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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.smegfoodservice.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.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Children must never play with the appliance.
- This appliance may be used by children aged at least 8 and by people of reduced physical and 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.
- 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.
- The appliance must never be cleaned by unsupervised children.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- Do not modify this appliance.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Do not open the storage compartment when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- 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 taken out accidentally have to face downwards and towards the oven back.



- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.

For this appliance

- Before replacing the bulb, switch off the power supply to the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.

1.2 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.

1.3 Manufacturer liability

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

- Use of the appliance other than as envisaged;
- Non-observance of the user manual provisions;
- Tampering with any part of the appliance;
- Use of non-original spare parts.

1.4 Appliance purpose

This appliance is intended for cooking food in a professional environment. Every other use is considered improper.

This appliance must not be used by people (including children) of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

1.5 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.



Instructions



Power voltage Danger of electrocution

- Disconnect the main 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 packed 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 packaging 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. Use instruction sequence.

- Standalone use instruction.

1.6 This user manual

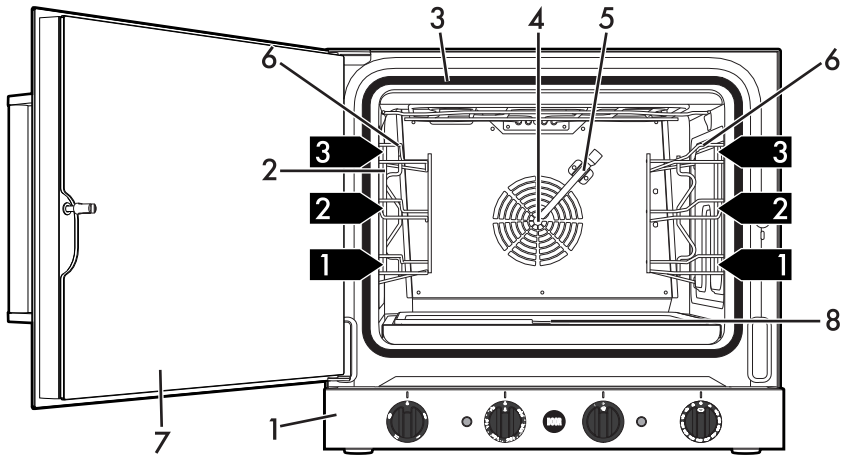
This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

Read this user manual carefully before using the appliance.



2 Description

2.1 General Description



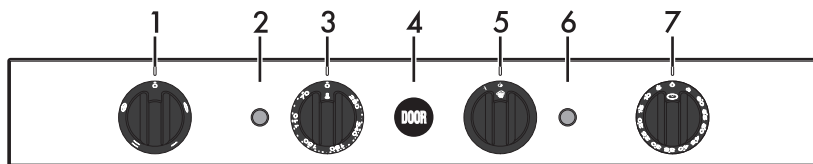
- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Fan
- 5 Water inlet pipe

- 6 Tray support frames
- 7 Door
- 8 Pizza plate
- 1,2,3** Frame shelf



Description

2.2 Control panel



1 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.

2 Thermostat indicator light

When the indicator light is fixed, it indicates that the oven is heating up to reach the set temperature. Once the temperature has been reached, the indicator light comes on and goes off to indicate that the temperature 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 "DOOR" key

Activates the device which allows the door to be opened.

5 Humidification knob

Dispenses steam to improve cooking. Turn the knob anti-clockwise to the **1** position. Steam will be dispensed until the knob is released.




For humidified cooking, place the function/temperature knob in a position between **150°C** and **250°C**.

6 Timer indicator light

When off, it indicates the beginning of timed cooking. When on, it indicates that timed cooking has finished.

7 Timer knob

This knob allows you to select manual or timed cooking. Turn the knob to symbol  for manual cooking or to the numbers to select the minutes of cooking. Once the countdown has finished, the knob will automatically return to the "0" position, the oven switches off and a beep sounds to indicate the end of cooking.



