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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.
- Do not touch the interior walls during use of hot functions.
- Protect your hands by wearing oven gloves when moving food inside the appliance.
- Wear oven gloves when handling hot trays or other containers to prevent burns.
- Do not touch the appliance with damp or wet hands or feet.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a lid or a fire blanket.
- 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 below the age of 8 away from the appliance unless they are constantly supervised.
- Do not allow children to approach the appliance when it is in operation.
- 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 monitored.
- 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 place trays or containers on the bottom of the appliance.
- Ensure that the containers are suitable for use at low temperatures.
- Avoid using plastic containers, we recommended using silicone containers.
- Arrange the food carefully inside the appliance so that air can circulate correctly.
- Do not stack the foods on top of each other.
- Take great care when handling and consuming raw food, in particular fresh fish and cephalopods, as there is the risk of contamination from Anisakis, a parasite which is hazardous to human health. These risks can be eliminated ONLY by the following heat treatments:
 - cooking at least 65°C;
 - freezing in a freezer at -18°C, followed by storage at -18°C for at least 96 hours. Defrosting before consumption must take place in the refrigerator;
 - blast chilling at -30°C for 4 hours, followed by storage at -20°C for at least 24 hours. Defrosting before consumption must take place in the refrigerator;
- In order to retain the properties of hot foods, do not allow them to remain at room temperature before blast chilling or deep-freezing them.
- Do not touch frozen foods (especially with wet hands), nor put them in your mouth.
- Keep the door closed when performing any operation on the appliance.
- 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.
- 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.

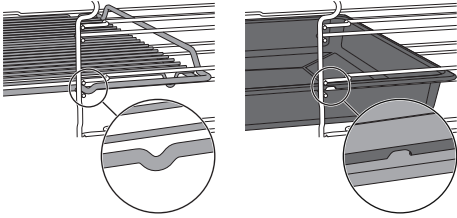
Risk of damaging the appliance

- Do not damage the coolant circuit.
- Do not use mechanical devices or other means to speed up the defrosting process other than those recommended by the manufacturer.
- Do not use electrical equipment inside the appliance.
- To prevent hazards due to instability of the appliance, this must be fastened in accordance with the instructions.
- Never rest sharp metal objects such as knives, forks, spoons and lids on the appliance during use.
- 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 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).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use sharp metal objects to remove excess ice build-up in the freezer compartment.
- Do not use adaptors for plugs.
- CAUTION: do not place portable multiple sockets or portable power supply units at the back of the appliance.
- Do not place heavy objects on the top of the appliance.
- Do not use sharp objects when removing ice and frost in order not to damage the appliance's walls.
- 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 products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: never leave objects in the cavity.
- DO NOT USE THE APPLIANCE TO HEAT OR COOL ROOMS FOR ANY REASON.
- Do not use plastic cookware or containers for cooking.
- Do not put sealed tins or containers in the appliance.
- Do not remove the seal on the face of the appliance.
- Remove all trays and racks which are not required during the function from 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.

- Always disconnect the appliance from the mains in the event of a breakdown, maintenance, when replacing the light bulb or during cleaning.

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.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

For this appliance

- Caution: risk of fire /

flammable materials.



- Do not damage the cooling circuit (if this is accessible).
- Follow applicable legislation on the consumption of raw food.
- Carefully clean the parts of the appliance which come into direct or indirect contact with food to prevent any kind of contamination.
- Use food-safe detergents.
- Do not use flammable or harmful products.
- Use only the temperature probe supplied with the appliance.
- Keep the appliance door closed during all operations.
- Do not stack food items on top of each other, but rather arrange them so that the air is able to circulate correctly inside the appliance.
- Use aluminium or stainless-steel containers.
- Do not cover trays with insulating covers or films.
- 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.
- Only use the temperature probe provided or recommended by the manufacturer.
- If the appliance is to remain unused for an extended period of time, unplug it and clean the interior and exterior.
- The electrical cable and socket must remain easily accessible once the appliance is installed.
- Do not pull the cable to remove the temperature probe from the socket or from the food.
- Make sure that the temperature probe or its cable do not get caught in the door.
- Make sure that the temperature probe or its cable do not come into contact with heating elements inside the oven.
- No part of the temperature probe should be allowed to come into contact with the walls of the oven cavity, the heating elements, the racks or the trays when they are still hot.
- The temperature probe should not be kept inside the appliance.

Temperature probe (where present)

- Handle the temperature probe with care as it has a sharp point.
- Do not touch the rod or the tip of the temperature probe after use.
- Wear oven gloves when handling the temperature probe.
- Use only the temperature probe supplied with the appliance.
- Take care not to scratch or damage enamelled or chrome-plated surfaces with the tip or the plug of the temperature probe.
- Do not insert the temperature probe into openings and slots on the appliance.

Appliance purpose

This appliance is designed for blast chilling, deep-freezing, preservation and proving of food, and for chilling drinks, in a residential environment. It may be used to rapidly lower the temperature of cooked or raw foods in order to retain their nutritional properties. It also allows food to be cooked at low temperatures in order to enhance their quality, flavours and aromas, and dishes to be warmed up to serving temperature. Every other use is considered

improper.

This appliance may also be used:

- In kitchen areas provided for employees in shops, offices and other work environments;
- In farms/farmhouse facilities;
- By guests in hotels, motels and other types of residential environments;
- In bed and breakfasts.

The appliance is not designed to operate with external timers or with remote-control systems.



This appliance may only be installed and used indoors.

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.



This appliance is not subject to the energy labelling requirements of Article 1, point E of Regulation 643/2009.

Disposal



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

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



Power voltage
Danger of electrocution

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

To dispose of the appliance:

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

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging
Danger of suffocation

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

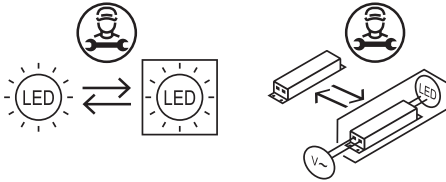
To save energy

- Perform a pre-cooling cycle of a minimum of 15 minutes with the appliance empty before placing the food to be chilled inside.
- Perform a pre-cooling cycle to reduce power consumption and the time taken.
- Do not cover trays or containers with insulating films or covers.

- Ensure that the containers are suitable for use at low temperatures.
- Arrange the trays or containers evenly inside the appliance, ensuring you do not stack them or place them on top of each other in order to allow air to circulate.
- Do not allow hot food to sit at ambient temperature before blast chilling or deep-freezing in order to retain its desirable properties.
- Reduce any opening of the door to a minimum to avoid temperature dispersal.
- Keep the appliance clean at all times.

Light sources

- This appliance contains light sources which cannot be replaced by the user and must only be replaced by the technical assistance service.





- This appliance contains light sources of efficiency class "G".

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.

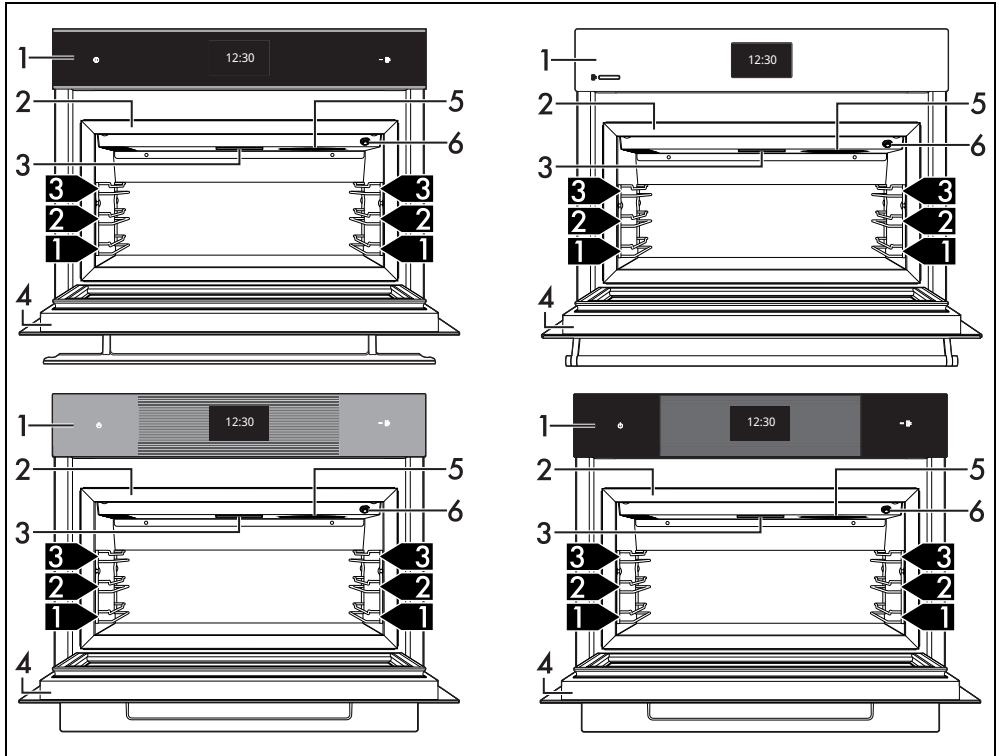
How to read the user manual

This user manual uses the following reading conventions:

	Warning/ Caution
	Information/ Advice

DESCRIPTION

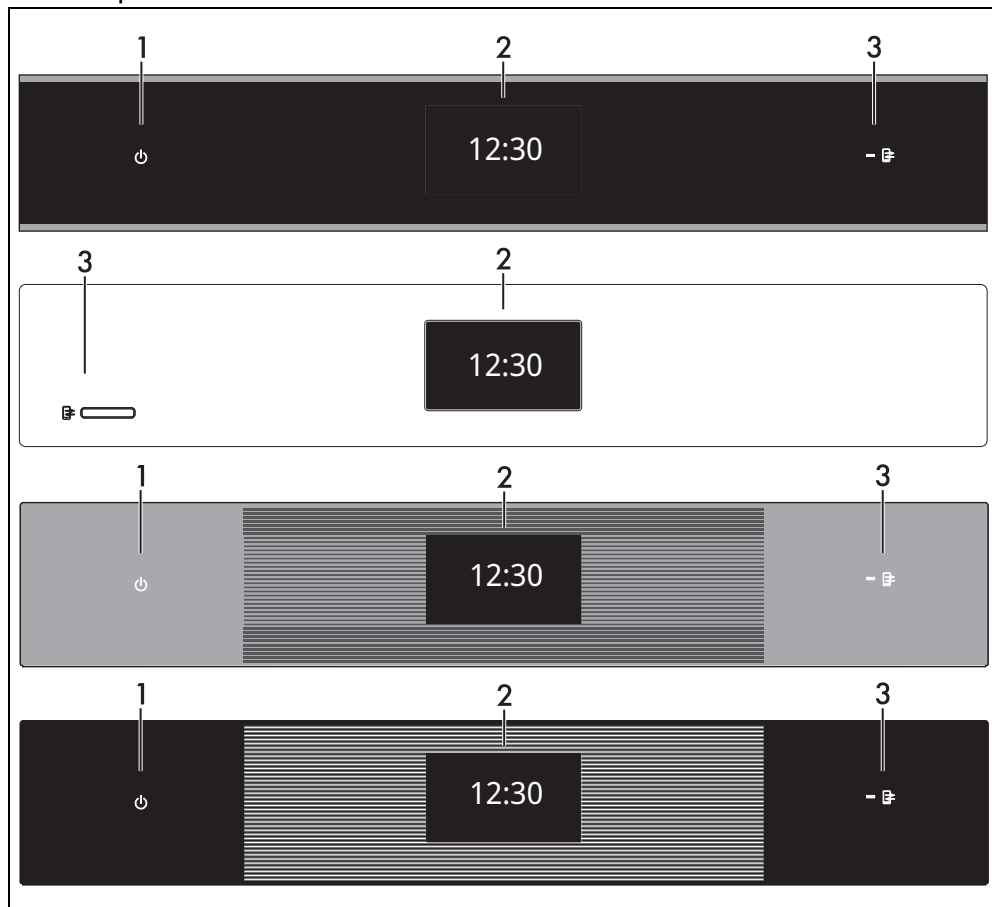
General description



- 1 Control panel
- 2 Gasket
- 3 Light
- 4 Door
- 5 Fan
- 6 Temperature probe socket

1,2,3 ▶ Frame shelf

Control panel



1 ON/OFF BUTTON (on some models only)

The ON/OFF button turns the appliance on or off.

2 Display

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

3 Remote control indicator light (selected models only)

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

SmegConnect (selected models only)

The appliance is equipped with SmegConnect technology that allows the

user to control the appliance operation via an App on his/her smartphone or tablet. For further information, refer to the supplied brochure and/or visit the site www.smeg.com

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 cooling fan distributes the air evenly inside the appliance, helping it reach the set temperature more quickly.

Chamber lighting

The internal light of the appliance comes on

when the door is opened.

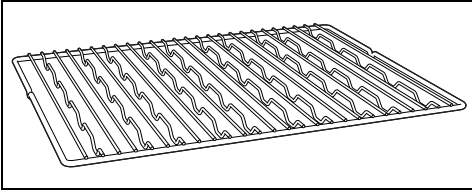


When the door is open, it is not possible to switch off interior lighting.

Accessories

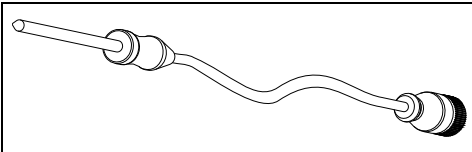
- Not all accessories are available on some models.
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original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

Multifunctional rack



Useful for supporting containers or, if rotated, for holding bottles.

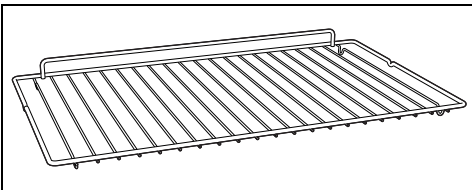
Temperature probe



Using the temperature probe, it is possible to carry out blast chilling (in the manual functions) and cooking processes based on the temperature measured at the centre of the food.

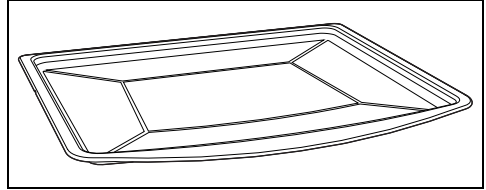
Optional accessories (can be purchased separately)

Rack



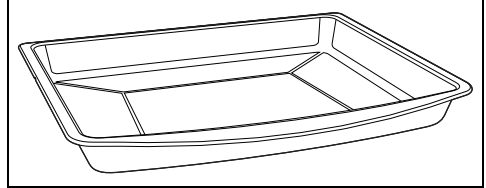
Used for supporting containers with food during cooking.

Tray



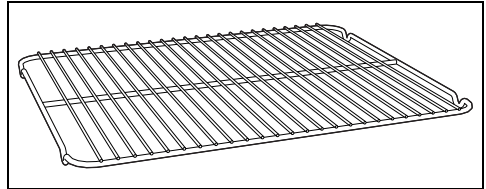
Useful for cooking cakes, pizzas, oven-baked desserts and biscuits.

Deep tray



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

Tray rack



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

Blast chiller advantages



See general safety instructions

Your blast chiller allows you to quickly cool food and to deep-freeze them rapidly in order to retain their freshness and guarantee them a long lifetime.

Blast chilling and rapid deep-freezing help preserve the flavour, aroma, colour and nutritional properties of food.

Blast chilling cooked foods to an internal temperature of +3°C minimises bacterial proliferation, which is at its maximum between 65°C and 8°C.

It also prevents the formation of large ice crystals that damage and break the cell walls of the food. When defrosted, the food will not lose liquid and will retain their consistency and taste.

Without blast chiller:

- bacteriological risk;

- evaporation and dehydration;
- food weight loss;
- loss of flavours, aromas, colours;
- rapid spoiling;
- formation of large ice crystals which damage the fibres of the food.

With blast chiller:

- food safety;
- retention of original consistency;
- no food weight loss;
- retention of original properties;
- longer preservation time;
- formation of micro-crystals of ice that do not damage the food, allowing its properties to be preserved.

Removable trims (only on some models)


The appliance is fitted with removable trims. The appliance trims can be replaced by selecting from the available colours; for this purpose, follow the instructions provided in the kit, available separately.



Optional accessories can be requested from Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

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 inside of the appliance.
- Remove and wash all the appliance accessories (see chapter "CLEANING AND MAINTENANCE").
- To remove any manufacturing residue, clean the inside of the appliance thoroughly with a soft cloth and neutral, non-abrasive detergent.

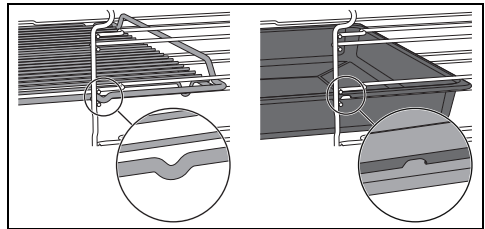
Using the accessories

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 accidentally removed must face downwards and

towards the back of cavity.



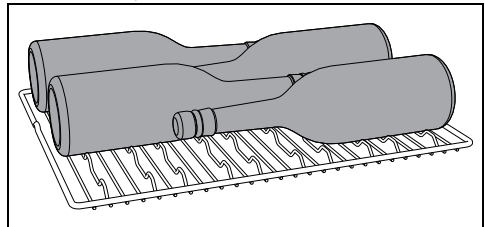
Gently insert racks and trays into the cavity until they come to a stop.

