

| | | | |
|-----------------------------|-----------|--|-----------|
| PRECAUTIONS | 26 | Using the accessories | 33 |
| General safety instructions | 26 | Using the oven | 33 |
| Appliance purpose | 29 | Analogue programmer | 34 |
| This user manual | 29 | Direct Steam cooking | 34 |
| Manufacturer's liability | 29 | Cooking advice | 35 |
| Identification plate | 30 | Traditional cooking information table | 36 |
| Disposal | 30 | Direct Steam cooking information table | 37 |
| To save energy | 30 | CLEANING AND MAINTENANCE | 38 |
| How to read the user manual | 30 | Cleaning the appliance | 38 |
| DESCRIPTION | 31 | Cleaning the door | 39 |
| General Description | 31 | Cleaning the oven cavity | 40 |
| Control panel | 31 | Extraordinary maintenance | 41 |
| Other parts | 31 | INSTALLATION | 42 |
| Accessories | 32 | Electrical connection | 42 |
| Advantages of steam cooking | 32 | Positioning | 43 |
| USE | 33 | | |
| Preliminary operations | 33 | | |

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

PRECAUTIONS

General safety instructions

Risk of personal injury

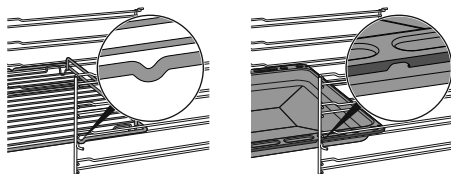
- **ATTENTION:** during use, the appliance and its accessible parts become very hot. Children must be kept away from the appliance.
- **ATTENTION:** during use, the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance

- must not be carried out by unsupervised children.
- The cooking process must always be monitored. A short cooking process must be continuously surveyed.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.

- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not pull the cable to unplug the appliance.

Risk of damaging the appliance

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



- Do not use steam jets to clean

the appliance.

- Do not spray any spray product near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: never leave objects in the oven cavity.
- **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**
- Do not use plastic cookware or containers when cooking food.
- Do not place sealed tins or containers in the oven cavity.
- 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 necessary, you can use the tray rack (supplied or sold separately, depending on the model) by placing it on the bottom as a support for cooking.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Never use the oven door to

lever the appliance into place when fitting.

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

Installation and maintenance

- **THIS APPLIANCE MUST NOT BE INSTALLED IN A BOAT OR CARAVAN.**
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Have the electrical connection performed by authorised technical personnel.
- 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 cable becomes damaged, contact technical

support immediately to arrange for it to be replaced in order to avoid possible hazards.

- **WARNING:** while positioning the appliance, make sure that the power supply cable is not caught or damaged.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

For this appliance

- **WARNING:** ensure that the appliance is switched off before replacing the bulb, to prevent electric shocks.
- 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.
- (on some models only) Only use the temperature probe provided or recommended by the manufacturer.
- For cooking with the Direct Steam function, take great care not to exceed the maximum capacity of the tray (250 ml).

Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered inappropriate. It cannot be used:

- in employee kitchens, shops, offices and other working environments.
- in farms/farmhouses.
- by guests in hotels, motels and residential environments.
- In bed and breakfast accommodation.

This user manual

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

Manufacturer's liability

The manufacturer declines all liability for

damage to persons or property caused by:

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

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.

Disposal



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

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



Power voltage Danger of electrocution

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

To dispose of the appliance:

- Cut the power cable and remove it.
- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.

To save energy

- Only preheat the appliance if the recipe requires you to do so. The preheating stage can be disabled for all functions (see

chapter "Preheating") apart from the PIZZA (preheating cannot be disabled) and ECO functions (no preheating stage).

- When using the functions (including the ECO function), avoid opening the door during cooking.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the oven clean at all times.

How to read the user manual

This user manual uses the following reading conventions:



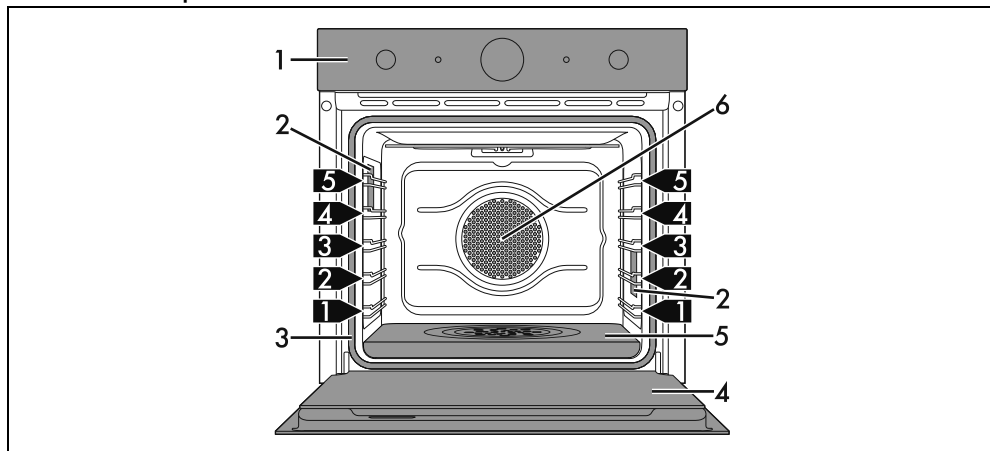
Warning/Caution



Information/Advice

DESCRIPTION

General Description



1 Control panel

2 Light bulb

3 Seal

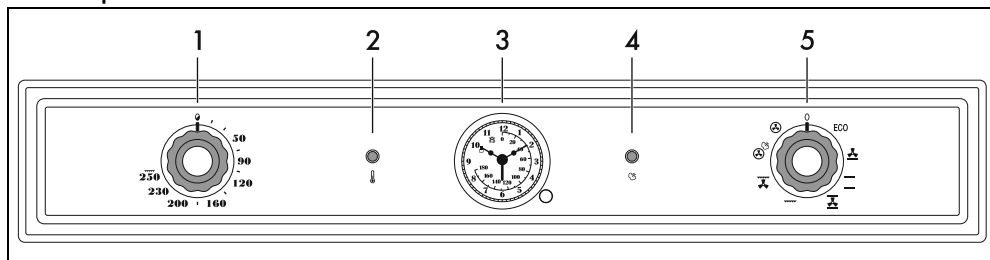
4 Door

5 Evaporation tray

6 Fan

1,2,3... Frame shelf

Control panel



1 Temperature knob

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum setting.

