Contents

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

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Children must be kept at a safe distance.

- Never touch the heating elements during use.

- Keep children under eight years of age at a safe distance if they are not constantly supervised.

- Children must not be allowed to play with the appliance.

- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.

- Switch the appliance off immediately after use.

- 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.

- Cleaning and maintenance must not be carried out by unsupervised children.

- Do not clean the appliance immediately after switching it off, rather wait for it to cool down.

- Have authorised persons carry out installation and assistance interventions according to the standards in force.

- Do not modify this appliance.

- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.

- Do not try to repair the appliance yourself or without the intervention of authorised persons.

- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts, as they could cause them to break.

- Use wooden or plastic utensils.

- Do not seat on the appliance.

- Do not use steam jets to clean the appliance.

- Do not obstruct ventilation openings and heat dispersal slots.

- Never leave the appliance unattended during cooking operations where fats or oils could be released.

- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.
- Do not remove the seal on the front of the oven.

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 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.

1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.4 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.

• 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.

1.5 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 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.

1.7 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.

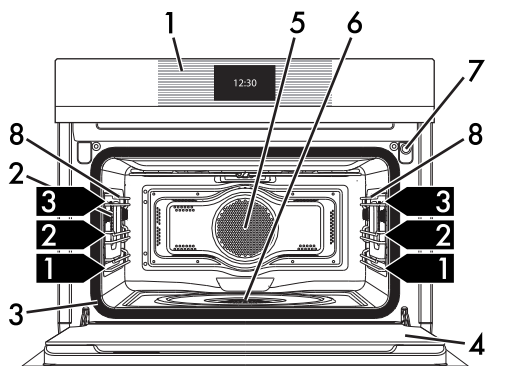Safety instructions

Information

Advice

1. Sequence of instructions for use.

• Standalone instructions.

2 Description

2.1 General Description

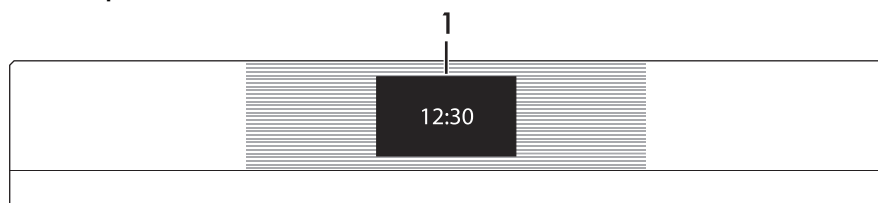

1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

6 Evaporation tray

7 Water supply tube

8 Rack support frames

1,2,3... Frame shelf

2.2 Control panel

1 Display

The touchscreen display allows you to interact with the device. Press the icons to access the various available functions. The display will show all operational parameters, such as: selected function, pre-set cooking programs or time/temperature settings.

In general, press the symbol [home icon] to return to the previous menu or end a function; press the symbol [check icon] to confirm the selected options.

2.3 Other parts

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 oven 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.

Interior lighting

The appliance's interior lighting comes on:

• When the door is opened.

• When any function is selected, apart from the Descaling [▣], Sabbath mode [▯] and Vapour Clean [▨] function.

• Press the symbol [☀] to manually activate the oven light or the symbol [♁] to deactivate it during use.

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).
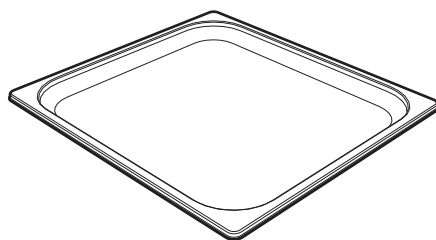
> **i** When the door is open, it is not possible to turn off the interior lighting.

2.4 Available accessories

Perforated tray
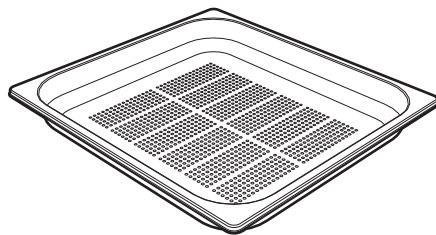
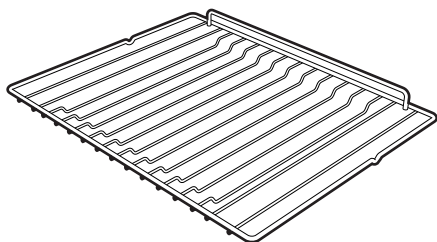Useful when steaming fish and vegetables.

Tray

Useful when cooking cakes (with cooking times of less than 25 minutes or without steam), rice, beans and cereals. It is also essential for collecting liquids produced by steaming or defrosting foods in the perforated tray above.

Rack

Useful for supporting containers with food during cooking.

Evaporation tray cover

Useful for distributing the steam uniformly inside the oven.

Sponge

Useful for removing condensation and the remaining water from the oven.

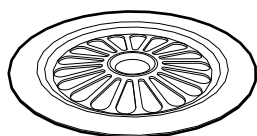**i** Some models are not provided with all accessories.

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i The accessories intended to come into contact with food are made of materials in accordance with the provisions of current legislation.
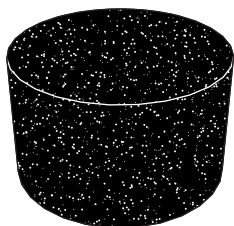
i Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

2.5 Other cooking containers

• You can also use your own containers for cooking as long as they are high temperature resistant.

• It is recommended to use metal containers for steaming. Metal promotes a better distribution of heat when cooking foods.

• It is normal for metal containers to deform during high temperature cooking but they return to their original shape when they cool down.

• Thick ceramic plates may require more heat than is necessary. Longer cooking times may be required.

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.
- Open the appliance door carefully during or after cooking.
- Take care because steam may not be visible at certain temperatures.
- Do not cook dishes containing large quantities of strong alcoholic beverages. Alcohol vapour inside the oven could ignite.
- 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 enamelled surfaces

- When steaming, always place the tray below the perforated tray in order to catch any drips.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- The base of the oven and the evaporation tray must always be left free.
- Dishes must be heat and steam resistant.
- Do not use silicon moulds when steaming.
- 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.

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! 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 at the maximum temperature for at least 20 minutes to burn off any residues left by the manufacturing process (see 3.4 Using the oven).
5. You must set the current time in order to start using the appliance (see "Setting the time").

3.3 Using the accessories

Racks

Racks have to be inserted as far as they can go into the side guides.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.
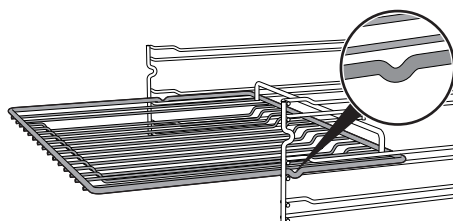
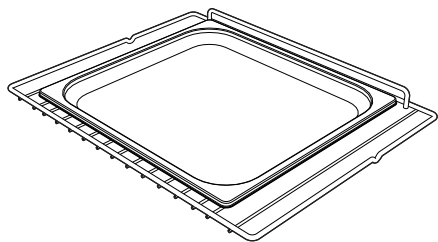Carefully insert the racks as far as they will go into the oven.

Before using for the first time, clean the racks in order to remove any manufacturing residues.
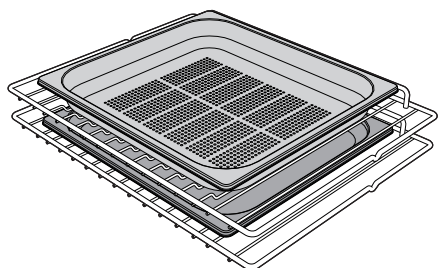
Trays

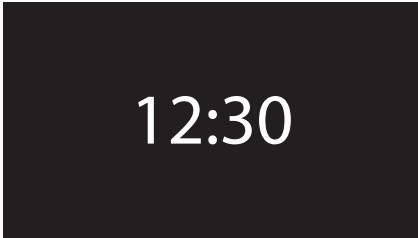The tray should be placed into the hollow of the rack.

The perforated tray should be placed in the hollow of the rack above the tray. In this way it is possible to collect the liquids separately from the food that is being cooked (configuration 2 + 1, see "Predefined programs table").

3.4 Using the oven

Setting the time

12:30

On the first use, or after a power failure, **00:00** will flash on the appliance's display. In order to be able to start any cooking operation, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language).

Press the control knob to enter the settings menu.

> ℹ️ The appliance language is set to "English" by default.

> ✏️ When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

Use

EN

Home screen

Press the time on the display. It is now possible to select the various available functions on the "home screen" of the appliance.

1 Settings
2 Preset programs
3 Cooking functions
4 Special functions
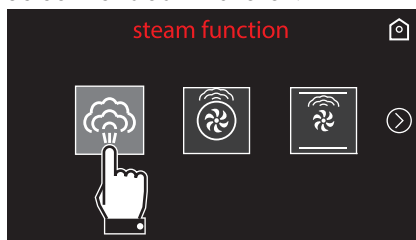5 Personal programs

Steam function settings

> **i** Do not place food or any other object directly on the bottom of the oven. The base of the oven and the evaporation tray must always be left free.

1. Place the food inside the oven.
2. Press the time shown on the display to activate the appliance.
3. Select the **cooking functions** icon on the "home screen".

4. Select the "steam" function.

5. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).
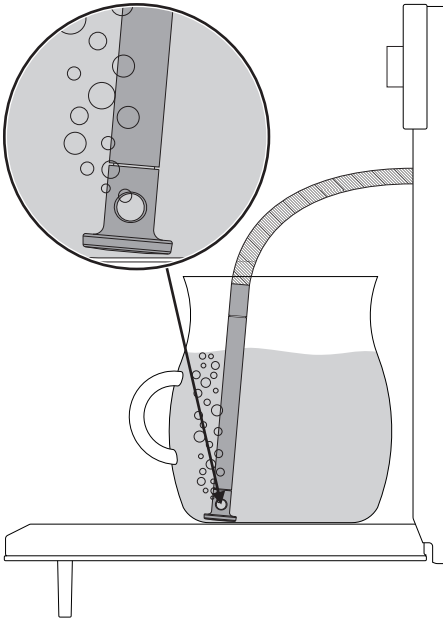

6. Press the symbol ⊘ to confirm.

> ℹ️ Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.

A request to fill the reservoir with water is shown on the display.
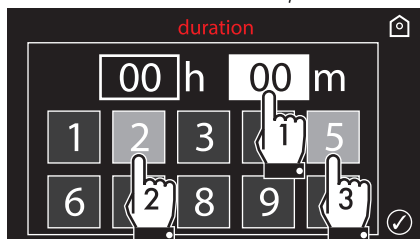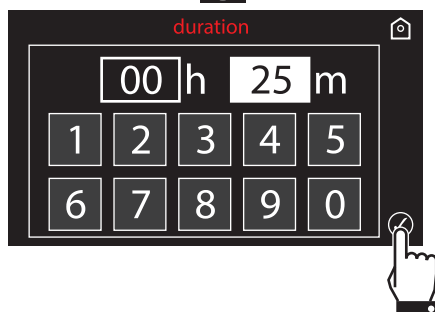
Filling the reservoir

> ✎
> • Use cold tap water which is not too hard, softened water or still mineral water.
> • Do not use distilled water, tap water with a high chloride content (> 40 mg/l), or other liquids.

7. Fill a container (e.g. a jug) with sufficient water for the cooking duration.

8. Open the oven door.

9. Rest the container on the open door.

> ℹ️ PLEASE NOTE: the container with the water must not weigh more than 5 kg total.

14

EN
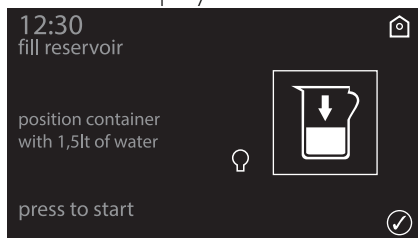
10. Extract the tube and immerse it in the container until the end reaches all the bottom way to the bottom.

11. Press the symbol ⊘ to start filling the reservoir with water.

```
12:30                          ⌂
fill reservoir

                    ☀      [cup icon]

reservoir filling
▬▬▬▬▬
```
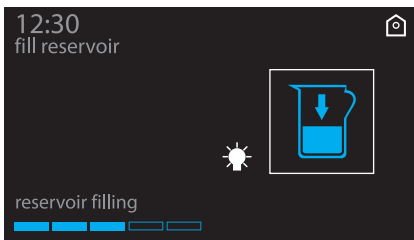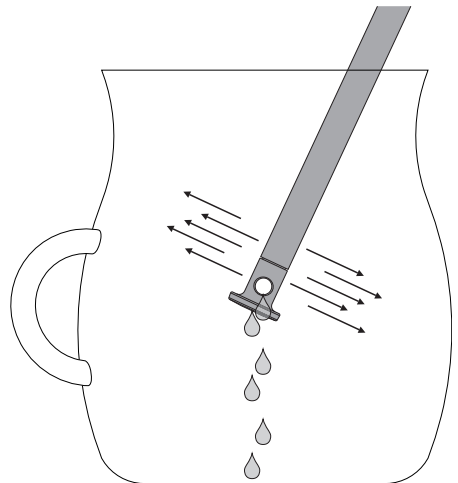
ℹ The appliance will automatically draw the quantity of water necessary for cooking on the basis of the set duration.

ℹ In the event that the water runs out, the appliance will automatically stop the cooking process, a buzzer will sound and the display will show a request to fill the reservoir with water.

12. When it finishes, the display will indicate that it is possible to begin the steam function.

```
12:30                          ⌂
steam              100°

♨ 00 h 25 m      ⏱   [cloud icon]
                 ☀

press to start
                              ⊘
```

13. Shake the tube to remove any residual water.

15

20. Press the symbol ✅ to confirm the end of cooking time (for example 13:30).

The appliance waits for the delay start time.

```
12:30                    90°    ⌂
steam

🍲 00 h 25 m       ⏱
🍲 13:30              ♀

cooking start in
00 h 35 m
```

✏️ If programmed cooking has been set (in our example, ending at 13.30), the cooking will begin at a time depending on the set parameters.

✏️ Press and hold the return symbol ⌂ for a few seconds to immediately interrupt cooking at any time and return to the main menu.

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

Preheating stage

Steaming is always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

A progressive increase in the temperature reached indicates that this stage is in progress.

```
13:02                    90°    ⌂
steam

🍲 00 h 25 m       ⏱
🍲 13:30              ♀

automatic pre-heat
■■■■□□
```

When the preheating finishes, the temperature will have reached the maximum level set.

```
13:04                    90°    ⌂
steam

🍲 00 h 25 m       ⏱
🍲 13:30              ♀

automatic pre-heat
■■■■■■
```
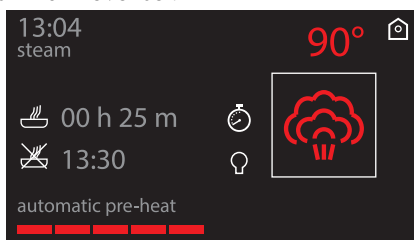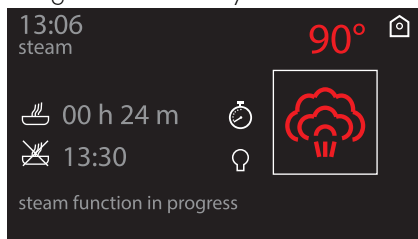
✏️ If cooking has just been performed with temperatures greater than 100°C, you must wait for the oven to cool in order to use the steam function.

A buzzer sounds to indicate that cooking has begun automatically.

