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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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when handling food inside the oven cavity.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch the appliance off immediately after use.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- NEVER USE AEROSOL CANS NEAR THE APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT MODIFY THIS APPLIANCE.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of authorised persons.
- Do not pull the cable to remove the plug.

Risk of damaging the appliance

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



Instructions

- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave objects on the cooking surface.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass panel.

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

Installation and maintenance

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- The appliance must not be installed on a stand.
- Position the appliance into the cabinet cutout with the help of a second person.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised persons.



- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.

For this appliance

- Take care because steam may not be visible at certain temperatures.
- Open the appliance door carefully during or after cooking.
- Dishes must be heat and steam resistant.
- Ensure that the appliance is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not install / use the appliance outdoors.

1.2 Appliance purpose

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



Instructions

1.3 Manufacturer liability

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

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

1.4 This user manual

- This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.
- Read this user manual carefully before using the appliance.
- The explanations provided in this manual include images that describe what is usually seen on the display. It should however be borne in mind that the device may have an updated version of the system installed, so what you see on the display may be different from what is actually indicated 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.

1.6 Disposal



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

To dispose of the appliance:

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



Power voltage

Danger of electrocution

- Disconnect the mains power supply.
- Unplug the power cable from the socket.
- Deliver the appliance to the appropriate recycling facility for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.



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

- Deliver the packing materials to the appropriate recycling facility.



Plastic packaging Danger of suffocation

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

1.7 How to read the user manual

This user manual uses the following reading conventions:

NE

Instructions



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

Description



Description of the appliance and its accessories.

Use



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

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

1. Sequence of instructions for use.

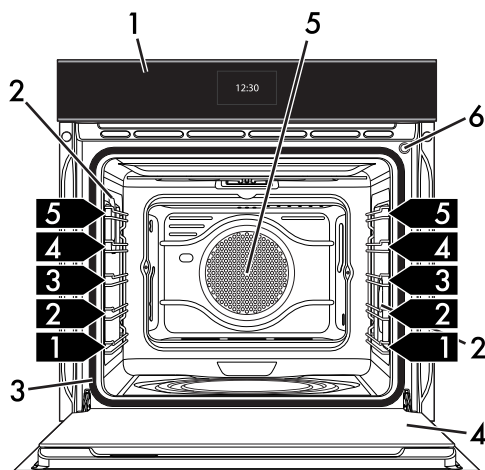
- Standalone instruction.



Description

2 Description

2.1 General Description

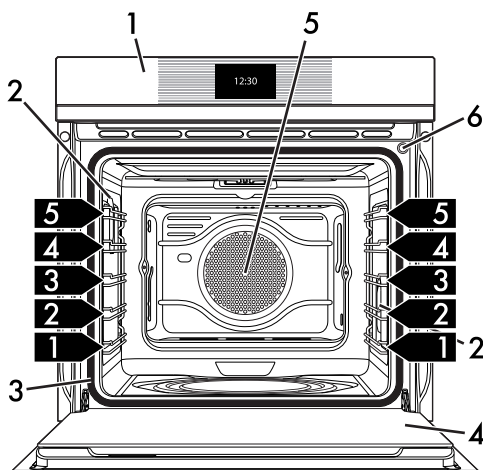


1 Control panel

2 Oven light

3 Seal

4 Door



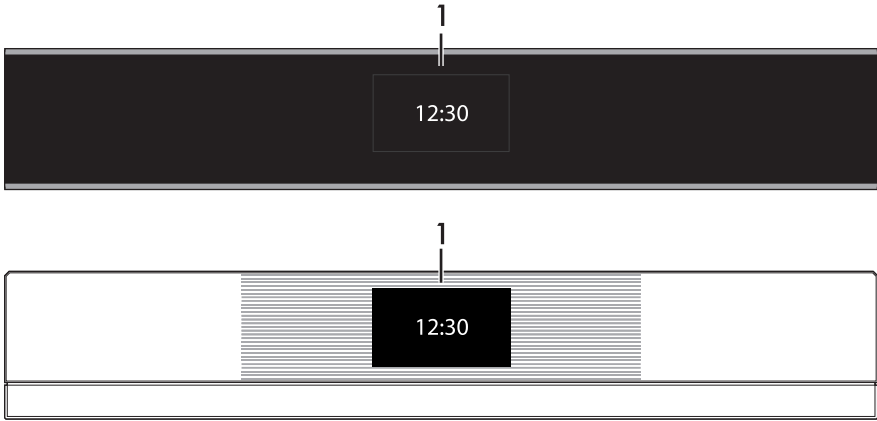
5 Fan

6 Tube for filling and draining liquids

1,2,3... Frame shelf





2.2 Control panel



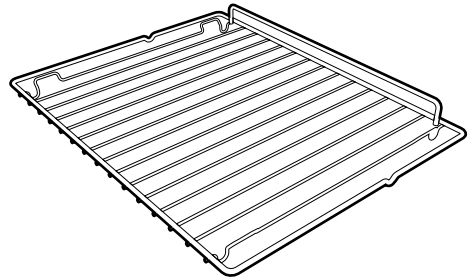
1 Display

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

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

2.3 Accessories

Rack

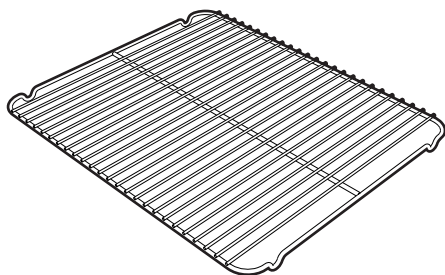


Useful for supporting containers with food during cooking.



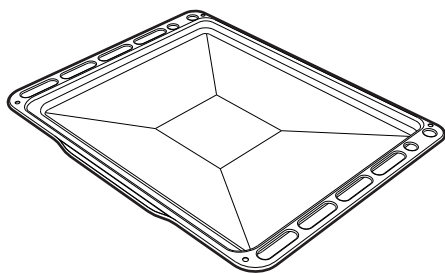
Description

Tray rack



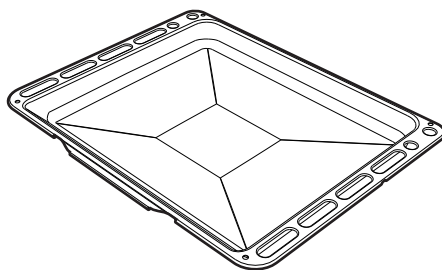
To be placed on the top of the oven tray for cooking foods which may drip.

Tray



Useful for collecting fat from foods placed on the rack above.

Deep tray



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



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.

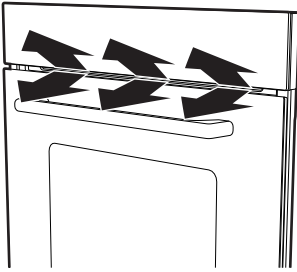
2.4 Other parts

Shelves

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



Cooling fan





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

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

Interior lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When any function is selected, apart from the **ECO**, **Pyrolytic P** and **ECO Pyrolytic P** functions.
- Press the  symbol to manually activate the interior lighting or the  symbol to deactivate it during a function.



When the door is open, it is not possible to turn off the interior lighting.

2.5 Advantages of steam assisted cooking

The steam assisted cooking system cooks any type of food more delicately and more quickly and is especially used for:

- Braising and stewing
- Cooking sauces
- Cooking au gratin
- Roasting
- Slow cooking
- Regeneration
- Multi-mode cooking

Variations in temperature and humidity allow the desired results to be achieved.

The addition of steam allows less fat to be used, leading to a healthier and more genuine cuisine. It also allows the loss of weight and volume of food during cooking to be minimised.

Steam assisted cooking is particularly suitable for cooking meat: in addition to making it very soft, it keeps it glossy and makes it more succulent.

It is also recommended for leavened doughs and bread products. The moisture in fact allows the dough to raise and start to bake before the outer crust is formed. This results in a dough that is lighter and easier to digest, which can be recognised by a more spongy texture.



3 Use

3.1 Instructions



High temperature inside the oven during use

Danger of burns

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



High temperature inside the oven during use

Danger of fire or explosion

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



Improper use

Risk of damage to enamelled surfaces

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

3.2 First use

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

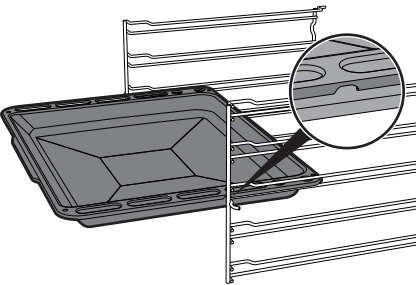
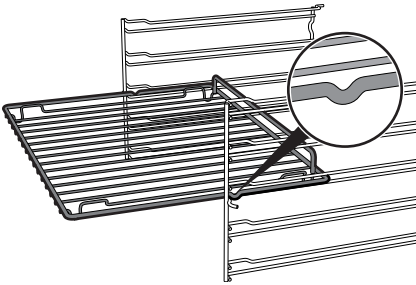


3.3 Using the accessories

Racks and trays

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

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



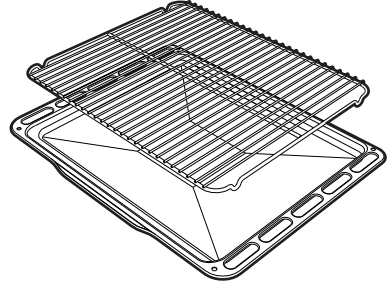
Gently insert racks and trays into the oven until they come to a stop.



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

Tray rack

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



3.4 Using the oven

Home screen

Press the time on the display. It is now possible to select the various available functions on the "home screen" of the appliance.

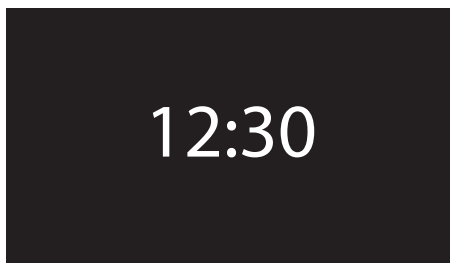


- 1 Settings
- 2 Preset programs
- 3 Cooking functions
- 4 Special functions
- 5 Personal programs



Use

First use



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



The appliance language is set to "English" by default.

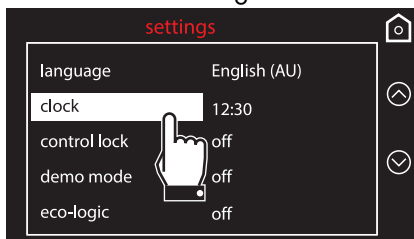


When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

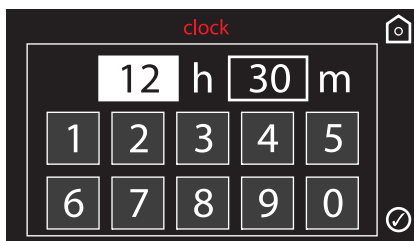
Select the **settings**  icon on the "home screen".



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



2. Enter the current time.




3. Press the  symbol to confirm.



Steam assisted cooking functions

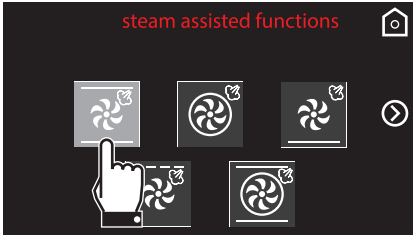


Steam assisted cooking is particularly suitable for preparing moist cakes, bread and juicy roasts.

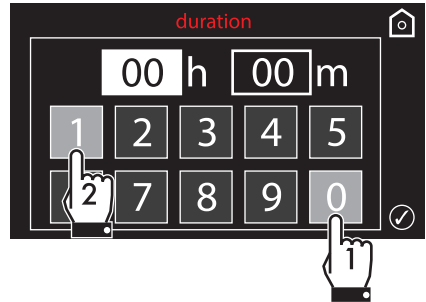
1. Press the time shown on the display to activate the appliance.
2. Select the **cooking functions**  icon on the "home screen".



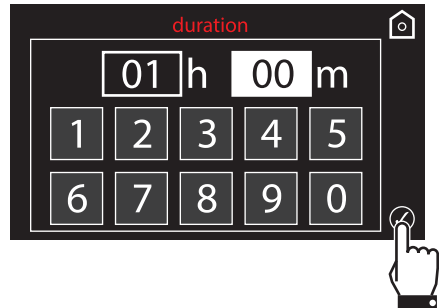
3. Select a steam assisted cooking function.



4. Enter the required duration (for example 1 hour: touch the numbers 0 and 1 in succession).



5. Press the  symbol to confirm.



Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed (13 hours).

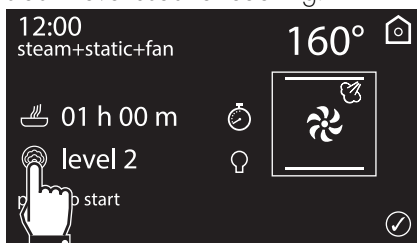
The display shows the screen for setting the parameters of the steam assisted cooking function that has been selected.



