

Contents

| | | |
|----------|--|-----------|
| 1 | Instructions | 36 |
| 1.1 | General safety instructions | 36 |
| 1.2 | Appliance purpose | 39 |
| 1.3 | Manufacturer's liability | 39 |
| 1.4 | This user manual | 40 |
| 1.5 | Identification plate | 40 |
| 1.6 | Disposal | 40 |
| 1.7 | How to read the user manual | 41 |
| 2 | Description | 42 |
| 2.1 | General Description | 42 |
| 2.2 | Control panel | 43 |
| 2.3 | Other parts | 44 |
| 2.4 | Advantages of steam cooking | 44 |
| 2.5 | Available accessories | 44 |
| 2.6 | Other cooking containers | 45 |
| 3 | Use | 46 |
| 3.1 | Instructions | 46 |
| 3.2 | First use | 47 |
| 3.3 | Using the accessories | 47 |
| 3.4 | Using the oven | 48 |
| 3.5 | Cooking with the Direct Steam function | 50 |
| 3.6 | Cooking advice | 52 |
| 4 | Cleaning and maintenance | 56 |
| 4.1 | Instructions | 56 |
| 4.2 | Cleaning the appliance | 56 |
| 4.3 | Removing the door | 57 |
| 4.4 | Cleaning the door glazing | 58 |
| 4.5 | Extraordinary maintenance | 59 |
| 5 | Installation | 61 |
| 5.1 | Electrical connection | 61 |
| 5.2 | Cable replacement | 61 |
| 5.3 | Positioning | 62 |
| 5.4 | Instructions for the installer | 66 |

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

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



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Do not cook dishes containing large quantities of strong alcoholic beverages. Alcohol vapours in the oven could catch fire.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- 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 insert pointed metal objects (cutlery or utensils) into the slots in the appliance.



- Switch off the appliance immediately after use.
 - **DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.**
 - **DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.**
 - **DO NOT MODIFY THIS APPLIANCE.**
 - Installation and servicing should be carried out by qualified personnel in accordance with current standards.
 - Do not try to repair the appliance yourself or without the assistance of a qualified technician.
 - Do not pull the cable to unplug the appliance.
- Risk of damaging the appliance**
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.
 - Do not use rough or abrasive materials or sharp metal scrapers.
 - Do not sit on the appliance.
 - Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
 - Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
 - Do not use steam jets to clean the appliance.
 - Do not spray any spray products near the appliance.
 - Do not obstruct ventilation openings and heat dispersal slots.
 - Never leave objects on the cooking surface.
 - **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**



Instructions

- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- 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 and maintenance

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



- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- This appliance can be used up to a maximum altitude of 4,000 metres above sea level.
- Ensure that the appliance is switched off before replacing the bulb.
- Do not place food and/or any other object directly on the bottom of the oven cavity.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not install / use the appliance outdoors.

For this appliance

- Take care because steam may not be visible at certain temperatures.
 - The maximum capacity of the evaporation tray is 250 ml.
 - Be very careful not to exceed the maximum capacity of the evaporation tray.
 - Open the appliance door carefully during or after cooking.
 - Dishes must be heat and steam resistant.
- ### 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's liability
- The manufacturer declines all liability for damage to persons or property caused by:
- Use of the appliance other than that specified
 - Failure to comply with the instructions in the user manual
 - Tampering with any part of the appliance
 - The use of non-original spare parts.



Instructions

1.4 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach 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 appliance.



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

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

- Deliver the packing materials to the appropriate recycling centre.








Plastic packaging Danger of suffocation

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

1.7 How to read the user manual

This user manual uses the following reading conventions:

- Instructions**
 General information on this user manual, on safety and final disposal.
- Description**
 Description of the appliance and its accessories.
- Use**
 Information on the use of the appliance and its accessories, cooking advice.
- Cleaning and maintenance**
 Information for proper cleaning and maintenance of the appliance.
- Installation**
 Information for the qualified technician: Installation, operation and inspection.



