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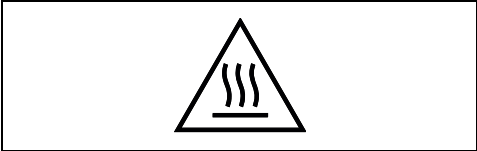
We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities. For further information on the product: www.smeg.com

PRECAUTIONS

General safety instructions

Risk of personal injury

- **CAUTION:** hot surfaces



- **CAUTION:** When in use, the appliance and its accessible parts become very hot. Small children should be kept away from the appliance.
- **CAUTION:** When in use, the appliance and its accessible parts become very hot. Do not touch the heating elements when in use.
- Protect your hands by wearing oven gloves when moving food inside the

oven.

- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must never play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly

- supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not pull the cable to unplug the appliance.
- Shut off the power supply during cleaning and maintenance procedures.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic sponges), rough materials or sharp metal scrapers on glass parts as they may scratch the surface and cause the glass to shatter. Use wooden or plastic utensils.
- Do not use the appliance if the glass is damaged. Contact technical assistance immediately.
- Do not sit on the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Racks and trays should be inserted as far as they will

go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.

- Do not use steam jets to clean the appliance.
- Do not use water jets to clean the appliance.
- Do not spray any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: never leave objects in the oven cavity.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not use plastic cookware or containers when cooking food.
- Do not use flammable food or liquid during cooking.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity. If necessary,

use the tray rack.

- If necessary, you can use the tray rack (supplied or sold separately depending on the model) by placing it on the bottom as a support for cooking.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

Installation and maintenance

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Installation and servicing should be carried out by qualified personnel in accordance with current

- standards.
- Have the electrical connection performed by authorised technical personnel.
 - The appliance must be connected to ground in compliance with electrical system safety standards.
 - Use H07RN-F cables withstanding a temperature of at least 90°C.
 - The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
 - If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
 - CAUTION: When positioning the appliance, make sure that the power cable is not tangled or damaged.
 - Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
 - Before performing any work on the appliance, switch off the power supply.
 - Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
 - Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.
 - The terminal indicated by the  symbol links up parts that are normally earthed. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.
 - WARNING: Make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior lighting bulbs.
 - The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.
 - This appliance can be used up to a maximum altitude of 2,000 metres above sea level.
- For this appliance**
- These appliances are intended to be used for commercial applications -

not for continuous mass production of food.

- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Have the condition of the components checked regularly by Technical Support.
- The A-weighted sound pressure level is below 70 dB (A).

Appliance purpose

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



This appliance may only be installed and used indoors.

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.

Manufacturer's liability

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

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

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.

Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life.

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.

To dispose of the appliance:

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

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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

To save energy

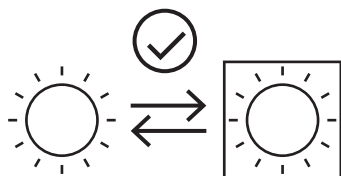
- Only preheat the appliance if the recipe requires you to do so.
- Unless otherwise indicated on the package, defrost frozen foods before placing them in the oven.
- When cooking several types of food it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal moulds: They help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- 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 oven clean at all times.

Light sources

- This appliance contains user-replaceable light sources.



- The light sources contained in the appliance are declared suitable for operation at ambient temperature $\geq 300^{\circ}\text{C}$ and intended for use in high temperature applications such as ovens.
- This appliance contains light sources of efficiency class "G".

