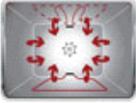


Ovens



ECO:

The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function for a fast preheat.



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.



Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Lower heating element only:

This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



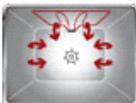
Half grill:

Heat is generated only at the centre of the element, so ideal for smaller quantities.



Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.



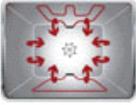
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Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.

**Fan with upper and lower elements:**

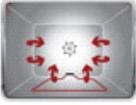
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.

**Circulaire:**

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

**Circulaire with lower element :**

The addition of the lower element adds extra heat at the base for food which requires extra cooking..

**Fan with lower element:**

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

**Fun + circulaire + microwave:**

To achieve a combined cooking with ventilated heat that cooks in short time thanks to the rotation of the warm air and the microwave.

**Microwave:**

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.

**Microwave + grill element:**

To achieve a combined cooking with grill that cooks the outside whilst assuring an internal cooking thanks to the microwave function.

**Microwave + circulaire:**

To achieve a combined cooking with ventilated heat that cooks in short time thanks to the rotation of the warm air and the microwave.

**Upper + lower elements + fan + steam:**

Upper + lower elements + fan + steam

**Upper + microwave + fan + lower:**

Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.

**Riscaldamento:**

Questa funzione permette di riscaldare con le microonde gli alimenti già cotti precedentemente conservati in frigorifero.

**Reheat:**

This function can reheat precooked dishes, without becoming dry or hard.

**Crisper:**

The simultaneous operation of the microwave, grill and crisper plate (once pre-heated) allows the food to go crispy and golden, ideal for cooking Pizza etc

**Pyrolytic :**

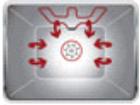
Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

**Rotisserie:**

The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.

**Rotisserie with full grill:**

These symbols allow use of the rotisserie with full grill.

**Circulaire with upper element:**

The addition of the upper element adds extra heat at the top of the oven, where extra browning is required.

**Fan + circulaire + microwave:**

Fan + circulaire + microwave

**Pyrolytic:**

The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

**Pizza microwave:**

Pizza microwave

**Defrost at weight:**

Defrost at weight

**Fan + lower element + rotisserie:**

the rotisserie works constantly turning the food while the fan distribute the heat quickly.

**Defrost at time**

Defrost at time

**Circulaire + grill:**

Circulaire + grill

**Bread Proving:**

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted time.

**Manual Steam function:**

Manual function. Adjustable cooking temperature and duration depending on user's wish.

**Meat Cooking function:**

Automatic function with 5 preset programs to cook different types of meat. Preset cooking duration can be modified.

**Meat cooking function**

Meat cooking function

**Fish cooking function**

Fish cooking function

**Fish Cooking function:**

Automatic function with 5 preset programs to cook different types of fish. Preset cooking duration can be modified.

**Vegetable Cooking function:**

Automatic function with 5 preset programs to cook different types of vegetable. Preset cooking duration can be modified.

**Reheating and Sterilising function:**

Special function with 6 preset programs to reheat food previously prepared or to sterilize marmalade jars or even baby bottles. Ready-meal cooking program is also included in this function. Preset cooking duration can be modified.

**Defrost function:**

Manual function. The temperature is always very low (40°C) to defrost food without cooking it. Adjustable defrost duration depending on user's wish.

**Vapor Clean**

Vapor Clean

**Circulaire+Fan+Steam:**

Circulaire+Fan+Steam

SMEG S.p.A.
Via Leonardo da Vinci, 4
42016 Guastalla (RE)
Tel. 0522 821 1