Safety instructions



Information



Advice

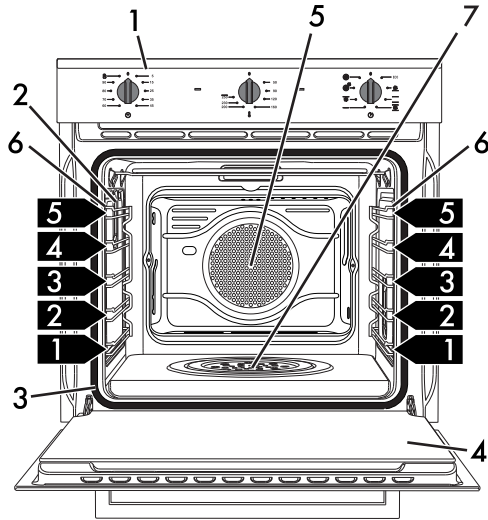
1. Sequence of instructions for use.
- Standalone instruction.



Description

2 Description

2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Door

5 Fan

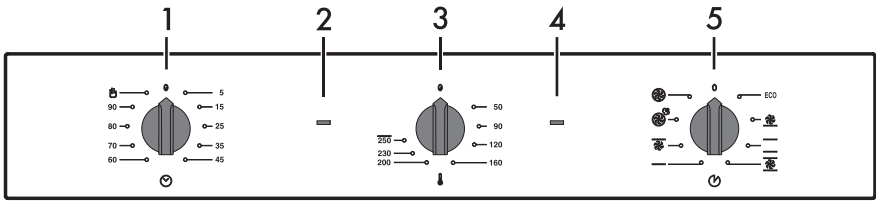
6 Rack/tray support frames

7 Evaporation tray

1,2,3... Frame shelf



2.2 Control panel



EN

1 Timer knob

It allows you to use the minute minder timer or to perform manual cooking.

2 Thermostat indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It will then turn on and off regularly, indicating that the temperature set inside the oven is being kept constant.

3 Temperature knob

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum setting.

4 Direct Steam indicator light

It lights up when the "Direct Steam" function is selected via the function knob.

5 Function knob

The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.



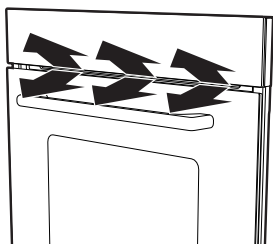
Description

2.3 Other parts

Shelves

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

Interior lighting

The appliance's interior lighting comes on:

- When the door is opened (on some models only).
- When any function is selected, apart from the **ECO** function (where present).

i On some models, when the door is open, it is not possible to turn off the oven light.

2.4 Advantages of steam cooking

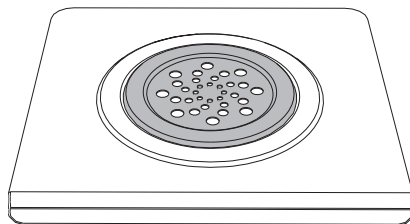
The steam cooking system cooks any type of food much more delicately.

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

2.5 Available accessories

i Some models are not provided with all accessories.

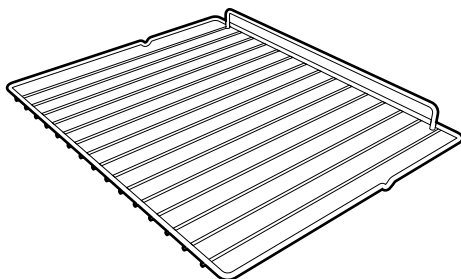
Evaporation tray and cover



i The maximum capacity of the evaporation tray is 250 ml.

Used to distribute the steam inside the oven.

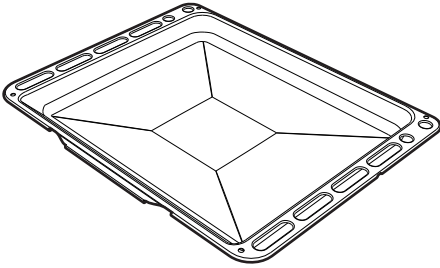
Rack



Useful for supporting containers with food during cooking.



Deep tray



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

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

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

2.6 Other cooking containers

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



3 Use

3.1 Instructions



High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Open the appliance door carefully during or after cooking.
- Take care because steam may not be visible at certain temperatures.
- Do not 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.



Excessive build-up of steam

Risk of damages to the appliance

- When cooking with the Direct Steam function, be careful not to exceed the capacity of the tray.
- The maximum capacity of the evaporation tray is 250 ml.



