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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: [www.smegfoodservice.com](http://www.smegfoodservice.com)



## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Children must never play with the appliance.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- The appliance must never be cleaned by unsupervised children.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.

- Switch off the appliance immediately after use.
- Do not modify this appliance.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Do not open the storage compartment when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.

#### Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Racks and trays have to be inserted into the side guides until they come to a complete stop. The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.
- Remove any food residues or large spills from previous cooking operations from the inside of the oven.

## For this appliance

- Before replacing the bulb, unplug the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.

## 1.2 Identification plate

- The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

## 1.3 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- Use of the appliance other than that specified;
- Non-observance of the user manual provisions;
- Tampering with any part of the appliance;
- Use of non-original spare parts.

## 1.4 Appliance purpose

This appliance is intended for cooking food in the professional catering environment. Every other use is considered improper.

This appliance must not be used by people (including children) of reduced physical or mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

## 1.5 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



# Instructions



## Power voltage Danger of electrocution

- Disconnect the mains supply.
  - Unplug the appliance.
- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packed in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.



## Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the packaging plastic bags.

## 1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

## 1.7 How to read the user manual

This user manual uses the following reading conventions:

### Instructions



General information on this user manual, on safety and final disposal.

### Description



Description of the appliance and its accessories.

### Use



Information on the use of the appliance and its accessories, cooking advice.

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

### Installation



Information for the qualified technician: Installation, operation and inspection.



Safety instructions



Information



Advice

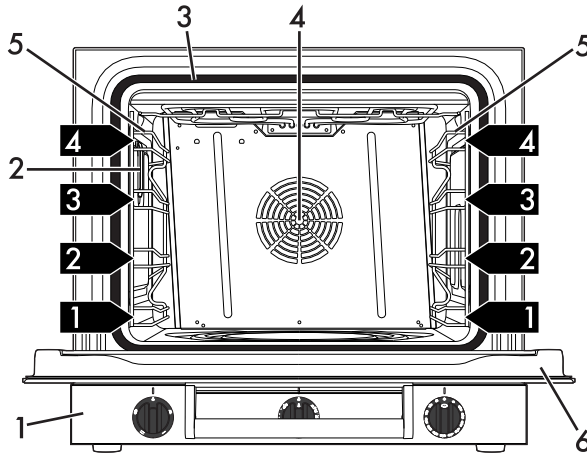
1. Sequence of instructions for use.

- Standalone instruction.

