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

PRECAUTIONS

General safety instructions

Risk of personal injury

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

when it is in use.

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

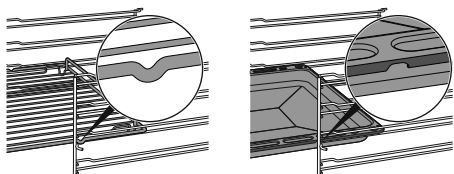
personnel in accordance with current standards.

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

Risk of damaging the appliance

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

oven cavity.



- Do not use steam jets to clean the appliance.
- Do not spray any spray product near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: never leave objects in the oven cavity.
- **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**
- Do not use plastic cookware or containers when cooking food.
- Do not place sealed tins or containers in the oven cavity.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If necessary, you can use the tray rack (supplied or sold separately, depending on the model) by placing it on the bottom as a support for cooking.
- If you wish to use greaseproof paper, place it so that it will not

interfere with the hot air circulation inside the oven cavity.

- Do not use the open door to rest pans or trays on the internal glass pane.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the door when open.
- Do not use the handle to lift or move this appliance.

For pyrolytic appliances

- When the pyrolytic function is in use, the surfaces could reach temperatures that are higher than usual. Keep children at a safe distance.
- Before starting the pyrolytic cycle, remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Before starting the pyrolytic cycle, remove all accessories from the oven cavity.
- Before starting the pyrolytic cycle, switch off the burners or electric hot plates of the hob installed above the oven.

Installation and maintenance

- **THIS APPLIANCE MUST NOT BE INSTALLED IN A BOAT OR CARAVAN.**
- The appliance must not be

installed on a pedestal.

- Position the appliance into the cabinet cut-out with the help of a second person.
- To prevent any possible overheating, the appliance should not be installed behind a decoration door or a panel.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- **WARNING:** while positioning the appliance, make sure that the power supply cable is not caught or damaged.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or

movement).

- Before performing any work on the appliance, switch off the power supply.
- Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.
- **WARNING:** Make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior lighting bulbs.
- The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

For this appliance

- **WARNING:** ensure that the appliance is switched off before replacing the bulb, to prevent electric shocks.
- Do not rest any weight or sit on the open door of the

appliance.

- Take care that no objects are stuck in the doors.
- Do not install/use the appliance outdoors.
- (on some models only) Only use the temperature probe provided or recommended by the manufacturer.
- For cooking with the Direct Steam function, take great care not to exceed the maximum capacity of the tray (250 ml).

Appliance purpose

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

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

This user manual

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

Manufacturer's liability

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

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

Identification plate

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

Disposal



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

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



Power voltage Danger of electrocution

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

To dispose of the appliance:

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

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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

Information for European Control Bodies

Fan forced mode

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

Energy efficiency technical data

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

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

To save energy

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

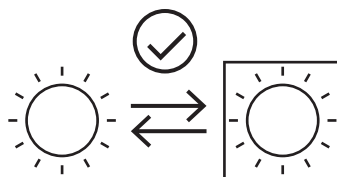
Information on power consumption in off/stand-by mode

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

Light sources

- This appliance contains user-replaceable

light sources.



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

How to read the user manual

This user manual uses the following reading conventions:



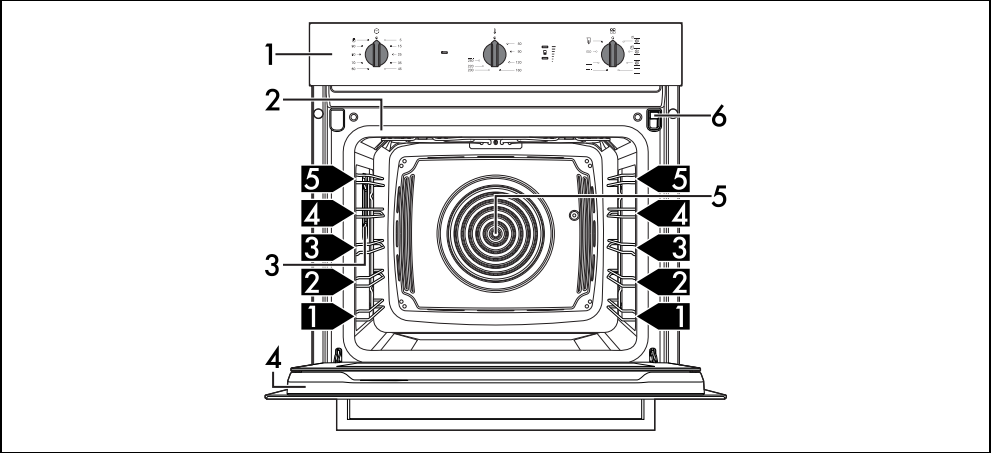
Warning/ Caution



Information/ Advice

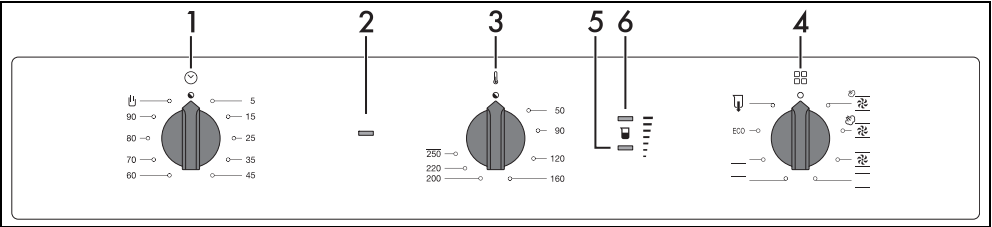
DESCRIPTION

General Description



- 1 Control panel
- 2 Seal
- 3 Light bulb
- 4 Door
- 5 Fan
- 6 Loading tray
- 1, 2, 3... Frame shelf

Control panel



1 Minute minder knob

It allows you to use the minute minder timer or to perform manual cooking.

2 Thermostat indicator light

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

3 Temperature knob

This knob allows you to select the cooking temperature.

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

4 Function knob

The oven's various functions are suitable for

different cooking methods. After selecting the required function, set the cooking temperature using the temperature knob.



Turn the Function knob to the position 0 to immediately complete any cooking operation.

5 Min. level indicator light

Comes on to indicate that the liquid inside the reservoir has reached the minimum level for an assisted steam function.

