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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

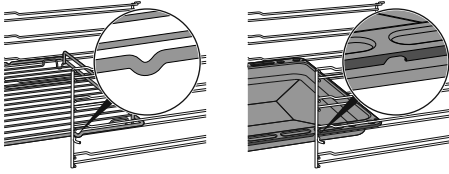
APPLIANCE WHILST IT IS IN USE.

- 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 ground in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal 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.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any operation on the appliance, switch off the power supply.
- Disconnect the appliance after the installation, through an accessible plug or switch in case of fixed connection.
- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.
- **WARNING:** Make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior lighting bulbs.
- The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.
- This appliance can be used up to a maximum altitude of 4,000 metres above sea level.

For this appliance

- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not install/use the appliance outdoors.
- (on some models only) Only use the temperature probe provided or recommended by

the manufacturer.

Temperature probe (if present)

- Do not touch the rod or the tip of the temperature probe after use.
- Wear oven gloves when handling the temperature probe.
- 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.
- When the temperature probe is not in use, make sure that the protective metal cap is properly closed.
- 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 probe should not be kept inside the appliance.

- Do not use the temperature probe during the pyrolytic cycle.

Appliance purpose

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

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

This user manual

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

Manufacturer's liability

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

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

Identification plate

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

plate for any reason.

Disposal



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

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



Power voltage Danger of electrocution

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

To dispose of the appliance:

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

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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

Information for European Control Bodies

Fan forced mode

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

Conventional heating mode

To perform the energy consumption test in the fan-heated function, it is necessary to use the FAN-HEATED cooking function and skip the preheating phase (see section "Preheating phase" in the USE chapter).

Energy efficiency technical data

Information in accordance with the European

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

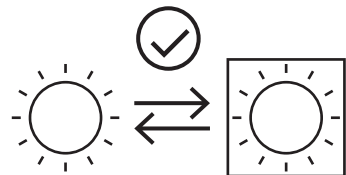
These data are present in the "Product information sheet" that can be downloaded from the website at the page dedicated to the product in question.

To save energy

- Only preheat the appliance if the recipe requires you to do so. The preheating stage can be disabled for all functions (see chapter "Preheating") apart from the PIZZA (preheating cannot be disabled) and ECO functions (no preheating stage).
- When using the functions (including the ECO function), avoid opening the door during cooking.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the oven clean at all times.

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".

conventions:



Warning/ Caution



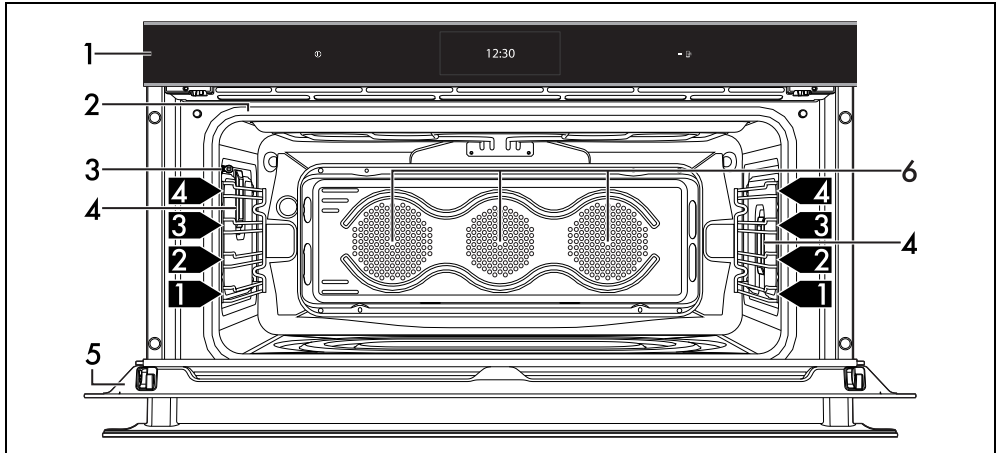
Information/ Advice

How to read the user manual

This user manual uses the following reading

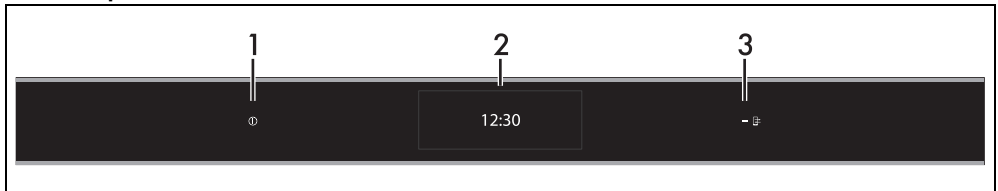
DESCRIPTION

General Description



- | | |
|--|--------------------------|
| 1 Control panel | 4 Light bulb |
| 2 Seal | 5 Door |
| 3 Temperature probe socket (on some models only) | 6 Fan |
| | 1,2,3 Frame shelf |

Control panel



1 ON- OFF button

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

2 Display

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

3 Remote control indicator light (on some models only)

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

SmegConnect (on some models only)

The appliance is equipped with SmegConnect technology that allows the user to control the appliance via an App on his/her smartphone or

tablet computer.

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

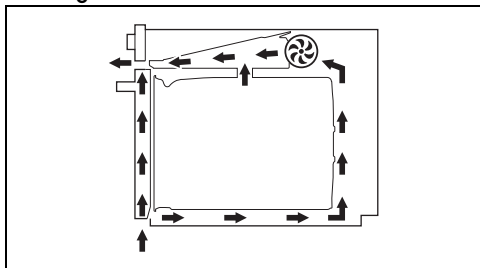
www.smeg.com

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 fan cools the appliance and comes into operation during cooking.

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


Oven cavity lighting

The appliance's interior lighting comes on:

- when the door is opened;
- during a function, touch the light symbol



to manually activate or deactivate the

oven light, apart from when the  and



functions are in use.



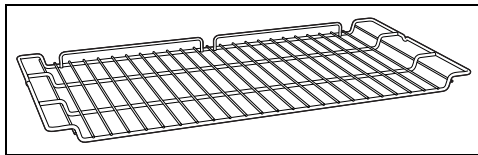
In order to save energy, the light turns off after about one minute from the start of cooking or whenever the door is opened (this function can be disabled via the secondary menu).

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

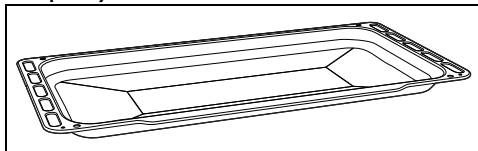
can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

Rack



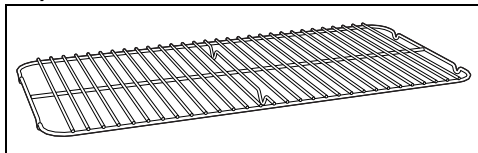
Used for supporting containers with food during cooking.

Deep tray



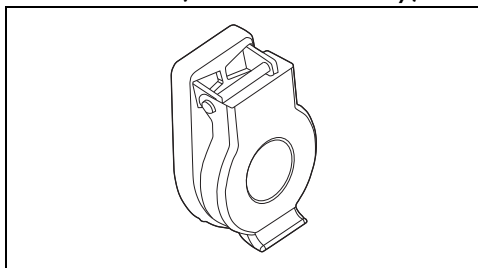
Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas, baked desserts, biscuits, etc.

Tray rack



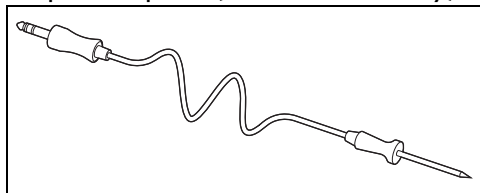
To be placed over the top of the tray; for cooking foods which may drip.

Protective cover (on some models only)



Used to cover and protect the temperature probe socket when the temperature probe is not in use.

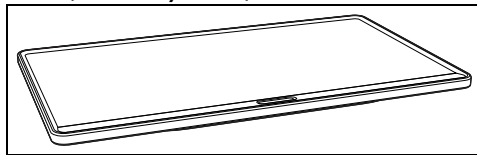
Temperature probe (on some models only)



With the temperature probe, you can cook according to the temperature measured at the centre the food.

