Omnichef Galileo oven

This appliance contains oven, steam and microwave which are combined to make Omnichef technology. Therefore, enabling you to make delicious food in much less time without any compromise. Here's how to use it:

For the first time

To switch on the appliance:

1. Connect the appliance to mains power supply. The manufacturers logo will display for a few seconds. After the appliance is switched on, you will need to wait a few seconds before you can use it. This display will then show the different current time setting screen. To be able to start any cooking function, the current time must be set.

2. Scroll up and down through the hours and minutes to set the current time.

3. Touch the **confirm** button to set the current time. The first time you use the appliance, it may be set to another language other than the one you speak. It is recommended that you set the required language at this point.

4. Touch the **settings** button on the display

5. Touch the **display** button

6. In the language (flag icon) option scroll through the available languages to select the required language.

7. Touch the confirm button (tick)

Burn off the Oven

Ensure you heat the oven to the maximum temperature for 30 minutes prior to first use. This will ensure any manufacturing residues are burnt off. Remove any packaging and wash all baking trays and wire racks before use.

Preheating stage cooking

The cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly. This stage is indicated by a progressive increase in the temperature level being reached.

Unless indicated in the recipe it is not recommended to place food in the oven during the preheating stage.

After preheating, a buzzer will sound, and a message will appear on the display to indicate that the dish can be put in the oven cavity.

Cooking phase

1. Open the door

2. Place the dish with the food to be cooked into the oven cavity.

3. Close the door.

4. Touch the **confirm** button to start the cooking.

Modifying the temperature

The temperature can be modified at any time during cooking.

1. Touch the temperature button during the relevant value.

2. Scroll through the values and select the required cooking temperature.

3. Touch the **confirm** button

This can be used for instance, when baking bread. You may want to initially bake the bread at a higher temperature giving it a crisp crust then lower the temperature to ensure the inside is fully cooked and soft.

Oven Technologies:

Circulaire

Smeg's main fan function, the heat is distributed quickly and evenly, allowing cooking on all levels without mixing odours and flavours. Ideal for cakes, roasted vegetables and the go-to function for general cooking.

Grill

Thermostatically controlled to the precise temperature of choice. Used at the end of cooking, it gives a uniform browning to the dishes. Operated with a closed door, the grill is fast, safe and efficient to use.

Turbo

The perfect function for roasting a joint of meat. Similar to the effect of rotisserie cooking, just without the mess. The Turbo function adds a large hit of heat to the oven cavity, sealing meat, trapping the juices. Switch to Circulaire after 20 minutes, to prevent drying out.

Fan-assisted

Intense and uniform cooking. Utilising the top and bottom element with a fan to distribute the heat. Ideal for pizzas, breads and pastries.

Eco

Reaching the target temperature more slowly than the traditional functions, benefit from energy saving with the ECO function, whilst still achieving perfect cooking results.

Fan-assisted grill

Utilising the grill's temperature, the fan moves the hot air around the cavity whilst grilling. Perfect for sausages, pork chops and browning off dishes without the base cooling down.

Pizza

Utilising the ovens top temperature, this function is designed for cooking pizza for that perfect crip, when used in conjunction with the Smeg pizza stone. Perfect not just for pizzas, but also for biscuits and loaves of bread.

Static

Traditional cooking suitable for the preparation of one dish at a time. Involving the top and bottom element, foods need to be cooked on the middle shelf position. Ideal for slow cooking, rich fruit cakes and casseroles.

Base

With only the base element activated, this function is perfect for crisping the base of pies, tarts and pizzas.

When using a temperature probe

1. Place the food on a tray.

2. Insert the tip of the probe into the food before you place it in the oven.

3. For the best results, make sure that the temperature probe is placed transversely in the thickest part of the food for at least ¾ of its length. Make sure that it does not touch the tray underneath and that it does not protrude from the food.

4. The 3 notches on the temperature probe must be inserted into the food.

For the probe to measure the core temperature of the food precisely its tip **must not** be in contact with bones or fat.

An indication of temperature ranges for probe cooking:

Rare: 49°C - 54°C

Medium: 55°C - 65°C

Well done: 71°C+

Smart cooking

It can be difficult to know which temperature and time to use for individual or combined functions. The beauty of this oven is that it will guide you using the 'smart cooking' function program. There are 150 automatic recipes for meat, fish, pasta and desserts with just one click.

