Contents

EN

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.

- Protect your hands by wearing oven gloves when moving food inside the oven.

- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.

- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.

- Children must not play with the appliance.

- Keep children under the age of eight at a safe distance unless they are constantly supervised.

- Keep children under the age of 8 away from the appliance when it is in use.

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

- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.

- The cooking process must always be monitored. A short cooking process must be continuously monitored.

- Do not cook dishes containing large quantities of strong alcoholic beverages. Alcohol vapours in the oven could catch fire.

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

- Do not pour water directly onto very hot trays.

Instructions

- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- Switch off the appliance immediately after use.
- Do not clean the appliance immediately after turning it off – wait for it to cool down first.
- DO NOT MODIFY THIS APPLIANCE.
- Always use any necessary/ required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.

- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not 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, as these could then heat up and catch fire. Be very careful.
- Never leave objects on the cooking surface.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not spray any spray products near the appliance.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.

- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Do not use steam jets to clean the appliance.
- Do not remove the seal on the face of the oven.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

For this appliance

- Take care because steam may not be visible at certain temperatures.
- Keep the oven door closed during cooking.
- Open the appliance door carefully during or after cooking.
- 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 silicone moulds when steaming.
- 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.

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

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

• Deliver the packing materials to the appropriate recycling centre.

Plastic packaging
Danger of suffocation

• Do not leave the packaging or any part of it unattended.

• Do not let children play with the plastic bags.

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 the qualified technician: Installation, operation and inspection.

Safety instructions

Information

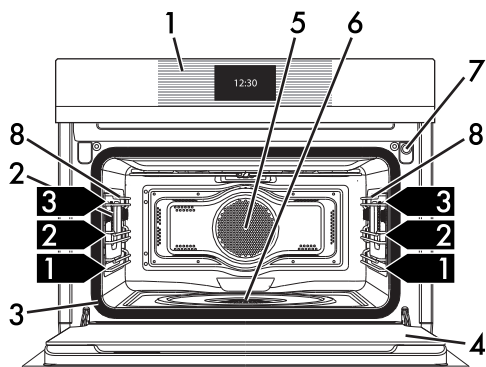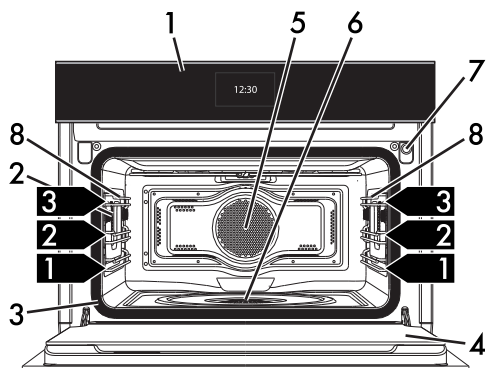Advice

1. Sequence of instructions for use.

• Standalone instruction.

2 Description

2.1 General Description

1 Control panel	6 Evaporation tray
2 Oven light	7 Water supply tube
3 Seal	8 Rack support frames
4 Door	**1,2,3...** Frame shelf
5 Fan	

2.2 Control panel
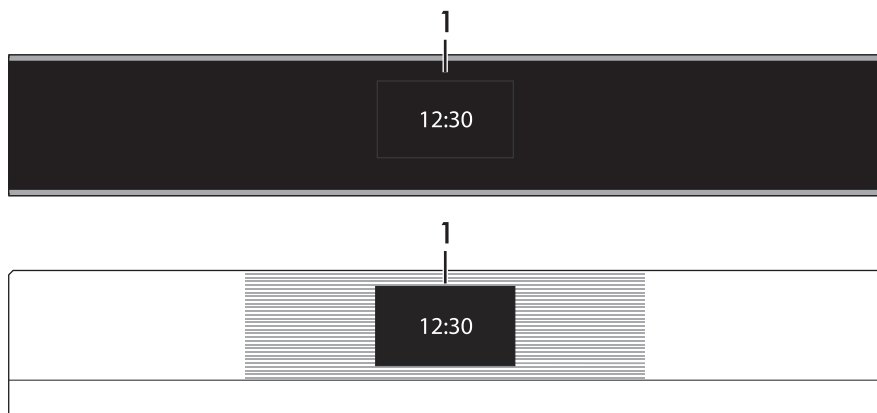
1 Display

1 Display

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

In general, press the 🏠 symbol to return to the previous menu or end a function; press the ✓ symbol to confirm the selected options.

Press and hold the return symbol 🏠 for a few seconds to interrupt the current function and switch off the appliance.

2.3 Other parts

Interior lighting

The appliance's interior lighting comes on:

• When the door is opened.

• When any function is selected, with the exception of the Descaling 🔲, Sabbath 🕯 and Vapor Clean ❖ functions;

• When no function is selected, or during a cooking function, press the 💡 symbol to manually activate the oven light or the ❖ symbol to deactivate it during use.

> ℹ️ 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).

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

Shelves

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

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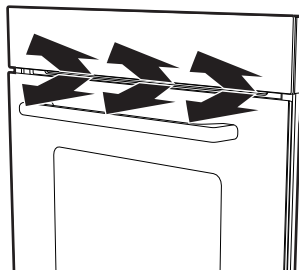
The fan cools the appliance and comes into operation during cooking.

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

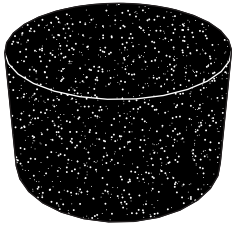## 2.4 Advantages of steam cooking

The steam cooking system cooks any type of food much more delicately.

It is also ideal for defrosting foods rapidly, for heating up foods without hardening or drying them out, and for naturally removing salt from foodstuffs preserved with salt.
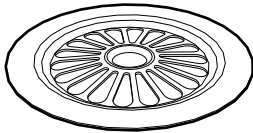
2.5 Available accessories
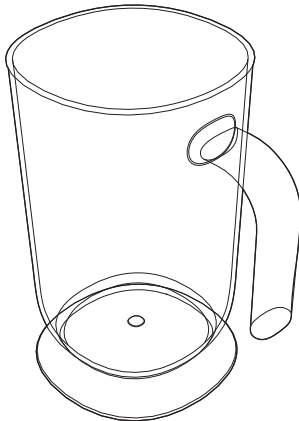
Sponge

Useful for removing condensation from inside the oven.
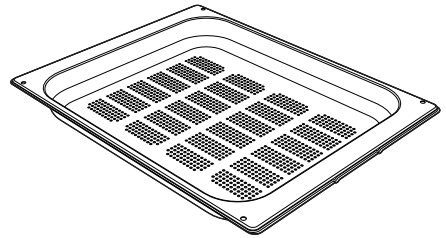
Evaporation tray cover

Evenly distributes steam inside the oven.

Jug

For holding liquids when filling and emptying the reservoir.
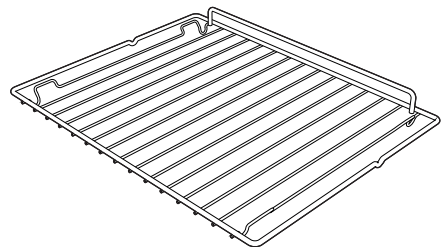
Perforated tray

Useful for steaming fish and vegetables.

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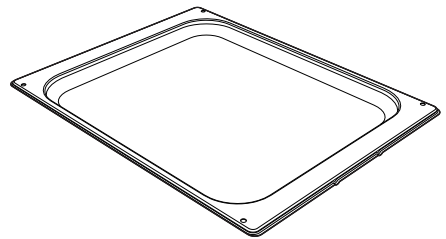
Useful when cooking cakes (with cooking times of less than 25 minutes or without steam), rice, beans and cereals. It is also essential for collecting liquids produced by steaming or defrosting of foods contained in the perforated trays above.
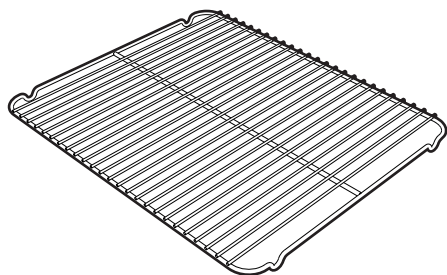
Rack

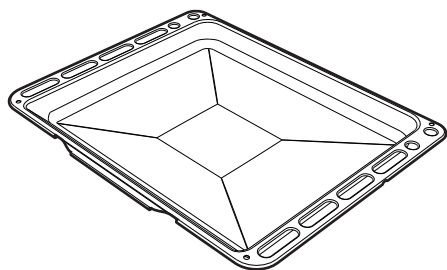Useful for supporting containers with food during cooking.

Tray rack

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

Deep tray

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

i Some models are not provided with all accessories.

i The appliance accessories intended to come into contact with food are made of materials that comply 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.

2.6 Other cooking containers

- You may also use your own containers for cooking, as long as they are resistant to high temperatures.
- For steam cooking, the use of metal containers is recommended. Metal facilitates better distribution of heat to the foods.
- It is normal for metal containers to deform somewhat during high-temperature cooking, but they will return to their original shape when they cool down.
- Thick ceramic plates may require more heat than normal. Longer cooking times may be necessary.

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 silicone 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 cookware 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 Preliminary operations

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 3.3 Using the accessories).
5. You must set the current time in order to start using the appliance (see "First use").

3.3 Using the accessories

Racks and trays

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

- The mechanical safety locks that prevent the racks and trays from being removed accidentally must face downwards and towards the back of the oven cavity.
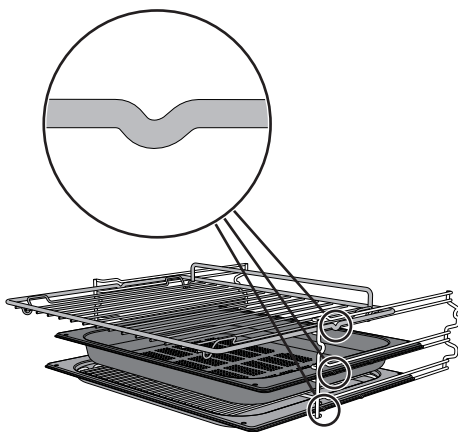
2+1 configuration

If you intend to use the perforated tray for steam cooking, this must be positioned on the second runner while the tray must be positioned on the first runner. This allows liquids to be collected separately from the food that is being cooked (2+1 configuration, see "Preset recipes table").
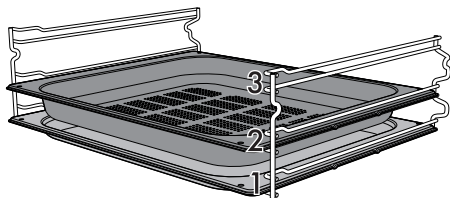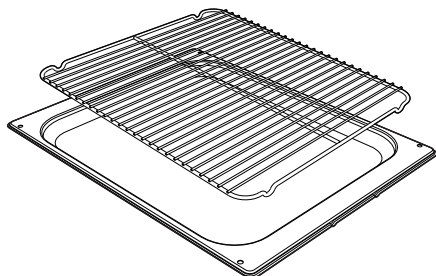

 Gently insert racks and trays into the oven until they come to a stop.

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

Tray rack

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

3.4 Using the oven

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.
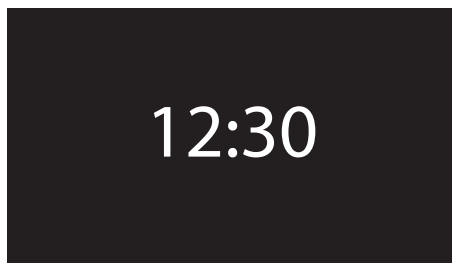

1 Settings
2 Preset recipes
3 Cooking functions
4 Special functions
5 Personal programs

First use

12:30

When using the appliance for the first time, or after a power failure, the **00:00** symbol will flash on the 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).

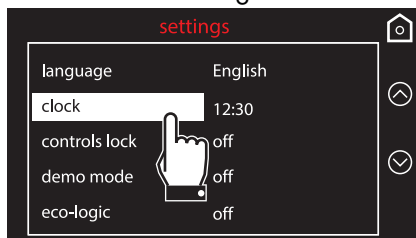|	The appliance language is set to "English" by default.

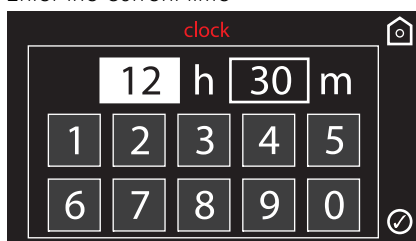|	When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

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

1. Press the ⊙ or ⊙ symbol and select **clock** from the "**settings**" menu.

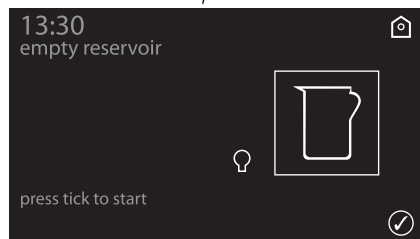2. Enter the current time

3. Press the ⊘ symbol to confirm.

For reasons of safety, when first connecting the appliance or after the power has been cut for a time, a message appears on the display requesting that you drain the reservoir if even only a small quantity of water remains inside it when the first set function finishes (even if this does not include use of steam).

• Drain the reservoir as described in chapter "Removing the residual water".

Steam cooking settings

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 on the display to activate the appliance.
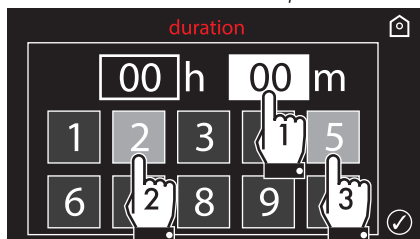3. Select the **cooking functions** icon on the "**home screen**".
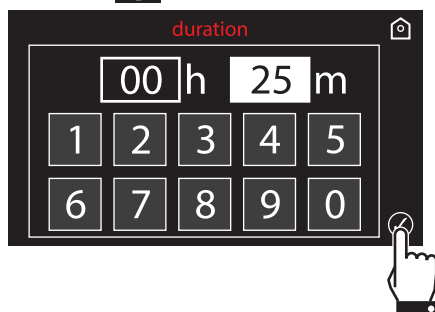

4. Select the "steam" function.

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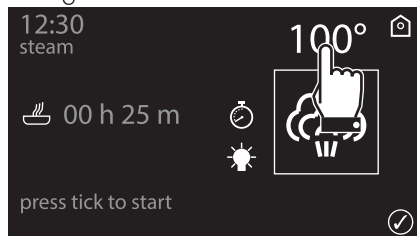

6. Press the ⊘ symbol to confirm.

ℹ Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.
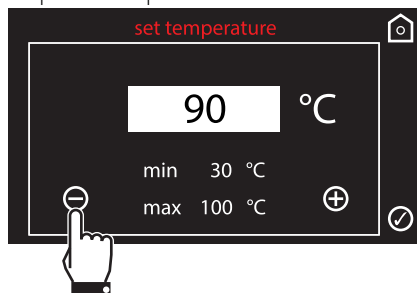
The display shows the screen for setting the steaming parameters.

7. Press the displayed temperature to change it.

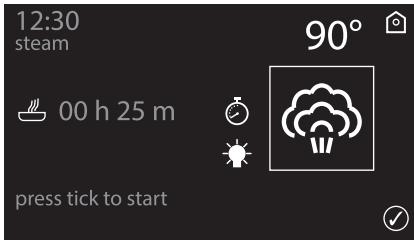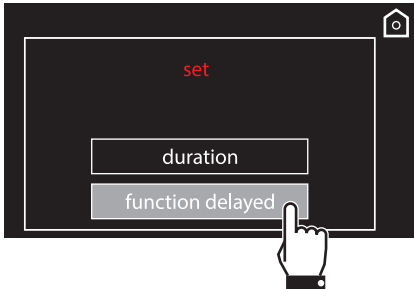8. Use the symbols ⊕ and ⊖ to set the required temperature.

ℹ The minimum temperature that can be set is 30°C. The value changes by 5°C each time the ⊕ and ⊖ symbols are pressed.

