

1. INSTRUCTIONS FOR USE.....	45
2. SAFETY PRECAUTIONS.....	47
3. ENVIRONMENTAL RESPONSIBILITY .....	49
4. GET TO KNOW YOUR OVEN .....	50
5. AVAILABLE ACCESSORIES .....	51
6. USING THE OVEN.....	52
7. COOKING WITH THE OVEN .....	64
8. CLEANING AND MAINTENANCE .....	71
9. EXTRAORDINARY MAINTENANCE .....	77
10. INSTALLING THE APPLIANCE .....	82



**INSTRUCTIONS FOR THE USER:** these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.



**INSTRUCTIONS FOR THE INSTALLER:** these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.



Further product information is available from the website [www.smeg.com](http://www.smeg.com)



## 1. INSTRUCTIONS FOR USE



THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. IT SHOULD BE KEPT INTACT AND AT HAND FOR THE APPLIANCE'S ENTIRE LIFE CYCLE.

IT IS IMPORTANT TO CAREFULLY READ THIS MANUAL AND ALL THE INSTRUCTIONS CONTAINED HEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY COMPETENT PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING FOOD; IT IS CONSIDERED UNSUITABLE FOR ANY OTHER USE.

THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OTHER THAN AS INDICATED.



IF THE APPLIANCE IS INSTALLED ON BOATS OR IN CARAVANS, DO NOT USE IT AS A ROOM HEATER.



DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



THIS APPLIANCE IS MARKED ACCORDING TO EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS DIRECTIVE DEFINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



DO NOT REST ANY WEIGHT OR SIT ON THE OPEN DOOR OF THE APPLIANCE.



THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME HAS BEEN VISIBLY AFFIXED TO THE APPLIANCE.

**DO NOT REMOVE THIS PLATE FOR ANY REASON.**



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



TAKE CARE THAT NO OBJECTS ARE STUCK IN THE DOOR OF THE OVEN.



THE APPLIANCE BECOMES VERY HOT INSIDE DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



DO NOT USE STEEL SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACE.

USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR A MICROFIBRE CLOTH.

DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF THEY ARE ALLOWED TO SET FOR TOO LONG, THEY COULD RUIN THE ENAMEL COVERING THE INSIDE OF THE OVEN.



DO NOT USE PLASTIC KITCHENWARE OR CONTAINERS. THE HIGH TEMPERATURES INSIDE THE OVEN COULD MELT THE PLASTIC, DAMAGING THE APPLIANCE.



DO NOT USE SEALED TINS OR CONTAINERS IN THE APPLIANCE. OVERPRESSURE MAY OCCUR INSIDE THE CONTAINERS DURING COOKING, CREATING A DANGER OF EXPLOSION.



DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES WHERE FATS OR OILS COULD BE RELEASED. FATS AND OILS MAY CATCH FIRE.



DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM OR TINFOIL SHEETS DURING COOKING AND DO NOT PLACE PANS OR TRAYS ON IT TO AVOID DAMAGE TO THE ENAMELLED SURFACE.



IF THE SURFACES ARE STILL VERY HOT DURING COOKING, DO NOT POUR WATER DIRECTLY ONTO THE TRAYS. THE STEAM COULD CAUSE SEVERE BURNS AND DAMAGE TO ENAMELLED SURFACES.



ALL COOKING OPERATIONS MUST TAKE PLACE WITH THE DOOR CLOSED.



## 2. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.

GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.



BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.



IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.



IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: IF IT IS SWITCHED ON BY ACCIDENT, IT MAY CAUSE A FIRE.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THIS APPLIANCE MAY NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS RESPONSIBLE FOR THEIR SAFETY.



DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.



DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.



DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE.  
THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.



DO NOT MODIFY THIS APPLIANCE.



DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.  
DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.



**The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.**



## 3. ENVIRONMENTAL RESPONSIBILITY

### 3.1 Our environmental responsibility

---



Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that at the end of the useful life of the product, it must be collected separately from other refuse. Therefore, at the end of the product's working life, the user must deliver it to the appropriate differentiated collection centres for electrical and electronic waste, or deliver it back to the retailer when purchasing an equivalent product, on a one-for-one basis. Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliance's constituent materials. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

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

### 3.2 Your environmental responsibility

---

Our product's packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

**Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.**



Your old appliance also needs to be disposed of correctly.

**Important:** hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.



#### 4. GET TO KNOW YOUR OVEN



- 1** Control panel
- 2** Inside lights
- 3** Rack and tray support frames
- 4** Roof liner
- 5** Oven fan
- 6** Oven seal

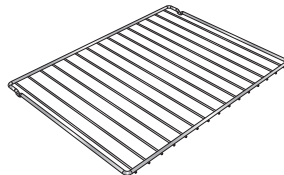




## 5. AVAILABLE ACCESSORIES

**NOTE:** Some models are not provided with all accessories.

**Rack:** for holding cooking containers.



**Oven tray:** for collecting fat from foods placed on the rack above.



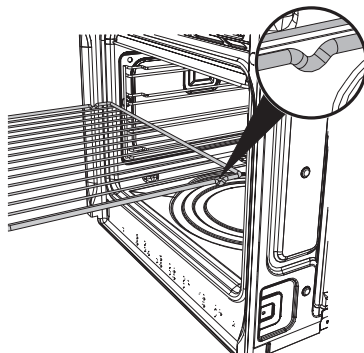
- Accessories available on request:  
Original supplied and optional accessories may be ordered from any Authorised Support Centre.
- Use original SMEG accessories only.

