipe.

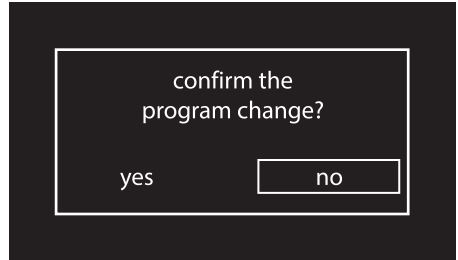


10. Press the control knob to confirm.
11. Turn the control knob to the right or left to select the **shelf** to associate with the preset recipe.



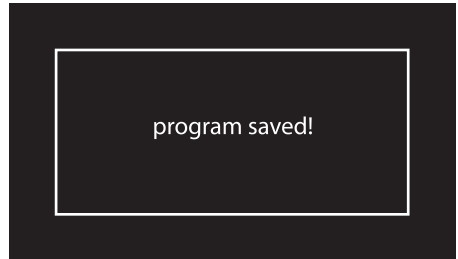
12. Press the control knob to confirm.

13. Pressing the control knob again will return to point 2 of the change sequence. You must press the return knob to save the preset recipe. The appliance will ask to confirm the changes which have just been made.



i If the changes are not confirmed, the preset recipe will remain unchanged.

14. If the change is confirmed the display will show confirmation of this.





Use

Predefined programs table

MEATS

Subcategory	Cooking	Weight (Kg)	Function	Level	Temp. (°C)	Time (minutes)
Roast beef	Rare	1		2	200	35
	Medium	1		2	200	40
	Well done	1		2	200	45
Roast pork	-	1		2	190	75
Lamb	Medium	1		2	190	100
	Well done	1		2	190	110
Veal	-	1		2	190	65
Pork spare ribs	-	1		4	250	16
Pork chops	-	1		4	280	15
Pork sausages	-	1		4	280	12
Bacon	-	0.5		4	250	7
Turkey	roasted	3		1	190	110
Chicken	roasted	1		2	200	64
Rabbit	roasted	1.5		2	190	80

FISH

Subcategory	Cooking	Weight (Kg)	Function	Level	Temp. (°C)	Time (minutes)
Fresh fish	-	0.5		2	160	35
Frozen fish	-	0.5		2	160	45
Sea bass	-	1		2	160	45
Monkfish	-	0.8		2	160	60
Snapper	-	1		2	180	30
Turbot	-	1		2	160	35

VEGETABLES

Subcategory	Cooking	Weight (Kg)	Function	Level	Temp. (°C)	Time (minutes)
Mixed vegetables	grilled	0.5		4	250	25
	roasted	1		2	200	45
Potatoes	roasted	1		2	220	40
	frozen	0.5		2	220	13



Use

DESSERTS/PASTRIES

Subcategory	Cooking	Weight (Kg)	Function	Level	Temp. (°C)	Time (minutes)
Bundt cake	-	1		2	160	60
Biscuits	-	0.6		2	160	18
Muffins	-	0.5		2	160	18
Profiteroles	-	0.5		2	180	70
Meringues	-	0.3		2	120	90
Sponge cake	-	1		2	160	60
Strudel	-	1		2	170	40
Tart	-	0.8		2	170	40
Brioche bread	-	1		2	180	40
Croissants	-	0.6		2	160	30

BREAD

Subcategory	Cooking	Weight (Kg)	Function	Level	Temp. (°C)	Time (minutes)
Leavened bread	-	1		2	200	30
Focaccia	-	1		2	180	25



PIZZA

Subcategory	Cooking	Weight (Kg)	Function	Level	Temp. (°C)	Time (minutes)
Pan baked pizza	-	1		1	280	7
Stone baked pizza	Fresh	0.5		1	280	4
	Frozen	0.3		1	230	6

PASTA/RICE

Subcategory	Cooking	Weight (Kg)	Function	Level	Temp. (°C)	Time (minutes)
Pasta bake	-	2		1	220	40
Lasagne	-	2		1	230	35
Paella	-	0.5		2	190	25
Quiche	-	0.5		1	200	30
Soufflé	-	0.5		2	180	25

SLOW COOKING

Subcategory	Cooking	Weight (Kg)	Function	Level	Temp. (°C)	Time (minutes)
Veal	-	1		2	90	360
Beef	Rare	1		2	90	105
	Well done	1		2	90	380
Pork loin	-	1		2	90	330
Lamb	-	1		2	90	360



Use

3.8 Personal recipes



The cooking times in the table refer to the food indicated in the recipe and are a guide only; they may vary depending on personal taste.



The tables give the factory-set data. To reset a predefined preset recipe with the original settings after it has been modified, just enter the data given in the tables above.



If ECO logic mode (see 3.8 Personal recipes) has been activated, cooking times or preheating times may vary.



This menu allows you to enter a personal recipe with the parameters you wish to use. On first use, the appliance will only offer you to add a new recipe. After storing your recipes, these will then be available in the relative menu.

1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **personal recipes** from the main menu.
3. Press the control knob to confirm.

menu

cooking functions
special functions
preset recipes
personal recipes
settings

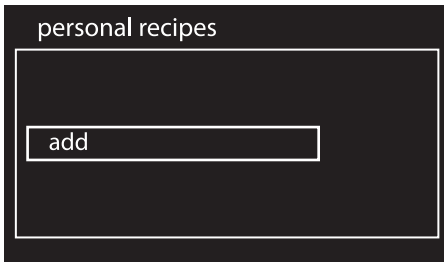


Up to 10 personal recipes can be stored.



Adding a recipe

1. Select **add** from the "personal recipes" menu.



2. Turn the control knob to the right or left to select the **function** to associate with the recipe.



3. Press the control knob to confirm.

4. Turn the control knob to the right or left to select the **weight** of the dish to associate with the recipe.



5. Press the control knob to confirm.



The weight can be set or modified up to 5 kg, but the user is responsible for ensuring that the dish will fit correctly inside the oven.