Optional accessories (can be purchased separately)

PPR9 (refractory stone)



To be placed on the bottom of the oven cavity. Ideal accessory for baking bread (pizza, bread, focaccia...), but you can also use it for more delicate preparations such as biscuits.

USE

Preliminary operations



See General safety instructions.

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

First heating

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

When heating the appliance

- air the room;
- don't stay.

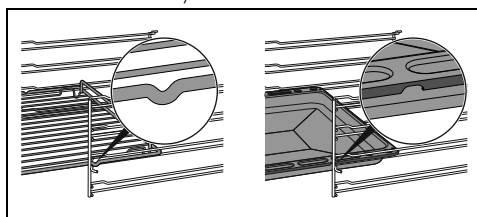
Using the accessories

Racks and trays

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

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

the oven cavity.

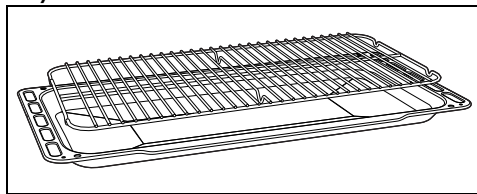


Gently insert racks and trays into the oven until they come to a stop.



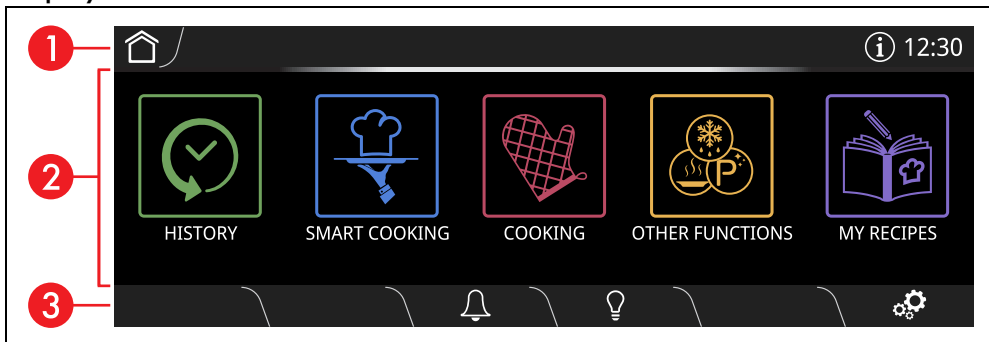
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Tray rack



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

Display



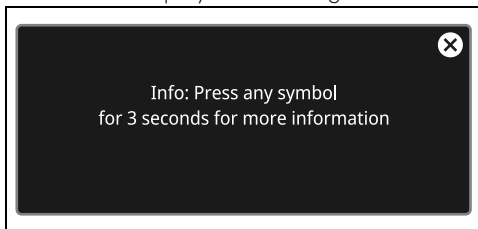
The parameters and values for the currently selected function will be indicated on the display. To use it, simply touch the "virtual" keys and/or scroll through the values indicated (the image shows the main menu screen).

1 Information area

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

The following are also present in this area:

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





- current time display.

2 Main area

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











3 Lower area




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

-  TIMER
-  LIGHT BULB

SETTINGS

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

-  BACK
-  CONFIRM
-  START
-  REPLAY
-  STOP
-  SAVE
-  DELETE
-  DOOR LOCK
-  RAPID PRE-HEATING
-  PROBE (on some models only)

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

Connectivity (on some models only)

Connectivity requirements:

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

mode available.

For further information, please refer to the "Built-in oven connectivity" 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.

Then the current time display will appear with the time field **00:00** flashing.



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

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




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

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


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

Deactivating the display




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

To deactivate the display manually:

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

Reactivating the display


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 cooking function in progress (the button stops the function);
- the door is open;
- a minute minder timer is active;
- the  Showroom and/or  Demo modes are active.

Using the oven



See General safety instructions.




Traditional cooking



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

1. Touch the time indicated on the display.




2. Touch the COOKING  button on the "main menu".
3. Select the required function (for example "FAN ASSISTED" ).
4. Touch the START  button (at the lower right **3**) to start pre-heating.



Preheating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

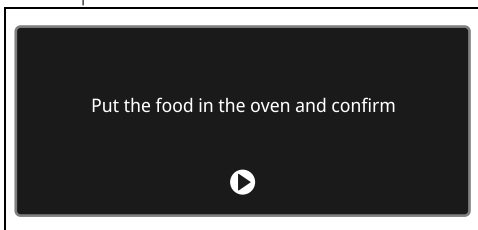
This stage is indicated by a progressive increase in the temperature level reached.



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

 You can skip the pre-heating phase by pressing the button  related.

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



Cooking phase

1. Open the door

2. Place the dish with the food to be cooked into the oven cavity.
3. Close the door.
4. Touch the START  button to start cooking.


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

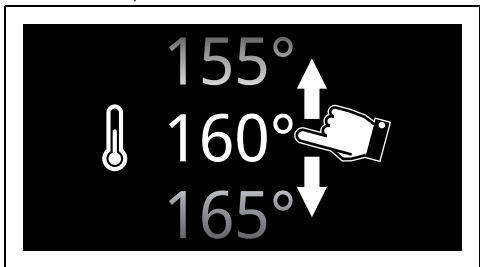


Modifying the cooking temperature



The temperature can be modified at any time during cooking.



1. Touch the TEMPERATURE  button or the relative value.
2. Scroll through the values and select the required cooking temperature (for example "180°C").



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

End of cooking

To end cooking at any time:

1. touch the STOP button .
2. Touch the CONFIRM  button.

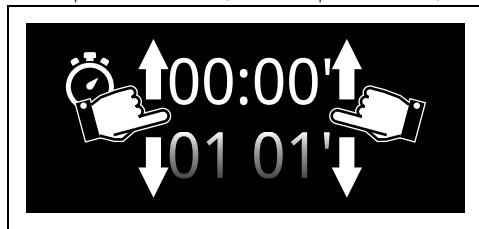
Timed cooking




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


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

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






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

 The hours and minutes can be selected separately.

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

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

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

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

4. Touch the START  button to start timed cooking.


End of cooking


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.




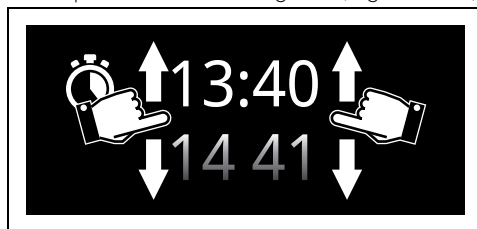
- Touch the HOME  button to quit the function.


Programmed cooking

 Programmed cooking is the function which allows a time-controlled cooking operation to be stopped at an established 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 timed cooking, touch PROGRAMMED COOKING  button or the relative value.
2. Scroll through the values and select the required end-of-cooking time (e.g. "20:00").



 The hours and minutes can be selected separately.

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


End of cooking

At the end of cooking, "Function ended" 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 quit the function.

List of traditional cooking functions

 Not all functions are available on some models.

STATIC

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

FAN-ASSISTED



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

THERMALLY-VENTILATED



The heat is distributed quickly and evenly. Suitable for all dishes, ideal for cooking on several levels without mixing odours and flavours.

TURBO



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

GRILL



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

FAN-ASSISTED GRILL



Allows optimal grilling of even the thickest meats. Perfect for large cuts of meat.

BASE



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

THERMALLY-VENTILATED BASE



Allows you to quickly finish cooking food already cooked on the surface but not internally. Perfect for any quiches and any type of food.

PIZZA



Function designed for cooking pizza. Perfect not just for pizzas, but also for biscuits and cakes.

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.

Minute minder timer



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





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

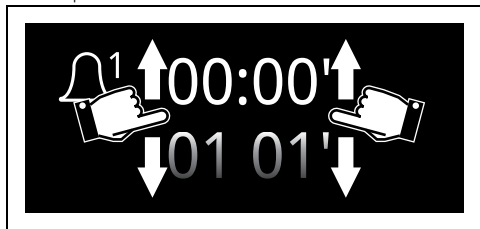
1. Touch the **TIMER**  button (in the lower area **3**) to access the Timer menu.