6 Max. level indicator light

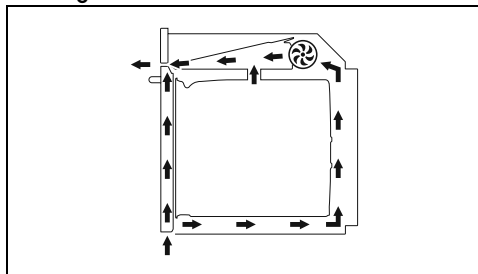
Comes on to indicate that the liquid inside the reservoir has reached the maximum level for an assisted steam function.

Other parts

Shelves

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

Cooling fan



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

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

Oven lighting

The appliance's interior lighting comes on:

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

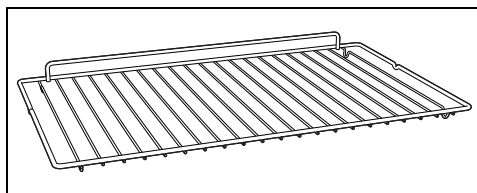


(on some models only) When the door is open, it is not possible to turn off the interior lighting.

Accessories

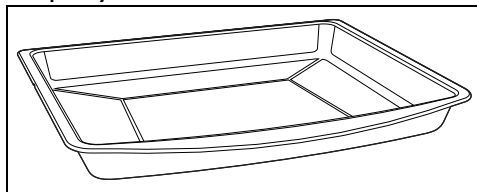
- Not all accessories are available on some models.
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original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

Rack



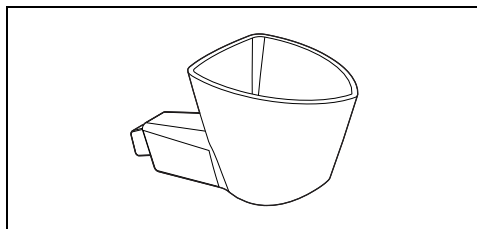
Used for supporting containers with food during cooking.

Deep tray



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

Funnel



Used for filling the reservoir with water.

Advantages of assisted steam cooking

The assisted steaming cooking system cooks any type of food much smoother and faster and finds its main applications for:

- Braising and stewing
- Cooking sauces
- Cooking au gratin
- Roasting
- Low temperature cooking
- Regenerating
- Multi-mode cooking

Variations in temperature and humidity levels allow the wished gastronomic result to be achieved.

The addition of steam allows the use of less fat in favour of a healthier and more genuine cuisine. It also minimizes the loss of weight and volume in food while cooking.

Assisted steam cooking is particularly suitable for cooking meat: in addition to making it very soft, it maintains it bright and makes it more succulent.

Also recommended for baking leavened and

bread dough. The humidity in fact lets the dough grow and develop while cooking before creating the outer crust. The result is a lighter and more digestible mixture, recognizable by thicker pockets.

USE

Preliminary operations



See General safety instructions.

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

First heating

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

When heating the appliance

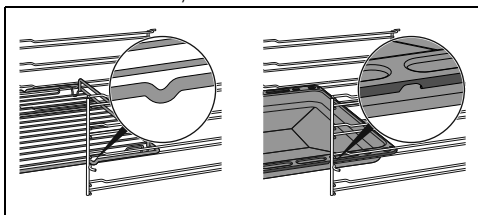
- air the room;
- don't stay.

Using the accessories

Racks and trays

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

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



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



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

How to interpret symbols in steam assisted functions

When a function with assisted steam (cooking, special or cleaning) is selected, the appliance uses the following rules:

- the indicator lights are off : the reservoir is empty;
- only one indicator light is on : the reservoir contains at least a minimum amount of water or detergent;
- both indicator lights are on : the reservoir is full.

Using the oven



See General safety instructions.

Switching on the oven

To switch on the oven:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.
3. Select cooking with the minute minder or manual cooking using the timer knob:
 - Turn the knob clockwise to set the buzzer. The numbers indicated are minutes. Adjustment is progressive and intermediate positions between the figures can be used. The end of cooking buzzer interrupts oven operation.
 - Turn the knob anticlockwise to to perform manual cooking.

List of traditional cooking functions



Not all functions are available on some models.

FAN-ASSISTED



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

STATIC



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

GRILL



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

BASE



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

ECO

ECO

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

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

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



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




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

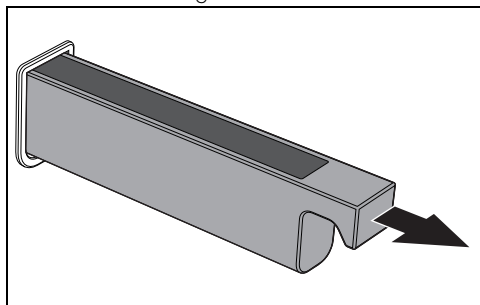


The ECO function is a delicate cooking function and is recommended for food withstanding temperatures lower than 210°C; in case of cooking at higher temperatures, select another function.

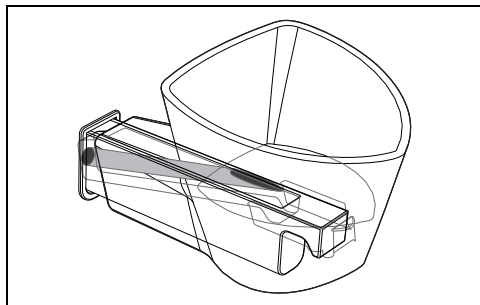
Steam-assisted cooking

Reservoir filling

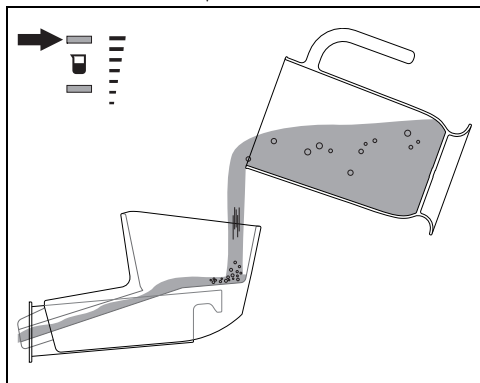
1. Turn the function knob to an assisted steam function to display the level indicators 
2. Open the door and pull the loading drawer out of its housing.



3. Insert the funnel provided in the loading drawer.



4. Pour the water (using a bottle or a measuring jug) until the max. level indicator light comes on (the reservoir contains about 800 ml of water).



