

## IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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We recommend that you read this manual carefully. It includes all the instructions on maintaining the esthetic qualities and functionality of the appliance you have purchased. For more information about the product: <https://www.smeg.com>

## IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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

**OWNER:** Please retain these instructions for future reference and pass them on to any future user.

**IMPORTANT:** Save these instructions for the local electrical inspector's use.

**NOTICE:** This appliance must be installed solely and exclusively by a qualified technician. Any technical procedures must be carried out by an authorized technician.

### READ AND SAVE THESE INSTRUCTIONS

#### Recognize safety information

The safety messages will inform you of potential hazards, how to avoid the risk of injury and what can occur if the instructions

are not followed.



#### WARNING

- This indicates that death or serious injuries may occur as a result of non-observance of this warning.

## Injury to persons



### WARNING

- This appliance complies with current safety regulations. Improper use of this appliance can lead to personal injury and property damage
- During use, the appliance and its accessible parts become very hot. Small children must be kept away from the appliance.
- Do not touch the inside of the device. During use the appliance and its accessible parts become very hot even if they remain dark in color. The oven cavity can be hot enough to cause burns.
- To reduce the risk of fire, electric shock, personal injury or damage when using the device, follow these safety precautions:
  - During and after use, do not touch the inner areas of the oven cavity until they have had sufficient time to cool.
  - Do not allow clothing or any flammable material to come in contact with hot surfaces. If personal clothing or hair catch fire, roll on the ground to extinguish the flames.
  - Tie up hair to prevent it from catching fire.
  - **WEAR APPROPRIATE CLOTHING:** Never wear loose or dangling clothing when using the appliance.
  - During and immediately after use, do not hang or place objects on any part of the appliance.
  - Protect your hands by wearing oven gloves when moving food inside the oven.
  - Use only dry potholders: wet potholders on hot surfaces can cause steam burns. Do not let the potholder touch hot heating elements. Do not use towels or other bulky cloths.
  - Never attempt to extinguish flames/fire with water. Turn off the appliance and cover the flame with a lid or a fire



### CAUTION

- This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.



### NOTES

- This indicates important information and/or suggestion.

## General safety instruction



### CAUTION

- This appliance is NOT designed for installation in manufactured (mobile) homes, on a boat or in recreational vehicles (RVs).
- DO NOT install this appliance outdoors.
- This unit is designed as a cooking appliance. For safety purposes, never use it for warming the room or as a space heater.



### WARNING

- Never allow children to play with packaging material.
- DO NOT modify or alter the construction of the appliance.
- Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.
- Do not step, lean or sit on the door appliance, it can result in serious injuries and cause damage to the appliance.
- Make sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable codes.

blanket, or use dry chemicals or foam fire-extinguishers. Alternatively, use sodium bicarbonate.

- Make sure to have foam fire-extinguishers close to the appliance.
- Use a fire extinguisher ONLY if it is Class ABC, you know how to use it, the fire is small and contained near the appliance, the fire department has already been alerted and you can fight the fire keeping your back to the exit.
- It is important for your safety to install a smoke detector near the kitchen.
- This appliance may be used by children and by persons with reduced physical, sensory or mental capacity, or without sufficient experience or knowledge, provided that they are supervised or instructed by adults who are responsible for their safety.
- Activate the system lock so that children cannot inadvertently turn on the appliance.
- Children's skin is much more sensitive to high temperatures than that of adults. Do not allow children to touch the door glass, control panel and ventilation slots.
- Children should not play with the appliance.
- Keep children away unless they are constantly supervised.
- Do not allow children to approach the appliance when it is in operation.
- Pets should not be near the appliance while it is in operation.
- Cleaning and maintenance should not be performed by children without supervision.
- Before manually cleaning any part of the appliance, make sure all controls are off and the appliance is cool. Cleaning the hot appliance can cause burns.
- Cooking process should always be kept under control. A short cooking process must be continuously surveyed.
- Never leave the appliance unattended during cooking operations where fats or

oils could overheat and take fire. Be very careful.

