

***Dear Customer,***

*Thank you for having chosen Divina Cucina, domestic appliances from the 'Sicily is my love' collection by Smeg – Dolce&Gabbana.*

*By choosing this product, you have selected an appliance that combines the quality and technology of Smeg products and the creativity and design of Dolce&Gabbana.*

*The decorations are applied to the product through a combination of patented industrial and manual process so any irregularities in the processing should be considered as unique and distinctive characteristics of the product.*

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## TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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)



# 1 Instructions

## 1.1 General safety instructions

### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.



- Do not place metal objects, such as dishes or cutlery, on the hob surface during use as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not open the storage compartment (where present) when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF PRESENT) OR NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- Switch off the appliance immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not pull the cable to unplug the appliance.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.



## Instructions

### Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Never leave objects on the cooking surface.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not spray any spray products near the oven.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.



- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not wash removable parts such as the hob pan support grids, flame-spreader crowns and burner caps in the dishwasher.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.
- Do not spray cleaning products directly onto the door, as they may get into areas that are difficult to access and rinse off. Over time, they may react with painted panels or steel.

## Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have the gas connection performed by authorised technical personnel.



## Instructions

- 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.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the terminal board screws for the power supply wires must be 1.5 - 2 Nm.

### 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's liability

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

- Use of the appliance other than that specified
- Failure to comply with the instructions in the user manual
- Tampering with any part of the appliance
- 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.
- The appliance is not designed to operate with external timers or with remote-control systems.

## 1.4 Identification plate

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

## 1.5 This user manual

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

Read this user manual carefully before using the appliance.

## 1.6 Disposal



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

To dispose of the appliance:

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



**Power voltage**

**Danger of electrocution**

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



## Instructions

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

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

- Deliver the packing materials to the appropriate 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.

## **1.8 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.

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

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



### **Safety instructions**



### **Information**



### **Advice**

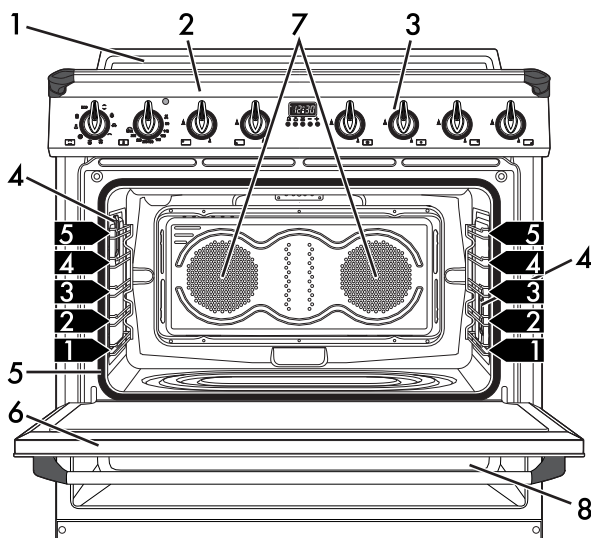
1. Sequence of instructions for use.

- Standalone instructions.



## 2 Description

### 2.1 General Description



1 Upstand

2 Hob

3 Control panel

4 Oven light

5 Seal

6 Door

7 Fan

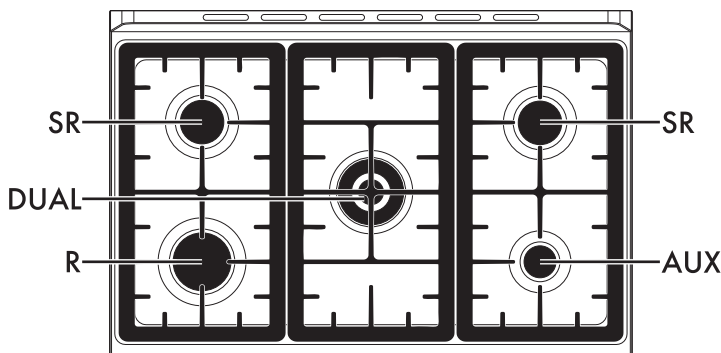
8 Storage compartment

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



## Description

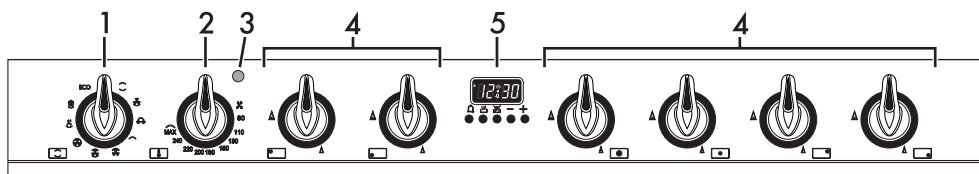
### 2.2 Hob



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

**R** = Rapid  
**DUAL** = Ultra rapid

### 2.3 Control panel



#### 1 Function knob

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

#### 2 Temperature knob

This knob allows you to select the cooking temperature.

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

#### 3 Indicator light

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



#### 4 Hob burner knobs

For lighting and adjusting the hob burners.

Press and turn the knobs anti-clockwise to  in order to light the relative burners. Turn the knobs to the zone between the maximum  and minimum  setting to adjust the flame.

Return the knobs to the  position to turn off the burners.

#### 5 Programmer clock

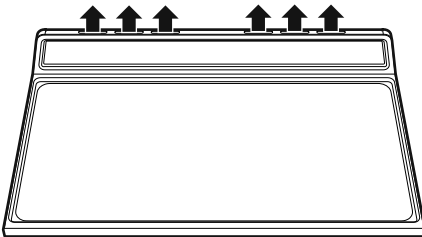
For displaying the current time, setting programmed cooking operations and the minute minder timer.

### 2.4 Other parts

#### 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.

#### Shelves

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

#### Interior lighting

The appliance's interior lighting comes on:

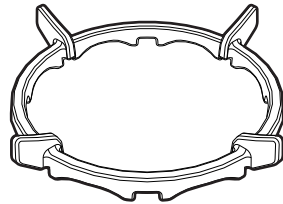
- When the door is opened.
- When any function is activated.



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

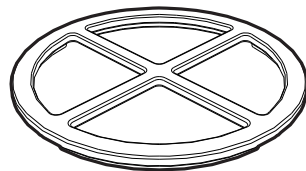
### 2.5 Available accessories

#### WOK support



Useful when using a wok.

#### Trivet

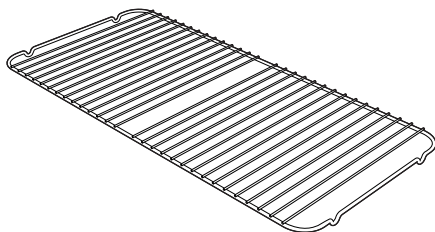


Useful when using small cookware.



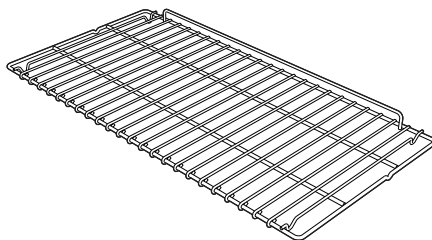
## Description

### Tray rack



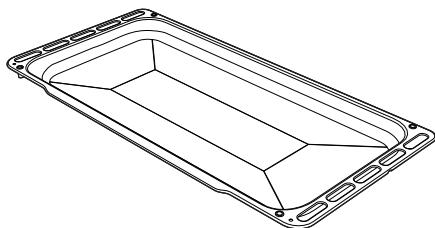
To be placed over the top of the oven tray; for cooking foods which may drip.