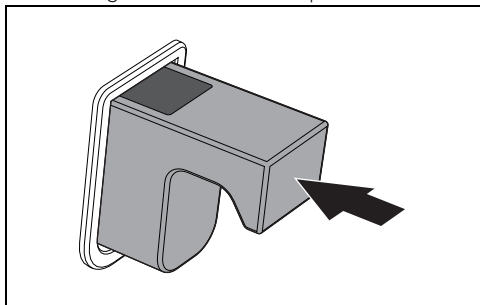


Use cold tap water which is not too hard, softened water or still mineral water.



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

- At the end, remove the funnel and place the loading drawer back in its place.




If there is too much water in the reservoir, the excess water will drain into the cooking compartment:

- in this case dry with a cloth or sponge before a cooking.
- It is recommended to drain the reservoir by 200 ml by turning the function knob clockwise to the reservoir drain function



- Close the door.

Start of assisted steam cooking


- Select the assisted steam cooking function using the function knob.
- Select the temperature using the temperature knob.
- Select cooking with the minute minder or manual cooking using the timer knob:
 - Turn the knob clockwise to set the buzzer. The numbers indicated are minutes. Adjustment is progressive and intermediate positions between the figures can be used. The end of cooking buzzer interrupts oven operation.
 - Turn the knob anticlockwise to  to perform manual cooking.

Reservoir draining

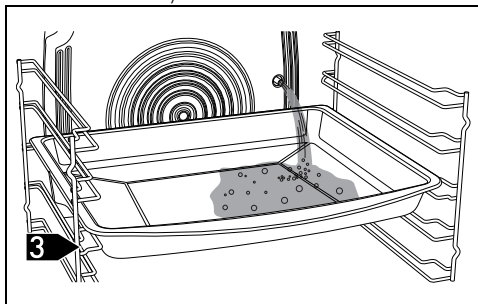




Before draining the reservoir, wait for the oven to cool down, leaving the door open. To make sure that the water remaining in the reservoir is not too hot, wait at least 40 minutes.

After cooking:

- Open the door
- Place the deep tray on the third shelf from the bottom. Push it against the rear wall of the oven cavity.
- Turn the function knob clockwise to the reservoir drain function .

The water starts to flow into the deep pan from the drain pipe on the right side of the rear wall of the oven cavity.



- Wait for the end of the exhaust flow (check that both level indicator lights   are switched off).
- At the end, return the function knob to the 0 position.



It is recommended to drain at the end of each cooking, to prevent any residue of unused water from remaining inside the reservoir.



After a long period of inactivity it is recommended to make a reservoir filling and draining cycle to rinse the steam circuit.

- Drain the water from the deep pan.



Take care: the water may be very hot.



The drained water cannot be used for other cooking.

Drying after steam functions

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

Each time you finish cooking:

1. let the appliance cool down;
2. thoroughly dry the oven cavity and the accessories used with a soft cloth or paper towels;
3. leave the door open until the inside of the appliance has dried completely.

List of steam assisted cooking functions



Assisted-steam cooking at 40%: the steam is delivered constantly throughout the cooking time and is recommended for long cooking of meat, fish, timbales, tarts, lasagna, etc... Particularly suitable for cooking fish and meat with a high fat content. The steam melts them while keeping the food soft, making it more digestible and nicely browned on the surface.



Assisted steam function at 20%: the steam is delivered in small pulses. It is recommended for baking cakes and bread-type products (bread, focaccia, etc...) where the amount of steam must be minimal to allow the food to lose its moisture and cook internally. The steam facilitates leavening during the first few minutes of baking, creating a shiny, crisp surface.

Steam-assisted cooking is recommended only for the first 5-10 minutes, then switch to the corresponding function without steam to complete cooking.

This function is also indicated for the preparation of products breaded with egg and breadcrumbs, as it restores crunchiness to the breadcrumb coat, thus simulating the result of frying, but more digestible.

20% STEAM-ASSISTED



the steam is delivered in small pulses. It is recommended for baking cakes and bread-type products (bread, focaccia, etc...) where the amount of steam must be minimal to allow the food to lose its moisture and cook internally. The steam facilitates leavening during the first few minutes of baking, creating a shiny, crisp surface.

40% STEAM-ASSISTED



the steam is delivered constantly throughout the cooking time and is recommended for long cooking of meat, fish, timbales, tarts, lasagne, etc...

DRAIN



Useful for draining the tank after a cooking or descaling process.

Cooking advice

General advice

- Use a fan-assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Turn the food to brown both sides.
- 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

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

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of

the dough.

- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for steam cooking

- For bread-type products (bread, focaccia, etc.) and frozen desserts, where steam is useful during the first few minutes of cooking, we recommend setting a steam function for the first 5-10 minutes and then switching to ventilated mode to complete cooking.
- For steam heating insert in a cold oven.

Advice for defrosting and proving

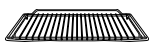
- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The 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.

Cooking information table

Key



Rack

We recommend the use of the grill as a support surface for baking moulds/casseroles.

In the absence of the baking tray grill, the grill can be used as a base for grilling with the deep baking tray placed on a shelf below to collect the juices.

We recommend the use of the deep baking tray for cooking on one level only.

Place the deep baking tray on the centre shelf when using the fan-assisted functions. When



Deep tray

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

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



Casserole



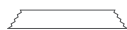
aluminium baking cup



roast baking dish



aluminium mould



baking paper







mould for cakes



mould for muffins



preh = preheating

Food	Weight (kg)	Function	Shelf	Temp. (°C)	Time (minutes)	preheating	
DOUGH AND LEAVENED PRODUCTS							
Pasta au gratin (single mould)	0.35	STEAM 20%	4		180	15	yes
Rice timbale (single portion)	0.1	STEAM 40%	4		180	15	yes
Bran baguette	0.7	STEAM 20%	2		190	50 - 55	yes
Focaccia	1.3	STEAM 20%	3		200	17 - 20	yes

Note: baking time may vary depending on the dough type.

Note: for bread-type products (bread, focaccia, etc.) where steam is useful during the first few minutes of cooking, we recommend setting a steam function for the first 5-10 minutes and then switching to VENTILATED mode to complete cooking.

MEAT

Pork loin ¹	0.7	STEAM 20%	4		180	65	yes
Roast chicken ¹	1.2	STEAM 40%	4		230	45 - 50	yes

¹ Whole piece.







Note: turn the food to brown both sides.

FISH

Whole fish (fresh)	0.6	STEAM 20%	4		200	20	yes
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Note: the indicated time is for a well cooked fish.

