# Contents

EN

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

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

# 1 Instructions

## 1.1 General safety instructions

### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.

- Protect your hands by wearing oven gloves when handling food inside the oven cavity.

- 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, as long they are supervised or instructed by adults who are responsible for their safety.

- Children must not be allowed to play with the appliance.

- Keep children under eight years of age at a safe distance if they are not constantly supervised.

- Do not allow children younger than 8 years old to come near the appliance when in operation.

- Cleaning and maintenance must not be carried out by unsupervised children.

- The cooking process must always be monitored. Short cooking processes must be monitored continuously.

- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat 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 the appliance off immediately after use.

- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- NEVER USE AEROSOL CANS NEAR THE APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT MODIFY THIS APPLIANCE.
- Have authorised persons 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 authorised persons.
- 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 use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Racks and trays must 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 seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not spray any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave objects on the cooking surface.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- Do not use plastic kitchenware 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 panel.
- 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.
- When a function is being used, the handle must be in the fully extended position in order for the appliance to be properly cooled. Make sure that the area of operation is not obstructed and that the appliance is working properly.

## Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- The appliance must not be installed on a stand.
- Position the appliance into the cabinet cutout with the help of a second person.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised persons.
- 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.
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- This appliance can be used up to a maximum altitude of 4000 metres above sea level.

### For this appliance

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

### 1.3 Manufacturer liability

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

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

EN

## 1.4 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

## 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 power cable from the socket.

• Deliver the appliance to the appropriate recycling facility for electrical and electronic equipment waste, or deliver it back 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 facility.



## 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 authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

1. Sequence of instructions for use.
• Standalone instruction.

# 2 Description

## 2.1 General Description
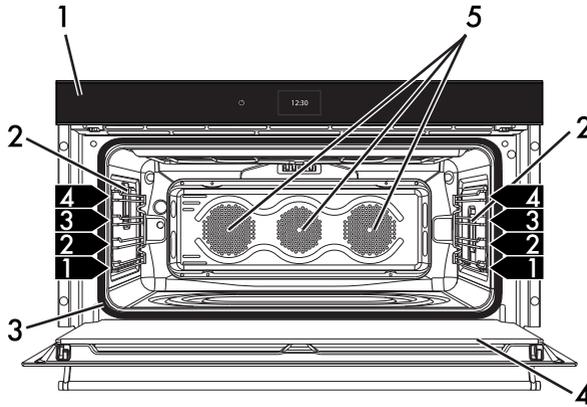


1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

6 Rack/tray support frames

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

# Description

## 2.2 Control panel



EN
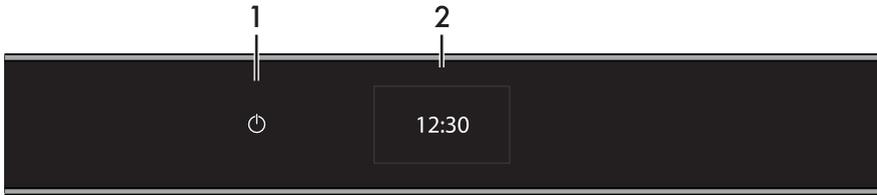
### 1 On/Off button

Turns the appliance on and off. This button allows you to go from stand-by mode to full operation mode.

### 2 Display

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

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

## 2.3 Other parts

### Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

## Cooling fan
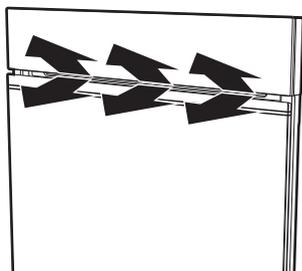


The fan cools the oven and comes into operation during cooking.

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

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

• When a function is being used, the handle must be in the fully extended position in order for the appliance to be properly cooled. Make sure that the area of operation is not obstructed and that the appliance is working properly.

## Interior lighting

The appliance's interior lighting comes on:

• When the door is opened.

• any function is selected, except for the ECO P , P and 💧 functions;

• Press the ☀️ symbol to manually activate the interior lighting or the 💡 symbol to deactivate it during a function.

## 2.4 Available accessories



> Some models are not provided with all accessories.

### Rack
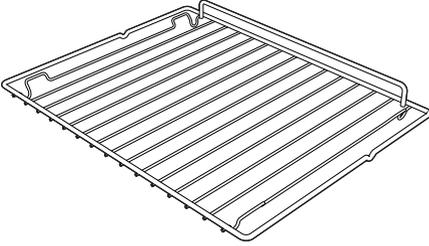


Useful for supporting containers with food during cooking.

### Tray rack
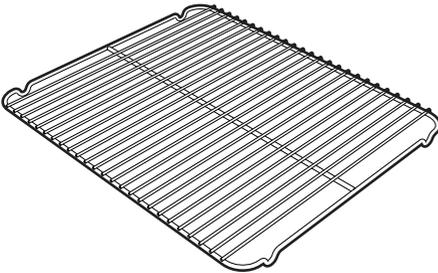


To be placed over the top of the oven tray; for cooking foods which may drip.

### Tray
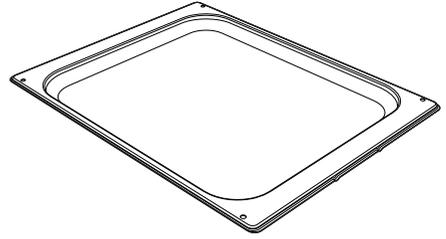


Useful when cooking cakes (with cooking times of less than 25 minutes or without steam), rice, beans and cereals. It is also essential for collecting liquids produced when steaming or defrosting foods contained in the perforated trays above.

### Perforated tray
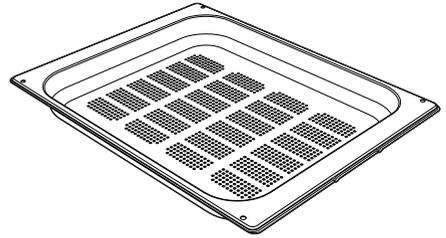


Useful when steaming fish and vegetables.

**Deep tray**
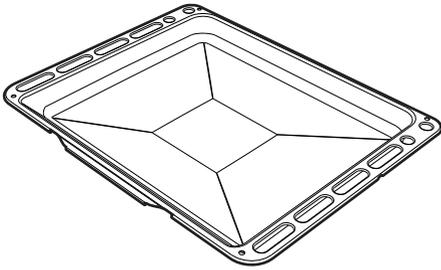


Used for collecting fat from foods placed on the rack above and for cooking cakes, pizzas, baked desserts, biscuits...

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

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

## 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 kitchenware 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. Only the original pizza stone provided by the manufacturer should be placed in the housing on the base of the oven.
- Do not pour water directly onto very hot trays.

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

- Do not block/hold the handle while it is extending or retracting.
- Do not obstruct the area of operation of the handle.
- Do not hang tea towels or utensils on the handle.
- Do not allow children to play with the retractable handle.

EN

81

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

- When a function is being used, the handle must be in the fully extended position in order for the appliance to be properly cooled. Make sure that the area of operation is not obstructed and that the appliance is working properly.
- If the appliance is in operation and it is not possible to extend the handle after making several attempts to do so, the appliance should be switched off.

## 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.
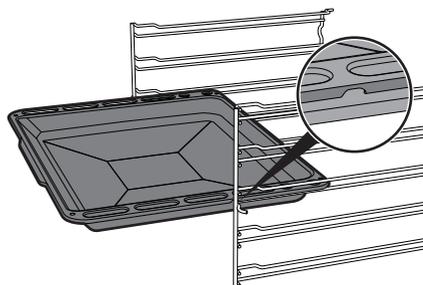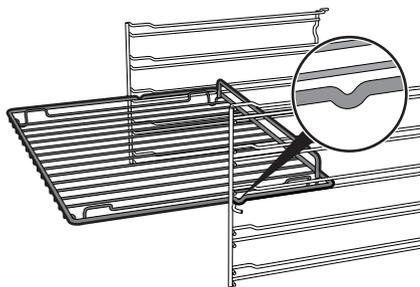




📝 Gently insert racks and trays into the oven until they come to a stop.

📝 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.
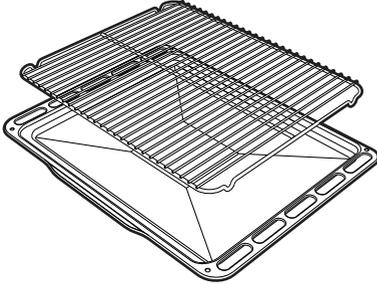


## 3.4 Using the oven

### First use



12:30

On the first use, or after a power failure, **00:00** will flash on the appliance's 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).

Touch the display to enter the settings menu.

| | |
|---|---|
| **i** | On first use, 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. |

## Reactivating the display

If the Eco-Light mode is active (see "Eco-Light" in the "Settings" section), the display will switch off 2 minutes after the appliance was last used.

To reactivate the display when it is off:

• Press the "On/Off" button to the left of the display: [⏻].

The appliance will emit a series of sounds and the display will switch on after a few seconds. The display shows the current time screen when it is switched on again.

## 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.
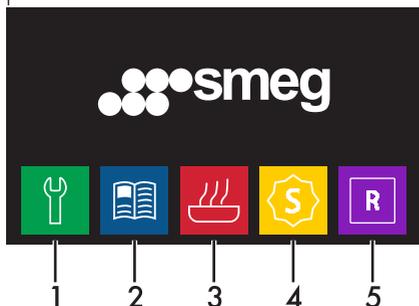
**1** Settings
**2** Preset programs
**3** Cooking functions
**4** Special functions
**5** Personal programs

## Cooking functions

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

2. Select the required function.
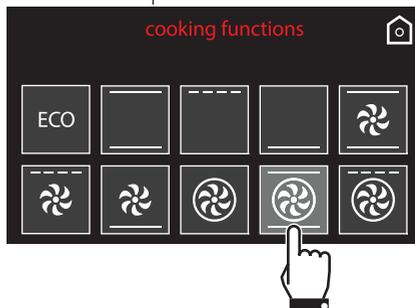
3. The appliance will begin preheating. The display will show the chosen function, the pre-set temperature, the current time and the progress bar of the temperature reached (preheating).
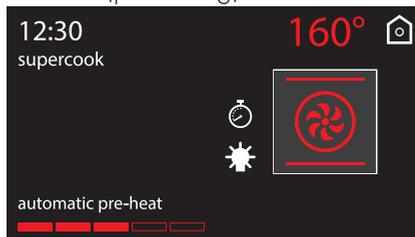
4. When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.

| 12:37 | 160° |
|---|---|
| supercook | |
| | function in progress |

It is not recommended to put the dish in the oven whilst the oven is warming up.

## Interrupting a function

Press the return symbol for approximately 2 seconds to interrupt a cooking function. Select the required option.