Improper use

Risk of damage to surfaces

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



High temperature inside the oven during use

Danger of fire or explosion

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



3.2 First use

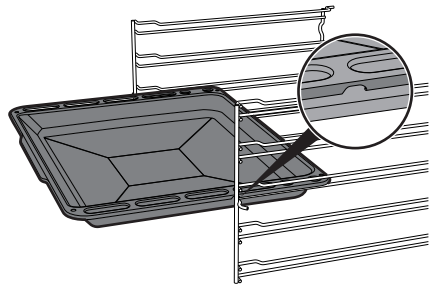
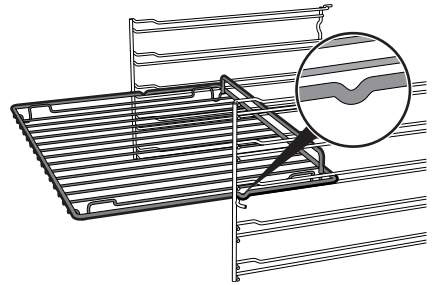
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (see "Direct Steam cooking information table").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

3.3 Using the accessories

Racks and trays

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

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



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



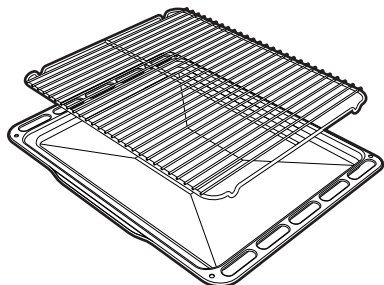
Clean the trays before using them for the first time to remove any residues left by the manufacturing process.



Use

Tray rack


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



3.4 Using the oven

Switching on the oven

To switch on the oven:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.
3. Select cooking with the minute minder or manual cooking using the timer knob. Turn the knob clockwise to set the buzzer. The numbers indicate the minutes. Adjustment is progressive and intermediate positions between the figures can be used. The end of cooking buzzer interrupts oven operation. Turn the knob anticlockwise to  to perform manual cooking.

List of cooking functions

ECO Eco
This function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that may produce a large amount of moisture (e.g. vegetables). To obtain maximum energy savings and reduce cooking times, it is recommended not to preheat the oven before placing food in it.



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



Cooking (and preheating) times are longer with the ECO function and may depend on the amount of food in the oven cavity.



The ECO function is a delicate cooking function and is recommended for cooking that does not require temperatures higher than 210°C. It is recommended that you select a different function for cooking at higher temperatures.



Static

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

Grill

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

Fan assisted

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



Fan with grill

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



Fan + lower element

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



Fan with circulaire

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



Direct Steam

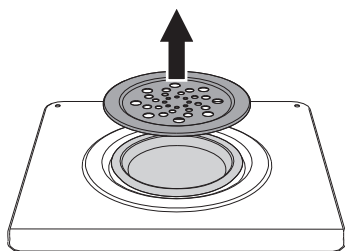
This function activates the central part of the lower heating element together with the circular heating element and fan, allowing the food to be cooked by the evaporation of the water in the tray. The fan evenly distributes the heat and steam that cooks the food delicately and keeps the appearance of the food and its nutrients unaltered.

3.5 Cooking with the Direct Steam function



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. Open the oven door.
2. Lift the cover of the evaporation tray.

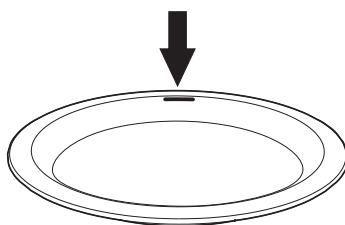


3. Fill the tray with sufficient water for the cooking duration (see "Direct Steam cooking information table").



- 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.

The maximum level is indicated by a mark on the inside of the tray.



The maximum capacity of the evaporation tray is 250 ml.



4. Put the cover back on the tray.
5. Place the food on the oven tray.
6. Place the tray with the food in the oven.
7. Select the Direct Steam function using the function knob.
8. Select the cooking temperature and time using the appropriate knobs.

i For best results and to save energy, it is recommended to fill the tray with sufficient water for the required cooking.

End of Direct Steam cooking

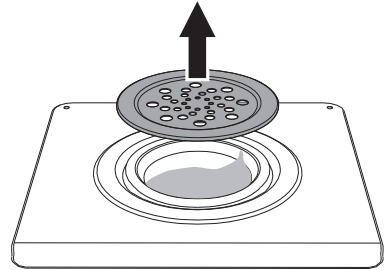
1. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.
2. Fully open the door when safe to do so and cautiously remove the food from the oven.
3. Wait for the appliance to cool down completely before cleaning it.

