

Contents

1	Instructions	4
1.1	General safety instructions	4
1.2	Appliance purpose	7
1.3	Manufacturer liability	7
1.4	This user manual	7
1.5	Identification plate	7
1.6	Disposal	7
1.7	How to read the user manual	8
2	Description	9
2.1	General Description	9
2.2	Control panel	11
2.3	Other parts	12
2.4	Available accessories	13
3	Use	15
3.1	Instructions	15
3.2	First use	15
3.3	Using the accessories	16
3.4	Using the oven	17
3.5	Cooking advice	24
3.6	Special functions	26
3.7	Secondary menu	29
4	Cleaning and maintenance	32
4.1	Instructions	32
4.2	Cleaning the appliance	32
4.3	Removing the door	32
4.4	Cleaning the door glazing	33
4.5	Vapour clean (on some models only)	37
4.6	Pyrolytic (on some models only)	40
4.7	Extraordinary maintenance	42
5	Installation	44
5.1	Electrical connection	44
5.2	Cable replacement	44
5.3	Positioning	45

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when handling food inside the oven cavity.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- 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 use or store flammable materials near the appliance.
- Never use aerosol cans near the appliance while it is in operation.
- Switch the appliance off immediately after use.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Racks and trays must be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not spray any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



Instructions

- Do not use the open door to rest pans or trays on the internal glass panel.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Installation and maintenance

- This appliance **must not be installed** in boats or caravans.
- The appliance must not be installed on a stand.
- Position the appliance into the cabinet cutout with the help of a second person.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised persons.
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- Do not modify this appliance.
- Do not try to repair the appliance yourself or without the intervention of authorised persons.
- Do not pull the cable to remove the plug.



For this appliance

- Ensure that the appliance is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.

1.2 Appliance purpose

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

1.3 Manufacturer liability

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

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

1.4 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

1.5 Identification plate

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

1.6 Disposal



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

To dispose of the appliance:

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



Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the power cable from the socket.



Instructions

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

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

- Deliver the packing materials to the appropriate recycling facility.



Plastic packaging Danger of suffocation

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

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



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

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

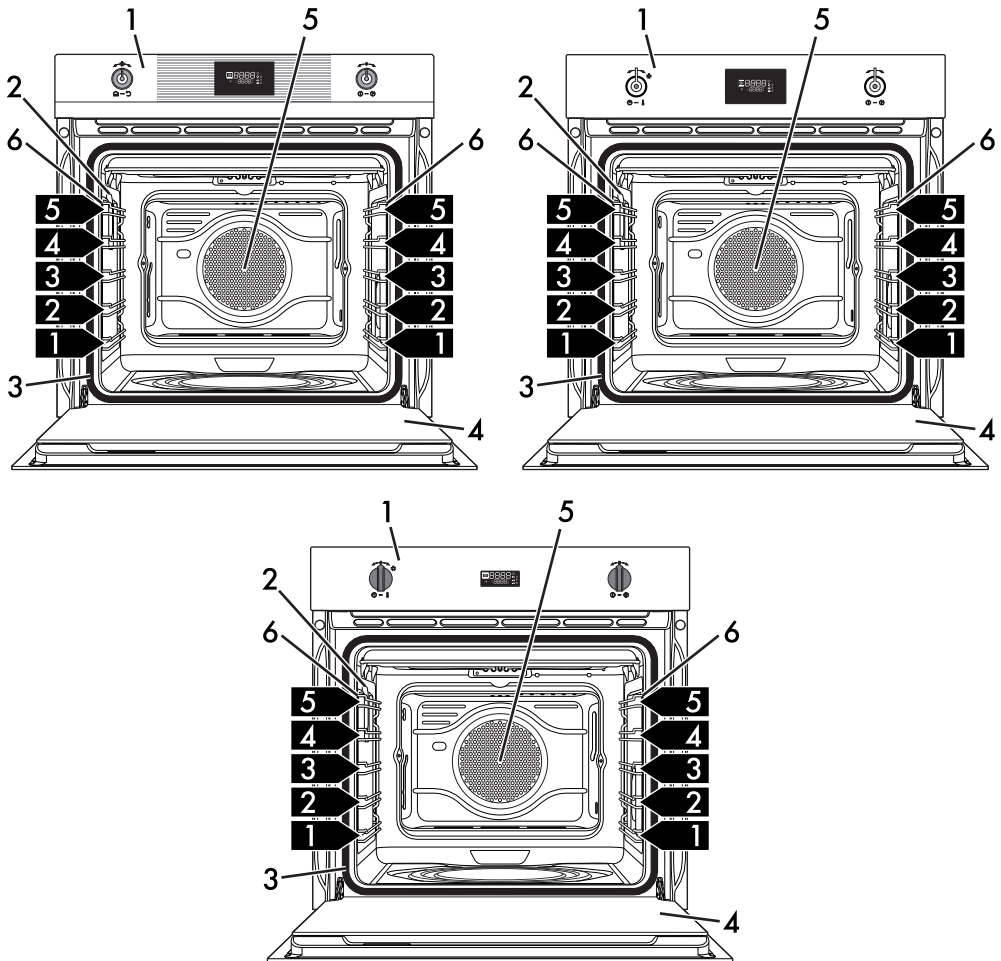
1. Sequence of instructions for use.

- Standalone instruction.



