Contents

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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

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.

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- 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.

- Excess spillage must be removed before starting the pyrolytic cleaning function.

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

Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- The appliance must not be installed on a 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.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- 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.

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 Manufacturer liability

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

- use of the appliance other than the one envisaged,
- non-observance of the user manual provisions,
- tampering with any part of the appliance,
- use of non-original spare parts.

1.3 Appliance purpose

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

1.4 Disposal

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

To dispose of the appliance:

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

Power voltage
Danger of electrocution

- Disconnect the main 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.

Instructions

Our appliances are packed 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 packaging plastic bags.

1.5 Identification plate

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

1.6 This user manual

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

Read this user manual carefully before using the appliance.

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions

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

Description

Description of the appliance and its accessories.

Use

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

Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.

Installation

Information for the authorised persons: installation, operation and inspection.

⚠ Safety instructions

ℹ Information

✎ Advice

1. Use instruction sequence.
- Stand-alone use instruction.

2 Description

2.1 General Description
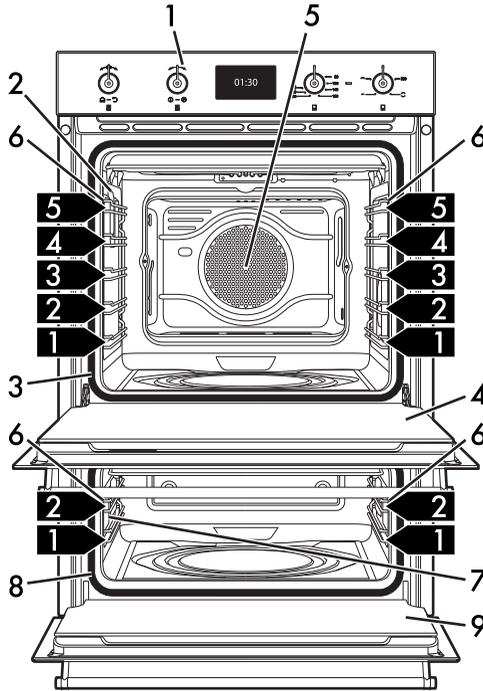
1 Control panel

2 Main oven light

3 Main oven seal

4 Main oven door

5 Fan

6 Rack/tray support frames

1,2,3... Frame shelf

7 Auxiliary oven light

8 Auxiliary oven seal

9 Auxiliary oven door

2.2 Control panel
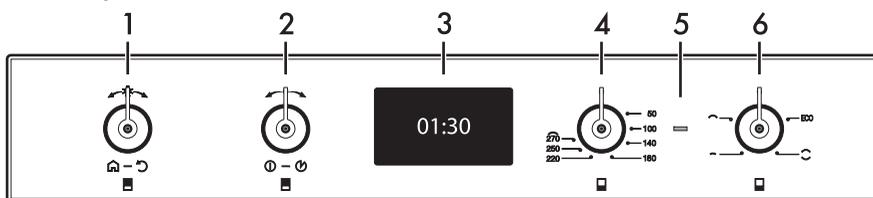
1 Main oven return knob

Using this knob you can return to the appliance's previous menu item. It also lets you manually turn the oven light on and off.

2 Main oven control knob

This knob allows you to turn the main oven on and off and select the various available functions. Turn the knob right or left to change/select the required item. Press to confirm.

3 Main oven display

Displays the current time, the cooking parameters, and all the appliance's functions.

4 Auxiliary oven temperature knob

This knob allows you to select the cooking temperature. Turn the knob clockwise to the required value, between the minimum and maximum settings.

5 Auxiliary oven thermostat indicator light

The thermostat indicator light remains lit when the oven is heating up. Once the oven has reached the selected temperature the indicator light switches off.

6 Auxiliary oven function knob

The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

2.3 Other parts

Interior lighting

The appliance interior lighting comes on:

- when the door is opened;
- when any function is selected, except for $\boxed{\text{ECO} \atop \text{P}}$ and $\boxed{\text{P}}$;
- by turning the temperature knob right when no function is selected (turn the temperature knob right again to switch off interior lighting).

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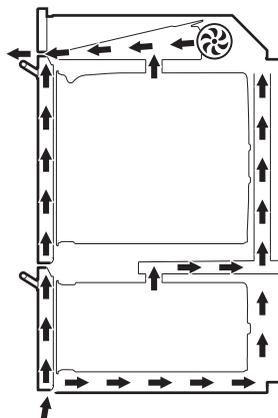
The fan cools the oven and comes into operation during cooking.

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.

Shelves

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

2.4 Available accessories

i Some models are not provided with all accessories.

Oven tray
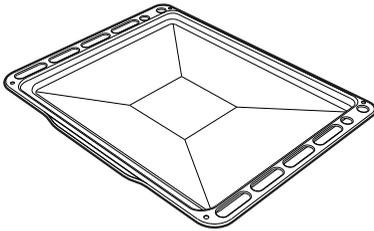
Useful for collecting fat from foods placed on the rack above and for cooking sweets, biscuits, etc.

Deep tray
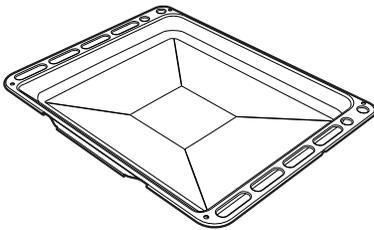
Useful for collecting fat from foods placed on the rack above and for cooking sweets, biscuits, etc.

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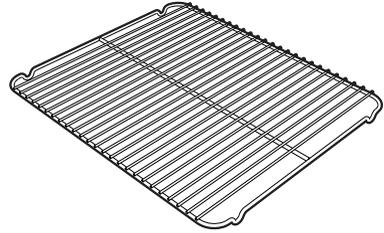
To be placed over the top of the oven tray; for cooking foods which may drip.

Rack
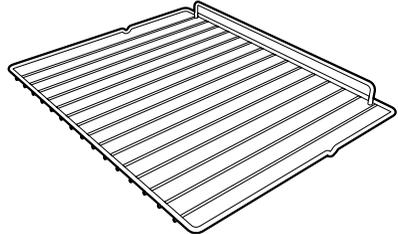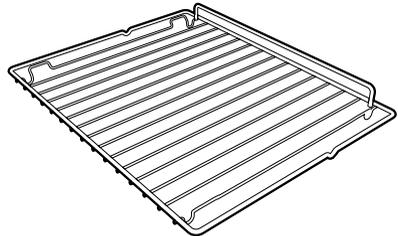
Useful for supporting containers with food during cooking.

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.
- Do not pour water directly onto very hot trays.

3.2 First use

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

3.3 Using the accessories

Racks and trays

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

• The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.
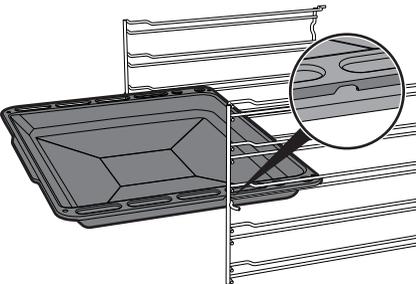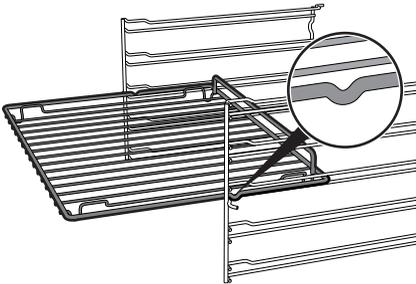
> Gently insert racks and trays into the oven until they come to a stop.

> 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.
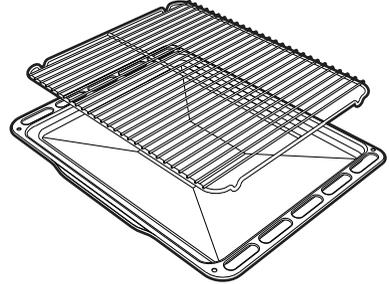
3.4 Using the auxiliary oven

> The two ovens can be used at the same time, except for the Pyrolytic function.

To switch the auxiliary oven on:

1. Select the cooking function using the function knob.

2. Select the temperature using the temperature knob.

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3.5 Using the main oven with display

| ℹ️ | The display only refers to the main oven. It has no control of the auxiliary oven. |

First use

12:30
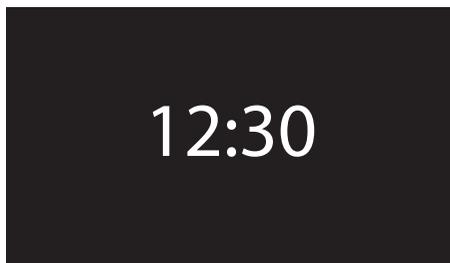
On the first use, or after a power failure, **00:00** will be flashing on the appliance's display. In order to be able to start any cooking program, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language).

Press the control knob to enter the settings menu, see "3.10 Settings".

| ℹ️ | 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. |

Cooking functions

1. On the clock screen, press the control knob to access the main menu.
2. Turn the control knob to the right or left to select **cooking functions** from the main menu.
3. Press the control knob to confirm.

menu

cooking functions
special functions
preset recipes
personal recipes
settings
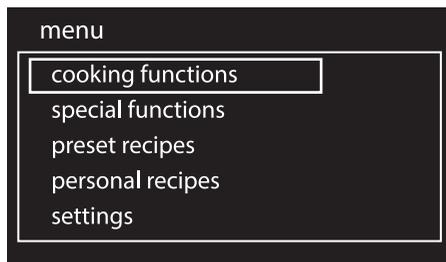
4. Turn the control knob to select the required function.
5. Press the knob to confirm the selection.

cooking functions

fan assisted
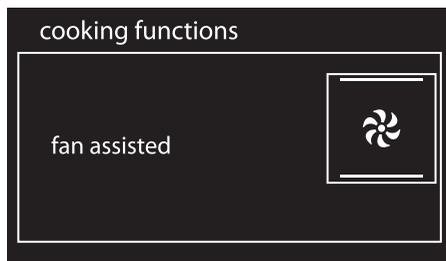
The appliance will begin pre-heat. The display will show the selected function, the preset temperature, the current time and the progress bar of the temperature reached.

```
12:30                      160°
fan assisted

                         ❀

automatic pre-heat
▬▬ ▭ ▭ ▭ ▭
```
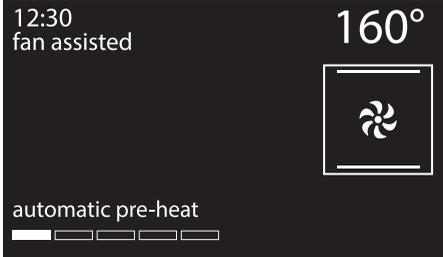
	Turn the control knob to change the preset temperature at any time. Press to confirm or wait 5 seconds.