Up to 2 minute minder Timers can be set:


2. Touch the button of the **TIMER**  -  that you intend to use.

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






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


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

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

 To cancel the operation, touch the RETURN  button.


 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.

Using the temperature probe (on some models only)

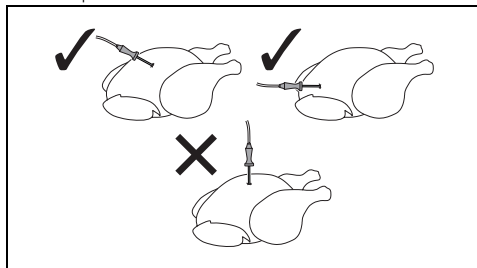
 See General safety instructions.


The temperature probe enables you to cook roasts, loin steaks and other cuts and sizes of meat with great precision. The probe ensures that the food is perfectly cooked by monitoring the core temperature of the food. The core temperature is measured by a sensor inside the


tip of the probe.


Positioning the probe

1. Place the food on a tray.
2. Insert the tip of the probe into the food before you place it in the oven.
3. 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.

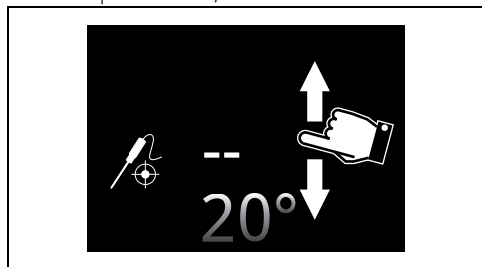
 The recommended minimum temperature for cooking with the probe is 120°C, with the exception of slow temperature cooking.

 If the probe does not read the temperature of the food correctly, 2 error messages will appear on the display (to acknowledge), after which, the appliance will automatically carry out timed cooking.

Setting cooking parameters when using the temperature probe

1. Select a cooking function.
2. Touch the TEMPERATURE  button or the relative value.
3. Scroll through the values and select the required cooking temperature.
4. Touch the CONFIRM  button.
5. Touch the PROBE  button in the lower area .

6. Scroll through the target Temperature values and select the required temperature (for example "80°C").



The temperature range that can be selected is from a minimum of 20°C to a maximum of 90°C.

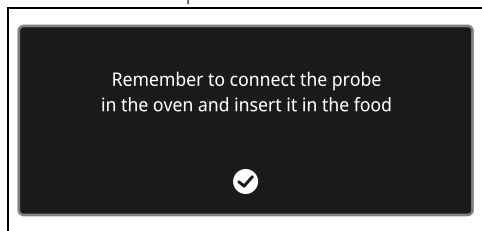


If the temperature of the oven is set too low, the appliance automatically sets the minimum temperature necessary in order to reach the selected target temperature.




For best results, it is recommended to set a cooking temperature higher than the target temperature.

7. Touch the CONFIRM  button to confirm the selected probe temperature.
8. A message appears on the display to remind you to connect the probe to the socket and to place it in the food. Touch the

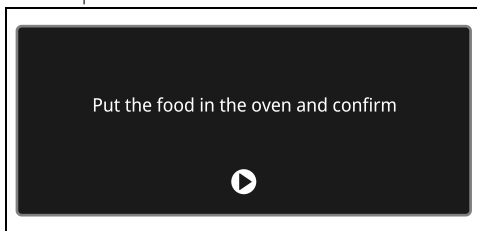


CONFIRM  button.

With preheating:

1. Touch the START  button to start pre-heating.
- After pre-heating, a buzzer will sound and a message will display to indicate that the food

can be put in the oven.

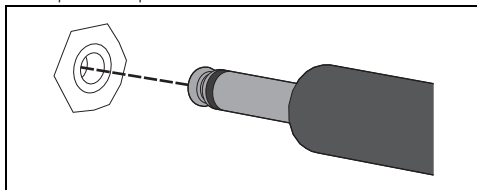


2. Insert the tip of the temperature probe into the food to be cooked.





For best results, make sure that the metal part of the temperature probe is inserted almost completely into the food at a right angle, but make sure that it does not touch the tray underneath.

3. Open the appliance door.
4. Insert the tray on which the food has been placed into the appropriate guides.
5. Insert the plug of the temperature probe into the socket at the side, using the probe to open the protective cover.



6. Close the door.
7. Touch the START  button to start cooking using the temperature probe.

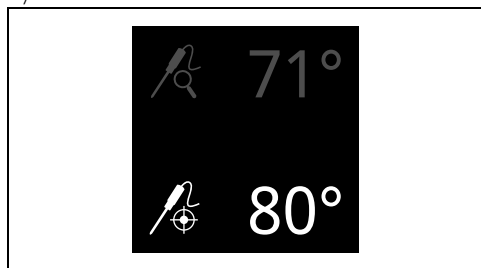
Without preheating:

1. Touch the PRE-HEATING  button to disable pre-heating.
2. Open the appliance door.
3. Insert the tray on which the food has been placed into the appropriate guides.
4. Insert the plug of the temperature probe into the socket at the side, using the probe to open the protective cover.
5. Close the door.
6. Touch the START  button to start cooking using the temperature probe.

End of cooking parameters with the temperature probe

Cooking ends when the instantaneous temperature reaches the target temperature set

by the user.



The heating elements are switched off and the appliance emits a series of beeps.

1. Open the door.
2. Remove the probe from the food and unplug it from the socket.
3. Remove the food from the oven.
4. Make sure that the protective cover is properly closed.
5. Close the door.

Cooking advice

General advice

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

Advice for cooking meat

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

Advice for cooking with the Grill and the Fan with grill

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

Advice for cooking desserts/pastries and biscuits

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

Advice for defrosting and proving


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

To save energy

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

Advice on using the probe (if fitted)

The probe can also be used during normal timed cooking:

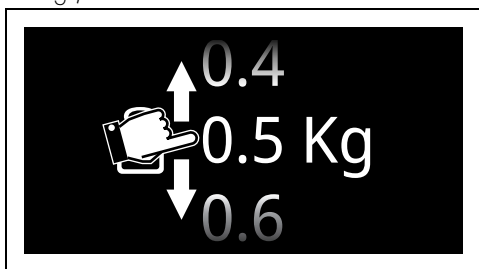
1. Insert the probe into the food you are cooking, and connect it to its socket.
2. Press the  button and check the temperature of the food in the **Instantaneous temperature** field.

Smart Cooking


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

cooking parameters based on the weight selected.

1. Touch the **SMART COOKING**  button on the "main menu".
2. Select the type of dish required from the SMART COOKING menu (for example "VEGETABLES" ).
3. Select the sub-category of dish to cook (for example "MIXED GRILLED VEGETABLES" ).
4. Scroll through the values to set the weight of the food to be cooked (for example "0.7 kg").




5. Touch the CONFIRM  button to confirm the settings.

 It is now possible to save the settings as a personal recipe.

6. Touch the START  button to start SMART COOKING.

Cooking will start with the settings specified in the program.

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


Preheating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

This stage is indicated by a progressive increase

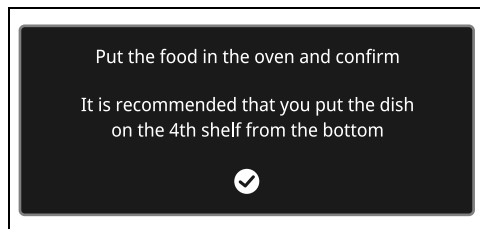
in the temperature level reached.




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

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

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



Cooking phase

1. Open the door
2. Place the dish with the food to be cooked into the oven cavity.
3. Close the door.
4. Touch the START  button to start cooking.

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



End of cooking

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 quit the function.

History

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

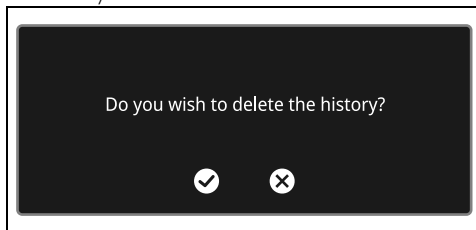
1. Touch the HISTORY  button on the "main menu" (in the main area **2**).
2. Select the function you wish to reuse and proceed with cooking as described in the previous sections.

