

Contents

1 Instructions	4
1.1 General safety instructions	4
1.2 Appliance purpose	8
1.3 Manufacturer's liability	8
1.4 This user manual	9
1.5 Identification plate	9
1.6 Disposal	9
1.7 How to read the user manual	10
1.8 To save energy	10
2 Description	11
2.1 General description	11
2.2 Control panel	12
2.3 Other parts	13
2.4 Accessories	13
3 Use	16
3.1 Using the accessories	17
3.2 Using the oven	19
3.3 Cooking advice	47
3.4 Quick Mode	48
3.5 Smart Cooking	51
3.6 History	53
3.7 My recipes	63
3.8 Other functions	68
3.9 Settings	79
4 Cleaning and maintenance	85
4.1 Cleaning the surfaces	85
4.2 Cleaning the door	85
4.3 Cleaning the oven cavity	88
4.4 Extraordinary maintenance	98
5 Installation	100
5.1 Electrical connection	100
5.2 Positioning	101

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

For further information on the product: www.smeg.com



Instructions

1 Instructions

1.1 General safety instructions



RISK OF INJURY

- During use the appliance and its accessible parts become very hot. Keep children at a safe distance.
- 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.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instructions concerning use of the appliance by a responsible person for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Young children should be supervised to ensure that they do not play with the appliance.
- Keep children under the age of eight 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 monitored.
- 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.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



- 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.
- WARNING: accessible parts will become hot when in use. Young children should be kept away.

- 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.



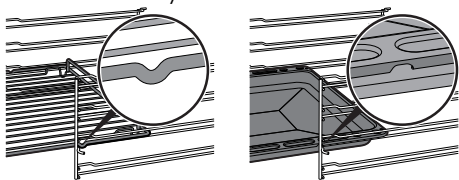
RISK OF DAMAGING THE APPLIANCE

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.
- Do not use rough or abrasive materials or sharp metal scrapers.
- 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).
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass since they can scratch the surface, which may result in shattering of the glass.



Instructions

- 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 a steam cleaner to clean the appliance.
- Do not spray any spray products near the appliance.
- (on some models only) Before starting the pyrolytic cycle, remove any food residues or large spills from previous cooking operations from the inside of the oven.
- 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 put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Never use the oven door to lever the appliance into place when fitting.



- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- 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 avoid potential overheating, the appliance must not be installed behind a decorative 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.
- This oven must not be installed behind a decorative door in order to avoid overheating.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables that can withstand temperatures 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.
- 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.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.



Instructions

For this appliance

- Take care because steam may not be visible at certain temperatures.
- Keep the oven door closed during cooking.
- Open the appliance door carefully during or after cooking.
- When steaming, always place the tray below the perforated tray in order to catch any drips.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- The base of the oven and the evaporation tray must always be left free.
- Dishes must be heat and steam resistant.
- Do not use silicone moulds when steaming.
- Ensure that the appliance is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- The oven is not intended to be used on board ships.

1.2 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
- On farms/farm accommodation
- By guests in hotels, motels and other types of residential environments
- In bed and breakfast accommodation.

1.3 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
- The use of non-original spare parts.



1.4 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.

1.5 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.

1.6 Disposal



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

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power cable and remove it.



Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.
- 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.



Instructions

1.7 How to read the user manual

This user manual uses the following reading conventions:



Instructions

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



Description

Description of the appliance and its accessories.



Use

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



Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.



Installation

Information for the qualified technician: Installation, operation and inspection.

1.8 To save energy

- Only preheat the appliance if the recipe requires you to do so.
- 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.



Safety instructions

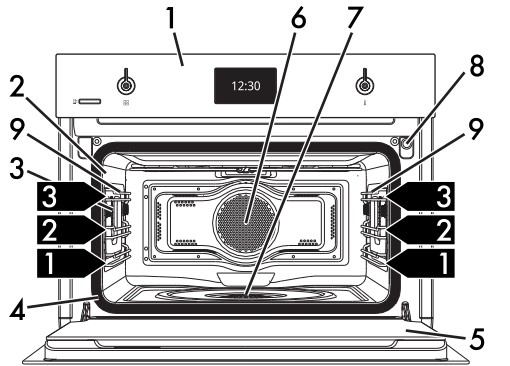


Information / Advice



2 Description

2.1 General description



1 Control panel

2 Temperature probe socket (on some models only)

3 Oven light

4 Seal

5 Door

6 Fan

7 Evaporation tray

8 Water supply tube

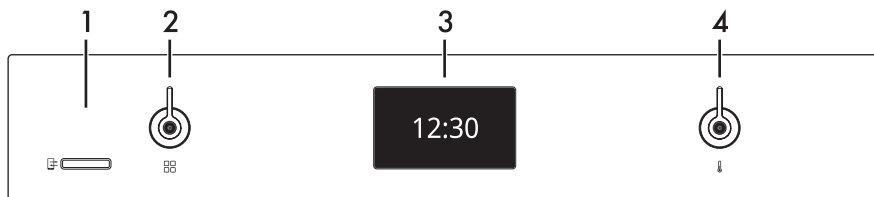
9 Rack support frames

1,2,3 Frame shelf



Description

2.2 Control panel



1 Remote control indicator light (on some models only)

When lit it indicates that the appliance can be controlled remotely via a smartphone or tablet (see the “Built-in oven connectivity” user manual).

SmegConnect (on some models only)

The appliance is equipped with **SmegConnect** technology that allows the user to control the appliance via an App on his/her smartphone or tablet computer.

For further information, please refer to the booklet provided and / or visit the website

www.smeg.com

2 Function knob

In Quick Mode, this knob allows you to select the cooking function.

3 Display

The touchscreen display allows you to interact with the appliance. Touch the icons to access the various functions. All the operating parameters will be shown on the display.

4 Temperature knob

In Quick Mode, this knob allows you to select the cooking temperature.





2.3 Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see "General description").

Oven lighting

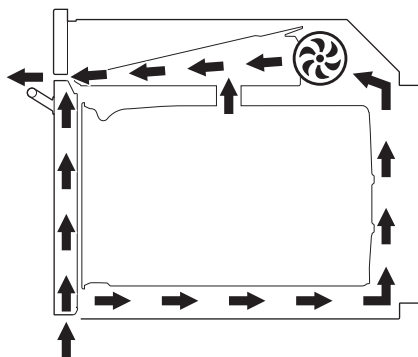
The appliance's interior lighting comes on:

- When the door is opened.
- Touch the **light symbol**  when the oven is in operation to manually activate or deactivate the oven light, apart from when the **VAPOR CLEAN**  function is in use.



In order to save energy, the light turns off after about one minute from the start of cooking or whenever the door is opened (this function can be disabled via the secondary menu).

Cooling fan

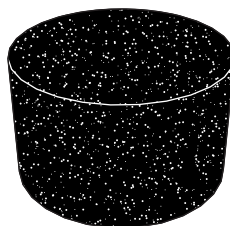


The fan cools the oven and comes into operation during cooking.

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

2.4 Accessories

Sponge

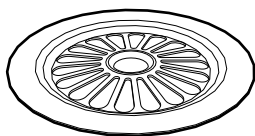


Useful for removing condensation from inside the oven.



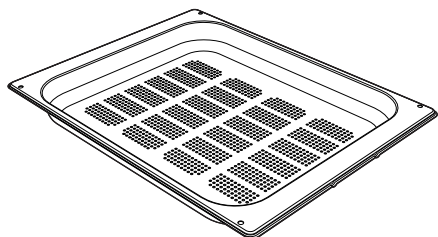
Description

Evaporation tray cover



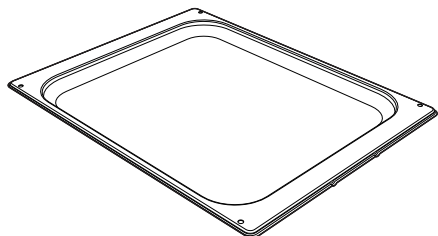
Evenly distributes steam inside the oven.

Perforated tray



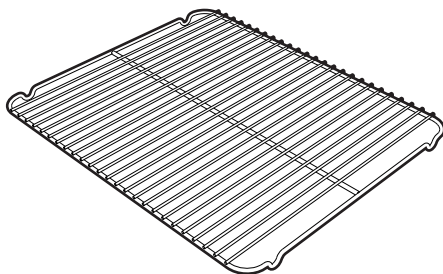
Useful for steaming fish and vegetables.

Tray



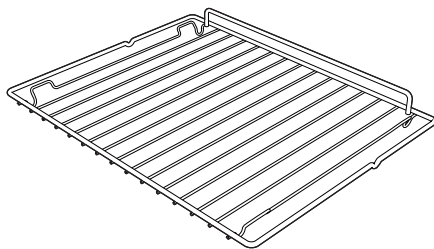
Useful when cooking cakes (with cooking times of less than 25 minutes or without steam), rice, beans and cereals. It is also essential for collecting liquids produced by steaming or defrosting of foods contained in the perforated trays above.

Tray rack



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

Rack



Useful for supporting containers with food during cooking.

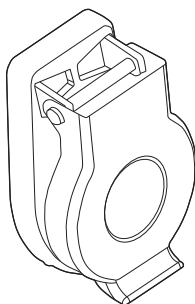
Temperature probe (on some models only)



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

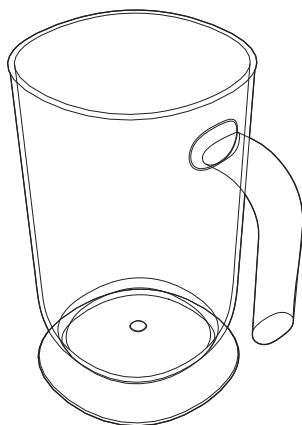


Protective cover (on some models only)



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

Jug



For holding liquids when filling and emptying the reservoir.



Some models are not provided with all accessories.



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



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

Other 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.



Use

3 Use

Instructions



High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Open the appliance door carefully during or after cooking.
- Take care because steam may not be visible at certain temperatures.
- Do not cook dishes containing large quantities of strong alcoholic beverages. Alcohol vapour inside the oven could ignite.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.



Improper use

Risk of damage to enamelled surfaces

- When steaming, always place the tray below the perforated tray in order to catch any drips.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- The base of the oven and the evaporation tray must always be left free.
- Dishes must be heat and steam resistant.
- Do not use silicone moulds when steaming.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.



High temperature inside the oven during use
Danger of fire or explosion

- Do not spray any spray products near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

Advantages of steam cooking

The steam cooking system cooks any type of food much more delicately.

It is also ideal for defrosting foods 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.

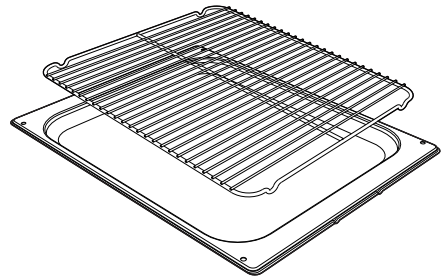
Preliminary operations

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove all the accessories from the appliance and wash them (see "4 Cleaning and maintenance").
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

3.1 Using the accessories

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.



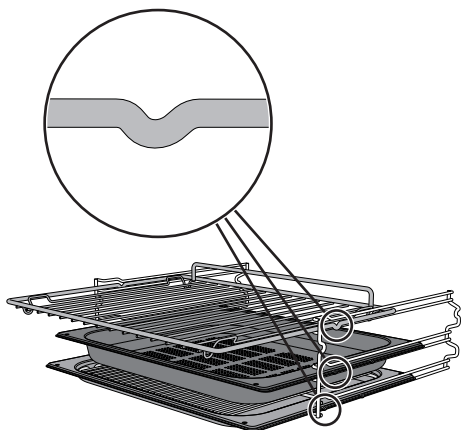


Use

Racks and trays

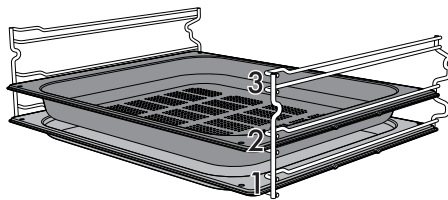
Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the racks and trays from being removed accidentally must face downwards and towards the back of the oven cavity.



2+1 configuration

If you intend to use the perforated tray for steam cooking, this must be positioned on the second runner while the tray must be positioned on the first runner. This allows liquids to be collected separately from the food that is being cooked (2+1 configuration, see "Preset recipes table").



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



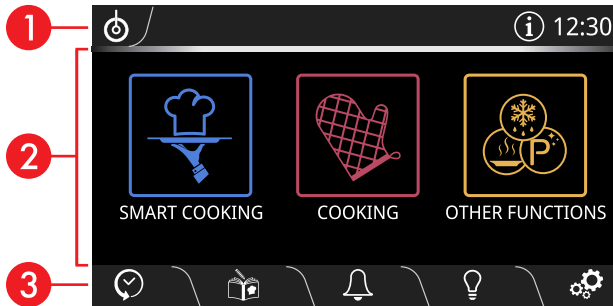
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.



3.2 Using the oven

Display

The parameters and values for the currently selected function will be indicated on the display. To use it, simply touch the "virtual" buttons and/or scroll through the values shown.






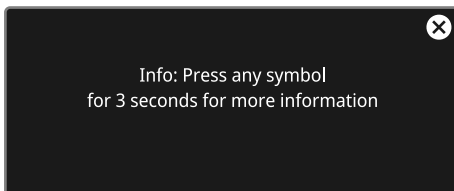
(the main menu display is shown in the figure)

1 Information area

Information regarding the menus and submenus of the functions in progress in the main area are indicated in this area.

The following are also present in this area:

- **QUICK MODE**  button: touch this button to access the Quick Mode menu.
- **HOME**  button: touch this button to return to the main menu
- **INFORMATION**  button: touch this button to display the following screen



- Current time display.

2 Main area

The various functions of the appliance can be set in this area. Touch the buttons and values to set the required function.

3 Lower area

There are various shortcut function buttons in this area, which vary according to the functions set in the main area.



HISTORY



MY RECIPES



TIMER



LIGHT



SETTINGS



Use

According to the page that is displayed, the following buttons may also be present:



BACK



CONFIRM



START



REPLAY



STOP



SAVE



DELETE



DOOR LOCK




RAPID PRE-HEATING



PROBE (if fitted)



Press and hold the **HOME**  button for a few seconds to stop cooking immediately at any time and return to the main menu.

Connectivity (on some models only)

Connectivity requirements:

- Smartphone or tablet running iOS version 10.x or later or Android version 5.1 or later.
- Wi-Fi network (2.4 GHz band, WPA2 protected) active and available in the place where the appliance is installed.
- Internet connection.
- Name and password of the home Wi-Fi network or WPS (Wi-Fi Protected Setup) mode available.

For further information, please refer to the “**Built-in oven Connectivity**” user manual.

First use



The following instructions are also valid in the case of a prolonged power failure.

To switch on the appliance:

1. Connect the appliance to the mains power supply.

The manufacturer's logo will appear for a few seconds on the display .




After the appliance is switched on, you will need to wait a few seconds before you can use it.

Then the current time display will appear with the time field **00:00** flashing.

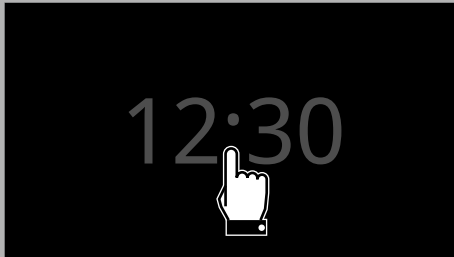


To be able to start any cooking function, the current time must be set.



2. Touch the flashing **00:00** symbol to access the **SET THE TIME** submenu.
3. Scroll up and down through the hours and minutes to set the current time.
4. Touch the **CONFIRM**  button (at the right in the lower area **3**) to set the current time.



The current time can also be set or modified by touching the time indicated on the display for at least 3 seconds.




On first use, the appliance language is set to "English" by default. It is recommended that you set the required language at this point.

5. Touch the **SETTINGS**  button (at the right in the lower area **3**).
6. In the **Language** option (on the left), scroll through the available languages (on the right) to select the required language.
7. Touch the **CONFIRM**  button (at the right in the lower area **3**) to set the required language.

Deactivating the display



When the  **Show the time** mode is set to **Off**, if the time display is shown, the display will switch off automatically after 2 minutes.

Reactivating the display

To reactivate the display when it is off:

- Turn one of the two knobs.

The display turns on after a few seconds.

The display shows the main menu when it is switched on again.



Put the knobs back to their starting position.



Use

Selecting a steam cooking function

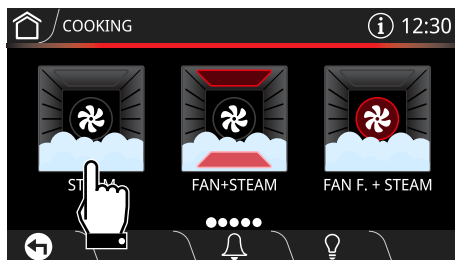



Do not place food or any other object directly on the bottom of the oven. The base of the oven and the evaporation tray must always be left free.