	It is not recommended to place food in the oven during the pre-heat stage.

When the pre-heat stage is over a buzzer will sound to indicate that the food can be placed inside the oven.

```
12:37                      160°
fan assisted

                         ❀

function in progress
```

Interrupting a function

To interrupt a cooking function:

1. Press the return knob.

2. Select the required option.

3. Press the return knob to confirm.

```
        stop program function?


        yes              no
```
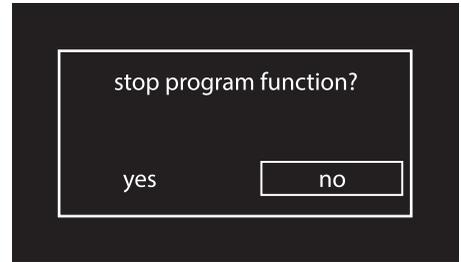
	Keep the control knob pressed in for at least 5 seconds to interrupt cooking immediately at any time and go back to the main menu.

List of cooking functions

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 1st and 4th shelves.)

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. shin of pork).

Baker's function

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

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 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 mixing odours and flavours.

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 1st and 4th shelves.)

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.

Small grill

Using only the heat released from the central element, this function allows you to grill small portions of meat and fish for making kebabs, toasted sandwiches and any types of grilled vegetable side dishes.

Use

Timer during a function

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

1. Press the control knob during a cooking function.
2. Turn the control knob right or left to set the duration (from 1 minute to 4 hours).

   After a few seconds, the ▷ symbol stops flashing and the countdown starts.

```
12:37                          160°
fan assisted

▷   00 h 30 m                   ❀

function in progress
```
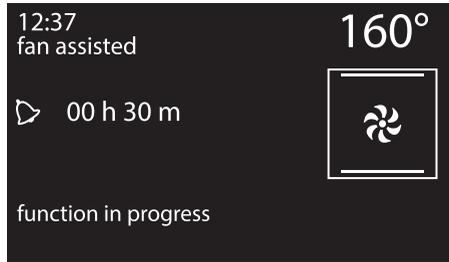
3. Wait for the buzzer to indicate that the time has elapsed. The ▷ symbol flashes.

> **✎** Turn the knob to the left or right to select another timer, or press the control knob to stop the buzzer.

Timed cooking

> **i** 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.

> **i** Activation of timed cooking cancels any timer which could previously have been set.

1. After selecting a cooking function and temperature, press the control knob twice.
2. Turn the knob right or left to set the minutes of cooking from 00:01 to 13:00. Keep the knob turned to produce a faster increase or decrease.

```
12:39                          160°
fan assisted

🔥  00 h 00 m                   ❀

duration
```

3. A few seconds after the required duration is set, the ⬓ symbol stops flashing and timed cooking starts.
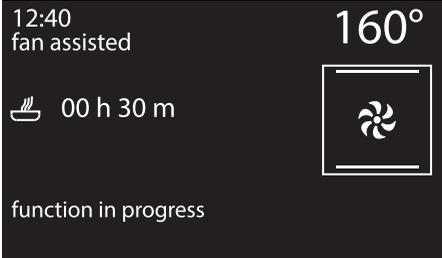
```
12:40
fan assisted              160°

⬓  00 h 30 m
                           ❀

function in progress
```

4. At the end of the cooking cycle, "function ended" is shown on the display and a buzzer will sound that can be deactivated by pressing or turning one of the two knobs or opening the door.

```
13:10
fan assisted              160°

⬓  00 h 00 m
                           ❀

function ended
```

Turn the control knob to add some minutes of cooking time.

To extend the cooking time manually, press the control knob again. The appliance will resume its normal operation with the previously selected cooking settings.

To turn off the appliance see "Interrupting a function".

Modifying the data set during timed cooking

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

1. When the ⬓ symbol is steady and the appliance is in the cooking phase, press the control knob. The ⬓ symbol will start flashing.
2. Turn the control knob right or left to change the preset cooking time.

Programmed cooking

> **i** Programmed 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 selecting a function and a cooking temperature, press the control knob to set the cooking time.

```
12:40
fan assisted                160°

🍲  00 h 30 m                  ⚡


function in progress
```

2. Press the control knob before the 🍲 symbol stops flashing to set the cooking end time.

3. The ⊠ symbol flashes. Turn the knob right or left to set the end of cooking time.

4. After a few seconds the 🍲 and ⊠ symbols stop flashing. The appliance waits for the delay start time.

```
12:40
fan assisted                160°

🍲  00 h 30 m                  ⚡
⊠  19:30

start operating in
06 h 20 m
```
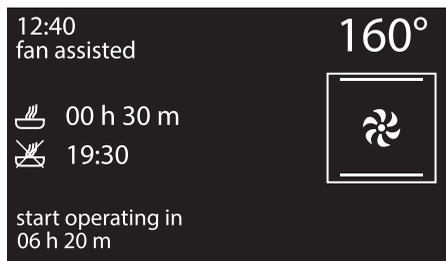
5. Based on the values set, the appliance will start a pre-heat stage of approximately 10 minutes...
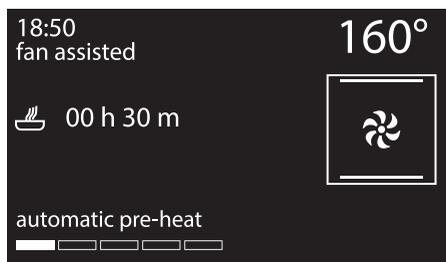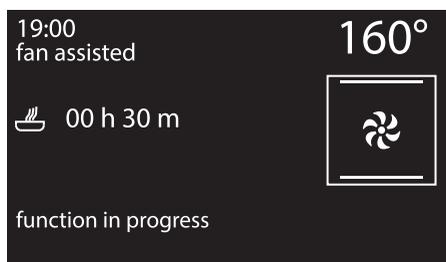
```
18:50
fan assisted                160°

🍲  00 h 30 m                  ⚡


automatic pre-heat
▬▭▭▭▭
```

6. ... and it will then proceed with the selected function.

```
19:00
fan assisted                160°

🍲  00 h 30 m                  ⚡


function in progress
```

7. At the end of the cooking cycle, "function ended" is shown on the display and a buzzer will sound that can be deactivated by pressing or turning one of the two knobs or opening the door.

```
19:30
fan assisted                    160°

♨ 00 h 00 m                    ❀

function ended
```
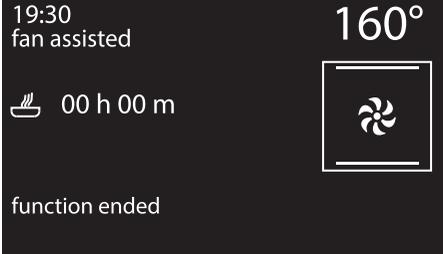
To extend the cooking time manually, press the control knob again. The appliance will resume its normal operation with the previously selected cooking settings.

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

Modifying the data set during programmed cooking

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

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

1. When the ♨ and ✖ symbols are lit steadily and the appliance is waiting for cooking to start, press the control knob. The ♨ symbol will start flashing.

2. Turn the control knob to change the previously set cooking time.

3. Press the control knob again. The ♨ symbol switches off and ✖ starts flashing. The display shows the end of cooking time.

4. Turn the control knob to delay the end of cooking time.

5. After a few seconds the ♨ and ✖ symbols stop flashing and programmed cooking restarts with the new settings.

i If the cooking duration is modified, the cooking end time is deleted.

3.6 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 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 plate and put the cover back in its slot.

3.7 Special functions

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

```
menu

  cooking functions
  special functions
  preset programs
  personal recipes
  settings
```
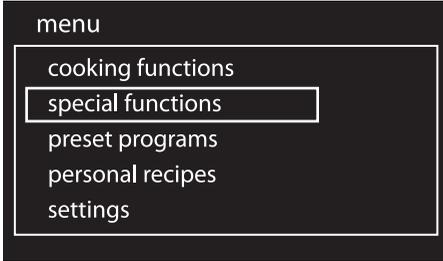
List of special functions

Timer
This function sounds a buzzer when the minutes set have elapsed.

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

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

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

Food warming
To heat food or keep it hot.

Sabbath mode
This mode allows food to be cooked while respecting the requirements of the Jewish Sabbath.

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 (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.

The more complex special functions are illustrated below. For functions such as Pyrolytic and Eco Pyrolytic, see "4 Cleaning and maintenance".

Timer

1. Turn the control knob to the right or left to select **timer** from the "special functions" menu.
2. Press the control knob to confirm.
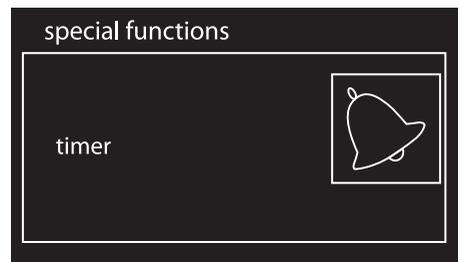
```
special functions

  timer
```

3. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the ▷ symbol stops flashing and the countdown starts.

```
12:30
timer

▷   00 h 35 m
```

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

```
▷

        12:30
```
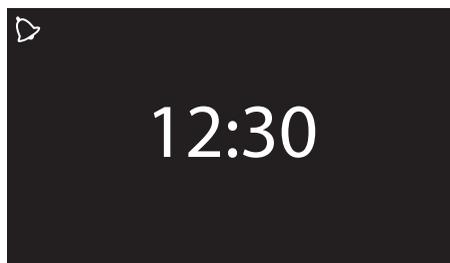
You must return the countdown to zero to remove the special timer.

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

This function only activates the buzzer, without stopping cooking.

