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

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



## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- **WARNING:** if the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Protect your hands wearing heat-proof gloves during 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 is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat: danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- **CAUTION** - The cooking process has to be supervised. A short term cooking processes has to be supervised continuously.
- **WARNING** - Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- When in use, do not place metal objects, such as dishes or cutlery, on the surface of the cooktop as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.



- Do not pour water directly onto very hot trays.
- Do not use or store flammable materials near the appliance or directly underneath the cooktop.
- NEVER USE AEROSOL CANS NEAR THE APPLIANCE WHILE IT IS IN OPERATION.
- Switch the appliance off immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of authorised persons.
- If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.
- detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not use a steam cleaner to clean this appliance.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.
- Danger of fire: Do not store objects on the cooking surface.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- The cooking vessels or griddle plates should be placed inside the perimeter of the cooktop.
- All cookware must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.
- Take care not to spill acidic

## Risk of damaging the appliance

- Do not use abrasive or corrosive



## Instructions

- substances such as lemon juice or vinegar onto the cooktop.
- Do not spill sugar or sweet mixtures on the cooktop during cooking.
- Do not place materials or substances that could melt (plastic or aluminium foil).
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- The power cable must only be installed and replaced by authorised persons.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

### Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- Position the appliance into the cabinet cutout with the help of a second person.
- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- Avoid hard, solid objects falling on the cooking surface.
- Do not use the cooktop if the pyrolytic cycle is taking place inside any oven installed below.
- Do not touch or clean the cooktop surface during operation or when the residual heat indicator lights are still on.



- Activate the control lock when you have children or pets which could reach the cooktop.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the cooktop surfaces.
- Switch off the hot plates after use. Never rely solely on the cookware detector.
- Supervise children carefully as they cannot easily see the indication that there is residual heat. Keep children away from the cooking zones.
- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects falling onto the cooking surface as they may cause it to break if they are sharp.
- The glass ceramic cooking surface must not be used as a surface for placing objects.
- Remove any traces of liquid from the lid (if fitted) before opening.
- Leave the cooking surface to cool before closing the lid.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20

and 50 kHz.

- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooktop comes under group 2 and class B (EN 55011).

## 1.2 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- This appliance is not intended to be operated by means of external timer or separate remote control system.

## 1.3 Manufacturer liability

- The manufacturer declines all liability for damage to persons or property caused by:
  - use of the appliance other than the one envisaged;
  - failure to comply with the instructions in the user manual;
  - tampering with any part of the appliance;
  - the use of non-original spare parts.

## 1.4 Identification plate

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



## Instructions

### 1.5 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.

### 1.6 Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life. 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.

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

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

- Deliver the packing materials to the appropriate recycling centre.



### Plastic packaging Danger of suffocation

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



### Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug 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.

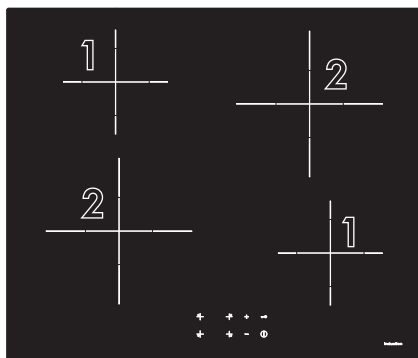
- Standalone instruction.



# Description

## 2 Description

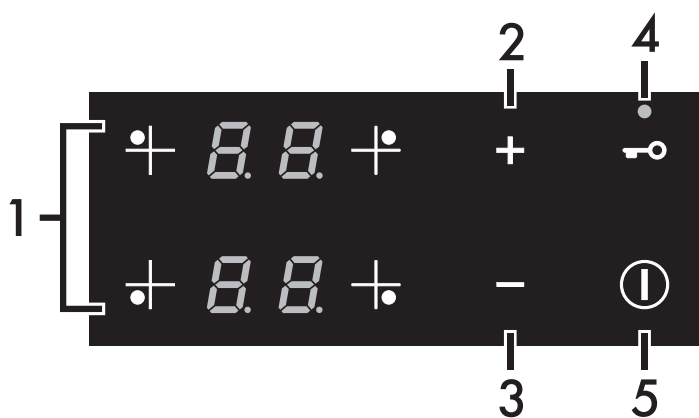
### 2.1 General Description



Zones	Dimensions (H x L) (mm)	Minimum cookware diameter (mm)	Max. power draw (W)*	Power draw in Booster function (W)*
1	150 x 150	90	1200	1600
2	210 x 210	130	1500	2000

\* Power levels are approximate and can vary according to the pan used or the settings made.

### 2.2 Control panel



1 Cooking zones setting area

2 Value increase button

3 Value decrease button

4 Control lock function button

5 On/Off button





## Advantages of induction cooking



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 pan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating speed.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.



## Use

### 3 Use

#### 3.1 Instructions



##### High temperature Danger of burns

- Protect your hands by wearing heat-proof gloves during use.
- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.
- Do not put empty pans or frying pans on switched on cooking zones.
- Keep children under the age of 8 away from the appliance when it is in use.
- Activate the controls lock when you have children or pets which could reach the hob.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the hob surfaces.



##### High temperature Danger of fire or explosion

- Do not use or leave flammable materials near the appliance or directly underneath the hob.
- Do not cook in closed tins or containers, plastic kitchenware or containers.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- In case you notice cracks or fissures or you cannot turn off the appliance, disconnect the power supply and contact the Assistance Centre.



##### Improper use Risk of damage to surfaces

- Do not use the hob if the pyrolytic cycle is taking place inside any oven installed below.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the cooking surface.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact Technical Support.
- Do not use the hob as a support surface.




### 3.2 Preliminary operations

In order to remove any moisture that could have accumulated during the manufacturing process and for the electronic circuits and control keypad to work properly:

1. Remove the protective films from the external surfaces of the appliance and accessories.
2. Remove any labels (apart from the technical data plate).
3. Place a pan full of water on each of the front cooking zones and switch them on to the maximum power setting for at least 30 minutes.
4. After 30 minutes, switch off the front cooking zones and repeat this operation for the rear cooking zones and any central cooking zone.
5. If after carrying out the above operations the controls do not work properly, it might be necessary to extend the operations until the moisture has completely evaporated.

### 3.3 Switching on the hob for the first time









When the appliance is connected to the mains power supply for the first time, or after a power failure, an automatic check will be carried out that will switch some indicator lights on for a few seconds, after which the controls lock will be activated automatically.

Press the  button for at least 2 seconds to switch on the hob.

### 3.4 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The induction hob is controlled by means of the Touch control sensor buttons. Lightly touch a symbol on the glass ceramic surface.

A beep will sound to confirm every effective touch.

-  On/Off: turns the hob on or off.
-  Key button: activates or deactivates the controls lock function.
-  Increase: increases the power level or cooking time.
-  Decrease: reduces the power level or cooking time.
-  Front left cooking zone
-  Rear left cooking zone
-  Rear right cooking zone
-  Front right cooking zone

#### Cookware suitable for use in induction cooking

Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

#### Suitable cookware:


- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

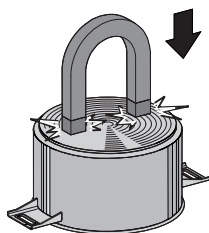


## Use

### Unsuitable cookware:

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

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 pan, 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 cookware with a perfectly flat bottom which is suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the hot plate.

### Limiting the cooking duration

The hob has an automatic device which limits the duration of use.

If the cooking zone settings are not changed, the maximum duration of operation for each zone depends on the power level selected.

When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert sounds and, if the zone is hot, the  symbol appears on the display.

Set power level	Maximum cooking duration in hours
1 - 8	10
9	3

### Protection from overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.

To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.

### Advice on energy-saving

- The diameter of the base of the pan must correspond to the diameter of the cooking zone.



- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also helps to retain vitamins contained in the food.



- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.



Under certain circumstances, if the hob and the oven are used at the same time, the maximum power limit of the electrical system might be exceeded.

### Switching the hob on and off


Keep the On/Off button  pressed in for at least 1 second to activate the hob. Keep the button  pressed in for at least 2 seconds to deactivate the hob.





If no power value is selected within a few seconds, the hob is automatically deactivated.

### Switching on the cooking zone


After switching on the hob:

1. Select the required cooking zone using the appropriate zone selection buttons ( for example: rear left cooking zone).




Use the  and  buttons to select power levels 1 to 9 or enable the Booster function, see "Booster Function".

At power level 0, the  button brings the cooking zone to level 9.

### Switching off the cooking zone

1. Select the cooking zone you wish to switch off using the zone selection buttons.
2. Use the  button to bring the power value to 0 (zero).



- Hold the On/Off button  down for at least 2 seconds to switch off all cooking zones at the same time.
- After having selected a zone, press the  and  buttons at the same time to switch it off quickly.

### Residual heat



#### Improper use Danger of burns

- Supervise children carefully as they cannot easily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

If the cooking zone is still hot after being switched off, the  symbol will be displayed on the display. The symbol clears once the temperature drops below 55°C.



# Use


## Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.




Power level	Suitable for:
0	OFF setting
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
P *	Roasting / browning, cooking (maximum power)


\* see Booster function

## Booster Function

 This function allows you to use the maximum possible power for the cooking zone.

After activating the required cooking zone:

1. Press the  button to bring the power to 9.
2. Press the button  again; the symbol  will be shown on the display.

Press the  button to deactivate the Booster function.



The Booster function remains active for a maximum of 10 minutes, after which the power is reduced automatically to level 9.



## Timed cooking



This function is used to program the automatic switch-off of each cooking zone at the end of a period of time (from 1 to 99 minutes).






The timer cannot be activated if the power level of the selected cooking zone is zero (0).

1. Select any cooking zone using the specific buttons.
2. Select a power level (from **1** to **9**).
3. Press the select cooking zone button again; a beep will be emitted to confirm.
  - The  symbol will appear on the display of the selected cooking zone, while  will appear on the display of the adjacent cooking zones.





If one of the front zones has been selected, the digits of the countdown will appear on the displays of the rear zones and vice versa.





4. Use the  and  buttons to select the minutes (pressing continuously allows you to advance quickly).
5. Press any select cooking zone button or wait 10 seconds to start the timer.
  - The display of the timed zone now shows the previously set power level with a dot at the lower right (e.g. ).

### Modifying or deactivating timed cooking


1. Select the timed zone(s).
2. Press the button of the timed cooking zone again to display the time remaining.
3. Use the  or  buttons to modify or reset the countdown.

### Controls lock

1. Press the  button for at least two seconds.

After the LED above the  button lights up, the controls are locked (except for the  button).


To unlock the controls:

1. Press the  button and make sure that the relevant LED is off.



In case of a power failure the control lock will not be deactivated.

### Power control

The hob is fitted with a power control module that optimises/limits consumption. If the overall set power level exceeds the maximum limit permitted, the electronic circuit board will automatically limit the power supplied by the hot plates. The module tries to maintain the maximum deliverable power levels. If the  symbol appears on the display, it indicates that it is no longer possible to increase the power level for a specific cooking zone.



Priority is given to the first zone that is set.



The power control module does not affect the total power consumption of the appliance.



## Cooking guidelines

The table below shows the power values which can be set, together with the corresponding type of food. Settings may vary depending on the amount of food and consumer taste.

Power level	Suitable for:
1 - 2	Reheating food, keeping small amounts of water on the boil, and whipping up sauces with egg yolk or butter.
3 - 4	Cooking solid or liquid food, keeping water on the boil, defrosting deep-frozen food, cooking 2- or 3-egg omelettes, fruit and vegetables, various cooking processes.
5 - 7	Stewing meat, fish and vegetables, simmering food, making jams etc.
8-9	Cooking or frying meat, fish, steaks and liver; browning meat, fish, eggs, etc.
P	Deep-frying potatoes, etc., or bringing water to the boil rapidly.

## Setting the power level of the appliance






- This function allows you to set the maximum power limit for your appliance.
- The appliance is factory set to a maximum power of 7.2 kW, but can be regulated to operate at 6.0, 3.5 and 2.8, 2.2, 1.6 and 1.0 kW.

The following procedure can be used to adjust the maximum power from 7.2 to 2.8 kW (high power regime):

1. Switch off all the plates before proceeding.
2. Disconnect the appliance from the mains power supply.
3. Reconnect the appliance to the mains power supply.

Carry out the following procedure within 30 seconds of the appliance being reconnected:



4. Press and hold the  button to unlock the controls.
5. Press the  and  buttons at the same time.
  - A beep will be emitted and the current power level will be shown on the display.





6. Use the  and  buttons to change the value.









- Press the  and  buttons at the same time to save the new power value. The appliance will switch off and you will have to switch it on again in order to use it with the new power limits.
- If you do not wish to save the changes, simply do not use the display for at least 60 seconds.

The following procedure can be used to adjust the maximum power from 2.8 to 1.0 kW (low power regime):

1. Follow the instructions described above as far as point 4.
2. Press the  and  buttons at the same time.
  - A beep will be emitted and the current power level will be shown on the display.



3. Use the  and  buttons to change the value.
  - Press the  and  buttons at the same time to save the new power value. The appliance will switch off and you will have to switch it on again in order to use it with the new power limits.
  - If you do not wish to save the changes, simply do not use the display for at least 60 seconds.



## 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 spill sugar or sweet mixtures on the hob during cooking.
- Do not place materials or substances that could melt (plastic or aluminium foil).
- Keep sensor buttons clean at all times and do not rest any object on them.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.

### 4.2 Cleaning the surfaces

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

### 4.3 Ordinary weekly cleaning

Clean and maintain the hob once a week using an ordinary glass 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 removed easily. 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 a corrosive reaction when heated up and could modify the structure of the cooking surface.

### 4.4 Food stains or residues

Light coloured marks from pans with aluminium bases can be easily cleaned off with a cloth moistened in vinegar.

Remove any burnt-on residues after cooking; then rinse with water and dry thoroughly with a clean cloth.

**Dirt** which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving pans.

Consequently, remove any dirt from the cooking surface immediately.