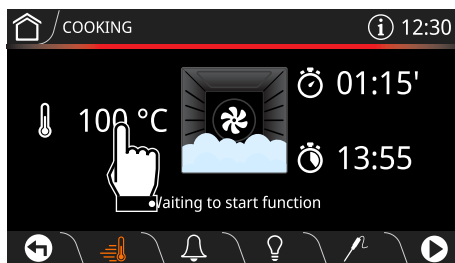


If cooking has just been performed with temperatures greater than 100°C, you must wait for the oven to cool in order to use the steam function.

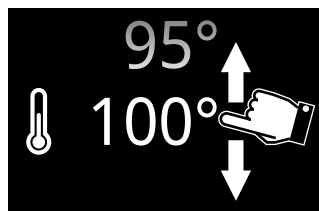
4. Select the "STEAM"  function.



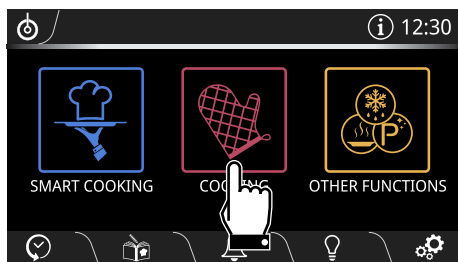
5. Touch the TEMPERATURE  button or the relative value.



6. Scroll through the values and select the required cooking temperature (for example "90°C").





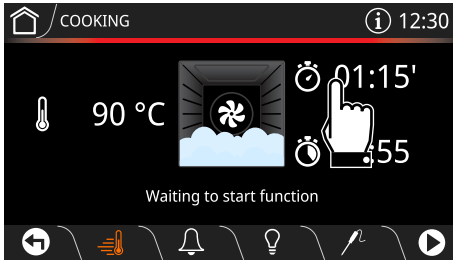
3. Touch the COOKING  button on the "main menu".



The minimum temperature that can be set is 30°C.



7. Touch the **CONFIRM**  button (at the lower right **3**) to confirm the new cooking temperature that has been selected.
8. Touch the **COOKING DURATION**  button or the relative value).



9. Scroll through the values and select the required duration (for example "25 minutes").



10. Touch the **CONFIRM**  button to confirm the selected cooking duration.

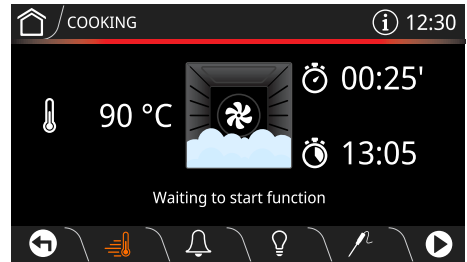


The hours and minutes can be selected separately.



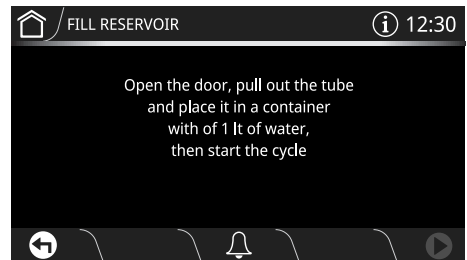
The duration of the steam cooking can be from a minimum of 1 minute to a maximum of 2 hours.

The expected end of cooking time appears under the duration (in the example "13:05").



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

11. Touch the **START**  button to start the reservoir filling procedure.





Use

Filling the reservoir



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



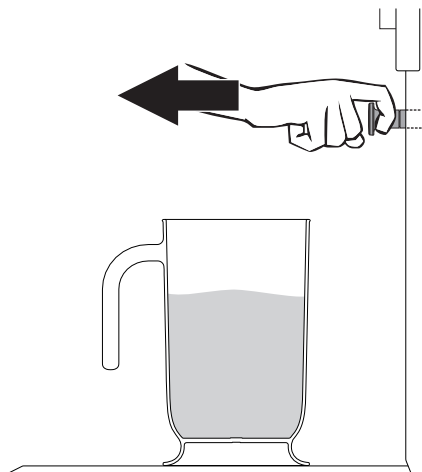
Do not use distilled water, tap water with a high chloride content (> 40 mg/l), or other liquids.

12. Fill the jug provided (or a container) with sufficient water for the cooking duration.
13. Open the oven door.
14. Place the jug (or container) on the open door.

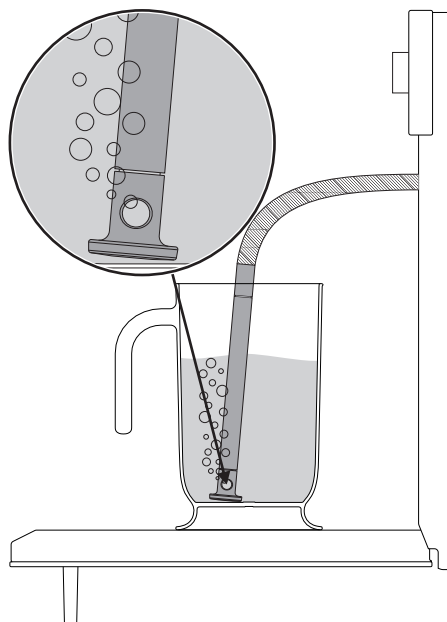


Note: the jug or container with the water must have a gross weight lower than 5 kg.

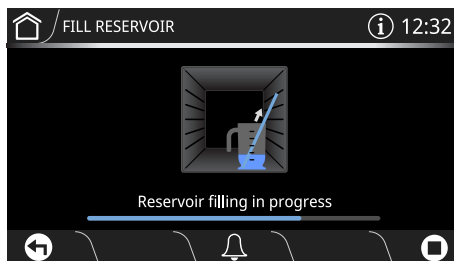
15. Remove the tube from its seat.



16. Place the end of the tube at the bottom of the jug (or container).



17. Press the **START** button to start filling the reservoir with water.



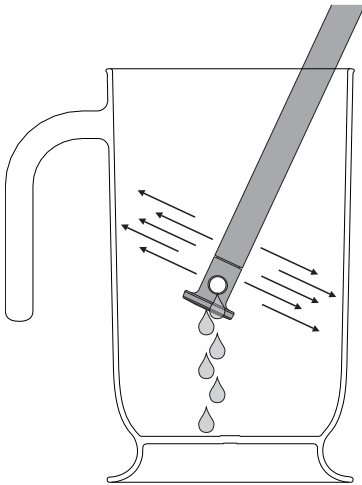


The appliance will automatically draw the quantity of water necessary for cooking on the basis of the set duration.



In the event that the water runs out, the appliance will automatically stop the cooking process, a buzzer will sound and the display will show a request to fill the reservoir with water.

18. When finished, shake the tube in order to remove any remaining water.




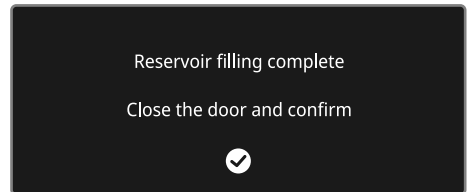
19. Place the tube back into its seat and remove the jug (or container).

20. Close the door.



When the door is closed, a system will automatically draw in any residual water in the tube to avoid drips. A bubbling noise may be heard; this is completely normal.

21. Touch the **CONFIRM**  button to confirm that you have finished filling the reservoir.



The appliance starts the function using the parameters set.



Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.



Use

Pre-heating

Steam cooking is always preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.

This stage is indicated by a progressive increase in the temperature level reached.

Rapid pre-heating

End of steam cooking

At the end of cooking, **Function ended** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Function ended



Pre-heating cannot be bypassed when steam cooking is used.

At the end of pre-heating, the temperature reaches the maximum set level.


A buzzer sounds and a message appears on the display to indicate that cooking starts automatically.

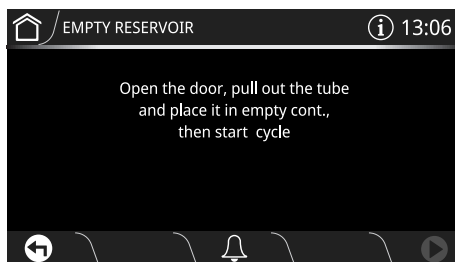
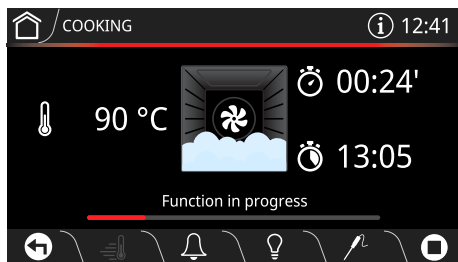
Removing the residual water

At the end of steaming, the water can be emptied from the reservoir.



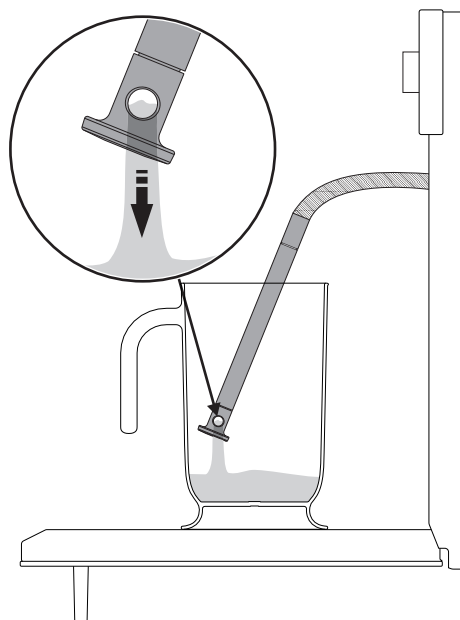
We recommend emptying the reservoir each time you finish using the appliance to avoid scale build-up.


22. Touch the **HOME**  button to exit from the function: the appliance prompts you to drain the water from the reservoir.

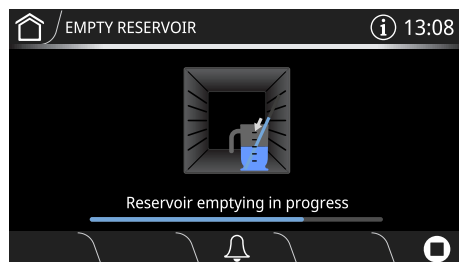





23. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.
24. Fully open the door when safe to do so and cautiously remove the food from the oven.
25. Place the jug provided or a container on the open door.
26. Remove the tube from its seat and insert the end of it into the jug (or container).

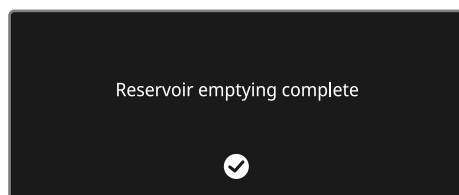


27. Press the **START**  button to start draining the water into the jug (or container).



It is only possible to drain the water when the door is open. Always make sure that you have removed the tube from its seat and inserted its end into the jug (or container) before pressing the **START**  button to start the emptying cycle.

When complete, the display will indicate that the residual water removal process is complete.

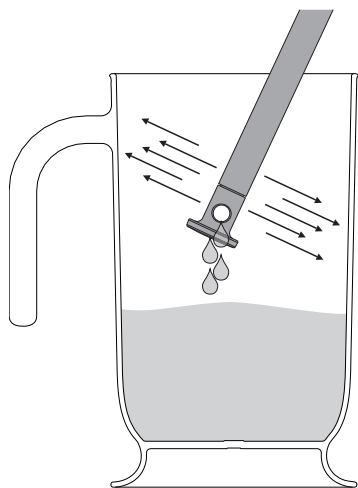


28. Touch the **CONFIRM**  button.



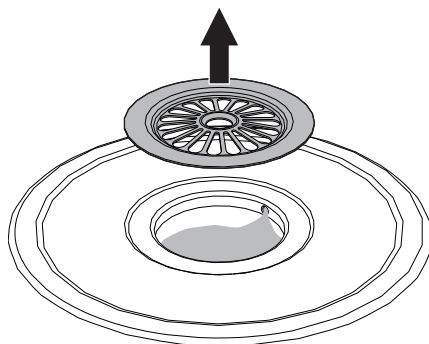
Use

29. Shake the tube in order to remove any remaining water.



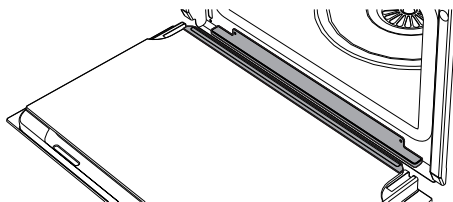
30. Place the tube back into its seat and remove the jug.

31. Remove the cover from the evaporation tray inside the oven cavity and dry it with the sponge provided.



Note: The evaporation tray cover may be very hot: use appropriate protection.

32. Remove condensation from the base and walls of the oven cavity, the door glass and drip tray and the front of the appliance using a sponge.



Take care: the water may be very hot.



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°C for the same time you would cook it in a microwave oven. To obtain a creamy texture stir halfway through cooking.



Use

- **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.

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.

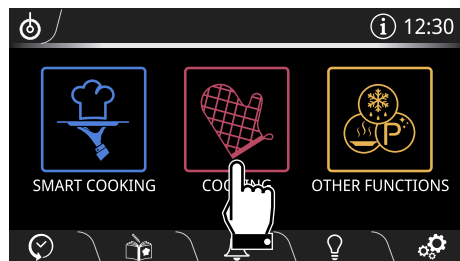
Sous vide cooking in a steam oven is the best way to cook food without altering its nutritional properties and quality. It is also an extremely healthy and natural type of cooking.

- 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.

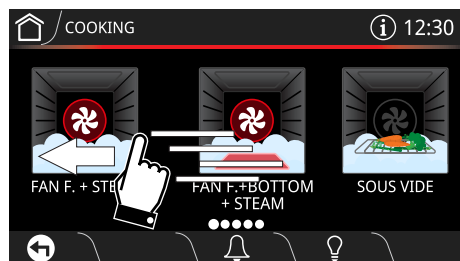


To select Sous Vide cooking:

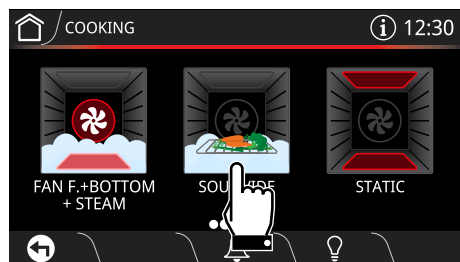
1. Touch the **COOKING**  button on the "main menu".



2. Scroll through the display from right to left.



3. Select the "SOUS VIDE" function.



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.



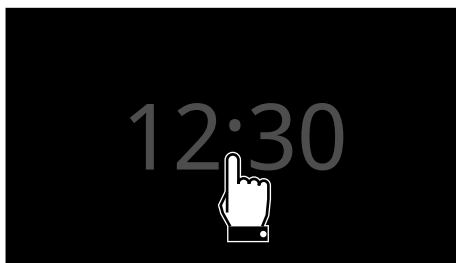
Use


Useful tips:

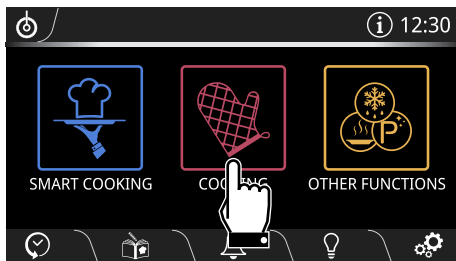
- It is recommended to use fresh, quality foodstuffs that have been well preserved until cooked.
- Seasoning can be added to the bag in order to improve cooking results.
- Remove all bones from the foods that could pierce the bag and affect cooking.
- Do not leave the food to be cooked at room temperature for too long as the bag may inflate during cooking and lose all the advantages of vacuum sealing it.
- The food to be vacuum-sealed for Sous vide cooking or to preserve it should be at fridge temperature (3°C to 7°C), never hot.
- Keep vacuum-sealed products (cooked and then blast chilled) in the fridge at a constant temperature and not above 3°C .
- In order to cook the food uniformly, place the food on one layer and do not overfill the bags.
- If you are cooking different foods at the same time, place the bags on the same shelf without overlapping them.
- Do not reuse the bags after cooking.

