

## Oven USER GUIDE

### Using your oven for the first time

#### Preparing the oven

Remove any packaging from inside and outside of the oven.

Remove the pack including baking trays and metal shelves. Place into the oven cavity

The metal rack has the guard upwards at the back of the oven

The trays have the slanted slope with the easy to pull lip at the front of the oven



\*The telescopic rails can be clipped into place on the metal runners

### Tips

*Don't forget to heat the oven to a high 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.*

Scan for instructions



# Functions

symbol	name of function	explanation	hints and tips
	Circulaire 	Quick cooking, on multiple shelf positions. Even heat throughout. No transference of flavours- ability to cook fish and cakes at the same time. No preheat required if food takes less than 20 minutes. (Unless cooking baked goods).	For best results, cook on no more than three shelves at once and cook straight on the enamel baking tray, with the sloping edge at the front of the oven. This will encourage even browning.
	Full Grill 	Thermostatically controlled. This will only work with the door closed. Must preheat before adding the food.	Closed door grilling is safer and more energy efficient. Use the solid tray with the wire mesh inset. This will allow the fat to drip away from the grilled food.
	Half Grill 	For grilling smaller quantities of food. Only the inner elements will be activated.	Always preheat.
	Top and Bottom function 	Ideal for slowed baked casseroles or cakes. No moving air means that both will remain moist. Position the food in the centre of the oven.	Use the metal rack so that the heat can penetrate through the rack and into the food. Take out any other shelves of the oven. Always preheat.
	Circulaire and bottom heat 	Great for quiches and flans where normally you would need to 'blind bake'. Use a solid shelf to help transfer the heat.	You can pour filling straight into uncooked pastry and it will all cook together saving time. A metal flan tin will also help conduct heat to the base. If using a ceramic, it may take longer to cook or finish off cooking with bottom heat only. Always preheat.
	Bottom heat 	Ideal for the slow cooking of stews and casseroles. Also ideal for foods that are being reheated and need the base recrisping.	Great for reheating a quiche, the bottom gets warmed up without further browning the top. Use a metal tray on the bottom shelf position. If ceramic, it may take a little longer.
	Turbo 	Facilitates the cooking of large joints, due to the extra heat. Similar to rotisserie cooking. To seal in the juices of the meat, place the food into a cold oven and then turn the oven up to 230°C. This will seal in the juices of the meat, once the temperature is reached, reduce to a regular roasting temperature.	Great for joints of meat, Yorkshire pudding or loaves of bread.
	Defrost 	Speeds up the defrosting of food by circulating room temperature air around the food. Ideal for frozen desserts. Food will take half the time than being left on the side.	Ideal for dinner party rescue where a frozen chocolate gateaux can be defrosted in time for dessert.
	Fan and grill 	For grilling thicker cuts of meat, such as chops and steaks. The hot air is circulated around the food and will start the cooking on the underside before the meat is turned over.	For meats use the solid try with wire mesh. This will allow the heat to circulate around the food and for fat to drip away.
	Pizza function Fan with upper and lower heat 	Great for pizzas, as the fan circulates the heat from the top and bottom elements.	Preheat for at least 30 minutes with the pizza stone in place at the highest temperature.

## Tips

*When using the Circulaire function, you can cook sweet & savoury at the same time, as there is no transfer of flavours.*

## Special functions\*

symbol	name of function	explanation	hints and tips
 	Eco	Save energy when cooking smaller quantities of food. On pyrolytic models, top and bottom elements will be activated. For non-pyrolytic models, the fan function will be activated.	The oven takes longer to pre-heat, but uses less energy. Place food on the middle shelf.
	Food warming	Great for keeping food or plates warm, when preparing for serving.	Can be found in the special functions section on selected Smeg ovens. Plates must be stacked on the bottom shelf at maximum of 5 at any time.
	Bread proving	Ideal for proving dough for bread, pizzas, etc. The heat comes down from above allowing the proving process to complete quicker.	Always cover the food with clingfilm to stop a dry crust forming on the dough.
	Defrost by time	Allowing you to defrost by time, controlling how long the oven is on for.	This function will halve the normal defrosting time, if defrosting out on the side. Always cover food.
	Defrost by weight	This is a clever function that automatically calculates the time that a given weight will take to defrost.	Always cover food.
	Sabbath mode	The oven can operate with no lights over an extended period of time at a lower heat of between 40- 100°C	This is great for those respecting the Sabbath, allowing for food to be warmed up for serving on the Sabbath holy day without having to turn the oven on or off in-between operating.
	Fan Assist with Steam Assist*	The operation of the fan combined with traditional cooking ensures consistent cooking, perfect for pizza, roasts & batch baking	<p><b>Choose Level of Steam:</b></p> <p><b>Level 1:</b> Ideal for bread, pizzas, small meat portions, releases small quantity of steam at the beginning of cooking.</p> <p><b>Level 2:</b> A medium level of steam, ideal for roasting meat, steam is spread throughout the cooking. Select when cooking time is 30 mins and over.</p> <p><b>Level 3:</b> An intense level of steam, ideal for casseroles, stews and fish. Steam spread for the duration of cooking. Select when cooking time is above 45 mins.</p>
	Circulaire Fan with Steam Assist*	Quick cooking on multiple shelf positions with an even heat throughout and no transference of flavours. The operation of the circulaire fan and the steam is particularly good for roast meats, chicken and baked food such as bread	
	Turbo with Fan Assist*	The combination of fan assist and traditional cooking is perfect for large volumes that call for intense cooking such as roast meats. Similar to rotisserie without the mess.	
	Fan with Lower Element with Steam Assist*	Fan and lower heating element, good for pies, flans and quiches	
	Fan and Grill with Steam Assist*	Ideal for grilling thicker cuts of meat, hot air is circulated around the food and will start cooking on the underside before the meat is turned over.	

## Tips

*Press the red light bulb on the display during cooking to activate the light. This allows you to check on the progress of cooking without opening the oven door and losing heat.*

## Cleaning functions\*

symbol	name of function	explanation	hints and tips
	Pyrolytic	Easy cleaning of the oven. Let the grease build up, remove all accessories and allow the oven to go up to 500°C to burn off any residues.	For best results, clean the glass oven door first with oven cleaner. Wash off and dry before turning on the pyrolytic function. Please be aware this programme can take up to 3 hours, plus extra time to allow for the oven to cool.
	Eco Pyro	For automatic cleaning of the oven, turning food particles to ash. This is for an interim clean, not for cleaning a heavily soiled oven.	Great for a quick clean before visitors come to visit. Please be aware this programme takes 1 hour 30 minutes, plus extra time for the oven to cool.
	Vapour clean	This uses detergent and water to release the burnt on food from the walls of the oven.	Before the programme starts, spray the cavity with a solution of water and washing up liquid. Pour some of the water solution, approximately 40ml into the circular mould at the base of the oven.
	Rinse*	Cleaning the water circuit on steam assist ovens is a 30 minute cycle with 2 phases with prompts	This cycle is recommended if the appliance has not been used for a long time.
	Descaling*	Automatic descaling, or can be manually selected.	Citric acid descaling agent is used and prompts to fill and rinse. It is recommended that descaling is carried out when prompted. Ignoring this cycle can compromise the long term operation of the appliance

### Tips

*Don't forget to clean the oven door before turning on the pyrolytic cleaning function.*