Defrost by weight

1. Place the food inside the appliance.

2. Turn the control knob to the right or left to select **defrost by weight** from the "special functions" menu.

3. Press the control knob to confirm.

```
special functions


defrost by weight
```
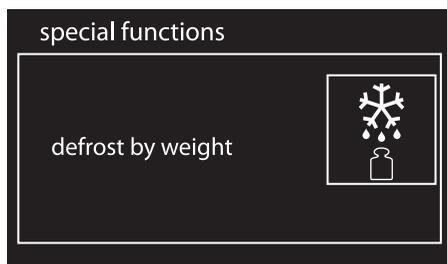
4. Turn the control knob to select the type of food to defrost.

```
defrost by weight

meat
fish
fruit
bread
```
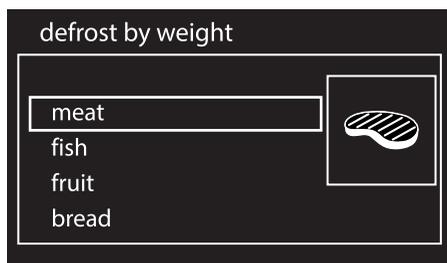
5. Turn the control knob to select the weight (in kilograms) of the food to defrost.

```
defrost by weight
meat


                 min   0.1 kg
                 max  1.1 kg        0.5 kg
```

6. Press the control knob to confirm the set parameters.

```
12:30
defrost by weight
meat

    start
    change
                                    0.5 kg
```
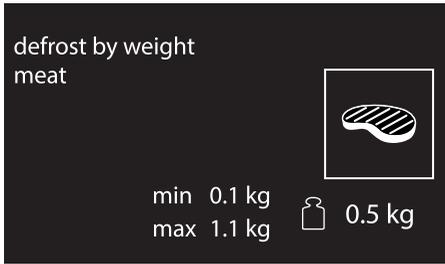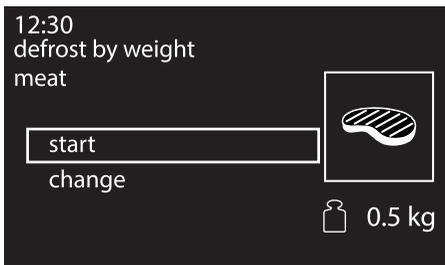
7. Press the control knob again to start defrosting, or select change to further modify the set parameters.

```
12:31
defrost by weight
meat
     01 h 44 m
     kg 0.5


function in progress
```

8. At the end of the function, "function ended" is shown on the display and a buzzer will sound that can be deactivated by pressing or turning one of the two knobs or opening the door.

```
14:15
defrost by weight
meat
     00 h 00 m
     kg 0.5

function ended
```

Pre-set parameters:

Type		Weight (g)	Time (default)
	Meat	0.1 to 1.1 (default 0.5)	02 h 00 m
	Fish	0.1 to 0.7 (default 0.3)	00 h 55 m
	Fruit	0.1 to 0.5 (default 0.3)	00 h 35 m
	Bread	0.1 to 0.5 (default 0.3)	00 h 25 m

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

EN

Defrost by time

1. Place the food inside the appliance.
2. Turn the control knob to the right or left to select **defrost by time** from the "special functions" menu.
3. Press the control knob to confirm.

```
special functions

defrost by time                    ❄
                                   ⏱
```
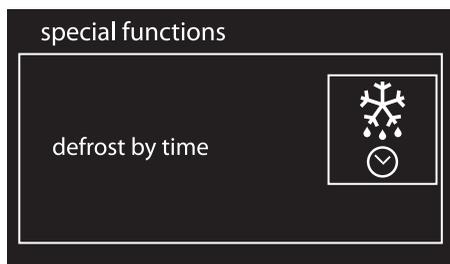
4. Turn the control knob to adjust the value (from 1 minute to 13 hours).

```
12:30
defrost by time

♨  01 h 00 m                       ❄
                                   ⏱

duration
```

5. Press the control knob to confirm the set parameters.

```
12:30
defrost by time

♨  01 h 00 m                       ❄
                                   ⏱

press right control to start
```
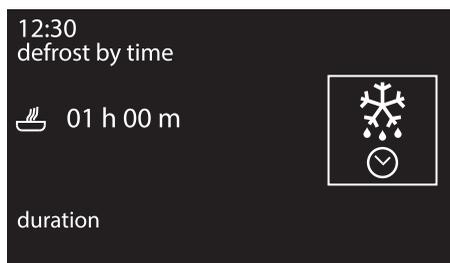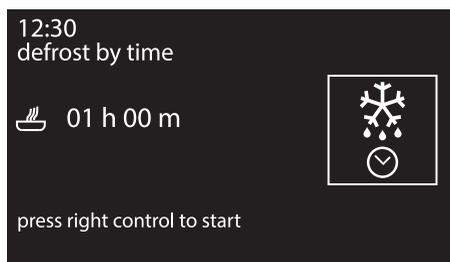
6. Press it again to start defrosting.

7. While the function is in progress, it is possible to further modify the defrosting duration. Turn the control knob to the right or left to make the required changes.
8. Press the control knob to confirm the new defrosting duration set. In any event, the defrosting will automatically resume 5 seconds from the last modification.
9. At the end of the function, "function ended" is shown on the display and a buzzer will sound that can be deactivated by pressing or turning one of the two knobs or opening the door.

```
13:30
defrost by time

♨  00 h 00 m                       ❄
                                   ⏱

function ended
```
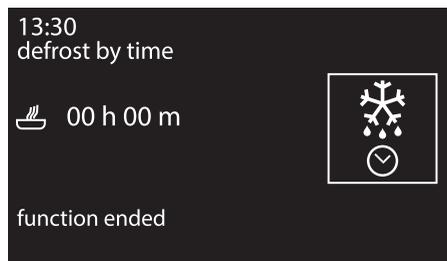
Proving

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

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

2. Turn the control knob to the right or left to select **proving** from the "special functions" menu.

3. Press the control knob to confirm.

```
special functions

  proving                    ↑↑↑
                              ◠
```
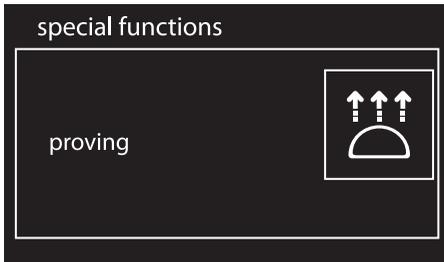
4. Press the control knob to start the function.
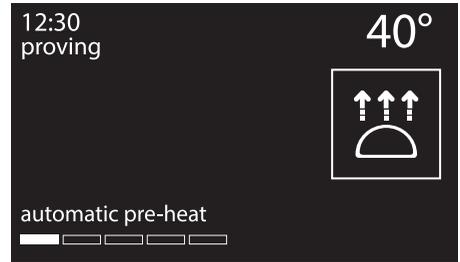
```
12:30                        40°
proving
                             ↑↑↑
                              ◠

press right control to start
```

5. The appliance will begin pre-heat...

```
12:30                        40°
proving
                             ↑↑↑
                              ◠

automatic pre-heat
▬▭▭▭▭
```

6. ... and it will then proceed with the selected function.

```
12:32                        40°
proving
                             ↑↑↑
                              ◠

function in progress
```

While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during a function"), a proving duration (see "Timed cooking") or delayed proving (see "Programmed cooking").

7. Press the control knob to make the desired changes.

```
12:33
proving                              40°

♨  01 h 00 m                        ↑↑↑
                                     ⌒

function in progress
```

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

> ℹ The light inside the oven will remain off during the proving function.

8. At the end of the function, "function ended" is shown on the display and a buzzer will sound that can be deactivated by pressing or turning one of the two knobs or opening the door.

```
13:33
proving                              40°

♨  00 h 00 m                        ↑↑↑
                                     ⌒

function ended
```
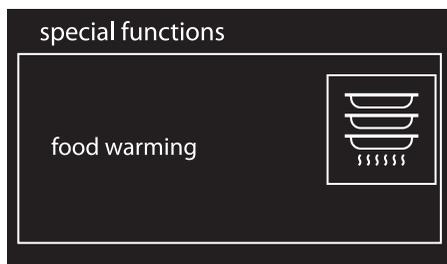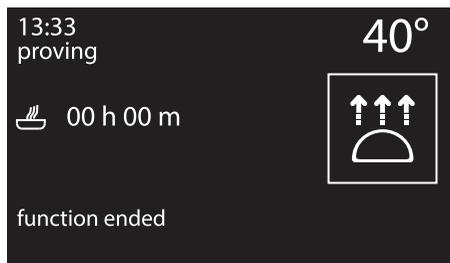
> ✎ It is not possible to modify the temperature of the proving function.

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. Turn the control knob to the right or left to select **food warming (plate warmer)** from the "special functions" menu.

3. Press the control knob to confirm.

```
special functions

food warming                         ⊜
                                     sssss
```

4. Press the control knob to activate the function, or turn it to adjust the preset temperature (from 40° to 80°).

```
12:30                    60°
food warming

press right control to start
```

5. The appliance will begin pre-heat...

```
12:30                    60°
food warming

automatic pre-heat
```

6. ... and it will then proceed with the selected function.

```
12:32                    60°
food warming

function in progress
```

While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during a function"), a warming duration (see "Timed cooking") or a delayed warming (see "Programmed cooking").

7. Press the control knob to make the desired changes.

```
12:33                    60°
food warming

♨  01 h 00 m

function in progress
```

8. At the end of the function, "function ended" is shown on the display and a buzzer will sound that can be deactivated by pressing or turning one of the two knobs or opening the door.

```
13:33                    60°
food warming

♨  00 h 00 m

function ended
```

When using the plate warmer function the temperature cannot be changed.

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 pre-heat will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- The oven light remains turned off, any action such as opening the door or manually turning on the oven via the control knob does not turn the light on.
- The internal fan remains turned off.
- Knob lights and buzzers disabled.

After activating the Sabbath mode the settings cannot be changed.

Using the knobs will have no effect; only the control knob remains active to allow you to go back to the main menu.

1. Turn the control knob to the right or left to select **Sabbath** from the "special functions" menu.

2. Press the control knob to confirm.

```
special functions

sabbath                    [candle]
```
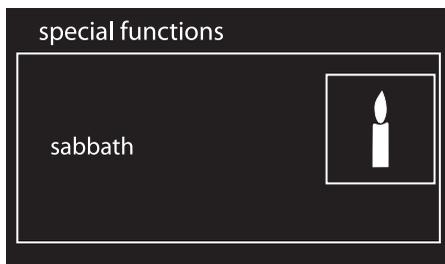
3. Turn the control knob to the right or left to change the heating temperature.

```
sabbath              60°
                     [candle]

press right control to start
```
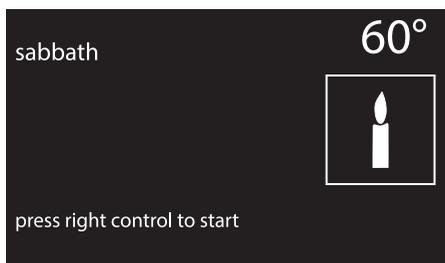
4. Press the control knob to start the Sabbath function.

```
sabbath              60°
                     [candle]
```
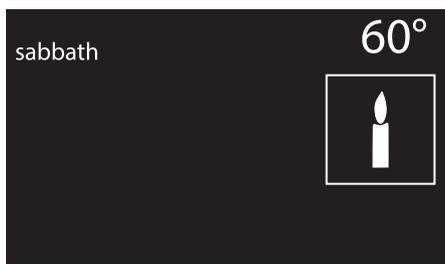
5. When finished, keep the control knob pressed in for at least 5 seconds to go back to the main menu.

