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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities. For further information on the product: [www.smeg.com](http://www.smeg.com)

## 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

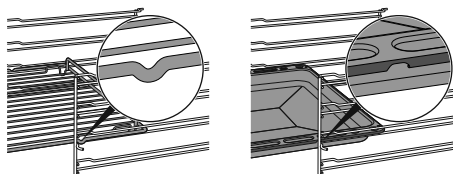
APPLIANCE.

- 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.
- **WARNING:** Make sure that the appliance has been

switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior lighting bulbs.

- The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.
- This appliance can be used up to a maximum altitude of 4,000 metres above sea level.

### **For this appliance**

- 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.

### **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.

## Information for European Control Bodies

### Fan forced mode

the ECO function used to define the energy efficiency class complies with the specifications of European standard EN 60350-1.

### Conventional heating mode

To run the STATIC function, the preheating phase must be skipped (see section "Preheating phase" in the USE chapter).

## Energy efficiency technical data

Information in accordance with the European energy labelling and ecodesign regulations is contained in a separate document accompanying the product instructions.

These data are present in the "Product information sheet" that can be downloaded from the website at the page dedicated to the product in question.

## 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.

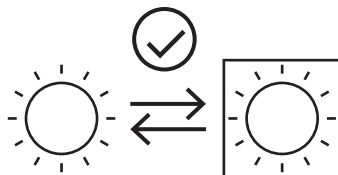
## Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be found at [www.smeg.com](http://www.smeg.com) under the page corresponding to the product in question.

## Light sources

- This appliance contains user-replaceable

light sources.



- The light sources contained in the appliance are declared suitable for operation at ambient temperature  $\geq 300^{\circ}\text{C}$  and intended for use in high temperature applications such as ovens.
- This appliance contains light sources of efficiency class "G".

## How to read the user manual

This user manual uses the following reading conventions:



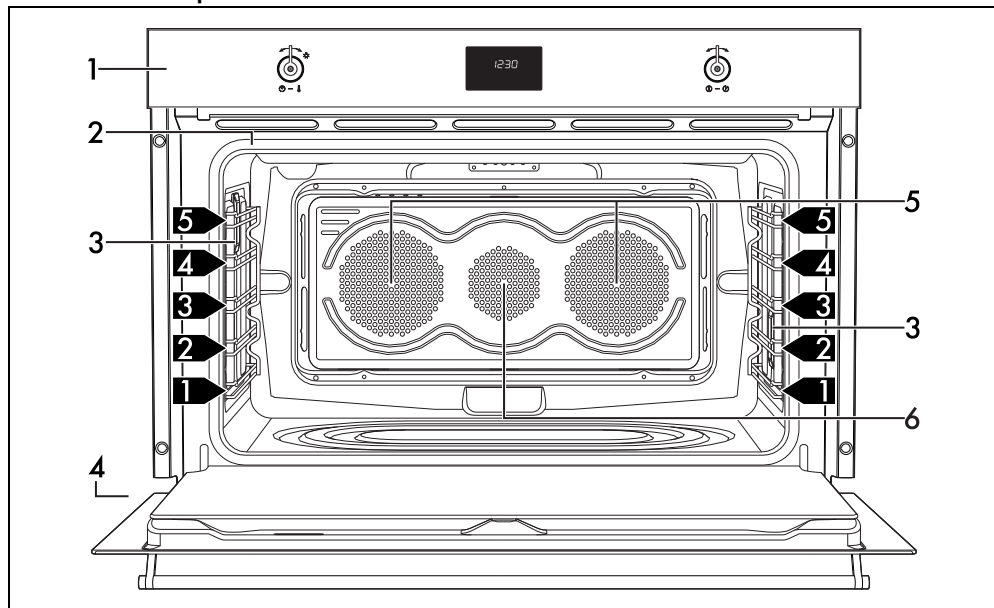
Warning/ Caution



Information/ Advice

# DESCRIPTION

## General description



1 Control panel

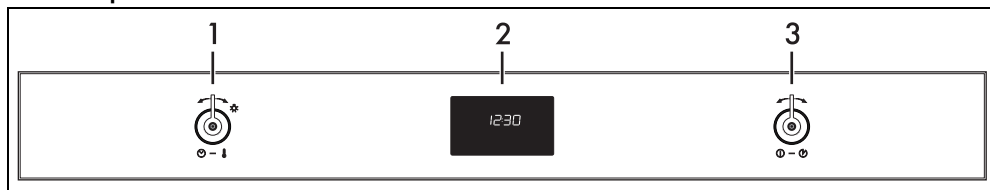
2 Seal

- 3 Light bulb
- 4 Door
- 5 Side fans

- 6 Central fan (on some models only)

**1,2,3** Frame shelf

## Control panel



### 1 Temperature knob

This knob can be used to set:

- the cooking temperature;
- the duration of a function;
- programmed cooking cycles;
- the current time;
- turn on or off the light inside the oven cavity.

### 2 Digital programmer

Displays the current time, the function, the selected cooking temperature and any time set.

### 3 Function knob

This knob can be used to:

- turn the appliance on and off;
- select a function.

Turn the knob right or left to change/select the required item.



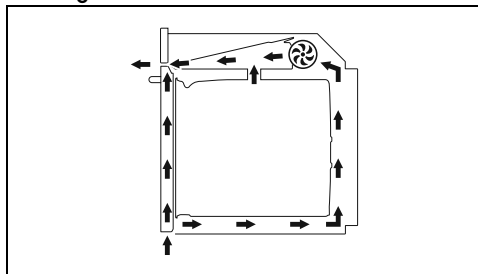
Keep the knob pressed in for at least 5 seconds to immediately complete any cooking operation.

## 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.

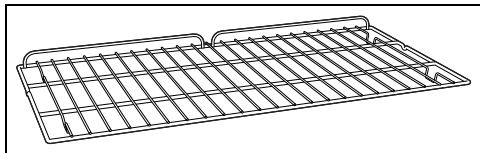
### Oven cavity lighting

- The lighting of the oven cavity is activated when any cooking function is selected, excluding the **ECO** function and the Proving special function .
- The interior lighting remains switched off during the execution of the **Sabb** special function and the Vapor Clean cleaning function .
- When the door is opened, excluding the **Sabb** function, the lighting in the oven cavity is switched on. It switches off immediately when the door is closed.
- When the door is open, it is not possible to turn off the interior lighting.

## Accessories

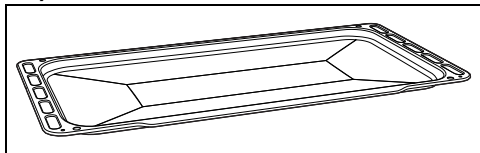
- Not all accessories are available on some models.
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

## Rack



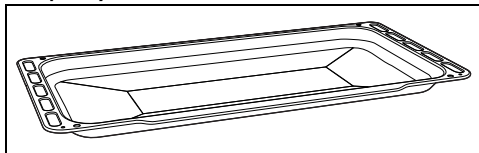
Used for supporting containers with food during cooking.

## Tray



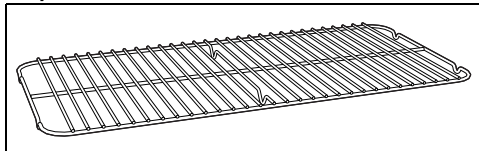
Useful for cooking cakes, pizzas, oven-baked desserts and biscuits.