### 5.1 Using the rack or tray

The racks and trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side).

To remove the rack or tray, lift the front slightly.

**The mechanical lock must always face the back of the oven.**



Insert racks and trays fully into the oven until they come to a stop.



## 6. USING THE OVEN

### 6.1 Before using the appliance



- Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
- Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.
- Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in "8. CLEANING AND MAINTENANCE".

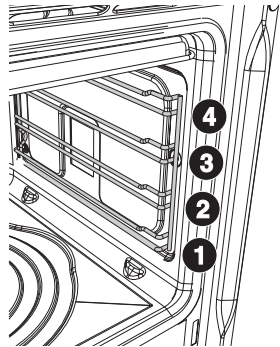


**Heat the empty appliance to the maximum temperature** in order to remove any manufacturing residues which could affect the food with unpleasant odours.

### 6.2 General Description

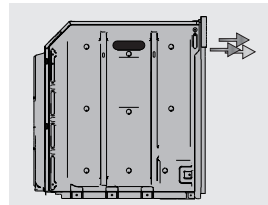
#### 6.2.1 Oven runners

The oven features **4 runners** for positioning trays and racks at different heights. The insertion heights are numbered from the bottom upwards (see figure).




#### 6.2.2 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



#### 6.2.3 Oven inside lights

The oven lights come on by selecting any function or setting the thermostat knob to the symbol .



## 6.3 Warnings and general advice for usage



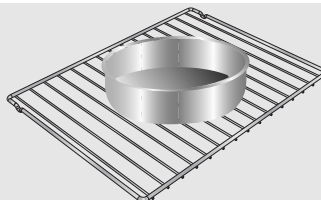
**All cooking operations must be carried out with the door closed.**



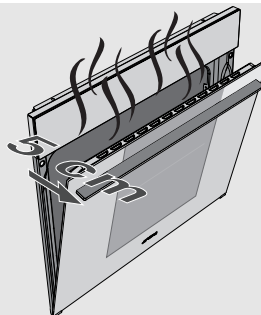
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



For the best cooking results, we recommend placing cookware in the centre of the rack.



To prevent any steam in the oven from causing problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. If you need to access the food, always leave the door open for as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

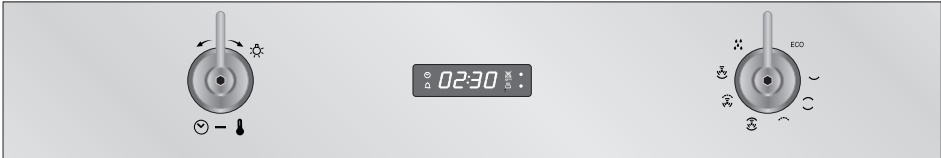


To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.



## 6.4 Description of the controls on the front panel

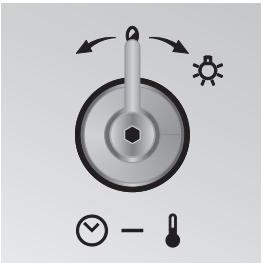
All the appliance's control and monitoring devices are located together on the front panel.



### Temperature selection knob

This knob can be used to: set the clock, select a temperature and the cooking time, and set cooking programmes.

(Temperature knob)



### Function selection knob

This knob can be used to select a function or to switch off the oven.

(Function selection knob)





## Multifunction model



## Pyrolytic model

The display indicates the current time and, during cooking programmes, it shows the remaining cooking time or the completion time.

During cooking, it also shows the cooking temperature set for the selected function.

### If the symbols to the side of the display are lit up, it means:



If flashing, it indicates that the time is being set; if steady it shows the normal display (on multifunction models only).



Indicates that the door lock is activated during the automatic cleaning phase (on pyrolytic models only).



Timer countdown activated.



Delayed-start timed cooking activated.



Child lock function ON (see 6.10 Secondary menu).



Timed cooking activated.



## 6.5 Operating modes

This appliance is designed to have two operating modes.



**STAND-BY mode:** this mode is set when the function selection knob is positioned on “0”. The appliance displays the current time.



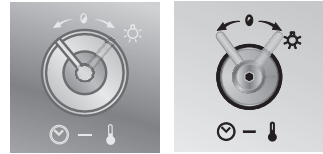
**ON mode:** this mode is set when the function selection knob is turned to any function and the selected temperature appears on the display, or the message “PYRO” if pyrolysis is taking place.

## 6.6 First use

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

Turn the temperature selection knob right or left to reduce or increase the displayed time.

