Contents

EN

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

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Children must be kept away from the appliance.
- Never touch the heating elements during use.
- Keep children below the age of 8 away from the appliance unless they are constantly supervised.
- Children must not play with the appliance.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch off the appliance immediately after use.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Do not clean the appliance immediately after turning it off – wait for it to cool down first.

- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts as this could cause them to break.
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.

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- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.
- Do not remove the seal on the face of the oven.

For this appliance

- Ensure that the appliance is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.

1.2 Manufacturer 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.

1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- This appliance may be used by children over the age of 8 and by persons with reduced physical, sensory or mental capacity, or without sufficient experience or knowledge, provided that they are supervised or instructed by adults who are responsible for their safety.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.4 Disposal

This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

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

Power voltage
Danger of electrocution

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

Instructions

- 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.

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 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.

1.7 How to read the user manual

This user manual uses the following reading conventions:

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

Description
Description of the appliance and its accessories.

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

Cleaning and maintenance
Information for proper cleaning and maintenance of the appliance.

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

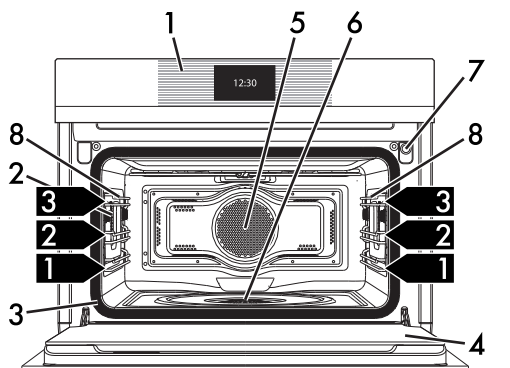Safety instructions

Information

Advice

1. Sequence of instructions for use.

- Standalone instruction.

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2 Description

2.1 General Description
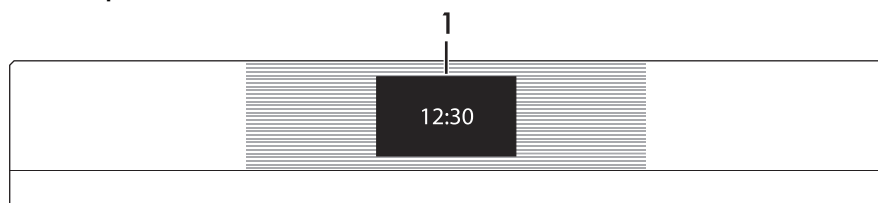

1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

6 Evaporation tray

7 Water supply tube

8 Rack support frames

1,2,3... Frame shelf

2.2 Control panel

1 Display

The touchscreen display allows you to interact with the appliance. Press the icons to access the various available functions. The display will show all operational parameters, such as: selected function, time/temperature settings or pre-set cooking program settings.

In general, press the symbol 🏠 to return to the previous menu or end a function; press the symbol ✓ to confirm the selected options.

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 2.1 General Description).

Cooling fan

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

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

Interior lighting

The appliance's interior lighting comes on:

• When the door is opened.

• When any function is selected, with the exception of the Descaling 🔳, Sabbath 🔦 and Vapor Clean 🔆 functions;

• Press the symbol ☀ to manually activate the oven light or the symbol 💡 to deactivate it during use.

In order to save energy, the light turns off after a minute at the start of cooking (this function can be deactivated via the secondary menu).
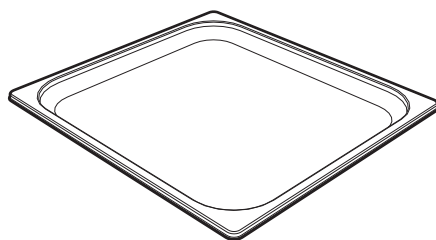
> **i** When the door is open, it is not possible to turn off the interior lighting.

2.4 Available accessories

Perforated tray
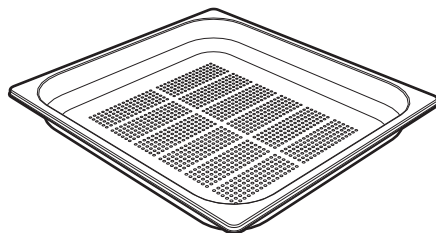
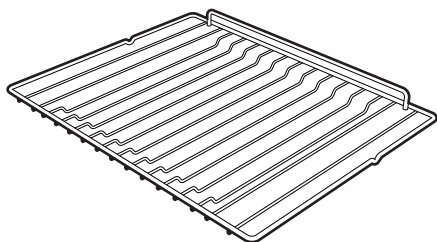Useful for steaming fish and vegetables.

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 foods contained in the perforated tray above.

Rack

Useful for supporting containers with food during cooking.

Evaporation tray cover

Evenly distributes steam inside the oven.

Sponge

Useful for removing condensation and the remaining water from the oven.

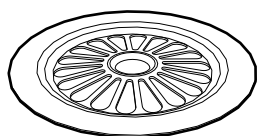| i	Some models are not provided with all accessories.

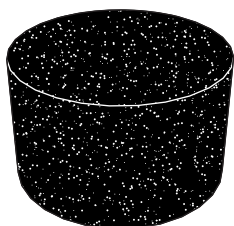| i	The accessories intended to come into contact with food are made of materials in accordance with the provisions of current legislation.

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

2.5 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.
- Thick ceramic plates may require more heat than normal. Longer cooking times may be necessary.

3 Use

3.1 Instructions

⚠ High temperature inside the oven during use
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands 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 vapours in the oven could catch fire.
- 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.

3.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature for at least 20 minutes to burn off any residues left by the manufacturing process (see 3.4 Using the oven).
5. You must set the current time in order to start using the appliance (see "Setting the time").

3.3 Using the accessories

Racks

The racks must be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.
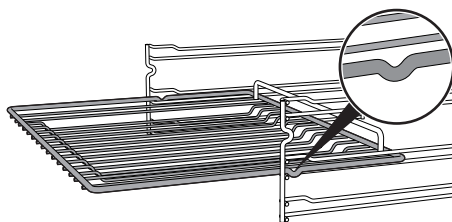
Gently insert the racks into the oven until they come to a stop.
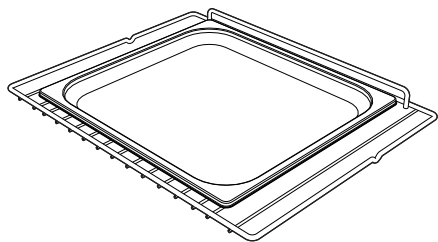
Clean the racks and trays before using them for the first time to remove any residues left by the manufacturing process.
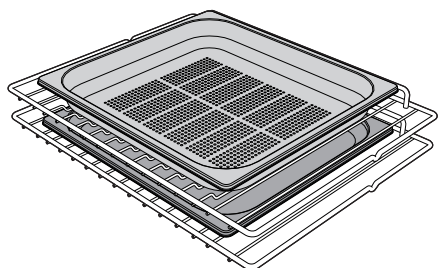
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Trays

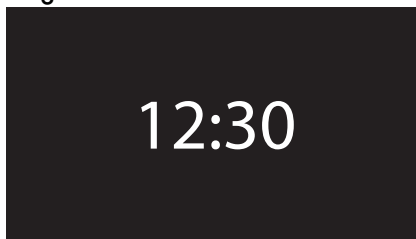The tray must be inserted in the groove in the rack.

In particular, the perforated tray must be inserted in the groove in the rack above it. In this way it is possible to collect the liquids separately from the food that is being cooked (configuration 2 + 1, see "Preset recipes table").

3.4 Using the oven

Setting the time

12:30

When using the appliance for the first time, or after a power failure, the symbol **00:00** will flash on the display. In order to be able to start any cooking operation, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language).

Press the control knob to enter the settings menu.

i	The appliance language is set to "English" by default.

✎	When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

Use

Home screen

Press the time on the display. It is now possible to select the various available functions on the home screen of the appliance.

1 Settings
2 Preset recipes
3 Cooking functions
4 Special functions
5 Personal programs

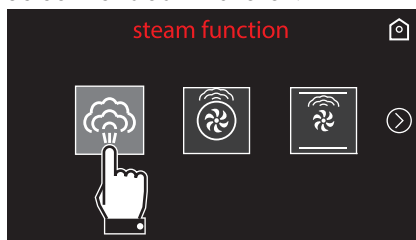## Steam function settings

> 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.

1. Place the food inside the oven.
2. Press the time on the display to activate the appliance.
3. Select the **cooking functions** icon on the "home screen".

4. Select the "steam" function.

5. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).
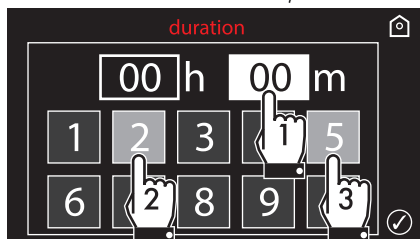
6. Press the symbol ⊘ to confirm.
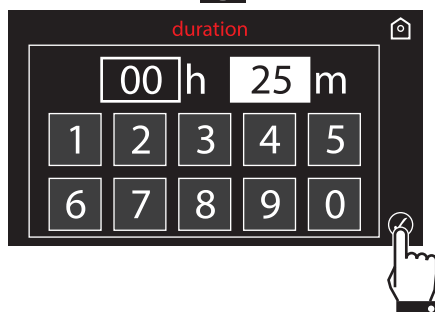
> ℹ️ Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.

A request to fill the reservoir with water is shown on the display.
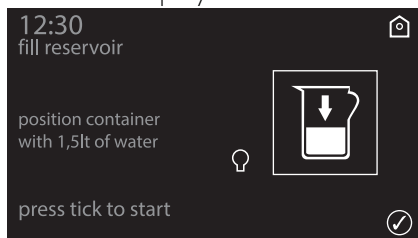
Filling the reservoir

> 📝
> • 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.

7. Fill a container (e.g. a jug) with sufficient water for the cooking duration.

8. Open the oven door.

9. Rest the container on the open door.

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

10. Extract the tube from its seat and immerse its end in the container until it reaches all the way to the bottom.
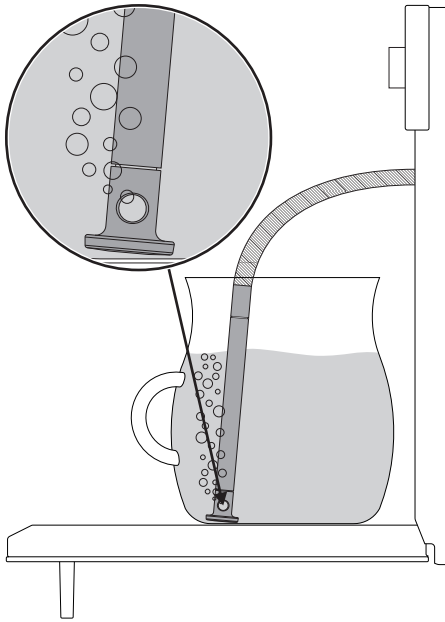

11. Press the symbol ⊘ to start filling the reservoir with water.

12:30
fill reservoir

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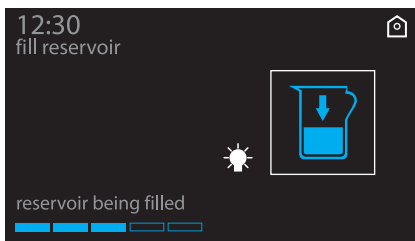
ℹ The appliance will automatically draw the quantity of water necessary for cooking on the basis of the set duration.

ℹ 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.

12. When finished, the display indicates that you can start to use the steam function.

12:30
steam   100°

00 h 25 m

press tick to start   ⊘
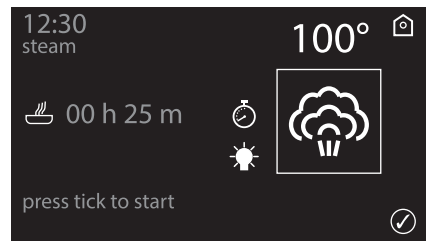
13. Shake the tube in order to remove any remaining water.
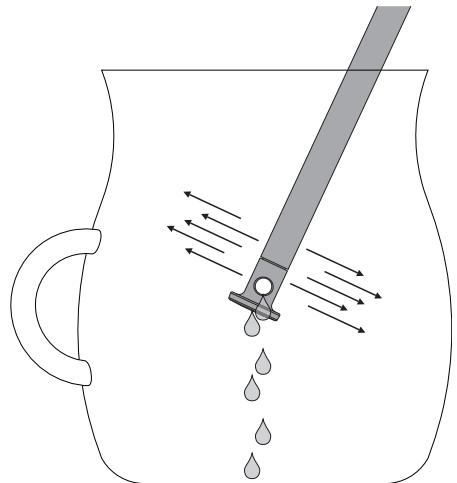
14. Return the tube to its original position, remove the container of water and close the door.

ℹ️ When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips.

The display shows the screen for setting the steaming parameters.
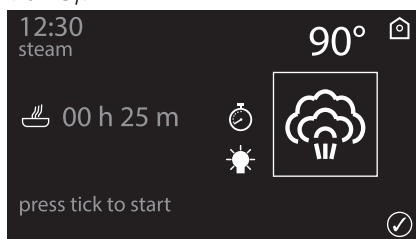
15. Press the displayed temperature to change it.
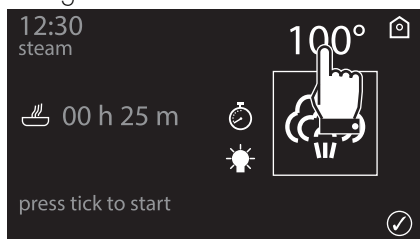
```
12:30                    100°   ⌂
steam

♨ 00 h 25 m        ⏱

                   ☀

press tick to start
                            ✓
```

16. Use the symbols ⊕ and ⊖ to set the required temperature.

```
        set temperature        ⌂

          90      °C

        min   30 °C
        max  100 °C        ⊕
     ⊖                        ✓
```
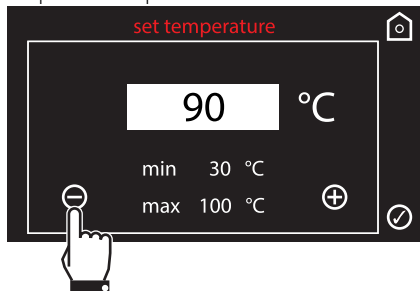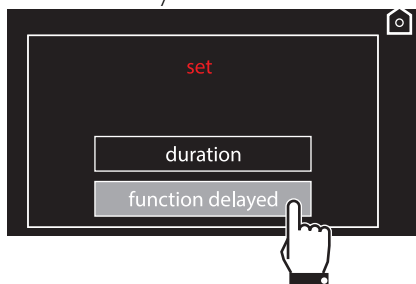
ℹ️ The minimum temperature that can be set is 30°C. The value changes by 5°C each time the symbols ⊕ and ⊖ are pressed.