3.8 Preset recipes (Programs)

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

1. On the clock screen, press the control knob to access the main menu.

2. Turn the control knob to the right or left to select **preset recipes** from the main menu.

3. Press the control knob to confirm.

```
menu
  cooking functions
  special functions
  preset recipes
  personal recipes
  settings
```
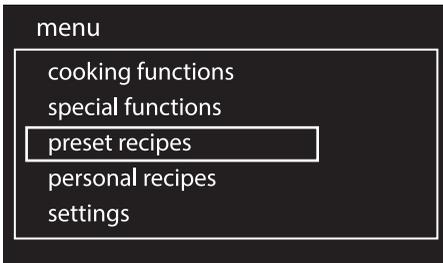
Starting a program

1. Turn the control knob to the right or left to select the required type of dish from the "preset recipes" menu.

2. Press the control knob to confirm.

```
preset recipes
  meat
  fish
  vegetables
  desserts
  bread
```

3. Select the food group of the dish to cook and press the control knob to confirm.

```
vegetables


  mixed vegetables
  potatoes
```

4. Select the type of cooking (where possible, depending on the dish chosen) and press the control knob to confirm.

```
mixed vegetables


  grilled
  roasted
```

5. Turn the control knob to select the weight of the food.

```
mixed vegetables
roasted

                          2      2

          min   0.1 kg
          max   2.0 kg          kg 1.0
```

EN

Now you can start the selected program, permanently modify the settings or perform delay cooking.

```
12:30
mixed vegetables
roasted

    start
    change
    delay cooking          kg 1.0
```
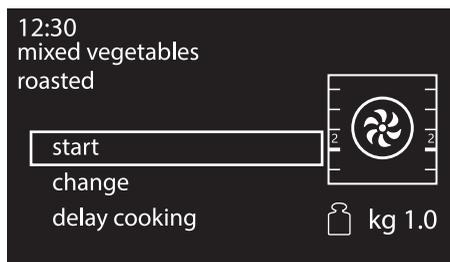
6. If you choose the **start** option, cooking will start with the program's predefined settings and the display will show all the parameters set.

```
12:30                      200°
mixed vegetables
roasted
    00 h 45 m

automatic pre-heat         kg 1.0
```

ℹ️ | The time shown does not include the time to reach temperature.

📝 | Some predefined cooking parameters can be changed at any time, even after cooking has started.
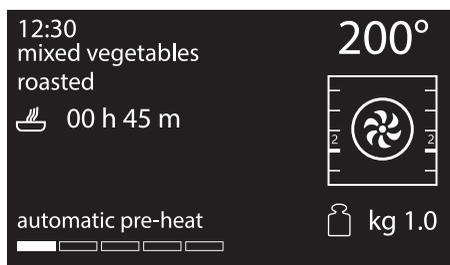
7. A specific message will indicate when you can put the dish in the oven and start cooking.

```
12:40                      200°
mixed vegetables
roasted
    00 h 45 m

put the food in the oven
and press the right control   kg 1.0
```

8. Press the control knob to start cooking.

```
12:41                      200°
mixed vegetables
roasted
    00 h 44 m

cooking in progress        kg 1.0
```
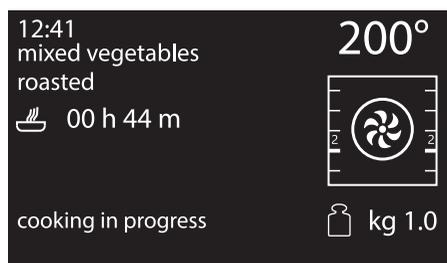
End of a program

1. When the program has finished, the appliance will warn the user with buzzers and the 🍲 symbol flashing.

```
13:25                      200°
mixed vegetables
roasted
    00 h 00 m

cooking completed          kg 1.0
```

2. To perform a new cooking operation using the same parameters that are currently set, press the control knob (press twice if the buzzer is active). The appliance will begin cooking again automatically if it is still at temperature, otherwise it will start pre-heat.

> **i** Cooking in sequence is useful for cooking multiple dishes of the same type. For example, cooking several pizzas in quick succession.

> ✎ It is not recommended to place food in the oven during the pre-heat stage. Wait for the appropriate message.

3. Press the return knob to exit and end the program.

Permanently modifying a program

1. In the selected program, turn the control knob to the right or left to select **change** from the menu of the selected dish.

2. Press the control knob to confirm.

```
12:30
mixed vegetables
roasted

    start
    change
    delay cooking        kg 1.0
```

3. Turn the control knob to the right or left to select the **function** to associate with the program.

```
set function              200°
mixed vegetables
roasted
♨  00 h 45 m

change recipe             kg 1.0
```

4. Press the control knob to confirm.

5. Turn the control knob to the right or left to select the **weight** of the food to associate with the program.

```
set weight                200°
mixed vegetables
roasted
♨  00 h 45 m

change recipe             kg 0.7
```
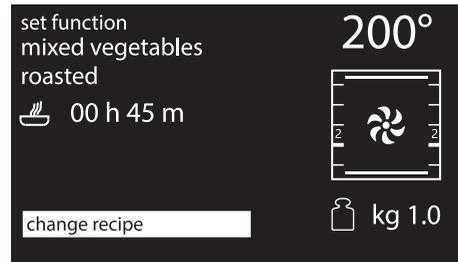
6. Press the control knob to confirm.

7. Turn the control knob to the right or left to select the cooking **duration** to associate with the program.

```
duration                    200°
mixed vegetables
roasted
♨  00 h 35 m              ┌─────────┐
                          │2   ❄   2│
                          └─────────┘

change recipe             🗄 kg 0.7
```

8. Press the control knob to confirm.

9. Turn the control knob to the right or left to select the cooking **temperature** to associate with the program.

```
set temperature             180°
mixed vegetables
roasted
♨  00 h 35 m              ┌─────────┐
                          │2   ❄   2│
                          └─────────┘

change recipe             🗄 kg 0.7
```

10. Press the control knob to confirm.

11. Turn the control knob to the right or left to select the **shelf** to associate with the program.

```
select shelf                180°
mixed vegetables
roasted
♨  00 h 35 m              ┌─────────┐
                          │3   ❄   3│
                          └─────────┘

change recipe             🗄 kg 0.7
```

12. Press the control knob to confirm.

13. Pressing the control knob again will go back to point 2 of the change sequence. Press the return knob to save the program. The appliance will ask to confirm the changes which have just been made.

```
            confirm the
         program change?

         yes          │    no    │
```
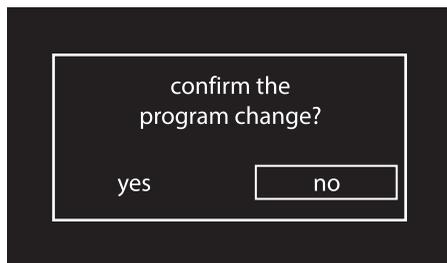
| i | If the modifications are not confirmed, the program will remain unchanged. |

14. If the change is confirmed the display will show "recipe saved".

```


            program saved!


```
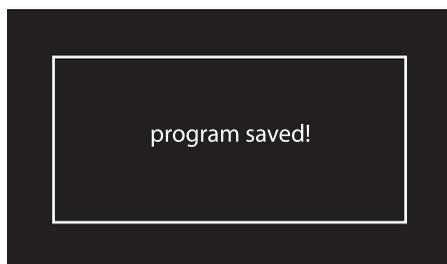
Table of programs

MEAT

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Roast beef	rare	1	2		200	35
	medium	1	2		200	40
	well done	1	2		200	45
Roast pork	-	1	2		190	75
Lamb	medium	1	2		190	100
	well done	1	2		190	110
Veal	-	1	2		190	65
Pork spare ribs	-	1	4		250	10 + 6 [1]
Pork chops	-	1	4		280	11 + 4 [1]
Pork sausages	-	1	4		280	8 + 4 [1]
Bacon	-	0.5	4		250	4 + 3 [1]
Turkey	roasted	3	1		190	110
Chicken	roasted	1	2		200	64
Rabbit	roasted	1.5	2		190	80

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

FISH

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Fresh fish	-	0.5	2	❄	160	35
Frozen fish	-	0.5	2	❄	160	45
Sea bass	-	1	2	❄	160	45
Monkfish	-	0.8	2	❄	160	60
Snapper	-	1	2	❄	180	30
Flounder	-	1	2	❄	160	35

VEGETABLES

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Mixed vegetables	grilled	0.5	4	▬	250	15 + 10 [1]
	roasted	1	2	❄	200	45
Potatoes	roasted	1	2	❄	220	40
	frozen fried	0.5	2	❄	220	13

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

CAKES/PASTRIES

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Bundt cake	-	1	2		160	60
Biscuits	-	0.6	2		160	18
Muffins	-	0.5	2		160	18
Beignets	-	0.5	2		180	70
Meringue	-	0.3	2		120	90
Sponge-cake	-	1	2		160	60
Strudel	-	1	2		170	40
Jam tart	-	0.8	2		170	40
Brioche bread	-	1	2		180	40
Croissants	-	0.6	2		160	30

BREAD

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Proved bread	-	1	2		200	30
Focaccia	-	1	2		180	25

PIZZA

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Pan pizza	-	1	2	❋	280	7
Stone baked pizza	fresh	0.5	1[2]	❋	280	4
	frozen	0.3	1[2] [3]	❋	230	6

[2] The stone must be positioned on the base of the oven cavity.

[3] Frozen pizza baked on stone does not require different baking times depending on the weight.

PASTA/RICE

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Pasta bake	-	2	1	▬	220	40
Lasagna	-	2	1	▬	230	35
Paella	-	0.5	2	❋	190	25
Quiche	-	0,5	1	▬	200	30

PIES/FLANS

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Soufflé	-	0.5	2	⊛	180	25

LOW TEMP. COOKING

Food group	Cooking	Weight (kg)	Level	Function	Temp. (°C)	Time (minutes)
Veal	-	1	2		90	360
Beef	rare	1	2		90	105
	well done	1	2		90	380
Pork loin	-	1	2		90	330
Lamb	-	1	2		90	360

	The cooking times in the table refer to the food indicated in the program and are a guide only; they can vary depending on personal taste.

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

	If ECO logic mode (see "3.10 Settings") has been activated, cooking times or pre-heat times can vary.

