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TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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

1 Instructions

IMPORTANT SAFETY INSTRUCTIONS
PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

1.1 General safety instructions

⚠ RISK OF INJURY

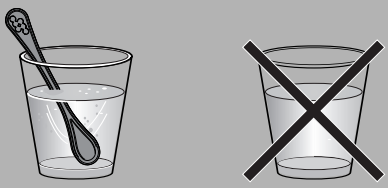
- WARNING: If the door or the door seal is damaged, the appliance must not be operated until it has been repaired by a competent person.
- WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which offers protection against exposure to microwave energy.
- WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- ATTENTION: During use, the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use
- WARNING: accessible parts will become hot when in use. Young children should be kept away.
- 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.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instructions concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do 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.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- 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.
- 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.
- WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

USE OF MICROWAVES

- Check the appliance visually during the cooking of foods in plastic or paper containers.

Improper use.
Danger of explosion



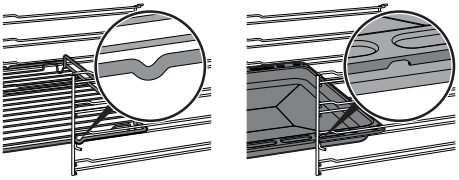
- When using the microwave to heat or reheat liquids, the boiling process may be delayed – boiling temperature can be reached without the formation of the usual "rolling boil". This delayed boiling and consequent superheating of the liquid can generate an explosion inside the appliance, or sudden boiling over of the superheated liquid can occur when removing the container from the appliance. To avoid these dangers, it is necessary to insert the supplied boiling rod (or a heat-resistant plastic spoon) in the container while heating.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended
- Use the microwave only for the preparation of food for consumption. Other types of applications are strictly forbidden (e.g. drying clothes, warming slippers, sponges, wet cloths or the like, dehydrating foods) because they can lead to the risk of injury or fire.
- The oven should be cleaned regularly and any food deposits removed.
- Do not use the microwave to dry food.
- Do not use the microwave to heat oils or fry.
- Do not use the appliance to heat foods or beverages containing alcohol.
- Do not heat eggs in their shells or whole hard boiled eggs; they may explode even after the heating process has completed.
- Do not heat food contained within food packages.
- Microwave heating of beverages can result in delay eruptive boiling, therefore care should be taken when handling the container.

- Baby food should not be heated in sealed containers. Remove the cover or the teat (in the case of baby bottles). Always check the preparation's temperature once heating has completed, it should not be too high. For an even temperature and to avoid scalding stir or shake the contents.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature shall be checked before consumption in order to avoid burns.
- Before cooking food with a hard skin or peel (e.g. potatoes, apples, etc.) it is necessary to puncture the skin.
- Do not use the microwave functions when the oven is empty.
- Only use utensils that are suitable for use in microwave ovens.
- Do not use aluminium containers to cook food.
- Do not use dishes with metallic decorations (gold-plated or silver).
- This appliance complies with the current standards and directives regarding safety and electromagnetic compatibility. It is however recommended for pacemaker wearers to maintain a minimum distance of 20-30 cm between the microwave when it is operating and the pacemaker. Consult the pacemaker manufacturer for more information.
- The rated microwave power output is 1700 W.
- The appliance operates in the 2.4 GHz ISM band.
- In compliance with the provisions regarding electromagnetic compatibility, the appliance belongs to group 2 and class B (EN 55011).

⚠ RISK OF DAMAGING THE APPLIANCE

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass since they can scratch the surface, which may result in shattering of the glass.
- 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 a steam cleaner to clean the appliance.
- Do not spray any spray product near the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- (on some models only) Before starting the pyrolytic cycle, remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Do not obstruct ventilation openings and heat dispersal slots.
- If smoke is observed, switch of or unplug the appliance and keep the door closed in order to stifle any flames.
- 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 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.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

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.
- Do not install/use the appliance outdoors.
- 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 ground 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 board leads must be 1.5 - 2 Nm.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.

- Always use any necessary/ required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any operation on the appliance, switch off the power supply.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.
- This oven must not be installed behind a decorative door in order to avoid overheating.

1.2 Appliance purpose

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments.
- Farm houses.
- By clients in hotels, motels and other residential environments.
- Bed and breakfast environments.
- Every other use is considered inappropriate.

1.3 Manufacturer's liability

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

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

1.4 This user manual

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

1.5 Identification plate

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

EN

1.6 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.

To dispose of the appliance:

- Cut the power cable and remove it.

Power voltage
Danger of electrocution

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

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

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

- Deliver the packing materials to the appropriate recycling centre.

Plastic packaging
Danger of suffocation

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

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions

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

Description

Description of the appliance and its accessories.

Use

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

Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.

Installation

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

Safety instructions

Information / Advice

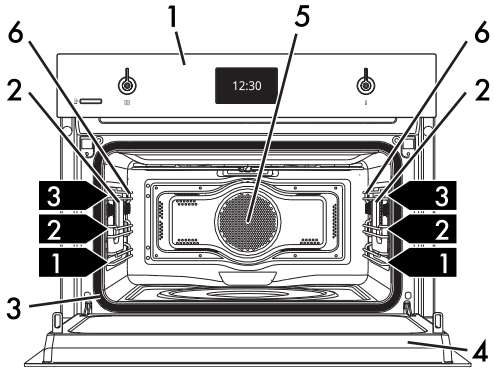
1.8 To save energy

- Only preheat the appliance if the recipe requires you to do so.
- 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.

EN

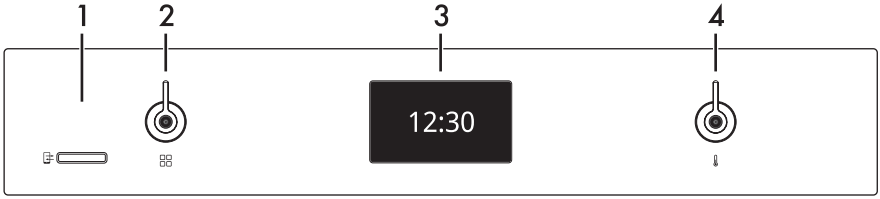
2 Description

2.1 General description



1 Control panel
2 Oven light
3 Seal
4 Door
5 Fan
6 Rack/tray support frames
1,2,3... Frame shelf

2.2 Control panel



1 Remote control indicator light (on some models only)

When lit it indicates that the appliance can be controlled remotely via a smartphone or tablet (see the "Built-in oven connectivity" user manual).

SmegConnect (on some models only)

The appliance is equipped with SmegConnect technology that allows the user to control the appliance via an App on their smartphone or tablet computer.

For further information, please refer to the booklet provided and / or visit the website

www.smeg.com

2 Function knob

In Quick Mode, this knob allows you to select the cooking function.

3 Display

The touchscreen display allows you to interact with the appliance. Touch the icons to access the various functions. All the operating parameters will be shown on the display.

4 Temperature knob

In Quick Mode, this knob allows you to select the cooking temperature.

EN

2.3 Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights indicated are from the bottom upwards (see "Control panel").

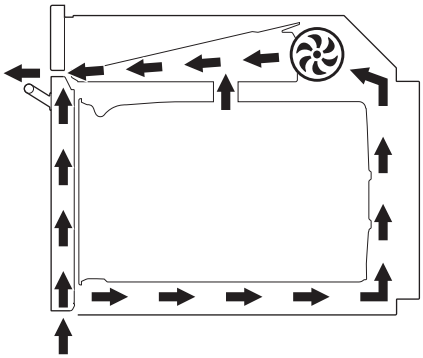
Oven lighting

The appliance's interior lighting comes on:

- When the door is opened.
- Touch the **light symbol** when the oven is in operation to manually activate or deactivate the oven light, apart from when the **VAPOR CLEAN** function is in use.

In order to save energy, the light turns off after about one minute from the start of cooking or whenever the door is opened (this function can be disabled via the secondary menu).

Cooling fan

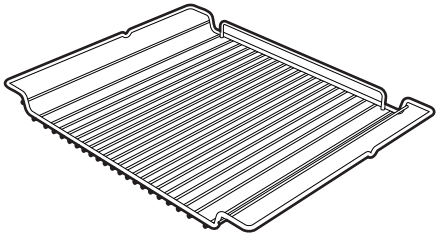


The fan cools the oven and comes into operation during cooking.

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

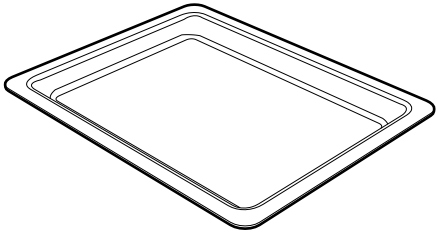
2.4 Accessories

Rack



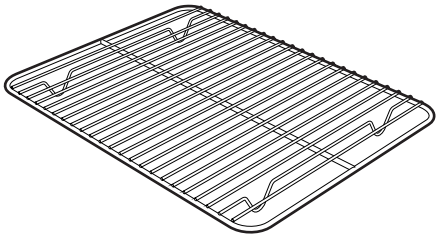
Useful for supporting containers with food during cooking.

Glass dish



Used for any type of cooking and collecting fat from foods placed on the rack above.

Tray rack



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

Boiling rod

To be placed in containers when heating liquids, necessary to avoid delayed boiling.

Some models are not provided with all accessories.

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

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

EN

3 Use

Instructions

High temperature inside the oven during use

Danger of burns

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

Improper use

Risk of damage to enamelled surfaces

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

High temperature inside the oven during use

Danger of fire or explosion

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

Microwaves

The appliance is equipped with a microwave generator called a magnetron. The microwaves generated are evenly emitted into the oven cavity in order to reach the food and heat it.

Heating takes place through friction between the molecules contained in the food (mainly water molecules), with the consequent generation of heat.

The heat generated directly inside the food allows it to be defrosted, re-heated or cooked in a shorter time compared to traditional cooking.

Using containers suitable for microwave cooking allows the microwaves to reach the food in a uniform manner.

3.1 Materials suitable for use with microwaves

In general, in order for all of the food to be reached, the materials used for microwave cooking must be transparent to microwave energy.

Below is a table of materials to use and those not to use:

MATERIALS TO USE:

- Glass (always remove covers)*

- Baking ware
- Glasses
- Jars

- Porcelain

- Earthenware

- Plastic (only where suitable for microwave use)*

- Containers
- Plastic wrap (must not come into contact with the food)

*only if heat-resistant.

MATERIALS NOT TO BE USED

- Metals (can lead to arcing or sparks)

- Aluminium foil
- Aluminium trays
- Plates
- Metal utensils
- Freezer bag ties

- Wood

- Crystal glasses

- Paper (fire risk)

- Polystyrene containers (danger of food contamination)

Dishes must be free of metal decorations.

Do not use metal accessory trays in the microwave or combined microwave functions.

EN

Testing dishes

The microwave function can be used without any food inside the oven only for this test.

To check whether the cookware is suitable for use with microwave cooking, carry out this simple test:

1. Remove all accessories from the oven cavity.
2. Place the cookware to be tested on the rack inserted in the first runner.
3. Select the maximum power level (e.g. 1000 W).
4. Set a cooking time of 30 seconds.
5. Start cooking.