2 Thermostat indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It will then turn on and off regularly, indicating that the temperature set inside the oven is being kept constant.

3 Analogue programmer

Useful for displaying the current time, setting programmed cooking operations and programming the minute minder timer.

4 Direct Steam indicator light

It switches on when you select the "Direct Steam" function using the function knob.

5 Function knob

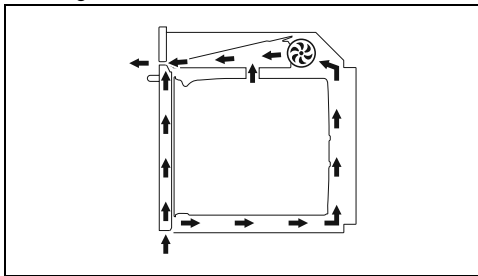
The oven's various functions are suitable for different cooking methods. After selecting the required function, set the cooking temperature using the temperature knob.

Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards.

Cooling fan



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

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

Oven lighting

The appliance's interior lighting comes on:

- when the door is opened (on some models only).
- when any function is selected, apart from **ECO** function (where present).



(on some models only) When the door is open, it is not possible to turn off the interior lighting.

Accessories



Not all accessories are available on some models.

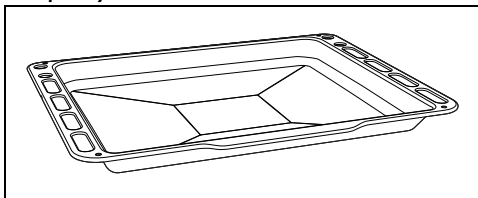


The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



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

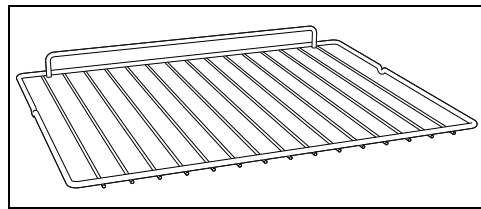
Deep tray



Useful for collecting fat from foods placed on

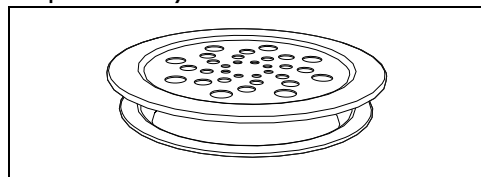
the rack above and for cooking pies, pizzas, baked desserts, biscuits, etc.

Rack



Used for supporting containers with food during cooking.

Evaporation tray and lid



The maximum capacity of the evaporation tray is 250 ml.

Distributes the steam inside the oven cavity.

Other cooking containers

- You may also use your own containers for cooking, as long as they are resistant to high temperatures.
- For steam cooking, the use of metal containers is recommended. Metal facilitates better distribution of heat to the foods.
- It is normal for metal containers to deform somewhat during high-temperature cooking, but they will return to their original shape when they cool down.
- Thick ceramic plates may require more heat than normal. Longer cooking times may be necessary.

Advantages of steam cooking

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

It is also ideal for defrosting foods rapidly, for heating up foods without hardening or drying them out, and for naturally removing salt from foodstuffs preserved with salt.

Preliminary operations



See General safety instructions.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see chapter "CLEANING AND MAINTENANCE").

First heating

1. Set a cooking time of at least one hour (see paragraph "Using the oven").
2. Heat the empty oven compartment at the maximum temperature to burn off any residues left by the manufacturing process.

When heating the appliance

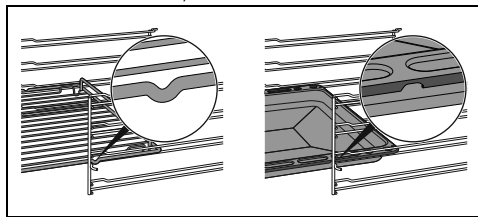
- air the room;
- don't stay.

Using the accessories

Racks and trays

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

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



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.

Using the oven




See General safety instructions.

Switching on the oven

To switch on the oven:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.



Make sure that the programmer clock shows the  symbol, otherwise it will not be possible to turn on the oven.

List of traditional cooking functions

ECO

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

It is recommended for all types of food, excluding those that can create a lot of humidity (such as vegetables).

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



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



In the ECO function cooking times (and any preheating) are longer and may depend on the amount of food in the cooking compartment.



The ECO function is a delicate cooking function and is recommended for food withstanding temperatures lower than 210°C; in case of cooking at higher temperatures, select another function.

THERMALLY-VENTILATED BASE



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

STATIC

Traditional cooking suitable for the preparation of one dish at a time. Ideal for cooking roasts, fatty meats, bread, pies.

FAN-ASSISTED



Intense and homogeneous cooking. Ideal for biscuits, cakes and multilevel cooking.

GRILL



It allows to obtain excellent grilling and grating results. Used at the end of cooking, it gives a uniform browning to the dishes.

FAN-ASSISTED GRILL



Allows optimal grilling of even the thickest meats. Perfect for large cuts of meat.

DIRECT STEAM



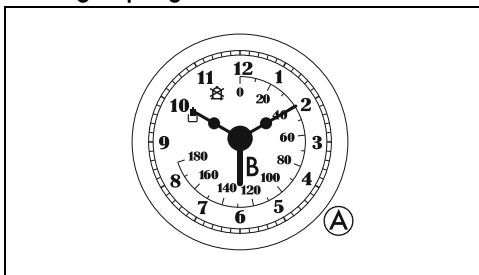
This function activates the central part of the lower heating element together with the circular heating element and fan, allowing the food to be cooked by the evaporation of the water in the tray. The fan evenly distributes the heat and steam that cooks the food delicately and keeps the appearance of the food and its nutrients unaltered.

THERMALLY-VENTILATED



The heat is distributed quickly and evenly. Suitable for all dishes, ideal for cooking on several levels without mixing odours and flavours.

Analogue programmer



A Setting knob

B Cooking start pointer

Setting the time

- To set the time, pull out the setting knob A and turn it clockwise.

