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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG C92IPX8. You'll find the answers to all your questions on the SMEG C92IPX8 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG C92IPX8
User guide SMEG C92IPX8
Operating instructions SMEG C92IPX8
Instructions for use SMEG C92IPX8
Instruction manual SMEG C92IPX8

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	Further information about the products can be found at www.smeg.com	



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@ Further information about the products can be found at www.smeg.com 35 General instructions 1. INSTRUCTIONS FOR USE This manual is an integral part of the appliance. It must be kept in its entirety and in an accessible place for the whole working life of the appliance.

We recommend reading this manual and all the information it contains carefully before using the appliance. Installation must be carried out by qualified personnel in accordance with the standards in force. This appliance is intended for domestic use and conforms to the EC directives currently in force. The appliance has been built to carry out the following functions: cooking and heating up food; all other uses are considered unsuitable. These instructions are valid only for the destination countries whose identifying symbols are included on the cover of this manual.

Never obstruct the openings and slots provided for ventilation and heat dispersal; this may cause malfunctions. Do not use this appliance for heating rooms.

This appliance is marked according to European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). This directive defines the standards for the collection and recycling of waste electrical and electronic equipment applicable throughout the European union. The identification plate with technical data, serial number and brand name is located in an exposed position either in the drawer (where present) or on the back of the appliance. A copy of the identification plate is included in the booklet. It should be applied to the appropriate space on the back of the cover. Do not remove this plate for any reason. Before the appliance is put into operation, all labels and protective films applied on external surfaces must be removed. Do not use metallic sponges or sharp scrapers: they will damage the surfaces.

Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry using a soft cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven. Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic, damaging the appliance. Always check that the control knobs are in the "zero" (off) position when you finish using the appliance. Do not use sealed tins or containers in the appliance. Overpressure may occur inside the containers during cooking, creating a danger of explosion. Do not cover the bottom of the oven with aluminium or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface.

Never place saucepans with bases which are not perfectly flat and smooth on the hob. Unstable cookware can lead to scalding. Do not rest any weight or sit on the open door of the appliance. Excessive weight may jeopardise its stability. 36 General instructions The appliance becomes very hot during use.

Suitable heat-proof gloves should be worn for all operations. Do not use the hob if pyrolysis (where present) is taking place inside the oven. If you intend to go away for a prolonged period of time, close the mains gas tap or the gas cylinder tap. Take care that no objects are stuck in the door of the oven. Do not open the storage compartment (where present) when the oven is on and still hot.

The temperatures inside it may be very high. If the surfaces are still very hot during cooking, do not pour water directly onto the trays. The steam could cause severe burns and damage enamelled surfaces. All cooking operations must take place with the door closed. The dissipation of heat may cause hazards. The manufacturer declines all responsibility for damage to persons or things caused by nonobservance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts. 37 General instructions 2. SAFETY PRECAUTIONS Consult the installation instructions for safety standards on electrical or gas appliances and for ventilation functions. In your interests and for your safety the law requires that the installation and servicing of all electrical and gas appliances be carried out by qualified personnel in accordance with the standards in force. Our approved installers guarantee a satisfactory job.

Gas or electrical appliances must always be uninstalled by suitably skilled people. Before connecting the appliance to the power grid, check the data on the plate against the data for the grid itself. If the appliance is installed in a collection centre for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The ilng containers. Tray rack: to be placed over the top of the oven tray; for cooking foods

which may drip.



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Oven tray: useful for collecting fat from foods placed on the rack above. Deep oven tray: useful for baking cakes, pizza and oven-baked desserts. Rotisserie frame: supports the rotisserie rod. Rotisserie rod: for cooking chicken and all foods which require uniform cooking over their entire surface.

The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation. Accessories available on request: · Original supplied and optional accessories may be ordered from any Authorised Support Centre. · Use only original accessories supplied by the manufacturer. 43 Instructions for the user 5.1 Using the rack or tray The racks and trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally.