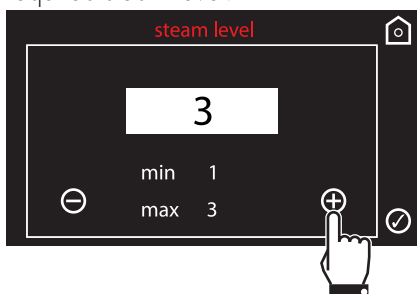
Use

Modifying the steam level:

6. Press the  symbol to change the steam level used for cooking.



7. Use the  and  symbols to set the required steam level.




PLEASE NOTE: The level of steam that can be selected depends on the set cooking duration:

Level 1: always available

Level 2: from 30 minutes onwards

Level 3: from 45 minutes onwards

8. Press the  symbol to confirm the set steam level (for example 3).

General Information regarding the steam level:

Level 1: comparable to cooking with a lid, it is suitable for preparing pizzas, large sausages, whole pork fillets, chicken breasts, fish steaks, quiches, stewed vegetables, bread...

Level 2: recommended for roast chicken, turkey breast, pork loin, medium sized fish, roasted potatoes, slow cooking of large lean roasts, pasteurisation, egg pasta ...

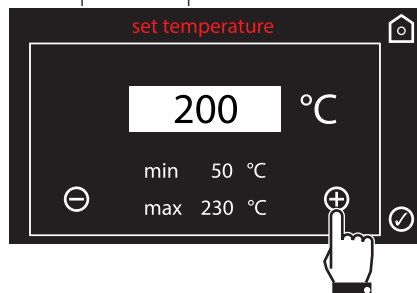
Level 3: comparable to cooking with a lid and with the addition of wine. It is recommended for braised beef, stews, shoulder roasts, large fish, casseroles, stewed potatoes, fish and vegetables stews...

Modifying the temperature:

9. Press the displayed temperature to change it.



10. Press the  and  symbols to set the required temperature.






The minimum temperature that can be set is 140°C. The value changes by 5°C each time the




symbols are pressed.

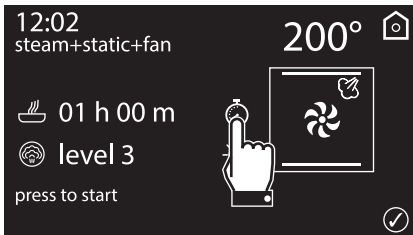
11. Press the  symbol to confirm the set cooking temperature (for example 200°C).

Setting delayed cooking:

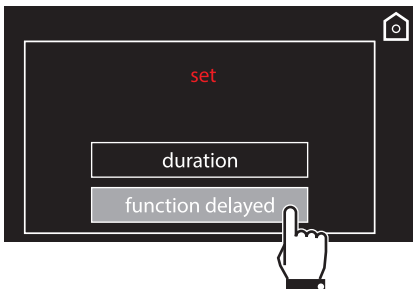


Delayed cooking is the function that allows a cooking operation to be stopped at an established time, set by the user, after which the oven will switch off automatically.

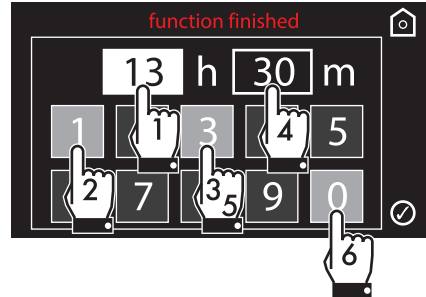
12. If you wish to set an end of cooking time, press the  symbol




13. and select "function delayed".

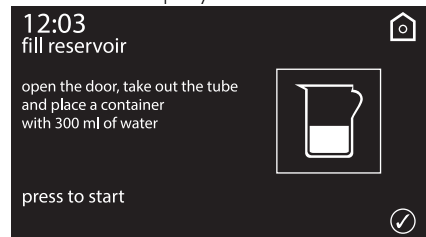


14. Enter the required end of cooking time (for example 13:30: first touch the hours box, then the numbers 1 and 3; next, touch the minutes box and then the numbers 3 and 0).



15. Press the  symbol to confirm the end of cooking time (for example 13:30).

A request to fill the reservoir with water is shown on the display.





Use

Filling the reservoir



- Use cold tap water which is not too hard, softened water or still mineral water.
- Do not use distilled water, tap water with a high chloride content ($> 40 \text{ mg/l}$), or other liquids.

16. Fill a jug with sufficient water for the cooking duration.

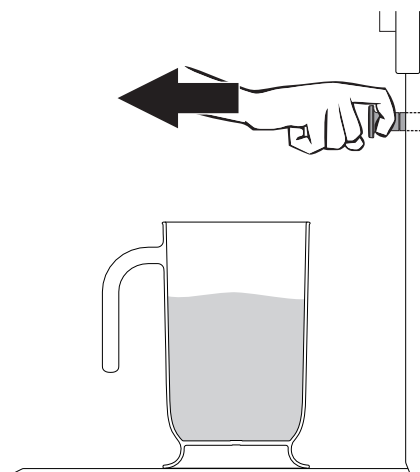
17. Open the oven door.

18. Place the jug on the open door.

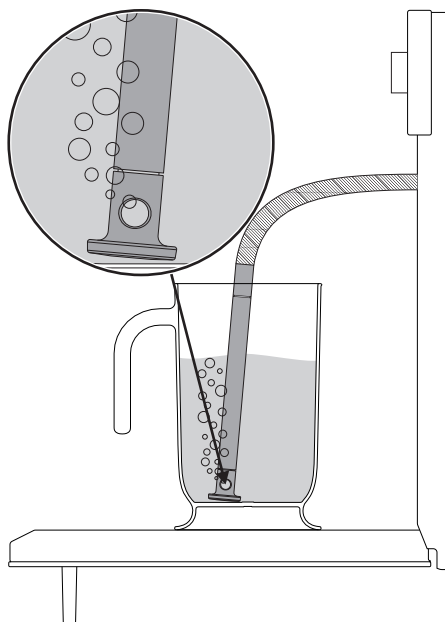


PLEASE NOTE: the jug, together with the water must not weigh more than 5 kg.

19. Extract the tube from its seat.



20. Immerse the end of the tube into the jug until it reaches the bottom.



21. Press the  symbol to start filling the reservoir with water.

12:03
fill reservoir



reservoir filling



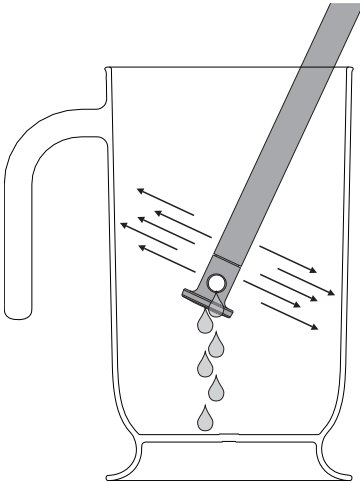
The appliance will automatically draw the quantity of water necessary for cooking on the basis of the set duration.



22. When finished, press "ok" to confirm that you have finished filling the reservoir.



23. Shake the tube to remove any residual water.

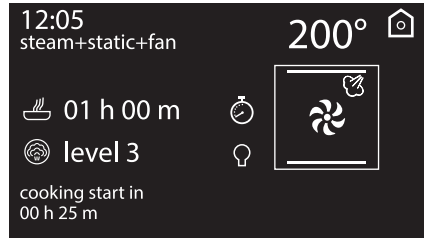


24. Return the tube to its seat and remove the jug.



When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. You may hear a bubbling sound, this is perfectly normal.

25. Close the door. The appliance automatically starts the function using the set parameters (in the case of delayed cooking it waits for the start time).



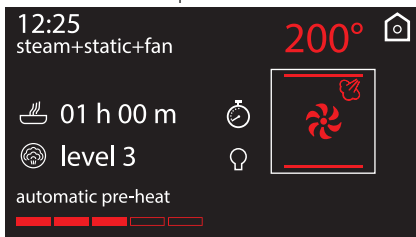


Use

Preheating stage

When using the steam assisted functions, cooking is preceded by a preheating phase that allows the appliance to reach the set cooking temperature.

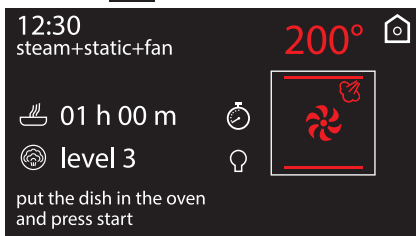
This stage is performed without the use of steam, and is indicated by the progressive increase in the temperature level reached.



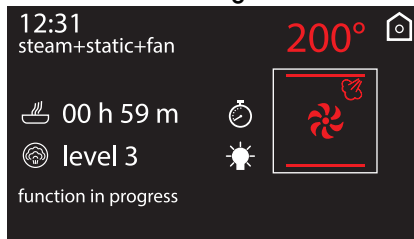
Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.

A buzzer sounds to indicate that the dish to be cooked can be placed inside the oven.

- Press the  symbol to start cooking.




Steam assisted cooking





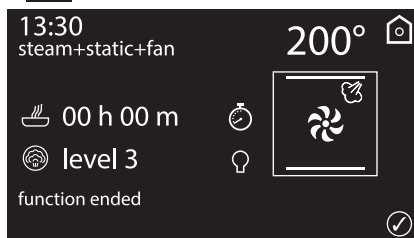
If you wish to change the type of function during the preheating or cooking phase, it will only be possible to select a traditional cooking function.



Press and hold the return symbol  for a few seconds to immediately interrupt cooking at any time and return to the main menu.

End of the steam assisted cooking function

At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the modifiable zones on the display (**temperature**, **function**,  and ) or by opening the door.






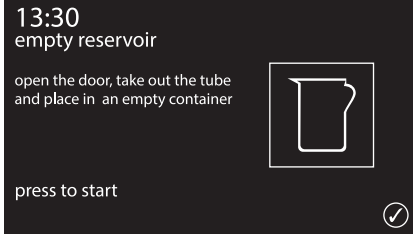
Removing residual water

At the end of steam cooking, the water can be drained from the reservoir.



We recommend emptying the reservoir each time you finish using the appliance to prevent deposits of limescale forming.

26. When the steam assisted cooking function has ended, press the return symbol : the appliance prompts you to drain the water from the reservoir.

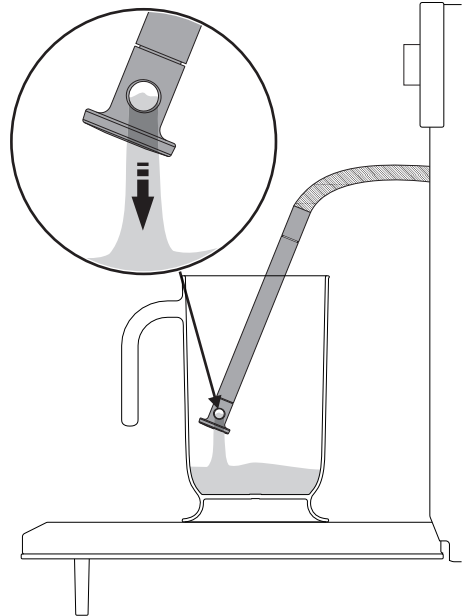


27. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.

28. Fully open the door when safe to do so and cautiously remove the food from the oven.

29. Place a jug on the open door.

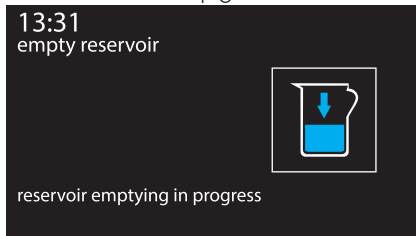
30. Extract the tube from its seat and insert the end of it into the jug.






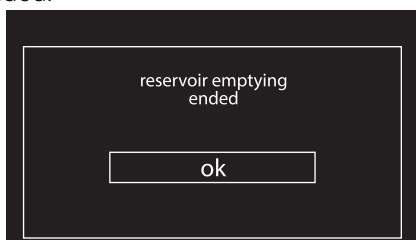
Use

31. Press the  symbol to start draining the water into the jug.



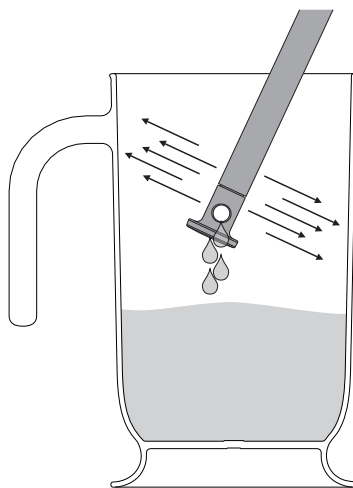
It is only possible to drain the water when the door is open. Always make sure that you have extracted the tube from its seat and inserted it into the jug before pressing the  symbol to start draining the water.

When completed, the display will indicate that the residual water draining process has ended.



32. Press "ok" to confirm.

33. Shake the tube to remove any residual water.



34. Return the tube to its seat and remove the jug.
35. Use a sponge to remove condensation from the base and walls of the oven cavity and the glass of the door glass.



Take care: the water may be very hot.



List of steam assisted cooking functions



Fan assisted with steam assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for roasts.