13:06	90°	⌂
steam		
🍲 00 h 24 m	⏱	
🍲 13:30	♀	
steam function in progress		

Modifying the set data

During operation, it is possible to modify the cooking duration:

21. When the appliance is cooking, press ⏱.

22. Enter the new cooking duration required on the numerical keypad.
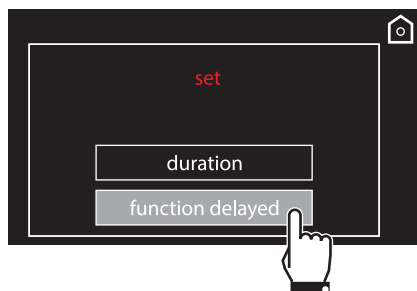
23. Press the symbol ⊘ to confirm.

> ℹ️ If a longer length of time is set compared to the previous one, such that the quantity of water in the reservoir is insufficient, when the reservoir is empty, the display will show the message indicating that water should be added.

12:30	⌂
fill reservoir	
position container with 1,5lt of water	♀
press to start	⊘

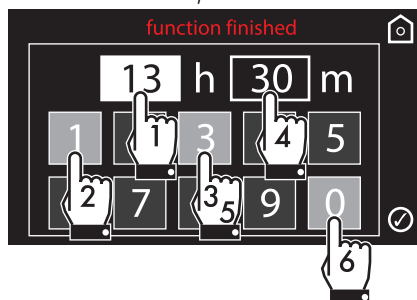## Modifying programmed cooking

> ✏️ If programmed cooking is set, after modifying the cooking duration, the end of cooking time must be reset.

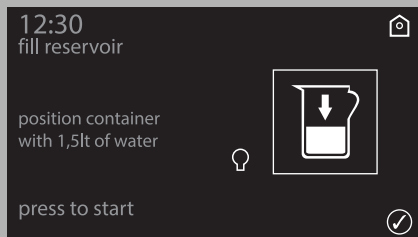24. When the appliance is waiting to start cooking, press the symbol ⏱ and select "function delayed".

set	⌂
duration	
function delayed	

25. Enter the required end of cooking time (for example 13.30: first touch the hours box, then the numbers 1 and 3; next, touch the minutes box and then the numbers 3 and 0).

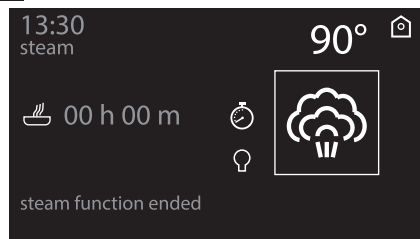| function finished | ⌂ |
13 h 30 m	
1 3 4 5	
2 7 9 0	⊘
6	

26. Press the symbol ✓ to confirm the end of cooking time.

27. The appliance waits for the delay start time.

End of the steam function

At the end of the cooking cycle, "steam function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol ⏲ or 💡.

13:30
steam   90° ⌂

♨ 00 h 00 m   ⏲
                💡

steam function ended

> To select further cooking, turn the control knob right or left again.

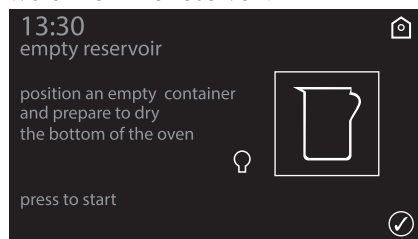28. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.

29. Fully open the door when safe to do so and cautiously remove the food from the oven.

## Removing residual water

> **We recommend emptying the reservoir each time you finish using the appliance to prevent any deposits.**

30. When the steam function has ended, press the return symbol ⌂: the appliance prompts you to drain the water from the reservoir.

13:30   ⌂
empty reservoir

position an empty container
and prepare to dry
the bottom of the oven
                    💡
press to start
                               ✓

31. Remove the cover from the evaporation tray and dry it with the sponge supplied.
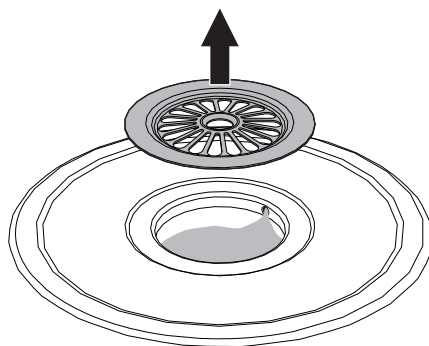
> ℹ PLEASE NOTE: The evaporation tray cover may be very hot: use appropriate protection.
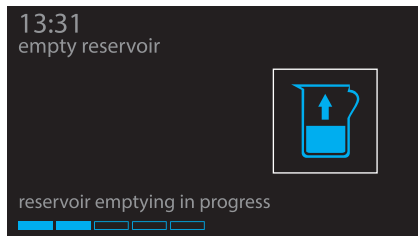
32. We recommend positioning the supplied sponge inside the evaporation tray.

> If you do not wish to empty the reservoir, keep the return symbol ⌂ pressed for a few seconds.

33. Press the symbol ✓ to start draining the residual water from the reservoir.

13:31
empty reservoir

reservoir emptying in progress

The residual water is discharged into the evaporation tray: as well as facilitating removal, this contributes to cooling down the oven more quickly.

If the remaining quantity of water is over 500 ml, the water will be discharged into the evaporation tray in two different steps to facilitate drying. The display will show "STEP 1"; when this finishes, draining will stop. You must press the control knob again to complete the draining with "STEP 2".

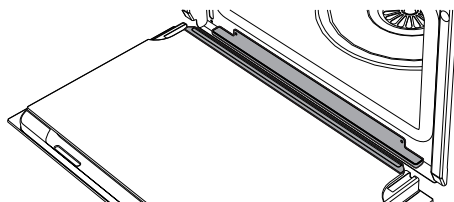When this finishes, the message "reservoir emptying ended" will be displayed.

reservoir emptying
ended

ok

34. Press "ok" to confirm.

35. Squeeze out the water absorbed by the sponge into a separate container.

> ⚠ Take care: the water may be very hot.

36. Also remove condensation from the base and walls of the oven, the door glass and drip tray and the front of the appliance.

Advice for steaming

- **Pasta and rice:** once a temperature of 100°C has been reached the cooking time will be the same as on a cooktop. Put the pasta or rice in a metal tray and cover with about a centimetre of water. For best results when cooking rice, place a lid on the container or cover with aluminium foil. This enables the rice to absorb all the water and can be served directly.

- **Eggs:** can be **boiled**, **scrambled** or **poached** using the steam function at 100°C. For perfect **boiled** eggs, place them in the perforated tray and cook them for 4-6 minutes for soft-boiled eggs and 8-10 minutes for hard-boiled eggs. For **scrambled eggs**, place the beaten eggs in the metal tray together with milk, butter and the condiments. Cover it with aluminium foil. Every couple of minutes stir the contents with a fork. For **poached eggs** pour boiling water into the metal tray with a drop of vinegar and steam for about 4-5 minutes.

- **Vegetables:** they are perfect when steamed. They maintain their colour, flavour and nutritional value. For dense vegetables such as potatoes, turnips and parsnips, cook at 100°C for the same length of time as you would boil them for on a cooktop. For broccoli and carrots, cook for 6 minutes for a firm consistency or up to 10 minutes for a softer consistency.

- **Fish:** being a naturally delicate food, it is perfect when steamed. For fatty fish such as salmon or trout, cook at 100°C for about 5 minutes. For white fish such as cod and haddock cook at 80°C for about 5 minutes. When cooking different foods at the same time, all the fish should be cooked in the perforated tray placed on the lower shelf of the oven in order to prevent the fish juices from dripping onto other foods.

- **Meat:** can be steamed, but for perfect browning it is best to use combination cooking. However, stews and braised meat casseroles are perfect for steaming. Prepare the meat as you would for cooking it normally in the oven. Place it in the metal tray, cover with a lid or aluminium foil and according to the cut of meat, cook it between 45 minutes and 3 hours.

- **Thin soups:** steaming helps to enhance the flavour with minimal supervision because the liquids will not overflow. To produce vegetable soup of the right consistency, first steam the vegetables, then add the stock and steam at 100°C. The steam function is also ideal for preparing the stock.

- **Soups:** they are simple and quick to prepare. Put the soup in a metal tray, cover with a lid or aluminium foil and steam at 100°C for the same length of time as for microwave cooking. To obtain a creamy texture stir half way through cooking.

- **Reheated foods:** using the steam function will not dry the foods and will improve moisture content. A previously prepared home-made meal, covered with aluminium foil requires about 10-12 minutes to cook. Ready meals require about double the amount of time indicated on the packaging.

- **Defrosting:** the steam function can be used to defrost foods. Times may vary, but defrosting using steam takes about half the time compared to leaving covered foods to defrost in a corner of the kitchen.

- **Peeling tomatoes and peppers:** this is very easy to do when using the steam function. Cut a small cross on the skin of the tomato using a knife and steam for about 1 minute. Peppers have tougher skin and it will take up to 4 minutes to soften them sufficiently for peeling.

- **Chocolate:** it can be melted using the steam function. Place the chocolate in the metal tray, cover with aluminium foil and steam for 1 minute. It is nearly impossible to burn the chocolate.

- **Hot towels:** useful for facial care such as a close shave or for cleaning hands after a meal. They are simple to prepare using the steam function. Dampen a towel with water, roll it up and heat using steam for 1 minute.
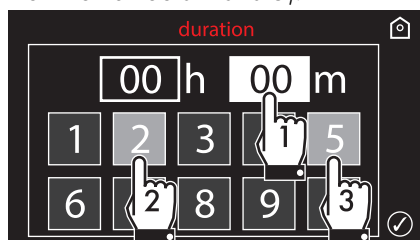
Combination cooking functions

1. Press the time shown on the display to activate the appliance.

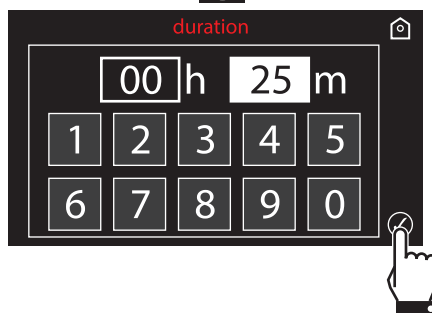2. Select the **cooking functions** icon on the "home screen".

3. Select a combination cooking function.

4. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).
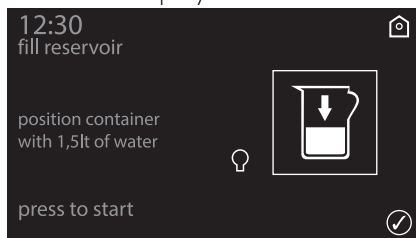

5. Press the symbol to confirm.

Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.

A request to fill the reservoir with water is shown on the display.

Fill the reservoir as described in chapter "Filling the reservoir".

EN

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When the reservoir is full, the display shows the screen for setting the parameters of the selected combination cooking function.
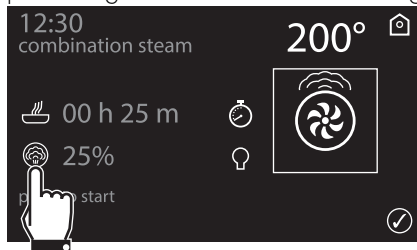
6. Press the displayed temperature to change it.
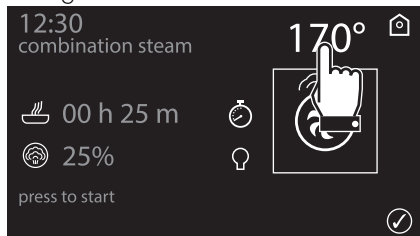
7. Press the symbols ⊕ and ⊖ to set the required temperature.
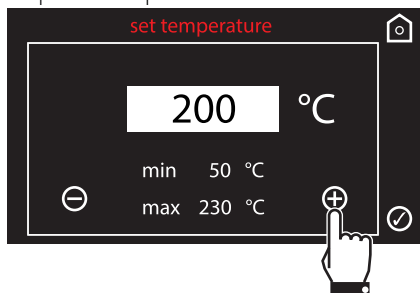
> **i** The minimum temperature that can be set is 50°C. The value changes by 5°C each time the symbols ⊕ and ⊖ are pressed.

8. Press the symbol ✓ to confirm the cooking temperature set (for example 200°C).

9. Press the symbol 🔘 to change the percentage of steam used for cooking.

10. Use the symbols ⊕ and ⊖ to change the percentage of steam used for cooking.
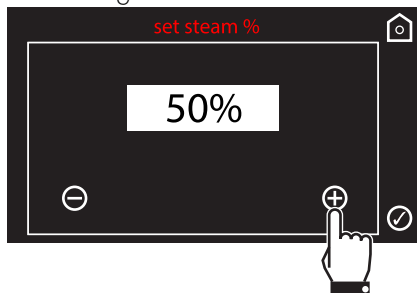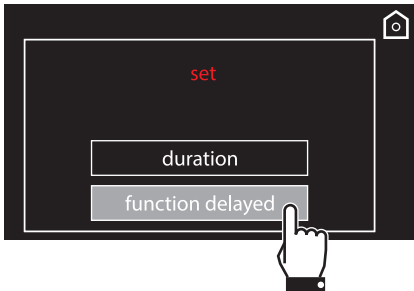

> **i** The minimum percentage that can be set is 20%. The value changes by 5% each time the symbols ⊕ and ⊖ are pressed.

11. Press the symbol ⊘ to confirm the percentage of steam set (for example 50%).

```
12:30
combination steam          200°  ⌂

🍲  00 h 25 m        ⏱

🌀  50%              ♀

press to start
                           ⊘
```
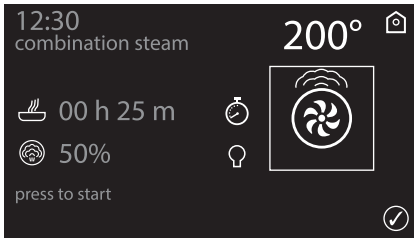
12. If you wish to set an end of cooking time, press the symbol ⏱ and select "function delayed".

```
                           ⌂

        set

        duration

        function delayed
```
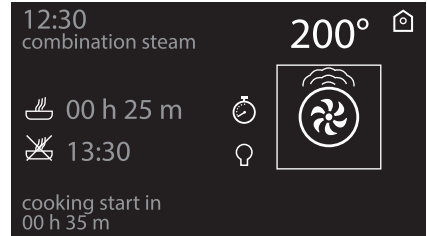
13. Enter the required end of cooking time (for example 13.30: first touch the hours box, then the numbers 1 and 3; next, touch the minutes box and then the numbers 3 and 0).

```
        function finished     ⌂

        13  h  30  m

  1   1   3   4   5

  2   7   3   9   0
                          ⊘
```
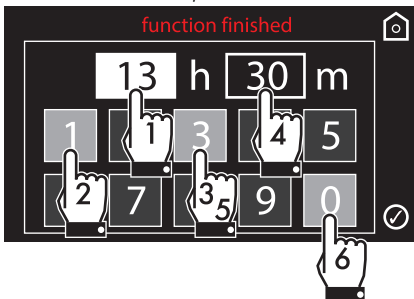
14. Press the symbol ⊘ to confirm the end of cooking time (for example 13:30).

15. The appliance waits for the delay start time.

```
12:30
combination steam          200°  ⌂

🍲  00 h 25 m        ⏱

🌫  13:30            ♀

cooking start in
00 h 35 m
```

Preheating stage

Combination functions are always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

This stage is performed without the use of steam, and is indicated by the progressive increase in the temperature level reached.
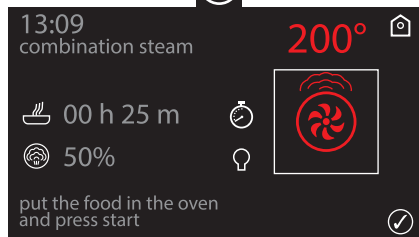
```
13:02
combination steam          200°  ⌂

🍲  00 h 25 m        ⏱

🌀  50%              ♀

automatic pre-heat
▬▬▬▬▬▬▭▭
```
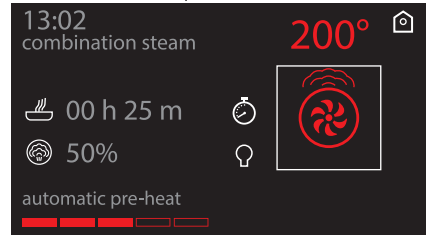
When the preheating finishes, the temperature will have reached the maximum level set.

