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

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



# Instructions

## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of 8 away from the appliance unless they are constantly supervised.
- Children must never play with the appliance.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch the appliance off 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.
- The appliance must never be cleaned by unsupervised children.
- Have qualified personnel carry out installation and service operations in compliance with applicable standards and legislation.
- 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 assistance of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

#### Risk of damage to the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and pan scourers) on glass parts.
- Use wooden or plastic utensils if necessary.
- 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.
- 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 shall not be liable for injuries or property damage caused by:

- Use of the appliance other than that specified;
- Failure to observe the provisions of the user manual;
- Tampering with any part of the appliance;
- Use of non-original spare parts.

## 1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered 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.



**Electrical voltage  
Danger of electrocution**

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



# Instructions

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

- Take these packing materials to the appropriate recycling centre.



## Plastic packaging Danger of suffocation

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

## 1.5 Identification plate

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

## 1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place 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

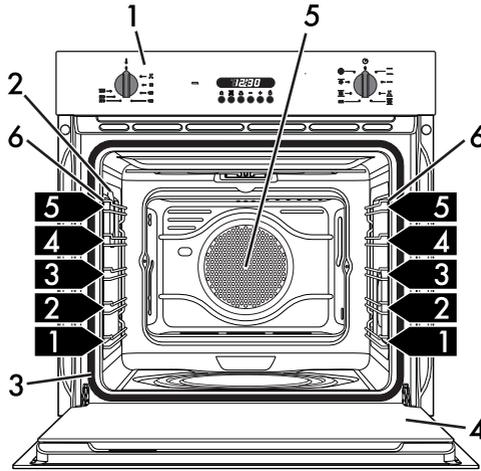
1. Sequence of instructions for use.

- Standalone instruction.



## 2 Description

### 2.1 General Description



- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Door

5 Fan

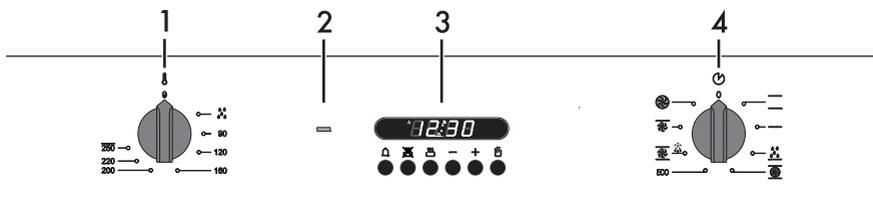
6 Rack/tray support frames

**1,2,3...** Frame shelf



# Description

## 2.2 Control panel



### 1 Temperature knob

This knob allows you to select the cooking temperature.

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

### 2 Thermostat indicator light

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 will then turn on and off regularly, indicating that the temperature set inside the oven is being kept constant.

### 3 Programmer clock

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

### 4 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.

## 2.3 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 activated.



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

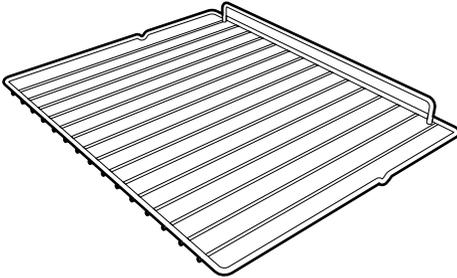


## 2.4 Available accessories



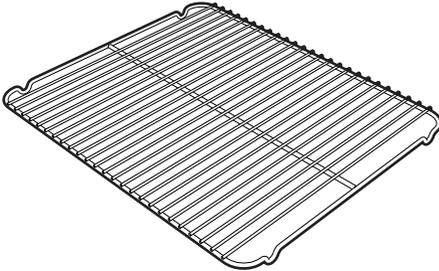
Some models are not provided with all accessories.

### Rack



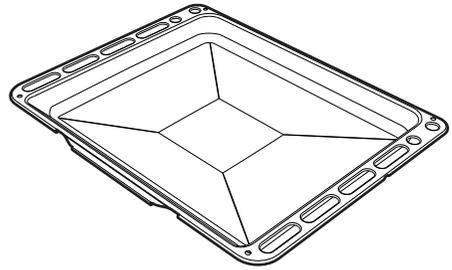
Useful for supporting containers with food during cooking.