Fan forced with steam assisted

The combination of the fan and the circular heating element and steam, is particularly suitable for preparing roasts, chicken and oven baked products such as leavened cakes and bread.



Baker's function with steam assisted

Fan-assisted cooking is combined with the heat coming from the bottom, and at the same time, allows you to slightly brown food. Ideal for soufflés, quiches and pizza.



Fan grill with steam assisted

The air produced by the fan softens the strong heatwave generated by the grill, perfectly grilling even very thick cuts of meat such as steaks, pork chops etc.



Supercook with steam assisted


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

To obtain a rotisserie effect, set the temperature to maximum. When the appliance reaches maximum temperature, return the temperature to normal. This procedure seals the liquids inside the meat, and reduces shrinkage.



Use

Traditional cooking functions

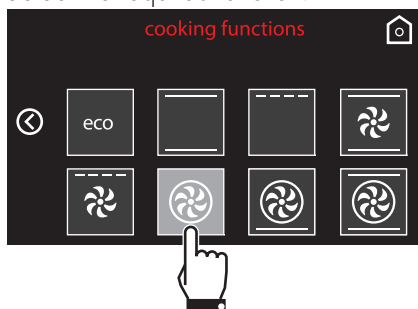
1. Select the **cooking functions**  icon on the "home screen".



2. Press the  symbol to access the traditional functions menu.



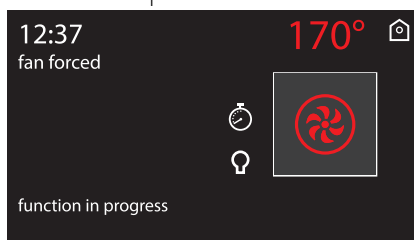
3. Select the required function.




4. The appliance will begin preheating. The display will show the chosen function, the pre-set temperature, the current time and the progress bar of the temperature reached (preheating).



5. When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.



Press and hold the return symbol  for a few seconds to immediately interrupt cooking at any time and return to the main menu.



With traditional cooking, food can be placed in the oven immediately or after preheating, as the user prefers.



List of cooking functions

ECO

Eco

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

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

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



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



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

Convection

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.

Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when cooked simultaneously on several levels.

Fan grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. pork shank).



Use



Fan forced

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



Baker's function

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



Supercook

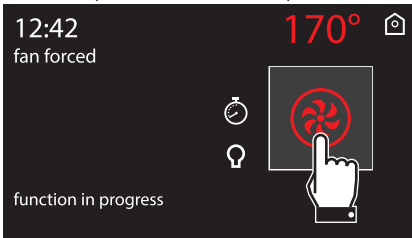
The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

To obtain a rotisserie effect, set the temperature to maximum. When the appliance reaches maximum temperature, return the temperature to normal. This procedure seals the liquids inside the meat, and reduces shrinkage.



Changing a function during cooking

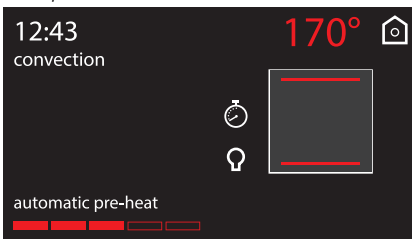
1. Press the symbol corresponding to the function you wish to modify.



2. Press the symbol of the new function required.



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

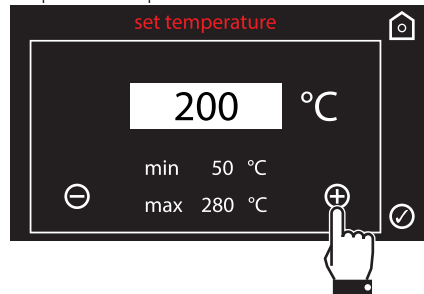


Changing the pre-set temperature

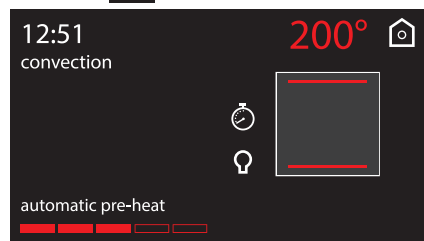
1. Press the displayed temperature to change it.



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



3. Press the  symbol to confirm.






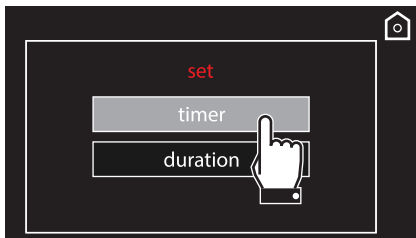
Use

Timer during function



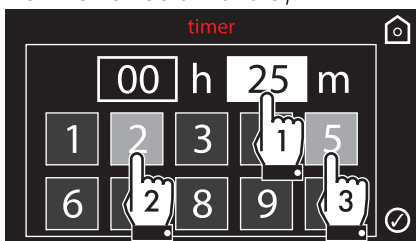
This function only activates the buzzer, without stopping cooking.

1. Press the  symbol during a cooking function.
2. Press **timer**.

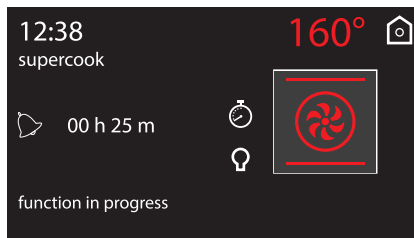



The timer can be set from a minimum of 1 minute to a maximum of 4 hours.

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






4. Press the  symbol to confirm.
5. The countdown starts.



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



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



Timed cooking

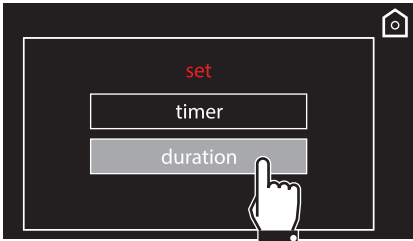


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.



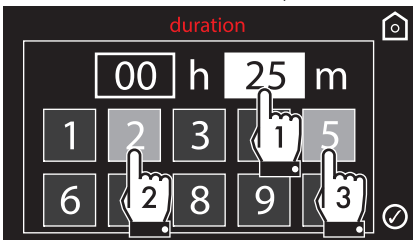
Activation of timed cooking cancels any minute minder timer which may previously have been set.

1. Press the symbol during a cooking function.
2. Press **duration**.

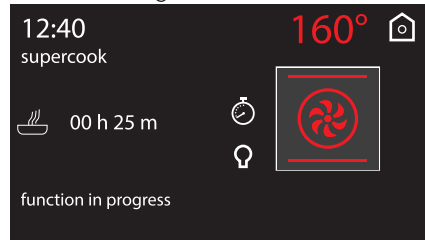


The timer can be set from a minimum of 1 minute to a maximum of 13 hours.

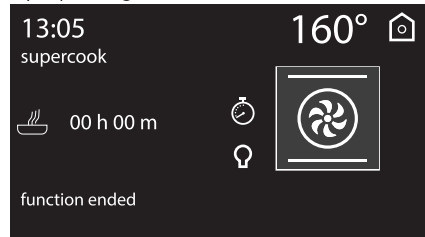
3. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).



4. Press the symbol to confirm.
5. Timed cooking starts.



6. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the modifiable zones on the display (**temperature, function, and**) or by opening the door.



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

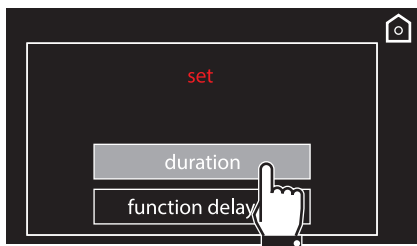


Use

Modifying the data set during timed cooking

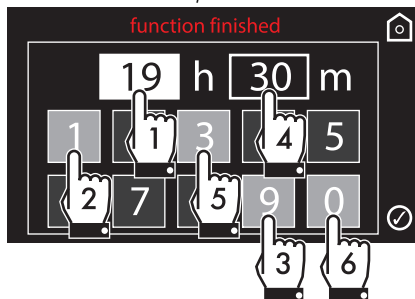
During operation, it is possible to modify timed cooking duration:


1. Press the  symbol.
2. Press **duration**.



3. Enter the new required duration and press the  symbol to confirm.

3. Enter the required end of cooking time (for example 19:30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).




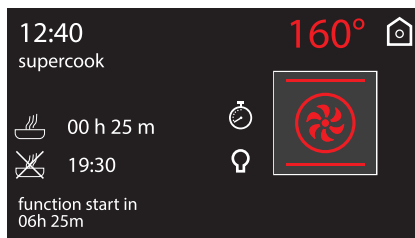
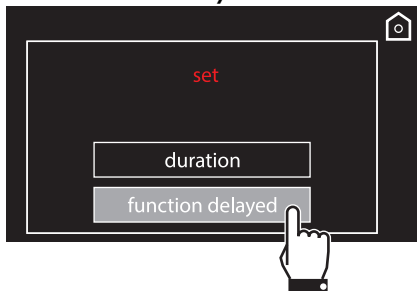
4. Press the  symbol to confirm.
5. The appliance waits for the delay start time.

Delayed cooking

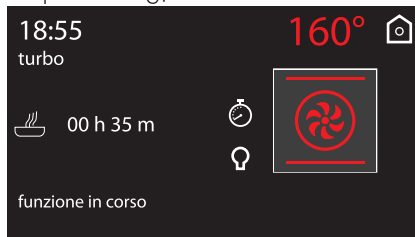


Delayed cooking is the function that allows a cooking operation to be stopped at an established time, set by the user, after which the oven will switch off automatically.



1. After having set a cooking time, press the  symbol.
2. Press **function delayed**.

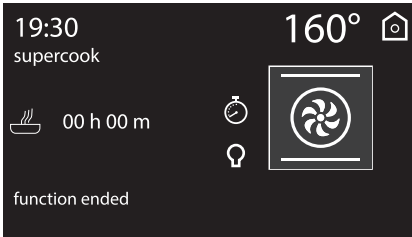




6. Based on the set values, the appliance will start the selected function in order to end it at the pre-set time (it will automatically add 10 minutes to the time for preheating).





7. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the modifiable zones on the display (temperature, function,  and ) or by opening the door.



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





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

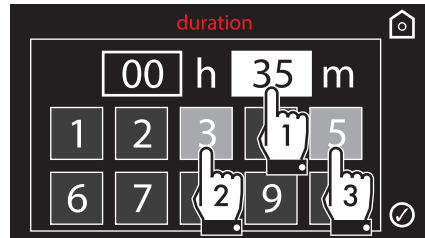
Changing the settings during delayed cooking





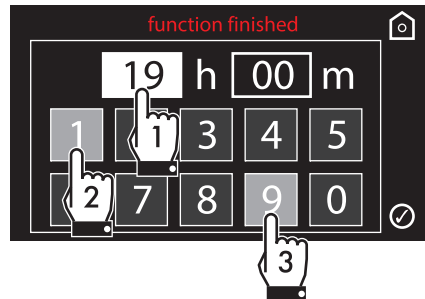
After modifying the cooking duration, the end of cooking time must be re-set.

During operation, it is possible to change the delayed cooking duration:

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



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





3.5 Cooking advice

General advice

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

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan grill

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

Advice for cooking desserts/pastries and biscuits

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

Advice for defrosting and proving

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




To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.
- (Where fitted) When it is not being used, remove the pizza stone and put the cover back in its slot.

3.6 Special functions

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

Select the **special functions**  icon on the "home screen".



Certain functions are not available on all models.

List of special functions



Timer

This function sounds a buzzer when the time set has elapsed.



Defrost by time

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



Proving

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



Food warming

To heat food or keep it hot.



Sabbath mode

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



Use

ECO
P

ECO pyrolytic

When this function is set, the oven executes a pyrolytic cycle at 500°C for a pre-set time. For use in the case of ovens which are not too dirty.

P

Pyrolytic

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



Descaling

This function allows you to descale the boiler manually.



Rinse

This function allows you rinse the boiler manually.

i

The more complex special functions will be described below. For the **ECO pyrolytic**, **Pyrolytic**, **Descaling** and **Rinse** functions see "4 Cleaning and maintenance".

Timer

i

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

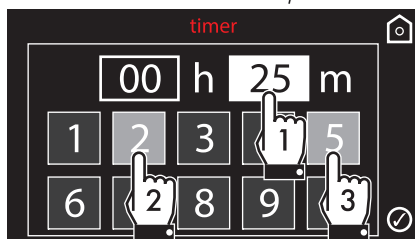
i

This function only activates the buzzer, without stopping cooking.

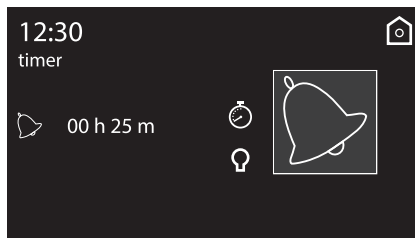
1. Select **timer** from the "special functions" menu.




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






3. Press the symbol to confirm.
4. The countdown starts.




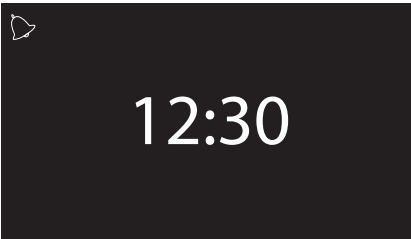


5. Wait for the buzzer to indicate that the time has finished. The  symbol flashes.



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

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



You must return the counter to zero to remove the special timer.