Auxiliary oven cooking information table

Food	Weight (Kg)	Level	Function	Temp. (°C)	Time (minutes)	
Lasagne	3 / 4	1 or 2	⌣	220 - 230	50 - 60	
Pasta bake	2	1 or 2	⌣	220 - 230	40	
Roast veal	1	2	⌢	180 - 190	70 - 80	
Pork loin	1	2	⌢	180 - 190	70 - 80	
Pork shoulder	1	2	⌢	180 - 190	90 - 100	
Roast rabbit	1	2	⌢	180 - 190	70 - 80	
Turkey breast	1.5	2	⌢	180 - 190	89 - 90	
Roast chicken	1	2	⌢	190 - 200	55 - 60	
					1nd surface	2nd surface
Pork chops	1	4	⌢	250 - 280	7 - 9	5 - 7
Pork fillet	1	3	⌢	250 - 280	9 - 11	5 - 9
Sausages	1	3	⌢	250 - 270	7 - 9	5 - 6
Bacon	0.8	1/2/3/4	⌢	270	6 - 7	3 - 4
Salmon trout	1	1	⌣	250 - 270	14 - 16	
Pizza	1	1	⌣	280	8	
Focaccia	0.8	2	⌣	180 - 190	15 - 20	
Fruit tart		1	⌣	170 - 180	35 - 40	
Short pastry		1	⌣	170 - 180	20 - 25	
Rice pudding	1	1	⌣	170 - 180	50 - 60	
Apple pie	0.5	2	⌣	180	60	

The times indicated in the table do not include preheating times and are provided as a guide only.

3.9 Personal recipes

ℹ️ 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 saving your recipes, these will then be available in the dedicated menu.

1. On the clock screen, press the control knob to access the main menu.

2. Turn the control knob to the right or left to select **personal recipes** from the main menu.

3. Press the control knob to confirm.

```
menu
  cooking functions
  special functions
  preset recipes
  personal recipes
  settings
```
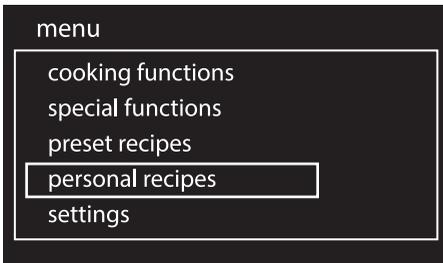
ℹ️ Up to 10 personal recipes can be stored.

Adding a recipe

1. Select **add** from the "personal recipes" menu.
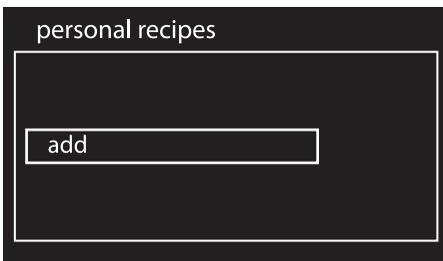
```
personal recipes


  add

```

2. Turn the control knob to the right or left to select the **function** to associate with the recipe.

```
                              200°
♨ 00 h 45 m
set function              kg 1.0
```

3. Press the control knob to confirm.

4. Turn the control knob to the right or left to select the **weight** of the food to associate with the recipe.

```
                              200°
♨ 00 h 45 m
set weight                kg 0.7
```

5. Press the control knob to confirm.

ℹ️ The weight can be set or modified up to 5 kg, but the user is responsible for ensuring that the dish will fit inside the oven.

6. Turn the control knob to the right or left to select the cooking **duration** to associate with the recipe.

```
200°

♨ 00 h 35 m        ❋

duration           🗑 kg 0.7
```

7. Press the control knob to confirm.

8. Turn the control knob to the right or left to select the cooking **temperature** to associate with the recipe.

```
180°

♨ 00 h 35 m        ❋

set temperature    🗑 kg 0.7
```

9. Press the control knob to confirm.

10. Turn the control knob to the right or left to select the **shelf** to associate with the recipe.

```
180°

♨ 00 h 35 m        ❋

select shelf       🗑 kg 0.7
```
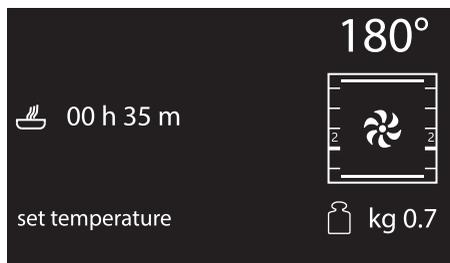
11. Press the control knob to confirm.

12. Pressing the control knob again will go back to point 2 of the change sequence. You must press the return knob to save the recipe. The appliance will ask you to set a name for the recipe you have just created.

```
set name
test

← │ │ a │ b │ c │ d │ e │ f │ g │ h
i │ j │ k │ l │ m │ n │ o │ p │ q │ r
s │ t │ u │ v │ w │ x │ y │ z │ │ 0
1 │ 2 │ 3 │ 4 │ 5 │ 6 │ 7 │ 8 │ 9 │ -
press left control to save
```
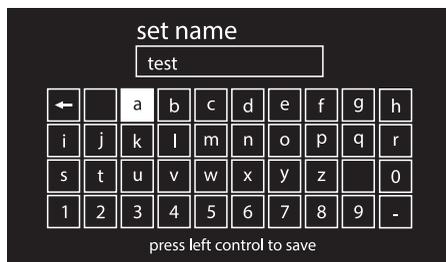
13. Set the name of the recipe. Turn the control knob to select the characters to set. Each time the control knob is pressed, a character of the name will be set. The ← character deletes the previous letter.

> ℹ The name of the recipe can contain max. 10 characters, spaces included.

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

14. After setting the name of your recipe, press the return knob to confirm or cancel the information you have entered. Select **yes** if you wish to save the recipe.

```
save the recipe?


yes              no
```
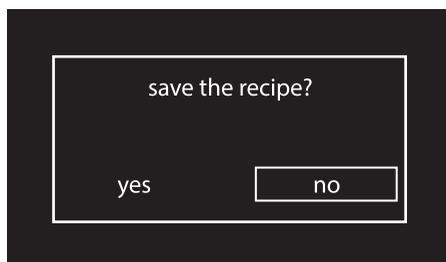
ℹ️ If you select "no", you will lose all modifications made.

15. If the change is confirmed the display will show "recipe saved".

```
recipe saved!
```

Starting a personal recipe

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the "personal recipes" menu (in the example, the recipe **test** has been stored).

```
personal recipes

 add
 test
```

2. Press the control knob to confirm.

3. Turn the control knob to the right or left to select **start**.

```
12:30
test

 start
 change
 delete
 delay cooking
```

4. Press the control knob to confirm.

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

```
12:30                 180°
test

♨ 00 h 35 m           3 ❄ 3

automatic pre-heat    🍗 kg 0.7
```
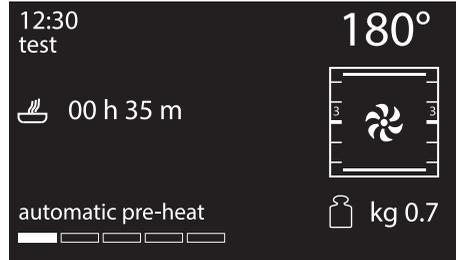
ℹ️ During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.

Modifying a personal recipe

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the "personal recipes" menu (in the example, the recipe **test** has been stored).

```
personal recipes

 add
 test
```

2. Press the control knob to confirm.

3. Turn the control knob to the right or left to select **change**.

```
12:30
test

    start
    change
    delete
    delay cooking
```

4. Press the control knob to confirm.

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

Deleting a personal recipe

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the "personal recipes" menu (in the example, the recipe **test** has been stored).

```
personal recipes



    add
    test
```

2. Press the control knob to confirm.

3. Turn the control knob to the right or left to select **delete**.

```
12:30
test

    start
    change
    delete
    delay cooking
```
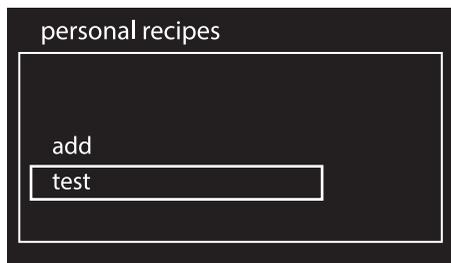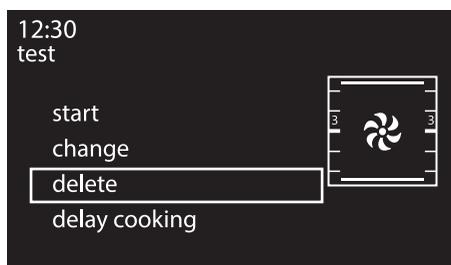
4. Press the control knob to confirm.

5. Confirm the deletion. Select yes to permanently delete the recipe.

```
        are you sure
    you want to delete?

    yes              no
```

6. If you confirm the deletion, the display will show a confirmation message.

```
        recipe cancelled!
```

Delay cooking

1. Turn the control knob to the right or left to select a previously stored **personal recipe** from the "personal recipes" menu (in the example, the recipe **test** has been stored).

```
personal recipes



    add
    test
```

2. Press the control knob to confirm.

3. Turn the control knob to the right or left to select **function delayed**.

```
12:30
test

    start
    change
    delete
    delay cooking
```

4. Press the control knob to confirm.

5. Turn the control knob to the right or left to select the cooking end time with the control knob. The ⊠ symbol flashes.

```
12:30                    180°
test

  ♨  00 h 35 m
  ⊠  19:30

set end timer            kg 0.7
```

6. Press the control knob to confirm.
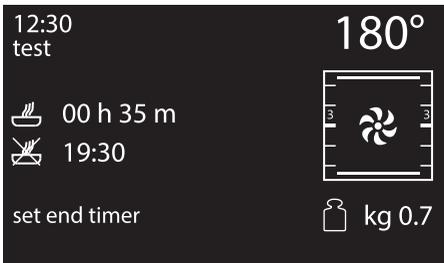
```
12:40                    180°
test

  ♨  00 h 35 m
  ⊠  19:30

start operating in       kg 0.7
06 h 15 m
```
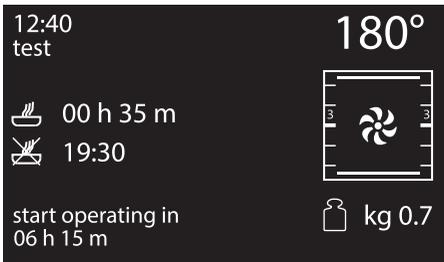
After a few seconds the ⊠ symbol stops flashing. The appliance waits for the delay start time.

3.10 Settings

> The product configuration can be set using this menu.

1. On the clock screen, press the control knob to access the main menu.

2. Turn the control knob to the right or left to select **settings** from the main menu.

3. Press the control knob to confirm.

```
menu

  cooking functions
  special functions
  preset recipes
  personal recipes
  settings
```
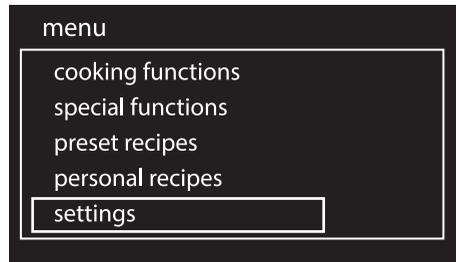
Language

Sets the interface language from those available.

