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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

PRECAUTIONS

General safety instructions

Risk of personal injury

- **ATTENTION:** during use, the appliance and its accessible parts become very hot. Children must be kept away from the appliance.
- **ATTENTION:** 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 moving food inside the oven.
- 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, provided that they are

supervised or instructed by adults who are responsible for their safety.

- Children must not play with the appliance.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The cooking process must always be monitored. A short cooking process must be continuously surveyed.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- 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 insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- DO NOT USE OR STORE

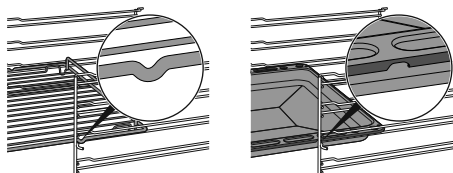
FLAMMABLE MATERIALS NEAR THE APPLIANCE.

- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not pull the cable to unplug the appliance.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges), rough or abrasive materials or sharp metal scrapers on glass parts as this could cause scratch the surface and break the glass. Use wooden or plastic utensils.
- Do not sit on the appliance.
- 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).
- Racks and trays should 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 use steam jets to clean the appliance.
- Do not spray any spray product near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: never leave objects in the oven cavity.
- **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**
- Do not use plastic cookware or containers when cooking food.
- Do not place sealed tins or containers in the oven cavity.
- 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.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If necessary, you can use the tray rack (supplied or

sold separately, depending on the model) by placing it on the bottom as a support for cooking.

- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.
- Do not use the handle to lift or move this appliance.

For pyrolytic appliances

- When the pyrolytic function is in use, the surfaces could reach temperatures that are higher than usual. Keep children at a safe distance.
- Before starting the pyrolytic cycle, remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Before starting the pyrolytic cycle, remove all accessories from the oven cavity.
- Before starting the pyrolytic cycle, switch off the burners or electric hot plates of the hob installed above the oven.

Installation and maintenance

- THIS APPLIANCE MUST NOT BE INSTALLED IN A BOAT OR CARAVAN.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Have the electrical connection performed by authorised technical personnel.
- 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.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- WARNING: while positioning the appliance, make sure that the power supply cable is not caught or damaged.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.
- WARNING: Make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior lighting bulbs.
- The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.

- This appliance can be used up to a maximum altitude of 4,000 metres above sea level.

For this appliance

- **WARNING:** ensure that the appliance is switched off before replacing the bulb, to prevent electric shocks.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not install/use the appliance outdoors.
- (on some models only) Only use the temperature probe provided or recommended by the manufacturer.
- For cooking with the Direct Steam function, take great care not to exceed the maximum capacity of the tray (250 ml).

Temperature probe (if present)

- Do not touch the rod or the tip of the temperature probe after use.
- Wear oven gloves when handling the temperature probe.
- Take care not to scratch or damage enamelled or chrome-plated surfaces with the tip or the plug of the temperature probe.
- Do not insert the temperature probe into openings and slots on the appliance.

- When the temperature probe is not in use, make sure that the protective metal cap is properly closed.
- Do not pull the cable to remove the temperature probe from the socket or from the food.
- Make sure that the temperature probe or its cable do not get caught in the door.
- Make sure that the temperature probe or its cable do not come into contact with heating elements inside the oven.
- No part of the temperature probe should be allowed to come into contact with the walls of the oven cavity, the heating elements, the racks or the trays when they are still hot.
- The probe should not be kept inside the appliance.
- Do not use the temperature probe during the pyrolytic cycle.

Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper. It must also not be used:

- In kitchen areas provided for employees in shops, offices and other work environments.
- in farms/farmhouses.
- By guests in hotels, motels

and other types of residential environments.

- In bed and breakfasts.



This appliance may only be installed and used indoors.

This user manual

- This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.
- Read this user manual carefully before using the appliance.
- The explanations in this manual include images, which describe all that regularly appears on the display. However, it should be kept in mind that the appliance may be equipped with an updated version of the system, and as such, all that appears on the display may differ from those in the manual.

Manufacturer's liability

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

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

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.

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.



Power voltage
Danger of electrocution

- Disconnect the mains power supply.



Power voltage
Danger of electrocution

- Unplug the appliance.

To dispose of the appliance:

- Cut the power cable and remove it.
- 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.

Information for European Control Bodies

Fan forced mode

the ECO function used to define the energy efficiency class complies with the specifications of European standard EN 60350-1.

Conventional heating mode

To run the STATIC function, the preheating phase must be skipped (see section "Preheating phase" in the USE chapter).

Energy efficiency technical data

Information in accordance with the European energy labelling and ecodesign regulations is contained in a separate document accompanying the product instructions.

These data are present in the "Product information sheet" that can be downloaded from the website at the page dedicated to the product in question.

To save energy

- Only preheat the appliance if the recipe requires you to do so. The preheating stage can be disabled for all functions (see chapter "Preheating") apart from the PIZZA (preheating cannot be disabled) and ECO functions (no preheating stage).



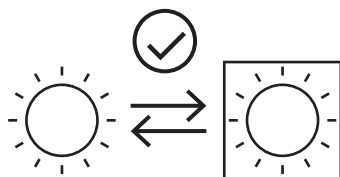
- When using the functions (including the ECO function), avoid opening the door during cooking.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- 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 oven clean at all times.

Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be found at www.smeg.com under the page corresponding to the product in question.

Light sources

- This appliance contains user-replaceable light sources.



- The light sources contained in the appliance are declared suitable for operation at ambient temperature $\geq 300^{\circ}\text{C}$ and intended for use in high temperature applications such as ovens.
- This appliance contains light sources of efficiency class "G".

How to read the user manual

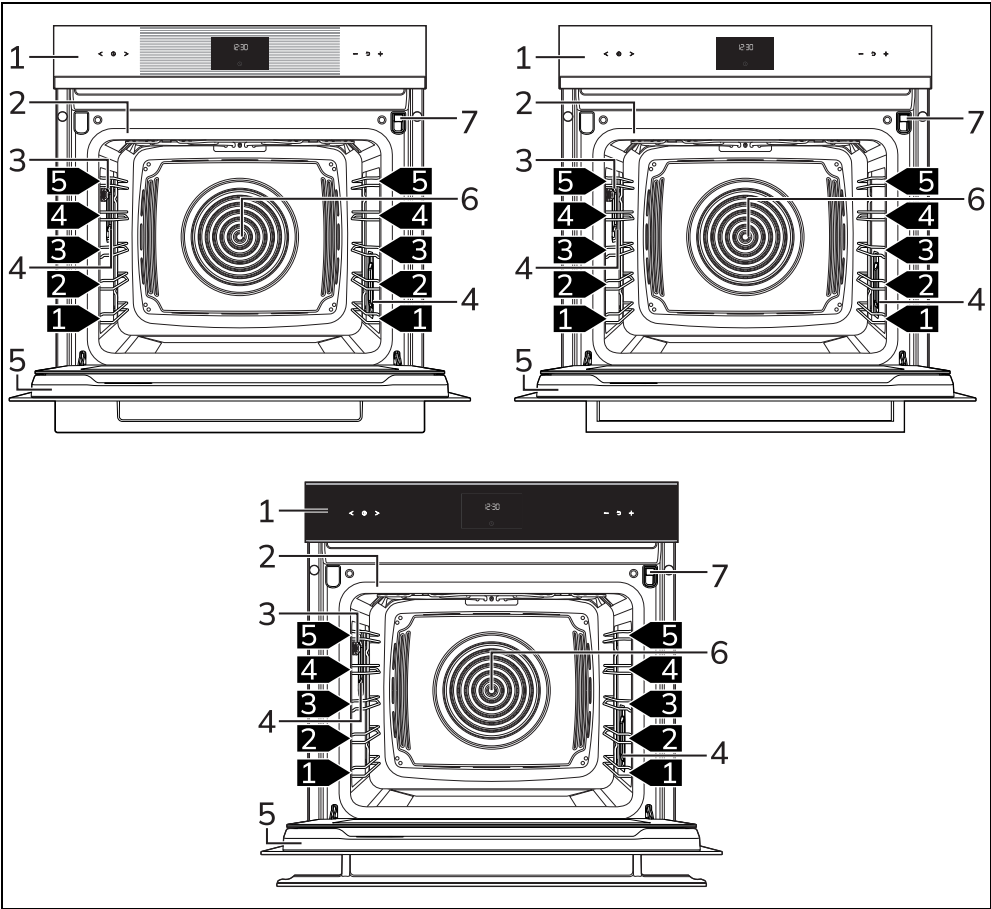
This user manual uses the following reading conventions:



Warning/Caution

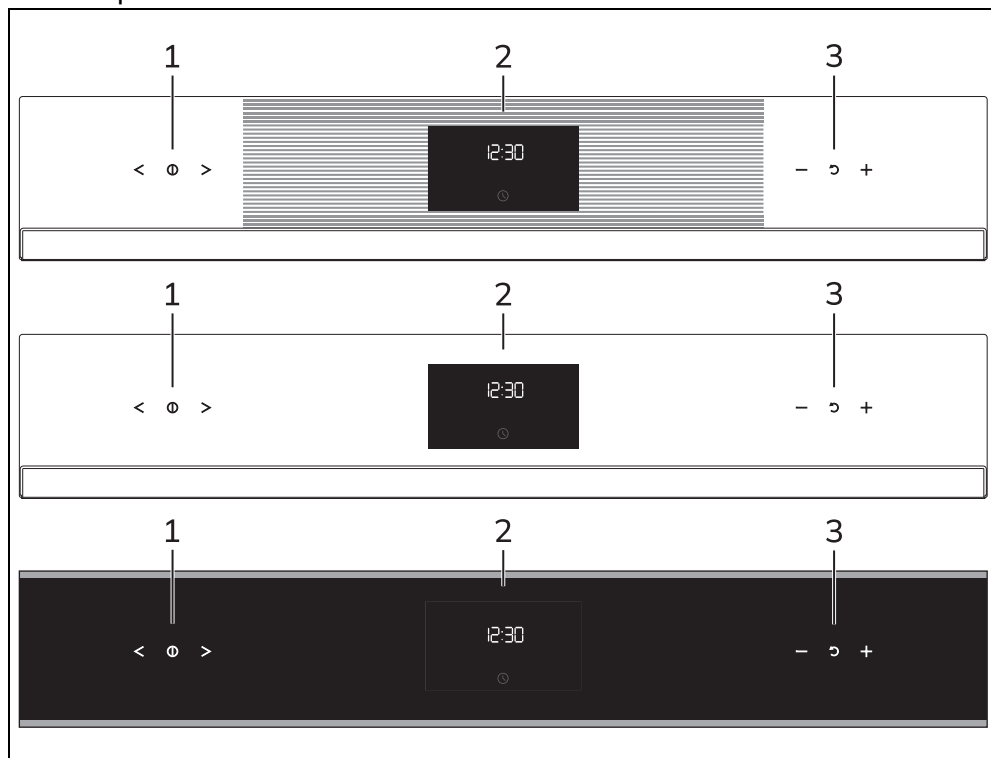
DESCRIPTION

General description



- 1 Control panel
- 2 Seal
- 3 Temperature probe socket (on some models only)
- 4 Light bulb
- 5 Door
- 6 Fan
- 7 Loading tray
- 1,2,3...** Frame shelf

Control panel



1 Function touch buttons

These touch buttons can be used to:

- Turn the appliance on and off
- Select a function.

2 Digital programmer

Displays the current time, the function, the selected cooking temperature, power and any time that has been set.

3 Temperature touch buttons

These touch buttons can be used to set:

- The cooking temperature.
- The duration of a function.
- Programmed cooking procedures
- The current time
- The timer
- to cancel a change or return to the previous screen.

Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards.

Cooling fan

The fan cools the appliance and comes into operation during cooking.

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

Oven lighting

The appliance's interior lighting comes on:

- When the door is opened.
- when the  button is pressed on the display;
- when any function, apart from the

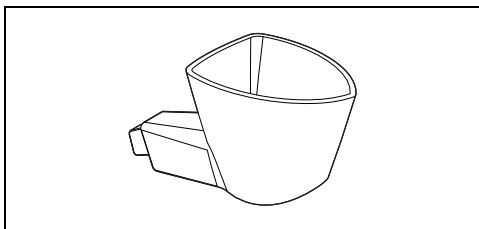
 -  -  functions are selected (depending on the model).

Accessories

- Not all accessories are available on some models.
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Original supplied and optional

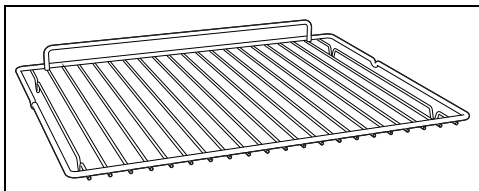
accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

Funnel



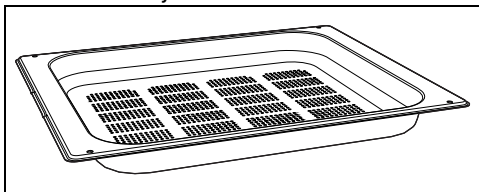
Used for filling the reservoir with water.

Rack



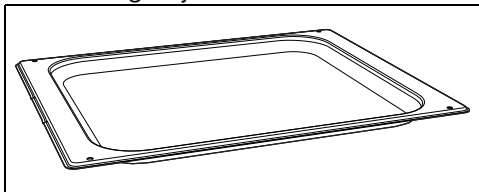
Used for supporting containers with food during cooking.

Perforated tray



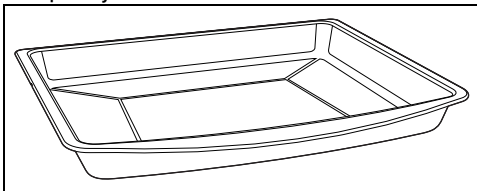
Useful for steaming fish and vegetables.

Steel baking tray



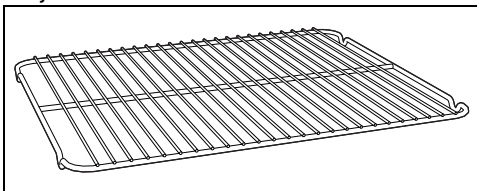
Useful when cooking cakes (with cooking times of less than 25 minutes or without steam), rice, beans and cereals. It is also essential for collecting liquids produced by steaming or defrosting foods contained in the perforated tray above.

Deep tray



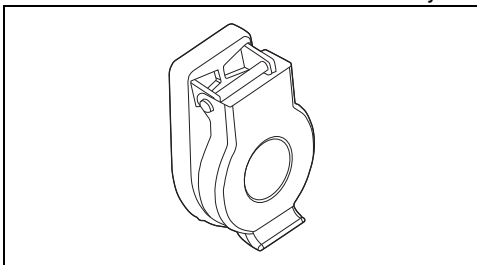
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas, baked desserts, biscuits, etc.

Tray rack



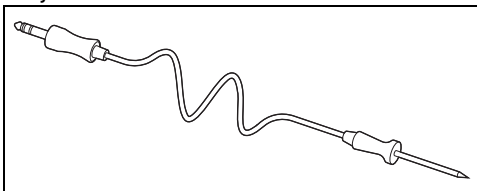
To be placed over the top of the tray; for cooking foods which may drip.