17. Press the symbol ✓ to confirm the cooking temperature set (for example 90°C).

```
12:30                     90°   ⌂
steam

♨ 00 h 25 m        ⏱

                   ☀

press tick to start
                            ✓
```

18. If you wish to set an end of cooking time, press the symbol ⏱ and select "function delayed".

```
                              ⌂

            set

         duration
      function delayed
```

19. Enter the time at which you require cooking to end (for example 13:30: first touch the hours box, then the numbers 1 and 3; touch the minutes box, then the numbers 3 and 0).

```
        function finished       ⌂

        13  h   30  m

      1    1    3    4    5

      2    7    3    9    0    ✓
```
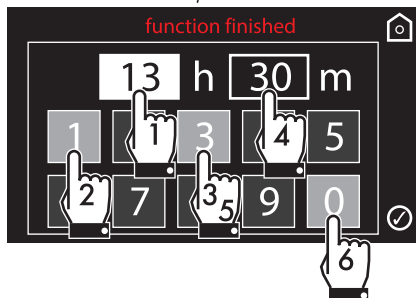
20. Press the symbol ✓ to confirm the end of cooking time (for example 13:30).

The appliance waits for the delay start time.

```
12:30          90°   ⌂
steam

♨ 00 h 25 m    ⏱

✕ 13:30        ♀

cooking start in
00 h 35 m
```
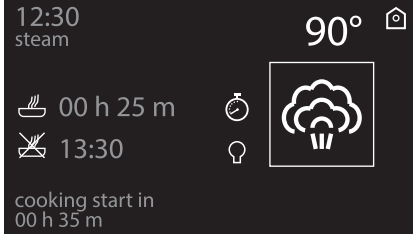
✏️ If programmed cooking has been set (in our example ending at 13:30), cooking will start at a time according to the set parameters.

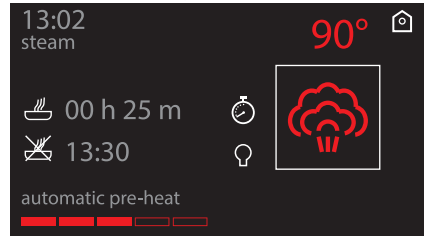✏️ Press and hold the return symbol ⌂ for a few seconds to immediately interrupt cooking at any time and return to the main menu.

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

Preheating stage

Steaming is always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

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

```
13:02          90°   ⌂
steam

♨ 00 h 25 m    ⏱

✕ 13:30        ♀

automatic pre-heat
```

At the end of preheating the temperature reaches the maximum set level.

```
13:04          90°   ⌂
steam

♨ 00 h 25 m    ⏱

✕ 13:30        ♀

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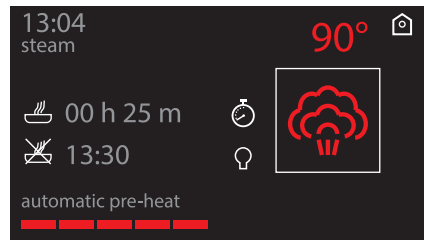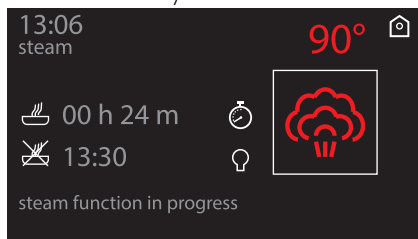
✏️ If cooking has just been performed with temperatures greater than 100°C, you must wait for the oven to cool in order to use the steam function.

A buzzer sounds to indicate that cooking starts automatically.

```
13:06
steam                          90°    ⌂

♨ 00 h 24 m        ⏱
⦸ 13:30            ♀

steam function in progress
```

Modifying the set data

During operation, it is possible to modify the cooking duration:

21. When the appliance is in the cooking phase, press the symbol ⏱.

22. Enter the new cooking duration required on the numeric keypad.
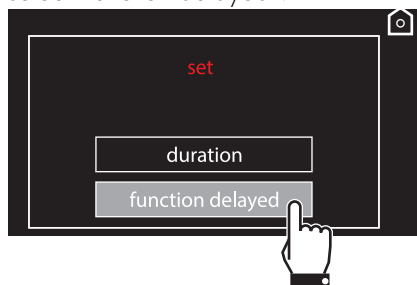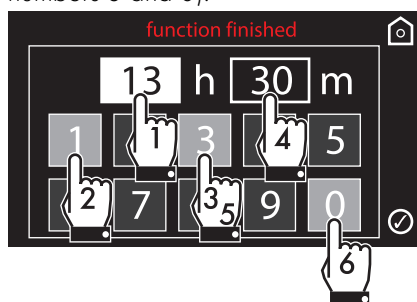
23. Press the symbol ⊘ to confirm.

ⓘ If a longer length of time is set compared to the previous one, such that the quantity of water in the reservoir is insufficient, when the reservoir is empty, the display will show a message indicating that water should be added.

```
12:30                          ⌂
fill reservoir

position container
with 1,5lt of water            ♀

press tick to start            ⊘
```

Modifying programmed cooking

✎ If programmed cooking is set, after modifying the cooking time, the end of cooking time must be re-set.

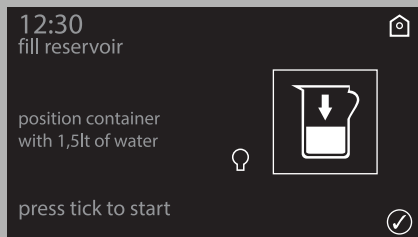24. When the appliance is waiting to start cooking, press the symbol ⏱ and select "function delayed".

```
                               ⌂
          set


          duration
      function delayed
```

25. Enter the time at which you require cooking to end (for example 13:30: first touch the hours box, then the numbers 1 and 3; touch the minutes box, then the numbers 3 and 0).

```
      function finished         ⌂
        13  h   30  m
      1    1   3    4   5
      2    7   3    9   0        ⊘
```

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26. Press the symbol to confirm the cooking end time.
27. The appliance waits for the delay start time.

End of the steam function

When cooking is finished, "steam function ended" appears on the display and a buzzer sounds that can be deactivated by pressing the symbol or .


```
13:30
steam                          90°    ⌂

♨ 00 h 00 m          ⏲
                     ♀

steam function ended
```
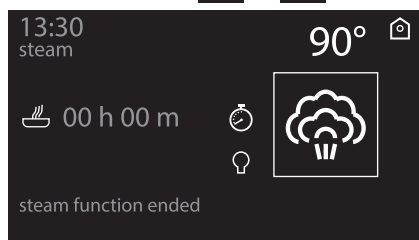
> To select another cooking cycle, turn the control knob to the right or the left.

28. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.
29. Fully open the door when safe to do so and cautiously remove the food from the oven.

Removing the residual water

> **It is recommended to empty the reservoir after each cooking cycle in order to prevent residue build up.**

30. When the steam function has ended, press the return symbol : the appliance prompts you to drain water from the reservoir.


```
13:30                                  ⌂
empty reservoir

place an empty container
and prepare to dry
the bottom of the oven
                             ♀

press tick to start                    ✓
```

31. Remove the cover from the evaporation tray and dry it with the sponge supplied.
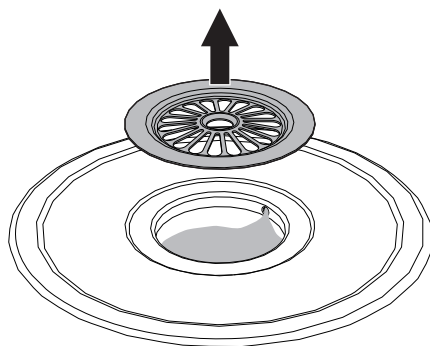
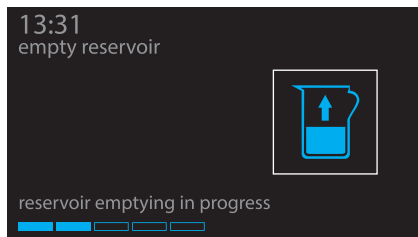> **i** Note: The evaporation tray cover may be very hot: use appropriate protection.

32. We recommend positioning the supplied sponge inside the evaporation tray.

> If you do not wish to empty the reservoir, keep the return symbol [⌂] pressed for a few seconds.

33. Press the symbol [✓] to start draining the residual water from the reservoir.

> **13:31**
> empty reservoir
>
> reservoir emptying in progress

The residual water is discharged into the evaporation tray: as well as facilitating removal, this contributes to cooling down the oven more quickly.

If the remaining quantity of water is over 500 ml, the water will be discharged into the evaporation tray in two different steps to facilitate drying. The display indicates "STEP 1", when the first stage has finished, and draining will stop. You have to press the control knob again to complete the draining with "STEP 2".

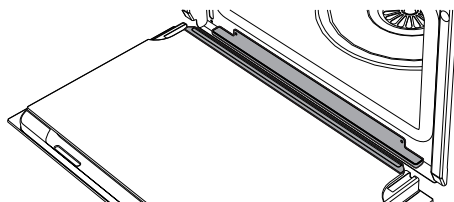When finished, "reservoir emptying ended" appears on the display.

> reservoir emptying ended
>
> ok
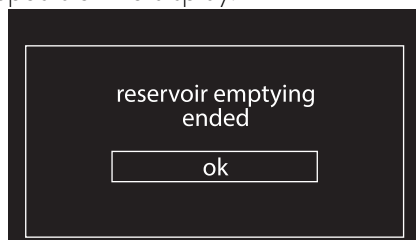
34. Press "ok" to confirm.

35. Squeeze out the water from the sponge into a separate container.

> ⚠ Take care: the water may be very hot.

36. Also remove condensation from the base and walls of the oven, the door glass and drip tray and the front of the appliance.

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 a 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 as you would boil them for 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. When cooking different foods at the same time, all fish should be cooked in the perforated tray placed on the lower shelf of the oven in order to prevent the fish juices from dripping onto other foods.

- **Meat:** this can also be steamed, but the use of a combined cooking function is preferable in order to obtain a nicely browned result. However, stews and braised meat casseroles are perfect for steaming. Prepare the meat as you would for cooking it normally in the oven. 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. To prepare a vegetable soup of just the right consistency, first steam the vegetables, then add the stock and steam at 100°C. The steam function is also ideal for preparing the stock.

- **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. Mix midway through cooking for a creamier consistency.

- **Reheating:** using 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 otherwise time-consuming operation is very simple when you use the steam cooking 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. Chocolate is unlikely to burn in the steam oven.

- **Hot towels:** ideal for facial treatments, a close shave or for cleaning hands after a meal. They are simple to prepare using the steam function. Moisten a towel with water, roll it up and steam it for 1 minute.

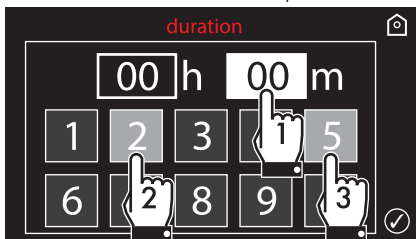## Combination cooking functions

1. Press the time on the display to activate the appliance.

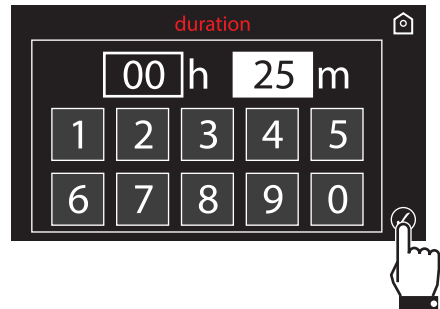2. Select the **cooking functions** 🔥 icon on the "home screen".

3. Select a combination cooking function.

4. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).
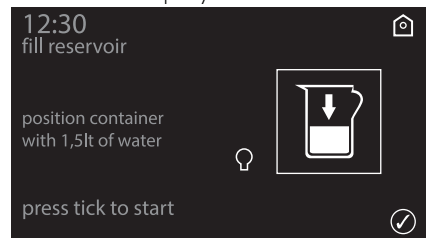

5. Press the symbol ✓ to confirm.

ℹ️ Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.

A request to fill the reservoir with water is shown on the display.

Fill the reservoir as described in chapter "Filling the reservoir".

When the reservoir is full, the display shows the screen for setting the parameters of the selected combination cooking function.

6. Press the displayed temperature to change it.
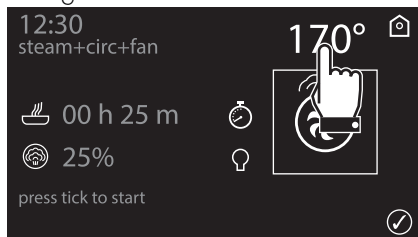
```
12:30          170°  ⌂
steam+circ+fan

♨ 00 h 25 m    ⏱
⊚ 25%          ♀
press tick to start
                     ✓
```

7. Use the symbols ⊕ and ⊖ to set the required temperature.

```
        set temperature    ⌂

        200    °C

      min   50  °C
      max  230  °C      ⊕
   ⊖                        ✓
```
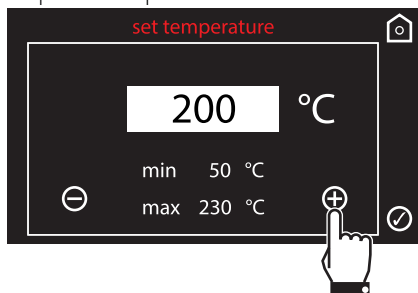
ℹ The minimum temperature that can be set is 50°C. The value changes by 5°C each time the symbols ⊕ and ⊖ are pressed.

8. Press the symbol ✓ to confirm the cooking temperature set (for example 200°C).

9. Press the symbol ⊚ to change the percentage of steam used for cooking.
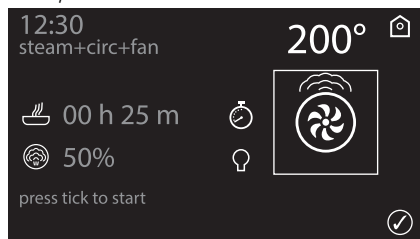
```
12:30          200°  ⌂
steam+circ+fan

♨ 00 h 25 m    ⏱
⊚ 25%          ♀
press tick to start
                     ✓
```
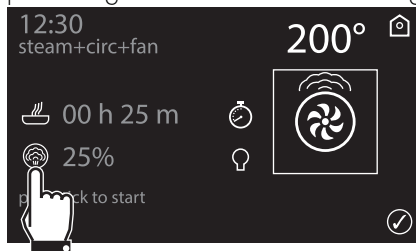
10. Use the symbols ⊕ and ⊖ to change the percentage of steam used for cooking.

```
        set steam %        ⌂

        50%

   ⊖              ⊕
                        ✓
```
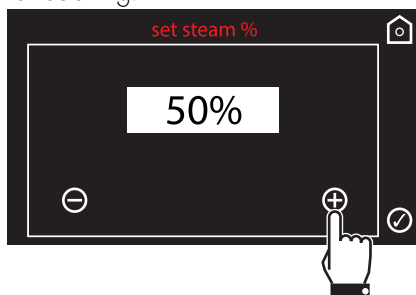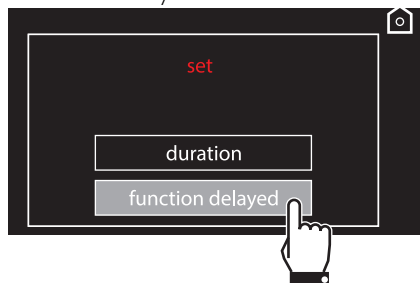
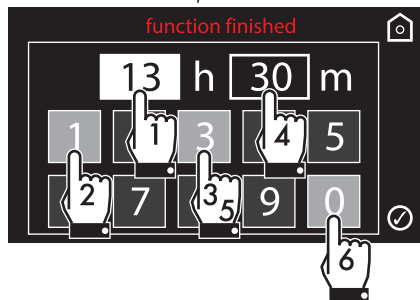ℹ The minimum percentage that can be set is 20%. The value changes by 5% each time the symbols ⊕ and ⊖ are pressed.

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11. Press the symbol ⊘ to confirm the percentage of steam set (for example 50%).