Interrupt program function?

yes    no
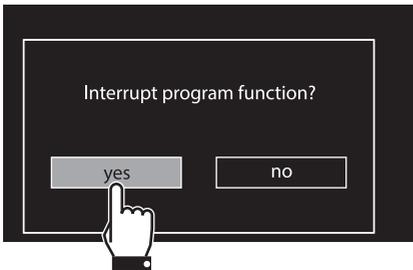
Press and hold the return symbol for a few seconds to immediately interrupt cooking at any time and return to the main menu.

## Changing a function during cooking

1. Press the symbol corresponding to the function you wish to modify.

| 12:42 | 160° |
|---|---|
| supercook | |
| | function in progress |

2. Press the symbol of the new function required.

cooking functions

ECO

3. The display will show the new function chosen, the preset temperature, the current time and the progress in reaching the new temperature (automatic pre-heat).

| 12:43 | 170° |
|---|---|
| convection | |
| | automatic pre-heat |
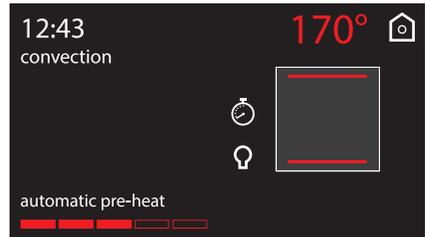
To avoid accidentally exiting from the current function or screen, the ⌂ symbol must be pressed and held down for longer than usual. Pressing and holding the symbol for 3 seconds always lets you exit from the current screen and function.

## Changing the pre-set temperature

1. Press the displayed temperature to change it.

```
12:50                    170°  ⌂
convection

                  ⏱
                  ♀

function in progress
```

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

```
         set temperature        ⌂

              200      °C

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

3. Press the ✓ symbol to confirm.

```
12:51                    200°  ⌂
convection

                  ⏱
                  ♀

automatic pre-heat
```

## List of cooking functions

**ECO**   **Eco**
This low energy consumption function is particularly suitable for cooking on a single shelf.

Ideal when cooking meat, fish and vegetables. It is not recommended for foods that require proving.

For greater energy savings and to reduce the time required, it is recommended to put foods in the oven cavity without preheating it.

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

When using the ECO function, cooking times (and pre-heating, if used) are longer.

### Convection

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, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

### Bottom

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.

### 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 cooked simultaneously on several levels. (For multiple-level cooking, we recommend using the $1^{st}$ and $4^{th}$ shelf.)

### Fan 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. pork shank).

### Baker's function

The combination of the fan with just the bottom 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.

EN

## Fan forced

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

## Supercook

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. (For multiple-level cooking, we recommend using the $1^{st}$ and $4^{th}$ shelf.)

## Fan forced + fan grill

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

## 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 excessive amounts of condensation from forming on the internal glass at the end of cooking, 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 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 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.

## Timer during function

| i | This function only activates the buzzer, without stopping cooking. |
|---|---|

1. Press the ⏱ symbol during a cooking function.

2. Press **timer**.
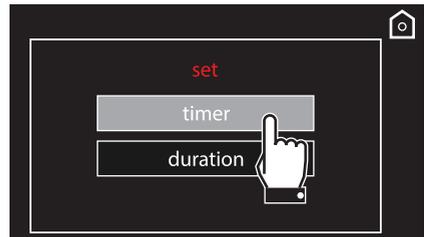


| i | The timer can be set from a minimum of 1 minute to a maximum of 4 hours. |
|---|---|

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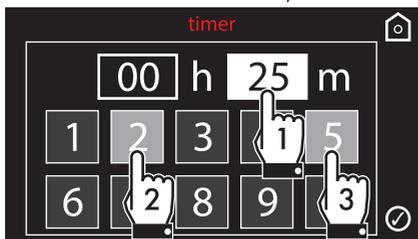


4. Press the ✓ symbol to confirm.

5. The countdown starts.
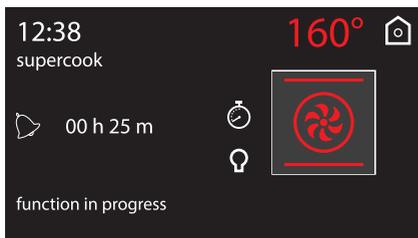


6. Wait for the buzzer to indicate that the time has finished. The ▷ symbol flashes.

> Press the ⏱ or ♀ symbol to turn off the buzzer. To select another timer, press the ⏱ symbol again.

## 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 **duration**.
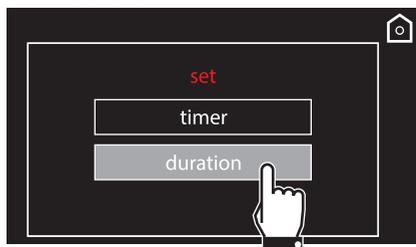


> Timed cooking can be set from a minimum of 1 minute to a maximum of 13 hours.

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 starts.

```
12:40                    160°  ⌂
supercook

⎁  00 h 25 m         🕙
                     ♀

function in progress
```

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

   or ♀ .

```
13:05                    160°  ⌂
supercook

⎁  00 h 00 m         🕙
                     ♀

function ended
```
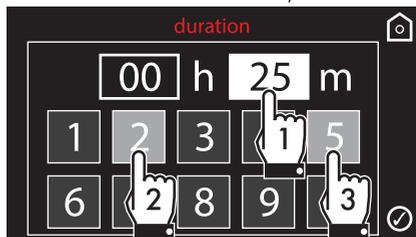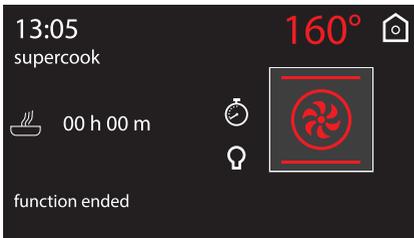
✎ To continue cooking in manual mode press the 🕙 symbol and then the ⌂ symbol. The appliance will resume its normal operation with the previously selected cooking settings.

## Modifying the data set during timed cooking

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

1. Press the 🕙 symbol.

2. Press **duration**.

```
                               ⌂
              set

         duration 👆
         function delay
```
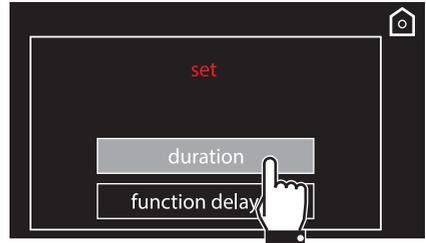
3. Enter the new required duration and press the ✓ symbol to confirm.

## Delayed cooking

ℹ Delayed 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 having set a cooking time, press the 🕙 symbol.
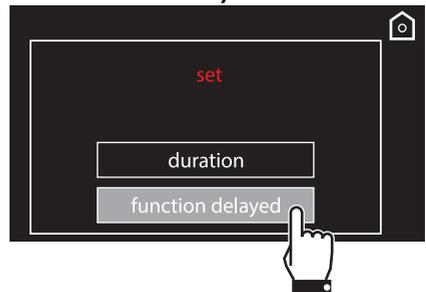
2. Press **function delayed**.

```
                               ⌂
              set

         duration
         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; next, touch the minutes box and then the numbers 3 and 0).
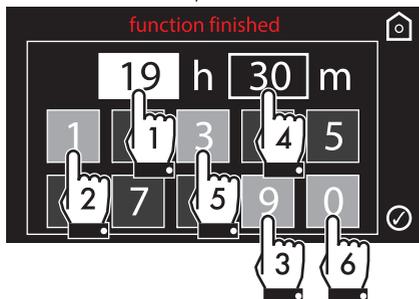


4. Press the ✓ symbol to confirm.

5. The appliance waits for the delay start time.
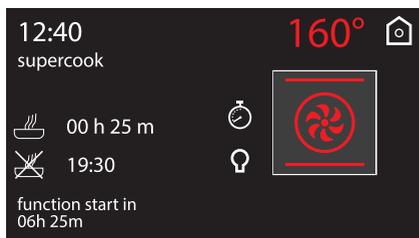


6. Based on the values set, the appliance will a start preheating stage of approximately 10 minutes.



7. It will then proceed with the selected function.
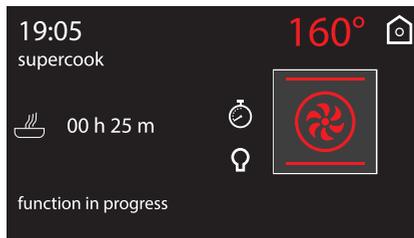


8. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the ⏱ or 💡 symbol.
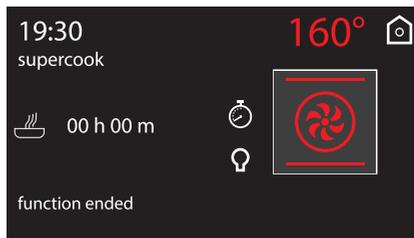


To continue cooking in manual mode press the ⏱ symbol and then the 🔲 symbol. The appliance will resume its normal operation with the previously selected cooking settings.

For safety reasons it is not possible to set the end of cooking time without having programmed its duration.

## Modifying the data set during programmed cooking

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

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

1. Press the ⏱ symbol.

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

duration

00 h 35 m

1 2 3 1 5
6 7 2 9 3
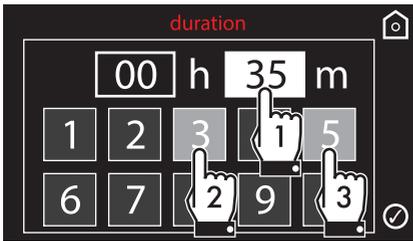
3. Press the ⏱ symbol again.

4. Enter the new end of cooking time required (for example 19.00) and press the ✓ symbol to confirm.

function finished

19 h 00 m

1 1 3 4 5
2 7 8 9 0

3
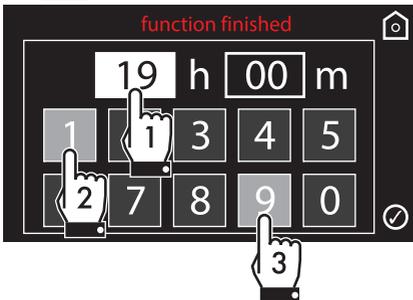
## 3.6 Special functions

Some functions such as the oven off timer, defrost or cleaning functions are grouped in the special functions menu.

Select the **special functions** ⟨S⟩ icon on the "home screen".

**•••smeg**

🔧 📖 🔥 ⟨S⟩ R

EN

| ℹ | 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 weight**
This function defrosts foods on the basis of the type and weight of the frozen product.

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

### Proving

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

### Food warming

To heat plates or keep them hot.

### Sabbath mode

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

### ECO pyrolytic (on some models only)

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.

### Pyrolytic function (on some models only)

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

> **i** The more complex special functions will be described below. For functions such as Pyrolytic and Eco Pyrolytic, see "4 Cleaning and maintenance".