- Do not leave food in the appliance for a long period of time, this may cause food poisoning or illness.
- Do not introduce sealed cans for canning or reheating food. Risk of injury caused by increased pressure.
- Risk of injury caused by food.
- Do not touch a red-hot pan, risk of burns.
- Do not pour water directly on very hot trays.
- Keep the door closed while cooking or baking.
- If you need to move food or at the end of cooking, open the door 1" 15/16 (50 mm) for a few seconds, let the steam come out, then open it fully.
- Do not insert sharp metal objects (knives and utensils) into the slots.
- Turn off the appliance after use.
- Risk of injury from electric shock.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS INSIDE OR NEAR THE APPLIANCE.**
- **DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.**
- **DO NOT MODIFY THIS APPLIANCE.**
- Do not pull the cable to remove the plug.
- Damage to the device may compromise your safety; do not use it if damaged.
- **DO NOT USE THE APPLIANCE** if the door is warped, if door hinges are loose, if abnormal holes or cracks are visible, and if the power cord is damaged.

#### Damage to the appliance

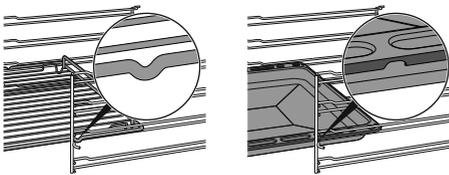


### WARNING

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges), rough or abrasive materials or sharp metal scrapers on glass parts as this could

scratch the surface and break the glass. If possible, use wooden or plastic utensils.

- Do not sit on 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).
- 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.



- Always place racks and trays in the desired position while the oven cavity is cold. If it is necessary to move racks and trays while the oven cavity is hot, take care that the potholder does not come in contact with the heating element.
- Do not use steam jets to clean the appliance.
- Do not use any spray products near the appliance.
- **DO NOT USE FLAMMABLE PRODUCTS FOR CLEANING THE APPLIANCE.**
- Do not clean, scrub, damage or remove the seal, which is essential for a good, airtight seal during cooking. Replace the seal if it is damaged or encrusted with food residue.
- Do not block openings, ventilation slots and heat dissipation vents. Covering the ventilation vents may cause the appliance to overheat.
- Fire hazard: never leave objects in the oven cavity.
- **DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.**
- Do not use this appliance as storage

space.

- Do not use plastic dishes or containers for cooking or baking food.
- Do not place sealed tins or containers in the oven cavity.
- Remove all trays and racks which are not required during cooking.
- **DO NOT COVER ANY PART OF THE APPLIANCE WITH ALUMINUM OR TIN FOIL SHEETS.** The use of aluminum covering may cause electric shock or fire hazard or obstruct the flow of heat and air. The foil is an excellent thermal insulator because it allows heat to be trapped underneath it. This can interfere with cooking and damage the enamel of the oven cavity.
- Prevent the aluminum foil from coming into contact with the heating elements.
- Do not place pots or pans directly on the bottom of the oven.
- 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 cavity.
- Be careful of spilling food with high sugar and acid content (fruit juices, cakes, tomatoes, milk, etc.), this may cause discoloration of enamel. Discoloration does not change the properties of the enamel; do not attempt to remove these stains.
- Be careful when cooking foods with high alcohol content (rum, brandy, bourbon, etc...). The alcohol content in food is highly flammable and can damage the oven cavity.
- Do not use the open door to place pans or trays on the internal glazing pane.
- Do not use the open door as a lever to move the appliance into place.
- Do not apply excessive pressure to the door when it is open.
- Do not use the handle to lift or move this

appliance.



## NOTES

WHEN FIRST USING THIS APPLIANCE, FOLLOW THESE INSTRUCTIONS CAREFULLY:

- Set a cooking time of at least one hour.
- Heat the empty oven compartment at the maximum temperature to burn off any residues left by the manufacturing process.
- Cold temperatures can damage electronics. When using the appliance for the first time or when it has not been used for a long period of time, make sure that the appliance has been left in an environment with a temperature above 32°F/0°C for at least three hours before turning it on.

WHEN HEATING THE APPLIANCE:

- air the room;
- don't stay.
- If the appliance is built-in behind a cabinet door, do not close the door while it is in use. Closing the cabinet door may cause damage to the appliance, leave the cabinet door open until the appliance has cooled down completely.
- Do not attempt to use the appliance during a power failure.