```
12:30                          200°  ⌂
steam+circ+fan

♨ 00 h 25 m          ⏱
◉ 50%                ♀

press tick to start
                                    ⊘
```

12. If you wish to set an end of cooking time, press the symbol 🕐 and select "function delayed".

```
                                    ⌂
            set


         duration
      function delayed
```

13. Enter the time at which you require cooking to end (for example 13:30: first touch the hours box, then the numbers 1 and 3; touch the minutes box, then the numbers 3 and 0).

```
        function finished          ⌂

        13  h   30  m

      1    1    3    4    5

      2    7    3    9    0
                                    ⊘
                    6
```

14. Press the symbol ⊘ to confirm the end of cooking time (for example 13:30).

15. The appliance waits for the delay start time.

```
12:30                          200°  ⌂
steam+circ+fan

♨ 00 h 25 m          ⏱
✕ 13:30              ♀

cooking start in
00 h 35 m
```

Preheating stage

Combination functions are always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

This stage is performed without using steam and is indicated by the progressive increase in the temperature level reached.
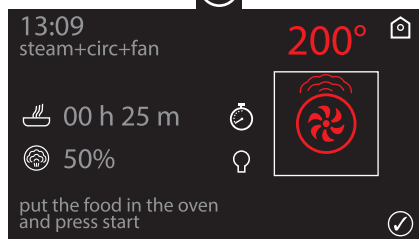
```
13:02                          200°  ⌂
steam+circ+fan

♨ 00 h 25 m          ⏱
◉ 50%                ♀

automatic pre-heat
▬▬▬▬▬▬▬▬
```
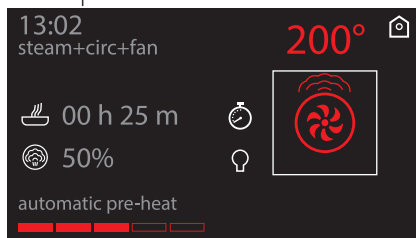
At the end of preheating the temperature reaches the maximum set level.

A buzzer sounds to indicate that the food to be cooked can be put in the oven.

- Press the symbol ✓ to start cooking.

```
13:09
steam+circ+fan                    200°  ⌂

 ♨ 00 h 25 m          ⏱

 ⊚ 50%                ♀

put the food in the oven
and press start                        ✓
```

Press and hold the return symbol ⌂ for a few seconds to immediately interrupt cooking at any time and return to the main menu.

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

Combination functions list

Steam + circulaire + fan

The combination of the fan, the circulaire heating element and the steam is particularly suitable for preparing roast meats, chicken and baked goods such as bread and leavened sweets.

Steam + static + fan

The operation of the fan combined with traditional cooking, with the assistance of steam, ensures uniform cooking even with complex recipes. Ideal for roast veal, roast duck and cooking whole fish.

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Traditional cooking functions

1. Select the **cooking functions** icon on the "home screen".

2. Press the symbol to access the traditional cooking functions menu.
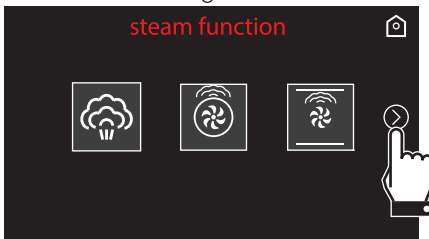
3. Select the required function.

4. The appliance will begin preheating. The display will show the chosen function, the preset temperature, the current time and the progress bar of the temperature reached (preheating).

5. When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.

Press and hold the return symbol for a few seconds to immediately interrupt cooking at any time and return to the main menu.

With traditional cooking, food can be placed in the oven immediately or after preheating, as the user prefers.

Changing a function during cooking

1. Press the function symbol to modify it.

```
12:42                      170°  ⌂
circulaire

                    ⏱

                    ♀

function in progress
```

2. Press the symbol ⊙ to access the traditional cooking functions menu.

```
        cooking functions      ⌂

   ≈      ≈      ⌇      ✿    ⊙
```

3. Press the symbol of the new function required.

```
        cooking functions      ⌂

  ⊙  ✿      ┈      eco     ▢

      ✿      ✿      ✿      ▣
```
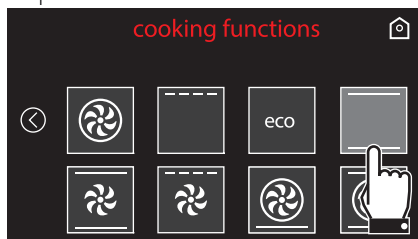
4. The display will show the new function chosen, the preset temperature, the current time and the progress in reaching the new temperature.

```
12:43                      170°  ⌂
static

                    ⏱

                    ♀

automatic pre-heat
▬▬▬ ▬ ▭ ▭
```
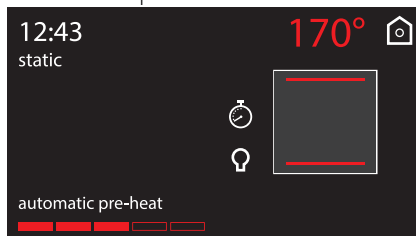
Modifying the preset temperature

1. Press the displayed temperature to change it.

```
12:50                      170°  ⌂
static

                    ⏱

                    ♀

function in progress
```

2. Use the symbols ⊕ and ⊖ to set the required temperature.

```
        set temperature       ⌂

         200      °C

    ⊖    min   50 °C
         max  280 °C     ⊕    ⊘
```

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3. Press the symbol ⊘ to confirm.

```
12:51                    200°  ⌂
static

                        ⊙

                        ⏻

automatic pre-heat
▬▬ ▬▬ ▬▬ ▭▭ ▭▭
```
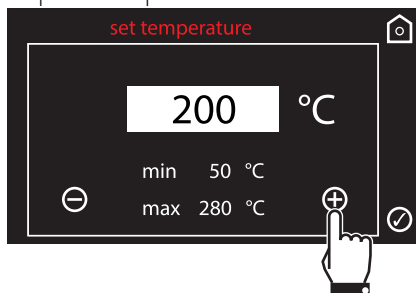
Interrupting a function

4. Press the return symbol ⌂ for approximately 2 seconds to interrupt a cooking function. Select the required option.
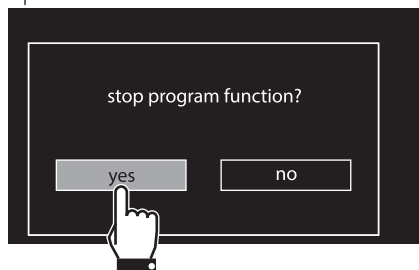
```
        stop program function?