### Tray rack (on some models only)



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

### Deep tray



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



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



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



## 3 Use

### 3.1 Instructions



**High temperature inside the oven during use**

**Danger of burns**

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



**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.

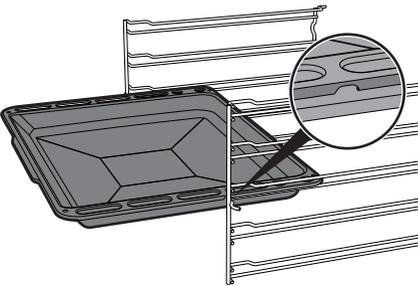
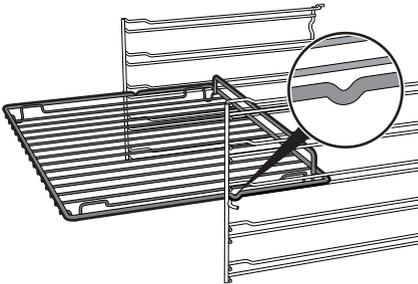


### 3.3 Using the accessories

#### 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.



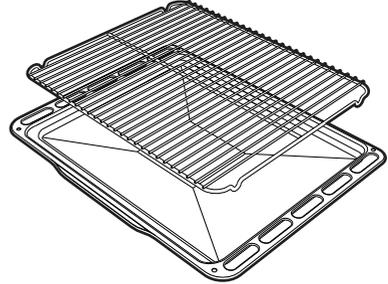
Gently insert racks and trays into the oven until they come to a stop.



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

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

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



### 3.4 Using the oven

#### Switching on the oven

To switch on the oven:

- Select the cooking function using the function knob.
- 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.



## 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.

### 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.

### 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.

### Eco

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

### 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> 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 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.



### 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.

The temperature knob must be kept on zero when using this function.



### Vapor Clean

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

## 3.5 Cooking advice

### General advice

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

### Advice for cooking meat

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

### Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the symbol  to optimise cooking.



## Use

### 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.

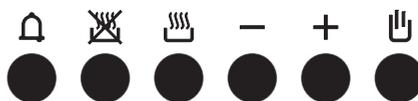
### Advice for defrosting and proving

- 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.

### 3.6 Programmer clock



-  Minute minder timer key
-  End of cooking key
-  Cooking duration key
-  Value decrease key
-  Value increase key
-  Manual mode key



## Setting the time

When first used, or following a power failure, the symbol  will flash on the appliance's display.

1. Press the key  to stop it flashing and turn on the symbol  on the display.
2. The time can be set using the key  or . Keep the key pressed in to increase or decrease rapidly.

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

## Timed cooking

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

1. Having selected a function, press and hold the key . The display will show the figures .
2. Hold down the key  and simultaneously use the key  or  to set the required number of minutes.

When the key  is released, the count of the programmed cooking duration will start and the display will indicate the current time together with symbols  and **A** (to indicate that a programmed cooking operation has been set).



## Programmed cooking

**i** 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. Having selected a function, press and hold the key . The display shows the figures .
2. Hold down the key and simultaneously use the key or to set the required number of minutes.
3. Press the key . The sum of the current time plus the preset cooking duration will appear on the display.
4. Press and hold down the key and simultaneously press the key or to set the cooking end time.

When the key is released, the programmed cooking process will start and the display will show the current time together with symbols and **A** (to indicate that a programmed cooking process has been set).

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

## End of cooking

At the end of cooking the oven will switch off automatically and simultaneously a buzzer will start to sound intermittently. After the buzzer has been deactivated, the display will go back to displaying the current time together with the symbol to indicate that the oven has returned to manual mode.



### Minute minder timer

The minute minder timer can be activated at any time.

By pressing the key , the display shows the figures . Hold down the key  and press the key  or  to set the required number of minutes.

When the key  is released, the countdown will start and symbols  and  will appear on the display.



After the minute minder timer has been programmed, the display will go back to showing the current time. Press the key  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 key  to change the setting.

### Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing the key .

If a timed or programmed cooking process is set, pressing the key  to deactivate the buzzer will cause cooking to continue in manual mode.

### Deleting the set data

Having programmed a timed or programmed cooking operation, this programming can be cancelled by holding down the key for the function which has just been programmed and simultaneously pressing the key  or  until  appears on the display.

The programmer will interpret the cancellation of the program as terminating the cooking operation.

### Modifying the set data

The data set for programmed cooking can be modified at any time. Press the function key and simultaneously press the key  or  to modify the value.



