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## TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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



## Instructions

### 1 Instructions

#### 1.1 General safety instructions

##### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.

## **Risk of damaging the appliance**

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not seat on the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not use steam jets to clean the appliance.
- Do not spray any spray products near the appliance.



## Instructions

- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave objects on the cooking surface.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.

- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

### Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised technical personnel.



- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.

## For this appliance

- Take care because steam may not be visible at certain temperatures.
- Open the appliance door carefully during or after cooking.
- Dishes must be heat and steam resistant.
- 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.
- Do not install / use the appliance outdoors.

## 1.2 Appliance purpose

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



## Instructions

### 1.3 Manufacturer's liability

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

- Use of the appliance other than that specified
- Failure to comply with the instructions in the user manual
- Tampering with any part of the appliance
- The use of non-original spare parts.

### 1.4 This user manual

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

### 1.5 Identification plate

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

### 1.6 Disposal



This appliance 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.
- 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.

## 1.7 How to read the user manual

This user manual uses the following reading conventions:

### Instructions



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

### Description



Description of the appliance and its accessories.

### Use



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

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

### Installation



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



Safety instructions



Information



Advice

1. Sequence of instructions for use.

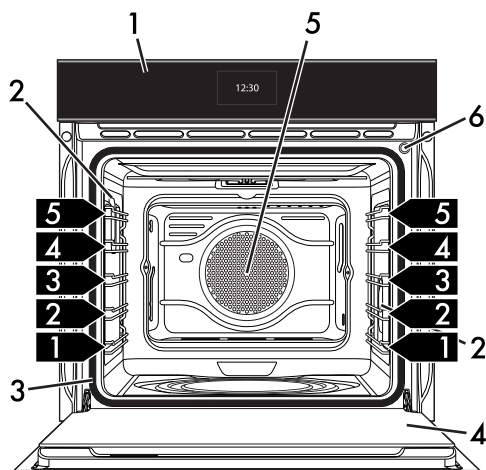
- Standalone instruction.



# Description

## 2 Description

### 2.1 General Description

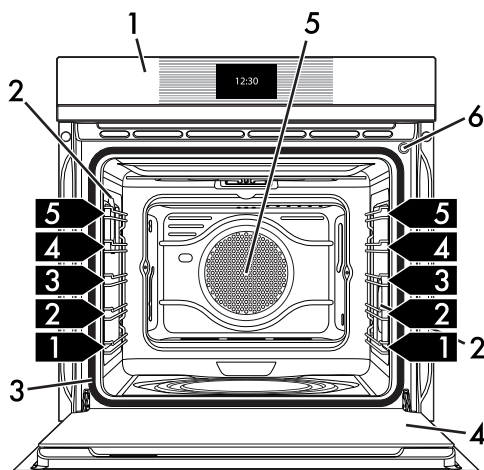


1 Control panel

2 Oven light

3 Seal

4 Door



5 Fan

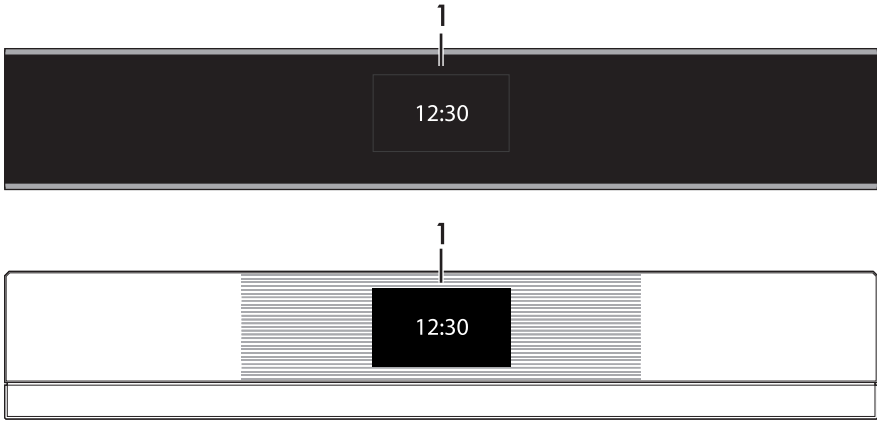
6 Tube for adding and draining liquids

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







## 2.2 Control panel



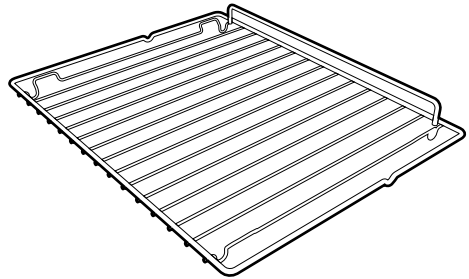
### 1 Display

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 Accessories

### Rack

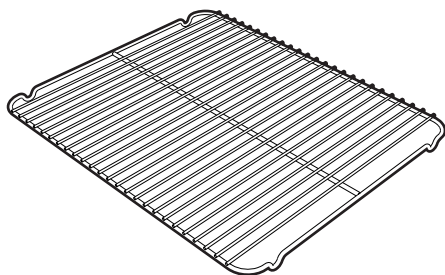


Useful for supporting containers with food during cooking.



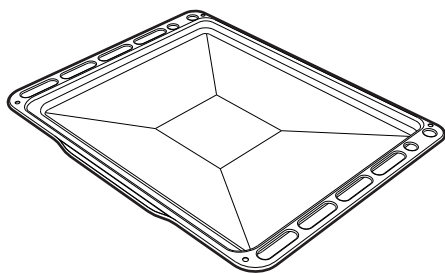
## Description

### Tray rack



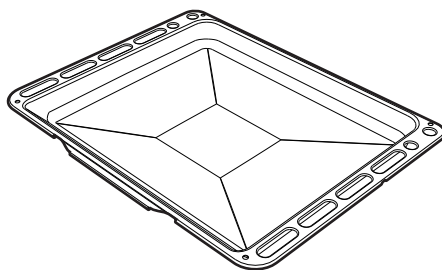
To be placed over the top of the tray; for cooking foods which may drip.

### Tray



Useful for collecting fat from foods placed on the rack above.

### Deep tray



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



Some models are not provided with all accessories.



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



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

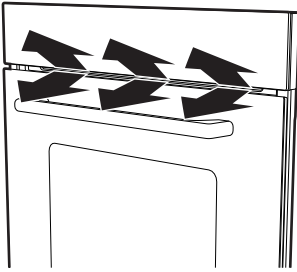
## 2.4 Other parts

### 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, apart from the **ECO**, **Pyrolytic** and **ECO Pyrolytic** functions;
- Press the  symbol to manually activate the oven light or the  symbol to deactivate it during use.



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

## 2.5 Advantages of steam assisted cooking

The steam assisted cooking system cooks all types of food much more gently and quickly, and is best for preparations such as:

- Braising and stewing
- Cooking sauces
- Cooking au gratin
- Roasting
- Slow cooking
- Regeneration
- Multi mode cooking

Variations in temperature and humidity level allow the desired gastronomic result to be achieved.

The addition of steam enables less fat to be used, for healthier, more natural cooking. It also minimises the loss of food weight and volume during cooking.

Steam assisted cooking is particularly suitable for meat: in addition to making it very tender, it also maintains the shine, and makes it more succulent.

Also recommended for leavened dough and bread products. Indeed, moisture enables the dough to grow and develop during cooking, before the outer crust forms. This results in a lighter and more easily digestible dough, which can be recognised by the larger pockets of air in the dough.



## 3 Use

### 3.1 Instructions



**High temperature inside the oven during use**

**Danger of burns**

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to get near the oven when it is in operation.



**High temperature inside the oven during use**

**Danger of fire or explosion**

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



**Improper use**

**Risk of damage to enamelled surfaces**

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.

### 3.2 First use

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

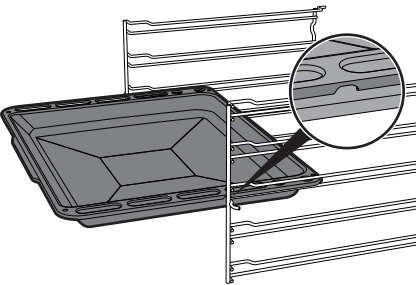
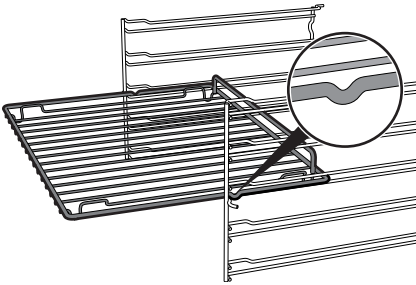


### 3.3 Using the accessories

#### Racks and trays

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

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



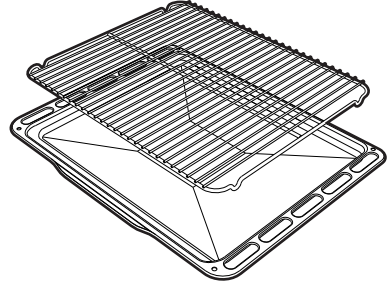
Gently insert racks and trays into the oven until they come to a stop.



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

#### Tray rack

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



### 3.4 Using the oven

#### 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.

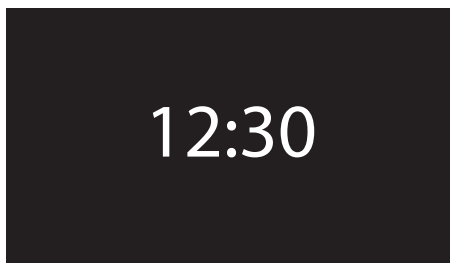


- 1 Settings
- 2 Preset recipes
- 3 Cooking functions
- 4 Special functions
- 5 Personal programs



## Use

### First use



When using the appliance for the first time, or after a power failure, the **00:00** symbol 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).



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

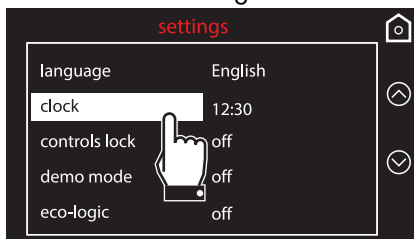


When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

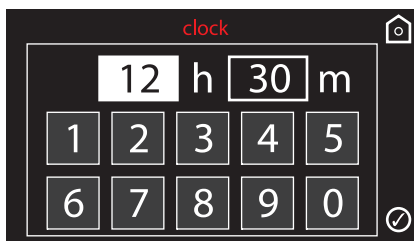
Select the **settings**  icon on the "home screen".



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



2. Enter the current time




3. Press the  symbol to confirm.



## Steam assisted cooking functions

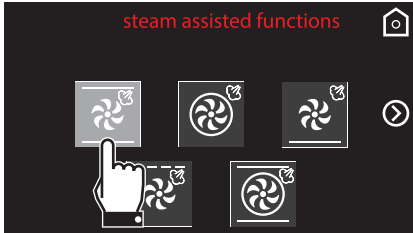


The steam assisted cooking functions are ideal for preparing moist cakes and bread and for tender roast meats.

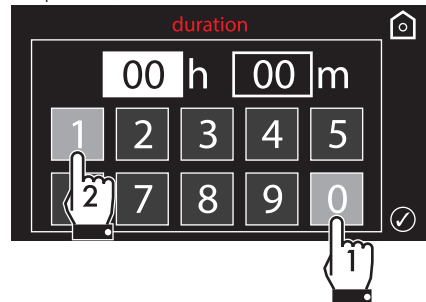
1. Press the time on the display to activate the appliance.
2. Select the **cooking functions**  icon on the "home screen".



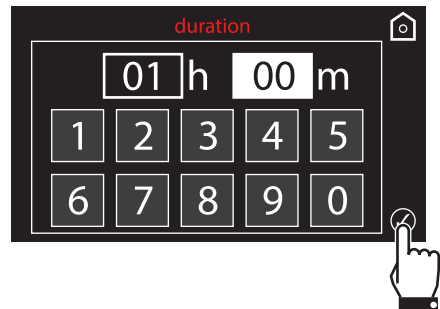
3. Select a steam assisted cooking function.