9. Press the ⊘ symbol to confirm the cooking temperature set (for example 90°C).

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

11. Enter the time at which you require cooking to end (for example 13:30: first touch the hours box, then the numbers 1 and 3; touch the minutes box, then the numbers 3 and 0).
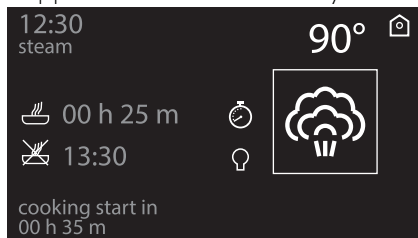

12. Press the ⊘ symbol to confirm the end of cooking time (for example 13:30).

The appliance waits for the delay start time.

12:30
steam
90°
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), cooking will start at a time according to the set parameters.

Cooking can be interrupted at any time by pressing and holding the return symbol for a few seconds.

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

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

12:30
fill reservoir
position container with 1,5lt of water
press tick to start
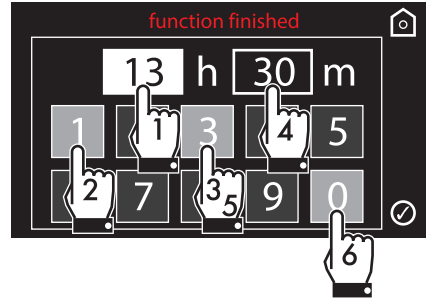
Filling the reservoir

- 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.

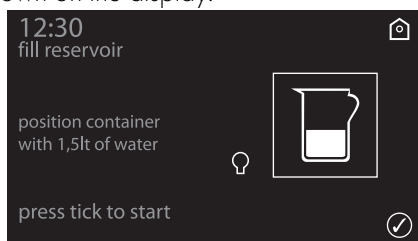13. Fill the jug provided (or a container) with sufficient water for the cooking duration.
14. Open the oven door.
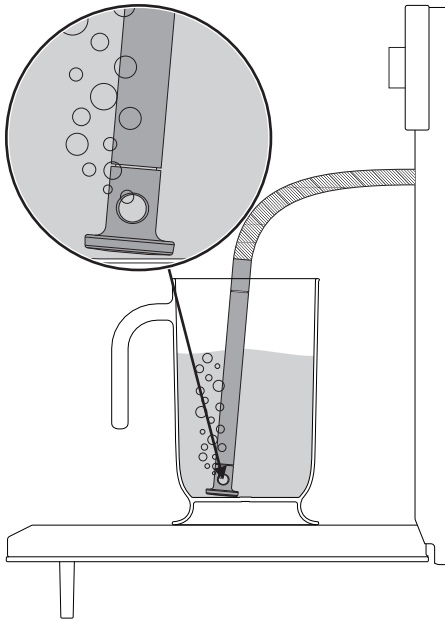15. Place the jug (or container) on the open door.

Note: the jug or container with the water must have a gross weight lower than 5 kg.

16. Extract the tube from its seat and immerse its end into the jug or container until it reaches the bottom.

17. Press the ⊘ symbol to start filling the reservoir with water.
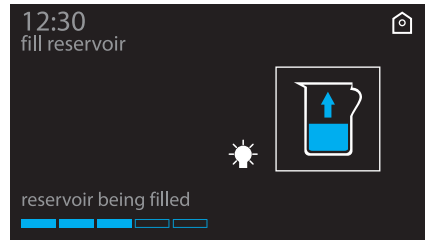
> **i** The appliance will automatically draw the quantity of water necessary for cooking on the basis of the set duration.

> **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.

18. When finished, press "ok" to confirm that you have finished filling the reservoir.
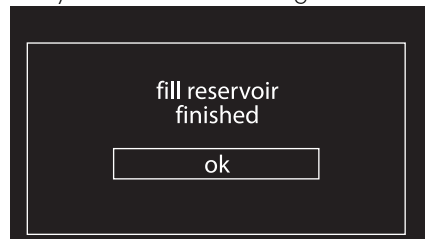
19. Shake the tube in order to remove any remaining water.

20. Return the tube to its seat and remove the jug or container.

> **i** When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. A bubbling noise may be heard; this is completely normal.

21. Close the door. The appliance starts the function automatically using the parameters set.
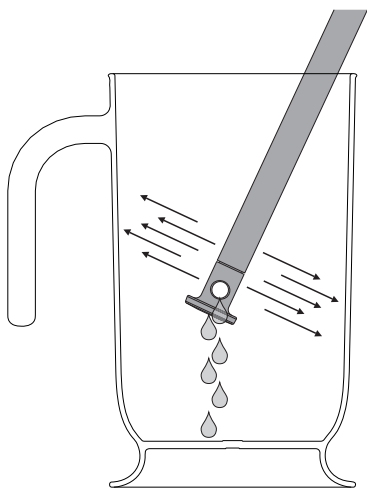
> If programmed cooking has been set (in our example ending at 13:30), cooking will start at a time according to the set parameters.

> Cooking can be interrupted at any time by pressing and holding the return symbol for a few seconds.

> **i** 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.

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

```
13:02                          90°   🏠
steam

♨ 00 h 25 m              ⏱

                          ♀

automatic pre-heat
▬▬ ▬▬ ▬▬ ▬▬  ▭
```

At the end of preheating the temperature reaches the maximum set level.

```
13:04                          90°   🏠
steam

♨ 00 h 25 m              ⏱

                          ♀

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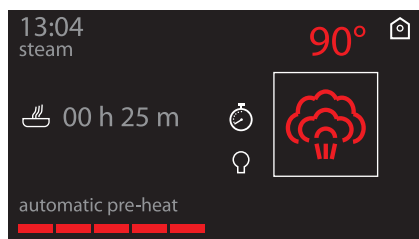
> ✎ If cooking has just been performed with temperatures greater than 100°C, you must wait for the oven to cool in order to use the steam function.

A buzzer sounds to indicate that cooking starts automatically.

```
13:06                          90°   🏠
steam

♨ 00 h 24 m              ⏱
✖ 13:30                   ♀

function in progress
```
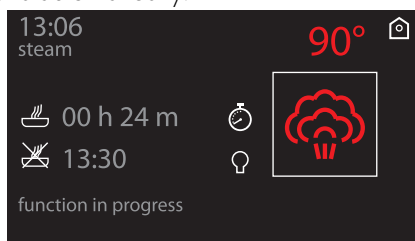
End of steam cooking

When cooking finishes, "steam function ended" appears on the display and a buzzer sounds, which can be deactivated by pressing on one of the modifiable zones on the display (**temperature**, **function**, ⏱

and ♀) or by opening the door.

```
13:30                          90°   🏠
steam

♨ 00 h 00 m              ⏱

                          ♀

function ended
```
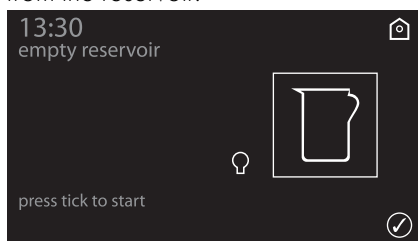
EN

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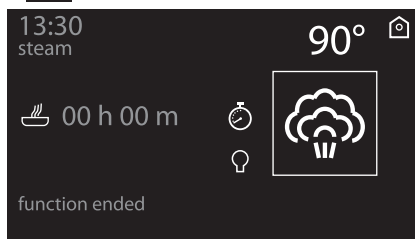
Removing the residual water

At the end of steaming, the water can be emptied from the reservoir.

> **We recommend emptying the reservoir each time you finish using the appliance to avoid scale build-up.**

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

```
13:30                                    ⌂
empty reservoir



                              ⬚


                   ♀


press tick to start
                                         ✓
```

23. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.
24. Fully open the door when safe to do so and cautiously remove the food from the oven.
25. Place the jug provided or a container on the open door.

26. Extract the tube from its seat and insert its end into the jug or the container.
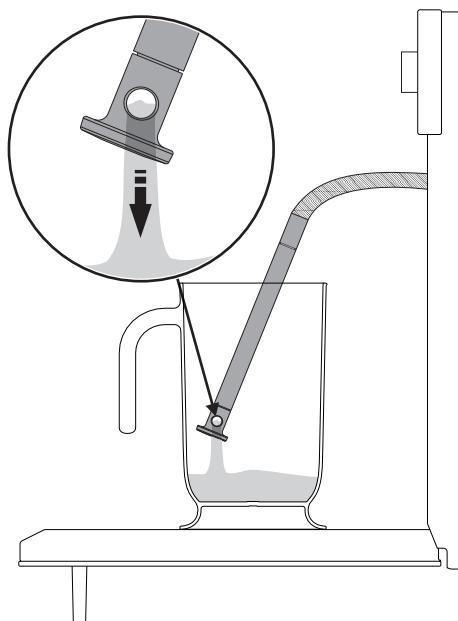
27. Press the [✓] symbol to start draining off the water into the jug/container.
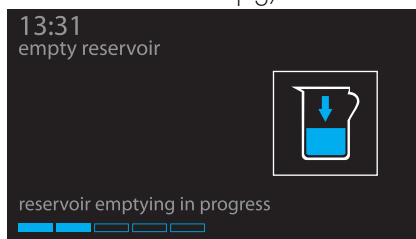
```
13:31
empty reservoir




                              ⬚



reservoir emptying in progress
▬▬ ▬▬ ▬ ▬ ▬
```

EN

It is only possible to drain the water when the door is open. Always ensure you have extracted the tube from its seat and inserted its end into the jug/container before pressing the ⊘ symbol to begin draining.

When complete, the display will indicate that the residual water removal process is complete.
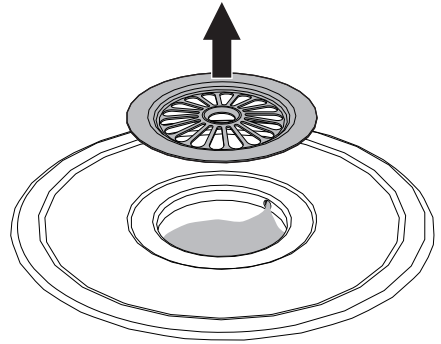

reservoir emptying ended

ok

28. Press "ok" to confirm.
29. Shake the tube in order to remove any remaining water.
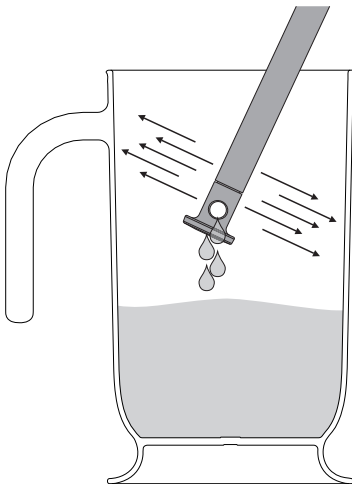
30. Place the tube back into its seat and remove the jug.
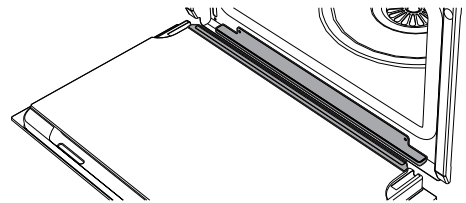31. Remove the cover from the evaporation tray inside the oven cavity and dry it with the sponge provided.

Note: The evaporation tray cover may be very hot: use appropriate protection.

32. Remove condensation from the base and walls of the oven cavity, the door glass and drip tray and the front of the appliance using a sponge.

Take care: the water may be very hot.

Advice for steam cooking

- **Pasta and rice:** upon reaching 100°C, the cooking time will be the same as with cooking on a hob. Place the pasta or rice in a metal tray and cover with around a centimetre of water. For best results when cooking rice, place a lid on the container or cover with aluminium foil. This procedure allows the rice to absorb all the water, and it can then be served directly to the table.

- **Eggs:** these may be **boiled**, **scrambled** or **poached** by using the steam function at 100°C. To obtain perfect **boiled eggs**, place them on the perforated tray and cook for 4-6 minutes for soft boiled eggs and 8-10 minutes for hard-boiled eggs. For **scrambled eggs**, place the beaten eggs in a metal tray together with milk, butter and seasoning. Cover the tray with aluminium foil. Mix every couple of minutes using a fork. For **poached eggs**, pour boiling water into the metal tray with a drop of vinegar and steam cook for around 4-5 minutes.

- **Vegetables:** steam cooking vegetables gives excellent results. They maintain their colour, flavour and nutritional properties. For dense vegetables such as potatoes, turnips and parsnips, cook at 100°C for the same length of time you would boil them on a hob. For broccoli and carrots, cook for 6 minutes if you want them to remain firm, or 10 minutes if you want them to be softer.

- **Fish:** due to the delicate nature of fish, steaming gives excellent results. For oily fish such as salmon or trout, cook at 100°C for around 5 minutes. For white fish such as cod or haddock, cook at 80°C for around 5 minutes. If you are cooking different foods, all fish must be cooked in the perforated tray which must be placed on the bottom shelf of the oven to avoid liquid from the fish dripping onto other food products.

- **Meat:** casseroles and curries are ideal for steam cooking. Prepare the casserole as for normal oven cooking. Place it in a metal tray, cover with a lid or aluminium foil, and cook for between 45 minutes and 3 hours depending on the cut of meat used.

- **Thin soups:** steam cooking allows flavours to develop perfectly with minimum effort, as the liquids will not boil over. For vegetable soup with the correct consistency, first steam the vegetables, then add broth and steam cook at 100°C. The steam function is also ideal for preparing large quantities for later use.

- **Soups:** Thicker soups are also easy and quick to prepare. Place the soup in a metal tray, cover with a lid or aluminium foil and steam cook at 100° C for the same time you would cook it in a microwave oven. To obtain a creamy texture stir halfway through cooking.

- **Reheating:** the steam cooking function will not dry foods out and gives a moister result. A previously prepared home-cooked meal, covered with aluminium foil, will take around 10-12 minutes to reheat. Ready meals will require approximately double the time indicated on the package.

- **Defrosting:** it is possible to use the steam function to defrost foods. Times vary, but defrosting with the steam cooking function takes around half the time necessary for covered foods left to defrost at room temperature.

- **Peeling peppers and tomatoes:** this is very easy to do when using the steam function. Use a knife to cut a small cross in the skin of the tomato, and steam cook for 1 minute. Peppers have tougher skin, and may require up to 4 minutes to soften it sufficiently for peeling.

- **Chocolate:** this can be melted using the steam cooking function. Place the chocolate in a metal tray, cover with aluminium foil and steam cook for 1 minute. Unlike other methods, chocolate is unlikely to burn in the steam oven.

- **Hot towels:** ideal for facial treatments, a close shave or for use after a meal, these are easy to prepare using the steam cooking function. Moisten a towel with water, roll it up and steam it for 1 minute.

Combination functions

Combination cooking functions are ideal for preparing moist cakes and bread and for tender roast meats.

Combination functions list

Steam + circulaire + fan
The combination of the fan, the circulaire heating element and the steam is particularly suitable for preparing roast meats, chicken and baked goods such as bread and leavened sweets.

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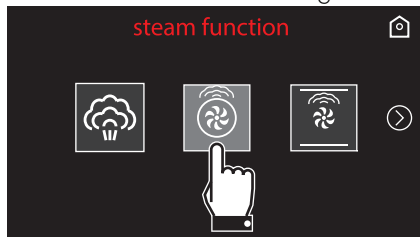
EN

121
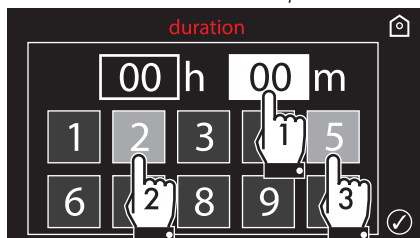
Combination cooking functions

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

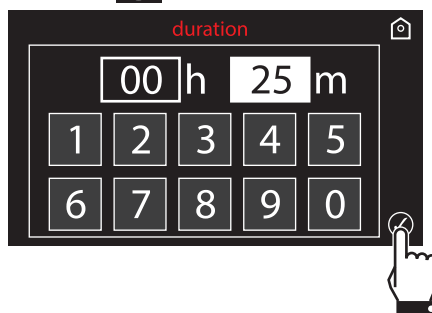2. Select the **cooking functions** icon on the "**home screen**".

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).
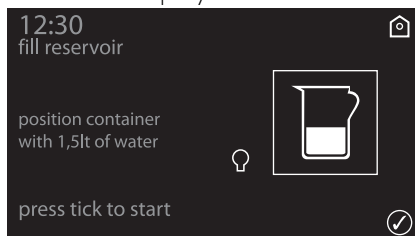

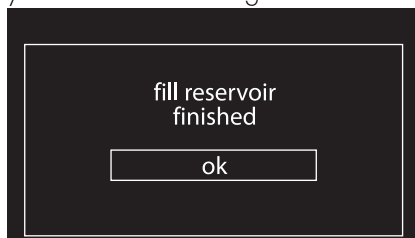5. Press the symbol to confirm.

> 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.

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

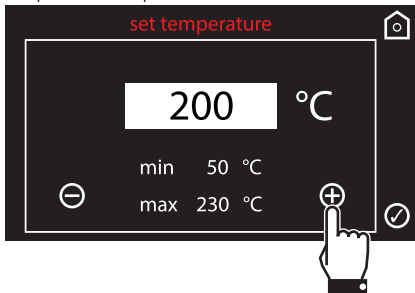7. When finished, press "ok" to confirm that you have finished filling the reservoir.

The display shows the screen for setting the parameters of the selected combination function.
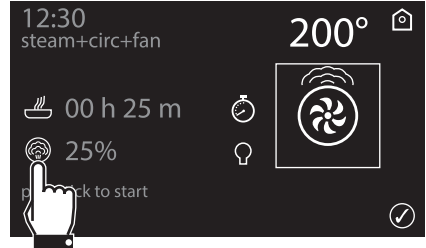
8. Press the displayed temperature to change it.
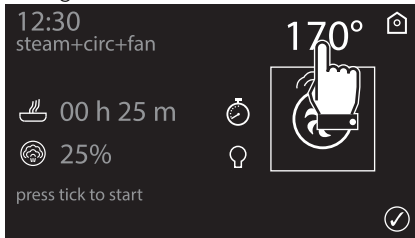
```
12:30
steam+circ+fan                    170°   ⌂

♨ 00 h 25 m          ⏱

◎ 25%               ♀

press tick to start

                                          ✓
```

9. Use the symbols ⊕ and ⊖ to set the required temperature.