# Use

## Cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Static	1	220 - 230	45 - 50	
Roasted veal	2	Turbo/Fan assisted	2	180 - 190	90 - 100	
Pork loin	2	Turbo/Fan assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan with grill	4/3	250	15	
Roast beef	1	Turbo/Fan assisted	2	200	40 - 45	
Roast rabbit	1.5	Circulaire/Fan assisted	2	180 - 190	70 - 80	
Turkey breast	3	Turbo/Fan assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Turbo/Fan assisted	2	180 - 190	170 - 180	
Roast chicken	1.2	Turbo/Fan assisted	2	180 - 190	65 - 70	
					1 <sup>st</sup> surface	2 <sup>nd</sup> surface
Pork chops	1.5	Fan with grill	4/3	250	15	5
Spare ribs	1.5	Fan with grill	4/3	250	10	10
Bacon	0.7	Grill	5/4	250	7	8
Pork fillet	1.5	Fan with grill	4/3	250	10	5
Beef fillet	1	Grill	5/4	250	10	7
Salmon trout	1.2	Turbo/Fan assisted	2	150 - 160	35 - 40	
Monkfish	1.5	Turbo/Fan assisted	2	160	60 - 65	
Turbot	1.5	Turbo/Fan assisted	2	160	45 - 50	
Pizza	1	Turbo/Fan assisted	2	250	8 - 9	
Bread	1	Circulaire/Fan assisted	2	190 - 200	25 - 30	
Focaccia	1	Turbo/Fan assisted	2	180 - 190	20 - 25	
Bundt cake	1	Circulaire/Fan assisted	2	160	55 - 60	
Jam tart	1	Circulaire/Fan assisted	2	160	35 - 40	
Ricotta cake	1	Circulaire/Fan assisted	2	160 - 170	55 - 60	
Jam tarts	1	Turbo/Fan assisted	2	160	20 - 25	
Paradise cake	1.2	Circulaire/Fan assisted	2	160	55 - 60	
Profiteroles	1.2	Turbo/Fan assisted	2	180	80 - 90	
Sponge cake	1	Circulaire/Fan assisted	2	150 - 160	55 - 60	
Rice pudding	1	Turbo/Fan assisted	2	160	55 - 60	
Brioches	0.6	Circulaire/Fan assisted	2	160	30 - 35	

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



## 4 Cleaning and maintenance

### 4.1 Instructions



**Improper use  
Risk of damage to surfaces**

- Do not use steam jets to clean the appliance.
- Do not use detergents which are abrasive, corrosive or which contain chlorine, ammonia or bleach (e.g. scouring powders, stain removers, etc.).
- Do not use rough or abrasive materials or sharp metal scrapers.

### 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.

For easier cleaning, we recommend removing:

- The door;
- The rack/tray support frames;
- The oven seal (pyrolytic models excluded).



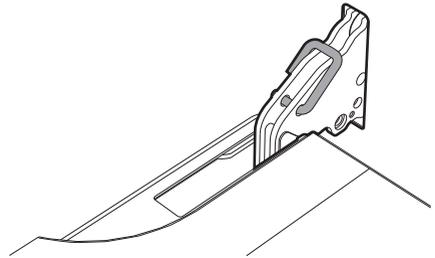
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

### 4.3 Removing the door

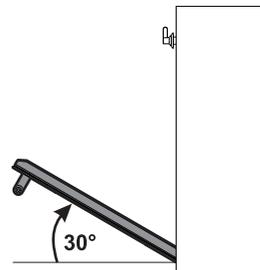
For easier cleaning it is recommended to remove the door and place it on a tea towel.

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.



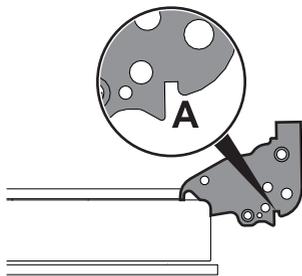
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





## Cleaning and maintenance

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

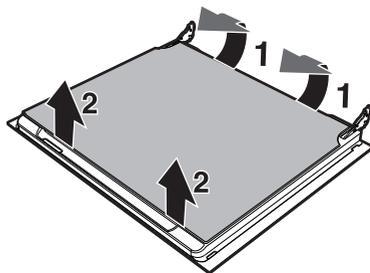
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

#### Removing the internal glass panes

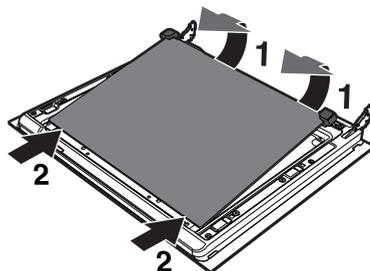
For easier cleaning the internal glass panes of the door can be removed.