Manual cooking

Turn the setting knob A clockwise until the cooking start pointer B lines up with the symbol



Timed cooking



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

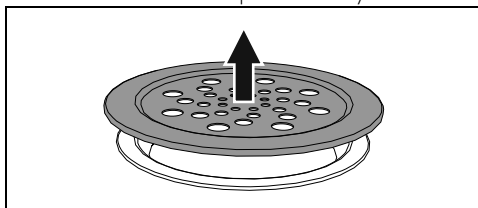
- After selecting a cooking function and temperature, turn the setting knob A.
- Move the cooking start pointer B to the required time indicated in the centre of the clock (0... 180 minutes).
- When the set time has elapsed, all heating elements will turn off and a buzzer will sound.
- To turn off the buzzer, turn the setting knob A clockwise to the symbol

Direct Steam cooking

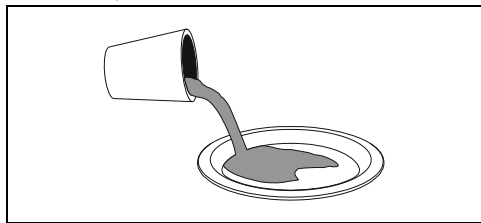


Do not place food or any other object directly on the bottom of the oven. The base of the oven and the evaporation tray must always be left free.

- Open the oven door.
- Lift the lid of the evaporation tray.



3. Fill the tray with sufficient water for the cooking duration (see "Direct Steam cooking information table").

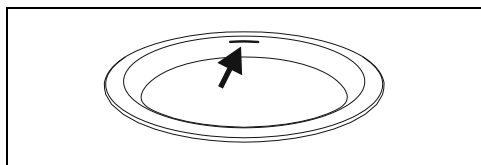


Use cold tap water which is not too hard, softened water or still mineral water.



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

The maximum capacity level of the tray is indicated by a notch engraved on its inner surface.



The maximum capacity of the evaporation tray is 250 ml.

4. Put the lid back on the tray.
5. Place the dish on the tray.
6. Place the tray with the food inside the oven cavity.
7. Select the Direct Steam function using the function knob.
8. Select the temperature and cooking time using the appropriate knobs.



For optimal results and to save energy, it is recommended to fill the tray with enough water for the desired cooking.

End of Direct Steam cooking

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

3. Wait until the appliance is completely cold before cleaning.

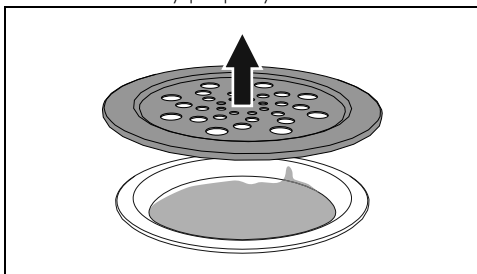


Note: the evaporation tray cover may be very hot, use appropriate protection.

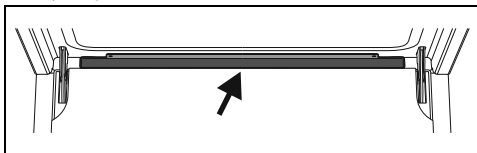


If cooking has just been performed with temperatures greater than 100°C , you must wait for the oven cavity to cool down in order to use Direct Steam function.

4. Remove the lid from the evaporation tray inside the oven cavity, remove residual water and dry properly.



5. Remove condensate from the base and walls of the oven cavity, glass and drip tray and the front of the appliance using a sponge.



Take care: the water may be very hot.

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).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a

spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- When using the fan-assisted with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you set the temperature to the maximum value to optimise cooking.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.

- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for defrosting and proving

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

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

Traditional cooking information table

| Food | Weight (kg) | Function | Shelf | Temperature (°C) | Time (minutes) | |
|-----------------|-------------|----------------------|-------|------------------|--------------------------|--------------------------|
| Lasagne | 3 - 4 | Static | 1 | 220 - 230 | 45 - 50 | |
| Pasta bake | 3 - 4 | Static | 1 | 220 - 230 | 45 - 50 | |
| Roasted veal | 2 | Fan-assisted | 2 | 180 - 190 | 90 - 100 | |
| Pork loin | 2 | Fan-assisted | 2 | 180 - 190 | 70 - 80 | |
| Sausages | 1.5 | Fan-assisted grill | 4 | 280 | 15 | |
| Roast beef | 1 | Fan-assisted | 2 | 200 | 40 - 45 | |
| Roast rabbit | 1.5 | Thermally-ventilated | 2 | 180 - 190 | 70 - 80 | |
| Turkey breast | 3 | Fan-assisted | 2 | 180 - 190 | 110 - 120 | |
| Roast pork neck | 2 - 3 | Fan-assisted | 2 | 180 - 190 | 170 - 180 | |
| Roast chicken | 1.2 | Fan-assisted | 2 | 180 - 190 | 65 - 70 | |
| | | | | | 1 st sur-face | 2 nd sur-face |
| Pork chops | 1.5 | Fan-assisted grill | 4 | 280 | 15 | 5 |
| Spare ribs | 1.5 | Fan-assisted grill | 4 | 280 | 10 | 10 |

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

| Food | Weight (kg) | Function | Shelf | Temperature (°C) | Time (minutes) | |
|---------------|-------------|----------------------|-------|------------------|----------------|---|
| Bacon | 0.7 | Grill | 5 | 280 | 7 | 8 |
| Pork fillet | 1.5 | Fan-assisted grill | 4 | 280 | 10 | 5 |
| Beef fillet | 1 | Grill | 5 | 280 | 10 | 7 |
| Salmon trout | 1.2 | Fan-assisted | 2 | 150 - 160 | 35 - 40 | |
| Delicate fish | 1.5 | Fan-assisted | 2 | 160 | 60 - 65 | |
| Flounder | 1.5 | Fan-assisted | 2 | 160 | 45 - 50 | |
| Pizza | 1 | Fan-assisted | 2 | 280 | 8 - 9 | |
| Bread | 1 | Thermally-ventilated | 2 | 190 - 200 | 25 - 30 | |
| Focaccia | 1 | Fan-assisted | 2 | 180 - 190 | 20 - 25 | |
| Ring cake | 1 | Thermally-ventilated | 2 | 160 | 55 - 60 | |
| Tart | 1 | Thermally-ventilated | 2 | 160 | 35 - 40 | |
| Ricotta cake | 1 | Thermally-ventilated | 2 | 160 - 170 | 55 - 60 | |
| Jam tarts | 1 | Fan-assisted | 2 | 160 | 20 - 25 | |
| Chiffon cake | 1.2 | Thermally-ventilated | 2 | 160 | 55 - 60 | |
| Profiteroles | 1.2 | Fan-assisted | 2 | 180 | 80 - 90 | |
| Sponge cake | 1 | Thermally-ventilated | 2 | 150 - 160 | 55 - 60 | |