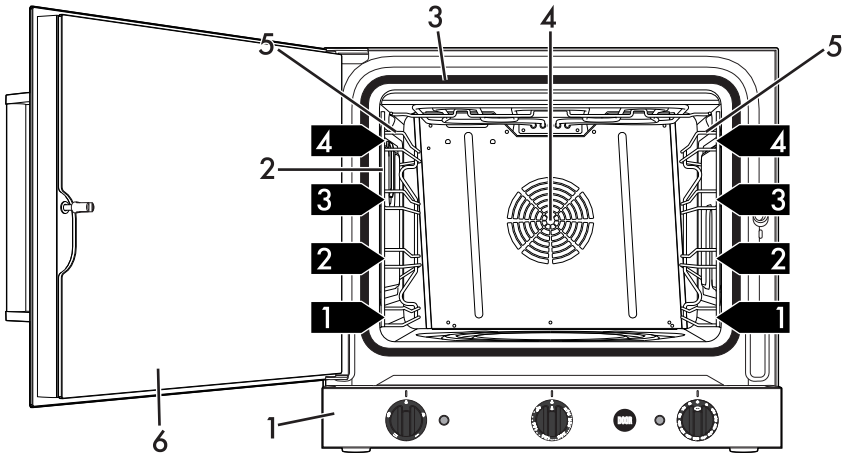


## 2 Description

### 2.1 General Description



With traditional door



With swing door

- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Fan

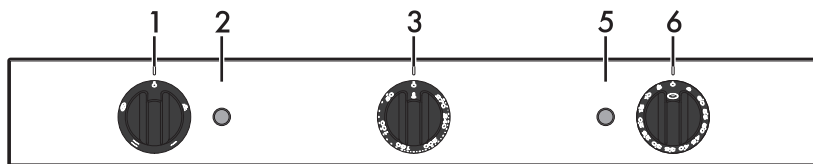
- 5 Tray support frames
- 6 Door

**1,2,3** Frame shelf

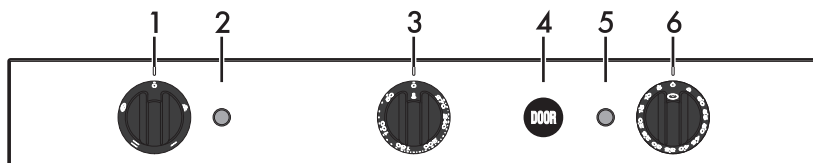


## Description

### 2.2 Control panel



With traditional door



With swing door

#### 1 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.

#### 2 Thermostat indicator light

When the indicator light is fixed, it indicates that the oven is heating up to reach the set temperature. Once the temperature has been reached, the indicator light comes on and goes off to indicate that the temperature is being kept constant.

#### 3 Temperature knob

This knob allows you to select the cooking temperature.

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


#### 4 "DOOR" key (models with swing door only)

It activates the device which allows the door to be opened.

#### 5 Timer indicator light

When off, it indicates the beginning of timed cooking. When on, it indicates that timed cooking has finished.

#### 6 Timer knob

This knob allows you to select manual or timed cooking. Turn the knob to the symbol  for manual cooking or to the numbers to select the minutes of cooking. Once the countdown has finished, the knob will automatically return to the "0" position, the oven switches off and a beep sounds to indicate the end of cooking.



## 2.3 Other parts

### Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

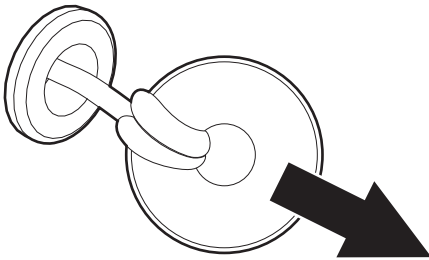
### Internal ventilation

When the door is opened, oven ventilation is automatically switched off (together with the heating elements); it then resumes as soon as the door is reclosed.

### Interior lighting

The oven light comes on when the appliance is running or when the door is opened.

### Manual door opening (models with swing door only)

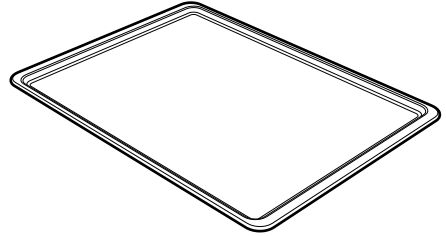


In the event of a temporary power cut, pull the cord on the back of the appliance to manually open the door.

## 2.4 Available accessories

**i** Some models are not provided with all accessories.

### Tray



Useful for arranging food during cooking.

**i** The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

**i** Supplied original and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.



## 3 Use

### 3.1 Instructions



**High temperature inside the oven during use**

**Danger of burns**

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to get near the oven when it is in operation.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



**High temperature inside the oven during use**

**Danger of fire or explosion**

- Do not spray any spray products near the oven.
- Do not use or leave flammable materials near the oven.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the oven unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.



**Improper use**

**Risk of damage to enamelled surfaces**

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.





### 3.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (if fitted) (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.


### 3.3 Using the oven



The oven is designed for a maximum load of 3.5 kg.

#### Switching on the oven

To switch on the oven:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.
3. Select the cooking time (up to 60'), or set manual cooking  using the timer knob.

#### Opening and closing the door (models with swing door only)

The appliance is equipped with a swing door. To open it, press the "DOOR" key on the control panel.

In the event of a temporary power cut, pull the cord on the back of the appliance to manually open the door.

To reclose it, push the door until you hear a mechanical "click".



The swing door does not lock in the open position and may tend to swing close again. During use, pay attention not to come into contact with the internal glass pane to prevent burns.



Over time the swing door might become more difficult to open and close. Grease the hinges.