Deleting the history

If you wish to delete the history:

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

2. Touch the DELETE  button to delete the history.

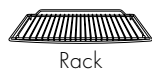


3. Touch the CONFIRM  button to confirm that you wish to delete the history (or the CANCEL  button to cancel the operation).


Cooking information table

Key

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





Rack

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



Deep tray


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

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






























Tray rack

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







	aluminium tray		ring cake mould
	pan mould for plum cakes and bread		aluminium mould
	mould for muffins		mould for tarts
	refractory stone		mould for cakes
	baking paper		pirex mould

preh = preheating

P = target temperature (probe)

Food	Weight (kg)	Function	Shelf	Temp. (°C)	Time (minutes)	preh
		MEATS				
Roast beef (rare)	1.0		2 	200 (P=50)	-	yes
Roast beef (medium)	1.0		2 	200 (P=58)	-	yes
Roast beef (well done)	1.0		2 	200 (P=65)	-	yes
Roast pork	1.0		1 	190 (P=75)	-	yes
Lamb (medium)	2.0		2 	190 (P=65)	-	yes
Lamb (well cooked)	2.0		2 	190 (P=75)	-	yes
Veal	1.0		2 	190 (P=75)	-	yes
Spare ribs	0.5		2 	200	35	yes
				280	5	
Pork chops	0.5		3 	190	8	yes
				280	6	
Sausage ¹	0.8		4 	280	13	yes
Bacon ²	0.5		4 	280	7	yes
Roast turkey breast	2.5		1 	190 (P=70)	-	yes

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	
Whole roast chicken ³	1.1			200 (P=35)	-		
			1		210 (P=78)	-	yes
					280 (P=80)	-	
Roast rabbit (in pieces)	0.6		2		190	75	yes

¹ The indicated time corresponds to sausages spread without skin. The cooking time may vary according to the thickness and the degree of grilling you wish to obtain.

² The indicated time may vary according to the thickness of the food and the degree of grilling that you want to get.













³ For better browning, oil the surface of the chicken breast.

Note: for grilling, times vary depending on the thickness of the meat and the load in the oven cavity. Place the food on the baking sheet rack to separate the fat from the grilling.

Note: turn the food to brown both sides.











FISH



Whole fish (fresh)	0.6		2		160	27	yes
Whole fish (frozen)	0.6		2		180	55	yes
Sea bass	0.5		2		160	20	yes
Monk fish	0.4		2		160	27	yes
Snapper	0.4		2		180	20	yes
Turbot	0.8		2		160	30	yes
















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 						
Grilled vegetables	0.2		4 	280	14	yes
Roasted mixed vegetables ¹	0.5		3 	220	18	yes
Roast potatoes ¹	0.5		2 	220	17	yes
				280	3	
Frozen French fries	0.5		2 	240	15	yes

¹ The indicated time varies according to the size of the pieces and the degree of cooking that you want to achieve.

Note: stir occasionally to even out the browning.

DESSERTS 						
Ring cake	0.2		2 	160	45	yes
Biscuits ¹	0.8		2 	160	15	yes
Muffin ²	0.8		2 	160	20	yes
Cream puffs ³	1.0		2 	180	30	yes
Meringue ³	0.2		2 	120	80	yes
Sponge cake	0.2		2 	160	35	yes
Strudel	0.2		2 	180	40	yes

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
Tart	1.0		2 	180	43	yes
Brioche ⁴	0.2		2 	180	25	yes
Croissants	0.2		2 	160	35	yes

¹ Cooking times may vary depending on the thickness of the single cookie.











² Use a muffin mould placed on top of the wire rack. Time may vary depending on the amount of dough per mould.

³ The cooking time may vary depending on the size. This preparation, once removed from the oven, should be left to dry on the baking tray or rack for a few hours.

⁴ Cover for part of the cooking time if it browns too much on the surface.

BREAD/PIZZA




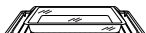

Proven bread	0.2		2 	200	20	yes
Focaccia	1.0		2 	180	25	yes
Pan baked pizza	1.0		1 	280	11	yes
Stone-baked pizza (fresh) ¹	0.6		- 	280	6	yes
Stone-baked pizza (frozen) ¹	0.2		- 	280	4	yes

¹ Place the refractory stone on the bottom of the oven cavity.







Note: cooking times may vary depending on the thickness and layers and on the level of gratin.

PASTA



Baked pasta ¹	1.5		1 	200	30	yes
				280	3	

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
Lasagna ¹	2.5		1 	220	60	yes
Paella/Rice ²	0.7		2 	190	24	yes
Quiche ³	1.0		1 	200	30	yes

¹ Cover with aluminium foil if the surface browning is too much.













² Add hot/boiling water or stock and cover with aluminium foil.

³ The indicated time varies according to the surface browning that you want to achieve.

Note: cooking times may vary depending on the thickness and layers and on the level of gratin.

SLOW COOKING




Veal	1.0		2 	110	155	yes
Beef (rare)	1.5		2 	90	140	yes
Beef (well done)	1.5		2 	110	185	yes
Pork loin	1.5		2 	90 (P=55)	-	yes
				120 (P=75)	-	
Lamb	1.0		2 	90 (P=55)	-	yes
				120 (P=70)	-	

Note: cooking times may vary depending on the thickness and layers and on the level of gratin.

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

My recipes

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

1. Touch the MY RECIPES  button on the "main menu" (in the main area **2**).



Up to 64 personal recipes can be stored.



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



Now it is possible to add programmed cooking.

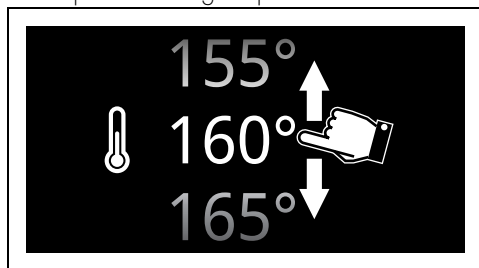
Adding a recipe



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

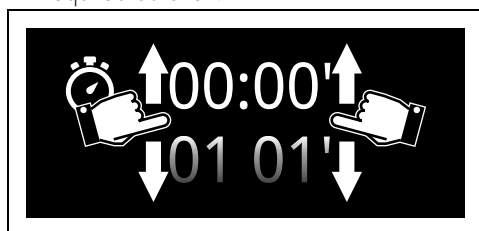


").

3. Touch the NEW RECIPE  button.
4. Select the required function (for example "FAN-ASSISTED ").
5. Touch the TEMPERATURE  button or the relative value.
6. Scroll through the values and select the required cooking temperature.



7. Touch the CONFIRM  button to confirm the new cooking temperature that has been selected.
8. Touch the COOKING DURATION  button or the relative value.
9. Scroll through the values and select the required duration.



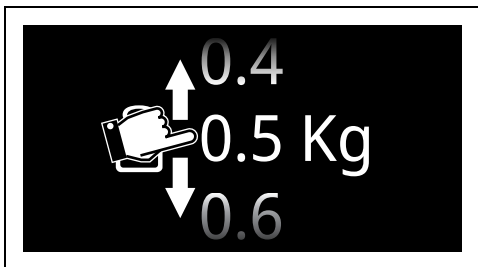
10. Touch the CONFIRM  button to confirm the selected cooking duration.



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

Saving a recipe

1. Touch the SAVE  button.
2. Scroll through the values to set the RACK.
3. Scroll through the values to set the weight of the food to be cooked.





4. Touch the CONFIRM  button to confirm the settings.

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

5. Use the alphanumeric keypad to enter the name of the recipe to be saved.



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



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

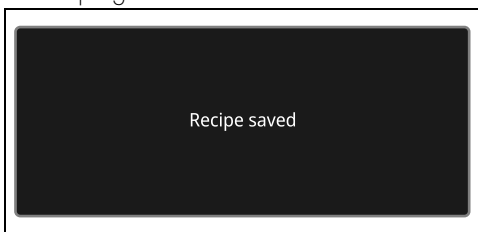


The name must contain at least one character in order to store the recipe.