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

Direct Steam cooking information table

| Food | Weight (kg) | Water (ml) | Shelf | Temperature (°C) | Time (minutes) |
|--------------------------|-------------|------------|-------|------------------|----------------|
| PASTA | | | | | |
| Lasagne | 1.6 | 120 - 130 | 2 | 190 - 200 | 35 - 40 |
| Pasta bake | 1.2 - 1.5 | 120 - 130 | 2 | 190 - 200 | 35 - 40 |
| MEAT | | | | | |
| Roast turkey | 1.5 | 180 | 2 | 190 - 200 | 80 - 90 |
| Pork loin | 1.5 | 180 | 2 | 190 - 200 | 85 - 90 |
| Roast rabbit (in pieces) | 1 | 160 | 2 | 180 - 190 | 80 - 90 |
| Ribs (plain strip) | 0.5 | 160 | 2 | 200 | 55 - 60 |
| Leg of lamb well done | 2 | 160 | 2 | 190 - 200 | 95 - 100 |
| DOUGH | | | | | |
| Rolls | 100 g each | 60 | 2 | 180 | 30 - 35 |
| Bread (loaf) | 0.4 | 80 | 2 | 180 | 40 - 45 |

The amount of water recommended in the table may vary according to the type of food, the weight and the cooking time.

The oven is always preheated when the Direct Steam function is used.

Roast meats, vegetables and potatoes should be mixed and/or turned during cooking to achieve uniform browning on all sides.

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

| Food | Weight (kg) | Water (ml) | Shelf | Temperature (°C) | Time (minutes) |
|-----------------------------------|-----------------|------------|-------|------------------|----------------|
| Focaccia | 1 | 80 | 2 | 190 - 200 | 20 - 25 |
| FRESH FISH | | | | | |
| Sea bass | 0.4 - 0.5 | 100 | 2 | 200 | 25 |
| Salmon steak (2 cm thick) | 0.18 | 80 | 2 | 180 | 17 |
| Monkfish (whole) | 0.7 | 100 | 2 | 200 - 210 | 45 - 50 |
| VEGETABLES | | | | | |
| Roast potatoes | 1 | 80 | 2 | 210 - 220 | 40 - 45 |
| Roasted mixed vegetables | 0.6 | 80 | 2 | 210 | 35 |
| REHEATING FOOD | | | | | |
| Pasta | 0.3 | 100 - 110 | 2 | 120 | 15 - 25 |
| Sliced roast meats/ spare ribs | 0.5 | 100 - 110 | 2 | 120 | 15 - 25 |
| Bread | 0.5 | 100 - 110 | 2 | 120 | 15 - 25 |
| Strudel | 0.5 | 100 - 110 | 2 | 120 | 15 - 25 |
| DESSERTS/PASTRIES | | | | | |
| Ring cake | 1 | 60 | 2 | 160 | 50 - 55 |
| Strudel | 1 | 60 | 2 | 170 | 35 - 40 |
| Muffins (tin) | 40 g each | 60 | 2 | 160 | 15 - 17 |
| Chiffon cake | 1 | 60 | 2 | 160 | 55 - 60 |
| Sponge cake | 1 | 60 | 2 | 160 | 60 - 65 |
| Biscuits (thickness 0.5 cm) | total dough 0.3 | 60 | 2 | 170 | 18 - 20 |

The amount of water recommended in the table may vary according to the type of food, the weight and the cooking time.

The oven is always preheated when the Direct Steam function is used.

Roast meats, vegetables and potatoes should be mixed and/or turned during cooking to achieve uniform browning on all sides.

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

CLEANING AND MAINTENANCE

Cleaning the appliance



See General safety instructions.

Cleaning the surfaces

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

Ordinary daily cleaning

Always and only use specific products that do not contain abrasives or chlorine-based acids. Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

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

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

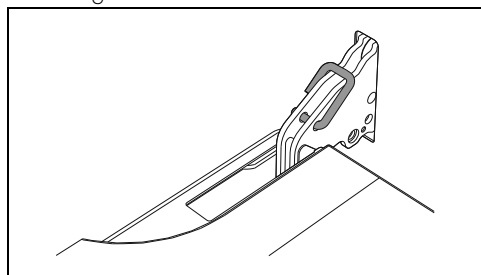
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cleaning the door

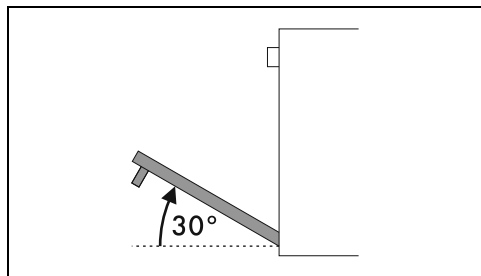
Door disassembly

For easier cleaning it is recommended to remove the door and place it on a tea towel. To remove the door proceed as follows:

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

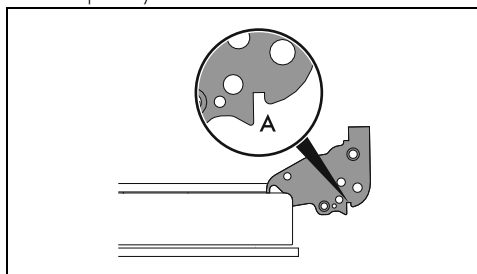


2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



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.



