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**WARNING:** If the instructions contained in this manual are not followed precisely, a fire or explosion may result causing property damage, personal injury or loss of life.

- Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.

**WHAT TO DO IF YOU SMELL GAS**

- Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the Fire Department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



**NOTE:** THIS APPLIANCE MUST BE INSTALLED SOLELY AND EXCLUSIVELY BY A QUALIFIED TECHNICIAN. ANY TECHNICAL PROCEDURES MUST BE CARRIED OUT BY AN AUTHORIZED TECHNICIAN.



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

## 1. IMPORTANT SAFETY INSTRUCTIONS



**READ AND SAVE THESE INSTRUCTIONS** – Your safety and the safety of others are very important. We have provided many important safety messages throughout this manual and on the appliance. Read all the instructions before using the appliance and always obey all safety messages.



### RECOGNIZE SAFETY INFORMATION

This is the safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

### UNDERSTAND SIGNAL WORDS

A signal word – DANGER, WARNING, or CAUTION – is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.



### WARNING

- This appliance is intended for household use only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this range.
- This appliance complies with current safety regulations. Improper use of this range can result in personal injury and property damage.
- Read all the instructions before installing or using the range for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

**WARNING:** For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.



**NOTE:** This range is manufactured for use with natural gas. To convert the appliance to LP/Propane gas, see the instructions in the Gas Conversion Kit provided in the literature package.

A natural gas service line must be available. See "Gas supply requirements".

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

**IMPORTANT: Observe all governing codes and ordinances. Refer to the Installation Manual for instructions on installing the appliance.**



Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.

### WHAT TO DO IF YOU SMELL GAS

- Do not attempt to turn on or light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the Fire Department.

Installation and service must be performed by a qualified installer, service company or gas supplier.

## 2. INSTALLATION

- Before installation, make sure that the voltage and frequency listed on the ID plate match the household electrical supply. This data must be the same to prevent personal injury or damage to the appliance. **Consult a qualified electrician if in doubt.**
- **Make sure your appliance is properly installed and grounded by a qualified installer.**
- To guarantee the electrical safety of this appliance, it must always be continuously connected to a reliable grounding system. This basic safety requirement must be met. If there is any doubt, have your household electrical system checked by a qualified electrician.
- The manufacturer is not responsible for damage caused by the lack or inadequacy of a reliable grounding system or the failure to meet the requirements of national and local electrical codes.
- The appliance should not be operated until it has been properly installed within the cabinetry.
- Installation, maintenance and repair work should be performed by an authorized service technician.  
**Work by unqualified persons can be dangerous and may void the warranty.**
- Before installing or servicing, disconnect the power supply to the work area by “tripping” the circuit breaker, or shutting off the main power.

**CAUTION:** To eliminate the risk of burns or fire caused by reaching over heated surface units, cabinet storage located above the surface unit should be avoided.

### 3. BEFORE USING YOUR RANGE FOR THE FIRST TIME



#### WARNING

#### RANGE TIPPING HAZARD



- All ranges can tip
- Bodily injury can result
- Install the anti-tip device shipped with the range
- See installation instructions

**FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN LOSS OF LIFE OR SERIOUS BURNS TO CHILDREN AND ADULTS.**



**NOTE:** This range is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

**DO NOT install this range outdoors.**



#### WARNING

**To reduce the risk of fire, electrical shock, bodily injury, or property damage when using the rangetop, observe basic safety precautions, including the following:**



- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.



- NEVER USE YOUR APPLIANCE AS A SPACE HEATER OR TO WARM THE ROOM.
- **This appliance must only be used for cooking.** Do not use this appliance as a dryer, kiln, dehumidifier, etc. Fumes or vapors given off by glues, plastics or other non-food items could ignite and cause material damage and personal injury.



- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the appliance.
- Items of interest to children should not be stored in cabinets above the range. If children are allowed to use the appliance, they must be closely supervised by an adult.
- **Prevent children from touching the appliance when in use.**



- **WEAR PROPER APPAREL:** loose-fitting or hanging garments should never be worn while using the appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.
- **FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN AN OVEN OR NEAR THE SURFACE BURNERS.**
- **GREASE IS FLAMMABLE:** Allow hot grease to cool before attempting to handle it. Do not permit deposits of grease to accumulate.



- **DO NOT USE WATER ON GREASE FIRES:** Turn the appliance off and smother the fire with baking soda or use a dry chemical or a foam-type extinguisher.
- **USE ONLY DRY POTHOLDERS:** Moist or damp potholders on hot surfaces may cause burns from steam. Do not allow potholders to touch hot rangetop burners. Do not use towels or other bulky cloth in place of potholders.

- Never allow garments, potholders or other flammable materials to come into direct or indirect contact with burners until they have completely cooled.
- **Use heat-resistant pot holders** when placing items in the oven, shifting them, or removing them from the oven. The upper heating element and oven racks can become very hot and cause burns.
- **DO NOT TOUCH RANGETOP BURNERS OR THE INSIDE OF APPLIANCE:** Burners may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas near burners or the inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop to the floor immediately and roll to extinguish the flames.
- **PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL.** If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler element.
- **USE CAUTION WHEN OPENING THE OVEN DOOR:** Allow hot air or steam to escape before removing or placing foods in the oven.



- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not obstruct oven vents or openings for air intake.
- ELECTRICAL GROUNDING IS REQUIRED. It is the end user's responsibility:
  - a) To contact a qualified electrician.
  - b) To ensure that the electrical system is adequate and in compliance with the National Electrical Code, ANSI / NFPA 70 Electrical Code – latest edition – Or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.
- Always check that the controls are in the "zero" (off) position when the range is not in use.
- Use only pots or pans with a perfectly smooth, flat bottom on the range surface burners. **NEVER USE THE RANGETOP AS A WORK SURFACE.**
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the range or oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Do not hang articles from any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could ignite.
- **DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN OR RANGETOP.** Use of a foil liner can result in an electrical shock or fire hazard or obstruct the flow of heat and air circulation. Foil is an excellent heat insulator and heat can get trapped under it. This can interfere with cooking and can damage the enamel of the oven.
- **DO NOT HEAT UNOPENED FOOD CONTAINERS:** A buildup of pressure can cause the containers to burst.
- **DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE RANGE.**
- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal during baking and when the self-clean cycle is engaged. Replace the oven door gasket if it becomes damaged or encrusted with food residue.