## Deep tray



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

## Tray rack



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

# USE

## 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.

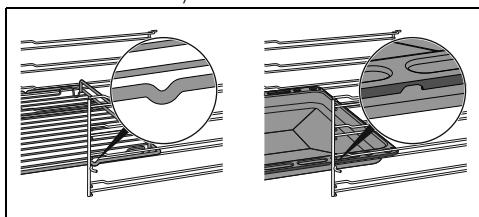
## Using the accessories

### 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.

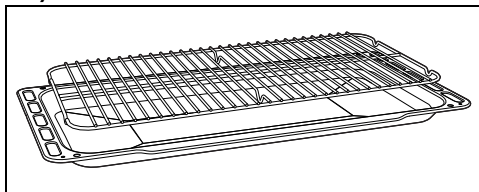


Gently insert racks and trays into the oven until they come to a stop.



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

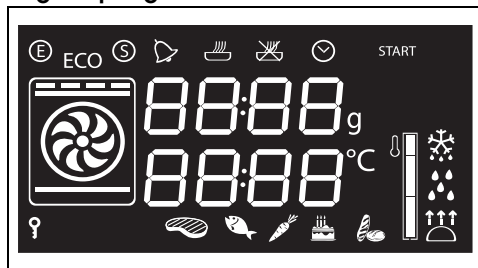
## Tray rack












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.




## Digital programmer



The parameters and values for the currently selected function will be indicated on the display. To use it, just turn the function and temperature knobs to select the indicated values.

-  Clock indicator light
-  Showroom indicator light
-  Minute minder indicator light
-  Cooking indicator light
-  Programmed cooking indicator light
-  Clock indicator light
-  Temperature indicator light
-  Control lock indicator light
-  Temperature indicator light


### First use


-  If the time is not set, the oven will not switch on.

On the first use, or after a long power failure, the message **00:00** will flash on the appliance's display. To be able to start any cooking function, the current time must be set.


1. Turn the temperature knob to select the current time.
2. Press the temperature knob to set the current time and go to the selection of minutes.
3. Turn the temperature knob to select the minutes of the current time.

4. Press the temperature knob to finish adjustment.


-  It may become necessary to change the current time, for example for daylight saving time.

-  When the current time is visible, after 2 minutes from the last knob operation it is displayed with low brightness.

## Using the oven

-  See General safety instructions.

### Traditional cooking

-  Cooking functions can be interrupted at any time by turning the function knob to the 0 position.

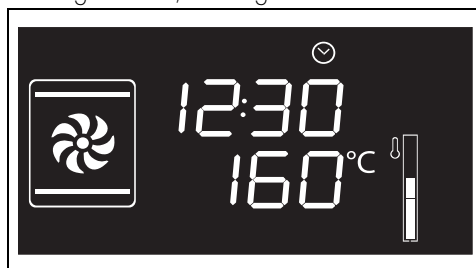
1. Turn the function knob to the right or to the left to select the wished function (for


example "FAN-ASSISTED" ).

2. Turn the temperature knob to the right or left to select the required temperature.

Wait 3 seconds (or press the temperature knob before waiting 3 seconds) to start cooking.

After having started cooking, press the temperature knob to enter any setting of cooking duration, cooking end time...



-  When the door is opened, the function in progress is interrupted. The function resumes automatically when the door is closed.

### Preheating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the

cooking temperature more quickly.  
The temperature level reached indication flashes to indicate that this stage is in progress.



At the end of preheating stage, the temperature reached will remain lit steadily and a buzzer will sound to indicate that the food can be placed inside the oven cavity.

1. Open the door
2. Place the dish with the food to be cooked into the oven cavity.
3. Close the door.
4. Press the temperature knob to start cooking or

If the dish with the food is already inside the oven cavity, press the temperature knob to start cooking.



To stop the function, hold down the function knob for a few seconds.

### Timed cooking



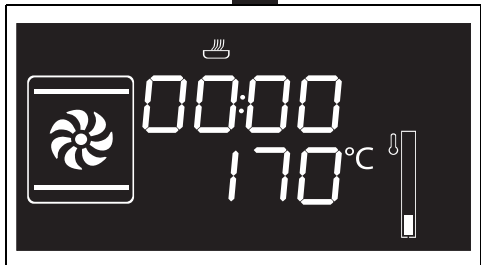
Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.



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

1. After selecting a cooking function and temperature, press the temperature knob.


The display shows **00:00** and the cooking indicator light  flashes.



2. Within 3 seconds turn the temperature knob to set the cooking duration (from 1 minute to 13 hours).



3. Wait 3 seconds.


The cooking indicator light  comes on and the timed cooking starts.


At the end of the cooking time **Stop** flashes on the display and a buzzer will sound that can be deactivated by opening the door and/or pressing/turning any of the two knobs.



To select a further timed cooking, turn again the temperature knob.

### To modify the data set for the timed cooking

1. During the function, when the cooking indicator light  is on, press the temperature knob twice.

The cooking indicator light  will start flashing.

2. Within 3 seconds turn the knob right or left to modify the previously set duration.  
After a few seconds, the function continues with the new setting.



Cooking can be interrupted at any time by holding down the function knob for a few seconds.

## Programmed cooking



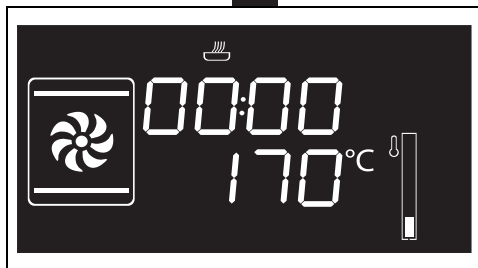
Programmed cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.



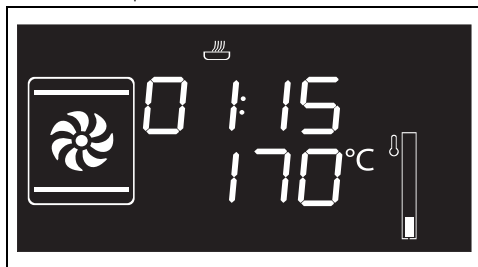
For safety reasons, it is not possible to set the end of cooking time by itself without setting the cooking duration.

1. After selecting a cooking function and temperature, press the temperature knob.


The display shows **00:00** and the cooking indicator light  flashes.



2. Within 3 seconds turn the temperature knob to set the cooking duration (from 1 minute to 13 hours).




3. Press the temperature knob.

The programmed cooking indicator light  on the display flashes.



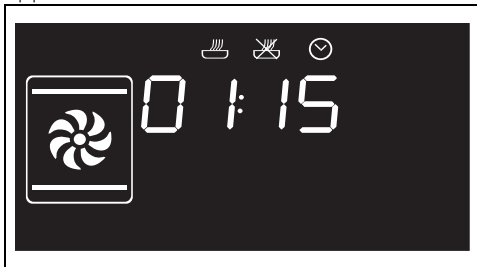
In case of confirmation without modification, cooking starts immediately. If time is added to the suggested time, cooking stops

4. Turn the temperature knob right or left to set the cooking end time.
5. Wait 3 seconds.

The cooking  and programmed cooking

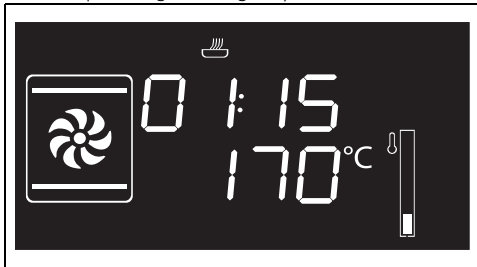


indicator lights stop flashing and the appliance waits for the set start time.