4. Lower the door and once it is in place remove the pins from the holes in the hinges.

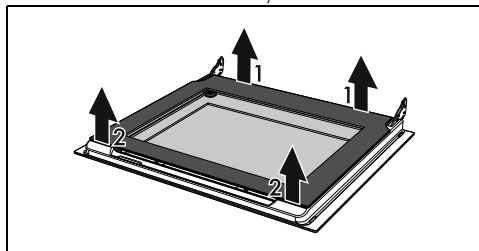
Cleaning the door glazing

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

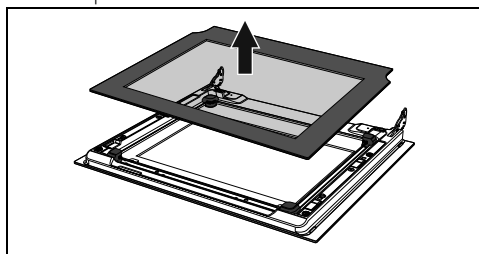
Removing the internal glass panes

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

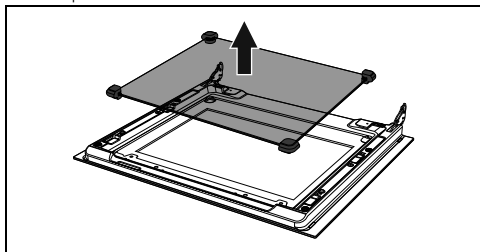
1. Lock the door with the appropriate pins.
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows 1.



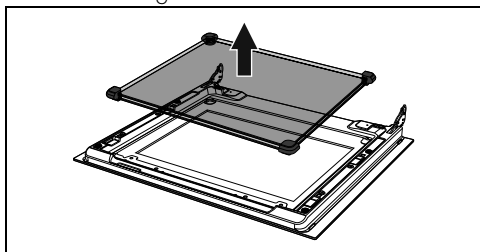
3. Release the front pins following the movement indicated by the arrows 2
4. Then remove the inner glass pane from the front profile.



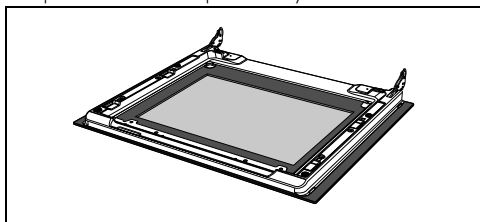
5. Remove the intermediate glass unit by lifting it upwards.



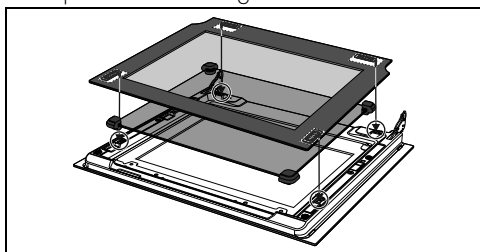
N.B.: in some models, the intermediate glass unit consists of two glasses.



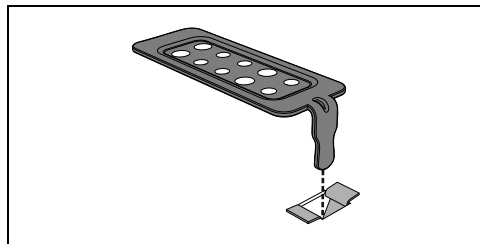
6. Clean the external glass pane and the panes removed previously.



7. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
8. Reinsert the intermediate glass unit and reposition the inner glass.



9. Be sure to fit the 4 pins of the inner glass well into their seats on the door.



Cleaning the oven cavity

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

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

Take out all removable parts before cleaning. For easier cleaning, it is recommended to remove:

- the door;
- The rack/tray support frames.



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

Drying

Cooking food generates moisture inside the appliance. This is a normal phenomenon and does not affect the appliance's operation in any way.

Each time you finish cooking:

1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

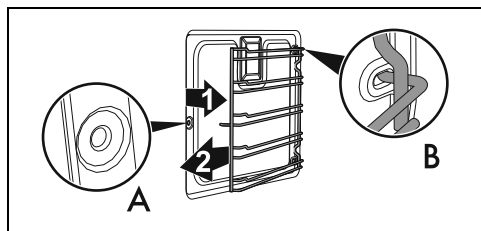
Removing racks/trays support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

To remove the rack/tray support 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 B at the back.



- When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

Cleaning the evaporation tray and lid

It is recommended to clean and dry the evaporation tray and the perforated lid well after each Direct Steam cooking.

Commonly used cleaning products can be used; avoid products that are too aggressive and/or acidic.

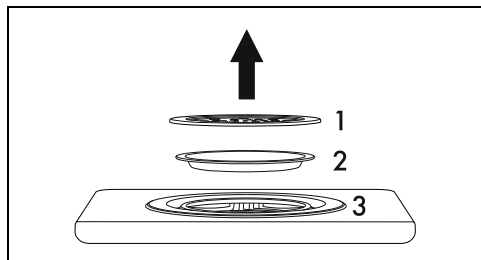
The lid and tray can be washed in the dishwasher.

If limescale build-up occurs, use an anti-limescale detergent for steel surfaces.

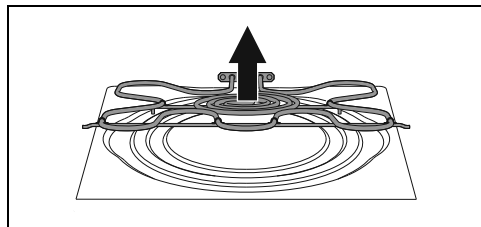
Cleaning the lower part

It is recommended that you clean and dry the bottom of the oven after using the Direct Steam function:

1. Remove in sequence, the perforated lid (1), the evaporation tray (2) and the bottom (3); lift the bottom by a few millimetres and pull it outwards.



2. Carefully lift the end of the lower heating element by a few centimetres and clean the bottom of the oven.



3. Put the heating element back into its seat when finished. Wait until the oven cavity is completely dry before putting back the accessories.

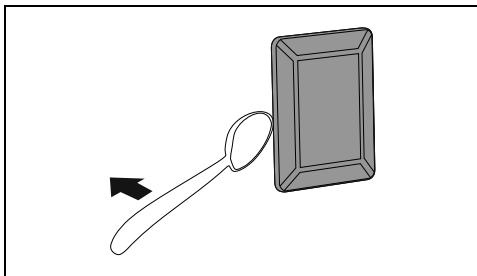
Extraordinary maintenance

Replacing the internal light bulb



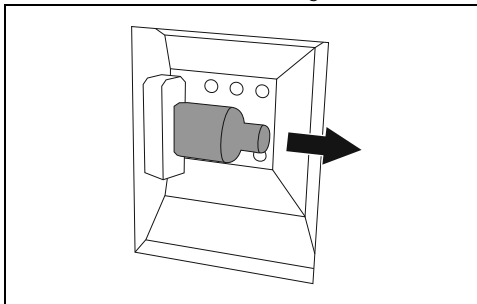
Power voltage
Danger of electrocution

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



Take care not to scratch the enamel of the oven cavity wall.