Unsuitable cookware
Risk of damage to the appliance

- Stop the test immediately if there is a cracking sound or if sparks are emitted from the cookware. If this happens, it means that the cookware is not suitable for microwave cooking.

6. At the end of the test the cookware must be either cold or slightly warm. If the cookware is hot then it should be considered as unsuitable for microwave use.

Preliminary operations

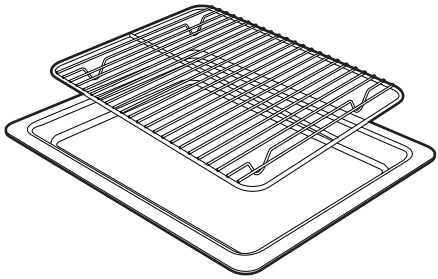
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove all the accessories from the appliance and wash them (see "4 Cleaning and maintenance").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

When heating the oven for the first time, use a traditional function and not a microwave function.

3.2 Using the accessories

Tray rack

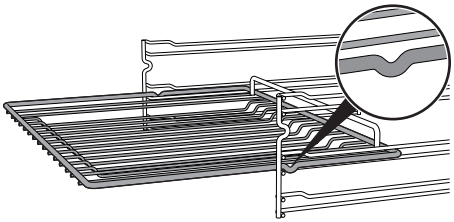
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.

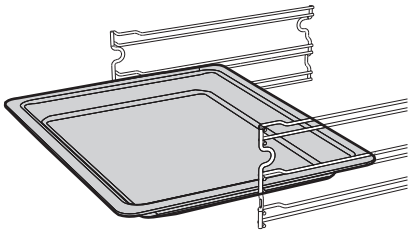


Racks and trays

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 towards the back of the oven.





High temperature
Danger of burns

- The accessory gets very hot. Always use oven gloves when handling.

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.

Boiling rod

When using the microwave oven to heat or reheat liquids, the boiling process may be delayed. To avoid this, place the boiling rod, supplied (or a heat-resistant plastic spoon), into the container while heating.

Improper use
Danger of explosion/burns

- To avoid the danger of explosion inside the appliance or the sudden boiling over of superheated liquids, always place a boiling rod in the liquid that is being heated.

High temperature
Risk of damage to the accessory

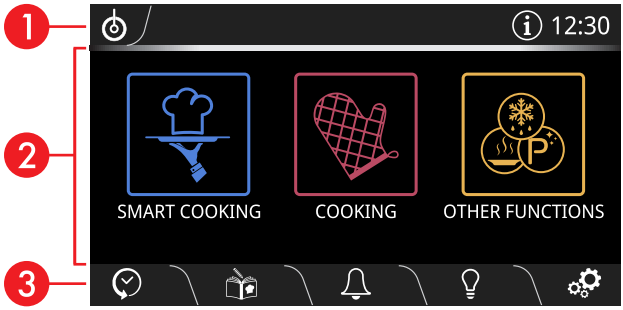
- Use the boiling rod only with Microwave functions. The rod must not be used with combination and traditional functions.

EN

3.3 Using the oven

Display

The parameters and values for the currently selected function will be indicated on the display. To use it, simply touch the 'virtual' buttons and/or scroll through the values shown.



(the main menu display is shown in the figure)

1 Information area

Information regarding the menus and submenus of the functions in progress in the main area are indicated in this area.

The following are also present in this area:

- QUICK MODE button: touch this button to access the Quick Mode menu.
- HOME button: touch this button to return to the main menu.
- INFORMATION button: touch this button to display the following screen

- Current time display.

2 Main area

The various functions of the appliance can be set in this area. Touch the buttons and values to set the required function.

3 Lower area

There are various shortcut function buttons in this area, which vary according to the functions set in the main area.

	HISTORY
	MY RECIPES
	TIMER
	LIGHT
	SETTINGS

According to the page that is displayed, the following buttons may also be present:

	BACK
	CONFIRM
	START
	REPLAY
	STOP
	SAVE
	DELETE
	DOOR LOCK
	RAPID PRE-HEATING

Press and hold the HOME button for a few seconds to stop cooking immediately at any time and return to the main menu.

Connectivity (on some models only)

Connectivity requirements:

- Smartphone or tablet running iOS version 10.x or later or Android version 5.1 or later.
- Wi-Fi network (2.4 GHz band, WPA2 protected) active and available in the place where the appliance is installed.
- Internet connection.
- Name and password of the home Wi-Fi network or WPS (Wi-Fi Protected Setup) mode available.

For further information, please refer to the "Built-in oven Connectivity" user manual.

First use

The following instructions are also valid in the case of a prolonged power failure.

To switch on the appliance:

1. Connect the appliance to the mains power supply.

The manufacturer's logo will appear for a few seconds on the display

After the appliance is switched on, you will need to wait a few seconds before you can use it.

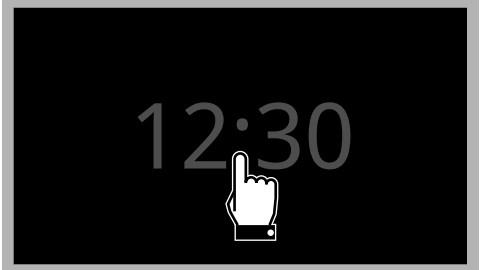
Then the current time display will appear with the time field flashing.

EN

To be able to start any cooking function, the current time must be set.

2. Touch the flashing 00:00 symbol to access the SET THE TIME submenu.
3. Scroll up and down through the hours and minutes to set the current time.
4. Touch the CONFIRM button (at the right in the lower area 3) to set the current time.

The current time can also be set or modified by touching the time indicated on the display for at least 3 seconds.



On first use, the appliance language is set to "English" by default. It is recommended that you set the required language at this point.

5. Touch the SETTINGS button (at the right in the lower area 3).
6. In the **Language** option (on the left), scroll through the available languages (on the right) to select the required language.
7. Touch the CONFIRM button (at the right in the lower area 3) to set the required language.

Deactivating the display

When the "Show the time" mode is set to Off, if the time display is shown, the display will switch off automatically after 2 minutes.

Reactivating the display

To reactivate the display when it is off:

- Turn one of the two knobs.

The display turns on after a few seconds. The display shows the main menu when it is switched on again.

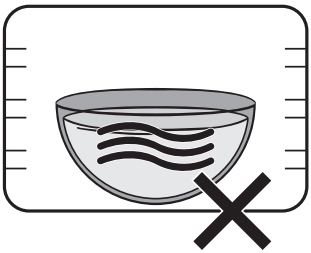
Put the knobs back to their starting position.

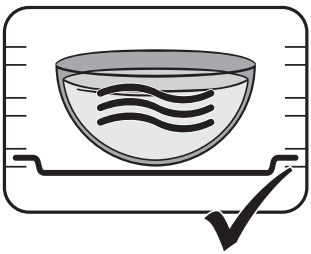
Warning

Improper use
Risk of damage to the appliance

When using the microwave functions, food must be placed in a suitable container on the rack inserted in the first runner.

DO NOT USE CONTAINERS/ ACCESSORIES (trays, glass dishes, etc.) PLACED DIRECTLY ON THE FLOOR OF THE OVEN.





For perfect results with long microwave and combination cooking functions, food should be stirred once or twice during cooking.

Selecting a microwave cooking function

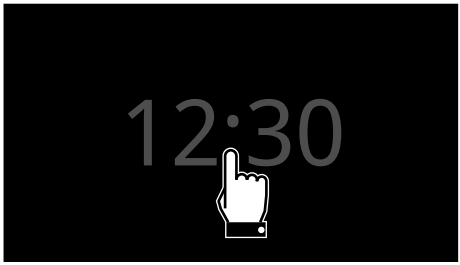
MICROWAVES

Given that they penetrate directly into the food, microwaves allow cooking to take place in a very short period of time and with a considerable saving of energy. They are suitable for cooking without fat and also for defrosting and re-heating food while maintaining its original appearance and fragrance.

1. Place the food inside the oven.

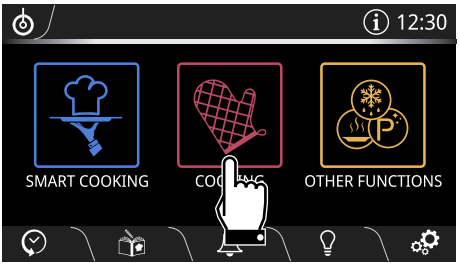
When cooking using only the microwave function, the appliance does not perform preheating. The food can be placed immediately inside the appliance.

2. Touch the time indicated on the display.

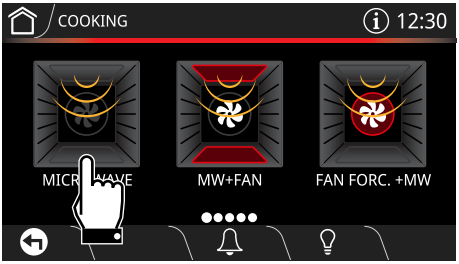


EN

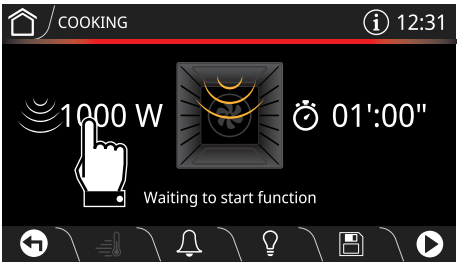
3. Touch the COOKING button on the "main menu".



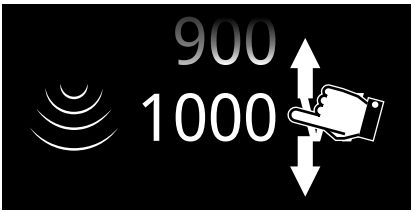
4. Select the "MICROWAVE" function.



5. Touch the MICROWAVE button or the relative value.



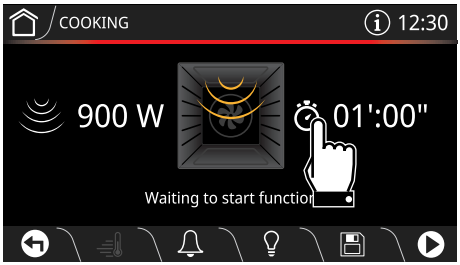
6. Scroll through the values and select the required power level of the microwave (for example "900 W").



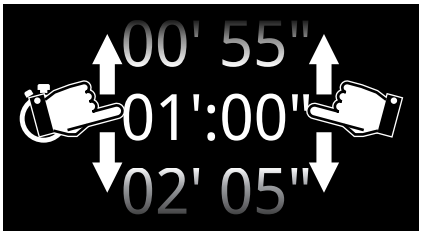
The power level of the microwave is from 100 W to 1000 W.

7. Touch the CONFIRM button (at the lower right 3) to confirm the new cooking temperature that has been selected.

8. Touch the COOKING DURATION button or the relative value).



9. Scroll through the values and select the required duration (for example "5 minutes").

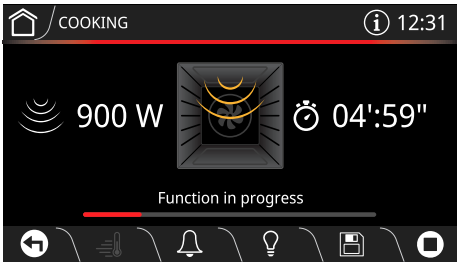


10. Touch the CONFIRM button to confirm the selected cooking duration.

The minutes and seconds can be selected separately.

