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EN

IMPORTANT SAFETY INSTRUCTIONS

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.

⚠️ **READ AND SAVE THESE INSTRUCTIONS** - Your safety and the safety of others are very important.
We have provided many important safety messages throughout this manual and on the appliance.
Read all the instructions before using the appliance and always obey all safety messages.

RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

WARNING

- **This appliance is intended for use at home only.**
- **Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.**
- **This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.**
- **Read all the instructions before installing or using the appliance for the first time.**
- **Keep these operating instructions in a safe place and pass them on to any future user.**

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.

NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

Important Safety Instructions

WARNING

To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

- Read all instructions.

- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.

- It is the responsibility of the installer to comply with installation information specified on the model/serial ID plate. The ID plates are visibly located on the back of the appliance and on the oven door frame. These ID plates must never be removed.

- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.

- WARNING: NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in overheating of the oven.

- DO NOT LEAVE CHILDREN UNATTENDED: Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.

- CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.

- WEAR PROPER APPAREL: Loose-fitting or hanging garments should never be worn while using the appliance.

- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.

- FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN THE OVEN.

- DO NOT TOUCH THE INSIDE OF THE APPLIANCE: Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.

- PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL: If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler burner.

- USE CAUTION WHEN OPENING THE OVEN DOOR: Allow hot air or steam to escape before removing or placing foods in the oven.

- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.

- Do not obstruct oven vents or openings for air intake.

Important Safety Instructions

- ELECTRICAL GROUNDING IS REQUIRED. It is the customer's responsibility:

1. To contact a qualified electrician.

2. To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.

- Always check that the controls are in the "zero" (off) position when the oven is not in use.

- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.

- Never use any part of the oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.

- Do not hang articles on any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could ignite.

- DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN. Use of a foil liner can result in an electrical shock or fire hazard or obstruct the flow of heat and air. Foil is an excellent heat insulator, allowing heat to be trapped under it. This can interfere with cooking and can damage the enamel of the oven.

- Prevent aluminum foil from contacting the heating elements.

- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure can cause the containers to burst.

- DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE OVEN.

- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal during baking and when the self-clean cycle is engaged. Replace the oven door gasket if it becomes damaged or encrusted with food residue.

- ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS. Service personnel must disconnect the power supply before servicing this unit.

NOTE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

WARNING: This product contains a chemical known by the State of California to cause cancer, birth defects or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.

- Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.

- Do not stand or sit on the oven door.

- Remove all packing materials and temporary labels from the oven.

- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the appliance ID plate. The ID plates are visibly located on the oven door frame. THE ID PLATE MUST NOT BE REMOVED.

- BEFORE BAKING FOR THE FIRST TIME, turn on the oven to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F for 20 to 30 minutes.

How to read the user manual

This user manual uses the following reading conventions:

EN

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.

Safety instructions

Information

Advice

1. Use instruction sequence.
- Single use instruction.

SAVE THESE INSTRUCTIONS

1 Description

1.1 General description
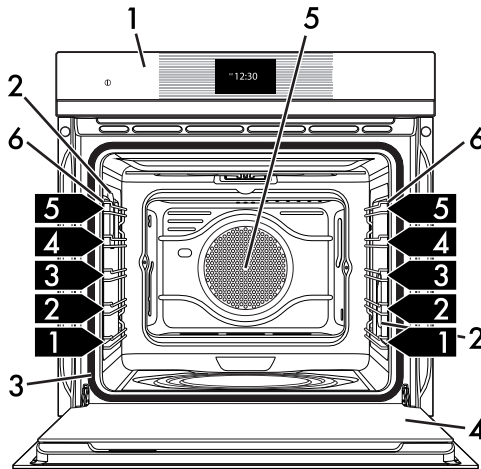
1 Control panel

2 Light

3 Gasket

4 Door

5 Fan

6 Frame support for racks/trays

1,2,3... Frame rack

1.2 Control panel
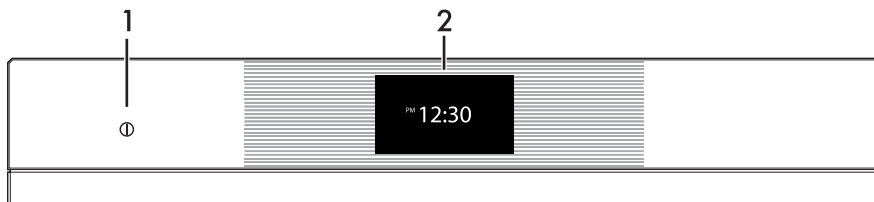
1 ON/OFF button

The ON/OFF button turns the appliance on or off.

2 Display

The touch screen makes it possible to interact with the appliance. Press the icons to access the various available functions. The display shows all parameters for the appliance's operation, such as: the function selected, settings related to the time/temperature and to saved cooking programs.

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

1.3 Other parts

Positioning shelves

The appliance has shelves for positioning trays and racks at various heights. The position heights go from the bottom upwards (see 1.1 General description).

Cooling fan

The fan cools the appliance and turns on during cooking or baking.

The fan provides a steady outflow of air from above the door, which may continue for a short time after the appliance has been turned off.

Internal lighting

The internal lighting for the appliance turns on:

- when the door is opened;
- when any function is selected, except for the [ECO P], [P] and [icon] functions;
- during a function, by pressing the [icon] symbol to activate it, or the [icon] symbol to manually deactivate internal lighting.

1.4 Available accessories

Tray
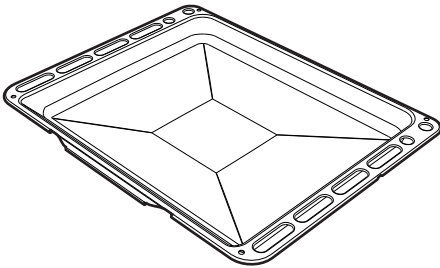
Used for collecting grease from food on the rack above and for baking cakes, pizza and baked desserts.

Tray rack
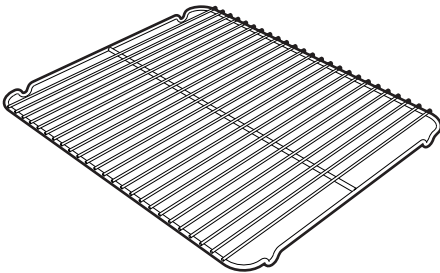
This is placed above the tray, and is used for cooking or baking foods that might drip.

Rack
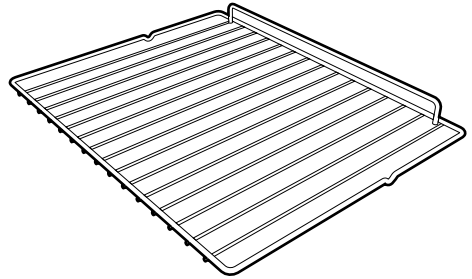
Used to hold containers containing food to be cooked.

i	Not all accessories are provided on all models.

i	Accessories that may come into contact with food are made of materials that comply with all legal provisions in force.

i	Original accessories supplied or optional can be purchased at authorized service centers. Only use original manufacturer's accessories.

2 Use

2.1 Warnings

⚠️ High temperature inside the oven while in use
Burn hazard

- Keep the door closed while cooking or baking.
- Use potholders or wear thermal gloves to protect your hands when handling pans that have been inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly on very hot trays.
- Do not allow children to be near the appliance during operation.

⚠️ High temperature inside the oven while in use
Danger of fire or explosion

- Do not use spray products near the appliance.
- Do not use or store flammable materials near the appliance.
- Do not use plastic dishes or containers for cooking or baking food.
- Do not put sealed tin cans or containers in the oven.
- Do not leave the appliance unattended during cooking operations that could release fats or oils.
- Remove all trays and racks that will not be used during cooking or baking.

⚠️ Improper use
Risk of damage to enameled surfaces

- Do not cover the bottom of the oven with sheets of aluminum or tin foil.
- If you wish to use parchment paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pots or pans directly on the bottom of the oven.
- Do not pour water directly on very hot racks.

2.2 First use

1. Remove all protective film from the outside and inside of the appliance and accessories.
2. Remove all labels (except the nameplate with technical data) from the inside of the oven and accessories.
3. Remove and wash all accessories of the appliance (see "Cleaning inside the oven").
4. To remove any production residues, turn the oven on to the maximum cooking temperature for at least 20 minutes (see "Using the oven").
5. To begin to use the appliance, you will need to set the current time (see "First use").

2.3 Use of accessories

Racks and trays

Racks and trays must be inserted into the side guides until they stop.

• The mechanical safety locks that prevent accidental removal of the racks must face downward and towards the rear of the oven.
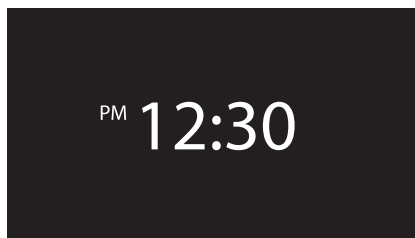

| ✎ | Insert the racks and trays gently into the oven and push back until they stop. |

| ✎ | Clean the trays before using them for the first time to remove any manufacturing residues. |
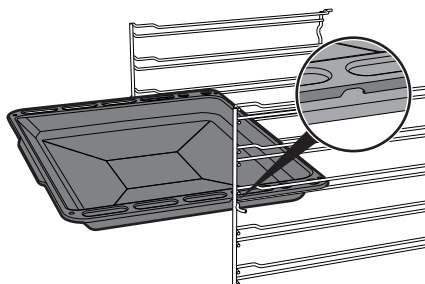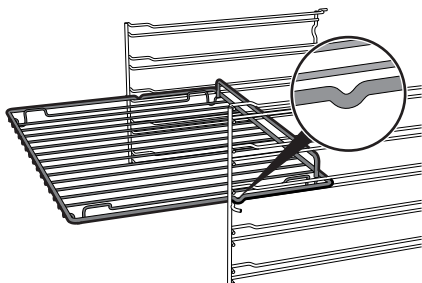
Tray rack

The tray rack must be inserted into the tray. This way, the grease can be collected separately from the food being cooked or baked.
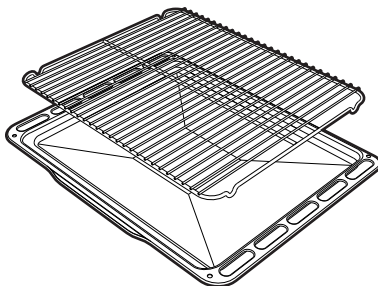
2.4 Using the oven

First use

PM 12:30

At first use, or after a power failure, the appliance's display will show a flashing **00:00** symbol. To be able to start any cooking function, the current time must be set (if it is the first time using the appliance, we also recommend setting the desired language).

Press the display to bring up the settings menu.

| | The appliance's initial default language is English. |

| | At first use, or after a power failure, wait a few seconds before trying to use the appliance. |

Reactivating the display

If the Eco-Light mode is active (see "Eco-Light" in the "Settings" section), the display will switch off 2 minutes after the appliance was last used.

To reactivate the display when it is off:

• Press the ON/OFF button.

The appliance will emit a series of sounds and the display will switch on after a few seconds. The display shows the current time screen when it is switched on again.