```
set temperature                          ⌂

        200      °C

        min    50  °C
⊖       max   230  °C      ⊕
                                          ✓
```
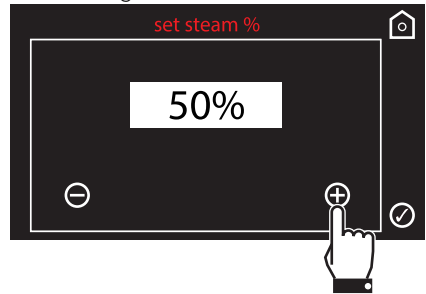
> ℹ The minimum temperature that can be set is 50°C. The value changes by 5°C each time the ⊕ and ⊖ symbols are pressed.

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

11. Press the symbol ◎ to change the percentage of steam used for cooking.

```
12:30
steam+circ+fan                    200°   ⌂

♨ 00 h 25 m          ⏱

◎ 25%               ♀

press tick to start

                                          ✓
```

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

```
set steam %                              ⌂

        50%

⊖                         ⊕
                                          ✓
```
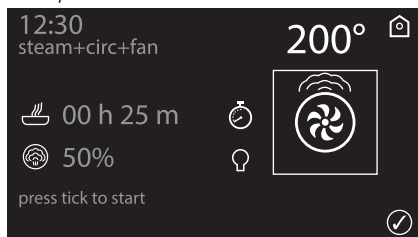
> ℹ The minimum percentage that can be set is 20%. The value changes by 5% each time the ⊕ and ⊖ symbols are pressed.
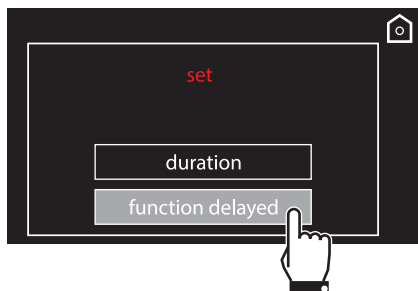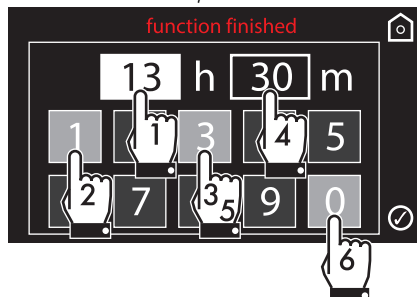
13. Press the symbol ⊘ to confirm the percentage of steam set (for example 50%).

12:30 steam+circ+fan	200°
🔥 00 h 25 m	⏱
◎ 50%	♀
press tick to start	⊘

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

set

duration

function delayed

15. Enter the time at which you require cooking to end (for example 13:30: first touch the hours box, then the numbers 1 and 3; touch the minutes box, then the numbers 3 and 0).

function finished

13 h   30 m

1 1 3 4 5

2 7 3 9 0

6

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

17. The appliance waits for the delay start time.

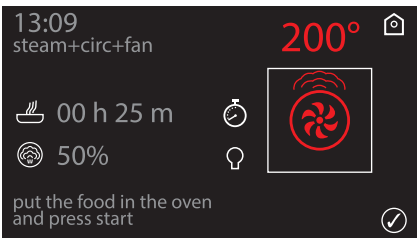| 12:30 steam+circ+fan	200°
🔥 00 h 25 m	⏱
⏲ 13:30	♀
cooking start in 00 h 35 m	

Preheating stage

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

This stage is performed without using steam and is indicated by the progressive increase in the temperature level reached.

```
13:02
steam+circ+fan          200°   ⌂

♨ 00 h 25 m        ⏱
◉ 50%              ♀

automatic pre-heat
▮▮▮▯▯
```
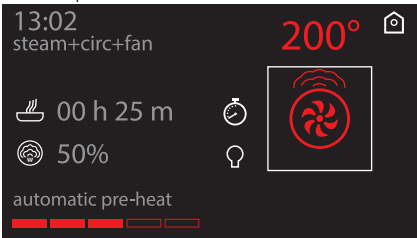
At the end of preheating the temperature reaches the maximum set level.

A buzzer sounds to indicate that the food to be cooked can be put in the oven.
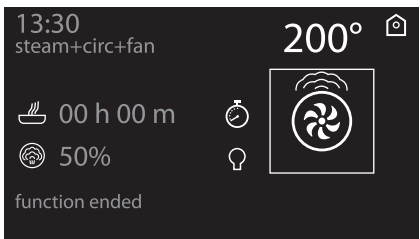
• Press the ✓ symbol to start cooking.

```
13:09
steam+circ+fan          200°   ⌂

♨ 00 h 25 m        ⏱
◉ 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.

Steam percentage	Type of food
25%	Breads and cakes
30%	Duck
40%	Beef, veal and lamb
50%	Chicken and chops
70%	Whole fish

End of combination function

When cooking finishes, "function ended" appears on the display and a buzzer sounds, which can be deactivated by pressing on one of the modifiable zones on the display (**temperature**, **function**, ⏱ and ♀) or by opening the door.

```
13:30
steam+circ+fan          200°   ⌂

♨ 00 h 00 m        ⏱
◉ 50%              ♀

function ended
```

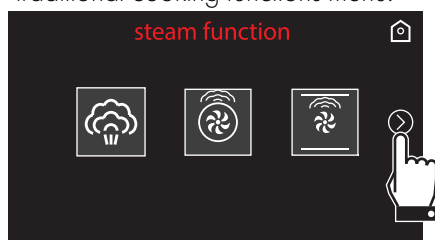18. Drain the reservoir as described in chapter "Removing the residual water".

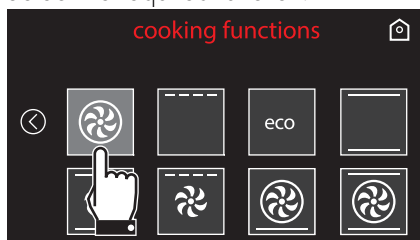## Traditional cooking functions

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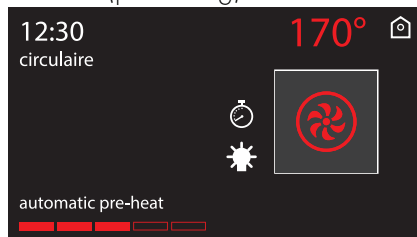

2. Press the symbol to access the traditional cooking functions menu.

3. Select the required function.

4. The appliance will begin preheating. The display will show the chosen function, the preset 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.
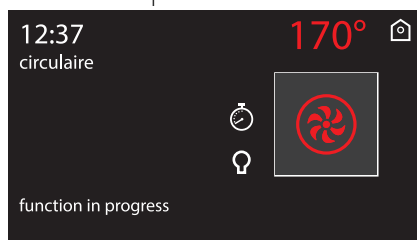
Press and hold the return symbol for a few seconds to immediately interrupt cooking at any time and return to the main menu.

With traditional cooking, food can be placed in the oven immediately or after preheating, as the user prefers.

Traditional functions list

Circulaire
The combination of the fan and the circulaire 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 — Eco
This function is particularly suitable for cooking on a single shelf with low energy consumption.
Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.
To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.

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

Cooking (and preheating) times are longer with the ECO function.

Static
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static 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.

EN

Fan with 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.

Circulaire + fan + lower element

Fan assisted cooking is combined with the heat coming from below and allows you to brown food slightly at the same time. Ideal for pies/flans, quiches and pizza.

Turbo

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.

Changing a function during cooking

1. Press the function symbol to modify it.

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

EN
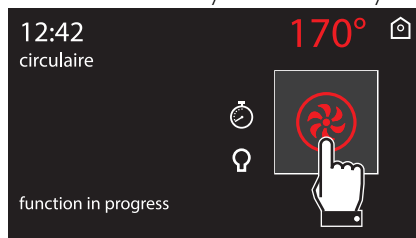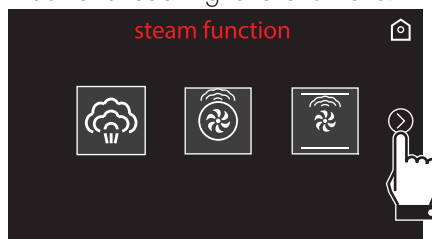
3. Press the symbol of the new function required.
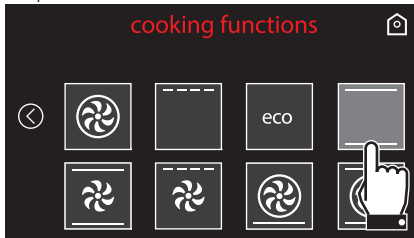
4. The display will show the new function chosen, the preset temperature, the current time and the progress in reaching the new temperature.
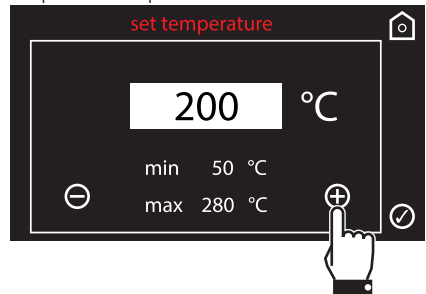

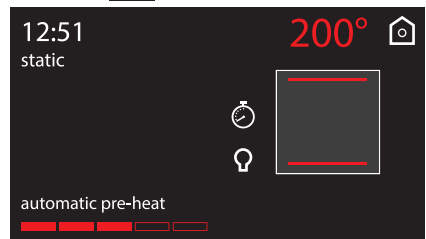## Modifying the preset temperature

1. Press the displayed temperature to change it.

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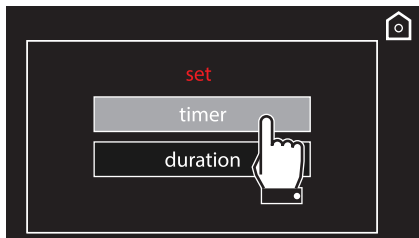

3. Press the ✓ symbol to confirm.
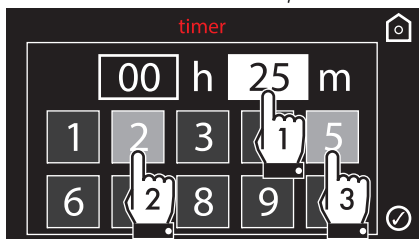

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Timer during function

This function only activates the buzzer, without stopping cooking.

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

The duration of the minute minder can be 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).

4. Press the ✓ symbol to confirm.

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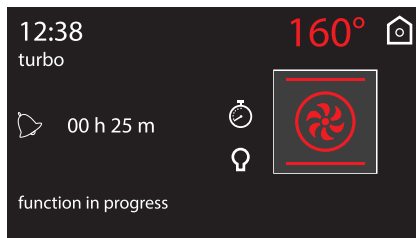
6. Wait for the buzzer to indicate that the time has finished. The symbol ▷ flashes.

Press the symbol ⏱ or ♀ to deactivate the buzzer. Press the symbol ⏱ again to select another timer.
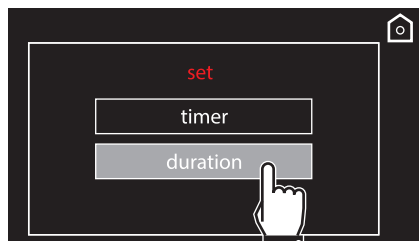
Timed cooking

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 on **duration**.
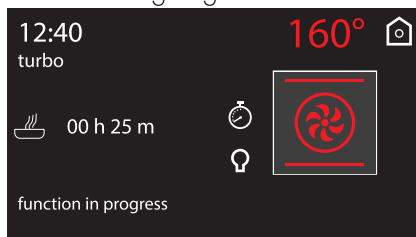
set
timer
duration

The duration of the minute minder can be 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
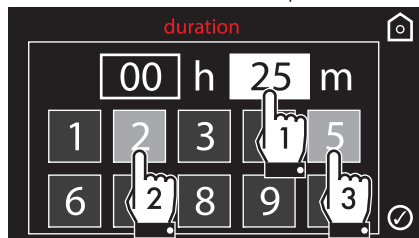
4. Press the symbol to confirm.

5. Timed cooking begins.

12:40 160°
turbo
00 h 25 m
function in progress

6. When cooking finishes, "function ended" appears on the display and a buzzer sounds, which can be deactivated by pressing on one of the modifiable zones on the display (**temperature**, **function**, and) or by opening the door.

13:05 160°
turbo
00 h 00 m
function ended
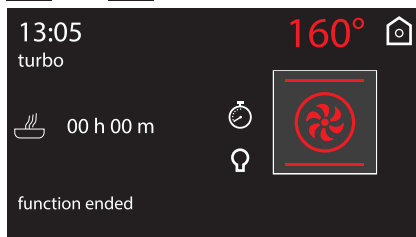
To manually extend the cooking cycle, press the symbol followed by the symbol . The appliance will resume its normal operation with the previously selected cooking settings.
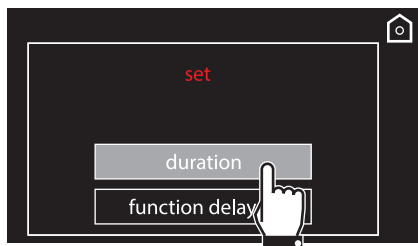
Modifying the data set during timed cooking

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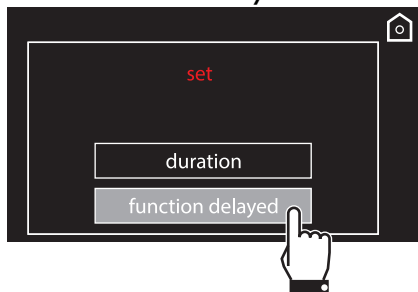
1. Press the symbol .

2. Press on **duration**.

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

Delay cooking

Delay 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 setting a cooking duration, press the symbol .

2. Press on **function delayed**.

3. Enter the time at which you require cooking to end (for example 19:30: first touch the hours box, then the numbers 1 and 9; touch the minutes box, then the numbers 3 and 0).
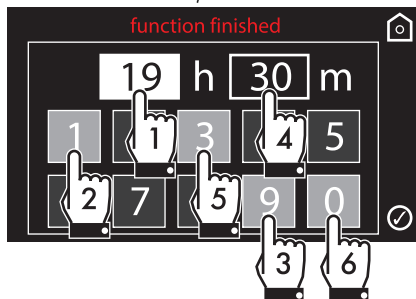
4. Press the symbol to confirm.