## 3.4 Cooking modes



### Defrost

The movement of air at room temperature causes frozen food to defrost quickly. This type of rapid defrosting is ideal as the taste and appearance of the de-frozen food, whether previously deep-frozen or frozen in the freezer, remain unaltered.

0°C



### Fan with circulaire

The combination of the fans and the circulaire heating elements (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 even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.

50-260  
°C



### Static

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 in any case particularly suitable for fatty meats such as goose and duck.

50-260  
°C



### Grill

The heat coming from the grill element gives perfect grilling 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, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Grilling can only take place with the oven door closed: opening the door deactivates the heating elements.



### Fan + lower element

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

50-260  
°C



## 3.5 Cooking advice

### General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

### Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

### Advice for cooking with the Grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value to optimise cooking.

### Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.

- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

### Advice for defrosting

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.

### To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.



# Cleaning and maintenance

## 4 Cleaning and maintenance

### 4.1 Instructions



**Improper use  
Risk of damage to surfaces**

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.

### 4.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

### 4.3 Ordinary daily cleaning

Always use only specific products 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 microfibre cloth.

### 4.4 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

### 4.5 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.



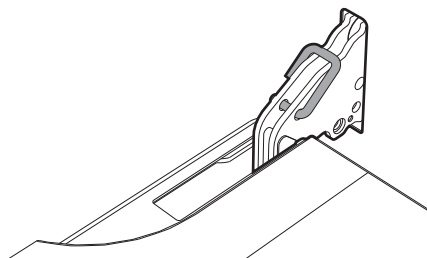
We recommend the use of cleaning products distributed by the manufacturer.

### 4.6 Removing the door (models with traditional door only)

For easier cleaning, the door can be removed and placed on a canvas.

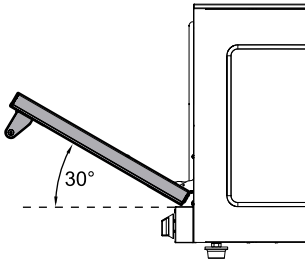
To remove the door proceed as follows:

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

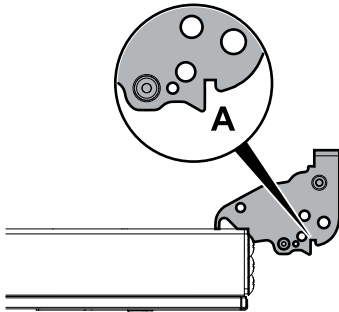




2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



## 4.7 Removing the internal glass pane Models with traditional door



Improper use  
Crushing hazard

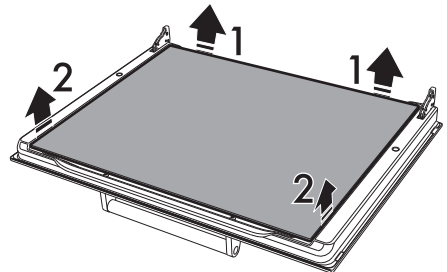
- Ensure you have locked the door hinges before removing the glass panes.



For easier cleaning, we suggest removing the door.

The internal glass pane of the door can be removed by performing the following operations:

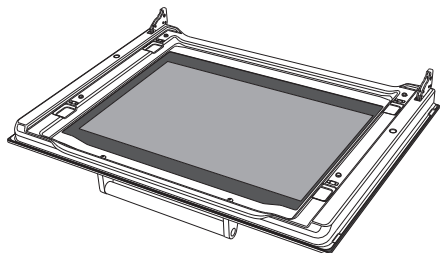
1. Open the door and lock the hinges using the supplied pins.
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
3. Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass detach from their housings in the oven door.



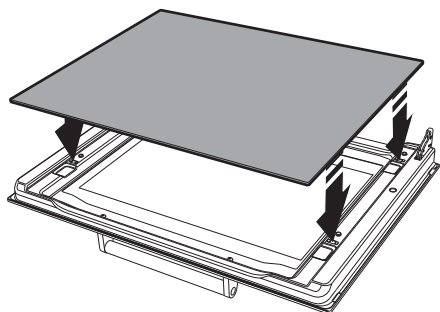


## Cleaning and maintenance

4. Clean the external glass pane and the panes previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



5. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.