How to:

1. Touch the **smart cooking** button on the main menu.

2. Select the type of dish required from the **smart cooking** menu (for example 'vegetables').

3. Select the sub-category of dish to cook (for example 'mixed grilled vegetables').

4. Scroll through the values to set the weight of the food to be cooked. The oven will guide you on shelf position and whether pre-heating is necessary. The oven will select the cooking time.

5. Touch the **confirm** button.

For example – a 1.3kg whole Roast Chicken can be cooked in just 30 minutes or perfect roast potatoes in only 35 minutes combining three technologies; traditional, steam and microwave.

Multistep cooking

Multistep cooking gives the possibility to start cooking with a certain function and to proceed with the cooking and finish it with a different function. Cooking technology, function and temperature can be varied.

1. Touch the **multistep** button on the main menu.

2. Then touch the **add step** button (looks like a plus).

3. Select the chosen function for the first step (for example, microwave).

4. Ensure to touch the buttons for temperature, cooking duration, microwave power level and steam percentage (dependent on selected function).

5. Scroll through the values and select desired settings.

6. Touch the **confirm** button to confirm the values that have been selected.

7. Touch again the **add step** button

8. Select the chosen function for the second step (for example steam).

9. Set the desired parameters for the second function and select **confirm**

10. If you want to add another function, select **add step** or press the **start** button to begin multistep cooking.

KEY INFORMATION FOR MULTISTEP COOKING:

- *A maximum of 3 steps can be set.*

- *It is not possible to start a cooking process if a duration or probe temperature is present for all steps has not been set – CHECK*

- *It is not possible to add a next step if no cooking time or probe temperature (if present) has been set*

- *It is not possible to set a cooking time of more than 13 hours.*

History

This menu is particularly useful for viewing and reusing the past program or personal recipes that were used.

1. Touch the **history** button on the main menu

2. Select the function you wish to reuse and proceed with cooking as described in the previous sections.

To delete history touch **history** button on the main menu and select the basket button to delete.

My recipes

This menu allows you to enter a personal program with the parameters you wish to use. On first use, the appliance will only offer you to add a new recipe. After storing your personal recipes these will then be available in the dedicated menu.

1. Touch the **my recipes** button

2. Select the required function

3. Touch the **temperature** button or the relevant value.

4. Scroll through the values and select the required cooking temperature.

5. Then **confirm** to confirm the cooking temperature that has been selected.

6. Touch the **cooking duration,** select required duration

7. To save the recipe ensure to select the **save** button

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Omnichef Galileo oven

The Delta T function

The Delta T Function is a cooking feature designed to enhance the precision and quality of cooking, especially for roasting meat and larger items. 'Delta T' refers to different temperatures of the food and the oven's set temperature. This allows for precise control over the cooking temperature, ensuring gradual and even cooking.

Independent steam cooking

The Omnichef offers both a combination steam function and a standalone steam function. This gives the ability to steam foods without using convection or any other cooking method.

1. Touch the cooking button on the main menu.

2. Touch the **steam cooking menu** C button.

3. Select the **steam function** to enter.

4. Touch the **temperature** button or the relevant value. Below is a table to guide on the appropriate steam temperature. (minimum 30°C and maximum 100°C).

5. Touch the confirm button.

6. Touch the **cooking duration** and select required duration. (minimum of 1 minutes and maximum of 1 hour and 59 minutes).

FOOD TYPE	TEMPERATURE °C
Fish	80 - 100
Vegetables	90 - 100
Meat/ Casseroles/ Curries/ Soups	100
Pasta/ Rice/ Pulses	100
Re-heating	100
Defrosting/ Proving	40 - 60

Cooking times are calculated from when the steam function has preheated.

Reservoir filling

Use cold tap water, which is not too hard, softened water or still mineral water

The appliance will automatically draw the quantity of water necessary for cooking based on the set duration.

If water runs out, the appliance will automatically stop the cooking process, a buzzer will sound, and the display will show a request to fill the reservoir with water.

Reservoir Draining

Before draining ensure the oven has cooled down and wait at least 40 minutes to ensure the water is not too hot.

Drain at the end of each cooking, to prevent any residue of unused water from remaining inside the reservoir.

After long periods of inactivity, it is recommended to make a reservoir filling and draining cycle to rinse the steam circuit.