Graphics instructions

The appliance and the user manual use the following pictograms:



Electric shock hazard



Connect the parts that are normally grounded together



Warning hot surface



Risk of burns

How to read the user manual

This user manual uses the following reading conventions:



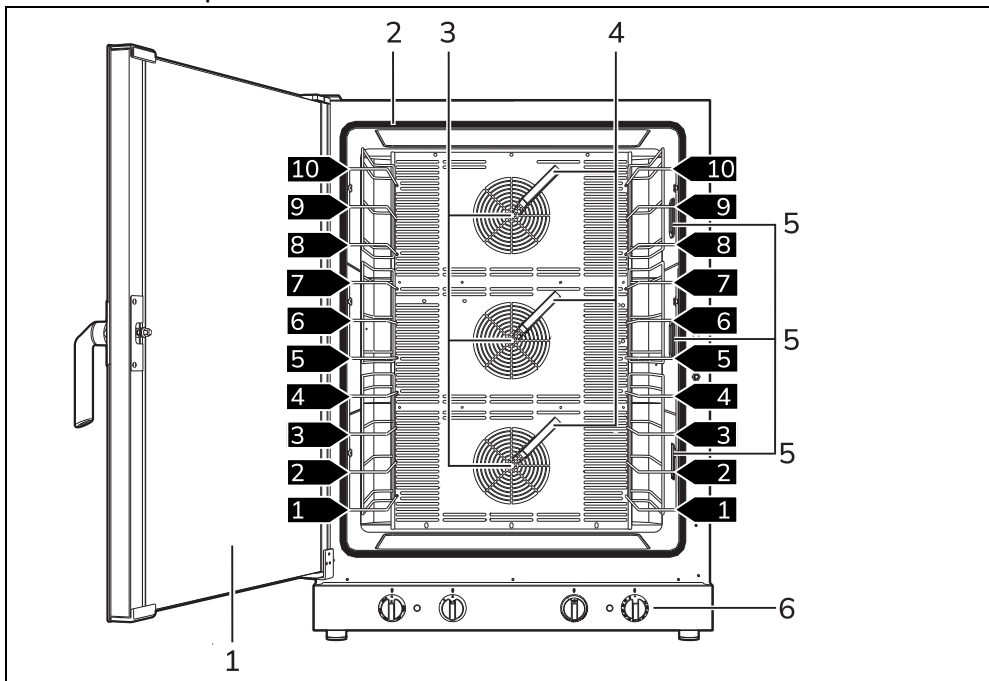
Warning/Caution



Information/Advice

DESCRIPTION

General description



1 Door

2 Seal

3 Fans

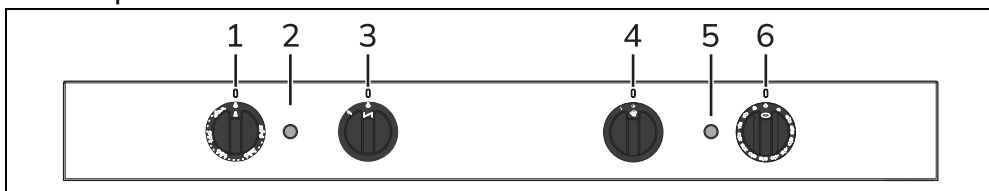
4 Water intake line

5 Oven lights

6 Control panel

1,2,3,4 Frame shelf

Control panel



1 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.

2 Thermostat indicator light

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

cavity is being kept constant.

3. Steam outlet adjustment knob

This two-position knob enables the steam which forms when cooking foods to be released whilst cooking is taking place. The outlet values range from 0 (closed) to 1 (open).

4. Humidification knob

Dispenses steam to improve cooking. Turn the knob clockwise to the 1 position. Steam

will be dispensed until the knob is released.



For humidified cooking, place the function/temperature knob at a temperature greater than 150°C.

5 Timer indicator light

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

6 Timer knob

This knob allows you to select manual or timed cooking. Turn the knob to the  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.

Other parts

Shelves

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

Internal ventilation

The internal fan is an integral part of the cooking process. It has two speed settings that you can adjust as you wish. The fan and cannot be disabled.

Oven lighting

The appliance's interior lighting comes on:

- when the door is opened.
- when it is in operation.