The duration of the microwave cooking can be from a minimum of 5 seconds to a maximum of 29 minutes and 55 seconds.

11. Touch the START button to start microwave cooking.



Each time the door is opened, the function in progress will stop. To resume cooking, close the door and confirm.

End of microwave cooking

At the end of cooking, Function ended appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Microwave power levels

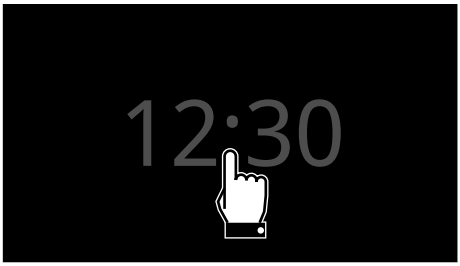
Below is a list of the power levels that can be selected:

Power (W)	Useful for
100	Defrosting food
200	
300	
400	Cooking meat or delicate cooking
500	
600	Re-heating and cooking food
700	
800	
900	Heating liquids
1000	

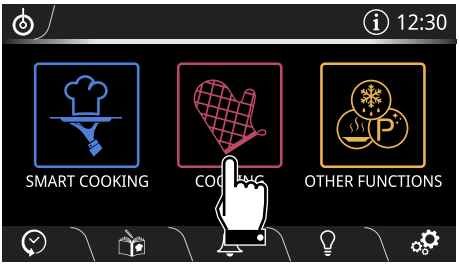
EN

Selecting a combination cooking function

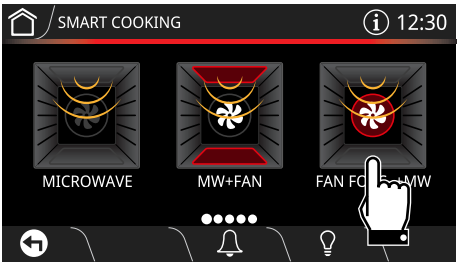
1. Touch the time indicated on the display.



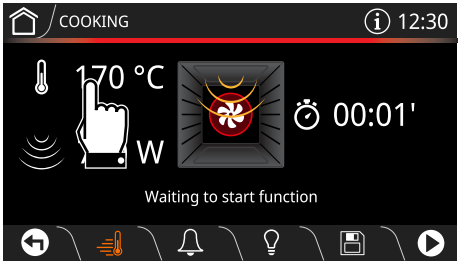
2. Touch the COOKING button on the "main menu".



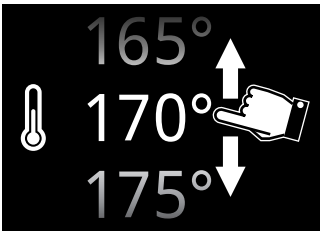
3. Select the required combination function (for example "CIRCULAIRE + MICROWAVE ").



4. Touch the TEMPERATURE button or the relative value.

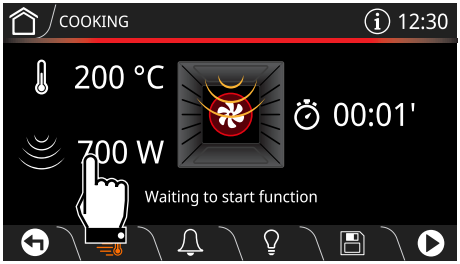


5. Scroll through the values and select the required cooking temperature (for example "200°C").

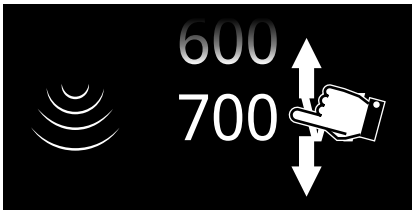


6. Touch the CONFIRM button (at the lower right 3) to confirm the new cooking temperature that has been selected.

7. Touch the MICROWAVE button or the relative value.



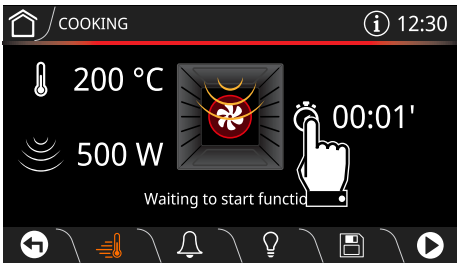
8. Scroll through the values and select the required power level of the microwave (for example "500 W").



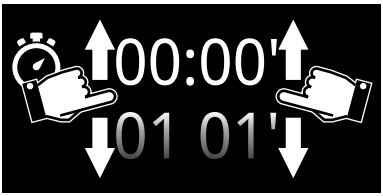
The power level of the microwave is from 100 W to 700 W.

9. Touch the CONFIRM button.

10. Touch the COOKING DURATION button or the relative value).



11. Scroll through the values and select the required duration (for example "1 hour").



12. Touch the CONFIRM button to confirm the selected cooking duration.

The hours and minutes can be selected separately.

13. Touch the START button to start combined microwave cooking.

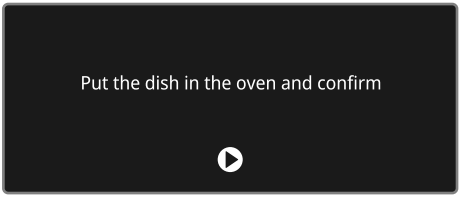
Pre-heating

Combination cooking is always preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.
This stage is indicated by a progressive increase in the temperature level reached.

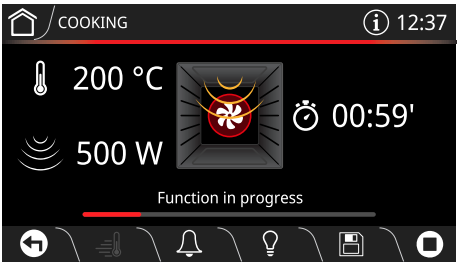
Unless otherwise indicated in the recipe, it is not recommended to place food in the oven during the preheating stage.

To disable pre-heating, touch the relative button .

After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven.



14. Open the door.
15. Place the food inside the oven.
16. Close the door.
17. Touch the START button to start cooking.



End of combination cooking

At the end of cooking, **Function ended** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Combined cooking functions

FAN ASSISTED MICROWAVE

The addition of the microwave speeds up traditional cooking. Ideal for biscuits, cakes and cooking on more than one level.

CIRCULAIRE + MICROWAVE

The addition of the microwave speeds up traditional cooking. Suitable for all dishes, allows you to cook out on multiple levels without mixing smells and flavours.

GRILL + MICROWAVE

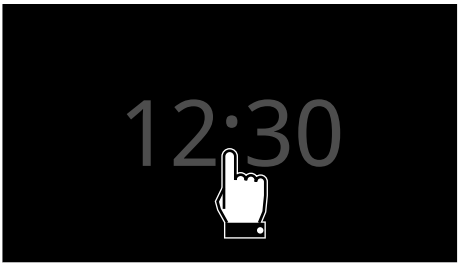
The microwaves allow quicker cooking and the grill creates perfect browning on top.

CIRCULAIRE + BOTTOM + MICROWAVE

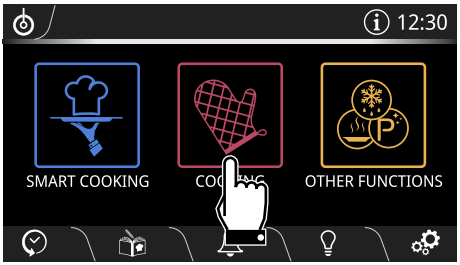
Intense heat is supplemented by the microwave function, speeding up cooking times and keeping food soft and moist.

Selecting a traditional cooking function

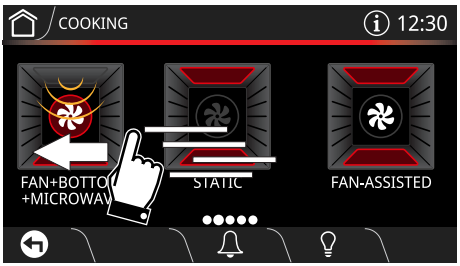
1. Touch the time indicated on the display.



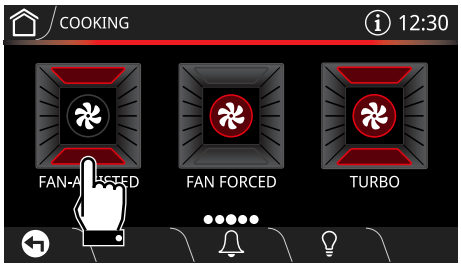
2. Touch the **COOKING** button on the "main menu".



3. Scroll through the display from right to left to access the traditional functions menu.



4. Select the required function (for example "FAN ASSISTED ").



5. Touch the START button (at the lower right 3) to start pre-heating.

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

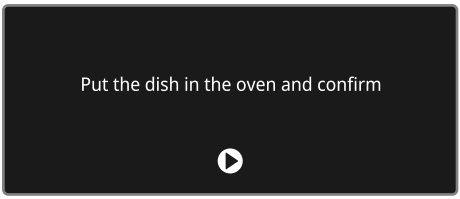
Pre-heating

Cooking is preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.
This stage is indicated by a progressive increase in the temperature level reached.

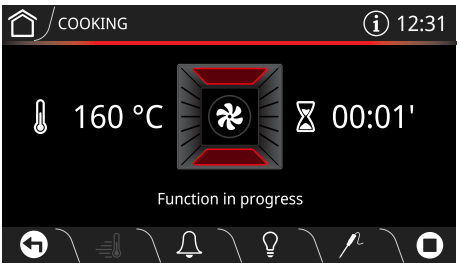
Unless otherwise indicated in the recipe, it is not recommended to place food in the oven during the preheating stage.

To disable pre-heating, touch the relative button .

After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven.



6. Open the door.
7. Place the food inside the oven.
8. Close the door.
9. Touch the START button to start cooking.



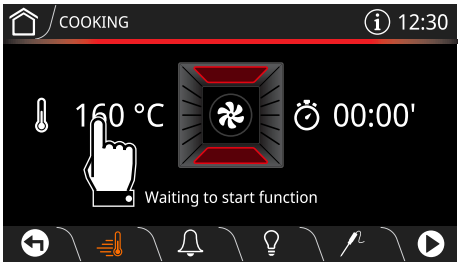
Once cooking has started, it is possible to set timed cooking:

- Touch the TIME button and follow the instructions in the **"Timed cooking"** section.

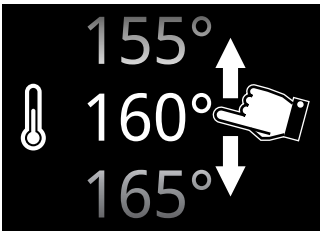
Modifying the cooking temperature

The temperature can be modified at any time during cooking.