6. Turn the control knob to the right or left to select the cooking **duration** to associate with the recipe.

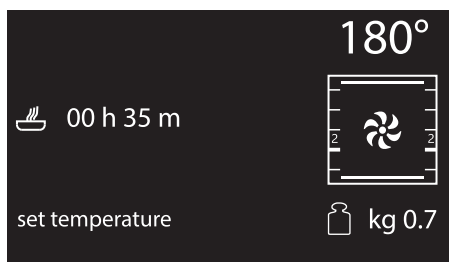


7. Press the control knob to confirm.



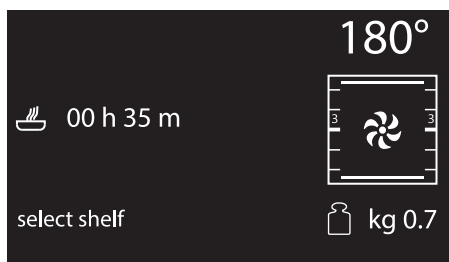
Use

8. Turn the control knob to the right or left to select the cooking **temperature** to associate with the recipe.



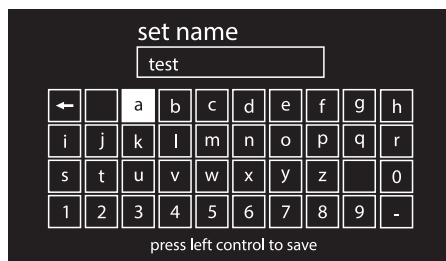
9. Press the control knob to confirm.


10. Turn the control knob to the right or left to select the **shelf** to associate with the recipe.



11. Press the control knob to confirm.

12. Pressing the control knob again will return to point 2 of the change sequence. You must press the return knob to save the recipe. The appliance will ask you to enter a name for the recipe you have just created.



13. Enter the name of the recipe. Turn the control knob to select the character to enter. Each time the control knob is pressed, a character of the name will be entered. The character  deletes the previous letter.



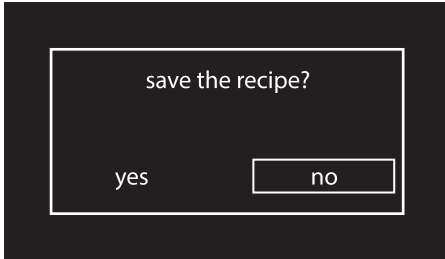
The recipe name can contain a maximum 10 characters, including spaces.



The name must contain at least one character in order to store the recipe.



14. After entering the name of your recipe, press the return knob to confirm or cancel the information you have entered. Select **YES** if you wish to store the recipe.



If you select "NO", you will lose all modifications made.

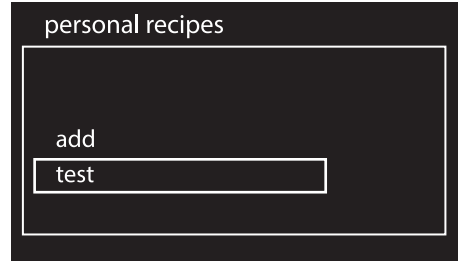
15. If the change is confirmed the display will show confirmation of this.



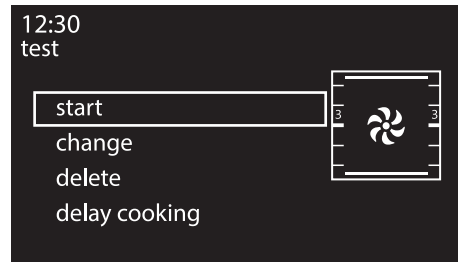
Starting a personal recipe

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the "personal recipes" menu (in the example, the recipe **test** has been stored).

NE



2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select **start**.

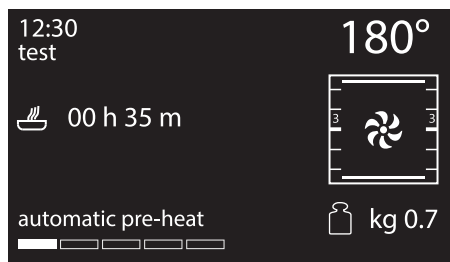


4. Press the control knob to confirm.



Use

Cooking will start with the parameters previously set for the recipe.



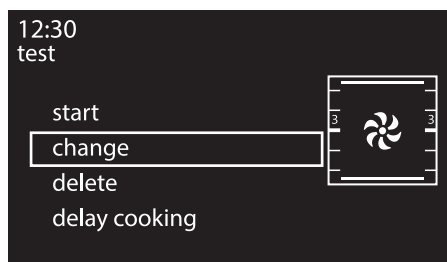
During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.

Modifying a personal recipe

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the “personal recipes” menu (in the example, the recipe **test** has been stored).



2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select **change**.

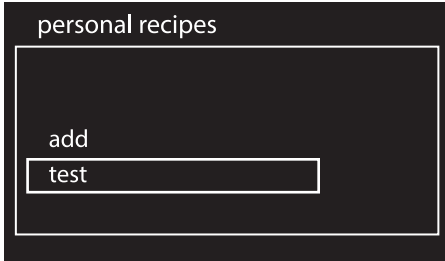


4. Press the control knob to confirm.
5. Repeat the same steps starting from point 2 in chapter “Adding a recipe”.

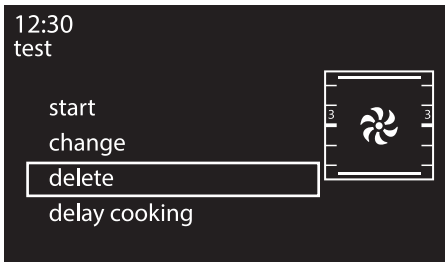


Deleting a personal recipe

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the "personal recipes" menu (in the example, the recipe **test** has been stored).



2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select **delete**.



4. Press the control knob to confirm.

5. Confirm the deletion. Select YES to permanently delete the recipe.



6. If you confirm the deletion, the display will show a confirmation message.

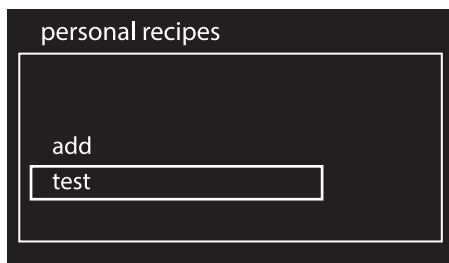




Use

Delay cooking


1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the “personal recipes” menu (in the example, the recipe **test** has been stored).