## Important Safety Instruction

- To prevent burns, allow heating elements to cool before cleaning by hand.
- Clean only parts listed in this manual.
- During the self cleaning function the oven will become very hot. Prevent children from coming into contact with the oven.
- **Remove all accessories from the oven before the self-cleaning cycle is engaged. The high temperatures required for this cycle will damage the accessories.**
- Do not let metal objects (aluminum, foil, metal pans) come into contact with the heating elements.
- Do not slide cookware across the bottom of the oven. This could scratch and damage the enamel oven lining.
- Do not lean, sit or place heavy items on the open oven door.
- Never add water to a hot oven tray or pan or pour water directly on food in a hot oven. The steam that is formed could cause serious burns. Any sudden change in temperature can damage the oven's enamel.
- Cover all cooked food that is left in the oven to be kept warm. This will prevent moisture from condensing on the inside of the oven. Long-term or excessive condensation can damage the oven.
- Do not place pots, pans or baking sheets directly on the oven bottom when using the top and bottom heating elements, the top and bottom heating elements + convection fan or the convection heating element. This could crack the enamel lining of the oven bottom.
- **Never use any part of the range or oven for storing flammable liquids or materials.** Flammable materials can ignite and plastic items may melt or burst into flame.
- **Do not use a steam jet to clean the oven.** Steam can penetrate the electrical components and result in a short circuit.
- **ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS.** Service personnel must disconnect the power supply before servicing this appliance.
- **Never leave the range unattended when cooking with oil or grease as there is an increased risk of fire if overheating occurs.**
- **Never use water on a grease fire!**
- Put out the fire with an appropriately rated dry chemical or foam-type fire extinguisher.
- Make sure that the power cords of small appliances do not touch or get caught in the oven door.
- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the range.

**SAVE THESE INSTRUCTIONS**

## Important Safety Instruction

EN



**NOTE:** The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

**WARNING:** This product contains a chemical known by the State of California to cause cancer, birth defects or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.



### WARNING

#### RANGE TIPPING HAZARD



- All ranges can tip
- Bodily injury can result
- Install the anti-tip device shipped with the range
- See installation instructions

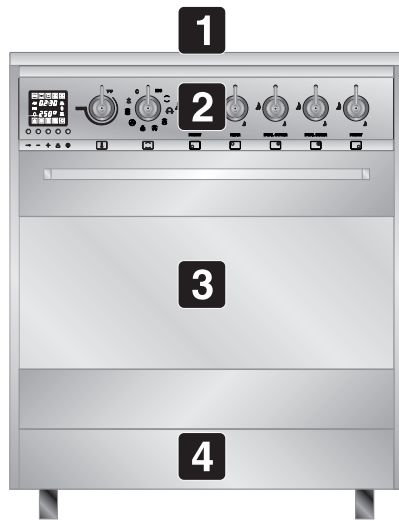
**FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN LOSS OF LIFE OR SERIOUS BURNS TO CHILDREN AND ADULTS.**

MAKE SURE THAT YOUR PRO RANGE IS PROPERLY SECURED AND THE ANTI-TIP DEVICE IS CORRECTLY INSTALLED. REFER TO THE INSTRUCTIONS INSIDE THE INSTALLATION MANUAL.

- Remove all packing materials and temporary labels from the oven and rangetop.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the Range ID plate, which is visibly located in the storage compartment. THE ID PLATE MUST NOT BE REMOVED.
- BEFORE BAKING OR BROILING FOR THE FIRST TIME, turn on the oven and broiler to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on to 450°F (230°C) for 20 to 30 minutes, then turn on the broiler for the same amount of time. You may want to turn on the ventilator above your range for the same amount of time.



#### 4. GETTING TO KNOW YOUR RANGE



- 1** RANGETOP
- 2** CONTROL PANEL
- 3** OVEN
- 4** STORAGE COMPARTMENT

#### 5. AVAILABLE ACCESSORIES

**Oven rack:** for cooking food in pans, cakes, roasts or foods requiring light broiling.

**Pan rack:** fits on top of the oven pan for food that could drip.

**Oven pan:** catches the grease that may drip from foods cooked on the pan rack.

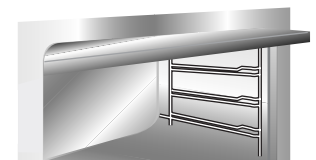
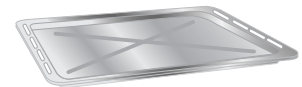
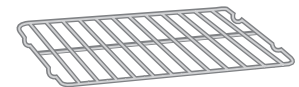
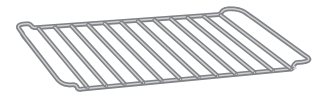
**Chromium-plated grip:** useful for removing hot racks and pans.

**Rotisserie spit (available on some models only):** for cooking chicken and any food that requires uniform browning on all sides. (see page 23 for instructions)