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

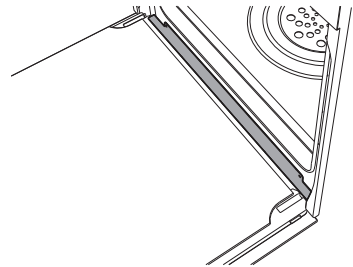


If cooking has just been carried out with temperatures greater than 100°C, you must wait for the oven to cool in order to use the Direct Steam function.

4. Remove the cover from the evaporation tray inside the oven cavity, remove any remaining water and dry thoroughly.



5. Use a sponge to remove any condensation from the base and walls of the oven cavity, the door glass and the drip tray at the front of the appliance.



Take care: the water may be very hot.



3.6 Cooking advice

General advice

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

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is firm to the touch, it is ready; if not, it needs to be cooked for a few more minutes.

Advice for cooking with the Grill and the Fan with grill

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

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.

- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.



Traditional cooking information table

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

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



Use

Direct Steam cooking information table



| Food | Weight (Kg) | Water (ml) | Shelf | Temperature (°C) | Time (minutes) |
|---------------------------|-------------|------------|-------|------------------|----------------|
| Lasagne | 1.6 | 120 - 130 | 2 | 190 - 200 | 35 - 40 |
| Pasta bake | 1.2 - 1.5 | 120 - 130 | 2 | 190 - 200 | 35 - 40 |
| MEAT | | | | | |
| Roast turkey | 1.5 | 180 | 2 | 190 - 200 | 80 - 90 |
| Pork loin | 1.5 | 180 | 2 | 190 - 200 | 85 - 90 |
| Roast rabbit (pieces) | 1 | 160 | 2 | 180 - 190 | 80 - 90 |
| Spare ribs (attached) | 0.5 | 160 | 2 | 200 | 55 - 60 |
| Leg of lamb (well done) | 2 | 160 | 2 | 190 - 200 | 95 - 100 |
| DOUGH | | | | | |
| Rolls | 100 g each | 60 | 2 | 180 | 30 - 35 |
| Bread (loaf) | 0.4 | 80 | 2 | 180 | 40 - 45 |
| Focaccia | 1 | 80 | 2 | 190 - 200 | 20 - 25 |
| FRESH FISH | | | | | |
| Sea bass | 0.4 - 0.5 | 100 | 2 | 200 | 25 |
| Salmon steak (2 cm thick) | 0.18 | 80 | 2 | 180 | 17 |
| Monkfish (whole) | 0.7 | 100 | 2 | 200 - 210 | 45 - 50 |



| Food | Weight (Kg) | Water (ml) | Shelf | Temperature (°C) | Time (minutes) |
|--|--------------------------|------------|-------|------------------|----------------|
| VEGETABLES | | | | | |
| Roast potatoes | 1 | 80 | 2 | 210 - 220 | 40 - 45 |
| Mixed roasted vegetables | 0.6 | 80 | 2 | 210 | 35 |
| REHEATING FOOD | | | | | |
| Pasta | 0.3 | 100 - 110 | 2 | 120 | 15 - 25 |
| Sliced roasted meats / spare | 0.5 | 100 - 110 | 2 | 120 | 15 - 25 |
| Bread | 0.5 | 100 - 110 | 2 | 120 | 15 - 25 |
| Strudel | 0.5 | 100 - 110 | 2 | 120 | 15 - 25 |
| DESSERTS/PASTRIES | | | | | |
| Bundt cake | 1 | 60 | 2 | 160 | 50 - 55 |
| Strudel | 1 | 60 | 2 | 170 | 35 - 40 |
| Muffins | 40 g for each baking cup | 60 | 2 | 160 | 15 - 17 |
| Paradise cake | 1 | 60 | 2 | 160 | 55 - 60 |
| Sponge cake | 1 | 60 | 2 | 160 | 60 - 65 |
| Biscuits (0.5 cm thick) | total dough 0.3 | 60 | 2 | 170 | 18 - 20 |
| The quantity of water recommended in the table may vary according to the type of food, weight and cooking time. | | | | | |
| The oven is always preheated when the Direct Steam function is used. | | | | | |
| Roasts, vegetables and potatoes should be mixed and/or turned during cooking to achieve uniform browning on all sides. | | | | | |
| The times indicated in the table do not include preheating and are provided only as a guide. | | | | | |