### Timer

> **i** The timer can be set from a minimum of 1 minute to a maximum of 4 hours.

1. Select **timer** from the "special functions" menu.
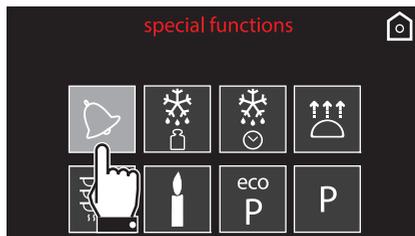
2. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).
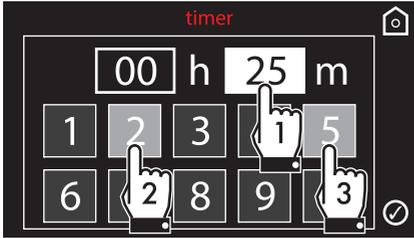


3. Press the ⊘ symbol to confirm.

4. The countdown starts.
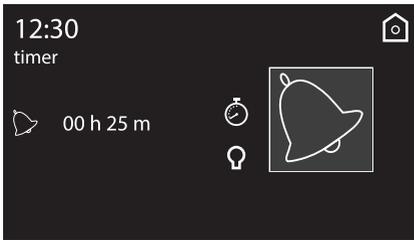


5. Wait for the buzzer to indicate that the time has finished. The ▷ symbol flashes.

> Press the ⏱ or ⍾ symbol to turn off the buzzer. To select another timer, press the ⏱ symbol again.

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.

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

> **i** This function only activates the buzzer, without stopping cooking.

## Defrost by weight

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



special functions
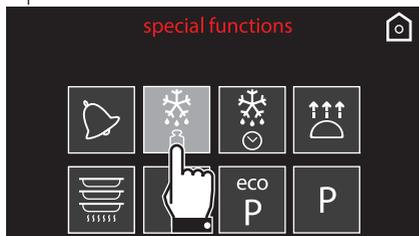
3. Select the type of food to be defrosted.



defrost by weight

meat
fish
fruit
bread
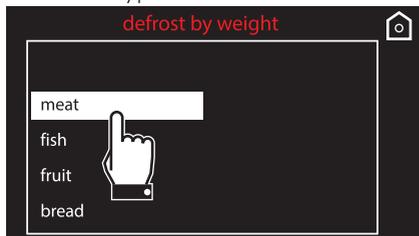
4. Use the symbols ⊕ and ⊖ to set the weight (in kilograms) of the food to be defrosted.



set weight

0.5 kg

min  0.1  kg
max  1.1  kg
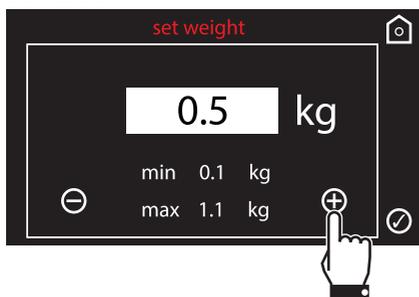
5. Press the ✓ symbol to confirm.

6. Select **start** to begin defrosting or select **change** to modify the set parameters.



defrost by weight

close door
to operate

meat          start

kg   0.5      change
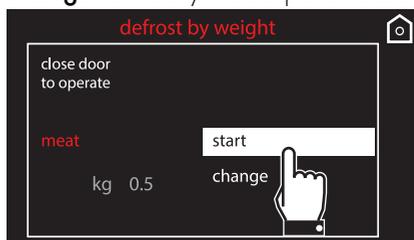
7. Press the ✓ symbol to start the defrost by weight function.

8. The defrost by weight function starts.
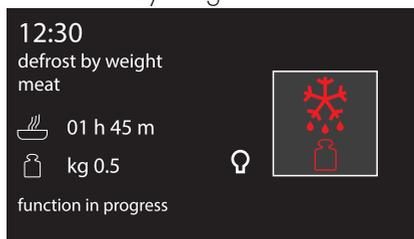


12:30
defrost by weight
meat

♨  01 h 45 m

⌧  kg 0.5

function in progress

9. When finished "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the ♀ symbol.



14:15
defrost by weight
meat

♨  00 h 00 m

⌧  kg 0.5

function ended

EN
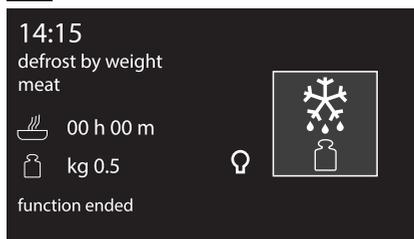
Pre-set parameters:

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

## Defrost by time

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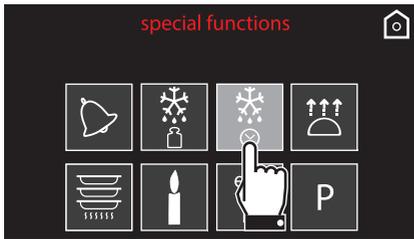


3. Enter the required duration (for example 1 hour: first touch the hours box, then the numbers 0 and 1).
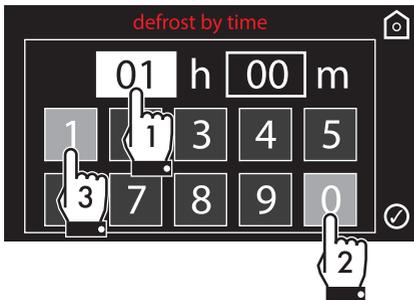


4. Press the ✓ symbol to confirm.

5. Press the ✓ symbol again in order to start the defrost by weight function.
6. Defrost by weight starts.
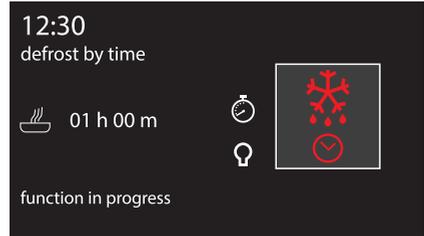


7. While the function is in progress, it is still possible to modify the duration of the defrosting (see "Timed cooking"). Press the ⏱ symbol to make the required changes.
8. When finished "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the ☐ symbol.
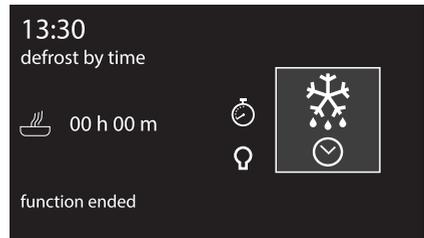


> ℹ The duration of the defrost by time function is from a minimum of 1 minute to a maximum of 13 hours.

## Proving

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

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



special functions

eco
P

3. Press the ✓ symbol to start proving.
4. The appliance will begin preheating.



12:30                    40°
proving

automatic pre-heat

5. It will then proceed with the selected function.



12:32                    40°
proving

function in progress

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

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

For best proving results the lamp inside the oven is turned off, but it can be turned on at any time using the Ω symbol.

7. When finished "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the Ω symbol.



01:30                    40°
proving

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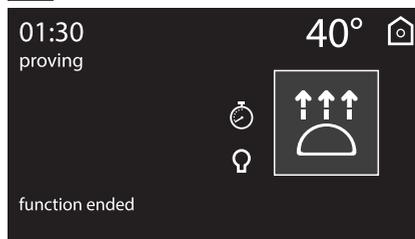
It is not possible to change the default temperature (40°C) in the proving function.

## Food warming

1. Position the tray on the first shelf and place the plates to be warmed in its centre.
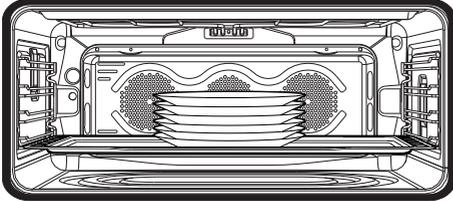


 Do not stack plates too high. Stack plates a maximum of 5/6 high.

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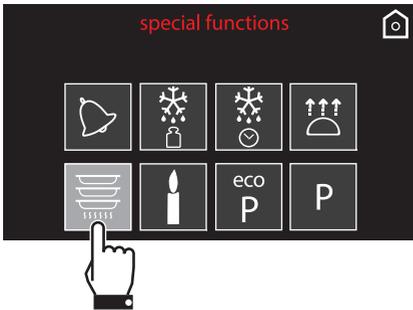


3. Press the  symbol to start the food warming function or press the value of the preset temperature to modify it (from 40° to 80°).

4. The appliance will begin preheating.
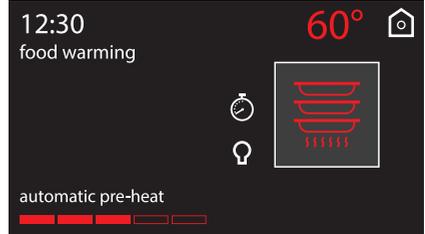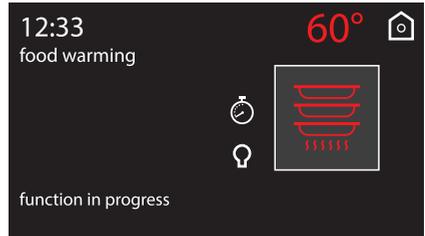


12:30                    60°
food warming

automatic pre-heat

5. It will then proceed with the selected function.



12:33                    60°
food warming

function in progress

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

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

7. When finished, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the 💡 or ⏱ symbol.

```
01:30                    60°  ⌂
food warming

                      ⏱    ┌──────┐
                           │  ═══  │
                      💡   │ sssss │
                           └──────┘
function ended
```
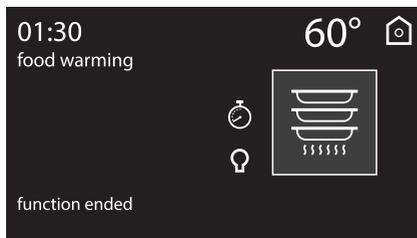
## Sabbath mode

> 📝 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 turned off, any action such as opening the door or switching it on manually does not turn on the light.
> - The internal fan remains turned off.
> - Sound signals deactivated.

> 📝 After activating the Sabbath mode the settings cannot be altered. Selecting options will have no effect, the return symbol ⌂ to return to the main menu will remain active.