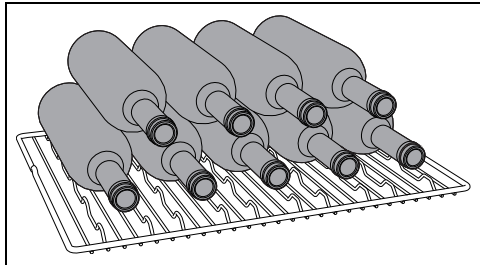
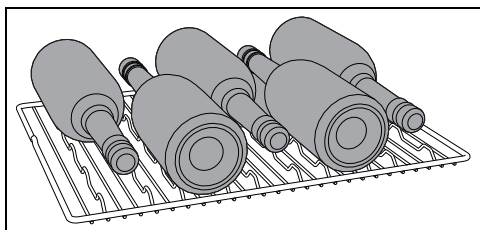



Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Multifunctional rack

Depending on the dimensions, the multifunctional rack can accommodate various bottle configurations. Here are some examples:

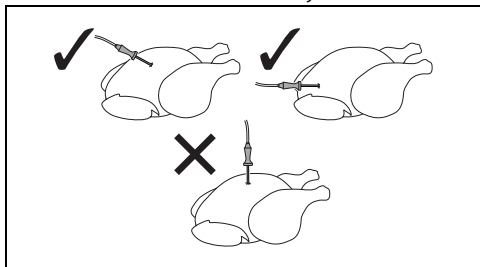






 If turned, it can be used as a normal rack for supporting containers.

Application of the temperature probe

1. Place the food on a tray.
2. Insert the tip of the temperature probe inside the food to be blast chilled or cooked outside the cavity.

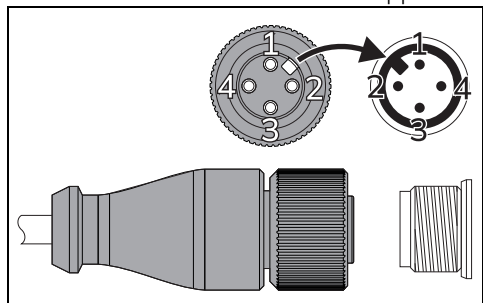


 For best results, make sure that the temperature probe is placed transversely in the thickest part of the food and for least 3/4 of its length. Make sure that it does not touch the tray underneath and that it does not protrude from the food.

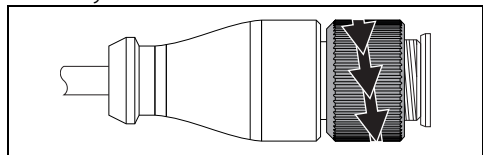
 In order for the probe to measure the core temperature of the food precisely, its tip must not be in contact with bones or fat.

3. Open the door.
4. Insert the dish to be blast chilled or cooked into the cavity.


5. Connect the temperature probe plug to the socket on the inside of the appliance.



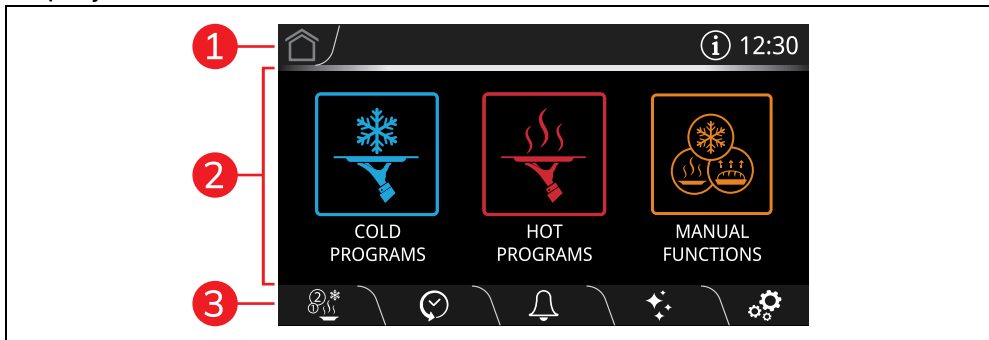
6. Tighten the ring nut to secure the plug firmly in the socket.



7. Close the door.

 If the temperature probe is not connected to the appliance when required, the appliance will not proceed with execution of the selected function.

Display



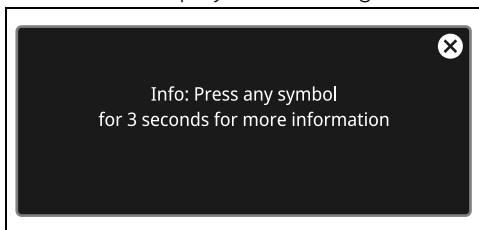
The parameters and values for the currently selected function will be indicated on the display. To use it, simply touch the "virtual" buttons and/or scroll through the values shown (the picture shows the main menu screen).



1 Information area

Information regarding the menus and sub-menus of the functions in progress in the main area are shown in this area.

The following are also present in this area:

- HOME  button: touch this button to return to the main menu;
- INFORMATION  button: touch this button to display the following screen:



The INFORMATION  button is replaced by the symbol  to warn that the door is open.

- current time display.

2 Main area

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

In addition, depending on the screen, dots may appear at the bottom of this area to indicate that there are other function pages, which can be reached by scrolling horizontally.



3 Lower area



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

-  MULTISTEP
-  HISTORY
-  MENU TIMER
-  CLEANING
-  SETTINGS

In addition, depending on the page displayed, there will also be other buttons assigned to the function being used:

-  BACK
-  CONFIRM
-  START
-  REPLAY
-  STOP
-  SAVE
-  DELETE
-  PRE-COOLING
-  PRE-HEATING
-  PROBE

INSTRUCTIONS AND SUGGESTIONS

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

To access the main menu.

- Tap the time indicated on the display.



Connectivity

Connectivity requirements:


- Smartphone or PC tablet with IOS or Android operating system. The minimum versions of the operating systems are available at the following link:

www.smeg.com/smegconnect/

- Wi-Fi network (2.4 GHz band, WPA2 protected) active and available in the place where the appliance is installed.
- Internet connection.
- Name and password of the home Wi-Fi network or WPS (Wi-Fi Protected Setup) mode available.

For further information, please refer to the “Built-in oven connectivity” manual.


First use

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

To switch on the appliance:

1. Connect the appliance to the mains power supply.

The manufacturer’s logo will display for a few seconds.

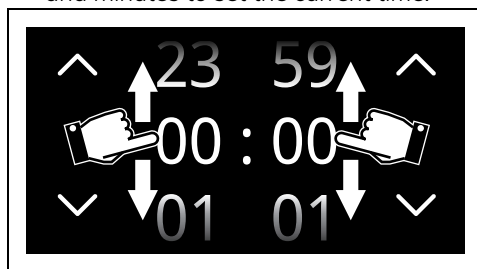
 After the appliance is switched on, you will need to wait a few seconds before you can use it.



Next, the display shows the setting screen



for the current time.


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

2. Scroll up and down through the hours and minutes to set the current time.








3. Touch the CONFIRM  button (at the right in the lower area ) to set the current time.

 To change the current time (e.g. due to summer/winter time), touch the time shown on the display (located in the information area  on the right).

 When the current time is displayed, after 2 minutes from the last user operation, the display shifts to low brightness.

When first used, the appliance may be set to a different language from yours. It is recommended that you set the required language at this point.

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

Reactivating the display



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

To reactivate the display when it is off:

- Open the door.

The appliance emits a sequence of sounds and the display lights up after a few seconds. The display shows the main menu when it is switched on again.

Display deactivation (only models with ON-OFF button)

To deactivate the display manually:

- Press and hold the ON-OFF button for a few seconds until you hear a sound.

Display reactivation (only models with ON-OFF button)



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

To reactivate the display when it is off:

- Press and hold the ON-OFF button for a few seconds until you hear a series of sounds.

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



In some cases, the ON-OFF button does not deactivate the display. For example, when:

- there is a function in progress;
- the door is open;
- a minute minder timer is active;
- the Showroom and/or Demo modes are active.

Minute minder timer

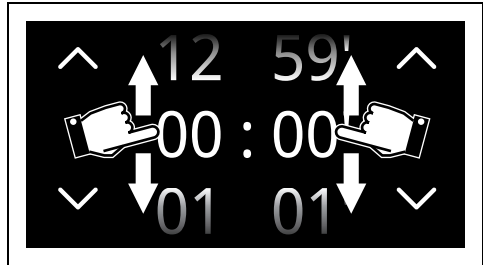


This function only activates the buzzer, without stopping the function in progress.



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

1. Tap the TIMER button (in the lower area) to access the Timer menu. Up to 2 minute minder Timers can be set:
2. Tap the button of the TIMER that you intend to use.
3. Scroll through the values and select the required duration.



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



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

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



To cancel the operation, touch the RETURN button.



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



The display cannot be switched off using the ON-OFF button when a timer is active.

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

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

Cold programmes



See General safety instructions.



- Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.
- The initial temperature of the food (especially if it is cooked) can vary the times indicated in the programs.
- Foods of equal weight but different thickness may require different times from those indicated in the programs.
- It is recommended not to stack food or make several layers.
- Do not deep-freeze or blast chill food in lidded containers.
- On the rack, use a container slightly larger than the food to allow optimal airflow into the cavity.
- Do not fill the container to the brim to enable it to be closed better later.
- In some functions it is not possible to select the food weight, as it does not affect the function duration.
- In cool programmes, it is not possible to skip the pre-cooling phase.
- It is recommended to replace the container used during cooking (usually Pyrex glass, ceramic, cast iron or other refractory material) with an aluminium container, in order to avoid retaining and releasing excessive heat inside the cavity during the rapid cooling of large portions of cooked food.



The preset durations for each selected function are indicative/ recommended only and can be adjusted according to your own needs and preferences. Alternatively, it is possible to set all parameters as desired by selecting the required function from the

MANUAL FUNCTIONS menu







Tap the COLD PROGRAMMES



button in the "main menu" (in the main area **2**).

THINGS TO KNOW

Depending on the function selected, the following parameters are displayed:

- CURRENT TEMPERATURE  button (deactivated): indicates the temperature inside the cavity in real time.
- TARGET TEMPERATURE  button (deactivated): indicates the temperature to be reached inside the cavity.
- FUNCTION DURATION  button: to set a duration for the function.
- END OF FUNCTION  button (deactivated): indicates the function end time.

PRE-COOLING

Some cold functions (BLAST CHILLING



and DEEP-FREEZING



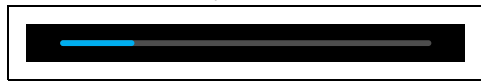
) are

preceded by a pre-cooling stage



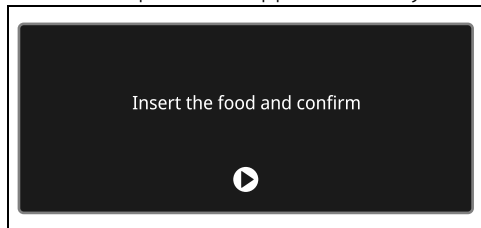
which allows the appliance to reach the preset temperature more quickly.

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




It is recommended not to introduce food into the cavity of the appliance during the pre-cooling stage.

After pre-cooling, a buzzer will sound and a message is displayed to indicate that the dish can be put in the appliance cavity.



Function start

At the end of pre-cooling:


1. Open the door
2. Insert the dish into the cavity.
3. Close the door.
4. Tap the CONFIRM  button to start the function.


This stage is indicated by a progressive increase in the horizontal bar.



 Touch the STOP  button to start the function at any time.

BLAST CHILLING

 This function allows you to quickly chill raw or recently cooked foods to +3°C. After blast chilling, food can be kept in the refrigerator (+4°C).

 Blast chilling stops bacteriological proliferation and retains the properties of food.

1. Tap the BLAST CHILLING  button.
2. Select the type of food to be blast chilled (e.g. VEGETABLES AND SIDE DISHES






3. Select the cut of the food to be blast chilled (e.g. WHOLE VEGETABLES



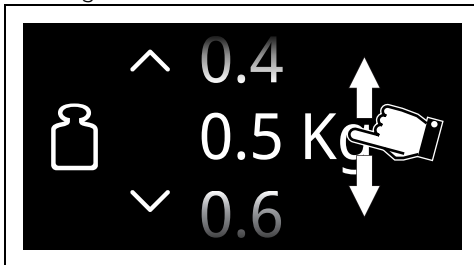
4. Select the status of the food to be blast



chilled (RAW FOOD  or COOKED

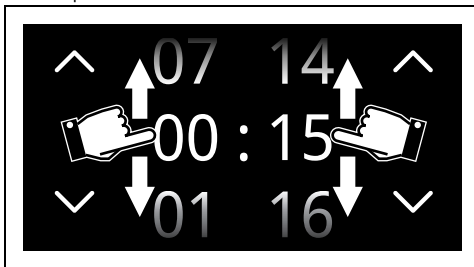
FOOD ).



-  • RAW FOOD  : refers to food that is at room temperature or cold from the fridge or that otherwise needs to be cooked and/or reheated.
- COOKED FOOD  : this is food that has just been cooked and is still hot.

5. Scroll through the values to set the weight of the food to be blast chilled.



6. Tap the CONFIRM  button (at the right **3** in the lower area) to confirm the selected value.
7. Tap the DURATION  button or the relevant value.
8. Scroll through the values and select the required duration.





9. Tap the CONFIRM  button to confirm the settings.
10. Tap the START  button to start the pre-cooling stage and subsequent blast chilling function (see chapter THINGS TO KNOW).

End of the function

At the end of the function, the appliance automatically switches to the

PRESERVATION condition  and

remains in this condition until the STOP  button is pressed.

 The state of preservation keeps food at the correct temperature according to the function used.

Tips for blast chilling food

- Before introducing hot food to be blast chilled, it is always recommended to run the pre-cooling cycle of the (empty)

cavity to reduce time and energy consumption.

- Ensure that the containers are suitable for use at low temperatures.
- Arrange the trays or containers evenly inside the appliance, ensuring you do not stack them or place them on top of each other in order to allow air to circulate.
- Avoid keeping hot food at room temperature before blast chilling in order to retain correct properties.
- Blast chilled food should be kept in the refrigerator at a constant temperature of +4°C.
- Blast chilled food must not be stored inside the appliance.

FREEZING









This function allows the temperature of food to be rapidly brought down to a temperature of -18°C.



During deep-freezing do not cover trays or containers with insulating films or covers.



It is recommended to grease the pan or container before deep-freezing the food.

1. Tap the DEEP-FREEZING  button.
2. Select the type of food to be deep-frozen (e.g. DESSERTS )
3. Select the type of food to be deep-frozen (e.g. SOFT CAKES )
4. Scroll through the values to set the weight of the food to be deep-frozen.
5. Tap the CONFIRM  button to confirm the selected value.
6. Tap the DURATION  button or the relevant value.
7. Scroll through the values and select the required duration.
8. Tap the CONFIRM  button to confirm the settings.



Time values of less than 15 minutes cannot be entered.





For some types of food, it is not possible to change the duration.

9. Tap the START  button to start the pre-cooling stage and subsequent deep-freezing function (see chapter THINGS TO KNOW).

End of the function

At the end of the function, the appliance automatically switches to the

PRESERVATION condition  and

remains in this condition until the STOP  button is pressed.



The state of preservation keeps food at the correct temperature according to the function used.

Tips for storage of deep-frozen food

- Deep-frozen food must not be stored inside the appliance.
- Cover and protect food with cling film, tight and sealed or vacuum covers in the refrigerator or freezer.
- Label deep-frozen food to be stored in the freezer for 6-12 months with their content, date of preparation and expiry date.
- Deep-frozen food should be kept in the freezer at a constant temperature of -18°C.

Deep-frozen foods storage life table

Foodstuff	Time
Fruit, beef	max 10-12 months
Vegetables, veal, poultry	max 8-10 months
Game	max 6-8 months
Pork	max 4-6 months
Mince	max 4 months
Bread, desserts, cooked foods, oily fish	max 3 months
Offal	max 2 months
Sausages, lean fish	max 1 month

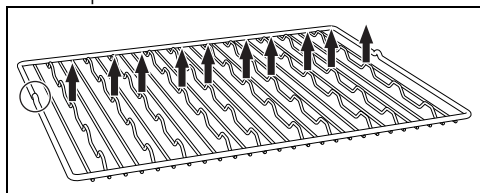
DRINKS COOLING




This function allows you to chill different kinds of beverages down to the perfect drinking temperature.


1. Open the door.

- Insert the multifunctional rack in an upside-down position inside the compartment.



 Stems with bends must face upwards while mechanical safety blocks must face the rear of the appliance compartment.


- Place the bottles to be chilled on the multifunctional rack.

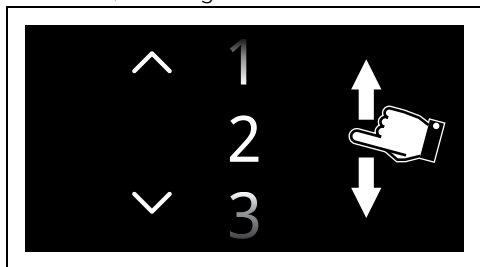
 It is recommended inserting the bottles from the middle position.



- Close the door.
- On the display, in the cold function screen, press the DRINKS COOLING



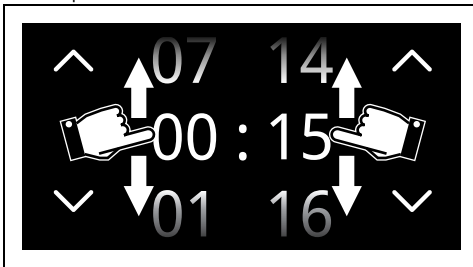
button.


