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## 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](http://www.smeg.com)



## Instructions

### 1 Instructions

#### 1.1 General safety instructions

##### Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when handling food inside the oven cavity.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- 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. Short cooking processes must be monitored continuously.
- Do not cook dishes containing large quantities of strong alcoholic beverages. Alcohol vapour inside the oven could ignite.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly onto very hot trays.



- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.**
- **NEVER USE AEROSOL CANS NEAR THE APPLIANCE WHILE IT IS IN OPERATION.**
- Switch the appliance off immediately after use.
- Do not clean the appliance immediately after switching it off, rather wait for it to cool down.
- **DO NOT MODIFY THIS APPLIANCE.**
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- Have authorised persons 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 authorised persons.
- 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 steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Racks and trays must be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not seat on the appliance.



## Instructions

- 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 in which fats or oils could be released that could overheat and catch fire. Be very careful
- Never leave objects on the cooking surface.
- **DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.**
- Do not spray any spray products near the appliance.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass panel.
- Do not use steam jets to clean the appliance.
- Do not remove the seal on the front 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 stand.
- Position the appliance into the cabinet cutout with the help of a second person.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- Have the electrical connection performed by authorised persons.
- 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 silicon 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.



## Instructions

### 1.2 Appliance purpose

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

### 1.3 Manufacturer liability

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

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

### 1.4 This user manual

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

### 1.5 Identification plate

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

### 1.6 Disposal



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

To dispose of the appliance:

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



**Power voltage**

**Danger of electrocution**

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



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

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

- Deliver the packing materials to the appropriate recycling facility.



## Plastic packaging Danger of suffocation

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

## 1.7 How to read the user manual

This user manual uses the following reading conventions:

### Instructions



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

### Description



Description of the appliance and its accessories.

### Use



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

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

### Installation



Information for authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

1. Sequence of instructions for use.

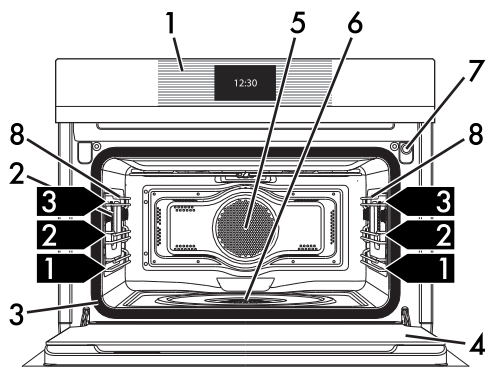
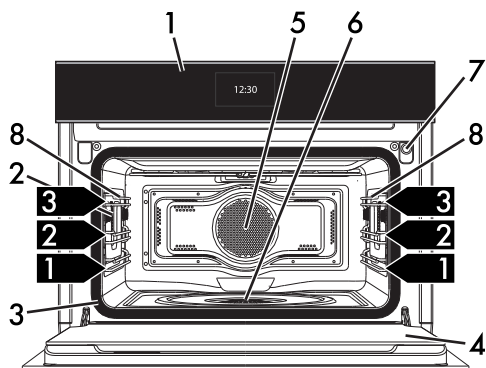
- Standalone instruction.



# Description

## 2 Description

### 2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

6 Evaporation tray

7 Water supply tube

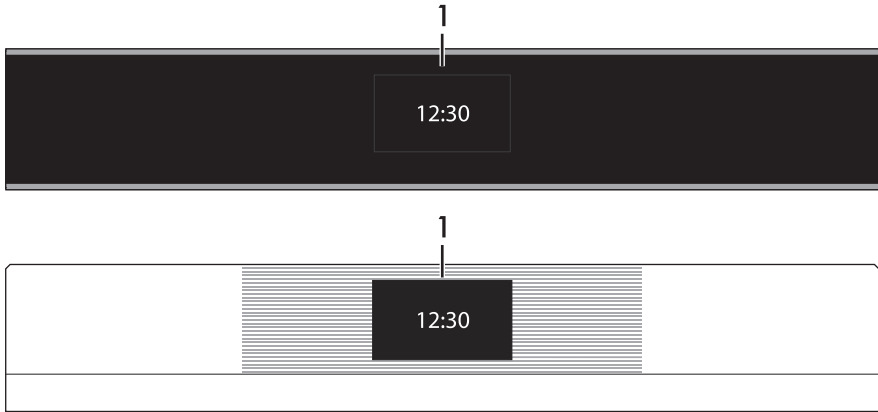
8 Rack support frames

**1,2,3...** Frame shelf





## 2.2 Control panel

NE




### 1 Display

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

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



To interrupt the function in progress and switch off the appliance, press and hold the return  symbol for a few seconds.








## Description

### 2.3 Other parts

#### Interior lighting

The appliance's interior lighting comes on:

- When the door is opened.
- When any function is selected, apart from the Descaling , Sabbath mode  and Vapour Clean  function.
- When no function is selected, or during a cooking function, press the  symbol to activate or the  symbol to deactivate the interior lighting.

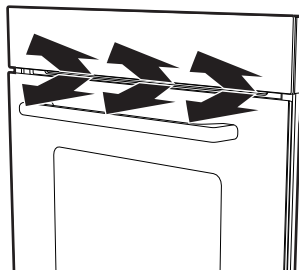
**i** In order to save energy, the light turns off after a minute at the start of cooking (this function can be deactivated via the secondary menu).

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

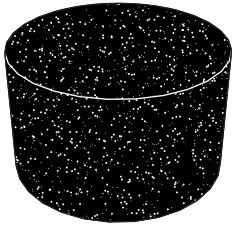
The steam cooking system cooks any type of food very gently.

It is also ideal for quick defrosting, for heating foods without making them tough or dry out and for naturally removing the salt from salted foods.



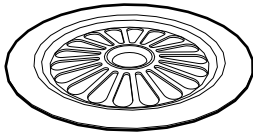
## 2.5 Available accessories

### Sponge



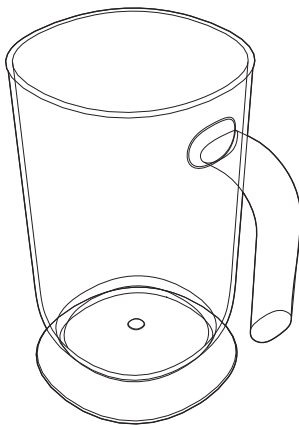
Useful for removing condensation from the oven cavity.

### Evaporation tray cover



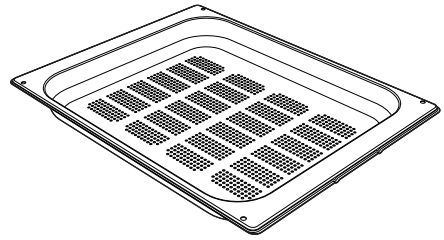
Useful for distributing the steam uniformly inside the oven.

### Jug



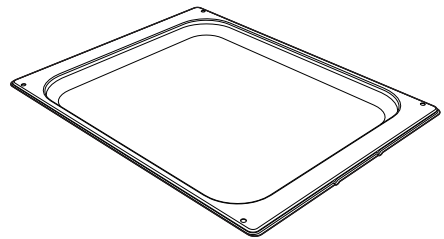
Useful for containing liquids when filling and emptying the reservoir.

### Perforated tray



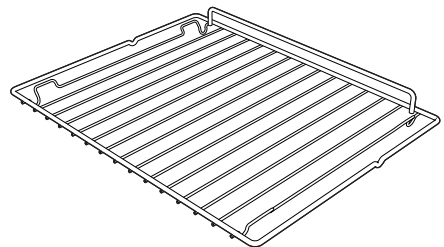
Useful when steaming fish and vegetables.

### Tray



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

### Rack

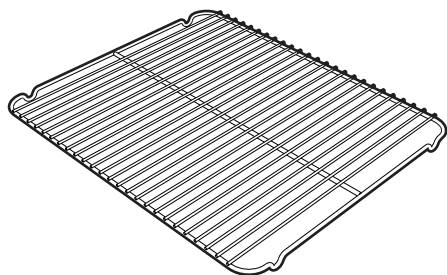


Useful for supporting containers with food during cooking.



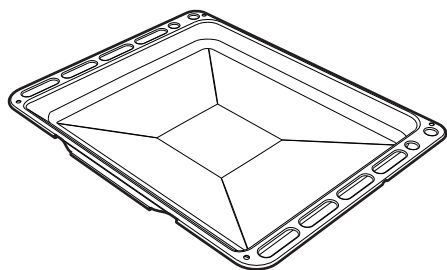
## Description

### 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.



Some models are not provided with all accessories.



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



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

## 2.6 Other cooking containers

- You can also use your own containers for cooking as long as they are high temperature resistant.
- It is recommended to use metal containers for steaming. Metal promotes a better distribution of heat when cooking foods.
- It is normal for metal containers to deform during high temperature cooking but they return to their original shape when they cool down.
- Thick ceramic plates may require more heat than is necessary. Longer cooking times may be required.



## 3 Use

### 3.1 Instructions



**High temperature inside the oven during use**  
**Danger of burns**

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Open the appliance door carefully during or after cooking.
- Take care because steam may not be visible at certain temperatures.
- Do not cook dishes containing large quantities of strong alcoholic beverages. Alcohol vapour inside the oven cavity could ignite.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.



**Improper use**

**Risk of damage to enamelled surfaces**

- When steaming, always place the tray below the perforated tray in order to catch any drips.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- The base of the oven and the evaporation tray must always be left free.
- Dishes must be heat and steam resistant.
- Do not use silicon moulds when steaming.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.



## Use



**High temperature inside the oven during use**

**Danger of fire or explosion**

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

### 3.2 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).

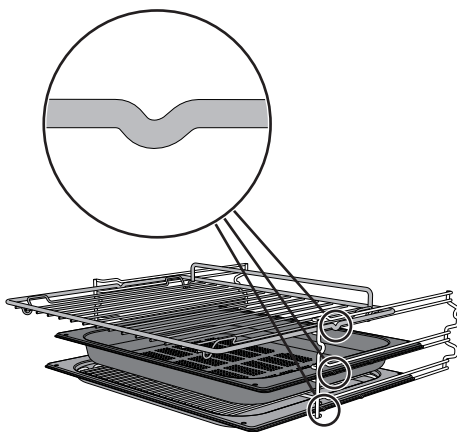
4. Heat the empty oven at the maximum temperature for at least 20 minutes to burn off any residues left by the manufacturing process (see 3.3 Using the accessories).
5. You must set the current time in order to start using the appliance (see "First use").

### 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.

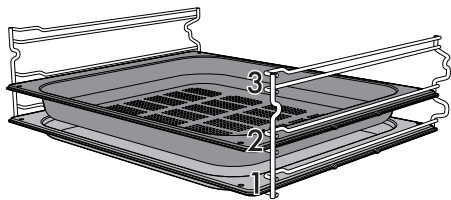
- The mechanical safety locks that prevent the racks and trays from being removed accidentally must face downwards and towards the back of the oven cavity.





## 2+1 Configuration

If you intend to use the perforated tray for steam cooking, it must be inserted on the second shelf whilst the tray must be inserted on the first shelf. In this way, it is possible to collect the liquids separately from the food that is being cooked (2+1 configuration, see "Predefined programs table").



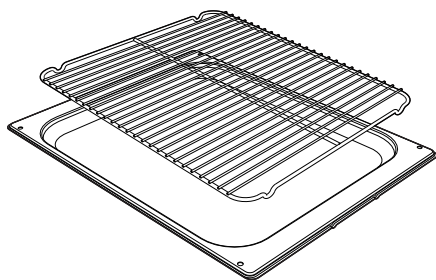
Carefully insert the racks and trays as far as they will go into the oven cavity.



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

## Tray rack

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



## 3.4 Using the oven

### Home screen

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

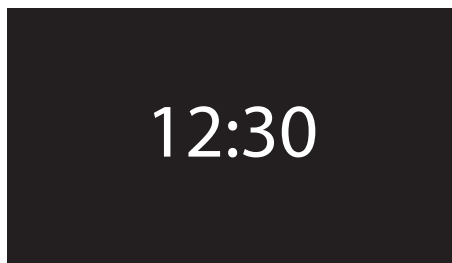


- 1 Settings
- 2 Preset programs
- 3 Cooking functions
- 4 Special functions
- 5 Personal programs



# Use

## First use



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



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

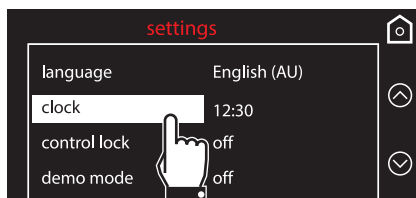


When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

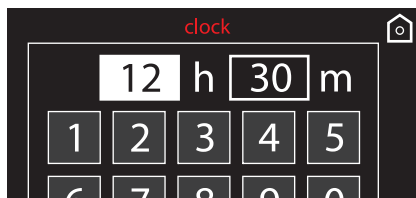
Select the **settings**  icon on the "home screen".



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



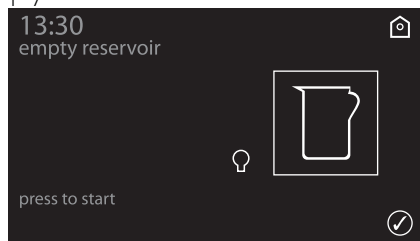
2. Enter the current time.



3. Press the  symbol to confirm.



For safety reasons, when connecting the appliance to the mains for the first time or after a power failure, even if there is only a very small amount of water inside the reservoir, at the end of the first set function (even if steam is not used) a message appears on the display prompting you to empty the reservoir.




- Empty the reservoir as described in chapter "Removing residual water".

## Steam cooking settings

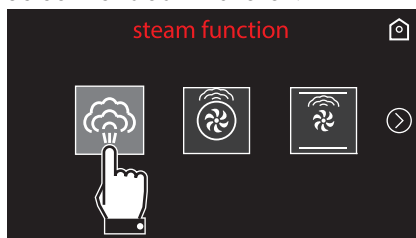


Do not place food or any other object directly on the bottom of the oven. The base of the oven and the evaporation tray must always be left free.

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



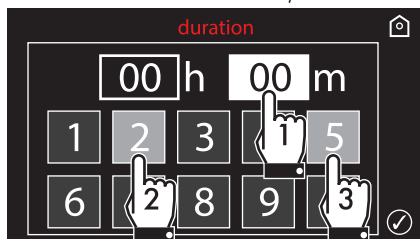
4. Select the "steam" function.