5. The appliance waits for the delay start time.
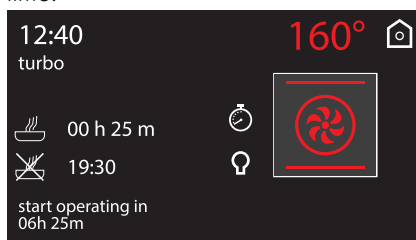
6. Based on the set values, the appliance will start the selected function in order to end it at the pre-set time (it will automatically add 10 minutes to the time for preheating).
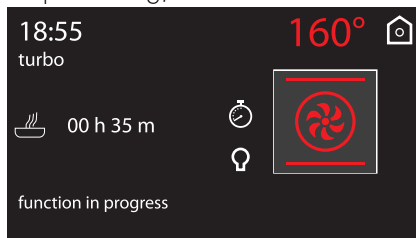
7. When cooking finishes, "function ended" appears on the display and a buzzer sounds, which can be deactivated by pressing on one of the modifiable zones on the display (**temperature**, **function**, and) or by opening the door.

```
19:30                160°  ⌂
turbo

       00 h 00 m      ⏱

                      ☉

function ended
```

To manually extend the cooking cycle, press the symbol followed by the symbol . The appliance will resume its normal operation with the previously selected cooking settings.

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

Modifying the data set during delay cooking

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

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

1. Press the symbol .

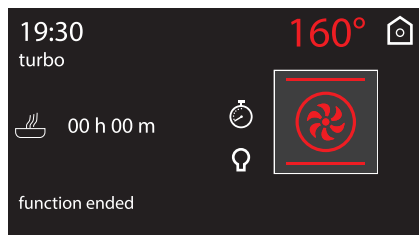2. Enter the new duration required (for example 35 minutes) and press the symbol to confirm.

```
          duration           ⌂
        00  h   35  m
      1   2   3   1   5
      6   7   2   9   3    ⊘
```

3. Press the symbol again.

4. Enter the new cooking end time required (for example 7:00 p.m.) and press the symbol to confirm.

```
        function finished      ⌂
         19  h   00  m
      1    1   3   4   5
      2    7   8   9   0    ⊘
              3
```

EN
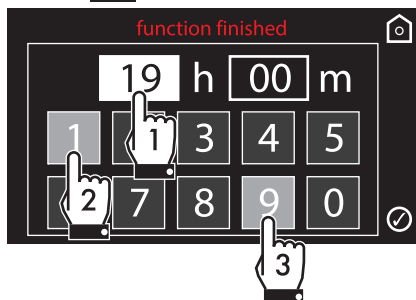
3.5 Cooking advice

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.

- The first few times you use the appliance, until acquiring sufficient confidence and knowledge of the required cooking times, we suggest setting slightly longer cooking times and testing the food quickly a little before cooking ends. 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, however, the food is already cooked, it will be possible to immediately stop cooking and drain the residual water from the reservoir.

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.

- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

Advice for steam cooking

- Cooking times depend on the density of foods and not their quantity. For example, one piece of broccoli will take the same time as 20 florets. Increasing the quantity of a casserole also increases its density, and so the cooking time will also increase.

- Where possible, use a perforated container to allow the steam to circulate around the food from all sides.

- Steam cooking significantly reduces the migration of flavours between different foodstuffs. Nevertheless, always ensure foods like fish cooked in a perforated tray are placed at the bottom of the oven.

- If the steam is likely to change the consistency of the foods being cooked (e.g. casseroles, puddings) always cover them with aluminium foil.

Advice for cooking desserts/pastries and biscuits

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

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

- To check whether the dessert is cooked right through: At the end of the cooking time, insert a wooden cocktail stick into the highest point of the dessert. If the dough does not stick to the cocktail stick, the dessert is cooked.

- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for defrosting

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.

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.

EN

3.6 Special functions

The special functions menu contains some functions like the timer with the oven off, defrosting or cleaning functions.

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

For the following special functions:

Vapor Clean

Descaling

Clean reservoir

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

List of special functions

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

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

Vapor 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").

Fill reservoir
This function allows you to fill the reservoir.

Empty reservoir
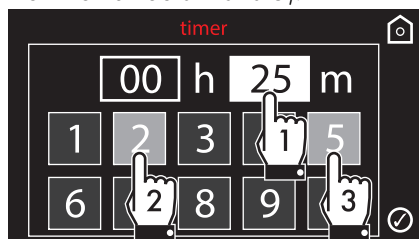This function allows you to empty the reservoir.

Timer

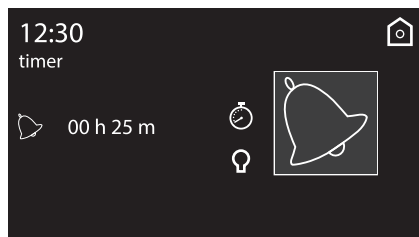|	The duration of the timer can be from a minimum of 1 minute to a maximum of 4 hours.

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.
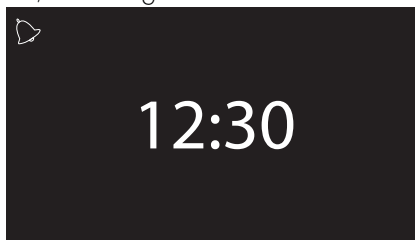
4. The countdown will start.

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

	Press the symbol or to deactivate the buzzer. Press the symbol again to select another timer.

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 timer time, this time will be automatically used as a timer for the function, except for some special functions, automatic programs and personal recipes.

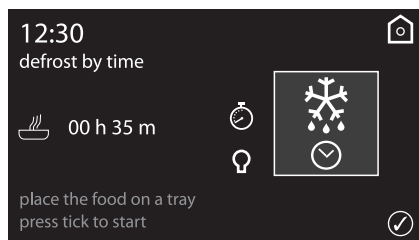|	This function only activates the buzzer, without stopping cooking.

EN

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 35 minutes).

4. Press the symbol to confirm. The display shows the main screen with the set duration.

5. Press the symbol to confirm. A request to fill the reservoir with water is shown on the display.
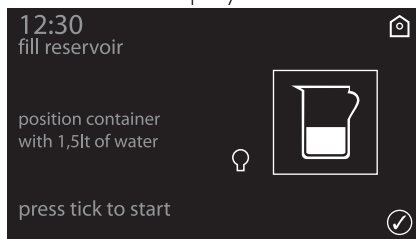
6. Fill the reservoir as described in chapter "Filling the reservoir".
7. When the reservoir is full, close the door. The appliance starts the defrost by time function.
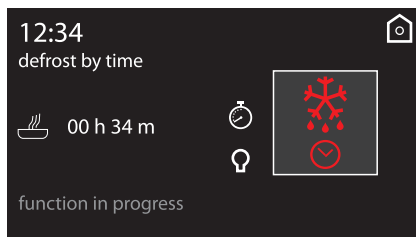
8. While the function is in progress, it is possible to further modify the defrosting duration (see "Timed cooking"). Press the symbol to make the desired changes.

When finished, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the modifiable zones on the display (**function**, and) or by opening the door.

```
13:08                          ⌂
defrost by time

♨  00 h 00 m          ⏱

                       ☼        ❄

function ended
```

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

Proving

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

```
special functions            ⌂

🔔   ❄   ↑↑↑   〰   🕯

💧   🅳   ⚡   ⬆   ⬇
```

3. Enter the required duration (for example 35 minutes).

```
duration                     ⌂

    00  h  35  m

  1   2   3   1   5

  6   7   2   9   3      ✓
```

4. Press the ✓ symbol to confirm. The display shows the main screen with the set duration.

```
12:30                          ⌂
proving

♨  00 h 35 m          ⏱

                       ☼       ↑↑↑
                                ⌒

press tick to start                ✓
```
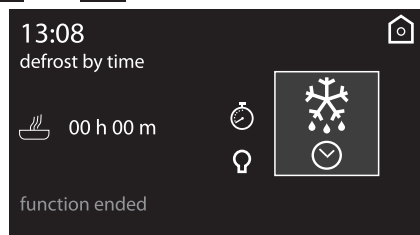
5. Press the symbol to start the proving function. A request to fill the reservoir with water is shown on the display.
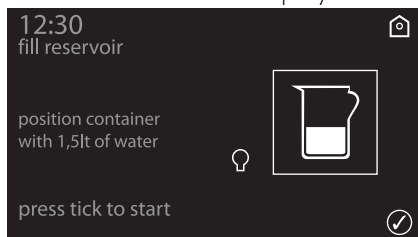
6. Fill the reservoir as described in chapter "Filling the reservoir".

7. When the reservoir is full, close the door. The appliance will begin preheating.

8. It will then proceed with the selected function.
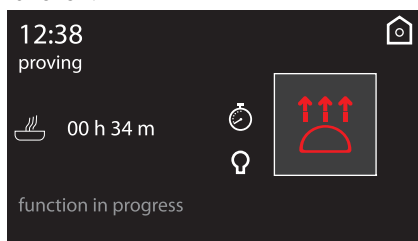
9. While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during function"), a proving duration (see "Timed cooking") or delayed proving (see "Delay cooking"). Press the symbol to make the desired changes.

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

> For optimum proving, the oven light is kept off, but it can be turned on at any time with the symbol .
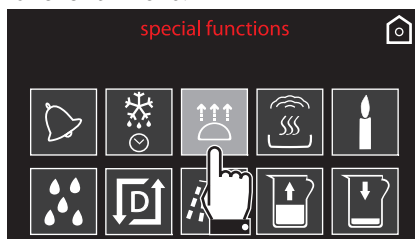
When finished, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the modifiable zones on the display (**function**, and) or by opening the door.
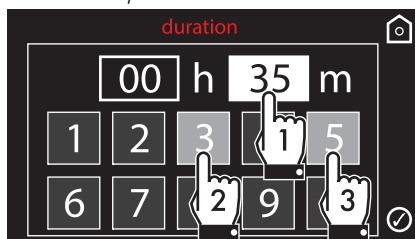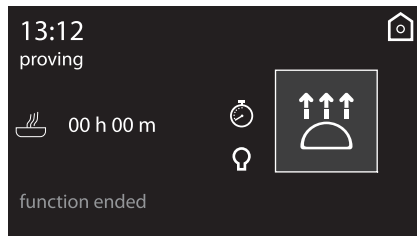

> It is not possible to change the temperature of the proving function (40°C).

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.

special functions
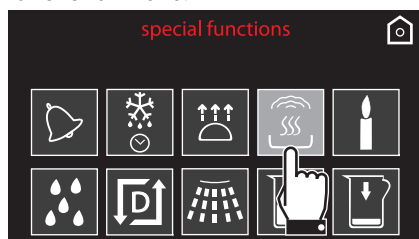
3. Enter the required duration (from **30 seconds** to **99 minutes**). For example 15 minutes: first touch the minutes box, then the numbers 1 and 5.
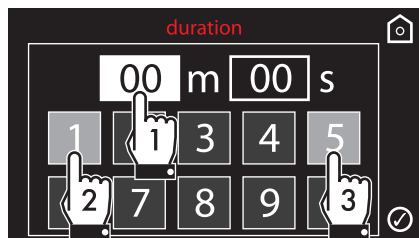
duration

4. Press the ✓ symbol to confirm. The display shows the main screen with the set duration.


```
12:30
reheat
      15 m 00 s
press tick to start
```
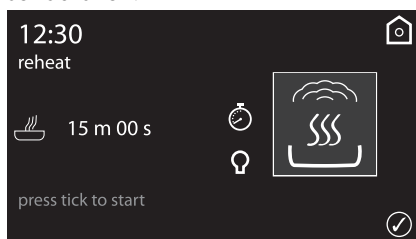
5. Press the ✓ symbol to confirm. The 'fill reservoir' screen will appear on the display.
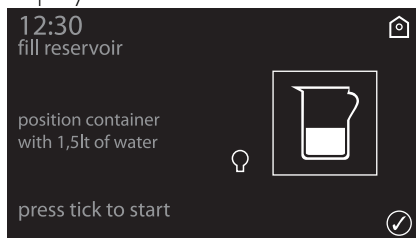

```
12:30
fill reservoir

position container
with 1,5lt of water

press tick to start
```

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

7. When the reservoir is full, close the door. The appliance will begin preheating.


```
12:36
reheat
      15 m 00 s

automatic pre-heat
```

Use

8. It will then proceed with the selected function.

12:38 reheat
14 m 59 s
function in progress
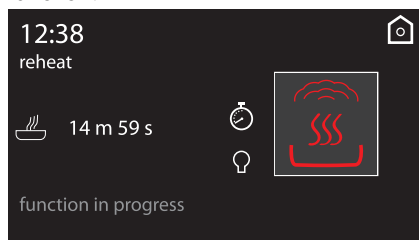
At the end of reheating, "function ended" appears on the display and a buzzer sounds that can be deactivated by pressing one of the modifiable zones on the display (**temperature**, **function**, ⏱ and 💡) or by opening the door.

12:53 reheat
00 m 00 s
function ended
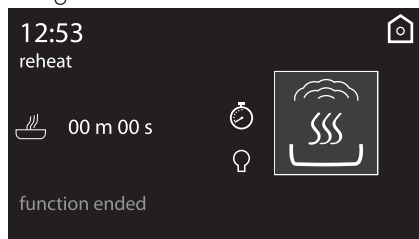
It is not possible to modify the temperature of the reheat function.

Sabbath

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

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

After activating the Sabbath function the settings cannot be altered.

Any action will produce no effect; only the return symbol 🏠 remains active to allow you to return to the main menu.

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

2. Press the symbol ⊘ to start the Sabbath function, or press the preset temperature value to change it (from 60° to 100° C).
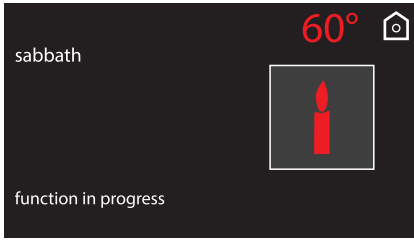
3. When finished, press and hold the return symbol 🏠 to return to the main menu.

Fill reservoir

1. Select **fill reservoir** from the "**special functions**" menu.
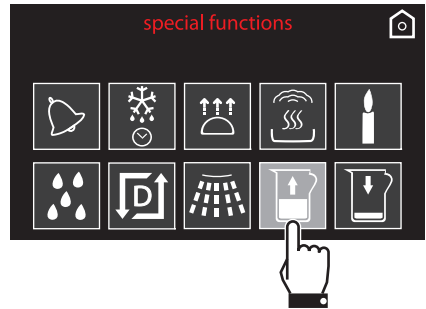
The fill reservoir screen will appear on the display.
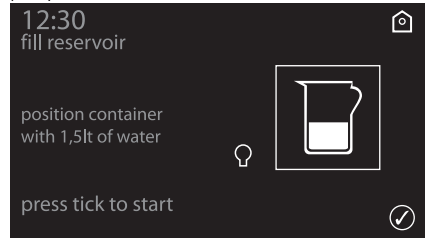
2. Fill the jug supplied (or container) with a sufficient amount of water for the cooking that you wish to perform.

3. Open the oven door.

4. Place the jug (or container) on the open door.

> **i** Note: the jug or container with the water must have a gross weight lower than 5 kg.

5. Extract the tube from its seat and immerse its end into the jug (or container) until it reaches the bottom.
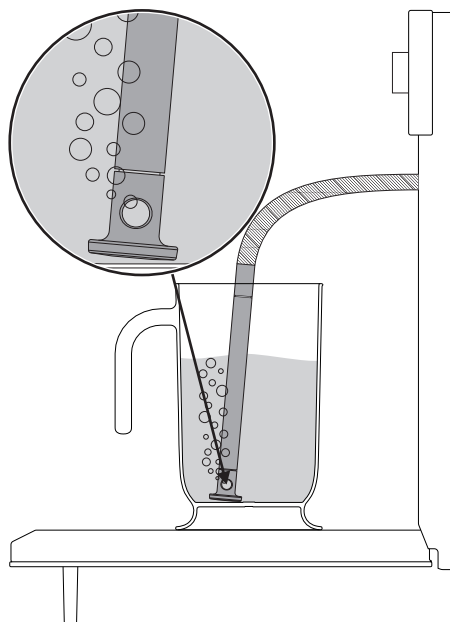
6. Press the ⊘ symbol to start filling the reservoir with water.
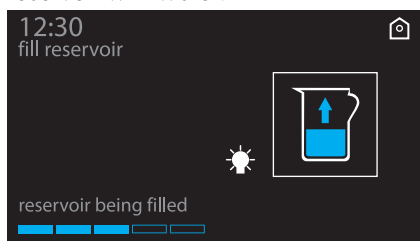
ℹ️ The appliance will take in water until the reservoir is completely full.