Home screen

Press the time on the display window. It will then be possible to select the various available functions from the appliance's home screen.
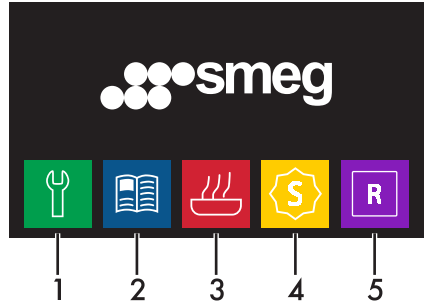
1 Settings

2 Programs

3 Cooking functions

4 Special features

5 Personal programs

History

From the home screen, press

∴∵∴smeg to display the most recently used programs or personal "recipes"

(the example illustrates **recipe 1**, see "Adding a recipe").
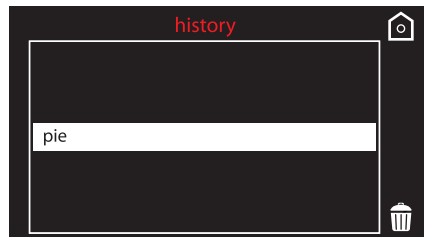
Deleting the history

If you want to delete the history:

1. From the home screen, press **:::smeg** to display the most recently used programs or personal "recipes".

2. Press the 🗑 symbol.
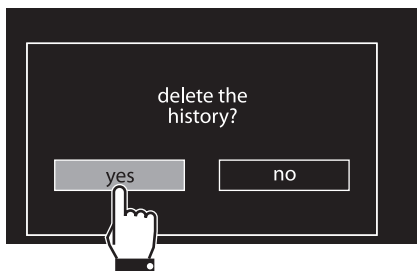
3. Select **yes** if you really want to delete the history.
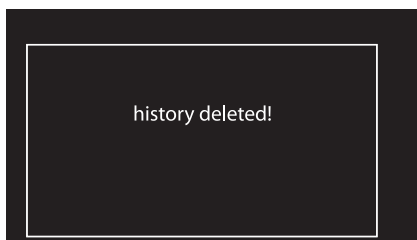
Cooking functions

1. From the home screen, select the **cooking functions** ♨ icon.

2. Select the desired function.
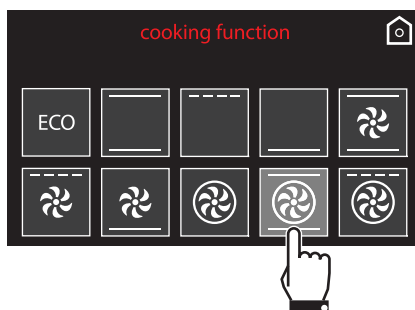
3. The appliance will begin preheating. The selected function, preset temperature, current time and the progress made in reaching the desired temperature (preheating) will be displayed.
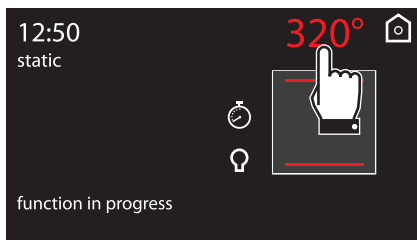

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4. When the preheating stage is over, a buzzer will sound to indicate that the food can be placed inside the oven.

```
12:37                    320°  ⌂
turbo
                    ⏱
                    ⏰
function in progress
```

 We do not recommend placing the food in the oven during the preheating phase.

Stopping a function

To interrupt cooking functions, press the ⌂ symbol for about 2 seconds. Select the desired function.

```
        stop the function?

        yes           no
```
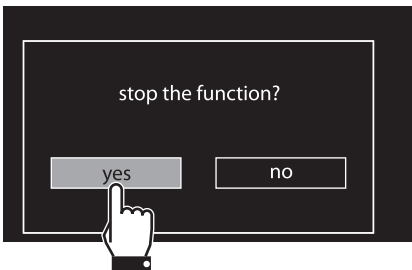
 Keep pressing the ⌂ symbol for a few seconds to immediately turn off the oven and return to the main menu.

Modifying a function during cooking

1. Press the function's symbol to modify it.

```
12:42                    320°  ⌂
turbo
                    ⏱
                    ⏰
function in progress
```
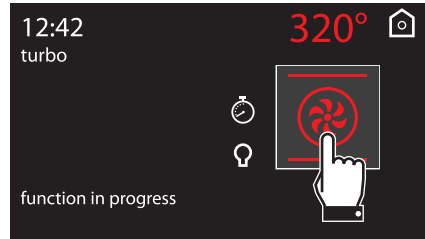
2. Press the new function's symbol.

```
        cooking function        ⌂

ECO                          ⚙

⚙          ⚙    ⚙    ⚙
```

3. The new function, preset temperature, current time and the progress made in reaching the desired temperature (preheating) will be displayed.

```
12:43                    320°  ⌂
static
                    ⏱
                    ⏰
pre-heating
```
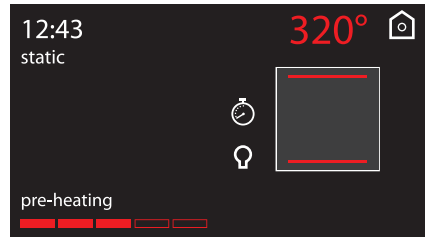
To avoid accidentally changing the current function or exiting the current display, the ⌂ symbol must be held for longer than normal. Pressing the symbol for 3 seconds will always exit the current screen and function.
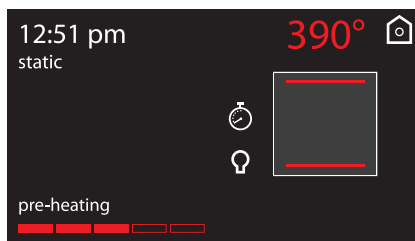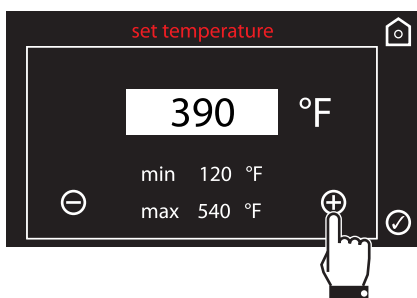
Changing the preset temperature

1. Press the value of the temperature to modify it.

12:50
static
320°
⌂

function in progress

2. Use the ⊕ and ⊖ symbols to set the temperature as desired.

set temperature ⌂

390 °F

min   120 °F
max   540 °F
⊖   ⊕

3. Press the ✓ symbol to confirm.

12:51 pm
static
390°
⌂

pre-heating

List of cooking functions

ECO Eco

This function is particularly useful for cooking on a single rack with reduced energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for food which needs to rise.

To save as much energy as possible and to reduce the cooking time, put the food in the oven without preheating it.

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

When using the ECO function, cooking times (and preheating, if any) are longer.

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Top+bottom bake elements

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Conventional 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, it is also particularly suitable for fatty meats such as goose and duck.

Broiler

The heat coming from the broiler element gives perfect broiling results, especially for thin and medium thickness meat, and in combination with the rotisserie (when present), it gives the food an even browning at the end of the cooking. Perfect for sausages, ribs and bacon. This function allows you to broil large quantities of food, particularly meat, evenly.

Bottom bake element

The heat radiating only from the bottom allows you to complete the cooking/baking of foods that require a higher base temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.

Convection bake

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for cookies and cakes, even when simultaneously cooked on several levels. (For multi-level cooking, we recommend using the 1st and 4th level slots).

Convection broiler

The air that the fan produces softens the set heat wave generated by the broiler element, allowing for perfect broiling, even of very thick foods. Perfect for large cuts of meat (e.g. shank of pork).

Convection bottom bake element

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

Circular

The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they require the same temperature and cooking time. Air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and cookies simultaneously (on different levels) without mixing smells and flavors.

Turbo

The combination of convection cooking and conventional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without mixing smells and flavors. Perfect for large volumes of food that call for intense cooking. (For multi-level cooking, we recommend using the 1st and 4th level slots).

Circular + convection broiler

The combination of convection cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without mixing smells and flavors. Perfect for large volumes that call for intense cooking.

2.5 Cooking tips

General tips

• Use a convection function to achieve uniform cooking at several levels.

• Increasing the temperature does not shorten cooking or baking times (the food could be well cooked on the outside and undercooked on the inside).

• Once cooked, to avoid condensation from forming on the glass, don't leave hot food in the oven for too long.

Tips for cooking meats

• Cooking times vary depending on the thickness and quality of the meat, and on consumer tastes.

• Use a meat thermometer when cooking roasts, or simply press on the roast with a spoon. If it feels hard, it is ready; otherwise, it needs to roast a bit longer.

Tips for cooking with the broiler and convection broiler

• The meat can be grilled starting with a cold oven or with the oven preheated if you want to change the effect of the cooking.

• With the convection broiler function, it is recommended that the oven be preheated before broiling.

• We recommend placing the food at the center of the rack.

Tips for baking cakes and cookies

- It is preferable to use dark metal pans, which help to absorb the heat better.
- The temperature and baking duration depend on the quality and consistency of the dough.
- To check whether the cake is baked through, stick a toothpick into its highest point at the end of the baking time. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert goes flat when it comes out of the oven, on the next occasion reduce the set temperature by about 50°F, selecting a longer cooking time if necessary.

Tips for defrosting and proofing

- With the wrapping removed, place frozen foods into a lidless container and place it on the first rack in the oven.
- Do not overlap foods.
- To defrost meat, use a rack placed on the second level and a tray placed on the first level. This way, the meat does not remain in contact with the liquid from thawing.
- The most delicate parts can be covered with aluminum foil.
- For good proofing, place a container of water at the bottom of the oven.

To save energy

- Turn off the oven a few minutes before the time required. Cooking will continue for the remaining minutes with the heat already accumulated inside the oven.
- Do not open the oven door very often to avoid heat loss.
- Always keep the inside of the appliance clean.
- (Where present) If not used, remove the pizza tray and place the cover in its special location.

Use

Timer operation during a function

> ℹ This function does not turn the oven off, but rather sounds a buzzer.

1. Press the ⏱ symbol while using a cooking function.
2. Press **timer**.
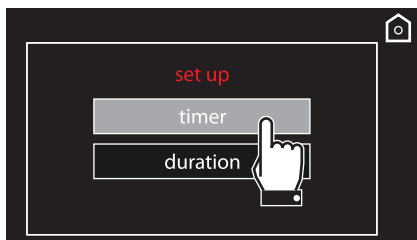
> ℹ The timer can go from 1 minute (minimum) to 4 hours (maximum).

3. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.
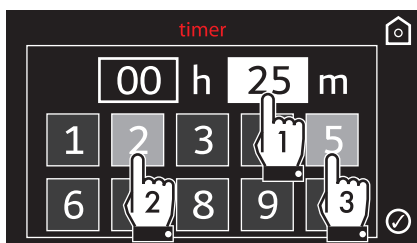
4. Press the ✓ symbol to confirm.
5. The countdown will begin.

6. Wait until the buzzer sounds to indicate that the time is up. The ▷ symbol will flash.

> ✎ Press the ⏱ symbol or Ω to turn the buzzer off. 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.

 Activating timed cooking will cancel any previously-set timers.

1. Press the symbol while using a cooking function.

2. Press the **duration** lettering.

set up

timer

duration

 The timer can go from 1 minute (minimum) to 13 hours (maximum).

3. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.

set duration

00 h 25 m

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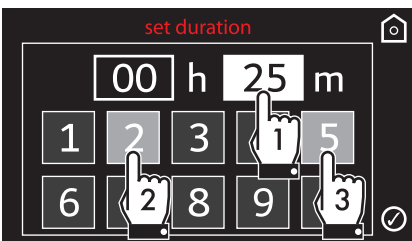
4. Press the symbol to confirm.

5. Timed cooking has begun.
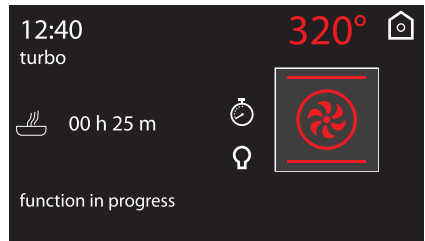
12:40
turbo

00 h 25 m

function in progress

320°

6. Once done, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the or symbol).

01:05
turbo

00 h 00 m

function ended

320°
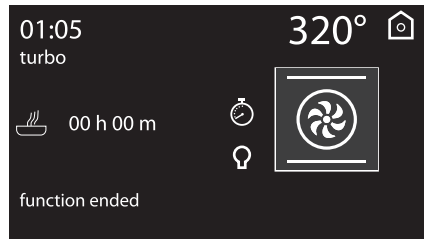
 To keep cooking in manual mode, press the symbol and then the symbol. The appliance will resume its normal operation with the previously-selected settings.