### Rack



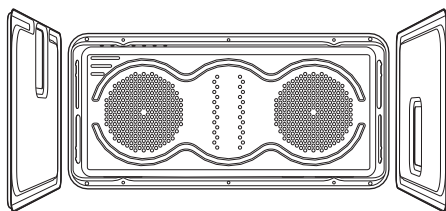
Useful for supporting containers with food during cooking.

### Deep tray



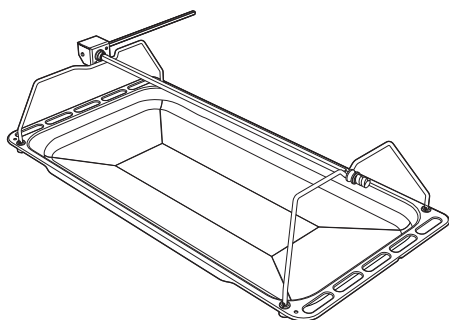
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

### Self-cleaning panels



Useful for absorbing small grease residues.

### Rotisserie



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



Some models are not provided with all accessories.



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



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



### 3 Use

#### Instructions



#### High temperature inside the oven during use Danger of burns

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



#### Improper use Danger of burns

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



#### High temperature inside the storage compartment Danger of burns

- Do not open the storage compartment when the appliance is on and still hot.
- The items inside the storage compartment could be very hot after using the appliance.
- Do not use it for storing flammable items such as cloths, paper, etc.



#### 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 and griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.



## High temperature inside the storage compartment

### Danger of fire or explosion

- Do not spray any spray products near the appliance.
- Do not use or leave flammable materials near the appliance or the storage compartment.
- Do not use plastic cookware or containers for cooking food.
- Do not put sealed tins or containers in the oven.
- Never 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.

## Precautions

### A gas leak can cause an explosion.

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

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

## Malfunctions

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

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

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

## First use

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



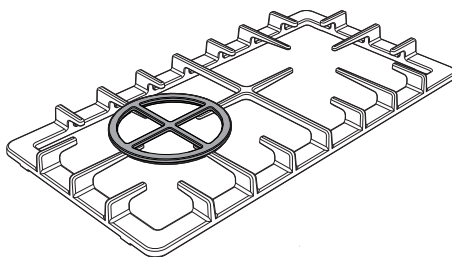
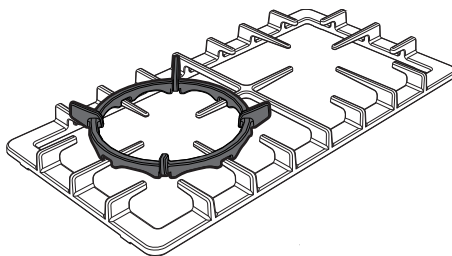
### 3.1 To save energy

- Only preheat the appliance if the recipe requires you to do so.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the oven clean at all times.

### 3.2 Using the accessories

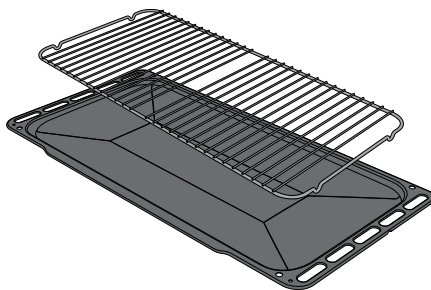
#### Trivets and reduction pan supports

The trivets and reduction pan supports must be placed on the hob pan supports. Make sure they are placed properly.



#### 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.

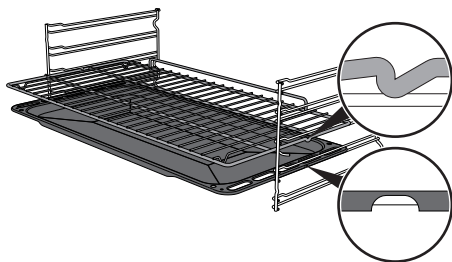




## Racks and trays

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

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



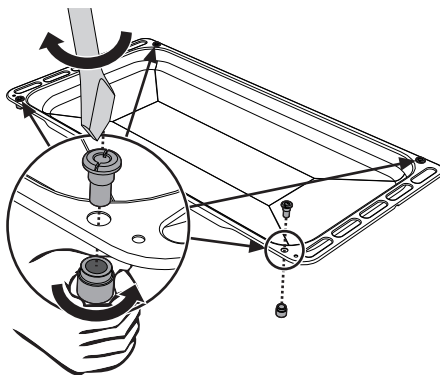
Gently insert racks and trays into the oven until they come to a stop.



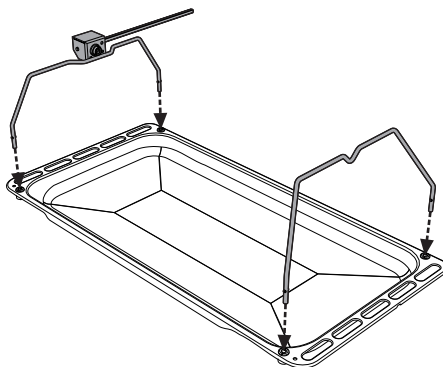
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

## Rotisserie (on some models only)

1. 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).

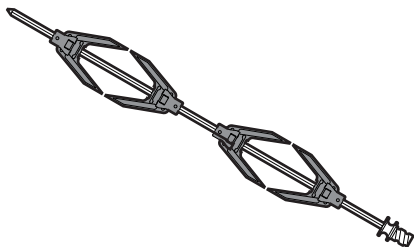


2. Position the rotisserie supports in the bushings as shown in the figure below.

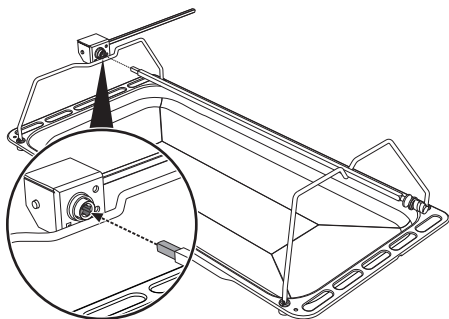




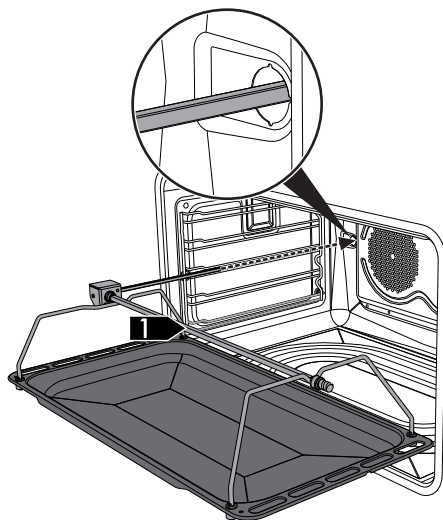
3. Prepare the rotisserie rod with the food using the clip forks provided. The clip forks can be tightened using the fastening screws.



4. Once you have prepared the rotisserie rod, place it on the supports. Insert the tip of the rod as far as it will go into the housing of the mechanism on the left-hand support.



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.