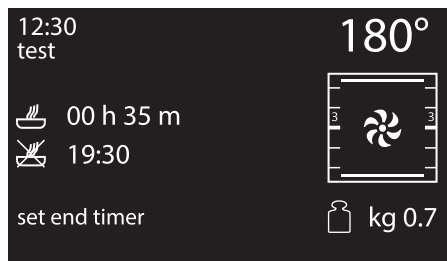


2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select **function delayed**.

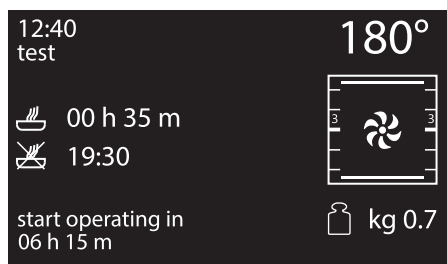



4. Press the control knob to confirm.

5. Turn the control knob to the right or left to select the cooking end time with the control knob. The symbol  flashes.



6. Press the control knob to confirm.



After a few seconds the symbol  will stop flashing. The appliance waits for the delay start time.

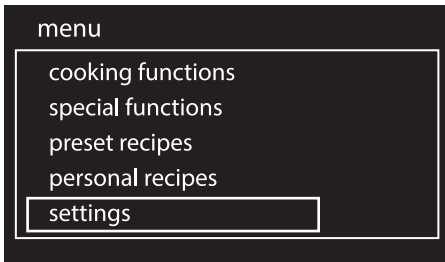


3.9 Settings



The product configuration can be set using this menu.

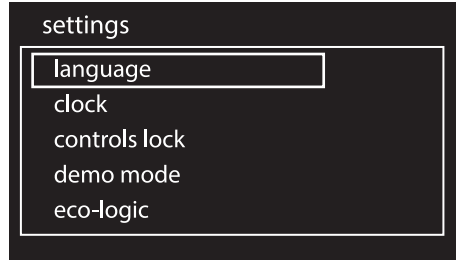
1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **settings** from the main menu.
3. Press the control knob to confirm.



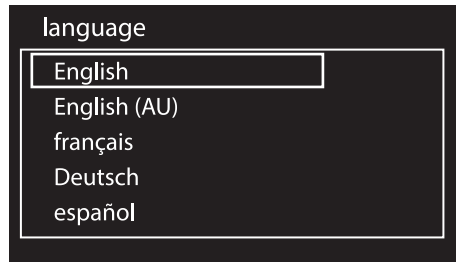
Language

Sets the interface language from those available.

1. Turn the control knob to the right or left to select **language** from the "settings" menu.



2. Press the control knob to confirm.
3. Turn the control knob to the right or left to select the required language.



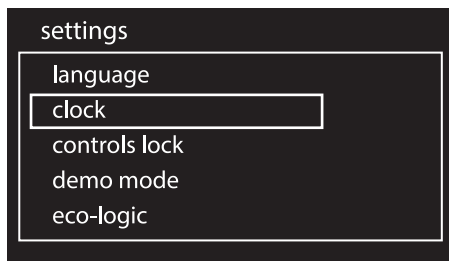
4. Press the control knob to confirm the selected language.



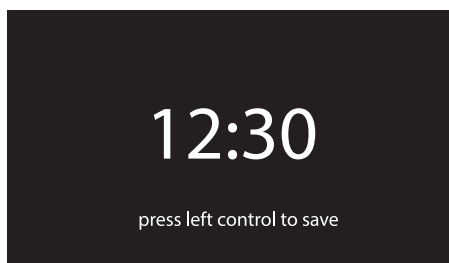
Use

Clock

Allows you to change time displayed.



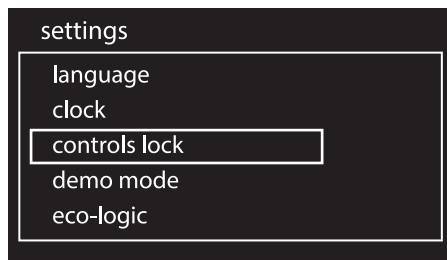
1. Turn the control knob right or left to set the hours.
2. Press the control knob to switch to changing the minutes.
3. Turn the control knob right or left to set the minutes.



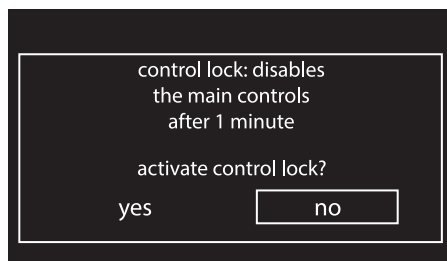
4. Press the return knob to confirm.

Controls lock

Allows the appliance to automatically lock the controls after one minute of normal operation without any intervention from the user.



- To confirm activation of the controls lock, select **YES**.



During normal operation it is indicated by the indicator light  coming on.

- To temporarily release the lock during cooking, hold the return knob down for 3 seconds. One minute after the last setting the lock will become active again.

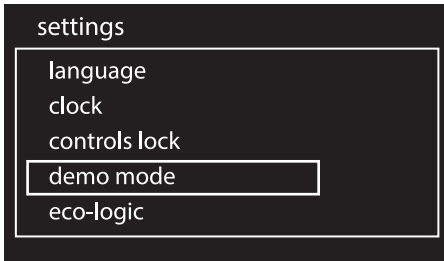


If the control and return knobs are touched or change position, the display will show a warning for two seconds.

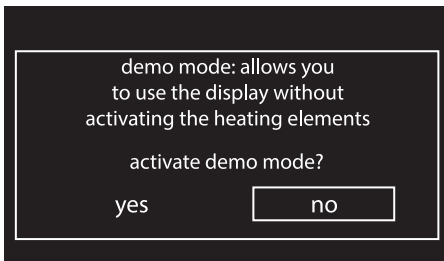


Demo mode (for showrooms only)

This mode allows the appliance to deactivate all heating elements, while keeping the control panel active.



- To confirm the activation of demo mode, select YES.