4. Enter the required duration (for example 1 hour: touch numbers 0 and 1 in sequence).



5. Press the  symbol to confirm.




Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed (13 hours).

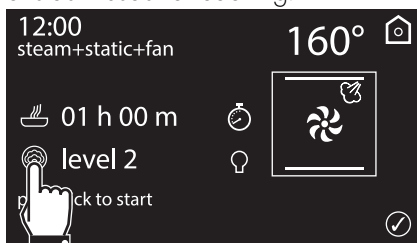
The display shows the screen for setting the steam assisted cooking parameters.



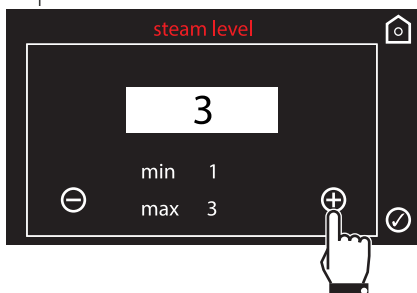
## Use

### Changing the level of steam:

6. Press the  symbol to change the level of steam used for cooking.



7. Use the  and  symbols to set the required level of steam.




N.B.: The level of steam that can be selected depends on the cooking time set:

Level 1: always available;

Level 2: 30 minutes and upwards;

Level 3: 45 minutes and upwards.

8. Press the  symbol to confirm the level of steam set (for example 3).

### General information regarding the steam level:

**Level 1:** comparable to cooking with a lid, it is suitable for preparing pizzas, large sausages, whole pork fillets, chicken breasts, fish steaks, quiches, stewed vegetables, bread...

**Level 2:** recommended for roast chicken, turkey breast, pork loin, medium size fish, roasted potatoes, low temperature cooking of large lean roasts, pasteurisation, egg pasta...

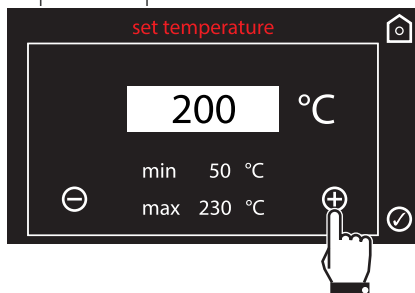
**Level 3:** comparable to cooking with a lid and with the addition of wine. It is recommended for braised meats, stews, shoulder roasts, large fish, casseroles, stewed potatoes, fish and vegetables stews....

### Modifying the temperature:

9. Press the displayed temperature to change it.



10. Use the  and  symbols to set the required temperature.








The minimum temperature that can be set is 140°C. The value changes by 5°C each time the




symbols are pressed.

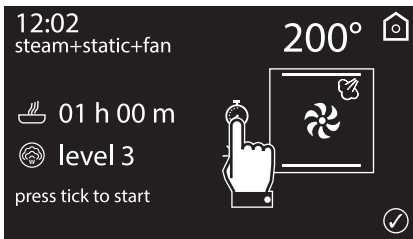
11. Press the  symbol to confirm the cooking temperature set (for example 200°C).

## Setting delay cooking:

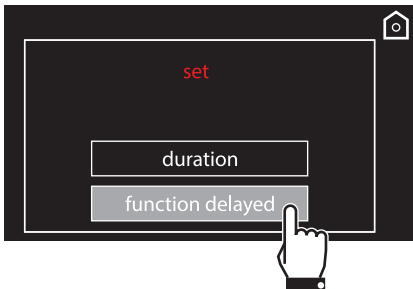


Delay cooking is the function which allows a cooking operation to be stopped at an established time depending on the time set by the user, after which the oven will switch off automatically.

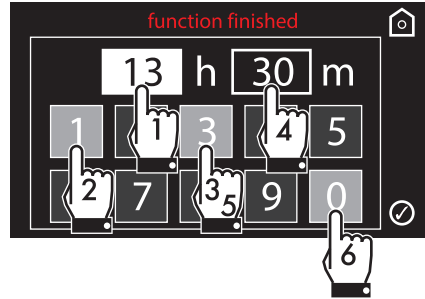
12. If you wish to set an end of cooking time, press the  symbol




13. and select "function delayed".

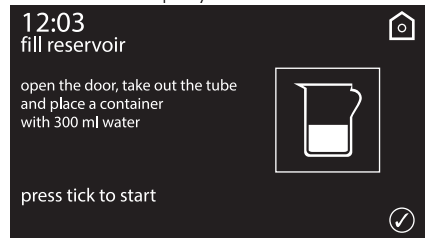


14. Enter the time at which you require cooking to end (for example 13:30: first touch the hours box, then the numbers 1 and 3; touch the minutes box, then the numbers 3 and 0).



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

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





## Use

### Filling the reservoir



- Use cold tap water which is not too hard, softened water or still mineral water.
- Do not use distilled water, tap water with a high chloride content ( $> 40 \text{ mg/l}$ ), or other liquids.

16. Fill a jug with sufficient water for the cooking duration.

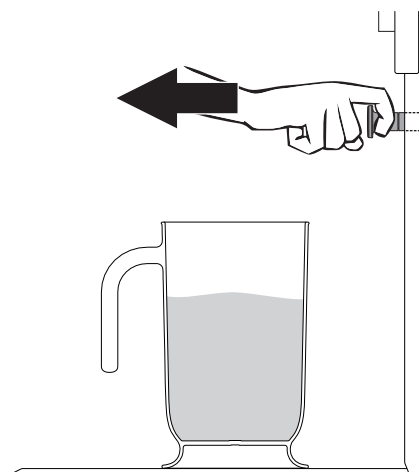
17. Open the oven door.

18. Rest the jug on the open door.

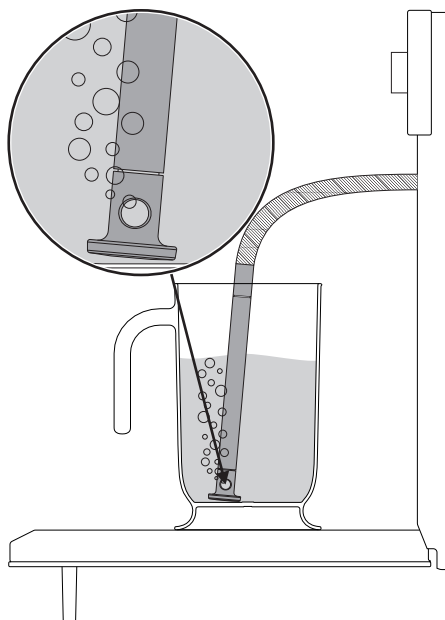


Note: the jug with the water must have a gross weight lower than 5 kg.

19. Remove the tube from its seat.



20. Place the end of the tube at the bottom of the jug.



21. Press the  symbol to start filling the reservoir with water.

12:03  
fill reservoir



reservoir being filled



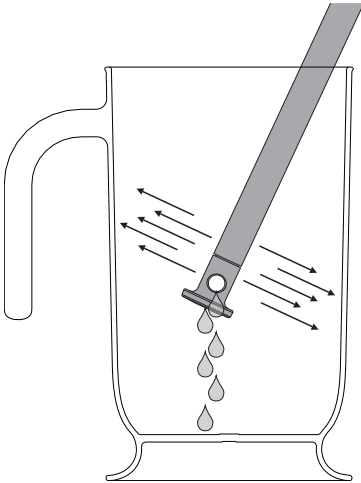
The appliance will automatically draw the quantity of water necessary for cooking on the basis of the set duration.



22. When finished, press "ok" to confirm that you have finished filling the reservoir.



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

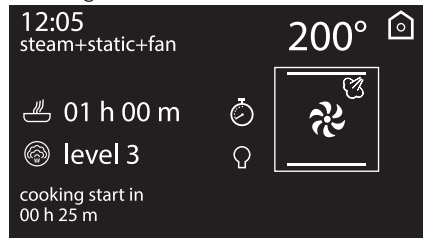


24. Place the tube back into its seat and remove the jug.



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

25. Close the door. The appliance automatically starts the function with the parameters set (in case of delay cooking, it awaits the start time).



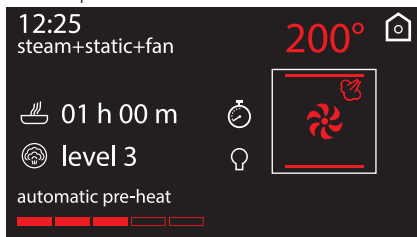


## Use

### Preheating stage


The steam assisted cooking functions are preceded by a preheating stage, which allows the appliance to heat up to the set cooking temperature.

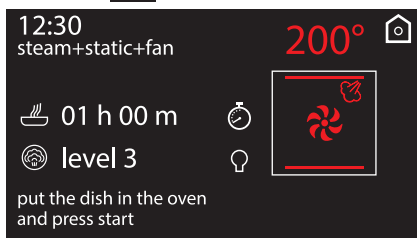
This stage is performed without using steam and is indicated by the progressive increase in the temperature level reached.



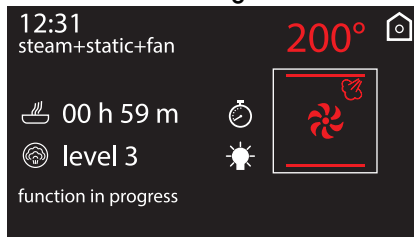
Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.

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

- Press the  symbol to start cooking.




### Steam assisted cooking





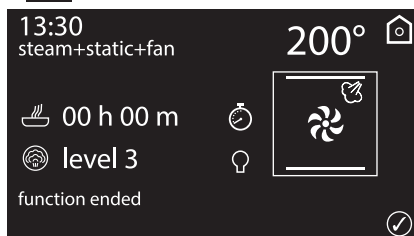
If you want to change the type of function during the preheating or cooking phase, you will only be able to select a traditional cooking function.



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

### End of steam assisted cooking

When cooking finishes, "function ended" appears on the display and a buzzer sounds, which can be deactivated by pressing on one of the modifiable zones on the display (**temperature**, **function**,  and ) or by opening the door.






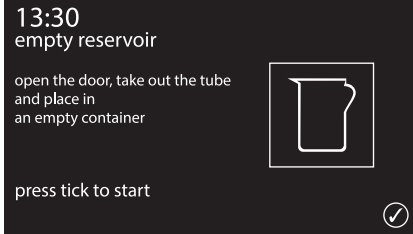
## Removing the residual water

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



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

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

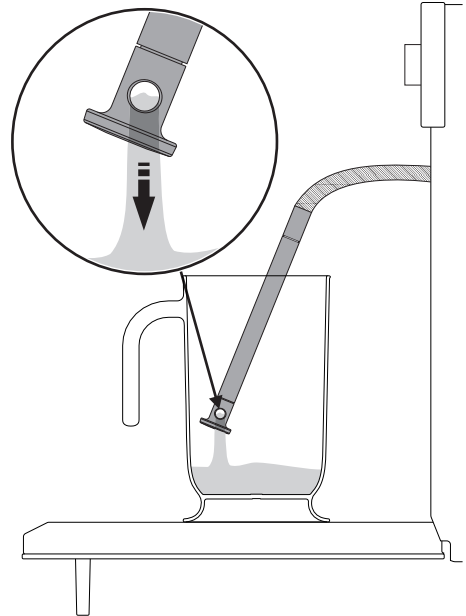


27. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.

28. Fully open the door when safe to do so and cautiously remove the food from the oven.

29. Rest a jug on the open door.

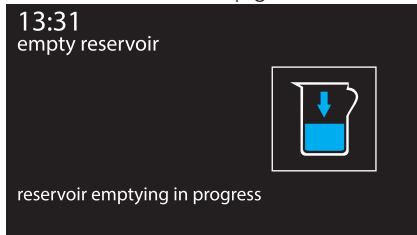
30. Extract the tube from its seat and insert the end of it into the jug.