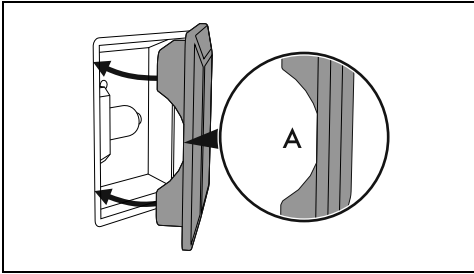
4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

5. Replace the light bulb with one of the same type (40 W).

6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



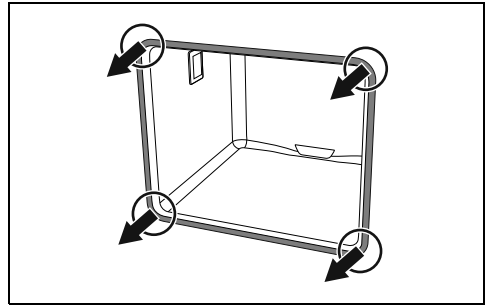
7. Press the cover completely down so that it attaches perfectly to the bulb support.

Installing and removing the seal

To remove the seal:

- Unhook the clips in the 4 corners then pull

the seal outwards.



To refit the seal:

- Hook the clips in the 4 corners onto the seal.

Seal maintenance tips

The seal should be soft and elastic.

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

INSTALLATION

Electrical connection



See General safety instructions.



The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

General information

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

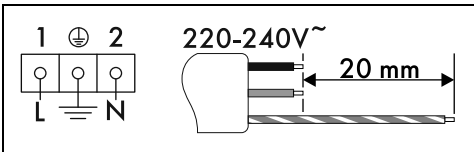
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

The appliance can work in the following modes:

- 220-240 V~



3 x 1.5 mm² three-core cable.

Fixed connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

For the Australian/New Zealand market:

The circuit breaker incorporated in the fixed connection must comply with AS/NZS 3000.

Connection with plug and socket

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

Avoid using adapters, gang sockets or shunts as these could cause overheating and a risk of burns.



The values indicated above refer to the cross section of the internal lead.

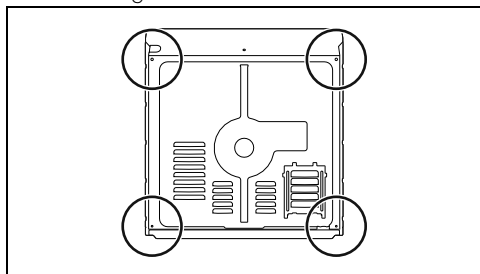
Cable replacement



**Power voltage
Danger of electrocution**

- Disconnect the mains power supply.

1. Unscrew the rear casing screws and remove the casing to access the terminal board.



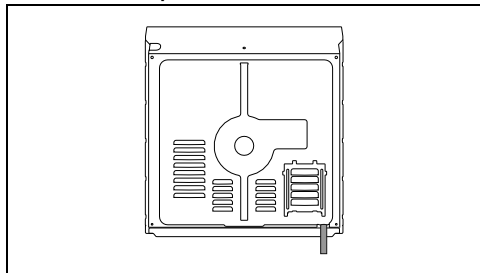
2. Replace the cable.
3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.

Positioning



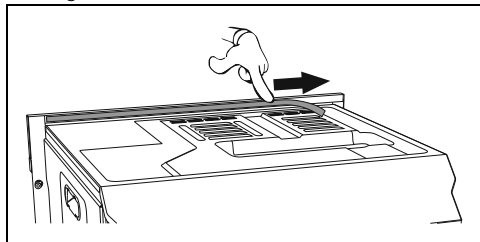
See General safety instructions.

Position of the power cable

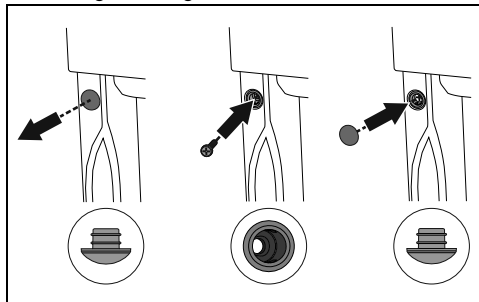


Front panel seal

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

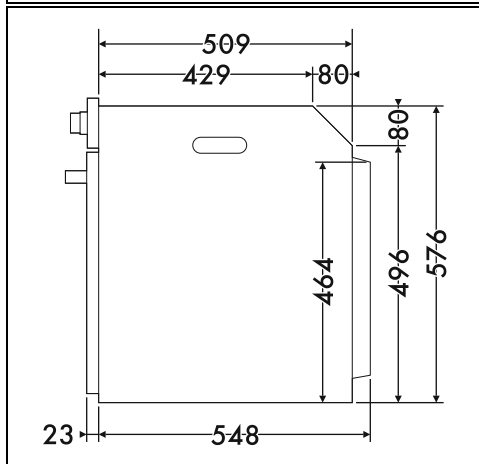
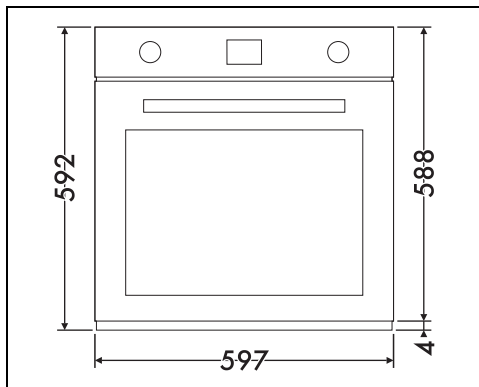