- Press on the name of the drink you want, (for example RED WINE ).
- Choose the number of bottles to be chilled, scrolling from 1 to 10.



- Tap the CONFIRM  button to confirm the selected value.
- Tap the DURATION  button or the relevant value.

- Scroll through the values and select the required duration.



- Tap the CONFIRM  button to confirm the settings.



Time values of less than 5 minutes cannot be entered.

Cooling stage

- Touch the START  button to start the function.

This stage is indicated by a progressive increase in cooling.



Touch the STOP  button to start the function at any time.

End of the function

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



- Touch the HOME  button to exit from the function.

Types of beverages

RED WINE



- Young red wines
- Mature rosé wines
- Cask-matured white wines

STILL WHITE WINE



- Young white wines
- Complex, mature white wines
- Straw wines (white)
- White fortified wines
- Young rosé wines
- Young grappa

SPARKLING DRINKS



- Champagne
- Sparkling wines
- Lightly sparkling wines

BEER



- Porter
- Blanche-Witbier
- APA (American Pale Ale)
- Pilsner
- Strong Belgian Ale
- Trappist
- IPA (Indian Pale Ale)
- Weiss
- Bock
- Stout

LIQUEUR (SPIRITS)



- Grappa
- Eau de vie
- Gin
- Cognac
- Tequila
- Vodka
- Whisky
- Rum

LIQUEUR (FORTIFIED WINES)



- Port wine
- Marsala wine
- Madeira wine
- Sherry (Xeres wine)

DRINKS



- Carbonated drinks
- Fruit juices
- Smoothies and juice extracts

WATER



- Mineral
- Sparkling
- Flavoured
- Iced coffee
- Teas, herbal teas and cold infusions

CONSERVATION



This function keeps food at the required temperature.

1. On the display, in the cold function screen, press the PRESERVATION



button.

2. Select the type of food to preserve (e.g.

ICE CREAM



).




Time and temperature cannot be changed in this function. To set the parameters as desired, select CONSERVATION from the MANUAL

FUNCTIONS menu



Preservation stage

3. Open the door.
4. Insert the dish to be preserved into the cavity.
5. Close the door.
6. Touch the START  button to start the function.

End of preservation

To end the preservation function.

7. Touch the STOP  button to start the function at any time.
8. Touch the HOME  button to exit from the function.

RAW FISH SANITISING



This long-duration function (approximately 28 hours) makes it possible to sanitise food while maintaining its organoleptic qualities, preserving flavour, texture and appearance.



Not sanitising raw fish is extremely dangerous: parasites, bacteria and viruses can cause serious infections and poisoning. This function is essential to ensure food safety and protect your health.



Preset parameters:

- Pre-cooling at -30 °C for 30 minutes
- Deep-freezing at -30°C for 4 hours
- Conservation at -20°C for 24 hours

1. Tap the RAW FISH SANITISING button



2. Tap the START  button to start the pre-cooling stage and subsequent deep-freezing function (see chapter THINGS TO KNOW).



Time and temperature cannot be changed in this function. To set the parameters as desired, select DEEP-FREEZING from the MANUAL


FUNCTIONS menu



End of the function

At the end of the function, the appliance automatically switches to the

PRESERVATION condition  and

remains in this condition until the STOP  button is pressed.



The state of preservation keeps food at the correct temperature according to the function used.

Hot programmes



See General safety instructions.





- Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.
- It is recommended not to stack food or make several layers.
- In some functions it is not possible to select the food weight, as it does not affect the function duration.
- In hot programmes, it is not possible to skip the preheating phase.



The preset parameters for each selected function are indicative/recommended only and can be adjusted according to your own needs and preferences. Alternatively, it is possible to set all parameters as desired by selecting the required function from the









MANUAL FUNCTIONS menu



Tap the HOT PROGRAMMES  button in the "main menu" (in the main area .

THINGS TO KNOW

Depending on the function selected, the following parameters are displayed:

- CURRENT TEMPERATURE  button (deactivated): indicates the temperature inside the cavity in real time.
- TARGET TEMPERATURE button  (disabled)  or (only on some functions): used to set the temperature to be reached inside the cavity.
- MEASURED CORE PROBE button  (disabled and only on some functions): indicates the temperature inside the food in real time.
- TARGET CORE PROBE button  (only on some functions): used to set the temperature to be reached inside the food.
- FUNCTION DURATION button  (disabled) or  (only on some functions): used to set the function duration.
- END OF FUNCTION  button (deactivated): indicates the function end time.

PRE-HEATING

Some hot functions (SLOW COOKING



and YOGURT ) are preceded

by a preheating phase , which allows the appliance to reach the cooking temperature more quickly.

In addition, in some functions this phase is set to 65°C to promote effective sanitisation of the appliance cavity.

This phase is indicated by the gradual increase in the temperature level reached.




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

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



Function start

At the end of the preheating stage:

1. Open the door
2. Insert the dish into the cavity.
3. Close the door.
4. Tap the CONFIRM  button to start the function.

This stage is indicated by a progressive increase in the horizontal bar.



Touch the STOP  button to start the function at any time.

SLOW COOKING (with the temperature probe)






Low-temperature preparations are long-lasting cooking processes for food that retain their juices inside, with the result that they do not dry out or harden.

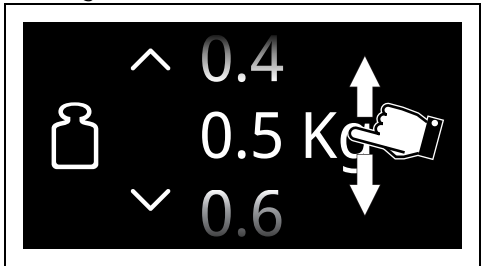





Before slow cooking, it is recommended to use the blast chilling function for fish.

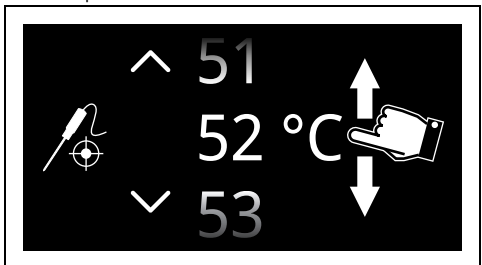


For best results, it is recommended browning the food for a few minutes in a frying pan or by means of the oven grill before or after cooking at a low temperature (depending on the recipe).

1. Tap the SLOW COOKING  button.
2. Select the type of food to cook (e.g. FISH ).
3. Select the cut of the food to be blast chilled (e.g. SALMON ).
4. Scroll through the values to set the weight of the food to be slow cooked.




5. Tap the CONFIRM  button to confirm the selected value.
6. Tap the TARGET CORE PROBE  button in the main area .
7. Scroll through the target temperature values and select the required temperature.



8. Tap the CONFIRM  button to confirm the selected probe temperature.



The symbol  indicates that the probe is not connected to the appliance.

- Tap the **START**  button to start the pre-cooling stage and subsequent slow cooking function (see chapter THINGS TO KNOW).

End of low-temperature cooking

The function ends when the instantaneous temperature reaches the target temperature.

- Open the door.
- Remove the probe from the food.
- Unscrew the ring nut and disconnect the temperature probe plug from the socket on the inside of the appliance.
- Take out the food from the cavity.
- Close the door.






DEFROST BY WEIGHT



Manual defrosting function. Choose the food and enter the temperature and duration parameters required for correct defrosting.




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


- Open the door.
- After weighing the dish, place it in the cavity.
- Close the door.
- Select **DEFROST BY WEIGHT** .
- Select the type of food to defrost from the categories **MEAT - FISH - BREAD - DESSERTS - FRUIT**.
- Scroll through the values to set the weight of the food to be defrosted.
- Touch the **CONFIRM**  button to confirm the settings.
- Tap the **TARGET TEMPERATURE**  button or the relevant value.
- Scroll through the values and select the required temperature.
- Tap the **CONFIRM**  button to confirm the selected cooking temperature.
- Tap the **DURATION**  button or the relevant value.
- Scroll through the values and select the required duration

- Touch the **CONFIRM**  button to confirm the settings.

- Tap the **START**  button to start the defrost by weight function.

When finished, a buzzer will sound briefly, which can be deactivated by touching any point of the display or by opening the door. The appliance automatically switches to the

PRESERVATION condition  and

remains in this condition until the **STOP**  button is pressed.



The state of preservation keeps food at the correct temperature according to the function used.



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



When defrosting heavy and/or irregularly shaped food (e.g. chicken, fish, etc.), it is advisable to turn it inside the oven cavity at least once by 180°.

PROVING




This function is particularly suitable for proving dough.



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



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

- Open the door
- Position the dough to prove on the second level.
- Close the door.
- Select **PROVING** .
- Select the type of proving (6H or 24H).



6H PROVING: ideal for doughs with a substantial amount of yeast and needing a fairly short resting time.