If the mode is active, "demo mode" will be shown on the display.



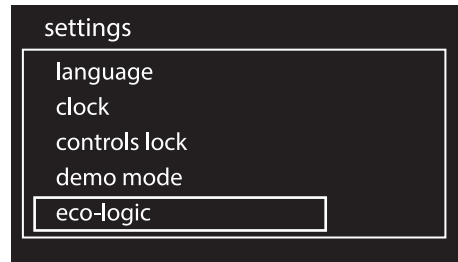
To use the appliance normally, set this mode to **OFF**

Eco-Logic (on some models only)

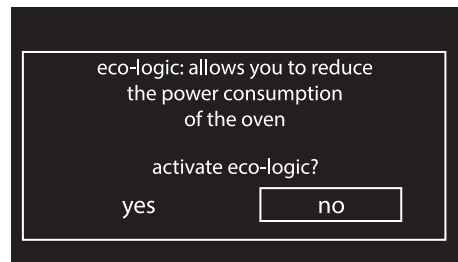
This mode allows the appliance to limit the power used. Suitable for simultaneous use with further home appliances.

If this option is enabled, the  symbol will appear on the display.

ZE



- To confirm the activation of eco-logic mode, select YES.

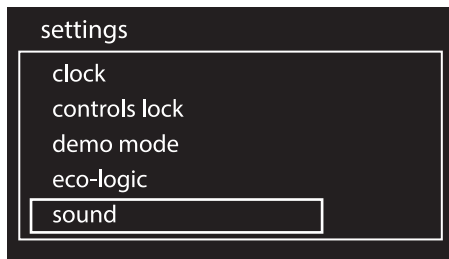


When eco-logic mode is active, preheating and cooking times may be extended.

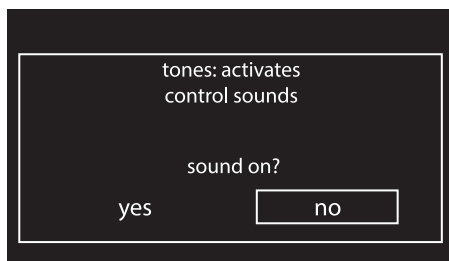


Sound

Whenever one of the knobs is pressed, the appliance beeps. This setting disables these sounds.

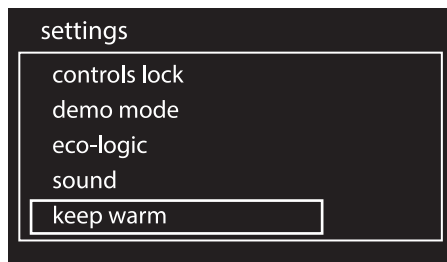


- To disable sounds when the controls are pressed, select NO.

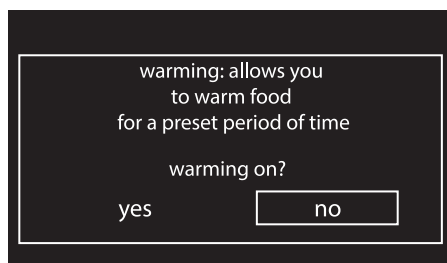


Keep warm

This mode allows the appliance to keep cooked food warm (at low temperatures) after cooking finishes with a cooking cycle for which a duration has been set (if this is not manually interrupted), without altering the taste and smell obtained during cooking.



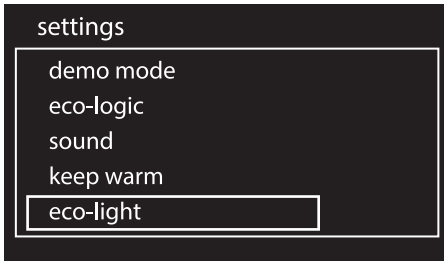
- To confirm the activation of the keep warm function, select YES.



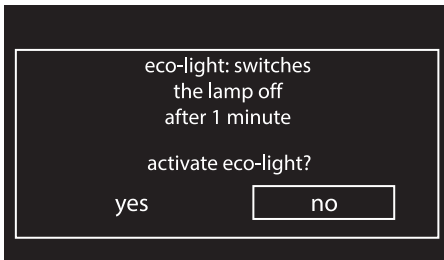


Eco-Light

For greater energy savings, the light is automatically deactivated one minute after the start of cooking.



- To confirm the activation of eco-light mode, select YES.



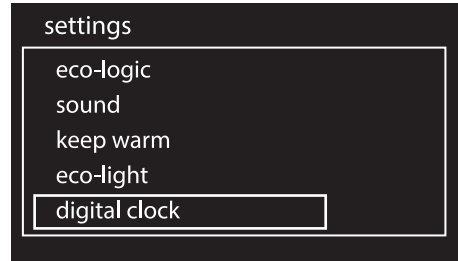
To stop the appliance from automatically deactivating the light after one minute, set this mode to OFF.



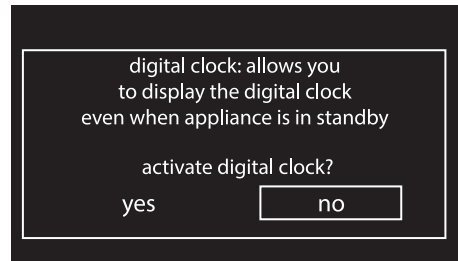
The manual on/off control is always available with both settings by turning the return knob to the right.

Digital clock

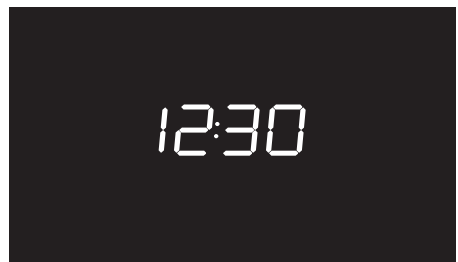
Displays the time in digital format.



- To confirm the activation of the digital clock, select YES.



When no appliance function is active, the display will show the current time in digital format.





Cleaning and maintenance

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 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.

For easier cleaning, we recommend removing:

- The door;
- The rack/tray support frames;
- the seal (excluding pyrolytic models).