The minutes required for preheating are already included in the end-of-cooking time.

At the end of the cooking time **Stop** flashes on the display and a buzzer will sound that can be deactivated by opening the door and/or pressing/turning any of the two knobs.



### To modify the data set during programmed cooking

1. During the function, when the indicator lights  and programmed cooking  are on, press the temperature knob twice.

The cooking indicator light  will start flashing.

2. Within 3 seconds turn the knob right or left to modify the previously set duration.



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

3. Press the temperature knob again.

The cooking indicator light  switches off and the programmed cooking indicator light  starts flashing.

4. Within 3 seconds turn the knob right or left to delay the cooking end time.

After a few seconds the cooking  and programmed cooking  indicator lights stop flashing and programmed cooking restarts with the new settings.



Cooking can be interrupted at any time by holding down the function knob for a few seconds.

### List of traditional cooking functions



Not all functions are available on some models.

### ECO



This function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that may produce a large amount of moisture (e.g. 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.



Cooking (and preheating) times are longer with the ECO function and may depend on the amount of food in the oven.



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.

### STATIC



Traditional cooking, ideal for preparing a single dish. For example cooking roast meats, fatty meats, bread, pies.

### GRILL



Produces excellent grilling and grating results. When used at the end of cooking, gives a uniform browning to dishes.

### BOTTOM



The heat comes from the bottom of the cavity. Perfect for cakes, pies, tarts and pizzas.

### FAN-ASSISTED



Intense and uniform cooking. Ideal for biscuits, cakes and cooking on more than one level.

### FAN-ASSISTED GRILL



Allows optimal grilling, even for thick slices of meat. Perfect for large cuts of meat.

### FAN-HEATED 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.

### FAN-HEATED



The heat is distributed quickly and uniformly. Suitable for all dishes, ideal for cooking on multiple levels without mixing smells or flavours.

### TURBO



Allows quick cooking on multiple shelves without mixing the aromas. Perfect for large volumes that call for intense cooking.

## 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

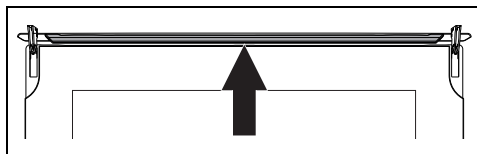
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

### Slow cooking

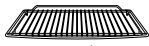
Low-temperature preparations have slow

cooking times (minimum 3 hours). If a pan with water is placed in the oven to collect cooking fat, there will be significant steam generation and thus condensation.

To avoid the risk of overflowing from the drip catcher at the bottom of the oven front, it is recommended to dry it with a sponge every 2-3 hours.





Mini guide to accessories



Rack


We recommend the use of the grill as a support surface for baking moulds/casseroles.  
In the absence of the baking tray grill, the grill can be used as a base for grilling with the deep baking tray placed on a shelf below to collect the juices.  
For multilevel baking, place two grills leaving one free shelf between them. Use the


THERMALLY-VENTILATED  and/or THERMALLY-VENTILATED BASE function .



Deep tray

We recommend the use of the deep baking tray for cooking on one level only.  
Place the deep baking tray on the centre shelf when using the fan-assisted functions. When

using the STATIC function,  place the deep baking tray on the required shelf.

Place the baking tray on the last shelf with the baking tray grill to cook in GRILL mode .




Tray rack

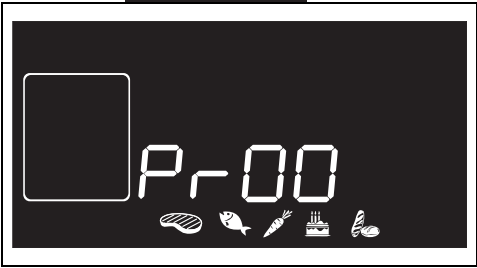
We recommend using the baking tray grill as a base to collect the juices from the grills.

Automatic programs



The automatic cooking programmes are divided by types of dishes to be cooked.

1. Press and turn the function knob to select cooking with automatic programs, marked by **Pr-00** and the illuminated food symbols .



2. Press the function knob to confirm cooking with automatic programs.  
3. Press the temperature knob again.  
4. Turn the function knob to select the required program (Automatic programs table see ).

When preheating has finished, the writing **START** will flash.

5. Introduce the food and then press the function knob to start cooking.

At the end, **Stop** is displayed and a buzzer sounds.

6. To deactivate the buzzer, press or turn one of the two knobs or open the door.



Cooking can be interrupted at any time by holding down the function knob for a few seconds.

Automatic programs table






Pr = Programme Number

| Pr | Food | Weight (g) | Function | Shelf | Temperature (°C) | Time (minutes) |
|----|------|------------|----------|-------|------------------|----------------|
|----|------|------------|----------|-------|------------------|----------------|





MEAT (01 - 05)

The times indicated in the tables do not include preheating times and refer to cooking whole pieces. If the foodstuffs are cut into smaller portions, the cooking times will decrease.

| Pr | Food                | Weight (g) | Function  | Shelf | Temperature (°C) | Time (minutes) |
|----|---------------------|------------|---|-------|------------------|----------------|
| 01 | Roast beef (medium) | 1300       |  | 2     | 200              | 56             |
| 02 | Roast pork          | 800        |  | 2     | 190              | 88             |
| 03 | Lamb (medium)       | 2000       |  | 2     | 190              | 105            |
| 04 | Veal                | 1000       |  | 2     | 190              | 80             |
| 05 | Whole roast chicken | 1000       |  | 2     | 200              | 80             |






#### FISH (06 - 07)

|    |                    |     |   |   |     |    |
|----|--------------------|-----|---|---|-----|----|
| 06 | Fresh fish (whole) | 500 |  | 2 | 160 | 35 |
| 07 | Roast pork         | 600 |  | 2 | 160 | 50 |



#### VEGETABLES (08 - 10)

|    |                |      |   |   |     |                       |
|----|----------------|------|---|---|-----|-----------------------|
| 08 | Mixed grilled  | 500  |  | 4 | 250 | 15 + 8 <sup>(1)</sup> |
| 09 | Roast          | 1000 |  | 2 | 200 | 33                    |
| 10 | Roast potatoes | 1000 |  | 2 | 200 | 30                    |

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

The times indicated in the tables do not include preheating times and refer to cooking whole pieces. If the foodstuffs are cut into smaller portions, the cooking times will decrease.

| Pr | Food | Weight<br>(g) | Function | Shelf | Temperature<br>(°C) | Time<br>(minutes) |
|----|------|---------------|----------|-------|---------------------|-------------------|
|----|------|---------------|----------|-------|---------------------|-------------------|