Protective cover (on some models only)



Used to cover and protect the temperature probe socket when the temperature probe is not in use.

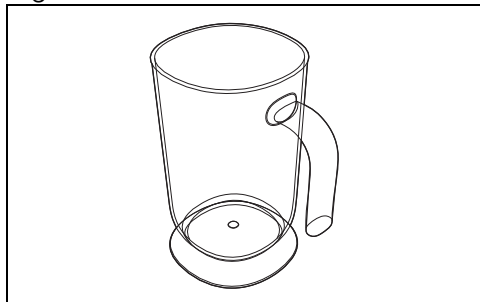
Temperature probe (on some models only)



With the temperature probe, you can cook according to the temperature measured at the centre of the food.

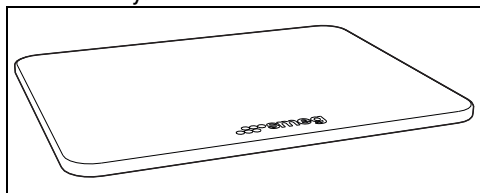
Optional accessories (can be purchased separately)

Jug



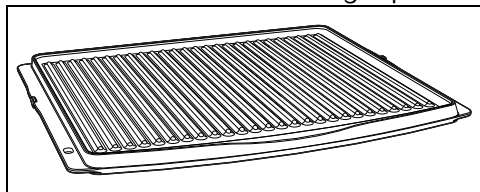
Useful for containing liquids during filling and emptying of the reservoir.

STONE2 or refractory stone (on some models only)



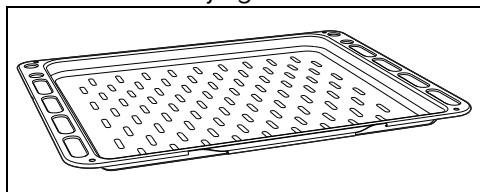
Ideal accessory for baking bread (pizza, bread, focaccia...), but you can also use it for more delicate preparations such as biscuits.

BBQ (teflon-coated barbecue grill pan)



Double-use accessory: the striped side is recommended for grilling meat (fillets, hamburgers...), while the smooth surface can be used for cooking vegetables, fruit, fish...

AIRFRY (oil-free frying rack)



Recommended accessory for air frying breaded, pre-cooked and/or frozen foods (French fries, potato or meat croquettes, mozzarella, etc.).

Advantages of steam cooking

The steam cooking system cooks any type of food much smoother and faster and finds its main applications for:

- Braising and stewing
- Cooking sauces
- Cooking au gratin
- Roasting
- Low temperature cooking
- Regenerating
- Multi-mode cooking

Variations in temperature and steam levels allow the wished gastronomic result to be achieved.

The addition of steam allows the use of less fat in favour of a healthier and more genuine cuisine. It also minimizes the loss of weight and volume in food while cooking.

Steam cooking is particularly suitable for cooking meat: in addition to making it very soft, it maintains it bright and makes it more succulent.

Also recommended for baking leavened and bread dough. The humidity in fact lets the dough grow and develop while cooking before creating the outer crust. The result is a lighter and more digestible dough, recognizable by thicker pockets.

It is also ideal for defrosting food rapidly, for heating up foods without hardening or drying them out, and for naturally removing salt from foodstuffs preserved with salt.

It is not recommended for short cooking times or for foods that may produce a large amount of moisture during cooking.

Cooking containers

- You may also use your own containers for cooking, as long as they are resistant to high temperatures.
- For steam cooking, the use of metal containers is recommended. Metal facilitates better distribution of heat to the foods.
- It is normal for metal containers to deform somewhat during high-temperature cooking, but they will return to their original shape when they cool down.
- Thick ceramic plates may require more heat than normal. Longer cooking times may be necessary.

Removable trims (only on some models)

The appliance is fitted with removable trims. The appliance trims can be replaced by selecting from the

available colours; for this purpose, follow the instructions provided in the

kit, available separately.



Optional accessories can be requested from Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

USE

Preliminary operations



See General safety instructions.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see chapter "CLEANING AND MAINTENANCE").

First heating

1. Set a cooking time of at least one hour (see paragraph "Using the oven").
2. Heat the empty oven compartment at the maximum temperature to burn off any residues left by the manufacturing process.

When heating the appliance

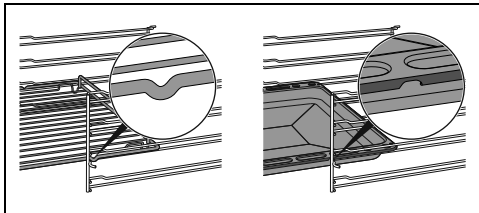
- air the room;
- don't stay.

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.

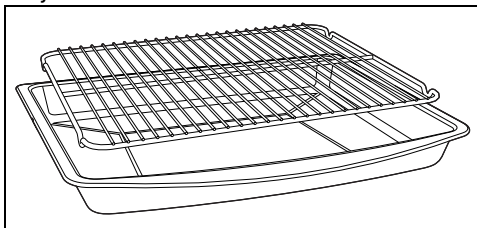


Gently insert racks and trays into the oven until they come to a stop.



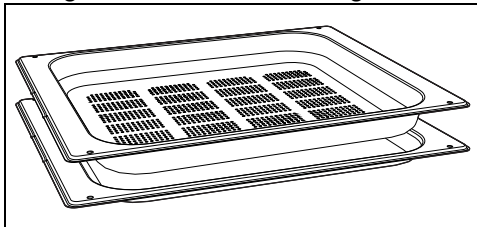
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Tray rack

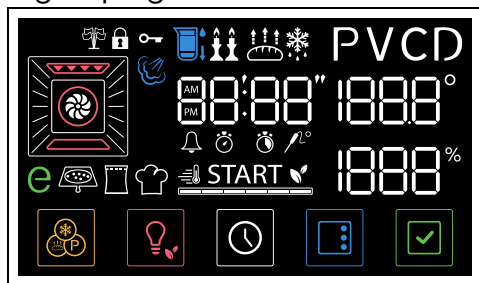


The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.

Configuration for steam cooking



If you intend to use the perforated baking tray for steam cooking, it must be placed on the desired shelf taking care to place the steel baking tray on the shelf below. This allows liquids to be collected separately from the food which is being cooked.



The parameters and values for the currently selected function will be indicated on the display. To use it, simply press the touch buttons on the control panel or press the buttons on the lower part of the display, depending on the operations to be performed by the appliance.

Touch buttons

The control panel is equipped with touch buttons that can be used by lightly pressing the required icon.

- The and buttons allow you to select the required function within the screen on the display.

Press and hold the or button to quickly scroll through the parameters to be changed.

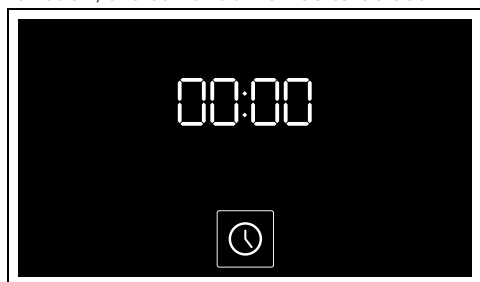
- Press the button to exit the current function and return to the clock screen on the display.
- Buttons and can be used to increase or decrease the value of the selected parameter.

Press and hold the or button to quickly change the value of the selected parameter.

- Press the button to reset the selected parameter to its previous value.
- Press the button to return to the previously selected screen.

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

When using the appliance for the first time or after a prolonged power failure, will appear on the display and the button will flash. In order to start a cooking function, the current time has to be set.



Setting the time

- Press the button.
- Use the and buttons to select the time format to display (or .

When you select the version, (am) or (pm) appear on the display.

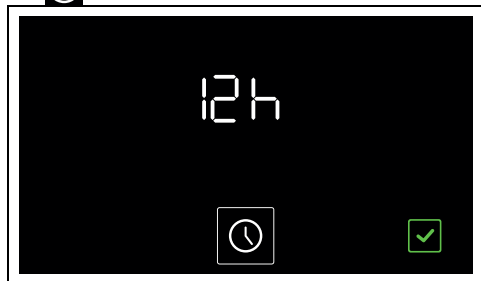
- Press the button to confirm and modify the time.
- Press the and buttons to adjust the hours.
- Press the button to set the hours and move to the minutes.
- Press the and buttons to adjust the minutes.
- Press the button to confirm.

It may be necessary to change the current time, for example for daylight saving time.

To cancel the operation, press and hold the button on the display for a few seconds.

Modifying the time

1. In the main menu, hold down the  button for a few seconds.



2. Modify the time as described in point 2 in the previous chapter.

Low brightness

After 2 minutes of inactivity, the  button and the current time appear on the clock display in low light.

In this mode, the touch buttons on the control panel are disabled except for the

 button on the control panel.



 The display can be switched to low brightness mode by pressing the  button on the control panel.

 The display will only switch to low brightness mode when the oven is not hot. Whenever the touch buttons are pressed, the appliance beeps and the word "Hot" is displayed

Reactivating the display

To activate the display and the touch buttons on the control panel:

- Press and hold the  button on the display for about 1 second or press the  button on the control panel.

The display turns on and the touch buttons on the control panel light up.

Using the oven



See General safety instructions.



If the appliance has been waiting for a user action for more than twenty minutes, the text **STOP** appears on the display. In this case, it is not possible to continue with the operation and it is necessary to press the  button on the control panel.

Steam cooking



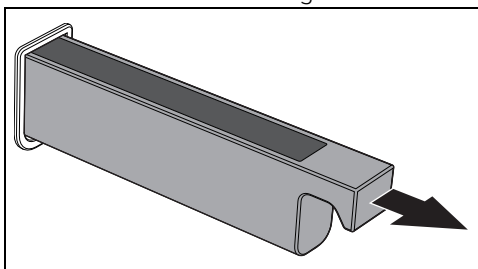
If cooking has just been performed with temperatures greater than 100°C, you must wait for the oven to cool in order to use the steam function.

1. Press the  and  touch buttons on the control panel until you select the function with steam that you want to

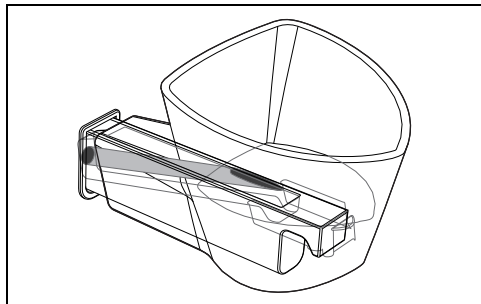
use (e.g.  + ). The indicator light  flashes.

Reservoir filling

2. Open the door and pull the loading drawer out of its housing.

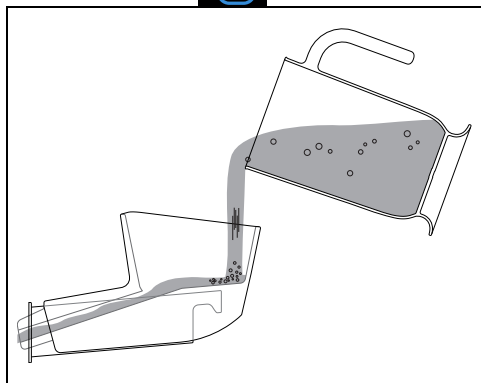


3. Insert the funnel provided in the loading drawer.



4. Pour the water (using a bottle or a measuring jug) until the max. level

indicator light  comes on.

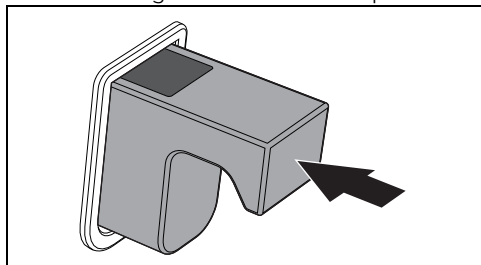


Use cold tap water which is not too hard, softened water or still mineral water. Always use only drinking water.



Do not use distilled water, tap water with a high chloride content (> 40 mg/l), or other liquids.

5. At the end, remove the funnel and place the loading drawer back in its place.



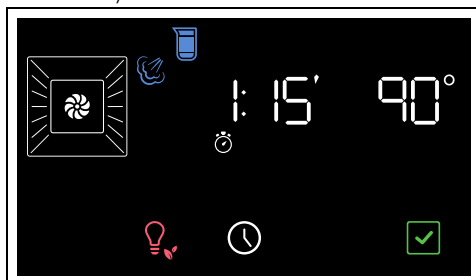
If there is too much water in the reservoir, the excess water will drain into the cooking compartment:

- in this case dry with a cloth or sponge before a cooking.
 - It is recommended to drain the 200 ml reservoir through the reservoir drain function.
6. Close the door.

the words **START** and the button  flash to indicate that the function can be started.

Setting the steam cooking

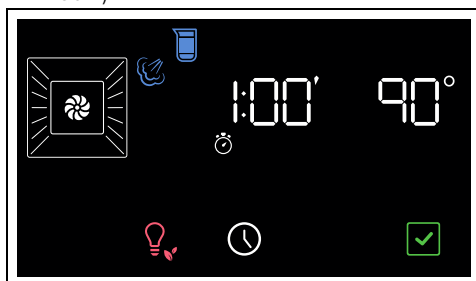
1. Press the  and  buttons on the control panel to set the cooking temperature (from 30°C to 100°C) (e.g. "90°C").



2. Press the  button.

The indicator lights  and  flash on the display.

3. Press the  and  buttons on the control panel to set the cooking time (from 1 minute to 13 hours) (e.g. "1 hour").



4. Press the  button to confirm.
5. Press the  button to start the function.



When the door is opened, the function in progress is stopped. The function restarts automatically when the door is closed.

Preheating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

This stage is indicated by the switching on of the indicator light  and by a progressive increase in the temperature level reached .

At the end of preheating:

- the  indicator light switches off;
- the appliance beeps;
- cooking starts automatically.

Cooking phase

1. Open the door
 2. Place the dish with the food to be cooked into the oven cavity.
 3. Close the door.
- or
- If the dish with the food is already inside the oven cavity, press the  button to start cooking.
4. Check the cooking status of the food by turning on the internal light.

Cooking is indicated by the progressive decrease in time on the numerical display and the progressive decrease in the segment bar .

End of cooking

At the end of the cooking process an acoustic signal sounds and the display shows .

1. Press the  touch button on the control panel to exit the function.
2. Open the door
3. Remove the dish from the oven cavity.
4. Close the door.

Emptying the reservoir

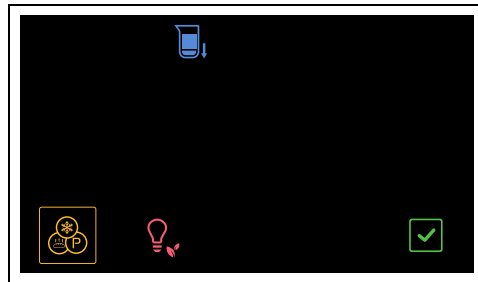


Wait for the oven to cool down by leaving the door open before emptying the reservoir. Wait at least 40 minutes to be certain that the water in the reservoir is not too hot.