**Changes in colour** do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.



**Shiny surfaces** can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.

## 4.5 What to do if...

The hob does not work:

- Make sure that the hob is connected and that the main switch is turned on.
- Make sure that there is no power failure.
- Make sure that the fuse has not blown. In this case replace the fuse.
- Make sure that the circuit breaker of the residential electrical system has not tripped. In this case, reset the circuit breaker.

The cooking results are unsatisfactory:

- Make sure that the cooking temperature is not too high or too low.

The hob smokes:

- Let the hob cool down and clean it once cooking is complete.
- Make sure that the food has not spilled out of the pan and use a larger cooking vessel, if needed.

The fuses blow or the circuit breaker of the residential electrical system trips repeatedly.

- Call Technical Support or an electrician.

There are cracks or fissures in the hob:

- Turn off the appliance immediately, disconnect the power supply and contact Technical Support.



# Installation

## 5 Installation

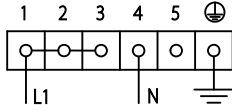
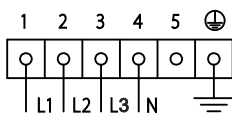
### 5.1 Electrical connection



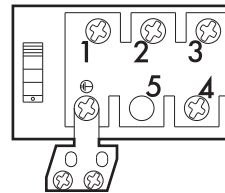
**Power voltage  
Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains supply.
- Do not pull the cable to unplug the appliance.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the terminal board screws for the power supply wires must be 1.2 - 1.5 Nm.

The appliance can work in the following modes:

Connection type	Cable type
<b>220-240 V 1N~</b> 	3-pole 3 x 4 mm <sup>2</sup>
<b>380-415 V 3N~</b> 	5-pole 5 x 2.5 mm <sup>2</sup>

The diagram below illustrates the power supply terminal from below, with no cables connected.



### General information

Check the grid characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. Perform the ground connection using a wire that is 20 mm longer than the other wires.

### Fixed connection

Fit the power line with an all-pole circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position.

### Connection with plug and socket

Make sure that the plug and socket are of the same type. Avoid using adapters and shunts as these could cause overheating and a risk of burns.



Run the power cable in the rear part of the unit. Make sure that it does not come into contact with the lower part of the hob or a built-in oven below it.



Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.

## Testing

At the end of installation, carry out a brief inspection test. If the hob fails to operate, after checking that you have carried out the instructions correctly, unplug the appliance and contact Technical Support.

## 5.2 Instructions for the installer

- Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.

## 5.3 Safety instructions



**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 obstruct the ventilation grille in front of the product during mounting.

Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (>90°C), otherwise they might warp over time.

The minimum clearance between exhaust hoods and the cooking surface must be at least the distance indicated in the exhaust hood installation instructions. The minimum clearances must also be respected for the edges of the hob on the back as indicated in the mounting illustrations.

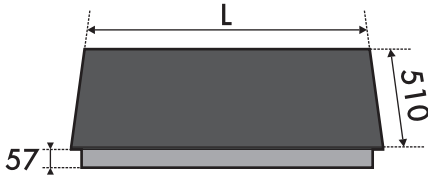


# Installation

## 5.4 Cutting the worktop

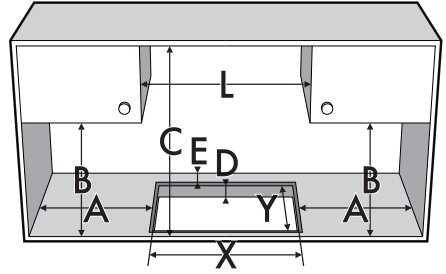
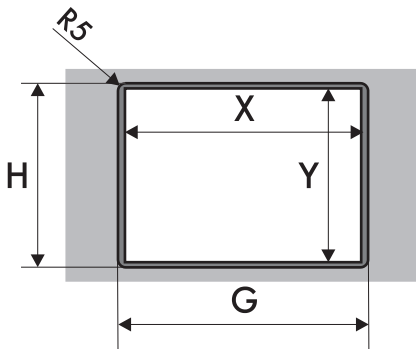
**i** The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman. Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (>90°C).

Create an opening with the dimensions shown in the figure in the countertop of the piece of furniture.



### Recess dimensions - cooktop with bevelled edge

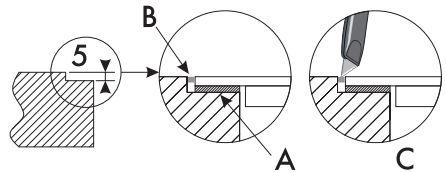
For this type of mounting, you have to make an additional cut at the edges of the recess in the furniture if you wish to install the hob flush with the countertop.



A	B	C	D	E
min. 50	min. 460	min. 750	30 - 50	min. 50
L	X	Y	G	H
600	596	510	604	514

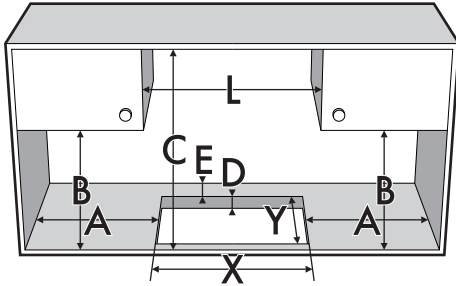
After laying the adhesive seal (A) on the glass surface and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe away any excess.

In the event the hob needs to be removed, cut the silicone using a cutter before attempting to remove it (C).





## Recess dimensions - cooktop with straight edge

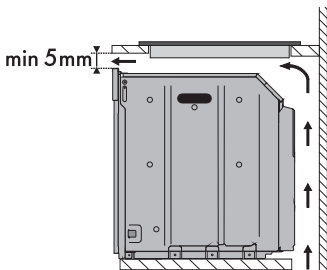


A	B	C	D	E
min. 50	min. 460	min. 750	30 - 50	min. 50
L	X		Y	
600	560		482	

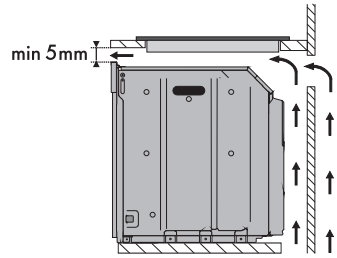
## 5.5 Mounting

### Over built-in oven unit

The clearance between the hob and the kitchen units or other built-in appliances must be enough to ensure sufficient ventilation and air discharge. If installed above an oven, a space must be left between the bottom of the hob and the top of the appliance installed below.



opens on bottom



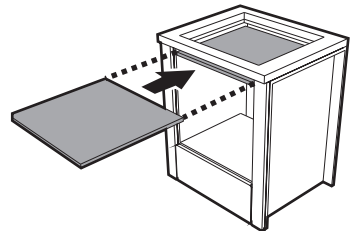
opens on bottom and on rear



If installed on top of an oven, the latter must be equipped with a cooling fan.

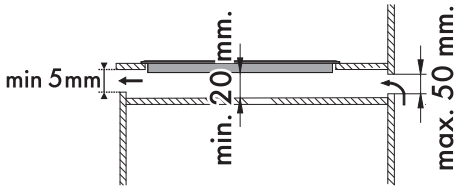
### On top of an empty kitchen unit or drawers

If there are other pieces of furniture (lateral walls, drawers, etc.), dishwashers or fridges under the hob, a double-layer wooden base must be installed at least **20 mm** from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.

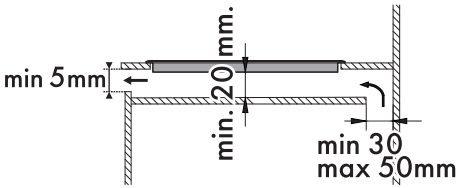




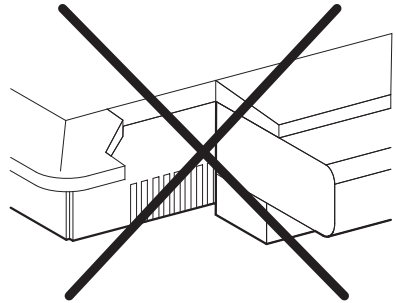
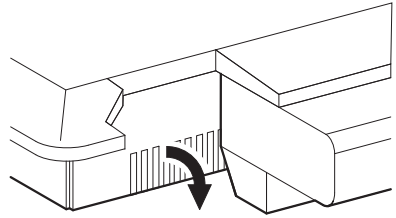
# Installation



opens on bottom



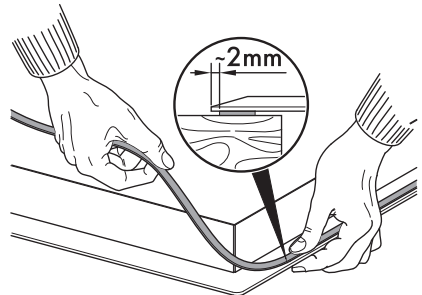
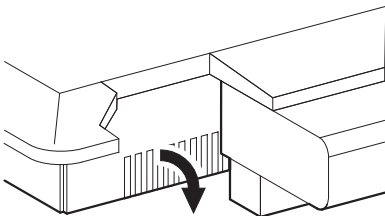
opens on rear



Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.

## Ventilation

The illustrations below show two examples of installation suitable for proper ventilation and one example of incorrect installation to be avoided.



## Hob seal

To prevent leakage of liquid between the frame of the hob and the countertop, place the adhesive seal provided along the entire outer edge of the hob before assembly.



Do not use silicone to secure the hob. This would make it impossible to remove the hob, if necessary, without damaging it.





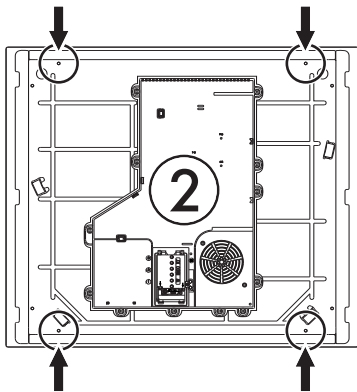
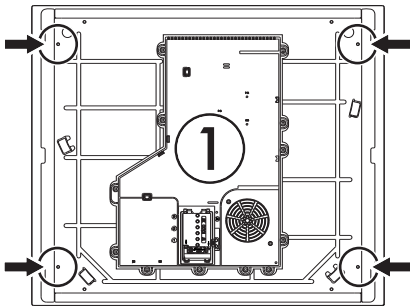
## 5.6 Fixing brackets

There are two fastening options depending on the configuration of the unit in which the appliance will be installed:

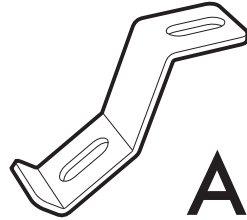
- 1 Side holes.
- 2 Front and rear holes.

To fasten the hob:

1. Unscrew the screws from the holes shown in the following figures, according to the fastening option chosen.



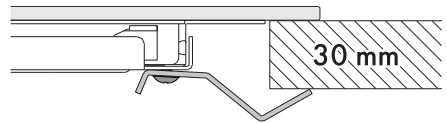
2. Fasten the hob to the structure using the screws that were removed by passing them through the holes in the fixing brackets (A).



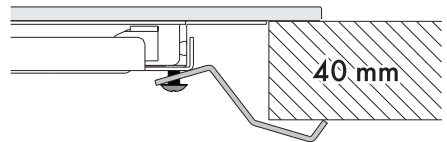
If tightened too much the glass may be strained and crack.

The fixing brackets should be installed differently according to the thickness of the countertop.

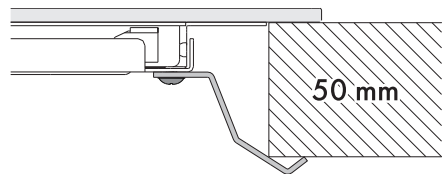
Countertop thickness 30 mm:



Countertop thickness 40 mm:



Countertop thickness 50 mm:



In the case of countertops of less than 30 mm, an additional spacer should be used between the bracket and the top.







914779391/B



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**GUIDE FOR USING THE DISHWASHER AND THE WASHING PROGRAMS**

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1. Safety and operating instructions	2
2. Installation and hook-up	5
3. Description of the controls	10
4. Operating instructions	18
5. Cleaning and maintenance	30
6. Troubleshooting	34

*Thank you for choosing one of our products. You are advised to read this manual carefully; it contains all the information you need about the right conditions for the proper, safe use of your dishwasher.*

*The individual sections are laid out to provide you with a step-by-step guide to all your appliance's functions; the texts are easy to understand and are complete with detailed illustrations.*

*Recommendations are given for the correct use of the baskets, spray arms, containers, filters, washing programs, and for operating the controls.*

*Following the cleaning instructions provided here will keep your dishwasher's performance at peak levels in the long term.*

*This user-friendly manual will provide answers to all your questions about use of the dishwasher.*



**INSTALLATION INSTRUCTIONS:** these are intended for the **qualified technician** who must carry out the installation, hook-up and testing of the appliance.



**USER INSTRUCTIONS:** these consist of recommendations for using the appliance, a description of its controls and of the correct cleaning and maintenance procedures.



## 1. Safety and operating instructions



THIS MANUAL FORMS AN INTEGRAL PART OF THE APPLIANCE; IT MUST ALWAYS BE KEPT INTACT TOGETHER WITH THE DISHWASHER FOR FUTURE REFERENCE. BEFORE USING THE APPLIANCE, CAREFULLY READ ALL THE INSTRUCTIONS CONTAINED IN THIS MANUAL. THEY CONTAIN IMPORTANT INFORMATION FOR THE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE. IN THE EVENT OF SALE OR TRANSFER, ENSURE THAT THE MANUAL ALWAYS ACCOMPANIES THE APPLIANCE.

THIS APPLIANCE IS INTENDED TO BE USED IN HOUSEHOLD AND SIMILAR APPLICATIONS SUCH AS:

- STAFF KITCHEN AREAS IN SHOPS, OFFICES AND OTHER WORKING ENVIRONMENTS;
- FARM HOUSES;
- BY CLIENTS IN HOTELS, MOTELS AND OTHER RESIDENTIAL TYPE ENVIRONMENTS;
- BED AND BREAKFAST TYPE ENVIRONMENTS

THIS APPLIANCE IS DESIGNED TO BE USED ONLY IN STATIONARY LOCATIONS.