## CAUTION

- In hot and humid environments, there is a greater likelihood of infestation given by pests, and this could damage the appliance. Make sure to keep the appliance clean at all times. Damage caused by pests is not covered by the warranty.
- 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.

## Appliance purpose



## CAUTION

This appliance is intended to be used in household and similar applications such as:

- In kitchen areas provided for employees in shops, offices and other work environments.
- In farms/farmhouses.
- By guests in hotels, motels and other types of residential environments.
- In bed and breakfasts.

For this appliance



## CAUTION

- Do not lean or sit on the door when it is open.
- Make sure that no objects are stuck in the doors.
- Do not install/use the appliance outdoors.
- (on some models only) Only use the temperature probe provided or recommended by the manufacturer.
- This appliance can be used up to a maximum altitude of 4000 meters above sea level.
- The bulbs used in this appliance are specific for household appliances; do not use them for home lighting.

Installation and maintenance



## WARNING

- Ask the installer to show the circuit breaker and fuse to prevent damage to people or the appliance during future maintenance.
- This appliance must be correctly installed and grounded by a qualified technician.
- Refer to the installation manual for further details.
- Do not repair or replace any part of the appliance unless specified in this

manual.

- Before replacing the bulbs inside the oven cavity, it is necessary to turn off the general power supply.
- The bulb guards are made of glass; handle them carefully to prevent them from breaking. Risk of injury.
- Make sure the appliance is not hot while the bulbs are being replaced.
- The appliance door is heavy, use both hands to remove it.
- The appliance door is made of glass elements, handle with care to avoid breakage. Risk of injury.
- Do not grip the appliance door by the handle but only by the side, failure to grip the door properly may result in injury.
- Do not force the appliance door open or closed. The hinges could be damaged and cause damage and injury.
- Do not rest the appliance door on pointed objects, this may cause the glass to break.
- Do not use this device if it is not working properly or if it has been damaged. In such a case, contact customer service.

### Proposition 65 Warning

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:



**WARNING**  
**State of California propositions 65**  
**Warning**

- Cancer or Reproductive Harm

More informations:  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

### Manufacturer's liability

The manufacturer accepts no liability for damage to persons or property caused by:

- use of the appliance in any way other than stipulated herein;

- failure to comply with the instructions in the User Manual;
- tampering with any part of the appliance;
- use of after-market replacement parts.

### Identification plate

- The identification plate contains model, technical data, serial number and brand name of the appliance.
- It is the responsibility of the installer to comply with the installation information specified on the identification plate.
- Identification plates are visibly placed on the back of the appliance or on the frame of the oven cavity.
- THE IDENTIFICATION PLATE SHOULD NEVER BE REMOVED.

### Disposal



**WARNING**

Entrapment risk for children. Before you throw away an old appliance:

- Remove the doors.
- Leave the racks and the trays positioned so that children cannot easily climb inside.
- Do not leave the packaging or any parts of it unattended.
- Destroy or recycle cardboard, plastic bags, and any outer packaging material immediately after unpacking the appliance. Children should NEVER use these items for play. They can cause suffocation and death.



**CAUTION**

- Take the appliance to a suitable recycling center for electric and electronic waste, or return it to the dealer when purchasing an equivalent product, as a one-on-one exchange.

Before you throw away an old appliance:

- Unplug the power cord plug.
- Cut the power cord.
- Do not allow children to climb, stand on,

or attach themselves to the appliance's racks and trays.

- Do not allow children to play with the appliance.