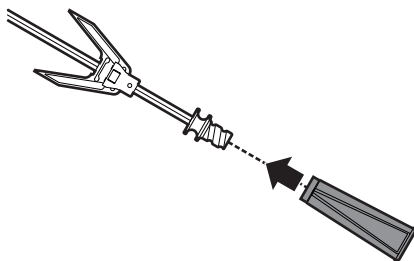


7. To activate the rotisserie, turn the function knob to the  position and set the cooking temperature using the temperature knob.



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.



## 3.3 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.

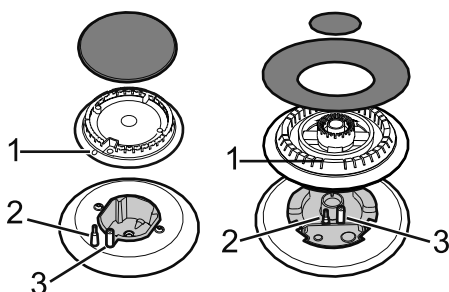


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



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

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



## Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that 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.



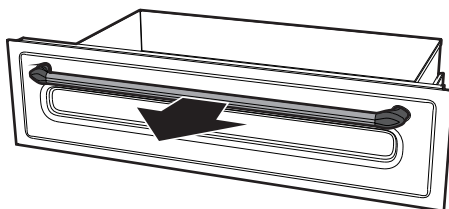
Pan diameters:

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

## 3.4 Using the storage compartment

There is a storage compartment located at the bottom of the cooker; this can be used to store pans or metal objects required for its use.

- To open the storage compartment, pull the handle towards you.



## 3.5 Using the oven

### Switching on the oven

To switch on the oven:

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



Ensure that the programmer clock shows the cooking duration symbol , otherwise it will not be possible to turn on the oven.

Press the  and  buttons at the same time to reset the programmer clock.



## Functions list



### Static

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



### 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.



### Grill + Rotisserie

The rotisserie works in combination with the central grill heating element and allows food to be perfectly browned.



### Grill

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



### Fan with grill

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



### Fan assisted

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



### Fan with 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 same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.



### 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.



### Rapid defrost

Rapid defrost is helped by the activation of a fan to ensure uniform distribution of room temperature air inside the oven. Perfect for any type of food.

### ECO

### Eco

This function is particularly suitable for cooking on a single shelf with low energy consumption. Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

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



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



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



### Vapor Clean

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





## 3.6 Cooking advice

### General advice

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

### Advice for cooking meat

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

### 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.

- When using the Grill function, we recommend that you turn the temperature knob to the maximum setting symbol  in order to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.
- Use the oven tray on the first bottom shelf to collect liquids produced by grilling.

### Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.



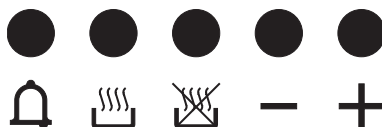
## Advice for defrosting and proving

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

## To save energy

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

## 3.7 Programmer clock



 Minute minder timer button

 Cooking duration button

 End of cooking button

 Value decrease button

 Value increase button

**i** Ensure that the programmer clock shows the cooking duration symbol , otherwise it will not be possible to turn on the oven.

Press the  and  buttons at the same time to reset the programmer clock.



## Setting the time

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

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

1. Press the  and  buttons at the same time. The dot between the hours and the minutes flashes.
2. The time can be set using the  or  button. Keep the button pressed in to increase or decrease rapidly.
3. Press the  button or wait 5 seconds. The dot between the hours and the minutes stops flashing.
4. The  symbol on the display indicates that the appliance is ready to start cooking.

## Timed cooking

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

1. After selecting a cooking function and temperature, press the  button. The display will show the digits  and the  symbol displayed between the hours and the minutes.
2. Use the  or  button to set the required minutes.
3. Wait approx. 5 seconds without pressing any button in order for the function to activate. The current time and the  and  symbols will appear on the display.
4. At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the  symbol flashes and the buzzer sounds.
5. To turn off the buzzer just press any button of the programmer clock.



6. Press the  and  buttons at the same time to reset the programmer clock.



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



After the setting, to display the cooking time left press the  button.



To reset the set program, press the  and  buttons at the same time and switch off the oven manually.

## Programmed cooking



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

1. Set the cooking time as described in the previous section **"Timed cooking"**.
2. Press the  button. The sum of the current time plus the pre-set cooking duration will appear on the display.

3. Use the  or  button to set the required minutes.
4. Wait approx. 5 seconds without pressing any button in order for the function to activate. The current time and the **A** and  symbols will appear on the display.
5. At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the **A** symbol flashes and the buzzer sounds.
6. To turn off the buzzer just press any button of the programmer clock.
7. Press the  and  buttons at the same time to reset the programmer clock.



After the setting, to display the cooking time left press the  button. To display the end of cooking time, press the  button.



## Minute minder timer

**i** The minute minder timer does not stop the cooking operation but rather informs the user when the set time has run out.

The minute minder timer can be activated at any time.

1. Press the  button. The display shows the digits  and the  indicator light flashing between the hours and the minutes.
2. Use the  or  button to set the required minutes.
3. Wait approx. 5 seconds without pressing any button to finish setting the minute minder. The current time and the  and  symbols appear on the display.



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



After the minute minder timer has been programmed, the display will go back to showing the current time. Press the  button to display the remaining time.

## Adjusting the buzzer volume

The buzzer volume can be set to 3 different levels. When the buzzer is in operation, press the  button to change the setting.

## Deleting the set data

Press the  and  buttons at the same time to reset the programs set.

Then switch off the oven manually if cooking is in progress.



## Cooking information table

| Food            | Weight (Kg) | Function                | Shelf | Temp. (°C) | Time (minutes)          |                         |
|-----------------|-------------|-------------------------|-------|------------|-------------------------|-------------------------|
| Lasagne         | 3 - 4       | Static                  | 1     | 220 - 230  | 45 - 50                 |                         |
| Pasta bake      | 3 - 4       | Static                  | 1     | 220 - 230  | 45 - 50                 |                         |
| Veal roast      | 2           | Circulaire/Fan assisted | 2     | 180 - 190  | 90 - 100                |                         |
| Pork loin       | 2           | Circulaire/Fan assisted | 2     | 180 - 190  | 70 - 80                 |                         |
| Sausages        | 1.5         | Fan with grill          | 4     | MAX        | 15                      |                         |
| Roast beef      | 1           | Circulaire/Fan assisted | 2     | 200        | 40 - 45                 |                         |
| Roast rabbit    | 1.5         | Circulaire              | 2     | 180 - 190  | 70 - 80                 |                         |
| Turkey breast   | 3           | Circulaire/Fan assisted | 2     | 180 - 190  | 110 - 120               |                         |
| Roast pork neck | 2 - 3       | Circulaire/Fan assisted | 2     | 180 - 190  | 170 - 180               |                         |
| Roast chicken   | 1.2         | Circulaire/Fan assisted | 2     | 180 - 190  | 65 - 70                 |                         |
|                 |             |                         |       |            | 1 <sup>st</sup> surface | 2 <sup>nd</sup> surface |
| Pork chops      | 1.5         | Fan with grill          | 4     | MAX        | 15                      | 5                       |
| Spare ribs      | 1.5         | Fan with grill          | 4     | MAX        | 10                      | 10                      |
| Bacon           | 0.7         | Grill                   | 5     | MAX        | 7                       | 8                       |
| Pork fillet     | 1.5         | Fan with grill          | 4     | MAX        | 10                      | 5                       |
| Beef fillet     | 1           | Grill                   | 5     | MAX        | 10                      | 7                       |
| Salmon trout    | 1.2         | Circulaire/Fan assisted | 2     | 150 - 160  | 35 - 40                 |                         |
| Monkfish        | 1.5         | Circulaire/Fan assisted | 2     | 160        | 60 - 65                 |                         |
| Turbot          | 1.5         | Circulaire/Fan assisted | 2     | 160        | 45 - 50                 |                         |
| Pizza           | 1           | Circulaire/Fan assisted | 2     | MAX        | 8 - 9                   |                         |
| Bread           | 1           | Circulaire              | 2     | 190 - 200  | 25 - 30                 |                         |
| Focaccia        | 1           | Circulaire/Fan assisted | 2     | 180 - 190  | 20 - 25                 |                         |
| Bundt cake      | 1           | Circulaire              | 2     | 160        | 55 - 60                 |                         |
| Jam tart        | 1           | Circulaire              | 2     | 160        | 35 - 40                 |                         |
| Ricotta cake    | 1           | Circulaire              | 2     | 160 - 170  | 55 - 60                 |                         |
| Jam tarts       | 1           | Circulaire/Fan assisted | 2     | 160        | 20 - 25                 |                         |
| Paradise cake   | 1.2         | Circulaire              | 2     | 160        | 55 - 60                 |                         |
| Profiteroles    | 1.2         | Circulaire/Fan assisted | 2     | 180        | 80 - 90                 |                         |
| Sponge cake     | 1           | Circulaire              | 2     | 150 - 160  | 55 - 60                 |                         |
| Rice pudding    | 1           | Circulaire/Fan assisted | 2     | 160        | 55 - 60                 |                         |
| Brioche         | 0.6         | Circulaire              | 2     | 160        | 30 - 35                 |                         |