THIS APPLIANCE COMPLIES WITH **DIRECTIVES 2006/95/EC AND 2004/108/EC** CURRENTLY IN FORCE, INCLUDING THE PREVENTION AND ELIMINATION OF RADIO FREQUENCY INTERFERENCE AND IS DESIGNED FOR THE FOLLOWING PURPOSE: **WASHING AND DRYING OF DISHES**; ANY OTHER USE SHALL BE CONSIDERED IMPROPER. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR USES OTHER THAN THOSE DESCRIBED ABOVE.

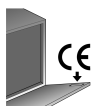


DO NOT USE APPLIANCES WHICH HAVE BEEN DAMAGED DURING TRANSIT! IF IN DOUBT, CONSULT YOUR DEALER.



THE APPLIANCE MUST BE INSTALLED AND CONNECTED IN ACCORDANCE WITH THE INSTRUCTIONS PROVIDED BY THE MANUFACTURER. INSTALLATION MUST BE PERFORMED BY A QUALIFIED TECHNICIAN, IN COMPLIANCE WITH THE REGULATIONS IN FORCE.

DO NOT LEAVE THE DISCARDED PACKAGING MATERIALS UNSUPERVISED WITHIN THE HOME. DO NOT ALLOW CHILDREN TO PLAY WITH PACKAGING MATERIALS. SEPARATE THE VARIOUS MATERIALS WHICH MAKE UP THE PACKAGING AND TAKE THEM TO THE NEAREST SORTED WASTE COLLECTION CENTRE.



THE NAME PLATE FEATURING THE TECHNICAL DATA, SERIAL NUMBER AND MARKINGS IS VISIBLY POSITIONED ON THE INNER EDGE OF THE DOOR. **THE NAME PLATE MUST NEVER BE REMOVED.**





# Installation instructions



**THE APPLIANCE MUST BE PROVIDED WITH AN EARTH CONNECTION IN ACCORDANCE WITH THE ELECTRICAL SAFETY REGULATIONS IN FORCE. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE TO PERSONS OR PROPERTY RESULTING FROM THE FAILURE TO EARTH THE APPLIANCE OR FROM A DEFECTIVE EARTH CONNECTION.**

DURING THE INSTALLATION THE APPLIANCE MUST BE DISCONNECTED FROM THE NETWORK..

DO NOT INSTALL THE APPLIANCE IN A PLACE SUBJECT TO FREEZING.



IF THE APPLIANCE IS INSTALLED ON A CARPET FLOOR, TAKE CARE THAT THE OPENINGS IN ITS BASE ARE NOT OBSTRUCTED.

DO NOT INSTALL THE APPLIANCE NEAR EQUIPMENT WITH HIGH IRRADIATION TEMPERATURES (EG. GAS BURNERS, FIREPLACES, ETC.) AS THEY MAY CAUSE DAMAGE.

IF THE APPLIANCE IS INSTALLED IN A COMPARTMENT ABOVE OR BELOW ANOTHER EQUIPMENT (EG. GAS BURNERS, OVENS, ETC.), READ CAREFULLY THE INSTRUCTIONS PROVIDED BY THE MANUFACTURER OF THE EQUIPMENT. IF THE INSTRUCTIONS OF THE EQUIPMENT DO NOT CONTAIN INFORMATION, CONTACT THE MANUFACTURER OF THE EQUIPMENT TO ENSURE THAT THE APPLIANCE CAN BE INSTALLED ABOVE OR BELOW IT.

BUILDING-IN THE APPLIANCE UNDERNEATH A HOB IS ABSOLUTELY FORBIDDEN.

INSTALL A HOB ON TOP OF A FREE-STANDING APPLIANCE IS ABSOLUTELY FORBIDDEN.

TO ENSURE STABILITY, INSTALL THE APPLIANCE ONLY UNDER CONTINUOUS WORKTOP, SECURELY FIXED TO ADJACENT CABINETS. IF THE APPLIANCE IS INSTALLED IN A HIGH CABINET BOTH, THE APPLIANCE AND THE CABINET, MUST BE ADEQUATELY FIXED.

IF THE APPLIANCE IS NOT BUILT-IN AND IS THEREFORE ACCESSIBLE ON ONE SIDE, THE DOOR HINGE AREA MUST BE COVERED FOR SAFETY REASON (INJURY HAZARD). THE COVERING FIXTURES ARE AVAILABLE AS AN ACCESSORY FROM SPECIALIST DEALERS OR THE AFTER-SALES.

CHECK THAT THE VOLTAGE AND THE FREQUENCY OF THE MAINS MATCH THE RATINGS ON THE NAME PLATE OF THE APPLIANCE.



THE PLUG ON THE SUPPLY CORD AND THE CORRESPONDING SOCKET OUTLET MUST BE OF THE SAME TYPE AND MEET THE REGULATION IN FORCE.

DO NOT USE ADAPTORS OR SHUNT CONNECTIONS IN ORDER TO AVOID THE POSSIBILITY OF OVERHEATING OR BURNING.

THE PLUG OF THE APPLIANCE MUST BE ACCESSIBLE AFTER INSTALLATION.

NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER CORD.



IF THE APPLIANCE IS PROVIDED WITH A PLUGLESS SUPPLY CORD, A CIRCUIT BREAKER PROVIDING A FULL DISCONNECTION IN OVERVOLTAGE PROTECTION CLASS III MUST BE INSTALLED IN AN EASILY ACCESSIBLE POSITION ON THE SUPPLY LINE.

THE DISHWASHER MUST ALWAYS BE CONNECTED TO THE WATER SYSTEM USING NEW HOSE SETS.



IMMEDIATELY AFTER INSTALLING THE DISHWASHER, PERFORM A QUICK TEST OF THE APPLIANCE. IF THE DISHWASHER FAILS TO OPERATE CORRECTLY, DISCONNECT IT FROM THE ELECTRICAL POWER SUPPLY AND CALL THE NEAREST TECHNICAL SERVICE CENTRE. **DO NOT ATTEMPT TO REPAIR THE APPLIANCE.**



THE APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISED OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A RESPONSIBLE PERSON FOR THEIR SAFETY.

YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.



WARNING: SOME DISHWASHER DETERGENTS ARE STRONGLY ALKALINE. THEY CAN BE EXTREMELY DANGEROUS IF SWALLOWED. AVOID CONTACT WITH SKIN AND EYES AND KEEP CHILDREN AWAY FROM THE DISHWASHER WHEN THE DOOR IS OPEN.

KEEP CHILDREN AWAY FROM THE DISHWASHER WHEN THE DOOR IS OPEN. ALWAYS CHECK THAT THE DETERGENT RECEPTACLE IS EMPTY AFTER COMPLETION OF THE WASH CYCLE.



DO NOT DRINK THE WATER RESIDUES WHICH MAY BE PRESENT INSIDE THE DISHES OR APPLIANCE AT THE END OF THE WASHING PROGRAM.



DO NOT INTRODUCE SOLVENTS SUCH AS ALCOHOL OR TURPENTINE IN THE APPLIANCE, AS THIS MAY CAUSE AN EXPLOSION.

DO NOT LOAD DISHES THAT ARE SOILED WITH ASH, WAX OR PAINT.



PLEASE DO NOT LEAVE THE DOOR OPEN AS THIS WILL CAUSE A TRIPPING HAZARD.



WARNING: KNIVES AND OTHER UTENSILS WITH SHARPS POINTS MUST BE LOADED IN THE BASKET WITH THE POINTS DOWN OR PLACED IN A HORIZONTAL POSITION.



THE DISHWASHER MEETS ALL THE REQUIREMENTS SET OUT BY THE REGULATIONS IN FORCE CONCERNING SAFETY AND ELECTRICAL EQUIPMENT. ANY TECHNICAL CHECKS SHOULD BE CONDUCTED EXCLUSIVELY BY TRAINED AND AUTHORISED TECHNICIANS: **REPAIRS CARRIED OUT BY UNAUTHORISED PERSONS WILL INVALIDATE THE WARRANTY, AS WELL AS POSING A POTENTIAL HAZARD TO THE USER.**



IN THE EVENT OF A FAULT, DISCONNECT THE DISHWASHER FROM THE ELECTRICAL POWER SUPPLY AND SHUT OFF THE WATER TAP.



IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID HAZARD.



SOME COMPONENTS ARE LIVE EVEN WITH THE ON/OFF BUTTON IN THE OFF POSITION. BEFORE MAINTENANCE WORK ON THE APPLIANCE, DISCONNECT THE PLUG OR TURN OFF THE MAINS SWITCH IN THE FIXED WIRING

CLEANING AND REGULAR MAINTENANCE OF THE APPLIANCE BY CHILDREN IS ONLY PERMITTED UNDER THE SUPERVISION OF A PERSON RESPONSIBLE FOR THEIR SAFETY.

DO NOT USE STEAM CLEANERS TO CLEAN THE DISHWASHER.



### MODELS WITH “AQUASTOP” DEVICE

THE “AQUASTOP” DEVICE PREVENTS FLOODING IN THE EVENT OF A WATER LEAK. WHEN THE “AQUASTOP” DEVICE IS TRIPPED, CALL IN A QUALIFIED TECHNICIAN TO IDENTIFY AND REPAIR THE FAULT.

INSIDE THE “AQUASTOP” WATER INTAKE HOSE, THERE ARE ELECTRICAL PARTS. **DO NOT CUT THE HOSE AND DO NOT ALLOW THE “AQUASTOP” DEVICE TO DROP INTO WATER.** IN THE EVENT OF DAMAGE TO THE “AQUASTOP” WATER INTAKE HOSE, DISCONNECT THE APPLIANCE FROM THE ELECTRICAL SUPPLY AND FROM THE WATER SUPPLY.




### MODELS WITH INTERNAL LIGHTING

THE LIGHTING SYSTEM OF THE APPLIANCE BELONGS TO RISK GROUP 1 UNDER THE IEC/EN 62471 STANDARD. THIS MEANS THAT THERE IS NO PHOTOBIOLOGICAL RISK IN NORMAL CONDITIONS OF USE.



**IN ACCORDANCE TO ART. 26 OF THE LEGISLATIVE DECREE 14 MARCH 2014, NR. 49 “IMPLEMENTATION OF THE DIRECTIVE 2012/19/EU ON WASTE OF ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)”.**

THE SYMBOL OF A CROSSED OUT WHEELIE BIN  ON THE DEVICE OR PACKAGE SHOWS THAT THE PRODUCT MUST BE COLLECTED SEPARATE FROM OTHER WASTE, AT THE END OF ITS SERVICE LIFE. THEREFORE, THE USER HAS TO TAKE ANY EQUIPMENT THAT HAS REACHED THE END OF ITS SERVICE LIFE TO LOCAL WASTE DISPOSAL CENTRES FOR ELECTRICAL AND ELECTRONIC EQUIPMENT WASTE.



AS AN ALTERNATIVE TO THE INDEPENDENT MANAGEMENT, IT IS POSSIBLE TO DELIVER THE EQUIPMENT WHICH HAS TO BE DISPOSED OF TO THE DEALER, AT THE MOMENT OF PURCHASING A NEW EQUIVALENT DEVICE AT THE ELECTRONIC EQUIPMENT DEALERS WITH A SALES AREA OF AT LEAST OF 400 M<sup>2</sup>. ALSO, FOR DISUSED DEVICES WITH DIMENSIONS INFERIOR TO 25 CM, FREE DELIVERY TO THE DEALERS IS POSSIBLE, WITH NO PURCHASE OBLIGATION

A PROPER SEPARATE WASTE COLLECTION AND THE CONSEQUENT HEADING OF THE DISUSED DEVICE TOWARDS ITS RECYCLING, TREATMENT AND ENVIRONMENTALLY COMPATIBLE DISPOSAL, CONTRIBUTES IN PREVENTING ANY POSSIBLE NEGATIVE EFFECTS ON ENVIRONMENT AND HEALTH; ALSO, IT SUPPORTS THE REUSE AND/OR RECYCLE OF THE MATERIALS WHICH COMPOSED THE DEVICE.



OBSOLETE APPLIANCES MUST BE RENDERED UNUSABLE. CUT OFF THE MAINS POWER CORD AFTER UNPLUGGING IT FROM THE WALL OUTLET, AND MAKE SAFE ANY COMPONENTS WHICH MIGHT BE DANGEROUS FOR CHILDREN (LOCKS, DOORS, CABLES, HOSES, ETC.).

**The manufacturer declines all responsibility for damage to persons or property resulting from failure to observe the above precautions, from tampering with even a single component of the appliance, or from the use of non original spare parts.**

## TECHNICAL DATA

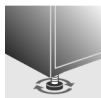
TECHNICAL DATA	
Width	597 ÷ 599 mm
Depth measured flush with the outer edge of the control panel	550 mm
Height	from 820 mm to 890 mm
Capacity	14 Standard place settings
Water supply pressure	min. 0,05 - max. 0,9 MPa (min. 0.5 – max. 9 bar)
Electrical characteristics	See rating plate



## 2. Installation and hook-up

Remove the polystyrene basket retainers.

Position the appliance in the desired place of installation. The back or sides of the dishwasher may be placed up against walls or other furniture units. If the dishwasher is installed near a heat source, fit the special insulating panel to prevent overheating and malfunction of the appliance. To ensure stability, install integrated or built-under dishwashers only under continuous worktops, and screw them to the adjacent units. To facilitate the installation procedure, the intake and drain hoses can be positioned in any direction; make sure that the hoses are not kinked, crushed or pulled too tightly. Make sure to tighten the locking ring-nut once the pipes have been placed in the direction required. A hole at least 8 cm in diameter is required to allow the power supply cable and pipes to pass. Before putting the dishwasher into its definitive position, turn on the water tap and check that there are no leaks from the tap connection, the dishwasher connection or the hose.



Level the appliance on the floor using its adjustable feet. This operation is essential for ensuring correct operation of the dishwasher.