## To save energy

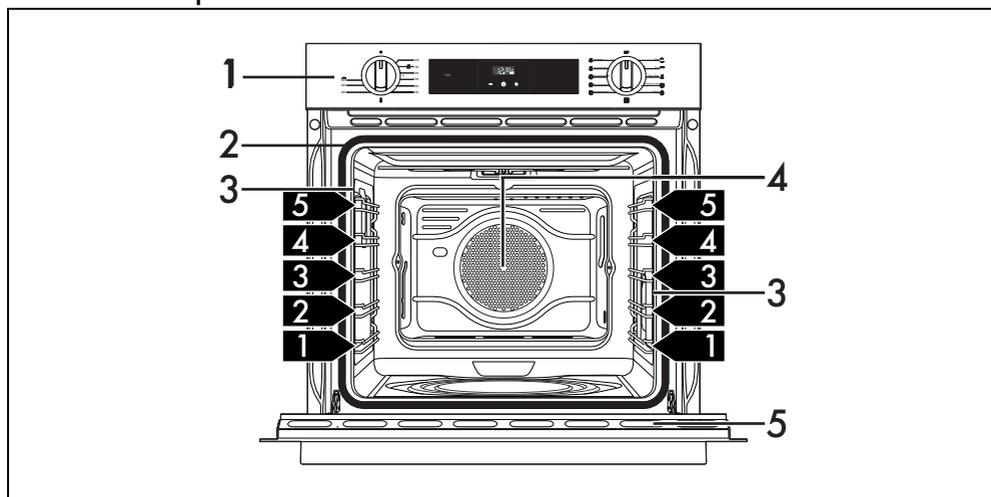
It is highly recommended to follow the recommendations below to reduce energy consumption.

- Only preheat the appliance if the recipe requires you to do so.
- In all functions, avoid opening the door during cooking.
- Unless otherwise indicated on the packaging, defrost the frozen food before placing it in the oven cavity.

- In case of multiple cooking, it is advisable to cook the products one after the other to make the most of the already hot oven cavity.
- It is preferable to use dark metal pans, which help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- 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.
- Keep the inside of the oven clean at all times.

## DESCRIPTION

### General description



1 Control panel

2 Gasket

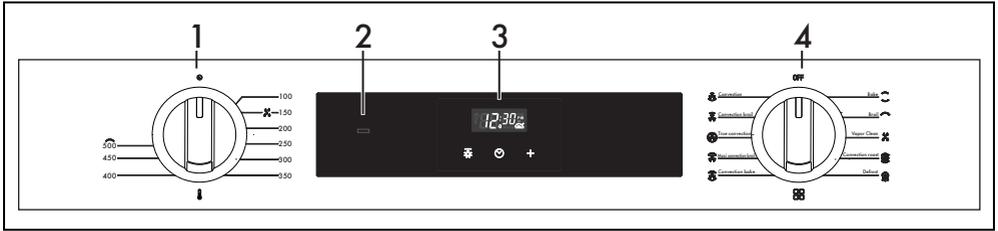
3 Light bulb

4 Fan

5 Door

 1,2,3 Frame shelf

# Control panel



## 1 Temperature knob

This knob allows you to select the cooking temperature and the Vapor Clean temperature (selected models only).

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

## 2 Thermostat indicator light

When the indicator light is flashing, it indicates that the oven is heating up to reach the set temperature. Once the temperature has been reached, the light remains lit until the oven is turned off.

## 3 Programmer clock

Useful for displaying the current time, set the minute minder time, set the cooking time, set the timer, and turn the light inside the appliance on/off.

## 4 Function knob

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

## Other parts

### Positioning shelves

The appliance has shelves for positioning trays and racks at various heights. The insertion heights are indicated from the bottom upwards.

### NOTES

- Any telescopic rails can be hooked up to the fifth shelf from below. The sixth shelf does not allow the rails to be hooked.

### Cooling fan

The fan cools the appliance and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a short period of time even after the appliance has

been turned off.

### Oven cavity lighting

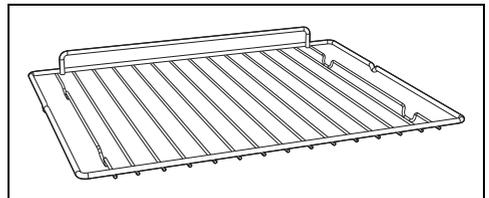
The internal lighting of the device is turned on/off only by pressing the decrease value button



### Accessories

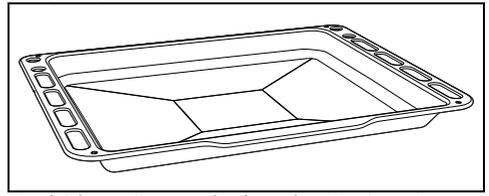
- Not all accessories are provided on all models.
- Accessories that may come into contact with food are made of materials that comply with all legal provisions in force.
- Original accessories supplied or optional can be purchased at authorized service centers. Only use original manufacturer's accessories.