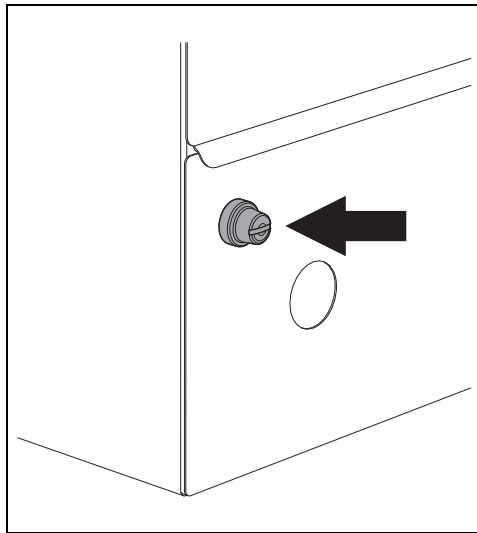
Safety thermostat

The appliance is equipped with a safety device that triggers in case of serious malfunction.

Only for the installer/technical support:

1. Unscrew the protective cover for the thermostat with the dedicated tool.

2. To reset the safety thermostat, press the button on the back.



Contact Technical Support immediately after the safety device has triggered to check if there are any faults.

Accessories



Not all accessories are available on some models.



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



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

USE

Preliminary operations



See General safety instructions.



The oven is designed for a maximum load of 18 kg.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see "CLEANING AND MAINTENANCE").

First heating

1. Set a cooking time of at least one hour (see paragraph "Using oven").
2. Heat the empty oven at the maximum temperature to remove any residues left by the manufacturing process.

During heating of the appliance

- ventilate the room;
- do not stay in it.

Using the Appliance



See General safety instructions.

Manual cooking

To switch on the appliance:

1. Select the temperature using the temperature knob.
2. Select the  symbol using the timer knob.

Timed cooking



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



The maximum settable time is 60 minutes.

1. Select the temperature using the temperature knob.
2. Select the cooking time using the timer knob.

Functions list



Some models do not come with all functions.

To start a function:

1. Select the temperature or the dedicated function using the temperature knob.
2. Select the function using the function knob or the humidification knob.
3. Select the cooking time (up to 60'), or set manual cooking  using the timer knob.

DEFROST



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



Turn the timer knob to the  symbol.

Cooking with humidification (on some models only)



The heat is distributed quickly and uniformly. Allows for optimal cooking



of foods such as baked potatoes, desserts, etc.

Turn the temperature knob to a value higher than 150°C and wait until the thermostat indicator light switches off before starting humidification.



It is recommended to keep the humidification knob turned for no more than 3 seconds at a time.



Oven humidification does not occur at temperatures below 150°C:

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.
- Turn the food to brown on both sides.
- 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 to be cooked for a few more minutes.

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.

Advice for cooking using fan assisted functions

The fan can operate at two different speeds:

- The maximum speed (MAX), associated with maximum circulaire heating element power, is suitable for high-temperature cooking and for large-size foods (cakes, meat, fish, first courses etc.).
- The minimum speed (MIN), associated with minimum circulaire heating element power, is suitable for delicate cooking and small-size foods (pastries and vegetables).

CLEANING AND MAINTENANCE

Cleaning the appliance



See General safety instructions.

Cleaning the surfaces

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

Ordinary daily cleaning

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

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

Cleaning the exhaust

For correct operation of the appliance and to avoid any risk of damage, the smoke evacuation area must be kept clean and dry on a regular basis.

Food stains or residues

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

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

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

Cleaning the door glazing

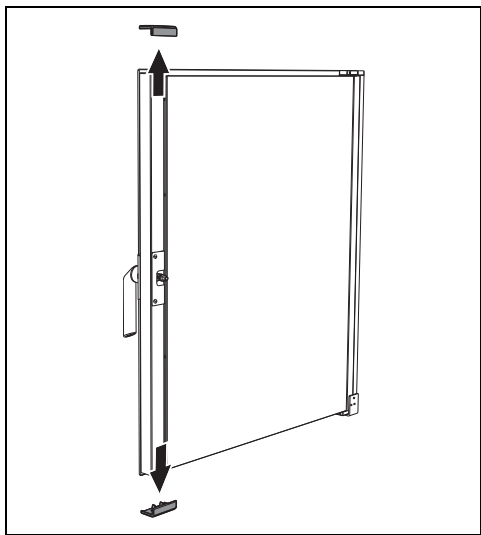
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