        yes              no
```

Press and hold the return symbol ⌂ for a few seconds to immediately interrupt cooking at any time and return to the main menu.

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

Traditional functions list

Circulaire
The combination of the fan and the circulaire heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.

Grill
The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Ideal for grilled cheese and gratinating. This function enables large quantities of food, particularly meat, to be grilled evenly.

Eco
The combination of the fan and the circulaire heating element, in ECO mode, is particularly indicated for cooking on a single shelf, with reduced power consumption.

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Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Ideal for pies, bread and casseroles. It is also suitable for fatty meat such as duck and goose.

Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for roasts.

Fan with grill

The air produced by the fan softens the strong heatwave generated by the grill, perfectly grilling even very thick cuts of meat such as steaks, pork chops, etc.

Circulaire + fan + lower element

Fan assisted cooking is combined with the heat coming from below and allows you to brown food slightly at the same time. Ideal for pies/flans, quiches and pizza.

Turbo

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

To obtain a rotisserie effect, set the temperature to maximum. When the appliance reaches maximum temperature, return the temperature to normal. This procedure seals the liquids inside the meat, and reduces shrinkage.

Timer during function

This function only activates the buzzer, without stopping cooking.

1. Press the symbol during a cooking function.

2. Press on **timer**.
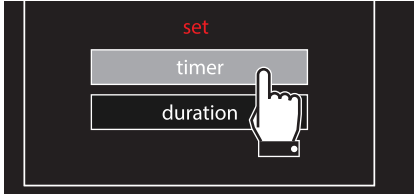
The duration of the minute minder can be from a minimum of 1 minute to a maximum of 4 hours.

3. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).
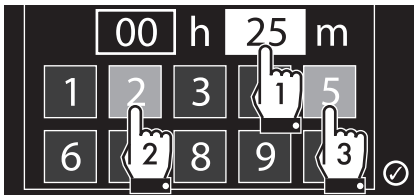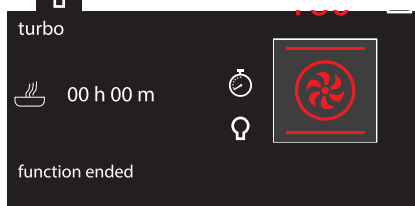
4. Press the symbol to confirm.

5. The countdown will start.
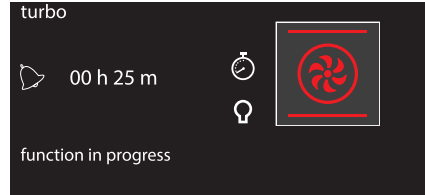
6. Wait for the buzzer to indicate that the time has finished. The symbol flashes.

Press the symbol or to deactivate the buzzer. Press the symbol again to select another timer.

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.

Activation of timed cooking cancels any minute minder timer which may previously have been set.

1. Press the symbol 🕐 during a cooking function.

2. Press on **duration**.

set
timer
duration
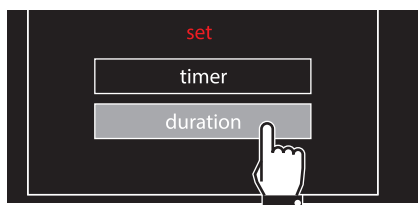
The duration of the minute minder can be from a minimum of 1 minute to a maximum of 13 hours.

3. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).

00 h 25 m
1 2 3 1 5
6 2 8 9 3
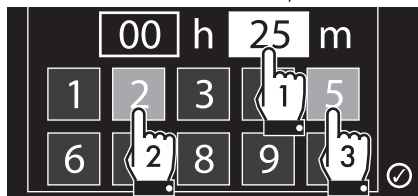
4. Press the symbol ✓ to confirm.

5. Timed cooking begins.
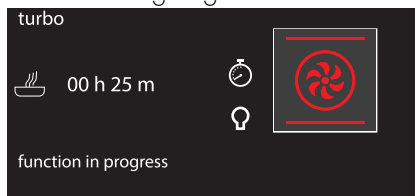
turbo
00 h 25 m
function in progress

6. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbols 🕐 or Ω.

turbo
00 h 00 m
function ended

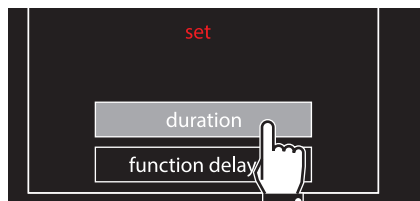To manually extend the cooking cycle, press the symbol 🕐 followed by the symbol 🏠. The appliance will resume its normal operation with the previously selected cooking settings.

Use

Modifying the data set during timed cooking

During operation, it is possible to modify timed cooking duration:

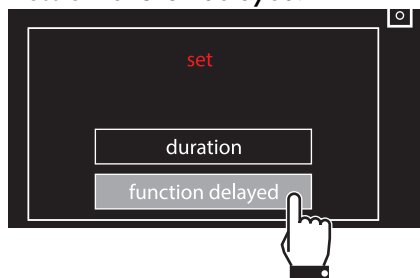1. Press the symbol ⏱.

2. Press on **duration**.

3. Enter the new duration required and press the symbol ✓ to confirm.

Delay cooking

ℹ 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.
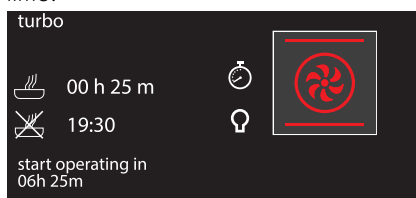
1. After setting a cooking duration, press the symbol ⏱.
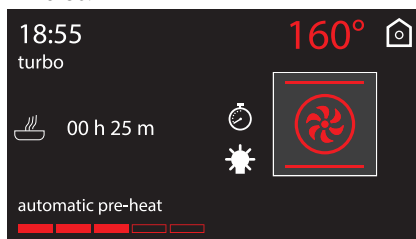
2. Press on **function delayed**.

3. Enter the time at which you require cooking to end (for example 19:30: first touch the hours box, then the numbers 1 and 9; touch the minutes box, then the numbers 3 and 0).
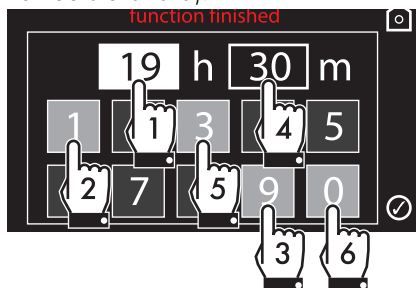
4. Press the symbol ✓ to confirm.

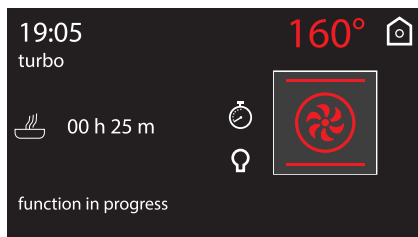5. The appliance waits for the delay start time.

6. Based on the values set, the appliance will start preheating of approximately 10 minutes.

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7. It will then proceed with the selected function.

19:05	160°
turbo	
00 h 25 m	
function in progress	

8. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbols ⏱ or ♀.

19:30	160°
turbo	
00 h 00 m	
function ended	
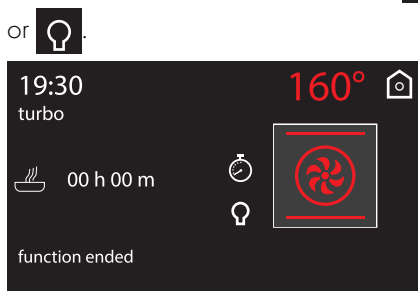
To manually extend the cooking cycle, press the symbol ⏱ followed by the symbol ⌂. The appliance will resume its normal operation with the previously selected cooking settings.

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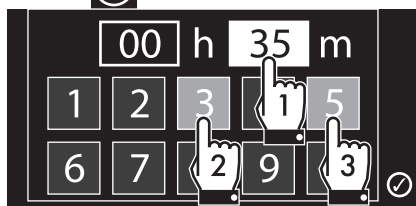
Modifying the data set during programmed cooking

After modifying the cooking duration, the end of cooking time must be re-set.

During operation, it is possible to modify programmed cooking duration:

1. Press the symbol ⏱.

2. Enter the new duration required (for example 35 minutes) and press the symbol ✓ to confirm.

00	h	35	m
1	2	3	4	5
6	7	8	9	3

3. Press the symbol ⏱ again.

4. Enter the new cooking end time required (for example 7:00 p.m.) and press the symbol ✓ to confirm.

function finished	⌂
19	h	00	m
1	2	3	4	5
6	7	8	9	0
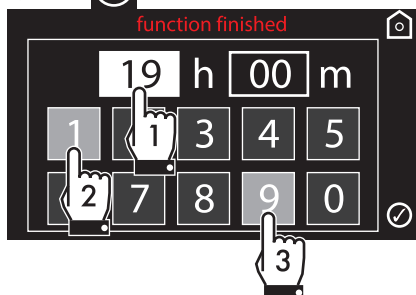
3.5 Cooking advice

To save energy

- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

General advice

- 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).
- Cooking times vary according to the thickness and the quality of the food and to consumer taste.
- The first few times you use the appliance, until acquiring sufficient confidence and knowledge of the required cooking times, we suggest setting slightly longer cooking times and testing the food quickly a little before cooking ends. If it is not ready, it is anyway possible to continue to cook it using the remaining cooking time and without having to add more water to the reservoir. If, however, the food is already cooked, it will be possible to immediately stop cooking and drain the residual water from the reservoir.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.

Advice for steam cooking

- Cooking times depend on the density of foods and not their quantity. For example, one piece of broccoli will take the same time as 20 florets. Increasing the quantity of a casserole also increases its density, and so the cooking time will also increase.
- Where possible, use a perforated container to allow the steam to circulate around the food from all sides.
- Steam cooking significantly reduces the migration of flavours between different foodstuffs. However, always make sure that the foods cooked in a perforated container, such as fish, are always placed on the bottom of the oven.
- If there is a possibility that the steam might change the consistency of the food during cooking (for example in casseroles, puddings...) always cover them with aluminium foil.

3.6 Special functions

The special functions menu contains some functions like the timer with the oven off, defrosting or cleaning functions.

Select the special functions icon on the "home screen".

List of special functions

Timer
This function sounds a buzzer when the time set has elapsed.

Defrost by weight
This function defrosts foods on the basis of the type and weight of the frozen product.

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

Proving
The proving function, using the heat coming from the top, makes it possible to prove all types of dough, guaranteeing perfect results quickly.

Reheat
This function allows you to reheat previously cooked food kept cool or in the refrigerator.

Sabbath
This function allows food to be cooked in accordance with the provisions of the Jewish religion day of rest.

Vapor Clean
This function facilitates cleaning using the steam produced by a small quantity of water poured onto the bottom of the oven. (See "Cleaning and maintenance").

Descaling
This function allows you to descale the oven. (See "Cleaning and maintenance").

Clean reservoir
This function allows you to clean the reservoir. (See "Cleaning and maintenance").

Empty reservoir
This function allows you to empty the reservoir.
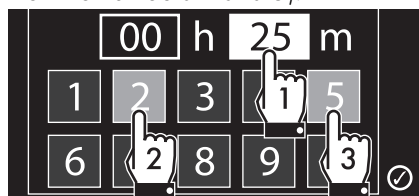
Use

EN

Timer

 The duration of the minute minder can be from a minimum of 1 minute to a maximum of 4 hours.
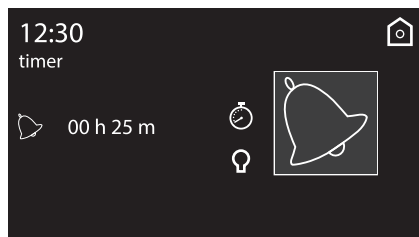
1. Select **timer** from the "special functions" menu.

2. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).

3. Press the symbol to confirm.
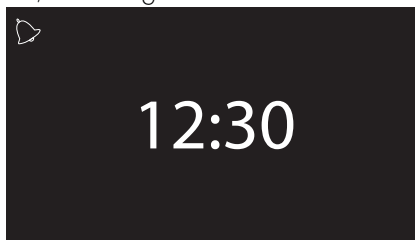
4. The countdown will start.

5. Wait for the buzzer to indicate that the time has finished. The symbol flashes.

 Press the symbol or to deactivate the buzzer. Press the symbol again to select another timer.

6. If you leave the timer setting screen, the symbol will be displayed at the top left, indicating that a timer is active.

 You must return the counter to zero to remove the special timer.

 If a function is activated after setting a timer time, this time will be automatically used as a timer for the function, except for some special functions, automatic programs and personal recipes.
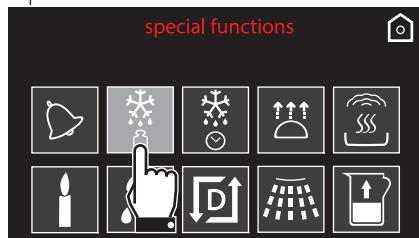
 This function only activates the buzzer, without stopping cooking.
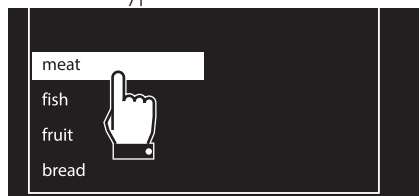
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Defrost by weight

1. Place the food inside the appliance.

2. Select **defrost by weight** from the "special functions" menu.

3. Select the type of food to defrost.

4. Use the symbols ⊕ and ⊖ to enter the weight (in kilograms) of the food to defrost.
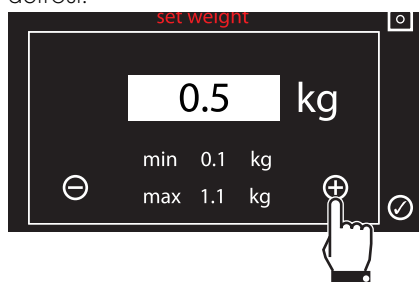
5. Press the symbol ⊘ to confirm.

6. Select **start** to start defrosting, or select **change** to further modify the set parameters.
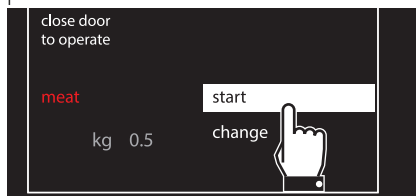
7. Press the symbol ⊘ to start the defrost by weight function.

8. The defrost by weight will start.

9. At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol ☼.

Pre-set parameters:

Type	Weight (kg)	Time
Meat	0.5	01h 45m
Fish	0.4	00h 40m
Fruit	0.3	00h 45m
Bread	0.3	00h 20m

Defrost by time

1. Place the food inside the appliance.
2. Select **defrost by time** from the "special functions" menu.

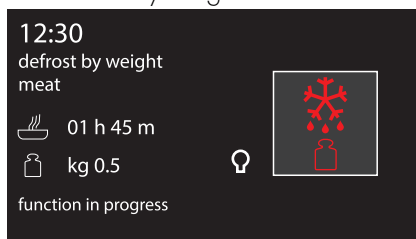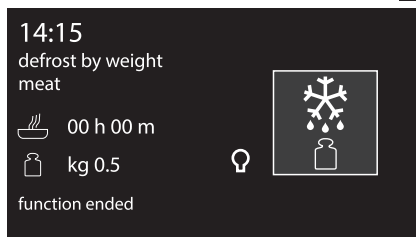3. Enter the required duration (for example 1 hour: first touch the hours box, then the numbers 0 and 1).

4. Press the symbol ⊘ to confirm.

5. Press the symbol ⊘ again to start the defrost by time function.
6. The defrost by time will start.
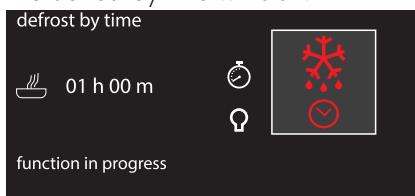
7. While the function is in progress, it is possible to further modify the defrosting duration (see "Timed cooking"). Press the symbol ⏱ to make the desired changes.

At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol ♀ .

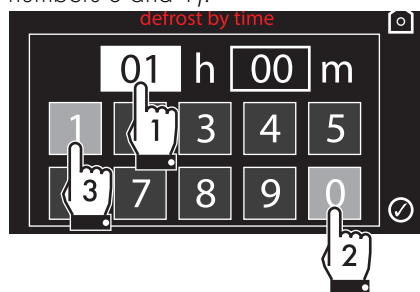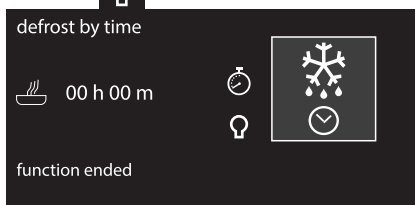|	The duration of the defrost by time can be from a minimum of 1 minute to a maximum of 13 hours.

Proving

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

1. Position the dough to prove on the second level.
2. Select **proving** from the "special functions" menu.

special functions
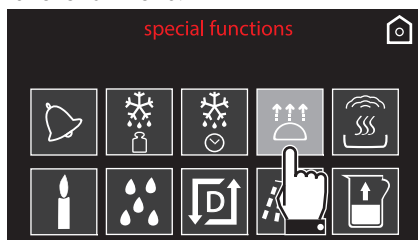
3. Press the symbol to start the proving function.
4. The appliance will begin preheating.

proving

automatic pre-heat

5. It will then proceed with the selected function.

proving

function in progress
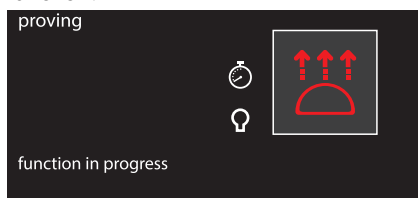
6. While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during function"), a proving duration (see "Timed cooking") or delayed proving (see "Delay cooking"). Press the symbol to make the desired changes.

 Unless otherwise set, the proving will have a maximum duration of 13 hours.

 For optimum proving, the oven light is kept off, but it can be turned on at any time with the symbol .

At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol .

proving

function ended
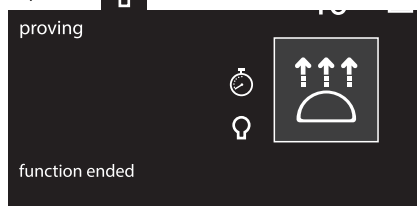
 It is not possible to modify the default temperature of the proving function (40°C).

Reheat

> This function allows you to heat previously cooked food which has been kept cool or in the refrigerator.

1. Place the food to be heated inside the oven.
2. Select **reheat** from the "special functions" menu.
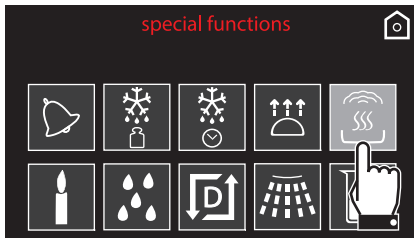
3. Press the symbol to modify the reheating time.

4. Press the symbol to start reheating.

Sabbath

> This function results in the appliance operating in a particular way:
> • Cooking can proceed indefinitely, it is not possible to set any cooking duration.
> • No preheating will be performed.
> • The cooking temperature which can be selected varies between 60-100 °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.

> After activating the Sabbath function the settings cannot be altered.
> Any action will produce no effect; only the return symbol remains active to allow you to return to the main menu.

1. Select **sabbath** from the "special functions" menu.
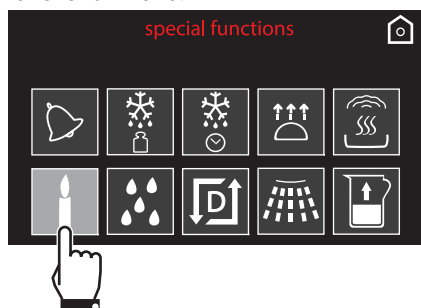
2. Press the symbol ⊘ to start the Sabbath function, or press the preset temperature value to change it (from 60° to 100° C).
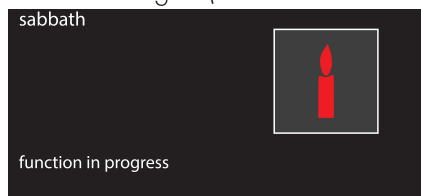
3. When finished, press and hold the return symbol ⌂ to return to the main menu.

For the following special functions:

Vapor Clean 💦

Descaling 🔲

Clean reservoir 🚿

see the "Cleaning and maintenance" section in this manual.

Empty reservoir

1. Select **empty reservoir** from the "special functions" menu.
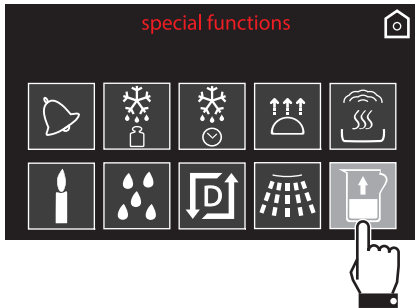
2. The appliance will offer to drain the water from the reservoir.
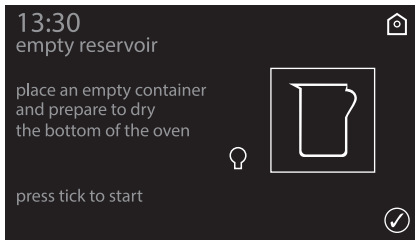
3. Remove the cover from the evaporation tray and dry it with the sponge supplied.
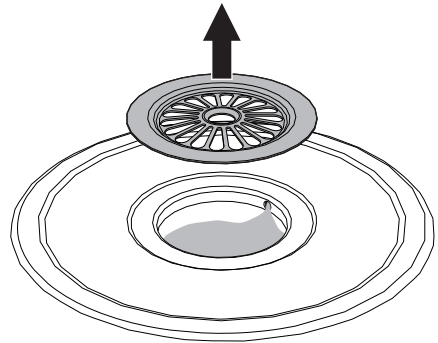
> **i** Note: The evaporation tray cover may be very hot: use appropriate protection.

4. We recommend positioning the supplied sponge inside the evaporation tray.

> ✎ If you do not wish to empty the reservoir, keep the return symbol 🏠 pressed for a few seconds.

5. Press the symbol ✓ to start draining the residual water from the reservoir.
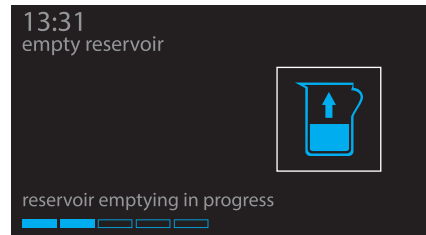
The residual water is discharged into the evaporation tray: as well as facilitating removal, this contributes to cooling down the oven more quickly.

If the remaining quantity of water is over 500 ml, the water will be discharged into the evaporation tray in two different steps to facilitate drying. The display indicates "STEP 1", when this finishes, draining will stop. You have to press the control knob again to complete the draining with "STEP 2".

When finished, "reservoir emptying ended" appears on the display.