Keep it in the turned position to reduce or increase more rapidly.



(Temperature knob)

A few seconds after the last adjustment is made, the time display will steady and the colon separating the hours from the minutes will flash to indicate the start of the countdown.



It may be necessary to alter the current time, for example due to daylight saving time; if so, hold the temperature selection knob turned to the right or left until the value changes.

It is not possible to change the time if the oven is ON.




## 6.7 Selecting a cooking function

To select a cooking function, turn the function selection knob right or left.




(Function selection knob)

Once the desired function has been selected, the oven will begin cooking at the pre-set temperature. Cooking itself is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly.

 flashes to indicate that this stage is in progress. When the preheating stage is over,



 will remain lit steadily and a buzzer will sound to indicate that the food can be placed inside the oven.



A cooking operation can be interrupted at any time by turning the function selection knob to “0”.

### 6.7.1 Modifying the preset temperature

The preset temperature for each function can be changed to suit the user's requirements.

At any time while cooking is in progress, turn the temperature selection knob right or left to increase or decrease the cooking temperature by 5 degrees at a time. *(Keep the knob turned to produce a faster increase or decrease).*



(Temperature knob)




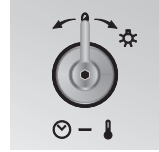
## 6.8 Using the timer



Warning: the timer does not stop the cooking process. It only warns the user that the preset number of minutes have passed.

The timer can be activated in any of the appliance's modes. Press the temperature selection knob and the display will show


00:00 (lit constantly) and  (flashing).

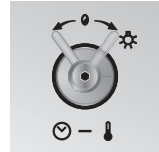


(Temperature knob)

Turn the knob right or left to set the minutes from 00:01 to 04:00.

A few seconds after the required duration is set,

 will stop flashing and stay on constantly; the countdown will start from that moment.

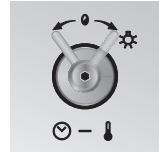


(Temperature knob)

At this point it is possible to select the desired cooking function and wait for the buzzer to sound, indicating that the cooking time is over.

To switch off the buzzer press the temperature selection knob, the  symbol will flash.

Another time can then be selected by turning the same knob right or left.




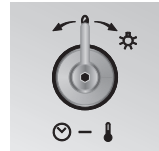
(Temperature knob)




If the timer was set in STAND-BY mode, when the oven is activated in ON mode (selection of a cooking operation), the counter remains active.

### Modifying the set data

Once the countdown has started, press the temperature selection knob.  will start flashing.



(Temperature knob)

Turn the knob right or left to modify the set period. A few seconds after the last change,  will stop flashing and the countdown will restart from the new value.



## 6.9 Programmed cooking

### 6.9.1 Semi-automatic cooking




Semi-automatic cooking is the function which allows a cooking operation to be started and then stopped after a specific length of time set by the user when the oven will switch off automatically.

Select a cooking function as described in "6.7 Selecting a cooking function".

Press the temperature selection knob twice.

The display will show the digits **00:00** and

 (flashing).




(Temperature knob)

Turn the knob right or left to set the number of minutes of cooking from 00:01 to 12:59 (*keep the knob turned to increase or decrease more quickly*).



(Temperature knob)

A few seconds after the desired duration is set,  will stop flashing and semi-automatic cooking will start from that moment.

At the end, the word STOP will be displayed.

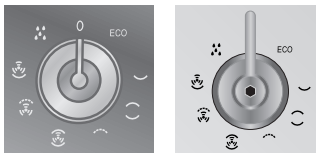
Cooking will be interrupted and a buzzer will sound which can be deactivated by pressing the temperature selection knob.

To select another cooking time in semi-automatic mode turn the same knob right or left. To extend the cooking time manually (if the food has not been cooked properly), press the temperature selection knob again. The appliance will restart its normal operation with the previously selected cooking settings.



(Temperature knob)

To switch off the appliance, turn the function selection knob to "0".




(Function selection knob)




### Modifying the set data

Once semi-automatic cooking has started, its duration can be changed.

When  is steady and the appliance is in the cooking phase, press the temperature selection knob.



(Temperature knob)

 will start to flash and the preset cooking time can be changed by turning the knob right or left.



(Temperature knob)


### 6.9.2 Automatic cooking




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

Select a cooking function as described in “6.7 Selecting a cooking function”.

Press the temperature selection knob twice.

The display will show the digits  and

 (flashing).




(Temperature knob)

Turn the knob right or left to set the number of minutes of cooking from 00:01 to 12:59 (*keep the knob turned to increase or decrease more quickly*).



(Temperature knob)


A few seconds after selecting the desired period,  will stop flashing and from that point it is possible to press the temperature selection knob to set the cooking end time.



(Temperature knob)





For safety reasons, when setting automatic cooking the user must first program a cooking duration and then set the cooking end time. It is not possible to set the cooking end time by itself without setting the cooking duration.

 will appear together with the cooking end time. To alter the value, turn the knob right or left.