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



### 4 Cleaning and maintenance

#### Instructions



#### Improper use

#### Risk of damage to surfaces

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

#### Cleaning the surfaces

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

#### How to maintain the surface finish of your exclusive

#### SMEG – DOLCE&GABBANA appliance

Use only a soft, dry cloth to dust the surfaces of the appliance. For residues that are more difficult to remove, or to clean the original surface finish more thoroughly, wipe the surface with a soft cloth moistened with water and then allow it to dry.

For more persistent stains, such as grease/oil and any residues of liquid foods (fruit juice, coffee, tomato etc.), remove them immediately with a soft cloth and water. If this does not remove the stains, moisten a soft dry cloth with a glass cleaner. Delicately rub the surface to be treated covering an area that is larger than that of the stain. Do not spray the detergent directly on the stain.

Do not use abrasive, corrosive or acidic detergents, scouring powders, stain removers, creams or specific products for cleaning steel, ovens or dishes. Do not use rough or abrasive cloths and sponges or scouring pads. The use of abrasive products could irreparably damage the surface of the product.

## 4.1 Cleaning the hob

### Cooking hob pan support grids

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

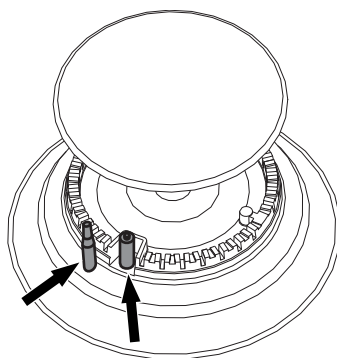
- **i** The continuous contact between the pan supports and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

### Flame-spreader crowns and burner caps

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

### Igniters and thermocouples

For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.



### Knobs



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

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

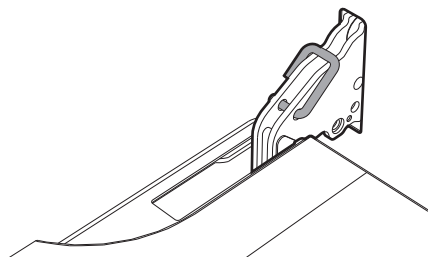
## 4.2 Cleaning the door

### Removing the door

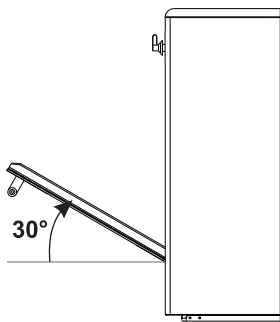
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

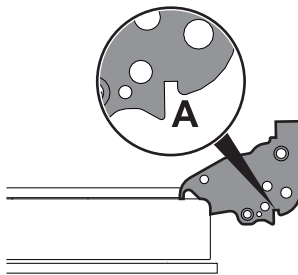
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



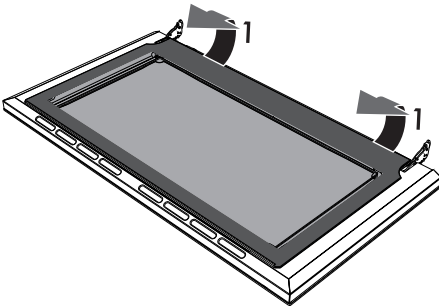
### Cleaning the door glazing

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

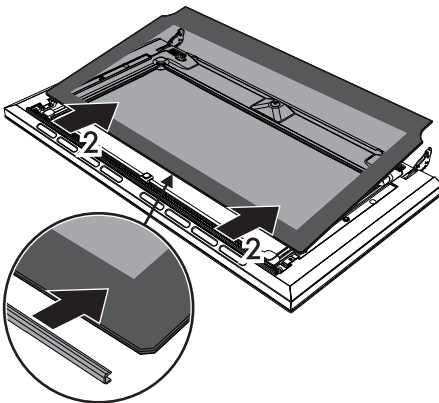
## Removing the internal glass panes

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

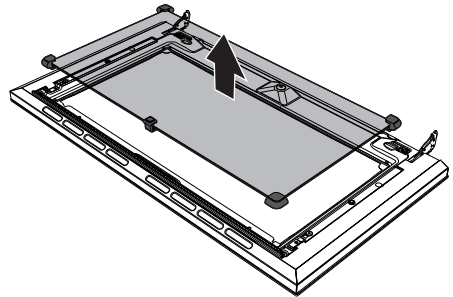
1. Open the door.
2. Position the retaining clips in the holes in the hinges in order to prevent accidental closing of the door.
3. Pull the rear part of the internal glass pane gently upwards, following the movement indicated by the arrows (1).



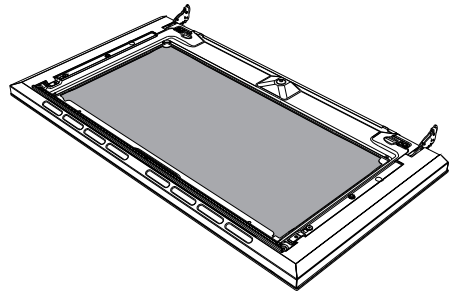
4. Remove the internal glass pane from the front strip (2) to remove it from the door.



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



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



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



### 4.3 Cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, 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.

### Regeneration of self-cleaning panels (catalytic cycle)

The regeneration cycle of the self-cleaning panels is a cleaning method through heating suitable for removing small grease residues, not sugar-based ones.

1. Clean the base and the upper section first with a microfibre cloth soaked in water and neutral washing up liquid. Rinse thoroughly.
2. Set a regeneration cycle by selecting a fan assisted function at the maximum temperature for one hour.
3. If the panels are particularly dirty after the regeneration cycle, remove them and wash them with a neutral washing up liquid. Rinse and dry them.
4. Put the panels back in the oven and set a fan assisted function at a temperature of 180°C for one hour, in order to ensure that they are thoroughly dry.