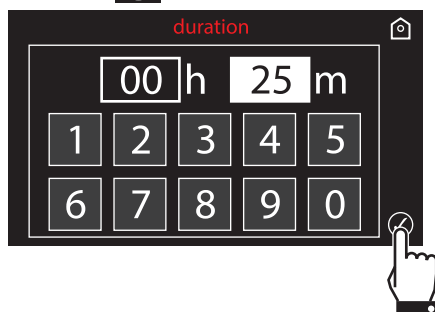


## Use

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

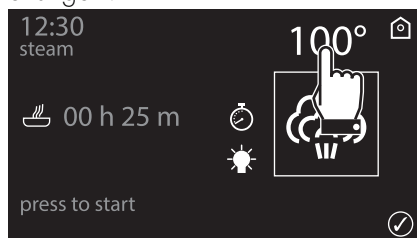


6. Press the  symbol to confirm.

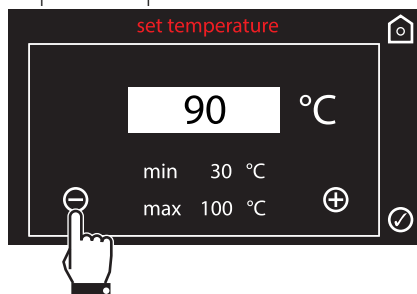


The display shows the screen for setting the parameters of the steam function.

7. Press the displayed temperature to change it.





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




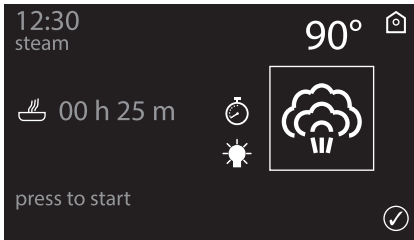
Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.




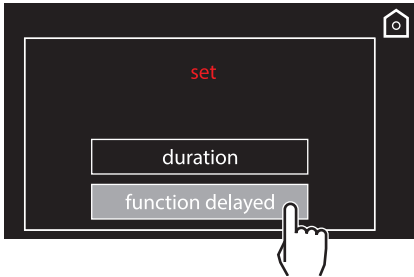
The minimum temperature that can be set is 30°C. The value changes by 5°C each time the  and  symbols are pressed.



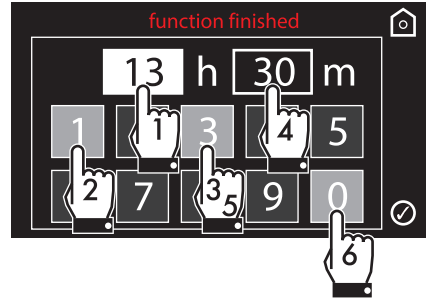
9. Press the  symbol to confirm the set cooking temperature (for example 90°C).




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



11. Enter the required end of cooking time (for example 13:30: first touch the hours box, then the numbers 1 and 3; next, touch the minutes box and then the numbers 3 and 0).

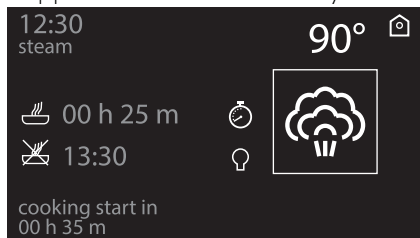


12. Press the  symbol to confirm the end of cooking time (for example 13:30).



## Use

The appliance waits for the delay start time.



### 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.



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



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.

13. Fill the jug provided (or a container) with sufficient water for the cooking duration.

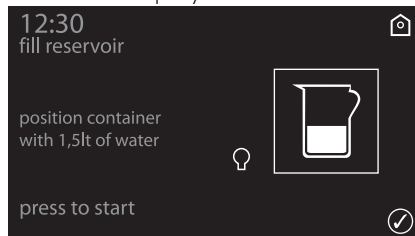
14. Open the oven door.

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



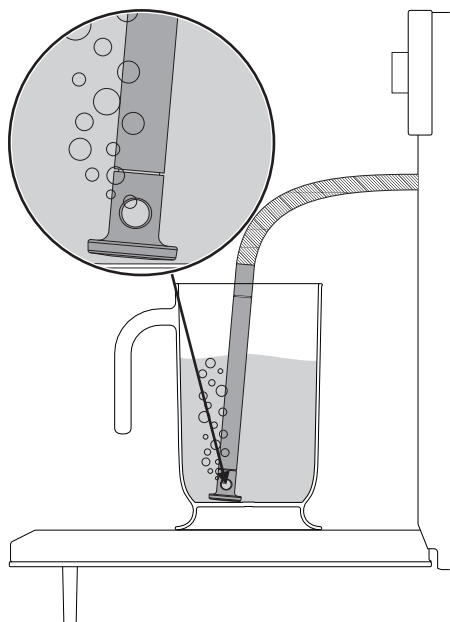
**PLEASE NOTE:** the jug (or container) together with the water must not weigh more than 5 kg.

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

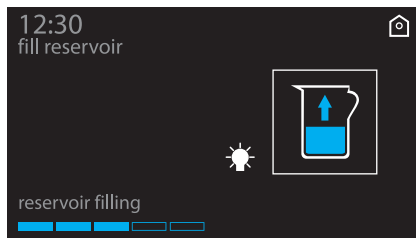




16. Extract the tube from its seat and immerse its end into the jug (or container) until it reaches the bottom.



17. Press the  symbol to start filling the reservoir with water.

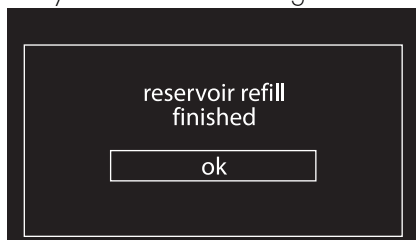


The appliance will automatically draw the quantity of water necessary for cooking on the basis of the set duration.



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.

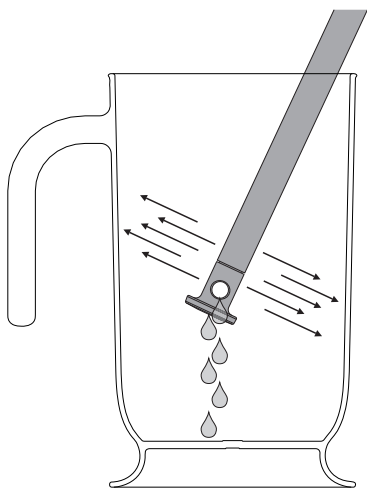
18. When finished, press "ok" to confirm that you have finished filling the reservoir.





## Use

19. Shake the tube to remove any residual water.




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



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



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.



When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. You may hear a bubbling sound, this is perfectly normal.

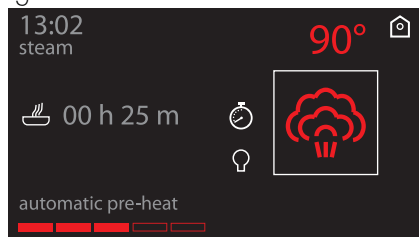
21. Close the door. The appliance starts the function automatically using the set parameters.



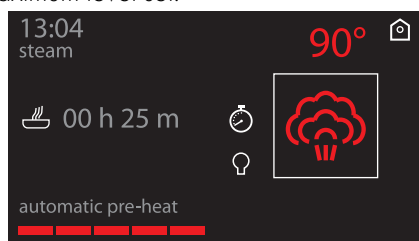
## Preheating stage

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

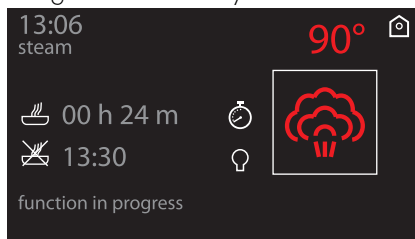
A progressive increase in the temperature reached indicates that this stage is in progress.





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

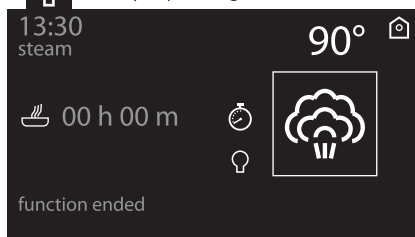


A buzzer sounds to indicate that cooking has begun automatically.



## End of steam cooking

At the end of cooking, "steam function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the editable areas on the display (**temperature**, **function**,  and ) or by opening the door.



If cooking has just been performed with temperatures greater than 100°C, you must wait for the oven to cool in order to carry out steam cooking.




## Use

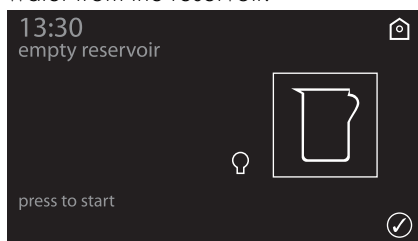
### Removing residual water

At the end of steam cooking, the water can be drained from the reservoir.



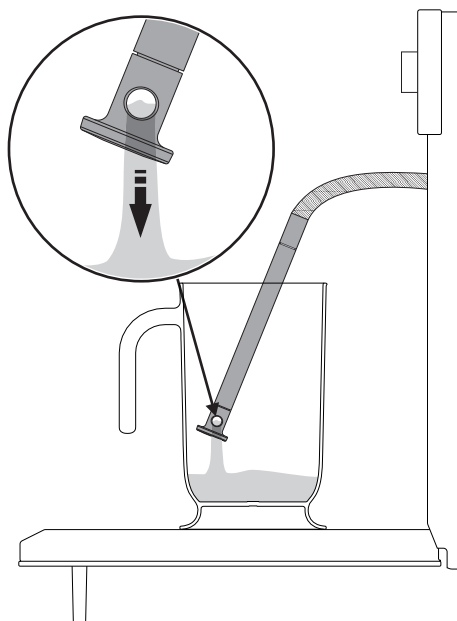
**We recommend emptying the reservoir each time you finish using the appliance to prevent deposits of limescale forming.**

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

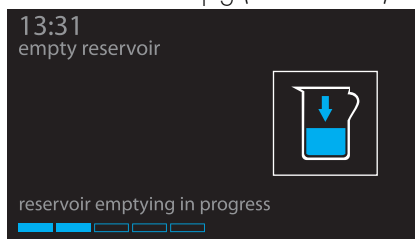


23. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.
24. Fully open the door when safe to do so and cautiously remove the food from the oven.
25. Place the jug provided (or container) on the open door.


26. Extract the tube and insert its end into the jug (or container).



27. Press the  symbol to start draining the water into the jug (or container).





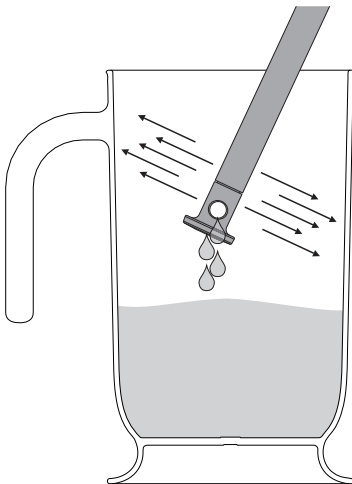
It is only possible to drain the water when the door is open. Always make sure that you have extracted the tube from its seat and inserted it into the jug (or container) before pressing the  symbol to start draining the water.

When completed, the display will indicate that the residual water draining process has ended.



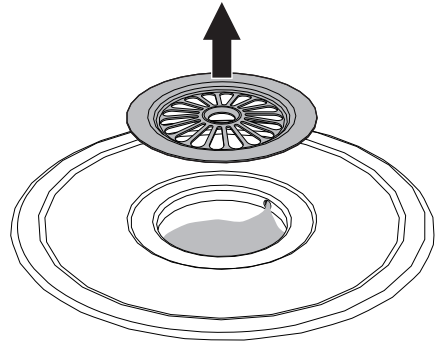
28. Press "ok" to confirm.

29. Shake the tube to remove any residual water.



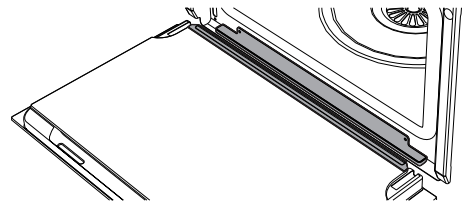
30. Return the tube to its seat and remove the jug.

31. Remove the cover from the evaporation tray inside the oven cavity and dry it with the sponge provided.



**PLEASE 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 steaming

- **Pasta and rice:** once a temperature of 100°C has been reached the cooking time will be the same as on a cooktop. Put the pasta or rice in a metal tray and cover with about a centimetre of water. For best results when cooking rice, place a lid on the container or cover with aluminium foil. This enables the rice to absorb all the water and can be served directly.
- **Eggs:** can be **boiled**, **scrambled** or **poached** using the steam function at 100°C. For perfect **boiled** eggs, place them in the perforated tray and cook them for 4-6 minutes for soft-boiled eggs and 8-10 minutes for hard-boiled eggs. For **scrambled eggs**, place the beaten eggs in the metal tray together with milk, butter and the condiments. Cover it with aluminium foil. Every couple of minutes stir the contents with a fork. For **poached eggs** pour boiling water into the metal tray with a drop of vinegar and steam for about 4-5 minutes.
- **Vegetables:** they are perfect when steamed. They maintain their colour, flavour and nutritional value. For dense vegetables such as potatoes, turnips and parsnips, cook at 100°C for the same length of time as you would boil them for on the cooktop. For broccoli and carrots, cook for 6 minutes for a firm consistency or up to 10 minutes for a softer consistency.
- **Fish:** being a naturally delicate food, it is perfect when steamed. For fatty fish such as salmon or trout, cook at 100°C for about 5 minutes. For white fish such as cod and haddock cook at 80°C for about 5 minutes. When cooking different foods at the same time, all the fish should be cooked in the perforated tray placed on the lower shelf of the oven in order to prevent the fish juices from dripping onto other foods.
- **Meat:** casseroles and curry are perfect for steaming. Prepare the casserole as you would for cooking it normally in the oven. Place it in the metal tray, cover with a lid or aluminium foil and according to the cut of meat, cook it between 45 minutes and 3 hours.
- **Thin soups:** steaming helps to enhance the flavour with minimal supervision because the liquids will not overflow. To produce vegetable soup of the right consistency, first steam the vegetables, then add the stock and steam at 100°C. The steam function is also ideal for preparing quantities to store.
- **Soups:** they are simple and quick to prepare. Put the soup in a metal tray, cover with a lid or aluminium foil and steam at 100°C for the same length of time as for microwave cooking. To obtain a creamy texture stir half way through cooking.



- **Reheating foods:** the steam function will not dry the foods and will improve moisture content. A previously prepared home-made meal, covered with aluminium foil requires about 10-12 minutes to cook. Ready meals require about double the amount of time indicated on the packaging.
- **Defrosting:** the steam function can be used to defrost foods. Times may vary, but defrosting using steam takes about half the time compared to leaving covered foods to defrost in a corner of the kitchen.
- **Peeling tomatoes and peppers:** this is very easy to do when using the steam function. Cut a small cross on the skin of the tomato using a knife and steam for about 1 minute. Peppers have tougher skin and it will take up to 4 minutes to soften them sufficiently for peeling.
- **Chocolate:** it can be melted using the steam function. Place the chocolate in the metal tray, cover with aluminium foil and steam for 1 minute. Chocolate is unlikely to burn in the steam oven.
- **Hot towels:** useful for facial care such as a close shave or for use after a meal. They are simple to prepare using the steam function. Dampen a towel with water, roll it up and heat using steam for 1 minute.