Selecting a combination cooking function

1. Touch the time indicated on the display.

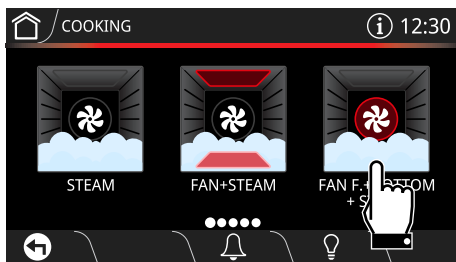


2. Touch the **COOKING**  button on the "main menu".



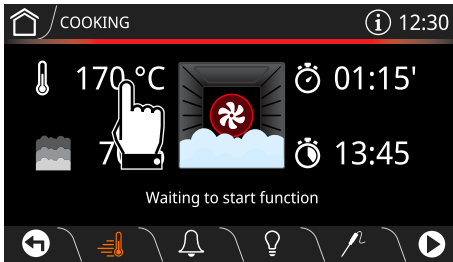
3. Select the required combination function (for example "CIRCULAIRE +

STEAM").

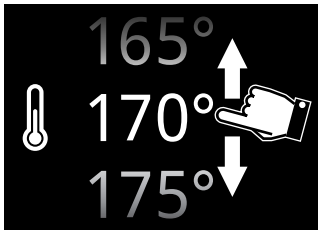




4. Touch the **TEMPERATURE**  button or the relative value.

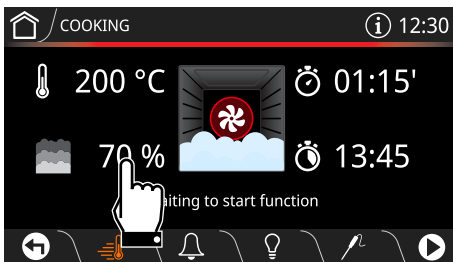


5. Scroll through the values and select the required cooking temperature (for example "200°C").

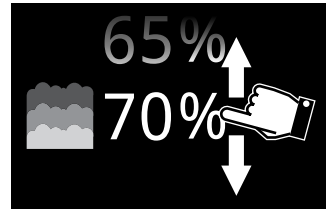


6. Touch the **CONFIRM**  button (at the lower right **3**) to confirm the new cooking temperature that has been selected.

7. Touch the **STEAM PERCENTAGE**  button or the relative value.

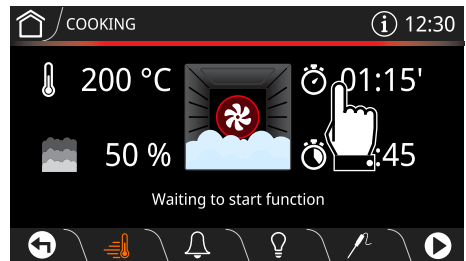


8. Scroll through the values and select the required percentage of steam (for example "50%").

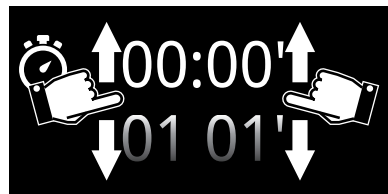


9. Touch the **CONFIRM**  button.

10. Touch the **COOKING DURATION**  button or the relative value).



11. Scroll through the values and select the required duration (for example "1 hour").



12. Touch the **CONFIRM**  button to confirm the selected cooking duration.

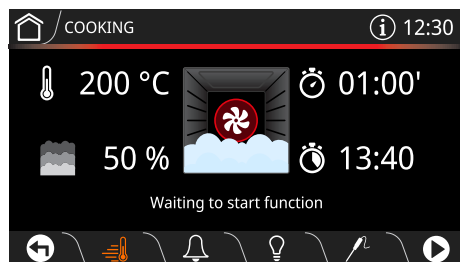


The hours and minutes can be selected separately.



Use

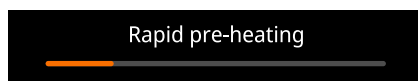
The expected end of cooking time appears under the duration (in the example "13:40").



Pre-heating

Combination cooking is always preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.

This stage is indicated by a progressive increase in the temperature level reached.

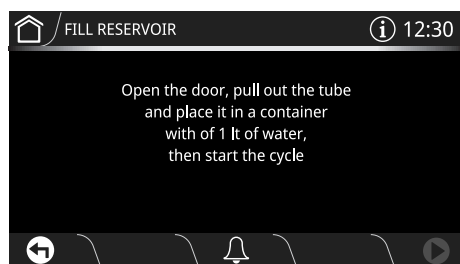


The minutes required for pre-heating are already included in the end-of-cooking time.




Unless otherwise indicated in the recipe, it is not recommended to place food in the oven during the preheating stage.

13. Touch the **START**  button to start the reservoir filling procedure.

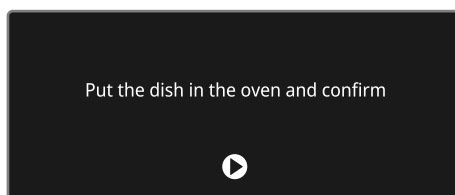


14. Fill the reservoir as described in the section "**Filling the reservoir**".



To disable pre-heating, touch the relative button .

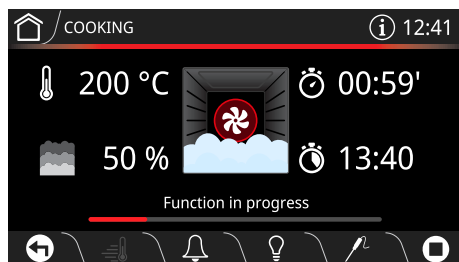
After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven.



15. Open the door.
16. Place the food inside the oven.
17. Close the door.



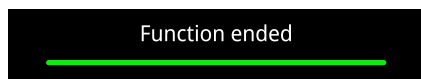
18. Touch the **START**  button to start cooking.



Steam	Type of food
25%	Breads and cakes
30%	Duck
40%	Beef, veal and lamb
50%	Chicken and chops
70%	Whole fish

End of combination cooking

At the end of cooking, **Function ended** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.



19. Drain the reservoir as described in the section **"Removing the residual water"**.

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.



STEAM CIRCULAIRE

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.



CIRCULAIRE + BOTTOM CIRCULAIRE

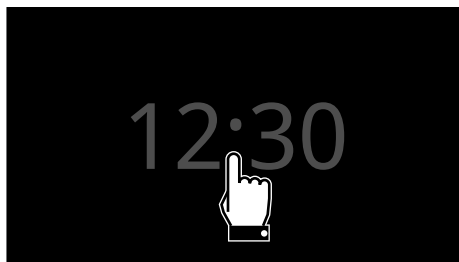
Allows you to quickly finish cooking food that is already cooked on the outside but not on the inside.



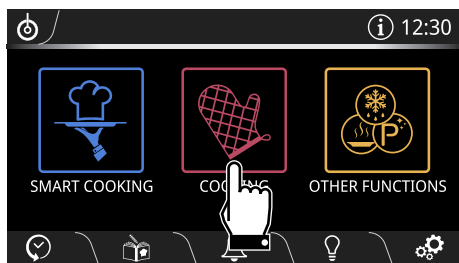
Use

Selecting a traditional cooking function

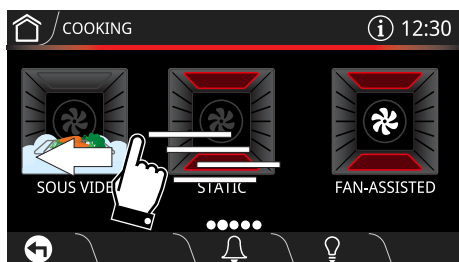
1. Touch the time indicated on the display.



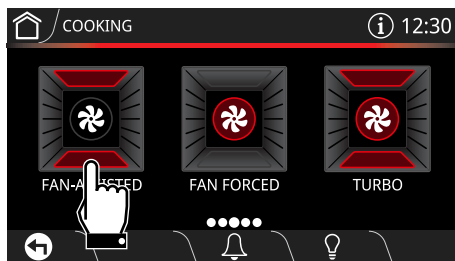
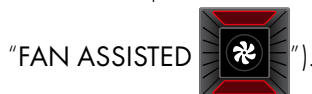
2. Touch the **COOKING**  button on the "main menu".



3. Scroll through the display from right to left to access the traditional functions menu.



4. Select the required function (for example



5. Touch the **START**  button (at the lower right **3**) to start pre-heating.



Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.

Pre-heating

Cooking is preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.


This stage is indicated by a progressive increase in the temperature level reached.

Rapid pre-heating

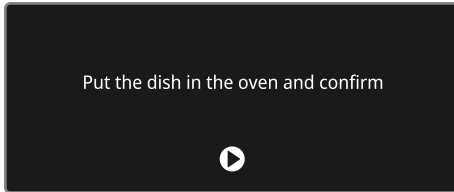



Unless otherwise indicated in the recipe, it is not recommended to place food in the oven during the preheating stage.

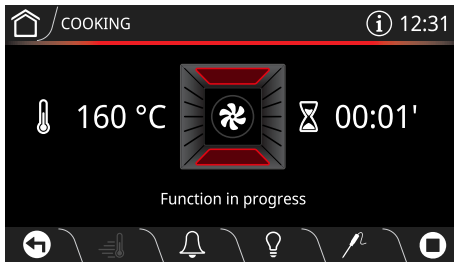


To disable pre-heating, touch the relative button .

After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven.



6. Open the door.
7. Place the food inside the oven.
8. Close the door.
9. Touch the **START**  button to start cooking.



Once cooking has started, it is possible to set timed cooking:

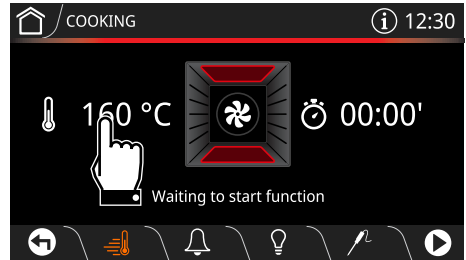
- Touch the **TIME**  button and follow the instructions in the "Timed cooking" section.

Modifying the cooking temperature

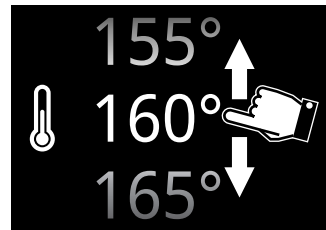


The temperature can be modified at any time during cooking.

1. Touch the **TEMPERATURE**  button or the relative value.



2. Scroll through the values and select the required cooking temperature (for example "180 °C").



3. Touch the **CONFIRM**  button (at the lower right **3**) to confirm the new cooking temperature that has been selected.



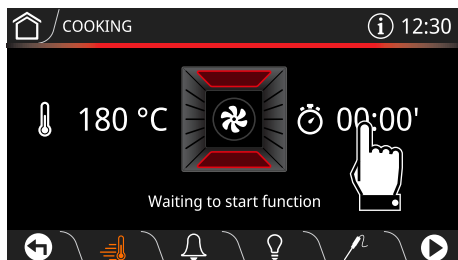
Use

Timed cooking

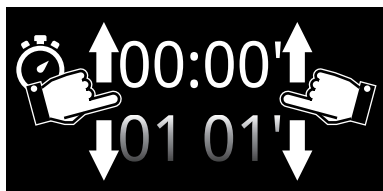


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. Touch the **COOKING DURATION**  button or the relative value).



2. Scroll through the values and select the required duration (for example "1 hour").



3. Touch the **CONFIRM**  button to confirm the selected cooking duration.

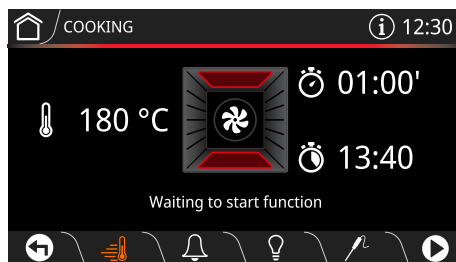


The hours and minutes can be selected separately.




The duration of the timed cooking can be from a minimum of 1 minute to a maximum of 13 hours.

The expected end of cooking time appears under the duration (in the example "13:40").



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



The countdown starts after the pre-heating has ended or if you wish to avoid pre-heating (touch the relative button .

4. Touch the **START**  button to start timed cooking.

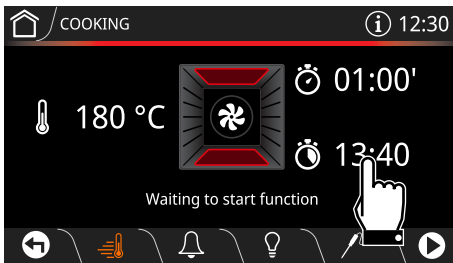


Delay cooking

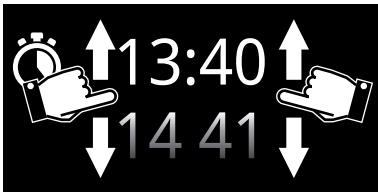


Delay cooking is the function which allows a cooking operation to be stopped at an established time depending on the time set by the user, after which the oven will switch off automatically.

1. After setting timed cooking, touch the **DELAY COOKING**  button or the relative value.

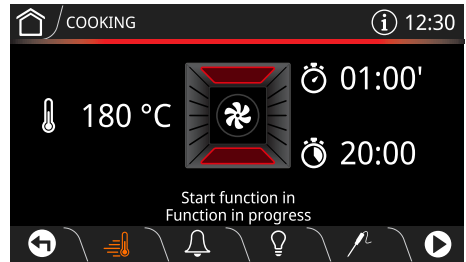


2. Scroll through the values and select the required end-of-cooking time (e.g. "20:00").



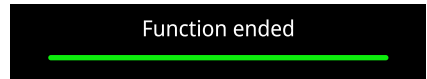
The hours and minutes can be selected separately.

3. Touch the **CONFIRM**  button to confirm the selected end of cooking time.



End of cooking

At the end of cooking, **Function ended** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.



- Touch the **HOME**  button to exit from the function.



Use

Traditional cooking functions



STATIC

Traditional cooking, ideal for preparing a single dish. For example cooking roast meats, fatty meats, bread, pies.



FAN ASSISTED

Intense and uniform cooking. Ideal for biscuits, cakes and cooking on more than one level.



CIRCULAIRE

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



TURBO

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



GRILL

Produces excellent grilling and gratinating results. When used at the end of cooking, gives a uniform browning to dishes.



FAN WITH GRILL

Allows optimal grilling, even for thick slices of meat. Perfect for larger cuts of meat.



BOTTOM

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



CIRCULAIRE + BOTTOM

Allows you to quickly finish cooking food that is already cooked on the surface but not internally. Ideal for quiches, suitable for all kinds of dishes.



PIZZA

Function designed for cooking pizza.



ECO

Low energy cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption.

It is recommended for all types of food except those that may produce a large amount of moisture (e.g. vegetables).

To obtain maximum energy savings and reduce cooking times, it is recommended not to preheat the oven before placing food in it.



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



Cooking times are longer with the ECO function.



The ECO function is a delicate cooking function and is recommended for cooking that does not require temperatures higher than 200°C. It is recommended that you select a different function for cooking at higher temperatures.

Using the temperature probe (on some models only)



High temperature of the temperature probe

Danger of burns

- Do not touch the rod or the tip of the temperature probe after use.
- Wear oven gloves when handling the temperature probe.



Improper use

Risk of damage to the appliance

- Only use the temperature probe provided or recommended by the manufacturer.
- 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.



The temperature probe cannot be used when the **SOUS VIDE** function is used.



Use



Improper use

Risk of damage to temperature probe

- 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.

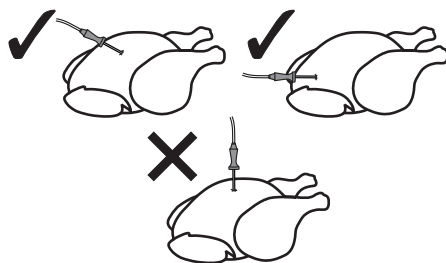
Temperature probe

With the temperature probe, roasts, pork loin and various cuts and sizes of meat can be cooked to perfection, even if contained in plastic oven bags (suitable for cooking) or wrapped in aluminium foil.

The temperature probe, indeed, allows foods to be cooked to perfection because it accurately monitors the core temperature of the food, which is measured by a sensor located in the tip of the probe.

Positioning the probe

1. Place the food on a tray.
2. Insert the tip of the probe into the food before placing it in the oven cavity.
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.

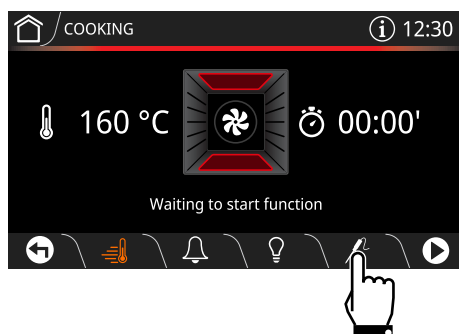


If the probe does not read the temperature of the food correctly, 2 error messages will appear on the display (to acknowledge), after which, the appliance will automatically carry out timed cooking.

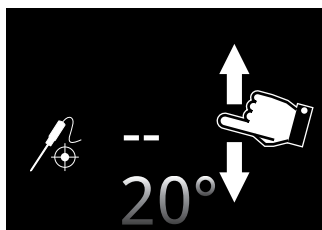


Setting cooking parameters when using the temperature probe

1. Select a cooking function.
2. Touch the **TEMPERATURE**  button or the relative value.
3. Scroll through the values and select the required cooking temperature.
4. Touch the **CONFIRM**  button.
5. Touch the **PROBE**  button in the lower area **3**.