A buzzer sounds to indicate that the dish to be cooked can be placed inside the oven.

- Press the symbol ✓ to start cooking.

```
13:09
combination steam          200°     ⌂

♨ 00 h 25 m        ⏱       [fan icon]

🌀 50%              ♀

put the food in the oven
and press start                    ✓
```

Press and hold the return symbol ⌂ for a few seconds to immediately interrupt cooking at any time and return to the main menu.

Percentage of steam	Type of food
25%	Bread and cakes
30%	Duck
40%	Beef, veal and lamb
50%	Chicken and ribs
70%	Whole fish

Combination functions list

Combination steam

The combination of the fan and the circular heating element and steam, is particularly suitable for preparing roasts, chicken and oven baked products such as leavened cakes and bread.

Steam + static + fan

The operation of the fan, combined with traditional cooking and aided by steam, ensures uniform cooking even with complex recipes. Ideal for roast veal, roast duck and cooking whole fish.
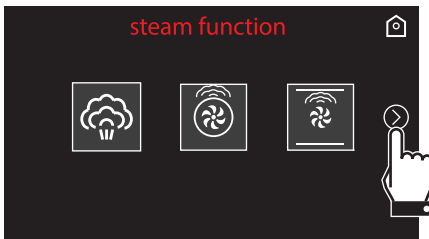
EN

Traditional cooking functions

1. Select the **cooking functions** icon on the "home screen".

2. Press the symbol to access the traditional functions menu.
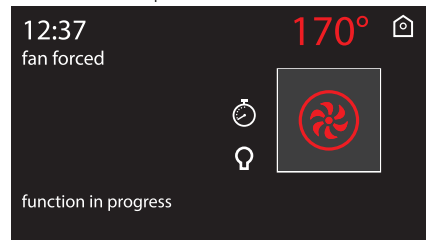

3. Select the required function.

4. The appliance will begin preheating. The display will show the chosen function, the pre-set temperature, the current time and the progress bar of the temperature reached (preheating).

5. When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.

Press and hold the return symbol for a few seconds to immediately interrupt cooking at any time and return to the main menu.
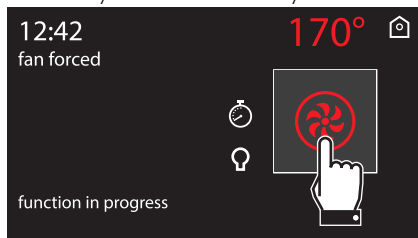
With traditional cooking, food can be placed in the oven immediately or after preheating, as the user prefers.
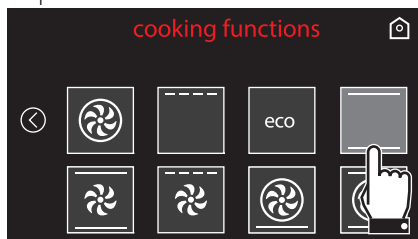
Changing a function during cooking

1. Press the symbol corresponding to the function you wish to modify.

```
12:42                    170°  ⌂
fan forced
                    ⏱
                    ♀
function in progress
```

2. Press the symbol ⊙ to access the traditional functions menu.

```
        cooking functions    ⌂
   ≈      ≈      ≋      ⊛    ⊙
```

3. Press the symbol of the new function required.

```
        cooking functions    ⌂
   ⊙  ⊛    ----    eco    ▢
      ⊛    ⊛      ⊛      ◁
```

4. The display will show the new function chosen, the preset temperature, the current time and the progress in reaching the new temperature (automatic pre-heat).
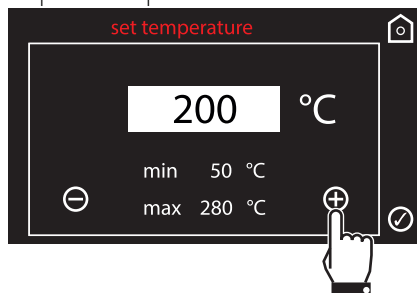
```
12:43                    170°  ⌂
convection
                    ⏱
                    ♀
automatic pre-heat
▬▬▬▬░░
```
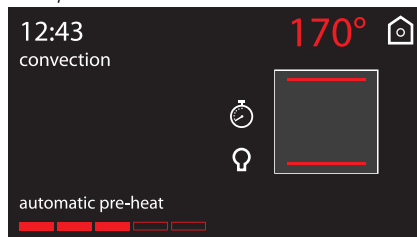
Changing the preset temperature

1. Press the displayed temperature to change it.

```
12:50                    170°  ⌂
convection
                    ⏱
                    ♀
function in progress
```

2. Press the symbols ⊕ and ⊖ to set the required temperature.

```
        set temperature     ⌂
            200    °C
       min    50  °C
   ⊖   max   280  °C    ⊕    ⊘
```

3. Press the symbol ✓ to confirm.

```
12:51                    200°  🏠
convection

                    ⏱

                    💡

automatic pre-heat
▬▬▬▬▭▭
```
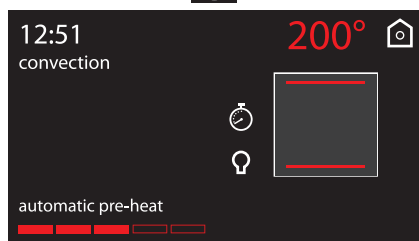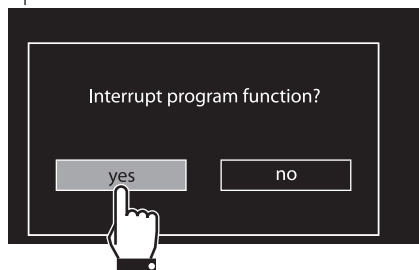
Interrupting a function

4. Press the return symbol 🏠 for approximately 2 seconds to interrupt a cooking function. Select the required option.

```
        Interrupt program function?

          yes              no
```

✏ Press and hold the return symbol 🏠 for a few seconds to immediately interrupt cooking at any time and return to the main menu.

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

Traditional functions list

Fan forced
The combination of the fan and the circular heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need 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.

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. Ideal for grilled cheese and gratinating. This function enables large quantities of food, particularly meat, to be grilled evenly.

Eco
The combination of the fan and the circular heating element, in ECO mode, is particularly indicated for cooking on a single shelf, with reduced power consumption.

Convection
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 cooking, is suitable for cooking just one dish at a time. Ideal for pies, bread and casseroles. It is also suitable for fatty meat such as duck and goose.

Fan assisted
The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for roasts.

Fan grill
The air produced by the fan softens the strong heatwave generated by the grill, perfectly grilling even very thick cuts of meat such as steaks, pork chops etc.

Fan forced + baker's function
Fan-assisted cooking is combined with the heat coming from the bottom, and at the same time, allows you to slightly brown food. Ideal for soufflés, quiches and pizza.

Supercook
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.

To obtain a rotisserie effect, set the temperature to maximum. When the appliance reaches maximum temperature, return the temperature to normal. This procedure seals the liquids inside the meat, and reduces shrinkage.
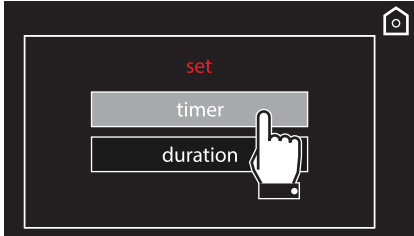
Timer during function

> ℹ️ This function only activates the buzzer, without stopping cooking.

1. Press the symbol ⏱ during a cooking function.
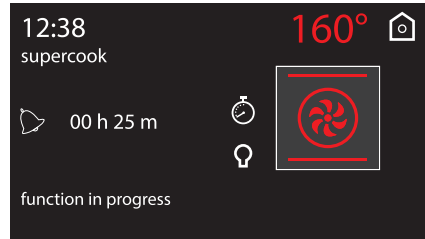2. Press **timer**.

set
timer
duration

> ℹ️ The timer can be set from a minimum of 1 minute to a maximum of 4 hours.

3. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).

timer
00 h 25 m
1 2 3 1 5
6 2 8 9 3
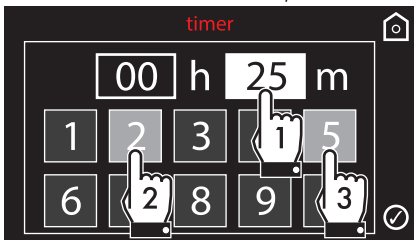
4. Press the symbol ✓ to confirm.

5. The countdown starts.

12:38
supercook
00 h 25 m
function in progress
160°

6. Wait for the buzzer to indicate that the time has finished. The symbol ▷ flashes.

> ✏️ Press the ⏱ or 💡 symbol to turn off the buzzer. To select another timer, press the ⏱ symbol again.
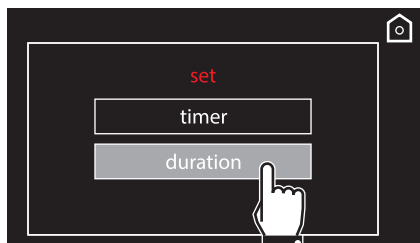
Timed cooking

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. Press the symbol ⏱ during a cooking function.

2. Press **duration**.
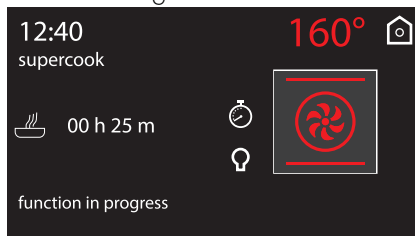
set

timer

duration

The timer can be set from a minimum of 1 minute to a maximum of 13 hours.

3. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).
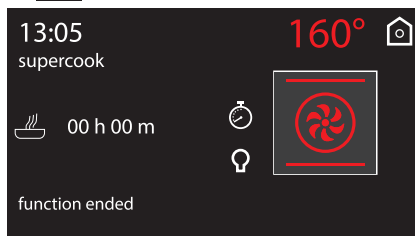
duration

00 h 25 m

1 2 3 1 5
6 2 8 9 3
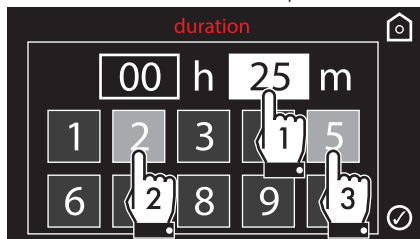
4. Press the symbol ✓ to confirm.

5. Timed cooking starts.

12:40
supercook

160°

00 h 25 m

function in progress

6. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol ⏱ or 💡.
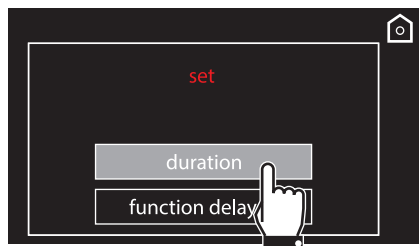
13:05
supercook

160°

00 h 00 m

function ended

To continue cooking in manual mode press the symbol ⏱ and then the symbol 🏠. The appliance will resume its normal operation with the previously selected cooking settings.

Modifying the data set during timed cooking

During operation, it is possible to modify timed cooking duration:
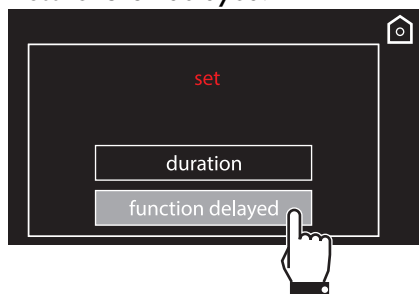
1. Press the symbol .

2. Press **duration**.

3. Enter the new required duration and press the symbol to confirm.

Delayed cooking

 Delayed 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.

1. After having set a cooking time, press the symbol .

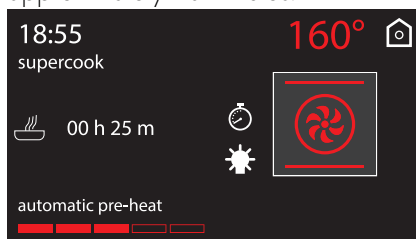2. Press **function delayed**.

3. Enter the required end of cooking time (for example 19.30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).
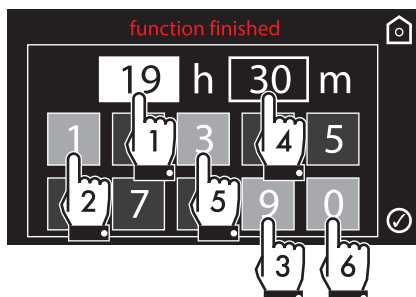
4. Press the symbol to confirm.
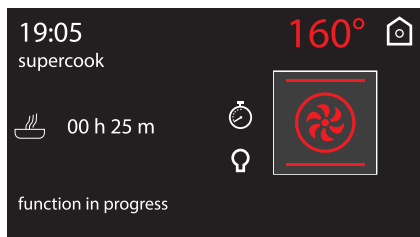
5. The appliance waits for the delay start time.
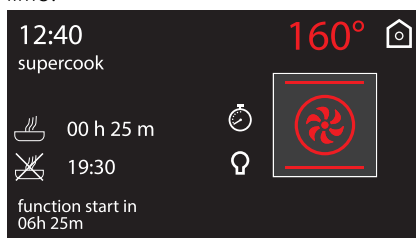
6. Based on the values set, the appliance will a start preheating stage of approximately 10 minutes.
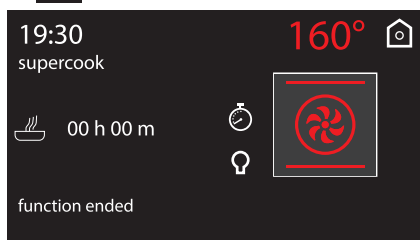
7. It will then proceed with the selected function.

```
19:05                    160°  ⌂
supercook

♨  00 h 25 m        ⏱
                    ♀

function in progress
```

8. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol ⏱ or ♀ .

```
19:30                    160°  ⌂
supercook

♨  00 h 00 m        ⏱
                    ♀

function ended
```

> ✎ To continue cooking in manual mode press the symbol ⏱ and then the symbol ⌂ . The appliance will resume its normal operation with the previously selected cooking settings.

> ℹ For safety reasons it is not possible to set the end of cooking time without having programmed its duration.

Modifying the data set during programmed cooking

> ✎ After modifying the cooking duration, the end of cooking time must be re-set.

During operation, it is possible to modify programmed cooking duration:

1. Press the symbol ⏱ .

2. Enter the new duration required (for example 35 minutes) and press the symbol ✓ to confirm.

```
              duration              ⌂

        00  h   35  m

     1    2    3    1    5

     6    7    2    9    3      ✓
```

3. Press the symbol ⏱ again.

4. Enter the new end of cooking time required (for example 19.00) and press the symbol ✓ to confirm.

```
           function finished        ⌂

        19  h   00  m

     1    1    3    4    5

     2    7    8    9    0       ✓

               3
```

EN
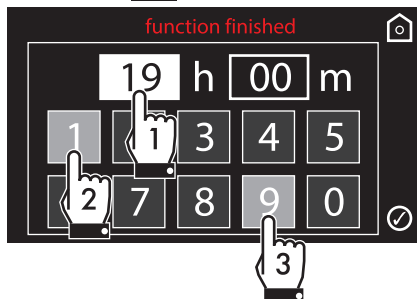
3.5 Cooking advice

To save energy

- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

General advice

- 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).
- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- When using the oven for the first time, when you have not yet acquired enough experience regarding the cooking times needed for the foods, it is recommended to set slightly longer cooking times and to quickly taste the food close to the end of cooking. If it is not ready, it is anyway possible to continue to cook it using the remaining cooking time and without having to add more water to the reservoir. If it is ready, cooking can be stopped immediately and the remaining water drained from the reservoir.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.