## Combination functions



Combination cooking is particularly suitable for preparing moist cakes, bread and juicy roasts.

## Combination functions list



### Combination steam

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




### Steam + static + fan

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



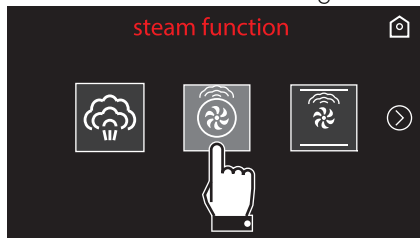
## Use

### Combination cooking functions

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



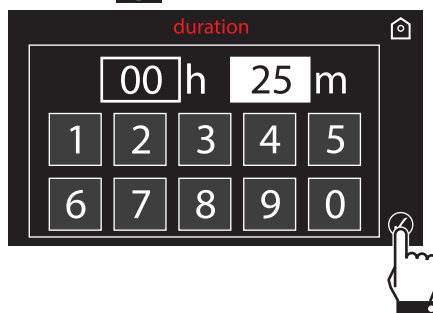
3. Select a combination cooking function.



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

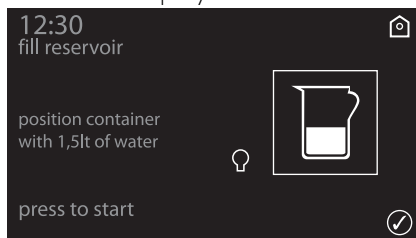


5. Press the  symbol to confirm.

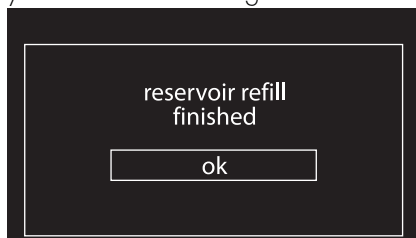


Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.

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



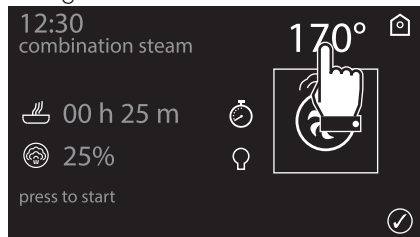
6. Fill the reservoir as described in chapter "Filling the reservoir".
7. When finished, press "ok" to confirm that you have finished filling the reservoir.



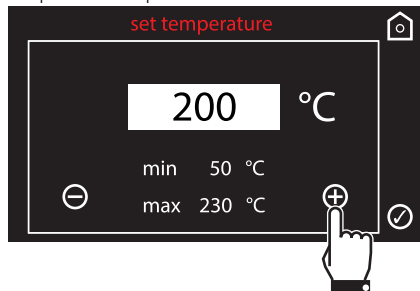




The display shows the screen for setting the parameters of the selected combination function.


8. Press the displayed temperature to change it.




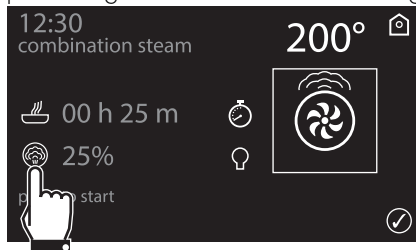
9. Use the  and  symbols to set the required temperature.



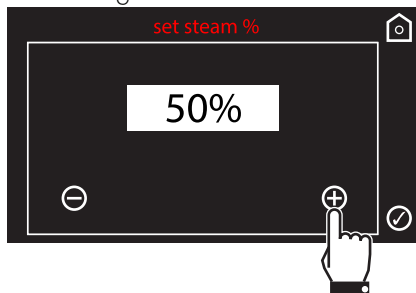
The minimum temperature that can be set is 50°C. The value changes by 5°C each time the  and  symbols are pressed.



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

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




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

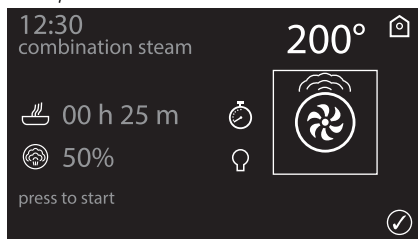



The minimum percentage that can be set is 20%. The value changes by 5% each time the  and  symbols are pressed.

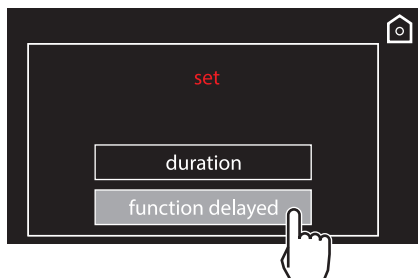


## Use

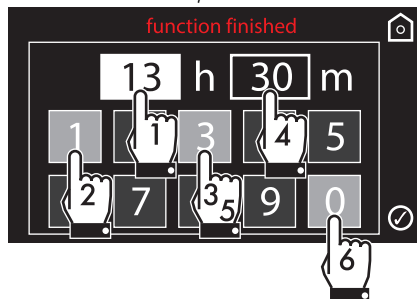
13. Press the  symbol to confirm the percentage of steam set (for example 50%).




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

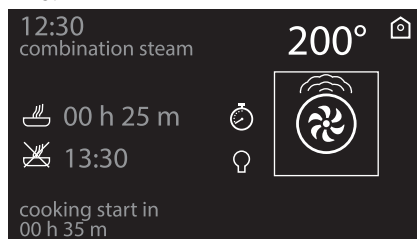


15. Enter the required end of cooking time (for example 13:30: first touch the hours box, then the numbers 1 and 3; next, touch the minutes box and then the numbers 3 and 0).



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

17. The appliance waits for the delay start time.

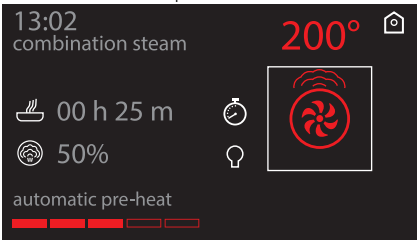




Preheating stage

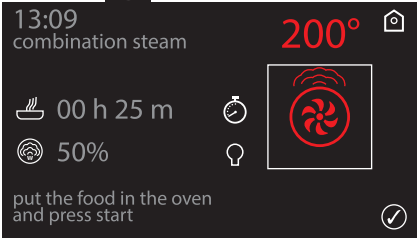
When using combination functions, cooking is preceded by a preheating stage that allows the appliance to heat up to the cooking temperature.


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




When the preheating finishes, the temperature will have reached the maximum level set.  
A buzzer sounds to indicate that the dish to be cooked can be placed inside the oven.

- Press the  symbol to start cooking.





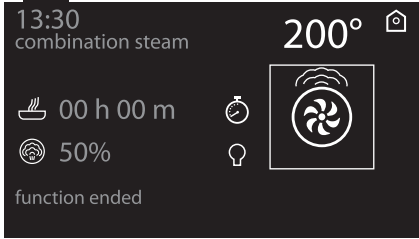


Press and hold the return symbol  for a few seconds to immediately interrupt cooking at any time and return to the main menu.

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

End of combination function

At the end of the cooking process, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the editable areas on the display (**temperature**, **function**,  and ) or by opening the door.




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



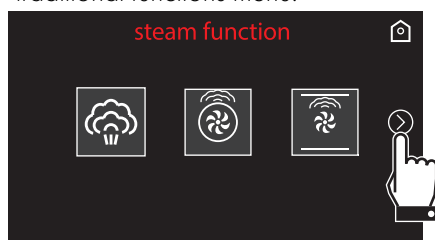
## Use

### Traditional cooking functions

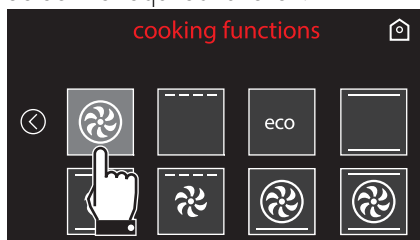
1. Select the **cooking functions**  icon on the "home screen".



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



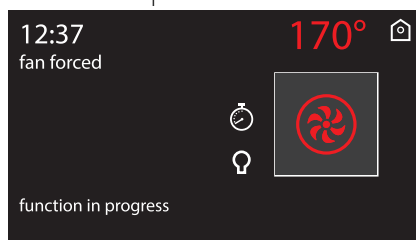
3. Select the required function.




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



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



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



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



## Traditional functions list



### Fan forced

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



### Grill

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

### ECO

### Eco

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

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

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



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



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



### Convection

As the heat comes from above and below at the same time, this system is particularly suitable for 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.



## Use



### Fan grill

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



### Fan forced + baker's function

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



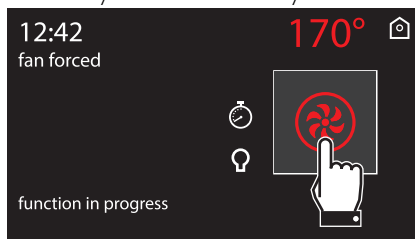
### Supercook

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

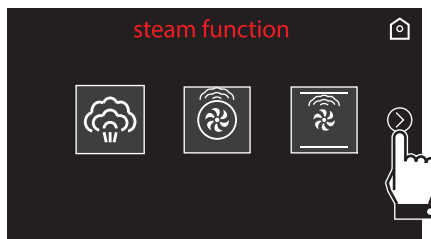
To obtain a rotisserie effect, set the temperature to maximum. When the appliance reaches maximum temperature, return the temperature to normal. This procedure seals the liquids inside the meat, and reduces shrinkage.

## Changing a function during cooking

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

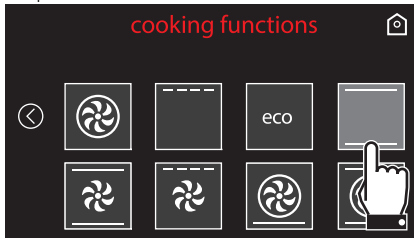


2. Press the symbol  to access the traditional functions menu.

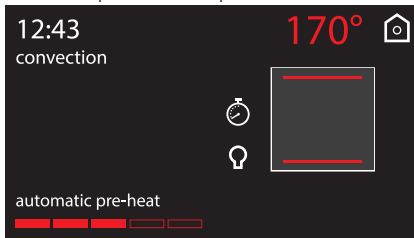




3. Press the symbol of the new function required.

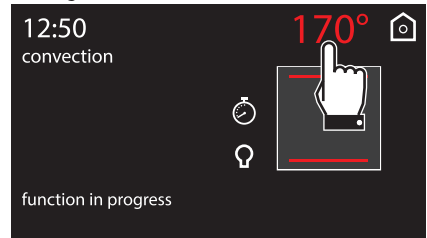


4. The display will show the new function chosen, the pre-set temperature, the current time and the progress in reaching the new pre-set temperature.

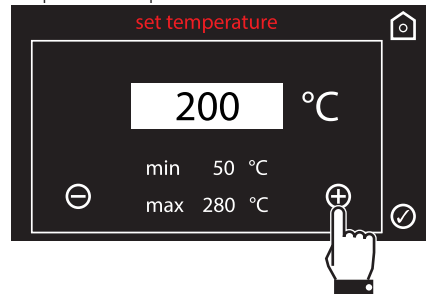


## Changing the pre-set temperature

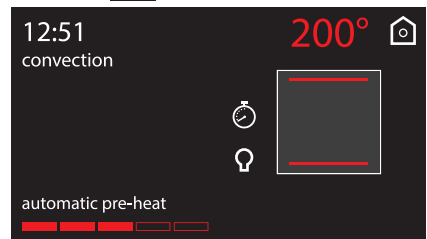
1. Press the displayed temperature to change it.



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



3. Press the  symbol to confirm.






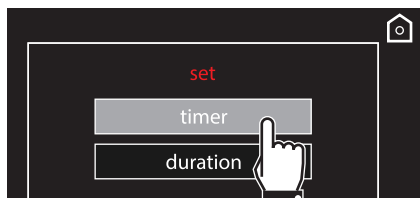
## Use

### Timer during function



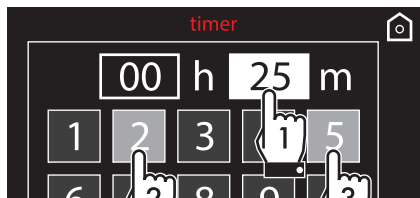
This function only activates the buzzer, without stopping cooking.

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

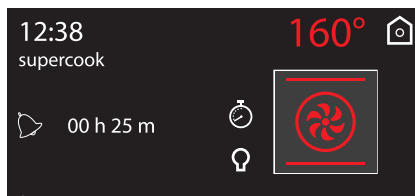



The timer can be set from a minimum of 1 minute to a maximum of 4 hours.

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






4. Press the  symbol to confirm.
5. The countdown starts.



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



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



## Timed cooking

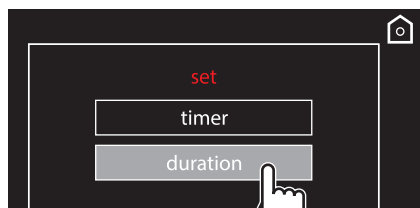


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.



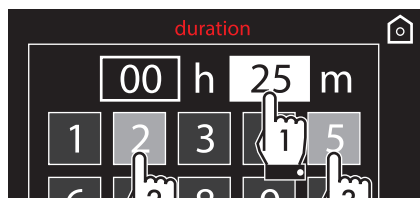
Activation of timed cooking cancels any minute minder timer which may previously have been set.

1. Press the  symbol during a cooking function.
2. Press **duration**.

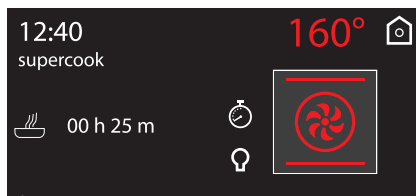




The timer can be set from a minimum of 1 minute to a maximum of 13 hours.

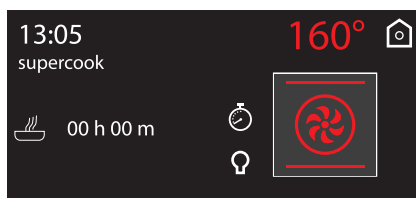
3. Enter the required duration (for example 25 minutes: first touch the minutes box, then the numbers 2 and 5).





4. Press the  symbol to confirm.
5. Timed cooking starts.



6. At the end of the cooking cycle, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the modifiable zones on the display (**temperature**, **function**,  and ) or by opening the door.