Removing the internal glass panes (only on swing door models)

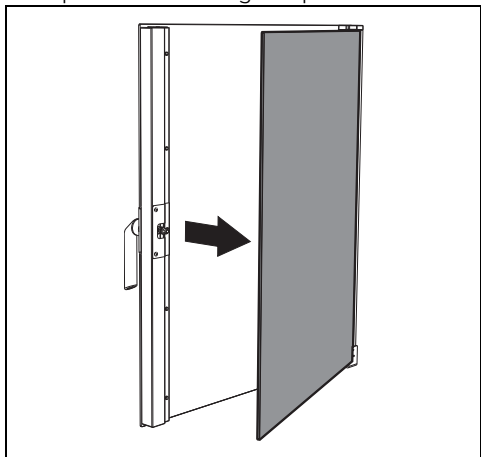
Cleaning the oven door is significantly facilitated as the internal glass pane can be opened.

1. Open the door.

2. Pull the upper and lower caps to remove them.

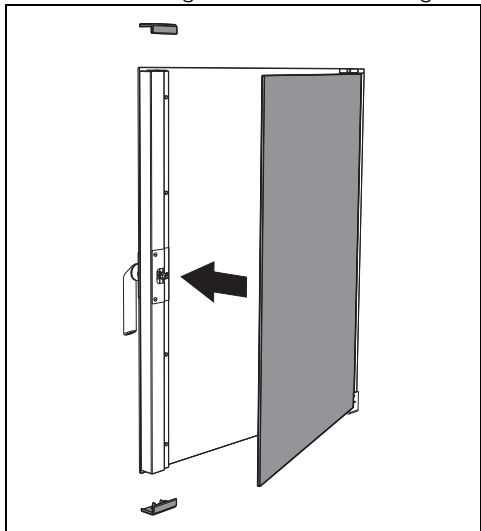


3. Open the internal glass pane.

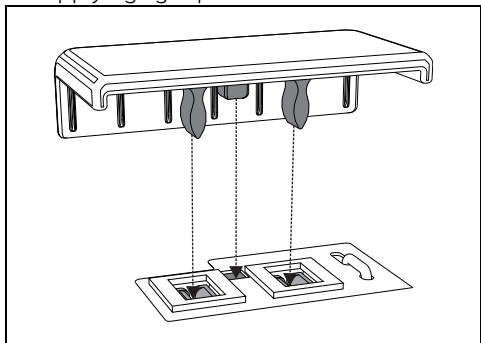


4. Clean both the interior and exterior of the glass panes. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.

5. After cleaning, reclose the internal glass.



6. Reposition the upper and lower caps, applying light pressure.



7. Close the door.

Cleaning the oven cavity

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

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

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

- the door;
- The rack/tray support frames.



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

Drying

Cooking food generates moisture inside the appliance. This is a normal phenomenon and does not affect the appliance's operation in any way.

Each time you finish cooking:

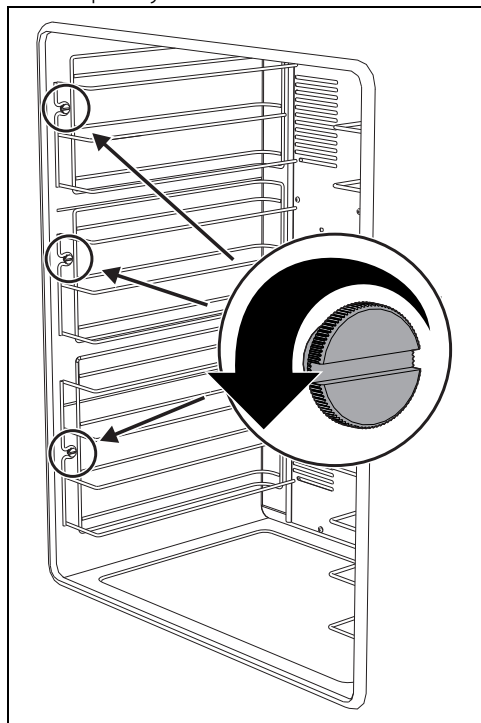
1. Let the appliance cool down.
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