6. Scroll through the **Target temperature** values and select the required temperature (for example "80°C").



The temperature that can be selected ranges from a minimum of 20°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 in order to reach the selected **Target temperature**.



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

7. Touch the **CONFIRM**  button to confirm the selected probe temperature. A message appears on the display to remind you to connect the probe to the socket and to place it in the food.

Remember to connect the probe to the oven and insert it in the dish



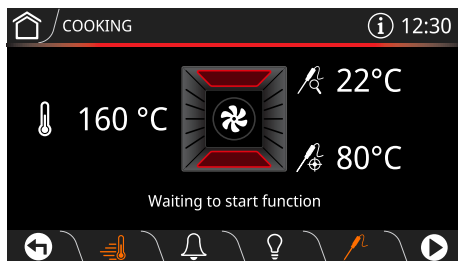
8. Touch the **CONFIRM**  button.



Use

If using pre-heating:

9. Touch the **START**  button to start pre-heating.



After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven.

Put the dish in the oven and confirm



10. Insert the tip of the temperature probe into the food to be cooked.



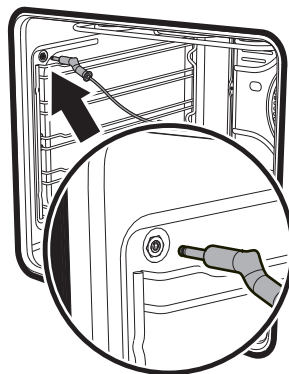
For best results, make sure that the metal part of the temperature probe is inserted almost completely into the food at a right angle, but make sure that it does not touch the tray underneath.




Improper use Danger of burns

- Wear oven gloves.


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

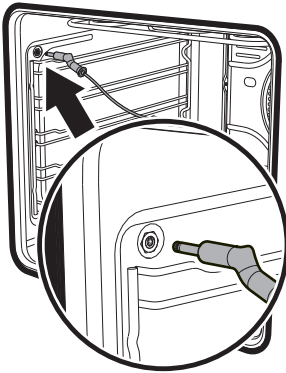



14. Close the door.
15. Touch the **START**  button to start cooking using the temperature probe.



Without pre-heating

6. Touch the **PRE-HEATING**  button to disable pre-heating.
7. Open the oven door.
8. Insert the tray on which the food has been placed into the appropriate guides.
9. Insert the plug of the temperature probe into the socket at the side, using the probe to open the protective cover.

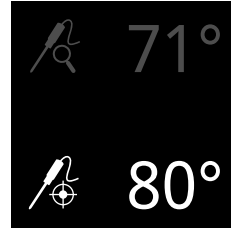


10. Close the door.
11. Touch the **START**  button to start cooking using the temperature probe.

Cooking using the temperature probe

Function in progress

Cooking ends when the **Current temperature** reaches the **Target temperature** set by the user.



The heating elements are switched off and the appliance emits a series of beeps.



Improper use
Risk of injury

- Wear oven gloves.

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.



Use

Minute minder timer

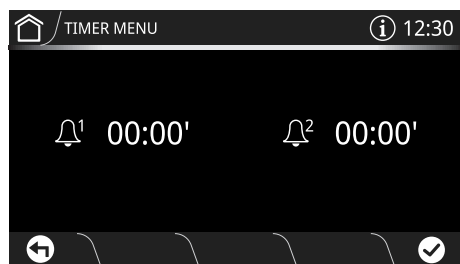


This function only activates the buzzer, without stopping the function in progress.





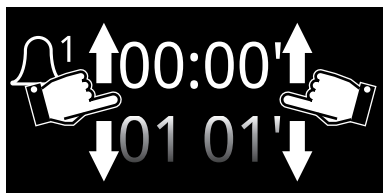
The Timer can be set from a minimum of 1 minute to a maximum of 12 hours and 59 minutes.

1. Touch the **TIMER**  button (in the lower area **3**) to access the Timer menu.




Up to 2 minute minder Timers can be set.


2. Touch the button of the **TIMER**  -  that you intend to use.
3. Scroll through the values and select the required duration.




4. Touch the **CONFIRM**  button to confirm the selected duration.




The **DELETE**  button appears in the lower area **3** that can be used to delete a timer if one has been selected.

5. Repeat the procedure for the other Timers that you intend to use.
6. When finished, touch the **CONFIRM**  button again to confirm the selected timers.



To cancel the operation, touch the **RETURN**  button.

In the following display, the lit **TIMER**  button, indicates that one or more minute minder timers have been activated:

7. Wait for the buzzer to indicate that the time has finished.



The counter must be set to zero in order to remove the minute minder timer.



It is not possible to set delay cooking when the temperature probe is used.



3.3 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).
- To prevent condensation from forming on the glass, hot food should not be left inside the oven for too long after cooking.

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs to be cooked for a few more minutes.
- For meat and potatoes, it is recommended to turn and / or mix the food from time to time in order to obtain a uniform browning on all sides.
- For slow cooking, brown the meat in a pan for a few minutes on all sides before cooking in the oven.

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.

- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.


Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.



Use

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 PROBE  button: you can now see the temperature of the food in the **Current temperature field**.

3.4 Quick Mode

This mode allows you to set a traditional cooking function and its temperature quickly using the knobs.


It is also possible to quickly set the probe cooking function.

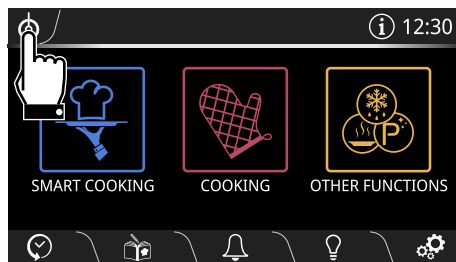


The pre-heating function cannot be disabled when **Quick Mode** is being used.



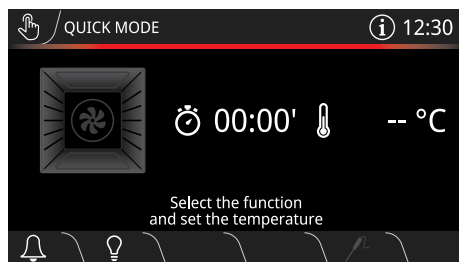
Cooking can be interrupted at any time by turning the temperature knob to **0**.

1. Touch the **QUICK MODE**  button in the "main menu" (in the information area **1** at the top left).



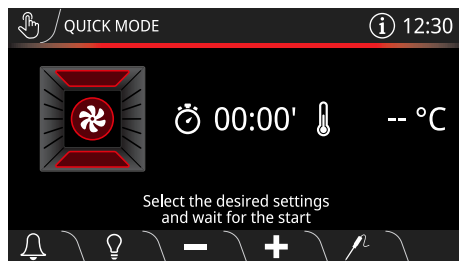


It is now possible to use the knobs to operate the appliance.




2. Turn the **Function knob**  to select the required function (for example

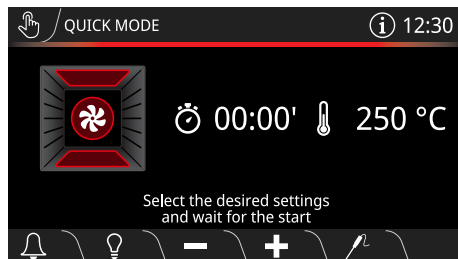
"TURBO" ).



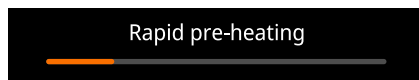
 You can select all the traditional functions apart from the PIZZA  and ECO  functions.




Traditional cooking




3. Turn the **Temperature knob**  to set the cooking temperature (for example "250°C").



The oven cavity starts to preheat a few seconds after the last setting was made.



4. Use the Decrease  and Increase  buttons (in the lower area ) to set a cooking duration.

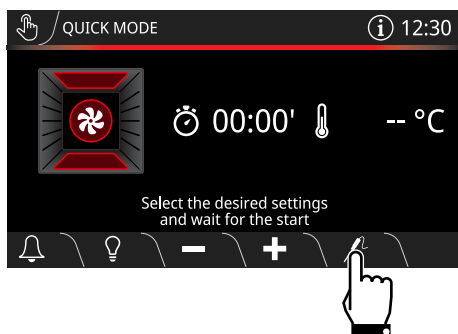
 If the Decrease  and Increase  buttons are not used, the display will show the cooking time that has elapsed.





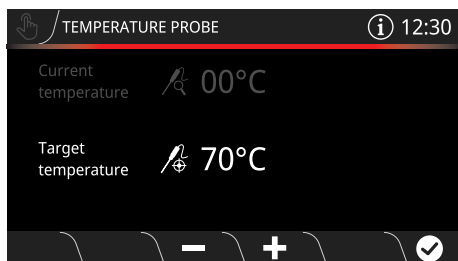
Use


Cooking using the probe (on some models only)

3. Touch the PROBE  button in the lower area **3**.

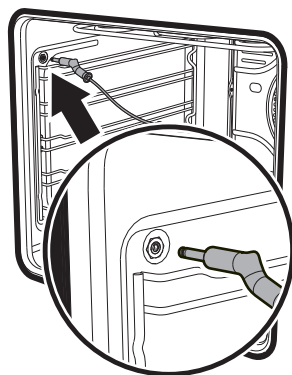


4. Use the Decrease  and Increase  buttons (in the lower area **3**) to set the target temperature (for example "70°C").



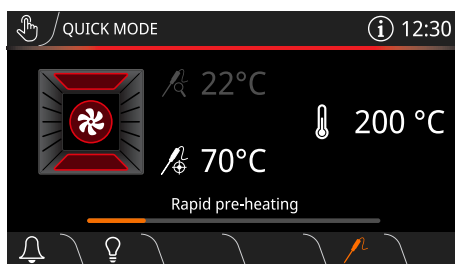
5. Touch the CONFIRM  button to confirm the target temperature.
6. Insert the tray on which the food has been placed into the appropriate guides.

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



8. Close the door.
9. Turn the **Temperature knob**  to set the cooking temperature (for example "200°C").

The oven cavity starts to preheat a few seconds after the last setting was made.

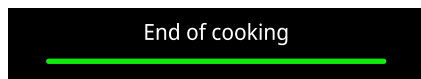





Cooking can be interrupted at any time by turning the temperature knob to **0**.



End of cooking

At the end of cooking, **End of cooking** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

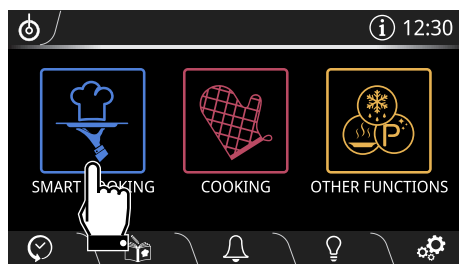


1. Turn the **Function knob**  and the **Temperature knob**  back to position **0**.
2. Touch the **TOUCH MODE**  button (in the information area **1** at the top left) to return to the main menu.

3.5 Smart Cooking

This mode allows you to select a previously stored program for cooking food. The appliance automatically calculates the optimum cooking parameters based on the weight selected.

1. Touch the **SMART COOKING**  button on the "main menu".



2. Select the type of dish required from the **SMART COOKING** menu (for example

"**VEGETABLES**



").

3. Select the sub-category of dish to cook (for example "**MIXED GRILLED**


VEGETABLES



").

4. Scroll through the values to set the weight of the food to be cooked (for example "**0.7 kg**").



5. Touch the **CONFIRM**  button to confirm the settings.



It is now possible to save the settings as a personal recipe (see section "3.7 My recipes")



Use

6. Touch the **START**  button to start **SMART COOKING**.

Cooking will start with the settings specified in the program.



The cooking temperature and duration can be changed at any time, even after cooking has started.

Pre-heating

Cooking is preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.

This stage is indicated by a progressive increase in the temperature level reached.

Rapid pre-heating



The pre-heating function cannot be disabled when **Smart Cooking** programs are being used.


After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven.

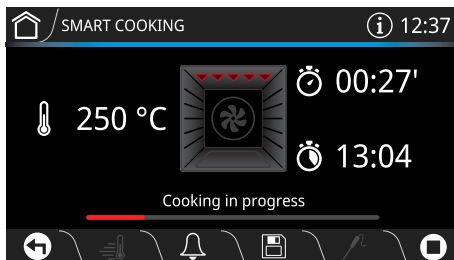
The shelf on which the food should be placed in order to obtain best results is also indicated.

Put the dish in the oven and confirm

It is recommended that you put the dish on the 4th shelf from the bottom



7. Open the door.
8. Place the food inside the oven.
9. Close the door.
10. Touch the **CONFIRM**  button to start cooking.



End of cooking

At the end of cooking, **End of cooking** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

End of cooking

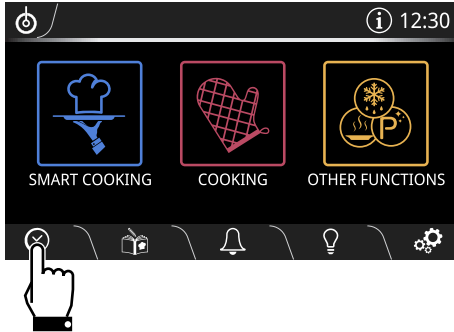
11. Touch the **HOME**  button to exit from the function.



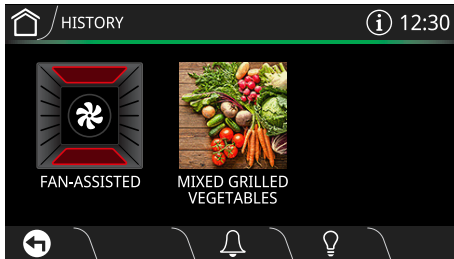
3.6 History

This menu is particularly useful for viewing and reusing the last programs or personal recipes that were used.

1. Touch the **HISTORY**  button on the "main menu" (at the left **3** in the lower area).



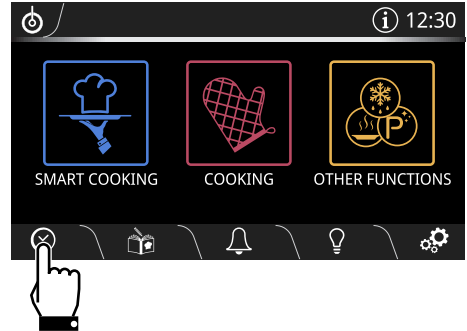
2. Select the function you wish to reuse and proceed with cooking as described in the previous sections.






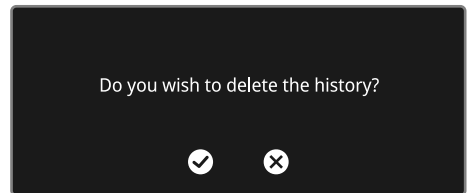
Deleting the history

If you wish to delete the history:

1. Touch the **HISTORY**  button on the "main menu".




2. Touch the **DELETE**  button to delete the history.
3. Touch the **CONFIRM**  button to confirm that you wish to delete the history (or the **CANCEL**  button to cancel the operation.















Use

Preset recipes table

 = Target temperature (see "Temperature probe")















MEAT

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C) Steam %	Time (minutes)
ROAST BEEF (RARE)	 CIRCULAIRE + STEAM	1	---	200 ( 52) + 25%	---
ROAST BEEF (MEDIUM)	 CIRCULAIRE + STEAM	1	---	200 ( 58) + 25%	---
ROAST BEEF (WELL DONE)	 CIRCULAIRE + STEAM	1	---	200 ( 65) + 25%	---
PORK SPARE RIBS (whole piece)	 FAN ASSISTED+STEAM	1	0.4	200 + 30%	43
PORK CHOPS (about 4)	 TURBO	1	0.3	230	11
PORK SAUSAGE	 FAN WITH GRILL	2	0.3	250	21
BACON (about 6 rashers 5 mm thick)	 FAN WITH GRILL	2	0.3	250	11+3 ⁽¹⁾

⁽¹⁾ When grilling, it is recommended to cook foods on both sides, making reference to the times given in the table. The greater time always refers to the first side to be cooked, starting with raw foodstuffs.