7. When finished, press "ok" to confirm that you have finished filling the reservoir.
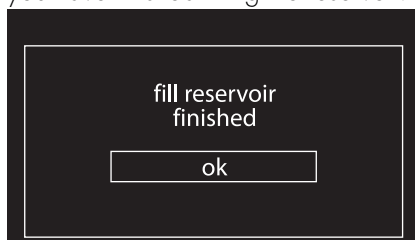
8. Shake the tube in order to remove any remaining water.
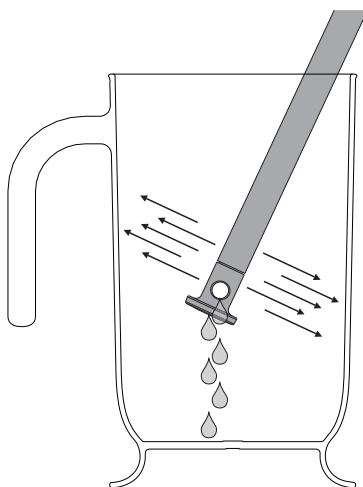
9. Place the tube back into its seat, remove the jug (or container) and close the door.

ℹ️ When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. A bubbling noise may be heard; this is completely normal.

Empty reservoir

1. Select **empty reservoir** from the "**special functions**" menu.
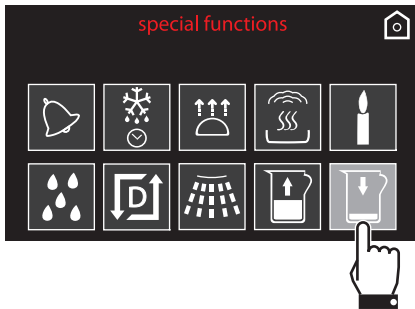
The 'empty reservoir' screen will appear on the display.
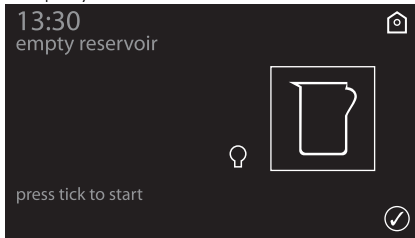
2. Place the jug provided or a container on the open door.

3. Extract the tube from its seat and insert the end of it into the jug (or container).
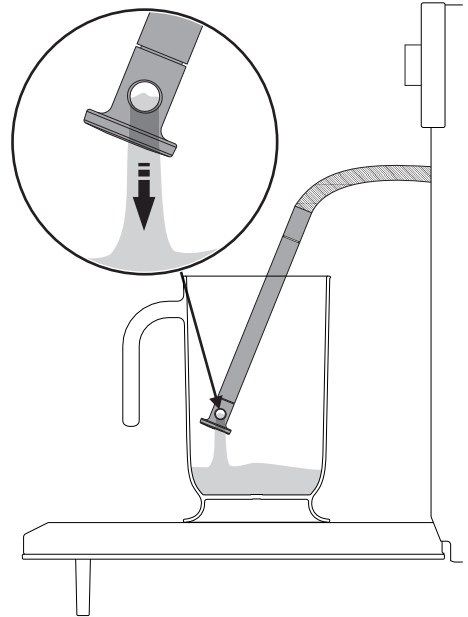
4. Press the ⊘ symbol to start draining off the water into the jug/container.
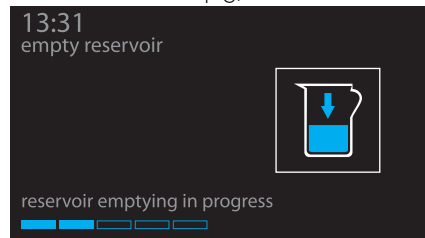
It is only possible to drain the water when the door is open. Always ensure you have extracted the tube from its seat and inserted its end into the jug/container before pressing the ⊘ symbol to begin draining.

When complete, the display will indicate that the residual water removal process is complete.

```
reservoir emptying
ended
        ok
```
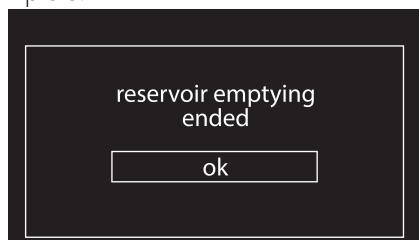
5. Press "ok" to confirm.
6. Shake the tube in order to remove any remaining water.
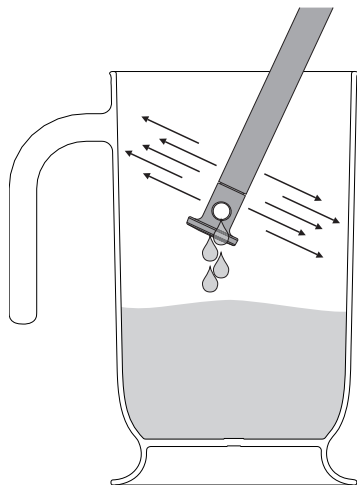
7. Place the tube back into its seat, remove the jug and close the door.

3.7 Preset recipes

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

Select the **preset recipes** 📖 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 ⊘ symbol to proceed with cooking.

Use

Starting a preset recipe

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

```
          preset recipes         ⌂
   meat
   fish                           ⊘
   vegetables
   desserts/                      ⊘
   bread
```

2. Select the sub-type of dish to cook and press the name of the sub-type of dish to confirm.

```
          preset recipes         ⌂

   vegetables      mixed vegetables
                   potatoes        ⊘
```
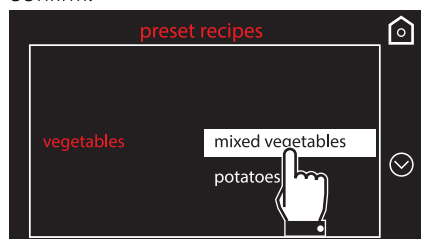
3. Select the type of cooking (where possible, depending on the dish chosen) and press the name of the cooking type to confirm.

```
          preset recipes         ⌂

   mixed vegetables   grilled
                      roasted
```
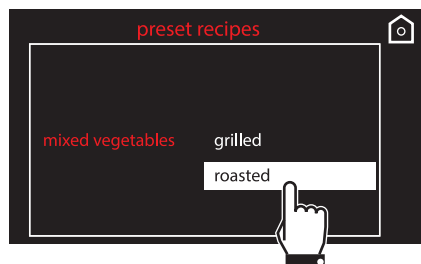
4. Press the symbol 🏷 to change the weight of the dish.

```
          preset recipes         ⌂

   mixed vegetables    🏷 kg 1.0
   roasted
```

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

```
          set weight             ⌂

              0.7    kg

        min   0.1   kg
        max   2.0   kg      ⊕
   ⊖                           ⊘
```
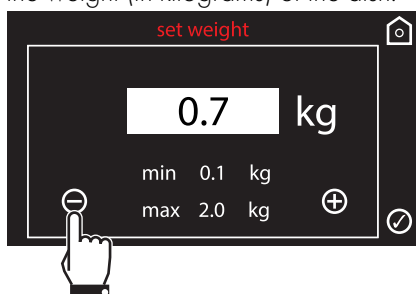
6. Press the symbol ⊘ again to move to the next screen.

At this point it is possible to start the selected preset recipe, permanently modify the settings or perform delay cooking.
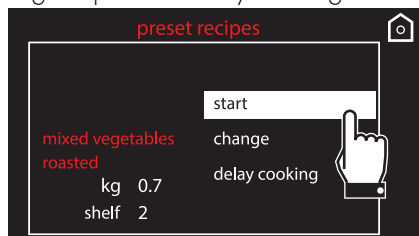
7. If you choose the **start** option, cooking will start with the preset recipe's predefined settings and the display will show all the parameters set.

The time shown does not include preheating time.

Some predefined cooking parameters can be changed at any time, even after cooking has started.
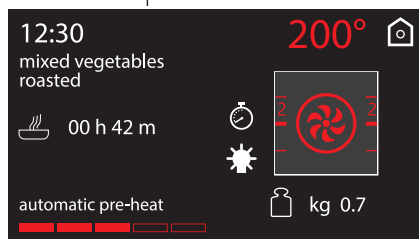
8. A buzzer will sound and a message will be displayed to indicate when to place the food in the oven and enable the start of cooking.

9. Press the symbol to start cooking.

Use

EN

Preset recipe end

1. At the end of the preset recipe, the appliance will notify the user with a buzzer and the symbol ![symbol] will flash.

```
13:22                200° ⌂
mixed vegetables
roasted
♨  00 h 00 m        ⏱  2  🌀  2
                    💡
cooking completed        🗋 kg 0.7
```
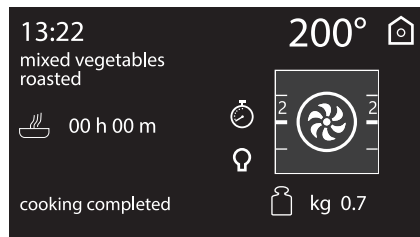
2. Press the ✅ symbol to perform cooking with the same parameters currently set (press the symbol twice if the buzzer is active). The appliance will automatically restart cooking if it is at the correct temperature; otherwise it will also resume preheating.

> ℹ️ Cooking in sequence is useful to cook multiple dishes of the same type. For example, it can be used to cook several pizzas in a row.

> ✏️ It is not recommended to place food in the oven during the preheating stage. Wait for the specific message.

3. Press and hold the return symbol ⌂ to exit and end the preset recipe.

Changing a preset recipe permanently

1. Inside the selected preset recipe, select **change** from the menu of the selected dish.

```
preset recipes              ⌂

                    start
mixed vegetables    change
roasted
        kg   0.7    delay cooking
        shelf 2
```

All parameters which can be changed will be highlighted in yellow on the main screen.

```
12:30                200° ⌂
mixed vegetables
roasted
♨  00 h 42 m        2  🌀  2

  change recipe         🗋 kg 0.7
```

2. Press the parameter you wish to change:

• Cooking temperature

```
set temperature          ⌂

       200      °C

⊖   min   50  °C
    max  280  °C    ⊕    ✓
```

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- Cooking function

steam function

- Cooking time

duration
00 h 42 m
1 2 3 4 5
6 7 8 9 0

- Frame shelf

select shelf
2
min 1
max 3

- Weight of dish

set weight
0.7 kg
min 0.1 kg
max 2.0 kg
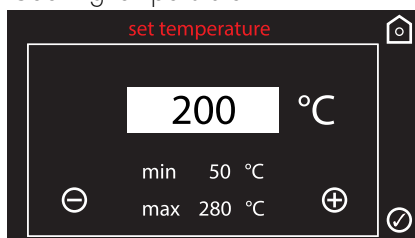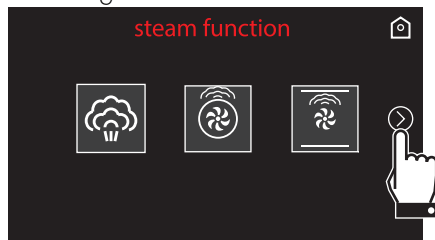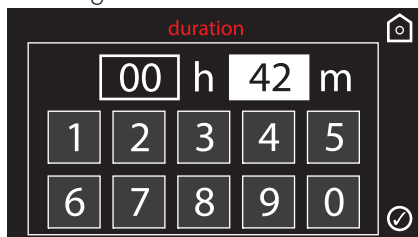
3. Make the required changes.
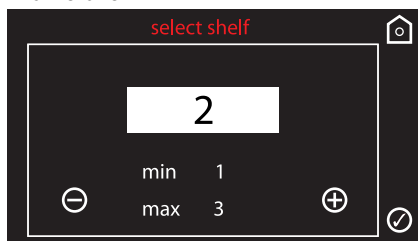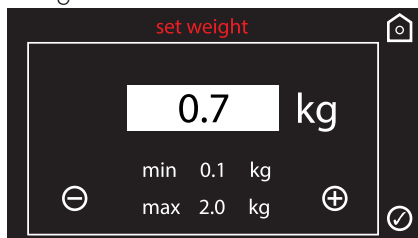
4. Press the symbol to store the recipe. The appliance will ask to confirm the changes which have just been made.

confirm the program change?
yes   no
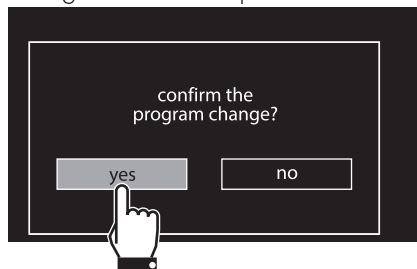
ℹ️ If the changes are not confirmed, the preset recipe will remain unchanged.

5. If the change is confirmed the display will show confirmation of this.

program saved!
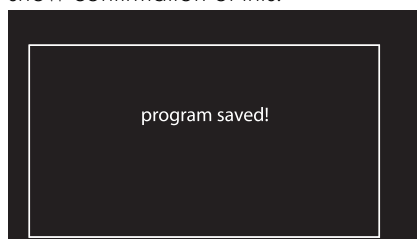
Preset recipes table

MEATS

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
Wurstel	Precooked	0.5		100	2 + 1	100	3
Roast pork	Fresh	1		50	2	180	95
Roasted veal	Fresh	1		40	2	170	70
Roasted chicken (whole)	Fresh	1		50	2	200	40
Roasted 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	(fan)	-	1	160	35
Seabass fillet	Fresh	0.5	(steam)	100	2 + 1	85	5
Cod fillet	Fresh	1	(steam)	100	2 + 1	100	6
Salmon fillet	Fresh	0.8	(steam)	100	2 + 1	100	5
Prawns	Fresh	1	(steam)	100	2 + 1	90	5
Fish (whole)	Fresh	1	(steam fan)	70	2 + 1	200	25

VEGETABLES

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

DESSERTS/PASTRIES

Subcategory	Cooking	Weight (Kg)	Function	Steam %	Shelf	Temp. (°C)	Time (minutes)
Bundt 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
Tart	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 loin	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 recipes, these will then be available in the relative menu.
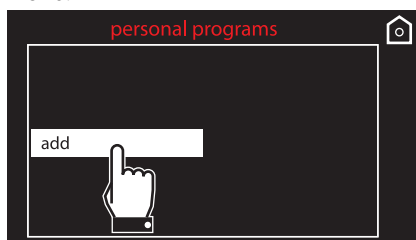
Select the **personal programs** ![R] icon
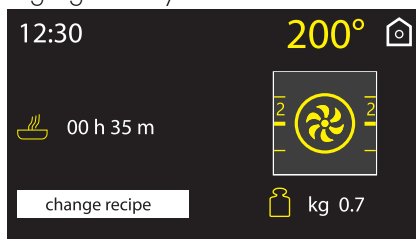
on the "**home screen**".

Up to 10 personal recipes can be stored.

Adding a recipe

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

All parameters which can be changed will be highlighted in yellow on the main screen.