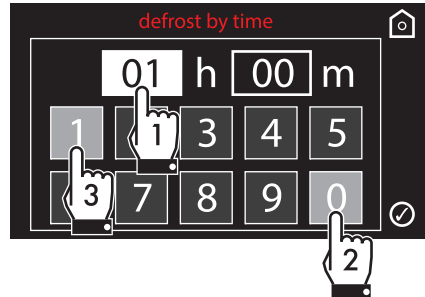
If a function is activated after setting a minute minder time, this time will be automatically used as a timer for the function, except for some special functions, automatic programs and personal recipes.

Defrost by time

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




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

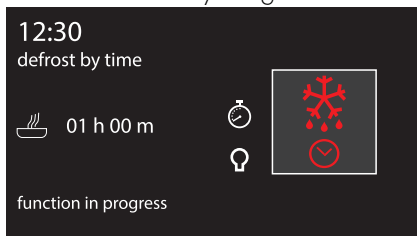




4. Press the  symbol to confirm.

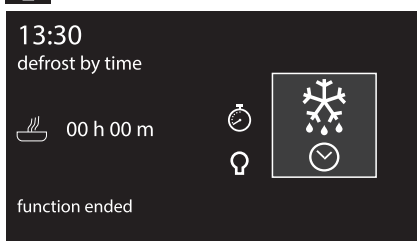



Use

5. Press the  symbol again to start the function. Defrost by weight starts.



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



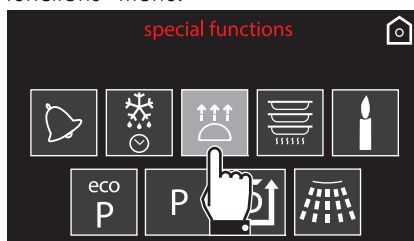
 The duration of the defrost by time function is from a minimum of 1 minute to a maximum of 13 hours.

Proving



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

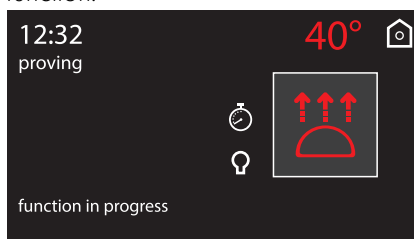
1. Position the dough to prove on the second level.
2. Select **proving** from the "special functions" menu.




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



5. It will then proceed with the selected function.







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

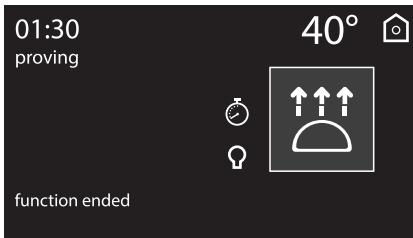


Unless otherwise set, the proving will have a maximum duration of 13 hours.



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

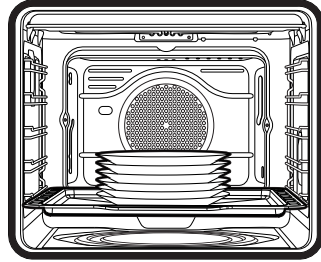
7. When finished "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the  symbol.



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

Food warming

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




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

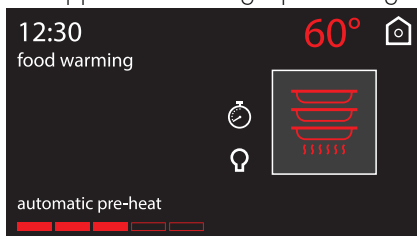
2. Select **food warming** from the "special functions" menu.



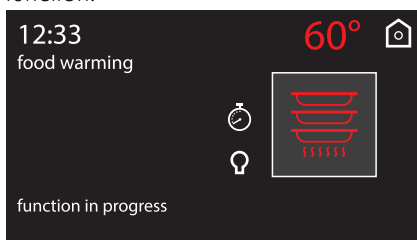



Use

- Press the  symbol to start the food warming function or press the value of the preset temperature to modify it (from 40° to 80°).
- The appliance will begin preheating.





- It will then proceed with the selected function.

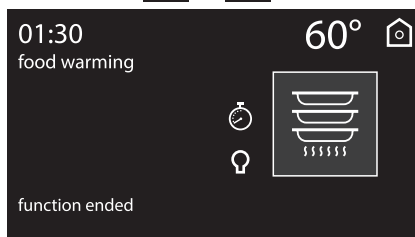


- While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during function"), a warming duration (see "Timed cooking") or a delayed warming (see "Delayed cooking"). Press the  symbol to make the required changes.



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

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






Sabbath mode



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


- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- Oven light turned off, any action such as opening the door or switching it on manually does not turn on the light.
- The internal fan remains turned off.
- Sound signals deactivated.

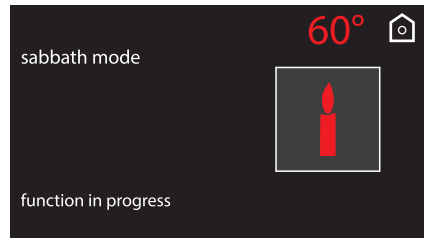



After activating the Sabbath mode the settings cannot be altered. Selecting options will have no effect, the return symbol  to return to the main menu will remain active.

1. Select **Sabbath mode** from the “special functions” menu.



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




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



Use



3.7 Preset programs

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

Select the **preset programs**  icon on the “home screen”.

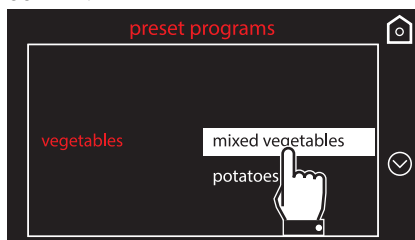


Starting a program

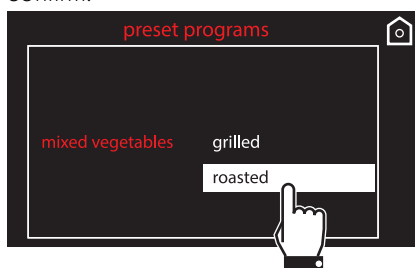
1. Press the  and  symbols to select the type of dish required from the “preset programs” menu. Then press on the name of the dish to confirm.



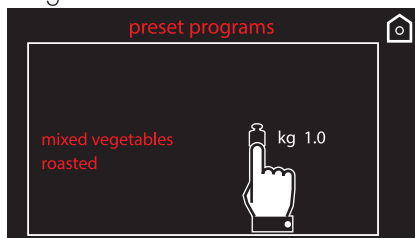
2. Select the subtype of dish to be cooked and press the name of the subtype to confirm.



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

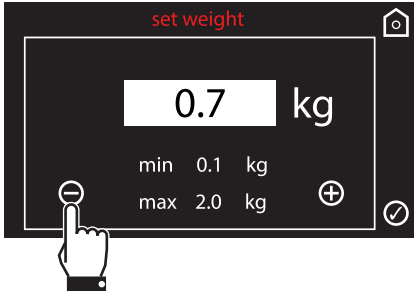


4. Press the symbol to modify the weight of the dish.





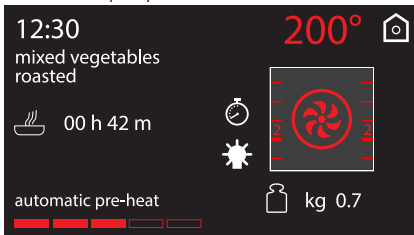
- Use the and symbols to set the weight (in kilograms) of the dish.



- Press the symbol to confirm.
- Press the symbol again to go to the next screen.
- It is now possible to start the selected program, permanently modify the settings, or use the delayed cooking function.



- If you select the **start** option, cooking will start using the default program settings and all the set parameters will be shown on the display.

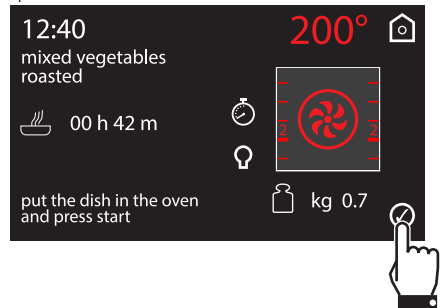


The time indicated does not include the time required to reach the set temperature.

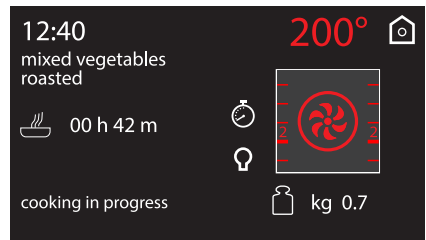


Some of the predefined cooking parameters can be changed at any time, even after cooking has started.

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




- Press the symbol to start cooking.

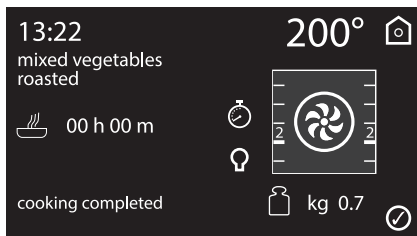





Use

End of program

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



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



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

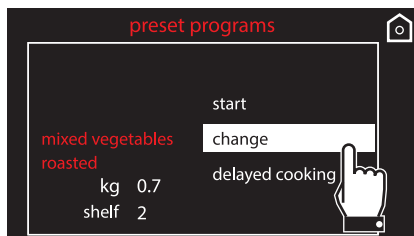


It is not recommended to put the dish in the oven whilst the oven is warming up. Wait for the appropriate message to appear.

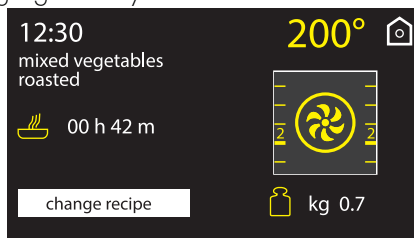
3. To exit and terminate the program keep the return symbol  pressed.

Making permanent changes to a program

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

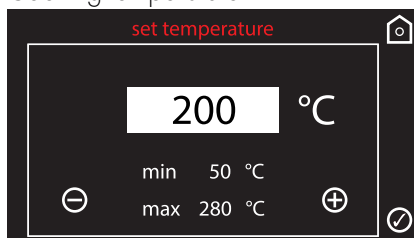


All the parameters that can be modified are highlighted in yellow on the main screen.



2. Press the parameter that you wish to modify:

- Cooking temperature

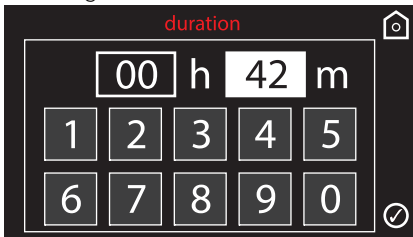




- cooking function



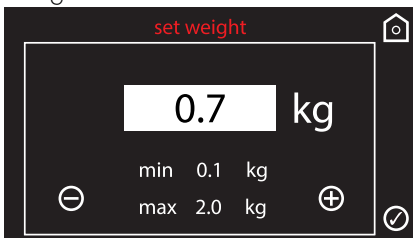
- Cooking duration




- Frame shelf

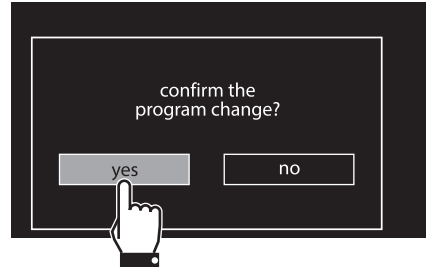


- Weight of dish



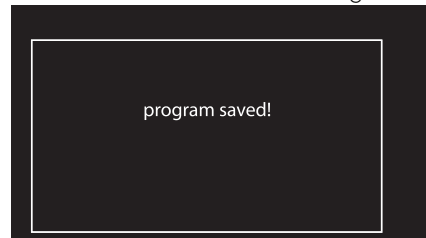
3. Make the required changes.

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



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

5. If you confirm the changes, the display will show a confirmation message.





Use

Preset program table

MEAT

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Roast beef	rare	1		-	2	200	35
	medium	1		-	2	200	40
	well done	1		-	2	200	45
Pork loin	-	2		2	4	180	80
Lamb	medium	2		3	3	190	90
	well done	2		3	3	190	100
Roast veal	-	1		-	2	190	65
Pork spare ribs	rack	0.6		1	4	270	35
	single	0.5		1	4	280	23
Pork chops	-	0.2		1	4	250	13
Pork sausages	-	1		-	4	280	12
Bacon	sliced	1		1	3	280	8
Turkey	-	1		3	4	170	65
Roast chicken	roasted	1		-	2	200	64
Roast rabbit	roasted	1.5		1	4	195	60
	stew	21.5		3	3	165	70



FISH

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Fish	fresh	0.5		-	2	160	35
	frozen	0.5		-	2	160	45
Firm fish	whole	0.5		1	2	210	15
Salmon	steaks	0.1		1	2	160	15
Delicate fish	-	0.5		1	4	220	15
Snapper	-	1		-	2	180	30
Flounder	-	1		-	2	160	35

VEGETABLES

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Mixed vegetables	grilled ⁽¹⁾	0.5		-	4	250	15+10 ⁽¹⁾
	roasted	1		1	3	270	9+7 ⁽¹⁾
Potatoes	roasted	0.5		1	4	235	35
	frozen	0.5		-	2	220	13
	gratin	0.5		1	3	200	60

⁽¹⁾ When you grill food, it is recommended to cook it on both sides referring to the times indicated in the table. The longer length of time indicated always refers to the first side to be cooked starting from the uncooked food.