(Temperature knob)

A few seconds after the last button is pressed,  and  will stop flashing and from that point the appliance will wait for the cooking start time.




When cooking is complete, the word STOP will appear, cooking will be interrupted and a buzzer will sound which can be deactivated by pressing the temperature selection knob.

To extend the cooking time manually (if the food has not been cooked properly), press the temperature selection knob. The appliance will restart its normal operation with the previously selected cooking settings.



(Temperature knob)



## Modifying the set data

When  and  are steady, press the temperature selection knob.  will start flashing; turn the knob right or left to change the set time.





(Temperature knob)



Press the temperature selection knob again,  will go out,  will start flashing and the cooking end time will be displayed. The cooking end time can be delayed by turning the knob right or left.





(Temperature knob)

A few seconds after the last change,  and  will appear (in steady mode) and automatic cooking will restart with the new settings.



(Temperature knob)



Once cooking has been programmed and before it starts, the symbol of the selected function will remain lit, as will the symbols  and .

## 6.10 Secondary menu

The appliance also has a concealed 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 low power mode.

When the appliance is in Stand-By mode, hold down the temperature selection knob for at least 5 seconds.



(Temperature knob)

The setting (ON / OFF) can be changed by turning the temperature selection knob right or left.



(Temperature knob)



Press the temperature selection knob to go to the next setting.



(Temperature knob)

## 6.10.1 Child lock mode

By activating this mode, after one minute of operation without any intervention from the user, the controls will automatically be locked,



indicated by  lighting up.

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



(Temperature knob)



If the symbols on touch-sensitive zones are pressed or the positions of the thermostat knob and function selection knob are changed, the word "BLOC" will appear for two seconds.

## 6.10.2 Show room mode (for exhibitors only)

By activating this mode, the oven deactivates all the heating elements, while keeping the control panel active. To use the oven normally, set this mode to OFF.



## 6.10.3 Low power mode

Activating this mode limits the power used by the appliance.

**HI** ; normal power - **LO** ; low power



Activating low power mode means that preheating and cooking times may be extended.



## 7. COOKING WITH THE OVEN

### ECO:

ECO

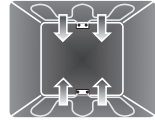
Using the grill and the lower heating element in combination is particularly suitable for cooking on a single runner only, as it provides low energy consumption.



### STATIC:



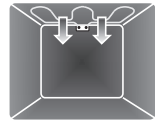
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any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



### GRILL:



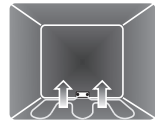
The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly. (3rd or 4th runner).



### BOTTOM:



the heat coming solely from the bottom makes it possible to complete the cooking of foods that require a greater basic temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



### FAN-ASSISTED STATIC:



The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, you are advised to use the 1st and 3rd runners).



### FAN-ASSISTED GRILL:



The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork). We recommend using the 3rd runner.





## FAN-ASSISTED BOTTOM:




The combination of the fan with just the lower 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.




## 7.1 Cooking advice and instructions

---

### 7.1.1 General advice

**We recommend preheating the oven before putting the food in.** Do not place foods inside the oven until  on the display stops flashing and the beep has sounded to confirm that the programmed temperature has been reached.

For cooking on several levels, we recommend using a fan-assisted function  to achieve uniform cooking at all heights.

In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).

### 7.1.2 Advice for cooking meat

Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.

We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard, it is ready; if not, it needs another few minutes cooking.

### 7.1.3 Advice for cooking desserts and biscuits

Use dark metal moulds for desserts: they help to absorb the heat better.


The temperature and the cooking duration depend on the quality and consistency of the dough.


Check whether the dessert is cooked all the way 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.



### 7.1.4 Advice for cooking with the Grill and the Fan-assisted grill

Using the Grill function , meat can be grilled even when it is put into the oven cold; preheating is recommended if you wish to change the effect of the cooking.

With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.

We recommend placing the food at the centre of the rack.

## 7.2 To save energy

















---

To save energy during use of the appliance, the following instructions may be followed:

- 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.
- When the appliance is not in use, switch it off completely by setting it to OFF (see 6.5 Operating modes).
- Use the ECO function for cooking on a single runner.
- Activate low power mode (see 6.10.3 Low power mode)
- Keep the inside of the appliance clean at all times.





