**Rotisserie rack:** supports the rotisserie spit (see page 23 for instructions).

**Main oven roof liner:** remove it to facilitate cleaning the inside of the oven.

**Special wok trivet:** for use with woks.



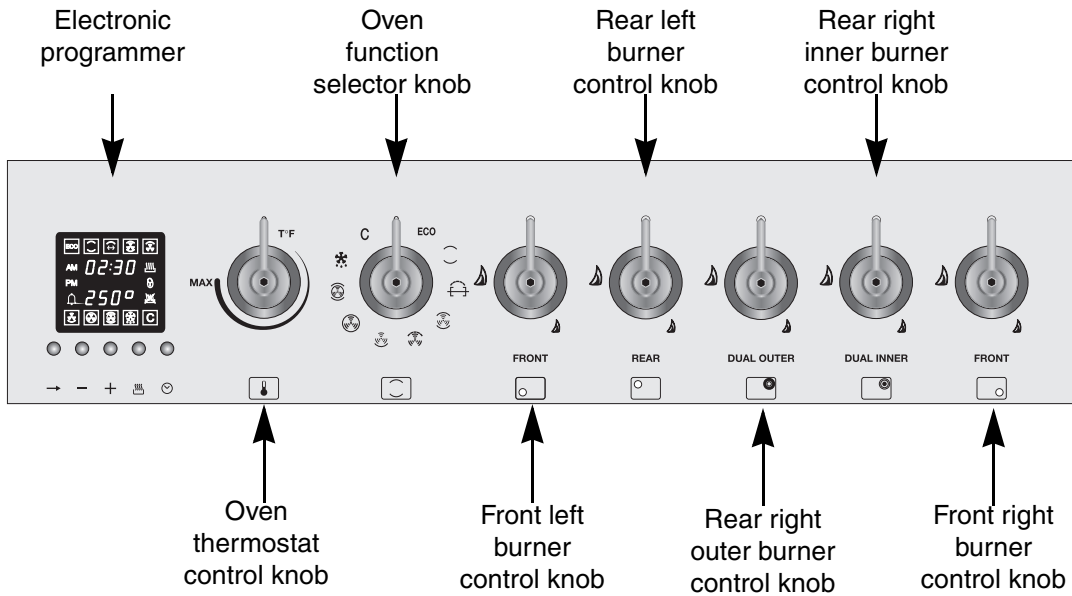




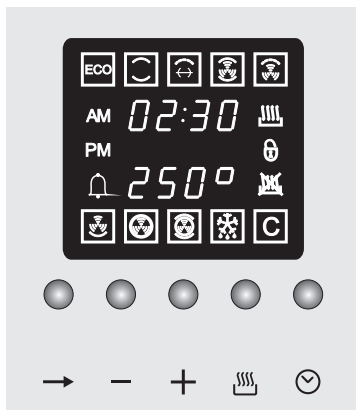
## 6. DESCRIPTION OF THE RANGE CONTROLS

All the range selectors and controls are located on the front panel.

### FRONT CONTROL PANEL



### ELECTRONIC PROGRAMMER



The following information is shown on the display:



Indicates the current time or the cooking time.



Shows the preset temperature for the desired function, or the temperature set by the user.



Selectable functions.

The following symbols illuminate to indicate:



**Bell:** timer activated.



**Cooking time:** cooking time set.



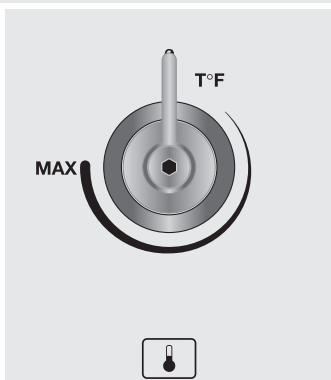
**Door interlock indicator light:** illuminates when the self-cleaning cycle is on to indicate the oven door has been locked (pyrolytic models only).



**Delayed start:** indicates that a delayed start has been set for timed cooking.



### OVEN THERMOSTAT CONTROL KNOB (PT1)



This knob is used to set the desired temperature in the oven. By turning the knob clockwise the display shows the temperature setting; the oven temperature range is between **120°F** and **500°F** depending on the oven function.

### OVEN FUNCTION SELECTOR (PT2)



Use this knob to select the desired oven function by turning it in either direction.

For further details on oven functions, see the section "9. OVEN FUNCTIONS GUIDE".

### RANGETOP BURNER CONTROL KNOB



To light surface burners, press in and turn the desired burner control knob counterclockwise to the large flame symbol. To adjust the flame intensity, turn the knob to any position between the maximum and minimum marks. To turn off, turn the knob to "zero".



## 7. USING THE OVEN

### 7.1 Warnings and instructions for use

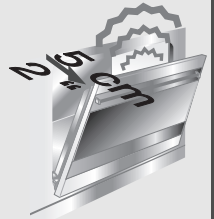
#### BURN HAZARD

Keep the oven door closed when the appliance is in use.



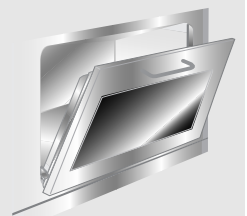
To prevent burns caused by steam escaping from the oven, open the door in two stages: partially open (approximately 5 cm or 2 inches) for 4- 5 seconds, long enough to permit the steam to escape, and then fully open.

When accessing food in the oven, always leave the door open the shortest possible time to prevent the oven temperature from falling and ruining the food.



**NOTE:** Before using the oven for the first time, heat to the maximum temperature (500°F) for sufficient time to burn away any oily residue left over from the manufacturing process.

The oven heating elements and the fan are disabled when the oven door is opened.

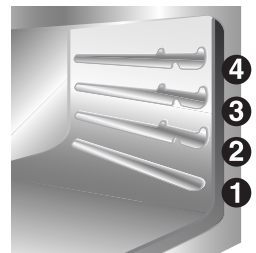


**NOTE:** Do not line the bottom of the oven with aluminum or tin foil or place pans or oven trays on this surface as this may damage the enamel lining. If you wish to use waxed paper, position it so that it does not interfere with the circulating hot air inside the oven.

### 7.2 Overview

#### 7.2.1 Oven racks

The oven features **4 runners** for positioning oven trays and racks at different heights. The rack positions are numbered from the bottom up (see figure).



#### 7.2.2 Cooling fan

The oven is equipped with a cooling fan that starts up as soon as a cooking function starts. The fan produces a steady flow of air from the back of the oven cavity and may continue for a brief period of time even after the oven has been turned off.

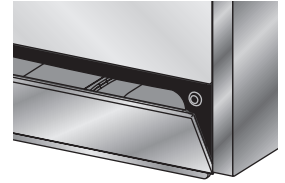
#### 7.2.3 Oven light

The oven light illuminates when the door is opened or a function is selected, with the exception of the Self-Cleaning **C** cycle.



### 7.3 Storage compartment

The storage drawer is located at the bottom of the range, underneath the oven. To open, pull the top of the drawer.



**NOTE:** Never store flammable materials, such as rags, paper or similar items. The compartment is intended only for the storage of metal accessories for the range.

**CAUTION:** Never open the storage compartment when the oven is on and still hot: the temperature inside may be exceedingly high.

### 7.4 First-time use of the range

When using the range for the first time, or after a power failure, the display will show a flashing **00:00** symbol. To enable an oven function, set the correct current time.

### 7.5 Setting the current time

To set the current time when the display is flashing:

- Press the **—** or **+** buttons to turn back or advance the time shown. If the button is held down, the displayed time changes faster.
- When any button is released, after a few seconds the display will stop flashing and only the colon separating the hour from the minutes will flash to indicate that it is functioning correctly.



Occasionally it is necessary to readjust the current time, for example, when transitioning from standard time to daylight savings time.

Hold down the **⌚** button for a few seconds.

Repeat the steps described in “7.5 Setting the current time”.

#### 7.5.1 Using the timer

The timer can be used during cooking or when the oven is turned off. The timer setting procedure is the same.

Press the **⌚** button briefly. The **🔔** symbol will flash and the display will show the **00:00** symbol (or the time remaining from a previously programmed count).