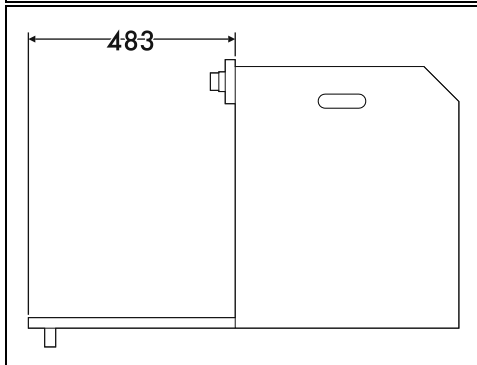
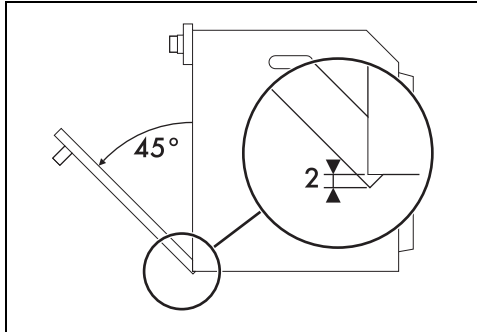
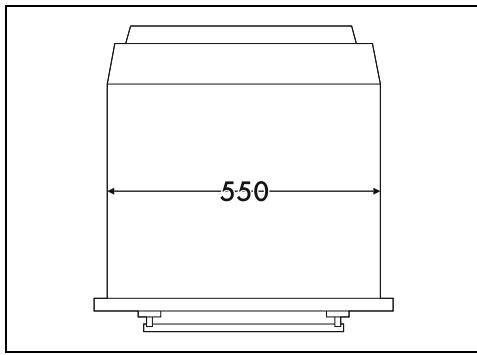
Fastening bushings



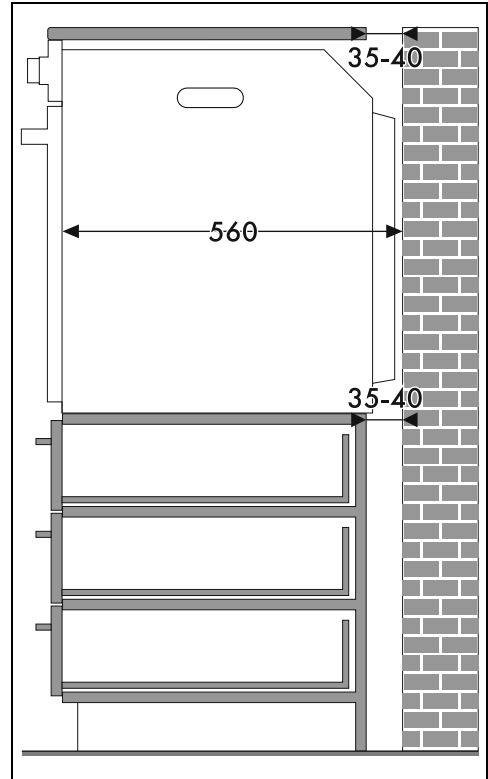
1. Remove the bushing covers on the front of the appliance.
2. Mount the appliance into the recess.
3. Secure the appliance to the cabinet using screws.
4. Cover the bushings with the previously removed covers.

Appliance overall dimensions (mm)

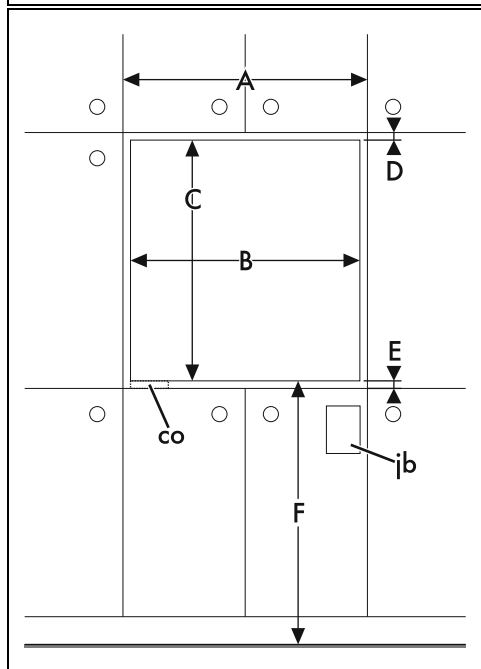
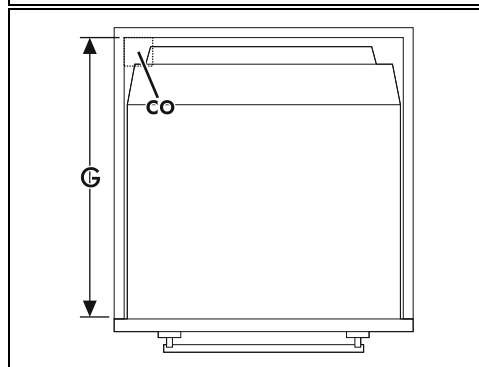
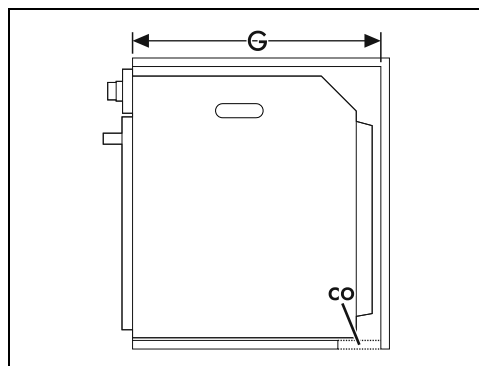
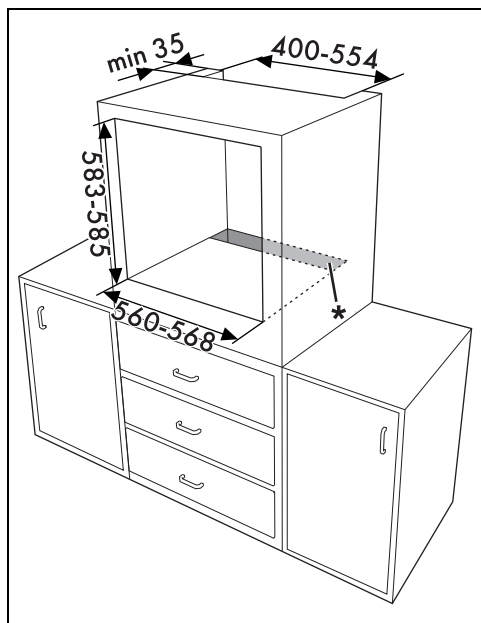