*Some models are equipped with only one adjustable foot at the rear, which can be adjusted by turning the screw on the lower front part of the appliance.*



*Building-in a dishwasher underneath a hob is **absolutely forbidden**.*

***Moreover, dishwashers may not be installed** directly touching appliances which are not conventional built-in kitchen appliances (e.g. fireplaces, stoves, etc.).*

*When installing the dishwasher in a compartment next to one or more other appliances, it is essential to comply with all the recommendations provided by the appliance's manufacturer (minimum distances, installation procedures, etc.).*



## 2.1 Water supply connection



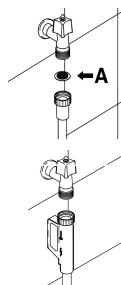
**Preventing the risk of clogging or damage:** if the water pipe is new or has not been used for a long time, before connecting to the water supply check that the water is clear and free of impurities, to prevent damage to the appliance.

**The dishwasher must always be connected to the water system with new hoses; old or used hoses must never be reused.**

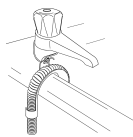
### CONNECTING TO THE WATER SUPPLY

Connect the intake hose to a cold water supply with  $\frac{3}{4}$ " gas thread, inserting the filter **A** supplied with the dishwasher. **Take care to screw the hose firmly into place with your hands and then complete by tightening about  $\frac{1}{4}$  of a turn with pliers.**

**In dishwashers equipped with the ACQUASTOP device, the filters is already fitted inside the threaded ring.**

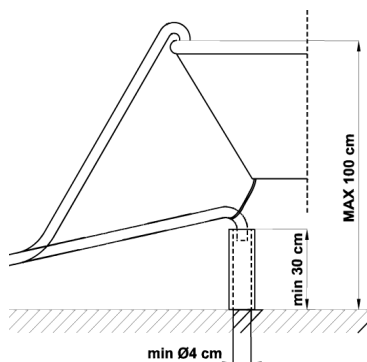


The dishwasher can also be connected to a hot water supply **not exceeding 60°C**. Supplying the appliance with hot water cuts down the washing time by approximately 20 minutes, but slightly reduces its effectiveness. Make the connection to the domestic hot water supply using the same procedure described for connecting to the cold water supply.



## DRAIN CONNECTION

Insert the dishwasher's drain hose into a drain pipe having a diameter of at least **4 cm**, or alternatively, place it inside the kitchen sink using the plastic support provided, taking care not to crush or excessively bend the hose. It is important to prevent the hose from coming loose and falling. For this purpose, the plastic support is equipped with a hole for tying it to the wall or water tap.

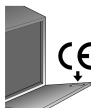


The free end should be positioned at a height of between **30 and 100 cm**, and should never be submerged in water. If a horizontal drain extension hose is used (for a maximum of 3 m) the drain hose can be placed at a maximum height of **85 cm** from the ground.

**Class of protection against moisture: IPX0**



## 2.2 Electrical connection and precautions



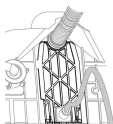
CHECK THAT THE VOLTAGE AND THE FREQUENCY OF THE MAINS MATCH THE RATINGS ON THE NAME PLATE OF THE APPLIANCE POSITIONED ON THE INNER EDGE OF THE DOOR.



THE PLUG ON THE SUPPLY CORD AND THE CORRESPONDING SOCKET OUTLET MUST BE OF THE SAME TYPE AND MEET THE REGULATIONS IN FORCE.

THE PLUG MUST BE ACCESSIBLE AFTER INSTALLATION.

**NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.**



AFTER CHANGING THE SUPPLY CORD, MAKE SURE THAT THE **BRACKET** WHICH SECURES THE CORD IS FIXED SECURELY IN PLACE.



**DO NOT USE ADAPTORS OR SHUNT CONNECTIONS** IN ORDER TO AVOID THE POSSIBILITY OF OVERHEATING OR BURNING.



***In the event of damage to the supply cord, have it replaced by the manufacturer or an Authorized Technical Service Centre in order to avoid any risk.***



***Some components are live even with the ON/OFF button in the OFF position. Before maintenance work on the appliance, remove the plug or turn off the power supply at the wall switch.***

**Class of protection against electric shock: I**

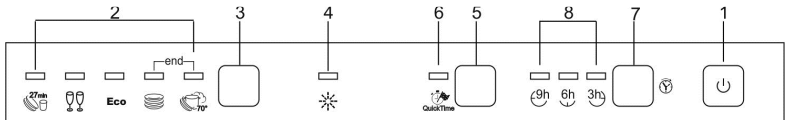




## 3. Description of the controls

### 3.1 Upper panel

All the dishwasher controls are grouped on the upper panel. Switch-on, programming, switch-off, etc. procedures are only possible when the door is open.



The panel shown is only a guideline example: the form of the lights and buttons may vary depending on the model.

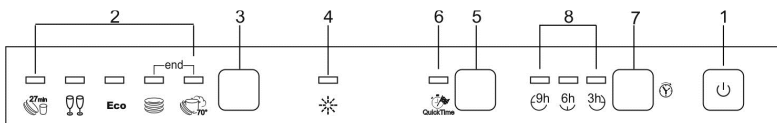
1	<b>ON/OFF BUTTON</b> Press this button to switch the dishwasher on/off.
2	<b>SELECTED PROGRAM INDICATOR LIGHTS</b> Illumination of this light denotes the program selected and the occurrence of a fault (troubleshooting).
3	<b>PROGRAM SELECTION BUTTON</b> ↪+ ADJUSTING THE WATER SOFTENING SYSTEM Used to select the washing program required and adjust the water softening system.
4	<b>RINSE AID WARNING LIGHT</b> Illumination of this light denotes a rinse aid warning level in the tank.
5	<b>QUICK TIME OPTION BUTTON</b> The button controls selection of the quick time programs. (see table).
6	<b>QUICK TIME OPTION LIGHT</b> Illuminates to indicate that one of the quick time programs (see table) is going to be executed.
7	<b>PROGRAM DELAY BUTTON</b> Press this button to delay the start of the program.
8	<b>DELAYED START LIGHTS</b> Illuminate to show that start delayed by 3, 6 or 9 hours has been set.



### SETTING THE WASHING PROGRAM AND SWITCHING ON

After identifying the most suitable program with the aid of the programs table:

- Press the **ON/OFF** button (1) and wait for the **PROGRAM INDICATOR LIGHT** (2) to illuminate;
- Keep pressing the **PROGRAM SELECTION** button (3) until the indicator light corresponding to the desired program illuminates;
- select the option required (if any and if the model provides options);
- close the door; after about 2" the program will start **LIGHT** will flashing (indicating that the program is being executed).





# User instructions



## PROGRAMS TABLE



Eco



PROGRAMME NUMBER & SYMBOL	LOAD CROCKERY AND CUTLERY	PROGRAM PROGRESS	DURATION	CONSUMPTION	
			MINUTES (1)	WATER LITRES	POWER KWh (1)
1 RAPID 27' 	Dishes with light dirt, washed immediately after use	Wash at 38°C Rinse at 50°C	27	6,5	0,70
2 NORMAL ECO (*) 	Crockery and cutlery normally soiled	Cold prewash Wash at 50°C Rinse at 40°C Dry	142	9,7	0,65
3 ECO 	Dishes with normal dirt, washed immediately after use.	Wash at 55°C Cold rinse Rinse at 70°C Dry	100	11	1,3
4 INTENSIVE 	Dishes with normal dirt, even with dried-on residues	Cold prewash Wash at 65°C Rinse at 70°C Dry	115	13,5	1,35
5 ULTRA CLEAN 	Very dirty pans and dishes, even with dried-on residues.	Hot prewash Wash at 70°C 2 cold rinses Rinse at 70°C Dry	155	15,5	1,60

The **ULTRA CLEAN** program terminate with an extra anti-bacteria rinse that ensures a further reduction in the bacteria level. If the temperature falls during this stage of the program (e.g. because the door is opened or due to a power blackout), the program lights **(2)** flash to warn that the anti-bacteria effect is not guaranteed.

\* Reference program as per **AS/NZS 2007**.

**During the comparative tests the dishwasher shall to be setted as follow:**

- At the end of the cycle the door must be opened about 15 cm.

**Only** run the soak program with partial loads.

- (1) The cycle duration and power consumption may vary according to the water and room temperatures, and the type and amount of dishes.



*If the dishwasher door is open or not properly closed, the washing cycle will not start.*



## QUICK TIME PROGRAMS

(see relevant section for explanation of functioning modes)

PROGRAMME NUMBER E SYMBOL	LOAD CROCKERY AND CUTLERY	PROGRAM PROGRESS	DURATION	CONSUMPTION	
			MINUTI (1)	WATER LITRES	POWER kWh (1)
<b>6 SOAK</b> 	Pans and dishes awaiting completion of the load	Cold prewash	15	3,5	0,02
<b>7 DELICATE QUICK</b> 	Delicate dishes with normal dirt.	Cold prewash Wash at 50°C Cold rinse Rinse at 70°C	80	10,5	1,15
<b>8 ECO QUICK</b> <b>Eco</b> 	Dishes with normal dirt, washed immediately after use.	Cold prewash Wash at 60°C Cold rinse Rinse at 70°C	95	10,5	1,25
<b>9 NORMAL QUICK</b> 	Dishes with normal dirt, washed immediately after use.	Cold prewash Wash at 70°C Cold rinse Rinse at 70°C	100	11	1,40
<b>10 STRONG and FAST</b> 	Mixed dishes with normal dirt without dried-on residues.	Wash at 65°C Cold rinse Rinse at 70°C	65	8	1,20

**IMPORTANT:** see “NOTES AND REFERENCES” table on the following pages.



*If the dishwasher door is open or not properly closed, the washing cycle will not start.*

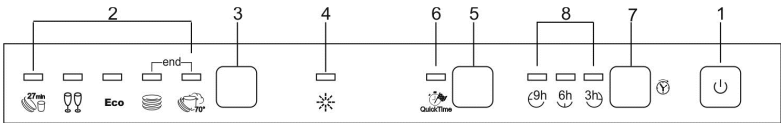
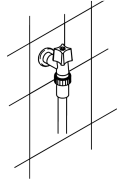


## 3.2 Washing programs



**Before starting a washing program make sure that:**

- The water supply tap is **open**.
- The **correct amount of detergent** has been added to the **dispenser**.
- The baskets have been **correctly loaded**.
- The spray arms are able to **rotate freely** and without obstruction.
- The dishwasher door is **securely closed**.



QuickTime

### QUICK TIME OPTION

Select this option to **SHORTEN** the cycle. To activate this option, press button (light comes on) after selecting the program required. The option is automatically deactivated at the end of the program.



Delay

### PROGRAM DELAY

The start of the program can be delayed by **3, 6 or 9** hours. This allows you to set the dishwasher to work at the times of day most convenient to you. **After setting the program**, press the button to select the delay you require; the corresponding light will come on. When the door is closed, the appliance will prewash the dishes, after which the "program delay" set will come into effect. If you wish to exit the procedure without setting delayed start, press the button in sequence until all three lights are out.

**N.B.:** It is not possible to select the **PROGRAM DELAY** option once the cycle has begun.

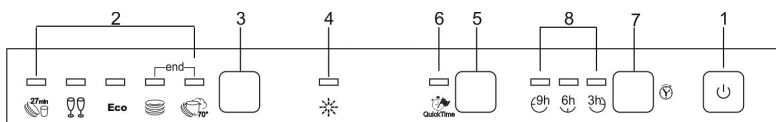


### CANCELLING THE CURRENT PROGRAM

- To cancel the currently selected program open the door and hold down the **PROGRAM SELECTION (3)** button for a few seconds until the **indicator lights** for programs 4 and 5 illuminate simultaneously (marked "end").



- Close the door.
- After approximately 1 minute the dishwasher will advance to the end of cycle.



### CHANGING THE PROGRAM

To change the program in progress, simply open the door and select a new program. When the door is closed the dishwasher will automatically select the new program.



#### TO SAVE ON ENERGY! ... AND PROTECT THE ENVIRONMENT

- Always use the dishwasher **with a full load**.
- Do not wash the dishes in running water.
- Use the washing program that is **most appropriate** for each type of load.
- Do not carry out any preliminary rinsing.
- If available, connect the dishwasher to a hot water supply up to 60°C.

#### TO CUT DOWN ON DETERGENT CONSUMPTION! ... AND PROTECT THE ENVIRONMENT

The phosphates contained in dishwasher detergents are harmful to the environment. To avoid using excessive amounts of detergent and to save on electricity, observe the following:

- separate** the more delicate items from dishes that are more resistant to aggressive detergents and high temperatures;
- do not** pour the detergent directly on the dishes.



If the door has to be opened while washing is in progress, the program will be interrupted. The relative light will keep flashing and a beeper will signal that the cycle has not been completed. You must wait about **1 minute** before closing the door to restart the program. When the door is closed the program will continue from where it was interrupted. This operation should **only be carried out if strictly necessary**, because it might cause problems in execution of the program.

### SWITCHING OFF

At the end of the program the beeper sounds briefly and the lights of programs no. **4** and **5** (marked "end") flash.



To switch off the dishwasher, open the door and press the **ON/OFF** button **(1)**.

### ENERGY MANAGEMENT

After **5 minutes of waiting** (washing cycle completed, stopped or set but not started) the dishwasher switches to a **standby** state to reduce energy consumption.

In this state, the dishwasher indicator panel (lights or display depending on model) functions more slowly (**switch-on once every 5 seconds**).

### REMOVING THE DISHES

At the end of the washing program, wait at least **20 minutes** before removing the dishes, to allow them to cool. To ensure that any drops of water left in the top basket cannot drip onto the dishes still in the bottom basket, you are advised always to **empty the bottom basket first**.



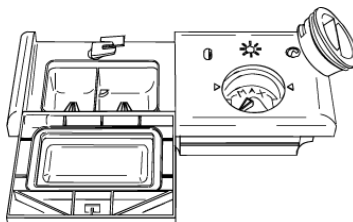
## 4. Operating instructions

Once the dishwasher has been correctly installed, prepare for use as follows:

- Add the rinse aid and detergent.

### 4.1 Using the rinse aid and detergent dispensers

The detergent and rinse aid dispensers are situated on the inner part of the door: the **detergent dispenser** is on the left, and the **rinse aid dispenser** is on the right.