## 7.3 Cooking process information table

DISHES	WEIGHT	FUNCTION
<b>FIRST COURSES</b>		
LASAGNE	3 kg	 Static
OVEN-BAKED PASTA		 Static
<b>MEAT</b>		
ROAST VEAL	1 kg	 Fan-assisted static
LOIN OF PORK	1 kg	 Fan-assisted static
SHOULDER OF PORK	1 kg	 Fan-assisted static
ROAST RABBIT	1 kg	 Fan-assisted static
TURKEY BREAST	1 kg	 Fan-assisted static
ROAST NECK OF PORK	1 kg	 Fan-assisted static
ROAST CHICKEN	1 kg	 Fan-assisted static
<b>GRILLED MEATS</b>		
PORK CHOPS		 Fan-assisted grill
FILLET OF PORK		 Grill
FILLET OF BEEF		 Grill
LIVER		 Fan-assisted grill
SAUSAGES		 Fan-assisted grill
MEAT BALLS		 Grill
<b>FISH</b>		
SALMON TROUT	0.7 kg	 Fan-assisted static



RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES	
1 or 2	220 - 230	40 - 50	
1 or 2	220 - 230	40	
2	180 - 190	70 - 80	
2	180 - 190	70 - 80	
2	180 - 190	90 - 100	
2	180 - 190	70 - 80	
2	180 - 190	110 - 120	
2	180 - 190	110 - 120	
2	190 - 200	60 - 70	
		1ST SURFACE	2ND SURFACE
4	250 - 280	7 - 9	5 - 7
3	250 - 280	9 - 11	5 - 9
3	250 - 280	9 - 11	9 - 11
4	250 - 280	2 - 3	2 - 3
3	250 - 280	7 - 9	5 - 6
3	250 - 280	7 - 9	5 - 6
2	160 - 170	35 - 40	



DISHES	WEIGHT	FUNCTION
<b>PIZZA</b>		 Fan-assisted static
<b>BREAD</b>		 Fan-assisted static
<b>FOCACCIA</b>		 Fan-assisted static
<b>DESSERTS</b>		
DOUGHNUT		 Fan-assisted static
FRUIT TART		 Fan-assisted static
FRUIT TART		 Static
SHORT PASTRY		 Fan-assisted static
JAM TARTS		 Fan-assisted static
PARADISE CAKE		 Fan-assisted static
PARADISE CAKE		 Static
ECLAIR		 Fan-assisted static
LIGHT SPONGE CAKE		 Fan-assisted static
RICE PUDDING		 Fan-assisted static
RICE PUDDING		 Static
CROISSANTS		 Fan-assisted static
APPLE PIE		 Static
CROISSANTS (on multiple runners)		 Fan-assisted static
SHORT PASTRY BISCUITS (on multiple runners)		 Fan-assisted static

The times indicated in the following tables do not include the preheating times and are provided as a guide only. Always make sure to preheat and load the

oven when  is lit steadily.



RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
1	280	8
2	190 - 200	30 - 35
2	180 - 190	15 - 20
2	160 - 170	50 - 55
2	160 - 170	30 - 35
2	170	35 - 40
2	160 - 170	20 - 25
2	170	20 - 25
2	160 - 170	50 - 60
2	170	50 - 60
2	150 - 160	40 - 50
2	150 - 160	45 - 50
2	160	40 - 50
2	170	50 - 60
2	160	25 - 30
3	180	60
1 and 3	160 - 170	16 - 20
1 and 3	160 - 170	16 - 20



For cooking on multiple runners, we recommend that you use functions



only, and the 1st and 3rd runners.



## 8. CLEANING AND MAINTENANCE



**NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.**



We recommend the use of cleaning products distributed by SMEG.

### 8.1 Cleaning stainless steel

---

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

### 8.2 Ordinary daily cleaning

---

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

**How to use:** pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

### 8.3 Food stains or residues

---

Do not use steel sponges or 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.



### 8.4 Cleaning the door glazing

---

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.



Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads).

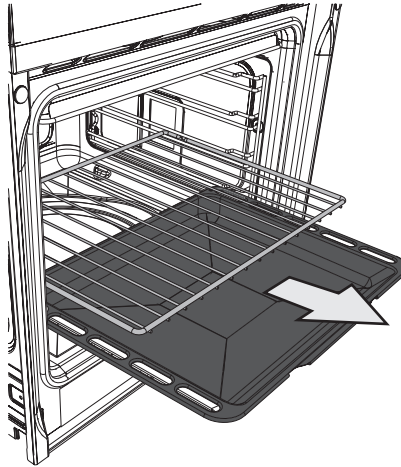
Do not use rough or abrasive materials or sharp metal scrapers for cleaning the oven's glass doors since they may scratch the surface.



## 8.5 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

- Take out all removable parts.
- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see “9.2 Removing the door”).

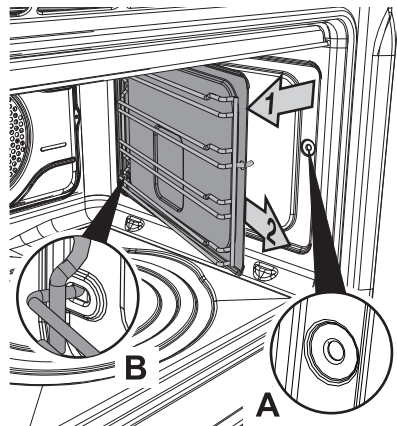


The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

### 8.5.1 Removing guide frames

Removing the guide frames and self-cleaning panels makes it easier to clean the side parts, and it also needs to be done whenever the assisted cleaning cycle is used (only available on some models).