Cleaning and maintenance

4 Cleaning and maintenance

4.1 Instructions



**Improper use
Risk of damage to surfaces**

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

4.2 Cleaning the appliance



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

For easier cleaning, we recommend removing:

- The door
- The rack/tray support frames
- The seal



In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

Cleaning the evaporation tray and cover

It is recommended that you clean and dry the evaporation tray and the perforated cover after using the Direct Steam function. Common cleaning products can be used: avoid using products that are too harsh and/or acidic.

The cover and the tray can be washed in a dishwasher.

If limescale forms, use a limescale remover for steel surfaces.

Recommendations for cleaning the oven cavity

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

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

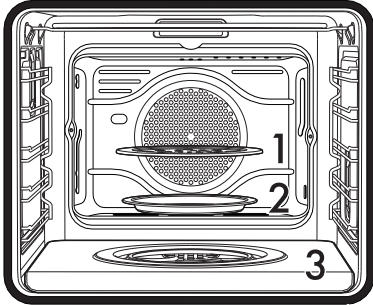
Take out all removable parts before cleaning.



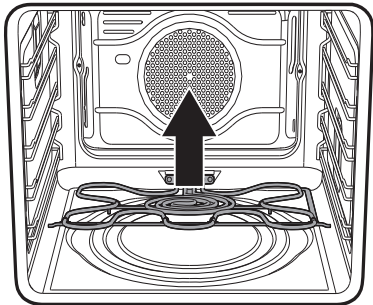
Cleaning the lower part

It is recommended that you clean and dry the bottom of the oven after using the Direct Steam function:

1. Remove in sequence, the perforated cover (1), the evaporation tray (2) and the bottom (3); lift the bottom by a few millimetres and pull it outwards.



2. Carefully lift the end of the lower heating element by a few centimetres and clean the bottom of the oven.



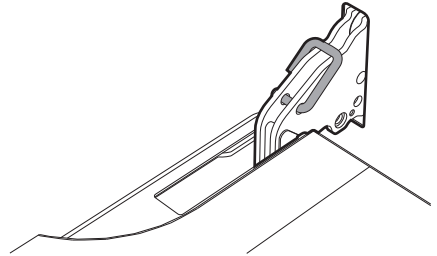
3. Put the heating element back into its seat when finished. Wait until the oven cavity is completely dry before putting back the accessories.

4.3 Removing the door

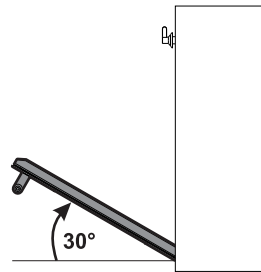
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

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



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

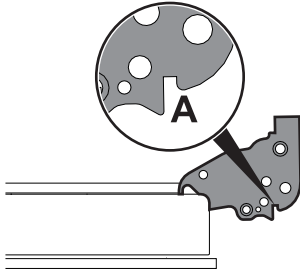


3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door

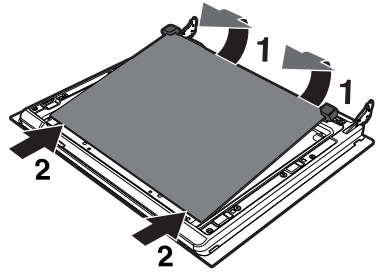


Cleaning and maintenance

and once it is in place remove the pins from the holes in the hinges.