2 Description

2.1 General Description



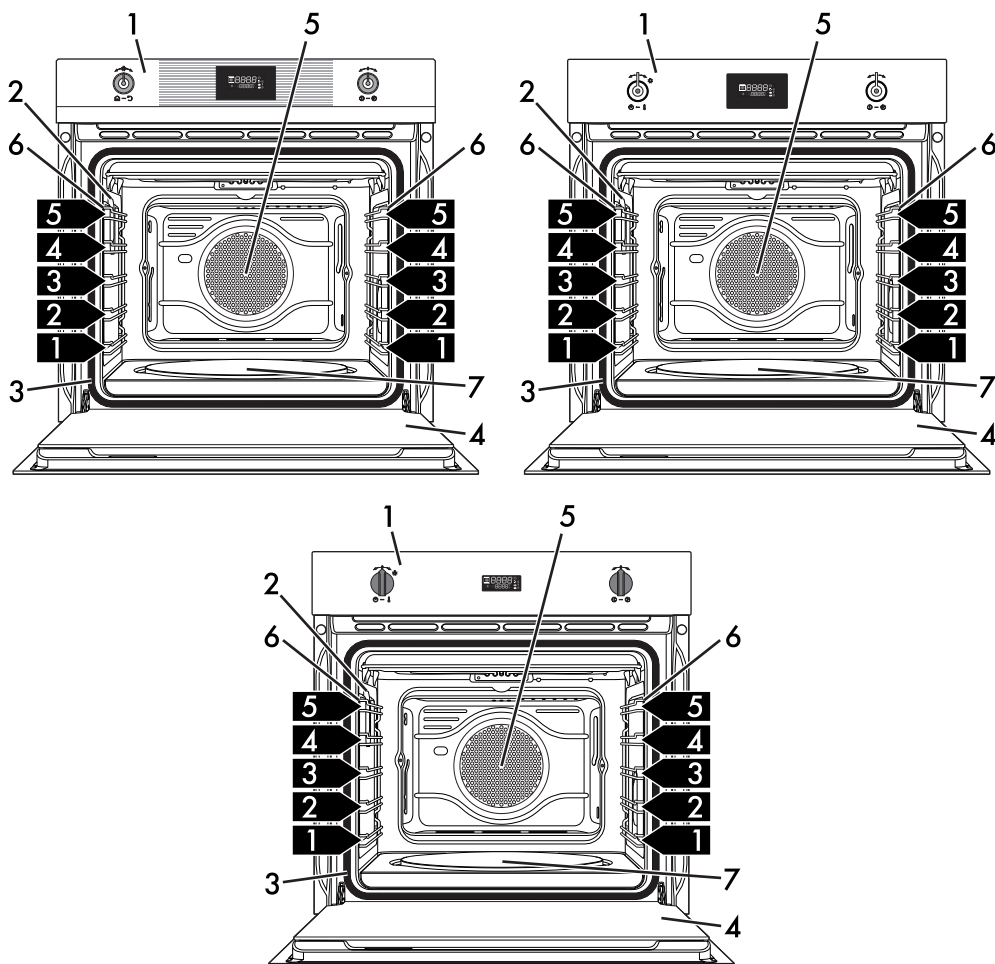
Multifunction/Pyrolytic models

- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Door

- 5 Fan
- 6 Rack/tray support frames
- 1,2,3...** Frame shelf



Description



Models with pizza stone

1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

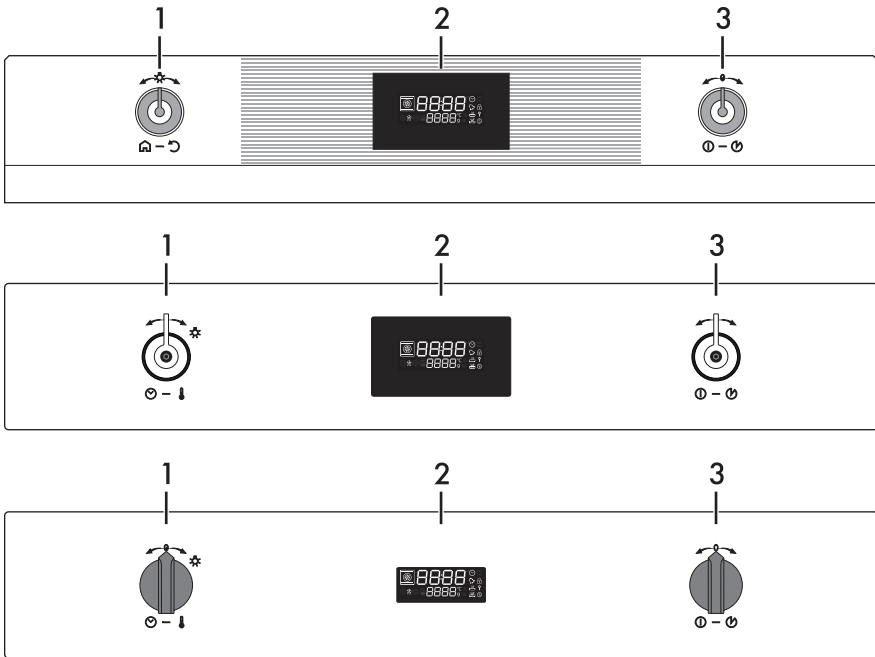
6 Rack/tray support frames

7 Pizza stone

1,2,3... Frame shelf



2.2 Control panel



1 Programming knob

This knob can be used to select:

- The cooking temperature
- The duration of a function
- Programmed cooking
- The current time
- The switching on or off of the lamp inside the appliance.

2 Display

Displays the current time, the selected cooking function, power, temperature and any time that has been set.

3 Function knob

This knob can be used to:

- Switch the appliance on/off
- Select a function
- Temporarily start or stop a function.



Keep the function knob pressed for approximately 3 seconds to immediately end any cooking operation.



Description

2.3 Other parts

Interior lighting

The appliance's interior lighting comes on:

- When the door is opened (on some models only)
- When any function is selected, except for the **Pyro**, **PECo** and **CLEA** functions (where present)
- When no function is selected, turn the programming knob briefly to the right to activate or deactivate internal lighting.



In order to save energy, the light turns off after a minute at the start of cooking (this function can be deactivated via the secondary menu).

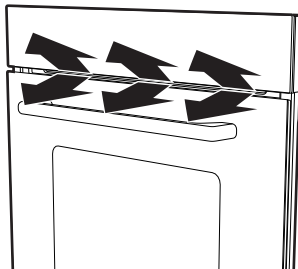


When the door is open, it is not possible to turn off the interior lighting (on some models only).

Shelves

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

Cooling fan



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

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

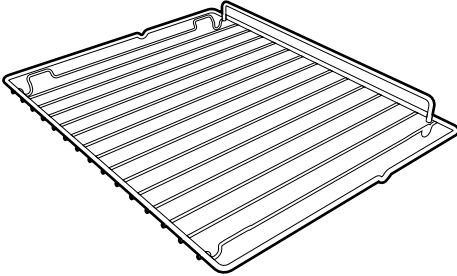


2.4 Available accessories



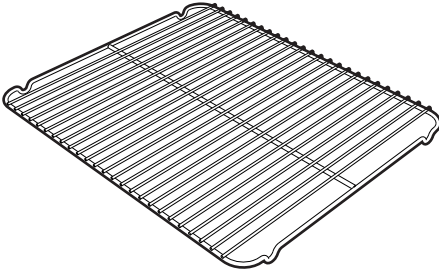
Some models are not provided with all accessories.

Rack



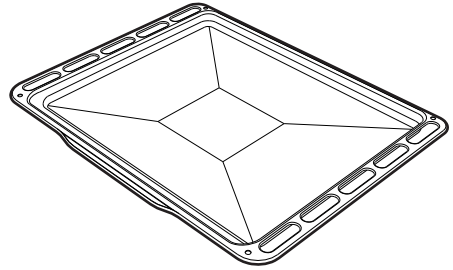
Used for supporting containers with food during cooking.

Tray rack (on some models only).



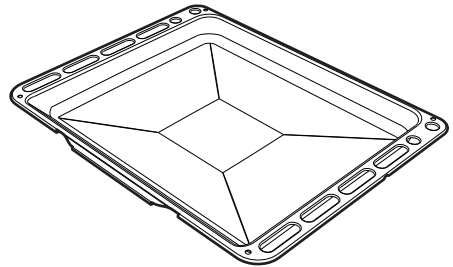
To be placed over the top of the oven tray; for cooking foods which may drip.

Oven tray (on some models only)



Used for collecting fat from foods placed on the rack above and for cooking desserts/pastries, biscuits, etc.