1. Select **Sabbath mode** from the "special functions" menu.
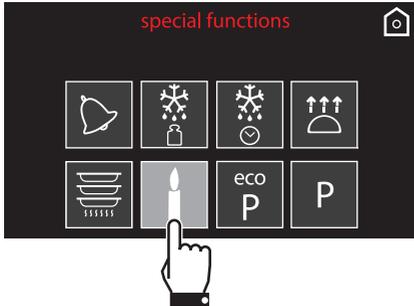


2. Press the  symbol to start the Sabbath mode function or press the value of the set temperature to modify it (from 60° to 100°).
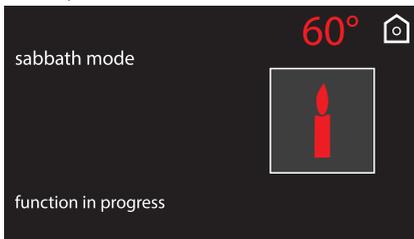


3. When finished keep the return symbol  pressed in order to return to the main menu.

## 3.7 Preset programs

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

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



### Starting a program

1. Press the  and  symbols to select the type of dish required from the "preset programs" menu. Then press on the name of the dish to confirm.
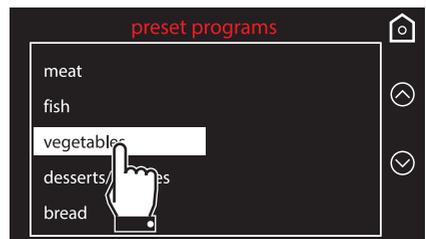
2. Select the subtype of dish to be cooked and press the name of the subtype to confirm.
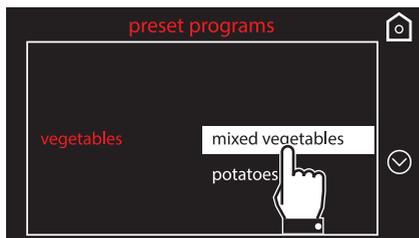


3. Select the type of cooking (according to the chosen dish where possible) and press the name of the cooking process to confirm.
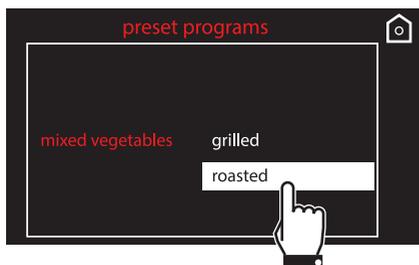


4. Press the 🗍 symbol to modify the weight of the dish.
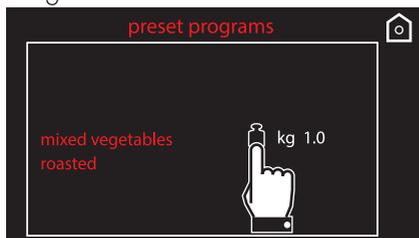


5. Use the ⊕ and ⊖ symbols to set the weight (in kilograms) of the dish.



6. Press the ✓ symbol to confirm.

7. Press the ✓ symbol again to go to the next screen.

8. It is now possible to start the selected program, permanently modify the settings, or use the delayed cooking function.
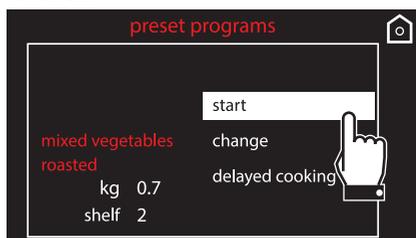


9. If you select the **start** option, cooking will start using the default program settings and all the set parameters will be shown on the display.
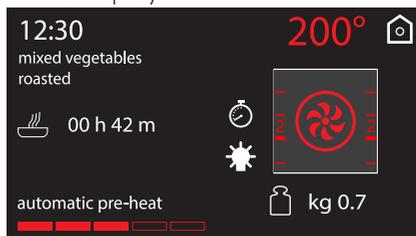
The time indicated does not include the time required to reach the set temperature.

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

10. A buzzer will sound and a specific message will indicate when you should put the dish in the oven and start cooking.

```
12:40                    200°  ⌂
mixed vegetables
roasted

♨  00 h 42 m          ⏱
                       ♁        2        2

put the dish in the oven          kg 0.7
and press start                          ⊘
```
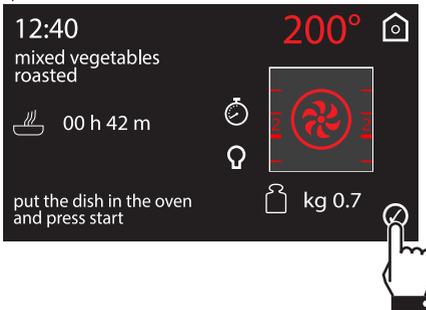
11. Press the ⊘ symbol to start cooking.

```
12:40                    200°  ⌂
mixed vegetables
roasted

♨  00 h 42 m          ⏱
                       ♁        2        2

cooking in progress       kg 0.7
```
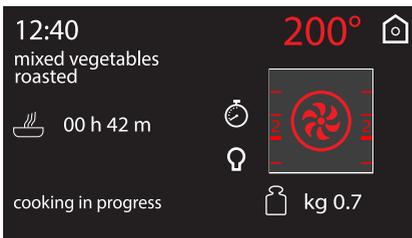
## End of program