To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side). To remove the rack or tray, lift the front slightly. The mechanical lock (or the extension piece where present) must always face the back of the oven. Gently insert racks and trays into the oven until they come to a stop. In models with runners, clean the trays before using them for the first time.

Cleaning will remove any manufacturing residues, which may otherwise scratch the sides of the oven cavity when trays are being inserted. 5.2 Using the support rack The support rack is inserted into the tray (as shown in the figure). Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked. 5.3 Using the rotisserie rod (on some models only) When cooking with the rotisserie, position the rod frame on the third runner (see 7.2 Oven runners). Once the rod frame is inserted, the shaped part must sit facing outwards (as shown in the figure). Then prepare the rotisserie rod with the food, using the clip forks provided. So that you can handle the rod with the food on it readily, screw on the handle provided.

Having prepared the rotisserie rod with the food, position it on the guide frame as shown in the figure. Insert the rod into the hole (detail B) so that it connects with the rotisserie motor. Make sure that the pin is placed correctly on the guide frame (detail A). 44 Instructions for the user 6. USING THE COOKING HOB On first connection to the electrical mains, an operating check will be carried out automatically and all indicator lights will come on for a few seconds. After use, turn off the hot plates used returning the appropriate knob to the "O" position. Never rely solely on the cookware detector. Never place metal objects, such as dishes or cutlery, on the induction hob surface as they may overheat: Danger of burns. Take care not to spill sugar or sweet mixtures onto the hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on the hob.

If this occurs, promptly switch off the cooking zones and remove the molten material with the scraper provided while the hot plate is still lukewarm to prevent the surface from being damaged. The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the saucepan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current. Advantages of an induction hob - Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared with traditional electric cooking.

- Improved safety as the energy is only transmitted to the container placed on the hob. - High level of energy transmitted from the induction cooking zone to the base of the saucepan. - Rapid heating. - Reduced danger of burns as the cooking surface is only heated under the base of the saucepan; foods which overflow do not stick. 6.

1 Layout of the cooking zones Zone Outside diameter (mm) 145 180 270 210 Max absorbed power (W) * 1400 1850 2600 2300 Absorbed power in booster function (W) * 2200 3000 3700 3700 *power levels are indicative and can vary according to the pan used or the settings made. 45 Instructions for the user 6.2 Saucepans suitable for use in induction cooking The containers used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base. Use only saucepans with bases suitable for induction hot plates. Suitable containers · Enamelled steel containers with thick bases. Cast iron containers with an enamelled base. Containers in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

Unsuitable containers Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta. · · · To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the container, place it on a cooking zone and start the hot plate.

If the symbol appears on the display, it means the pan is not suitable. Use only containers with a perfectly flat bottom. Using a pan with an irregular bottom could jeopardise the efficiency of the heating system so that the pan is not detected on the hot plate. 6.3 Limiting the cooking duration The hob has an automatic device which limits the duration of use. @@@@ · If possible, always cover saucepans with a suitable lid. @@@@ The table shows the levels suitable for various types of cooking. Power level 0 U 1-2 3-4 5-6 7-8 9 P* *See booster function. @@@@ Energy transmission is also interrupted when the saucepan is removed from the cooking zone (the symbol will appear on the display). @@@@ The symbol clears once the temperature drops below 60°C.

@@@@ will Select the required heating power (1..8) within 3 seconds. The selected power and symbol flash alternately on the display.

@@@@ If this is the case, turn it back on as described above.

48 Instructions for the user 7. USING THE OVEN 7.1 Before using the appliance · · · Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment. Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover. Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in "9.

CLEANING AND MAINTENANCE". Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours. 7.2 Oven runners The oven features 5 runners for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see figure).



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models with frames 7.3 Storage compartment (on some models only) The storage compartment is in the bottom of the cooker. It provides storage space for the appliance's metal accessories and must not be used to store flammable materials, cloths, paper etc.. Do not open the storage compartment when the oven is on and still hot.