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.

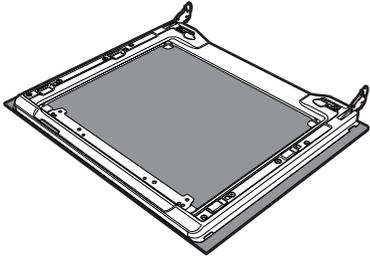


3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.

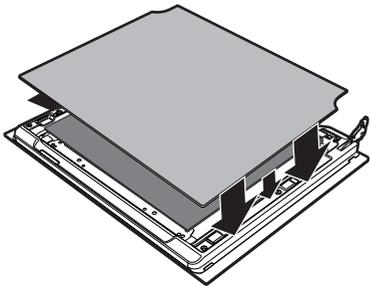




4. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



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.

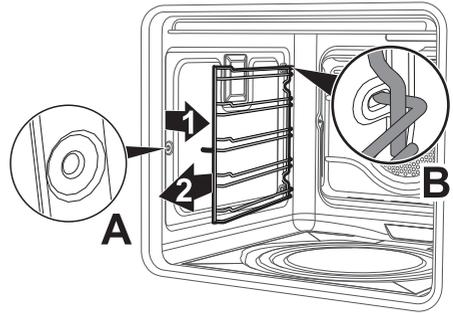


## Removing racks/trays support frames

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



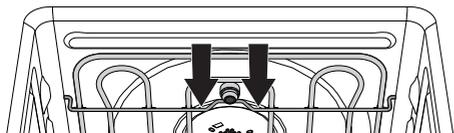


# Cleaning and maintenance

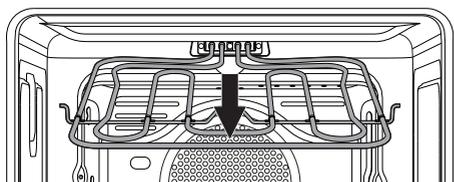
## Cleaning the top section

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

1. Delicately push the middle section of the upper heating element towards the rear of the oven to release it from the central bush.



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.

When you have finished cleaning, put the heating element back in position.

## 4.5 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.



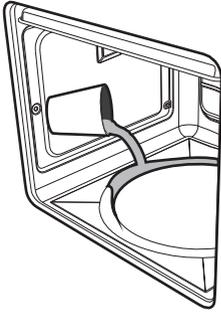
**Improper use**  
**Risk of damage to surfaces**

- 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.

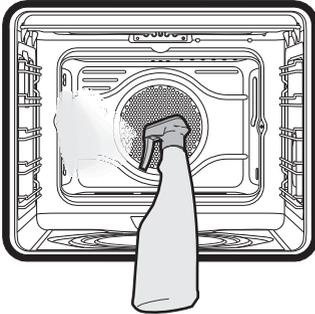
## Preliminary operations

Before starting the Vapor Clean cycle:

- Completely remove all accessories from inside the oven. The upper guard (where fitted) can be left inside the oven.
- Remove the self-cleaning panels, if fitted (see "Vapor Clean").
- 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.



We recommend spraying approx. 20 times at the most.

- Close the door.
- During the assisted cleaning cycle, wash the self-cleaning panels (where fitted) which were previously removed separately in warm water and a small amount of detergent.

## Vapor Clean cycle setting

1. Turn the function knob and the temperature knob to the symbol .
2. Set a cooking time of 18 minutes using the programmer clock.
3. At the end of the cooking time, the timer will switch the oven heating elements off and the buzzer will start to sound.

## 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.



## Cleaning and maintenance

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.



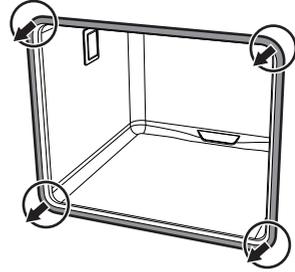
We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.

### 4.6 Extraordinary maintenance

#### Removing and installing the oven seal

To remove the oven seal:

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



To install the oven seal:

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

#### Oven seal maintenance tips

The seal should be soft and elastic.