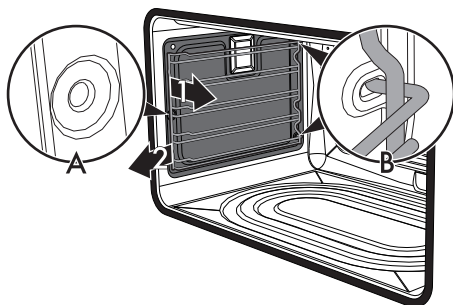
We recommend carrying out the self-cleaning panel regeneration cycle every 15 days.

## Removing the side self-cleaning panels and rack/tray support frames

Removing the side self-cleaning panels and the rack/tray support frames enables the sides to be cleaned more easily.

To remove the self-cleaning panels and rack/tray support frames:

- Pull the frame towards the inside of the oven to release it from its groove **A**. Then slide it out of the seats at the back **B**. The side self-cleaning panel is attached to the rack/tray support frame.



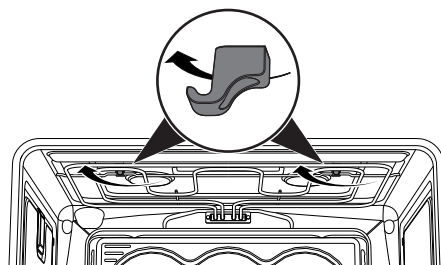
During the removal take care not to detach the self-cleaning panel from the rack/tray support frame accidentally to avoid damaging the surfaces.

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

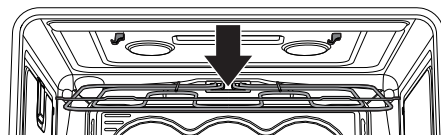
## Cleaning the top section (on some models only)

The oven cavity is fitted with a tilting heating element which facilitates cleaning the top part (roof) of the oven.

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



2. Gently lower the heating element until it stops.



**Improper use**  
**Risk of damage 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 retainers to lock it in place again.



## Cleaning and maintenance

### 4.4 Vapor Clean

- 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

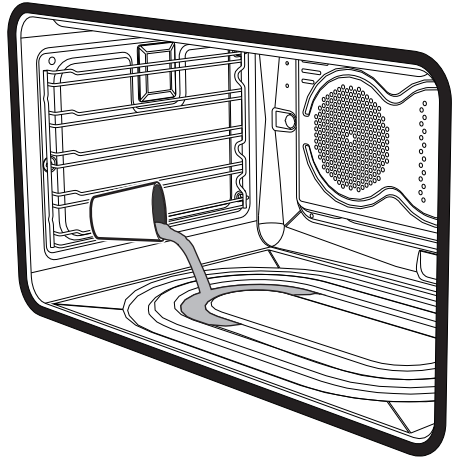
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

#### Preliminary operations

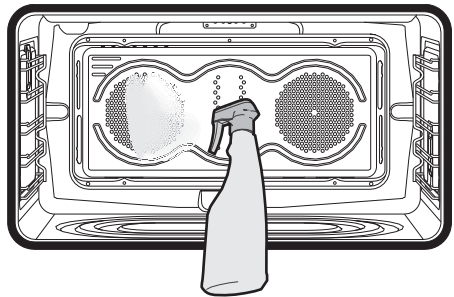
Before starting the Vapor Clean cycle:

- Completely remove all accessories from inside the oven.

- Pour approximately 40 cc of water into the tray. 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 towards 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

1. Set a cooking time of 18 minutes using the programmer clock.
2. Turn the function knob to the  symbol and the temperature knob to the  symbol.

The Vapor Clean cycle starts a few seconds after the last press on the programmer clock buttons.

3. At the end of the Vapor Clean cycle, the timer will deactivate the oven heating elements, the buzzer will sound and the numbers on the programmer clock will flash.

## End of the Vapor Clean cycle

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



## Cleaning and maintenance

### 4.5 Extraordinary maintenance

#### Replacing the internal light bulb



Live parts

**Danger of electrocution**

- Unplug the appliance.

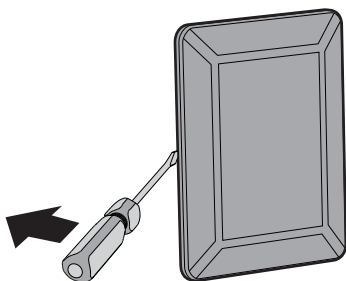


The oven is fitted with a 40W light bulb.

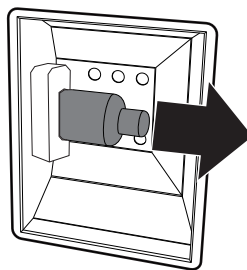
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

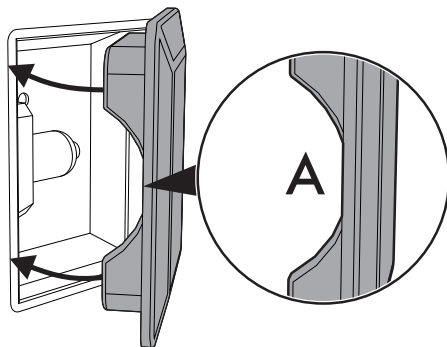


4. Slide out and remove the light bulb.



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.

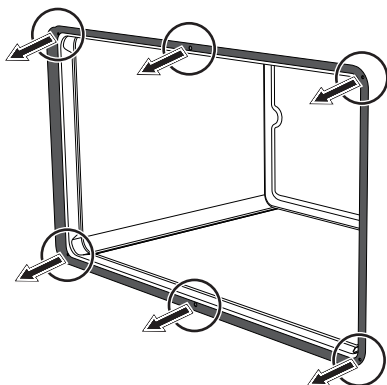


7. Press the cover completely down so that it attaches perfectly to the bulb support.

## Installing and removing the seal

To remove the seal:

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



To refit the seal:

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

## Seal maintenance tips

The seal should be soft and elastic.

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

## 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:

- This is normal and is caused by the difference in temperature. It does not affect the performance of the oven.



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



## 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.

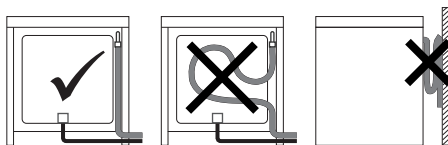
### General information

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. The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. For supplying it with other types of gas, see chapter "5.2 Adaptation to different types of gas". The gas inlet connection is threaded  $\frac{1}{2}$ " external gas (ISO 228-1).

### Connection with a rubber hose

Verify that all following conditions are met:

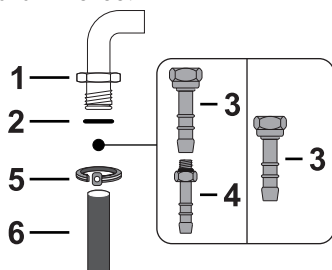
- The hose is attached to the hose connector with safety clamps
- No part of the hose is in contact with hot walls (max. 50 °C)
- The hose is not under traction or tension and has no kinks or twists
- The hose is not in contact with sharp objects or sharp corners
- If the hose is not perfectly airtight 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).