2.3 Other parts

Shelves

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

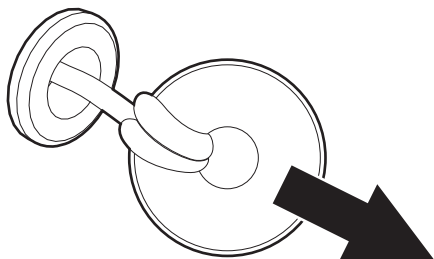
Internal ventilation

The oven fan (together with the heating elements) switches off automatically when the door is opened and then switches back on when the door is closed again.

Interior lighting

The oven light comes on when the appliance is running or when the door is opened.

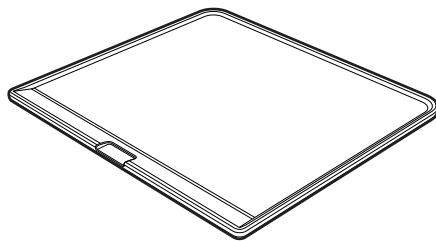
Manual door opening



In the event of a temporary power cut, pull the cord on the back of the appliance to manually open the door.

2.4 Available accessories

Pizza plate



Specially designed for cooking pizza and similar dishes.



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



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



Use

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 wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to get near the oven when it is in operation.
- 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.



Improper use

Risk of damages to the appliance

- The hardness of the water used for humidified cooking must not exceed 10-11 °f. Use tap water that has been treated with a water purification or softening system.



High temperature inside the oven during use

Danger of fire or explosion

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



Improper use

Risk of damage to enamelled surfaces

- Do not cover the pizza plate on the bottom of the cooking compartment 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 pizza plate on the bottom of the cooking compartment.
- Do not pour water directly onto very hot trays.



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 (if fitted) (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.


3.3 Using the oven



The oven is designed for a maximum load of 3.5 kg.

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 the cooking time (up to 60'), or set manual cooking  using the timer knob.

Opening and closing the door

The appliance is equipped with a swing door. To open it, press the **"DOOR"** key on the control panel.

In the event of a temporary power cut, pull the cord on the back of the appliance to manually open the door.

To reclose it, push the door until you hear a mechanical "click".



The maximum extent the doors of the multifunction ovens can be opened to is 110°.



The swing door does not lock in the open position and may tend to swing close again. During use, pay attention not to come into contact with the internal glass pane to prevent burns.



Over time the swing door might become more difficult to open and close. Grease the hinges.



Use

3.4 Using the accessories

Pizza plate





Improper use

Risk of damage to surfaces

- Do not use the pizza plate other than as described, for example do not use it on gas or glass ceramic hobs or in ovens which are not designed for this purpose.
- If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza plate are unsightly and may reduce its efficiency.

For cooking use the special pizza function



- Turn the function knob only to the pizza position .
- Turn the timer knob to manual cooking  or set a cooking time.
- The other knobs must remain in the **0** position.

3.5 Cooking modes



Humidification is only on during the fan-assisted functions.



Defrost

0°C

The movement of air at room temperature causes frozen food to defrost quickly. This type of rapid defrost is ideal as the taste and appearance of the de-frozen food, whether previously deep-frozen or frozen in the freezer, remain unaltered.



Fan with circulaire

**70-280
°C**

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.



Cooking with humidification



Oven humidification does not take place at temperatures lower than 150°C: lower temperatures cause condensation and dripping.

Therefore, turn the temperature knob to a value higher than 150°C and wait until the (orange) thermostat indicator light switches off before starting the oven humidification cycle.



It is not recommended to keep the humidification knob turned for more than 3 seconds at a time.



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.



Grilling can only take place with the oven door closed: Opening the door deactivates the heating elements.



Pizza

The operation of the fan, combined with the grill and the lower heating element, ensures uniform cooking even with complex recipes. Perfect not just for pizzas, but also for biscuits and cakes.