Press the **—** or **+** buttons to advance or turn back the timer, from 1 minute to 3 hours, 59 minutes (hold the button down to go faster). After a few seconds the countdown will begin. The time remaining and the non-flashing **🔔** symbol will appear on the display.



To reset the timer, press the **—** and **+** buttons at the same time for approximately one second.





**Warning:** The timer does not turn off the oven, it only notifies the user that the set time has run out. To turn off the oven, turn the PT2 knob to the 0 position.










#### Modifying the programmed time:

Once the countdown has started, the time can be changed. Repeat the steps described in “7.5.1 Using the timer”.



## 7.6 Selecting a function

An oven function can be selected by simply turning the **PT2** right or left to the desired function. After selecting the oven function, use the **PT1** knob to select the desired temperature. Conventional oven cooking is preceded by a preheating, which allows the oven to heat up to the desired oven temperature more quickly. The  symbol flashes on DSP2 to indicate that oven preheating is in progress. When preheating is over, the  symbol will stop flashing and remain steady and a tone will sound to indicate that the food can be placed inside the oven.

OVEN FUNCTION	FACTORY PRESET (°F)	TEMPERATURE RANGE (°F)
 ECO function	320	120 - 500
 Top and bottom heat	340	120 - 500
 Rotisserie with broil	480	120 - 500
 Convection with top and bottom heat	320	120 - 500
 Convection Broil	480	120 - 500
 Convection with bottom heat	320	120 - 500
 European convection	320	120 - 500
 European convection with top and bottom heat	320	120 - 500
 Defrost	85	85 / 105






## 7.7 Timed cooking

### 7.7.1 Semi-automatic timed cooking




The semi-automatic timed cooking function start cooking immediately and stops cooking after a specific length of time determined by the user.

Select an oven function and the temperature (see “7.6 Selecting a function”).

Press the  button on the display; the  symbol will flash and the  symbol will appear; if you do not set a time within a few seconds, the oven will revert to manual mode; otherwise, you can set a cooking time (max 23.59) using the  or  buttons.

Once the desired cooking time is set, the  symbol remains steadily illuminated.

At the end of the cooking time, the message STOP will appear on the display, cooking will end and a tone will sound that can be hushed by pressing the  button.



If you wish to lengthen the cooking time, press button again. The oven will restart normal operation at the previously selected oven function. To turn off the oven, turn the PT2 knob to the 0 position.



During semi-automatic timed cooking, the temperature setting and the oven function can be modified without changing the selected cooking time.

### Changing the cooking settings

The cooking time can be changed after semi-automatic timed cooking has started.

When the symbol is steady on and cooking is in progress, press the button.

When the symbol starts flashing and you can change the cooking time using the or buttons.

A few seconds after the last change, the symbol will stop flashing, and semi-automatic timed cooking will resume using the new value.

### 7.7.2 Automatic timed cooking



Automatic timed cooking allows to start cooking at a set time and then ended after a specific length of time determined by the user.

Select an oven function and the temperature (see “7.6 Selecting a function”).

Press the button on the display; the symbol will flash and the symbol will appear; if you do not set a time within a few seconds, the oven will revert to manual mode; otherwise, set a cooking time (max 23.59) using the or buttons.

Press the button again; the symbol will flash; if you do not set a start time within a few seconds, the oven will enter semi-automatic mode; otherwise, you can set a delayed cooking start time (max 23.59) using the or buttons.

A few seconds after the last change, the display will show the current time and the oven will enter standby mode as it waits for the set start time.

At the end of cooking, the STOP message will appear on DSP1, cooking will end and a tone will sound; press to hush the tone.



If you wish to lengthen the cooking time, press button again. The oven will restart normal operation at the previously selected oven function.

### Modifying the programmed time:

Once the automatic timed cooking has started, its duration can be changed.

When the and symbols are steady and cooking is in progress or the oven is in stand-by mode waiting for the programmed start time, press . The symbol begins to flash and by pressing the or button, the cooking time can be changed. Press the button again. The symbol will begin to flash, use the or buttons to modify the cooking time.

A few seconds after the last change, the symbol will stop flashing, and automatic timed cooking will resume using the new programmed cooking time.



After completing the programming for automatic cooking but before the cycle starts, the symbol corresponding to the function selected will remain on, as will the , symbols.



## 7.8 Secondary menu

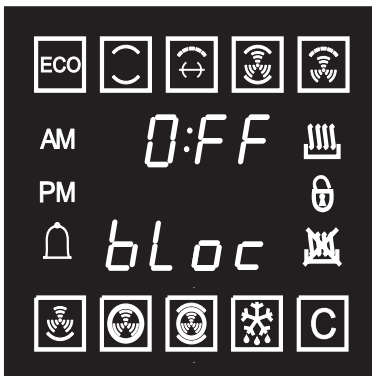
This appliance also has a concealed "secondary menu" allowing the user to:

- Enable or disable the child lockout feature
- Enable or disable the Showroom feature (which disables all the heating elements so that only the control panel works).
- Enable or disable the power miser feature.

With the PT2 knob positioned on "0", press the and buttons for at least 3 seconds to view the secondary menu.

With the and buttons, you can change the feature status (ON / OFF) (HI / LO).

Press to advance to the next feature in the menu.

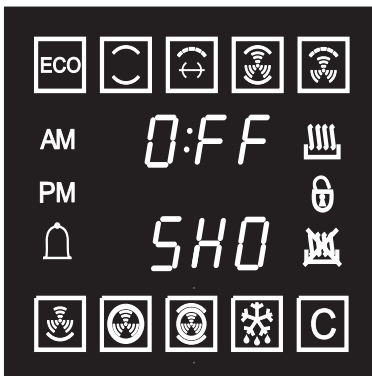


**Child lockout feature:** Two minutes after enabling this feature, the controls will automatically be locked. To temporarily disengage the lockout feature during cooking, hold down the button for at least 3 seconds. The lock will reengage two minutes after making the oven adjustment.

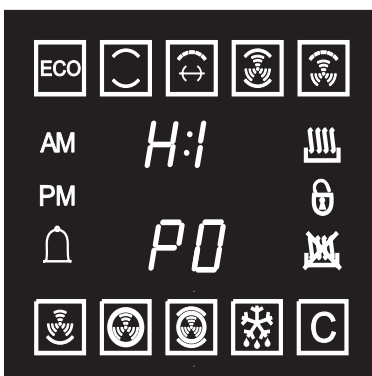


When the PT2 control is turned, the word "BLOC" is steadily displayed. The word disappears when the oven function selector is tuned to its original start condition.