Use









Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
CHICKEN BREAST	 STEAM	2 + 1	0.1	100	2
FRANKFURTERS	 STEAM	2 + 1	0.1	100	5
ROAST PORK	 FAN ASSISTED+STEAM	1	---	200 ( 75) + 40%	---
ROAST VEAL	 FAN ASSISTED+STEAM	1	1.6	190 ( 75) + 55%	---
ROAST CHICKEN	 FAN ASSISTED+STEAM	1	1.3	190 ( 80) + 60%	---
LEG OF LAMB	 FAN ASSISTED+STEAM	1	2.0	200 ( 75) + 60%	---
ROAST DUCK	 FAN ASSISTED+STEAM	1	1.5	200 ( 85) + 60%	---



Use

FISH











Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
WHOLE BAKED FISH	 FAN ASSISTED	1	0.4	180	35
SEABASS FILLET	 STEAM	2	0.2	75	8
COD FILLET	 STEAM	2	0.1	100	3
SALMON FILLET	 STEAM	2	0.1	100	3
PRAWNS	 STEAM	2	0.1	85	4
WHOLE FISH	 CIRCULAIRE + STEAM	1	0.3	200 + 50%	20



VEGETABLES



NE

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
CHIPS (FROZEN)	 TURBO	2	0.2	220	27
ROAST POTATOES	 FAN ASSISTED	1	0.7	220	30
DICED CARROTS	 STEAM	2	0.5	100	9
DICED POTATOES	 STEAM	2	0.4	100	25
CAULIFLOWER FLORETS	 STEAM	2	0.3	100	12
SLICED FENNEL	 STEAM	2	0.3	100	7
ASPARAGUS (WHOLE)	 STEAM	2	0.1	100	4
SPINACH LEAVES	 STEAM	2	0.2	100	3

The steam cooking times for vegetables are calculated for vegetables that have been cut into pieces (not whole).

Cooking times may vary depending on the thickness of the food.









⁽¹⁾ When grilling, it is recommended to cook foods on both sides, making reference to the times given in the table. The greater time always refers to the first side to be cooked, starting with raw foodstuffs.



Use

DESSERTS








Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
BUNDT CAKE	 STATIC	1	0.5	160	50
BISCUITS (20 - 22 pieces 25-27g each)	 TURBO	1	0.2	160	23
MUFFINS (about 50g for each baking cup)	 CIRCULAIRE + STEAM	1	0.3	180 + 25%	16
PROFITEROLES (medium-large)	 FAN ASSISTED	2	0.2	190	30
MERINGUES	 TURBO	1	0.2	110	90
TART	 STATIC	1	1.0	170	43
CROISSANTS	 FAN ASSISTED	1	0.4	160	35
APPLE SAUCE	 STEAM	1	0.1	100	10

For desserts such as biscuits, muffins, meringues, profiteroles etc. the weight indicated corresponds to the total weight of the dough used. Cooking times vary according to the size and thickness of the dessert.




Use



Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
SYRUP PUDDING	 STEAM	1	0.1	100	50
STRUDEL	 CIRCULAIRE + STEAM	1	0.7	200 + 25%	33
SPONGE CAKE	 CIRCULAIRE + STEAM	1	1.0	165 + 25%	45
CHOCOLATE CAKE	 CIRCULAIRE + STEAM	1	0.5	170 + 25%	35
BRIOCHE BREAD	 CIRCULAIRE + STEAM	2	0.1	190 + 25%	15

BREAD / PIZZA









Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
FOCACCIA	 TURBO	1	0.5	200	25
LEAVENED BREAD (LOAF)	 CIRCULAIRE + STEAM	2	0.5	180 + 25%	30
PAN-BAKED PIZZA (FRESH)	 PIZZA	1	0.9	250	11



Use

PASTA/RICE











Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
PASTA BAKE	 FAN ASSISTED+STEAM	1	1.5	200 + 30%	34
LASAGNE (FRESH)	 FAN ASSISTED+STEAM	1	3.0	200 ( 90) + 40%	---
PAELLA	 STEAM	1	0.2	100	20
QUICHE	 STATIC	1	0.9	200	50
BASMATI RICE	 STEAM	2	0.5	100	10



SLOW COOKING







NE

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
VEAL	 FAN ASSISTED	1	---	130 ( 75)	---
BEEF (RARE)	 FAN ASSISTED	1	---	90 ( 58)	---
PORK CHOPS	 FAN ASSISTED	1	---	130 ( 75)	---
LAMB	 FAN ASSISTED	1	---	130 ( 75)	---









SOUS VIDE COOKING



Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
FISH FILLETS	 SOUS VIDE	2	0.1	75	12
SALMON STEAK	 SOUS VIDE	2	0.2	75	14
CHICKEN CUTLET	 SOUS VIDE	2	0.1	70	13
WHITE MEAT STEW	 SOUS VIDE	2	0.2	80	15



Use

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
TOUGH VEGETABLES	 SOUS VIDE	2	0.1	98	35
OTHER VEGETABLES	 SOUS VIDE	2	0.1	98	12
SLICED FRUIT	 SOUS VIDE	2	0.1	95	15
CUSTARD	 SOUS VIDE	2	0.4	85	40
TOMATO SAUCE	 SOUS VIDE	2	0.4	90	40
BEEF FILLET (RARE)	 SOUS VIDE	2	0.1	70	13
BEEF FILLET (MEDIUM)	 SOUS VIDE	2	0.1	70	18
BEEF FILLET (WELL DONE)	 SOUS VIDE	2	0.1	70	25




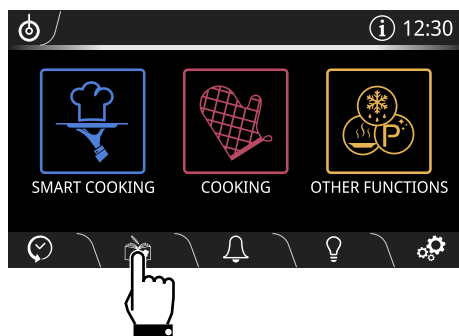
The cooking times in the tables refer to the dish indicated in the recipe and are a guide only; they may vary depending on personal taste.



3.7 My recipes

This menu allows you to enter a personal program with the parameters you wish to use. On first use, the appliance will only offer you to add a new recipe. After storing your recipes, these will then be available in the relative menu.

1. Touch the **MY RECIPES**  button on the "main menu" (at the left **3** in the lower area).



Up to 64 personal recipes can be stored.



It is not possible to memorise more than 17 recipes that belong to the same category.

Adding a recipe

2. Select the type of dish required from the **MY RECIPES** menu (for example

"DESSERTS



").

3. Touch the **NEW RECIPE**  button.

4. Select the required function (for example

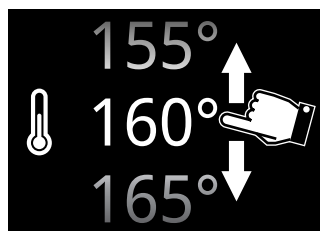
"CIRCULAIRE



").

5. Touch the **TEMPERATURE**  button or the relative value.

6. Scroll through the values and select the required cooking temperature (for example "170°C").



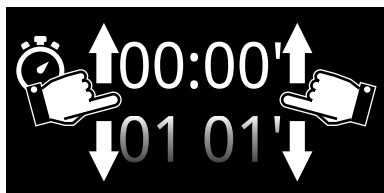
7. Touch the **CONFIRM**  button to confirm the new cooking temperature that has been selected.

8. Touch the **COOKING DURATION**  button or the relative value.



Use

9. Scroll through the values and select the required duration (for example "55 minutes").



10. Touch the **CONFIRM**  button to confirm the selected cooking duration.





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



It is now also possible to set a delay cooking (see "Delay cooking").

Saving a recipe

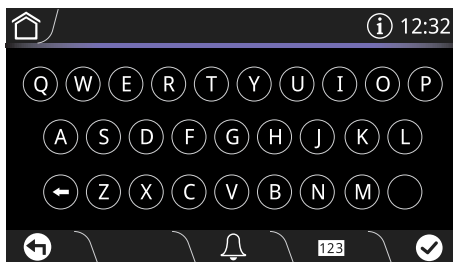
11. Touch the **SAVE**  button.
12. Scroll through the values of the **SHELF** option (for example 2).
13. Scroll through the values to set the weight of the food to be cooked (for example " 1.0 kg").

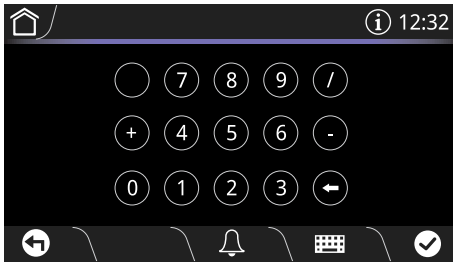



14. Touch the **CONFIRM**  button to confirm the settings.

At this point, a name for the recipe must be entered.

15. Use the alphanumeric keypad to enter the name of the recipe to be saved (for example **RISOTTO**).





Use the **123** and  buttons to switch from the alphabetic keypad to the numerical keypad and vice versa.





The recipe name can contain a maximum 12 characters, including spaces.

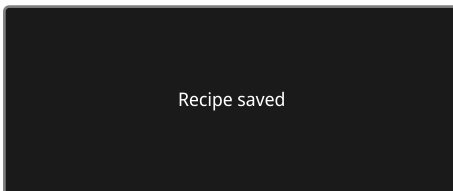


The name must contain at least one character in order to store the recipe.




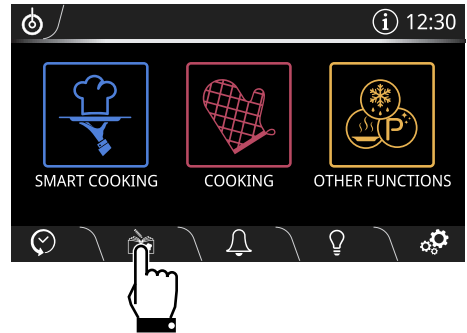
The character  deletes the previous letter.

16. Touch the **CONFIRM**  button to store the program.



Starting a personal recipe

1. Touch the **MY RECIPES**  button on the "main menu".



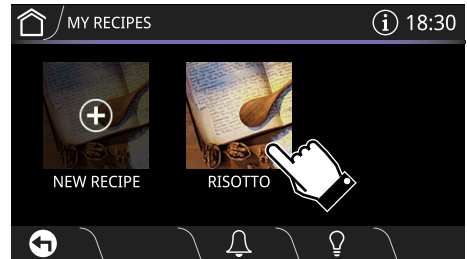
2. Select the type of dish required from the **MY RECIPES** menu (for example

"DESSERTS



").

3. Select the recipe that was saved previously (for example **RISOTTO**).





Use

4. Touch the **START**  button to start cooking.



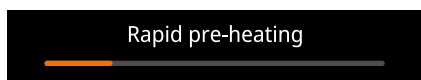
5. Open the door.
6. Place the food inside the oven.
7. Close the door.
8. Touch the **CONFIRM**  button to start cooking.



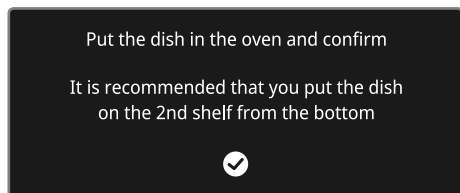
Pre-heating

Cooking is preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.

This stage is indicated by a progressive increase in the temperature level reached.

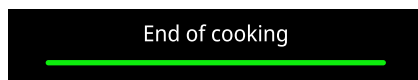


After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven. The shelf on which the food should be placed in order to obtain best results is also indicated.



End of cooking


At the end of cooking, **End of cooking** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

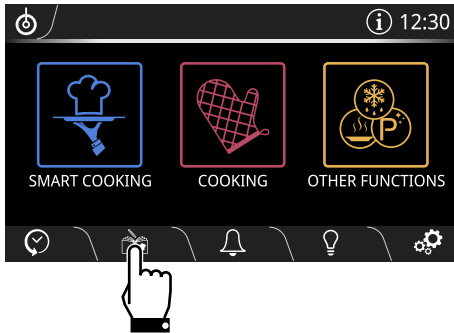


9. Touch the **HOME**  button to exit from the function.



Deleting a recipe

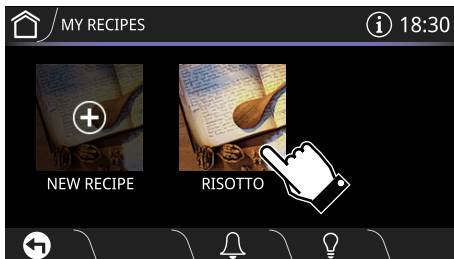
1. Touch the **MY RECIPES**  button on the "main menu".



2. Select the type of dish required from the **MY RECIPES** menu (for example



"DESSERTS" ).

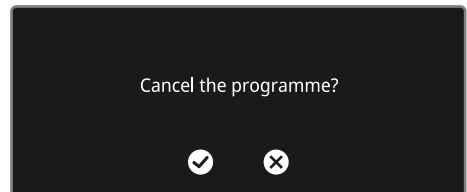
3. Select the recipe that was saved previously (for example **RISOTTO**).



4. Touch the **DELETE**  button to delete the recipe.



5. Touch the **CONFIRM**  button to confirm that you wish to delete the selected recipe (or the **CANCEL**  button to cancel the operation).

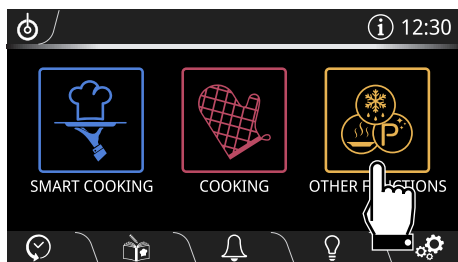




3.8 Other functions

The special functions menu includes several functions such as defrosting, proving or cleaning...

- Touch the **OTHER FUNCTIONS** button on the "main menu".



Certain functions are not available on all models.

Functions list



DEFROST BY WEIGHT

Automatic defrosting function. Choose the dish, the oven calculates the time necessary for proper defrosting.



DEFROST BY TIME

Manual defrosting function. Select the length of time required for defrosting, when the set time has elapsed, the function will stop.



PROVING

Specific function to help dough to rise more quickly.



PLATE WARMING

Function that heats and keeps plates warm. Position a baking tray on the lowest shelf and put the plates on it to warm.



REHEAT STEAM

Function that reheats food that has already been cooked and stored in the fridge.



KEEP WARM

This function allows you to keep pre-cooked foods warm.



SABBATH

Function that allows you to cook food whilst respecting the provisions of the Jewish day of rest.



VAPOR CLEAN

Steam cleaning function. Remove all accessories, pour 40 cl of water into the hollow on the bottom and spray a solution of water and washing up liquid on the walls of the oven.



FILL RESERVOIR

Function to load water into reservoir: open door, take out tube, place in a container with 1 l water and start cycle.



EMPTY RESERVOIR

Function for draining water from the reservoir.



DESCALING

Descaling program.



CLEAN RESERVOIR

Function that performs cleaning of the reservoir.



The more complex special functions are illustrated below. For

the VAPOR CLEAN



DESCALING



and CLEAN

RESERVOIR



functions, see

"4 Cleaning and maintenance".




Use



Defrost by weight



If the internal temperature is greater than the one required, the function will be stopped immediately and “**Internal temperature unsafe, please wait until the oven is cool**” will appear on the display. Allow the appliance to cool down before activating the function.





1. After weighing the food, place it in the appliance.
2. Select **DEFROST BY WEIGHT** 
3. Select the type of food to defrost from the categories **MEAT - FISH - BREAD - DESSERTS**
4. Scroll through the values to set the weight of the food to be defrosted.



5. Touch the **CONFIRM**  button to confirm the settings.
6. Touch the **START**  button to start the defrost by weight function.

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Pre-set parameters:

Type	Weight (kg)	Time
 MEAT	0.5	01h 45m
 FISH	0.4	00h 40m
 BREAD	0.3	00h 20m
 DESSERTS	1.0	00h 45m

*Defrosting times may vary according to the shape and size of the food to be defrosted.



It is not possible to change the default temperature (30°C) for the **Defrost by weight** function.



Defrost by time



If the internal temperature is greater than the one required, the function will be stopped immediately and **"Internal temperature unsafe, please wait until the oven is cool"** will appear on the display. Allow the appliance to cool down before activating the function.

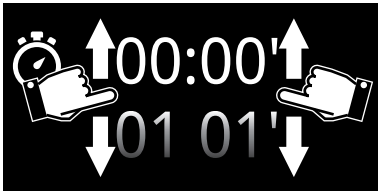
1. Place the food inside the appliance.


2. Select **DEFROST BY TIME**



3. Touch the **COOKING DURATION**  button or the relative value.

4. Scroll through the values and select the required duration.



5. Touch the **CONFIRM**  button to confirm the settings.

6. Touch the **START**  button to start the **Defrost by time** function.

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

7. Touch the **HOME**  button to exit from the function.



The duration of the **Defrost by time** function can be from a minimum of **1 minute** to a maximum of **12 hours and 59 minutes**.



It is not possible to change the default temperature (**30°C**) for the **Defrost by time** function.

Proving



If the internal temperature is greater than the one required, the function will be stopped immediately and **"Internal temperature unsafe, please wait until the oven is cool"** will appear on the display. Allow the appliance to cool down before activating the function.