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

Food	Weight (kg)	Function	Shelf		Temp. (°C)	Time (minutes)	preh
VEGETABLES AND SIDE DISHES							
Roast potatoes ¹	0.7	STEAM 40%	4		230 - 240	25	yes
Crusty courgettes ¹	1.5	STEAM 40%	4		250	15	yes
Vegetable ratatouille	1.5	STEAM 40%	4		220	20	
Pre-cooked vegetable flans (single portion) ¹	0.1	STEAM 40%	3		130 - 140	25	yes
Quiche ^{2 - 3}	1.0	STEAM 20%	2		200	13 + 7	yes
Tomato sauce (fresh tomatoes)	0.5	STEAM 20%	4		180	30	






¹ The baking time and shelf may vary depending on the size of the food and the desired degree of browning.

² The baking times may vary depending on the thickness and stuffing.

³ For bread-type products where steam is useful during the first few minutes of baking, we recommend setting a steam function for the first 5-10 minutes and then switching to FAN-ASSISTED mode to complete baking.







DESSERTS/PASTRIES							
Lemon muffins ¹	60 g (each)	STEAM 20%	3		180	18	yes
Chocolate cake (single portion) ²	80 g (each)	STEAM 20%	3		190 - 200	7	yes
Cream puffs ³	(small)	STEAM 20%	2		190	17	yes

Note: baking time may vary depending on the weight of the single portion.

FOOD STEAM HEATING							
Slices or single portions of pies, quiches...	-	STEAM 20% or 40%	2		120 - 130	20 - 25	no
pasta, baked pasta, lasagne...	0.5	STEAM 20% or 40%	2		120 - 130	20 - 25	no
Sliced roast meats, meat small pieces, spare ribs...	-	STEAM 20% or 40%	2		120 - 130	20 - 30	no
Fish (whole or fillets)	-	STEAM 20% or 40%	2		120 - 130	15 - 20	no
Slice of strudel, apple pie...	-	STEAM 20%	2		120 - 130	10 - 15	no

Note: for steam heating insert in a cold oven.

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

Food	Weight (kg)	Function	Shelf	Temp. (°C)	Time (minutes)	preheat
DEFROSTING						
Meat	0.5	FAN-ASSISTED	1 - 2 	0	90 - 100	no
Meat	1.0	FAN-ASSISTED	1 - 2 	0	120 - 140	no
Fish	0.4	FAN-ASSISTED	1 - 2 	0	80 - 90	no
Fish	0.8	FAN-ASSISTED	1 - 2 	0	120 - 140	no
Bread roll	0.2	FAN-ASSISTED	1 - 2 	0	30 - 40	no
Loaf	0.5	FAN-ASSISTED	1 - 2 	0	50 - 60	no
The times indicated in the table do not include preheating times and are provided only as a guide.						

CLEANING AND MAINTENANCE

Cleaning the appliance



See General safety instructions.

Cleaning the surfaces

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

Ordinary daily cleaning

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

Food stains or residues

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

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

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

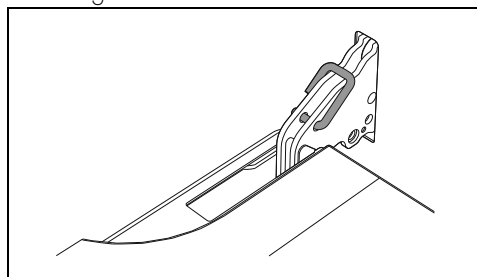
Cleaning the door

Door disassembly

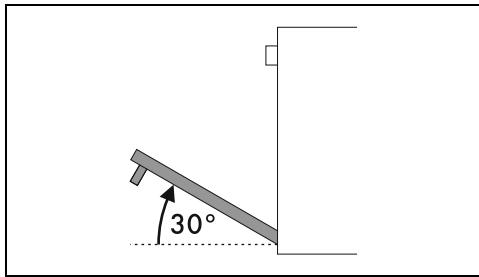
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

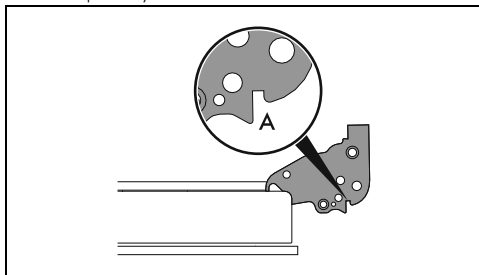
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots.



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

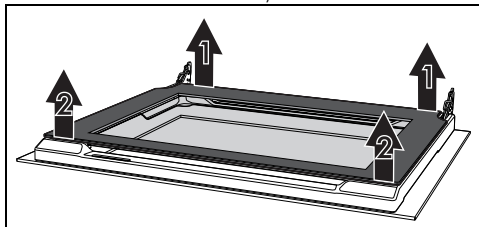
Cleaning the door glazing

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

Removing the internal glass panes

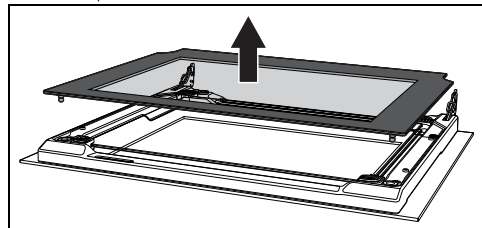
For easier cleaning the internal glass panes of the door can be removed.

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

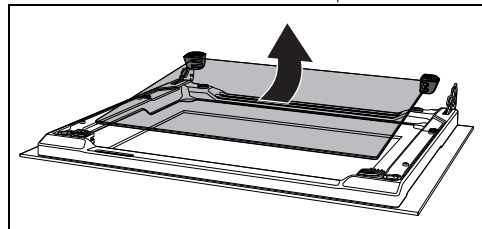


3. Release the front pins following the movement indicated by the arrows 2

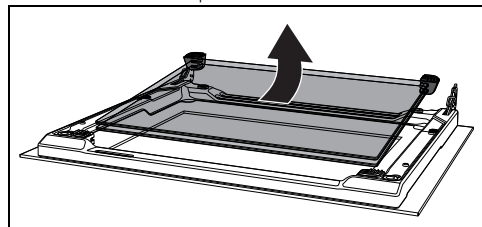
4. Then remove the inner glass pane from the front profile.