When the PT1 control is turned, the cooking temperature will not change and the word "BLOC" will be displayed.



**Showroom feature:** (for exhibitors only) Enabling this feature disables all heating elements so that only the control panel works. To operate the oven normally, set this feature to OFF. If you attempt to cook while this feature is enabled, the word SHO will be displayed (once per minute) to indicate that the showroom feature is on.



**Power miser feature:** If the LO setting is selected, less energy will be used for cooking. To restore the appliance's normal power consumption level, select HI.



To save the settings, you must exit the secondary menu while in "power miser" mode by pressing the button, or else waiting a few seconds.

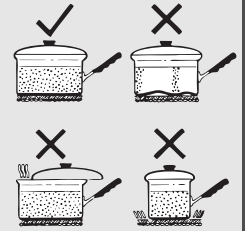
If you do not do this, the changes you made will not be lost.



## 8. USING THE RANGETOP

### FIRE HAZARD

- Do not allow the burner flame to extend beyond the edge of the pan.



### ! WARNING

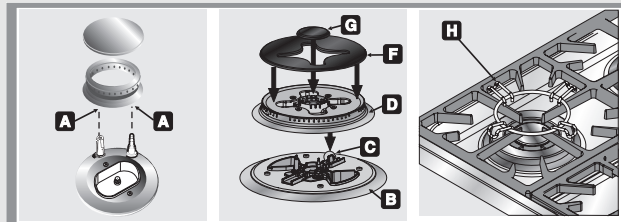


- Turn off all controls when not using the appliance.



**NOTE:** Check that the burner rings, burner caps and grates are correctly positioned.

Before lighting the rangetop burners check that the burner rings are correctly in place with their respective burner caps, making sure that the slots **A** in the burner ring are aligned with the spark electrodes and thermocouples. For the double burner, place the burner caps **G** and **F** on the burner ring **D**, ensuring that they fit snugly. The burner head must then be placed on and fitted into the burner base **B** (being careful to use the pin **C** as a guide). The burner base **B** is supplied for use with woks. The special wok trivet **H** is also for use with woks.




### 8.1 Ignition safety device

Each burner knob has a marking corresponding to the burner it controls (the example at the left shows the front left burner).

The appliance is equipped with a spark electrode ignition.



- Just press in and turn the knob counterclockwise to the minimum flame symbol  until the burner turns on.
- Keep the knob pressed in for about 2 seconds to keep the flame lit and to activate the safety device.
- After turning the burner on, it is recommended that the knob be left in the minimum flame position for approximately 20 seconds before adjusting it to the desired flame intensity.

The flame may go out when the knob is released. In this case, repeat the operation but keep the knob pressed in for a longer period of time.





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**NOTE:** If the flame goes out accidentally, the safety device will engage after about 20 seconds, shutting off the gas flow, even if the burner gas valve is open.

**REMEMBER:** When the rangetop is in use, the entire range surface may become hot.

### 8.1.1 Power failure

In the event of a prolonged power outage, you can manually light the surface burners.

Hold a lit match near a burner and turn the control knob to the minimum flame symbol . After the burner lights, turn the knob to the desired flame intensity.

## 8.2 Tips on using the burners



**NOTE:** Do not obstruct the flow of heat and ventilation around the edges of the burner grate.



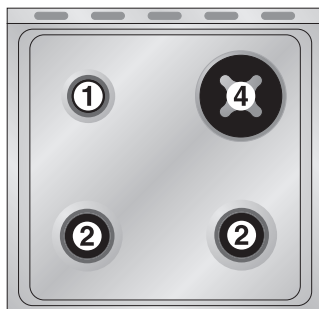
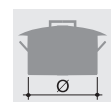
For more efficient use of the burners and to lower gas consumption, use covered cookware that is proportional in size to the burner to prevent the flame from extending beyond the sides (see paragraph "5.3 Cookware diameter"). When water starts to boil, lower the flame so that it does not boil over. To avoid burns or damage to the rangetop, all pots, pans or griddles must be placed within the perimeter of the rangetop. All cookware must have a flat and smooth bottom. When cooking with grease or oil, be extremely careful to avoid overheating and a potential grease fire. If the flame accidentally goes out turn the control knob to off and wait at least 1 minute before trying to relight the burner.



**NOTE:** Before turning on a burner, place filled cookware on the grate. Do not operate a burner with empty cookware or without placing the cookware on the grate.

Do not leave empty cookware on a hot surface or burner.

## 8.3 Cookware diameter



BURNERS	Ø min. and max. (inches)	Ø min. - max. (inch)
1 Auxiliary	12 - 14	4 <sup>3</sup> / <sub>4</sub> - 7
2 Semi-fast	16 - 24	6 <sup>5</sup> / <sub>16</sub> " - 9 <sup>1</sup> / <sub>2</sub>
4 Ultra fast	20 - 26	7 <sup>7</sup> / <sub>8</sub> " - 10 <sup>1</sup> / <sub>4</sub> "



## 8.4 Cookware



**NOTE:** Do not leave empty cookware on a hot surface or burner.

Ideally, cookware should have a flat bottom, straight sides, a tight-fitting lid and medium-to-heavy thickness.

Rough cookware finishes may scratch the rangetop. Aluminum and copper may be used in cookware as a core material or bottom. However, when used as a bottom, these metals can leave permanent streaks on the rangetop or grates.

Cookware properties are a factor in how quickly and evenly heat is distributed, which in turn affects cooking results. A non-stick finish has the same characteristics as its base material. For example, a non-stick finish on aluminum cookware will take on the properties of aluminum.

Refer to the following chart as a guide to the physical properties of cookware.