1. The appliance will warn the user when the program finishes via the buzzer and the flashing ♨ symbol.

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

♨  00 h 00 m          ⏱
                       ♁        2        2

cooking completed         kg 0.7
                                   ⊘
```

2. To perform a new cooking cycle with the parameters that are already set up, press the ⊘ symbol (press it twice if the buzzer is on). The appliance will restart cooking automatically if it is still at the correct temperature, otherwise it will also restart the preheating stage.

Cooking dishes one after another is useful when cooking dishes of the same type. For example, when baking pizzas in succession.

It is not recommended to put the dish in the oven whilst the oven is warming up. Wait for the appropriate message to appear.

3. To exit and terminate the program keep the return symbol ⌂ pressed.

## Making permanent changes to a program

1. In the selected program, select **change** from the menu of the selected dish.
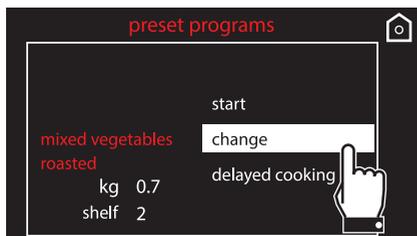
preset programs

start

mixed vegetables roasted
change

delayed cooking

kg    0.7
shelf  2

All the parameters that can be modified are highlighted in yellow on the main screen.

12:30                          200°
mixed vegetables
roasted

00 h 42 m                    2      2

change recipe                kg 0.7

2. Press the parameter that you wish to modify:

• Cooking temperature

set temperature

200    °C

min    50  °C
max   280  °C

• cooking function

cooking functions

eco

• Cooking duration

duration

00  h   42  m

1   2   3   4   5
6   7   8   9   0

• Frame shelf

select shelf

2

min    1
max    5

• Weight of dish

set weight

0.7    kg

min   0.1   kg
max   2.0   kg
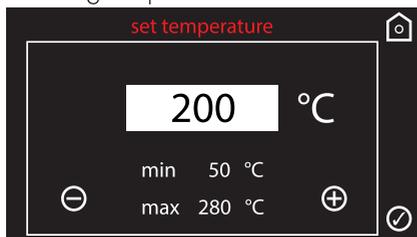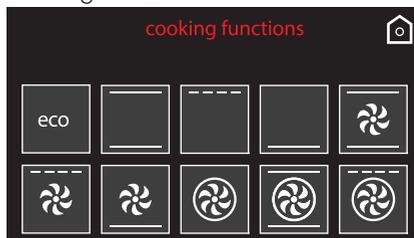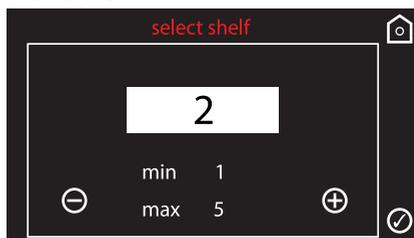
3. Make the required changes.

4. To save the program, press the ⊘ symbol. You will be prompted to confirm the changes you have just made.
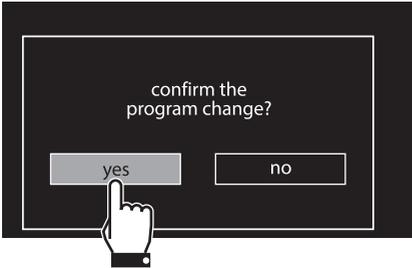


> **i** If you do not confirm the changes the program will remain unchanged.

5. If you confirm the changes, the display will show a confirmation message.
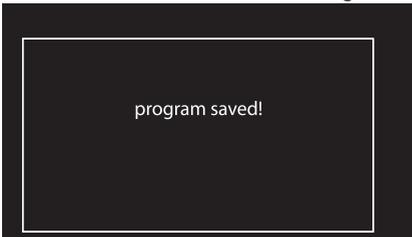
## Preset program table

### MEAT

| Subcategory | Cooking | Weight (Kg) | Function | Level | Temp. (°C) | Time (minutes) |
|---|---|---|---|---|---|---|
| Roast beef | rare | 1 | Fan forced | 2 | 200 | 35 |
| | medium | 1 | Fan forced | 2 | 200 | 40 |
| | well done | 1 | Fan forced | 2 | 200 | 45 |
| Pork loin | - | 1 | Supercook | 2 | 190 | 75 |
| Lamb | medium | 1 | Supercook | 2 | 190 | 100 |
| | well done | 1 | Supercook | 2 | 190 | 110 |
| Veal | - | 1 | Fan assisted | 2 | 190 | 65 |
| Pork spare ribs | - | 1 | Fan grill | 4 | 250 | 16 |
| Pork chops | - | 1 | Fan grill | 4 | 280 | 15 |
| Pork sausages | - | 1 | Fan grill | 4 | 280 | 12 |
| Bacon | - | 0.5 | Fan grill | 4 | 250 | 7 |
| Turkey | roasted | 3 | Fan assisted | 1 | 190 | 110 |
| Chicken | roasted | 1 | Supercook | 2 | 200 | 64 |
| Rabbit | roasted | 1.5 | Fan forced | 2 | 190 | 80 |

### FISH

| Subcategory | Cooking | Weight (Kg) | Function | Level | Temp. (°C) | Time (minutes) |
|---|---|---|---|---|---|---|
| Fresh fish | - | 0.5 | Fan assisted | 2 | 160 | 35 |
| Frozen fish | - | 0.5 | Fan forced | 2 | 160 | 45 |
| Firm fish | - | 1 | Fan forced | 2 | 160 | 45 |
| Delicate fish | - | 0.8 | Fan forced | 2 | 160 | 60 |
| Snapper | - | 1 | Fan forced | 2 | 180 | 30 |
| Flounder | - | 1 | Fan forced | 2 | 160 | 35 |

### VEGETABLES

| Subcategory | Cooking | Weight (Kg) | Function | Level | Temp. (°C) | Time (minutes) |
|---|---|---|---|---|---|---|
| Mixed vegetables | grilled | 0.5 | Grill | 4 | 250 | 25 |
| | roasted | 1 | Fan forced | 2 | 200 | 45 |
| Potatoes | roasted | 1 | Supercook | 2 | 220 | 40 |
| | frozen | 0.5 | Fan assisted | 2 | 220 | 13 |

**EN**

## DESSERTS/PASTRIES

| Subcategory | Cooking | Weight (Kg) | Function | Level | Temp. (°C) | Time (minutes) |
|---|---|---|---|---|---|---|
| Ring cake | - | 1 | Fan assisted | 2 | 160 | 60 |
| Biscuits | - | 0.6 | Supercook | 2 | 160 | 18 |
| Muffins | - | 0.5 | Fan forced | 2 | 160 | 18 |
| Profiteroles | - | 0.5 | Supercook | 2 | 180 | 70 |
| Meringues | - | 0.3 | Supercook | 2 | 120 | 90 |
| Sponge cake | - | 1 | Fan forced | 2 | 160 | 60 |
| Strudel | - | 1 | Convection | 2 | 170 | 40 |
| Tarts | - | 0.8 | Convection | 2 | 170 | 40 |
| Brioche bread | - | 1 | Fan assisted | 2 | 180 | 40 |
| Croissants | - | 0.6 | Fan forced | 2 | 160 | 30 |

## BREAD

| Subcategory | Cooking | Weight (Kg) | Function | Level | Temp. (°C) | Time (minutes) |
|---|---|---|---|---|---|---|
| Leavened bread | - | 1 | Fan forced | 2 | 200 | 30 |
| Focaccia | - | 1 | Supercook | 2 | 180 | 25 |

## PIZZA

| Subcategory | Cooking | Weight (Kg) | Function | Level | Temp. (°C) | Time (minutes) |
|---|---|---|---|---|---|---|
| Pan baked pizza | - | 1 | Fan assisted | 1 | 280 | 7 |
| Stone baked pizza | fresh | 0.5 | Fan assisted | 1 | 280 | 4 |
| | frozen | 0.3 | Fan assisted | 1 | 230 | 6 |

## PASTA/RICE

| Subcategory | Cooking | Weight (Kg) | Function | Level | Temp. (°C) | Time (minutes) |
|---|---|---|---|---|---|---|
| Pasta bake | - | 2 | Convection | 1 | 220 | 40 |
| Lasagne | - | 2 | Convection | 1 | 230 | 35 |
| Paella | - | 0.5 | Fan assisted | 2 | 190 | 25 |
| Quiche | - | 0.5 | Convection | 1 | 200 | 30 |
| Soufflé | - | 0.5 | Fan forced | 2 | 180 | 25 |

## SLOW COOKING

| Subcategory | Cooking | Weight (Kg) | Function | Level | Temp. (°C) | Time (minutes) |
|---|---|---|---|---|---|---|
| Veal | - | 1 | Supercook | 2 | 90 | 360 |
| Beef | rare | 1 | Convection | 2 | 90 | 105 |
| | well done | 1 | Convection | 2 | 90 | 380 |
| Pork | - | 1 | Supercook | 2 | 90 | 330 |
| Lamb | - | 1 | Supercook | 2 | 90 | 360 |

**i** The cooking times shown in the table refer to the food indicated in the recipe. They are a guide only; they may vary depending on personal taste.

**i** The tables give the factory-set data. To reset a preset program with the original settings after it has been changed permanently, simply enter the data provided 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 recipe with the parameters you wish to use. On first use, the appliance will only offer you to add a new recipe. After storing your personal recipes, these will then be available in the relative menu.

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