```
reservoir emptying
ended

ok
```

6. Press "ok" to confirm.
7. Squeeze out the water from the sponge into a separate container.

Take care: the water may be very hot.

3.7 Preset recipes

This mode allows you to select a pre-set food cooking program. The appliance will automatically calculate the optimum cooking parameters based on the weight entered.

Select the **preset recipes** icon on the "home screen".

In this function, cooking itself is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly.

When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven. Introduce the food and then press the function knob to proceed with cooking.

Starting a preset recipe

1. Press the symbols ⊙ and ⊙ to select the type of dish required from the "preset recipes" menu. Then press the name of the dish to confirm.

```
meat
fish
vegetables                    ⊙
desserts/...es                ⊙
bread
```
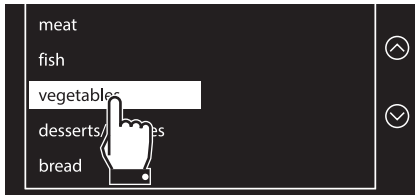
2. Select the sub-type of dish to cook and press the name of the sub-type of dish to confirm.

```
vegetables        mixed vegetables    ⊙
                  potatoes
```

3. Select the type of cooking (where possible, depending on the dish chosen) and press the name of the cooking type to confirm.

```
mixed vegetables    grilled
                    roasted
```
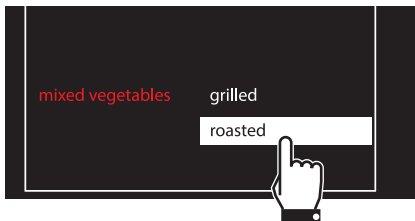
4. Press the symbol 🏋 to change the weight of the dish.
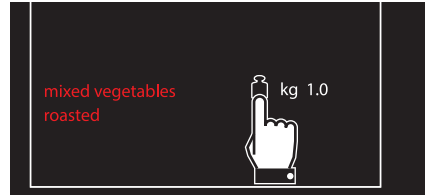
```
mixed vegetables         kg  1.0
roasted
```

5. Use the symbols ⊕ and ⊖ to enter the weight (in kilograms) of the dish.

```
           set weight            ⊙

              0.7        kg

         min   0.1   kg
         max   2.0   kg      ⊕
      ⊖                          ⊘
```
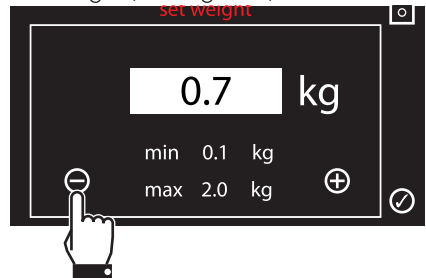
6. Press the symbol ⊘ to confirm.

7. Press the symbol ⊘ again to move to the next screen.

8. At this point it is possible to start the selected preset recipe, permanently modify the settings or perform delay cooking.

```
                        start
mixed vegetables        change
roasted                 delay cooking
      kg   0.7
      shelf  2
```
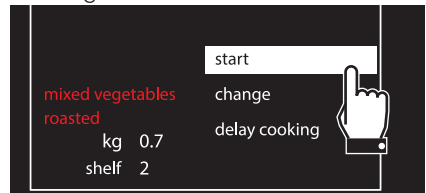
Use

9. If you choose the **start** option, cooking will start with the preset recipe's predefined settings and the display will show all the parameters set.

```
12:30                    200°  ⌂
mixed vegetables
roasted
♨  00 h 42 m            ⏱
                        ☀
automatic pre-heat            ⚖ kg 0.7
```

ℹ️ The time shown does not include preheating time.

✏️ Some predefined cooking parameters can be changed at any time, even after cooking has started.

10. A buzzer will sound and a message will be displayed to indicate when to place the food in the oven and enable the start of cooking.

```
12:40                    200°  ⌂
mixed vegetables
roasted
♨  00 h 42 m            ⏱
                        ☀
put the food in the oven      ⚖ kg 0.7
and press start
```

11. Press the symbol ✓ to start cooking.

```
12:40                    200°  ⌂
mixed vegetables
roasted
♨  00 h 42 m            ⏱
                        ☀
cooking in progress           ⚖ kg 0.7
```

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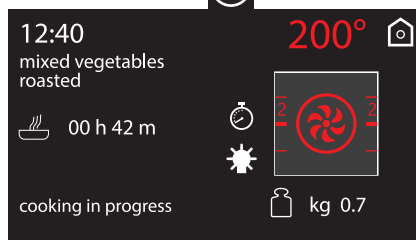
Preset recipe end

1. At the end of the preset recipe, the appliance will notify the user with a buzzer and the symbol ![] will flash.

```
13:22                    200°  ⌂
mixed vegetables
roasted

♨  00 h 00 m        ⏱  2  ✿  2
                       💡

cooking completed        🗂 kg 0.7
```
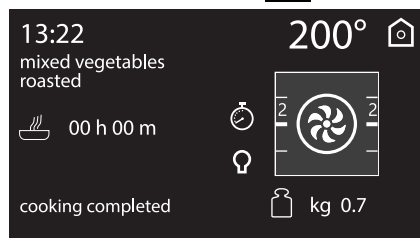
2. Press the symbol ✓ to perform cooking with the same parameters currently set (press the symbol twice if the buzzer is active). The appliance will automatically restart cooking if it is at the correct temperature; otherwise it will also resume preheating.

ℹ Cooking in sequence is useful to cook multiple dishes of the same type. For example, it can be used to cook several pizzas in a row.

✎ It is not recommended to place food in the oven during the preheating stage. Wait for the specific message.

3. Press and hold the return symbol ⌂ to exit and end the preset recipe.

Changing a preset recipe permanently

1. Inside the selected preset recipe, select **change** from the menu of the selected dish.
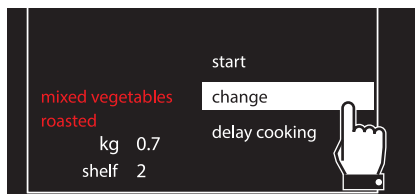
```
                        start
mixed vegetables    change
roasted
      kg   0.7       delay cooking
  shelf  2
```

All parameters which can be changed will be highlighted in yellow on the main screen.

```
12:30                    200°  ⌂
mixed vegetables
roasted

♨  00 h 42 m        2  ✿  2

  change recipe           🗂 kg 0.7
```

2. Press the parameter you wish to change:

• Cooking temperature

```
          200      °C
        min   50  °C
⊖       max  280  °C      ⊕    ✓
```

- Cooking function

- Cooking time

```
00 h  42 m
1  2  3  4  5
6  7  8  9  0
```

- Oven shelf

```
2
min  1
max  5
```

- Weight of dish

```
0.7  kg
min  0.1  kg
max  2.0  kg
```

3. Make the required changes.

4. Press the symbol ⊘ to store the recipe. The appliance will ask to confirm the changes which have just been made.

```
confirm the
program change?
yes        no
```
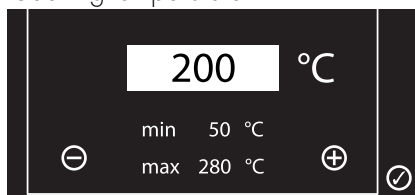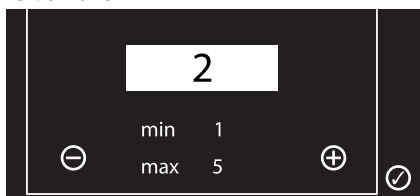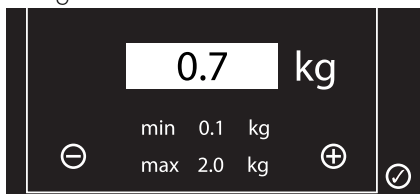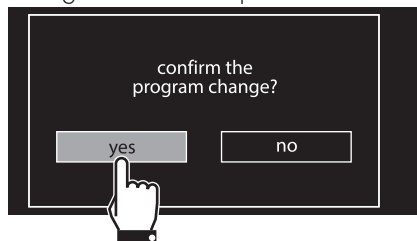
ℹ️ If the changes are not confirmed, the preset recipe will remain unchanged.

5. If the change is confirmed the display will show confirmation of this.

```
program saved!
```
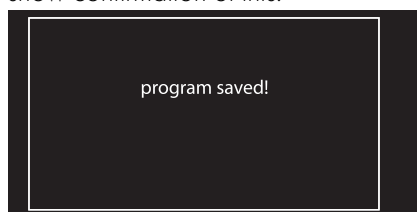
Preset recipes table

MEATS

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
	Rare	1		40	2	180	60
Roasted beef	Medium	1		40	2	180	80
	Well done	1		40	2	180	90
Pork spare ribs	Fresh	1		50	2	150	140
Pork chops	Fresh	1		-	3	250	15
Pork sausages	Fresh	1		-	3	250	12
Bacon	Fresh	0.5		-	3	250	7
Chicken breast	Fresh	0.5		100	2 + 1	100	18
Wurstel	Precooked	0.5		100	2 + 1	100	3
Roast pork	Fresh	1		50	2	180	95
Roasted veal	Fresh	1		40	2	170	70
Roasted chicken (whole)	Fresh	1		50	2	200	40
Roasted duck (whole)	Fresh	2		30	2	150	120

EN

FISH

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Baked fish	Fresh	0.5		-	1	160	35
Seabass fillet	Fresh	0.5		100	2 + 1	85	5
Cod fillet	Fresh	1		100	2 + 1	100	6
Salmon fillet	Fresh	0.8		100	2 + 1	100	5
Prawns	Fresh	1		100	2 + 1	90	5
Fish (whole)	Fresh	1		70	2 + 1	200	25

VEGETABLES

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Chips	frozen	0.5		-	2	220	13
Roasted potatoes	Fresh	1		-	2	220	40
Carrots	Fresh	0.5		100	2 + 1	220	6
Potatoes	Fresh	0.5		100	2 + 1	100	25
Cauliflower	Fresh	0.5		100	2 + 1	100	12
Broccoli / Fennel	Fresh	0.5		100	2 + 1	100	6
Asparagus	Fresh	0.5		100	2 + 1	100	6
Spinach	Fresh	0.3		100	2 + 1	100	2
Potatoes au gratin	Fresh	0.5		50	2	200	60

DESSERTS/PASTRIES

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Bundt cake	Fresh	1		-	1	160	60
Biscuits/Muffins	Fresh	0.6		-	1	160	18
Profiteroles	Fresh	0.5		-	1	180	70
Meringues	Fresh	0.3		-	1	120	90
Tart	Fresh	0.8		-	1	170	40
Croissants	Fresh	0.6		-	1	160	30
Apple compote	Fresh	0.5		100	2 + 1	100	8
Syrup pudding	Fresh	0.2		100	1	100	50
Strudel	Fresh	1		25	1	200	40
Sponge cake	Fresh	1		25	1	165	35

BREAD

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Focaccia	Fresh	0.5		25	2	190	20
White leavened bread	Fresh	2		25	2	180	30

EN

PIZZA

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Pan baked pizza	Fresh	1		-	1	250	9

PASTA/RICE

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Pasta bake/Lasagne	Fresh	2		-	1	220	40
Paella	Fresh	2		100	2	100	35
Quiche	Fresh	0.5		-	1	200	40
Soufflé	Fresh	0.5		-	1	180	25
Basmati rice	Fresh	0.5		100	2 + 1	100	12

SLOW COOKING

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Veal	Fresh	1		-	1	90	360
Beef	medium	1		-	1	90	240
Pork loin	Fresh	1		-	1	90	330
Lamb	Fresh	1		-	1	90	360

3.8 Personal programs

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.

Select the **personal programs** R icon
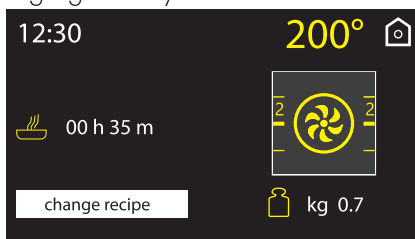
on the "home screen".

| i | Up to 10 personal recipes can be stored. |

Adding a recipe

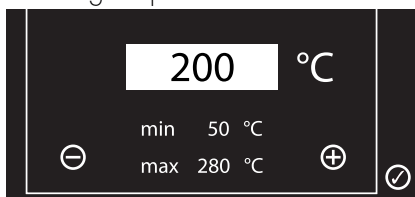1. Select **add** from the "personal programs" menu.

All parameters which can be changed will be highlighted in yellow on the main screen.

2. Press the parameter you wish to change:
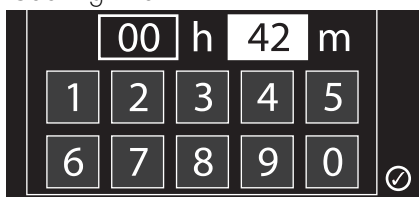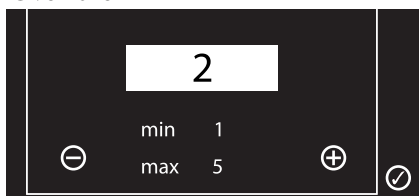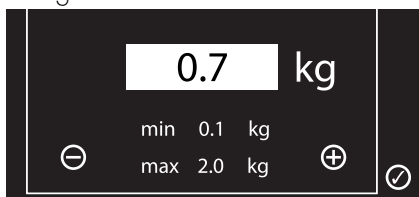
• Cooking temperature

• Cooking function

• Cooking time

| 00 | h | 42 | m |

| 1 | 2 | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 | 0 |

• Oven shelf

2

min 1
max 5

⊖   ⊕

• Weight of dish

0.7 kg

min 0.1 kg
max 2.0 kg

⊖   ⊕

3. Make the required changes.

4. Press the symbol ✓ to store the recipe. The appliance will ask you to enter a name for the recipe you have just created.

new recipe

recipe 1

a	b	c	d	e	f	g	7	8	9
h	i	j	k	l	m	n	4	5	6
o	p	q	r	s	t	u	1	2	3
v	w	x	y	z	-		0	←	✓

5. Enter the name of the recipe. The ← character deletes the previous letter (in the example, the recipe, **recipe 1** has been stored).

ℹ The recipe name can contain a maximum 10 characters, including spaces.

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

6. After entering the name of the new recipe, press the symbol ✓ to confirm.

7. The appliance will ask to confirm the changes which have just been made. Select **yes** if you wish to store the recipe.
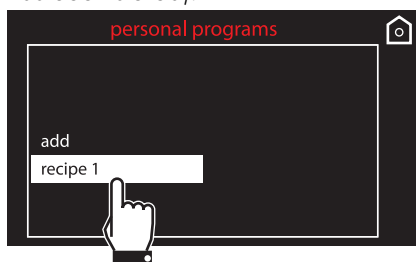
save the
new recipe?

yes	no

ℹ️ If you select **no** you will lose all changes made.

---

8. If saving the recipe is confirmed the display will show confirmation of this.

recipe saved!

Using a personal recipe

1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example the recipe, **recipe 1** has been stored).

personal programs

add
recipe 1

2. Select the **start** option.

personal programs

recipe 1
start
change
delete
function delayed

3. Cooking will start with the parameters previously set for the recipe.

18:25   200°
recipe 1

⏲ 00 h 35 m

automatic pre-heat   kg 1.0

ℹ️ During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.
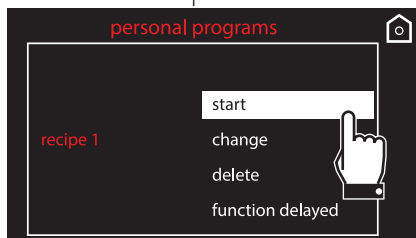
EN

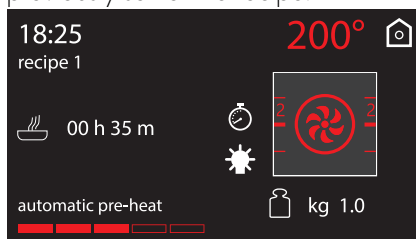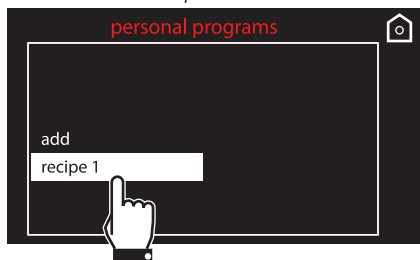## Modifying a personal recipe

1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example the recipe, **recipe 1** has been stored).

2. Select the **change** option.

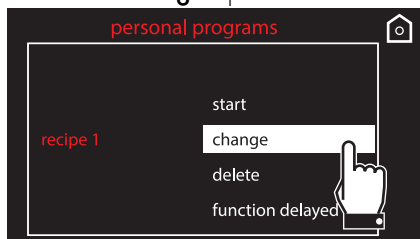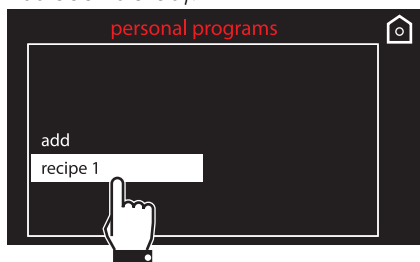3. Repeat the same steps starting from point 2 in chapter "Adding a recipe".

Deleting a personal recipe

1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example the recipe, **recipe 1** has been stored).

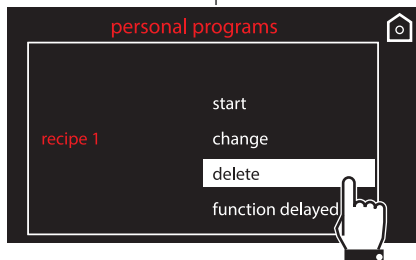2. Select the **delete** option.

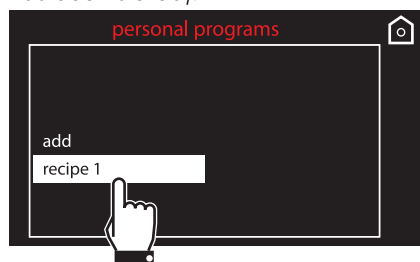3. Confirm the deletion. Select **yes** to permanently delete the recipe.

4. If you confirm the deletion, the display will show confirmation of this.
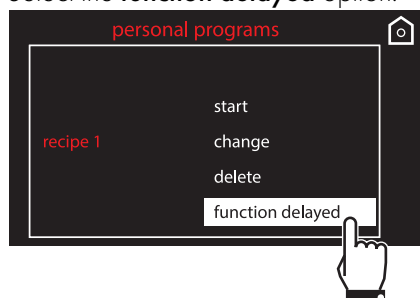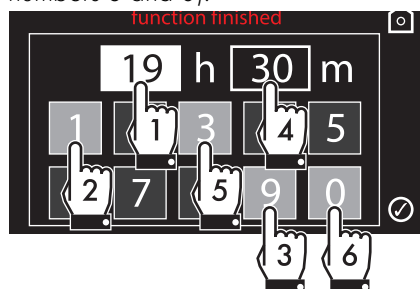
Delay cooking

1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example the recipe, **recipe 1** has been stored).

