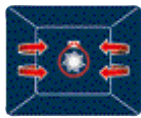


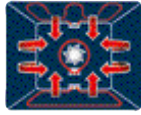
# OVEN FUNCTIONS



## Circulaire:

The combination of the fan and circular element around it gives a hot air cooking method. This

provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



## Circulaire with upper and lower elements:

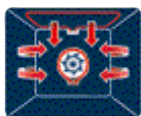
The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for

large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



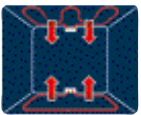
## Circulaire with lower element:

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



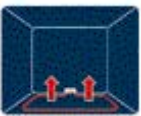
## Circulaire with upper element:

Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping.



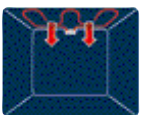
## Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



## Lower heating element only:

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



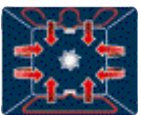
## Top element only:

Useful for browning the tops of dishes such as lasagne and potato or cheese topped recipes.



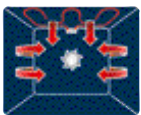
## Grill element/Half grill:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



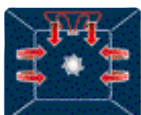
## Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



## Fan with upper element:

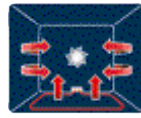
The same functionality as top element only but will distribute the heat around the cavity allowing for plate warming etc at the same time.



## Fan with grill element:

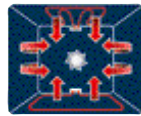
The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying

out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



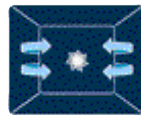
## Fan with lower element:

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



## Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



## Defrost:

Both symbols refer to the same function.

The circulation of enables quicker thawing of frozen food, without the use of any heat. Ideal for use prior to cooking of ready-made dishes, or cream filled products etc.



## Snowflake:

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



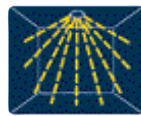
## Fan:

As above but with thermostat set a '0'.



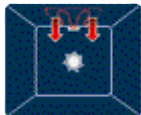
## Steam:

The steam and hot air combination system cooks any type of food very gently retaining moisture, optimising the foods nutrition ion, taste and aroma. Ideal for many types of food.



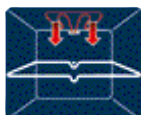
## Microwave:

Microwave energy cooks very quickly and with considerable energy savings. The microwave function can also be combined with conventional functions to save time. Ideal for all types of food.



## 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.



## Rotisserie:

The rotisserie (where installed) works in combination with the grill element whilst constantly turning the food.



These symbols allow use of the rotisserie with full or half grill.



This symbol adds top heat to cook food more quickly.



## Toaster:

Selecting the toaster symbol on the function control activates the toaster section of the oven. The toasting duration can be set using the programmer.



## 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.



## P

Pyrolytic cleaning: Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven.



## ECO P

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.



## Vapor clean

The Vapor Clean function makes cleaning simple, by using steam generated using a customised programme.

## Quality, Environmental and Occupational Health & Safety Management Systems

All Smeg factories are ISO9001, ISO14001 and OHSAS 18001 certified, ensuring that the highest standards of quality are continually maintained whilst actively responding to all environmental issues relating to manufacture. The materials and components used to produce smeg products undergo strict quality control testing, and care is taken to source recyclable materials wherever possible. These management systems enable Smeg to provide complete assurance that all products meet superior standards whilst respecting the environment. The workforce is not forgotten – the occupational health and safety assessment scheme promotes a safe and healthy working environment, aids legislative compliance and helps improve overall performance.



UNI EN ISO 9001



UNI EN ISO 14001



OHSAS 18001

Whereas every effort has been made to ensure that the information contained in our literature is correct at time of going to print, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for sale of any particular product.