### Rack



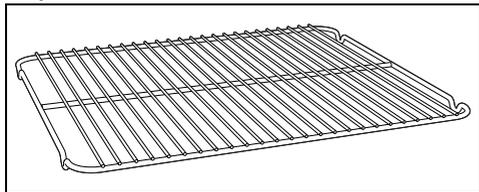
Used for supporting containers with food during cooking.

### Deep tray



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

## Tray rack



To be placed over the top of the oven tray; for

cooking foods which may drip.

## USE

### Preliminary operations



#### WARNING

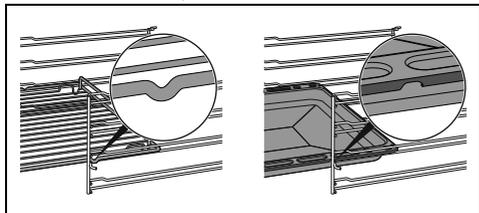
- Remove all protective film from the outside and inside of the appliance and accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see chapter "CLEANING AND MAINTENANCE").

### 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 the rack from being removed accidentally must face downwards and towards the back of the oven cavity.



#### NOTES

- Gently insert racks and trays into the oven until they come to a stop.
- Clean the trays before using them for the first time to remove any manufacturing residues.

### Using the oven



#### WARNING

#### Switching on the appliance

To switch the appliance on:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.



#### NOTES

- Ensure that the programmer clock shows the cooking duration symbol  otherwise it will not be possible to turn on the oven.  
Press the  button to reset the programmer clock.

### List of traditional cooking functions

#### Bake



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

## Broil



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

## Vapor Clean



This function makes cleaning easier using the steam produced by a little quantity of water poured onto the appropriate drawing placed on the bottom.

## Convection roast



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

## Defrost



Rapid defrosting is helped by switching on the fan provided and the top heating element that ensures uniform distribution of low temperature air inside the oven.

## 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.

## Maxi convection broil



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

## True convection



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

## Convection broil



Through the combined action of the fan and the heat of the central element only, this function is perfect for rapid cooking and au gratin cooking of small quantities of food (particularly meats), by bringing together the dietary advantages of the broiler and the even cooking of the fan.

## Convection



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

## Programming clock



Value decrease key and switching the internal light on/off

 Clock key

 Value increase key

## NOTE

- Ensure that the programmer clock shows the cooking duration symbol  otherwise it will not be possible to turn on the oven.  
Press the key  to reset the programmer clock.

## Setting the time

### NOTES

- If the time is not set, the oven will not switch on.

On the first use, or after a power failure, the digits  will be flashing on the appliance's display.

1. Keep the clock button  for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set via the value increase button  and value decrease button . Keep the button pressed in to increase or decrease rapidly.
3. Wait 7 seconds. The dot between the hours and the minutes stops flashing.

The symbol  on the display indicates that the appliance is ready to start cooking.

### NOTES

- To change the time, hold down the value increase button  and value decrease button  at the same time for two seconds, then set the time.

## Minute minder time

### NOTES

- The minute minder timer does not stop the cooking operation but rather informs the user when the set time has run out.

The minute minder time can be activated at any time. On the first use, or after a power failure,

the digits  will be flashing on the appliance's display.

1. Keep the clock button  pressed for two seconds. The display shows figures  and the symbol  flashing between the hours and minutes.
2. Use the value increase  and value decrease  buttons to set the number of minutes required
3. Wait approx. 5 seconds without pressing any button to finish setting the minute minder.

The current time and the symbol  appear on display.

4. A buzzer will sound when the set time is reached.
5. Press the value decrease button  to turn the buzzer off.

### NOTES

- The minute minder timer can be set from 1 minute to a maximum of 23 hours and 59 minutes.

## Timed cooking

### NOTES

- 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.