The character  deletes the previous letter.

16. Touch the CONFIRM  button to store the program.

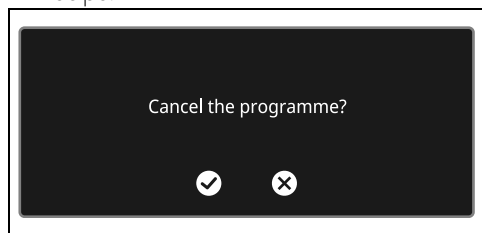




Starting a personal recipe

1. Touch the MY RECIPES  button on the "main menu".
2. Select the type of dish required from the MY RECIPES menu.
3. Select the recipe that was saved previously.
4. Touch the START  button to start cooking.

Deleting a recipe


1. Touch the MY RECIPES  button on the "main menu".
2. Select the type of dish required from the MY RECIPES menu.
3. Select the recipe that was saved previously.
4. Touch the DELETE  button to delete the recipe.




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


Other functions


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


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


 Certain functions are not available on all models.

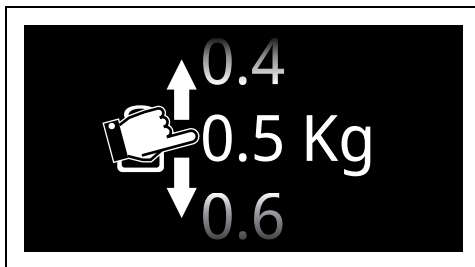
DEFROST BY WEIGHT


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

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





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



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


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


Preset parameters:


Type	Weight (kg)	Time
 Meats	0.5	1h 45m
 Fish	0.4	0h 40m
 Bread	0.3	0h 20m
 Desserts	1.0	0h 45m


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



DEFROST BY TIME

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

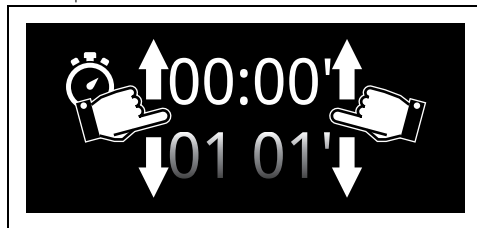
 If the internal temperature is greater than the one required, the function will be stopped immediately and "Internal temperature unsafe, please wait until the oven is cool" will display. Allow the appliance to cool down before activating the function.



 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.

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


1. After weighing the food, place it in the appliance.
2. Select DEFROST BY TIME .
3. Touch the COOKING DURATION  button or the relative value.


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






5. Touch the CONFIRM  button to confirm the settings.
6. Touch the START  button to start the Defrost by time function.
When finished, a buzzer sounds briefly, which can be deactivated by touching any point of the display or by opening the door.
7. Touch the HOME  button to quit the function.


PROVING

 This function is particularly suitable for proving dough.

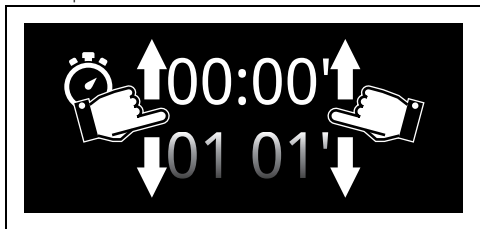
 If the internal temperature is greater than the one required, the function will be stopped immediately and "Internal temperature unsafe, please wait until the oven is cool" will display. Allow the appliance to cool down before activating the function.




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

1. Position the dough to prove on the second level.
2. Select PROVING .
3. Touch the COOKING DURATION  button or the relative value.

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


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



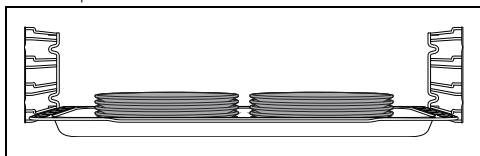
5. Touch the TEMPERATURE  button or the relative value.
6. Scroll through the values and select the required cooking temperature (from 25°C to 40°C).
7. Touch the CONFIRM  button to confirm the settings.
8. Touch the START  button to start the Proving cycle.


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



PLATE WARMING


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

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






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

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

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

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

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

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

KEEP WARM



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

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

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

SABBATH



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


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

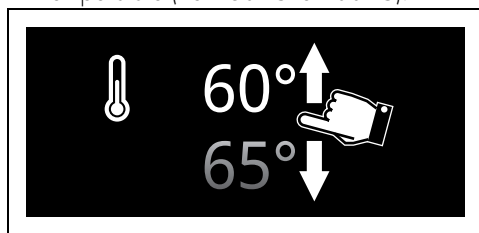
- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature that can be selected ranges from 60°C to 100°C.
- Oven light disabled, any operation such as opening the door or manual activation will not activate the light.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





After activating the Sabbath mode the settings cannot be altered. Any action on the display buttons will have no effect.

1. Select SABBATH .

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



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


To stop the function:

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


or

- Touch the ON-OFF  button for approximately 3 seconds (the display reverts to the screen of the function).


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**).

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.

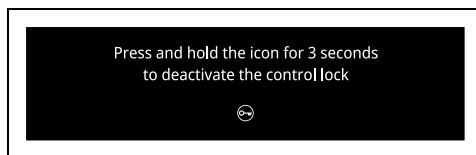
1. Select  Controls lock.
2. Select Yes.
3. Touch the CONFIRM  button to activate the Controls lock mode.

 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.






5. Touch the  icon for 3 seconds.

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.

Sound



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

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

Keep warm



This mode allows the appliance to keep cooked food warm (at low temperatures) after cooking finishes with a cooking cycle for which a duration has been set (if this is not manually interrupted), without altering the taste and smell obtained during cooking.



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



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

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

Eco light





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



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



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



The Eco light function is factory set to On.

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

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 format



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



The Time format function is factory set to 24h.

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

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


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

Time display



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



The "Show the time" function is factory set to Off.



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



When the "Show the time" function is set to On, the appliance consumes more energy than in stand-by mode.



Only for SmegConnect models: if the "Show the time" function is set to Off the connectivity switches off automatically when the clock goes into stand-by.

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



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.

Restore settings



This restores all settings to the original factory settings.

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

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.

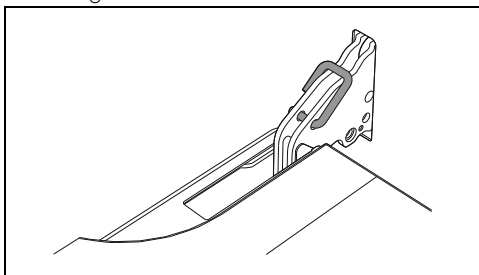
Cleaning the door

Door disassembly

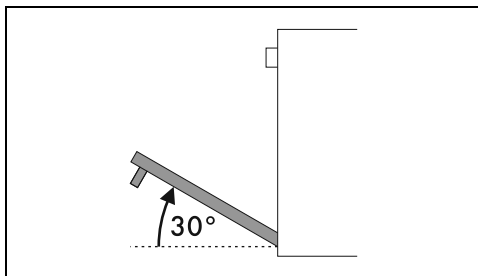
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

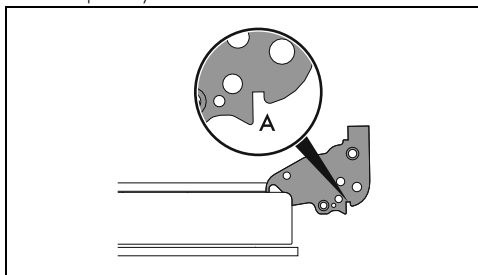
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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

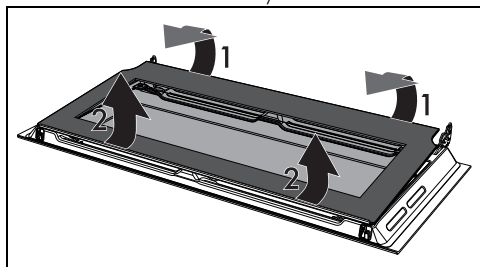
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

Removing the internal glass panes

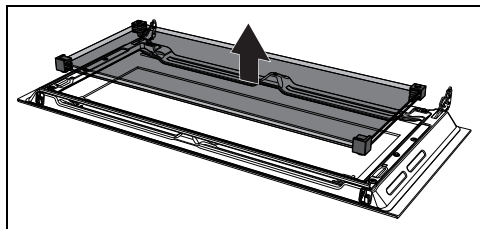
For easier cleaning the internal glass panes of the door can be removed.