24H PROVING: ideal for doughs with minimal amounts of yeast and requiring a rather long resting process.



Preset parameters:

- 4°C for 18 hours
- 28°C for 6 hours



Preset parameters:

- Pre-heating to 30°C
- Fermentation at 43°C for 10 hours
- Conservation at 4°C for 4 hours

6. Touch the CONFIRM  button to confirm the settings.
7. Tap the START  button to start the proving cycle.



Time and temperature cannot be changed in this function. To set parameters at will, select PROVING from the MANUAL FUNCTIONS

menu



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

Tips for optimal proving

- Use metal or ceramic containers, or other materials suitable for temperatures up to 80°C.
- For flours with a high W index, use a smaller quantity of dough and set a longer proving time.
- Use smaller quantities of yeast, for example 4 grams in 1 kg of dough and prove the dough for longer to make it more fragrant and digestible.
- Cover the dough with cling film.
- Use a sourdough starter to obtain fluffier, lighter and more digestible doughs.
- Reduce the quantity of yeast used and prove at a constant temperature for the best dough proving results.
- If a fast proving (between 60 and 120 minutes) is desired, it is recommended using the MANUAL PROVING function and setting a temperature of 35°C.

YOGHURT



This long-time function (14 hours) is dedicated to yoghurt production.





Time and temperature cannot be changed in this function.

Preparing the mixture

1. Pour one litre of milk into a saucepan and heat it over low heat to a temperature of about 38-45°C.
2. Meanwhile, pour 125 grams of yoghurt (or a sachet of commercially available freeze-dried lactic ferments) into a container.
3. When the milk has reached temperature, remove it from the heat and pour it a little at a time into the container with the yoghurt (or cultures), stirring with the help of a whisk.
4. When finished, distribute the mixture into 5-6 jars and seal them hermetically or cover with cling film.

Using the yoghurt function

5. Open the door
6. Place the jars inside the cavity.
7. Close the door.
8. Select the YOGHURT  function.
9. Tap the START  button or start the pre-heating phase and subsequent yoghurt function (see chapter THINGS TO KNOW).

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


Yoghurt preparation tips


- Use pasteurised whole UHT milk and a pot of white yoghurt.
- For a low-fat yoghurt, use skimmed or partly skimmed UHT milk and a pot of low-fat yoghurt.
- To make fruit yoghurt, it is preferable to use firm, seasonal fruit.
- We recommend peeling and cutting the fruit into small cubes and cooking it in a saucepan for about 15 minutes, stirring often. For a sweeter taste, brown sugar can be added during cooking or agave syrup after cooking.
- For a creamier mixture, you can blend the previously cooked fruit.
- Allow the resulting fruit mixture to cool before adding it to the yoghurt.
- Add the (cooled) fruit mixture to the yoghurt before placing it in the cavity of

the appliance.


- Alternatively, flavour the yoghurt with a few drops of flavouring (lemon, orange, tangerine, etc.). added to the milk just before putting it in the jar. The recommended dose is 2 spoons of flavouring per litre of milk.

Manual functions

 See General safety instructions.



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




Most of the cold and hot functions we have already examined are grouped in this menu, but with the possibility of freely choosing certain settings such as the temperature and duration of use of the function.




- Tap the MANUAL FUNCTIONS  button in the "main menu" (in the main area **2**).


Using a manual function





- From the manual functions menu, scroll to the right or left and select the desired function.


 There are two sub-menus for the BLAST CHILLING  function.



- Depending on the function chosen, the following parameters can be set:
 - TIME COUNT  button (disabled): indicates the time progress of a function.
 - DURATION  button: to set a duration for the function.
 - END OF FUNCTION  button: to set the end time of the function.

 It is not possible to set an END OF FUNCTION time  if no DURATION  time has been set.

- CURRENT TEMPERATURE  button (deactivated): indicates the temperature inside the cavity in real time.

- CAVITY TEMPERATURE  button: to set the temperature to be reached inside the cavity.
- MEASURED CORE PROBE  button (disabled): indicates the temperature inside the food in real time.
- PROBE button  (only on some functions): used to set the TARGET CORE PROBE  temperature to be reached inside the food.

 The grey-coloured buttons are deactivated.


- Tap the CONFIRM  button to confirm the selected value.
- Tap the START  button to start the function.

THINGS TO KNOW

PRE-COOLING or PRE-HEATING

Some functions are preceded by a pre-

cooling stage  or pre-heating stage

 (depending on the function selected)


which allows the appliance to reach the preset temperature more quickly.




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



or

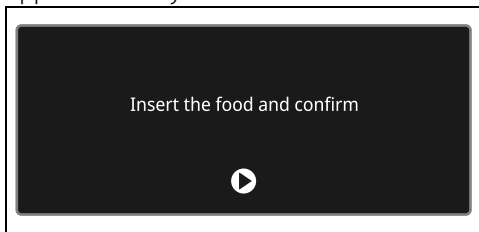


 It is recommended not to introduce food into the cavity of the appliance during the pre-cooling stage.

 You can skip the pre-cooling and pre-heating stage. Tap the relevant button,  or  (located in the lower area **3**) and confirm by tapping the "YES" button.


After pre-cooling or pre-heating, a buzzer will sound and a message is displayed to indicate that the food can be put in the

appliance cavity.



Function start

At the end of pre-cooling or pre-heating:

1. Open the door
2. Insert the dish into the cavity.
3. Close the door.
4. Touch the CONFIRM  button to start the function.




This stage is indicated by a progressive increase in the horizontal bar.




or





 Touch the STOP  button to start the function at any time.

 For some functions, the appliance automatically switches to the PRESERVATION condition  and remains in this condition until the STOP  button is pressed.

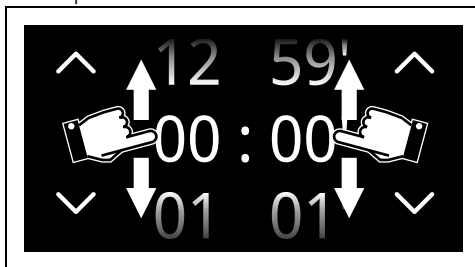
Timed function


 Timed function is the function which allows a cooking operation that ends after a specific time set by the user.


 For some functions, it is not possible to set the duration.

1. After selecting a function, touch the DURATION  button or the related value.

2. Scroll through the values and select the required duration.




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


 The hours and minutes can be selected separately.


The time expected for the end of function displays under the duration.

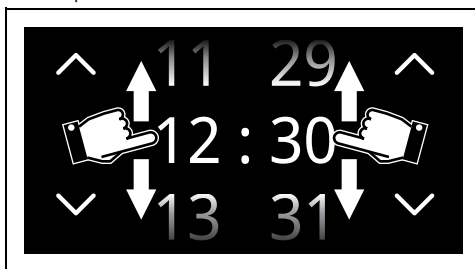
4. Touch the START  button to start the timed function.


Programmed function


 Programmed cooking is the function of time-controlled cooking operation to be stopped at a preset time depending on the time set by the user, after which the appliance will switch off automatically.

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

1. After setting a timed function, touch the END OF FUNCTION  button or the relevant value.
2. Scroll through the values and select the required end of function time.



 The hours and minutes can be selected separately.

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

Manual functions list

STANDARD BLAST CHILLING



This function allows you to quickly chill raw or recently cooked foods to +3°C.

After blast chilling, food can be kept in the refrigerator (+4°C).



Standard blast chilling is preceded by pre-cooling to -10°C.

SOFT BLAST CHILLING



This function allows you to quickly chill delicate raw foods to +3°C.



Soft blast chilling is preceded by pre-cooling to -10°C.



Blast chilling stops bacteriological proliferation and retains the properties of food.



The blast chilling functions also include the use of the temperature probe. The target temperature to be reached inside the food is set at 3°C.



Delicate vegetables for which SOFT blast chilling with cling film is recommended are:

- radicchio
- Savoy cabbage
- cabbage
- asparagus
- French beans

FREEZING



This function allows the temperature of food to be rapidly brought down to a temperature of -18°C.

DRINKS COOLING



This function allows you to cool different kinds of beverages down to the required drinking temperature between 0°C and +20°C.

CONSERVATION



This function keeps food at the required temperature between -20°C and +20°C.



At the end of the function, a 2-minute countdown starts; if the user does not intervene, the function will restart automatically until there is further user intervention.

PRE-COOLING



This function cools the appliance cavity to the required temperature (between -30°C and +5°C) in preparation for a subsequent cooling function.

SLOW COOKING



This long-lasting function is useful for the preparation of food that retain their juices inside, with the result that they do not dry out or harden.



Slow cooking involves the use of the temperature probe.

REHEATING



This function reheats food that has already been cooked and stored in the refrigerator. The appliance cavity can be set to a temperature ranging from 65°C to 80°C.

PROVING



This function is particularly suitable for proving dough. The appliance cavity can be set to a temperature ranging from 4°C to 40°C.