It is not recommended to use humidification with the pizza function.



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 hard, it is ready; If not, it needs another few minutes cooking.

Advice for cooking with the 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.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob 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

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

To save energy

- 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.



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 finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.

4.2 Cleaning the surfaces

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

4.3 Ordinary daily cleaning

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

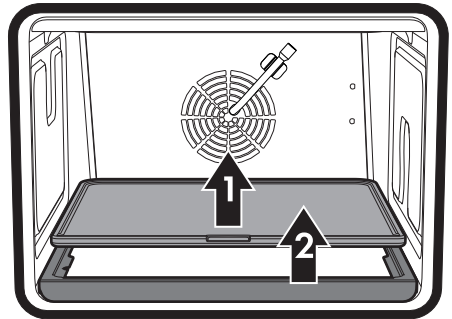
Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

4.4 Food stains or residues

Do not use metallic 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.

Pizza plate

Remove in sequence the pizza plate (1) and the base (2) on which it is placed. The base has to be lifted a few millimetres, then pulled outwards.



Clean the base of the oven.

Put the pizza plate base back in place, pushing it in until it hits the back of the oven, and push it down so that the heating element plate is embedded into the base itself.



Cleaning and maintenance

Cleaning the pizza plate

The pizza plate should be washed separately according to the following instructions:

The stone must be cleaned after every use.

Do not heat it again if it has any encrustations. To clean, pour 50 cc of vinegar onto the stone, leave it to act for 10 minutes, then remove it by wiping with a metallic mesh or abrasive sponge. Rinse with water then leave to dry.

- For best results, the stone must still be warm; otherwise, wash it in hot water.
- Use metal mesh sponges or abrasive scotch-brite pads, dipped in lemon or vinegar.
- Never use detergents.
- Never wash in the dishwasher.
- Never leave the stone to soak.
- The damp stone must not be used for a least 8 hours after the end of the cleaning procedures.
- Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion caused by high temperatures of the enamel coating the stone.

4.5 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.

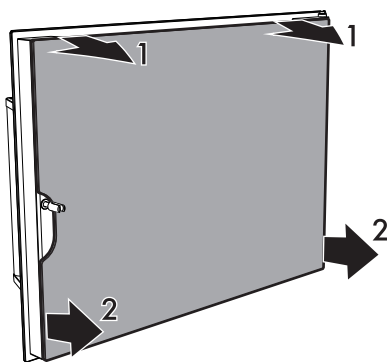


We recommend the use of cleaning products distributed by the manufacturer.

4.6 Removing the internal glass pane

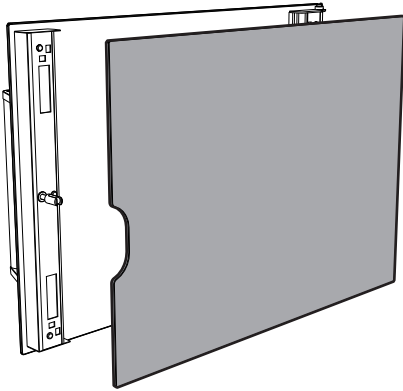
For easier cleaning, the internal glass pane can be removed.

1. Remove the internal glass pane by pulling the top part gently, following the movement indicated by the arrows (1).
2. Then, pull the bottom of the glass (2). The 4 pins attached to the glass will detach from their housings.





3. Clean the external pane of glass and the internal pane which you have removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
4. 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.



4.7 Cleaning the inside of the oven

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



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

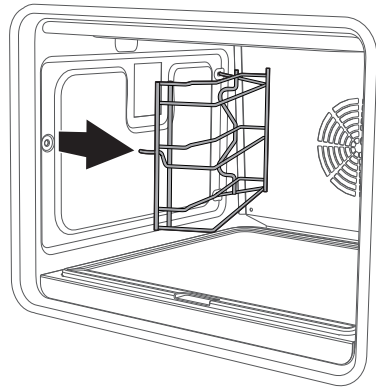


For easier cleaning, remove the door.