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




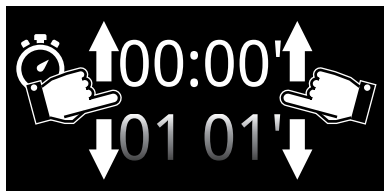
Use




1. Position the dough to prove on the second level.

2. Select **PROVING**



3. Touch the **COOKING DURATION**  button or the relative value.
4. Scroll through the values and select the required duration.

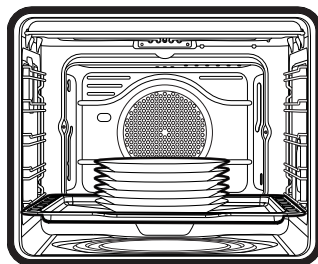


5. Touch the **TEMPERATURE**  button or the relative value.
6. Scroll through the values and select the required cooking temperature (from **25°C** to **40°C**).
7. Touch the **CONFIRM**  button to confirm the settings.
8. Touch the **START**  button to start the **Proving** cycle.

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Plate warming

1. Position the tray on the first shelf and place the plates to be warmed at the centre of it.



Do not stack plates too high. Stack plates a maximum of 5/6 high.

2. Select **PLATE WARMING**



3. Touch the **START**  button to start the Plate warming function.






Unless otherwise set, the **Plate warming** function has a maximum duration of **12 hours and 59 minutes**.



The duration of the **Proving** function can be from a minimum of **1 minute** to a maximum of **12 hours and 59 minutes**.





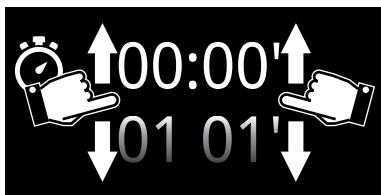
The following can be set while the function is in operation:

- the temperature  (from 40°C to 80°C);
- the duration of the function ;
- a delayed function  (only if a duration different from the default one is set).

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

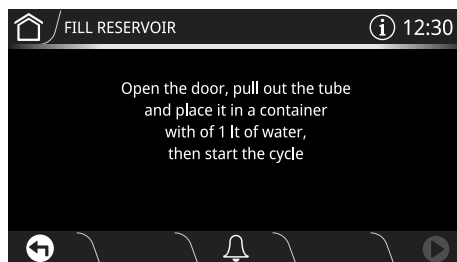
Steam reheat

1. Select **STEAM REHEAT** .
2. Touch the **COOKING DURATION**  button or the relative value.
3. Scroll through the values and select the required duration.



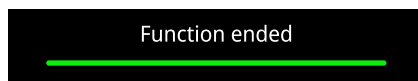
The duration of the Steam reheat function can be set from a minimum of 1 minute to a maximum of 12 hours and 59 minutes.

4. Touch the **START**  button to start the reservoir filling procedure.



5. Fill the reservoir as described in the section **"Filling the reservoir"**.

At the end of the steam reheat function, **Function ended** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.



6. Drain the reservoir as described in the section **"Removing the residual water"**.



It is not possible to change the default temperature of the Steam reheat function (85°C).



Use

Keep warm



1. Select **KEEP WARM**
2. Touch the **TEMPERATURE**  button or the relative value.
3. Scroll through the values and select the required cooking temperature (from **60°C** to **100°C**).
4. Touch the **START**  button to start the Keep warm function.

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Sabbath




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

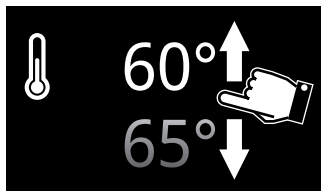
- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature that can be selected ranges from **60°C** to **100°C**.
- Oven light disabled, any operation such as opening the door or manual activation will not activate the light.
- The internal fan remains turned off.
- Buzzers disabled.





1. Select **SABBATH**



2. Touch the **TEMPERATURE**  button or the relative value.
3. Scroll through the values and select the required cooking temperature (from 60°C to 100°C).



4. Touch the **CONFIRM**  button to confirm the selected temperature.
5. Touch the **START**  button to start the Sabbath function.

To stop the function:

- Touch the **HOME**  button for approximately 3 seconds (the display reverts to the **main menu**).

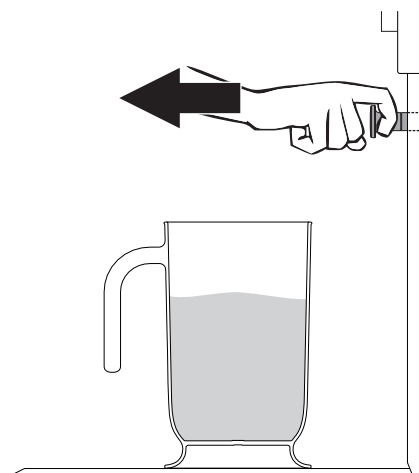
Fill reservoir

1. Fill the jug supplied (or a container) with a sufficient amount of water for the functions that you wish to use.
2. Open the oven door.
3. Place the jug (or container) on the open door.



Note: the jug or container with the water must have a gross weight lower than 5 kg.

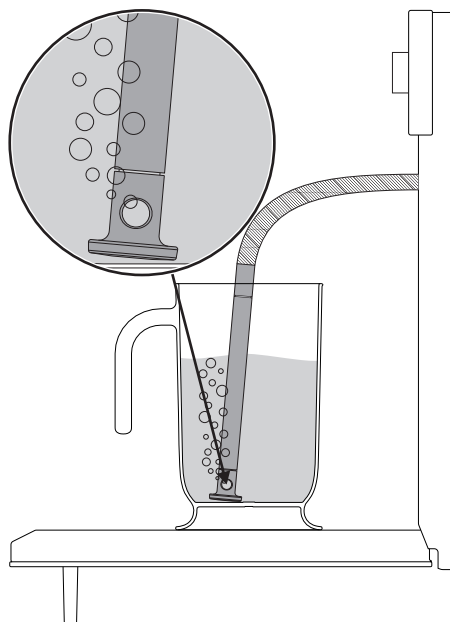
4. Remove the tube from its seat.





Use

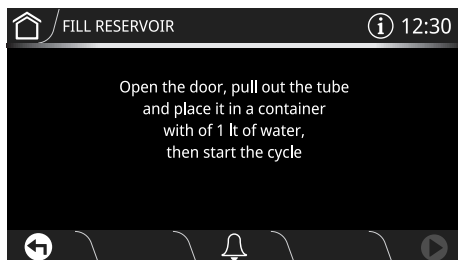
5. Place the end of the tube at the bottom of the jug (or container).



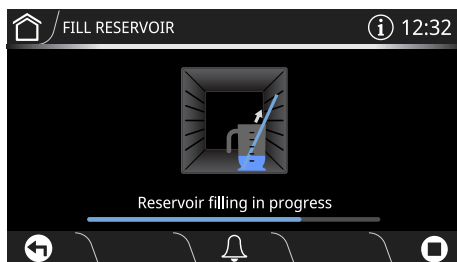
6. Select **FILL RESERVOIR**



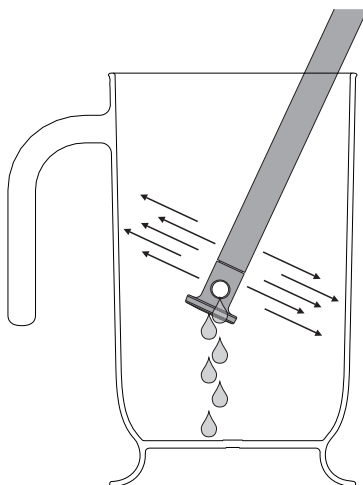
The fill reservoir screen will appear on the display.



7. Touch the **START**  button to start the reservoir filling procedure.



8. When finished, shake the tube in order to remove any remaining water.




9. Place the tube back into its seat and remove the jug (or container).

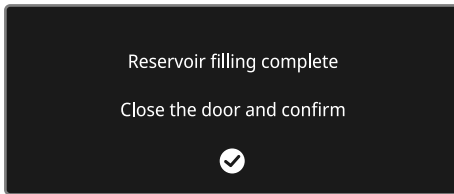


10. Close the door.



When the door is closed, a system will automatically draw in any residual water in the tube to avoid drips. A bubbling noise may be heard; this is completely normal.

11. Touch the **CONFIRM**  button to confirm that you have finished filling the reservoir.

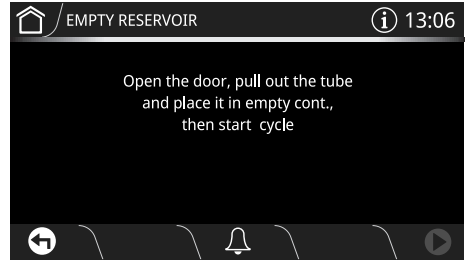


Empty reservoir

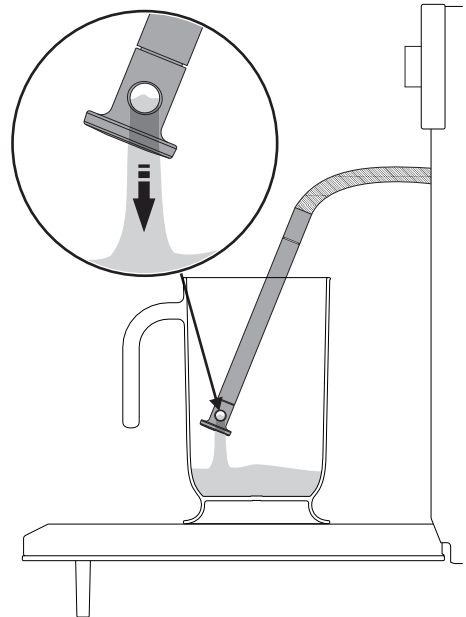


1. Select **EMPTY RESERVOIR**

The 'empty reservoir' screen will appear on the display.




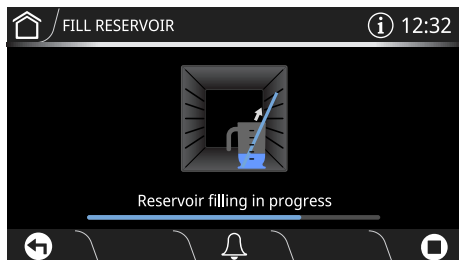
2. Place the jug provided or a container on the open door.
3. Remove the tube from its seat and insert the end of it into the jug (or container).






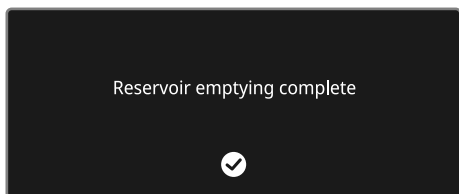
Use

4. Press the **START**  button to start draining the water into the jug (or container).



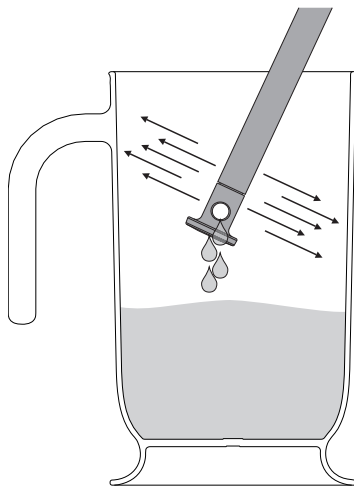
It is only possible to drain the water when the door is open. Always make sure that you have removed the tube from its seat and inserted its end into the jug (or container) before pressing the **START**  button to start the emptying cycle.

When complete, the display will indicate that the residual water removal process is complete.



5. Touch the **CONFIRM**  button.

6. Shake the tube in order to remove any remaining water.



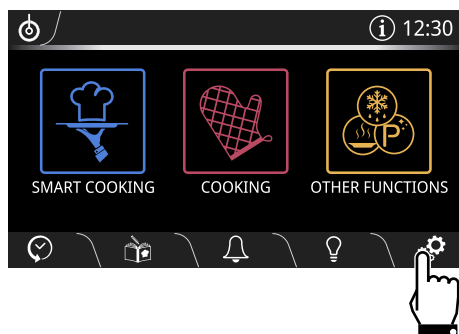
7. Place the tube back into its seat, remove the jug and close the door.



3.9 Settings

The product configuration can be set using this menu.



- Touch the **SETTINGS**  button in the "main menu" (at the right in the lower area **3**).



Language






Allows you to select the language of the display.

1. Select  **Language**.
2. Scroll through the available languages to select the required language.
3. Touch the **CONFIRM**  button to confirm the selected language.



In the event of a temporary power cut, all personal settings will remain stored.



For the **Connectivity** , **Remote Control**  and **SmegConnect**  settings, refer to the "Built-in oven connectivity" user manual (only for SmegConnect models).



Use


Controls lock



Allows the appliance to automatically lock the controls after one minute of normal operation without any intervention from the user.

1. Select  **Controls lock**.
2. Select **Yes**.
3. Touch the **CONFIRM**  button to activate the **Controls lock** mode.

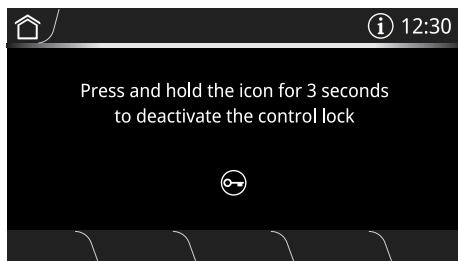


During normal operation, it is indicated by the  indicator light turning on in the information area **1**.

To temporarily disable the lock during cooking:

4. Touch one of the values that you wish to modify.

A message appears on the display that indicates how to temporarily disable the **Controls lock** mode.



5. Touch the  icon for 3 seconds.




Showroom (for showrooms only)



This mode deactivates all the appliance's heating elements, while keeping the control panel active.

1. Select  **Showroom**.
2. Select **On**.
3. Touch the **CONFIRM**  button to activate the **Showroom** mode.



During normal operation, it is indicated by the  indicator light turning on in the information area **1**.





To use the appliance normally, set this mode to **Off**.



Sound



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

1. Select  **Sound**.
2. Select **Off**.
3. Touch the **CONFIRM**  button to disable the sound associated with the touching of the symbols on the display.



Keep warm



This mode allows the appliance to keep cooked food warm (at low temperatures) after cooking finishes with a cooking cycle for which a duration has been set (if this is not manually interrupted), without altering the taste and smell obtained during cooking.

1. Select  **Keep warm**.
2. Select **On**.
3. Touch the **CONFIRM**  button to activate the **Keep warm** mode.



The keep warm function will be activated 5 minutes after cooking has finished; this is indicated by a series of beeps (see cooking or function ended).



The temperature of the keep warm function is set to **80°C**.



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.

1. Select  **Eco light**.
2. Select **On**.
3. Touch the **CONFIRM**  button to activate the **Eco light** mode.





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



If this mode is set to **Off**, the lights are deactivated approximately 15 minutes after the door is opened.



Manual on/off control is always available. Press the  symbol, when available, to manually activate the oven light or the  symbol to deactivate it.



The **Eco light** function is factory set to **On**.




Use

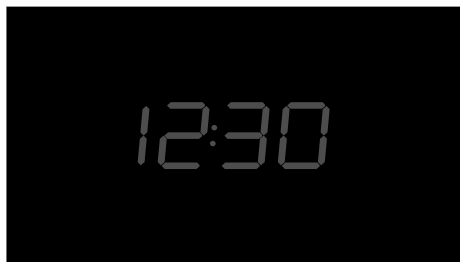
Digital clock



Displays the current time in digital format.

1. Select  Digital clock.
2. Select **On**.

Touch the **CONFIRM**  button to activate the **Digital clock** mode.



In the event of a temporary power cut, the digital version will remain selected.





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. Select  **Water hardness**.
2. Scroll through the hardness levels and select the one required (from **1** to **5**).
3. Touch the **CONFIRM**  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 water hardness value that has been set, after the steam function has been used for a certain number of hours, the display will prompt you to carry out the descaling procedure (see "Descaling").



According to the use of the appliance, the approximate number of hours is as follows:

Hardness level	°dH	°dF	Hours
1	0 - 11	0 - 20	35 - 40
2	12 - 17	21 - 30	25 - 30
3	18 - 24	31 - 42	15 - 20
4	25 - 30	43 - 53	12 - 15
5	31 - 50	54 - 90	8 - 10

DEMO mode Demo mode (for showrooms only)



The same as **Showroom**, when this mode is activated, after a certain period of inactivity, a demonstration of the various screens that illustrate the potential of the appliance is shown on the display.

1. Select **DEMO mode** Demo mode.
2. Select **On**.
3. Touch the **CONFIRM**  button to activate **Demo mode**.



To use the appliance normally, set this mode to **Off**.

Time display



Activates/deactivates the clock display when the oven is switched off.

1. Select  Time display.
2. Select **On**.
3. Touch the **CONFIRM**  button to activate the time display.



The **Time display** function is factory set to **Off**.



If the **Time display** function is set to **On**, when the appliance is in standby it displays the current time at low brightness.

12:30



When the **Time display** function is set to **On**, the appliance consumes more energy than in stand-by mode.