Advice for steaming

- Cooking times depend on the density of the food and not the quantity. For example, a whole broccoli takes as long to cook as 20 florets. If the amount in a casserole is increased, the density increases and therefore the cooking time also increases.
- If possible, use a perforated container to allow the steam to surround the food on all sides.
- Steaming significantly reduces the transfer of flavours from one type of food to another. However, always make sure that the foods cooked in a perforated container, such as fish, are always placed on the bottom of the oven.
- If there is a possibility that the steam might change the consistency of the food during cooking (for example in casseroles, puddings...) always cover them with aluminium foil.

3.6 Special functions

Some functions such as the oven off timer, defrost or cleaning functions are grouped in the special functions menu.

Select the special functions icon on the "home screen".

List of special functions

Timer
This function sounds a buzzer when the time set has elapsed.

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

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

Proving
The proving function, using the heat coming from the top, makes it possible to prove all types of dough, guaranteeing perfect results quickly.

Reheat
This function allows you to reheat previously cooked food kept cool or in the refrigerator.

Sabbath mode
This function allows food to be cooked in accordance with the provisions of the Jewish religion day of rest.

Vapour Clean
This function facilitates cleaning using the steam produced by a small quantity of water poured onto the bottom of the oven. (See "Cleaning and maintenance").

Descaling
This function allows you to descale the oven. (See "Cleaning and maintenance").

Clean reservoir
This function allows you to clean the reservoir. (See "Cleaning and maintenance").

Empty reservoir
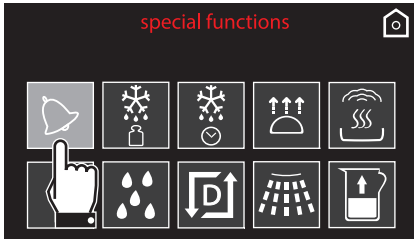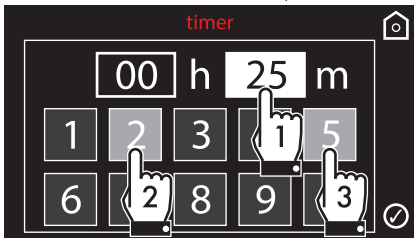This function allows you to empty the reservoir.

EN

Timer

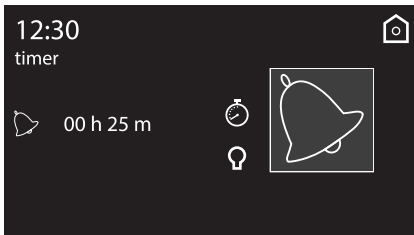|	The timer can be set from a minimum of 1 minute to a maximum of 4 hours.

1. Select **timer** from the "special functions" menu.

2. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).

3. Press the symbol to confirm.

4. The countdown starts.

5. Wait for the buzzer to indicate that the time has finished. The symbol flashes.

	Press the or symbol to turn off the buzzer. To select another timer, press the symbol again.

6. If you leave the timer setting screen, the symbol will be displayed at the top left, indicating that a timer is active.
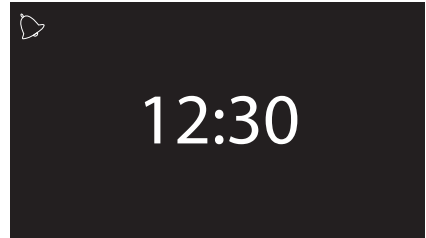
	You must return the counter to zero to remove the special timer.

	If a function is activated after setting a minute minder time, this time will be automatically used as a timer for the function, except for some special functions, automatic programs and personal recipes.

	This function only activates the buzzer, without stopping cooking.

Defrost by weight

1. Place the food inside the appliance.
2. Select **defrost by weight** from the "special functions" menu.

special functions
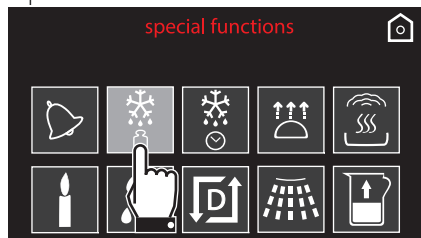
3. Select the type of food to be defrosted.

defrost by weight

meat
fish
fruit
bread
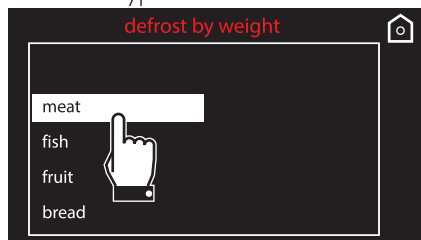
4. Use the symbols ⊕ and ⊖ to set the weight (in kilograms) of the food to be defrosted.

set weight

0.5 kg

min   0.1   kg
max   1.1   kg

5. Press the symbol ✓ to confirm.

6. Select **start** to begin defrosting or select **change** to modify the set parameters.

defrost by weight

close door
to operate

meat   start

kg   0.5   change
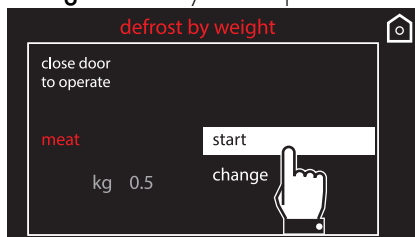
7. Press the symbol ✓ to start the defrost by weight function.

8. The defrost by weight function starts.
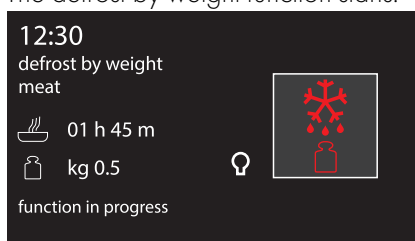
12:30
defrost by weight
meat

01 h 45 m

kg 0.5

function in progress

9. When finished "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol ⦶.

14:15
defrost by weight
meat

00 h 00 m

kg 0.5

function ended
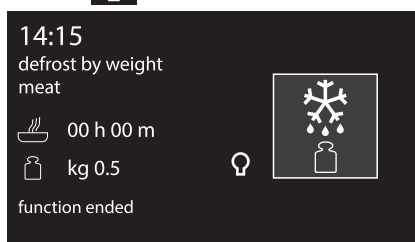
Pre-set parameters:

Type	Weight (kg)	Time
Meat	0.5	01h 45m
Fish	0.4	00h 40m
Fruit	0.3	00h 45m
Bread	0.3	00h 20m

Defrost by time

1. Place the food inside the appliance.
2. Select **defrost by time** from the "special functions" menu.

3. Enter the required duration (for example 1 hour: first touch the hours box, then the numbers 0 and 1).

4. Press the symbol ✓ to confirm.

5. Press the symbol ✓ again in order to start the defrost by weight function.
6. Defrost by weight starts.
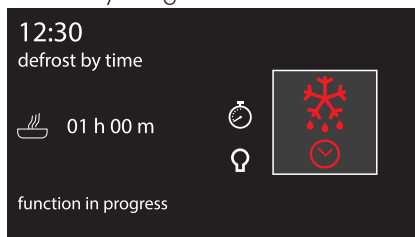
7. While the function is in progress, it is still possible to modify the duration of the defrosting (see "Timed cooking"). Press the symbol ⏱ to make the required changes.

When finished "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol 💡.
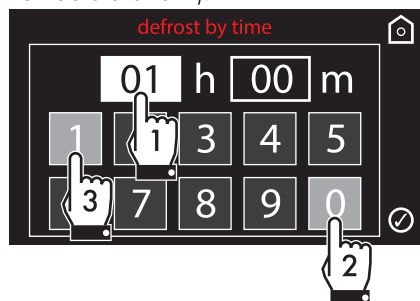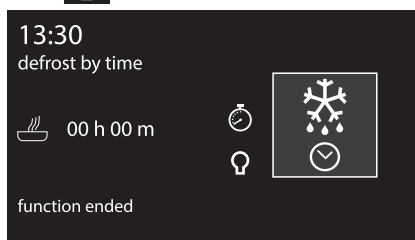

	The duration of the defrost by time function is from a minimum of 1 minute to a maximum of 13 hours.

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Proving

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

1. Position the dough to prove on the second level.
2. Select **proving** from the "special functions" menu.

special functions
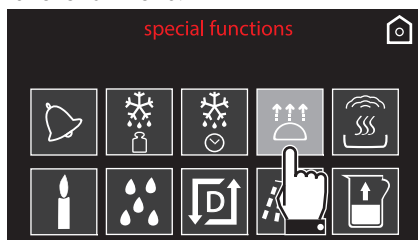
3. Press the symbol ✓ to start proving.
4. The appliance will begin preheating.

12:30   40°
proving
automatic pre-heat

5. It will then proceed with the selected function.

12:32   40°
proving
function in progress

6. While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during function"), a proving duration (see "Timed cooking") or delayed proving (see "Delayed cooking"). Press the symbol ⏱ to make the required changes.

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

> **i** For best proving results the lamp inside the oven is turned off, but it can be turned on at any time using the symbol ♀.

When finished "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the symbol ♀.

01:30   40°
proving
function ended
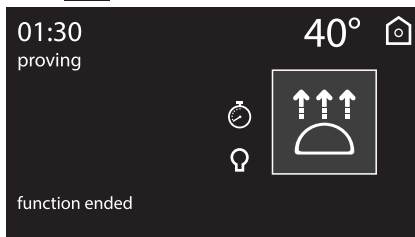
> ✎ It is not possible to change the default temperature (40°C) in the proving function.

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EN

Reheat

This function allows you to heat previously cooked food which has been kept cool or in the refrigerator.

1. Place the food to be heated inside the oven.
2. Select **reheat** from the "special functions" menu.
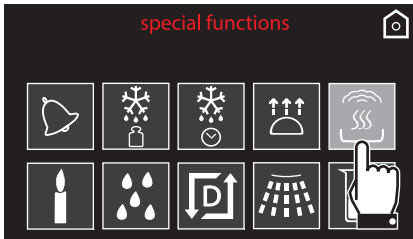
3. Press the symbol ⏱ to modify the duration of the reheating.

4. Press the symbol ✓ to start the reheat function.

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 turned off, any action such as opening the door or switching it on manually does not turn on the light.
- The internal fan remains turned off.
- Sound signals deactivated.

After activating the Sabbath mode the settings cannot be altered.

Selecting options will have no effect, the return symbol 🏠 to return to the main menu will remain active.

1. Select **Sabbath mode** from the "special functions" menu.
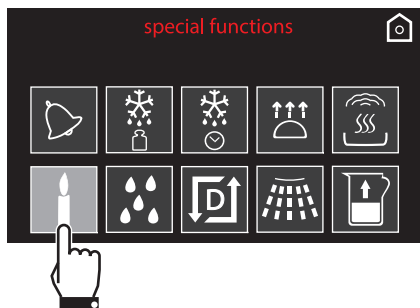
2. Press the symbol to start the Sabbath mode function or press the value of the set temperature to modify it (from 60° to 100°).
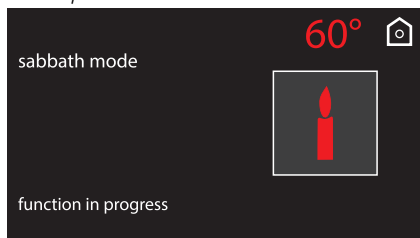
3. When finished keep the return symbol pressed in order to return to the main menu.

For the special functions

Vapour Clean

Descaling

Clean Reservoir

see the "Cleaning and maintenance" section of this manual.

Empty reservoir

1. Select **empty reservoir** from the "special functions" menu.
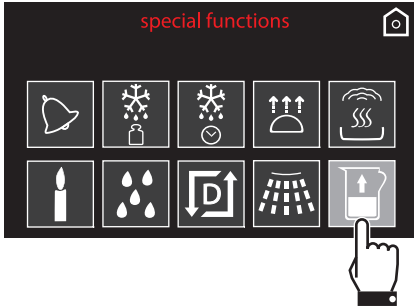
2. The appliance prompts you to drain the water from the reservoir.
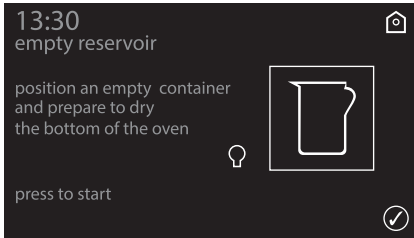
3. Remove the cover from the evaporation tray and dry it with the sponge supplied.
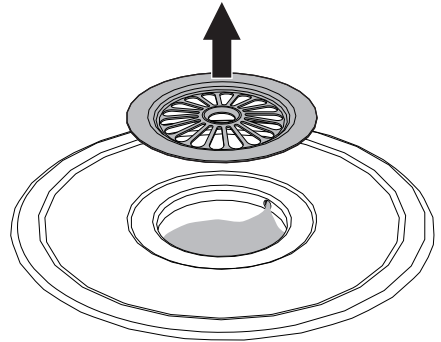
PLEASE NOTE: The evaporation tray cover may be very hot: use appropriate protection.

4. We recommend positioning the supplied sponge inside the evaporation tray.

If you do not wish to empty the reservoir, keep the return symbol pressed for a few seconds.

5. Press the symbol to start draining the residual water from the reservoir.
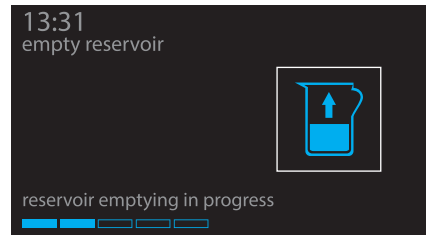
The residual water is discharged into the evaporation tray: as well as facilitating removal, this contributes to cooling down the oven more quickly.

If the remaining quantity of water is over 500 ml, the water will be discharged into the evaporation tray in two different steps to facilitate drying. The display will show "STEP 1"; when this finishes, draining will stop. You must press the control knob again to complete the draining with "STEP 2".

When this finishes, the message "reservoir emptying ended" will be displayed.

6. Press "ok" to confirm.
7. Squeeze out the water absorbed by the sponge into a separate container.

Take care: the water may be very hot.

3.7 Preset programs

This mode allows you to select a previously stored program for cooking food. The appliance will automatically calculate the optimum cooking parameters according to the weight selected.

Select the **preset programs** icon on the "home screen".

In this function, cooking itself is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly.

When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven. Introduce the food and then press the function knob to proceed with cooking.