```
personal programs          ⌂

  add
  recipe 1
```

2. Select the **function delayed** option.

```
personal programs          ⌂

              start
  recipe 1    change
              delete
              function delayed
```
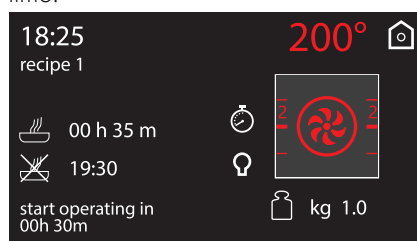
3. Enter the time at which you require cooking to end (for example 19:30: first touch the hours box, then the numbers 1 and 9; touch the minutes box, then the numbers 3 and 0).

```
function finished          ⌂

  19  h   30  m

  1   1   3   4   5
  2   7   5   9   0    ⊘
          3   6
```

4. Press the symbol ⊘ to confirm.

5. The appliance waits for the delay start time.

```
18:25                200°   ⌂
recipe 1

  🍲  00 h 35 m       ⏱
  🍽  19:30           ♀

start operating in    🛍  kg  1.0
00h 30m
```

3.9 Settings

The product configuration can be set using this menu.

Select the **settings** 🔧 icon on the "home screen".

```
          ••• smeg

  🔧  📖  🍲  Ⓢ  R
```

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

Language

	Sets the interface language from those available.

1. Select **language** from the "settings" menu.

language	English	
clock	12:30	
controls lock	off	
demo mode	off	
eco-logic	off	
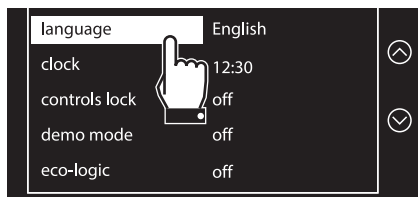
2. Press the symbols and to select the required language.

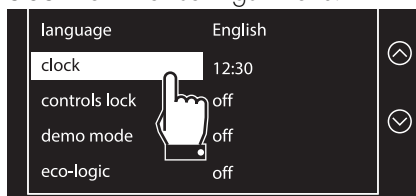|	English	
	English (AU)	
language	italiano	
	français	
	español	

3. Confirm the selected language.

Clock

	Allows you to change time displayed.

1. Press the symbol or and select **clock** from the "settings" menu.

language	English	
clock	12:30	
controls lock	off	
demo mode	off	
eco-logic	off	

2. Enter the current time

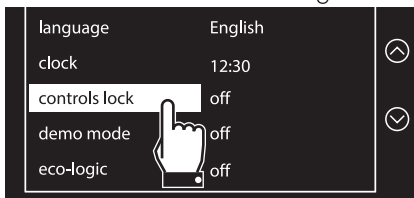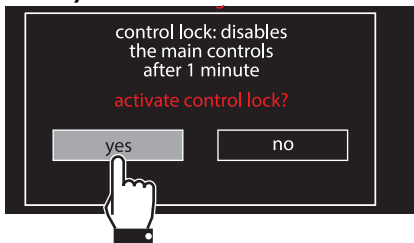| 12 h	30 m			
1	2	3	4	5
6	7	8	9	0

3. Press the symbol to confirm.

Use
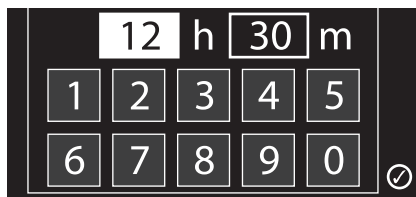
Controls lock

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

1. Press the symbol ⌃ or ⌄ and select **controls lock** from the "settings" menu.

language	English
clock	12:30
controls lock	off
demo mode	off
eco-logic	off

2. To confirm activation of the controls lock, select **yes**.

control lock: disables
the main controls
after 1 minute
activate control lock?

yes   no

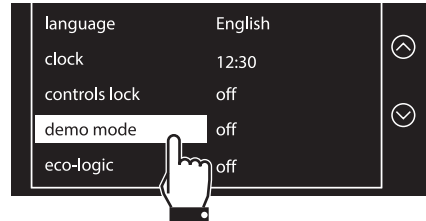During normal operation it is indicated by the indicator light 🔑 coming on.

✏️	To temporarily release the lock during cooking, press and hold the symbol 🔑 for 3 seconds. One minute after the last setting the lock will become active again.

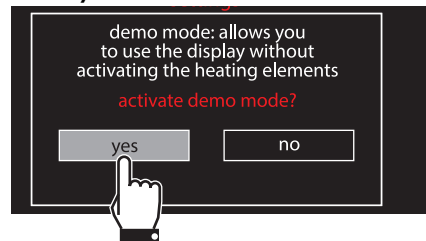## Demo mode (for showrooms only)

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

1. Press the symbol ⌃ or ⌄ and select **demo mode** from the "settings" menu.

language	English
clock	12:30
controls lock	off
demo mode	off
eco-logic	off

2. To confirm activation of demo mode, select **yes**.

demo mode: allows you
to use the display without
activating the heating elements
activate demo mode?

yes   no

ℹ️	If the mode is active, "demo mode" will be shown on the display.

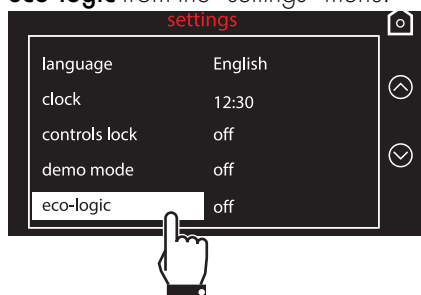| ✏️	To use the appliance normally, set this mode to **OFF**.

Eco-Logic

ℹ️ This mode allows the appliance to limit the power used. Suitable for simultaneous use with further home appliances.

If this option is enabled, the symbol 🍃 will appear next to the function on the display.

1. Press the symbol ⊙ or ⊙ and select **eco-logic** from the "settings" menu.

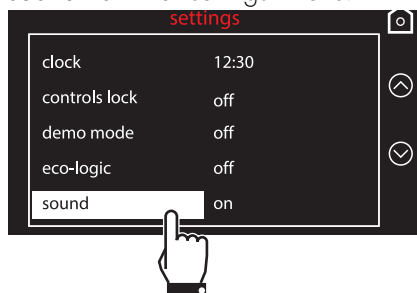2. To confirm activation of eco-logic mode, select **yes**.
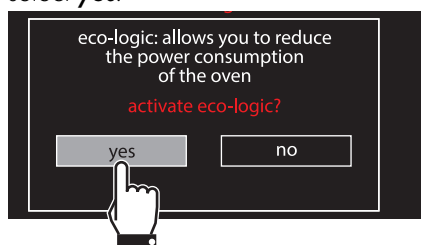
✏️ When eco-logic mode is active, preheating and cooking times may be extended.
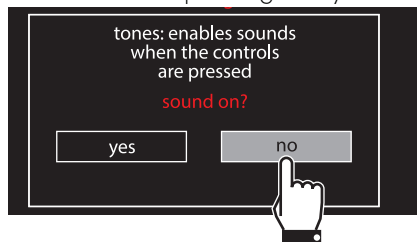
Sound

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

1. Press the symbol ⊙ or ⊙ and select **sound** from the "settings" menu.

2. Select **no** to disable the sounds associated with pressing the symbols.
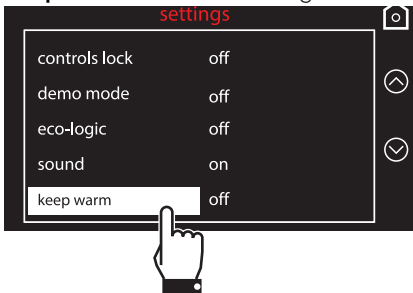
Keep warm

i	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. Press the symbol ⌃ or ⌄ and select **keep warm** from the "settings" menu.

settings		
controls lock	off	⌃
demo mode	off	
eco-logic	off	
sound	on	⌄
keep warm	off	

2. To confirm activation of the keep warm function, select **yes**.

warming: allows you to warm food for a preset period of time

warming on?

yes	no

i	The keep warm function will be activated as soon as cooking is finished; this is indicated by a series of beeps (see cooking or function finished). The screen below will be shown on the display after a few minutes.

warming in progress

Eco-Light

i	For greater energy savings, the light is automatically deactivated one minute from the start of cooking.

1. Press the symbol ⌃ or ⌄ and select **eco-light** from the "settings" menu.

settings		
demo mode	off	⌃
eco-logic	off	
sound	on	
keep warm	off	⌄
eco-light	on	
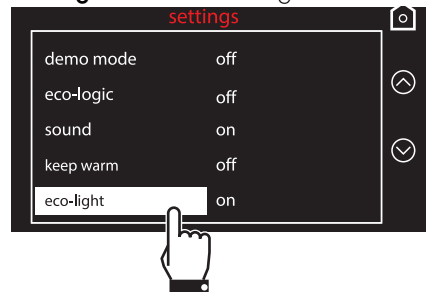
Use

2. To confirm activation of eco-light mode, select **yes**.

eco-light: switches
the lamp off
after 1 minute
activate eco-light?

| yes | no |
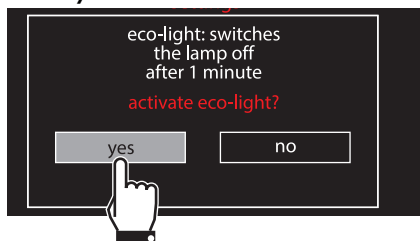
To stop the appliance from automatically deactivating the light after one minute, set this mode to OFF.

Manual on/off control is always available. Press the symbol ☀, when available, to manually activate the oven light or the symbol 💡 to deactivate it.
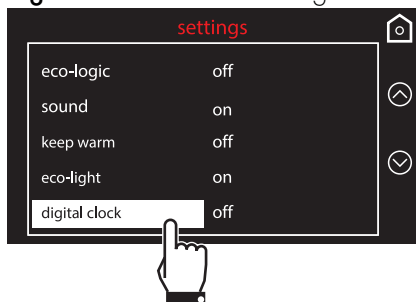
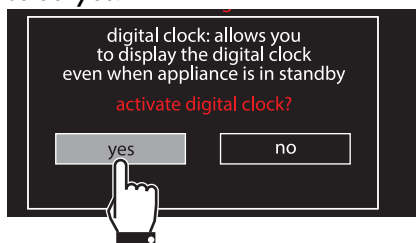The eco-light function is "**on**" by default (factory setting).

Digital clock

Displays the time in digital format.

1. Press the symbol ⌃ or ⌄ and select **digital clock** from the "settings" menu.

settings		🏠
eco-logic	off	
sound	on	⌃
keep warm	off	
eco-light	on	⌄
digital clock	off	

2. To confirm activation of the digital clock, select **yes**.

digital clock: allows you
to display the digital clock
even when appliance is in standby
activate digital clock?

| yes | no |

3. When no appliance function is active, the display will show the current time in digital format.

12:30

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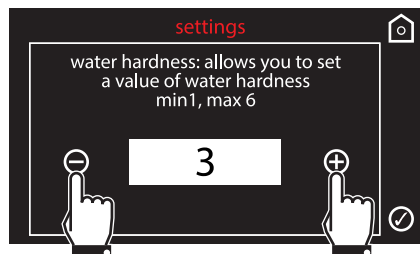
Water hardness

The appliance is factory preset for a medium water hardness index (3).

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

1. Press the symbol ⌃ or ⌄ and select water hardness from the "settings" menu.

settings	
sound	on
keep warm	off
eco-light	on
digital clock	off
water hardness	3
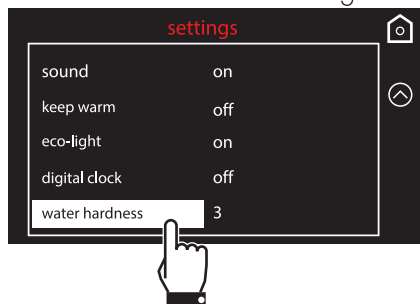