### DESSERTS/PASTRIES (11 - 13)

|    |          |      |  |   |     |    |
|----|----------|------|--|---|-----|----|
| 11 | Biscuits | 500  |  | 2 | 160 | 23 |
| 12 | Muffins  | 500  |  | 2 | 160 | 21 |
| 13 | Tart     | 1000 |  | 2 | 170 | 43 |



### BREAD - PIZZA - PASTA (14 - 20)

|    |                       |      |  |                  |     |    |
|----|-----------------------|------|--|------------------|-----|----|
| 14 | Leavened bread (loaf) | 1000 |  | 2                | 200 | 27 |
| 15 | Pan baked pizza       | 1000 |  | 2                | 280 | 12 |
| 16 | Stone baked pizza     | 500  |  | 1 <sup>(2)</sup> | 280 | 7  |
| 17 | Pasta bake            | 2000 |  | 1                | 220 | 35 |
| 18 | Lasagne               | 2000 |  | 1                | 230 | 40 |
| 19 | Paella                | 500  |  | 2                | 190 | 25 |
| 20 | Quiche Lorraine       | 1000 |  | 1                | 200 | 40 |

<sup>(2)</sup> The stone must be positioned on the base of the oven. Frozen pizza cooked on the stone does not require different cooking times depending on weight.

The times indicated in the tables do not include preheating times and refer to cooking whole pieces. If the foodstuffs are cut into smaller portions, the cooking times will decrease.

## Information for Supervisory Bodies

### Fan forced mode

The ECO function used to establish the energy


efficiency class is compliant with the specifications of European standard EN 60350-1.



See the “To save energy ” section in the INSTRUCTIONS chapter.

### Conventional heating mode

To use the STATIC mode, you have to skip the preheating stage (see the section “Preheating stage” in the USE chapter).

See the “To save energy ” section in the INSTRUCTIONS chapter.

### Minute minder



This function only operates the buzzer at the end of the countdown.



The minute minder can be activated both during cooking and when the appliance is in standby.

1. Press the temperature knob (twice if cooking is already in progress).

The display shows  and the indicator light  flashes.

2. Within 3 seconds turn the temperature knob to set the duration of the minute minder (from 1 minute to 4 hours).
3. Wait 3 seconds.

The indicator light  stops flashing and the minute minder starts.



During the function, the display shifts to low brightness after 2 minutes from the last knob operation.

### To delete a minute minder

1. Press the temperature knob.

The indicator light  flashes on the display.

2. Within 3 seconds, turn the temperature knob counter-clockwise until the minute minder value is reset.
3. Wait 3 seconds to exit the minute minder function.


## Special functions

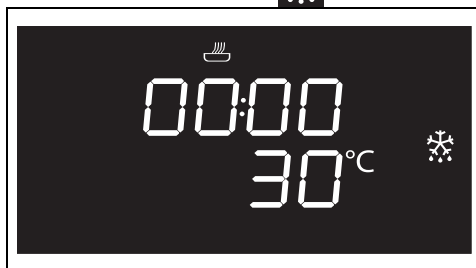
### Defrost by time



This function defrosts foods on the basis of the type and weight of the frozen products.

1. Place the food to be defrosted inside the oven.

2. Press and turn the function knob to select the defrost by time function .



3. Turn the temperature knob to set the duration (from 1 to 99 minutes).
4. Press the temperature knob to confirm the set duration.

The writing **START** flashes.

5. Press the function knob to start the defrost by time function.

At the end, **Stop** is displayed and a buzzer sounds.

6. To deactivate the buzzer, press or turn one of the two knobs or open the door.
7. Press and hold the function knob for at least 3 seconds to exit the function.


### Proving

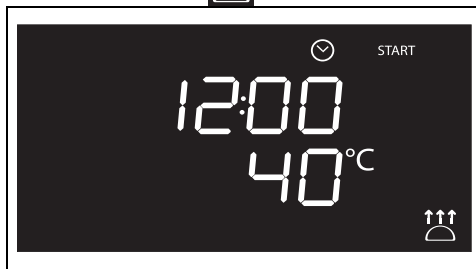


When using the proving function the temperature cannot be altered.



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

1. Position the dough to prove on the second level.
2. Press and turn the function knob to select the proving function .



The writing **START** flashes.

- Press the function knob to start the proving function.

At the end, **Stop** is displayed and a buzzer sounds.

- To deactivate the buzzer, press or turn one of the two knobs or open the door.
- Press and hold the function knob for at least 3 seconds to exit the function.

### Sabbath mode



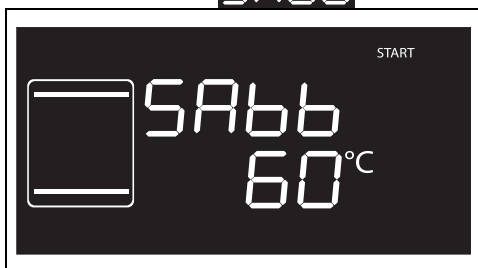
**This function results in the appliance operating in a particular way:**

- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- Oven light disabled, any operation such as opening the door (where present) or manual activation with the knob will not activate the light.
- The internal fan remains turned off.
- Knob illumination and audible prompts remain disabled.



After activating the Sabbath mode the settings cannot be altered. Any action on the knobs will produce no effect; only the function knob remains active to allow you to return to 0 and switch the function off.

- Place the dish into the oven cavity.
- Press and turn the function knob to select the Sabbath function **SAbb**.



- Press and turn the temperature knob to modify the temperature of the function.
- Press the temperature knob to confirm the set temperature.

The writing **START** flashes.

- Press the temperature knob to start the function.
- Press and hold the function knob for at least 3 seconds to exit the function.

### Defrost by weight



The automatic cooking programmes are divided by types of dishes to be cooked.

- Place the food to be defrosted inside the oven.
- Press and turn the function knob to select defrost by weight, marked by **dE00** and the illuminated food symbols



- Press the function knob to confirm the defrost by weight function.
- Turn the function knob to select the type of food to defrost (see Preset parameters table).
- Turn the temperature knob to select the weight (in grams) of the food to defrost.
- Press the function knob to confirm the parameters and start defrosting.





At the end, **Stop** is displayed and a buzzer sounds.

- To deactivate the buzzer, press or turn one of the two knobs or open the door.



Cooking can be interrupted at any time by holding down the function knob for a few seconds.

## Pre-set parameters

| dE | Type  | Weight<br>(g) | Time<br>(minutes) |
|----|---|---------------|-------------------|
| 01 |  MEAT  | 1300          | 56                |
| 02 |  FISH  | 800           | 88                |
| 03 |  FRUIT | 2000          | 105               |
| 04 |  BREAD | 1000          | 80                |

Defrosting times may vary on the basis of the shape and size of the food to be defrosted.

## Secondary menu

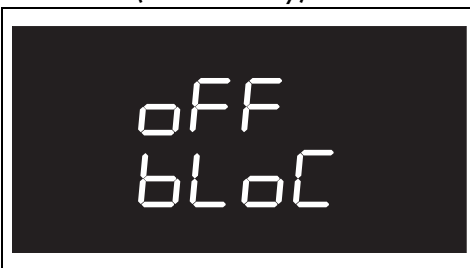
The appliance also has a drop-down secondary menu allowing the user to:

- Activate or deactivate the Child lock.
- Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate Low Power (Eco-Logic) mode.
- Activate or deactivate Keep Warm mode.
- Activate or deactivate Eco-light mode.