After cooking:

1. Open the door.
 2. Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.
 3. Press the  button.
- The appliance prompts you to use the drain

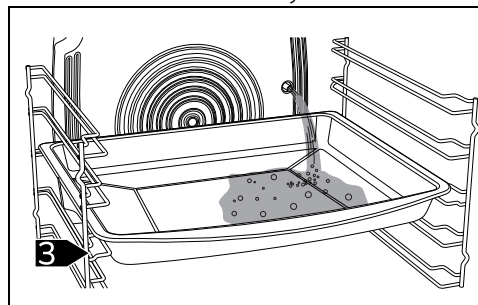
reservoir function.



4. Press the  button to start the function.
5. Press the  button again to start the function.



Water starts to flow into the deep tray from the drainage tube on the right side of the rear wall of the oven cavity.



6. Wait until it has finished draining. When finished, a sound is emitted and  appears on the display.

7. Press the  button on the control panel to exit from the function.



It is recommended that you empty the reservoir at the end of each cooking cycle to prevent any unused water from stagnating in the reservoir.



After a long period of inactivity, it is recommended to carry out a filling and draining cycle to rinse the steam circuit.

8. Empty the water from the deep tray.



Take care: the water may be very hot.



The water drained from the reservoir should not be used for cooking.

Sous Vide cooking



SOUS VIDE

Steam function for perfect cooking inside a sealed bag. The food's flavours are enhanced and no nutrients are lost.



The bag containing the food can be placed on the perforated tray or on a rack positioned on the first or second shelf.

Sous vide cooking in a steam oven is the best way to cook food without altering its nutritional properties and quality. It is also an extremely healthy and natural type of cooking.

- The Sous vide technique allows the heat to be transferred efficiently from the steam to the food, preventing the loss of flavour through the oxidation and evaporation of nutrients and humidity during cooking.
- Sous vide cooking also allows greater control over the cooking compared to traditional methods and ensures that cooking is uniform.
- It also allows cooking to be carried out at lower temperatures compared to traditional cooking methods.

For Sous Vide cooking you need to:

- Have a chamber vacuum packing machine that allows you to achieve a better and safer vacuum for solid and liquid foods.
- Make sure that the seal area of the bag is clean and free from food residues.
- Hermetically seal the food in a special food grade bag that can withstand the cooking temperatures.
- Create a vacuum in the bag of at least 99.8% to prevent air bubbles forming inside that could affect the cooking.
- If you have a Smeg vacuum drawer, use

the maximum vacuum level (level 3).

Once cooked, it is recommended to remove the product from the bag and finish cooking it in a pan or by grilling.

Tips:

- Preferably use fresh, high quality raw materials well-preserved until cooked.
- To improve the cooking result, dressings can be added inside the bag.
- Clean the food well from bones or fishbones that could pierce the bag and damage the cooking.
- Do not leave the food to be cooked for too long at room temperature as the bag may swell during cooking, losing all the advantages of vacuum.
- The food to be vacuum-packed for Sous Vide cooking or storage must be at a refrigerator temperature (from 3°C to 7°C), never hot.
- Keep the products in a vacuum (cooked and then blast chilled) at a constant temperature not exceeding 3°C in the refrigerator.
- For even cooking, do not overfill the bags and place the food in the best possible way on a single layer.
- If you are cooking multiple bags at the same time, place the bags on the same shelf without overlapping them.
- Do not reuse the bags after cooking.

To select the Sous Vide cooking:

1. Press the  and  touch buttons

on the control panel to select the



+  +  function.

2. For settings, see the procedure described in the "Steam cooking" section.

Advice for steam cooking

- **Pasta and rice:** upon reaching 100°C, the cooking time will be the same as with cooking on a hob. Place the pasta or rice in a metal tray and cover with around a centimetre of water. For best results when cooking rice, place a lid on the container or cover with aluminium foil. This procedure allows the rice to absorb all the water, and it can then be served directly to the table.
- **Eggs:** these may be **boiled**, **scrambled** or **poached** by using the steam function at 100°C. To obtain perfect **boiled eggs**, place them on the perforated tray and

cook for 4-6 minutes for soft boiled eggs and 8-10 minutes for hard-boiled eggs. For **scrambled eggs**, place the beaten eggs in a metal tray together with milk, butter and seasoning. Cover the tray with aluminium foil. Mix every couple of minutes using a fork. For **poached eggs**, pour boiling water into the metal tray with a drop of vinegar and steam cook for around 4-5 minutes.

- **Vegetables:** steam cooking vegetables gives excellent results. They maintain their colour, flavour and nutritional properties. For dense vegetables such as potatoes, turnips and parsnips, cook at 100°C for the same length of time you would boil them on a hob. For broccoli and carrots, cook for 6 minutes if you want them to remain firm, or 10 minutes if you want them to be softer.
- **Fish:** due to the delicate nature of fish, steaming gives excellent results. For oily fish such as salmon or trout, cook at 100°C for around 5 minutes. For white fish such as cod or haddock, cook at 80°C for around 5 minutes. If you are cooking different foods, all fish must be cooked in the perforated tray which must be placed on the bottom shelf of the oven to avoid liquid from the fish dripping onto other food products.
- **Meat:** casseroles and curries are ideal for steam cooking. Prepare the casserole as for normal oven cooking. Place it in a metal tray, cover with a lid or aluminium foil, and cook for between 45 minutes and 3 hours depending on the cut of meat used.
- **Thin soups:** steam cooking allows flavours to develop perfectly with minimum effort, as the liquids will not boil over. For vegetable soup with the correct consistency, first steam the vegetables, then add broth and steam cook at 100°C. The steam function is also ideal for preparing large quantities for later use.
- **Soups:** Thicker soups are also easy and quick to prepare. Place the soup in a metal tray, cover with a lid or aluminium foil and steam cook at 100°F for the same time you would cook it in a microwave oven. To obtain a creamy texture stir halfway through cooking.
- **Reheating:** the steam cooking function will not dry foods out and gives a moister result. A previously prepared home-cooked meal, covered with aluminium foil, will take around 10-12 minutes to reheat. Ready meals will

require approximately double the time indicated on the package.

- **Defrosting:** it is possible to use the steam function to defrost foods. Times vary, but defrosting with the steam cooking function takes around half the time necessary for covered foods left to defrost at room temperature.
- **Peeling peppers and tomatoes:** this is very easy to do when using the steam function. Use a knife to cut a small cross in the skin of the tomato, and steam cook for 1 minute. Peppers have tougher skin, and may require up to 4 minutes to soften it sufficiently for peeling.
- **Chocolate:** this can be melted using the steam cooking function. Place the chocolate in a metal tray, cover with aluminium foil and steam cook for 1 minute. Unlike other methods, chocolate is unlikely to burn in the steam oven.
- **Hot towels:** ideal for facial treatments, a close shave or for use after a meal, these are easy to prepare using the steam cooking function. Moisten a towel with water, roll it up and steam it for 1 minute.

Combination cooking with steam

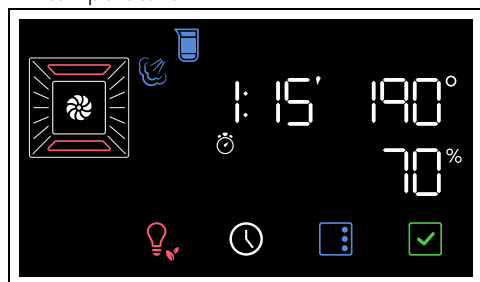


25% - Cakes and bread
30% - Duck
40% - Beef, veal and lamb
50% - Chicken
70% - Whole fish

1. Press the  and  touch buttons on the control panel until you select the function with steam that you want to use (e.g.  + ). The indicator light  flashes.
2. Proceed with reservoir filling as described above.

Setting up combined cooking with steam

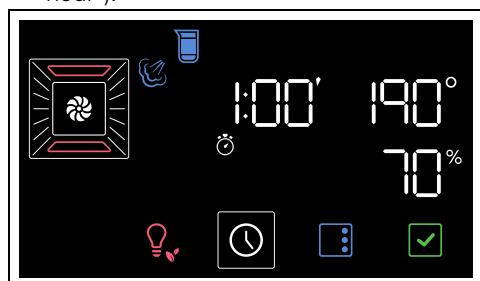
1. Press the  and  buttons on the control panel to select the cooking temperature.



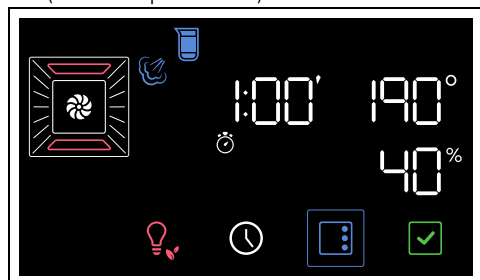
2. Press the  button.

The indicator lights  and  flash on the display.

3. Press the  and  buttons on the control panel to set the cooking time (from 1 minute to 13 hours) (e.g. "1 hour").



4. Press the  button to confirm.
5. Press the  button on the display. The  indicator light flashes.
6. Press the  and  buttons on the control panel to set the required percentage of steam (from 20% to 70%) (for example "40%").



7. Press the  button to start the function.



When the door is opened, the function in progress is stopped. The function restarts automatically when the door is closed.

EN

Preheating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

This stage is indicated by the switching on of the indicator light  and by a progressive increase in the temperature level reached .



You can skip the preheating phase by holding down the  button for a few seconds.

At the end of preheating:

- the  indicator light switches off;
- the appliance beeps;
- the words **START** and the  button flash to indicate that the food can be introduced into the oven cavity.

Cooking phase

1. Open the door
 2. Place the dish with the food to be cooked into the oven cavity.
 3. Close the door.
- or
- If the dish with the food is already inside the oven cavity, press the  button on the display to start cooking.
4. Check the cooking status of the food by turning on the internal light.

End of cooking

5. Press the  touch button on the control panel to exit the function.
6. Proceed with draining the reservoir as described above.

Drying after steam functions

Cooking with steam generates a lot of moisture inside the appliance. This is a normal phenomenon and does not affect the appliance's operation in any way.

Each time you finish cooking:

1. let the appliance cool down;

2. thoroughly dry the oven cavity and the accessories used with a soft cloth or paper towels;
3. leave the door open until the inside of the appliance has dried completely.

List of combined cooking functions

FAN ASSISTED+STEAM



Intense and uniform cooking. The addition of steam allows better preservation of the properties of the food. Ideal for roast veal, roast duck and cooking whole fish.

FAN-ASSISTED STEAM

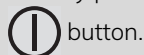


The addition of steam to cooking with the fan assisted circulaire element allows better preservation of the properties of the food. Ideal for preparing roasts, chicken and baked goods like leavened cakes and bread.

Traditional cooking



Cooking can be interrupted at any time by pressing and holding the

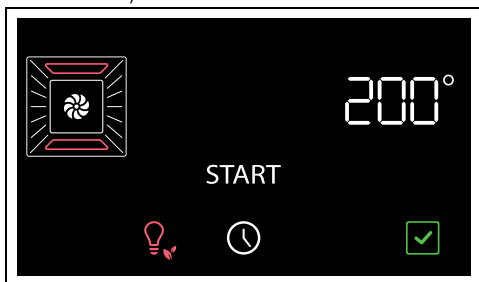


button.

1. Use the  and  buttons to select the required function (for example "FAN ASSISTED ").

The  button and the text **START** start flashing on the display.

2. Press the  and  buttons to select the required temperature (e.g. "200°C").



3. Press the  button to start the function.



When the door is opened, the function in progress is stopped. The function restarts automatically when the door is closed.

Preheating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly. This stage is indicated by the switching on of the indicator light  and by a progressive increase in the temperature level reached .



You can skip the preheating phase by holding down the  button for a few seconds.

At the end of preheating:

- the  indicator light switches off;
- the appliance beeps;
- the words **START** and the  button flash to indicate that the food can be introduced into the oven cavity.

Cooking phase



At this stage, a "count up" is displayed, measuring the time that has elapsed since the start of cooking.

1. Open the door.
 2. Place the food to be cooked in the oven.
 3. Close the door.
- or
- If the food is already in the oven, press the  button on the display to start cooking.
4. Check the progress of the cooking by switching on the oven light.

End of cooking

5. Press the  button on the control panel to exit from the function.

Timed cooking

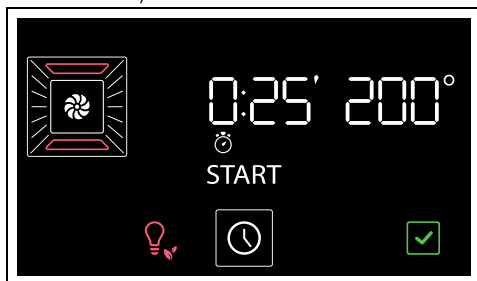


Timed cooking is the function that allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. After selecting a cooking function and temperature, press the  button.

The indicator lights  and  flash on the display.

2. Press the  and  buttons on the control panel to set the cooking time (from 1 minute to 13 hours) (e.g. "25 minutes").



3. Press the  button on the display to confirm the cooking duration.

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

4. Press the  button to start the function.

At the end of the preheating stage:

5. Place the food in the oven.
6. Close the door, cooking starts again automatically.

Timed cooking is indicated by the progressive decrease in the time shown on the numeric display and the progressive decrease of the progress bar .

When cooking ends, a sound is emitted and **End** appears on the display.

7. Press the  button on the control panel to exit from the function.

 When the  button is pressed, the function is displayed again with the same parameters as the function that has just ended.

How to cancel timed cooking

1. Press the  button on the display for a few seconds.
2. Press the  button on the control panel to reset the cooking time.

3. Press the  button to confirm.

Programmed cooking



Programmed cooking is the function that allows timed cooking to be stopped automatically at a time set by the user, after which the appliance will switch off automatically.

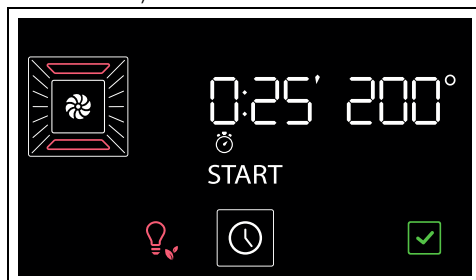


For safety reasons, it is not possible to set the end of cooking time by itself without setting the cooking duration.

1. After selecting a cooking function and temperature, press the  button.

The indicator lights  and  flash on the display.

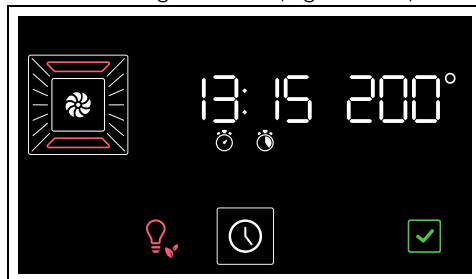
2. Press the  and  buttons on the control panel to set the cooking time (from 1 minute to 13 hours) (e.g. "25 minutes").