2. Use the symbols ⊕ and ⊖ to set the water hardness.

settings

water hardness: allows you to set a value of water hardness
min1, max 6

3

3. Press the symbol ✓ 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:

Water hardness value	°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

EN

4 Cleaning and maintenance

4.1 Instructions

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

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on 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.

⚠ **Improper use**
Risk of damage to the appliance

- Do not remove the seal on the face of the oven.

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

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

Food stains or residues

Do not use steel sponges 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.

4.3 Removing the door

For easier cleaning it is recommended to remove the door and place it on a tea towel.
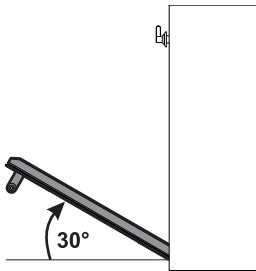To remove the door proceed as follows:
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.
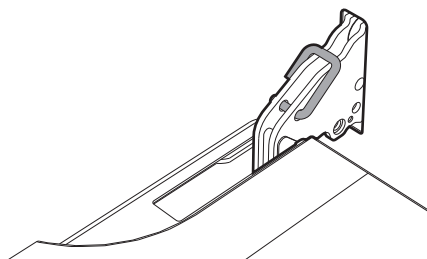
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.

30°

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.

A
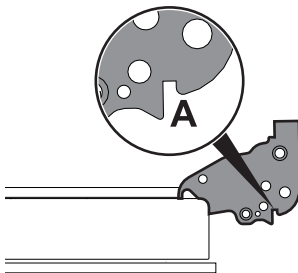
4.4 Cleaning the door glazing

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 using 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.
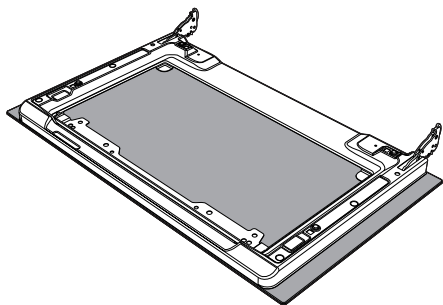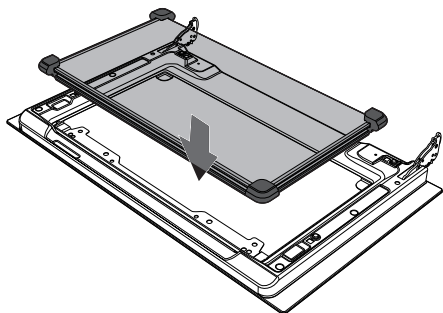

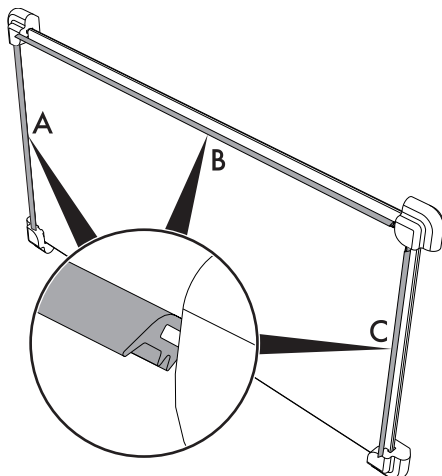EN
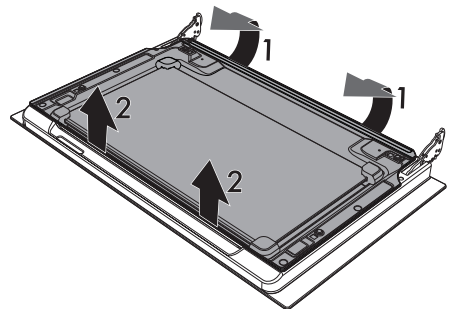
4. Raise the intermediate glass unit upwards.
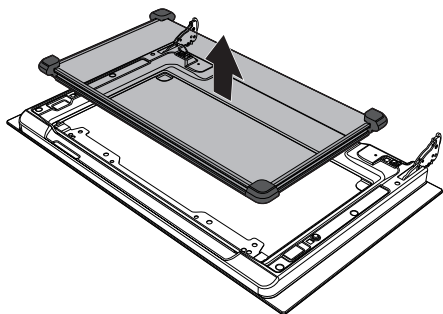
5. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
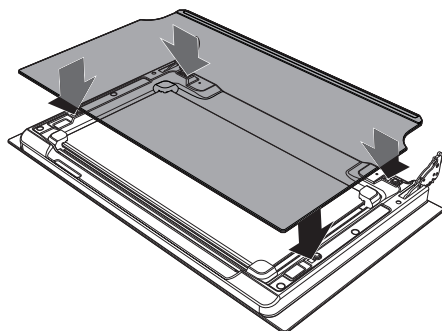

6. Reposition the intermediate glass unit.

7. The rubber strip **A** of the intermediate glass unit can be placed inside the exterior glass.

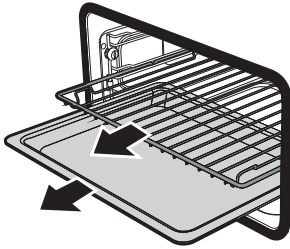8. Centre and insert the 4 pins into their housings in the oven door by applying slight pressure.

4.5 Cleaning the oven interior

For the best oven upkeep, clean it regularly after having allowed it to cool.

• Take out all removable parts.

• Clean the oven racks with warm water and non-abrasive detergents. Carefully rinse and dry damp parts.

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

For easier cleaning, remove the door.

4.6 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.

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

EN

147
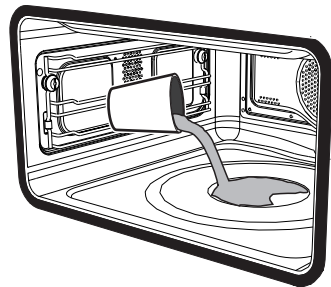
• Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.
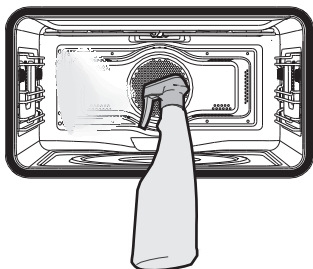

• Close the door.

> We recommend spraying approx. 20 times at the most.

Vapor Clean cycle setting

> **i** If the internal temperature is greater than that required for the Vapor Clean function, the cycle will be stopped immediately and "Internal temperature unsafe, please wait until the oven is cool" will appear on the display. Leave the appliance to cool down before activating the assisted cleaning cycle.

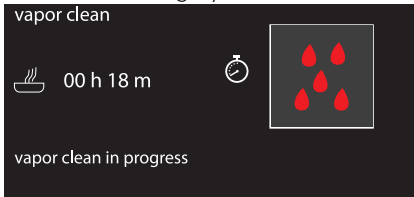1. Select the **Vapor Clean** function from the "special functions" menu.
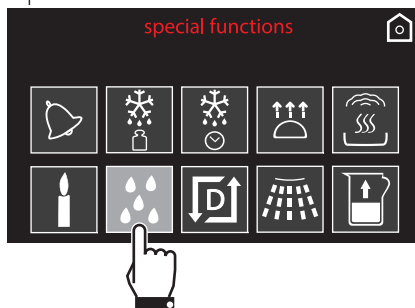
2. The duration and temperature of the cleaning cycle will appear on the display.
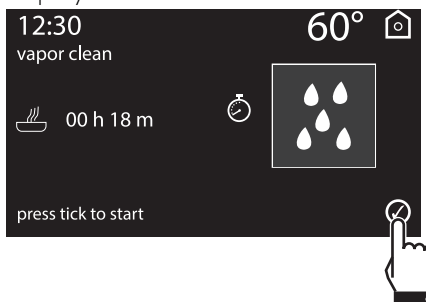
> **i** The duration and temperature parameters cannot be changed by the user.

3. Press the symbol ✓ to confirm. The assisted cleaning cycle will start.

vapor clean

♨ 00 h 18 m   ⏱

vapor clean in progress

4. 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.

vapor clean

♨ 00 h 18 m   ⏱

internal temperature unsafe
please wait until the oven is cool   ✓

5. A buzzer will indicate the end of the Vapor Clean cycle.

vapor clean

♨ 00 h 00 m   ⏱

vapor clean ended
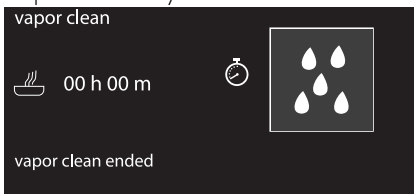
Setting programmed Vapor Clean

It is possible to program the Vapor Clean start time, like any cooking function.

1. After selecting the Vapor Clean special function, press the symbol ⏱.

vapor clean

♨ 00 h 18 m   ⏱

press tick to start   ✓

2. Enter the time at which you require the Vapor Clean function to end (for example at 7:30 p.m. first touch the hours box, then the numbers 1 and 9; touch the minutes box, then the numbers 3 and 0).

function finished

19 h 30 m

1 1 3 4 5

2 7 5 9 0   ✓

3 6
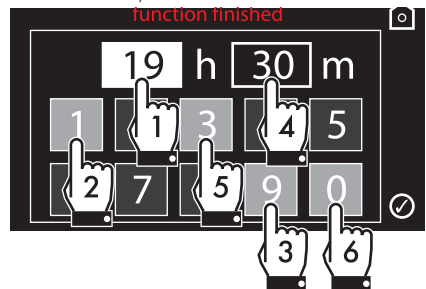
3. Press the symbol ✓ to confirm.

4. The appliance waits until the set start time to start the cleaning cycle.

End of the Vapor Clean cycle

1. Open the door and wipe away the less stubborn dirt with a microfibre cloth.

2. Use a non-scratch sponge with brass filaments on hard to remove deposits.

3. In case of grease residues use specific oven cleaning products.

4. Remove the water left inside the oven.

5. 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.

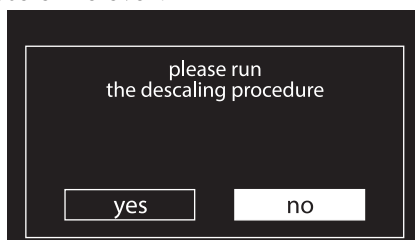We recommend wearing rubber gloves for these operations.

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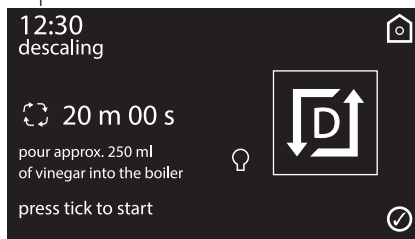
4.7 Descaling

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

The following indication will periodically appear on the appliance's display, notifying you that it is necessary to perform descaling of the evaporation tray on the base of the oven:
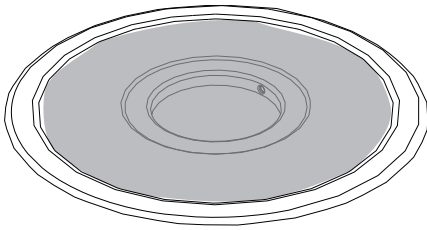
```
please run
the descaling procedure

yes          no
```

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

```
12:30
descaling

↻ 20 m 00 s

pour approx. 250 ml
of vinegar into the boiler

press tick to start
```
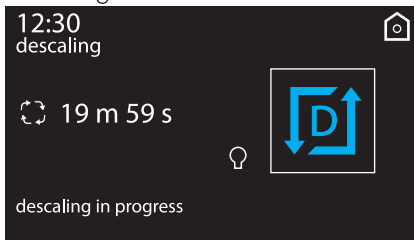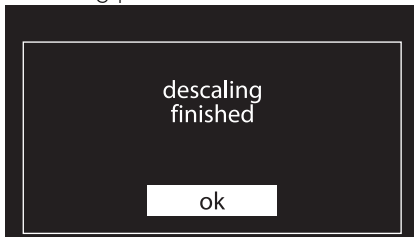
2. Open the door completely.

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

4. Press the symbol ✓ to start the descaling function.


```
12:30                          ⌂
descaling

↻ 19 m 59 s
                          D↑↓
                    ♀

descaling in progress
```

5. Press the **ok** key at the end of the descaling process.


```
        descaling
        finished


           ok
```

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

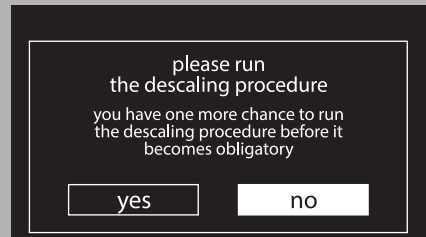7. Use a dish sponge on softened encrustations in order to remove the largest possible quantity of scale.

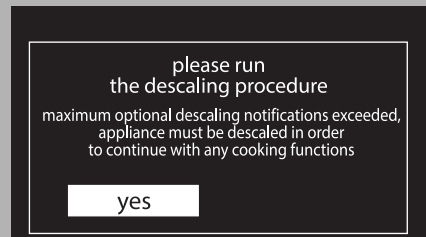8. When you have finished cleaning, close the door again.

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.