*With the exception of the **SOAK** program, before every washing cycle it is necessary to add the required amount of detergent to the **detergent dispenser**. The rinse aid, on the other hand, should only be added as required.*



#### ADDING THE RINSE AID

The rinse aid helps the dishes dry faster and prevents the formation of scale deposits and staining; it is automatically added to the water during the final rinse cycle, from the container situated on the inner side of the door.



To add rinse aid:

- Open the door.
- Rotate the container cap anticlockwise by  $\frac{1}{4}$  of a turn and remove it.
- Add the rinse aid until the container is full (approximately 140 cc). The optical level indicator on the side of the cap should be completely obscured. Refill the rinse aid when the optical level indicator becomes clear again, or when the rinse aid warning light illuminates.
- Replace the cover and turn it in a clockwise direction.
- Use a cloth to remove any spillage of rinse aid which might lead to the formation of excess foam.





## ADJUSTING THE RINSE AID DISPENSER SETTING

The dishwasher is factory set for medium water hardness. However it is possible to change the setting by turning the dispenser's selector to the desired position: the amount of rinse aid dispensed is proportional to the selector position.

- To adjust the rinse aid setting, rotate the dispenser cap through a quarter turn in an anticlockwise direction and remove it.
- Then use a screwdriver to rotate the rinse aid selector to the desired position.
- Replace the cap, turning it clockwise.



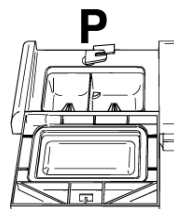
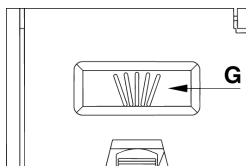
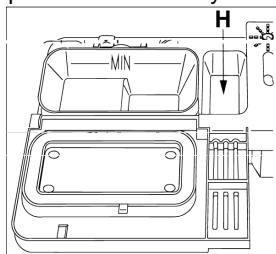
- *The amount of rinse aid must be **increased** if the washed dishes appear dull or feature circular stains.*
- *If, on the other hand, the dishes are sticky or have white streaks, it is necessary to **reduce** the rinse aid setting.*



## ADDING THE DETERGENT

To open the detergent dispenser cap, lightly press the button **P**. Add the detergent and close the cap carefully.

During the washing cycle, the dispenser will be opened automatically.



- When a program with hot prewash is selected (see program table), extra detergent must be placed in the cavity **G/H** (depending on models).
- Use **only** detergents specially formulated for dishwashers. For optimal washing results it is important to use a good quality detergent.
- The detergent packs must be sealed and stored in a dry place to prevent the formation of lumps which may negatively affect washing results. Once opened the detergent packs should not be kept for too long, otherwise the detergent loses its effectiveness.
- Do not use detergents formulated for washing dishes by hand, because they produce a great deal of foam and may negatively affect the operation of the dishwasher.
- Add the correct amount of detergent. An insufficient amount of detergent will result in a partial removal of dirt from the dishes, whereas an excessive amount is wasteful and does not improve the washing results.
- The market offers liquid and powder detergents with differing chemical compositions, which may contain **phosphates**, or be phosphate-free but contain **natural enzymes**.
  - Detergents containing **phosphates** are more effective against grease and starch at **temperatures above 60°C**.
  - **Enzyme** detergents, on the other hand, are also effective at lower temperatures (**from 40 to 55°C**) and are more easily biodegradable. With enzyme detergents it is possible to obtain at low temperatures comparable results to those which can only be achieved at **65°C** using traditional detergents.

For the safeguarding of the environment we recommend the use of **phosphate- and chlorine free** detergents.



*The introduction of detergent into the rinse aid dispenser, even in liquid form, will damage the dishwasher.*

## 4.2 General warnings and recommendations



*Before using the dishwasher for the first time, it is advisable to read the following recommendations concerning dish types to be washed and their loading.*

*There are generally no constraints on the washing of domestic dishes, but in certain cases it is necessary to take their characteristics into account.*

*Before loading the dishes into the baskets it is necessary to:*

- *remove coarse food remains: e.g. bones, fish-bones, etc. which may clog the filter or damage the wash pump.*
- *soak any pots or pans with burnt-on food remains on the bottom to facilitate removal, then load them into the LOWER BASKET.*

*There is no need to pre-wash the dishes under running water before loading them into the baskets since this only wastes water.*

***Correct loading of the dishes helps ensure optimal washing results.***

**WARNING!**

- *Make sure that the dishes are securely in place so that they cannot tip over or obstruct the rotation of the spray arms during the washing cycle.*
- *Do not place very small objects in the baskets as these could fall and obstruct the spray arms or the wash pump.*
- *Containers such as cups, bowls, glasses and pots should always be loaded with the opening facing downwards and with any cavities at an angle, to allow the water to drain out.*
- *Do not stack dishes or place them in such a way that they cover one other.*
- *Do not place glasses too close together because they may knock against each other and break, or there might be staining at the point where they touch.*

**MAKE SURE that the items being washed are dishwasher-safe.**

**Items which are not dishwasher-safe:**

- **Wooden dishes, pots or pans:** these may be damaged by the high washing temperatures.
- **Handcrafted items:** these are rarely suitable for washing in a dishwasher. The relatively high water temperatures and the detergents used may damage them.
- **Plastic dishes:** heat resistant plastic dishes must be washed in the upper basket.
- **Dishes and objects in copper, tin, zinc or brass:** these tend to stain.
- **Aluminium dishes:** items made from anodised aluminium may lose their colour.
- **Silverware:** silver items may stain.
- **Glass and crystal:** in general, glass and crystal objects can be washed in the dishwasher. However, certain types of glass and crystal may become dull and lose their clearness after many washings. Therefore, for these items we recommend using the least aggressive program available.
- **Decorated items:** the decorated objects available on the market are generally able to withstand washing in the dishwasher, although the colours may fade after a great many washes. If in doubt as to the fastness of the colours, it is advisable to wash just a few items at a time for approximately one month.



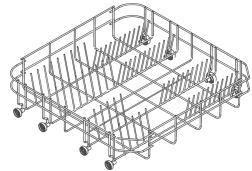
## 4.3 Using the baskets

The dishwasher has a capacity of **14 place-settings**, including serving dishes.

### LOWER BASKET

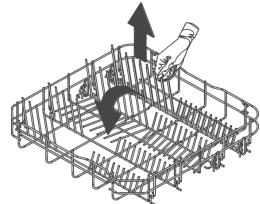
The lower basket receives the full force of the lower spray arm, and should therefore be used for the “toughest” items with a heavier degree of soiling.

All types and combinations of loads are permitted, provided that the dishes, pots and pans are arranged with all the soiled surfaces exposed to the water jets coming from the bottom.



With fixed supports

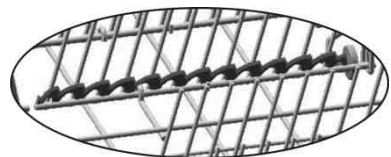
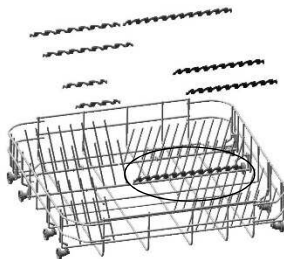
To make the most of the space inside the basket when loading large items, certain models are equipped with tip-up supports for plates in 2 or 4 sections.



With tip-up supports

### BOTTOM BASKET INSERTS

Some models are equipped with bottom basket inserts which improve the drying of dishes. The inserts are supplied in the accessories bag; to use them, simply fit them into place as shown.

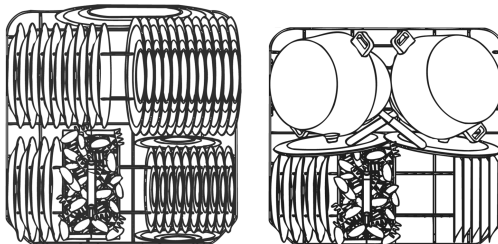




### LOADING THE LOWER BASKET

Carefully load flat plates, soup plates, dessert and serving dishes, positioning them vertically. Pots, pans and their covers must be loaded upside down. When loading soup plates and dessert bowls, be sure to leave a gap between them.

Loading examples:

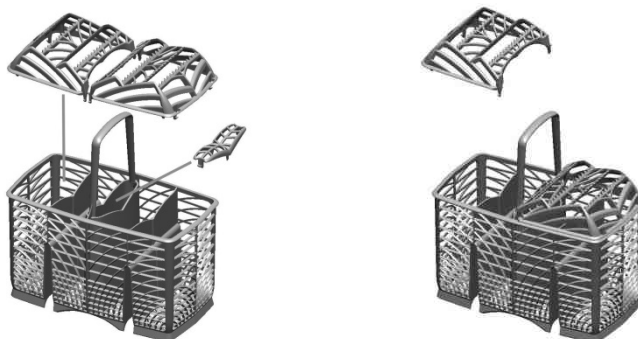


### CUTLERY BASKET

The basket has **removable top grids** into which items of cutlery should be inserted to keep them properly spaced and allow water to pass between them effectively. The top grids and central lid are in the **bag of accessories**. The **central lid** functions as a **lid only**.

The top grids can be **detached** and **used separately**.

The cutlery should be arranged in an orderly manner inside the basket, with the handles pointing downwards. Take care during loading to avoid injury from the knife blades. The basket is suitable for all types of cutlery, except those long enough to interfere with the upper spray arm. Ladles, wooden spoons and cooking knives can be placed in the upper basket, **making sure that the knife blades do not protrude from the basket**.

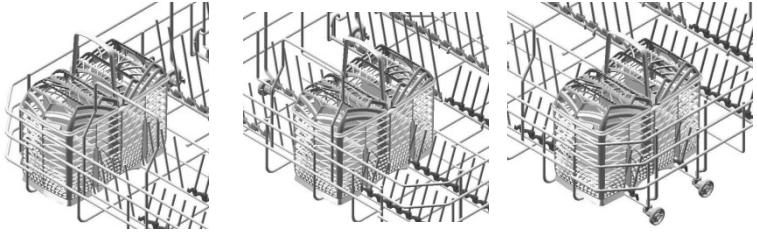




# User instructions

EN

The cutlery basket slides across the dishwasher and can be **placed in any position** to allow optimal use of the space in the bottom basket.

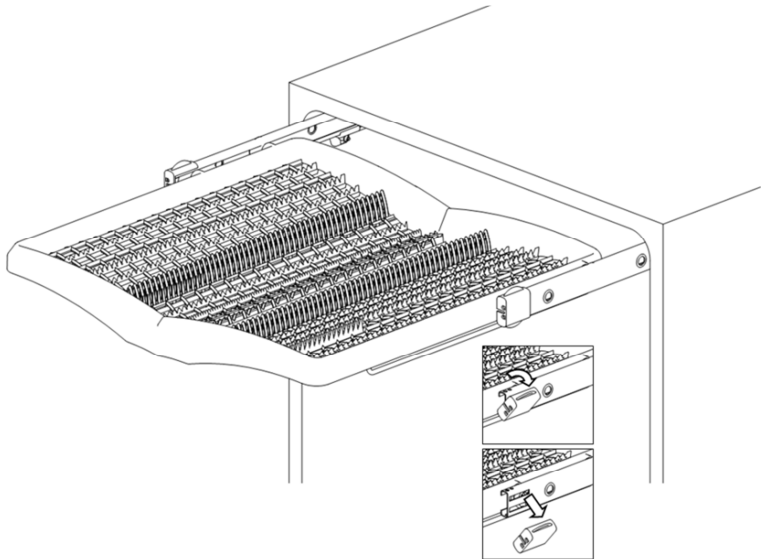


## TOP CUTLERY BASKET

The basket is designed to take cutlery, placed in the spaces provided, and long utensils, positioned lengthwise.

The “drawer” extraction system makes the basket easier to load, but it can also be taken completely off its runners by removing the retainers (as shown here).

Take great care to replace the retainers to ensure that the basket does not come off the runners accidentally.





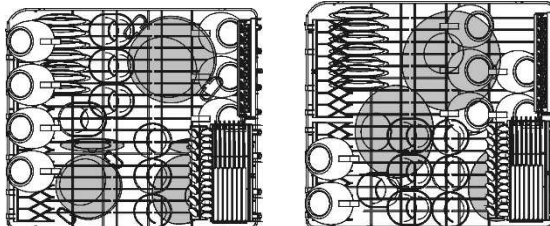
### UPPER BASKET

It is recommended to load the upper basket with small- or medium-sized items such as glasses, small plates, tea or coffee cups, shallow bowls and light objects made from heat resistant plastic. If the upper basket is used in the lowermost position, it can also be loaded with serving dishes, provided they are only slightly soiled.

### LOADING THE UPPER BASKET

Load plates facing forward; cups, bowls etc. must always be facing downwards. The left side of the basket can be loaded with cups and glasses on two levels. In the centre section, plates and saucers can be loaded vertically into the supports provided.

#### Loading examples:





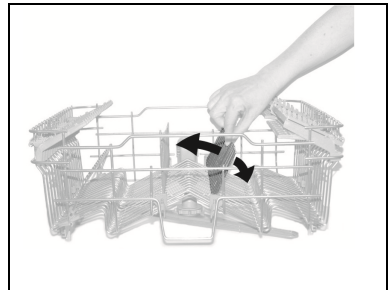
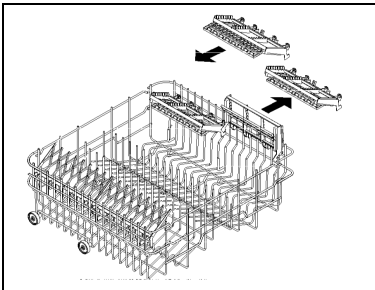
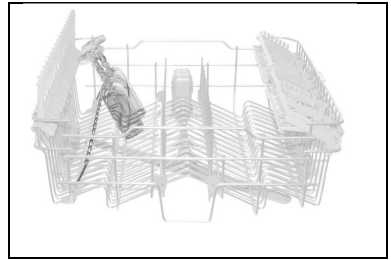
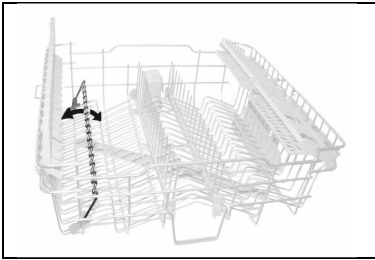


## User instructions

EN

Depending on the models, the basket may be equipped with some or all of the following accessories:

- Supports for cups or long objects (ladles, spoons...), on the left; can be tipped to the vertical position when not in use.
- Long-stemmed glass holder, on the left; to use, simply lift and fix onto the hooks provided.
- Cutlery racks, on the right, designed for knives and teaspoons; for teaspoons, pull out the sliding support. The racks can be tipped to the vertical position when not in use.
- Fixed or movable racks in the middle. The movable supports can be fixed vertical, resting on the bottom of the basket when not in use, or set in the intermediate position, as required.