DEFROST BY TIME



The function allows the food to be defrosted to the desired temperature (between 25°C and 30°C). Select the length of time required for defrosting, when the set time has elapsed, the function will stop.



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



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

READY TO EAT




This function allows you to bring ready-cooked food (between 40°C and 70°C) to serving temperature at a set time.



It is recommended to only warm pre-sliced or portioned food with a maximum weight of 1 kg.




It is possible to set a programmed function by tapping the END OF

FUNCTION button .

History

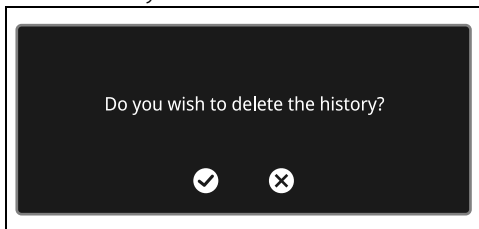
This menu is particularly useful for viewing and reusing the last functions used.



1. Touch the HISTORY  button on the "main menu" (at the left **3** in the lower area).
2. Select the function you wish to reuse and activate them as described in the previous sections.

Deleting the history

If you wish to delete the history:

1. Touch the HISTORY  button on the "main menu".
2. Touch the BASKET  button to delete the history.









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

Multistep functions



Multistep functions mean the possibility of sequencing two different functions set by the user.

1. Tap the MULTISTEP  button on the "main menu" (at the left **3** in the lower area).
2. Tap the ADD STEP  button.
3. Select the desired function for the first step (hot or cold function).
4. As described in the previous chapters, touch the TEMPERATURE  DURATION  buttons (depending on the selected function) to select the parameters you want to change.
5. Scroll through the values and select the required settings.
6. Tap the CONFIRM  button to confirm the selected values.
7. Tap the ADD STEP  button again.
8. Select the required function for the second step (hot or cold function).
9. Set the required parameters for the second function.



It is not possible to add a further step if a duration or target temperature of the temperature probe has not been set (if available for the selected function).





It is not possible to start a cooking process if a duration or a temperature or a target temperature of the temperature probe (if available for the selected function) of all steps has not been set.



It is not possible to select the bottle cooling function.



Not all functions are available in both steps.

10. Tap the CONFIRM  button to confirm the selected values.
11. Tap the START  button to start the Multistep function.


In the event of a blackout

Following a power failure during a function, the appliance automatically resumes the function it was performing, maintaining all the previous settings and discounting the time already elapsed of the function only if the duration of the power failure is less than or equal to 60 seconds.

If the power failure occurs in a different condition, the appliance remains waiting for manual consent by the user to continue or not the function, for a while.

If the function is reactivated, settings remain as they were before the power failure, taking into account the time already elapsed.

If there is no intervention by the user, the appliance cancels the function and the display shows the current time again.

 (SmegConnect models only) A notification also appears in the app when you reconnect.



















Blackout during a programmed function


















If the power failure occurs while a programmed cooking process is set:







- If the blackout is restored within the set start time, the appliance remains in standby mode updating the time until start.
- If the blackout is restored after the set start time, the device waits for the function to start and, if after a certain time there is no intervention by the user, the appliance cancels the function and the display shows again the current time.

Function tips


Next, an illustrative table of the suggestions shown on the display, together with explanatory notes.

BLAST CHILLING	FREEZING	SLOW COOKING	DEFROST BY WEIGHT	Display suggestions 	Explanatory notes
				It is recommended that you do not to cover the food with lids or cling film.	To allow the correct food process.
				It is recommended that you use the middle shelf.	To allow correct, uniform and constant airflow around the food.
				It is recommended that you replace the container used during cooking (usually Pyrex glass, ceramic, cast iron or other refractory material) with an aluminium container.	To avoid retaining and releasing excessive heat inside the cavity during the food processing phase.
				It is recommended that you arrange the food spread out, without overlapping.	To allow uniform exposure of the food to cold air.
				It is recommended that you cover the food with cling film.	To allow the correct food process without damaging the parts in direct contact with the cold air flow.
				It is recommended that you use the lower shelf.	To allow correct, uniform and constant airflow around the food without it coming into direct contact with the cavity walls.
				It is recommended not to blast chill certain delicate vegetables even with soft blast chilling.	To avoid structural alteration of the food, as in the case of thin-leaf vegetables such as spinach, herbs, salad leaves and tomatoes.
				It is recommended that you use the middle shelf.	If the height of the bread requires it, use the lower shelf.


BLAST CHILLING	FREEZING	SLOW COOKING	DEFROST BY WEIGHT	Display suggestions 	Explanatory notes
				It is recommended to blast chill the food before freezing.	To reduce bacterial proliferation and rapidly lower the temperature of the food.
				It is recommended that you arrange the moulds on a flat container.	To allow the formation of compact ice lollies or ice cubes with a regular shape.
				It is recommended that you dilute 1 part syrup with 3 parts water.	To obtain ice lollies with a balanced flavour.
				It is recommended that you brown the food in a pan or grill it after cooking.	To allow the retention of the food's nutritional juices.
				Tying the food is recommended to maintain its shape.	To improve texture and enhance the flavour of the food.
				It is recommended that you brown the food in a pan before slow cooking.	About 15 minutes, using oil or butter as preferred, to retain liquids inside the food.
				It is recommended that you transfer the food to a tray before slow cooking.	To avoid retaining and releasing excessive heat inside the cavity during slow cooking.
				It is recommended that you blast chill the food before slow cooking.	To prevent bacterial proliferation.
				It is recommended that you season the fish with the desired flavourings before starting the function.	For example: salt, pepper, oil, herbs or slices of lemon.
DRINKS COOLING	CONSERVATION	PROVING	RAW FISH SANITIZING	Display suggestions 	Explanatory notes
				It is recommended that you carry out pre-cooling with the cavity empty.	To ensure a uniform temperature in the cooling environment.
				It is recommended that you use the middle shelf.	To allow correct, uniform and constant airflow around the food.
				It is recommended that you arrange the bottles starting from the centre of the cavity if the number of bottles is greater than one.	To allow uniform exposure of the food to cold air.
				It is recommended that you run the cavity cleaning function with the cavity empty after completion of the food conservation function.	To prevent contamination and the formation of mould and other microorganisms.
				It is recommended that you carry out pre-cooling with the cavity empty.	To isolate the food in an impermeable environment, allowing it to ferment, rise and mature.

DRINKS COOLING	CONSERVATION	PROVING	RAW FISH SANITIZING	Display suggestions 	Explanatory notes
				It is recommended that you cover the dough with lids or cling film.	To allow uniform exposure of the food to cold air.
				It is recommended that you work the dough at the end of the proving cycle.	Once worked, it is recommended that you let it rest in the tray at room temperature for the duration of the oven preheating.
				It is recommended that you spread out the dough at the end of the proving cycle.	Once spread out, it is recommended that you let it rest in the tray at room temperature for the duration of the oven preheating.
				It is recommended that you do not cover it with lids or cling film.	To allow correct cooling of the food.
				It is recommended that you arrange the food spread out, without overlapping.	To allow uniform exposure of the food to cold air.


Settings



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

The product configuration can be set using this menu.


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



EXHIBITION

 Dedicated menu for exhibitors.



- In the "settings menu"  touch the **EXHIBITION**  button

Show Room (for showrooms only)

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

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

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

1. Select  Show Room.
2. Select On.
3. Touch the **CONFIRM**  button to activate the Show Room mode.

Demo Mode (for showrooms only)



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





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

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

CLOCK



Menu where the time and type of display can be set.

- In the "settings menu"  tap the
CLOCK SETTINGS  button.

Digital clock



Displays the current time in digital format.



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

1. Select  Digital clock.
2. Select On.

Touch the CONFIRM  button to activate the Digital clock mode.



Clock display in stand-by



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



The Clock display in stand-by function is factory set to Off.



If the Clock display in stand-by function is set to On, when the appliance is in stand-by it displays the current time at low brightness.



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



Only for SmegConnect models: If the Clock display in stand-by function is set to Off, the connectivity switches off automatically when the clock sets into stand-by.

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



Clock format



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





The Time format function is factory set to 24h.

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

DISPLAY



Menu where you can change the language and modify the display settings of some parameters.

- In the "settings menu"  touch the
DISPLAY SETTINGS  button.

Language



Allows you to select the language of the display.

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

Controls lock



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

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



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

1.

To temporarily disable the lock during cooking:

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

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

Press and hold the icon for 3 seconds
to deactivate the control lock



5. Touch the icon for 3 seconds.

Sound



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

1. Select Sound.
2. Select Off.

3. Touch the CONFIRM button to disable the sound associated with the touching of the symbols on the display.

Temperature Format



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



The Temperature format function is factory set to °C.

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

Display brightness



This allows the display brightness level to be selected.



The Display brightness function is factory set to High.

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

Weight type



Allows you to set the unit of measurement to display the weight value in kilograms (kg) or in ounces (oz).