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



## Replacing the internal light bulb



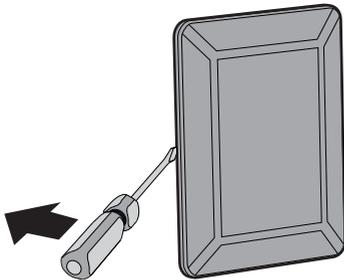
Live parts  
**Danger of electrocution**

- Unplug the appliance.

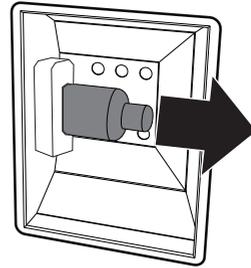
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

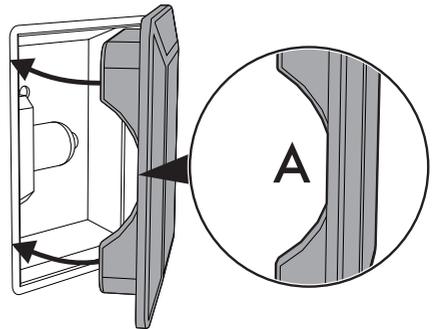


4. Slide out and remove the light bulb.



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.



# Installation

## 5 Installation

### 5.1 Electrical connection



**Electrical 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 supply.

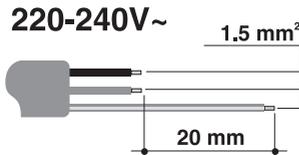
#### General information

Check the mains supply 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 mm<sup>2</sup> internal conductors).

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



#### Fixed connection

Fit the power line with an 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, gang sockets or extensions as these could cause overheating and a risk of burns.

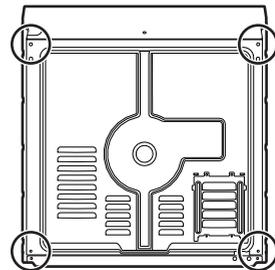
### 5.2 Cable replacement



**Electrical voltage  
Danger of electrocution**

- Disconnect the mains supply.

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



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



## 5.3 Positioning



**Heavy appliance  
Crushing hazard**

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



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

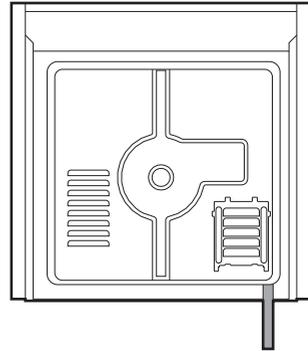
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



**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.

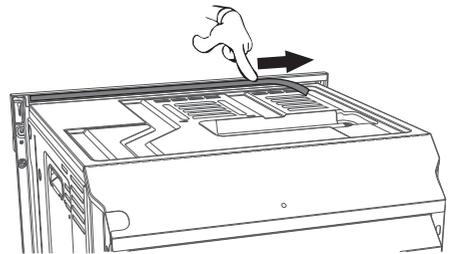
## Position of the power cable



(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.

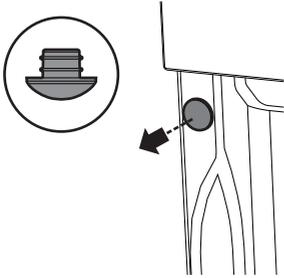




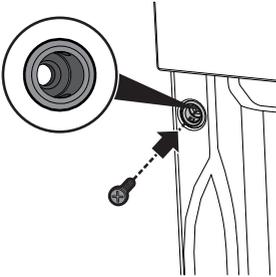
# Installation

## Fastening bushings

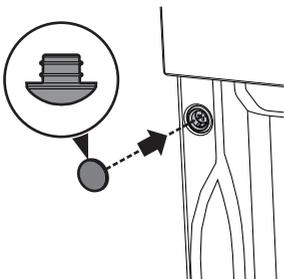
1. Remove the bushing covers inserted on the front of the appliance.