Removing the tray support frames

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

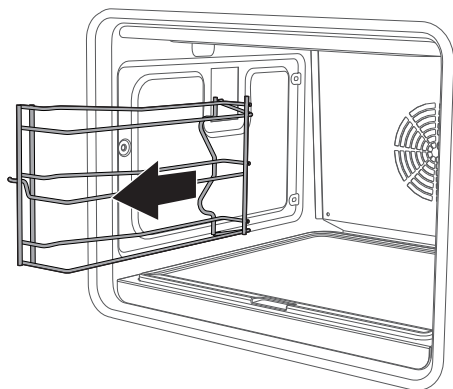
1. Pull the frame towards the inside of the oven to unhook it from its groove.





Cleaning and maintenance

2. Slide it out of the seats at the back.



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

4.8 Extraordinary maintenance

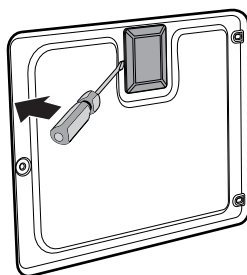


Live parts
Danger of electrocution

- Disconnect the oven power supply.

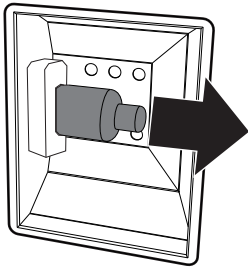
Replacing the internal light bulb

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





- Slide out and remove the lamp.

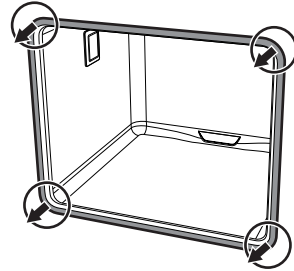


Do not touch the halogen lamp directly with your fingers, but wrap it in insulating material.

- Replace the lamp with one of the same type (40W).
- Refit the cover correctly, so that the moulded part of the glass is facing the door.
- Press the cover completely down so that it attaches perfectly to the bulb support.

Removing the seal

To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides to attach it to the edge of the oven. Pull the 4 edges of the seal outwards to detach the fasteners.



To keep the seals clean, use a non-abrasive sponge and lukewarm water. Seals should be soft and elastic.



Cleaning and maintenance

4.9 If the appliance is not working properly

Problem	Possible solution
The oven is not working	<ul style="list-style-type: none">• The timer knob is positioned on 0.• The plug is not properly inserted in the socket.• The electrical system is damaged or not working properly.• The fuses have blown or the circuit breakers have not been activated.
Foods either take too long or too little to cook	<ul style="list-style-type: none">• The temperature setting is incorrect.
No steam is being supplied	<ul style="list-style-type: none">• The humidification program has not been set properly.• The oven door has not been closed properly.
Moisture forms inside the oven and on the foods	<ul style="list-style-type: none">• The foods are being left in the oven for too long after cooking. Do not leave them in the oven for more than 15-20 minutes after the end of the cooking time.
There is water inside the oven	<ul style="list-style-type: none">• The device controlling the supply of water inside the oven is not working properly.• The dispensing command has been activated for too long.

This product meets the current safety regulations in force for electrical appliances. To prevent safety hazards for users, all technical inspections or repairs must be carried out by qualified personnel.



If the appliance is not working properly, before calling Customer Service, ensure that the procedures listed above have been performed.



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 ground in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use H07RN-F cables withstanding a temperature of at least 75 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.



The terminal indicated by symbol  links up parts that are normally earthed. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.



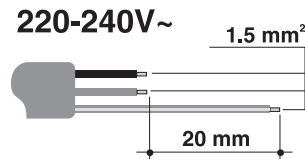
If the phase voltage drops below 190V~, the performance of the oven may suffer, not due to the product itself.