2. Press the parameter you wish to change:

• Cooking temperature
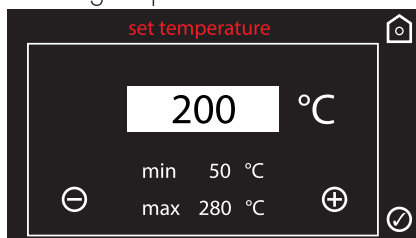
- Cooking function
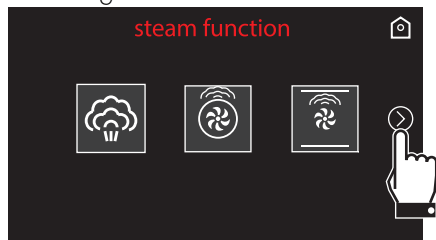
- Cooking time
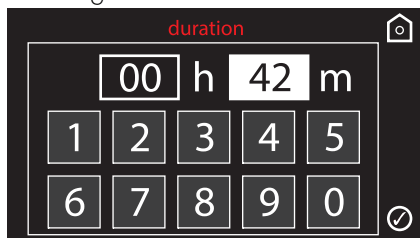
- Frame shelf
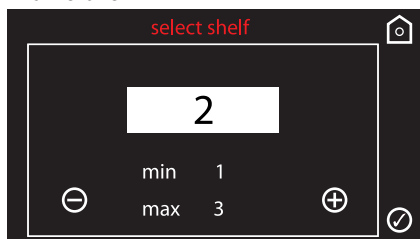
- Weight of dish
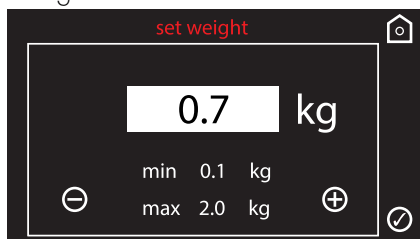
3. Make the required changes.

4. Press the symbol ✓ to store the recipe. The appliance will ask you to enter a name for the recipe you have just created.

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

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

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

6. After entering the name of the new recipe, press the symbol ✓ to confirm.

7. The appliance will ask to confirm the changes which have just been made. Select **yes** if you wish to store the recipe.

```
            save the
          new recipe?

     yes              no
```
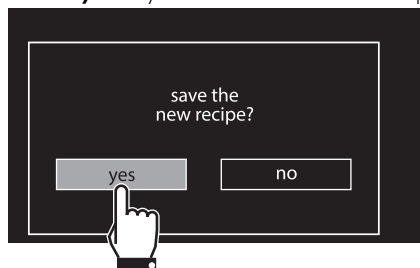
ℹ️ If you select **no** you will lose all changes made.

8. If saving the recipe is confirmed the display will show confirmation of this.

```
          recipe saved!
```

Starting 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 programs          ⌂

  add
  recipe 1
```
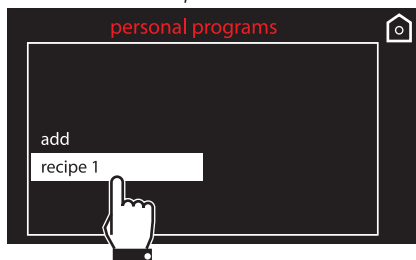
2. Select the **start** option.

```
          personal programs          ⌂

                          start
  recipe 1                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

  automatic pre-heat            kg 1.0
```

ℹ️ 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.

EN

Modifying 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).
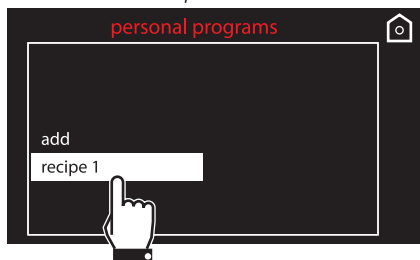
2. Select the **change** option.

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, **recipe 1** has been stored).

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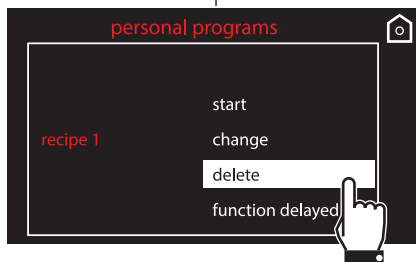
3. Confirm the deletion. Select **yes** to permanently delete the recipe.

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

recipe cancelled!

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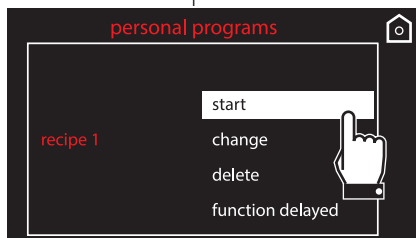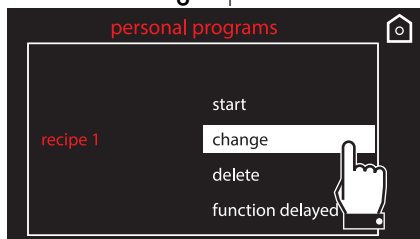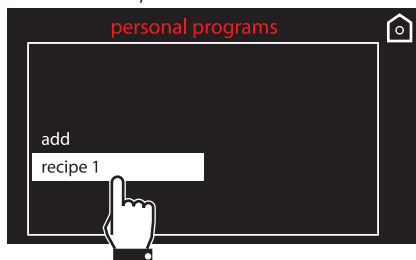
1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example the recipe, **recipe 1** has been stored).

personal programs

add
recipe 1
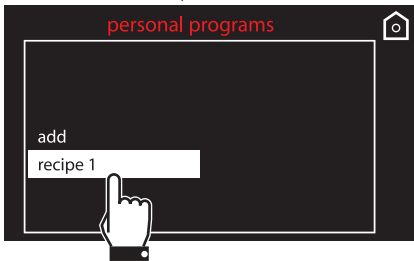
2. Select the **function delayed** option.
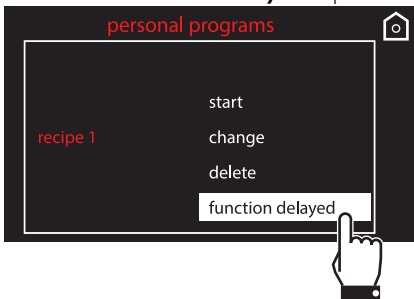
personal programs

recipe 1   start
            change
            delete
            function delayed

3. Enter the time at which you require cooking to end (for example 19:30: first touch the hours box, then the numbers 1 and 9; touch the minutes box, then the numbers 3 and 0).

function finished

19 h 30 m

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

4. Press the ⊘ symbol to confirm.

5. The appliance waits for the delay start time.

18:25   200°
recipe 1

🍲 00 h 35 m
🍽 19:30

start operating in   kg 1.0
00h 30m

EN

159
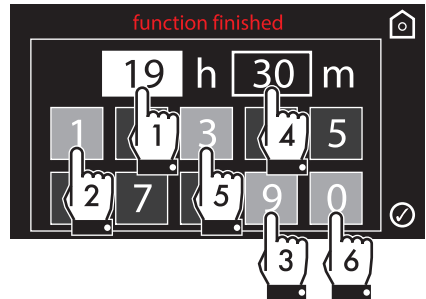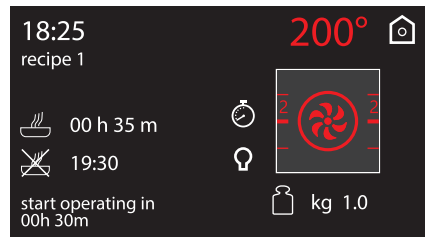
3.9 Settings

The product configuration can be set using this menu.

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

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

Language

Sets the interface language from those available.

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

2. Press the ⌃ and ⌄ symbols to scroll through the list of available languages.

3. Select the required language.

4. Select **yes** to confirm.
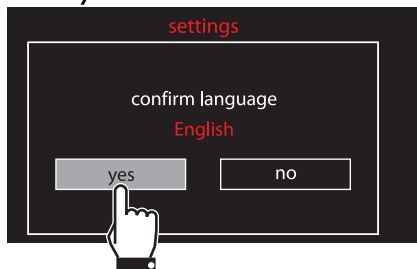
Clock

> ℹ️ Allows you to change time displayed.

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

settings	⌂
language	English
clock	12:30
controls lock	off
demo mode	off
eco-logic	off

2. Enter the current time

clock	⌂
12 h	30 m
1 2 3 4 5	
6 7 8 9 0	✓
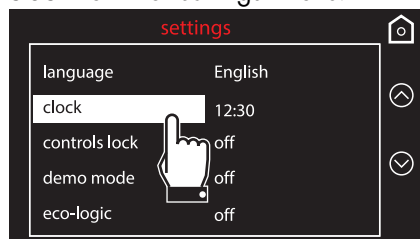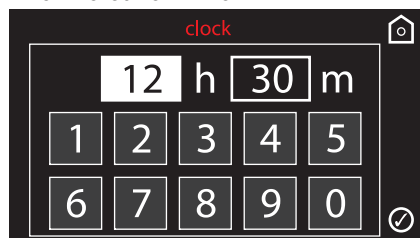
3. Press the ✓ symbol to confirm.

Controls lock

> ℹ️ Allows the appliance to automatically lock the controls after one minute of normal operation without any intervention from the user.
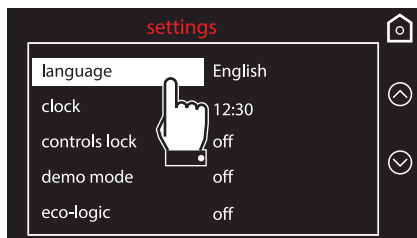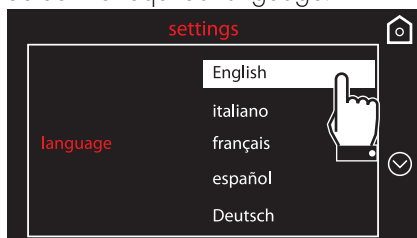
1. Press the ⌃ or ⌄ symbol and select **controls lock** from the "**settings**" menu.

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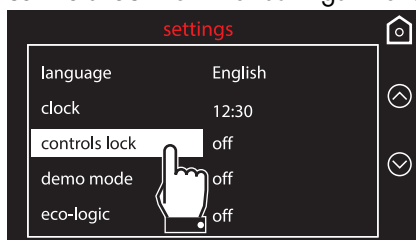
2. To confirm the activation of the controls lock, select **yes**.

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 release the lock during cooking, press and hold the symbol 🔑 for 3 seconds. One minute after the last setting the lock will become active again.

EN

Use

Demo mode (for showrooms only)

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

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

settings		⌂
language	English	⌃
clock	12:30	
controls lock	off	⌄
demo mode	off	
eco-logic	off	

2. To confirm the activation of demo mode, select **yes**.

settings
demo mode: allows you to use the display without activating the heating elements
activate demo mode?
yes   no

i If the mode is active, "demo mode" will be shown on the display.

✎ To use the appliance normally, set this mode to **OFF**.

Eco-Logic

i This mode allows the appliance to limit the power used. Suitable for simultaneous use with further home appliances.
If this option is enabled, the symbol 🍃 will appear next to the function on the display.

1. Press the ⌃ or ⌄ symbol and select **eco-logic** from the "**settings**" menu.

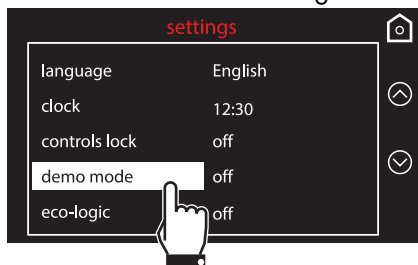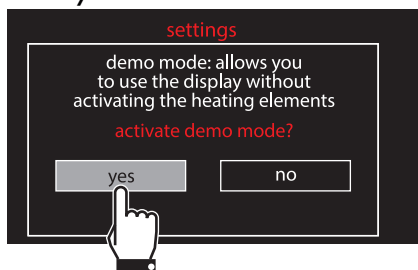| settings		⌂
language	English	⌃
clock	12:30	
controls lock	off	⌄
demo mode	off	
eco-logic	off	
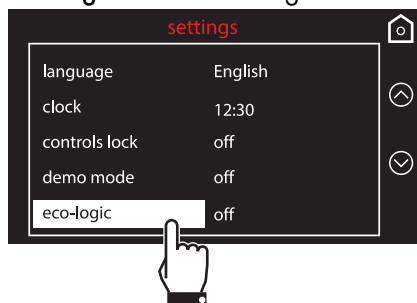
2. To confirm the activation of the eco-logic mode, select **yes**.

settings
eco-logic: allows you to reduce the power consumption of the oven
activate eco-logic?
yes   no
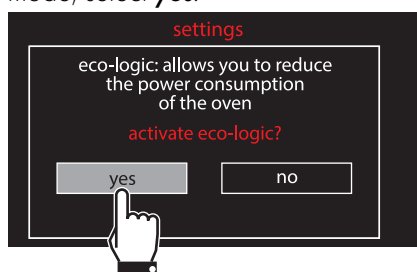
✎ When eco-logic mode is active, preheating and cooking times may be extended.

Use

Sound

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

1. Press the ⊼ or ⌄ symbol and select **sound** from the "**settings**" menu.

settings		⌂
clock	12:30	
controls lock	off	⌃
demo mode	off	
eco-logic	off	⌄
sound	on	

2. Select **no** to disable the sounds associated with pressing the symbols.

settings
tones: enables sounds when the controls are pressed
sound on?
yes   no

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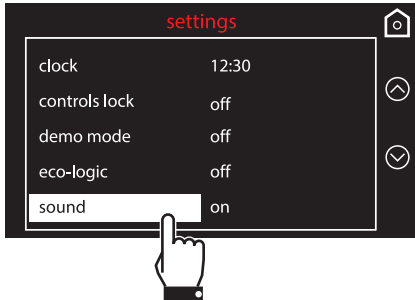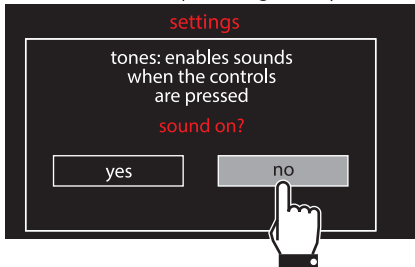
i	This mode allows the appliance to keep cooked food warm (at low temperatures) after cooking finishes with a cooking cycle for which a duration has been set (if this is not manually interrupted), without altering the taste and smell obtained during cooking.

1. Press the ⊼ or ⌄ symbol and select **keep warm** from the "**settings**" menu.

settings		⌂
controls lock	off	
demo mode	off	⌃
eco-logic	off	
sound	on	⌄
keep warm	off	
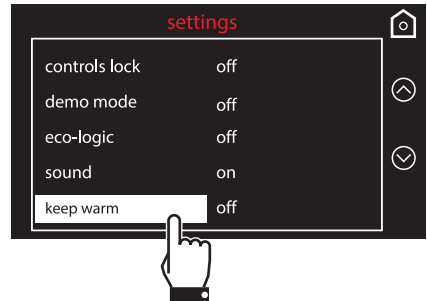
i	This setting is available only for the combination and traditional functions.

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 will be activated as soon as cooking is finished; this is indicated by a series of beeps (see cooking or function finished). The screen below will be shown on the display after a few minutes.
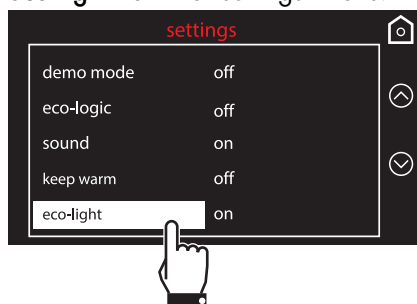
warming
in progress
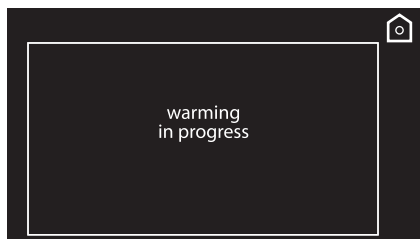
Eco-Light

For greater energy savings, the light is automatically deactivated one minute from the start of cooking.

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

settings

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

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

Manual on/off control is always available. Press the symbol ☀, when available, to manually activate the oven light or the symbol ♀ to deactivate it.
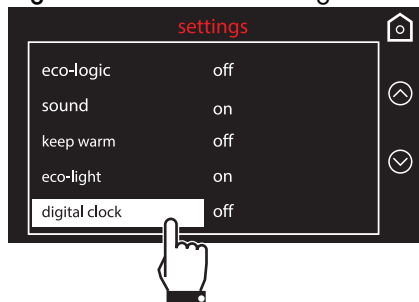
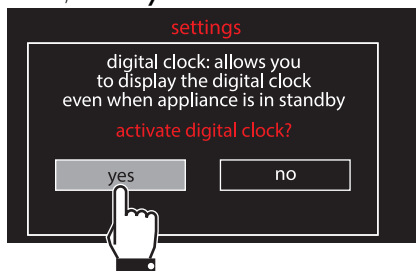The eco-light function is "**on**" by default (factory setting).

Digital clock

Displays the time in digital format.

1. Press the ⌃ or ⌄ symbol 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
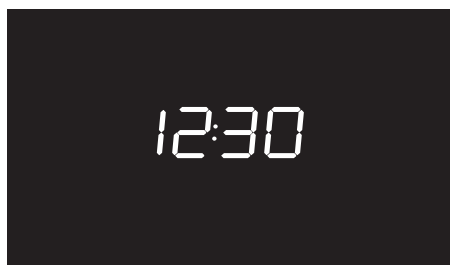
In the event of a temporary power cut, the digital version will remain selected.

Water hardness

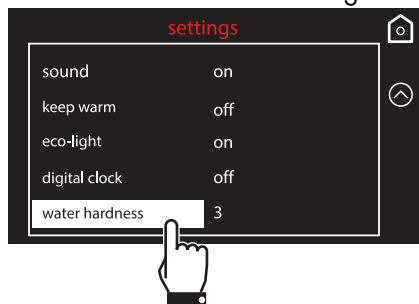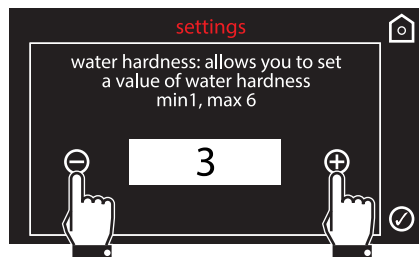The appliance is factory set for water of medium hardness (3).

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

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

2. Use the symbols ⊕ and ⊖ to set the water hardness.

3. Press the ✓ symbol to confirm.

If your mains water supply is too hard, we recommend using a water softener.

Request information on the hardness of your water from your local water board.

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 "Removing rack/tray support frames").

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 parts made of steel or that have 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 face 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 and only use specific products that do not contain abrasives or chlorine-based acids.

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

Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.
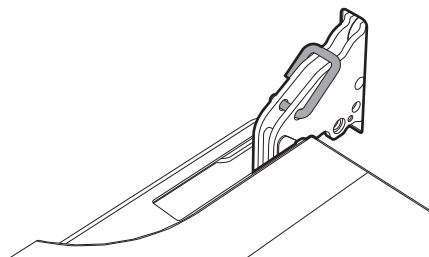
EN

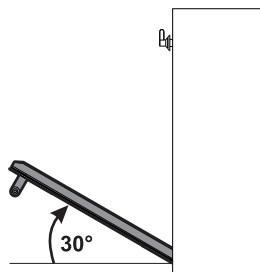## 4.3 Cleaning the door

Removing the door

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

To remove the door proceed as follows:

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

2. Grasp the door on both sides with both hands, lift it so that it forms 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.
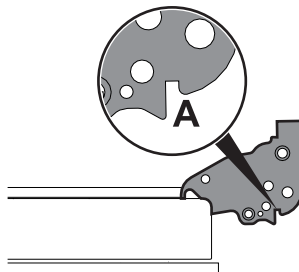
Cleaning the door glazing

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 panes

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

1. Open the door.
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (**1**).
3. Then, pull the front part upwards (**2**). This way, the 4 pins attached to the glass detach from their housings in the oven door.
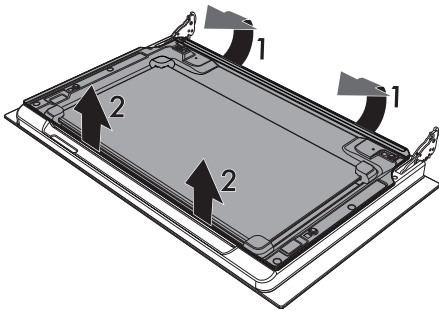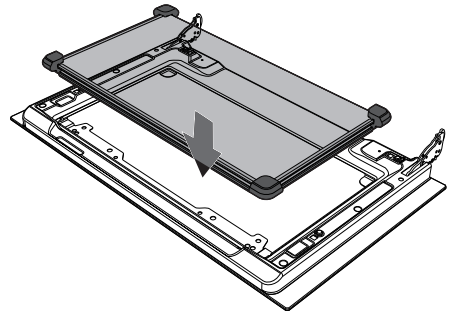

4. Raise the intermediate glass unit upwards.
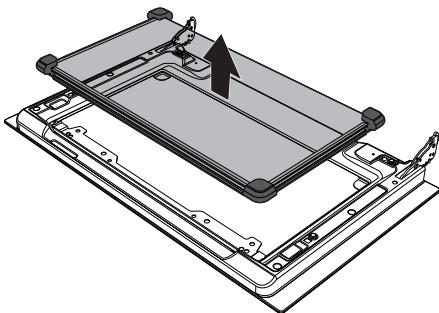
5. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
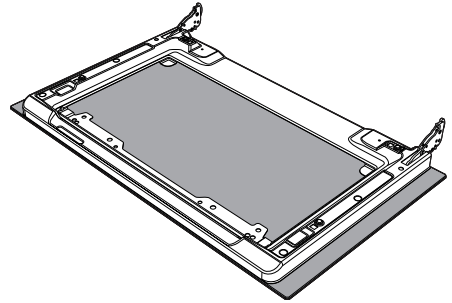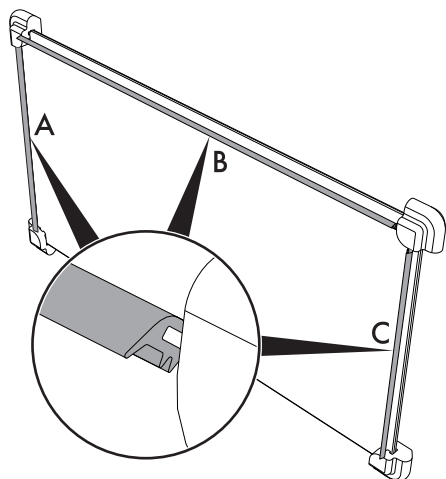

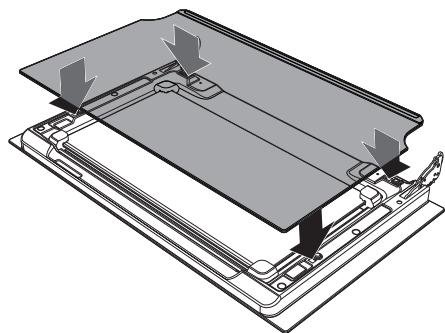6. Reposition the intermediate glass unit.

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7. The rubber strips **A, B** and **C** of the intermediate glass unit must face the outer glass.

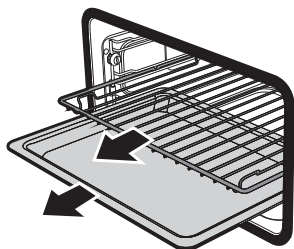8. Centre and insert the 4 pins into their housings in the oven door by applying slight pressure.

4.4 Cleaning the oven cavity

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 detergents. Carefully rinse and dry damp parts.

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.

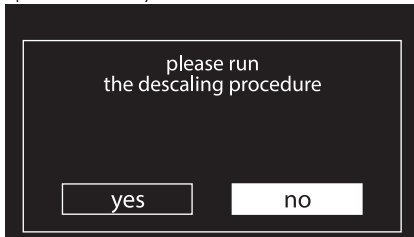For easier cleaning, remove the door.
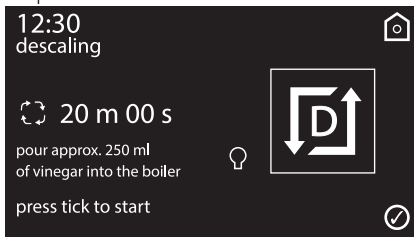
Descaling

> **i** The presence of scale due to lack of descaling can compromise correct operation of the appliance in the long term.

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.
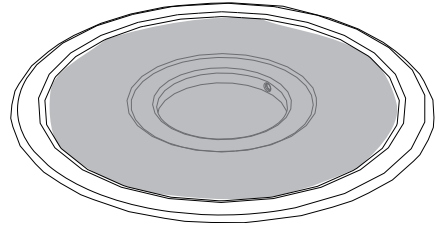
```
please run
the descaling procedure