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



## Use

### Modifying the data set during timed cooking

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

1. Press the  symbol.
2. Press **duration**.




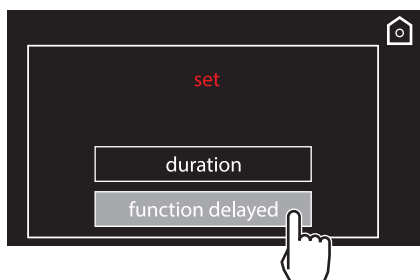
3. Enter the new required duration and press the  symbol to confirm.

### Delayed cooking

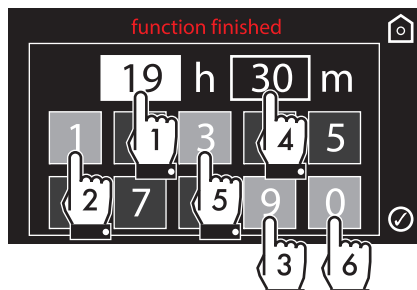



Delayed cooking is the function that allows a cooking operation to be stopped at an established time, set by the user, after which the oven will switch off automatically.

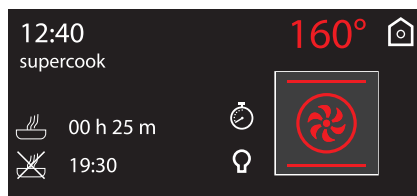
1. After having set a cooking time, press the  symbol.
2. Press **function delayed**.



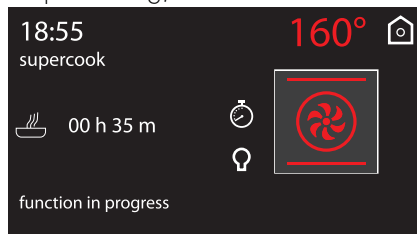
3. Enter the required end of cooking time (for example 19:30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).





4. Press the  symbol to confirm.
5. The appliance waits for the delay start time.

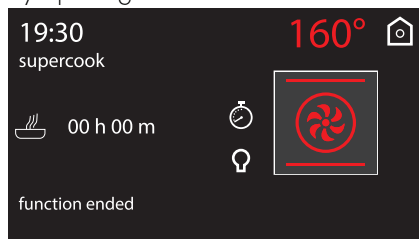




6. Based on the set values, the appliance will start the selected function in order to end it at the pre-set time (it will automatically add 10 minutes to the time for preheating).





7. At the end of the cooking process, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the editable areas on the display (temperature, function,  and ) or by opening the door.



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





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

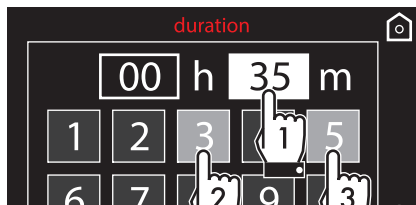
## Changing the settings during delayed cooking





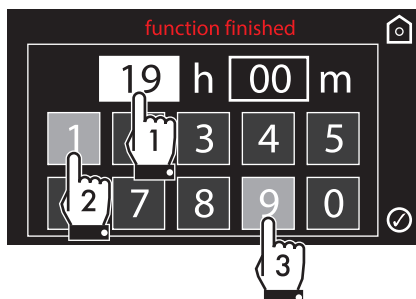
After modifying the cooking duration, the end of cooking time must be re-set.

During operation, it is possible to change the delayed cooking duration:

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



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





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

### Advice for cooking 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 steaming

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

### Advice for cooking desserts/pastries and biscuits

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



### Advice for defrosting


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

### 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.

## 3.6 Special functions

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

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



For the special functions

Vapour Clean 

Descaling 

Clean reservoir 

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



## List of special functions



### Timer

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 mode

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



### Vapour Clean

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



### Descaling

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



### Clean reservoir

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



### Fill reservoir

This function allows you to fill the reservoir.



### Empty reservoir

This function allows you to empty the reservoir.



## Timer

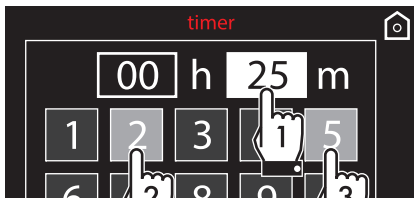


The timer can be set from a minimum of 1 minute to a maximum of 4 hours.

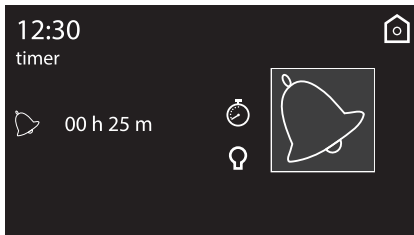
1. Select **timer** from the "special functions" menu.




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







3. Press the  symbol to confirm.
4. The countdown starts.

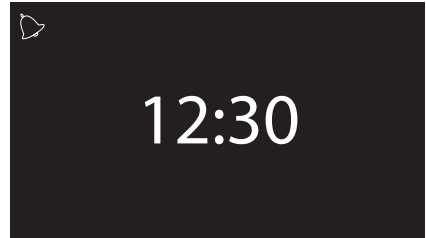


5. Wait for the buzzer to indicate that the time has finished. The  symbol flashes.



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

6. If you leave the timer setting screen, the  symbol will be displayed at the top left, indicating that a timer is active.



You must return the counter to zero to remove the special timer.



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



This function only activates the buzzer, without stopping cooking.



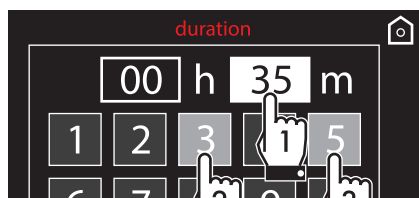
## Use


### Defrost by time

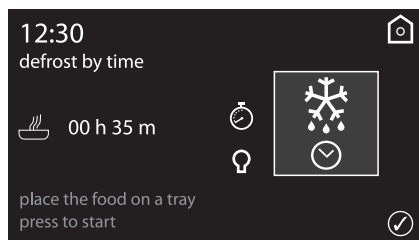
1. Place the food inside the appliance.
2. Select **defrost by time** from the “special functions” menu.




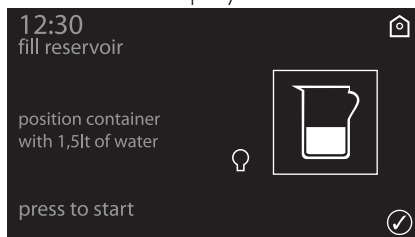
3. Enter the required duration (for example 35 minutes).



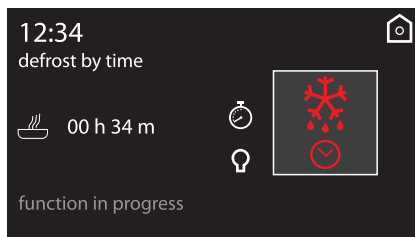
4. Press the  symbol to confirm. The display shows the main screen with the set duration.




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.

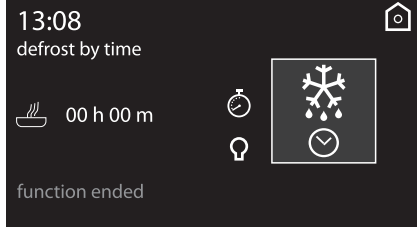


8. While the function is in progress, it is still possible to modify the duration of the defrosting (see “Timed cooking”). Press the  symbol to make the required changes.



When finished, "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing one of the editable areas on the display (**function**,

 and ) or by opening the door.



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

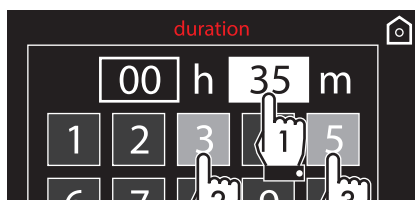
## Proving


1. Position the dough to prove on the second level.

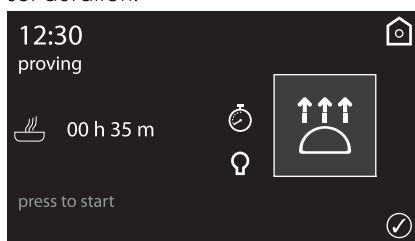
2. Select **proving** from the "special functions" menu.



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




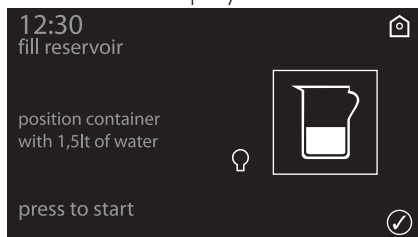
4. Press the  symbol to confirm. The display shows the main screen with the set duration.





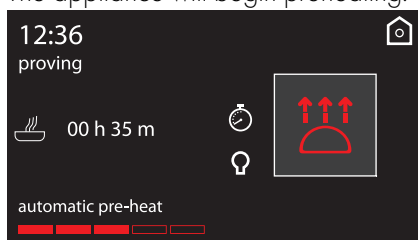
## Use

5. Press the  symbol to start proving. A request to fill the reservoir with water is shown on the display.

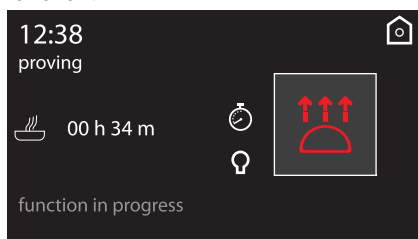



6. Fill the reservoir as described in chapter "Filling the reservoir".

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 "Delayed cooking"). Press the  symbol to make the required changes.

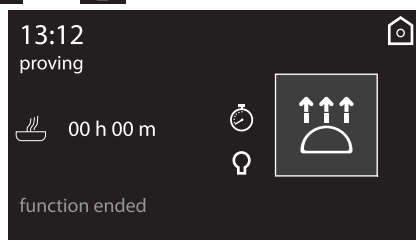


Unless otherwise set, the proving will have a maximum duration of 13 hours.



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

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



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

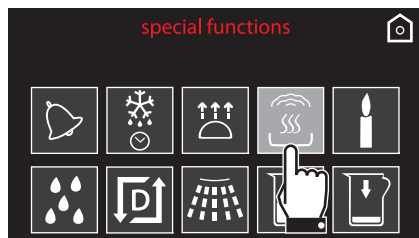


## Reheat

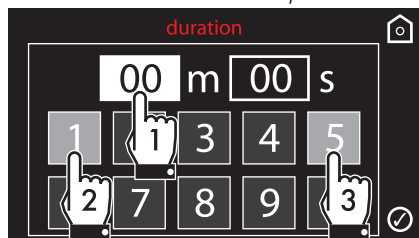


This function allows you to heat previously cooked food which has been kept cool or in the refrigerator.

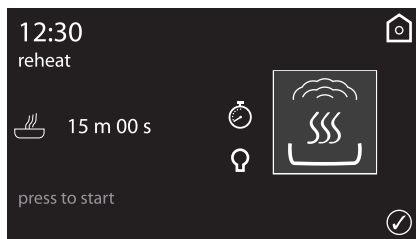
1. Place the food to be heated inside the oven.
2. Select **reheat** from the "special functions" menu.



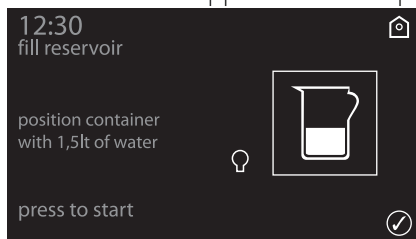
3. Enter the required duration (from **30 seconds** to **99 minutes**). For example, 15 minutes: first touch the minutes box, then the numbers 1 and 5).



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



5. Press the symbol to confirm. The 'fill reservoir' screen appears 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.





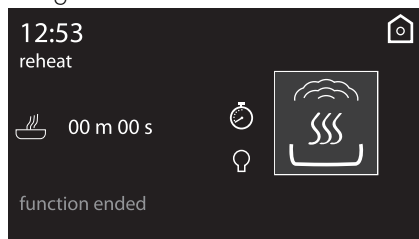


## Use

8. It will then proceed with the selected function.



At the end of reheating, "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 (**temperature, function,**  and ) or by opening the door.



It is not possible to change the temperature of the reheat function.

## Sabbath mode




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

- Cooking can proceed indefinitely, it is not possible to set any cooking duration.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- Oven light turned off, any action such as opening the door or switching it on manually does not turn on the light.
- The internal fan remains turned off.
- Sound signals deactivated.

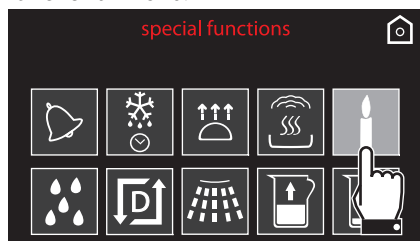



After activating the Sabbath mode the settings cannot be altered.

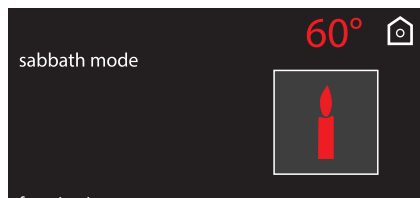
Selecting options will have no effect, the return symbol  to return to the main menu will remain active.




1. Select **Sabbath mode** from the "special functions" menu.



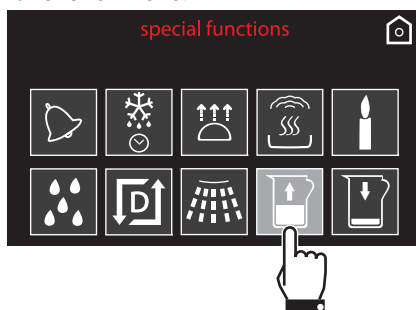
2. Press the  symbol to start the Sabbath mode function or press the value of the set temperature to modify it (from 60° to 100°).



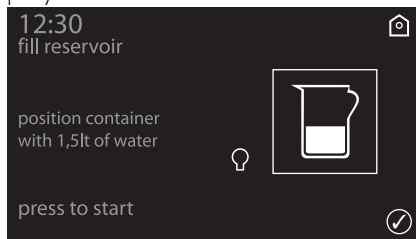
3. When finished keep the return symbol  pressed in order to return to the main menu.

## Fill reservoir

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



The 'fill reservoir' screen appears on the display.



2. Fill the jug provided (or a container) with sufficient water for the amount of steam cooking that you intend to perform.
3. Open the oven door.
4. Place the jug (or container) on the open door.