The temperatures inside it may be very high. 7.4 Cooling system The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. 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. 7.5 Internal light The oven light comes on when the door is opened (on some models only) or any function is selected. 49 Instructions for the user 7.6 General warnings and advice for use All cooking operations must be carried out with the door closed. The dissipation of heat may cause hazards. During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating.

If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven. For the best cooking results, we recommend placing cookware in the centre of the rack. To prevent any steam in the oven from causing problems, open the door in two stages: keep it half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking. While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking. To prevent hazardous overheating, the appliance's lid (where present) must always be raised when using the oven. Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

50 Instructions for the user 7.7 Electronic programmer (on some models only) LIST OF FUNCTIONS Timer key End of cooking key Cooking duration key Value decrease key Value increase key 7.7.1 Setting the time On the first use, or after a power failure, will be flashing on the oven's display. Press the or : this will and keys together, and at the same time press the value adjustment keys increase or decrease the setting by one minute for each pressure. Press either of the value modification keys to display the current time. Before each programmer setting, activate the required function and temperature. 7.7.2 Semi-automatic cooking Semi-automatic 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.

@@@The logic prevents the setting of incompatible values (e.g. @@@@When the key is released the count will start and the . @@@@It can be deactivated manually by pressing keys and together. To switch off the appliance, return all the knobs to the 0 setting. 7.7.8 Deleting the set data Having programmed a semi-automatic or automatic cooking operation, this programming can be cancelled by holding down the key for the function which has just been programmed and simultaneously pressing keys or until appears on the display. The programmer will interpret the cancellation of the program as terminating the cooking operation. 7.

7.9 Modifying the set data The set cooking data can be modified at any time by holding down the function key and at the same time pressing the keys or to change the value. . 52 Instructions for the user 8. COOKING WITH THE OVEN ECO: Using the grill and the lower heating element in combination is particularly suitable for cooking on a single runner only, as it provides low energy consumption.

STATIC: As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation 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 present) gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon.

This function enables large quantities of food, particularly meat, to be grilled evenly. ROTISSERIE GRILL: The rotisserie works in combination with the grill element, allowing to perfectly brown food. FAN-ASSISTED STATIC: The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th runners.) FAN-ASSISTED GRILL: The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork). We recommend using the 4th runner.

FAN-ASSISTED BOTTOM: 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. 53 Instructions for the user CIRCULAR: The combination of the fan and the circular element (incorporated in the rear of the oven) allows 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 uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours. (For multiple-level cooking, we recommend using the 2nd and 4th runners.) TURBO: The combination of fan-assisted cooking and traditional cooking allows to cook different foods on several levels extremely quickly and efficiently, without odours and flavours mingling.

Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 2nd and 4th runners.)

54 Instructions for the user 8.1 Cooking advice and instructions 8.1.1 General advice · We recommend preheating the oven before putting the food in. Place the food in the oven only once the cooking light is off.

... For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.



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· In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside). · 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. · For rapid preheating use a fan-assisted function, then select the required function.

8.1.2 Advice for cooking meat · Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste. · · · We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard it is ready, if not, it needs another few minutes cooking. 8.1.3 Advice for cooking desserts and biscuits · Use dark metal moulds for desserts: they help to absorb the heat better. · · · · The temperature and the cooking time depend on the quality and consistency of the dough. · · 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. 8.1.4 Advice for defrosting and proving · We recommend positioning frozen foods in a lidless container on the first shelf of the oven. · · · · The food must be defrosted without its wrapping. · · Lay out the foodstuffs to be defrosted evenly, not overlapping. · · When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. 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. 8.1.5 Advice for cooking with the Grill and the Fan-assisted grill · Using the Grill function, meat can be grilled even when it is put into the cold oven; preheating is recommended if you wish to change the effect of the cooking. · · · With the Fan-assisted grill function grilling.