5. Pull the intermediate glass unit downwards from the door and then lift it upwards.

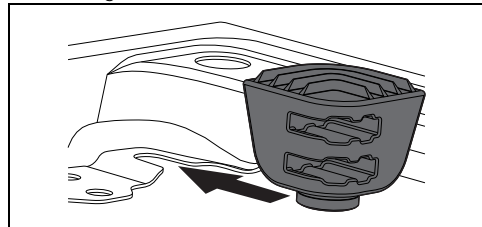


Note: In some models, the intermediate glass unit consists of two panes.

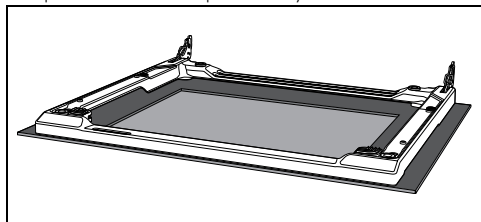


During this step, the upper grommets may come out of their seats.

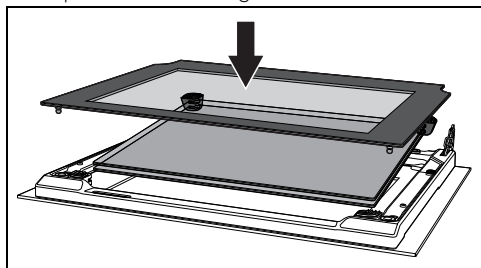
6. Insert the front grommets into their seats. The feet of the grommets must be facing the outer glass



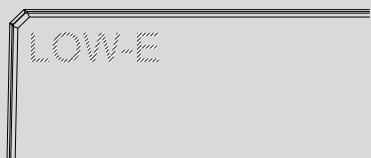
- Clean the external glass pane and the panes removed previously.



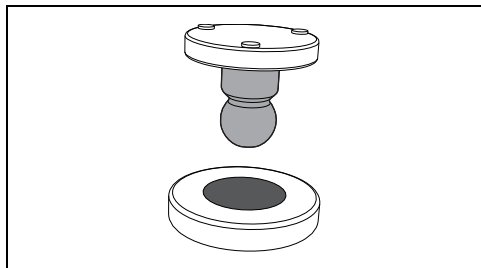
- Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
- Reinsert the intermediate glass unit and reposition the inner glass.



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



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



Cleaning the oven cavity

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

down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel. Take out all removable parts before cleaning. For easier cleaning, it is recommended to remove:

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



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

Drying

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

Each time you finish cooking:

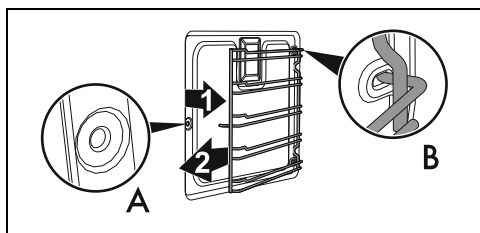
- Let the appliance cool down.
- Remove any dirt from inside the appliance.
- Dry the interior of the appliance with a soft cloth.
- Leave the door open until the inside of the appliance has dried completely.

Removing racks/trays support frames

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

To remove the rack/tray support frames:

- Pull the frame towards the inside of the oven cavity to unhook it from its groove A, then slide it out of the seats B at the back.



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

Cleaning the water circuit



The presence of scale due to lack of descaling can compromise correct operation of the appliance in the long term.



Descaling is a long process (more than one hour) that requires the user to be present in front of the appliance.

Periodically it is necessary to carry out the descaling procedure of the hydraulic circuit.

Depending on the degree of water hardness (°dH or °dF), the number of hours after which descaling is required is as follows:

°dH	°dF	Steam cooking hours
0 - 11	0 - 20	35
12 - 17	21 - 30	30
18 - 24	31 - 42	25
25 - 30	43 - 53	15
31 - 50	54 - 90	10

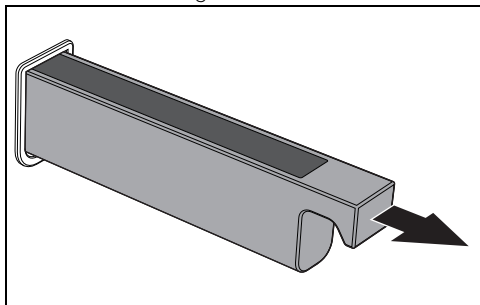
Preliminary operations

1. Mix 100 g of citric acid with 650 ml of water in a jug.

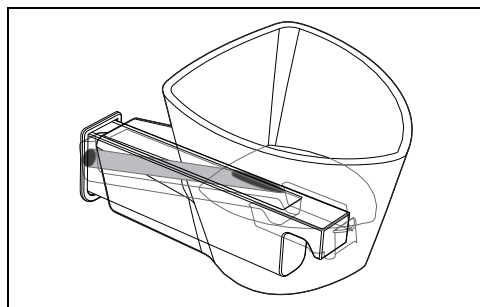


Do not use lactic acid or other descaling agents.

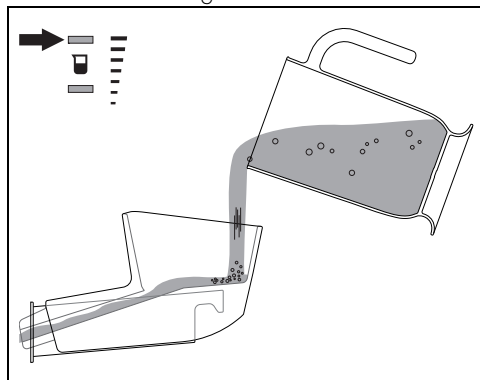
2. Turn the function knob on the 40% steam assisted function.
3. Open the door and pull the loading drawer out of its housing.



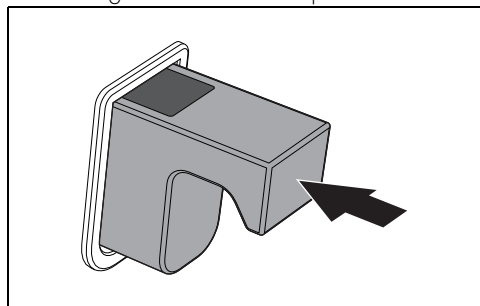
4. Insert the funnel provided in the loading drawer.



5. Pour in the descaling solution until the max. level indicator light comes on.



6. At the end, remove the funnel and place the loading drawer back in its place.



If there is too much water in the reservoir, the excess water will drain into the oven cavity. In this case dry with a cloth or sponge before proceeding.