3. Remove the intermediate glass pane by lifting it upwards.



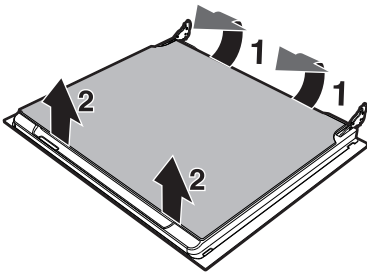
4.4 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

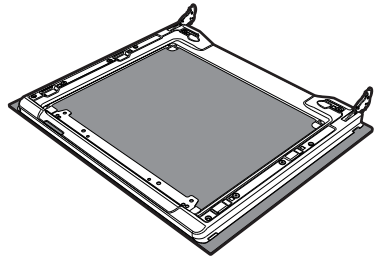
Removing the internal glass panes

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

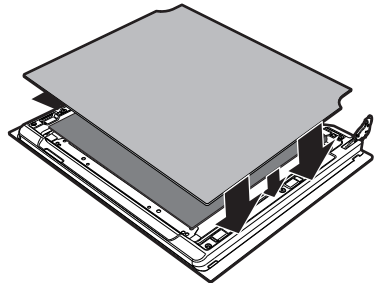
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the oven door.



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



5. Refit the panes in the reverse order in which they were removed.
6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



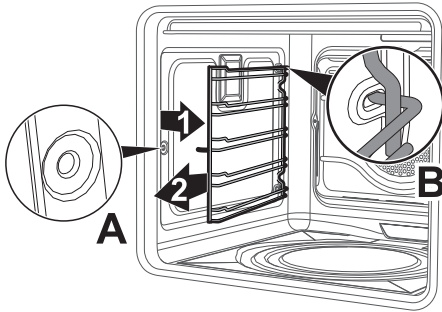


Removing rack/tray support frames

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

To remove the rack/tray support frames:

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

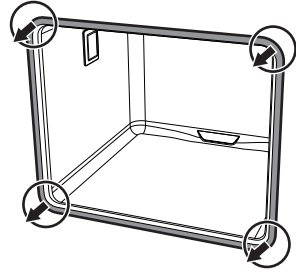


4.5 Extraordinary maintenance

Installing and removing the seal

To remove the seal:

- Release the clips located in the 4 corners and pull the seal outwards.



To refit the seal:

- Hook the clips in the 4 corners onto the seal.

Seal maintenance tips

The seal should be soft and elastic.

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



Cleaning and maintenance

Replacing the internal light bulb



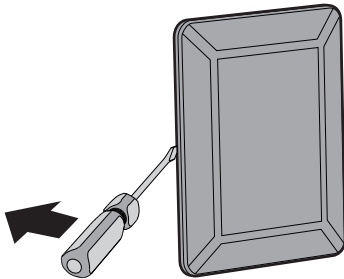
Live parts
Danger of electrocution

- Unplug the appliance.

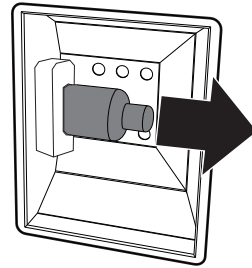
1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Pay attention not to scratch the oven cavity enamel.

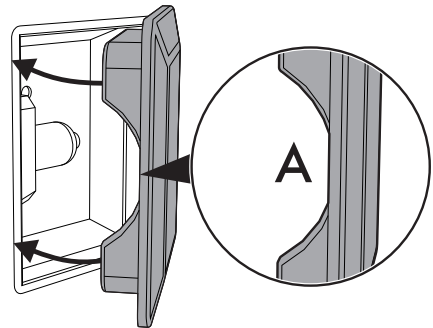


4. Slide out and remove the light bulb.



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

5. Replace the light bulb with one of the same type (40W).
6. Refit the cover. Ensure the moulded part of the glass (**A**) is facing the door.



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



5 Installation

5.1 Electrical connection



Power voltage
Danger of electrocution

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

General information

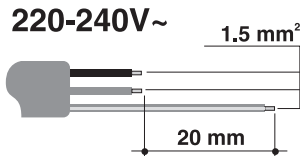
Check the grid characteristics against the data indicated on the plate.

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

Do not remove this plate for any reason. The appliance operates at 220-240 V~.

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

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



Fixed connection

Fit the power line with an all-pole circuit breaker in compliance with installation regulations.

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

Connection with plug and socket

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

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

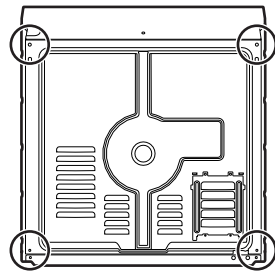
5.2 Cable replacement



Power voltage
Danger of electrocution

- Disconnect the mains power supply.