3. Press the  button.

The indicator lights  and  flash on the display.

4. Press the  and  buttons to set the cooking end time (e.g. "13:15").



- Press the symbol  to confirm the cooking end time.
- Press the  button to start the function.

The appliance waits for the set start time.



The minutes required for pre-heating are already included in the end-of-cooking time.

When cooking ends, a sound is emitted and **End** appears on the display.

- Press the  button on the control panel to exit from the function.

How to cancel programmed cooking

- Press the  button for a few seconds.

The indicator lights  and  flash on the display

- Press the  button briefly.

The indicator lights  and  flash on the display.

- Press the  button on the control panel to reset the cooking time.
- Press the  button to confirm.



This only cancels the programmed cooking. Timed cooking starts immediately together with the preheating stage.

Minute minder timer during cooking



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

- Press the  button.

The indicator lights  and  flash on the display.

- Press the  button.

The digits  and the indicator light  flash on the display.

- Press the  and  buttons on the control panel to set the timer duration (from 1 minute to 13 hours).
 - Press the  button to confirm.
- When the minute minder finishes, a sound is emitted and the indicator light  on the display flashes.
- Press one of the buttons at the bottom of the display to stop the buzzer.

List of traditional cooking functions



Not all functions are available on some models.

STATIC



Traditional cooking suitable for the preparation of one dish at a time. Ideal for cooking roasts, fatty meats, bread, pies.

FAN ASSISTED



Intense and uniform cooking. Ideal for biscuits, cakes and multilevel cooking.

CIRCULAIRE



The heat is distributed quickly and uniformly. Suitable for all dishes, ideal for cooking on multiple levels without mixing smells or flavours.

GRILL



It allows to obtain excellent grilling and grating results. Used at the end of cooking, it gives a uniform browning to the dishes.

BOTTOM HEAT



The heat comes from the bottom of the cavity. Perfect for cakes, pies, tarts and pizzas.

ECO



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

It is recommended for all types of food, excluding those that can create a lot of humidity (such as vegetables).

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



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



Cooking (and preheating) times are longer with the ECO function and may depend on the amount of food in the oven.



The ECO function is a delicate cooking function and is recommended for food withstanding temperatures lower than 210°C; in case of cooking at higher temperatures, select another function.



See General safety instructions.

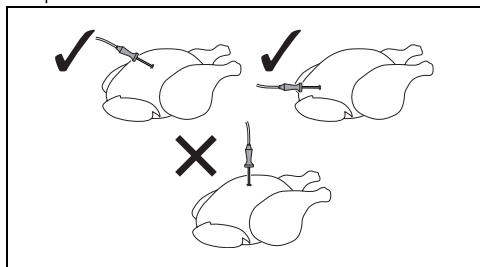
The temperature probe enables you to cook roasts, loin steaks and other cuts and sizes of meat with great precision. The probe ensures that the food is perfectly cooked by monitoring the core temperature of the food. The core temperature is measured by a sensor inside the tip of the probe.



Do not install any telescopic guides on the fourth shelf from the bottom, as they would not allow access to the temperature probe side socket.

Positioning the probe

1. Place the food on a tray.
2. Insert the tip of the probe into the food before you place it in the oven.
3. For best results, make sure that the temperature probe is placed transversely in the thickest part of the food and for least 3/4 of its length. Make sure that it does not touch the tray underneath and that it does not protrude from the food.



In order for the probe to measure the core temperature of the food precisely, its tip must not be in contact with bones or fat.



The recommended minimum temperature for cooking with the probe is 120°C, with the exception of slow temperature cooking.

Setting cooking parameters when using the temperature probe



Warning: accessible parts become very hot during use. Protect your hands with oven gloves when connecting the temperature probe and when handling food inside the oven.



The selectable temperature ranges from a minimum of 50°C to a maximum of 90°C.



If the temperature of the oven is set too low, the appliance automatically sets the minimum temperature necessary to reach the selected target Temperature.



For best results, it is recommended to set a cooking temperature higher than the target temperature.



If, when cooking with the temperature probe, it is necessary to remove the probe for any reason, without making any adjustments to the buttons or the display, the function continues as normal cooking.



The probe cannot be used with the following functions: pizza, eco, leavening, defrosting, Sabbath and pyrolysis.

With a cold oven:

1. Select a cooking function (e.g. "FAN

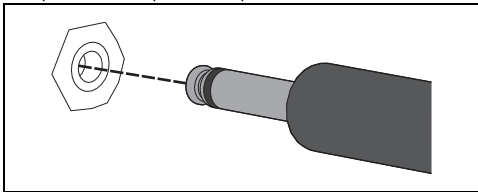
ASSISTED



").

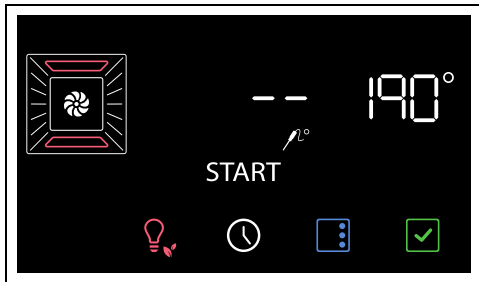
2. Press the  and  buttons on the control panel to set the cooking temperature (e.g. "190°C").
3. Open the oven door.
4. Insert the tray on which the food has been placed into the appropriate guides.

5. Insert the plug of the temperature probe into the socket at the side, using the probe to open the protective cover.

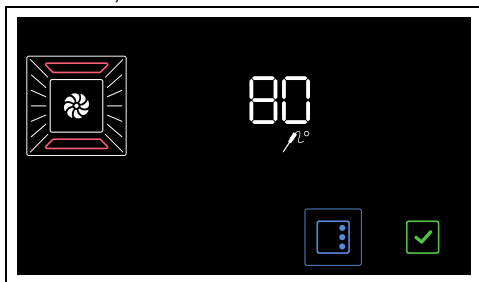


The indicator light  lights up on the display.

6. Close the door.

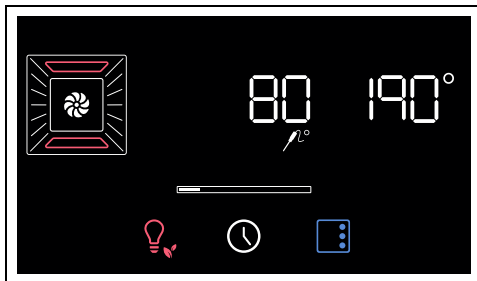


7. Press the  button on the display to modify the target temperature.
8. Press the  and  buttons to select the target temperature (e.g. "80°C").

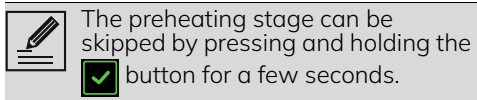


9. Press the  button to confirm the set target temperature.

10. Press the  button to start the function.



The appliance starts to preheat.



With cooking started:

1. Select a cooking function (e.g. "FAN

ASSISTED ").

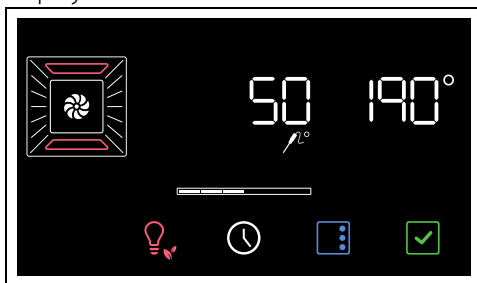
2. Press the  and  buttons to select the cooking temperature (e.g. "190°C").
3. Press the  button to start the function.

The appliance starts to preheat.

At the end of the preheating stage:

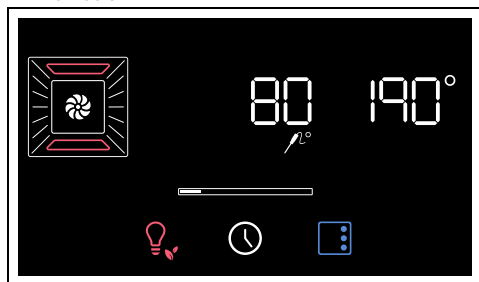
4. Open the oven door.
5. Insert the tray on which the food has been placed into the appropriate guides.
6. Insert the plug of the temperature probe into the socket at the side, using the probe to open the protective cover.

The indicator light  lights up on the display.



7. Close the door.
8. Press the  button on the display to modify the target temperature.

9. Press the  and  buttons to select the target temperature (e.g. "80°C").
10. Press the  button to confirm the set target temperature.
11. Press the  button to start the function.



End of cooking parameters with the temperature probe

Cooking ends when the instantaneous temperature reaches the target temperature set by the user.

Heating elements are deactivated, an acoustic signal sounds and the display shows **End**.

1. Open the door.
2. Remove the probe from the food and unplug it from the socket.
3. Remove the food from the oven.
4. Make sure that the protective cover is properly closed.
5. Close the door.

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.
- Turn the food to brown both sides.
- 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

- 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.

- When using the fan-assisted with grill function (if any), 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 set the temperature to the maximum value 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 cooking with two shelves:

- We suggest to arrange two racks (they can be requested to Authorised Service Centres).
- To facilitate the air flow, place the moulds/casseroles in the centre of the racks and make sure that their width/diameter does not exceed 30 cm.
- Place the racks leaving one free shelf between them.
- Depending on the food and the increased load inside the cavity, cooking on two levels may take a few minutes longer than on a single shelf.
- The functions indicated for cooking on two shelves are THERMALLY-VENTILATED and THERMALLY-VENTILATED BASE.

Advice for steam cooking

- For bread-type products (bread, focaccia, etc.) and frozen desserts, where steam is useful during the first few minutes of cooking, we recommend setting a steam function for the first 5-10 minutes and then switching to ventilated mode to complete cooking.
- For steam heating insert in a cold oven.

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.

Advice on using the probe (if fitted)

The probe can also be used during normal timed cooking:

1. Insert the probe into the food you are cooking, and connect it to its socket.
2. Press the  button and check the temperature of the food in the **Instantaneous temperature** field.

Mini guide to accessories



Perforated tray

Use the perforated tray on the pull-out slides mounted on the first shelf from the bottom. Place the steel tray on the level below.

It is suitable for steam and combination steam and cooking.



Rack

We recommend the use of the grill as a support surface for baking moulds/casseroles.

In the absence of the baking tray grill, the grill can be used as a base for grilling with the deep baking tray placed on a shelf below to collect the juices.

For multilevel baking, place two grills leaving one free shelf between them and use the

FAN-HEATED  or FAN-HEATED BASE  function.



Tray

Use the baking tray for pastry preparations, for low thickness baking and for cooking without the addition of liquids.

We recommend using the STATIC function  on the desired shelf.

We recommend the use of the deep baking tray for cooking on one level only.

Place the deep baking tray on the centre shelf when using the fan-assisted functions.



Deep tray

When using the STATIC function,  place the deep baking tray on the required shelf.

Place the baking tray on the last shelf with the baking tray grill to cook in GRILL mode



Tray rack

We recommend using the baking tray grill as a base to collect the juices from the grills.

Discover the recipes

To consult the recipes developed for various categories of food and to get more information on cooking suggestions, we recommend visiting the dedicated page on the www.smeg.com website, which can be reached using the QR code on the leaflet supplied with the product.

Information for Supervisory Bodies

Fan forced mode

The ECO function used to establish the energy efficiency class is compliant with the specifications of European standard EN 60350-1.

See the “To save energy ” section in the

Conventional heating mode

To use the STATIC mode, you have to skip the preheating stage (see the section "Preheating stage" in the USE chapter.

See the "To save energy  section in the INSTRUCTIONS chapter.

Special functions

- Press the  button on the display.

 To scroll through the available functions, press the  and  buttons until reaching the special function required.

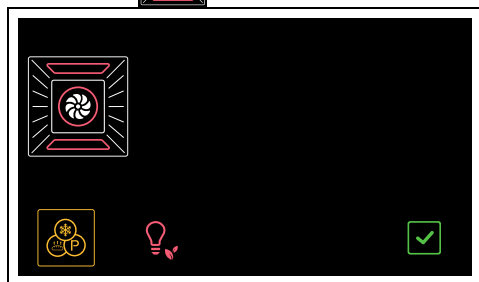
 To exit the selected function, press and hold the  button on the control panel or the  button on the display.

 To return to the previously selected screen, press the  button on the control panel

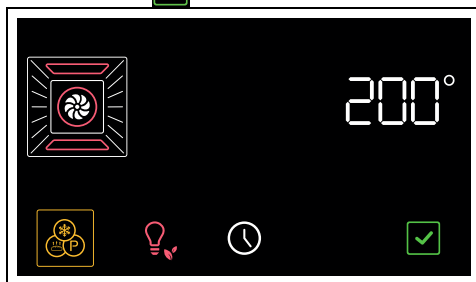
TURBO

 Allows rapid cooking on multiple levels without mixing aromas. Ideal for large volumes of food or intense cooking.

- After accessing the special functions menu, press the  and  buttons on the control panel to select the function .



- Press the  button to confirm.



- Press the  and  buttons on the control panel to select the required temperature.
- Press the  button to start the function.

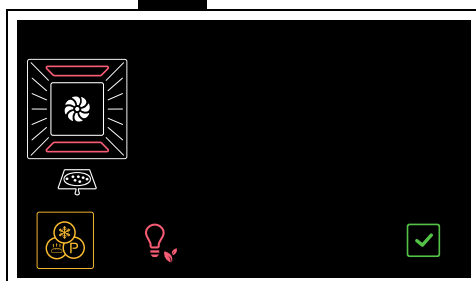
 As with the normal cooking functions, it is possible to skip the preheating and set a timed and programmed cooking.

- After preheating, open the door and place the food in the oven cavity.
- Close the door.
- Check the progress of the cooking by switching on the oven light.
- Press the  button on the control panel to exit from the function.

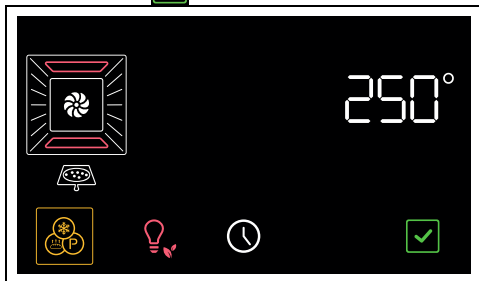
PIZZA

 Function designed for cooking pizza. Perfect not just for pizzas, but also for biscuits and cakes.

- After accessing the special functions menu, press the  and  buttons on the control panel to select the function .



- Press the  button to confirm.



- Press the  button to start the function.

 As with the normal cooking functions, it is possible to skip the preheating and set a timed and programmed cooking.

 It is not possible to skip the preheating stage when using this function.

- After preheating, open the door and place the food in the oven cavity.
- Close the door.
- Check the progress of the cooking by switching on the oven light.
- Press the  button on the control panel to exit from the function.

STONE

 Useful for stone cooking. For use with the PPR2 or STONE accessory (sold separately).