  yes              no
```

1. Press **yes** to accept the descaling request.

```
12:30
descaling

 ↻ 20 m 00 s

pour approx. 250 ml
of vinegar into the boiler

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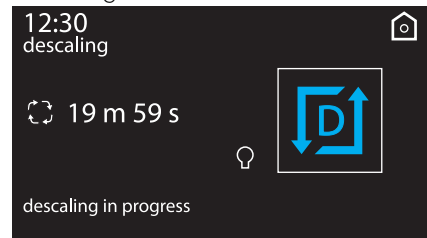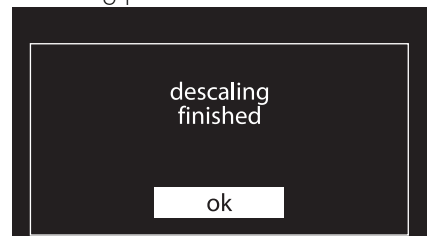
2. Open the door completely.

3. Pour approximately 250 ml of white vinegar into the evaporation tray, thus also covering part of the base of the oven.

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

```
12:30
descaling

 ↻ 19 m 59 s

descaling in progress
```

5. Press the **ok** key at the end of the descaling process.

```
descaling
finished

    ok
```

6. Remove the vinegar from the base of the oven with the supplied sponge.

7. Use a dish sponge on softened encrustations in order to remove the largest possible quantity of scale.
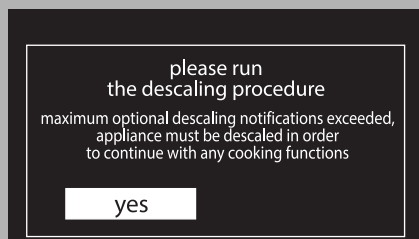
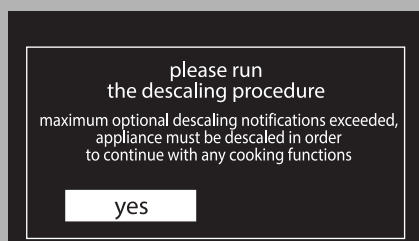8. When you have finished cleaning, close the door again.

> We recommend performing descaling every time this is indicated on the display in order to keep the boiler in perfect operating condition.

> Note: The descaling process can be skipped three consecutive times.

**please run
the descaling procedure**

maximum optional descaling notifications exceeded,
appliance must be descaled in order
to continue with any cooking functions

yes

> After this, the appliance will not allow you to run any other function until the descaling process is performed.

**please run
the descaling procedure**

maximum optional descaling notifications exceeded,
appliance must be descaled in order
to continue with any cooking functions

yes

Manual descaling

When you wish to perform descaling in advance, you can run the function manually:

1. Select **manual descaling** from the "**special functions**" menu.
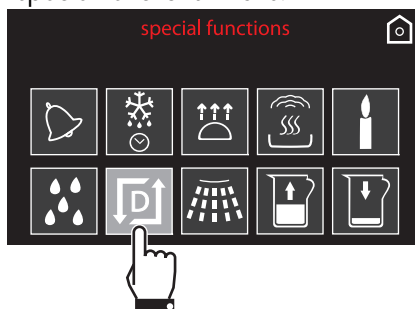
2. Proceed with the procedure described in the "Removing rack/tray support frames" chapter, beginning at point 2.
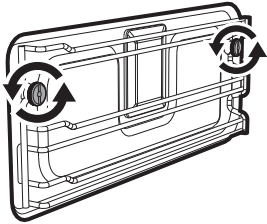
Cleaning and maintenance
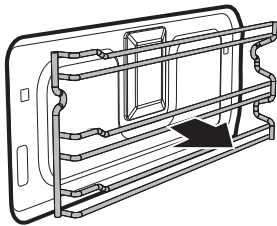
Removing rack/tray support frames

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

To remove the guide frames:

1. Unscrew the frame fastening pins.

2. Pull the frame towards the inside of the oven to free it from the fastening pins.

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

Vapor Clean

> **i** Vapor 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 for easier removal afterwards.

> ⚠ **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.
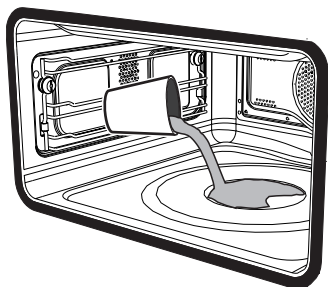
Preliminary operations

Before starting the Vapor Clean cycle:

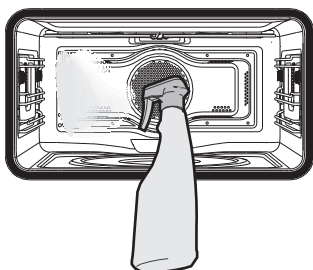- Completely remove all accessories from inside the oven.

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• 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.

Vapor Clean cycle setting

If the internal temperature is greater than that required for the Vapor 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.
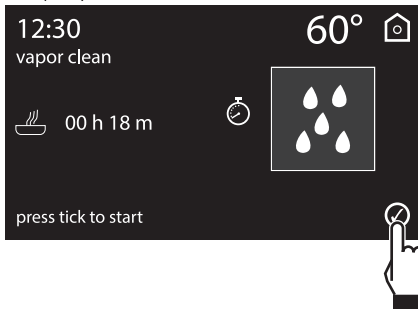
1. Select the **Vapor Clean** function from the "**special functions**" menu.
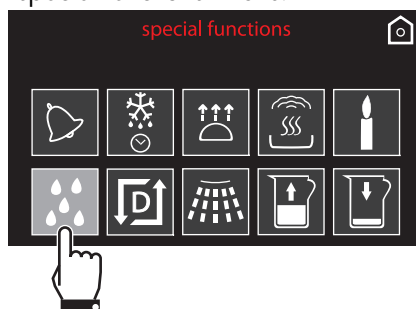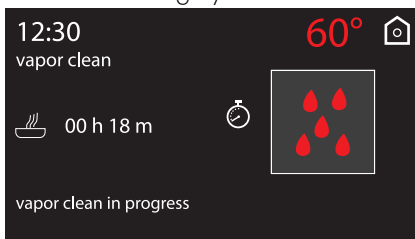
2. The duration and temperature of the cleaning cycle will appear on the display.

12:30	60° ⌂
vapor clean	
♨ 00 h 18 m ⏱	
press tick to start	⊘

> ℹ The duration and temperature parameters cannot be changed by the user.

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

12:30	60° ⌂
vapor clean	
♨ 00 h 18 m ⏱	
vapor clean in progress	

4. If the temperature inside the oven is too high, a warning buzzer and message on the display will instruct you to wait for it to cool.

12:30	60° ⌂
vapor clean	
♨ 00 h 18 m ⏱	
internal temperature unsafe please wait until the oven is cool	⊘
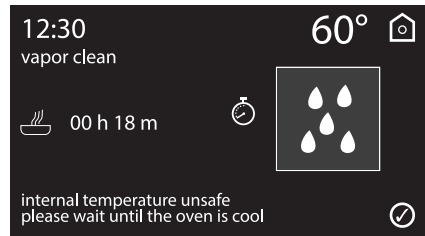
5. A buzzer will indicate the end of the Vapor Clean cycle.

| 12:48	60° ⌂
vapor clean	
♨ 00 h 00 m ⏱	
vapor clean ended	
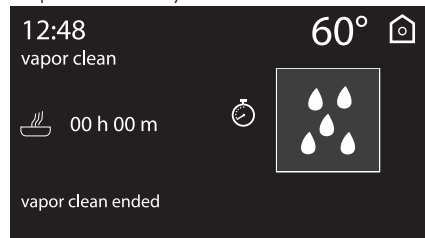
Setting programmed Vapor Clean

It is possible to program the Vapor Clean start time, like any cooking function.

1. After selecting the Vapor Clean special function, press the symbol .

2. Enter the time at which you require the Vapor Clean function to end (for example at 7:30 p.m. first touch the hours box, then the numbers 1 and 9; touch the minutes box, then the numbers 3 and 0).
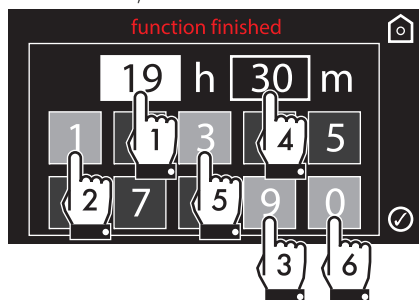
3. Press the symbol to confirm.