The Weight type function is factory set to kg.

1. Select Weight type .
2. Select kg or oz.
3. Touch the CONFIRM button to activate the desired weight unit.

System info



Menu displaying information about serial number and software versions.




- In the “settings menu” touch the

SYSTEM INFO  button (at the right in the lower area .

Restore settings





This restores all settings to the original factory settings.

- In the "settings menu ", tap the **FACTORY RESET**  button (located in the lower central area .
- Tap the YES button if you wish to restore the original factory settings.
 - or
 - Tap the No button to cancel the operation.

CONNECTION (SmegConnect models only)




Menu where connectivity parameters are displayed.

- In the "settings menu " touch the **CONNECTION**  button.



For CONNECTION-related settings



 refer to the "Built in blast chiller connectivity" user manual.

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 cavity

For the best upkeep of the cavity, clean it regularly after each use.

Avoid letting food residue dry inside, as this could damage the surfaces.

Take out all removable parts before

cleaning.

Always remove solid residues.



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.



At the end of each use, two automatic cleaning cycles are recommended to ensure optimal sanitising of the cavity.

Drying

Cooking and blast chilling/deep-freezing food generates moisture inside the cavity. This is a normal phenomenon and does not affect the appliance operation in any way.

Each time you finish use:

- let the appliance cool down;
- remove dirt from the cavity;
- dry the cavity with a soft cloth;
- leave the door open until the inside of the appliance has dried completely.

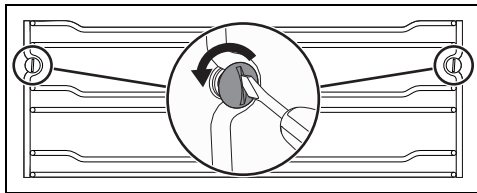
Removing rack/tray support frames

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

To remove the rack/tray support frames:

- Using a medium-sized slotted screwdriver, unscrew the pins that secure the frame to the side panel of the

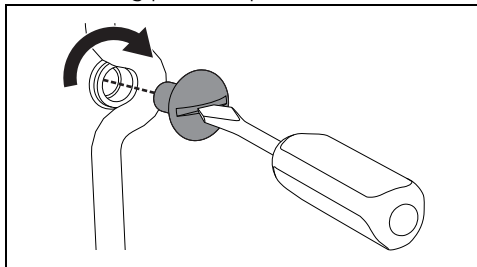
compartment.



Hold the frame firmly with one hand to prevent it from falling and damaging the surfaces of the appliance.

To refit the rack/tray support frames:



- Position the frame on the side panel of the compartment and screw the fastening pins into place.



Automatic cleaning



The automatic cleaning function has the task of sanitising the inside of the cavity from unpleasant odours generated during operation.

1. Touch the  button in the "main menu" (in the lower area **3**).
2. Open the door.
3. Press the START  button to start the automatic cleaning.



Automatic cleaning does not start if the door is closed.



If the door is accidentally closed during the function, the appliance interrupts the function while waiting for the door to reopen.

4. At the end of the automatic cleaning, dry the inside of the appliance thoroughly.
5. 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.

INSTALLATION

Electrical connection



See General safety instructions.

General information

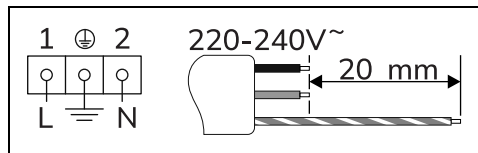
Check the mains characteristics against the data indicated on the plate.

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.

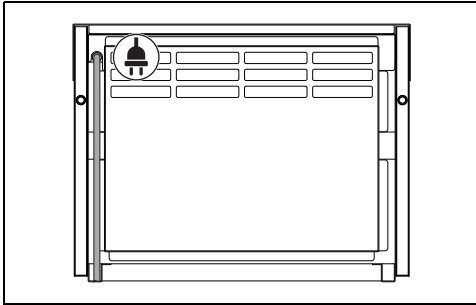
Avoid using adapters, gang sockets or shunts as these could cause overheating and a risk of burns.

Positioning

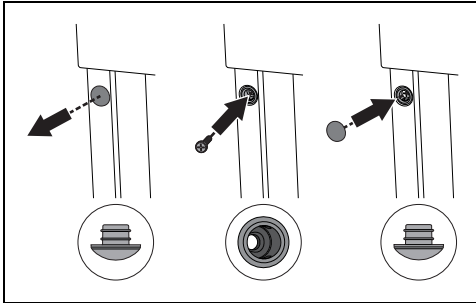


See General safety instructions.

Position of the power cable

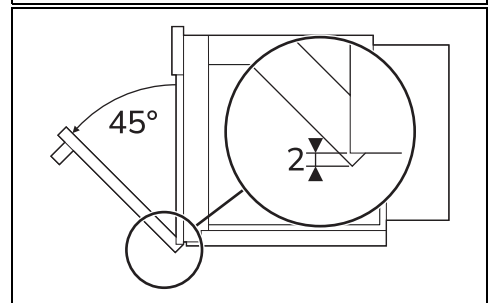
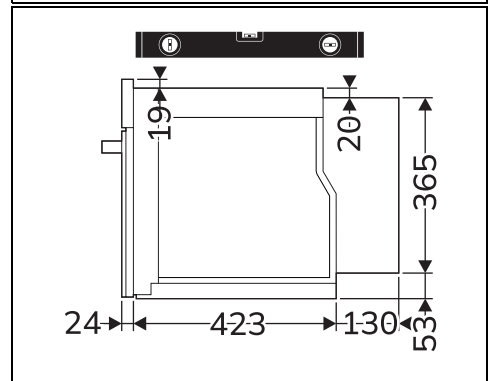
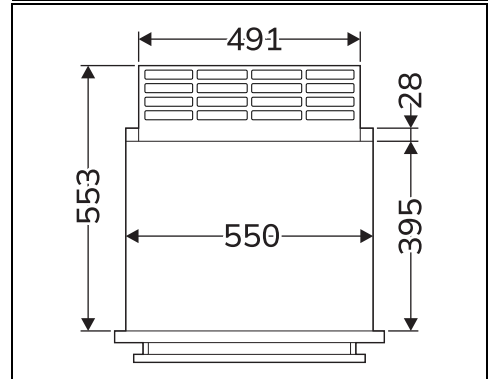
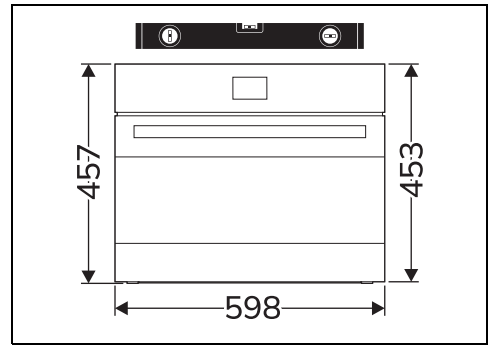


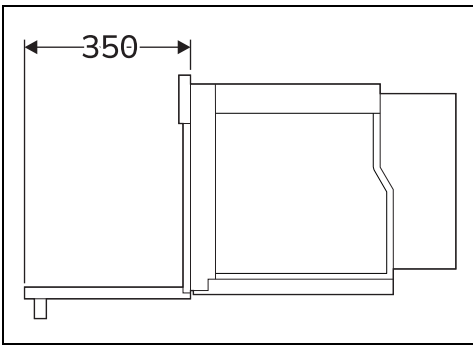
Fastening bushings



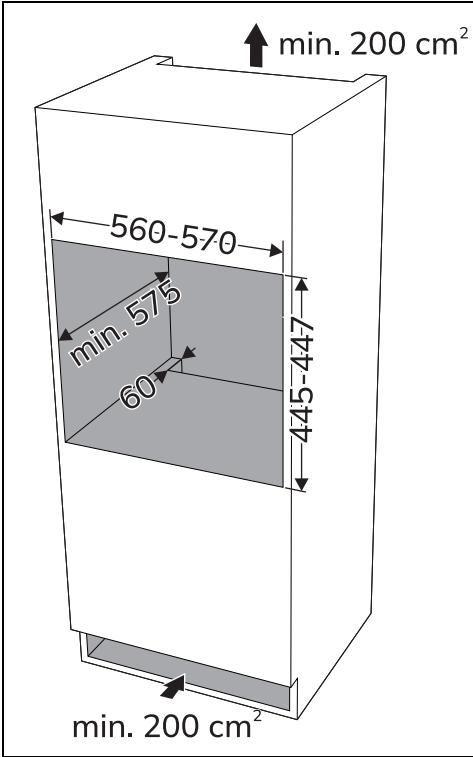
1. Remove the bushing covers on the front of the appliance.
2. Mount the appliance into the recess.
3. Secure the appliance to the cabinet through screws.
4. Cover the bushings with the previously removed covers.

Appliance overall dimensions (mm)





Mounting into a column (mm)



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