1. Keep the clock button  pressed for two seconds. The display shows figures

 and the symbol  flashing between the hours and minutes.

2. Press the clock button  again. On the display the digit  displays alternating with the

digit  and the symbol  **auto** flashes under the minutes.

3. Use the value increase  and value decrease  buttons to set the required minutes of cooking.

4. Select a function and a cooking temperature.

5. Wait approx. 5 seconds without pressing any button in order for the function to activate. The current time and the symbol

**auto** will appear on the display. At the end of cooking the heating elements will be deactivated. On the display, the symbol

 turns off, the symbol **auto** flashes and the buzzer sounds.

6. To turn the buzzer off, simply press one of the programmer clock buttons.

7. Press the clock button  to reset the programmer clock.

## NOTES

- It is not possible to set a cooking time of more than 10 hours.
- To cancel the set programming press and hold down the value increase  and the value decrease  buttons at the same time and then turn the oven off manually.

### 12h or 24h format

The default mode is 12h format.

1. Keep the value increase button  for a few seconds. The symbols **AM** or **PM** disappear on the display and 24 h format is set.

2. Keep the value increase button  for a few seconds to return to the 12 h format.

### Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the value increase  and value decrease  buttons at the same time.

2. Press the clock button . On the display the digit  appear.

3. Press the value decrease button  to select a different buzzer tone

( or ).

### Cooking tips

#### General tips

- Use a fan 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).
- To prevent condensation from forming on the glass, hot food should not be left inside the oven for too long after cooking.

#### Tips for cooking meats

- Cooking times vary depending on the thickness and quality of the meat, and on consumer tastes.
- For meat and potatoes, it is recommended from time to time to turn and/or mix the food to obtain a uniform browning on all sides.
- 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.
- For low temperature cooking, brown the

meat in a pan for a few minutes on all sides before baking in the oven.

**Advice for cooking with the Grill**

- 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.
- When using the convection broil function (if any), it is recommended to preheat the oven cavity before grilling.
- We recommend placing the food at the center of the rack.
- With the broil function, we recommend that you set the temperature to the maximum value to optimize cooking.

**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/10°C, selecting a longer baking time if necessary.

**Tips for cooking on two shelves:**

- It is recommended to have 2 racks (can be requested to Authorized Assistance Centers).
- To facilitate the flow of air, place the molds/

pans in the center of the racks and make sure that their width/diameter does not exceed 11" 13/16 (300 mm).

- Position the racks keeping an empty level between them.
- Depending on the food and the increased load inside the cavity, cooking on two levels may take a few minutes longer than on a single shelf.
- The functions indicated for cooking on two shelves are TRUE CONVECTION and EUROPEAN BAKE +.

**Tips for defrosting and leavening**

- Place frozen foods without their packaging in a lidless container on the first shelf of 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 successful proving, a container of water should be placed in 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.

**Mini guide to accessories**



Rack

We recommend the use of the grill as a support surface for baking molds/casseroles.

In the absence of the baking tray grill, the grill can be used as a base for grilling with the deep baking tray placed on a shelf below to collect the juices.



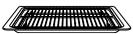
Deep tray

We recommend the use of the deep baking tray for cooking on one level only.

Place the deep baking tray on the center shelf when using the fan-assisted functions. When

using the BAKE function,  place the deep baking tray on the required shelf.

Place the baking tray on the last shelf with the baking tray grill to cook in BROIL mode .



Tray rack

We recommend using the baking tray grill as a base for food to grill. The pan below collects the juices from the grills.

## Discover the recipes

To consult the recipes developed for various categories of food and for more information on cooking suggestions, we recommend visiting the

dedicated page on the [www.smeg.com](http://www.smeg.com) website, which can be reached using the QR code on the leaflet supplied with the product.

# CLEANING AND MAINTENANCE

## Cleaning the appliance



### WARNING

#### Surface cleaning

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

#### Ordinary daily cleaning

Always use specific products only 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 microfiber cloth.

#### Food stains or residues

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

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

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;



### NOTES

- 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.