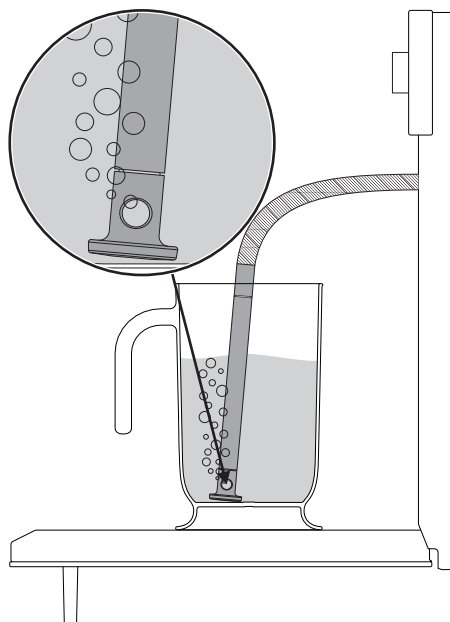


**PLEASE NOTE:** the jug (or container) together with the water must not weigh more than 5 kg.

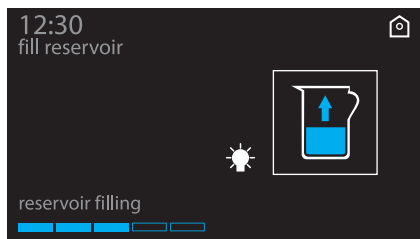


## Use

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

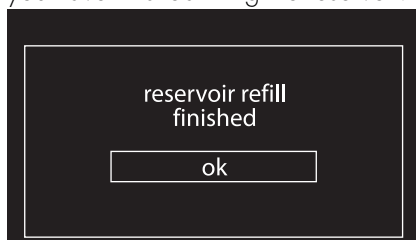


6. Press the symbol  to start filling the reservoir with water.

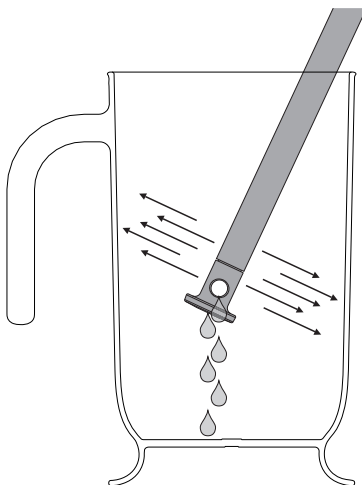


The appliance fills the reservoir until it is completely full.

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



8. Shake the tube to remove any residual water.



9. Return the tube to its seat, remove the jug (or container) and close the door.

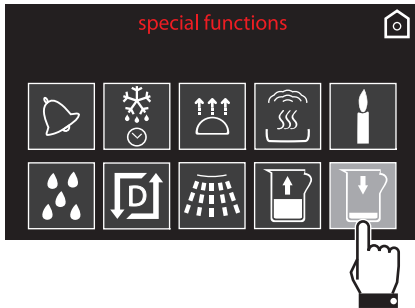


When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. You may hear a bubbling sound, this is perfectly normal.

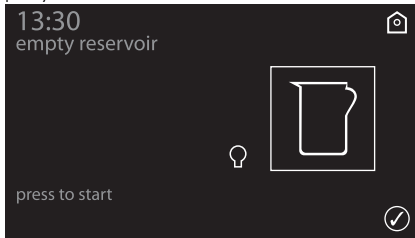


## Empty reservoir

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

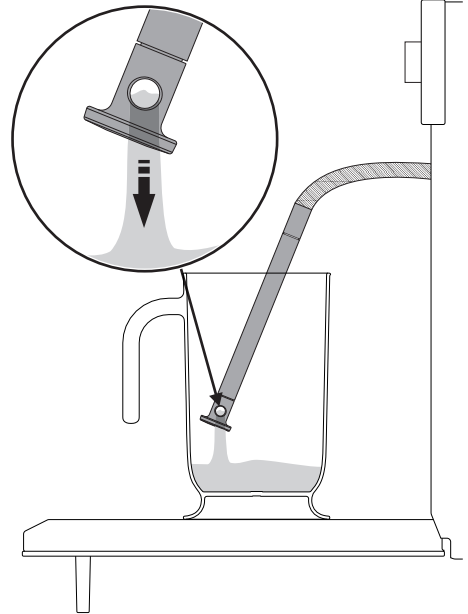



The 'empty reservoir' screen appears on the display.

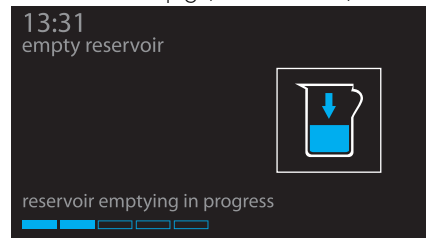


2. Place the jug provided (or container) on the open door.


3. Extract the tube and insert its end into the jug (or container).



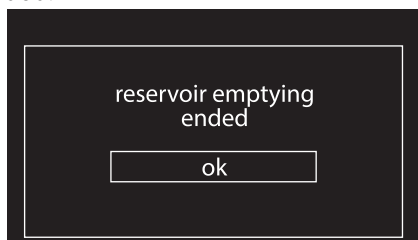
4. Press the  symbol to start draining the water into the jug (or container).



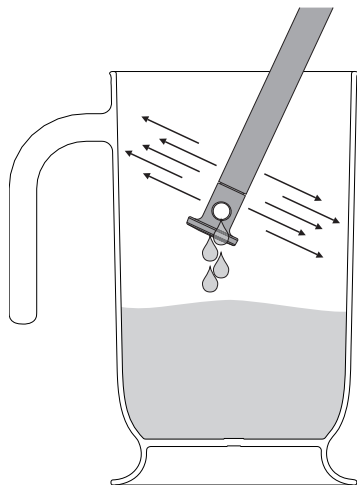


It is only possible to drain the water when the door is open. Always make sure that you have extracted the tube from its seat and inserted it into the jug (or container) before pressing the  symbol to start draining the water.

When completed, the display will indicate that the residual water draining process has ended.




5. Press "ok" to confirm.
6. Shake the tube to remove any residual water.



7. Return the tube to its seat, remove the jug and close the door.


## 3.7 Preset programs

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

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



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

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

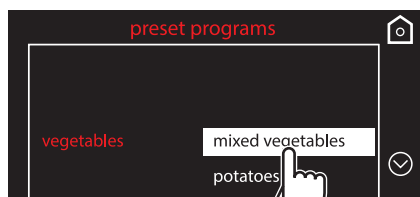


## Starting a program

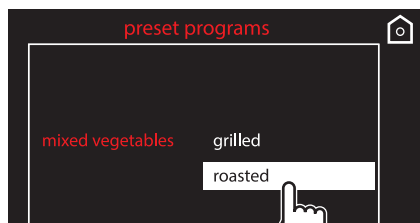
1. Press the and symbols to select the type of dish required from the "preset programs" menu. Then press the name of the dish to confirm.



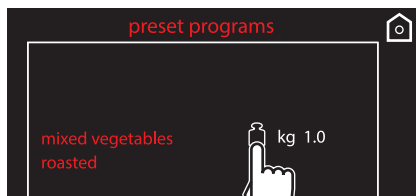
2. Select the subtype of dish to be cooked and press the name of the subtype to confirm.



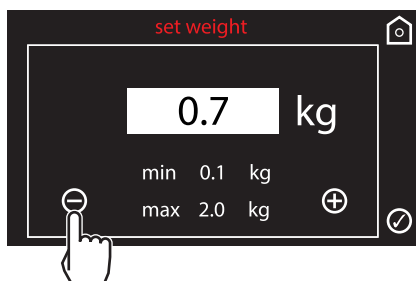
3. Select the type of cooking (according to the chosen dish, where possible) and press the name of the cooking process to confirm.



4. Press the symbol to change the weight of the dish.



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

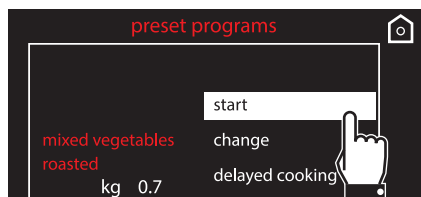


6. Press the symbol again to go to the next screen.

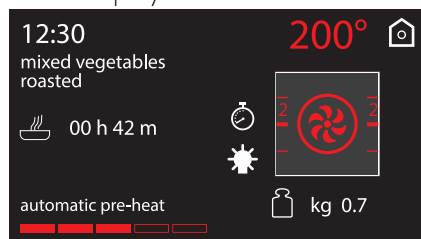


## Use

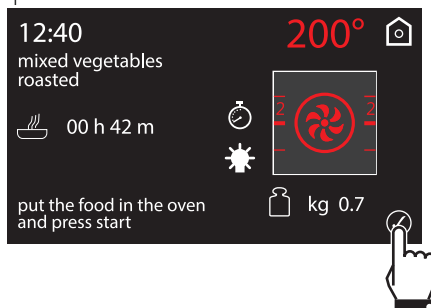
It is now possible to start the selected program, permanently change the settings, or use the delayed cooking function.



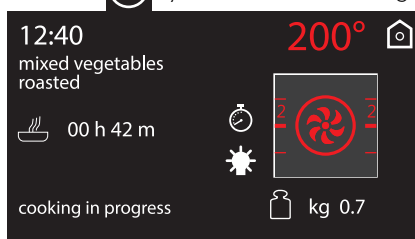
7. If you select the **start** option, cooking will start using the default program settings and all the set parameters will be shown on the display.



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



9. Press the  symbol to start cooking.




The time indicated does not include the time required to reach the set temperature.

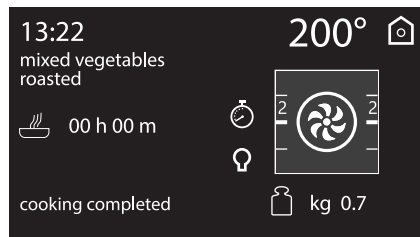



Some of the predefined cooking parameters can be changed at any time, even after cooking has started.



## End of program

1. The appliance will warn the user when the program finishes via the buzzer and the flashing  symbol.



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



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

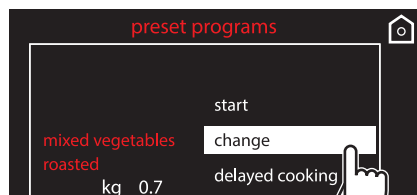


It is not recommended to put the dish in the oven whilst the oven is warming up. Wait for the appropriate message to appear.

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

## Making permanent changes to a program

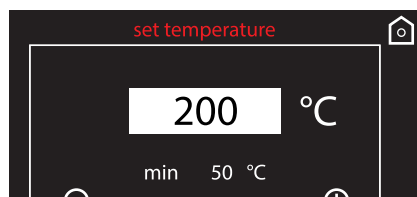
1. Within the selected program, select **change** from the menu of the selected dish.



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



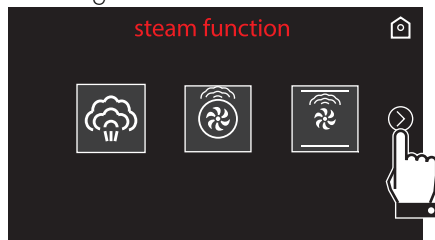
2. Press the parameter that you wish to modify:
  - cooking temperature



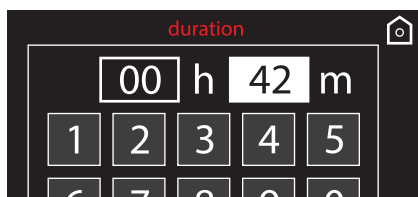


## Use

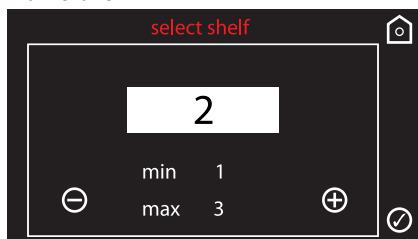
- cooking function



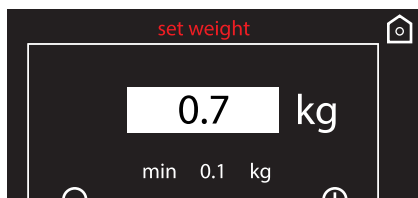
- cooking duration




- frame shelf

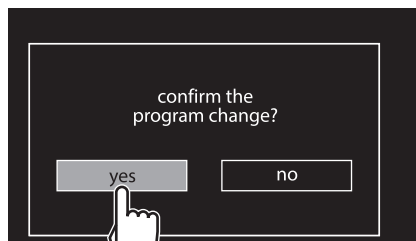



- weight of dish



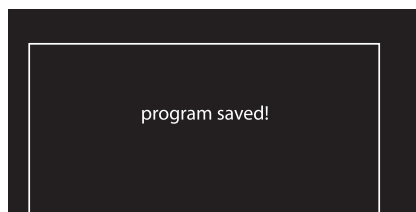
3. Make the required changes.

4. To save the program, press the  symbol. You will be prompted to confirm the changes you have just made.



 If you do not confirm the changes the program will remain unchanged.

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





## Predefined programs table

NE

## MEAT

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



## Use

### FISH

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

### VEGETABLES

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



## DESSERTS/PASTRIES

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

## BREAD

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



## Use

### PIZZA

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

### PASTA/RICE

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


### SLOW COOKING

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



### 3.8 Personal programs

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

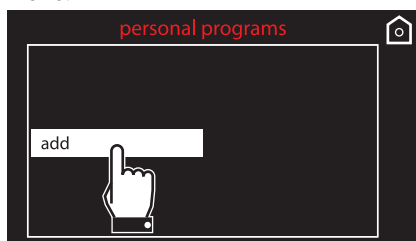
Select the **personal programs**  icon on the "home screen".



It is possible to store around 10 personal recipes.

### Adding a recipe

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

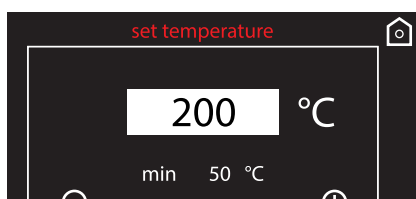


All the parameters that can be changed are highlighted in yellow on the main screen.



2. Press the parameter that you wish to modify:

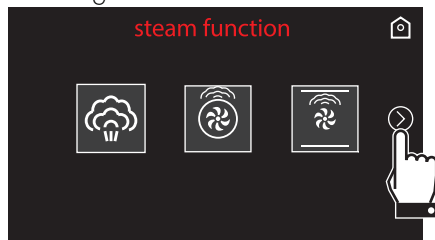
- cooking temperature



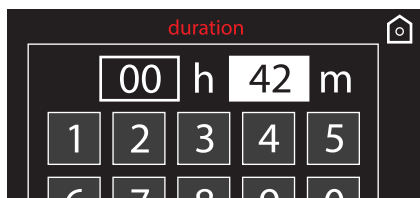


## Use

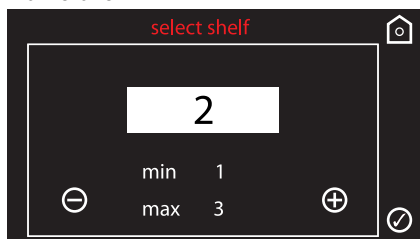
- cooking function



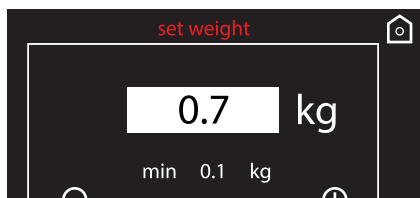
- cooking duration




- frame shelf




- weight of dish



3. Make the required changes.

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




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



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



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

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

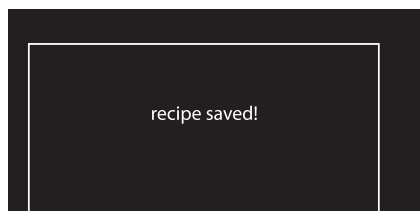


7. You will be prompted to confirm the changes you have just made. Select **yes** if you wish to save the recipe.



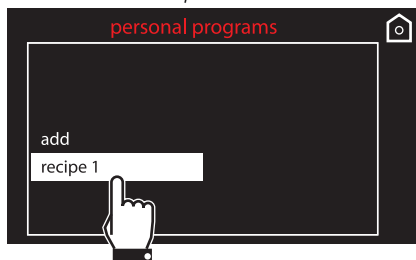
Selecting **no** will result in the recipe not being saved.