**i** It is possible to store around 10 personal recipes.

## Adding a recipe

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

personal recipes

⌂

add

All the parameters that can be modified are highlighted in yellow on the main screen.

12:30       **200°** ⌂

00 h 35 m

2      2

change recipe    kg 1.0

2. Press the parameter that you wish to modify:

• Cooking temperature

set temperature  ⌂

200  °C

min   50  °C
max  280  °C

• cooking function

cooking functions  ⌂

eco

• Cooking duration

duration  ⌂

00 h  42 m

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

• Frame shelf

select shelf  ⌂

2

min   1
max  5

• Weight of dish

set weight  ⌂

0.7  kg

min  0.1  kg
max  2.0  kg
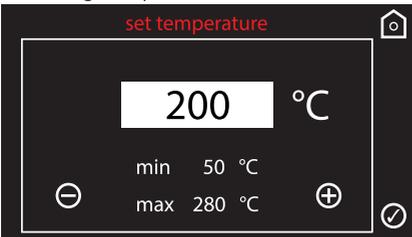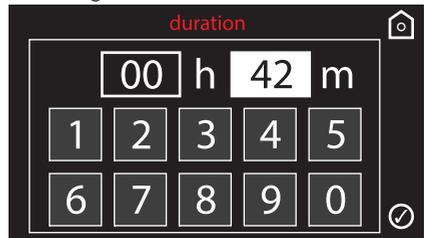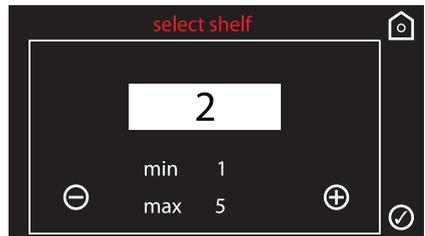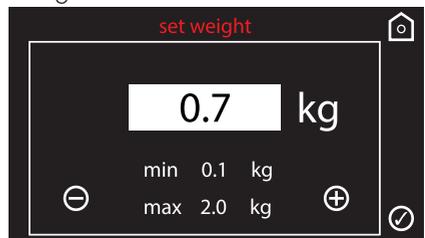
3. Make the required changes.

4. To save the program, press the ✓ symbol. The appliance will ask you to enter a name for the recipe you have just created.

new recipe ⌂
recipe 1

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

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

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

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

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

7. You will be prompted to confirm the changes you have just made. Select **yes** if you wish to save the recipe.

save the
new recipe?

yes          no
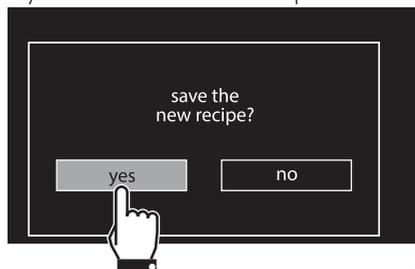
ⓘ Selecting **no** will result in the recipe not being saved.

8. If you confirm that you wish to save the recipe, the display will show a confirmation message.

recipe saved!

## Using a personal recipe

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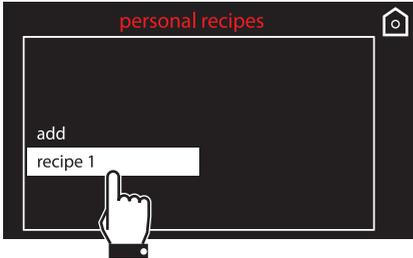


2. Select **start**.
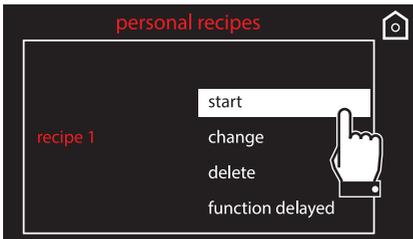


3. Cooking will start with the parameters that were previously set for the recipe.
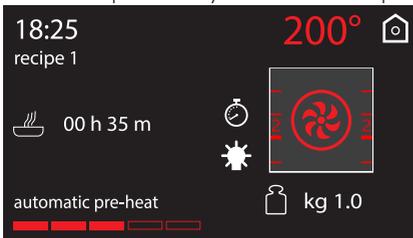


 During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.

## Changing a personal recipe

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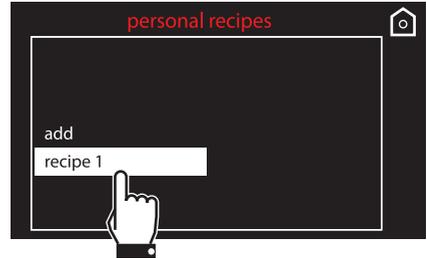


2. Select **change**.



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

## Deleting a personal recipe

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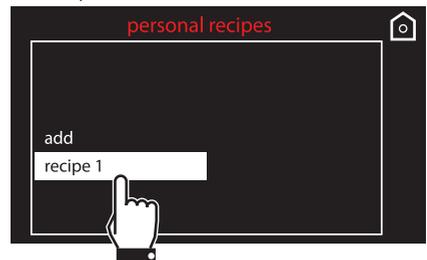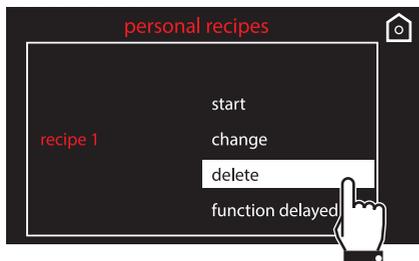
2. Select **delete**.



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



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



## Delayed cooking

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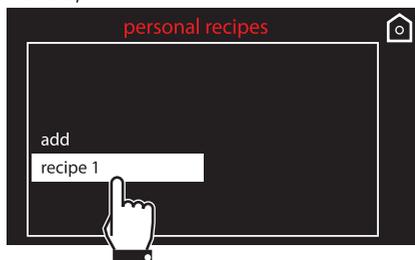


2. Select **function delayed**.
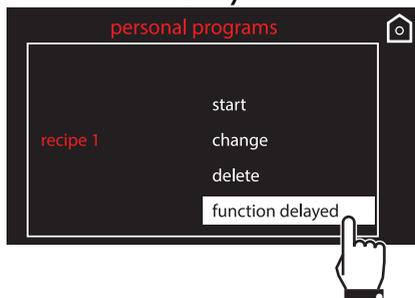


3. Enter the required end of cooking time (for example 19.30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).
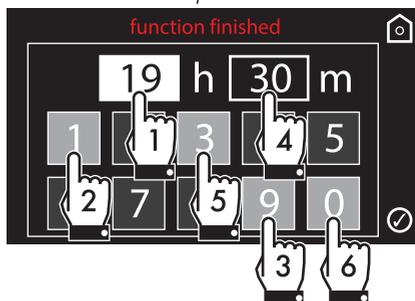
4. Press the ✅ symbol to confirm.

5. The appliance waits for the delay start time.



## 3.9 Settings

The product's configuration can be set using this menu.

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



> ℹ️ If there is a temporary power failure, all personalised settings remain active.

## Language

> ℹ️ Sets the interface language from those available.

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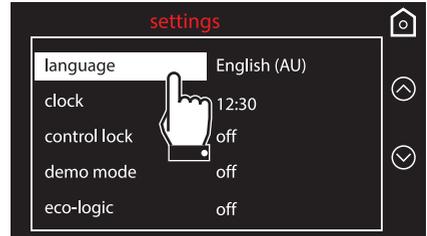


2. Press the ⌃ and ⌄ symbols to select the required language.
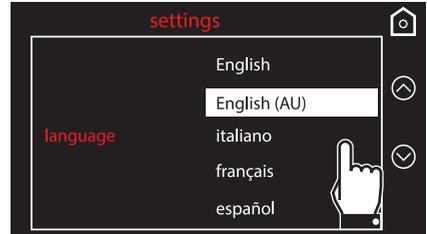


3. Confirm the selected language.

## Clock

Sets the time displayed.

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

| settings | ⌂ |
|---|---|
| language | English (AU) |
| clock | 12:30 |
| control lock | off |
| demo mode | off |
| eco-logic | off |

2. Enter the current time.

| clock | ⌂ |
|---|---|

12 h 30 m

1 2 3 4 5
6 7 8 9 0
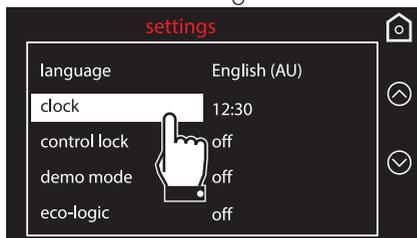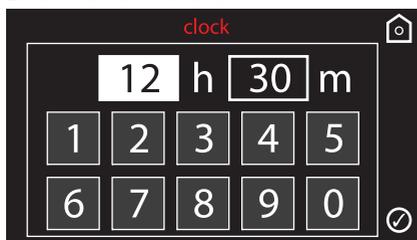
3. Press the ✓ symbol to confirm.

## Control 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 **control lock** from the "settings" menu.

| settings | ⌂ |
|---|---|
| language | English (AU) |
| clock | 12:30 |
| control lock | off |
| demo mode | off |
| eco-logic | off |

2. To confirm activation of the control lock select **yes**.

**settings**

control lock: disables the main controls after 1 minute

activate control lock?

yes        no

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

To temporarily disable the lock during cooking, keep the 🔑 symbol pressed for 3 seconds. One minute after the last setting the lock will become active again.

## Demo mode (for showrooms only)

| **i** | Allows the appliance to turn off the heating elements, but at the same time to keep the control panel active. |

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

| settings | ⌂ |
| language | English (AU) |
| clock | 12:30 |
| control lock | off |
| demo mode | off |
| eco-logic | off |
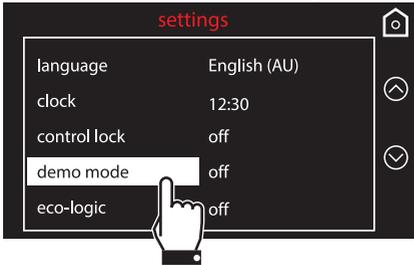
2. To confirm the activation of the demo mode select **yes**.
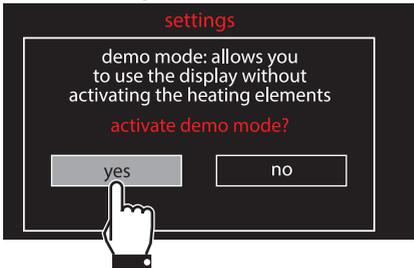
| settings |
| demo mode: allows you to use the display without activating the heating elements |
| activate demo mode? |
| yes | no |

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

| ✎ | In order to use the appliance normally, set this mode to **OFF**. |

## Eco-Logic (on some models only)

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

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

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

| settings | ⌂ |
| language | English (AU) |
| clock | 12:30 |
| control lock | off |
| demo mode | off |
| eco-logic | off |
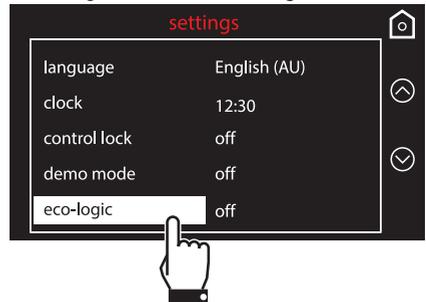
2. To confirm the activation of the eco-logic mode, select **yes**.
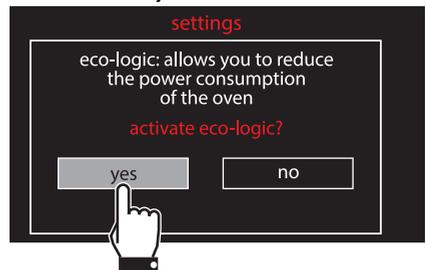
| settings |
| eco-logic: allows you to reduce the power consumption of the oven |
| activate eco-logic? |
| yes | no |

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

## Sound

 The appliance makes a sound each time a symbol on the display is pressed. This setting disables these sounds.

 Buzzers that relate to the movements of the handle cannot be disabled by the user.

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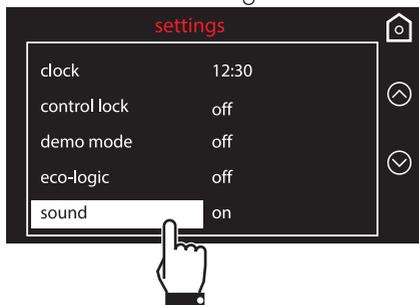


2. To disable the sound associated with the pressing of the symbols on the display select **no**.
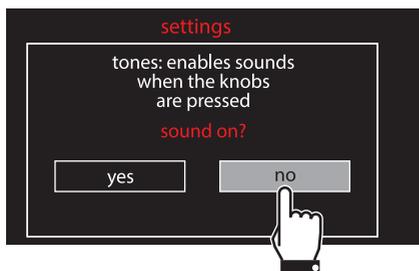