Carefully screw the hose connector **3** to the appliance's gas connector **1** ( $\frac{1}{2}$ " thread ISO 228-1), placing the seal **2** between them. The hose connector **4** can also be screwed to the hose connector **3**, depending on the diameter of the gas hose used. After having tightened the hose connector(s), push the gas hose **6** onto the hose connector and secure it with the clamp **5** that is compliant with the standard in force.



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

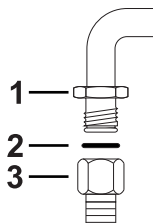


The inside diameter of the hose must be 8 mm for LPG and 13 mm for Natural gas and Town gas.

## Connection with a steel hose

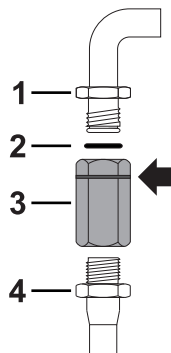
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

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



## Connection with a steel hose with bayonet fitting

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



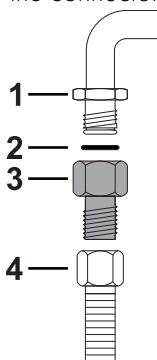


## Installation

### Connection with a steel hose with conical fitting

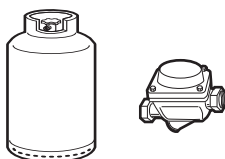
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.

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



### 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 "Gas types and Countries".

### Room ventilation

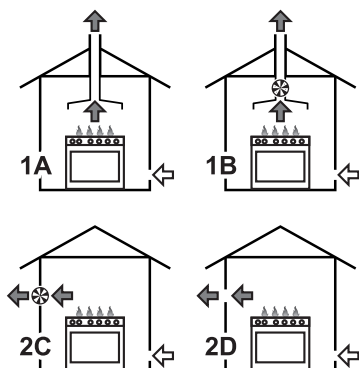
The appliance should be installed in rooms that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles, 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

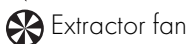
D Directly outdoors through wall



Air



Combustion products



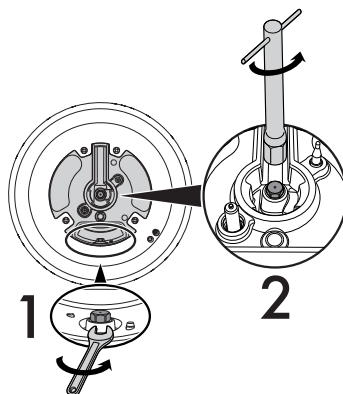
Extractor fan

## 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 pan supports, burner caps and flame-spreader crowns to access the burner cups.
2. Replace the nozzles using a 7 mm spanner according to the gas to be used (see Gas types and Countries).



1. External nozzle

2. Internal nozzle

3. Replace the burners in their respective housings.

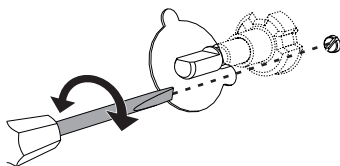
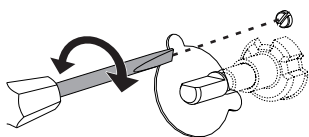


## Installation

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

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

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



### Adjusting the minimum setting for LPG

Tighten the screw located at the side of the cock spindle clockwise all the way.



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

### Lubricating the gas cocks

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



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



## Gas types and Countries

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



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



## Installation

### Burner and nozzle characteristics table

| 1 Natural Gas G20               | AUX  | SR   | R    | DUAL int. | DUAL ext. |
|---------------------------------|------|------|------|-----------|-----------|
| Rated heating capacity (kW)     | 1.0  | 1.8  | 2.9  | 0.9       | 4.10      |
| Nozzle diameter (1/100 mm)      | 72   | 97   | 115  | 70        | 150       |
| Pre-chamber (printed on nozzle) | (X)  | (Z)  | (Y)  | (H1)      | (H3)      |
| Reduced flow rate (W)           | 400  | 500  | 800  | 400       | 1200      |
| 2 Natural Gas G20               | AUX  | SR   | R    | DUAL int. | DUAL ext. |
| Rated heating capacity (kW)     | 1.1  | 1.8  | 2.9  | 0.9       | 4.10      |
| Nozzle diameter (1/100 mm)      | 72   | 94   | 110  | 65        | 145       |
| Pre-chamber (printed on nozzle) | (X)  | (Z)  | (H8) | (H1)      | (H3)      |
| Reduced flow rate (W)           | 400  | 500  | 800  | 400       | 1200      |
| 3 Natural Gas G25               | AUX  | SR   | R    | DUAL int. | DUAL ext. |
| Rated heating capacity (kW)     | 1.0  | 1.8  | 2.9  | 0.9       | 4.10      |
| Nozzle diameter (1/100 mm)      | 72   | 94   | 121  | 68        | 142       |
| Pre-chamber (printed on nozzle) | (F1) | (Y)  | (F2) | (F1)      | (F3)      |
| Reduced flow rate (W)           | 400  | 500  | 800  | 400       | 1200      |
| 4 Natural Gas G25.1             | AUX  | SR   | R    | DUAL int. | DUAL ext. |
| Rated heating capacity (kW)     | 1.1  | 1.8  | 3.0  | 0.9       | 4.0       |
| Nozzle diameter (1/100 mm)      | 77   | 100  | 134  | 72        | 148       |
| Pre-chamber (printed on nozzle) | (F1) | (Z)  | (F3) | (H1)      | (F3)      |
| Reduced flow rate (W)           | 400  | 500  | 800  | 400       | 1200      |
| 5 Natural Gas G25               | AUX  | SR   | R    | DUAL int. | DUAL ext. |
| Rated heating capacity (kW)     | 1.0  | 1.8  | 2.9  | 0.9       | 3.8       |
| Nozzle diameter (1/100 mm)      | 77   | 100  | 134  | 72        | 165       |
| Pre-chamber (printed on nozzle) | (F1) | (Y)  | (F3) | (F1)      | (H3)      |
| Reduced flow rate (W)           | 400  | 500  | 800  | 400       | 1200      |
| 6 Natural Gas G2.350            | AUX  | SR   | R    | DUAL int. | DUAL est. |
| Rated heating capacity (kW)     | 1.0  | 1.75 | 2.9  | 0.9       | 3.2       |
| Nozzle diameter (1/100 mm)      | 94   | 120  | 165  | 91        | 180       |
| Pre-chamber (printed on nozzle) | (Z)  | (Y)  | (F3) | (Y)       | (H4)      |
| Reduced flow rate (W)           | 400  | 500  | 800  | 400       | 1200      |