Use

Starting a program

1. Press the symbols ⊙ and ⊙ to select the type of dish required from the "preset programs" menu. Then press on the name of the dish to confirm.

preset programs

- meat
- fish
- vegetables
- desserts/...es
- bread
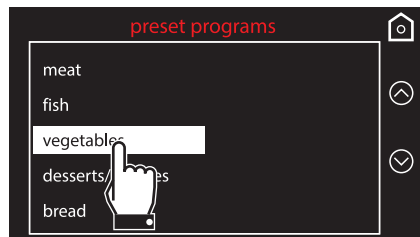
2. Select the subtype of dish to be cooked and press the name of the subtype to confirm.

preset programs

vegetables   mixed vegetables
             potatoes
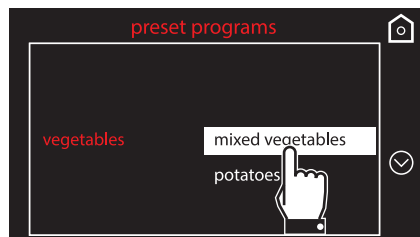
3. Select the type of cooking (according to the chosen dish where possible) and press the name of the cooking process to confirm.

preset programs

mixed vegetables   grilled
                   roasted
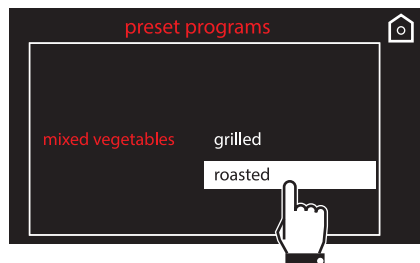
4. Press the symbol to modify the weight of the dish.
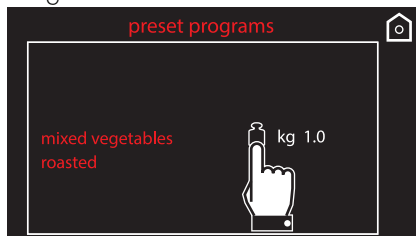
preset programs

mixed vegetables   kg 1.0
roasted

5. Use the symbols ⊕ and ⊖ to set the weight (in kilograms) of the dish.

set weight

0.7 kg

min   0.1   kg
max   2.0   kg
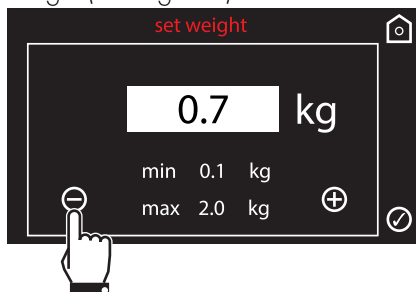
6. Press the symbol to confirm.

7. Press the symbol again to go to the next screen.

8. It is now possible to start the selected program, permanently modify the settings, or use the delayed cooking function.

preset programs

                   start
mixed vegetables   change
roasted
    kg   0.7   delayed cooking
    shelf 2

EN

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9. If you select the **start** option, cooking will start using the default program settings and all the set parameters will be shown on the display.

```
12:30                    200°  ⌂
mixed vegetables
roasted
♨  00 h 42 m            ⏱

                         ☀

automatic pre-heat        ⃞ kg 0.7
▬▬▬▬▬▬▬▬ ▬ ▬
```
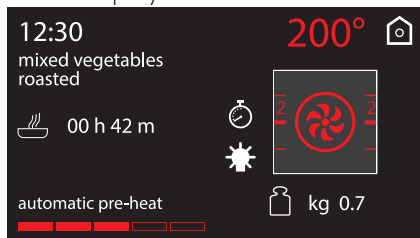
ℹ The time indicated does not include the time required to reach the set temperature.

✎ Some of the predefined cooking parameters can be changed at any time, even after cooking has started.

10. A buzzer will sound and a specific message will indicate when you should put the dish in the oven and start cooking.

```
12:40                    200°  ⌂
mixed vegetables
roasted
♨  00 h 42 m            ⏱
                         ☀

put the food in the oven  ⃞ kg 0.7
and press start
```

11. Press the symbol ✓ to start cooking.

```
12:40                    200°  ⌂
mixed vegetables
roasted
♨  00 h 42 m            ⏱
                         ☀

cooking in progress       ⃞ kg 0.7
```
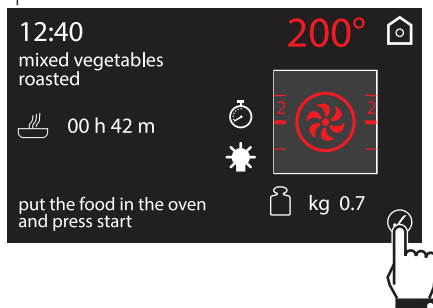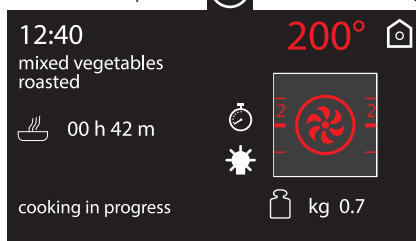
End of program

1. The appliance will warn the user when the program finishes via the buzzer and the flashing symbol.
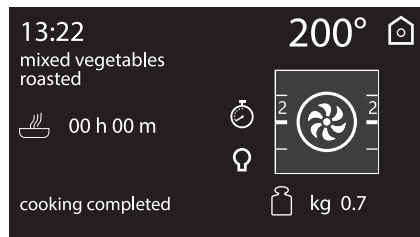
2. To perform a new cooking cycle with the parameters that are already set up, press the symbol (press it twice if the buzzer is on). The appliance will restart cooking automatically if it is still at the correct temperature, otherwise it will also restart the preheating stage.

Cooking dishes one after another is useful when cooking dishes of the same type. For example, when baking pizzas in succession.

It is not recommended to put the dish in the oven whilst the oven is warming up. Wait for the appropriate message to appear.

3. To exit and terminate the program keep the return symbol pressed.

Making permanent changes to a program

1. In the selected program, select **change** from the menu of the selected dish.
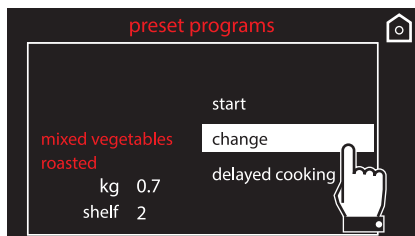
All the parameters that can be modified are highlighted in yellow on the main screen.
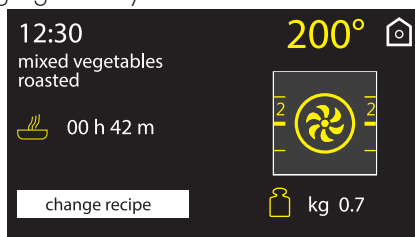
2. Press the parameter that you wish to modify:

• Cooking temperature
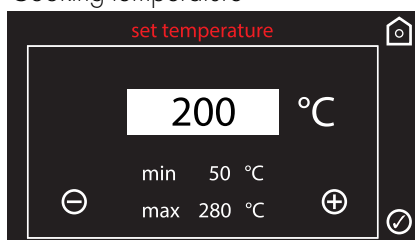
- Cooking function

- Cooking duration
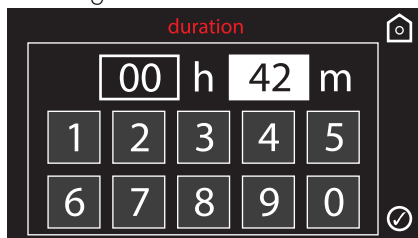
- Frame shelf
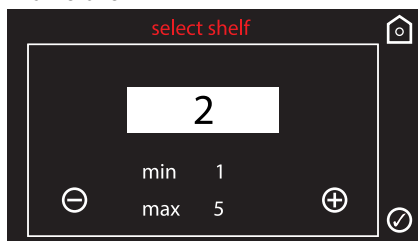
- Weight of dish
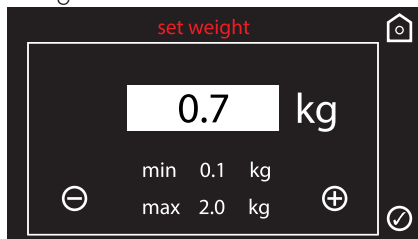
3. Make the required changes.

4. To save the program, press the symbol ✓. You will be prompted to confirm the changes you have just made.
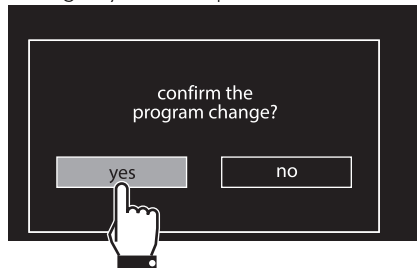
ℹ️ If you do not confirm the changes the program will remain unchanged.

5. If you confirm the changes, the display will show a confirmation message.
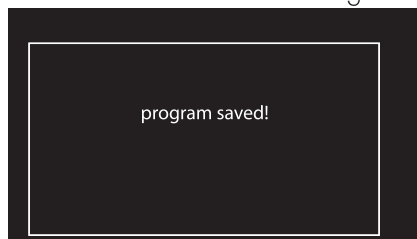
Predefined programs table

MEAT

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
	rare	1		40	2	180	60
Roast beef	medium	1		40	2	180	80
	well done	1		40	2	180	90
Pork spare ribs	fresh	1		50	2	150	140
Pork chops	fresh	1		-	3	250	15
Pork sausages	fresh	1		-	3	250	12
Bacon	fresh	0.5		-	3	250	7
Chicken breast	fresh	0.5		100	2 + 1	100	18
Sausages	precooked	0.5		100	2 + 1	100	3
Pork loin	fresh	1		50	2	180	95
Roast veal	fresh	1		40	2	170	70
Roast chicken (whole)	fresh	1		50	2	200	40
Roast duck (whole)	fresh	2		30	2	150	120

FISH

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Baked fish	fresh	0.5		-	1	160	35
Barramundi fillet	fresh	0.5		100	2 + 1	85	5
Cod fillet	fresh	1		100	2 + 1	100	6
Salmon fillet	fresh	0.8		100	2 + 1	100	5
Prawns	fresh	1		100	2 + 1	90	5
Fish (whole)	fresh	1		70	2 + 1	200	25

VEGETABLES

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Chips	frozen	0.5		-	2	220	13
Roast potatoes	fresh	1		-	2	220	40
Carrots	fresh	0.5		100	2 + 1	220	6
Potatoes	fresh	0.5		100	2 + 1	100	25
Cauliflower	fresh	0.5		100	2 + 1	100	12
Broccoli/Fennel	fresh	0.5		100	2 + 1	100	6
Asparagus	fresh	0.5		100	2 + 1	100	6
Spinach	fresh	0.3		100	2 + 1	100	2
Potatoes au gratin	fresh	0.5		50	2	200	60

DESSERTS/PASTRIES

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Ring cake	fresh	1		-	1	160	60
Biscuits/muffins	fresh	0.6		-	1	160	18
Profiteroles	fresh	0.5		-	1	180	70
Meringues	fresh	0.3		-	1	120	90
Tarts	fresh	0.8		-	1	170	40
Croissants	fresh	0.6		-	1	160	30
Apple compote	fresh	0.5		100	2 + 1	100	8
Syrup pudding	fresh	0.2		100	1	100	50
Strudel	fresh	1		25	1	200	40
Sponge cake	fresh	1		25	1	165	35

BREAD

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Focaccia	fresh	0.5		25	2	190	20
White leavened bread	fresh	2		25	2	180	30

PIZZA

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Pan baked pizza	fresh	1	✿	-	1	250	9

PASTA/RICE

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Pasta bake/Lasagne	fresh	2	▭	-	1	220	40
Paella	fresh	2	☁	100	2	100	35
Quiche	fresh	0.5	▭	-	1	200	40
Soufflé	fresh	0.5	✿	-	1	180	25
Basmati rice	fresh	0.5	☁	100	2 + 1	100	12

SLOW COOKING

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Veal	fresh	1	✿	-	1	90	360
Beef	medium	1	▭	-	1	90	240
Pork	fresh	1	✿	-	1	90	330
Lamb	fresh	1	✿	-	1	90	360

3.8 Personal programs

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

Select the **personal programs** [R] icon
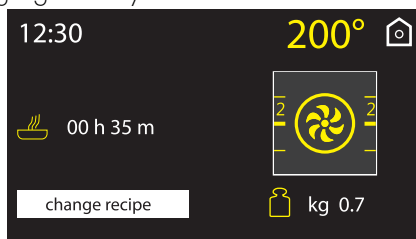
on the "home screen".

ℹ️ It is possible to store around 10 personal recipes.

Adding a recipe

1. Select **add** from the "personal programs" menu.
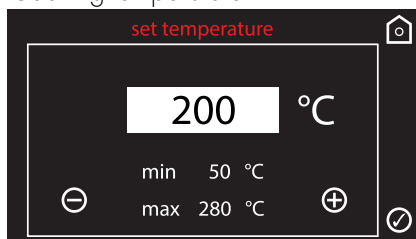

All the parameters that can be modified are highlighted in yellow on the main screen.

2. Press the parameter that you wish to modify:
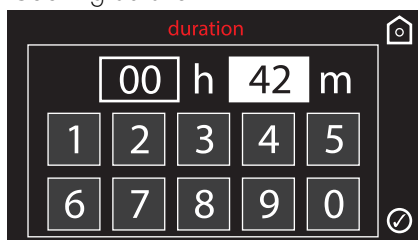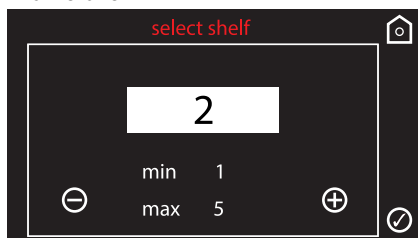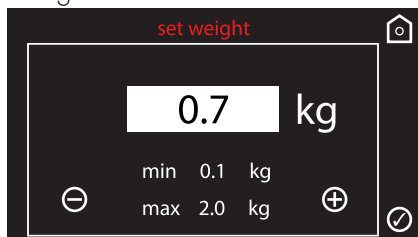
- Cooking temperature

- Cooking function

cooking functions

eco

- Cooking duration

duration

00 h 42 m

| 1 | 2 | 3 | 4 | 5 |
| 6 | 7 | 8 | 9 | 0 |

- Frame shelf

select shelf

2

min 1
max 5

- Weight of dish

set weight

0.7 kg

min 0.1 kg
max 2.0 kg

3. Make the required changes.

4. To save the program, press the symbol. The appliance will ask you to enter a name for the recipe you have just created.

new recipe

recipe 1

a	b	c	d	e	f	g	7	8	9
h	i	j	k	l	m	n	4	5	6
o	p	q	r	s	t	u	1	2	3
v	w	x	y	z	-		0	←	

5. Enter the name of the recipe. The key ← deletes the preceding letter (in the example, the recipe named **recipe 1** has been stored).

The recipe name can contain maximum 10 characters, including spaces.

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

6. After having entered the name of the new recipe, press the symbol to confirm.

7. You will be prompted to confirm the changes you have just made. Select **yes** if you wish to save the recipe.

> save the
> new recipe?
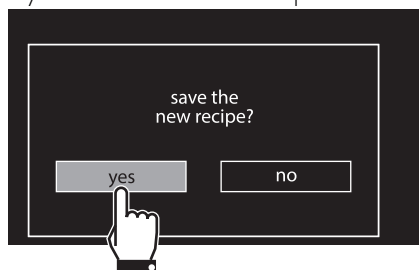>
> yes   no

ℹ Selecting **no** will result in the recipe not being saved.

8. If you confirm that you wish to save the recipe, the display will show a confirmation message.

> recipe saved!

Using a personal recipe

1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example, the recipe, **recipe 1** has been stored).

> personal recipes ⌂
>
> add
> recipe 1

2. Select **start**.

> personal recipes ⌂
>
> recipe 1   start
>   change
>   delete
>   function delayed

3. Cooking will start with the parameters previously set for the recipe.

> 18:25   200° ⌂
> recipe 1
>
> ⏲ 00 h 35 m   2   2
> ☀
>
> automatic pre-heat   kg 1.0

ℹ During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.

Changing a personal recipe

1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example, the recipe, **recipe 1** has been stored).

2. Select **change**.

3. Repeat the same steps starting from point 2 in chapter "Adding a recipe".

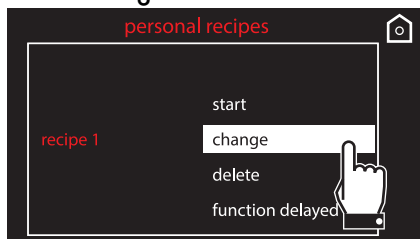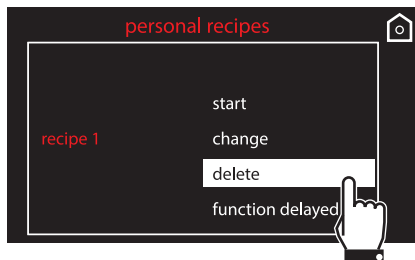## Deleting a personal recipe

1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example, the recipe, **recipe 1** has been stored).