## Keep warm

 This mode allows the appliance to keep the food that has just been cooked warm (at low temperatures) after cooking finishes, if using a cooking cycle for which a duration was set (unless it is manually interrupted), without altering the organoleptic characteristics and aromas obtained during cooking.

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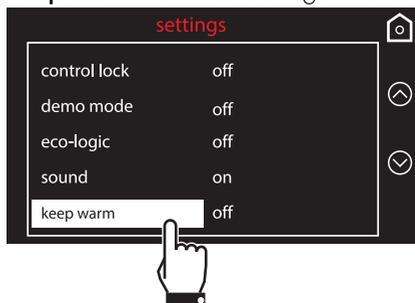


2. To confirm the activation of the keep warm function select **yes**.

ℹ️ The keep warm function is activated as soon as cooking finishes and is indicated by a series of sound signals (see cooking completed or function ended). After a few minutes, the screen shown below appears on the display.

warming
in progress

## Eco-Light

ℹ️ For greater energy savings, the light is turned off automatically one minute after the start of cooking.

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

| settings | |
|---|---|
| demo mode | off |
| eco-logic | off |
| sound | on |
| keep warm | off |
| eco-light | on |
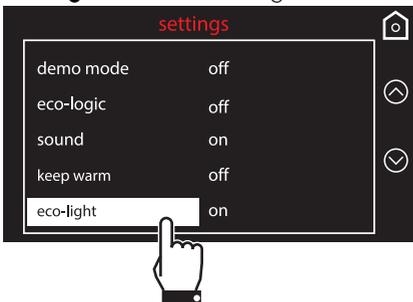
2. To confirm the activation of the eco-light mode select **yes**.

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

| yes | no |
|---|---|
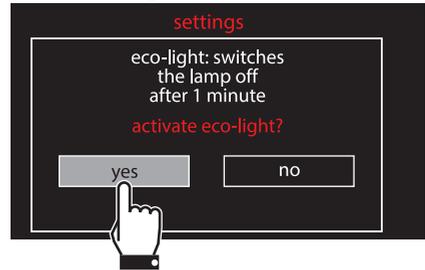
✏️ To prevent the appliance from turning off the light automatically after one minute set this mode to OFF.

✏️ The manual on / off control is always available. Press, when available, the ☀️ symbol to manually turn the internal lighting on or the 💡 symbol to turn it off.

ℹ️ The eco-light function is factory set to "**on**".

## Digital clock

ℹ️ Displays the time in digital format.

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

| settings | ⌂ |
|---|---|
| eco-logic | off |
| sound | on |
| keep warm | off |
| eco-light | on |
| digital clock | off |
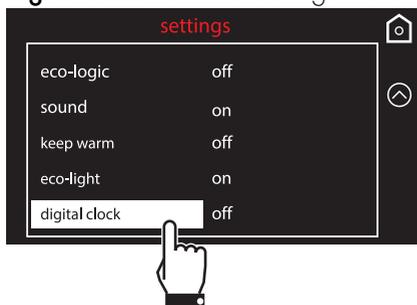
2. To confirm the activation of the digital clock select **yes**.

settings

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

activate digital clock?

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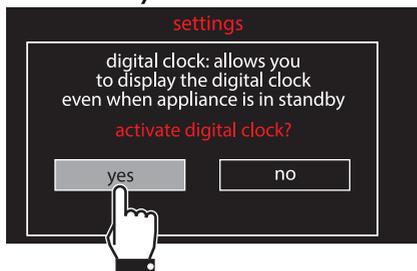
When no appliance function is active, the display will show the current time in digital format.

*12:30*
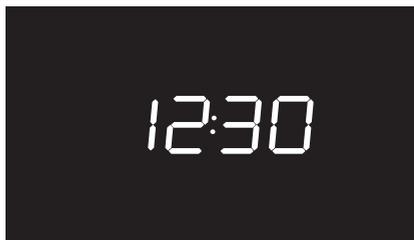
ℹ️ If there is a temporary power failure the digital clock remains active.

# 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 steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.

## 4.2 Cleaning the appliance

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

### Advice for cleaning the oven cavity

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

Do not allow food residues to dry inside the oven cavity because doing so could damage the enamel.

Before cleaning, remove all the parts that can be removed.

For easier cleaning, it is recommended to remove:

- The rack/tray support frames
- The seal (not on pyrolytic models).

EN

📝 If you use specific oven cleaning products, it is recommended to operate the appliance at maximum temperature for about 15-20 minutes afterwards in order to burn off any residues.

## 4.3 Cleaning the door glazing

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

## Removing the internal glass panels

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

1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure. This allows the door to be locked in position to make it easier to remove the glass panels.





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

- Do not raise the door with the pins installed.
- Do not attempt to remove the door from the appliance.

2. Remove the internal glass panel by pulling the rear part gently upwards, in the direction of movement indicated by the arrows.
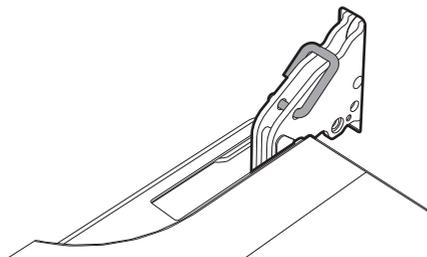


3. Then pull the front part of the glass panel upwards. In this way, the 4 pins attached to the glass detach from their housings in the oven door.
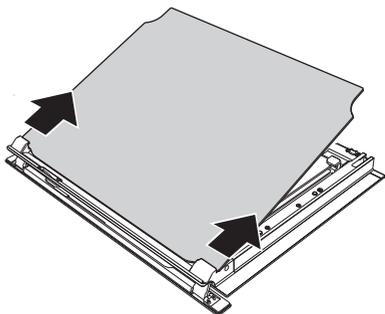


4. Some models are fitted with an intermediate glass unit. Remove the intermediate glass unit by lifting it upwards.

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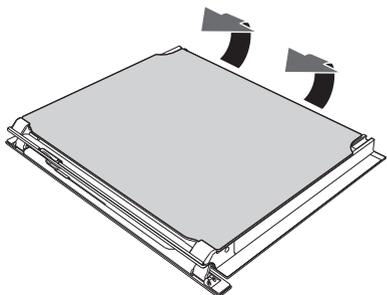
5. Clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
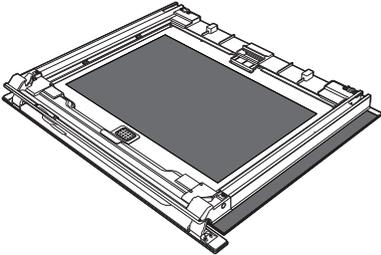


6. Refit the panels in the reverse order in which they were removed. Make sure that the upper shaped part of the intermediate glass unit is facing upwards towards the handle.
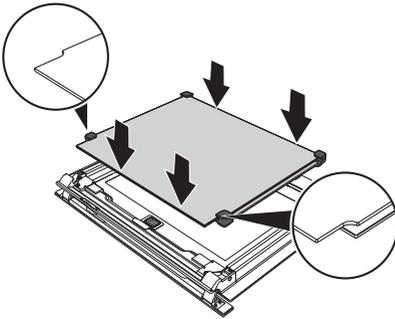


7. Reposition the internal glass panel. Insert the front part into the relative seats (**1**). Then lower the rear part and insert the 2 pins into their housings in the oven door by applying slight pressure (**2**).
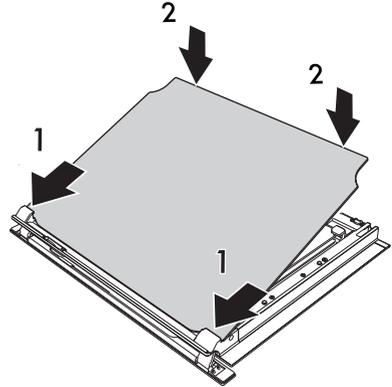


8. Remove the pins from the hinges.

## Removing rack/tray support frames

Removing the rack/tray support 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).

Removing the rack/tray support frames:

1. Pull the frame towards the inside of the oven cavity to unhook it from its groove **A**.

2. Then slide it out of the seats on the back **B**.

3. After cleaning, repeat the above procedures to replace the rack/tray support frames.
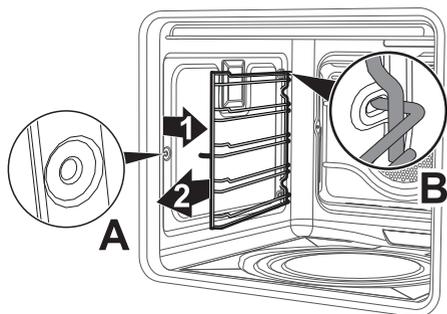


## 4.4 Pyrolytic function (on some models only)

**i** The pyrolytic function consists of an automatic high-temperature cleaning procedure which 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 cooktop installed above the oven.

## Preliminary operations

Before starting the pyrolytic cycle:

- Clean the internal glass panel 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.
- Remove the upper guard (if present).
- Close the door.

## Pyrolytic function setting

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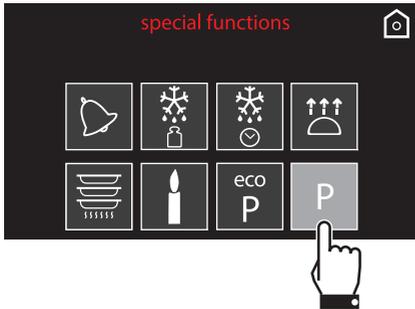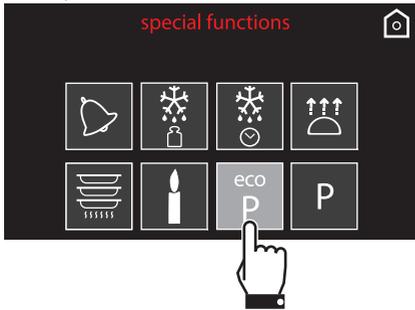




2. Enter the required duration of the cleaning cycle (for example 2 hours and 30 minutes: first touch the minutes box, then the numbers 3 and 0).
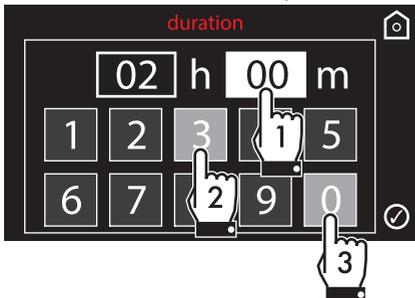


3. Press the ⊘ symbol to confirm.

4. The appliance is ready to start the automatic cleaning cycle. A warning reminds you to remove the accessories from oven cavity. Press the ⊘ symbol to start the pyrolytic cycle.
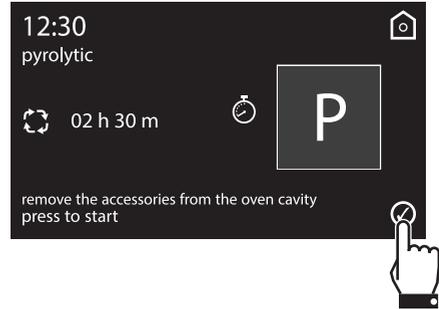


| | Recommended pyrolytic cycle duration:<br>• Light dirt: 2 hours.<br>• Medium dirt: 2 ½ hours.<br>• Heavy dirt: 3 hours. |

| **i** | The **eco pyrolytic** [ECO P] function has a fixed duration of 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.