Only for SmegConnect models: If the **Show the time** function is set to **Off** the connectivity switches off automatically when the clock goes into stand-by.





Cleaning and maintenance

Clock format



Activates/deactivates the clock display in the 12 or 24 hour format.

1. Select  Clock format.
2. Select 12h or 24h.
3. Touch the **CONFIRM**  button to activate the required clock format.





The **Clock format** function is factory set to 24h.

Display brightness



This allows the display brightness level to be selected.

1. Select  Display brightness.
2. Select from the options High - Medium - Low.
3. Touch the **CONFIRM**  button to confirm the selection.





The **Display brightness** function is factory set to High.

Temperature Format



Allows you to set the temperature scale to degrees Celsius (°C) or degrees Fahrenheit (°F).

1. Select  Temperature format.
2. Select °C or °F.
3. Touch the **CONFIRM**  button to activate the required temperature format.



The **Temperature format** function is factory set to °C.

Restore settings



This restores all settings to the original factory settings.

1. Select  Restore settings.
2. Touch the **CONFIRM**  button to confirm the selection.



4 Cleaning and maintenance

Instructions



Improper use

Risk of damage to surfaces

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

4.1 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.

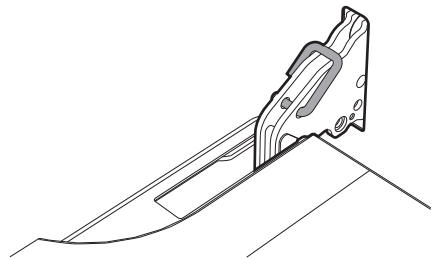
4.2 Cleaning the door

Removing the door

For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

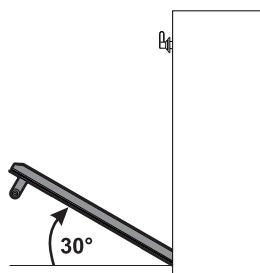
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



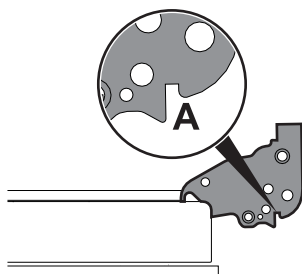


Cleaning and maintenance

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



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



Cleaning the door glazing

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

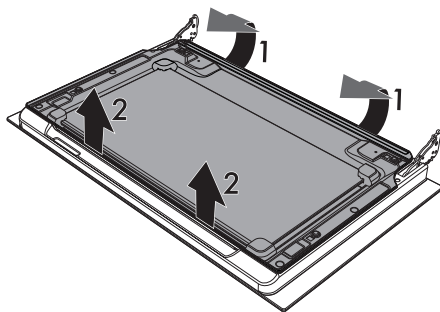


We recommend the use of cleaning products distributed by the manufacturer.

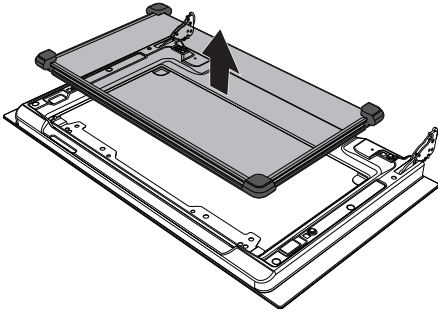
Removing the internal glass panes

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

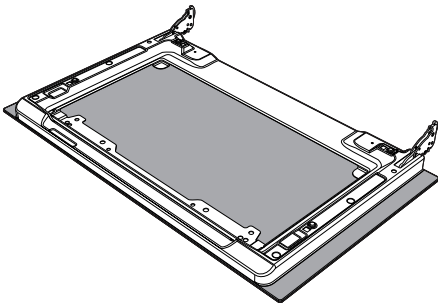
1. Open the door.
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
3. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the oven door.



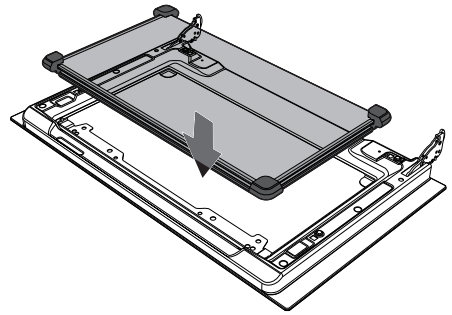
4. Raise the intermediate glass unit upwards.



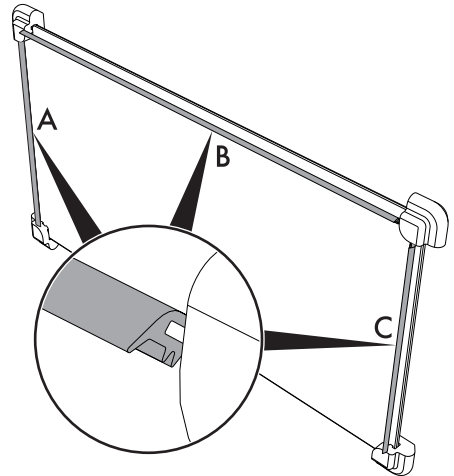
5. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



6. Reposition the intermediate glass unit.



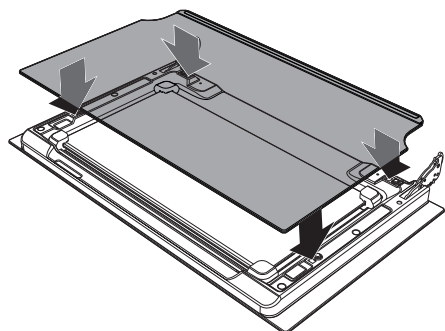
7. The rubber strips **A**, **B** and **C** of the intermediate glass unit must face the outer glass.





Cleaning and maintenance

8. Centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



4.3 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, we recommend removing:

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



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

After use, the temperature probe should 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.

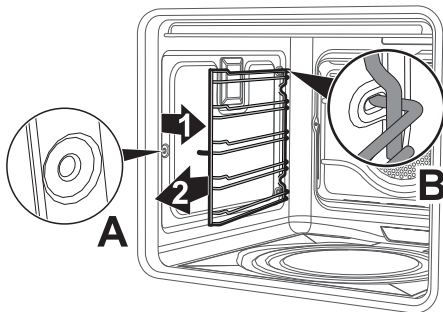


Removing rack/tray support frames

Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only).

To remove the guide frames, pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats at the back **B**.

When cleaning is complete, repeat the above procedures to put the guide frames back in.



Cleaning the roof of the oven

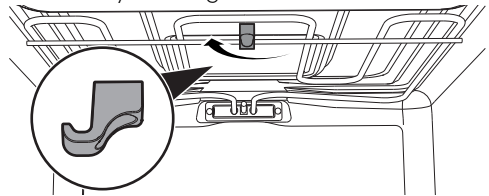


High temperature inside the oven during use
Danger of burns

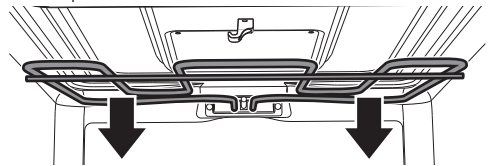
- The following operations must be performed only with the oven switched off and completely cool.

The appliance is equipped with a tilting grill element that allows for easy cleaning of the upper part of the oven cavity.

- Free the upper heating element by gently lifting it and rotating its retaining latch by 90 degrees.



- Gently lower the heating element until it stops.



Improper use
Risk of damage to the appliance

- Do not excessively flex the element during cleaning.

- When you have finished cleaning, place the heating element back in position and turn the retaining latch to lock it in place.



Cleaning and maintenance

Vapor Clean



Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.



Improper use Risk of damage to surfaces

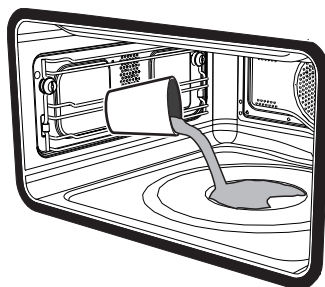
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

Preliminary operations

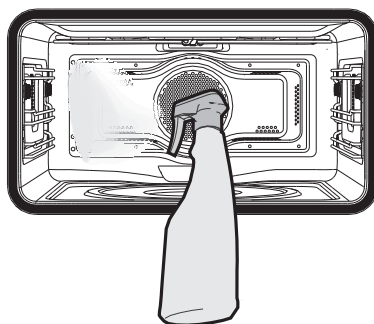
Before starting the Vapor Clean cycle:

- Completely remove all accessories from inside the oven. The upper guard can be left inside the oven.

- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



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



We recommend spraying approx. 20 times at the most.

- Close the door.



Vapor Clean cycle setting



If the internal temperature is greater than the one required, the function will be stopped immediately and "Internal temperature unsafe, please wait until the oven is cool" will appear on the display. Allow the appliance to cool down before activating the function.



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

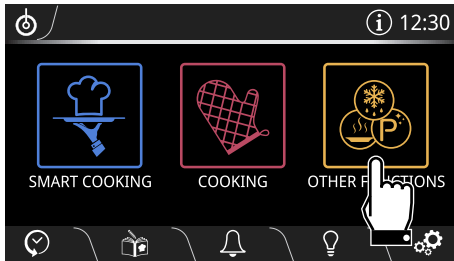


The **DELAY COOKING**  button can be used to set a function delayed end time.

4. Touch the **OTHER FUNCTIONS**



button on the "main menu".



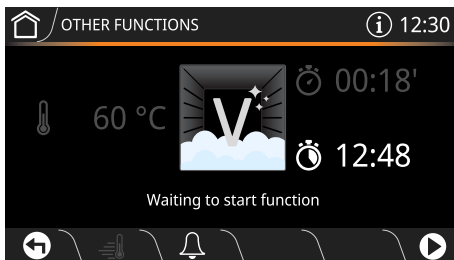
5. Scroll the menu to the left and select the

VAPOR CLEAN

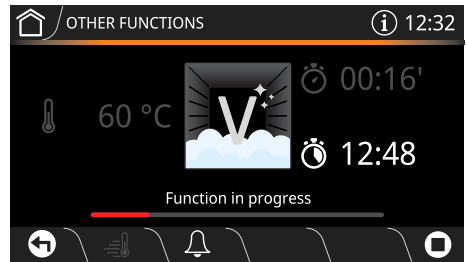


function.

6. The cleaning cycle screen will appear on the display.



7. Touch the **START** button to start the Vapor Clean cycle.



If the temperature inside the oven is too high, a warning buzzer and message on the display will instruct you to wait for it to cool.


End of the Vapor Clean cycle

At the end of the Vapor Clean function, **Function ended** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Function ended



Cleaning and maintenance

8. Touch the **HOME**  button to exit from the function.
9. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
10. Use a non-scratch sponge with brass filaments on hard to remove deposits.
11. In case of grease residues use specific oven cleaning products.
12. Remove the residual water inside the oven.

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



We recommend wearing rubber gloves for these operations.



We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.

Descaling



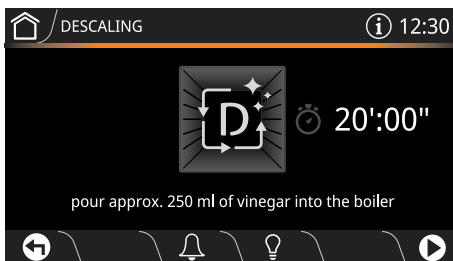
The presence of scale due to lack of descaling can compromise correct operation of the appliance in the long term.

The following message will appear on the display from time to time to indicate that you should carry out the descaling of the evaporation tray on the bottom of the oven.

It is recommended you run
the descaling procedure



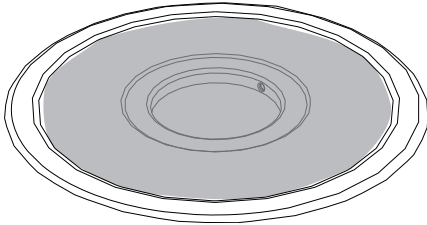
1. Press **yes** to accept the descaling request.



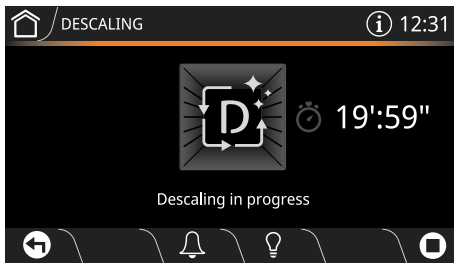
2. Open the door completely.



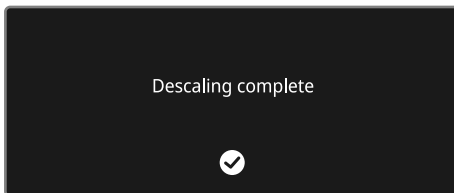
3. Pour approximately 250 ml of white vinegar into the evaporation tray, thus also covering part of the base of the oven.



4. Touch the **START**  button to start the descaling function.



5. Touch the **CONFIRM**  button at the end of the descaling process to confirm.



6. Remove the vinegar from the base of the oven with the supplied sponge.

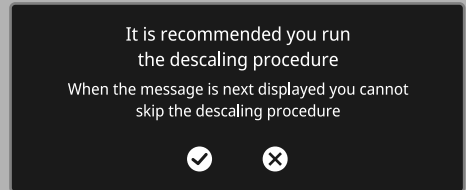
7. Use a dish sponge on softened encrustations in order to remove the largest possible quantity of scale.
8. When you have finished cleaning, close the door again.



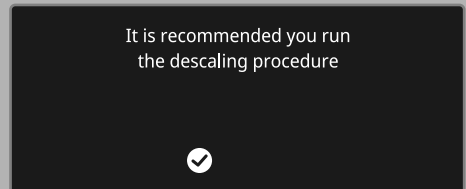
We recommend performing descaling every time this is indicated on the display in order to keep the boiler in perfect operating condition.



Note: The descaling process can be skipped three consecutive times.



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



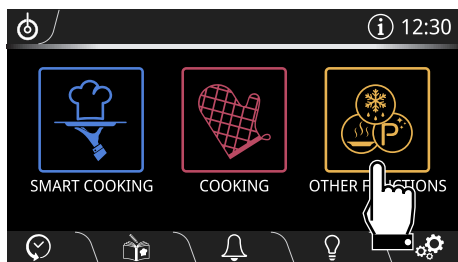


Cleaning and maintenance

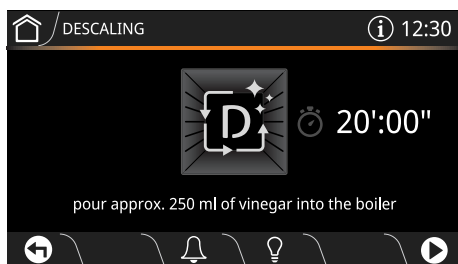
Manual descaling

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

1. Touch the **OTHER FUNCTIONS** button on the "main menu".



2. Scroll through the menu towards the left and select the **DESCALING** function.
3. The descaling screen will appear on the display.



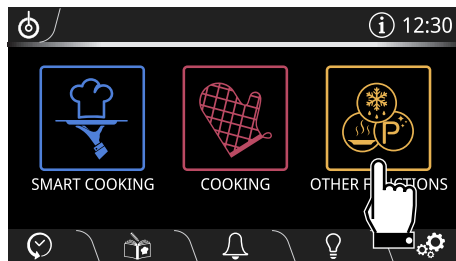
4. Proceed with the procedure described in the "Removing rack/tray support frames" chapter, beginning at point 2.

Cleaning the reservoir



To guarantee optimum performance of your appliance, we recommend cleaning the reservoir every 2-3 months.

1. Touch the **OTHER FUNCTIONS** button on the "main menu".



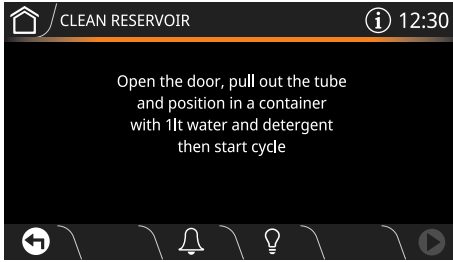
2. Scroll through the menu to the left and select the **CLEAN RESERVOIR** function.



In the event that there is residual water inside the reservoir, the appliance will activate the reservoir emptying procedure.



3. The clean reservoir screen appears on the display.



In the event that there is residual water inside the reservoir, the appliance will activate the reservoir emptying procedure.

4. Fill the jug (or container) provided with a solution of water and citric acid.



We recommend mixing 30 g of citric acid with 1.5 litres of water.