To select the sub-menu:

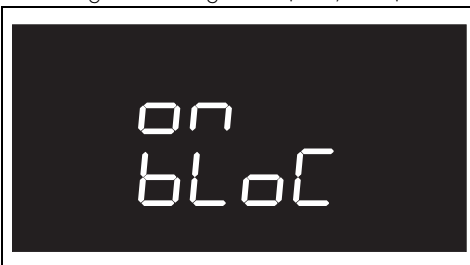
1. Activate the internal light by turning the temperature knob quickly.
2. Press and hold the temperature knob down for at least 5 seconds.

## Control lock (children safety)




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

1. Turn the temperature knob right or left to change the setting status (ON/OFF).



2. Press the temperature knob to confirm and go to the next setting.



In normal operation, the control lock is indicated by the  indicator light coming on.



Touching or varying the position of the knobs, the display will show the writing **bloC** for two seconds.



It is still possible to turn the appliance off instantaneously by pressing and holding the function knob down for 3 seconds when in child lock mode.

## Showroom (for showrooms only)




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

1. Turn the temperature knob right or left to change the setting status (ON/OFF).



2. Press the temperature knob to confirm or wait 10 seconds.



The activated showroom is indicated on the display by the  indicator light on.



To use the appliance normally, set this function to OFF.

## 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 altering the taste and aromas obtained during cooking.

1. Turn the temperature knob right or left to change the setting status (ON/OFF).



2. Press the temperature knob to confirm and go to the next setting.



To use the appliance normally, set this function to OFF.

## Light timing



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

1. Turn the temperature knob right or left to change the setting status (ON/OFF).



2. Press the temperature knob to confirm and exit from the secondary menu.



To stop the appliance from automatically deactivating the light after one minute, set this mode to OFF.



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

EN

# 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.

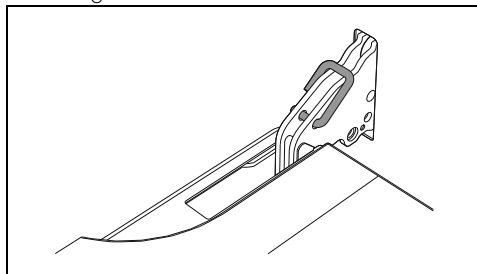
## Cleaning the door

### Door disassembly

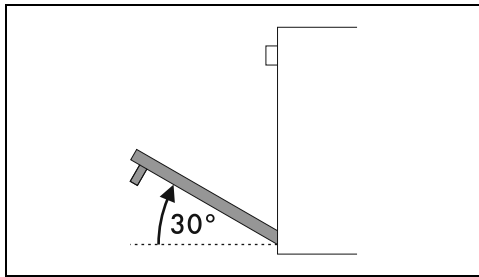
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

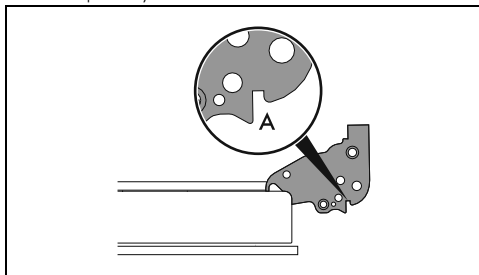
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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.

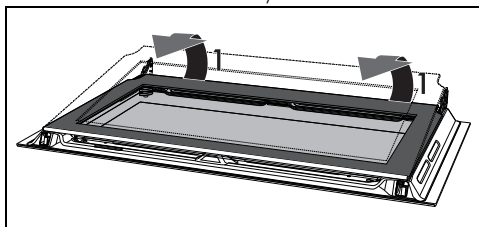
### Cleaning the door glazing

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.

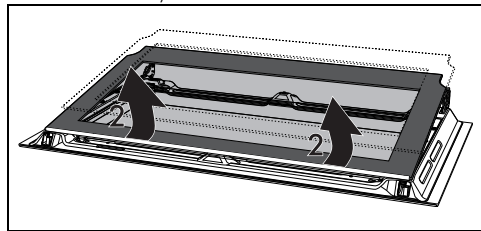
### Removing the internal glass panes

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

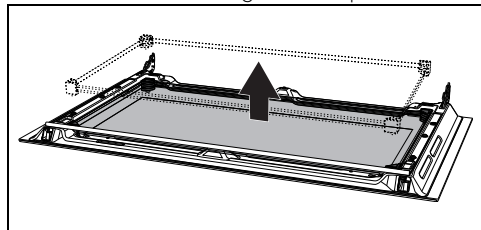
1. Open the door and lock it with the appropriate pins.
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows 1.



3. Then pull the internal glass pane out of the front profile following the movement indicated by the arrows 2.



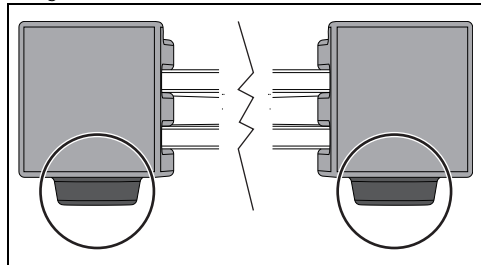
4. Lift the intermediate glass unit upwards.



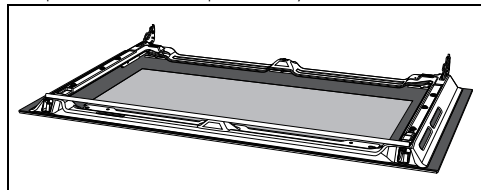
Note: In some models, the intermediate glass unit consists of two panes.

During this step, the grommets may come out of their seats.

- Insert the grommets into their seats. The feet of the grommets must be facing the outer glass

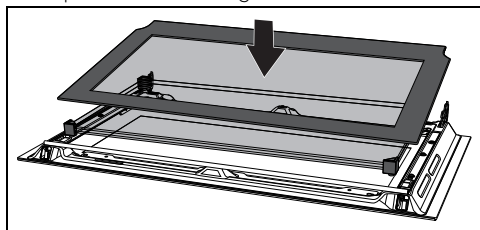


5. Clean the external glass pane and the panes removed previously.

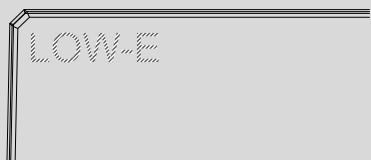


6. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.

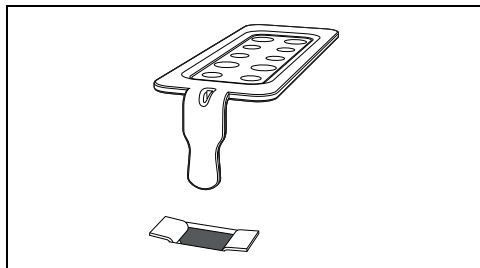
7. Reinsert the intermediate glass unit and reposition the inner glass.



The intermediate glass pane must be repositioned on the open door so that the screen printing in the corner can be read from left to right (the rough part of the screen printing must face the external glass pane of the door).