```
12:32                          ⌂
pyrolytic

 ⟳   02 h 28 m        ⏱       🔒

cleaning in progress
```

> ℹ️ The retractable handle will be extended only after the door lock device is activated.

> ℹ️ 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.

```
15:00                          ⌂
pyrolytic

 ⟳   00 h 00 m        ⏱       🔒

end of cleaning
cooling in progress           ⊘
```

6. After approximately 20 seconds, a warning appears on the display indicating that the oven cavity cooling procedure is in progress.

```
🔒

        15:00
🌡 ▬▬ ▬▬ ▬▬ ▬▬
internal temperature unsafe
please wait until the oven is cool
```

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

> ℹ️ 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.

> ℹ️ 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.

1. After having selected the duration of the pyrolytic cycle and having pressed the ⊘ symbol to confirm, press the ⏱ symbol.
2. Press **function delayed**.
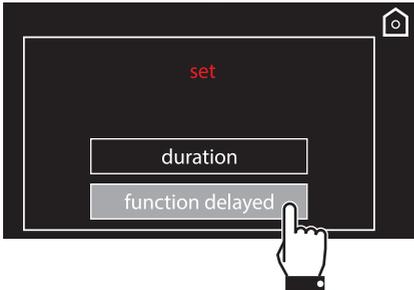


3. Enter the required end of cooking time (for example 19.30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).
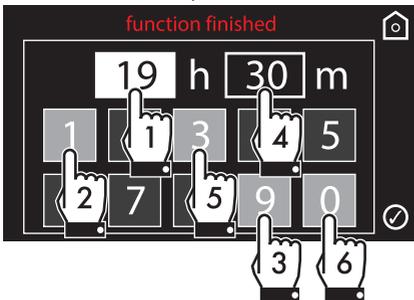


4. Press the ⊘ symbol to confirm.
5. The appliance waits for the set start time to be reached and then starts the cleaning cycle.

## 4.5 Extraordinary maintenance

### Seal maintenance recommendations

The seals should be soft and flexible.

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

⚠ **Live parts**
**Danger of electrocution**

- Disconnect the oven power supply.

### Replacing the internal light bulb

⚠ **Live parts**
**Danger of electrocution**

- Unplug the appliance from the power supply.

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).

✎ Be careful not to scratch the enamel on the side of the oven.
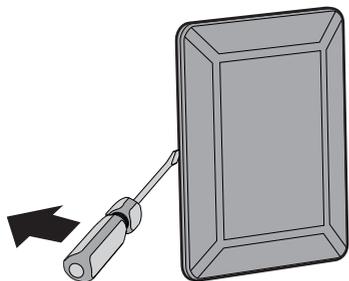
4. Slide out and remove the light bulb.



 Do not touch the halogen lamp directly with your fingers, but hold it using insulating material.

5. Replace the lamp with one of the same type (40W).
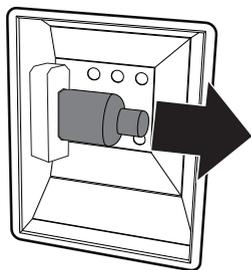
6. Replace the bulb cover. Leave the shaped part inside the glass (**A**) facing the door.
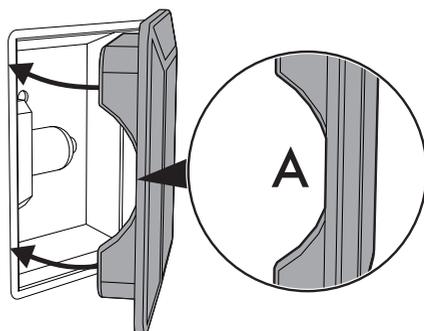


7. Press the cover completely down so that it attaches perfectly to the bulb support.

## What to do if…

The display is completely off:

- Check the mains power supply.
- Check whether an omnipolar circuit breaker upstream of the appliance supply line is 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 "control 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 automatic (pyrolytic) 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.

The retractable handle does not extend / retract automatically:

- Make sure there are no obstructions in its area of operation.
- Extend the handle manually by pressing the "SMEG" logo on the "home screen" to make sure that it is working.
- Switch off the power supply to the appliance (for at least 2 minutes) to force the handle to carry out a new initial calibration cycle.

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.

# 5 Installation

## 5.1 Electrical connection

⚠️ Power voltage
**Danger of electrocution**

- Have the electrical connection performed by authorised persons.
- 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 works at 220-240 V~.

Use a three-pole cable (3 x 1.5 mm$^2$ internal conductors).

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

**220-240V~**        **1.5 mm²**

**20 mm**
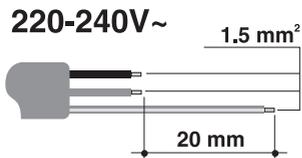
### Fixed connection

Fit the power line with an omnipolar 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, gang sockets or extensions as these could cause overheating and a risk of burns.

## 5.2 Instructions for the installer

- The plug must be accessible after installation. Do not bend or trap the electrical power cable.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.

## 5.3 Cable replacement



**Power voltage**
**Danger of electrocution**

- Disconnect the mains power supply.

1. Unscrew the 6 screws on the rear casing.



2x        2x
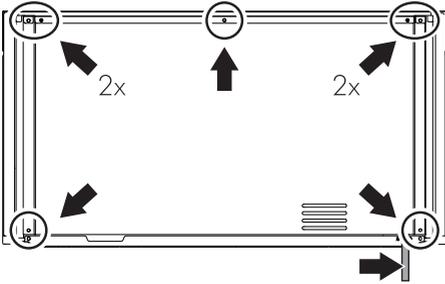
**Position of the screws and the power cable**

**(rear view)**

2. Lift the upper casing slightly and remove the rear casing to gain access to the terminal board.
3. Replace the cable.
4. Make sure that the cables (for the oven or any cooktop) follow the best route in order to avoid any contact with the appliance.

## 5.4 Positioning



**Heavy appliance**
**Crushing hazard**

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



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

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



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

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- Do not install the appliance in a recess which can be closed with a door or in a cupboard.

## Removing the rear cable clamp

Before inserting the appliance, the cable clamp on the rear casing should be removed using a pair of scissors or a specific tool.



## Front panel seal

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



Install a wooden bar underneath the worktop.
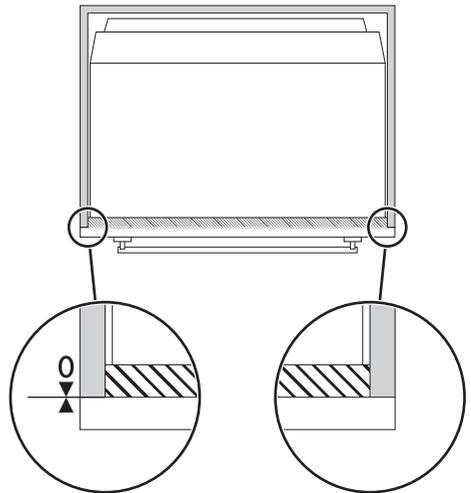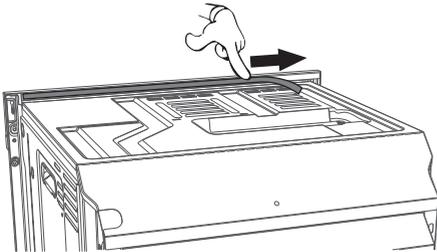
## Fastening bushings

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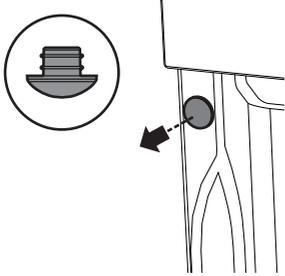


2. Mount the appliance into the recess.
3. Secure the appliance to the piece of furniture using screws.
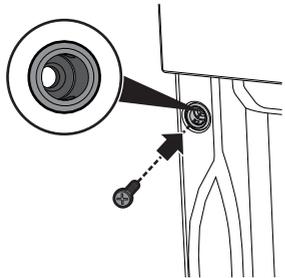


4. Cover the bushings with the previously removed covers.
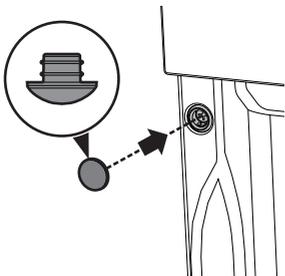


## Appliance overall dimensions (mm)



475
469
6
896

23
554
442
466
532
40

848
554

EN

131
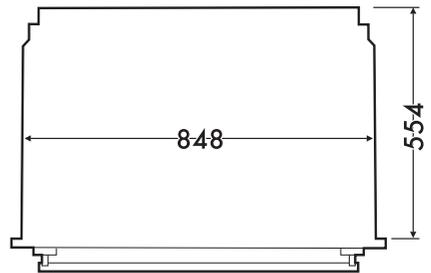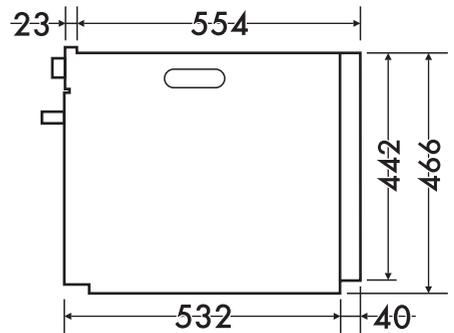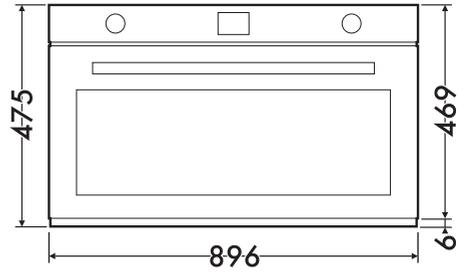
**Mounting under worktops (mm)**



45°

5

383

468-470

860-864

min 468- max 470

9 mm

min 560

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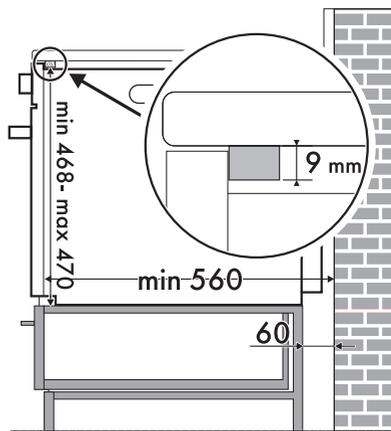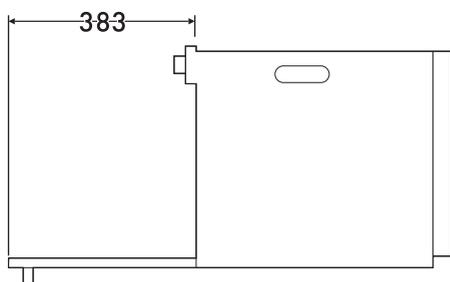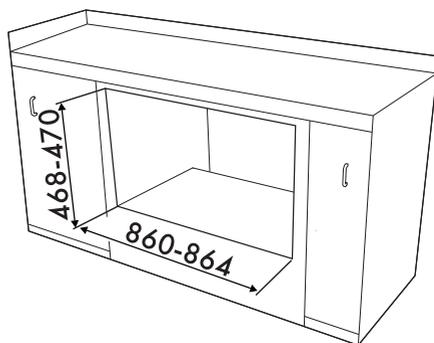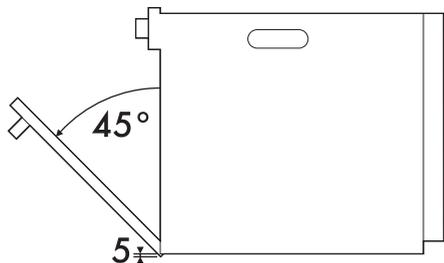
Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.

## Mounting under cooktops

Whenever a cooktop is installed above the oven, a wooden separator has to be installed at a minimum distance of **10 mm** from the top of the oven to prevent overheating when the two appliances are used at the same time. It must only be possible to remove the separator by using suitable tools.
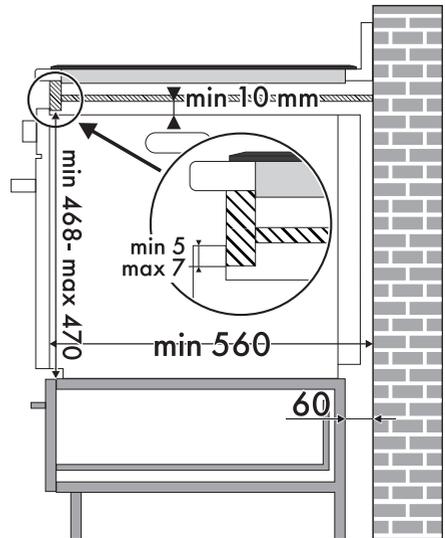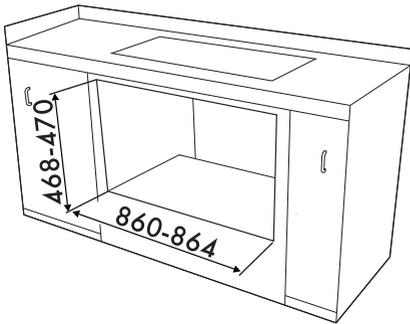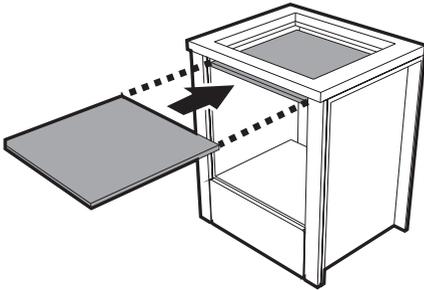
When using a wooden separator, a wooden bar has to be installed under the worktop in order to use the adhesive seal that is glued to the back of the front panel to prevent water or other liquids leaking in.

**Mounting into a column (mm)**



35-40  700-860

471-473

860-864

35-40

min 471- max 473

min 560

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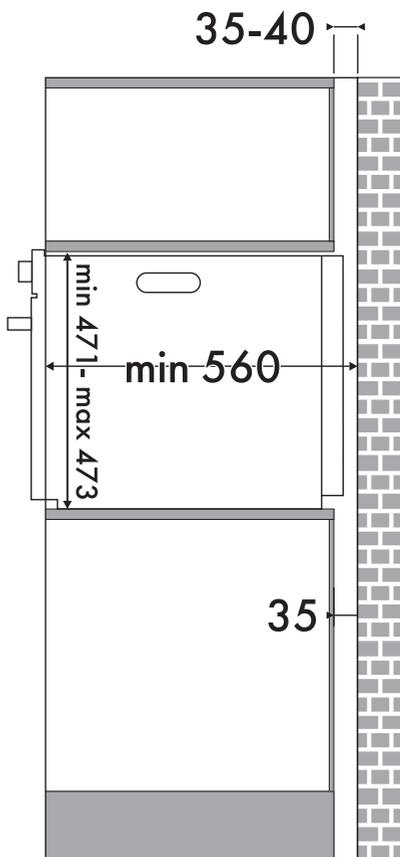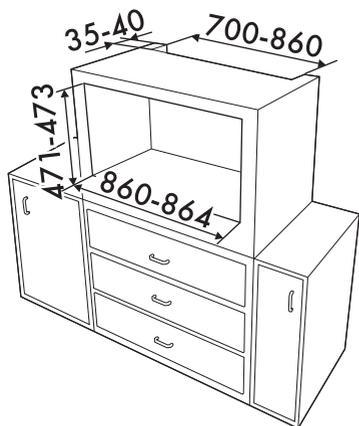
> Make sure that the piece of furniture top/rear part has an opening approx. 35-40 mm deep.