| <b>7 LPG G30/31</b>             | <b>AUX</b> | <b>SR</b> | <b>R</b> | <b>DUAL int.</b> | <b>DUAL ext.</b> |
|---------------------------------|------------|-----------|----------|------------------|------------------|
| Rated heating capacity (kW)     | 1.0        | 1.8       | 3.0      | 0.9              | 3.8              |
| Nozzle diameter (1/100 mm)      | 50         | 65        | 85       | 44               | 96               |
| Pre-chamber (printed on nozzle) | -          | -         | -        | -                | -                |
| Reduced flow rate (W)           | 400        | 500       | 800      | 400              | 1300             |
| Rated flow rate G30 (g/h)       | 73         | 131       | 218      | 65               | 276              |
| Rated flow rate G31 (g/h)       | 71         | 129       | 214      | 64               | 271              |
| <b>8 LPG G30/31</b>             | <b>AUX</b> | <b>SR</b> | <b>R</b> | <b>DUAL int.</b> | <b>DUAL ext.</b> |
| Rated heating capacity (kW)     | 1.1        | 1.9       | 3.0      | 0.8              | 3.9              |
| Nozzle diameter (1/100 mm)      | 50         | 65        | 81       | 42               | 93               |
| Pre-chamber (printed on nozzle) | -          | -         | -        | -                | -                |
| Reduced flow rate (W)           | 450        | 550       | 900      | 450              | 1500             |
| Rated flow rate G30 (g/h)       | 80         | 138       | 218      | 58               | 284              |
| Rated flow rate G31 (g/h)       | 79         | 136       | 214      | 57               | 279              |
| <b>9 LPG G30/31</b>             | <b>AUX</b> | <b>SR</b> | <b>R</b> | <b>DUAL int.</b> | <b>DUAL ext.</b> |
| Rated heating capacity (kW)     | 1.0        | 1.8       | 3.0      | 1.0              | 3.9              |
| Nozzle diameter (1/100 mm)      | 43         | 58        | 74       | 43               | 75               |
| Pre-chamber (printed on nozzle) | (H2)       | (M)       | (Z)      | (H2)             | (S1)             |
| Reduced flow rate (W)           | 400        | 500       | 1000     | 400              | 1500             |
| Rated flow rate G30 (g/h)       | 73         | 131       | 218      | 73               | 284              |
| Rated flow rate G31 (g/h)       | 71         | 129       | 214      | 71               | 279              |
| <b>10 Town Gas G110</b>         | <b>AUX</b> | <b>SR</b> | <b>R</b> | <b>DUAL int.</b> | <b>DUAL ext.</b> |
| Rated heating capacity (kW)     | 1.0        | 1.75      | 2.8      | 1.0              | 3.2              |
| Nozzle diameter (1/100 mm)      | 145        | 185       | 260      | 145              | 300              |
| Pre-chamber (printed on nozzle) | (/8)       | (/2)      | (/3)     | (0040)           | (0190)           |
| Reduced flow rate (W)           | 400        | 500       | 800      | 400              | 1000             |

The nozzles not provided are available at Authorised Service Centres.



## Installation

### 5.3 Positioning



#### Heavy appliance Crushing hazard

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



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

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



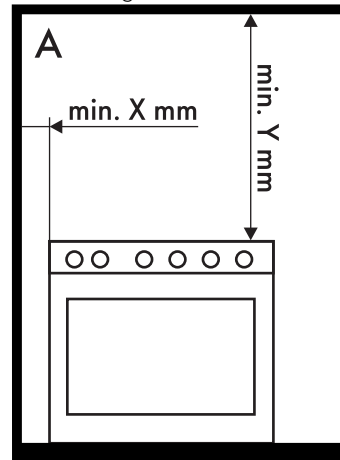
#### Heat production during appliance operation Risk of fire

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

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

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

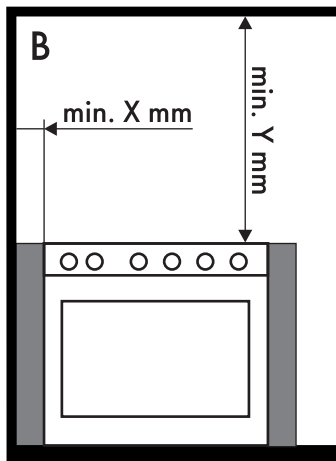
Depending on the type of installation, this appliance belongs to classes:



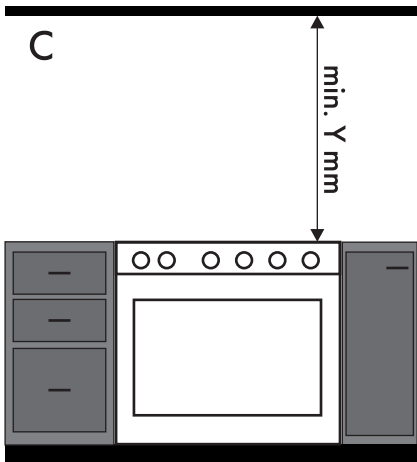
**A - Class 1**

**(Free-standing appliance)**

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

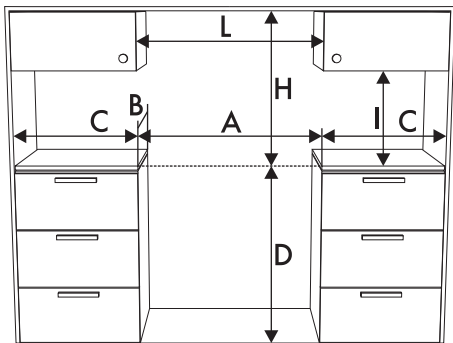


**B - Class 2 subclass 1**  
**(Built-in appliance)**



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

Appliance overall dimensions



|                      |              |
|----------------------|--------------|
| <b>A</b>             | 900 mm       |
| <b>B</b>             | 600 mm       |
| <b>C<sup>1</sup></b> | min. 150 mm  |
| <b>D</b>             | 900 - 915 mm |
| <b>H</b>             | 750 mm       |
| <b>I</b>             | 400 mm       |
| <b>L<sup>2</sup></b> | 900 mm       |

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

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



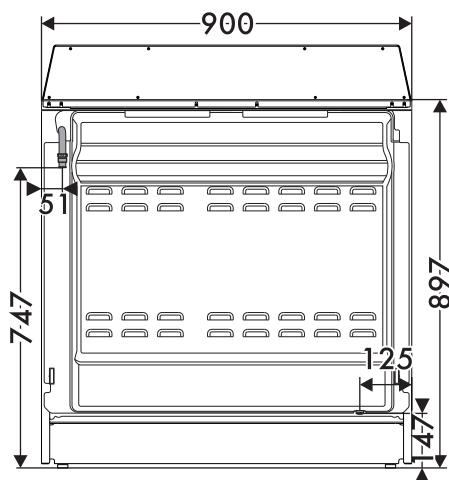
The appliance must be installed by a qualified technician and according to the regulations in force.



## Installation

### Appliance dimensions

Position of gas and electrical connections.



### Positioning and levelling



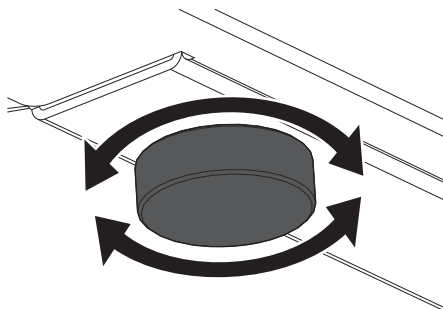
**Heavy appliance**

**Risk of damage to the appliance**

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

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

- After making the gas and electrical connections, level and stabilise the appliance on the floor by screwing the leg in or out.