- To remove the guide frames, pull the frame towards the inside of the oven to unhook it from its housing **A**, then slide it out of the seats at the back **B**.
- When cleaning is complete, repeat the above procedures to put the guide frames back in.





## 8.6 VAPOR CLEAN: assisted oven cleaning (in some models only)



VAPOR CLEAN is an assisted cleaning procedure which facilitates the removal of grease and oily residues. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.



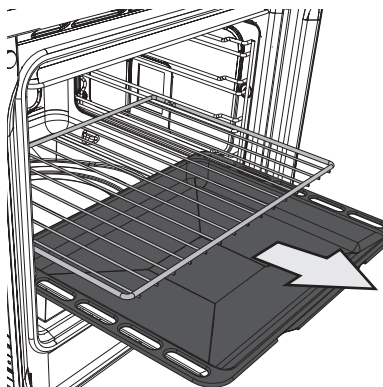
Before starting the assisted cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.



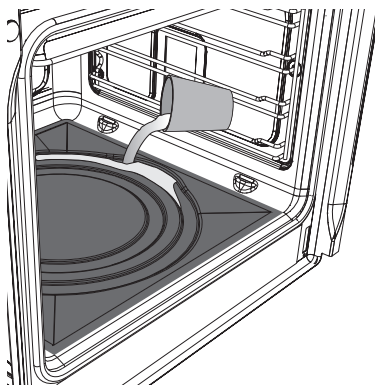
Carry out assisted oven cleaning operations only when the oven is cold.

### 8.6.1 Before starting the assisted cleaning cycle

- Completely remove all accessories from inside the oven. The roof lining can be left inside the oven.

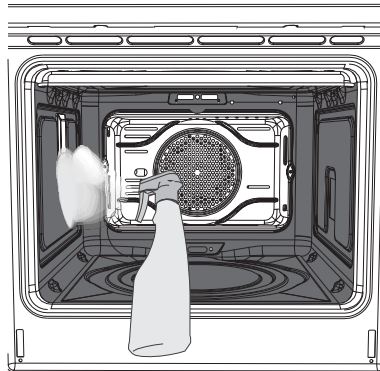


- Remove the guide frames and self-cleaning panels as described in 8.5.1 Removing guide frames.
- Pour approx. 40cl (equivalent to about two glasses) of water onto the floor of the oven (as shown in the figure). Make sure it does not overflow out of the cavity.





- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Aim the spray towards the side walls, roof and floor (the coloured zone on the figure to the side shows where the solution can be sprayed).



Do not spray excessive amounts of the water and washing up liquid solution. We recommend spraying approx. 20 times at the most.


- Close the door and set the assisted cleaning cycle.
- During the assisted cleaning cycle, wash the self-cleaning panels which were previously removed separately with warm water and a small amount of detergent.



## 8.6.2 Setting the assisted cleaning cycle




The assisted cleaning cycle can be only be activated when the oven is cold. If it is activated when the inside of the oven is still hot, the word STOP will appear on the display.

Turn the function selection knob to select the VAPOR CLEAN  cleaning cycle.



(Function selection knob)

To start the cleaning cycle (VAPOR CLEAN), the temperature selection knob must be pressed.

 will light up to show that the cleaning phase is in progress.



(Temperature knob)

The display will show the temperature at which the cleaning cycle is taking place and the remaining time.



**Parameters such as the duration and temperature of the cleaning cycle cannot be modified.**



### 8.6.3 End of the assisted cleaning cycle



The water remaining at the end of the assisted cleaning cycle cannot be left inside the oven for long (for example overnight).



You are advised to wear a pair of gloves during these processes.



Do not use abrasive sponges on the deflector or self-cleaning panels.

At the end of the cleaning cycle:

- open the door and wipe away the less stubborn dirt with a microfibre cloth. Use an anti-scratch sponge with brass filaments on more difficult encrustations (we recommend removing the door to facilitate access to restricted spaces);
- dry the oven with a microfibre cloth;
- reposition the self-cleaning panels and the oven runners.

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried and the self-cleaning panels are simultaneously regenerated using a fan function at the maximum temperature for approximately 60 minutes. To set the function, see “6.7 Selecting a cooking function”.



## 9. EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. The following instructions describe how to carry out these minor maintenance operations.



**Before any intervention that requires access to live parts, disconnect the power supply of the appliance.**

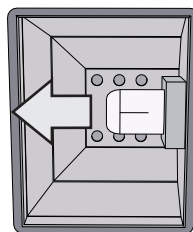
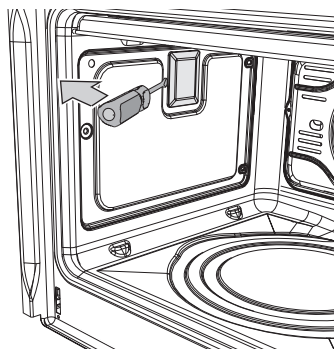
### 9.1 Replacing the light bulb

If a light bulb needs to be replaced because it is worn or burnt out (in multifunction models remove the guide frames; see “8.5.1 Removing guide frames”).