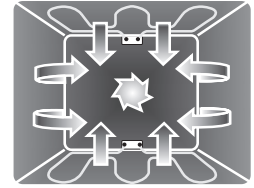
COOKWARE	PROPERTIES
Aluminum	<ul style="list-style-type: none"> <li>• Heats quickly and evenly</li> <li>• Suitable for all types of cooking</li> <li>• Medium or heavy thickness is best for most cooking tasks.</li> </ul>
Cast iron	<ul style="list-style-type: none"> <li>• Heats slowly and evenly</li> <li>• Good for browning and frying</li> <li>• Maintains heat for slow cooking.</li> </ul>
Ceramic or glass-ceramic	<ul style="list-style-type: none"> <li>• Follow the manufacturer's instructions</li> <li>• Heats slowly but unevenly</li> <li>• Best results with low to medium heat settings.</li> </ul>
Copper	<ul style="list-style-type: none"> <li>• Heats very quickly and evenly</li> </ul>
Earthenware	<ul style="list-style-type: none"> <li>• Follow the manufacturer's instructions</li> <li>• Use low heat settings</li> </ul>
Porcelain enameled steel or cast iron	<ul style="list-style-type: none"> <li>• See stainless steel or cast iron</li> </ul>
Stainless steel	<ul style="list-style-type: none"> <li>• Heats quickly but unevenly</li> <li>• Stainless steel cookware with aluminum or copper as a core material or bottom provides even heating.</li> </ul>




## 9. OVEN FUNCTIONS GUIDE

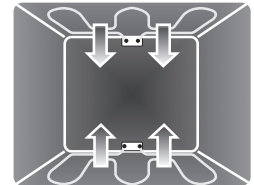
### ECO function

**ECO** Using the broiler and the bottom heating element together with the convection fan is particularly suitable for cooking small quantities of food, as it consumes less energy.




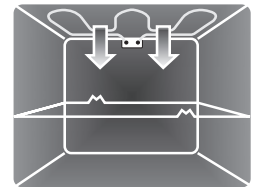
### Top and bottom heat:

 With the heat coming from the top and bottom at the same time, this option is particularly suitable for certain types of food. Conventional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. This function is perfect for all types of roasts, bread or tarts and particularly suitable for fatty fowl such as goose and duck.




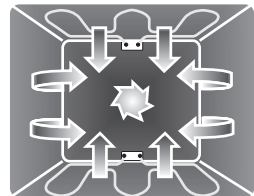
### Rotisserie with broil:

 The rotisserie function in combination with the broiler element is perfect for browning food.




### Convection with top and bottom heat

 The operation of the convection fan combined with conventional cooking ensures uniform cooking even when complex recipes are involved. This function is perfect for cookies and cakes, even if simultaneously baked on different rack positions.




### Convection Broil:

 The air produced by the convection fan softens the intense heat wave generated by the broiler, perfectly broiling even the thickest food. This function is perfect for large cuts of meat (e.g. pork leg).




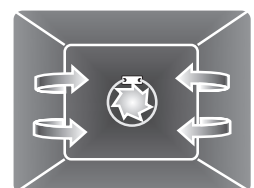
### Convection with bottom heat:

 The combination of the convection fan and the bottom heating element allows cooking to be completed more rapidly. This function is recommended for finishing off foods that are already well done on the outside but not on the inside and therefore need a little more time in the oven. This function can be used for any type of food.



### European convection:

 The combination of the convection fan and the circular heating element (built into the rear of the oven) allows several foods to cook simultaneously on different rack positions, provided that all the foods require the same cooking temperatures and time. The circulation of air ensures instant and uniform distribution of heat. You can cook fish, vegetables and cookies simultaneously without mixing odors or flavors.

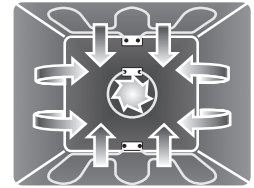




### European convection with top and bottom heat:

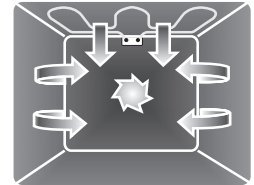
The combination of European convection with conventional static cooking allows several foods to be arranged simultaneously on different rack positions inside the oven and to cook very quickly and efficiently.

Perfect for large volumes of food that need intense cooking.



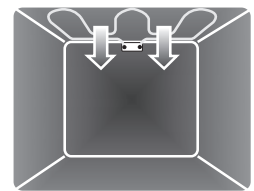
### Defrost (default):

Defrosting is aided when the convection fan is running and the top heating element is on, ensuring uniform distribution of low-temperature air inside the oven.



### Rising:

Rising is aided by the top heat, quickly delivering perfect results for all types of dough in a very short time.

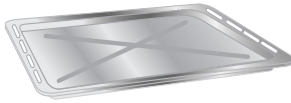


The choice to defrost or to rising depends on the temperature selected. Adjust the temperature with **—** or **+** buttons to choose the function: defrost (85°F) or rising (105°F).



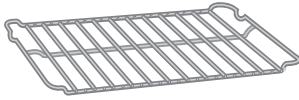
## 10. COOKING SUGGESTIONS AND TIPS

### 10.1 Tips on using the oven accessories:



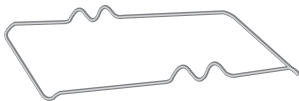
**Use only original SMEG oven pans.**

When the pan is in the oven, the handle must be facing the oven door. Push the pan right inside the oven.



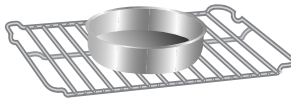
**Use only original SMEG tray racks.**

When the rack is in the oven, the contoured part must be facing down. Push the rack right inside the oven.

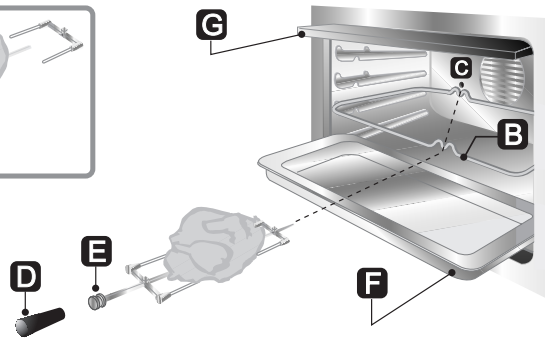
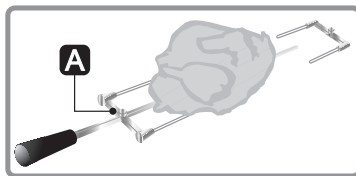


**Use only original SMEG pan racks.**

Push the rack right inside the oven.



For best cooking results, we recommend placing overware in the center of the rack.




Prepare the rotisserie spit with the food, tightening the screws **A** of the meat forks. Slide the rotisserie frame **B** into the second runner from the bottom. Remove the handle **D** and position the rotisserie spit so that the bushing **E** fits into the grooves on the frame **B**. Push the rotisserie frame in **B** fully in until the tip of the rotisserie spit

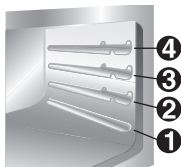
enters the hole **C** on the back wall of the oven. Put the drip pan **F** on the bottom rack and pour a little water in the tray to prevent smoking.