Modifying the settings during timed cooking

When in operation, it is possible to change the duration of timed cooking:

1. Press the 🕑 symbol.

2. Press the **duration** lettering.
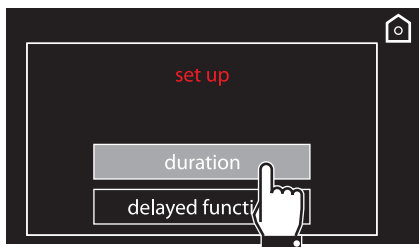
3. Enter the new desired duration and then press the ✓ symbol to confirm.
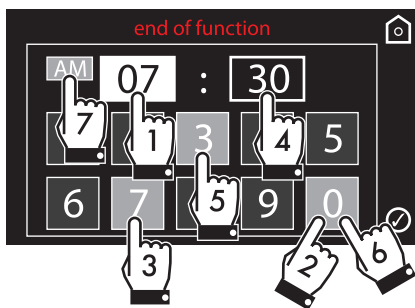
Cooking delayed

> ℹ️ Cooking delayed is the function which ends cooking at a specific time, as set by the user, subsequently turning the appliance off.

1. After having set a cooking duration, press the 🕑 symbol.

2. Press the **function delayed** lettering.
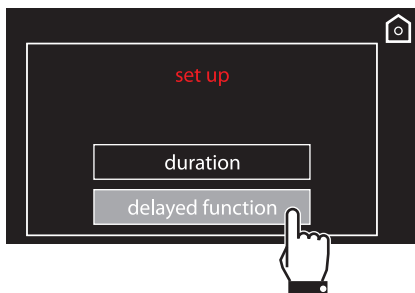
3. Enter the time you want the cooking function to end (for example, at 7:30 pm (19:30 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).

4. Press the ✓ symbol to confirm.

5. The appliance will turn on at the programmed time.

```
12:40                    320°  ⌂
turbo

♨    00 h 25 m        ⏱
✕    07:30 pm         ♀

start function in
06h 25m
```
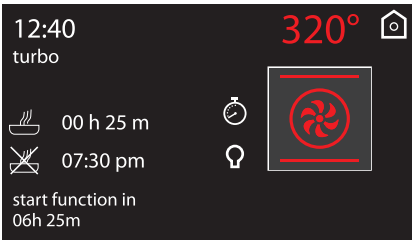
6. Depending on the values, the appliance will preheat for about 10 minutes...
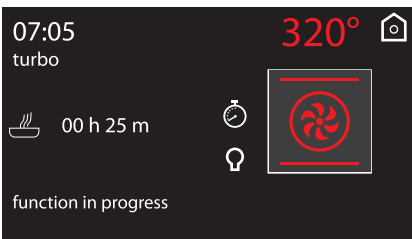
```
06:55                    320°  ⌂
turbo

♨    00 h 25 m        ⏱
                      ☀

pre-heating
▬▬ ▬▬ ▬▬ ▭▭ ▭▭
```

7. ...and then proceed with the selected operation.

```
07:05                    320°  ⌂
turbo

♨    00 h 25 m        ⏱
                      ♀

function in progress
```

8. Once done, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the ⏱ or ♀ symbol).

```
07:30                    320°  ⌂
turbo

♨    00 h 00 m        ⏱
                      ♀

function ended
```
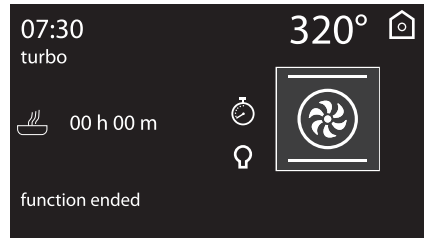
To keep cooking in manual mode, press the ⏱ symbol and then the ⌂ symbol. The appliance will resume its normal operation with the previously-selected settings.

**i** For safety reasons, the end of cooking time cannot be set without having programmed the duration.

## Modifying the settings during programmed cooking

> Modifying the cooking duration makes it necessary to reset the cooking stop time.

When in operation, the duration for programmed cooking can be modified:

1. Press the ⏱ symbol.

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

set duration
00 h 35 m
1 2 3 1 5
6 7 2 9 3
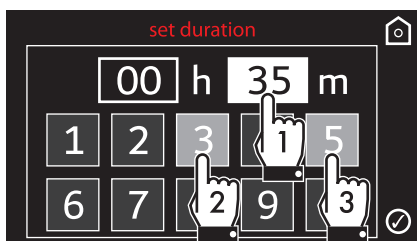
3. Press the ⏱ symbol again.

4. Enter the new cooking end time (e.g. 7 pm, entered as 19:00), and press the ✓ symbol to confirm.

end of function
AM 07 : 30
4 1 3 4 5
6 7 8 9 0
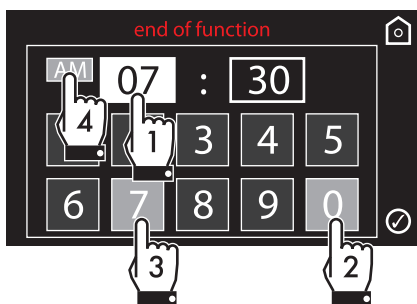
2.6 Special features

The special features menu lists a few functions, such as a timer when the oven is off, defrosting and cleaning features.

From the home screen, select the **special features** (S) icon.

smeg

> Certain functions are not available on some models.

List of special features

Timer
A buzzer will sound at the end of the minutes set.

Defrost by weight
This function makes it possible to defrost food according to its weight and type.

Timed defrost
This function defrosts food according to a selected amount of time.

Proofing
Proofing encouraged by warmth coming from above for doughs of all types, ensuring great results in short amounts of time.

Plate warmer
To warm plates or keep them warm.

Sabbath
This function makes it possible to cook food in accordance with the provisions of the Jewish rest day.

Vapor Clean
This function makes cleaning easy thanks to a small amount of steam generated by a bit of water poured into the special trough at the bottom of the oven.

i The most complex special features are illustrated below. For the Vapor Clean function, see 3 Cleaning and maintenance.

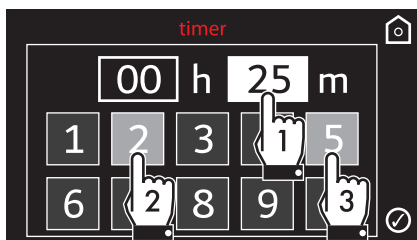## Timer

i The timer can go from 1 minute (minimum) to 4 hours (maximum).
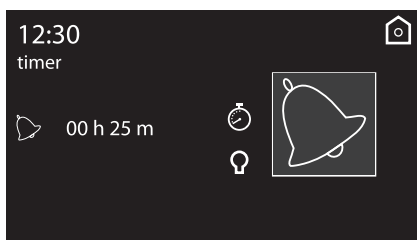
1. Select **timer** from the "special features" menu.
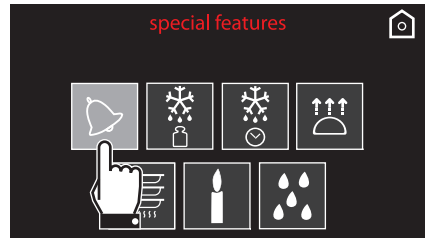
2. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.

```
                timer              ⌂
       ┌────┐    ┌────┐
       │ 00 │ h  │ 25 │ m
       └────┘    └────┘
    ┌───┐ ┌───┐ ┌───┐ ┌───┐ ┌───┐
    │ 1 │ │ 2 │ │ 3 │ │ 1 │ │ 5 │
    └───┘ └───┘ └───┘ └───┘ └───┘
    ┌───┐ ┌───┐ ┌───┐ ┌───┐ ┌───┐
    │ 6 │ │ 2 │ │ 8 │ │ 9 │ │ 3 │
    └───┘ └───┘ └───┘ └───┘ └───┘  ⊘
```

3. Press the ⊘ symbol to confirm.

4. The countdown will begin.

```
  12:30                           ⌂
  timer

  ⟡   00 h 25 m          ⏱
                         ♀      🔔
```

5. Wait until the buzzer sounds to indicate that the time is up. The ▷ symbol will flash.

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

6. If you exit the timer setting menu, the ▷ symbol will be displayed at the top left to indicate that a timer is active.

```
  ▷


            PM 12:30

```
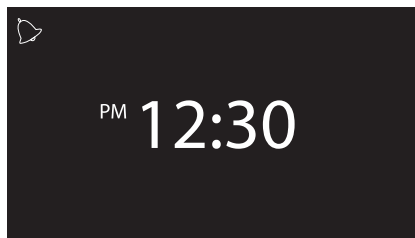
> 🖉 To stop the special timer, set the countdown value to zero.

> ℹ If you activate a function after having set a timer, this time will automatically be inserted as the function's timer, except for a few special features, automatic programs and personal recipes.

> ℹ This function does not turn the oven off, but rather sounds a buzzer.
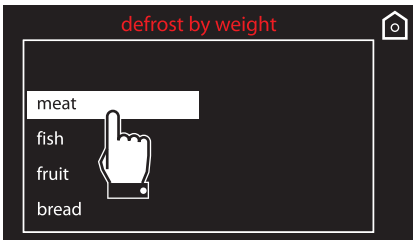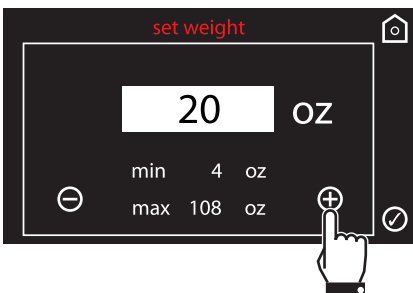
Defrost by weight

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

3. Select the type of food to defrost.

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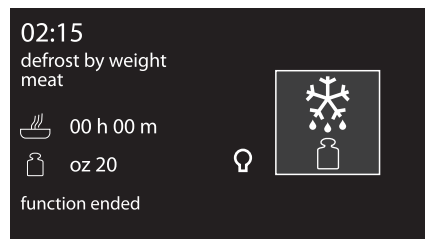

5. Press the ✓ symbol to confirm.

6. Select **start** to start defrosting or select **modify** to further update the settings.

7. Press ✓ to confirm you want to defrost by weight.

8. Defrosting by weight has begun.

9. At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the 🔆 symbol).
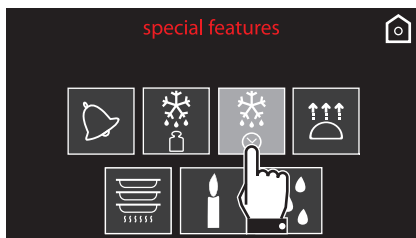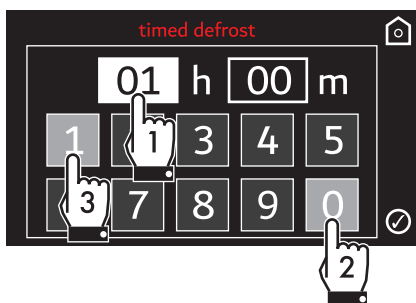
Pre-set parameters:

Type	Weight (oz)	Time
Meat	20	01h 45m
Fish	16	00h 40m
Fruit	12	00h 45m
Bread	12	00h 20m

Timed defrost

1. Place the food in the appliance.
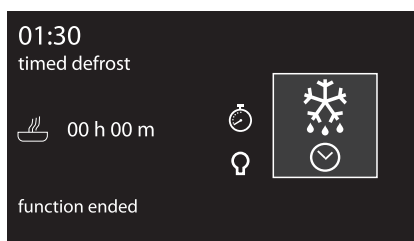2. Select **Timed defrost** from the "special features" menu.