The appliance waits until the set start time to start the cleaning cycle.

End of the Vapor 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 residual water inside the oven.

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.
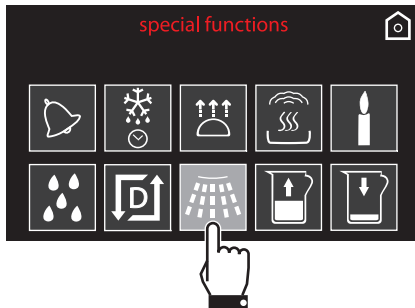
4.5 Cleaning the reservoir

> To guarantee optimum performance of your appliance, we recommend cleaning the reservoir every 2-3 months.

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

> In the event that there is residual water inside the reservoir, the appliance will activate the reservoir emptying procedure.

The display will show a request to fill the reservoir.
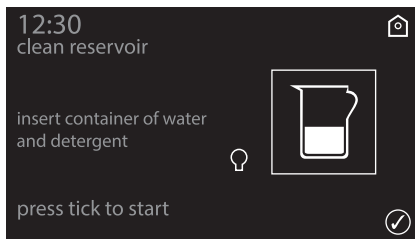
2. Fill the jug (or container) provided with a solution of water and citric acid.
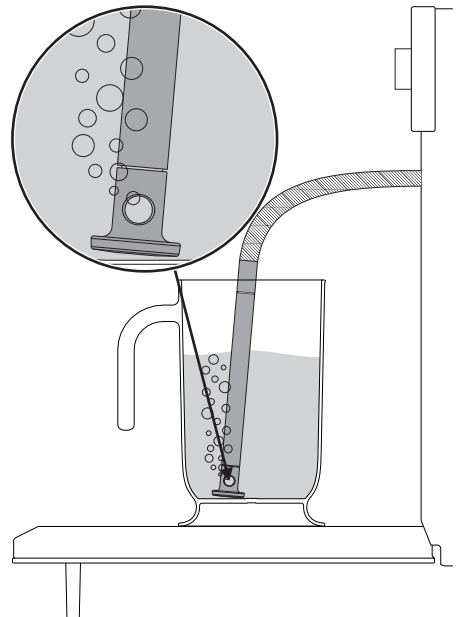
> **i** We recommend mixing 30 g of citric acid with 1.5 litres of water.

3. Open the oven door.
4. Place the jug (or container) on the open door.

> **i** Note: the jug or container with the mixture must have a gross weight lower than 5 kg.
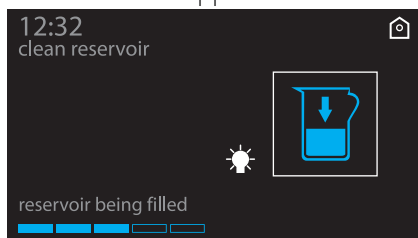
5. Extract the tube from its seat and immerse its end into the jug (or container) until it reaches the bottom.
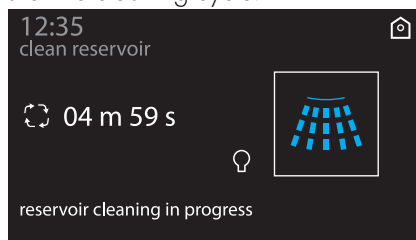
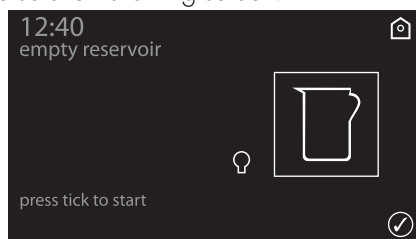6. Press the symbol ⊘ to start drawing the solution into the appliance's reservoir.

```
12:32                              ⌂
clean reservoir


                            ▢↓

                    ☀


reservoir being filled
▬▬▬▬▬▭▭
```

ℹ️ The appliance will automatically draw sufficient solution to fill the reservoir.

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

7. When finished, press "ok" to confirm that you have finished filling the reservoir.

```
        fill reservoir
          finished

          ok
```

The display will show the time left until the end of the cleaning cycle.

```
12:35                              ⌂
clean reservoir


  ⟳ 04 m 59 s

                    ♀      ▦▦


reservoir cleaning in progress
```
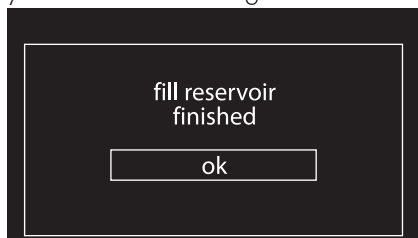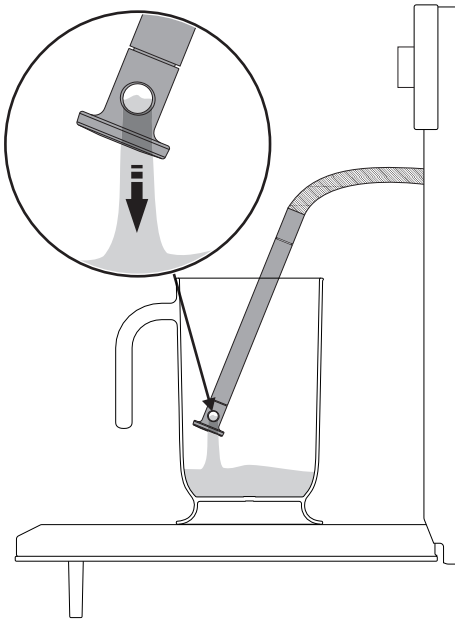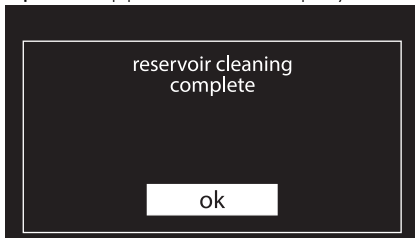
When the cleaning process is complete, a buzzer will sound and the display will show the solution draining screen.

```
12:40                              ⌂
empty reservoir

                            ▢

                    ♀


press tick to start
                                  ⊘
```

8. Press the ⊘ symbol to start draining the solution into the jug (or container).

When finished "**reservoir cleaning complete**" appears on the display.

reservoir cleaning
complete

ok

9. Press "ok" to confirm the end of the reservoir cleaning procedure.

10. Shake the tube to remove any remaining solution.
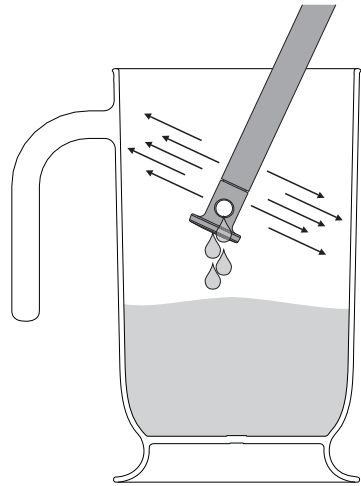
11. Place the tube back into its seat, remove the jug (or container) and close the door.

After having cleaned the reservoir with the solution 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.

4.6 Extraordinary maintenance
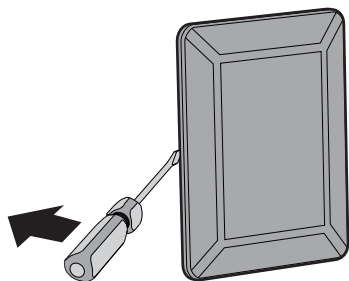
⚠ Live parts
Danger of electrocution

• Unplug the appliance.

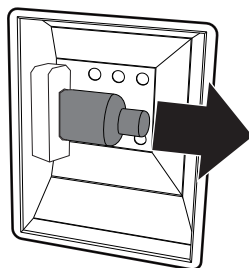### Replacing the internal light bulb

1. Completely remove all accessories from inside the oven.

2. Remove the rack/tray support frames.

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

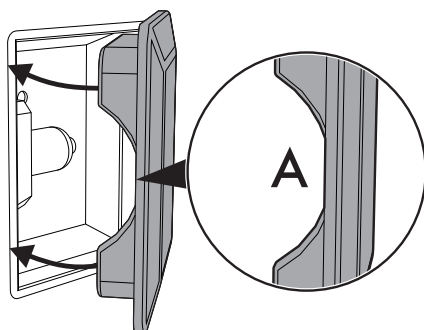✎ Pay attention not to scratch the oven cavity enamel.

4. Slide out and remove the light bulb.

✎ Do not touch the halogen light bulb directly with your fingers, but wrap it in insulating material.

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

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

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

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 to "demo" mode (for further details see "Demo mode (for showrooms only)").

The controls do not respond:

• Check whether it has been set to "controls lock" mode (for further details see "Controls 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 technical personnel.
- 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 operates at 220-240 V$^\sim$.

Use a three-core 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
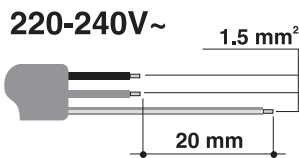
Fixed connection

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 and shunts as these could cause overheating and a risk of burns.

Cable replacement

⚠ **Power voltage**
Danger of electrocution

- Disconnect the mains power supply.

1. Unscrew the 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 hob) follow the best route in order to avoid any contact with the appliance.

5.2 Positioning

Heavy appliance
Crushing hazard

- Position the appliance into the cabinet cut-out 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 carcase material is heat resistant.
- Check that the carcase has the required openings.
- Do not install the appliance in a recess which can be closed with a door, or in a cupboard.

Position of the power cable
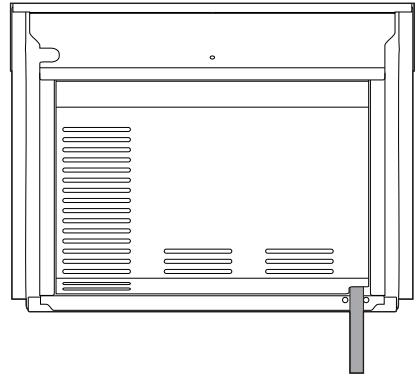
(rear view)

Front panel seal

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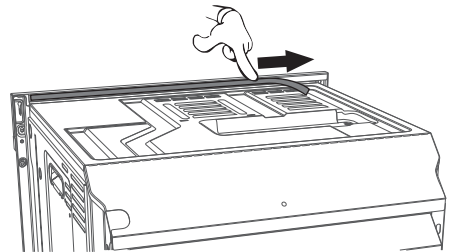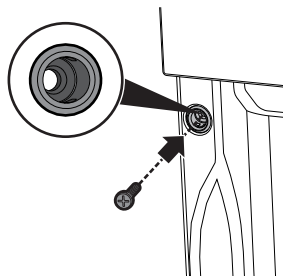

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Fastening bushings

Remove the bushing covers on the front of the oven.
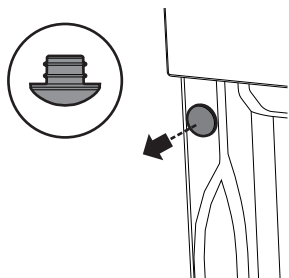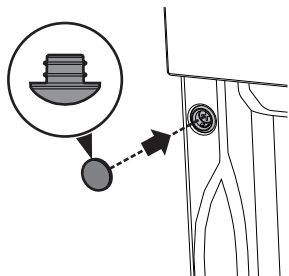

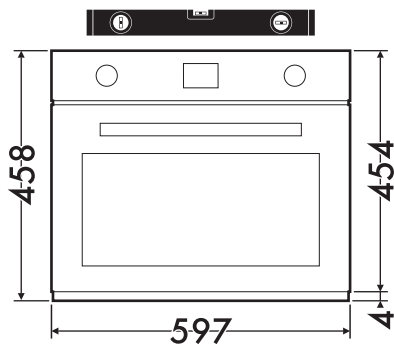Mount the appliance into the recess.
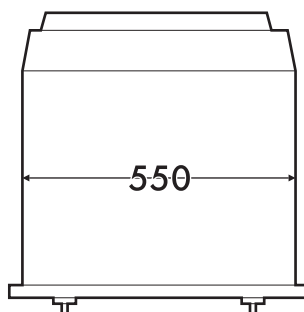
Secure the appliance to the carcase using the screws.

Cover the bushings with the previously removed covers.

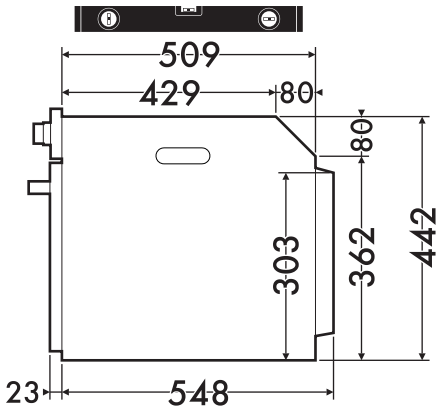
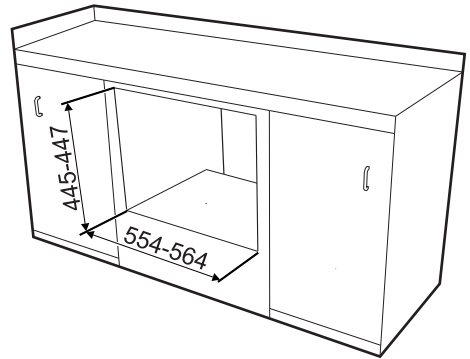## Appliance overall dimensions (mm)

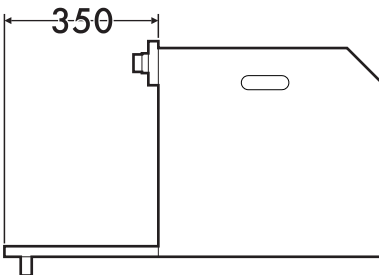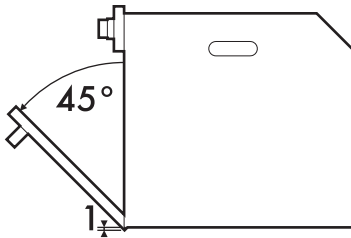**(front view)**

458

454

597

4

550

(top view)

Mounting under worktops (mm)

509
429 80
80
303 362 442
23 548

(side view)

45°
1

350

EN

445-447
554-564

min 445 - max 447
2
min 11
max 13
5
60
490-500
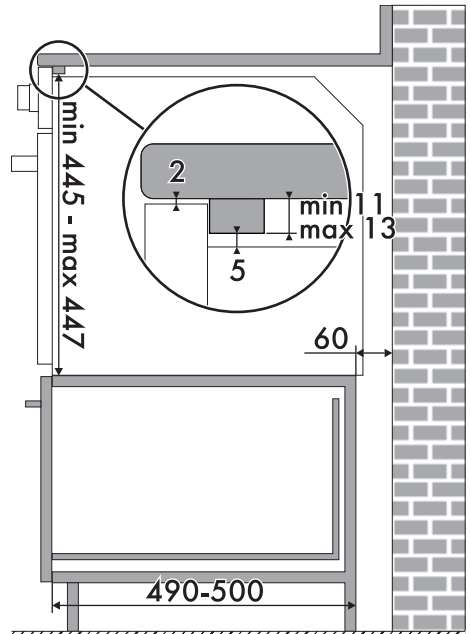
Make sure that the carcase rear/
bottom section has an opening of
approx. 60 mm.

Mounting into a column (mm)

35-40

400-554

445-447

554-564

min 445 - max 447

35 - 40

35 - 40

560
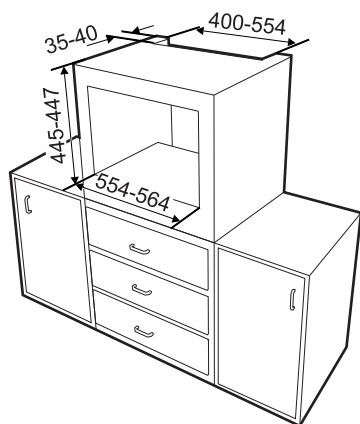
Make sure that the carcase top/
rear section has an opening
approx. 35-40 mm deep.