1. Lock the door with the appropriate pins.

- Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows 1.



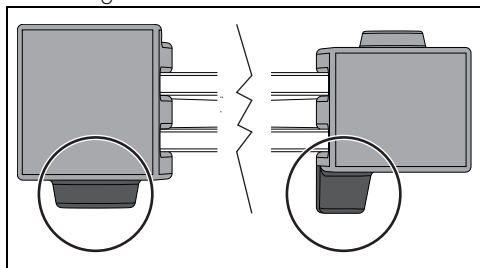
- Pull the intermediate glass unit downwards from the door and then lift it upwards following the movement indicated by the arrows 2.



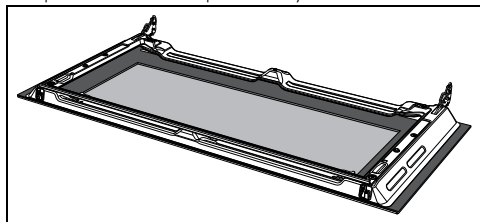
Note: In some models, the intermediate glass unit consists of two panes.

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

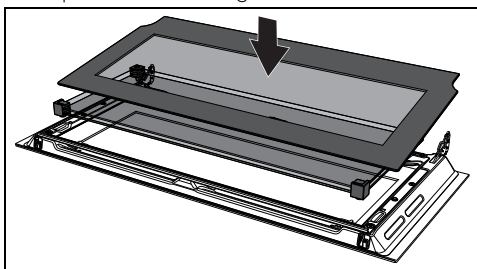
- Insert the front grommets into their seats. The feet of the grommets must be facing the outer glass



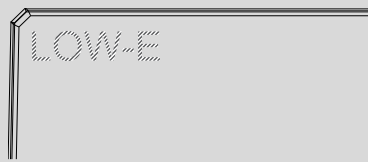
- Clean the external glass pane and the panes removed previously.



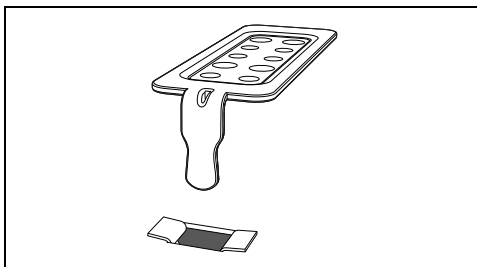
- Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
- Reinsert the intermediate glass unit and reposition the inner glass.



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:

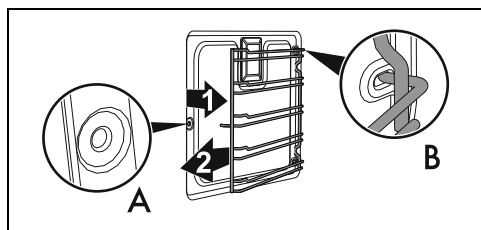
1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

Removing 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.

Pyrolytic (on some models only)



See General safety instructions.



Pyrolytic cleaning is an automatic high-temperature cleaning procedure which causes dirt to dissolve. This process makes it possible to clean the inside of the oven very easily.



Preliminary operations

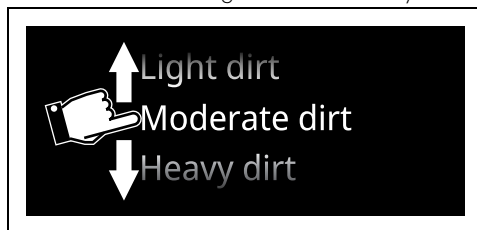
Before starting the pyrolytic cycle:

- Clean the internal glass pane following the usual cleaning instructions.

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Completely remove all accessories from inside the oven.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.
- If present, remove the temperature probe.
- Remove the rack/tray support frames.
- Close the door.

Pyrolytic function setting

1. Touch the OTHER FUNCTIONS  button on the "main menu".
2. Scroll through the menu towards the left and select the PYROLYTIC  function.
3. Select the most appropriate setting for the automatic cleaning of the oven cavity:



Recommended pyrolytic cycle duration:


- Light dirt: 2:00
- Moderately dirty: 2:30
- Heavy dirt: 3:00

4. Touch the CONFIRM  button to confirm the setting.

The appliance is ready to start the automatic cleaning cycle.




The PROGRAMMED COOKING


 button can be used to set a function delayed end time.

5. Touch the **START**  button to start the pyrolytic cycle.



It is not possible to start the pyrolytic cycle if the temperature probe is plugged in.
The appliance will emit an error signal each time the **START**  button is pressed.

During the pyrolytic function

- It is not possible to select any function once the door lock device has been activated. It remains possible, however, to switch off the appliance using the specific controls.
- the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal.
- Two minutes after the pyrolytic cycle has started, the door is locked by a device that prevents the door from being opened (the  symbol appears on the display).



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



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

End of pyrolytic function



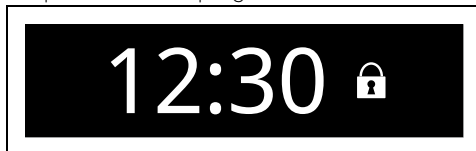
If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for subsequent cleaning cycles.



The door is locked until the temperature inside the oven cavity returns to a safe level.

- At the end of pyrolytic cycle, the appliance emits a short beep.
- The fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.
- A message will appear on the display to indicate that the oven cavity cooling

procedure is in progress.



1. Wait for the oven cavity to cool down.



We recommend wearing rubber gloves for these operations.



For easier manual cleaning of parts that are difficult to reach, we recommend removing the door.

2. Open the door and collect the residue deposited inside the oven cavity with a damp microfibre cloth.

Extraordinary maintenance

Seal maintenance tips

The seal should be soft and elastic.

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

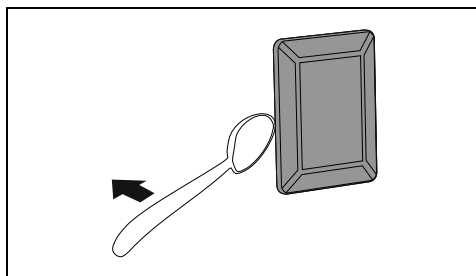
Replacing the internal light bulb



Power voltage
Danger of electrocution

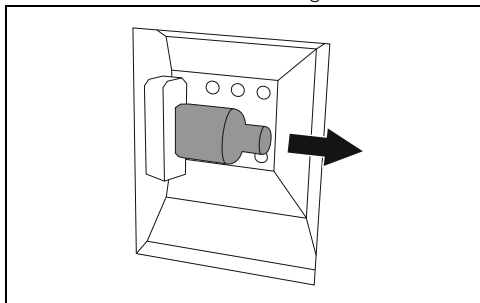
- Unplug the appliance.
- Wear protective gloves.

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



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

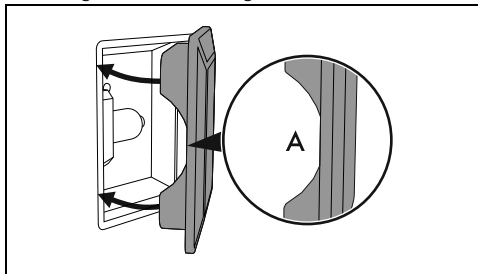
4. Slide out and remove the light bulb.



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

5. Replace the light bulb with one of the same type (40 W).

6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



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

INSTALLATION

Electrical connection



See General safety instructions.

General information

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

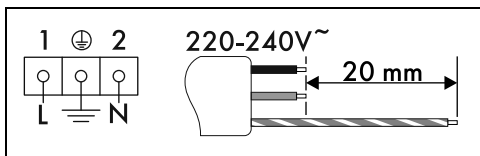
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

The appliance can work in the following modes:

- 220-240 V~



3 x 2.5 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.