1. Touch the TEMPERATURE button or the relative value.



2. Scroll through the values and select the required cooking temperature (for example "180°C").

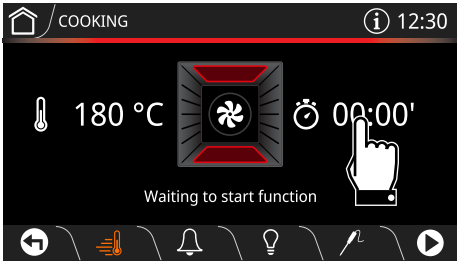


3. Touch the CONFIRM button (at the lower right 3) to confirm the new cooking temperature that has been selected.

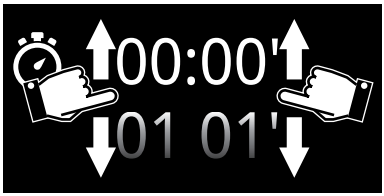
Timed cooking

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.

1. Touch the COOKING DURATION button or the relative value).



2. Scroll through the values and select the required duration (for example "1 hour").

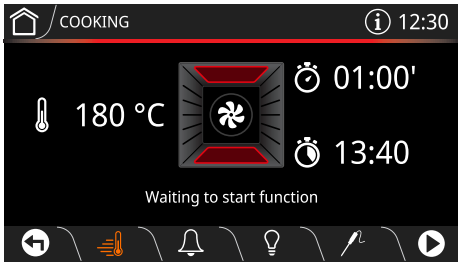


3. Touch the CONFIRM button to confirm the selected cooking duration.

The hours and minutes can be selected separately.

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

The expected end of cooking time appears under the duration (in the example "13:40").



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

The countdown starts after the pre-heating has ended or if you wish to avoid pre-heating (touch the relative button).

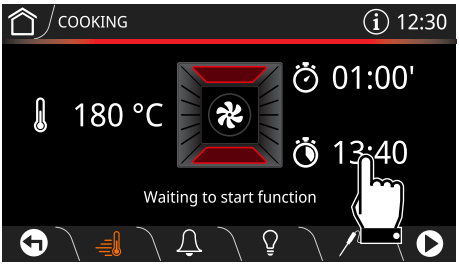
4. Touch the START button to start timed cooking.

EN

Delay cooking

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

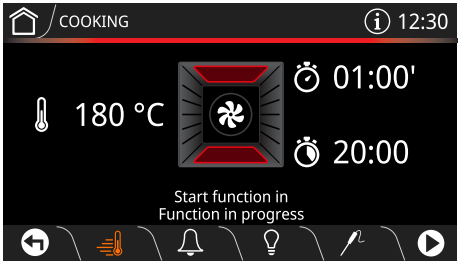
1. After setting timed cooking, touch the DELAY COOKING button or the relative value.



2. Scroll through the values and select the required end-of-cooking time (e.g. "20:00").

The hours and minutes can be selected separately.

3. Touch the CONFIRM button to confirm the selected end of cooking time.



End of cooking

At the end of cooking, **Function ended** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

- Touch the HOME button to exit from the function.

Traditional cooking functions

STATIC

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

FAN ASSISTED

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

CIRCULAIRE

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

TURBO

Allows rapid cooking on multiple levels without mixing aromas. Ideal for large volumes of food or intense cooking.

GRILL

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

FAN WITH GRILL

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

BOTTOM

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

CIRCULAIRE + BOTTOM

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.

PIZZA

Function designed for cooking pizza.

EN

ECO

Low energy cooking: 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 not to preheat the oven before placing food in it.

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

Cooking times are longer with the ECO function.

The ECO function is a delicate cooking function and is recommended for cooking that does not require temperatures higher than 200°C. It is recommended that you select a different function for cooking at higher temperatures.

Minute minder timer

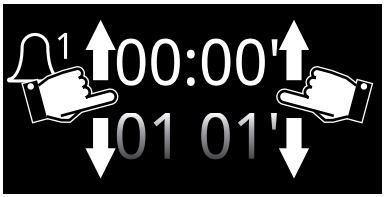
This function only activates the buzzer, without stopping the function in progress.

The Timer can be set from a minimum of 1 minute to a maximum of 12 hours and 59 minutes.

1. Touch the **TIMER** button (in the lower area 3) to access the Timer menu.

Up to 2 minute minder Timers can be set.

2. Touch the button of the **TIMER** - that you intend to use.
3. Scroll through the values and select the required duration.



4. Touch the CONFIRM button to confirm the selected duration.

The DELETE button appears in the lower area 3 that can be used to delete a timer if one has been selected.

5. Repeat the procedure for the other Timers that you intend to use.
6. When finished, touch the CONFIRM button again to confirm the selected timers.

To cancel the operation, touch the RETURN button.

In the following display, the lit TIMER button, indicates that one or more minute minder timers have been activated:

7. Wait for the buzzer to indicate that the time has finished.

The counter must be set to zero in order to remove the minute minder timer.

3.4 Cooking advice

General advice

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

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs to be cooked for a few more minutes.
- For meat and potatoes, it is recommended to turn and / or mix the food from time to time in order to obtain a uniform browning on all sides.
- For slow cooking, brown the meat in a pan for a few minutes on all sides before cooking in the oven.
- Microwave cooking is recommended for meats without layers of fat or surface nerve tissue.
- When cooking roasts with a combined microwave function, it is recommended to turn the food in order to cook and brown it uniformly.

Advice for cooking with the Grill and the Fan with grill

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

Advice for cooking desserts/pastries and biscuits

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

Advice for defrosting and proving

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

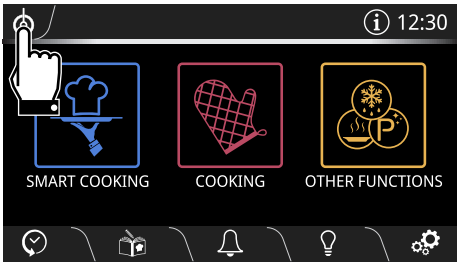
3.5 Quick Mode

This mode allows you to set a traditional cooking function and its temperature quickly using the knobs.

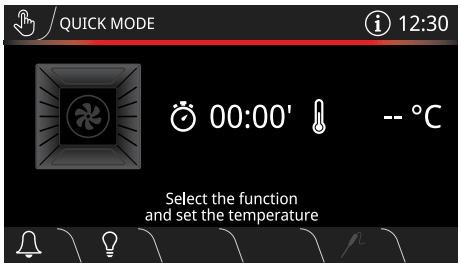
The pre-heating function cannot be disabled when **Quick Mode** is being used.

Cooking can be interrupted at any time by turning the temperature knob to **0**.

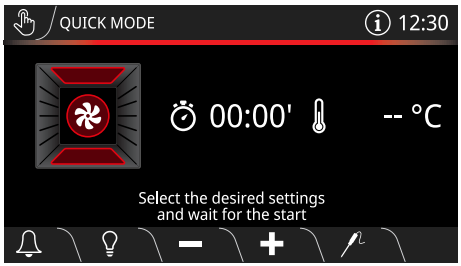
1. Touch the **QUICK MODE** button in the "main menu" (in the information area 1 at the top left).



It is now possible to use the knobs to operate the appliance.



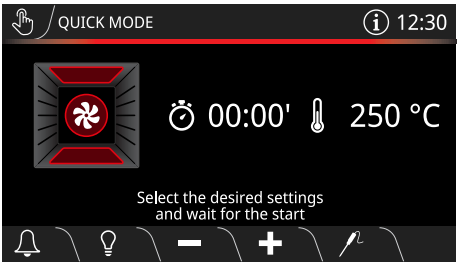
2. Turn the **Function knob** to select the required function (for example "TURBO ").



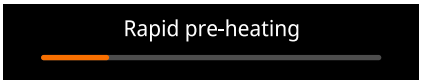
You can select all the traditional functions apart from the PIZZA and ECO functions.

Traditional cooking

3. Turn the **Temperature knob** to set the cooking temperature (for example "250°C").



The oven cavity starts to preheat a few seconds after the last setting was made.



4. Use the Decrease and Increase buttons (in the lower area 3) to set a cooking duration.

If the Decrease and Increase buttons are not used, the display will show the cooking time that has elasped.

End of cooking

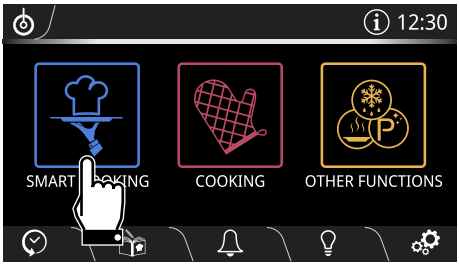
At the end of cooking, **End of cooking** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

1. Turn the **Functions knob** and the **Temperature knob** back to position **0**.
2. Touch the **TOUCH MODE** button (in the information area 1 at the top left) to return to the main menu.

3.6 Smart Cooking

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

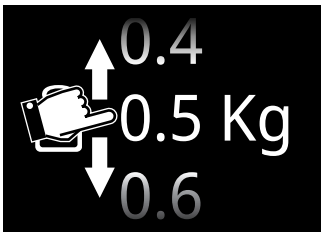
1. Touch the **SMART COOKING** button on the "main menu".



2. Select the type of dish required from the SMART COOKING menu (for example "VEGETABLES").

3. Select the sub-category of dish to cook (for example "MIXED GRILLED VEGETABLES").

4. Scroll through the values to set the weight of the food to be cooked (for example "0.7 kg").



5. Touch the CONFIRM button to confirm the settings.

It is now possible to save the settings as a personal recipe (see section "3.8 My recipes")

6. Touch the START button to start SMART COOKING.

Cooking will start with the settings specified in the program.

The cooking temperature and duration can be changed at any time, even after cooking has started.

Pre-heating

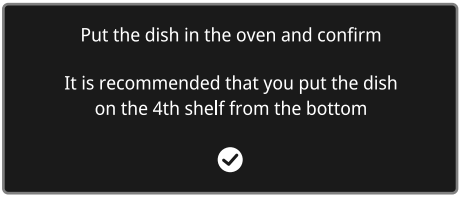
Cooking is preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.

This stage is indicated by a progressive increase in the temperature level reached.

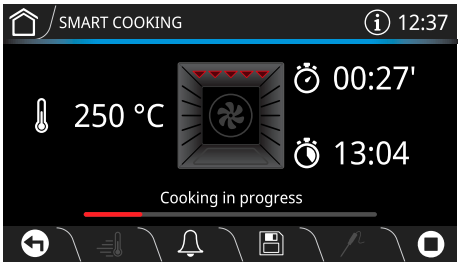
The pre-heating function cannot be disabled when Smart Cooking programs are being used.

After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven.

The shelf on which the food should be placed in order to obtain best results is also indicated.



7. Open the door.
8. Place the food inside the oven.
9. Close the door.
10. Touch the CONFIRM button to start cooking.



End of cooking

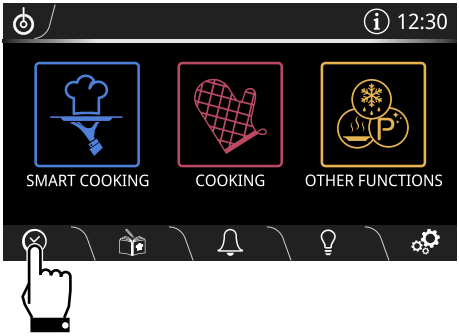
At the end of cooking, End of cooking appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

11. Touch the HOME button to exit from the function.

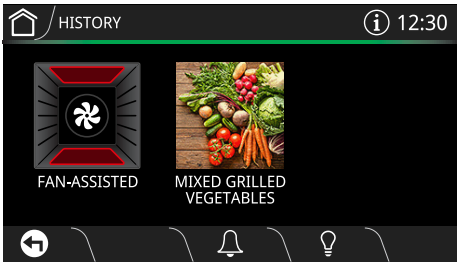
3.7 History

This menu is particularly useful for viewing and reusing the last programs or personal recipes that were used.