### 10.2 General recommendations:



**We recommend preheating the oven before placing the food**

**inside.** Do not place the foods inside the oven until the degrees  symbol on the display stops flashing and the tone has sounded to confirm that the desired temperature has been reached.



When cooking on several levels, we recommend using the convection function to achieve uniform cooking on all rack positions.

As a general rule, increasing the oven temperature does not shorten the cooking time (the food could turn out to be well done on the outside and undercooked on the inside).



When cooking desserts and vegetables, some liquid may seep out from the bottom of the oven door. This is a natural physical phenomenon which occurs primarily when the food is placed in an oven before preheating. To prevent this, carefully open the door a couple of times during cooking.



### 10.3 Tips for cooking meat:

Cooking times, especially for meat, can vary according to the thickness and quality of the food and to consumer preference.



To save energy when roasting, we recommend placing the food in the oven while it is cold.

We recommend using a meat thermometer when roasting meat. Alternatively, simply press on the roast using a spoon: if it is hard it is ready, if not, the roast may need more time in the oven.

### 10.4 Tips for cooking desserts and cookies:

Use dark metal bakeware for desserts: it helps in absorbing the heat.

The temperature and the cooking time depend on the quality and consistency of the batter.



The temperature ranges are shown in the cooking chart. Initially, try the lowest value (the lower temperature yields more even browning); if the dessert does not turn out as expected, increase the temperature the next time.

Check whether the dessert is cooked thoroughly through: About 10 minutes before the end of the cooking time, insert a toothpick into the highest point on the dessert. If the batter does not stick to the toothpick, the dessert is done.

If the dessert collapses when it comes out of the oven, the next time reduce the oven temperature by about 50 °F and select a longer cooking time if necessary.

### 10.5 Tips for defrosting and rising:

We recommend placing frozen foods in a lidless container on the first rack position (bottom) of the oven.

Food must be defrosted with all wrapping removed.

Evenly space the food to be defrosted and do not overlap.



When defrosting meat, we recommend placing the food on a rack in the second rack position and inserting a tray in the first rack position (bottom). Any liquid dripping from the defrosting food will be caught by the tray.

The tenderest parts of the food can be protected with aluminum foil.

For successful rising, a container of water should be placed at the bottom of the oven.

During rising it is recommended to cover the dough with a damp cloth.











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## 10.6 Recommended cooking chart

	OVEN FUNCTION	RACK POSITION FROM BOTTOM	TEMP. °F	TIME IN MINUTES	
<b>FIRST COURSES</b>					
LASAGNA	Top and bottom heat	1	395 - 410	50 - 60	
OVEN-BAKED PASTA	Top and bottom heat	1	395 - 410	40	
<b>MEAT</b>					
ROAST VEAL	Convection with top and bottom heat	2	325 - 340	70 - 80	
PORK LOIN	Convection with top and bottom heat	2	325 - 340	70 - 80	
PORK SHOULDER	European convection with top and bottom heat	2	325 - 340	90 - 100	
ROAST RABBIT	European convection	2	325 - 340	70 - 80	
TURKEY BREAST	Convection with top and bottom heat	2	325 - 340	110 - 120	
ROASTED NECK OF PORK	European convection with top and bottom heat	2	325 - 340	190 - 210	
ROAST CHICKEN	European convection with top and bottom heat	2	325 - 340	60 - 70	
<b>BROILED MEATS</b>					
PORK CHOPS	Convection Broil	4	470	<b>SIDE 1</b> 7 - 9	<b>SIDE 2</b> 5 - 7
FILLET OF PORK	Rotisserie with broil	3	470	9 - 11	5 - 9
FILLET OF BEEF	Rotisserie with broil	3	470	9 - 11	9 - 11
LIVER	Convection Broil	4	470	2 - 3	2 - 3
SAUSAGES	Convection Broil	3	470	7 - 9	5 - 6
MEATBALLS	Rotisserie with broil	3	470	7 - 9	5 - 6
<b>ROTISSERIE MEATS</b>					
CHICKEN	Rotisserie with broil	On a spit	450 - 470	60 - 70	



<b>FISH</b>					
SALMON TROUT		European convection	2	270 - 290	35 - 40
<b>PIZZA</b>		Convection with top and bottom heat	1	450 - 500	8 - 10
<b>BREAD</b>		European convection	2	340 - 360	25 - 30
<b>MUFFINS</b>		European convection with top and bottom heat	2	320 - 340	15 - 20
<b>DESSERTS</b>					
DOUGHNUTS		Convection with top and bottom heat	2	290	55 - 60
FRUIT PIE		Convection with top and bottom heat	2	290	30 - 35
SMALL PASTRIES		European convection	2	290 - 300	20 - 25
JAM TARTS		European convection with top and bottom heat	2	290	20 - 25
CRUMB CAKE "TORTA PARADISO"		Convection with top and bottom heat	2	290	55 - 60
ECLAIRS		European convection with top and bottom heat	2	270 - 290	40 - 50
SPONGE CAKE		European convection	2	270 - 290	45 - 50
CROISSANTS		European convection	2	290	25 - 30





## 11. CLEANING AND MAINTENANCE

### ELECTRICAL SHOCK HAZARD

Before servicing the range, disconnect the appliance from the power supply.



### BURN HAZARD

- The oven can produce high temperatures that can cause burns.
- To prevent burns, allow the heating elements to cool before cleaning.
- Only clean the parts listed in this manual.



Do not use a steam jet for cleaning the inside of the oven.

### 11.1 Cleaning stainless steel parts



**NOTE:** To maintain stainless steel in good condition it should be regularly cleaned after use. Let steel parts cool first.

#### 11.1.1 Routine Daily Cleaning

To clean and preserve stainless steel surfaces, use **only** water. Do not use specific products that contain abrasives or chlorine-based acids.

**How to use:** with a damp cloth wipe the surface, then rinse thoroughly and dry with a soft cloth or deerskin.

#### 11.1.2 Food stains or residues

Do not use metallic scouring pads or sharp scrapers: they will damage the oven enamel. Use warm water and if necessary a wooden or plastic scraping tool. Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If allowed to set for too long, sugar residue could pit the enamel lining of the oven.



### 11.2 Cleaning of rangetop parts

#### 11.2.1 Grates

Remove the burner grates. Clean with warm water, making sure to remove any burned-on residue. Replace the grates on the rangetop.