#### 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:

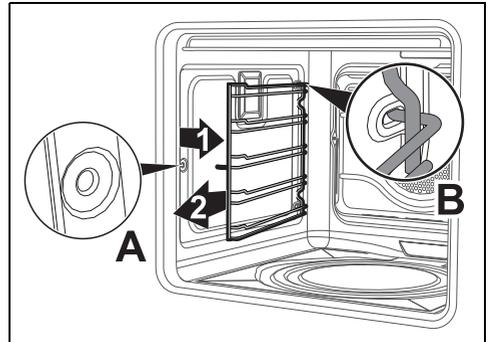
1. let the appliance cool down;
2. Remove any dirt from inside the appliance.
3. Dry the interior of the appliance with a soft cloth.
4. Leave the door open until the inside of the appliance has dried completely.

#### Removing racks/trays support frames

Removing the rack/tray support frames makes it easier to clean the sides of the oven.

To remove the rack/tray support frames:

1. Pull the frame towards the inside of the oven cavity to release it from groove A.
2. Slide the frame out of the slots at the back B.



When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

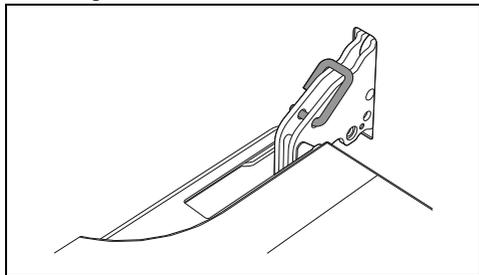
## Cleaning the door

### Removing the door

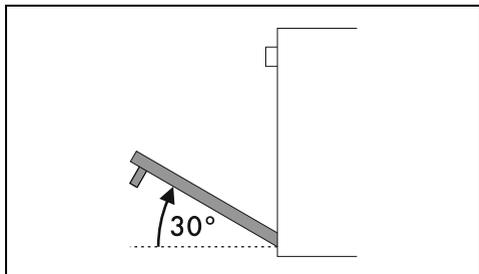
For easier cleaning it is recommended to remove the door and place it on a towel.

To remove the door proceed as follows:

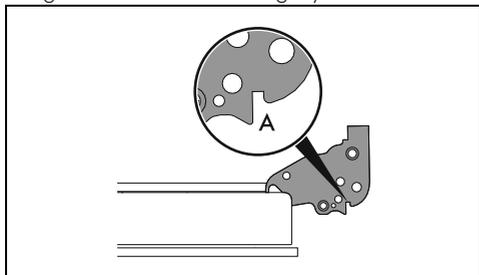
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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



3. To reattach the door, insert the hinges into the slots on the oven, making sure that grooved sections **A** fit tightly in the slots.



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

### Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent paper towels. If there are tough to clean spots, use a damp sponge and regular detergent.

## Vapor Clean

### WARNING

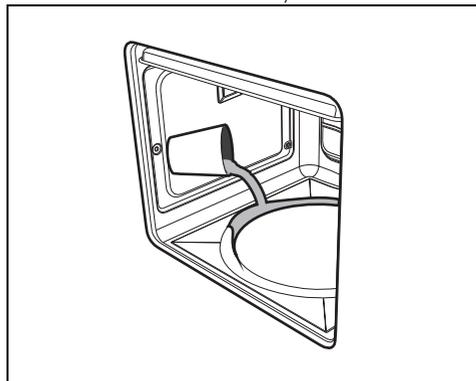
### NOTES

- The Vapor Clean function is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapor for easier removal afterwards.

### Preliminary operations

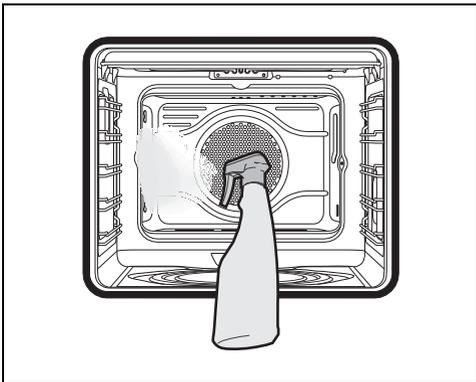
Before starting the Vapor Clean function:

- Remove all accessories inside the oven.
- Remove any food residue inside the appliance.
- Perform the Vapor Clean function only when the appliance is cold.
- Remove the temperature probe (where fitted).
- Remove the self-cleaning panels (where fitted).
- During the assisted cleaning cycle, wash the self-cleaning panels (where fitted), which were previously removed, separately in warm water and a small amount of detergent.
- Pour approx. 4 fl. oz. (120 cc) of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



- Spray a water and mild liquid detergent inside the oven using a spray nozzle. Direct the spray against the side walls, upwards,

downwards and towards the deflector.