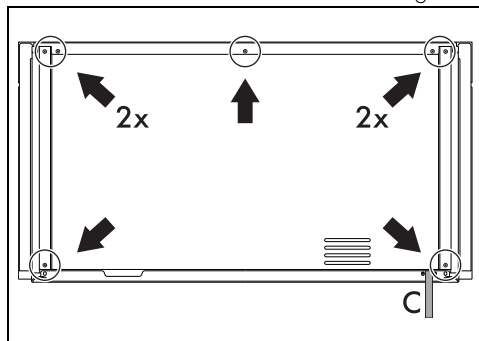
Cable replacement



Power voltage
Danger of electrocution

- Disconnect the mains power supply.

1. Unscrew the screws on the rear casing.



2. Lift the rear casing slightly and remove it to gain access to the terminal board.
3. Replace the cable.
4. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.

C = Position of the power cable.

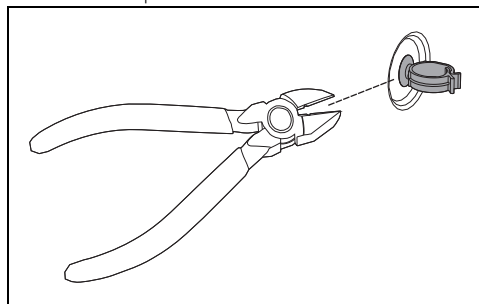
Positioning



See General safety instructions.

Removing the rear hook

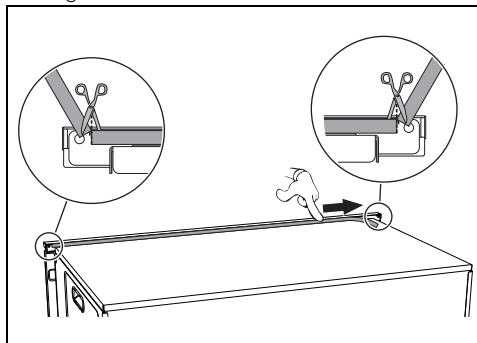
Before fitting the appliance, the cable hook on the rear cover must be removed using a pair of scissors or a special tool.



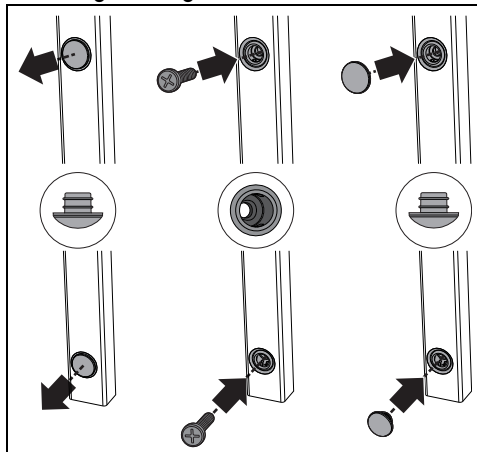
Front panel seal

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

leaking in.

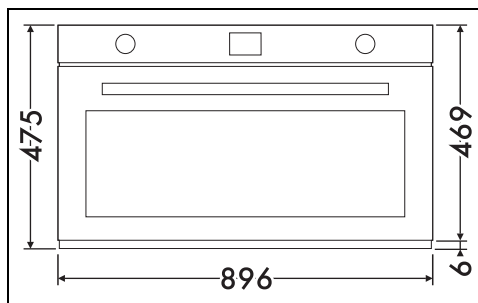


Fastening bushings

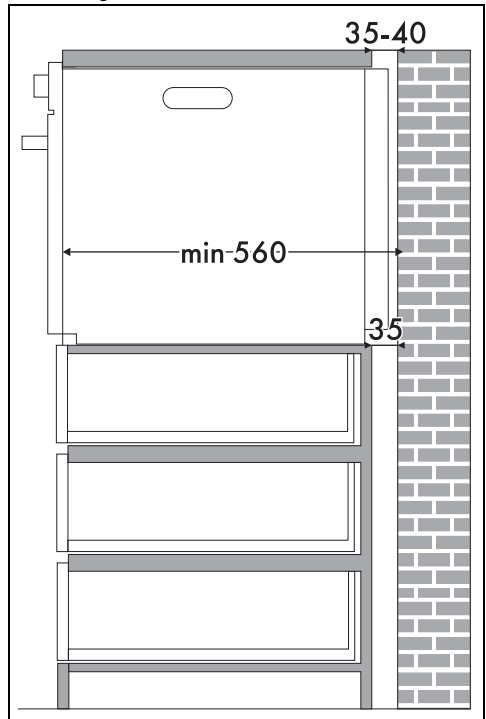
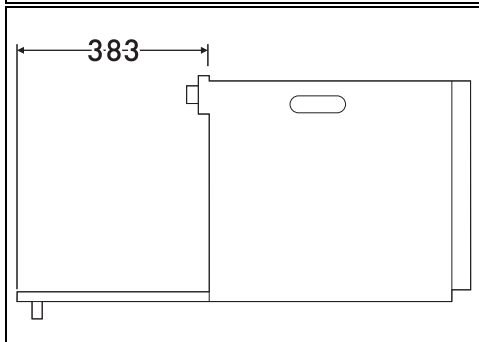
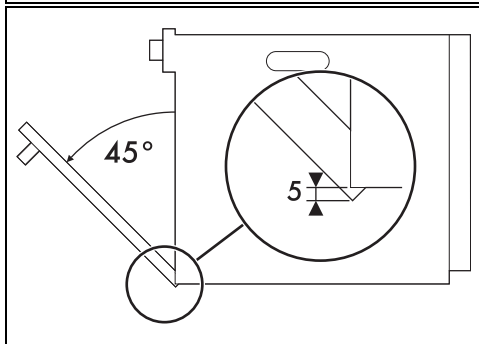
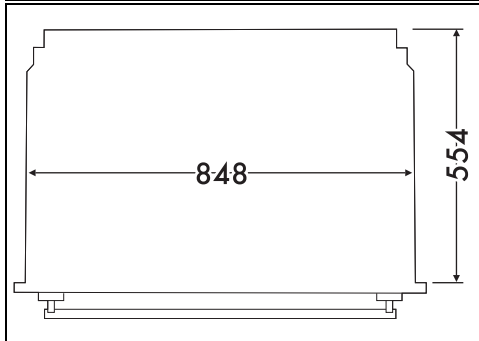
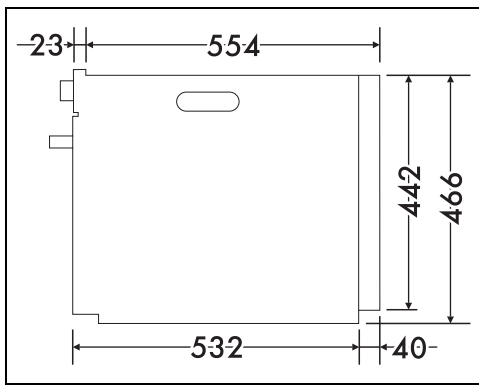


1. Remove the bushing covers on the front of the appliance.
2. Mount the appliance into the recess.
3. Secure the appliance to the cabinet using screws.
4. Cover the bushings with the previously removed covers.