```
           please run
        the descaling procedure
    you have one more chance to run
    the descaling procedure before it
           becomes obligatory

        yes              no
```

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

```
           please run
        the descaling procedure
 maximum optional descaling notifications exceeded,
        appliance must be descaled in order
        to continue with any cooking functions

              yes
```

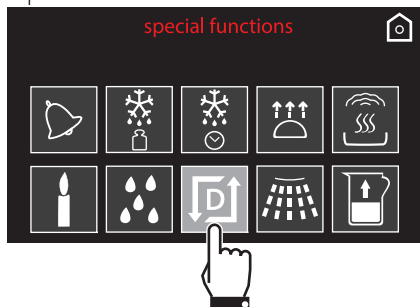## Manual descaling

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

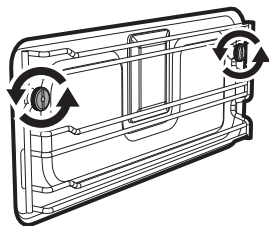1. Select **manual descaling** from the "special functions" menu.

2. Proceed with the procedure described in the "Descaling" chapter, beginning at point 2.
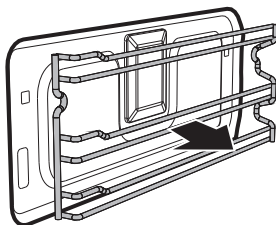
Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

1. Unscrew the frame fastening pins.

2. Pull the frame towards the inside of the oven to free it from the fastening pins.

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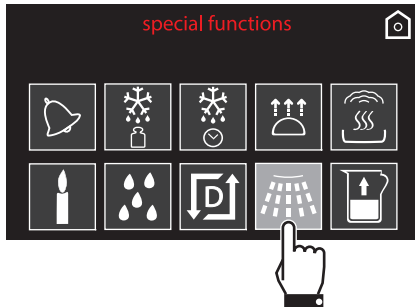
4.8 Cleaning the reservoir

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

1. Select **clean reservoir** from the "special functions" menu.

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

2. Press the control knob to confirm the choice of function. The display will show a request to fill the reservoir.
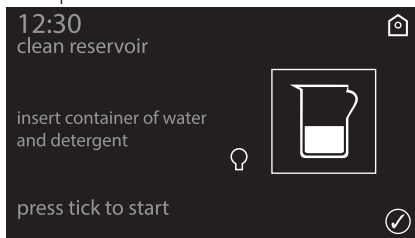
3. Fill a container (e.g. a jug) with a solution of water and citric acid.

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

4. Open the oven door.
5. Rest the container on the open door.

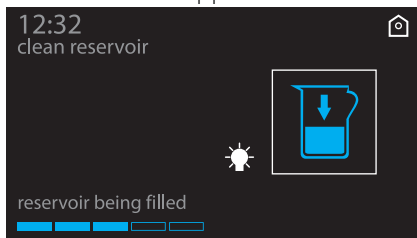Note: the container with the solution must have a gross weigh lower than 5 kg.

6. Extract the tube from its seat and immerse its end in the container until it reaches all the way to the bottom.

EN
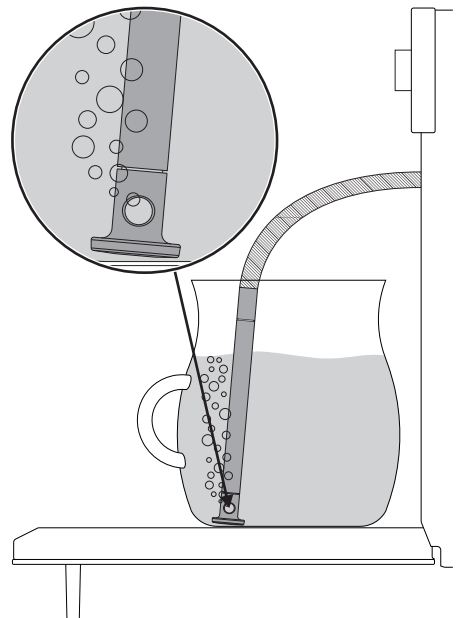
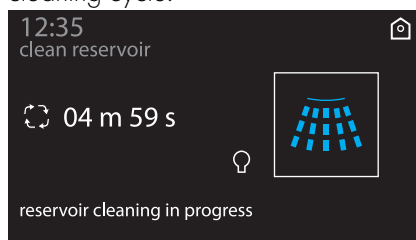7. Press the symbol ✓ to start drawing the solution into the appliance's reservoir.

```
12:32                                    ⌂
clean reservoir


                              ⬇
                          💡


reservoir being filled
▬▬▬▬▬▭▭
```

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

✏ If water remains in the reservoir for longer than 24 hours, a message appears on the display requesting you to drain the reservoir.

8. When the appliance has finished taking in water, shake the tube to remove any residual water.

9. Return the tube to its original position, remove the container of solution and close the door.

ℹ When the door is closed, an automatic system will automatically draw in any residual solution in the tube to avoid drips.

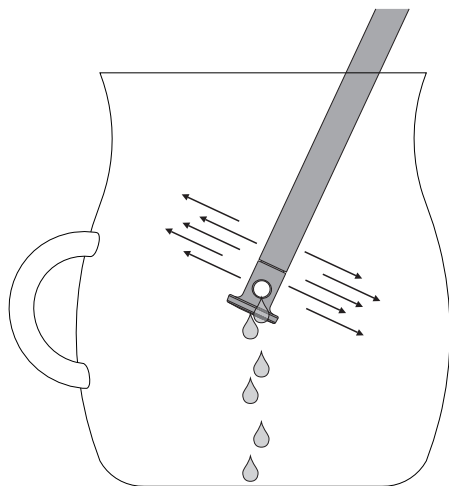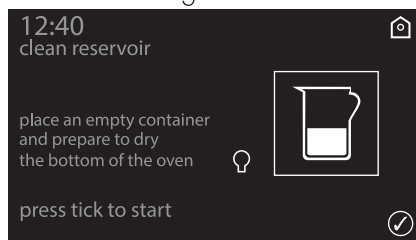10. When the reservoir is full, the display will show the remaining time in the cleaning cycle.

```
12:35                                    ⌂
clean reservoir


↻ 04 m 59 s
                         ○

reservoir cleaning in progress
```

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

```
12:40                                    ⌂
clean reservoir


place an empty container
and prepare to dry
the bottom of the oven     ○

press tick to start
                                        ✓
```

154

11. Remove the cover from the evaporation tray and dry it with the sponge supplied.
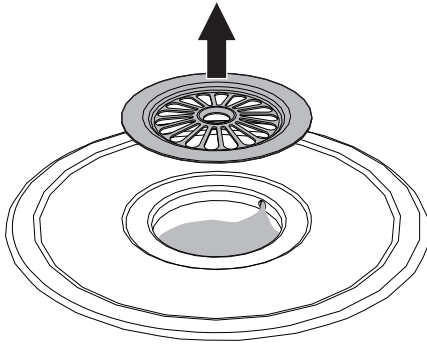
12. We recommend positioning the supplied sponge inside the evaporation tray.

13. Press the symbol ⊘ to begin draining the residual solution from the reservoir.

The residual solution is discharged into the evaporation tray.

Because the quantity of solution remaining is greater than 500 ml, drainage of the solution into the evaporation tray will take place in two different steps in order to facilitate drying. The display indicates "**step1 of 2**" after completion of which, drainage stops. You have to press the control knob again in order to complete the drainage with "**step 2**". When finished "**reservoir cleaning complete**" appears on the display.
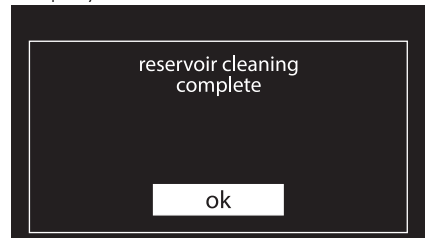
14. Use the supplied sponge to remove the residual solution from the evaporation tray.

15. Press the control knob to exit from the reservoir cleaning procedure.

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.

4.9 Extraordinary maintenance

> ⚠ Live parts
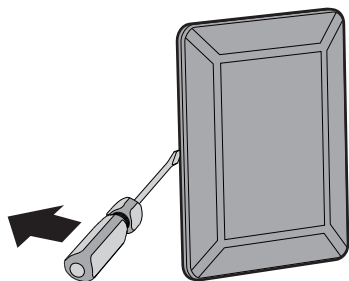> **Danger of electrocution**
>
> • Unplug the appliance.

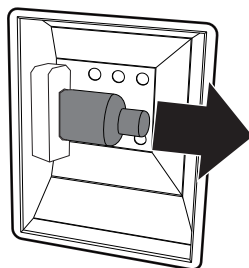### Replacing the internal light bulb

1. Completely remove all accessories from inside the oven.

2. Remove the rack/tray support frames.

3. Remove the bulb cover using a tool (e.g. a screwdriver).

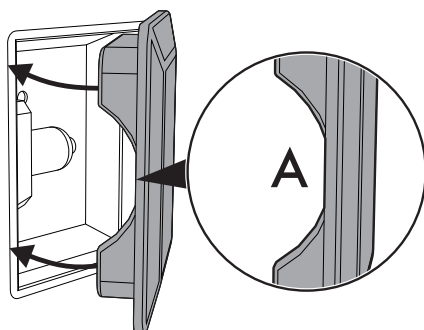> 📝 Pay attention not to scratch the oven cavity enamel.

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. Ensure the moulded part of the glass (**A**) is facing the door.

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

Cleaning and maintenance

What to do if…

The display is completely off:

- Check the mains power supply.
- Check whether an omnipolar switch upstream of the appliance supply line is in the "ON" position.

The appliance does not heat up:

- Check whether it has been set in "demo" mode (for further details see "Demo mode (for showrooms only)").

The controls do not respond:

- Check whether it has been set in "controls lock" mode (for further details see "Controls lock").

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

If other ERRx error messages are indicated:

Note down the error message, function and set temperature and contact your local technical support centre.

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 mm^2 internal conductors).

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

220-240V~ **1.5 mm^2**

20 mm
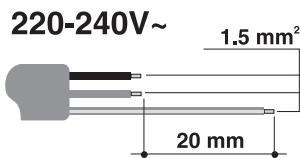
Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The omnipolar circuit breaker should be located near the appliance and in an easily reachable position, according to applicable electrical codes.

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.

5.2 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.

5.3 Positioning

Heavy appliance
Crushing hazard

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

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

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

Heat production during appliance operation
Risk of fire

• Check that the carcase material is heat resistant.
• Check that the carcase 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

EN
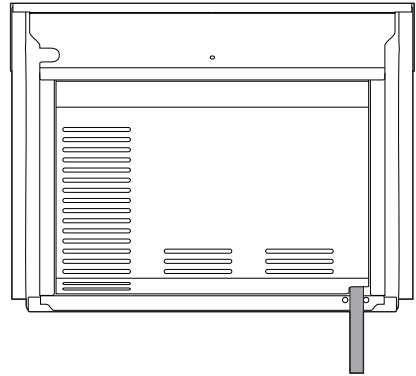
(rear view)

Front panel seal

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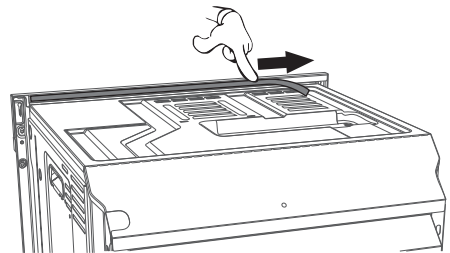
Fastening bushings

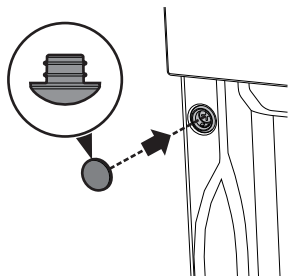Remove the bushing covers on the front of the oven.
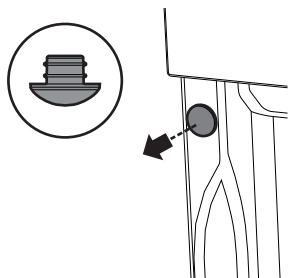
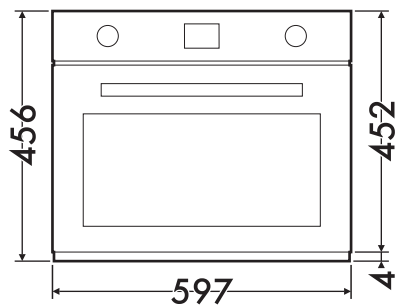Mount the appliance into the recess.
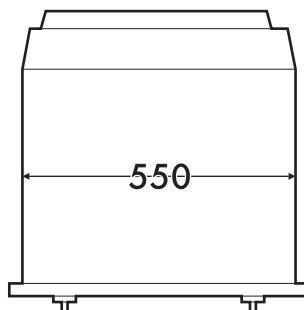
Secure the appliance to the carcase using the screws.
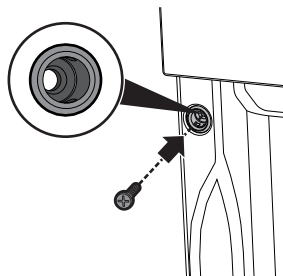
Cover the bushings with the previously removed covers.

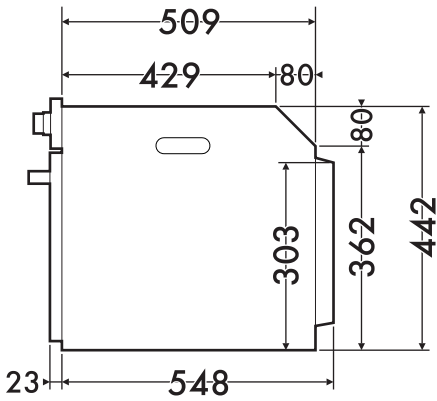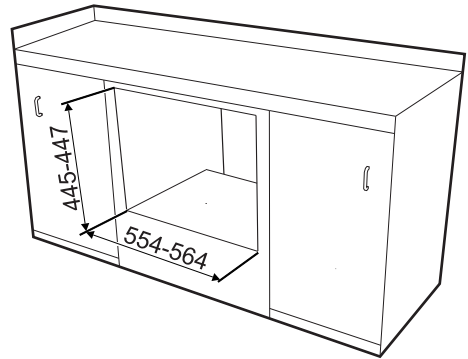## Appliance overall dimensions (mm)

(front view)
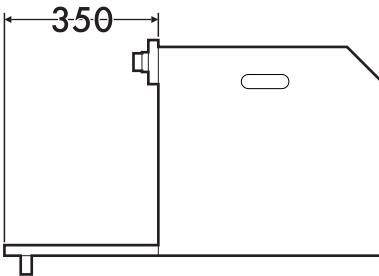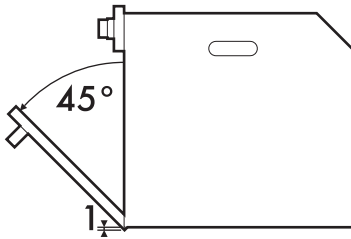

(top view)

Mounting under worktops (mm)

509

429   80

80

303   362   442

23   548

(side view)

45°

1

350

min 445 - max 447

445-447

554-564

2

min 11
max 13

5

60

490-500
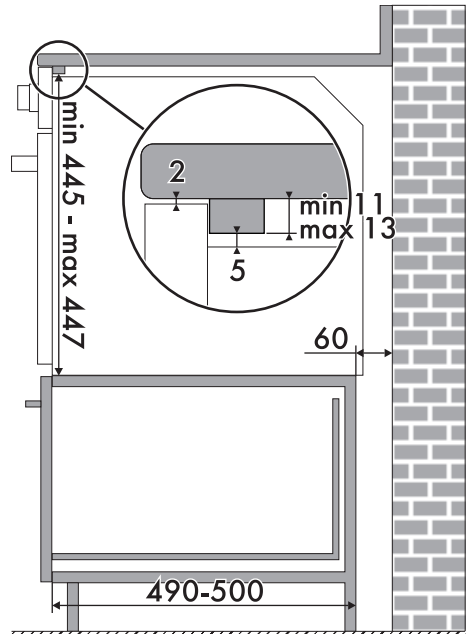
Make sure that the carcase rear/ bottom section has an opening of approx. 60 mm.

Mounting into a column (mm)

35-40

400-554

445-447

554-564
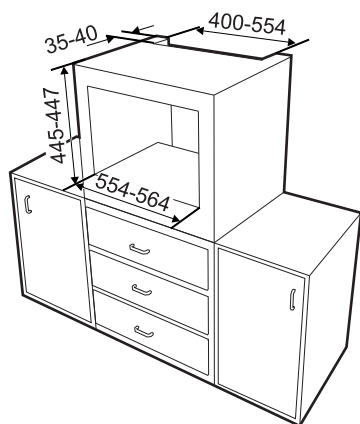
Make sure that the top/rear part of the piece of furniture has an opening approx. 35-40 mm deep.

min 445 - max 447

35 - 40

35 - 40

560