8. 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:

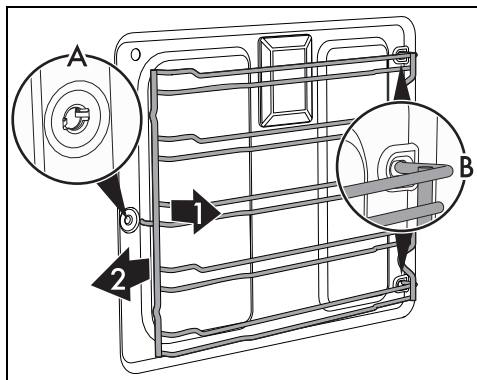
1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

## Removing rack/tray 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.

## Vapor Clean (on some models only)



See General safety instructions.



The Vapor Clean function is an assisted cleaning procedure that facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

## Preliminary operations

Before starting the Vapor Clean cycle:

- Completely remove all accessories from

inside the oven.

- Remove the temperature probe, if present.
- Remove the self-cleaning panels, if present.
- Pour approx. 120 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.
- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray towards the side walls, upwards, downwards and towards the deflector.



We recommend spraying approx. 20 times at the most.



Do not spray the deflector if it has a self-cleaning coating.

- Close the door.
- During the assisted cleaning cycle, wash the self-cleaning panels (where fitted), which were previously removed, separately in warm water and a small amount of detergent.

### Vapor Clean cycle setting

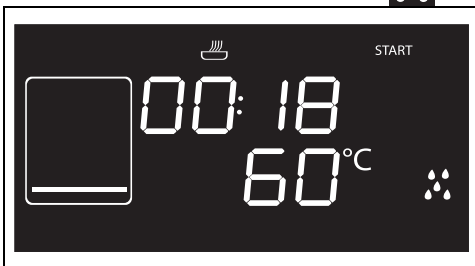


If the internal temperature is greater than the required one, the function will be stopped immediately and the display shows the message

**Stop** flashing.

Let the appliance cool down before activating the function.

5. Press and turn the function knob until selecting the Vapor Clean function



The duration and temperature parameters cannot be changed by the user.

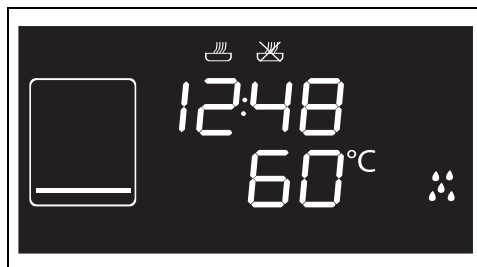
6. Press the function knob to start the automatic Vapor Clean cleaning cycle.

### Programmed Vapor Clean cycle

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

1. After selecting the Vapor Clean function, press the temperature knob.

The indicator light flashes and the display shows the function end time.



2. Turn the temperature knob right or left to delay the cooking end time.
3. Press the temperature knob to confirm the function end time.
4. Press the function knob.

The appliance waits until the set start time to start the Vapour Clean function.

### End of Vapor Clean

At the end, **Stop** is displayed and a buzzer sounds.

1. To deactivate the buzzer, press or turn one of the two knobs or open the door.
2. Press and hold the function knob for at least 3 seconds to exit the function.
3. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
4. Use a non-scratch sponge with brass filaments on hard to remove deposits.
5. In case of grease residues use specific oven cleaning products.
6. Remove any remaining water from the oven cavity.
7. Where fitted, reposition the self-cleaning panels and the rack/tray support frames.

For greater hygiene and to avoid foods taking on unpleasant odours:

- we recommend drying the inside of the oven with a fan-assisted function at 160°C for around 10 minutes.
- Where the self-cleaning panels are fitted, we recommend drying the oven cavity with



a simultaneous catalytic cycle.



We recommend wearing rubber gloves for these operations.



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

## Extraordinary maintenance

### Seal maintenance tips

The seal should be soft and elastic.

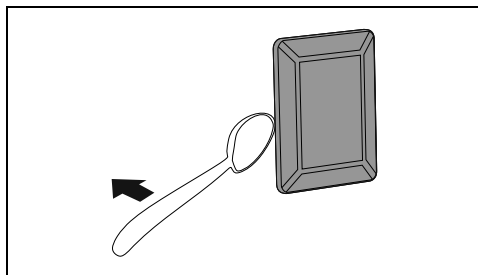
- To keep the seal clean, use a non-abrasive sponge and wash with lukewarm water.

### Replacing the internal light bulb



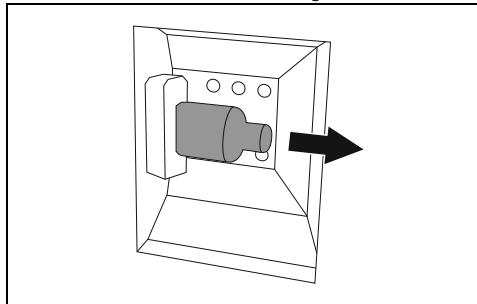
**Power voltage**  
**Danger of electrocution**

- 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.



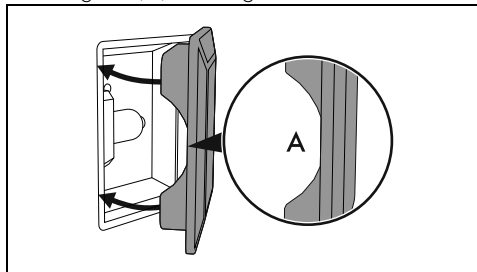
Take care not to scratch the enamel of the oven cavity wall.

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.

## INSTALLATION

### Electrical connection



See General safety instructions.

### General information

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

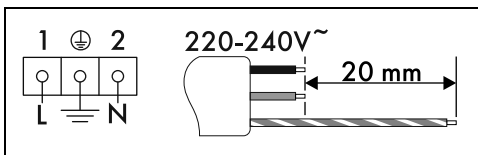
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

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 mm<sup>2</sup> three-core cable.



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



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

## 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.

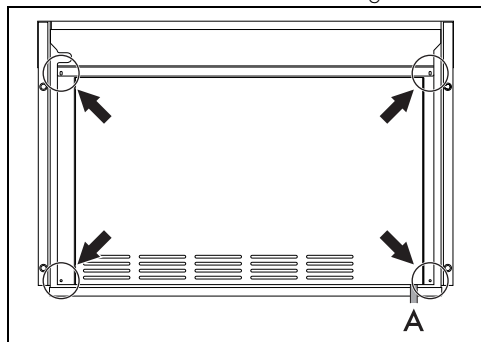
## Cable replacement



**Power voltage  
Danger of electrocution**

- Unplug the appliance.

1. Unscrew the screws on the casing back.

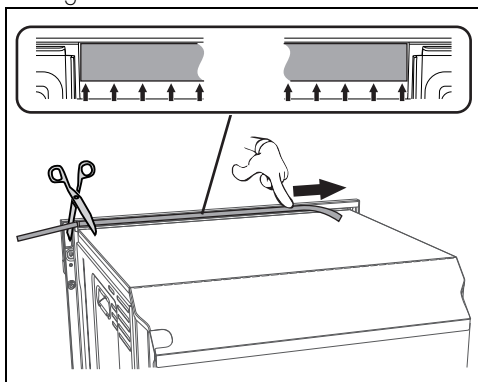


## A = position of the power cable

2. Lift the rear casing slightly and remove it to gain access to the terminal board.
3. Replace the cable.
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.