3. Enter the time desired. For example, if you want to set 1 hour, first press the hour box, then the numbers 0 and 1.

4. Press the ✓ symbol to confirm.
5. Press the ✓ symbol again to start the Timed defrost function.
6. Timed defrost has begun.

7. While the function is active, you can still change the defrosting duration (see "Timed cooking"). Press the symbol to modify as desired.
8. At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the Ω symbol).
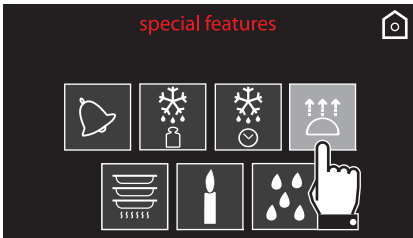

The Timed defrost function can go from 1 minute (minimum) to 13 hours (maximum).

Proofing

 For good proofing, place a container of water at the bottom of the oven.

1. Place the dough to be proofed on the second level.
2. Select **proofing** from the "special features" menu.

3. Press to confirm you want to start the proofing function.
4. The appliance will begin preheating.

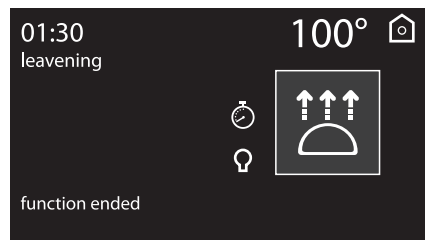5. ...and then proceed with the selected operation.

6. While the function is underway, a timer can be set for a maximum of 4 hours (see "Timer operation during a function"), a proofing duration (see "Timed cooking") or delayed proofing (see "Cooking delayed"). Press the symbol to modify as desired.

 If not set to a different length, the proofing function will last 13 hours at most.

 For better proofing, the light inside the oven will remain off, but it can be turned on by pressing the symbol.

7. At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the symbol).
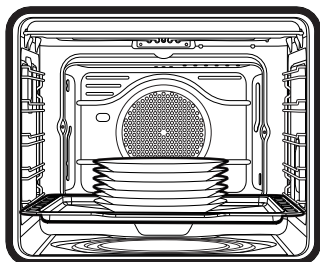

 It is not possible to modify the default temperature for the proofing function (100°F).
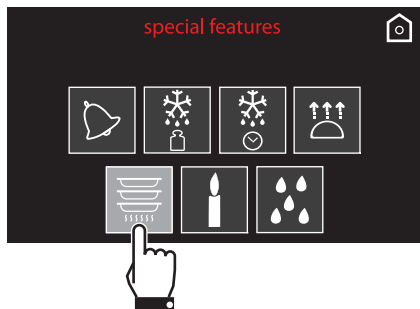
29

Plate warmer

1. Place the tray on the first level, then place the plates to be heated at its center.
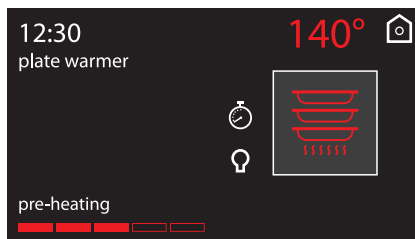

> Do not create large stacks of plates. Stack 5-6 plates at most.

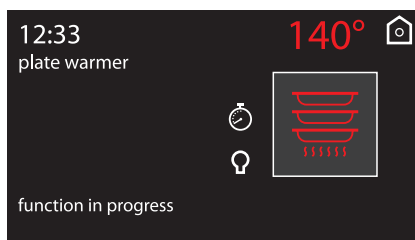2. Select **plate warmer** from the "special features" menu.

3. Press ✓ to start the Plate warmer function or press the value of the preset temperature to change it (from 40° to 80°).

4. The appliance will begin preheating.

5. ...and then proceed with the selected operation.

6. While the function is underway, a timer can be set for a maximum of 4 hours (see "Timer operation during a function"), a heating duration (see "Timed cooking") or delayed heating (see "Cooking delayed"). Press the ⏱ symbol to modify as desired.

> **i** If not set to a different length, the Plate warmer function will last 13 hours at most.

7. At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing 💡 or ⏱).

Sabbath

When in this mode, the appliance will operate as follows:

- Cooking can continue for an indefinite amount of time, and no timers or timed cooking can be set.
- The oven will not preheat.
- The available cooking temperature will be from 140-215 °F.
- The oven light will be off, any actions such as opening the door or manual operation will not turn the light on.
- The fan will be deactivated.
- Buzzers will be deactivated.

After having activated Sabbath mode, parameters cannot be modified.

All actions will be ineffective, while the back button (⌂) to return to the main menu will remain active.

1. Select **Sabbath** from the "special features" menu.
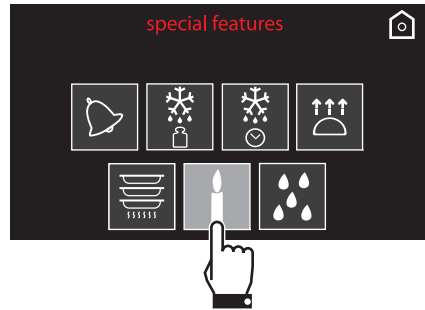
2. Press the ⊘ symbol to start Sabbath mode or press the value of the preset temperature to change it (from 60° to 100°).

3. Once completed, keep the back symbol (⌂) pressed to return to the main menu.

2.7 Programs

This mode makes it possible to select a saved preset cooking program. According to the weight selected, the appliance will automatically calculate the best cooking settings.

From the home screen, select the

programs 📖 icon.

Launching a program

1. Press the ⬆ and ⬇ symbols until you have found the desired food on the "programs" menu. Then press the name of the food to confirm.
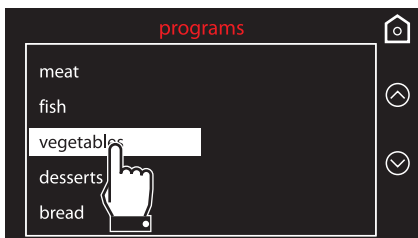
2. Select the sub-type of food to cook and press the name of the subcategory to confirm.
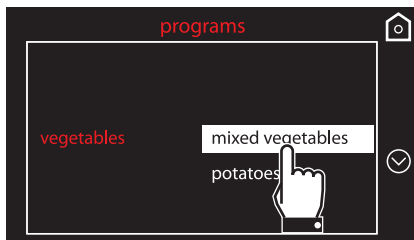
3. Select the desired cooking method (according to the food selected, when possible) and press the name of that cooking method to confirm.

4. Press the ⌂ symbol to change the food's weight.

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

```
set weight                    ⌂

        28      oz

     min     4   oz
     max   108   oz      ⊕
  ⊖                       ⊘
```

6. Press the ⊘ symbol to confirm.

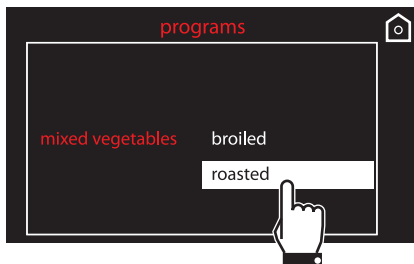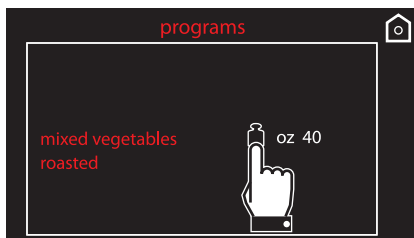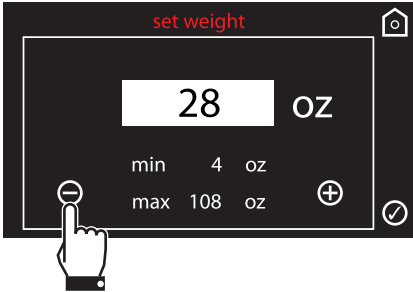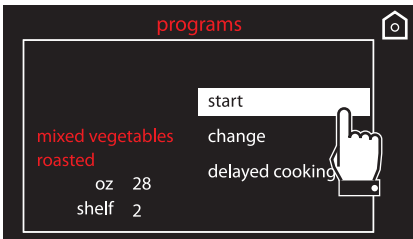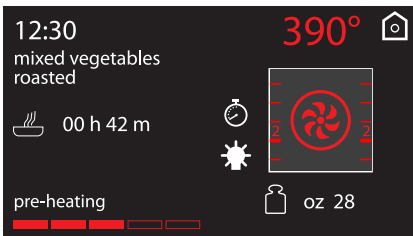7. Press the ⊘ symbol again to go to the next screen.

8. At this point, the selected program can be started, permanently changing the settings or launching cooking delayed.

```
programs                      ⌂

              start
mixed vegetables   change
roasted
       oz   28    delayed cooking
    shelf   2
```

9. If you press **start**, cooking will begin with the program's default presets and the display will show all the cooking parameters.

```
12:30              390°    ⌂
mixed vegetables
roasted
  ⊿  00 h 42 m
                    2     2
pre-heating              oz  28
```

> ℹ The time indicated does not include preheating times.

> ✎ Some preset cooking parameters can be changed at any time, even once cooking has begun.

10. A buzzer and a special message on the display will indicate when it is time to put the food in the oven or confirm the start of cooking.

```
12:40              390°    ⌂
mixed vegetables
roasted
  ⊿  00 h 42 m      ⏱
                   Ω
place the dish in the oven   oz  28
and press start              ⊘
```
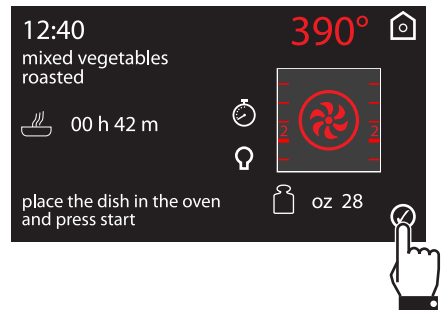
11. Press the ⊘ symbol to start cooking.

```
12:40              390°    ⌂
mixed vegetables
roasted
  ⊿  00 h 42 m      ⏱
                   Ω
cooking in progress         oz  28
```
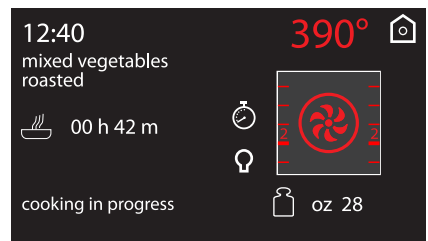
At the end of a program

1. Once a program has been completed, the appliance will notify the user through a buzzer and a flashing 🍲 symbol.

01:22		390° ⌂
mixed vegetables roasted		
🍲 00 h 00 m	⏱ 🔅 2 ✾ 2	
cooking ended	🗂 oz 28	✓

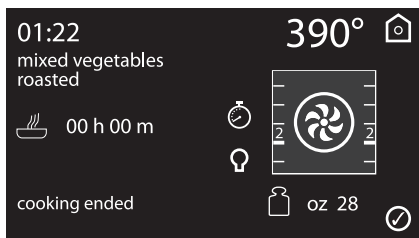2. To start cooking again with the already-set parameters, press the ✓ symbol (press it twice if the buzzer is sounding). The appliance will automatically begin cooking again if it is still at the right cooking temperature; if not, it will begin preheating.

ℹ️ Cooking in a sequence can be useful when cooking multiple dishes of the same type. For example, cooking numerous pizzas in a row.