Descaling

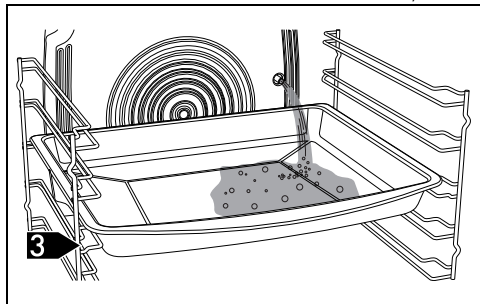
1. Close the door.
2. Use the minute minder knob to set a timed cooking of 10 minutes.


3. Turn the temperature knob to the value of 200°C.
4. Wait for the function to be executed until the end.
5. When the function has finished, turn the function and temperature knobs to the 0 position.
6. Use the minute minder knob to set a timer of 50 minutes and leave the descaling solution to act.

Reservoir draining

After descaling:

1. Open the door
2. Place the deep tray on the third shelf from the bottom. Push it against the rear wall of the oven cavity.
3. Turn the function knob clockwise to the reservoir drain function .
4. The descaling solution starts to flow into the deep pan from the drain pipe on the right side of the rear wall of the oven cavity.



5. Wait for the end of the exhaust flow (check that both level indicator lights  are switched off).
6. At the end, return the function knob to the 0 position.
7. Drain the descaling solution from the deep pan.



Take care: the descaling solution may be still hot.

Rinse

Once the descaling agent has been drained, the hydraulic circuit must be rinsed with clean

water.



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.


1. Open the door.
2. Place the deep tray on the third shelf from the bottom. Push it against the rear wall of the oven cavity.
3. Pull the loading drawer out of its housing.
4. Insert the funnel provided in the loading drawer.
5. Pour one litre of water using a bottle or a measuring jug.



The overflowing of water inside the oven cavity is not intended as a malfunction, rather it is part of the rinsing procedure.

6. Turn the function knob clockwise to the reservoir drain function .

The water starts to flow into the deep pan from the drain pipe on the right side of the rear wall of the oven cavity.

7. Wait for the end of the exhaust flow (check that both level indicator lights  are switched off).
8. At the end, return the function knob to the 0 position.
9. Drain the water from the deep pan.
10. Repeat the rinse operation a second time.



Repeat the operation more times if the water drained into the deep tray is still dirty.


11. Wipe off any spillage of water in the oven cavity with a cloth or sponge.

Sanitization


Sanitization with steam allows to remove the last residues of descaling from the hydraulic circuit.

1. Open the door.
2. Turn the function knob on the 40% steam assisted function.
3. Turn the temperature knob to the value of 200°C.



4. Pull the loading drawer out of its housing.
5. Insert the funnel provided in the loading drawer.
6. Pour 500 ml water (using a bottle or a measuring jug).
7. At the end, remove the funnel and place the loading drawer back in its place.
8. Close the door.
9. Use the minute minder knob to set a timed cooking of 30 minutes.
10. Wait for the function to be executed until the end.
11. When the function has finished, turn the function and temperature knobs to the 0 position.

 Take care: wait for the oven cavity to cool down.

12. Open the door
13. Place the deep tray on the third shelf from the bottom. Push it against the rear wall of the oven cavity.
14. Turn the function knob clockwise to the

reservoir drain function 

The water starts to flow into the deep pan from the drain pipe on the right side of the rear wall of the oven cavity.

15. Wait for the end of the exhaust flow (check that both level indicator lights   are switched off).

16. At the end, return the function knob to the 0 position.
17. Drain the water from the deep pan.
18. Wipe off any spillage of water in the cooking compartment with a cloth or sponge.
19. Close the door.


Extraordinary maintenance

Seal maintenance tips


The seal should be soft and elastic.

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

Replacing the internal light bulb

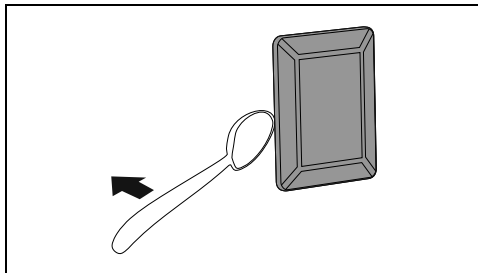
 Power voltage
Danger of electrocution


- Unplug the appliance.

 Power voltage
Danger of electrocution

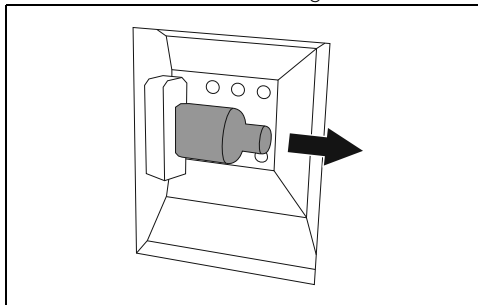
- Wear protective gloves.


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



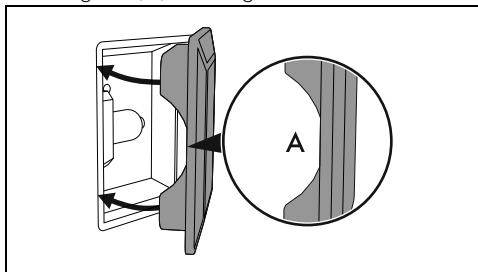
 Take care not to scratch the enamel of the oven cavity wall.

4. Slide out and remove the light bulb.



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

5. Replace the light bulb with one of the same type (40 W).
6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



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

INSTALLATION

Electrical connection



See General safety instructions.

General information

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

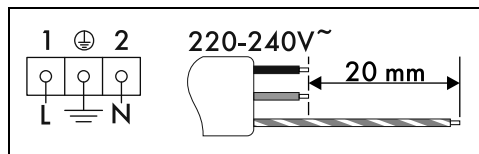
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

The appliance can work in the following modes:

- **220-240 V~**



3 x 1.5 mm² three-core cable.



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



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

Fixed connection

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

For the Australian/New Zealand market:

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

Connection with plug and socket

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

Avoid using adapters, gang sockets or shunts as

these could cause overheating and a risk of burns.

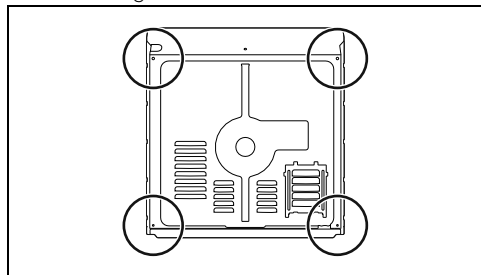
Cable replacement



Power voltage

Danger of electrocution

- Disconnect the mains power supply.
1. Unscrew the rear casing screws and remove the casing to access the terminal board.