Use

DESSERTS/PASTRIES

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Ring cake	-	1		-	2	160	60
Biscuits	-	0.2		1	2	170	16
Muffins	-	0.5		-	2	160	18
Profiteroles	-	0.5		-	2	180	70
Meringues	-	0.3		-	2	120	90
Sponge cake	-	1		1	2	160	55
Strudel	-	1		1	2	185	40
Tarts	-	0.8		-	2	170	40
Brioche bread	-	1		-	2	180	40
Croissants	-	0.6		-	2	160	30

BREAD

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Leavened bread	-	0.4		1	2	180	30
Focaccia	-	1		-	2	180	25
Pan baked pizza	-	1		-	1	280	7



PIZZA

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Stone baked pizza	fresh	0.5		-	1 ⁽²⁾	280	4
	frozen	0.3		-	1 ⁽²⁾	280	6

⁽²⁾ (Models without Pizza stone) The stone must be placed on the bottom of the oven cavity. Frozen pizzas of different weights cooked on the stone do not require different cooking times.

PASTA/RICE

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Pasta bake	-	1		2	1	200	40
Lasagne	-	2		3	4	200	45
Paella	-	0.5		-	2	190	25
Quiche	-	1		1	4	175	45
Soufflé	-	0.5		-	2	180	25

SLOW COOKING

Subcategory	Cooking	Weight (Kg)	Function	Steam level	Shelf	Temp. (°C)	Time (minutes)
Veal	-	1		-	2	90	360
Beef	medium	1		-	2	90	105
	well done	1		-	2	90	380
Pork	-	1		-	2	90	330
Lamb	-	1		-	2	90	360



Use



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




The tables give the factory-set data. To reset a preset program with the original settings after it has been changed permanently, simply enter the data provided in the table.



If ECO logic mode (see 3.9 Settings) has been activated, cooking times or preheating times may vary.

3.8 Personal programs

This menu allows you to enter a personal 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 personal recipes, these will then be available in the relative menu.

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



It is possible to store around 10 personal recipes.

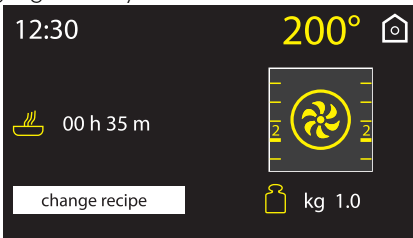


Adding a recipe

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

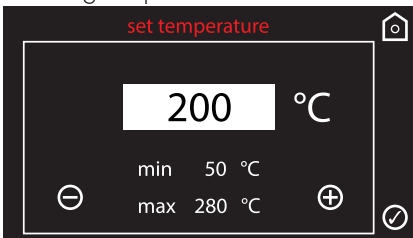


All the parameters that can be modified are highlighted in yellow on the main screen.

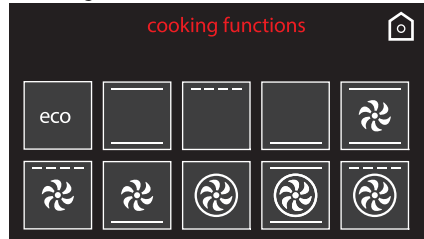


2. Press the parameter that you wish to modify:

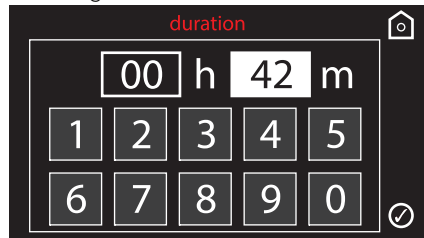
- Cooking temperature



- cooking function



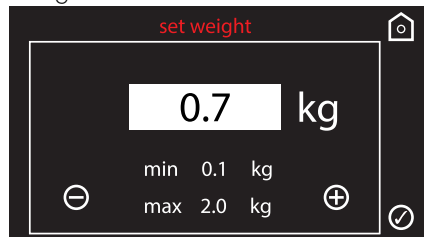
- Cooking duration



- Frame shelf




- Weight of dish




3. Make the required changes.



Use

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




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



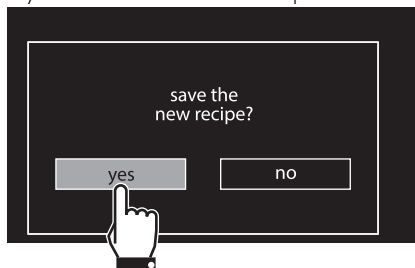
The name of the recipe can contain a maximum 10 characters, including spaces.



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

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

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



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

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



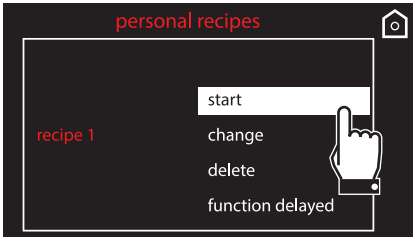


Using a personal recipe

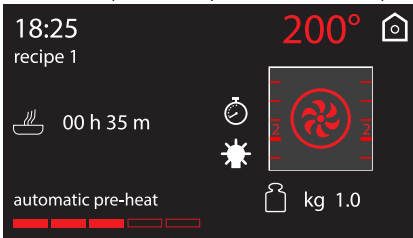
1. Select a **personal recipe** from the “personal recipes” menu (in the example, the recipe, **recipe 1** has been stored).



2. Select **start**.



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



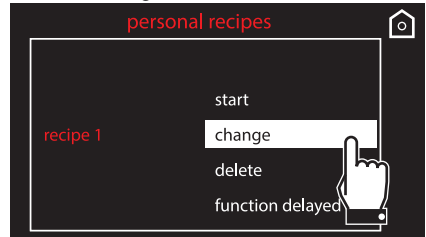
During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.

Changing a personal recipe

1. Select a **personal recipe** from the “personal recipes” menu (in the example, the recipe, **recipe 1** has been stored).



2. Select **change**.



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



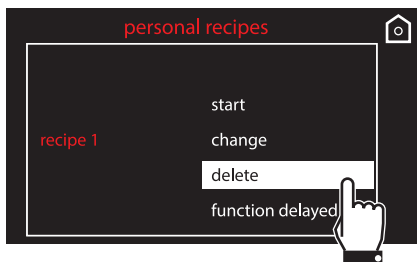
Use

Deleting a personal recipe

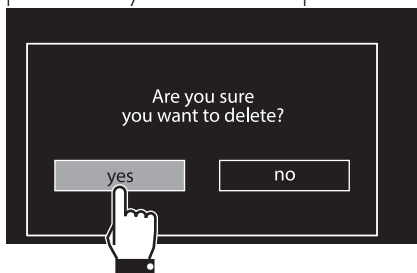
1. Select a **personal recipe** from the "personal recipes" menu (in the example, the recipe, **recipe 1** has been stored).



2. Select **delete**.



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



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

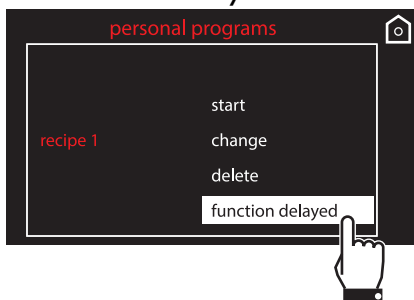


Delayed cooking

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

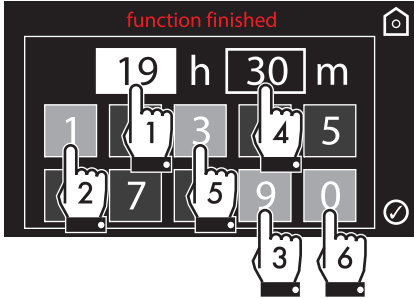



2. Select **function delayed**.

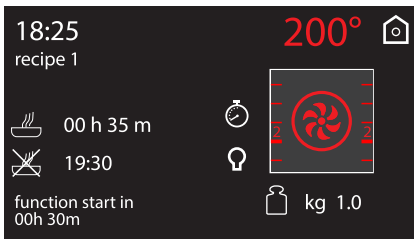




3. Enter the required end of cooking time (for example 19.30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).



4. Press the  symbol to confirm.
5. The appliance waits for the delay start time.



3.9 Settings

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

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



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



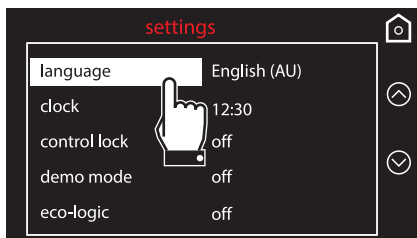
Use

Language

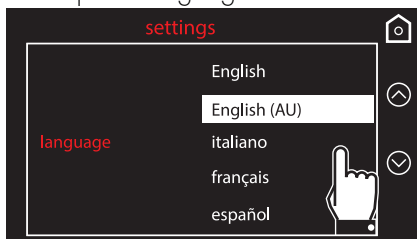


Sets the interface language from those available.

1. Select **language** from the “settings” menu.



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



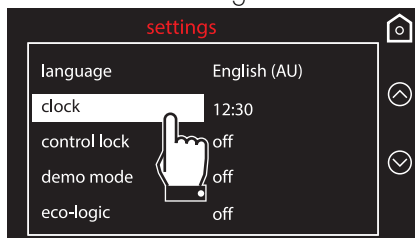
3. Confirm the selected language.

Clock

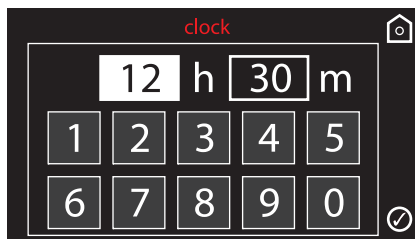


Sets the time displayed.

1. Press the  or  symbols and select **clock** from the “settings” menu.



2. Enter the current time.



3. Press the  symbol to confirm.

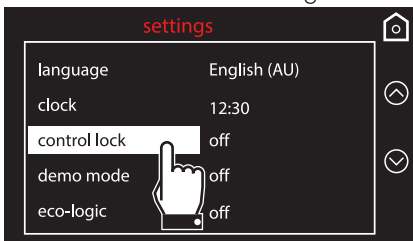


Control lock

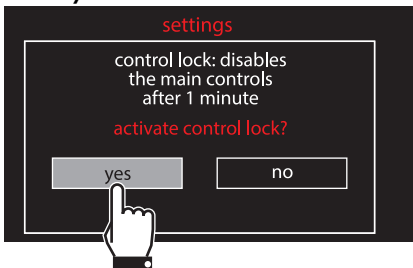



Allows the appliance to automatically lock the controls after one minute of normal operation without any intervention from the user.

1. Press the  or  symbols and select **control lock** from the "settings" menu.




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



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



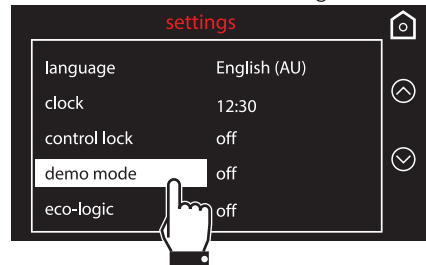
To temporarily disable the lock during cooking, keep the  symbol pressed for 3 seconds. One minute after the last setting the lock will become active again.

Demo mode (for showrooms only)

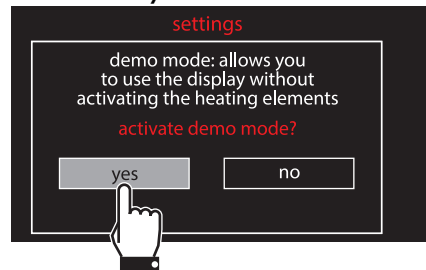


Allows the appliance to turn off the heating elements, but at the same time to keep the control panel active.

1. Press the  or  symbols and select **demo mode** from the "settings" menu.



2. To confirm the activation of the demo mode select **yes**.



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



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




Use

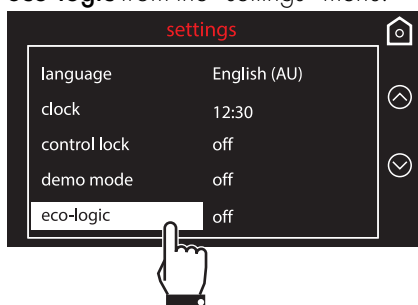
Eco-Logic



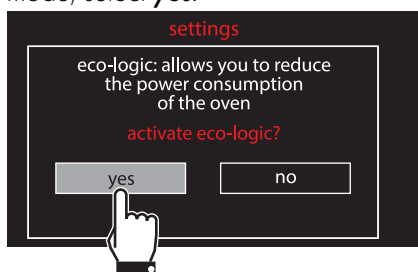
This mode allows the appliance to limit the power used. Suitable for simultaneous use with further home appliances.