Remove the bulb cover using a tool (e.g. a screwdriver).

Remove the bulb by unscrewing it as shown.

Replace the cover correctly, so that the moulded part of the glass is facing the door.

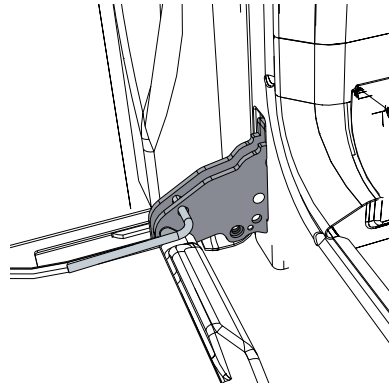


Press the cover down as far as it will go so that it attaches completely to the bulb support.

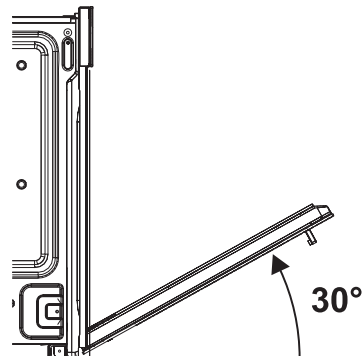


## 9.2 Removing the door

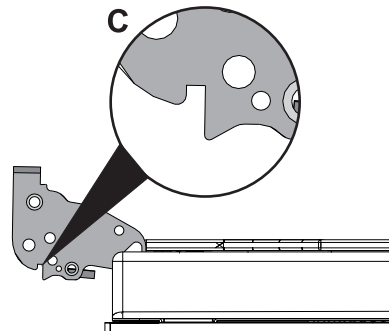
Open the door completely.  
Insert two pins into the holes indicated **A** in the two hinges towards the back of them until they engage.



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



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

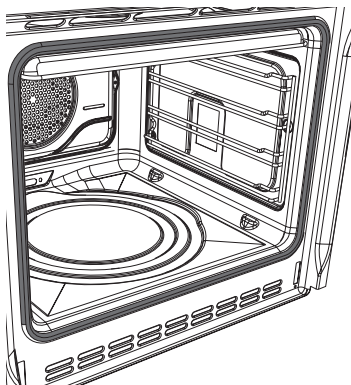




## 9.3 Removing the door seal

### For multifunction models only:

To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the fasteners.



## 9.4 Removing the internal glass panels

The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 9.2 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels.

The glass panels of the door can be completely removed by following the instructions provided below.



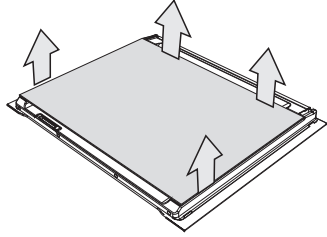
**Warning:** before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in "9.2 Removing the door". This operation may have to be repeated during the glass removal process if the door is accidentally freed.



1

**Removing the internal glass panel:**

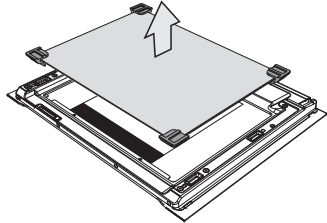
- Remove the internal glass panel by pulling it upwards, following the movement indicated by the arrows. Doing this detaches the 4 pins attached to the glass from their slots in the oven door.



2

**Removing the middle glass panes:**

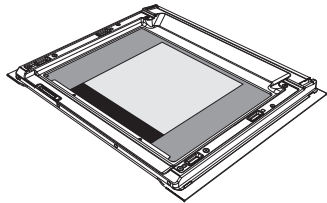
- Multifunction models have a single middle panel. Remove the middle panel by lifting it upwards.



3

**Cleaning:**

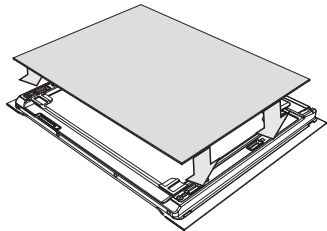
- It is now possible to clean the external glass panel and the panes removed previously. Use absorbent kitchen roll. In the case of stubborn dirt, wash with a damp sponge and neutral detergent.



4

**Replacing the glass panels:**

- Replace the panels in the reverse of the order in which they were removed.
- Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure.





## 9.5 What to do if...

- The oven display is completely off
- Check the mains power supply.
  - Check whether an omnipolar switch upstream of the oven supply line is in the “ON” position.
- The oven does not heat up
- Check whether it has been set in “showroom” mode, for further details see “6.10 Secondary menu”.
- The controls do not respond.
- Check whether it has been set in “child lock” mode, for further details see “6.10 Secondary menu”.
- The cooking times are longer than those indicated in the table.
- Check whether it has been set in “PO” mode, for further details see “6.10 Secondary menu”.
- After the automatic “pyrolysis” cleaning cycle (only in some models) it is not possible to select a function.
- Verify whether the door locking device has switched off. If it has not, the oven has a protection device that does not allow functions to be selected while the door locking device is active. This is because the temperature inside the oven is still too high to permit any type of cooking.
- The display shows ERR 4 (in pyrolytic models only)
- The door lock has not properly attached to the door. This might be because the door was accidentally opened during its activation. Switch off the oven and switch it on again, waiting a few minutes before selecting a new cleaning cycle.
- If the door is opened during a fan-assisted function, the fan stops.
- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.