- Close the door.

### NOTE

- We recommend spraying approx. 20 times at the most.

### Vapor Clean cycle setting

5. Turn the function knob to the  symbol and the temperature knob to the  symbol.
6. Set a cooking time of 18 minutes using the cooking time procedure described in more detail in "Programmed cooking".
7. The Vapor Clean cycle starts approximately 6 seconds after the last press on the programmer buttons.
8. At the end of the Vapor Clean cycle, the timer will deactivate the oven heating elements, the buzzer will start to sound and the numbers on the dial will flash.

### End of the Vapor Clean cycle

9. Open the door and wipe away the less stubborn dirt with a microfiber cloth.
10. Use an anti-scratch sponge with brass filaments on tougher encrustations.
11. In case of grease residues, use specific oven cleaning products.
12. Remove the water left inside the oven.
13. For improved hygiene and to avoid food being affected by any unpleasant odors, we recommend drying the oven using a

convection function at 320°F for approximately 10 minutes.

### NOTES

- We recommend to use rubber gloves for these operations.
- For easier manual cleaning of the parts that are difficult to reach, it is recommended to remove the door.

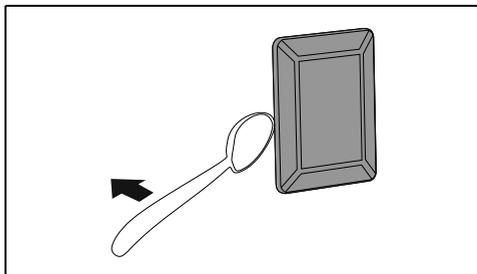
### Extraordinary maintenance

#### Replacing the oven light

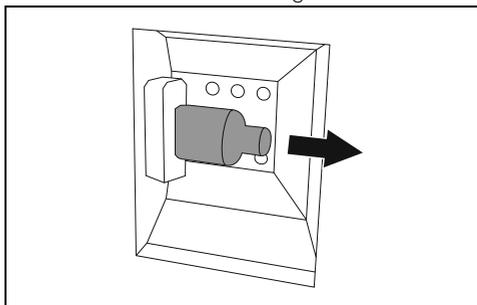
### WARNING

- Unplug the appliance.
- Wear protective gloves.

1. Remove all accessories inside the oven.
2. Remove the frame supports for racks/trays.
3. Use a tool (e.g. a spoon) to remove the bulb cover.



4. Loosen and remove the light bulb.



### NOTES

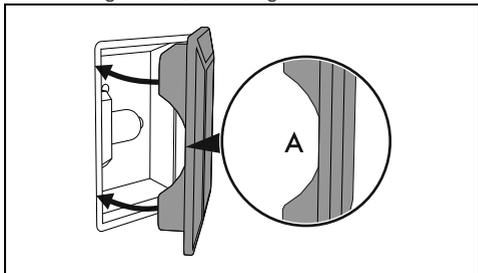
- Be careful not to scratch the enamel of the oven walls.

5. Replace the bulb with a similar one (40 W).



## NOTES

- Do not touch the halogen bulb with your fingers; cover them with an insulating cloth.
6. Reattach the cover. Ensure the molded part of the glass (A) is facing the door.



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

### Seal maintenance tips

The seal should be soft and elastic.

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

### What to do if...

The display is completely off:

- Check the mains power supply.
- Check if any circuit breakers upstream of the appliance supply line are in the "ON" position.

The appliance does not heat up:

- Check whether "Show Room (for showrooms only)" or "Demo Mode (for showrooms only)" has been set (for further details see "settings" section).

The controls do not respond:

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