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

1. Press the  or  symbols and select **eco-logic** from the "settings" menu.



2. To confirm the activation of the eco-logic mode, select **yes**.



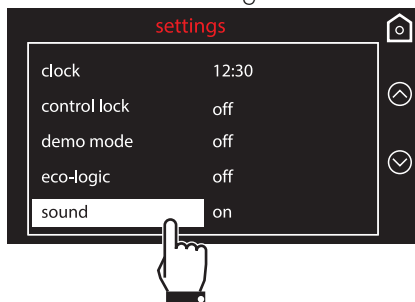
When eco-logic mode is active, preheating and cooking times may be extended.

Sound

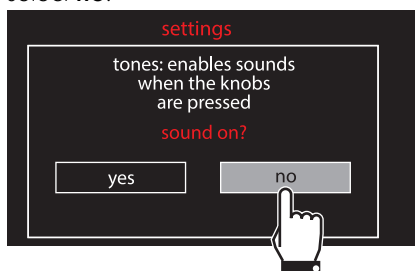


The appliance makes a sound each time a symbol on the display is pressed. This setting disables these sounds.

1. Press the  or  symbols and select **sound** from the "settings" menu.



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



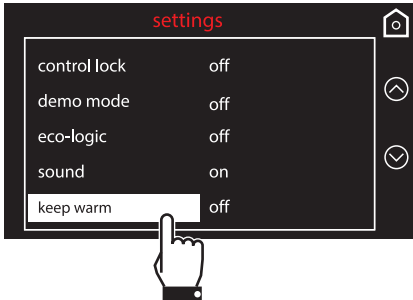


Keep warm



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

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



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



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

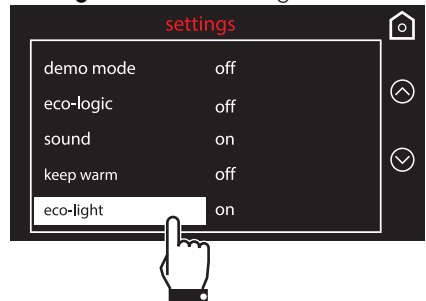


Eco-Light



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

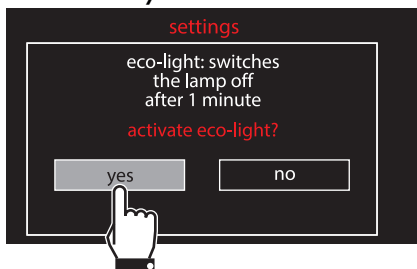
1. Press the  or  symbols and select **eco-light** from the "settings" menu.







Use

2. To confirm the activation of the eco-light mode select **yes**.



To prevent the appliance from turning off the light automatically after one minute set this mode to OFF.



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



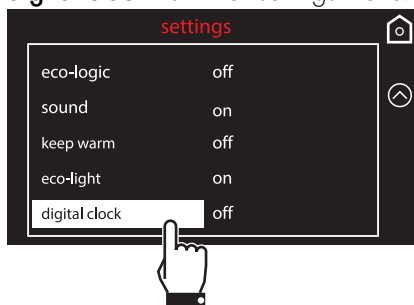
The eco-light function is factory set to "on".

Digital clock

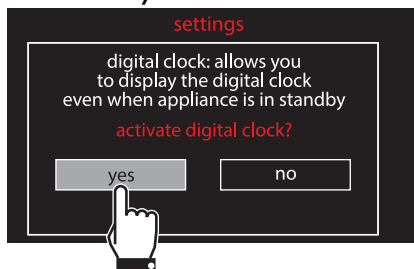


Displays the time in digital format.

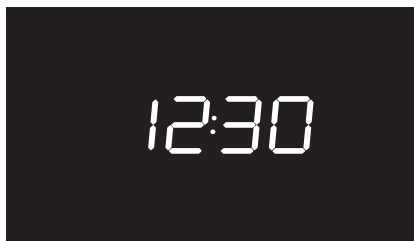
1. Press the  or  symbols and select **digital clock** from the "settings" menu.



2. To confirm the activation of the digital clock select **yes**.




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



If there is a temporary power failure the digital clock remains active.



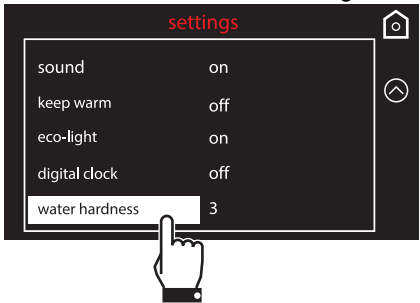
Water hardness



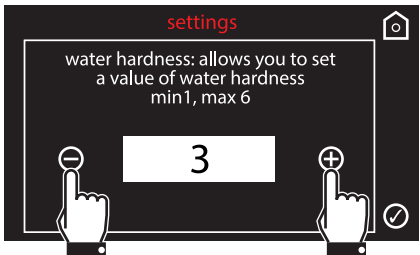
The appliance is factory preset for a medium water hardness index (3).

This mode allows you to set the water hardness level in order to optimise the descaling process.


1. Press the  or  symbol and select water hardness from the “settings” menu.




2. Use the  and  symbols to set the water hardness.



3. Press the  symbol to confirm.



It is recommended to use softened water if the mains water is too hard.



Ask you water company for information regarding the water hardness.

Depending on the water hardness value that has been set, after the steam function has been used for a certain number of hours the display will prompt you to carry out the descaling procedure.

According to the use of the appliance, the approximate number of hours is as follows:

Water hardness value	°dH	°dF	Hours
1	0 - 11	0 - 20	35 - 40
2	12 - 17	21 - 30	25 - 30
3	18 - 24	31 - 42	15 - 20
4	25 - 30	43 - 53	12 - 15
5	31 - 50	54 - 90	8 - 10



4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.



Improper use

Risk of damage to the appliance

- Do not remove the seal on the front of the oven.

4.2 Cleaning the surfaces

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

Ordinary daily cleaning

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

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

Food stains or residues

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

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

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



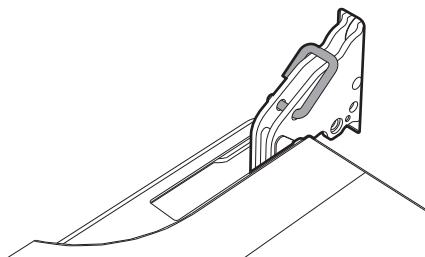
4.3 Cleaning the door

Removing the door

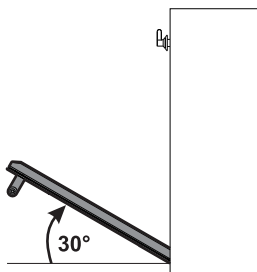
For easier cleaning, it is recommended to remove the door and to place it on a tea towel.

To remove the door proceed as follows:

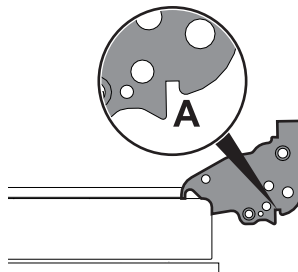
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2. Grasp the door on both sides with both hands, raise it so that it forms an angle of around 30° and remove it.



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



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.

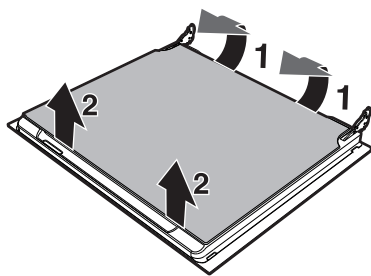


Cleaning and maintenance

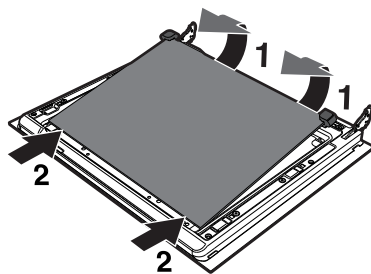
Removing the internal glass panels

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

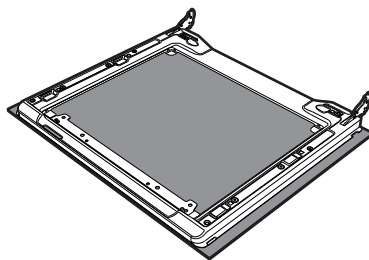
1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass detach from their housings in the oven door.



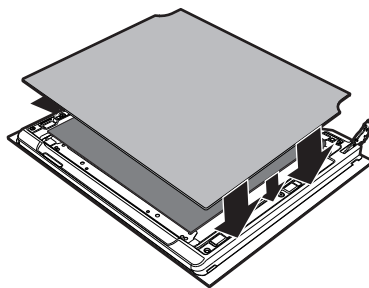
3. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.



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



5. Refit the panels in the reverse order in which they were removed.
6. Reposition the internal glass panel. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.





4.4 Cleaning the oven

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

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

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

For easier cleaning, it is recommended to remove:

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



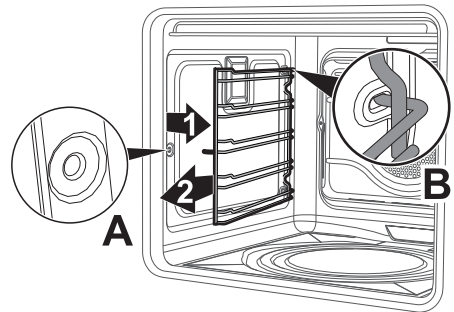
If you use specific oven cleaning products, it is recommended to operate the appliance at maximum temperature for about 15-20 minutes afterwards in order to burn off any residues.

Removing rack/tray support frames

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

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

When cleaning is complete, repeat the above procedures to put the guide frames back in.





Cleaning and maintenance

Pyrolytic



The pyrolytic function consists of an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.



Improper use Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the cooktop installed above the oven.

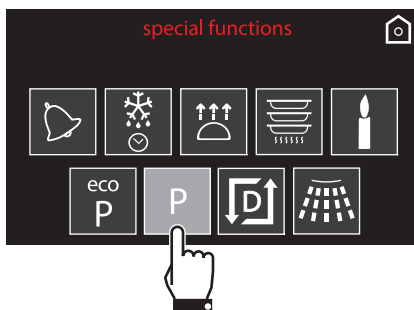
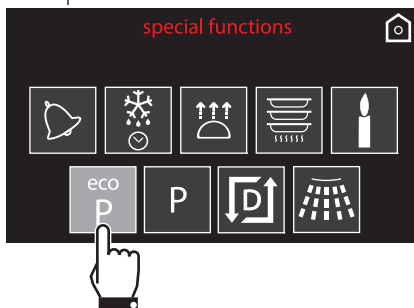
Preliminary operations

Before starting the pyrolytic cycle:

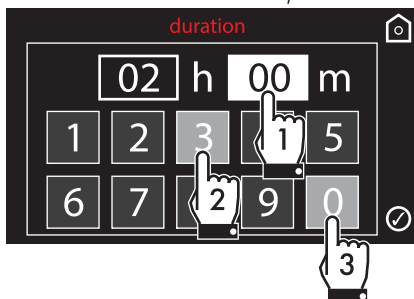
- Clean the internal glass panel following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.
- Completely remove all accessories from inside the oven.
- Remove the rack/tray support frames.
- Close the door.

Pyrolytic function setting

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




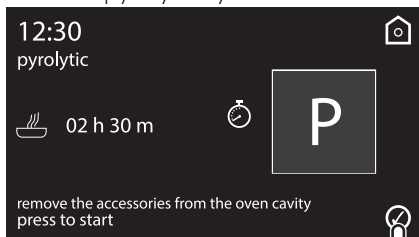
2. Enter the required duration of the cleaning cycle (for example 2 hours and 30 minutes: first touch the minutes box, then the numbers 3 and 0).



3. Press the  symbol to confirm.




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




Recommended pyrolytic cycle duration:

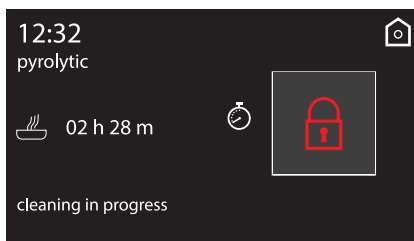
- Light dirt: 2 hours.
- Medium dirt: 2 ½ hours.
- Heavy dirt: 3 hours.



The **eco pyrolytic**  function has a fixed duration of 2 hours and cannot be modified.

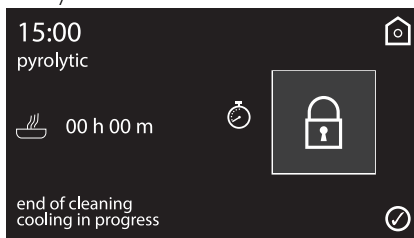
Pyrolytic

The display shows “cleaning in progress” and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light  comes on) by a device that prevents the door from being opened.



It is not possible to select any function once the door lock device has been activated. It remains possible, however, to switch off the appliance using the specific controls.