Deep tray

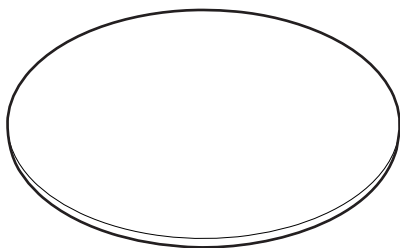


Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.



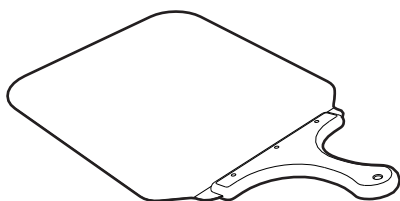
Description

Pizza stone (on some models only)



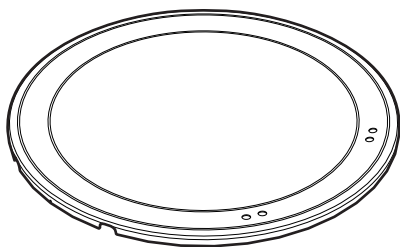
Specially designed for cooking pizza and similar dishes.

Pizza spatula (on some models only)



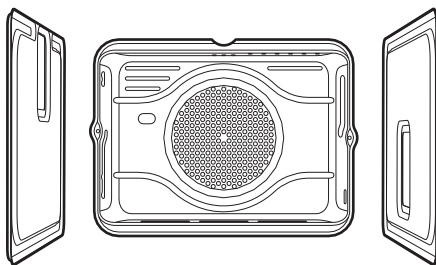
For easily placing the pizza on the pizza stone.

Pizza stone cover (on some models only)



To place in the recess on the bottom of the oven cavity instead of the pizza stone when the latter is not being used.

Self-cleaning panels (on some models only)



Useful for absorbing small grease residues.



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.



3 Use

3.1 Instructions



High temperature inside the oven during use
Danger of burns

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



Improper use
Risk of damage to surfaces

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



High temperature inside the oven during use
Danger of fire or explosion

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

3.2 First use

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



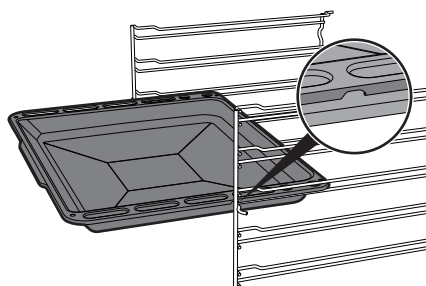
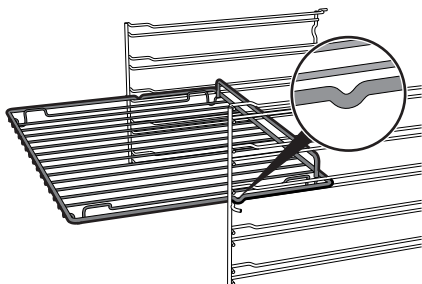
Use

3.3 Using the accessories

Racks and trays

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

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



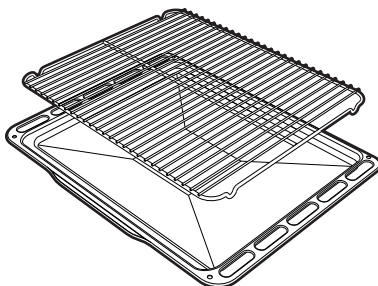
Carefully insert the racks and trays as far as they will go into the oven cavity.



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

Tray rack (on some models only).

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



Cover and pizza stone (on some models only)




Improper use

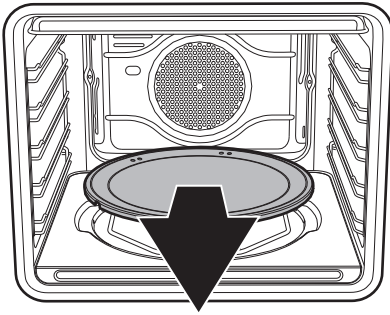
Risk of burns and damage to surfaces

- The stone remains hot for a long time after cooking has ended. Ensure it is handled with due caution.
- Do not use the pizza stone other than as described, for example do not use it on gas or glass ceramic hobs or in ovens which are not designed for this purpose.
- If you like oil on your pizza, it is best to add it after having removed the pizza from the oven cavity since oil stains on the pizza stone are unsightly and may reduce its efficiency.
- If the pizza stone is not going to be used, remove it from the oven cavity and cover the bottom of the oven with the cover provided.



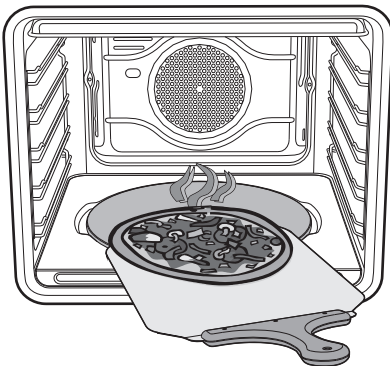
When the appliance is cold, remove the cover from the bottom and insert the pizza stone. Make sure that the plate is inserted correctly in the recess provided.

For cooking, use the special pizza function .



Pizza spatula (on some models only)

To avoid being burnt, always hold the pizza spatula by the handle when moving food. It is recommended to lightly dust the steel surface with flour to make it easier to slide fresh products on and off, as they could stick to the steel due to their moisture content.



3.4 Using the oven

Switching the oven on

1. Press the function knob to activate the display.
2. Turn the function knob to the right or left to select the required function.
3. Press the programming knob.
4. Turn the programming knob to set the temperature.
5. Press the programming knob or wait 3 seconds.
6. Press the function knob to start cooking.



Keep the function knob pressed for approximately 3 seconds to immediately end any cooking operation.


Preheating stage

The actual cooking is preceded by a preheating stage that allows the appliance to reach the cooking temperature more quickly.

The indicator light  flashes to indicate that this stage is in progress.



Use

When the preheating stage is over, the indicator light  remain lit steadily and a buzzer will sound to indicate that food can be placed in the oven cavity.



Cooking can be interrupted at any time by keeping the function knob pressed for at least 3 seconds.

List of cooking functions



Eco

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

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

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



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



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



Convection

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



Grill

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



Bottom (on some models only)

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.

**Fan assisted**

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when cooked simultaneously on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelves.)

**Fan grill**

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

**Baker's function (on some models only)**

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

In pyrolytic models, the special defrost and proving functions are brought together under the same function.

**Supercook (on some models only)**

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 1st and 4th shelves.)

**Fan forced (on some models only)**

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

**Pizza (on some models only)**








The operation of the fan, combined with the grill and the bottom heating element, ensures consistent cooking even with complex recipes. Perfect not just for pizzas, but also for biscuits and cakes.



Use

Display



-  Clock indicator light
-  Minute minder timer indicator light
-  Programmed cooking indicator light
-  Timed cooking indicator light
-  Door lock indicator light (on pyrolytic models only)
-  Child lock indicator light
-  Showroom indicator light

Operating modes






Standby: When no function is selected, the display shows the current time.