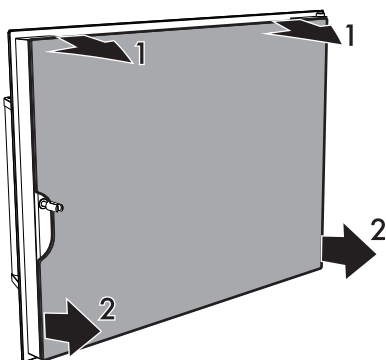


### Models with swing door

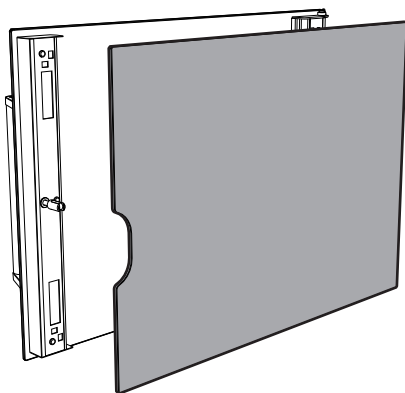
For easier cleaning, the internal glass pane can be removed.

1. Remove the internal glass pane by pulling the top part gently, following the movement indicated by the arrows (1).

2. Then, pull the bottom of the glass (2). The 4 pins attached to the glass will detach from their housings.



3. Clean the external glass pane and the internal pane which you have removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.
4. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.





## 4.8 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.



The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

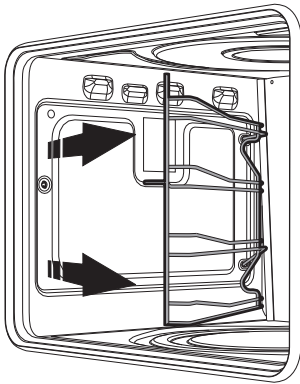


For easier cleaning, remove the door.

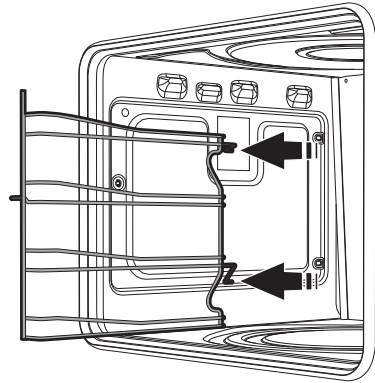
### Removing the tray support frames

Removing the guide frames enables the sides to be cleaned more easily. To remove the guide frames:

1. Pull the frame towards the inside of the oven to unhook it from its groove.



2. Slide it out of the seats at the back.



3. When cleaning is complete, repeat the above procedures to put the guide frames back in.



# Cleaning and maintenance

## 4.9 Extraordinary maintenance

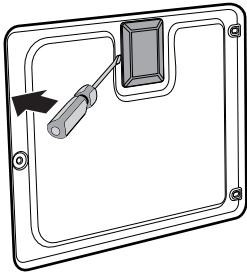


Live parts  
**Danger of electrocution**

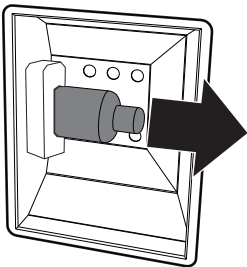
- Unplug the oven.

### Replacing the internal light bulb

1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



4. Slide out and remove the light bulb.

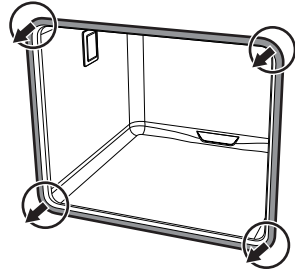


Do not touch the halogen light bulb directly with your fingers, but wrap it in insulating material.

5. Replace the light bulb with one of the same type (40W).
6. Refit the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover completely down so that it attaches perfectly to the bulb support.

### Removing the door seal

To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides to attach it to the edge of the oven. Pull the 4 edges of the seal outwards to detach the fasteners.



To keep the seals clean, use a non-abrasive sponge and lukewarm water. Seals should be soft and elastic.