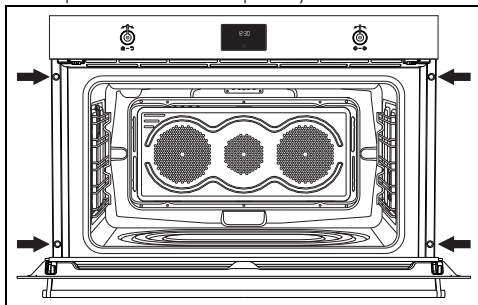
## Front panel seal

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



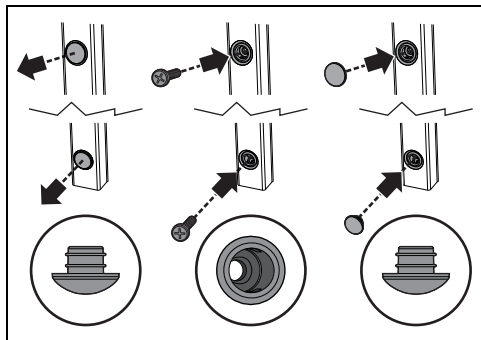
## Fastening bushings

1. Mount the appliance into the recess.
2. Open the door completely.

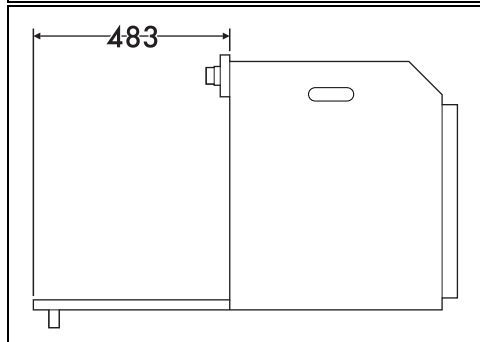
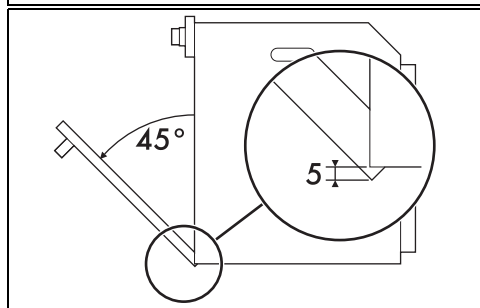
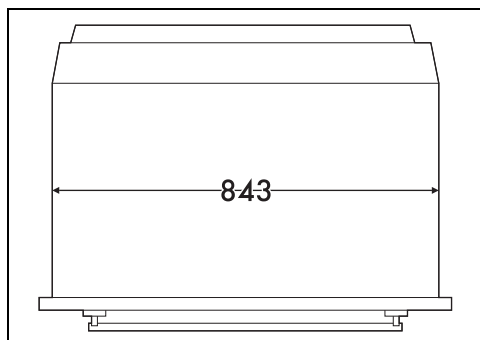
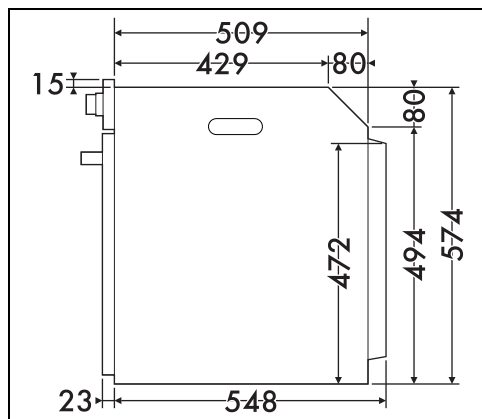
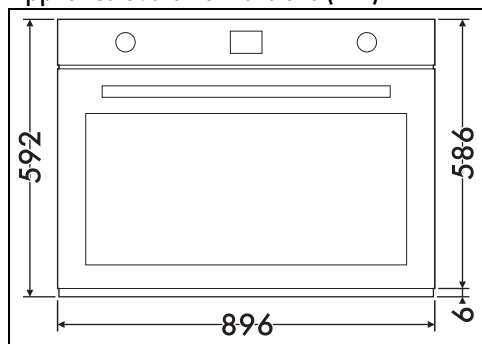


3. Remove the bushing covers on the front of the appliance.
4. Secure the appliance to the cabinet using screws.

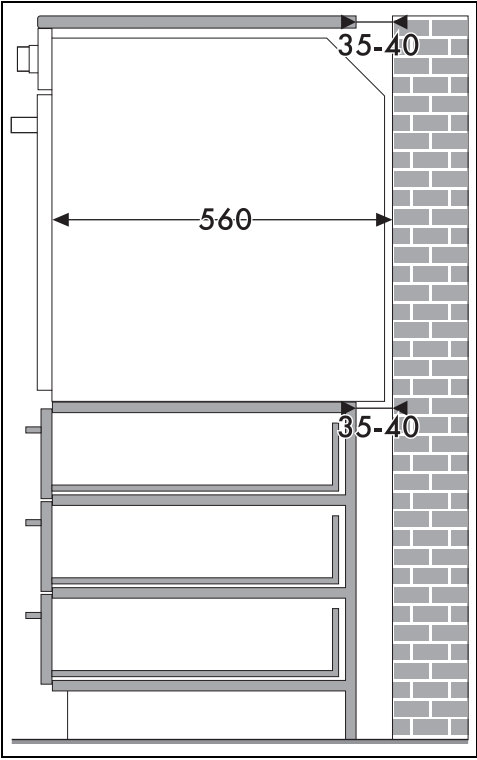
5. Cover the bushings with the previously removed covers.



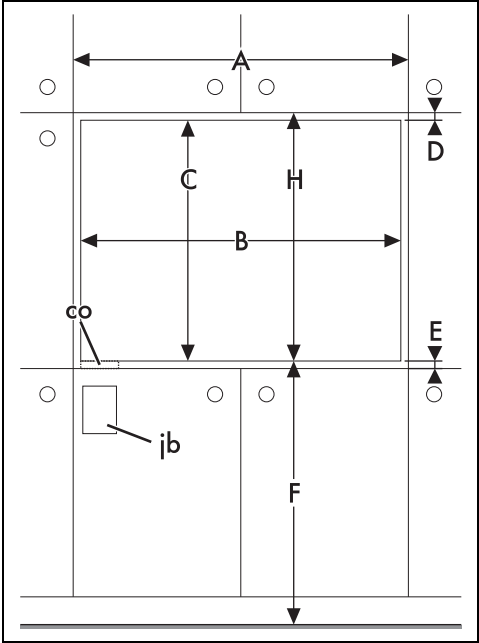
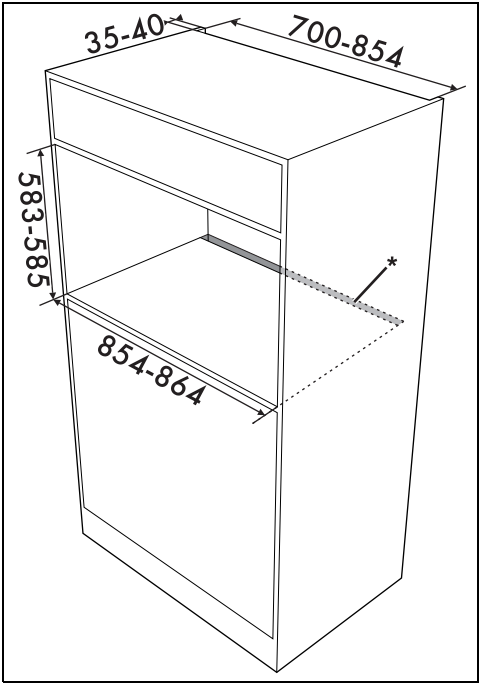
Appliance overall dimensions (mm)