✏️ We do not recommend placing the food in the oven during the preheating phase. Wait for the appropriate message.

3. To exit and end the program, keep the ⌂ back symbol pressed.

Permanently modifying a program

1. Within the selected program, select **modify** from the selected food's menu.
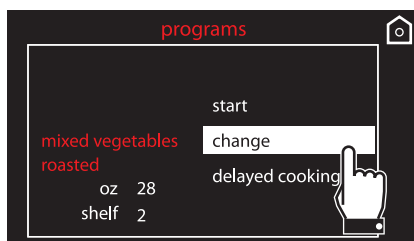
programs ⌂

mixed vegetables roasted
oz 28
shelf 2

start
change
delayed cooking

On the main menu, all modifiable parameters will be highlighted in yellow.

12:30		390° ⌂
mixed vegetables roasted		
🍲 00 h 42 m	2 ✾ 2	
change recipe	🗂 oz 28	

2. Press the parameter that you want to change:

• cooking temperature

set temperature ⌂

390 °F

min 120 °F
max 540 °F

⊖ ⊕ ✓

EN
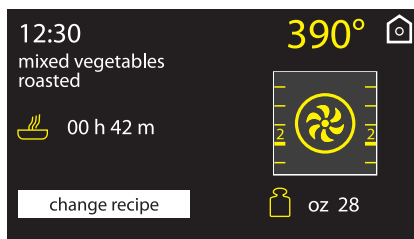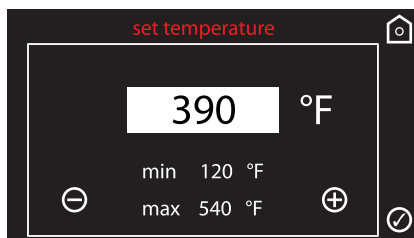
- cooking function

- cooking duration

- frame rack

- food weight

3. Set as desired.

4. To save the program, press the ✓ symbol. You will then be asked to confirm the changes.
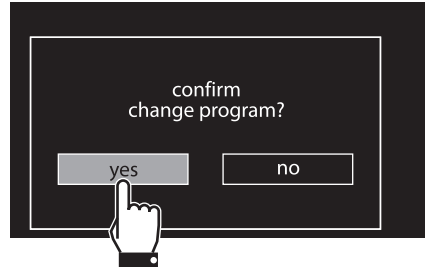
i | If the changes are not confirmed, the program will remain as before.

5. If the changes are confirmed, a confirmation will be displayed.
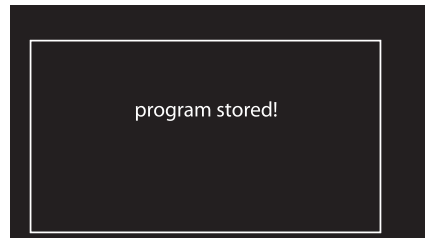
Preset program chart

MEAT

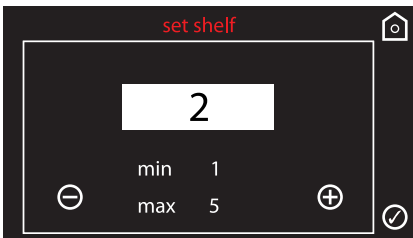| Sub-category	Weight (oz/kg)	Function	Shelf	Temp. (°F/°C)	Time (minutes)
Roast beef (rare)	36/1.0		2	430/220	33
Roast beef (medium)	36/1.0		2	430/220	61
Roast beef (well done)	36/1.0		2	430/220	91
Pork loin	20/0.5		2	390/200	55
Lamb (medium)	24/0.7		2	360/180	78
Lamb (well done)	24/0.7		2	360/180	89
Veal	20/0.5		2	390/200	60
Spare ribs	20/0.5		2	390/200	31
Pork chops	8/0.2		2	460/240	10
Pork sausages	20/0.5		4	500/260	24
Bacon	12/0.3		4	500/260	17
Turkey (roasted)	20/0.5		1	390/200	36
Chicken (roasted)	36/1.0		2	390/200	63
Rabbit (roasted)	36/1.0		2	390/200	59

FISH

Sub-category	Weight (oz/kg)	Function	Shelf	Temp. (°F/°C)	Time (minutes)
Fresh fish	16/0.4		2	360/180	32
Frozen fish	20/0.5		2	360/180	55
Sea bass	12/0.3		2	360/180	40
Monkfish	16/0.4		2	360/180	51
Snapper	16/0.4		2	360/180	48
Turbot	24/0.6		2	360/180	35

VEGETABLES

Sub-category	Weight (oz/kg)	Function	Shelf	Temp. (°F/°C)	Time (minutes)
Mixed vegetables. (broiled)	12/0.3		4	500/260	13
Mixed vegetables. (roasted)	12/0.3		2	390/200	24
Potatoes (roasted)	36/1.0		2	430/220	30
Potatoes (frozen fried)	20/0.5		2	430/220	26

Use

DESSERTS

Sub-category	Weight (oz/kg)	Function	Shelf	Temp. (°F/°C)	Time (minutes)
Donuts	36/1.0		2	320/160	55
Cookies	8/0.2		2	360/180	14
Muffins	12/0.3		2	320/160	24
Éclair	12/0.3		2	360/160	49
Meringue	12/0.3		2	250/120	120
Light sponge cake	20/0.5		2	320/160	58
Strudel	12/0.3		2	360/180	32
Tart/Pie	32/0.9		2	360/180	30
Brioche bread	12/0.3		2	360/180	40
Croissant	12/0.3		2	360/180	42

BREAD

Sub-category	Weight (oz/kg)	Function	Shelf	Temp. (°F/°C)	Time (minutes)
Proofed bread	8/0.2		2	390/200	30
Focaccia	12/0.3		2	380/190	25

PIZZA

Sub-category	Weight (oz/kg)	Function	Shelf	Temp. (°F/°C)	Time (minutes)
Deep dish pizza	12/0.3	❄	1	500/260	11
Pizza on baking stone (fresh)	12/0.3	❄	1	500/260	10
Pizza on baking stone (frozen)	8/0.2	❄	1	500/260	5

PASTA/RICE

Sub-category	Weight (oz/kg)	Function	Shelf	Temp. (°F/°C)	Time (minutes)
Baked pasta	36/1.0	▭	1	390/200	40
Lasagna	52/1.5	▭	1	430/220	55
Paella	12/0.3	❄	2	390/200	20
Quiche Lorrain	20/0.5	▭	1	390/200	40
Soufflè	4/0.1	❄	2	360/180	35

LOW TEMP COOKING

Sub-category	Weight (oz/kg)	Function	Shelf	Temp. (°F/°C)	Time (minutes)
Veal	36/1.0	❄	2	250/120	150
Beef (rare)	36/1.0	▭	2	250/120	101
Beef (well done)	36/1.0	▭	2	250/120	132
Pork loin	36/1.0	❄	2	250/120	159
Lamb	36/1.0	❄	2	250/120	151

The cooking times specified in the table refer to the food indicated in the recipe and may vary depending on personal taste.

The tables list the factory-set data. To reset a pre-defined program with the original settings after it has been permanently modified, just enter the data listed in the table.

If the ECO logic mode has been activated (see 2.9 Settings), preheating and cooking times may vary.

2.8 Personal programs

This menu makes it possible to add a personal program with the settings you require. At first use, the only option will be to add a new recipe. After having saved your recipes, they will be found in the appropriate menu.
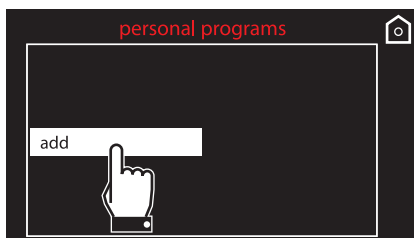
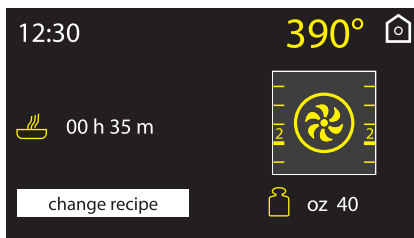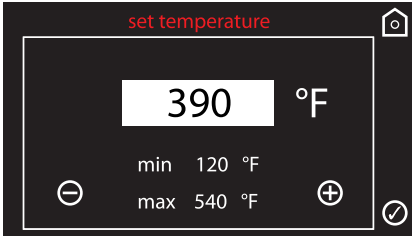From the home screen, select the **personal programs** **R** icon.

Up to about 10 personal recipes can be saved.

Adding a recipe

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

On the main menu, all modifiable parameters will be highlighted in yellow.

2. Press the parameter that you want to change:

• cooking temperature

```
                set temperature            ⌂

                 ┌──────────────────┐
                 │      390      °F  │
                 │                   │
                 │   min   120  °F   │
                 │  ⊖ max  540  °F ⊕ │
                 └──────────────────┘        ⊘
```

• cooking function

```
               cooking function            ⌂

        ┌─────┬─────┬─────┬─────┬─────┐
        │ ECO │     │─ ─ ─│     │  ❀  │
        ├─────┼─────┼─────┼─────┼─────┤
        │─ ─ ─│  ❀  │  ❀  │  ❀  │─ ─ ─│
        │  ❀  │     │     │     │  ❀  │
        └─────┴─────┴─────┴─────┴─────┘
```

• cooking duration

```
                set duration               ⌂

        ┌───────────────────────────────┐
        │   00  h      42  m             │
        │  ┌───┬───┬───┬───┬───┐         │
        │  │ 1 │ 2 │ 3 │ 4 │ 5 │         │
        │  ├───┼───┼───┼───┼───┤         │
        │  │ 6 │ 7 │ 8 │ 9 │ 0 │         │
        │  └───┴───┴───┴───┴───┘         │  ⊘
        └───────────────────────────────┘
```

• frame rack

```
                  set shelf               ⌂

               ┌──────────────────┐
               │        2         │
               │                  │
               │   min    1       │
               │  ⊖ max   5    ⊕  │
               └──────────────────┘        ⊘
```

• food weight

```
                 set weight               ⌂

               ┌──────────────────┐
               │     28      oz    │
               │                   │
               │ min    4   oz     │
               │⊖ max  108  oz  ⊕  │
               └──────────────────┘        ⊘
```
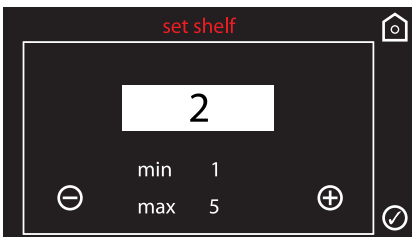
3. Set as desired.

4. To save the program, press the ⊘ symbol. You will be asked to enter a name for the newly-created recipe.

```
                  new recipe              ⌂
              ┌─────────────────────┐
              │ pie                 │
              └─────────────────────┘
    ┌───┬───┬───┬───┬───┬───┬───┐ ┌───┬───┬───┐
    │ a │ b │ c │ d │ e │ f │ g │ │ 7 │ 8 │ 9 │
    ├───┼───┼───┼───┼───┼───┼───┤ ├───┼───┼───┤
    │ h │ i │ j │ k │ l │ m │ n │ │ 4 │ 5 │ 6 │
    ├───┼───┼───┼───┼───┼───┼───┤ ├───┼───┼───┤
    │ o │ p │ q │ r │ s │ t │ u │ │ 1 │ 2 │ 3 │
    ├───┼───┼───┼───┼───┼───┼───┤ ├───┼───┼───┤
    │ v │ w │ x │ y │ z │ - │   │ │ 0 │ ← │ ⊘ │
    └───┴───┴───┴───┴───┴───┴───┘ └───┴───┴───┘
```

5. Enter the name of the recipe. The ← character deletes the preceding letter (the example shows that **recipe 1** has been saved).