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



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



Installation

5.3 Positioning



**Heavy appliance
Crushing hazard**

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



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

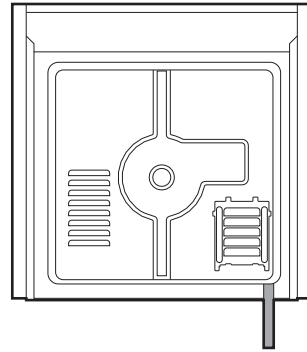
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



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

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

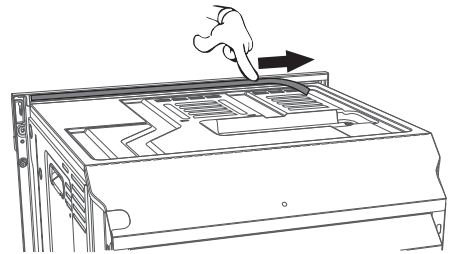
Position of the power cable



(rear view)

Front panel seal

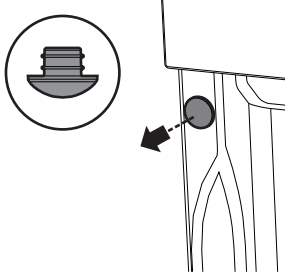
Glue the supplied seal to the rear part of the front panel to avoid water or other liquids from leaking in.



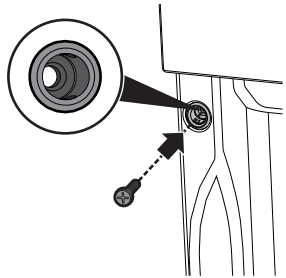


Fastening bushings

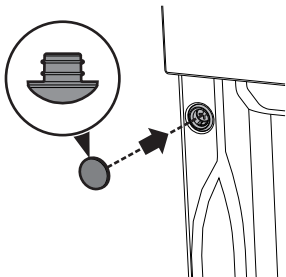
1. Remove the bushing covers on the front of the appliance.



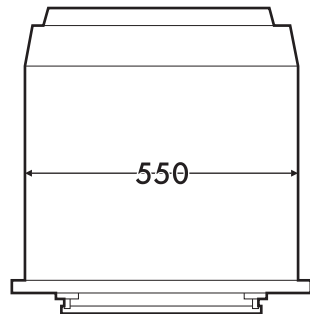
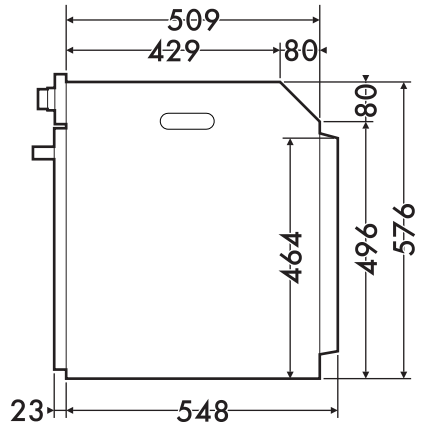
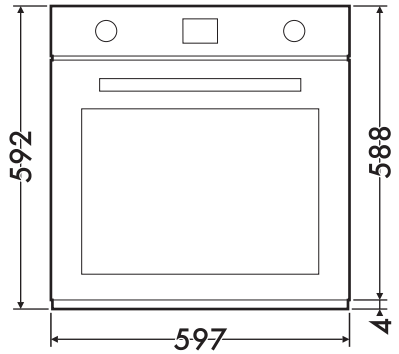
2. Mount the appliance into the recess.
3. Secure the appliance to the carcass using the screws.