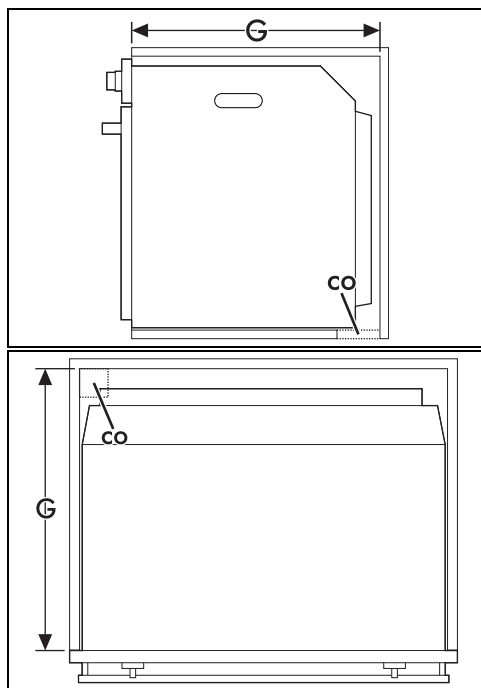
Mounting into a column (mm)



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



## Mounting under worktops (mm)



A min. 900 mm

B 854 - 864 mm

C 583 - 585 mm

D 9 - 11 mm

E min. 5 mm

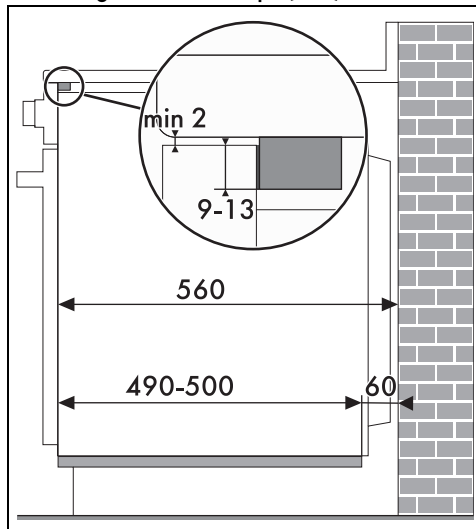
F 121 - 1105 mm

G min. 560 mm

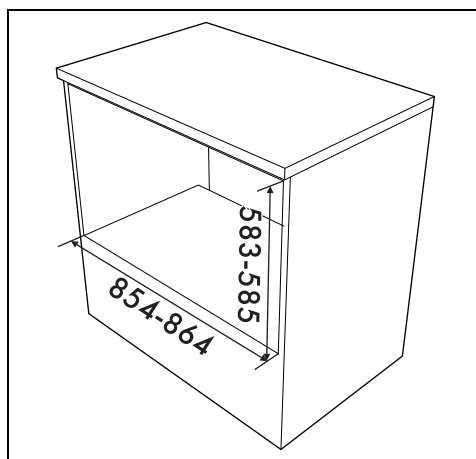
H min. 594 mm

co Cutout for power cord (min. 6 cm<sup>2</sup>)

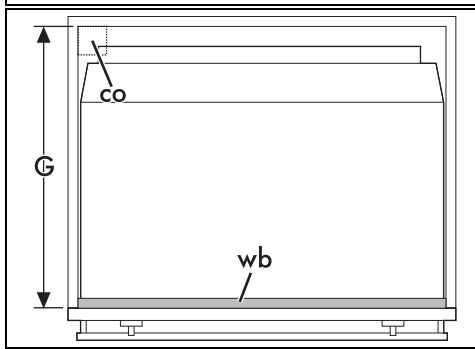
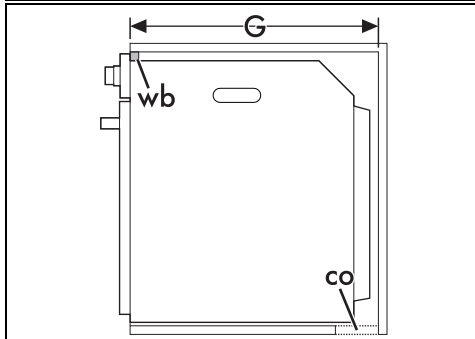
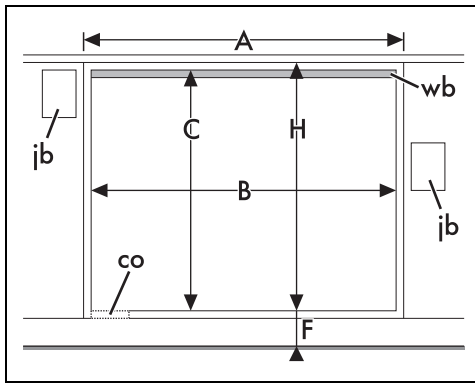
jb Electrical connection box



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.

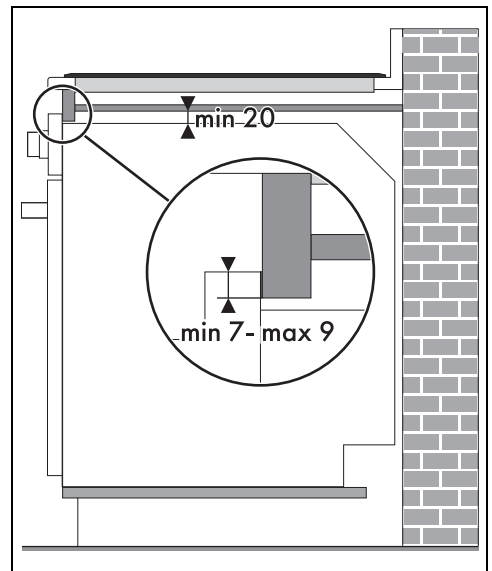
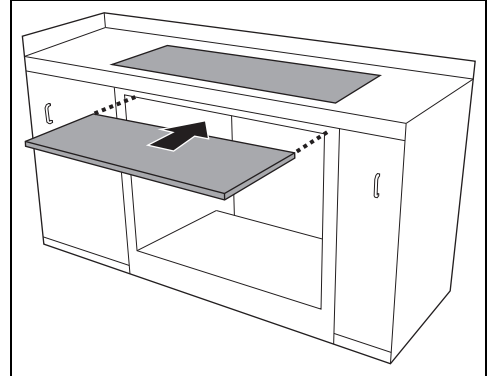


\* Make sure that the piece of furniture top/rear part has an opening approx. 60 mm deep.



### Built-in under hobs (mm)

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.



A min. 900 mm

B 854 - -864 mm

C 583 - 585 mm

F 121 - 1105 mm

G min. 560 mm

H min. 594 mm

co Cutout for power cord (min. 6 cm<sup>2</sup>)

jb Electrical connection box

wb Wooden bar (recommended)