Removing the tray support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

To remove the tray support frames:

1. Unscrew the fastening ring nuts completely.



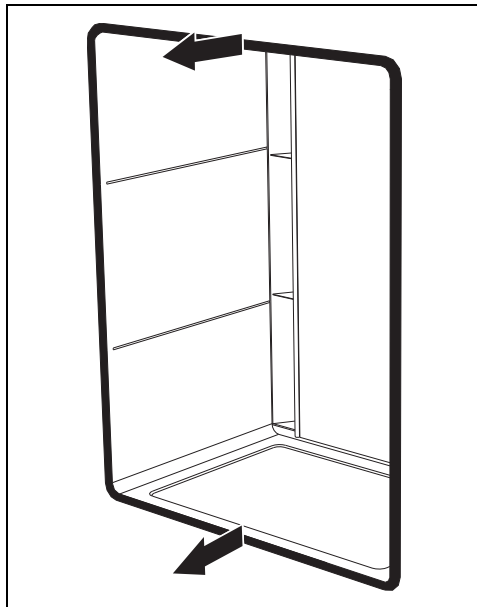
2. Remove the tray support frames from their seats on the deflector and remove them from the oven.
3. After cleaning, put the tray support frames back in the oven and fasten them with the fastening ring nuts.

Extraordinary maintenance

Removing and installing the seal

To remove the appliance seal:

- Pull the seal outwards to remove it.



To fit the appliance seal:

- Position the seal in the groove at the front, then press carefully down on it until it adheres to the face of the appliance.

Tips for maintenance of the appliance seal

The appliance seal should be soft and elastic.

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

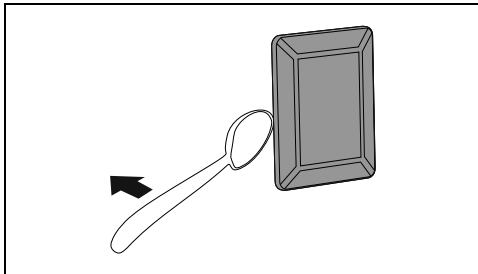
Replacing the internal light bulb



Power voltage
Danger of electrocution

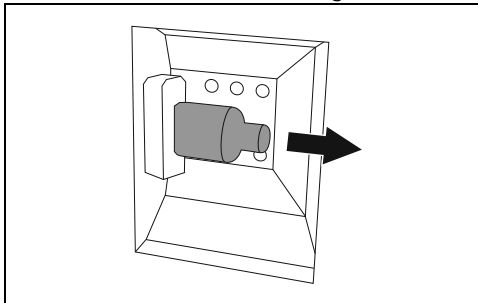
- Unplug the appliance.
 - Wear protective gloves.
1. Completely remove all accessories from inside the oven.
 2. Remove the rack/tray support frames.

3. Use a tool (e.g. a spoon) to remove the bulb cover.



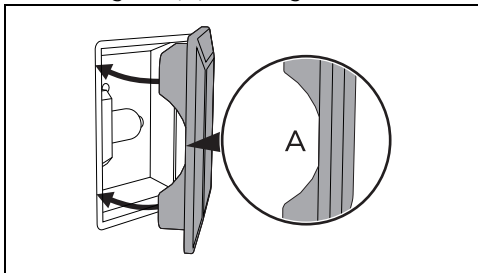
Take care not to scratch the enamel of the oven cavity wall.

4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

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



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

What to do if...

The appliance is not working properly:

- The timer knob is in the 0 position.
- 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 are off/have tripped.

The appliance cooks food either too slowly or too quickly

- The temperature setting is incorrect.

Moisture forms inside the appliance and on the food:

- The foods are being left in the appliance for too long after cooking. Do not leave them in the appliance for more than 15-20 minutes after the end of the cooking time.

This appliance meets current safety regulations 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 Technical Support, ensure that the procedures listed above have been performed.