> **i** The name of the recipe can be up to 10 characters in length, spaces included.
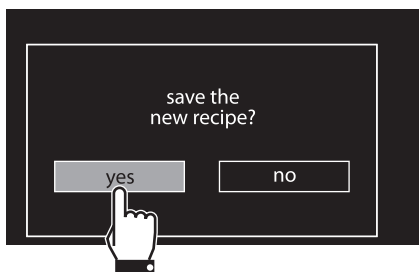
> **i** To save the recipe, its name must contain at least one character.

6. After the name of the new recipe has been entered, press ⊘ to confirm.

EN

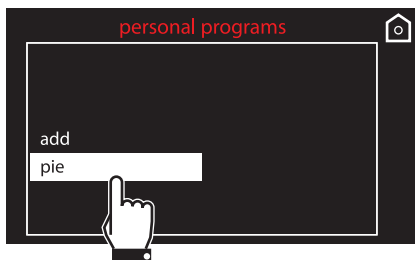7. You will then be asked to confirm the changes. Select **yes** if you want to save the recipe.

save the
new recipe?

yes   no

ℹ️ Select **no** if you do not want to save the recipe.

8. If the changes are saved, a confirmation will be displayed.
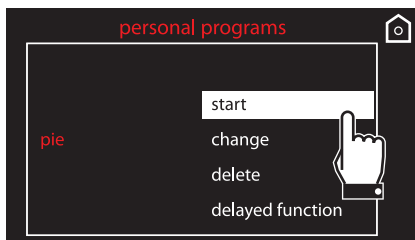
recipe saved!

Using a personal recipe
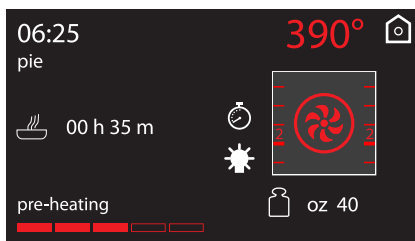
1. Select an already-saved **personal recipe** from the "personal recipes" menu (the example shows the recipe saved as **recipe 1**).

personal programs

add
pie

2. Select **start**.

personal programs

pie   start
change
delete
delayed function

3. Cooking will begin with the recipe's previously-set parameters.
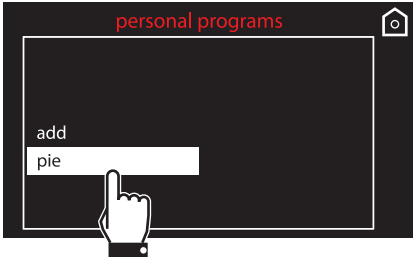
06:25
pie
00 h 35 m

390°

pre-heating
oz 40

ℹ️ You can always change the temperature and cooking time while the oven is in operation, but those changes will not be saved to the recipe for future use.
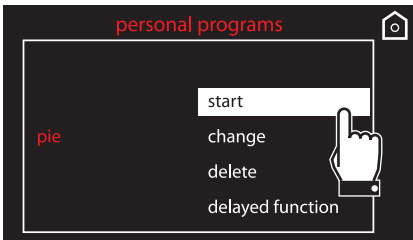
Modifying a personal recipe

1. Select an already-saved **personal recipe** from the "personal recipes" menu (the example shows the recipe saved as **recipe 1**).
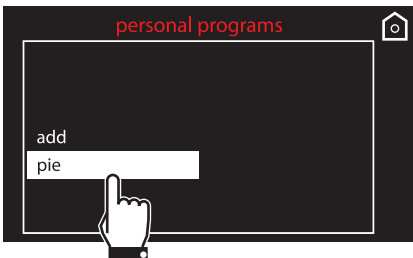
personal programs

add
pie

2. Select **modify**.

personal programs
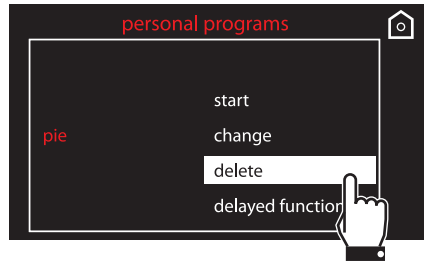
pie

start
change
delete
delayed function

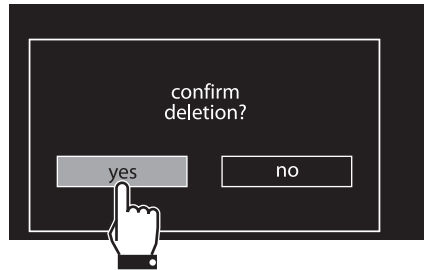3. Repeat the steps in section 2 of "Adding a recipe".

Deleting a personal recipe

1. Select an already-saved **personal recipe** from the "personal recipes" menu (the example shows the recipe saved as **recipe 1**).
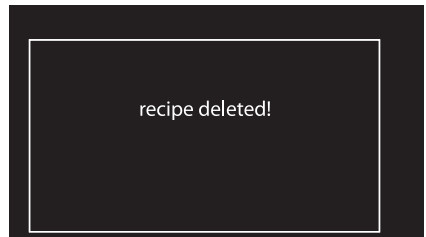
personal programs

add
pie

2. Select **delete**.

personal programs

pie

start
change
delete
delayed function

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

confirm
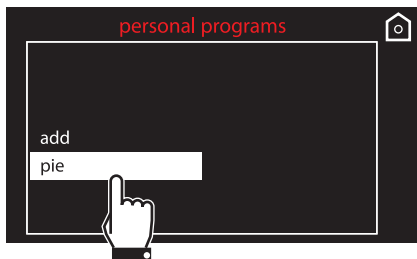deletion?

yes   no

4. If the deletion is confirmed, a confirmation message will be displayed.
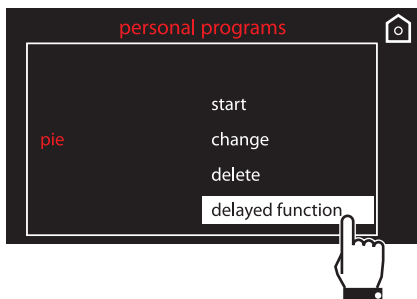
recipe deleted!

EN

Cooking delayed

1. Select an already-saved **personal recipe** from the "personal recipes" menu (the example shows the recipe saved as **recipe 1**).


2. Select the **function delayed** option.

3. Enter the time you want the cooking function to end (for example, at 7:30 pm (19:30 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).
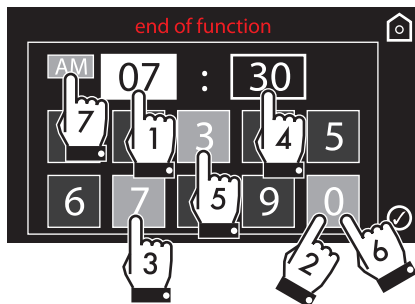
4. Press the ⊘ symbol to confirm.

5. The appliance will turn on at the programmed time.
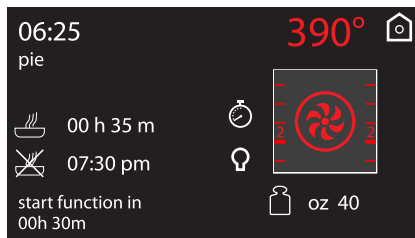
2.9 Settings

This menu makes it possible to set the configurations for the product.
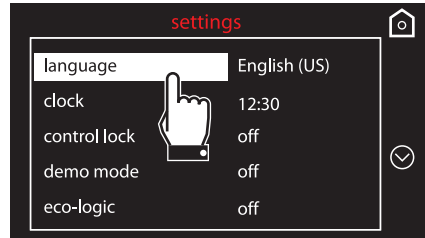From the home screen, select the **settings** icon ⚲.

ℹ️ In case of a temporary power outage, all custom settings will be saved.
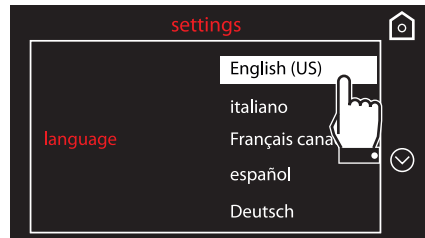
Language

ℹ️ This option makes it possible to select a default language for the appliance.

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

2. Press the ⊼ and ⊻ symbols to select the desired language.
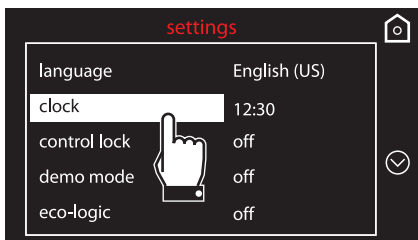

3. Confirm the selected language.

Clock

 Modifies the time displayed.

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

2. Enter the current time.

3. Press the ✓ symbol to confirm.

Control lock

 Automatically blocks the appliance's commands after a minute of normal operation without any intervention by the user.

1. Press the ⌃ or ⌄ symbols and select **control lock** from the "settings" menu.
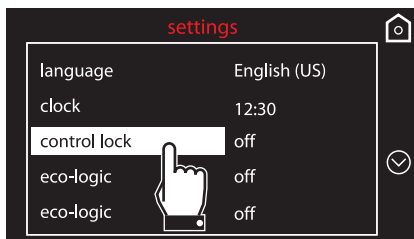
2. To confirm the activation of the control lock option, select **yes**.

When normally operating, it is indicated by the ⚷ indicator light.

 To disconnect the lock temporarily during cooking, press the ⚷ symbol for at least 3 seconds. One minute after the last setting the lock will become active again.

EN

Demo mode (for showrooms only)

i Deactivates the appliance's heating elements, yet keeps the control panel active.

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

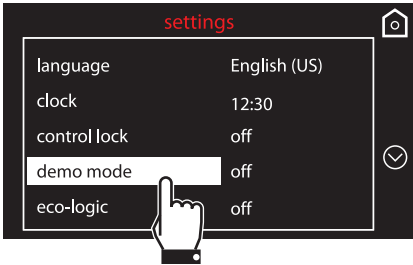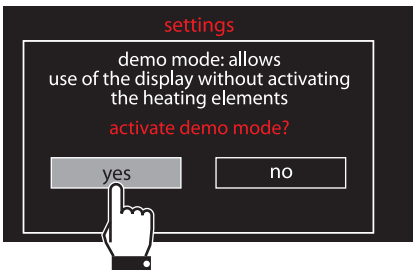| settings	⌂
language	English (US)
clock	12:30
control lock	off
demo mode	off
eco-logic	off

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

settings

demo mode: allows use of the display without activating the heating elements

activate demo mode?

| yes | no |

i When the mode is activated, the words "demo mode" will appear on the display.

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

Eco-logic

i Limits the power used by the appliance. It is indicated for using multiple home appliances at the same time.

When this mode is active, the 🍃 symbol will be displayed next to the function.

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

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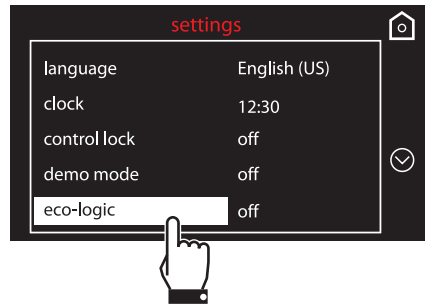
2. To confirm the activation of the eco-logic mode, select **yes**.

settings

eco-logic: allows reduction of the power absorbed by the oven

activate eco-logic?

| yes | no |
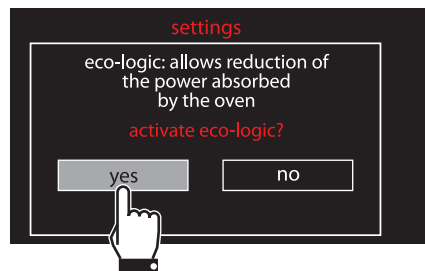
✎ When the eco-logic mode is active, preheating and cooking times may be extended.