ON: When any function is activated, the display shows the set parameters such as the temperature, duration and temperature reached.



Each time the programming knob is pressed during a function, the parameters will be cycled through in the following order.

-  Temperature
-  Minute minder timer duration
-  Programmed cooking duration
-  Timed cooking duration
-  Time display

The value can be changed in any mode by turning the programming knob to the left or right. Keep the knob turned to produce a faster increase or decrease.



Setting the time

On the first use, or after a power failure, **00:00** will flash on the appliance's display. To be able to start any cooking function, the current time must be set.

1. Turn the programming knob to set the time displayed (keep the knob turned to increase or decrease it more quickly).
2. Press the programming knob.
3. Turn the programming knob to set the number of minutes (keep the knob turned to increase or decrease it more quickly).
4. Press the programming knob to end the adjustment.



It may become necessary to change the current time, for example for daylight saving time. From the standby position, keep the programming knob turned to the right or left until the time flashes.

It is not possible to change the time if the appliance is **ON**.


Minute minder





This function only activates the buzzer, without stopping cooking.



The minute minder can be activated both during cooking and when the appliance is in standby.

1. Press the programming knob once (twice if cooking is already in progress). The display shows the digits **00:00** and the  indicator light flashes.



2. Turn the programming knob to set the duration (from 1 minute to 4 hours). After a few seconds, the  indicator light stops flashing and the countdown starts.
3. Wait for the buzzer to indicate that the time has finished. The  indicator light flashes.
4. Turn the programming knob to select another minute minder. Or press the programming knob to stop the buzzer.



Use


Timed cooking



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




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

1. After selecting a cooking function and temperature, press the programming knob three times. The display shows the digits **00:00** and the  indicator light flashes.



2. Turn the programming knob to set the cooking duration from 00:01 to 13:00. Keep the knob turned to increase or decrease it more quickly.



3. A few seconds after the required duration has been set, the  indicator light stops flashing. Press the function knob to start timed cooking.

4. At the end of cooking, "STOP" flashes on the display and a buzzer will sound that can be deactivated by opening the door or pressing/turning one of the two knobs.



To select another timed cooking, turn the programming knob right or left again.



To extend the cooking time manually, press the programming knob again. The appliance will resume its normal operation with the previously selected cooking settings.



At the end of cooking, a new function can be selected by turning the function knob.



To turn off the appliance, press and hold the function knob.



Programmed cooking



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

1. After selecting a cooking function and temperature, press the programming knob three times. The display shows **00:00** and the indicator light flashes.



2. Turn the knob to set the cooking duration from 00:01 to 13:00. Keep the knob turned to increase or decrease it more quickly.



3. Press the programming knob a fourth time. The indicator light flashes. Turn the knob to set the end of cooking time.

4. After a few seconds, the and indicator lights stop flashing. The appliance waits for the set start time.



5. At the end of cooking "STOP" flashes on the display and a buzzer will sound that can be deactivated by opening the door or pressing/turning one of the two knobs.



To extend the cooking time manually, press the programming knob again. The appliance will resume its normal operation with the previously selected cooking settings.



To turn off the appliance, press and hold the function knob.



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



3.5 Cooking advice

General advice

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

Advice for cooking meat

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

Advice for cooking with the Grill and the Fan grill

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

To save energy

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



Cooking information table

Food	Weight (Kg)	Function	Shelf	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Convection	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Convection	1	220 - 230	45 - 50	
Roast veal	2	Supercook/Fan Assisted	2	180 - 190	90 - 100	
Pork	2	Supercook/Fan Assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan grill	4	280	15	
Roast beef	1	Supercook/Fan Assisted	2	200	40 - 45	
Roast rabbit	1.5	Fan forced/Fan Assisted	2	180 - 190	70 - 80	
Turkey breast	3	Supercook/Fan Assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Supercook/Fan Assisted	2	180 - 190	170 - 180	
Roast chicken	1.2	Supercook/Fan Assisted	2	180 - 190	65 - 70	
					1 st surface	2 nd surface
Pork chops	1.5	Fan grill	4	280	15	5
Spare ribs	1.5	Fan grill	4	280	10	10
Bacon	0.7	Grill	5	280	7	8
Pork fillet	1.5	Fan grill	4	280	10	5
Beef fillet	1	Grill	5	280	10	7
Salmon trout	1.2	Supercook/Fan Assisted	2	150 - 160	35 - 40	
Delicate fish	1.5	Supercook/Fan Assisted	2	160	60 - 65	
Flounder	1.5	Supercook/Fan Assisted	2	160	45 - 50	
Pizza	1	Supercook/Fan Assisted	2	280	8 - 9	
Bread	1	Fan forced/Fan Assisted	2	190 - 200	25 - 30	
Focaccia	1	Supercook/Fan Assisted	2	180 - 190	20 - 25	
Ring cake	1	Fan forced/Fan Assisted	2	160	55 - 60	
Tarts	1	Fan forced/Fan Assisted	2	160	35 - 40	
Ricotta cake	1	Fan forced/Fan Assisted	2	160 - 170	55 - 60	
Jam tarts	1	Supercook/Fan Assisted	2	160	20 - 25	
Paradise cake	1.2	Fan forced/Fan Assisted	2	160	55 - 60	
Profiteroles	1.2	Supercook/Fan Assisted	2	180	80 - 90	
Sponge cake	1	Fan forced/Fan Assisted	2	150 - 160	55 - 60	
Rice pudding	1	Supercook/Fan Assisted	2	160	55 - 60	
Brioche	0.6	Fan forced/Fan Assisted	2	160	30 - 35	

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





Use

3.6 Special functions

Defrost by time



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

1. Place the food to be heated inside the oven.
2. Press and turn the function knob to select the defrost by time function indicated by the  indicator light and the  flashing indicator light.




3. Turn the programming knob to adjust the duration (from 1 minute to 13 hours).
4. Press the programming knob to confirm the parameters entered.
5. Press the function knob to start the defrost cycle.
6. At the end of the defrost cycle, "STOP" flashes on the display and a buzzer will sound that can be deactivated by opening the door or pressing/turning one of the two knobs.



Defrost by weight



This function defrosts foods on the basis of the type and weight of the frozen product.

1. Place the food to be heated inside the oven.
2. Press and turn the function knob to select the defrost by weight function indicated by the  indicator light and



3. Press the function knob to confirm.
4. Turn the function knob to select the type of food to defrost.
5. Press and turn the programming knob to select the weight (in grams) of the food to defrost.
6. Press the function knob to confirm the parameters and start defrosting.



7. At the end of the defrost cycle, "STOP" flashes on the display and a buzzer will sound that can be deactivated by opening the door or pressing/turning one of the two knobs.



Pre-set parameters:

dE	Type	Weight (g)	Time (minutes)
d01	Meat	500	105
d02	Fish	400	40
d03	Fruit	300	45
d04	Bread	300	20

Proving

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

1. Press and turn the function knob to select the proving function.



2. Press the function knob to start the proving cycle.
3. While the function is in progress, it is possible to set a timer (see "Minute minder"), a proving duration (see "Timed cooking") or delayed proving (see "Programmed cooking"). Press the programming knob to make the required changes.