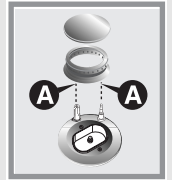
### 11.2.2 Burner caps, burner rings and grates

The burner caps and burner rings can be removed for easier cleaning. Wash them in hot water, ensuring that all deposits are removed, and put them aside for complete drying.



**NOTE:** Replace the burner caps on the burner rings, making sure that the slots A are perfectly aligned with the projections on the burners.

**Never wash these parts in the dishwasher.**



### 11.2.3 Spark electrodes and thermocouples

For best performance, the spark electrode and the thermocouple must always be kept very clean. Check them frequently and if necessary wipe down with a damp cloth. Remove any burnt residue with a wooden toothpick or a straight pin or needle.

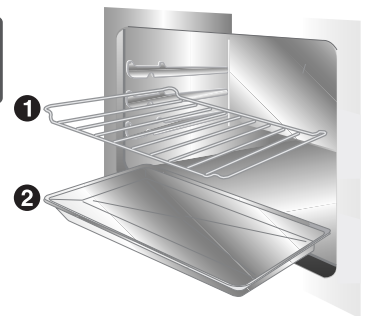
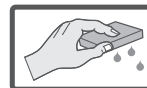


## 11.3 Cleaning the inside of the oven



**NOTE:** To ensure the longevity of your appliance, you should clean the oven regularly. Allow the oven to cool before cleaning. Take out all removable parts.

Clean oven racks and rack supports with hot water. Rinse and dry.



## 11.4 Oven door glass

The oven door glass should always be kept clean. Use absorbent kitchen paper towels to clean. In case of tough spots, clean with a damp sponge.



**NOTE:** Do not use oven cleaners, abrasive or corrosive cleaners to clean the oven door glass (e.g. powders, spray-on oven cleaners, stain removers or steel wool pads). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven door glass as they can scratch the surface or cause the glass to break.



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### 11.5 Self-cleaning cycle: automatic oven cleaning

C

Self cleaning employs an automatic pyrolytic cleaning process which causes dirt to dissolve. Using the self-clean cycle, the inside of the oven can be effortlessly cleaned.



When using the self-clean cycle for the first time, unpleasant odors may occur due to the normal evaporation of the oily residue of manufacture. This is a completely normal phenomenon which disappears after the first cleaning cycle.



Before starting the automatic self-cleaning cycle, make sure that there is no food or food remnants in the oven left over from previous cooking.



During the self-cleaning cycle the door interlock device is engaged, preventing the door from being opened.

### 11.6 Before starting the self-cleaning cycle

The self-cleaning cycle can be run at any time of day or night (some consumers may wish to benefit from the lower cost of electricity at night, if available).

Before engaging the cycle, check the following:

- **all the accessories have been removed from inside the oven.**
- **the oven door is tightly closed.**

When setting the duration of the self-cleaning cycle, refer to the chart below:

	LIGHT SOIL	MODERATE SOIL	HEAVY SOIL
CLEANING DURATION	90 MIN.	135 MIN.	180 MIN.



When the self-clean cycle is engaged, the fans are noisier because they are running at a higher speed. This is a completely normal, as the fans are providing more efficient dispersal of heat. At the end of the self-cleaning cycle, the fans continue to run automatically to prevent overheating of the sides of the oven chassis and the front of the oven.



## 11.7 Programming the self-cleaning cycle

- 1 Use PT2 to select the self-cleaning function.
- 2 To start the self-cleaning cycle, press the button to set cycle duration.
- 3 Press the **—** or **+** button to advance or decrease the cleaning time from a minimum of 1 hour 30 minutes to a maximum of 3 hours.
- 4 The word “CLEA” will appear on the display to indicate that the oven is in the self-cleaning cycle; the time remaining for the self-cleaning to end will be shown.




### 11.7.1 During and after the self-cleaning cycle





- 5 One minute after the self-cleaning cycle starts, an interlock device will be engaged that prevents the oven door from being opened. The symbol lights up on the display to indicate that this interlock device has been enabled.
- 6 At the end of the self-cleaning cycle (indicated by a tone and by STOP on the display) the door interlock device will remain enabled until the temperature inside the oven has reached a safe temperature. When the oven has cooled down, wipe up any ash or residue with a damp microfiber cloth.



**Once the door interlock has been enabled, no oven functions can be selected.**

Wait for the  symbol to turn off.

### 11.7.2 Setting the self-cleaning cycle with delayed start

- 1 Repeat steps 1, 2 and 3 described in “11.7 Programming the self-cleaning cycle”.
- 2 After setting the cleaning time, press the  button again. The symbol  and the current time will appear on the display.
- 3 By pressing the **—** or **+** buttons you can select the time of day when you wish cleaning to start.
- 4 A few seconds after the self-cleaning cycle time is set, the  and  symbols are steadily illuminated and the oven will enter standby mode as it waits for for the self-cleaning cycle start time.





## 12. SPECIAL MAINTENANCE

The oven may require special maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. The following instructions describe how to perform these minor maintenance operations.



### WARNING

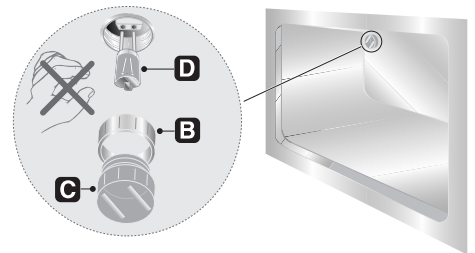


### ELECTRICAL SHOCK HAZARD

Before beginning maintenance operations, disconnect the appliance from the power supply.

### 12.1 Replacing the oven light bulb

Remove upper oven protection **A** and ring **B** as well as the glass cover **C**, unscrewing it anticlockwise. Replace light bulb **D**. Reassemble ring **B**, cover **C** and upper protection **A**.



**CAUTION:** The standard bulbs are halogen: do not touch them directly with your fingers. Use insulation to protect your hand. Use only bulbs that are available at authorized service centers.



**NOTE:** Use only oven-rated appliance bulbs (T 540°F - 300°C).

### 12.2 Removing the oven door

Fully open the door and turn the hinges **A** to the limit with the aid of a thin-tip screwdriver.

Take hold of the two sides of the door with both hands near to the hinges, close it to an angle of about 45° and remove it.

To reassemble the door, fit the guide **B** into the oven surround, replace the hinges **A** in the position shown here and press them sharply down with a screwdriver or a similar tool until you hear them snap into place.