· however, we recommend that you preheat the oven before 55 Instructions for the user 8.2 Cooking operation information table Types of food FIRST COURSES Weight Function Runner position from the bottom Temperature °C Time (minutes) Lasagne Oven-baked pasta MEAT 3 kg Static Static Circular Circular Turbo Circular Turbo Turbo Turbo Fan-assisted grill Grill Grill Small grill Fan-assisted grill Grill Rotisserie grill 2 or 3 2 or 3 3 3 3 3 3 3 5 4 4 5 4 4 On a rotisserie rod 3 1 2 2 3 3 3 2 or 3 2 or 3 2 or 3 3 3 3 3 3 2-4 2-4 220 - 230 220 - 230 180 - 190 180 - 190 180 - 190 180 - 190 180 - 190 190 - 200 250 250 250 250 250 250 250 160 - 170 250 190 - 200 180 - 190 160 160 170 160 - 170 160 - 170 170 160 150 - 160 150 - 160 160 170 160 160 - 170 160 - 170 40 - 50 40 70 - 80 70 - 80 90 - 100 70 - 80 110 - 120 190 - 210 60 - 70 1st side 2nd side Roast veal Pork loin Shoulder of pork Roast rabbit Turkey breast Roast neck of pork Roast chicken GRILLED MEATS 1 Kg 1 Kg 1 Kg 1 Kg 1 Kg 1 Kg 1 Kg 1 Kg Pork chops Fillet of pork Fillet of beef Liver slices Sausages Meatballs ROTISSERIE MEAT (where present) 7-9 9 - 11 9 - 11 2-3 7-9 7-9 5-7 5-9 9 - 11 2-3 5-6 5-6 Chicken FISH Salmon trout BREAD and FOCACCIA Pizza Bread Focaccia DESSERTS 60 - 70 35 -40 6 - 10 25 - 30 15 - 20 55 - 60 30 - 35 35 - 40 20 - 25 40 - 50 40 - 50 50 - 60 40 - 50 40 - 50 40 - 50 0.7 Kg Circular Turbo Circular Turbo Circular Turbo Circular Static Circular Turbo Static Circular Turbo Circular Turbo Static Circular Circular - Turbo Circular - Turbo Ring cake Fruit tart Fruit tart Short pastry Jam tarts Paradise cake Paradise cake Cream puffs Light sponge cake Rice pudding Rice pudding Croissants Croissants (on multiple runners) Short pastry biscuits (on multiple runners) The times indicated in the following tables do not include the preheating times and are provided as a guide only. 56 Instructions for the user 9. CLEANING AND MAINTENANCE Do not use steam jets for cleaning the appliance.

The steam could reach the electronics, damaging them and causing short-circuits. CAUTION: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance. Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating). We recommend the use of cleaning products distributed by the manufacturer. 9.1 Cleaning stainless steel To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first. 9.

2 Ordinary daily cleaning To clean and preserve the stainless steel surfaces, always use only specific products that do not contain abrasives or chlorine-based acids. How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth. 9.3 Food stains or residues Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven. 57 Instructions for the user 9.4 Cleaning the glass ceramic hob The glass ceramic hob should be regularly cleaned, preferably after every use, once the has disappeared from all displays.

Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar. Remove any burnt residues after cooking with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob. Never use abrasive or corrosive detergents (e.g.

cleaning powders, oven sprays, spotremovers and wire sponges). Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving saucepans. Consequently, remove any dirt from the cooking surface immediately. Changes in colour do not affect the functioning and stability of the glass ceramic. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.



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Shiny surfaces can form due to the bases of saucepans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. These are difficult to remove with ordinary cleaning products. It may be necessary to repeat the cleaning process several times. Using aggressive detergents, or friction with the base of saucepans, can wear away the decoration on the hob over time and contribute to the formation of dark marks. **symbol 9.5 Weekly cleaning** Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be easily removed. After cleaning, dry the surface with a clean cloth.

Make sure that there is no detergent left on the cooking surface as it will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface. **58 Instructions for the user 9.6 Cleaning the oven** For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts. · · Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry. For easier cleaning, the door can be removed (see "10.1 Removing the door"). The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven. When the operation is complete, damp parts should be dried thoroughly.