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

The light inside the oven will remain off during the proving function.

4. At the end of proving, a buzzer will sound that can be deactivated by pressing the function knob.

It is not possible to modify the temperature of the proving function.



Use

Sabbath mode



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

- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- Oven light disabled, any operation such as opening the door (where present) or manual activation using the knob will not activate the light.
- The internal fan remains turned off.
- Knob lights and buzzers disabled.



After activating the Sabbath mode the settings cannot be altered.

Using the knobs will have no effect; only the function knob remains active to allow you to return to the main menu.

1. Press and turn the function knob to select Sabbath mode.



2. Press and turn the programming knob to select the required temperature (from 60°C to 100°C).



3. Press the programming knob to confirm the parameters entered.
4. Press the function knob to start the Sabbath mode.
5. To exit from the function, press and hold the function knob down for at least 5 seconds.



3.7 Secondary menu

The appliance also has a drop-down secondary menu allowing the user to:

- Activate or deactivate the Child Lock.
- Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate the Low Power mode (Eco-Logic).
- Activate or deactivate the timing of the light (Eco light).

With the appliance in Stand-By status

1. Turn the programming knob to the right to activate the internal light.
2. Press and hold the programming knob down for at least 5 seconds.
3. Turn the programming knob right or left to change the setting status (**ON/OFF**).
4. Press the programming knob to go to the next mode.

Child Lock mode: This mode allows the appliance to lock the controls automatically after one minute of normal operation without any intervention by the user.



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

To release the lock temporarily during cooking, hold the programming knob down for 5 seconds. One minute after the last setting the lock will become active again.



If the temperature and function knobs are touched or their positions changed, the display will show **bLoC** for two seconds.



Even if the child lock mode is active, the appliance can be switched off immediately by pressing the function knob for 3 seconds.



Use


Showroom mode (for exhibitors only):

This mode allows the appliance to deactivate all heating elements, while keeping the control panel active.



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



If the mode is active, the  indicator light lights up on the display.

Low Power mode (Eco-logic): This mode allows the appliance to limit the power used.

Suitable for simultaneous use with other household appliances.



HI: normal power.

LO: low power.



Activating low power mode (Eco-logic) means that preheating and cooking times may be extended.



Keep warm

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



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

Timed light mode (Eco light)

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



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



The manual on/off control is always available with both settings by turning the programming knob to the right.



Cleaning and maintenance

4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

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

For easier cleaning, it is recommended to remove:

- The door
- The rack/tray support frames
- The seal (not on pyrolytic models).



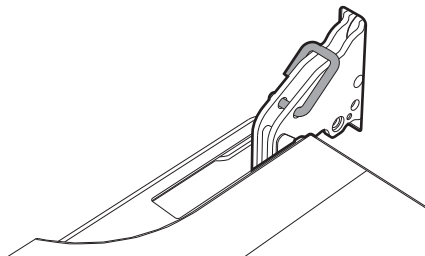
If you use specific oven cleaning products, it is recommended to operate the appliance at maximum temperature for about 15-20 minutes afterwards in order to burn off any residues.

4.3 Removing the door

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

To remove the door proceed as follows:

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



4.2 Cleaning the appliance



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

Advice for cleaning the oven cavity

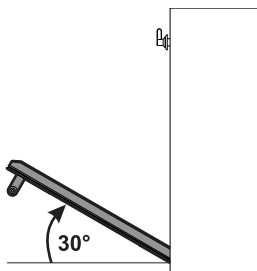
In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

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

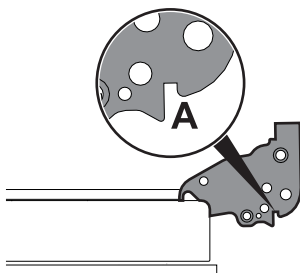
Before cleaning, remove all the parts that can be removed.



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



3. To replace the door, insert the hinges in the relative slots in the appliance, making sure that the grooved sections **A** are resting completely in the slots. Lower the door and once it is in place, remove the pins from the holes in the hinges.



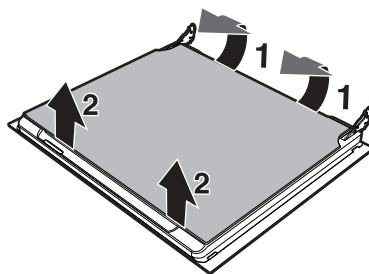
4.4 Cleaning the door glazing

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.

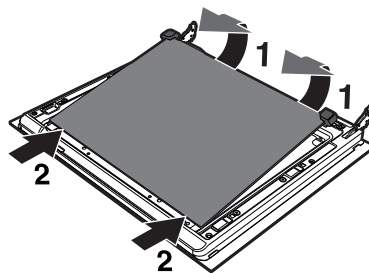
Removing the internal glass panels

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

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



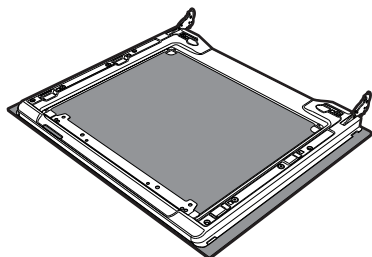
3. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.



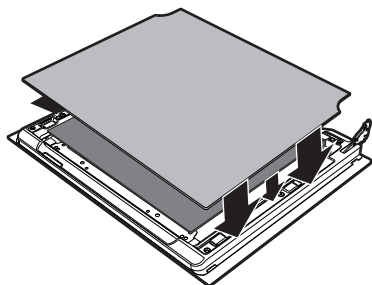


Cleaning and maintenance

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



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

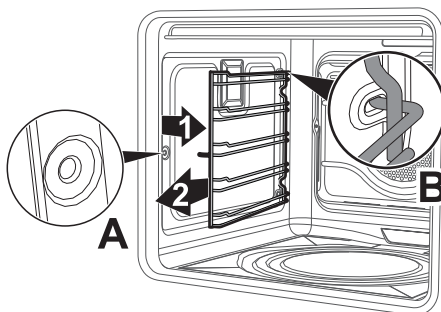


Removing rack/tray support frames

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

Removing the rack/tray support frames:

1. Pull the frame towards the inside of the oven cavity to unhook it from its groove **A**.
2. Then slide it out of the seats on the back **B**.
3. When cleaning is complete, repeat the above procedures to replace the rack/tray support frames.



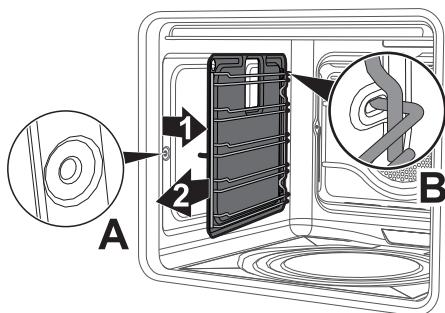


Removing self-cleaning panels and rack/tray support frames (on some models only)

Removing the self-cleaning panels and the rack/tray support frames enables the sides to be cleaned more easily.