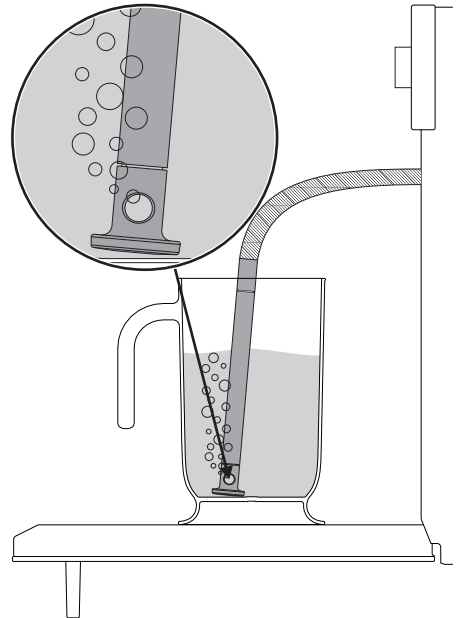
5. Open the oven door.

6. Place the jug (or container) on the open door.



Note: the jug or container with the mixture must have a gross weight lower than 5 kg.

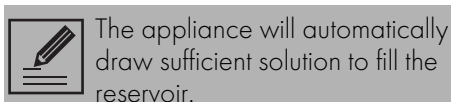
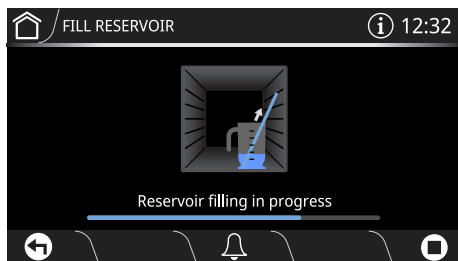
7. Extract the tube from its seat and immerse its end into the jug (or container) until it reaches the bottom.





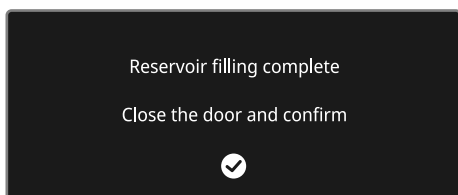
Cleaning and maintenance

8. Touch the **START**  button to start filling the reservoir with the solution.

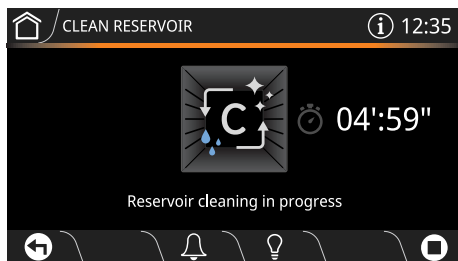


The appliance will automatically draw sufficient solution to fill the reservoir.

9. Touch the **CONFIRM**  button to confirm that you have finished filling the reservoir.



The display will show the time left until the end of the cleaning cycle.




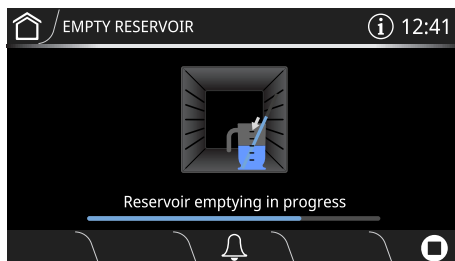
When the cleaning process is complete, a buzzer will sound and the display will show the solution draining screen.

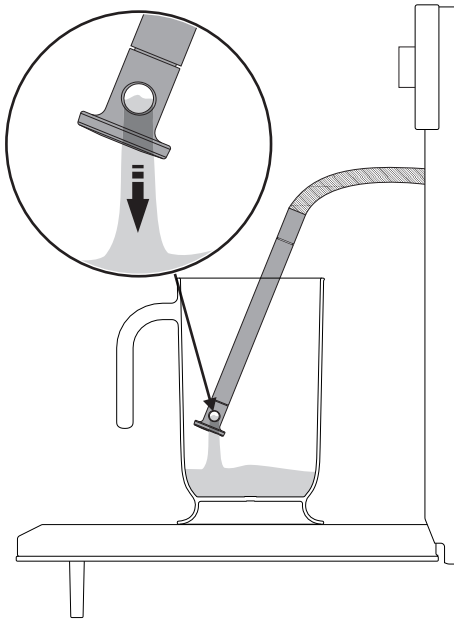
Reservoir cleaning complete

Detergent needs to be emptied.
Open the door, pull out the tube,
place an empty container under it
and start the cycle

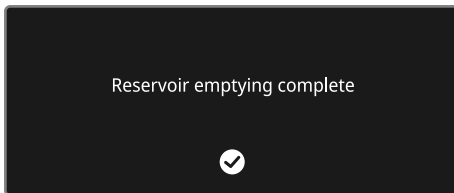
10. Open the oven door.


11. Place the jug provided or a container on the oven door.
12. Remove the tube from its seat and insert the end of it into the jug (or container).
13. Touch the **START**  button to start draining the solution into the jug (or container).



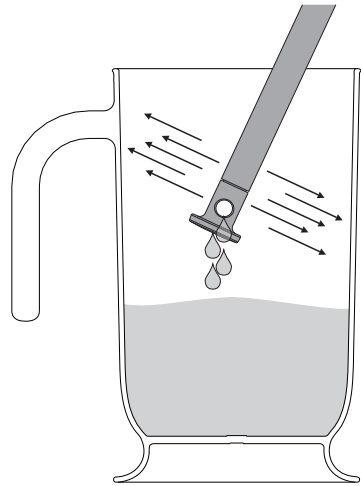


When complete, the display will indicate that the residual water removal process is complete.



14. Touch the **CONFIRM**  button to confirm that you have finished cleaning the reservoir.

15. Shake the tube to remove any remaining solution.



16. Place the tube back into its seat, remove the jug (or container) and close the door.



After having cleaned the reservoir with the solution of water and citric acid, carry out at least one "**clean reservoir**" cycle using ordinary water in order to rinse out any residues there may be from the reservoir.



Cleaning and maintenance

4.4 Extraordinary maintenance

Replacing the internal light bulb



Live parts

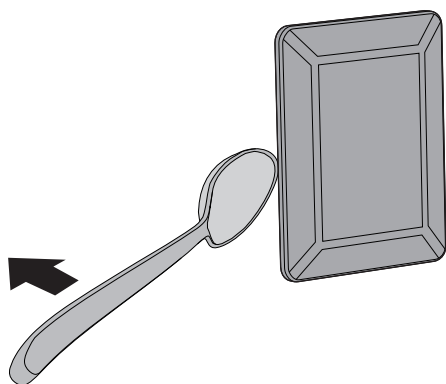
Danger of electrocution

- Unplug the appliance.
- Use protective gloves.

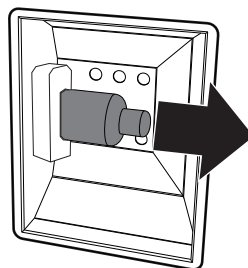
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Use a tool (e.g. a spoon) to remove the bulb cover.



Pay attention not to scratch the oven cavity enamel.

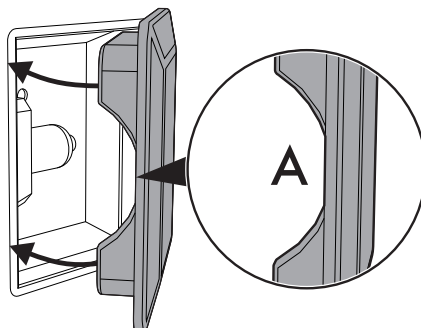


4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, but wrap it in insulating material.

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



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



What to do if...

The display is completely off:

- Check the mains power supply.
- Check that any circuit breakers upline of the appliance supply line are in the "ON" position.

The appliance does not heat up:

- Check whether "**Showroom (for showrooms only)**" or "**Demo mode (for showrooms only)**" mode has been set (for further details see section "Settings").

The controls do not respond:

- Check whether "**Controls lock**" mode has been set (for further details see section "Settings").

Error 4 appears on the display:

- The door lock has not properly attached to the door. This might be because the door was accidentally opened during the door lock activation. Switch the oven off and on again, waiting a few minutes before selecting a new cleaning cycle.

If the door is opened during a fan assisted function, the fan stops:

- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.



If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.



If there are other error messages, they will be indicated by **Error XX**:
Note down the error message, function and set temperature and contact your local technical support centre.

Connectivity alarm (on some models only)

For further information, please refer to the **Connectivity Manual**.



5 Installation

5.1 Electrical connection



Power voltage
Danger of electrocution

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

General information

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

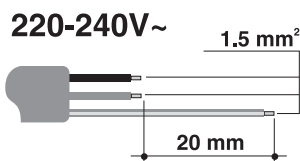
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance operates at 220-240 V~.

Use a three-core cable (3 x 1.5 mm² internal conductors).

Perform the ground connection using a wire that is 20 mm longer than the other wires.



Connection with plug and socket

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

Avoid using adapters and shunts as these could cause overheating and a risk of burns.

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.

Testing

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

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.



5.2 Positioning



Heavy appliance
Crushing hazard

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



Pressure on the open door
Risk of damage to the appliance

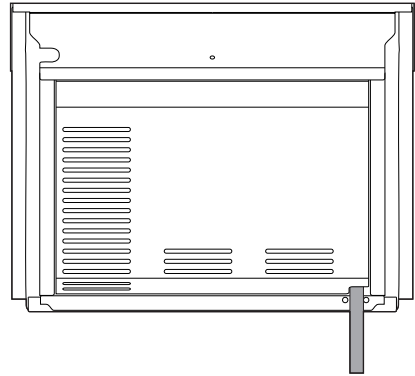
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



Heat production during appliance operation
Risk of fire

- Check that the carcass material is heat resistant.
- Check that the carcass has the required openings.
- Do not install the appliance in a recess which can be closed with a door, or in a cupboard.

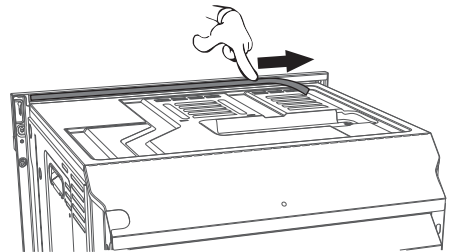
Position of the power cable



(rear view)

Front panel seal

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

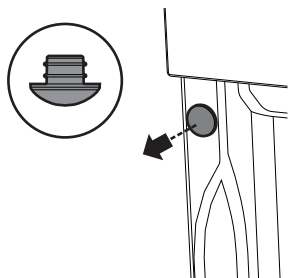




Installation

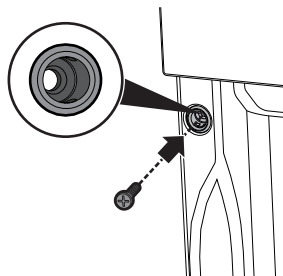
Fastening bushings

Remove the bushing covers on the front of the oven.

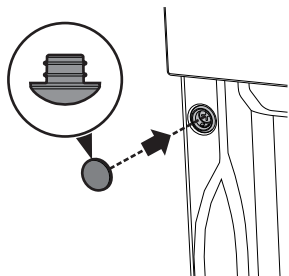


Mount the appliance into the recess.

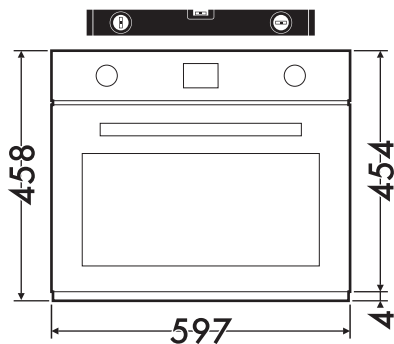
Secure the appliance to the carcass using the screws.



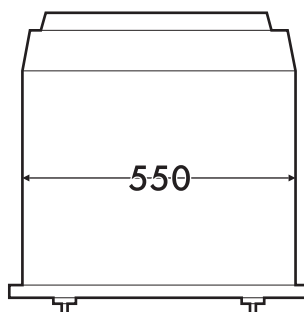
Cover the bushings with the previously removed covers.



Appliance overall dimensions (mm)



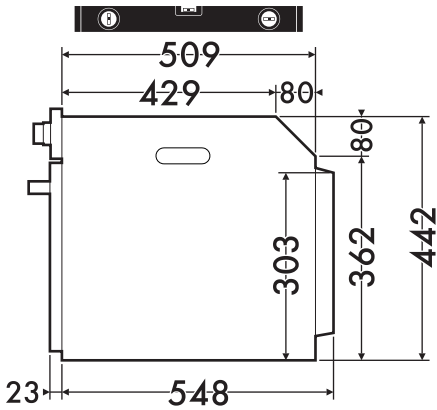
(front view)



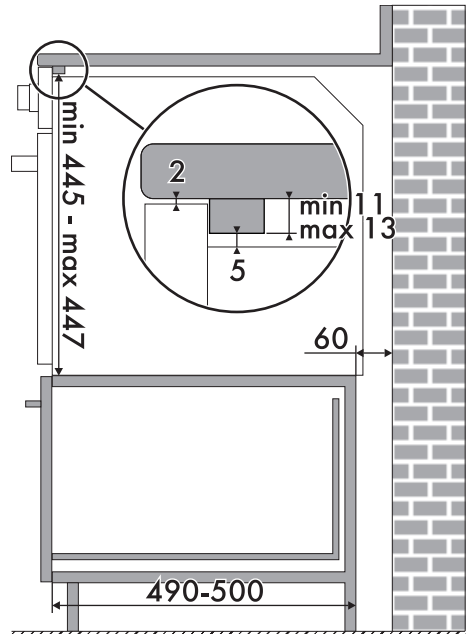
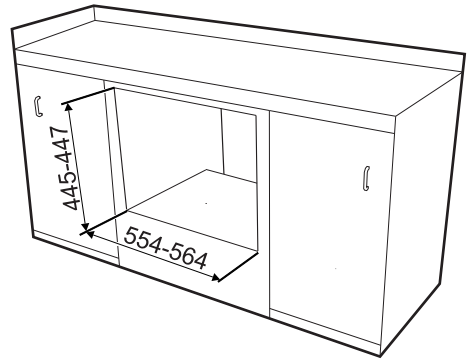
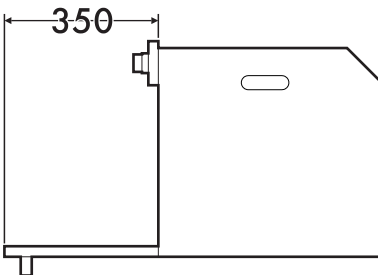
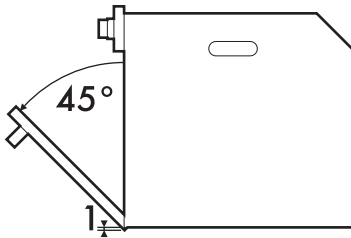
(top view)



Mounting under worktops (mm)



(side view)

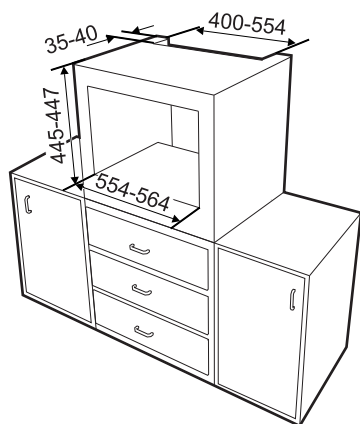


Make sure that the carcass rear/bottom section has an opening of approx. 60 mm.

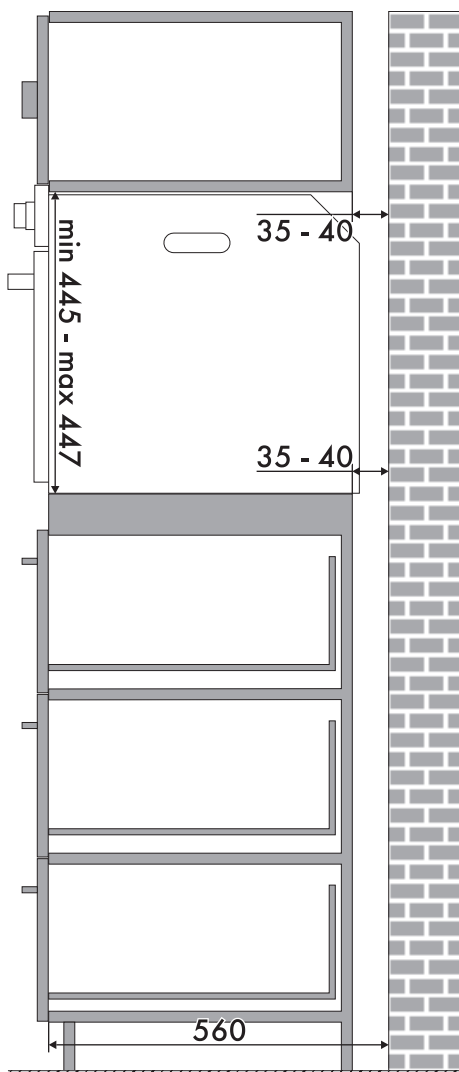


Installation

Mounting into a column (mm)



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



914779306/C