Regular maintenance

- The appliance must be checked thoroughly by a qualified technician on a regular basis (at least once a year).
- Any maintenance work must only be performed by a qualified technician.
- Before performing any kind of maintenance, unplug the appliance from the mains and wait for it to cool down if it has recently been used.

INSTALLATION

Electrical connection



See General safety instructions.



If the phase voltage drops below 190V~, the performance of the appliance 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.

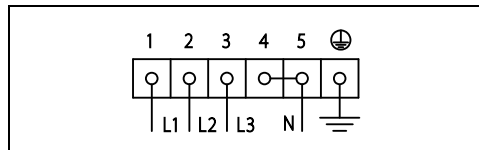
Do not remove this plate for any reason.

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

The appliance is provided with a five-core H07RN-F cable (5 x 1.5 mm² referring to the cross section of the internal conductor).

Connection modes

- 380-415 V 3N~



Five-core cable 5 x 4 mm².



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



The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

Fixed connection

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

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

Connection with plug and socket

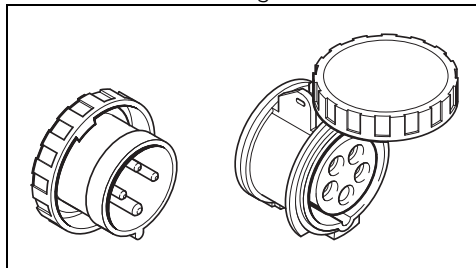
To connect:

- 380-415 V 3N~ with a 5 x 2.5 mm² five-core cable.

Check that the plug (not supplied) and power socket are compatible and of adequate capacity for the maximum current draw of the appliance.

Avoid using adapters and shunts as these

could cause overheating and a risk of burns.



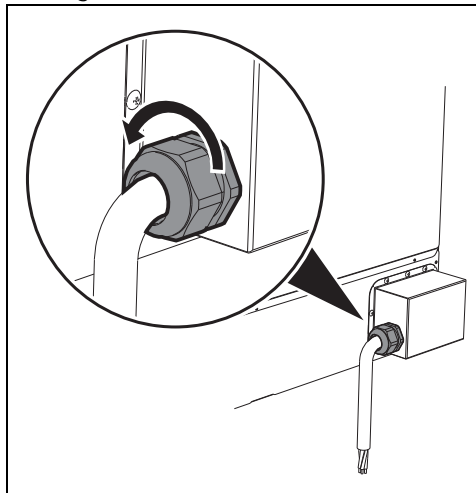
(Example of 32A plug and socket)

Cable replacement

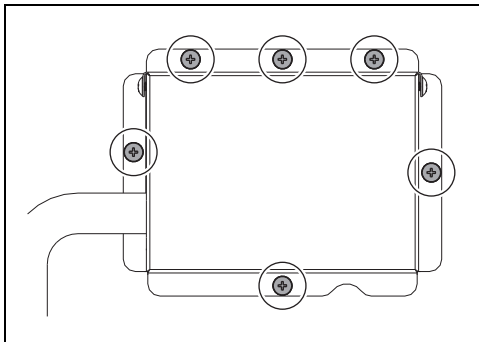


Power voltage
Danger of electrocution

- Disconnect the mains power supply.
 - Replacement of the electrical connection cable must only be carried out by qualified technical personnel.
1. Unscrew the cable gland on the back of the appliance, slide it along the entire length of the cable and remove it.



2. Unscrew the screws shown in the figure and remove the external cover from the terminal board .



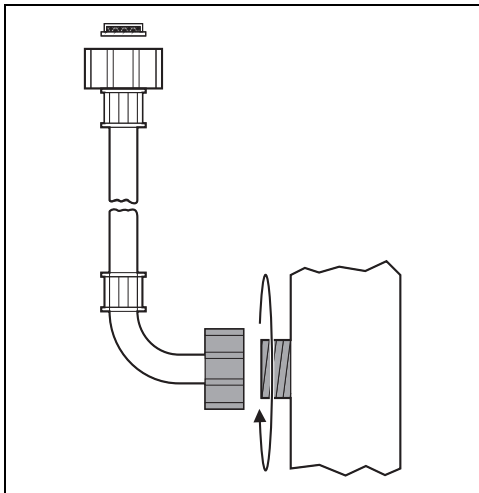
3. Replace the cable.
4. Make sure that the cables follow the best route in order to avoid any contact with the appliance.
5. Follow the instructions in reverse to replace the cover and the cable gland.