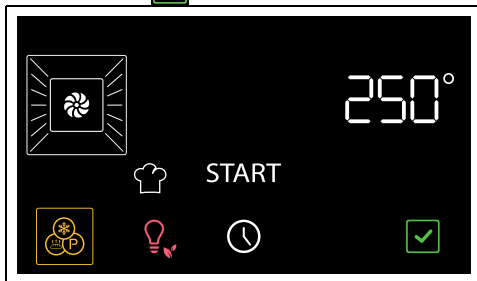
 Refer to the instructions and recommendations for use described in the accessory documentation.

- Open the door.
- Place the PPR2 or STONE accessory in the oven (see the specific instructions for the accessory).
- Close the door
- After accessing the special functions menu, press the  and  buttons

on the control panel to select the function .



- Press the  button to confirm.



- Press the  and  buttons on the control panel to select the required temperature.
- Press the  button to start the function.

 As with the normal cooking functions, it is possible to skip the preheating and set a timed and programmed cooking.

- After the end of the preheating stage, open the door and place the food on the accessory.
- Close the door.
- Press the  button on the control panel to exit from the function.

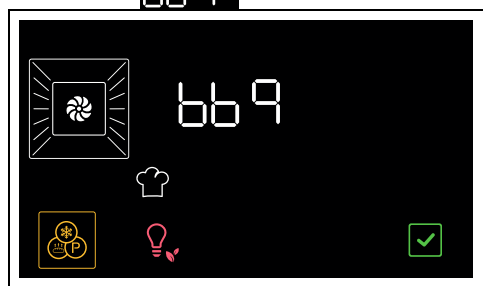
BBQ (Barbecue)

 Used for barbecue cooking. For use with the BBQ accessory (sold separately).

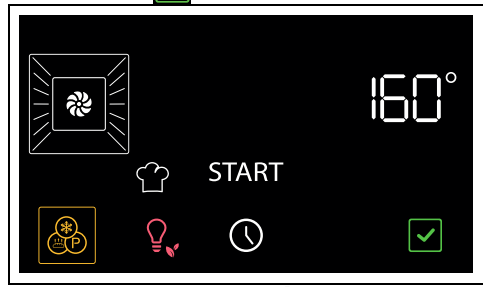
 Refer to the instructions and recommendations for use described in the accessory documentation.

- Open the door.
- Place the BBQ accessory in the oven.
- Close the door

- After accessing the special functions menu, press the  and  buttons on the control panel to select the function **bb9**.



- Press the  button to confirm.



- Press the  and  buttons on the control panel to select the required temperature.
- Press the  button to start the function.

 As with the normal cooking functions, it is possible to skip the preheating and set a timed and programmed cooking.

- After the end of the preheating stage, open the door and place the food on the accessory.
- Close the door.
- Press the  button on the control panel to exit from the function.

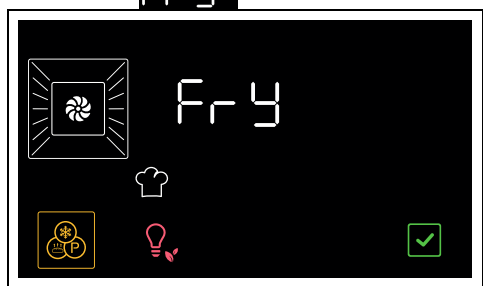
AIRFRY



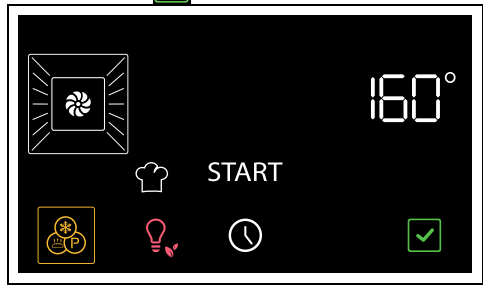
Useful for oil-free frying. For use with the AIRFRY accessory (sold separately).

 Refer to the instructions and recommendations for use described in the accessory documentation.

- After accessing the special functions menu, press the  and  buttons on the control panel to select the function **FrY**.



- Press the  button to confirm.



- Press the  and  buttons on the control panel to select the required temperature.
- Press the  button to start the function.

 As with the normal cooking functions, it is possible to skip the preheating and set a timed and programmed cooking.

- After the end of the preheating stage, open the door and place the AIRFRY accessory with the food to be cooked inside the oven.
- Close the door.
- Press the  button on the control panel to exit from the function.

SABBATH



This function results in the appliance operating in a particular way:

- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature which can be

selected varies between 60-150 °C.

- Oven light disabled, any operation such as opening the door (where present) or manual activation will not activate the light.
- The internal fan remains turned off.
- Touch buttons and audible prompts remain disabled.



After activating the Sabbath function, the settings cannot be altered. Any action on the control panel touch buttons and/or display buttons will have no effect.

1. After accessing the special functions menu, press the  and  buttons on the control panel to select the

function .

2. Press the  button to confirm.
3. Press the  and  buttons on the control panel to select the required temperature (e.g. "90°C").



4. Press the  button to start the function.

To exit the function:

1. Press the  button on the display for a few seconds.
2. When the control panel is reactivated, press the  button to end the function.

PROVING



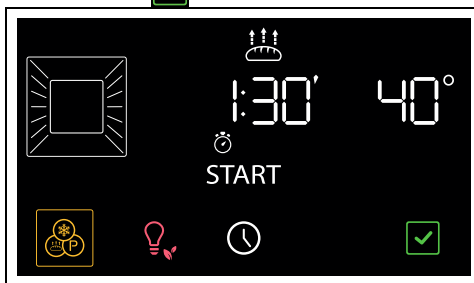
This function is particularly suitable for helping dough to rise more quickly.

1. After accessing the special functions menu, press the  and  buttons and select the  function.



If the internal temperature is higher than the required temperature, the function will not be activated and each time the  button is pressed, the appliance will emit an audible warning and the message "Hot" will appear. Let the appliance cool down before activating the function.

2. Open the door.
3. Position the dough to prove on the second level.
4. Close the door.
5. Press the  button to confirm.



6. Press the  and  buttons on the control panel to adjust the temperature (from 25°C to 40°C).
7. Press the button .
8. Press the  and  buttons on the control panel to set the duration of the proving.
9. Press the  button to confirm.
10. Press the  button to start the function.
11. Press the  button on the control panel to exit from the function.



For successful proving, a container of water should be placed in the bottom of the oven.

DEFROST



This function allows you to defrost food on the basis of a selectable time.

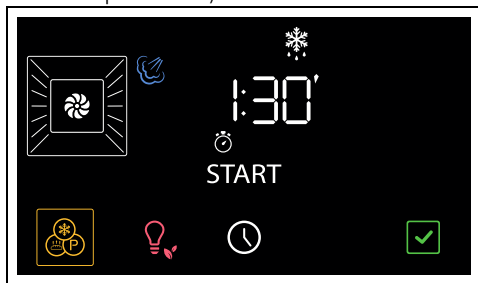
- After accessing the special functions menu, press the  and  buttons on the control panel to select the

function .



If the internal temperature is higher than the required temperature, the function will not be activated and each time the  button is pressed, the appliance will emit an audible warning and the message "Hot" will appear. Let the appliance cool down before activating the function.

- Open the door.
- Place the food to be defrosted inside the oven.
- Close the door.
- Press the  button to confirm.
- Use the touch  and  buttons on the control panel to set the defrost duration (from 1 minute to 13 hours) (for example "1:30").



- Press the  button to start the function.

When finished, **End** flashes on the display and a buzzer sounds.

- Press the  button on the control panel to exit from the function.

- Below is a reference table of the defrosting times for different types of food.

Type	Weight (kg)	Time
Meat	0.5	1h 45m
Fish	0.4	0h 40m
Bread	0.3	0h 20m
Desserts	1.0	0h 45m

EN

Secondary functions

The buttons at the bottom of the display have some secondary functions:

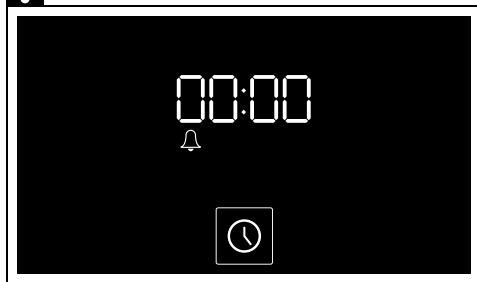
MINUTE MINDER TIMER



The minute minder timer only warns the user that the set number of minutes has passed.

- Press the  button on the main menu.

The digits **00:00** and the indicator light  flash on the display.



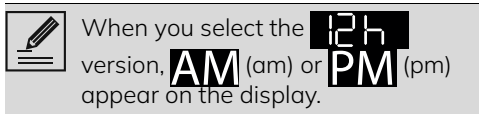
- Press the  and  buttons on the control panel to set the timer duration (from 1 minute to 13 hours).
- Press the  button to confirm.
- When the minute minder finishes, a sound is emitted and the indicator light  on the display flashes.
- Press one of the buttons at the bottom of the display to stop the buzzer.

TIME

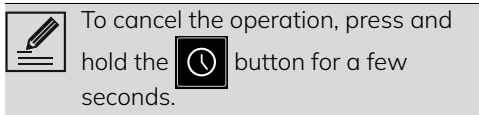
1. Press and hold the  button on the main menu for a few seconds.



2. Press the  and  buttons on the control panel to select the time format to display ( or ).

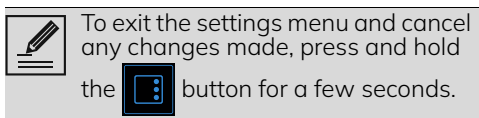


3. Press the  button to confirm and modify the time.
4. Press the  and  buttons to adjust the hours.
5. Press the  button to set the hours and move to the minutes.
6. Press the  and  buttons to adjust the minutes.
7. Press the  button to confirm.

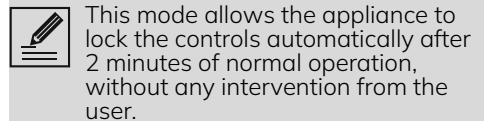


Settings

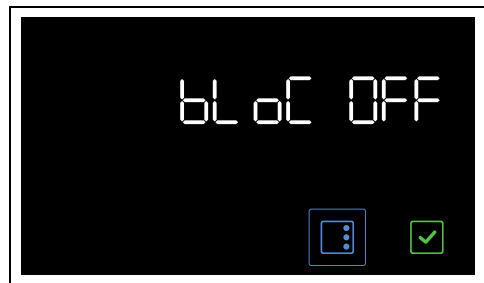
- Press and hold the  button on the main menu for a few seconds.



Controls lock (child safety)



1. After having accessed the settings menu, press the  button to select the controls lock function.

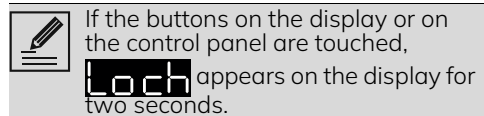
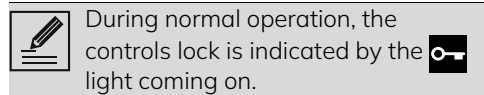


2. Press the  and  buttons on the control panel to activate the controls lock function.



3. Press the  button to confirm.

The lock is activated after two minutes of inactivity.



To temporarily disable the lock:

1. during cooking, press any button on the display.



2. When the display shows "Lock on", press the  button for a few seconds.

The lock is reactivated after two minutes of inactivity.

To disable the lock:

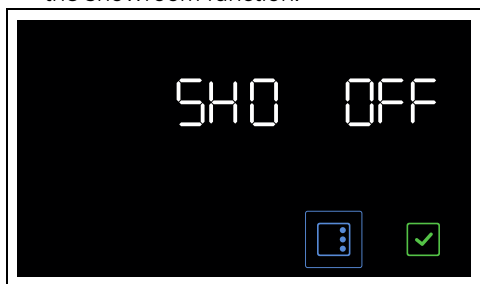
1. During cooking, press any button on the display.
2. press the  button for a few seconds
3. Follow the instructions described above to set the lock to OFF.

Showroom (for exhibitors only)

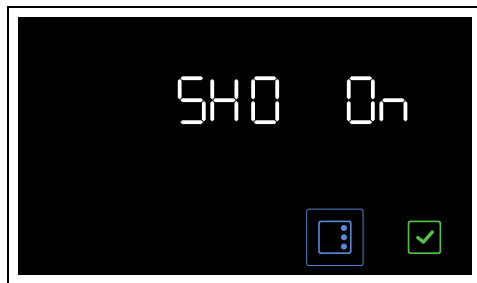


This mode allows the appliance to deactivate all heating elements, while keeping the control panel active.

1. After having accessed the settings menu, press the  button to select the showroom function.



2. Press the touch  and  buttons on the control panel to activate the showroom function.



3. Press the  button to confirm.



When the showroom function is active, the indicator light  is lit on the display.



To use the appliance normally, set this function to OFF.

Water hardness

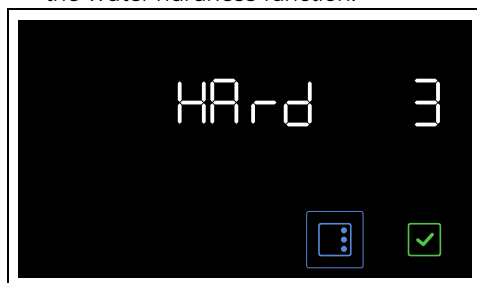


This mode allows you to set the water hardness value in order to optimise the descaling process.



The appliance is factory set for water of medium hardness (3).

1. After having accessed the settings menu, press the  button to select the water hardness function.



2. Press the  and  buttons on the control panel to set the water hardness (from 1 to 5) (e.g. "1").



3. Press the  button to confirm.



If your mains water supply is too hard, we recommend using a water softener.



Request information on the hardness of your water from your local water board.

Depending on the degree of water hardness (°dH or °dF), the number of hours after which descaling is required is as follows:

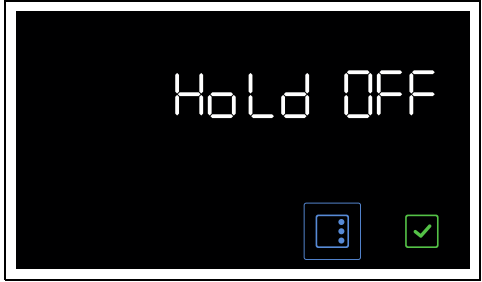
Value	°dH	°dF	Hours
1	0 - 8	0 - 15	8
2	8 - 14	15 - 25	7
3	14 - 21	25 - 38	6
4	21 - 38	38 - 53	5
5	31 - 50	54 - 90	4

Keep warm



This mode allows the appliance to keep the food warm (at low temperatures) for one hour after the end of a cooking cycle for which a duration has been set (if it has not been interrupted manually), without altering the taste and smell obtained during cooking.

1. After having accessed the settings menu, press the  button to select the keep warm function.



2. Press the  and  buttons on the control panel to activate the keep warm function.



3. Press the  button to confirm.



To use the appliance normally, set this function to OFF.

Display brightness



This mode allows you to select the brightness level of the display.