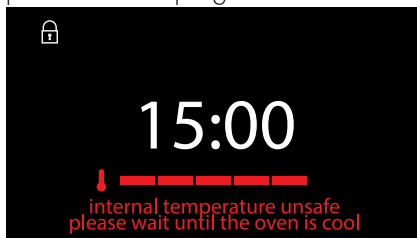
5. At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven returns to safety levels.





Cleaning and maintenance

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



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



During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle.





During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

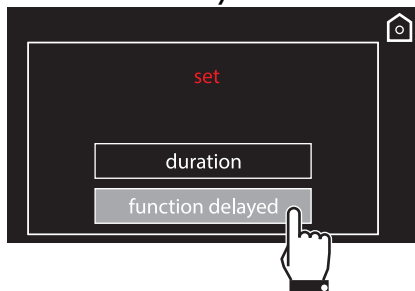


If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.

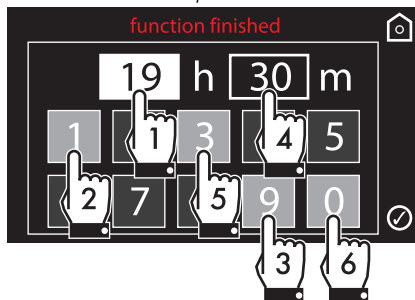
Setting of programmed pyrolytic cycle


It is possible to program the pyrolytic cycle start time.

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



- Enter the required end of cooking time (for example 19:30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).



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



4.5 Cleaning the water circuit

Rinse

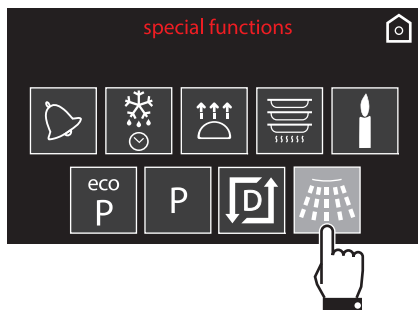


If the appliance has been unused for a long time, it is recommended to rinse the water circuit.

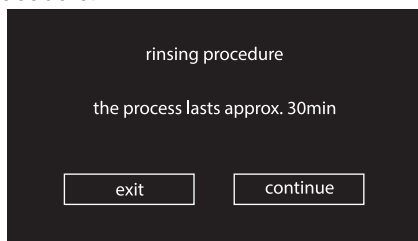


The rinsing procedure consists of two phases, each involving 5 steps.

1. Select **rinse** from the “special functions” menu.



The following appears on the appliance's display in order to carry out the rinsing procedure:

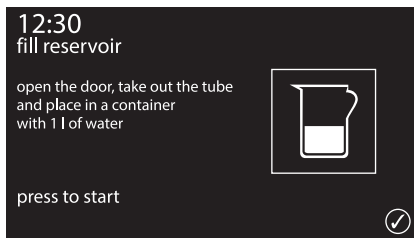


2. Press **continue** to start the rinsing procedure.



PLEASE NOTE: if you decide to continue, it will not be possible to cancel or interrupt the rinsing procedure.

The display shows the request to fill the reservoir.



3. Place a litre of clean water into a jug.
4. Open the oven door.
5. Place the jug on the open door.

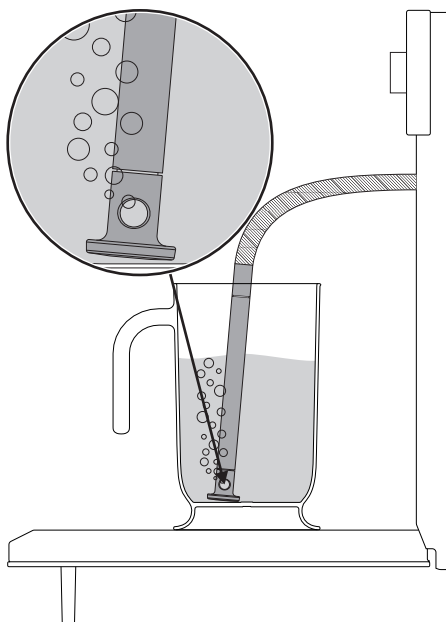



PLEASE NOTE: the jug together with the water must not weigh more than 5 kg.

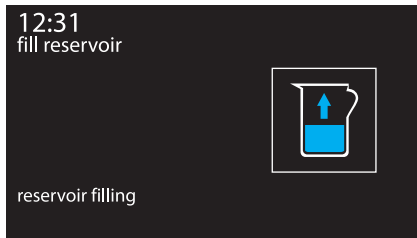


Cleaning and maintenance

6. Extract the tube from its seat and immerse the end of it onto the jug until it reaches the bottom.




7. Press the  symbol to start filling the reservoir with water.

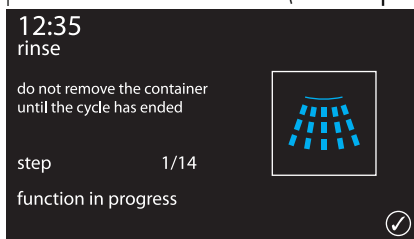


8. When finished, prepare an empty jug.

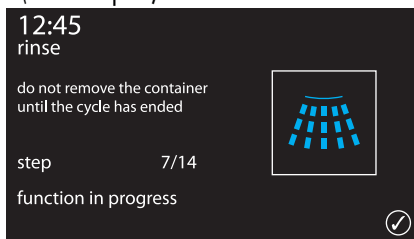
9. Place the empty jug on the open door and place the end of the tube into the jug.



10. Press  to start the rinsing procedure.
The appliance starts the first rinsing phase of the water circuit (from **step 1**...)



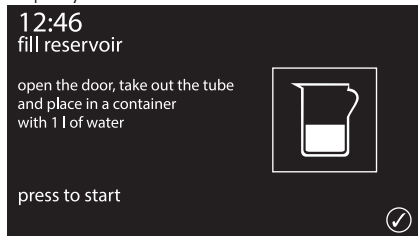
11. (... to **step 7**).



Cleaning and maintenance



At the end of the first phase, the appliance prompts you to fill the reservoir.



12. Empty the jug containing the residues from the first rinsing phase.

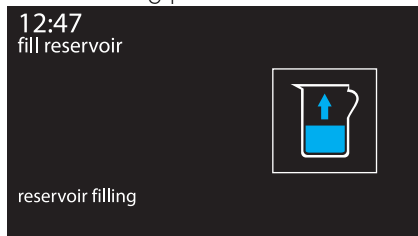
13. Place a litre of clean water into a jug.

14. Open the oven door.

15. Place the jug on the open door.

16. Extract the tube from its seat and immerse the end of it onto the jug until it reaches the bottom.


17. Press the  symbol to start filling the appliance's reservoir with water for the second rinsing phase.

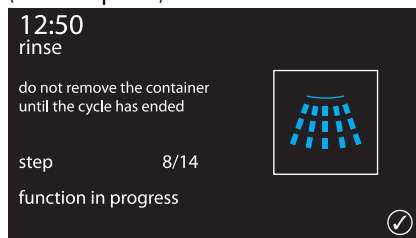


18. When finished, prepare an empty jug.

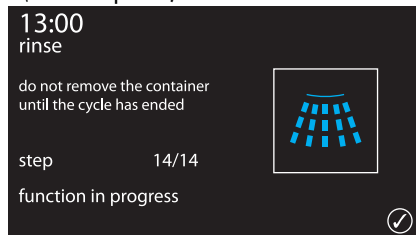
19. Place the empty jug on the open door and place the end of the tube into the jug.



20. Press  to resume the rinsing procedure. The appliance starts the second rinsing phase of the water circuit (from **step 8...**)



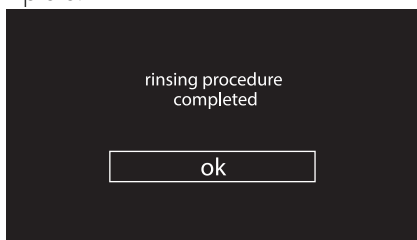
21. (... to **step 14**).





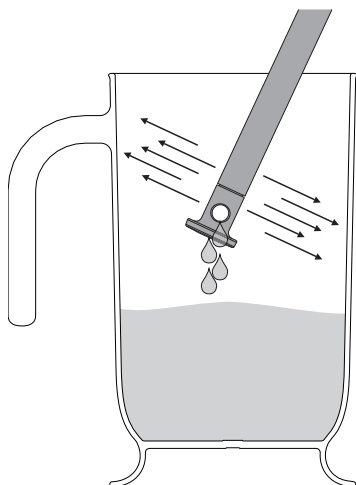
Cleaning and maintenance

The water circuit rinsing procedure is complete.



22. Press **ok** to exit from the function.

23. Shake the tube to remove any residual water.



24. Return the tube to its seat and remove the jug.

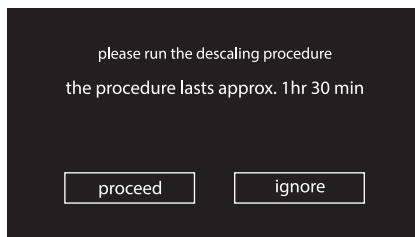
25. Close the door

Descaling

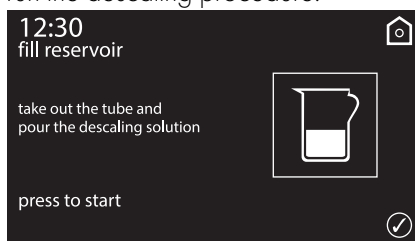


Failure to descale the appliance can cause lime scale build up and in the long run prevent the appliance from working correctly.

The following message will appear on the display from time to time to indicate that you should carry out the descaling procedure for the boiler.



1. Press **proceed** to accept the request to run the descaling procedure.



Cleaning and maintenance



- Place 300 ml of descaler (e.g. dilute citric acid) into a jug.



It is recommended to mix 100 mg of citric acid in 250 ml of water.

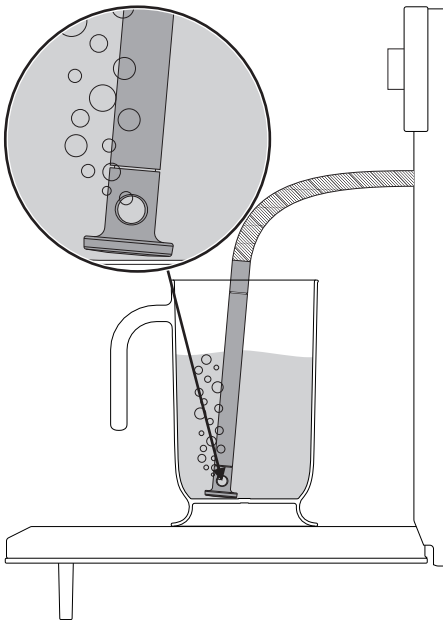
PLEASE NOTE: Do not use lactic acid.


- Open the oven door.
- Place the jug on the open door.



PLEASE NOTE: the jug together with the descaler must not weigh more than 5 kg.

- Extract the tube from its seat and immerse the end of it into the jug until it reaches the bottom.



- Press the  symbol to start filling the appliance's reservoir with the descaler.

12:31
fill reservoir



reservoir filling

When the reservoir has been filled, the display will indicate the time remaining until the end of the descaling procedure.

12:33
descaling

00 h 59 m

close the door
to allow the cycle to continue
descaling in progress



- Remove the jug and close the door. The descaling procedure starts.

When finished, the display will prompt you to drain the descaler.

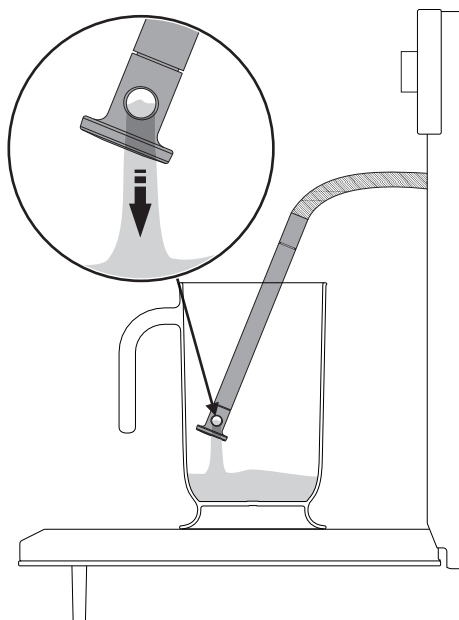
please drain the descaler

continue

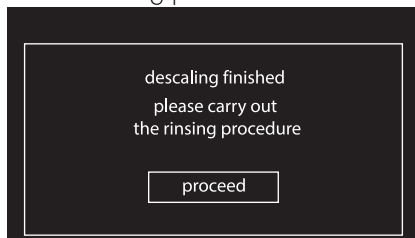


Cleaning and maintenance

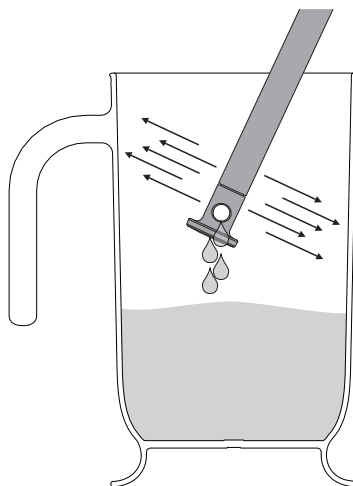
8. Open the door completely.
9. Place a jug on the open door.
10. Extract the tube from its seat and insert the end of it into the jug.