2. Select **delete**.

3. Confirm the deletion. Select **yes** to permanently delete the recipe.

4. If you confirm the deletion, the display will show confirmation of this.
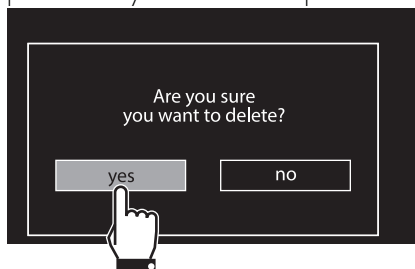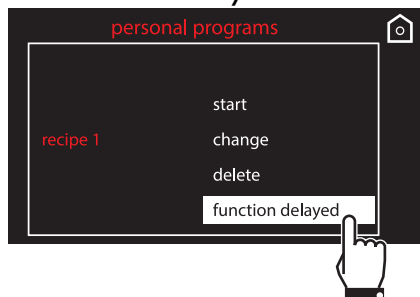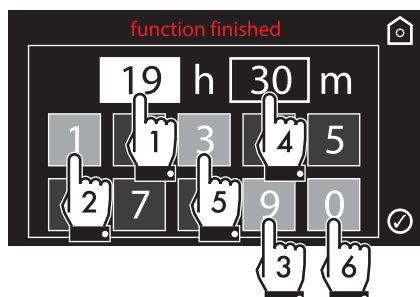
Delayed cooking

1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example, the recipe, **recipe 1** has been stored).

2. Select **function delayed**.

3. Enter the required end of cooking time (for example 19.30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).

4. Press the symbol to confirm.

5. The appliance waits for the delay start time.
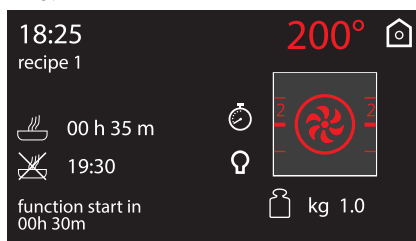
3.9 Settings

The product's configuration can be set using this menu.

Select the **settings** icon on the "home screen".

i If there is a temporary power failure, all personalised settings remain active.

Language

i	Sets the interface language from those available.

1. Select **language** from the "settings" menu.

2. Press the symbols ⌃ and ⌄ to select the required language.

3. Confirm the selected language.

Clock

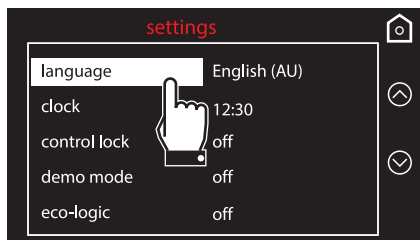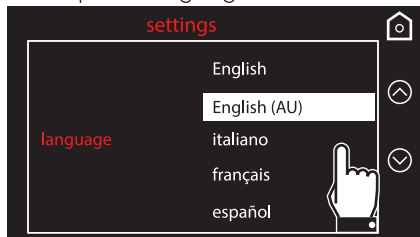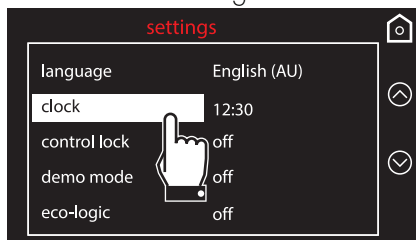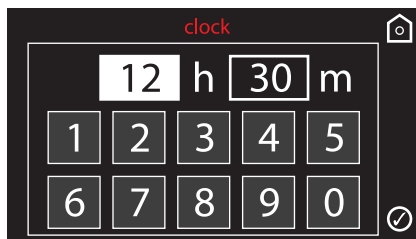|	
i	Sets the time displayed.

1. Press the symbols ⌃ or ⌄ and select **clock** from the "settings" menu.

2. Enter the current time.
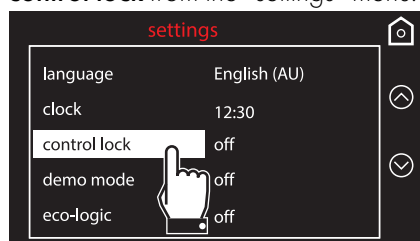

3. Press the symbol ⊘ to confirm.

Control lock

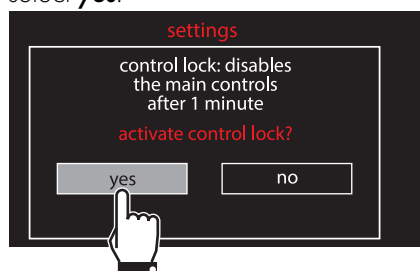|	Allows the appliance to automatically lock the controls after one minute of normal operation without any intervention from the user.

1. Press the symbols ⌃ or ⌄ and select **control lock** from the "settings" menu.

settings	⌂
language	English (AU)
clock	12:30
control lock	off
demo mode	off
eco-logic	off

2. To confirm activation of the control lock select **yes**.

settings
control lock: disables the main controls after 1 minute
activate control lock?
yes   no

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

	To temporarily disable the lock during cooking, keep the symbol 🗝 pressed for 3 seconds. One minute after the last setting the lock will become active again.

Demo mode (for showrooms only)

	Allows the appliance to turn off the heating elements, but at the same time to keep the control panel active.

1. Press the symbols ⌃ or ⌄ and select **demo mode** from the "settings" menu.

settings	⌂
language	English (AU)
clock	12:30
control lock	off
demo mode	off
eco-logic	off
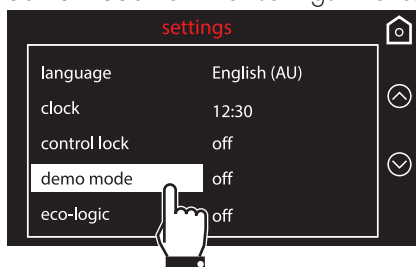
2. To confirm the activation of the demo mode select **yes**.

settings
demo mode: allows you to use the display without activating the heating elements
activate demo mode?
yes   no
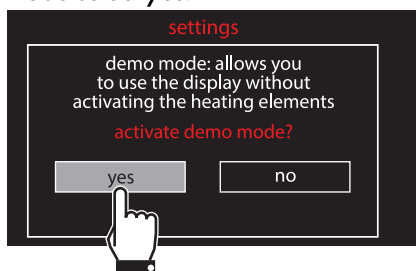
	If the mode is active, "demo mode" will be shown on the display.

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

EN

Eco-Logic

This mode allows the appliance to limit the power used. Suitable for simultaneous use with further home appliances.

If this option is active, the symbol will appear on the display next to the function.

1. Press the symbols or and select **eco-logic** from the "settings" menu.
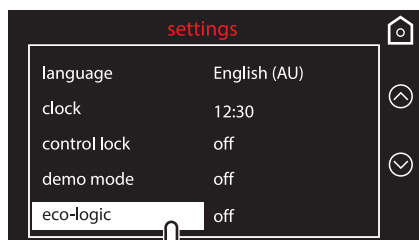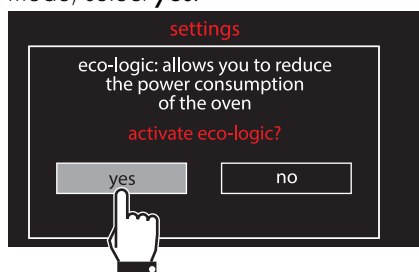
settings		⌂
language	English (AU)	
clock	12:30	
control lock	off	
demo mode	off	
eco-logic	off	

2. To confirm the activation of the eco-logic mode, select **yes**.

| settings |
|---|
| eco-logic: allows you to reduce the power consumption of the oven |
| activate eco-logic? |
| yes   no |

When eco-logic mode is active, preheating and cooking times may be extended.

Sound

The appliance makes a sound each time a symbol on the display is pressed. This setting disables these sounds.

1. Press the symbols or and select **sound** from the "settings" menu.

settings		⌂
clock	12:30	
control lock	off	
demo mode	off	
eco-logic	off	
sound	on	
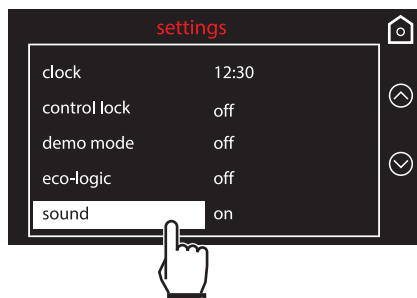
2. To disable the sound associated with the pressing of the symbols on the display select **no**.

settings
tones: enables sounds when the knobs are pressed
sound on?
yes   no
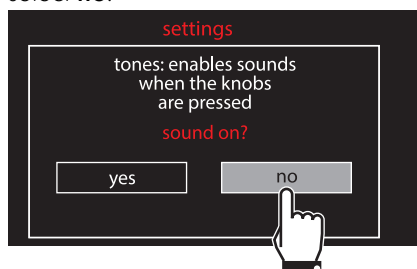
Keep warm

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 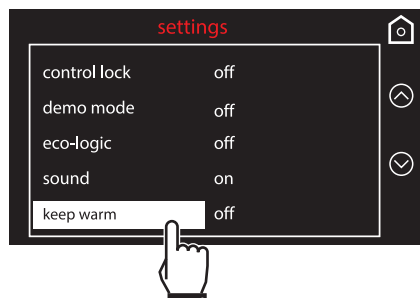for which a duration was set (unless it is manually interrupted), without altering the organoleptic characteristics and aromas obtained during cooking.
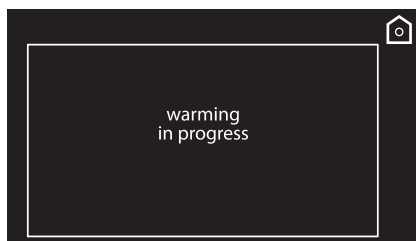
1. Press the symbol or and select **keep warm** from the "settings" menu.

settings	
control lock	off
demo mode	off
eco-logic	off
sound	on
keep warm	off

2. To confirm the activation of the keep warm function select **yes**.

settings

warming: allows you to warm food for a preset period of time

warming on?

| yes | no |

The keep warm function is activated as soon as cooking finishes and is indicated by a series of sound signals (see cooking completed or function ended). After a few minutes, the screen shown below appears on the display.

warming
in progress

Eco-Light

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

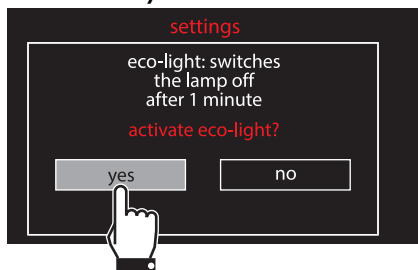1. Press the symbols or and select **eco-light** from the "settings" menu.

settings	
demo mode	off
eco-logic	off
sound	on
keep warm	off
eco-light	on
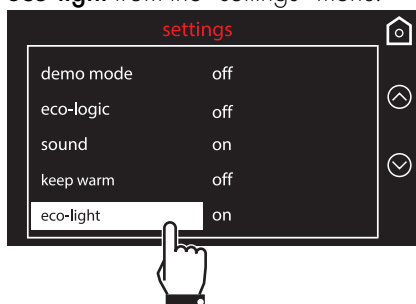
Use

2. To confirm the activation of the eco-light mode select **yes**.

settings

eco-light: switches
the lamp off
after 1 minute

activate eco-light?

| yes | no |

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. Press, when available, the symbol to manually turn the internal lighting on or the symbol to turn it off.
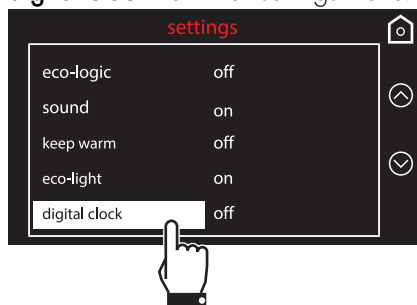

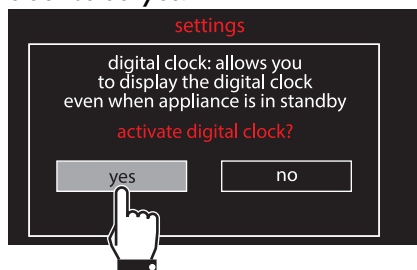The eco-light function is factory set to "**on**".

Digital clock

Displays the time in digital format.

1. Press the symbols or and select **digital clock** from the "settings menu.

settings

eco-logic	off
sound	on
keep warm	off
eco-light	on
digital clock	off

2. To confirm the activation of the digital clock select **yes**.

settings

digital clock: allows you
to display the digital clock
even when appliance is in standby

activate digital clock?

| yes | no |

3. When no appliance function is active, the display will show the current time in digital format.

12:30

If there is a temporary power failure the digital clock remains active.
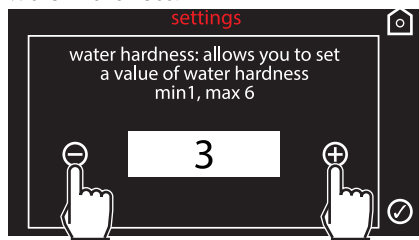
Use

Water hardness

The appliance is factory preset for a medium water hardness index (3).

This mode allows you to set the water hardness level in order to optimise the descaling process.

1. Press the symbol ⌃ or ⌄ and select water hardness from the "settings" menu.

settings	
sound	on
keep warm	off
eco-light	on
digital clock	off
water hardness	3
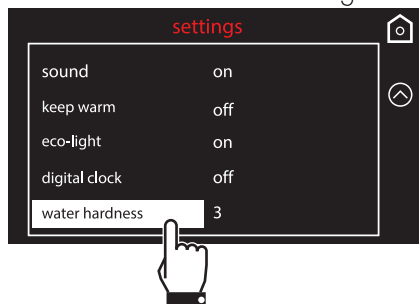
2. Use the symbols ⊕ and ⊖ to set the water hardness.

settings
water hardness: allows you to set a value of water hardness min1, max 6

3

3. Press the symbol ✓ to confirm.

If the mains water is too hard, it is recommended that softened water be used.

Ask you water company for information regarding the water hardness.

Depending on the water hardness value that has been set, after the steam function has been used for a certain number of hours, the display will prompt you to carry out the descaling procedure (see "Descaling").

According to the use of the appliance, the approximate number of hours is as follows:

Water hardness value	°dH	°dF	Hours
1	0 - 11	0 - 20	35 - 40
2	12 - 17	21 - 30	25 - 30
3	18 - 24	31 - 42	15 - 20
4	25 - 30	43 - 53	12 - 15
5	31 - 50	54 - 90	8 - 10

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.

⚠️ Improper use
Risk of damage to the appliance

- Do not remove the seal on the front of the oven.

4.2 Cleaning the surfaces

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

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Do not use steel sponges or sharp scrapers as they will damage the surfaces.
Use ordinary non-abrasive products with the aid of wooden or plastic utensils 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.

4.3 Removing the door

For easier cleaning, it is recommended to remove the door and to place it on a tea towel.
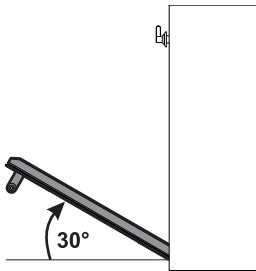To remove the door proceed as follows:
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.
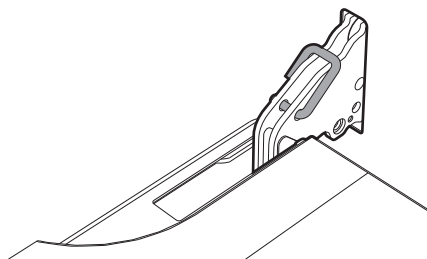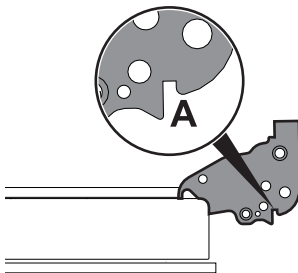
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.