1. After having accessed the settings menu, press the  button to select the brightness level of the display function.



- Press the  and  buttons on the control panel to select the required brightness, from 1 (low brightness) to 5 (high brightness).
- Press the  button to confirm.

Sound

 Whenever one of the display symbols is pressed, the appliance beeps. This setting disables these sounds.

- After having accessed the settings menu, press the  button until the sounds function is selected.



- Press the  and  buttons on the control panel to disable the sound

associated with touching the symbols on the display.



- Press the  button to confirm.

Other settings

Eco light

 For greater energy savings, the lights inside the oven cavity are automatically deactivated approximately one minute after the start of cooking or after the door is opened.

 To stop the appliance from automatically deactivating the light after approximately one minute, set this mode to Off.

 The Eco light function is factory set to On.

- To deactivate the Eco light function, press the  key for a few moments.
- To reactivate the Eco light function, press the  key for a few moments.

CLEANING AND MAINTENANCE

Cleaning the appliance

 See General safety instructions.

Cleaning the surfaces

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

Ordinary daily cleaning

Always and only use 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 and sharp scrapers as they will damage the surface. Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

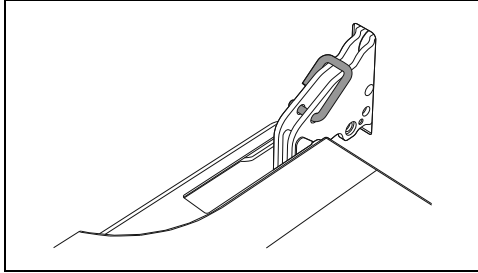
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cleaning the door

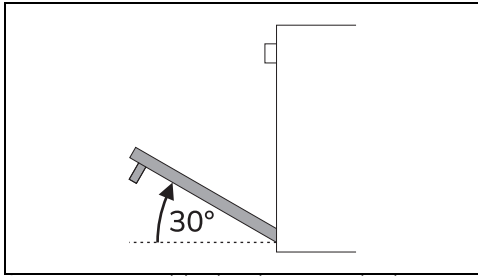
Door disassembly

For easier cleaning it is recommended to remove the door and place it on a tea towel. To remove the door proceed as follows:

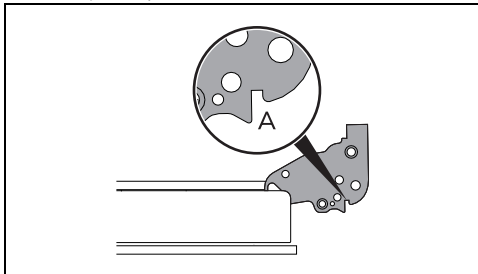
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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.



4. Lower the door and once it is in place remove the pins from the holes in the hinges.

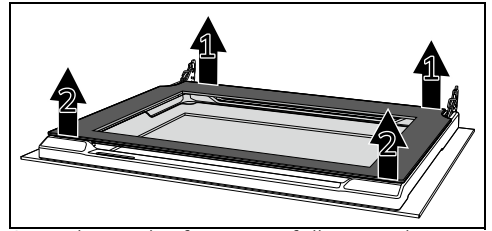
Cleaning the door glazing

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.

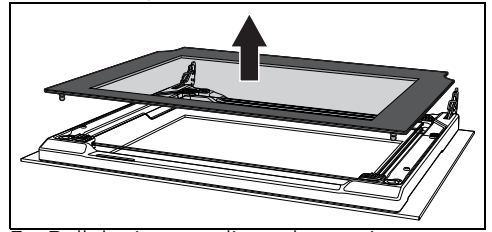
Removing the internal glass panes

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

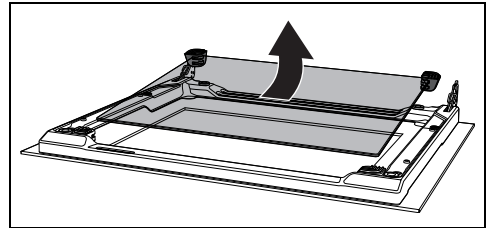
1. Lock the door with the appropriate pins.
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows 1.



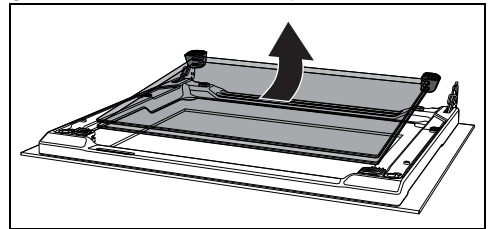
3. Release the front pins following the movement indicated by the arrows 2
4. Then remove the inner glass pane from the front profile.



5. Pull the intermediate glass unit downwards from the door and then lift it upwards.

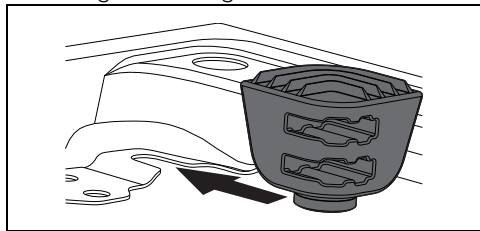


Note: In some models, the intermediate glass unit consists of two panes.

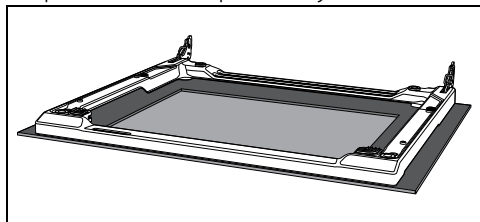


During this step, the upper grommets may come out of their seats.

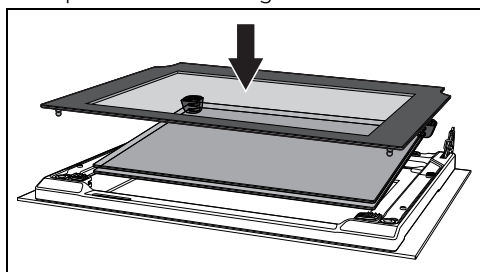
6. Insert the front grommets into their seats. The feet of the grommets must be facing the outer glass



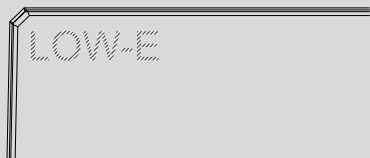
7. Clean the external glass pane and the panes removed previously.



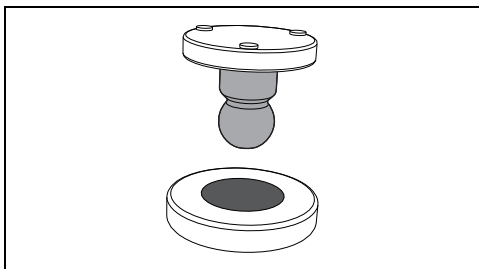
8. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
9. Reinsert the intermediate glass unit and reposition the inner glass.



The intermediate glass pane must be repositioned on the open door so that the screen printing in the corner can be read from left to right (the rough part of the screen printing must face the external glass pane of the door).



10. Be sure to fit the 4 pins of the inner glass well into their seats on the door.



Cleaning the oven cavity

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

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

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



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

Drying

Cooking food generates moisture inside the appliance. This is a normal phenomenon and does not affect the appliance's operation in any way.

Each time you finish cooking:

1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

Cleaning the probe (on some models only)

After each use, the temperature probe must be cleaned after it has cooled down. Clean the tip of the temperature probe (metal part) with water, neutral dish soap and a soft sponge. Clean the rest with a soft damp cloth.

Do not wash it in a dishwasher as it could damage the electrical components of the plug.

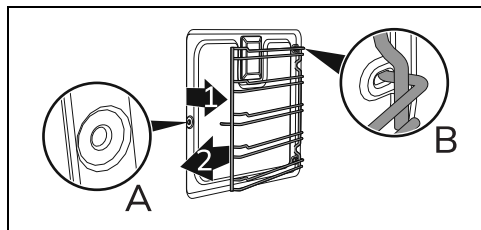
Dry thoroughly after cleaning.

Removing racks/trays support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

To remove the rack/tray support frames:

- Pull the frame towards the inside of the oven cavity to unhook it from its groove A, then slide it out of the seats B at the back.



- When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

Special functions

- Press the  button on the display.



To scroll through the available functions, press the  and  buttons until reaching the special function required.



To exit the selected function, press and hold the  button on the control panel or the  button on the display.



To return to the previously selected screen, press the  button on the control panel

Vapor Clean (on some models only)



See General safety instructions.



The Vapor Clean function 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.

Preliminary operations

Before starting the Vapor Clean:

- Remove all accessories from inside the oven cavity.
- Remove the temperature probe (where fitted).
- Remove the self-cleaning panels (where fitted).
- Close the door.
- During the assisted cleaning cycle, wash the self-cleaning panels (where fitted), which were previously removed, separately in warm water and a small amount of detergent.

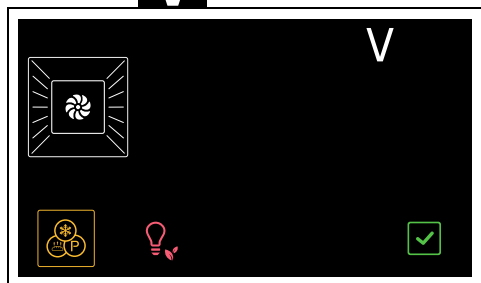
Vapor Clean cycle setting



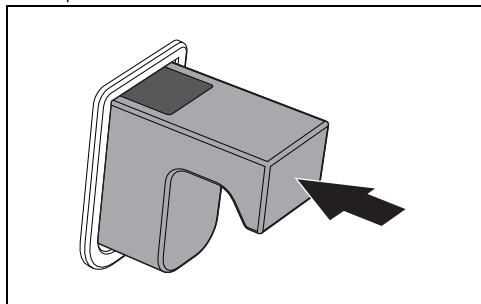
If the internal temperature is higher than the required temperature, the function will not be activated and each time the  button is pressed, the appliance will emit an audible warning and the message "Hot" will appear. Let the appliance cool down before activating the function.

1. After accessing the special functions menu, press the  and  buttons

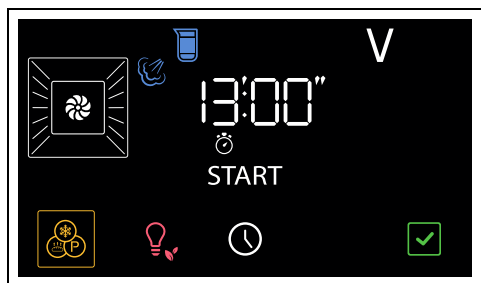
on the control panel to select the function **V**.



2. Press the button to confirm.
3. Fill the reservoir with clean water until the maximum level light comes on .
4. When finished, remove the funnel and replace the reservoir.



5. Press the button to start the function.



The duration and temperature parameters cannot be changed by the user.

When finished, **End** flashes on the display and a buzzer sounds.

6. Press the button on the control panel to exit from the function.

Programmed Vapor Clean cycle

It is possible to program the Vapor Clean function start time, like all other cooking functions.

1. Once the Vapor Clean function has been selected, press the button.

The indicator lights and flash on the display.

2. press the and buttons on the control panel to set the function end time.
3. Press the button to confirm.

The appliance waits until the set start time to start the Vapor Clean function.

Emptying the reservoir

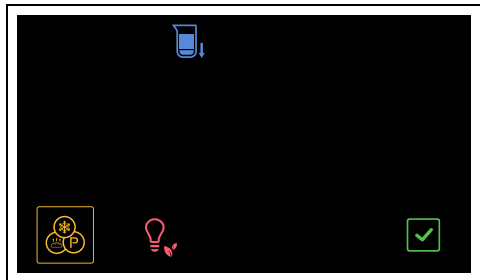


Wait for the oven to cool down by leaving the door open before emptying the reservoir. Wait at least 40 minutes to be certain that the water in the reservoir is not too hot.

After carrying out the Vapor Clean cycle:

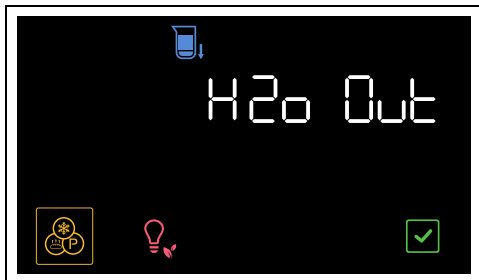
1. Open the door.
2. Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.
3. Press the button on the display.

The appliance prompts you to use the drain reservoir function.

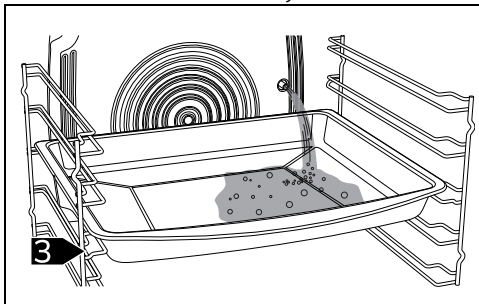


4. Press the button to confirm the function.

- Press the  button again to start the function.



Water starts to flow into the deep tray from the drainage tube on the right side of the rear wall of the oven cavity.



- Wait until it has finished draining. When finished, a sound is emitted and **End** appears on the display.

- Press the  button on the control panel to exit from the function.

End of Vapor Clean

- Press the  touch button on the control panel to exit the function.
- Open the door and wipe away the less stubborn dirt with a microfibre cloth.
- Use a non-scratch sponge with brass filaments on hard to remove deposits.
- In case of grease residues use specific oven cleaning products.
- Remove any remaining water from the oven cavity.
- Where fitted, reposition the self-cleaning panels and the rack/tray support frames.

For greater hygiene and to avoid foods taking on unpleasant odours:

- we recommend drying the inside of the oven with a fan-assisted function at 160°C for around 10 minutes.
- Where the self-cleaning panels are fitted, we recommend drying the oven

cavity with a simultaneous catalytic cycle.



We recommend wearing rubber gloves for these operations.



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

Descaling



The presence of scale due to lack of descaling can compromise correct operation of the appliance in the long term.



Descaling is a long procedure (more than an hour) that requires the presence of the user in front of the appliance.

From time to time, a prompt will appear on the display to remind you to descale the boiler.



We recommend performing descaling every time this is indicated on the display in order to keep the boiler in perfect operating condition.



The descaling procedure can be skipped twice in succession by

pressing the  button on the display.

After this, the appliance will not allow you to run any other function until the descaling process is performed.

Preliminary operations

- Open the door.
- Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.
- Press the  button to confirm.

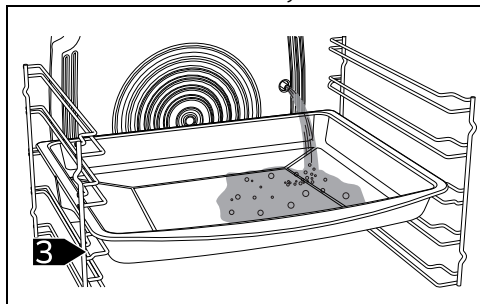
The appliance prompts you to use the drain

reservoir function.



4. Press the  button to confirm.

Water starts to flow into the deep tray from the drainage tube on the right side of the rear wall of the oven cavity.