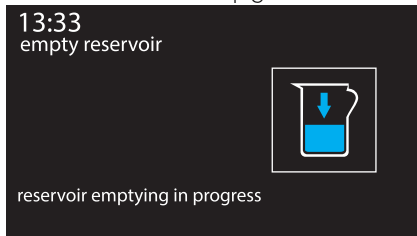
When finished, the display indicates the end of the descaling procedure and the start of the rinsing process.



12. Shake the tube to remove any residual descaler.



11. Press the  symbol to start draining the descaler into the jug.



13. Prepare a jug containing water to continue with the rinsing procedure.
14. Press **proceed** to start the rinsing procedure (see section "Extraordinary maintenance").



It is recommended to carry out another rinse cycle once the descaling and rinsing procedure has ended.



In order to keep the boiler in the best operating conditions it is recommended to carry out descaling every time the prompt to do so appears on the display.



PLEASE NOTE: The descaling procedure can be cancelled 3 consecutive times.

please run the descaling procedure
you have one more chance
to run the descaling procedure
before it becomes obligatory

proceed

ignore



The appliance will not allow other functions to be used until a new descaling procedure has been carried out.

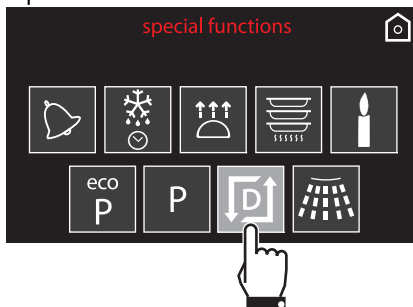
please run the descaling procedure
appliance must be descaled in order
to continue with any cooking functions

proceed

Manual descaling

If you decide to carry out descaling before being prompted to do so it is possible to perform the function manually.

1. Select **manual descaling** from the "special functions" menu.



2. Press **continue** to start the descaling procedure.

descaling
the procedure lasts approx. 1hr 30 min
prepare the descaling solution
as indicated in the user manual

exit

continue

3. Carry out the procedure indicated in the chapter "Descaling" starting from point 2.



Cleaning and maintenance

4.6 Extraordinary maintenance

Replacing the internal light bulb



Live parts

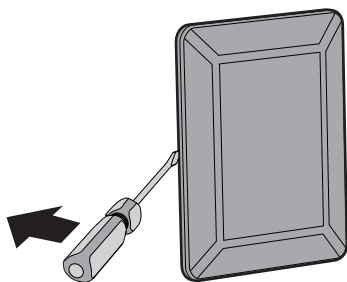
Danger of electrocution

- Unplug the appliance from the power supply.

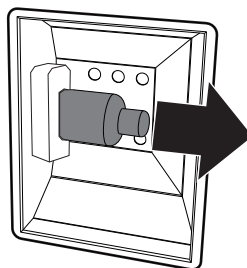
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Be careful not to scratch the enamel on the side of the oven.

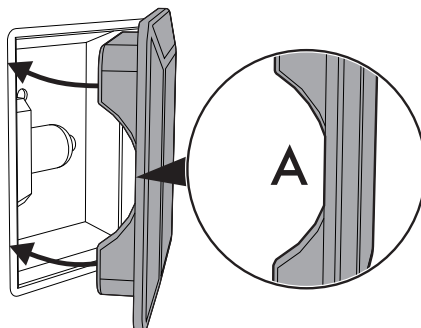


4. Slide out and remove the light bulb.



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

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



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



What to do if...

The display is completely off:

- Check the mains power supply.
- Check whether an omnipolar circuit breaker upstream of the appliance supply line is in the "ON" position.

The appliance does not heat up:

- Check whether it has been set in "showroom" mode (for further details see "Settings").

The controls do not respond:

- Check whether it has been set to "control lock" mode (for further details see "Settings").

The cooking times are longer than those indicated in the table:

- Check whether it has been set to "eco-logic" mode (for further details see "Settings").

After the automatic (pyrolytic) cleaning cycle it is not possible to select a function:

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

The display shows "Error 4":

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

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

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



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



If other Error XX error messages are indicated:

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



Installation

5 Installation

5.1 Electrical connection



Power voltage
Danger of electrocution

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

General information

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

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

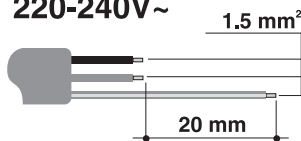
Do not remove this plate for any reason.

The appliance works at 220-240 V~.

Use a three-pole cable (3 x 1.5 mm² internal conductors).

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

220-240V~



Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

Connection with plug and socket

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

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

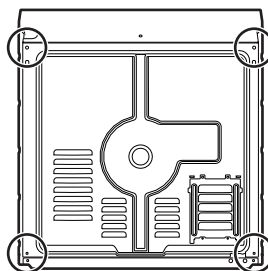
5.2 Cable replacement



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 cooktop) follow the best route in order to avoid any contact with the appliance.



5.3 Positioning



Heavy appliance
Crushing hazard

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



Pressure on the open door
Risk of damage to the appliance

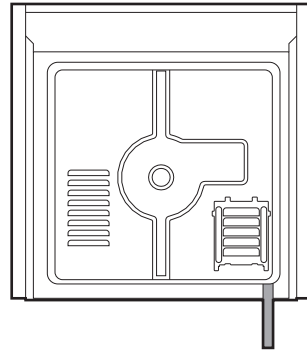
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



Heat production during appliance operation
Risk of fire

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

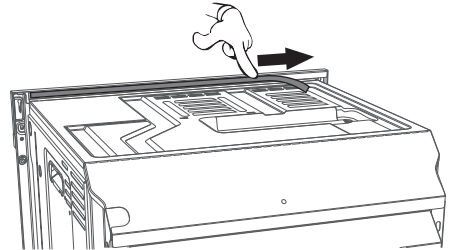
Position of the power cable



(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.

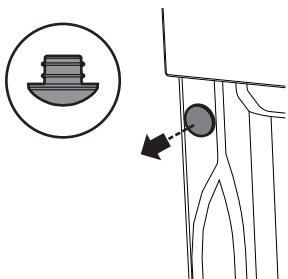




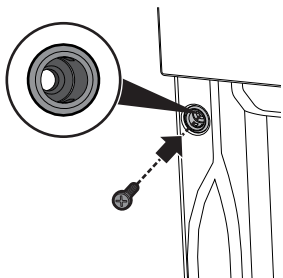
Installation

Fastening bushings

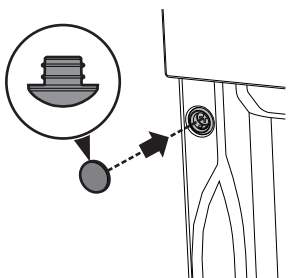
1. Remove the bushing covers on the front of the appliance.



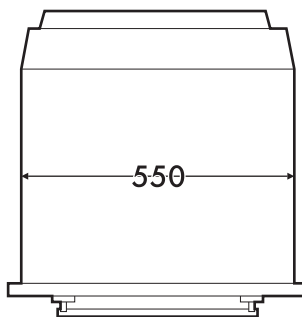
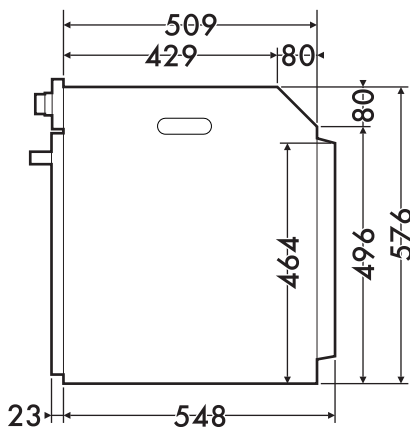
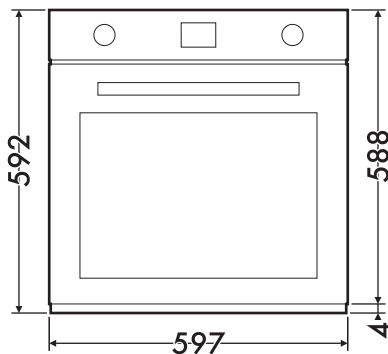
2. Mount the appliance into the recess.
3. Secure the appliance to the piece of furniture using screws.



4. Cover the bushings with the previously removed covers.

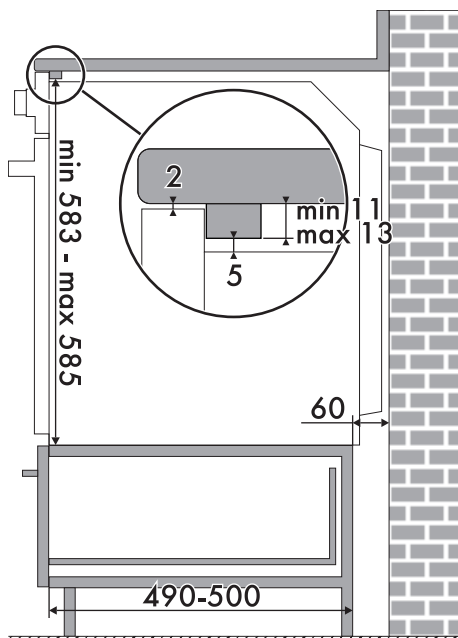
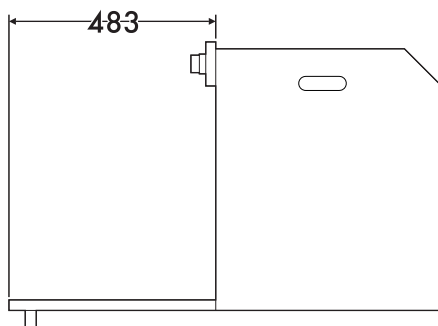
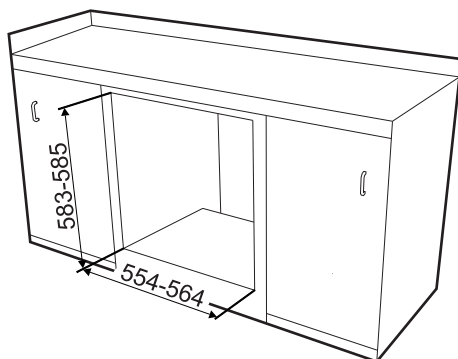
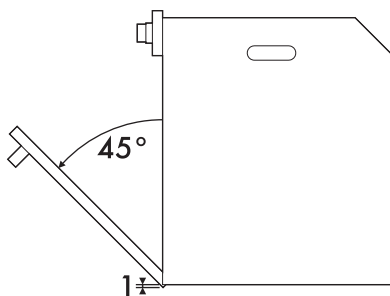


Appliance overall dimensions (mm)





Mounting under worktops (mm)

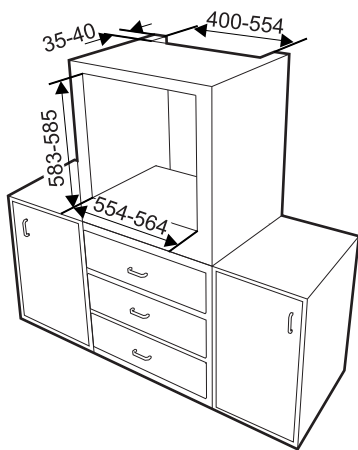


Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.

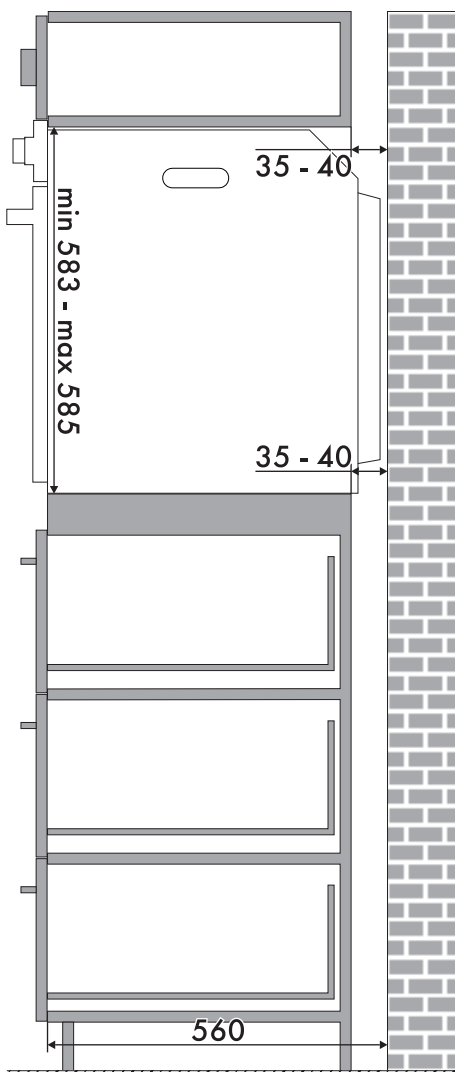


Installation

Mounting into a column (mm)



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



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