Use

Tones

> ℹ Every time the symbols on the display are pressed, the appliance will emit a sound. Use this setting to disable it.

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

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

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

settings
tones: allows activation of the sound when pressing the knobs
activate tones?
yes   no
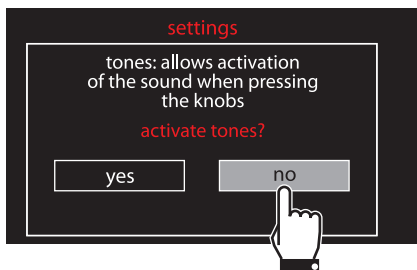
Keep warm

> ℹ After food has been cooked for a preset amount of time (if it is not interrupted), this mode keeps the just-cooked food warm (at a low temperature), preserving the odors and flavors which are the result of cooking.

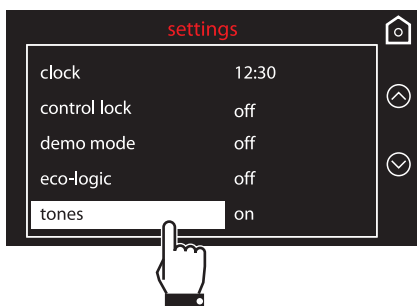1. Press the ⌃ or ⌄ symbols and select **keep warm** from the "settings" menu.

settings		⌂
control lock	off	⌃
demo mode	off	
eco-logic	off	
tones	on	⌄
keep warm	off	
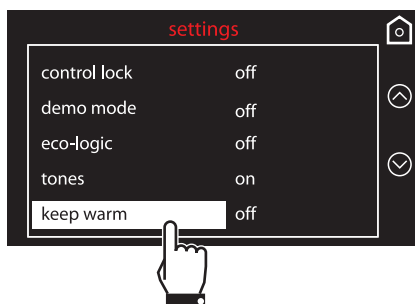
2. To confirm the activation of the keep warm option, select **yes**.

settings
keep warm mode: allows the food to be kept warm at the end of timed cooking
activate keep warm mode?
yes   no

EN
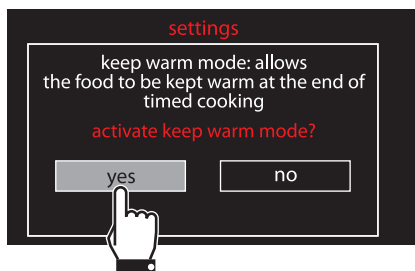
The "keep warm" option will be activated immediately after cooking, indicated by a series of buzzers (see "cooking" or "function completed"). After a few minutes, the display will appear as below.

keep warm mode
in progress
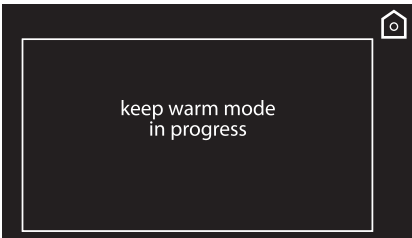
Eco-Light

For even greater energy savings, the light is automatically turned off after a minute once cooking begins.

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

settings

demo mode	off
eco-logic	off
tones	on
keep warm	off
eco-light	on
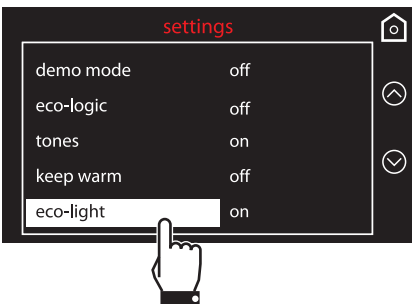
2. To confirm the activation of the eco-light mode, select **yes**.

settings

eco-light: turns
the inside lights off
after 1 minute

activate eco-light?

| yes | no |
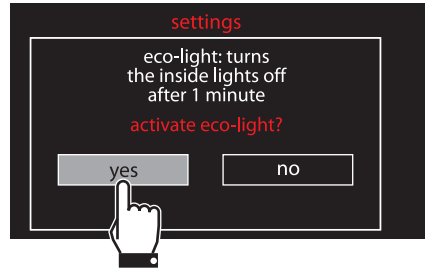
To deactivate the function which turns the light off (i.e., to keep the light on after one minute), set this mode to OFF.

Manually turning the appliance on/off is always possible. If available, press the ☀ symbol to activate the internal light, or the 💡 symbol to manually deactivate it.

The default setting for the eco-light is **on**.

Digital clock

	Displays the time in a digital format.

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

settings	⌂
eco-logic	off
tones	on
keep warm	off
eco-light	on
digital clock	off
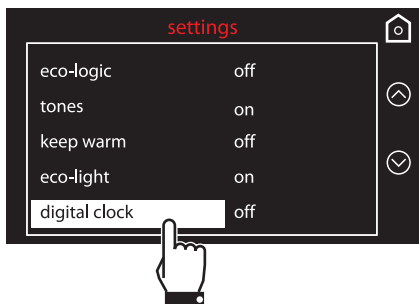
2. To confirm the activation of the digital clock, select **yes**.

settings
digital clock: allows the clock to be viewed in digital format in stand-by status
activate digital clock?
yes	no
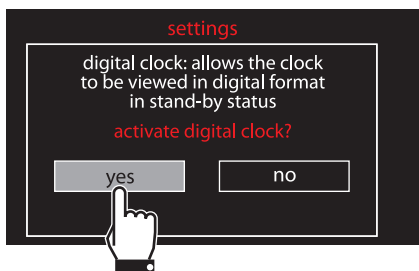
When none of the appliance's functions are being used, the current time will be displayed in a digital format.

PM 12:30
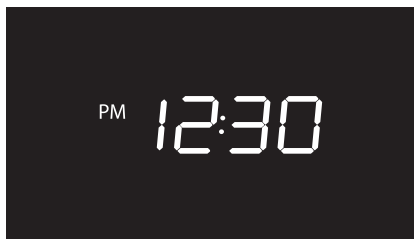
	In case of a temporary power outage, the digital version will remain active.

3 Cleaning and maintenance

3.1 Warnings

⚠️ **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 the steel parts or those with metallic surface finishes (e.g. anodizing, nickel or chrome plating).
- Do not use abrasive or corrosive detergents on the glass parts (e.g. powder products, stain removers or metal scouring pads).
- Do not use rough or abrasive materials or sharp metal scrapers.

📝 We recommend using cleaning products distributed by the manufacturer.

3.2 Surface cleaning

To maintain the surfaces, you must clean them regularly after each use once they have cooled down.

Ordinary daily cleaning

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

Pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft fabric or microfiber cloth.

Food stains or residues

Do not use steel wool or sharp scrapers: they will damage the surface.

Use ordinary, non-abrasive products, with the aid of wooden or plastic tools if necessary. Rinse thoroughly and dry with a soft fabric or microfiber cloth.

Do not let sugar-based food residues (e.g. jam/jelly) dry within the appliance as they can ruin the coating on the inside of the appliance.
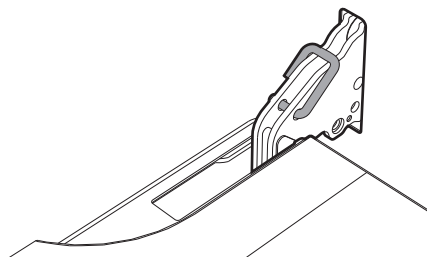
EN

3.3 Cleaning the door
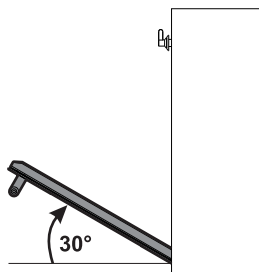
Removing the door

To facilitate cleaning, we recommend that you remove the door and place it on a towel.

To remove the door, proceed as follows:

1. Open the door completely and insert two pins into the holes in the hinges, as shown in the image.

2. Grasp the door on both sides with both hands. Lift it, forming an angle of about 30°, and remove it.

3. To remount the door, insert the hinges into the slots on the oven, making sure that the grooves **A** fit tightly in the slots. Lower the oven door and once it is in position, remove the pins from the holes in the hinges.
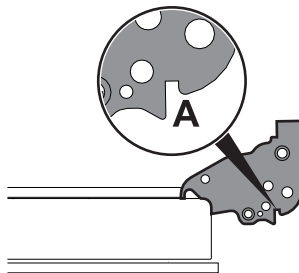
Cleaning the door glazing

We recommend always keeping the glass doors thoroughly clean. Use paper towels. If there are tough to clean spots, use a damp sponge and regular detergent.

We recommend using cleaning products distributed by the manufacturer.

Removing the inner glass

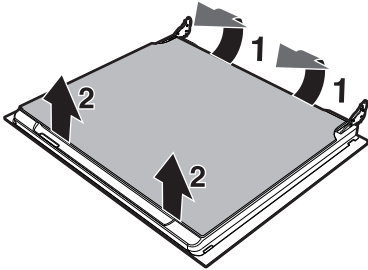To facilitate cleaning, the inner glass panels of the door can be removed.

1. Remove the inner glass panel by pulling it gently upwards at the rear, moving it as indicated by the arrows (**1**).

2. Then pull the front part of the glass panel upwards (**2**). This way, the four pins attached to the glass panel are disengaged from their grooves in the door.

3. Some models have an intermediate glass panel. Remove the intermediate panel by lifting it upwards.
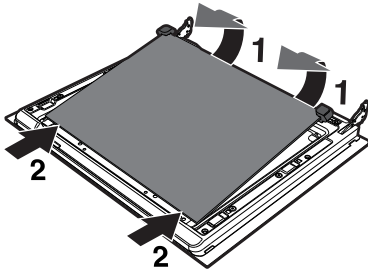
4. Clean the external glass panel and the one you just removed. Use paper towels. If there are tough to clean spots, use a damp sponge and mild detergent.
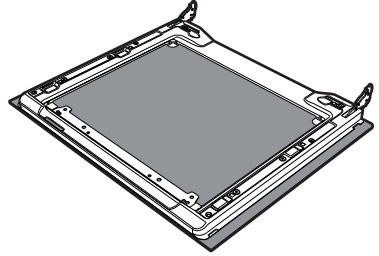
5. Reinsert the glass panels in the reverse order of removal.

6. Reposition the inner glass panel. Make sure you center and insert the four pins into their grooves in the door, using a little pressure.

EN

53
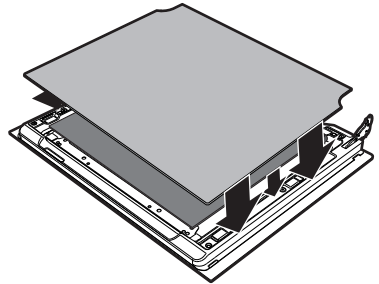
3.4 Cleaning inside the oven

Proper maintenance of the oven's interior requires that it be cleaned regularly, after allowing it to cool.

Avoid leaving dried up food inside the oven because it could damage the enamel surface.

Before cleaning, take out all removable parts.

To make cleaning easier, we recommend the removal of:

• the door;

• the frame supports for racks/trays;

• the seals.

> If you are using specific cleaning products, we recommend operating the appliance at the maximum temperature for about 15-20 minutes to remove any residues.

Removal of the frame supports for racks/trays

Removing the guide frames makes it easier to clean the sides of the oven. This must be done each time you use the automatic cleaning cycle (only on some models).