Removing the rack/tray support frames:

1. Pull the frame towards the inside of the oven cavity to unhook it from its groove **A**.
2. Then slide it out of the seats on the back **B**.
3. When cleaning is complete, repeat the above procedures to replace the rack/tray support frames.



Regeneration of the self-cleaning panels (catalysis cycle) (on some models only)

The regeneration cycle of the self-cleaning panels is a cleaning method through heating suitable for removing small grease residues, not sugar-based ones.

1. First, clean the base and the upper guard (if present) using a microfibre cloth soaked in water and neutral washing up liquid. Rinse thoroughly.
2. Set a regeneration cycle by selecting a fan-assisted function at the maximum temperature for one hour.
3. If the panels are particularly dirty after the regeneration cycle, remove them and wash them with neutral washing up liquid. Rinse and dry them.
4. Put the panels back in the oven and set a fan-assisted function at a temperature of 180°C for one hour, in order to ensure that they are thoroughly dry.



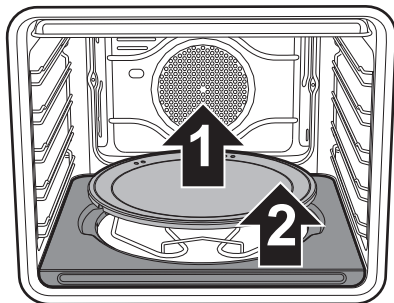
We recommend carrying out the self-cleaning panel regeneration cycle every 15 days.



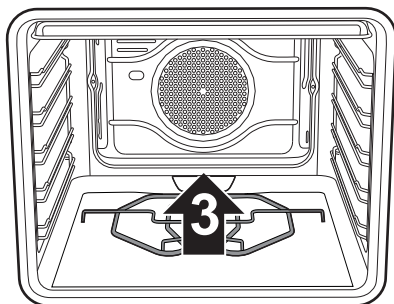
Cleaning and maintenance

On pizza models only:

Remove in sequence the pizza stone cover (1) and the base (2) on which it is placed. The base has to be raised a few millimetres and then removed by pulling it outwards.



Lift the end of the bottom heating element (3) a few centimetres and clean the bottom of the oven cavity.



Put the pizza stone base back in place, pushing it in until it is against the back of the oven cavity, and push it down so that the heating element plate fits into the base itself.

Cleaning the top of the oven cavity (on some models only - not on pyrolytic models)

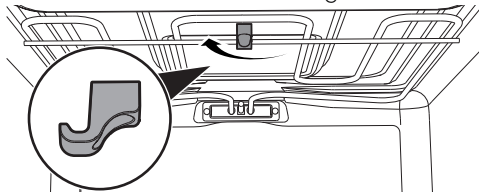


High temperature inside the oven during use
Danger of burns

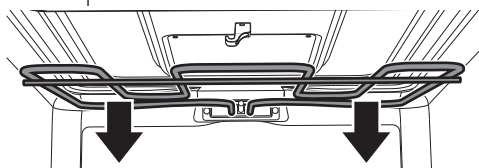
- The following must only be carried out when the oven is completely cold and switched off.

The appliance is equipped with a tilting grill element that allows the upper part of the oven cavity to be cleaned easily.

1. Slightly raise the roof heating element and rotate the retaining latch by 90° in order to release the heating element.



2. Carefully lower the heating element until it stops.



Improper use
Risk of damage to the appliance

- Do not excessively flex the element during cleaning.

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



4.5 Vapour clean (on some models only)



Vapour Clean is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the oven cavity very easily. The dirt residues are softened by the heat and water vapour to make them easier to remove.



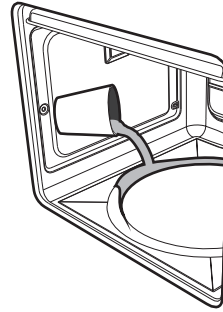
Improper use Risk of damage to surfaces

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

Preliminary operations

Before starting the Vapour Clean function:

- **For Multifunction models:** Completely remove all accessories from inside the oven.
- Remove the self-cleaning panels, if present (see "Removing self-cleaning panels and rack/tray support frames (on some models only)").
- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.

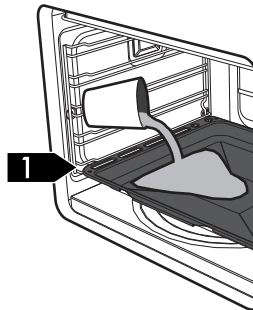


- **For models with pizza stone:** Remove the accessories from inside the oven cavity, apart from the rack/tray support frames.



We recommend that you place the cover in the housing on the bottom of the oven cavity in place of the pizza stone.

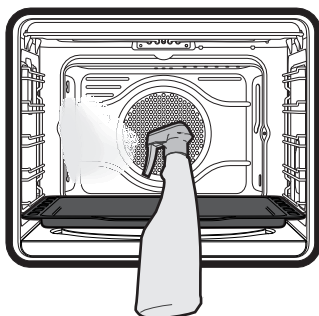
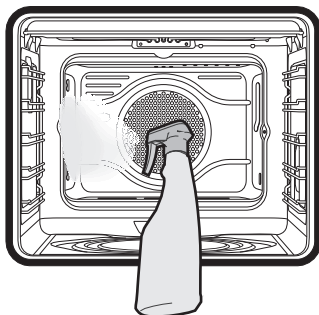
- Place a tray on the bottom shelf.
- Pour approximately 40 cc of water into the tray. Make sure it does not overflow from the tray.





Cleaning and maintenance

- **For Multifunction models and models with pizza stone:** Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.



We recommend spraying approx. 20 times at the most.

- Close the door.
- During the assisted cleaning cycle, wash the self-cleaning panels (if fitted), which were previously removed, separately using warm water and a small amount of detergent.

Vapour Clean setting



If the internal temperature is greater than that required for the Vapour Clean function, the cycle will be stopped immediately,

Stop will appear on the display and a buzzer will sound. Allow the appliance to cool down before activating the Vapour Clean function.

1. Press and turn the function knob to select the Vapour Clean function.



2. The duration of the Vapour Clean cycle will appear on the display.



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

3. Press the function knob to start the Vapour Clean cycle.








- At the end of the Vapour Clean cycle, "STOP" flashes on the display and a buzzer will sound that can be deactivated by opening the door or pressing/turning one of the two knobs.



Setting the programmed Vapour Clean cycle

The Vapour Clean start time can be programmed just like any other cooking function.

- After selecting the Vapour Clean function, press the programming knob. The display shows the current time, the temperature and the  indicator light comes on.
- Turn the programming knob to set the time you wish the Vapour Clean cycle to finish.
- Press the programming knob to confirm the parameters entered. The  and  indicator lights remain lit steadily and the appliance waits for the set start time to start the Vapour Clean cycle.