### ADJUSTING THE UPPER BASKET

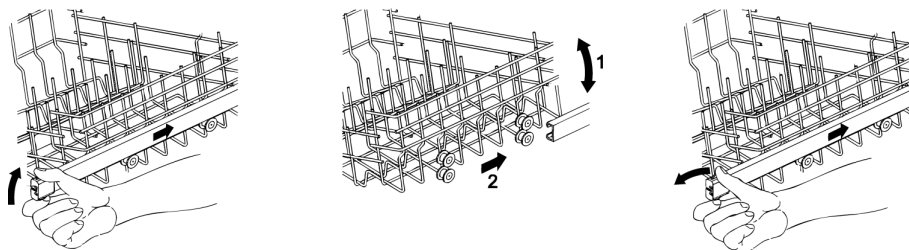
The height of the top basket can be adjusted to allow large dishes or pans to be placed in the bottom basket.

The adjustment procedure may be type **A** or **B**, depending on the dishwasher model purchased.

#### Version A: pull-out with adjustment in two positions.

- Pull out both the basket guides.
- Remove the stops, first releasing them as shown in the diagram.
- Pull out the basket.
- Fit the upper or lower pair of wheels into the guide, depending on the setting required;
- Return the stops to their original position.

The left hand and right hand sides of the basket **must always be set at the same height**.

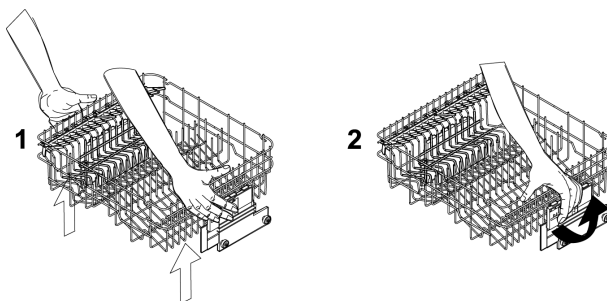


#### Version B: with adjustment in three positions on both sides.

The sides of the basket **must always be set at the same height**.

- Raise the basket by pulling on the top edge (1), to the first or second catch depending on the height required.
- To lower the basket, first release it by pulling the release lever (2).

Adjustment is also possible with the basket loaded, but in this case when lowering the basket it should be held steady with one hand to avoid knocking the dishes.





## 5. Cleaning and maintenance

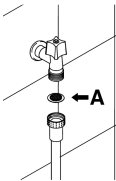


**Before carrying out any work, always unplug the appliance from the electrical supply or switch off the all-pole disconnection device.**

### 5.1 General warnings and recommendations

**Avoid the use of acidic or abrasive detergents.**

Clean the outer surfaces and door-lining of the dishwasher regularly using a soft cloth moistened with water or with a normal detergent suitable for painted surfaces. Clean the door gaskets with a damp sponge. Periodically (once or twice a year) it is advisable to clean the tank and gaskets, using a soft cloth and water to remove any deposits.



#### CLEANING THE WATER INTAKE FILTER

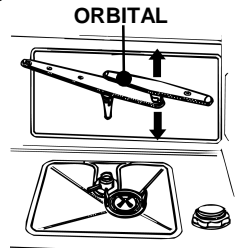
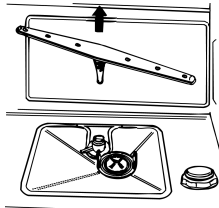
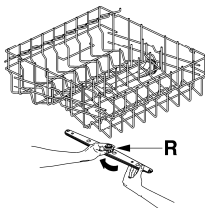
The water intake filter **A** located at the outlet of the water supply tap needs to be cleaned periodically.

After having closed the water supply tap, unscrew the end of the water intake hose, remove the filter **A** and clean it delicately under running water. Reassemble filter **A** in its seat and carefully screw the water intake hose back into position.

#### CLEANING THE SPRAY ARMS

The spray arms can be easily removed for periodic cleaning of the nozzles, to prevent possible clogging. Wash them under running water and carefully replace them in their seats, **checking that their rotary movement is in no way impeded.**

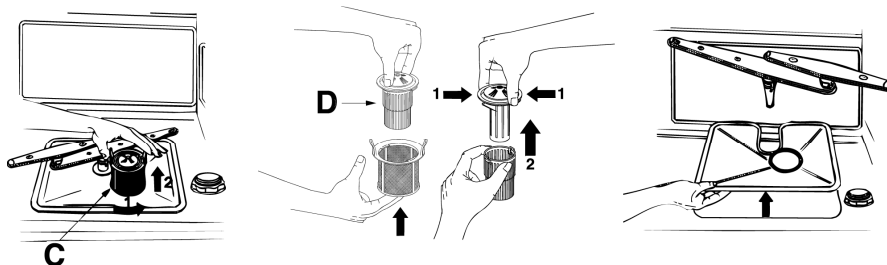
- To remove the **upper** spray arm, unscrew locking ring **R**.
- To remove the **lower** spray arm, simply lift it up, pulling by the central part.
- To remove the **orbital** spray arm assembly, take hold of the longer arm and pull the orbital unit upward. Wash the arms under a jet of running water and return them carefully to their seat. **After reassembly, check that the spray arms turn freely.** Otherwise, check that they have been installed correctly.





### CLEANING THE FILTER UNIT

- It is advisable to periodically inspect the centre filter **C** and, if necessary, to clean it. To remove the filter, grip the tabs, turn them anticlockwise and lift upwards;
- push the centre filter **D** from the underside to remove it from the micro-filter;
- separate the two parts which make up the plastic filter by pressing the body of the filter in the zone shown by the arrows;
- remove the centre filter by lifting it upwards.



### GENERAL WARNINGS AND RECOMMENDATIONS FOR CORRECT MAINTENANCE:

- The filters should be cleaned **under running water** using a stiff brush.
- **When removing the filter**, take care that there are no food residues on it. If any residues fall into the washing pit they might block hydraulic components, or foul the spray arm nozzles.
- It is essential to **thoroughly clean the filters** according to the above instructions: the dishwasher cannot function if the filters are clogged.
- **Carefully replace** the filters in their seats, to avoid damaging the wash pump.

### PROLONGED DISUSE:

- Run the soak program twice in succession.
- **Unplug** the power cord from the socket.
- **Leave the door slightly open**, in order to prevent the formation of unpleasant odours inside the washing tank.
- **Fill the rinse aid dispenser.**
- **Shut off the water supply tap.**



## **BEFORE STARTING THE DISHWASHER AFTER PROLONGED DISUSE:**

- Check that there are no deposits of sludge or rust inside the water pipe: if there are, allow the water to run from the water supply tap for a few minutes.
- **Plug the power cord** back into the socket.
- **Reconnect the water intake hose and open the tap again.**

## **TROUBLESHOOTING MINOR PROBLEMS**

*In some cases it is possible to remedy minor problems by referring to the following instructions:*

### **If the program fails to start, check that:**

- the dishwasher is connected to the electrical power supply;
- there is no power failure;
- the water tap is open;
- the dishwasher door is properly closed.

### **If water remains inside the dishwasher, check that:**

- the drain hose is not kinked;
- the drain siphon is not obstructed;
- the dishwasher filters are not clogged.

### **If the dishes are not being cleaned properly, check that:**

- the correct amount of detergent has been added;
- the dishes are being loaded correctly;
- the selected program is suitable for the dish types and their degree of soiling;
- all the filters are clean and positioned correctly;
- the spray arm nozzles are not obstructed;
- there is no object obstructing the rotation of the spray arms.



***If the dishes fail to dry or remain dull, check that:***

- *there is rinse aid inside the special container;*
- *the rinse aid dispenser setting is correct;*
- *the detergent used is of good quality and has not lost its effectiveness (for example, through incorrect storage, with the box left open).*

***If the dishes show signs of streaking, staining, etc., check that:***

- *the rinse aid dispenser setting is not too high.*

***If there are visible traces of rust inside the tank:***

- *the tank is made of steel, and therefore any rust marks are due to external elements (fragments of rust from the water pipes, pots, cutlery, etc.). Special products are commercially available to remove such marks;*
- *check that the amount of detergent being used is correct. Certain detergents can be more corrosive than others.*



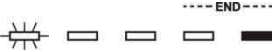
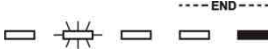




*If after following the above troubleshooting instructions the problem persists, call the nearest After-Sales Centre.*

***WARNING: any operations performed on the appliance by unauthorised persons are not covered by the warranty and shall be paid for by the user.***



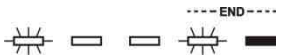


## 6. Troubleshooting

The dishwasher is capable of signalling a number of faults through the simultaneous illumination of several indicator lights, with the following meanings:

	FAULT	DESCRIPTION
E1		<b>Acquastop failure</b> The anti-flooding system has been activated (for the relevant models only). The system is tripped in case of water leaks. Contact the after-sales service.
E2		<b>Safety level</b> The system which limits the water level inside the dishwasher has been tripped. Interrupt the program and switch off the dishwasher. Switch the dishwasher back on, program it again and start the washing cycle. If the problem persists, contact the after-sales service.
E3		<b>Water heating malfunction</b> The water is not heated or the heating parameters are not correct. Repeat the washing program; if the problem persists, contact the after-sales service.
E4		<b>Water temperature monitoring malfunction</b> Interrupt the program and switch off the dishwasher. Switch the dishwasher back on, program it again and start the washing cycle. If the problem persists, contact the after-sales service.
E5		<b>Water intake malfunction</b> The appliance does not take in water or does not do so correctly. Check that the water connections are correct, the water intake tap is turned on and the filter is not fouled. If the problem persists, contact the after-sales service.
E6		<b>Water pump-out malfunction</b> The appliance does not pump out the water or does not do so correctly. Check that the drain hose is not kinked or crushed and that the siphon and filter are not fouled. If the problem persists, contact the after-sales service.



FAULT	DESCRIPTION
<b>E7</b> 	<b>Turbine flow-regulator malfunction</b> (for the relevant models only) The appliance is not able to "measure" the amount of water loaded accurately. Interrupt the program and switch off the dishwasher. Switch the dishwasher back on, program it again and start the washing cycle. If the problem persists, contact the after-sales service.
<b>E8</b> 	<b>Alternate washing system malfunction</b> Interrupt the program and switch off the dishwasher. Switch the dishwasher back on, program it again and start the washing cycle. If the problem persists, contact the after-sales service.
<b>E9</b> 	<b>Water intake system malfunction</b> Contact the after-sales service.

 Light off

 Light on

 Light flashing

If an alarm occurs the appliance interrupts the program in progress and signals a fault.

- Alarms **E1**, **E2**, **E3**, **E4**, **E8** and **E9** interrupt the current program immediately.
- The **E5**, **E6** alarms interrupts the running program once the cause is resolved, it will bring back the execution of the program.
- The alarm **E7** is visualized at the end of the cycle that comes, however, brought to the end since the operation of the dishwasher is not harmed.

To "reset" an alarm is necessary:

- Open and close the door, or turn off and on the machine. At this point is possible to program the dishwasher again.



*If the malfunction persists, contact your authorised Service Centre.*



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## ORIGINAL INSTRUCTIONS

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

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



# 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.
- Protect your hands by wearing oven gloves when handling food inside the oven cavity.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- The appliance must never be cleaned by unsupervised children.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.**



- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- Switch the appliance off immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Disconnect the main power supply before performing any work on the appliance.
- Have authorised personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a authorised technician.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

## Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.
- Racks and trays must be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not seat on the appliance.
- Do not use steam jets for cleaning the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- Do not spray any spray products near the oven.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.



## Instructions

- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use rough or abrasive materials or sharp metal scrapers.
- When positioning the appliance during installation, do not use the door handle to lift up or move this appliance.
- Avoid exerting too much pressure on the oven door when open.
- In order to avoid overheating the appliance must not be installed behind a decorative door or panel
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.

### Installation

- **THIS APPLIANCE IS NOT TO BE INSTALLED IN MARINE CRAFT OR IN CARAVANS.**
- The appliance must not be installed on a pedestal.
- Place the appliance into the piece of furniture with the aid of a second person.
- Never use the oven door to lever the appliance into place when fitting.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.



## 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 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.

## 1.3 Manufacturer liability

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

- use of the appliance other than the one envisaged;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- the use of non-original spare parts.

## 1.4 Manufacturer liability

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

- use of the appliance other than the one envisaged;
- non-observance of the user manual provisions;
- tampering with any part of the appliance;
- use of non-original spare parts.

## 1.5 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.

## 1.6 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.



# Instructions

## 1.7 Disposal

To dispose of the appliance:

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



### Power voltage Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.
- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Consign the packing materials to the appropriate selective collection centres.



### 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.

## 1.8 How to read the user manual

This user manual uses the following reading conventions:

### Instructions



General information on this user manual, on safety and final disposal.

### Description



Description of the appliance and its accessories.

### Use



Information on the use of the appliance and its accessories, cooking advice.

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

### Installation



Information for authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

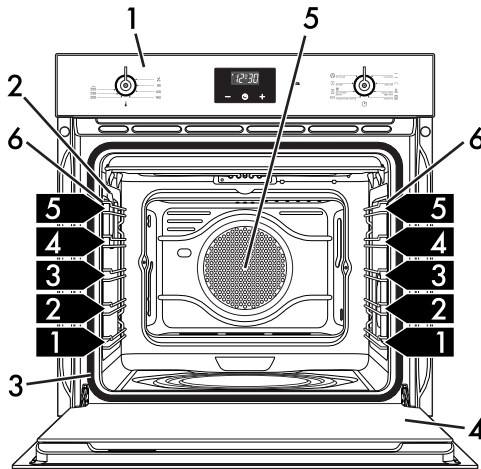
1. Sequence of instructions for use.