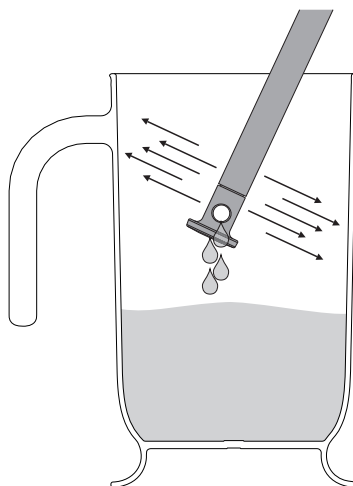


## Use

31. Press the  symbol to start draining off the water into the jug.



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





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

35. Using a sponge, remove the condensation from the base and walls of the oven cavity and from the door glass.



Take care: the water may be very hot.

 It is only possible to drain the water when the door is open. Always ensure you have extracted the tube from its seat and inserted its end into the jug before pressing the  symbol to begin draining.

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



32. Press "ok" to confirm.



## List of steam assisted cooking functions



### Fan assisted with steam assisted

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



### Fan with circulaire with steam assisted

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.



### Fan + lower element with steam assisted

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.



### Fan with grill with steam assisted

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.



### Turbo with steam assisted


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.



## Use

### Traditional cooking functions

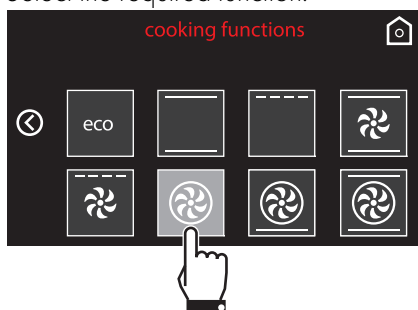
1. Select the **cooking functions**  icon on the "home screen".



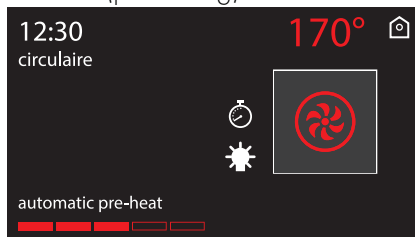
2. Press the  symbol to access the traditional cooking functions menu.



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.





## List of cooking functions

### ECO

#### Eco

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

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

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



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



Cooking (and preheating) times are longer with the ECO function.

#### 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. Perfect for all types of roasts, bread and cakes, and in any case, particularly suitable for fatty meats such as goose and duck.

#### Grill

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

#### Fan assisted



The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels.

#### Fan with grill



The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



## Use



### 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 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.



### Fan + lower element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



### Turbo

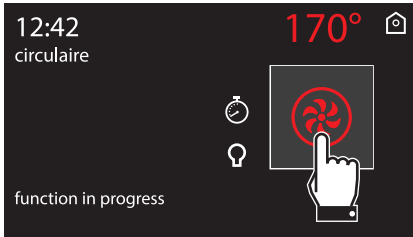
The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

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.



## Changing a function during cooking

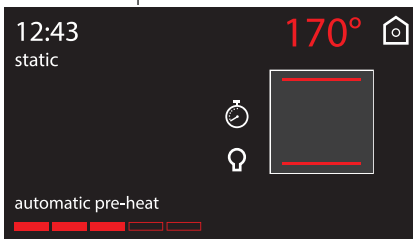
1. Press the function symbol to modify it.



2. Press the symbol of the new function required.



3. The display will show the new function chosen, the preset temperature, the current time and the progress in reaching the new temperature.

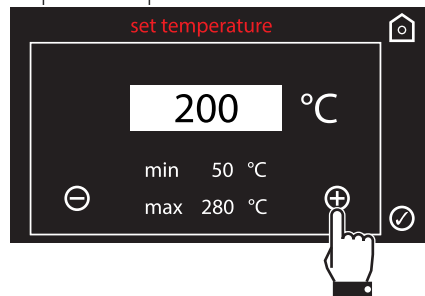


## Modifying the preset temperature

1. Press the displayed temperature to change it.



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



3. Press the  symbol to confirm.



EN




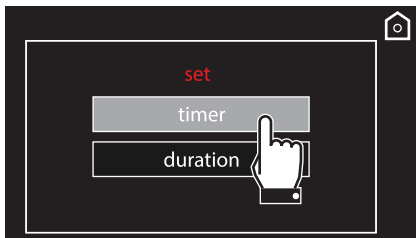
## Use

### Timer during function



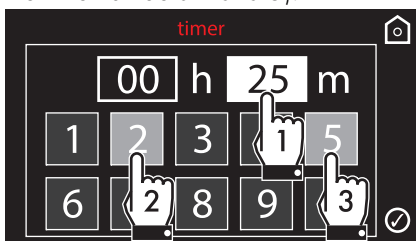
This function only activates the buzzer, without stopping cooking.

1. Press the  symbol during a cooking function.
2. Press on **timer**.

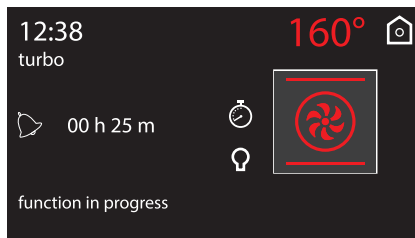



The duration of the minute minder timer can be from a minimum of 1 minute to a maximum of 4 hours.

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



## Timed cooking

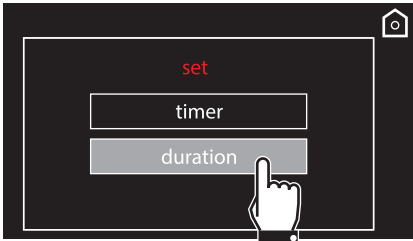


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.



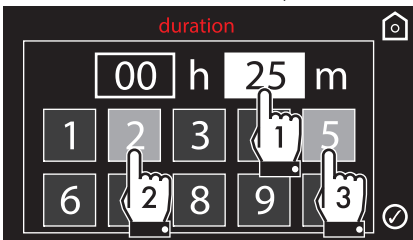
Activation of timed cooking cancels any minute minder timer which may previously have been set.

1. Press the  symbol during a cooking function.
2. Press on **duration**.

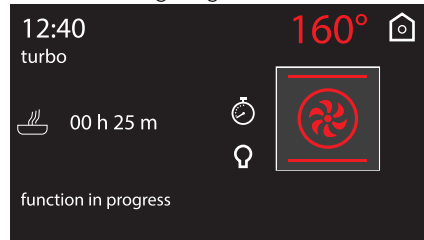


The duration of the minute minder timer can be from a minimum of 1 minute to a maximum of 13 hours.

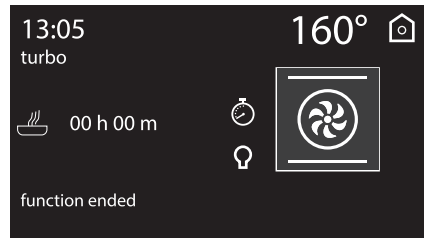
3. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).





4. Press the  symbol to confirm.
5. Timed cooking begins.



6. When cooking finishes, "function ended" appears on the display and a buzzer sounds, which can be deactivated by pressing on one of the modifiable zones on the display (**temperature**, **function**,  and ) or by opening the door.



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.

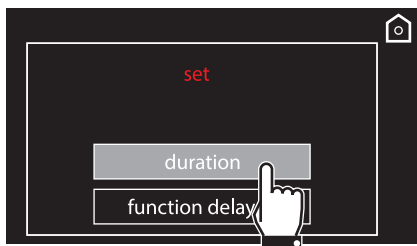



## Use

### 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**.




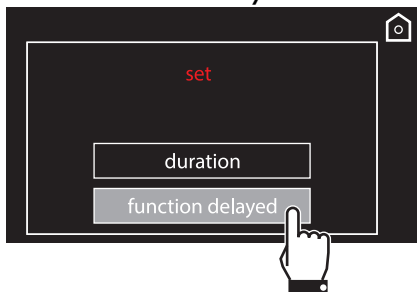
3. Enter the new duration required and press the  symbol to confirm.

### Delay cooking

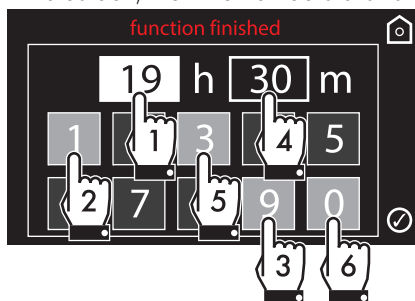



Delay cooking is the function which allows a cooking operation to be stopped at an established time depending on the time set by the user, after which the oven will switch off automatically.

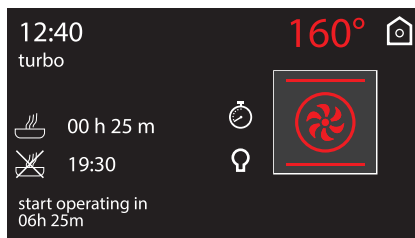
1. After setting a cooking duration, press the  symbol.
2. Press on **function delayed**.



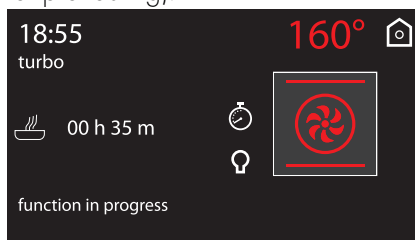
3. Enter the required end of cooking time (for example 19:30: first touch the hours box, then the numbers 1 and 9; touch the minutes box, then the numbers 3 and 0).





4. Press the  symbol to confirm.
5. The appliance waits for the delay start time.

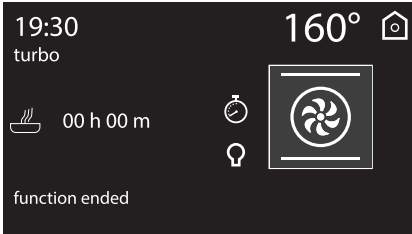




6. Based on the set values, the appliance will start the selected function in order to end it at the pre-set time (it will automatically add 10 minutes to the time for preheating).





7. When cooking finishes, "function ended" appears on the display and a buzzer sounds, which can be deactivated by pressing on one of the modifiable zones on the display (**temperature, function,**  and ) or by opening the door.



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.

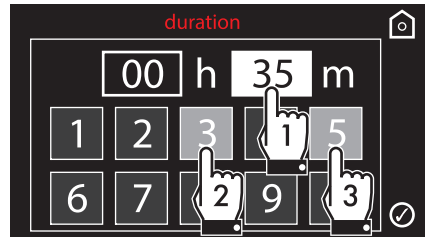
## Modifying the data set during delay cooking





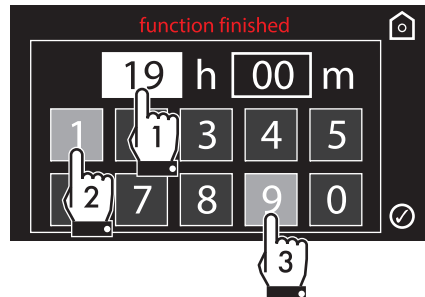
After the cooking duration has been changed, the end of cooking time must be re-set.

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

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



3. Press the  symbol again.
4. Enter the new end of cooking time required (for example 19:00) and press the  symbol to confirm.





## 3.5 Cooking advice

### General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- To prevent condensation from forming on the glass, hot food should not be left inside the oven for too long after cooking.

### Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

### Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.

### Advice for cooking desserts/pastries and biscuits

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

### Advice for defrosting and proving

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






## To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.
- (Where fitted) When it is not being used, remove the pizza stone and put the cover back in its slot.

## 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".



Certain functions are not available on all models.

## List of special functions



### Timer

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



### 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.



### Food warming

To heat food or keep it hot.



### Sabbath

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



## Use

ECO  
P

### ECO pyrolytic

When this function is set, the oven executes a pyrolytic cycle at 500°C for a pre-set time. For use in the case of ovens which are not too dirty.

P

### Pyrolytic

Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls.



### Descaling

This function allows you to descale the boiler manually.



### Rinse

This function allows you to rinse the boiler manually.

i

The more complex special functions are illustrated below. For the **ECO pyrolytic**, **Pyrolytic**, **Descaling** and **Rinse** functions see "4 Cleaning and maintenance".