## 4.10 If the appliance is not working properly

Problem	Possible solution
The oven is not working	<ul style="list-style-type: none"> <li>• The timer knob is positioned on 0.</li> <li>• The plug is not properly inserted in the socket.</li> <li>• The electrical system is damaged or not working properly.</li> <li>• The fuses have blown or the circuit breakers have not been activated.</li> </ul>
Foods either take too long or too little to cook	<ul style="list-style-type: none"> <li>• The temperature setting is incorrect.</li> </ul>
Moisture forms inside the oven and on the foods	<ul style="list-style-type: none"> <li>• The foods are being left in the oven for too long after cooking. Do not leave them in the oven for more than 15-20 minutes after the end of the cooking time.</li> </ul>

This product meets the current safety regulations in force for electrical appliances. To prevent safety hazards for users, all technical inspections or repairs must be carried out by qualified personnel.



If the appliance is not working properly, before calling Technical Support, ensure that the procedures listed above have been performed.



# Installation

## 5 Installation


### 5.1 Electrical connection



**Power voltage  
Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains supply.
- Do not pull the cable to remove the plug.
- Use H07RN-F cables withstanding a temperature of at least 75 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.



The terminal indicated by symbol  links up parts that are normally earthed. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.



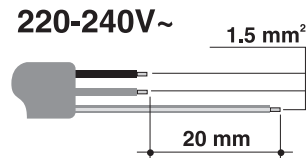
If the phase voltage drops below 190V~, the performance of the oven may suffer, not due to the product itself.

### General information

Check the grid characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason.

The appliance is equipped with a three-core H07RN-F cable (3 x 1.5 mm<sup>2</sup>, referring to the cross section of the internal conductor) with plug.

Perform the ground connection using a wire that is 20 mm longer than the other wires.



The values indicated above refer to the cross-section of the internal conductor.



## Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

## Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters and shunts as these could cause overheating and a risk of burns.

## Cable replacement



**Power voltage  
Danger of electrocution**

- Disconnect the mains supply.
1. Unscrew the rear casing screws and remove the casing to access the terminal board.
  2. Replace the cable.
  3. Make sure that the cables follow the best route in order to avoid any contact with the appliance.

## 5.2 Positioning



**Heavy appliance  
Crushing hazard**

- Position the appliance with the aid of a second person.



**Pressure on the open door  
Risk of damage to the appliance**

- Never use the open door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.



**Heat production during appliance operation  
Risk of fire**

- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).



**Improper installation  
Risk of injury**

- The appliance support base should not exceed a height of 1.60 m from the floor.

## Levelling

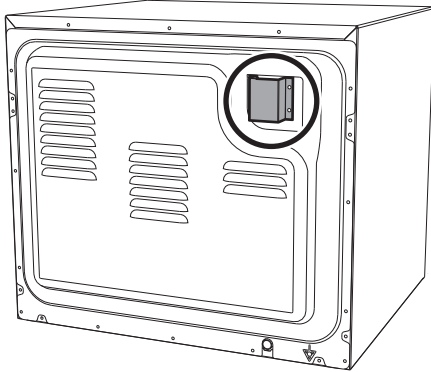
Level the appliance on the ground using the adjustable feet. The foot has a range of 10 mm.



# Installation

## Steam outlet pipe

Depending on the model, there are exhaust flues on the back of the appliance to release the steam produced during cooking.



These must be left free of any obstruction. Avoid crushing them.

## Multiple installations



Weight: 33 kg

If multiple appliances are installed together, place two or more appliances side by side at a distance of 50 mm between them, positioning them at least 50 mm from the rear wall and 30 mm from any side walls. The appliance support base should not exceed a height of 1.60 m from the floor. The appliance must be installed on a worktop.



**Appliances may not be installed one above another.**



## Spacers

In order to ensure a minimum distance of 50 mm between the appliance and any rear wall, the supplied spacers must be fitted to the rear of the appliance.

1. Remove the 6 screws located in the bottom rear corners of the appliance.
2. Use the same 6 screws to fasten the rear spacers.