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

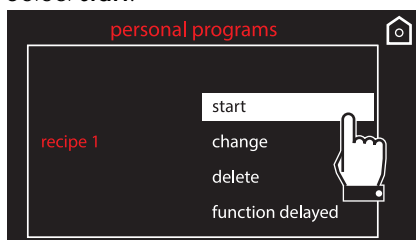


## Using a personal recipe

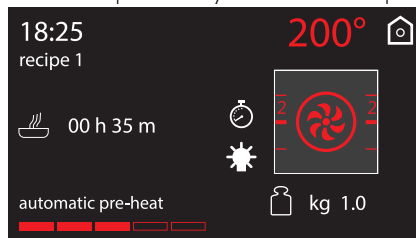
1. Select a previously saved **personal recipe** from the "personal programs" menu (in the example, the recipe, **recipe 1** has been stored).



2. Select **start**.



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

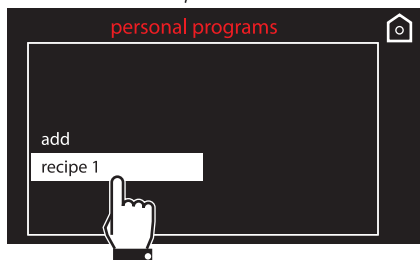


During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use.

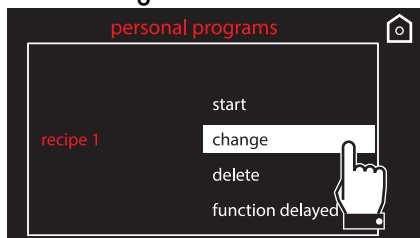


## Changing a personal recipe

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



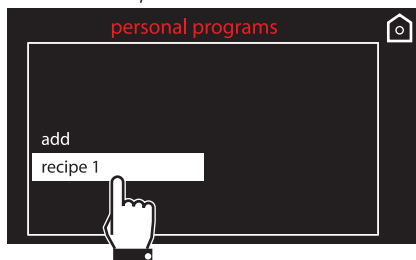
2. Select **change**.



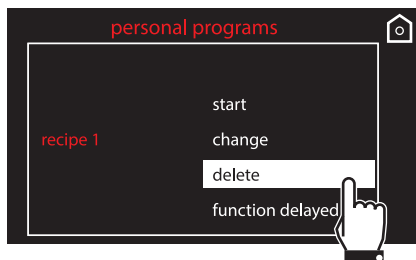
3. Repeat the same steps starting from point 2 in chapter “Adding a recipe”.

## Deleting a personal recipe

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



2. Select **delete**.

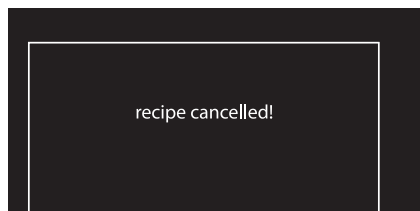


3. Confirm the deletion. Select **yes** to permanently delete the recipe.



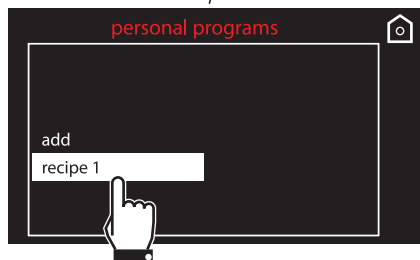


- If you confirm the deletion, the display will show a confirmation message.

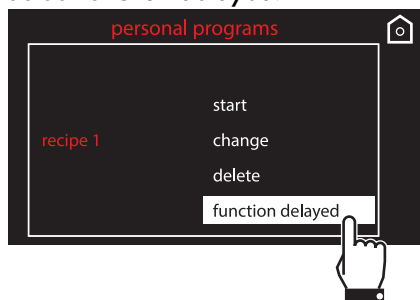


## Delayed cooking

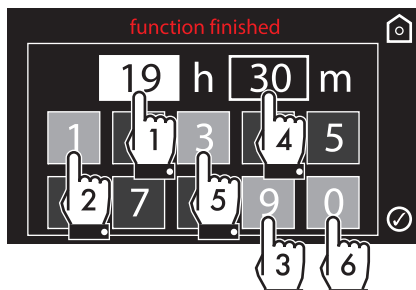
- Select a previously saved **personal recipe** from the "personal programs" menu (in the example, the recipe, **recipe 1** has been stored).




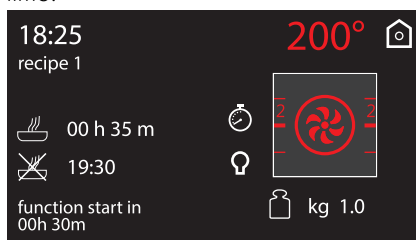
- Select **function delayed**.



- Enter the required end of cooking time (for example 19:30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).



- Press the  symbol to confirm.
- The appliance waits for the delay start time.





# Use

## 3.9 Settings

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

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



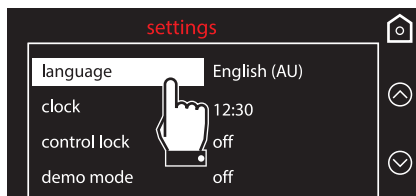
If there is a temporary power failure, all personalised settings remain active.

## Language



Sets the interface language from those available.

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



2. Press the  and  symbols to scroll through the available languages.
3. Select the required language.



4. Select **yes** to confirm.



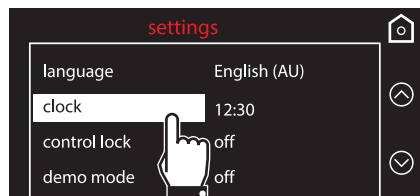


## Clock

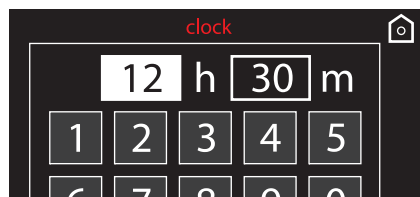


Sets the time displayed.

1. Press the  or  symbol and select **clock** from the “settings” menu.



2. Enter the current time.



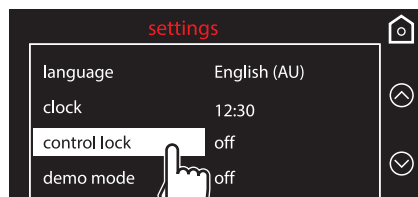
3. Press the  symbol to confirm.

## Control lock



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

1. Press the  or  symbol and select **control lock** from the “settings” menu.




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



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



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



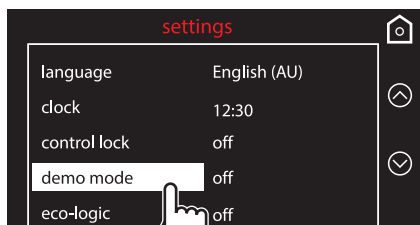
# Use

## Demo mode (for showrooms only)

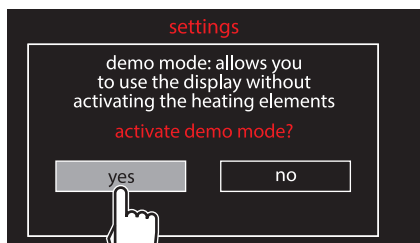


Allows the appliance to turn off the heating elements, but at the same time to keep the control panel active.

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



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



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




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

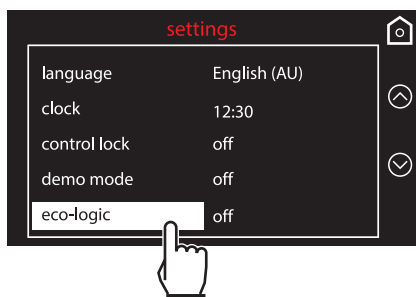
## Eco-Logic



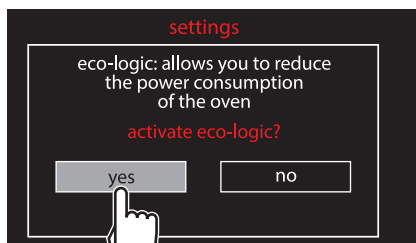
This mode allows the appliance to limit the power used. Suitable for simultaneous use with further home appliances.

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

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



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



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

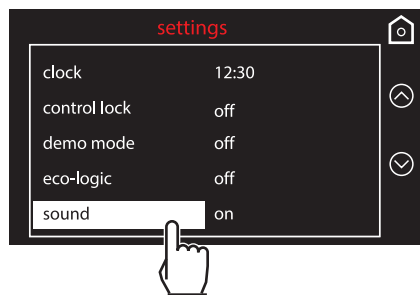


## Sound

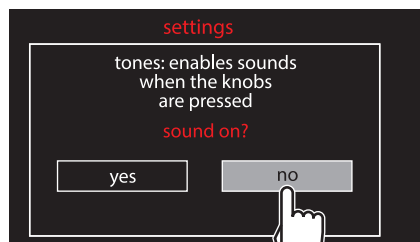


The appliance makes a sound each time a symbol on the display is pressed. This setting disables these sounds.

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





2. To disable the sound associated with the pressing of the symbols on the display select **no**.

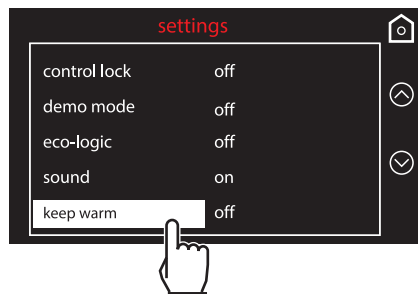


## Keep warm



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

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



This setting is available only for the combination and traditional functions.

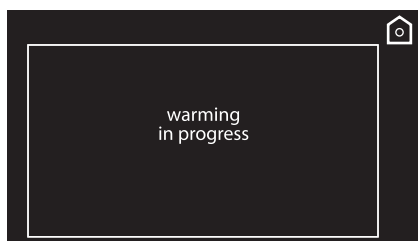


## Use

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



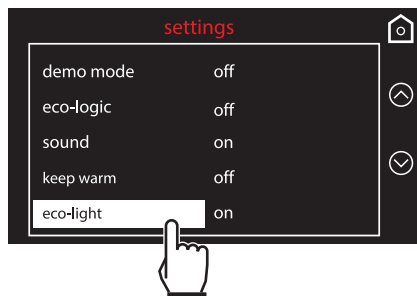
**i** The keep warm function is activated as soon as cooking finishes and is indicated by a series of sound signals (see cooking completed or function ended). After a few minutes, the screen shown below appears on the display.



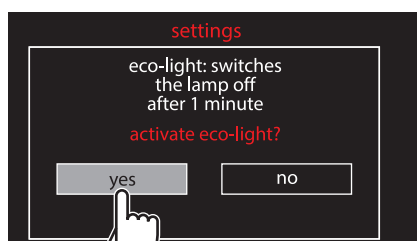
## Eco-Light


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




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



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



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

 The manual on / off control is always available. Press, when available, the symbol  to manually turn the internal lighting on or the symbol  to turn it off.

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

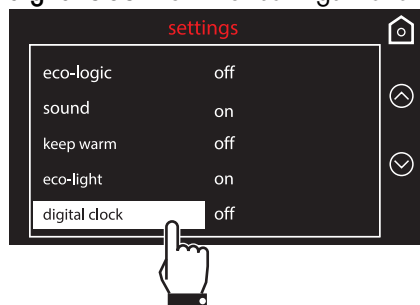


## Digital clock



Displays the time in digital format.

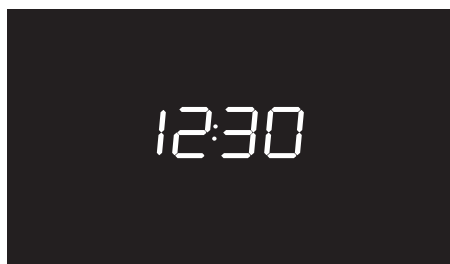
1. Press the  or  symbol and select **digital clock** from the "settings menu".



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



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



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



## Use

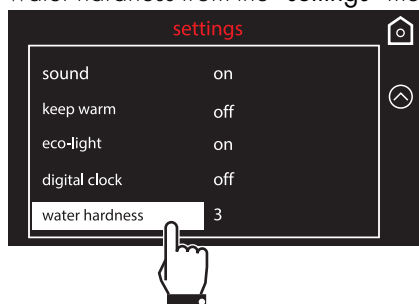
### Water hardness



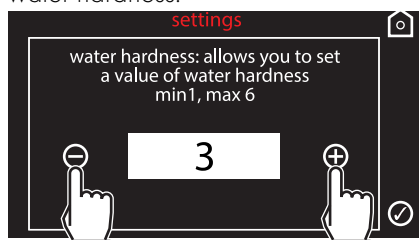
The appliance is factory preset for a medium water hardness index (3).

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

1. Press the  or  symbol and select water hardness from the “settings” menu.



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



3. Press the  symbol to confirm.



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



Ask you water company for information regarding the water hardness.

Depending on the water hardness value that has been set, after the steam function has been used for a certain number of hours, the display will prompt you to carry out the descaling procedure (see “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 steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.



**Improper use**

**Risk of damage to the appliance**

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

### 4.2 Cleaning the surfaces

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

#### Ordinary daily cleaning

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

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

#### Food stains or residues

Do not use steel sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

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



## Cleaning and maintenance

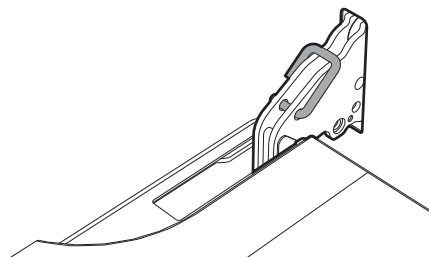
### 4.3 Cleaning the door

#### Removing the door

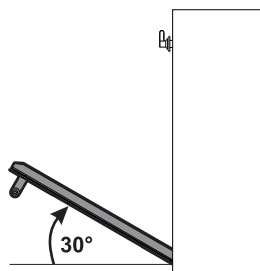
For easier cleaning, it is recommended to remove the door and to place it on a tea towel.