1. Touch the **HISTORY** button on the "main menu" (at the left in the lower area 3).



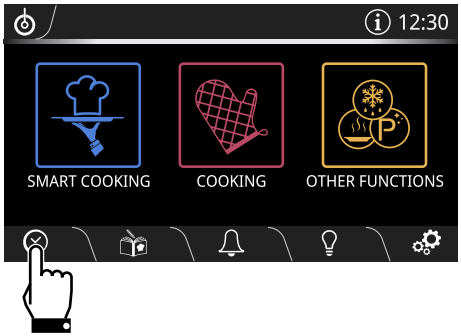
2. Select the function you wish to reuse and proceed with cooking as described in the previous sections.



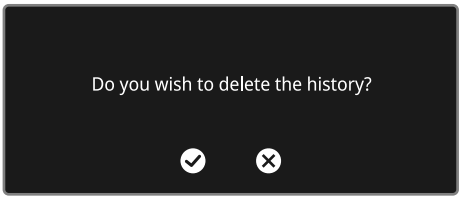
Deleting the history

If you wish to delete the history:

1. Touch the **HISTORY** button on the "main menu".



2. Touch the DELETE button to delete the memory.
3. Touch the CONFIRM button to confirm that you wish to delete the history (or the CANCEL button to cancel the operation.



EN

Predefined programs table

MEAT

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
ROAST BEEF (RARE)	CIRCULAIRE	1	1.0	200	66
ROAST BEEF (MEDIUM)	CIRCULAIRE	1	1.0	200	72
ROAST BEEF (WELL DONE)	CIRCULAIRE	1	1.0	200	86
ROAST PORK	CIRCULAIRE + MICROWAVE	1	0.7	190 + 300 W	32
LAMB (MEDIUM)	CIRCULAIRE + MICROWAVE	1	1.2	190 + 300 W	55
LAMB (WELL DONE)	CIRCULAIRE + MICROWAVE	1	1.2	190 + 300 W	60
ROAST VEAL	CIRCULAIRE + MICROWAVE	1	1.0	190 + 300 W	70
PORK SPARE RIBS (whole piece)	FAN ASSISTED	1	0.5	180	90

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
PORK CHOPS (about 4)	FAN ASSISTED	2	0.2	210	15
PORK SAUSAGES (about 10-12)	FAN WITH GRILL	2	0.6	250	16
BACON (about 6 rashers 5 mm thick)	FAN WITH GRILL	2	0.3	250	11+3 [1]
ROAST TURKEY BR.	FAN ASSISTED MICROWAVE	1	1.0	200 + 300 W	45
ROAST CHICKEN	CIRCULAIRE + MICROWAVE	1	1.2	190 + 400 W	47
STEW[2]	FAN ASSISTED MICROWAVE	1	0.3	170 + 300 W	85
BRAISED MEAT[2]	FAN ASSISTED MICROWAVE	1	1.2	180 + 500 W	60
ROAST RABBIT (jointed)	CIRCULAIRE + MICROWAVE	1	1.0	190 + 300 W	40

[1] 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.

[2] It is recommended to cover the food almost completely with liquid (water, stock, wine, tomato sauce etc.) and to turn and/or mix it several times.

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FISH

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
WHOLE FISH (FRESH)	CIRCULAIRE + MICROWAVE	1	0.3	180 + 300 W	17
WHOLE FISH (FROZEN)	FAN ASSISTED MICROWAVE	1	0.4	180 + 400 W	20
SEA BASS	CIRCULAIRE + MICROWAVE	1	0.5	160 + 300 W	20
MONKFISH	CIRCULAIRE + MICROWAVE	1	0.5	160 + 300 W	35
SNAPPER	CIRCULAIRE + MICROWAVE	1	1.0	160 + 300 W	40
TURBOT	CIRCULAIRE + MICROWAVE	1	0.5	160 + 300 W	30
FISH SOUP[2]	CIRCULAIRE + MICROWAVE	1	0.8	175 + 700 W	13
FISH IN SALT CRUST	FAN ASSISTED MICROWAVE	1	0.3	170 + 400 W	15

[2] It is recommended to cover the food almost completely with liquid (water, stock, wine, tomato sauce etc.) and to turn and/or mix it several times.

VEGETABLES

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
MIXED GRILLED VEGETABLES	GRILL	3	0.3	250	12+10 [1]
ROASTED VEGETABLES	CIRCULAIRE + BOTTOM + MICROWAVE	1	0.5	210 + 400 W	20
ROAST POTATOES	FAN ASSISTED	1	0.5	205	30
POTATO CASSEROLE[2]	FAN ASSISTED MICROWAVE	1	0.6	200 + 600 W	20
CHIPS (FROZEN)	FAN ASSISTED	2	0.5	220	13

[1] 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.

[2] It is recommended to cover the food almost completely with liquid (water, stock, wine, tomato sauce etc.) and to turn and/or mix it several times.

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DESSERTS

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
BUNDT CAKE	FAN ASSISTED	1	0.5	160	50
CHOCOLATE CAKE	STATIC	1	0.5	170	50
BISCUITS (20 - 22 pieces 25-27 g each)	TURBO	1	0.2	160	19
MUFFINS (about 50 g for each baking cup)	CIRCULAIRE	1	0.3	160	24
PROFITEROLES (medium-large)	TURBO	1	0.2	200	40
MERINGUES	TURBO	1	0.2	110	90
SPONGE CAKE	CIRCULAIRE	1	0.4	160	50
STRUDEL	CIRCULAIRE + BOTTOM + MICROWAVE	1	0.2	200 + 100 W	23

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
TART	STATIC	1	1.0	170	43
BRIOCHE BREAD	TURBO	1	0.5	170	30
CROISSANTS	TURBO	1	0.5	170	40

For desserts such as biscuits, muffins, meringues, profiteroles etc. the weight indicated corresponds to the total weight of the dough used. Cooking times vary according to the size and thickness of the dessert.

BREAD / PIZZA

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
LEAVENED BREAD (LOAF)	CIRCULAIRE	1	1.0	200	20
FOCACCIA	FAN ASSISTED	1	0.5	190	20
PAN-BAKED PIZZA	PIZZA	1	0.5	250	13

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PASTA/RICE

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
PASTA BAKE	STATIC	1	1.4	200	45
RICE (RISOTTO)[3]	MICROWAVE	1	0.2	1000 W	12
FROZEN LASAGNE	FAN ASSISTED MICROWAVE	1	0.7	210 + 200 W	30
LASAGNE	STATIC	1	2.0	230	35
PAELLA[3]	CIRCULAIRE + BOTTOM + MICROWAVE	1	0.3	185	15
MEAT SAUCE	FAN ASSISTED MICROWAVE	1	0.3	160 + 700 W	35
QUICHE	STATIC	1	1.2	200	44
VEGETABLE TART	FAN ASSISTED MICROWAVE	1	0.5	180 + 600 W	25

[3] It is recommended to wet the rice with warm stock. Cooking times may vary according to the type of rice and the amount of stock used. Stir from time to time during cooking.

SLOW COOKING

Subcategory	Function	Shelf	Weight (kg)	Temp. (°C)	Time (minutes)
VEAL	FAN ASSISTED	1	1.0	120	126
BEEF (RARE)	TURBO	1	1.0	90	147
BEEF (WELL DONE)	TURBO	1	1.0	90	220
PORK CHOPS	FAN ASSISTED	1	1.5	120	155
LAMB	FAN ASSISTED	1	1.0	120	135

For slow cooking, it is recommended to pre-brown the meat on all sides in a pan over high heat for a few minutes.

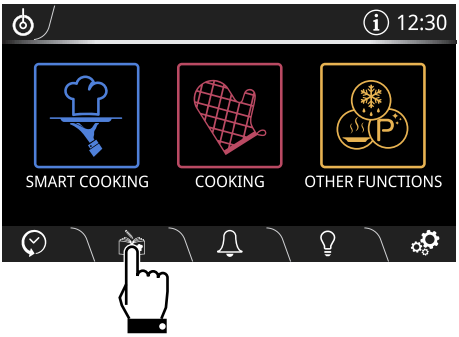
The cooking times in the tables refer to the dish indicated in the recipe and are a guide only; they may vary depending on personal taste.

EN

3.8 My recipes

This menu allows you to enter a personal program with the parameters you wish to use. On first use, the appliance will only offer you to add a new recipe. After storing your recipes, these will then be available in the relative menu.

1. Touch the **MY RECIPES** button in the "main menu" (at the left in the lower area 3).

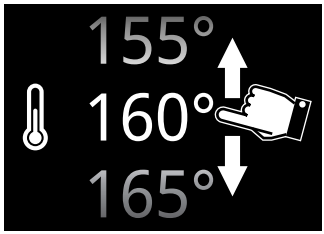


Up to 64 personal recipes can be stored.

It is not possible to memorise more than 17 recipes that belong to the same category.

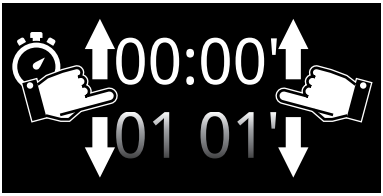
Adding a recipe

2. Select the type of dish required from the MY RECIPES menu (for example "DESSERTS").
3. Touch the NEW RECIPE button.
4. Select the required function (for example "CIRCULAIRE").
5. Touch the TEMPERATURE button or the relative value.
6. Scroll through the values and select the required cooking temperature (for example "170°C").

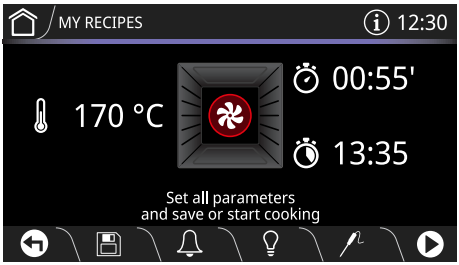


7. Touch the CONFIRM button to confirm the new cooking temperature that has been selected.
8. Touch the COOKING DURATION button or the relative value.

9. Scroll through the values and select the required duration (for example "55 minutes").



10. Touch the CONFIRM button to confirm the selected cooking duration.

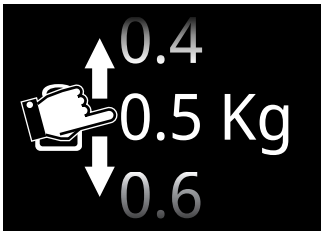


The minutes required for pre-heating are already included in the end-of-cooking time.

It is now also possible to set **delay cooking** (see "Delay cooking").

Saving a recipe

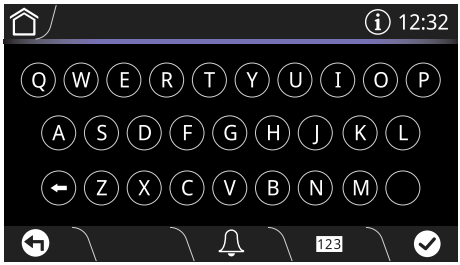
11. Touch the SAVE button.
12. Scroll through the values of the SHELF option (for example 2).
13. Scroll through the values to set the weight of the food to be cooked (for example "1.0 kg").