## Timer

i

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

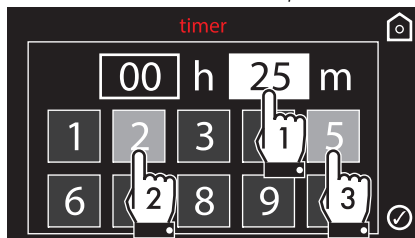
i

This function only activates the buzzer, without stopping cooking.

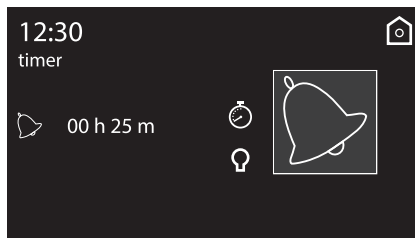
1. Select **timer** from the "special functions" menu.




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.




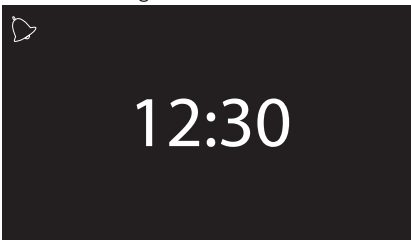


5. Wait for the buzzer to indicate that the time has finished. The  symbol flashes.



Press the  or  symbol 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.



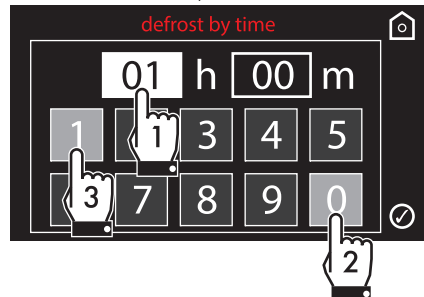
If a function is activated after setting a timer time, this time will be automatically used as a timer for the function, except for some special functions, automatic programs and personal recipes.

## 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).

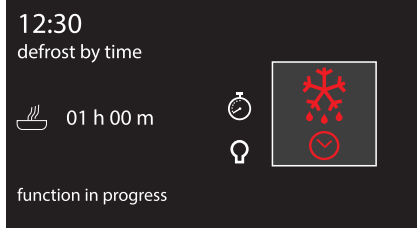




4. Press the  symbol to confirm.

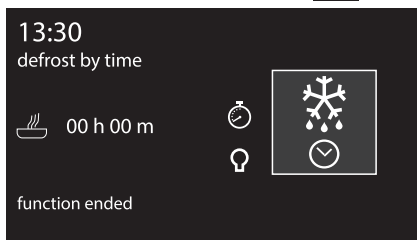



## Use

- Press the  symbol again to start the function. The defrost by time will start.




- 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.

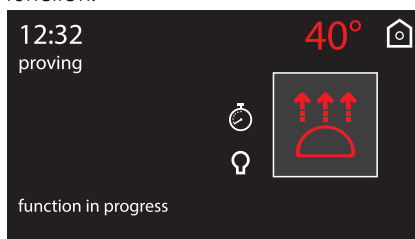
- Position the dough to prove on the second level.
- Select **proving** from the "special functions" menu.




- Press the  symbol to start the proving function.
- The appliance will begin preheating.



- It will then proceed with the selected function.







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.

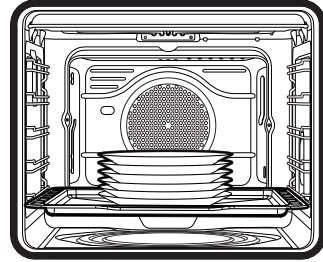
7. At the end of the function, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the  symbol.



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

## Food warming

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




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

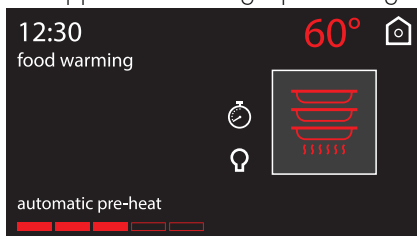
2. Select **food warming** from the "special functions" menu.



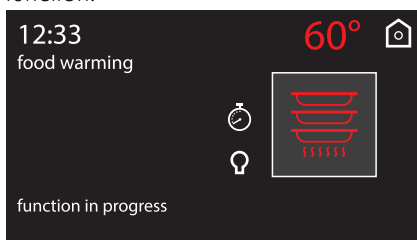



## Use

3. Press the  symbol to start the food warming function, or press the preset temperature value to change it (from 40° to 80° C).
4. The appliance will begin preheating.





5. It will then proceed with the selected function.

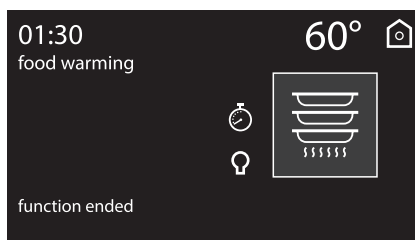


6. While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during function"), a warming duration (see "Timed cooking") or a delayed warming (see "Delay cooking"). Press the  symbol to make the desired changes.



Unless otherwise set, the food warming function will have a maximum duration of 13 hours.

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





## 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.




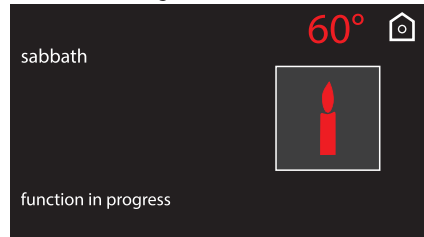
After activating the Sabbath function the settings cannot be altered.


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.



## Use



### 3.7 Preset recipes

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

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

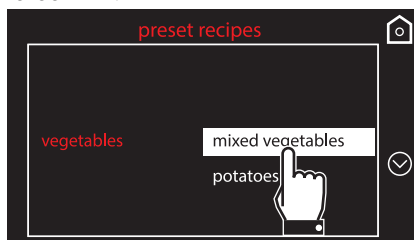


#### Starting a preset recipe

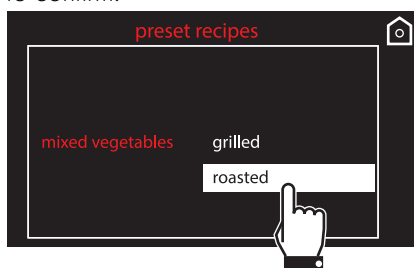
1. Press the  and  symbols to select the type of dish required from the "preset recipes" menu. Then press the name of the dish to confirm.



2. Select the subcategory of dish to cook and press the name of the subcategory to confirm.



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



4. Press the  symbol to change the weight of the dish.







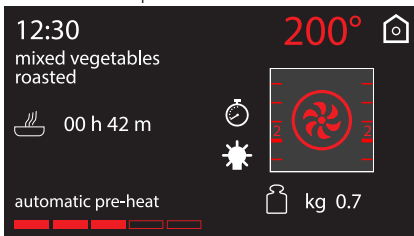
5. Use the and symbols to enter the weight (in kilograms) of the dish.



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.



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.

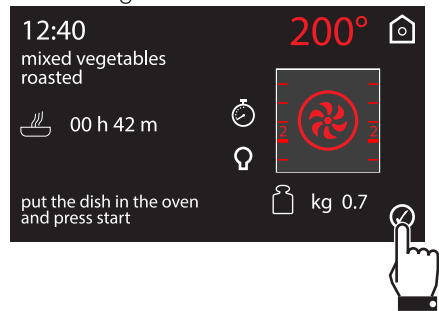


The time shown does not include preheating time.

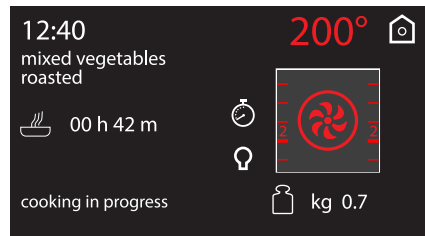


Some predefined cooking parameters can be changed at any time, even after cooking has started.

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.




11. Press the symbol to start cooking.

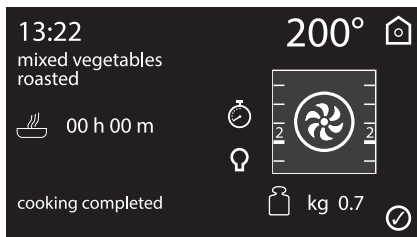





# Use


## 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.



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.

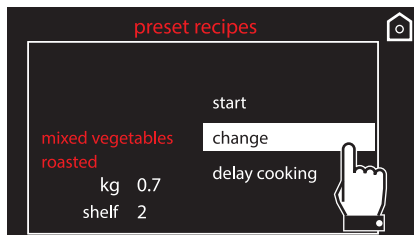
**i** Cooking in sequence is useful to cook multiple dishes of the same type. For example, it can be used to cook several pizzas in a row.

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

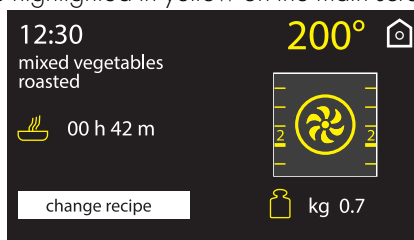
3. Press and hold the return symbol  to exit and end the preset recipe.

## Changing a preset recipe permanently

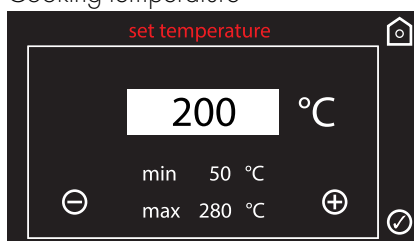
1. Inside the selected preset recipe, select **change** from the menu of the selected dish.



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

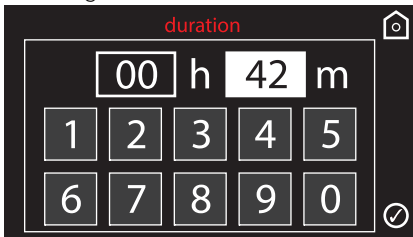




- Cooking function



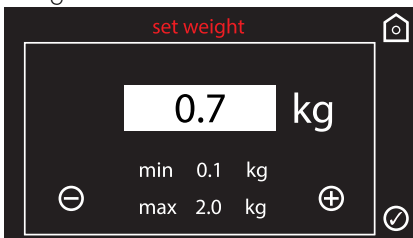
- Cooking time



- Frame shelf



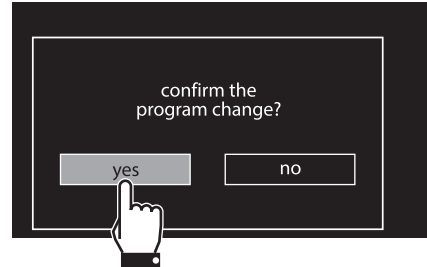
- Weight of dish



3. Make the required changes.

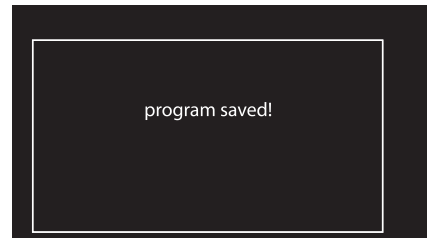
4. Press the  symbol to store the recipe.

The appliance will ask to confirm the changes which have just been made.



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.