1. Turn the control knob to the right or left to select **language** from the "settings" menu.
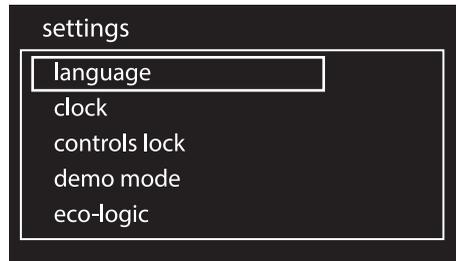
```
settings

  language
  clock
  controls lock
  demo mode
  eco-logic
```

2. Press the control knob to confirm.

3. Turn the control knob to the right or left to select the required language.

```
language
  English (AU)
  italiano
  français
  español
  Deutsch
```
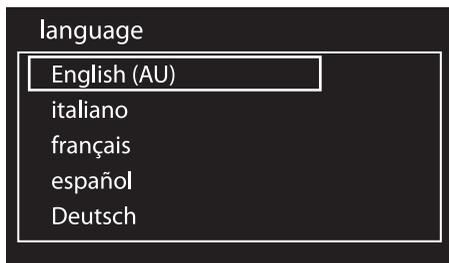
4. Press the control knob to confirm the selected language.

Clock

Allows you to change time displayed.

```
settings
  language
  clock
  controls lock
  demo mode
  eco-logic
```
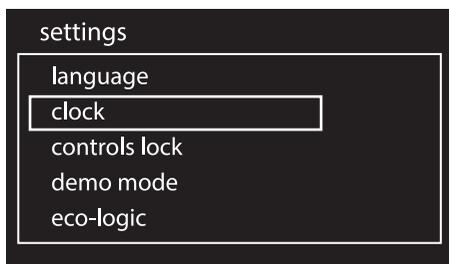
1. Turn the control knob to the right or left to set the hours.

2. Press the control knob to switch to changing the minutes.

3. Turn the control knob to the right or left to set the minutes.

```
            12:30

      press left control to save
```
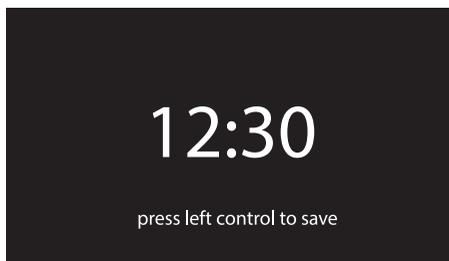
4. Press the return knob to confirm.

Controls lock

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

```
settings
  language
  clock
  controls lock
  demo mode
  eco-logic
```
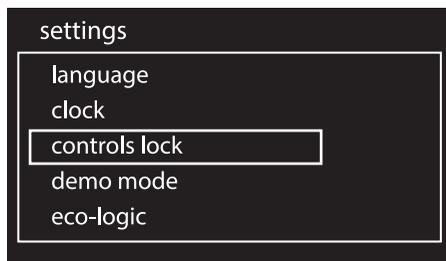
- To confirm activation of the controls lock, select **yes**.

```
      control lock: disables
        the main controls
         after 1 minute

       activate control lock?
     yes              no
```
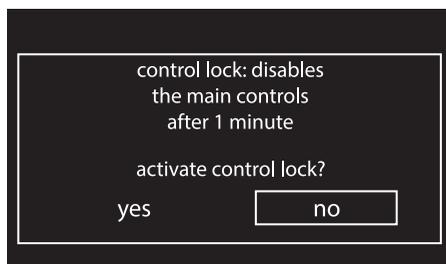
During normal operation it is indicated by the indicator light 🔑 coming on.

- To temporarily release the lock during cooking, hold the return knob down for 3 seconds. One minute after the last setting the lock will become active again.

> If the control and return knobs are touched or change position, the display will show a warning for two seconds.

Demo mode (for showrooms only)

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

```
settings
  language
  clock
  controls lock
  demo mode
  eco-logic
```
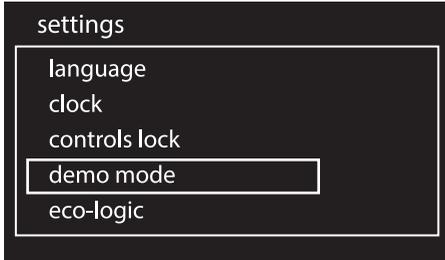
• To confirm the activation of the demo mode, select yes.

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

activate demo mode?

yes              no
```
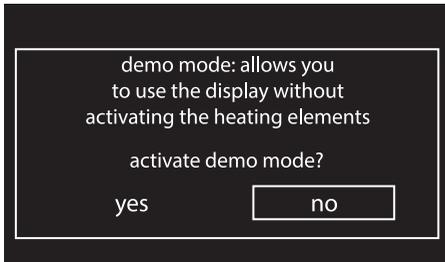
ℹ️ If the mode is active, "demo mode" will be shown on the display.

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

Eco-logic (on some models only)

This mode allows the power to the appliance to be limited. Suitable for simultaneous use with further household appliances.

If this option is enabled, the 🍃 symbol will be shown on the display.

```
settings
  language
  clock
  controls lock
  demo mode
  eco-logic
```
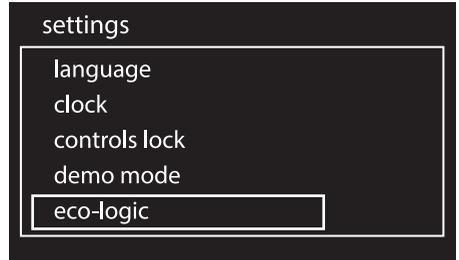
• To confirm the activation of eco-logic mode, select yes.

```
eco-logic: allows you to reduce
the power consumption
of the oven

activate eco-logic?

yes              no
```
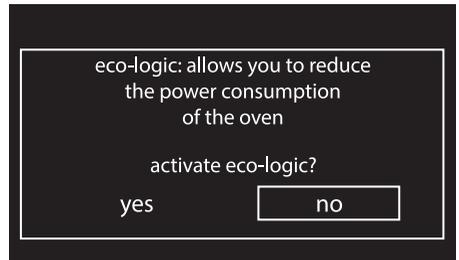
✏️ When eco-logic mode is active, pre-heat and cooking times can be extended.

Sound

Whenever one of the knobs is pressed, the appliance buzzes. This setting disables these sounds.

```
settings
  clock
  controls lock
  demo mode
  eco-logic
  sound
```
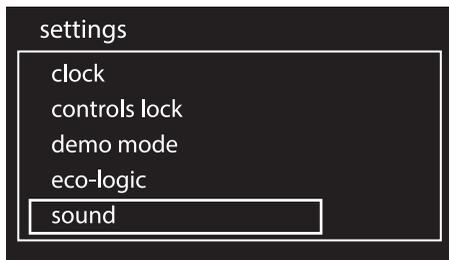
• To disable sounds when the knobs are pressed, select no.

```
        tones: activates
        control sounds

          sound on?

  yes              no
```
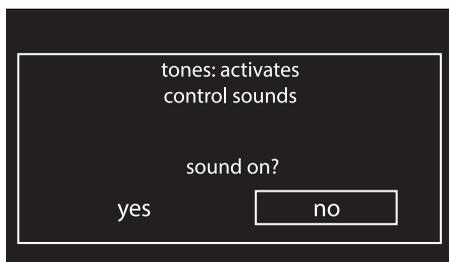
Keep warm

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

```
settings
  controls lock
  demo mode
  eco-logic
  sound
  keep warm
```
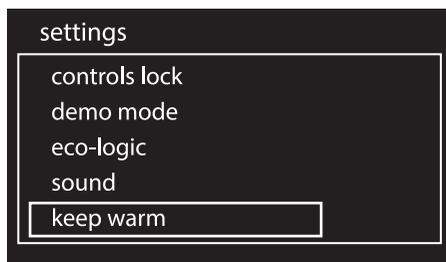
• To confirm the activation of the keep warm function, select yes.

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

        warming on?

  yes              no
```
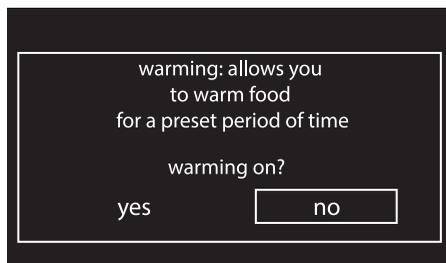
Eco-light

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

```
settings
  demo mode
  eco-logic
  sound
  keep warm
  eco-light
```
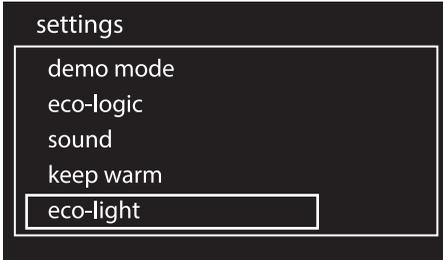
• To confirm the activation of eco-light mode, select yes.

```
eco-light: switches
the lamp off
after 1 minute

activate eco-light?
yes            no
```
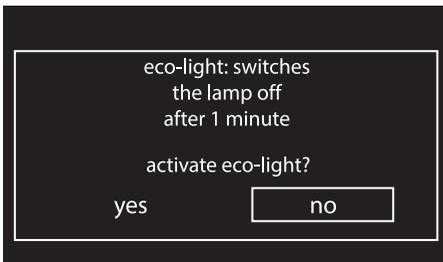
• To stop the appliance from automatically deactivating the light after one minute, set this mode to OFF.

The manual on/off control is always available with both settings by turning the return knob to the right.

Digital clock

Displays the time in digital format.

```
settings
  eco-logic
  sound
  keep warm
  eco-light
  digital clock
```
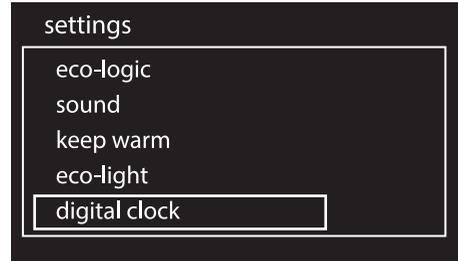
• To confirm the activation of the digital clock, select yes.

