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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG FS61XNG8. You'll find the answers to all your questions on the SMEG FS61XNG8 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG FS61XNG8
User guide SMEG FS61XNG8
Operating instructions SMEG FS61XNG8
Instructions for use SMEG FS61XNG8
Instruction manual SMEG FS61XNG8

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INSTRUCTIONS FOR THE USER: these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the authorised person who must install the appliance, set it functioning and carry out an inspection test.



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



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Manual abstract:

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Overpressure may occur inside the containers during cooking, creating a danger of explosion. Do not cover the bottom of the oven with aluminium or tinfoil 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. The appliance becomes very hot during use. Suitable heat-proof gloves should be worn for all operations. 4 General instructions Do not use the hob if pyrolysis is taking place inside the oven (where present). 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. 5 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 regulations 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 agnce's constituent materials. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives. 3.2 Your environmental care Our appliances are packed in non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can me.

Cleaning will remove any manufacturing residues, which may otherwise scratch the sides of the oven cavity when trays are being inserted. 11 Instructions for the user 5.2 Using the support rack The support rack is inserted into the tray (as shown in the figure).



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Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked. 5.

3 Using the reduction pan stands The reduction pan stands should be placed on top of the hob pan stands as shown in the adjacent figure. Make sure they are stable. The WOK pan stand should only be used when cooking with a wok. 5.4 Using the rotisserie rod (on some models only) When cooking with the rotisserie, position the frame on the third runner (see 7.2 Oven runners). Once the 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). 12

Instructions for the user 6. USING THE COOKING HOB 6.1 General warnings and advice Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. 6.2 Lighting the hob burners All the appliance's control and monitoring devices are placed together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic lighter. Simply press the knob and turn it anti-clockwise to the maximum flame symbol until the burner lights.

If the burner does not light in the first 15 seconds, turn the knob to "0" and wait 60 seconds before trying again. After lighting, keep the knob pressed down 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 keeping the knob pressed for longer. If the burners should go out accidentally, a safety device will be tripped, cutting off the gas supply, even if the gas tap is open.

In this case, turn the knob to the OFF position and wait at least 60 seconds before trying to light the burner again. 6.3 Practical hints for using the hob burners For better burner efficiency and to minimise gas consumption: use pans with lids and of a suitable size for the burner, so that the flames do not reach up the sides of the pan (see paragraph "6.4 Pan diameters"). Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.

If any liquid does boil over or spill, remove the excess from the hob. To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner. Take the greatest care when using fats or oils since they may catch fire if overheated. 13 Instructions for the user 6.4 Pan diameters Burner Auxiliary Semi-rapid Ultra-rapid Ø min. (cm) 12 16 18 Ø max. (cm) 14 24 26 To prevent damage to the appliance or adjacent units, all pans or griddles must be placed inside the perimeter of the hob. 14 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. @@@@The dissipation of heat may cause hazards. @@@@It only warns the user that the preset number of minutes have passed. The programmer can also be used as an ordinary timer. @@@@It can be deactivated manually by pressing keys and together. To switch off the oven, return the knobs to the O setting. @@@@To switch off the oven, return the knobs to O setting. @@@@When the buzzer is in operation, press the setting. to change 18 Instructions for the user 8.

@@@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. BOTTOM: The heat coming just from the bottom allows to complete the cooking of foods that require a longer basic cooking time, without affecting their browning. Perfect for cakes, pies, tarts and pizzas. This symbol also includes the cleaning function, see "9.

6 VAPOR CLEAN: assisted oven cleaning (on some models only)". SMALL GRILL: Using only the heat released from the central element, this function allows to grill small portions of meat and fish for making kebabs, toasted sandwiches and any types of grilled vegetable side dishes. 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 the cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

(4th or 5th runner). FAN-ASSISTED GRILL: The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling even to very thick foods. Perfect for large cuts of meat (e.g. shin of pork). We recommend using the 4th runner. TURBO: The combination of fan-assisted cooking and traditional cooking allows to cook different foods on several levels extremely quickly and efficiently. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 2nd and 4th runners.) 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 cooking time.

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 smells and flavours. DEFROSTING: Rapid defrosting is helped by switching on the fan to ensure uniform distribution of air inside the oven. (We recommend using the 1st or 2nd runner). 19 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.

· 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). · @@ · For rapid preheating use a fan-assisted function, then select the required function.