9.6.1 Removing guide frames Removing the guide frames enables the sides to be cleaned more easily. This should be done each time the automatic cleaning cycle is used (on some models only). To remove the guide frames: 1 pull the frame towards the inside of the oven to unhook it from its housing A, then slide it out of the seats at the back B.

2 When cleaning is complete, repeat the above procedures to put the guide frames back in. **9.6.2 Cleaning the door glazing** The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

Do not use abrasive or corrosive detergents to clean the oven's door glass panels (e.g. powder products, spot-removers and wire sponges). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface. **9.6.3 Cleaning the door seal** To keep the seal clean, use a non-abrasive sponge and lukewarm water. The seal should be soft and flexible (with the exception of pyrolytic models). In pyrolytic models, the seal may flatten over time and lose its original shape. To restore it, pinch the seal all the way along.

This also helps remove any dirt on the seal. **59 Instructions for the user 9.7 Pyrolysis: automatic oven cleaning** Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven with great ease. During the first automatic cleaning cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle. Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations. During the pyrolysis cycle, a door locking device makes it impossible to open the door. **9.7.**

1 Before starting the automatic cleaning cycle Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight). · · Completely remove all accessories from inside the oven. The roof liner is not considered an accessory and must therefore be kept inside the oven. Remove the guide frames, see "9.6.

1 Removing guide frames". In order not to damage the internal glass panel, it should be cleaned in accordance with the usual procedure (see 9.6.2 Cleaning the door glazing) before starting the automatic cleaning cycle. For very stubborn encrustations, lock the door using the pins provided and remove the glass panel.

Spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfiber cloth. After carrying out these operations, position the glass panel on the door again and remove the pins locking it. · · · At the end of the cleaning cycle, when the oven has cooled down, reinsert the frames by repeating the previously used procedure in reverse order. Make sure that the oven door is firmly closed. Refer to the following diagram for setting the cleaning cycle duration: **LIGHT DIRT 90 MIN. MEDIUM DIRT 135 MIN. HEAVY DIRT 180 MIN. CLEANING DURATION** During the automatic cleaning cycle, the fans produce a more intense level of noise due to a greater rotation speed; this is entirely normal and intended to facilitate heat dissipation. At the end of pyrolysis, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven. **60 Instructions for the user 9.**

7.2 Setting the cleaning cycle Turn the function selection knob to select the cleaning cycle. Press and hold ; press or to set the duration of the cycle. The setting varies between a minimum of 1h 30m and a maximum of 3h 00m. Two minutes after the cleaning cycle (Pyrolysis) starts, a locking device will be tripped, preventing the door being opened. The appropriate light will switch on to indicate that the locking device has been activated. At the end of the cleaning cycle the locking device will remain active until the temperature inside the oven has reached a safety threshold. When the oven has cooled down, collect the residues from automatic cleaning with a damp microfibre cloth. To select a cleaning cycle with a delayed start, after setting the duration press . The time when the cleaning cycle will terminate will appear on the display.

Press and hold , and press terminate the cleaning cycle. or to set the time at which you wish to It is not possible to select any functions once the door locking device has been activated. Wait for go out. to **61 Instructions for the user 10. EXTRAORDINARY MAINTENANCE** The oven requires periodic minor maintenance or replacement of parts subject to wear, such as gaskets, light bulbs, etc.

Specific instructions for each operation of this kind are given below. Before any intervention that requires access to live parts, disconnect the appliance from the power supply. **CAUTION:** For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance. **10.1 Removing the door** Open the door completely.

Grasp the door on both sides To reassemble the door, put the Insert a pin into the hole in the with both hands, lift it forming an hinges in the relevant slots in the hinge.