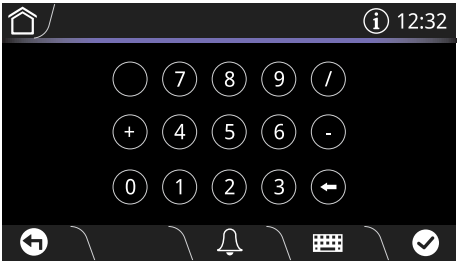


14. Touch the CONFIRM button to confirm the settings.

At this point, a name for the recipe must be entered.

15. Use the alphanumeric keypad to enter the name of the recipe to be saved (for example RISOTTO).





Use the 123 and buttons to switch from the alphabetic keypad to the numerical keypad and vice versa.

The recipe name can contain a maximum 12 characters, including spaces.

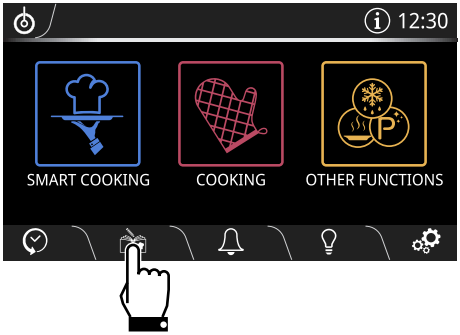
The name must contain at least one character in order to store the recipe.

The character deletes the previous letter.

16. Touch the **CONFIRM** button to store the program.

Starting a personal recipe

1. Touch the **MY RECIPES** button on the "main menu".



2. Select the type of dish required from the **MY RECIPES** menu (for example "DESSERTS").

3. Select the recipe that was saved previously (for example **RISOTTO**).

4. Touch the START button to start cooking.

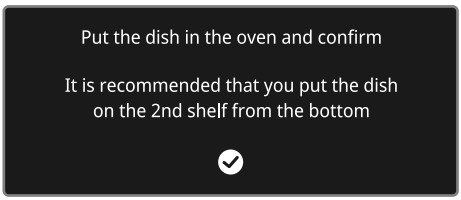
Pre-heating

Cooking is preceded by the pre-heating stage that allows the oven to heat up to the set cooking temperature.

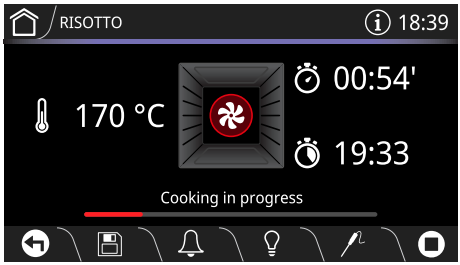
This stage is indicated by a progressive increase in the temperature level reached.

After pre-heating, a buzzer will sound and a message will appear on the display to indicate that the food can be put in the oven

The shelf on which the food should be placed in order to obtain best results is also indicated.



5. Open the door.
6. Place the food inside the oven.
7. Close the door.
8. Touch the CONFIRM button to start cooking.



End of cooking

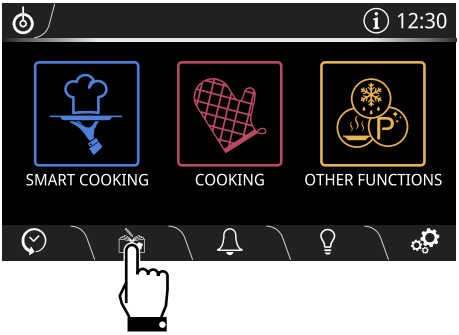
At the end of cooking, **End of cooking** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

9. Touch the HOME button to exit from the function.

EN

Deleting a recipe

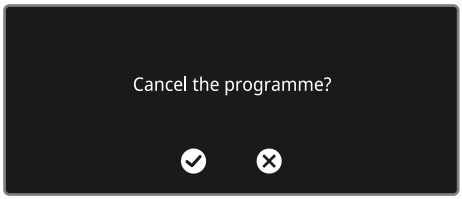
1. Touch the **MY RECIPES** button on the "main menu".



2. Select the type of dish required from the **MY RECIPES** menu (for example "DESSERTS").
3. Select the recipe that was saved previously (for example **RISOTTO**).

4. Touch the **DELETE** button to delete the recipe.

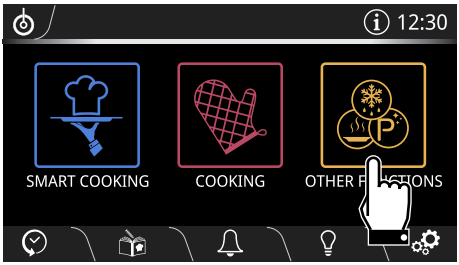
5. Touch the **CONFIRM** button to confirm that you wish to delete the selected recipe (or the **CANCEL** button to cancel the operation).



3.9 Other functions

The special functions menu includes several functions such as defrosting, proving or cleaning...

- Touch the **OTHER FUNCTIONS** button on the "main menu".



Certain functions are not available on all models.

Functions list

DEFROST BY WEIGHT

Automatic defrosting function Choose the dish, the oven calculates the time necessary for proper defrosting.

DEFROST BY TIME

Manual defrosting function. Select the length of time required for defrosting, when the set time has elapsed, the function will stop.

PROVING

Specific function to help dough to rise more quickly.

PLATE WARMING

Function that heats and keeps plates warm. Position a baking tray on the lowest shelf and put the plates on it to warm.

EN

MICROWAVE REHEAT

This function allows food that has been previously cooked and stored in the refrigerator to be reheated using the microwave oven.

KEEP WARM

This function allows you to keep pre-cooked foods warm.

SABBATH

Function that allows you to cook food whilst respecting the provisions of the Jewish day of rest.

VAPOR CLEAN

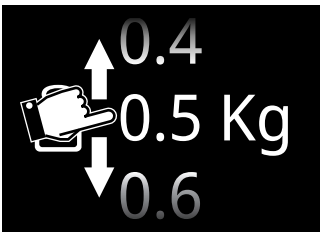
Steam cleaning function. Remove all accessories, pour 40 cl of water into the hollow on the bottom and spray a solution of water and washing up liquid on the walls of the oven.

The more complex special functions are illustrated below. For the VAPOR CLEAN function see "4 Cleaning and maintenance".

Defrost by weight

If the internal temperature is greater than the one required, the function will be stopped immediately and **"Internal temperature unsafe, please wait until the oven is cool"** will appear on the display. Allow the appliance to cool down before activating the function.

1. After weighing the food, place it in the appliance.
2. Select DEFROST BY WEIGHT .
3. Select the type of food to defrost from the categories MEAT - FISH - BREAD - DESSERTS
4. Scroll through the values to set the weight of the food to be defrosted.



5. Touch the CONFIRM button to confirm the settings.
6. Touch the START button to start the **defrost by weight function**.

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Pre-set parameters:

Type	Weight (kg)	Time
MEAT	0.4	00h 23m
FISH	0.5	00h 10m
BREAD	0.3	00h 15m
DESSERTS	0.1	00h 02m

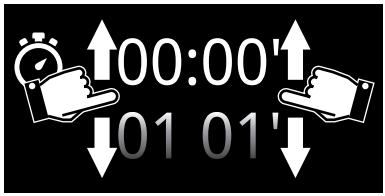
*Defrosting times may vary according to the shape and size of the food to be defrosted.

It is not possible to change the default microwave power level (200 W) for the **Defrost by weight** function.

Defrost by time

If the internal temperature is greater than the one required, the function will be stopped immediately and **"Internal temperature unsafe, please wait until the oven is cool"** will appear on the display. Allow the appliance to cool down before activating the function.

1. Place the food inside the appliance.
2. Select DEFROST BY TIME .
3. Touch the COOKING DURATION button or the relative value.
4. Scroll through the values and select the required duration.



5. Touch the CONFIRM button to confirm the settings.
6. Touch the START button to start the Defrost by time function.

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

7. Touch the HOME button to exit from the function.

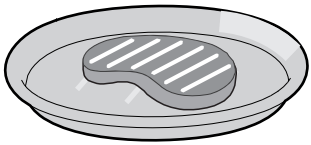
The duration of the Defrost by time function can be from a minimum of 1 minute to a maximum of 12 hours and 59 minutes.

It is not possible to change the default temperature (30 °C) for the Defrost by time function.

"Turn" procedure

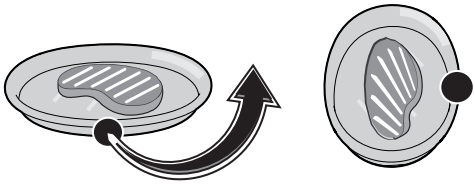
For best defrosting results, the appliance indicates when the dish should be turned inside the oven.

1. Place the dish in the oven, parallel to the door.



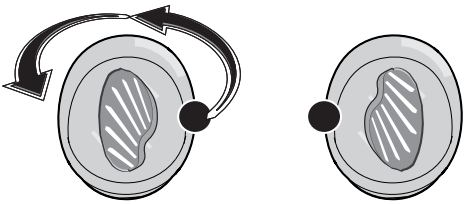
2. Turn the dish when "Open the door and mix ingredients" appears on the display.

3. Open the door and turn the dish 90°.



If you do not turn the dish, the appliance waits for one minute and then continues defrosting.

4. Close the door of the appliance and press the CONFIRM button to resume the function.
5. If necessary the appliance will again ask for rotation of the dish. "**Open the door and mix ingredients**" will appear on the display.
6. To turn the dish again, open the door and turn the dish by 180°.



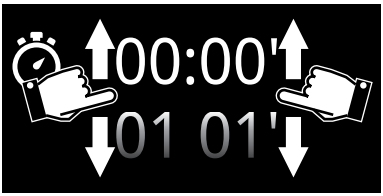
7. Close the door and press the CONFIRM button to resume the function.

Proving

If the internal temperature is greater than the one required, the function will be stopped immediately and "**Internal temperature unsafe, please wait until the oven is cool**" will appear on the display. Allow the appliance to cool down before activating the function.

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

1. Position the dough to prove on the second level.
2. Select PROVING .
3. Touch the COOKING DURATION button or the relative value.
4. Scroll through the values and select the required duration.



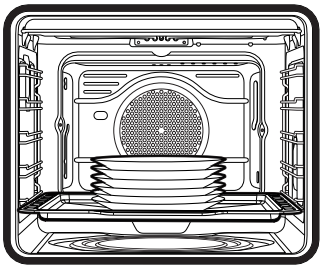
5. Touch the TEMPERATURE button or the relative value.
6. Scroll through the values and select the required cooking temperature (from 25°C to 40°C).
7. Touch the CONFIRM button to confirm the settings.
8. Touch the START button to start the Proving cycle.

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

The duration of the Proving function can be from a minimum of 1 minute to a maximum of 12 hours and 59 minutes.

Plate warming

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



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

2. Select PLATE WARMING .
3. Touch the START button to start the Plate warming function.

Unless otherwise set, the Plate warming function has a maximum duration of 12 hours and 59 minutes.