5. Wait until it has finished draining.

When finished, a sound is emitted.

6. Empty the water from the deep tray.

Press the  button to continue with the

function. The  indicator light flashes.



From this point on, it is no longer possible to cancel the descaling procedure.

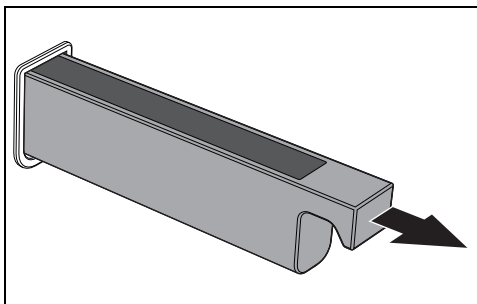
Fill the reservoir

1. Dissolve 100 g of citric acid in 650 ml of water in a jug.

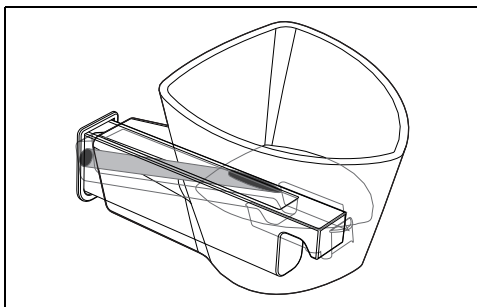


Do not use lactic acid or other descalers.

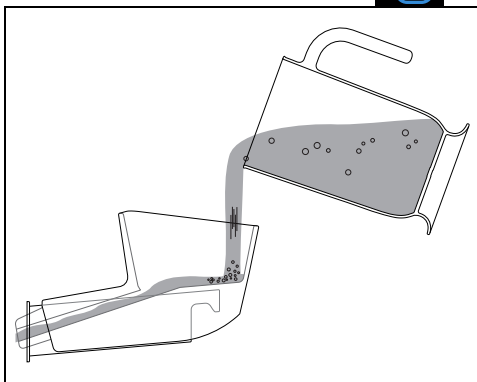
2. Open the door and remove the filling drawer.



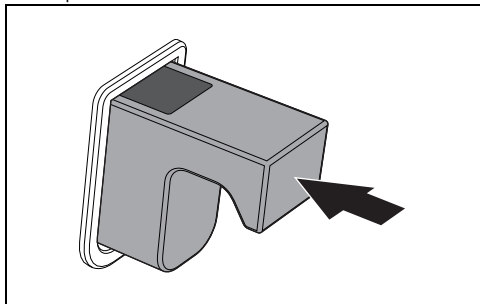
3. Insert the funnel provided into the filling drawer.



4. Add the descaling solution until the maximum level light comes on .



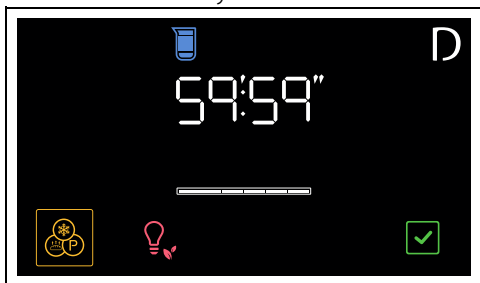
- When finished, remove the funnel and replace the reservoir.



If there is too much water in the reservoir, any excess water will overflow into the oven. If this happens, dry with a cloth or sponge before proceeding.

Boiler descaling function

- Close the door
- Press the  button to start the function.
- The descaling cycle starts. The heating elements switch on for the first 10 minutes of the cycle.



The function is interrupted when the door is opened and resumes when the door is closed.

- The heating elements switch off after approximately 10 minutes while the descaling cycle continues for another 50 minutes.

The appliance will emit a sound when the descaling process is complete. The light



comes on to indicate that the

descaling solution needs to be drained.

Emptying the reservoir

- Open the door.
- Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.

- Press the  button to start the function.

The descaler solution starts to flow in the deep tray out of the drainage tube on the right side of the rear wall the oven cavity.

- Wait until it has finished draining.

When finished, a sound is emitted.

- Empty the descaler solution from the deep tray.



Caution: the descaler solution may still be hot.

Rinse

Once the descaling solution has been drained, the water circuit should be rinsed with clean water.

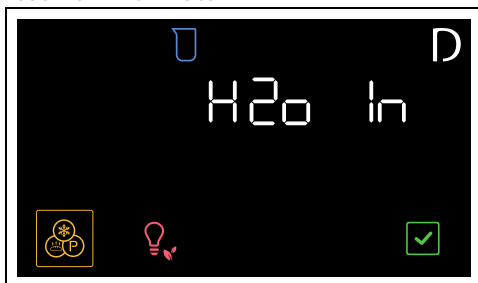


Use cold tap water which is not too hard, softened water or still mineral water.



Do not use distilled water, tap water with a high chloride content (> 40 mg/l), or other liquids.

The display will prompt you to fill the reservoir with water.



- Open the door.
- Place the deep tray on the third shelf from the bottom. Push the drip tray up against the back wall of the oven.
- Remove the filling drawer.
- Insert the funnel provided into the filling drawer.
- Using a measuring bottle or jug, pour enough water so that it overflows slightly inside the oven (approximately 1.2 litres is recommended).



The overflow of water inside the oven is not to be understood as a malfunction, but is part of the rinsing process.

- Press the  button to start the function and wait for one minute.

The appliance will then emit a sound and the display will prompt you to drain the

reservoir (the indicator light  will come on).

7. Press the  button again to start the function.

8. Wait until it has finished draining.

When finished, a sound is emitted.

9. Empty the water from the deep tray.

The display will prompt you to fill the reservoir with water again.

10 Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.

11. Pour one litre of water into the funnel in the filling drawer (using a graduated bottle or jug) until it overflows into the bottom of the oven cavity.

12. Press the  button to start the function and wait for one minute.

The appliance will then emit a sound and the display will prompt you to drain the

reservoir (the indicator light  will come on).

13. Press the  button again to drain the water from the reservoir into the deep tray.

14. Wait until it has finished draining.

When finished, a sound is emitted. The appliance automatically switches to the sanitisation procedure.

Sanitisation



The steam sanitising cycle removes any residue from the descaling process from the water circuit.

The display will prompt you to fill the reservoir with water.

1. Open the door.

2. Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.

3. Remove the filling drawer.

4. Insert the funnel provided into the filling drawer.

5. Using a measuring bottle or jug, pour water into the reservoir until it is full

(indicated by the indicator light  on the display).

6. Press the  button to start the function.

The appliance starts the 30-minute sanitising cycle.

7. Wait for the cycle to finish.



Warning: wait for the oven to cool down.

When finished, the appliance will prompt you to use the drain reservoir function.

8. Open the door.

9. Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.

10. Press the  button to confirm.

Water starts to flow into the deep tray from the drainage tube on the right side of the rear wall of the oven cavity.

11. Wait until it has finished draining.

When finished, a sound is emitted and

End appears on the display.

12. Empty the water from the deep tray.

13. Use a cloth or sponge to dry any remaining water in the oven.

14. Close the door.

Manual descaling

When you wish to perform descaling in advance, you can run the function manually:

1. Open the door.

2. Place the deep pan on the third shelf from the bottom. Push it against the rear wall of the oven cavity.

3. After entering the special functions

menu, press the  and  touch buttons on the control panel until the



function is selected.

4. Press the  button to confirm.

5. Proceed with the descaling procedure as described in the previous paragraphs.

Cleaning the reservoir and the water circuit

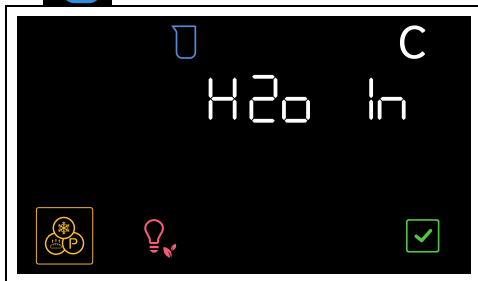
This function allows you to clean the reservoir and the water circuit of the appliance.

Preliminary operations

1. Open the door.

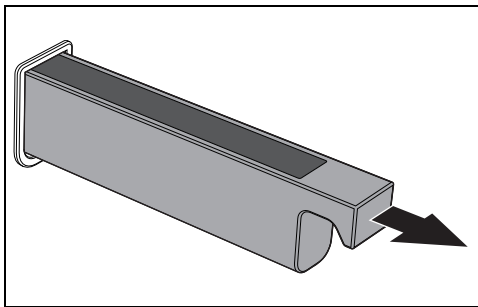
2. Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.

- After accessing the special functions menu, press the  and  buttons on the control panel to select the function .
- Press the  button to confirm. The  indicator light flashes.

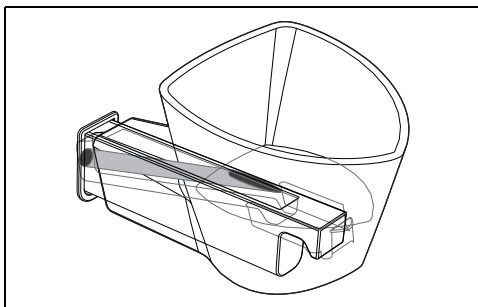


Fill the reservoir

- Pour 750 ml of clean water into a jug.
- Open the door and remove the filling drawer.

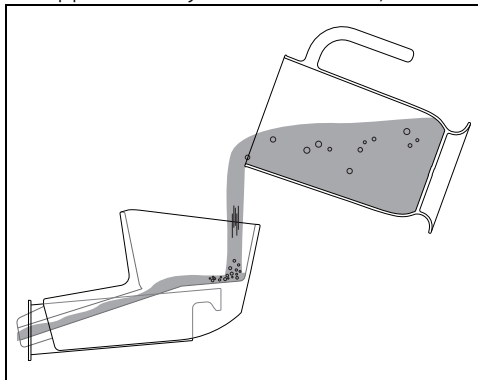


- Insert the funnel provided into the filling drawer.

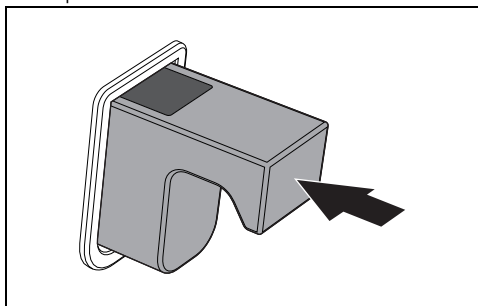


- Add the descaling solution until the maximum level light comes on .

(the reservoir can hold up to approximately 800 ml of water).



- When finished, remove the funnel and replace the reservoir.



If there is too much water in the reservoir, any excess water will overflow into the oven. If this happens, dry with a cloth or sponge before proceeding.

- Press the  button.

The light  comes on to indicate that you should drain the water.

Emptying the reservoir

- Open the door.
- Place the deep tray on the third shelf from the bottom. Slide it all the way to the back wall of the oven.
- Press the  button again to start the function.

Water starts to flow into the deep tray from the drainage tube on the right side of the rear wall of the oven cavity.

- Wait until it has finished draining.

When finished, a sound is emitted and

 appears on the display.

5. Empty the water from the deep tray.



We recommend that you clean the reservoir and the water circuit a couple of times.



You can also use a detergent solution instead of water. In this case, it is advisable to carry out at least a couple of rinses with water, following the instructions in this chapter.

Extraordinary maintenance

Seal maintenance tips

The seal should be soft and elastic.

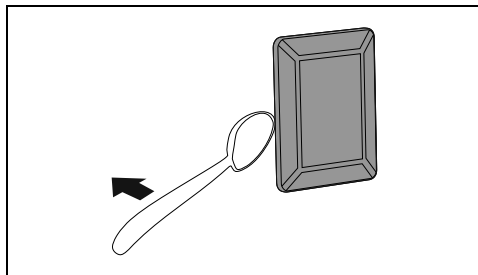
- To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.

Replacing the internal light bulb



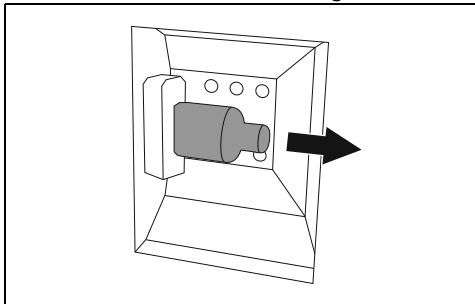
Power voltage
Danger of electrocution

- Unplug the appliance.
 - Wear protective gloves.
1. Completely remove all accessories from inside the oven.
 2. Remove the rack/tray support frames.
 3. Use a tool (e.g. a spoon) to remove the bulb cover.



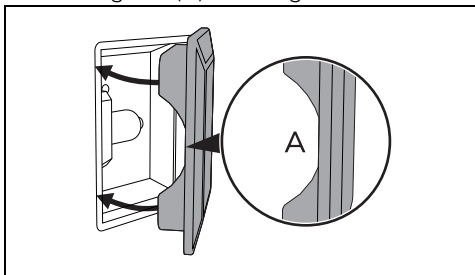
Take care not to scratch the enamel of the oven cavity wall.

4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

5. Replace the light bulb with one of the same type (40 W).
6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



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

INSTALLATION

Electrical connection



See General safety instructions.

General information

Check the mains characteristics against the data indicated on the plate.

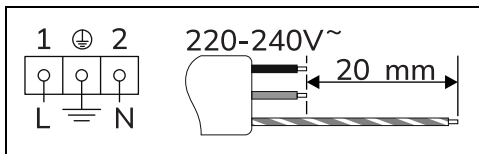
The identification plate bearing the technical data, serial number and brand

name is visibly positioned on the appliance. Do not remove this plate for any reason.

The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

The appliance can work in the following modes:

- 220-240 V~



3 x 1.5 mm² three-core cable.



The values indicated above refer to the cross section of the internal lead.



The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

Fixed connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

For the Australian/New Zealand market:

The circuit breaker incorporated in the fixed connection must comply with AS/NZS 3000.

Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters, gang sockets or shunts as these could cause overheating and a risk of burns.

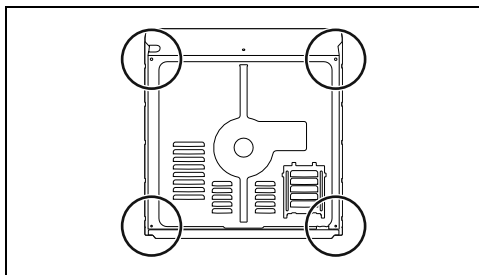
Cable replacement



**Power voltage
Danger of electrocution**

- Disconnect the mains power supply.

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



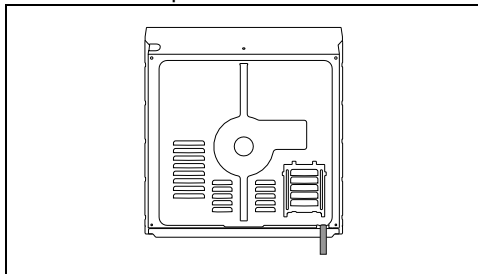
2. Replace the cable.
3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.