4. Cover the bushings with the previously removed covers.



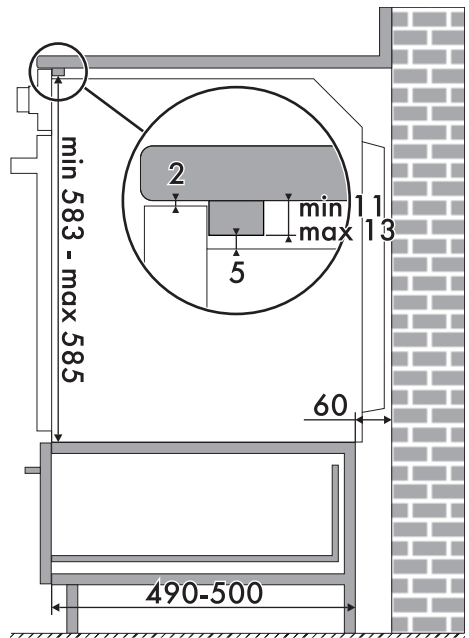
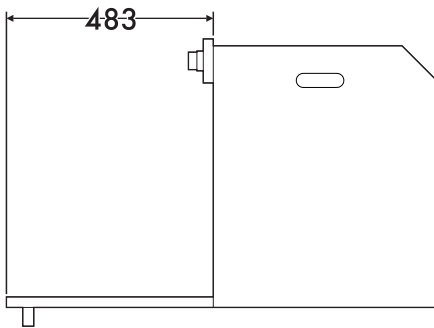
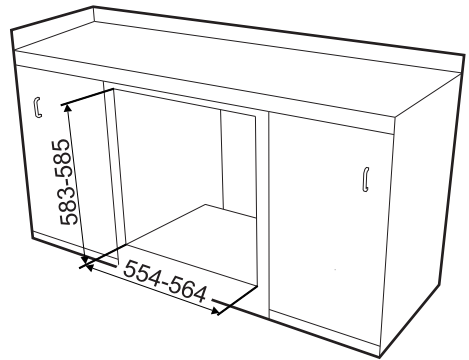
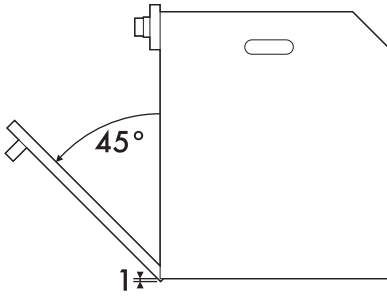
Appliance overall dimensions (mm)





Installation

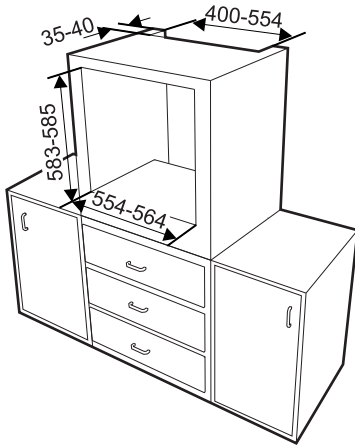
Mounting under worktops (mm)



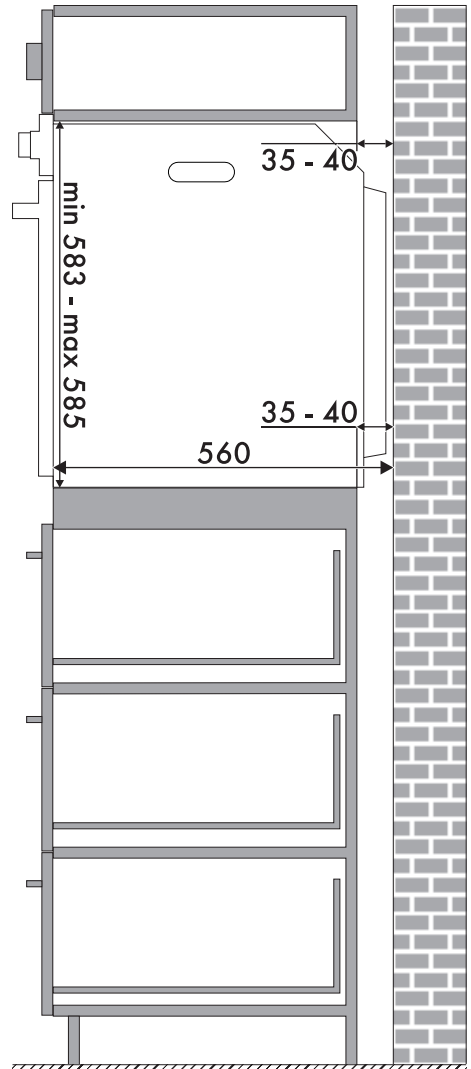
Make sure that the carcass rear/
bottom section has an opening of
approx. 60 mm.



Mounting into a column (mm)



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



EN



5.4 Instructions for the installer

- The plug must be accessible after installation. Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.

Testing

At the end of installation, carry out a brief inspection test. If the hob fails to operate, after checking that you have carried out the instructions correctly, unplug the appliance and contact Technical Support.