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 is equipped with a three-core H07RN-F cable (3 x 1.5 mm², referring to the cross section of the internal conductor) with plug.

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



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



Installation

Fixed connection

Fit the power line with an omnipolar 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.

Cable replacement



**Power voltage
Danger of electrocution**

- Disconnect the main 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 follow the best route in order to avoid any contact with the appliance.

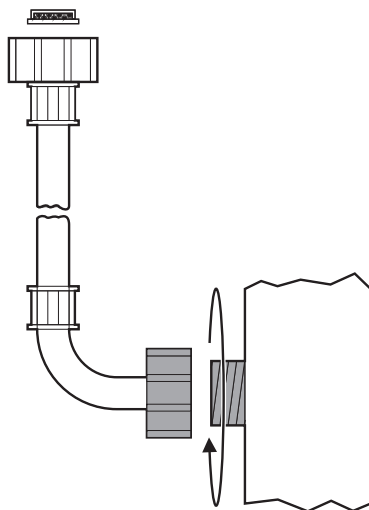
5.2 Water connection



**Improper use
Risk of damages to the appliance**

- If the water pipe is new or has not been used for a long time, before making the connection, let the water flow to ensure that it is clear and free from impurities.
- The inlet pressure should be between 50 kPa min. and 500 kPa max.

Connect the water inlet socket on the back of the appliance to a water socket with a threaded $\frac{3}{4}$ " opening.





5.3 Positioning



Heavy appliance Danger of crushing injuries

- Position the appliance with the aid of a second person.



Pressure on the open door Risk of damages to the appliance

- Never use the open 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

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).



Improper installation Risk of personal injury

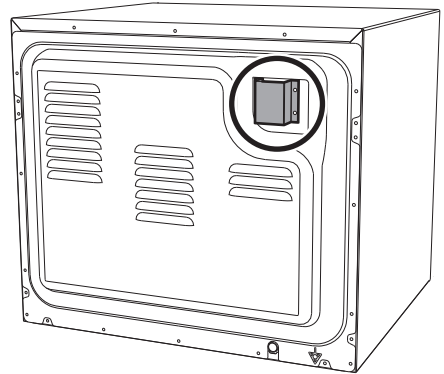
- The appliance support base should not exceed a height of 1.60 m from the floor.

Levelling

Level the appliance on the ground using the adjustable feet. The foot has a range of 10 mm.

Steam outlet pipe

Depending on the model, there are exhaust flues on the back of the appliance for releasing the steam produced during cooking.



These must be left free of any obstruction. Avoid crushing them.

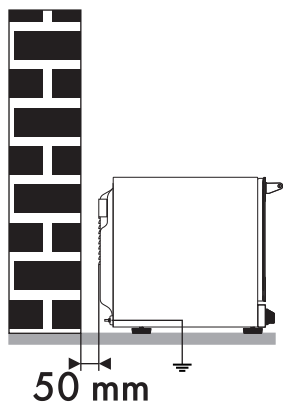
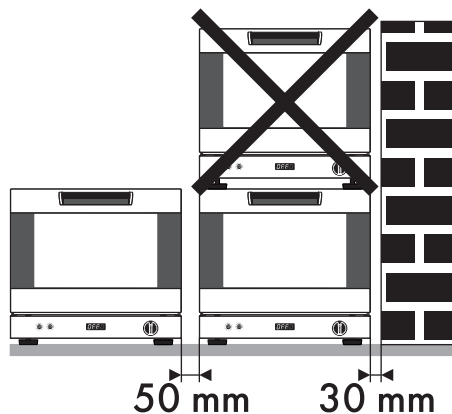


Installation

Installation of multiple appliances

If multiple appliances are installed together, place two or more appliances side by side at a distance of 50 mm between them, positioning them at least 50 mm from the rear wall and 30 mm from any side walls.

The appliance support base should not exceed a height of 1.60 m from the floor.



Appliances may not be installed one above another.