End of the Vapour Clean cycle

- Open the door and wipe away the less stubborn dirt with a microfibre cloth.
- Use a non-scratch sponge with brass filaments on hard to remove deposits.
- In case of grease residues use specific oven cleaning products.
- Remove any remaining water from inside the oven cavity.
- If present, replace the self-cleaning panels and the rack/tray support frames.

For improved hygiene and to avoid food being affected by any unpleasant odours:

- it is recommend that you dry the oven cavity using a fan-assisted function at 160°C for approximately 10 minutes.
- If fitted with self-cleaning panels, we recommend that you dry the oven cavity together with a catalysis cycle (see "Regeneration of the self-cleaning panels (catalysis cycle) (on some models only)").



We recommend wearing rubber gloves for these operations.



We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.



Cleaning and maintenance

4.6 Pyrolytic (on some models only)



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



Improper use Risk of damage to surfaces

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

Preliminary operations

Before starting the Pyrolytic cycle:

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

Setting the Pyrolytic cycle

1. Press and turn the function knob to select the Eco Pyrolytic or Pyrolytic function.



2. The duration of the Pyrolytic cycle will appear on the display.
3. Press and turn the programming knob to set the duration of the Pyrolytic cycle from a minimum of 2 hours to a maximum of 3 hours (except for the **PECo** function, the duration of which is 2 hours).
4. Press the programming knob to confirm the parameters entered.
5. Press the function knob to start the pyrolytic cycle.




Recommended pyrolytic cycle duration:

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



Pyrolytic


1. Approximately two minutes after the pyrolytic cycle has started the  indicator light comes on to indicate that the door has been locked by a device that prevents it from being opened.



It is not possible to select any function once the door lock device has been activated.

2. At the end of the Pyrolytic cycle, "STOP" flashes on the display and a buzzer will sound that can be deactivated by opening the door or pressing/turning one of the two knobs.



3. The door remains locked until the temperature inside the oven cavity returns to a safe level. Wait for the oven to cool down (the  indicator light turns off) and collect the residues deposited in the oven cavity using a damp microfibre cloth.



During the first Pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily substances used during manufacturing. This is absolutely normal and disappears after the first Pyrolytic cycle.



During the Pyrolytic cycle, the fans are louder due to a greater speed of rotation. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the Pyrolytic cycle, the fans will continue to operate for long enough to prevent overheating the sides of adjacent units and the front of the oven.







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



Cleaning and maintenance

Setting a programmed Pyrolytic cycle

It is possible to program the pyrolytic cycle start time just like any other cooking function.

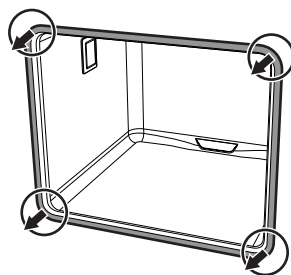
1. After selecting the Pyrolytic function and the duration of the cycle (excluding the Eco Pyrolytic), press the programming knob. The display shows the current time, the temperature and the  indicator light comes on.
2. Turn the programming knob to set the time you wish the Pyrolytic cycle to finish.
3. Press the programming knob to confirm the parameters entered. The ,  and  indicator lights remain lit steadily and the appliance waits for the set start time to start the Pyrolytic cycle.

4.7 Extraordinary maintenance

Removing and installing the door seal (not on pyrolytic models)

To remove the seal:

- Release the hooks in the 4 corners and pull the seal outwards.



To install the seal:

- Attach the hooks in the 4 corners of the seal.

Seal maintenance recommendations

The seals should be soft and flexible.

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

i

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.



Replacing the internal light bulb



Live parts

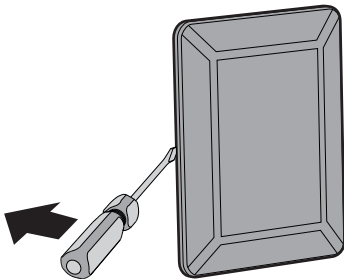
Danger of electrocution

- Unplug the appliance from the power supply.

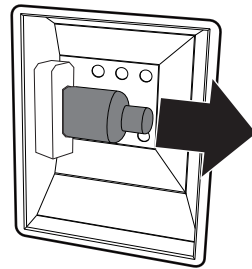
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



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

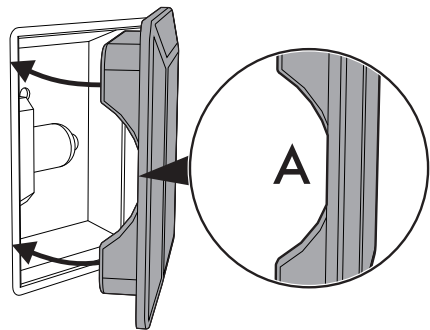


4. Slide the lamp out and remove it.



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

5. Replace the lamp with one of the same type (40W).
6. Replace the bulb cover. Make sure that the inner shaped 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

5 Installation

5.1 Electrical connection



Power voltage
Danger of electrocution

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

General information

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

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

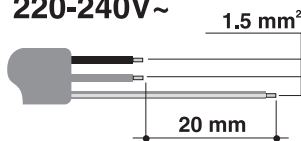
Do not remove this plate for any reason.

The appliance works at 220-240 V~.

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

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

220-240V~



Fixed connection

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

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

Connection with plug and socket

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

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

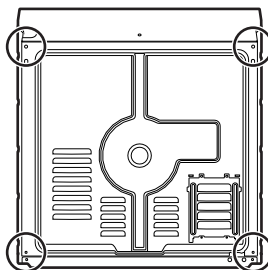
5.2 Cable replacement



Power voltage
Danger of electrocution

- Disconnect the mains power supply.

1. Unscrew the rear casing screws and remove the casing in order to access the terminal board.



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



5.3 Positioning



Heavy appliance
Crushing hazard

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



Pressure on the open door
Risk of damage to the appliance

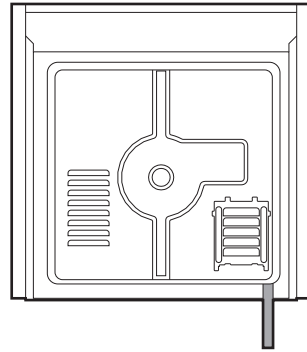
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



Heat production during appliance operation
Risk of fire

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

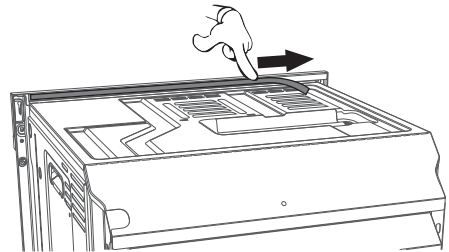
Position of the power cable



(rear view)

Front panel seal

Glue the seal provided to the rear of the front panel to prevent water or other liquids from leaking in.