## Use

### Predefined programs table

#### MEATS

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Roast beef	rare	1		-	2	200	35
	medium	1		-	2	200	40
	well done	1		-	2	200	45
Roast pork	-	2		2	4	180	80
Lamb	medium	2		3	3	190	90
	well done	2		3	3	190	100
Veal roast	-	1		-	2	190	65
Pork spare ribs	rack	0.6		1	4	270	35
	single	0.5		1	4	280	23
Pork chops	-	0.2		1	4	250	13
Pork sausages	-	1		-	4	280	12
Bacon	sliced	1		1	3	280	8
Turkey	-	1		3	4	170	65
Roast chicken	roasted	1		-	2	200	64
Roast rabbit	roasted	1.5		1	4	195	60
	stew	21.5		3	3	165	70



FISH

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Fish	fresh	0.5		-	2	160	35
	frozen	0.5		-	2	160	45
Sea bass	whole	0.5		1	2	210	15
Salmon	steaks	0.1		1	2	160	15
Monkfish	-	0.5		1	4	220	15
Snapper	-	1		-	2	180	30
Turbot	-	1		-	2	160	35

VEGETABLES

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Mixed vegetables	grilled <sup>(1)</sup>	0.5		-	4	250	15+10 <sup>(1)</sup>
	roasted	1		1	3	270	9+7 <sup>(1)</sup>
Potatoes	roasted	0.5		1	4	235	35
	frozen	0.5		-	2	220	13
	gratin	0.5		1	3	200	60

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



## Use

### DESSERTS/PASTRIES

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Bundt cake	-	1		-	2	160	60
Biscuits	-	0.2		1	2	170	16
Muffins	-	0.5		-	2	160	18
Profiteroles	-	0.5		-	2	180	70
Meringues	-	0.3		-	2	120	90
Sponge cake	-	1		1	2	160	55
Strudel	-	1		1	2	185	40
Tart	-	0.8		-	2	170	40
Brioche bread	-	1		-	2	180	40
Croissants	-	0.6		-	2	160	30

### BREAD

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Leavened bread	-	0.4		1	2	180	30
Focaccia	-	1		-	2	180	25
Pan baked pizza	-	1		-	1	280	7



## PIZZA

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Stone baked pizza	fresh	0.5		-	1 <sup>(2)</sup>	280	4
	frozen	0.3		-	1 <sup>(2)</sup>	280	6

<sup>(2)</sup> (Models without Pizza stone) The stone must be placed on the bottom of the oven. Frozen pizza cooked on the stone does not require different cooking times depending on weight.

## PASTA/RICE

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Pasta bake	-	1		2	1	200	40
Lasagne	-	2		3	4	200	45
Paella	-	0.5		-	2	190	25
Quiche	-	1		1	4	175	45
Soufflé	-	0.5		-	2	180	25

## SLOW COOKING

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Veal	-	1		-	2	90	360
Beef	medium	1		-	2	90	105
	well done	1		-	2	90	380
Pork loin	-	1		-	2	90	330
Lamb	-	1		-	2	90	360



## Use



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




The tables give the factory-set data. To reset a preset recipe with the original settings after it has been modified, just enter the data given in the table.



If ECO logic mode (see 3.9 Settings) has been activated, cooking times or preheating times may vary.

### 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**  icon on the "home screen".



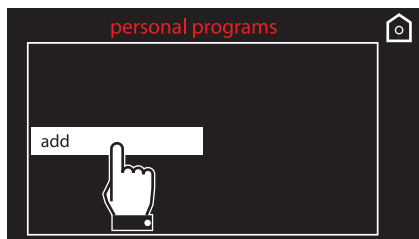
Up to 10 personal recipes can be stored.



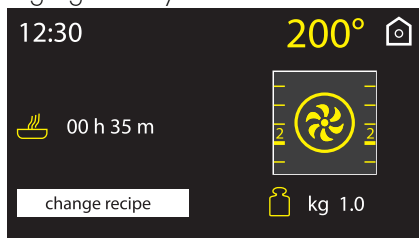


## Adding a recipe

1. Select **add** from the “personal programs” menu.

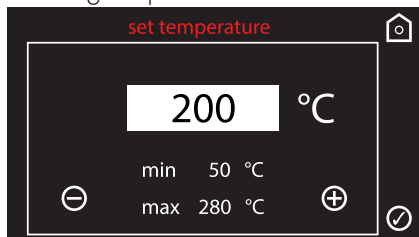


All parameters which can be changed will be highlighted in yellow on the main screen.



2. Press the parameter you wish to change:

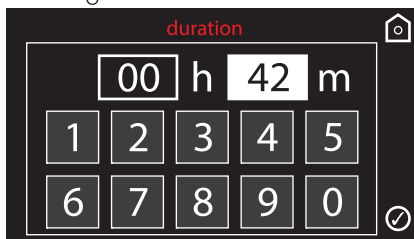
- Cooking temperature



- Cooking function



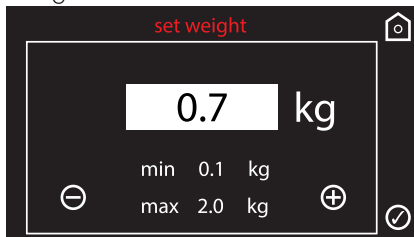
- Cooking time



- Frame shelf



- Weight of dish



3. Make the required changes.




## Use

4. Press the  symbol to store the recipe.

The appliance will ask you to enter a name for the recipe you have just created.




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



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



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.



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

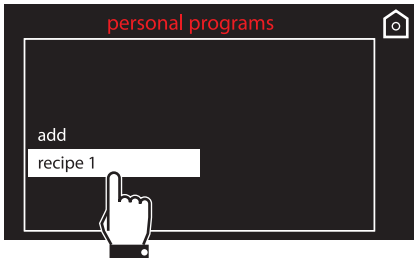
8. If saving the recipe is confirmed the display will show confirmation of this.



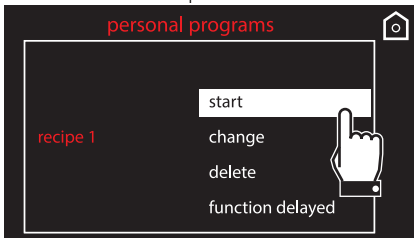


## Starting a personal recipe

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



2. Select the **start** option.



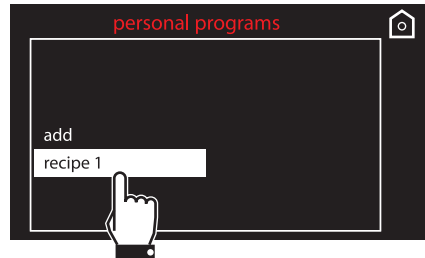
3. Cooking will start with the parameters previously set for the recipe.



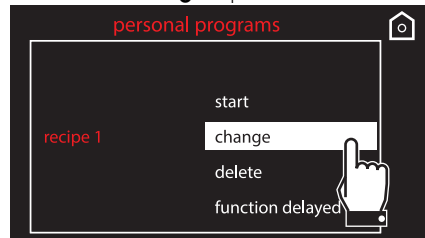
During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.

## 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 saved).



2. Select the **change** option.

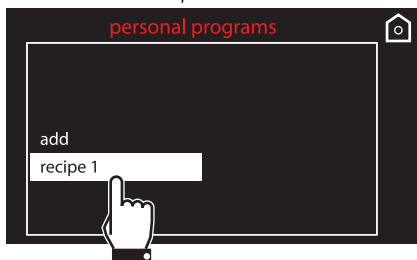


3. Repeat the same steps starting from point 2 in chapter “Adding a recipe”.

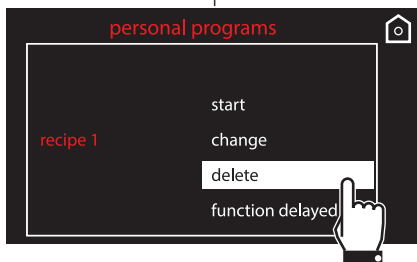


## Deleting a personal recipe

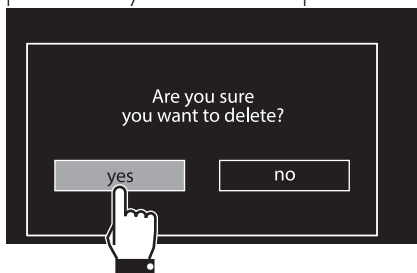
1. Select a previously saved **personal recipe** from the “personal programs” menu (in the example the recipe, **recipe 1** has been saved).



2. Select the **delete** option.



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

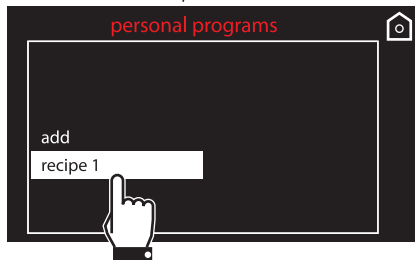


4. If you confirm the deletion, the display will show confirmation of this.

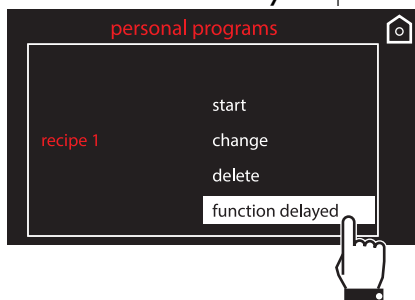


## Delay cooking

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

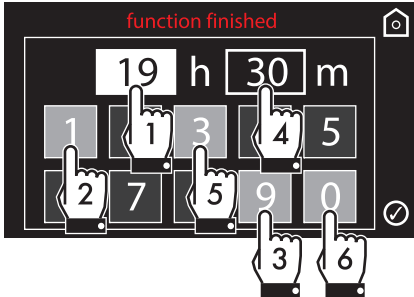



2. Select the **function delayed** option.

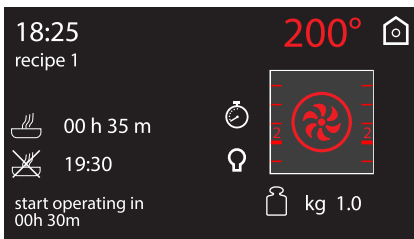




3. Enter the time at which you require cooking to end (for example 19:30: first touch the hours box, then the numbers 1 and 9; touch the minutes box, then the numbers 3 and 0).



4. Press the  symbol to confirm.
5. The appliance waits for the delay start time.



## 3.9 Settings

The product configuration can be set using this menu.

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



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



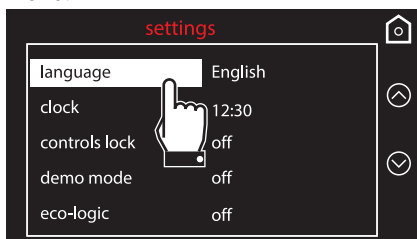
# Use

## Language

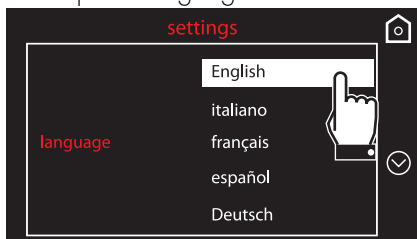


Sets the interface language from those available.

1. Select **language** from the “settings” menu.



2. Press the  and  symbols to select the required language.



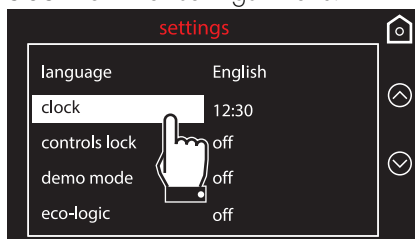
3. Confirm the selected language.

## Clock

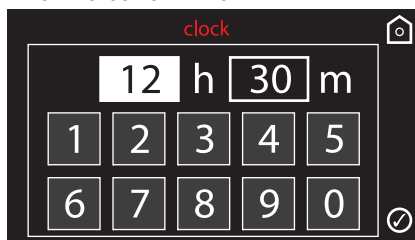


Allows you to change time displayed.

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



2. Enter the current time



3. Press the  symbol to confirm.

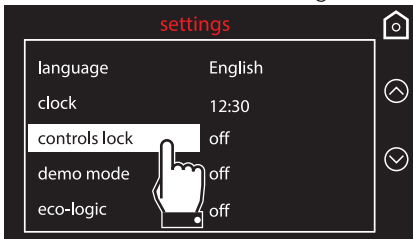


## Controls lock




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

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




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



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



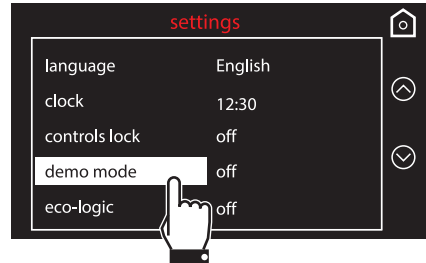
To temporarily release the lock during cooking, press and hold the  symbol for 3 seconds. One minute after the last setting the lock will become active again.