To remove the guide frames:

• Pull the frame towards the inside of the oven to unhook it from its housing **A**, and then slide it out of the grooves at the back **B**.
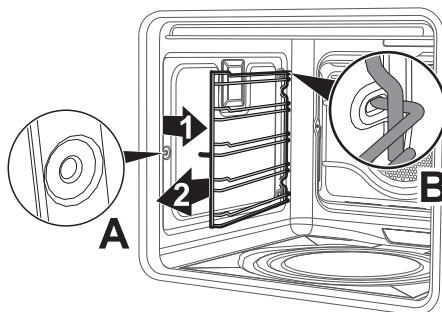
• When you have finished cleaning the oven, repeat the procedures indicated above to reposition the guide frames.

Cleaning the upper part

High temperature inside the oven while in use
Burn hazard

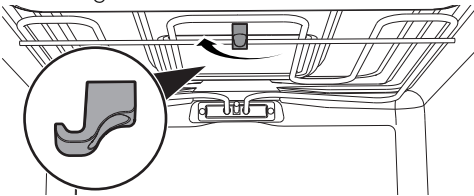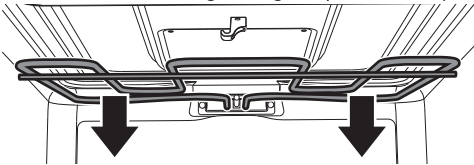- The following steps must be carried out once the oven is completely cooled and powered off.

The appliance comes with a hinged baking rod that makes cleaning the upper part of the oven easier.

1. Slightly lift the upper baking rod and rotate the clasp 90 degrees to free the baking rod.

2. Lower the baking rod gently until it stops.

Improper use
Risk of damage to the appliance

- Do not bend the baking rod excessively when cleaning.

3. Once the cleaning is complete, bring the baking rod back to its original position and turn the clasp to affix it.

3.5 Vapor Clean

Vapor Clean is an assisted cleaning procedure that helps remove dirt and food residue. Thanks to this process, it is possible to clean the inside of the oven with great ease. Food residue is softened by the heat and water vapor, making them easy to remove.

Improper use
Risk of damage to surfaces

- Remove any food or spill residues from the inside of the oven.
- Carry out the operations for assisted cleaning only while the oven is cold.
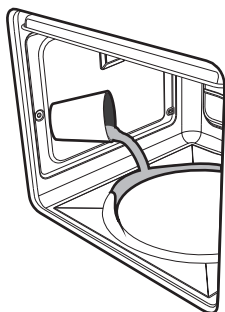
Preliminary operations

Before starting Vapor Clean:

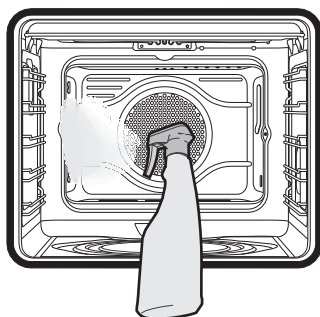- Remove all accessories inside the oven.

- Pour approx 40 cc of water on the bottom of the oven. Make sure it doesn't overflow out of the recess.

- Using a spray bottle, spray a solution of water and dish soap inside the oven. Aim the nozzle at the side walls, above, below and towards the deflector while spraying.

- Close the door.

We recommend at least 20 sprays.

Vapor Clean Settings

If the temperature inside the oven is higher than that allowed for the Vapor Clean cycle, it will immediately be paused and "Internal temperature too high, wait for cooling" will be displayed. Let the appliance cool down before starting the assisted cleaning function.

1. Select **Vapor Clean** from the "special features" menu.

special features
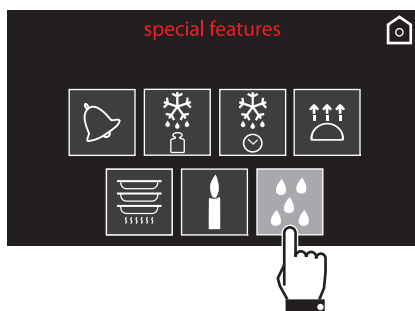
2. The length and temperature of the cleaning cycle will be displayed.

12:30
vapor clean
140°
00 h 18 m
press start to activate the function
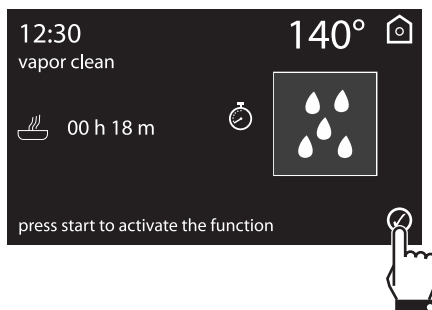
Temperature and duration settings cannot be changed by the user.

3. Press the ✅ symbol to confirm. The assisted cleaning cycle has begun.

```
12:30                    140°  ⌂
vapor clean

♨  00 h 18 m        ⏱       💧💧
                            💧💧
                            💧
vapor clean in progress
```
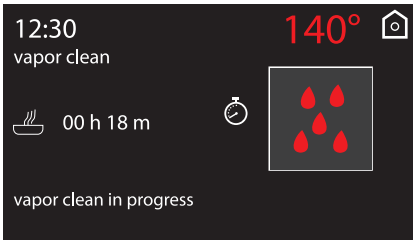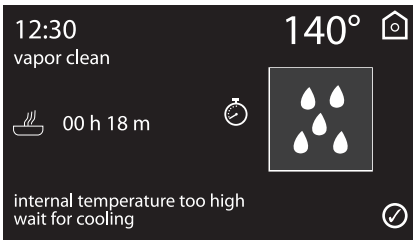
4. If the temperature inside the oven is too high, a buzzer will sound and a warning will appear, indicating you must wait for the oven to cool.
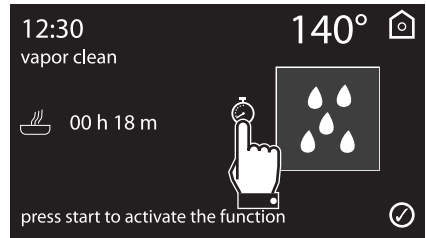
```
12:30                    140°  ⌂
vapor clean

♨  00 h 18 m        ⏱       💧💧💧
                            💧💧💧
internal temperature too high
wait for cooling                 ✅
```

5. A buzzer will sound at the end of the Vapor Clean cycle.

```
12:48                    140°  ⌂
vapor clean

♨  00 h 00 m        ⏱       💧💧
                            💧💧
                            💧
vapor clean ended
```
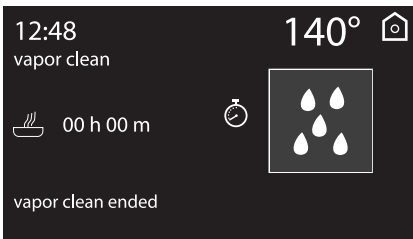
Setting the programmed Vapor Clean cycle

The Vapor Clean cycle can be set for a certain time, just like all the cooking functions.

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

```
12:30                    140°  ⌂
vapor clean

♨  00 h 18 m        ⏱       💧💧
                            💧💧
press start to activate the function  ✅
```

2. Enter the time you want the Vapor Clean function to end. For example, at 7:30 pm (19:00 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).

```
              end of function        ⌂
  AM    07      :    30
  7   1   3   4   5
  6   7   5   9   0        ✅
     3              2   6
```
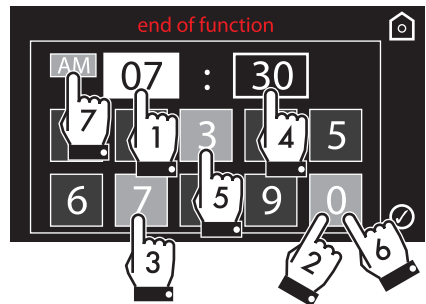
3. Press the ✅ symbol to confirm.

4. The appliance will wait until the appropriate start time to begin the cleaning cycle.

End of the Vapor Clean cycle

5. Open the door and clean the least-stubborn residue with a microfiber cloth.

6. Use a brass scratch-proof sponge on the toughest residues.

7. For fat residues, use products specifically formulated for cleaning ovens.

8. Remove any remaining water from inside the oven.

For greater hygiene and to ensure food does not absorb unpleasant odors, dry the inside of the oven using the convection setting at 320°F for about 10 minutes.

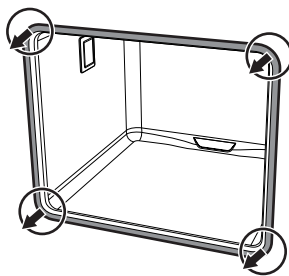We recommend using rubber gloves while carrying out these tasks.

To make it easier to manually clean the most hard-to-reach spots, we suggest removing the door.

3.6 Extraordinary maintenance

Removing and re-inserting the gasket

To remove the oven's gasket:
- Unhook the hooks located at the four corners and pull the gasket out.

To re-insert the oven's gasket:
- Hook the hooks located at the four corners of the gasket.

Tips for maintenance of the oven gasket

The oven gasket must be soft and elastic.
- To keep the gasket clean, use a soft sponge and rinse with warm water.

Live parts
Danger of shock

- Switch off the electrical supply to the appliance.
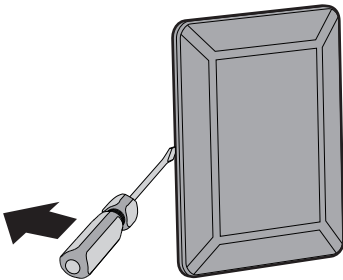
Replacing the oven light

Live parts
Danger of shock

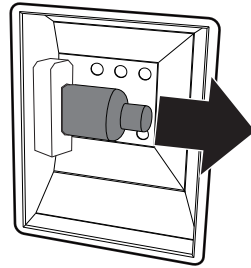- Switch off the electrical supply to the appliance.

1. Remove all accessories inside the oven.
2. Remove the frame supports for racks/ trays.
3. Remove the light cover using a tool (e.g. a screwdriver).

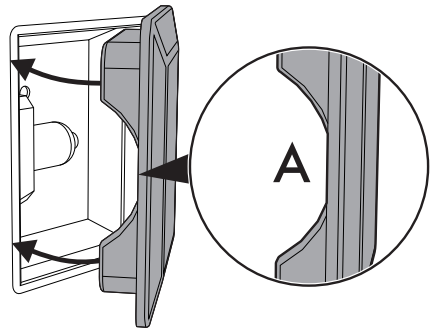Be careful not to scratch the enamel of the oven walls.

4. Loosen and remove the light bulb.

Do not touch the halogen bulb with your fingers; cover them with an insulating cloth.

5. Replace the bulb with a similar one (40 W).
6. Reattach the cover. Leave the inside of the glass molding (**A**) facing the door.

7. Press the cover firmly so that it adheres tightly to the light bulb holder.

What to do if...

The display is completely off:

- Check the main power supply.
- Check whether an omnipolar switch upstream from the oven feed line is in the "ON" position.

The appliance doesn't heat up:

- Check whether the "demo" mode has been set (for further details see the "Settings" section).

The controls do not respond:

- Check whether the "control lock" mode has been set (for further details see the "Settings" section).

The cooking times are longer than those indicated in the table.

- Check whether the "eco-logic" mode has been set (for further details see the "Settings" section).

After the automatic "pyrolytic" self-cleaning cycle it is not possible to select a function:

- Check whether the interlock device has been switched off. If it has not, the oven has a safety device that does not allow functions to be selected while the interlock device is active. This is because the inside of the oven is still very hot and cannot be used for cooking yet.

The display shows "Error 4".

- The door interlock device has not properly hooked to the door. This might be because the door was accidentally opened during its activation. Switch off the oven and switch it on again, waiting a few minutes before selecting a new cleaning cycle.

If the door is opened during a convection function, the fan stops:

- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat from escaping. When the door is closed, the oven will return to normal operation.

If the problem has not been resolved or there are other types of faults, contact your local technical assistance center.

If other "ERRx" error messages appear:

Note the error message, function and temperature set and contact Customer Service.