Adding the water for steam cooking

The fill and hide element will pop out ready for it to take the water.

1. When the fill and hide element pops out, open the door or hold the jug of water.

2. Then pull out the hose and put it into the jug of water.

3. The oven will only take as much water as it needs.

4. When the reservoir is complete the fill and hide mechanism can be fed back into the body of the oven.

5. Shut the door and press **confirm.**

Combination cooking with steam

To use:

1. Touch the cooking button on the main menu

2. Touch the steam cooking menu

3. Select a combination function (for example steam fan -heated) .

4. Touch the relevant temperature button or the relevant value.

5. Touch to confirm.

6. Touch the steam percentage and select the relevant steam percentage.

FOOD TYPE	% PERCENTAGE
Cakes and Bread	25
Duck	30
Beef, Veal and Lamb	40
Chicken	50
Whole Fish	70

7. Touch confirm when the relevant percentage is selected.

STEAM COOKING TIPS:

- *For pasta and rice – place on a metal tray and cover with a cm of water.*

- *Boiled, scrambled or poached eggs – put on a perforated tray and cook for 4-6 minutes for a soft boiled or 8-10 minutes for hard boiled. For scrambled, placed beaten egg in a metal tray with milk and butter. Cover with foil. Mix every couple of minutes with a fork.*

- *Reheating food – using steam for reheating food doesn't dry out and can enhance the moisture content. A plated meat, covered with foil will take around 10-12 minutes. Ready meals will take double the time stated on the packaging.*

- *Containers – ideally all containers should be stainless steel and not ceramic. Stainless steel conducts heat better therefore food will benefit from quicker cooking times.*

Microwave

Using a microwave allows cooking to take place in a very short period of time and with a considerable saving of energy.

To use:

1. Open the door

2. Place dish into the oven cavity

3. Close door and select cooking button on the 'main menu'.

4. Touch the microwave cooking menu.

5. Select the microwave function

6. Touch the microwave power button and select the required power level (minimum 100W to maximum 600W).

7. Confirm power level.

8. Select the cooking duration and select the required duration, confirm and press start.

Power level guidance:

POWER (W)	USES
100	Thawing food
200	
300	
400	Delicate cooking
500	
600	Re-heating and cooking food
MAX	Heating Liquid

Combination cooking with microwave

A mix of traditional cooking and microwave operation.

To use:

1. Touch the cooking button

2. Touch the microwave cooking menu button

3. Select a combination function (for example fan-heated microwave)

4. Touch the temperature button and select the required temperature.

5. Confirm

6. Touch the microwave power button and select the required power.

7. Confirm

8. Touch the cooking duration button.

9. Scroll through the values and select the required duration.

10. Confirm and touch start.

TIPS FOR MICROWAVE COOKING:

- *When using the microwave, the food must not be placed at the bottom of the oven cavity. Use the supplied accessories inserted in the shelves suitable for the recipe you want to make.*

- *When cooking using only the microwave function, the appliance does not perform preheating. The food can be placed immediately inside the appliance.*

- *Each time the door is opened, the function in progress will stop, to resume cooking, close the door and confirm.*

- *Cover food with a microwave safe lid to prevent splattering and to keep moisture in. But make sure to leave a small section vented to allow steam to escape and avoid pressure build up.*

- *Time management is important when microwave cooking. Microwave cooking is estimated half the amount of time of usual cooking.*

TIPS FOR OMNICHEF COOKING:

- *Familiarise yourself with the functions, Omnichef technology offers a variety of different cooking functions including the unique combination of steam, microwave and conventional oven. Use Smart cooking to help get to know the oven.*

- *Preheat properly, unless the Omnichef notifies you otherwise, always preheat your oven prior to putting food in. This will ensure your food is cooked evenly and achieves the desired texture.*

- *Use the correct accessories, the Omnichef oven may come with various trays and racks. Ensure to use them according to what you're cooking. For example, use the perforated tray for cooking vegetables to allow better air circulation.*

- *Monitor cooking times, due to the efficiency of the Omnichef cooking times may be shorter than traditional ovens.*

- *Food probe, its important to insert the tip of the probe into the food before you place it in the oven. Make sure the probe is placed transversely in the thickest part of the food. Make sure the probe does not touch the tray underneath and that it does not protrude from the food. It also must not be in contact with bones or fat.*