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

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

Removing the internal glass panels

For easier cleaning the internal glass panels of the door can be removed.
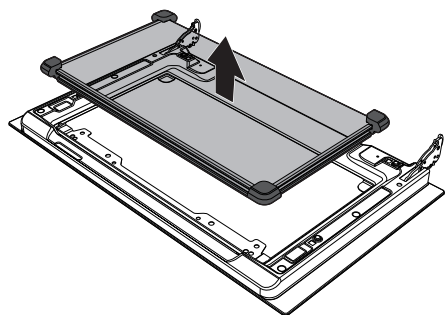
1. Open the door.
2. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (**1**).
3. Then, pull the front part upwards (**2**). In this way, the 4 pins attached to the glass detach from their housings in the oven door.
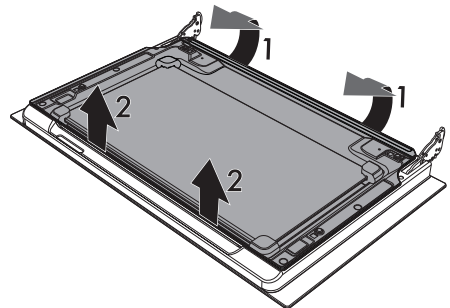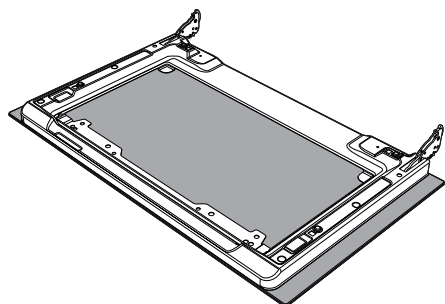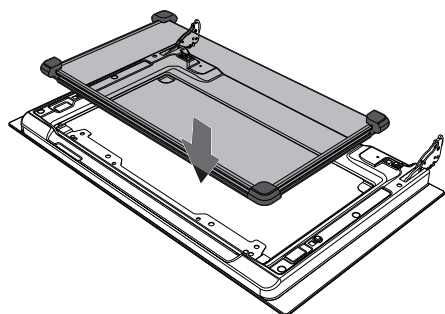
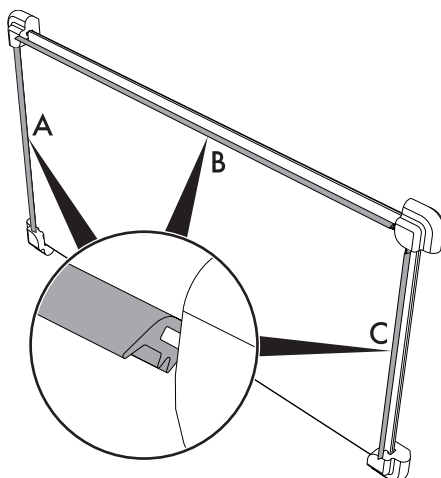4. Lift the intermediate glass unit upwards.

5. 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 neutral detergent.
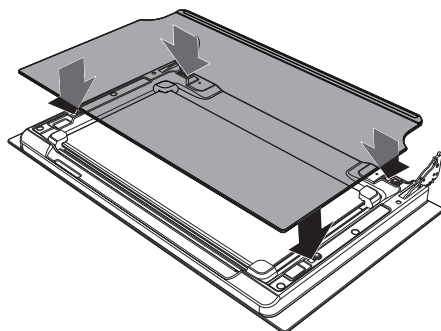

6. Replace the intermediate glass unit.

7. The rubber strip **A** of the intermediate glass unit must be placed inside the external glass panel.
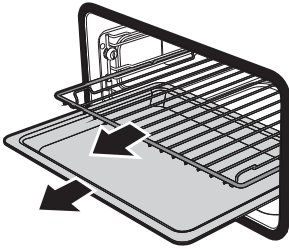

8. Centre and insert the 4 pins into their housings in the oven door by applying slight pressure.

4.5 Cleaning the oven interior

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

• Take out all removable parts.

• Clean the oven racks with warm water and non-abrasive detergent. Rinse and dry damp parts carefully.

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.

For easier cleaning, it is recommended to remove the door.

4.6 Vapour Clean

Vapour Clean is an assisted cleaning procedure which facilitates the removal of dirt. 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 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 inside of the oven.

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

Preliminary operations
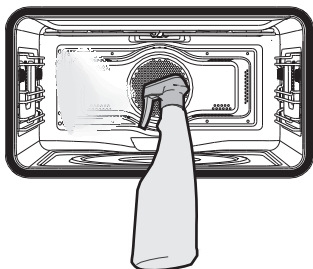
Before starting the Vapour Clean function:

• Completely remove all accessories from inside the oven.

• Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.
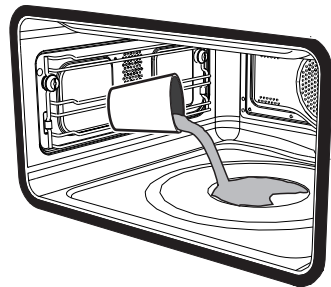
• Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.

• Close the door.

| We recommend spraying approx. 20 times at the most. |

Vapour Clean setting

| If the internal temperature is greater than that required for the Vapour Clean function, the cycle will be stopped immediately and "Internal temperature unsafe, please wait until the oven is cool" will appear on the display. Leave the appliance to cool down before activating the assisted cleaning cycle. |

1. Select the **Vapour Clean** function from the "special functions" menu.
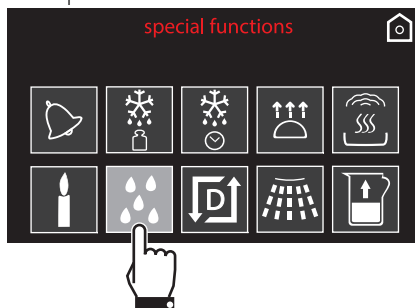
2. The duration and temperature of the cleaning cycle will appear on the display.
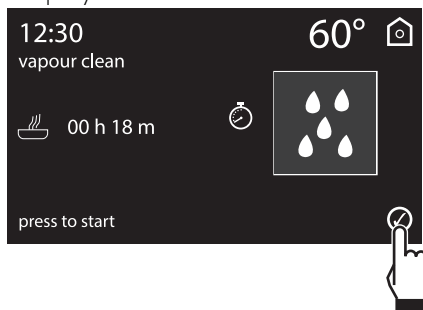
| The duration and temperature parameters cannot be modified by the user. |

EN

3. Press the symbol ⊘ to confirm. The assisted cleaning cycle starts.

```
12:30                    60°   ⌂
vapour clean

   ♨   00 h 18 m      ⏱

vapour clean in progress
```

4. If the temperature inside the oven is too high, an acoustic signal will sound and a warning message on the display will indicate that you should wait for it to cool down.

```
12:30                    60°   ⌂
vapour clean

   ♨   00 h 18 m      ⏱

internal temperature unsafe
please wait until the oven is cool    ⊘
```
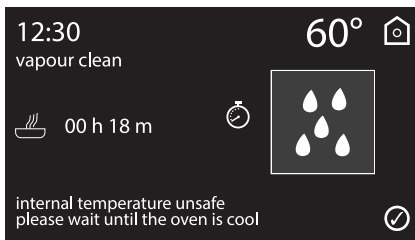
5. A buzzer will indicate the end of the vapour clean cycle.

```
12:48                    60°   ⌂
vapour clean

   ♨   00 h 00 m      ⏱

vapour clean ended
```
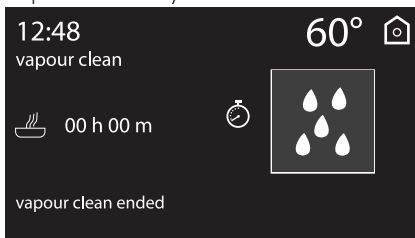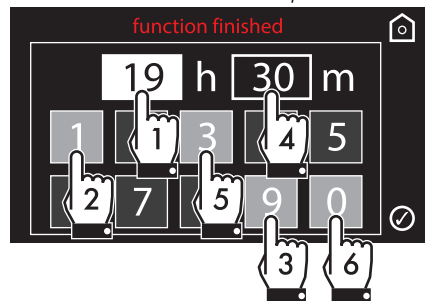
Programmed vapour clean cycle set-up

Like the other cooking functions the time at which the vapour clean cycle starts can be set.

1. After having selected the special function Vapour Clean, press the symbol ⏱.

```
12:30                    60°   ⌂
vapour clean

   ♨   00 h 18 m

press to start                        ⊘
```
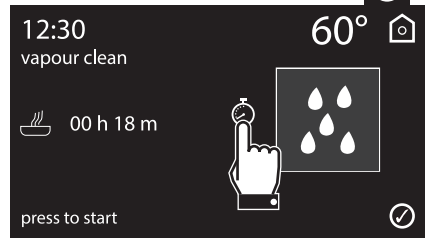
2. Enter the required time for the Vapour Clean function (for example 19.30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).

```
        function finished            ⌂

      19  h    30  m

   1    1    3    4    5

      2    7    5    9    0          ⊘

                 3    6
```

3. Press the symbol ⊘ to confirm.

4. The appliance waits for the set start time to be reached and then starts the cleaning cycle.

End of the Vapour Clean cycle

1. Open the door and wipe away the less stubborn dirt with a microfibre cloth.

2. Use a non-scratch sponge with brass filaments on hard to remove deposits.

3. In case of grease residues use specific oven cleaning products.

4. Remove the water left inside the oven.

5. For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan assisted function at 160°C for approximately 10 minutes.

> 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.
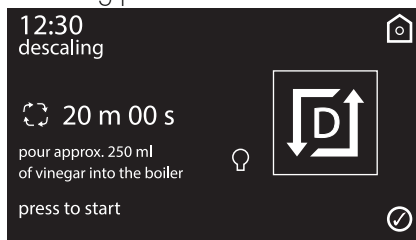
4.7 Descaling

> **i** Failure to descale the appliance can cause lime scale build up and in the long run prevent the appliance from working correctly.

The following message will appear on the display from time to time to indicate that you should carry out the descaling of the evaporation tray on the bottom of the oven.
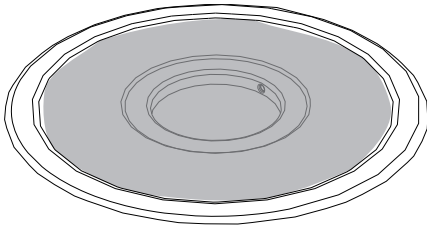
```
        please run
    the descaling procedure


     yes            no
```
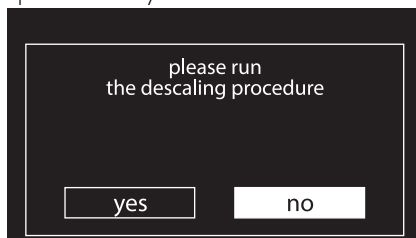
1. Press **yes** to accept the request to run the descaling procedure.

```
12:30
descaling

⟳ 20 m 00 s

pour approx. 250 ml
of vinegar into the boiler

press to start
```
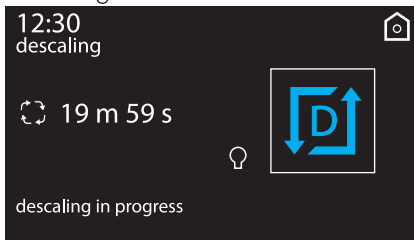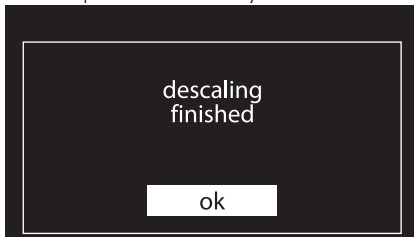
2. Open the door completely.

3. Pour about 250 ml of white vinegar into the evaporation tray so as to cover part of the bottom of the oven cavity as well.

4. Press the symbol ✓ to start the descaling function.

5. When the descaling procedure has ended press the **ok** key.

6. Remove the vinegar from the bottom of the oven using the sponge provided.

7. Use a dishwashing sponge to remove the largest possible amount of the softened lime scale.
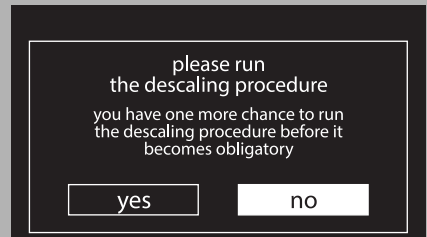
8. When cleaning is complete, close the door.

In order to keep the boiler in the best operating conditions it is recommended to carry out descaling every time the prompt to do so appears on the display.

PLEASE NOTE: The descaling process can be cancelled 3 consecutive times.

The appliance will not allow other functions to be used until a new descaling procedure has been carried out.
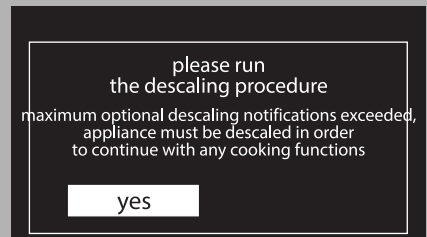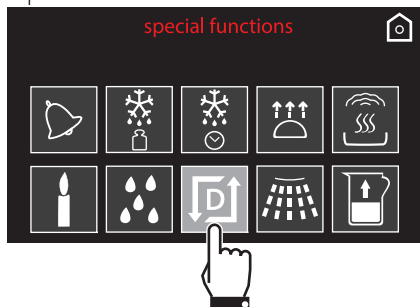
Manual descaling

If you decide to carry out descaling before being prompted to do so it is possible to perform the function manually.

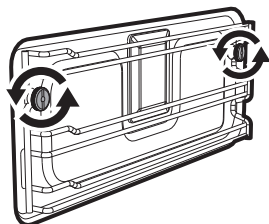1. Select **manual descaling** from the "special functions" menu.

2. Carry out the procedure indicated in the chapter "Descaling" starting from point 2.
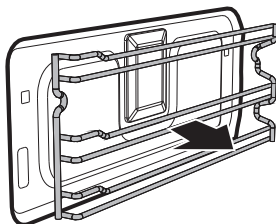
Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

1. Unscrew the fastening pins of the frame:

2. Pull the frame towards the inside of the oven in order to release it from the fastening pins.

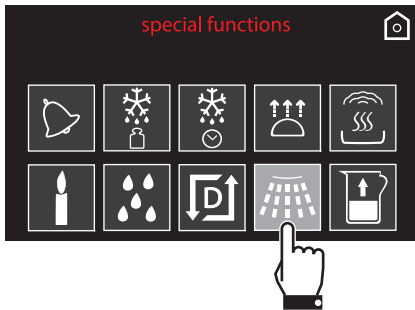3. When cleaning is complete, repeat the above procedures to put the guide frames back in.

4.8 Cleaning the reservoir

In order to keep the appliance in good working order it is recommended to clean the reservoir approximately once every 2-3 months.

1. Select **clean reservoir** from the "special functions" menu.

special functions

If there is any water left in the reservoir, the appliance will activate the reservoir emptying procedure.