## Demo mode (for showrooms only)

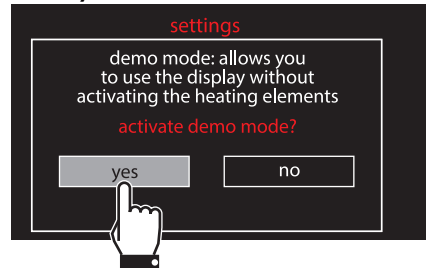


This mode deactivates all the appliance's heating elements, while keeping the control panel active.

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



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



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



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




# Use

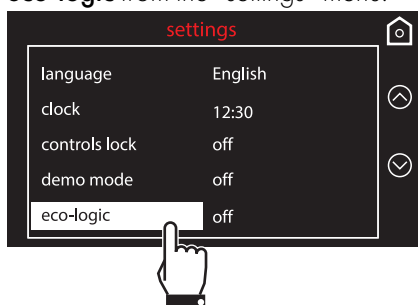
## Eco-Logic



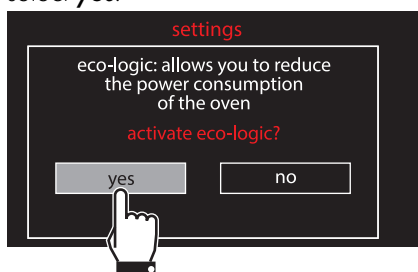
This mode allows the appliance to limit the power used. Suitable for simultaneous use with further home appliances.

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

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



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



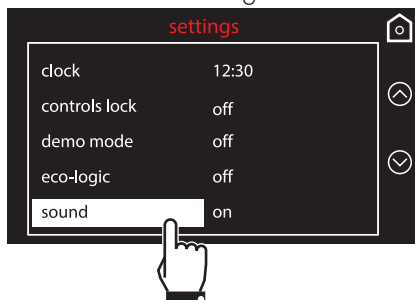
When eco-logic mode is active, preheating and cooking times may be extended.

## Sound

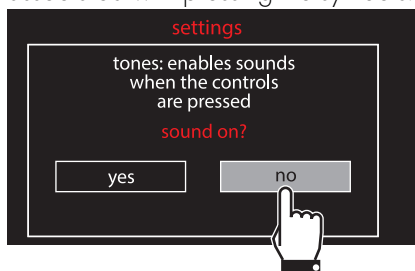


Whenever one of the display symbols is pressed, the appliance beeps. This setting disables these sounds.

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



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



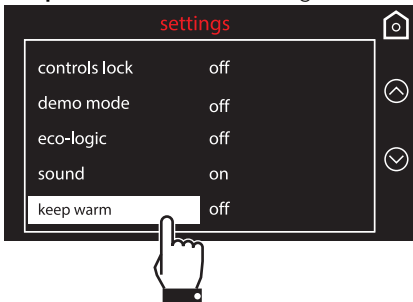




## Keep warm

**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.

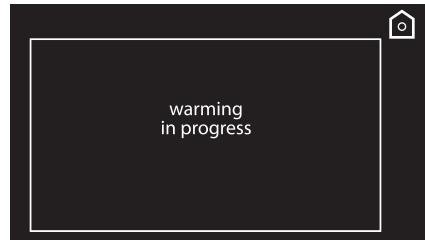
1. Press the or symbol and select **keep warm** from the "settings" menu.



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



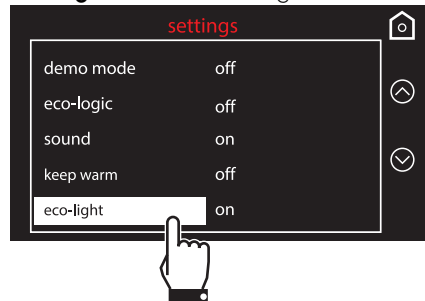
**i** The keep warm function will be activated as soon as cooking is finished; this is indicated by a series of beeps (see cooking or function finished). The screen below will be shown on the display after a few minutes.



## Eco-Light

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

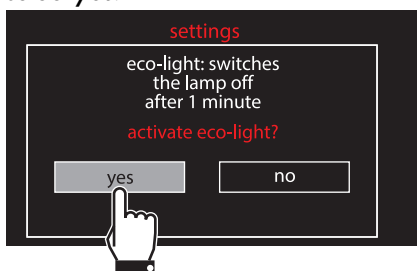
1. Press the or symbol and select **eco-light** from the "settings" menu.







## Use

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



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.



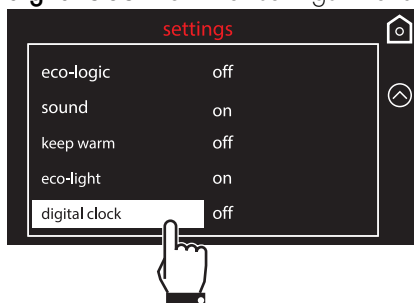
The eco-light function is set to "on" by default (factory setting).

## Digital clock

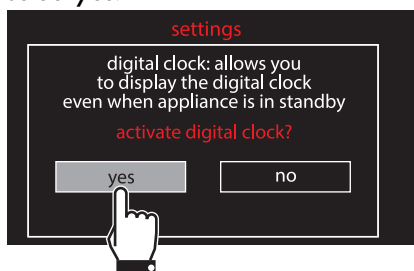


Displays the time in digital format.

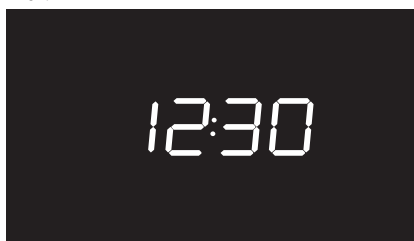
1. Press the  or  symbol and select **digital clock** from the "settings" menu.



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



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



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

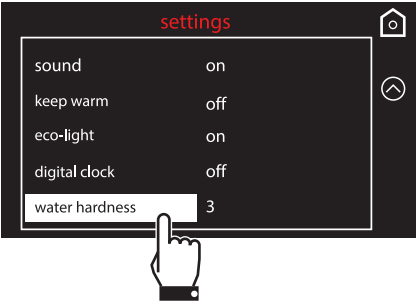


Water hardness

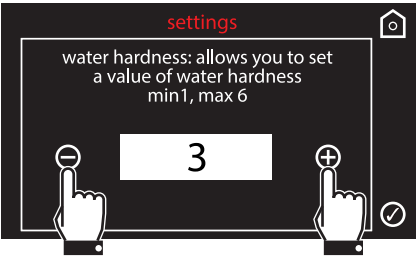
The appliance is factory set for water of medium hardness (3).

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

1. Press the or symbol and select water hardness from the “settings” menu.



2. Use the symbols and to set the water hardness.



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.

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

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

### Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

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



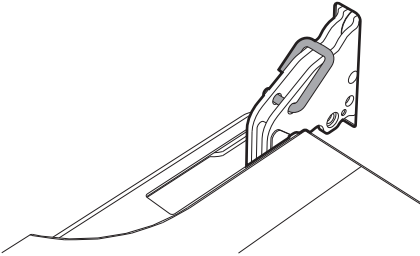
## 4.3 Cleaning the door

### Removing the door

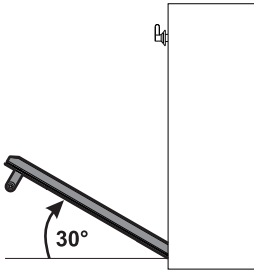
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

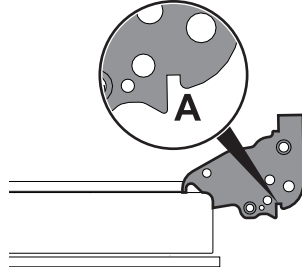
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



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



### Cleaning the door glazing

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



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

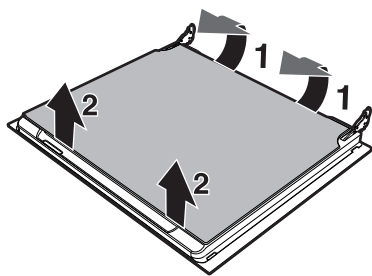


## Cleaning and maintenance

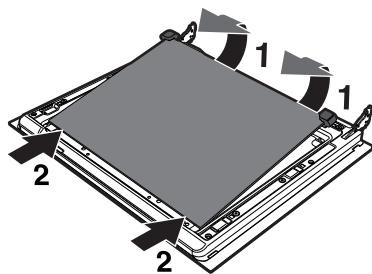
### Removing the internal glass panes

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

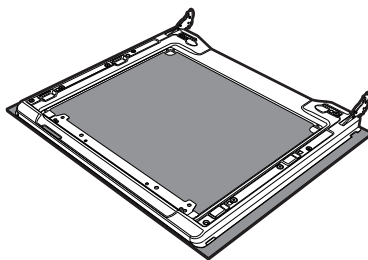
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the oven door.



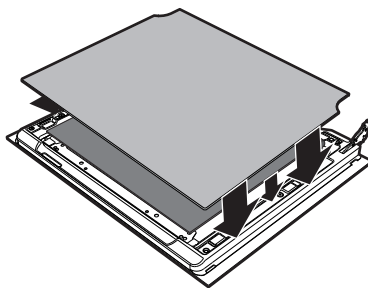
3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.



4. 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.



5. Refit the panes in the reverse order in which they were removed.
6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.





## 4.4 Cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

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



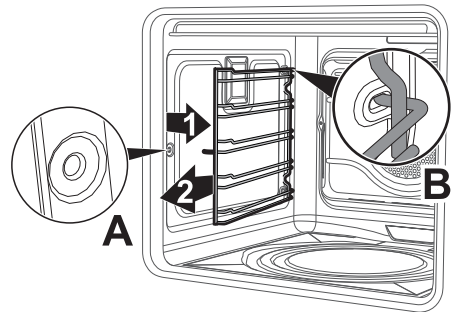
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

## Removing rack/tray support frames

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

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

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





# Cleaning and maintenance

## Pyrolytic cycle



Pyrolytic cleaning is an automatic, high-temperature cleaning procedure that causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.



### Improper use Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the hob installed above the oven.

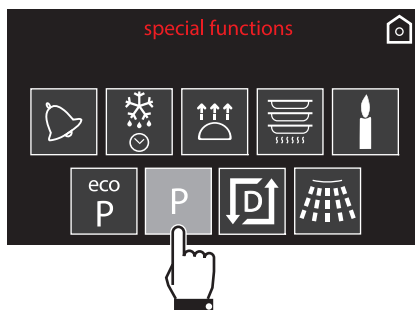
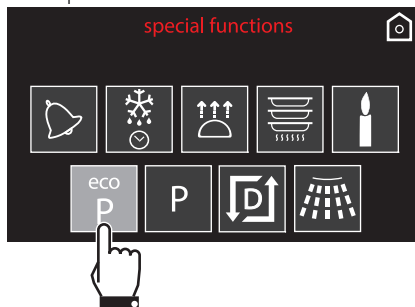
## Preliminary operations

Before starting the pyrolytic cycle:

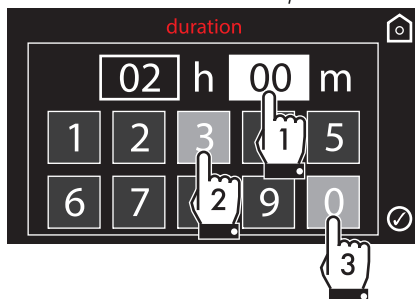
- Clean the internal glass pane following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.
- Completely remove all accessories from inside the oven.
- Remove the rack/tray support frames.
- Close the door.

## Pyrolytic function setting

1. Select **eco pyrolytic** or **pyrolytic** from the "special functions" menu.




2. Enter the required duration of the cleaning cycle (for example 2 hours and 30 minutes: first touch the minutes box, then the numbers 3 and 0).