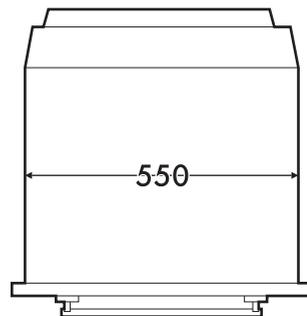
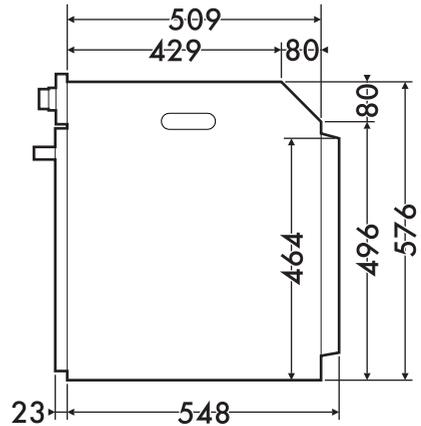
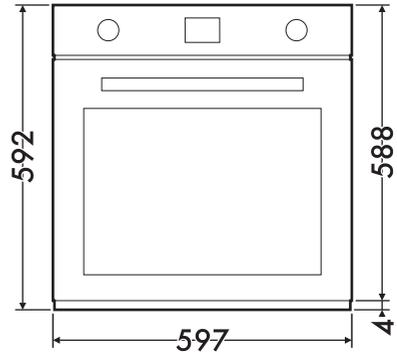
2. Mount the appliance into the recess.
3. Secure the appliance to the piece of furniture using the screws.



4. Cover the bushings with the previously removed covers.



## Appliance overall dimensions (mm)

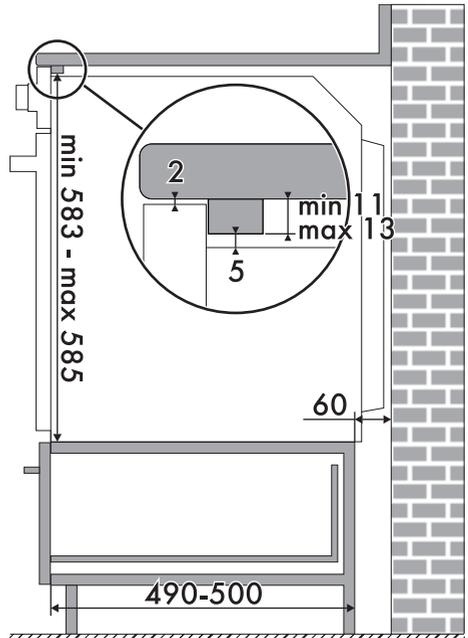
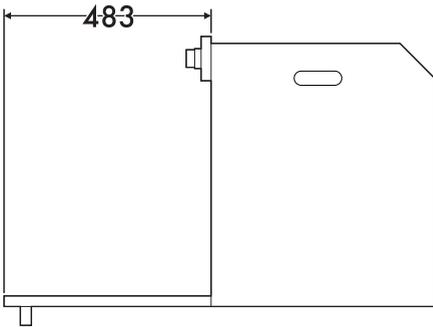
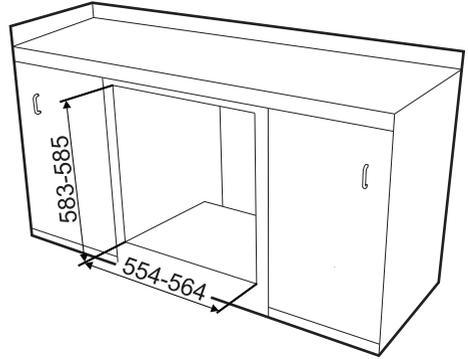
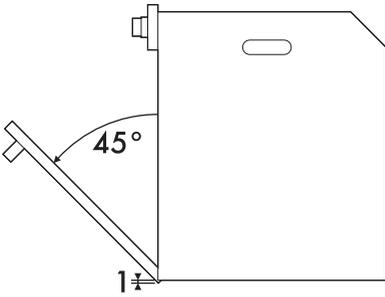


# Installation



## Mounting under worktops (mm)

EN

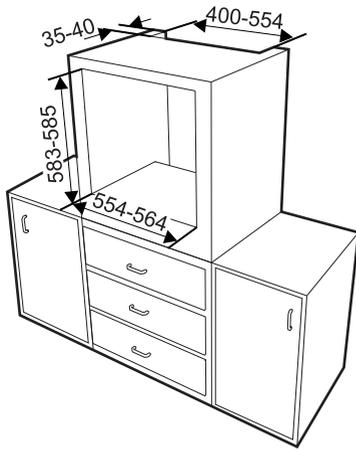


 Make sure that the carcass rear / bottom section has an opening of approx. 60 mm.



# Installation

## Mounting into a column (mm)



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