- Standalone instruction.



## 2 Description

### 2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

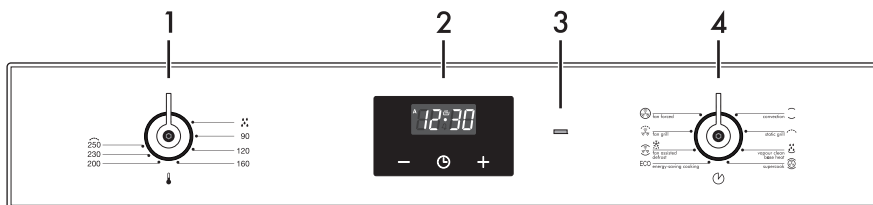
6 Rack/tray support frames

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



# Use

## 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 "Touch" Programmer clock

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

### 3 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 flashes regularly to indicate that the temperature set is kept constant inside the oven.

### 4 Function knob

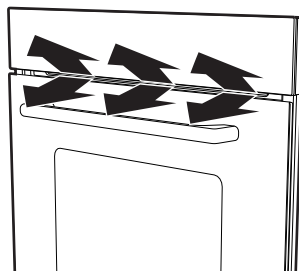
The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

## 2.3 Other parts

### Shelves

The appliance features shelves for positioning 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 oven and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.





## Interior lighting

The appliance's interior lighting comes on:

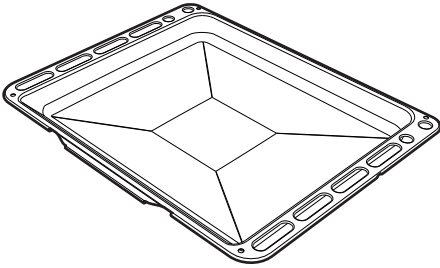
- When the door is opened.
- When any function is selected.



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

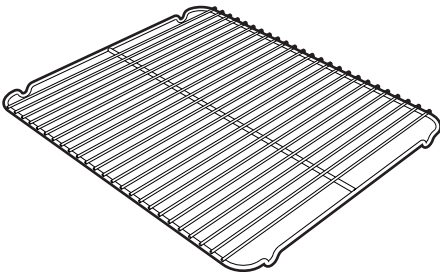
## 2.4 Available accessories

### Tray



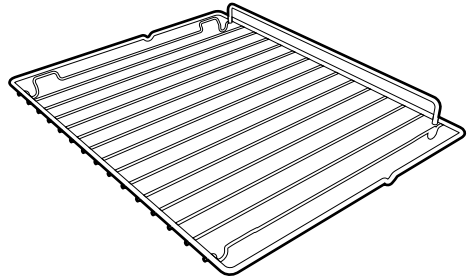
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

### Tray rack



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

### Rack



Used for supporting containers with food during cooking.



Some models are not provided with all accessories.



The oven 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 wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to get near the oven 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 oven.
- Do not use or leave flammable materials near the oven.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the oven 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.

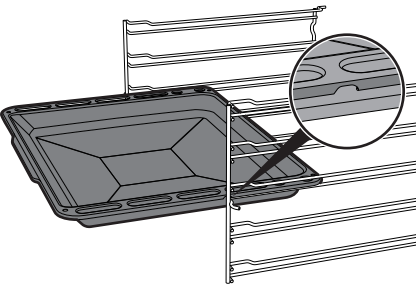
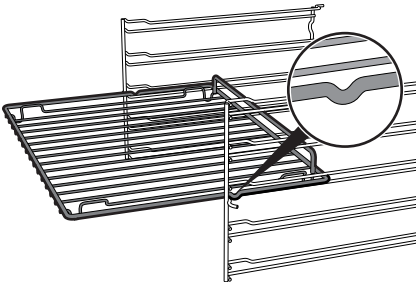


### 3.3 Using the accessories

#### 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 removed accidentally must face downwards and towards the back of the oven cavity.



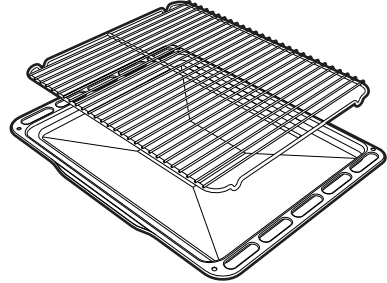
Carefully insert the racks and trays as far as they will go into the oven cavity.



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

#### Tray rack

The tray rack has to be inserted into the tray. In this way, fat can be collected separately from the food that 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.



Regular flashing of the thermostat indicator light during cooking is normal and indicates that the temperature is being maintained constant inside the oven.



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

Press the key  to reset the programmer clock.



## Functions list



### Convection

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.



### Static 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.



### Base heat

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.



### Supercook

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 1<sup>st</sup> and 4<sup>th</sup> shelves.)



### ECO (Energy-saving cooking)

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

Ideal when cooking meat, fish and vegetables. It is not recommended for foods that require proving.

For greater energy savings and to reduce the time required, it is recommended to put foods in the oven cavity without preheating it.



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



When using the ECO function, cooking times (and pre-heating, if used) are longer.



### Fan assisted

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



### Fan 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. pork hock).



### Fan forced

The combination of the fan and the circular 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.



### 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.



### Vapour Clean

This function makes cleaning easier using the steam produced by a small quantity of water poured into a tray on the first shelf level.



## 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 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 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.

## 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 "Touch" Programmer clock




 Value decrease key


 Clock key





 Value increase key




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

### Setting the time

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

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

1. Hold down the clock key  for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set via the value increase key  and value decrease key . Keep the key pressed in to increase or decrease rapidly.
3. Wait 7 seconds. The dot between the hours and the minutes stops flashing.
4. The symbol  on the display indicates that the appliance is ready to start cooking.

 To change the time, hold down the value increase key  and value decrease key  at the same time for two seconds, then set the time.



## Timed cooking

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

1. Keep the clock key pressed until the symbol appears.
1. Press the clock key again. On the display the symbol and the text appear, alternating with the current time.
2. Use the value increase and value decrease keys to set the required minutes of cooking.
3. Select a function and a cooking temperature.
4. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols and will appear on the display.

At the end of cooking the heating elements will be deactivated. On the display, the symbol turns off, the symbol flashes and the buzzer sounds.

5. To turn the buzzer off, simply press one of the programmer clock keys.
6. Press the clock key to reset the programmer clock.

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












To cancel the set programming press and hold down the value increase and the value decrease keys at the same time and then turn the oven off manually.













## 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. Set the cooking time as described in the previous point "Timed cooking".
2. Hold the menu key  down for 2 seconds.
3. Press the menu key  again. The display will show the digits  and the text  in sequence, while the  symbol flashes (for example, the current time is 17:30)
4. Use the  or  key to set the required minutes (for example 1 hour)
5. Press the menu key . The text  will appear on the display in sequence with the pre-set cooking duration added to the current time (for example, the cooking end time shown is 18:30).
6. Press the  or  key to set the cooking end time. (for example, 19:30).

 Bear in mind that a few minutes for oven preheating must be added to the cooking time.

7. Wait approx. 7 seconds without pressing any key in order for the function to activate. The current time will appear on the display, and the symbols  and  will turn off while the  indicator light comes on.
8. Select a cooking temperature and function.
9. At the end of cooking the heating elements will be deactivated. On the display, symbol  turns off, symbol  flashes and the buzzer sounds.
10. Return the function and temperature knobs to 0.
11. To turn off the buzzer just press any key of the programmer clock.
12. Press keys  and  at the same time to reset the set program.






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



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



After setting, hold the menu key  down for 2 seconds to display the cooking time remaining. Press the menu key  again. The display shows the text  and the remaining cooking time in sequence.



## Use

### Minute minder timer

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

The minute minder timer can be activated at any time.

1. Keep the clock key pressed for a few seconds. The display shows the figures and the symbol flashing between the hours and minutes.
2. Use the value increase and value decrease keys to set the number of minutes required.
3. Wait approx. 5 seconds without pressing any key to finish setting the minute minder. The current time and the symbols and appear on the display.

A buzzer will sound when the set time is reached.

4. Press the value decrease key to turn the buzzer off.

**i** The minute minder timer can be set from 1 minute to a maximum of 23 hours and 59 minutes.

### Modifying the set data

1. Press the clock key .
2. Use the value increase and value decrease keys to set the number of minutes required.

### Deleting the set data

1. Press the clock key .
2. Hold down the value increase and value decrease keys at the same time.
3. Then switch off the oven manually if cooking is in progress.

### Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the value increase and value decrease keys at the same time.
2. Press the clock key .
3. Press the value decrease key to select a different buzzer tone.



## Cooking information table

Food	Weight (Kg)	Function	Shelf	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Convection	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Convection	1	220 - 230	45 - 50	
Roast veal	2	Supercook/Fan Assisted	2	180 - 190	90 - 100	
Pork	2	Supercook/Fan Assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan grill	4	250	15	
Roast beef	1	Supercook/Fan Assisted	2	200	40 - 45	
Roast rabbit	1.5	Fan forced/Fan Assisted	2	180 - 190	70 - 80	
Turkey breast	3	Supercook/Fan Assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Supercook/Fan Assisted	2	180 - 190	170 - 180	
Roast chicken	1.2	Supercook/Fan Assisted	2	180 - 190	65 - 70	
					1 <sup>st</sup> surface	2 <sup>nd</sup> surface
Pork chops	1.5	Fan grill	4	250	15	5
Spare ribs	1.5	Fan grill	4	250	10	10
Bacon	0.7	Grill	5	250	7	8
Pork fillet	1.5	Fan grill	4	250	10	5
Beef fillet	1	Grill	5	250	10	7
Salmon trout	1.2	Supercook/Fan Assisted	2	150 - 160	35 - 40	
Delicate fish	1.5	Supercook/Fan Assisted	2	160	60 - 65	
Flounder	1.5	Supercook/Fan Assisted	2	160	45 - 50	
Pizza	1	Supercook/Fan Assisted	2	280	8 - 9	
Bread	1	Fan forced/Fan Assisted	2	190 - 200	25 - 30	
Focaccia	1	Supercook/Fan Assisted	2	180 - 190	20 - 25	
Ring cake	1	Fan forced/Fan Assisted	2	160	55 - 60	
Tarts	1	Fan forced/Fan Assisted	2	160	35 - 40	
Ricotta cake	1	Fan forced/Fan Assisted	2	160 - 170	55 - 60	
Jam tarts	1	Supercook/Fan Assisted	2	160	20 - 25	
Paradise cake	1.2	Fan forced/Fan Assisted	2	160	55 - 60	
Profiteroles	1.2	Supercook/Fan Assisted	2	180	80 - 90	
Sponge cake	1	Fan forced/Fan Assisted	2	150 - 160	55 - 60	
Rice pudding	1	Supercook/Fan Assisted	2	160	55 - 60	
Brioche	0.6	Fan forced/Fan Assisted	2	160	30 - 35	

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



# Cleaning and maintenance

## 4 Cleaning and maintenance

### 4.1 Instructions



**Improper use**

**Risk of damage to surfaces**

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.

### 4.2 Cleaning the appliance

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



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

### Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

### Food stains or residues

Do not use steel 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.



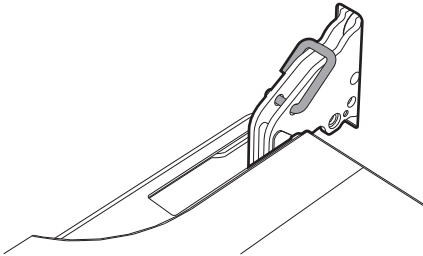
## 4.3 Cleaning the door

### Removing the door

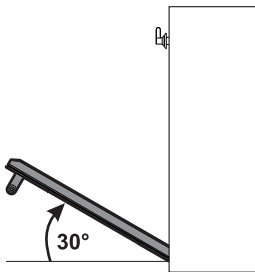
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

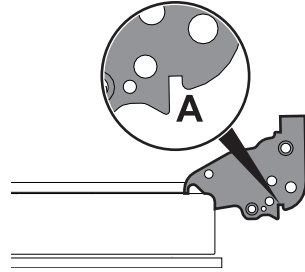
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



### Cleaning the door glazing

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



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

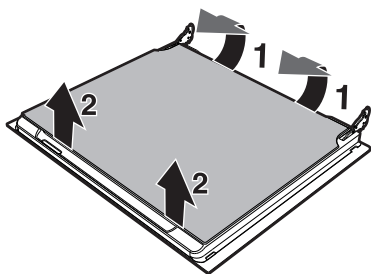


## Cleaning and maintenance

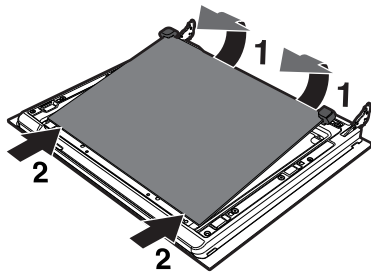
### Removing the internal glass panels

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

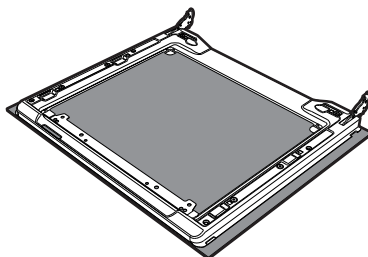
1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass are released from their seats in the oven door.



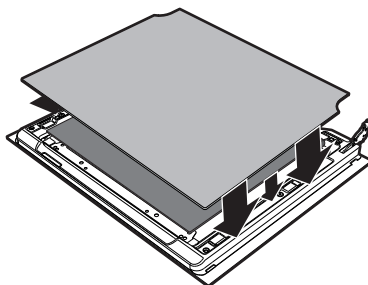
3. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.