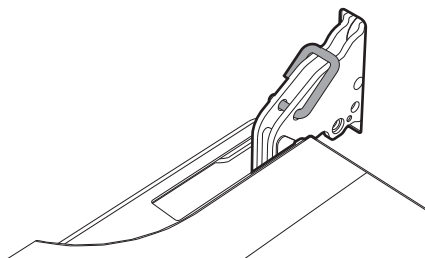
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

4.3 Removing the door

For easier cleaning 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.



4.2 Cleaning the appliance



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

Recommendations for cleaning the oven cavity

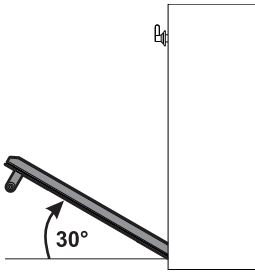
In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

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

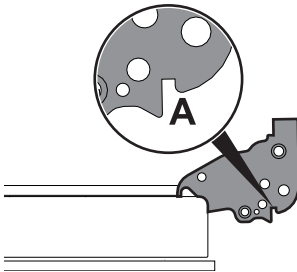
Take out all removable parts before cleaning.



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.



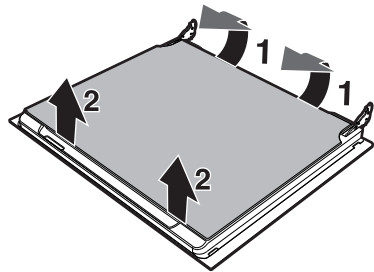
4.4 Cleaning the door glazing

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.

Removing the internal glass panes

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

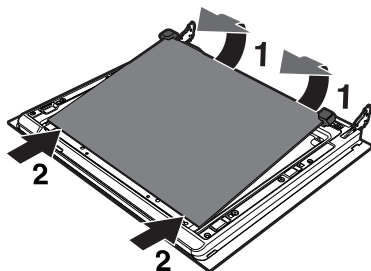
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the oven door.



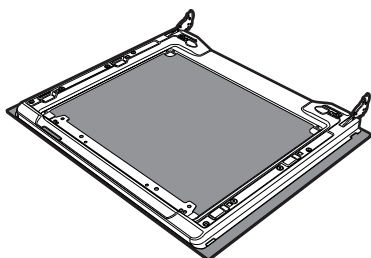


Cleaning and maintenance

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

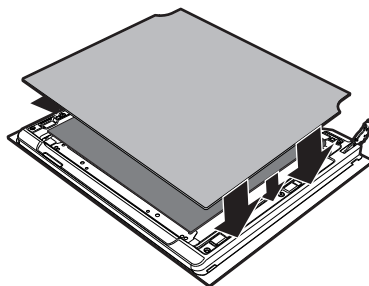


4. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



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.

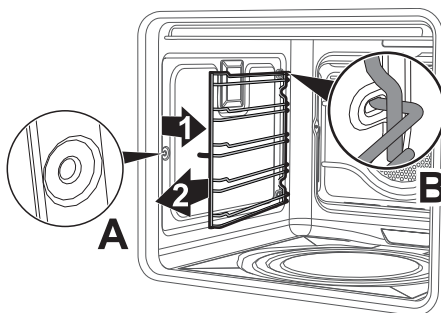


Removing racks/trays support frames

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 cavity to unhook it from 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.





Cleaning the top of the compartment (excluding pyrolytic models)

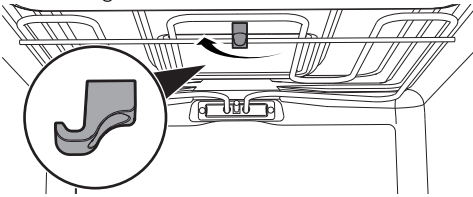
High temperature inside the oven during use

Danger of burns

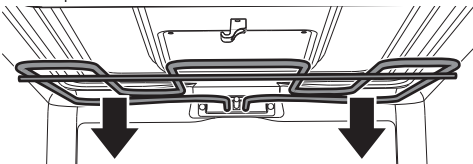
- The following operations must be performed only with the oven switched off and completely cool.

The appliance is equipped with a tilting grill element that allows for easy cleaning of the upper part of the oven compartment.

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



2. Gently lower the heating element until it stops.



Improper use

Risk of damages to the appliance

- Do not excessively flex the element during cleaning.

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

4.5 Vapor Clean (on some models only)



Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.



Improper use

Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

Preliminary operations

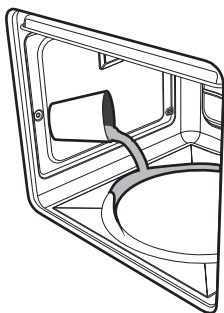
Before starting the Vapor Clean cycle:

- Completely remove all accessories from inside the oven. The upper guard can be left inside the oven cavity.

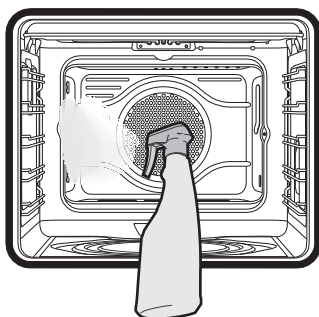


Cleaning and maintenance

- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.



- Close the door.



We recommend spraying approx. 20 times at the most.

Vapor Clean cycle setting

i

If the internal temperature is greater than that required for the Vapor clean function, the cycle will be stopped immediately and "Internal temperature unsafe, please wait until the oven is cool" will appear on the display. Leave the appliance to cool down before activating the assisted cleaning cycle.

1. Turn the control knob to the right or left to select the **vapor clean** function from the "special functions" menu. Then press it to confirm.

special functions

defrost by time
proving
food warming
sabbath
vapor clean



2. The duration and temperature of the cleaning cycle will appear on the display.

12:30
vapor clean

60°

00 h 18 m
12:48

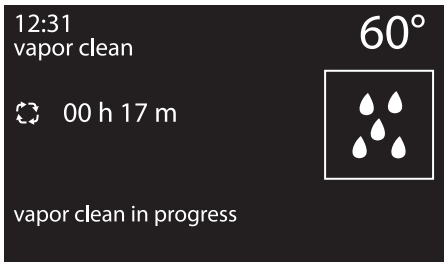


set end timer

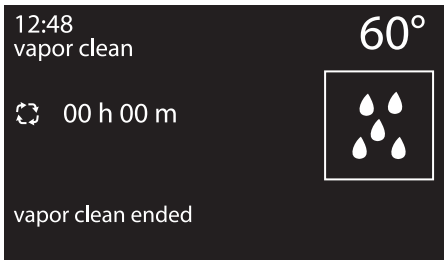


The duration and temperature parameters cannot be changed by the user.