Water connection

Improper use Risk of damage 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 a minimum of 0.05 MPa and a maximum of 0.5 MPa.

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



Positioning



See General safety instructions.



Improper installation
Risk of injury

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



Heat production during appliance operation
Risk of fire

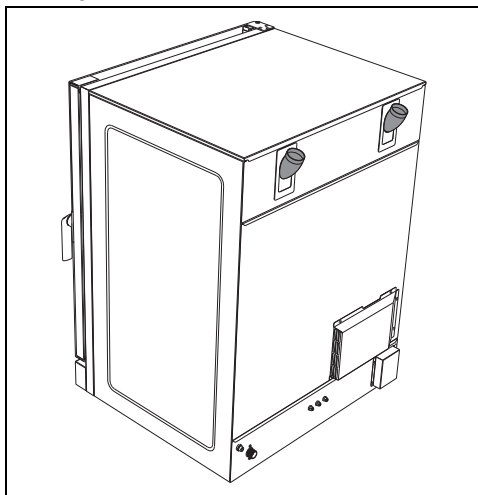
- Veneers, adhesives or plastic coatings on adjacent furniture should be able to withstand temperatures of at least 90°C.

Levelling

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

Steam outlet pipe

There are two exhaust flues on the back of the appliance (depending on the model) to discharge the steam produced during cooking.



These must be left free of any obstruction. Avoid crushing and contact with any walls.

Multiple installations



Weight: 101Kg

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.



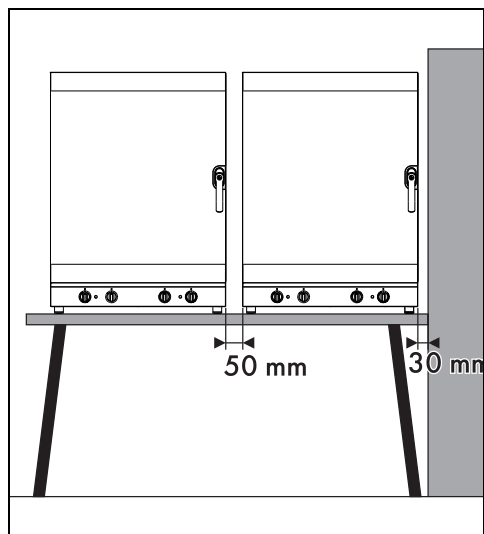
Do not install the appliance on the floor.

Multiple installations

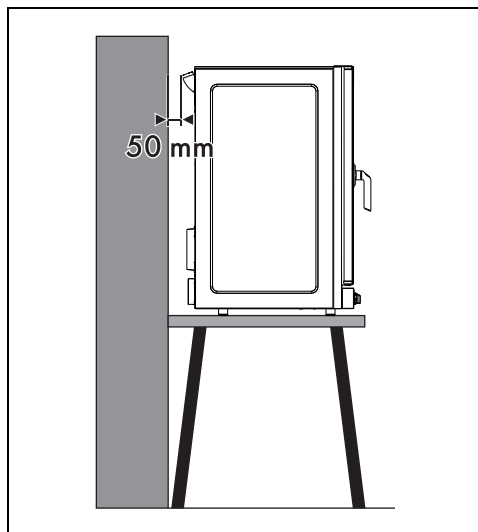


Improper installation
Risk of damage to the appliance

- It is not possible to stack the appliances one on top of another without having first installed the appropriate stacking kit (available on request). This kit must be fitted to both appliances.



The appliance must be installed on a worktop.



High food temperature
Danger of burns

- For safety reasons, DO NOT position the uppermost tray at a height above 160 cm.
- If necessary, it is MANDATORY to apply the supplied adhesive label at the height indicated in the figure above.