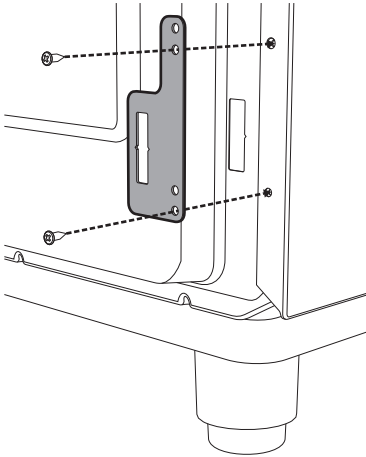


## Fastening to the wall with brackets

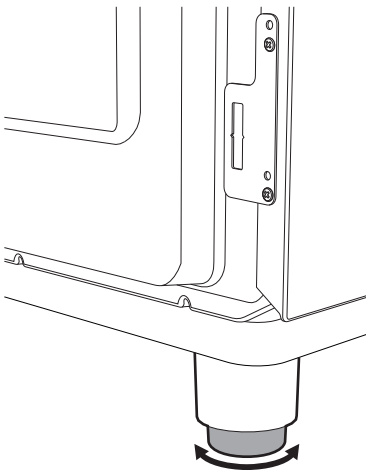


The anti-tip devices must be installed in order to prevent the appliance from tipping over.

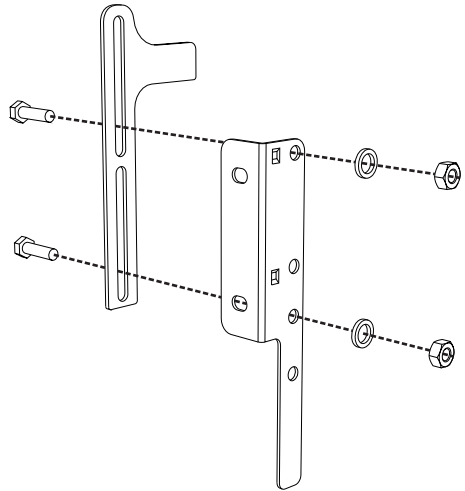
1. Screw the wall fastening plate to the rear of the appliance.



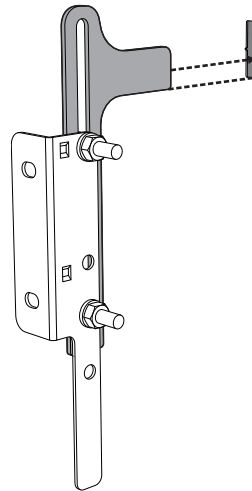
2. Adjust the height of the 4 legs.



3. Assemble the fastening bracket.



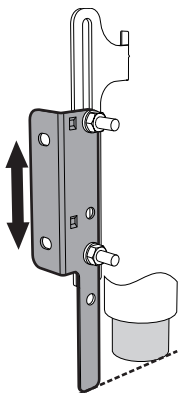
4. Align the base of the hook on the fastening bracket with the base of the slot on the wall fastening plate.



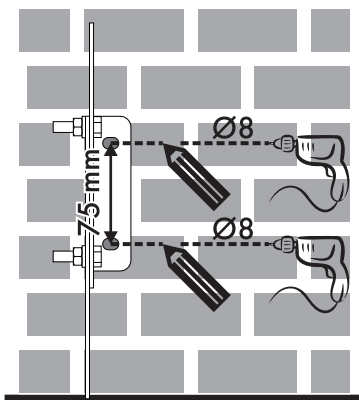


## Installation

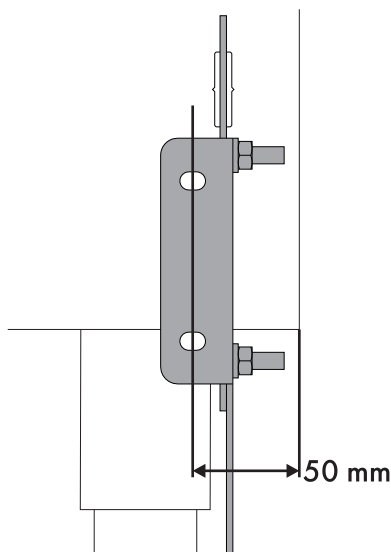
5. Align the base of the fastening bracket with the ground and tighten the screws to fix the measurements.



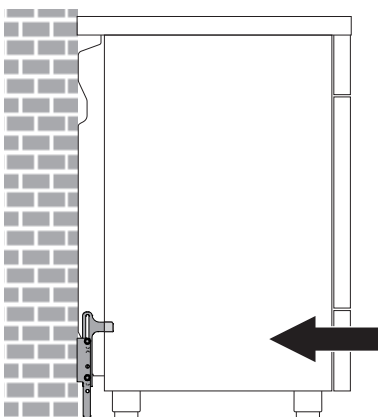
7. Move the bracket onto the wall and mark the position of the holes to be drilled in the wall.



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



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



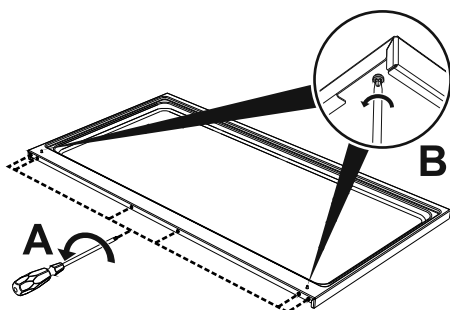


## Assembling the upstand

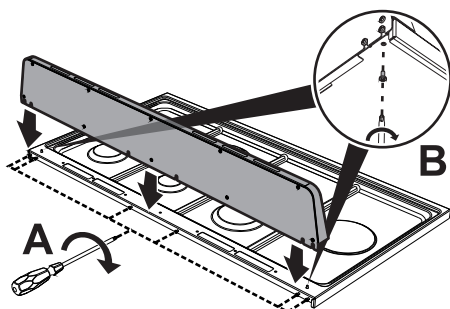
- i** The upstand provided is an integral part of the product. It must be fastened to the appliance prior to installation.

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

1. Loosen the 6 screws on the back of the hob (A) and unscrew the 2 screws (B) on the side part of the upstand.



2. Place the upstand on the hob. Align the 6 bottom slots of the upstand with the 6 screws on the back of the hob that were previously loosened.
3. Tighten the 6 screws on the back of the hob (A) and tighten the 2 screws under the hob (B) to secure the upstand.

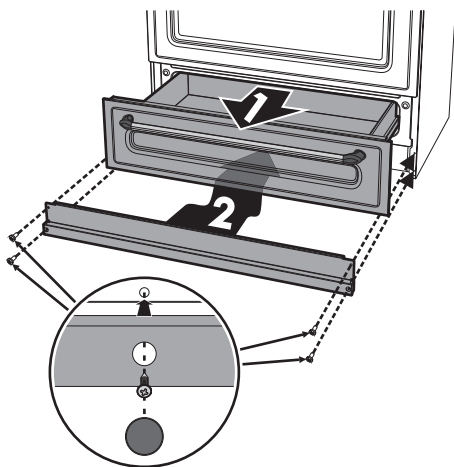


## Mounting the plinth

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

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

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



2. Place the plinth in the front bottom part of the appliance.
3. Screw the four side screws to fasten the plinth to the appliance.
4. Cover the holes of the plinth with the plugs provided.



# Installation

## 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 power supply.
- Do not pull the cable to unplug the appliance.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

### General information

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

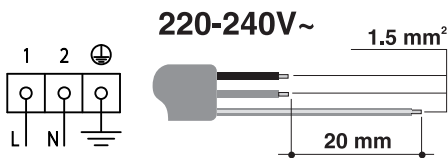
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

The appliance can work in the following modes:

- 220-240 V 1N~



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



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



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

### Fixed connection

Fit the power line with an all-pole circuit breaker with a contact opening of at least 3 mm 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 to find 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.