3. Press the control knob twice to start the cleaning cycle.






4. A buzzer will indicate the end of the vapor clean cycle.



Setting the programmed Vapor Clean cycle

It is possible to program the vapor clean cycle start time, like any cooking function.

1. After selecting the vapor clean special function, press the control knob. The display shows the current time and the symbol  comes on.
2. Turn the control knob to set the time you wish the vapor clean cycle to finish.
3. After a few seconds, the symbols  and  remain steady and the appliance waits for the set start time to start the cleaning cycle.



Cleaning and maintenance

End of the Vapor Clean cycle

1. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
2. Use a non-scratch sponge with brass filaments on hard to remove deposits.
3. In case of grease residues use specific oven cleaning products.
4. Remove the residual water inside the oven.

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan-assisted function at 160°C for approximately 10 minutes.



We recommend wearing rubber gloves for these operations.



We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.

4.6 Pyrolytic (on some models only)



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 appliance.

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.

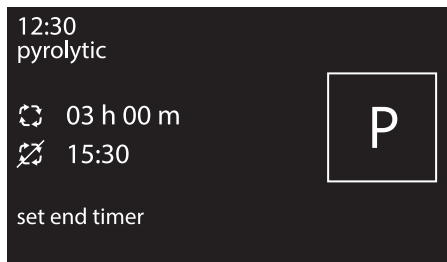
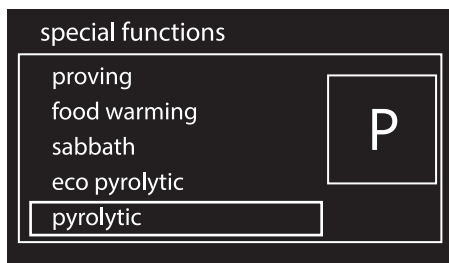
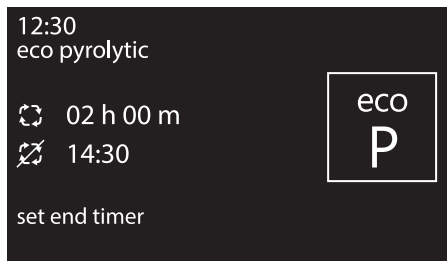
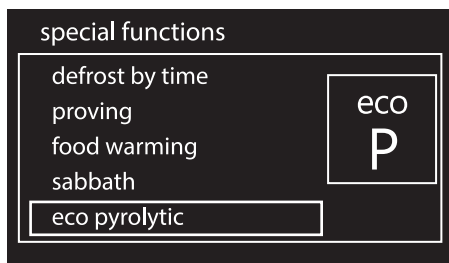


- Completely remove all accessories from inside the oven.
- Remove the rack/tray support frames.
- Remove the upper guard (when fitted).
- Close the door.

- Turn the control knob to set the cleaning cycle duration from a minimum of 2 hours to a maximum of 3 hours (except for the **eco P** function whose duration is 2 hours).


Pyrolytic function setting

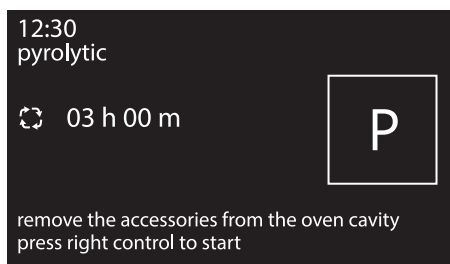
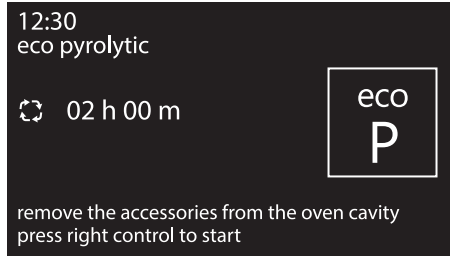
- Turn the control knob to the right or left to select **eco pyrolytic** or **pyrolytic** from the "special functions" menu. Then press it to confirm.





Cleaning and maintenance

3. Press the control knob. The  symbol will now be lit solidly. The display will show a warning to remove accessories from inside the oven.




4. Press the control knob to start the pyrolytic cycle.

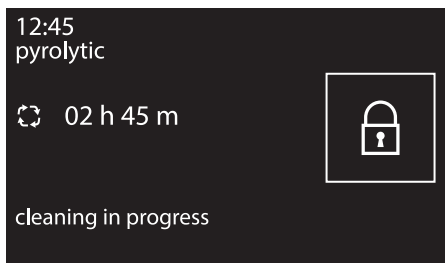
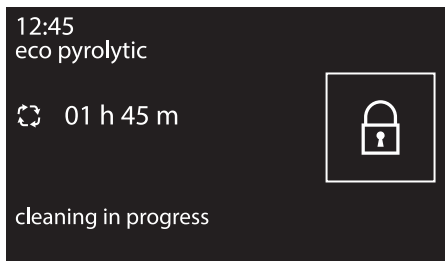


Recommended pyrolytic cycle duration:

- Light dirt: 2 hours.
- Medium dirt: 2 ½ hours.
- Heavy dirt: 3 hours.

Pyrolytic cycle

1. The display shows “cleaning in progress” and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. 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.



- At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven cavity returns to safety levels.

14:30
eco pyrolytic

00 h 00 m



end of cleaning
cooling in progress

15:30
pyrolytic

00 h 00 m



end of cleaning
cooling in progress

- The display will indicate that the cooling procedure is in progress.
- Wait for the appliance 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.



Cleaning and maintenance

Setting of programmed pyrolytic cycle

It is possible to program the pyrolytic cycle start time like all other cooking functions.