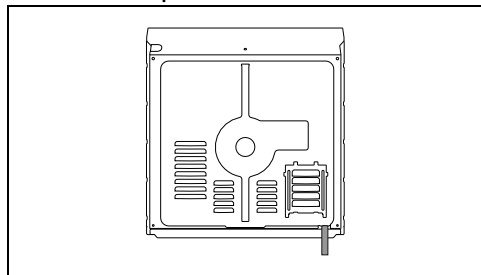
2. Replace the cable.
3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.

Positioning



See General safety instructions.

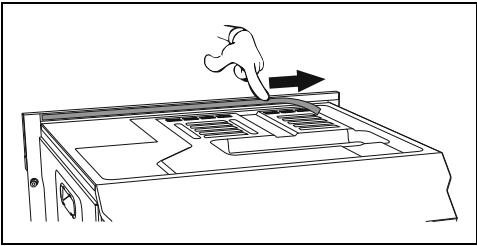
Position of the power cable



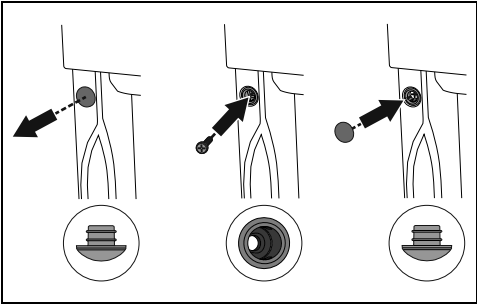
Front panel seal

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

leaking in.

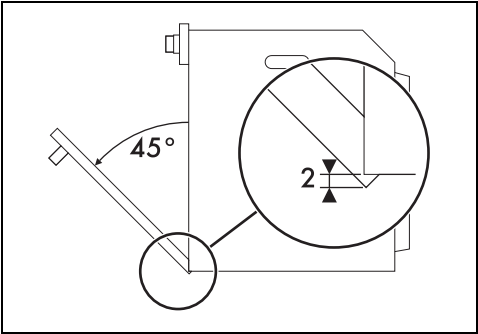
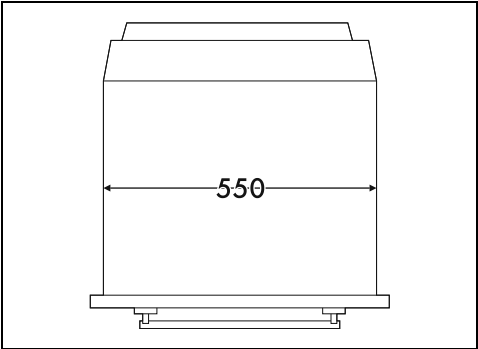
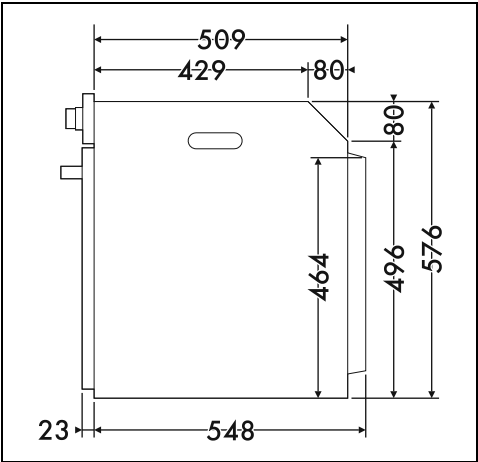
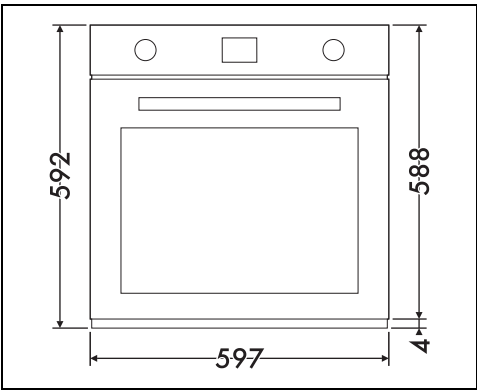


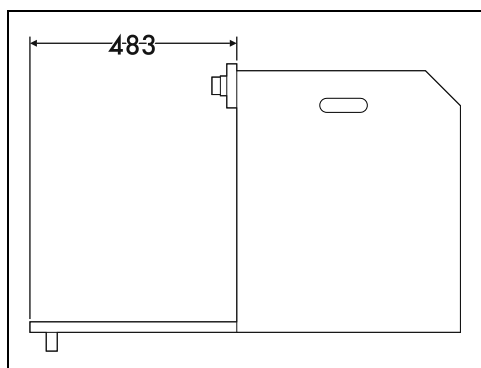
Fastening bushings



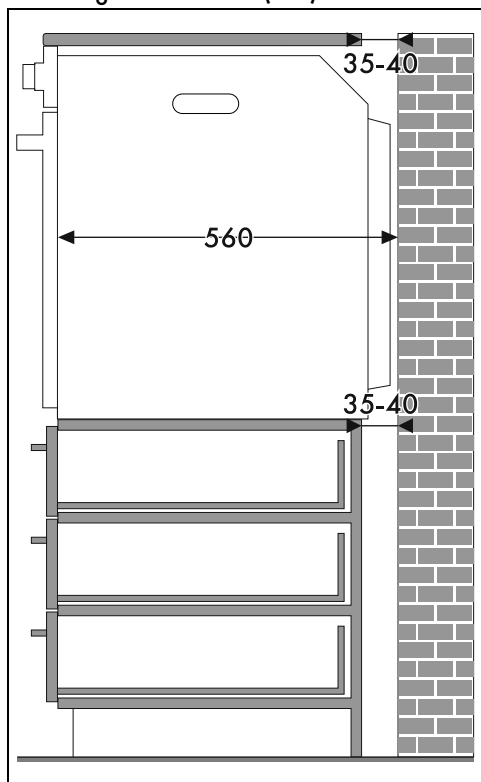
1. Remove the bushing covers on the front of the appliance.
2. Mount the appliance into the recess.
3. Secure the appliance to the cabinet using screws.
4. Cover the bushings with the previously removed covers.