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Repeat for both hinges. angle of around 30° and remove it. oven, making sure that grooved sections C are resting completely at the base of the slots. Lower the door and once it is in place remove the pins from the holes in the hinges. 10.2 Replacing the light bulb (main oven) If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see "9.6.1 Removing guide frames". Then remove the bulb cover using a tool (e.

g. a screwdriver). Remove the bulb by sliding it out as shown. Replace the bulb with one of the same type (40W). Do not touch halogen bulbs directly with your fingers, wrap them in insulating material. 62 Instructions for the user 10.3 Replacing the light bulb (auxiliary oven) If a light bulb needs to be replaced because it is worn or burnt out, unscrew the bulb cover. Remove the bulb by unscrewing it and then replace it with a similar bulb (25W). 10.4 Removing the internal glass panels The glass in the door should always be kept thoroughly clean.

@@@@@@@@Removing the internal glass panel: · Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1). · Then pull the front of the glass panel upwards (2). · Doing this detaches the 4 pins attached to the glass from their slots in the oven door. Removing the middle glass panels: · (pyrolytic models) there are two middle glass panels attached using 4 small locks. Remove the middle panels by lifting them upwards.

· (other models) an intermediate glass panel may be present; if so, remove it by lifting it upwards. Cleaning: · It is now possible to clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. @@@@@@@@@The appliance must be installed by a qualified technician and according to the standards in force. Depending on the type of installation, this appliance belongs to class 2, subclass 1 (Fig.

A - Fig. B) or class 1 (Fig. C). It may be installed next to walls, one of which must be higher than the appliance, as shown in figures A and C relative to the installation classes. Any wall units must be at a minimum distance of at least 750 mm above the appliance. This distance can be reduced to 650 mm if a ventilation hood is installed. Built-in appliance (Class 2 subclass 1) Built-in appliance (Class 2 subclass 1) Free-standing appliance (Class 1) 64 Instructions for the installer 11.2 Electrical connection Make sure the voltage and the cross-section of the power supply line match the specifications indicated on the identification plate positioned on the appliance. Do not remove this plate for any reason. A copy of the plate is attached to the instructions.

The appliance must be connected to the power supply by a qualified technician. Before performing any operations, switch off the power supply to the appliance. The appliance must be connected to earth in compliance with electrical system safety standards. Where the appliance is connected to the power grid via plug and socket, both of these must be of the same type and connected to the power cable in accordance with current standards. The socket must be accessible after the appliance has been built in. NEVER UNPLUG BY PULLING ON THE CABLE. Should the earthing wire need replacing it must be longer than the current conduction wires so that, if the plug is torn off the power cable, it is the last to be detached. Avoid use of adapters and shunts as these could cause overheating and risk of burns. If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than 3 mm, in an easily accessible position close to the appliance. The manufacturer declines all responsibility for damage to persons or things caused by nonobservance of the above prescriptions or by interference with any part of the appliance.

APPLIANCE TYPE (CM) POSSIBLE CONNECTION TYPES 380 415 V 3N~ 5-pole CABLE TYPE (if not present) 5 x 2.5 mm² H05V2V2-F 380 90 - 415 V 2N~ 4-pole 4 x 4 mm² H05V2V2-F 220 - 240 V 1N~ 3-pole 3 x 6 mm² H05V2V2-F 65 Instructions for the installer · · · · Use H05V2V2-F cables resistant to at least 90°C. The values indicated above refer to the cross-section of the internal conductor. The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6). 11.3 Positioning the skirt The skirt must always be positioned and secured correctly on the appliance. 1 Loosen the 4 screws (A) on the back of the worktop (2 for each side). 2 Place the skirt above the worktop, taking care to align the skirt's slots (B) with the screws (A).

3 Secure the skirt to the worktop by tightening screws (A). 11.4 Positioning and levelling the appliance After making the electrical and/or gas connections, level the appliance on the floor by means of its four adjustable feet. Insert the front feet first and then the rear ones. The appliance must be properly levelled to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor. To prevent possible damage to the appliance, we recommend to screw the front feet first and then the rear ones. 66 .



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