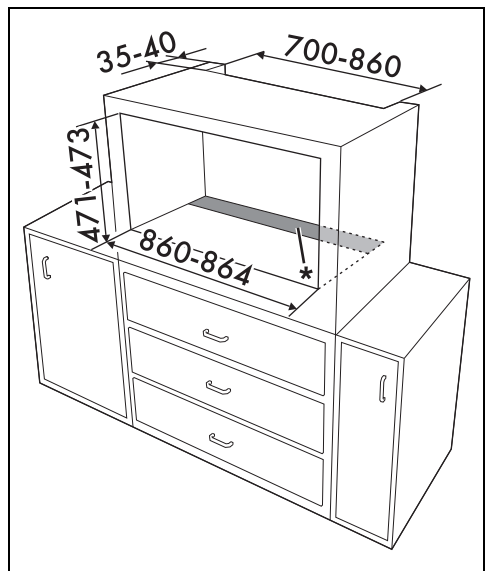
Appliance overall dimensions (mm)

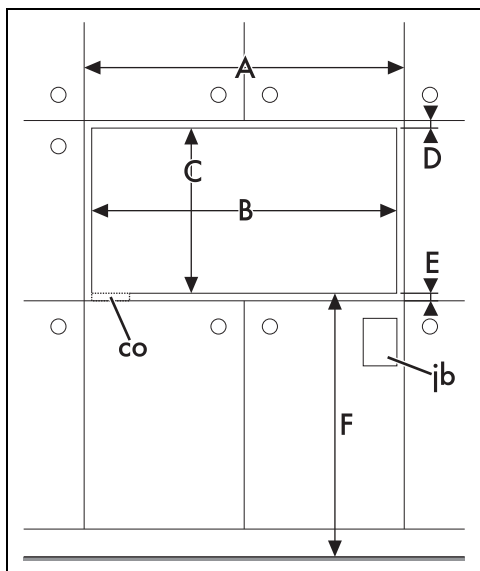


Mounting into a column (mm)



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





A min. 900 mm

B 860 - 864 cm

C 477 - 479 cm

D 9 - 11 cm

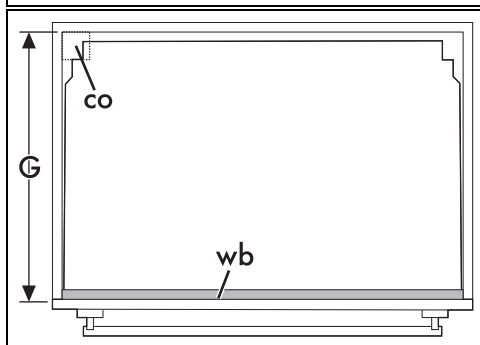
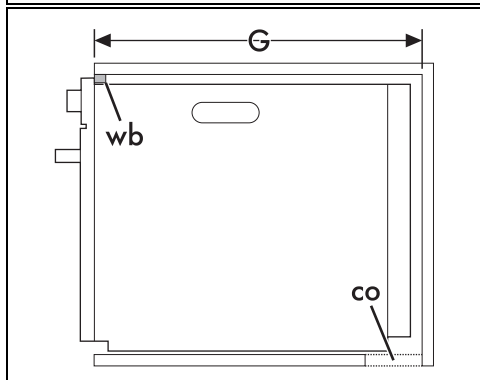
E min. 5 mm

F 121 - 1105 cm

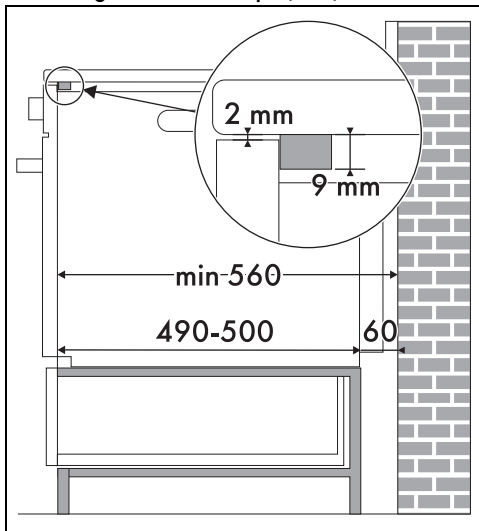
G min. 560 mm

co Cutout for power cord (min. 6 cm²)

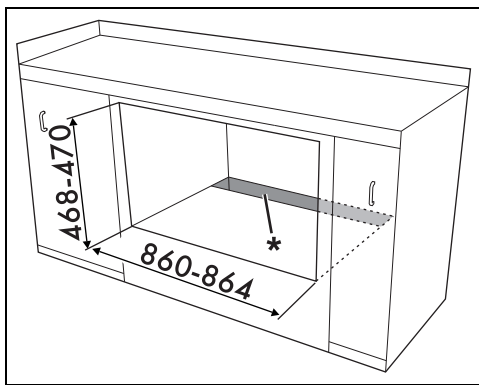
jb Electrical connection box



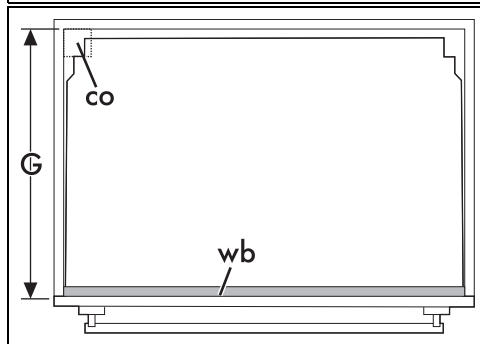
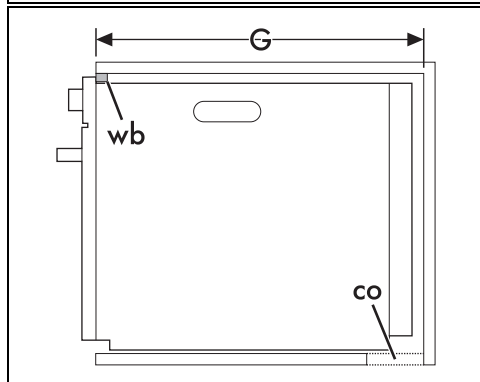
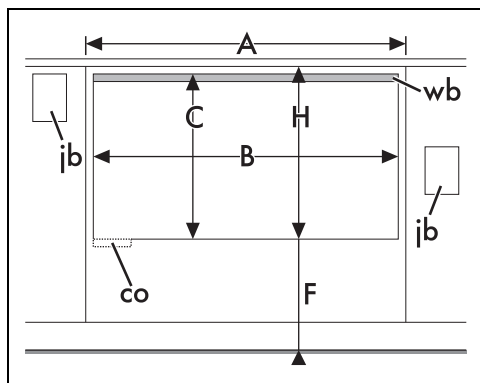
Mounting under worktops (mm)



If the appliance is to be built-in under 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. 900 mm

B 860 - 864 cm

C 477 - 479 cm

F 121 - 1105 cm

G min. 560 mm

H min. 477 mm

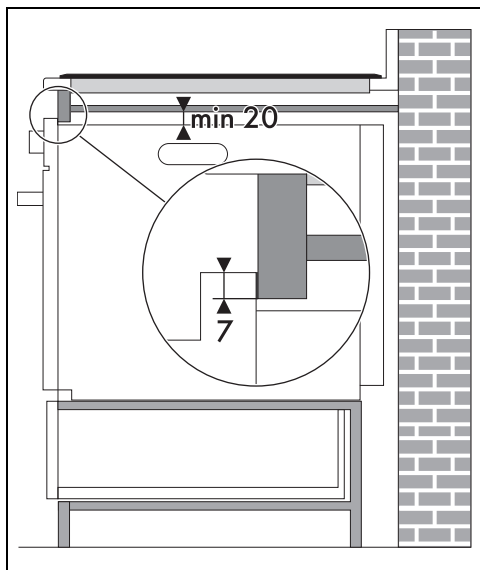
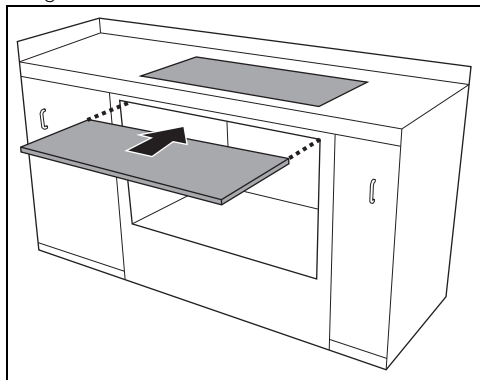
co Cutout for power cord (min. 6 cm²)

jib Electrical connection box

wb Wooden bar (recommended)

Mounting under worktops (mm) (pyrolytic models only)

Whenever a hob is installed above the oven, a wooden separator has to be installed at a minimum distance of 20 mm from the top of the oven to prevent overheating when the two appliances are used at the same time. It must only be possible to remove the separator by using suitable tools.



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