To remove the door proceed as follows:

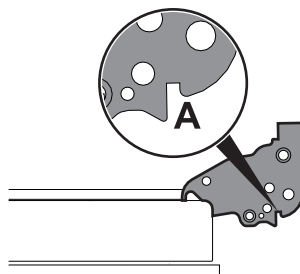
1. Open the door completely and insert two pins into the holes on the hinges as indicated in the figure.



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



3. To 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.

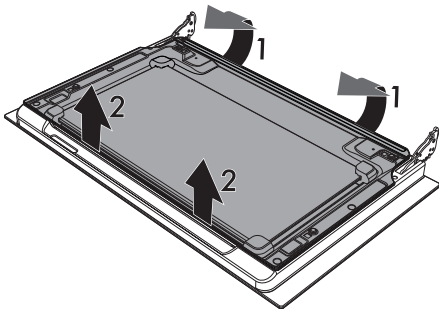


We recommend the use of cleaning products distributed by the manufacturer.

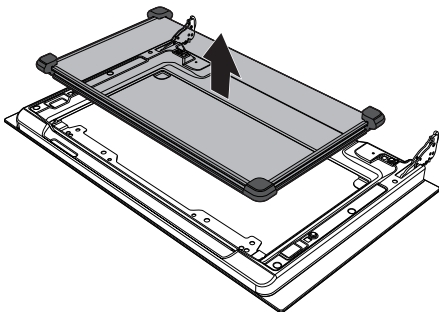
## Removing the internal glass panels

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

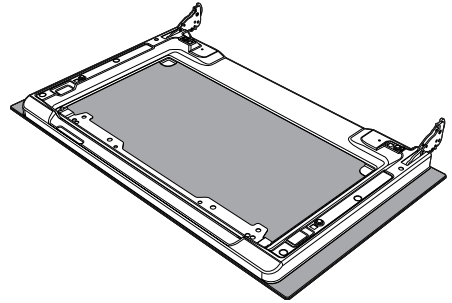
1. Open the door.
2. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
3. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass are released from their seats in the oven door.



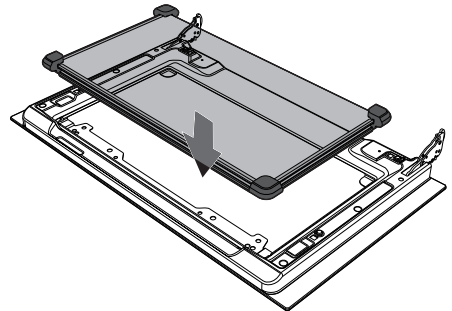
4. Lift the intermediate glass unit upwards.



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



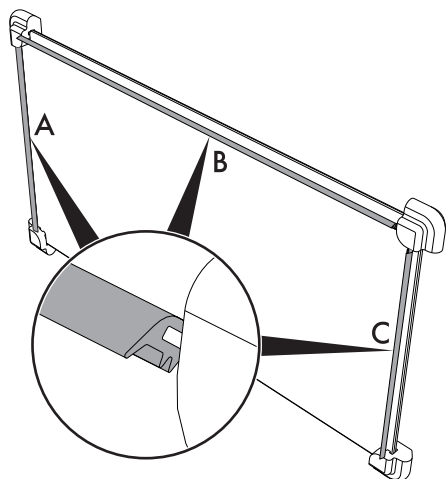
6. Replace the intermediate glass unit.



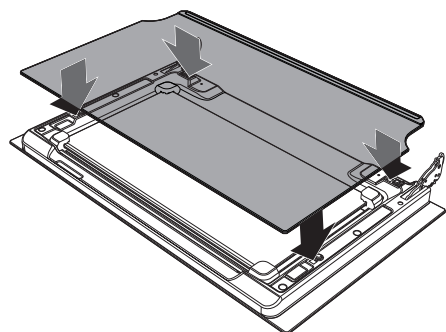


## Cleaning and maintenance

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



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

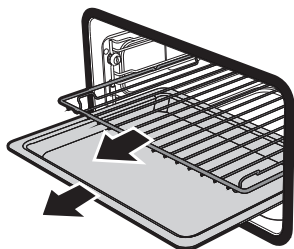


### 4.4 Cleaning the oven

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

Take out all removable parts.

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



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



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

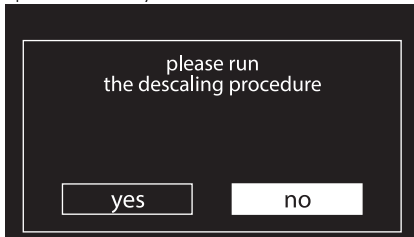


## Descaling

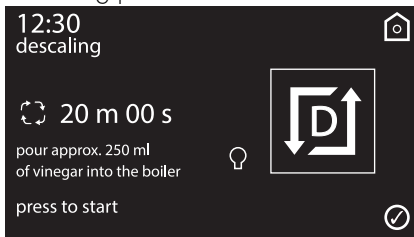


Failure to descale the appliance can cause lime scale build up and in the long run prevent the appliance from working correctly.

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

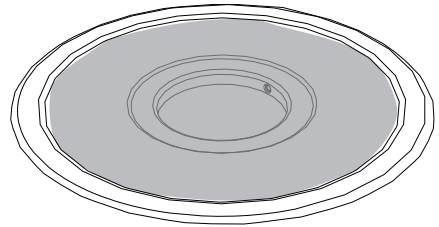


1. Press **yes** to accept the request to run the descaling procedure.

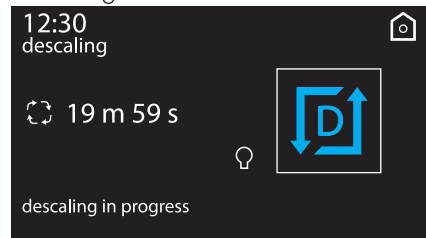


2. Open the door completely.

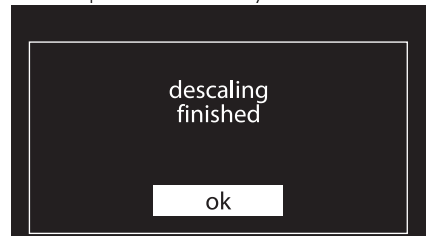
3. Pour about 250 ml of white vinegar into the evaporation tray so as to cover part of the bottom of the oven cavity as well.



4. Press the symbol  to start the descaling function.



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



6. Remove the vinegar from the bottom of the oven using the sponge provided.
7. Use a dishwashing sponge to remove the largest possible amount of the softened lime scale.



## Cleaning and maintenance

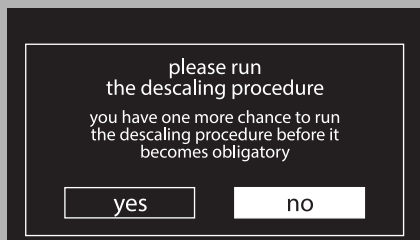
- When cleaning is complete, close the door.



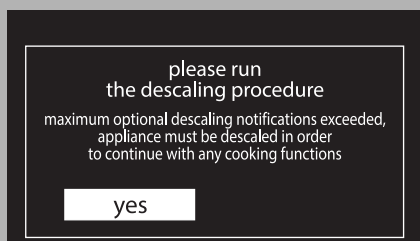
In order to keep the boiler in the best operating conditions it is recommended to carry out descaling every time the prompt to do so appears on the display.



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



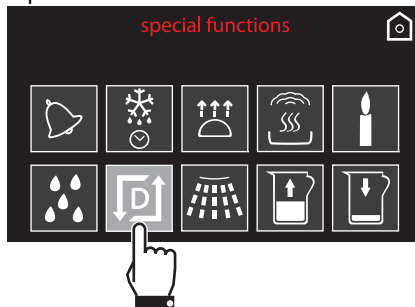
The appliance will not allow other functions to be used until a new descaling procedure has been carried out.



### Manual descaling

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

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



- Carry out the procedure indicated in the chapter "Removing rack/tray support frames" starting from point 2.

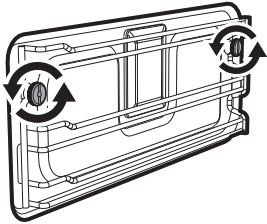


## Removing rack/tray support frames

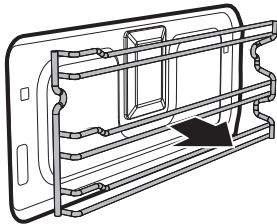
Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

1. Unscrew the fastening pins of the frame:



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



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

## Vapour Clean



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



### Improper use Risk of damage to surfaces

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

## Preliminary operations

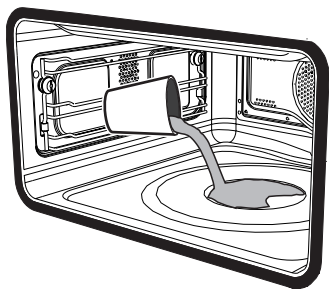
Before starting the Vapour Clean function:

- Completely remove all accessories from inside the oven.

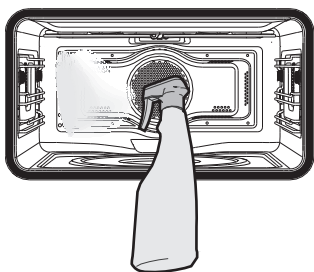


## Cleaning and maintenance

- Pour approx. 40 cc of water onto the floor of the oven. Be careful that it does not overflow from the cavity.



- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.



- Close the door.



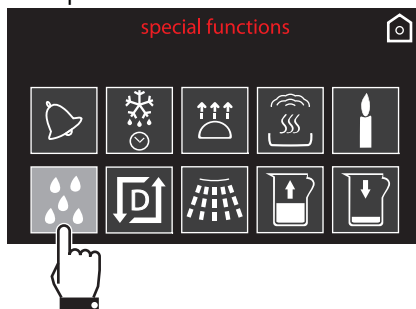
We recommend spraying approx. 20 times at the most.

### Vapour Clean setting

i

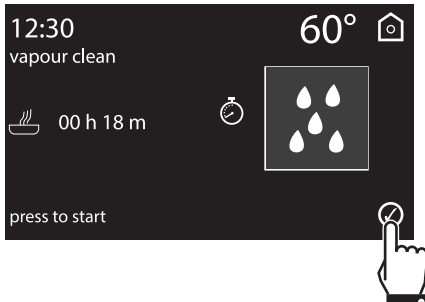
If the internal temperature is greater than that required for the Vapour Clean function, the cycle will be stopped immediately and "Internal temperature unsafe, please wait until the oven is cool" will appear on the display. Leave the appliance to cool down before activating the assisted cleaning cycle.

1. Select the **Vapour Clean** function from the "special functions" menu.




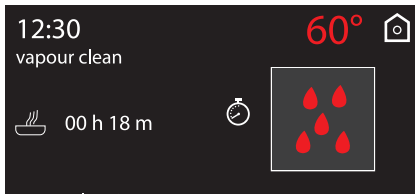


- The duration and temperature of the cleaning cycle will appear on the display.

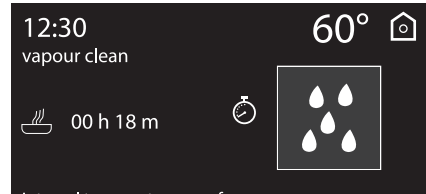


The duration and temperature parameters cannot be modified by the user.

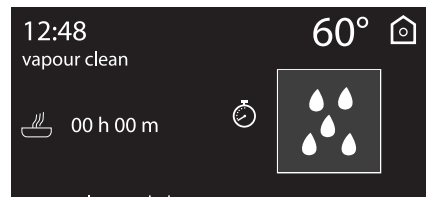
- Press the  symbol to confirm. The assisted cleaning cycle starts.



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



- A buzzer will indicate the end of the Vapour Clean cycle.






## Cleaning and maintenance

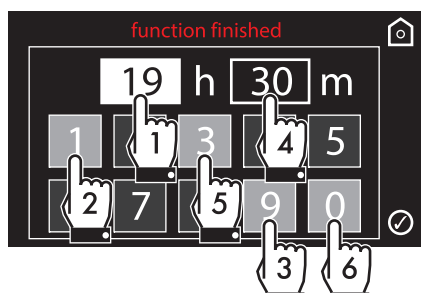
### Programmed vapour clean cycle set-up

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

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



2. Enter the required end time for the Vapour Clean function (for example 19:30: first touch the hours box, then the numbers 1 and 9; next, touch the minutes box and then the numbers 3 and 0).



3. Press the  symbol to confirm.

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

### End of the Vapour Clean cycle

1. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
2. Use a non-scratch sponge with brass filaments on hard to remove deposits.
3. In case of grease residues use specific oven cleaning products.
4. Remove any remaining water from inside the oven cavity.

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven be 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.

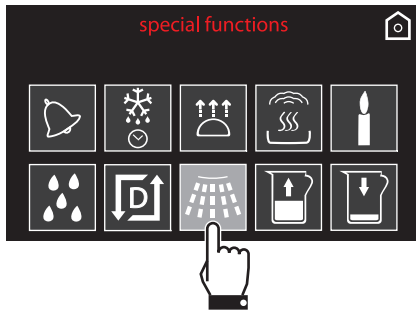


## 4.5 Cleaning the reservoir



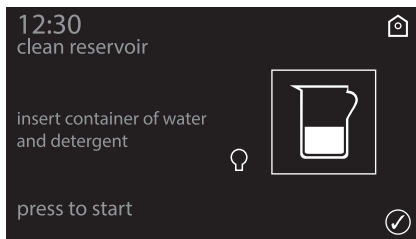
In order to keep the appliance in good working order it is recommended to clean the reservoir approximately once every 2-3 months.

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



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

The display shows the request to fill the reservoir.



2. Fill the jug provided (or a container) with a mixture of water and citric acid.



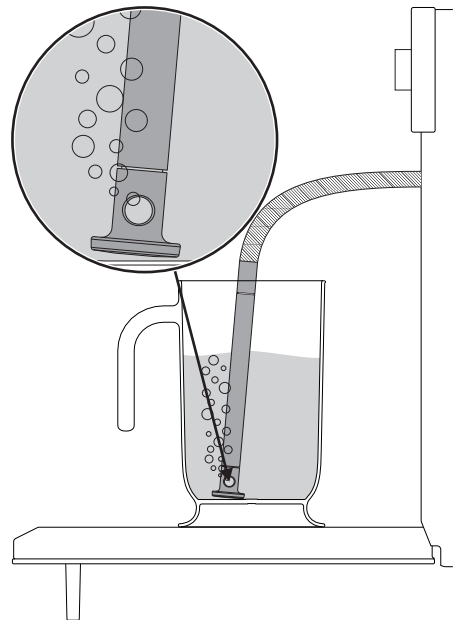
It is recommended to mix 30 g of citric acid in one and a half litres of water.