2. Press the control knob to confirm the choice of function. The display shows the request to fill the reservoir.

12:30
clean reservoir

insert container of water and detergent

press to start
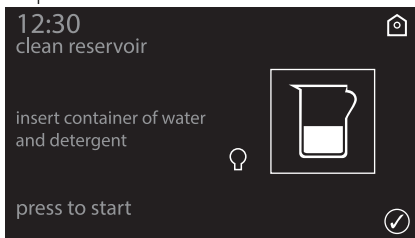
3. Fill a container (e.g. a jug) with a mixture of water and citric acid.
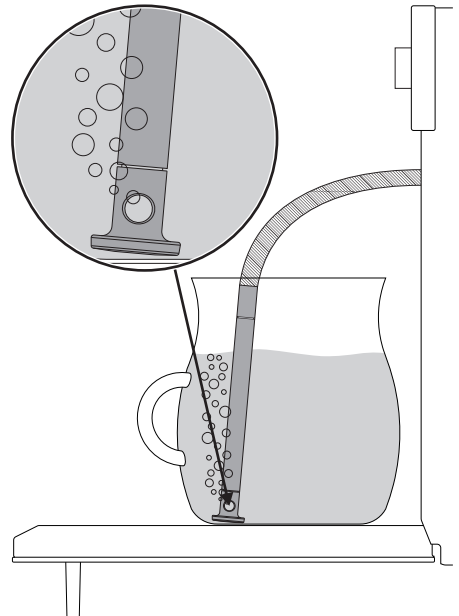
It is recommended to mix 30 g of citric acid in one and a half litres of water.

4. Open the oven door.
5. Rest the container on the open door.

PLEASE NOTE: the container, together with the mixture must have an overall weight of less than 5 kg.
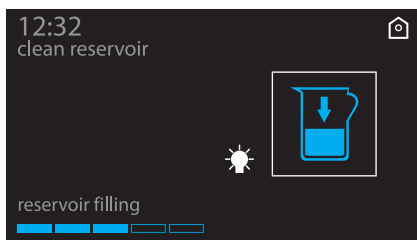
6. Extract the tube and immerse it in the container until the end reaches all the way to the bottom.

7. Press the symbol ✅ to start filling the reservoir with the solution.

```
12:32                                    ⌂
clean reservoir

                                    ⬇
                          ☀️

reservoir filling
▬▬▬▬▬▬ ▭ ▭
```
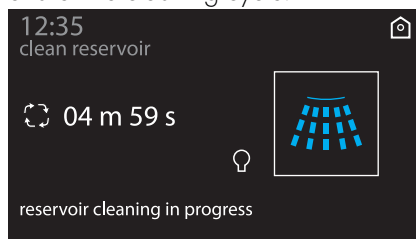
ℹ️ The appliance automatically fills up the reservoir with the correct amount of mixture.

✏️ If water remains in the reservoir for longer than 24 hours, a message appears on the display requesting you to drain the reservoir.

8. When finished, shake the tube in order to remove any remaining water.

9. Return the tube to its original position, remove the mixture container and close the door.
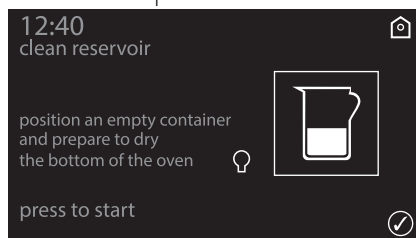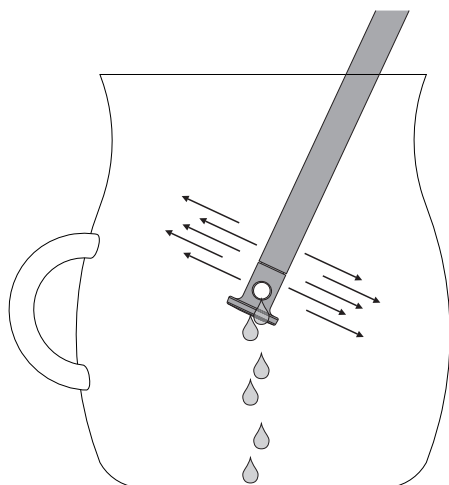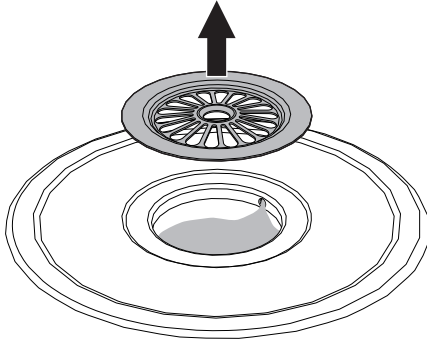
ℹ️ When the door is closed, an automatic system will automatically draw up any residual water in the tube to avoid drips.

10. When the reservoir is full, the display will indicate the time remaining to the end of the cleaning cycle.

```
12:35                                    ⌂
clean reservoir

↻ 04 m 59 s
                          ⚲

reservoir cleaning in progress
```

At the end of the process, a buzzer will sound and the display will show a request to remove the liquid.

```
12:40                                    ⌂
clean reservoir

position an empty container
and prepare to dry
the bottom of the oven       ⚲

press to start                           ✅
```
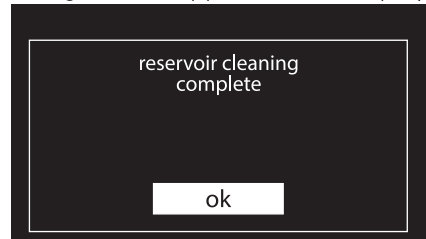
11. Remove the cover from the evaporation tray and dry it with the sponge supplied.

12. We recommend positioning the supplied sponge inside the evaporation tray.

13. Press the symbol to start draining the remaining solution from the reservoir.

The residual mixture is drained into the evaporation tray.

Because the quantity of mixture remaining is greater than 500 ml, drainage of the mixture into the evaporation tray will take place in two different steps in order to facilitate drying. The display indicates "**step 1 of 2**", which when finished, drainage stops. You have to press the control knob again in order to complete the discharge with "**step 2**". When finished, "**reservoir cleaning ended**" appears on the display.

14. Use the sponge provided to remove any remaining mixture from the evaporation tray.

15. Press the control knob to exit from the reservoir cleaning procedure.

After having cleaned the reservoir with the mixture of water and citric acid, carry out at least one "**clean reservoir**" cycle using ordinary water in order to rinse out any residues there may be from the reservoir.

4.9 Extraordinary maintenance

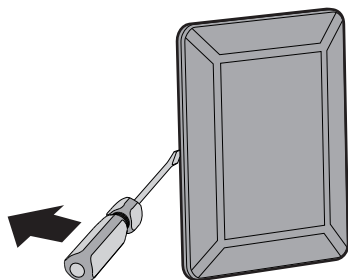> ⚠️ Live parts
> **Danger of electrocution**

• Unplug the appliance from the power supply.
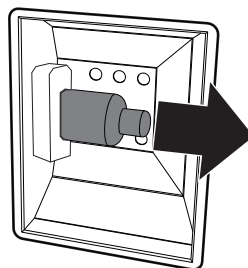
Replacing the internal light bulb

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

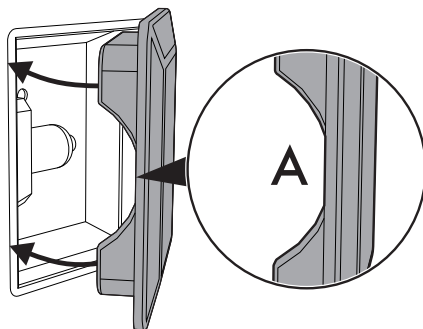> ✏️ Be careful not to scratch the enamel on the side of the oven.

4. Slide out and remove the lamp.

> ✏️ 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. Leave the shaped part inside the glass (**A**) facing the door.

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

What to do if...

The display is completely off:

• Check the mains power supply.

• Check whether an omnipolar switch upstream of the appliance supply line is in the "ON" position.

The appliance does not heat up:

• Check whether it has been set in "demo" mode (for further details see "Demo mode (for showrooms only)").

The controls do not respond:

• Check whether it has been set in "control lock" mode (for further details see "Control lock").

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

> If other ERRx error messages are indicated:
>
> Note down the error message, function and set temperature and contact your local technical support centre.

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.

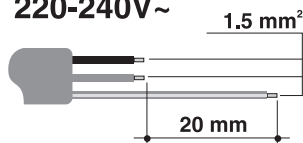The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance works at 220-240 V~.

Use a three-pole cable (3 x 1.5 mm^2 internal conductors).

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

220-240V~   1.5 mm²

20 mm

Fixed connection

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

The omnipolar circuit breaker should be located near the appliance and in an easily reachable position, according to applicable electrical codes.

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 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
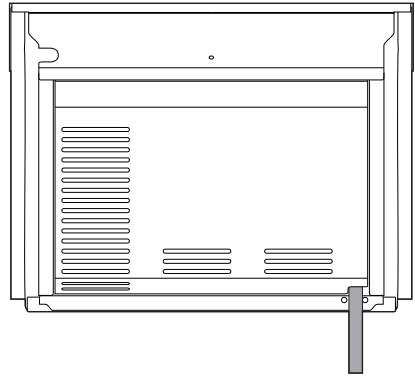
(rear view)

Front panel seal

Glue the supplied seal to the rear part of the front panel to avoid water or other liquids from leaking in.
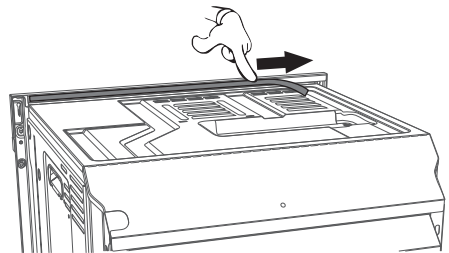
Fastening bushings

Remove the bushing covers inserted on the oven front.

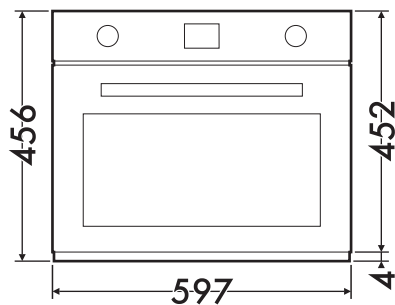## Appliance overall dimensions (mm)

456

452

4

597
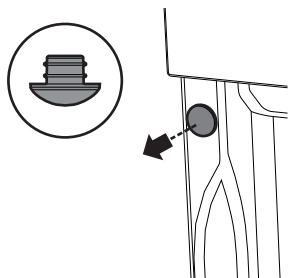
(front view)

Mount the appliance into the recess.

Secure the appliance to the piece of furniture using screws.

550
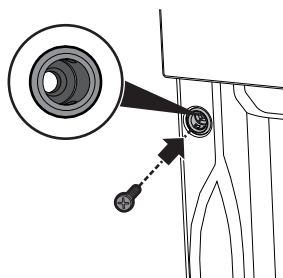
(top view)

Cover the bushings with the previously removed covers.
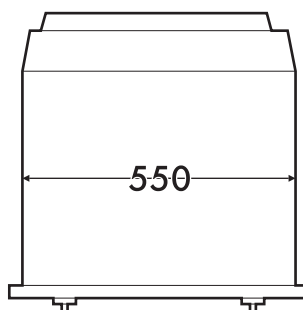
(side view)

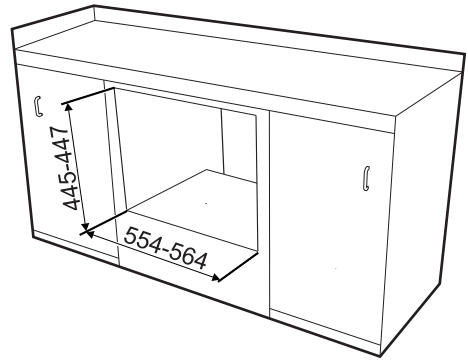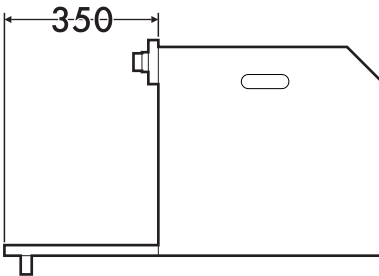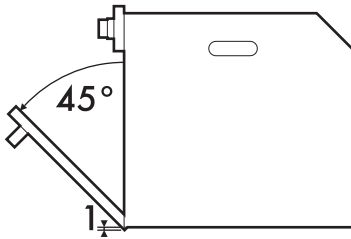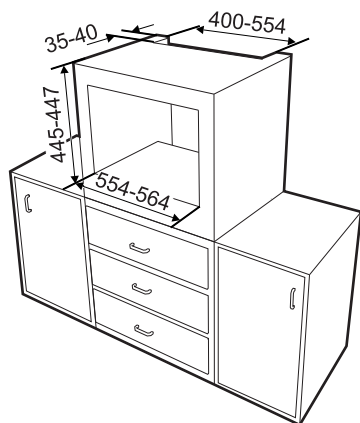**Mounting under worktops (mm)**

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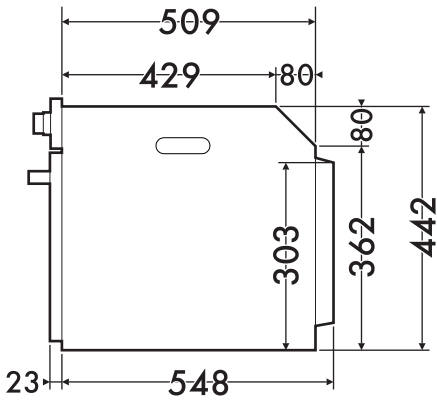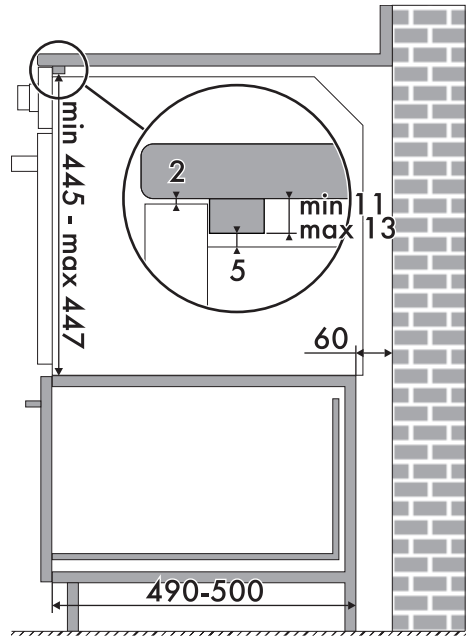
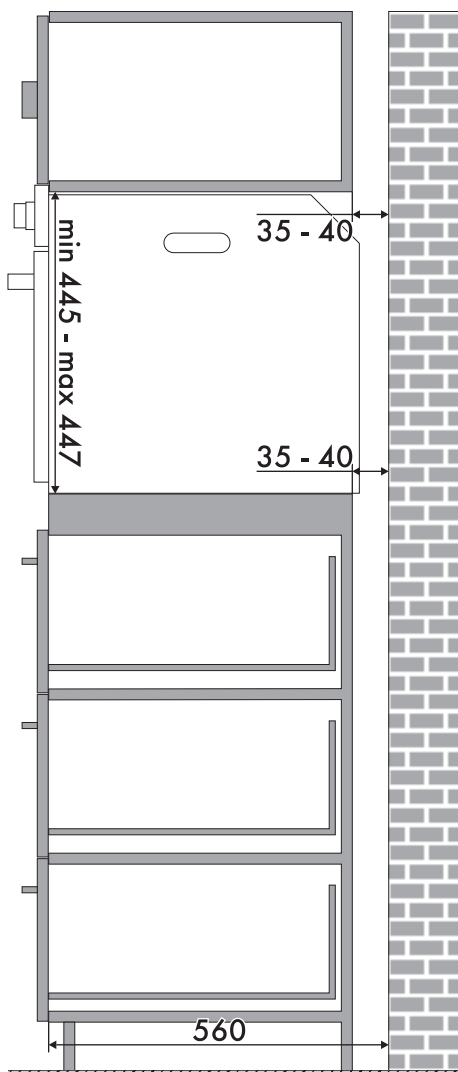Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.

Mounting into a column (mm)

35-40

400-554

445-447

554-564

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

35 - 40

min 445 - max 447

35 - 40

560

914776537/A