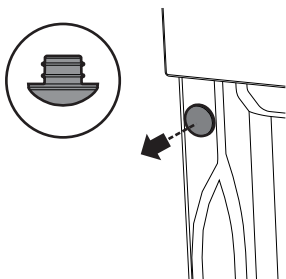




Installation

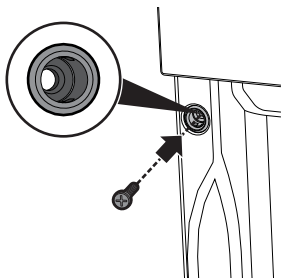
Fastening bushings

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

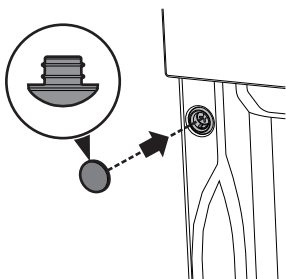


2. Mount the appliance into the recess.

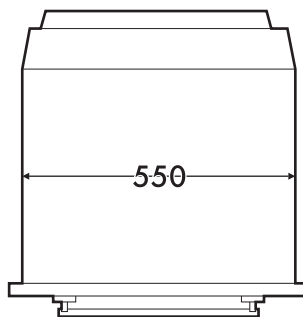
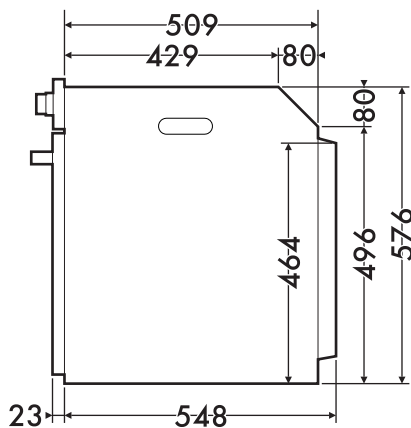
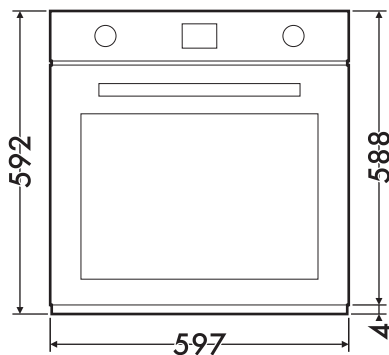
3. Secure the appliance to the piece of furniture using the screws.



4. Cover the bushings using the covers that were previously removed.



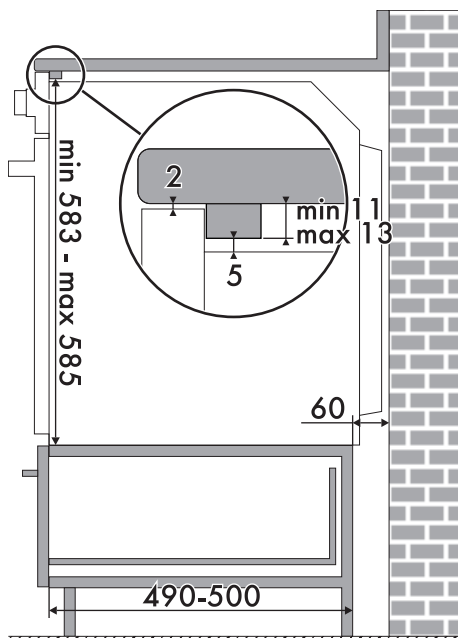
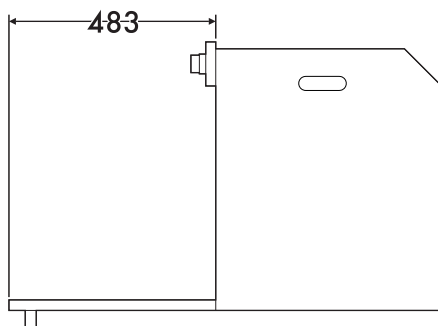
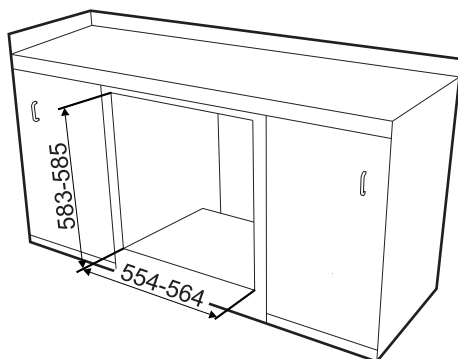
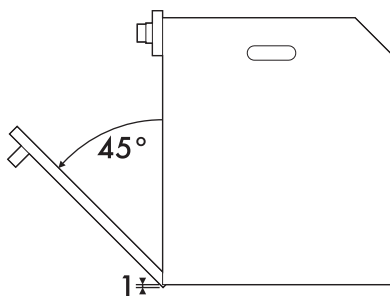
Appliance overall dimensions (mm)





Mounting under worktops (mm)

NE

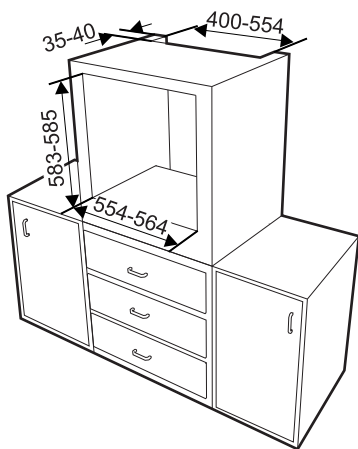


Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.

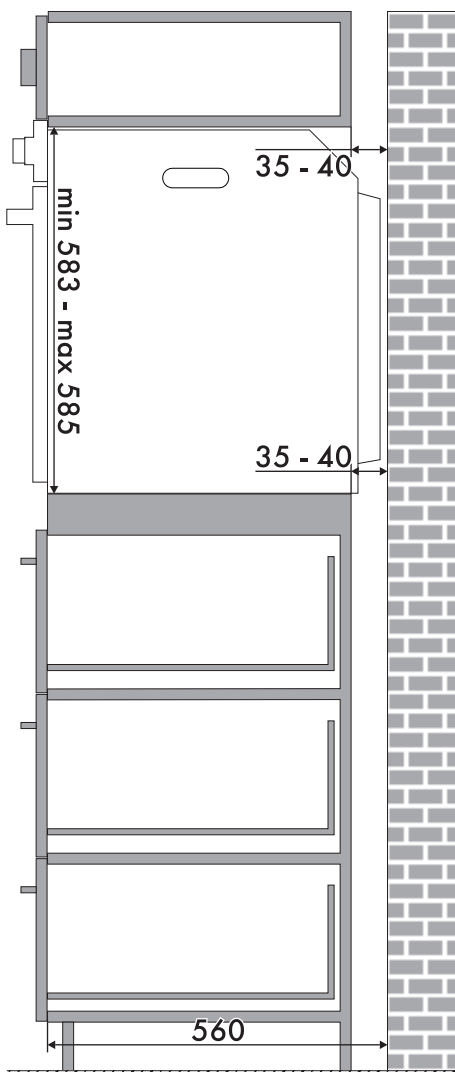


Installation

Mounting into a column (mm)



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





914777593/A