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




PLEASE NOTE: the jug (or container) together with the mixture must not weigh more than 5 kg.

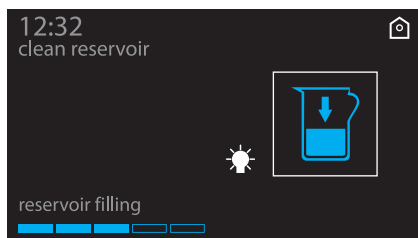
5. Extract the tube from its seat and immerse its end into the jug (or container) until it reaches the bottom.



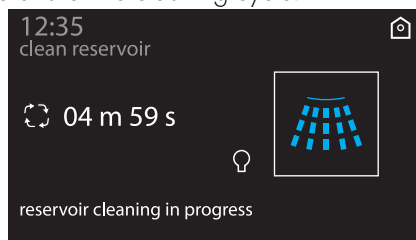


## Cleaning and maintenance

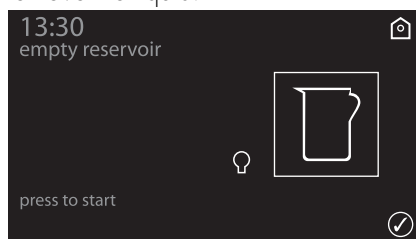
6. Press the  symbol to start filling the reservoir with the solution.





The display indicates the time remaining to the end of the cleaning cycle.



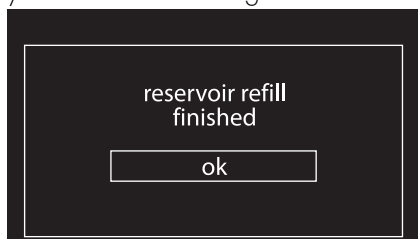
At the end of the process, a buzzer will sound and the display will show a request to remove the liquid.




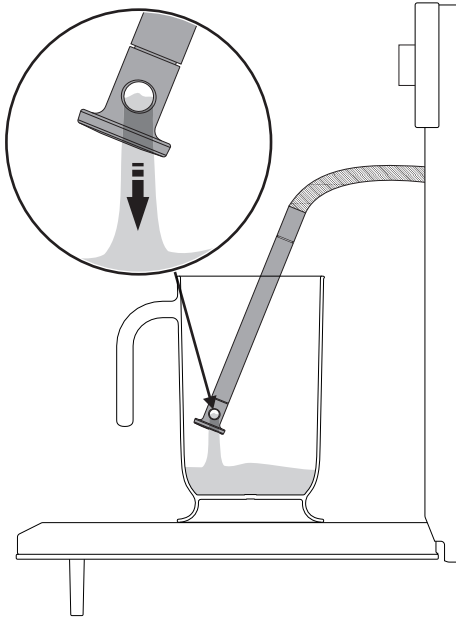
 The appliance automatically fills up the reservoir with the correct amount of mixture.

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

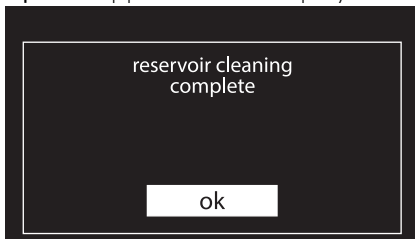
7. When finished, press "ok" to confirm that you have finished filling the reservoir.



8. Press the  symbol to start draining the remaining solution from the reservoir into the jug (or container).

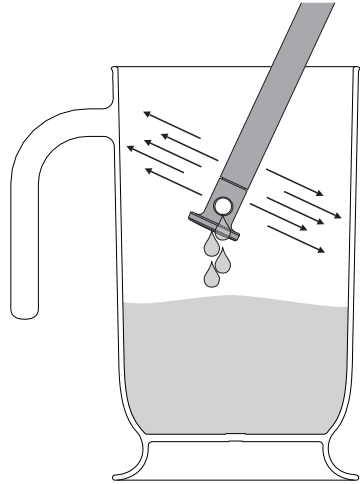


When finished, "reservoir cleaning complete" appears on the display.



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

10. Shake the tube to remove any remaining solution.



11. Return the tube to its seat, remove the jug (or container) and close the door.



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



## Cleaning and maintenance

### 4.6 Extraordinary maintenance



Live parts  
**Danger of electrocution**

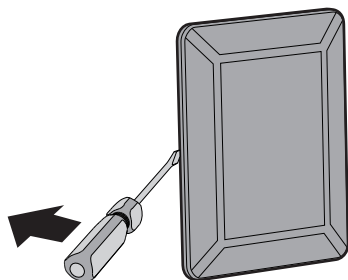
- Unplug the appliance from the power supply.

### Replacing the internal light bulb

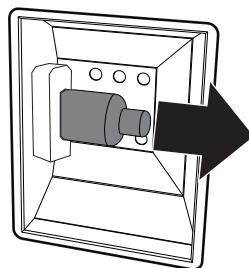
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



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

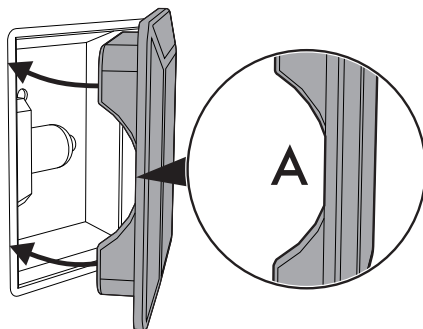


4. Slide the bulb out and remove it.



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

5. Replace the lamp with one of the same type (40W).
6. Replace the bulb cover. Make sure that the inner shaped part of the glass (**A**) is facing the door.



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



## 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 "control lock" mode (for further details see "Control lock").



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



If other ERRx error messages are indicated:

Note down the error message, function and set temperature and contact your local technical support centre.



# Installation

## 5 Installation

### 5.1 Electrical connection



**Power voltage**  
**Danger of electrocution**

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

#### General information

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

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

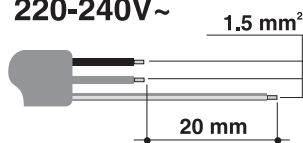
Do not remove this plate for any reason.

The appliance works at 220-240 V~.

Use a three-pole cable (3 x 1.5 mm<sup>2</sup> internal conductors).

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

**220-240V~**



#### Fixed connection

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

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

#### Connection with plug and socket

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

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

#### Cable replacement



**Power voltage**  
**Danger of electrocution**

- Disconnect the mains power supply.
1. Unscrew the rear casing screws and remove the casing to access the terminal board.
  2. Replace the cable.
  3. Make sure that the cables (for the oven or any cooktop) follow the best route in order to avoid any contact with the appliance.



## 5.2 Positioning



**Heavy appliance**  
**Crushing hazard**

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



**Pressure on the open door**  
**Risk of damage to the appliance**

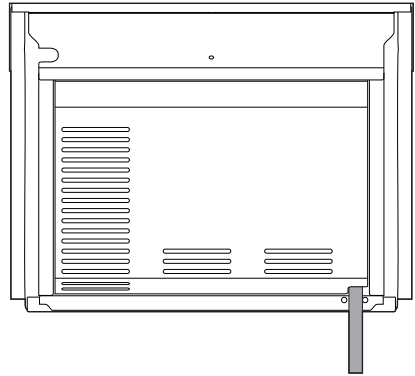
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



**Heat production during appliance operation**  
**Risk of fire**

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

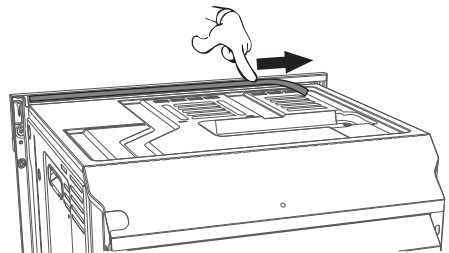
## Position of the power cable



(rear view)

## Front panel seal

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

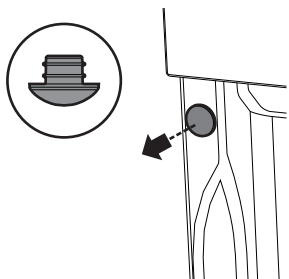




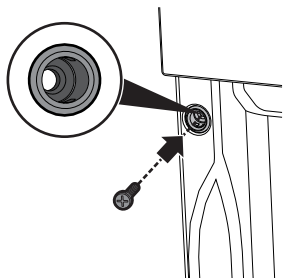
# Installation

## Fastening bushings

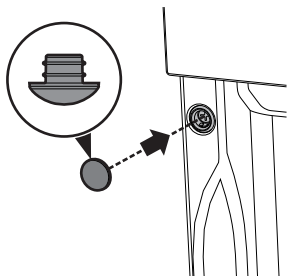
Remove the bushing covers from the front of the oven.



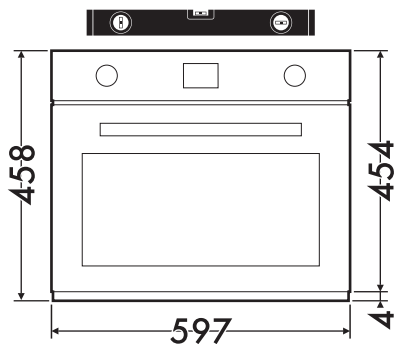
Mount the appliance into the recess.  
Secure the appliance to the piece of furniture using screws.



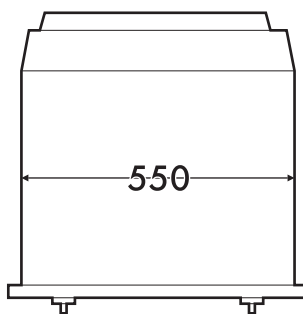
Cover the bushings with the previously removed covers.



## Appliance overall dimensions (mm)



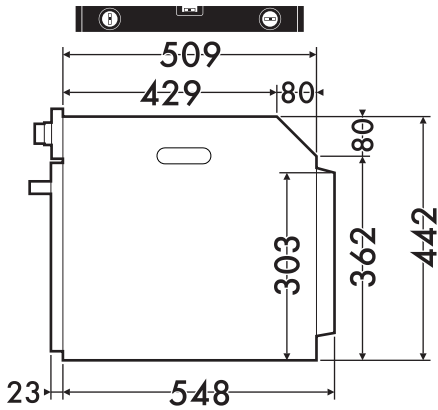
(front view)



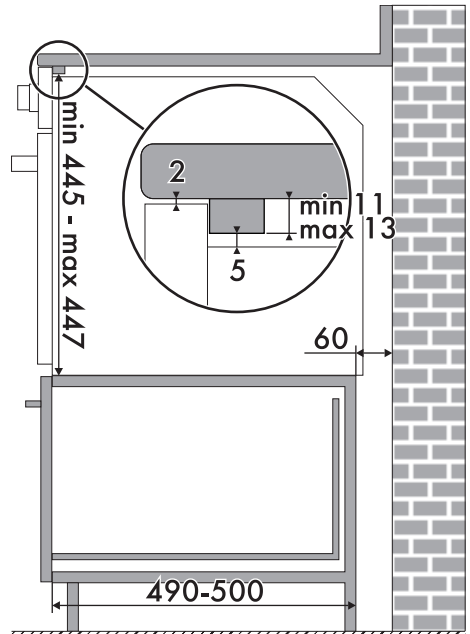
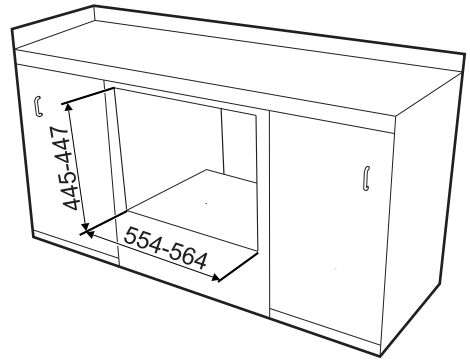
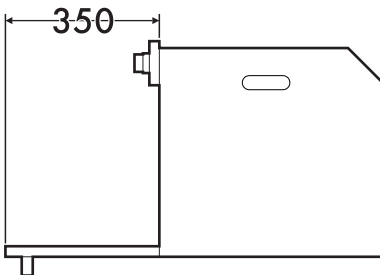
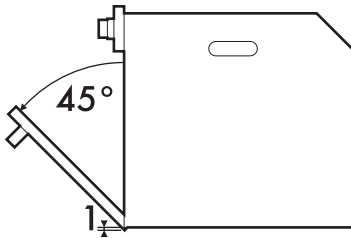
(top view)



## Mounting under worktops (mm)



(side view)

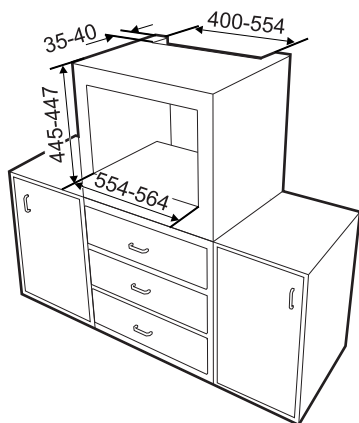


Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.

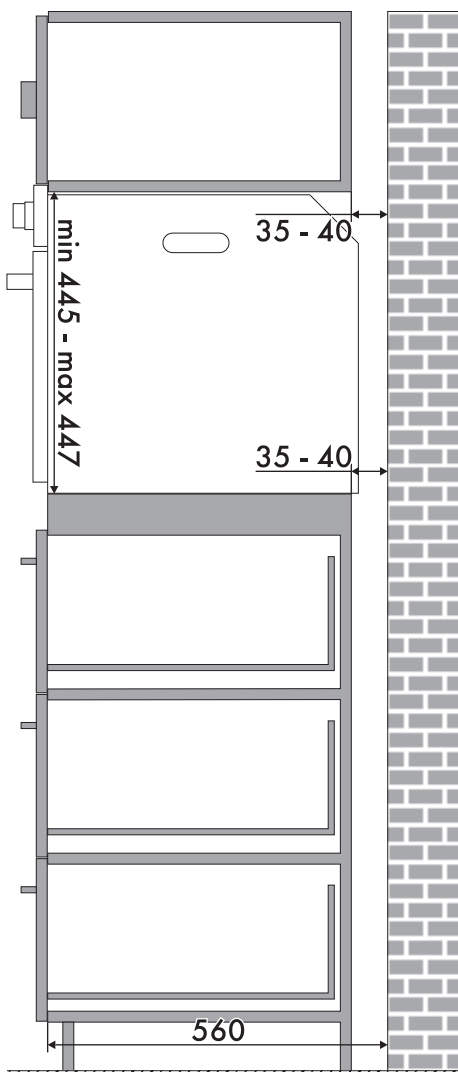


# Installation

## Mounting into a column (mm)



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



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