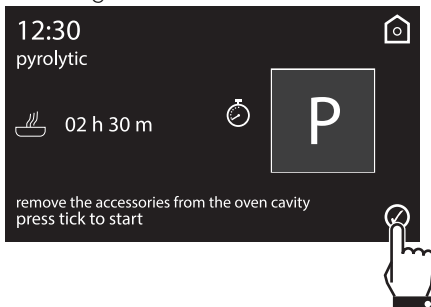


3. Press the  symbol to confirm.






4. The appliance is ready to start the automatic cleaning cycle. A warning reminds the user to remove any accessories from inside the oven. Press the  symbol to start pyrolytic cleaning.




Recommended pyrolytic cycle duration:

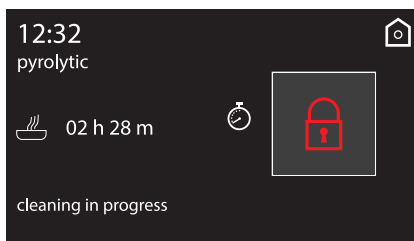
- Light dirt: 2 hours.
- Medium dirt: 2 ½ hours.
- Heavy dirt: 3 hours.



With the **eco pyrolytic**  function, the duration is set to 2 hours and cannot be modified).

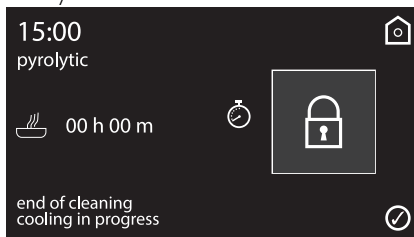
## Pyrolytic cycle

The display shows “cleaning in progress” and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light  comes on) by a device that prevents the door from being opened.



It is not possible to select any function once the door lock device has been activated. It remains possible, however, to switch off the appliance using the specific controls.

5. At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven returns to safety levels.





## Cleaning and maintenance

- After around 20 seconds, the display will indicate that the cooling procedure is in progress.



- Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.



During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle.





During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

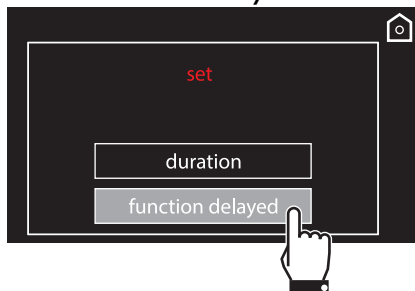


If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.

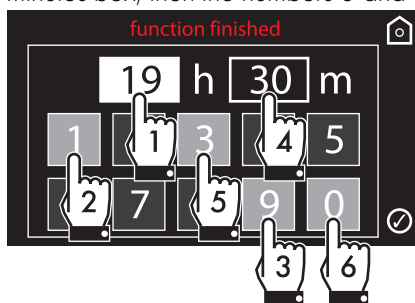
### Setting of programmed pyrolytic cycle


It is possible to program the pyrolytic cycle start time like all other cooking functions.

- After choosing the duration of the pyrolytic function and pressing the  symbol to confirm, press the  symbol.
- Press on **function delayed**.



- Enter the required end of cooking time (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).



- Press the  symbol to confirm.
- The appliance waits until the set start time to start the cleaning cycle.



## 4.5 Cleaning the water circuit

### Rinse

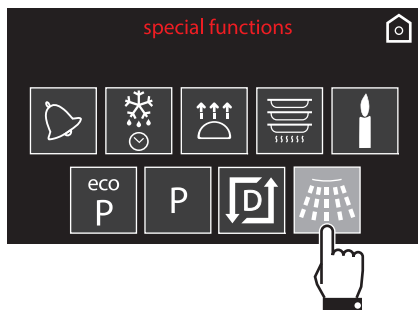


It is recommended to rinse the water circuit if the appliance has not been used for a long time.

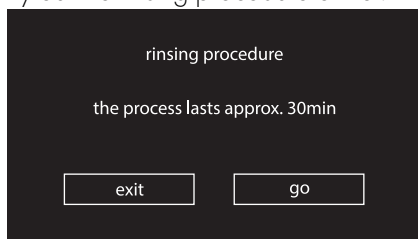


The rinsing procedure consists of two phases, each involving 5 steps.

1. Select **rinse** from the “special functions” menu.



The following appears on the appliance's display to allow you to choose whether to carry out the rinsing procedure or not:

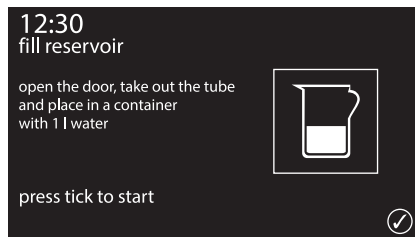


2. Press **go** to start the rinsing procedure.



PLEASE NOTE: if you decide to continue, it will not be possible to cancel or interrupt the rinsing procedure.

The display will show a request to fill the reservoir.



3. Fill the jug with a litre of clean water.
4. Open the oven door.
5. Rest the jug on the open door.

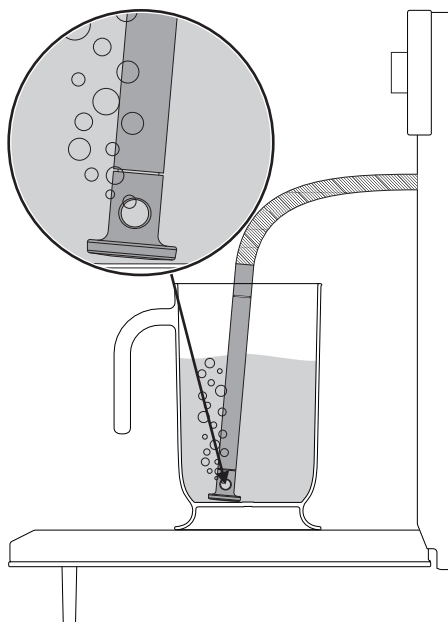



PLEASE NOTE: overall weight of the jug containing the water must be less than 5 kg.



## Cleaning and maintenance

6. Extract the tube from its seat and immerse the end of it into the jug until it reaches the bottom.



7. Press the  symbol to start filling the reservoir with water.

12:31  
fill reservoir



reservoir being filled

8. When finished, prepare an empty jug.

9. Place the empty jug on the open door and place the end of the tube into the jug.


12:34  
rinse

position an empty container  
to collect cleaning residue



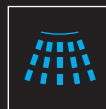
press tick to start



10. Press the  symbol to start the rinsing procedure. The appliance starts the first rinsing phase of the water circuit (from step 1...)

12:35  
rinse

do not remove the container  
until the cycle has ended



step 1/14

function in progress



11. (... to step 7).

12:45  
rinse

do not remove the container  
until the cycle has ended



step 7/14

function in progress



# Cleaning and maintenance



At the end of the first phase, the appliance prompts you to fill the reservoir.

12:46  
fill reservoir

open the door, take out the tube and place in a container with 1 l water

press tick to start

12. Empty the jug containing the residues from the first rinsing phase

13. Fill the jug with a litre of clean water.

14. Open the oven door.

15. Rest the jug on the open door.

16. Extract the tube from its seat and immerse the end of it into the jug until it reaches the bottom.

17. Press the symbol to start filling the appliance's reservoir with water for the second rinsing phase.

12:47  
fill reservoir

reservoir being filled

18. When finished, prepare an empty jug.

19. Place the empty jug on the open door and place the end of the tube into the jug.

12:49  
rinse

position an empty container to collect cleaning residue

press tick to start

20. Press the symbol to resume the rinsing procedure. The appliance starts the second rinsing phase of the water circuit (from **step 8...**)

12:50  
rinse

do not remove the container until the cycle has ended

step 8/14  
function in progress

21. (... to **step 14**).

13:00  
rinse

do not remove the container until the cycle has ended

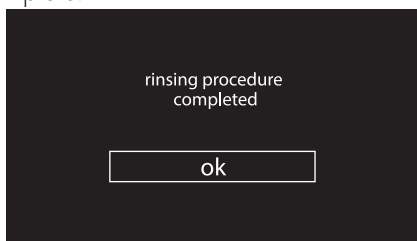
step 14/14  
function in progress

NE



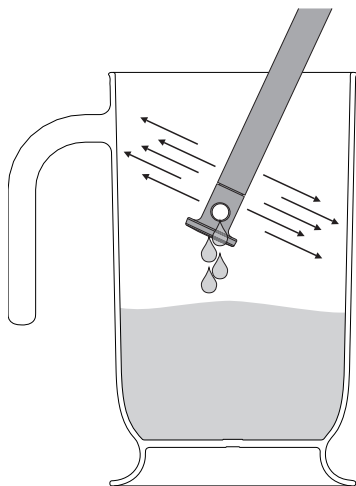
## Cleaning and maintenance

The water circuit rinsing procedure is complete.



22. Press **ok** to exit from the function.

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



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

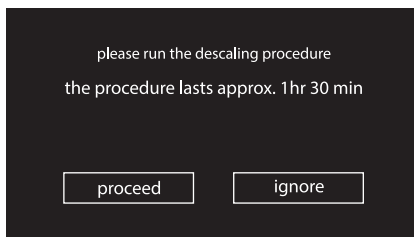
25. Close the door

### Descaling

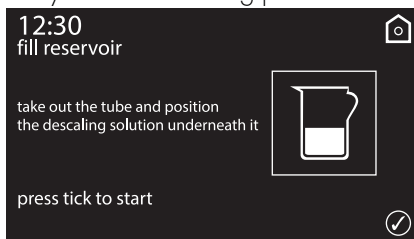


The presence of scale due to lack of descaling can compromise correct operation of the appliance in the long term.

The following message will appear on the display from time to time to indicate that you should carry out the boiler descaling procedure:



1. Press **proceed** to accept the request to carry out the descaling procedure.





- Fill a jug with descaling solution (e.g. dilute citric acid).



It is recommended to mix 100 g of citric acid in 250 ml of water.

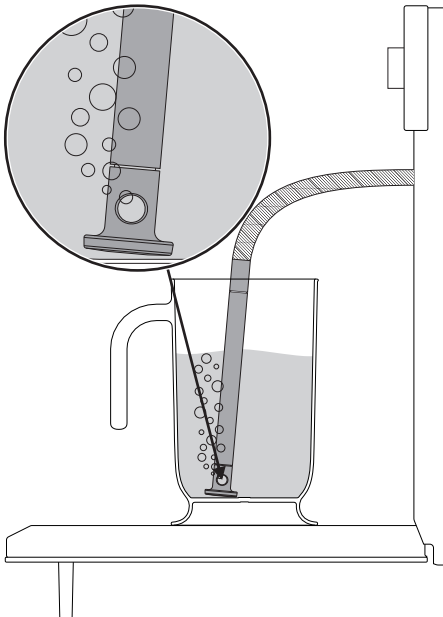
**Note: Do not use lactic acid.**


- Open the oven door.
- Rest the jug on the open door.



**PLEASE NOTE:** the jug together with the descaler must not weigh more than 5 kg.

- Extract the tube from its seat and immerse the end of it into the jug until it reaches the bottom.



- Press the  symbol to start filling the appliance's reservoir with the descaler solution.

12:31  
fill reservoir



reservoir being filled

When the reservoir has been filled, the display will indicate the time remaining until the end of the descaling procedure.

12:33  
descaling

00 h 59 m

close the door  
to allow the cycle to continue  
descaling in progress



- Remove the jug and close the door. The descaling procedure starts.

When finished, the display will prompt you to drain the descaler solution.