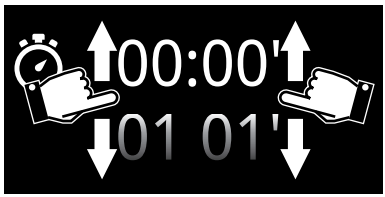
The following can be set while the function is in operation:

- the temperature (from 40°C to 80°C);
- the duration of the function
- a delayed function (only if a duration different from the default one is set).

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Microwave reheat

1. Select MICROWAVE REHEAT .
2. Touch the COOKING DURATION button or the relative value.
3. Scroll through the values and select the required duration.



The duration of the microwave reheat function ranges from a minimum of **1 minute** to a maximum of **30 minutes and 59 seconds.**

It is not possible to modify the default microwave power level of the microwave reheat function (500 W).

4. Touch the START button to start the microwave reheat function.

When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

EN

Keep warm

1. Select KEEP WARM .
2. Touch the TEMPERATURE button or the relative value.
3. Scroll through the values and select the required cooking temperature (from 60°C to 100°C).
4. Touch the START button to start the Keep warm function.

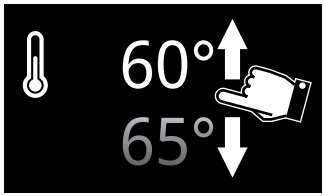
When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

Sabbath

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

- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature that can be selected ranges from 60°C to 100°C.
- Oven light disabled, any operation such as opening the door or manual activation will not activate the light.
- The internal fan remains turned off.
- Buzzers disabled.

1. Select SABBATH .
2. Touch the TEMPERATURE button or the relative value.
3. Scroll through the values and select the required cooking temperature (from 60°C to 100°C).



4. Touch the CONFIRM button to confirm the selected temperature.
5. Touch the START button to start the Sabbath function.

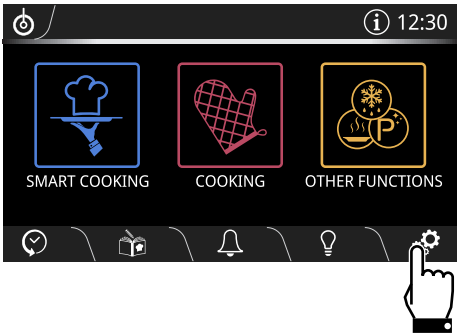
To stop the function:

- Touch the HOME button for approximately 3 seconds (the display reverts to the main menu).

3.10 Settings

The product configuration can be set using this menu.

- Touch the SETTINGS button on the "main menu" (at the right in the lower area 3).



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

For the **Connectivity**, **Remote Control** and **SmegConnect** settings, refer to the "**Built-in oven connectivity**" user manual (only for SmegConnect models).

Language

Allows you to select the language of the display.

1. Select **Language**.
2. Scroll through the available languages to select the required language.
3. Touch the CONFIRM button to confirm the selected language.

EN

Controls lock

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

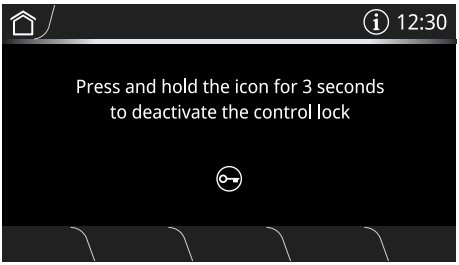
1. Select Controls lock.
2. Select Yes.
3. Touch the CONFIRM button to activate the Controls lock mode.

During normal operation, it is indicated by the indicator light turning on in the information area 1.

To temporarily disable the lock during cooking:

4. Touch one of the values that you wish to modify.

A message appears on the display that indicates how to temporarily disable the Controls lock mode.



5. Touch the icon for 3 seconds.

Showroom (for exhibitors only)

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

1. Select Showroom.
2. Select On.
3. Touch the CONFIRM button to activate the Showroom mode.

During normal operation, it is indicated by the indicator light turning on in the information area 1.

To use the appliance normally, set this mode to Off.

Sound

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

1. Select Sound.
2. Select Off.
3. Touch the CONFIRM button to disable the sound associated with the touching of the symbols on the display.

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 smell obtained during cooking.

1. Select Keep warm.
2. Select On.
3. Touch the CONFIRM button to activate the Keep warm mode.

The keep warm function will be activated 5 minutes after cooking has finished; this is indicated by a series of beeps (see cooking or function ended).

The temperature of the keep warm function is set to 80°C.

Eco light

For greater energy savings, the lights inside the oven cavity are automatically deactivated approximately one minute after the start of cooking or after the door is opened.

1. Select Eco light.
2. Select On.
3. Touch the CONFIRM button to activate the Eco light mode.

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

If this mode is set to Off, the lights are deactivated approximately 15 minutes after the door is opened.

Manual on/off control is always available. Press the symbol, when available, to manually activate the oven light or the symbol to deactivate it.

The Eco light function is factory set to On.

EN

Digital clock

Displays the current time in digital format.

1. Select Digital clock.
2. Select On.

Touch the CONFIRM button to activate the Digital clock mode.

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

Clock format

Activates/deactivates the clock display in the 12 or 24 hour format.

1. Select Clock format.
2. Select 12h or 24h.
3. Touch the CONFIRM button to activate the required clock format.

The Clock format function is factory set to 24h.

Demo Mode (for showrooms only)

The same as Showroom, when this mode is activated, after a certain period of inactivity, a demonstration of the various screens that illustrate the potential of the appliance is shown on the display.

1. Select Demo Mode.
2. Select On.
3. Touch the CONFIRM button to activate Demo Mode.

To use the appliance normally, set this mode to Off.

Temperature Format

Allows you to set the temperature scale to degrees Celsius (°C) or degrees Fahrenheit (°F).

1. Select Temperature format.
2. Select °C or °F.
3. Touch the CONFIRM button to activate the required temperature format.

The Temperature format function is factory set to °C.

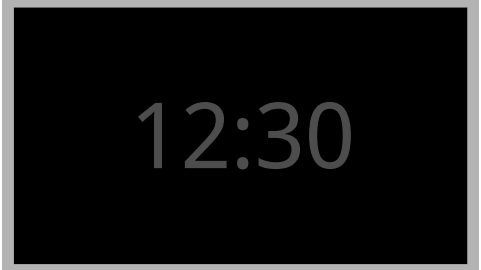
Time display

Activates/deactivates the clock display when the oven is switched off.

1. Select Time display.
2. Select On.
3. Touch the CONFIRM button to activate the time display.

The Time display function is factory set to Off.

If the Time display function is set to On, when the appliance is in standby it displays the current time at low brightness.



When the Time display function is set to On, the appliance consumes more energy than in stand-by mode.

Only on Wi-Fi models: If the Show the time function is set to Off the connectivity switches off automatically when the clock goes into stand-by.

Display brightness

This allows the display brightness level to be selected.

1. Select Display brightness.
2. Select from the options High - Medium - Low.
3. Touch the CONFIRM button to confirm the selection.

The Display brightness function is factory set to High.

Restore settings

This restores all settings to the original factory settings.

1. Select Restore settings.
2. Touch the CONFIRM button to confirm the selection.

EN

4 Cleaning and maintenance

Instructions

High temperature inside the oven after use

Danger of burns

- Clean only after letting the appliance cool down.

Improper use

Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Failure to clean the oven could adversely affect the life of the appliance and pose a hazard.
- Always remove food residues from the oven cavity.

Improper use

Danger of explosion/burns

- Do not use detergents with high alcohol content or which can release inflammable vapours. Subsequent heating could set off an explosion inside the appliance.

If a lamp is damaged, contact Technical support for a replacement. This fault does not affect the operation of the appliance, which can continue to be used.

4.1 Cleaning the surfaces

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

Ordinary daily cleaning

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

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

Food stains or residues

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

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

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

4.2 Cleaning the door

Cleaning the door glazing

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

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

4.3 Cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, we recommend removing:

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

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

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.

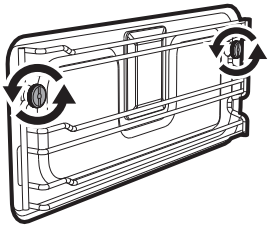
EN

Removing rack/tray support frames

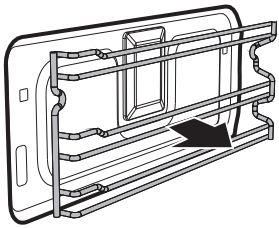
Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

1. Unscrew the frame fastening pins:



2. Pull the frame towards the inside of the oven to release it from the fastening pins.



3. When cleaning is complete, repeat the above procedures to put the guide frames back in. Pay attention to the spacer bushings which need to be inserted correctly into the frames.

Cleaning the roof of the oven

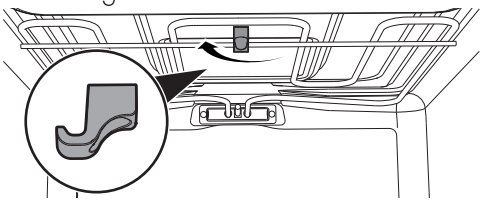
High temperature inside the oven during use

Danger of burns

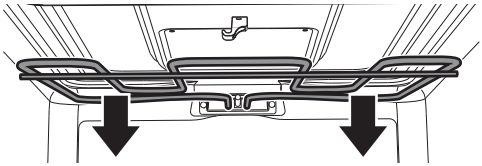
- The following operations must be performed only with the oven switched off and completely cool.

The appliance is equipped with a tilting grill element that allows for easy cleaning of the upper part of the oven cavity.

1. Free the upper heating element by gently lifting it and rotating its retaining latch by 90 degrees.



2. Gently lower the heating element until it stops.



Improper use

Risk of damage to the appliance

- Do not excessively flex the element during cleaning.

3. When you have finished cleaning, place the heating element back in position and turn the retaining latch to lock it in place.

Vapor Clean

Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. This process makes it possible to clean the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

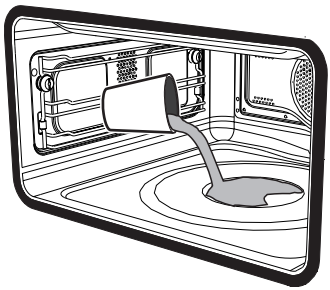
Improper use
Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

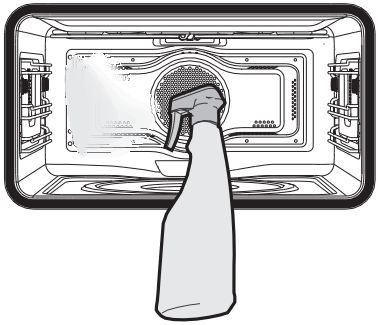
Preliminary operations

Before starting the Vapor Clean cycle:

1. Remove all accessories from inside the oven. The upper guard can be left inside the oven.
2. Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



3. 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.

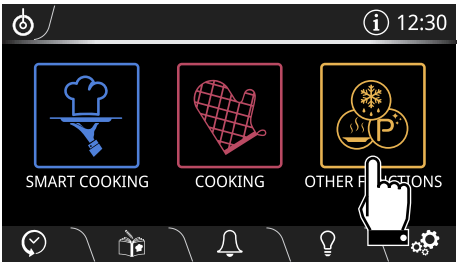
4. Close the door.