Mounting into a column (mm)



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



A min. 603 mm

B 560 - 568 mm

C 583 - 585 mm

D 9 - 11 mm

E min. 5 mm

F 121 - 1105 mm

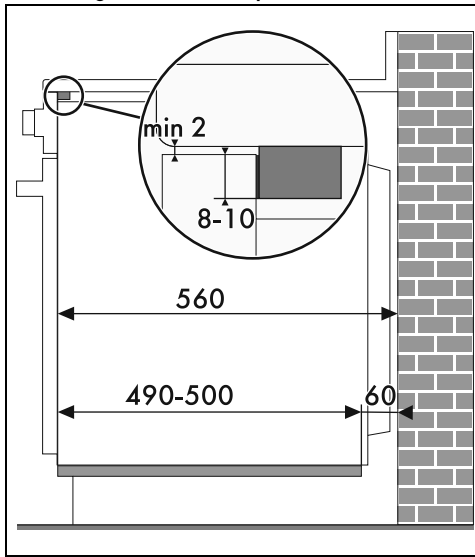
G min. 560 mm

H min. 594 mm

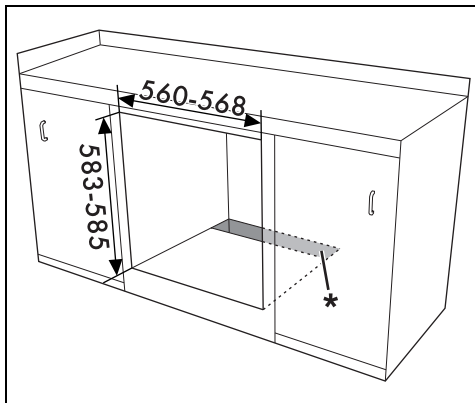
co Cutout for power cord (min. 6 cm²)

jb Electrical connection box

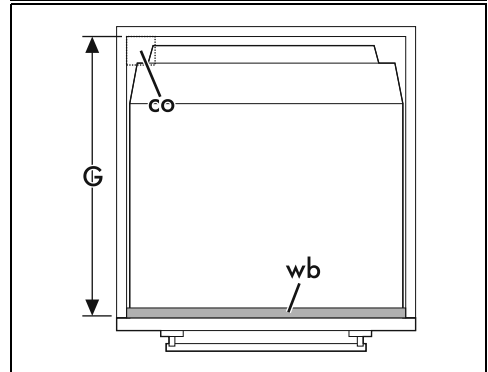
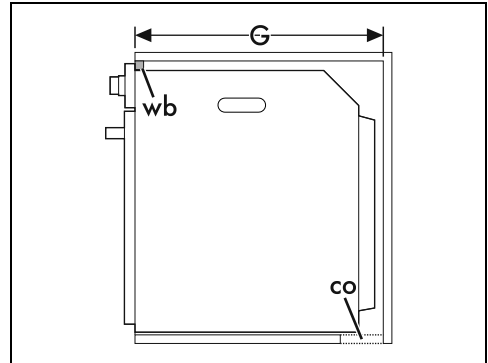
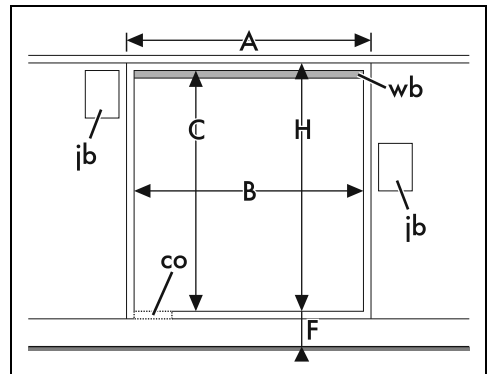
Mounting under worktops (mm)



If the appliance is to be built-in under a worktop, a wooden bar has to be installed order to use the seal that is glued to the back of the front panel to prevent water or other liquids leaking in.



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



A min. 603 mm

B 560 - 568 mm

C 583 - 585 mm

D 9 - 11 mm

E min. 5 mm

F 121 - 1105 mm

G min. 560 mm

H min. 594 mm

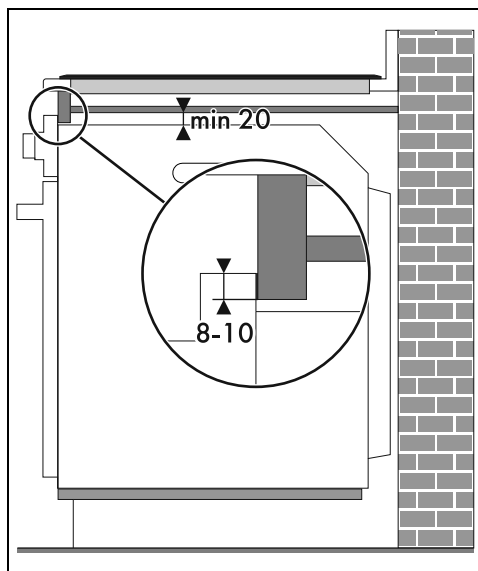
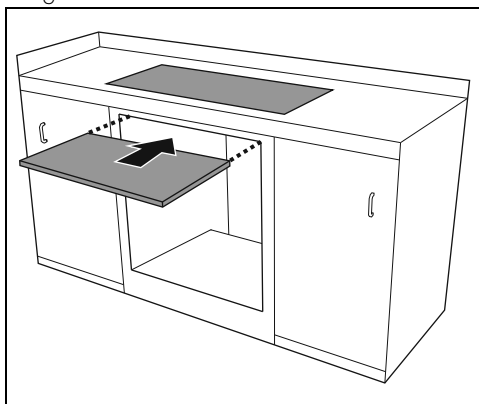
co Cutout for power cord (min. 6 cm²)

jb Electrical connection box

wb Wooden bar (recommended)

Mounting under worktops (mm) (pyrolytic models only)

Whenever a hob is installed above the oven, a wooden separator has to be installed at a minimum distance of 20 mm from the top of the oven to prevent overheating when the two appliances are used at the same time. It must only be possible to remove the separator by using suitable tools.



When using a wooden separator, a wooden bar has to be installed under the worktop in order to use the seal that is glued to the back of the front panel to prevent water or other liquids leaking in.