1. After selecting the pyrolytic cycle duration, press the control knob. The display shows the current time and the symbol  comes on.
2. Turn the control knob to set the time you wish the pyrolytic cycle to finish.
3. After a few seconds, the symbols  and  remain steady and the appliance waits for the set start time to start the cleaning cycle.



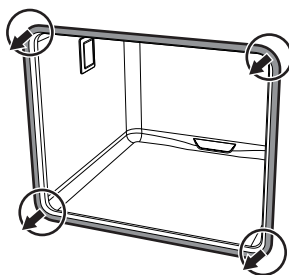
It is not possible to select any function once the door lock device has been activated. It remains possible, however, to switch off the appliance using the specific controls.

4.7 Extraordinary maintenance

Removing and installing the door seal (not on pyrolytic models)

To remove the seal:

- Unhook the clips in the 4 corners then pull the seal outwards.



To refit the seal:

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

Seal maintenance tips

The seal should be soft and elastic.

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



Replacing the internal light bulb



Live parts

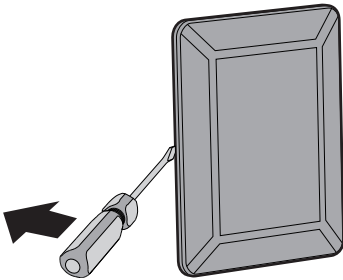
Danger of electrocution

- Unplug the appliance.

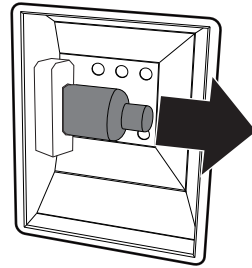
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

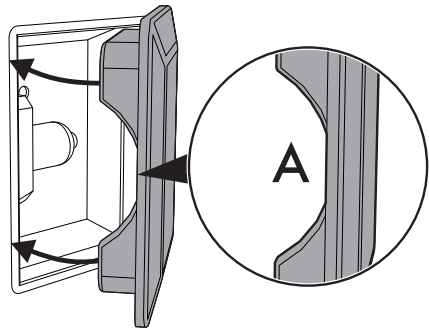


4. Slide out and remove the light bulb.



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

5. Replace the light bulb with one of the same type (40W).
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

What to do if...

The display is completely off:

- Check the mains power supply.
- Check whether an omnipolar switch upstream of the appliance supply line is in the "ON" position.

The appliance does not heat up:

- Check whether it has been set in "demo" mode (for further details see "Settings").

The controls do not respond:

- Check whether it has been set to "control lock" mode (for further details see "Settings").

The cooking times are longer than those indicated in the table:

- Check whether it has been set to "eco-logic" mode (for further details see "Settings").

After the (pyrolytic) automatic cleaning cycle it is not possible to select a function:

- Verify whether the door lock has deactivated. If it has not, the appliance is fitted with a safety device that does not allow functions to be selected while the door lock is active. This is because the temperature inside the oven is still too high to permit any type of cooking.

The display shows "Error 4":

- The door lock has not properly attached to the door. This might be because the door was accidentally opened during the door lock activation. Switch the appliance off and on again, waiting a few minutes before selecting a new cleaning cycle.

If the door is opened during a fan assisted function, the fan stops:

- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.



If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.



If other Error XX error messages are indicated:

Note down the error message, function and set temperature and contact your local technical support centre.



5 Installation

5.1 Electrical connection



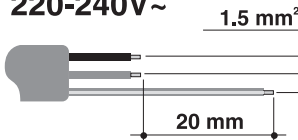
**Power voltage
Danger of electrocution**

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

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.
The appliance operates at 220-240 V~.
Use a three-core cable (3 x 1.5 mm² internal conductors).
Perform the ground connection using a wire that is 20 mm longer than the other wires.

220-240V~



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.

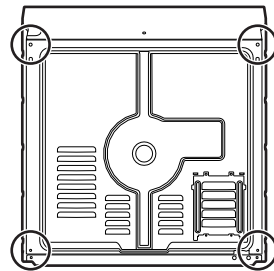
5.2 Cable replacement



**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.



Installation

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

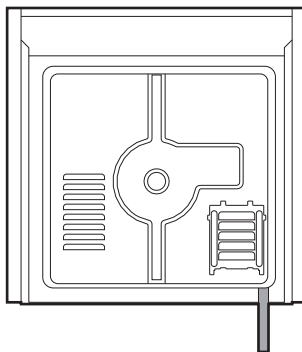
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



Heat production during appliance operation
Risk of fire

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

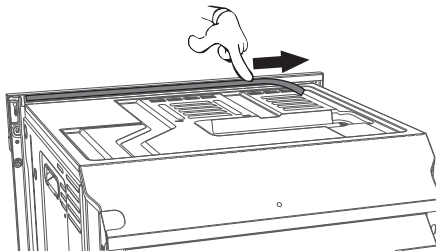
Position of the power cable



(rear view)

Front panel seal

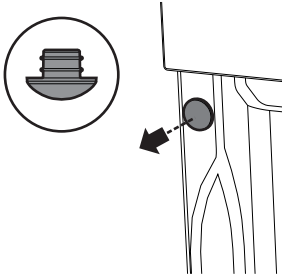
Glue the supplied seal to the rear part of the front panel to avoid water or other liquids from leaking in.



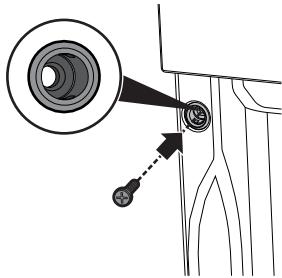


Fastening bushings

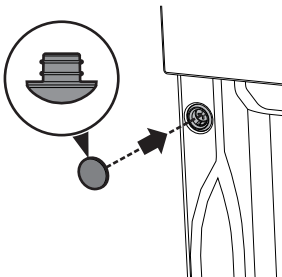
1. Remove the bushing covers inserted on the front of the appliance.