EN

Vapor Clean cycle setting

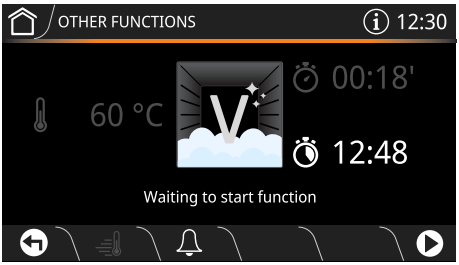
If the internal temperature is greater than the one required, the function will be stopped immediately and **"Internal temperature unsafe, please wait until the oven is cool"** will appear on the display. Allow the appliance to cool down before activating the function.

5. Touch the **OTHER FUNCTIONS** button on the "main menu".



6. Scroll the menu to the left and select the VAPOR CLEAN function.

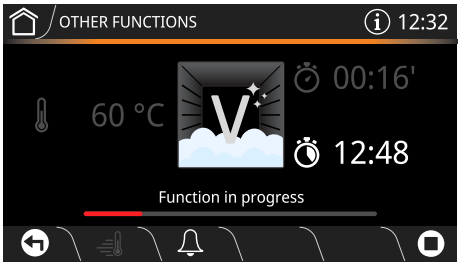
7. The cleaning cycle screen will appear on the display.



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

The **DELAY COOKING** button can be used to set a function delayed end time.

8. Touch the **START** button to start the Vapor Clean cycle.



If the temperature inside the oven is too high, a warning buzzer and message on the display will instruct you to wait for it to cool.

End of the Vapor Clean cycle

At the end of the Vapor Clean function, **Function ended** appears on the display and a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.

9. Touch the HOME button to exit from the function.
10. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
11. Use a non-scratch sponge with brass filaments on hard to remove deposits.
12. In case of grease residues use specific oven cleaning products.
13. Remove the residual water inside the oven.

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan-assisted function at 160°C for approximately 10 minutes.

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.

What to do if...

The display is completely off:

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

The appliance does not heat up:

- Check whether **"Showroom (for exhibitors only)"** or **"Demo Mode (for showrooms only)"** mode has been set (for further details see section "Settings").

The controls do not respond:

- Check whether **"Controls lock"** mode has been set (for further details see section "Settings").

Error 4 appears on the display:

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

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

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

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

If there are other error messages, they will be indicated by **Error XX**:
Note down the error message, function and set temperature and contact your local technical support centre.

Connectivity alarm (on some models only)

For further information, please refer to the **Connectivity Manual**.

5 Installation

5.1 Electrical connection

Power voltage
Danger of electrocution

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

General information

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

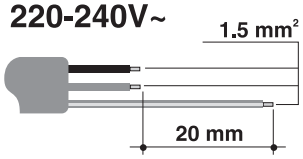
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance operates at 220-240 V~.

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

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



Connection with plug and socket

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

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

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 stationary appliances permanently connected to the fixed wiring, compliance with this requirement is considered to be met if the instructions concerning disconnection incorporated in the fixed wiring is in accordance with AS/NZS3000.

Testing

At the end of installation, carry out a brief inspection test. If the hob fails to operate, after checking that you have carried out the instructions correctly, unplug the appliance and contact Technical Support.

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.

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5.2 Positioning

Heavy appliance
Crushing hazard

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

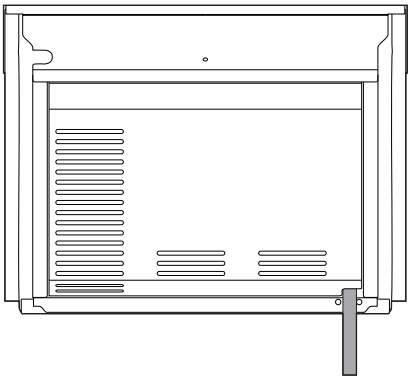
Pressure on the open door
Risk of damage to the appliance

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

Heat production during appliance operation
Risk of fire

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

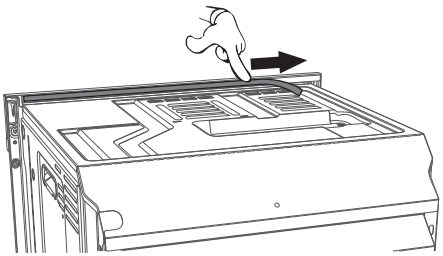
Position of the power cable



(rear view)

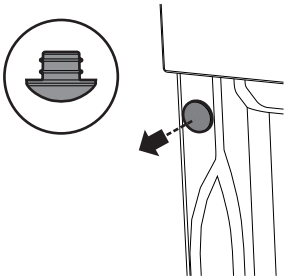
Front panel seal

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



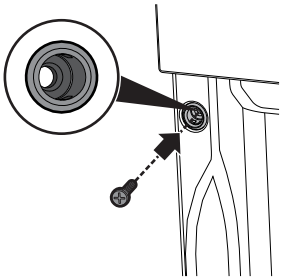
Fastening bushings

Remove the bushing covers on the front of the oven.

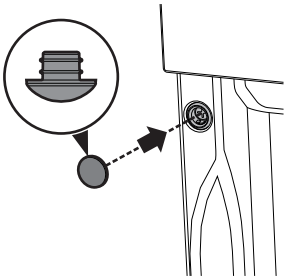


Mount the appliance into the recess.

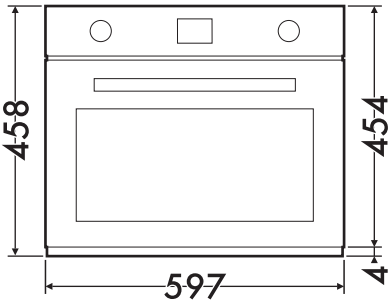
Secure the appliance to the carcase using the screws.



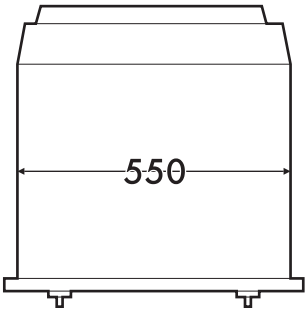
Cover the bushings with the previously removed covers.



Appliance overall dimensions (mm)



(front view)



(top view)

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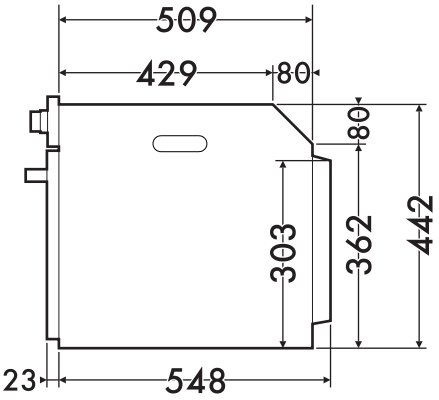
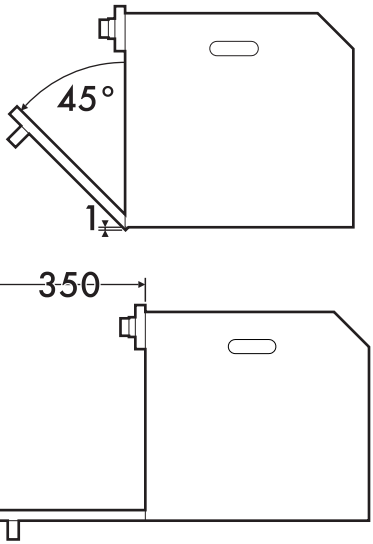
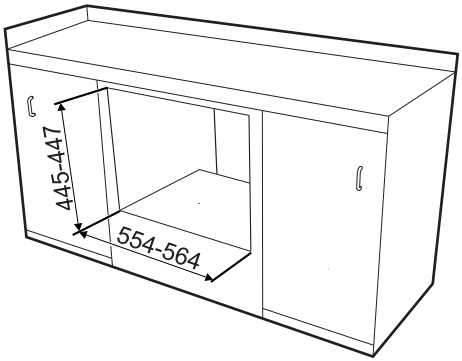
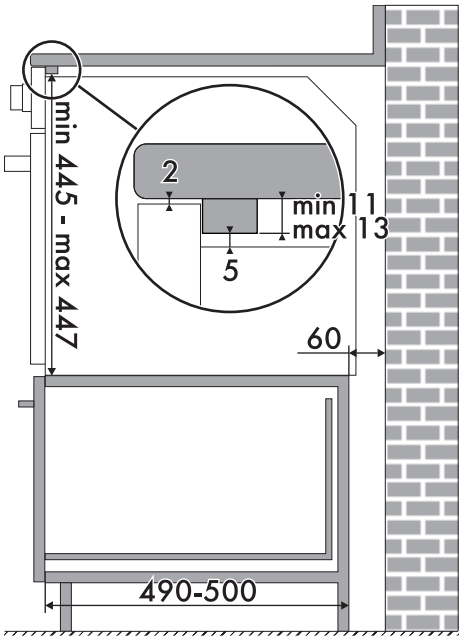


(side view)



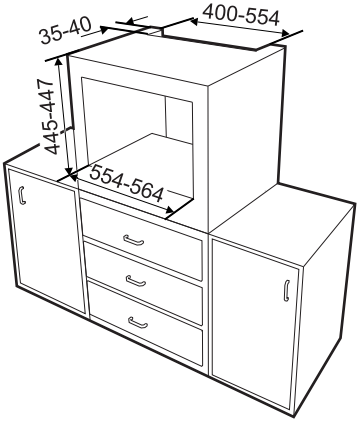
Mounting under worktops (mm)



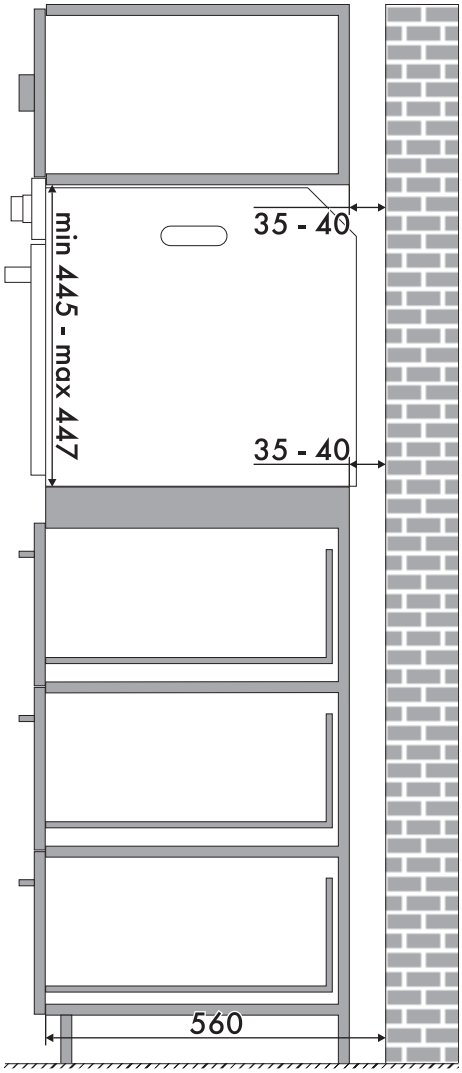


Make sure that the carcase rear/ bottom section has an opening of approx. 60 mm.

Mounting into a column (mm)



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



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