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



## 10. INSTALLING THE APPLIANCE

### 10.1 Electrical connection



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 earth in compliance with electrical system safety regulations.

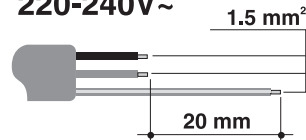


If a fixed connection is being used, fit the power line with an omnipolar circuit-breaker in accordance with the installation rules, located in a position which is easy to reach and near the appliance.



If a plug and socket connection is being used, make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and a risk of burns.

**Operation at 220-240 V~:** use a H05V2V2-F type **220-240V~** three-core cable (3 x 1.5 mm<sup>2</sup>).



The end to be connected to the appliance must have an earth wire (yellow-green) at least 20 mm longer than the others.



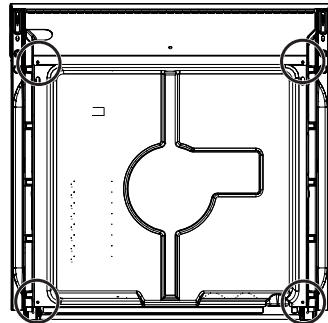
**WARNING:** The values indicated above refer to the cross-section of the internal conductor.

### 10.2 Cable replacement

Should the supply cable need replacing, remove the back guard by unscrewing the screws to gain access to the terminal.

Replace the cable. The cable cross-section must be no less than 1.5 mm<sup>2</sup> (3 x 1.5) (see 10.1 Electrical connection).

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



**WARNING:** The tightening torque of the screws of the terminal supply wires must be **1.5 - 2 Nm**.



## 10.3 Positioning the oven



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



*We recommend installing the oven with the help of a second person.*

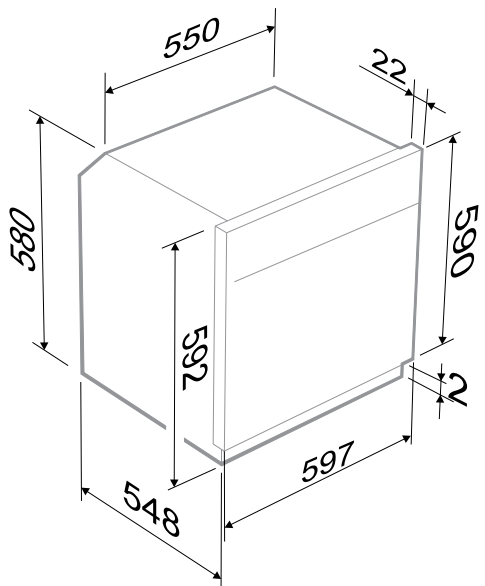


*The base on which the oven is resting must be complete as shown in the illustrations below.*

The oven is designed for mounting into any piece of furniture as long as it is heat-resistant (90°C). The adjacent figure shows the general dimensions of the appliance.

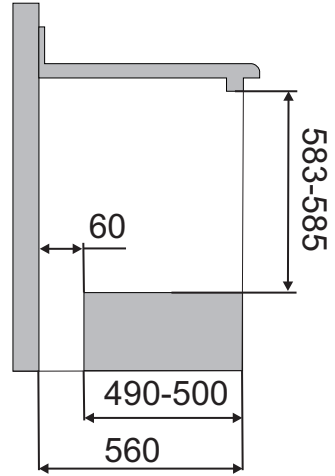
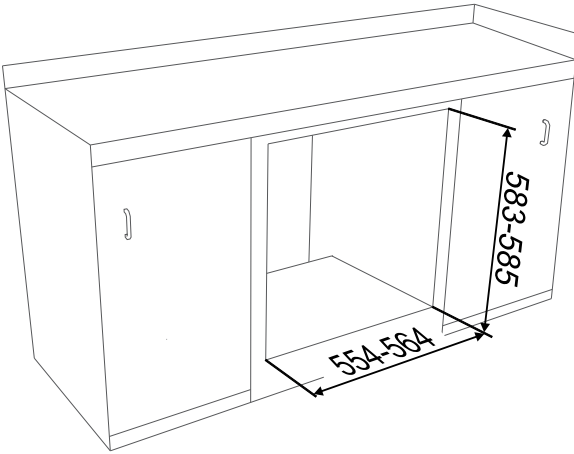
For **installing under a work top**, follow the dimensions given in paragraph "10.3.1 Positioning underneath worktops".

When **installing in tall units**, comply with the dimensions shown in paragraph "10.3.2 Positioning in tall units", bearing in mind that the top/rear of the unit must have an opening 35-40 mm deep.





### 10.3.1 Positioning underneath worktops



### 10.3.2 Positioning in tall units