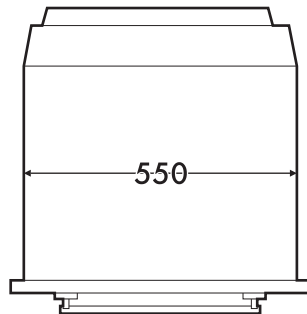
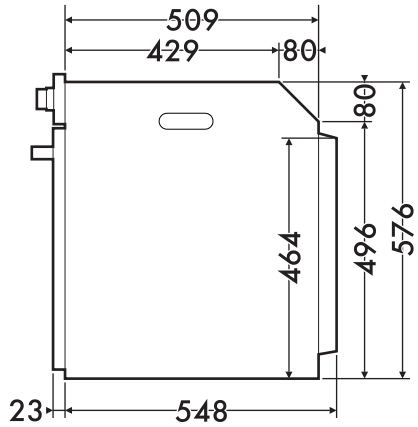
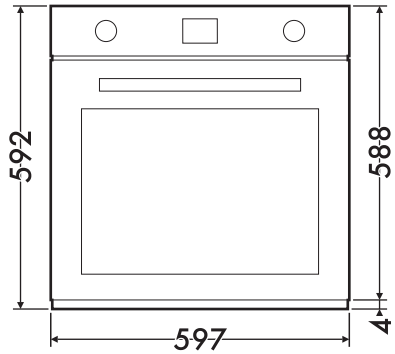
2. Mount the appliance into the recess.
3. Secure the appliance to the carcass using the screws.



4. Cover the bushings with the previously removed covers.



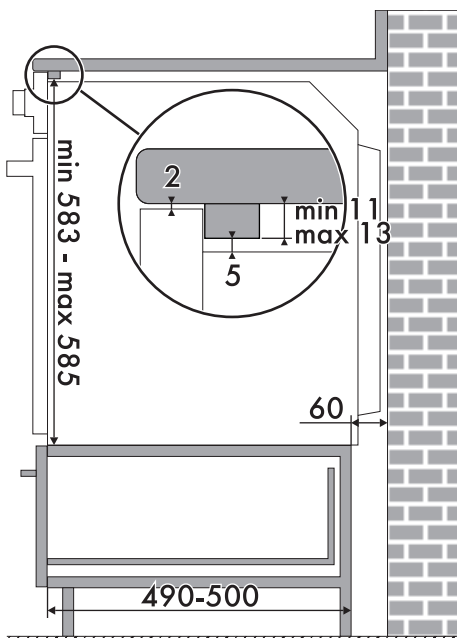
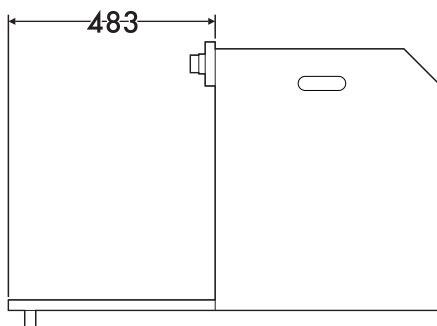
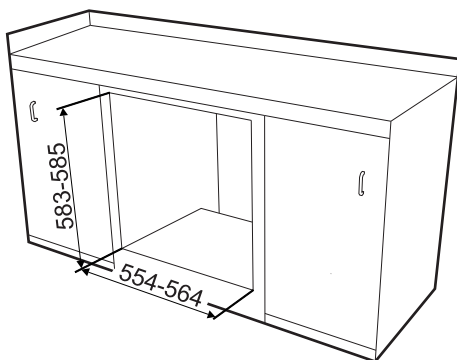
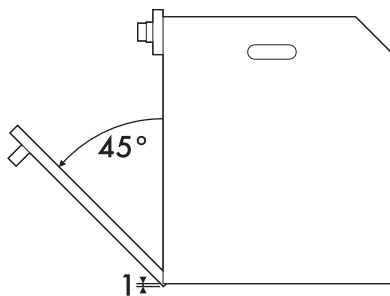
Appliance overall dimensions (mm)





Installation

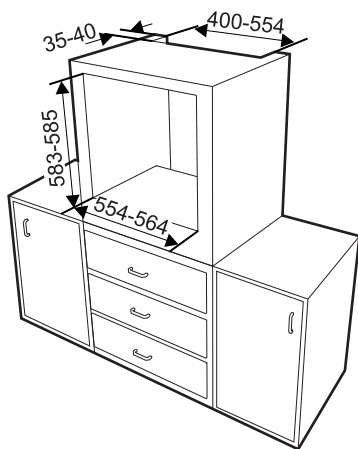
Mounting under worktops (mm)



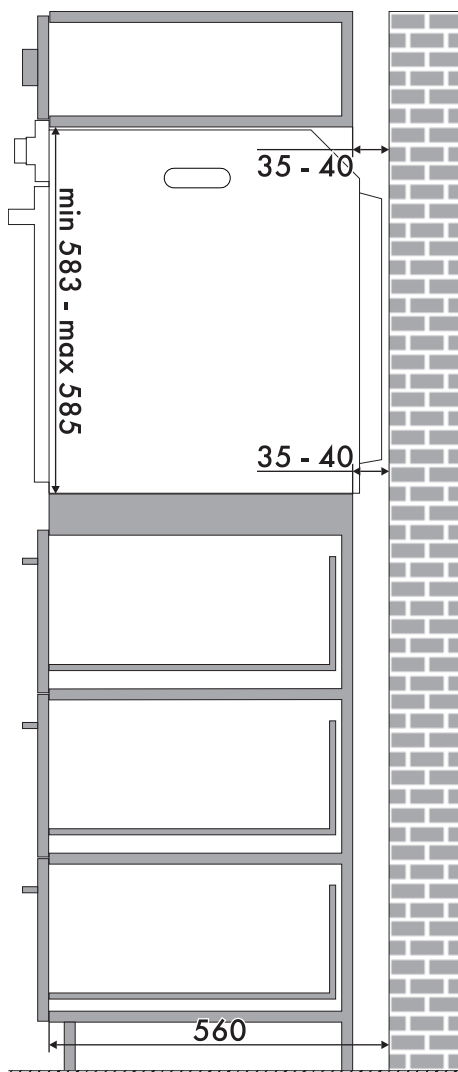
Make sure that the carcass rear/
bottom section has an opening of
approx. 60 mm.



Mounting into a column (mm)



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



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