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

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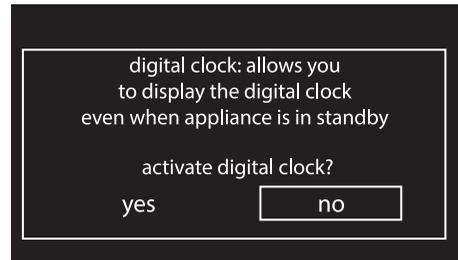
When no appliance function is active, the display will show the current time in digital format.

```
12:30
```
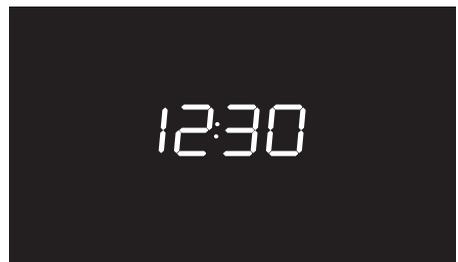
4 Cleaning and maintenance

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

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

4.2 Cleaning the surfaces

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

Ordinary daily cleaning

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

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

Food stains or residues

Do not use steel sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

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

4.3 Cleaning the door

Removing the door

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

To remove the door proceed as follows:

1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.
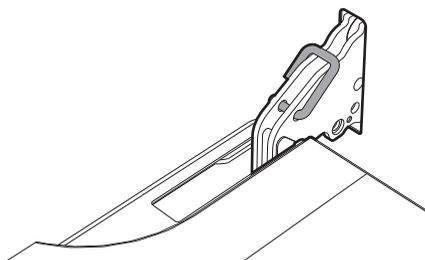
2. Grasp the door on both sides with both hands, raise it so that it forms an angle of around 30° and remove it.

30°
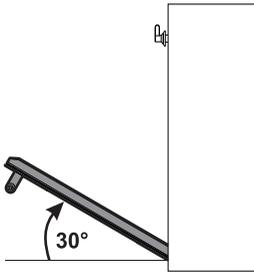
3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.

A
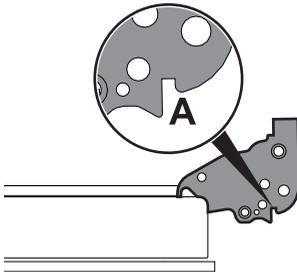
Cleaning the door glazing

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

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

Removing the internal glass panels

For easier cleaning the door internal glass panels can be disassembled.

1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (**1**).

2. Then, pull the front part upwards (**2**). In this way, the 4 pins attached to the glass detach from their housings in the oven door.
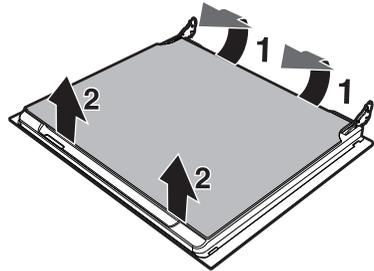
3. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.
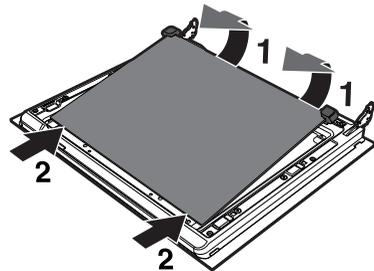
4. Clean the external glass panel and the panels previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
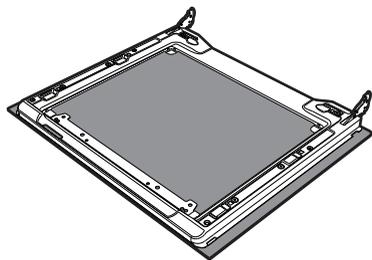
5. Refit the panels in the reverse order in which they were removed.

6. Reposition the internal glass panel. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.
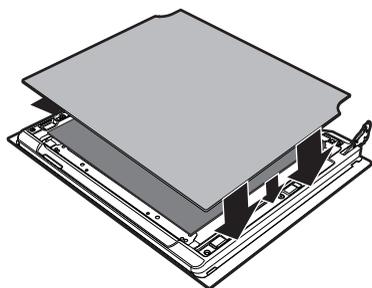
4.4 Cleaning the oven

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 door
- The rack/tray support frames

- The oven seal.

> 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.

Removing rack/tray support frames

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

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

When cleaning is complete, repeat the above procedures to put the guide frames back in.
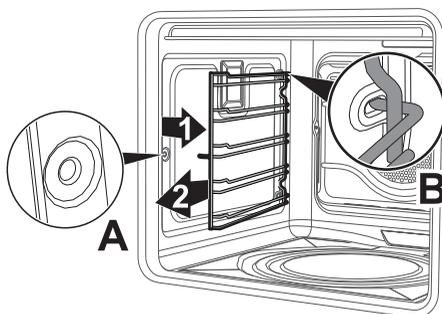
4.5 Pyrolytic (main oven only)

Pyrolytic is 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 hob 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 racks/trays support frames.
- Remove the upper guard (if present).
- Close the door.

Pyrolytic function setting

1. Turn the control knob to the right or left to select **eco pyrolytic** or **pyrolytic** from the "special functions" menu. Then press it to confirm.

```
special functions

eco pyrolytic                    ECO
                                  P
```

```
special functions

pyrolytic                         P
```
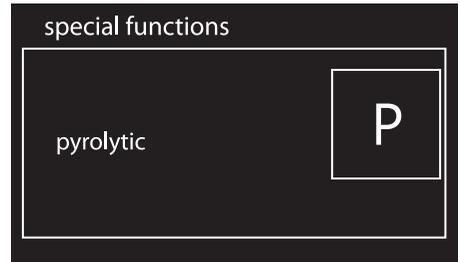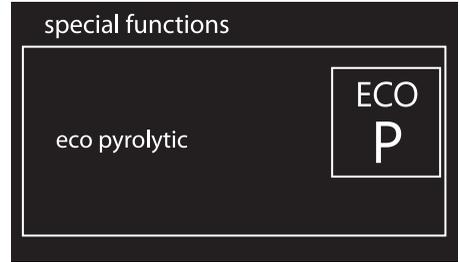
2. Turn the control knob to set the cleaning cycle duration from a minimum of 2 hours to a maximum of 3 hours (except for the [ECO P] function whose duration is 2 hours).

```
12:30
pyrolytic

↻  03 h 00 m                      P
⌖  15:30

set end timer
```
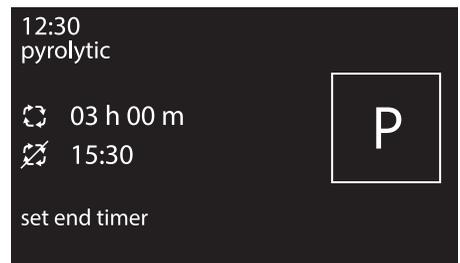
3. Press the control knob. The ⟳ symbol will now be lit solidly. The display will show a warning to remove accessories from inside the oven cavity.

```
12:30
pyrolytic

⟳  03 h 00 m                    P


remove the accessories from the oven cavity
press right control to start
```
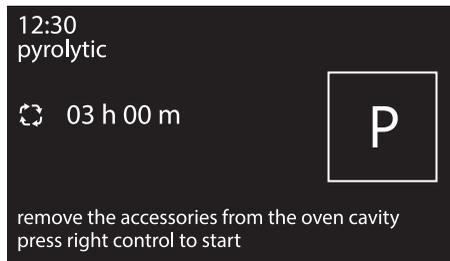
4. Press the control knob to start the pyrolytic cycle.

> ✎ Recommended pyrolytic cycle duration:
> - Light dirt: 2 hours.
> - Medium dirt: 2 hours and ½.
> - Heavy dirt: 3 hours.

Pyrolytic cycle

1. 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 symbol 🔒 is displayed) by a device that prevents the door from being opened.

```
12:45
pyrolytic

⟳  02 h 45 m                    🔒


cleaning in progress
```
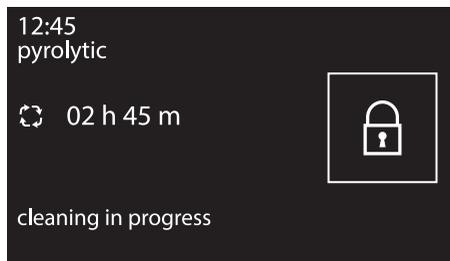
> ℹ It is not possible to select any function once the door lock device has been activated.

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

```
15:30
pyrolytic

⟳  00 h 00 m                    🔒


end of cleaning
cooling in progress
```
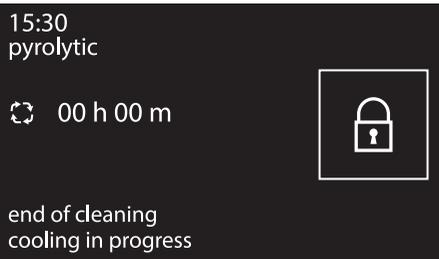
3. The display will indicate that the cooling procedure is in progress.

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

> ℹ 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.

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

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.

Setting of programmed pyrolytic cycle

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

1. After selecting the pyrolytic cycle duration, press the control knob. The display shows the current time and the ![symbol] symbol comes on.

2. Turn the control knob to set the time you wish the pyrolytic cycle to finish.

3. After a few seconds, the symbols ![symbol]

   and ![symbol] remain lit steadily and the appliance waits for the set start time in order to start the cleaning cycle.

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.

4.6 Extraordinary maintenance

Removing and installing the door seal (auxiliary oven only)

To remove the seal:

• Release the hooks in the 4 corners and pull the seal outwards.
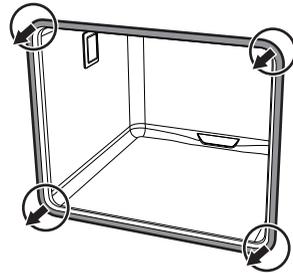
To install the seal:

• Attach the hooks in the 4 corners of the seal.

Seal maintenance recommendations

The seals should be soft and flexible.

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.
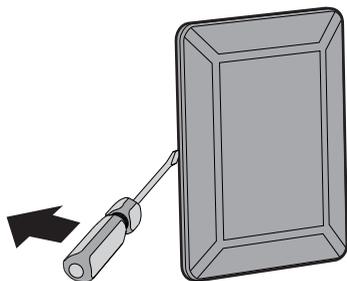
4. Slide the lamp out and remove it.
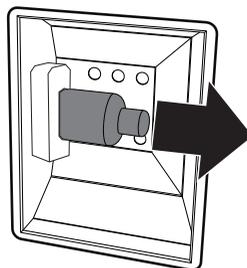
> 📝 Do not touch the halogen lamp directly with your fingers, but hold it using insulating material.

5. Replace the lamp with one of the same type (40W).
6. Replace the bulb cover. Make sure that the inner shaped part of the glass (**A**) is facing the door.
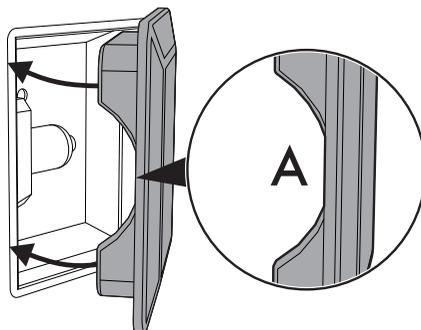
7. Press the cover completely down so that it attaches perfectly to the bulb support.

To keep the seal clean, wash it using a non-abrasive sponge and lukewarm water.**What to do if...**

The display is completely off:

• Check the mains power supply.