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



5. Refit the panels in the reverse order in which they were removed.
6. Reposition the internal glass panel. Take care to centre and secure the 4 pins into their seats in the oven door by applying slight pressure.





## 4.4 Cleaning the inside of the oven

### Advice for cleaning the oven cavity

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

Do not allow food residues to dry inside the oven cavity because doing so could damage the enamel.

Before cleaning, remove all the parts that can be removed.

For easier cleaning, it is recommended to remove:

- The door;
- The rack/tray support frames;
- The seal.



The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.



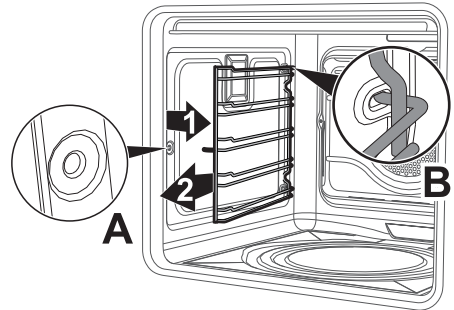
For easier cleaning, remove the door.

### Removing rack/tray 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).

Removing the rack/tray support frames:

1. Pull the frame towards the inside of the oven cavity to unhook it from its groove **A**.
2. Then slide it out of the seats on the back **B**.
3. When cleaning is complete, repeat the above procedures to replace the rack/tray support frames.





## Cleaning and maintenance

### Vapour Clean: Assisted oven cleaning

**i** Vapour 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.

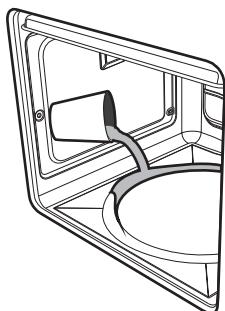
**!** **Improper use**  
**Risk of damage to surfaces**

- 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.

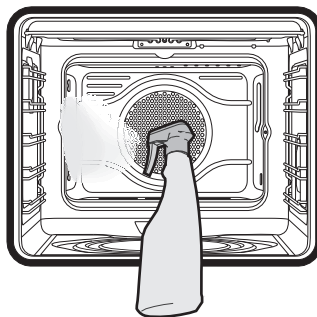
### Preliminary operations

Before starting the Vapour Clean function:

- Completely remove all accessories from inside the oven. The upper guard can be left inside the oven.
- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



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



- Close the door.





We recommend spraying approx. 20 times at the most.





## Vapour Clean setting

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

The Vapour Clean cycle starts a few seconds after the last press on the programmer clock keys.

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

## End of the Vapour Clean cycle

1. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
2. Use an anti-scratch sponge with brass filaments on tougher encrustations.
3. In case of grease residues use specific oven cleaning products.
4. Remove the water left inside the oven.

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



We recommend wearing rubber gloves for these operations.



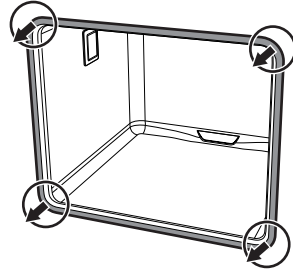
For easier manual cleaning of the parts difficult to reach, we recommend removing the door.

## 4.5 Extraordinary maintenance

### Removing and installing the door seal

To remove the seal:

- Release the hooks in the 4 corners and pull the seal outwards.



To install the seal:

- Attach the hooks in the 4 corners of the seal.

### Seal maintenance recommendations

The seals should be soft and flexible.

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



# Cleaning and maintenance

## Replacing the internal light bulb



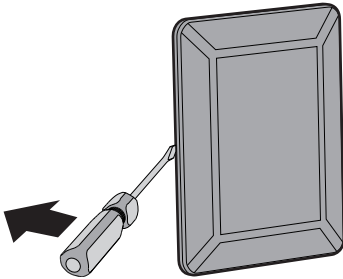
Live parts  
**Danger of electrocution**

- Unplug the appliance from the power supply.

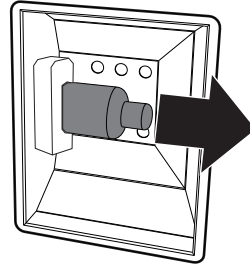
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Be careful not to scratch the enamel on the side of the oven.

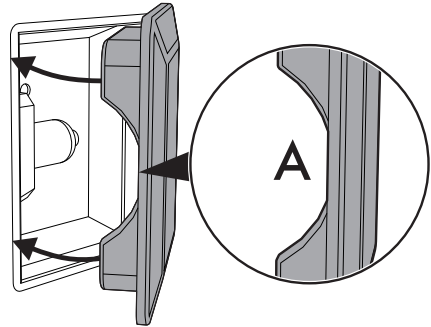


4. Slide the lamp out and remove it.



Do not touch the halogen lamp directly with your fingers, but hold it using insulating material.

5. Replace the lamp with one of the same type (40W).
6. Replace the bulb cover. Make sure that the inner shaped part of the glass (**A**) is facing the door.



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



## 5 Installation

### 5.1 Electrical connection

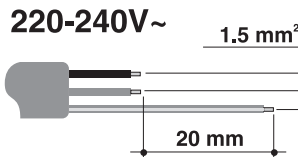


**Power voltage**  
**Danger of electrocution**

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

#### General information

Check the grid characteristics against the data indicated on the plate.  
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.  
Do not remove this plate for any reason.  
The appliance works at 220-240 V~.  
Use a three-pole cable (3 x 1.5 mm<sup>2</sup> internal conductors).  
Make 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.

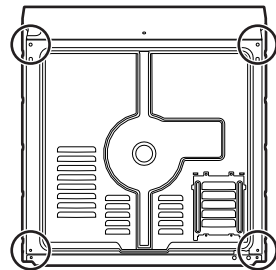
#### Cable replacement



**Power voltage**  
**Danger of electrocution**

- Disconnect the mains power supply.

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



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



# Installation

## 5.2 Positioning



**Heavy appliance**  
**Crushing hazard**

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



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

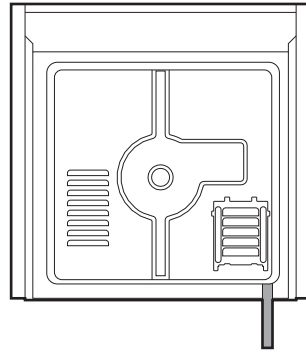
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



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

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- Do not install the appliance in a recess which can be closed with a door or in a cupboard.

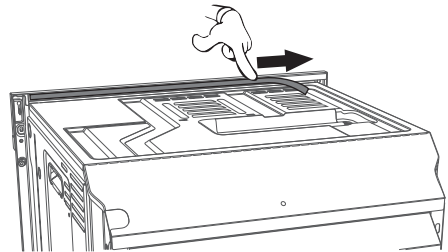
## Position of the power cable



(rear view)

## Front panel seal

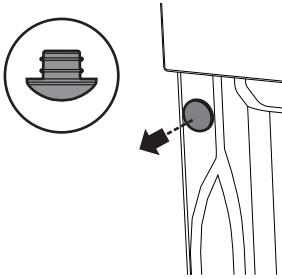
Glue the seal provided to the rear of the front panel to prevent water or other liquids from leaking in.



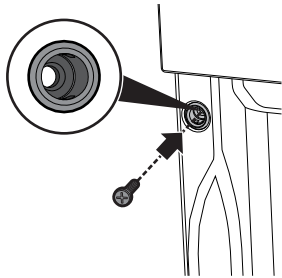


## Fastening bushings

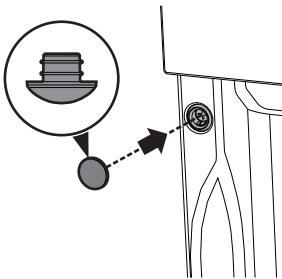
1. Remove the bushing covers inserted on the front of the appliance.



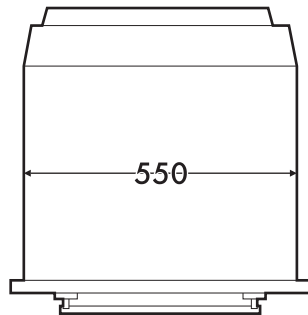
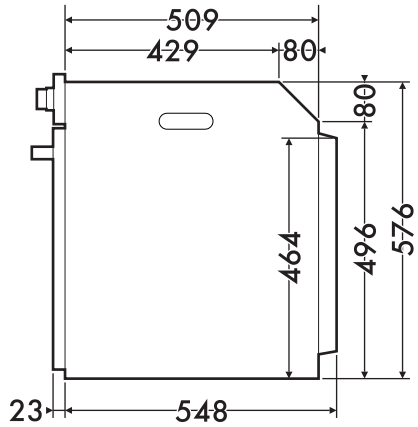
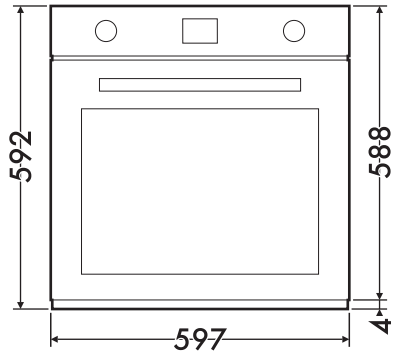
2. Mount the appliance into the recess.
3. Secure the appliance to the piece of furniture using the screws.



4. Cover the bushings using the covers that were previously removed.



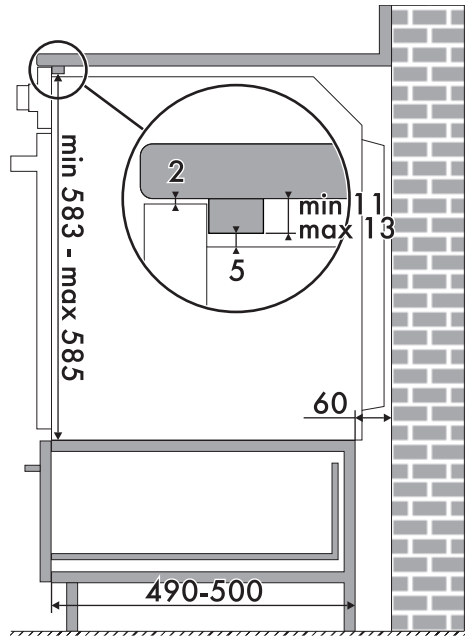
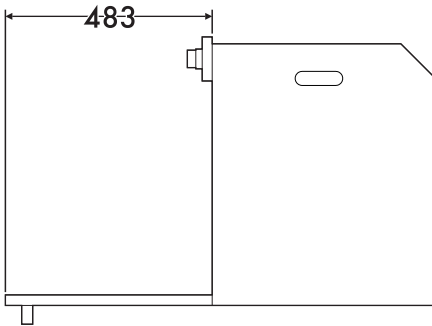
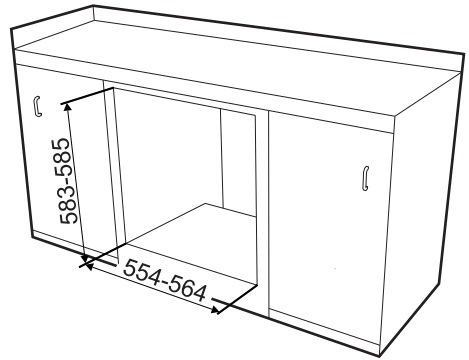
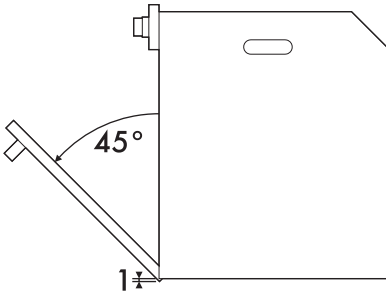
## Appliance overall dimensions (mm)





# Installation

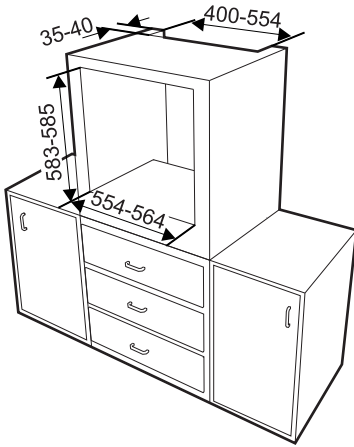
## Mounting under worktops (mm)



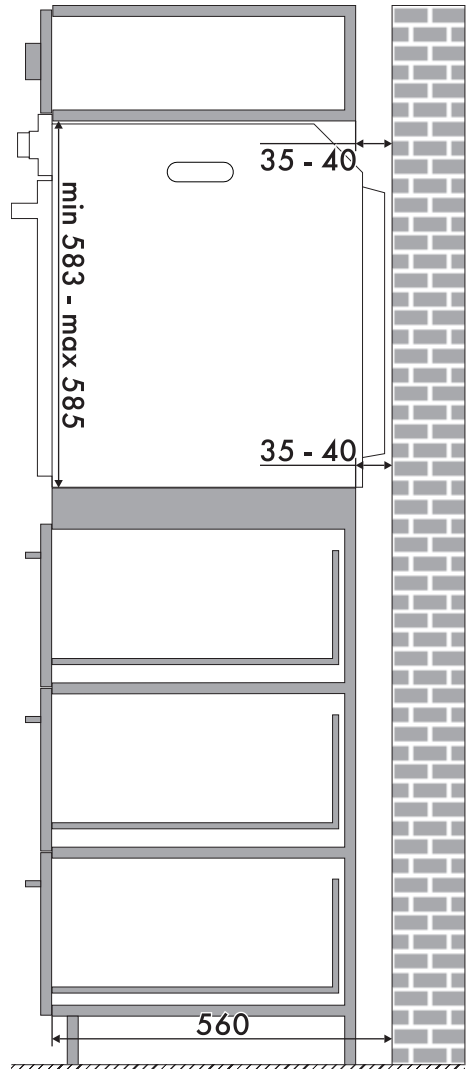
Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.

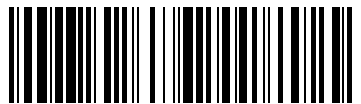


## Mounting into a column (mm)



Make sure that the piece of furniture top/rear part has an opening approx. 35-40 mm deep.





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