Positioning



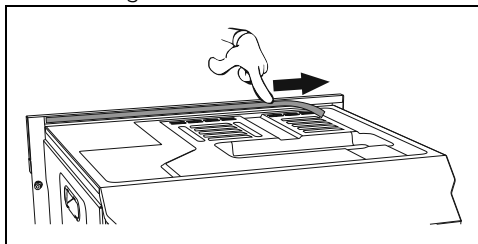
See General safety instructions.

Position of the power cable

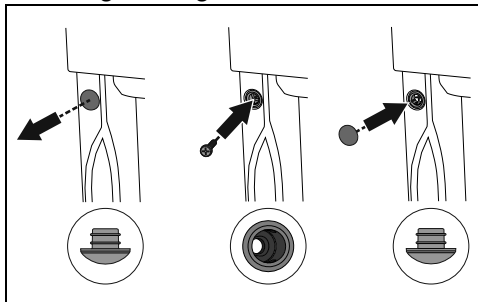


Front panel seal

Glue the supplied seal to the rear part of the front panel to avoid water or other liquids from leaking in.

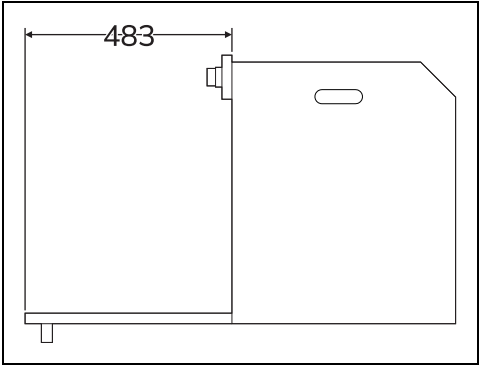
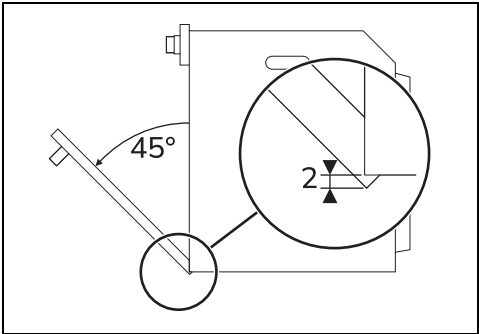
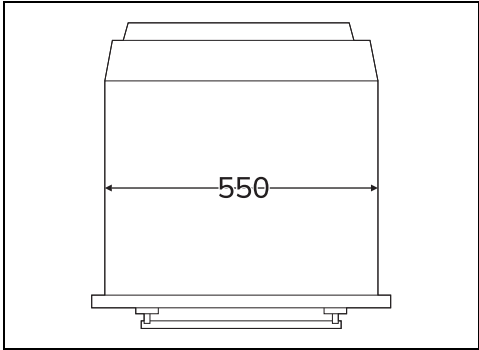
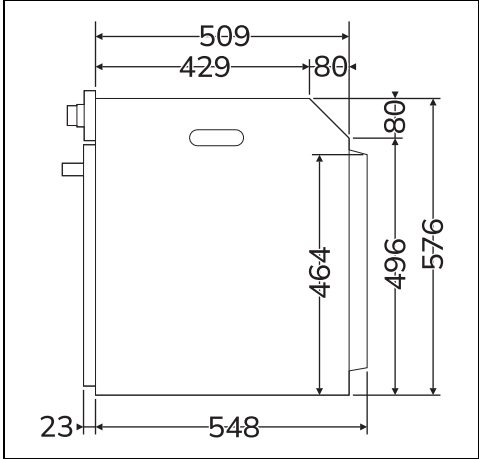
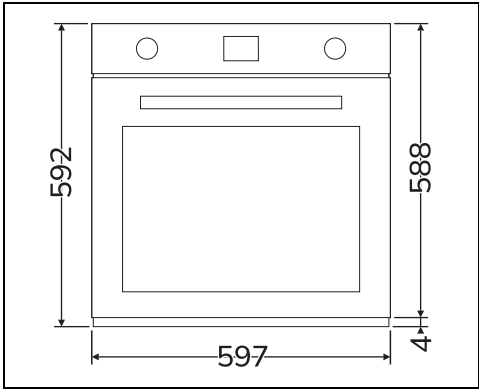


Fastening bushings

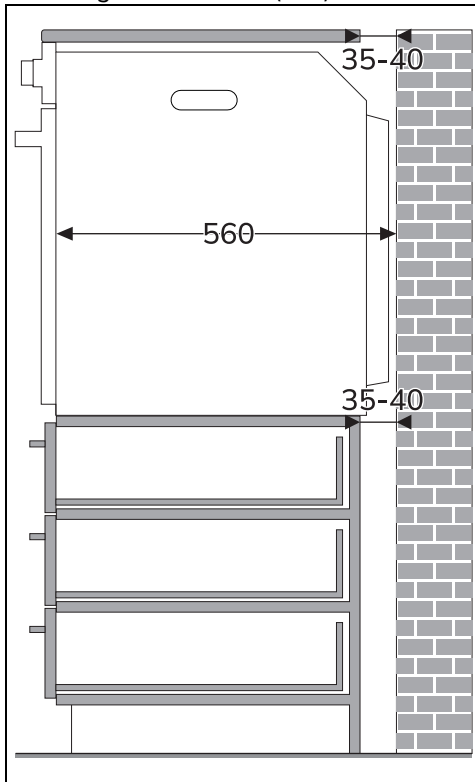


1. Remove the bushing covers on the front of the appliance.
2. Mount the appliance into the recess.
3. Secure the appliance to the cabinet using screws.
4. Cover the bushings with the previously removed covers.

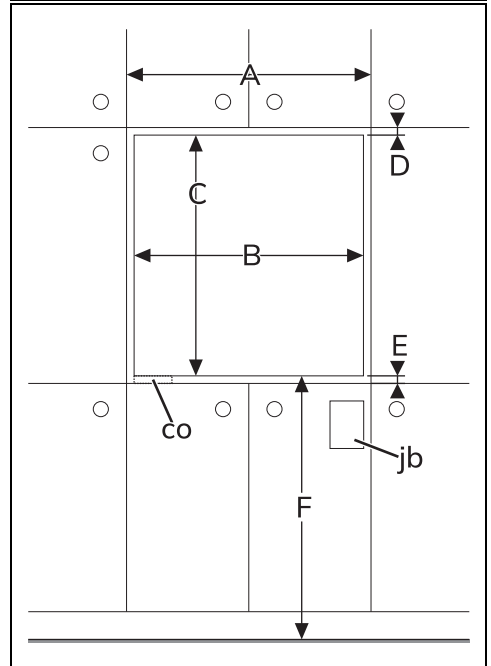
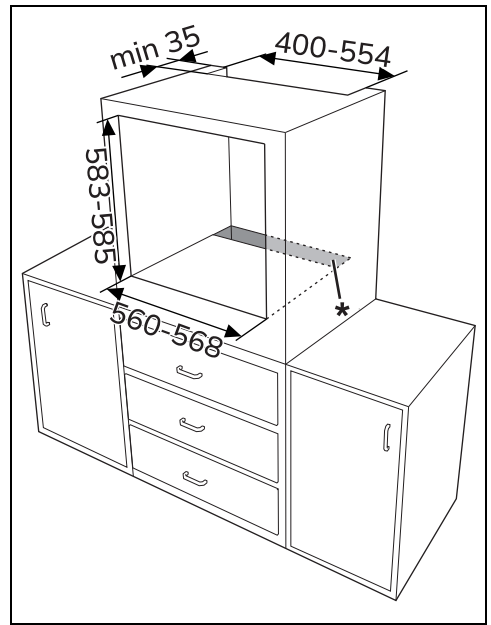
Appliance overall dimensions (mm)



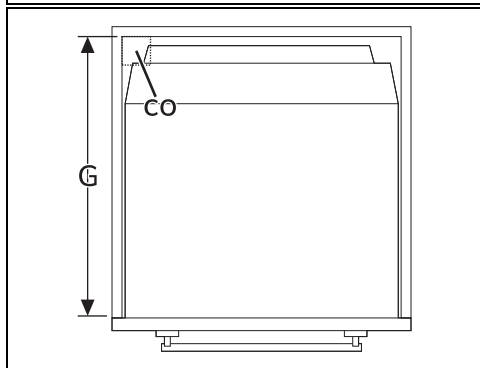
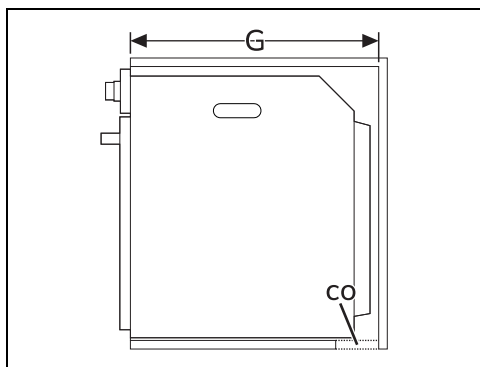
Mounting into a column (mm)



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



Mounting under worktops (mm)



A min. 603 mm

B 560 - 568 mm

C 583 - 585 mm

D 9 - 11 mm

E min. 5 mm

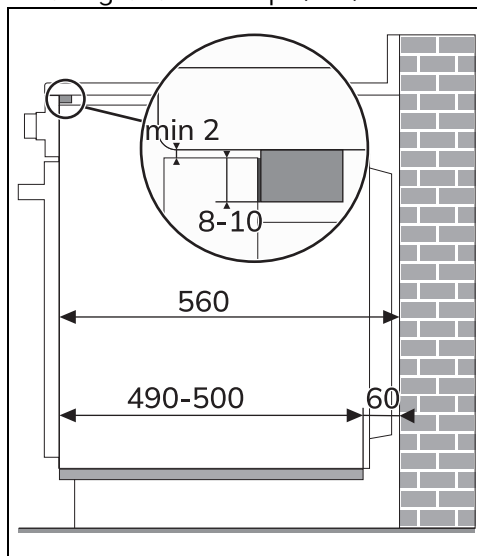
F 121 - 1105 mm

G min. 560 mm

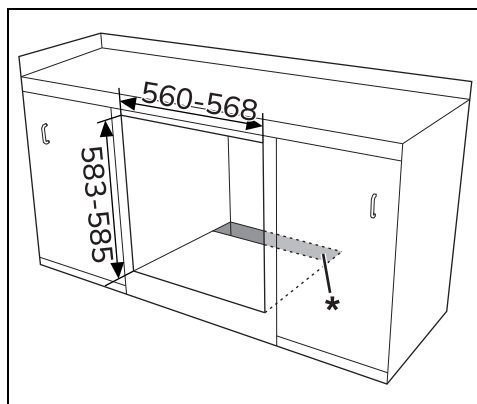
H min. 594 mm

co Cutout for power cord (min. 6 cm²)

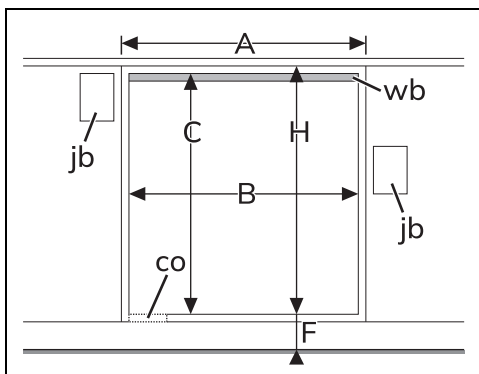
jb Electrical connection box



If the appliance is to be built-in under a worktop, a wooden bar has to be installed order to use the seal that is glued to the back of the front panel to prevent water or other liquids leaking in.



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



A min. 603 mm

B 560 - 568 mm

C 583 - 585 mm

D 9 - 11 mm

E min. 5 mm

F 121 - 1105 mm

G min. 560 mm

H min. 594 mm

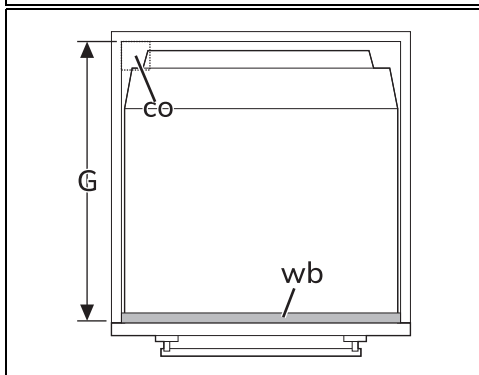
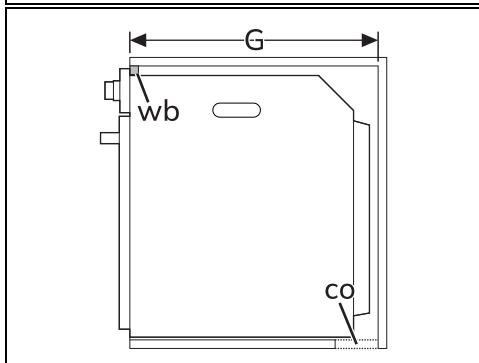
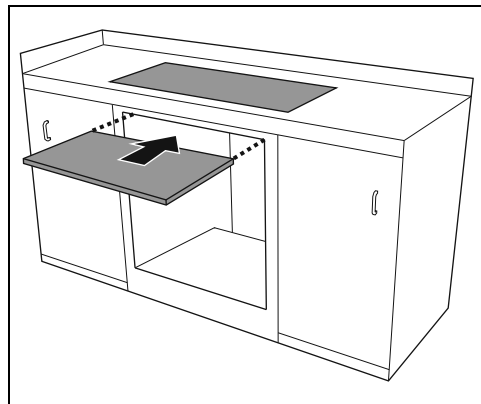
co Cutout for power cord (min. 6 cm²)

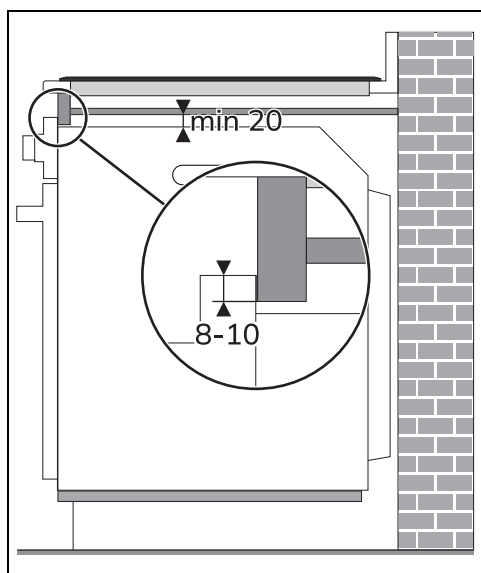
jb Electrical connection box

wb Wooden bar (recommended)

Mounting under worktops (mm) (pyrolytic models only)

Whenever a hob is installed above the oven, a wooden separator has to be installed at a minimum distance of 20 mm from the top of the oven to prevent overheating when the two appliances are used at the same time. It must only be possible to remove the separator by using suitable tools.





When using a wooden separator, a wooden bar has to be installed under the worktop in order to use the seal that is glued to the back of the front panel to prevent water or other liquids leaking in.