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

The appliance does not heat up:

• Check whether it has been set in "demo" mode (for further details see "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 cleaning cycle (pyrolytic) it is not possible to select a function:

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

The display shows "Error 4":

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

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

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

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

If other Error XX error messages are indicated:

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

5 Installation

5.1 Electrical connection

> ⚠ **Power voltage**
> **Danger of electrocution**

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

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

Connection modes:

- **220-240 V 2~**
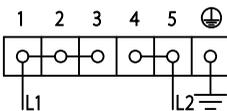
Use a **3 x 4 mm² three-core** cable.

- **220-240 V 3~**
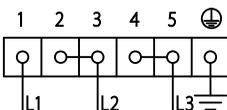
Use a **4 x 2.5 mm² four-core** cable.

- **220-240 V 1N~**
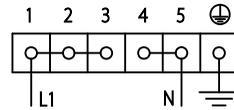
Use a **3 x 4 mm² three-core** cable.

- **380-415 V 2N~**
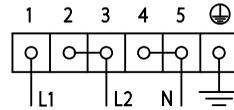
Use a **4 x 2.5 mm² four-core** cable.

- **380-415 V 3N~**
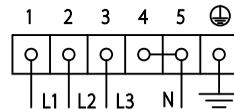
Use a **5 x 2.5 mm² five-core** cable.

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

## 5.2 Cable replacement

⚠ Power voltage
Danger of electrocution

• Disconnect the main power supply.

1. Unscrew the fastening screws **2** of the terminal board cover.
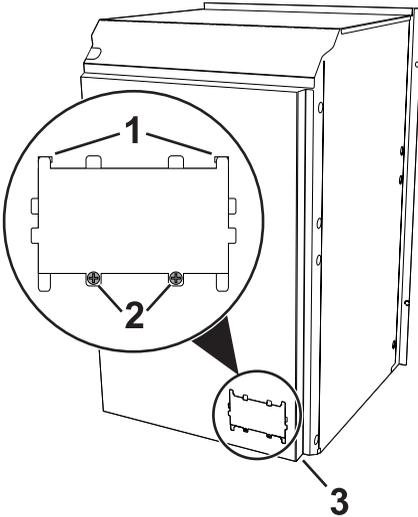
2. Slide the tabs **1** of the terminal board cover out of the grooves;

3. Loosen the screw of the cable retention bracket in the right lower part of the oven back **3**;

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

5.3 Positioning

⚠ Heavy appliance
Danger of crush injuries

• Place the appliance into the piece of furniture with the aid of a second person.

⚠ Pressure on the open door
Risk of damages to the appliance

• When positioning the appliance during installation, do not use the door handle to lift up or move this 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.

Fixing

To secure the appliance to the counter, screw in 6 screws through the holes in the frame.
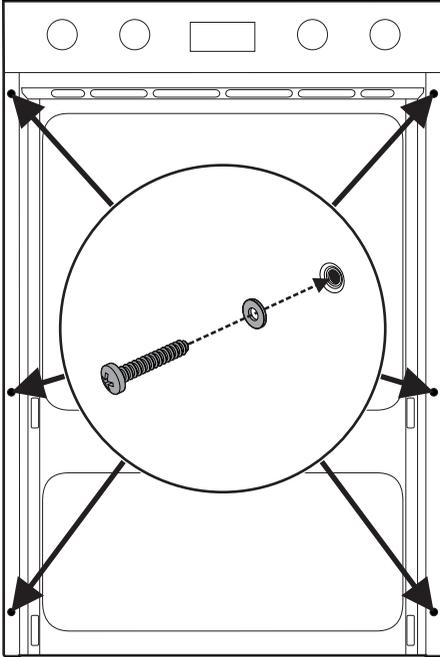

Appliance overall dimensions (mm)

Mounting (mm)

550

min. 550

87.5

490-500

45°

2

200 cm^2

483
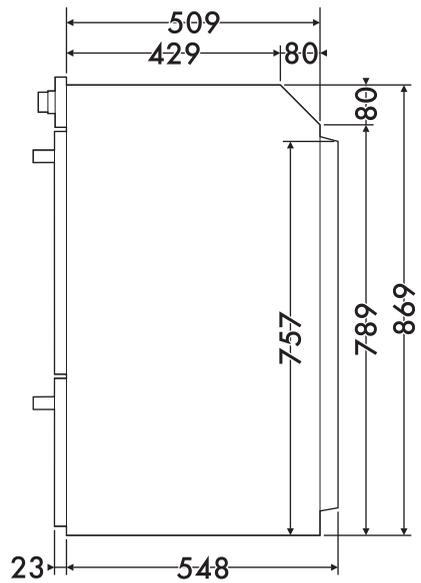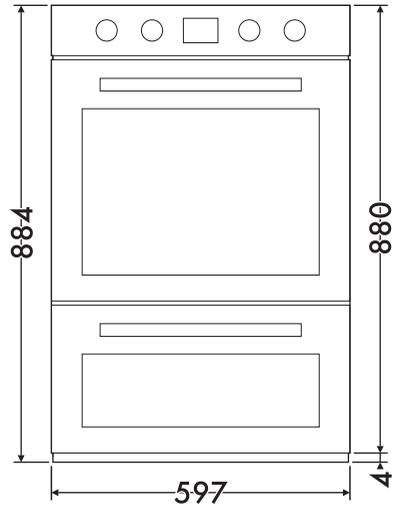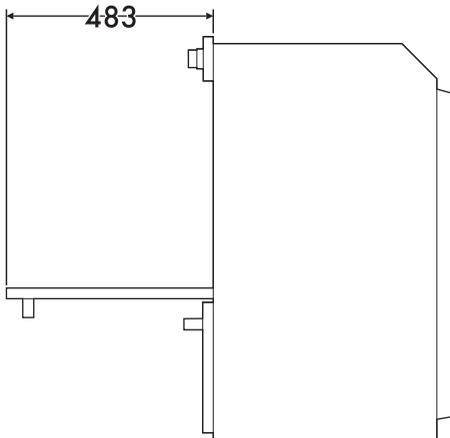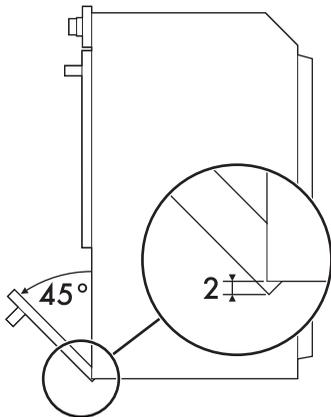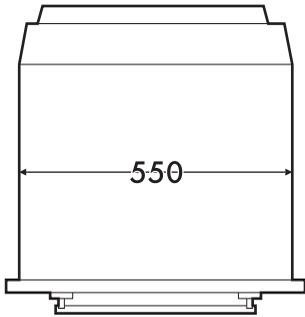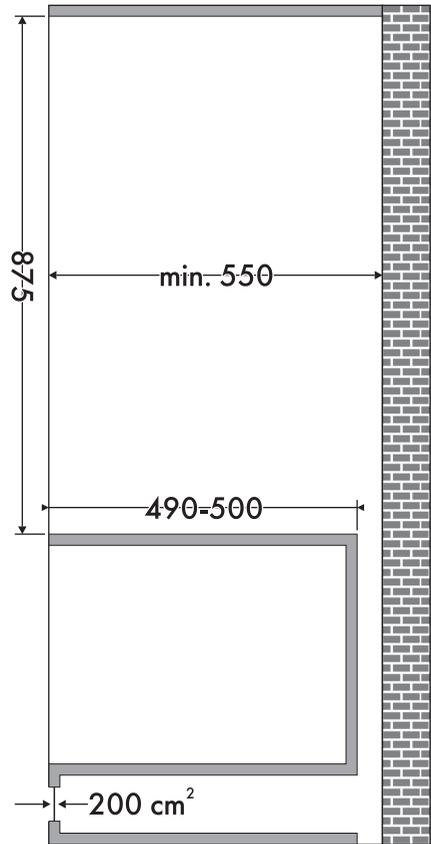
Create an opening with a total surface area of at least 200 cm² in the bottom front part of the unit.

The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. When positioning, keep to the dimensions of the unit and the overall dimensions of the oven.

Depending on the type of installation a slot should be foreseen for ventilating the appliance.
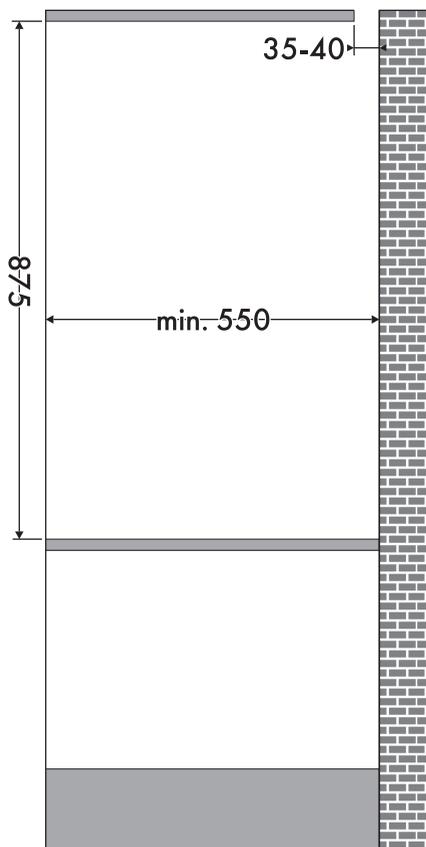
> To be able to open the door completely, any unit protuberance should be at a distance of at least 1 cm from the oven.

35-40

875

min. 550
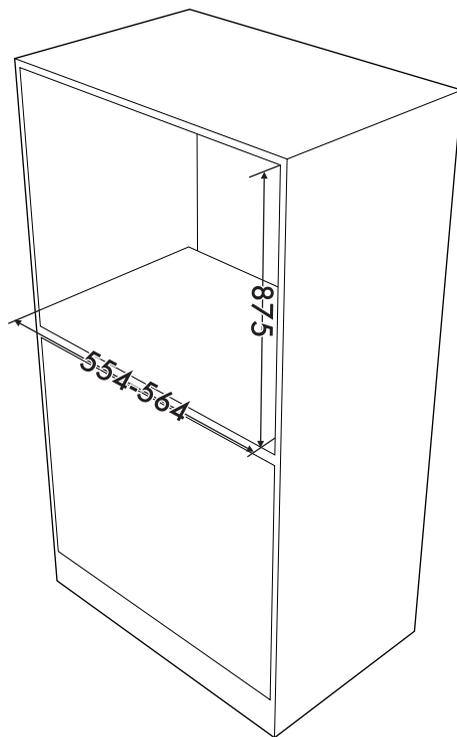
> Create a 35-40 mm deep opening in the top rear part of the unit.

875

554-564

914778165/A