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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 runner 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 oven cold; 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 20 Instructions for the user 8.2 Cooking process 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 3 5 4 4 5 4 4 On a 3 1 2 2 3 3 3 2 or 3 2 or 3 2 or 3 3 3 3 3 3 3 2-4 2-4 220 - 230 220 - 230 180 - 190 180 - 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 Pork chops Fillet of pork Fillet of beef Liver 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 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 puff Light sponge cake Rice pudding Rice pudding Croissants Brioche (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.

21 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. WARNING: 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. @@ Rinse thoroughly and dry with a soft cloth or a microfibre cloth. @@@@ Dry them thoroughly and return them to the hob. @@@@ Check them frequently and clean them with a damp cloth if necessary. @@@@ 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 "10.2 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. 23 Instructions for the user 9.5.1 Removing guide frames (where present) 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. 9.5.2 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 glass doors (e.g. powder products, spotremovers 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.

9.5.3 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.



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To restore it, pinch the seal all the way along. This also helps remove any dirt on the seal. 24 Instructions for the user 9.6 VAPOR CLEAN: assisted oven cleaning (on some models only) VAPOR CLEAN is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven with great ease.

The dirt residues are softened by the heat and water vapour for easier removal afterwards. Before starting the assisted cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations. Carry out assisted oven cleaning operations only when the oven is cold. 9.6.1 Before starting the assisted cleaning cycle models with frames models with guides Completely remove all accessories from inside the oven. The roof lining can be left inside the oven (where present). Pour approx. 40 cc of water onto the floor of the oven (as shown in the figure). 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. Aim the spray towards the oven cavity. At the end of this process, close the door and set the cleaning cycle. Do not spray excessive amounts of the water and washing up liquid solution. We recommend spraying approx.

20 times at the most. 25 Instructions for the user 9.6.2 Setting the assisted cleaning cycle Once the preparations have been made for the assisted cleaning cycle, proceed as follows: 1 Turn the function knob to the symbol and the temperature selection knob to the symbol the VAPOR CLEAN function. 2 Set a cooking time of 15 minutes using the programmer (see 7.

7 Electronic programmer). 3 At the end of the assisted cleaning cycle, the timer will deactivate the oven heating elements. 9.6.3 End of the assisted cleaning cycle The water remaining at the end of the assisted cleaning cycle cannot be left inside the oven for long (for example overnight). You are advised to wear a pair of gloves during these processes. At the end of the cleaning cycle, open the door and wipe away the less stubborn dirt with a microfibre cloth. Use an anti-scratch sponge with brass filaments on tougher encrustations. We recommend removing the door as described in "10.2 Removing the door" to facilitate access to restricted spaces.

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan function at 160°C for approximately 10 minutes. To set the function, see "4.1.3 Function selection knob". If the VAPOR CLEAN cycle is activated after fatty cooking operations, of meat in particular, it may be necessary to use an oven cleaning product at the end of the cycle to completely remove any stubborn residue. 26 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. WARNING: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

10.1 Replacing the light bulb If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see "9.5.1 Removing guide frames (where present)". Then remove the bulb cover using a tool (e.

g. a screwdriver). Remove the bulb by unscrewing (filament bulbs) or pulling it (halogen bulbs) in the indicated direction. Replace the bulb with one of the same type (25W for filament bulbs or 40W for halogen bulbs). Do not touch halogen bulbs directly with your fingers, wrap them in insulating material.

10.2 Removing the door Open the door completely. Grasp the door on both sides To reassemble the door, put the Insert a pintle into the hole in the with both hands, lift it forming an hinges in the relevant slots in the hinge. 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. 27 Instructions for the user 10.3 Removing the door seal (not on pyrolytic models) To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides to attach it to the edge of the oven.

Pull the edges of the seal outwards to detach the fasteners. The seal must be replaced when it loses elasticity and hardens. 10.4 Removing the internal glass panels The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 10.2 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels. The glass panels of the door can be completely removed by following the instructions provided below. Warning: before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in chapter "10.2 Removing the door". This operation may have to be repeated during the glass removal process if the door is accidentally freed.

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. In the case of stubborn dirt, wash with a damp sponge and neutral detergent. Replacing the glass panels: · Replace the panels in the opposite order to which they were removed.

· Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure. 28 Instructions for the installer 11. INSTALLATION The appliance connection point shall be accessible with the appliance installed. 11.1 Clearances above and around domestic appliances Extract from AS5601 REQUIREMENTS 1 Overhead clearances (Measurement A) Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.



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12.1.2.

However, in no case shall this clearance to any surface be less than 450 mm. 2 Side clearances (Measurements B & C) Where B, measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface shall be protected in accordance with Clause 5.12.1.2 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a 'splashback', protection of the rear wall is not required. 3 Additional requirements for Freestanding and Elevated Cooking Appliances (Measurements D & E) Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet. See insets above. NOTES 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance. 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.

3 For definition of hob, see Clause 1.4.64. 4 For definition of trivet, see Clause 1.4.

109. 5 Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

11.2 Combustion gas discharge Combustion gases may be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance. 29 Instructions for the installer 11.3 Gas connection This appliance is suitable for installation with Natural Gas or ULPG (propane/butane). Refer to page 25 for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances. Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601.

A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be: 1. annealed copper pipe or; 2. flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter. The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply. Before the appliance is operated make certain all relevant parts are placed in the correct position. On completion of the installation, the installer MUST check for gas leaks and test each burner individually for the correct flame. Once all burners have been tested individually, turn all burners on together. Warranty service calls do not cover these adjustments! To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed. N.

G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation. U.L.P.

G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. @@@@The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The hob shall be installed in rooms with natural ventilation, as required by Standards regulations AS/NZS5601. 11.5 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 distances indicated by the regulations. When the job is complete, the installer must issue a certificate of conformity.

30 Instructions for the installer 11.6 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 socket must be accessible after the appliance has been built in. NEVER UNPLUG BY PULLING ON THE CABLE. @@@@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).

31 Instructions for the installer 11.7 Positioning the skirt (on some models only) 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).

11.8 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. First insert the front feet and then the rear feet. 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 first the front feet and then the rear ones. 11.9 Wall mounting brackets (where present) The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance tipping over. 1) Use the adjustable feet to level the appliance at the required height. 2) Measure the distance from the index of the opening to the floor. 32 Instructions for the installer 3) Use the same height on the wall to drill the holes for fastening the brackets. The distance between the centres of the holes is given in the diagram above. 4) Before tightening the brackets fully to the wall, check that the index on the brackets is at the same height as the index on the back of the appliance. Position the appliance, taking care that the brackets are correctly inserted.

11.10 Wall fixing 1 2 3 4 5 Attach the chain to the cooker Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.



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Mark the wall in the position where the hole is to be drilled. Drill the hole, insert a wall plug and attach the chain. Once the chain is in position, push the cooker against the wall and reduce the amount of chain links to keep the chain tight to prevent any excess movement. 33 Instructions for the installer 12.

ADAPTATION TO DIFFERENT TYPES OF GAS BEFORE PERFORMING ANY OPERATIONS, SWITCH OFF THE POWER SUPPLY TO THE APPLIANCE. Appliance set for gas: Natural gas at a pressure of 1.0 kPa (see label on product) In the case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described in the following paragraphs.

12.1 Replacement of nozzles on the hob 1 Remove the pan stands, and remove all the burner caps and flame-spreader crowns to access the burner casings. 2 Unscrew the nozzles using a 7 mm socket wrench. 3 Replace the burner nozzles according to the type of gas to be used (see 12.3 Burner and nozzle characteristics table).

4 Replace the burners in the correct position. 12.2 Arrangement of burners Burner Auxiliary Semi-rapid Ultra-rapid 34 Instructions for the installer 12.3 Burner and nozzle characteristics table Burner ULPG - 2.75 kPa Nominal gas consumption (MJ/h) Auxiliary Semi-rapid Ultra-rapid Burner 3.

9 6.3 15.0 NG - 1.0 kPa Nominal gas consumption (MJ/h) Auxiliary Semi-rapid Ultra-rapid 3.9 7.5 15.8 Injector (1/100 mm) 90 120 185 Injector (1/100 mm) 54 68 105 12.4 Final operations After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the pan stands. Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label fixed to the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

12.4.1 Adjusting the hob burner minimum for city or natural gas Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved. Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.

12.4.2 Adjusting the hob burner minimum for LPG gas In order to adjust the minimum setting with liquid gas, the screw at the side of the tap rod must be tightened clockwise all the way. 35 914774697/ A .



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