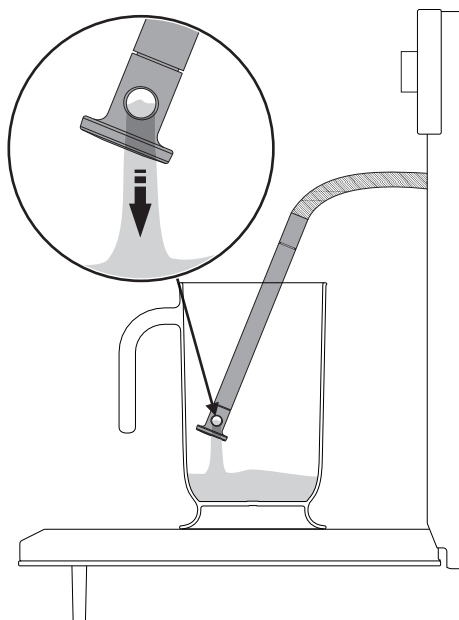
please drain the descaler

go

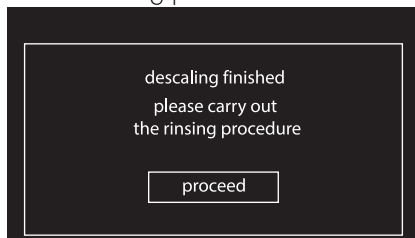


## Cleaning and maintenance

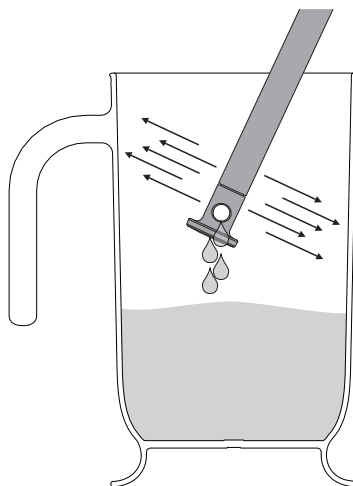
8. Open the door completely.
9. Rest a jug on the open door.
10. Extract the tube from its seat and insert the end of it into the jug.



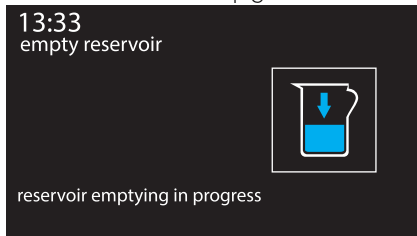
When finished, the display indicates the end of the descaling procedure and the start of the rinsing process.



12. Shake the tube to remove any remaining descaler.



11. Press the  symbol to start draining the descaler into the jug.



13. Prepare a jug containing water to continue with the rinsing procedure.
14. Press **proceed** to start the rinsing procedure (see section "Extraordinary maintenance").



It is recommended to carry out another rinse cycle once the descaling and rinsing procedure has ended.





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

proceed

ignore



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

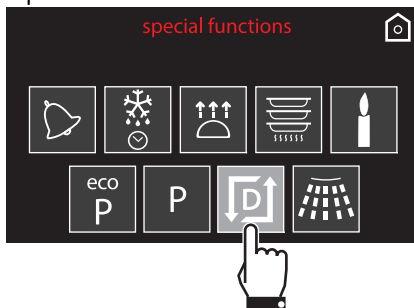
please run the descaling procedure  
appliance must be descaled in order  
to continue with any cooking functions

proceed

## 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. Press **go** to start the descaling procedure.

descaling  
the procedure lasts approx. 1hr 30 min  
prepare the descaling solution  
as indicated in the user manual

exit

go

3. Proceed with the procedure described in the "Descaling" chapter, beginning at point 2.



## Cleaning and maintenance

### 4.6 Extraordinary maintenance

#### Replacing the internal light bulb



Live parts

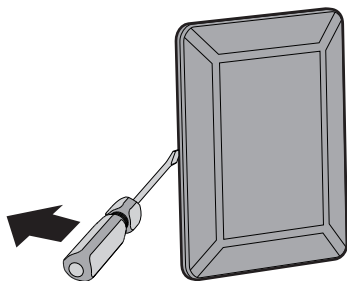
**Danger of electrocution**

- Unplug the appliance.

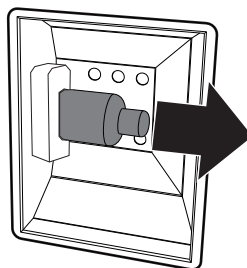
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

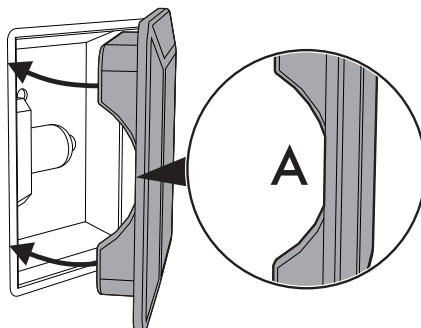


4. Slide out and remove the light bulb.



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.



## What to do if...

The display is completely off:

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

The appliance does not heat up:

- Check whether it has been set to "demo" mode (for further details see "Settings").

The controls do not respond:

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

The cooking times are longer than those indicated in the table:

- Check whether it has been set to "eco-logic" mode (for further details see "Settings").

After the (pyrolytic) automatic cleaning cycle it is not possible to select a function:

- Verify whether the door lock has deactivated. If it has not, the oven has a safety device that does not allow functions to be selected while the door lock is active. This is because the temperature inside the oven is still too high to permit any type of cooking.

The display shows "Error 4":

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

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

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



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



If other Error XX error messages are indicated:

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



# Installation

## 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.

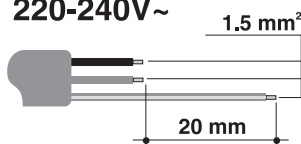
Do not remove this plate for any reason.

The appliance operates at 220-240 V~.

Use a three-core cable (3 x 1.5 mm<sup>2</sup> internal conductors).

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

**220-240V~**



#### Fixed connection

Fit the power line with an all-pole circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

#### Connection with plug and socket

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

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

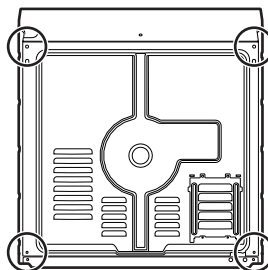
### 5.2 Cable replacement



**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 cut-out with the help of a second person.



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

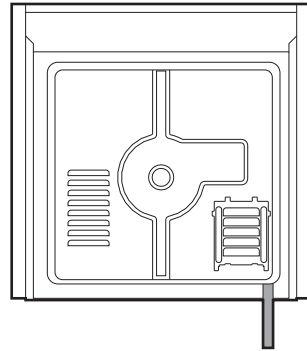
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



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

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

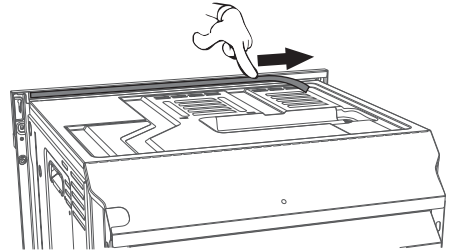
## Position of the power cable



(rear view)

## Front panel seal

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

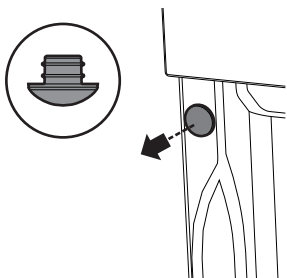




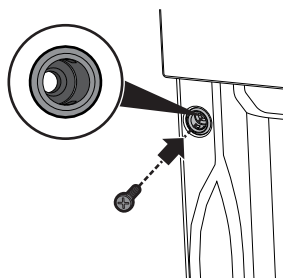
# Installation

## Fastening bushings

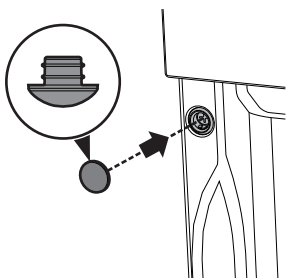
1. Remove the bushing covers on the front of the appliance.



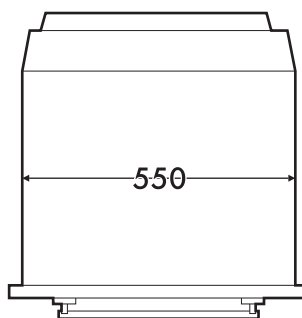
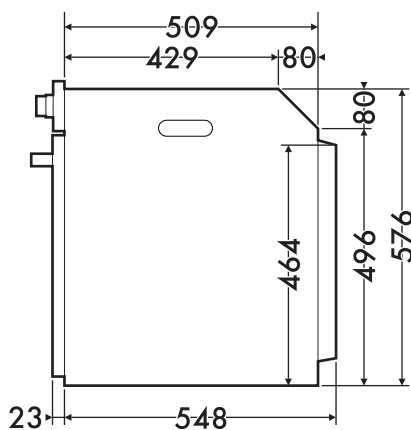
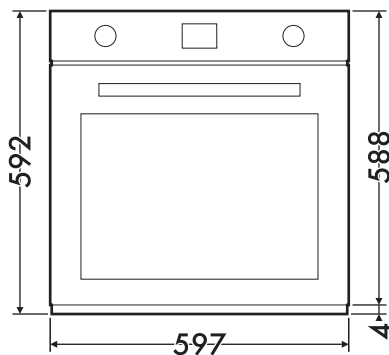
2. Mount the appliance into the recess.
3. Secure the appliance to the carcass using the screws.



4. Cover the bushings with the previously removed covers.



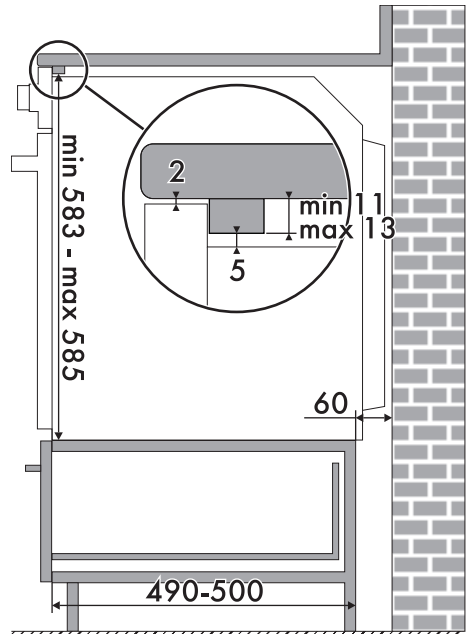
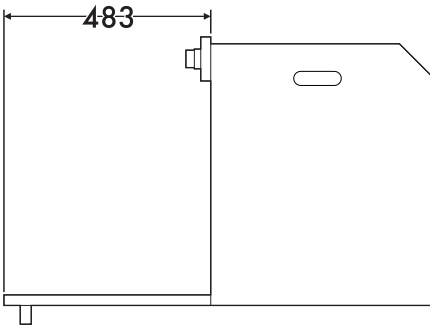
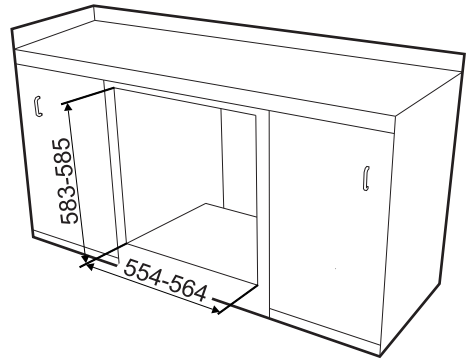
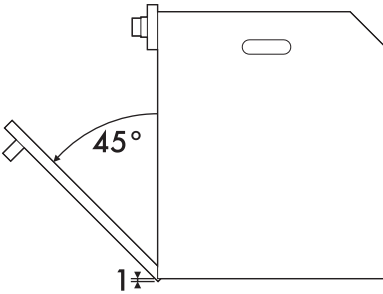
## Appliance overall dimensions (mm)





## Mounting under worktops (mm)

EN

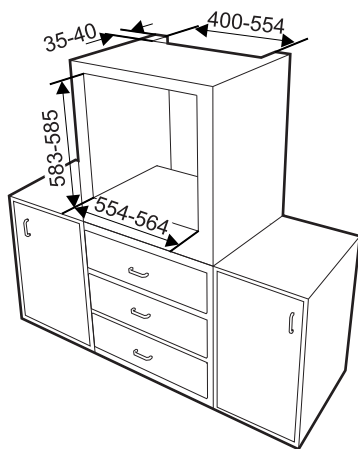


Make sure that the carcass rear / bottom section has an opening of approx. 60 mm.



# Installation

## Mounting into a column (mm)



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