Appliance overall dimensions (mm)

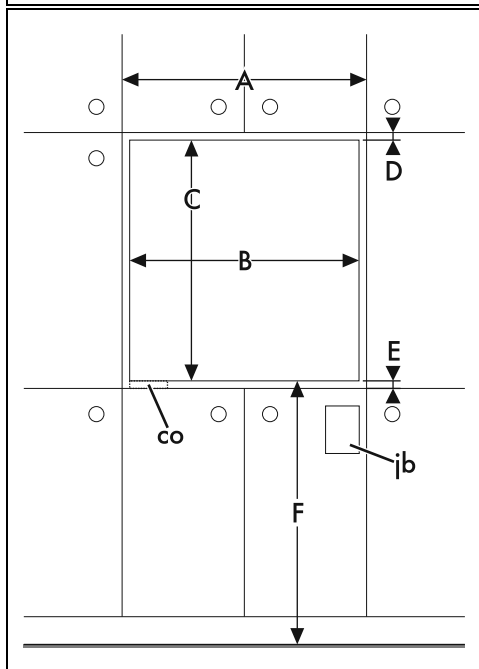
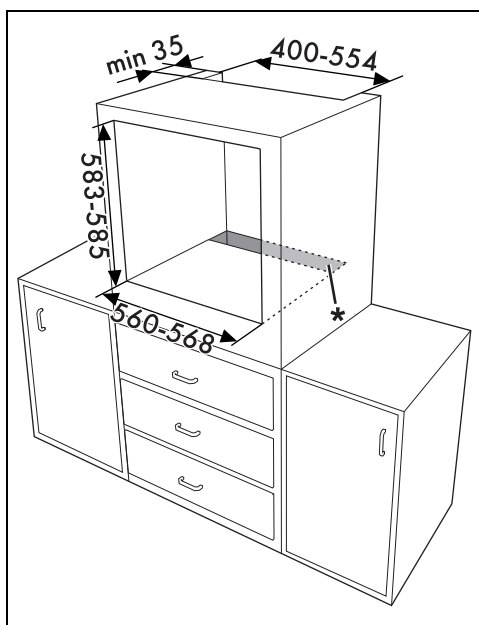


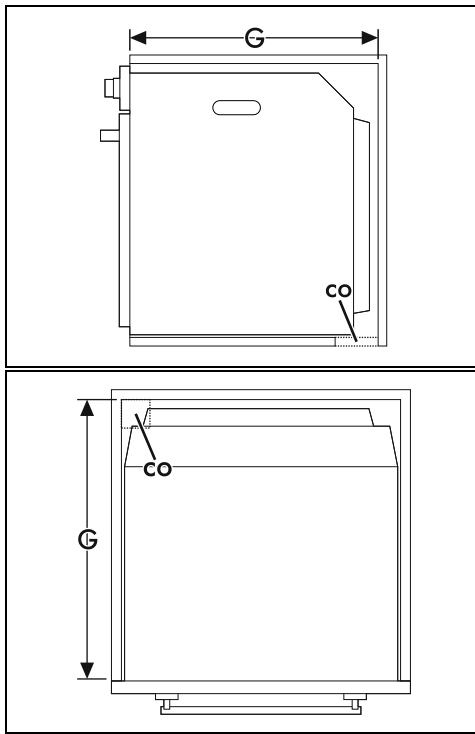


Mounting into a column (mm)

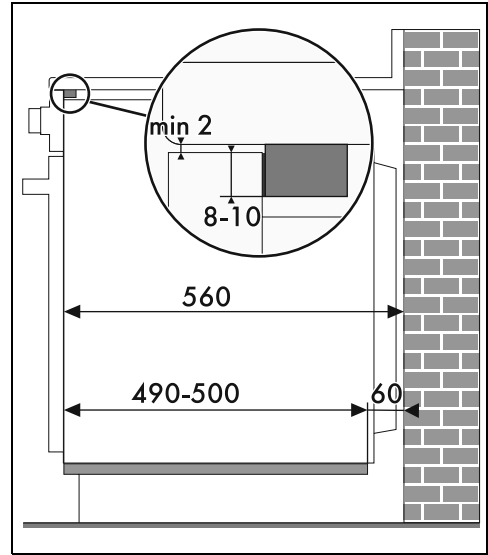


* Make sure that the cabinet top/rear section has an opening approx. 35-40 mm deep.

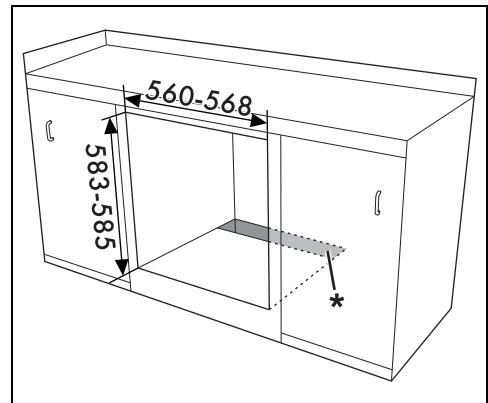




Mounting under worktops (mm)



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

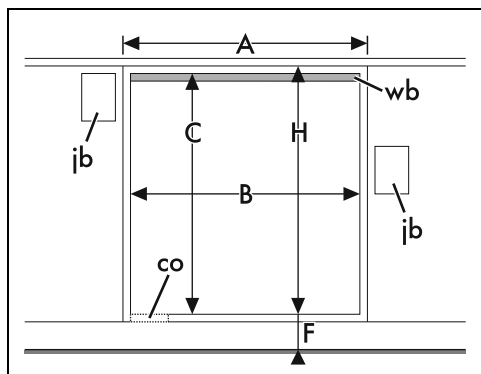


* Make sure that the piece of furniture top/rear part has an opening approx. 60 mm deep.

- A min. 603 mm
- B 560 - 568 mm
- C 583 - 585 mm
- D 9 - 11 mm
- E min. 5 mm
- F 121 - 1105 mm
- G min. 560 mm
- H min. 594 mm

co Cutout for power cord (min. 6 cm²)

j|b Electrical connection box



A min. 603 mm

B 560 - 568 mm

C 583 - 585 mm

D 9 - 11 mm

E min. 5 mm

F 121 - 1105 mm

G min. 560 mm

H min. 594 mm

co Cutout for power cord (min. 6 cm²)

ib Electrical connection box

wb Wooden bar (recommended)

